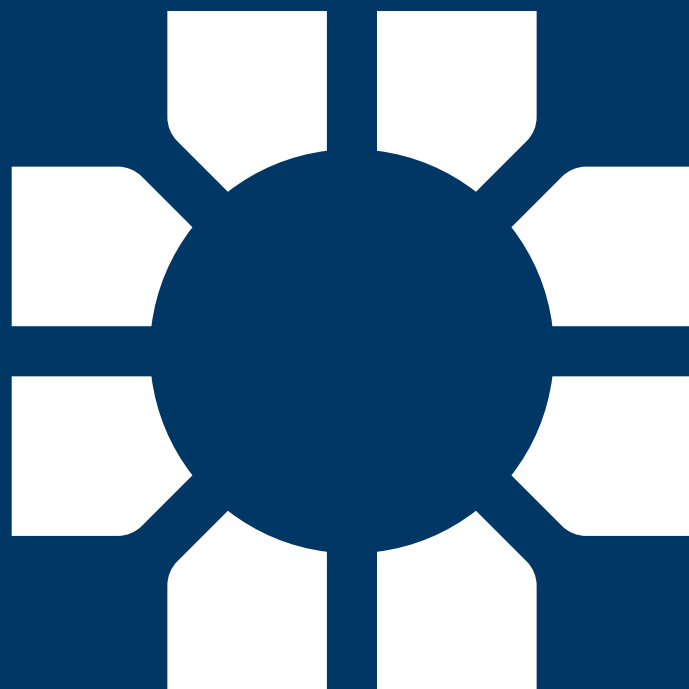


Power Guardian & My Tutor



The kitchen is your kingdom,
your creative environment,
your source of income,
the place where your dishes
come to life.

However, it can sometimes
lead to particularly high
energy costs.

Mareno offers two systems,
either integrated or
independent, to manage
efficiently your complete
kitchen and get the utmost
from your work.

**Power Guardian & MyTutor.
The kitchen under control.**



Choose the advantages of an **electric** kitchen.



NO FIRE PREVENTION NORMS

Electric appliances are the perfect solution for the installation in special sites (basements, historical buildings subject to National Culture Heritage protection, wooden structures, airports, shopping malls).



NO VISIBLE PIPING LINE

Rather than speeding up the construction site, it means also to give maximum flexibility to the cook and his needs, without having to respect the position of all gas connections and therefore bind the positioning of certain appliances. Make your space perform at its best.



EASY AND FAST CLEANING

Electric appliances don't have combustion flues and therefore the cleaning and the hygiene grade in the kitchen is definitely higher when compared with the corresponding gas versions. Furthermore electric appliances do guarantee more flexibility and installation on concrete plinths.



HIGHER PERFORMANCE, LESS CONSUMPTION

The electric appliances offer a performance rate higher than gas appliances. This concretely means that less energy is needed to reach an equal cooking level with a remarkable energy saving.



REDUCED LABOR COST DURING INSTALLATION

Not requiring a gas system, and therefore all permissions and certifications connected to it, the electric appliances become Plug & Cook: you place and connect them, you start cooking. Your activity will be operating in the shortest possible time.



SIMPLE MAINTENANCE

Compared to the corresponding gas appliances, electric appliances need a simpler and less frequent service maintenance, allowing you to save money on the running costs of the kitchen.



SIMPLE AND REPLICABLE RECIPES

Thanks to the fine cooking controls the cook will set easily and precisely the cooking temperature and reply the recipes smoothly so as to guarantee a steady quality level.



BETTER KITCHEN ENVIRONMENT

The lack of combustion gases within the kitchen environment, the lower working temperatures of each appliance and the lower need of air temperature control help to work in a better place and get better cooking results.

Gas VS Electric

QUICK RECAP

ADVANTAGES			DETAILS
Cost of energy	✓		Higher cost for electric energy
Average cost of the complete kitchen		✓	Electric appliances are normally cheaper than gas
Maintenance cost of the complete kitchen		✓	Electric components are easier to service
Quality in the kitchen environment		✓	No unburned gases and overheating in the kitchen
Installation cost		✓	No need to have a tailor made gas piping line in the kitchen
Possibility to install in "risky" locations		✓	Available to install in critical sites like historical urban centres protected by the National culture heritage.*
Average performance of kitchen appliances		✓	Average performance of electric appliances higher than gas
Energy consumption with no surcharge bounds	✓		Price increase on the electricity bill when the kw rating is overcome.**
Energy availability according to need	✓		Possible electric network limitations within limited areas
Costs related to fire prevention norms		✓	Not needed for electric kitchens
Kitchen lay out flexibility		✓	Gas pipings can be a design constraint
Ease of cleaning		✓	No combustion flues on electric appliances, hygiene on kitchen tops

* Electric appliances can easily be installed in sites located into old historical centers, national culture heritage buildings, basements.

** In case the power consumption limit agreed with the electricity provider is overcome for more than 15 minutes, a price increase might be applied and could be redundant during the year and when exceeded 3 times such increase could apply for the coming year (please check the conditions with your local electricity provider)

Is it possible to extend, improve and complete an electric operation so as to reduce to zero the unadvantages compared to a gas operation?

With Mareno you can.



The management system of electricity consumption of your kitchen plant.



The management system to control performance and service maintenance in your kitchen.

Power Guardian

Mareno Power Guardian is a control system of the electricity used in the kitchen, but it can be also connected to other installations in the same structure. It allows you to adjust and control the operation of all connected equipment and cut drastically (almost until -50%)

the power needed to work. Mareno Power Guardian neither modifies nor reduces the performances of electric appliances and guarantees a correct operation mode and a longer life span to all electric appliances.

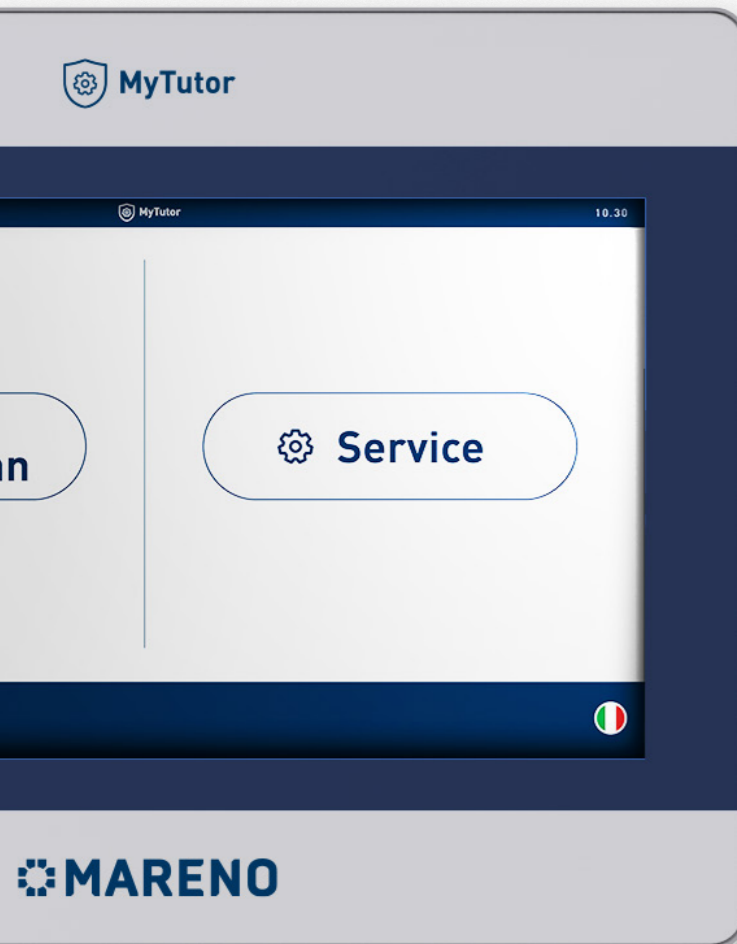


MyTutor

MyTutor is a control system to check the health of your kitchen and its performance, capable of keeping all connected appliances under control and report faults or anomalies of operation by means of a special alarm. MyTutor also has the task to schedule normal maintenance of the system to which

it is connected, to prevent faults and ensure perfect operation of the kitchen. By integrating Power Guardian to the MyTutor tablet, in addition, it will be possible to keep the level of electricity consumption under control and therefore the energy savings in place.





S.O.S SERVICE

You can send a request for a service call directly to the technical service provider responsible for each equipment present in the complete and interactive floor plan of the kitchen. All sent requests are logged to technical assistance. Each ticket opened from staff will then be managed and closed by the technician in charge of kitchen maintenance.

INTERACTIVE GUIDE FOR THE ORDINARY SERVICE MAINTENANCE

All installed equipment are mapped in the kitchen and identified by position, description, model and serial no. You can add from here new equipment from time to time if needed. Each kitchen equipment includes a set of periodic maintenance activities suitable for keeping them efficient in the long run. For each machine the system includes the next scheduled maintenance and deadline provided for the same. At any given moment you have the list of maintenance to take care. The system reminds us which activities to do and when to carry them on.

HACCP DATA AND SELF DIAGNOSIS OF ALL REFRIGERATING EQUIPMENT

Automatic management of HACCP. It is possible to monitor in real time the temperatures in the cells of all refrigerating equipment. you can set the daily receipt of a temperature report sent automatically by e-mail of all your refrigerating appliances! The chain of refrigeration is essential: in case the set temperature exceeds the limit, the system automatically sends a message to the refrigeration technician to ensure timely intervention. HACCP alarms are recorded day by day and filed over time.

CONTROL PANEL OF ELECTRIC CONSUMPTION

The electricity absorption, the threshold of power and the daily operation of the kitchen can constantly be under control. Set up a report to be received by e-mail on a daily basis about the electrical absorption of the kitchen. You are informed about any anomaly of the electrical panel: even the optimization system is under control! The system automatically alerts the service in case of need and it is possible to monitor the status of the alarms.

COST OF ENERGY

Power Guardian allows to *drastically cut* (until 50%) the electric power deployed in the kitchen so as to make the contract with the energy provider more convenient.

LIMITED ELECTRIC DISTRIBUTION NETWORK IN THE HISTORICAL SITES

Power Guardian allows to *drastically cut* (until 50%) the needed electric energy in the kitchen and therefore there is no need to down size the kitchen in case of limited electric power distribution by the local provider. regardless to the number of installed appliances, the request of power will just be the half!

COST OF THE ELECTRIC PLANT

No need to install big electric transformation stations and overall the electricity distribution will be simpler and cheaper.

POSSIBLE BILL INCREASES OUT OF CONTROL

Power Guardian allows *not to overcome* the planned maximum threshold of the electric plant, so you have the certainty that the agreed price per kW will never change. No surprises in the bill!





Everything is under control.
Just work smoothly.

How a connected kitchen becomes a smart, safe and functional kitchen.



O1 REFRIGERATED CABINET
AFB70N

O2 HOOD TYPE DISH WASHER
MHTIIECOT

O3 PASTA COOKER (DOUBLE TANK)
NPC94E

O4 DEEP FAT FRYER (SINGLE TANK)
NF94E22

O5 CENTRAL HOOD
2XCAIOOF

O6 CHROMED FRY TOP
NFT94E

O7 INDUCTION UNIT (4 PLATES)
NI98TE

O8 COMBI OVEN WITH DIRECT STEAM INJECTION

THE POWER OF THE NETWORK

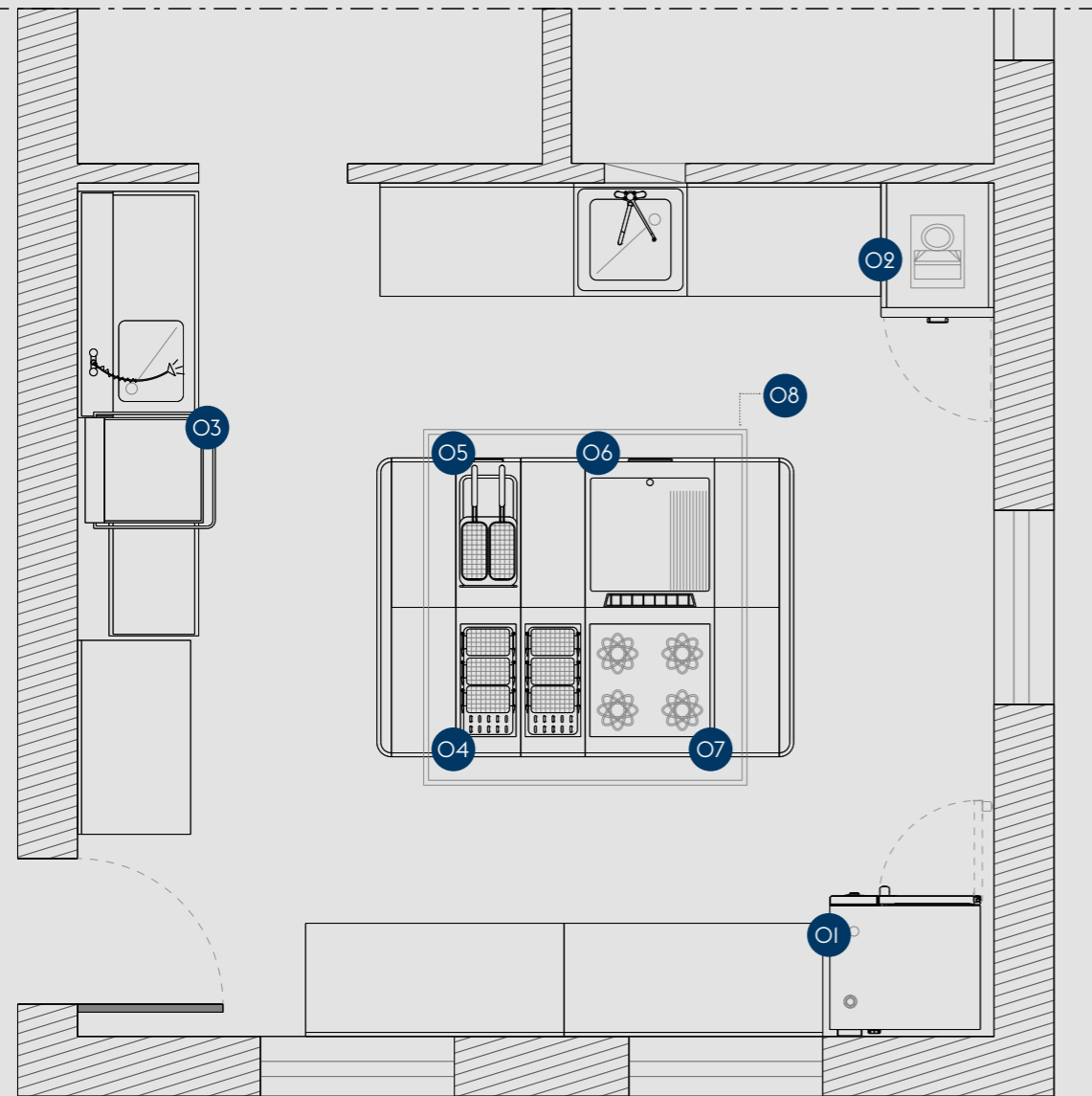
This kitchen example contains everything you need to work efficiently in a small restaurant. Taken individually, each appliance consumes a certain amount of energy necessary for its correct operation. By managing them together, on the other hand, it is possible to save up to 45% on electricity consumption with the guarantee of considerable savings in the bill. You also manage to eliminate machine downtime due to malfunctions, thanks to the immediate technical service.

Until
-45%
on electricity consumption

0"

the time elapsed from the detection of the fault to the communication to service centre.

Check the impact on your kitchen.



The kitchen layout shown here is functional to compare a gas system with an electric one. The gas version does not provide obviously the induction cooker, replaced with equivalent open gas burners.

ENERGY CONSUMPTION

Electric appliances

O1 - MICETO5IE 5x GN I/I electric combi oven.	⚡ kW: 7.25
O2 - AFB7ON Refrigerated cabinet, 700 lt, 1 door, -2 +8°C.	⚡ kW: 0.30
O3 - MHTIIECOT Hood type dishwasher with water saving system.	⚡ kW: 6.90
O4 - NPC98E Electric pasta cooker, 2 tanks, 42+42 lt.	⚡ kW: 17.00
O5 - NF94E22 Electric deep fat fryer, 22 lt, 1 tank.	⚡ kW: 18.00
O6 - NFT98EM Electric fry top with chromed surface (1/3-2/3).	⚡ kW: 15.00
O7 - NI98TE Induction cooker, 4 zones, 5 kW for each zone.	⚡ kW: 20.00
O8 - 2x CAIOOF Central filtering hood.	⚡ kW: 20.00
TOTAL	⚡ kW: 84.45

Gas appliances

O1 - MICGTO5IE 5x GN I/I gas combi oven	🔥 kW: 8.50 ⚡ kW: 0.25
O2 - AFB7ON Refrigerated cabinet, 700 lt, 1 door, -2 +8°C.	⚡ kW: 0.30
O3 - MHTIIECOT Hood type dishwasher with water saving system.	⚡ kW: 6.90
O4 - NPC98G Gas pasta cooker, 2 tanks, 42+42 lt.	🔥 kW: 28.00 ⚡ kW: 0.20
O5 - NF94G23 Gas deep fat fryer, 23 lt, 1 tank.	🔥 kW: 21.00
O6 - NFT98GM Gas fry top with chromed surface (1/3-2/3).	🔥 kW: 15.00
O7 - NC98G40 4 open gas burners (10 kW each).	🔥 kW: 40.00
O8 - 2x CAIOOF Central filtering hood.	🔥 kW: 40.00
TOTAL	🔥 kW: 112.50 ⚡ kW: 7.21

COSTS

	YEARLY GAS COST	YEARLY ELECTRICITY COST	TOTAL
kitchen installation with natural gas	18.859 €	4.407 €	23.266 €
kitchen installation with LPG gas	42.042 €	4.407 €	46.448 €
kitchen installation with electric appliances only	0 €	40.912 €	40.912 €
Complete electric kitchen installation with Power Guardian control system and My Tutor	0 €	18.410 €	18.410 €

* PLEASE NOTE:

the above values are calculated by using the listed power outputs and 18 hours per day operation per 283 days per year. energy costs were calculated by using the following values: natural gas = € 0,75/ cbm. LPG gas = € 0,70 /Lt. electricity = €

0,20 / kWh. costs may vary according to different geographical zones and and different service providers.



Always by your side.

MyTutor is the solution designed to make your machines always performing, even during the busiest service periods or particularly busy seasonal periods.

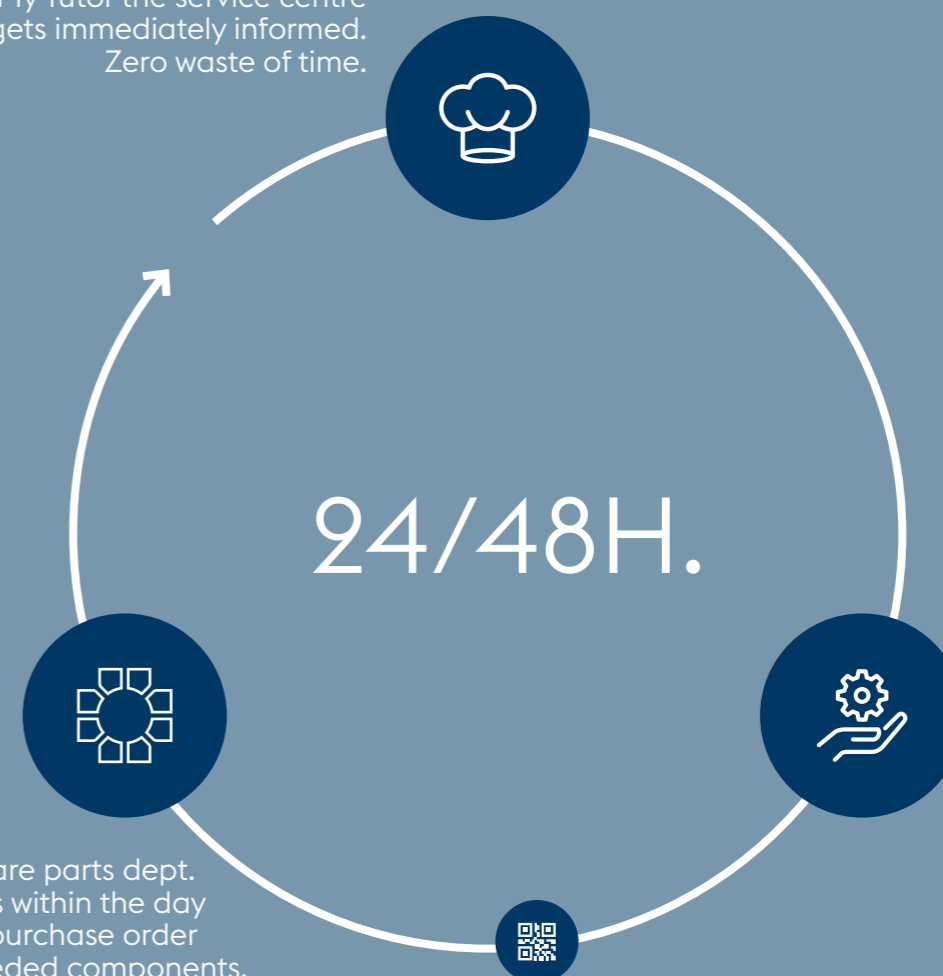
It is exactly in these moments that you need the reliability of our equipment, and despite our rigorous stress tests and quality controls, from time to time our appliances need to be as well maintained.

Thanks to MyTutor you will create a direct line with a Mareno technical service center able to grant qualified assistance, so as to plan periodic maintenance interventions and avoid the occurrence of small problems during your seasonal peaks.

In case unfortunately something unexpected happens, the MyTutor control system will allow you to report it promptly to the Mareno technical service center, allowing the technician to intervene in the shortest possible time, thus limiting the inactivity, disruption and loss of turnover.

Is there a problem? We intervene immediately.

There is a technical failure. Thanks to My Tutor the service centre gets immediately informed. Zero waste of time.



The technical service provider takes into consideration the problem and in case the needed spare parts are not available at stock they contact with us directly so as to get the needed components

Our spare parts dept. delivers within the day of the purchase order the needed components. the following day the components reach the technical service provider and it's ready to be installed.

.....
Mareno offers to all specialized service centers the possibility to buy original spare parts for your own equipment. Always choose and expect genuine Mareno spare parts to guarantee performance and efficiency always at the top so as to extend the life span of your kitchen.

ARE YOU A WHOLESALER?

please do download our app MyMareno! by means of this app and by reading the QR code available on the control panel of every Mareno appliance, the technical service may consult the user manuals, electric diagrams and exploded views. furthermore, by looking at the exploded views it's possible to place immediately the purchase order covering the needed spare parts.



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Mareno is a Company of
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