

Rotator NP 110(RT110)

Gas Fired Ovens

Marra Forni



► Overview

Our 110 Rotator Neapolitan model, which is designed specifically to accommodate the high-volume pizza making of a true pizzaiolo. The 110 features a 43.31 inch 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 a 24 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" tolerance in all directions, and comes standard with a fire-rated tile clay dome. The 110 Rotator Neapolitan model also features a 14 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. Oven must be installed following a manner that obeys all local and national codes and is acceptable to authority having jurisdiction.

► Approved



► Model Configurations

- RT110G - Natural Gas Fired

► Standard Features

- Dome Terra Cotta Finish
- Turbo Burner
- Brick Deck
- Door / Fire Suppressor
- Integral Exhaust System
- Stainless Steel Flue Collar/Adapter
- Steel Stand
- Powder Coating
- 2 Year Deck and Dome Warranty
- 1 Year Parts and Labor Warranty

► Optional Features

- Stainless Steel Mask
- Custom Mantle
- Stainless Steel Stand
- Gas Burning Accessories
- Burner Position (Left/Right)
- Custom Tile Applications
- Exhaust Fan
- All Fuel Grease Duct
- Stainless Steel Oven Tools

* Contact sales rep for more information about customization.

► Pizza Capacity

- Cooking Surface = 10.2 sq. ft.
- Pizza Capacity 8" = 11-12
- Pizza Capacity 10" = 8-9
- Pizza Capacity 12" = 6-7
- Pizza Capacity 16" = 3-4

► Shipping Dimensions

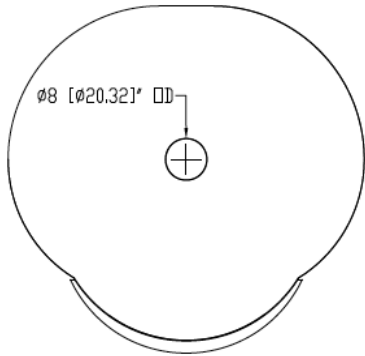
- Actual Weight: 4,600 LBS
- Crate Weight: 4,900 LBS
- Crate Width: 83"
- Crate Depth: 73"
- Crate Height: 86"

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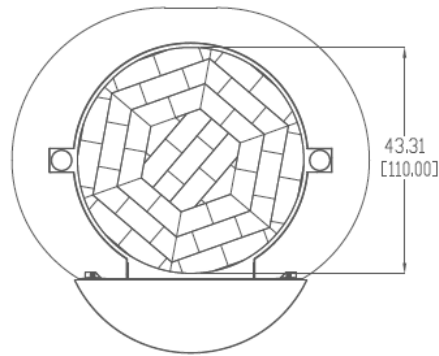
Wood-Gas Fired Ovens

Marra Forni

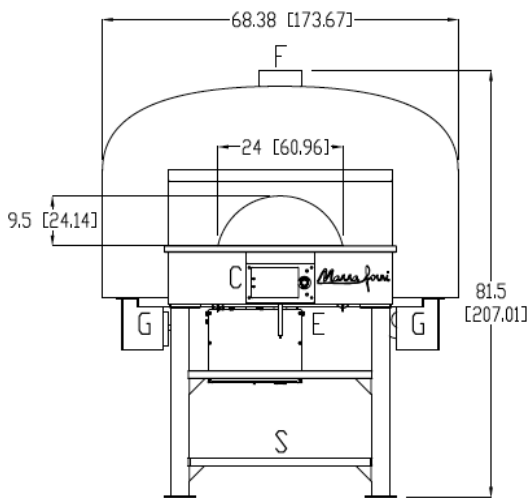
Top View



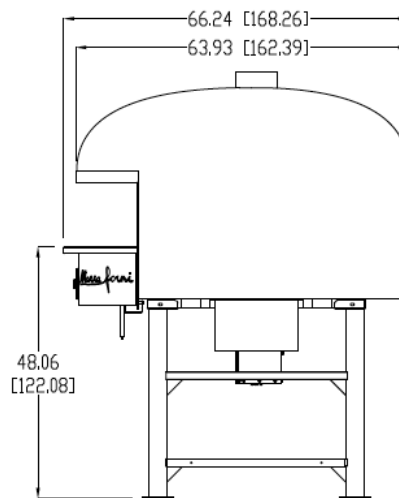
Plan View



Front View



Side View



Project

Job Name: _____

Model: _____

Item: _____

Fuel Type: _____

Sales Rep: _____

Legend

C - Controls

E - Electrical Connection
Flexible Cord

F - Flue Collar

G - Gas Connection

S - Storage Shelf

Gas Requirements

- Gas connections 3/4" NPT per burner, quick-disconnect gas hose must be used.
- 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.

Clearance Requirements

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

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, NSF and VPN approved.

*All oven Freight Class 85 and must be shipped LTL.