

MARANA ELECTRIC DECK OVEN



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 **SPAZIO
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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°C.

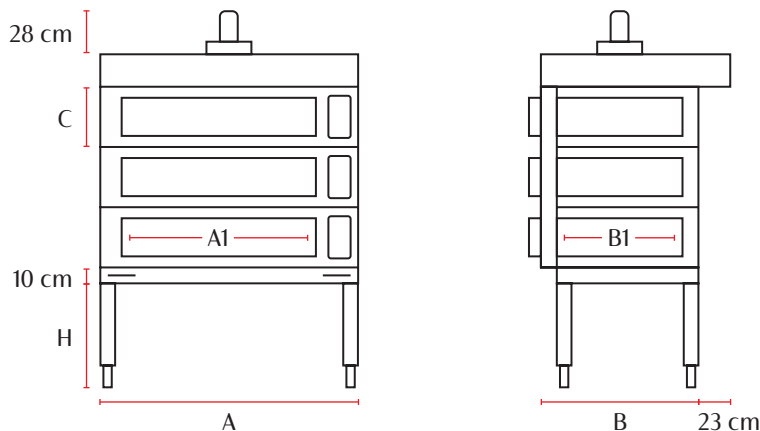
KEY FEATURES:

- ❖ **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 for consistent outcomes
- ❖ **User-friendly design and easy maintenance:** smart design, space-saving footprint, durable materials
- ❖ **Smart baking control:** up to 80 custom recipes, colour-coded cooking phases, dual temperature probes per deck



SPECIFICATIONS

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



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