

ITEM #



Rotator Series RT110G Gas-Fired Ovens

Experience a level of quality that is Italian inspired but manufactured in the U.S. Marra Forni Brick ovens are the combination of true artisan workmanship and modern American manufacturing technology, and design innovation. Each oven is hand-made, brick-by-brick, using proprietary materials and the same time proven techniques that the traditional Italian Brick Masons have used for generations.

The Rotator is a high-production cooking solution featuring a rotating cooking deck that minimizes the need for employees with higher skill sets. Available in four model sizes, these ovens are designed to maximize efficiency, streamline food production, and provide consistency in cooking results. They can be configured for gas in either Natural Gas (NAT) or liquid propane (LP). Known for Pizza, these ovens are designed to support a variety of cuisines and cooking applications. Functional art for the front of the house, or built-into a wall or other structure, each oven is completely customizable.



Standard Features

- MarraStone® handmade dome and cooking deck construction featuring proprietary formulated high porosity refractory bricks, able to sustain temperatures exceeding 950° F.
- Standard with two dual-stage forced-air power burners averaging only 84,000 BTU's/burner to operate, the most energy efficient in the industry (requires optional gas regulator and quick-disconnect gas hose per burner).
- Custom burner sleeve diverts 40% of heat produced beneath cooking deck for consistent oven performance and rapid recovery.
- MarraSmart® digital touch-screen controls, the first to be introduced into brick oven technology, are simple to operate, fully programmable. The control features QR Code scanning for operational and preventative maintenance video support and featuring the first "auto-ON/OFF" that functions on unique daily presets.
- Bi-directional cooking deck makes the oven simple to operate while maximizing production efficiency and flow for consistent output and food quality. Deck rotation is adjustable to the second, ranging from 15-seconds to 270-seconds per rotation.
- Integrated eyebrow exhaust duct designed into the structure of the oven dome, insuring effective capture and exhaust of the oven cavity.
- Redundant back-up manual control recalls last cooking temperature and deck rotation speed to minimize any oven down time.
- Approved for use with direct venting pending local jurisdictional approval.
- Unique "drop-down" mantle allows for easy access and cleaning of the oven beneath the cooking deck and includes 1 1/4" thick black granite ledge.
- Superior cooking performance and recovery based upon natural convective airflow within the brick oven dome, and the heat retention of custom formulated refractory bricks and oven insulation.
- Painted matte black steel façade and heavy-duty black powder coated steel stand.
- Customizable exterior tile selections from our standard tile selection.
- Warranty: 3-year dome, 2-year deck, 1-year parts and labor.
- Manufactured in the USA with our commitment to quality, performance, and support.

Cooking Deck Capacity

8" Pizzas: 10
10" Pizzas: 9
12" Pizzas: 8
16" Pizzas: 3

Total Cooking Surface: 10.23 Square Feet
(cooking deck 110 cm diameter)

Production capacity varies depending upon type of pizza being cooked, set temperatures and preparation methods used.

Average cook time of Neapolitan Pizza ranges from 90-120 seconds at 750-900° F.

Configuration Options (Check all that apply)

Fuel Type

Natural ☐ Propane ☐

- ☐ Gas Regulators (1 per connection)
- ☐ 4' Quick Disconnect Hose (1 per connection)

Accessory Items

- ☐ Dough Tray
- ☐ Dough Tray Lids
- ☐ Dough Tray Dolly
- ☐ Deluxe Peel Tool Kit
- ☐ Standard Peel Tool Kit
- ☐ Wall Mounted Tool Rack

Options

- ☐ Stainless-Steel Facade
- ☐ Stainless-Steel Stand
- ☐ Wood Chamber
- ☐ Interior Light Box
- ☐ Tile Upgrade
- ☐ Base Enclosure (Side Panels)
- ☐ Base Enclosure (Full Skirt Enclosure)
- ☐ Front Mounted Landing Table
- ☐ Left ☐ Right ☐ Both ☐
- ☐ Base Trim Kit (Enclosed Facade Only)
- ☐ Direct Ventilation (Quoted Separately)
- ☐ Exhaust Fan
- ☐ Integrated Fan Interlock
- ☐ Variable Speed Fan Control



ANSI Z83.11 CSA 1.8

ITEM # _____



Rotator Series RT110WG Wood/Gas-Fired Ovens

Experience a level of quality that is Italian inspired but manufactured in the U.S. Marra Forni Brick ovens are the combination of true artisan workmanship and modern American manufacturing technology, and design innovation. Each oven is hand-made, brick-by-brick, using proprietary materials and the same time proven techniques that the traditional Italian Brick Masons have used for generations.

The Rotator is a high-production cooking solution featuring a rotating cooking deck that minimizes the need for employees with higher skill sets. Available in four model sizes, these ovens are designed to maximize efficiency, streamline food production, and provide consistency in cooking results. They can be configured in gas, wood-fired or a combination of both. Known for Pizza, these ovens are designed to support a variety of cuisines and cooking applications. Functional art for the front of the house, or built-into a wall or other structure, each oven is completely customizable.



Standard Features

- MarraStone® handmade dome and cooking deck construction featuring proprietary formulated high porosity refractory bricks, able to sustain temperatures exceeding 950° F.
- Oven with optional wood chamber includes only a single dual-stage power burner (both the burner and the wood chamber are on the right side).
- Custom burner sleeve diverts 40% of heat produced beneath cooking deck for consistent oven performance and rapid recovery.
- MarraSmart® digital touch-screen controls, the first to be introduced into brick oven technology, are simple to operate, fully programmable. The control features QR Code scanning for operational and preventative maintenance video support and featuring the first "auto-ON/OFF" that functions on unique daily presets.
- Bi-directional cooking deck makes the oven simple to operate while maximizing production efficiency and flow for consistent output and food quality. Deck rotation is adjustable to the second, ranging from 15-seconds to 270-seconds per rotation.
- Integrated eyebrow exhaust duct designed into the structure of the oven dome, insuring effective capture and exhaust of the oven cavity.
- Redundant back-up manual control recalls last cooking temperature and deck rotation speed to minimize any oven down time.
- Approved for use with direct venting pending local jurisdictional approval.
- Unique "drop-down" mantle allows for easy access and cleaning of the oven beneath the cooking deck and includes 1 1/4" thick black granite ledge.
- Superior cooking performance and recovery based upon natural convective airflow within the brick oven dome, and the heat retention of custom formulated refractory bricks and oven insulation.
- Painted matte black steel façade and heavy-duty black powder coated steel stand.
- Customizable exterior tile selections from our standard tile selection.
- Warranty: 3-year dome, 2-year deck, 1-year parts and labor.
- Manufactured in the USA with our commitment to quality, performance, and support.

Cooking Deck Capacity

8" Pizzas: 10
10" Pizzas: 9
12" Pizzas: 8
16" Pizzas: 3

Total Cooking Surface: 10.23 Square Feet
(cooking deck 110 cm diameter)

Production capacity varies depending upon type of pizza being cooked, set temperatures and preparation methods used.

Average cook time of Neapolitan Pizza ranges from 90-120 seconds at 750-900°F.

Configuration Options (Check all that apply)

Fuel Type

Natural ☐ Propane ☐

- ☐ Gas Regulator (1 per connection)
- ☐ 4' Quick Disconnect Hose (1 per connection)

Accessory Items

- ☐ Dough Tray
- ☐ Dough Tray Lids
- ☐ Dough Tray Dolley
- ☐ Deluxe Peel Tool Kit
- ☐ Standard Peel Tool Kit
- ☐ Wall Mounted Tool Rack

Options

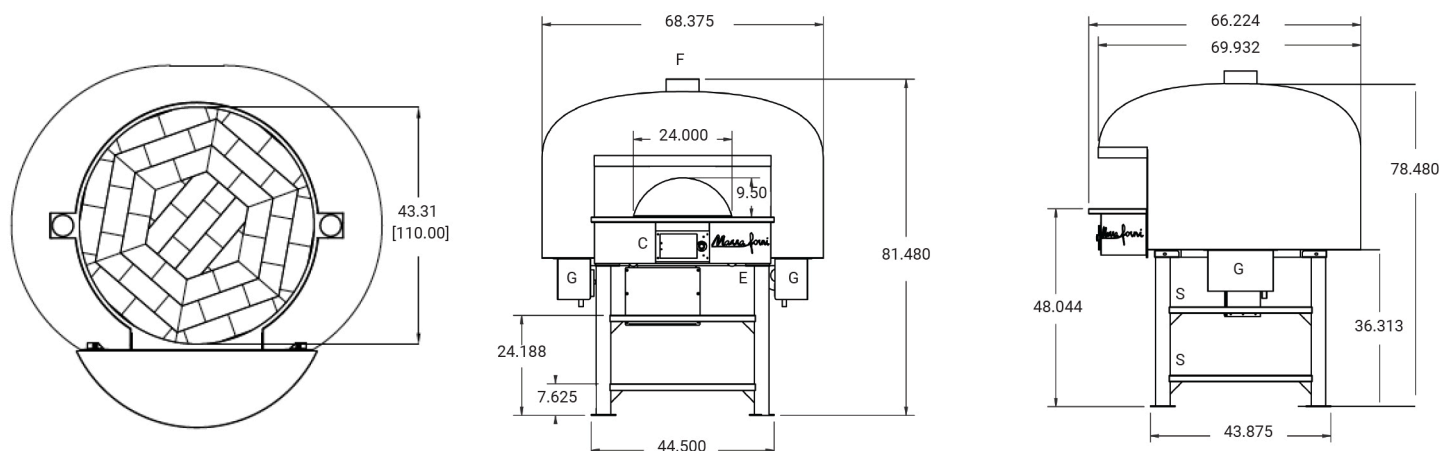
- ☐ Stainless-Steel Facade
- ☐ Stainless-Steel Stand
- ☐ Interior Light Box
- ☐ Tile Upgrade
- ☐ Base Enclosure (Side Panels)
- ☐ Base Enclosure (Full Skirt Enclosure)
- ☐ Front Mounted Landing Table
 - Left ☐ Right ☐ Both ☐
- ☐ Base Trim Kit (Enclosed Facade Only)
- ☐ Direct Ventilation (Quoted Separately)
- ☐ Exhaust Fan
- ☐ Integrated Fan Interlock
- ☐ Variable Speed Fan Control



ANSI Z83.11 CSA 1.8

Rotator Series

RT110G Gas-Fired Ovens



C - Controls
E - Electrical Connection Flexible Cord
F - Flue Collar

G - Gas Connection
S - Storage Shelf

Gas Requirements (per burner)

Max. BTU/Hr	Min. BTU/Hr	Orifice/Air Shutter	
		Natural Gas	Propane Gas
145,000	70,000	0.173 1/4" gap	0.125 3/8" gap
Input Manifold Pressure W.C.		Natural Gas 10"	Propane Gas 10"
Output Manifold Pressure W.C.		1.8" low fire 5.8" high fire	1.5" low fire 5.2" high fire

- Each burner requires a separate gas regulator (i.e. Maxitrol RV 48, 3-6) and 3/4" NPT
- Quick-disconnect gas hose (optional)
- Gas inlet pressure to oven: 10"-14" inches W.C.
- All ovens have an average burner rating of 84,000-BTU's/burner over 10-hour duty cycle.
- Load calculations should be based on the chart above

Clearance Requirements

- 2" minimum clearance on all sides from combustible surfaces
- 0" required from non-combustibles
- 6" space below the front granite landing to allow the mantle to be lowered for cleaning beneath the rotating deck

Dimensions Model RT110G

- Exterior (H x W x D): 81.5" x 60.5" x 58.5"
- Shipping (L x W x H): 83" x 73" x 86"
- Weight: 3,666 lbs. Crated Weight: 4,372 - 4,720 lbs.
- Freight Class: 77.5 Shipped LTL

Venting Requirements

- The oven is vented through an 8" round duct collar. Gas ovens can be installed with a UL listed exhaust hood system or approved direct vent exhaust duct vented outside. Must be installed with a power exhausted vent.
- Optional variable speed fan controller and integrated fan interlock are available.
- Cubic Feet per Minute: 150 CFM Static Pressure: 0.01" W.C.
- Ventilation is subject to local jurisdiction approval

Electrical Connection Requirements

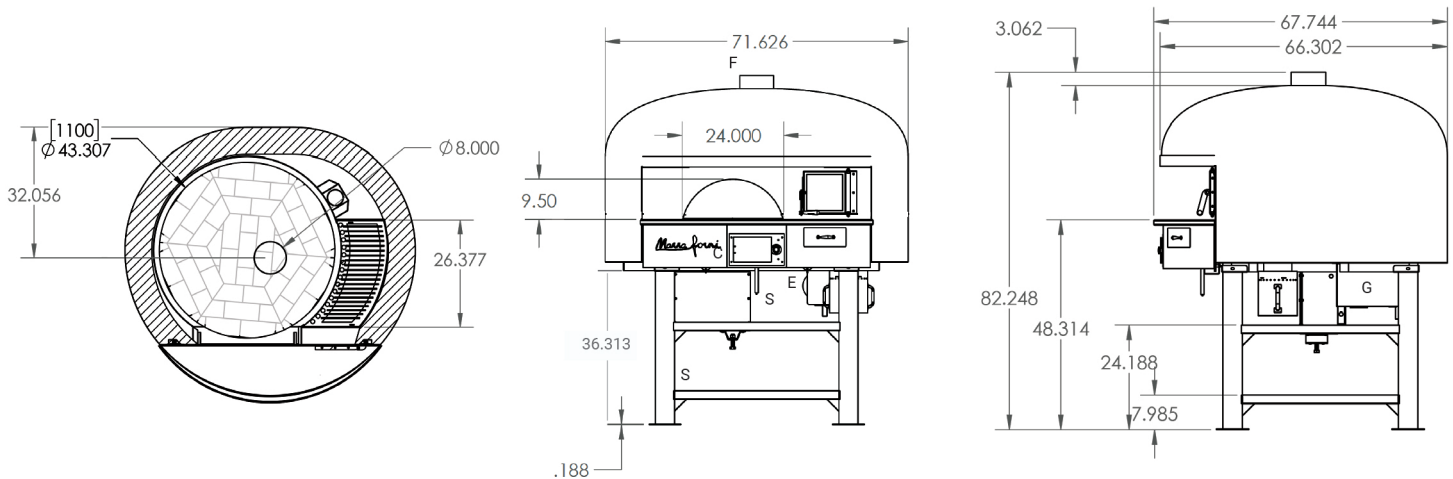
- 110V/60/15 amp/0.40 kW
- 230V/60/15 amp/0.40 kW
- Usage 120 VAC - 2.5 AMP
- 9 ft. Power Cable Integrated with NEMA 5-15 Plug
- In accordance with the Intertek Testing Report 100134236CRT Marra Forni DOES NOT recommended ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15 and 20 amperes receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure. Confirm that oven is properly grounded.

Due to ongoing product development and continuous improvement measures, specifications are subject to change without notice. All ovens are designed for commercial applications. All Marra Forni ovens are approved with a door which serves as a fire suppressor by completely sealing the oven cavity.



Rotator Series

RT110WG Wood/Gas-Fired Ovens



C - Controls
E - Electrical Connection Flexible Cord
F - Flue Collar

G - Gas Connection
S - Storage Shelf

Gas Requirements (per burner)

Max.	Min.	Orifice/Air Shutter	
BTU/Hr	BTU/Hr	Natural Gas	Propane Gas
145,000	70,000	0.173 1/4" gap	0.125 3/8" gap
Input Manifold Pressure W.C.		Natural Gas 10"	Propane Gas 10"
Output Manifold Pressure W.C.		1.8" low fire 5.8" high fire	1.5" low fire 5.2" high fire

- Each burner requires a separate gas regulator (i.e. Maxitrol RV 48, 3-6) and 3/4" NPT
- Quick-disconnect gas hose (optional)
- Gas inlet pressure to oven: 10"-14" inches W.C.
- All ovens have an average burner rating of 84,000-BTU's/burner over 10-hour duty cycle.
- Load calculations should be based on the chart above

Clearance Requirements

- 2" minimum clearance on all sides from combustible surfaces
- 0" required from non-combustibles
- 6" space below the front granite landing to allow the mantle to be lowered for cleaning beneath the rotating deck

Dimensions Model RT110WG

- Exterior (H x W x D): 81.5" x 60.5" x 58.5"
- Shipping (L x W x H): 83" x 73" x 86"
- Weight: 3,900 lbs. Crated Weight: 4,300 lbs.
- Freight Class: 77.5 Shipped LTL

Venting Requirements

- The oven is vented through an 8" round duct collar. Ovens can be installed with a UL listed exhaust hood system or approved direct vent exhaust duct vented to the outside.
- Direct venting must be installed with a powered grease exhausted vent.
- Optional variable speed fan controller and integrated fan interlock are available.
- Cubic Feet per Minute: 150 CFM Static Pressure: 0.01" W.C.
- Ventilation is subject to local jurisdictional approval.

Electrical Connection Requirements

- 110V/60/15 amp/0.40 kW
- 230V/60/15 amp/0.40 kW
- Usage 120 VAC - 2.5 AMP
- 9 ft. Power Cable Integrated with NEMA 5-15 Plug
- In accordance with the Intertek Testing Report 100134236CRT Marra Forni DOES NOT recommend ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15 and 20 amperes receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure. Confirm that oven is properly grounded.

Due to ongoing product development and continuous improvement measures, specifications are subject to change without notice. All ovens are designed for commercial applications. All Marra Forni ovens are approved with a door which serves as a fire suppressor by completely sealing the oven cavity.