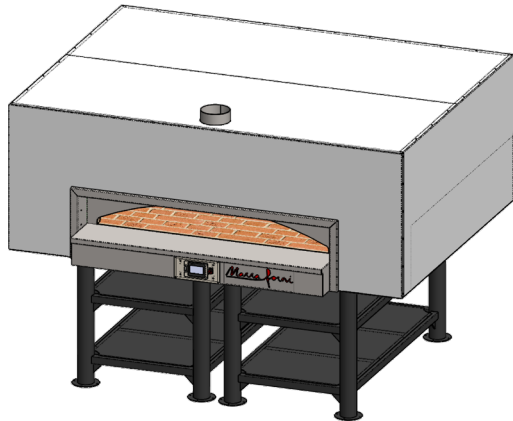


## MS 99-69G Brick Fired Ovens



### Overview

Our MS 99 - 69 Model is designed specifically to accommodate the high-volume pizza making of a true Pizzaiolo. This oven features a 99 by 69 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 66 inch by 9 inch opening along with a stainless steel flue collar atop the dome. 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. This oven model also features a 14 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 = 47 sq. ft.  
Pizza Capacity 8" = 22  
Pizza Capacity 10" = 16  
Pizza Capacity 12" = 12  
Pizza Capacity 16" = 8

### Gas Requirements

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

### Electrical 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: 250CFM

### Standard Features

Touchscreen  
Turbo Burner  
Brick Deck  
Door  
Stainless Steel Flue Collar/Adapter  
Steel Stand  
2 Year Deck and Dome Warranty  
1 Year Parts and Labor Warranty

### Optional Features

Stainless Steel Frame  
Stainless Steel Stand  
Exhaust Fan  
Interior Lights  
Gas Burning Accessories  
All Fuel Grease Duct  
Aluminum Oven Tools

### Clearance Requirements

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

### Shipping Dimensions

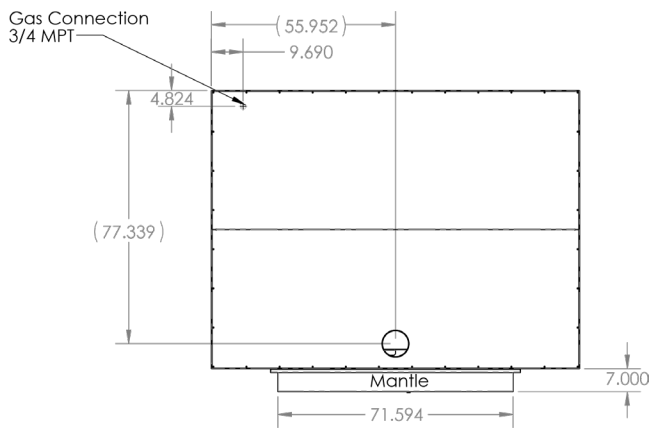
Actual Weight: LBS  
Crated Weight: LBS  
Crated Width: TBD  
Crated Depth: TBD  
Crated Height: TBD

### Approved

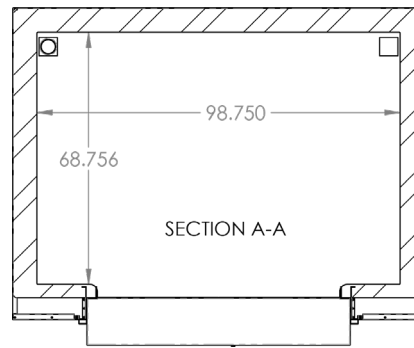


## MS 99- 69G Brick Fired Ovens

Top View



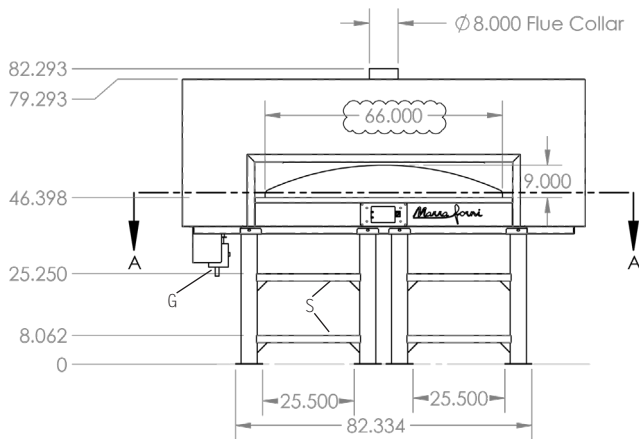
Plan View



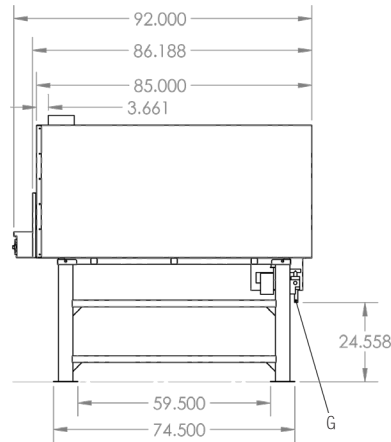
Legend

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

Front View



Side View



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 85 and must be shipped LTL.
- Learn about gas, electrical, venting and clearance requirements at [MARRAFORNI.COM](http://MARRAFORNI.COM)

