



Everyone knows  
that something is impossible to make  
until some fool comes along who hasn't heard  
and does it

*Albert Einstein*



**a winning idea in more than**



50 countries around the world





Genius?  
1% inspiration,  
99% perspiration  
*Thomas A. Edison*





# the outcome of a simple and effective idea

Set up towards the end of the 1980s thanks to an intuition of its owner Ferdinando Marana who understood the need for an oven capable of cooking pizzas (and not only) efficiently and without manual intervention by turning and lifting the cooking surface. This was how RotoForno® SU&GIU® Marana came about to meet the needs of pizza chefs: "No more broken pizzas! No more burnt pizzas!"

The company began producing and selling wood, gas, pellet and combo-fired ovens for baking pizza and foods in general. The company today is synonymous all over the world with prestige, quality and innovation.

The MaranaForni® brand represents technology at the service of tradition.

Marana ovens were soon installed throughout Italy, Europe and more than 50 countries worldwide. Contacts, for the most part, came through word of mouth. This is the result of satisfaction among pizza chefs and reliance on products built using materials and technology of excellent quality.

10 reasons for choosing



# 1

Because we invented and patented **RotoForno®**, the first rotary oven for pizza

# 2

Because we also invented and patented **SU&GIU®**, the only rotary oven with the possibility of lifting the cooking surface

# 3

Because we do not copy we are imitated

# 4

Because we accept no compromise as regards the quality of materials

# 5

Because we have been on the market for more than **20 years** and achieve continual evolution

# 6

Because our ovens are held in high regard in Italy and more than **50 countries world-wide**

# 7

Because our ovens have been chosen for the most important events dedicated to pizza, such as the World Pizza Chef Championships since 1995, as well as the French and Spanish Championships

# 8

Because we are in the avant-garde as regards technology, materials, lining and attractive design

# 9

Because our products have achieved:

European Certificate  

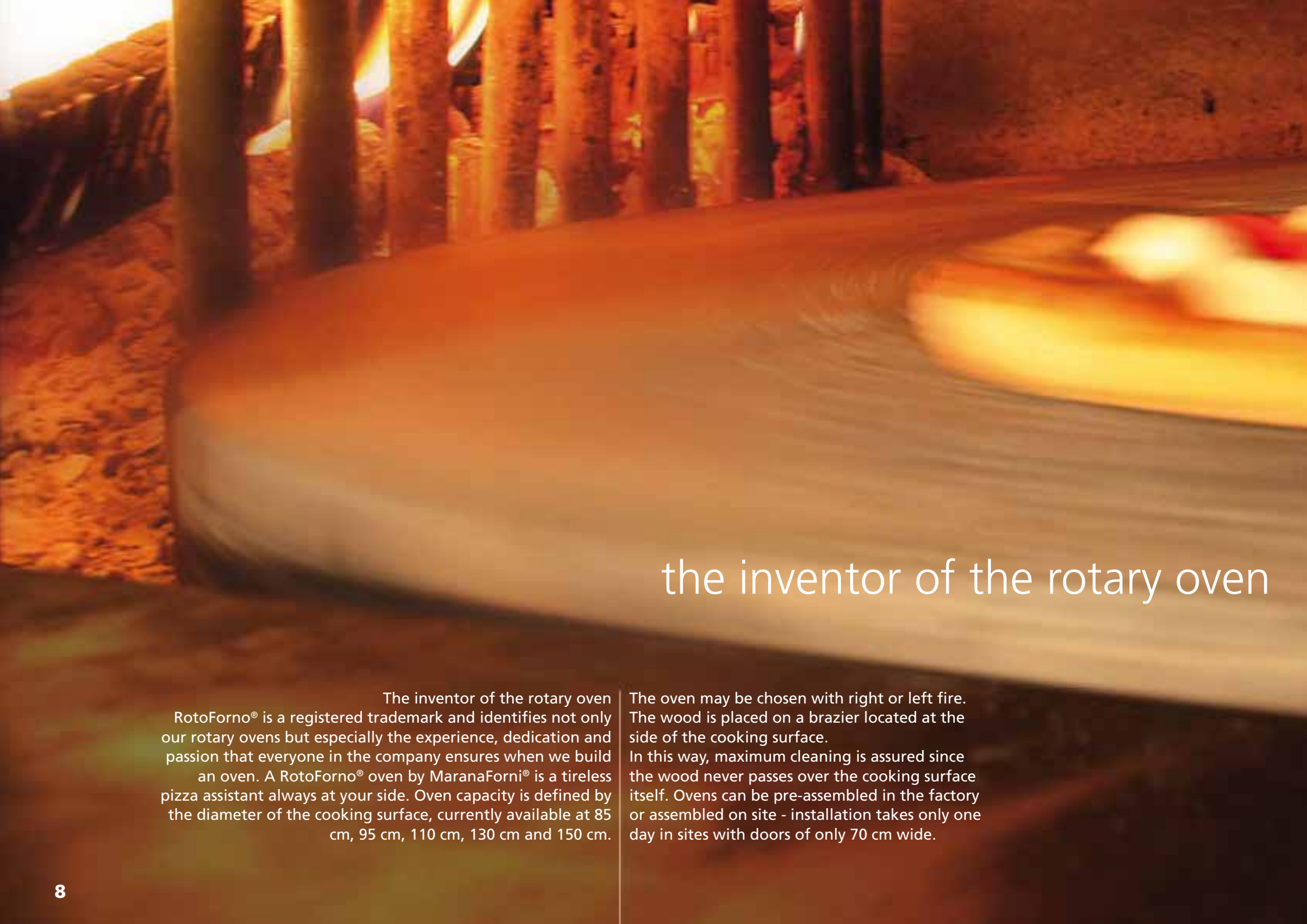
Canadian Standards Association Certification 

They are also in the process of achieving:

National Sanitation Foundation Certification USA

# 10

Because we are inspired by **Passion**



## the inventor of the rotary oven

The inventor of the rotary oven RotoForno® is a registered trademark and identifies not only our rotary ovens but especially the experience, dedication and passion that everyone in the company ensures when we build an oven. A RotoForno® oven by MaranaForni® is a tireless pizza assistant always at your side. Oven capacity is defined by the diameter of the cooking surface, currently available at 85 cm, 95 cm, 110 cm, 130 cm and 150 cm.

The oven may be chosen with right or left fire. The wood is placed on a brazier located at the side of the cooking surface. In this way, maximum cleaning is assured since the wood never passes over the cooking surface itself. Ovens can be pre-assembled in the factory or assembled on site - installation takes only one day in sites with doors of only 70 cm wide.





**RotoForno<sup>®</sup> SU&GIU<sup>®</sup>** the first rotary pizza oven





WOOD PELLETS GAS COMBINED

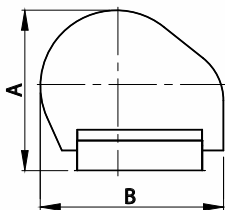
# Rotary Oven RotoForno®

## *Speed and Ease of Use at the service of results*

RotoForno is a registered trademark for MaranaForni's rotary ovens - products embodying all the features, characteristic quality and professionalism of the company.

The rotary cooking surface on all RotoForno models by MaranaForni is in high-density refractory material to ensure a superior thermal "flywheel" effect and is micro-perforated to assure the best possible cooking.

The Rotoforno, thanks to the rotation of the cooking surface invented by MaranaForni, is a tireless pizza assistant. All RotoForno models line are supplied ready to be covered so that they can be adapted to specific aesthetic and design needs.



	A*	B*	Pizza Capacity Ø 29	Pizza Capacity Ø 33
<b>110</b>	160	180	9	7
<b>130</b>	180	200	13	9
<b>150</b>	200	225	18	13

Full technical Information on pages 30-31

Measurements in centimetres  
\*with variation of +/-1%





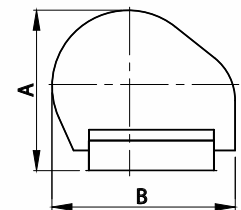
# Rotary Oven RotoForno® SU&GIU®

*the top-selling MaranaForni® oven*



The cooking surface of RotoForno SU&GIU models rotates and also moves up towards the dome, where it is hotter. Raising the cooking surface ensures better productivity since it is possible to cook optimally at different heights by always choosing the appropriate temperature for cooking pizzas. The lifting system can be used to heat the cooking surface more evenly and quickly because the temperature under the dome is 200 °C higher than for the base, since the cooking surface is entirely "embraced" by the flame. Even the RotoForno SU&GIU is supplied ready to be covered by clients in accordance with individual requirements.

	A*	B*	Pizza Capacity Ø 29	Pizza Capacity Ø 33
<b>110</b>	160	180	9	7
<b>130</b>	180	200	13	9
<b>150</b>	200	225	18	13



Measurements in centimetres  
\*with variation of +/-1%

Full technical Information on pages 30-31





WOOD GAS COMBINED

## TROFEO 85

*maximum functionality  
with minimum dimensions*

Known as "Picinin" by everyone in the company. "Trofeo 85" is its official name but this nickname (local dialect for "tiny") embraces the affectionate response that we and our clients have received with this oven that has REVOLUTIONISED the rotary oven market.

A diameter of just 140 cm embraces everything that MaranaForni® has managed to create to help the work of pizza chefs: the cooking surface, Evolution® Console, presetting for TurboLegna, interior lighting, presetting for the special closure of the oven door.

CE

*design line*



**Marana**<sup>®</sup>  
**Forni**  
MADE IN ITALY



WOOD



GAS



COMBINED

# GEA

*the oven that makes the difference*

GEA has arrived.

The rotary oven that changes all the rules:  
not only a work tool but something that makes  
your premises UNIQUE.

We are keen for people to talk about MaranaForni®  
as a company once again INNOVATIVE in terms  
of performances and design.

You asked us for an oven capable of making the DIFFERENCE.

GEA 150 is the answer.

GEA is available with a 150 cm cooking surface.

**Marana**<sup>®</sup>  
**Forni**  
MADE IN ITALY



PELLETS



COMBINED

# RotoForno® pellet-fired oven

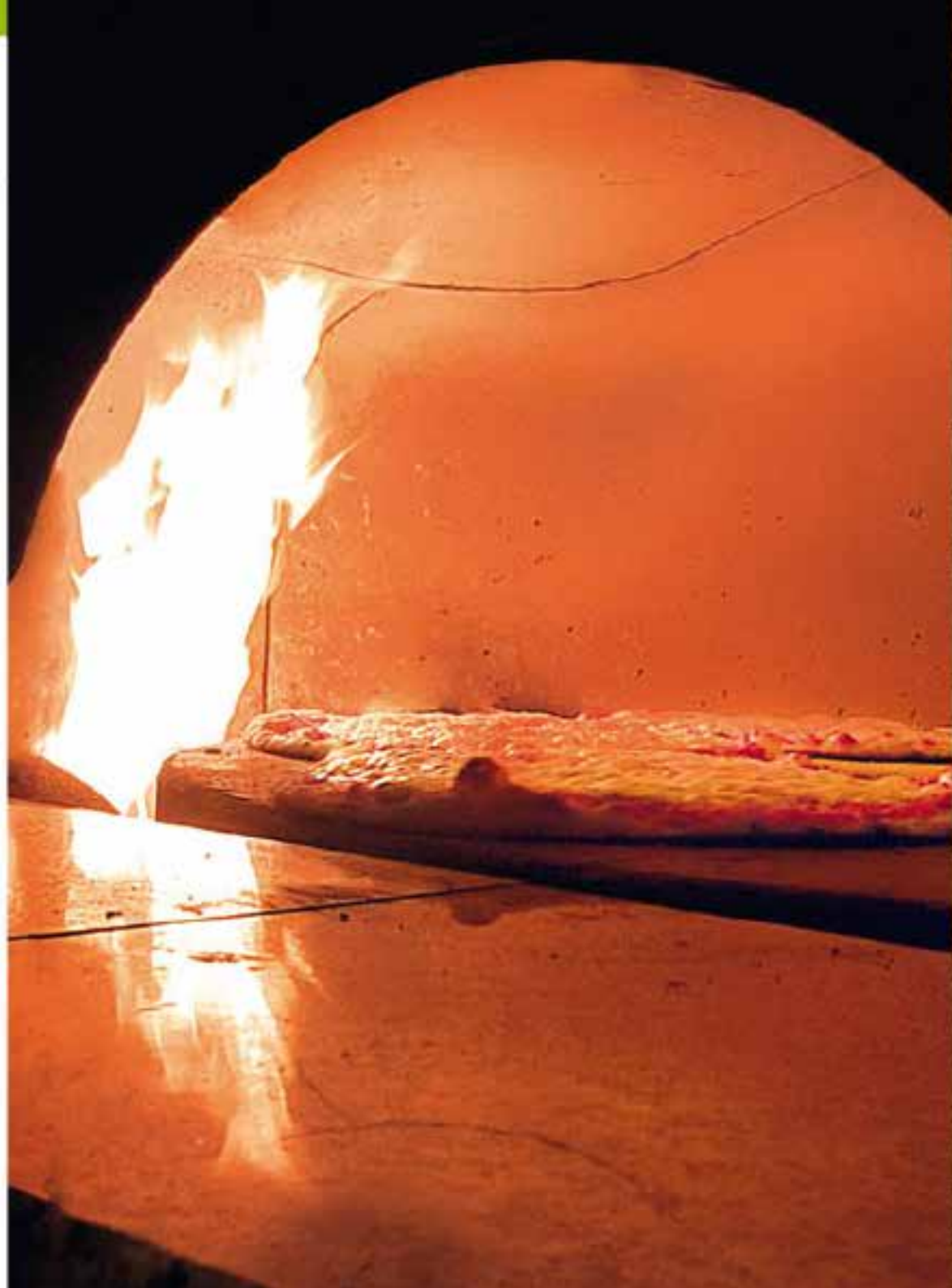
*Cooking with a pellet-fired  
oven means:*

All the **QUALITY** and image of wood.  
All the **SIMPLICITY** and convenience of gas.  
Clean and easy to use because pellets are  
delivered in bags.

Purchase of a certified quality product  
(max. humidity 6%-8%).

Savings since consumption is regulated by a  
computer-controlled dosing unit/burner.

Ecology: pellets, when burnt optimally  
as in MaranaForni ovens, are a fuel  
that does not emit soot and 100%  
ecologic/naturally renewable.





WOOD



PELLETS



GAS



COMBINED

# Conventional Static oven

*The traditional static oven*

For those who prefer or still wish to use conventional static ovens, MaranaForni® also offers traditional models built as in the past but with all the dedication, materials and passion that only MaranaForni® can ensure.

CE

**Marana**<sup>®</sup>  
**Forni**  
MADE IN ITALY

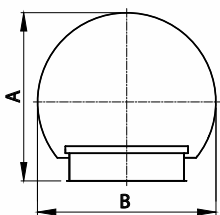


# Rotary Oven TuttoTondo® TT and TQ models

*functionality and fitting  
in a new form*

Marana TuttoTondo rotary ovens embrace all the features of Rotoforno and RotoForno SU&GIU models while also offering an innovative oven finishing systems.

The external shape and symmetrical position of the oven mouth allow a wide variety of finishes so that these ovens consequently adapt easily to any setting.



	A*	B*	Pizza Capacity Ø 29	Pizza Capacity Ø 33
<b>85</b>	130	130	5	4
<b>95</b>	140	150	7	5
<b>110</b>	165	175	9	7
<b>130</b>	185	195	13	9
<b>150</b>	205	215	18	13

Full technical Information on pages 30-31

Measurements in centimetres  
\*with variation of +/-1%



plan view  
TT



front view



models available

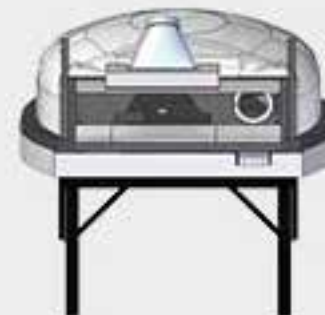
**TT 85**

(rendering not to scale)

plan view  
TQ



front view



models available

**TQ 85**  
**TQ 95**  
**TQ 110**  
**TQ 130**  
**TQ 150**

(rendering not to scale)



All our rotary ovens are built using the best materials, following the best operational procedures, with shared technical features that are often unique on the pizza oven market, such as:

# Shared construction characteristics

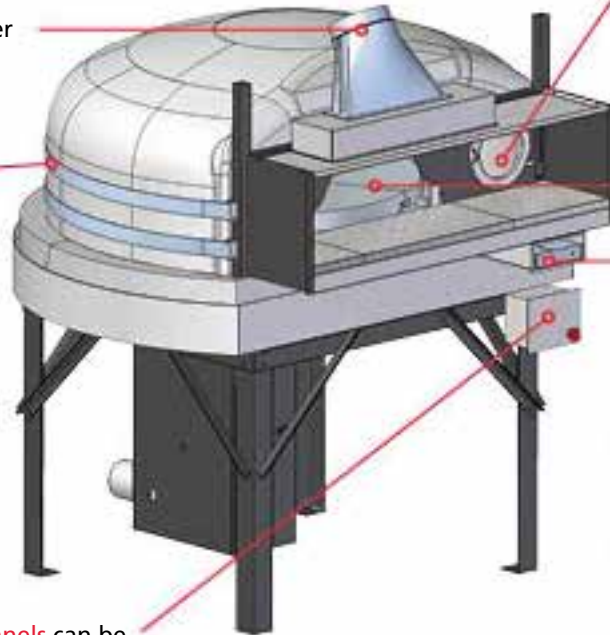
Fume discharge with diameter of 20 cm

The domes are reinforced externally by adjustable stainless steel bands that minimise settling movement

Self-supporting steel structure

Our console / control panels can be replaced ON SITE in just a few seconds

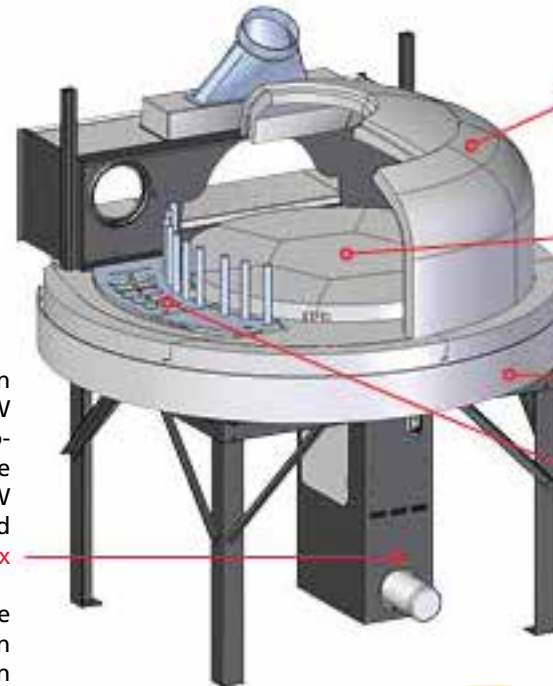
The entire oven is designed and engineered so that routine and special maintenance can be performed not only by our own qualified technicians but also by non-specialist personnel with minimal manual skills



Our fire hatches are in cast iron with ceramic glass in the centre resistant to 750 °C of thermal shock

The oven door has a standard width of 59 cm; different sizes are available on request

Ash drawer and/or air inlet for combustion adjustment



Construction using refractory material resistant up to 1250 °C created and blended by MaranaForni® in-house weighing an impressive 2800-3200 Kg/m3

The cooking surface is micro-perforated. Cooking surface rotation takes place through a safety clutch

The worktop is arranged at a standard height of 120 cm; on request, it may also be placed at different heights

The wood support wings are in refractory steel and have specific rungs for keeping separate wood and embers from the cooking surface

Electrical rotation motor - 220V / 0.13 kW  
The electrical motor for oleo-pneumatic lifting system (where envisaged) - 220 Volt / 0.33 kW  
Both motors are housed in a high strength steel box

The lifting movement of the cooking surface envisaged in SU&GIU® ovens is performed by an oleo-pneumatic mechanism that ALWAYS ensures slow descent



# SU&GIU® Lifting System Cooking Surface

Physics says that heat is stratified upwards. Consequently, the higher up inside an oven, the higher the temperature. Thanks to SU&GIU® - a MaranaForni® patent - you can manually or automatically adjust (using the Evolution Console) the height of the cooking surface.

**This ensures enormous advantages:**

## *Optimise cooking by exploiting different heights*

Whenever required by work times and the type of cooking, or when the flame is not ideal, you can adjust the height of the cooking surface to achieve an excellent product while always maintaining the same cooking times - a fundamental requirement for constant quality.



## *Cooking surface heating*

The rotary cooking surface, raised closer to the dome, is surrounded by the flame; this ensures 200 °C more heat and 700 °C of flame irradiation in contact with the cooking surface. In this way, the cooking surface is heated optimally and uniformly, without loss of time and without additional costs for other sources of heat.

## *Fuel savings*

When work is quiet, it is pointless to burn fuel to keep the ENTIRE oven at an optimal temperature: you can use the cooking surface lifting system to cook pizzas closer to the dome where the temperature is higher.

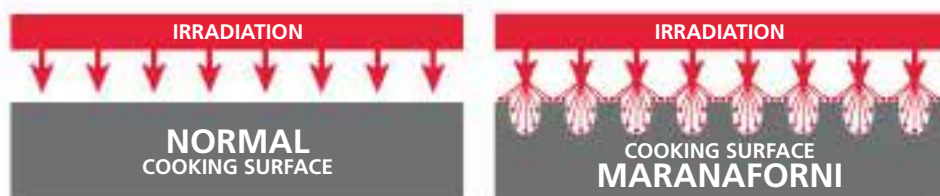
## Cooking plate

The special micro-perforated construction of the cooking surface, allowing pizzas to expel cooking moisture and deposit flour, and the high density cooking surface construction material achieving superior heat accumulation, ensure better, cleaner and more fragrant cooking.

The cooking surface construction material has an impressive specific mass of 2800-3200 Kg/m<sup>3</sup> compared to classic refractory material weighing 1800-2200 Kg/m<sup>3</sup>. This allows better heat accumulation and a superior thermal "flywheel" effect. The type of inert refractory material used for the hop is about 6 times more resistant to abrasion than porphyry and is thereby must more resistant to scraping with the pizza shovel than conventional refractory materials.

The micro-perforated cooking surface quickly accumulates more heat since 50% more surface area is exposed to the flames (see the comparison in drawing 1).

Irradiation is an optimal way of transferring heat. Just think about how the Sun keep us warm despite very low outdoor temperatures.



DRAWING 1

## TurboLegna

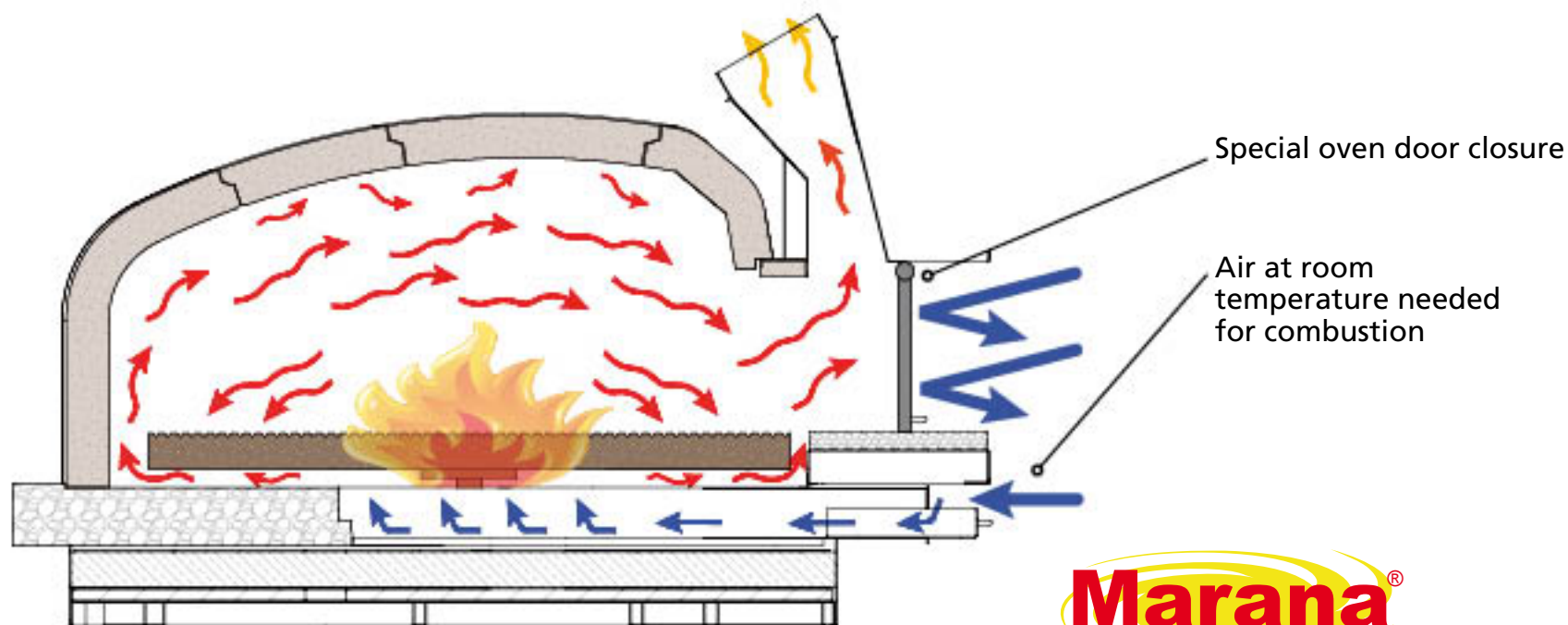
About 30% of the heat developed by wood comes from the embers. Since 10 kg of wood generate about 36-37 kW in an hour, we are talking about as much as 12 kW/h, ensuring the availability of an enormous amount of heat. Thanks to TurboLegna - the additional space made available underneath the cooking surface - the embers are used as a full-scale source of supplementary heat, without resistances and consequently **WITHOUT EXTRA COSTS**, thereby ensuring a hotter oven and cooking surface with less wood. The ashes also fall into a separate drawer, thereby helping the pizza chef to keep the cooking surface clean.



## Special oven door closure

Since 10 kg of wood require 150-250 m<sup>3</sup> of air to burn, the importance of controlling ventilation in a pizza oven is self-evident. It is precisely for this reason that innovation at MaranaForni did not stop with the cooking surface lifting system, inert construction materials or the corrugated cooking surface but was also extended to the oven door. A detailed study of air flows helped us design a special closure for the oven door that, together with adjustment

of flue draft, ensures optimal drawing and combustion, quicker attainment of required temperature and consequently lower fuel consumption and considerable savings in time and money. Thanks to precise control of flows, the external air needed for fuel combustion NEVER passes over the cooking surface thereby cooling the pizzas, temperature inside the oven is more uniform and combustion more complete with less soot.







# MaranaForni® finishings

What most companies often view merely as an accessory, for MaranaForni becomes a source of innovation and uniqueness.

This is the case for our "oven finishings", normally known merely as external finishing or decoration; for MaranaForni, on the other hand, they were the cue for much more detailed study that culminated in a solution with unique features.

Here are just a few:

- installation speed (about 15 minutes)
- small footprint (the diameter increases by only 2 cm)
- lightweight, economic and easily reusable panels
- modular panels
- easy installation (no need for masonry work)

These features have helped us develop external finishes with a huge range of colours and patterns.

Other colours, patterns and finishes will be available soon, including the "Napoli" dome (previewed on the right).

Ask us or your dealer for more information.



TQ Model  
RC Models  
"F" Finishing



TQ Model  
"FH" Finishing



TQ Model  
"FL" Finishing



TT Model  
"FH" Finishing



TT Model  
"FL" Finishing





Combinations of colour and surface finishes help create a great many customised results.

These are just a few of the combinations available.

Ask us or your dealer for more information.





## Presettings for methane gas / LPG / Combined\*

### Methane gas / LPG

Possibility of installing methane gas or LPG as primary fuel sources or in combination with wood or pellets. Thanks to specifically calibrated burners and adjustments for primary and secondary air, you can set a long flame with irradiation and heating similar to a wood fire.

*Presetting on request for RotoForno®, TuttoTondo®, Trofeo, GEA ovens*



## Presettings for methane gas / LPG / Combined\*

### Pellets

Possibility of installing pellets as the primary source or in combination with wood or methane gas / LPG. The computer-controlled STEP FIRE CONTROL burner patented by MaranaForni® automatically doses pellets to use the optimal quantity of fuel during heating and cooking stages.

*Presetting on request for RotoForno® and RotoForno® SU&GIU® ovens.*



\*CAUTION: the SIMULTANEOUS use of different fuels is not allowed by law (UNI-CIG 7129 standard)

# Command console

All control consoles for Marana ovens are developed by MaranaForni itself, just like the rotation and lifting movement of the cooking surface. The consoles boast unique, very advanced features, such as:

- temperature display;
- cooking time display;
- beeper at end of cooking time;
- adjustable rotation speed to suit specific needs;
- once preferences have been set, the joystick alone suffices to operate the oven.

## ROTOLIGHT Console



For rotary ovens

## SLIM Console



All the features of the Rotolight Console in a thickness of just 4 mm. Sturdy: because the frame is machined from solid aluminum. Functional: because integration is possible with any aesthetic solution.

Design line for rotary ovens

## EVOLUTION® Console



For rotary SU&GIU ovens

# Emergency console

## Patch Control Unit

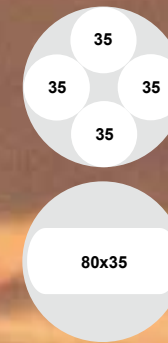
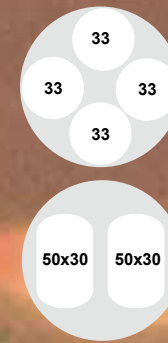
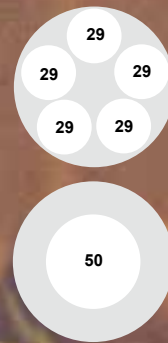


The Patch control unit, supplied only by MaranaForni and available on request for all rotary and SU&GIU® ovens, ensures peace of mind in having a backup Console so they manual rotation controls are ALWAYS available for for RotoForno® and Tuttotondo® models, manual rotation controls, as well as cooking surface lifting for SU&GIU® models.

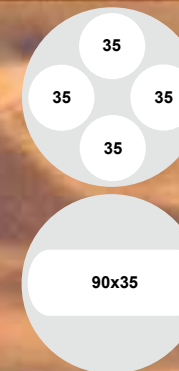
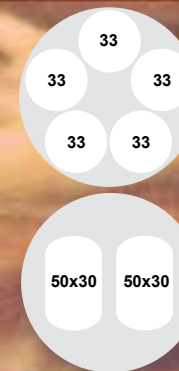
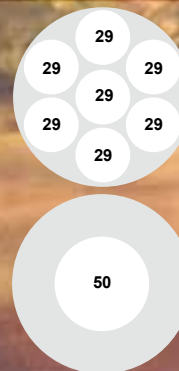
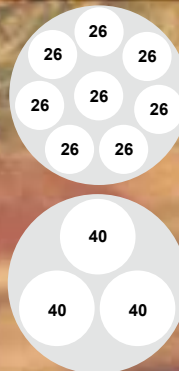


# Pizza capacity for oven model

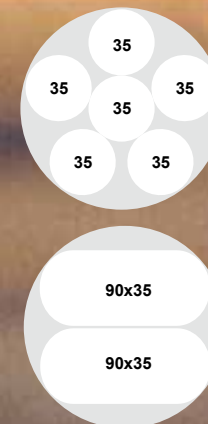
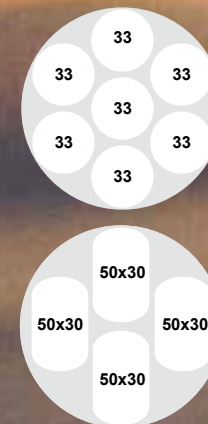
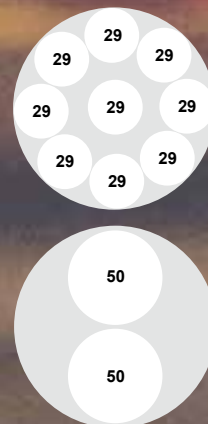
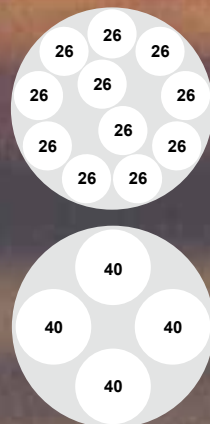
MODEL  
**85**

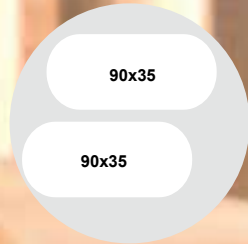
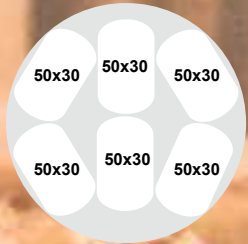
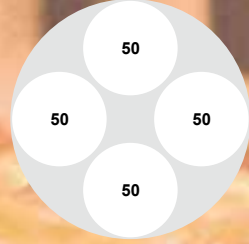
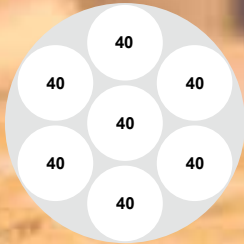
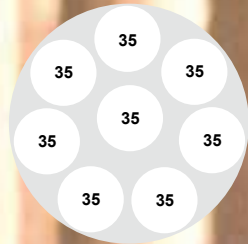
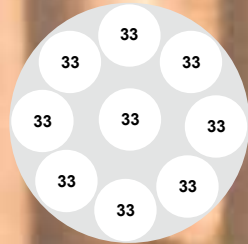
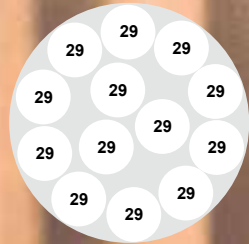
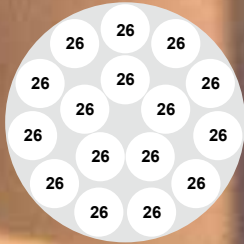


MODEL  
**95**

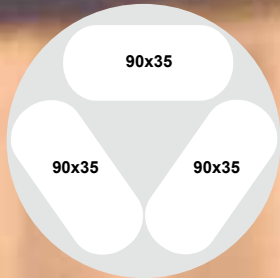
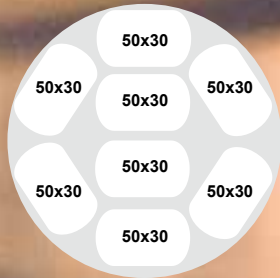
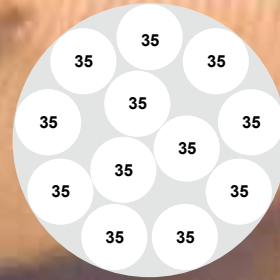
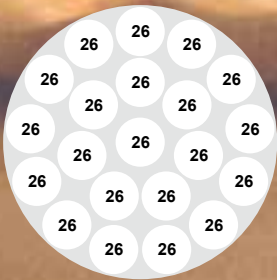


MODEL  
**110**





MODEL  
**130**



MODEL  
**150**

# Technical information, weights and measures

Technical data subject to modification without advance notice

## RotoForno® RotoForno® SU&GIU®

Model	Weight	External Dimensions (depth x width) Variation of +/-1%	Ø Flue WOOD (suggested)	Ø Flue GAS (suggested)
110	1700 kg	160x180 cm	20/25 cm	20 cm
130	1800 kg	180x200 cm	20/25 cm	20 cm
150	2000 kg	200x225 cm	25 cm	20 cm

## TuttoTondo® TuttoTondo® SU&GIU®

Model	Weight	External Dimensions (depth x width) Variation of +/-1%	Ø Flue WOOD (suggested)	Ø Flue GAS (suggested)
85	700 kg	130x130 cm	20 cm	20 cm
95	1100 Kg	140x150 cm	20 cm	20 cm
110	1700 kg	165x175 cm	20/25 cm	20 cm
130	1800 kg	185x195 cm	20/25 cm	20 cm
150	2000 kg	205x215 cm	25 cm	20 cm

## DESIGN TROFEO and GEA

Model	Weight	External Dimensions (depth x width)	Ø Flue WOOD (suggested)	Ø Flue GAS (suggested)
TROFEO 85	800 kg	145x145 cm	20 cm	20 cm
GEA 150 suspended	2600 kg	222x222 cm	25 cm	20 cm
GEA 150 aelf-supporting	3200 kg	245x295 cm	25 cm	20 cm

## STATIC TRADITIONAL

Model	Weight	Ø Flue WOOD (suggested)	Ø Flue GAS (suggested)
110	700 kg	20/25 cm	20 cm
120	900 kg	25 cm	20 cm
140	1300 kg	25 cm	20 cm
160	1600 kg	25 cm	20 cm
180	1800 kg	25 cm	20 cm

## Hourly fuel consumption

The following data are shared by all MaranaForni® ovens on the basis of cooking surface diameter and other parameters\*

	HEATING					COOKING				
	WOOD kg	METHANE m <sup>3</sup>	LPG kg	PELLETS kg	kW	WOOD kg	METHANE m <sup>3</sup>	LPG kg	PELLETS kg	kW
<b>MODEL 85</b>	5,4	2,1	1,5	-	20,0	2,2	0,8	0,6	-	8,0
<b>MODEL 95</b>	7,5	2,9	2,1	-	27,0	2,7	1,0	0,7	-	9,1
<b>MODEL 110</b>	9,1	3,5	2,5	6,9	34,0	3,3	1,3	0,9	2,5	12,3
<b>MODEL 130</b>	9,1	3,5	2,5	6,9	34,0	4,6	1,8	1,3	3,5	17,1
<b>MODEL 150</b>	9,1	3,5	2,5	6,9	34,0	5,3	2,1	1,5	4,0	19,6

\* Hourly consumption is calculated as the average figure with the oven operating and is subject to several variables, such as: fuel yield; percentage of humidity in the wood, gas pressure, experience and capacity of people using the oven, drawing quality, ...

## Average fuel yield

**WOOD**  
1 kg = 3.7 kW

**METHANE GAS**  
1 m<sup>3</sup> = 9.5 kW

**GAS LPG**  
1 kg = 13.1 kW

**PELLETS**  
1 kg = 4.9 kW

On request of installation technicians, we can provide the fume study conducted by IMQ based on the DIN 18891 standard

## How to install

Our ovens are designed to be transported and installed in locations with doors having a minimum width of 70 cm. Pre-assembled ovens can be loaded on trucks providing the securing instructions are followed and, once the vehicle has stopped, can be put into operation.

# WOOD

Cooking with wood is the classic tradition for pizza.

MaranaForni® proposes a "box" (wood support grill) in AISI 321 refractory steel resistant to high temperatures with a 3-year warranty. Thanks to yet another MaranaForni® patent, the embers produced by combustion can be used to supplement cooking surface heating by moving them into the TurboLegna brazier.

One of the innovations implemented by MaranaForni® involved moving the brazier to the side of the cooking surface, thereby separating the cooking and combustion zones with a plate. The wood is fed into the oven through a oven door on the side of the pizza opening so that it does not pass over the cooking surface. This MaranaForni® patent helps keep your cooking surface perfectly clean.

# GAS

Gas combustion allows better cleaning inside the oven and easier work management.

The flame is at the same level as the cooking surface.

This ensures "direct cooking": the pizza is exposed to the flame just as in classic wood-fired ovens.

The atmospheric burner is controlled in relation to heating or cooking requirements.

There are adjustments for primary and secondary air that ensure irradiation and heating typical of wood-fired systems.

Methane gas or LPG is used for combustion.



# PELLETS

"Pellets" are ovular cylinders of wood sawdust compressed without any bonding agent. Using pellets to all intents and purposes is the same as using wood - renowned as the traditional, oldest and most natural cooking system. When using a suitable burner, pellets produce very little smoke and soot; since the humidity percentage is very low (6%-8%), they ensure a calorie yield higher than that of logs of wood.

The glare inside the oven is sunny so that the image of your pizzeria will be that of a pizzeria with a wood-fired oven.

Pellets, like gas combustion, ensure easy flame management with the difference of providing the typical result of a wood oven. The pellet cooking system (MaranaForni® patent) envisages a computerised burner (FIRE STEP CONTROL®) used to manage and adjust the flame by selecting the irradiation and temperature most suited to required cooking.

Manual insertion of wood is eliminated and replaced by loading the product when starting the oven and in the event of prolonged work during the day. The burner does all this automatically, dosing the pellets needed for the required flame - so you only burn what is needed.

There are many advantages in using pellets: flame and irradiation are identical to wood, while the fuel loading procedure is entirely automatic; in particular, the pizza chef never has to touch the pellets, thereby perfectly observing HACCP regulations.

Pellets are supplied in bags: this means that they can be stored anywhere in very little space and without dirtying the storage place.

Choose your oven

<b>TYPE OF PREMISES</b>	PIZZERIA <input type="checkbox"/>	TAKEAWAY PIZZERIA <input type="checkbox"/>	RESTAURANT <input type="checkbox"/>				
<b>PRODUCTION REQUIRED</b>	N. OF PLACES <input type="text" value="n."/>	PIZZA DIAMETER <input type="text" value="∅"/>	PIZZAS / HOUR REQUIRED <input type="text" value="pizza/h"/>				
<b>TYPE OF COMBUSTION</b>	WOOD <input type="checkbox"/>	GAS <input type="checkbox"/>	PELLETS <input type="checkbox"/>	COMBINED <input type="checkbox"/>	WOOD <input type="checkbox"/>	GAS <input type="checkbox"/>	PELLETS <input type="checkbox"/>
<b>OVEN MODEL</b>	STATIC <input type="checkbox"/>	ROTARY <input type="checkbox"/>	ROTARY SU&GIU <input type="checkbox"/>	DESIGN <input type="checkbox"/>			
<b>ADDITIONAL HEATING</b>	TURBO-WOOD <input type="checkbox"/>		TURBO-GAS <input type="checkbox"/>				
<b>FINISHED COVERING</b>	TO BE FINISHED <input type="checkbox"/>		FINISHED <input type="checkbox"/>				

Notes:

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# RotoForno®? SU&GIU®?

Explain yourselves better!

Everyone knows that something is impossible to make until some fool comes along who hasn't heard and does it

*Albert Einstein*

**"Why invent a new pizza oven when pizzas are always cooked in exactly the same way?"**

Because someone also asked other questions:

"Why turn pizzas one by one if I can turn them all in one go?"

"Why lift pizzas one by one if I can lift them all in one go?"

**"IMPOSSIBLE!"**

All the most ingenious intuitions come up against the "impossible" hurdle. Then someone comes along with firm beliefs to fight against "the impossible". He observes how something works for a long time before realising how it could work better.

He knows that heat tends to be distributed uniformly, noticing that pizza chefs turn and move pizzas on the cooking surface so that they cook properly.

He knows that heat tends to move upwards, noticing that pizza chefs - when the temperature is not ideal, the flame is not intense enough or the pizza needs a little more cooking - lift pizzas with their shovels.

He watches and deduces that the ideal would be to have a cooking surface that could be turned and even lifted.

**"IMPOSSIBLE!"**

He heard it so many times that it always raises a smile.

The first rotary oven is ready. Now's the time to find the first client.

**"IMPOSSIBLE!"**

The first clients, probably visionaries just like him, came along.

The time arrived to grow, to become a company.

**"IMPOSSIBLE!"**

By now, there are many clients in Italy. The time has come to adventure abroad.

**"IMPOSSIBLE!"**

**"IMPOSSIBLE!"**

**"IMPOSSIBLE!"**

The company now operates in 50 countries worldwide.

This is not the history of inventing a new type of oven, but the demolition of a fallacy.

This is how the Marana RotoForno®, the first rotary oven, and SU&GIU®, the first and ONLY rotary oven with the possibility of adjusting cooking surface height, came about.



**Countries around the world where we are present:**

- ALBANIA
- AUSTRALIA
- AUSTRIA
- BELGIUM
- CANADA
- CANARY ISLANDS
- CHINA
- COLOMBIA
- CROATIA
- CZECH REPUBLIC
- DENMARK
- ECUADOR
- EGYPT
- ENGLAND
- FINLAND
- FRANCE
- GERMANY
- GREECE
- IRAN
- IRELAND
- ISRAEL
- ITALY
- JAPAN
- LUXEMBOURG
- MALAYSIA
- MALTA
- MEXICO
- MOROCCO
- NETHERLANDS
- NETHERLANDS ANTILLES
- NORWAY
- OMAN
- POLAND
- PORTUGAL
- QATAR
- REPUBLIC OF PANAMA
- REPUBLIC SAN-MARINO
- ROMANIA
- SENEGAL
- SERBIA
- SINGAPORE
- SLOVAKIA
- SLOVENIA
- SOUTH KOREA
- SPAIN
- SWEDEN
- SWITZERLAND
- TUNISIA
- UKRAINE
- UNITED ARAB EMIRATES
- UNITED KINGDOM
- UNITED STATES

**Italian cities where we are present:**

- AGRIGENTO
- ALESSANDRIA
- ANCONA
- AOSTA
- AREZZO
- ASCOLI PICENO
- ASTI
- BARI
- BARLETTA
- BELLUNO
- BENEVENTO
- BERGAMO
- BIELLA
- BOLOGNA
- BOLZANO
- BRESCIA
- BRINDISI
- CAGLIARI
- CALTANISSETTA
- CAMPOBASSO
- CARBONIA-IGLESIAS
- CASERTA
- CATANZARO
- CATANZARO
- CHIETI
- COMO
- COSENZA
- CREMONA
- CUNEO
- ENNA
- FERRARA
- FLORENCE
- FOGGIA
- FORLÌ CESENA
- FROSINONE
- GENOA
- GORIZIA
- GROSSETO
- IMPERIA
- L'AQUILA
- LA SPEZIA
- LATINA
- LECCE
- LECCO
- LIVORNO
- LODI
- LUCCA
- MACERATA
- MANTUA
- MASSA CARRARA
- MATERA
- MESSINA
- MILAN
- MODENA
- MONZA
- NAPLES
- NOVARA
- NUORO
- OGLIASTRA
- OLBIA
- ORISTANO
- PADUA
- PALERMO
- PARMA
- PAVIA
- PERUGIA
- PESARO URBINO
- PESCARA
- PIACENZA
- PISA
- PISTOIA
- PORDENONE
- POTENZA
- PRATO
- RAVENNA
- REGGIO CALABRIA
- REGGIO EMILIA
- RIETI
- RIMINI
- ROME
- ROVIGO
- SALERNO
- SASSARI
- SAVONA
- SIENA
- SIRACUSA
- SONDRIO
- TARANTO
- TERAMO
- TERNI
- TURIN
- TRAPANI
- TRENTO
- TREVISIO
- TRIESTE
- UDINE
- VARESE
- VENICE
- VERBANIA
- VERCELLI
- VERONA
- VICENZA
- VILLACIDRO-SANLURI
- VITERBO

The inventors of the su&giu rotary pizza oven



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