

Mareno di Piave, April 2026.

Unlock New Flexibility in Your Resort or Hotel Kitchen Workflow

In the fast-paced world of resort and hotel kitchens, efficiency, consistency, and food quality are non-negotiable. The **Hot Holding Base by Mareno** is designed precisely for these demands, offering a multi-functional solution that enhances workflow while ensuring impeccable results. More than a simple warming unit, it is a versatile piece of equipment that brings together hot holding, moisture control, and low-temperature cooking in one compact footprint.

A Smart Use of Kitchen Space

The two-drawer configuration transforms base-unit space into a powerful operational asset. Each drawer accommodates a GN 1/1 container up to 150 mm in height, with the flexibility to use 1/3 containers when required. This adaptability allows chefs to organise *mise en place* with precision, streamline service, and maximise efficiency even during peak hours.

Externally mounted heating elements provide gentle, consistent heat throughout the chamber, ensuring dishes remain warm without drying out or losing their visual appeal. For kitchens where quality must be maintained for extended service windows, this is a significant advantage.

From Hot Holding to Slow Cooking

What truly distinguishes the Hot Holding Base is its dual functionality. While it performs exceptionally as a static warmer, it also operates as a slow cooker – even without the need for vacuum-sealed bags. This opens up new workflow possibilities, from pre-service preparation to overnight cooking processes.

The temperature range of 30–120°C, controlled via an intuitive electronic panel, ensures accuracy and reproducibility during low-temperature cooking cycles as well as traditional holding tasks. The watertight stainless-steel chamber with 40 mm thermal insulation further supports stable, reliable performance — a crucial requirement for premium hospitality kitchens.

Consistency and Moisture Control

Maintaining the right level of humidity is essential when holding food for extended periods. Thanks to the unit's-controlled environment, the natural moisture content of dishes remains stable for hours. And when managing fried items or foods that require lower humidity, excess moisture can be released effortlessly through the dedicated front valves.

For specific preparations — such as fried chicken, fish, roasted meats, or plated dishes — the Hot Holding Base provides reliable temperature settings that help preserve both flavour and texture. Recommended holding times of one to four hours, depending on the dish, ensure service flexibility without compromising quality.

Enhancing Service and Kitchen Productivity

In resort and hotel environments, where service may run continuously across breakfast, lunch, poolside dining, banquets, and late-night offerings, time management is crucial. Integrating the Hot Holding Base into your cooking suite leads to measurable reductions in service time, allowing chefs to serve more covers with the same resources — ultimately increasing revenue potential.

From the Cook & Chill method, to regeneration, to modern techniques such as reverse searing, the equipment adapts to diverse service styles and culinary philosophies. Whether supporting a fine-dining brigade or a high-throughput buffet service, it delivers reliability, speed, and precision.

A Reliable Ally for Professional Kitchens

With its robust construction, intuitive controls, and remarkable versatility, the Mareno Hot Holding Base is more than an accessory — it is a strategic addition to any professional kitchen. It supports chefs in maintaining high standards, optimising workflows, and delivering consistent culinary excellence throughout the day.

If you are looking to enhance efficiency while preserving the highest level of food quality, this innovation is ready to become your next essential kitchen ally.

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