

HIGH PERFORMANCE

The new frontier in professional cooking

06 / Multicooking

Multiple functions
in a single machine

10 / Gas and electric fry-tops

The power of precision

12 / Gas grill

The new choice
of professionals

14 / Fryer

Safe power for perfect frying

16 / Electric hotplate

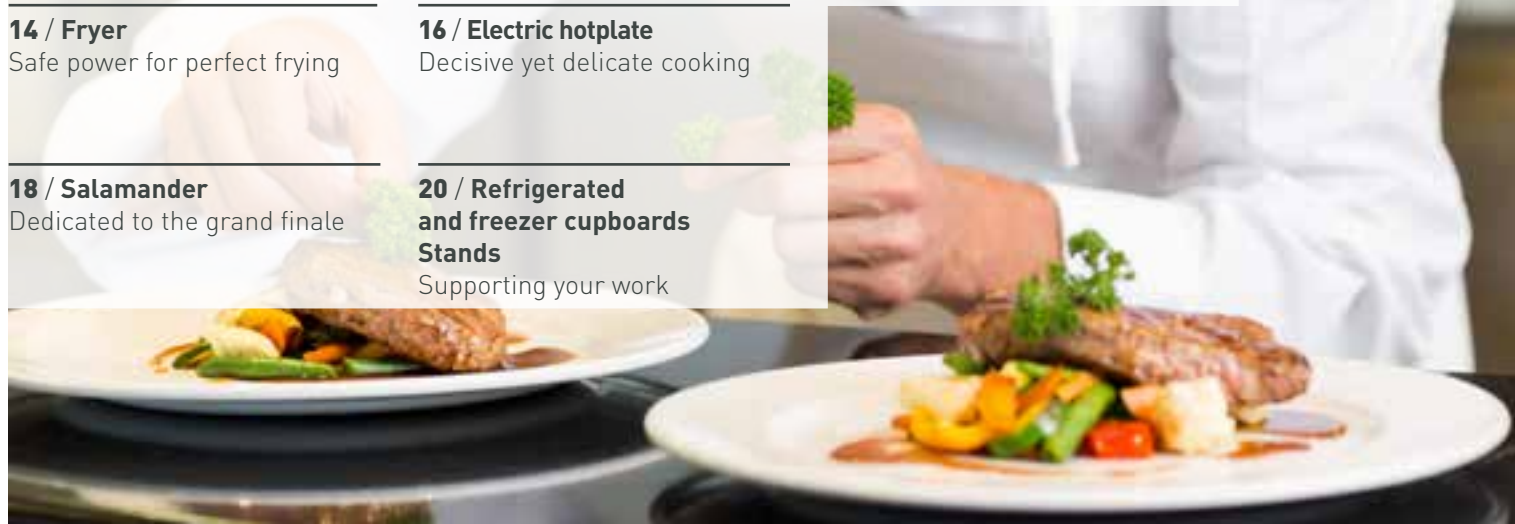
Decisive yet delicate cooking

18 / Salamander

Dedicated to the grand finale

20 / Refrigerated and freezer cupboards Stands

Supporting your 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.

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 EQUIPMENT FOR NEW FOODSERVICE FORMATS

Always attuned to the evolution of the modern foodservice industry and eating habits, Mareno has developed its High Performance range: specialist, high-productivity machines that revolutionise work in the kitchen.

Great results for high volumes

Powerful and reliable, the High Performance range is packed with advanced technology that ensures flawless results for cooking on a large scale. With High Performance equipment, you can offer your clients the best quality, while **saving time, energy and labour**.

The value of simplicity

Sturdy and efficient, the entire High Performance series is **easy and convenient** to use. Thanks to the intuitive controls, they can also be used by non-specialized operators.

High performance in small spaces

Versatile and powerful, High Performance machines make the most of large cooking surfaces. They can be combined with refrigerated bases, **guaranteeing maximum ergonomic design** for every work station while saving space in the kitchen. This is especially important in fast food catering, where outlets often have extremely limited work space.

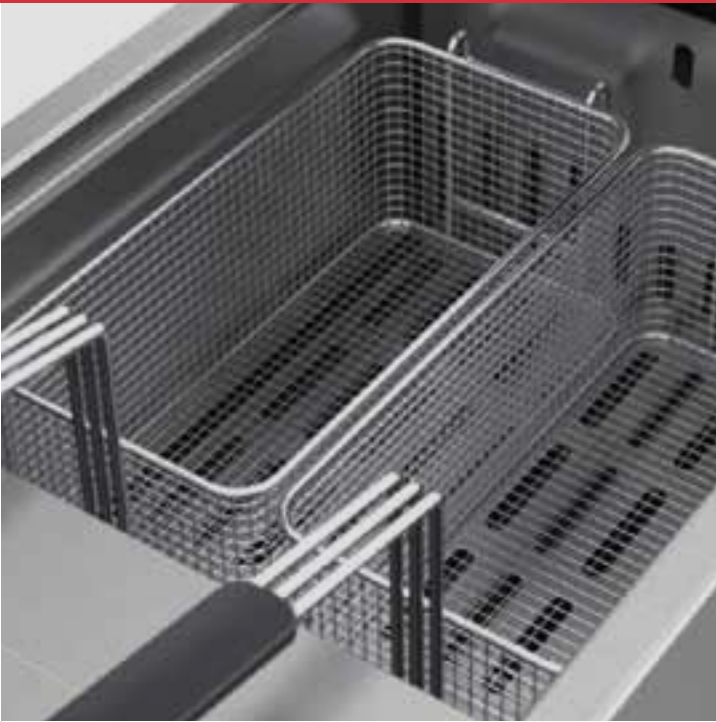
Multiple functions with the focus on excellence

The High Performance series proposes a range of specialist, powerful equipment designed for new spaces and formats. From the grill to the fryer, from the fry-top to the plancia, not to mention the innovative Multicooking machine, the High Performance range **guarantees sturdy construction, speed and performance**.

Ideal for

- ✓ large cafeterias
- ✓ pubs
- ✓ new commercial foodservice formats (grills, rotisseries, hamburger joints, steakhouses, sandwich bars, kebab shops, takeaways and fried fare...)





Facts and figures

Powerful and versatile: large numbers and varied menus.

Compact and efficient: 30% less space required in the kitchen.

Independent direct cooking areas for multiple dishes that require different temperatures.

Low energy consumptions with slow cooking and Eco modes.

Integrated core probe for setting and monitoring cooking.

Uniform cooking and guaranteed consistency, with impeccable results every time.



Multicooking

Multiple functions in a single machine

The star of the High Performance range, Multicooking is a versatile, powerful machine, which offers **different cooking modes**. It can be used as a bratt pan, fryer, fry-top, pasta cooker and pressure cooker.

Multicooking lets you prepare **large quantities of food quickly**, including dishes that require delicate cooking with low temperatures. All this goes hand-in-hand with quality, as the machine maintains the full flavour and original nutritional properties of the foods.

It is ideal **for small kitchens**, allowing them to pack many cooking functions into a small space, **and for classic foodservice kitchens**, where it can integrate with other machines to guarantee a wide gastronomic offering and leaner, quicker management.





*It cooks everything
I have in mind*

Strengths and benefits

Multicooking lets you **cook healthily** with a uniform temperature across the entire cooking surface of the tank.

It is ideal for rapid browning, preventing the loss of cooking juices, and for delicate, low-temperature cooking. The core probe ensures tender, succulent food and perfect results.

Extremely powerful, Multicooking lets you switch rapidly from one cooking mode to another and can be used **for slow overnight cooking** with excellent results in succulence and reductions in product weight loss. This guarantees low energy consumption and optimises workflow by exploiting hours that are normally downtime.

The **Turbo Boost** function allows the machine to reach temperature more quickly, saving up to 30% of your time.

The **integrated probe** accurately measures the core temperature of the product, ensuring precision cooking every time and eliminating the risk of weight loss and product wastage.

Extremely easy to use, Multicooking is also **simple to clean** thanks to the integrated rinse shower. Each detail is carefully studied to guarantee the highest standards of hygiene.

Technical details

Quick cooking with pressure lid (0.1 bar).

Stainless steel rectangular tank (52x48x10H cm) with 20 litre/25 kg capacity, equipped with a motorised lifting system.

Electrical power supply with thermostatic temperature control from 50 to 300 °C.

Armoured heating elements in Aisi 304 stainless steel embedded in an aluminium casting in direct contact with the hotplate.

Simple, functional touchscreen control panel.







Why Multicooking is right for you

Heart and passion: flavour

It cooks anything
you have in mind

The harmony of
delicate cooking

Nuances of flavour

Succulent results
with slow cooking
and low weight loss

Healthy and delicious

Power and speed: high performance

40% Less energy
required

3 Times faster
than traditional
cooking methods

Fresh food every time

Precision, consistency
and reliability in quick
cooking

Efficient and dynamic 24 hours a day

Large volumes with no fuss: technology

Turbo Boost: to save
time and reduce
running costs

Consistency in
food preparation

Ideal for large
production

Optimisation of
spaces, logistics
and planning

Industrialisation and optimisation

Performance

At full capacity Multicooking
can make risotto for 100 people
in 12 minutes.

Maintains a constant temperature
with low energy consumption
thanks to the heat recovery system.

Pressure cooking for 20% reduced
cooking times.

Sauté food at below 180 °C to avoid
burning oil and producing water
in the tank.

Cooks red meat with the core
probe: 55 °C rare, 60 °C medium,
65 °C well done.

Cooks white meat & fish with the
core probe: fish 50-55 °C, white
meat 63 °C.

25 kg of stew in 60-70 minutes with
12 kW and overpressure cooking.

Gas and electric fry-tops

The power of precision

For precise, delicate cooking of fish, white meat and vegetables, the High Performance range proposes gas and electric fry-tops. These machines guarantee superb, consistent performance over time. They also ensure quick, precision cooking **for express, top-quality service.**





The pleasure
of precise cooking

Strengths and benefits

The thick sloping hotplate in stainless steel or chrome allows you **to cook frozen food quickly and directly**, without the loss of juices or succulence.

The hotplate is equipped with drainage holes for fat run-off and two large grease collection drawers for **faster cleaning between cooking cycles**.

The fry top is equipped with three independent zones which allow you to manage **different types of cooking** and make the most of the entire surface, with uniform results every time. The machine's flexibility and power allow you to organise your workflow the best way possible, so you are always ready to satisfy customers' requirements.

Performance

Production:

- 480 hamburgers/hour
- 540 skewers/hour

Technical details

Gas and electric fry-tops available in 120 cm size.

Thick sloping hotplate, made of steel and chrome-plated steel.

Safety thermostat fitted as standard on all models.

Appliance equipped with 2 holes for fat run-off and 2 collection drawers with capacity of up to 3 litres each.

Installation on refrigerated and freezer bases of the High Performance range, equipped with drawers or stands in heavy-duty tubular steel.

Gas fry-tops

Gas fry-top with 3 efficient steel burners with 2 branches and 4 rows of flames.

Thermostatic temperature control from 90 to 280 °C.

Electric fry-tops

Electric fry-top with 3 zones, thermostatic temperature control from 110 to 280 °C.

The armoured heating elements in Aisi 304 stainless steel are embedded in an aluminium casting in direct contact with the hotplate.



Gas grill

The new choice of professionals

The High Performance grill opens new horizons of performance, robustness and efficiency. Designed especially for cooking red meat, meat on the bone, fish and vegetables, the High Performance grill represents the ultimate technology in direct cooking. Powerful and efficient, it **ensures**

high productivity thanks to a constant temperature across the entire cooking surface.

Proposed in a gas version, the grill lets you cook food safely, with perfect cooking results on the outside as well as at the product core.



The grill maintains a constant temperature over the entire cooking surface



*A great mixed grill?
It takes someone special*

Stren benefits

The robust, reliable cast iron burners are designed **to work non-stop, 24 hours a day.**

The cooking surface, divided into four zones, allows you to differentiate temperatures with the utmost flexibility, so you can **cook different foods** to perfection, **all at the same time.**

Cast iron burners with a double row of flames

Removable drip tray for fat collection



Technical details

Available in the 120 cm size with 32 kW power output, it ensures high productivity thanks to a constantly maintained temperature across the entire cooking surface.

Heating via 4 efficient cast iron burners with a double row of flames, positioned every 22.2 cm.

The individually controlled burners are protected by radiant heating elements in cast iron that ensure excellent heat storage.

Heat adjusted via safety valve with thermocouple.

Large reversible cast iron grilles, usable on both sides, for fish, meat and vegetables,

complete with drip tray for the collection of cooking fat.

Electric, battery-powered spark ignition.

Fryer

Safe power for perfect frying

For traditional fried fare and fish and vegetable tempura, the electric fryer of the High Performance range combines efficiency, convenience and **top-level performance**.



Electronic display for easy, precise control



*Crispy, dry fried food,
just the way I like it!*

Strengths and benefits

The fryer is equipped with an innovative automatic oil filtration system, which ensures **superior quality cooking** coupled with prolonged oil life and reduced costs.

Thanks to the automatic filtration system, the operator never comes into direct contact with the oil, **improving safety**.

Performance

Production of 58 kg of French fries/hour (pre-blanched and chilled to +4 °C).

Technical details

Great power ratio ensuring high efficiency, 1 kW/L.

Instant recovery of set temperature.

Two 20 kW high-efficiency heating elements.

Integrated filtration system.

Tank with 20-litre capacity, complete with 2 half baskets.

User-friendly electronic control. The LED display shows both set cooking time and time remaining.

Possibility to program and modify the 4 pre-set timers.

Melting program for fats.



Electric hotplate

Decisive yet delicate cooking

Innovative and powerful, the High Performance hotplate allows **cooking directly or indirectly.** Thanks to its generous dimensions, it is ideal to prepare large amounts of food with meticulous attention to quality.



Available with a stand, according to configuration needs



*I can cook
large quantities
with great results!*

Strengths and benefits

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

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



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.

Surface temperature adjustable from 50 to 400 °C.

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



Salamander

Dedicated to the grand finale

Designed **for cooking and holding**, it is ideal for giving the finishing touch to dishes, browning gratins and reheating food.



Indispensable for chefs who want to enhance the quality of every dish



To give that special finishing touch to my dishes

Strengths and benefits

Convenient and easy to use, it **guarantees excellent results** thanks to the upper heating element that can be adjusted vertically.

The touch screen control panel displays the temperature and lets you **memorize preferred programmes and cooking cycles**.



Technical details

Heating system with 3 or 4 heating elements that can be fully or partially activated.

Heating elements housed within a ceramic, reflective dish, protected by a glass diffuser that increases heat transmission. Reaches 230 °C in the space of a few seconds.

Holding temperature from 40 °C.

Cooking surface with stainless steel grilles, GN 1/1 and 4/3.



Refrigerated and freezer bases

Stands

Supporting your work

Valuable allies in the kitchen, the bases complete and enrich the High Performance range and keep **everything at hand**, facilitating work.





*I like to have
everything close
at hand*

Strengths and benefits

Refrigerated bases are equipped with an effective **refrigeration system** for the conservation of food and beverages. They have removable drawers for easy access, so food can be stored with ease, **optimising space**.

In addition, the refrigerated bases are equipped with an **electronic temperature control system** and a device for automatic evaporation of defrost water.

The range of available bases also includes **stands** with a simple structure and extremely sturdy construction.



Technical details

Designed to support 100 and 120 cm top machines.

Made of Aisi 304 18/10 stainless steel, with 5 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 shutdown defrost for the refrigerated version.

Technical details

Multicooking



Mod	⚡	mm	mm	lt.	mm	V/Hz	kW
SDMCP65E	•	650-920-900h.	580x328	20	330x590X165h.	VAC400-3N 50/60Hz	12

Fry-top



Mod	⚡	🔥	mm	Ac	Cr	mm	□	▨	▧	▩	V/Hz	kW	⚡	kW	🔥
SDFT12ELC	•	-	1200-920-280h.	-	•	1120-750	-	•	-	-	3x7,5 kW	VAC400-3N 50/60Hz	22.5		
SDFT12EMC	•	-	1200-920-280h.	-	•	1120-750	-	-	-	•	3x7,5 kW	VAC400-3N 50/60Hz	22.5		
SDFT12GTL	-	•	1200-920-280h.	•	-	1120-700	•	-	-	-	3x10,5 kW			31.5	
SDFT12GTM	-	•	1200-920-280h.	•	-	1120-700	-	-	•	-	3x10,5 kW			31.5	
SDFT12GTLC	-	•	1200-920-280h.	-	•	1120-700	-	•	-	-	3x10,5 kW			31.5	
SDFT12GTMC	-	•	1200-920-280h.	-	•	1120-700	-	-	-	•	3x10,5 kW			31.5	

Grill



Mod	🔥	mm	mm	▧	kW	🔥
SDG12G		1200-920-280h.	1080x535	4x8 kW	32	

Fryer



Mod	⚡	mm		lt.	V/Hz	kW	⚡
SDF4E20		400-920-900h.	1	20	VAC400-3N 50/60Hz	20	

Hotplate



Mod	⚡	mm	mm	▣	▣ kW	V/Hz	kW	⚡
SDPH10E		1000-920-280h.	830x660	4	4x4kW	VAC400-3N 50/60Hz	16	

Salamander



Mod	mm	mm	↑ mm	V/Hz	kW	⚡
SDSM6E	600-540-500h.	540x365	115/220	VAC400-3N 50/60Hz	4	
SDSM7E	750-540-500h.	700x365	115/220	VAC400-3N 50/60Hz	6	

Refrigerated and freezer bases

























Mod	📏	mm	mm	kg	m³	lt.	V/Hz	kW	⚡
BR910TNN	-2 +8°C	1000-840-590h.	570X680X340h.	110	0,71	132	VAC230 50/60Hz	0,25	
BR910BT	-15 -20°C	1000-840-590h.	570X680X340h.	120	0,71	132	VAC230 50/60Hz	0,5	
BR912TNN	-2 +8°C	1200-840-590h.	770X680X340h.	155	0,71	178	VAC230 50/60Hz	0,49	
BR912BT	-15 -20°C	1200-840-590h.	770X680X340h.	165	0,71	178	VAC230 50/60Hz	0,6	

Stands



Mod	mm	□	▣
SDBC10	1000-725-660h.	•	-
SDBC12	1200-725-660h.	•	-

Key

Mod	Models		N° of cooking areas		Wells nr.		Open cupboards
Mod 	Electric models		Smooth hotplate		Well capacity		Internal dimensions
Mod 	Gas models		Chromed hotplate		Well size		N° of cooking areas
	Outside dimensions		Chromed mixed hotplate		Cooking surface		Output of cooking areas
V/Hz	Power supply		Mixed hotplate		Height available for cooking		Temperature
kW 	Gas output	Ac	Steel		Drawers		
kW 	Electric output	Cr	Chrome-plated		Stands		

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