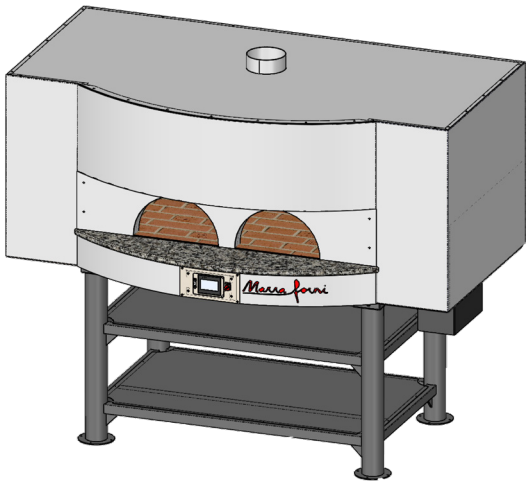


Square Oven 83-31 (MS 83-31G) Gas Fired Ovens



Overview

Our Square Oven 83-31 is designed specifically to accommodate the high-volume pizza making of a true Pizzaiolo. This model features a 83 inch wide by 31 inch deep deck. The dome and deck consist of refractory bricks with 4 inches of multi-layered insulation in the dome and 8 inches in the deck. The oven features two 18.5 inch by 9.5 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 Square 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. For wood burning ovens, they must be vented as a solid fuel burning 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 = sq. ft.
Pizza Capacity 8" = 19
Pizza Capacity 10" = 13
Pizza Capacity 12" = 9
Pizza Capacity 16" = 4-5

Gas Requirements

Gas connections 3/4" NPT per burner, quick disconnect flex gas hose recommended.
Pressure required 10" - 14" W.C. (Water Column) at the gas valve.
84,000 BTU's per burner.

Electric Requirements

120V/ Single Phase / 12 Amps
9 ft. power cable integrated.

Venting

The oven is vented through an 8" round duct collar. The Neapolitan wood, gas, and combination gas-wood ovens 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

Touch screen
Turbo Burner
Brick Deck
Steel Stand
Door / Fire Suppressor
Powder Coating
Stainless Steel Flue Collar/Adapter
2 Year Deck and Dome Warranty
1 Year Parts and Labor Warranty

Optional Features

Custom Tile Application
Integrated Exhaust System
Exhaust Fan
Stainless Steel Mask
Stainless Steel Stand
Burner Position (Left/Right)
Gas Burning Accessories
All Fuel Grease Duct
Aluminum Oven Tools

Clearance Requirements

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

Shipping Dimensions

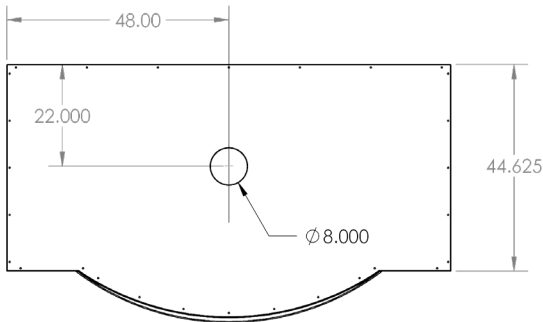
Actual Weight: LBS
Crate Weight: LBS
Crate Width: 78"
Crate Depth: 102"
Crate Height: 86.5"

Certifications

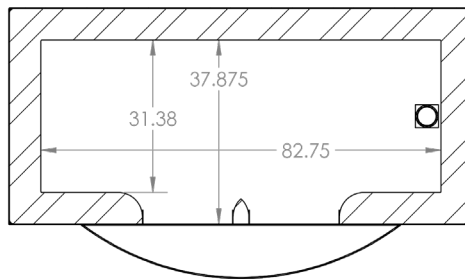


Square Oven 83-31 (MS 83-31G) Gas Fired Ovens

Top View



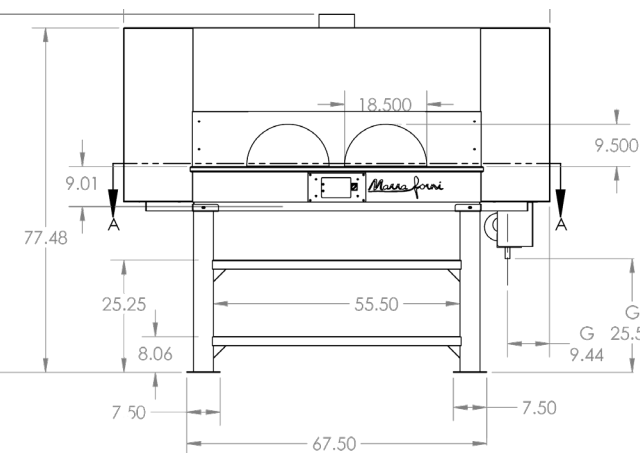
Plan View



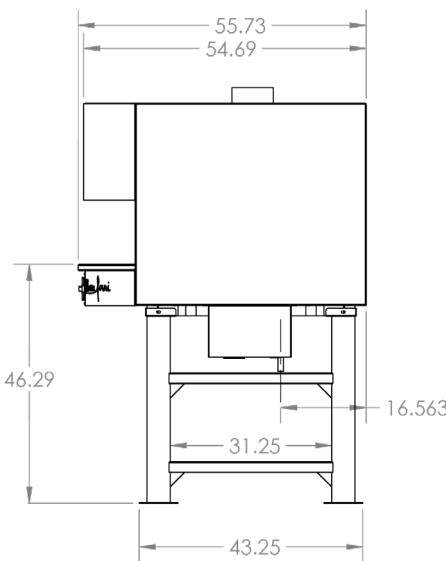
Legend

- C**-Controls
- E**-Electrical Connection Flexible Cord
- F**-Flue Collar
- G**-Gas Connection
- 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.
- All Marra Forni ovens are approved with a door that is used as a fire suppressor. The door completely closes the front cavity of the oven. Sprinkler/ ansul systems not required.
- Learn about gas, electrical, venting and clearance requirements at MARRAFORNI.COM

