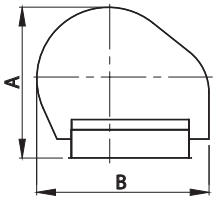
COMBINED

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
110	160	180	9	7
130	180	200	13	9
150	200	225	18	13

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

Pizza Equipment Professionals

Marana® Forni MADE IN ITALY

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:

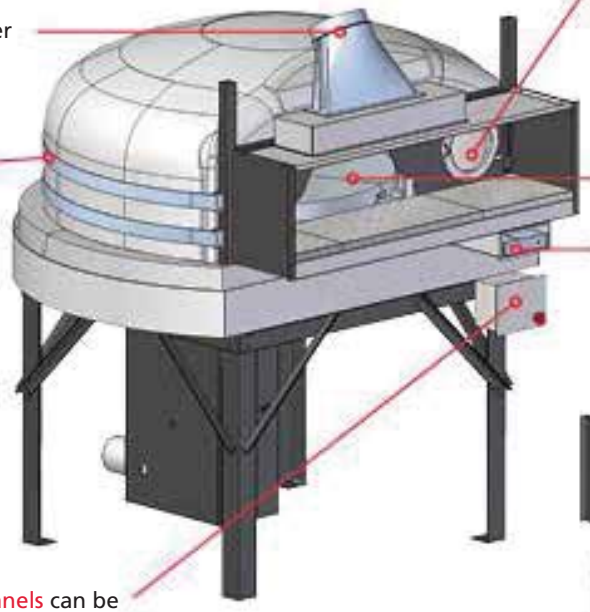
Shared construction characteristics

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



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

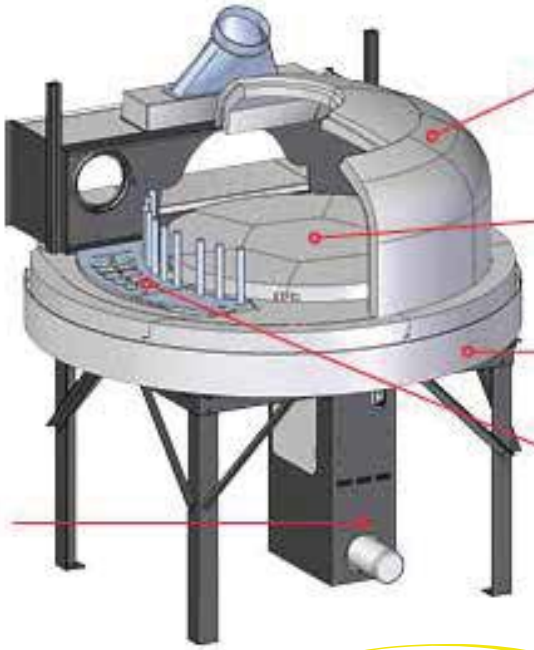
Ash drawer and/or air inlet for combustion adjustment

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 ststem (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

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

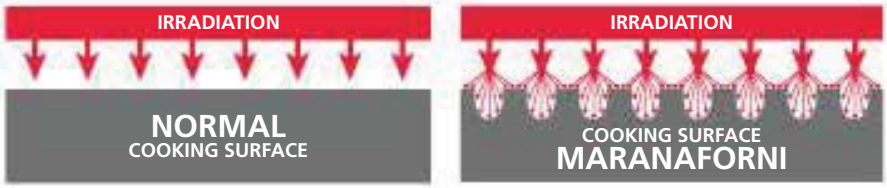
Marana® Forni
MADE IN ITALY

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/m3 compared to classic refractory material weighing 1800-2200 Kg/m3. 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

STRONG POINTS

Marana® Forni
MADE IN ITALY

STRONG POINTS

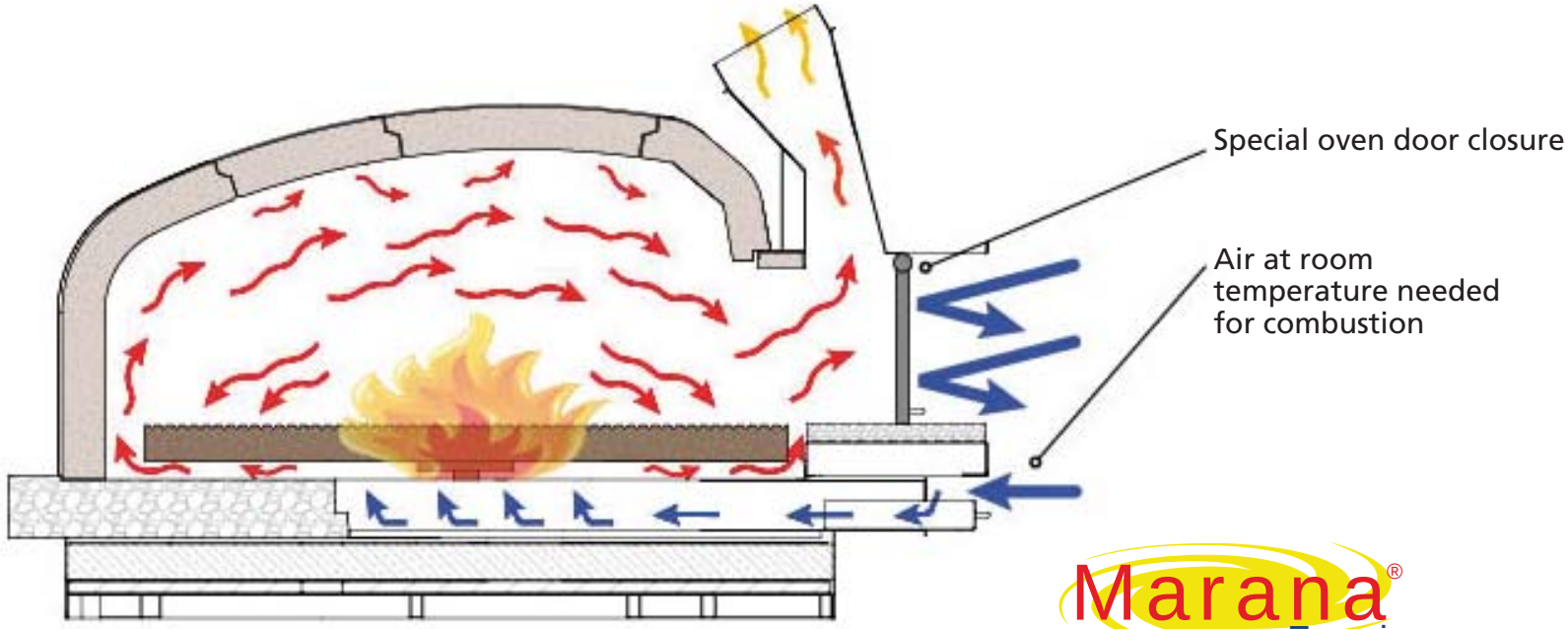
Turbo Wood

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.

Marana® Forni
MADE IN ITALY

Special oven door closure

Since 10 kg of wood require 150-250 m^3 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.



Marana® Forni MADE IN ITALY

personalise your oven

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

Marana® Forni
MADE IN ITALY

Pizza Equipment Professionals

personalise your oven

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.

The Roto Forno SU&GIU is stocked without a finishing for a completely customizable order. All finishings by Marana Forni and Custom Finishings Available.

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

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.

EVOLUTION® Console

For rotary SU&GIU ovens

Emergency console

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.

Capacity (Pizzas Per Oven)						Weight	External Dimensions	
Model	10 inch	12 inch	14 inch	16 inch	20 inch	Pounds	Inches	cm
RotoForno 110	11	9	6	4	2	3750 lbs	63x71" inches	160x180 cm
RotoForno 130	16	13	9	7	4	3970 lbs	71x79" inches	180x200 cm
RotoForno 150	21	18	13	8	5	4410 lbs	79x89" inches	200x225cm

Average fuel yield

WOOD
1 kg = 3.7 kW

GAS LPG
1 kg = 13.1 kW

Hourly fuel consumption

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

	HEATING			COOKING		
Model	Wood kg	LPG kg	kw	Wood kg	LPG kg	kw
RotoForno 110	9,1	2,5	34,0	3,3	0,9	12,3
RotoForno 130	9,1	2,5	34,0	4,6	1,3	17,1
RotoForno 150	9,1	2,5	34,0	5,3	1,5	19,6

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.

Pizza Equipment Professionals