



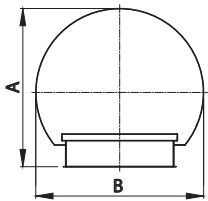
Rotary Oven TuttoTondo®

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.



Full technical Information on pages 30-31

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

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



plan view
TT



front view

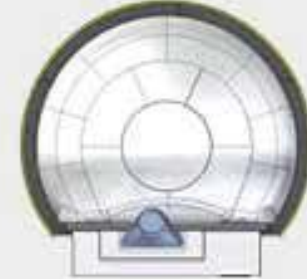


models available

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

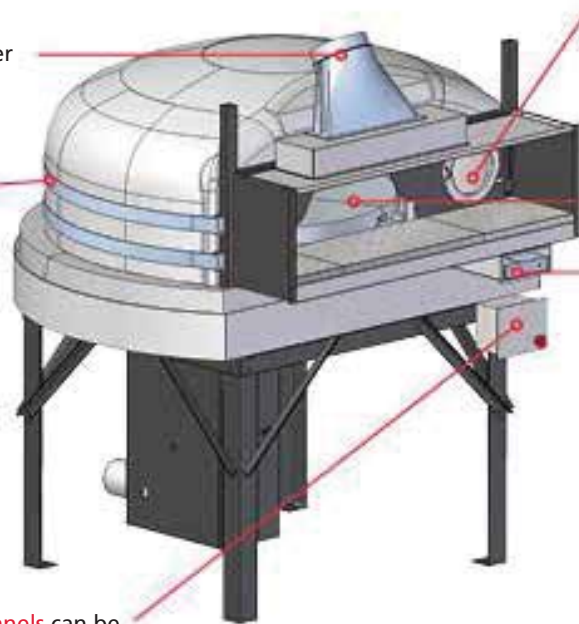
Fume discharge with diameter of 20 cm

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

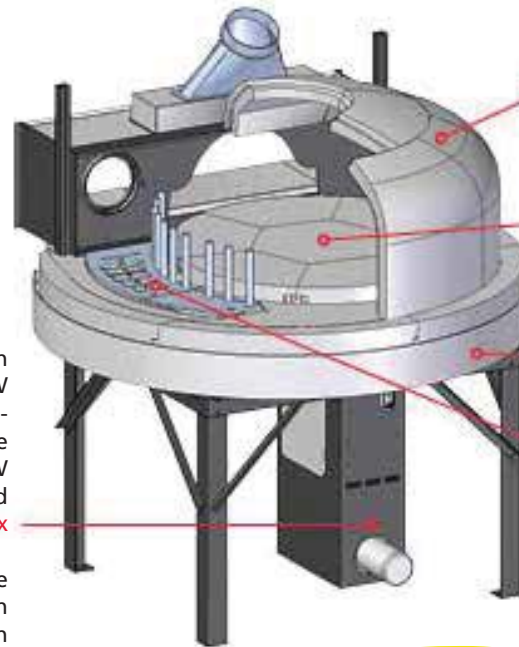
The cooking surface is micro-perforated. Cooking surface rotation takes place through a safety clutch

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



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



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.



Deep black

Brown

Bronze

Fiji

Maldive

Thai

Steel

Model	Capacity (Pizzas Per Oven)					Weight	External Dimensions	
	10 inch	12 inch	14 inch	16 inch	20 inch	Pounds	Inches	cm
TT85 & TQ85	7	5	4	2	1		51x51" inches	130x130cm
Tutto Tondo TQ 95	8	7	4	3	1		55x59" inches	140x150cm
Tutto Tondo TQ 110	11	9	6	4	2	3750 lbs	65x69" inches	165x175cm
Tutto Tondo TQ 130	16	13	9	7	4	3970 lbs	73x77" inches	185x195cm
Tutto Tondo TQ 150	21	18	13	8	5	4410 lbs	81x85" inches	205x215cm

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*

Model	HEATING			COOKING		
	Wood kg	LPG kg	kw	Wood kg	LPG kg	kw
TT85 & TQ85	5,4	1,5	20,0	2,2	0,6	8,0
Tutto Tondo TQ 95	7,5	2,1	27,0	2,7	0,7	9,1
Tutto Tondo TQ 110	9,1	2,5	34,0	3,3	0,9	12,3
Tutto Tondo TQ 130	9,1	2,5	34,0	4,6	1,3	17,1
Tutto Tondo TQ 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.