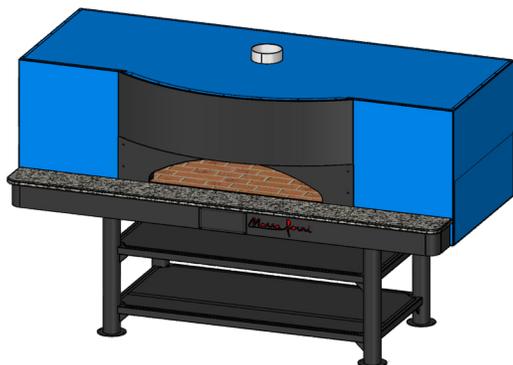


MS 107-31W Brick Fired Ovens



Overview

Our MS 107 - 31 Model is designed specifically to accommodate the high-volume pizza making of a true Pizzaiolo. This oven features a 107 and 31 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 48 inch by 9.5 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 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 = 23 sq. ft.
Pizza Capacity 8" = 24
Pizza Capacity 10" = 20
Pizza Capacity 12" = 16
Pizza Capacity 16" = 6

Standard Features

Brick Deck
Powder Coating
Door
Stainless Steel Flue Collar/Adapter
Steel Stand
2 Year Deck and Dome Warranty
1 Year Parts and Labor Warranty

Optional Functions

Stainless Steel Frame
Stainless Steel Stand
Interior Lights
Aluminum Oven Tools

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.

Shipping Dimensions

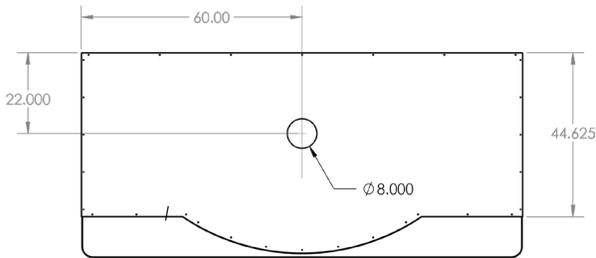
Actual Weight: 6000 LBS
Crate Weight: 7000 LBS
Crated Width: 120"
Crated Depth: 55.73"
Crated Height: 80.5"

Approved

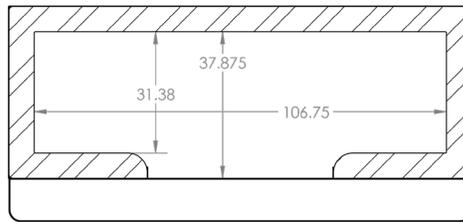


MS 107-31W Brick Fired Ovens

Top View



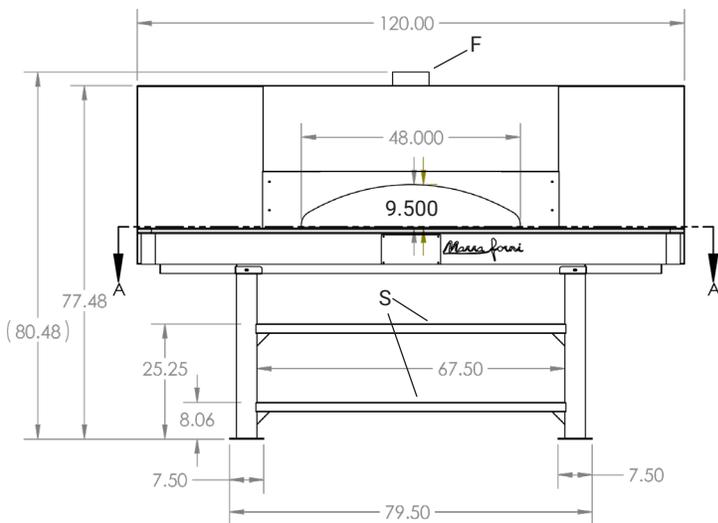
Plan View



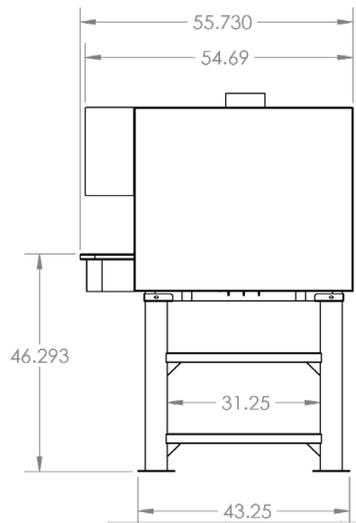
Legend

- 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 77.5 and must be shipped LTL.
- zLearn about gas, electrical, venting and clearance requirements at MARRAFORNI.COM

