

STAR 60

The compact range with great performance

04 / New design fit for a star

Modern, ergonomic design for a rewarding cooking experience

08 / Cookers and hobs

The heart of the kitchen in a range of formats: gas, electric, ceramic glass and induction

16 / Fryers

Perfect, crispy results

18 / Fry-top

Tasty, succulent dishes

20 / Grill

The pleasure of high-power grilling

22 / Multi-cooking

Simplifies work, multiplies benefits

23 / Invaluable accessories

Pasta cooker, bain-marie and hot cupboard, refrigerated cupboards, sinks and worktops, accessories





ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

They are built using all the experience we gain in the field. We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

NEW DESIGN FIT FOR A STAR

After years of success, the Mareno cooking range has updated its technical content and design, presenting itself with a new name: Star.

More elegant and more ergonomic, **Star is beautiful to look at and extremely practical to use.**

The restyling offers a fresh take on the soft, stylish lines that have made Mareno kitchens renowned worldwide, and clearly reflects the range's evolution and modernity.

The new design enhances the unmistakable Mareno style, giving chefs a more rewarding work experience.

Knobs

With their unmistakable star-shaped design, the knobs are the inspiration for the name of the new cooking series. The new design makes the knobs more ergonomic and stylish than ever.

Thanks to the use of new materials, they are also **sturdier and more durable.**

A raised mark highlighted in blue allows the user to understand immediately the position of the knob with the touch of the hand.





POWER-PACKED COMPACT DESIGN

The new Star 60 is the ideal solution for small kitchens because **it packs power and performance** into compact equipment. Its strength is the high power to footprint ratio.

The new series is the result of Mareno's experience and attention to customer requirements. It offers a comprehensive range, which combines superb performance with low energy consumption.

Incredibly modular design

Versatile and reliable, the new Star 60 can be used to create a kitchen block tailored to specific space and production needs. Its remarkably modular design **can accommodate every type of cooking machine**.

All the elements are modular, exploiting 3 positions: **side-to-side, back-to-back, and top-to-bottom**.

The top elements are equipped with rubber feet for installation on pre-existing countertops, neutral elements or refrigerated bases. Alternatively, they can be combined with cupboard bases or stands.

Also available in a **drop-in version**, Star 60 allows machines to be fitted within a single worktop.

A complete and compelling range

Star 60 boasts a comprehensive series of products designed to satisfy the requirements of small foodservice kitchens. The range provides units in different sizes, measuring 40, 60, 70, 80 and 100 cm wide, with a depth of 60 cm for electrical equipment and 65 cm for gas-powered models.

Continuous innovation

Constantly in pursuit of new solutions for professional kitchens, Mareno has equipped the Star 60 range with **high-power open burners**, which ensure effective, faster cooking. In addition, it has enriched the range with the introduction of **induction cookers** complete with wok and has developed innovative **electric grills** for direct cooking which ensure even more rapid results.

Hygiene first

Designed to guarantee maximum hygiene, Star 60 has completely joint-free worktops and utilises deep-drawn tanks and spillage wells **to facilitate cleaning**.





Facts and figures

137 models

21 product families

Aisi 316, 304 and 430 stainless steel

6 kW: power of open burners

10-litre electric fryer with 9 kW of power

High-power induction (5 kW)

Ideal for:

- ✓ **small structures (bars serving food, bistrots, mountain refuges, kiosks...)**
- ✓ **catering**
- ✓ **new fast foodservice formats**
- ✓ **open-kitchen cooking such as buffets and delicatessen corners in large retail outlets**
- ✓ **small kitchens which need equipment with excellent potential**
- ✓ **additional production areas secondary to the main kitchen**

Gas-powered ranges and hobs

Power at your fingertips with gas

With compact design and great performance, gas ranges guarantee excellent cooking results for all sorts of dishes. Gas hobs are available with 2 or 4 burners and feature the same technical characteristics as the freestanding ranges.





*Fast and powerful:
exactly what I need!*

Strengths and benefits

The open burners are more powerful, **they enhance performance** and ensure perfect, fast cooking.

Star 60 lets you choose between **various configurations** designed to satisfy every production requirement. There are high-output versions (6 kW burners), as well as versions with mixed power output (6 kW burners + 3.5 kW burners).

The burners are hermetically sealed to the hob and are designed **to be watertight**.

To guarantee robust construction and reliability, the pan supports are made of RAAF enamelled cast iron and the fumes vent is in stainless steel.

The ovens are available in solutions with integrated hob and feature standard GN 1/1 dimensions.

The oven exterior is in stainless steel and the inner door guarantees robustness.

Technical details

Main burners with 3.5 kW or 6 kW power. All burners are equipped with a flame detector and are controlled by a safety valve.

Tops with deep drawn tanks.

Distance between burners: 35 cm at front and 27 cm at back.

Optimised supports for pans as small as 10 cm in diameter.

Low-energy consumption pilot burner.

The stainless steel oven chamber facilitates better hygiene and easier cleaning.

Oven floor in stainless steel.

Models with gas oven

The pilot burner is lit via a battery-powered electric ignition.

Thermostatic temperature adjustment from 140 to 280 °C.

Models with static and static/ventilated electric oven

The heating elements can be independently controlled.

Thermostatic temperature adjustment from 110 to 280 °C.

Power supply VAC400 3N or VAC230 3.

Complete with stainless steel grille measuring 53x48 cm.



Electric ranges and hobs

Great energy in the kitchen

Solid and reliable, Mareno's electric ranges and hobs guarantee top quality results and low energy consumption.





The new ventilated oven is a force to be reckoned with

Strengths and benefits

The hotplates feature 6 different settings, allowing the user to **adjust power and have precise cooking control**.

An indicator light on the control panel signals when hotplates are in use.

The new cooktop with single 3.5 kW hotplate measuring 33 cm in diameter allows the use of **larger pans**, ideal for cooking a large volume of food.

The hotplates are hermetically sealed for easy, **safe cleaning**. Each hotplate is equipped with a safety thermostat, which automatically trips in the event no pan is present, or when an unsuitable pan is used.

The new combi static/ventilated oven is more versatile because **it combines different types of cooking** and cooks different dishes simultaneously, guaranteeing uniform, flawless results.

The GN 1/1 dimensions allow trays to be transferred straight from the oven to the blast chiller and refrigerator.

The oven exterior is in stainless steel and the inner door guarantees robustness.

Technical details

Cast iron hotplates hermetically sealed to the pressed cooktop. Dimensions: Ø 22 cm with 2.6 kW and Ø 18 cm with 1.5 kW power.

The large recessed spillage well has rounded corners.

Static and static/ventilated electric oven GN 1/1.

Oven heating elements can be independently controlled.

The thermostat for temperature control ranges from 110 to 280 °C.

Power supply VAC400 3N or VAC230 3.

Complete with stainless steel grid measuring 53x48 cm.



Ceramic glass ranges and hobs

High-yield cooking

Ceramic glass ranges and hobs guarantee extremely fast cooking, with superb results and remarkable savings.





*Great results
and low consumption*

Strengths and benefits

The ceramic glass hob allows **greater productivity**, increasing yields by 65-70% with excellent cooking results.

The cooking zones flush with the top **facilitate movement** of pans and cleaning.

In the freestanding range version, the GN 1/1 electric oven combines both static and ventilated functions, allowing the **combined use of different types of cooking** and the simultaneous cooking of different dishes.

The stainless steel oven floor guarantees uniformity of cooking and high yield.

The oven exterior is in stainless steel and the inside door guarantees robustness.

Technical details

Sealed ceramic-glass hob, 6 mm thick.

Concentric round 1-zone radiant elements with an energy regulator: Ø 22 cm with 2.5 kW and Ø 18 cm with 1.8 kW power.

Hob working area:
M40 51x34.5 cm
M70 51x64.5 cm

The indicator light on the control panel signals heating.

Heating can be adjusted to 6 different settings.

For greater safety, an indicator light signals residual heat (50 °C).

The stainless steel oven chamber ensures better hygiene and ease of cleaning.

Thermostatic temperature adjustment from 110 to 280 °C.

Power supply VAC400 3N or VAC230 3.



Induction hobs

High performance in less time

Induction is the most advanced cooking system that cooks quickly and accurately, ensuring perfect results. They are especially suitable for finishing touches and for cooking that requires carefully controlled temperatures.





*Fast and precise:
it's exactly what
I was looking for*

Strengths and benefits

The induction cooking system guarantees **extremely high yield** (90%) and reliable, uniform results.

The power switches on only when a pan is placed on the hob, and is delivered only to the area occupied by the pan, while the rest of the surface remains cool to the touch.

This enables **energy savings** and reduced running costs. The lower heat dispersion guarantees a cooler working environment.

The hob surface, completely smooth and hermetically sealed, ensures **easy cleaning**.

Technical details

Sealed ceramic glass hob, 6 mm thick.

Independent heating zones outlined by screen-printed circle, Ø 22 cm: 5 kW power, 5 kW in the Wok model.

6 different power settings available for special and delicate cooking modes.

The green indicator light on the control panel signals heating.

Maximum efficiency is achieved with flat-bottomed pans measuring Ø 12-22 cm.



Fryers

Perfect, crispy results

Simple and reliable, Mareno fryers offer top performance in complete safety.

Strengths and benefits

Mareno fryers ensure superior frying because the high power output guarantees **immediate temperature recovery**.

Equipped with a large recessed spillage well, tanks are weld-free and of one-piece pressed construction for **easier and quicker cleaning**.

The gas fryers have a cold zone at the bottom to collect food particles and **prolong oil life**.

All models have a sloping bottom **for efficient draining**.

The temperature can be adjusted from 100 to 180 °C and all appliances are fitted with a **safety thermostat** with manual reset.





*Because frying
is an art*



Technical details

Baskets with different capacities are available for purchase.

All models come complete with a removable filter, basket, lid and pipe for the drain tap.

Gas fryers

8-litre tanks.

Heating by means of external burners, pilot flame and safety thermocouple.

Electric fryers

10-litre tanks, models with 6 or 9 kW of power per tank.

Heating by means of an immersion-type heating element.

Lights indicate when heating elements are in use.

Heating element tips up outside the tank to guarantee ease of cleaning.



Fry-tops

Tasty, guaranteed results

Perfect for vegetables, meat, fish and shellfish, the fry-top ensures top results in terms of both quality and output.





*A precious ally
for my menus*

Strengths and benefits

Mareno fry-tops guarantee **superb efficiency** in all models: with smooth, ribbed and mixed hotplates.

The great variety of models is designed to cater to all cooking requirements and direct hotplate cooking ensures excellent results **without heat dispersion**.

Available in steel or with a chromed finish, Mareno fry-tops feature a gently sloping top complete with drainage hole for fat run-off, channelled to a collection drawer with a capacity of up to 2.5 litres.

Steel fry-tops are designed for **fast cooking**, while chrome-finish models are ideal for **delicate cooking** employing less fat.

All the fry-tops offer a **large cooking surface** and are equipped with perimeter splash guards and a safety thermostat.

Technical details

Gas fry-tops

Gas-powered with piezoelectric ignition. Gas taps with thermostatic valve and thermocouple.

Thermostatic temperature adjustment to 7 different settings for both chrome and stainless steel fry-tops.

Steel stabilised flame burners with 2 branches and 2 rows of flame.

Large cooking surfaces:
M40 39.6x55.5 cm
M60 59.6x55.5 cm
M80 79.6x55.5 cm

Electric fry-tops

Electric-powered with armoured Incoloy heating elements. Thermostatic temperature adjustment from 50 to 300 °C.

Large cooking surfaces:
M40 39.6x55.5 cm
M60 59.6x55.5 cm
M100 99.5x55.5 cm

Grills

The pleasure of high-power grilling

Powerful and innovative, the grill is ideal for cooking meat, fish and vegetables. Mareno grills come in a wide range of models and are available in two versions: gas lava stone and electric.





Grilling
is my specialty

Strengths and benefits

The gas lava stone grill offers a modern take on the **traditional taste of charcoal-grilled food**.

The version with steel grid is ideal for fish and vegetables, while that for meat, complete with drip tray, is available on request.

All gas grills can be inclined **for more effective cooking control**.

The innovative electric grills allow cooking with direct contact on armoured heating elements, ensuring **powerful, uniform cooking** across the entire surface and fast, attractive looking results.

Electric grills can be flipped up **to facilitate cleaning** and have a removable grease collection tray. Evaporation of water keeps food succulent.

Technical details

Lava stone gas grill

Power up to 14 kW.

Perimeter splash guards.

Removable drawers for collecting cooking fat.

Burner in Aisi 304 stainless steel.

Heat is adjusted by means of a safety tap with thermocouple.

Cooking surface:

M40 37x51.5 cm

M80 66x51.5 cm

Electric grill

High power, up to 8.16 kW for model M80.

An energy regulator allows 6 different heat settings. The maximum temperature is 400 °C.

A "grill ON" indicator light signals correct operation of the heating elements.

Cooking surface:

M40 27x43 cm

M60 36x43 cm

M80 54,5x43 cm



Multipla

Simplifies work, multiplies benefits



From delicate cooking to braising, from fast dishes to more elaborate preparations, this **multi-performance cooking machine** is a versatile piece of equipment that satisfies every cooking requirement, with optimal results.

Strengths and benefits

Multipla offers **maximum versatility** and can be used as a bratt pan or fry-top, as well as for bain-marie cooking and shallow frying.

The tank, with cooking surface in mirror-polished stainless steel, ensures **uniform cooking and low heat dispersion**.

The delicate cooking mode allows healthy cooking using less fat.



Technical details

Produced in 40 or 60 cm module, it is equipped with a stainless steel tank.

The armoured heating elements are located under the tank and can heat one or two separate cooking zones.

The thermostat adjusts the temperature from 50 to 300 °C and indicator lights signal machine operation.

Safety thermostat.

Large 6 cm diameter drain with tap, removable GN 1/1 basin, H15 cm.

Pasta cooker

Simple and versatile



Practical and powerful, the pasta cookers of the new Star 60 range combine power and ease of use and maintenance.

Strengths and benefits

To offer more flexibility, Mareno presents the M40 model (20-litre capacity), ideal where space is tight, as well as the more traditional M60 pasta cooker (28-litre capacity).

For **increased efficiency** settings can be adjusted from 1 to 6 to control the intensity of the boil for different types of cooking: fresh or dried pasta, potato gnocchi and ravioli.

Pasta cookers have rounded edges **for ease of cleaning**. All models come equipped with baskets and lid.



Technical details

Top with deep drawn tank constructed in Aisi 316 stainless steel.

Baskets measuring 14x29x12.5 cm. Equipped as standard with baskets, two for M40 module and three for M60 module.

A monoportion basket and a GN 2/3 basket are also available for purchase.

Controls for water filling/emptying positioned on the front panel.

Immersion-type heating element in Aisi 304 stainless steel.

Safety thermostat with manual reset.

Bain-marie and hot container

Indispensable accessories to complete your kitchen

Essential for maintaining food at the correct temperature, these elements are designed to deliver safety and reliability throughout each service.





*To serve perfection
in every dish*

Strengths and benefits

The bain-marie tank is in pressed stainless steel with rounded corners, welded to the worktop to **facilitate cleaning operations**.

The hot container is the ideal solution **for keeping fried food crisp** and at the right temperature, as if freshly made.

Designed for dry operation, it is equipped with a top and bottom heating system.

Technical details

Bain-marie

Tank capacity:

M40 1xGN 1/1

M60 1xGN 1/1 + 2xGN 1/4

M80 2xGN 1/1

Tank capacity:

M40 30.4x50.4 x16 cm

M60 51x50.4x16 cm

M80 63x50.4x16 cm

Heating by means of external heating elements fitted with a thermostatic control of the water temperature from 30 to 90 °C.

Safety thermostat trips in the event of heating with no water in the tank.

Drain tap conveniently located on front.

Hot container

Removable GN 1/1 container with perforated false bottom.

Armoured heating elements in Incoloy located under the tank.

Heating by means of overhead infrared heating elements.

The thermostat allows temperature adjustment from 30 to 90 °C.

An indicator light signals the machine's correct operation.

Sinks and worktops

Quality components

Robust, compact and easy to clean, neutral elements complete the cooking block, creating useful, functional work spaces.

Strengths and benefits

All elements have meticulous finishes **for quick and easy cleaning**.

Worktops can be produced with or without drawer and completed with a non-toxic polyethylene chopping board.



Technical details

Removable drawers on telescopic runners. M40: frame for container GN 1/1 H15 cm. M60: full drawer in stainless steel H15 cm.

The large, pressed sink top comes complete with 1/2" tap, drain and overflow.

Base Units

A solid base for your work

The Star 60 range offers a wide selection of robust, useful open cupboards and stands.

Strengths and benefits

Sturdy and functional, they are essential **to complete your kitchen to perfection.**

Available in various dimensions (40/60/70/80/100 cm), they offer an infinite number of solutions.

The neutral bases can be completed with doors or drawers.



Technical details

Doors and drawers with integrated handles.

Refrigerated cupboards

Space, perfectly organised

The Star 60 series offers a range of refrigerated cupboards that complete the kitchen block and facilitate working operations, enabling you to have everything at hand.





Refrigerator
and freezer:
so I am always organized

Strengths and benefits

Available in two widths, Mareno refrigerated cupboards offer a wide variety of configurations with space-saving doors and drawers **for optimal organization.**

They are available in a refrigerator version (-2 °C/+ 8 °C) for storage of fresh food, and in a freezer version (-15 °C/-20 °C) for storage of frozen food.

All refrigerated cupboards are ventilated to guarantee uniform temperature and the right degree of humidity. Moreover, they ensure rapid recovery of temperature after each door opening.

Mareno refrigerated cupboards can also be installed on masonry plinths and the interiors feature rounded corners **for ease of cleaning.**

The control panel can be tilted forward **for easy maintenance.**

Technical details

GN 1/1 refrigerated cupboards in Aisi 304 stainless steel.

GN 1/1 drawers for containers H10 cm.

Fully removable drawers with telescopic runners in Aisi 304 stainless steel.

Automatic defrosting and evaporation of condensation.

Insulation with polyurethane and eco-friendly refrigerant gas containing no CFCs or HCFCs.

Easy, intuitive electronic thermostat.

Accessories

Essential details

The strength of a range lies also in the variety of its accessories. Mareno offers a vast range of solutions to complete and tailor cooking blocks to the needs of kitchen personnel.

Strengths and benefits

There is **an extensive range** of cupboard bases and stands for all types of equipment and for solutions combining multiple machines. Doors, drawers and intermediate shelves complete the series.

Joint covers, which finish the coupling points between machines positioned side-by-side, facilitate assembly and **create the impression of a single, seamless top**.

Alignment spacers are available for use between appliances with and without flue.



Technical details

All accessories are manufactured in Aisi 304 stainless steel using components of excellent quality and tried-and-true reliability.

Technical details

Key

Mod



Outside dimensions



Power supply



Electric output



Gas output



N° of cooking areas



Smooth hotplate



Chromed hotplate



Mixed hotplate



Chromed mixed hotplate



Grooved hotplate



Steel



Chrome-plated



Wells nr.



Well capacity



Well size



Well GN size



Cooking surface



Drawers



Internal dimensions



Electric oven output



Gas oven output



GN oven size



N° of cooking areas



Output of cooking areas



Static oven



Fan oven



Temperature



Stands



Open cupboards



Gas ranges and hobs

Mod	mm	kW	mm	mm	S	V	mm	GN	V/Hz	kW	kW
C6FES7G	700-650-870h.	2x3,5kW - 2x6kW	4,2	-	•	-	570x530x295h	GN1/1	V230-3/50-60Hz - V400-3N/50-60Hz	4,2	19
C6FES7GP	700-650-870h.	4x6kW	4,2	-	•	-	570x530x295h	GN1/1	V230-3/50-60Hz - V400-3N/50-60Hz	4,2	24
C6FEV7G	700-650-870h.	2x3,5kW - 2x6kW	4,2	-	-	•	570x490x295h	GN1/1	V230-3/50-60Hz - V400-3N/50-60Hz	4,2	19
C6FEV7GP	700-650-870h.	4x6kW	4,2	-	-	•	570x490x295h	GN1/1	V230-3/50-60Hz - V400-3N/50-60Hz	4,2	24
C6FG7G	700-650-870h.	2x3,5kW - 2x6kW	-	5	-	-	570x530x295h	GN1/1			24
C6FG7GP	700-650-870h.	4x6kW	-	5	-	-	570x530x295h	GN1/1			29
C6FG11G	1100-650-870h.	3x3,5kW - 3x6kW	-	5	-	-	570x530x295h	GN1/1			33,5
C64G	400-650-295h.	1x3,5kW - 1x6kW									9,5
C64GP	400-650-295h.	2x6kW									12
C67G	700-650-295h.	2x3,5kW - 2x6kW									19
C67GP	700-650-295h.	4x6kW									24



Electric ranges and hobs

Mod	mm	mm	S	V	mm	GN	mm	kW	V/Hz	kW
C6FES7E	700-650-870h.	4,2	•	-	570x530x295h	GN1/1	2xØ220 - 2xØ180	2x2,6kW - 2x1,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	12,4
C6FES7EP	700-650-870h.	4,2	•	-	570x530x295h	GN1/1	4xØ220	4x2,6kW	V230-3/50-60Hz - V400-3N/50-60Hz	14,6
C6FEV7E	700-650-870h.	4,2	-	•	570x490x295h	GN1/1	2xØ220 - 2xØ180	2x2,6kW - 2x1,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	12,4
C6FEV7EP	700-650-870h.	4,2	-	•	570x490x295h	GN1/1	4xØ220	4x2,6kW	V230-3/50-60Hz - V400-3N/50-60Hz	14,6
C64EM	400-600-295h.						1xØ330	1x3,5kW	V230/50-60Hz	3,5
C64E	400-600-295h.						1xØ220 - 1xØ180	1x2,6kW - 1x1,5kW	V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	4,1
C64EP	400-600-295h.						2xØ220	2x2,6kW	V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	5,2
C67E	700-600-295h.						2xØ220 - 2xØ180	2x2,6kW - 2x1,5kW	V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	8,2
C67EP	700-600-295h.						4xØ220	4x2,6kW	V230-3/50-60Hz - V400-3N/50-60Hz	10,4



Ceramic glass ranges and hobs

Mod	mm	S V	mm	GN		kW	V/Hz	kW
V6FEV7E	700-650-870h.	4,2	- • 570x490x295h	GN1/1	2xØ220-1xØ180-1xØ145	2x2,5kW-1x1,8kW-1x1,2kW	V230-3/50-60Hz - V400-3N/50-60Hz	12,2
V6FEV7EP	700-650-870h.	4,2	- • 570x490x295h	GN1/1	4xØ220	4x2,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	14,2
V64E	400-600-295h.				1xØ220-1xØ180	1x2,5kW-1x1,8kW	V230-3/50-60Hz - V400-3N/50-60Hz	4,3
V64EP	400-600-295h.				2xØ220	2x2,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	5
V67E	700-600-295h.				2xØ220-1xØ180-1xØ145	2x2,5kW-1x1,8kW-1x1,2kW	V230-3/50-60Hz - V400-3N/50-60Hz	8
V67EP	700-600-295h.				4xØ220	4x2,5kW	V230-3/50-60Hz - V400-3N/50-60Hz	10



Induction hobs

Mod	mm		kW	V/Hz	kW
I64E	400-650-295h.	1xØ220	1x5kW	V400-3N/50-60Hz	5
I67E	700-650-295h.	2xØ220	2x5kW	V400-3N/50-60Hz	10
IW64E WOK	400-650-295h.	1xØ300	1x5kW	V400-3N/50-60Hz	5
TT3435EU	340-400-100h.	1xØ230	1x3kW	VAC230/50Hz	3

















Fryers

Mod	mm		lt.	mm	V/Hz	kW	kW
F64ER	400-600-295h.	1	10	220x340	V400-3N/50-60Hz	6	
F64ERP	400-600-295h.	1	10	220x340	V400-3N/50-60Hz	9	
F66ER	600-600-295h.	2	10+10	220x340	V400-3N/50-60Hz	12	
F66ERP	600-600-295h.	2	10+10	220x340	V400-3N/50-60Hz	18	
F64G8	400-650-295h.	1	8	240x420			7
F66G8	600-650-295h.	2	8+8	240x420			14










Fry-tops

Mod			mm	Ac	Cr	mm						V/Hz	kW	kW
FT64EL	•	-	400-600-295h.	•	-	396x555	•	-	-	-	-	1	V400-3N/50-60Hz	3,9
FT64ELC	•	-	400-600-295h.	-	•	396x555	-	•	-	-	-	1	V400-3N/50-60Hz	3,9
FT64ER	•	-	400-600-295h.	•	-	396x555	-	-	-	-	•	1	V400-3N/50-60Hz	3,9
FT66EL	•	-	600-600-295h.	•	-	596x555	•	-	-	-	-	2	V400-3N/50-60Hz	7,8
FT66ELC	•	-	600-600-295h.	-	•	596x555	-	•	-	-	-	2	V400-3N/50-60Hz	7,8

Mod			 mm	Ac	Cr	 mm							V/Hz	 	 
FT66EM	•	-	600-600-295h.	•	-	596x555	-	-	•	-	-	2	V400-3N/50-60Hz	7,8	
FT66EMC	•	-	600-600-295h.	-	•	596x555	-	-	-	•	-	2	V400-3N/50-60Hz	7,8	
FT610EL	•	-	1000-600-295h.	•	-	996x555	•	-	-	-	-	3	V400-3N/50-60Hz	11,7	
FT610ELC	•	-	1000-600-295h.	-	•	996x555	-	•	-	-	-	3	V400-3N/50-60Hz	11,7	
FT610EM	•	-	1000-600-295h.	•	-	996x555	-	-	•	-	-	3	V400-3N/50-60Hz	11,7	
FT610EMC	•	-	1000-600-295h.	-	•	996x555	-	-	-	•	-	3	V400-3N/50-60Hz	11,7	
FT64GL	-	•	400-650-295h.	•	-	396x555	•	-	-	-	-	1			5
FT64GLC	-	•	400-650-295h.	-	•	396x555	-	•	-	-	-	1			5
FT64GR	-	•	400-650-295h.	•	-	396x555	-	-	-	-	•	1			5
FT66GL	-	•	600-650-295h.	•	-	596x555	•	-	-	-	-	2			10
FT66GLC	-	•	600-650-295h.	-	•	596x555	-	•	-	-	-	2			10
FT66GM	-	•	600-650-295h.	•	-	596x555	-	-	•	-	-	2			10
FT66GMC	-	•	600-650-295h.	-	•	596x555	-	-	-	•	-	2			10
FT68GL	-	•	800-650-295h.	•	-	796x555	•	-	-	-	-	2			12.5
FT68GLC	-	•	800-650-295h.	-	•	796x555	-	•	-	-	-	2			12.5
FT68GM	-	•	800-650-295h.	•	-	796x555	-	-	•	-	-	2			12.5
FT68GMC	-	•	800-650-295h.	-	•	796x555	-	-	-	•	-	2			12.5










Grills

Mod	 mm		 mm	V/Hz	 	 
CW64E	400-600-295h.	1	270x430	V400-3N/50-60Hz	4.08	
CW66E	600-600-295h.	1	360x430	V400-3N/50-60Hz	5.44	
CW68E	800-600-295h.	2	545x430	V400-3N/50-60Hz	8.16	
GPL64G	400-650-295h.	1	370x515			7
GPL68G	800-650-295h.	2	660x515			14



Multipla

Mod	 mm		 lt.	 mm		V/Hz	 
VB64E	400-600-870h.	1	13	320x480x90h.	1	V400-3N/50-60Hz	4,05
VB66E	600-600-870h.	1	21	520x480x90h.	2	V400-3N/50-60Hz	8,1



Pasta cookers

Mod	mm	lt.	lt.	mm	V/Hz	kW
PC64E	400-600-295h.	1	20	308x340x180h	V400-3N/50-60Hz	5,67
PC66E	600-600-295h.	1	28	490x340x180h	V400-3N/50-60Hz	9



Bain-marie and hot container

Mod	mm	mm	GN	V/Hz	kW
B64E	400-600-295h.	325x530x200h	GN1/1	V230/50-60Hz	1
B66E	600-600-295h.	487x530x200h	GN1/1 + GN1/4	V230/50-60Hz	1,8
B68E	800-600-295h.	650x530x200h	GN1/1	V230/50-60Hz	2
SP64E	400-600-295h.		GN1/1	V230/50-60Hz	2



Sink and worktops

Mod	mm		mm
EN61	100-600-295h.	-	
EN64	400-600-295h.	-	
EN64C	400-600-295h.	•	
EN66	600-600-295h.	-	
EN66C	600-600-295h.	•	
LA66	600-600-295h.	-	400x500x150h



Base Units

Mod	mm		
BC64	400-535-600h.	•	-
BC66	600-535-600h.	•	-
BC67	700-535-600h.	•	-
BC68	800-535-600h.	•	-
BV64	400-535-600h.	-	
BV66	600-535-600h.	-	•
BV67	700-535-600h.	-	•
BV68	800-535-600h.	-	•
BV100	1000-535-600h.	-	•

Refrigerated cupboards

Mod		mm	kg	m³	lt.	V/Hz	kW
MBR760CC	-2° +8°C	1200x630x610h	110	0,8	128	V230/50Hz	0,35
MBR760PC	-2° +8°C	1200x630x610h	110	0,8	128	V230/50Hz	0,35
MBR760PP	-2° +8°C	1200x630x610h	90	0,8	128	V230/50Hz	0,35
MBF760PP	-15° -20°C	1200x630x610h	90	0,8	128	V230/50Hz	0,44
MBR78PCC	-2° +8°C	1600x630x610h	135	1,0	192	V230/50Hz	0,37
MBR78PPC	-2° +8°C	1600x630x610h	130	1,0	192	V230/50Hz	0,37
MBR78PPP	-2° +8°C	1600x630x610h	125	1,0	192	V230/50Hz	0,37
MBF78PPP	-15° -20°C	1600x630x610h	125	1,0	192	V230/50Hz	0,44



Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

6

©



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

STAR 70

A complete line: elegant and powerful

04 / New design fit for a Star

The new 70 series is modern and elegant

28 / Fry-tops

Even more powerful for higher performance

32 / Multipla

More versatile than ever

12 / Cookers, ovens, wok cookers and solid tops and hobs

Gas, electric, glass ceramic and induction

30 / Gas, lava stone and electric grills

Designed for the most demanding clients

34 / Useful additions

Pasta cooker, tilting bratt pans, boiling pans, bain-marie, neutral elements, base units, refrigerated bases, accessories and finishes

26 / Fryers

A perfect fry made with peace of mind





ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

NEW DESIGN FIT FOR A STAR

Always sensitive to customers' needs and the latest trends in food and design, Mareno launches a new range that combines beauty and efficiency, innovation and tradition. Unveiling the new Star: **stylish, modern and ergonomic.**

A new name

The Mareno cooking range, chosen and valued by chefs the world over, has evolved in terms of content and design, and now boasts a brand **new name: Star**. Like a true star, it is admired for its beauty, talent and style.

New styling

The Star 70 range features updated design, without losing any of the characteristic traits that have made Mareno kitchens famous around the world. The restyling project maintains the emphasis on aesthetics, **delivering a strong message of modernity.**

Remarkably efficient, Star is a pleasure to behold and extremely practical to use.





Ergonomic design

The signature knobs, with their unmistakable star-shaped design, are the inspiration for the name of this new series dedicated to cooking. The new design makes the knobs more ergonomic and stylish than ever. Thanks to the use of innovative materials, they are **sturdier and more durable**.

A raised mark, highlighted in blue, allows the user to understand immediately which setting the knob is adjusted to with the simple touch of the hand.

Handles

The unique and distinctive handles of the Star 70 series represent the ultimate in **ergonomic design**, enhancing grip and blending seamlessly with the pressed doors.

The doors

The doors also have a new look. The characteristic pressed doors have been updated with a **simple, linear geometric design** for modern appeal.





STYLE WITH POWER AND RELIABILITY

The Star 70 range by Mareno is the answer for chefs who demand maximum power in compact spaces. Extremely flexible and versatile, it features the same hallmark style, ergonomics and attention to detail of the Star 90. It may also be combined with elements of this larger series.

Continuous innovation

Mareno offers its clients the best by developing new solutions that increase yield and reduce energy consumption.

The Star 70 range stands out for its numerous innovations, which **enhance performance, safety and hygiene**.

Gas cookers are equipped with **high-yield open burners** for powerful, fast cooking.

The pasta cooker has a **built-in safety system** that prevents it from being switched on without water in the tank, guaranteeing maximum safety.

Indirect boiling pans are equipped with a built-in safety system that **checks the water level in the jacket**.

The 10-litre fryer is more precise than ever thanks to its **electronic temperature control**.





Consumption under control

The equipment of the Star 70 range can be pre-configured for **Power Guardian®**, the exclusive Mareno power-surge control system. Designed to manage electric cooking machines, **it can deliver savings of over 43% on energy consumption.** This means concrete savings for quick payback of the initial investment.

More power in the kitchen

Thanks to the use of new materials and innovative technology, the Star 70 range **has enhanced power across all functions,** with increases of up to 40%.

A comprehensive, reliable solution

Star 70 offers **an extensive, comprehensive product range** that caters to all markets and foodservice requirements. It proposes a wide variety of solutions, including round and square electric hotplates, combination burners with solid top and various models of fry-top. The product range also includes a gas wok to fully satisfy all menu needs.

Great modular design

All machines can be combined back-to-back, side-by-side, top-to-bottom. Countertop equipment can be fitted to base units, hygienic H2 cupboard bases, stands and refrigerated bases. The optional feet make them perfect for any kind of countertop.

A solid proposal

Sturdy and durable, all equipment of the Star 70 range is constructed in Aisi 304/304PS/316/441 stainless steel with 1.5 mm thick pressed tops. Where necessary, the appliances are equipped with a flue for venting of internal heat to ensure maximum product life and reliability.

Unwavering attention to maximum hygiene and convenience

Star 70 sets new standards in hygiene: the range features joint-free worktops and utilizes deep-drawn tanks and spillage wells to facilitate cleaning. The worktops of all appliances in the range, with the exception of fry-tops, grill and pasta cookers, are designed to accommodate the water column accessory.





Facts and figures

18 product families

130 models

Burner efficiency > 60%

Excellent modularity: M20, M40, M60, M80, M100 (only for gas wok cookers), M120

Ideal for

- ✓ small-medium restaurants, trattorias, open kitchens
- ✓ catering kitchens for schools and nurseries
- ✓ cafeterias for small private hospitals and nursing homes

Gas cookers

Performance, reliability
and compact design

Delivering efficiency and superb performance, the gas cookers of the Star 70 range are a powerful ally for optimizing yield.





*A powerful kitchen
for great results!*

Strengths and benefits

The high-yield open burners favour **faster, more powerful cooking** with perfect, uniform results.

The burners are hermetically sealed to the top and the knobs are designed to be watertight, **preventing against infiltration** during cleaning.

The oven ensures **high yield** thanks to the thick enameled stainless steel oven floor that guarantees uniform cooking.

The GN 2/1 static oven is available in freestanding ranges with gas hob. The new GN 1/1 ventilated electric oven guarantees **uniform cooking and flawless results**.

Technical details

Main burners with power ranging from 1.6 to 6 kW.

Tops with 6.5 cm deep spillage wells and rounded corners.

Maximum distance between burners to accommodate large pans.

Optimized supports for pans as small as Ø 10 cm.

Low consumption pilot burner in protected position.

Individual burner pan supports in RAAF enameled cast iron, designed to distribute heat uniformly. Aisi 304 steel grid accessory available.

Oven controls incorporated in upper panel for greater ease of use.

The cooking chamber in stainless steel and removable runners ensure impeccable hygiene and ease of cleaning.

The oven door is of robust construction in stainless steel complete with labyrinth seal and inner door.

Door supporting surface aligned with oven floor.

Thermostatic temperature control: electric oven from 110 to 280 °C with thermostat, gas oven from 100 to 300 °C with thermostatic valve.



Maxi Oven

Great size, great performance

Produced as a freestanding cooker with a 6-burner hob, the extra-large oven of the Star 70 range poses no limits to a chef's creativity.

Strengths and benefits

The generous internal dimensions (97.5x64x39 cm) allow chefs to cook **large quantities and large-sized food items** with excellent results.

The 6-burner hob has an **impressive production capacity** thanks to high-power burners (6 kW) and a pressed top.





*Perfect for
extra-large cooking*



Technical details

Grille in chrome steel and large enameled tray (93x62 cm) supplied as standard.

Model equipped with safety valve and piezoelectric ignition pushbutton protected from spills.

Temperature adjustable from 100 to 300 °C.

Gas wok cookers

High performance for special dishes

Dedicated to catering to all markets and menus, Mareno completes its modular range with the inclusion of new professional gas wok cookers.

Strengths and benefits

Produced in a monobloc version, the new gas wok ranges are equipped with powerful, rapid gas burners (with one or two burners) in 60 and 100 cm modules. They can be installed **in a cooking island or against a wall**.

The wok's high-performance open burners ensure **faster, more powerful cooking** with perfect, uniform results.

Burners can be easily removed **to facilitate cleaning** of the machine.

The top is manufactured in 2 mm thick stainless steel and features a recessed spillage well. In addition, it has a drainage outlet for liquids.





For kitchens
without borders



Technical details

Gas burners in cast iron, Ø 19 cm with 10 and 14 kW power output.

Power adjustment by means of gas valves with thermocouple and pilot burner.

Tops with 6.5 cm deep spillage wells.

Removable cast-iron wok support ring.

Solid top and Simple service top

Power at your fingertips

Dedicated to cooking and holding, they provide invaluable help in the preparation of elaborate dishes. They allow chefs to cook large volumes of food with excellent results.





*I can cook any food
at any temperature
- all at the same time!*

Strengths and benefits

The solid top and the Simple service top are ideal for indirect cooking.

Various versions are available **to meet all requirements**: gas, electric and Simple service tops with combi functionality (2 burners plus a small hotplate).

The gas version enables **to cook different foods simultaneously** at different temperatures, from 500 °C in the centre of the plate to 200 °C around the outer edge.

The cast iron hotplate is 3 cm thick and features rounded corners. Thanks to the large cooking surface (78x58 cm and 38.5x58 cm in the Simple service version) it guarantees **high productivity**.

The electric solid top has 4 independent heating zones **for differentiated cooking**. Each is independently controlled by a thermostat.

Manufactured in 16M06 steel with a smooth chrome surface, the electric hotplate has rounded corners. The top features a recessed spillage well around the perimeter for collection of liquids and a drainage hole.

Gas solid tops are available in a freestanding range version with gas oven. The electric solid top is available with a static electric oven GN 2/1 and a static/ventilated electric oven GN 1/1.

Technical details

Gas Solid top and Simple service top

Hotplate with satin-finish surface, flush with the open burner grilles for completely safe maneuvering.

Heated by 9 kW chrome steel burner, 6 kW for the Simple service top, positioned below the central bull's-eye of the hotplate.

Gas Solid top cooking surface: 78x58 cm.

Simple service top cooking surface: 38,5x58 cm.

Electric solid top

Hotplate with 4 independent 2.5 kW zones, Ø 23 cm.

Distance of 8 mm between lower edge of hotplate and the top to facilitate cleaning.

Electric solid top cooking surface: 71x53,5x1,7 cm.



Electric cookers

The simplicity
of impeccable results

Electric ranges are valuable allies for easy, practical professional cooking.





Sparking
my creativity

Strengths and benefits

Simple and reliable, electric ranges come in various models with either round or square hotplates. Thanks to sturdy cast iron hotplates, they guarantee superb cooking results.

The ranges feature 1.5 mm thick pressed tops in stainless steel with generously rounded corners designed to ensure **easy, quick cleaning**.

The GN 2/1 static oven is available in freestanding ranges with electric hob. The new GN 1/1 ventilated oven guarantees **uniform cooking and flawless results**.

Technical details

Square or round hotplates in cast iron measuring 22x22 / Ø 22 cm, with 2.6 kW of power. Hotplates are hermetically sealed to the pressed top.

6-position selector switch for heat adjustment. An indicator light on the control panel signals heating activation.

Thermostat-controlled heating, with surface temperature adjustment from 50 to 400 °C.

Each hotplate is equipped with an automatic reset safety thermostat which trips in the

event the appliance is switched on with an unsuitable pan or no pan at all.

Low flue for venting internal heat.

Recessed spillage well integrated in top.

Countertop versions and freestanding models with electric oven.

Power supply VAC400 3N or VAC230 3.



Glass ceramic cookers

Speed and simplicity hand-in-hand

Easy to use, the glass ceramic cookers ensure superb performance in less time.

Strengths and benefits

These powerful cookers **ensure rapid cooking** for all kinds of dishes.

The cooking zones flush with the top **facilitate movement** of pans and cleaning.

They are available with a static electric oven GN 2/1 and a static/ventilated electric oven GN 1/1.





*Innovative cooking
for old and new recipes*



Technical details

Hermetically sealed 6 mm thick glass ceramic hob.

Concentric round 1-zone radiant elements with 6-position energy regulator: Ø 23 cm and 2.5 kW power.

Light on the control panel indicates active heating.

Indicator light signals residual heat (50 °C) for greater operator safety.



Induction cookers

Maximum efficiency in the kitchen

Induction cookers offer a modern and powerful cooking system, ensuring gourmet results and maximum precision.





*High on flavour,
low on consumption*



Strengths and benefits

Induction cooking ensures **extremely high yield (90%)** and perfect results.

With 3.5 kW of power (5 kW in the wok version), induction ranges guarantee **superb performance in less time**.

They enable significant **energy savings** and reduced running costs. In addition, the reduced heat loss helps maintain a **cooler kitchen environment**.

Maximum ease of cleaning is guaranteed thanks to the hermetically sealed glass ceramic top (6 mm thick).



Performance

- ✓ Efficiency
- ✓ Boiling time
- ✓ Cooling time
- ✓ Temperature of cooking surface (after boiling of 1 litre of water)

90%

-50%

-50%

110 °C / 230 °F

Technical details

Cooking zones outlined by screen-printed circles Ø 23 cm, wok Ø 30 cm.

6 different power settings available for special and delicate cooking modes.

Heating only activates when a pan is present. A green indicator light on the control panel signals operation.

Heat is only delivered to the area in contact with the pan, while the free surface remains cold.

Distance between burners of 30 cm in depth and 40 cm in width enables the use of large pans. Maximum efficiency is achieved with flat-bottomed pans measuring Ø 12-23 cm.

Appliance top without flue.

Dedicated base unit is necessary to ensure venting of internal heat.

Fryers

Perfect frying in total safety

Star 70 fryers are ideal for producing large quantities of food without compromising on quality.

Strengths and benefits

The fryers offer an excellent power ratio, guaranteeing **high yield** and rapid temperature recovery: gas fryers from 0.93 kW/l to 0.96 kW/l and electric fryers 0.9 kW/l.

The tanks are pressed in one piece, weld-free, deep-drawn and fully integrated with

the top to ensure **easy cleaning and maximum hygiene**.

The tanks feature a generous tapered design for oil expansion and a large cold zone in the lower part **to prolong oil life**.

The 10-litre electric model features electronic control. Quick and versatile, **it is the ideal solution for modern foodservice formats**.





*Crisp and golden:
a first-class fry!*



Performance

Hourly production of potatoes per tank:

- ✓ up to 24,7 kg of frozen potatoes
- ✓ up to 27,8 kg of raw potatoes

Technical details

All models are fitted with a safety thermostat.

Gas fryers

Heating elements outside the tank, consisting of burners in Aisi 304 stainless steel.

Piezoelectric ignition pushbutton protected against liquids.

Electric fryers

Heating elements in Aisi 304 stainless steel inside tank, rotate over 90° for perfect cleaning.

The 10-litre electric model is available in a version with removable heating element.

Electronic temperature control allows the operator to set and view the temperature and cooking time.

Melting program included.

Fry-tops

More powerful than ever for greater performance

Quick and efficient, the new fry-tops have enhanced power and design, for even better, faster results.

Strengths and benefits

There is a **great variety of models** to choose from: M40, M60 and M80. All are available in smooth, mixed and ribbed versions, with horizontal or inclined steel or chrome surfaces.

Moreover available items in compliance with Regulation EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and articles intended to come into contact with foodstuffs).

All the fry-tops have **high power** and guarantee **uniformity of temperature**. In M80 models power reaches 14 kW.

The new fry-tops have recessed griddle plates which are welded to the top **to ensure maximum ease of cleaning**.

The more precise temperature control enables **rapid cooking even at low temperatures**.





For all your recipes
from A to Z



Technical details

In steel or with a chrome finish, they are equipped with a drainage hole for fat run-off and a 2.5-litre collection drawer.

Safety thermostat fitted as standard on all models.

Removable splashguard, plug and drawer for hotplate cleaning on request.

Gas fry-tops

Burner with 2 branches and 4 rows of flames.

Models with safety valve with thermocouple allowing manual temperature control from 200 to 400 °C, guaranteeing high power and fast cooking.

Models with thermostatic valve and thermocouple for temperature control from 90 to 280 °C. Ideal for more precise

temperature control and for cooking delicate dishes.

Piezoelectric ignition with pushbutton protected against spills.

Electric fry-tops

Armoured heating elements in Incoloy positioned under the griddle plate.

Thermostatic temperature adjustment from 110 to 280 °C.

Gas, lava stone and electric grills

Designed for the most demanding clients

Gas, electric and lava stone grills guarantee perfect, uniform cooking and are ideal for meat, fish and vegetables.





For an
unforgettable grill

Strengths and benefits

The freestanding gas grills are sturdy and easy to use. They feature removable drawers for collection of cooking fats and for containing water. This ensures rapid cooling of fat and **more tender, delicate cooking.**

Lava stone grills guarantee excellent cooking that enhances flavours. Cooked with uniform heat, foods **retain their nutritional properties.**

Electric grills enable **cooking with direct contact on the armoured elements.** The water tray ensures meat remains perfectly tender and succulent when cooked.

High power for **rapid, perfect results:** up to 15 kW for gas models, 14 kW in lava stone models and 8.16 kW for electric models.

Technical details

All models are in Aisi 304 stainless steel.

Gas grills

The Aisi 304 stainless steel burner is protected by the Aisi 316 stainless steel radiant heating element, easily removable for cleaning.

A safety valve with thermocouple for flame adjustment.

Reversible sloping grid for meat and horizontal grid for fish and vegetables. Constructed in cast iron and complete with drip tray for cooking fats.

Splashguard on three sides.

Scraper for grille supplied as standard.

Cooking surface:
M40 31.6x46.6 cm
M80 71.2x46.6 cm

Lava stone gas grill

Heated by stabilized flame burners in Aisi 304 stainless steel with pilot flame and safety thermocouple.

Cooking surface can be positioned on two levels for optimum grilling.

Removable grease collection tray for easy cleaning.

Splashguard on three sides, H13.5 cm.

Cooking surface:
M40 38x48.5 cm
M80 78x48.5 cm

Electric grill

Fitted with 6-position energy regulator, maximum temperature 400 °C.

Indicator light signals correct equipment operation.

Cooking surface:
M40 27x44.7 cm
M80 54.5x44.7 cm

Multipla

More versatile than ever

Ingenious and indispensable, this multi-performance cooking machine is a compact powerhouse of technology that offers a superb variety of cooking modes.

Strengths and benefits

Multiple functions in a single machine:

Multipla can be used as a bratt pan or a fry-top, as well as for bain-marie cooking and shallow frying.

It features differentiated cooking zones, enabling **different modes of cooking simultaneously**.

The tank has a cooking surface in mirror-polished stainless steel, which ensures **uniform cooking with low heat dispersion**.

The delicate cooking mode allows **healthy cooking** using less fat.





Up to any challenge

Technical details

Electric version available with 40 or 60 cm module.

The shielded heating elements are located under the tank, heating two different cooking zones in the M60 model.

Thermostatic temperature control from 50 to 300 °C. An indicator LED signals machine's correct operation.

Safety thermostat.

Large Ø 6 cm drain with tap and removable GN 1/1 basin, H15 cm.



Pasta cooker

Perfectly cooked pasta every time

Pasta cookers are designed to ensure greater output, easy use and maintenance.





Finally – all my pasta cooked perfectly!

Strengths and benefits

Easy cleaning thanks to the deep-drawn tank and rounded corners.

The energy regulator adjusts the level of boiling and allows chefs to cook **all types of pasta** to perfection, from fresh pasta to dried, as well as potato gnocchi and ravioli.

To guarantee safety, the pasta cooker is fitted with a pressure switch which cuts off heating to the equipment if there is no water in the tank.

An easy, user-friendly control panel enables **fast filling** and water top-up thanks to a solenoid valve.

Technical details

Top with deep-drawn tank in Aisi 316L stainless steel with rounded corners.

Gas pasta cooker

Stainless steel burner outside the tank.

Electric pasta cooker

Heating element in Aisi 304 stainless steel inside tank rotates to facilitate cleaning at the end of service.



Tilting bratt pans

Advanced solutions for large quantities

Tilting bratt pans are the most practical and advanced solution for preparing all sorts of dishes.





Deliciously convenient!

Strengths and benefits

The new tilting bratt pans offer generous capacity (60 l) and are ideal to handle **huge quantities with excellent results**.

They have rounded corners and a large drain outlet to **facilitate all cooking and cleaning procedures**.

The double-skinned lid has been redesigned to guarantee **enhanced maneuverability and seal**.

Technical details

Cooking tank in Aisi 304 stainless steel, thick bottom made of mild steel, Duplex and cast iron.

The steel offers faster heat transfer enabling a reduction in cooking times.

Duplex stainless steel ensures thermal stability, resistance to corrosion and ease of cleaning.

Manual lifting of tank.

Optional automatic tank filling.

Double-skinned lid with drip section at rear. Sturdy Aisi 304 stainless steel hinges and spring balancing to guarantee maximum safety.

Thermostatic temperature control from 90 to 280 °C for gas models, and from 100 to 285 °C for electric models.

A microswitch cuts off the power supply when the tank is lifted.

Gas bratt pans

Chrome steel burner and gas valve with thermocouple.

Electric bratt pans

Armoured heating elements in Incoloy outside the tank.



Boiling pans

Controlled power

Safe and easy to use, direct and indirect boiling pans lend themselves to countless uses and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.





*Versatile and
indispensable*

Strengths and benefits

Maximum control and complete safety at work. Heating activated and adjusted by an energy regulator.

Indirect boiling pans are fitted with a pressure switch that cuts off heat to the machine if there is no water in the tank.

Furthermore an innovative control system gives a “no water” warning if the water in the jacket runs dry.

Baskets for cooking vegetables, pasta and rice available.

Technical details

Bottom in Aisi 316L stainless steel and sides in Aisi 304 stainless steel.

Filling with hot or cold water by means of solenoid valves activated from the control panel.

1”1/2 safety drain tap with grip in heatproof material.

Counter-balanced hinged lid with front handle in heatproof material.

Indirect heating by low pressure steam generated by water in the jacket.

Models equipped with safety thermostat with easily accessible reset button.

Gas boiling pans

Burners in Aisi 304 stainless steel outside the tank or jacket.

Gas safety valve with thermocouple on the front panel and electric ignition pushbutton.

Electric boiling pans

Indirect heating with armoured heating elements inside the jacket.

Bain-marie and hot container

The strength of simplicity

Essential for heating food and keeping it warm, without losing flavour or nutritional properties.

Strengths and benefits

The tank has rounded interior corners **to facilitate cleaning** and a sloping bottom to facilitate drainage.

The hot container is the ideal solution for keeping fried food crisp and at the right temperature, as if freshly made.

Designed for dry operation, it is equipped with a top and bottom heating system.





I love having perfect control of my dishes

Technical details

Tanks suitable for GN 1/1 containers H15 cm in the M40 module. Double capacity in the M80 module.

Safety thermostat prevents turning machine on without water in the tank.

Water temperature adjustable from 30 to 90 °C.

Water drain with overflow pipe.

Supplied as standard with perforated false bottom and crossbar for supporting containers.

Gas bain-marie

Stainless steel burners outside the tank. Heat adjusted by means of thermostatic safety valve with thermocouple.

Electric bain-marie

Armoured heating elements outside the tank and thermostatic temperature control.

Hot container

Removable GN 1/1 container with perforated false bottom.

Armoured heating elements in Incoloy located under the tank.

Heating by means of overhead infrared heating elements.

The thermostat allows temperature adjustment from 30 to 90 °C.

An indicator light signals the machine's correct operation.



Neutral elements

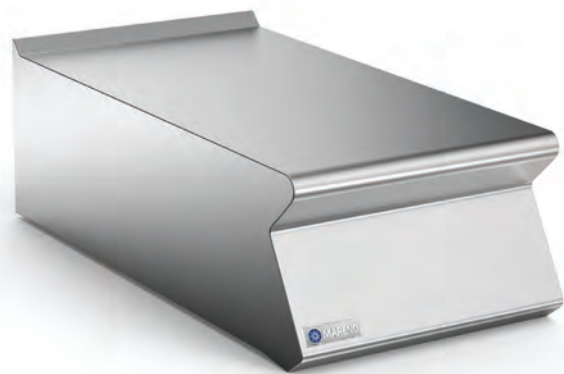
Space at your service

Sturdy, easy-to-clean worktops, useful for preparing food and having everything at hand.

Strengths and benefits

Worktops constructed in reinforced stainless steel provide a **large, robust working surface**.

They have meticulous finishes for **quick, easy cleaning**.



Technical details

All 40/60/80 cm modules are fitted with drawers with rounded corners, telescopic

runners and full-width handle on front, suitable for H15 cm containers.

Base units

A solid base for your work

Comfortable to use, sturdy base units, stands and refrigerated bases are perfect to complete the kitchen.

Strengths and benefits

Versatile and robust, designed to withstand life in a professional kitchen, base units can be fitted with a range of accessories, including drawers, heating kits and runners.

Solidly built and easy to clean, the double-skinned, hygienic H2 cupboard bases have rounded lower and vertical interior corners (R = 15 mm) and pressed runners.



Technical details

Cupboard bases with solid structure comprised of stainless steel panels, available in 20/40/60/80/120 cm versions.

Quick fit connections for countertop machines in the range.

Available as open cabinet or fitted with runners for GN containers, 40 or 60 cm doors, 40 and 60 cm drawers and

heating kit for 40 and 80 cm modules with temperature control from 50 to 90 °C.

Stands in stainless steel tubular elements.

Refrigerated bases

Space, perfectly organised

The Star 70 series offers a wide range of refrigerated bases that complete the kitchen block and facilitate working operations, enabling to have everything at hand.





Refrigerator or freezer:
so I am always organized

Strengths and benefits

Available in two widths, Mareno refrigerated bases offer a wide variety of configurations with space-saving doors and drawers **for optimal organization.**

They are available in a refrigerator version (-2 °C/+ 8 °C) for fresh food conservation, and in a freezer version (-15 °C/-20 °C) for the conservation of frozen food.

Refrigerated bases are ventilated **to guarantee uniform temperature** and the right degree of humidity. Moreover, they ensure rapid temperature recovery after each door opening.

All refrigerated bases can also be installed on masonry plinths and the interiors feature rounded corners for easy cleaning.

The control panel can be tilted forward for easy maintenance.

Technical details

GN 1/1 refrigerated bases in Aisi 304 stainless steel.

GN 1/1 drawers for containers H10 cm.

Fully removable drawers with telescopic runners in Aisi 304 stainless steel.

Automatic defrosting and evaporation of condensation.

Insulation with polyurethane and eco-friendly refrigerant gas containing no CFCs or HCFCs.

Easy, intuitive electronic thermostat.

Accessories and finishes

Personalize your kitchen with the best

Mareno offers a wide variety of intelligent solutions to complete and personalize your cooking blocks.

Strengths and benefits

To customize Star 70 to your specific needs, choose from an extensive range of reliable, top-quality accessories.

To enhance the design of your kitchen, Star 70 offers a wide choice of fine finishes, including scratch-resistant painted coatings in all RAL colours and seamless one-piece worktops. Side-finishing elements of panels and corners in stainless steel create an elegant look.

For an **even more functional** kitchen, Mareno offers portioning tops, perimeter rails, plinths, pan stand grilles and water columns.

Hollow core doors fitted with return springs are available on request.

Technical details

All accessories are in Aisi 304 stainless steel.



Technical data

Key

Mod



Models



Outside dimensions



Power supply



Electric output



Gas output



N° of cooking areas



Smooth hotplate



Chromed hotplate



Mixed hotplate



Chromed-mixed hotplate



Grooved hotplate



Steel



Chrome-plated



Duplex / Mild steel



Cast iron



Wells nr.



Well capacity



Well size



GN well size



Cooking surface



Cooking surface



Drawers



Oven internal dimensions



Electric oven output



Gas oven output



GN oven size



N° of cooking areas



Output of cooking areas



Static oven



Fan oven



Temperature



Direct heating



Indirect heating



Stands



Open cupboards



Open cupboards H2



Gas ranges and hobs

Mod	mm	kW			S	V	mm	GN	V/Hz	kW	kW
NC7FE8G24	800-730-870h.	4x6kW	6		•	-	570x640x300h.	GN2/1	V400-3N/50-60Hz	6	24
NC7FE12G36	1200-730-870h.	6x6kW	6		•	-	570x640x300h.	GN2/1	V400-3N/50-60Hz	6	36
NC7FEV8G24	800-730-870h.	4x6kW	4,2		-	•	570x490x295h.	GN1/1	V400-3N/50-60Hz	4,2	24
NC7FEV12G36	1200-730-870h.	6x6kW	4,2		-	•	570x490x295h.	GN1/1	V400-3N/50-60Hz	4,2	36
NC7FG8G32	800-730-870h.	4x6kW		8	•	-	570x640x300h.	GN2/1			32
NC7FG12G44	1200-730-870h.	6x6kW		8	•	-	570x640x300h.	GN2/1			44
NC74G12	400-730-250h.	2x6kW									12
NC78G24	800-730-250h.	4x6kW									24
NC712G36	1200-730-250h.	6x6kW									36



Maxi oven

Mod	mm	kW		S	V	mm	GN	kW
NC7FGM12G	1200-730-870h.	6x6kW	10	•	-	975x640x390h	930x620	46



Gas wok ranges

Mod	mm	kW	kW
NW76G10	600-730-870h.	1x10kW	10
NW76G14	600-730-870h.	1x14kW	14
NW710G20	1000-730-870h.	2x10kW	20
NW710G28	1000-730-870h.	2x14kW	28



Solid tops and Simple service

Mod	mm	kW	kW	mm	S	V	mm	GN	V/Hz	kW	mm
NCT7FE8E	800-730-870h.	4x2,5kW	6	• -	570x640x300h	GN2/1	V400-3N/50-60Hz	16			
NCT7FE8E2	800-730-870h.	4x2,5kW	6	• -	570x640x300h	GN2/1	V230-3/50-60Hz	16			
NCT7FEV8E	800-730-870h.	4x2,5kW	4,2	- •	570x490x295h	GN1/1	V400-3N/50-60Hz	14,2			
NCT78EC	800-730-250h.	4x2,5kW					V230-3/50-60Hz - V400-3N/50-60Hz	10			
NT7FG8G	800-730-870h.	9	8	• -	570x640x295h	GN2/1		17			
NT7FG12G	1200-730-870h.	2x6kW	9	8	• -	570x640x300h	GN2/1	29			
NT78G	800-730-250h.	9						9			
NS7FG8GS	800-730-850h.	2x6kW	6	8	• -	570x640x300h	GN2/1	26			
NS78GS	800-730-250h.	2x6kW	6					18			



Electric ranges and hobs

Mod	mm	mm	mm	mm	S	V	mm	GN	V/Hz	mm
NC7FE8E	800-730-870h.	4xØ220	4x2,6kW	6	• -	570x640x300h	GN2/1	V400-3N/50-60Hz	16,4	
NC7FE8E2	800-730-870h.	4xØ220	4x2,6kW	6	• -	570x640x300h	GN2/1	V230-3/50-60Hz	16,4	
NC7FE8EQ	800-730-870h.	4x(220x220)	4x2,6kW	6	• -	570x640x300h	GN2/1	V400-3N/50-60Hz	16,4	
NC7FE8EQ2	800-730-870h.	4x(220x220)	4x2,6kW	6	• -	570x640x300h	GN2/1	V230-3/50-60Hz	16,4	
NC7FEV8E	800-730-870h.	4xØ220	4x2,6kW	4,2	- •	570x490x295h	GN1/1	V400-3N/50-60Hz	14,6	
NC7FEV8E2	800-730-870h.	4xØ220	4x2,6kW	4,2	- •	570x490x295h	GN1/1	V230-3/50-60Hz	14,6	
NC7FEV8EQ	800-730-870h.	4x(220x220)	4x2,6kW	4,2	- •	570x490x295h	GN1/1	V400-3N/50-60Hz	14,6	
NC7FEV8EQ2	800-730-870h.	4x(220x220)	4x2,6kW	4,2	- •	570x490x295h	GN1/1	V230-3/50-60Hz	14,6	
NC74EC	400-730-250h.	2xØ220	2x2,6kW				V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	5,2		
NC74EQC	400-730-250h.	2x(220x220)	2x2,6kW				V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	5,2		
NC78EC	800-730-250h.	4xØ220	4x2,6kW				V230-3/50-60Hz - V400-3N/50-60Hz	10,4		
NC78EQC	800-730-250h.	4x(220x220)	2x2,6kW				V230-3/50-60Hz - V400-3N/50-60Hz	10,4		



Glass ceramic ranges and hobs

Mod	mm	mm	mm	mm	S	V	mm	GN	V/Hz	mm
NV7FE8E	800-730-870h.	650x514	4xØ230	4x2,5kW	6	• -	570x640x300h	GN2/1	V400-3N/50-60Hz	16
NV7FE8E2	800-730-870h.	650x514	4xØ230	4x2,5kW	6	• -	570x640x300h	GN2/1	V230-3/50-60Hz	16
NV7FEV8E	800-730-870h.	650x514	4xØ230	4x2,5kW	4,2	- •	570x490x295h	GN1/1	V400-3N/50-60Hz	14,2
NV7FEV8E2	800-730-870h.	650x514	4xØ230	4x2,5kW	4,2	- •	570x490x295h	GN1/1	V230-3/50-60Hz	14,2
NV74EC	400-730-250h.	325x514	2xØ230	2x2,5kW				V230-3/50-60Hz - V400-3N/50-60Hz	5	
NV78EC	800-730-250h.	650x514	4xØ230	4x2,5kW				V230-3/50-60Hz - V400-3N/50-60Hz	10	



Induction hobs

Mod	mm	⏻ kW	⏻	V/Hz	kW 🔥
NI74TE	400-730-250h.	2x3,5kW	2xØ230	V400-3/50Hz	7
NI78TE	800-730-250h.	4x3,5kW	4xØ230	V400-3/50Hz	14
NIW74TE WOK	400-730-250h.	1x3,5kW	1xØ300	V400-3/50Hz	5
NIW74TE2 WOK	400-730-250h.	1x3,5kW	1xØ300	V400-3/50Hz	5



Fryers

Mod	mm	⏻	⏻ lt	V/Hz	kW ⚡	kW 🔥
NF74E10	400-730-250h.	1	10	V400-3N/50-60Hz	9	
NF74E102	400-730-250h.	1	10	V230-3/50-60Hz	9	
NF74E10T	400-730-250h.	1	10	V400-3N/50-60Hz	9	
NF74E10TW	400-730-300h.	1	10	V400-3N/50-60Hz	9	
NF74E10TK	400-730-250h.	1	10	V400-3N/50-60Hz	9	
NF74E10TKW	400-730-300h.	1	10	V400-3N/50-60Hz	9	
NF74E15	400-730-870h.	1	15	V400-3N/50-60Hz	12	
NF74E152	400-730-870h.	1	15	V230-3/50-60Hz	12	
NF76E10	600-730-250h.	2	10+10	V400-3N/50-60Hz	18	
NF76E102	600-730-250h.	2	10+10	V230-3/50-60Hz	18	
NF76E10T	600-730-250h.	2	10+10	V400-3N/50-60Hz	18	
NF76E10TW	600-730-300h.	2	10+10	V400-3N/50-60Hz	18	
NF76E10TK	600-730-250h.	2	10+10	V400-3N/50-60Hz	18	
NF76E10TKW	600-730-300h.	2	10+10	V400-3N/50-60Hz	18	
NF78E15	800-730-870h.	2	15+15	V400-3N/50-60Hz	24	
NF78E152	800-730-870h.	2	15+15	V230-3/50-60Hz	24	
NF74G8	400-730-250h.	1	8			7
NF74G10	400-730-870h.	1	10			10
NF74G15	400-730-870h.	1	15			14
NF74G15T	400-730-870h.	1	15			14
NF76G8	600-730-870h.	2	8+8			14
NF76G10	600-730-870h.	2	10+10			20
NF78G15	800-730-870h.	2	15+15			28
NF78G15T	800-730-870h.	2	15+15			28



Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW ⚡	kW 🔥
NFT74EL	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1	V400-3N/50-60Hz	5,4	
NFT74EL2	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1	V230-3N/50-60Hz	5,4	
NFT74ELC	400-730-250h.	-	•	335x530	-	•	-	-	-	-	1	V400-3N/50-60Hz	5,4	
NFT74ELC2	400-730-250h.	-	•	335x530	-	•	-	-	-	-	1	V230-3N/50-60Hz	5,4	
NFT74ELO	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1	V400-3N/50-60Hz	5,4	

Mod	mm	Ac	Cr	mm								V/Hz	kW	kW
NFT74ER	400-730-250h.	•	-	335x530	-	-	-	-	•	-	1	V400-3N/50-60Hz	5,4	
NFT76EL	600-730-250h.	•	-	535x530	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT76EL2	600-730-250h.	•	-	535x530	•	-	-	-	-	-	1	V230-3N/50-60Hz	7,5	
NFT76ELC	600-730-250h.	-	•	535x530	-	•	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT76ELC2	600-730-250h.	-	•	535x530	-	•	-	-	-	-	1	V230-3N/50-60Hz	7,5	
NFT76EM	600-730-250h.	•	-	535x530	-	-	•	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT76EM2	600-730-250h.	•	-	535x530	-	-	•	-	-	-	1	V230-3N/50-60Hz	7,5	
NFT76EMC	600-730-250h.	-	•	535x530	-	-	-	•	-	-	1	V400-3N/50-60Hz	7,5	
NFT76EMC2	600-730-250h.	-	•	535x530	-	-	-	•	-	-	1	V230-3N/50-60Hz	7,5	
NFT76ER	600-730-250h.	•	-	535x530	-	-	-	-	•	-	1	V400-3N/50-60Hz	7,5	
NFT78EL	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2	V400-3N/50-60Hz	10,8	
NFT78EL2	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2	V230-3N/50-60Hz	10,8	
NFT78ELC	800-730-250h.	-	•	735x530	-	•	-	-	-	-	2	V400-3N/50-60Hz	10,8	
NFT78ELC2	800-730-250h.	-	•	735x530	-	•	-	-	-	-	2	V230-3N/50-60Hz	10,8	
NFT78ELO	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2	V400-3N/50-60Hz	10,8	
NFT78EM	800-730-250h.	•	-	735x530	-	-	•	-	-	-	2	V400-3N/50-60Hz	10,8	
NFT78EM2	800-730-250h.	•	-	735x530	-	-	•	-	-	-	2	V230-3N/50-60Hz	10,8	
NFT78EMC	800-730-250h.	-	•	735x530	-	-	-	•	-	-	2	V400-3N/50-60Hz	10,8	
NFT78EMC2	800-730-250h.	-	•	735x530	-	-	-	•	-	-	2	V230-3N/50-60Hz	10,8	
NFT78ER	800-730-250h.	•	-	735x530	-	-	-	-	•	-	2	V400-3N/50-60Hz	10,8	
NFT78ERC	800-730-250h.	-	•	735x530	-	-	-	-	-	•	2	V400-3N/50-60Hz	10,8	
NFT712EL	1200-730-250h.	•	-	1135x530	•	-	-	-	-	-	3	V400-3N/50-60Hz	16,2	
NFT712ELC	1200-730-250h.	-	•	1135x530	-	•	-	-	-	-	3	V400-3N/50-60Hz	16,2	
NFT712EM	1200-730-250h.	•	-	1135x530	-	-	•	-	-	-	3	V400-3N/50-60Hz	16,2	
NFT712ELC	1200-730-250h.	-	•	1135x530	-	-	-	•	-	-	3	V400-3N/50-60Hz	16,2	
NFT74GL	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1			6
NFT74GR	400-730-250h.	•	-	335x530	-	-	-	-	•	-	1			6
NFT74GTLC	400-730-250h.	-	•	335x530	-	•	-	-	-	-	1			7
NFT74GTLO	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1			7
NFT74GTRC	400-730-250h.	-	•	335x530	-	-	-	-	-	•	1			7
NFT76GL	600-730-250h.	•	-	535x530	•	-	-	-	-	-	1			9
NFT76GM	600-730-250h.	•	-	535x530	-	-	•	-	-	-	1			9
NFT76GR	600-730-250h.	•	-	535x530	-	-	-	-	•	-	1			9
NFT76GTLC	600-730-250h.	-	•	535x530	-	•	-	-	-	-	1			11
NFT76GTMC	600-730-250h.	-	•	535x530	-	-	-	•	-	-	1			11
NFT78GL	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2			12
NFT78GM	800-730-250h.	•	-	735x530	-	-	•	-	-	-	2			12
NFT78GR	800-730-250h.	•	-	735x530	-	-	-	-	•	-	2			12
NFT78GTL	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2			14
NFT78GTLC	800-730-250h.	-	•	735x530	-	•	-	-	-	-	2			14
NFT78GTLO	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2			14
NFT78GTM	800-730-250h.	•	-	735x530	-	-	•	-	-	-	2			14
NFT78GTMC	800-730-250h.	-	•	735x530	-	-	-	•	-	-	2			14
NFT78GTR	800-730-250h.	•	-	735x530	-	-	-	-	•	-	2			14
NFT78GTRC	800-730-250h.	-	•	735x530	-	-	-	-	-	•	2			14
NFT712GTL	1200-730-250h.	•	-	1135x530	•	-	-	-	-	-	3			21
NFT712GTLC	1200-730-250h.	-	•	1135x530	-	•	-	-	-	-	3			21
NFT712GTM	1200-730-250h.	•	-	1135x530	-	-	•	-	-	-	3			21
NFT712GTMC	1200-730-250h.	-	•	1135x530	-	-	-	•	-	-	3			21



Grills

Mod	mm		mm	V/Hz		
NGW74E	400-730-250h.	1	270x447	V400-3N/50-60Hz	4,08	
NGW78E	800-730-250h.	2	545x447	V400-3N/50-60Hz	8,16	
NG74G	400-730-870h.	1	316x466	V400-3N/50-60Hz		7,5
NG78G	800-730-870h.	2	712x466	V400-3N/50-60Hz		15
NGPL74PG	400-730-250h.	1	380x485			10
NGPL78PG	800-730-250h.	2	780x485			20



Multipla

Mod	mm		mm	lt		V/Hz	
NVB74E	400-730-870h.	1	320x480x100h.	10	1	V400-3N/50-60Hz	4
NVB74E2	400-730-870h.	1	320x480x100h.	10	1	V230-3N/50-60Hz	4
NVB76E	600-730-870h.	1	520x480x100h.	18	2	V400-3N/50-60Hz	8,1
NVB76E2	600-730-870h.	1	520x480x100h.	18	2	V230-3N/50-60Hz	8,1



Pasta cookers

Mod	mm		lt	mm	V/Hz		
NPC74E	400-730-870h.	1	28	310x340x275h.	V400-3N/50-60Hz	5,6	
NPC74E2	400-730-870h.	1	28	310x340x275h.	V230-3/50-60Hz	5,6	
NPC76E	600-730-870h.	1	42	510x310x275h.	V400-3N/50-60Hz	9	
NPC76E2	600-730-870h.	1	42	510x310x275h.	V230-3/50-60Hz	9	
NPC78E	800-730-870h.	2	28+28	310x340x275h.	V400-3N/50-60Hz	11,2	
NPC78E2	800-730-870h.	2	28+28	310x340x275h.	V230-3/50-60Hz	11,2	
NPC74G	400-730-870h.	1	28	310x340x275h.	V230/50-60Hz	0,1	10,5
NPC74GM	400-730-870h.	1	28	310x340x275h.			10,5
NPC76G	600-730-870h.	1	42	510x310x275h.	V230/50-60Hz	0,1	14
NPC78G	800-730-870h.	2	28+28	310x340x275h.	V230/50-60Hz	0,2	21
NPC78GM	800-730-870h.	2	28+28	310x340x275h.			21



Tilting bratt pans

Mod	mm	AC	Duplex	lt	mm	V/Hz	kW	kW
NBR78EF	800-730-870h.	•	-	60	770x540x200h	V400-3N/50-60Hz	10	
NBR78EF2	800-730-870h.	•	-	60	770x540x200h	V230-3/50-60Hz	10	
NBR78EI	800-730-870h.	-	•	60	770x540x200h	V400-3N/50-60Hz	10	
NBR78EI2	800-730-870h.	-	•	60	770x540x200h	V230-3/50-60Hz	10	
NBR78GF	800-730-870h.	•	-	60	770x540x200h			14
NBR78GI	800-730-870h.	-	•	60	770x540x200h			14



Boiling pans

Mod	mm	lt	mm			V/Hz	kW	kW
NPI76E5	600-730-870h.	50	ø396x465h.	-	•	V400-3N/50-60Hz	9,8	
NPI76E5(V)	600-730-870h.	50	ø396x465h.	-	•	V400-3N/50-60Hz	9,8	
NPI78E8	800-730-870h.	80	ø496x473h.	-	•	V400-3N/50-60Hz	16,4	
NPI78E8(V)	800-730-870h.	80	ø496x473h.	-	•	V400-3N/50-60Hz	16,4	
NPD76G5	600-730-870h.	50	ø396x465h.	•	-	V230-50Hz	0,2	10
NPD78G8	800-730-870h.	80	ø496x473h.	•	-	V230-50Hz	0,2	17
NPI76G5	600-730-870h.	50	ø396x465h.	-	•	V230-50Hz	0,3	10,5
NPI76G5(V)	600-730-870h.	50	ø396x465h.	-	•	V230-50Hz	0,3	10,5
NPI78G8	800-730-870h.	80	ø496x473h.	-	•	V230-50Hz	0,3	17
NPI78G8(V)	800-730-870h.	80	ø496x473h.	-	•	V230-50Hz	0,3	17



Bain-marie and hot container

Mod	mm		mm	GN	V/Hz	kW	kW
NB74E	400-730-250h.	1	350x515x170h.	GN1/1	V230/50-60Hz	1,8	
NB78E	800-730-250h.	1	730x515x170h.	GN2/1	V400-3N/50-60Hz	5,4	
NB78E2	800-730-250h.	1	730x515x170h.	GN2/1	V230-3/50-60Hz	5,4	
NB74G	400-730-250h.	1	350x515x170h.	GN1/1			3
NB78G	800-730-250h.	1	730x515x170h.	GN2/1			6
NSP74E	400-730-250h.			GN1/1	V230/50-60Hz	2	



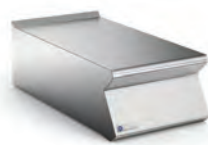
Base Units

Mod	mm			H2
NBC74	400-625-660h.	•	-	-
NBC76	600x625x660h.	•	-	-
NBC78	800x625x660h.	•	-	-
NBC712	1200x625x660h.	•	-	-
NBC716	1600x625x660h.	•	-	-
NBV72	200x665x620h.	-	•	-
NBV74	400x665x620h.	-	•	-
NBV76	600x665x620h.	-	•	-
NBV78	800x665x620h.	-	•	-
NBV712	1200x665x620h.	-	•	-
NBV78P	800x595x620h.	-	•	-
NBV712P	1200x595x620h.	-	•	-
NBV74I	400x665x620h.	-	•	-
NBV78I	800x665x620h.	-	•	-
NBVH74	400x595x620h.	-	-	•
NBVH76	600x595x620h.	-	-	•
NBVH78	800x595x620h.	-	-	•
NBVH74I	400x595x620h.	-	-	•
NBVH78I	600x595x620h.	-	-	•



Refrigerated bases

Mod		mm	Kg	m³	Lt.	V/Hz	kW
MBR760CC	-2°+8°C	1200x630x610h.	110	0,8	128	V230/50Hz	0,35
MBR760PC	-2°+8°C	1200x630x610h.	110	0,8	128	V230/50Hz	0,35
MBR760PP	-2°+8°C	1200x630x610h.	90	0,8	128	V230/50Hz	0,35
MBF760PP	-15°-20°C	1200x630x610h.	90	0,8	128	V230/50Hz	0,44
MBR78PCC	-2°+8°C	1600x630x610h.	135	1,0	192	V230/50Hz	0,37
MBR78PPC	-2°+8°C	1600x630x610h.	130	1,0	192	V230/50Hz	0,37
MBR78PPP	-2°+8°C	1600x630x610h.	125	1,0	192	V230/50Hz	0,37
MBF78PPP	-15°-20°C	1600x630x610h.	125	1,0	192	V230/50Hz	0,44



Neutral units

Mod	mm	
NEN72	200-730-250h.	-
NEN74	400-730-250h.	-
NEN74C	400-730-250h.	•
NEN76	600-730-250h.	-
NEN76C	600-730-250h.	•
NEN78	800-730-250h.	-
NEN78C	800-730-250h.	•

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Group Srl



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

STAR 90

Chefs' most favourite kitchen

04 / New design fit for a Star

The new Star 90: elegant and ergonomic

28 / Fry-top

More stylish and powerful than ever

32 / Multicooking

A versatile powerhouse in the kitchen

12 / Cookers, ovens, wok cookers, solid and cook tops

Gas, electric, glass ceramic and induction

30 / Gas, lava stone and electric grills

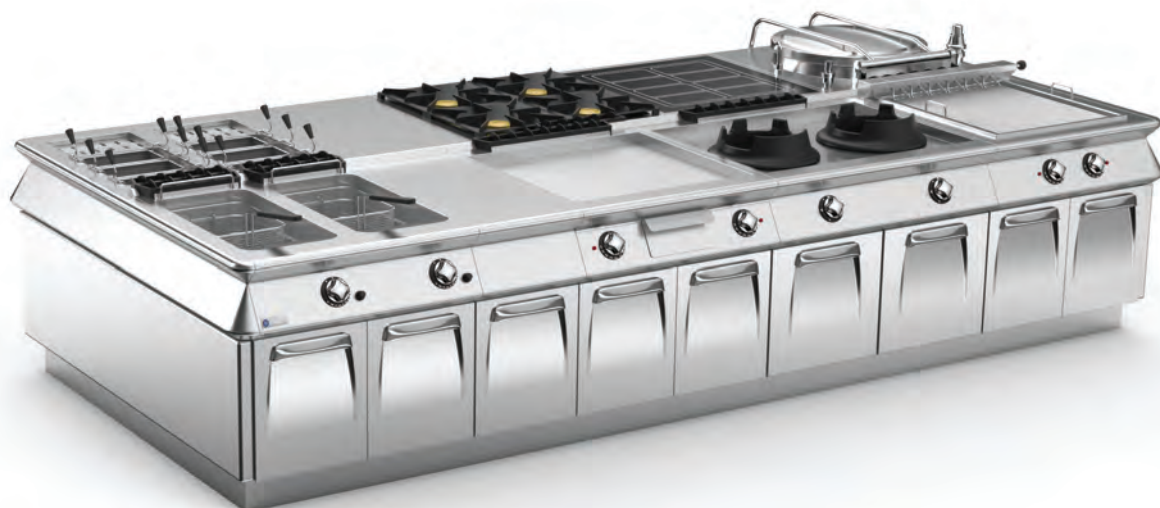
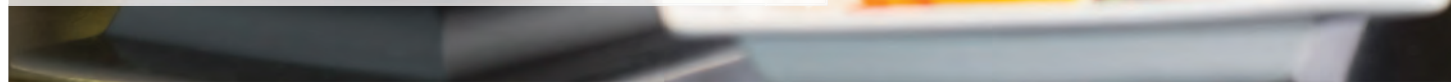
The taste of a perfect grill

34 / To complete the kitchen

Pasta cookers, tilting bratt pans, boiling pans, bain-marie, neutral elements and bases, refrigerated bases, accessories and finishes

26 / Fryers

The latest evolution in frying



MARENO
ENJOY YOUR KITCHEN



ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

NEW DESIGN FIT FOR A STAR

Always sensitive to customers' needs and the latest trends in food and design, Mareno launches a new range that combines beauty and efficiency, innovation and tradition. Unveiling the new Star 90: **stylish, modern and ergonomic.**

A new name

The Mareno cooking range, chosen and valued by chefs the world over, has evolved in terms of content and design, and now boasts **a brand new name: Star**.

Like a true star, it is admired for its beauty, talent and style.

New styling

The Star 90 range features updated design, without losing any of the characteristic traits that have made Mareno kitchens famous around the world.

The restyling project delivers a **strong message of modernity** and improves ergonomics. Remarkably efficient, Star 90 is a pleasure to behold and extremely practical to use.





Knobs

The signature knobs, with their unmistakable star-shaped design, are the inspiration for the name of this new series dedicated to cooking. The new design makes the knobs more ergonomic and stylish than ever. Thanks to the use of innovative materials, they are **sturdier and more durable**.

A raised mark, highlighted in blue, allows the user to immediately understand which setting the knob is adjusted to with the simple touch of the hand.

Handles

Redesigned with new forms and **ergonomic concepts**, the handles of the Star series are unique. Their design blends seamlessly with the pressed doors and enhances grip.

The doors

The doors also have a new look. The characteristic pressed doors are updated with **a simple, linear geometric design** for modern, stylish appeal.





INNOVATION AND TRADITION REIGN SUPREME

The heart and cornerstone of cooking, Star 90 is the flagship range of the Mareno brand and is loved in Italy and around the world. Designed with the focus on innovation, it guarantees impressive power and high yield.

Great space for great work

The Star 90 range is designed for kitchens that require high power. It enables **optimum organisation of workspaces**, with large cooking areas and generous surfaces for food preparation and finishing.

High performance

Star 90 enhances the talent and creativity of chefs, guaranteeing excellent results with all kinds of menus, even when catering for large numbers.

It offers the best of innovation and all functions have **increased power of up to 40%**, to guarantee long-lasting reliability and excellent performance.





Innovation in materials and techniques

Star 90 offers a large number of outstanding innovations that **enhance performance, hygiene and safety**.

Gas cookers are equipped with high-yield open burners (over 60%) for **powerful, fast cooking**.

The pasta cooker features a built-in **enhanced safety system** that prevents it from being switched on without water in the tank.

Indirect boiling pans allow users **to check the water level in the jacket**, which can be topped up automatically as required.

Fryers have deep-drawn tanks and a cold zone, guaranteeing impeccable frying. **Electronic temperature control** means they are more precise than ever.

Consumption under control

The machines of the Star 90 range can be pre-configured for connection to **Power Guardian®**, the exclusive Mareno power-surge control system. Designed to manage electric machines, **it enables savings of over 43% on energy consumption**. This means concrete savings for quick payback of the initial investment.

Superb choice

Star 90, the flagship product line of Mareno, has developed a **vast range complete with all functions**. It lends itself to endless configurations, catering to the full spectrum of requirements. Enhanced with the addition of the M120 fry-top and gas wok, the range offers the best solution for every need, every time.

Maximum flexibility

Star 90 makes room for creativity because it allows **maximum personalisation of the kitchen** to suit the most diverse requirements in terms of taste and functionality. All machines can be aligned exploiting three positions: **side-to-side, back-to-back, and top-to-bottom**.

Countertop machines can be fitted to base units, hygienic H2 cupboard bases, stands and refrigerated bases. The optional feet mean they can be positioned on any kind of countertop. All functions in the range can be used to create kitchens with a single, seamless worktop, available in the full range of RAL colours.

Great safety and reliability

Sturdy and durable, all machines of the Star 90 range are constructed in Aisi 304/304PS/316/441 stainless steel with 2 mm pressed tops.

The range guarantees IPX5 level of water resistance. Where necessary, the machines are equipped with a flue for venting of internal heat to ensure maximum product life and reliability. In addition, they feature a technical compartment for easy installation.

Brilliant solutions for maximum hygiene

Thanks to pressed tops, joints and spillage wells in tanks, Star 90 ensures **simple, quick cleaning**.

The worktops of all machines in the range (with the exception of fry-tops, grills and pasta cookers) are designed to accommodate the water column accessory.



Facts and figures

18 product families
Over 140 models
Burner efficiency > 60%
Excellent modularity: M20, M40,
M60, M80, M100 (only gas wok
ranges), M120

Ideal for

- ✓ commercial foodservice, medium and large-scale catering, hotel chains
- ✓ collective catering, hospitals, school and university canteens
- ✓ company restaurants, centralised kitchens

Gas cookers

A powerful choice

Valuable allies in the kitchen, Star 90 gas ranges guarantee superb performance and allow rapid, efficient cooking of all kinds of dishes.





Power for
my talent

Strengths and benefits

Gas ranges allow **more powerful, rapid cooking** thanks to the introduction of high-yield open burners.

Burner power ranges from 1.6 to 6 kW and from 2.5 to 10 kW.

Chefs can choose the output power of the cooker by combining and arranging the burners to suit their specific requirements.

Gas ranges feature maximum distance between burners to enable the use of **large pans**. The supports are optimised for pans as small as 10 cm in diameter.

The burners are hermetically sealed to the top and the hobs are **designed to IPX5 protection**.

The oven offers impressive yield thanks to the oven floor in thick cast iron, which guarantees **uniform cooking**.

The new GN 2/1 ventilated electric oven guarantees **uniform cooking and flawless results**.

Technical details

Tops with 6.5 cm deep spillage wells.

Low-consumption pilot flame located inside the main burner.

Individual burner pan supports in RAAF enameled cast iron, available as accessories in Aisi 304 steel grid.

Freestanding models feature a technical compartment at the rear for easy connection.

Static oven GN 2/1, in freestanding versions.

Ease of use with controls located on the top panel.

The cooking chamber in stainless steel and the removable runners ensure impeccable hygiene and easy cleaning.

Inner door and oven front in pressed stainless steel complete with labyrinth seal for maximum efficiency.

Surface supporting the door aligned with oven floor.

Thermostatic temperature control: electric oven from 110 to 280 °C with thermostat, gas oven from 100 to 300 °C with thermostatic valve.



Maxi Oven

Great size for great dishes

Extra-large dimensions for extraordinary performance. Also produced in a freestanding version complete with a 6-burner hob, the Star 90 oven allows chefs to cater to large numbers with excellent results. It is modular and can be combined with all elements in the Star 90 range.

Strengths and benefits

The oven has **impressive internal dimensions**: 97.5x69.5x39 cm.

The pressed top and high power burners (6/10 kW) give this product unique characteristics and an **impressive output capacity**.

The version equipped with 4.5 kW electric grill complete with energy regulator **allows for perfect au gratin dishes**.





*Extra-large
for extra-large
performance*



Technical details

Large worktop counter for the model without hob. The worktop surface has rounded edges.

Grille in chrome steel and large-sized enameled tray (93x62 cm) supplied as standard.

Gas ovens equipped with safety valve and piezoelectric ignition push button.

Temperature adjustable from 100 to 300 °C.

Gas wok ranges

High performance for special dishes

Dedicated to catering for all markets and all menus, Mareno completes its modular range with the inclusion of new professional gas wok ranges.

Strengths and benefits

Manufactured in a freestanding version, the new gas wok ranges are equipped with powerful, rapid burners (with one or two burners) in 60 and 100 cm modules. They can be installed **in a cooking block or against a wall**.

The wok's high-yield open burners ensure **faster, more powerful cooking** with perfect, uniform results.

Burners can be easily removed **to facilitate cleaning**.

The top is manufactured in 2 mm thick stainless steel and features a recessed spillage well. In addition, it has a drainage outlet for liquids cleaning and cooling.





*My kitchen has
no borders*



Technical details

Main burners in cast iron,
Ø 19 cm with 10 and 14 kW
power output.

Power adjustment by gas
valves with thermocouple
and pilot burner.

Tops with 6.5 cm deep
spillage wells.

Removable cast-iron
wok support ring.

Solid top and Simple service top

Cooking without limits

Essential for traditional cooking and holding, it offers chefs maximum convenience. The entire surface of the hotplate can be used and it is ideal for sauces and slow-cooking dishes that require a constant temperature.





*Ideal for all
my dishes*

Strengths and benefits

The solid top and the Simple service top are ideal for indirect cooking.

Various versions are available to **meet all requirements**: gas, electric and Simple service tops with combi functionality (2 burners plus a small hotplate).

The gas version allows **simultaneous cooking of different foods** at different temperatures, from 500 °C in the centre of the plate to 200 °C around the outer edge.

The cast iron hotplate is 3 cm thick and features rounded corners. Thanks to the large surface, it guarantees **high output** and allows chefs maximum freedom to manage pans of various sizes, including very large pots.

The electric solid top has independent heating zones **for differentiated cooking**. Each zone is controlled by a thermostat, which guarantees a uniform temperature in the centre and at the edges.

Manufactured in 16M06 steel with a smooth chrome surface, the electric hotplate has rounded corners. The top features a recessed spillage well around the perimeter for collection of liquids and a drainage hole.

The single, joint-free top allows chefs **to move pans without lifting** them and facilitates cleaning.

Gas solid tops are available in a freestanding range version with gas oven. The electric solid top can be combined with a static or ventilated electric oven GN 2/1.



Technical details

Gas Solid top and Simple service top

Hotplate with satin-finish surface flush with the open burner grilles for safe manoeuvring.

Heated by a cast iron burner positioned below the central bullseye of the hotplate. Power output of 11 kW for the solid top and 7 kW for the Simple service.

Piezoelectric ignition with waterproof push button.

A safety tap with thermocouple enables continuous power adjustment.

Gas Solid top cooking surface: 78x70 cm.

Simple service top cooking surface: 38,5x70cm.

Electric Solid top

Solid top with 2 or 4 independent zones with 4 kW output, 35x35 cm.

Distance of 8 mm between lower edge of hotplate and top to facilitate cleaning.

Electric solid top cooking surface: 72x72x1,7 cm.

Electric cookers

Power made simple

Simple and reliable, electric ranges are valuable allies in the kitchen. Thanks to the direct temperature control system, they allow more rational management of power.





Simplicity at its best!

Strengths and benefits

Sturdy cast iron hotplates (30x30 cm) with 4 kW output to guarantee **superb, fast performance**.

Electric ranges feature 2 mm thick pressed tops in stainless steel with generously rounded corners designed to ensure **easy, quick cleaning**.

A 6 position selector controls heat adjustment. Activation of heating is signalled by an indicator LED on the control panel.

In the freestanding version electric ranges are available with a static or ventilated electric oven GN 2/1.

Technical details

One-piece 2 mm thick pressed tops in 304PS stainless steel.

Hotplates hermetically sealed to the pressed top.

Each hotplate is equipped with a safety thermostat with automatic reset.

Recessed spillage well with rounded corners to guarantee easy cleaning.

Power supply VAC400 3N or VAC230 3.

Countertop versions and freestanding models with electric oven.



Glass ceramic ranges

The advantage of simple, fast cooking

Easy to use, glass ceramic cookers ensure superb performance in less time.

Strengths and benefits

Thanks to their power, **they offer rapid cooking** of all kinds of dishes.

Glass ceramic ranges reach the maximum temperature of **450 °C in just 3 minutes**.

The cooking zones flush with the top **facilitate movement of pans** and cleaning.

An energy regulator with 10 settings **allows the user to select the temperature** of the cooking surface from 70 to 450 °C.

Available in a freestanding version with with a static or ventilated electric oven GN 2/1.





*I can't believe: it
heats to 450 °C
in 3 minutes!*



Technical details

Hermetically sealed 6 mm thick glass ceramic hob.

The 4kW radiant heating elements are square in shape (27x27 cm).

Activation of heating signaled by an indicator light on the control panel.

An indicator light signals residual heat (50 °C) for greater operator safety.

Induction ranges

High-precision gourmet cooking

Modern, precise and efficient, the induction cooking system guarantees superb results.





*Just what I need for
precise, delicate cooking*

Strengths and benefits

Induction cooking ensures **extremely high yield** (90%) and perfect results.

Ideal for **rapid, high-precision cooking**, induction ranges feature powerful cooking zones (5 kW) also in the wok version.

In the full-coverage version each cooking zone has power output of 7 kW, divided between two 3.5 kW zones, for **more precise control of energy consumption**.

They enable significant **energy savings**, which translates into reduced running costs. In addition, the reduced heat loss helps maintain a **cooler kitchen environment**.

Maximum ease of cleaning thanks to the hermetically sealed 6mm glass ceramic top.

Technical details

Cooking zones of Ø 28 cm with cook top area outlined by screen-printed circles. In the full-coverage version the cook top area is outlined by a screen-printed perimeter line.

Choice of 6 different power settings for special and delicate cooking modes.

Heating only activates when the presence of a pan is detected. Activation is signalled by a green indicator LED on the control panel.

Heat is only delivered to the area in contact with the pan, while the free surface remains cold.

Distance between cooking zones on top of 35 cm in depth and 40 cm in width for large pans. Maximum efficiency is achieved with pans measuring Ø 12-28 cm

Machine top without flue.



Performances

- ✓ Efficiency
- ✓ Boiling time
- ✓ Cooling time
- ✓ Temperature of cooking surface (after boiling of 1 liter of water)

90%

-50%

-50%

110 °C / 230 °F

Fryers

State-of-the-art frying

Star 90 fryers are ideal for delivering fried fare that is always golden, fragrant, crisp and dry. Even in large volumes.

Strengths and benefits

Superb power ratio in order to offer a **high yield** and **rapid set-temperature recovery**.

The deep-drawn frying tanks are integrated with the top and feature wide radius corners for **easy cleaning and maximum hygiene**.

The tanks have a large spillage well and a cold zone at the bottom to collect food particles and **prolong oil life**.

The 22-litre electric models and the 23-litre gas models feature electronic control.





Perfect oil for
a fantastic fry



Performances

- ✓ Hourly production of potatoes per tank:
- ✓ up to 36,6 kg of frozen potatoes
- ✓ up to 38,4 kg of raw potatoes

Technical details

Temperature control from 100 to 185 °C, with precision of +/- 1 °C in the electronic version.

The electronic version features a melting program for optimum use of solid fats.

Superb power ratio: gas fryers from 0.96 kW/l to 1.05 kW/l; electric fryers 0.86 kW/l.

All models are fitted with a safety thermostat.

Gas fryers

Heating elements outside the tank, consisting of burners in Aisi 304 stainless steel.

Piezoelectric ignition.

Electric fryers

Heating element in Aisi 304 stainless steel inside the tank rotates over 90° for perfect cleaning.

IFRY

Fryers

These high productivity programmable fryers are perfect for ensuring fried fare is healthy, golden and dry.

Strengths and benefits

Featuring a 7" TouchScreen Display for easy settings and managing up to 30 customizable frying programs. The fryers come in high-output version, with oil filter system and automatic basket lifting on demand.

Thanks to the **built-in filtering system**, the oil can be kept clean so it does not degrade.

Filtering takes 5 minutes and can take place during service, at the temperature of 185°C.

The first filtering stage takes place through a perforated sheet metal filter in AISI 304; the second one through a micro-perforated PEEK fabric filter, which can withstand

high temperatures. The oil filtering, draining and filling system enables emptying and refilling the tank automatically.

The fryers also come with a **basket lifting system** that takes out fried foods once cooking is done.





*For delicious,
healthy fried fare!*

Electric versions

- 22 kW rated power +22% compared with the Star K model
- 1000 W/L power density
- 4.8 W/cm² power density of heating element
- IHT the new heating element geometry with improved heat transfer

Gas versions

- 25 kW rated power +15% compared with the Star K model
- 1087 W/L power density



Technical details

Temperature control from 0 to 185°C, with precision +/- 1°C.

Melting program enables optimum use of solid fats. Oil collection container with 26 L capacity.

All models are fitted with a safety thermostat.

Gas fryers

Heating elements outside the tank, consisting of burners in AISI 304 stainless steel.

Electric fryers

Heating by means of a sheathed immersion-type heating element in AISI 304 stainless steel. The element can be rotated by over 90° using a special lifting hook to facilitate tank cleaning.

Fry-tops

More stylish and powerful than ever

The Star 90 fry-tops unveil a brand new design and offer more power to guarantee perfect cooking results in less time.

Strengths and benefits

Put power into your work: **outputs are high**, up to 31.5 kW.

To completely satisfy market requirements, Star 90 offers a comprehensive range with 40/60/80 cm modules, enriched with the addition of **new 120 cm elements**.

In smooth, mixed and ribbed versions with horizontal or inclined surfaces, the new fry-tops with integrated hotplates guarantee **uniform temperatures and easy cleaning**.

Moreover available items in compliance with Regulation EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and articles intended to come into contact with foodstuffs).

Recessed hotplates offer **greater cooking control**, even at low temperatures.





Its power and my talent: a winning combination!



Technical details

Available in either steel or chrome finish, they are equipped with a drainage hole for fat run-off and a 2.5 litre collection drawer.

Safety thermostat fitted as standard on all models.

Removable splashguard, plug and drawer for hotplate cleaning on request.

Gas fry-tops

Burner with 2 branches and 4 rows of flame.

Models with temperature adjustment from 200 to 400 °C with safety valve that guarantees high power and rapid cooking.

Piezoelectric ignition with push button protected against spills.

Models with thermostatic valve and thermocouple for temperature control from 110 to 280 °C. Ideal for more precise temperature control and for cooking more delicate dishes.

Electric fry-top

Armoured heating elements in Incoloy.

Thermostatic temperature control from 110 to 280 °C.

Gas, lava stone and electric grills

The taste of a perfect grill

In gas, lava stone and electric versions, grills are the perfect choice for healthy, tasty cooking of meat, fish and vegetables.





*The secret for
a memorable grill*

Strengths and benefits

Superb power for rapid, impeccable cooking: up to 22 kW for gas models, 25 kW in lava stone models and 19.8 kW or electric models.

The freestanding gas grills are sturdy and easy to use. They are equipped with removable drawers for collection of cooking fats and for containing water. This ensures rapid cooling of fat and **more tender, delicate cooking**.

Lava stone grills allow chefs to **recreate the distinctive taste of charcoal-grilled food**. The uniform temperature ensures top quality results.

Electric grills enable **cooking with direct contact on the armoured elements**. The water tray ensures meat remains perfectly tender and succulent when cooked.

Technical details

All models are in Aisi 304 stainless steel.

Gas grills

The Aisi 304 stainless steel burner is protected by the Aisi 316 stainless steel radiant heating element, which is easily removable for cleaning.

A safety valve with thermocouple enables flame adjustment.

Reversible sloping grid for meat and horizontal grid for fish and vegetables. Constructed in cast iron and complete with drip tray for cooking fats.

Splashguard on three sides, H13.5 cm.

Scraper for grille supplied as standard.

Cooking surface:
M40 31.6x63.9 cm
M80 63.2x63.9 cm

Lava stone gas grill

Heated by stabilised flame burners in Aisi 304 stainless steel with pilot flame and safety thermocouple.

The cooking surface can be positioned on two levels for optimum grilling.

Removable grease collection tray for easy cleaning. Splashguard on three sides.

Cooking surface:
M40 38x64.5 cm
M80 78x64.5 cm

Electric grill

Fitted with 6-position energy regulator, maximum temperature 400 °C.

Indicator LED signals correct machine's operation.

Cooking surface:
M40 27x64 cm
M80 54.5x64 cm

Multicooking

A versatile powerhouse in the kitchen

Multicooking is a compact powerhouse of technology that offers a superb variety of cooking modes.

Strengths and benefits

Multiple functions in a single machine: Multicooking can be used as a bratt pan or a fry-top, as well as for bain-marie cooking and shallow frying.

This multi-purpose machine has **2 differentiated zones** for managing different modes of cooking simultaneously.

The tank has a cooking surface in mirror-polished stainless steel, which ensures **uniform cooking and low heat dispersion**.

The delicate cooking mode allows **healthy cooking** using less fat.





*Perfect for
a world of recipes*

Technical details

Electric version available
in 60 cm module.

The armoured heating
elements located under the
tank heat two differentiated
cooking zones.

Thermostatic temperature
control from 50 to 300 °C.
An indicator LED signals
correct machine operation.

Safety thermostat.

Large Ø 6 cm drain with
tap and removable GN 1/1
basin, H15 cm.

Pasta cookers

For top quality first courses

The new Star 90 pasta cookers are designed to ensure greater output with easy use and maintenance.





Pasta is my specialty

Strengths and benefits

Easy cleaning thanks to the deep-drawn tank and rounded corners.

An **easy, user-friendly control panel** enables fast filling with water and automatic top-up during service.

The energy regulator enables **more effective control of boiling** for optimum cooking of dried and egg pasta, fresh-filled pasta and potato gnocchi.

To guarantee the utmost safety, the pasta cooker is fitted with a **pressure switch**, which cuts off heat to the machine if there is no water in the tank.



Technical details

Top with recessed spillage well, deep-drawn tank in Aisi 316L stainless steel with rounded corners.

Automatic lifting module for pasta cooker baskets.

Gas pasta cooker

Stainless steel burner outside the tank.

Gas safety valve with thermocouple on the front panel and electric ignition pushbutton.

Electric pasta cooker

Heating element in Aisi 304 stainless steel inside tank, rotates to facilitate cleaning at the end of each service.



Tilting bratt pans

Superb capacity for discerning chefs

Simple and practical to use, tilting bratt pans cater ideally to all kinds of foodservice formats, from small restaurants to hospitals and large centralised kitchens.

They are ideal for preparing roast and braised meats, stews and casseroles, risottos and all those dishes that require various different stages of preparation.





*Easy to use and
a breeze to clean*

Strengths and benefits

The 80 and 120 litre tilting bratt pans **allow large volume cooking.**

They are designed **to facilitate cleaning operations:** the tank can be lifted easily and quickly, with either manual or electric systems.

They are equipped with rounded corners and a large drain outlet **to facilitate cooking and cleaning.**

The double-skinned lid guarantees enhanced maneuverability and seal.



Technical details

Cooking tank in Aisi 304 stainless steel, thick bottom made of mild steel or Duplex stainless steel.

The steel offers faster heat transfer enabling a reduction in cooking times. Duplex stainless steel ensures thermal stability, resistance to corrosion and ease of cleaning.

Automatic water-filling with a fixed tap located on the top.

Double-skinned lid with drip section at rear. Sturdy Aisi 304 stainless steel hinges and spring balancing to guarantee maximum safety.

The 8 rows of flame in the M80 model and 12 in the M120 model guarantee uniform cooking.

A thermostat regulates the temperature from 100 to 285 °C for precision management of cooking.

A microswitch cuts off the power supply when the tank is lifted.

Gas bratt pans

Chrome steel burner and gas valve with thermocouple.

Electric bratt pans

Armoured heating elements encased in an aluminium casting, in contact with the base of the tank, for reduced energy consumption.

Boiling pans

Results to rely on

Safe and practical to use, direct and indirect boiling pans lend themselves to countless uses and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.





The regulator keeps everything under control

Strengths and benefits

Maximum control and complete safety at work. An energy regulator activates and adjusts heat.

Indirect boiling pans are fitted with a pressure switch **to cut off heat to the machine if there is no water** in the tank. An enhanced safety system indicates when water in the jacket runs dry and automatic top-up is available as an option.

Baskets for cooking rice, pasta and vegetables are available.

Technical details

Bottom in Aisi 316L stainless steel and sides in Aisi 304 stainless steel.

Filling with hot or cold water by means of solenoid valves activated from the control panel.

2" safety drain tap with grip in heatproof material.

Counter-balanced hinged lid with 90° opening and front handle in heatproof material.

Low-pressure steam, generated by water in the jacket, provides indirect heating.

Models with automatic venting of air that accumulates in the jacket during heating are also available.

Gas boiling pans

Burners in Aisi 304 stainless steel outside the tank or jacket.

Safety valve with thermocouple on the front panel and electric ignition push button.

Electric boiling pans

Indirect heating with armoured heating elements inside the jacket.

Direct heating with heating elements outside the tank.

Bain-marie and hot container

The right degree of perfection

For heating foods and keeping them warm without losing any flavour or nutritional properties.

Strengths and benefits

The bain-marie tank has rounded corners inside **to facilitate cleaning** and a sloping bottom to help water drain quickly.

The hot container is the ideal solution **for keeping fried food crisp** and at the right temperature, as if freshly made.

Designed for dry operation, it is equipped with a top and bottom heating system.





All my recipes at the perfect temperature

Technical details

Tanks suitable for GN 1/1 + 1/3 H15 cm containers in the 40 cm module. Double capacity in the 80 cm module.

Safety thermostat to prevent switching on without water in the tank.

Water temperature adjustable from 30 to 90 °C.

Water drain with overflow pipe.

Supplied as standard with perforated false bottom and crossbar for supporting containers.

Gas bain-marie

Stainless steel burners outside the tank.
A thermostatic safety valve with thermocouple adjusts heat.

Electric bain-marie

Armoured heating elements outside the tank and thermostatic temperature control.

Hot container

Removable GN 1/1 container with perforated false bottom.

Armoured heating elements in Incoloy located under the tank.

Overhead infrared heating elements.

The thermostat allows temperature adjustment from 30 to 90 °C.

An indicator light signals the machine's correct operation.



Neutral elements

Pure excellence

Practical and efficient, Star 90 offers sturdy, easy-to-clean worktops in stainless steel.

Strengths and benefits

The worktops, without flue apertures, provide **an extensive work area that can be used** for food preparation and as a support surface.

They are carefully finished for **quick, easy cleaning**.



Technical details

The 40/60/80 cm modules are suitable for H15 cm containers.

They are available in two versions: one without drawers with a fixed front panel and the other with

drawers featuring rounded inside corners, telescopic runners and full-width handle.

Base units

Bases that cater to your needs

Convenient and of sturdy construction, cupboard base units and stands are perfect to complete the kitchen.

Strengths and benefits

Versatile and of robust construction, base units can be enhanced with a **range of accessories**, including drawers, heating kits and runners.

The easy-to-clean, double-skinned hygienic H2 cupboard bases have rounded, wide radius inside, lower and vertical corners (R = 15 mm) and pressed runners.



Technical details

Cupboard bases with solid structure comprised of stainless steel panels, available in 20/40/60/80/120 cm versions.

Quickfit connections for countertop machines in the range.

Stands in stainless steel tubular elements.

Designed for use with open cabinets or fitted with runners for GN containers, 40 or 60 cm doors, 40 and 60 cm drawers and heating kit for 40 and 80 cm modules with temperature control from 50 to 90 °C.

Refrigerated bases

Space, perfectly organized

The Star 90 series offers a wide range of refrigerated bases with drawers that optimize space and facilitate working operations.





*I have everything
at the right temperature
at my fingertips*

Strengths and benefits

Refrigerated bases are ideal for creating an **ergonomic, efficient workstation** that allows chefs to have everything to hand.

They are ventilated **to guarantee uniform temperature** and the right degree of humidity. Moreover, they ensure rapid temperature recovery after each drawer opening.

They are available in a refrigerator version (-2 °C/+ 8 °C) for the conservation and storage of fresh food, and in a freezer version (-15 °C/-20 °C) for conservation and storage of frozen food.

All refrigerated bases can also be installed on masonry plinths.

Technical details

Designed to support up to 120 cm wide top units.

Made of Aisi 304 18/10 stainless steel, with 50 mm thick, CFC and HCFC-free polyurethane foam insulation.

They are available in both refrigerated and freezer versions, with two removable drawers on stainless steel telescopic runners.

The GN 2/1 capacity provides ample storage and easy access.

Ventilated refrigeration with electronic temperature control.

Electronic defrost for the freezer version and shut-down defrost for the refrigerated version.

Accessories and finishes

Style in every detail

Star 90 offers a wide variety of intelligent solutions and finishes to complete and personalise cooking blocks.

Strengths and benefits

An extensive range of reliable, top-quality accessories is available for customising Star 90 to specific needs.

To enhance the design of your kitchen, Star 90 offers a **wide choice of fine finishes**, including scratch-resistant painted coatings in all RAL colours and seamless one-piece worktops. Side-finishing elements of panels and corners in stainless steel create an elegant look.

For an **even more functional** kitchen, Mareno offers portioning tops, perimeter rails, plinths, pan stand grilles, water column.

Hollow core doors fitted with return springs are available on request.

Technical details

All accessories are in Aisi 304 stainless steel.



Technical data

Key	Mod	Models		Chromed-mixed hotplate	mm	Cooking surface	S	Static oven
	mm	Outside dimensions		Grooved hotplate	kW	Power on the cooking surface	V	Fan oven
	V/Hz	Power supply	Ac	Steel	mm	Drawers		Temperature
	kW	Electric output	Cr	Chrome-plated	mm	Oven internal dimensions		Direct heating
	kW	Gas output	Duplex	Duplex / Mild steel		Electric oven output		Indirect heating
		N° of cooking areas		Wells nr.		Gas oven output		Stands
		Smooth hotplate		Well capacity		GN oven size		Open cupboards
		Chromed hotplate	It	Well size		N° of cooking areas	H2	Open cupboards H2
		Mixed hotplate	mm	GN well size		Output of cooking areas		
			GN					



Gas ranges and hobs

Mod	mm	kW			S	V	mm	GN	V/Hz	kW	kW
NC9FE8G28	800-900-870h.	3x6kW - 1x10kW	6		•	-	570x690x300h.	GN2/1	V400-3N/50-60Hz	6	28
NC9FEV8G28	800-900-870h.	3x6kW - 1x10kW	6		-	•	570x690x300h.	GN2/1	V400-3N/50-60Hz	6,08	28
NC9FG8G32	800-900-870h.	4x6kW		8	•	-	570x690x300h.	GN2/1			32
NC9FG8G36	800-900-870h.	3x6kW - 1x10kW		8	•	-	570x690x300h.	GN2/1			36
NC9FG8G48	800-900-870h.	4x10kW		8	•	-	570x690x300h.	GN2/1			48
NC9FE12G44	1200-900-870h.	4x6kW - 2x10kW	6		•	-	570x690x300h.	GN2/1	V400-3N/50-60Hz	6	44
NC9FEV12G44	1200-900-870h.	4x6kW - 2x10kW	6		-	•	570x690x300h.	GN2/1	V400-3N/50-60Hz	6,08	44
NC9FG12G52	1200-900-870h.	4x6kW - 2x10kW		8	•	-	570x690x300h.	GN2/1			52
NC9FG16G72	1600-900-870h.	6x6kW - 2x10kW		8+8	•		570x690x300h.	GN2/1			72
NC94G16	400-900-250h.	1x6kW - 1x10kW									16
NC94G20	400-900-250h.	2x10kW									20
NC98G28	800-900-250h.	3x6kW - 1x10kW									28
NC98G40	800-900-250h.	4x10kW									40
NC912G44	1200-900-250h.	4x6kW - 2x10kW									44



Maxi oven

Mod	mm	kW			S	mm	GN	V/Hz	kW	kW
NBF912GH	1200-900-870h.	-		12	•	975x695x390h.	930x620			12
NC9FGM12G	1200-900-870h.	4x6kW - 2x10kW		12	•	975x695x390h.	930x620			56
NC9FGMG12G	1200-900-870h.	4x6kW - 2x10kW	4,5	12	•	975x695x390h.	930x620	V230/50-60Hz - V230-3N/50-60Hz - V400-3N/50-60Hz	4,5	56



Gas wok ranges

Mod	mm	kW	kW
NW96G10	600-900-870h.	1x10kW	10
NW96G14	600-900-870h.	1x14kW	14
NW910G20	1000-900-870h.	2x10kW	20
NW910G28	1000-900-870h.	2x14kW	28



Solid tops

Mod	mm	mm	kW	mm	S	V	mm	GN	V/Hz	kW
NCT9FE8E	800-900-870h.	720x720	4x4kW	6	•	-	570x690x300h	GN2/1	V400-3N/50-60Hz	22
NCT9FEV8E	800-900-870h.	720x720	4x4kW	6	-	•	570x690x300h	GN2/1	V400-3N/50-60Hz	22,08
NCT9FE8E2	800-900-870h.	720x720	4x4kW	6	•	-	570x690x300h	GN2/1	V230-3/50-60Hz	22
NCT94E	400-900-250h.	320x700	2x4kW						V400-3N/50-60Hz	8
NCT94E2	400-900-250h.	320x700	2x4kW						V230-3/50-60Hz	8
NCT98E	800-900-250h.	720x720	4x4kW						V400-3N/50-60Hz	16
NCT98E2	800-900-250h.	720x720	4x4kW						V230-3/50-60Hz	16



Solid tops and Simple service

Mod	 mm	 kW	 mm		 kW		S	V	 mm	 GN	 kW
NT9FG8G	800-900-870h.	11	780x700	1		8	•	-	570x690x300h		19
NT9FG12G	1200-900-870h.	11	780x700	2	1x6kW - 1x10kW	8	•	-	570x690x300h	GN2/1	35
NT98G	800-900-250h.	11	780x700	1							11
NS9FG8GD	800-900-870h.	7	385x700	2	1x6kW - 1x10kW	8	•	-	570x690x300h	GN2/1	31
NS9FG8GS	800-900-870h.	7	385x700	2	1x6kW - 1x10kW	8	•	-	570x690x300h	GN2/1	31
NS98GD	800-900-250h.	7	385x700	2	1x6kW - 1x10kW						23
NS98GS	800-900-250h.	7	385x700	2	1x6kW - 1x10kW						23



Electric ranges and hobs

Mod	mm			S	V	mm	GN	V/Hz	kW
NC9FE8E	800-900-870h.	4x(300x300)	6	•	-	575x690x300h.	GN2/1	V400-3N/50-60Hz	22
NC9FEV8E	800-900-870h.	4x(300x300)	6	-	•	575x690x300h.	GN2/1	V400-3N/50-60Hz	22,08
NC9FE8E2	800-900-870h.	4x(300x300)	6	•	-	575x690x300h.	GN2/1	V230-3/50-60Hz	22
NC9FEV8E2	800-900-870h.	4x(300x300)	6	-	•	575x690x300h.	GN2/1	V230-3/50-60Hz	22,08
NC94E	400-900-250h.	2x(300x300)						V400-3N/50-60Hz	8
NC94E2	400-900-250h.	2x(300x300)						V230-3/50-60Hz	8
NC98E	800-900-250h.	4x(300x300)						V400-3N/50-60Hz	16
NC98E2	800-900-250h.	4x(300x300)						V230-3/50-60Hz	16



Glass ceramic ranges and hobs

Mod	mm	mm		kW		S	V	mm	GN	V/Hz	kW
NV9FE8E	800-900-870h.	750x700	270x270	4x4kW	6	•	-	570x690x300h.	GN2/1	V400-3N/50-60Hz	22
NV9FEV8E	800-900-870h.	750x700	270x270	4x4kW	6	-	•	570x690x300h.	GN2/1	V400-3N/50-60Hz	22
NV9FE8E2	800-900-870h.	750x700	270x270	4x4kW	6	•	-	570x690x300h.	GN2/1	V230-3/50-60Hz	22
NV94E	400-900-250h.	350x700	270x270	2x4kW						V400-3N/50-60Hz	8
NV94E2	400-900-250h.	350x700	270x270	2x4kW						V230-3/50-60Hz	7
NV98E	800-900-250h.	750x700	270x270	4x4kW						V400-3N/50-60Hz	16
NV98E2	800-900-250h.	750x700	270x270	4x4kW						V230-3/50-60Hz	14



Induction hobs

Mod	mm		kW	V/Hz	kW
NI94TE	400-900-250h.	2xØ280	2x5kW	V400-3/50Hz	10
NI98TE	800-900-250h.	4xØ280	4x5kW	V400-3/50Hz	20
NITC94TE	400-900-250h.	2x(260x283)	2x7kW	V400-3/50Hz	14
NITC98TE	800-900-250h.	4x(260x283)	4x7kW	V400-3/50Hz	28
NIW94TE WOK	400-900-250h.	1xØ300	1x5kW	V400-3/50Hz	5
NIW94TE2 WOK	400-900-250h.	1xØ300	1x5kW	VAC230-3/50Hz	5



Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW	kW
NFT94EL	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT94EL2	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V230-3/50-60Hz	7,5	
NFT94ELC	400-900-250h.	-	•	345x700	-	•	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT94ELC2	400-900-250h.	-	•	345x700	-	•	-	-	-	-	1	V230-3/50-60Hz	7,5	
NFT94ELO	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT94ER	400-900-250h.	•	-	345x700	-	-	-	-	•	-	1	V400-3N/50-60Hz	7,5	
NFT96EL	600-900-250h.	•	-	545x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	10,5	
NFT96EL2	600-900-250h.	•	-	545x700	•	-	-	-	-	-	1	V230-3/50-60Hz	10,5	
NFT96ELC	600-900-250h.	-	•	545x700	-	•	-	-	-	-	1	V400-3N/50-60Hz	10,5	
NFT96ELC2	600-900-250h.	-	•	545x700	-	•	-	-	-	-	1	V230-3/50-60Hz	10,5	
NFT96EM	600-900-250h.	•	-	545x700	-	-	•	-	-	-	1	V400-3N/50-60Hz	10,5	
NFT96EM2	600-900-250h.	•	-	545x700	-	-	•	-	-	-	1	V230-3/50-60Hz	10,5	
NFT96EMC	600-900-250h.	-	•	545x700	-	-	-	•	-	-	1	V400-3N/50-60Hz	10,5	
NFT96EMC2	600-900-250h.	-	•	545x700	-	-	-	•	-	-	1	V230-3/50-60Hz	10,5	
NFT98EL	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V400-3N/50-60Hz	15	
NFT98EL2	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V230-3/50-60Hz	15	
NFT98ELC	800-900-250h.	-	•	745x700	-	•	-	-	-	-	2	V400-3N/50-60Hz	15	
NFT98ELC2	800-900-250h.	-	•	745x700	-	•	-	-	-	-	2	V230-3/50-60Hz	15	
NFT98ELO	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V400-3N/50-60Hz	15	
NFT98EM	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2	V400-3N/50-60Hz	15	
NFT98EM2	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2	V230-3/50-60Hz	15	
NFT98EMC	800-900-250h.	-	•	745x700	-	-	-	•	-	-	2	V400-3N/50-60Hz	15	
NFT98EMC2	800-900-250h.	-	•	745x700	-	-	-	•	-	-	2	V230-3/50-60Hz	15	
NFT912EL	1200-900-250h.	•	-	1135x700	•	-	-	-	-	-	3	V400-3N/50-60Hz	22,5	
NFT912ELC	1200-900-250h.	-	•	1135x700	-	•	-	-	-	-	3	V400-3N/50-60Hz	22,5	
NFT912EM	1200-900-250h.	•	-	1135x700	-	-	•	-	-	-	3	V400-3N/50-60Hz	22,5	
NFT912EMC	1200-900-250h.	-	•	1135x700	-	-	-	•	-	-	3	V400-3N/50-60Hz	22,5	
NFT94GL	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1			7
NFT94GR	400-900-250h.	•	-	345x700	-	-	-	-	•	-	1			7
NFT94GTLC	400-900-250h.	-	•	345x700	-	•	-	-	-	-	1			10,5
NFT94GTLO	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1			10,5
NFT94GTRC	400-900-250h.	-	•	345x700	-	-	-	-	-	•	1			10,5
NFT96GL	600-900-250h.	•	-	545x700	•	-	-	-	-	-	1			11
NFT96GLC	600-900-250h.	-	•	545x700	-	•	-	-	-	-	1			11
NFT96GM	600-900-250h.	•	-	545x700	-	-	•	-	-	-	1			11
NFT96GMC	600-900-250h.	-	•	545x700	-	-	-	•	-	-	1			11
NFT98GL	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2			14
NFT98GM	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2			14
NFT98GR	800-900-250h.	•	-	745x700	-	-	-	-	•	-	2			14
NFT98GTL	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2			21
NFT98GTLC	800-900-250h.	-	•	745x700	-	•	-	-	-	-	2			21
NFT98GTLO	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2			21
NFT98GTM	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2			21
NFT98GTMC	800-900-250h.	-	•	745x700	-	-	-	•	-	-	2			21

Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW	kW
NFT98GTR	800-900-250h.	•	-	745x700	-	-	-	-	•	-	2		21	
NFT912GTL	1200-900-250h.	•	-	1135x700	•	-	-	-	-	-	3		31,5	
NFT912GTLC	1200-900-250h.	-	•	1135x700	-	•	-	-	-	-	3		31,5	
NFT912GTM	1200-900-250h.	•	-	1135x700	-	-	•	-	-	-	3		31,5	
NFT912GTMC	1200-900-250h.	-	•	1135x700	-	-	-	•	-	-	3		31,5	










Fryers

Mod	mm		lt	V/Hz	kW	kW
NF94E10	400-900-250h.	1	10	V400-3N/50-60Hz	9	
NF94E102	400-900-250h.	1	10	V230-3/50-60Hz	9	
NF94E15	400-900-870h.	1	15	V400-3N/50-60Hz	12	
NF94E152	400-900-870h.	1	15	V230-3/50-60Hz	12	
NF94E22	400-900-870h.	1	22	V400-3N/50-60Hz	18	
NF94E222	400-900-870h.	1	22	V230-3/50-60Hz	18	
NF94E22K	400-900-870h.	1	22	V400-3N/50-60Hz	18	
NF94E222K	400-900-870h.	1	22	V230-3/50-60Hz	18	
NF96E10	600-900-250h.	2	10+10	V400-3N/50-60Hz	18	
NF96E102	600-900-250h.	2	10+10	V230-3/50-60Hz	18	
NF98E15	800-900-870h.	2	15+15	V400-3N/50-60Hz	24	
NF98E152	800-900-870h.	2	15+15	V230-3/50-60Hz	24	
NF98E22	800-900-870h.	2	22+22	V400-3N/50-60Hz	36	
NF98E222	800-900-870h.	2	22+22	V230-3/50-60Hz	36	
NF98E22K	800-900-870h.	2	22+22	V400-3N/50-60Hz	36	
NF98E222K	800-900-870h.	2	22+22	V230-3/50-60Hz	36	
NF94G15	400-900-870h.	1	15			14
NF94G15T	400-900-870h.	1	15			14
NF94G23	400-900-870h.	1	23			21
NF94G23K	400-900-870h.	1	23	V230/50-60Hz	0,1	23
NF96G10	600-900-870h.	2	10+10			20
NF98G15	800-900-870h.	2	15+15			28
NF98G15T	800-900-870h.	2	15+15			28
NF98G23	800-900-870h.	2	23+23			42
NF98G23K	800-900-870h.	2	23+23	V230/50-60Hz	0,1	46










IFRY Fryers

Mod	 mm		 lt	V/Hz	 	 
NF94E22H	400-900-870h.	1	22	V400-3N/50-60Hz	22	
NF94E22HF	400-900-870h.	1	22	V400-3N/50-60Hz	22	
NF94E22HL	400-900-870h.	1	22	V400-3N/50-60Hz	22	
NF94E22HFL	400-900-870h.	1	22	V400-3N/50-60Hz	22	
NF94G22H	400-900-870h.	1	23	VAC230-1/50-60Hz	0,1	25
NF94G22HF	400-900-870h.	1	23	VAC230-1/50-60Hz	0,2	25
NF94G22HL	400-900-870h.	1	23	VAC230-1/50-60Hz	0,2	25
NF94G22HFL	400-900-870h.	1	23	VAC230-1/50-60Hz	0,2	25



Grills

Mod	 mm		 mm	V/Hz	 	 
NGW94E	400-900-250h.	1	270x640	V400-3N/50-60Hz	5,42	
NGW98E	800-900-250h.	2	545x640	V400-3N/50-60Hz	10,83	
NG94G	400-900-870h.	1	316x639			11
NG98G	800-900-870h.	2	632x639			22
NGT912G	1200-900-250h.	4	1080x535			32
NGPL94G	400-900-250h.	1	380x645			12,5
NGPL98G	800-900-250h.	2	780x645			12,5











Multipla

Mod	 mm		 mm	 lt		V/Hz	 
NVB96E	600-900-870h.	1	520x480x100h.	18	2	V400-3N/50-60Hz	8,1



Pasta cookers

Mod	 mm		 lt	 mm	V/Hz	 	 
NPC94E	400-900-870h.	1	42	305x510x285h.	V400-3N/50-60Hz	8,5	
NPC94E2	400-900-870h.	1	42	305x510x285h.	V230-3/50-60Hz	8,5	
NPC96E	600-900-870h.	1	42	305x510x285h.	V400-3N/50-60Hz	9	
NPC96E2	600-900-870h.	1	42	305x510x285h.	V230-3/50-60Hz	9	
NPC98E	800-900-870h.	2	42+42	305x510x285h.	V400-3N/50-60Hz	17	
NPC98E2	800-900-870h.	2	42+42	305x510x285h.	V230-3/50-60Hz	17	
NPC94G	400-900-870h.	1	42	305x510x285h.	V230/50-60Hz	0,1	14
NPC94GM	400-900-870h.	1	42	305x510x285h.			14
NPC96G	600-900-870h.	1	42	305x510x285h.	V230/50-60Hz	0,1	14
NPC98G	800-900-870h.	2	42+42	305x510x285h.	V230/50-60Hz	0,2	28
NPC98GM	800-900-870h.	2	42+42	305x510x285h.			28
NM9SCP	150-900-870h.	-	-	-	V230/50-60Hz	0,07	



Tilting bratt pans

Mod	mm	AC	Duplex	lt	mm	V/Hz	kW	kW
NBR98EF	800-900-870h.	•	-	80	770x710x200h.	V400-3N/50-60Hz	9	
NBR98EF2	800-900-870h.	•	-	80	770x710x200h.	V230-3/50-60Hz	9	
NBR98EFM	800-900-870h.	•	-	80	770x710x200h.	V400-3N/50Hz	9	
NBR98EI	800-900-870h.	-	•	80	770x710x200h.	V400-3N/50-60Hz	9	
NBR98EI2	800-900-870h.	-	•	80	770x710x200h.	V230-3/50-60Hz	9	
NBR98EIM	800-900-870h.	-	•	80	770x710x200h.	V400-3N/50Hz	9	
NBR912EFM	1200-900-870h.	•	-	120	1170x710x200h.	V400-3N/50Hz	13,5	
NBR912EIM	1200-900-870h.	-	•	120	1170x710x200h.	V400-3N/50Hz	13,5	
NBR98GF	800-900-870h.	•	-	80	770x710x200h.	V230-3/50Hz	0,2	20
NBR98GFM	800-900-870h.	•	-	80	770x710x200h.	V230-3/50Hz	0,2	20
NBR98GI	800-900-870h.	-	•	80	770x710x200h.	V230-3/50Hz	0,2	20
NBR98GIM	800-900-870h.	-	•	80	770x710x200h.	V230-3/50Hz	0,2	20
NBR912GFM	1200-900-870h.	•	-	120	1170x710x200h.	V230-3/50Hz	0,2	24
NBR912GIM	1200-900-870h.	-	•	120	1170x710x200h.	V230-3/50Hz	0,2	24



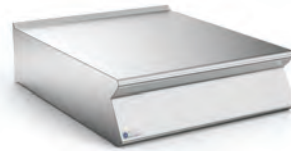
Boiling pans

Mod	mm	lt	mm	U	U	V/Hz	kW	kW
NPD98E10	800-900-870h.	100	Ø565x437h.	•	-	V400-3N/50-60Hz	12	
NPD98E102	800-900-870h.	100	Ø565x437h.	•	-	V230-3/50Hz	12	
NPD98E15	800-900-870h.	150	Ø595x597h.	•	-	V400-3N/50-60Hz	12	
NPI96E5	600-900-870h.	50	Ø396x498h.	-	•	V400-3N/50-60Hz	9,8	
NPI96E5V	600-900-870h.	50	Ø396x498h.	-	•	V400-3N/50-60Hz	9,8	
NPI98E10	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21	
NPI98E10V	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21	
NPI98E102	800-900-870h.	100	Ø595x448h.	-	•	V230-3/50Hz	21	
NPI98E15	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21	
NPI98E15V	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21	
NPI98E152	800-900-870h.	150	Ø595x608h.	-	•	V230-3/50Hz	21	
NPD96G5	600-900-870h.	50	Ø396x465h.	•	-	V230-50Hz	0,2	10
NPD98G10	800-900-870h.	100	Ø565x437h.	•	-	V230-50Hz	0,2	21
NPD98G15	800-900-870h.	150	Ø595x597h.	•	-	V230-50Hz	0,2	24
NPD98G15A	800-900-870h.	150	Ø595x597h.	•	-	V230-50Hz	0,3	24
NPI96G5	600-900-870h.	50	Ø396x498h.	-	•	V230-50Hz	0,3	10,5
NPI96G5V	600-900-870h.	50	Ø396x498h.	-	•	V230-50Hz	0,3	10,5
NPI98G10	800-900-870h.	100	Ø595x448h.	-	•	V230-50Hz	0,3	21
NPI98G10V	800-900-870h.	100	Ø595x448h.	-	•	V230-50Hz	0,3	21
NPI98G14	800-900-870h.	140	Ø595x568h.	-	•	V230-50Hz	0,3	24
NPI98G14V	800-900-870h.	140	Ø595x568h.	-	•	V230-50Hz	0,3	24
NPI98G14A	800-900-870h.	140	Ø595x568h.	-	•	V230-50Hz	0,3	24
NPI98G14AV	800-900-870h.	140	Ø595x568h.	-	•	V230-50Hz	0,3	24



Bain-marie and hot container

Mod	mm		mm	GN	V/Hz	kW		kW	
NB94E	400-900-250h.	1	687x386x170h.	GN1/1+1/3	V230/50-60Hz	1,8			
NB98E	800-900-250h.	1	687x748x170h.	2xGN1/1+1/3	V400-3N/50-60Hz	5,4			
NB98E2	800-900-250h.	1	687x748x170h.	2xGN1/1+1/3	V230-3/50-60Hz	5,4			
NB94G	400-900-250h.	1	687x386x170h.	GN1/1+1/3					3
NB98G	800-900-250h.	1	687x748x170h.	2xGN1/1+1/3					6
NSP94E	400-900-250h.	1		GN1/1	V230/50-60Hz	2			



Base Units

Mod	mm			H2
NBC94	400-625-660h.	•	-	-
NBC96	600x625x660h.	•	-	-
NBC98	800x625x660h.	•	-	-
NBC912	1200x625x660h.	•	-	-
NBC916	1600x625x660h.	•	-	-
NBV92	200x765x620h.	-	•	-
NBV94	400x765x620h.	-	•	-
NBV96	600x765x620h.	-	•	-
NBV98	800x765x620h.	-	•	-
NBV98P	800x765x620h.	-	•	-
NBV912	1200x765x620h.	-	•	-
NBV912P	1200x765x620h.	-	•	-
NBVH94	400x765x620h.	-	-	•
NBVH96	800x765x620h.	-	-	•
NBVH98	400x765x620h.	-	-	•

Neutral units

Mod	mm	
NEN92	200-900-250h.	-
NEN94	400-900-250h.	-
NEN94C	400-900-250h.	•
NEN96	600-900-250h.	-
NEN96C	600-900-250h.	•
NEN98	800-900-250h.	-
NEN98C	800-900-250h.	•



Refrigerated bases

Mod		mm	mm	Kg	m³	Lt.	V/Hz	kW	
BR910TNN	-2°+8°C	1000-840-590h.	570X680X340h.	110	0,71	132	V230/50-60Hz	0,25	
BR910BT	-15°-20°C	1000-840-590h.	570X680X340h.	120	0,71	132	V230/50-60Hz	0,5	
BR912TNN	-2°+8°C	1200-840-590h.	770X680X340h.	155	0,71	178	V230/50-60Hz	0,49	
BR912BT	-15°-20°C	1200-840-590h.	770X680X340h.	165	0,71	178	V230/50-60Hz	0,6	

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Group Srl



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

ICHEF

The first fully touch-controlled kitchen

04 / Intelligent and innovative

A new series dedicated to those who want the best

14 / Fryers

Frying to perfection

20 / Pasta cooker

For perfect cooking results every time

08 / Electric hotplate

Precise and delicate cooking

16 / Fry-tops and multicooking

Great flavour, great results

22 / Invaluable essentials

Tilting bratt pans, boiling pans, roner/bain-marie

10 / Ceramic glass and induction ranges

Precision at work





ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

INTELLIGENT AND INNOVATIVE: THE RANGE DEDICATED TO THOSE WHO WANT ONLY THE BEST

Introducing the kitchen of the future, with revolutionary touchscreen appliances for even more precise control of all cooking at the mere touch of a fingertip.

Pioneering solutions for enhancing work

Sophisticated yet simple at the same time: technology takes its place in the kitchen in order to improve work and enhance the precision and quality of cooking. ICHEF is the **first and only fully touch-controlled range**, with no mechanical buttons or knobs. Always at the forefront of innovation, once again Mareno proposes revolutionary new solutions and materials.

Technology to support the chef's creativity

With its innovative control display panel, the new line **combines the chef's dual inspirations and strengths: gastronomic tradition and science, passion and precision**. ICHEF has everything under control, which means that the chef works calmly and confidently, and expresses their talent to the full.

A unique system with numerous advantages

ICHEF appliances come with an exclusive system specially created by Mareno to control all its multiple functions: the **Control Cooking System**. This innovative approach offers **a whole range of advantages that greatly facilitate the chef's work while also saving energy**.

Outstanding visibility and simplicity

The touchscreen's **bright display panel** is always clearly legible, under all lighting conditions. Anyone working in the kitchen, from any position, can always maintain complete control of all operative settings. Inputting the settings is extremely easy and intuitive, thanks to the **total touchscreen approach**.





On/Off



Timer



Slow/Quick water filling



Cold water filling



Hot water filling



Heating ON



Core probe



HOLD function



Alarm

Screen-printed tempered glass panel

White symbols and digits, easy and intuitive

Touch controls for selecting, displaying and changing cooking modes, times and temperatures with a mere fingertip

Generous dimensions (11x11 cm)

HOST 2017
**SMART
LABEL**

ICHEF won the “**SMART label**” award in recognition of its innovation in the hospitality industry.

Sponsored by the “**Host**” show and the Milan Exhibition Center in cooperation with **POLI.design**, and awarded during the host show 2017 to those products/services/projects whose distinctive features were considered as the excellence in terms of functionality, technology, environmental sustainability, ethics and social responsibility.

The power of precision

The art of cooking becomes an exact science. The Control Cooking System delivers a **precision setting performance of +/- 0.1 °C**. It also makes it possible to achieve temperature stability with set point oscillation reduction of 34% compared to traditional systems.

Control advantages

The display technology applied not only communicates the settings selected, but also **the current effective temperature throughout each cooking phase**. The chef can thus monitor the precise temperature in every moment and decide the best instant to intervene personally in any way. Another advantage is **faster achievement of set targets** during cooking.

Less waste, more certainty

Through its temperature and time settings, the Control Cooking System makes it possible to **limit or avoid food weight loss**. Sound signals inform the chef when set points have been achieved, thus reducing wasted electricity.

Choose your savings

The degree of precision supplied by the new system results in considerable energy savings. Compared to traditional systems, the ICHEF line offers an **8% consumption reduction**. But the combination of the Control Cooking System with Mareno's **Power Guardian®** system, produces **energy cost reductions of up to 50%**.

An easy-to-clean ergonomic line

Presenting the new-look kitchen. Gone are the old profiles with traditional knobs, making way instead for a new, ergonomic design that **facilitates work in the kitchen as well as cleaning**.

A comprehensive product range for countless cooking methods and dishes

ICHEF proposes a vast and truly comprehensive range. **For chefs it is an indispensable ally in the kitchen**, for both traditional cooking and low temperature and steam methods. The range includes multi-purpose appliances like the roner/bain-marie, which can also be used during kitchen downtime, and the pasta cooker, which can also be used for steam cooking. What's more, ICHEF can be integrated with the Star 90 series base units and refrigerated

cupboards and completed with an extensive range of accessories.



Facts and figures

9 product families
49 models
1 simple touch

Ideal for

- ✓ commercial foodservice, medium and large-scale catering, hotel chains
- ✓ collective catering, hospitals, school and university canteens
- ✓ company restaurants, centralised kitchens

Electric hotplate

Dynamic and delicate cooking

For direct and indirect cooking, the ICHEF hotplate is both versatile and powerful. Thanks to its generous dimensions, it lets you cook large amounts of food with meticulous attention to quality.





*A world of power
at your fingertips*

Strengths and benefits

The chromed hotplate maintains heat and reduces heat loss, **delivering significant energy savings.**

It features **4 independent cooking zones** which you can set to different temperatures. This lets you move pans around according to the desired temperature, or cook different foods directly on the hotplate.

The control panel features a timer for management of cooking times. **To ensure the utmost precision**, an acoustic signal sounds when cooking is finished and the dish is ready.

Technical details

Large hotplate in stainless steel with cooking surface in tempered chrome.

Wide radius corners and bevelled upper edge, hotplate dimensions 83x66 cm with 1.8 cm thick hotplate flush with top.

4 independent cooking zones with 4 kW output and dimensions 41x32 cm.

Thermostatic temperature control from 50 to 400 °C.

An icon signals when the machine is heating or ready for use.

Product equipped with a large perimeter channel, hole for fat run-off and a grease collection drawer.

Ceramic glass ranges

Rapid, high-precision cooking

Ceramic glass ranges are easy to use and ensure superb performance in less time.

Strengths and benefits

Thanks to their power, **they offer rapid cooking** of all kinds of dishes.

Ceramic glass ranges reach the maximum temperature of 450 °C in just 3 minutes.

The cooking zones flush with the top **facilitate movement** of pans and cleaning.

The touchscreen display is used to **activate and control heating, with 12 available settings**. The temperature of the cooking surface ranges from 70 to 450 °C. Icons signal when the machine is heating or ready for use.

The control panel features a timer for management of cooking times. **To guarantee high-precision cooking**, an acoustic signal sounds when the set time has elapsed.





I can choose between 12 different temperatures



Technical details

Hermetically sealed 6 mm thick ceramic glass hob.

Square radiant heating elements (27x27 cm) with 4 kW power.

An icon on the control panel indicates when heating is active.

The message HOT on the display signals residual heat (50 °C) for greater operator safety.

Induction ranges

Maximum precision in the kitchen

Induction ranges offer the most modern and powerful cooking system available, guaranteeing gourmet results and the utmost precision.

Strengths and benefits

Induction cooking ensures **extremely high yield (90%)** and perfect results.

Ideal for **rapid, high-precision cooking**, induction ranges feature powerful cooking zones (5 kW) also in the wok version.

In the full-coverage version each cooking zone has a power output of 7 kW, divided between two 3.5 kW zones, for more precise control of energy consumption.

They enable significant **energy savings**, which translates into reduced running costs. In addition, the reduced heat loss helps maintain **a cooler kitchen environment**.

Maximum ease of cleaning

thanks to the hermetically sealed ceramic glass top (6 mm thick).





*Fast and powerful cooking
for all my recipes*



Technical details

Cooking zones outlined by screen-printed circles Ø 28 cm. In the full-coverage version the cook top area is outlined by a screen-printed perimeter line.

Choice of 12 different temperature settings.

The control panel includes a timer for cooking management, with an acoustic signal which sounds when the set time has elapsed.

Heating only activates when the presence of a pan is detected. Missing pan is signaled by the P icon on the control panel.

Heat is only delivered to the area in contact with the pan, while the free surface remains cold.

Distance between cooking zones on top 35 cm in depth and 40 cm in width for large pans. Maximum efficiency is achieved with pans measuring Ø 12-28 cm.

Machine top without flue.



Performance

- ✓ Efficiency
- ✓ Boiling time
- ✓ Cooling time
- ✓ Temperature of cooking surface (after boiling of 1 litre of water)

90%

-50%

-50%

110 °C / 230 °F

Fryers

Frying to perfection

ICHEF fryers are ideal for delivering fried fare that is always golden, fragrant, crisp and dry. Even in large volumes.





*I can fry three foods and
keep everything
under control*

Strengths and benefits

Superb power ratio in order to offer **a high yield** and **rapid set-temperature recovery**.

The control panel is used to activate and adjust heating with the greatest of ease and precision.

LED indicators signal when the machine is heating or ready for use.

Each tank is equipped with 3 timers **to manage the cooking times of 3 different foods**.

An acoustic signal sounds at the end of the set cooking time.

The deep-drawn frying tanks are integrated with the top and feature wide radius corners for **easy cleaning and maximum hygiene**.

The tanks have a large spillage well and a cold zone at the bottom to collect food particles and **prolong oil life**.

Technical details

Temperature control from 100 to 185 °C.

Great power ratio with 0.86 kW/L.

The hold function can be used to set the preheating temperature.

Melting program for optimum use of solid fats, with temperature setting from 0 to 90 °C.

Heating element in Aisi 304 stainless steel inside the tank, rotates over 90° for perfect cleaning.

All models are fitted with a safety thermostat.



Fry-tops

Top results with maximum power

Fry-tops feature ergonomic design and are more powerful than ever, for perfect cooking results in less time.





I can cook large quantities without compromising quality

Strengths and benefits

Put more power in your work:
outputs are high, up to 22.5 kW.

To respond in full to market requirements, ICHEF offers a comprehensive range with 40/60/80/120 cm modules.

In smooth, mixed and ribbed versions with horizontal or inclined surfaces, the new fry-tops have integrated hotplates and guarantee **uniform temperatures and easy cleaning**.

Recessed hotplates and **greater cooking control**, even at low temperatures.

All machines are pre-configured for core probe management.

Technical details

Available in either steel or chrome finish, they are equipped with a drainage hole for fat run-off and a 2.5 litre collection drawer.

Safety thermostat fitted as standard on all models.

Removable splashguard, plug and optional drawer for washing hotplate.

Armoured heating elements in Incoloy. Thermostatic temperature control from 110 to 280 °C.

Heating activated and controlled from the touchscreen.

Icons signal when the machine is heating or ready for use.

The control panel includes a timer for cooking management, with an acoustic signal which indicates when the set time has elapsed.

All models are pre-configured for core probe (option) management.

Acoustic signal indicates when set temperature is reached. Core probe and timer can not be used in combination.



Multicooking

One product, a thousand and one dishes

Multicooking is a compact powerhouse of technology that offers a superb variety of cooking modes.





*A control panel for
a world of functions*

Strengths and benefits

Multiple functions in a single machine: Multicooking can be used as a bratt pan or a fry-top, as well as for bain-marie cooking and shallow frying.

The tank has a cooking surface in mirror-polished stainless steel, which ensures **uniform cooking with low heat dispersion**.

The delicate cooking mode allows **healthy cooking** using less fat.

Technical details

Electric version available with 60 cm module.

The armoured heating elements located under the tank heat one cooking zone.

Control panel allows temperature adjustment from 50 to 300 °C.

Icons signal when the machine is heating or ready for use.

The control panel includes a timer for cooking management, with an acoustic signal that indicates when the set time has elapsed.

All machines are pre-configured for core probe management.

Safety thermostat.

Large Ø 6 cm diameter drain with tap and removable GN 1/1 basin, H15 cm.

Pasta cooker

For perfect cooking results every time

The new pasta cookers are designed to ensure greater output, easy use and maintenance. They can also be used to steam cook all kinds of foods.





Any pasta I make will be cooked at the right temperature

Strengths and benefits

Easy cleaning thanks to the deep-drawn tank and rounded corners.

An **easy, user-friendly control panel** enables fast water filling and automatic top-up during service.

The heating control with 12 different settings enables **more effective control of boiling** and optimum cooking of dried, egg and fresh pasta, plus filled pasta and gnocchi.

Each panel is equipped with 3 different timers to manage cooking times. An acoustic and visual signal identifies the basket and indicates the end of cooking time.

The machine can be used as a steamer simply by selecting a particular setting for the water level and heating.

To guarantee the utmost safety, the pasta cooker is fitted with a **pressure switch** that cuts off heat to the machine if there is no water in the tank.

Technical details

Top with recessed spillage well, deep-drawn tank in Aisi 316L stainless steel with rounded corners.

Heating elements in Aisi 304 stainless steel inside tank rotate to facilitate cleaning at the end of each service.

Tilting bratt pans

Great capacity for great results

Simple and practical to use, tilting bratt pans cater ideally to all kinds of foodservice formats, from small restaurants to hospitals and large centralised kitchens.

They are ideal for preparing roast and braised meats, stews and casseroles, risottos and all those dishes that require different stages of preparation.

Strengths and benefits

The 80 and 120 litre tilting bratt pans allow **large volume cooking**.

They are designed **to facilitate cleaning operations**: the tank can be lifted easily and quickly, with either a manual or electric system.

They are equipped with rounded corners and a large drain outlet **to facilitate cooking and cleaning**.

The double-skinned lid has been redesigned to guarantee robustness.





Up to 120 litre
capacity



Technical details

Cooking tank in Aisi 304 stainless steel, thick bottom made of Duplex stainless steel.

Duplex stainless steel ensures thermal stability, resistance to corrosion and ease of cleaning.

Automatic water-filling with a fixed tap located on the top.

Double-skinned lid with drip section at rear. Sturdy Aisi 304 stainless steel hinges and spring balancing to guarantee maximum safety.

Touchscreen adjusts temperatures from 100 to 285 °C.

Icons signal when the machine is heating or ready for use.

The control panel includes a timer for cooking management, with an acoustic signal which sounds when the set time has elapsed.

All machines are pre-configured for core probe management.

A microswitch cuts off the power supply when the tank is lifted.

Armoured heating elements encased in an aluminum casting, in contact with the base of the tank, for reduced energy consumption.

Boiling pans

Great efficiency and safety

Safe and practical to use, direct and indirect boiling pans lend themselves to countless uses and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.





The touch panel
means I have
everything under control

Strengths and benefits

Maximum control and complete safety at work. The touchscreen panel with 12 settings activates the machine and regulates heat.

Indirect boiling pans are equipped with a pressure switch **that deactivates heating in the absence of water** in the tank, while a control system indicates when the water in the jacket runs dry. Automatic refilling is managed from the control panel (optional).

Baskets for cooking rice, pasta and vegetables are available.

Technical details

Bottom in Aisi 316L stainless steel and sides in Aisi 304 stainless steel.

Filling with hot or cold water by means of solenoid valves activated from the control panel.

2" safety drain tap with grip in heatproof material.

Counter-balanced hinged lid with 90° opening and front handle in heatproof material.

Icons signal when the machine is heating or ready for use.

Indirect heating by means of low-pressure steam generated by water in the jacket.

The control panel includes a timer for cooking management, with an acoustic signal which indicates when the set time has elapsed.

Models with automatic venting of air that accumulates in the jacket during heating are also available.

Indirect heating with armoured heating elements inside the jacket.

Direct heating with heating elements outside the tank.

Roner/Bain-marie

The right degree of perfection

The ronier is essential for low temperature sous-vide cooking and for heating food and keeping it warm without losing flavour or nutritional properties.

Strengths and benefits

The touchscreen panel enables high-precision settings **for sous-vide cooking** at the desired temperature, always below 70 °C.

The extremely precise control enables cooking at a constant temperature, **with a maximum fluctuation of just ± 0.2 °C**.

This avoids loss of natural juices and weight. It is particularly suited to the cooking of red meats, which become extremely tender and retain an appetising colour, but is also perfect for fish and vegetables.

The tank has rounded corners inside **to facilitate cleaning** and a sloping bottom to help water drain quickly.





*Incredible precision for my
sous-vide recipes*



Technical details

Tanks suitable for GN 1/1 + 1/3 H15 cm containers in the 40 cm module. Double capacity in the 80 cm module.

Safety thermostat to prevent switching on without water in the tank.

Water temperature adjustment from 30 to 90 °C. Icons signal when the machine is heating or ready for use.

Water drain with overflow pipe.

Supplied as standard with perforated false bottom and crossbar for supporting containers.

Armoured heating elements outside the tank and thermostatic temperature control.

The control panel includes a timer for cooking management, with an acoustic signal which indicates the end of the set cooking time.

Technical data

Key

Mod

mm

V/Hz

kW

mm

mm

mm

Models

Outside dimensions

Power supply

Electric output

N° of cooking areas

Smooth hotplate



Ac

Cr

Chromed hotplate

Mixed hotplate

Chromed-mixed hotplate

Grooved hotplate

Steel

Chrome-plated

Duplex



Duplex / Mild steel

Wells nr.

Well capacity

Well size

GN well size

Cooking surface



Internal dimensions

N° of cooking areas

Output of cooking areas

Direct heating

Indirect heating



Electric hotplate

Mod	mm	V/Hz	kW	mm		kW
ICP910E	1000-900-250h.	V400-3N/50-60Hz	4x4kW	830x660	4	16



Glass ceramic hobs

Mod	mm	mm		kW	kW
ICV94E	400-900-250h.	350x700	2x(270x270)	2x4kW	8
ICV98E	800-900-250h.	750x700	4x(270x270)	4x4kW	16



Induction hobs

Mod	mm		kW	V/Hz	kW
ICI94TE	400-900-250h.	2xØ280	2x5kW	V400-3/50Hz	10
ICI98TE	800-900-250h.	4xØ280	4x5kW	V400-3/50Hz	20
ICITC94TE	400-900-250h.	2x(260x283)	2x7kW	V400-3/50Hz	14
ICITC98TE	800-900-250h.	4x(260x283)	4x7kW	V400-3/50Hz	28
ICIW94TE WOK	400-900-250h.	1xØ300	1x5kW	V400-3/50Hz	5



Fryers

Mod	mm		lt	V/Hz	kW
ICF94E10	400-900-250h.	1	10	V400-3N/50-60Hz	9
ICF94E15	400-900-870h.	1	15	V400-3N/50-60Hz	12
ICF94E22	400-900-870h.	1	22	V400-3N/50-60Hz	18
ICF96E10	600-900-250h.	2	10+10	V400-3N/50-60Hz	18
ICF98E15	800-900-870h.	2	15+15	V400-3N/50-60Hz	24
ICF98E22	800-900-870h.	2	22+22	V400-3N/50-60Hz	36



Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW
ICFT94EL	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5
ICFT94ELC	400-900-250h.	-	•	345x700	-	•	-	-	-	-	1	V400-3N/50-60Hz	7,5
ICFT94ELO	400-900-250h.	•	-	345x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5
ICFT94ER	400-900-250h.	•	-	345x700	-	-	-	-	•	-	1	V400-3N/50-60Hz	7,5
ICFT96EL	600-900-250h.	•	-	545x700	•	-	-	-	-	-	1	V400-3N/50-60Hz	10,5
ICFT96ELC	600-900-250h.	-	•	545x700	-	•	-	-	-	-	1	V400-3N/50-60Hz	10,5
ICFT96EM	600-900-250h.	•	-	545x700	-	-	•	-	-	-	1	V400-3N/50-60Hz	10,5
ICFT96EMC	600-900-250h.	-	•	545x700	-	-	-	•	-	-	1	V400-3N/50-60Hz	10,5
ICFT98EL	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V400-3N/50-60Hz	15
ICFT98ELC	800-900-250h.	-	•	745x700	-	•	-	-	-	-	2	V400-3N/50-60Hz	15
ICFT98ELO	800-900-250h.	•	-	745x700	•	-	-	-	-	-	2	V400-3N/50-60Hz	15
ICFT98EM	800-900-250h.	•	-	745x700	-	-	•	-	-	-	2	V400-3N/50-60Hz	15
ICFT98EMC	800-900-250h.	-	•	745x700	-	-	-	•	-	-	2	V400-3N/50-60Hz	15
ICFT912EL	1200-900-250h.	•	-	1135x700	•	-	-	-	-	-	3	V400-3N/50-60Hz	22,5
ICFT912ELC	1200-900-250h.	-	•	1135x700	-	•	-	-	-	-	3	V400-3N/50-60Hz	22,5
ICFT912EM	1200-900-250h.	•	-	1135x700	-	-	•	-	-	-	3	V400-3N/50-60Hz	22,5
ICFT912EMC	1200-900-250h.	-	•	1135x700	-	-	-	•	-	-	3	V400-3N/50-60Hz	22,5



Multipla

Mod	mm		mm	lt		V/Hz	kW
ICVB96E	600-900-870h.	1	520x480x100h.	18	1	V400-3N/50-60Hz	8,1



Pasta cookers

Mod	mm		lt	mm	V/Hz	kW
ICPC94E	400-900-870h.	1	42	305x510x285h.	V400-3N/50-60Hz	8,5
ICPC96E	600-900-870h.	1	42	305x510x285h.	V400-3N/50-60Hz	9
ICPC98E	800-900-870h.	2	42+42	305x510x285h.	V400-3N/50-60Hz	17



Tilting bratt pans

Mod	mm	Duplex	lt	mm	V/Hz	kW
ICBR98EI	800-900-870h.	•	80	770x710x200h.	V400-3N/50-60Hz	9
ICBR98EIM	800-900-870h.	•	80	770x710x200h.	V400-3N/50Hz	9
ICBR912EIM	1200-900-870h.	•	120	1170x710x200h.	V400-3N/50Hz	13,5



Boiling pans

Mod	mm	lt	mm			V/Hz	kW
ICPI96E5	600-900-870h.	50	Ø396x498h.	-	•	V400-3N/50-60Hz	9,6
ICPI96E5V	600-900-870h.	100	Ø396x498h.	-	•	V400-3N/50-60Hz	9,6
ICPI96E5VR	600-900-870h.	100	Ø396x498h.	-	•	V400-3N/50-60Hz	9,6
ICPD98E10	800-900-870h.	100	Ø565x437h.	•	-	V400-3N/50-60Hz	12
ICPI98E10	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21
ICPI98E10V	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21
ICPI98E10VR	800-900-870h.	100	Ø595x448h.	-	•	V400-3N/50-60Hz	21
ICPD98E15	800-900-870h.	150	Ø595x597h.	•	-	V400-3N/50-60Hz	12
ICPI98E15	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21
ICPI98E15V	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21
ICPI98E15VR	800-900-870h.	150	Ø595x608h.	-	•	V400-3N/50-60Hz	21



Roner/Bain-marie

Mod	mm		mm	GN	V/Hz	kW
ICRB94E	400-900-250h.	1	687x386x170h.	GN1/1+1/3	V230/50-60Hz	3
ICRB98E	800-900-250h.	1	687x386x170h.	GN1/1+1/3	V400-3N/50-60Hz	9

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Group Srl



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

STAR 110

Quality is central

04 / New design fit for a star

Soft and chic lines for an authentic top player

26/ Fry-top

Speed without neglecting quality

30/ Multicooking

Ultra-practical

12 / Cookers, ovens, wok cookers, solid and cook tops

Gas, electric, glass ceramic and induction

28/ Lava stone and electric grills

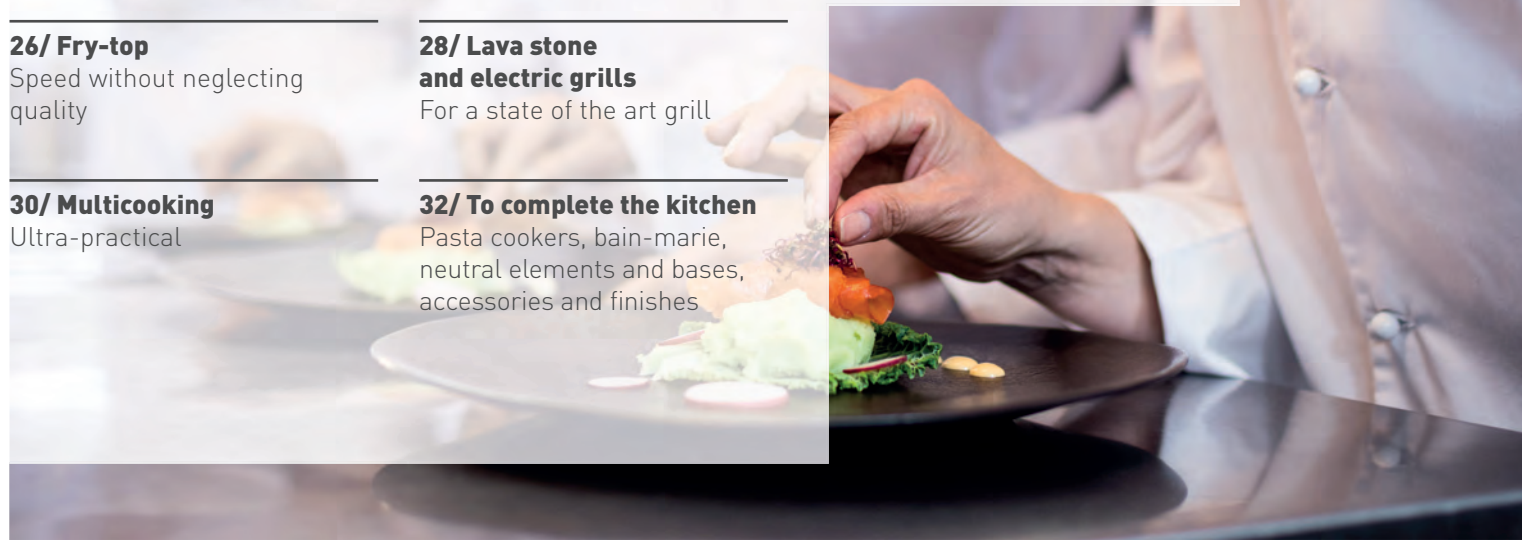
For a state of the art grill

32/ To complete the kitchen

Pasta cookers, bain-marie, neutral elements and bases, accessories and finishes

24 / Fryers

Perfectly fried certainties





ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

NEW DESIGN FIT FOR A STAR

After years of success, the Mareno cooking range has updated its technical content and design, presenting itself with a new name: Star.

More elegant and more ergonomic,
**Star is beautiful to look at
and extremely practical to use.**

The restyling offers a fresh take on the soft, stylish lines that have made Mareno kitchens renowned worldwide, and clearly reflects the range's evolution and modernity.

The new design enhances the unmistakable Mareno style, giving chefs a more rewarding work experience.





Knobs

The signature knobs, with their unmistakable star-shaped design, are the inspiration for the name of this new series dedicated to cooking. The new design makes the knobs more ergonomic and stylish than ever. Thanks to the use of innovative materials, they are **sturdier and more durable**.

A raised mark, highlighted in blue, allows the user to immediately understand which setting the knob is adjusted to with the simple touch of the hand.

Handles

Redesigned with new forms and **ergonomic concepts**, the handles of the Star series are unique. Their design blends seamlessly with the pressed doors and enhances grip.

The doors

The doors also have a new look. The characteristic pressed doors are updated with **a simple, linear geometric design** for modern, stylish appeal.





CENTRALIZED POWER AND PROFESSIONALISM

Dedicated to professional specialists in gourmet cuisine, the Star 110 series is the ideal solution for creating a central cooking island that makes it simple to work on two fronts with efficiency and ease.

A comfortable island to work in

The heart of the kitchen and the fulcrum of its operations, the 110 cm central block is designed to facilitate the movements of those working in the kitchen and optimize work organization. It ensures **maximum efficiency on both fronts** while offering comfortable work spaces with powerful and efficient equipment. Thanks to commands positioned on both sides, pass-through ovens and bases, central positioning of cooking zones and flues several cooks can work in harmony.

Extra flexibility

The amazing variety of the range plus its modular flexibility enables Star 110 to offer **absolutely made-to-measure solutions**.

Each kitchen can be designed and installed according to the individual production strategies, ideas and needs of those who use it every day.

Appliances can be aligned back-to-back and combined using front, rear or lower joints.

Every element in the line can be adapted to create custom-made kitchens with unique layouts. They can also be delivered in any color from the RAL range.





Exclusive performance levels

Star 110 is extraordinarily simple to operate but also offers extraordinary performance levels. It has reinforced its functions and **boosted its power by up to 40%** in order to guarantee long-term reliability and superb performance.

Valuable innovations

Like previous series, Star 110 has added various technical improvements which increase power and offer greater security.

Gas cookers are equipped with high-yield (over 60%) open burners providing **rapid power cooking** which ensures fuel savings of between 20 and 30% a year.

The press-molded frying vats come with a generous cold zone that guarantees **perfect frying**.

The static oven has a cast iron base and provides **precise and uniform cooking**.

The pasta cooker features a built-in system that prevents it from being switched on without water in the tank, providing **enhanced security**.

Consumption under control

The appliances in the Star 110 range can be pre-configured for connection to **Power Guardian®**, the exclusive Mareno power surge control system. Designed to manage electrical cooking appliances, **it enables savings of over 43% on power consumption**. This leads to real savings that allow the initial investment to be quickly recouped.

One of the most complete ranges on the market

With over 70 models and 10 families, Star 110 is **among the richest and most complete pass-through series** available to chefs, involving a work island that offers all top-level functions. Its mission for offering additional advantages has led to the recent introduction of **new equipment** such as the gas wok, the 42 liter one-vat pasta cooker, the extra-large fryer vat, the electric grills and the hotplate for direct and indirect cooking.

Robustness and Reliability

All the Star 110 line's equipment ensures **extreme reliability**, because it's made from Aisi 304/304PS/316 Stainless Steel and uses 2 mm thick press-molded shelves and tops. They all also guarantee an IPX4 level of water resistance.

Priority focus on hygiene

Every aspect is designed to **facilitate maximum cleanliness**: e.g. avoiding joins on tops, and widespread use of molded elements in vats and basins.



Facts and figures

10 product families
73 models
Burner efficiency > 60%

Ideal for

- ✓ Gourmet restaurants
- ✓ Medium restaurants

Gas cookers

Fantasy to the Nth degree

Compact, reliable and supremely functional, the gas cookers provide rapid and precise cooking.





Power for my talent

Strengths and benefits

The gas cookers are **even more powerful**, thanks to the introduction of new high-yield open burners.

Main burner power ranges from 1.6 to 6 kW and from 2.5 to 10 kW.

Chefs can quickly and precisely vary their power use, from 16 to 40 kW, according to their needs.

The hobs offer maximum distance between burners, to accommodate **extra-large pans**. But the supports are also optimized for pans as small as 10 cm in diameter. The burners are hermetically sealed to the top.

The base of the oven in cast iron offers both **optimal consumption and perfect results**.

Technical details

Tops with 6.5 cm deep spillage wells.

Low-consumption pilot flame located inside the main burner.

Individual burner pan supports in RAAF enameled cast iron, available as accessories in Aisi 304 steel rod grids.

Single-unit options come with extra-large pass through ovens.

The cooking chamber in stainless steel and the removable runners ensure impeccable hygiene and easy cleaning.

Inner door and oven front in pressed stainless steel complete with labyrinth seal for maximum efficiency.

Door supporting surface aligned with oven floor.

Thermostatic temperature control from 60 to 300 °C on electric models. A 7 position selector controls heat adjustment from 50 to 310 °C on gas models.



Pass through static oven

An ally on all fronts

The 110 Star series offers a pass through static oven, to enable processing from both fronts and produce faultless cooking.

Strengths and benefits

The oven has doors on two opposite sides, facilitating the comfortable creation of impeccable dishes.

The oven's power is 11 kW in the gas version and 9 kW in the electric version. The thick oven base in cast iron guarantees **excellent performance and uniform cooking**.





Perfect for extra-large
cooking



Technical details

Oven dimensions
53.9x101.8x29.2 h cm.

Stainless steel cooking cell,
for maximum hygiene and
cleaning ease.

Inner door and oven front
in pressed stainless steel
complete with labyrinth seal
for maximum efficiency.

Electric models with
resistances also activated
independently by means of a
selector.

Thermostatic temperature
control from 60 to 300 °C on
electric models. A 7 position
selector controls heat
adjustment from 50 to 310 °C
on gas models.

Gas wok ranges

Performance without borders

Happy to satisfy the needs of global cuisine, Star 110 has recently added new professional units with gas-heated woks.

Strengths and benefits

Produced in a freestanding version, the new gas wok ranges are equipped with two powerful and rapid burners in 45 cm module.

These are high-yield burners that deliver **high-speed uniform cooking**.

The burners can easily be dismantled, in order to facilitate cleaning.

The top is made of 2 mm thick stainless steel and features a recessed spillage well. It also comes with a drainage system for cleaning and cooling operations.





For kitchens without
borders

**Technical details**

Main burners in cast iron, Ø 19 cm with 10 and 14 kW power output.

Power adjustment by means of gas valves with thermocouple and pilot burner.

Tops with 6.5 cm deep spillage wells.

Cast iron ring to support removable wok.

Solid Top

Inspirationally efficient cookery

Practical and indispensable for chefs, the full-width solid top is ideal both for traditional cooking and slow cooking.

The hotplate for direct and indirect cooking is both versatile and powerful. Thanks to its generous dimensions, it lets you cook large amounts of food with meticulous attention to quality.





Ideal for all my dishes

Strengths and benefits

Whether heated by gas or electricity, the solid top allows the use of the entire hob surface area and is perfect for slow cooking, sauces and food warming.

The gas solid top **cooks different foods simultaneously** at differentiated temperatures: 500 °C at the center and 200 °C near the sides.

The electric solid top has 4 independent heating zones **for differentiated cooking**. Each is independently controlled by a thermostat.

The chromed hotplate maintains heat and reduces heat loss, delivering significant energy savings.



Technical details

Gas-heated plate in extrathick cast iron. Cooking area 78x70 cm.

Heated by a 13 kW stainless steel burner positioned below the central bullseye of the hotplate.

Continuous power adjustment by means of a safety tap with thermocouple.

Electric hotplate in 16M06 stainless steel with smooth chromed surface.

4 independent cooking area 30x30 cm, 4 kW each one.

Thermostat control adjusts surface temperatures from 50 to 400 °C.

Hotplate made of stainless steel with hardened chrome contact surface.

Cooking area 83X66 cm.

Glass ceramic ranges

Top speed, top taste

Cooking units with glass ceramic hobs are always persuasive, thanks to their ease of use and extraordinary results.





*Innovative cooking
for old and new recipes*

Strengths and benefits

Glass ceramic ranges ensure **extremely rapid cooking** and can reach their maximum temperature of **450° C in just 3 minutes**.

An energy regulator with 10 settings **allows the user to set the temperature** of the cooking surface from 70 to 450 °C, according to need.

The cooking zones flush with the top **facilitate movement** of pans and cleaning.

Technical details

Tightly sealed 6 mm thick glass-ceramic hob.

Square-shaped radiant heating elements (27x27 cm) provide 4 kW power.

Activation of heating signaled by an indicator light on the control panel.

An indicator light signals residual heat (50 °C) for greater operator safety.

Available on cabinet or on electric pass through static oven.



Induction ranges

The flavor of precision

For precise cooking and best performance, induction hobs provide excellent results in terms of rapidity and quality.





*Just what I need for
precise, delicate cooking*

Strengths and benefits

Induction tops achieve stunningly high yields (90%). They're outstanding for their **speed and effectiveness**, offering power-cooking zones of 5 kW.

They enable significant **energy savings** and therefore reduce running costs. In addition, reduced heat loss helps to maintain a **cooler kitchen environment**.

The glass ceramic top is 6 mm thick and is hermetically sealed to favor **quick and simple cleaning**.

6 different power settings are available for **special and delicate cooking tasks**.

Technical details

Cooking zones are indicated by Ø 28 cm screen-printed circles, each providing 5 kW.

Heating only activates when the presence of a pan is detected. Activation is signaled by a green indicator led on the control panel.

Heat delivered only to the area in contact with the pan, while unused surfaces remain cold.

Safeguard system against overheating, plus indicator light for eventual malfunction problems.

Distance between cooking zones on top 35 cm in depth and 40 cm in width for large pans. Maximum efficiency is achieved with pans measuring Ø 12-28 cm.

Appliance top without flue.

Performance

- ✓ Efficiency
- ✓ Time to boiling
- ✓ Cooling time
- ✓ Cooking surface temperature (after boiling 1 liter of water)

90%

-50%

-50%

110 °C / 230 °F

Fryers

Perfectly fried certainties

The Star 110 line offers extra-large safe and efficient fryers that always serve up crisp golden fries.

Strengths and benefits

More capacious than ever, the fryers operate at high power so as to offer **high yields** and ensure **instant adjustment to temperature settings**.

The frying vats are integrated with the top and come with wide radius corners for **easier cleaning and maximum hygiene**.

The vats feature generous tapered design for oil expansion and a large cold zone in the lower part **to prolong oil life**.

Both electric and gas fryers are available with vats from 10 to 15 liters.





*Crisp and golden:
a first-class fry!*



Performance

Hourly potato production per tank:

- ✓ up to 16.8 kg of frozen potatoes
- ✓ up to 17 kg of raw potatoes

Technical details

Temperatures ranging from 100 to 185 °C controlled via mechanical thermostat.

Superb power ratio: gas fryers from 0.93 kW/l to 0.95 kW/l; electric fryers from 0.8 kW/l to 0.9 kW/l kW/l.

All models are fitted with a safety thermostat.

Gas fryers

Heating elements outside the vat, consisting of burners in Aisi 304 stainless steel.

Piezoelectric ignition for gas versions.

Electric fryers

The 10-litre electric model is available in a version with removable heating element. The 15-litre electric model is available in a version with heating element in Aisi 304 stainless steel inside the vat, rotatable by over 90° for perfect cleaning.

Fry tops

Speed without neglecting quality

Smooth, mixed or lined: the Star 110 line's fry-tops offer great results in short times.

Strengths and benefits

Efficient and quick fry-tops offer power from 9.5 to 16 kW in the gas version and from 10 to 20 kW in the electric version.

To respond in full to market requirements, Star 110 offers a comprehensive range with 90 cm modules, both in one-front and two-front modes.

The new fry-tops deliver **uniform temperatures and easy cleaning.**





Its power and my talent: a winning combination!



Technical details

In steel or with a chrome finish, they are equipped with a drainage hole for fat run-off and a 2.5 liter collection drawer.

Safety thermostat fitted as standard on all models.

Removable splash guard and drawer included.

Gas Fry-tops

Burner with 3 branches and 6 rows of flames.

Temperature adjustment via thermostatic valve; temperature range from circa 90 to circa 280° C.

Thermostatic safety valve with thermocouple.

Electric Fry tops

Armored heating elements in Incoloy.

Thermostatic temperature control from 50 to 300 °C.

Lava stone and electric grills

For a state of the art grill

With lava stone and electric grills of different sizes, Star 110 line is the perfect choice for healthy, tasty cooking of meat, fish and vegetables.

Strengths and benefits

They offer the pleasure of a tasty, quickly and uniformly cooking thanks to the **high power** of the grills.

Lava stone grills allow chefs to **recreate the distinctive taste of charcoal-grilled food**.

They are equipped with removable grease collection tray for **easy cleaning**.

Electric grills guarantee superb results, **cooking with direct contact on the armoured elements**.

The water tray ensures meat remains perfectly tender and succulent when cooked.





*The secret for
a memorable grill*



Technical details

All models are in Aisi 304 stainless steel.

Lava stone gas grill

Heated by stabilised flame burners in Aisi 304 stainless steel with pilot flame and safety thermocouple.

The cooking surface can be positioned on two levels for optimum grilling.

Splashguard on three sides.

Cooking surface:
M40 38x64,5 cm
M80 78x64,5 cm

Electric grill

Fitted with 4-position energy regulator, maximum temperature 400 °C.

Indicator LED signals correct machine's operation.

Cooking surface:
M40 27x64 cm
M80 54,5x64 cm

Multipla

Ultra-practical versatility

A single cooker offering multiple options: braising pan, fry-tops and shallow frying, always ready for you.

Strengths and benefits

Multipla combines many services in one and makes it possible to perform **different cooking methods with optimum results.**

It boasts a steel AISI 304 vat with curved corners and polished cooking surfaces which guarantee **easy and thorough cleaning.**





Up to any challenge



Technical details

An electric version is available in a 90 cm one-front module.

11 cm depth vat in stainless steel.

Heat from electric resistance regulated by safety thermostat, plus operational indicator led.

Thermostatic temperature control from 50 to 300 °C. An indicator led signals correct appliance operation.

Safety thermostat.

Vat drainpipe enlarged to Ø 6 cm, with overflow drain in stainless steel.

Technical compartment, complete with collecting basin GN 1/1 H15 cm.

Pasta cooker

The first course star

Mareno renovates its pasta cooker to deliver higher productivity, simpler use and easier maintenance.





Finally – all my pasta cooked perfectly!

Strengths and benefits

The options are extended by the addition of a new pasta cooker with a single 42 liter vat providing **more space** for quality cooking.

The pasta cookers ensure **extremely easy cleaning** thanks to the press-molded tank with rounded corners.

An **easy, user-friendly control panel** can command fast filling with water and automatic top-ups during service.

The energy regulator enables **more effective control of boiling** for optimum cooking of dry and egg pasta, fresh pasta, stuffed pasta and potato gnocchi.

To guarantee the utmost safety, the pasta cooker is fitted with a **pressure switch** which cuts off heating to the appliance if there is no water in the tank.

Technical details

Top with recessed spillage well, deep drawn tank in Aisi 316L stainless steel with rounded corners.

Gas pasta cooker

Stainless steel burner outside the vat.

Automatic piezoelectric ignition.

Electric pasta cooker

Heating elements in Aisi 304 stainless steel inside vat, rotatable to facilitate cleaning at the end of each service.



Bain-marie

The secret of correct temperatures

An invaluable ally in the kitchen, this unit makes it possible to heat and maintain any dish to its optimum temperature.

Strengths and benefits

The basin has rounded inner corners and a sloping base to facilitate water drainage and **favor cleaning operations.**





All my recipes at the perfect temperature

Technical details

Basins suitable for GN 1/1 + 1/3 H15 cm containers.

Safety thermostat trips if heating is switched on with no water in the tank.

Water temperature adjustable from 30 to 90 °C.

Water filling by tap and draining by overflow.

Supplied as standard with perforated false bottom and crossbar for supporting containers.

Gas bain-marie

Stainless steel burners external to the basin, adjusted by thermostatic safety valve with thermocouple.

Electric bain-marie

Armored heating elements outside the tank and thermostatic temperature control.



Neutral elements and compartment bases

Complete and spacious options

Star 110 offers various worktops and basic compartments in stainless steel, all sturdy and easy to clean. Operatively indispensable.

Strengths and benefits

The worktops, without flue apertures, offer **an extensive work surface that can be used** for food preparation and as a support surface.

The basic compartments are available in one or double-front versions of 45 and 90 cm, and can be **fitted with various accessories**, such as drawers, heating units and grid supports.

Tops and compartments are carefully finished to allow **quick, easy cleaning**.



Technical details Neutral elements

45 and 90 cm modules are available with fixed front panel without drawers, or with one or double-front drawers.

Basic compartments

Quickfit connections for countertop appliances in the range.

Available as open cabinet or fitted with accessories and 45 cm doors, 45 and 90 cm double-front drawers and 90 cm hot ventilated pass-through cabinet with temperature

adjustment between 50 and 90 °C.

Accessories and finishes

Attention to detail

The Star 110 line offers a wide range of accessories and detailing to complete and adapt cooking blocks to every kind of requirement.

Mareno provides a complete series of reliable highest quality accessories to **optimize and customize each customer's perfect kitchen.**

These include perimeter rails, wainscots, pan stands and water columns. Paneled doors fitted with return springs are available on request.

The Star 110 line also offers **elegant design enhancements**, including paint finishes with scratch-resistant coating in all RAL colors and seamless one-piece worktops.



Technical details

All accessories come in Aisi 304 stainless steel.

Technical data

Key

Mod



Models



Outside dimensions



Power supply



Electric output



Gas output



N° of cooking areas



Smooth hotplate



Chromed hotplate



Mixed hotplate



Chromed-mixed hotplate



Grooved hotplate



Steel



Chrome-plated



Duplex / Mild steel



Wells nr.



Well capacity



Well size



GN well size



Cooking surface



Power on the cooking surface



Drawers



Oven internal dimensions



Electric oven output



Gas oven output



GN oven size



N° of cooking areas



Output of cooking areas



Static oven



Fan oven



Temperature



Direct heating



Indirect heating



Stands



Open cupboards



Open cupboards H2



Gas ranges and hobs

Mod	mm	kw	mm	GN	V/Hz	kw	kw
NC11C9G16	900-550-230h	1x6kW - 1x10kW				16	
NC11C9G20	900-550-230h	2x10kW				20	
NC114G16	450-1100-230h	1x6kW - 1x10kW				16	
NC114G20	450-1100-230h	2x10kW				20	
NC119G28	900-1100-230h	3x6kW - 1x10kW				28	
NC119G40	900-1100-230h	4x10kW				40	
NC1113G40	1350-1100-230h	5x6kW - 1x10kW				40	
NC1113G44	1350-1100-230h	4x6kW - 2x10kW				44	
NC11FG9G40	900-1100-230h	3x6kW - 1x10kW	11kW	•	539x1018x292h	530x1010	39
NC11FG9G52	900-1100-230h	4x10kW	11kW	•	539x1018x292h	530x1010	51
NC11FG13G56	1200-900-870h	4x6kW - 2x10kW	11kW	•	539x1018x292h	530x1010	55
NC11FGC13G56	1350-1100-870h	4x6kW - 2x10kW	11kW	•	539x1018x292h	530x1010	55
NC11FE9G28	900-1100-870h	3x6kW - 1x10kW	9kW	•	539x1018x292h	530x1010	VAC400-3N/50-60Hz
NC11FE9G40	900-1100-870h	4x10kW	9kW	•	539x1018x292h	530x1010	VAC400-3N/50-60Hz
NC11FE13G44	1350-1100-870h	4x6kW - 2x10kW	9kW	•	539x1018x292h	530x1010	VAC400-3N/50-60Hz
NC11FEC13G44	1350-1100-870h	4x6kW - 2x10kW	9kW	•	539x1018x292h	530x1010	VAC400-3N/50-60Hz



Gas wok ranges

Mod	mm	kw	kw
NW114G20	450-1100-870h.	2x10kW	20
NW114G28	450-1100-870h.	2x14kW	28



Solid tops

Mod	mm	mm	kW	S	V	mm	GN	kW	V/Hz	kW	kW
NT11V9G	900-1100-870h.	700x780	1x13kW							13	
NT11FG9G	900-1100-870h.	700x780	1x13kW	•		539x1018x292h	530x1010	11kW		24	
NT11FE9G	900-1100-870h.	700x791	1x13kW	•		539x1018x292h	530x1010	9kW	V400-3N/50-60Hz	13	9
NCT11V9E	900-1100-870h.	720x720	4x4kW						V400-3N/50-60Hz		16
NCT11FE9E	900-1100-870h.	720x720	4x4kW	•		539x1018x292h	530x1010	9kW	V400-3N/50-60Hz		25
NCP1110E	900-1100-870h.	830x660	4x4kW						V400-3N/50-60Hz		16



Glass ceramic ranges and hobs

Mod	mm		S	V	mm	GN	kW	kW	mm	V/Hz	kW
NV114E	450-1100-230h.							2x3,4kW	370x700	VAC400-3N/50-60Hz	10
NV119E	900-1100-230h.							4x3,4kW	750x700	VAC400-3N/50-60Hz	10
NV11FE9E	900-1100-870h.	•	•		539x1018x292h.	530x1010	9kW	4x3,4kW	750x700	VAC400-3N/50-60Hz	14



Induction ranges

Mod	mm	kW		V/Hz	kW
NI11C9E	900-550-870h.	2x5kW	2xØ280	VAC400-3N/50-60Hz	10
NI114E	450-1100-870h.	4x5kW	2xØ280	VAC400-3N/50-60Hz	10
NI119E	900-1100-870h.	4x5kW	4xØ280	VAC400-3N/50-60Hz	14



Fryers

Mod	mm		lt	V/Hz	kW	kW
NF11C4G10	450-550-870h.	1	10		9,5	
NF11C9G10	900-550-870h.	2	10+10		19	
NF11C4E10	450-550-870h.	1	10	VAC400-3N/50-60Hz		9
NF11C9E10	900-550-870h.	2	10+10	VAC400-3N/50-60Hz		18
NF114G15	450-1100-870h.	1	15		14	
NF114E15	450-1100-870h.	1	15	VAC400-3N/50-60Hz		12



Fry-tops

Mod	mm	Ac	Cr	mm								V/Hz	kW		kW	
NFT11C9GTL	900-550-230h.	•	-	820x419	•	-	-	-	-	-	2		9,5			
NFT11C9GTM	900-550-230h.	•	-	820x419	-	-	•	-	-	-	2		9,5			
NFT11C9GTR	900-550-230h.	•	-	820x419	-	-	-	-	•	-	2		9,5			
NFT11C9GTLC	900-550-230h.	-	•	820x419	-	•	-	-	-	-	2		9,5			
NFT11C9GTMC	900-550-230h.	-	•	820x419	-	-	-	•	-	-	2		9,5			
NFT119GTL	900-1100-230h.	•	-	754x900	•	-	-	-	-	-	1		16			
NFT119GTM	900-1100-230h.	•	-	754x900	-	-	•	-	-	-	1		16			
NFT119GTR	900-1100-230h.	•	-	754x900	-	-	-	-	•	-	1		16			
NFT119GTLC	900-1100-230h.	-	•	754x900	-	•	-	-	-	-	1		16			
NFT119GTMC	900-1100-230h.	-	•	754x900	-	-	-	•	-	-	1		16			
NFT119GTRC	900-1100-230h.	-	•	754x900	-	-	-	-	-	•	1		16			
NFT11C9EL	900-900-280h.	•	-	820x419	•	-	-	-	-	-	2	V230-3/50-60Hz			10	
NFT11C9EM	900-900-280h.	•	-	820x419	-	-	•	-	-	-	2	V400-3N/50-60Hz			10	
NFT11C9ER	900-900-280h.	•	-	820x419	-	-	-	-	•	-	2	V230-3/50-60Hz			10	
NFT11C9ELC	900-550-230h.	-	•	820x419	-	•	-	-	-	-	2	V400-3N/50-60Hz			10	
NFT11C9EMC	900-550-230h.	-	•	820x419	-	-	-	•	-	-	2	V230-3/50-60Hz			10	
NFT119EL	900-1100-230h.	•	-	754x900	•	-	-	-	-	-	1	V400-3N/50-60Hz			20	
NFT119EM	900-1100-230h.	•	-	754x900	-	-	•	-	-	-	1	V230-3/50-60Hz			20	
NFT119ER	900-1100-230h.	•	-	754x900	-	-	-	-	•	-	1	V400-3N/50-60Hz			20	
NFT119ELC	900-1100-230h.	-	•	754x900	-	•	-	-	-	-	1	V400-3N/50-60Hz			20	
NFT119EMC	900-1100-230h.	-	•	754x900	-	-	-	•	-	-	1	V230-3/50-60Hz			20	
NFT119ERC	900-1100-230h.	-	•	754x900	-	-	-	-	-	•	1	V400-3N/50-60Hz			20	



Multipla

Mod	mm	mm	lt		V/Hz	kW	
NVB11C9E	900-550-870h.	510x306x110h	17	1x4,5kW	VAC400-3N/50-60Hz	4,5	



Pasta cookers

Mod	mm	mm	lt		V/Hz	kW		kW	
NPC114G	450-1100-870h.	305x510x285h	42	1	VAC230/50Hz	14		0,1	
NPC11C4E	450-550-870h.	305x340x210h	26	1	VAC400-3N/50-60Hz			7,5	
NPC11C9E	900-550-870h.	305x340x210h	26+26	2	VAC400-3N/50-60Hz			15	
NPC114E	450-1100-870h.	305x510x285h	42	1	VAC400-3N/50-60Hz			8,5	



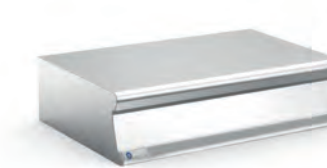
Grills

Mod	mm		mm	V/Hz		
NGPL114G	450-1100-230h.	1	380x645		12,5	
NGPL119G	900-1100-230h.	2	780x645		25	
NGW114TE	450-1100-230h.	1	255x640	VAC400-3N/50-60Hz		5,42
NGW119TE	900-1100-230h.	2	545x640	VAC400-3N/50-60Hz		10,83



Bain-marie

Mod	mm		mm	V/Hz		
NB114G	450-1100-230h.	1	GN1/1+1/3		3.6	
NB114E	450-1100-230h.	1	GN1/1+1/3	VAC230/50-60Hz		2.2



Neutral units

Mod	mm	
NEN114	450-1100-230h.	-
NEN114C	450-1100-230h.	•
NEN119	900-1100-230h.	-
NEN119C	900-1100-230h.	•
NEN11C4	450-550-230h.	-
NEN11C4C	450-550-230h.	•
NEN11C9	900-550-230h.	-
NEN11C9C	900-550-230h.	•



Base Units

Mod	mm			H2	V/Hz	
NBV11C4	450-550-620h.	-	•	-	-	-
NBV11C9	900-550-620h.	-	•	-	-	-
NBV114	450-1100-620h.	-	•	-	-	-
NBV119	900-1100-620h.	-	•	-	-	-
NBV1110	1000-1100-620h.	-	•	-	-	-
NBV1113	1350-1100-620h.	-	•	-	-	-
NBV119AC	900-1100-620h.	-	•	-	VAC400-3N/50-60Hz	2,4

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Group Srl



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

IDEA AND PHP OVENS

Cooking technology

04 / Two lines, one goal

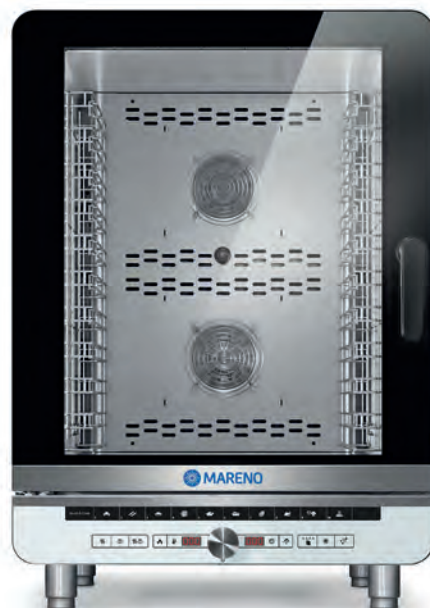
The best possible cooking technology

06 / IDEA ovens

Nice looking, easy to use

12 / PHP ovens

Latest-generation technology for perfect cookery





ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

TWO LINES, ONE GOAL: THE BEST POSSIBLE COOKING TECHNOLOGY

For those who desire a complete kitchen, capable of answering every need, Mareno offers two oven lines covering every requirement.

The Idea series is simple and user friendly and the PHP series is more sophisticated and versatile.



Commanding technology

Both lines use the best and latest technology, which enables them to offer innovative solutions for managing and controlling your cooking programs. Highly intuitive and user friendly, Mareno ovens ensure perfect cooking results both in the more traditional version with manual electronic control commands and in the more technological touch command version.

Perfect for all kinds of cooking methods

Ideal for steam cooking, for crunchy finishes, or a soft juicy cooking for sweet or savory dishes. Mareno ovens have all functions

you need to follow any recipe, and will achieve high level results even when fully loaded.

Italian Quality

Mareno's cooking systems are entirely made in Italy, and feature outstanding efficiency and sturdiness, plus optimum design and reliability.

Energy Savings

Mareno ovens offer you notable energy savings. The Ecospeed Dynamic system ensures that only the necessary energy is consumed, according to the quantity and kind of food. By maintaining a constant temperature, with no oscillations, consumption is optimized and

waste is reduced.

In the gas versions, the Green Fine Tuning system avoids waste of power and reduces CO2 emissions.

Self cleaning

Mareno ovens come with an exclusive automatic washing system which uses cleaning fluid in a 100% recyclable integrated cartridge.



IDEA ovens

Nice looking, easy to use

Idea ovens have an elegant and functional modern design which fits perfectly into any kitchen context, practical for back counter positions but also proud to be in full view. Performing all kinds of cooking modes superbly, Idea ovens come in 5 different models to suit countless different needs.

Strengths and benefits

If you use the “choose and cook” function, you can cook all kinds of dishes with one simple touch. Offering **10 preset functions**, Idea ovens enable you to cook many different kinds of food: bread or cakes, meat or fish or steamed vegetables.

Idea ovens are **perfect both for gastronomy and pastry**, thanks to the special tray-supports suitable for both GN 1/1 grilles and pastry grills (600x400 mm).

Steaming tasks are performed without power waste, thanks to an **automatic steam saturation control** system in the cooking chamber.

To ensure crispy fries and perfect grills, the ovens are also equipped with an **automatic temperature and moisture control system**.



Mareno ovens offer you notable energy savings. The **Ecospeed Dynamic** system ensures that only the necessary energy is consumed, according to the quantity and kind of food. By maintaining a constant temperature, with no oscillations, consumption is optimized and waste is reduced.



In the gas versions, the **Green Fine Tuning** system avoids waste of power and reduces CO2 emissions.





*Comfortable and easy
thanks to cooking programs*

Technical details

A perfectly smooth cooking chamber with rounded corners.

Heat-reflecting tempered double glazed door with air gap, to increase heat protection outside and avoid heat loss inside.

Hinged inner glass door for easy cleaning operations.

Right and left-hand door handle.

Adjustable door hinges to optimize closure.

Hinged baffle plate for easy cleaning of fan housing.

IPX4 protection against water splashes.



Versione Touch “T”

The “T” version is available with a touchscreen electronic interface. Intuitive, and easy to operate, this option allows you to choose between 10 preset cooking programs and to memorize personalized programs.



Technical details

10 Preset cooking programs

Programmable from the eleventh program upwards, 89 personalized cooking programs in automatic sequence (up to 4 cycles) can be programmed and memorized.

With the option of creating a list of favorites.

Manual cooking with 3 cooking modes: convection from 30 to 260 °C, steam from 30 a 130 °C, combined from 30 to 260 °C.



Touch Version



Electromechanical “M” version.

The “M” version offers a panel with electromechanical selectors and system on/off indicators.



Technical details

Manual cooking with 3 cooking modes: convection from 50 to 260 °C, steam from 50 a 130 °C, combined from 50 to 260 °C.



Electromechanical version

Complements and Accessories

Mareno offers various solutions that complete Idea oven proposals in a practical and intelligent way.

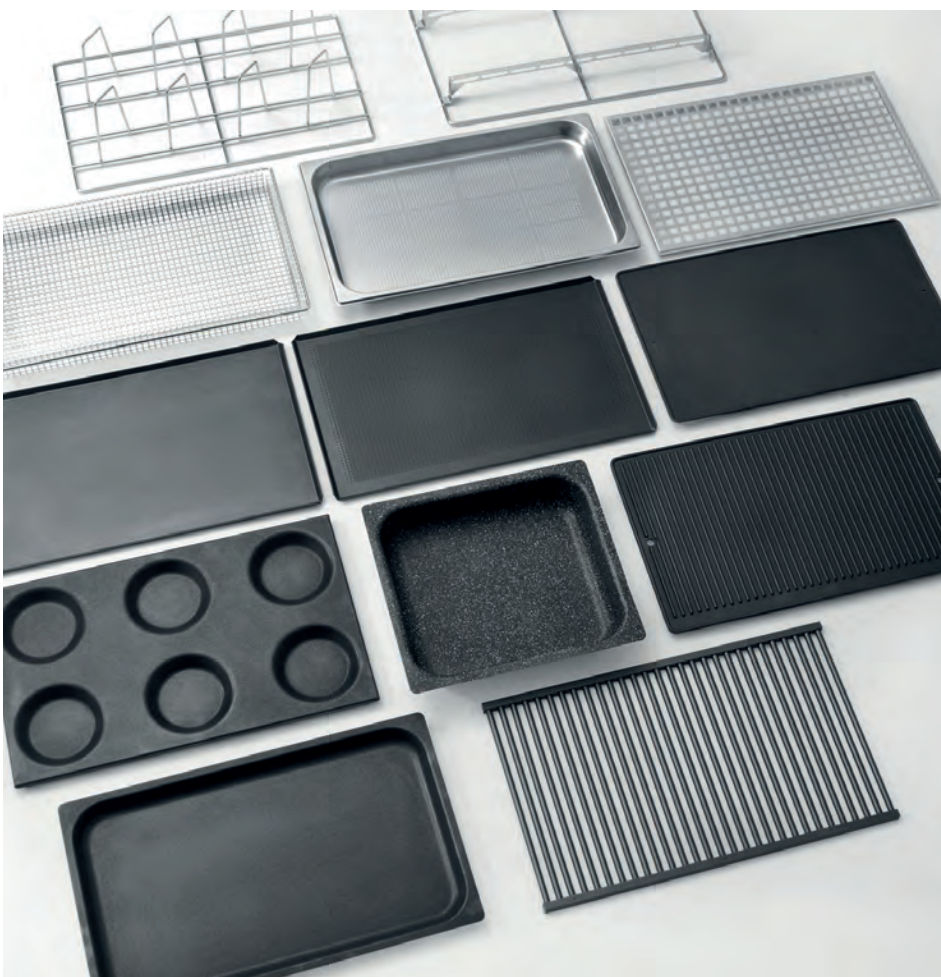
A **hot dough prover** cabinet is available in stainless steel with glass window and electromechanical commands. Contains GN 1/1 or 600x400 trays or pans.

To aspire cooking vapors, Mareno offers a highly practical **hood with built-in heat exchange air thrust condensation-reducer** (only for special electrical models, on request).

There are also specific **accessories** for every kind of cooking mode.

Where space is limited, **various combinations of space-saving solutions** can be provided.

For oven-cleaning, you can request a dedicated **shower/spray unit**, with tube and all necessary fittings.





PHP ovens

Latest-generation technology for perfect cookery

Innovative and interactive, PHP (Personal Home Page) ovens make perfect technological companions for professionals who need an oven system that is both complete and simple to use. PHP ovens make it possible to have everything at a glance under control on a single display, and to organize access from there to the most frequently used programs, just like from a personal homepage.



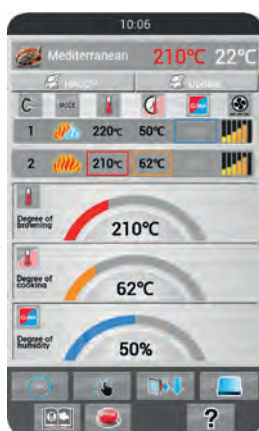


Working with smart ovens
is easier

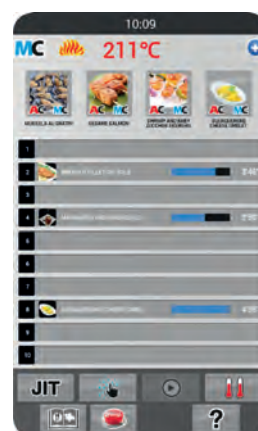


Strengths and benefits

In the “T” version, PHP ovens come with a **new HD 7” color display**. Multiple icons make operations highly intuitive, making it simple to configure the initial page according to one’s requirements, and making the most frequently used recipes the most accessible.



The **Automatic Cooking function** allows you to select the desired recipe, after which the correct settings for cooking, temperature, moisture and ventilation speed are implemented automatically. Everything is constantly monitored, to always ensure perfect results.



The **Multicooking function** allows you to simultaneously cook different foods which require different cooking times. The oven signals when the different foods on different levels are ready. This permits notable reductions in time and energy consumption.



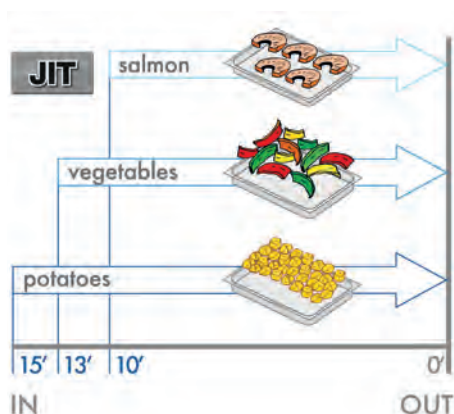
Mareno ovens offer you notable energy savings. The **Ecospeed Dynamic** system ensures that only the necessary energy is consumed, according to the quantity and kind of food. By maintaining a constant temperature, with no oscillations, consumption is optimized and waste is reduced.



In the gas versions, the **Green Fine Tuning** system avoids waste of power and reduces CO2 emissions.



With **Ecovapor** system, a net reduction in water and energy consumption is obtained thanks to the automatic control of vapour saturation in the cooking chamber.



The **Just in time function** enables you to complete the various cooking times of different foods all at the same time... ready to serve! The oven will tell you when to place the different foods in the oven so that they will all be ready at the same moment.

To ensure the right degree of crispness or crunchiness, and the right amount of gratin effect, PHP ovens are fitted with a **drying system** which rapidly reduces moisture inside the cooking chamber.



Fast Dry® is a patented system, making it possible to achieve perfectly crispy and gratinéed fried food, grilled food, desserts, bread, even with fully loaded ovens.



Soft and succulent cooking, on the other hand, can be obtained using the **automatic cooking chamber climate control system**, which sets the optimum temperature and moisture levels for every recipe.

Technical details

IPX5 protection against water splashes.

Cooking chamber perfectly smooth and airtight.

Tempered double glazed door with air gap, with heat-reflecting inner glass to increase heat protection outside and avoid heat loss inside.

Hinged inner door glass for easy cleaning operations.

Touch “T” version

The “T” version is especially intuitive thanks to its simple icon language and to a display that can be set to privilege access to the most frequently used recipes, as in a personal homepage.

AC (Automatic Cooking), an automatic system for cooking international recipes, complete with photos.

Calout descaling system that prevents the formation and accumulation of limescale in the boiler, with built-in tank and automatic dispensing.



Technical details

Manual cooking with 3 modes: convection from 30 to 300 °C, steam from 30 to 130 °C, combined convection + steam from 30 to 300 °C.

Programmable mode.

Offers the possibility of programming and memorizing cooking procedures in automatic sequences (up to 15 cycles), providing a title, a photo and recipe info.



“S” electronic control version

The S version has a high visibility alphanumeric display with 2 scrolls and buttons.

Automatic cooking with over 90 cooking programs tested and memorized, including programs for rewarming food, on a plate or in a dish.

Technical details

Programmable to memorize 99 personalized cooking programs in automatic sequence (up to 4 cycles).

Manual cooking with 3 cooking modes: convection from 30 to 300 °C, steam from 30 a 130 °C, combined from 30 to 300 °C.

Manual cooking with the possibility of working with 4 cycles in automatic sequence for different cooking modes, plus functions including: Maintenance (2 modes) - vent Management.

Cooking with core probe for temperature controls, with multipoint probe or needle probe (optional).



Complements and Accessories

Mareno offers various solutions that complete its proposals in a practical and intelligent way.

It is possible to add a **neutral cupboard** near the oven, to hold utensil racks.

To exhaust cooking vapors, Mareno offers a highly practical hood with built-in heat exchange air thrust **condensation-reducer** (only for special electrical models, on request).

In order not to lose the product's fragrance, Mareno proposes a **triple function maintainer**: serving temperature maintainer at 65 °C; low temperature slow cooking 30/120 °C; recover temperature 120 °C.

- Maximum precision, thanks to standard fitted electronic core sensor temperature control.
- Minimum energy consumption from 0.7 to 1 kW.
- Minimum space required.
- Immediate express service.
- Possibilities for diversifying cooking modes.

You can **lay over two ovens**, with the following combinations:

- 071+071 (capacity 7+7 GN 1/1 pans);
- 071+101 (capacity 7+10 GN 1/1 pans);
- 072+072 (capacity 7+7 GN 2/1 pans or 14+14 GN 1/1 pans).



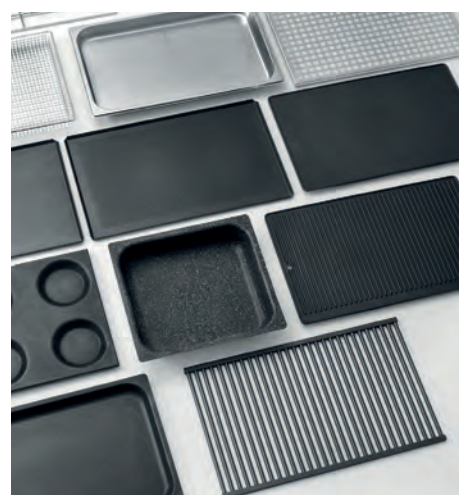


On request, it is possible to back up the oven's operation with the **addition of a blast chiller**.

Over-cleaning shower/spray unit, complete with tube and fitments.










Multigrills, for perfect cooking results, with exclusive specific **accessories** for every kind of cooking mode.



Technical data

Key







Mod 	Electric models
Mod 	Gas models
	GN capacity
	Outside dimensions

kW 	Electric output
kW 	Gas output
V/Hz	Power supply
	Space btw shelves mm







IDEA

PHP






IDEA gas combi ovens with direct steam

Mod 			kW 	kW 	V/Hz	
MICGM051	5xGN1/1 - 5x(600x400)	812-725-770h.	8,5	0,25	VAC230 50Hz	70
MICGM071	7xGN1/1 - 7x(600x400)	812-725-935h.	12,5	0,5	VAC230 50Hz	70
MICGM101	10xGN1/1 - 10x(600x400)	812-725-1145h.	16	0,5	VAC230 50Hz	70
MICGT051	5xGN1/1 - 5x(600x400)	812-725-770h.	8,5	0,25	VAC230 50Hz	70
MICGT071	7xGN1/1 - 7x(600x400)	812-725-935h.	12,5	0,5	VAC230 50Hz	70
MICGT101	10xGN1/1 - 10x(600x400)	812-725-1145h.	16	0,5	VAC230 50Hz	70

IDEA electric combi ovens with direct steam

Mod 			kW 	V/Hz	
MICEM051	5xGN1/1 - 5x(600x400)	812-725-770h.	7,25	VAC400-3N 50Hz	70
MICEM071	7xGN1/1 - 7x(600x400)	812-725-935h.	12,5	VAC400-3N 50Hz	70
MICEM101	10xGN1/1 - 10x(600x400)	812-725-1145h.	14,5	VAC400-3N 50Hz	70
MICET051	5xGN1/1 - 5x(600x400)	812-725-770h.	7,25	VAC400-3N 50Hz	70
MICET071	7xGN1/1 - 7x(600x400)	812-725-935h.	12,5	VAC400-3N 50Hz	70
MICET101	10xGN1/1 - 10x(600x400)	812-725-1145h.	14,5	VAC400-3N 50Hz	70

IDEA electric convection ovens







Mod 			kW 	V/Hz	
MICEM023	4 x GN 2/3 - 4 x (460x340)	672-665-700h.	6,25	VAC230 50Hz	70
MICEM041	4 x GN 1/1 - 4 x (600x400)	812-725-700h.	7,25	VAC400-3N 50Hz	70
MICET023	4 x GN 2/3 - 4 x (460x340)	672-665-700h.	2,6	VAC230 50Hz	70
MICET041	4 x GN 1/1 - 4 x (600x400)	812-725-700h.	7,25	VAC400-3N 50Hz	70

PHP gas combi ovens with boiler






Mod 			kW 	kW 	V/Hz	
MLBGS071	7xGN1/1	875-825-820h.	15	0,5	VAC230 50Hz	70
MLBGS072	7xGN2/1-14xGN1/1	1170-895-820h.	30	1	VAC230 50Hz	70
MLBGS101	10xGN1/1	930-825-1040h.	28	1	VAC230 50Hz	70
MLBGS102	10xGN2/1-20xGN1/1	1170-895-1040h.	40	1	VAC230 50Hz	70
MLBGS201	20xGN2/1	960-825-1810h.	48	1,8	VAC230 50Hz	70
MLBGS202	20xGN2/1-40xGN1/1	1290-895-1810h.	80	1,8	VAC230 50Hz	70

MLBGT071	7xGN1/1	875-825-820h.	15	0,5	VAC230 50Hz	70
MLBGT072	7xGN2/1-14xGN1/1	1170-895-820h.	30	1	VAC230 50Hz	70
MLBGT101	10xGN1/1	930-825-1040h.	28	1	VAC230 50Hz	70
MLBGT102	10xGN2/1-20xGN1/1	1170-895-1040h.	40	1	VAC230 50Hz	70
MLBGT201	20xGN1/1	960-825-1810h.	48	1,8	VAC230 50Hz	70
MLBGT202	20xGN2/1-40xGN1/1	1290-895-1810h.	80	1,8	VAC230 50Hz	70






PHP gas combi ovens with direct steam

Mod 		 mm	kW 	kW 	V/Hz	
MLVGS071	7xGN1/1	875-825-820h.	12	0,5	VAC230 50Hz	70
MLVGS072	7xGN2/1-14xGN1/1	1170-895-820h.	20	1	VAC230 50Hz	70
MLVGS101	10xGN1/1	930-825-1040h.	18	1	VAC230 50Hz	70
MLVGS102	10xGN2/1-20xGN1/1	1170-895-1040h.	27	1	VAC230 50Hz	70
MLVGS201	20xGN2/1	960-825-1810h.	36	1,8	VAC230 50Hz	70
MLVGS202	20xGN2/1-40xGN1/1	1290-895-1810h.	54	1,8	VAC230 50Hz	70
MLVGT071	7xGN1/1	875-825-820h.	12	0,5	VAC230 50Hz	70
MLVGT072	7xGN2/1-14xGN1/1	1170-895-820h.	20	1	VAC230 50Hz	70
MLVGT101	10xGN1/1	930-825-1040h.	18	1	VAC230 50Hz	70
MLVGT102	10xGN2/1-20xGN1/1	1170-895-1040h.	27	1	VAC230 50Hz	70
MLVGT201	20xGN1/1	960-825-1810h.	36	1,8	VAC230 50Hz	70
MLVGT202	20xGN2/1-40xGN1/1	1290-895-1810h.	54	1,8	VAC230 50Hz	70

PHP electric ovens with boiler

Mod 		 mm	kW 	V/Hz	
MLBES071	7xGN1/1	875-825-820h.	10,5	VAC400-3N 50Hz	70
MLBES072	7xGN2/1-14xGN1/1	1170-895-820h.	19	VAC400-3N 50Hz	70
MLBES101	10xGN1/1	930-825-1040h.	16	VAC400-3N 50Hz	70
MLBES102	10xGN2/1-20xGN1/1	1170-895-1040h.	31	VAC400-3N 50Hz	70
MLBES201	20xGN2/1	960-825-1810h.	31,8	VAC400-3N 50Hz	70
MLBES202	20xGN2/1-40xGN1/1	1290-895-1810h.	61,8	VAC400-3N 50Hz	70
MLBET071	7xGN1/1	875-825-820h.	10,5	VAC400-3N 50Hz	70
MLBET072	7xGN2/1-14xGN1/1	1170-895-820h.	19	VAC400-3N 50Hz	70
MLBET101	10xGN1/1	930-825-1040h.	16	VAC400-3N 50Hz	70
MLBET102	10xGN2/1-20xGN1/1	1170-895-1040h.	31	VAC400-3N 50Hz	70
MLBET201	20xGN1/1	960-825-1810h.	31,8	VAC400-3N 50Hz	70
MLBET202	20xGN2/1-40xGN1/1	1290-895-1810h.	61,8	VAC400-3N 50Hz	70

PHP electric ovens with direct steam

Mod 		 mm	kW 	V/Hz	
MLVES071	7xGN1/1	875-825-820h.	10,5	VAC400-3N 50Hz	70
MLVES072	7xGN2/1-14xGN1/1	1170-895-820h.	19	VAC400-3N 50Hz	70
MLVES101	10xGN1/1	930-825-1040h.	16	VAC400-3N 50Hz	70
MLVES102	10xGN2/1-20xGN1/1	1170-895-1040h.	31	VAC400-3N 50Hz	70
MLVES201	20xGN2/1	960-825-1810h.	31,8	VAC400-3N 50Hz	70
MLVES202	20xGN2/1-40xGN1/1	1290-895-1810h.	61,8	VAC400-3N 50Hz	70
MLVET071	7xGN1/1	875-825-820h.	10,5	VAC400-3N 50Hz	70
MLVET072	7xGN2/1-14xGN1/1	1170-895-820h.	19	VAC400-3N 50Hz	70
MLVET101	10xGN1/1	930-825-1040h.	16	VAC400-3N 50Hz	70
MLVET102	10xGN2/1-20xGN1/1	1170-895-1040h.	31	VAC400-3N 50Hz	70
MLVET201	20xGN1/1	960-825-1810h.	31,8	VAC400-3N 50Hz	70
MLVET202	20xGN2/1-40xGN1/1	1290-895-1810h.	61,8	VAC400-3N 50Hz	70

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Group Srl



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

BLAST CHILLERS

Technology of cold

04 / Reduce temperatures to raise quality

Essential in modern cooking

08 / Blast Chillers

Maximum technology conjuring minimum temperatures

10 / Cells

Space for cold



MARENO

ENJOY YOUR KITCHEN



ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

They are built using all the experience we gain in the field. We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

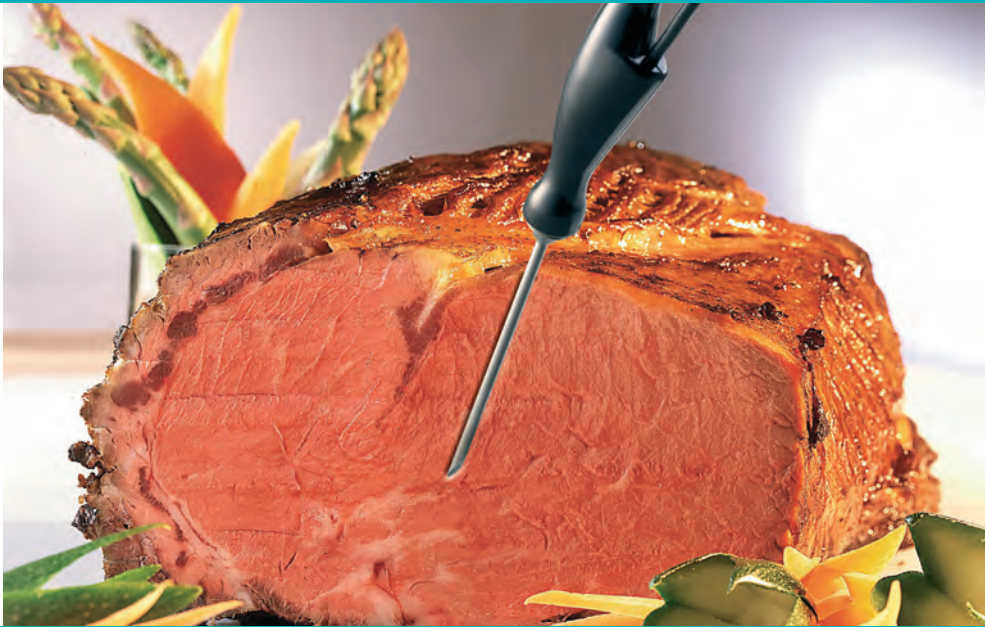
Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

REDUCE TEMPERATURES TO RAISE QUALITY

To provide you with a complete and totally efficient kitchen, Mareno proposes a line of blast chillers that will guarantee food quality and safety, and improve the organization of your operations.

Two versions are available, S and T, (programmable, with automatic defrosting and a sterilizer activation system) for six different types of blast chilling.





Chilling

Reduces temperatures from +90 to +3 °C at the core of the product. This process takes place in just 90 minutes. Food that has been chilled immediately after cooking may then be conserved in a fridge for up to 5 days.

Quick Chilling

This system creates a thermal shock which prevents bacterial proliferation and permits better and longer preservation.

Soft Quick Chilling

A constant air temperature of 0 °C inside the chamber provides ideal conditions for chilling cooked dishes such as creams, leaf vegetables, veal cutlets allowing them to be preserved at +3 °C for 5/7 days.

Hard Quick Chilling

The variable temperature of the air is controlled by the program. This setting is ideal for quicker chilling of large product sizes, extra thickness or maximum loads.

Freezing

Reduces temperatures from +90 to -18 °C at the core of the product in no more than 240 minutes. Freezing is recommended for both for cooked and fresh food, allowing them to be preserved for, respectively, up to 2 months and up to 12 months.

Quick Freezing

Powerful stuff: this rapidly brings the temperature at the core of the product down to -18 °C, thanks only to forming micro-crystals that do not damage the structural features of the food. In this way, after de-freezing, the product retains all its original quality, consistency, taste and color, and all its nutritional values.

Soft Freezing

The reduction of product temperature is achieved in two phases: in the first one product is chilled to +3 °C at the core and then, in the second phase, is frozen down to -18 °C. The Soft reduction method is especially suited to freezing raw food and semifinished articles such as meat, fish, fresh pasta and sponge cake, which can then be preserved for several months at -18 °C, while preserving all their sensorial features.

Hard Freezing

The air temperature in the freezer remains constant at -40 °C. perfect for dealing with challenging situations in terms of food quantity, thickness and urgency.

A cold but precise ally in the quest for safety

In modern restoration contexts, Blast Chillers are indispensable

and also offer outstanding advantages in terms of food safety and respect for hygiene regulations. Cold, after all, drastically slows the reproduction of dangerous micro-organisms and facilitates compliance with hygiene standards. The HACCP system guarantees food quality for consumers, while also guaranteeing restaurateurs that their appliance is working correctly.

Different models for improving organization

The use of blast chillers allows you to improve your planning of food supplies and food preservation, which leads to an increase in productivity and in the number of meals served. The range offers versatile diversification not just in cycle effectiveness but also in varying loading position, in order to meet every organizational need.

Focus on savings

Production times are reduced, and so is waste. The blast chiller also provides a 15% reduction of product weight loss. In the end it enables a more efficient use of staff in service... advantageous to both customer and restaurant. The automatic defrosting system avoids wasting electricity and ensures consistently perfect operative conditions.


















S version



T version

Description buttons of control panel

- | | | |
|---|--|---|
|  ON/OFF
Electronic control board |  PROBE SENSOR
Select the use of cycles blast chill or shock freeze |  HACCP ALARM RECALL
Reports date, duration, type, temperature max. range |
|  START/STOP
Start/Stop of blast chill cycle |  PROBE HEATING
Heating for extraction of food probe |  STERILISATION |
|  PROGRAMME
Selection and memorising |  DEFROST
Start/Stop defrost
By pressing the button for three seconds, the temperature of the evaporator probe is displayed |  PRECOOLING
Start/Stop the precooling cycle of the room |
|  HARD BLAST CHILL +3 °C
Selection of blast chill at +3 °C |  SOFT BLAST CHILL +3 °C
Selection of blast chill at +3 °C |  UP
Increase values, displays the temperature of the food probe |
|  HARD SHOCK FREEZE -18 °C
Selection of shock freeze at -18 °C |  SOFT SHOCK FREEZE -18 °C
Selection of shock freeze at -18 °C |  DOWN
Decreases values, displays cycle time elapsed |

Ideal for

✓ Professional kitchens of various sizes and serving quantities.

Blast Chillers

Maximum technology conjuring minimum temperatures

Mareno blast chillers are an indispensable tool in the kitchen, capable of permanently offering quality and freshness, safeguarding flavors and nutritional qualities of all kinds of food.





*An invaluable help
in the kitchen.*

Strengths and benefits

They are able to lower product core temperatures from +90 to +3 or -18 °C.

They make it possible to preserve foods in automatic stability at +3 or -18 °C at the end of every cycle.

They provide preservation for cooked products for 5/7 days, chilled to +3 °C, and when frozen to -18 °C, 2 months for cooked food and up to 12

months for raw food.

Easy to use, thanks also to a clear display panel, their program memory card (T version) makes it possible to program all operational parameters.

Technical details

Their HARD function applies extra refrigeration capacity for extra large loads.

Chilling and freezing can be performed automatically or manually.

Settings can be controlled via temperature probe sensors or timers: up to 4 product-core probes at a time may be used. Sterilization achieved by ozone production (O3).

Clearly readable display panels showing times, alarm signals, product core temperatures, HACCP parameters and servicing information.

Capacity for interacting with PCs or remote systems.



Cells

Space for cold

Mareno provides top-end professional refrigerated cells for all eventualities, in various sizes.





My priority is to preserve quality and freshness.

Strengths and benefits

Extremely reliable and sturdy, cell units are built entirely in AISI 304 – 18/10 stainless steel.

The freezer units and cells have rounded external and internal corners, to facilitate cleaning operations.

The doors feature extra long handles, to improve their reversibility and ensure good grip and better cleaning.



Technical details

Stainless steel internal accessories (drains, deflectors, side racks), grilles in shiny stainless steel to protect ventilators, CFC free extra-thick foaming.

Manual or automatic defrosting.

Ecological refrigerating gas (R404A).

Doors with magnetic closure, self-closing hinges.

Accessories

Necessary support elements

The world of chilling and freezing relies on the availability of various accessory elements to guarantee maximum quality preservation.

Air and water power units

Remote air and water power groups of exceptional power, reliability and silence. Optional housing for open air installment (on request).

Heated core sensor

Mareno can provide a timed heating device which makes it possible to measure core temperatures for problem-free extraction after every freezing operation (standard in the T version, on request with the S version).

There is also a Multi-Probe system, on request, which enables the use of up to 4 core sensors.

Sterilox

Compact, simple and economic, the universal sterilizer keeps all equipment free of germs and odors.

Multi-point Probe

A probe with multiple sensors, in order to be sure of the right core temperature (on request with the T version).



Technical data

Key

Mod



Models

Outside dimensions

Cell internal dimensions

Type

Core temperature °C

V/Hz



Power supply

Electric output

Output per cycle Kg

No. Trays-Distance between shelves mm

Trolley with (x) trays



Blast Chillers

Mod	mm		°C	V/Hz	kW		
MABM023S	560x595x520h.	MIXED	+90+3 • +90-18	V230 50Hz	0,96	8 • 5	3xGN 2/3
MRDR050E	790x700x800h.	POSITIVE	90+3	V230 50Hz	0,8	10	5xGN 1/1
MRDM050E	790x700x800h.	MIXED	+90+3 • +90-18	V230 50Hz	1	10 • 7	
MRDR051S	790x700x850h.	POSITIVE	90+3	V230 50Hz	1	12	
MRDM051S	790x700x850h.	MIXED	+90+3 • +90-18	V230 50Hz	1,2	12 • 8	
MRCR051S	790x700x850h.	POSITIVE	90+3	V230 50Hz	1,2	18	8xGN 1/1
MRCM051S	790x700x850h.	MIXED	+90+3 • +90-18	V230 50Hz	1,4	18 • 12	
MRCR081S	790x800x1320h.	POSITIVE	90+3	V230 50Hz	1,55	25	
MRCM081S	790x800x1320h.	MIXED	+90+3 • +90-18	V230 50Hz	2,1	25 • 16	
MRCR081T	790x800x1320h.	POSITIVE	90+3	V230 50Hz	1,55	25	12xGN 1/1
MRCM081T	790x800x1320h.	MIXED	+90+3 • +90-18	V230 50Hz	2,1	25 • 16	
MRDR121S	790x800x1800h.	POSITIVE	90+3	V400-3N/50Hz	2,1	36	
MRDM121S	790x800x1800h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	3,5	36 • 24	
MRCR121S	790x800x1800h.	POSITIVE	90+3	V400-3N/50Hz	2,1	36	12xGN 1/1
MRCM121S	790x800x1800h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	3,5	36 • 24	
MRCR121T	790x800x1800h.	POSITIVE	90+3	V400-3N/50Hz	2,2	36	
MRCM121T	790x800x1800h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	3,6	36 • 24	
MRDR161S	790x800x1950h.	POSITIVE	90+3	V400-3N/50Hz	3,3	36	16xGN 1/1
MRDM161S	790x800x1950h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	5,1	36 • 24	
MRCR161S	790x800x1950h.	POSITIVE	90+3	V400-3N/50Hz	3,3	55	
MRCM161S	790x800x1950h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	5,1	55 • 36	
MRCR161T	790x800x1950h.	POSITIVE	90+3	V400-3N/50Hz	3,3	55	24xGN 1/1
MRCM161T	790x800x1950h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	5,1	55 • 36	
MRDR222S	1100x880x1800h.	POSITIVE	90+3	V400-3N/50Hz	3,3	50	
MRDM222S	1100x880x1800h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	5,1	50 • 32	
MRCR222S	1100x880x1800h.	POSITIVE	90+3	V400-3N/50Hz	5,15	72	24xGN 1/1
MRCM222S	1100x880x1800h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	7,25	72 • 48	
MRCR222T	1100x880x1800h.	POSITIVE	90+3	V400-3N/50Hz	5,15	72	
MRCM222T	1100x880x1800h.	MIXED	+90+3 • +90-18	V400-3N/50Hz	7,25	72 • 48	



Cells

Mod	mm		♥C°	V/Hz	kW		
MRCMC20T	890x1220x2180h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	8,1	105 • 70	
MRDMC20T	890x1220x2180h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	7	70 • 48	
MRCRC20T	890x1220x2180h.	POSITIVE	90+3	3N V400-3N/50Hz	7,1	105	
MRDRC20T	890x1220x2180h.	POSITIVE	90+3	3N V400-3N/50Hz	5,2	70	
MRDRCP02T	1200x1050x2280h.	POSITIVE	90+3	3N V400-3N/50Hz	5,2	70	20xGN 1/1
MRDMCP02T	1200x1050x2280h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	7	70 • 480	
MRCMCP02T	1200x1050x2280h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	8,1	105 • 70	
MRCRCP02T	1200x1050x2280h.	POSITIVE	90+3	3N V400-3N/50Hz	7,1	105	
MRDRC40T	1500x1350x2230h.	POSITIVE	90+3	3N V400-3N/50Hz	7,8	150	
MRDMC40T	1500x1350x2230h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	14,5	150 • 100	
MRCRC40T	1500x1350x2230h.	POSITIVE	90+3	3N V400-3N/50Hz	11,3	210	
MRCMC40T	1500x1350x2230h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	14,5	210 • 135	20xGN 2/1
MRDRC42T	1500x1350x2230h.	POSITIVE	90+3	3N V400-3N/50Hz	7,8	150	40xGN 1/1
MRDMC42T	1500x1350x2230h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	11,5	150 • 100	
MRCRC42T	1500x1350x2230h.	POSITIVE	90+3	3N V400-3N/50Hz	11,3	210	
MRCMC42T	1500x1350x2230h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	14,5	210 • 135	
MRDRC82T	1500x1350x2230h.	POSITIVE	90+3	3N V400-3N/50Hz	14	300	
MRDMC82T	1500x1350x2230h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	16,5	300 • 200	2x20xGN 2/1
MRCRC82T	1500x1350x2230h.	POSITIVE	90+3	3N V400-3N/50Hz	19,2	420	2x40xGN 1/1
MRCMC82T	1500x1350x2230h.	MIXED	+90+3 • +90-18	3N V400-3N/50Hz	24	420 • 270	

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Group Srl



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

SELF SERVICE 700

An agile line for the self-service sector

06 / Dispensers

Aesthetics and Practicality

10 / Neutral and auxiliary elements

A complete proposal

13 / Warmed Drop-in elements

Warm choices for every setting

07 / Heated elements

Warm dishes always ready

12 / Elements housing Star 60 cooking devices

The pleasure of instant cooking

14 / Cooled Drop-in elements

Coolness to suit all styles

08 / Refrigerated elements and display cabinets

The right coolness for taste





ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

MAXIMUM FLEXIBILITY AT YOUR SERVICE

Attractive and functional, smaller and more agile than the Self-Service 867 line, Self 700 is intended for smaller restoration contexts. Conceived for schools, self-service units for small companies and for smallish hotel restaurants, this modular line is simple to install and move.

A system that adapts according to your needs

Versatile and imaginative, Self 700 need not occupy much space and can be mounted on wheels to increase its adaptability. Between breakfast, lunch and dinner, the displays and modules can be quickly rearranged to deal with meal-by-meal requirements.

Maximum personalization

To elegantly match the rooms that house them, the elements can be personalized with panels of the desired material and color. The modules are also available in Drop-in versions, and can be built-in to walls or fittings.

Functionality teamed with design

Self 700 offers elegant slim-line elements that create a pleasant atmosphere while being easy and practical to use. Its tasteful contemporary design is conceived to harmoniously enhance its surroundings, thanks also to its aesthetic versatility.

Long-lasting quality

Made from top-quality, dependable materials and components, Self 700 offers compelling guarantees in terms of hygiene and durability. Made with AISI 304 stainless steel, it has reinforced 50 mm tops with rounded edges in 1.2 mm thick AISI 304 stainless steel, plus tanks with

radial corners, height-adjustable feet, front and lateral paneling as standard fittings. Neutral and heated cabinets are fitted with double doors, and refrigerated compartments have hinged doors with insulation and magnetic seal.





Facts and figures

81 models
8 product families
Constructed in AISI 304 stainless steel
50 mm h tops

Ideal for

- ✓ small restaurant contexts
- ✓ school meals
- ✓ self-service units for small companies
- ✓ hotel restaurants

Dispensers

Aesthetics and Practicality



The column-shaped display and distribution units provide a handsome, easy and effective way of preserving foods and liquids while also making them accessible to users.

Strengths and benefits

The range includes free-standing solutions for drinking-glass, trays, bread, napkins, tablecloths and cutlery.

The structures are extremely sturdy, thanks to the use of 1.5 mm steel profiles.



Technical details

Cutlery dispenser unit with room for 5 separate containers.

Hopper bread dispenser with a capacity of roughly 45 Liters.

Glass dispenser with a capacity of 4 baskets holding

24 to 49 glasses per basket.

With rounded front panel base.

Elements fitted with incorporated height-adjustable feet.



Heated elements

Warm dishes always ready

The Self 700 line always offers dishes at exactly the right temperature, thanks to its units with heating glass and water-boiling elements in heated cabinets or open compartments.

Strengths and benefits

The capacious elements can house between 2 and 4 GN 1/1 basins with a maximum depth of 200 mm.

The warmth is provided by adhesive electric elements in direct contact with the containers, equipped with safety thermostats.



Technical details

Containers with sloped bottom to improve water drainage.

Thermostatic control adjustable from 30° to 90°C, main switch with on/off pilot light.

The bain marie is fitted with

a mechanical thermometer that visualizes its water temperature.

Water supplied to the bath by means of a solenoid valve switch.

Tank supplied complete with drain and removable overflow.

Glass heating elements with hotplates in from 2 to 4 GN 1/1 zones, at 0.25 kW per zone.

Six temperature-level energy adjuster, from +40 to 100°C.

Ventilated heated cabinet with sliding doors.

Refrigerated elements

The right coolness for taste

For salads, desserts and all foods that requires cool storage, the Self 700 line offers 6 different options including cooled shelving or basins, open compartments or cooled cabinets.

Strengths and benefits

The cooled basins provide excellent conservation for cold drinks or cold dishes and salads.

Designed for desserts, the refrigerated shelves come with practical supporting grilles.

The cooled surfaces beneath the main top feature a highly efficient system that control temperature and regulation of humidity and ventilation.



Technical details

Independent electronic thermostats are adjustable between 0 and +8° C, with automatic defrosting.

Top with 30 mm deep basin and perforated false bottom in stainless steel. Can be fitted with 3 or 4 GN 1/1 containers, h max 20 mm.

Tank 110 mm deep with perforated false bottom in

stainless steel. Can be fitted with 3 or 4 GN 1/1 containers, h max 100 mm.

Sloping tops and tanks facilitate water drainage.

Ventilated **refrigerated compartment**, fitted with mounts for racks or GN 1/1 containers.
Illuminated main switch, humidity control.

Thermal insulation made of high-density polyurethane.

Refrigerating unit with air condensation.

Thermometer for temperature visualization.

Remote refrigeration unit on request.

Refrigerated display cabinets

Cool food: attractive and delicious

Four different models providing maximum display visibility for dishes, perfectly cooling and conserving all kinds of food and drinks.

Strengths and benefits

All models are equipped with a highly efficient cooling system providing temperatures between +4 and +15 °C.

In order to constantly monitor correct preservation, the cooler cabinets have one digital electronic thermostat per shelf and one per unit.



Technical details

4 models with refrigerated tank or top and 4 GN1/1 containers on bridged support or refrigerated unit.

The display cabinets come with 2 stainless steel grille shelves.

Fitted with highly practical doors that can be lifted from the tray runner side, and sliding glass doors on the operator's side.



Neutral elements

More space for personalized layouts

The Self 700 self-service line offers various neutral elements, to allow users to arrange the spaces according to their particular needs and circumstances for storing and distributing foods and drinks.

Strengths and benefits

Self 700 offers generous tops with rounded edges (h 50 mm and thickness 12/10), providing extra workspace and storage and display area.

Self 700 offers many options, including neutral bridged tops, cabinet-type displays, ventilated warm cupboards and elements for holding trolleys.

All elements are available in sizes 80, 120 and 150 cm.



Technical details

The elements in neutral or hot cabinets are fitted with sliding doors.

The elements for trolley storage have electric sockets.



Auxiliary elements

Made-to-measure advantages

The Self 700 line also offers various auxiliary elements that facilitate service optimization and adaptation of layout to fit the architectural spaces.

Strengths and benefits

The line includes cash desks and corner sections, to be assembled and personalized according to need.



Technical details

Cash desks: right or left cash registers, with or without protection, made of AISI 304 steel, fitted with lockable drawer, power socket on the operator's side plus foot-rest.

Corner sections: external and internal corner elements, with angles of 45 or 90°.



Elements housing Star 60 cooking devices

The pleasure of instant cooking

The Self 700 line can also provide facilities for instant cooking, with elements predisposed to house Star 60 electric hotplate cooking devices.

Strengths and benefits

Star 60 cooking appliances can be modified according to the menu or to special service requirements.

Each element can be used on its own, and can be installed on wheels for short or temporary service.



Technical details

120 cm and 150 cm units can accommodate all combinations of Star 60 cooking modules.

The modules come with inbuilt electric sockets.



Warmed Drop-in elements

Warm choices for every setting

The warming elements are also available in a Drop-in version that can be inbuilt in already existing furnishings or features created especially for this purchase. Also available are hot ceramic glass hotplates, water baths or dry warmers.

Strengths and benefits

The warming elements can fit either 2/ 3 or 4 GN 1/1 containers. These are available either with hotplates or basins.

The heat is provided by adhesive electric elements in direct contact with the external surface, and equipped with safety thermostats.



Technical details

Available with or without shelf predisposed for mounting structures above it.

Elements with tanks: for GN 1/1 basins, maximum depth 200 mm.

Command box with adjustable electronic thermostat for temperatures between 30 and 90° C.

Water supplied to the bath by means of a solenoid valve switch. Tank supplied complete with drain and

removable overflow.

Glass heating elements

with hotplate with from 2 to 4 GN 1/1 zones, at 0.25 kW per zone. With on/off pilot light.

Six temperature-level energy adjuster, from +40 to 100 °C.

Cooled Drop-in elements

Coolness to suit all styles

For the presentation and distribution of cold dishes too, the 700 line also offers Drop-in options which can be installed in various elements or furnishing structures.

Strengths and benefits

The line offers 6 models with cooling tops or basins, and 4 models with cooled cabinet display units perfect for preserving foodstuffs and drinks.

The refrigerated tops and basins can set temperatures between 0 and +8 °C, the chilled cabinet displays between +4 and +15 °C.

All cooling elements have independent electronic thermostatic controls, a main switch plus automatic defrosting.



Technical details

Available with a top predisposed for mounting further structures above it.

Sloping tops and tanks facilitate water drainage.

Top with basin 30 mm deep and perforated false bottom in stainless steel.

Can be fitted with 2/3 or 4 GN 1/1 containers, h max 20 mm.

Tank 210 mm deep with perforated false bottom in stainless steel. Can be fitted with 3 or 4 GN 1/1 shallow basins, h max 200 mm. Sloping tops and tanks facilitate water drainage.

The **refrigerated display cabinets** come with 2 stainless steel grille shelves. Fitted with highly practical doors that can be lifted from the tray runner side, and sliding glass doors on the operator's side.

Accessories

Providing tailor-made services

To personalize and make the way you organize your meal distribution really special, the Self 700 line can offer you a whole range of accessories.

Strengths and benefits

We have superstructures with a shelf in plate glass or steel, glass breath barriers, linear and angular tray runners, plus couplings for tray runners.

And then there are neutral and heated plate lifts, drinking glass dispensers, lighting and heating kits, wheel kits and power-socket kits, as well as shelves and partitions for neutral cabinets plus front and side skirting.

And to provide an ideal service, hot display units with glass-ceramic shelves and bain-marie trolleys, plate dispensers and tray recovery stacks.
























Technical details

All accessories are made with materials and components of elevated quality and reliability.






Technical data

Key

Mod	Models	 mm	Well size	 	Warmer compartment		Cutlery containers
 mm	Outside dimensions		Open cupboards	 mm	Drop-In		Trays
V/Hz	Power supply		Service trolley dimensions		Fit-in space	 lt.	Well capacity
 kW 	Electric output		Compartment		Glasses	 mm	Cooking surface
 °C	Temperature adjustment	 	Refrigerated compartment	 	Star60 elements		












Dispensers

Mod	 mm	 lt			
SDCB7	710-700-1790h.	-	196	-	260
SDVPPT7	710-700-1790h.	45	-	40	260
SDCBA7	710-700-1050h.	-	196	-	-
SDVPPA7	710-700-1050h.	45	-	40	-



Bain marie elements

Mod	 mm	 mm	 kW	 °C	 		V/Hz	 kW 
SVCB708	800-700-900h.	2 x GN1/1 210h.	1 x 1,4 kW	+30+90°C	-	•	VAC230 50/60Hz	1,4
SVCB712	1200-700-900h.	3 x GN1/1 210h.	1 x 2,1 kW	+30+90°C	-	•	VAC400 3N 50/60Hz	2,1
SVCB715	1500-700-900h.	4 x GN1/1 210h.	1 x 2,8 kW	+30+90°C	-	•	VAC400 3N 50/60Hz	2,8
SVAC712	1200-700-900h.	3 x GN1/1 210h.	1 x 2,1 kW	+30+90°C	•	-	VAC400 3N 50/60Hz	4,6
SVAC715	1500-700-900h.	4 x GN1/1 210h.	1 x 2,8 kW	+30+90°C	•	-	VAC400 3N 50/60Hz	5,3



Elements with heated glass top

Mod	 mm	 mm	 mm	 kW	 °C	 		V/Hz	 kW 
SPCB708	800-700-900h.	2 x GN1/1	640x510	1 x 0,5 kW	+40+100°C	-	•	VAC230 50/60Hz	0,5
SPCB712	1200-700-900h.	3 x GN1/1	960x510	1 x 0,75 kW	+40+100°C	-	•	VAC230 50/60Hz	0,75
SPCB715	1500-700-900h.	4 x GN1/1	1280x510	1 x 1 kW	+40+100°C	-	•	VAC230 50/60Hz	1
SPAC712	1200-700-900h.	3 x GN1/1	960x510	1 x 0,75 kW	+40+100°C	•	-	VAC400 3N 50/60Hz	3,25
SPAC715	1500-700-900h.	4 x GN1/1	1280x510	1 x 1 kW	+40+100°C	•	-	VAC400 3N 50/60Hz	3,5



Refrigerated elements

Mod	mm	mm			°C	V/Hz	
SPRG712	800-700-900h.	3 x GN1/1 25h.	-	•	0+8°C	VAC230 50Hz	0,35
SPRG715	1200-700-900h.	4 x GN1/1 25h.	-	•	0+8°C	VAC230 50Hz	0,35
SVRG712	1500-700-900h.	4 x GN1/1 110h.	-	•	0+8°C	VAC230 50Hz	0,35
SVRG715	1200-700-900h.	4 x GN1/1 110h.	-	•	0+8°C	VAC230 50Hz	0,35
SPAR715	1500-700-900h.	4 x GN1/1 25h.	•	-	0+8°C	VAC230 50Hz	0,7
SVAR715	1500-700-900h.	4 x GN1/1 110h.	•	-	0+8°C	VAC230 50Hz	0,7



Refrigerated display cabinets

Mod	mm	mm			°C	V/Hz	
SPERG715	1500-700-1700h.	4 x GN1/1 25h.	-	•	0+8°C	VAC230 50Hz	0,9
SVERG715	1500-700-1700h.	4 x GN1/1 110h.	-	•	0+8°C	VAC230 50Hz	0,9
SPEAR715	1500-700-1700h.	4 x GN1/1 25h.	•	-	0+8°C	VAC230 50Hz	1,25
SVEAR715	1500-700-1700h.	4 x GN1/1 110h.	•	-	0+8°C	VAC230 50Hz	1,25



Neutral elements

Mod	mm					°C	V/Hz	
SNG708	800-700-900h.	•	-	-	-	-	-	-
SNG712	1200-700-900h.	•	-	-	-	-	-	-
SNG715	1500-700-900h.	•	-	-	-	-	-	-
SNA708	800-700-900h.	-	-	•	-	-	-	-
SNA712	1200-700-900h.	-	-	•	-	-	-	-
SNA715	1500-700-900h.	-	-	•	-	-	-	-
SNAC712	1200-700-900h.	-	-	-	•	+30+90°C	VAC230 50/60Hz	2,5
SNAC715	1500-700-900h.	-	-	-	•	+30+90°C	VAC230 50/60Hz	2,5
SIC708	800-700-900h.	•	600x600	-	-	-	-	-
SIC712	1200-700-900h.	•	1000x600	-	-	-	-	-
SIC715	1500-700-900h.	•	1300x600	-	-	-	-	-



Cash-desk units

Mod	mm
SCB7DX	1200-700-900h.
SCB7SX	1200-700-900h.



Elements housing Star 60 cooking appliances

Mod	mm	mm		
SSK712	1200-700-900h.	1030x650	-	-
SSK715	1500-700-900h.	1330x650	-	-



Warmed Drop-in elements

Mod	mm	mm	mm	kW	°C			V/Hz	kW
SDVC08	750-650-261h.	2 x GN1/1 210h.	-	1 x 1,4 kW	+30+90°C	-	-	VAC230 50/60Hz	1,4
SDVC12	1080-650-261h.	3 x GN1/1 210h.	-	1 x 2,1 kW	+30+90°C	-	-	VAC230 50/60Hz	2,1
SDVC15	1400-650-261h.	4 x GN1/1 210h.	-	1 x 2,8 kW	+30+90°C	-	-	VAC230 50/60Hz	2,8
SDVC08S	820-650-260h.	2 x GN1/1 210h.	-	1 x 1,4 kW	+30+90°C	-	-	VAC230 50/60Hz	1,4
SDVC12S	1220-650-260h.	3 x GN1/1 210h.	-	1 x 2,1 kW	+30+90°C	-	-	VAC230 50/60Hz	2,1
SDVC15S	1520-650-260h.	4 x GN1/1 210h.	-	1 x 2,8 kW	+30+90°C	-	-	VAC230 50/60Hz	2,8
SDPC08	750-650-96h.	2 x GN1/1	640x510	1 x 0,5 kW	+30+90°C	-	-	VAC230 50/60Hz	0,5
SDPC12	1080-650-96h.	3 x GN1/1	960x510	1 x 0,75 kW	+30+90°C	-	-	VAC230 50/60Hz	0,75
SDPC15	1400-650-96h.	4 x GN1/1	1280x510	1 x 1 kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDPC08S	820-650-90h.	2 x GN1/1	640x510	1 x 0,5 kW	+30+90°C	-	-	VAC230 50/60Hz	0,5
SDPC12S	1220-650-90h.	3 x GN1/1	960x510	1 x 0,75 kW	+30+90°C	-	-	VAC230 50/60Hz	0,75
SDPC15S	1500-650-90h.	4 x GN1/1	1280x510	1 x 1 kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC08	750-650-316h.	2 x GN1/1 210h.	-	1 x 1 kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC12	1080-650-316h.	3 x GN1/1 210h.	-	1 x 2 kW	+30+90°C	-	-	VAC230 50/60Hz	2
SDVVC15	1400-650-316h.	4 x GN1/1 210h.	-	1 x 3 kW	+30+90°C	-	-	VAC230 50/60Hz	3
SDVVC08S	820-650-316h.	2 x GN1/1 210h.	-	1 x 1 kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC12S	1220-650-316h.	3 x GN1/1 210h.	-	1 x 2 kW	+30+90°C	-	-	VAC230 50/60Hz	2
SDVVC15S	1520-650-316h.	4 x GN1/1 210h.	-	1 x 3 kW	+30+90°C	-	-	VAC230 50/60Hz	3



Corner units

Mod	mm
SAE745	755-700-900h.
SAE790	800-800-900h.
SAI745	755-700-900h.
SAI790	1000-1000-900h.



Trolley

Mod	mm	V/Hz	kW
CD-24	380-670-910h.	VAC230 50Hz	1
CDP130	840-465-930h.	-	-
CDP130R	840-465-930h.	VAC230 50Hz	1
CPV	600-650-1600h.	-	-



Cooled Drop-in elements

Mod	mm	mm	❄️	☰	°C	V/Hz	kW ⚡
SDPR08	750-650-261h.	2 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,23
SDPR12	1080-650-261h.	3 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,23
SDPR15	1400-650-261h.	4 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,3
SDPR08S	820-650-260h.	2 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,23
SDPR12S	1220-650-260h.	3 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,23
SDPR15S	1520-650-260h.	4 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,3
SDVR08	750-650-96h.	2 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,23
SDVR12	1080-650-96h.	3 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,23
SDVR15	1400-650-96h.	4 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,3
SDVR08S	820-650-90h.	2 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,23
SDVR12S	1220-650-90h.	3 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,23
SDVR15S	1520-650-585h.	4 x GN1/1 H=200	-	-	0+8°C	VAC230 50Hz	0,3
SDEPR12	1200-650-1315h.	3 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,9
SDEPR15	1500-650-1315h.	4 x GN1/1 H=25	-	-	0+8°C	VAC230 50Hz	0,9
SDEVR12	1200-650-1385h.	3 x GN1/1 H=110	-	-	0+8°C	VAC230 50Hz	0,9
SDEVR15	1500-650-1385h.	4 x GN1/1 H=110	-	-	0+8°C	VAC230 50Hz	0,9

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Spa



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

SELF SERVICE 867

Linear and free flow products

06 / Dispensers

The elegance of simplicity

10 / Neutral and auxiliary elements

Great work spaces

14 / Central island cooling elements

Cutting-edge cooling

07 / Heated elements

The pleasure of hot dishes

12 / Elements for housing Drop-In and Star 60 cooking appliances

The taste of express cookery

15 / Drop-in elements

Warmed or refrigerated, perfect for every situation

08 / Refrigerated elements and display cabinets

Many models for the right coolness





ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

GREAT QUALITY FOR GREAT NUMBERS

The Mareno Self-Service 867 Line offers an ideal solution for catering situations whose aim is efficient handling of a large number of optimum quality meals.

Built with a robust steel structure, with a 15/10 top and stainless steel panels with a Scotch Brite finish.

Priority for multiple functions

Self-Service 867 is a serving system which combines simplicity and robustness, elegance and functionality. It offers numerous elements which contribute to a pleasant and secure setting which rigorously respects all hygienic and sanitary regulations. It enables optimal organization of space so as to facilitate the flow of people while always offering high quality cooking.

Self-Service for palate and eyes

The equipment used in the 867 line creates a welcoming, comfortable and practical atmosphere for diners. Various elements help to optimize the presentation and distribution of dishes, offering maximum food visibility and ensuring high quality at perfect temperatures... whether for hot or cold dishes.

Linear or with islands

To meet all kinds of requirements, the 867 line offers two different structural solutions which can also be mixed together: a linear format or a freer distribution in varying islands. The free flow set-up facilitates diner access, making it possible to quickly serve a greater number of people while avoiding irritating queues. It also makes it easier to vary food choices by

creating theme-islands (desserts, ethnic cooking, gluten-free zones, etc.). This lay-out is particularly suitable for serving upwards of 350 people.

Maximum flexibility

Versatile and functional, the Self-Service 867 range is ideal for offering countless configurations, making it possible to choose tailor-made solutions according to space and other requirements. It also facilitates personalizations, because its elements can be lined with materials and colours to suit the style of their surroundings. It can be supplied on wheels or with adjustable-height legs. The possibility of its various interconnections being effected inside the main body facilitates installation flush with brick walls.

A complete range

The Self-Service 867 line includes numerous solutions for designing a totally complete self-serving catering area, including distributors, heated elements, cooled displays, and neutral or auxiliary elements. It can also offer elements for inserting individual cooking surfaces and drop-in units for manual cooking.





Facts and figures

140 models
10 product families
Constructed in AISI 304 stainless steel
60 mm h tops

Ideal for

- ✓ large-scale catering
- ✓ company restaurants
- ✓ school and university canteens
- ✓ hospital canteens
- ✓ large mountain refuges
- ✓ service stations

Dispensers

The elegance of simplicity



With their ultra-simple design, the column distributors offer a practical and efficient service with a striking aesthetic impact.

Strengths and benefits

The streamlined and elegant structure is extremely sturdy, thanks to the use of 1.5 mm steel profiles.

The range includes free-standing solutions for drinking-glass for trays, bread, napkins, tablecloths and cutlery.



Technical details

Cutlery dispenser unit with a capacity of 5 separate containers.

Hopper bread dispenser with a capacity of roughly 45 Liters.

Glass dispenser with a capacity of 4 baskets holding 24 to 49 glasses per basket.

With rounded front panel base.

Elements fitted with incorporated height-adjustable feet.

Heated elements

The pleasure of hot dishes

In order to be able to guarantee food at the correct temperature at all moments, the line offers shelves in glass ceramic, water bain maries on warm cabinets or open compartments, or dry warmers in open compartments.

Strengths and benefits

The main elements are amply capacious, sizes between 2 and 5 GN 1/1 containers with a maximum depth of 200 mm.

The heat is provided by adhesive electric heating elements in direct contact with the containers, equipped with safety thermostats.



Technical details

Containers with sloped bottom to improve water drainage.

Thermostatic control adjustable from 30° to 90 °C, main switch with on/off pilot light.

The bain marie is fitted with a mechanical thermometer that visualizes its water temperature.

Water supplied to the bath by means of a solenoid valve switch.

Tank supplied complete with drain and removable overflow.

Glass heating elements with hotplates in from 2 to 4 GN 1/1 zones, at 0.25 kW per zone.

Six temperature-level energy adjuster, from +40 to 100 °C

Refrigerated elements

Many models for the right coolness

For drinks, and for all food that requires cool storage, the Self-Service 867 line offers no less than 10 different models: with top or refrigerated tank, open compartments or cooled cabinets.

Strengths and benefits

The cooled tanks provide excellent conservation for cold drinks or cold dishes and salads.

The refrigerated shelf cabinets are perfect for desserts, and come with practical grille shelving.

The refrigerated bases under the top feature a highly efficient system that controls temperature, humidity and ventilation.



Technical details

Independent electronic thermostats are adjustable between 0 and +8° C, with automatic defrosting.

Top with 40 mm deep tank and perforated false bottom in stainless steel. Can be fitted with 3 or 5 GN 1/1 containers, h max 25 mm.

Tank 110 mm depth with perforated false bottom in

stainless steel. Can be fitted with 3 or 5 GN 1/1 containers, h max 100 mm.

Ventilated and refrigerated compartment with rounded corners, fitted with mounts for racks or GN 1/1 containers.

Illuminated main switch, humidity control.

Thermal insulation made of high-density polyurethane.

Refrigerating unit with air condensation.

Thermometer for temperature visualization.

Remote refrigerating unit on request.

Refrigerated display cabinets

Cooled food and drinks on display

Conceived and designed for cooling and storing food and drinks, the refrigerated display cabinets are completely transparent, in order to offer 100% product visibility.

Strengths and benefits

All models are equipped with a highly efficient cooling system which ensures temperature settings between +4 and +15° C.

In order to be able to constantly monitor correct preservation, the cooler cabinets have one digital electronic thermostat per shelf and one per unit.



Technical details

4 models with refrigerated tank or top and 4 GN1/1 containers over neutral base or refrigerated unit.

The display cabinets come with three stainless steel grille shelves.

Fitted with highly practical doors that can be lifted from the tray runner side, and sliding glass doors on the operator's side.



Neutral elements

Great work spaces



Self-Service 867 offers indispensable neutral elements to increase the available space and make work more comfortable and efficient.

Strengths and benefits

Self-Service 867 also offers 19 options of base unit elements, between neutral, hot or open cabinets, basic elements for dispensing beverages, neutral elements to continue the front facing or to insert trolleys and cooking utensils.

To ensure maximum choice, the elements are available in sizes ranging from 60 to 200 cm.



Technical details

The elements in neutral or hot cabinets are fitted with sliding doors.

The elements for distributing beverages with automatic dispensers have an open compartment without a bottom shelf and a drip tray with a removable false bottom.

The elements for trolley storage have electric sockets.

Auxiliary elements

Tailor made elegance and functions

In order to cater for all customer requirements, Mareno provides various auxiliary elements to help optimize service and adapt the configuration to the size and shape of available spaces.

Strengths and benefits

The line includes rounded terminal elements, plus cash desks and corner sections, to be assembled and personalized according to need.



Technical details

Cash desks: right or left cash registers, with or without protection, made of AISI 304 steel, fitted with drawer and lock, power socket on the operator's side plus foot-rest.

Corner sections: external and internal corner elements, with angles of 45 or 90°.

Rounded terminal elements.

Elements for housing Drop-In cooking appliances

The taste of express cookery

The Self-Service 867 line offers a wide range of elements designed to house electric cooking appliances from the 60 line, used to prepare and cook express dishes in front of the diner.

Strengths and benefits

The line is designed to house Drop-in elements from the Star 60 line.

Self-Service 867 offers extraordinary compositional flexibility: equipment can be adapted according to the menu and substituted when required.



Technical details

Elements sized 120, 160 and 200 cm, are available in the versions with neutral cabinet or open compartment, and can accommodate all combinations of Drop-In cooking appliances.



Elements housing Star 60 cooking appliances

All the flair of instant cookery

Flexible and versatile, the 867 line comes with elements for housing the electric appliances of the Star 60 series.

Strengths and benefits

These cooking devices can be changed according to the menu or to special service requirements.

This element can be used on its own, and can be installed on wheels for short or temporary service.



Technical details

The modules are pre-fitted for electric sockets.



Central island cooling elements

Cutting-edge cooling

The preservation and presentation of cold dishes is transformed to become an island, more suitable to the needs of sizable self-service situations.

Strengths and benefits

Self-Service 867 offers 6 central island models with refrigerated tops or tanks.

It also provides independent electronic thermostatic controls with a range from 0 to 8°C, backlight main switch and automatic defrosting.



Technical details

Top with basin 40 mm deep and perforated false bottom in stainless steel. Can be fitted with 3 or 5 GN /1/1 containers, h max 25 mm.

Tank 110 mm deep with perforated false bottom in stainless steel.

Can be fitted with 3 or 5 GN /1/1 containers, h max 100 mm.

Inclined tops and tanks facilitate water drainage.

Refrigerating unit with air condensation.



Warmed Drop-in elements

Perfect for every situation

To install specific solutions in harmony with the furnishings and style of the space, there are various heated Drop-in options to choose from.

Glass ceramic hotplates are also available, water bain marie or dry warmers.

Strengths and benefits

The heating elements can fit either 2/ 3/ or 4 GN 1/1 containers. These are available either with hotplates or tanks.

The heat is provided by adhesive electric elements in direct contact with the external surface, and equipped with safety thermostats.



Technical details

Available with or without pre-fitted top for mounting top structures.

Elements with tanks: for GN 1/1 containers, maximum depth 200 mm.

Control box with adjustable electronic thermostat

between 30 and 90° C and main switch.

Water supplied to the tanks by means of a solenoid valve switch.

Tank supplied complete with drain and removable overflow.

Glass heating elements

with heated top from 2 to 4 GN 1/1 zones, at 0.25 kW per zone.

With on/off pilot light.

Six temperature-level energy adjuster, from +40 to 100°C.

Refrigerated Drop-in elements

Coolness to suit all tastes

For the presentation and distribution of cold dishes and drinks, the 867 line also offers Drop-in options which can be installed in every element or furnishing structure.

Strengths and benefits

The line provides 10 models with refrigerated surfaces or tanks, in order to always ensure perfect preservation.

The refrigerated tops and tanks can set temperatures between 0 and +8° C, the chilled display cabinets between +4 and 15° C.

All cooling elements have independent electronic thermostatic controls, a main switch and automatic defrosting.



Technical details

Available with or without working top prepared for mounting structures above it. Inclined tops and tanks facilitate water drainage.

Top with tank 30 mm deep and perforated false bottom in stainless steel. Can be fitted with 2/3/or 4 GN 1/1

containers, h max 20 mm.

Tank 210 mm deep with perforated false bottom in stainless steel. Can be fitted with 3 or 4 GN /1/1 containers, h max 200 mm.

Inclined tops and tanks facilitate water drainage.

The **refrigerated** display cabinets come with 2 stainless steel shelves.

Fitted with highly practical doors that can be lifted from the tray runner side, and sliding glass doors on the operator's side.

Accessories

Countless elements for unique configurations

The 867 line offers a huge range of accessories, in order to offer specific solutions to fit with the surroundings and with the real needs.

Strengths and benefits

We have superstructures with 1 or 2 shelves in glass or steel, glass breath barriers, flat headers and end panels, linear and angular tray runners, plus couplings for tray runners.

And then there are neutral and heated plate lifts, drinking glass dispensers, lighting and heating kits, wheel kits and power-socket kits, as well as shelves and partitions for neutral cabinets and front and side skirting.

And to provide an ideal service, hot display units with glass-ceramic shelves and bain-marie trolleys, plate dispensers and tray recovery stacks.





















Technical details

All accessories are made with materials and components of elevated quality and reliability.






Technical data

Key

Mod	Models	 mm	Well capacity	 	Warmer compartment		Cutlery containers
 mm	Outside dimensions		Open cupboards	 mm	Drop-In		Trays
V/Hz	Power supply		Service trolley dimensions		Fit-in space	 mm	Cooking surface
kW 	Electric output		Compartment		Glasses	 lt.	Well capacity
 °C	Temperature adjustment		Refrigerated compartment		Star60 elements		











Dispensers

Mod	 mm	 lt.			
SDCB7	710-700-1790h.	-	196	-	260
SDCB7	710-700-1790h.	45	-	40	260
SDCBA7	710-700-1050h.	-	196	-	-
SDVPPA7	710-700-1050h.	45	-	40	-
SDCB	690-800-1600h.	-	320	-	-
SDP	620-630-330h.	-	-	14	-
SDPAN	600-600-600h.	65	-	-	-
SDVPPT	690-800-1790h.	65	-	14	260
SDVTT	690-800-1200h.	-	-	-	260
SDVTTP	690-800-1200h.	-	-	14	260



Bain marie elements

Mod	 mm	 mm	 kW	 °C	 		V/Hz	 kW
SVCG08	800-867-900h.	2xGN1/1 210h	1x1,4kW	+30+90°C	-	•	VAC230 50/60HZ	1,4
SVCG12	1200-867-900h.	3xGN1/1 210h	1x2,1kW	+30+90°C	-	•	VAC400 3N 50/60HZ	2,1
SVCG16	1600-867-900h.	4xGN1/1 210h	1x2,8kW	+30+90°C	-	•	VAC400 3N 50/60HZ	2,8
SVCG20	2000-867-900h.	3xGN1/1 210h	1x3,5kW	+30+90°C	-	•	VAC400 3N 50/60HZ	3,5
SVVCG08	800-867-900h.	4xGN1/1 210h	1x1kW	+30+90°C	-	•	VAC230 50/60HZ	1
SVVCG12	1200-867-900h.	3xGN1/1 210h	1x2kW	+30+90°C	-	•	VAC400 3N 50/60HZ	2
SVVCG16	1600-867-900h.	4xGN1/1 210h	1x3kW	+30+90°C	-	•	VAC400 3N 50/60HZ	3
SVVCG20	2000-867-900h..	5xGN1/1 210h	1x4kW	+30+90°C	-	•	VAC400 3N 50/60HZ	4
SVAC12	1200-867-900h.	3xGN1/1 210h	1x2,1kW	+30+90°C	2,5kW	-	VAC400 3N 50/60HZ	4,6
SVAC16	1600-867-900h.	4xGN1/1 210h	1x2,8kW	+30+90°C	2,5kW	-	VAC400 3N 50/60HZ	5,3
SVAC20	2000-867-900h.	5xGN1/1 210h	1x3,5kW	+30+90°C	2,5kW	-	VAC400 3N 50/60HZ	6



Elements with heated glas top

Mod	mm	mm	mm	kW	°C			V/Hz	kW
SPCG08	800-867-900h.	2 x GN1/1	640x510	1x0,5kW	+40+90°C	-	•	VAC230 50/60Hz	0,5
SPCG12	1200-867-900h.	3 x GN1/1	960x510	1x0,75kW	+40+90°C	-	•	VAC230 50/60Hz	0,75
SPCG16	1600-867-900h.	4 x GN1/1	1280x510	1x1kW	+40+90°C	-	•	VAC230 50/60Hz	1
SVCG20	2000-867-900h.	5 x GN1/1	1600x510	1x1,25kW	+40+90°C	-	•	VAC230 50/60Hz	1,25
SPAC12	1200-867-900h.	2 x GN1/1	960x510	1x0,75kW	+40+90°C	2,5kW	-	VAC400 3N 50/60Hz	3,25
SPAC16	1600-867-900h.	3 x GN1/1	1280x510	1x1kW	+40+90°C	2,5kW	-	VAC400 3N 50/60Hz	3,5
SPAC20	2000-867-900h.	4 x GN1/1	1600x510	1x1,25kW	+40+90°C	2,5kW	-	VAC400 3N 50/60Hz	3,75



Refrigerated elements

Mod	mm	mm			°C	V/Hz	kW
SPRG12	1200-867-900h.	3xGN1/1 25h.	-	•	0°+8°C	VAC230 50HZ	0,23
SPRG16	1600-867-900h.	4xGN1/1 25h.	-	•	0°+8°C	VAC230 50HZ	0,3
SPRG20	2000-867-900h.	5xGN1/1 25h.	-	•	0°+8°C	VAC230 50HZ	0,3
SPAR16	1600-867-900h.	4xGN1/1 25h.	•	-	0°+8°C	VAC230 50HZ	0,57
SPAR20	2000-867-900h.	5xGN1/1 25h.	•	-	0°+8°C	VAC230 50HZ	0,57
SVRG12	1200-867-900h.	3xGN1/1 110h.	-	•	0°+8°C	VAC230 50HZ	0,23
SVRG16	1600-867-900h.	4xGN1/1 110h.	-	•	0°+8°C	VAC230 50HZ	0,3
SVRG20	2000-867-900h.	5xGN1/1 110h.	-	•	0°+8°C	VAC230 50HZ	0,3
SVAR16	1600-867-900h.	4xGN1/1 110h.	•	-	0°+8°C	VAC230 50HZ	0,57
SVAR20	2000-867-900h.	5xGN1/1 110h.	•	-	0°+8°C	VAC230 50HZ	0,57



Cash-desk units

Mod	mm
SCAF08	800-867-900h.
SCBDX	1210-867-900h.
SCBSX	1210-867-900h.
SCTDX	610-867-900h.
SCTSX	610-867-900h.



Corner units

Mod	mm
SAE45	1006-908-900h.
SAE90	1167-1167-900h.
SAI45	1006-908-900h.
SAI90	1167-1167-900h.



Round closing elements

Mod	mm
STC180	555-867-900h.



Refrigerated display cabinets

Mod	mm	mm	lt.	❄️	☰	°C	V/Hz	kW ⚡
SER15A	1465-825-1070h.	-	860	-	-	4+15°C	VAC230 50HZ	0,64
SER18A	1765-825-1070h.	-	1050	-	-	4+15°C	VAC230 50HZ	0,94
SPERG16	1600-867-1700h.	4xGN1/1 25h.	-	-	•	4+15°C	VAC230 50HZ	1,1
SPERG20	2000-867-1700h.	5xGN1/1 25h.	-	-	•	4+15°C	VAC230 50HZ	1,1
SVERG16	1600-867-1700h.	4xGN1/1 110h.	-	-	•	4+15°C	VAC230 50HZ	1,1
SVERG20	2000-867-1700h.	5xGN1/1 110h.	-	-	•	4+15°C	VAC230 50HZ	1,1
SPEAR16	1600-867-1700h.	4xGN1/1 25h.	-	•	-	4+15°C/0+8°C	VAC230 50HZ	1,45
SPEAR20	2000-867-1700h.	5xGN1/1 25h.	-	•	-	4+15°C/0+8°C	VAC230 50HZ	1,45
SVEAR16	1600-867-1700h.	4xGN1/1 110h.	-	•	-	4+15°C/0+8°C	VAC230 50HZ	1,45
SVEAR20	2000-867-1700h.	5xGN1/1 110h.	-	•	-	4+15°C/0+8°C	VAC230 50HZ	1,45







Neutral elements

Mod	mm	☰	mm	❄️	⚡	°C	V/Hz	kW ⚡
SDVC08	800-867-900h.	•	-	-	-	-	-	-
SNG08	1200-867-900h.	•	-	-	-	-	-	-
SNG16	1600-867-900h.	•	-	-	-	-	-	-
SNG20	2000-867-900h.	•	-	-	-	-	-	-
SNA12	1200-867-900h.	-	-	•	-	-	-	-
SNA16	1600-867-900h.	-	-	•	-	-	-	-
SNA20	2000-867-900h.	-	-	•	-	-	-	-
SNAC12	1200-867-900h.	-	-	-	•	+30°+90°C	VAC230 50/60Hz	2,5
SNAC16	1600-867-900h.	-	-	-	•	-	VAC230 50/60Hz	2,5
SNAC20	2000-867-900h.	-	-	-	•	-	VAC230 50/60Hz	2,5
SDB08	800-867-900h.	•	-	-	-	-	-	-
SDB12	1200-867-900h.	•	-	-	-	-	-	-
SDB16	1600-867-900h.	•	-	-	-	-	-	-
SIC12	1200-867-900h.	-	930x700	-	-	-	-	-
SIC16	1600-867-900h.	-	1330x700	-	-	-	-	-
SIC20	2000-867-900h.	-	1730x700	-	-	-	-	-
SEI06	600-167-900h.	-	600x700	-	-	-	-	-
SEI08	800-167-900h.	-	800x700	-	-	-	-	-
SEI12	1200-167-900h.	-	1200x700	-	-	-	-	-







Units to house Drop-in appliances

Mod	 mm	 mm		
SD1G12	1200-867-900h.	2x400	•	-
SD2G12	1200-867-900h.	1x600	•	-
SD1G16	1600-867-900h.	3x400	•	-
SD2G16	1600-867-900h.	2x600	•	-
SD3G16	1600-867-900h.	1x600 + 1x400	•	-
SD1G20	2000-867-900h.	3x400	•	-
SD2G20	2000-867-900h.	2x600 + 1x400	•	-
SD3G20	2000-867-900h.	1x600 + 2x400	•	-
SD1A12	1200-867-900h.	1x600 + 2x400	-	•
SD2A12	1200-867-900h.	2x400	-	•
SD1A16	1600-867-900h.	1x600	-	•
SD2A16	1600-867-900h.	2x600	-	•
SD3A16	1600-867-900h.	1x600 + 1x400	-	•
SD1A20	2000-867-900h.	3x400	-	•
SD2A20	2000-867-900h.	2x600 + 1x400	-	•
SD3A20	2000-867-900h.	1x600 + 2x400	-	•



Elements housing Star 60 cooking devices

Mod	 mm	 mm		
SSK16	1600-867-900h.	1330x700	-	-
SSK20	2000-867-900h.	1730x700	-	-



Central refrigerated island units

Mod	 mm	 mm	 		 °C	V/Hz	 kW 
SIPR12	1200-867-900h.	3xGN1/1 25h.	-	-	30°+90°C	VAC230 50HZ	0,23
SIPR16	1600-867-900h.	4xGN1/1 25h.	-	-	30°+90°C	VAC230 50HZ	0,3
SIPR20	2000-867-900h.	5xGN 1/1 25h.	-	-	30°+90°C	VAC230 50HZ	0,3
SIVR12	1200-867-900h.	3xGN 1/1 110h.	-	-	30°+90°C	VAC230 50HZ	0,23
SIVR16	1600-867-900h.	4xGN 1/1 110h.	-	-	30°+90°C	VAC230 50HZ	0,3
SIVR20	2000-867-900h.	5xGN 1/1 110h.	-	-	30°+90°C	VAC230 50HZ	0,3

**Warmed Drop-in elements**

Mod	mm	mm	mm	kW	°C			V/Hz	kW
SDVC08	750-650-261h.	2 x GN1/1	-	1x1,4kW	+30+90°C	-	-	VAC230 50/60Hz	1,4
SDVC12	1080-650-261h.	3 x GN1/1	-	1x2,1kW	+30+90°C	-	-	VAC230 50/60Hz	2,1
SDVC15	1400-650-261h.	4 x GN1/1	-	1x2,8kW	+30+90°C	-	-	VAC230 50/60Hz	2,8
SDVC08S	820-650-260h.	2 x GN1/1	-	1x1,4kW	+30+90°C	-	-	VAC230 50/60Hz	1,4
SDVC12S	1220-650-260h.	3 x GN1/1	-	1x2,1kW	+30+90°C	-	-	VAC230 50/60Hz	2,1
SDVC15S	1520-650-260h.	4 x GN1/1	-	1x2,8kW	+30+90°C	-	-	VAC230 50/60Hz	2,8
SDPC08	750-650-96h.	2 x GN1/1	640x510	1x0,5kW	+30+90°C	-	-	VAC230 50/60Hz	0,5
SPCG12	1080-650-96h.	3 x GN1/1	960x510	1x0,75kW	+30+90°C	-	-	VAC230 50/60Hz	0,75
SDPC15	1400-650-96h.	4 x GN1/1	1280x510	1x1kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDPC08S	820-650-90h.	2 x GN1/1	640x510	1x0,5kW	+30+90°C	-	-	VAC230 50/60Hz	0,5
SDPC12S	1220-650-90h.	3 x GN1/1	960x510	1x0,75kW	+30+90°C	-	-	VAC230 50/60Hz	0,75
SDPC15S	1500-650-90h.	4 x GN1/1	1280x510	1x1kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC08	750-650-316h.	2 x GN1/1	-	1x1kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC12	1080-650-316h.	3 x GN1/1	-	1x2kW	+30+90°C	-	-	VAC230 50/60Hz	2
SDVVC15	1400-650-316h.	4 x GN1/1	-	1x3kW	+30+90°C	-	-	VAC230 50/60Hz	3
SDVVC08S	820-650-316h.	2 x GN1/1	-	1x1kW	+30+90°C	-	-	VAC230 50/60Hz	1
SDVVC12S	1220-650-316h.	3 x GN1/1	-	1x2kW	+30+90°C	-	-	VAC230 50/60Hz	2
SDVVC15S	1520-650-316h.	4 x GN1/1	-	1x3kW	+30+90°C	-	-	VAC230 50/60Hz	3

**Cooled Drop-in elements**

Mod	mm	mm			°C	V/Hz	kW
SDPR08	750-650-515h.	2xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,23
SDPR12	1080-650-515h.	3xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,23
SDPR15	1400-650-515h.	4xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,3
SDPR08S	820-650-515h.	2xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,23
SDPR12S	1220-650-515h.	3xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,23
SDPR15S	1520-650-515h.	4xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,3
SDVR08	750-650-585h.	2xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,23
SDVR12	1080-650-585h.	3xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,23
SDVR15	1400-650-585h.	4xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,3
SDVR08S	820-650-585h.	2xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,23
SDVR12S	1220-650-585h.	3xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,23
SDVR15S	1520-650-585h.	4xGN1/1 200h.	-	-	0+8°C	VAC230 50HZ	0,3
SDEPR12	1200-650-1315h.	3xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,9
SDEPR15	1500-650-1315h.	4xGN1/1 25h.	-	-	0+8°C	VAC230 50HZ	0,9
SDEVR12	1200-650-1385h.	3xGN1/1 110h.	-	-	0+8°C	VAC230 50HZ	0,9
SDEVR15	1500-650-1385h.	4xGN1/1 110h.	-	-	0+8°C	VAC230 50HZ	0,9

Trolley

Mod	 mm	V/Hz	 
CD-24	380-670-910h.	VAC230 50Hz	1
CDP130	840-465-930h.	-	-
CDP130R	840-465-930h.	VAC230 50Hz	1
CPV	600-650-1600h.	-	-

Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Spa



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence

DISHWASHING

Hygiene to the nth degree

06 / **Front-loading dishwashers and glasswashers**

Increased hygiene, reduced consumption

12 / **Warewashers**

Big performance in small spaces

16 / **Accessories**

Important details

08 / **Hood-type dishwashers**

Practical and Reliable

14 / **Star Wash dishwashers**

Maximum efficiency while respecting the environment

17 / **Technical data**

10 / **Rack conveyor dishwashers**

Simplicity and Productivity



MARENO
ENJOY YOUR KITCHEN



ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field. We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

WASHING DISHES WHEN PERFECTION BECOMES SIMPLE

The success of a quality canteen or of a top class restaurant starts with perfectly clean glasses and dishes. Hence the importance of Mareno's range of highly modern and efficient dishwashing systems.

Extraordinary productivity, maximum hygiene

The Mareno dishwashing range has been developed thanks to meticulous design and cutting-edge technology. All models are easy to program, rapid and effective, providing perfect cleaning that respects the strictest hygiene standards.

High efficiency, low consumption

Maximum results with minimum electricity costs. Always attentive to the needs of both its customers and the environment, Mareno designs and manufactures its products with one eye always on containing consumption. In other words, less water, less detergent and less electricity.

Care for the environment and the workplace

Mareno's dishwashing systems respect the environment by reducing waste and pollution. At the same time, they also respect the quality of the workplace thanks to their silence and their reduced heat transmission.

Many options for many requirements

Mareno can satisfy all kinds of different professional dishwashing needs, thanks to its complete range of latest generation products: glasswashers and dishwashers in formats including front loading, hood-type, rack conveyor, belt-driven and utensil washers.

Ideal for

- ✓ bars
- ✓ restaurants
- ✓ hospital

- ✓ pubs
 - ✓ hotels
 - ✓ Canteens
-



Front-loading dishwashers and glasswashers

Increased hygiene, reduced consumption

The line of front-loading products delivers optimal cleaning for dishes and glasses.

They provide elevated performance alongside modest consumption.

HR - The advantage of heat recovery units

MGS50



MOP500HR



HEAT RECOVERY
SISTEMA PLUS
CLEAN WATER

10°C	Water feed temperature	10°C
2,4 KW	Theoretical thermal emission per hour	1,8 KW
4,5 KW	Boiler heating element	6,0 KW
2,7 KW	Tank heater	1,1 KW
21	Racks per hour*	30

HEAT RECOVERY UP TO 2KW PER HOUR **

*Using a 2-minute cycle | ** Value based on the shortest cycle



Wash without waste

Strengths and benefits

The range offers various models that stand out for their large load capacity, ease of cleaning and reliability. The **MGS** line models have a new electromechanical control panel and feature a notably large load capacity, high performance and low prices.

Besides the electromechanical models (**MGS** and **MTG**) Mareno offers electronic versions (**MTE** models), with four programmable cycles, and **PLUS** versions, with constant temperature and pressure rinsing.

The **MOP** line models have a soft-touch control panel for following all the washing phases.

The HR models have an **energy recovery system** that re-uses the steam produced by the machine operations to pre-heat the cold water supply. This allows an **immediate saving of 35%** on energy consumption and a reduced temperature in the working area, which is no longer saturated by excessive humidity coming from the unit.

Technical details

Available with double-walled door and single-walled structure, or with a completely molded double-walled structure.

Deep drawn tank.

Thermostop system: rinsing starts only when a boiler temperature of 85° C is reached.

Rinse aid dispenser as standard.



Hood-type Dishwashers

Practical and Reliable

Mareno's hood system dishwashers are versatile and highly functional, achieving

superb performance levels while containing consumption.

HR - The advantage of heat recovery units

MHT11E



MHT140HR



HEAT RECOVERY
SISTEMA PLUS
CLEAN WATER

10°C	Water feed temperature	10°C
5,0 KW	Theoretical thermal emission per hour	1,8 KW
9,0 KW	Boiler heating element	9,0 KW
2,7 KW	Tank heater	2,7 KW
30	Racks per hour*	30

HEAT RECOVERY UP TO 6KW PER HOUR **

*Using a 2-minute cycle | ** Value based on the shortest cycle



*A certainty
for my dishes*

Strengths and benefits

A wide range of models that are easy to adapt to any kind of space, offering "in line" or "corner" installation.

Consumption is reduced in terms of energy, water and chemical detergents, thus translating into benefits for both the user and the environment.

The HR models have an **energy recovery system** that re-uses the steam produced by the machine operations to pre-heat the cold water supply.

This allows an **immediate saving of 35%** on energy consumption and a reduced temperature in the working area, which is no longer saturated by excessive humidity coming from the unit.

Technical details

Deep drawn tub.

Rinse aid dispenser as standard.

Start and stop by closing or opening hood.



Rack conveyor dishwashers

Simplicity and Productivity

The Mareno rack conveyor dishwasher features great simplicity and convenience of use, during work phases and daily cleaning operations.





Compact and extremely efficient

Strengths and benefits

The **MRX** dishwasher range achieves new levels of efficiency with various application possibilities.

Versatile and extremely sturdy, they offer modular installation tailored to specific needs, while their strong frames provide robust stability.

Despite their compact dimensions, the **MRXC** models are highly efficient.

In a very short time, and with simple actions, the direction of operation and the use of numerous accessories can be programmed and mounted on both sides of the machine, thus offering multiple options.

Technical details

Tubs with rounded corners.

Non-return valve.

Washing and rinsing economizers are activated only in the presence of nearby racks.

An Autotimer deactivates the conveyor motor after a preset period of inactivity.



Warewashers

Big performance in small spaces

Mareno warewashers are quick and compact, ideal for washing all kinds and sizes of utensils and pans.

What is the advantage of granule warewashers?

Evaluation based on washing 80 GN 1/1 per day

85° C

Guaranteed hygiene

ECO FRIENDLY

Heat recovery unit

Cold water intake

Less steam



Rated hourly GN 1/1 capacity

80



8



Water consumption per GN 1/1 pan

0,83 L



3,00 L



Washing/drying time for 80 GN 1/1

80



600



Labor * for 80 GN 1/1

24,80



190



DAILY COST FOR 80 GN 1/1

34,70



190



SAVING: €60,298 PER YEAR

If we also consider the resulting reduction in consumption of water, detergent, electricity and space, savings could increase by a further **30%**, although the figure will vary from country to country.

* We have considered €19.00 per person/h, according to European standards



*Exactly the concrete
and compact help
that I need!*

Strengths and benefits

The new **MG - MH - MLP** series technology will allow you to simply and intuitively follow all the washing phases directly from the control panel.

The **MGR series granule** warewashers provide indispensable help in the kitchen: they also save time in the soaking and pre-wash phases, reducing water and detergent consumption.

In a few minutes of washing, the abrasive power of the granules fired at high pressure together with a mixture of water and detergent guarantees excellent results with even the most stubborn food remains.



Technical data for the warewasher unit

Double-skin walls.

Electronic.

Automatic machine cleaning cycle.

Rinse pump as standard.

Deep pressed tank.

Technical data for the granule warewasher unit

Double-skin walls with thermal-acoustic insulation.

Control menu language selection.

Electronic multi-colour Soft Touch control panel.

Automatic machine cleaning cycle.

Rinse pump as standard.

Deep pressed tank.





Star Wash Dishwashers

Maximum efficiency while respecting the environment










Star Wash is the line of dishwashers that does all the work for you, making the operational area comfortable thanks to its quietness and its extremely low heat dissipation.

All the advantages of the Star Wash unit

(laboratory test on the washing of 300 dishes)

-  Disinfection program
-  Deferred activation
-  Less repetitive actions
-  Plug and play
-  No ventilation needed



	1		Necessary washing cycles		20
-46%	72 L		Water consumption		133 L
-82%	39 g		Detergent consumption		213 gr
-38%	6,5 KW		Kw output		10,5 KW
-90%	15 min		Labor		150 min

2H 15' SAVED ON EVERY SHIFT!

**€26,676* PER YEAR
SAVED!**

2 shifts - 6 days a week

**€46,811* PER YEAR
SAVED!**

3 shifts 7 days a week

* We have considered €19.00 per person/h, according to European standards



A reliable environmentally friendly wash!

Strengths and benefits

Compared to traditional dishwashing systems, **Star Wash requires 1/3 of the space**. It combines the work phases into a single uninterrupted operation, minimizing interventions, breakages and repetitive acts. Star Wash respects the environment and consumes less water, detergents and electricity. At the end of the cycle, thanks to

its innovative drying system, the dishes can be reused immediately. Star Wash is available in two versions: **front-loading and pass-through**. The pass-through version can be mounted in a wall, creating a connection between two areas while also ensuring the absence of contamination between the loading area and the kitchen and further reducing space needs.



Technical details

Electronic with 9 preset programmes.

Door with two independent heat-resistant glass windows.

Double-skin construction with thermal-acoustic insulation.

Detergent, rinse aid and sanitizer dispensers.

Cold mist drying system.

Steam condenser as standard.

Built-in automatic water softener.

Accessories

Important details

To offer you optimal options, Mareno can provide a wide range of top quality accessories.









Strengths and benefits

Countless elements available to customize your dishwashers: racks for plates, glasses, cutlery and cups.

Technical details






All accessories are top-end products in terms of quality and reliability.

Technical data

Key	Mod	Models	 lt.	Tank capacity	H / mm	Overall height
	 mm	Outside dimensions	 / sec.	Wash cycles/seconds	 mm	Basket dimensions
	kW	Total output		Water softener		
	V/50-60Hz	Power Supply		Can be installed in corners		
	 / H	Basket production n° baskets		Basket feed		



Glasswashers and dishwasher MGS

Mod	 mm	kW	 lt.	 / sec.	H / mm	 / mm		V/50 Hz
MGS35	400x495x585h.	2,6	12	120	195	350x350		VAC230 50Hz
MGS35D	400x495x585h.	2,6	12	120	195	350x350	•	VAC230 50Hz
MGS35T	400x495x585h.	2,6	12	60/90/120/180	195	350x350		VAC230 50Hz
MGS35TD	400x495x585h.	2,6	12	60/90/120/180	195	350x350	•	VAC230 50Hz
MGS37	420x490x650h.	2,6	12,5	120	275	370x370		VAC230 50Hz
MGS37D	420x490x650h.	2,6	12,5	120	275	370x370	•	VAC230 50Hz
MGS37LS	420x490x650h.	2,8	12,5	120	280	370x370		VAC230 50Hz
MGS37LSD	420x490x650h.	2,8	12,5	120	280	370x370	•	VAC230 50Hz
MGS40	450x535x700h.	3,2	14,5	120	305	400x400		VAC230 50Hz
MGS40D	450x535x700h.	3,2	14,5	120	305	400x400	•	VAC230 50Hz
MGS40LS	450x535x700h.	3,2	14,5	120	305/295	400x400		VAC230 50Hz
MGS40LSD	450x535x700h.	3,2	14,5	120	305/295	400x400	•	VAC230 50Hz
MGS40T	450x535x700h.	3,2	14,5	60/90/120/180	305/295	400x400		VAC230 50Hz
MGS40TD	450x535x700h.	3,2	14,5	60/90/120/180	305/295	400x400	•	VAC230 50Hz
MGS40TLS	450x535x700h.	3,2	14,5	60/90/120/180	305/295	400x400		VAC230 50Hz
MGS40TLSD	450x535x700h.	3,2	14,5	60/90/120/180	305/295	400x400	•	VAC230 50Hz
MGS50ECO	590x600x850h.	3,5	29	120	320/345	500x500		VAC230 50Hz
MGS50	590x600x850h.	5,2	29	120/180	320/345	500x500		VAC400 3N 50Hz
MGS50D	590x600x850h.	5,2	29	120/180	320/345	500x500	•	VAC400 3N 50Hz
MGS50T	590x600x850h.	5,2	29	60/90/120/180	320/345	500x500		VAC400 3N 50Hz
MGS50TD	590x600x850h.	5,2	29	60/90/120/180	320/345	500x500	•	VAC400 3N 50Hz
MGS85T	590x600x1290h.	6,9	29	60/90/120/180	380	500x500		VAC400 3N 50Hz
MGS85TD	590x600x1290h.	6,9	29	60/90/120/180	380	500x500	•	VAC400 3N 50Hz



Glasswashers and dishwasher MTE MTG

Mod	mm	kW	lt.	Q / sec.	H / mm	/ mm		V/50 Hz
MTE400	450x530x720h.	3,05	6,2	60/120/180/300	260	400x400		VAC230 50Hz
MTE400DA	450x530x720h.	3,05	6,2	60/120/180/300	260	400x400	•	VAC230 50Hz
MTG500S	600x610x850h.	5,15	16,5	120/180	325/340	500x500		VAC400 3N 50Hz
MTG500SD	600x610x850h.	5,15	16,5	120/180	325/340	500x500	•	VAC400 3N 50Hz
MTG750S	600x610x850h.	6,75	16,5	90/180	325/340	500x500		VAC400 3N 50Hz
MTG750SD	600x610x850h.	6,75	16,5	90/180	325/340	500x500	•	VAC400 3N 50Hz
MTE500	600x610x850h.	5,15	16,5	60/120/180/300	325/340	500x500		VAC400 3N 50Hz
MTE500DA	600x610x850h.	5,15	16,5	60/120/180/300	325/340	500x500	•	VAC400 3N 50Hz
MTE500P	600x610x850h.	6,65	16,5	60/120/180/300	325/340	500x500		VAC400 3N 50Hz
MTE600	600x680x860h.	6,65	16,5	60/120/180/300	400/EN	500x500		VAC400 3N 50Hz
MTE600DA	600x680x860h.	6,65	16,5	60/120/180/300	400/EN	500x500	•	VAC400 3N 50Hz
MTE1000P	600x700x1380h.	10,12	25	60/120/180/300	440/450	500x500		VAC400 3N 50Hz



Dishwasher MOP

Mod	mm	kW	lt.	Q / sec.	H / mm	/ mm		V/50 Hz
MOP500	600x610x850h.	6,65	10/7	90/120/180/60/180/360	340	500x500		VAC400 3N 50Hz
MOP500DA	600x610x850h.	6,65	10/7	90/120/180/60/180/360	340	500x500	•	VAC400 3N 50Hz
MOP500HR	600x610x850h.	6,65	10/7	90/120/180/60/180/360	340	500x500		VAC400 3N 50Hz
MOP500HRDA	600x610x850h.	6,65	10/7	90/120/180/60/180/360	340	500x500	•	VAC400 3N 50Hz



Hood-type Dishwashers MHT

Mod	mm	kW	lt.	Q/sec.	H / mm	/mm		V/50 Hz
MHT11ECO	720x735x1445/1880h.	6,9	30	50/180	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT11ECOT	720x735x1445/1880h.	6,9	30	50/80/120/180	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT11ECOTD	720x735x1445/1880h.	6,9	30	50/80/120/180	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz *
MHT11	720x735x1445/1880h.	10,12	30	50/120	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT11D	720x735x1445/1880h.	10,12	30	50/120	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz *
MHT11T	720x735x1445/1880h.	10,12	30	50/80/120/180	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT11TD	720x735x1445/1880h.	10,12	30	50/80/120/180	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz *
MHT11E	720x735x1445/1880h.	10,12	30	50/90/120/180/300	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT11ED	720x735x1445/1880h.	10,12	30	50/90/120/180/300	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12T	720x735x1445/1880h.	10,49	42	50/80/120/180	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12E	720x735x1445/1880h.	10,49	42	50/90/120/180/300	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12ED	720x735x1445/1880h.	10,49	42	50/90/120/180/300	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12EP	720x735x1445/1880h.	10,49	42	50/90/120/180/300	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12EL	720x735x1445/1880h.	10,49	42	50/90/120/180/300	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12O	720x735x1445/1880h.	10,49	42	50/90/120/180/300	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12ODA	720x735x1445/1880h.	10,49	42	50/90/120/180/300	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12OHR	720x735x2095h.	10,49	42	50/90/120/180/300	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz *
MHT12OHRDA	720x735x2095h.	10,49	42	50/90/120/180/300	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz *
MHT14O	720x735x1445/1880h.	9,9	20	50/90/120/180/300	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz
MHT14ODA	720x735x1445/1880h.	9,9	20	50/90/120/180/300	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz
MHT14OHR	720x735x2095h.	9,9	20	50/90/120/180/300	410	500x500		VAC400 3N 50Hz/VAC230 3 50Hz
MHT14OHRDA	720x735x2095h.	9,9	20	50/90/120/180/300	410	500x500	•	VAC400 3N 50Hz/VAC230 3 50Hz

*= on request






Rack conveyor dishwashers MRXC

Mod	mm	kW	→/←	/H	H / mm	V/50 Hz
MRXC101ED	1080x715x1565h.	23	Dx-Sx	70/100	450	VAC400 3N 50Hz
MRXC101ES	1080x715x1565h.	23	Sx-Dx	70/100	450	VAC400 3N 50Hz
MRXC164ED	1080x715x1565h.	30	Dx-Sx	100/150	450	VAC400 3N 50Hz
MRXC164ES	1080x715x1565h.	30	Sx-Dx	100/150	450	VAC400 3N 50Hz



Rack conveyor dishwashers MRXE

Mod	mm	kW	→  →	 / H		H / mm	V/50 Hz
MRXE104D	1900x805x1830h.	19,9	Dx-Sx	83/107		450	VAC400 3N 50Hz
MRXE104D	1900x805x1830h.	19,9	Sx-Dx	83/107		450	VAC400 3N 50Hz
MRXE104ASD	2350x805x1830h.	19,9	Dx-Sx	83/107		450	VAC400 3N 50Hz
MRXE104ASS	2350x805x1830h.	19,9	Sx-Dx	83/107		450	VAC400 3N 50Hz
MRXE104ED	1900x805x1830h.	19,9	Dx-Sx	83/107		450	VAC400 3N 50Hz
MRXE104ES	1900x805x1830h.	19,9	Sx-Dx	83/107		450	VAC400 3N 50Hz
MRXE104EASD	2350x805x1830h.	19,9	Dx-Sx	83/107		450	VAC400 3N 50Hz
MRXE104EASS	2350x805x1830h.	19,9	Sx-Dx	83/107		450	VAC400 3N 50Hz
MRXE144D	2100x805x1830h.	20,6	Dx-Sx	111/143		450	VAC400 3N 50Hz
MRXE144S	2100x805x1830h.	20,6	Sx-Dx	111/143		450	VAC400 3N 50Hz
MRXE144ED	2100x805x1830h.	20,6	Dx-Sx	111/143		450	VAC400 3N 50Hz
MRXE144ES	2100x805x1830h.	20,6	Sx-Dx	111/143		450	VAC400 3N 50Hz
MRXE184D	2500x805x1830h.	23,82	Dx-Sx	148/190		450	VAC400 3N 50Hz
MRXE184S	2500x805x1830h.	23,82	Sx-Dx	148/190		450	VAC400 3N 50Hz
MRXE184ASD	2950x805x1830h.	23,82	Dx-Sx	148/190		450	VAC400 3N 50Hz
MRXE184ASS	2950x805x1830h.	23,82	Sx-Dx	148/190		450	VAC400 3N 50Hz
MRXE184ED	2500x805x1830h.	23,82	Dx-Sx	148/190		450	VAC400 3N 50Hz
MRXE184ES	2500x805x1830h.	23,82	Sx-Dx	148/190		450	VAC400 3N 50Hz
MRXE184EASD	2950x805x1830h.	23,82	Dx-Sx	148/190		450	VAC400 3N 50Hz
MRXE184EASS	2950x805x1830h.	23,82	Sx-Dx	148/190		450	VAC400 3N 50Hz
MRXE184LCD	2200x985x1830h.	23,82	Dx-Sx	148/190	•	450	VAC400 3N 50Hz
MRXE184LCS	2200x985x1830h.	23,82	Sx-Dx	148/190	•	450	VAC400 3N 50Hz
MRXE184ELCD	2200x985x1830h.	23,82	Dx-Sx	148/190	•	450	VAC400 3N 50Hz
MRXE184ELCS	2200x985x1830h.	23,82	Sx-Dx	148/190	•	450	VAC400 3N 50Hz
MRXE244D	2800x805x1830h.	28,1	Dx-Sx	185/238		450	VAC400 3N 50Hz
MRXE244S	2800x805x1830h.	28,1	Sx-Dx	185/238		450	VAC400 3N 50Hz
MRXE244ASD	3250x805x1830h.	28,1	Dx-Sx	185/238		450	VAC400 3N 50Hz
MRXE244ASS	3250x805x1830h.	28,1	Sx-Dx	185/238		450	VAC400 3N 50Hz
MRXE244ED	2800x805x1830h.	28,1	Dx-Sx	185/238		450	VAC400 3N 50Hz
MRXE244ES	2800x805x1830h.	28,1	Sx-Dx	185/238		450	VAC400 3N 50Hz
MRXE244EASD	3250x805x1830h.	28,1	Dx-Sx	185/238		450	VAC400 3N 50Hz
MRXE244EASS	3250x805x1830h.	28,1	Sx-Dx	185/238		450	VAC400 3N 50Hz



Warewashers

Mod	mm	kW	lt.	Q/sec.	/ H	H / mm	/ mm	V/50 Hz
MG600S	600x680x860h.	6,65	16,5	90/120/180/300	40/30/20/12	400	500x500	VAC400 3N 50Hz/VAC230 3 50Hz
MG600SDA	600x680x860h.	6,65	16,5	60/120/180/300	60/30/20/12	400	500x500	VAC400 3N 50Hz/VAC230 3 50Hz
MH600EP	720x735x1445h.	10,5	42	50/90/120/180/300	72/40/30/20/12	410	500x600	VAC400 3N 50Hz
MLP1S5P	600x700x1380h.	10,12	25	60/120/180/300	60/30/20/12	440	500x610	VAC400 3N 50Hz
MLP1800	650x750x1690h.	8,18	35	120/240/360/480/600	30/15/10/7,5/6	805	550x665	VAC400 3N 50Hz
MLP1S8P	690x800x1890h.	8,18	50	120/240/360/480/600	30/15/10/7,5/6	805	550x665	VAC400 3N 50Hz
MLP1S8TRP	690x800x2165h.	8,18	50	180/300/420/540/660	13/12/8/6,5/5,5	805	550x665	VAC400 3N 50Hz
MLP2SP	840x885x1790h.	12,5	78	180/360/540/720	20/10/6/5	645	700x700	VAC400 3N 50Hz
MLP2STRP	840x885x2140h.	12,5	78	240/420/600/780	15/8/6/4	645	700x700	VAC400 3N 50Hz
MLP3SP	990x885x1790h.	13,36	78	180/360/540/720	30/15/10/7,5/6	645	850x725	VAC400 3N 50Hz
MLP3STRP	990x885x2140h.	13,36	78	240/420/600/780	15/8/6/4	645	850x725	VAC400 3N 50Hz
MLP4S8P	1490x885x1970h.	14,8	120	180/360/540/720	20/10/6/5	820	1350x725	VAC400 3N 50Hz
MLP4S8TRP	1490x885x2320h.	14,8	120	270/450/630/810	13/8/5/4	820	1350x725	VAC400 3N 50Hz



Warewashers granule

Mod	mm	kW	lt.	Q/sec.	/ H	H / mm	/ mm	V/50 Hz
MGR900P	1095x910x1910h.	12,98	103	240/360/480//600/720/900	15/10/7/6/5/4	635	Ø735x240h.	VAC400 3N 50Hz
MGR900TRP	1095x910x2100h.	12,98	103	300/420/540/660/780/960	12/8,5/6,5/5,5/4,5/3,5	635	Ø735x240h.	VAC400 3N 50Hz
MGR1000TRP	1200x1010x2260h.	12,98	120	300/420/540/660/780/960	12/8,5/6,5/5,5/4,5/3,5	830	Ø850x350h.	VAC400 3N 50Hz



Dishwasher Star Wash

Mod	mm	kW	lt.	H / mm	V/50 Hz
MSW	1315x747x2043h.	6,5	18	220/240	VAC400 3N 50Hz
MSWDF	1315x810x2043h.	6,5	18	220/240	VAC400 3N 50Hz



Graphic design and texts
Junglelink

Printing
Tipolitografia Scarpis

Pictures
Shutterstock

© Mareno Ali Group S.r.l.



Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy
Phone +39 0438 4981 - Fax +39 0438 30621 | www.mareno.it | mareno@mareno.it



Authorized dealer

an Aligroup Company



The Spirit of Excellence