Enclosed Facade 130 (EF130)

Wood-Gas Fired Ovens





Our 130 Enclosed Facade model, which is designed specifically to accommodate the high-volume pizza making of a true pizzaiolo. Maximize your kitchen space with an Enclosed Facade oven. The oven is built directly into your wall and has an optional wood storage trim kit. The 130 features a 51.18 inch deck. The dome and deck consist of refractory bricks with 4 inches of multi-layered insulation in the dome and 8 inches in the deck. The oven features a 24 inch by 9.5 inch opening along with a stainless steel flue collar. A round flue adapter comes standard on all ovens.

The oven requires a 2"tolerance in all directions, and comes standard with a fire-rated tile clay dome. The 130 Enclosed Facade model also features a 12 inch landing on the opening, as well as a control located between the deck and the top of the dome for getting a precise reading. Oven can be vented directly to the roof or vented through a powered type 1 exhaust hood with approved grease rated duct in accordance with all local and national codes. For wood burning ovens, they must be vented as a solid fuel burning appliance and must be installed following a manner that obeys all local and national codes and is acceptable to authority having jurisdiction.

Approved







▶ Model Configurations

- EF130W Wood Fired
- EF130G Natural Gas Fired

Standard Features

- Dome Terra Cotta Finish
- Turbo Burner
- Brick Deck
- Door / Fire Suppressor
- Integral Exhaust System
- Stainless Steel Flue Collar/Adapter
- Steel Stand
- Powder Coating
- 2 Year Deck and Dome Warranty
- 1 Year Parts and Labor Warranty

Optional Features

- Stainless Steel Mask
- Custom Mantle
- Steel / Stainless Steel Trim Kit
- Gas Burning Accessories
- Burner Position (Left/Right)
- Exhaust Fan
- All Fuel Grease Duct
- Stainless Steel Oven Tools

Pizza Capacity

- Cooking Surface = 16.36 sq. ft.
- Pizza Capacity 8" = 10-12
- Pizza Capacity 10" = 9-11
- Pizza Capacity 12" = 8-10
- Pizza Capacity 16" = 6-7

Shipping Dimensions

- Actual Weight: 4,200 LBS
- Crate Weight: 4,600 LBS
- Crate Width: 96"
- Crate Depth: 83"
- Crate Height: 84"

^{*} Contact sales rep for more information about customization.

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Wood-Gas Fired Ovens

Ø8 [Ø20]-

64.43 [164]

46.5 [118]

24 [61]

71.14

[181]

Top View

Front View

G

Maria forni

Last Updated: April 22, 2016

Project

Job Name:

Model:

Item:

Fuel Type:

Sales Rep:

Side View

8.77 [22]

Plan View

51.18 [130]

51.18 [130]

45.94 [117]

69.93 [178]

68.06 [173]

Legend

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

Gas Requirements

- Gas connections 3/4" NPT per burner, quickdisconnect flex gas hose recommended.
- Pressure required 10" 14" W.C. (Water Column) at the gas valve.
- 84,000 BTU's per burner.

Venting

- The oven is vented through an 8" round duct collar. The Neapolitan wood, gas, and combination gas-wood ovens can be installed with a listed exhaust hood system or with a chimney/grease duct vented outside without an exhaust hood, but must be installed with a power exhausted vent.
- Cubic Feet per Minute: 150CFM
- Static Pressure: 0.01"W.C

▶ Clearance Requirements

- 2" Minimum clearance for Combustibles on all sides.
- 0" Minimum clearance for Non Combustibles.

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Notes

- * An ongoing program of product improvement may require us to change specifications without notice.
- *All ovens are designed to suit for both commercial and residential usage.
- * Spec dimensions to be +/ 0.50 inch.
- * Oven sizes refer to dome interior size.
- *All Marra Forni ovens are ETL, NSF and VPN approved.
- *All oven Freight Class 85 and must be shipped LTL.
- * All Marra Forni ovens are approved with a door that is used as a fire suppressor. The door completely closes the front cavity of the oven. Sprinkler/ ansul systems not required.

Electric Requirements

- 120V/ Single Phase / 12 Amps
- 9 ft. power cable integrated.