

## Electric 68-32 (ELMS-68-32) Electric Brick Ovens

### Overview



Our Electric Model 68-32 is designed specifically to accommodate the high-volume pizza making of a true Pizzaiolo. This model features a 68 inch wide by 32 inch deep deck. The dome and deck consist of refractory bricks with 6.5 inches of multi-layered insulation in the dome and 8 inches in the deck. The oven features a 28 inch by 5.5 inch opening along with a stainless steel flue collar atop the dome. A round flue adapter comes standard on all ovens.

The oven requires a 2 inch tolerance in all directions, and comes standard with a fire-rated tile clay dome. The Electric model also features a 12 inch landing on the opening, as well as a control located between the deck and the top of the dome for getting a precise reading. Oven can be vented directly to the roof or vented through a powered type 1 exhaust hood with approved grease rated duct in accordance with all local and national codes. Electric ovens must be vented as an electric heating appliance and must be installed following a manner that obeys all local and national codes and is acceptable to authority having jurisdiction.

### Pizza Capacity

Cooking Surface = 15.11 sq. ft.  
Pizza Capacity 8" = 29-31  
Pizza Capacity 10" = 17-19  
Pizza Capacity 12" = 12-14  
Pizza Capacity 16" = 5-6

### Electrical Requirements

Connected Load (kW Rating) 18.125  
AC 3 Phase, @ 240 Volts: 43.5 Amps Max  
AC 3 Phase, @ 220 Volts: 47.5 Amps Max  
AC 3 Phase, @ 208 Volts: 50.0 Amps Max  
Power Supply Connection Location: Rear  
Voltage Rating: 240V / 220V / 208V, 60Hz

### Venting

The oven is vented through an 8" round duct collar. The Electric oven can be installed with a listed exhaust hood system or with a chimney/grease duct vented outside without an exhaust hood, but must be installed with a power exhausted vent.  
Cubic Feet per Minute: 150CFM  
Static Pressure: 0.01" W.C.

### Standard Features

Brick Deck  
Door / Fire Suppressor  
Stainless Steel Flue Collar/Adapter  
Steel Stand  
Powder Coating  
3 Year Deck and Dome Warranty  
1 Year Parts and Labor Warranty

### Optional Features

Integrated Exhaust System  
Exhaust Fan  
All Fuel Grease Duct  
Stainless Steel Mask  
Aluminum Oven Tools

### Clearance Requirements

2" Minimum clearance for Combustibles on all sides.  
0" Minimum clearance for Non Combustibles.

### Shipping Dimensions

Actual Weight: 3,100 LBS  
Crate Weight: 3,400 LBS  
Crated Width: 73"  
Crated Depth: 83"  
Crated Height: 87"

### Approved

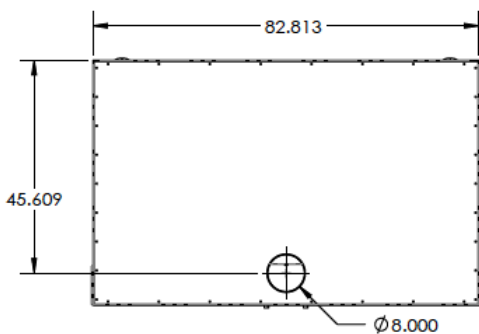


# WE CREATE. WE INNOVATE.

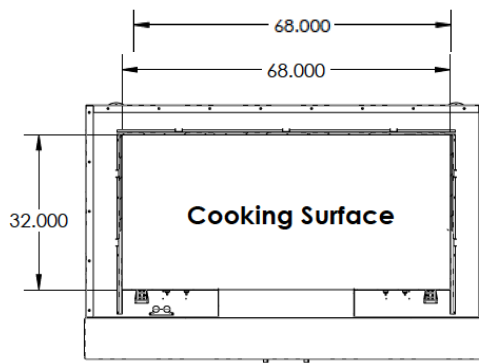
Marra Forni®

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Top View



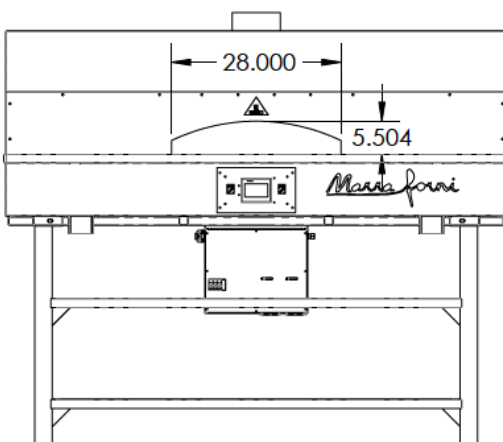
Plan View



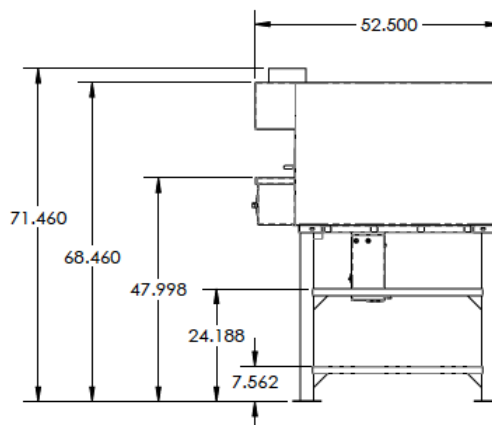
Legend

- C**-Controls
- E**-Electrical Connection Flexible Cord
- F**-Flue Collar
- S**-Storage Shelf

Front View



Side View



Notes

An ongoing program of product improvement may require us to change specifications without notice.

All ovens are designed to suit for both commercial and residential usage.

Spec dimensions to be +/- 0.50 inch.

Oven sizes refer to dome interior size.

All Marra Forni ovens are ETL, and VPN approved.

All oven Freight Class 77.5 and must be shipped LTL.

Learn about gas, electrical, venting and clearance requirements at [MARRAFORNI.COM](http://MARRAFORNI.COM)

