



ENCLOSED FACADE

Oven Installation Guidelines

Marra forni[®]
Brick Oven Cooking Solutions

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

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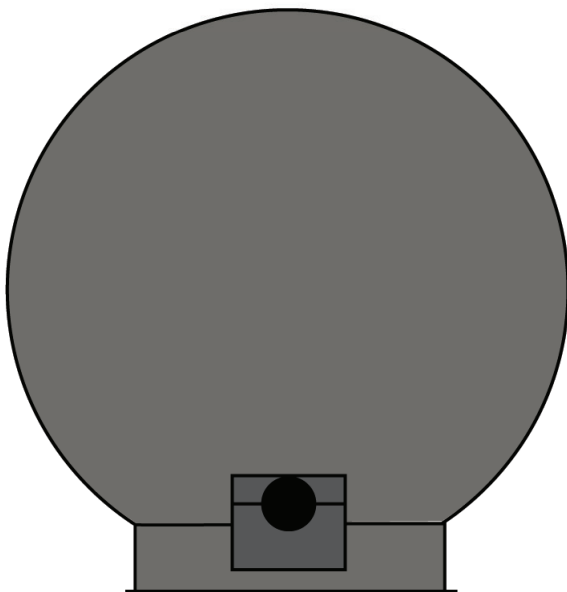
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EF SERIES NEAPOLITAN OVEN INSTALLATION

The EF series is designed for installation behind a flat or curved structure or surface. The enclosed facade model is built with an extended facade allowing for flush mount installation. See below front and top view illustrations.



FRONT VIEW

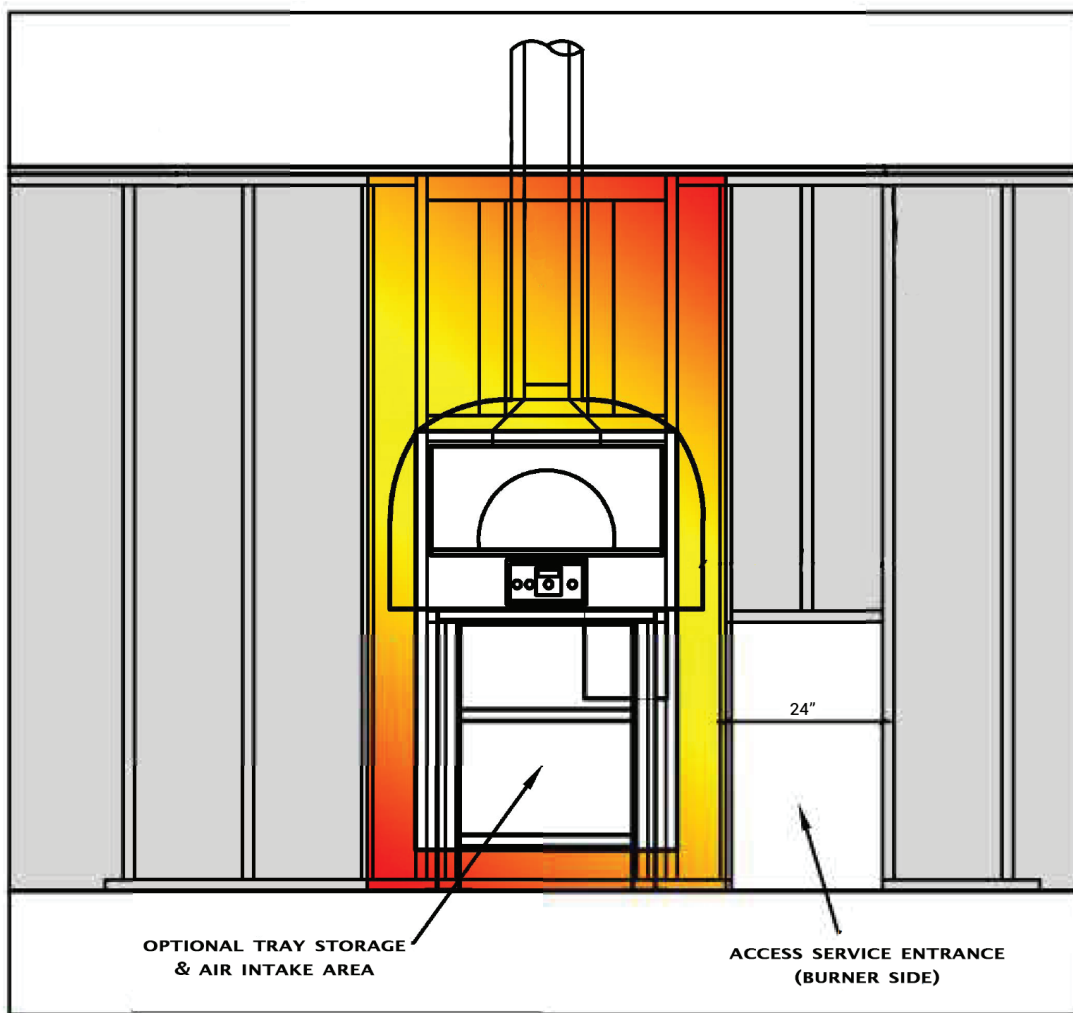


TOP VIEW

Step 1: BUILDING THE STUD WALL

Metal stud construction is recommended due to the non-combustible nature of the material for the wall and area surrounding the façade (mouth) of the oven. A 2-inch clearance is required from the oven to any combustible materials. The space should not be insulated. Though there is a “zero-inch” clearance tolerance allowed between the oven and non-combustible materials, the respective clearances to combustible materials are transferred to those non-combustible materials. Building materials within 4-8 inches of either side or directly above the oven façade must be non-combustible. See below.

There must be minimal access service panel within the enclosure measuring 24” x 24” to all service technician access beneath the oven for service and maintenance. Additionally there should be ventilated panels (louvred or perforated) in the enclosure allowing adequate air flow to the forced-air power burner(s) beneath the oven deck. For gas-fired ovens, the MarraSmart digital control is standard mounted in the lower section of the steel façade beneath the oven mantle. When specified at the time of the original order, the control can be remotely mounted into the enclosure surface to either side of the oven taking into consideration proper clearance requirements for proper installation and safe operation. An extended wiring harness is required for this remote installation.



PROPER INSTALLATION
APPLY NON-COMBUSTIBLE BOARD IN BETWEEN THE OVEN'S FACE
AND CEILING PLUS MINIMUM 6 INCH ON BOTH SIDES OF THE FACE.

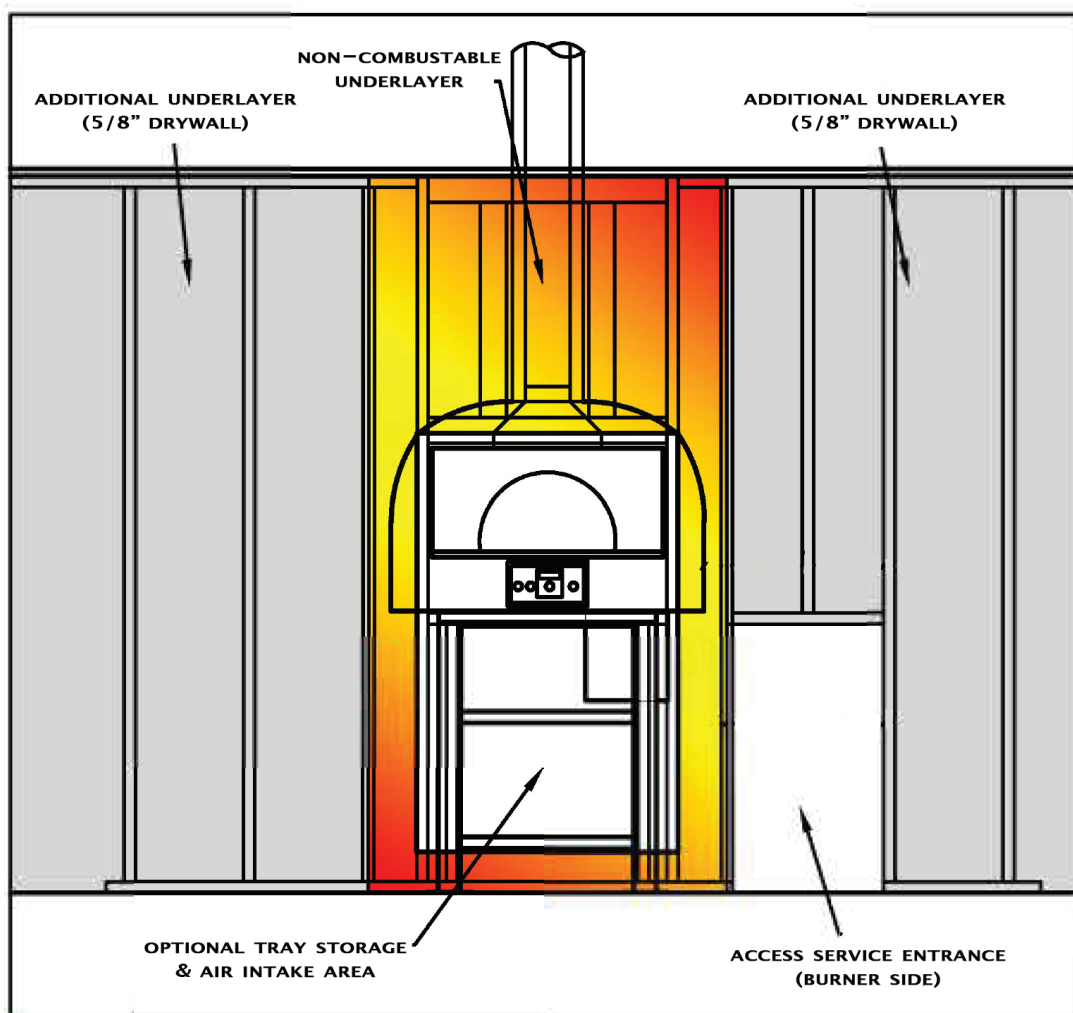
Step #2: INSTALLATION OF THE NON-COMBUSTIBLE UNDERLAYER

The material shown in yellow and orange is non-combustible cement board. Non-combustible material is required a minimum of 6-inches to either side and above the oven mouth.

Non-combustible material is required anywhere there is direct contact with the façade material. Generally, non-combustible cement board is also used as facing material within the area beneath the oven façade. Drywall and sheetrock are considered combustible material and should not be used.

Step 3: INSTALLATION OF ADDITIONAL UNDERLAYER

Drywall (shown in gray) is installed on the stud wall. While building materials more than 2-inches away from the oven are not required to be non-combustible, it is recommended that the entire wall be constructed using non-combustible cement board to simplify construction and create a consistent enclosure surface.



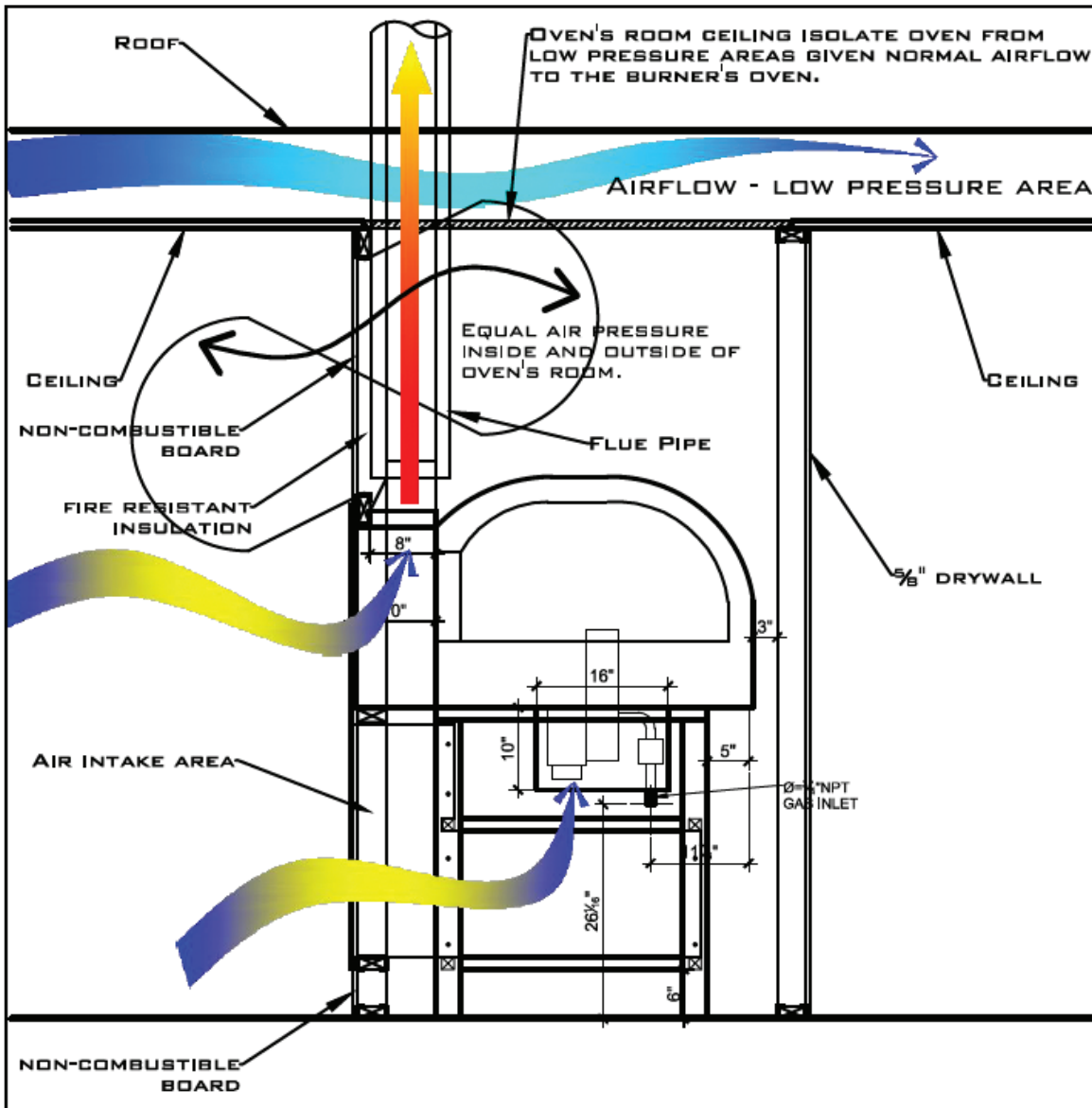
PROPER INSTALLATION
APPLY NON-COMBUSTIBLE BOARD IN BETWEEN THE OVEN'S FACE AND CEILING PLUS MINIMUM 6 INCH ON BOTH SIDES OF THE FACE.

*AN 8" HEIGHT HINGED OR REMOVABLE PANEL (THE FULL WIDTH OF THE MANTLE) IS REQUIRED DIRECTLY BELOW THE MANTLE SURFACE TO ALLOW THE MANTLE TO BE LOWERED FOR CLEANING ACCESS BENEATH THE ROTATOR COOKING DECK SURFACE.

SERVICE ACCESS AND CROSS VENTILATION

When the enclosure section is complete, there must be a removable 24" x 24" service access panel. Any facade or enclosure below the mantle of gas-fired or combination ovens must allow for unobstructed access for service and/or maintenance to the control components, deck drive system (RT Model only) and burner system.

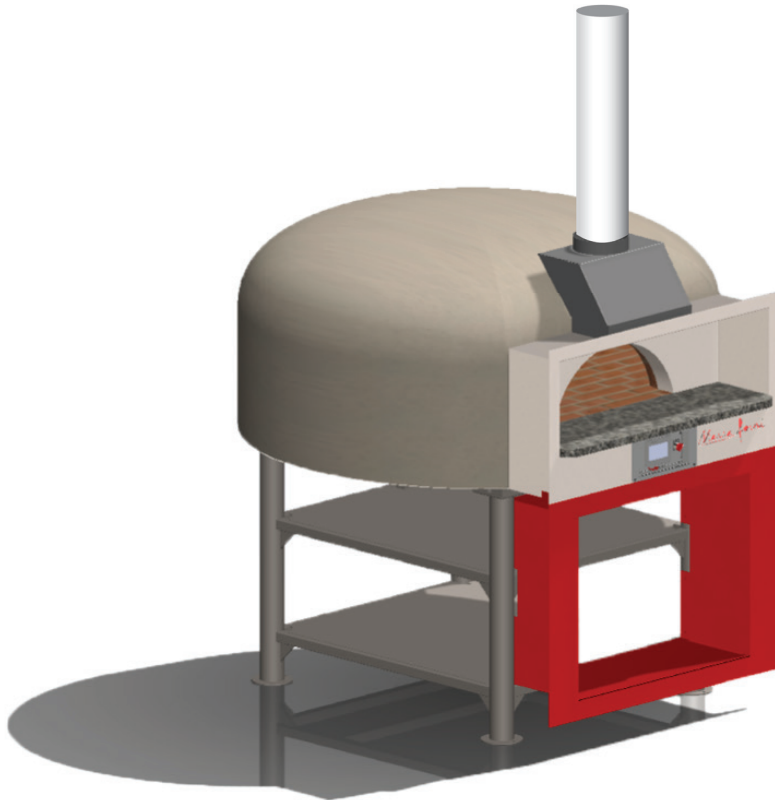
Additional louvred or perforated cross ventilation panels are required to allow for adequate airflow within the enclosure to the burner system.



**PROPER INSTALLATION
BUILD A SPECIFIC ROOM FOR THE OVEN TOTALLY ISOLATE FROM THE
LOW PRESURE AIR BUT LIVING AN OPEN AIR INTAKE AREA.**

OPTIONAL TRIM-KIT INSTALLATION

Marra Forni offers a flush-mount trim kit as an option multiple brick oven series. This is an accessory item that creates an opening in the enclosure surface centered directly beneath the oven façade for the purpose of wood storage or access beneath the oven. The trim-kit is sized based upon the oven model and is attached to welded brackets on the front legs of the oven stand (see diagram below).



NOTE: CLEARANCE REQUIREMENTS

A major cause of oven-related fires is a failure to maintain required clearances to combustible material. Required clearances for Marra Forni Ovens are defined as follows:

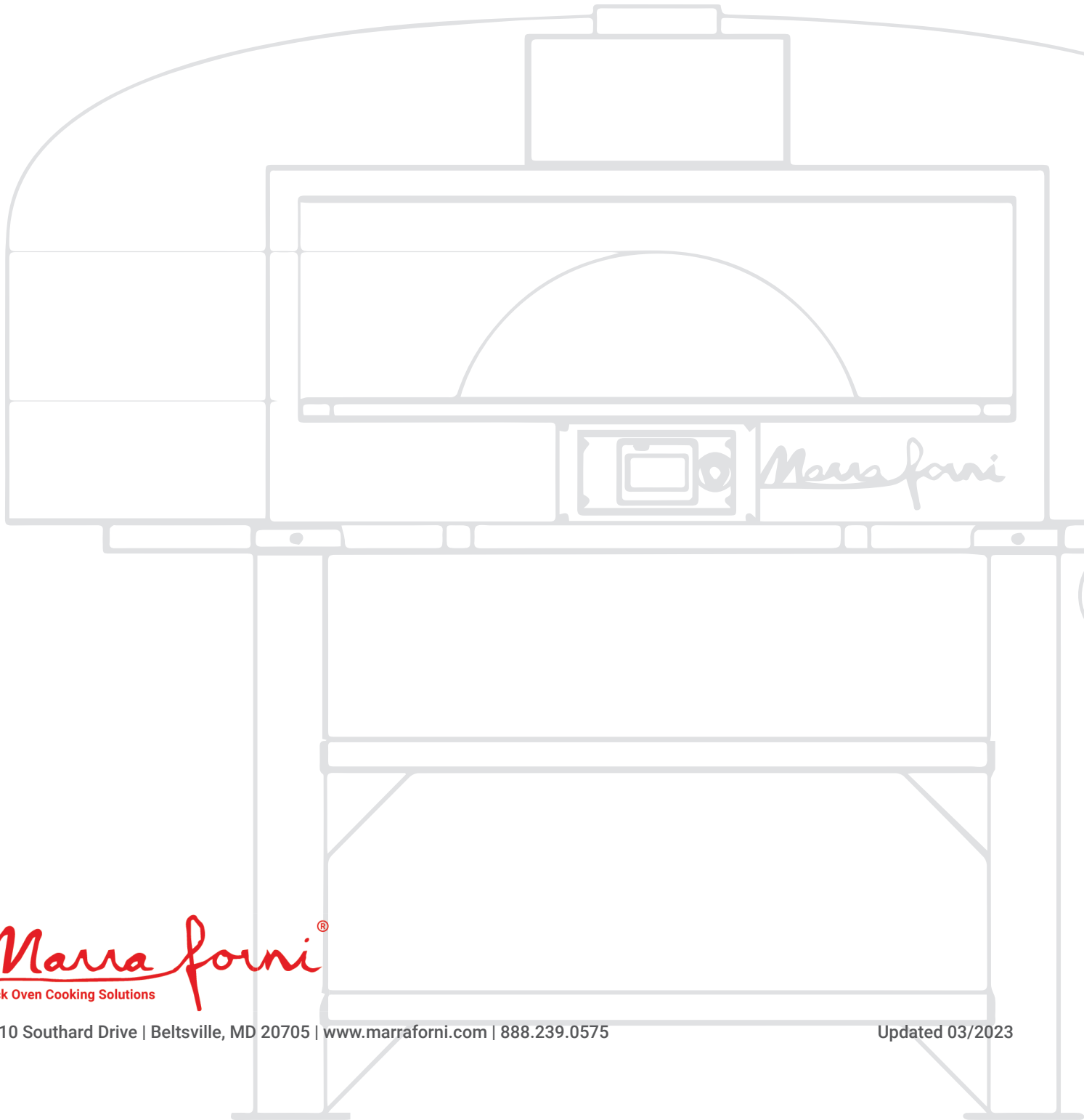
- 2-inch side clearance is required to combustible building materials. Do not fill or insulate this space.
- Non-combustible floor surface is required beneath the oven and for any wood or coal-fired ovens, the non-combustible floor surface material must extend a minimum of 36" in diameter around the oven.
- Provide 2-4" top clearance to combustible building materials.
- Any materials 6-inches to either side or above the oven mouth must be non-combustible.

Please note that a zero-inch clearance to non-combustible construction is allowed. However, the respective clearances to combustible materials are transferred to non-combustible materials.

Step #4: APPLYING SURFACE FINISHING MATERIALS

The enclosure surface wall may be finished with any non-combustible decorative material that can be directly affixed to the wall surface. Suggested materials might include but are not limited to tile, stone or brick. Please consult the appropriate local authority regarding any potential regulations or material restrictions. Surface temperatures above the oven façade should be below 180°F. All application materials should be approved for use with this temperature.





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