

## Enclosed Facade 110 (EF110)

### Overview

Our 110 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 110 features a 35.43 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 18 inch by 9 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 110 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.



### Pizza Capacity

Cooking Surface = 6.56 sq. ft.  
Pizza Capacity 8" = 4-5  
Pizza Capacity 10" = 3-4  
Pizza Capacity 12" = 2-3  
Pizza Capacity 16" = 1-2

### Gas Requirements

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

### Electric Requirements

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

### 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

### Standard Features

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

### Optional Functions

Stainless Steel Mask  
Stainless Steel Stand  
Gas Burning Accessories  
Burner Position (Left/Right)  
Custom Tile Applications  
Exhaust Fan  
All Fuel Grease Duct  
Aluminum Oven Tools  
Integrated Exhaust System

### Clearance Requirements

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

### Shipping Dimensions

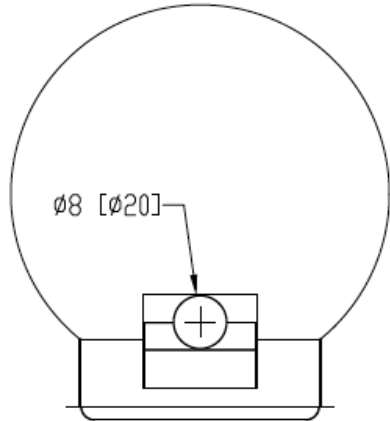
Actual Weight: 1,650 LBS  
Crate Weight: 1,950 LBS  
Crate Width: 73"  
Crate Depth: 63"  
Crate Height: 82"

### Approved

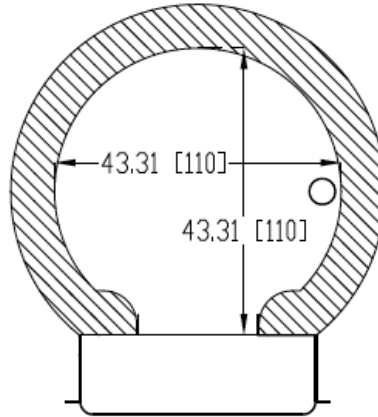


## Enclosed Facade 110 (EF110)

Top View



Plan View



### Legend

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

### 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.

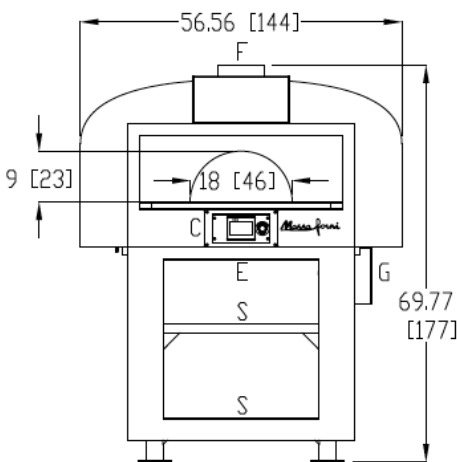
All Marra Forni ovens are ETL, and VPN approved.

All oven Freight Class 77.5 and must be shipped LTL.

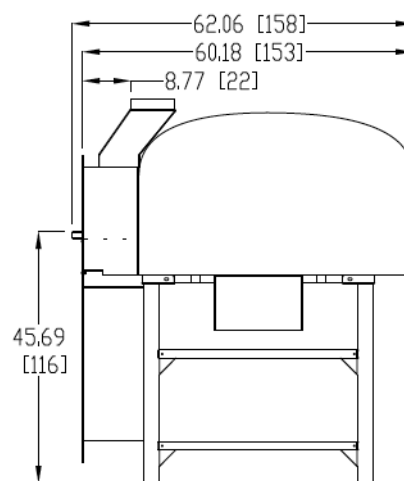
All Marra Forni ovens are approved with a door that is used as a fire suppressor. The door completely closes the front cavity of the oven. Sprinkler/ansul systems not required.

Learn about gas, electrical, venting and clearance requirements at [MARRAFORNI.COM](http://MARRAFORNI.COM)

Front View



Side View



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