

Mareno di Piave, March 2025.

Introducing Power Guardian by Mareno, the ultimate tool for controlling energy consumption in your kitchen.

In recent years, technology and connectivity have been massively introduced in the Ho.Re.Ca. industry both in the front-of-the-house and in the back-of-house's operation and maintenance. The industry is taking very seriously sustainability at 360°, from energy consumption to water management, from food waste to lifespan of the equipment.

Mareno Ali Group has been always committed to sustainability and over the years has constantly improved its policies and sources of renewable power but also implemented the best available technological solution to its products. Today Mareno and its technical partner in the Maldives, **Wattson Pvt Ltd**, is introducing **Power Guardian**, the ultimate tool for controlling energy consumption in kitchens for caterers, hotels and restaurants.

Power Guardian is a control system of the electricity used in the kitchen, and it allows you to adjust and control the operation of all connected equipment and cut drastically (almost until -50%) the power needed to work. It neither modifies nor reduces the performances of electric appliances and guarantees a correct operation mode and a longer life span to all electric appliances.

Power Guardian allows on average to halve the electric power needed for the kitchen, so **the contract with the local electricity supplier will be much more advantageous**.

Power Guardian allows you not to exceed the maximum power threshold of the system, so you are sure to keep the price agreed with local electricity supplier for each kWh consumed. **No more surprises in the bill!**

Power Guardian allows on average to halve the electric power needed for the kitchen, so it will not be necessary to downsize the kitchen in case of limited electric infrastructure. **Regardless of the number of appliances installed, the power required by the kitchen will be half!**

There is no need for transformer rooms and the **electrical installation is much simpler and cheaper**.

At its essence, Power Guardian, makes the choice of electric-run kitchens much easier to operate and affordable, with an effective ROI.

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Is good to remember that electric-run kitchens are by far the most efficient and sustainable both for the environment and for the budget. In fact, electric- run equipment ensures:

1. HIGHER PERFORMANCE, LESS CONSUMPTION.

Electric appliances offer a performance rate higher than gas appliances. This concretely means that less energy is needed to reach an equal cooking level with a remarkable energy saving.

2. BETTER KITCHEN ENVIRONMENT.

The lack of combustion gases within the kitchen environment, the lower working temperatures of each appliance and the lower need of air temperature control help to work in a better place and get better cooking results.

3. EASY AND FAST CLEANING.

Electric appliances don't have combustion flues and therefore the cleaning and the hygiene grade in the kitchen is higher when compared with the corresponding gas versions. Furthermore, electric appliances do guarantee more flexibility and installation on concrete plinths.

4. REDUCED LABOR COST DURING INSTALLATION.

Not requiring a gas system, and therefore all permissions and certifications connected to it, the electric appliances become Plug & Cook: you place and connect them, you start cooking. Your activity will be operating in the shortest possible time.

5. SIMPLE MAINTENANCE.

Compared to the corresponding gas appliances, electric appliances need a simpler and less frequent service maintenance, allowing you to save money on the running costs of the kitchen.

Mareno ALI Group is the worldwide recognized first class manufacturer in the foodservice



Founded in Italy in 1922, it has been since then delivering reliable and energy-efficient complete kitchen solutions for hotels, restaurants and canteens. Featuring the widest range of modularity in the market and leading technologies for a cost reducing, smart and eco-friendly kitchens, Marenò has always been and will be at chefs' side all over the world. Part of Ali Group, the largest and most diverse company of the industry, it counts two highly automated plants in Italy.

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

www.thewattson.com

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

www.cookthecook.com