

MARRONE



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WHAT
WE DO

PROFESSIONAL CUSTOM COOKING SYSTEMS

We have been conducting for years a deep exploration of the traditional cuisines of the world.

That's why Marrone kitchens help you to achieve the best results in culinary transformation, in line with the tradition and thanks to unique functionalities, that reproduce cooking processes 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 Chef to experiment on them.



COOKING IS TRANSFORMATION

Transformation of an idea into a recipe, of primary flavors into architectures of taste, of raw materials into food.
But also a culinary approach into a set of actions, of a process into technical necessities, of inert materials into tools.

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



WHAT WE
BELIEVE IN

COMPLETE CUSTOMIZATION

- OPEN COMPARISON
- FROM INSPIRATION TO IDEATION
- TOTAL FREEDOM



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.

RELIABILITY

- THE SOUL IN THE MACHINE
- LISTENING SKILLS
- THE CONSTRUCTION OF A BALANCE

Here comes a moment of synthesis and the assessment of possibilities.

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.

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.



COOKABILITY

- UNIQUENESS
- EXPRESSION OF THE POTENTIAL
- DESIGN

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.

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.



PERFORMANCE

- ONE STEP AHEAD
- ENRICHING SENSORY EXPERIENCES
- THE SYNTHESIS BETWEEN POSSIBLE AND NECESSARY

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.

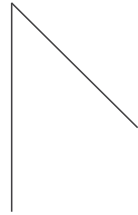
Providing the Chef with evolution tools is the way Marrone participates in the evolutionary process of culinary culture, leaving his mark alongside the artist who is the driving force of this journey.

***“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.

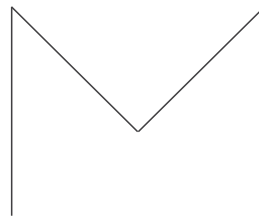
A Marrone cooking suite offers the Chef these opportunities and permanently alters his operational context, forever adding to his abilities a space of possibility that was previously unthinkable.





CUSTOMIZATION

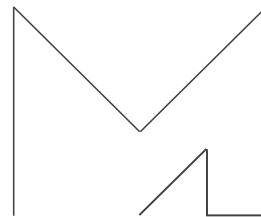
RELIABILITY



CUSTOMIZATION

RELIABILITY

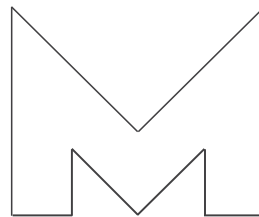
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PERFORMANCE

MARRONE



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BELGIUM



RE-NAA
STAVANGER, NORWAY

PROJECT #01



#01



RE-NAA

PROJECT OVERVIEW

TYPE

Restaurant

CHEF

Sven Eric Renaa

LOCATION

Stavanger, Norway



















VILLA FELTRINELLI

GARGNANO (BRESCIA), ITALY

PROJECT #02



#02



VILLA FELTRINELLI

PROJECT OVERVIEW

TYPE

Restaurant

CHEF

Stefano Baiocco

LOCATION

Gargnano (Brescia), Italy



















ESPLANADE

DESENZANO DEL GARDA (BRESCIA), ITALY

PROJECT #03



#03



ESPLANADE

PROJECT OVERVIEW

TYPE

Restaurant

CHEF

Massimo Fezzardi

LOCATION

Desenzano del Garda (Brescia), Italy





















TETSUYA'S
SYDNEY, AUSTRALIA

PROJECT #04



#04



TETSUYA'S

PROJECT OVERVIEW

TYPE

Restaurant

CHEF

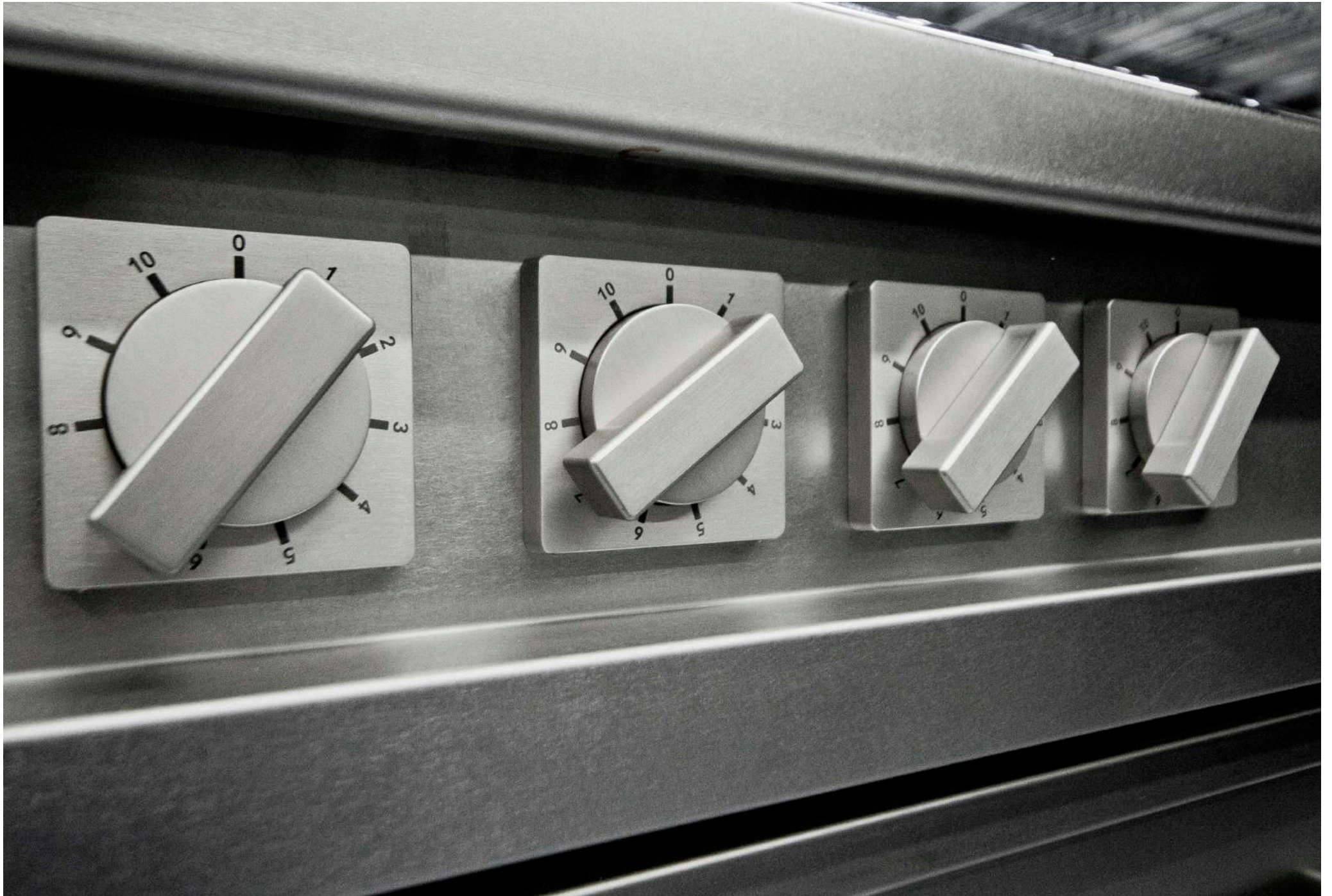
Tetsuya Wakuda

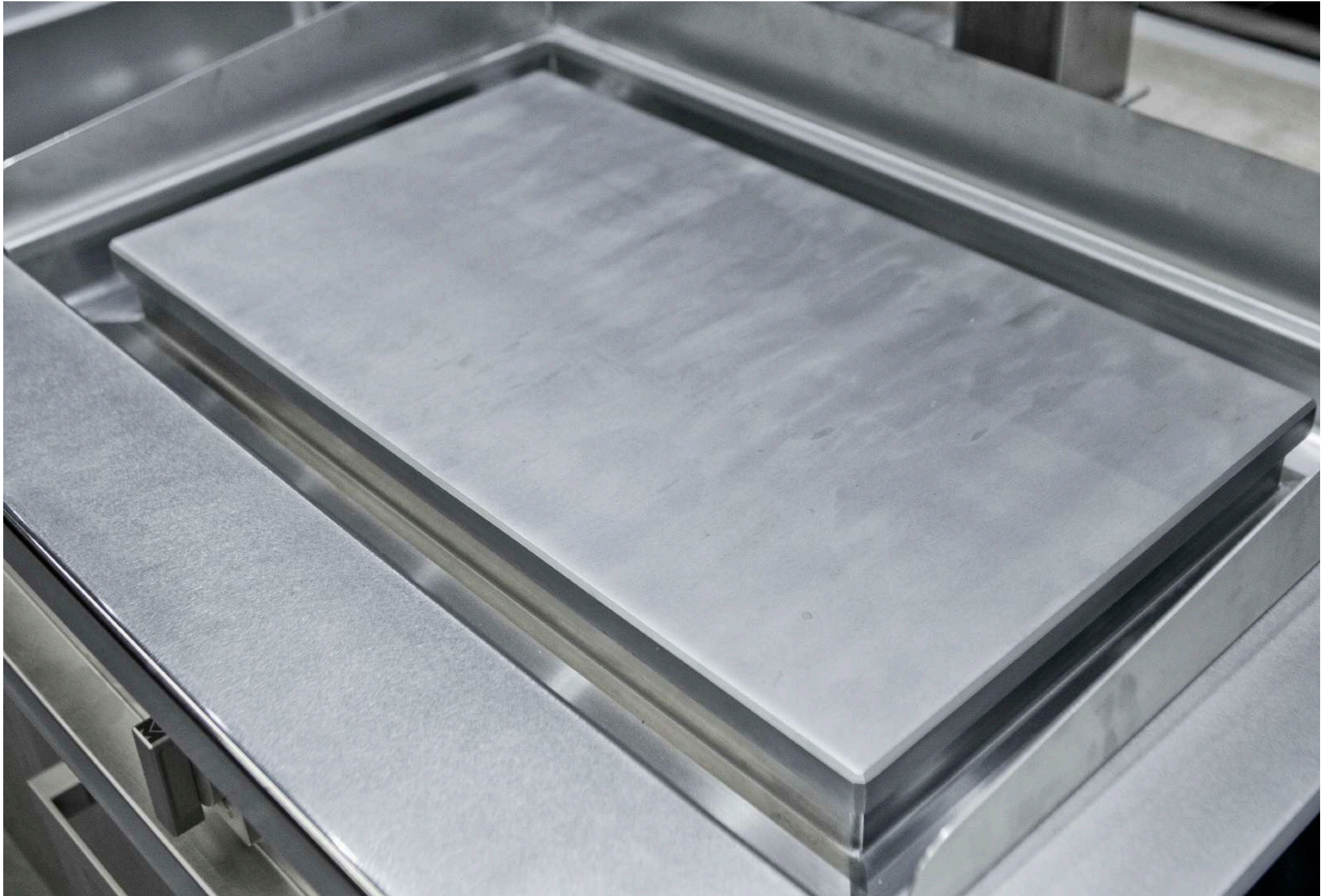
LOCATION

Sydney, Australia











FRANTZÉN
STOCKHOLM, SWEDEN

PROJECT #05



#05



FRANTZÉN

PROJECT OVERVIEW

TYPE

Restaurant

CHEF

Björn Frantzén

LOCATION

Stockholm, Sweden











ZASS @ IL SAN PIETRO

POSITANO (SALERNO), ITALY

PROJECT #06



#06



ZASS @ IL SAN PIETRO

PROJECT OVERVIEW

TYPE

Restaurant

CHEF

Alois Vanlangenaeker

LOCATION

Positano (Salerno), Italy













D'O

CORNAREDO (MILANO), ITALY

PROJECT #07



#07



D'O

PROJECT OVERVIEW

TYPE

Restaurant

CHEF

Davide Oldani

LOCATION

Cornaredo (Milano), Italy













LE CINQ RESTAURANT @
FOUR SEASONS GEORGE V
PARIS, FRANCE
PROJECT #08



#08



LE CINQ RESTAURANT

PROJECT OVERVIEW

TYPE

Restaurant @ Four Seasons - George V

CHEF

Christian Le Squer

LOCATION

Paris, France













SCHMIED

MERANO (BOLZANO), ITALY

PROJECT #09



#09

SCHMIED

PROJECT OVERVIEW

TYPE

Restaurant

CHEF

Lukas Daprà

LOCATION

Merano (Bolzano), Italy









VOLTAIRE RESTAURANT @
KASTEEL BROEKHUIZEN
UTRECHT, NETHERLANDS
PROJECT #10



#10

VOLTAIRE RESTAURANT

PROJECT OVERVIEW

TYPE

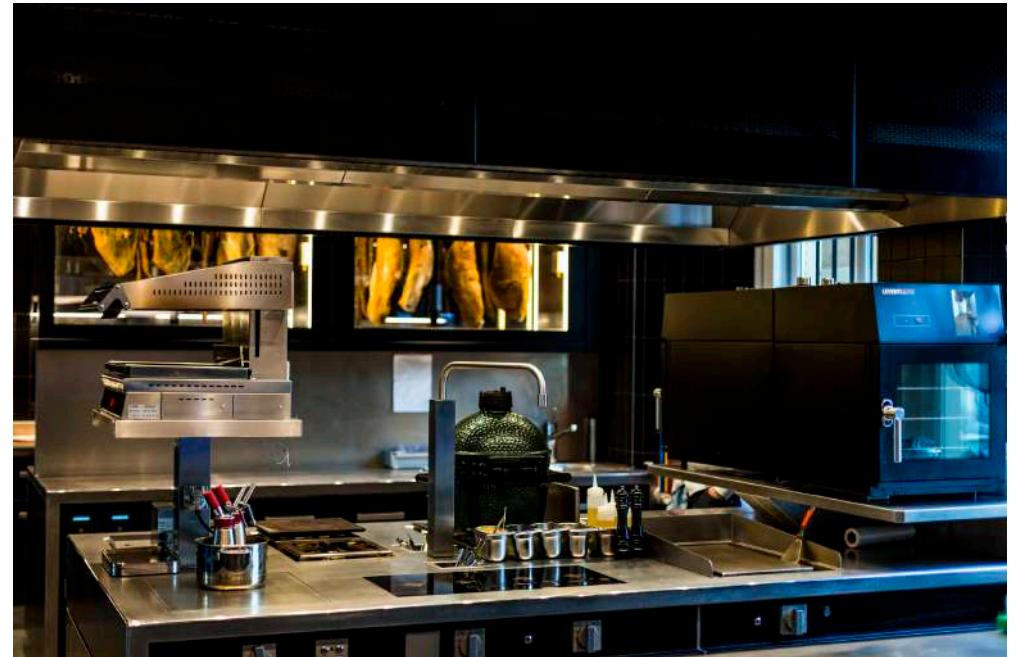
Restaurant @ Kasteel Broekhuizen

CHEF

Thomas Diepersloot & Robert Poel

LOCATION

Utrecht, Netherlands













TANKOA YACHTS

NAVAL

PROJECT #11



#11

TANKOA YACHTS

PROJECT OVERVIEW

TYPE
Naval























PRIVATE VILLA

BELGIUM

PROJECT #12



#12

PRIVATE VILLA

PROJECT OVERVIEW

TYPE

Residential

LOCATION

Belgium













PRIVATE VILLA

RUSSIA

PROJECT #13



#13

PRIVATE VILLA

PROJECT OVERVIEW

TYPE
Residential

LOCATION
Russia











PRIVATE VILLA

GREECE

PROJECT #14



#14

PRIVATE VILLA

PROJECT OVERVIEW

TYPE

Residential

LOCATION

Greece

















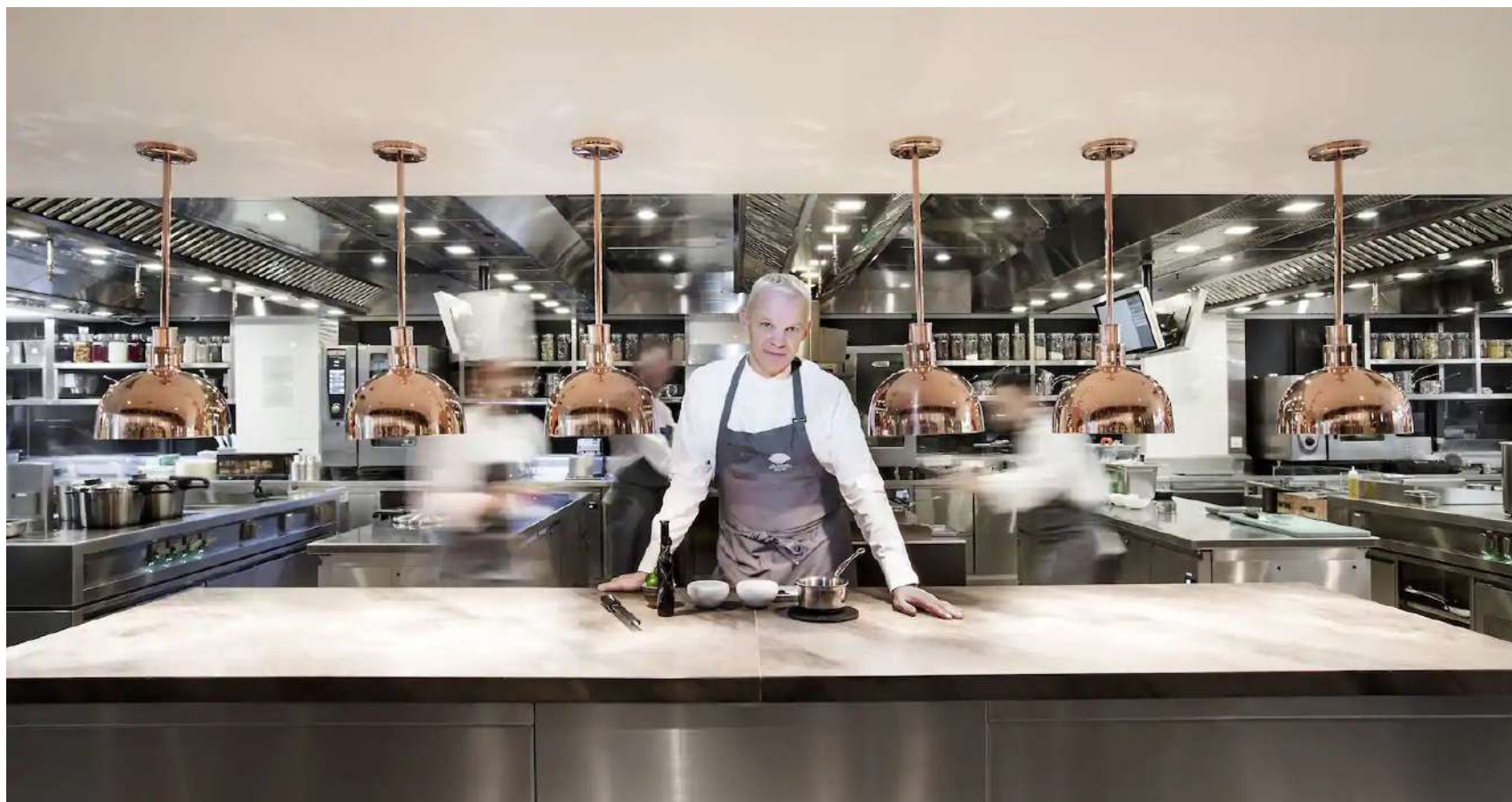


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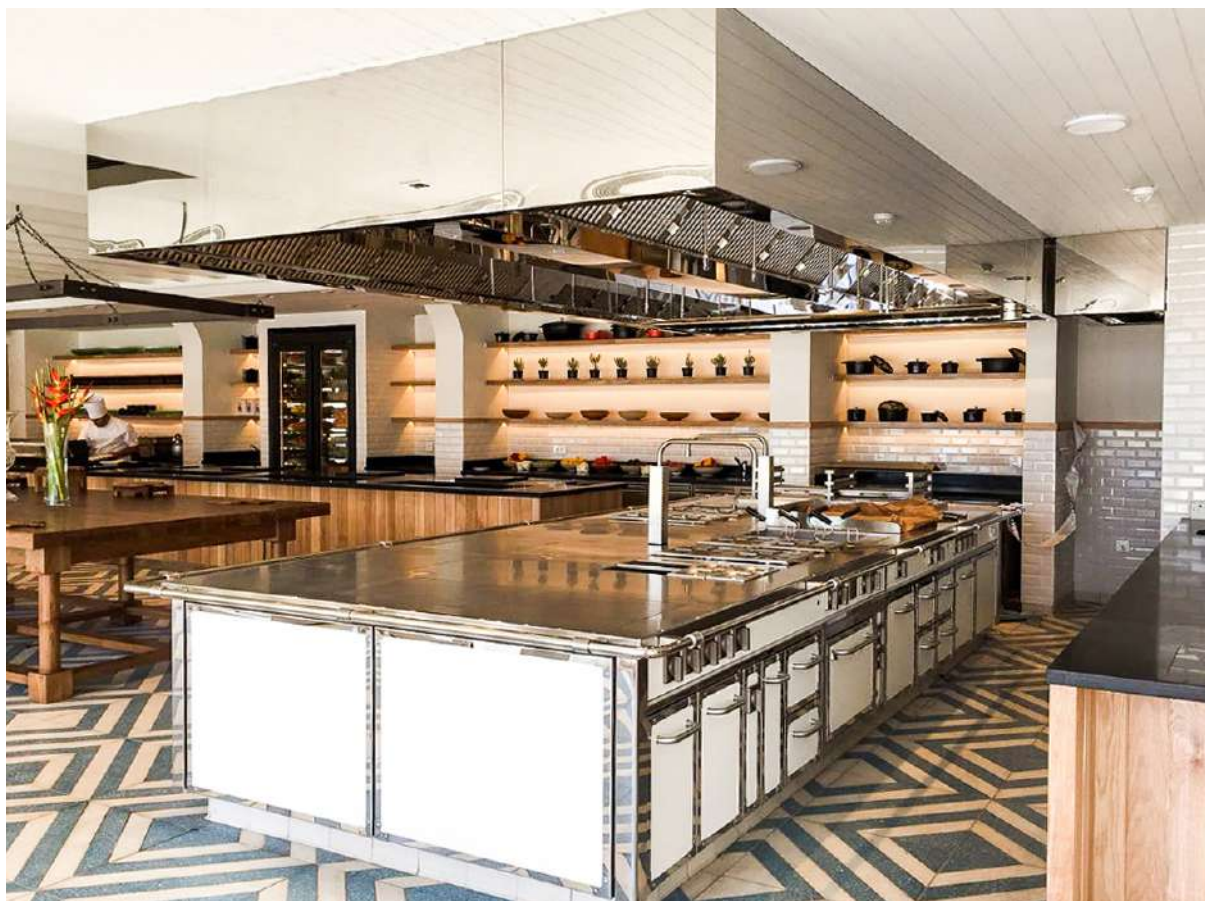




































































REFERENCES

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-NAÄ, CHEF SVEN ERIK RENÄÄ, 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

BIJJEJ, CHEF JEF SCHUUR, TEXEL - HOLLAND

CHÂTEAU 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, KNOCKE - BELGIUM

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

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

LA STÙA 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

OPERAKÄLLEREN, 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 NICOLAI ELLITSGAARD, LINDESNES - 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

HOTELS & HOTELS CHAINS

AMAN, VENICE - ITALY
ANDAZ BY HYATT, SINGAPORE - SINGAPORE
ATLANTIS, SANYA - CHINA
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 - EAU
HOTEL BELLAGIO, SHANGHAI - CHINA
HYATT REGENCY, ADDIS ABABA - 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
INTERCONTINETAL, 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, PORTONNOVI - 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, MILANO - 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, MILANO - ITALY
PALAZZO BORROMEO D'ADDA, MILANO - ITALY
PALAZZO VERSACE, DUBAI - EAU
SOHO HOUSE, ISTANBUL - TURKEY
THE GRITTI PALACE, VENICE - ITALY



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MARRONE

