



MaranaForni Su&Giù is the most imitated rotating oven in the world.

N°1 In Italy
In Europe
In the world

Rotating and traditional ovens - wood, gas, pellets burning.

SU&GIU registered
Cooking plate elevation
Rotating cooking plate

VERONA ITALY
MaranaFORNI®

All photos in this page are examples only.

VERONA ITALY **MaranaFORNI**®

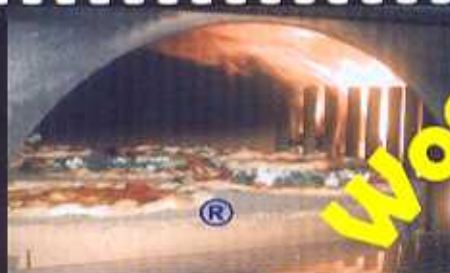
PRODUCTION

All our ovens can burn wood, gas or pellets and are made with strong refractory material with a self-bearing steel structure. They can be assembled in 6 hours.

Su&giu (Up&Down) oven, is the first rotary oven for pizzerias and the only one with the cookingplate that turn and rices inside the dome. This oven has revolutionised the way of cooking pizzas in Italy and abroad. It can be supplied with the MaranaForni patented features. It burns wood, gas or pellets.

Rotoforno (Rotating oven), classic rotating pizza oven. It can be supplied with MaranaForni patented features. It burns wood, gas or pellets.

Tradizional oven: It is the typical pizza oven without rotating cooking plate. It burns wood, gas or pellets.



Patented **MaranaFORNI** functions.

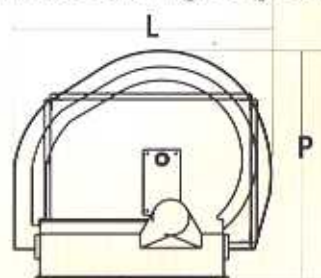
TURBO: It is a brazier under the cooking plate. Advantage: it uses embers heat. (Approx. 600°) and keeps the plate hot without additional cost.

SU&GIU(up&down): allows cooking plate raising. **Advantages**: the pizza are always cooked at the ideal temperature and the cooking plate is always hot.

PELLETS BURNER: is a computerised wood burner with the practicality of a gas oven but the quality and tradition of a wood oven. **Advantages**: drastically reduces soot and smoke smells. Maximum hygiene : pizza maker doesn't touch wood during his work. Pellets burner gives the possibility to choose right flame in according to your needs. Pellets storage is easier and cleaner than wood storage.

Our ovens are present in:

Arab Emirate- Italy - Austria - California - Canary Isles - Croatia - Denmark
Florida - France - Germany - Ecuador - Marocco - New Jersey - New York
Norway - Portugal - Spain - Sweden - Switzerland - United Arab Emirates



Measurements
Su&giu - Rotoforno

	L	P
Mod.110	180	165
Mod.130	200	180
Mod.150	225	200

Www.MaranaForni.it Email - maranaforni@maranaforni.it

viale Verona 24 - PESCONTINA - VERONA Tel. 00390456704503 fax 00390457156118