

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 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 features a front-mounted control panel with a master on/off and lighting switch, as well as individual upper and lower heater on/off and temperature adjustment controls, to maximize thermal control for ideal baking results.

With several sizes and configurations to meet a variety of capacity needs, and an extended cooking 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 Metal Square" (ELMS) compact countertop model offers the cooking performance of a traditional pizza oven in a small package optimized for countertop applications, while offering an easy-to-clean flush stainless steel exterior. The ELMS25-20 oven maintains the level of quality, innovation and engineering excellence expected from 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 up to 950°F (510°C) for consistent high-volume production
- Simple-to-use front-mounted control panel featuring master on/off and lighting switch, as well as individual upper and lower heater on/off and temperature adjustment controls
- Highly efficient upper and lower radiant infrared heaters ensure deck and chamber temperature consistency
- 200-950°F(93-510°C) cooking temperature range
- 4-5/8" (118mm) door height opening
- Removable oven door
- 1-1/4" (32mm)-thick stainless steel ledge
- Standard interior lighting
- Stainless steel oven exterior
- Galvanneal metal interior walls and ceiling
- Manufactured in the U.S.A.

Cooking Capacity (typical)

8" (200mm) pizzas: 2

10" (250mm) pizzas: 2

12" (300mm) pizzas: 1

16" (400mm) pizzas: 1

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

Total Cooking Surface 3.5 sq. ft. (0.33 sq. m)

Cooking Deck Dimensions 24-3/4 x 19-3/8" (629 x 493mm)

ELECTRIC Series

**Electric Oven, Metal Exterior, Square
ELMS25-20**



Configuration Options (Check all that apply)

Options

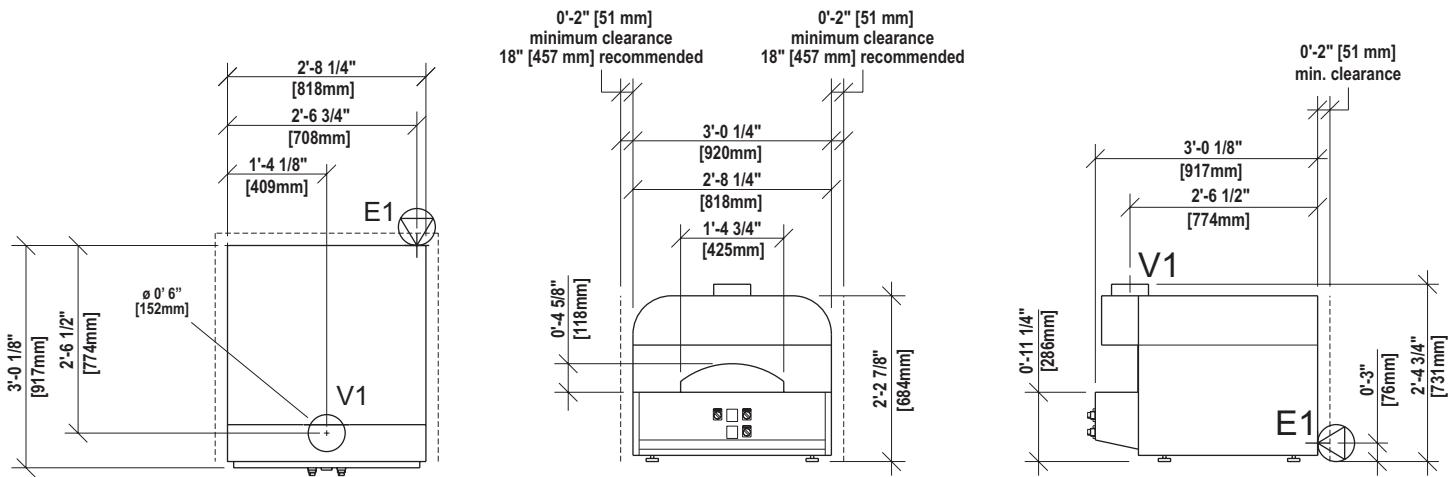
- Direct Ventilation (quoted separately)
Note: requires Exhaust Fan option
- Exhaust Fan with Variable Speed Fan Control
- Integrated Fan Interlock
- Stainless Steel Stand

Accessories

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



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



Electrical connection(s)

6' (1.8m) 3-wire cable provided with pre-wired connection at interior terminal block. Direct electrical connection required. Use of a plug and receptacle is not permitted.

E1

Electrical Connection Requirements

Electrical supply	Electrical power rating	Peak load ampacity	Min. supply ampacity	Max. breaker/ disconnect
208-240V 50/60 Hz 1 Ph	6.6 kW	30A	40A	40A

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): 28-5/8" x 32-1/4" x 36-1/8" (731 x 818 x 917mm)
- Shipping: (H x W x D): 70" x 48" x 55" (1778 x 1219 x 1397mm)
- Weight: 490 lbs. (222 kg)
- Crated Weight: 540 lbs. (245 kg)
- Freight Class: 77.5, shipped LTL

Specification

ELMS25-20 Item # _____

Unit will be an ETL-listed Marra Forni ELMS25-20 countertop oven, intended for cooking and baking pizza and other approved food products.

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

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

Unit will feature a front-mounted control panel featuring master on/off and lighting switch, as well as individual upper and lower heater on/off and temperature adjustment controls.

V1

Ventilation connection

Direct venting, if used, also requires exhaust fan option with variable speed fan control.

Ventilation Connection Requirements

Connection	Volume	Static Pressure
6" (152mm) round collar	150 CFM 255 m ³ /h	0.01" W.C. 2.5 Pa

Oven may be installed with an approved direct vent system, or under a Type 1 exhaust hood system. Ventilation system must comply with all applicable local and national codes.

If direct ventilation is desired, a Marra Forni-designed optional powered vent system is available, and is strongly recommended. This option also requires the exhaust fan (with variable speed fan control) option.

If not using a Marra Forni-supplied direct ventilation connection, determining correct ventilation and code compliance is the responsibility of others.

Unit cooking area will measure 24-3/4" W x 19-3/8" D (629 x 493mm). Front loading opening will measure 4-5/8" (118mm) in height.

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

Unit will include a removable front door.

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

Unit exterior will be finished in stainless steel, with galvanneal interior.

Unit will include four adjustable feet for tabletop installation.

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.