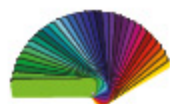




WHEN STYLE MEETS POWER & RELIABILITY



ENJOY YOUR KITCHEN



WHEN DRAMATIC STYLE MEETS UNMATCHED PERFORMANCE.

For over 50 years, Mareno has been a solid brand, well-known throughout the world for the quality and reliability of its products.

The Mareno range offers the perfect blend of sophisticated European design and powerful performance.

Offering total flexibility with its ergonomic design and fully modular dimensions, Mareno enables Chefs to obtain the maximum performance out of every product and **ensures a solution for every need.**

Available in any colour you like and backed by a two year warranty on parts and labour, Mareno is the perfect choice for the chef wanting maximum output, greater efficiency and unmatched style.



BASES



Double wall hygienic base unit with pressed runners



Double drawer base unit

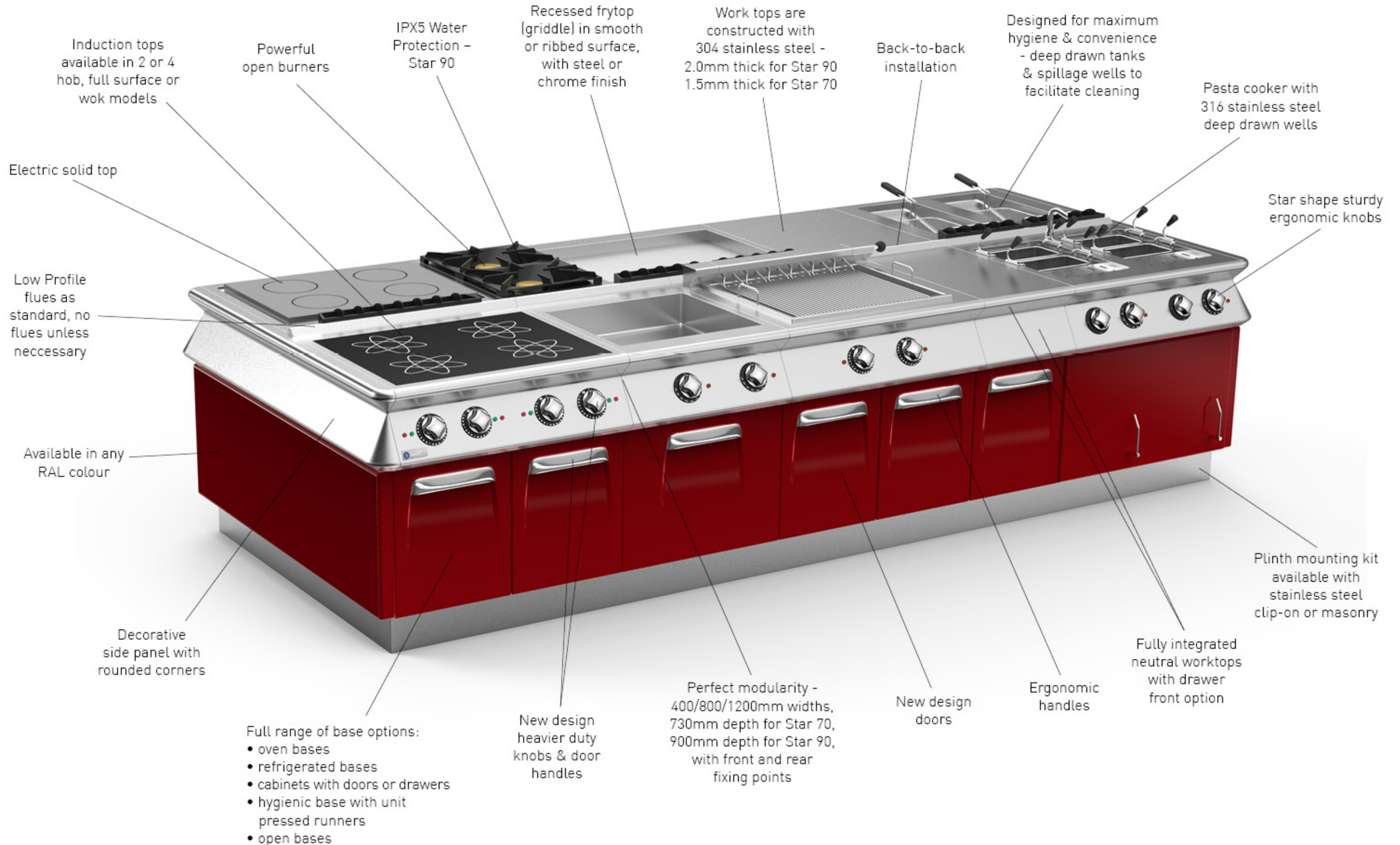


Cabinet base with door



Refrigerated or freezer base unit

ENDLESS OPTIONS



MARENO STAR SERIES

- ✓ 2 Year Warranty



- ✓ Work tops are constructed with 304 stainless steel tops -
2.0mm thick for Star 90,
1.5mm thick for Star 70

- ✓ Low profile flues are built only where required -
enhancing the aesthetics of the overall unit

- ✓ Control panels, doors & side panels can be ordered in any
RAL colour



- ✓ Perfect modularity -
400mm/800mm/1200mm widths,
730mm depth for Star 70,
900mm depth for Star 90,
with front and rear fixing points

- ✓ Designed & made in Italy



PROJECTS ACROSS AUSTRALIA

Some of the venues that already enjoy Mareno include:

- RACV Inverloch – VIC
- Supernormal – VIC
- Conservatory – VIC
- Botanical Hotel – VIC
- RACV Royal Pines – QLD
- Goldman Sachs – NSW
- Beluga Restaurant – WA
- Woodstock – VIC
- HQ – Kedron Wavell – QLD
- Chrismont Winery – VIC
- Stokehouse – QLD
- Va Tutto – VIC
- JP Morgan – NSW
- Nomad – NSW
- St Barts – WA
- Hilton – QLD
- PWC – VIC
- Royal Stacks – VIC

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THE NEW STAR RANGE

Stylish, modern & ergonomic



Always sensitive to customers' needs and the latest trends in food and design, Mareno launches a new range that combines beauty, efficiency, innovation and tradition.

The Mareno cooking range, chosen and valued by chefs the world over, has evolved in terms of content and design.

New styling

The Star range features updated design, without losing any of the characteristic traits that have made Mareno kitchens famous around the world.

The restyling project delivers a **strong message of style** and improved ergonomics. Star is remarkably efficient and extremely practical to use.



Star 90 Lineup

Great Modular Design

All units can be combined back-to-back, side-by-side and top-to-bottom. Countertop equipment can be fitted to base units, hygienic cupboard bases, stands and refrigerated cupboards.



STYLE & VERSATILITY IN COMPACT SPACES

The Star 70 range by Mareno is the answer for chefs who demand performance in compact spaces. Designed with focus on innovation, it guarantees impressive power and high yield.



Continuous innovation

The Star 70 range stands out for its **style, high performance, safety and design that optimises hygiene.**

Great modular design

All units can be combined back to back, side by side and top to bottom.

Efficient burners

Delivering **efficiency** and superb **performance** with 22 mj output burners.

Gas cookers are equipped with **high-yield open burners** for powerful, fast cooking.

Maximum hygiene

The range features **joint free worktops** and utilise **deep drawn tanks** and **spillage wells** to facilitate cleaning.

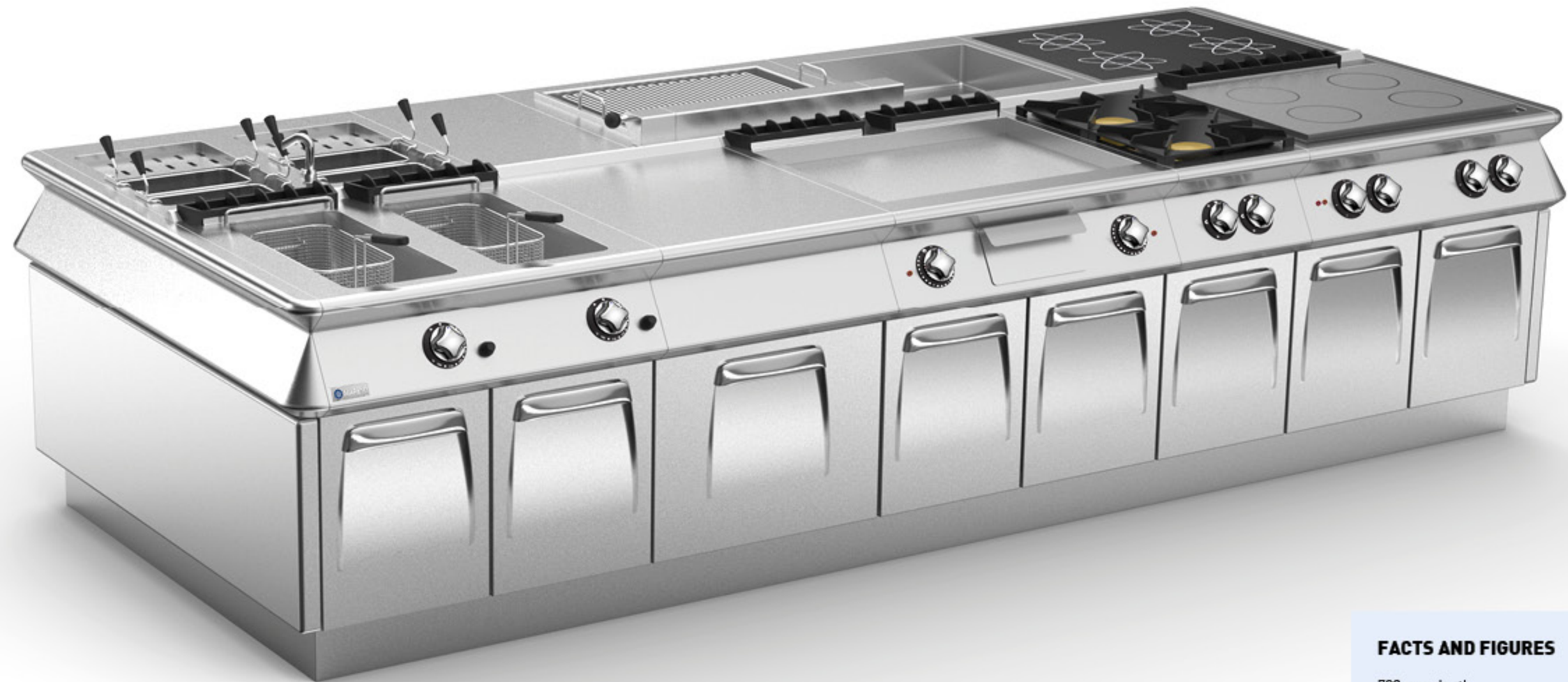
Built-in safety system

The **built-in safety system** prevents the pasta cooker from being switched on without water in the tank, guaranteeing maximum safety.

Indirect boiling pans are equipped with a built-in safety system that **checks the water level in the jacket.**

Electronic temperature control

The 10-litre fryer is more precise than ever thanks to its **electronic temperature control.**



Star 70 Island Suite Plinth Mounted

FACTS AND FIGURES

730 mm depth
22 mj burner output
1.5 thick pressed tops
18 product families
130 models
Burner efficiency > 60%
Excellent modularity: M40, M80, M120

Ideal for

- ✓ small-medium restaurants
- ✓ cafes
- ✓ open kitchens



INNOVATION, POWER & TRADITION REIGN SUPREME

The heart and cornerstone of cooking, Star 90 is the flagship range of the Mareno brand and held in high regard around the world. Extremely flexible and versatile, it features the same hallmark style, ergonomics and attention to detail of the Star 70 but with improved power and greater workspace.



Great space for great work

The Star 90 range is designed for kitchens that require **high productivity**.

It enables **optimum organisation of workspace**, with large cooking areas and generous surfaces for food preparation and finishing.

It offers the best of innovation and all functions have **increased power of up to 40%***, to guarantee long-lasting reliability and excellent performance.

*Compared to Star 70. e.g. The Star 90 burners are significantly more powerful with 36 mj output burners.



Star 90 Island Suite Plinth Mounted

Ideal for
 ✓ restaurants
 ✓ open kitchens

FACTS AND FIGURES

- 900 mm depth
- 36 mj burner output
- 2.0 mm thick pressed tops
- Certified IPX5 level of water resistance
- 18 product families
- Over 140 models
- Burner efficiency > 60%
- Excellent modularity: M20, M40, M80, M120



SPECIALIST POWERFUL EQUIPMENT

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 when cooking on a large scale.

With High Performance equipment, you can offer your clients the best quality, while **saving time, energy and labour.**

Multiple functions with the focus on excellence

The High Performance series offers a range of specialist, powerful equipment ranging from grills to the fryers, from the fry-tops to the planchas right through to the salamander. The High Performance range **guarantees sturdy construction, speed and performance.**



HP Plancha SDPH10E

Electric Plancha Hotplate

The powerful plancha plate allows for cooking directly on the tempered chrome surface, or for indirect cooking with pots or pans. Features large perimeter channel for fat run-off, and 4 independent cooking zones with overall dimensions 83x66 cm.

- Powerful and versatile: large numbers and varied menus.
- Independent direct cooking areas for multiple dishes that require different temperatures.
- Uniform cooking and guaranteed consistency, with impeccable results every time.

Ideal for

- ✓ hotels, pubs and clubs
- ✓ quick service restaurants



HP SDFT12GTL Frytop on SDBC12

HP Radiant Grill SDG12G on BR912TNN



HP Salamander SDSM6E

Sensor Activated Salamander

Designed for cooking and holding, this open sided electric salamander with pan-sensor activation reaches 230°C in the space of a few seconds. Available in 60/75 cm widths.



Gas cookers

A powerful choice

Invaluable in the kitchen, the gas ranges guarantee superb performance and allow rapid and efficient cooking of all kinds of dishes.



Star 70 6 Burner Range ANC7FG12G44



Power for
your talent

Strengths and benefits

Gas ranges allow **powerful, rapid cooking** thanks to the introduction of high-yield open burners.

Burner power ranges from 21.6 to 36 mj.

Gas ranges feature maximum distance between burners to enable the use of **large pans**. The supports are optimised for pans as small as 10 cm in diameter.

The oven offers impressive yield thanks to the thick cast iron oven floor delivering guaranteed **uniform cooking**.

Technical details

Tops with 6.5 cm deep spillage wells.

Thermostatic temperature control: electric oven from 110 to 280 °C with thermostat, gas oven from 100 to 300 °C with thermostatic valve.

The burners are sealed to the top.

Low consumption pilot burner in protected position.

Individual burner pan supports in RAAF enameled cast iron, designed to distribute heat uniformly. Aisi 304 steel grid accessory available.

Inner door and oven front in pressed stainless steel complete with labyrinth seal for maximum efficiency.

Available in gas and electric, or combination gas tops with electric ovens.

STAR 90

Main burners with power of up to 36 mj.

Freestanding models feature a technical compartment at the rear for easy connection.

Static oven GN 2/1, in freestanding versions.

Certified IPX5 level of water resistance.

STAR 70

Main burners with power of 21.6 mj.

Maximum distance between burners to accommodate large pans.

Optimized supports for pans as small as Ø 10 cm.

Electric convection oven option available.



Star 70 2 Burner Top ANC74G12



Star 90 4 Burner Top ANC98G40



Target tops

Cooking without limits

Essential for traditional cooking and holding, target tops offer chefs maximum convenience. The entire surface of the hotplate can be used and it is ideal for sauces and slow-cooking dishes that require a constant temperature.



Star 70 Target Top Range with 2 Burners ANT7FG12G



*Ideal for all
your dishes*

Strengths and benefits

The target top is ideal for indirect cooking.

Various versions are available to **meet all requirements:** gas, electric and combination functionality (2 burners).

The gas version allows **simultaneous cooking of different foods** at different temperatures, from 500 °C in the centre of the plate to 200 °C around the outer edge.

The cast iron hotplate is 3 cm thick and features rounded corners. Thanks to the large surface, it guarantees **high output** and allows chefs maximum freedom to manage pans of various sizes, including very large pots.

The electric solid top has independent heating zones **for differentiated cooking.** Each zone is controlled by a thermostat, which guarantees a uniform temperature in the centre and at the edges.

The electric hotplate is manufactured in steel with a smooth chrome surface and has rounded corners. The top features a recessed spillage well around the perimeter for collection of liquids and a drainage hole.

The single, joint-free top allows chefs **to move pans without lifting** them and facilitates cleaning.

Gas solid tops are available in a freestanding range version with gas oven. The electric solid top can be combined with a static electric oven GN 2/1.



Star 90 Electric Solid Top ANCT98E

Technical details

Hotplate with satin-finish surface flush with the open burner grills for safe maneuvering (gas solid tops).

Distance of 8 mm between lower edge of hotplate and the top to facilitate cleaning (electric solid tops).

STAR 90

Gas solid top

Heated by a cast iron burner positioned below the central bullseye of the hotplate.

Power output of 40 mj for the solid top.

Piezoelectric ignition with waterproof push button.

A safety tap with thermocouple enables continuous power adjustment.

Gas solid top cooking surface: 78x70 cm.

Electric solid top

Solid top with 2 or 4 independent zones with 4 kW output, 35x35 cm.

Electric solid top cooking surface: 72x72x1.7 cm.

STAR 70

Gas solid top

Heated by 32 mj chrome steel burner, positioned below the central bullseye of the hotplate.

Gas solid top cooking surface: 78x58 cm.

Electric solid top

Hotplate with 4 independent 2.5 kW zones, Ø 23 cm.

Electric solid top cooking surface: 71x53.5x1.7 cm.



Induction ranges

High-precision gourmet cooking

Modern, precise and efficient, the induction cooking system guarantees superb results.

- 90% efficient
- Boiling time reduced by half
- Cooling time reduced by half
- Temperature of cooking surface is 110 °C (after boiling of 1 litre of water)



Star 70 Induction Hob ANI78TE



Just what you need for precise, delicate cooking

Strengths and benefits

Induction cooking ensures **extremely high yield (90%)** and perfect results.

Ideal for **rapid, high-precision cooking**, induction ranges feature powerful cooking zones (5 kW).

In the full-coverage version each cooking zone has power output of 7 kW, divided between two 3.5 kW zones, for **more precise control of energy consumption**.

They enable significant **energy savings**, which translates into reduced running costs. In addition, the reduced heat loss helps maintain a **cooler kitchen environment**.

The induction range **offers maximum ease of cleaning** thanks to the hermetically sealed 6mm glass ceramic top.



Star 90 Induction Full Surface ANITC94TE



Star 90 Induction Wok ANIW94TE

Technical details

Choice of 6 different power settings for special and delicate cooking modes.

Heating only activates when the presence of a pan is detected. Activation is signalled by a green indicator LED on the control panel.

Heat is only delivered to the area in contact with the pan, while the free surface remains cold.

Dedicated base unit is necessary to ensure venting of internal heat.

STAR 90

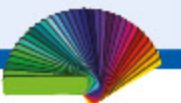
Cooking zones of Ø 28 cm with cook top area outlined by screen-printed circles. In the full-coverage version the cook top area is outlined by a screen-printed perimeter line.

Distance between burners of 35 cm in depth and 40 cm in width enables the use of large pans. Maximum efficiency is achieved with flat-bottomed pans measuring Ø 12-28 cm.

STAR 70

Cooking zones outlined by screen-printed circles Ø 23 cm.

Distance between burners of 30 cm in depth and 40 cm in width enables the use of large pans. Maximum efficiency is achieved with flat-bottomed pans measuring Ø 12-23 cm.



Fryers

Perfect frying



*Crisp and golden:
a first-class fry!*

Ideal for delivering food that is always golden, fragrant, crisp and dry even in large volumes.

Strengths and benefits

Delivering power, Mareno fryers achieve **high yield** and **rapid set-temperature recovery**.

The deep-drawn frying tanks are integrated with the top and feature wide radius corners for **easy cleaning and maximum hygiene**. The tanks have a large spillage well and a cold zone at the bottom to collect food particles and **prolong oil life**.

The 10 and 22-litre electric models and the 23-litre gas models feature electronic control.



Star 90 2 x 23 Litre Fryer ANF98G23



Star 70 16 Litre Fryer ANF74G16



Star 90 22 Litre Fryer ANF94E22

- All models are fitted with a safety thermostat.
- Heating elements in Aisi 304 stainless steel inside tank, rotate over 90° for cleaning.
- The electronic version features a melting program for optimum use of solid fats.
- Piezoelectric ignition pushbutton protected against liquids.

STAR 90

Gas fryers

76 mj output. 23 litre tank.

Electric fryers

18 kW output. 22 litre tank.

Temperature control from 100 to 185 °C, with precision of +/- 1 °C in the electronic version.

STAR 70

Gas fryers

61 mj output. 16 litre tank.

Electric fryers

12kW output. 16 litre tank.

Electronic temperature control allows the operator to set and view the temperature and cooking time.



Fry-tops

Stylish & powerful



Its power and your talent.
A winning combination!

Quick and efficient, these fry-tops have enhanced power and design, for even better, faster results.

Strengths and benefits

Put power into your work:
outputs are high, up to 117 mj.

Star offers a comprehensive range with 40/60/80 cm modules, enriched with the addition of **new 120 cm elements**.

In smooth, mixed and ribbed versions with horizontal or inclined surfaces, the fry-tops with integrated hotplates guarantee **uniform temperatures and easy cleaning**.

Recessed hotplates and griddle surfaces come in either steel or chrome and offer **greater cooking control**, even at low temperatures.



Star 70 Frytop ANFT74GTRC



Star 90 Frytop ANFT912GTMC



Star 90 Frytop ANFT98GTLC

Technical details

In steel or chrome finish, Star frytops are equipped with a drainage hole for fat run-off and a 2.5 litre collection drawer.

Safety thermostat fitted as standard on all models.

Removable splashguard, plug and drawer for hotplate cleaning on request.

Gas fry-tops

Burner with 2 branches and 4 rows of flame.

Models with temperature adjustment from 200 to 400 °C with safety valve that guarantees high power and rapid cooking.

Piezoelectric ignition with push button protected against spills.

Models with thermostatic valve and thermocouple for temperature control. Ideal for more precise temperature control and for cooking more delicate dishes.

Electric fry-tops

Thermostatic temperature adjustment from 110 to 280 °C.

STAR 90

Gas fry-tops

Temperature control from 110 to 280 °C.

Electric fry-tops

Armoured heating elements in Incoloy.

STAR 70

Gas fry-tops

Temperature control from 90 to 280 °C.

Electric fry-tops

Armoured heating elements in Incoloy positioned under the griddle plate.



Gas, lava stone & electric grills

The taste of a perfect grill

Available in gas, lava stone and electric versions, Star grills are the perfect choice for healthy, yet tasty cooking. Available in multiple widths from 400, 800 to 1200 mm configurations.



Star 90 Heavy Duty Radiant Grill ANGT912G



Star 70 Radiant Grill ANG78E



Star 90 Direct Surface Grill ANGW94E



Star 90 Lava Grill ANGPL98G



The secret to grilling

Strengths and benefits

Superb power for rapid cooking: up to 132 mj for gas radiant models, 97 mj for gas lava stone models and 19.8 kW for electric models.

The freestanding gas grills are sturdy and easy to use. They are equipped with removable drawers for collection of cooking fats and for containing water. This ensures rapid cooling of fat and **more tender, delicate cooking.**

Lava stone grills allow chefs to **recreate the distinctive taste of charcoal-grilled food.** The uniform temperature ensures top quality results.

Electric grills enable **cooking with direct contact on the armoured elements.** The water tray ensures meat remains perfectly tender and succulent when cooked.

The heavy duty cast iron radiant BBQ grill in **1200 mm** is powerful and efficient. It ensures high productivity thanks to constant even cooking temperature. At 132 mj, it's **Mareno's most powerful grill.**

Gas radiant grill

The Aisi 304 stainless steel burner is protected by the Aisi 316 stainless steel radiant heating element, which is easily removable for cleaning.

A safety valve with thermocouple enables flame adjustment.

Reversible sloping grid for meat and horizontal grid for fish and vegetables. Constructed in cast iron and complete with drip tray for cooking fats.

Splashguard on three sides.

Scraper for grills supplied as standard.

Lava stone gas grill

Heated by stabilised flame burners in Aisi 304 stainless steel with pilot flame and safety thermocouple.

The cooking surface can be positioned on two levels for optimum grilling.

Removable grease collection tray for easy cleaning.

Splashguard on three sides.

Electric grill

Fitted with 6-position energy regulator, maximum temperature 400 °C.

Indicator LED signals correct machine's operation.

STAR 90

Gas radiant grill

Cooking surface:
M40 31.6x63.9 cm
M80 63.2x63.9 cm

Lava stone gas grill

Cooking surface:
M40 38x44.5 cm
M80 78x44.5 cm

Electric grill

Cooking surface:
M40 27x44.7 cm
M80 54.5x44.7 cm

Heavy duty radiant gas grill

Cooking surface:
M120 108x53.5 cm

STAR 70

Gas radiant grill

Cooking surface:
M40 31.6x46.6 cm
M80 71.2x46.6 cm

Lava stone gas grill

Cooking surface:
M40 38x48.5 cm
M80 78x48.5 cm

Electric grill

Cooking surface:
M40 27x44.7 cm
M80 54.5x44.7 cm



Pasta cookers

Greater output, perfect results



Make pasta your specialty

The Star pasta cookers are designed to ensure greater output with easy use and maintenance.



Star 90 Pasta Cooker ANPC98G

Strengths and benefits

Easy cleaning thanks to the deep-drawn tank and rounded corners.

An **easy, user-friendly control panel** enables fast filling with water and automatic top-up during service.

To guarantee the utmost safety, the pasta cooker is fitted with a **pressure switch**, which cuts off heat to the machine if there is no water in the tank.

Various sizes of basket options sold separately.

Technical details

Top complete with recessed spillage well, deep-drawn tank in Aisi 316L stainless steel with rounded corners.

Gas pasta cooker

Stainless steel burner outside the tank.

Electric pasta cooker

Heating element in Aisi 304 stainless steel inside tank rotates to facilitate cleaning at the end of service.

STAR 90

Automatic lifting module for pasta cooker baskets.

Gas safety valve with thermocouple on the front panel and electric ignition pushbutton (Gas pasta cooker).



Star 70 Pasta Cooker ANPC74E



Star 90 Pasta Cooker ANPC94G



Star 90 Basket Lifter



Tilting bratt pans & boiling pans

High capacity

Simple and practical to use, tilting bratt pans and boiling pans cater ideally to all kinds of foodservice formats, from small restaurants to hospitals and large centralised kitchens.

They are ideal for preparing roast and braised meats, stews and casseroles, risottos and all those dishes that require various different stages of preparation.



Star 90 Boiling Pan ANPI98E16V-KCA



Star 90 Tilting Bratt Pan ANBR912EIM



Star 70 Tilting Bratt Pan ANBR78EI



Easy to use and a breeze to clean

Strengths and benefits

Boiling Pans

Maximum control and complete safety at work.

Indirect boiling pans are fitted with a pressure switch **to cut off heat to the machine if there is no water in the tank**. An enhanced safety system indicates when water in the jacket runs dry and automatic top-up is available as standard on Star 90 indirect models.

Baskets for cooking rice, pasta and vegetables are available.

Tilting Bratt Pans

60, 80 and 120 litre tilting bratt pans **allow large volume cooking**.

They are designed **to facilitate cleaning operations**: the tank can be lifted easily and quickly, with either manual or electric systems.

They are equipped with rounded corners and a large drain outlet **to facilitate cooking and cleaning**.

The double-skinned lid guarantees enhanced maneuverability and seal.

Boiling pans

Bottom in Aisi 316L stainless steel and sides in Aisi 304 stainless steel.

Filling with hot or cold water activated from the control panel.

Low-pressure steam, generated by water in the jacket, provides indirect heating.

Electric boiling pans: Counter-balanced hinged lid with front handle in heatproof material.

Gas bratt pans

Chrome steel burner and gas valve with thermocouple.

Tilting bratt pans

Cooking tank in Aisi 304 stainless steel, thick bottom made of mild steel or Duplex stainless steel. The steel offers faster heat transfer enabling a reduction in cooking times. Duplex stainless steel ensures thermal stability, resistance to corrosion and ease of cleaning.

A microswitch cuts off the power supply when the tank is lifted.

Thermostatic temperature control from 90 to 280 °C for gas models, and from 100 to 285 °C for electric models.

STAR 90

Electric boiling pans

2" safety drain tap with grip in heatproof material.

Indirect heating models with armoured heating elements inside the jacket includes auto fill and steam outlet standard.

Direct heating models with heating elements outside the tank.

Electric bratt pans

Armoured heating elements encased in an aluminium casting, in contact with the base of the tank, for reduced energy consumption.

Tilting bratt pans

Automatic water-filling with a fixed tap located on the top.

Double-skinned lid with drip section at rear. Sturdy Aisi 304 stainless steel hinges and spring balancing to guarantee maximum safety.

The 8 rows of flame in the M80 model and 12 in the M120 model guarantee uniform cooking in gas models.

Models available with hand or motor tilt options.

STAR 70

Electric boiling pans

1 1/2" safety drain tap with grip in heatproof material.

Models equipped with safety thermostat with easily accessible reset button.

Indirect heating models with armoured heating elements inside the jacket.

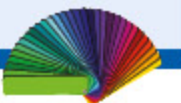
Electric bratt pans

Armoured heating elements in Incoloy outside the tank.

Tilting bratt pans

Manual lifting of tank.

Optional automatic tank filling.



Refrigerated drawers

Space, perfectly organized

The Star series offers a wide range of refrigerated drawers that optimize space and facilitate working operations.



Star 90 High Performance Refrigerated Base BR912TNN



*Have everything
at the right temperature
at your fingertips*

Strengths and benefits

Refrigerated base units are ideal for creating an **ergonomic, efficient workstation** that allows chefs to have everything at hand.

They are ventilated **to guarantee uniform temperature** and the right degree of humidity. Additionally, they ensure rapid temperature recovery after each opening.

They are available in a refrigerator version (-2 °C/+ 8 °C) for the conservation and storage of fresh food, and in a freezer version (-15 °C/-20 °C) for conservation and storage of frozen food.

All refrigerated drawers can also be installed on masonry plinths.



Star 70 Refrigerated Base MBR760PC

STAR 90

Available in 1000 mm / 1200 mm widths.

Made of Aisi 304 18/10 stainless steel, with 60 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 shut-down defrost for the refrigerated version.

STAR 70

Available in 1200 mm / 1600 mm widths.

GN 1/1 refrigerated cupboards in Aisi 304 stainless steel.

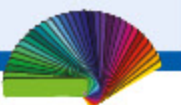
GN 1/1 drawers for containers H10 cm.

Fully removable drawers with telescopic runners in Aisi 304 stainless steel.

Automatic defrosting and evaporation of condensation.

Insulation with polyurethane and eco-friendly refrigerant gas containing no CFCs or HCFCs.

Easy, intuitive electronic thermostat.



Neutral elements

Pure excellence



Practical and efficient, Star offers sturdy, easy-to-clean worktops in stainless steel.

Strengths and benefits

The worktops, without flue openings, provide **an extensive work area that can be used** for food preparation and as a support surface.

They are carefully finished for **quick, easy cleaning**.



Star 70 Neutral Top ANEN74



Star 90 Neutral Top ANEN98

STAR 90

The 40/60/80 cm modules are suitable for H15 cm containers.

The neutral elements are available in two versions: one without drawers with a fixed front panel and the other with drawers featuring rounded inside corners, telescopic runners and full-width handle.

STAR 70

All 40/60/80 cm modules are fitted with drawers with rounded corners, telescopic runners and full-width handle on front, suitable for H15 cm containers.

Base units

Bases that cater to your needs



Convenient and of sturdy construction, cupboard base units and stands are perfect to complete the kitchen.

Strengths and benefits

Versatile and of robust construction, base units can be enhanced with a **range of accessories**, including drawers, heating kits and runners.

The easy-to-clean, double-skinned hygienic H2 cupboard bases have rounded, wide radius inside, lower and vertical corners (R = 15 mm) and pressed runners.



Star 90 Cabinet Base ANBV96



Star 70 Hygienic Base ANBVH78



Star 90 Drawers ANXBVC4

Technical details

Cupboard bases with solid structure comprised of stainless steel panels, available in 20/40/60/80/120 cm versions.

Quickfit connections for countertop machines in the range.

Stands in stainless steel tubular elements.

Designed for use with open cabinets or fitted with runners for GN containers, 40 or 60 cm doors, 40 and 60 cm drawers.



Installation options

With ease of cleaning & design aesthetics at the forefront - the choice is yours



Cantilever features:

- ✓ Simple hook-up of one appliance to another
- ✓ Easily removable service panels for easy access
- ✓ Eliminates the need for legs and base units below the appliances to guarantee ease of maintenance & hygiene

Traditional Legs

Traditional solution for installation of a cooking block with adjustable height legs. Suitable for monoblock tops and bases.



Single Legs

Single foot option with large bracket to replace two feet. A simple solution to make cleaning easier.



Cantilever

A cantilever option is available across the Star 70 and 90 or a mix of both. The use of the cantilever installation framework provides easy access for services and maintenance requirements. Installation can be on one side or back to back to form an island bank.



Plinth

Plinth mounting is offered in two configurations:

- Stainless Steel plinth mounting is an aesthetic solution for covering the feet of the appliances, plinth simply clips on.
- Masonry plinth mounting is also possible, used in conjunction with 50mm feet (some items excluded).

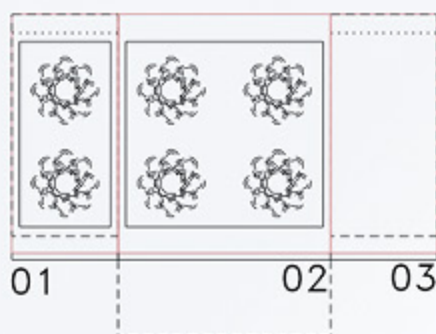


Kitchen design tools

See your kitchen come to life

Mareno's kitchen design planning tools assist customers to see a life-like design image of the kitchen design.

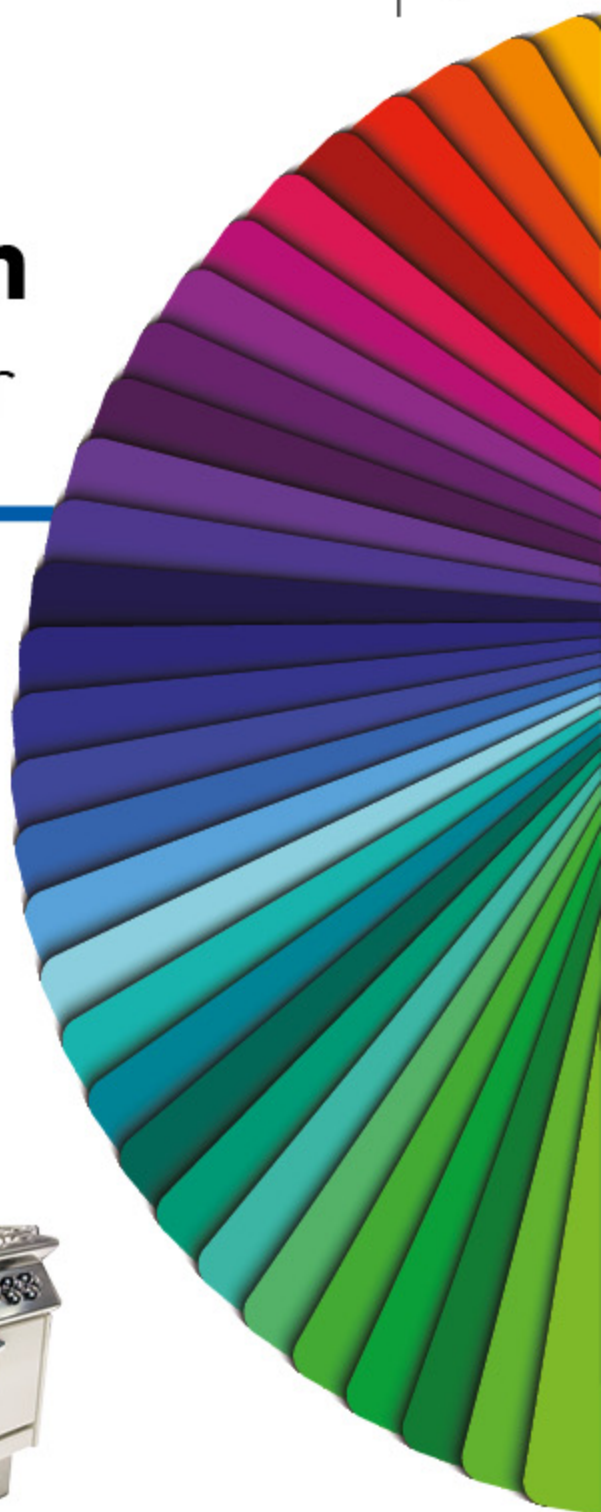
See your Mareno kitchen in a 3D rendered view, 2D plan, front and side view, or 3D CAD file. Then see it come to life in your colour of choice. Australian designed specification sheets of all approved models available.



Pos.	Q.ty	Model	Description	Dimensions	kW	kW GA
Room :						
01	1	NI94TE	2-ZONE INDUCTION COOKER	400-900-250h.	1.1	
01.1	1	NBVH94	400 MM DOUBLE WALL HYGIENIC BASE UNIT H2	400-765-620h.		
02	1	NI98TEfs	4-ZONE INDUCTION COOKER WITH EL. OVEN	800-900h.	1.1	
03	1	NEN94FS	NEUTRAL TOP UNIT	400h.		
03.1	1	NBVH94	400 MM DOUBLE WALL HYGIENIC BASE UNIT H2	400-765-620h.		

Combining beauty, efficiency & tradition in your choice of colour

Mareno Star Series can be custom painted ex-factory in any RAL colour for control panels, doors and side panels.

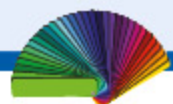


Technical details

- Unlimited colour options. Choose any RAL colour code.
- Scratch and heat resistant glossy finish.

Colour options available for:

- Control panel
- Cabinet and oven door
- Side panels





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