



# ELECTRIC STACKABLE OVEN

- Easy to Use
- Space-saving design
- High productivity
- Flexible menu applications

Designed and manufactured with efficiency, durability, and modularity in mind, the stackable electric ovens achieve high-volume cooking and baking production through vertically integrated modular oven decks to reduce kitchen footprint. These electric deck ovens are available in 4 configurations and can be vertically stacked up to four decks in height. With temperatures ranging between 200° and 950°F, these versatile ovens are ideal for high-volume pizza making as well as Artisan baking and traditional cooking. The ovens can be configured as multi-deck ovens using a common chassis, or independently stacked as needed based upon production demand.

These stone hearth ovens feature a large illuminated cooking area designed to maximize cooking and baking capacity. A manually controlled vent on each deck allows for humidity evacuation from the oven cavity as needed by application. Large full-width windowed doors are balanced by both counterweight and dual heavy-duty coil springs for maximum durability, high-volume use, and cooking capacity. Featuring the MarraSmart digital touchscreen control, each oven cavity operates independently using high-efficiency radiant heating technology located within brick deck plates and ceiling, maximizing thermal control independently for best baking results.



ITEM #



## ELECTRIC Series Stackable Electric Oven ELST55-36/3

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### Standard Features

- 304-gauge stainless steel exterior front and doors. Galvanneal interior and sides.
- Full width front hinged door features a large recessed tempered glass window for high visibility of internal cooking chamber.
- Large insulated full-length safety door handle to prevent injury when opening and closing the door.
- Mobile Steel Stand with 5 1/2" locking casters
- Independently controlled upper and lower radiant heating allows precision temperature control and finished quality of food.
- Oven decks feature independent touch screen controls, allowing different operating temperatures within the stacked configuration.
- Proprietary MarraStone® refractory brick deck is 1 1/2" thick and highly porous, designed to maintain temperatures greater than 1000°F for consistent high-volume production.
- Cooking cavity is designed to accept side by side 18"x 26" full-size sheet and baking pans.
- Ovens are controlled individually with MarraSmart® digital touch screen control technology, which is programmable and provides complete control of oven cooking conditions.
- 250° – 950°F cooking temperature range.
- Standard with interior lighting and manually controlled damper vent allows operator to evacuate humidity from the cooking chamber.
- 7" interior cook deck height
- Oven decks require individual dedicated electrical connections.
- Manufactured in the U.S.A
- 2-Year Deck warranty, 1-year parts and labor on electrical components.
- Approved for use with direct ventilation.

### Configuration Options (Check all that apply)

#### Accessory Items

- Dough Tray
- Dough Tray Lids
- Dough Tray Dolley
- Deluxe Peel Tool Kit
- Standard Peel Tool Kit
- Wall Mounted Tool Rack

#### Options

- Direct Ventilation (Quoted Separately)
- Exhaust Fan
- Additional Modular Cooking Deck (Requires additional dedicated electrical connection)
- Top Mounted Stainless Steel Ventilation Cap

### Cooking Capacity (Per Deck)

8" Pizzas: 24  
10" Pizzas: 15  
12" Pizzas: 12  
16" Pizzas: 6

**Total Cooking Surface: 13.85 Square Feet**

(cooking deck 54.8" x 36.4")

Production capacity varies depending upon type of food product being cooked, set temperatures and preparation methods used.



ANSI Z83.11 CSA 1.8