

Owner's Manual

# THE ELECTRIC

*Marra forni*

**ERRORS (DESCRIPTIVE, TYPOGRAPHIC OR PICTORIAL) ARE SUBJECT TO CORRECTION.  
PLEASE CAREFULLY READ THIS MANUAL AND RETAIN IT FOR FUTURE REFERENCE.**

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## UL, CSA, ETL & CE Fact Sheet ▶

Marra Forni products that feature these logos meet rigorous standards for electrical safety and electromagnetic emissions. The acronyms are as follows:

UL: Underwriters Laboratories, Inc.

CSA: Canadian Standards Association

ETL: Formerly ETL Testing Laboratories, now Intertek Testing Services

CE: Conformance European

Underwriters Laboratories, Inc. is an independent nonprofit organization that tests products for safety and certifies them. UL has developed more than 800 standards for safety, and millions of products and their components are tested to UL's safety standards. If a Marra Forni product is UL listed, you know it has passed UL's stringent tests for electrical safety. UL's web site can be found at <http://www.ul.com>.

The Canadian Standards Association is a nonprofit association serving business, industry, government and consumers in Canada as well as the global marketplace. Along with their other duties, CSA develops standards that enhance public safety. A Nationally Recognized Testing Laboratory (NRTL), CSA also familiarizes themselves with U.S. requirements. According to OSHA regulations, the CSA-US mark qualifies as an alternative to the UL mark. The ETL mark is an alternative to both the CSA and UL marks.

Intertek Testing Services, formerly known as ETL, has been conducting electrical performance and reliability tests since 1896. Intertek Testing Services acquired ETL in 1996. ITS is recognized by OSHA as a Nationally Recognized Testing Laboratory, just like UL, CSA and several other independent organizations. ITS tests products according to nearly 200 safety and performance standards. The ETL listed mark and C-ETL listed

mark are accepted throughout the U.S. and Canada when denoting compliance with nationally recognized standards such as ANSI, IEC, UL and CSA. This mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. product safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued conformance. If the mark includes a small "US" or "C," it follows product safety standards of the United States and/or Canada, respectively.

The European Commission describes the CE mark as a "passport" that allows manufacturers to circulate industrial products freely within the internal market of the European Union. The CE mark certifies that the products have met E.U. health, safety and environmental requirements that ensure workplace and consumer safety. All manufacturers in the E.U. and abroad must affix the CE mark to those products covered by the "New Approach" directives in order to market their products in Europe. Once a product receives the CE mark, it can be marketed throughout the E.U. without undergoing further modification. An important document related to CE is the Declaration of Conformity (DOC). It is a statement that a company authority must sign to say that their device meets the requirements of the directive. The DOC must include a list of any standards used to justify the claim of compliance with the directive.

If a Marra Forni product is stamped "CE," the product does not emit excessive radiation (microwave or RF), and is not overly sensitive to picking up radiation. In summary, the certification marks on our products are your assurance that the product meets rigorous standards for electrical safety and electromagnetic emissions. It poses no shock hazard (except as noted on the product or

## Thank You for Purchasing a Marra Forni Oven ▶

Our E-Model ovens are available in different standard sizes. Ovens are available outside of these dimensions (by custom order) to suit your restaurant's needs. This oven has been extensively tested and approved by the ETL, ETL-Sanitation and CE. The information contained in this manual is important for the proper installation, use, maintenance, and repair of this oven. Follow these procedures and instructions to help ensure satisfactory baking results and years of trouble-free service.

## WARNINGS

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.

- 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.
- If materials inside the oven ignite or if smoke is observed, you can reduce fire risk by:
  1. Turn off the oven.
  2. Disconnect the power cord or shut off power at the fuse/circuit breaker panel.
  3. Carefully attend the oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- DO NOT leave items in the cook cavity when the oven is not in use.
- DO NOT cook items wrapped in cling wrap or plastic film.
- DO NOT overcook food.
- Never use this appliance as a space heater to heat or warm the room.
- Do not store or use gasoline or other flammable vapors 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 and all combustible materials.

## PREVENTING OVEN DAMAGE

When servicing this appliance, do not tear insulation to get to components. Rather, find the edge of the insulation and remove the tape that holds it in place.

- Clean the oven daily.
- DO NOT clean with a water jet.
- DO NOT allow cleaning solution or water to remain in the cook cavity.

## GROUNDING INSTRUCTIONS

**WARNING:** Improper grounding increases the risk of electric shock.

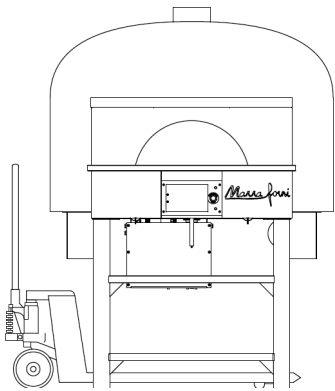
This appliance must be grounded. The cord is equipped with a grounding wire and plug, which in the event of an electrical short circuit, reduce the risk of electric shock by providing an escape wire for the electric current. The wire must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman to determine whether or not the appliance is properly grounded.

DO NOT use an extension cord. If the power supply cord is too short, request a qualified electrician or serviceman to install an outlet near the appliance.

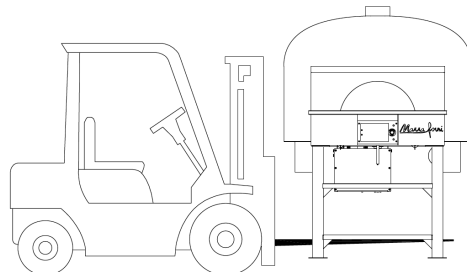


## Lifting and Moving Your Oven ▶

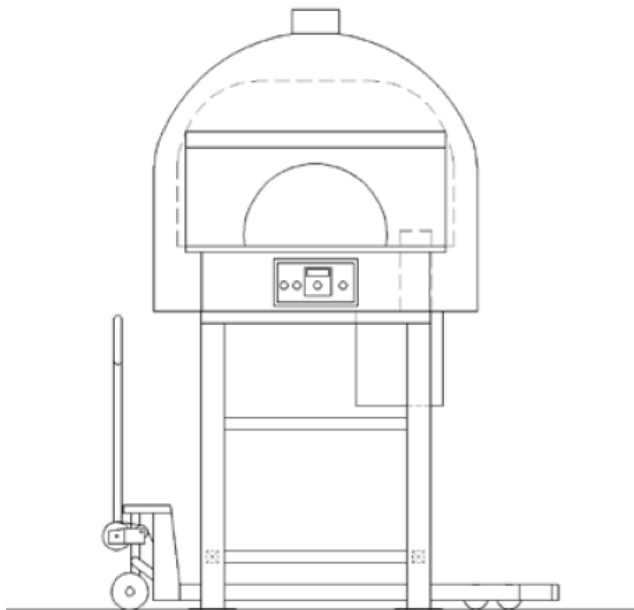
**IMPORTANT:** Only trained professionals using the proper machinery and handling equipment should lift and move the oven. Damage to the appliance, voiding of warranty, and personal injury may occur due to improper handling.



Proper Lifting for Model 90



Proper Lifting for Models  
110, 140, 150



### A. Using a Forklift

Before attempting to lift or move the oven, ensure that the forklift capacity can accommodate the weight of the oven, and that the forks are long enough to securely lift the oven with BOTH horizontal steel tubes, ensuring that no contact with the oven shell is made. The oven should be approached from either the front or the back to ensure even weight distribution. **BE SURE TO KEEP FORKLIFT STRAIGHT.** Guide forks through the inside of the steel support legs and carefully position underneath the horizontal steel tube members. Proceed to lift and move oven slowly.

### B. Using a Pallet Jack

Ensure that the pallet jack capacity **DOES** accommodate the oven's weight, and that the jack is long enough to securely lift the oven with BOTH horizontal bottom steel tubes. The oven should be approached from either the front or back to ensure an even weight distribution. Guide the pallet jack through the inside of the bottom of the steel support legs and carefully position underneath previously mentioned horizontal steel tubes. Proceed to lift slowly and move oven as needed. Use 21" wide pallet jack for the Model 90. For all other models use regular pallet jacks that meet the necessary capacity. See picture.

# Important Information/Clearances and Requirements ▶

## Clearances combustible/non-combustible construction:

Combustibles:

Sides: 2"

Back: 2"

Non-Combustibles:

Sides: 0"

Back: 0"

### Note:

On the bottom half of the oven there must be a minimum opening of 24" x 24" to allow air to enter the burner housing for proper combustion. If this opening is not sized to accommodate proper combustion, it may cause damage to the burner system. Installation of a sealed enclosure around the oven shell may also cause starving of the burner system. The use of return air or other ventilation systems within a sealed enclosure surrounding the oven can also disturb operations. For more information, please call 1.888.239.0575. Never obstruct the flow of combustion and ventilation air to the oven.

### Venting Requirements:

USA/Europe

- 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: 130CFM
- Static Pressure: 0.007"W.C

## Electrical Specifications

North America

3 Phase

208/240 VAC

50/60 Hz

50 amp current draw

Max Input: 18.1 kW

4-wire supply

60-amp max circuit breaker protection

Europe/Asia (220-240 VAC)

3 Phase

220-240 VAC

50/60 Hz

50 amp current draw

Max Input: 18.1 kW

4-wire supply

60-amp max circuit breaker protection

Europe/Asia (380-415 VAC)

3 Phase

380-415 VAC

50/60 Hz

28 amp current draw

Max Input: 18.1 kW

5-wire supply

35-amp max circuit breaker protection

**Note:** 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 with the Canadian electrical code csa c22.1 or European CE ICE 60335-1 as applicable.

## Oven Installation ▶

OVENS MUST ONLY BE INSTALLED ON SITE BY AUTHORIZED PROFESSIONALS.

1. Select location for oven to be installed, marking an outline on the floor to ensure that you have adequate space. Floor space must extend to longest points of oven (circumference).

**WARNING: INSULATION & OTHER MATERIALS MUST BE KEPT OUT OF THE CLEARANCE SPACES SURROUNDING THE OVEN.**

2. Ensure that there is plenty of clearance between the ceiling and your oven. A basic installation with direct venting requires a minimum height of 83 inches. All combustible sidewalls projecting beyond the front of the oven opening must be given a clearance of 30" from the side of the oven door opening, and 36" from the front of the oven door, as shown.

3. OPTIONAL: After completing steps 1-3, oven is recommended to be anchored. Drill holes have been provided at the feet of the oven stand for anchor bolts. Refer to local codes and jurisdiction.

## Ventilation ▶

A UL-listed grease or building heating appliance chimney 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 are the only two methods of venting permitted for commercial Marra ovens. 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 ETL regulations. For gas ovens, always ensure that there are no obstructions to the flow of combustion and ventilation, including the cylinder enclosures. Please refer to your exhaust hood manufacturer's guidelines for inspection, maintenance and sanitation procedures.

A UL Listed Grease Duct/Building Chimney Heating Appliance can be connected to the chimney opening of the oven. A listed power ventilator for restaurant exhaust appliances is required. A minimum temperature rating of 500°F is required for the power ventilator.

\*Refer to Marra Forni instructions for specific Direct Venting installation requirements. A field-built duct, constructed and installed to NFPA 96 or International Mechanical Code grease duct specifications, may also be used. Volume: 150-200 CFM



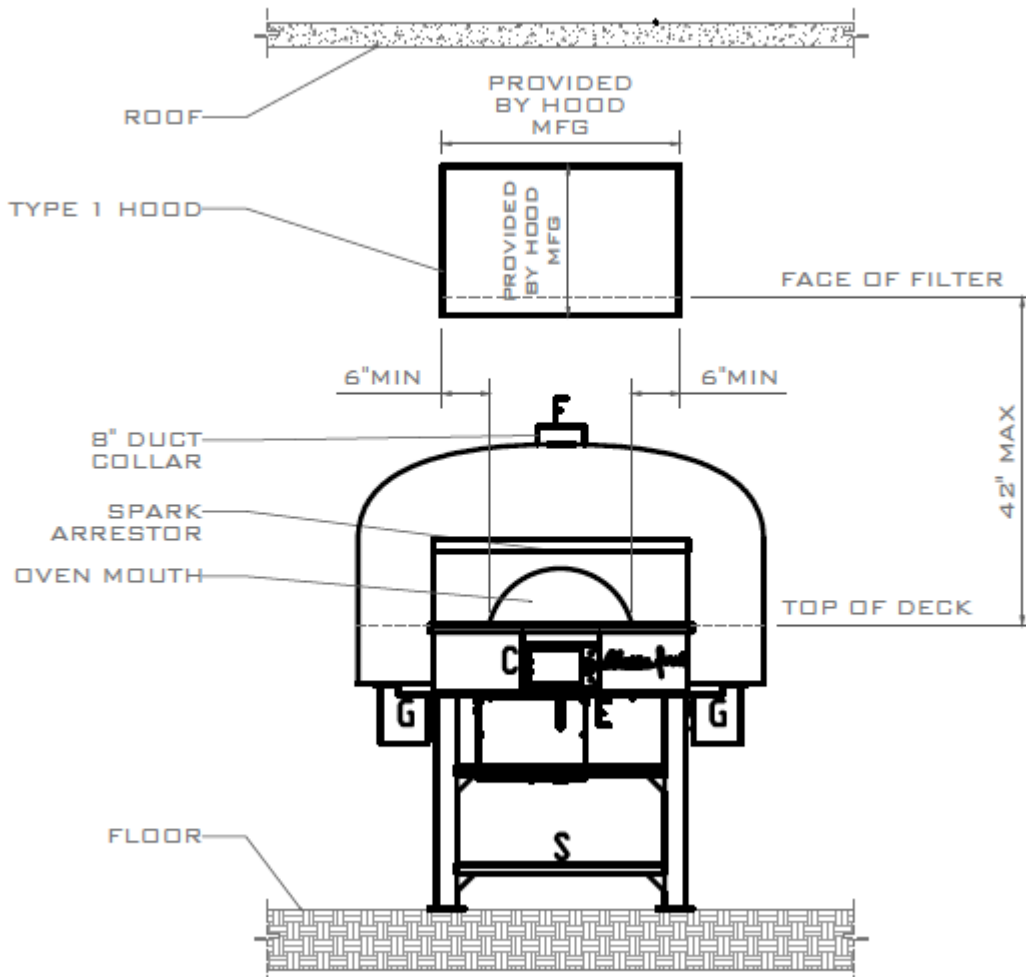
**Examples:**

The diagram depicts the installation required for a direct venting application that complies with ETL guidelines. Be sure to contact your local authorities to explore local jurisdiction regarding fire rated duct shafts.

**Note:** The chimney must be installed in accordance with the manufacturer's grease duct installation instructions. To maintain the ETL listing of the oven, the system must be a UL listed fire-wrapped grease duct in either stainless steel, black iron, or a listed building heating appliance duct.

\*Type I Exhaust hood standards for ventilation control and fire protection of commercial cooking operations are as follows: Steel baffle (NOT MESH) grease filters must be used and placed at the rear of the hood. The following specifications must also be met:

- There must be at least 10" between the front of the oven face and the front of the hood.
- According to UMC there must be 42" between the oven heart and the face of the filter.
- The side of the hood must extend a minimum of 6" to either side of the oven door opening.



## Guidelines for Oven Use ▶

1. **READ INSTRUCTIONS CAREFULLY.** Improper use of this oven may result in fire and/or personal injury. All operators and supervising personnel **MUST READ AND THOROUGHLY UNDERSTAND THESE INSTRUCTIONS.** This oven is to be operated by trained and qualified personnel only and never left unattended. This oven is a heat-producing appliance and may cause severe burns if the inside is touched.

2. This unit is designed to be used as an electric oven. Only pizza and/or bread products should directly touch the hearth. Please refer to the manufacturer's operation guidelines for instructions on cooking other foods.

3. Non-dough based foods must be placed on appropriate cookware before being set in the oven..

4. Keep a fire extinguisher close to the oven at all times. Ensure that all personnel and supervisors are aware of its location and use, as well as what to do in case of a fire emergency. **DO NOT** use liquid fuels to begin a fire,

**DO NOT** use liquids to extinguish a fire.

**5. DO NOT USE PRODUCTS NOT SPECIFIED FOR USE WITH THIS OVEN.**

**6. NEVER BURN OTHER FUELS IN THE OVEN SUCH AS LIQUIDS, CHARCOALS, WOOD OR GARBAGE.**

7. If installed WITH an exhaust hood, provisions must be made to supply sufficient combustion air into the oven during use. Combustion air must be supplied in accordance with local codes and the Uniform Mechanical Code, as well as NFPA 96. The exhaust hood and make-up air blowers must be on at all times when firing. If the exhaust hood power ventilator fails, close the oven door to extinguish the fire and prevent temperature buildup in the hood duct, which can activate the emergency suppression system. Exhaust hoods must extend a minimum of 12" from the opening of the oven. **NEVER** close the oven door fully unless there is an emergency.

8. Use only non-combustible hearth tools and cooking implements inside the oven (we offer an entire line of Marra Forni pizza making tools).

## Operation Instructions ▶

Operation area might be a brightly lit, well ventilated area. If light and ventilation are not substantial, provide for additional appliances.

### !!! WARNING

DO NOT OPERATE IF BARE WIRES ARE EXPOSED.

### !!! WARNING

HOT WHILE IN OPERATION.

KEEP CHILDREN, PETS, CLOTHING AND FURNITURE AWAY.

CONTACT MAY CAUSE SKIN BURNS.

BEWARE OF VERY HIGH TEMPERATURES 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 LIT.

USE ONLY SHOVELS TO MOVE FOOD INSIDE COOKING SPACE.

Only pizza and bread products may be cooked directly on the oven's cooking plate. Other kinds of food may be cooked in pans or other suitable containers to prevent spillage onto the oven deck.

Rotator Series



Control Box-Controls oven functions.

# Controller Console - Default Screen ▶

E Series



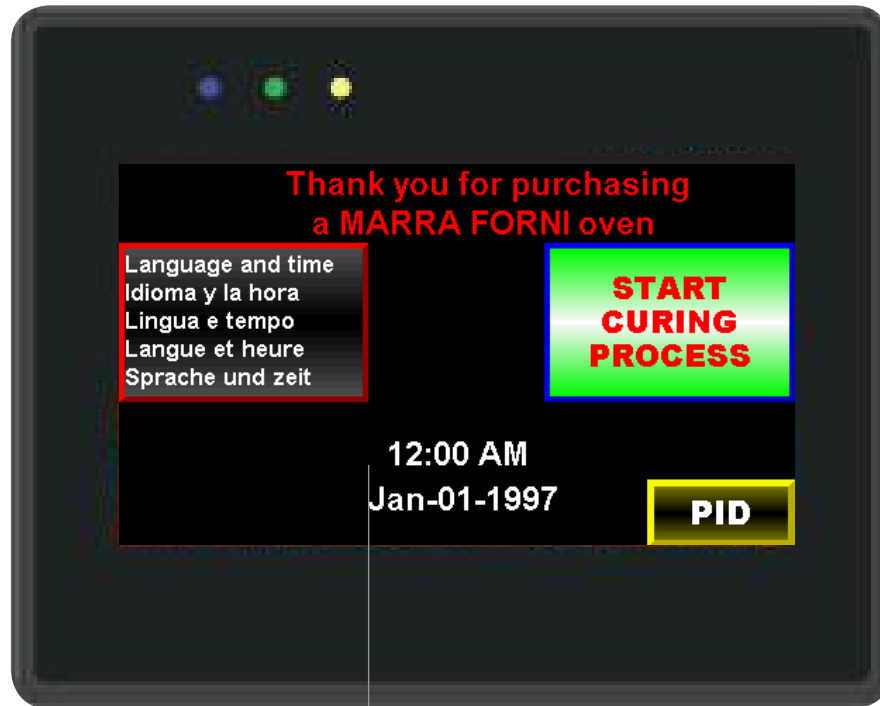
ON/OFF Light

Touch Screen

ON/OFF Button -  
Turns oven on  
and off.

# Controller Console - Startup Test ▶

Rotator Series



Start-up Screen

## Controller Console - Language, Time, and Date Setup ▶



English Button-Sets language to English.



Spanish Button-Sets language to Spanish.



Italian Button-Sets language to Italian.



French Button-Sets language to French.



German Button-Sets language to German.

**12:00 AM 01-01-97** Time/Date Button-Sets Time and Date.

## Intro to Curing ▶

Curing is necessary to ensure that your oven is free of moisture. The interior of the oven will appear dry upon arrival, but there is still a small amount of moisture in the bricks and mortar. If you neglect to cure your oven, the oven will become damaged during use. If you do not have your oven delivered pre-cured, you **MUST** follow these steps. The curing process takes a total of 5 days to complete.

**IMPORTANT: NEVER** burn liquid fuel, or any treated, coated, or laminated woods.

### Electric Oven Curing

- Day 1: Run at 300°F for 3 hours.
- Day 2: Repeat process at 400°F.
- Day 3: Repeat process at 500°F.
- Day 4: Repeat process at 600°F.
- Day 5: Repeat process at 700°F.

The diagram below illustrates gas oven curing.

**DO NOT** speed up curing Process. Follow exact instructions above.

## Controller Console - Start Curing Process ▶

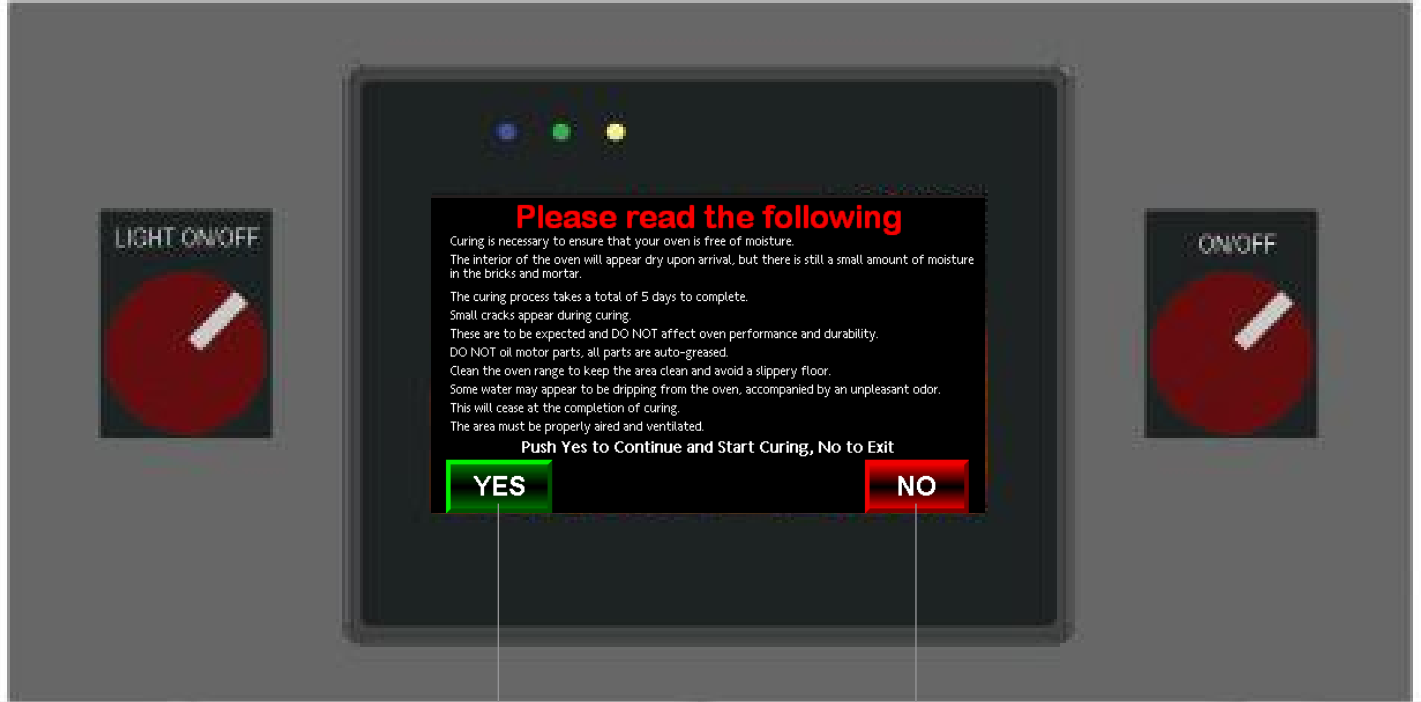


Start Curing Process Button -  
Press Start Curing  
Process to commence the 5-day  
curing process.

Curing is necessary to ensure that your oven is free of moisture. The interior of the oven will appear dry upon arrival, but there is still a small amount of moisture in the bricks and mortar. If you neglect to cure your oven, the oven will become damaged during use. If you do not have your oven delivered pre-cured, you **MUST** follow these steps. The curing process takes a total of 5 days to complete.



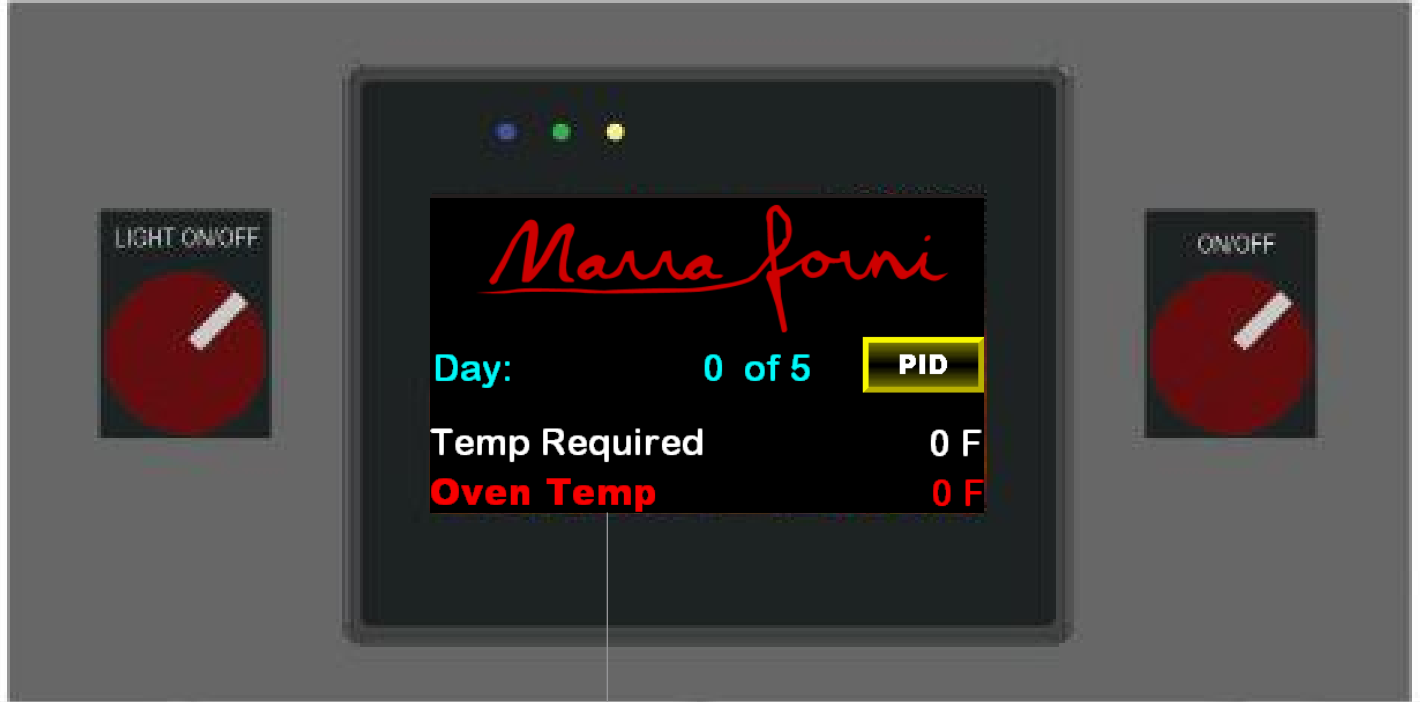
## Controller Console - Confirm Curing ▶



Yes Button-Confirms  
and initiates curing process.

No Button-Aborts curing process

## Controller Console - Curing:Day 1-5 ▶



Day 1 thru 5-Curing screen. The oven will automatically and set temperature for five day curing process.

Small cracks appear during curing. These are to be expected and does not affect oven performance and durability. Please note that the amount of oil may drop, there is no need to adjust the oil, a decreased quantity is normal.

**DO NOT** oil motor parts: All parts are auto-greased. Clean the oven range to keep the area clean and avoid a slippery floor.

Some water may appear to be dripping from the oven, accompanied by an unpleasant odor. This will cease at the completion of curing. Clean the oven range to keep the area clean and avoid a slippery floor. The area must be properly aired and ventilated.

## Controller Console - Select Mode ▶



Manual Mode Button-  
Directs user to manual  
mode.

Settings Button-Directs user to  
update language, time, and date.

User Recipe Button-Directs user to page  
where the user customizes recipes.

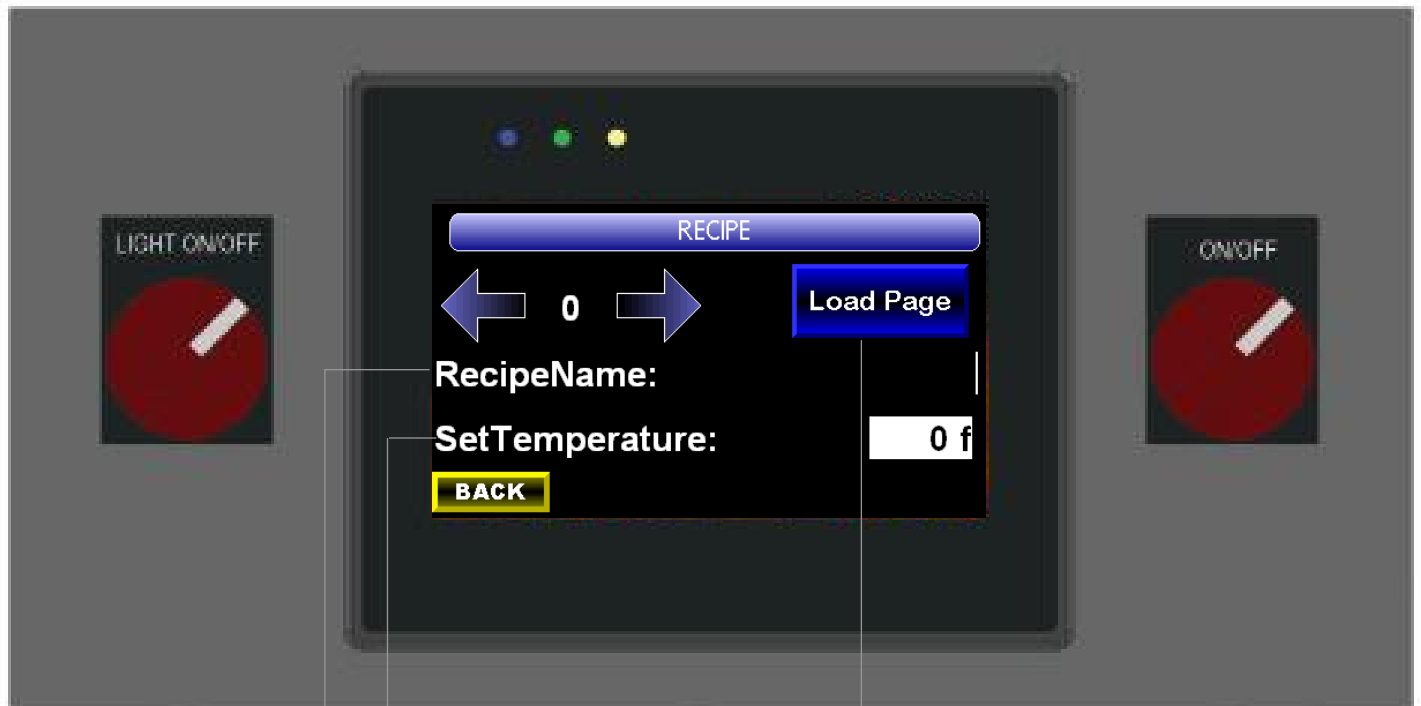
## Controller Console - User Recipe ▶



Blank Recipe Button-Recipe to be created.

Customized Recipe complete. Once recipe is created, recipe will automatically be added to your recipe menu. User has the capability of creating sixteen customized recipes.

## Controller Console - User Recipe ▶

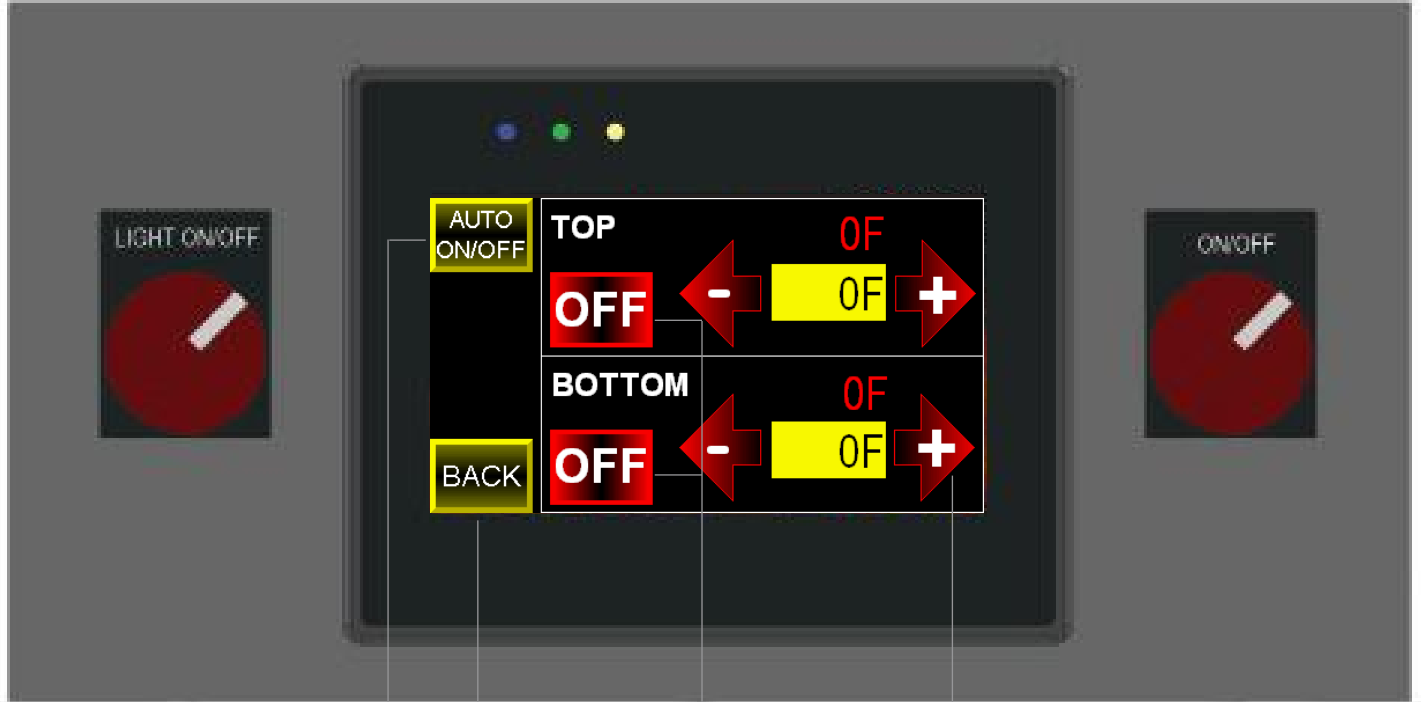


Load Page Button-Loads new recipe to user recipe menu.

Set Temperature Button-Allows user to set temperature for new recipe.

Recipe Name Button-Creates customized recipe name.

## Controller Console - Manual Mode ▶



Temperature Button-Increases and decreases oven temperature.

ON/OFF-Button for heat source.

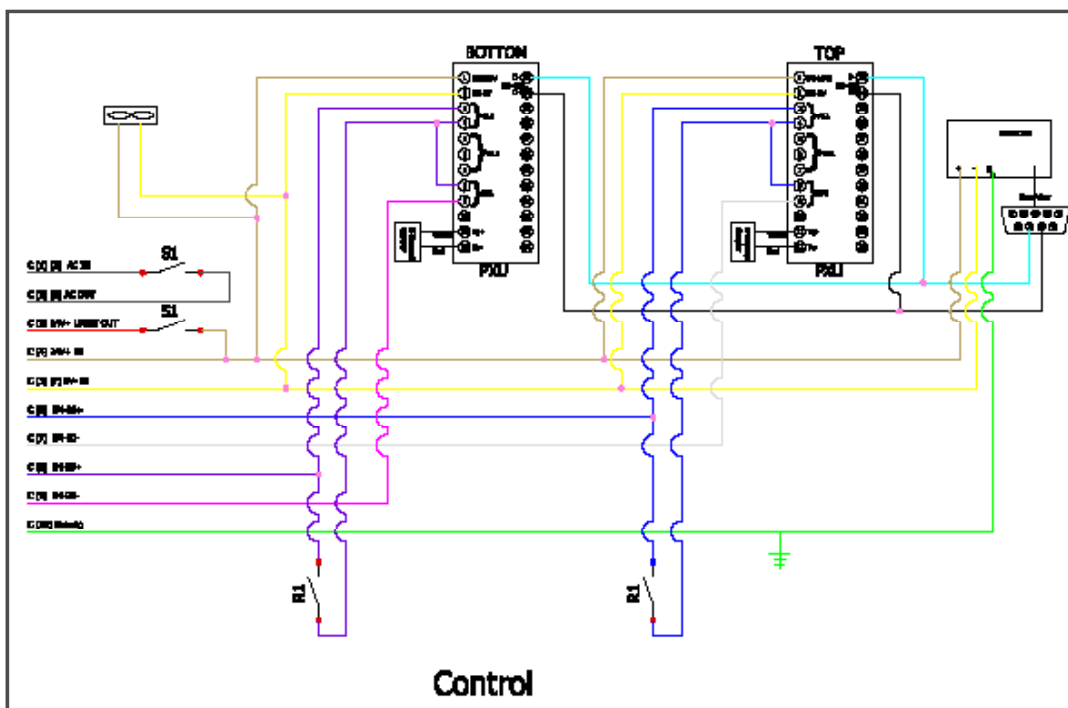
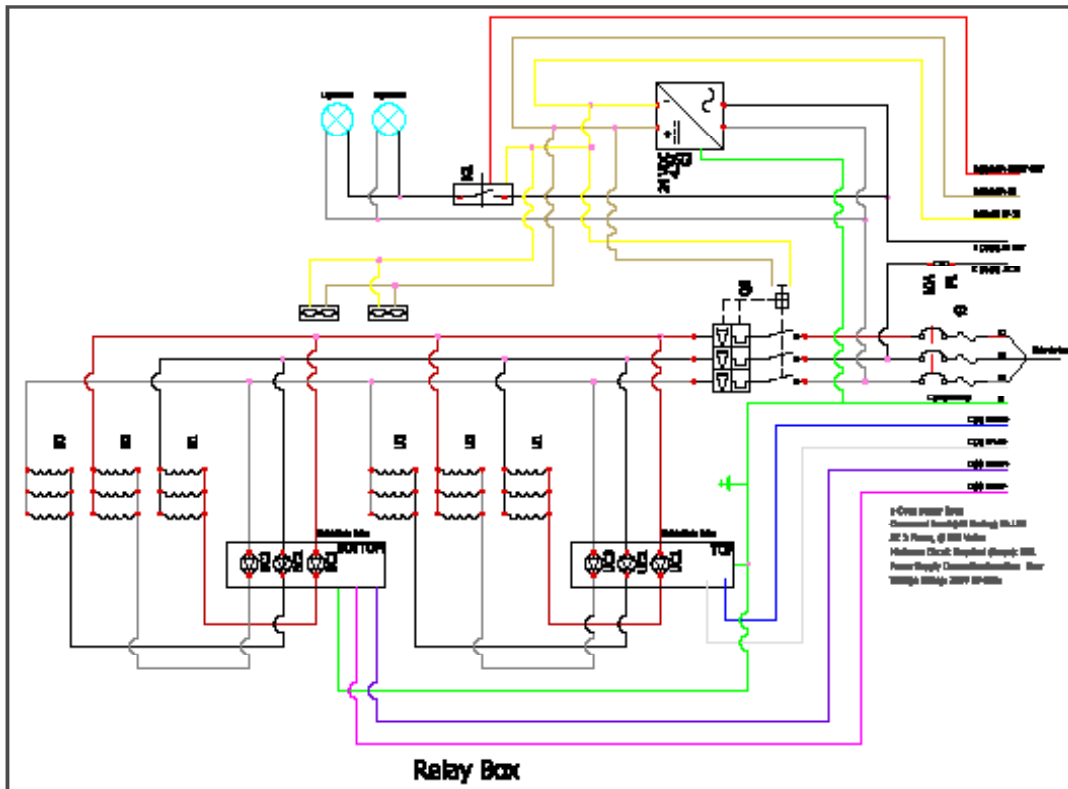
Back Button-Prompts user to previous screen.

Auto ON/OFF Button-Automatically turns oven on or off.

Reverse/Forward and RPM Button-Reverse/Forward button changes direction of deck rotation. RPM button increases or decreases deck speed.

# Electrical Specifications ▶

Model Number	Connected Load (kW Rating)	AC 3 Phase, @240 Volts	AC 3 Phase, @220 Volts	AC 3 Phase, @208 Volts	Power Supply Connection Location	Voltage Rating	Actual Weight	Crate Weight
EL110	18.125	44 Amps Max	48 Amps Max	50.5 Amps Max	Rear	240V/220V/208V, 60Hz	3,400 LBS	3,800 LBS



## Daily Oven Operations ▶

### Oven Startup

The door is used for nighttime heat retention. Keep the door in place in place when pre-heat. Turn the ON/OFF button to ON to start. Set the desired Temperature amount to achieve your preferred cook temperature.

### Oven Turn-Off

Press the ON/OFF buttons to turn the oven off. Replace oven door to close the cavity to retain heat.

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

We recommend keeping a daily or weekly register with preferred temperatures, baking times, etc., as well as any anomalies, operations and all useful information.

## Cleaning of Oven Exterior ▶

### Pizza Doors

Pizza doors: clean door panels when inside temperature is maximum 50° C (120F), using only a non-inflammable detergent.

## Maintenance and Repairs ▶

The oven does not need any particular maintenance operations, although it is important to periodically check the efficiency of the installed safety devices.

**FOR NO REASON SHOULD THE BOX MOTOR AND/OR CONTROLLER CONSOLES BE OPENED. MARRA FORNI AND ITS REPRESENTATIVES ARE NOT RESPONSIBLE FOR DAMAGES CAUSED BY NON-AUTHORIZED OPERATIONS.**

In case of breakage or malfunction, contact the Marra Forni Representative to perform maintenance and repairs.

### Warranty

Please see the warranty certificate to know all conditions.

Warranty does not cover oven parts deterioration or damages caused by abnormal oven usage and/or improper care.



# LIMITED WARRANTY

*Marra Forni*<sup>®</sup>

10310 Southard Drive  
Beltsville, MD 20705 com  
888.239.0575

**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY MARRA FORNI**

**Serial Number:**

**Name of Purchaser:**

**Date of Purchase:** / /

Marra Forni warrants its equipment to the original purchaser against defects in material or manufacture for a period of (three years for Dome and Deck) and one year for all other parts from the original date of purchase, subject to the following exclusions and limitations.

## EXCLUSIONS

**The warranties provided by Marra Forni do not apply in the following instances:**

1. Granit on the front of the landing zone is not covered by any WARRANTY (client has 3 days to inspect this item upon receiving of the equipment and report any damage.)
2. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Marra Forni Installation and Operation Manual.
3. In the event the equipment is improperly or inadequately maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Marra Forni Installation and Operation Manual. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty. Call with questions regarding maintenance frequency.
4. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper use or is otherwise not attributable to defect in material or manufacture.
5. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
6. In the event that the Marra Forni rating plate has been removed, altered or obliterated.
7. On parts that would be normally worn or replaced under normal conditions.
8. Normal cracking due to expansion and contraction stress relief in the deck and dome.
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals, including water, being poured or sprayed into the oven.
10. Damage from high voltage such as improper line voltage or lighting.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

## LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Marra Forni shall be the repair and/or replacement, at the option of Marra Forni, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Marra Forni with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Marra Forni with new or functionally operative parts. The liability of Marra Forni on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

## TO SECURE WARRANTY SERVICE

If you claim a defect covered by this Limited Warranty, contact: Marra Forni, Attn: Service Department, 10310 Southard Dr. Beltsville MD 20705 USA Phone 888.239.0575 / Fax. 240.667.7991

# Limited Warranty Registration

3 Year Deck and Dome Warranty  
1 Year Parts and Labor Warranty

Complete this form and return it to Marra Forni within 30 days of receipt of purchase.

This is to Certify that Marra Forni products have been received by:

---

Located at:

---

Date of Receipt:

---

Product Serial Number(s):

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Description of Equipment

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Thank you for choosing that Marra Forni line to fulfill your restaurant equipment needs. Please return this warranty registration form within 30 days of receipt of purchase. If you have any questions, please contact us during regular business hours ( 9am to 5pm, Monday through Friday) at 888.239.0575.

DO NOT THROW THIS MANUAL AWAY.  
REVIEW WARRANTY BEFORE INSTALLING OVEN.

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*Marra forni*

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E

S

*Marra forni*