



IT'S MORE THAN A WORKPLACE,
MUCH MORE THAN A SET OF MACHINES.
IT'S YOUR WORLD.
LET US DESIGN IT WITH YOU,
BUILD IT TO YOUR SPECIFICATIONS
AND INSTALL IT WITH CARE, LEAVING YOU TO TEST,
EXPERIENCE AND SAVOUR IT DAY AFTER DAY.



TRADITION AND MODERNITY

ALL GREAT CHEFS KNOW THE BEST RESULTS DEPEND ON THE PERFECT MIX OF TRADITION AND CREATIVITY. THE VERY SAME INGREDIENTS THAT MARENO PUTS INTO ITS PRODUCTS: SOLID EXPERIENCE AND A STRONG APPETITEFOR INNOVATIONENSURE THATOUR CUSTOMERS GET THE BEST QUALITY EQUIPMENT AND SERVICES.







STEEPED IN HISTORY

Mareno is an established brand, well known in Italy and abroad for the quality and reliability of its equipment.

Over the years we have served three generations of chefs and our modern and innovative style has made us the preferred choice of emerging young professionals.

BUILT ON EXPERIENCE

Extensive references have helped us continue to create new and increasingly sophisticated solutions.

Mareno kitchens are built for life and designed on first-hand experience, through listening to customers' needs and by working alongside chefs.

VERSATILE AND CONTEMPORARY

Up-to-date with evolving culinary styles and with a vocation for innovation, Mareno offers complete solutions for all kinds of catering. From large company canteens to small trendy eateries, from luxury hotels to services for the community, from modern fast catering to cooking schools, Mareno has the right machines for your needs.

A LARGE AND DYNAMIC FAMILY

Since 1996 Mareno has been part of the Ali Group, the leading global supplier of equipment for the foodservice industry.

The resulting synergy means a **wealth of experience**, **constantly updated products** and a stimulating exchange of technology, processes and procedures.





PASSION AND PRECISION

A GREAT KITCHEN COMBINES RIGOUR AND PRECISION WITH TALENT AND PASSION.

THIS IS THE SECRET OF THE TOP CHEFS AND SHAPES THE STYLE OF MARENO, WHICH BRINGS PROFESSIONALISM, SUBSTANCE AND PASSION TO THE TABLE.

PASSION FOR WHAT WE DO, THIRST FOR THE FUTURE AND RESPECT FOR THE ENVIRONMENT.





IDEAS FIRST

Every detail of a Mareno kitchen is conceived and designed to make your work easier and more efficient. Mareno machines integrate the best technology to ensure reliability and performance. Design makes them and ergonomic, convenient and pleasant to use.

RIGOROUS ORGANISATION

The Mareno production plants are set up with the most advanced systems and we are constantly striving to improve efficiency (lean manufacturing, Kaizen). We benefit from extensive expertise in steel working and a highly automated production line that is constantly checked and tested.

RESEARCH DRIVEN

Mareno invests in the research and development of new solutions that respond to modern catering needs and diverse culinary styles. We adopt the best technologies to create machines that are reliable and powerful whilst also limiting energy consumption.

RESPECT FOR THE ENVIRONMENT

We have long been committed to cutting CO emissions, reducing energy consumption and improving the performance of our equipment. We take our environmental impact seriously, as proven by our **ISO 14001 certification**.

LOWER ENERGY CONSUMPTION

When choosing a kitchen, it pays to consider the running costs:
Mareno offers products that are also economically sustainable.
Upon request, all machines can be set up for connection to

Power Guardian®, the electric power control system that can cut consumption by up to 40%.
Purchasing a Mareno kitchen has never been easier: your investment will pay for itself within just a few years.







COMPREHENSIVE AND SPECIALIZED

A BIG-PICTURE PERSPECTIVE THAT DOESN'T OVERLOOK SMALL DETAILS. THIS IS THE KEY TO RUN A BUSY KITCHEN AND ALSO THE STRENGTH OF THE MARENO OFFERING.

AN EXPANSIVE AND COMPREHENSIVE RANGE OF EQUIPMENT DESIGNED TO THE SMALLEST DETAIL TO MAKE YOUR WORK EFFICIENT AND PLEASANT.



From the top:

- 1. New design of the Star line
- 2. Star 70 and 90 series gas wok
- 3. High Performance Multicooking series

PRODUCTS AND PROJECTS FOR PROFESSIONALS

Mareno manufactures integrated systems for professional kitchens that are appreciated by chefs around the world. Our products are designed and made **for experts who demand the best**: high performance, reliability, maximum ergonomics and strict compliance with hygiene, safety and HACCP standards.

EVERYTHING THAT MAKES A KITCHEN

Inspired by a vocation for cooking, over time Mareno has developed a comprehensive product range that encompasses all functions: preparation, distribution, convection and steam ovens, refrigeration and washing.

Although cooking has always been the focus, our product offering has expanded to provide a complete kitchen range that meets all types of professional catering requirement.

ALL-ROUND ERGONOMICS

The chef's workstation is essential to the design of a professional kitchen. **Everything must be** within reach, quick to clean and easy to use.

Mareno gives chefs the luxury of being able to organize their workspace, creating a customized kitchen in which dimensions, distances, opening systems and accessibility are perfectly adapted to the user, just like a made-to-measure suit.

MAXIMUM FLEXIBILITY

Your requests are our priority:
Mareno is always ready and willing
to customize its offering to meet
your space and work needs.
Thanks to our handmade tradition,
we are able to offer complete
kitchens with customized
solutions and services.

We have a division specializing in made-to-measure projects, paying the utmost attention to detail to make your kitchen unique. We can provide a personalized look in all RAL colors, thanks to our coldenameled surface treatment.









PRODUCT LINES

For those looking to design, build and experience a high-quality professional kitchen, Mareno offers several lines and a wide range of products that give a unique and comprehensive response to all catering needs.

From cooking to cold machines, from food preparation and distribution through to washing, every aspect of life in the kitchen carries the Mareno hallmark.



Cooking
Star 60 modular and drop-in cooking range
Star 70, 90 and 110 modular cooking ranges
ICHEF cooking range
High Performance Cooking



ENJOY Your Kitchen

Preparation
Standard static preparation
Cantilevered static preparation
Modular static preparation

RefrigerationRefrigerated tables, cupboards and cabinets
Thawing cabinets Pizza counters Waste storage elements





Cook & chill

Convection and combination ovens Blast chillers and freezers

Distribution

Distribution ranges with self-service, free-flow, drop-in system

Washing

Glasswashers and dishwashers Large cleaning systems and solutions







SPECIAL PRODUCTS

PASSIONATE FOR PERFECTION

The quest for quality propels us to keep perfecting our craft. It is the energy that drives us to do better by finding the right solution to every need and carefully managing every detail.

ATTUNED TO YOUR NEEDS

Every project has its own story and its own rationale. Changing needs, spaces and requirements give rise to different choices. Our equipment layouts can be varied and our kitchens customized with accessories that make your cooking block unique, the heart of the kitchen

CUSTOMIZE D PROJECTS

Mareno offers an artisanal approach to custom installations. We start with the design, which then takes shape in the expert hands of specialist technicians who create every detail, dedicating all the time needed to turn your dream kitchen into a reality.

SOLUTIONS AND ACCESSORIES GALORE

Mareno gives you a vast array of solutions to choose from, including one-piece worktops 2 or 3 mm thick and protective cold-enameled surface treatments in all RAL colors.

The company offers a wide range of accessories for creating custom kitchens: self-closing paneled doors, soft-close drawers with telescopic guides, power outlets incorporated into cooking elements, customized overhead pan racks and rotating salamander stands.

We provide finely crafted side elements with a round finish to elegantly complement any style of installation.



RELIABLE RELATIONSHIPS AND THE LATEST TECHNOLOGY

IN YOUR GREAT KITCHEN YOU RELY ON A COHESIVE TEAM AND THE BEST EQUIPMENT. SO YOU'LL APPRECIATE OUR AFTER-SALES SERVICE AND SUPPORT. MARENO'S EXPERT TEAM AND CUTTING-EDGE TECHNOLOGIES ASSURE CUSTOMERS A HIGH LEVEL OF SERVICE.









THE VALUE OF PEOPLE

The real strength of Mareno lies in our relationship with our customers, a relationship built on trust, listening and firsthand knowledge.

This enables us to be extremely flexible and stay **very close to our customers**, doing everything it takes to fulfill their requests.

PERSONALISED SERVICE

Mareno is able to respond swiftly and expertly to your requests with **fast and targeted answers**.

By getting to know our customers, both through direct contact and through retailers, we are able to deliver highly personalized service at every stage, from design through to installation.

AVANT-GARDE DESIGN

Consultants and designers can count on Mareno's extensive product expertise and decades of experience in the industry. We have developed a **special design program** to manage and govern every aspect of the kitchen layout, from the design to the location of connection points, through to drafting the final renderings. The design process uses advanced tools that enable all the project information to be easily shared.

GREAT AFTER-SALES SERVICE

Mareno gives its customers a high level of service that continues after the sale is completed.

This includes installation and commission of the kitchen, either directly or through our network of specialist distributors.
On our web site you can also find all the necessary technical documentation as well as a modern online service for ordering parts.



OUR CUSTOMERS

HOTELS

Antonello Colonna Resort & Spa | Rome | Italy
Baohua Marriott Hotel | Shanghai | China
CastaDiva Resort & SPA | Como | Italy
Chia Laguna Resort | Domus de Maria | Italy
Clarion Congress Hotel Olomouc | Olomouc | Czech Republic

Clarion Congress Hotel Olomouc | Olomouc | Czech Republic Clarion Congress Hotel Ostrava | Ostrava | Czech Republic Crowne Plaza Beijing Sun Palace | Beijing | China

Dorsett Shepherds Bush | London | United Kingdom

Dorsia Hotel | Göteborg | Sweden

Double tree by Hilton Hotel Suzhou | Suzhou | China

Double Tree by Hilton Liverpool | Liverpool | United Kingdom

Double Tree by Hilton Olbia | Olbia | Italy

DoubleTree by Hilton Hotel Heyuan | Guangdong | China

Four Seasons | Baku | Azerbaijian Grand Hotel Capo Boi | Villasimius | Italy Hilton Brisbane | Brisbane | Australia

Hilton Surfers Paradise Hotel & Residence | Surfers Paradise | Australia

Hof Bellman | Nottensdorf | Germany Hotel Collegio Spagnolo | Rome | Italy Hotel Principe Palace | Lido di Jesolo | Italy Hotel Rex | Rome | Italy

Hotel Valadier | Rome | Italy

Hues Boutique Hotel | Dubai | United Arab Emirates

Nira Montana | La Thuile | Italy

NR Palace | Rome | Italy

Park Inn By Radisson | Copenhagen | Denmark Pullman Hotel | Liverpool | United Kingdom Pullman Kaifeng Jianye | Kaifeng | China Quality Hotel Frösö Park | Östersund | Sweden

Scandic Segevång | Malmö | Sweden

Sheraton Changde Wuling Hotel | Changde | China

Sofaz Tower | Baku | Azerbaijian Stella Maris | Bibione | Italy

Strandhotel Glücksburg | Glücksburg | Germany **Sudbury House Hotel** | Faringdon | United Kingdom

The Broadway Hotel | Worcestershire | United Kingdom

The Fish Hotel | Worcester | United Kingdom

The Langham Hotel & Resorts | Haikou | Hainan | China

The Westin | Haikou | Hainan | China

Zala Springs Golf Resort | Zalacsány | Hungary

Zhuhai Marriot Hotel | Zhuhai | China







CANTEENS

Alcan á Íslandi hf. | Hafnarfjordur | Iceland **Bank Intesa S. Paolo** | Padua | Italy

Bocconi | Milan | Italy Bosch | Bari | Italy Bracco | Milan | Italy

By Malene Birger | Frederiksberg | Denmark

Penitentiary Lauro | Avellino | Italy

Deutsche Bank | Milan | Italy

Ferrero | Alba | Italy Fiat | Turin | Italy

Il Sole 24 Ore | Milan | Italy

Mansfield College | Oxford | United Kingdom Maricentro Marina Militare | Taranto | Italy Vatican museums | Vatican City | Italy

National Kaohsiung University of Hospitality and Tourism | Kaohsiung City | Taiwan

Newcastle Sixth Form College | Newcastle | United Kingdom

New Head Office Unicredit | Milan | Italy

O.P.S. Navy Torpedo Station | Taranto | Italy

Hospital S. Raffaele | Milan | Italy Hospital San Bartolo | Vicenza | Italy

Pabulo | Rome | Italy

Science and Technology Park Erzelli | Genoa | Italy

Pirelli | Milan | Italy

Hospital Tor Vergata | Rome | Italy

Santander Bank (Headoffice) | London | United Kingdom

High school di Borgund | Borgund | Norway

UCH Holstebro | school campus | Holstebro - Denmark University Of Swansea | Swansea | United Kingdom







RESTAURANTS

Acqua Shard | London | United Kingdom

Al Porticciolo | Rome | Italy

Assunta Madre | Rome, Milan | Italy

Barcelona | Spain

London | United Kingdom

Botanical Garden | Melbourne | Australia

Brdr. Price i Tivoli | Copenaghen | Denmark

Coro Mandel | Rome | Italy

Cube Restaurant | Stuttgart | Germany

Enoteca Regionale della Lombardia | Pavia | Italy

Ercoli | Rome | Italy

Frattini | Rome | Italy

Il Brillo Parlante | Rome | Italy

Il Convivio Troiani | Rome | Italy

Il Poggio | Poggioreale | Italy

Juventus Stadium | Turin | Italy

La pace del Palato | Rome | Italy

La Pariolina | Rome | Italy

Le Quattro Terre S.S. | Franciacorta | Italy

L'essenza in vista | Crispiano | Italy

Lima London | London | United Kingdom

Ludwig Schwarz Restaurant | Heidelberg | Germany

Magazine Street Kitchen | Mumbai | India

Misk Al Bahar Restaurant | Dubai | United Arab Emirates

Mr. Martini | Verona | Italy

MUDEC | Museo delle culture | Milan | Italy

Pastis Bar del Fico | Rome | Italy

Per Me | Giulio Terrinoni | Rome | Italy

Piano Strada | Rome | Italy

Pint Shop | Cambridge | United Kingdom

Porto Fluviale | Rome | Italy

Porto Piccolo | Sistiana | Italy

Esco | Passalacqua | Rome | Italy

L'Altro Vissani | Cortina | Italy

Rosmarin | Mediterrane Restaurant | Berlin | Germany

Stazione di Posta | Rome | Italy

Stoke House | Brisbane | Australia

Supernormal | Melbourne | Australia

Tårnet | Copenaghen | Denmark

Ted | Rome | Italy

The Strand Dining Rooms Restaurant and Cocktail Bar | London |

United Kingdom

The Table | Mumbai | India

The Villa Guild Hall | Preston | United Kingdom

Tordo Matto | Rome | Italy







FORMATS OF QUICK SERVICE

Aeroporto de L'Avana | Havana | Cuba Backlunds Bageri & Bistro | Strömstad | Sweden Fältöversten | Stockholm | Sweden **H'ugo's Stuttgart** | Stuttgart | Germany Hwy 55 Burgers Shakes & Fries | Kolding | Denmark Marché restaurant | Poland Metro Restaurant | Amman | Jordan Parco divertimenti Rainbow MagicLand | Valmontone | Italy Perfetto Hamburger and Pizza Bar | Budapest | Hungary Signorvino | Milan, Brescia, Arese, Verona, Merano, Turin, Vicolungo, Cadriano, Florence | Italy Stadio Friuli | Udine | Italy **Tex Mex** | Stuttgart | Germany TGI Friday's Kungsträgården | Stockholm | Sweden Vicook Bistrot | Orio Al Serio | Italy Watershed | Bristol | United Kingdom







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