

ELECTRIC ROTATOR Series

Electric Oven, Metal Exterior, Rotator

ELRT110

In the tradition of quality and workmanship established by our acclaimed wood-fired and coal-fired brick ovens, Marra Forni offers a line of electrically heated ovens in a variety of sizes and configurations, including both countertop and larger capacity freestanding models. Each model features our unique Marra Stone® stone-hearth cooking surface as its heart. This proprietary refractory brick surface includes volcanic material, for outstanding cooking results as well as constant temperatures for consistency. Insulated construction allows heat to be absorbed and retained in the oven cavity for improved efficiency.

The oven is operated by a MarraSmart® fully-programmable digital touchscreen controller, with individually-adjustable upper and lower temperatures, to maximize thermal control for ideal baking results. With several sizes and configurations to meet a variety of capacity needs, and an extended temperature range between 200-950°F (93-510°C), these powerhouse ovens are efficient and productive for a variety of menu application and cooking techniques.

The “Electric Rotator” (ELRT) freestanding model features a bi-directional rotating Marra Stone® cooking deck with programmable variable speeds. The rotating deck improves operator efficiency and product consistency, while minimizing the need for staff with higher skill sets. The ELRT110 oven provides consistent production and ease of operation without sacrificing the performance that is the hallmark of the Marra Forni name.



Standard Features

- MarraStone® stone hearth deck is of a refractory brick that includes volcanic material. This deck is both durable and highly porous, and is capable of maintaining cooking temperatures from 200-950°F (93-510°C) - the highest temperature in the market - for consistent high-volume production
- MarraSmart® digital touch screen control technology is fully programmable and provides complete control of oven cooking conditions, as well as automatic timed on/off with menu selection and QR code scanning for maintenance videos
- Rotating bi-directional cooking deck. Rotation speed is adjusted automatically, with preset program options for consistency of results over a wide range of cooking requirements. Rotation speed may also be adjusted manually from 15-270 seconds per revolution for increased flexibility
- Highly efficient upper and lower radiant infrared heaters ensure deck and chamber temperature consistency
- Drop-down stainless steel oven door features large, recessed tempered glass window for visibility of internal cooking chamber
- Interior lighting
- Stainless steel exterior
- Galvanneal metal interior walls and ceiling
- Integrated stainless steel stand with 4 (four) locking casters
- Manufactured in the U.S.A.

Cooking Capacity (typical)

- 8" (200mm) pizzas: 10
- 10" (250mm) pizzas: 9
- 12" (300mm) pizzas: 8
- 16" (400mm) pizzas: 3

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

Total Cooking Surface 10.20 sq. ft. (0.95 sq. m)

Cooking Deck Diameter 43-1/4" (1100mm)



This appliance has been certified by ETL Intertek as having been tested in accordance with EPA method 202 for compliance with UL 710B, *Standard for Recirculating Systems*. The use of an additional Type 1 hood is not required for cooking effluent removal, provided this appliance is installed with a direct venting system in accordance with the manufacturer's instructions and all applicable local code requirements.

UL 197 | CSA C22.2 No. 109 | NSF/ANSI 4

Configuration Options (Check all that apply)

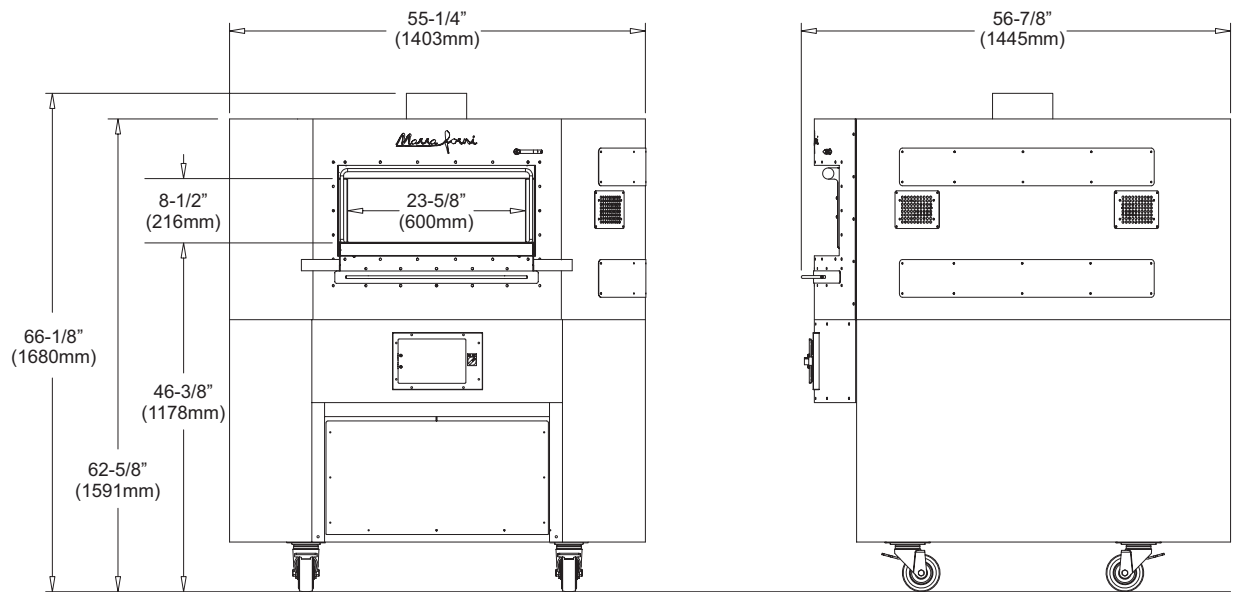
Options

- ☐ Direct Ventilation (quoted separately)
- ☐ Exhaust Fan with Variable Speed Fan Control
- ☐ Integrated Fan Interlock
- ☐ Full Skirt Enclosure
- ☐ Powder-Coated Exterior (customized color options available)

Accessories

- ☐ Dough Tray
- ☐ Dough Tray Lid(s)
- ☐ Dough Tray Dolly
- ☐ Standard Peel Tool Kit
- ☐ Deluxe Peel Tool Kit
- ☐ Wall Mounted Tool Rack

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Electrical Connection Requirements

Electrical supply	Electrical power rating	Peak load ampacity	Min. supply ampacity	Max. breaker/disconnect
208-240V	20.5 kW	60A	75A	80A
50/60 Hz, 3Ph				

Ventilation Connection Requirements

Connection	Volume	Static Pressure
8" (203mm)	150 CFM	0.01" W.C.
round collar	255 m³h	2.5 Pa

Oven may be installed with an approved direct vent system, or an approved Type 1 exhaust hood system. If direct ventilation is desired, a Marra Forni-designed optional vent system is available as an option and is strongly recommended. If not using a Marra Forni-supplied direct ventilation connection, determining correct ventilation and code compliance is the responsibility of others. Ventilation system must comply with all applicable local and national codes.

Dimensional Information

- Minimum clearance: 2" (51mm) on all sides and rear from combustible surfaces, 0" (0mm) from non-combustible surfaces. 18" (450mm) side clearance recommended for service access
- Exterior: (H x W x D): 66-1/8" x 55-1/4" x 56-7/8" (1680 x 1403 x 1445mm)
- Shipping: (H x W x D): 86" x 73" x 83" (2184 x 1854 x 2108mm)
- Weight: 3,666 lbs. (1663 kg)
- Crated Weight: 4,720 lbs. (2141 kg)
- Freight Class: 77.5, shipped LTL

Specification

ELRT110 Item # _____

Unit will be an ETL-listed Marra Forni ELRT110 freestanding, rotating deck oven, intended for cooking and baking pizza and other approved food products.

Operating voltage will be 208-240V, 60Hz, 3Ph.

Heating to be accomplished by upper and lower radiant infrared electric heating elements.

Unit will feature a bi-directional rotating stone hearth cooking deck composed of a refractory brick composition, including volcanic material, to provide and maintain cooking temperatures up to 950°F (510°C).

Unit will feature a programmable electronic controller with individually-adjustable upper and lower temperatures as well as selectable menus to accommodate a variety of cooking requirements, automatic timed on/off features, and display of QR codes to access documentation including service and maintenance videos.

Rotation speed of deck is adjusted automatically with preset program selections, or manually from 15-270 seconds per revolution. Unit cooking area will measure 43-1/4" (1100mm) in diameter.

Door opening will measure 8-1/2" (216mm) in height.

Unit will include a drop-down stainless steel front door with tempered glass window.

Unit will include interior lighting for full-time monitoring of the cooking process.

Unit will include a mantle to permit easy cleaning beneath the oven's cooking deck.

Unit exterior will be finished in stainless steel, with galvanneal metal interior walls and ceiling.

Unit will include an integrated stainless steel stand with four (4) locking casters.

Unit will be manufactured in the U.S.A. and comply with all applicable FTC requirements for this status.

All specifications are subject to change without notice, based on Marra Forni's commitment to ongoing product development and improvement measures. Ovens are designed only for the cooking of manufacturer-approved food products in commercial and institutional settings, and should not be used for any other purpose.