MARENO
kitchen solutions since 1922

Mareno ALI Group S.r.l.

Sede Operativa
Via Conti Agosti, 231
31010 Mareno di Piave (TV) - IT
Phone +39 0438 4981
Fax +39 0438 30621
mareno@mareno.it

Sede Amministrativa
Via Schiaparelli, 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - IT

Cod. Fisc. e P. IVA:
13239980967
Capitale Sociale:
€20.000.000 i.v.
Società a Socio Unico
www.mareno.it

Mareno di Piave, December 2025.

The Revolution is in the Air: Introducing Mareno's Ventless Cooking System

A new era of professional cooking has arrived. At recent HOST Milano, the main international venue for the industry, **Mareno Ali Group proudly presented the Ventless Cooking System (VCS) – a groundbreaking solution designed to transform the way kitchens operate.** With patented technology and a sleek, modular design, VCS delivers exceptional performance without the need for traditional extraction hoods.

Why Ventless?

Modern kitchens demand flexibility, efficiency, and sustainability. In many settings – historic centres, semi-basements, or open-plan spaces – installing a conventional hood is either complex or impossible. The Ventless Cooking System solves this challenge by integrating advanced air extraction and filtration directly into your cooking line.



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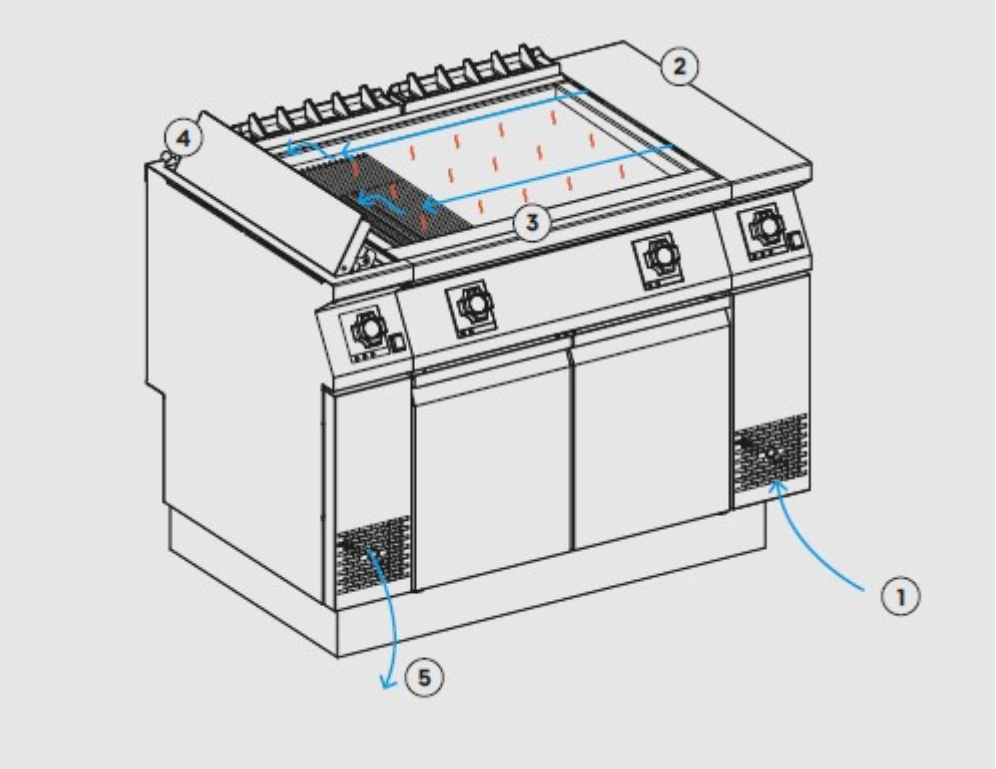
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How It Works

The VCS system draws air from the environment and channels it towards the cooking area using a powerful blower.



1. Air inlet + filtration
2. Blowing unit
3. Air blade pushing towards extraction
4. Extraction unit + filtration
5. Air outlet

Fumes, vapours, odours, and heat are captured and treated through an innovative four-stage filtration process:

1. Honeycomb Metal Mesh Filter – traps solid food residues.
2. Labyrinth Filter – collects liquids and fats, directing them to a collection tray.
3. Pleated Filter – captures the smallest grease particles (1–5 microns).
4. Activated Carbon Filter – neutralises odours effectively.

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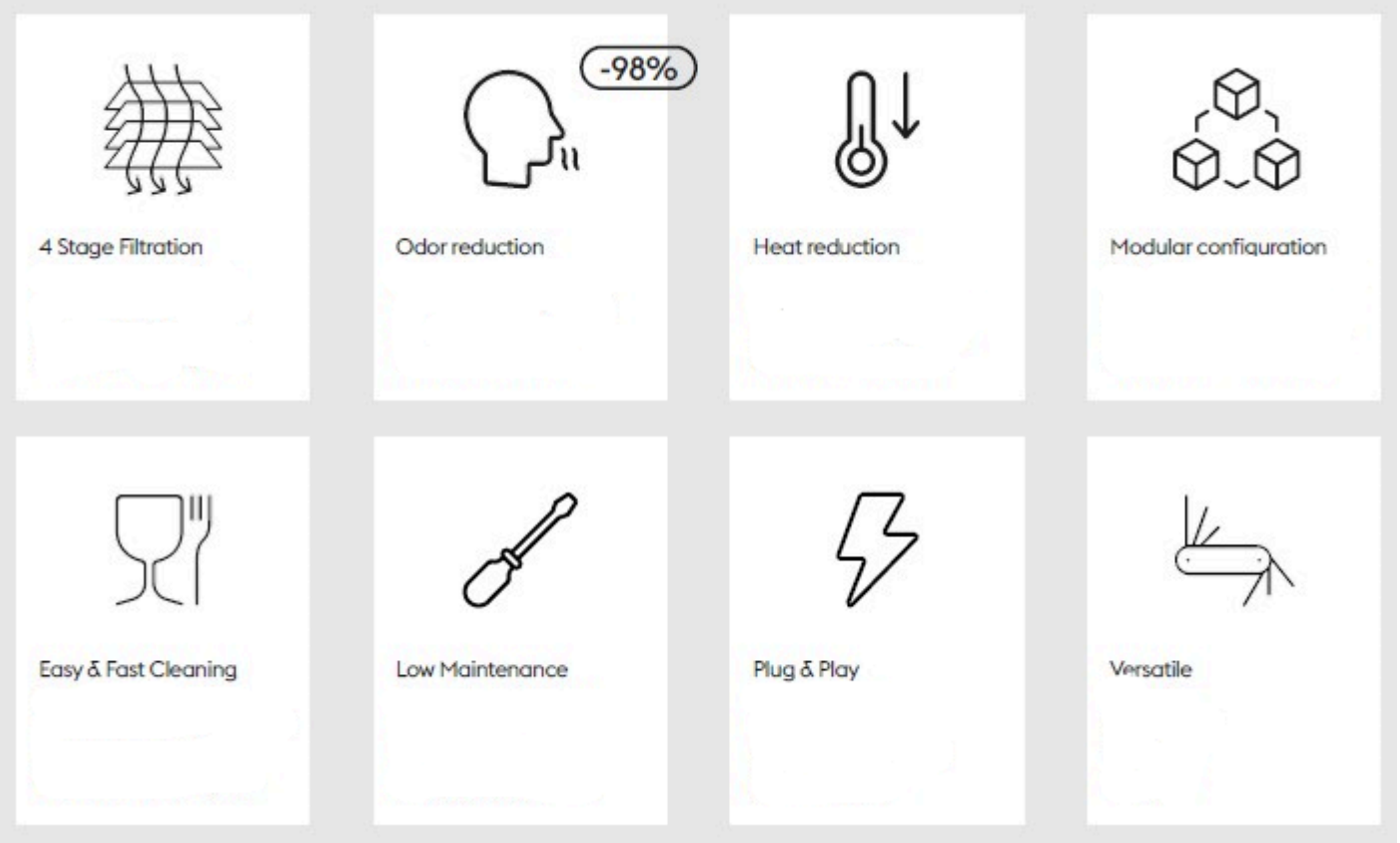
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The result? Purified air released back into the environment, creating a cleaner, healthier, and more comfortable workspace.

Key Benefits

- ✔ 98% Odour Reduction (IEC 61591 certified)
- ✔ Heat Dispersion Control for improved comfort
- ✔ Plug & Play Installation – ready to use without complex setup
- ✔ Low Maintenance and easy cleaning
- ✔ Modular Configuration for maximum flexibility
- ✔ Versatile Applications – ideal for supermarkets, show cooking, and open kitchens



Designed for Performance

The Ventless Cooking System integrates seamlessly with Mareno's M1-70 and M1-90 cooking ranges, ensuring a perfect fit for professional environments. Each module features intuitive controls, including knobs to adjust extraction and blowing speed, and a mobile deflector to channel fumes efficiently.

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Why Choose Mareno VCS?

- ✔ Freedom in Design: Create open kitchens or customer-facing stations without worrying about fumes.
- ✔ Compliance Made Easy: Perfect for locations where traditional hoods are restricted.
- ✔ Enhanced Customer Experience: Reduce the impact of cooking vapours in dining areas.

The Ventless Cooking System is more than a product – it's a revolution in professional cooking. By combining cutting-edge technology with Mareno's commitment to quality, VCS empowers chefs and businesses to rethink their kitchen spaces.

Discover the future of cooking with Mareno, visit www.mareno.it to learn more about the Ventless Cooking System and how it can transform your kitchen.

Mareno Ali Group *is the worldwide recognized first class manufacturer in the foodservice equipment industry. 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, Mareno 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.*
www.mareno.it

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