



Keep All of Your Pizza or Sandwich Ingredients Easily Within Reach

Offered in both 2-door and 3-door configurations, Marra Forni Refrigerated Prep Tables are an essential piece of equipment in any commercial kitchen space. These units are designed to enhance flow and streamline production, featuring a self-contained high-efficiency refrigeration system designed to maintain food and prep ingredients at food safe temperatures. Rear and side granite backslashes elevate the optional ingredient bin so that there is a more ergonomic access to ingredients and no usable counter space is lost. Self-closing doors feature magnetic door gaskets and shared refrigeration between door sections that accommodate 18" x 26" full-size sheet pans or stackable dough trays. All units are mobile with 2- locking casters and 2-swivel casters mounted into frame welded steel plates.



Standard Features

- ▶ Front-serviceable, high-efficiency self-contained refrigeration system (110V) with evaporator condensate pan and automatic defrost feature
- ▶ Available in 2-door (12 cubic feet of refrigrated storage space) and 3-door (20 cubic feet of refrigerated storage space) configurations, doors are insulated with 2 3/8" polyurethane insulation.
- ▶ 30" deep work surface allows greater space for food preparation and production efficiency
- ▶ Solid 1½" granite worksurface maintains 8-10° F lower surface temperature.
- ▶ 304-gauge stainless steel interior and exterior construction for easy cleaning and durability
- ▶ Standard with casters (2-locking) for ease of mobility
- ▶ Self-closing doors with easily replaceable magnetic door gaskets
- ▶ On/Off with digital control for ease of operation
- ▶ Refrigerated door sections include (4) sets of shelf slides (on 5" center) that can accommodate full-size sheet pans (18" x 26"), or can accommodate up to (7) nested standard size dough trays (18" x 26" x 3"), or (4) nested standard size dough trays (18" x 26" x 6")



Refrigerated Condiment Rails



Glass Enclosed
46" Condiment Rail (GAC166)
(Optional with 2-Door Prep Table)

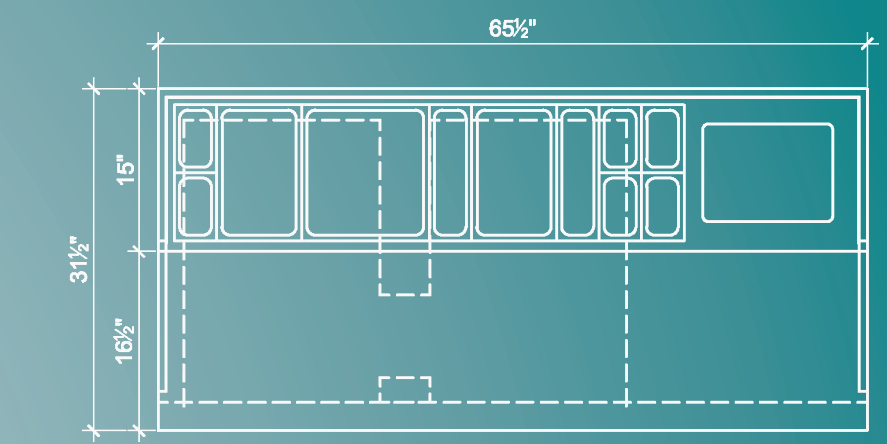
Interior Cold Well Dimensions
12"W x 6"H x 46"L (1.93 cubic feet)
Pan Capacity (pans not included)
4 each 1/2 pan
7 each 1/3 pan
9 each 1/4 pan
14 each 1/6 pan

Model	Volts	HZ	PH	AMPS	AMP FUSE	NEMA	Cord Length	WATT	HP
GAC166	115	60	1	2	15	5-15	8'	230	1/12
	220	50							
GAC225	115	60	1	2	15	5-15	8'	230	1/12
	220	50							

*Requires dedicated electrical circuit.
*Condiment rails utilize cold-wall technology.



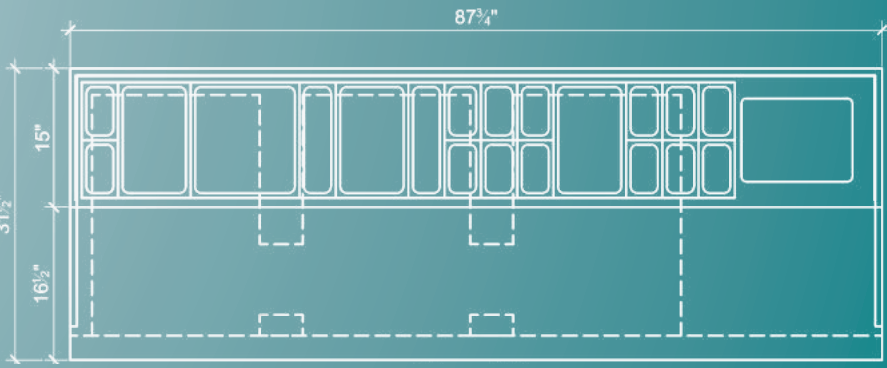
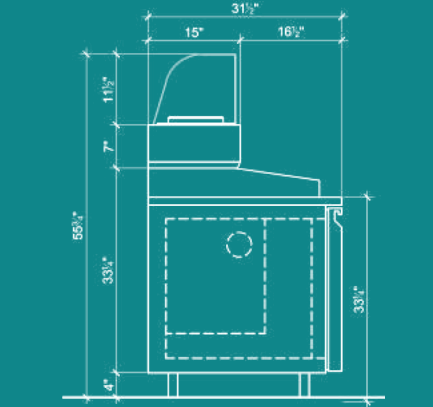
TECHNICAL SPECIFICATIONS
Refrigerated Prep Tables



Electrical	Amp Load	Construction	Doors	Cubic Feet	Refrigeration Compressor
110V/60 15 amp 220V/50 15 amp	6.2 amp Cord/Plug attached (NEMA 5-15)	304 Stainless Steel	2	12	R404-A 1/5 HP



*This model includes the condiment rail.



Electrical	Amp Load	Construction	Doors	Cubic Feet	Refrigeration Compressor
110V/60 15 amp 220V/50 15 amp	6.6 amp Cord/Plug attached (NEMA 5-15)	304 Stainless Steel	3	20	R404-A 1 HP



*This model includes the condiment rail.



Reimagine

An organized and spacious workstation.
Create your culinary masterpieces with the Marra Forni Refrigerated Prep Tables. Available in two or three-door configurations with the addition of optional refrigerated condiment rails for both models.

Your table, your choice!

Marra Forni[®]
Brick Oven Cooking Solutions

inquiries@marraforni.com | marraforni.com | 888.239.0575



One Stop Shop Turnkey Solutions



Fork Mixers

Gently folds the dough over itself rather than spiraling together, preventing the mixer from pre-proofing your dough. Available in 42qt. - 98qt.



Spiral Mixers

Cut your mixing time in half. Available in 42qt.- 80qt. capacity bowls available. Multi-purpose mixer offers increased capacity while still maintaining dough integrity.



Flywheel Slicers

Cast in enameled aluminum and steel, these slicers provide precision slicing for all types of Charcuterie.

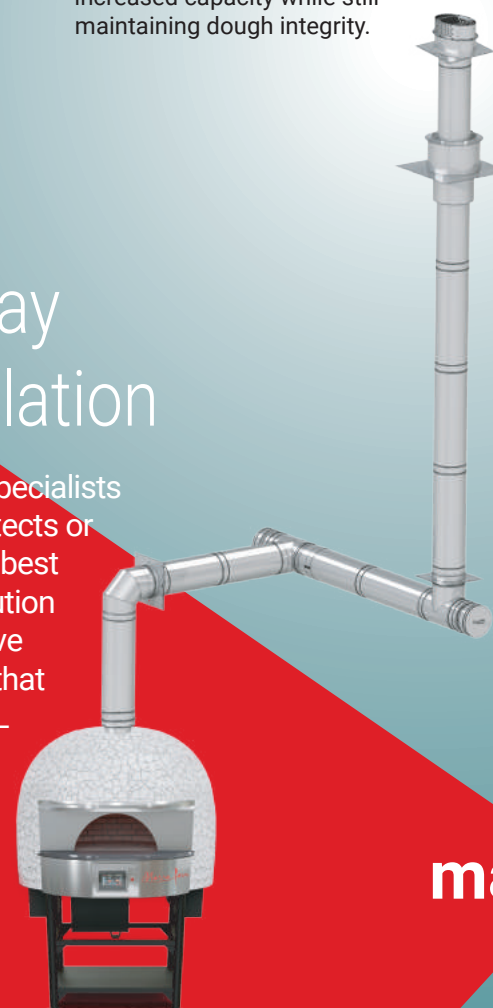


Tools & Accessories

- ▶ Pizza Peels
- ▶ Pizza Peel Kits
- ▶ Brushes
- ▶ Dough Trays

Plug and Play Direct Ventilation

Our dedicated team of specialists will work with your architects or engineers to identify the best oven and ventilation solution for your needs. You'll have peace of mind knowing that our system has all the UL listings.



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REFRIGERATED

PREP TABLES

and Condiment Rails



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