



OVEN SERIES	MODEL	WOOD DOOR/FIRE POSITION
ROTATING	TTT 85	Left (SX)
ROTATING	TTT 85	Right (DX)
ROTATING	TTQ 85	Left (SX)
ROTATING	TTQ 85	Right (DX)
ROTATING	TTT 95	Left (SX)
ROTATING	TTT 95	Right (DX)
ROTATING	TTQ 95	Left (SX)
ROTATING	TTQ 95	Right (DX)
ROTATING SU&GIU	TTT 95	Left (SX)
ROTATING SU&GIU	TTT 95	Right (DX)
ROTATING SU&GIU	TTQ 95	Left (SX)
ROTATING SU&GIU	TTQ 95	Right (DX)
ROTATING	TTT 110	Left (SX)
ROTATING	TTT 110	Right (DX)
ROTATING	TTQ 110	Left (SX)
ROTATING	TTQ 110	Right (DX)
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ROTATING SU&GIU	TTT 110	Right (DX)
ROTATING SU&GIU	TTQ 110	Left (SX)
ROTATING SU&GIU	TTQ 110	Right (DX)
ROTATING	TTT 130	Left (SX)
ROTATING	TTT 130	Right (DX)
ROTATING	TTQ 130	Left (SX)
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ROTATING	TTT 150	Left (SX)
ROTATING	TTT 150	Right (DX)
ROTATING	TTQ 150	Left (SX)
ROTATING	TTQ 150	Right (DX)
ROTATING SU&GIU	TTT 150	Left (SX)
ROTATING SU&GIU	TTT 150	Right (DX)
ROTATING SU&GIU	TTQ 150	Left (SX)
ROTATING SU&GIU	TTQ 150	Right (DX)
STATIC	NAPULE FISSO 120	

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Please read this entire manual before you install the oven.
Failure to follow instructions
may result in property damage, bodily injury, or even death.

DON'T THROW THIS MANUAL AWAY - RETAIN IT FOR FUTURE REFERENCE

For additional copies of this manual and responses to service/maintenance questions

please contact:

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CONTACT YOUR LOCAL BUILDING OR FIRE OFFICIALS FOR CLARIFICATION ON ANY RESTRICTIONS ON INSTALLATION OF THIS OVEN IN YOUR AREA, OR NEED FOR INSPECTION OF THE OVEN INSTALLATION.

ATTENTION TO PURCHASER:

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any all combustible materials.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment. Contact your local building or fire officials about restrictions and installation inspection in your area.

IT IS RECOMMENDED THAT THIS OVEN BE INSTALLED, MAINTAINED AND SERVICED BY AUTHORIZED PROFESSIONALS.

Sprinkler / Ansul system is not required





OVEN INSTALLATION

MARANAFORNI OVENS MUST ONLY BE INSTALLED ON FIELD BY AUTHORIZED PROFESSIONALS



TO BE NOTED BEFORE OVEN INSTALLATION:

- 1. OVEN MUST NOT TO BE USED WITHOUT ANY INSULATION AND COVERING
- 2. OVEN VENTING PIPE MUST BE EXACTLY UNDER EXHAUST HOOD.
- 3. SERIE ROTATING: POUR MECHANICAL OIL INTO OVEN HYDRAULIC PUMP (example OSO 046)



DO NOT OIL MOTOR PARTS: ALL PARTS ARE AUTO-GREASED.



Before installation, be sure of floor stability and if it could carry oven's weight.

Model**	Weight L.b.s.	Weight Kg
NAPULE FISSO 120	2425,08	1100
85	1543,24	700
95	2425,08	1100
110	3747.86	1700
130	4188.78	1900
150	4850.17	2200

^{*} all models, series





INSTALLATION CLEARANCES

A MAJOR CAUSE OF OVEN-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment. Contact your local building or fire officials about restrictions and installation inspection in your area.

IT IS ABSOLUTELY IMPORTANT TO MAINTAIN CLEARANCE SPACE BETWEEN THE OVEN AND ANY COMBUSTIBLE MATERIAL (WALLS AND/OR CEILINGS), TO AVOID RESULT IN FIRE. DO NOT PACK REQUIRED CLEARANCE (AIR SPACE) WITH INSULATION OR OTHER MATERIALS. WHEN NON-COMBUSTIBLE BUILDING MATERIALS CONTACT OVEN COVERING THE CLEARANCES TO COMBUSTIBLES ARE TRANSFERRED TO THOSE NON-COMBUSTIBLES.

TO REDUCE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS.



OVEN MUST BE INSULATED AND COVERED WITH NON-COMBUSTIBLE MATERIALS OR WITH A NON-COMBUSTIBLE FACADE

Consider your insulation material (standard dry-wall or sheet rock) as a combustible.

Servicing of this products could expose you to non-safety dust:

ALWAYS WEAR RESPIRATORY AND EYE PROTECTION

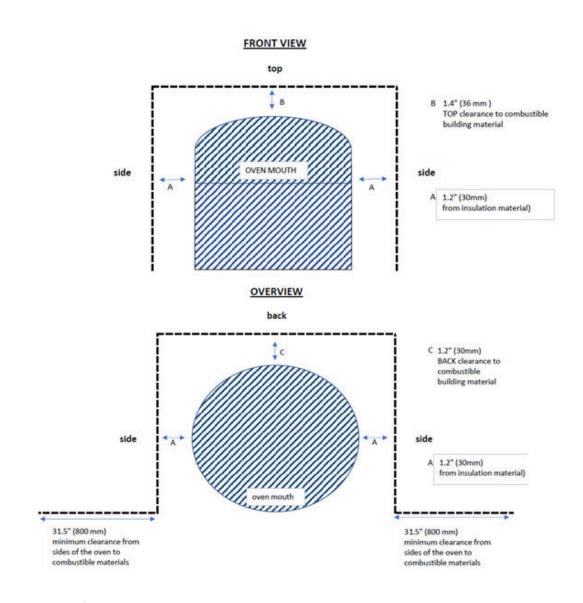


Tiled materials must conform local codes





MINIMUM CLEARANCES





KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES





OVEN FLUE VENTING INFORMATION

OVEN SERIES	MODEL	WOOD DOOR/FIRE POSITION	Oven exhaust diam millimeter measure
ROTATING	TTT 85	Left (SX)	200
ROTATING	TTT 85	Right (DX)	200
ROTATING	TTQ 85	Left (SX)	200
ROTATING	TTQ 85	Right (DX)	200
ROTATING	TTT 95	Left (SX)	200
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ROTATING	TTQ 150	Right (DX)	200
ROTATING SU&GIU	TTT 150	Left (SX)	200
ROTATING SU&GIU	TTT 150	Right (DX)	200
ROTATING SU&GIU	TTQ 150	Left (SX)	200
ROTATING SU&GIU	TTQ 150	Right (DX)	200
STATIC	NAPULE FISSO 120		200

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR

A UL-listed building heating chimney appliance_installation (referred to as direct venting), and Type I exhaust hood installed per NFPA 96 and UMC standards for Ventilation Control and Fire Protection of Commercial Cooking Operations. Of the two options, direct venting is more common, although an exhaust hood is required in some areas (consult local ordinances). Venting must comply with local regulations.

A UL Listed Building Heating Chimney Appliance can be connected to the oven exhaust.

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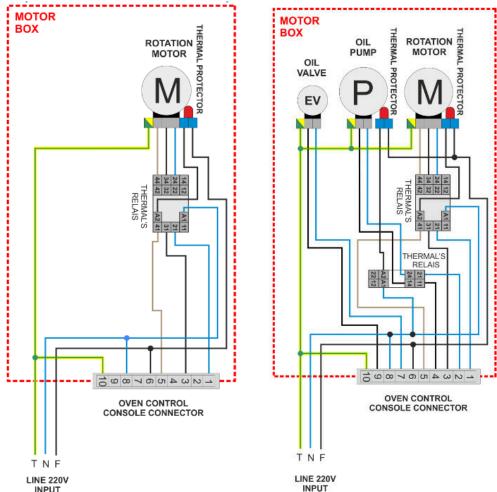
ELECTRICAL SPECIFICATIONS - ONLY FOR ROTATING OVENS AND ROTATING SU&GIU OVENS

Voltage 220/230V Frequency 50/60 Hz Amp 2.5

⚠ DO NOT CONNECT THIS OVEN RATED 220/230v TO A DIFFERENT VOLTAGE CIRCUIT. Consult a licensed electrician to connect the oven to your appropriate circuit. PLEASE PROVIDE A VOLTAGE TRANSFORMER

Electrical diagrams are located behind control panel and inside motor box, under the oven.

Serie: ROTATING OVENS Serie: ROTATING SU&GIU OVENS



WARNING - ELECTRICAL GROUNDING INSTRUCTIONS

This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70 or the Canadian Electrical code, CSA

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Referring series ROTATING and ROTATING SU&GIU:

The appliance, when installed, must be electrically grounded in accordance whit local codes, or in absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

The supply line must be equipped with a manual switch on/off. This switch should be located in the same room but external to the range. It should be in a location that allows ease of opening and closing.



In case of exhaust hood, it must be installed by a qualified mechanical engineer in accordance with the hood manufacturer's instructions and all relevant Local and Natural Codes. Maranaforni recommends to submit your venting plants to local code authorities before proceeding with installation.

Installation of the exhaust hood must be in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96"

<u>DO NOT OPEN OVEN CONSOLE.</u>
IN CASE IT IS NOT OPERATING PROPERLY, CALL FOR SERVICE





OVEN COVERING SPECIFICATIONS



OVEN MUST BE INSULATED AND COVERED WITH NON-COMBUSTIBLE MATERIALS OR WITH A NON-COMBUSTIBLE FACADE

Consider your insulation material (standard dry-wall or sheet rock) as a combustible.

Servicing of this products could expose you to non-safety dust:

ALWAYS WEAR RESPIRATORY AND EYE PROTECTION



Covering materials must conform local codes or in the absence of local codes.

OVENS MINIMUM CLEARANCES – please see instruction above mentioned



REFERRING SERIES ROTATING AND ROTATING SU&GIU
A FREE ACCESS OR A REMOVABLE PANEL WITH AIR GRATING 39,5"square (1000mm²) MUST BE
PROVIDED AT THE UNDER PART OF THE OVEN:
IT ALLOWS ACCESS FOR SERVICE OF MOTORS, ELECTRICAL COMPONENTS.

WARNING:

KEEP THE AREA AROUND AND BENETH THE OVEN CLEAR OF GRASS, LEAVES AND OTHER COMBUSTIBLE MATERIALS.

DO NOT USE SPACE BETWEEN THE OVEN LEGS AS MATERIAL STORAGE.
THIS IS TO AVOID FIRE DAMAGES.





OPERATING INSTRUCTIONS

Use Solid Wood Fuel Only. Do not use products not specified for use with this oven

Operation area must be a brightly area. If not, provide for light appliances. Light must not be dazzling. Operation area must be aired, ventilated. If not, provide for additional ventilation appliances.



SERIE ROTATING AND ROTATING SU&GIU WARNING! DO NOT OPERATE WITHOUT REMOVABLE MOTOR BOX PANEL. NEVER OPEN MOTOR BOX.

WARNING! HOT WHILE IN OPERATION.
KEEP CHILDREN, PETS CLOTHING AND FURNITURE AWAY.
CONTACT MAY CAUSE SKIN BURNS.
DO NOT BURN GARBAGE OR FLAMMABLE FLUIDS

BEWARE OF VERY HIGH TEMPERATURE IN THE OVEN.
USE LONG OVEN GLOVES AND MITTS TO HANDLE POTS AND TOOLS.
DO NOT PUT UNPROTECTED HANDS OR ARMS INSIDE WHILE OVEN IS LIGHTED.
USE ONLY SHOVELS TO MOVE FOOD INSIDE COOKING ROOM.

ONLY PIZZA AND BREAD PRODUCTS MAY BE COOKED DIRECTELY ON OVEN COOKING PLATE.
OTHER KIND OF FOOD MAY BE COOKED ON OR IN PANS OR OTHER SUITABLE CONTAINERS TO
PREVENT SPILLAGE ONTO THE OVEN DECK.

WARNING:

Before light the fire, remove OVEN MOUTH CLOSING DOOR
Don't use OVEN MOUTH CLOSING DOOR during any combustion presence.
This oven has not been tested for use with doors closing oven mouth during cooking usage.

Do not install any doors to reduce the risk of fire or injury





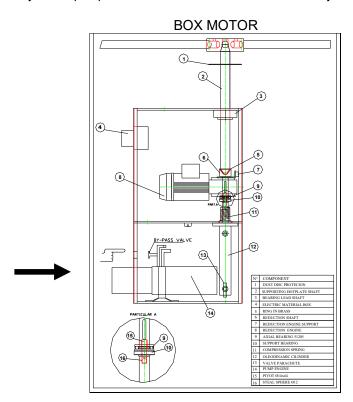
SERIE ROTATING OVENS AND ROTATING SU&GIU OVENS

MOVEMENT OVEN TECHNICAL DETAILS			
Motor rotating power	kW 0,18		
Motor cooking plate lifting power – only for ROTATING SU&GIU® serie	kW 0,33		

OPERATOR'S PANNEL INSTRUCTION: Please find OPERATING MANUAL herewith.

Luse "EMERGENCY" red big button only in case of necessity, not to switch off operation.

In case cooking plate would block in the summit of cooking room and controller console doesn't respond to let down command, press hydraulic pump button "BY-PASS VALVE" as followed by



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OVEN DRYING OPERATION

1st day: flame at minimum for the whole day

2nd day: switch on at minimum for 3-4 hours and then increase the flame

3rd day: switch on at minimum for one hour and then the flame can be increased

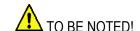


STREIGHTLY RESPECT TEMPERATURES DAY PER DAY: CEMENT OVEN STRUCTURE MUST BE VERY SMOOTHLY AND SLOWELY DRYED. SUDDEN HIGHT FIRE COULD MAKE IRREPARABLE DAMAGE TO CEMENT OVEN STRUCTURE AND VOID THE OVEN WARRENTY.

SMALL CRACKS WOULD BE APPEAR DURING OVEN DRYING OPERATION: THEY DON'T AFFECT OVEN PERFORMANCE AND DURABILITY.



SOME OIL COULD DROPPING: NO NEED TO OIL ADJUSTING, THE DROPPED QUANTITY IS A NORMAL OIL QUANTITY IN EXCESS. **DO NOT OIL MOTOR PARTS: ALL PARTS ARE AUTO-GREASED.**CLEAN THE OVEN RANGE TO KEEP THE AREA CLEAR AND TO AVOID SLIPPERY FLOOR.



SOME WATER APPEAR DRIPPING FROM THE OVEN AND NASTY SMELLS COULD BE INSIDE THE OVEN – ALL WILL STOP AT OVEN DRYING OPERATION ENDING.
CLEAN THE OVEN RANGE TO KEEP THE AREA CLEAR AND TO AVOID SLIPPERY FLOOR.
AREA MUST BE AIRED AND VENTILATED.





OVEN DAILY OPERATION

DO NOT POUR OR SPRAY LIQUIDS ONTO THE OVEN DECK OR ONTO THE OVEN INTERIOR AS THIS CAN DAMAGE THE OVEN AND WILL VOID THE WARRANTY.

We recommend noting down in a daily or weekly register, the running findings (temperature, baking times, etc.) as well as any anomalies, operations and all information that is useful to remember.

Serie Rotating Oven and Rotating SU&GIU oven Startup

Press the ON/OFF buttons to start.

Set the oven to desired flame to getting your preferable cooking temperature.

Oven Turning off

Press the ON/OFF buttons to turn the oven off.

Wait 5 minutes before relighting the oven.

Close pizza opening with iron steel door and keep balancing pizza door opened.

OVEN CLEANING OPERATIONS

If serie ROTATING and ROTATING SU&GIU, disconnect the power supply to the appliance before cleaning.

OVEN INTERIOR CLEANING OPERATIONS

Disposal of ashes

Ashes should be placed in a metal container with a tight-fitting lid.

The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.



Cleaning operations into the oven must be made with maximum 50° C (120F) inside temperature.

<u>Cooking plate:</u> use a long-handled brass brush for moving aside excess food particles accumulated during the cooking operations. **DO NOT USE WATER OR ANY DETERGENT. DO NOT POUR OR SPRAY LIQUIDS: THIS CAN DAMAGE THE OVEN AND WILL VOID THE WARRANTY.**





Cooking room under cooking plate – ONLY FOR SERIE: ROTATING AND ROTATING SU&GIU

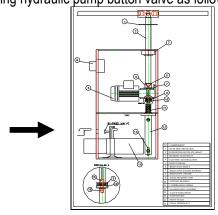


The rotating cooking plate has a weight which varies from 220 to 400 kg. (from 485.02 Lbs to 881.85 Lbs) (depending on the oven model). Thus the machine has been equipped with specific valves which do not allow the accident descent of the plate.

Lift up cooking plate to the summit of cooking room pressing Lift up joystick to reach cooking plate level desired.

ON OFF and lifting up red joystick till having ≡≡≡

Disconnect the power supply to the appliance and clean under cooking plate with a vacuum cleaner with suction pipe which is long enough to avoid entering below the plate with parts of the body. Let down cooking plate pressing hydraulic pump button valve as followed, WITHOUT OPEN BOX MOTOR.



OVEN EXTERIOR CLEANING OPERATION

<u>Fire doors, for series ROTATING and ROTATING SU&GIU:</u> clean door glasses when inside temperature is maximum 50° C (120F) and use only a non-inflammable detergent.

Oven covering: refer to your covering material supplier.

Motor box for series ROTATING and ROTATING SU&GIU, : Do not use excessive quantity of liquid when wiping on or around motor box.

Some oil could dropping: no need to oil adjusting, the dropped quantity is a normal oil quantity in excess. **Do not oil motor parts: all parts are auto-greased.**







Creosote - Formation and need for removal.

When wood is burned slowly, it produces tar and other organic vapours that combine with expelled moisture to form creosote. The creosote vapours condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.

The oven flue should be inspected at least twice a year to check the mass of creosote When creosote has accumulated, it should be removed to reduce risk of fire

MAINTENANCE AND REPAIRS

Before carrying out maintenance operations on the machine, <u>first of all contact Marana Forni reference</u>: this will guarantee more safety conditions for the assigned personnel and more reliability of the operations carried out.

WARNING: ALL MAINTENANCE OPERATIONS MUST BE CARRIED OUT EXCLUSIVELY WHEN THE OVEN IS COLD.

for series ROTATING and ROTATING SU&GIU

WARNING: ALL MAINTENANCE OPERATIONS MUST BE CARRIED OUT WITH THE PLUG DISCONNECTED.

Oven does not need any particular maintenance operations. It is important to check periodically the efficiency of the installed safety devices.

SERIES ROTATING AND ROTATING SU&GIU

FOR NO REASON SHOULD THE BOX MOTOR AND/OR CONTROLLER CONSOLES BE OPENED. MARANA FORNI OR MARANA FORNI REPRESENTANT ARE NOT RESPONSABLE FOR DAMAGES CAUSED BY NON-AUTHORIZED OPERATIONS.

In case of breakdown or bad functioning, contact the Factory, Factory Representative or a Local Service Company to perform maintenance and repairs.

Factory, Factory Representative or Local Service Company, address and appliance model and series number are indicated on the name plate on motor box exterior.





WARRANTY

Please see the warranty certificate to know all conditions. It is delivered with all documents referring your oven.

Warranty does not cover oven parts deterioration or damages caused by an abnormal oven using and/or by an not properly care.

DEMOLISHING AND DISMANTLING

At the end of the life span cycle, the user company must proceed with the disposal of the machine in compliance with the norms in force:

- First of all emptying all the lubricating fluids;
- Disposing of the lubricating fluids in compliance with the norms in force;
- Carrying out general cleaning operations of the various elements and subsequently, the separation of the parts which make up the machine such as components and electric materials (sheaths, cables), electric motors (copper windings) and ferrous details (steel structural work), non ferrous (plastic containers, filters, etc.) and then proceed with the differentiated disposal of the various materials.