Morello Forni

ovens manufacturers in Genoa since 1969

MORELLO FORNI RANGE GAS AND WOOD STATIC AND ROTATING OVEN "FGI - FGRI - FMR - FWR - PGI - PG" FAMILY

INSTALLATION AND OPERATING INSTRUCTION

(V.04-16)

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Technical Assistance: contact your local dealer or the manufacturer.
The manufacturer reserves the right to change, at any time and without prior notice, the contents of this instruction manual.

OVEN RANGE:
- FG
- FGI
- FGR
- FGRI
- FM
- FMR
- FW
- FWR
- PG
- PGI

MORELLO FORNI FGI / FGRI / FMR / FWR / PGI RANGE GAS AND WOOD FIRED
ROTATING AND OVEN OPERATING INSTRUCTIONS.
KEEP THIS MANUAL FOR FUTURE REFERENCE.

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.
POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL SUPPLIER.

IMPORTANT
IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNIT AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors or liquid in the vicinity of this oven or any other appliance.

ESURE DE SÉCURITË
Ne pas entreposer ni utiliser de'essence ni autre vapeurs ou liquides inflammable á proximité de cet four ou de tout autre appareil.

WARNING:
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injuri or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this oven.

AVERTISSEMENT:
l'installation, le réglage, la modification, la reparation ou l'entretien incorrect de cet appareil peut causer des dommages materiels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder á son installation ou entretien.

IMPORTANT
IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

Morello Forni's FGRI Ovens Range have been tested and approved and listed by UL Underwrites Laboratories and are cUL us approved listed to ANSI Z83.11- CSA 1.8, Standard for Gas Food Service Equipment, 3rd edition. ULC-S627, Standard for Space Heaters for Use with Solid Fuels. National Fuel Code, Ansi Z223.1 - NFPA 54, or CAN/CGA-B149.1 (Natural Gas) or CAN/CGA - B149.2 (Propane) as appropriate.

CHAPTER 1
FOREWORD & GENERAL OVEN DESCRIPTION

1.1 OVEN DESCRIPTION

This manual provides the instructions for a correct installation, operation and maintenance of the oven; it is suggested that you thorougly read this manual and carefully follow all of the instructions provided.
Morello pizza ovens are produced with quality workmanship and materials. Proper installation, use and maintenance of your pizza oven will result in many years of satisfactory performance.
Standard features include an external body in steel painted sheet housing a heavy composite hearth in refractory material heated by wood, wood and gas, gas only, by means of digitally controlled gas burners (FIG.1).
The oven is intended for indoor commercial use.
Pages 14 , 15, 16 and 17, show the layout of the different oven models with the installation heights and dimensions in centimeters, weight in Kgs.

GENERAL SAFETY WARNINGS

BEFORE TURNING THE OVEN ON, PLEASE READ THE INSTRUCTIONS PROVIDED IN THE OPERATION SECTION OF THIS MANUAL; IF THIS MANUAL BECOMES UNREADABLE OR DAMAGED, PLEASE REQUEST AN EXTRA COPY TO THE MANUFACTURER SPECIFYING THE MODEL, SERIAL NUMBER AND DATE OF PURCHASE OF THE OVEN.
ALWAYS COMPLETE THE RECOMMENDED INSTALLATION PROCEDURE BEFORE TURNING ON THE OVEN.

DO NOT INSERT SCREWDRIVERS OR OTHER OBJECTS IN THE PROTECTION GRILLES OF THE OVEN OR BETWEEN MOVING PARTS

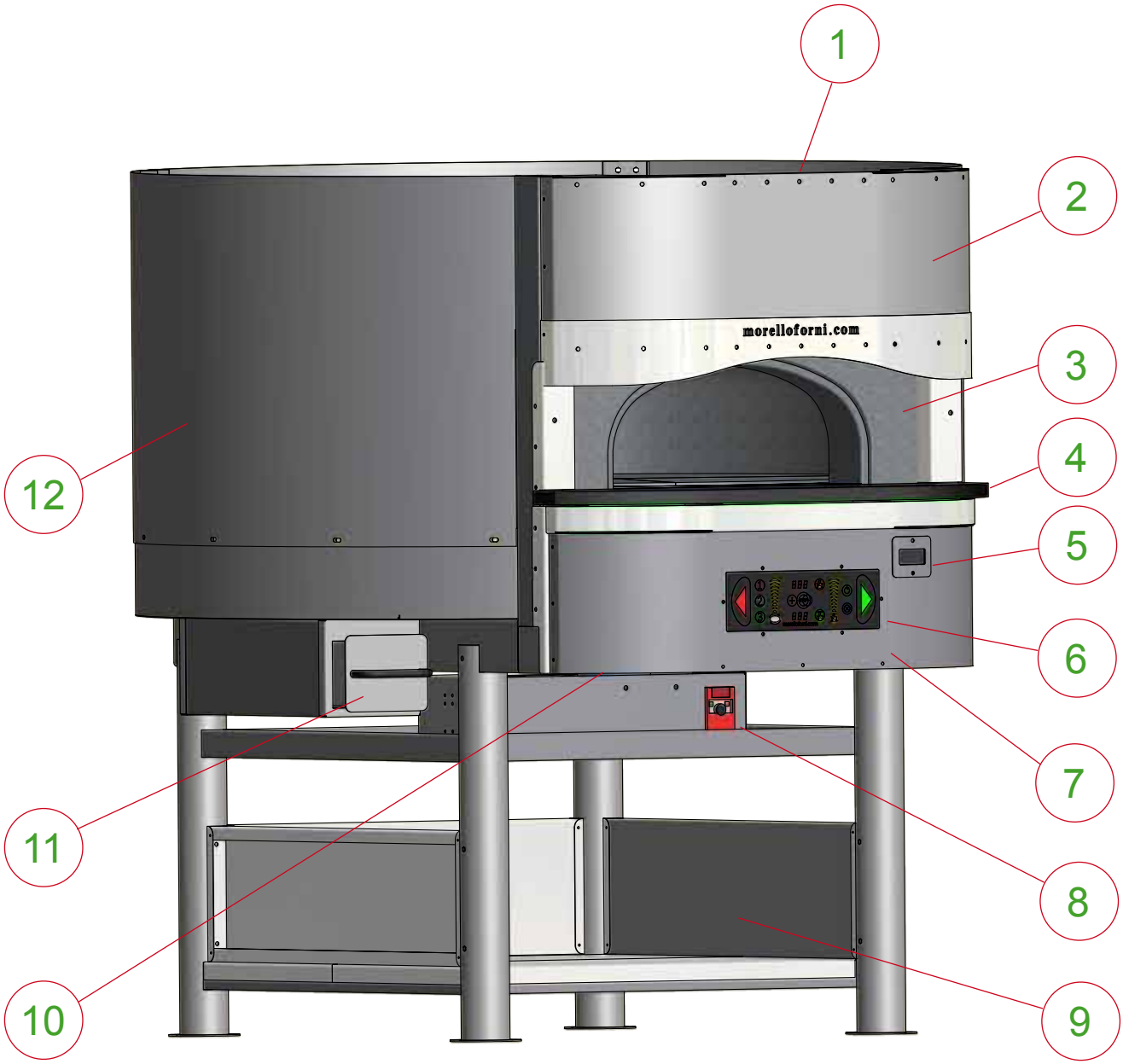
DO NOT ALLOW CHILDREN OR UNSKILLED PEOPLE TO USE OVEN.

ALWAYS DISCONNECT THE OVEN FROM THE POWER SUPPLY BEFORE CLEANING OR SERVICING IT.
IN THE EVEN OF PERMANENT AND/OR TEMPORARY FAILURE ALWAYS TURN THE OVEN OFF AND DO NOT ATTEMP ANY REPAIRS UNLESS OPERATED BY QUALIFIED TECHNICIANS.

NOTES:

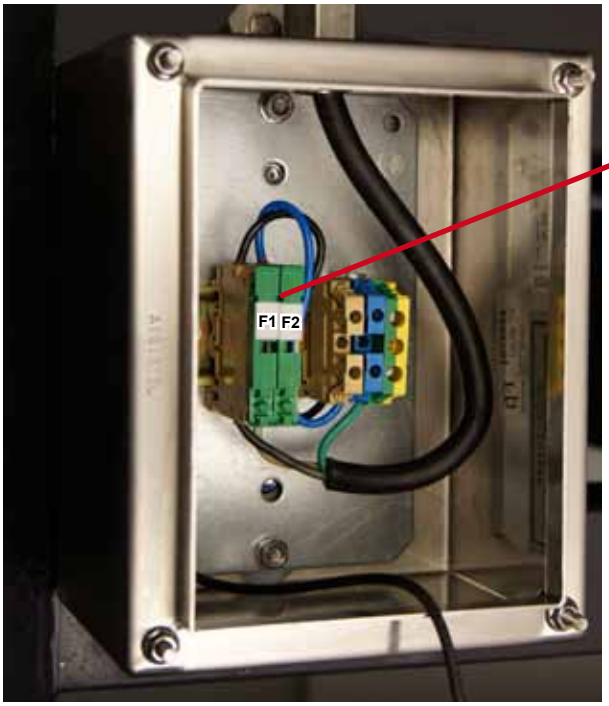
-The manufacturer disclaims any resposability for damages caused by improper and incorrect use of the oven or by failure to comply with the instructions provided in this manual.

-This manual should be stored in an accessible location know by all Users, Installer and Technicians responsible for maintenance.



1) Oven flue collar position.
2) Hood cover.
3) Oven door.
4) Natural stone oven shelf.
5) Bedplate burner control window.
6) Touch-screen Control Panel.
7) Oven controls case.
8) Motor-gear box.
9) Oven stand.
10) Gas inlet manifold 3/4" NPT.
11) Removable ash drawer.
12) External metal cover.
13) Oven label *(next page)*
14) Main ON/OFF switch *(next page)*
15) Junction Box *(next page)*
16) Flue collar *(next page)*
17) Power line fuses blocks *(next page)*
18) Debris collection drawer *(Rotary models only)*

FIG.1



Have a licenced electrician connecting the oven to the appropriate circuit.
Electrical diagram is located inside the control case and in this manual at the end page.
Oven is rated 208 V AC, 60 Hz, 4.5 A
A connection box (15) is provided with the oven.
The connection box is suitable for connection to a 1/2" conduit.
During installation be sure to leave enough free space around the connection box to get access to the terminal bar inside.
On the terminal bar are placed the power line fuses holder (F1) and (F2)
The connection box is designed to accept a 1/2" connectors.

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The oven label(13) is located at the right side of the oven control case and contains data regarding gas and electric rating factory settings.

The flue collar (16) is located on oven top front position (1) to provide a secure connection to the chimney. Depending on the oven model two different flue collars, 8 or 10 inch nominal diameter collars are provided. See tables pages 14 - 17.
The oven flue collar is designed to be connected to chimney listed to UL-103HT.

CHAPTER 2
INSTALLATION

WARNING

BEFORE INSTALLATION, VERIFY THAT THE ELECTRICAL VOLTAGE AND GAS SUPPLY ARE CONSISTENT WITH THE SPECIFICATIONS ON THE RATING PLATE LOCATED ON THE LEFT SIDE OF THE APPLIANCE.
SHOULD THEY NOT MATCH, DO NOT PROCEED WITH THE INSTALLATION AND CONTACT YOUR DEALER OR MORELLO FORNI

WARNING

FOR YOUR SAFETY, IT IS STRONGLY RECOMMENDED THIS OPERATION TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY.
THE CENTER OF GRAVITY OF THE OVEN IS LOCATED IN A HIGH POSITION ABOVE THE GROUND.

2.1 UNPACKING

This pizza oven is shipped completely assembled and has been manufactured with with the utmost care and inspected before leaving the factory.
Transportation must be handled very carefully by the carrier. All handling operations must be performed with efficient and appropriated unloading and moving equipment suitable to suppport its weight.
Carefully place it in a work-accessible area as near to its final installed position as possible, unpack the pizza oven and immediately check for possible shipping damage. If the pizza oven is found to be damaged and contact the carrier immediately.
Carefully move the oven to its dedicated final position.

APPLICABLE STANDARDS

- ANSI Z83.11- CSA 1.8, Standard for Gas Food Service Equipment, 3rd edition.
- ULC-S627, Standard for Space Heaters for Use with Solid Fuels.

The units are permanently connectted to the gas supply according to:

- National Fuel Code, Ansi Z223.1 - NFPA 54, or CAN/CGA-B149.1 (Natural Gas)

or

- CAN/CGA - B149.2 (Propane) as appropriate.

2.2 TRANSPORTING THE OVEN

Always ensure the oven to platform during transportation (see FIG.1) below

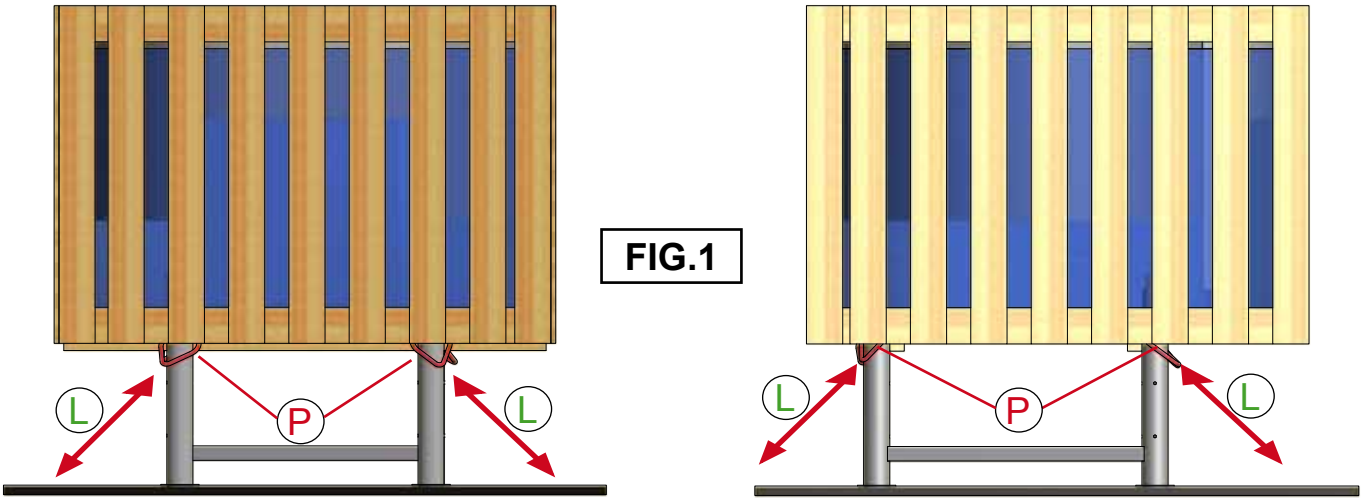


FIG.1

Front view:
oven packing with fastening points

Side view:
oven packing with fastening points

FIG.2

The rigging chains (P) are provided to ensure proper rigging during transportation.
It is strongly recommended to use (L) lashes (FIG.2) to prevent oven from capsizing.

2.3 MOVING THE OVEN

The steel frame of the oven is designed with reinforced HANDLING AND LIFTING POINT to allow the oven be handled and lifted with a suitable fork lift or transpallet as shown below (FIG.3).

WARNING

FOR YOUR SAFETY IT IS STRONGLY RECOMMENDED THIS OPERATION TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY.
THE CENTER OF GRAVITY OF THE OVEN IS LOCATED IN A HIGH POSITION ABOVE THE GROUND

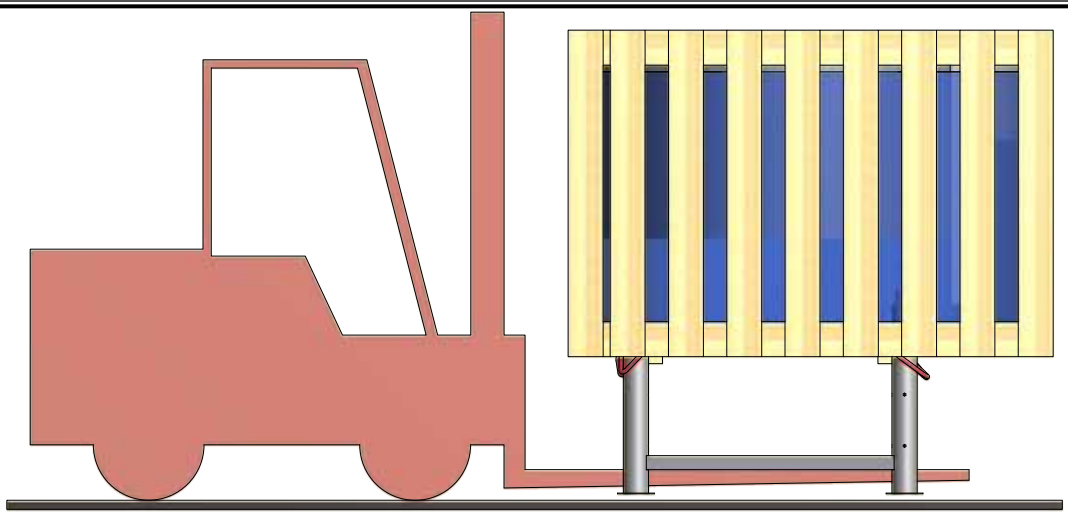
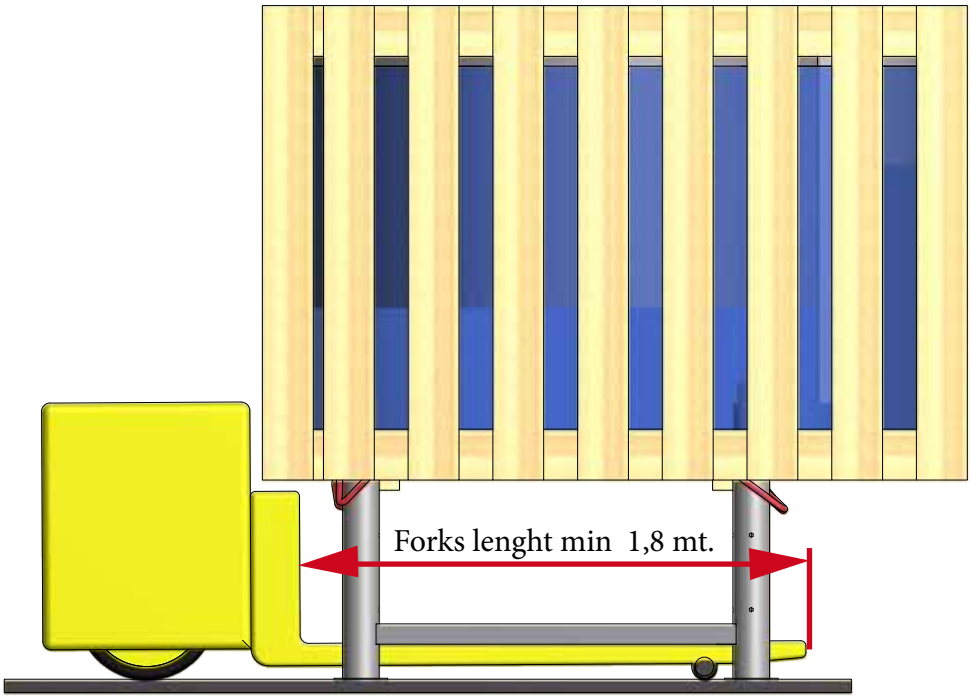


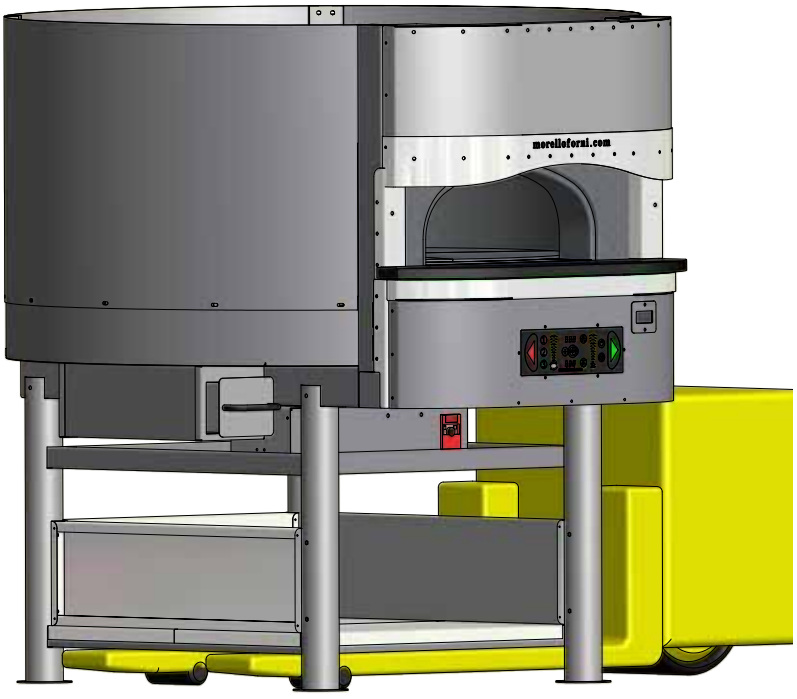
FIG.3

WARNING
THE OVEN SHOULD NEVER BE ROTATED ON ITS SIDE!



FOR YOUR SAFETY, IT IS STRONGLY RECOMMENDED THIS OPERATION TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY.

THE CENTER OF GRAVITY OF THE OVEN IS LOCATED IN A HIGH POSITION ABOVE THE GROUND.



2.4 INSTALLING THE OVEN

This oven must be installed in a ventilated area in accordance with local regulations.
Always remember that gas burners can be serviced only from down below the oven, removing the protecting grilles next to the internal burner location. Always leave that area around the burners accessible for maintenance and free from obstructions that could prevent the correct circulation of the air required for a safe operation of the oven.

- The area below the control panel must be left clear in order to prevent the obstruction of the air flow to the oven burners air intake.
- The area next to the lower part of the dome burner must be left clear to allow the natural ventilation of the burner and provide easy access for maintenance (FIG. 4).
- The oven, except the front part can be coated with several materials, the control case area must be left free, as shown in the layout below and (FIG. 5).

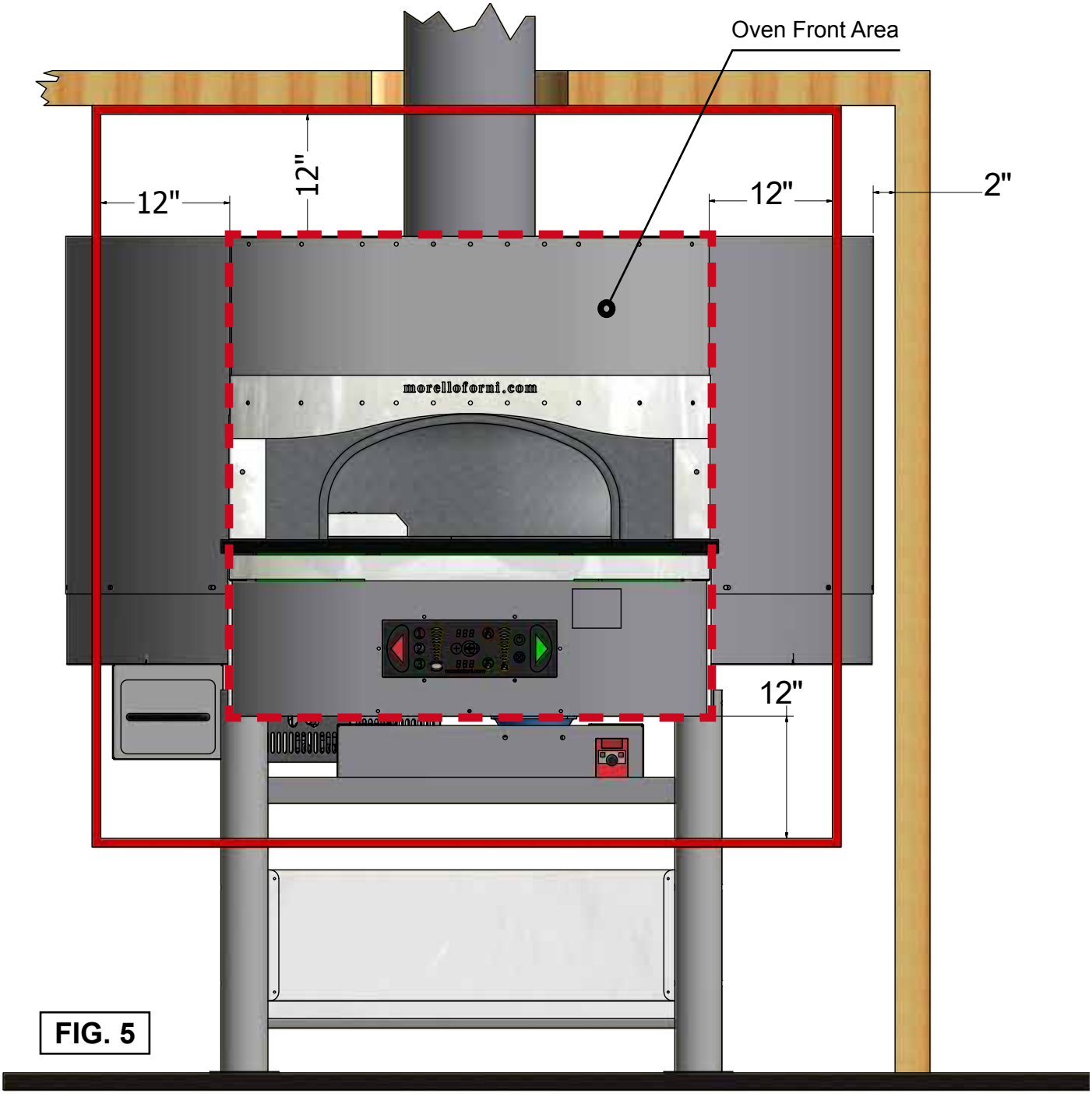


FIG. 5

2.5 LOCATION

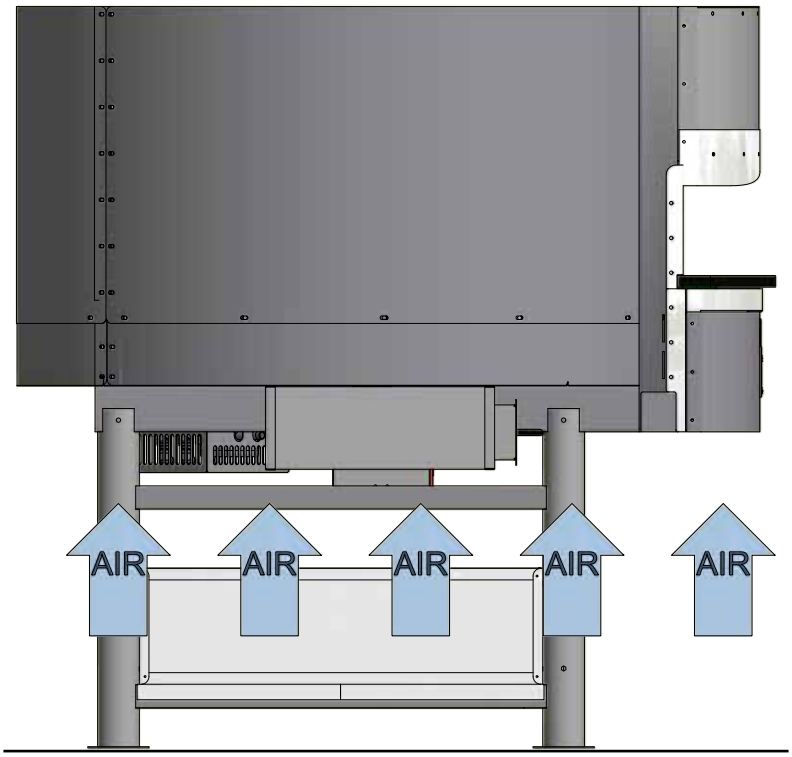
The equipment area must kept free and clear of combustible substances.
When installed, minimum clearances from combustible and non-combustible construction must be 2" at the sides and rear.

- The oven is suitable for indoor installation on combustible floor.
- Above the oven and around the Oven Front Area the intergral clearance must be of 12 inches as showed (FIG. 5)
- The installation location must allow adequate clearances for servicing and proper operation.
- A minimum front clearance of 36" is required.
- Do not obstruct the flow of combustion and ventilation air. Adequate clearance for air opening into the combustion chamber must be provided.
- Do not permit fans to blow directly at the pizza oven. Wherever possible, avoid open windows next to the pizza oven. Avoid wall-type fans which create air cross currents within the room.

WARNING

ATTENTION! THE OBSTRUCTION, THOUGH PARTIAL, OF THIS AREA MAY AFFECT THE OPERATION OF BURNERS AND THEIR SAFETY.

FIG. 4



2.6 INSTALLATION CODES AND STANDARDS

These ovens must be installed in accordance with:

- State and local codes.
- National Fuel Gas Code, ANSI-Z223.1 (latest edition). Copies may be obtained from The American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.
- National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

2.7 GAS CONNECTION

The ovens come preset to work with the gas supply characteristics specified in the purchase order and reported in the oven plate; to change Gas type it is necessary to replace gas nozzles and adjust combustion air adequately; specific instructions for these operations are provided in our “Oven range FGRi Standard and FGI Standard instructions for gas burners adjustment to Natural or GPL gas” booklet, provided separately.

WARNING
ALWAYS CHECK THE GAS SUPPLY PRESSURE AND PROVIDE A PRESSURE REGULATOR IF NECESSARY. ALWAYS INSTALL A CHECK VALVE ON THE ARRIVING GAS SUPPLY HARD PIPE AND MAKE THE CONNECTION TO THE APPLIANCE USING A BRAND SUITABLE CERTIFIED FLEXIBLE METAL PIPE.

The inlet manifold (10) for connection to the main gas supply is a ¾ “ NPT, located underneath the front panel, left side. When connecting fittings to the inlet manifold hold back on this pipe with a back-up wrench to relief any excess strain on the internal oven piping.

The drop in gas pressure with all appliances in operation should not exceed 1/2" water column prior to the regulator. Be sure the meter has sufficient capacity for all appliances on the line when all are in operation.

NOTE: When checking Supply pressure be sure that all the other equipment on the same gas line are on.

WARNING

PRIOR TO LIGHTING, CHECK ALL GAS CONNECTION JOINTS AND FITTINGS FOR LEAKS. USE A NON CORROSIVE LEAK DETECTION FLUID. DO NOT USE AN OPEN FLAME TESTING THE GAS SUPPLY SYSTEM

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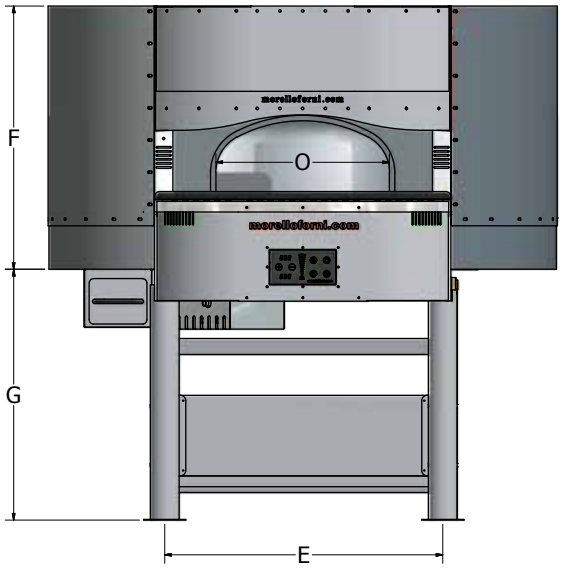
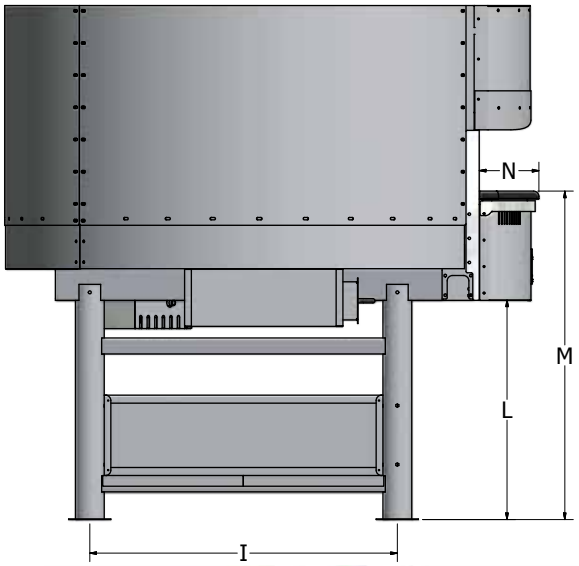
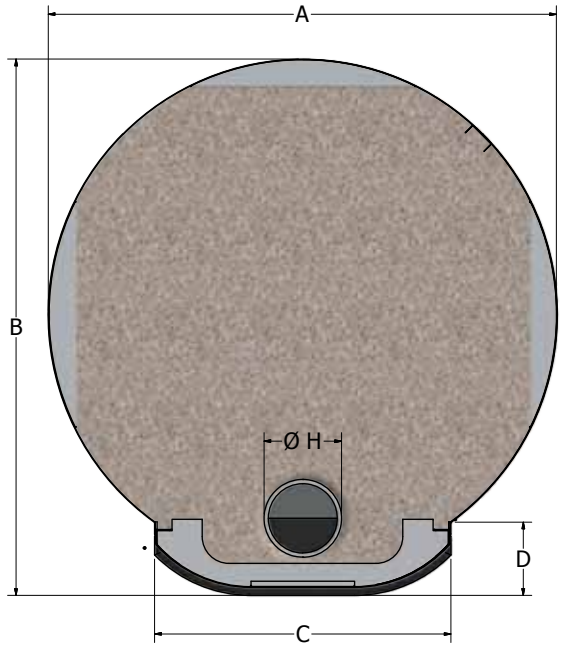
STATIC PIZZA OVEN: STANDARD FINISHING DATA SHEET

OVEN MODEL:	**FGI - FG - PG - PGI - FM - FW**
DESCRIPTION:	**Static Hybrid gas and wood, combined or wood fired pizza oven**
REFERENCE:	**REV. 03.16**







PICTURE SHOWS OVEN FGI130
STANDARD OPERATING ON GAS AND WOOD.

Oven Model	A	B	C	D	E	F	G	Ø H	I	L	M	N	O	Weight (Kg)
FGI110 - FG110 PGI110 - PG110 FM110 - FW110	166	177	102	30	94	100	94	25	110	90	122	25	55	1700
FGI130 - FG130 PGI130 - PG130 FM130 - FW130	186	196	112	30	104	100	94	25	115	90	122	25	65	2100
FGI150 - FG150 PGI150 - PG150 FM150 - FW150	212	212	122	30	114	100	94	25	125	90	122	25	75	2500
FGI180 - FG180 PGI180 - PG180 FM180 - FW180	230	245	122	30	114	126	94	25	160	90	122	25	82	3700

Sizes in centimeters are indicative and should be modified without advise at anytime.

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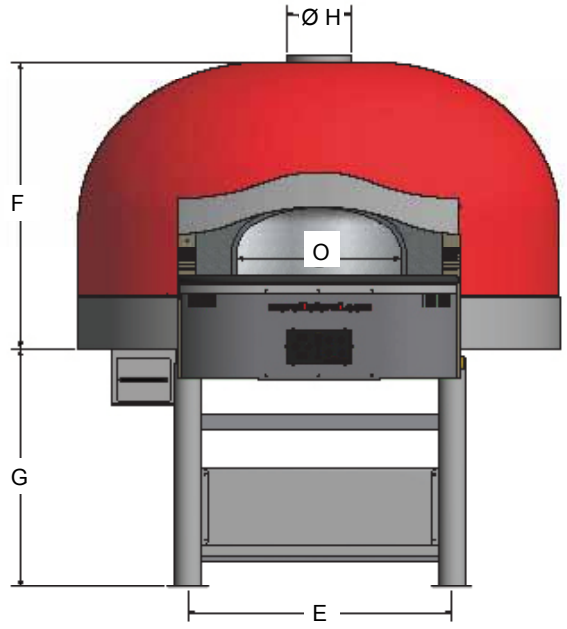
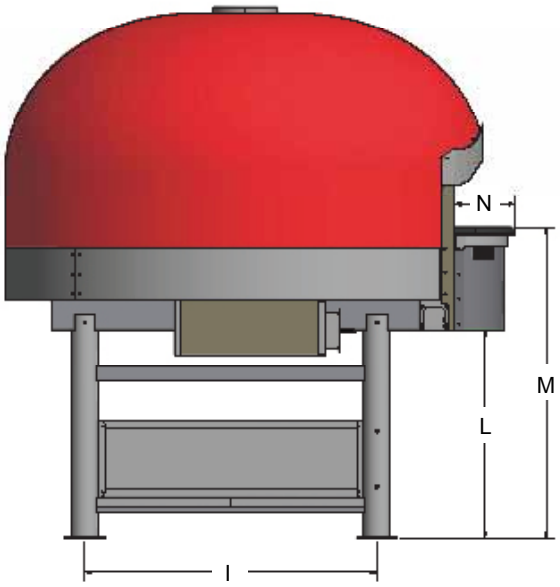
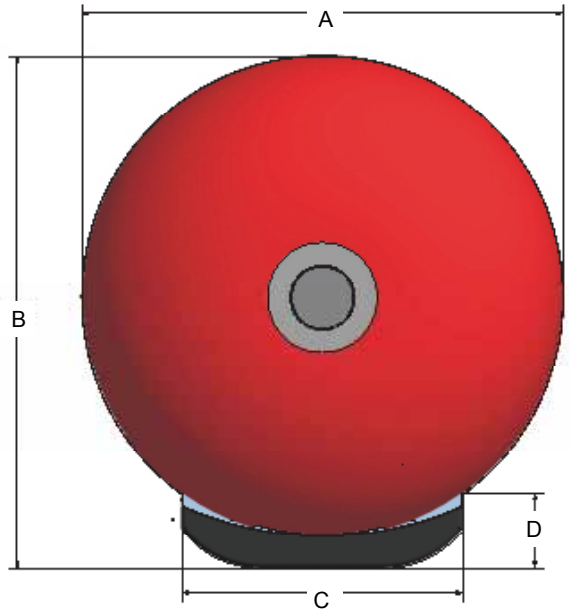
STATIC PIZZA OVEN: CUPOLA FINISHING DATA SHEET	
OVEN MODEL:	**FGI - FG - PG - PGI - FM -FW**
DESCRIPTION:	**Static hybrid gas and wood, combined or wood fired pizza oven**
REFERENCE:	**REV. 03.16**







PICTURE SHOWS OVEN FGI130 CUPOLA
OPERATING ON GAS AND WOOD

Oven Model	A	B	C	D	E	F	G	Ø H	I	L	M	N	O	Weight (Kg)
FGI110 - FG110 PGI110 - PG110 FM110 - FW110	166	177	102	30	94	112	94	25	115	90	122	25	55	1800
FGI130 - FG130 PGI130 - PG130 FM130 - FW130	190	200	112	30	104	112	94	25	115	90	122	25	65	2200
FGI150 - FG150 PGI150 - PG150 FM150 - FW150	212	212	122	30	114	112	94	25	125	90	122	25	75	2700
FGI180 - FG180 PGI180 - PG180 FM180 - FW180	230	245	122	30	114	140	94	25	160	90	124	25	82	3900

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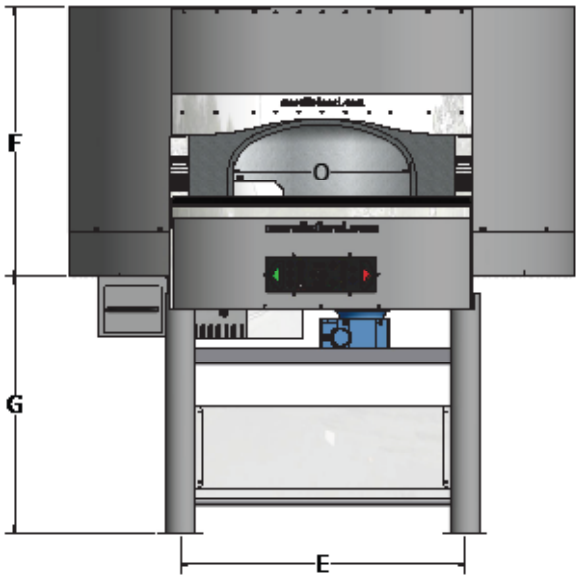
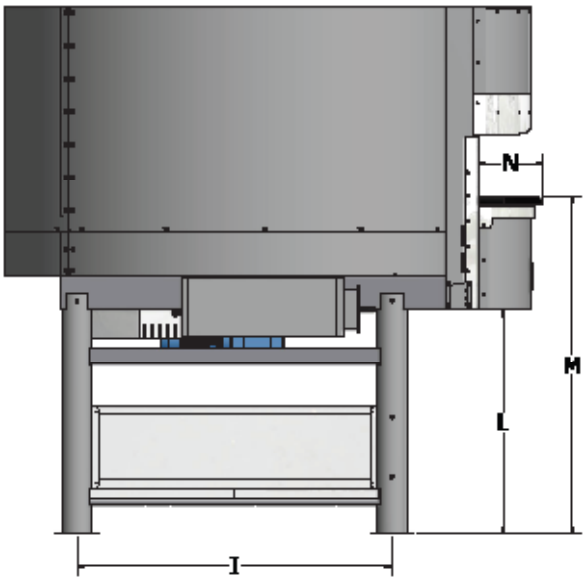
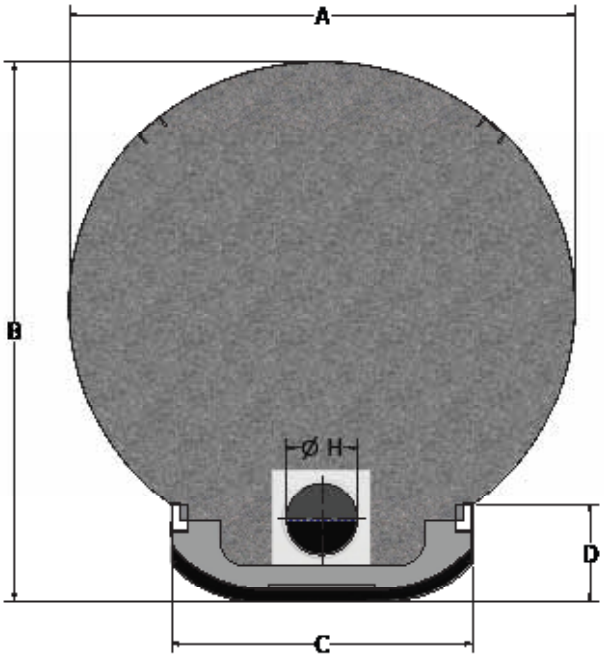
ROTATING PIZZA OVEN: STANDARD FINISHING DATA SHEET	
OVEN MODEL:	**FGRI - FGR - FMR - FWR**
DESCRIPTION:	**Rotating Hybrid gas and wood, combined or wood fired pizza oven**
REFERENCE:	**REV. 03.16**







PICTURE SHOWS OVEN FGRI130STANDARD
OPERATING ON GAS AND WOOD.

Oven Model	A	B	C	D	E	F	G	Ø H	I	L	M	N	O	Weight (Kg)
FGRI100 - FGR110 FMR100 FWR100	165	177	102	30	94	100	94	20	115	82	122	25	50	1900
FGRI110 - FGR130 FMR130 - FWR130	186	196	112	30	104	100	94	20	115	82	122	25	55	2300
FGRI130 - FGR150 FMR150 - FWR150	202	212	122	30	114	100	94	25	115	82	122	25	65	2700
FGRI150 - FGR160 FMR150 - FW150	230	245	122	30	114	126	94	25	160	85	122	25	82	3900

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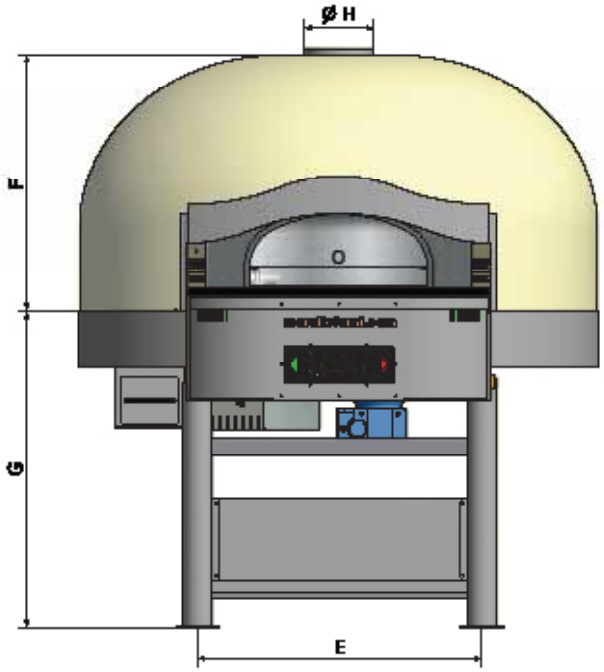
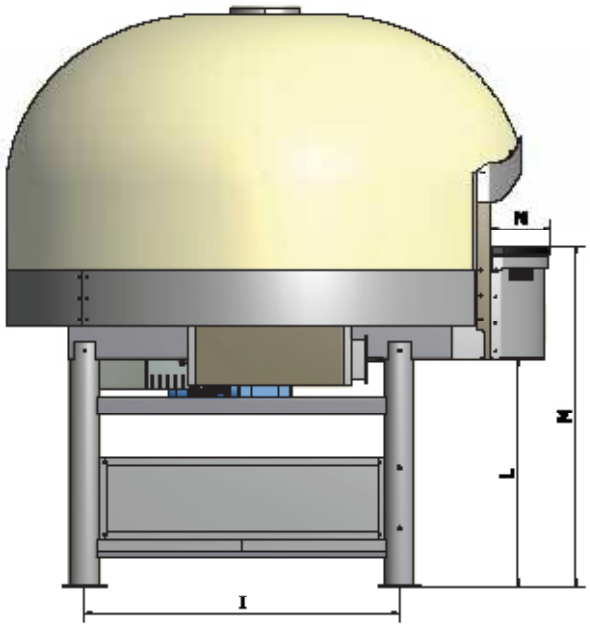
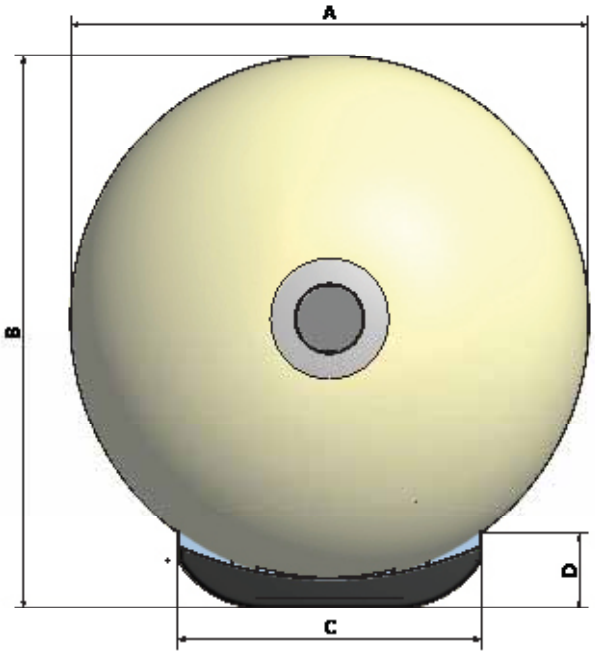
ROTATING PIZZA OVEN: CUPOLA FINISHING DATA SHEET

OVEN MODEL:	**FGRI - FGR - FMR - FWR**
DESCRIPTION:	**Rotating Hybrid gas and wood, combined or wood fired pizza oven**
REFERENCE:	**REV. 03.16**







PICTURE SHOWS OVEN FGR150CB OPERATING ON GAS

Oven Model	A	B	C	D	E	F	G	Ø H	I	L	M	N	O	Weight (Kg)
FGRI100 - FGR110 FMR100 - FWR100	165	177	102	30	94	100	94	20	115	82	122	25	50	2000
FGRI110 - FGR130 FMR130 - FWR130	186	196	112	30	104	100	94	20	115	82	122	25	55	2400
FGRI130 - FGR150 FMR150 - FWR150	202	212	122	30	114	100	94	25	115	82	122	25	65	2800
FGRI150 - FGR160 FMR150 - FW150	230	245	122	30	114	126	94	25	160	85	122	25	82	4000

2.8 AIR SUPPLY

These appliances require make-up air to replace combustion air and excess air taken out by flue.
Table (3) and (4) Page (34) and (35) report the recommended make-up air flow rate for every oven model.
Always check for adequate openings to allow required make-up air to flow in.

2.9 FLUE CONNECTION

This oven is equipped with a draft hood located on the front part of the oven; the hood collects combustion gases and cooking vapor coming out from the oven door.
The oven must be directly connected to a chimeny listed to UL-103HT in accordance to the US/Canadian armonized standard ASI Z83.11/CSA 1.8 standard for Gas Food Service Equipment, 3rd edition,darted July 2006, including addendum ANSI Z83.11b/CSA 1.8b dated January 2009, and ULC-S627, Standard for Space Heaters for use with Solid Fuels.

DO NOT obstruct the flow of flue gases from the door oven. Flue gases must be ventilated to the outside of the building through a ventilation system installed by qualified a technician.

The units are provided with an exhaust flue collar on top of the draft hood (see FIG. 16, Page 6);
Table (3) and (4) shows the collar size depending on the oven model.
These units, to be used to bake pizza and other wheat flour based products:

- When working on gas only with no wood burning they do not produce any igniting or sparking particle; in this case Flue gas temperature do not exceed 160°C (320°F) and the oven is suitable for connection to Type B Gas Vent when used with the draft hood provided.
- When burning wood Flue gas temperature may exceed 160°C (320°F) and an independent Flue evacuation system is required.

2.10 ELECTRICAL CONNECTIONS

The wiring diagram is located inside the control case and in the last page of this manual.
- Verify that the power supply has the same rating of the oven.

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.
DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE YOU ARE WORKING ON THE CIRCUIT.
APPLIANCES EQUIPPED WITH A CONNECTION BOX SUITABLE FOR CONNECTION TO A ½" CONDUIT.

The oven must be connected to the power mains by a qualified and authorized technician.
All wiring should conform the Local and NEC.
These ovens require a single phase/ two phase + ground wire; Ampere rate is 4,5 A at 208V +/-10% 60 Hz with single phase /two phase connections.
The appliance must be electrically grounded in accordance with the National Electrical code ANSI/NFPA 70 or Canadian Electrical Code CSAC22.1, as appropriate.
The oven is equipped with a connection box, with terminal block inside, located on front, right side (see Fig.17, Page 6), pre-drilled to receive a 1/2" conduit.
Install the conduit and proceed driving a proper branch circuit wire in the conduit from the electrical panel to the connection box.
Loosen the upper 3 screws of the field wire terminal.
Insert the the bare wire ends in the field wire terminal openings (GROUNDING in the YELLOW GREEN wire terminal) and tighten the 3 screws securely.

2.11 ADJUSTMENT

Checking Gas Supply Pressure and Manifold Pressure.

WARNING

ADJUSTMENT CAN BE PERFORMED BY QUALIFIED PERSONNEL ONLY

Ovens manufactured by Morello Forni have two independent gas safety systems called CVI ("Combined Valve and Ignition"). The two systems control the temperature of the dome and of the bedplate of the oven through the corresponding burner.
The CVI monitors and optimizes all the functions required to start and safely operate the burner controlling the status of the flame and adjusting the flow of gas supplied to the burner.
The CVI system includes a gas valve directly driven and connected to the gas ignition system.
Even if the burners systems are factory tested and preset for the supplied gas, an additional adjustment might be required.

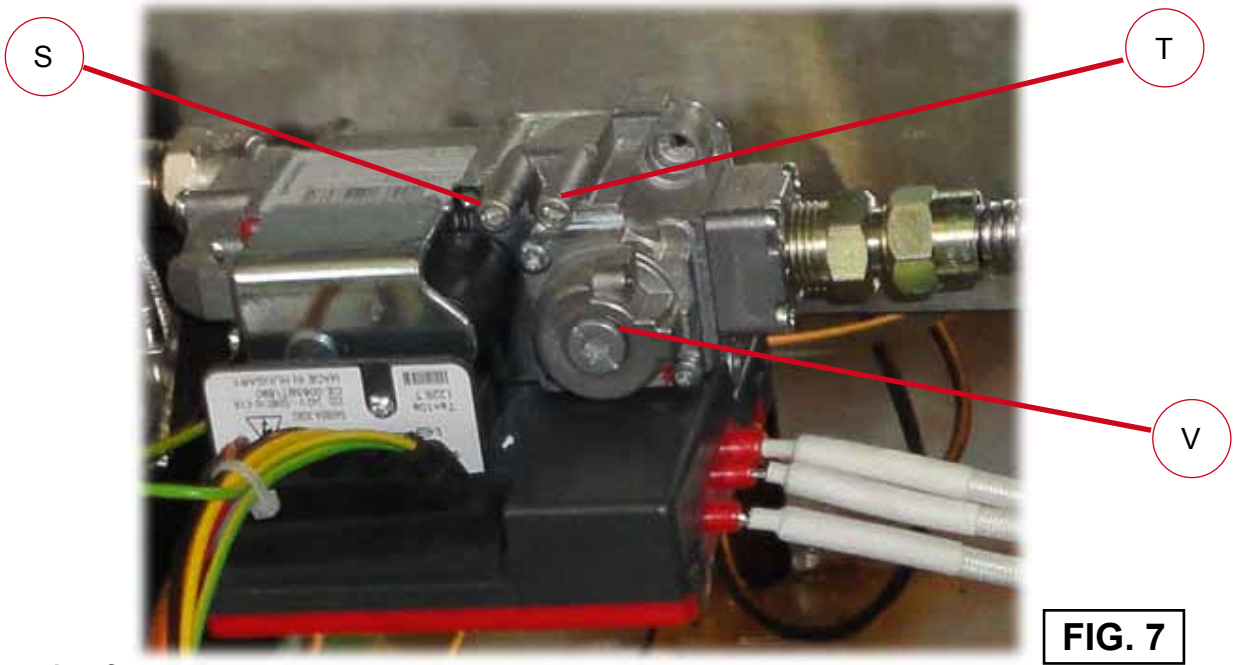


FIG. 7

Proceed as follows (see Fig above):

Pressure Taps

CVI gas valves are provided with proper fittings 9 millimeter diameter for gage connection to check both Supply gas pressure (S) and Manifold pressure (T), see Fig.7
Before checking the pressure rotate counter-clockwise the relevant screw of a half turn and connect gage tube to nipple. Ensure that screw is retightened after testing.

Outlet pressure adjustment

- Start-up appliance in order to have gas input to burner.
- Check gas pressure through the gauge connected to outlet pressure tap.
- Remove cap screw (V) to gain access to pressure regulator adjustment screw.
- Insert a proper gauge (i.e. a 20" IWC water gauge)
- Slowly turn adjustment screw with a small screwdriver until the burner pressure required is indicated by the pressure gauge. Turn adjustment screw clockwise to increase or counterclocwise to decrease gas pressure to the burner.
- Remove Pressure Gauge.
- Replace and tight pressure regulator cap screw (V).

WARNING
DURING ANY TEST PRESSURE OF GAS SUPPLY SYSTEM IF PRESSURE IS IN EXCESS OF 1/2 PSIG (3.45 kPa) THE OVEN AND ITS INDIVIDUAL SHUT-OFF VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM.
THE APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY SYSTEM BY CLOSING ITS MANUAL SHUT-OFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY SYSTEM AT TEST PRESSURE EQUAL OR LESS THAN 1/2 PSIG (3.45 kPa

CHAPTER 3
OPERATING INSTRUCTIONS

WARNING

THE OVEN AND ITS PARTS MIGHT BE HOT. USE CARE WHEN OPERATING AND CLEANING THE OVEN.

WARNING

BEFORE ATTEMPTING TO LIGHT UP BURNERS ALWAYS REMOVE FRONT COVER FROM OVEN CENTRAL DOOR

DO NOT CLOSE CENTRAL OVEN DOOR WITH COVER WHEN BURNERS AND/OR WOOD FIRE ARE ON

FRONT COVER CAN BE PLACED ON OVEN CENTRAL DOOR ONLY WHEN BURNERS AND WOOD FIRE ARE OFF

ALWAYS CHECK THAT FLUE EXTRACTION IS ON – IF NOT SWITCH OFF THE OVEN

ALWAYS ALLOW A 5 MINUTES COMPLETE SHUT OFF PERIOD BEFORE THE APPLIANCE IS RELIGTHTED

FOR YOUR SAFETY

IN CASE OF DANGER SWITCH OFF THE OVEN

3.1 OVEN OPERATING INSTRUCTIONS

Turning ON the oven
Open the gas check valve supplying gas to the oven.
Turn the main power ON/OFF switch to ON.
Switch on the oven touching the relevant icon on the touch screen; the icon will turn from red to green

Turning OFF the oven
Switch off the oven touching the relevant icon on the touch screen; the icon will turn from green to red.
Turn the main power ON/OFF switch to OFF.
Close the gas check valve supplying gas to the oven.

Lighting UP the Dome burner
Touch the upper burner icon on the touch screen enabling the dome burner; the icon will turn from red to green an the CVI system will ignite automatically dome burner depending on the preset dome temperature.

Setting Dome temperature
Touch for 4 seconds the dome temperature indicator until number start flashing, set desired temperature touching + or – icons, wait 5 seconds until temperature indicator stops flashing

Modulating Dome burner flame
Touch for 4 seconds the dome flame modulating icon until starts flashing, set desired level touching + or – icons, wait 5 seconds until icon stops flashing

Shutting OFF Dome burner
Touch the upper burner icon on the touch screen disabling the dome burner; the icon will turn from green to red an the CVI system will shut off automatically the dome burner.

Lighting UP the Bedplate burner
Touch the lower burner icon on the touch screen enabling the bedplate burner; the icon will turn from red to green an the CVI system will ignite automatically bedplate burner depending on the preset bedplate temperature.

Setting Bedplate temperature
Touch for 4 seconds the bedplate temperature indicator until number start flashing, set desired temperature touching + or – icons, wait 5 seconds until temperature indicator stops flashing

Shutting OFF Bedplate burner
Touch the lower burner icon on the touch screen disabling the bedplate burner; the icon will turn from green to red an the CVI system will shut off automatically the bedplate burner.

3.2 BREAK IN PROCEDURE

Your oven is equipped with a refractory hearth, it is critical that the following break-in procedure be followed before beginning any cooking operations. Failure to follow this procedure will void any warranty.
Turn the oven on and set both the dome and bedplate thermostats to 160°C (320°F). Allow the oven to operate at this temperature for a minimum of 8 hours. Let the oven cool down for 4-6 hours and turn on the oven again setting the bedplate thermostat to 200°C (392°F) and the dome to 250°C (482°F). Allow the oven to operate at this temperature for a minimum of 8 hours. Let the oven cool down for 4-6 hours and turn on the oven again setting the bedplate thermostat to 200°C (392°F) and the dome to 300°C (572°F). Allow the oven to operate at this temperature for a minimum of 8 hours.
This procedure will reduce to minimum the possibility of flaws caused by water absorption.
NOTE: once the refractory parts have been dried, any spilling of water inside the oven causing even partial soaking of refractory hearth will require the break-in procedure be repeated.

WARNING

- **IN THIS PHASE, IT IS FORBIDDEN TO BAKE ANY FOOD BECAUSE THE OVEN FIRST NEEDS TO NEUTRALIZE ALL THE MANUFACTURING RESIDUALS IT CONTAINS.**
- **AS THE OVEN RELEASES A HIGH AMOUNT OF STEAM IN THIS PHASE, IT IS NECESSARY TO VENTILATE THE ROOM IN ORDER TO LIMIT CONDENSATION TO THE MINIMUM. THIS PRECAUTION MUST BE OBSERVED FOR THE FIRST 3-4 DAYS, AS THIS IS A RULE AND NOT AN EXCEPTION.**
- **IT IS IMPORTANT TO PROTECT ELECTRIC SYSTEMS AND PLANTS THAT ARE SENSITIVE TO CONDENSATION AND TO THE RELEASED MATERIALS THAT COULD CAUSE DAMAGE TO PROPERTY AND INJURIES TO PEOPLE.**

3.3 OVEN IGNITION.

Morello ovens are designed to work burning different fuels in the following combinations:

- wood only (FW - FWR)
- wood and gas under the bedplate (FM - FMR)
- gas only (FG, FGR, PG)
- gas plus wood (FGI, FGRI, PGI,)

Upon request, all models may feature a rotating bedplate (FWR,FMR, FGR, FGRI)

3.4 USING WOOD MODELS (FW - FWR OVENS)

1) Remove the oven door.
2) Place some wood in the furnace area and light it using clean wood debris or paper.
3) Once the oven is lit, make sure the fire is correctly fueled with wood;

CAUTION:
DO NOT exceed the maximum quantity of wood per hour,
set on an average of 3 to 6 Kg / hr depending on oven model,
see the table: "**Oven model and hourly consumption of wood**" below.

4) When cooking in presence of open flame, make sure that the fire is fueled with small chunks of wood, maintaining the temperature at the desired level.
5) To bake without flame proceed as follows:

- Fire the the oven until temperature raises about 50°C over the desired cooking temperature
- Shut off the oven taking out any residual ember.
- Place the food in the oven and close the oven door.

Oven model and hourly consumption of wood.
Size 100 = 3 kg / hr
Size 110 = 3 kg / hr
Size 130 = 4 kg / hr
Size 150 = 6 kg / hr

3.5 USING GAS AND WOOD MODELS (FM - FMR COMBINED OVENS)

1) Remove the oven door.
2) Switch on the oven and set the bedplate temperature only.
3) Start the bedplate gas burners only.
4) Place some wood in the furnace area and light it using clean wood debris or paper.
5) Once the oven is lit, make sure the fire is correctly fueled with wood;

CAUTION:
DO NOT exceed the maximum quantity of wood per hour,
set on an average of 3 to 6 Kg / hr depending on oven model
see the table: "**Oven model and hourly consumption of wood**" above.

6) When cooking in presence of open flame, make sure that the fire is fuelled with small chunks of wood, maintaining the temperature at the desired level.

CAUTION:

IN FGRI, FMR,FWR, PGI MODELS ALWAYS BURN WOOD IN DEDICATED AREAS (7) ONLY BEYOND IRON PLATE SEPARATOR (8).

3.6 USING GAS MODELS (FG - FGR OVENS)

1) Remove the oven door.
2) Switch on the oven and set dome and bedplate temperature, start both gas burners.
3) The Dome Gas Burner and Bedplate Burner can be adjusted by the Operator using the INTELTOUCH panel by following instructions in chapter 4 of this manual.

3.7 USING GAS MODELS (PG OVENS)

1) Remove the oven door.
2) Switch on the oven and set dome temperature, start gas burner.
3) The Dome Gas Burner can be adjusted by the Operator using the INTELTOUCH panel by following instructions in chapter 4 of this manual.

3.8 USING GAS AND WOOD MODELS (FGI - FGRI - PGI HYBRID OVENS)

1) Remove the oven door.
2) Switch on the oven and set dome and bedplate temperature, start both gas burners.
3) Adjust the Dome Burner around 50% of power.
4) Place the wood inside wood burning area (6).
5) Light the wood and fuel the fire with small chunks of wood; as far as the maximum quantity of wood per hour is allowed see the table: "**Oven model and hourly consumption of wood**" in last page.
6) Dome Gas Burner will help whenever the wood fire itself cannot maintain the required temperature.
7) The bedplate burner (if present) operates heating the bedplate as per temperature bedplate setting.
8) The bedplate burner also helps to speed up the oven temperature increase, keeping the proper bedplate temperature, delivering the best oven performances during any intensive work.

3.9 SWITCHING OFF THE OVEN (ALL MODELS)

1) Turn off the gas burners.
2) Extinguish fire of residual wood or embers if present.
3) Close the supply gas valve.
4) Turn off the main switch of the oven.
5) Observe a minimum period of 5 minutes before closing the oven door

3.10 COOKING HINTS

Preheating

Alter lighting, preheat the oven to the desired temperature. An additional 10-15 minutes is helpful, before starting to bake, to allow temperature to stabilize throughout the oven.
When oven has been shut off the day before from normal operation, reheating to operation temperature will require approximately 90 minutes.

Baking

Recommended pizza baking time is 3-7 minutes at 572°F to 620°F (dome temperature). Variations of both time and temperature may be desirable to meet individual requirements

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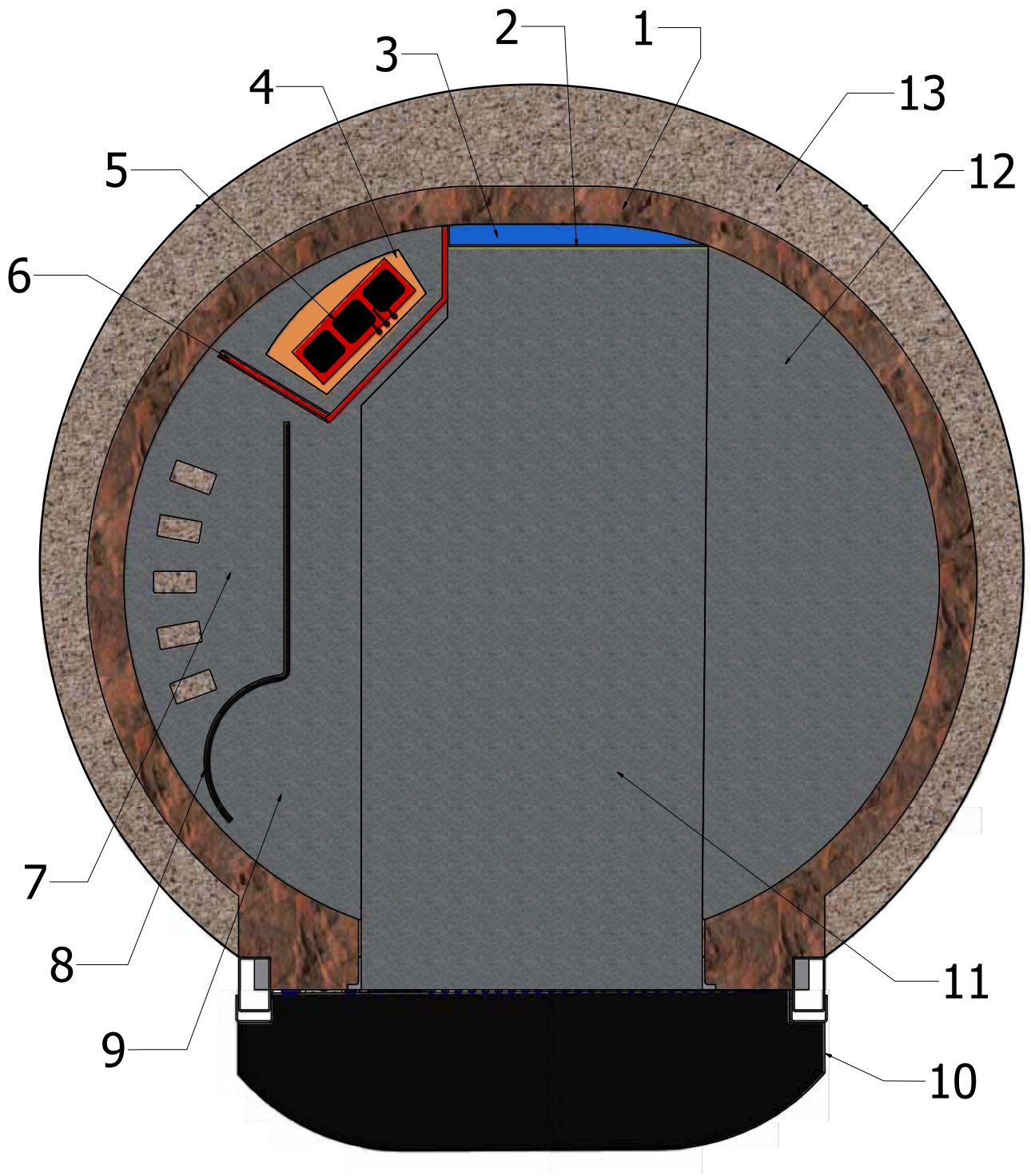
FGI STANDARD RANGE: GAS AND/OR WOOD FIRED OPERATING OVEN INTERNAL CONFIGURATION

MODEL:	**FGI STANDARD**
DESCRIPTION:	**Oven Section View at Baking level surface**
DATE:	**27-04-2016**



1) Refractory Dome
2) Bedplate Exhaust Area Protection
3) Bedplate Exhaust Area
4) Dome Burner Area
5) Dome Gas Burner
6) Dome Burner Protection
7) Wood Fire Area
8) Iron Plate Separator
9) Left Bedplate Sector
10) Natural Stone Shelf
11) Central Bedplate Sector
12) Right Bedplate Sector
13) Insulation

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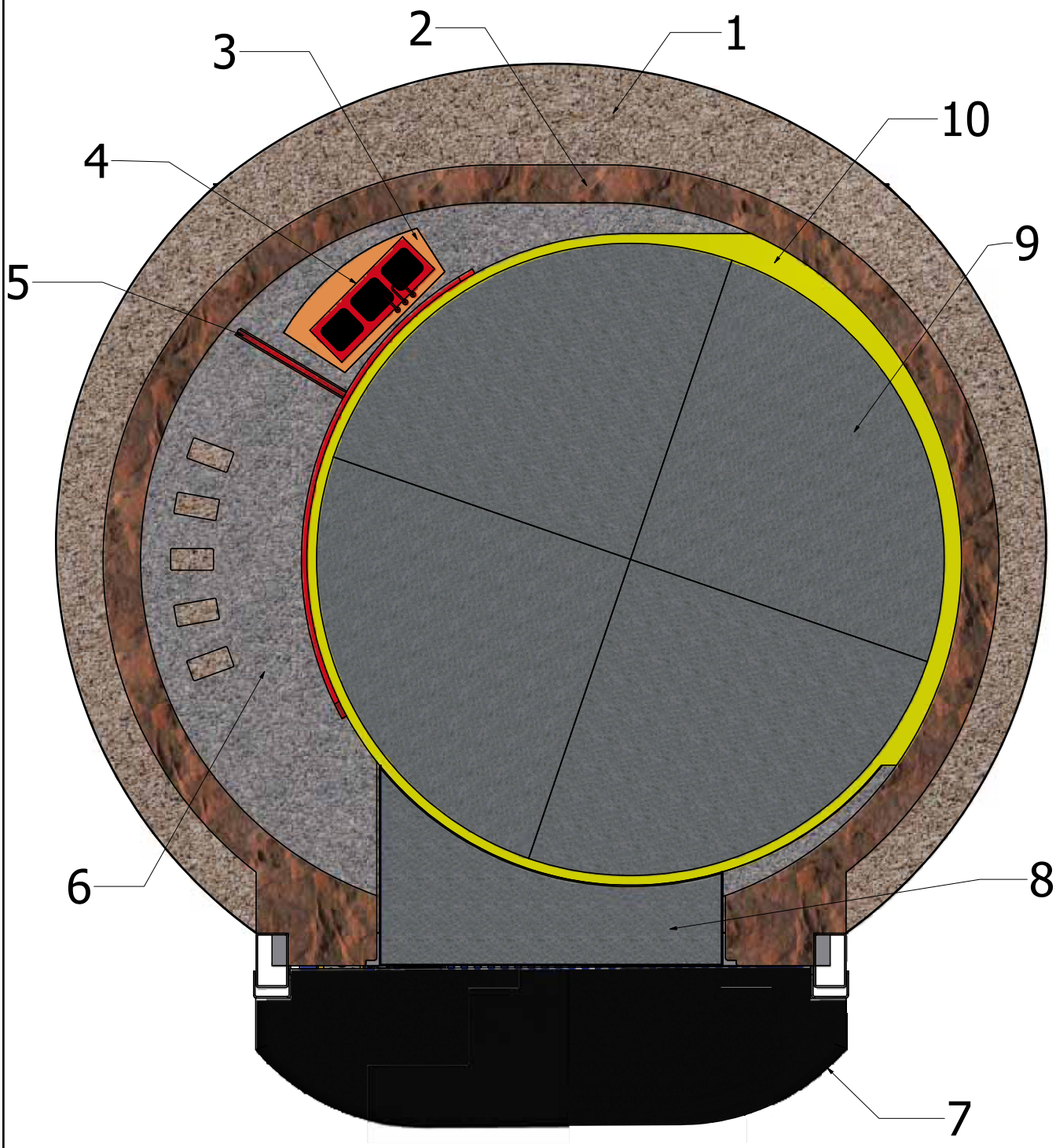
FGRI STANDARD RANGE: GAS AND/OR WOOD FIRED OPERATING OVEN INTERNAL CONFIGURATION

MODEL:	**FGRI STANDARD**
DESCRIPTION:	**Oven Section View at Baking level surface**
DATE:	**27-04-2016**



1) Insulation
2) Refractory Dome
3) Dome Burner Area
4) Dome Gas Burner
5) Burner Area Protection and Separator
6) Wood Burning Area
7) Natural Stone Shelf
8) Central Stone
9) Rotating Bedplate
10) Cleaning Path

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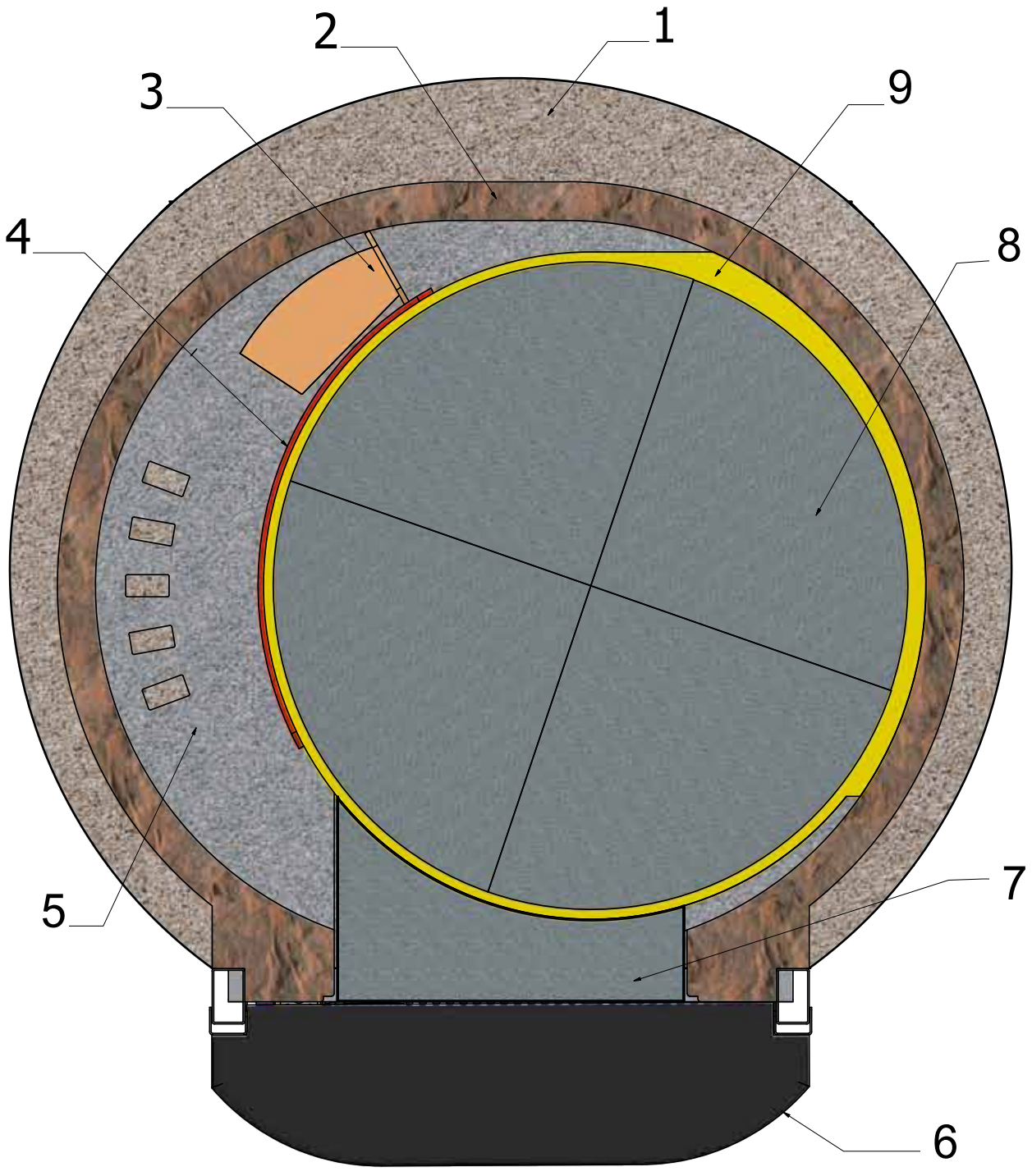
FMR / FWR STANDARD RANGE: GAS AND/OR WOOD FIRED OPERATING OVEN INTERNAL CONFIGURATION

MODEL:	**FMR / FWR STANDARD**
DESCRIPTION:	**Oven Section View at Baking level surface**
DATE:	**27-04-2016**



1) Insulation
2) Refratcory Dome
3) Steel Cap
4) Steel Partition
5) Wood Burning Area
6) Natural Stone Shelf
7) Central Stone
8) Rotating Bedplate
9) Cleaning Path

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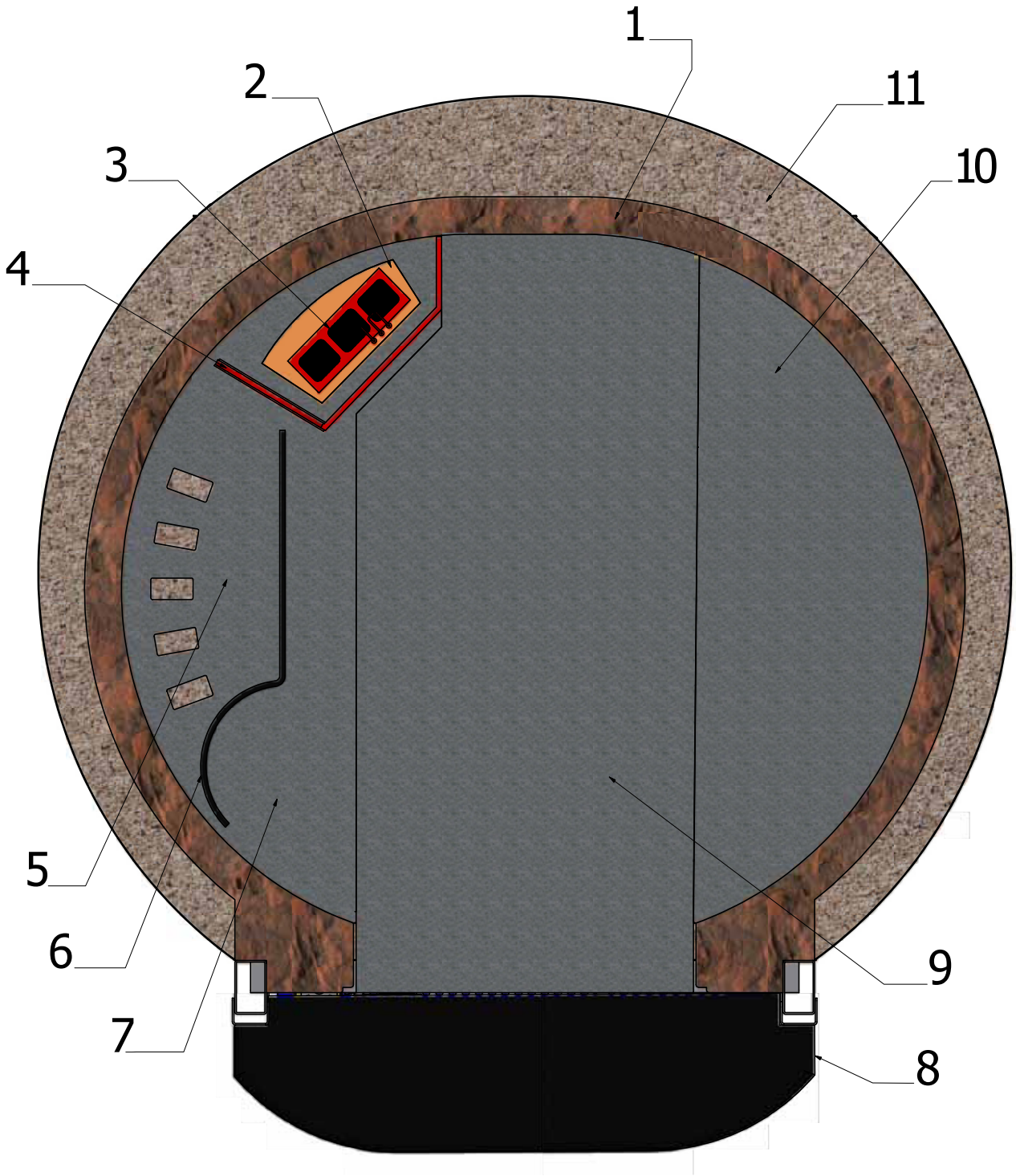
PGI STANDARD RANGE: GAS AND/OR WOOD FIRED OPERATING OVEN INTERNAL CONFIGURATION	
MODEL:	**PGI STANDARD**
DESCRIPTION:	**Oven Section View at Baking level surface**
DATE:	**28-04-2016**



1) Refractory Dome
2) Dome Burner Area
3) Dome Burner
4) Dome Burner Area Protection
5) Wood Fire Area
6) Iron Plate Separator
7) Left Bedplate Sector
8) Natural Stone Shelf
9) Central Bedplate Sector
10) Right Bedplate Sector
11) Insulation

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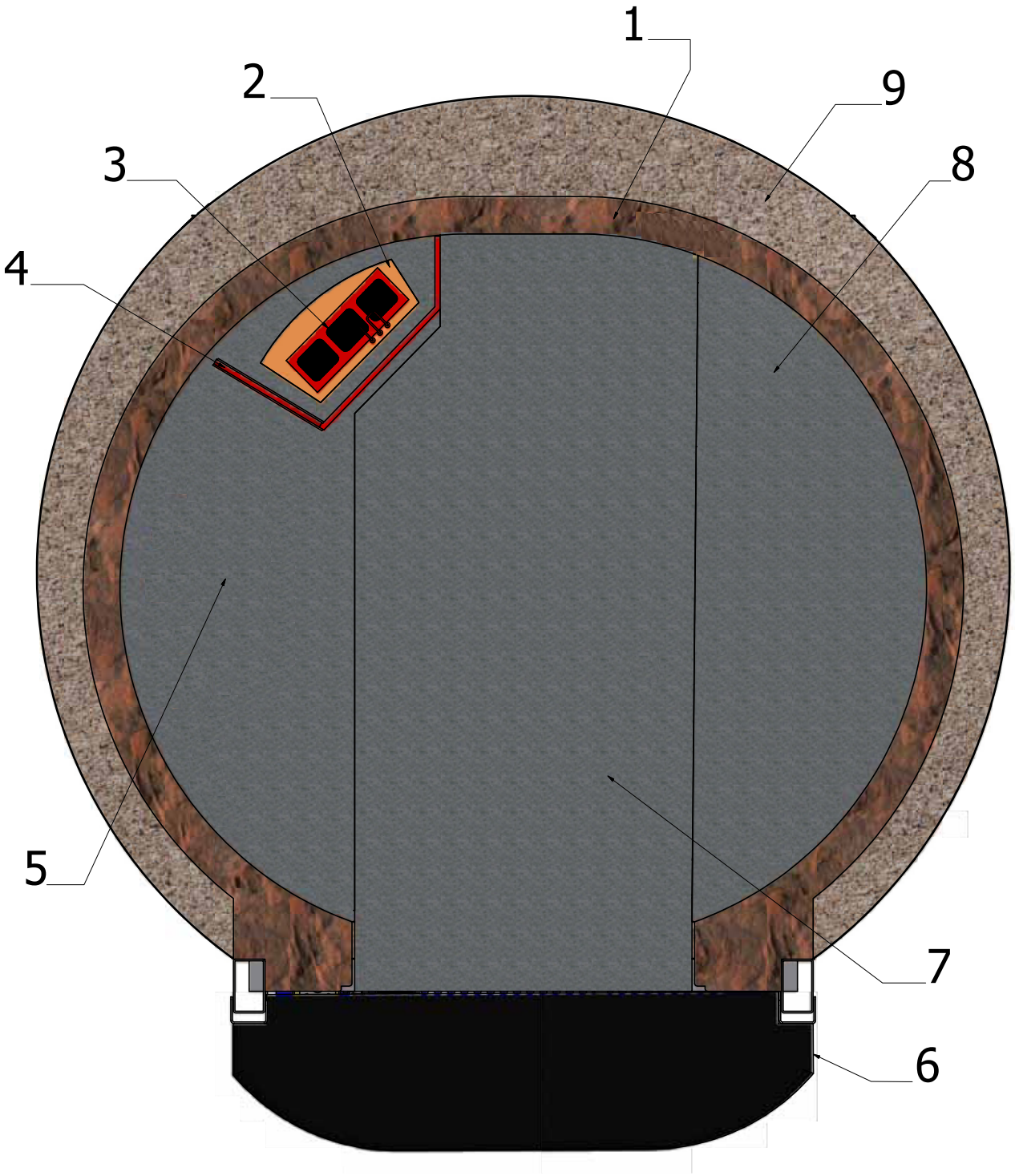
PG STANDARD RANGE: GAS FIRED OPERATING OVEN INTERNAL CONFIGURATION	
MODEL:	**PG STANDARD**
DESCRIPTION:	**Oven Section View at Baking level surface**
DATE:	**28-04-2016**



1) Refractory Dome
2) Dome Burner Area
3) Dome Gas Burner
4) Dome Burner Area Protection
5) Left Bedplate Sector
6) Natural Stone Shelf
7) Central Bedplate Sector
8) Right Bedplate Sector
9) Insulation

CHAPTER 4
OVEN PROGRAMMING AND CONTROL SYSTEM
“INTELTOUCH-MF10”

4.1 OVEN COMMAND AND INTERFACE.

ALL OVEN MODELS

Using the “Inteltouch –MF10” Control Panel
The Inteltouch – MF10 touch control panel is located on the right side of the front panel.
After switching on the oven using the main switch located on right side, the ON-OFF icon (6) will light up

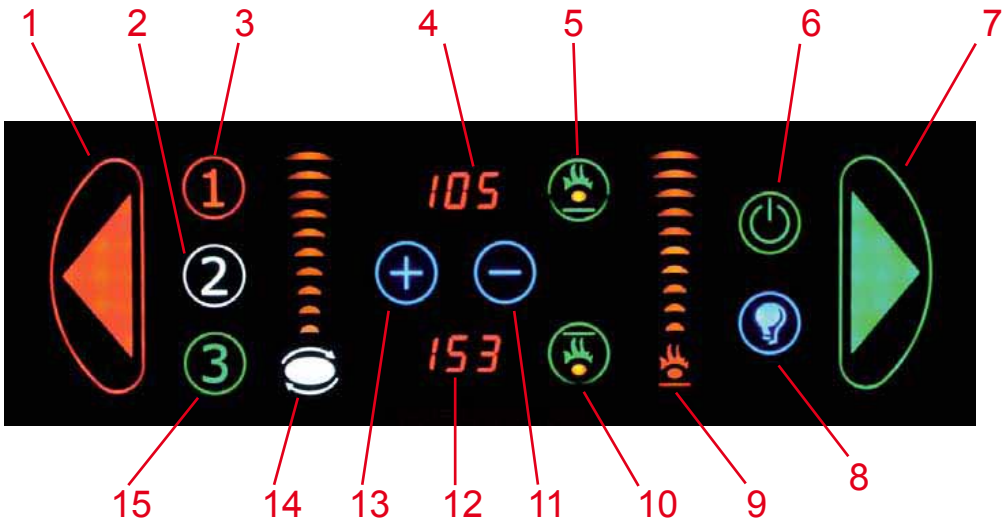
A single touch of the red icon (6) will turn on the panel enabling all the other commands;
the ON-OFF icon will turn green and the other following icons will light up:

Please refer to Your Oven Model, as per following pages, for the exact Touch Panel icons description, functions and operating instructions

TOUCH PANEL STANDBY MODE

To set standby mode on: press and hold command “+” almost 5 seconds.
A countdown will appear on the screen, showing seconds remaining on standby mode.
At the end of countdown, touchpad will return to normal operation

ROTATING BEDPLATE MODELS FGR - FGRI



(1) Bedplate clockwise rotation command.
(2) Cooking program # 2 command
(3) Cooking program # 1 command
(4) Dome temperature indicator
(5) Dome burner command
(6) ON-OFF command
(7) Bedplate counterclockwise rotation command
(8) Lamp switch
(9) Burner modulation command
(10) Bedplate burner command
(11) Decrease value command
(12) Bedplate temperature indicator
(13) Increase value command
(14) Bedplate rotation speed command
(15) Cooking program # 3 command

Preheating
Alter lighting the burners, allow the oven to preheat to the desired temperature. An additional 10-15 minutes is helpful, before starting to bake, to allow temperature to stabilize throughout the oven.
When oven has been shut off the day before from normal operation, reheating to operation temperature will require approximately 90 minutes.

Baking
Recommended pizza baking time is 3-7 minutes at 572°F to 620°F (dome temperature). Variations of both time and temperature may be desirable to meet individual requirements.

Dome and Bedplate Temperature setting

To start the procedure touch the Dome temperature indicator (4) or Bedplate temperature indicator (12), when the relevant indicator number starts blinking set desired temperature using the + (13) or – (11) icons; after 5 seconds of inactivity the last setting is memorized and the indicator number returns solid

Burners Commands

Dome and bedplate burners can be lighted independently by touching the relevant icons (5) and (10).
Touching the red icon will enable the relevant burner to light up and the icon will turn from red to green.
Each time the temperature of dome or bedplate is below the preset value the relevant yellow led inside the burner icon will light up and the burner, if enabled, will ignite automatically; If the burner is disabled (red icon) it will not ignite
Touching a burner green icon will disable and switch off the relevant burner, icon will turn from green to red

Dome burner flame modulation

The working maximum intensity of Dome burner flame can be regulated according to individual cooking requirements.
To start the procedure touch the Dome burner modulation icon (9), when the icon starts blinking set desired maximum intensity using the "**+**" (13) or "**–**" (11) icons; after 5 seconds of inactivity the last setting is memorized and the Dome burner modulation icon returns solid

Bedplate Rotation

One touch of the green or red arrow icons commands bedplate to rotate in one direction or opposite.
The relevant arrow icon will light up to indicate the sense of rotation.
To stop rotation touch the lighted up arrow: the arrow icon will go off and bedplate will stop rotating.
To increase or decrease rotation speed touch the Bedplate rotation speed icon (14) the bedplate rotation icon starts blinking, then change speed using the "**+**" (13) or "**–**" (11) icons; after 5 seconds of inactivity the last setting is memorized and the rotation icon returns solid.

Oven lamp

One touch of the lamp switch icon (8) will switch on the oven light, if present; a second touch will switch it off.

Cooking Automatic Programs

FGRI oven performs best pizza cooking when bedplate rotates at maximum speed; on the other hand putting in and taking out pizza can be done only if bedplate is steady or rotating at very low speed.
Cooking time is also fundamental for proper results and must be adjusted to customer necessity.
FGRI oven can be custom programmed to improve cooking performances minimizing production time.

A program sequence consists of a choice of cooking speed rotation (**U**), cooking time (**t**) and number of alarm beeps at the end of cooking time (**A**).

Taking into consideration that the average cooking time of a thin pizza is 3 minutes, the putting in and taking out pizza time last about 30 seconds and five alarm beeps might be a good choice, the following is an example of how to program the oven (i.e. setting program #1):

1. Touch cooking program # 1 icon (3) for 5 seconds until it starts blinking, Dome temperature indicator icon (4) shows a flashing "**U-1**", meaning that the speed rotation of program #1 can be set;
2. Set speed to 20, using the + (13) or – (11) icons, note that speed can vary from 0(min) to 20(max); Bedplate temperature indicator icon (12) will show the set value;
3. Touch cooking program # 1 icon (3) again (within 5 seconds from last operation), Dome temperature indicator icon (4) shows a flashing "**t-1**", meaning that the cooking time of program #1 can be set;
4. Set cooking time to120 using the + (13) or – (11) icons; Bedplate temperature indicator icon (12) will show the set value;
5. Touch cooking program # 1 icon (3) again (within 5 seconds from last operation), Dome temperature indicator icon (4) shows a flashing "**A-1**", meaning that the number of alarm beeps of program #1 can be set;
6. Set alarm beeps to 5 using the + (13) or – (11) icons; Bedplate temperature indicator icon (12) will show the set value; after 5 seconds of inactivity the last setting program #1 is memorized.

Cooking programs #2 and #3 can be set following the above procedure with desired values.

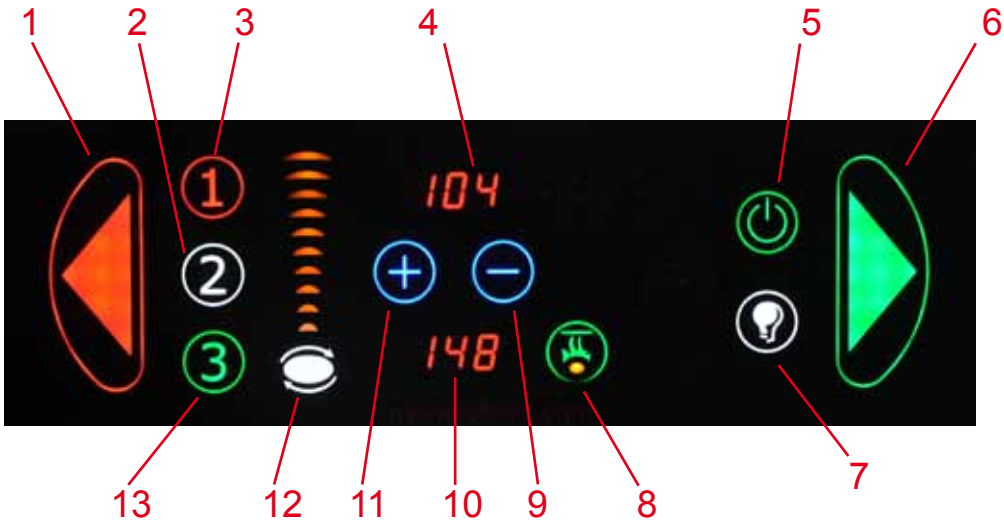
Cooking procedure using a Program

When using a cooking program proceed as follows:

1. Set the desired normal bedplate speed (or zero speed for a steady platform) to put in or take out a pizza using the bedplate rotation icon (14).
2. Set a program, (i.e.#1).
3. Put the pizza in the oven
4. Touch Cooking programs # 1 icon.

The bedplate will start rotating to programmed speed "**U-1**" and after the programmed cooking time "**t-1**" an alarm will go off with the number of programmed beeps "**A-1**" and the bedplate will slow down to preset normal speed ready for pizza taking out.

ROTATING BEDPLATE MODEL FMR



(1) Bedplate clockwise rotation command.
(2) Cooking program # 2 command
(3) Cooking program # 1 command
(4) Dome temperature indicator
(5) ON-OFF command
(6) Bedplate counterclockwise rotation command
(7) Lamp switch
(8) Bedplate burner command
(9) Decrease value command
(10) Bedplate temperature indicator
(11) Increase value command
(12) Bedplate rotation speed command
(13) Cooking program # 3 command

Preheating
Alter lighting the burners, allow the oven to preheat to the desired temperature. An additional 10-15 minutes is helpful, before starting to bake, to allow temperature to stabilize throughout the oven.
When oven has been shut off the day before from normal operation, reheating to operation temperature will require approximately 90 minutes.

Baking
Recommended pizza baking time is 3-7 minutes at 572°F to 620°F (dome temperature). Variations of both time and temperature may be desirable to meet individual requirements.

Bedplate Temperature setting

To start the procedure touch the Bedplate temperature indicator (10), when the relevant indicator number starts blinking set desired temperature using the "**+**" (11) or "**–**" (9) icons; after 5 seconds of inactivity the last setting is memorized and the indicator number returns solid

Burner Commands

Bedplate burners can be lighted by touching the relevant icon (8).
Touching the red icon will enable the bedplate burner to light up and the icon will turn from red to green.
Each time the temperature of bedplate is below the preset value the relevant yellow led inside the burner icon will light up and the burner, if enabled, will ignite automatically; If the burner is disabled (red icon) it will not ignite
Touching a burner green icon will disable and switch off the relevant burner, icon will turn from green to red

Oven lamp

One touch of the lamp switch icon (7) will switch on the oven light, if present; a second touch will switch it off.

Cooking Automatic Programs

FMR oven performs best pizza cooking when bedplate rotates at maximum speed; on the other hand, putting in and taking out pizza can be done only if bedplate is steady or rotating at very low speed.
Cooking time is also fundamental for proper results and must be adjusted to customer necessity.
FMR oven can be custom programmed to improve cooking performances minimizing production time.

A program sequence consists of a choice of cooking speed rotation (**U**), cooking time (**t**) and number of alarm beeps at the end of cooking time (**A**).

Taking into consideration that the average cooking time of a thin pizza is 3 minutes, the putting in and taking out pizza time last about 30 seconds and five alarm beeps might be a good choice, the following is an example of how to program the oven (i.e. setting program #1):

1. Touch cooking program # 1 icon (3) for 5 seconds until it starts blinking, Dome temperature indicator icon (4) shows a flashing "**U-1**", meaning that the speed rotation of program #1 can be set;
2. Set speed to 20, using the "**+**" (11) or "**–**" (9) icons, note that speed can vary from 0 (min) to 20 (max); Bedplate temperature indicator icon (10) will show the set value;
3. Touch cooking program # 1 icon (3) again (within 5 seconds from last operation), Dome temperature indicator icon (4) shows a flashing "**t-1**", meaning that the cooking time of program #1 can be set;
4. Set cooking time to120 using the "**+**" (11) or "**–**" (9) icons; Bedplate temperature indicator icon (10) will show the set value;
5. Touch cooking program # 1 icon (3) again (within 5 seconds from last operation), Dome temperature indicator icon (4) shows a flashing "**A-1**", meaning that the number of alarm beeps of program #1 can be set;
6. Set alarm beeps to 5 using the "**+**" (11) or "**–**" (9) icons; Bedplate temperature indicator icon (10) will show the set value; after 5 seconds of inactivity the last setting program #1 is memorized.

Cooking programs #2 and #3 can be set following the above procedure with desired values.

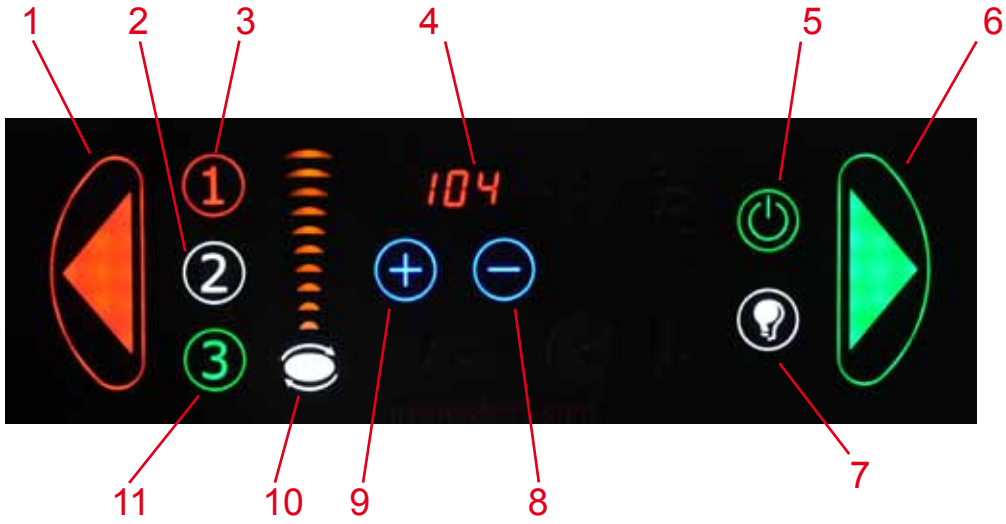
Cooking procedure using a Program

When using a cooking program proceed as follows:

1. Set the desired normal bedplate speed (or zero speed for a steady platform) to put in or take out a pizza using the bedplate rotation icon (12).
2. Set a program, (i.e.#1).
3. Put the pizza in the oven
4. Touch Cooking programs # 1 icon.

The bedplate will start rotating to programmed speed "**U-1**" and after the programmed cooking time "**t-1**" an alarm will go off with the number of programmed beeps "**A-1**" and the bedplate will slow down to preset normal speed ready for pizza taking out.

ROTATING BEDPLATE MODEL FWR



(1) Bedplate clockwise rotation command
(2) Cooking program # 2 command
(3) Cooking program # 1 command
(4) Dome temperature indicator
(5) ON-OFF command
(6) Bedplate counterclockwise rotation command
(7) Lamp switch
(8) Decrease value command
(9) Increase value command
(10) Bedplate rotation speed command
(11) Cooking program # 3 command

Preheating
Alter lighting the wood, allow the oven to preheat to the desired temperature. An additional 10-15 minutes is helpful, before starting to bake, to allow temperature to stabilize throughout the oven.
When oven has been shut off the day before from normal operation, reheating to operation temperature will require approximately 90 minutes.

Baking
Recommended pizza baking time is 3-7 minutes at 572°F to 620°F (dome temperature). Variations of both time and temperature may be desirable to meet individual requirements.

Bedplate Rotation

One touch of the green or red arrow icons commands bedplate to rotate in one direction or opposite.
The relevant arrow icon will light up to indicate the sense of rotation.
To stop rotation touch the lighted up arrow: the arrow icon will go off and bedplate will stop rotating.
To increase or decrease rotation speed touch the Bedplate rotation speed icon (10) the bedplate rotation icon starts blinking, then change speed using the "**+**" (9) or "**–**"(8) icons; after 5 seconds of inactivity the last setting is memorized and the rotation icon returns solid.

Oven lamp

One touch of the lamp switch icon (7) will switch on the oven light, if present; a second touch will switch it off.

Cooking Automatic Programs

FMR oven performs best pizza cooking when bedplate rotates at maximum speed; on the other hand, putting in and taking out pizza can be done only if bedplate is steady or rotating at very low speed.
Cooking time is also fundamental for proper results and must be adjusted to customer necessity.
FMR oven can be custom programmed to improve cooking performances minimizing production time.

A program sequence consists of a choice of cooking speed rotation (**U**), cooking time (**t**) and number of alarm beeps at the end of cooking time (**A**).

Taking into consideration that the average cooking time of a thin pizza is 3 minutes, the putting in and taking out pizza time last about 30 seconds and five alarm beeps might be a good choice, the following is an example of how to program the oven (i.e. setting program #1):

1. Touch cooking program # 1 icon (3) for 5 seconds until it starts blinking, Dome temperature indicator icon (4) shows a flashing "**U-1**", meaning that the speed rotation of program #1 can be set;
2. Set speed to 20, using the "**+**"(9) or "**–**"(8) icons, note that speed can vary from 0 (min) to 20 (max);
3. Touch cooking program # 1 icon (3) again (within 5 seconds from last operation), Dome temperature indicator icon (4) shows a flashing "**t-1**", meaning that the cooking time of program #1 can be set;
4. Set cooking time to 120 using the "**+**"(9) or "**–**"(8) icons;
5. Touch cooking program # 1 icon (3) again (within 5 seconds from last operation), Dome temperature indicator icon (4) shows a flashing "**A-1**", meaning that the number of alarm beeps of program #1 can be set;
6. Set alarm beeps to 5 using the "**+**"(9) or "**–**"(8) icons; after 5 seconds of inactivity the last setting program #1 is memorized.

Cooking programs #2 and #3 can be set following the above procedure with desired values.

Cooking procedure using a Program

When using a cooking program proceed as follows:

1. Set the desired normal bedplate speed (or zero speed for a steady platform) to put in or take out a pizza using the bedplate rotation icon (10).
2. Set a program, (i.e.#1).
3. Put the pizza in the oven
4. Touch Cooking programs # 1 icon.

The bedplate will start rotating to programmed speed "**U-1**" and after the programmed cooking time "**t-1**" an alarm will go off with the number of programmed beeps "**A-1**" and the bedplate will slow down to preset normal speed ready for pizza taking out.

STATIC BEDPLATE MODELS FG - FGI

(1) Dome temperature indicator
(2) Dome burner command
(3) ON-OFF command
(4) Dome temperature indicator
(5) Bedplate burner command
(6) Burner modulation command
(7) Decrease value command
(8) Bedplate temperature command
(9) Increase value command

USING FG - FGI PIZZA OVEN

Preheating
Alter lighting the burners, allow the oven to preheat to the desired temperature. An additional 10-15 minutes is helpful, before starting to bake, to allow temperature to stabilize throughout the oven.
When oven has been shut off the day before from normal operation, reheating to operation temperature will require approximately 90 minutes.

Baking
Recommended pizza baking time is 3-7 minutes at 572°F to 620°F (dome temperature). Variations of both time and temperature may be desirable to meet individual requirements.

Dome and Bedplate Temperature setting

To start the procedure touch the Dome temperature indicator (1) or Bedplate temperature indicator (8), when the relevant indicator number starts blinking set desired temperature using the "**+**" (9) or "**–** "(7) icons; after 5 seconds of inactivity the last setting is memorized and the indicator number returns solid

Burners Commands

Dome and bedplate burners can be lighted independently by touching the relevant icons (2) and (5).
Touching the red icon will enable the relevant burner to light up and the icon will turn from red to green.
Each time the temperature of dome or bedplate is below the preset value the relevant yellow led inside the burner icon will light up and the burner, if enabled, will ignite automatically; If the burner is disabled (red icon) it will not ignite
Touching a burner green icon will disable and switch off the relevant burner, icon will turn from green to red

Dome burners flame modulation

The working maximum intensity of Dome burners flame can be regulated according to individual cooking requirements. To start the procedure touch the Dome burner modulation icon (6), when the icon starts blinking set desired maximum intensity using the "**+**" (9) or "**–**" (7) icons; after 5 seconds of inactivity the last setting is memorized and the Dome burner modulation icon returns solid

Oven lamp

One touch of the lamp switch icon (4) will switch on the oven light, if present; a second touch will switch it off.

STATIC BEDPLATE MODELS PG - PGI

(1) Dome temperature indicator
(2) Dome burner command
(3) ON-OFF command
(4) Light switch
(5) Burner modulation command
(6) Decrease value command
(7) Increase value command

USING PG - PGI PIZZA OVEN

Preheating
Alter lighting the burners, allow the oven to preheat to the desired temperature. An additional 10-15 minutes is helpful, before starting to bake, to allow temperature to stabilize throughout the oven.
When oven has been shut off the day before from normal operation, reheating to operation temperature will require approximately 90 minutes.

Baking
Recommended pizza baking time is 3-7 minutes at 572°F to 620°F (dome temperature). Variations of both time and temperature may be desirable to meet individual requirements.

Dome Temperature setting

To start the procedure touch the Dome temperature indicator (1), when the relevant indicator number starts blinking set desired temperature using the "**+**" (7) or "**–**" (6) icons; after 5 seconds of inactivity the last setting is memorized and the indicator number returns solid

Burners Commands

Dome burners can be lighted by touching the relevant icon (2).
Touching the red icon will enable the burner to light up and the icon will turn from red to green.
Each time the dome temperature is below the preset value the relevant yellow led inside the burner icon will light up and the burner, if enabled, will ignite automatically; If the burner is disabled (red icon) it will not ignite
Touching a burner green icon will disable and switch off the burner, icon will turn from green to red

Dome burners flame modulation

The working maximum intensity of Dome burners flame can be regulated according to individual cooking requirements. To start the procedure touch the Dome burner modulation icon (5), when the icon starts blinking set desired maximum intensity using the "**+**" (7) or "**–**" (6) icons; after 5 seconds of inactivity the last setting is memorized and the Dome burner modulation icon returns solid

Oven lamp

One touch of the lamp switch icon (8) will switch on the oven light, if present; a second touch will switch it off.

STATIC MODEL FM

(1) Dome temperature indicator
(2) ON-OFF command
(3) Light switch
(4) Bedplate burner command
(5) Decrease value command
(6) Bedplate temperature indicator
(7) Increase value command

USING FM PIZZA OVEN

Preheating
Alter lighting the wood and the Bedplate burners, allow the oven to preheat to the desired temperature. An additional 10-15 minutes is helpful, before starting to bake, to allow temperature to stabilize throughout the oven.
When oven has been shut off the day before from normal operation, reheating to operation temperature will require approximately 90 minutes.

Baking
Recommended pizza baking time is 3-7 minutes at 572°F to 620°F (dome temperature). Variations of both time and temperature may be desirable to meet individual requirements.

Bedplate Temperature setting

To start the procedure touch the Bedplate temperature indicator (6), when the relevant indicator number starts blinking set desired temperature using the "**+**" (7) or "**–**" (5) icons; after 5 seconds of inactivity the last setting is memorized and the indicator number returns solid

Burners Commands

Bedplate burners can be lighted by touching the relevant icon (4).
Touching the red icon will enable the burner to light up and the icon will turn from red to green.
Each time the bedplate temperature is below the preset value the relevant yellow led inside the burner icon will light up and the burner, if enabled, will ignite automatically; If the burner is disabled (red icon) it will not ignite
Touching a burner green icon will disable and switch off the burner, icon will turn from green to red

Oven lamp

One touch of the lamp switch icon (8) will switch on the oven light, if present; a second touch will switch it off.

STATIC MODEL FW

(1) Dome temperature indicator
(2) ON-OFF command
(3) Light switch
(4) Bedplate temperature indicator

USING FW PIZZA OVEN

Preheating
Alter lighting the wood, allow the oven to preheat to the desired temperature. An additional 10-15 minutes is helpful, before starting to bake, to allow temperature to stabilize throughout the oven.
When oven has been shut off the day before from normal operation, reheating to operation temperature will require approximately 90 minutes.

Baking
Recommended pizza baking time is 3-7 minutes at 572°F to 620°F (dome temperature). Variations of both time and temperature may be desirable to meet individual requirements.

Oven lamp

One touch of the lamp switch icon (8) will switch on the oven light, if present; a second touch will switch it off.

CHAPTER 5
CLEANING AND MAINTENANCE

5.1 CLEANING THE OVEN

- Brush the cooking top with a brass brush.
- If food residuals are present on the cooking top, try removing them as much as possible with a baking shovel and leave the rest to dry so that it can be removed a few minutes later.
- The baking residues found in the cooking area, can be brushed into the opening located between the rotating bedplate and the oven dome, causing it to drop into the central debris collection drawer.
- We recommend to clean the debris collection drawer daily and, during intensive use.
- Never use water or other liquids to clean the inside of the oven.
- Avoid striking the cooking shelf while cleaning it as this can cause damage.
- The oven neutralizes the odors of previously cooked food every time it reaches the cooking temperature, typically above 250° Centigrade.
- Use damp clothes without detergents to clean external surfaces of the oven.
- To clean the touchpad use a damp cloth with touchpad in standby mode on (see page 29).

5.2 MAINTENANCE

WARNING
THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING AND CLEANING THE OVEN VENT

This oven is manufactured to last long with very little maintenance, to be performed by authorized Personnel only.
It is recommended to contact annually a Morello Forni representative to arrange a control to the oven.
Weekly check visually the flame plumes for proper combustion.
Monthly open the front panel and blow any residue from electric circuitry.
Annually, when the oven is cool, check the flue and clear any obstructions.

Service and Parts Information
To obtain service and parts information concerning this oven, contact the Morello Forni Dealer in your area (refer to listing supplied with the oven), or Morello Forni Service Department at the address or phone number shown on the front cover of this manual.

5.3 TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Too Much Bottom Heat Uneven Backing	1. Bedplate Thermostat improper setting. 2. Temperature too low. 3. Improper operation. 4. Bedplate and/or Dome thermostats improper setting
Too Much Top Heat	1. Dome Thermostat improper setting. 2. Temperature too high.
Dried Out Products	1. Temperature too low. 2. Baking time too long.
Poor Ignition	1. Insufficient input. 2. Poor air-gas adjustment (contact your local Morello Forni Dealer).

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TECHNICAL DATA SHEET: TABLE 1

REF	**OVEN RATINGS**
REVISION :	**USA_V.03_2016**
DATE	**28-04-2016**

TABLE 1	Natural Gas				Propane Gas LP			
Oven Model	Total Input Rate (Btu/hr)	Nos. of burners and Input Rate (BTU/hr)		Manifold Pressure (iwc)	Total Input Rate (Btu/hr)	Nos. of burners and Input Rate (BTU/hr)		Manifold Pressure (iwc)
		Bedplate	Dome			Bedplate	Dome	
FGR110 FG110	136.000	1 x 36.000	1 x 100.000	5.4	85.300	1 x 28.000	1 x 57.300	10.5
FGRi100 FGI110	136.000	1 x 36.000	1 x 100.000	5.4	85.300	1 x 28.000	1 x 57.300	10.5
FMR100 FM110	36.000	1 x 36.000	no	5.4	28.000	1 x 28.000	no	-
FWR100 FW110	-	no	no	-	-	no	no	-
PGI110 PG110	100.000	no	1 x 100.000	5.4	57.300	no	1 x 57.300	10.5
FGR130 FG130	136.000	1 x 36.000	1 x 100.000	5.4	85.300	1 x 28.000	1 x 57.300	10.5
FGRi110 FGI130	136.000	1 x 36.000	1 x 100.000	5.4	85.300	1 x 28.000	1 x 57.300	10.5
FMR110 FM130	36.000	1 x 36.000	no	5.4	28.000	1 x 28.000	no	-
FWR110 FW130	-	no	no	-	-	no	no	-
PGI130 PG130	100.000	no	1 x 100.00	5.4	57.300	no	1 x 57.300	10.5
FGR150 FG180	169.000	1 x 36.000	1 x 133.000	5.4	104.400	1 x 28.000	1 x 76.400	10.5
FGRi130 FGI150	169.000	1 x 36.000	1 x 133.000	5.4	104.400	1 x 28.000	1 x 76.400	10.5
FMR130 FM150	36.000	1 x 36.000	no	5.4	28.000	1 x 28.000	no	-
FWR130 FW150	-	no	no	no	-	no	no	-
PGI150 PG150	133.000	no	1 x 133.000	5.4	76.400	no	1 x 76.400	10.5
FGR160 FG180	236.000	1 x 36.000	2 x 100.000	5.4	142.600	1 x 28.000	2 x 57.300	10.5
FGRi150 FGI180	236.000	1 x 36.000	2 x 100.000	5.4	142.600	1 x 28.000	2 x 57.300	10.5
FMR150 FM180	36.000	1 x 36.000	no	5.4	28.000	1 x 28.000	no	10.5
FWR150 FW180	-	no	no	-	-	no	no	-
PGI180 PG180	200.000	no	2 x 100.000	5.4	114.600	no	2 x 57.300	10.5

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TECHNICAL DATA SHEET: TABLE 2

REF	**NOZZLES AND AIR SETTINGS**
REVISION :	**USA_V.03_2016**
DATE	**28-04-2016**

TABLE 2	Natural Gas				Propane Gas LP			
	NOZZLE ORIFICES: q.ty x hole diameter (mm)		PRIMARY AIR SETTING (mm)		NOZZLE ORIFICES: q.ty x hole diameter (mm)		PRIMARY AIR SETTING (mm)	
Oven Model	Bedplate Burner	Dome Burner	Bedplate Burner	Dome Burner	Bedplate Burner	Dome Burner	Bedplate Burner	Dome Burner
FGR110 FG110	1 x 2,50	3 x 2,40	8	15	1 x 1,70	3 x 1,40	15	maximum
FGRi100 FGI110	1 x 2,50	3 x 2,40	8	15	1 x 1,70	3 x1,40	15	maximum
FMR100 FM110	1 x 2,50	-	8	-	1 x 1,70	-	15	-
FWR100 FW110	-	-	-	-	-	-	-	-
PGI110 PG110	-	3 x 2,40	-	15	-	3 x 1,40	-	maximum
FGR130 FG130	1 x 2,50	3 x 2,40	8	15	1 x 1,70	3 x 1,40	15	maximum
FGRi110 FGI130	1 x 2,50	3 x 2,40	8	15	1 x 1,70	3 x 1,40	15	maximum
FMR110 FM130	1 x 2,50	-	8	-	1 x 1,70	-	-	maximum
FWR110 FW130	-	-	-	-	-	-	-	-
PGI130 PG130	-	3 x 2,40	-	15	-	3 x 1,40	-	maximum
FGR150 FG150	1 x 2,50	4 x 2,40	8	15	1 x 1,70	4 x 1,40	15	maximum
FGRi130 FGI150	1 x 2,50	4 x 2,40	8	15	1 x 1,70	4 x 1,40	15	maximum
FMR130 FM150	1 x 2,50	-	8	-	1 x 1,70	-	15	-
FWR130 FW150	-	-	-	-	-	-	-	-
PGI150 PG150	-	4 x 2,40	-	15	-	4 x 1,40	-	maximum
FGR160 FG180	1 x 2,50	6 x 2,40	8	15	1 x 1,70	6 x 1,40	15	maximum
FGRi150 FGI180	1 x 2,50	6 x 2,40	8	15	1 x 1,70	6 x 1,40	15	maximum
FMR150 FM180	1 x 2,50	-	-	-	1 x 1,70	-	15	-
FWR150 FW180	-	-	-	-	-	-	-	-
PGI180 PG180	-	6 x 2,40	-	15	-	6 x 1,40	-	maximum

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TECHNICAL DATA SHEET: TABLE 3

REF	AIR COMBUSTION AND EXAUST - NATURAL GAS
REVISION :	USA_V.04_2016
DATE	05-09-2016

TABLE 3	Oven operating on Natural Gas and/or Wood: comburent air and draft required at the exhaust flue collar of the oven				
Oven Model	**GAS Input Rate (Btu/hr)**	**WOOD Input Rate (Btu/hr)**	**Total air amount for combu-stion (cubic feet / hr)**	**exhaust flues indicative amount (cubic feet / hr)**	**Flue collar internal nominal diameter**
FGR110 FG110	136.000	-	2.818	49.317	8 Inch
FGRi100 FGI110	136.000	52.000	3.665	63.443	8 Inch
FMR100 FM110	36.000	52.000	1.596	27.228	8 Inch
FWR100 FW110	-	52.000	847	14.126	8 Inch
PGI110	100.000	52.000	2.919	50.388	8 Inch
PG110	100.000	-	2.072	36.262	8 Inch
FGR130 FG130	136.000	-	2.818	49.317	10 Inch
FGRi110 FGI130	136.000	52.000	3.665	63.443	10 Inch
FMR110 FM130	36.000	52.000	1.596	27.228	10 Inch
FWR110 FW130	-	52.000	847	14.126	10 Inch
PGI130	100.000	52.000	2.919	50.388	10 Inch
PG130	100.000	-	2.072	36.262	10 inch
FGR150 FG150	169.000	-	3.496	61.165	10 Inch
FGRi130 FGI150	169.000	70.000	4.626	77.763	10 Inch
FMR130 FM150	36.000	70.000	1.879	29.700	10 Inch
FWR130 FW150	-	70,000	1.130	16.598	10 Inch
PGI150	133.000	70.000	3.881	64.734	10 Inch
PG150	133.000	-	2.751	48.136	10 inch
FGR160 FG180	236.000	-	4.915	86.027	10 Inch
FGRi150 FGI180	236.000	104.000	6.610	105.450	10 Inch
FMR150 FM180	36.000	104.000	2444	32.525	10 Inch
FWR150 FW180	-	104.000	1.695	19.423	10 Inch
PGI180	200.000	104.000	5.860	92.327	10 inch
PG180	200.000	-	4.165	72.904	10 inch

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TABLE 4	**Oven operating on LP Gas and/or wood: comburent air and draft required at the exhaust flue collar of the oven**				
Oven Model	**GAS Input Rate (Btu/hr)**	**WOOD Input Rate (Btu/hr)**	**Total air amount for combustion (cubic feet / hr)**	**exhaust flues indicative amount (cubic feet / hr)**	**Flue collar internal nominal diameter**
FGR110 FG110	85.300	-	1.765	30.900	8 Inch
FGRi100 FGI110	85.300	52.000	2.612	45.026	8 Inch
FMR100 FM110	28.000	52.000	1.430	24.261	8 Inch
FWR100 FW110	-	52,000	847	14.126	8 Inch
PGI110	57.300	52.000	2.033	34.883	8 Inch
PG110	57.300	-	1.186	20.757	8 Inch
FGR130 FG130	85.300	-	1.765	30.900	10 Inch
FGRi110 FGI130	85.300	52.000	2.612	45.026	10 Inch
FMR110 FM130	28.000	52.000	1.430	24.261	10 Inch
FWR110 FW130	-	52.000	847	14.126	10 Inch
PGI130	57.300	52.000	2.033	34.883	10 Inch
PG130	57.300	-	1.186	20.757	10 Inch
FGR150 FG150	104.400	-	2.154	37.698	10 Inch
FGRi130 FGI150	104.400	70.000	3.284	54.296	10 Inch
FMR130 FM150	28.000	70.000	1.715	26.733	10 Inch
FWR130 FW150	-	70.000	1.130	16.598	10 Inch
PGI150	76.400	70.000	2.706	44.185	10 Inch
PG150	76.400	-	1.576	27.587	10 Inch
FGR160 FG180	142.600	-	2.952	51.665	10 Inch
FGRi150 FGI180	142.600	104.000	4.647	71.088	10 Inch
FMR150 FM180	28.000	104.000	2.278	29.558	10 Inch
FWR150 FW180	-	104.000	1.695	19.423	10 Inch
PGI180	114.600	104.000	4.067	60.943	10 Inch
PG180	114.600	-	2.372	41.520	10 Inch

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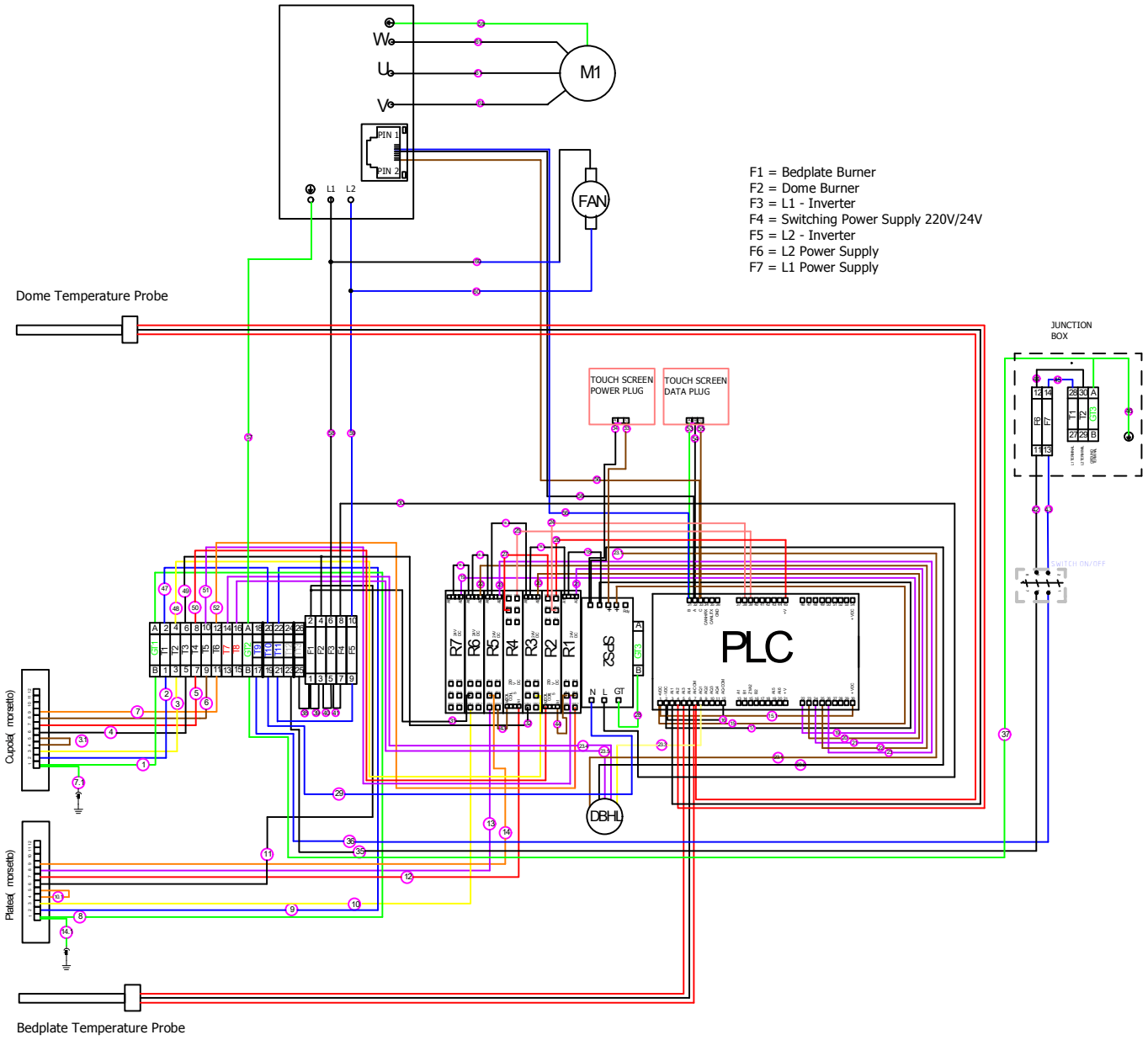
TECHNICAL DATA SHEET: WIRING DIAGRAM OVEN MODEL FGRI-14	
REF	**OVEN RANGE FGR - FGRI UL APPROVED**
REVISION :	**USA_V.03_2016**
DATE	**28-04-2016**



5.4 TESTING AND WARRANTY

The unit has been tested in the manufacturer's plant prior to delivery and is supplied ready to be used.
The 12 months WARRANTY period starts from the date of delivery of the oven and covers the repairs of all defective parts, with the only exception of electric and electronic components, subject to replacement.
Any visible defects and non conformities with the purchase order must be reported to the Manufacturer within 5 days from the date of receipt of the oven.
Any other defects arising after the receipt of the oven must be reported within five days from occurrence or, in any case, within 6 months maximum, failure to comply will void warranty.
The purchaser is entitled to claim for repairs/ replacement of the defective parts only, as the warranty does not cover any whatsoever direct or indirect damage.
However, the reparation or replacement of defective parts must be requested within the maximum limit stated in the warranty, unless otherwise provided for in applicable laws and regulations.
Defective materials shall be repaired or replaced in the manufacturer's plant. Therefore, the purchaser shall return said materials to the manufacturer premises, who shall in turn return them carriage forward to the customer.

NOTE: