

ITEM #



# Neapolitan Series NP80WG Wood/Gas-Fired Ovens

Experience a level of quality that is Italian inspired but manufactured in the U.S. Marra Forni Brick ovens are the combination of true artisan workmanship and modern American manufacturing technology, and design innovation. Each oven is hand-made, brick-by-brick, using proprietary materials and the same time proven techniques that the traditional Italian Brick Masons have used for generations.

The Neapolitan is the "original" brick oven used by Pizzaioli worldwide. Available in a variety of sizes, these traditional brick ovens, featuring a static cooking deck, can be configured for gas, wood-fired or a combination of both. Whether finished, or enclosed within a wall or other structure, each oven is approved and certified VPN (Vero Pizza Napoletana), verifying the quality and authenticity of each oven in accordance with the requirements and tradition for the production of "True Neapolitan Pizza."



## Standard Features

- MarraStone® handmade dome and cooking deck construction featuring proprietary formulated high porosity refractory bricks, able to sustain temperatures exceeding 950° F.
- Gas units feature a single dual-stage forced-air power burner averaging only 84,000 BTU's to operate (second burner optional, placement specification required), the most energy efficient in the industry (requires optional gas regulator and quick-disconnect gas hose per burner).
- Gas units feature MarraSmart® digital touch-screen controls, the first to be introduced into brick oven technology, are simple to operate, fully programmable. The control features QR Code scanning for operational and preventative maintenance video support and featuring the first "auto-ON/OFF" that functions on unique daily presets.
- Integrated eyebrow exhaust duct designed into the structure of the oven dome, insuring effective capture and exhaust of the oven cavity.
- Redundant back-up manual control recalls last cooking temperature to minimize any oven down time.
- Approved for use with direct venting pending local jurisdictional approval.
- Includes 1 ¼" thick black granite mantle ledge.
- Easy to clean static refractory brick cooking deck.
- Superior cooking performance and recovery based upon natural convective airflow within the brick oven dome, and the heat retention of custom formulated refractory bricks and oven insulation.
- Painted matte black steel façade and heavy-duty black powder coated steel stand.
- Customizable exterior tile selections from our standard tile selection.
- Warranty: 3-year deck and dome, 1-year parts and labor.
- Manufactured in the USA with our commitment to quality, performance, and support.

## Cooking Deck Capacity

- 8" Pizzas: 4
- 10" Pizzas: 3
- 12" Pizzas: 2
- 16" Pizzas: 1

**Total Cooking Surface: 5.41 Square Feet**  
(cooking deck 80 cm diameter)

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

Average cook time of Neapolitan Pizza ranges from 90-120 seconds at 750-900°F.

## Configuration Options (Check all that apply)

### Fuel Type

- Natural  Propane
- Burner Placement Option  
Left  Right
- Gas Regulators (1 per connection)
- 4' Quick Disconnect Hose (1 per connection)

### Accessory Items

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

### Options

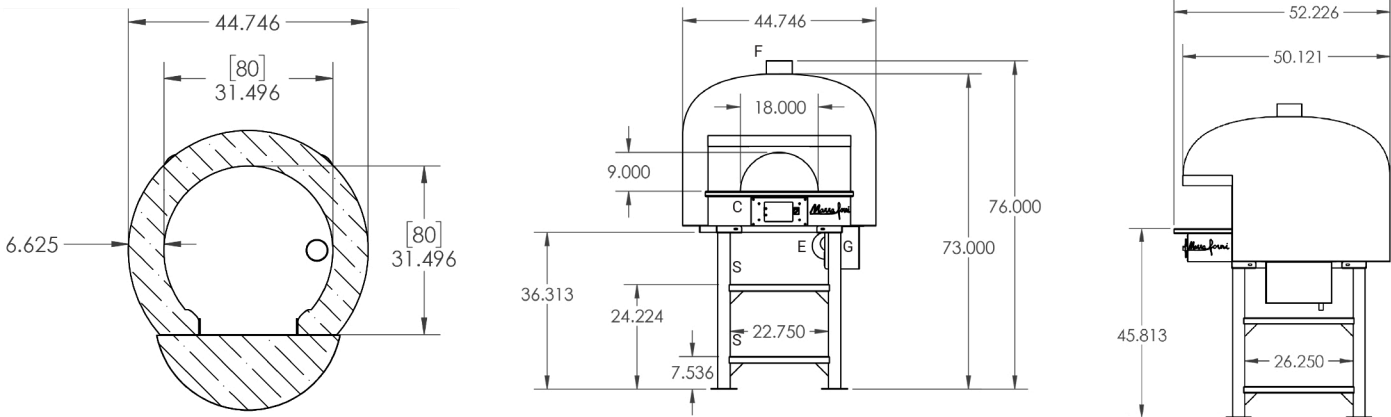
- Stainless-Steel Facade
- Stainless-Steel Stand
- Interior Light Box
- Tile Upgrade
- Base Enclosure (Side Panels)
- Base Enclosure (Full Skirt Enclosure)
- Front Mounted Landing Table  
Left  Right  Both
- Base Trim Kit (Enclosed Facade Only)
- Direct Ventilation (Quoted Separately)
- Exhaust Fan
- Integrated Fan Interlock



ANSI Z83.11 CSA 1.8

# Neapolitan Series

## NP80WG Wood/Gas-Fired Ovens



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

### Gas Requirements (per burner)

Max.	Min.	Orifice/Air Shutter	
BTU/Hr	BTU/Hr	Natural Gas	Propane Gas
145,000	70,000	0.173 1/4" gap	0.125 3/8" gap
Input Manifold Pressure W.C.		Natural Gas 10"	Propane Gas 10"
Output Manifold Pressure W.C.		1.8" low fire 5.8" high fire	1.5" low fire 5.2" high fire

- Each burner requires a separate gas regulator (i.e. Maxitrol RV 48, 3-6) and 3/4" NPT
- Quick-disconnect gas hose (optional)
- Gas inlet pressure to oven: 10"-14" inches W.C.
- All ovens have an average burner rating of 84,000-BTU's/burner over 10-hour duty cycle.
- Load calculations should be based on the chart above

### Clearance Requirements

- 2" minimum clearance on all sides from combustible surfaces
- 0" required from non-combustibles

### Dimensions Model NP80WG

- Exterior (H x W x D): 76.0" x 44.75" x 52.23"
- Shipping (L x W x H): 73" x 63" x 87"
- Weight: 1,900 lbs. Crated Weight: 2,350 lbs.
- Freight Class: 77.5 Shipped LTL

### Venting Requirements

- The oven is vented through an 8" round duct collar. Gas ovens can be installed with a UL listed exhaust hood system or approved direct vent exhaust duct vented outside. Must be installed with a power exhausted vent.
- Optional variable speed fan controller and integrated fan interlock are available.
- Cubic Feet per Minute: 150 CFM Static Pressure: 0.01" W.C.
- Ventilation is subject to local jurisdictional approval

### Electrical Connection Requirements

- 110V/ 60/ 15 amp/ 0.23kW
- 230V/ 50/ 15 amp/ 0.23kW
- 9 ft. Power Cable Integrated with NEMA 5-15 Plug
- 120 VAC - 2.5 amp outlet
- In accordance with the Intertek Testing Report 100134236CRT Marra Forni DOES NOT recommend ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15 and 20 amperes receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure. Confirm that oven is properly grounded.

Due to ongoing product development and continuous improvement measures, specifications are subject to change without notice. All ovens are designed for commercial applications. All Marra Forni ovens are approved with a door which serves as a fire suppressor by completely sealing the oven cavity.