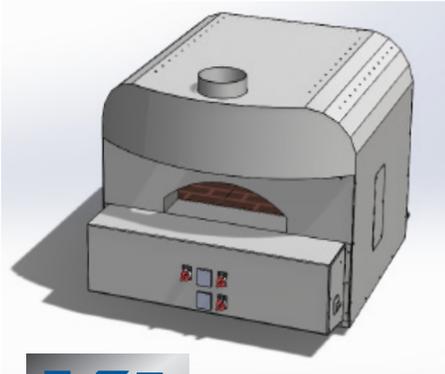


Electric 25-20 (ELMS-25-20) Electric Brick Ovens



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.

This countertop model features a 25 inch wide by 20 inch deep deck. The oven features a 17.45 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 inch tolerance in all directions. This oven also features a 7 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. The 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.

Pizza Capacity

Cooking Surface = 3.5 sq. ft.
Pizza Capacity 8" = 2
Pizza Capacity 10" = 2
Pizza Capacity 12" = 1
Pizza Capacity 16" = 1

Electrical Requirements

Connected Load 6.6 (kW Rating)
30 AMPs Max
AC Single Phase 208-220 Volts
Power Supply Connection Location: Rear
Voltage Rating: 220V / 60Hz

Venting

The oven is vented through an 6" 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: 100CFM
Static Pressure: 0.01" W.C.

Standard Features

Brick Deck
Door
Stainless Steel Flue Collar/Adapter
Interior Lights
1 Year Parts and Labor Warranty

Optional Features

Exhaust Fan
All Fuel Grease Duct
Stainless Steel Mask
Aluminum Oven Tools

Clearance Requirements

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

Shipping Dimensions

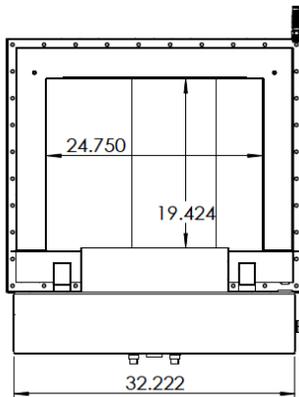
Actual Weight: 490 LBS
Crate Weight: 540 LBS
Crated Width: 48 W
Crated Depth: 55 L
Crated Height: 70 H

Approved

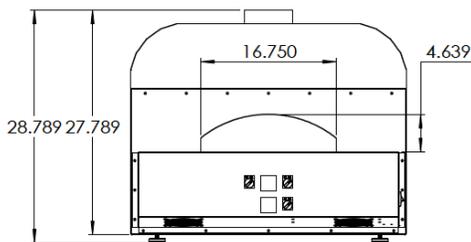


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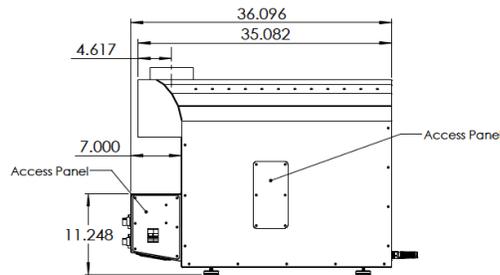
Plan View



Front View



Side View



Legend

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

Notes

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 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

