



Owner's Manual

# Grease Fan

MF 200-450

*Marraforni*

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

## Manual Contents

### Product Information

Function .....	4
Components .....	5
Shipping .....	5
Warranty .....	5

### Specifications

Dimensions & Capacities .....	6
-------------------------------	---

### Mechanical Installation

Positioning .....	7
Installation on Steel Duct .....	7
Installation on Roof Curb .....	7
Installation on Venting System .....	8
Installation on Side Wall .....	9
High Temperature Applications .....	9

### Electrical Installation

Electrical Requirements .....	10
Wiring Diagram .....	11
Dual Voltage Wiring .....	12

### Start-up & Configuration

System Testing .....	13
Testing Pizza Oven Operation .....	13
Adjusting Fan Speed .....	14
Operation of Pizza Ovens .....	14

### Maintenance & Troubleshooting

Maintenance Intervals .....	14
Care and Cleaning .....	15
Chimney Cleaning Intervals .....	16
Creosote Formation and Need for Removal .....	17
Inspection Schedule .....	17
Chimney Fires and What To Do About Them .....	17
Spare Parts Ordering .....	18
Troubleshooting .....	19
Warranty .....	21

## Symbol Legend ►

The following terms are used throughout this manual to bring attention to the presence of potential hazards or to important information concerning the product.



**DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death, serious injury or substantial property



**CAUTION:** Indicates an imminently hazardous situation which, if not avoided, may result in personal injury or property damage.

### TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

1. Use this unit in the manner intended by the manufacturer. If you have questions, contact the manufacturer at the address or telephone number listed on the front of the manual.
2. Before servicing or cleaning the unit, switch off at service panel and lock service panel to prevent power from being switched on accidentally.
3. Installation work and electrical wiring must be done by a qualified person(s) in accordance with applicable codes and standards.
4. Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of the fuel burning equipment to prevent backdrafting. Follow the cooking equipment manufacturer's guidelines and safety standards such as those published by the National Fire Protection Association (NFPA), and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.
5. This unit must be grounded.

### TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A CHIMNEY FIRE, OBSERVE THE FOLLOWING:

1. Immediately close all dampers and/or air entrance openings to the cooking appliance. This includes doors.
2. Alert your patrons to the possible danger.
3. Inspect your cooking appliance and chimney surroundings for possible fire. If in doubt, alert your fire department.
4. Do not continue to use your appliance until it and your chimney have been thoroughly inspected. Overheating can cause metal parts to expand, buckle and crack. If you are not certain, have a certified chimney sweep disassemble all parts so they can be inspected and cleaned.
5. Do not use salt or water on the fire in the cooking appliance. Salt is corrosive and water will cause a dangerous steam explosion. You might be able to control the fire by using ashes, sand or baking soda, since baking soda is an ingredient used for dry chemical fire extinguishers.
6. After a chimney fire, when it is safe to do so, check internal locations such as an attic and under the roof and keep watching for two or three hours. There may be delayed smoldering and subsequent ignition, even if the fire inside the chimney has been controlled.

### TO REDUCE THE RISK OF A CHIMNEY FIRE

1. Keep chimney and grease fan clean.
2. Always turn ON fan when using the cooking appliance.
3. Do not leave cooking appliance unattended when in use.

### CAUTION

1. Please read specification label on product for further information and requirements.



### FUNCTION

MARRA FORNI Model MF 200-450 Grease Fan is designed to provide a large exhaust volume at a high discharge velocity. It is intended for use as a part of a restaurant exhaust system for solid fuel cooking appliances and grease applications according to NFPA96.

The use of the MARRA FORNI Grease Fan is not restricted to any type of chimney or grease duct.

However, always follow the solid fuel appliance manufacturer's instructions regarding the venting.

The MF 200-450 is suitable for use with natural gas, LP-gas or solid fuel.

The fan is designed to create a mechanical draft in chimney and grease duct systems. It can also be used to increase the capacity or efficiency of such a system.

### Construction

The housing is made in heavy cast aluminum and can be opened for easy cleaning. The centrifugal impeller is made of stainless steel and is completely in balance. The motor is a direct-drive, variable speed, class H insulated, high temperature motor. It has permanently lubricated and sealed ball bearings and is maintenance free.

### Code Compliance

Installation must conform to the requirements of the authority having jurisdiction. Where required by the authority having jurisdiction, the installation must also conform to the NFPA54, NFPA96 or NFPA211.

All electrical wiring must be in accordance with the requirements of authority having jurisdiction or, in absence of such requirements, with the National Electrical Code, NFPA70.

### Listings

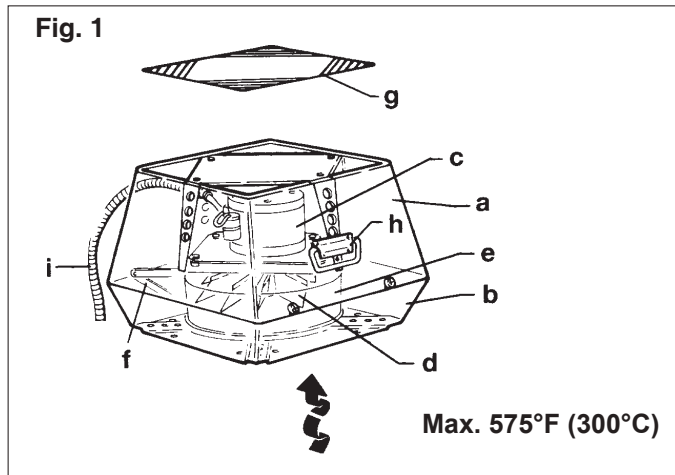
MARRA FORNI Model MF is tested and listed to UL Standard 705 for Power Ventilators and UL Standard 762 for Power Ventilators for Restaurant Exhaust Ventilators.

The model is also tested and listed to ULC-S645-93, Standard for Power Roof Ventilators for Commercial and Institutional Kitchen Exhaust Systems.

## COMPONENTS

The MF Grease Fan consists of the following components:

- a. Top section
- b. Bottom section
- c. Motor
- d. Centrifugal Impeller
- e. Inlet for impeller
- f. Locking hinge
- g. Bird screen
- h. Carrying handle
- i. Wiring conduit



**TRANSPORT** The fan is shipped in a corrugated cardboard box. If a transport securing device is attached to the bottom of the fan to hold the motor and impeller in place, do not remove it when unpacking the fan.



**Do not remove the transport securing device until the fan is being installed on the duct or the roof curb. The motor shaft could be damaged.**

- Standard • Fan with flexible conduit terminating 2" x 4" or 4" x 4" weather tight junction box.
- Packing List If other components are shipped, these will appear on the shipment packing list.

**WARRANTY** Complete warranty conditions are available from MARRA FORNI.



Adequate fresh air must be provided for combustion; otherwise, improper operation and inadequate venting of deadly flue gases may result.



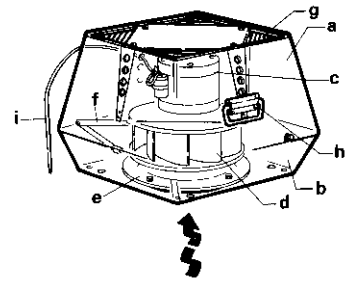
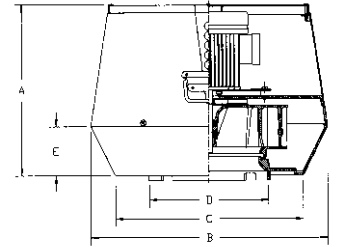
If you are installing the fan on an existing chimney system or grease duct, you must clean the chimney or duct prior to installation.



Always use a certified chimney sweep, certified by the Chimney Safety Institute of America (CSIA) to clean the chimney, duct and grease fan.

## DIMENSIONS & CAPACITIES

Model		MF 200	MF 250	MF 315	MF 400	MF 450	
Discharge		Vertical					
Fan Type		Centrifugal Impeller					
Max. Discharge Velocity	FPM	1,729	2,222	2,771	2,752	4,134	
Actual Discharge Velocity	FPM	2.9xCFM	1.9xCFM	1.2xCFM	1.03xCFM	1.03xCFM	
Voltage	V AC	1x120			3x208-240/3x380-420		
RPM		1600			1720	1720	
Amps	A	1.4	2.9	5.8	3.5 / 1.8	6.5 / 3.8	
Power Ratings	kW / HP	0.10 / 0.15	0.16 / 0.2	0.35 / 0.5	0.75 / 1	1.5 / 2	
Weight	lbs / kg	47 / 18	60 / 26	92 / 42	127 / 58	155 / 70	
Dimensions	A	in / mm	11.03 / 280	13.20 / 335	16.94 / 430	16.94 / 430	23.23 / 590
	B x B	in / mm	15.37 / 390	19.11 / 485	25.61 / 650	25.61 / 650	25.61 / 650
	C x C	in / mm	12.22 / 310	15.17 / 385	18.32 / 465	20.69 / 525	20.69 / 525
	D Ø	in / mm	7.88 / 200	9.85 / 250	15.76 / 400	15.76 / 400	15.76 / 400
	E	in / mm	3.15 / 80	3.94 / 100	5.12 / 130	5.12 / 130	8.54 / 217
Soft Start Required		No	No	No	Yes <sup>1)</sup>	Yes <sup>1)</sup>	
Variable Speed Motor		Yes	Yes	Yes	Yes	Yes	
FA Sones			3.9	6.3	7.8	8.3	
Temperature Rating	Interm.	575°F/300°C					
	Cont.	482°F/250°C					

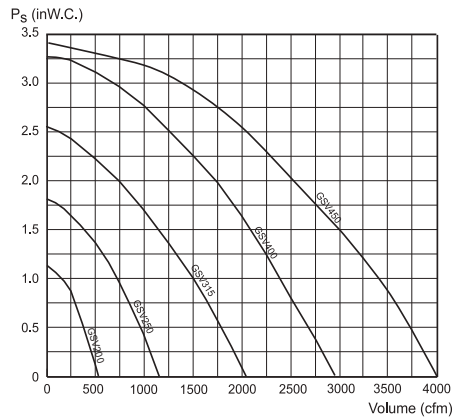


- a** Top Section
- b** Bottom Section
- c** Motor
- d** Centrifugal Impeller
- e** Inlet for Impeller
- f** Locking Hinge
- g** Bird Screen
- h** Carrying Handle
- i** Wiring Conduit

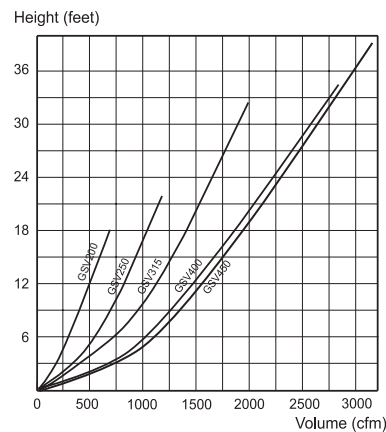
## Sound Diagram

Model	Lw dB (measured in accordance with ISO 3744)							Lp dB(A)
	125Hz	250Hz	500Hz	1000Hz	2000Hz	4000Hz	8000Hz	
MF 200	58	60	62	61	56	44	37	36
MF 250	64	68	66	65	61	49	45	41
MF 315	71	75	70	73	68	57	52	48
MF 400	76	80	75	79	74	62	57	53
MF 450	79	83	75	78	77	65	60	56

## Capacity



## Plume Height



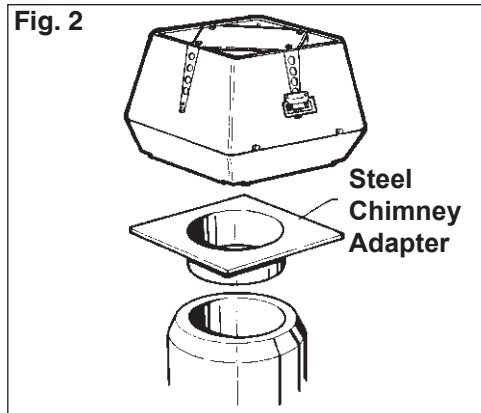
## Mechanical Installation ►

### POSITIONING

In accordance with NFPA 96, roof mounted fans shall have their discharge outlet at least 40 inches above the roof surface.

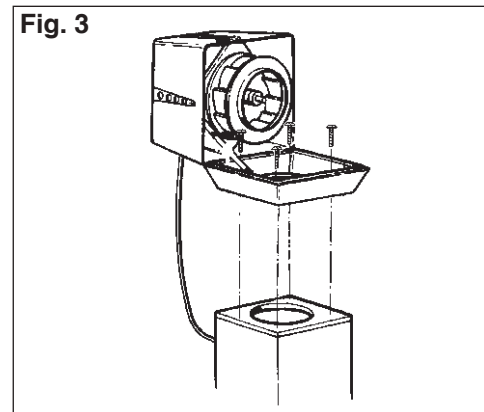
### INSTALLATION ON STEEL DUCT

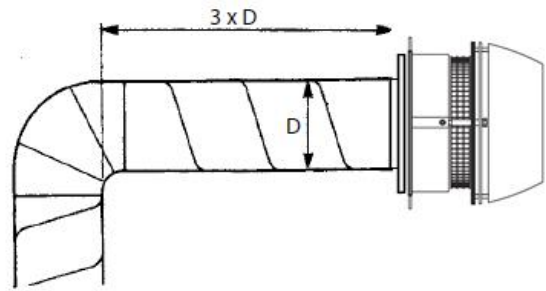
- Insert the adapter (FR) into the grease duct, where the long collar engagement ensures safe anchoring (See Fig. 2). If necessary, the adapter can be secured by means of long self-tapping stainless steel screws into the side of the collar through the chimney wall. Do not obstruct the grease flow.
- Place the neoprene gasket (sold separately) on top of the adapter.
- Remove the transport securing device (if present) holding the motor shaft and impeller in place.
- Place the fan on the adapter with the fan inlet centered over the chimney outlet.
- Open the fan and secure the fan onto the adapter, through the pre-drilled holes in the bottom, with lag bolts or self-tapping sheet metal screws, one at each corner.
- Check the gasket to insure that it forms a complete seal.



### INSTALLATION ON ROOF CURB

If the fan is installed on a roof curb, the curb will do the same as the adapter. Follow the instructions on previous page.





## TERMINATION OF VENTING SYSTEM

In order to achieve optimal performance and energy consumption for the RS Fan or GSV Fan, the duct must be installed as shown below and the distances observed. From the last elbow to the termination point the distance has to be 3 times the diameter of the flue. For example if you using 12in flue ( $12 \times 3 = 36$ in). So the distance from the last elbow to the fan termination point should be 36 inches.

## INSTALLATION ON SIDE WALL

- Make sure the vent terminates flush with the wall. Insert the steel chimney adapter and secure it safely to the wall. Seal around the edges of the adapter flange.
- Mark the locations of the wall anchors and predrill holes for them.
- Turn the fan upside-down and lay a bead of hi-temp silicone on the base close to the outer edge (not shown).
- Open the fan and secure the fan onto the adapter with wall anchors, through the pre drilled holes in the bottom. Make sure the conduit is located on one of the sides. Never on the upside or downside.
- Seal around the fan base to make sure it is watertight and no water can slip in between the fan and the adapter. Do not block the 4 drain holes.

## HIGH TEMPERATURE APPLICATIONS

- If the fan is used for applications that exceed its temperature rating, dilution bolts must be used.
- Install the dilution bolts in the outer holes of the fan base.
- Adjust the height of the dilution gap by adjusting the dilution bolts, so the temperature of the exhaust going through the fan does not exceed the fan's temperature rating.
- Be aware the dilution bolts will have a negative impact on the fan's actual capacity and a stronger fan model may be required. For more information, please refer to the installation manual accompanying the dilution bolts.



## INSTALLATION ON SIDE WALL

- Make sure the vent terminates flush with the wall. Insert the steel chimney adapter and secure it safely to the wall. Seal around the edges of the adapter flange.
- Mark the locations of the wall anchors and pre-drilled holes for them.
- Turn the fan upside-down and lay a bead of hi-temp silicone on the base close to the outer edge (not shown).
- Open the fan and secure the fan onto the adapter with wall anchors, through the pre drilled holes in the bottom. Make sure the conduit is located on one of the sides. Never on the up-side or downside.
- Seal around the fan base to make sure it is watertight and no water can slip in between the fan and the adapter. Do not block the 4 drain holes.

## HIGH TEMPERATURE APPLICATIONS

- If the fan is used for applications that exceed its temperature rating, dilution bolts must be used.
- Install the dilution bolts in the outer holes of the fan base.
- Adjust the height of the dilution gap by adjusting the dilution bolts, so the temperature of the exhaust going through the fan does not exceed the fan's temperature rating.
- Be aware the dilution bolts will have a negative impact on the fan's actual capacity and a stronger model may be required. For more information, please refer to the installation manual accompanying the dilution bolts.

# Electrical Installation ►

## ELECTRICAL REQUIREMENTS

Power requirements depend on the fan size. They can be found on page 4.



**Danger:** Turn off electrical power before servicing. Contact with live electric components can cause shock or death.



**Notice:** If any of the original wire supplied with the system must be replaced, use similar wire of the same temperature rating. Otherwise, insulation may melt or degrade, exposing bare wire.

## WIRING DIAGRAM

The connection diagram below shows how the fan is connected to the fan speed control and the power source (see Fig. 6).

Use 2-conductor wire of minimum 14 AWG with ground.

Wiring must be run outside the duct, but can be run between the duct and the roof curb.

Fig. 5 shows the wiring of the capacitor in the junction box.

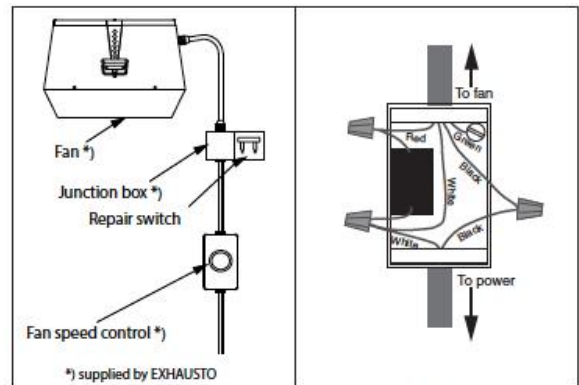


Fig 4

Fig 5

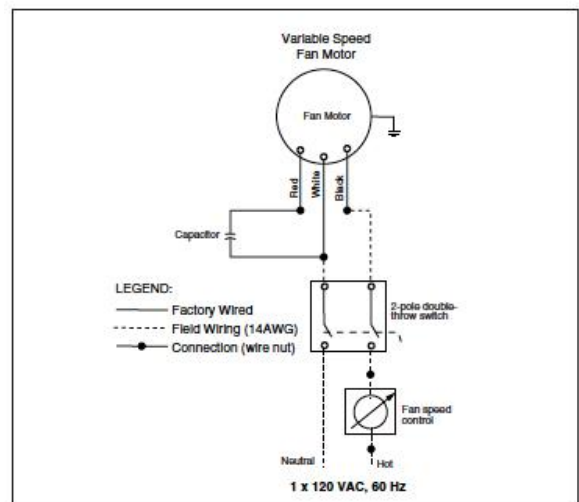


Fig 6

## WIRING DIAGRAM

The connection diagram below shows how the fan is connected to the power source (see Fig. 7).

Use a 3-conductor wire of min. 14 AWG with ground. Wiring must be run outside the duct, but can run between the duct and the roof curb.

If variable speed is required, a variable frequency drive (VFD) can be used. This will eliminate the need for a magnetic starter as shown. For installation and wiring, please refer to

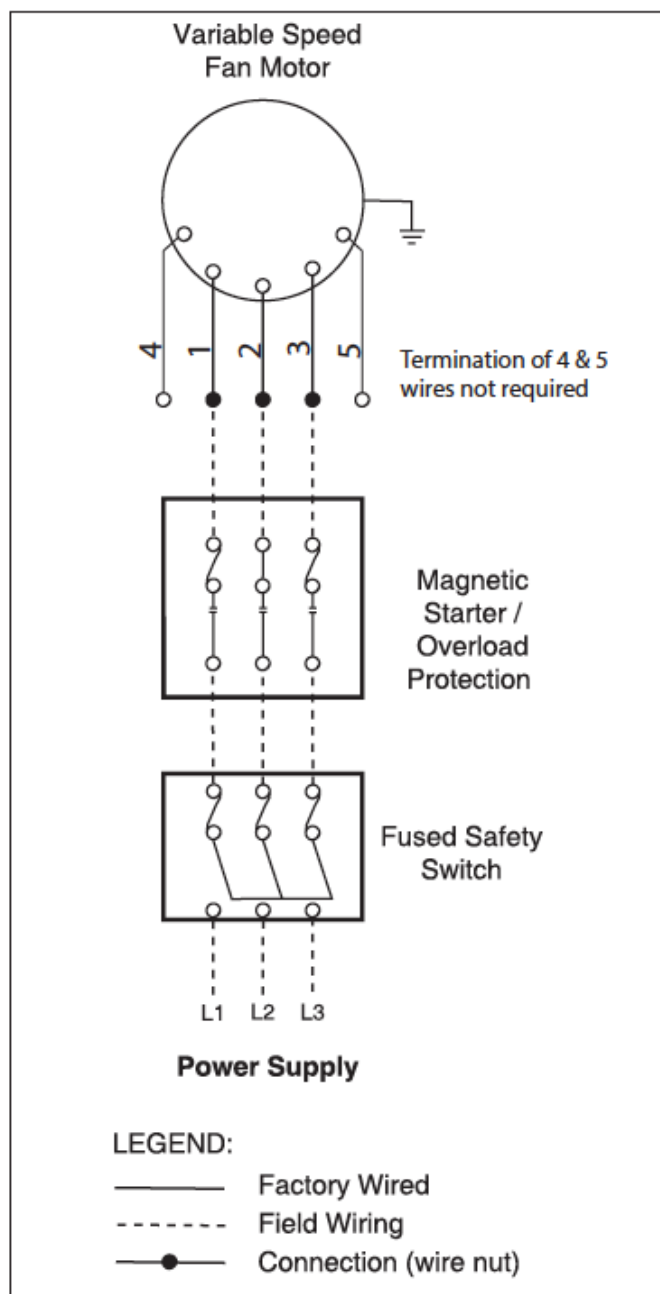


Fig 7

**DUAL VOLTAGE WIRING**

MF 400-450 can operate at either 3x208-230 VAC (default) or 3x440-480 VAC. The motor wiring terminals in Fig. 8 show default jumper positions for 3x208-230 VAC operation.

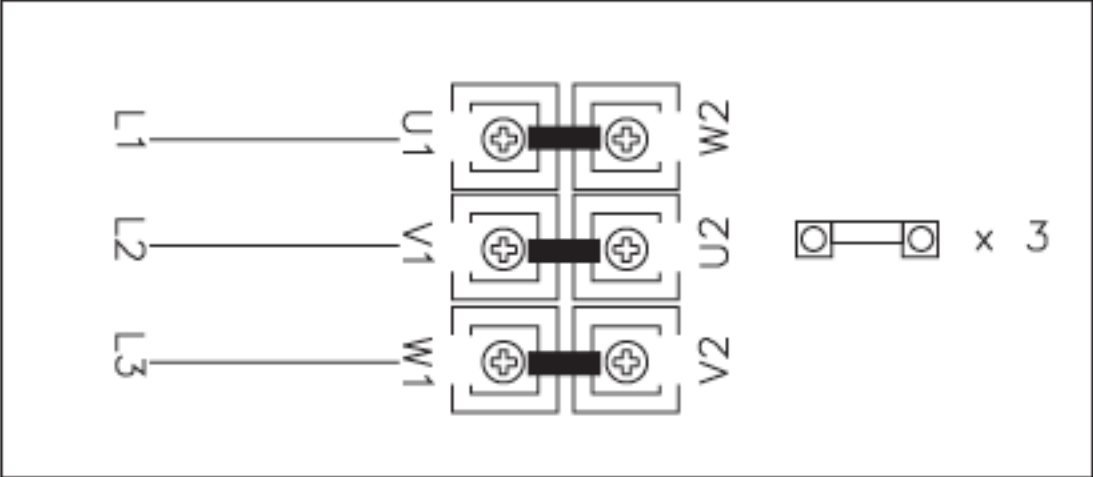


Fig 8

If the application requires 3x440-480 VAC operation, the jumper positions must be changed according to Fig. 9. After wiring, make sure the motor is rotating in the proper direction. This is marked on the motor end cover. If the rotation is incorrect, swap the two wires going to the motor terminals, U1 and W1.

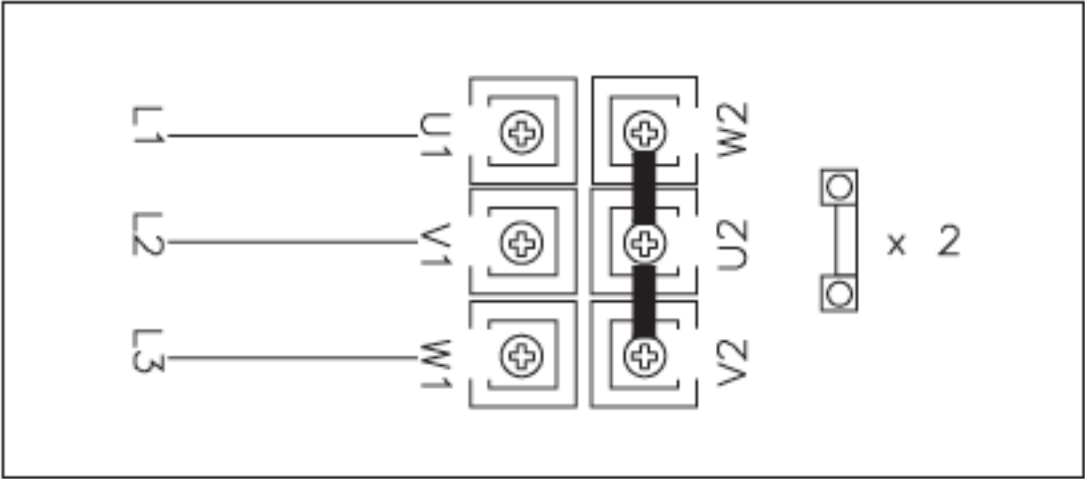


Fig 9

## Start-Up & Configuration ►

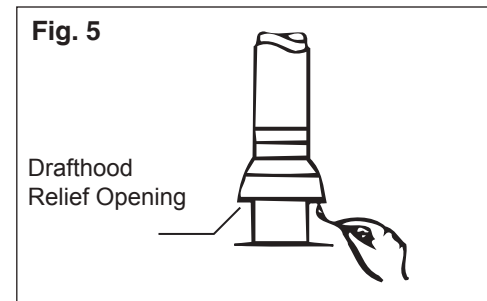
### SYSTEM TESTING

- Check the line voltage with the motor nameplate rating.
- Check that the transport securing device holding the motor shaft and impeller in place has been removed.
- Determine if the centrifugal impeller is running free and has not been subject to misalignment in shipping or installation.
- Turn the grease fan ON and make sure that it is operating. Adjust the fan speed control to make sure it is operating properly.



**Prior to using a cooking appliance, make sure that sufficient air needed for proper combustion and exhausting of gases from oil/gas-fired appliances, like water heaters, furnaces and boilers, is provided.**

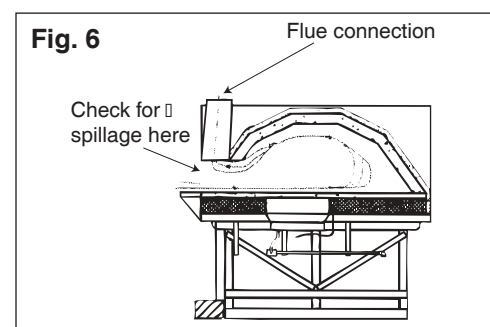
- With the fan ON, check that other heating appliances (furnace, water heater, etc.) are operating safely without spillage (spillage is the escape of flue gases from the relief opening of the draft hood of an atmospheric appliance). On start-up, a little spillage is normal, but it must stop after a couple of minutes.
- Spillage can be detected by introducing smoke into the flue products ahead of the draft hood or by observing if the flame of a match goes out when it is held at the edge of the draft hood relief opening
- (See Fig. 5).



### TESTING PIZZA OVEN OPERATION

Most pizza ovens consist of a dome with a front opening that can be closed with a cast iron door. Above the opening, a hood connected to the flue assures smoke and odors are collected and removed safely (see Fig. 6).

Place a few logs in the back of the dome and set the fan at high/full speed. Light the fire. Turn on all exhaust fans (range hoods, etc.) and make sure that there is no spillage from the hood into the room. When the fire has caught on, reduce the speed of the grease fan to a point where it still removes the flue gases safely. Mark this setting on the fan speed control cover, as this will be the operating position/speed of the grease fan.



## ADJUSTING FAN SPEED

Start all heating appliances connected to the chimney fan installed. Set the fan speed control to the speed where no spillage is experienced anywhere in the system.

## OPERATION OF PIZZA OVENS

Prior to starting a fire, set the fan at high/full speed and start the fire following the oven manufacturer's instructions or, in the absence of such instructions, follow normal instructions on burning a fire in a fireplace or stove. After the fire catches on, after 3-5 minutes, reduce the speed of the grease fan to a level where it safely removes the flue gases and a perfect flame can be maintained. When adding wood to the fire, it may be necessary to increase the fan speed for a short period of time. Do not over-fire the pizza oven. Small deposits of creosote could be ignited and start a small chimney fire which could cause the chimney flue to reach a hazardous temperature.



**Do not over-fire the pizza oven. Small deposits of creosote could be ignited and start a small chimney fire which could cause the chimney flue to reach a hazardous temperature.**

## Maintenance & Troubleshooting ►

### MAINTENANCE INTERVALS

The MF Grease Fan is designed for prolonged use. For dirty or grease-laden exhaust, inspect the impeller after (3) months and set up a periodic inspection based on these findings. Clean as required. The fan motors are equipped with permanently lubricated sealed ball bearings. They require no lubrication.

## CARE AND CLEANING

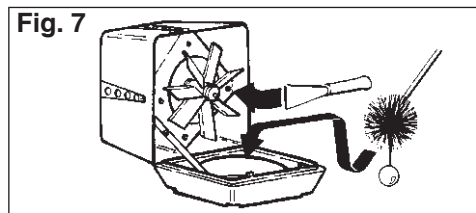
The MARRA FORNI Grease Fan is designed for prolonged use. The fan should be inspected at least once a year when the chimney is inspected. Deposits should be removed from the fan blades or the impeller and the bottom of the motor housing. The top of the fan is hinged and can be opened in order to ease the cleaning. Do not open the motor housing unless power to the grease fan has been disconnected.



**Do not open the motor housing unless power to the grease fan has been disconnected.**



**Never place hands or fingers on top of fan base when closing.**



Problem	Possible Cause	What to do
The fan is not operating.	No power to the fan.	Check the power supply wires in the junction box by the fan. Check the circuit breaker. Check that the fan is actually turned ON.
The fan is not running at full speed and/or is humming.	The capacitor is improperly connected or not connected at all (single-phase fans only).	Check the connections inside the junction box. The capacitor must be installed according to wiring diagram.
The fan is rotating backwards (RSV 400/450 only.)	Phase sequence in the power to fan is reversed.	Swap two phases in the junction box.
The fan is vibrating vigorously.	The motor shaft is damaged.	Turn the power OFF immediately. Open the fan and check if the shaft is straight. If not, contact ENERVEX.
The fan is noisy.	A transportation device has not been removed. Foreign matter is stuck in the fan. A ball bearing is damaged.	Turn off power and remove the transportation device. Turn off the power and remove the foreign article. Turn off the power. Wait for the motor to stop revolving. Spin the wheel and listen for any grinding noise from the motor. If necessary, replace bearing.
The fan stops in the middle of a firing cycle.	The motor is overheating.	Check the flue gas temperature below the fan. The temperature should not exceed 400°F during continuous operation. Call ENERVEX.

## CHIMNEY CLEANING INTERVALS

The need for chimney and chimney fan maintenance depends on how the cooking appliance is operated.

Pizza ovens and BBQ's need a great deal of chimney and chimney fan maintenance. These appliances produce dense smoke consisting of creosote and grease if it is loaded for long durations or overnight fires.

## CREOSOTE FORMATION AND NEED FOR REMOVAL

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

Creosote causes many problems. Some are visible, while others are not. It can make trouble if:

- 1.) It runs down outside the pipe to damage the finish on the metal.
- 2.) It drips out of joints, damaging floors or furnishings.
- 3.) It plugs up the chimney causing poor combustion, smoking, soiling walls and indoor pollution.
- 4.) It catches fire in the chimney to cause possible chimney damage and damage to the building.

## INSPECTION SCHEDULE

The chimney and the chimney fan should be inspected at least every 2 weeks for the first couple of months to determine at what rate the creosote builds up. If creosote has accumulated, it should be removed to reduce the risk of a chimney fire.



Evaluation of chimney systems installed in commercial restaurants serving a wood-fired cooking appliance indicates a build-up of 1/8-1/4" of creosote for every 4 cords of wood burned. This can be used as a guideline, but each application is different.

As a guideline, a chimney and grease fan serving a commercial wood-fired cooking appliance should be cleaned at least once a month, unless the use has proven this to be more than adequate. Most chimney manufacturers require, if you see deposits more than 1/16" thick, clean all chimney parts mechanically. This means using brushes, scraping or equivalent.



### **WARNING**

Don't start a chimney fire as a means to clean the chimney!



With only slight deposits, try a hot fire to see if the black deposits fall down the chimney. You can hear the sound of falling deposits when the temperature conditions are right. Afterwards, reinspect the chimney and the inside of the oven for deposits.

Do not use chemical cleaners, they may corrode the inside of the chimney. They may or may not prevent or remove the creosote. When they are used together with a hot fire, it is probably the fire that is doing the work. Depending on the rate of build-up, as you learn what is going on in the chimney, you can adjust your cleaning schedule.



#### **CAUTION**

If you have doubts about your ability to clean the chimney, or if the deposits are very heavy and hard to remove, do not try to burn them off. Call a professional, certified chimney sweep. The National Chimney Sweep Guild can refer you to the nearest certified chimney sweep. The Guild's phone number is (301) 963-5600.

It does not matter how careful you are loading fuel, selecting wood or controlling draft, you should always observe the above precautions with any solid-fuel burning cooking appliance.

#### **CHIMNEY FIRES AND WHAT TO DO ABOUT THEM**

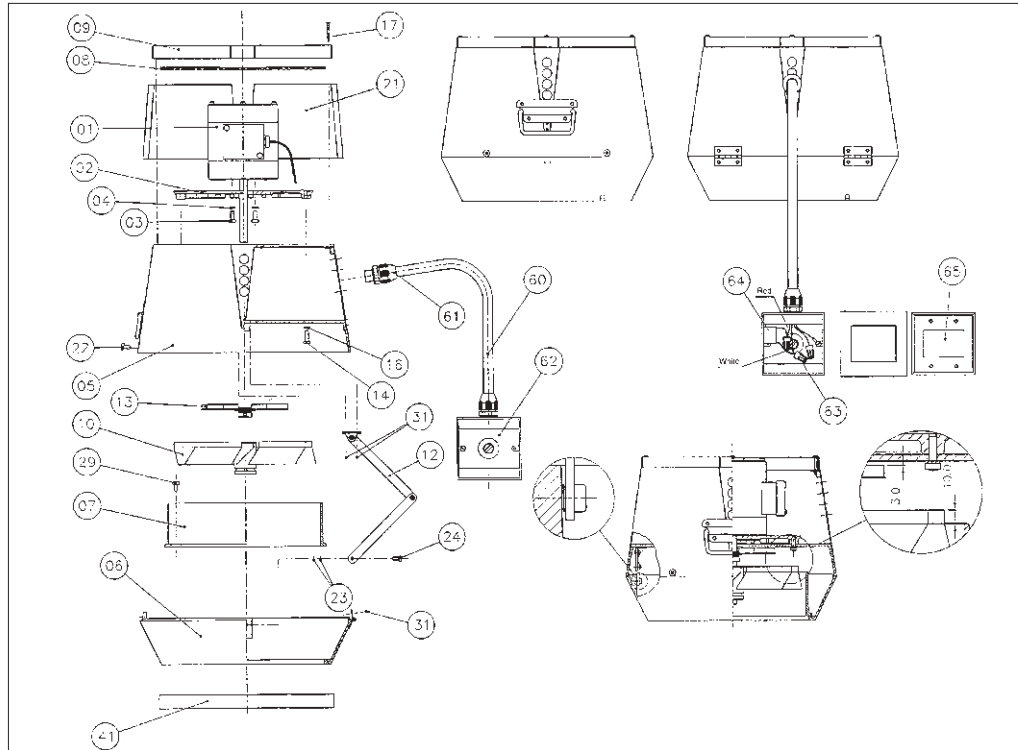
No chimney or chimney fan is intended or designed for use as a combustion or fire chamber. It is very easy to overfire a wood burning oven with kindling, scrap, lumber, brush or any fast burning fuel. This can produce flames and high temperatures all the way up the chimney and may cause chimney fan damage. The creosote may be burning inside the chimney. If you can see flames coming out of the top, you are either over firing or there is a chimney fire.

If the fire in your cooking appliance/chimney has gotten out of control, or if you suspect a chimney fire for any reason, follow these steps:

1. Immediately close all dampers and/or air entrance openings to the cooking appliance. This includes doors.
2. Alert your patrons to the possible dangers.
3. Inspect your cooking appliance and chimney surroundings for possible fire. If in doubt, alert your fire department.
4. Do not continue to use your cooking appliance until it and your grease fan have been thoroughly inspected. Overheating can cause metal parts to expand, buckle and crack. If you are not certain, have a certified chimney professional disassemble all parts so they can be inspected and replaced, if necessary.
5. Do not use salt or water on the fire in the cooking appliance. Salt is corrosive and water will cause a dangerous steam explosion. You might be able to control the fire by using ashes, sand or baking soda, since baking soda is an ingredient used for dry chemical fire extinguishers.
6. After a chimney fire, when it is safe to do so, check internal locations such as an attic and under the roof and keep watching for two or three hours. There may be delayed smoldering and subsequent ignition, even if the fire inside the chimney has been controlled.

## SPARE PARTS ORDERING

When ordering spare parts please have the model number and part position number available.



- |                         |   |
|-------------------------|---|
| 01 Motor                | 17 Screw - SS (4)                           |
| 02 Motor mounting plate | 21 Motor housing insulation                 |
| 03 Screw - SS (2)       | 22 Screw - SS (2)                           |
| 04 Washer - SS (2)      | 23 Washer - SS                              |
| 05 Housing (top)        | 24 Screw - SS                               |
| 06 Housing (base)       | 29 Screw - SS                               |
| 07 Insert               | 31 Rivet                                    |
| 08 Bird screen          | 41 Fiber Mat                                |
| 09 Top plate            | 60 3/8" Conduit                             |
| 10 Centrifugal imeller  | 61 3/8" Connector                           |
| 12 Locking hinge (2)    | 62 Junction box with blank cover            |
| 13 Cooling vane         | 63 Wire nuts                                |
| 14 Screw - SS           | 64 Capacitor (1x120V fans only)             |
| 16 Washer - SS          | 65 Wiring diagram (mounted on inside cover) |

## TROUBLESHOOTING

<b>Problem</b>	<b>Problem cause</b>	<b>What to do</b>
The fan is not operating.	No power to the fan.	Check the power supply wires in the junction box by the fan. Check the circuit breaker. Check that the fan is actually turned ON.
The fan is not running at full speed and/or is humming.	The capacitor is improperly connected or not connected at all (single-phase fans only).	Check the connections inside the junction box. The capacitor must be installed according to wiring diagram.
The fan is vibrating shaft vigorously.	The motor shaft is damaged.	Turn the power OFF immediately. Open the fan and check if the motor shaft is straight. If not, contact
The fan is noisy.	The transportation device has been removed.  Foreign matter is stuck in the fan.  A ball bearing is damaged.	Remove the transportation device.  Turn off the power and remove the foreign article.  Turn off the power. Wait for the motor to stop revolving. Spin the wheel and listen for any grinding
The fan suddenly stops.	The motor is overheating.	Check the flue gas temperature below the fan. The temperature should not exceed 400°F during continuous operation. Call MARRA FORNI at (888)239-0575.



## Ten Things That Make Us Great

1. Our Italian-style prep tables are drafted by designers who understand the needs of Neapolitan pizza makers and have taken care to organize the space to meet those specifications.
2. All of our ovens are produced and fully assembled in the United States. They are not shipped in loose pieces and then assembled in the United States.
3. Our decks do not crack. Many brick oven owners know that at some point their deck will crack and require costly repairs or replacement (customers will not be pleased to bite down on a pebble of cement during their meal). Marra Forni uses refractory bricks that allow for expansion and contraction during the frequent temperature shifts which happen thousands of times over the life of the oven.
4. Our ovens are some of the lightest weight brick ovens in the industry, yet do not sacrifice quality. Many people never take weight load into consideration, but a lighter oven allows for greater flexibility when looking into leasing a new space.
5. Our products are preferred by professionals as well as teachers of the industry, including but not limited to Verace Pizza Neapolitana, all of the American Pizza Team, Whole Foods, and the Tony Gemignani School of Pizza.
6. Marra Forni forked dough mixers “fold” the dough rather than mixing it. This prevents the dough from becoming heated from the friction of being mixed, guaranteeing you a “cleaner” dough and a fresher-tasting end result. Let your oven cook your dough, not the mixer!
7. Our company is based in the United States and we stock all of our units, which means a faster ship time for our customers.
8. We offer our clients the option to fully customize the outside of their oven with an endless variety of tile colors and textures. We can even apply patterns, or the name of your restaurant on the front of your oven. With Marra Forni, your oven is more than just an appliance, it is a work of art.
9. Unprecedented technological advances enable our curing cases to boast “One Touch” salami making. Our Stagionello and Maturmeat curing cases are unmatched for their hygiene, speed and authentic pre-programmed recipes that allow you to broadly expand your culinary offerings.
10. We offer a wide variety of oven sizes and styles. Every kitchen deserves to reap the benefits of wood fired oven ownership, which is why we strive to design ovens that accommodate any volume of pizza-making.

# 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

# 1 Year Limited Warranty Registration

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):

---

Description of Equipment

---

---

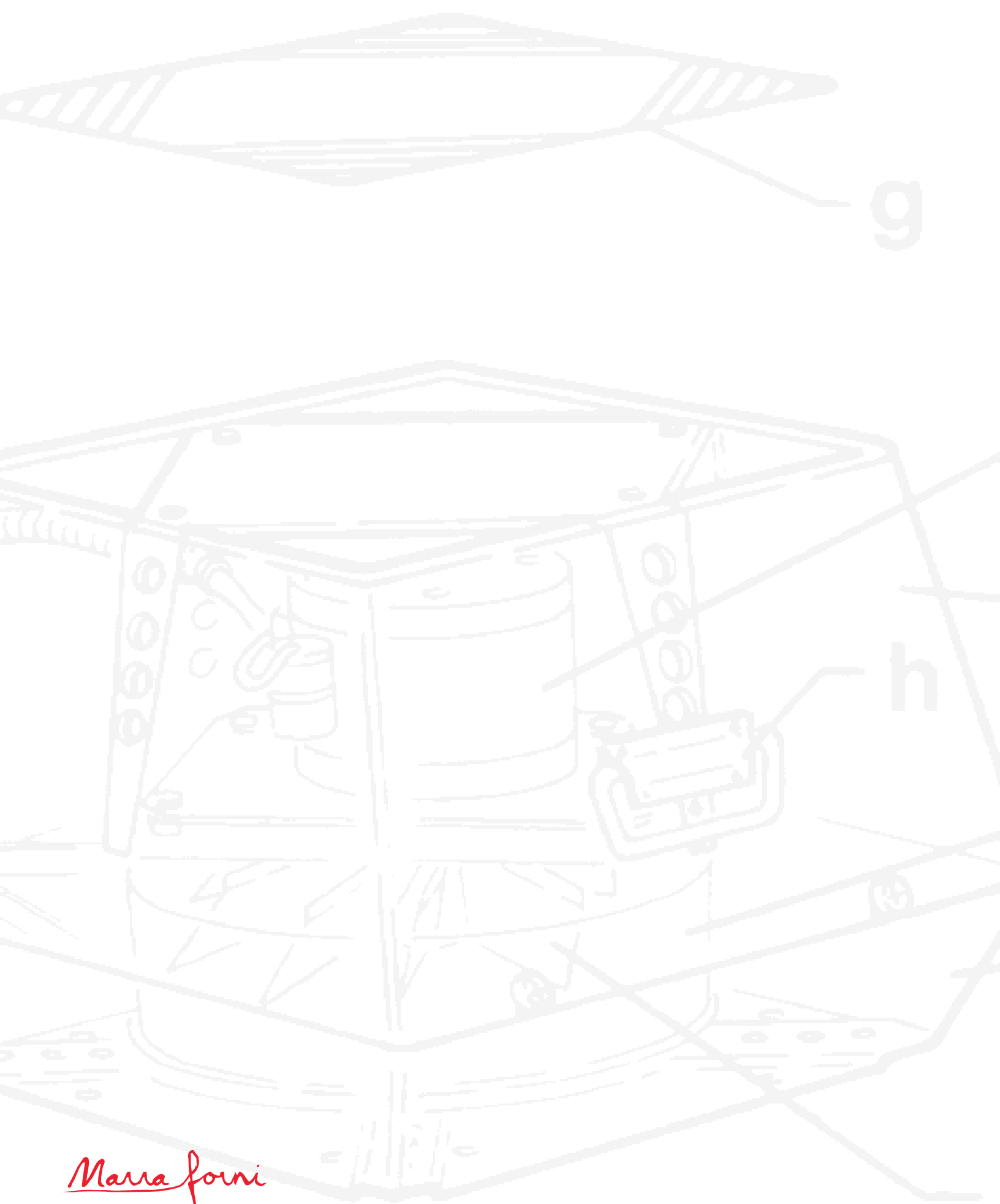
---

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.**



Scan to visit [www.marraforni.com](http://www.marraforni.com)!



*Marra forni*