

## Marra Forni Rotator RT 90, 110, 130, 150

Gas Models: between 8" W.C to 10" W.C



Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available



### Rotator Gas Oven Models

Marra Forni 90 (RT90G)
Marra Forni 110 (RT110G)
Marra Forni 130 (RT130G)
Marra Forni 150 (RT150G)

Rotators operate on a Gas or combination Wood+Gas burner system.

For an additional cost, upgrade to stainless steel or apply black powder coating to the metal facade.

Quick Specs	Rotator 90*	Rotator 110*	Rotator 130*	Rotator 150*
Height	81.5"	81.5"	81.75"	81.75"
Width	60.5"	68.38"	76.45"	84.32"
Depth	58.5"	66.24"	74.12"	81.99"
Cooking Surface	6.8 sq. ft.	10.2 sq. ft.	14.3 sq. ft.	15.5 sq. ft.
BTUs (NAT)	84,000	84,000	84,000	84,000
AMPs	120V / 12AMPs	120V / 12AMPs	120V / 12AMPs	120V / 12AMPs
NPT	3/4"	3/4"	3/4"	3/4"
Oven Weight	3,142 lbs.	3,666 lbs.	5,118 lbs.	7,000 lbs.
Crated Weight	3,442 lbs.	3,999 lbs.	5,418 lbs.	7,400 lbs.
Crate W x D x H	83" x 73" x 87"	83" x 73" x 86"	96" x 87" x 90"	96" x 87" x 90"
Pizza Capacity 8"	8	10	12	14
Pizza Capacity 10"	7	9	11	13
Pizza Capacity 12"	6	8	10	12
Pizza Capacity 16"	2	3	5	7

\*Denotes Internal Model Number of the Oven. Oven sizes refer to dome interior size. All ovens Freight Class 77.5.

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# VENDOR 3



<i>JOB</i> West Social FoodHall (Dayton)	
<i>LOCATION</i> Dayton, OH, 45402	
<i>DATE</i> 12/23/2021	<i>JOB #</i> 4604989
<i>DWG #</i> 1	<i>DRAWN BY</i> jcirilli
<i>REV.</i>	<i>SCALE</i> 3/8' = 1'-0'

# Marra Forni Rotator RT 150

Rotator RT 150 (RT150G) Gas Model, also available as "RT150WG" Wood+Gas Fired Model



\*Tile work shown in photo is custom and is not included in standard tile options.

### Standard Tile Color Options



Black Standard Facade  
Stainless Steel Upgrade Available

This oven is available in standard tile finishes of Red, White, Brown, Blue or Black at no additional cost. See our Tile Catalog for more custom design options at [marraforni.com/tiles](http://marraforni.com/tiles).

### Features

- Refractory brick with 4" of layered insulation in the dome, 8" in the deck.
- Fire-rated tile exterior over clay dome
- 59.06 inch / 150 cm - diameter deck
- Oven mouth measures 26" x 9.5"
- 8" diameter S/S flue collar
- Turbo Burner
- 14" landing at the opening
- 2 year deck warranty
- Mechanical Thermostat (0 - 1000°F)

### Gas Requirements

- 120V / Single Phase/ 12AMPs
- 84,000 BTUs per burner
- 1 gas connection 3/4" NPT NPT per burner
- The oven is vented through an 6" round flue collar interconnected to an exhaust system integral with the oven hearth. The Neapolitan gas-fired oven can be direct vented via a grease rated chimney or with a listed type 1 exhaust hood (or equivalent).

Quick Specs	Rotator 150
Height	81.75"
Width	84.32"
Depth	81.99"
Cooking Surface	15.5 sq. ft.
BTUs (NAT)	84,000
AMPs	120V / 12AMPs
NPT	3/4"
Oven Weight	7,000 lbs.
Crated Weight	N/A
Crated W x D x H	N/A
Pizza Capacity 8"	16
Pizza Capacity 10"	14
Pizza Capacity 12"	12
Pizza Capacity 16"	8

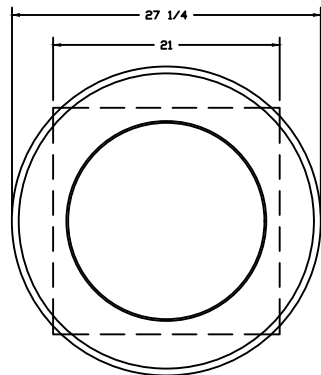
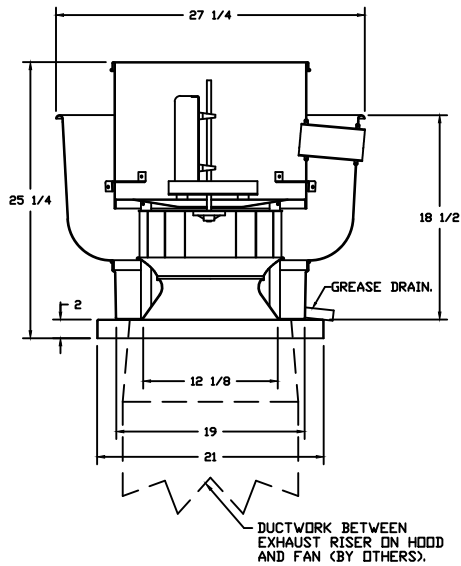
\*Oven sizes refer to dome interior size. All ovens Freight Class 77.5 and ETL and VPN approved. Oven must be shipped LTL.

# VENDOR 3



JOB West Social FoodHall (Dayton)	
LOCATION Dayton, OH, 45402	
DATE 12/23/2021	JOB # 4604989
DWG # 2	DRAWN BY jcirilli
REV.	SCALE 3/8' = 1'-0'

FAN #3 NC8BFA - EXHAUST FAN (EF-QVNI)



TOP VIEW

**FEATURES:**

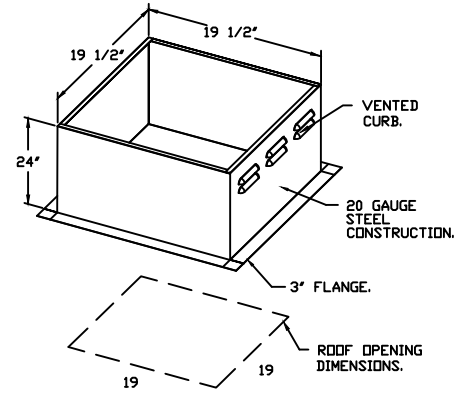
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705 AND UL762 AND ULC-S645.
- AMCA SOUND AND AIR CERTIFIED.
- WIRING FROM MOTOR TO DISCONNECT SWITCH.
- NEMA 3R SAFETY DISCONNECT SWITCH.
- HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.

**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLARE-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

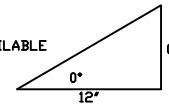
**OPTIONS**

- GREASE BOX.
- EXHAUST FAN HEAT BAFFLE.
- FAN BASE CERAMIC SEAL - INSTALLED AT PLANT - FOR GREASE DUCTS.
- TCW11 - TEFLON COATED WHEEL.
- EXTRA SET OF BELTS.
- 2 YEAR PARTS WARRANTY.



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:  
EXAMPLE: 7/12 PITCH = 30° SLOPE.



**VENDOR 3**



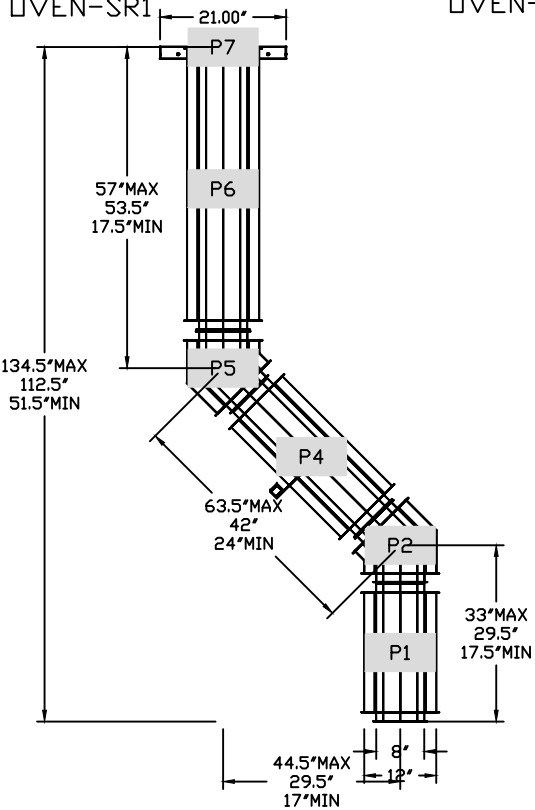
**CAPTIVEAIRE**

JOB West Social FoodHall (Dayton)	
LOCATION Dayton, OH, 45402	
DATE 12/23/2021	JOB # 4604989
DWG # 3	DRAWN BY jcirilli
REV.	SCALE 3/8' = 1'-0'

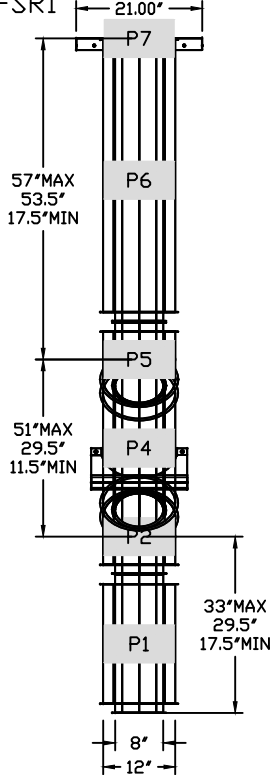
**DUCTWORK #1 PARTS - JOB#4604989 DOUBLE WALL OVEN-SR1**

TAG	PART #	CFM	GPM	ZONE	COVEREDBY	SP	WEIGHT	VELOCITY	QTY	DESCRIPTION
P1	DW0827DWAJD-2R-S						33.86		1	DOUBLE WALL ADJUSTABLE DUCT - 8" INNER DUCT - 2 LAYERS REDUCED CLEARANCE - 12" STAINLESS STEEL OUTER SHELL. MIN LENGTH = 11' / MAX LENGTH = 26.5' / ADJUSTMENT = 15.5' / ADJUSTABLE SECTION MAY NEED TO BE CUT. INCLUDES SINGLE AND DOUBLE WALL "V" CLAMPS.
P2	DW0845DWASY-2R-S						10.66		1	DOUBLE WALL DUCT - 8" INNER 45 DUCT - 2 LAYERS REDUCED CLEARANCE - 12" STAINLESS STEEL OUTER SHELL.
P3	DW0847DWAJD-2R-S						63.04		1	DOUBLE WALL ADJUSTABLE DUCT - 8" INNER DUCT - 2 LAYERS REDUCED CLEARANCE - 12" STAINLESS STEEL OUTER SHELL. MIN LENGTH = 11' / MAX LENGTH = 50.5' / ADJUSTMENT = 32.5' / ADJUSTABLE SECTION MAY NEED TO BE CUT. INCLUDES SINGLE AND DOUBLE WALL "V" CLAMPS.
P4	DW1216SADKIT						5.14		1	DUCT - HORIZONTAL SADDLE SUPPORT KIT, USED WITH 12" DD - INCLUDES UNI-STRUT CUT TO LENGTH, DW1216SAD, & HARDWARE BAG 4.
P5	DW0845DWASY-2R-S						10.66		1	DOUBLE WALL DUCT - 8" INNER 45 DUCT - 2 LAYERS REDUCED CLEARANCE - 12" STAINLESS STEEL OUTER SHELL.
P6 ASSEMBLED W/P7	DW0847DWAJDTP-2R-S						63.17		1	DOUBLE WALL ADJUSTABLE DUCT TRANSITION PLATE - 8" INNER DUCT - 2 LAYERS REDUCED CLEARANCE - 12" STAINLESS STEEL OUTER SHELL. MIN LENGTH = 11' / MAX LENGTH = 50.5' / ADJUSTMENT = 32.5' / ADJUSTABLE SECTION MAY NEED TO BE CUT.  INCLUDES SINGLE AND DOUBLE WALL "V" CLAMPS.
P7 ASSEMBLED W/P6	DW1908TPDB						11.82		1	DUCT TO CURB TRANSITION DOWN TURN, 19 1/2" CURB TO 8" DUCT, 16 GA ALUMINIZED STEEL. NON-STANDARD PART. NOT FOR USE WITH EXHAUST FANS.
	3M-2000PLUS						0.80		1	DUCT - 3M FIRE BARRIER 2000 PLUS SILICONE - USED AS SEALANT TO SEAL DUCT JOINTS.
TOTAL WEIGHT							199.15			

DUCTWORK #1 FRONT VIEW  
OVEN-SR1



DUCTWORK #1 SIDE VIEW  
OVEN-SR1



**Double Wall Grease Duct Specification**

Furnish double wall, factory built grease duct for use with Type I kitchen hoods, which conforms to the requirements of NFPA-96. Products shall be ETL listed to UL-1978 and UL-2221 for venting air and grease vapors from commercial cooking operation. Models DW-2R, 3R and 3Z are used for grease duct applications when installed in accordance with these instructions and National Fire Protection Association "NFPA 96"; Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. Double wall grease ducts are listed for a continuous internal temperature of 500 degrees F and intermittent temperatures of 2000 degrees F.

The duct sections shall be constructed of an inner duct wall and an outer wall with insulation in between. The inner duct wall shall be constructed of .036 inch thick, 430 type stainless steel and be available in diameters 8" through 24". The outer wall shall be constructed of stainless steel at a minimum of .024 inch thickness. The duct, based on model number, shall include layers of Super Wool 607 Plus insulation between the inner and outer wall. Grease duct joints shall be held together by means of formed V clamps and sealed with 3M Fire Barrier 2000+. The duct wall assembly shall be tested and listed at 3/4" or zero inch clearance, according to classifications.

**Classifications and Clearances**

UL 2221: Standard for Fire Resistant Grease Duct Enclosure Assemblies. Chapter 7 of this standard references a test labeled Internal Fire Test. Section 7.1.1 references two installation conditions, Condition A and Condition B. Condition A represents all installation condition except for installation within non-ventilated combustible enclosures. Condition B represents installation within a non-ventilated combustible enclosure.

Model DW-3Z is classified under UL2221 (Test of Fire Resistant Grease Duct Enclosure Assemblies) as an alternate to 2-Hr. fire resistant shaft enclosures with a minimum zero clearance to combustibles (sizes 8" to 24" diameter). Model 3Z is listed in accordance with the requirements for duct enclosure Condition A and B.

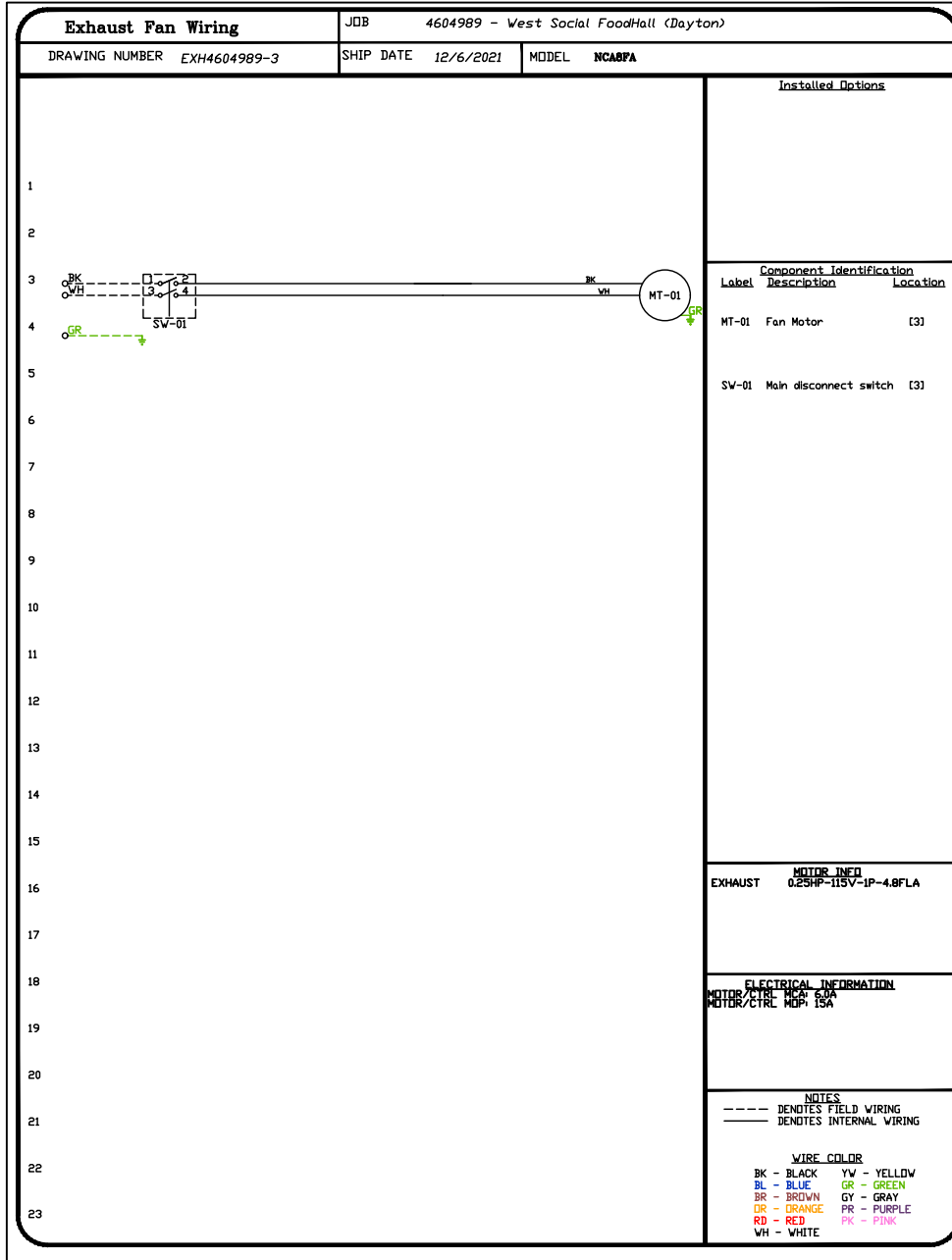
Model DW-3R is classified under UL2221 (Test of Fire Resistant Grease Duct Enclosure Assemblies) as an alternate to 2-Hr. fire resistant shaft enclosures with a reduced clearance to combustibles (sizes 8" to 24" diameter). Model 3R is listed in accordance with the requirements for duct enclosure Condition B.

Model DW-2R is classified under UL2221 (Test of Fire Resistant Grease Duct Enclosure Assemblies) as an alternate to 2-Hr. fire resistant shaft enclosures with a reduced clearance to combustibles (sizes 8" to 16" diameter). Model 2R is listed in accordance with the requirements for duct enclosure Condition B.

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DWG # 4	DRAWN BY jcirilli
REV.	SCALE 3/8" = 1'-0"



**VENDOR 3**



**CAPTIVEAIRE**

JOB West Social FoodHall (Dayton)	
LOCATION Dayton, OH, 45402	
DATE 12/23/2021	JOB # 4604989
DWG # 5	DRAWN BY jcirilli
REV.	SCALE 3/8' = 1'-0'