MARENO
kitchen solutions since 1922

Mareno ALI Group S.r.l.

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What More from Cook & Chill?

In today's professional kitchens, efficiency, precision, and versatility are no longer optional—they are essential. As the Cook & Chill approach continues to transform how chefs organise workflows and guarantee consistent quality, **Mareno** takes this evolution a step further with its Absolute multifunctional range.
More than simple blast chillers, the Absolute models offer an integrated solution that enhances every stage of preparation, from cooking to service.

Absolute Performance, Absolute Freedom

The Absolute multifunctional blast chillers were designed to respond to modern culinary demands with maximum adaptability. Whether you are optimising production, improving food safety, or expanding your creative possibilities, these units provide the right technology at the right moment.

Their wide range of functions includes not only positive and negative blast chilling, rapid freezing, or thawing, but also slow cooking, proofing, retarder-proofing, temperature holding, drying, and even specialised processes such as chocolate crystallisation or Anisakis control.

In short, Absolute units are not just appliances—they are genuine all-rounders capable of supporting a limitless variety of recipes and workflows.

A Complete Range: Freestanding and Roll-In

One of the defining strengths of the Absolute line is the breadth of the available models. The range extends well beyond traditional freestanding units to include roll-in configurations, making it easier to integrate Cook & Chill into high-volume or trolley-based operations.

This wide choice ensures every kitchen—large or small, artisanal or institutional—can adopt the Cook & Chill method with equipment tailored precisely to its space and production needs. From compact models perfect for restaurants to roll-in systems supporting batch production, Mareno provides a solution for every scenario.

Simplicity at Your Fingertips

Despite their advanced capabilities, Absolute units remain remarkably straightforward to operate. Their full-touch control interface has been designed to adapt to different levels of expertise, ensuring effortless use whether by an experienced chef or non-specialised staff.

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Users can simply tap the intuitive screen to select ready-to-use programmes, craft new customised cycles, or connect multiple phases into a single, seamless process. This ease of use guarantees consistent performance, optimised timing, and reduced training requirements—an essential advantage in busy kitchens with rotating teams.

The Cook & Chill Advantage, Amplified

Pairing Mareno's Absolute line with the Cook & Chill method brings measurable, everyday benefits:

- ✔ Enhanced food safety: Immediate temperature reduction after cooking prevents bacterial proliferation while preserving taste and texture.
- ✔ Optimised workflows: Operators can prepare in advance, minimising rush periods and freeing time for plating and presentation.
- ✔ Reduced waste and costs: Better scheduling and the possibility to work during off-peak energy hours help reduce total cost of ownership.
- ✔ Greater operational flexibility: Staff can master one multifunctional unit rather than multiple separate appliances.

With Absolute, Cook & Chill becomes more than a process—it becomes an efficient, flexible, and creative approach to kitchen management.

Much More Than Chilling

What truly sets the Absolute models apart is their ability to transform the kitchen into a dynamic, integrated system.

Slow cooking followed by blast chilling, proofing combined with holding, thawing programmed alongside service cycles—everything is designed to flow naturally, increasing productivity and consistency.

Mareno's Absolute range embodies a new standard: one machine, endless possibilities.

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Mareno Ali Group, founded in Italy in 1922, is a globally recognised first-class manufacturer in the foodservice equipment industry. Renowned for delivering reliable and energy-efficient complete kitchen solutions for hotels, restaurants, and canteens, Mareno features the widest range of modularity in the market and leading technologies for cost-reducing, smart, and eco-friendly kitchens. As part of Ali Group, the largest and most diverse company in the industry, Mareno operates two highly automated plants in Italy.

Wattson Pvt Ltd is a well-known one-stop shop for the Ho.Re.Ca. industry in the Maldives. Their dedicated team of top local professionals brings over 10 years of experience in industrial and commercial building and installation trades, providing tailor-made services to match the best quality of products and service.

Carmelo Tortorici is a Kitchen and Laundry Consultant operating in the Indian Ocean, delivering turn-key projects for the hotel and food retail industry, alongside commercial kitchen design and consultancy on Made-in-Italy production.

Please visit:

www.mareno.it

www.thewattson.com

www.cookthechef.com