

ROBOTIC AND MANUAL DOUGH STRETCHERS



Marra Forni®
Brick Oven Cooking Solutions

DOUGH **STRETCHERS**

ROBOTIC STRETCHER



Marra's RobStretcher1010 robotic pizza dough stretcher delivers truly artisanal pizza crusts, quickly and effortlessly.

Its innovative operating process faithfully replicates the movements of skilled hands, ensuring exceptional and consistent results every time.

RobStretcher1010 cold-works a wide variety of doughs without stressing them, preserving their structure and quality.

The result is a perfectly shaped crust with a well-defined edge and a light, crispy texture.

Built for performance, RobStretcher1010 guarantees consistent output at high hourly volumes, helping you reduce operating costs while overcoming the challenge of skilled-labor shortages - all without compromising on quality.

MANUAL STRETCHER

Marra's ManStretcher1020 manual pizza dough stretcher delivers truly artisanal pizza crusts, quickly and consistently. Its operating process provides identical results every time, with a high hourly throughput and easy operation.

ManStretcher1020 cold-works a wide variety of doughs without stressing them, all while keeping air inside the dough, preserving their structure and quality. The result is a perfectly shaped crust with a well-defined edge and a light, crispy texture. In addition to traditional pizza crusts, the ManStretcher 1020 is also capable of producing false crusts using alternative ingredients. Built for performance, the ManStretcher1010 provides consistent and standardized pizza crust output quickly and consistently, helping you reduce operating costs without compromising on quality.





ROBOTIC STRETCHER

ROBSTRETCHER1010

FEATURES & TECHNICAL SPECIFICATIONS

- Mimics human hand movements to create a well-defined crust without overheating or overworking the dough
- Robust, glove-compatible 7" (178mm) resistive touchscreen allows selection and customization of up to 5 unique dough recipes, with attributes like overall thickness, stretching diameter, crust size, stretching speed, and additional stretching time
- Physical quick operator buttons provide easy access to basic operations, such as stopping and resetting the dough stretching process, with indicators signaling active processes
- Powder-coated steel chassis
- Stainless steel scratch guards
- Plastic cladding
- Removable dough stretching shelf and Teflon® stretching plate for straightforward cleaning and maintenance
- 115V/60Hz/1 Ph electrical supply via attached. 5' (1.5m) cord with NEMA 5-15 plug
- Ethernet port for Industrial 4.0 integration, enabling real-time monitoring, data collection, and remote access for diagnostics and recipe management

PRODUCTION CAPACITY

Hourly production capacity (max)	Individual dough portion range	Stretched pizza crust diameter	Acceptable dough hydration
Up to 200 pizza crusts	2.5-25 oz. (70-700g)	12/14/16/18" (300/350/400/450mm) *	Up to 90% *



MANUAL STRETCHER

MANSTRETCHER1020

FEATURES & TECHNICAL SPECIFICATIONS

- Mimics human hand movements to create a well-defined crust without overheating or overworking the dough
- Keeps air inside the dough
- Physical start and stop buttons provide easy access to basic functions
- Operating indicator light
- Stainless steel exterior
- Plastic upper shell
- Stainless steel manual operating handle
- Includes 3 trays for stretching crusts in 6 different diameters (20" [500mm] maximum)
- Straightforward cleaning and maintenance
- 115V/60Hz/1 Ph electrical supply via attached cord with NEMA 5-15 plug

PRODUCTION CAPACITY

Typical stretching time per crust	Maximum rotation speed	Hourly production capacity (max)	Individual dough portion range	Stretched pizza crust diameter	Acceptable dough hydration
10 seconds	40 RPM	Up to 180 pizza crusts	4.2-19.4 oz. (120-550g)	10/12/14/16/18/20" (250/300/350/400/450/500mm) *	Up to 58% *

WE ARE AT YOUR **SERVICE**

We are at your service – our HIGHLY experienced sales, customer service and national technical support and service network are available to provide ONE-ON-ONE advice, training and support to guide you through your Marra Forni oven solution purchase, and to then assist you with the successful operation and ongoing maintenance, service and support of your investment. All Marra Forni products include our standard Manufacturer's warranty.



PIZZA UNIVERSITY



At Pizza University, our award winning and industry recognized instructors provide our students with a hands-on pizza experience. Featured coursework provides guidance to restaurant operators, caterers, enthusiasts and aspiring pizzaioli that aid in the development of skills and understanding of pizza making through industry best practices. Students will learn about pizza history, dough chemistry and handling techniques, equipment, and principles for a successful business enterprise.

DIRECT VENTING SOLUTIONS

Our dedicated Venting Specialists will work with your architects, consultants or contractors to identify the best solution for your duct layout. You'll have peace of mind knowing that our system has all the UL Listings, so you won't have to worry about running into problems with the inspection process. Our gas oven models can be upgraded to include an exhaust fan interlock. This means that your exhaust fan will automatically turn on/off with your oven, and that the speed of the fan can be adjusted from the oven's touch screen.

- ▶ **UL CERTIFIED AND APPROVED FOR WOOD, GAS AND ELECTRIC OVEN**
- ▶ **DUAL-WALLED CONICAL CONSTRUCTION**
- ▶ **444-GAUGE STAINLESS STEEL INNER WALL, 304 ANNEALED EXTERIOR**
- ▶ **HIGHEST INDUSTRY PRESSURE RATING**
- ▶ **HIGHEST INDUSTRY TEMPERATURE RATING**
- ▶ **LIMITED LIFETIME WARRANTY**
- ▶ **POWERED GREASE EXHAUST FAN**
- ▶ **FAN INTERLOCK RECOMMENDED FOR ALL GAS OVENS**

Visit our website to view the ventilation spec sheet or request a quote. We look forward to working with you.



WANT TO TRY OUR BRICK OVENS? VISIT A **TEST KITCHEN** NEAR YOU

Marra Forni has many test kitchens located throughout North America, Canada, the Middle East, and Latin America. You can take your next authentic Italian wood, gas, or electric brick oven for a test drive anytime.



the **NEAPOLITAN**
(Wood-Fired Cooking)



the **ROTATOR**
(High Production)



PASS-THRU
(Due Bocche Oven)



MS SERIES
(Space Efficiency)



EL SERIES
(Electric Stackable)

One Stop Shop



SEE MORE!

REFRIGERATED PREP TABLES

Self-contained 2 or 3 door units available with optional elevated cold pan condiment rail.



SPECIALTY DOUGH MIXERS (35 qt. - 80 qt.)

Available in multiple capacity and speed configurations, Spiral and Forked Dough Mixers are specialty low-friction dough mixers designed specifically for higher hydration dough formulas ensuring highest quality of dough produced.

FLYWHEEL SLICERS

Precision specialty Charcuterie Slicers available in a variety of sizes and with optional enamel coated cast iron pedestal base.



TOOL & ACCESSORIES

From pizza peel kits to wood-fired and dough handling accessories, Marra Forni offers a full-line of pizza program accessory items

inquiries@marraforni.com | marraforni.com | 888.239.0575

