



Company Profile



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 focuses 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 Research & Development 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

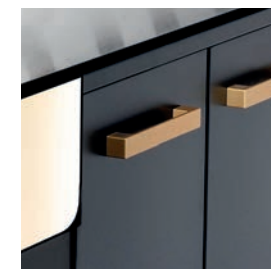
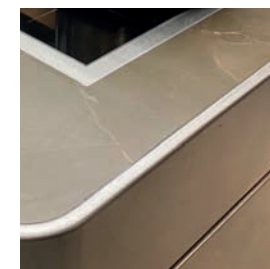
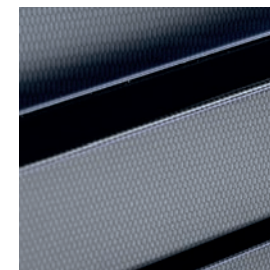
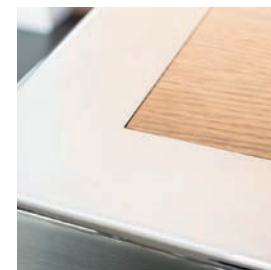
Combination of different materials

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".

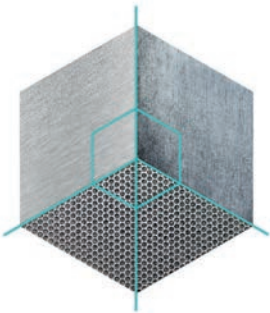
There are no pre-established models, formats to choose from, restricted lists of functionalities. What is important is the process of transforming food, with the characteristics attributed to it by the Chef's cooking philosophy. Everything starts from here and meets Marrone's experience in the development 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.

2

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".

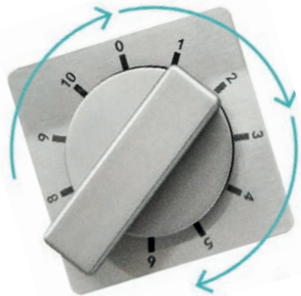
Listening to the chef, analysis of the composition and functions of his work team, the study of the space and the general concept of the restaurant. Everything is a step towards the creation of a device that is both enabler and guide in culinary performance. Performance that requires the kitchen to be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

3

The soul in the machine

Listening skills

The construction of a balance

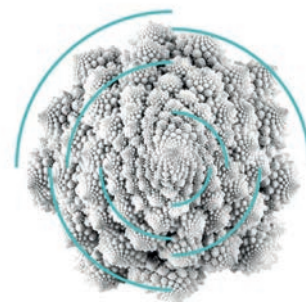


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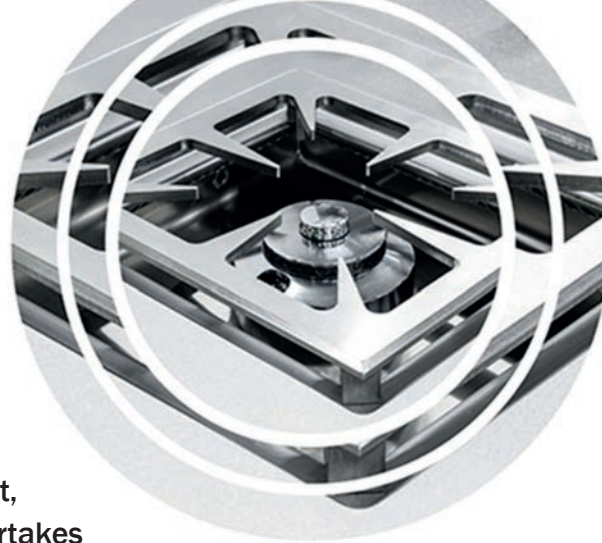
Deus ex machina Cookability

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



Uniqueness
Expression of potential
Design



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.

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.

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



ATELIER MOESSMER N. N.
Restaurant | Bruneck, Italy | ❀❀❀





VILLA FELTRINELLI
Restaurant | Gargnano (Brescia), Italy | ❀❀



TAIAN TABLE
Restaurant | Guangzhou, China | ❀❀



D'O
Restaurant | Cornaredo (Milan), Italy | ❁❁



IL SAN PIETRO DI POSITANO
Restaurant | Positano (Salerno), Italy | ❁



AMAN VENICE
Hotellerie | Venice, Italy



ONE&ONLY PORTONNOVI
Hotellerie | Herceg Novi, Montenegro

MANDARIN ORIENTAL COSTA NAVARINO
Hotellerie | Pylos, Greece



VILLA VERDE
Restaurant | Capri (Naples), Italy







VILLA LEVI

Residential | Stuttgart, Germany



VILLA WHITE PINE CANYON

Residential | Park City, Utah USA

REFERENCES

MICHELIN STARRED RESTAURANTS



*** MICHELIN STARS

ATELIER MOESSMER NORBERT NIEDERKOFLER, CHEF NORBERT NIEDERKOFLER, BRUNECK (BZ) - ITALY
ENRICO BARTOLINI AL MUDEC, CHEF ENRICO BARTOLINI, MILAN - ITALY
FRANTZÉN, CHEF BJÖRN FRANTZÉN, STOCKHOLM - SWEDEN
LE CALANDRE, CHEF MASSIMILIANO ALAJMO, RUBANO (PD) - ITALIA
LE CINQ RESTAURANT @ FOUR SEASONS GEORGE V, CHEF CHRISTIAN LE SQUER, PARIS - FRANCE
MIRAZUR, CHEF MAURO COLAGRECO, MENTON - FRANCE
ODETTE, CHEF JULIEN ROYER, SINGAPORE - SINGAPORE
QUATTRO PASSI, CHEF ANTONIO MELLINO, MARINA DEL CANTONE (NA) - ITALY
RE-NAA, CHEF SVEN ERIK RENAA, STAVANGER - NORWAY

** MICHELIN STARS

AIRA, CHEF TOMMY MYLLYMÄKI, STOCKHOLM - SWEDEN
AMBER RESTAURANT @ THE LANDMARK MANDARIN ORIENTAL, CHEF RICHARD EKKEBUS, HONG KONG - CHINA
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
HORVÁTH, CHEF FRANK SEBASTIAN, BERLIN - GERMANY
IL GALLO D'ORO, CHEF BENOIT SINTHON, FUNCHAL - PORTUGAL
IL PAGLIACCIO, CHEF ANTHONY GENOVESE, ROME - ITALY

JAAN BY KIRK WESTAWAY, CHEF KIRK WESTAWAY, SINGAPORE - SINGAPORE
L'ORANGERIE @ FOUR SEASONS HOTEL GEORGE V, CHEF DAVID BIZET, PARIS - FRANCE
MIRAMONTI L'ALTRO, PHILIPPE LÉVEILLÉ, CONCESIO (BS) - ITALY
MÜHLE, CHEF NICLAS NUßBAUMER, SCHLUCHSEE - GERMANY
RESTAURANT 212, CHEF RICHARD VAN OOSTENBRUGGE, AMSTERDAM - NETHERLANDS
RESTAURANT SERGE VIEIRA, CHEF SERGE VIEIRA, CHAUDES-AIGUES - FRANCE
RISTORANTE GLAM ENRICO BARTOLINI, CHEF ENRICO BARTOLINI, VENICE - ITALY
TAIAN TABLE, CHEF STEFAN STILLER, GUANGZHOU - CHINA
TRIBECA, CHEF JAN SOBECKI, HEEZE - NETHERLANDS
VILLA ELENA, CHEF ENRICO BARTOLINI & MARCO GALTAROSSA, BERGAMO (BG) - ITALY
VILLA FELTRINELLI, CHEF STEFANO BAIOCOCCO, GARGNANO (BS) - ITALY

* MICHELIN STAR

AALTO BY IYO, CHEF TAKESHI IWAI, MILANO - ITALY
ALTE BAIZ - GRÜNER WALD, CHEF CLAUDIO URRU, NEUHAUSEN HAMBER - GERMANY
ÄNG, CHEF FILIP GEMZEL, TVÅÅKER - SWEDEN
AUBERGE DE MONTFLEURY, CHEF RICHARD ROCLE, VILLENEUVE DE BERG - FRANCE
BIJ JEF, CHEF JEF SCHUUR, TEXEL - NETHERLANDS
BISTROT, CHEF ANDREA MATTEI, FORTE DEI MARMI (LU) - ITALY



CHÂTEAU DE LA TREYNE, CHEF STÉPHANE ANDRIEUX, LACAVE - FRANCE
DUE CAMINI @ BORGO EGNAZIA, CHEF DOMINGO SCHINGARO, FASANO (BR) - ITALY
ESPLANADE, CHEF MASSIMO FEZZARDI, DESENZANO DEL GARDA (BS) - ITALY
FIFTY SECONDS, CHEF ARTIN BERASATEGUI, LISBON - PORTUGAL
GELLIVS, CHEF ALESSANDRO BREDÀ, ODERZO (TV) - ITALY
GRANCAFFÈ QUADRI, CHEF SILVIO GIAVEDONI, VENICE - ITALY
GRAND CAFÉ BOURGOGNE @ MERLET, CHEF JONATHAN ZANDBERGEN SCHOORL - NETHERLANDS
HAUT BONHEURE DE LA TABLE, CHEF EUGÈNE HOBRAICHE, CASSEL - FRANCE
IL SARACENO, CHEF ROBERTO PROTO, CAVERNAGO (BG) - ITALY
IRIS RISTORANTE, CHEF GIACOMO SACCHETTO, VERONA - ITALY
IYO EXPERIENCE, CHEF KATSUMI SOGA, MILAN - ITALY
KUPPELRAIN, CHEF JÖRG TRAFÖIER, CASTELBELLO (BZ) - ITALY
LA CREDENZA, CHEF GIOVANNI GRASSO, SAN MAURIZIO CANAVESE (TO) - ITALY
LA PAROLINA, CHEF ROMANO GORDINI, TREVINANO (VT) - ITALY
LA SPERANZINA, CHEF FABRIZIO MOLteni, SIRMIONE (BS) - ITALY
LA STÙA DE MICHIL, CHEF SIMONE CANTAFIO, CORVARA IN BADIA (BZ) - ITALY
LA TABLE DE CASTIGNO, CHEF STEPHAN PAROCHE & JUSTINE VIANO, ASSIGNAN - FRANCE
L'ARGINE A VENCÒ, CHEF ANTONIA KLUGMANN, DOLEGNA DEL COLLIO (GO) - ITALY
LE CLAIR DE LA PLUME, CHEF JULIEN ALLANO, GRIGNAN - FRANCE
LE DUÈZE @ CHÂTEAU DE MERCUÈS, CHEF JULIEN POISOT, MERCUÈS - FRANCE
LE GEORGE @ FOUR SEASONS HOTEL GEORGE V, CHEF SIMONE ZANONI, PARIS - FRANCE
LÉA LINSTER, CHEF LOUIS LINSTER, FRISANGE - LUXEMBOURG
LEROUY, CHEF CHRISTOPHE LEROUY, SINGAPORE - SINGAPORE
LOCANDA SAN LORENZO, CHEF RENZO DAL FARRA, PUOS D'ALPAGO (BL) - ITALY
LOCO, CHEF ALEXANDRE SILVA, LISBONA - PORTUGAL
MICHEL SARRAN RESTAURANT, CHEF MICHEL SARRAN, TOULOUSE - FRANCE
OLMO, CHEF DAVIDE OLDANI & RICCARDO MERLI, CORNAREDO (MI) - ITALY
OPERA KÄLLEREN, CHEF STEFANO CATENACCI, STOCKHOLM - SWEDEN
ORMA ROMA, CHEF ROY CACERES, ROME - ITALY
OSTERIA DI PASSIGNANO, CHEF NICOLA DAMIANI, PASSIGNANO (FI) - ITALY
PAVO IM BURGHOTEL FALKENSTEIN, CHEF SIMON SCHLACHTER, PRONTEN IN ALLGÄU - GERMANY

PER ME GIULIO TERRINONI, CHEF GIULIO TERRINONI, ROME - ITALY
QAFIZ, CHEF ANTONINO ROSSI, SANTA CRISTINA D'ASPROMONTE (RC) - ITALY
RAVIOXO, CHEF DABIZ MUÑOZ, MADRID - SPAIN
RESTAURANT A, CHEF ALAIN HUANG, TAIPEI - TAIWAN
SENZANOME, CHEF GIOVANNI BRUNO, BRUXELLES - BELGIUM
STORSTAD RESTAURANT, CHEF ANTON SCHMAUS, REGENSBURG - GERMANY
THE BISHOP'S BUTTERY @ CASHEL PALACE HOTEL, CHEF STEFAN MCENTEER, TIPPERARY - IRELAND
TOUR D'ARGENT, CHEF YANNICK FRANQUES, PARIS - FRANCE
UNDER, CHEF NICOLAI ELLITSGAARD, LINDESNES - NORWAY
VOLTAIRE @ KASTEEL BROEKHUIZEN, CHEF T. DIEPERSLOOT & R. POEL, LEERSUM - NETHERLANDS
ZASS @ IL SAN PIETRO, CHEF ALOIS VANLANGENAEKER, POSITANO (SA) - ITALY

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 - UAE
EDITION, BODRUM - TURKEY
EDITION, SHANGHAI - CHINA
FAIRMONT, RIYADH - SAUDI ARABIA
FOUR POINT BY SHERATON, BOLZANO - ITALY
FOUR SEASONS | AL MARYAH ISLAND, ABU DHABI - UAE
FOUR SEASONS | ASTIR PALACE HOTEL, ATHENE - GREECE
FOUR SEASONS | COTAI STRIP, MACAO - CHINA
GRAND HYATT, DUBAI - UAE
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 - UAE
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
INTERCONTINETAL, XI AN - CHINA
JW MARRIOTT, DELHI - INDIA

JW MARRIOTT, SHANGHAI - CHINA
JW MARRIOTT, DA NANG - VIETNAM
JW MARRIOTT, DUBAI - UAE
LE MERIDIEN, ABU DHABI - UAE
LE MERIDIEN, DUBAI - UAE
MACAKIZI, BODRUM - TURKEY
MANDARIN ORIENTAL, HONG KONG - CHINA
MANDARIN ORIENTAL, BANGKOK - THAILANDIA
MANDARIN ORIENTAL, BEIJING - CHINA
MANDARIN ORIENTAL, DOHA - QATAR
MANDARIN ORIENTAL, DUBAI - UAE
MARRIOTT, XIAMEN - CHINA
MARRIOTT, SHANGHAI - CHINA
MARRIOTT, DUBAI - UAE
MGM COTAI, MACAO - CHINA
NOBU HOTEL, RIYADH - SAUDI ARABIA
ONE & ONLY, PORTONÓVI - 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 - UAE
SHERATON, HONG KONG - CHINA
SHERATON, MANILA - FILIPPINE
SHERATON, SHANGHAI - CHINA
SOFITEL, BANGKOK - THAILANDIA
SOFITEL, DUBAI - UAE
ST. REGIS, ABU DHABI - UAE

SWISSHOTEL, SOCHI - RUSSIA
SWISSHOTEL, ISTANBUL - TURKEY
THE ROYAL ATLANTIS, DUBAI - UAE
W CHENGDU, CHENGDU - CHINA
W SHANGHAI, SHANGHAI - CHINA
WAFI SOFITEL, DUBAI - UAE
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 - UAE
SOHO HOUSE, ISTANBUL - TURKEY
THE GRITTI PALACE, VENICE - ITALY





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