



MARENO

FOODSERVICE EQUIPMENT
MARENO SYSTEM FOR CATERING EQUIPMENT



PROTAGONISTA COOKING RANGE: 90 SERIES

Bain marie



Four models Protagonists in any kitchen, because they feature:

- Wet wells with large surface areas, no joints, with sloping bottoms for easy cleaning, fitted with perforated false bottom plates.
- Wells sized to take GN 1/1 containers 150 mm depth.
- Internal water drain maintained by an overflow system (no taps mounted externally on the front of the unit).
- Can be mounted on a range of bases (stands, cupboard units, hotcupboards, ovens).

Tilting bratt pans



12 models (6 gas e 6 electric), offering superior performance in the kitchen:

- Self-balancing lid, designed to serve as a stand for kitchen utensils and small rettlles.
- Large capacity fully radiused pan, with heavy base in steel, or in AISI 304 steel if requested.
- Protruding handle affording a sure grip, with RAAF enamelled burner caps resistant to acids, alkalis and flame.
- Chrome-plated brass water tap is controlled by a knob on the fascia.
- Tilting pan with manually operated mechanism (using handle and retractable grip) or power driven.

Electric cookers



6 models (4 top and 2 free standing) the protagonists in any kitchen as they feature:

- High power hotplates (4kW each) secured in a watertight fit to a pressed steel rimmed top. Three models can also be switched to operate off 230 V power supply.
- "Energy Saving" thermostat incorporated into each hot-plate.
- Ovens with GN 2/1 dimensions, enamelled bottoms and inner door panels (option of stainless steel).
- Tops can be mounted on a range of bases (stands, cupboard units, hotcupboards, ovens).

Pasta cooker



6 models (3 electric and 3 gas) protagonists in any kitchen, because they features:

- Basins entirely in polished 316 AISI with radiused corners for the maximum cleanability (316 AISI stainless steel is particularly resistant to corrosion by salt and starch).
- Pressed steel tops with anti-overflow recess, waste overflow outlet and large froth expansion area.
- The armoured heating elements, located directly in the basin for maximum heat transfer, can be rotated through to facilitate internal cleaning.
- Water drain with 1" ball valve operated from the front panel on the exterior of the appliance.

Base units



12 supporting units (5 stands, 5 cupboard units and 2 ovens) for tops sections, invaluable in the kitchen as they offer:

- Various composition solutions including modular stands, cupboard units with doors, hotcupboards, electric and gas ovens.
- Front dimensions of modular stands (40 to 160 cm) designed to maximise the number of possible combinations.
- Ovens with GN 2/1 internal dimensions, enamelled oven floor and door interior (stainless steel available on request).
- Stainless steel feet adjustable through 10 cm.

Fryers



14 models (8 electric and 6 gas) protagonists in any kitchen, thanks a host of top-level features:

- Large surface area contoured basins with cool zone and drain valve that delivers spent oil to a receptacle outside the appliance.
- High specific power rating (approx. 0.9 kW/litre) for electric and gas models to ensure high productivity and enhanced quality of cooked foods.
- The armoured heating elements can be rotated through a full 90° for easy and thorough cleaning of the basin.
- Piezoelectric pushbutton ignition on gas models.
- K versions (2 electric and 2) with electronic control providing a range of different heating programs (ideal when heating solid fat) and high precision oil temperature settings.

Boiling pans



13 models (5 electric / 8 gas) the protagonists in any kitchen:

- Polished 316 AISI containers with rounded base inclined towards the outlet (316 AISI is particularly resistant to corrosion by salt and starch).
- The indirect heating versions feature diathermic oil cavity heating for better thermal response, more precise temperature control and maintenance free service.
- The autoclave versions feature 4 quick closures on the lid and hermetic silicon seals.
- Water inlet (jointed) and drain taps fitted with chromed brass shutoff.



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Griddle plates



- 26 models (15 gas/11 electric) offering exceptional functionality:
- Heavyweight steel or hard-chromed plates with welded spray lip on three sides, easily removable for access to unit interior. Unbeatable temperature uniformity across the plate surface.
 - Available in smooth, ribbed or mixed (1/3 ribbed, 2/3 smooth) versions to satisfy all cooking requirements.
 - 3 gas models with thermostatically-controlled steel plate to prevent overheating. All polished chrome models are also fitted with thermostats for precise temperature control from 90 to 300°C.
 - The fat drainer is integral with the plate and drains into a large capacity tank.
 - 2 separate cooking zones on the 80 cm wide models.
 - Can be mounted on a range of bases (stands, cupboard units, hotcupboards, ovens).

Gas cookers



- 11 models, the protagonists in any kitchen, because they feature:
- Powerful, high-performance burners (3 models are even fitted with 8 kW burners).
 - Individual pan supports, burners and burner caps covered in acid-alkaline- and flame-resistant RAAF. All pan supports are interchangeable, and feature long prongs for even small pans (no more adapter plates).
 - Ample and interchangeable vitreous enamel collector trays.
 - ovens with GN 2/1 dimensions, enamelled bottoms and inner doors (stainless steel inner doors also available).
 - Height-adjustable stainless steel feet, with extension of 10 cm (machine height range between 830 and 930 mm).

Cupboard units



- 8 models (4 base units and 4 top sections with fascia or drawer), invaluable in the kitchen as they offer:
- Front dimensions of modular stands (20 to 80 cm) designed to maximise the number of possible combinations.
 - The possibility of using base units and tops in bridge compositions, creating useful work tops and surfaces with suitably strong structures.
 - Drawers with internal dimensions to GN standards.
 - Top units designed to be mounted on a range of bases (stands, cupboard units, hotcupboards, ovens).

Solid tops



- 3 gas models (1 top, 2 free standing), offering superior performance in the kitchen:
- Double ring cast iron burner of high rated output (11 kW !) generates abundant heat, rising to 500°C at the centre.
 - Lapped cast iron plate 20 mm thick, ribbed for correct temperature distribution.
 - "Simple-service" version on GN 2/1 gas oven + cabinet and two open burners with grilles on the same level as the hot plate for easy movement of cooking rattles.
 - Top can be mounted on a range of bases (stands, cupboard units, hotcupboards, ovens).

Ceramic glass



- 2 electric hob models (2 or 4 rings) offering superior performance in the kitchen:
- Unbreakable ceramic plate 6 mm thick secured hermetically to the top.
 - Concentric cooking rings of two different diameters screen-printed on the hob, which can be heated independently with ultra precise control.
 - Maximum temperature 400°C, in three minutes.
 - Can be mounted on a range of bases (stands, cupboard units, hotcupboards, ovens).

Maxi Oven



- 3 models to form the heart of your kitchen:
- Large capacity ovens (97.5x64.5x40 cm interior).
 - Large work surface (BF9-12H models) complete with top with rounded edges. BF9-12 models are fitted with closing top with square edges.
 - Powerful, efficient gas burners: 10 kW.
 - The hob grids, burners and handles are RAAF enamelled (acid, alkali and flame resistant).
 - Large capacity, interchangeable porcelain enamelled oven trays.
 - Stainless steel height adjuster feet.

Protagonista 90 serie



	Technical specifications	Description models	Dimensions LxDxH cm	Total gas power kW	Total elec. power kW	Power supply 50/60 Hz
GAS COOKERS	Powerful, high-powered burners - all top grids	3 top mod. + 2 high-powered top mod.	40 -80-120 x73x23	11,5-16-23,5 - -32-35		
	GN 2/1 gas ovens with thermal expansion safety valve	3 monobloc mod. on gas oven + 1 mod. on high-powered gas oven	80 -120 x73x85	31,5-40-43-63 - 43-63		
	GN 2/1 electric ovens with individually-controlled upper and lower heating elements, controlled by thermostat	2 free standing mod. + electric oven	80-120x73x85	23-35	6	400AC-3N
BAIN MARIE	Bowl dim LxDxH 35-73x68,5x16,5 cm for containers GN 150 mm depth	2 gas top mod.	40-80x90x23	3 - 6		
	Bowl dim LxDxH 35-73x68,5x16,5 cm for containers GN 150 mm depth	2 electric top mod.	40-80x90x23		1,8 - 5,4	230AC-1 / 400 AC-3N
TILTING BRATT PANS	Bowl capacity l. 80-120 - pan bottom made of steel or in stainless steel	2 free standing gas mod. with manually operated mechanism	80 x90x85	20		230AC-1
	Bowl capacity l. 80-120 - pan bottom made of steel or in stainless steel	4 free standing gas mod. with motorized mechanism	80-120x90x85	20 - 24		230AC-1
	Bowl capacity l. 80-120 - pan bottom made of steel or in stainless steel	2 free standing electric mod. with manually operated mechanism	80x90x8		11,7	400AC-3N
	Bowl capacity l. 80-120 - pan bottom made of steel or in stainless steel	4 free standing electric mod. with motorized mechanism	80-120x90x85		11,7 - 17,8	400AC-3N
ELECTRIC COOKERS	High-powered hotplates secured in a watertight - switched	2 top mod. 40 cm	40x90x23		8	230AC-3 400AC-3N
	High-powered hotplates secured in a watertight - switched	2 top mod. 80 cm	80x90x23		16	230AC-3 / 400AC-3N
	High-powered hotplates secured in a watertight - switched - GN 2/1 ovens	2 free standing mod. + oven	80x90x85		16 + 6	230AC-3 400AC-3N
GRIDDLE PLATES	Smooth, ribbed or mixed (1/3 ribbed, 2/3 smooth) of steel or hard-chromed plates, thermostatically-controlled	15 gas top mod.	40-60-80x90x23	7 - 10,5 - 14		
	Smooth, ribbed or mixed (1/3 ribbed, 2/3 smooth) of steel or hard-chromed plates, stainless-platted heating elements	11 electric top mod.	40-60-80x90x23		6,6 - 10 - 13,2	400AC-3N
PASTA COOKER	Bowl with rounded edges capacity 42 l. - pressed steel tops with anti-overflow recess	3 free standing gas mod.	40-60-80x90x85	14 - 14 - 28		
	Bowl with rounded edges capacity 42 l. - pressed steel tops with anti-overflow recess	3 free standing electric mod.	40-60-80x90x85		8,5 - 8,5 - 17	400AC-3N
BASE UNITS	Front dimensions from 40 to 160 cm designed to enlarge the number of possible combinations	5 stands mod.	40-60-80-120 160x90x67			
	Front dimensions from 40 to 160 cm designed to enlarge the number of possible combinations	5 cupboard units mod.	20-40-60-80 120x90x67			
	Gas ovens with GN 2/1 dimensions, and thermal expansion safety valve - movable panel	1 gas oven mod. - GN 2/1	80x90x67		8	
FRYERS	Electric ovens with GN 2/1 dimensions, and individually-controlled upper and lower heating elements, controlled by thermostat - movable panel	1 electric oven mod. - GN 2/1	80x90x67		6	400AC-3N
	Large shaped bowl 15 l. and 15+15 l. - 22 l. and 22+22 l.	4 free standing gas mod.	40-80x90x85	14 - 28 - 20 - 40		
	Large shaped bowl 22 l. and 22+22 l.	2 free standing gas electronic mod.	40-80x90x85	20 - 40		
	Large shaped bowl 10 l. and 10+10 l. - rotated heating elements	2 electric top mod.	40-60x90x23		9 - 18	220AC-1
BOILING PANS	Large shaped bowl 12 l. and 12+12 l. - 18 l. and 18+18 l. - rotated heating elements	4 electric free standing mod.	40-80x90x85		10 - 20 - 17 - 33	400AC-3N
	Large shaped bowl 18 l. and 18+18 l. - rotated heating elements	2 free standing gas electronic mod.	40-80x90x85		17 - 33	400AC-3N
SOLID TOPS	Containers with rounded bottom inclined towards the outlet - direct/indirect heating	6 free standing gas mod. - normal lid closure	60-80x90x85	10,5x mod. 50 lt - 20x mod. 100-140 lt - 24x mod. 150 lt		
	Containers with rounded bottom inclined towards the outlet - direct/indirect heating - 4 quick closures	2 free standing gas mod. - autoclave lid closure	80x90x85	20 x mod. 140 lt - 24 x mod. 150 lt.		
	Containers with rounded bottom inclined towards the outlet - indirect heating	5 free standing electric mod. - normal lid closure	60-80x90x85		6,8x mod. 50 lt. - 12x mod. 100-140 lt	230AC-3 400AC-3N
CERAMIC CLASS	High-powered burners - hot plate dim. WxDxH 79,5x70x2 cm	1 top mod.	80x90x23	11		
	High-powered burners - hot plate dim. WxDxH 79,5x70x2 cm - GN 2/1 gas oven	1 free standind mod.	80x90x85	19		
	High-powered burners - hot plate dim. WxDxH 79,5x70x2 cm - GN 2/1 gas oven	1 free standind mod. + n. 1 top 2 gas burners (3,5 + 8 Kw gas)	120x90x85	30,5		
MAXI OVEN	Unbreakable plate LxDxH 35x70x0,6 cm - hermetically secured to the top with 2 cooking rings (Ø 18 - 21 cm)	1 electric top mod. 40 cm	40x90x23		6,8	
	Unbreakable plate LxDxH 75x70x0,6 cm - hermetically secured to the top with 4 cooking rings (Ø 18 - 21 cm)	1 electric top mod. 80 cm	80x90x23		13,6	400AC-3N
CUPBOARD UNITS	Oven dim LxDxH 97,5x64,5x40 cm	1 mod. top with rounded edges	120x90x85	10		
	Oven dim LxDxH 97,5x64,5x40 cm	1 mod. top with square edges	120x90x85	10		
	Oven dim LxDxH 97,5x64,5x40 cm - 2 burners 3,5 Kw - 2 burners 6 Kw - 2 burners 8 Kw	1 mod. top 6 burners	120x90x85	4		
CUPBOARD UNITS	Front dimensions from 20 to 80 cm	4 working top mod.	20-40-60-80 x90x6			
	Front dimensions from 20 to 80 cm - GN internal dimensions of drawers	4 top mod. with fascia panel or drawer	20-40-60-80 x90x23			

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Basin with "Gastro Norm" containers

Tilting bratt pans



Lid to be used as working top

Electric cookers



Detail of hotplates

Griddle plates



Detail of mixed version plate (1/3 ribbed, 2/3 smooth)

Gas cookers



Detail of pan supports and burners

Cupboard units



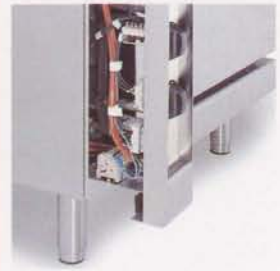
Neutral working top

Cuecepastas



Basin and basket

Pasta cooker



Extractable panel

Fryers



Oil drain extension tube

Boiling pans



Detail of water inlet tap

Solid tops



Detail of oven interior

Ceramic glass

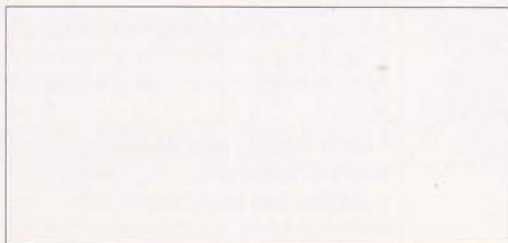


Detail with lighted heating elements

Maxi Oven



Detail of maxi-grill and stainless steel door frame



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