



## **OPERATING MANUAL**

SU&GIU OVEN

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## INSTALLATION CLEARANCES AND COVERING 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.

MAKE SURE THE FLOOR HAS CAPACITY TO SUPPORT THE OVEN IN WEIGHTS SHOWN IN THE TABLE BELOW:

OVEN MODEL	Kg
85	700
110	1700
130	1900
150	2100

- PROVIDE AN OPENING IN THE WALL AIR INTAKE, COMMUNICATING WITH OUTSIDE, TO ALLOW THE OVEN TO HAVE AN AIR FLOW FOR ITS PROPER FUNCTIONING

- PROVIDE FOR A MORE POWER IN THE WALL ADJACENT TO THE OVEN - HEIGHT 20CM from the floor - THE POWER CORD MEASURE IS 2 METRES AND EASILY BE CONNECTED

**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 covering must be 1.2" (30mm) from insulation material and it must have a minimum 12" (305mm) clearance to combustibles from all sides, and 14" (356mm) clearance to combustibles from the top. Area above the oven

doorway and 6" (152mm) to each side of the doorway must be covered with non-combustible material.

Non-combustible construction may contact the oven and it must maintain 12" (305mm) clearance to combustibles.



**KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES**

**! 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**



**BEFORE COVERING, PLEASE MAKE SURE TO HAVE A PROPER ACCESS FOR REMOVAL OF THE EXHAUST HOOD FILTERS.**

Covering materials must conform local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

Oven covering or oven facade must be stay minimum 1.2" (30mm) from insulation material: this is for have better insulation and more air circulation.

**! DON'T MAKE AN AIRTIGHT COVERING.**

**A FREE ACCESS OR A REMOVABLE PANEL WITH AIR GRATING 39,5"square (1000mm<sup>2</sup>) MUST BE PROVIDED AT THE UNDER PART OF THE OVEN: IT ALLOWS ACCESS FOR SERVICE OF MOTORS, ELECTRICAL COMPONENTS AND GAS BURNER AND AS AIR INTAKE.**

**Covering top part:** if you want to close your covering making a top, do it after oven drying operation.

Provide an air grating 39,5"square (1000mm<sup>2</sup>) positioned on top.

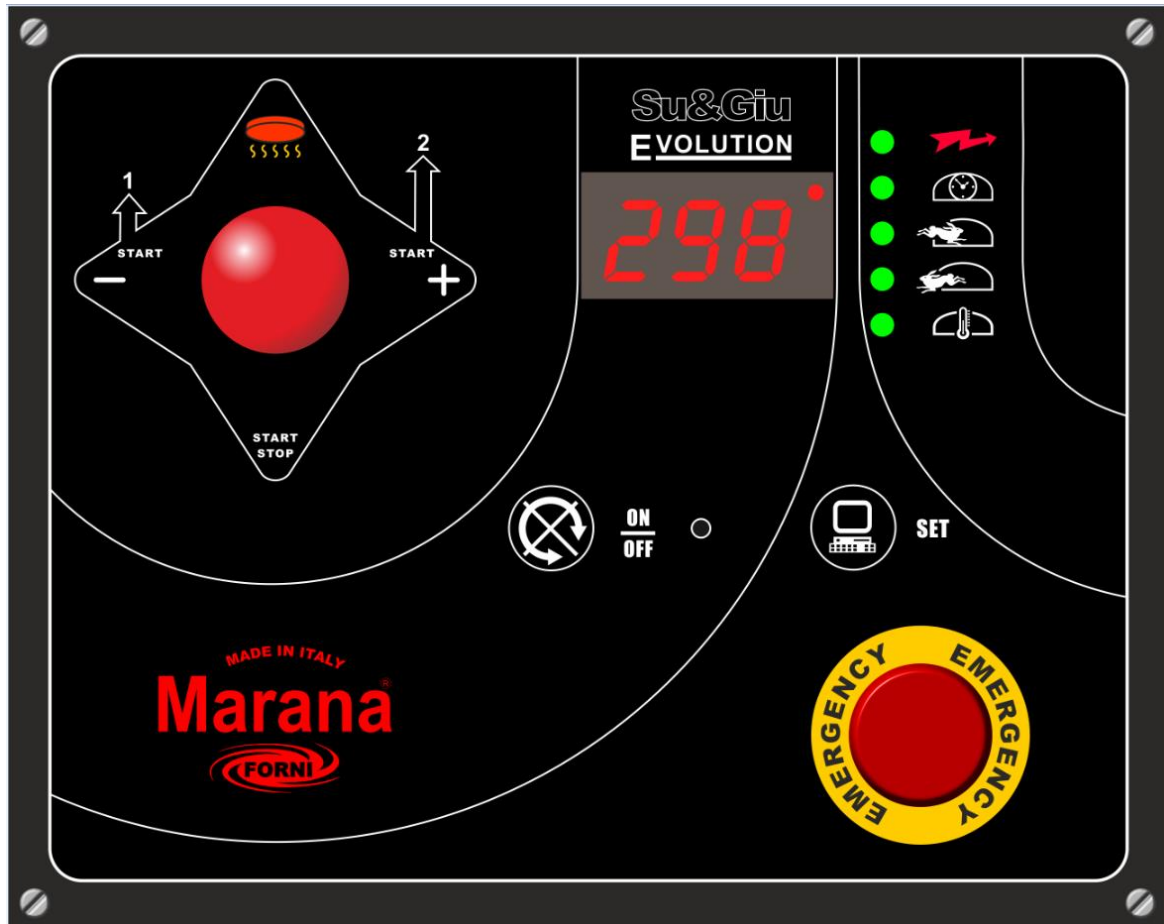
**Covering sides and front:** provide an opening space 39,5"square (1000mm<sup>2</sup>) in front at the lower part of the oven and an opening space 4"X4" (100mmX100mm) for thermal feeler inspection to be closed by the removable Maranaforni table.

 **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.**

## OPERATOR'S PANEL



## USER'S INSTRUCTIONS FOR THE "SU&GIU" CONTROL PANEL \*\*\*EVOLUTION\*\*\*

### Index

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1. TO SWITCH ON / OFF
2. BASE LEVEL COOKING
3. COOKING WITH THE PLATE AT THE 1<sup>ST</sup> LEVEL
4. COOKING WITH THE PLATE AT THE 2<sup>ND</sup> LEVEL
5. TO PRE-HEAT THE PLATE
6. TO IMMEDIATELY HALT COOKING IN PROGRESS
7. TO STOP ROTATION OF THE PLATE
8. TO VARY THE COOKING TIME
9. TO VARY THE ROTATION SPEED OF THE PLATE DURING COOKING
10. TO VARY THE ROTATION SPEED OF THE PLATE DURING "EXTRACTION"
11. TO CHANGE ROTATION DIRECTION OF THE PLATE
12. TO CHANGE THE SOUND OF THE ACOUSTIC SIGNALS
13. TO POSITION THE PLATE FOR MAINTENANCE
14. CONTROL VERSION OF PROGRAMME

TO UPDATE THE **PROGRAMME** WITH THE KEY-TREK

TO UPDATE THE **DATA** WITH THE KEY-TREK

## 1. TO SWITCH ON / OFF

With the green light indicating that the electricity supply is connected (lightning), press the **ON/OFF button** for a moment; the display will light up indicating, after about ten seconds, the temperature reading inside the oven (red light above the thermometer will be on); the rotation speed of the plate will be that of "oven standby".

To switch off the console, press the **ON/OFF** button for a few seconds until it switches off.

Use the "**EMERGENCY**" button only in case of necessity.

## 2. BASE LEVEL COOKING

Move the joystick down for a moment (towards the lit dot above the "clock" symbol); the rotation speed of the plate will change to the optimal speed for cooking; the display will show the cooking time remaining, with time being counted down; ten seconds before cooking is finished, there will be a short warning sound indicating "cooking almost finished" and at the end there will be three short sounds.

## 3. COOKING WITH THE PLATE AT THE 1<sup>ST</sup> LEVEL

Move the joystick lever to the left for a moment; the plate will rise to the first level and cooking will take place as for the "BASE LEVEL COOKING". When cooking is finished, the plate will descend to the base level. For safety, the command will be refused if the temperature registered inside the oven is less than 150°C.

## 4. COOKING WITH THE PLATE AT THE 2<sup>ND</sup> LEVEL

Move the joystick lever to the right for a moment. Everything will function as for cooking at the 1<sup>st</sup> level, but obviously at a higher level. When cooking is finished, the plate will descend to the base level. For safety, the command will be refused if the temperature registered inside the oven is less than 150°C.

## 5. TO PRE-HEAT THE PLATE

Move the joystick lever upwards for a moment; the plate will rise to the maximum height, and rotation speed will be that during cooking, and for a pre-set time, at the end of which the plate will descend to the base level.

For safety, the command will be refused in the temperature registered inside the oven is less than 150°C.

## 6. TO IMMEDIATELY HALT COOKING IN PROGRESS

For all cooking methods or pre-heating the plate, keep the joystick pressed downwards for a couple of seconds. Cooking or pre-heating will stop immediately, and the plate will descend to the base (function RESET).

## 7. TO STOP ROTATION OF THE PLATE

Press the ON/OFF button for a moment; the plate will slow down and then stop. Pressing the button again in the same way will cause the rotation to return to the normal speed again.

## 8. TO VARY THE COOKING TIME

During the "standby" phase, press the "SET" button for a moment; the green light near the clock symbol will flash; duration of the cooking time will be shown on the display. The time can be increased or decreased as desired by pushing the joystick (to the right or left); keep the SET button pressed to confirm or wait for the automatic "exit".

## 9. TO VARY THE ROTATION SPEED OF THE PLATE DURING COOKING

Briefly press the SET button twice (the green led with the entering hare will flash). With the joystick towards + or – increase or decrease the revolutions per minute as desired. Exit from the regulation mode by keeping the “SET” button pressed for a few seconds or wait for the automatic exit.

## 10. TO VARY THE ROTATION SPEED OF THE PLATE DURING “EXTRACTION”

At the end of the cooking time, the extraction time begins. The rotation speed can be set by pressing the “SET” button three times (the green led with the exiting hare will flash); use the joystick to increase or decrease the revolutions/minute as desired. Exit from the regulation mode by keeping the “SET” button pressed for a few seconds or wait for the automatic exit.

## 11. TO CHANGE ROTATION DIRECTION OF THE PLATE

Switch off the control panel with the ON/OFF button, keeping the joystick lever pushed towards the desired rotation direction (left or right). Switch on the control panel again with the same button, releasing the lever after hearing a short sound.

## 12. TO CHANGE THE SOUND OF THE ACOUSTIC SIGNALS

Keeping the “SET” button pressed even after obtaining the desired sound, move the joystick lever (towards the left or right) to modify the sound as desired; when the joystick is released, the sound will be permanently memorised.

## 13. TO POSITION THE PLATE FOR MAINTENANCE

Switch off the control panel with the ON/OFF button, wait a few seconds, then switch on again, keeping the joystick lever pushed upwards until all the horizontal lines appear on the display.

At this point, rotation is blocked and with the joystick (pushed upwards), the plate can be raised or lowered as desired, even if the temperature is below 150°C.

## 14. CONTROL VERSION OF PROGRAMME

For the first 5 seconds after switching on (with the ON/OFF button), the display shows which release of the function programme version is being used: “r.07” = release 7.



# MAINTENANCE

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## PRECAUTIONS

Read this section carefully before carrying out maintenance operations on the machine: 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 WITH THE PLUG DISCONNECTED.

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

**NOTE :** MAINTENANCE OPERATIONS MUST BE CARRIED OUT ONLY BY QUALIFIED PERSONNEL AUTHORIZED FOR THIS TASK..

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.

## GENERAL MAINTENANCE OPERATIONS

This machine does not need any particular maintenance operations. It is important to check periodically the efficiency of the installed safety devices, and in the event of breakdown or bad functioning, replace the parts by contacting the manufacturing company or personnel qualified to carry out such operations.

Should the electric equipment break down, the manufacturer will replace it all without having to operate directly on the failure.

**WARNING :** FOR NO REASON WHATSOEVER SHOULD THE WRAPPING CONTAINING THE ELECTRIC EQUIPMENT BE OPENED. IN CASE OF ANOMALIES, THE MANUFACTURER WILL REPLACE THE ENTIRE EQUIPMENT.

## CLEANING OF THE PLATE AND THE LEVEL BELOW THE PLATE

Pay great attention when cleaning the level found below the plate. In fact the rotating plate has a weight which varies from 220 to 400 kg. (depending on the oven model). Thus the machine has been equipped with specific valves which do not allow the accident descent of the plate.

It is however essential to pay particular attention to all these maintenance operations. Carry out the cleaning operations preferably by using an aspirator with a suction pipe which is long enough to avoid entering below the plate with parts of the body.

In order to make the plate descend with the motor switched off, action the specific BLUE-coloured push button on the side of the gearcase container.

## TABLE OF OILS RECOMMENDED

Below there is a list of oils recommended for the machine.

<b>Brand</b>	<b>Type</b>
OSO 46	MECHANICAL OIL for pump cylinder

## DEMOLISHING AND DISMANTLING THE MACHINE

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.