



Many thanks for your interest in our ovens, **the top pizza-makers' favourite in Italy and abroad for more than 25 years.**

My main aim is to provide a working tool of the very highest quality, capable of cooking pizzas **to above-average standards** and truly helping the pizza-maker, enabling him to express his skills to the full. All with the greatest **user-friendliness.**

I started my career in the sector in the '80s, when I first decided to put into practice my inspirational idea of **creating an oven with unique characteristics.**

It all started with a single intention: to find a way of **increasing production capacity** while maintaining **the same high product quality** and **cutting lengthy pizzeria waiting times.**

I built my **first SU&GIU rotary oven** at a house in the countryside and I officially applied to patent it in 1992. The same year saw the birth of Marana Forni, the first company in the world to revolutionise the way of cooking pizza thanks to a rotating, lifting cooking surface.

**The first oven we installed is still in operation today.**

Over the years, our products have achieved a variety of European and international **quality certifications** and they are covered by several **exclusive patents.**

The top **Pizza Schools** in Italy, France, Spain and Australia have been using our ovens for more than 25 years.

The **World Pizza Championship** is held in Italy using Marana Forni and the organisers have chosen Marana Forni as official technical supplier of ovens for the **Neapolitan Pizza, Traditional Pizza, Gourmet Pizza and Shovel Pizza competitions.** The French, Belgian and Spanish Championships have also been held using our ovens for several years, in view of the cooking quality our units are able to ensure.

Our passion for our work is unchanged, supported by our experience and the latest technology.

**In this publication, we have pleasure in introducing the best solution for your production and quality needs.**

*Ferdinando Marana*



# Why Marana Forni is a market leader

Special construction features, top quality raw materials and ground-breaking patents make our pizza ovens unique.

The strong points of MaranaForni pizza ovens were not designed for decorative purposes; they derive from genuine requirements for productivity and ease of use, to simplify the lives of their users.

WE HAVE NOW INSTALLED THOUSANDS OF OVENS IN MORE THAN 75 COUNTRIES ALL OVER THE WORLD.



## Oven technology is at the state of the art

OUR OVENS ARE PATENTED AND CERTIFIED

-  **Inventors of the rotary pizza oven**
-  **Cooking surface with micro-perforations**
-  Cooking surface **rotation**
-  Cooking surface **lifting system** (SU&GIU rotary oven)
-  **TurboLegna and TurboGas**
-  **Oven with 3 openings:** wood loading, oven door, ash box
-  **Pellet-fired pizza oven**
-  **European and International Certifications**



see Official Listing

EVERY OVEN IS BUILT BY HAND IN ITALY AT OUR VERONA PLANT



## Fuel types available



Wood



Gas



Pellet



Combined

## UNBEATABLE CONVENIENCE

**Added value feature:** even after purchase, your oven can be converted to the fuel type of your choice, or another type can be added (combined oven).



# Ovens are easy to use

## USER-FRIENDLINESS

**No stress.** Working has never been so easy. All your oven's main functions are controlled by a user-friendly joystick.

Our **testing room** is at your service: you can try our oven with your own dough and experience its ease of use and cooking quality for yourself.

## SAFETY and QUALITY GUARANTEE

All our products are **tested in the factory prior to delivery.** Thanks to our engineers' know-how and many years of experience, we offer unbeatable reliability all over the world.

## EASE OF MAINTENANCE

Our ovens have been invented with a structure that enables any type of **maintenance to be carried out independently** by anyone with basic manual skills. However, our engineers are always at your service.



# WHAT YOU CAN COOK IN A MARANA OVEN



Neapolitan Pizza



Traditional Pizza



Roman Pizza



Pizza Metro



Shovel Pizza



Pizza al Taglio



Gourmet Pizza



Deep Pan Pizza



Roman Pinsa



Farinata-Cecina



Kebab



Panuozzo



Flatbread



Bakery products

... and much, much more ...



Meat



Fish



Vegetables



Traditional dishes



You can delight a more and more demanding clientele!

The Marana oven is designed to allow instantaneous variation of cooking modes, to suit the chosen type of product ...

... the only limit is your imagination!

## WHAT WE OFFER

### Including in your price

- Steel free-standing structure to support the oven:  
no masonry structures are required for the oven
- Steel night door for oven door:  
keeps the oven warm overnight, meaning fuel savings and a warmer oven in the morning.
- Ash box/air inlet: good combustion relies on the right air-fuel ratio. This accessory allows regulation of the air inflow and easy ash recovery and ember distribution in the hearth underneath the cooking surface
- Separate opening of oven door and wood loading door with ceramic glass flame window. This construction approach makes the oven convenient, easy and clean to use, apart from the attractive feature of a more visible flame.
- Steel flue easily connected to your chimney
- Oven control panel: the programmed cooking process starts at the touch of a finger; the oven temperature and cooking time are displayed; everything is under control.

## EXCLUSIVE MARANA FORNI FEATURES

- ✓ Dome and cooking surface: constructed from high density refractory material (3000 kg per cubic metre) created and mixed directly by Marana Forni.
- ✓ Food zone constructed from high grade non-toxic cements resistant up to 1250°C
- ✓ Cooking surface with micro-perforations: easier expulsion of moisture from the pizza, for better, more fragrant cooking, no burning and shedding of surplus flour.
- ✓ Su&giu Function. This up and down movement allows cooking at intermediate heights, for extra-fast heating of the cooking surface.
- ✓ Genius rotating system. You cook your pizzas in 1 turn, you chose your desired temperature, time of cooking, measure of flame = anybody can stand in front of your oven putting in and taking out pizzas, pizzas, pizzas....
- ✓ Functional predispositions: Su&giu predisposition and Genius predisposition gives you the possibility to buy a rotating oven and in the future, transform it in Su&giu or Genius rotating oven, just changing some parts. You must not change your oven!!!!!!!!!!!!

## QUICK GUIDE

### to choose your oven's functions and optionals

Purchasing a new pizza oven means investing in your business. If you invest, this means you want to improve quality, increase output, simplify procedures, reduce costs and earn more. Marana Forni has developed functions that reach beyond the construction of a conventional rotary oven, to further increase its ovens' performance.

<p><b><u>SU&amp;GIU: COOKING SURFACE LIFTING SYSTEM</u></b></p> <p><i>It guarantees constant pizza quality thanks to cooking at intermediate heights, and allows the cooking surface to heat up faster</i></p>	<p>The up-down movement allows cooking at intermediate heights inside the oven, and faster cooking surface heating. This is thanks to effective use of the heat close to the dome, where the temperature is highest. Available on all rotary oven models (except mod. 85)</p>
<p><b><u>FITTING FOR SU&amp;GIU</u></b></p> <p><i>When you want: you can convert your rotary oven into a SU&amp;GIU rotary model.</i></p>	<p>With this function, a rotary oven can be transformed into a Su&amp;Giu rotary model at any time after installation, with no changes to its external structure. Available on all rotary oven models (except mod. 85)</p>
<p><b><u>GRATE IN AISI 321 REFRACTORY STEEL</u></b></p> <p><i>For higher temperatures and no wasted wood</i></p>	<p>The grate supports the wood inside the oven. The special design of this grate allows very high temperatures to be generated, burning virtually all the wood and leaving only the finest ash. The grate is in high temperature-resistant AISI 321 refractory steel, with a 3 year warranty. Available on all pizza oven models.</p>
<p><b><u>TURBOLEGNA</u></b></p> <p><i>For a cooking surface constantly at the right temperature. Perfectly cooked pizza every time, with savings!</i></p>	<p>With TurboLegna, the embers can be used to provide more heat to the pizza cooking surface, getting the most from something you've already paid for: the wood! The benefit is increased productivity and less physical effort, apart from greater peace of mind (anyone who uses a pizza oven knows what a cooking surface that holds its temperature means). What's more, it saves both energy and money and makes the oven easier to clean. Available on all rotary pizza oven models.</p>
<p><b><u>FUEL PREFITTING - WOOD - GAS - PELLETS</u></b></p> <p><i>Unbeatable versatility for your oven.</i></p>	<p>You can choose the prefitting for another fuel of your choice, allowing your rotary oven to be converted into a combined model at a later date. Available on all rotary pizza oven models (for pellets, not including mod. TT)</p>

<p><b><u>SIDE GAS BURNER</u></b> <b><u>2 FLAME sizes</u></b></p> <p><i>No more smoke and soot. Gas ovens are easy to use and clean.</i></p>	<p>The combustion principle is the same as for wood: with the natural draught from the flue, the flame is uniform and very bright, with high heat emission. It is also quiet, enabling you to work in perfect harmony with your oven. For those in search of convenience without sacrificing quality (not available on mod. TT85).</p>
<p><b><u>MARANA SIDE GAS BURNER</u></b> <b><u>5 FLAME sizes and TURBO GAS</u></b></p> <p><i>Designed for those wishing to extend their Menus to serve a wider, more demanding market.</i></p>	<p>With the same conditions, you can cook different types and qualities of pizzas with different doughs, product characteristics and times: Neapolitan and Roman Pizza, Shovel Pizza, Traditional Pizza, Pizza al Metro and Pizza al Taglio. The system comprises a side burner with 5 flame sizes and a "turbo gas" burner underneath the cooking surface, which keeps the surface at constant temperature. (not available on mod. TT85).</p>
<p><b><u>SIDE GAS BURNER</u></b> <b><u>1 modular FLAME</u></b> <i>(available on mod. TT85).</i></p> <p><i>Convenience even in a small oven</i></p>	<p>With this burner you will be able to choose the right flame for cooking your foods, with the lowest possible gas consumption.</p>
<p><b><u>PELLET SYSTEM</u></b> <b><u>for ROTARY OVENS</u></b></p> <p><i>Very little smoke, virtually no soot and high heating value. Easy to use, very convenient and hygienic, more time for making pizzas.</i></p>	<p>Pellets provide the benefits of wood-fired cooking with the convenience of a gas burner. There is no need to feed in wood because the burner does it all automatically. Pellets are a fuel with very high heating efficiency, and today they are the most environment-friendly, most economical heating system on offer.</p>
<p><b><u>SIDE GAS BURNER</u></b> <b><u>1 modular FLAME</u></b> <i>(available on mod. TT85).</i></p> <p><i>Convenience even in a small oven</i></p>	<p>With this burner you will be able to choose the right flame for cooking your foods, with the lowest possible gas consumption.</p>
<p><b><u>OVEN DOOR CLOSING SYSTEM</u></b></p> <p><i>Uniform temperature inside the oven. Lower fuel consumption and lower costs!</i></p>	<p>The special oven door closing system improves the draught for optimal consumption and more uniform temperature inside the oven. This increases your pizza oven's efficiency: you can work with a lower temperature and get the same results.</p>

<p><u>ROTOLIGHT CONSOLE</u></p> <p><i>Enabling you to see the inside temperature and cooking time at a glance, and set functions quickly and easily.</i></p>	<p>Let's you view the temperature inside the oven and the cooking time at a glance. The control panel saves the time the pizza-maker has set as suitable for his dough, to produce pizzas of constant quality. Other functions:</p> <ul style="list-style-type: none"> <li>○ cooking time, pizza insertion/removal speed and cooking surface rotation direction selection</li> <li>○ cooking end alarm buzzer</li> </ul>
<p><u>SU&amp;GIU' EVOLUTION CONSOLE</u></p> <p><i>With the aid of a joystick, you can always cook your pizzas at the ideal temperature and ensure the cooking surface is always hot.</i></p>	<p>As well as viewing the temperature inside the oven and the cooking time, the user can choose 3 different cooking levels and a 4<sup>th</sup> level closer to the top of the dome, which heats the cooking surface more quickly. Other functions:</p> <ul style="list-style-type: none"> <li>○ cooking time, pizza insertion/removal speed and cooking surface rotation direction selection</li> <li>○ cooking end alarm buzzer</li> </ul>
<p><u>PATCH CONSOLE</u></p> <p><i>An electromechanical control panel for emergency use, for real peace of mind!</i></p>	<p>For immediate use if the oven control panel fails: it allows the work surface to be rotated and if necessary lifted while repairs are made.</p>
<p><u>SPARE PART KIT</u></p> <p><i>Everything under control, for your peace of mind</i></p>	<p>It comprises the oven components not immediately available in your area: motor + reduction gear, door glass</p>
<p><u>GENIUS SYSTEM</u></p> <p>See GENIUS BROCHURE</p>	 <p>The image shows a brochure for the Genius System. It features a glowing pizza oven interior with the text 'GENIUS fast-cooked one turn' at the top. Below that, it says 'VERY EASY', 'VERY FAST', 'VERY SMART', and 'VERY INNOVATIVE'. At the bottom, the Marana logo is visible.</p>