

ITEM #



MS SERIES

MS82-46WG Wood/Gas-Fired Ovens

Experience a level of quality that is Italian inspired but manufactured in the U.S. Marra Forni Brick ovens are the combination of true artisan workmanship and modern American manufacturing technology, and design innovation. Each oven is hand-made, brick-by-brick, using proprietary materials and the same time proven techniques that the traditional Italian Brick Masons have used for generations.

Offered in a variety of sizes based upon production needs and space limitations, the MS Series is designed to fit into a specific space configuration while offering all the design features and performance benefits of our traditional Neapolitan brick oven solutions. Featuring a static cooking deck, these ovens can be configured for gas, wood-fired or a combination of both. Whether free-standing in a kitchen or enclosed within a wall or other structure, these ovens are designed for consistent and high-volume production in a busy operation.



Standard Features

- **MarraStone®** handmade dome and cooking deck construction featuring proprietary formulated high porosity refractory bricks, able to sustain temperatures exceeding 950°F.
- Gas units feature a single dual-stage forced-air power burner averaging only 84,000 BTU's to operate, the most energy efficient in the industry (requires optional gas regulator and quick-disconnect gas hose per burner).
- **MarraSmart®** digital touch-screen controls, the first to be introduced into brick oven technology, are simple to operate, fully programmable. The control features QR Code scanning for operational and preventative maintenance video support and featuring the first "auto-ON/OFF" that functions on unique daily presets.
- Integrated eyebrow exhaust duct designed into the structure of the oven dome, insuring effective capture and exhaust of the oven cavity.
- Redundant back-up manual control recalls last cooking temperature to minimize any oven down time.
- Approved for use with direct venting. Pending local jurisdictional approval.
- Easy to clean static refractory brick cooking deck.
- Includes 1¼" thick black granite mantle ledge.
- Superior cooking performance and recovery based upon natural convective airflow within the brick oven dome, and the heat retention of custom formulated refractory bricks and oven insulation.
- Heavy-duty welded steel construction.
- Painted matte black steel façade and heavy-duty black powder coated steel stand.
- Warranty: 3-year deck and dome, 1-year parts and labor.
- Manufactured in the USA with our commitment to quality, performance, and support.

Cooking Deck Capacity

- 8" Pizzas: 50
- 10" Pizzas: 32
- 12" Pizzas: 18
- 16" Pizzas: 10

Total Cooking Surface: 26.19 Square Feet
(cooking deck dimensions 82" x 46")

Production capacity varies depending upon type of pizza being cooked, set temperatures and preparation methods used.

Average cook time of Neapolitan Pizza ranges from 90-120 seconds at 750-900° F. Any additional decorative flame feature will reduce the cooking surface area by 10-30%

Configuration Options (Check all that apply)

Fuel Type

- Natural Propane
- Burner Placement Options
Left Right
- Gas Regulator (1 per connection)
- 4' Quick Disconnect Hose (1 per connection)

Accessory Items

- Dough Tray
- Dough Tray Lids
- Dough Tray Dolley
- Deluxe Peel Tool Kit
- Standard Peel Tool Kit
- Wall Mounted Tool Rack
- Wood Andiron

Options

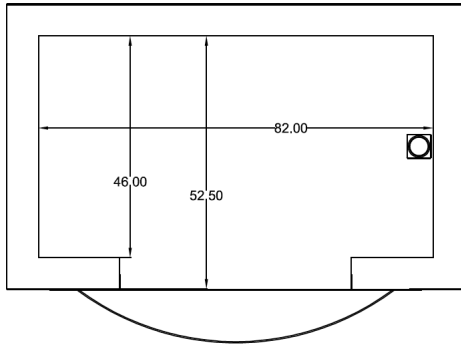
- 2nd Dual-Stage Power Burner
- Stainless-Steel Facade
- Stainless-Steel Stand
- Powdercoating
- Tile for Facade/Upgrade
- Base Enclosure (Side Panels)
- Base Enclosure (Full Skirt Enclosure)
- Direct Ventilation (Quoted Separately)
- Exhaust Fan
- Integrated Fan Interlock
- Variable Speed Fan Control



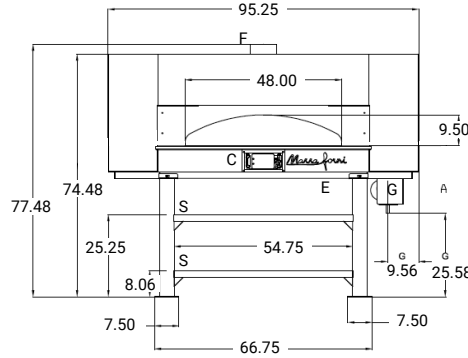
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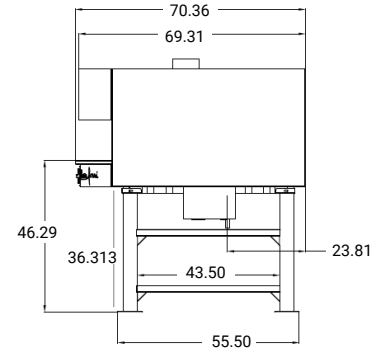
Top View



Front View



Side View



C - Controls
E - Electrical Connection Flexible Cord
F - Flue Collar
G - Gas Connection
S - Storage Shelf

Gas Requirements (per burner)

Max. BTU/Hr	Min. BTU/Hr	Orifice/Air Shutter	
		Natural Gas	Propane Gas
145,000	70,000	0.173 1/4" gap	0.125 3/8" gap
Input Manifold Pressure W.C.		Natural Gas 10"	Propane Gas 10"
Output Manifold Pressure W.C.		1.8" low fire 5.8" high fire	1.5" low fire 5.2" high fire

- Each burner requires a separate gas regulator (i.e. Maxitrol RV 48, 3-6) and 3/4" NPT.
- Quick-disconnect gas hose (optional).
- Gas inlet pressure to oven: 10"-14" inches W.C.
- All ovens have an average burner rating of 84,000-BTU's/burner over 10-hour duty cycle.
- Load calculations should be based on the chart above.

Clearance Requirements

- 2" minimum clearance on all sides from combustible surfaces.
- 0" required from non-combustibles.

Dimensions Model MS82-46WG

- Exterior (H x W x D): 77.48" x 95.25" x 70.36"
- Actual Weight: 3,200 lbs.
- Shipped via Flatbed

Venting Requirements

- The oven is vented through an 8" round duct collar. Ovens can be installed with a UL listed exhaust hood system or approved direct vent exhaust duct vented to the outside.
- Direct venting must be installed with a powered grease exhausted vent.
- Optional variable speed fan controller and integrated fan interlock are available.
- Cubic Feet per Minute: 150 CFM Static Pressure: 0.01" W.C.
- Ventilation is subject to local jurisdictional approval.

Electrical Connection Requirements

- 110V/60/15 amp/0.23 kW (0.40 kW for dual burners)
- 230V/50/15 amp/0.23 kW (0.40 kW for dual burners)
- Supplied with 9-ft. power cable integrated with NEMA 5 - 15 Plug
- Usage 120 VAC - 2.5 amp
- In accordance with the Intertek Testing Report 100134236CRT Marra Forni DOES NOT recommended ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15 and 20 amperes receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure. Confirm that oven is properly grounded.

Due to ongoing product development and continuous improvement measures, specifications are subject to change without notice. All ovens are designed for commercial applications. All Marra Forni ovens are approved with a door which serves as a fire suppressor by completely sealing the oven cavity.