

# THE NEAPOLITAN



*Marra forni*®  
Brick Oven Cooking Solutions



**DURABLE** **VERSATILE** **TRADITIONAL**  
**AUTHENTIC**  
**HIGH-VOLUME**



# THE NEAPOLITAN SERIES

Experience authentic traditional 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 to Pizzaioli worldwide. Available in a variety of sizes, these traditional brick ovens, feature a "static" cooking deck and can be configured in wood-fired, gas fired, or a combination of both. Whether tile finished on the exterior, or built into an enclosed structure, the Neapolitan Series is approved and certified by VPN (Vero Pizza Napoletana), verifying the quality and authentication of each oven in accordance with the requirements and tradition for the production of "True Neapolitan Pizza."





People who say that these are just pizza ovens couldn't be more wrong. We cook everything from bread to slow-roasted meats and fish. You want to know why we love Marra Forni ovens so much? They're consistent, versatile and beautiful, and they are made by great people."

**- Jeff Grant**

Owner of Tazza Kitchen Richmond, VA

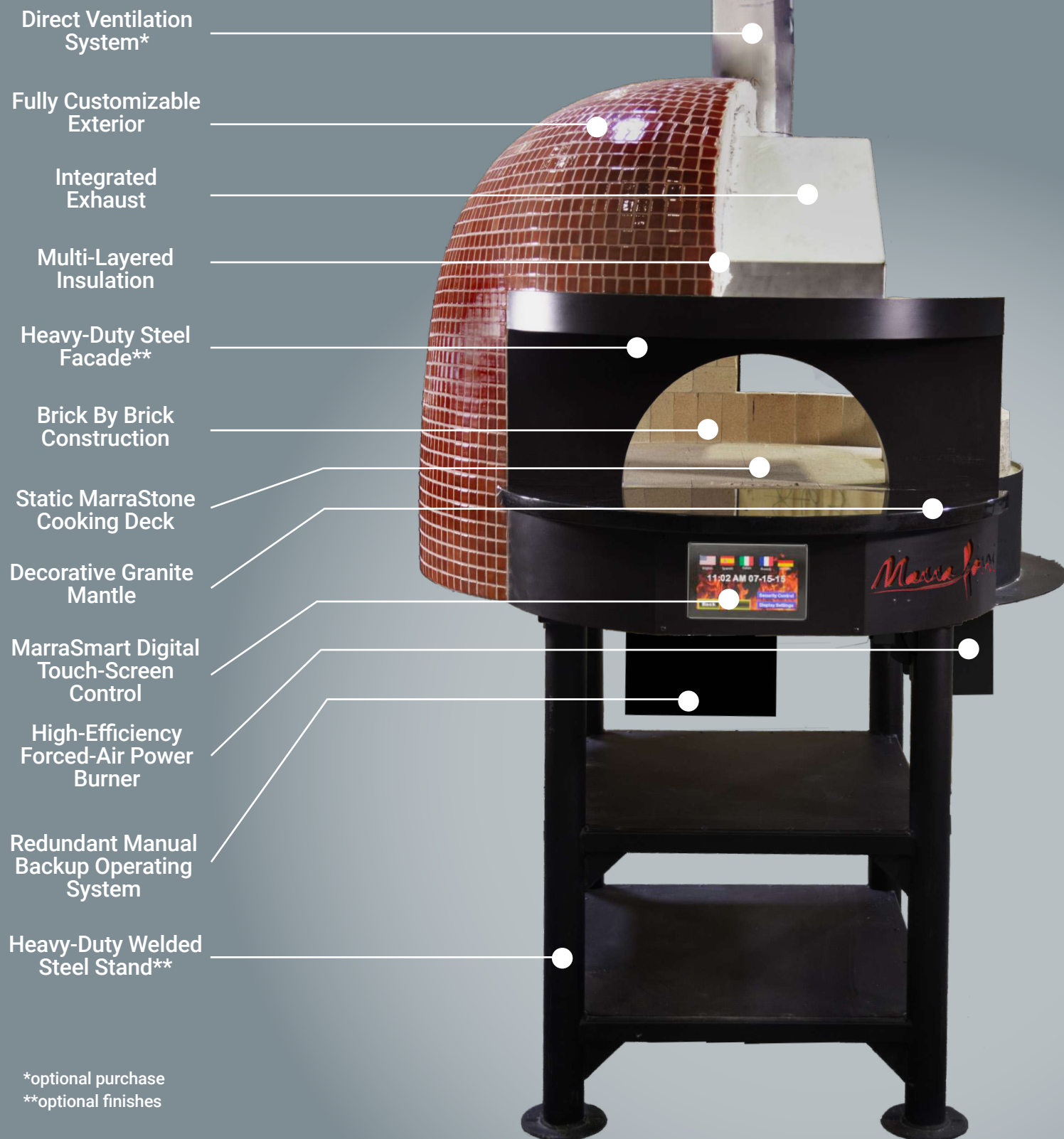
# MARRASTONE

MarraStone is at the heart of every Marra Forni Brick Oven. Imported from the Naples Region of Italy, this proprietary brick formulation is the result of years of research and investment. Composed of volcanic material content, MarraStone is a highly porous refractory brick designed to accept, retain and give up heat readily resulting in greater thermal mass retention when cooking in the oven and consistently high performance and energy efficiency.

Our design and manufacturing process are the same as those used by Italian brick masons thousands of years ago . . . made by hand, brick-by-brick. Quality doesn't compromise!



# OVEN FEATURES



# VARIATIONS



BASE SKIRTING  
SIDE LANDING TABLE  
MOBILE SOLUTIONS



LEARN  
MORE!





# ENCLOSED FACADE

The Neapolitan Series Brick Oven is customizable to allow the oven to be designed into an enclosed wall or fabricated structure to save space in the service area or for a completely unique customer facing experience. This design variation allows for flush mounting of the oven facade to the wall or surface structure with the remainder of the oven hidden from view behind the solid enclosure. Structural considerations are required for oven area ventilation and service access.

# PASS-THRU DESIGN

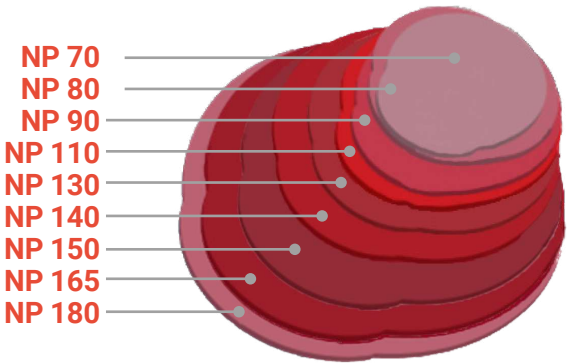
Available on select ovens in the Rotator Series, the unique Pass-Thru configuration provides a functional bridge between back and front of house operations. As dining space evolves and challenges with labor distribution become more prevalent, the “Due Bocche” (Double Mouth) oven allows food production from one side of the oven and service from the other. Many applications include kitchen to restaurant, kitchen to bar, restaurant service to patio or grill service areas, making the ovens more functional to service a variety of customer dining spaces.





# PIZZA

## CAPACITIES



| MODEL                      | NP70 | NP80 | NP90 | NP110 | NP130 | NP140 | NP150 | NP165 | NP180 |
|----------------------------|------|------|------|-------|-------|-------|-------|-------|-------|
| COOKING DECK (cm Diameter) | 70   | 80   | 90   | 110   | 130   | 140   | 150   | 165   | 180   |
| COOKING DECK (sq.ft.)      | 4.14 | 5.41 | 6.85 | 10.23 | 14.29 | 16.57 | 19.02 | 23.01 | 27.39 |
| 8" Pizza                   | 3    | 4    | 8    | 10    | 12    | 14    | 15    | 18    | 19    |
| 10" Pizza                  | 2    | 3    | 7    | 9     | 11    | 12    | 13    | 16    | 17    |
| 12" Pizza                  | 1    | 2    | 6    | 8     | 10    | 10    | 12    | 14    | 15    |
| 16" Pizza                  | 1    | 1    | 2    | 3     | 5     | 6     | 7     | 10    | 11    |

# WE ARE AT YOUR **SERVICE**

We are at your service – our HIGHLY experienced sales, customer service and national technical support and service network are available to provide ONE-ON-ONE advice, training and support to guide you through your Marra Forni oven solution purchase, and to then assist you with the successful operation and ongoing maintenance, service and support of your investment. All Marra Forni products include our standard Manufacturer's warranty.



## **PIZZA** UNIVERSITY



At Pizza University, our award winning and industry recognized instructors provide our students with a hands-on pizza experience. Featured coursework provides guidance to restaurant operators, caterers, enthusiasts and aspiring pizzaioli that aid in the development of skills and understanding of pizza making through industry best practices. Students will learn about pizza history, dough chemistry and handling techniques, equipment, and principles for a successful business enterprise.

# DIRECT VENTING SOLUTIONS

Our dedicated Venting Specialists will work with your architects, consultants or contractors to identify the best solution for your duct layout. You'll have peace of mind knowing that our system has all the UL Listings, so you won't have to worry about running into problems with the inspection process. Our gas oven models can be upgraded to include an exhaust fan interlock. This means that your exhaust fan will automatically turn on/off with your oven, and that the speed of the fan can be adjusted from the oven's touch screen.

- ▶ **UL CERTIFIED AND APPROVED FOR WOOD, GAS AND ELECTRIC OVEN**
- ▶ **DUAL-WALLED CONICAL CONSTRUCTION**
- ▶ **444-GAUGE STAINLESS STEEL INNER WALL, 304 ANNEALED EXTERIOR**
- ▶ **HIGHEST INDUSTRY PRESSURE RATING**
- ▶ **HIGHEST INDUSTRY TEMPERATURE RATING**
- ▶ **LIMITED LIFETIME WARRANTY**
- ▶ **POWERED GREASE EXHAUST FAN**
- ▶ **FAN INTERLOCK RECOMMENDED FOR ALL GAS OVENS**

Visit our website to view the ventilation spec sheet or request a quote. We look forward to working with you.

## One Stop Shop



### **SPECIALTY DOUGH MIXERS (35 qt. - 80 qt.)**

Available in multiple capacity and speed configurations, Spiral and Forked Dough Mixers are specialty low-friction dough mixers designed specifically for higher hydration dough formulas ensuring highest quality of dough produced.



### **REFRIGERATED PREP TABLES**

Self-contained 2 or 3 door units available with optional elevated cold pan condiment rail.



### **FLYWHEEL SLICERS**

Precision specialty Charcuterie Slicers available in a variety of sizes and with optional enamel coated cast iron pedestal base.



### **TOOL & ACCESSORIES**

From pizza peel kits to wood-fired and dough handling accessories, Marra Forni offers a full-line of pizza program accessory items.



WANT TO TRY OUR BRICK OVENS?

## VISIT A TEST KITCHEN NEAR YOU

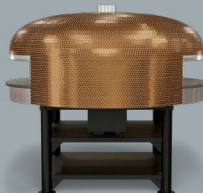
Marra Forni has many test kitchens located throughout North America, Canada, the Middle East, and Latin America. You can take your next authentic Italian wood, gas, or electric brick oven for a test drive anytime.



the **ROTATOR**  
(High Production)



the **ELECTRIC**  
(Neapolitan Design)



**PASS-THRU**  
(Due Bocche Oven)



**MS SERIES**  
(Space Efficiency)



**EL SERIES**  
(Electric Stackable)



**SEE MORE!**

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