

Marana

Keeping Faith with Tradition



Marana Fisso 120

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.

Cooking surface with micro-perforations: easier expulsion of moisture from the pizza, for better, more fragrant cooking, no burning and of course no cooking of surplus flour.

Special technical features ensure that this oven complies with legal requirements on quality and safety



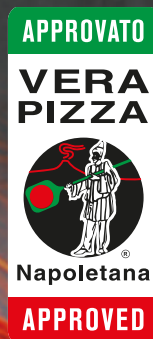
Marana Napulé

**The wood- and gas-fired professional Static 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.





Covering

with bare or coloured steel cupola

with mosaic steel cupola

to be covered

Dimensions

External 152cm

Internal 120cm

Fuel

Wood

Gas

Weight

kg 1150

* The covering weighs only 60 kg.

Pizza capacity

Wood 5 Pizzas Ø 33

Gas 7 Pizzas Ø 33

Cupola Colours

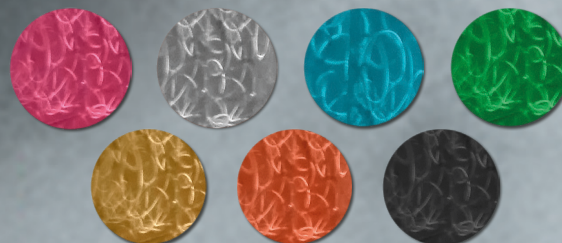


Paint me

Customize your oven with the colour of your choice.
Choose from more than 2000 colours on the RAL

Metal Brush Colors

Vibrant metal colours emphasising the hand-made brushed finish of the cupola.



Tel: +39.045.6704503 - info@maranaforni.it

www.maranaforni.it

