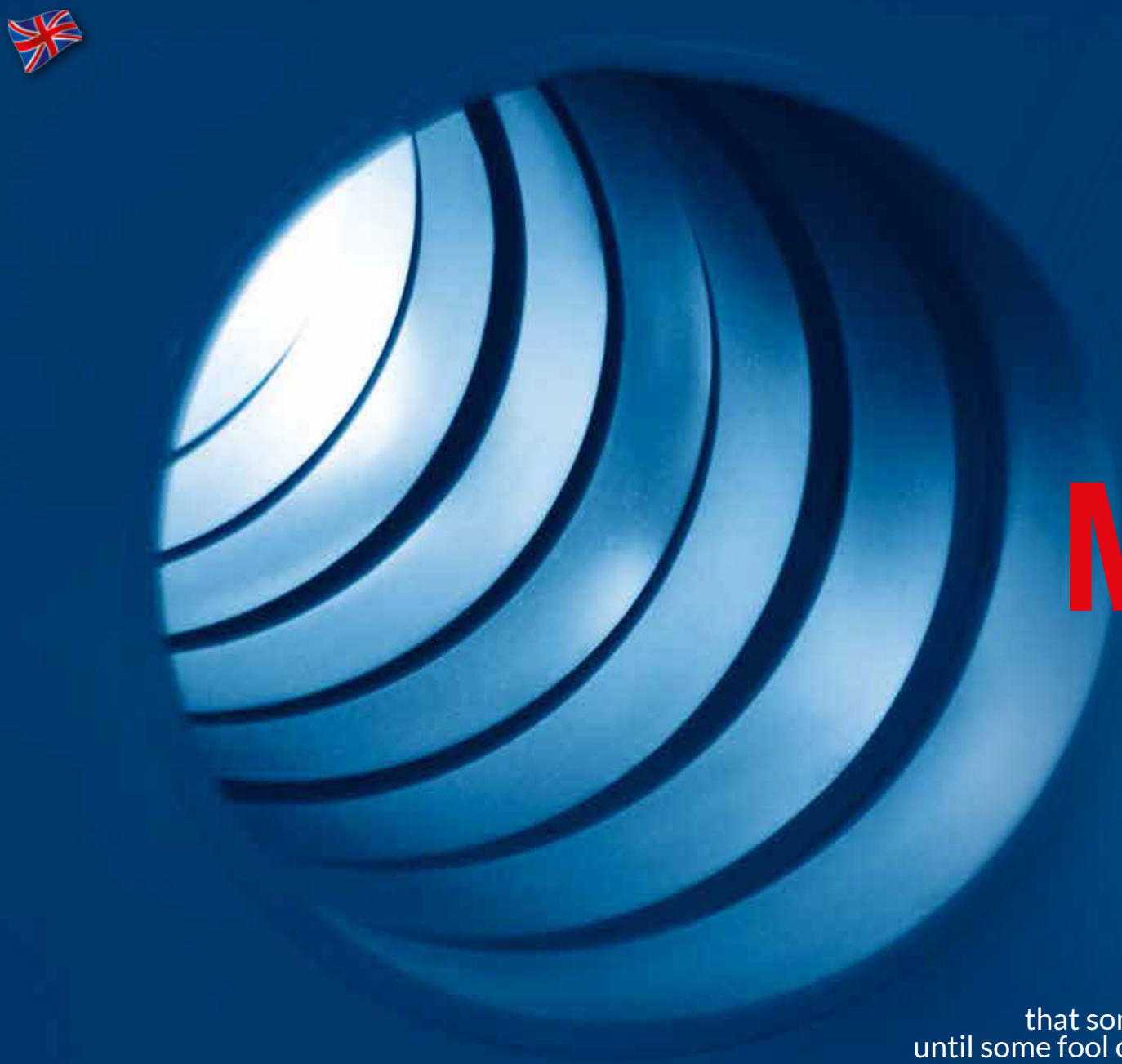

MADE IN ITALY

Marana®

FORNI

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

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 Marana® Forni brand represents technology at the service of tradition.
Marana ovens were soon installed throughout Italy, Europe and more than 70 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.

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 **70 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 see Official Listing

National Sanitation Foundation Certification USA see Official Listing

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 Marana® Forni 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® SU&GIU®
the first rotary pizza oven
MADE IN ITALY
Marana®
FORNI
РУССКИЙ ПРОЕКТ®
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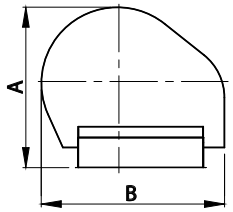
WOOD PELLETS GAS COMBINED

Rotary Oven
RotoForno®

Speed and Ease of Use at the service of results

RotoForno is a registered trademark for Marana® Forni's rotary ovens - products embodying all the features, characteristic quality and professionalism of the company.
The rotary cooking surface on all RotoForno models by Marana® Forni 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 Marana® Forni, 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.

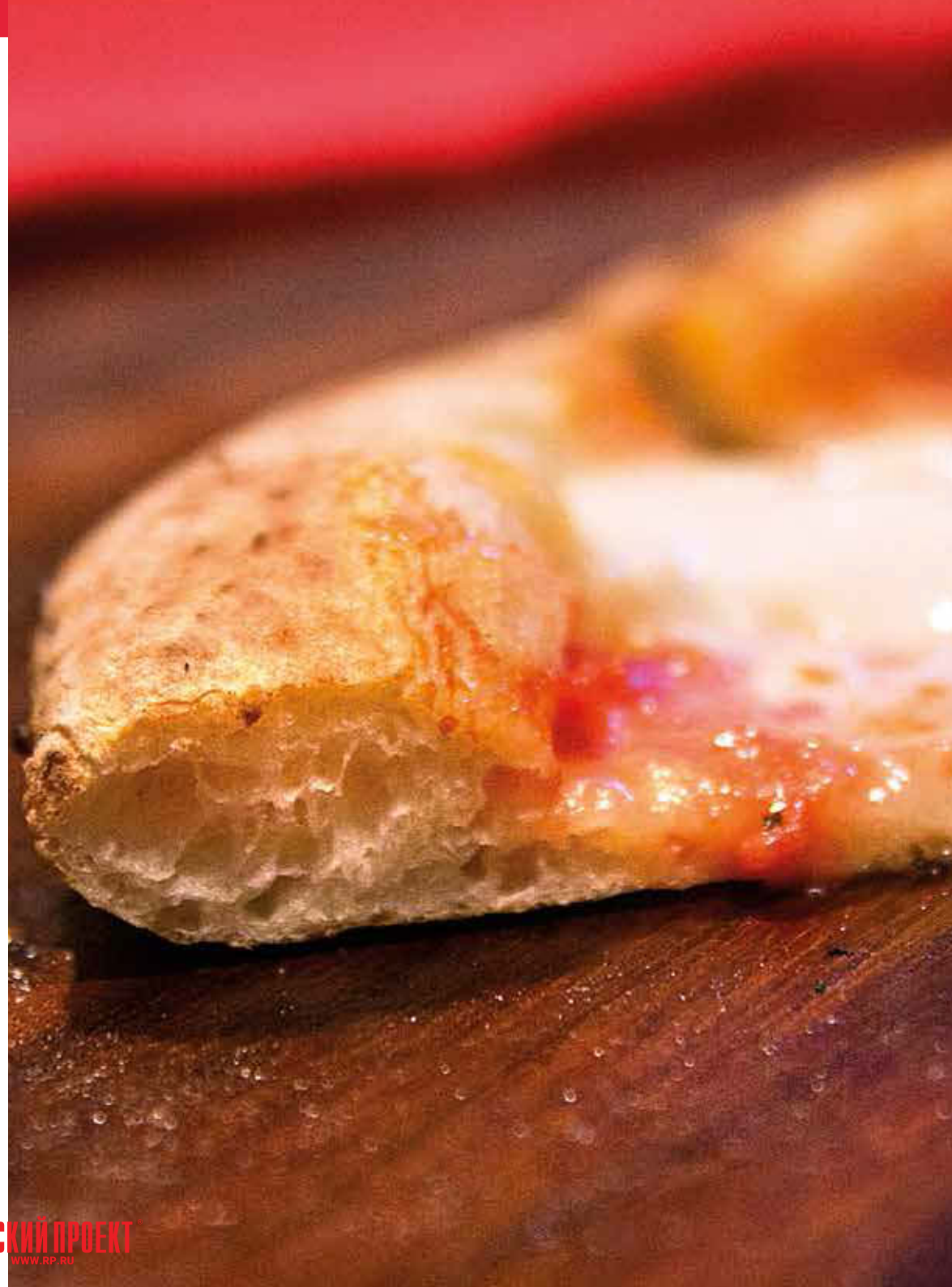


Full technical information on pages 30-31

	A*	B*	Pizza Capacity Ø29	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%

MADE IN ITALY Marana® FORNI



WOOD PELLETS GAS COMBINED

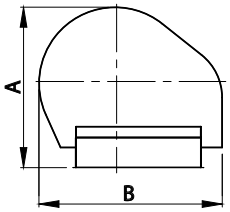
Rotary Oven
RotoForno® SU&GIU®

The top-selling Marana® Forni 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 Ø29	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%



Full technical Information on pages 30-31

MADE IN ITALY Marana® FORNI


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 Marana® Forni ovens, are a fuel that does not emit soot and 100% ecologic/naturally renewable.

CE

MADE IN ITALY
Marana®
FORNI

Fisso120

WOOD GAS

Traditional Static Oven

The static pizza oven is constructed with traditional techniques and materials combined with the technological innovation and passion unique to Marana Forni.
Cooking quality is guaranteed by the choice of materials used and the specific way in which they are mixed. A Marana exclusive, the result of painstaking development and meticulous testing strictly performed at the Verona headquarters.

Napulé

The wood- and gas-fired professional Oven certified by the Associazione Verace Pizza Napoletana

This oven is the outcome of Marana Forni's intensive cooperation and development programme undertaken in association with the master Pizzaioli of Naples.
Impressive teamwork, in which the experience of the Neapolitan Pizzaioli and the technological skill of Marana's craftsmen has created a unique appliance certified by the Associazione Verace Pizza Napoletana (Genuine Neapolitan Pizza Association) for both wood- and gas-fired operation.
Vesuvian lava stone is included in the exclusive mix of materials used for the oven's construction.

Fisso120 / Napulé

Pizza capacity	**GAS**	7 pizze diam.33
	WOOD	5 pizze diam.33
Covering	with bare or coloured steel cupola	
	with mosaic steel cupola	
	to be covered	

Full technical information on pages 30-31

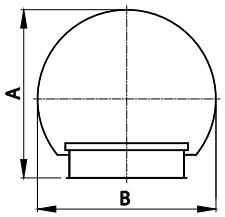
Ovens may be pre-assembled in the factory or assembled on site.

WOOD GAS COMBINED

Rotary Oven
TuttoTondo®
TT T and TT Q 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.



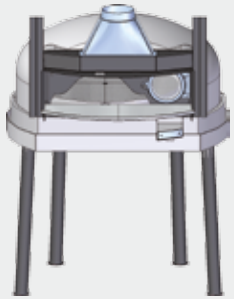
Full technical information on pages 30-31

	A*	B*	Pizza Capacity Ø29	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 T

front view

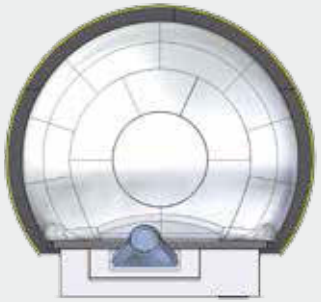


(rendering not to scale)

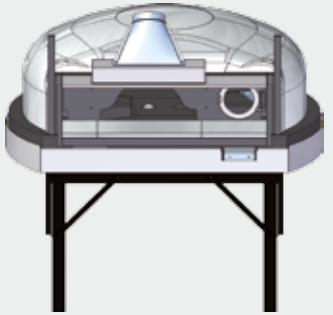
models available

TT T 85
TT T 95
TT T 110
TT T 130
TT T 150

plan view
TT Q



front view



(rendering not to scale)

models available

TT Q 85
TT Q 95
TT Q 110
TT Q 130
TT Q 150

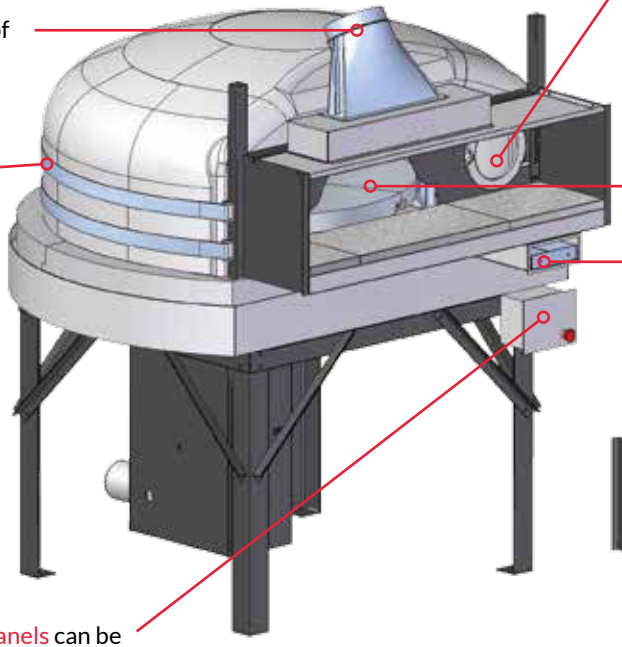
All our rotary ovens are built using the best materials, following the best operational procedures, with shared technical features that are often unique on the pizza oven market, such as:

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

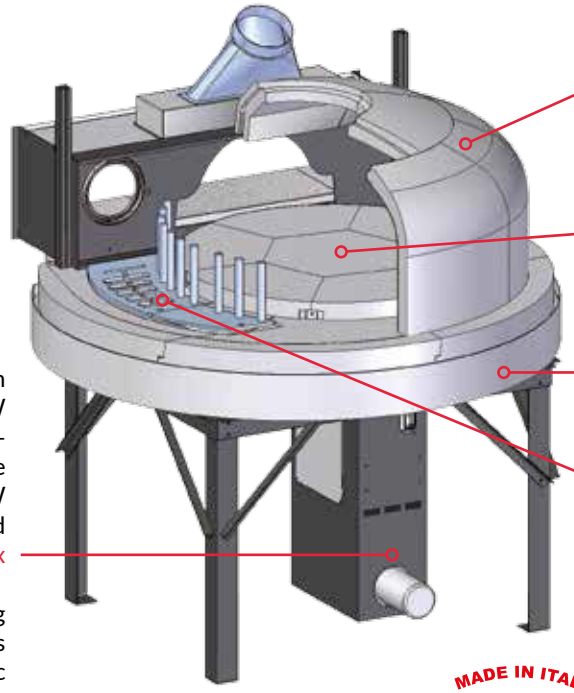


Our console / control panels can be replaced ON SITE in just a few seconds

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 Marana® Forni 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

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FORNI

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 Marana® Forni 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

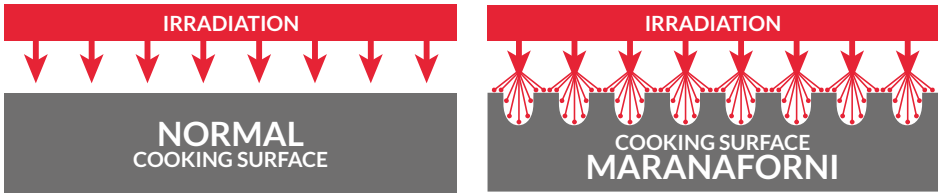
When work is quiet, it is pointless to burn fuel to keep the ENTIRE oven at an optimal temperature: you can use the cooking surface lifting system to cook pizzas closer to the dome where the temperature is higher.

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/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

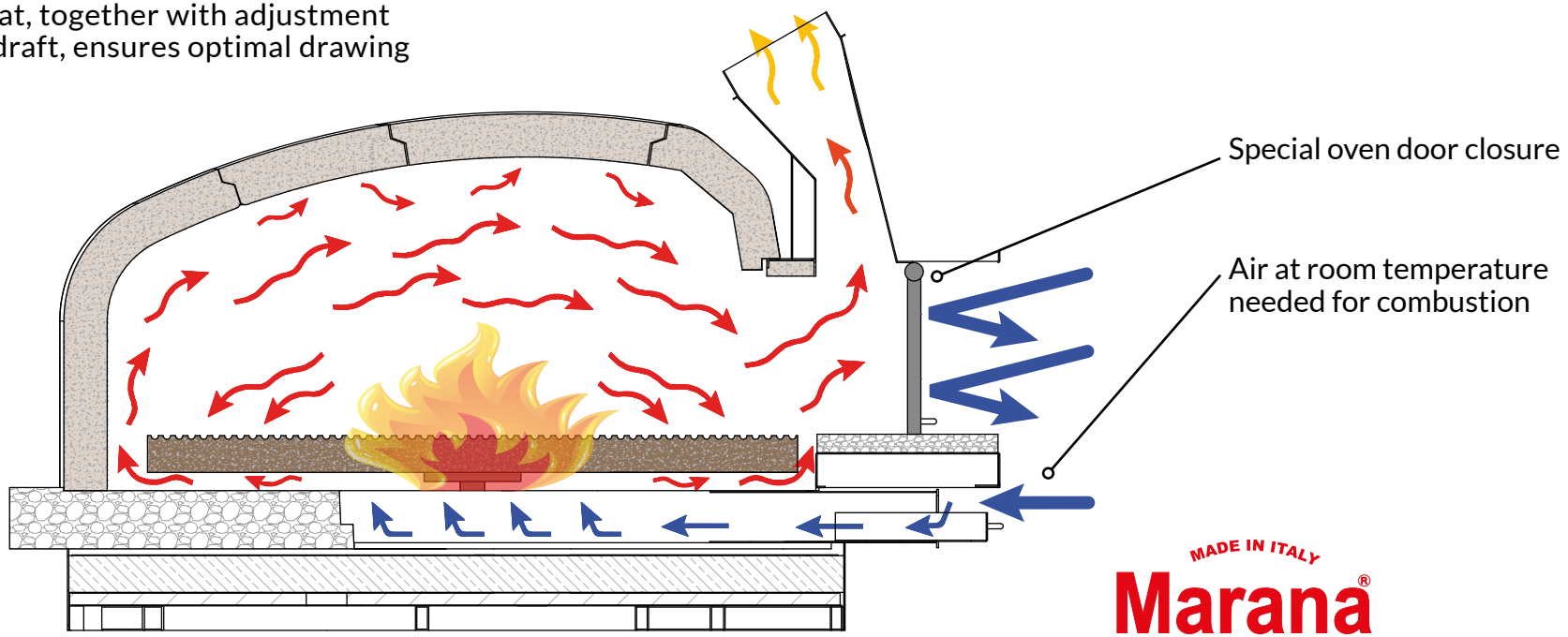
MADE IN ITALY Marana® FORNI

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^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 Marana® Forni 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.



MADE IN ITALY
Marana®
FORNI



LA PIZZA










marana




Su&Giu
Su&Giu
infrico


MaranaForni


Marana Forni


Verona
Italy
MaranaForni
Inventore del forno rotante per pizza "SU&GIU"
N°1

Marana® Forni finishings

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

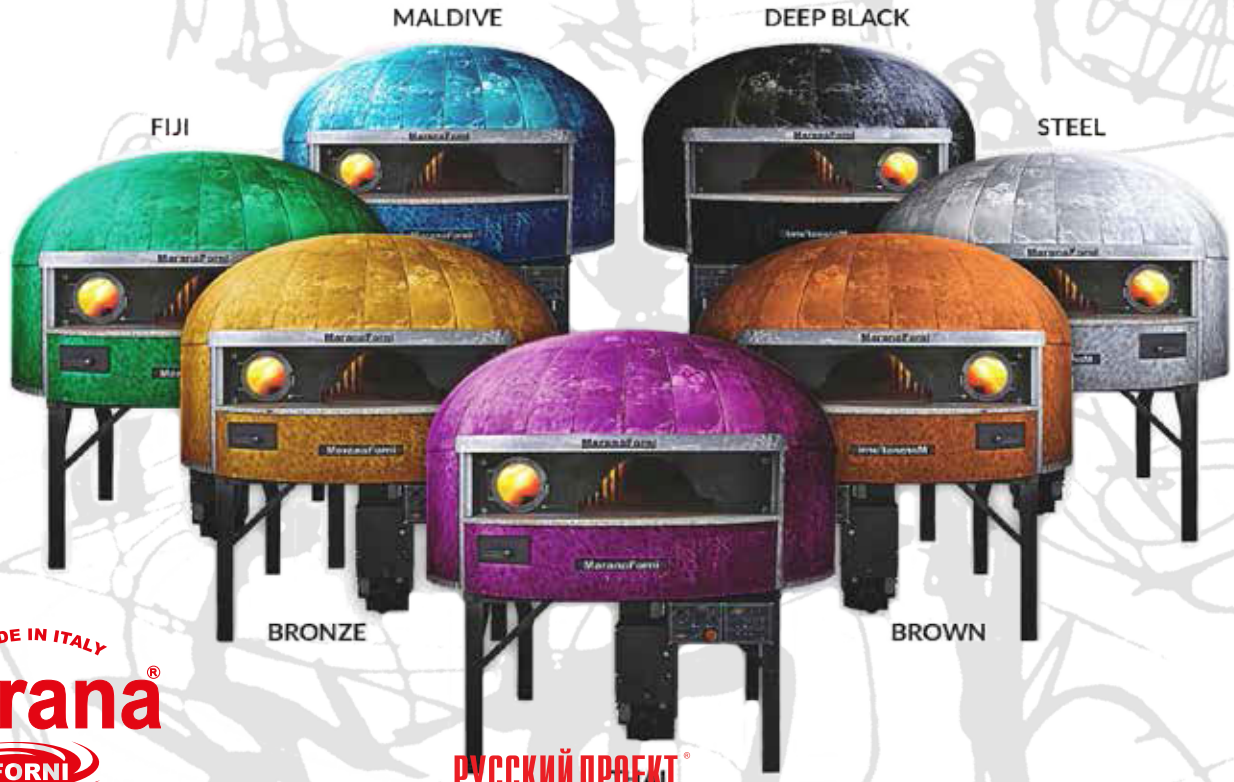
This is the case for our "oven finishings", normally known merely as external finishing or decoration; for Marana® Forni, on the other hand, they were the cue for much more detailed study that culminated in a solution with unique features.

Here are just a few:

- installation speed
- small footprint *(the diameter increases by only 4 cm)*
- easy installation *(no need for masonry work)*

CUPOLA NAPOLI

COLORS



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TANGANELLI

(ARCH. ANDREA TANGANELLI)

Architect Andrea Tanganelli's design project deservedly took top prize in the "ovens for pizzerias and restaurants" category of the design competition organized by Marana Forni in collaboration with TAeD, "Pierluigi Spadolini" Department of Architecture and Design Technologies, University of Florence. This oven can be ideally positioned in the centre of pizzerias and restaurants as a kind of hearth and a symbol of conviviality. The "ritual" of making pizzas and pizza chefs become the true stars of the setting and, as a result, diners are spectators at a "cooking show".

Available in size: 110 – 130 – 150


WOOD


GAS


COMBINED

designline

TROFEO 85

Popular for its simple shape, this unit provides everything Marana Forni has created to assist the pizza-maker, in a diameter of just 140 cm!
It is the perfect solution for small premises, snack businesses, bistros and pizza trucks. Also useful as backup for another oven. Combustion is wood and gas fired and the cooking body consists of inert pre-stressed refractory material capable of withstanding temperatures of 1250 °C.

Available in size 85

WOOD GAS COMBINED

MADE IN ITALY Marana® FORNI

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GEA

2500 kg suspended in a bubble: it may seem to be an illusion, but it has been a stylish reality from Marana Forni since 2011. It can be hung from the ceiling or placed on the ground, supported by an arm standing on a pedestal.
An oven which is certain to attract attention, thanks also to its "industrial" style finish.

Available in size 150


WOOD


GAS


COMBINED

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

MADE IN ITALY
Marana®
FORNI

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 Marana® Forni 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 prohibited by law (UNI-CIG 7129 standard)

Command console

All control consoles for Marana ovens are developed by Marana® Forni 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.

SLIM Console

NEW

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

ROTOLIGHT Console

For rotary ovens

EVOLUTION® Console

For rotary SU&GIU ovens

РУССКИЙ ПРОЕКТ®
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Emergency console

Patch Control Unit

The Patch control unit, supplied only by Marana® Forni 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.

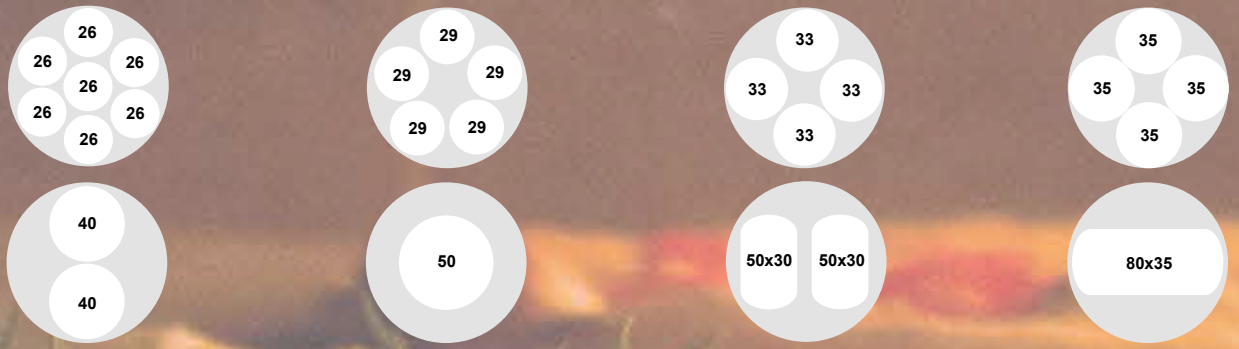
MADE IN ITALY
Marana®
FORNI

personalise your oven

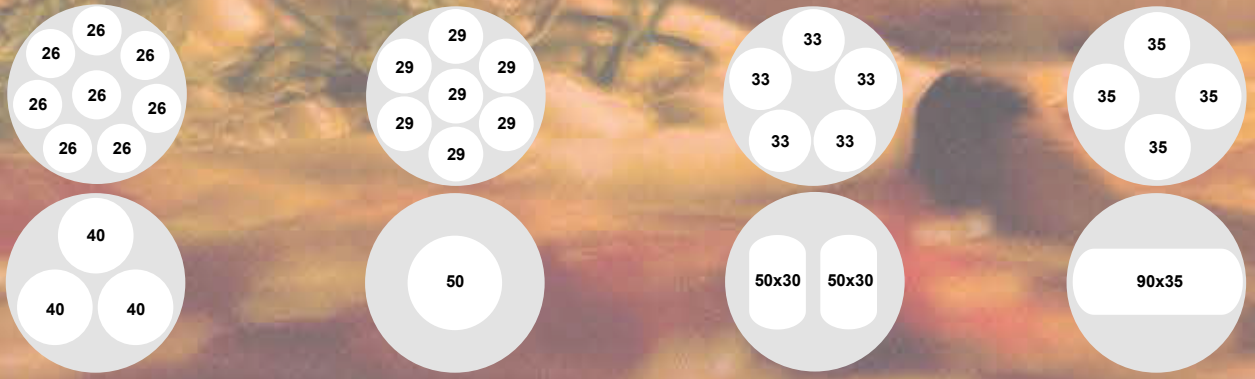
Oven Pizza Capacity

(diameter in cm)

MODEL 85



MODEL 95



MODEL 110

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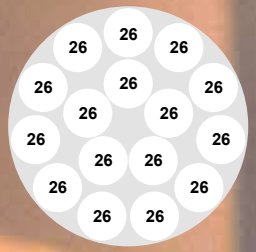
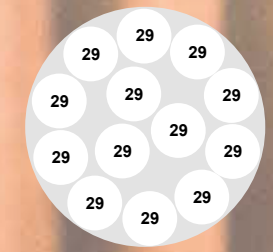
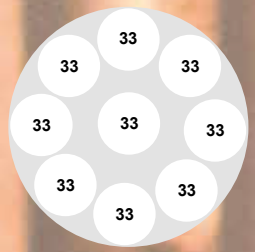
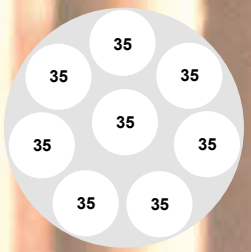
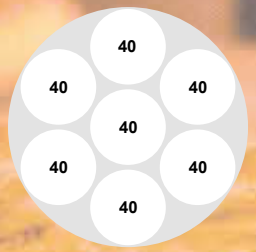
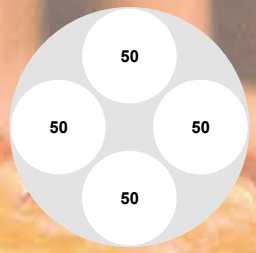


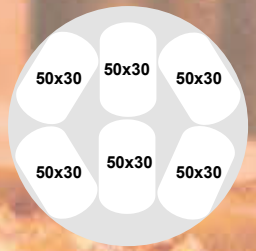


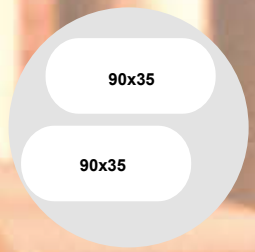




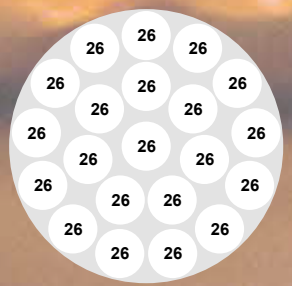


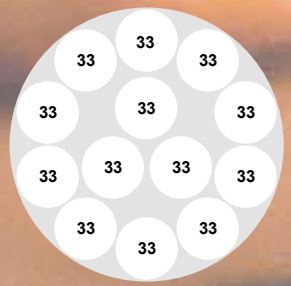


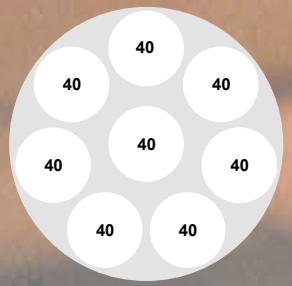


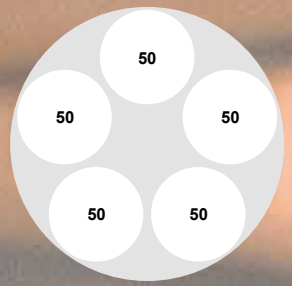


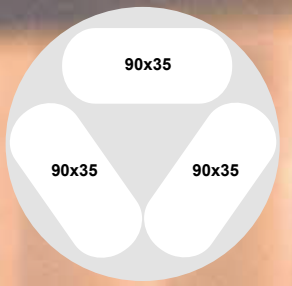
MODEL
130











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

FISSO120
NAPULÉ

APPROVATO VERA PIZZA Napoletana APPROVED

Model	Weight	External Dimensions (depth x width)	Ø Flue WOOD (suggested)	Ø Flue GAS (suggested)
Fisso120	1150 kg*	152x152 cm	20 cm	20 cm
Napulé120	1150 kg*	152x152 cm	20 cm	20 cm

**The covering weighs only 60 kg.*

Hourly fuel consumption

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

	HEATING					COOKING				
	WOOD kg	METHANE m³	LPG kg	PELLETS kg	kW	WOOD kg	METHANE m³	LPG kg	PELLETS kg	kW
MODEL 85	5,4	2,1	1,5	-	20,0	2,2	0,8	0,6	-	8,0
MOD. 95 - FISSO120	7,5	2,9	2,1	-	27,0	2,7	1,0	0,7	-	9,1
MODEL 110	9,1	3,5	2,5	6,9	34,0	3,3	1,3	0,9	2,5	12,3
MODEL 130	9,1	3,5	2,5	6,9	34,0	4,6	1,8	1,3	3,5	17,1
MODEL 150	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, flame chosen for chooking (Napulé Oven)

Average fuel yield

WOOD	METHANE GAS	GAS LPG	PELLETS
1 kg = 3.7 kW	1 m³ = 9.5 kW	1 kg = 13.1 kW	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.

Marana® Forni proposes a "box" (wood support grill) in AISI 321 refractory steel resistant to high temperatures with a 3-year warranty.
Thanks to yet another Marana® Forni 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 Marana® Forni 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 Marana® Forni 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 (Marana® Forni 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.

MADE IN ITALY
Marana®
FORNI

Choose your oven ☑

TYPE OF PREMISES	PIZZERIA ☐	TAKEAWAY PIZZERIA ☐	RESTAURANT ☐	
PRODUCTION REQUIRED	N. OF PLACES n.	PIZZA DIAMETER Ø	PIZZAS / HOUR REQUIRED pizza/h	
TYPE OF COMBUSTION	WOOD ☐	GAS ☐	PELLETS ☐	COMBINED ☐ WOOD ☐ GAS ☐ PELLETS
OVEN MODEL	STATIC ☐	ROTARY ☐	ROTARY SU&GIU ☐	DESIGN ☐
ADDITIONAL HEATING	TURBO-WOOD ☐	TURBO-GAS ☐		
FINISHED COVERING	TO BE FINISHED ☐	FINISHED ☐		

Notes:

What you can cook in a marana oven...







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...the only limit is your imagination!

Countries around the world where we are present:

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AUSTRALIA
AUSTRIA
BALEARIC ISLANDS
BELGIUM
CANADA
CANARY ISLANDS
CAPE VERDE
CHILE
CHINA
COLOMBIA
CROATIA
CYPRUS
CZECH REPUBLIC
DENMARK
ECUADOR
EGYPT
ESTONIA
FINLAND
FRANCE
GERMANY
GIBRALTAR
GREECE
GUADELOUPE
GUATEMALA
HUNGARY
ILE DE LA RÉUNION
IRAN
IRELAND
ISRAEL
ITALY
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JAPAN
KUWAIT
LEBANON
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MALAYSIA
MALTA
MEXICO
MOROCCO
NETHERLANDS
NETHERLANDS ANTILLES
NEW CALEDONIA
NEW ZELAND
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OMAN
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MACEDONIA
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SAUDI ARABIA
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SERBIA
SEYCHELLES
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SLOVENIA
SOUTH KOREA
SPAIN
SWEDEN
SWITZERLAND
TAIWAN
TUNISIA
TURKEY
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
CATANIA
CATANZARO
CHIETI
COMO
COSENZA
CREMONA
CUNEO
ENNA
FERRARA
FLORENCE
FOGGIA
FORLÍ CESENA
FROSINONE
GENOA
GORIZIA
GROSSETO
IMPERIA
L'AQUILA
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LATINA
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LECCO
LIVORNO
LODI
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POTENZA
PRATO
RAVENNA
REGGIO CALABRIA
REGGIO EMILIA
RIETI
RIMINI
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TARANTO
TERAMO
TERNI
TURIN
TRAPANI
TRENTO
TREVISO
TRIESTE
UDINE
VARESE
VENICE
VERBANIA
VERCELLI
VERONA
VICENZA
VILLACIDRO-SANLURI
VITERBO

The inventors of the su&giu rotary pizza oven

MADE IN ITALY
Marana®
FORNI

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