

MARRONE



## COMPANY PROFILE

[marrone.it](http://marrone.it)



## HISTORY & VISION

### Established in 1978

MARRONE is one of the most well known manufacturer in customized cooking suites, thanks to more than 40 years of experience in satisfying customers from all over the world. Its history starts in 1978 in Fiume Veneto,

in the Italian province of Pordenone. Since 2008, with the entry of a new property, it becomes a managerial company in continuous growth and characterized by distribution development on an international scale.

### The referral manufacturer for the cooking artists

To go far you must have come a long way, you must have had so many problems to solve, having found solutions by relying on the knowledge and skills of many people, of many chefs with whom we were lucky enough to collaborate.

All this experience hugely enriched our know-how, and we make it available to those who want to share their projects and their unique idea of the future with us: to be the referral point for the cooking artists.

# ARE



## MISSION

### **Professional custom cooking systems**

Marrone designs and manufactures fully customized kitchens, totally built around the style, ideas, techniques of the Chef. A perfect gear in which man is the soul, a creation oriented to performance, to reliability in the realization of the dishes and in the execution of the culinary art.

### **Uniquely bespoke. Genuinely Italian**

No standard modular cooking elements: each Marrone kitchen is unique, tailored to the customer's specific needs. All MARRONE products are designed and manufactured entirely in Italy, with top quality raw materials and the tension in search of beauty typical of the Italian style.

# WE DO



## RANGE: GENERAL VIEW

MARRONE has three major focus of interest:

- COOKING TECHNOLOGY
- CUSTOMIZED PRODUCTS
- HIGH PERFORMANCES, CLEANING ASPECTS AND ENERGY SAVING

We supply only cooking suites – central and wall type –no modular standard cooking elements.

Many years of close contacts with real-life kitchen environments helped MARRONE to develop unique skills and experiences capable to provide the best interpretation and functionality to consultants and customer wishes.



We believe in high technology. The new generation of chefs prefers high performances, safe working, rational way of cooking improved cleanability more than enameled and “gold plated” decors.

MARRONE produces and controls all the cooking functions integrated in its stoves, from the traditional ones involving different technologies (electric, induction, gas), to the more ethnical ones and those imposed by the growing trends.

The focus of our R&D department is not only on the cooking functions but also on the many details which complete the perfect experience on a MARRONE kitchen.

## Whatever finishing

Vibrated, satin or mirror finish for the stainless steel

Combination of different materials

Paintings and different anodizings

MFACIES finish

MPATINAE finish

Fine details



## Whatever shape

We will craft the suite the way you need, every kitchen will be designed just for your project.





## PRODUCTION CAPACITY

# 500

tons / year stainless steel processed

# 220

unique cooking suites produced / year



## RESEARCH & DEVELOPMENT



## Customers are our inspiration

At MARRONE for over 40 years we have been utilizing an innovative and personal approach to the crafting of unique kitchen suites, forged by the distinct cooking philosophies of the

Chefs, Kitchen Consultants and FB Managers: from them we receive constant stimulation and inspiration to create personalized units and to improve and progress.

## Power to every culinary culture

Our working method has its roots in Western culture and Italy in particular: this is the tradition we were born in and that we love to power, but not the only "cooking world" we are able to serve. We have been conducting for years a deep exploration of the traditional cuisines of the world, developing specific and unique functionalities not normally available in industrial kitchens. Research and development have a single objective: to guarantee the continuity of the culinary cultures and the possibility for the Chefs to experiment on them having absolute power over the cooking process, whether they express themselves through Western, Oriental or Asian cuisine or a combination of all three.



**Renowned  
Restaurants**



**OUR CUSTOMERS**

**Starred  
Restaurants**



**Luxury  
Hotels**



**MARRONE  
GROUP**



**An exclusive  
complete offer**

From hot to cold, from front to back of house cooking and displaying systems: thanks to the brands composing MARRONE Group, we are able to provide our customers with all kinds of equipment. All tailor-made.



**Yachts  
& Cruise  
Ships**



**Luxury  
Residential  
Kitchens**



**Chefs**



**Food &  
Beverage  
Managers**

**steel|novo**

Stainless steel customized and professional furniture for culinary preparation

**iglu**  
Treasuring in the cold

Customized professional refrigeration:

- back of house counters, cabinets, wall-mounted cabinets
- front of house displays for wine, cheese, meat, sushi, pastry, chocolate and much more

**PHOENIX**  
PRIME FOCUS

Customized professional ovens:

- round / rectangular / custom ovens
- gas / wood / electric ovens
- duck ovens
- tandoori ovens
- char grills



**Kitchen  
Consultants**



**Architects  
& Designers**



**Worldwide**

# WHAT WE BELIEVE IN



## Cooking is transformation

Transformation of an idea into a recipe, of basic flavors in architectures of taste, of raw material in food.

But also a culinary approach in a set of actions, of a process in the technical necessities, of inert matter in a instrument.

The Marrone kitchen is, first of all, this: a flow of transformation in which the needs of the Chef and his creative choices become project first and then take shape in a cooking suite.

All following four basic steps:



# Tabula rasa

## Complete customization

The tabula rasa represents the emptiness of mind, which allows welcoming new ideas and concepts: the white sheet, the absolute receptivity.

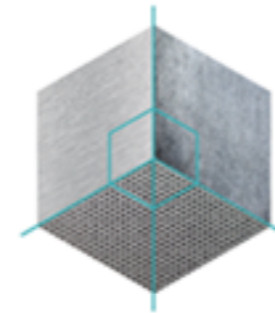
Everything starts from the encounter between Marrone and client's philosophies. The cooking suite is

conceived through an exchange of ideas with the Chef, the Kitchen Consultant, the Food and Beverage Manager, or with the Demiurge of the project. An unconditional listening to the customer's story, of his projects and culinary choices is essential.

*"The custom kitchen is not built from a catalog".*

There are no pre-established models, formats to choose from, restricted lists of functionalities. What is important is the process of transforming food, with the characteristics attributed to it by the Chef's cooking philosophy. Everything starts from here and meets Marrone's experience in the development of cooking tools typical of the culinary traditions from the West, Middle East or Asia, and of the most important schools of fusion among them.

## Open comparison From inspiration to ideation Total freedom



## Cum grano salis

### Reliability

Here comes a moment of synthesis.

In the making of a Marrone kitchen, the counterweight to total freedom is the effort to keep concreteness and identify the possibilities which are really necessary. In the same way salt gives

taste to a dish only when added in the right quantity, the drawing that Marrone elaborates from listening to the Chef has everything needed and nothing more: a perfect balance between production costs and managing costs of a cooking suite.

*"The fully customized kitchen enables performance, always".*

Listening to the chef, analysis of the composition and functions of his work team, the study of the space and the general concept of the restaurant. Everything is a step towards the creation of a device that is both enabler and guide in culinary performance. Performance that requires the kitchen to be reliable with all functions and features to be available when and only if needed: fundamental instruments to reach the objective.

The soul in the machine  
Listening skills  
The construction of a balance



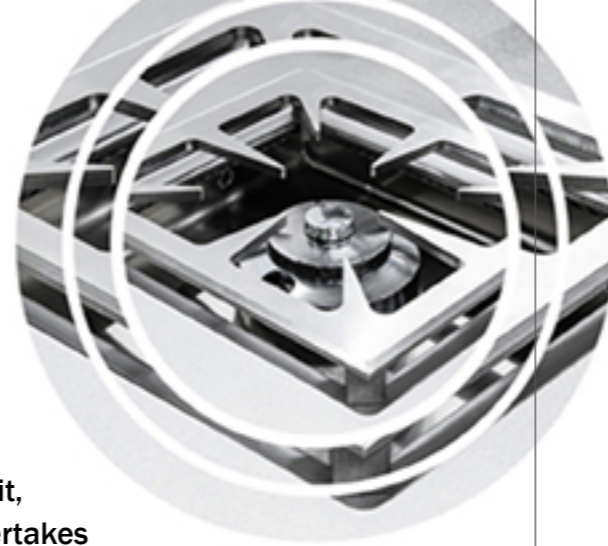
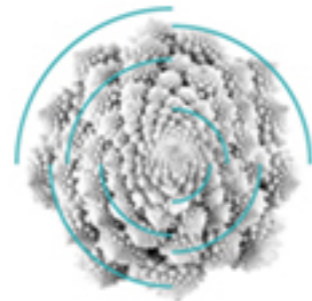


# 3

## Deus ex machina Cookability

It's now the decisive moment in which materials take a new form. The creation of the tool, the idea that became a project and is now tangible. The stone is smoothed, the steel bent, the energy harnessed, and everything shapes around the customer's needs, ready to be a means of transformation.

The Chef's intervention alters materials which will never return to their initial state; it is, therefore, an intervention that does not allow for second attempts and has only one chance to be perfect: a flow that travels in a single direction, animated by an actor who has a precise



awareness of his role. With the same spirit, Marrone undertakes the transformation of materials in search of the perfect tool to enable this operation.

*"The fully customized kitchen makes the culinary transformation comfortable and safe".*

The ergonomic design of a Marrone kitchen is expressed in every element: from the choice of materials to the disposition of functionalities, from the design of the overall shapes in relation to the environment to the profiles of the most simple control points. Everything has a purpose: to allow the highest culinary performances in a context of total efficiency, safety, and comfort of use. The perfect transformation machine.

The soul in the machine  
Listening skills  
The construction of a balance

## Ars addit naturae Performance

In the hands of the Chef, a Marrone kitchen is an enabler of change. Art enhances nature, bending the forces of cold and heat to the artist's service, allowing him to evolve, change, and innovate what he is.

# 4

Providing the Chef with evolution tools is the way Marrone participates in the evolutionary process of culinary culture, leaving his mark alongside the artist who is the driving force of this journey.

*"The tailor-made kitchen brings thought and action together".*

Performance is the safety of gesture, an intuition that has the certainty of transforming itself into an act, space, and time between thought and action that cancel one another. A Marrone cooking suite offers the Chef these opportunities and permanently alters his operational context, forever adding to his abilities a space of possibility that was previously unthinkable.

One step ahead  
Enriching sensory experiences  
The synthesis between possible and necessary





STAFF &  
COLLABORATORS

140

From design department to manufacturing, from sales to R&D, from purchasing to logistics, from marketing to administration, information department and agents working worldwide.

All together, everyday, to give shape to the tools for the food artists.

PEOPLE

# PROJECTS



**RE-NAA**  
Restaurant | Stavanger, Norway | ❁❁

# FRANTZÉN

Restaurant | Stockholm, Sweden | ❀❀❀



# VILLA FELTRINELLI

Restaurant | Gargnano (Brescia), Italy | ❀❀



# IL SAN PIETRO DI POSITANO

Restaurant | Positano (Salerno), Italy | ❁❁



# LE CINQ - FOUR SEASONS GEORGE V

Restaurant | Paris, France | ❁❁❁



D'O

Restaurant | Cornaredo (Milan), Italy | ❁❁



TANKOA YACHTS

Naval



# VILLA LEVI

Residential | Stuttgart, Germany



# PRIVATE VILLA

Residential | Pampushevo, Russia



# CASTELLO DI PROCOPIO

Residential | Perugia, Italy



# AMAN VENICE

Hotellerie | Venice, Italy





# MICHELIN STARRED RESTAURANTS

## \*\*\* MICHELIN STARS

FRANTZÉN, CHEF BJÖRN FRANTZÉN, STOCKHOLM - SWEDEN

LE CALANDRE, CHEF MASSIMILIANO ALAJMO, RUBANO (PD) - ITALY

LE CINQ RESTAURANT @ FOUR SEASONS GEORGE V, CHEF CHRISTIAN LE SQUER, PARIS - FRANCE

ENRICO BARTOLINI AL MUDEC, CHEF ENRICO BARTOLINI, MILANO - ITALY

ODETTE, CHEF JULIEN ROYER, SINGAPORE - SINGAPORE

## \*\* MICHELIN STARS

CASA DE CHÁ DE BOA NOVA, CHEF RUI PAULA, LEÇA DA PALMEIRA - PORTUGAL

D'O, CHEF DAVIDE OLDANI, CORNAREDO (MI) - ITALY

DA VITTORIO, CHEF STEFANO BACCHELLI, SHANGHAI - CHINA

HORVATH, CHEF FRANK SEBASTIAN, BERLIN - GERMANY

IL GALLO D'ORO, CHEF BENOIT SINTHON, FUNCHAL - PORTUGAL

IL PAGLIACCIO, CHEF ANTHONY GENOVESE, ROMA - ITALY

MICHEL SARRAN RESTAURANT, CHEF MICHEL SARRAN, TOULOUSE - FRANCE

MIRAMONTI L'ALTRO, PHILIPPE LÉVEILLÉ, CONCESIO (BS) - ITALY

QUATTRO PASSI, CHEF ANTONIO MELLINO, MARINA DEL CANTONE (NA) - ITALY

RE-NAA, CHEF SVEN ERIK RENAA, STAVANGER - NORWAY

RESTAURANT SERGE VIEIRA, CHEF SERGE VIEIRA, CHAUDES-AIGUES - FRANCE

SEA GRILL, CHEF YVES MATTAGNE, BRUXELLES - BELGIUM

TETSUYA'S, CHEF TETSUYA WAKUDA, SYDNEY - AUSTRALIA

TRIBECA, CHEF JAN SOBECKI, HEEZE - NETHERLANDS

VILLA FELTRINELLI, CHEF STEFANO BAIOTTO, GARGNANO (BS) - ITALY

## \* MICHELIN STAR

AALTO BY IYO, CHEF TAKESHI IWAI, MILANO - ITALY

ALTA BAIZ - GRÜNER WALD, CHEF CLAUDIO URRU, NEUHAUSEN HAMBER - GERMANY

AUBERGE DE MONTFLEURY, RICHARD ROCLE, VILLENEUVE DE BERG - FRANCE

BIJJEF, CHEF JEF SCHUUR, TEXEL - HOLLANDCHÂTEAU DE MERCUES, JULIEN POISOT, MERCUÈS - FRANCE

CLAIR DE LA PLUME, CHEF JULIEN ALLANO, GRIGNAN - FRANCE

EINSUNTERNULL, CHEF SILVIO PFEUFER, BERLIN - GERMANY

ESPLANADE, CHEF MASSIMO FEZZARDI, DESENZANO DEL GARDA (BS) - ITALY

FIFTY SECONDS, CHEF ARTIN BERASATEGUI, LISBON - PORTUGAL

GRANCAFFÉ QUADRI, CHEF SILVIO GIAVEDONI, VENICE - ITALY

IL RISTORANTE DI LUCA FANTIN @ BULGARI GINZA, CHEF LUCA FANTIN, TOKYO - JAPAN

IYO, CHEF MICHELE BIASSONI, MILANO - ITALY

JARDIN TROPICAL, CHEF CHRISTOPHE VAN DEN BERGHE, KNOKKE - BELGIUM

KUPPELRAIN, CHEF JÖRG TRAFIOIER, CASTELBELLO (BZ) - ITALY

LA PAROLINA, CHEF ROMANO GORDINI, TREVINANO (VT) - ITALY

LA STŪA DE MICHIL, CHEF NICOLA LAERA, CORVARA IN BADIA (BZ) - ITALY

LA TABLE DE CASTIGNO, CHEF STEPHAN PAROCHE & JUSTINE VIANO, ASSIGNAN - FRANCE

LA TERRAZZA DELL'EDEN, CHEF FABIO CIERVO, ROMA - ITALY

L'ARGINE A VENCÒ, CHEF ANTONIA KULGMANN, DOLEGNA DEL COLLIO (GO) - ITALY

LE GEORGE @ FOUR SEASONS HOTEL GEORGE V, CHEF SIMONE ZANONI, PARIS - FRANCE

LEA LINSTER, CHEF LOUIS LINSTER, FRISANGE - LUXEMBOURG

LOCO, CHEF ALEXANDRE SILVA, LISBON - PORTUGAL

L'ORANGERIE @ FOUR SEASONS HOTEL, CHEF DAVID BIZET, PARIS - FRANCE

OPERA KÅLLEREN, CHEF STEFANO CATENACCI, STOCKHOLM - SWEDEN

ORA D'ARIA, CHEF MARCO STABILE, FIRENZE - ITALY

OSTERIA DI PASSIGNANO, CHEF NICOLA DAMIANI, PASSIGNANO (FI) - ITALY

PAVO @ DAS BURGHOTEL FALKENSTEIN, CHEF SIMON SCHLACHTER, PRONTEN IN ALLGÄU - GERMANY

RISTORANTE BISTROT, CHEF ANDREA MATTEI, FORTE DEI MARMI (LU) - ITALY

SENZANOME, CHEF GIOVANNI BRUNO, BRUXELLES - BELGIUM

STORSTAD RESTAURANT, CHEF ANTON SCHMAUS, REGENSBURG - GERMANY

UNDER, CHEF NICOLA ELLITSGAARD, LINDSNES - NORWAY

VILLA EMILY, CHEF MATHIEU JACRI, BRUXELLES - BELGIUM

VOLTAIRE @ KASTEEL BROEKHUIZEN, CHEF T. DIEPERSLOOT & R. POEL, LEERSUM - HOLLAND

VUN @ PARK HYATT, CHEF ANDREA APREA, MILANO - ITALY

ZASS @ IL SAN PIETRO, CHEF ALOIS VANLANGENAEKER, POSITANO (SA) - ITALY

# REFERENCES

# HOTELS & HOTELS CHAINS

AMAN, VENICE - ITALY  
ANDAZ BY HYATT, SINGAPORE - SINGAPORE  
ATLANTIS, SANYA - CHINA  
BELMOND HOTEL CARUSO, POSITANO (SA) - ITALY  
CROWNE PLAZA, DOHA - QATAR  
CROWNE PLAZA, MARINA DUBAI - EAU  
EDITION, BODRUM - TURKEY  
EDITION, SHANGHAI - CHINA  
FAIRMONT, RIYADH - SAUDI ARABIA  
FOUR POINT BY SHERATON, BOLZANO - ITALY  
FOUR SEASONS | AL MARYAH ISLAND, ABU DHABI - EAU  
FOUR SEASONS | ASTIR PALACE HOTEL, ATHENE - GREECE  
FOUR SEASONS | COTAI STRIP, MACAO - CHINA  
GRAND HYATT, DUBAI - EAU  
GRAND HYATT, HANGZHOU - CHINA  
GRAND HYATT, JAKARTA - INDONESIA  
GRAND HYATT, KUALA LUMPUR - MALAYSIA  
GRAND HYATT, SINGAPORE - SINGAPORE  
HILTON | ECO CITY, TIANJIN - CHINA  
HILTON | THE PALM, DUBAI - EUA  
HOTEL BELLAGIO, SHANGHAI - CHINA  
HYATT REGENCY, ADDIS ABEBA - ETHIOPIA  
HYATT REGENCY, ARUSHA - TANZANIA  
HYATT REGENCY, DELHI - INDIA  
HYATT REGENCY, MOSCOW - RUSSIA  
HYATT REGENCY, SOCHI - RUSSIA  
HYATT REGENCY, BANGKOK - THAILANDIA  
INTERCONTINENTAL, BEIJING - CHINA  
INTERCONTINENTAL, MALDIVES - MALDIVES  
INTERCONTINENTAL, XI AN - CHINA  
JW MARRIOTT, DELHI - INDIA

JW MARRIOTT, SHANGHAI - CHINA  
JW MARRIOTT, DA NANG - VIETNAM  
JW MARRIOTT, DUBAI - EAU  
LE MERIDIEN, ABU DHABI - EAU  
LE MERIDIEN, DUBAI - EAU  
MACAKIZI, BODRUM - TURKEY  
MANDARIN ORIENTAL, HONG KONG - CHINA  
MANDARIN ORIENTAL, BANGKOK - THAILANDIA  
MANDARIN ORIENTAL, BEIJING - CHINA  
MANDARIN ORIENTAL, DOHA - QATAR  
MANDARIN ORIENTAL, DUBAI - EAU  
MARRIOTT, XIAMEN - CHINA  
MARRIOTT, SHANGHAI - CHINA  
MARRIOTT, DUBAI - EAU  
MGM COTAI, MACAO - CHINA  
NOBU HOTEL, RIYADH - SAUDI ARABIA  
ONE & ONLY, PORTONOVI - MONTENEGRO  
ONE & ONLY, MAURITIUS - MAURITIUS  
PARK HYATT, SHENZHEN - CHINA  
PULLMAN, BANGKOK - THAILANDIA  
RITZ CARLTON, HONG KONG - CHINA  
RITZ CARLTON, MEXICO CITY - MEXICO  
ROYAL SAVOY, FUNCHAL - PORTUGAL  
SHANGRI LA, BANGALORE - INDIA  
SHERATON, DUBAI - EAU  
SHERATON, HONG KONG - CHINA  
SHERATON, MANILA - FILIPPINE  
SHERATON, SHANGHAI - CHINA  
SOFITEL, BANGKOK - THAILANDIA  
SOFITEL, DUBAI - EAU  
ST. REGIS, ABU DHABI - EAU

SWISSHOTEL, SOCHI - RUSSIA  
SWISSHOTEL, ISTANBUL - TURKEY  
THE ROYAL ATLANTIS, DUBAI - EAU  
W CHENGDU, CHENGDU - CHINA  
W SHANGHAI, SHANGHAI - CHINA  
WAFI SOFITEL, DUBAI - EAU  
WESTIN, SHENZHEN - CHINA  
WESTIN, JAKARTA - INDONESIA



# RENOWNED RESTAURANTS

CAMPARINO, MILAN - ITALY  
JINCQUOI AVENIDA, LISBON - PORTUGAL  
JINCQUOI ASIA, LISBON - PORTUGAL  
LA PETITE MAISON, HONG KONG - CHINA  
LA PETITE MAISON, LONDON - UK  
LA PETITE MAISON, RIYADH - SAUDI ARABIA  
LANGOSTERIA, MILAN - ITALY  
PALAZZO BORROMEO D'ADDA, MILANO - ITALY  
PALAZZO VERSACE, DUBAI - EAU  
SOHO HOUSE, ISTANBUL - TURKEY  
THE GRITTI PALACE, VENICE - ITALY

# & MORE TO COME



[marrone.it](http://marrone.it) | [info@marrone.it](mailto:info@marrone.it)

