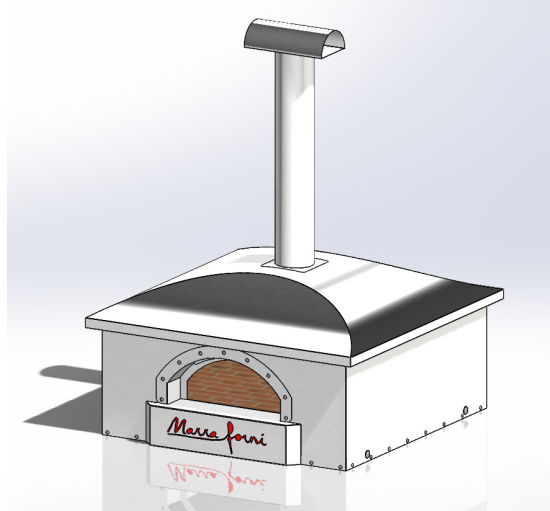


MS36-36W
Wood-Fired Oven

Overview



Our MS36-36W oven model is built to accommodate the high-volume pizza making of a true Pizzaiolo. It features a 36 x 36 inch deck. The deck consists of refractory bricks with 4.5 inches of multi-layered insulation in the dome and 8.5 inches in the deck. The oven features an 18 inch by 9 inch opening. Around flue, the adapter comes standard on all ovens.

The oven requires a 2" tolerance in all directions. The MS36-36W model also features a 6 inch landing on the opening. The oven is vented directly to the roof of Marra Forni's Electric Food Car.

Pizza Capacity

Cooking Surface = 9 sq. ft.
 Pizza Capacity 8" = 4-5
 Pizza Capacity 10" = 3-4
 Pizza Capacity 12" = 2-3
 Pizza Capacity 16" = 1-2

Oven Features

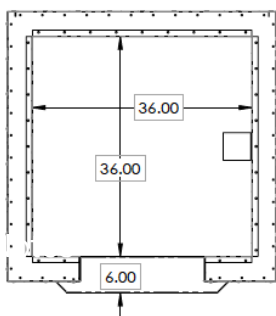
Stainless Steel
 Proprietary Refractory Brick Deck
 Door/Fire Suppressor
 Integrated Ventilation
 1 Year Deck Warranty
 1 Year Parts and Labor Warranty
 Aluminum Oven Tools (optional)

Notes

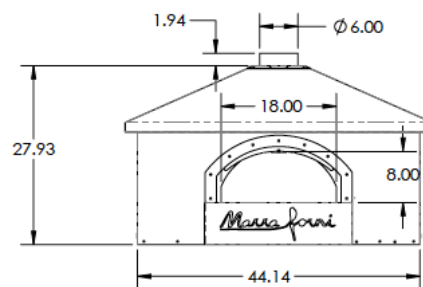
Actual Weight: 450 LBS

- All ovens are custom-made and measurements displayed in this document are subject to change.
- 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.

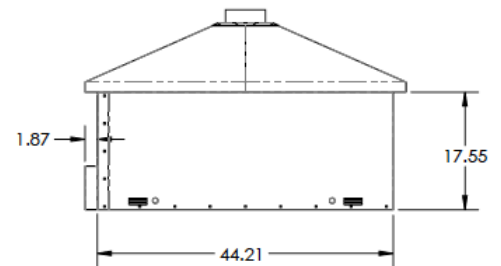
Top View



Front View



Side View



Certifications

