GENIUS

fast-casual



VERY EASY VERY FAST VERY SMART VERY INNOVATIVE

MADE IN ITALY

Marana



GENIUS Fast Casual Rotating Pizza Oven

YOUR PARTNER FOR A PERFECT "FAST CASUAL" PIZZA

GENIUS is the rotating pizza oven taking care of the baking quality of your pizzas, in precisely one turn of the cooking deck completely automatically.

Marana Forni, the inventor of the Rotating deck pizza oven, has designed GENIUS which is both highly innovative and technologically advanced. The choice of materials is meticulous and it is constructed in Italy to the highest standards.

GENIUS was born to optimize the baking quality of your pizzas and to simplify daily life, increasing production capacity and saving time and money.







Genius: your tireless pizzaiolo, efficient and accurate!

GENIUS cooks the pizza completely automatically, no help or assistance is needed. GENIUS heart has algorithms correlating the four basic values to cook the pizza, i.e. the temperature of the oven, the height of flame, the temperature of the cooking deck and the cooking time. GENIUS always knows what to do to give you the best result.

Genius: your personal pizzaiolo.



The secret for a perfect cooking



Preparation. Correct dough preparation and choice of toppings goes a long way in ensuring you get the best Pizza. Leaving the cooking of the pizza to chance can eradicate all your hard work.

Cooking. The temperature of the oven, the temperature of the cooking deck, the height of flame and the time are the parameters that affect the cooking of the pizza and the dough condition – **see the image**.

GENIUS Fast Casual knows when and how to cook the pizzas choosing the flame, the temperature meaning the oven bakes the pizza completely automatically, without the need for operator intervention.

The Secret. GENIUS rotating oven is fitted with intelligence.

Thanks to studies and practical experience Marana Forni has created the *algorithms which* are the heart of the oven correlating the four basic values to cook the pizza: Cooking Time, Cooking Deck Temperature, Oven Temperature and Cooking Flame height.

The result of the correlation and modulation among those four elements are: a simple management of the oven, an increased production capacity, labor cost savings, a consistent quality and a perfect pizza every time

Who cooks the pizza?

GENIUS Rotating oven!!!

You concentrate on the quality of the ingredients and the training of the staff putting the pizza in the oven and taking it out. **GENIUS** Fast Casual can cook all types of pizzas in one turn of the rotating deck leaving you more time to take care of your customers.



















Benefits



- Cooking in one turn of the rotating deck
- Automatic

 GENIUS Fast Casual is not a simple oven but an intelligent system designed by Marana Forni to cook in autonomy and without the need for operator intervention
- Ease of operation

 Any oven operator can bake the desired pizza, time after time, without any traditional pizzaiolo knowledge.
- Cabor cost savings
 Staff can be easily trained and there is no need for a skilled operator.
- Consistent quality

 Every pizza cooks perfectly every time
- Power supply savings

 GENIUS automatically maintains the best temperature inside the oven allowing lower power supply consumption
- Highest production

 Marana rotating deck and GENIUS technology ensures a higher production of pizzas per hour

Production of Genius Fast-Casual Rotating Oven

one turn rotating deck

Example of oven production with 2 minutes and 30 seconds cooking time

Pizza diameter	27 cm Pizza			30 cm Pizza			33 cm Pizza			35 cm Pizza		
GENIUS Fast Casual Oven Model	110	130	150	110	130	150	110	130	150	110	130	150
Oven capacity	8	11	12	7	9	11	6	8	10	5	7	9
Production per hour	192	244	288	168	216	264	144	192	240	120	168	216



Come and try GENIUS Fast Casual Rotating oven **at our showroom**.

Just book your appointment at our test kitchen.



see Official Listing



We are in more than 75 countries around the world



Marana[®]











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