

Mareno di Piave, September 2025.

MARENO: The Intelligent Heart of Your Kitchen

Since 1922, Mareno has been at the forefront of professional kitchen solutions, and our latest M1 and M0 combi ovens are a testament to this legacy. These ovens represent a complete range that blends cutting-edge technology with remarkable ease of use, all while delivering optimal cooking results. They are designed to be the intelligent heart of any modern kitchen.

Unmatched Versatility and Performance

The **Mareno M1 oven** is equipped with three main cooking modes: convection (30°C to 270°C), steam (30°C to 130°C), and a combined convection and steam function (30°C to 270°C). Its 7-inch high-definition capacitive touch screen makes selecting functions and programs intuitive. With up to six fan speeds, including an intermittent option, you have complete control over every dish. An integrated 4-point core probe ensures precise temperature control, guaranteeing perfect results every time.

For a truly effortless experience, the **Automatic Cooking** function offers 95 pre-set recipes that can be easily customised to your needs. The **Multicooking** system takes efficiency to the next level by allowing you to cook different foods simultaneously, even with varying cooking times. You can even save your own recipes in a dedicated 'Favourites' area for quick access.

The Complete M1 Range: A Solution for Every Kitchen

The **Mareno M1 range** offers a variety of models, from compact versions to large, high-capacity ovens. The pinnacle of this range is the model 161, which stands out in the market with its exclusive "**double chamber**" functionality. This unique design allows you to manage two separate cooking processes at the same time, significantly increasing your kitchen's versatility and productivity without requiring additional space. This model is ideal for high-volume environments, allowing chefs to cook different dishes or manage different stages of a single recipe simultaneously with maximum efficiency.

Smart and Connected

The M1 oven comes with **standard Wi-Fi connectivity**, linking it to the free Connecty.cloud platform. This allows you to create new recipes and cooking programs from anywhere and download them directly to your oven. You can also download HACCP data and perform operational diagnostics remotely.

Efficiency and Sustainability

Mareno's commitment to sustainability is evident in the M1 oven's design. The **EcoSpeed Dynamic** system intelligently controls energy consumption based on the food being cooked, reducing energy and water use while minimising weight loss. The **Green Fine Tuning** system and **Greenvapor** technology further optimise consumption by modulating the burner flame and automatically controlling steam saturation in the cooking chamber.

Cleaning is also a breeze thanks to the automatic washing system, which offers seven different programmes, including an **Eco wash** to save water and detergent.

A Solution for Every Need

The **M0 model** is the perfect choice for bars, restaurants, and bakeries with a more limited budget. It offers the essential features and performance of a high-end oven with the same Mareno quality. It is also highly versatile, suitable for both GN 1/1 and EN 600x400 trays.

Whether you opt for the advanced M1 or the compact M0, Mareno provides the perfect solution to elevate your kitchen's performance, combining intelligence, efficiency, and exceptional results.

The complete range of M1 and M0 Mareno Combi ovens are now available in The Maldives, thanks to a recently launched collaboration between **Mareno Ali Group**, **Wattson Pvt Ltd**, and **Carmelo Tortorici**.

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