

Enclosed Facade 150 (EF150WG) Wood | Gas Ovens



Overview

Our 150 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 150 features a 59.06 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 26 inch by 9.5 inch opening along with a stainless steel flue collar.

The oven requires a 2" tolerance in all directions, and comes standard with a fire-rated tile clay dome. The 150 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 = 18.96 sq. ft.
Pizza Capacity 8" = 14-16
Pizza Capacity 10" = 12-14
Pizza Capacity 12" = 10-12
Pizza Capacity 16" = 7-8

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.

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: 150CFM
Static Pressure: 0.01"W.C

Standard Features

Stainless Steel Mask
Steel / Stainless Steel Trim Kit
Gas Burning Accessories
Burner Position (Left/Right)
Exhaust Fan
All Fuel Grease Duct
Stainless Steel Oven Tools

Optional Features

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
Integrated Exhaust System
Interior Lights

Clearance Requirements

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

Shipping Dimensions

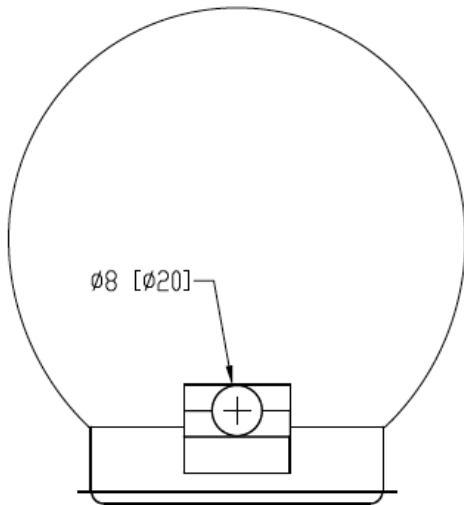
Actual Weight: 4,500 LBS
Crated Weight: 4,900 LBS
Crated Width: 108"
Crated Depth: 87"
Crated Height: 82"

Approved

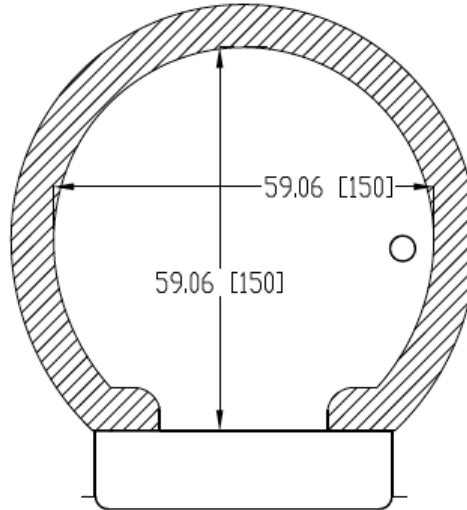


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Top View



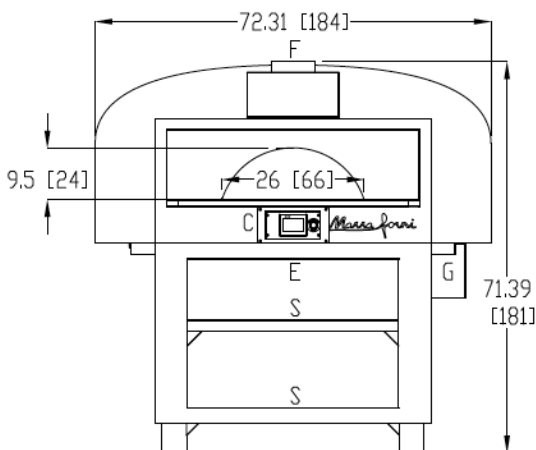
Plan View



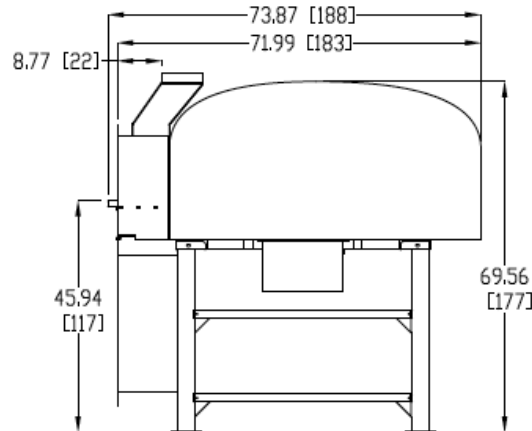
Legend

- 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.
- 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

