

# MARANA DECK OVEN

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The Marana Electric Deck oven combines Italian craftsmanship with next-generation intelligence: a modular, efficient, connected system designed to deliver consistent results, reduce consumption costs and simplify operations.



A flexible, high-performance deck oven engineered for artisan production and professional hospitality environments.

## PERFECT FOR:

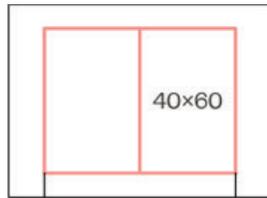
Pizza products, bread and pastries with cooking temperatures up to 350 degrees celcius.

## KEY FEATURES:

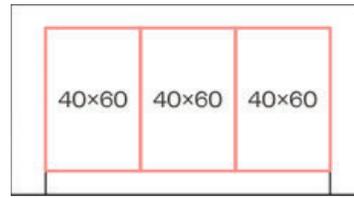
- Modular and customisable: choose up to 4 decks - supports scalability
- Energy efficiency: programmable shutdown after inactivity, high density insulation oven-wide
- Power management: in-built software and algorithms can reduce power usage by up to 50%
- Intelligent control system: 24/7 remote monitoring and diagnostics, recipe protection to ensure consistent product outcomes
- User-friendly design and easy maintenance: smart design, space saving footprint and built with durable materials
- Smart baking control: up to 80 custom recipes, colour-coded cooking phases and dual temperature probes per deck for precision cooking

# SPECIFICATIONS

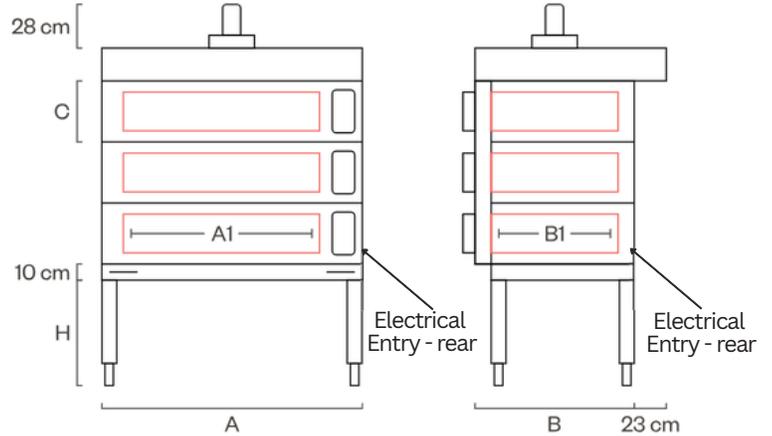
2T - 4060 / 62x82



2T - 4060 / 124x82



Model	2T - 4060	3T - 4060
Cooking area (sqm)	0.5	0.77
Working height (cm)	18 - 25	18 - 25
Bakery	●	●
Pastry	●	●
Pizza	●	●
Deck size A1 (cm)	82	124
Deck size B1 (cm)	62	62
Size A (cm)	121	163
Size B (cm)	101	101
Size C (18cm deck)	36	36
Size C (25cm deck)	43	43
Electric power pizza tray (kw)	8.3	11.2
Electric power with steamer (kw)	1.5	3
Electric power supply Standard - 400V ~ / 50Hz (3PH+N+PE)		



Call 1800 MARANA or email [sales@maranaaustralia.com.au](mailto:sales@maranaaustralia.com.au) to book a demo [maranaaustralia.com.au](http://maranaaustralia.com.au)