



Electric 39-43 (ELMR-39-43) Electric Brick Oven



Overview

Our powerful Electric ovens are the only brick ovens that can cook as high as 1000°F with an open mouth and are 100% American manufactured. Unlike competitor ovens, the heat is evenly distributed from all directions, allowing all sides to cook evenly without the need to rotate dishes. This oven is able to cook Neapolitan pizzas in 45 seconds with the same results as wood or gas ovens. As with all of our ovens, our proprietary bricks produce highly efficient heat absorption, retention, and consistent cooking of pizzas, meats, seafood, vegetables, and bread.

Our Electric Metal Round 39-43 model features a 39 inch wide by 43 inch deep 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 5.5 inch opening along with a stainless steel flue collar atop the dome. A round flue adapter comes standard on all ovens. The 39-43 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 exhaust duct in accordance with all local and national codes. Electric ovens must be vented as an electric heating appliance and must be installed following a manner that obeys all local and national codes and is acceptable to authority having jurisdiction.

Or ventless with approved system non-combustible floor protector minimum dimensions of 8"(203mm) to each side of the door opening 16 "(406mm) in front of the door opening.

Pizza Capacity

Cooking Surface = 11.5 sq. ft.
Pizza Capacity 8" = 10
Pizza Capacity 10" = 6
Pizza Capacity 12" = 5
Pizza Capacity 16" = 4

Electrical Requirements

Connected Load (kW Rating) 18.125
AC 3 Phase, @ 240 Volts: 44 Amps Max
AC 3 Phase, @ 220 Volts: 48 Amps Max
AC 3 Phase, @ 208 Volts: 50.5 Amps Max
Power Supply Connection Location: Rear
Voltage Rating: 240V / 220V / 208V, 60Hz

Venting

The oven is vented through an 8" round duct collar. The Electric oven 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

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

Clearance Requirements

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

Optional Features

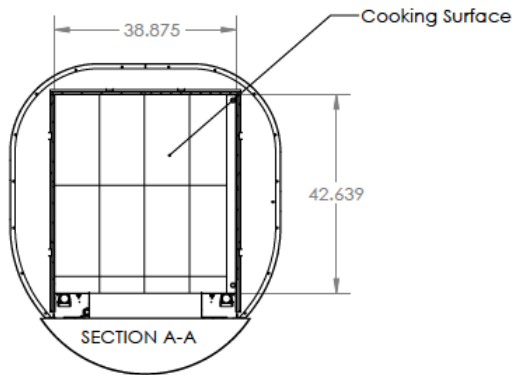
Ventless Exhaust Hood
Integrated Exhaust System
Exhaust Fan
All Fuel Grease Duct
Stainless Steel Mask
Aluminum Oven Tools
Fan Interlock
Interior Lights

Shipping Dimensions

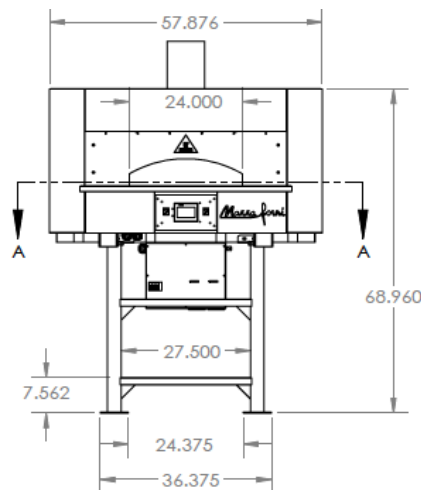
Actual Weight: 1,470 LBS
Crate Weight: 1,770 LBS
Crated Width: 73"
Crated Depth: 83"
Crated Height: 87"

Electric 39-43 (ELMR-39-43) Electric Brick Ovens

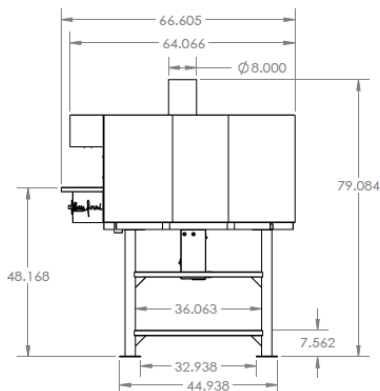
Plan View



Front View



Side View



Certifications

CERTIFIED TO UL 197
Commercial Electric Cooking Appliances
CSA C22.2 Commercial Cooking Appliances



Legend

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



Notes

WARNING! TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE OR OPEN COVER

WARNING! DISCONNECT ALL POWER SUPPLIES BEFORE SERVICING

NON-COMBUSTIBLE FLOOR PROTECTOR MINIMUM DIMENSIONS OF 8" (203MM) TO EACH SIDE OF THE DOOR OPENING 16" (406MM) IN FRONT OF THE DOOR OPENING

A CLEARANCE OF 2" FROM SIDES AND 48" FROM FRONT MUST BE BETWEEN OVEN AND ALL COMBUSTIBLES. PLEASE SEE MANUFACTURER'S INSTALLATION INSTRUCTIONS FOR PROPER INSTALLATION OF CHIMNEY PASSING THROUGH COMBUSTIBLE WALL OR CEILING. ALSO PLEASE REFERENCE LOCAL BUILDING CODES IN YOUR AREA.

OR VENTLESS WITH APPROVED SYSTEM NON-COMBUSTIBLE FLOOR PROTECTOR MINIMUM DIMENSIONS OF 8" (203MM) TO EACH SIDE OF THE DOOR OPENING 16" (406MM) IN FRONT OF THE DOOR OPENING

THIS MARRA FORNI COOKING EQUIPMENT MODEL IS TO BE INSTALLED BY "LISTED BUILDING AS CHIMNEY/GREASE DUCT VENTED OUTSIDE BUT MUST BE INSTALLED WITH POWER EXHAUSTED VENT, OR VENTLESS WITH APPROVED SYSTEM.

An ongoing program of product improvement may require us to change specifications without notice.

All ovens are designed to suit commercial 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.

Learn about gas, electrical, venting and clearance requirements at MARRAFORNI.COM