



## Ovens Series: Rotating and Rotating SU&GIU

### Ovens Model :

MF	110	SX	C	MF	130	SX	C	MF	150	SX	C
MF	110	SX	T	MF	130	SX	T	MF	150	SX	T
MF	110	SX	CT	MF	130	SX	CT	MF	150	SX	CT
MF	110	DX	C	MF	130	DX	C	MF	150	DX	C
MF	110	DX	T	MF	130	DX	T	MF	150	DX	T
MF	110	DX	CT	MF	130	DX	CT	MF	150	DX	CT

TTQ	110	SX	MRN Electronic Gas burner - Lateral	TTT	110	SX	MRN Electronic Gas burner - Lateral
TTQ	110	SX	MRN Electronic Gas Burner - Turbo	TTT	110	SX	MRN Electronic Gas Burner - Turbo
TTQ	110	SX	MRN Electronic Gas Complete System	TTT	110	SX	MRN Electronic Gas Complete System
TTQ	110	DX	MRN Electronic Gas burner - Lateral	TTT	110	DX	MRN Electronic Gas burner - Lateral
TTQ	110	DX	MRN Electronic Gas Burner - Turbo	TTT	110	DX	MRN Electronic Gas Burner - Turbo
TTQ	110	DX	MRN Electronic Gas Complete System	TTT	110	DX	MRN Electronic Gas Complete System

TTQ	130	SX	MRN Electronic Gas burner - Lateral	TTT	130	SX	MRN Electronic Gas burner - Lateral
TTQ	130	SX	MRN Electronic Gas Burner - Turbo	TTT	130	SX	MRN Electronic Gas Burner - Turbo
TTQ	130	SX	MRN Electronic Gas Complete System	TTT	130	SX	MRN Electronic Gas Complete System
TTQ	130	DX	MRN Electronic Gas burner - Lateral	TTT	130	DX	MRN Electronic Gas burner - Lateral
TTQ	130	DX	MRN Electronic Gas Burner - Turbo	TTT	130	DX	MRN Electronic Gas Burner - Turbo
TTQ	130	DX	MRN Electronic Gas Complete System	TTT	130	DX	MRN Electronic Gas Complete System

TTQ	150	SX	MRN Electronic Gas burner - Lateral	TTT	150	SX	MRN Electronic Gas burner - Lateral
TTQ	150	SX	MRN Electronic Gas Burner - Turbo	TTT	150	SX	MRN Electronic Gas Burner - Turbo
TTQ	150	SX	MRN Electronic Gas Complete System	TTT	150	SX	MRN Electronic Gas Complete System
TTQ	150	DX	MRN Electronic Gas burner - Lateral	TTT	150	DX	MRN Electronic Gas burner - Lateral
TTQ	150	DX	MRN Electronic Gas Burner - Turbo	TTT	150	DX	MRN Electronic Gas Burner - Turbo
TTQ	150	DX	MRN Electronic Gas Complete System	TTT	150	DX	MRN Electronic Gas Complete System

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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:**

**INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS:**

- DON'T TRY TO LIGHT ANY APPLIANCE
- DON'T TOUCH ANY ELECTRICAL SWITCH – DON'T USE ANY PHONE IN YOUR BUILDING
- IMMEDIATELY CONTACT LOCAL GAS SUPPLIER IF YOU CANNOT REACH YOUR GAS SUPPLIER, CONTACT FIRE DEPARTMENT.

**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.**

**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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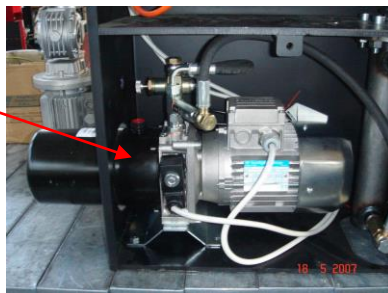
**OVEN INSTALLATION**

**MARANA FORNI OVENS MUST ONLY BE INSTALLED ON FIELD BY AUTHORIZED PROFESSIONALS**

**! TO BE NOTED BEFORE OVEN INSTALLATION:**

**OVEN MUST NOT TO BE USED WITHOUT ANY INSULATION AND COVERING.**

**SERIE ROTATING SU&GIU: 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.

Oven Model	Weight L.b.s.	Weight Kg
MF-TTT-TTQ 110*	3747.86	1700.00
MF-TTT-TTQ 130*	4188.78	1900.00
MF-TTT-TTQ 150*	4850.17	2200.00

\* all models, series

Installation oven must be only on a non-combustible floor, which extends at least 36" (914mm) in front and 30" (762mm) to either side of the door.

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## INSTALLATION CLEARANCES

**⚠ 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.

**Maintenance of these products could expose the user to a hazard:**

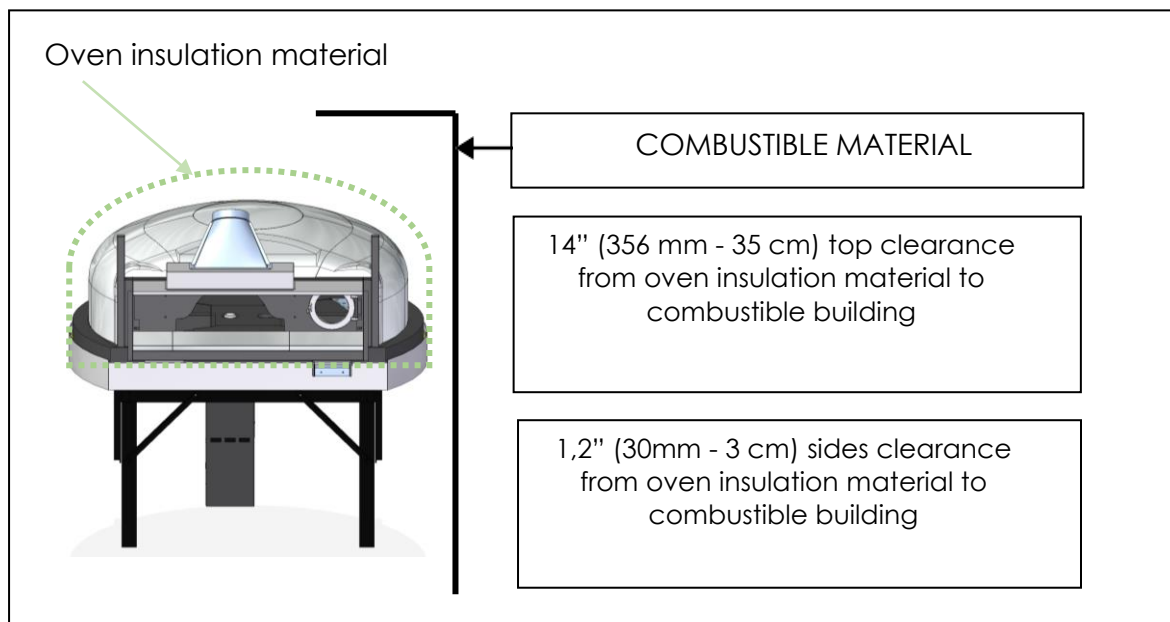
**ALWAYS WEAR RESPIRATORY AND EYE PROTECTION**



Tiled 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.

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Oven insulation material must be 1.2" (30mm – 3cm) to combustible material from all sides, and 14" (356mm – 35,6 cm) clearance to combustibles from the top of oven insulation material. Area above the oven doorway and 6" (152mm) to each side of the doorway must be covered with non-combustible material.



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

### OVEN FLUE VENTING MEASURES

Oven Model	Flue collar diam inch measure	Flue collar diam millimeter measure
MF-TTT-TTQ 110*	8"	200 mm
MF-TTT-TTQ 130*	8"	200 mm
MF-TTT-TTQ 150*	8"	200 mm

\*All models, series

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## **GAS SPECIFICATIONS**

Installation must conform with 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, including:

1.The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).

2.The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal or less than ½ psi (3.5 kPa).

The appliance, when installed, must be electrically grounded in accordance with 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 shutoff valve. This valve 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.

 **DO NOT BLOCK ACCESS TO SHUTOFF VALVE.**

The vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with 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.

 **DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR**

**Marana Forni gas ovens are equipped with gas connection. Have a licensed gas installer provide to hook-up and test all fittings and pipe connections for leaks. Use approved gas leak detectors (soap solutions or equivalent) over and around the fittings and pipe connections.**

 **DO NOT USE FLAME TO TEST FOR LEAKS!**

As per NFPA 54 section A.12.3.3, information on the construction and installation of ventilating hoods can be obtained from NFPA96.

Sprinkler / Ansul system is not required.

There are two venting methods permitted for commercial Marana Forni ovens:

1\_ DIRECT VENTING, with a UL-listed building heating chimney appliance\_installation which can be connected to the oven exhaust

2\_ TYPE I EXHAUST HOOD

installed per NFPA96 and UMC standards for Ventilation control and Fire Protection of Commercial Cooking Operations.

Direct venting is more common although an exhaust hood is required in some areas (consult local ordinances).

Venting must comply with local regulations.

Here below you can find Marana oven gas specifications.

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<b>Burners</b>  Serie ROTATING SU&GIU Serie ROTATING		<b>Baking burner</b>	<b>Baking burner</b>	<b>Baking burner</b>	<b>Turbo burner</b>
		MF-TTT-TTQ 110SX-DX _C _MRN Electronic gas burner, Lateral	MF-TTT-TTQ 130SX-DX _C _MRN Electronic gas burner, Lateral	MF-TTT-TTQ 150SX-DX _C _MRN Electronic gas burner, Lateral	MF -TTT - TTQ 110-130-150 SX -DX _T _MRN Electronic gas burner , Turbo
For CT version, please add BTU/h ref. C and BTU/h ref. T – For MRN Electronic Gas Complete System version, please add BTU/h ref. MRN Electronic gas burner, Lateral and BTU/h ref. MRN Electronic gas burner,Turbo					
<b>Natural gas (A)</b>					
Inlet pressure	iwc	7	7	7	7
Manifold pressure	iwc	4	4	4	4
Nominal rate	Btu/h	70000	80000	90000	27000
Pressure downstream gas valve	iwc	1,7	2,2	2,8	2,8
Reduced rate	Btu/h	44500	44500	44500	---
Pressure downstream gas valve	iwc	0,8	0,8	0,8	---
Orifices	1/100 mm	510	510	510	260
By-pass(*):	n°	---	---	---	---
Air adjustment	mm	Open	Open	Open	---
<b>LP gas (D) (Butane)</b>					
Inlet pressure	iwc	11	11	11	11
Manifold pressure	iwc	10	10	10	10
Nominal rate	Btu/h	70000	80000	90000	27000
Pressure downstream gas valve	iwc	4,6	6,0	7,6	9,6
Reduced rate	Btu/h	44500	44500	44500	---
Pressure downstream gas valve	iwc	2,0	2,0	2,0	---
Orifices	1/100 mm	310	310	310	150
By-pass:	n°	---	---	---	---
Air adjustment	mm	Open	Open	Open	---

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<b>Burners</b>  Serie ROTATING SU&GIU Serie ROTATING	<b>Baking burner</b>	<b>Baking burner</b>	<b>Baking burner</b>	<b>Turbo burner</b>
	MF-TTT-TTQ 110SX-DX _C _MRN Electronic gas burner, Lateral	MF-TTT-TTQ 130SX-DX _C _MRN Electronic gas burner, Lateral	MF-TTT-TTQ 150SX-DX _C _MRN Electronic gas burner, Lateral	MF -TTT - TTQ 110-130-150 SX -DX _T _MRN Electronic gas burner , Turbo
For CT version, please add BTU/h ref. C and BTU/h ref. T For MRN Electronic Gas Complete System version, please add BTU/h ref. MRN Electronic gas burner, Lateral and BTU/h ref. MRN Electronic gas burner, Turbo				
<b>LP gas (E) (Propane)</b>				
Inlet pressure	iwc	11	11	11
Manifold pressure	iwc	10	10	10
Nominal rate	Btu/h	70000	80000	90000
Pressure downstream gas valve	iwc	5,8	7,6	9,6
Reduced rate	Btu/h	44500	44500	---
Pressure downstream gas valve	iwc	2,5	2,5	---
Orifices	1/100 mm	310	310	160
By-pass:	n°	---	---	---
Air adjustment	mm	Open	Open	---

Oven model:	MF-TTT-TTQ 110	MF-TTT-TTQ 130	MF-TTT-TTQ 150
Evacuation smoke cfm	~88.3	~138.3	~154.8
Flow mass of the combustion product	~1.59 oz/sec	~2.06 oz/sec	~3.04 oz/sec
Average temperature of the combustion products	MAX 402.8°F Media 152K	MAX 417.2° F Media 157K	MAX 401° F Media 134K

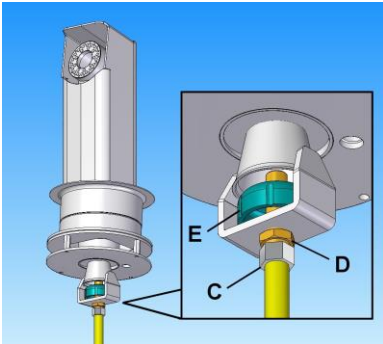
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## NOZZLES SUBSTITUTION

### Nozzle Baking Burner

Mod. MF 110 (DX,SX)(C,CT) – MF130(DX,SX) )(C,CT) – MF150(DX,SX) )(C,CT)

Mod. MF -TTT-TTQ 110,130,150 (DX,SX) Electronic Gas Burner, Lateral - MRN Electronic Gas Complete System

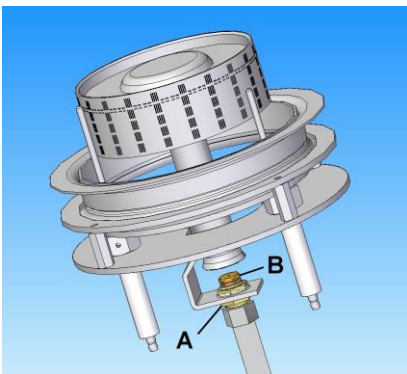


Unscrew nut C- unscrew nozzle D – position new nozzle into air regulator E – screw nozzle D – screw nut C

### Nozzle Turbo Burner

Mod. MF 110 (DX,SX)(T,CT) – MF130(DX,SX) )(T,CT) – MF150(DX,SX) )(T,CT)

Mod. MF -TTT-TTQ 110,130,150 (DX,SX) Electronic Gas Burner, Turbo - MRN Electronic Gas Complete System



Unscrew nozzle B blocking nut A – change nozzle screwing.

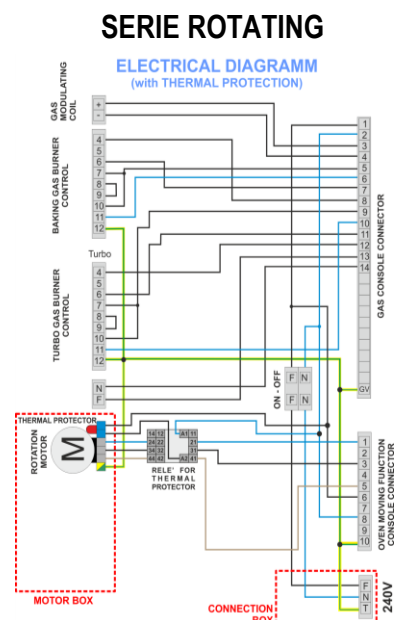
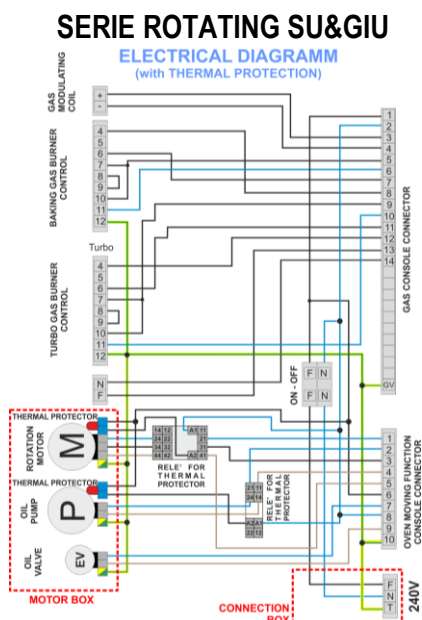
## ELECTRICAL SPECIFICATIONS

Voltage 240V  
 Frequency 60 Hz  
 Amp 2.5

Marana Forni Oven is configured for connection to a 240v circuit. Always refer to the equipment data plate beneath the oven to verify the proper voltage.

**⚠ DO NOT CONNECT THIS OVEN RATED 240v TO A DIFFERENT VOLTAGE CIRCUIT.**  
**Consult a licensed electrician to connect the oven to your appropriate circuit.**

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




**⚠ 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 C22.1 as applicable.

**DO NOT OPEN OVEN CONSOLE OR GAS CONSOLE.**  
**IN CASE IT IS NOT OPERATING PROPERLY CALL FOR SERVICE**

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## 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.**

**Maintenance of these products could expose the user 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.**

The installation 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 Marana Forni 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.**

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## OPERATING INSTRUCTIONS

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.



**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.**

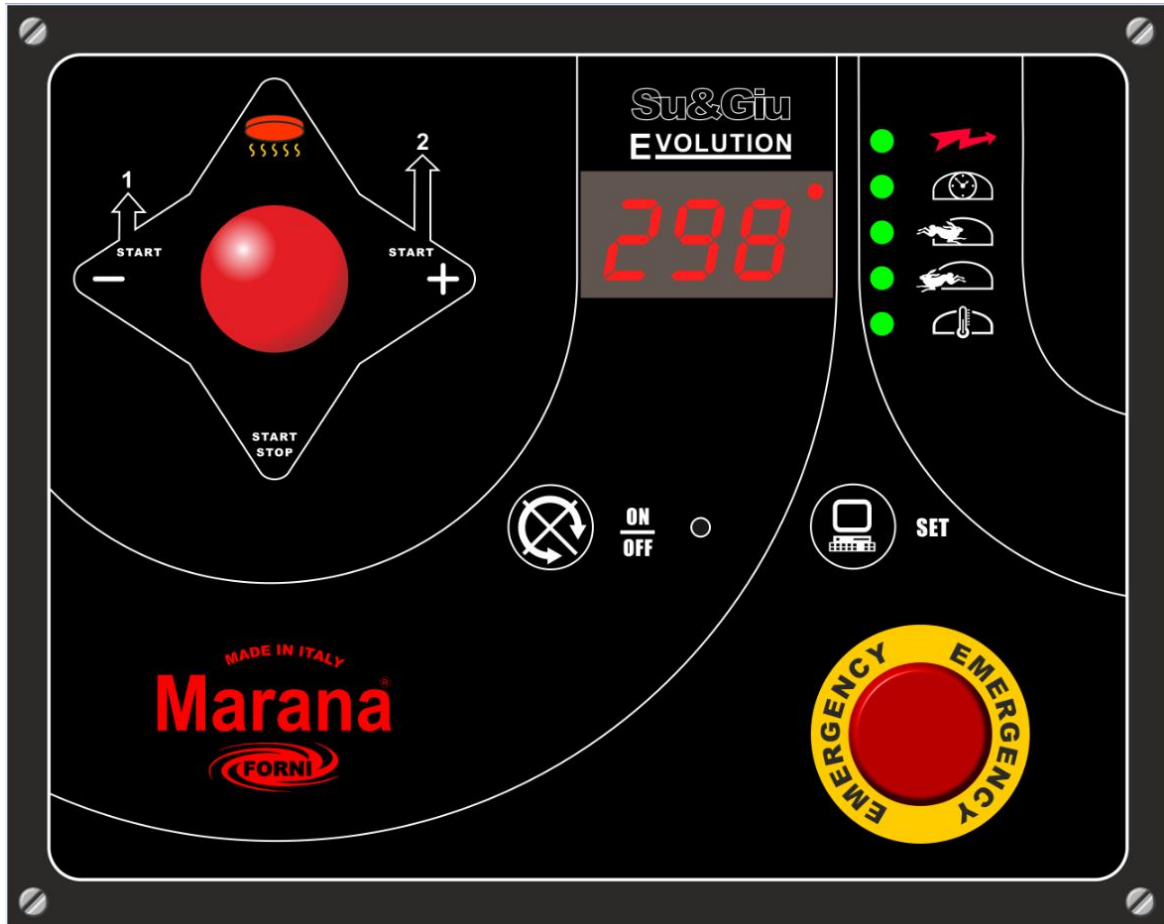
ONLY PIZZA AND BREAD PRODUCTS MAY BE COOKED DIRECTELY ON OVEN COOKING PLATE.  
OTHER KIND OF FOOD MAY BE COOKED ON OR IN PANS OR OTHER SUITABLE CONTAINERS TO PREVENT SPILLAGE ONTO THE OVEN DECK.

**OVEN IS NOT FOR USE WITH SOLID FUEL COMBUSTIBLE**

<b>MOVEMENT OVEN TECHNICAL DETAILS</b>	
Motor rotating power	KW 0,18
Motor cooking plate lifting power – only for ROTATING SU&GIU serie	KW 0,33

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**CONTROLLER CONSOLE – SERIE ROTATING SU&GIU**



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## 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.

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## **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.

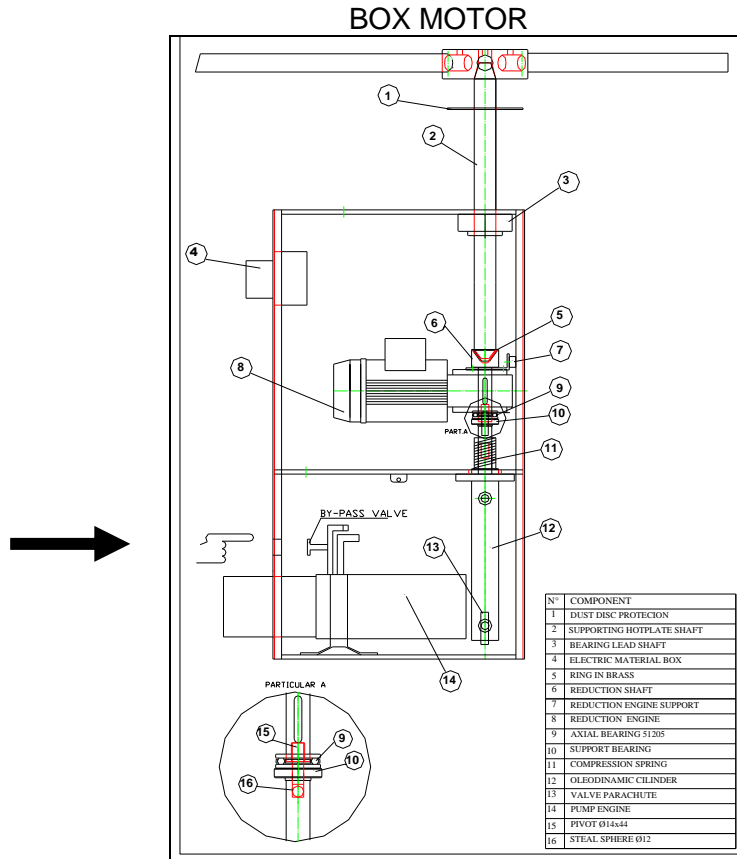
At this point, rotation is blocked and with the joystick (pushed upwards), the plate can be raised or lowered as desired, even if the temperature is below 150°C.

## **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.

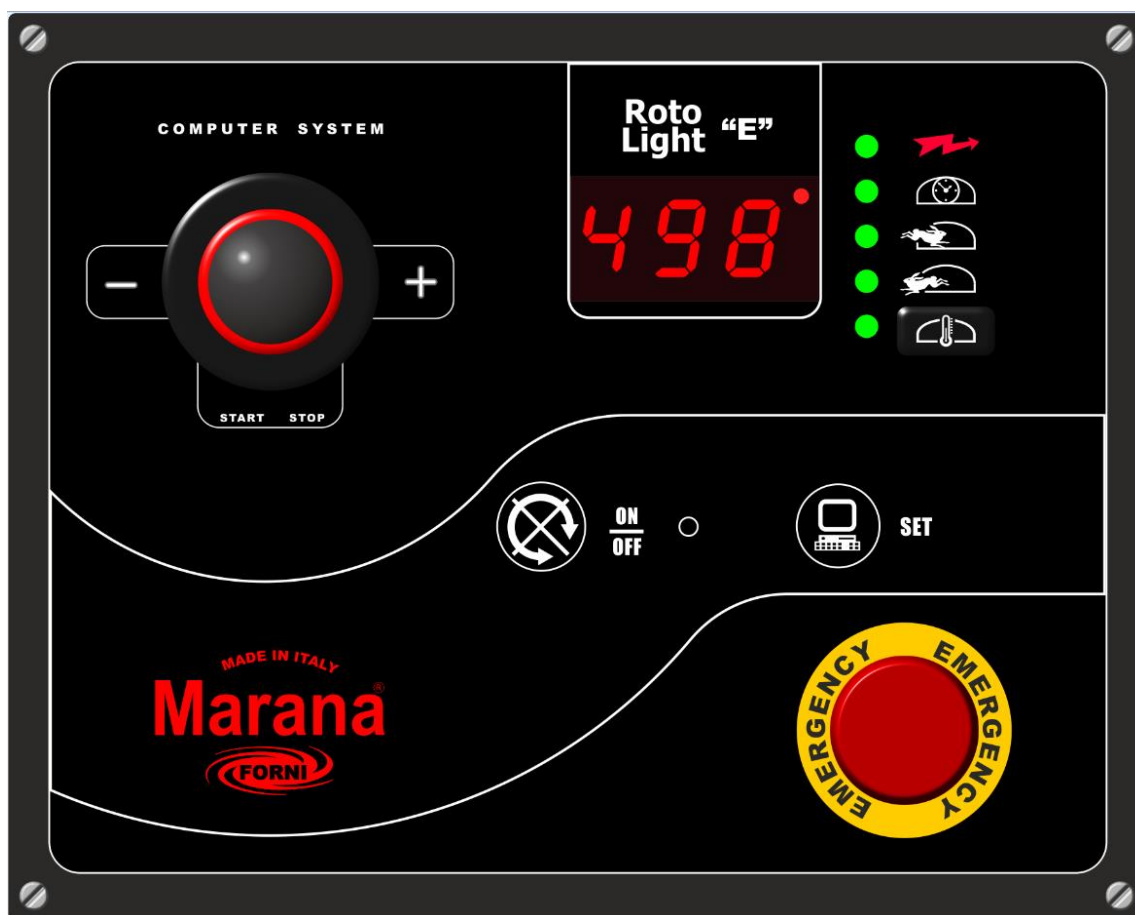


 In case cooking plate would block in the summit of cooking room and controller console doesn't respond to let down command, press hydraulic pump button "BY-PASS VALVE" as followed by 



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**CONTROLLER CONSOLE – SERIE ROTATING**



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## 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. 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).

## 4. 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.

## 5. 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".

## 6. 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.

## 7. 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.

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## **8. 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.

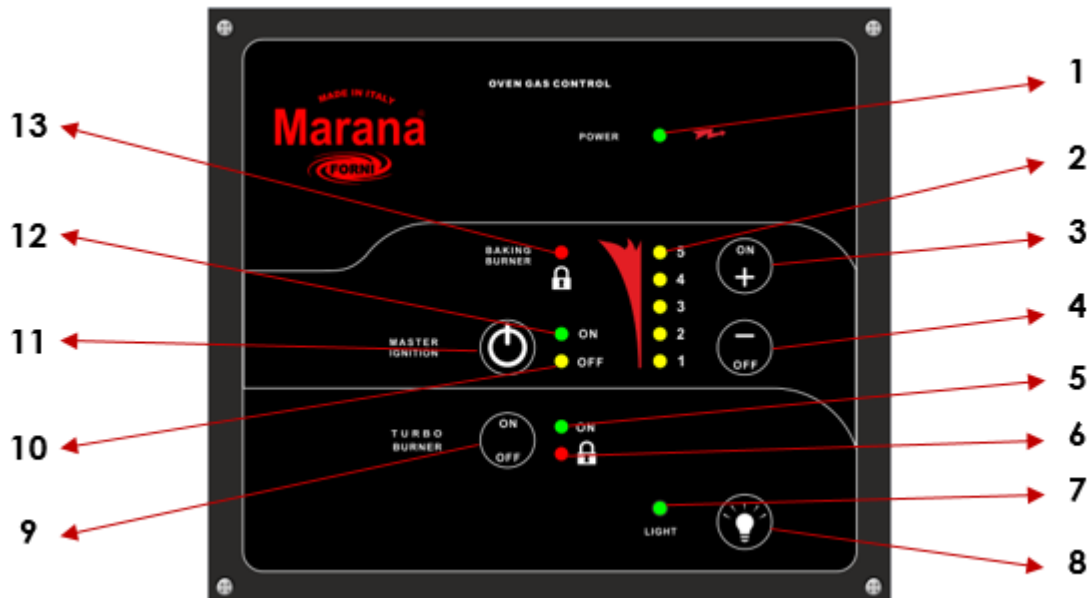
## **9. TO CHANGE THE SOUND OF THE ACOUSTIC SIGNALS**

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.

## **10. 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.



**CONTROLLER CONSOLE – GAS BURNER**




1. Power indicator LED.
2. Baking Burner LED.
3. Power switch to start/increase the baking burner.
4. Power switch to turn off/down the baking burner.
5. Turbo burner function LED.  
LED off: Burner turned off.  
LED on: burner in manual mode.  
LED with flashing light: Burner in automatic mode.
6. LED on: Turbo burner locked. LED off: Normal mode.
7. LED for oven light on.
8. Programme button/light turned on (if there is a bulb).
9. Turbo burner on/off or in manual/automatic mode.
10. Flashing LED light: Master ignition switched off.
11. Master ignition to indicate if burners are on/off.
12. LED on: Start burners.
13. LED on: turbo burner locked. LED off: neutral.

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**A. GENERAL USE (turning the oven on/off)**

**On:** Check to ensure the green LED power light is on  (1) and hold down the  **ON/OFF (11)** button for 2 seconds. The green LED **"ON"** (12) button will appear. Once the light is on, the burners can be ignited. **See points B and C.**

**Off:** Hold down the  **ON/OFF (11)** button for 2 seconds. When the green **"ON"** LED disappears (12) the oven is switched off.


**B. LIGHTING THE BAKING BURNER: manual mode**

**Switch on the oven unit and check to ensure the hotplate turns.**

Check to see that the green ON (12) LED light is on and hold down the  **ON** button (3) for 2 seconds. All yellow display lights indicating the "flame level" (2) will come on and the burner will be at full strength. Press the  and  buttons gently to control the desired flame level.

**C. LIGHTING THE TURBO BURNER LOCATED UNDER THE HOTPLATE: Manual mode**



**Switching on the oven unit and checking to ensure the hotplate turns.**

Make sure the green ON (12) LED is on and hold down the **TURBO**  (9) button for 2 seconds. The green display light should stay on, indicating that the turbo burner is lit.

**D. AUTOMATIC CONTROL OF THE OVEN TEMPERATURE: automatic mode**

**This function will only be possible if the oven unit is connected to the gas unit.** The temperature can be set through the oven unit and kept in automatic mode.

Switch on the **oven unit** and repeatedly press the "SET" button until the green LED light (the second light from the bottom), which sets the oven temperature, starts flashing: the screen shows the oven temperature you have set. This can be turned up or down with the operating lever (moving to the right or left) until the desired temperature is reached. To confirm the temperature, press the "SET" button down for a few seconds or wait for 5 seconds to ensure it is automatically memorised.

The burners will be switched on manually, as described in **points A and B**: The respective green display lights will come on to indicate that the burners have been activated. If you press down the  and **TURBO**  buttons separately, the green display lights will start to flash, which **indicates that the burners have been set to automatic mode.**

**WARNING:** If the oven unit is switched off or disconnected from the gas unit, after 2 minutes the gas unit will automatically switch to "MANUAL" mode.

**E. ACTIVATING/DEACTIVATING automatic/manual mode**

**This feature will only be possible if the oven unit is connected to the gas unit.**

**Instructions**

With the burners lit, the automatic or manual modes can be set by pressing the buttons

 (11) and **TURBO**  (9).

Important: The Green LEDs 12 and 5 stay on in **manual mode** and flash in **automatic mode**

**NOTE:** Both burners can work separately in automatic or manual mode.

**F. SETTING THE BAKING BURNER WHILE COOKING PIZZAS (only in automatic mode)**

**This feature will only be possible if the oven unit is connected to the gas unit.**

With the gas unit set to **automatic mode**, you can bake pizzas with the flame setting of your choice.

**Instructions**

Start baking by holding down the operating lever from the oven unit (on SU&GIU ovens this lever moves from left to right). Use the buttons on the gas unit to manually choose the flame strength during baking. Once the cooking time has finished, the flame will return to the strength that is required to maintain the oven temperature. If cooking begins again using the unit lever, the flame will return to the strength of the previous baking procedure to ensure the flame always maintains the same strength in each cook and to avoid a variation in flame strength between one bake and another.

**If you have an SU&GIU oven, i.e. an oven with a device to raise the hotplate, this function can be carried out for each baking level, and the oven will memorise the flame strength in each height.**

**G. BURNER "SAFETY LOCK " MODE**




If a red light appears on LEDs 9 and 6 one of the burners is not working properly.

Once this mode is on, the burners cannot be lit without identifying and solving the cause of this problem. **See point H.**

**H. RELIGHTING THE BURNER IN "SAFETY LOCK" MODE**







If the burners are locked and cannot be lit (see point G), the system can be re-started to release the lock and to start up the burners again.

**Instructions**

All burners can be relit at the same time by pressing the  button, or separately by pressing the  (for the baking burner) or the **TURBO**  button (for the burner located under the hotplate). Once this is done, the LEDs will start to flash and, after a few seconds, will switch off. The burners can now be relit. **See points B and C.**

## I. CUSTOMISING THE FLAME STRENGTH

The Baking Burner has five flame positions, and each one can be calibrated to five levels (the customised strength of the flame).

With the burner lit in manual mode, and with the green LED on, select the flame you wish to change/customise using the   buttons. Hold down the COGS/LIGHT button  (8) for more than 3 seconds, until LED (7) begins to flash. Choose the flame level of your choice with the   buttons (minimum 1, maximum 5) to control the flame strength. To confirm the change made, either hold down the COGS/LIGHT button  (8) again for three seconds or wait 10 seconds for automatic confirmation.



## J. OPERATING THE MINIMUM FLAME/FULLY SHUTTING DOWN THE BAKING BURNER

**Automatic mode:** Once the oven reaches the programmed temperature there are two options: One, the burner remains in the minimum position (maintenance) or two, the burner switches off completely.


With the **full shutdown** feature, if the temperature inside the oven is 5°C above the programmed temperature, the Baking Burner will turn off completely. The burner will light again automatically when the temperature is 1°C below the programmed temperature. If a new bake begins with the operating lever, the burner will light again, even though it is in full shutdown mode.

With the **minimum flame** feature, if the oven temperature is 5°C above the programmed temperature, the flame will gradually reduce until it reaches the minimum setting; once it has reached this temperature, the flame can be adjusted to maintain the desired temperature.

### Change the setting in use.

With the burner lit in manual mode and the green LED on (12), light the Baking Burner and then hold down the COGS/LIGHT button  (8) for 3 seconds, until the LED (7) starts to flash. Hold down the ON/OFF  until you hear a continuous sound.

### Checking the programme version

With the unit in "OFF" mode (the yellow LED from the "MASTER IGNITION" with a flashing light), briefly press the **ON**  Baking Burner button: one of the yellow LEDs (from 1 to 5) will flash. You must count a maximum of 9 flashes. Should the technical support service enquire, you must indicate which LED is on and the number of times it flashes (this can range from the first version 1.1 to the latest 5.9). The first version will light up LED number 1 (version 1.1).



## 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

Temperature:

1st day 150°C (302F) – 2nd day 220°/250°C (428/482F) – 3rd day 340°C (644F) and beyond.



### WARNING!

**STREIGHTLY RESPECT TEMPERATURES DAY PER DAY: CEMENT OVEN STRUCTURE MUST BE VERY SMOOTHLY AND SLOWLY 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.**



### TO BE NOTED!

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.



### TO BE NOTED!

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 AIRD AND VENTILATED.

**WARNING:** if gas burners are not operating properly, turn the oven off and call for service. Before servicing, disconnect the electrical supply at the breaker and turn off gas supply at the appliance's individual gas shutoff valve. In case of power failure, no attempt should be made to operate the oven.

## OVEN DAILY OPERATION

### Oven Startup

Remove iron steel door. This door is used for nighttimes heat retention.

 **NEVER USE THE OVEN WHEN IRON STEEL OVEN DOOR IS IN PLACE.**

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.

**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.**

## OVEN CLEANING OPERATIONS

Disconnect the power supply to the appliance before cleaning.

### OVEN INTERIOR CLEANING OPERATIONS



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

Cooking plate: 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.**

If foods gets into the radiant flame well and the radiant flame is visibly obstructed, immediately turn the oven off and call the Factory, Factory Representative or a Local Service Company.

Factory or Factory Representative details and four details (model, series and matriculation number) are indicated on the name plate on motor box exterior.

**BURNER PROBLEMS CAUSED FROM DEBRIS WILL NOT BE COVERED BY WARRANTY.  
MAKE EVERY ATTEMPT TO KEEP DEBRIS FROM DROPPING INTO THE RADIANT FLAME WELL.**

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

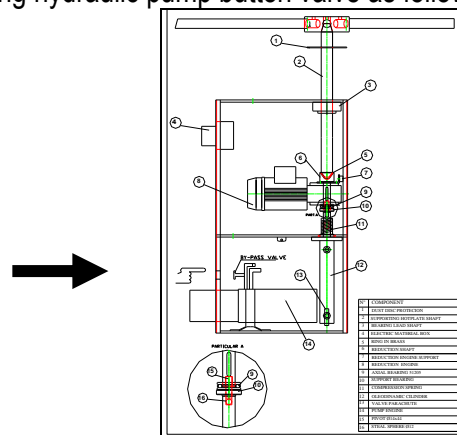
### **WARNING:**

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 **ON** and lifting up red joystick till having Lift up joystick to reach cooking plate level desired.

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.



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## OVEN EXTERIOR CLEANING OPERATION

Fire and pizza doors: 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: 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.**

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## MAINTENANCE AND REPAIRS

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

**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.

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

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