

STAR 70

A complete line: elegant and powerful

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A perfect fry made with peace of mind





ENJOY YOUR KITCHEN



For over 50 years, Mareno has been a solid brand, well-known in Italy and throughout the world for the quality and reliability of its products.

Mareno kitchens are designed to be used and lived to the fullest.

We build each piece using all the experience we gain in the field.

We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Mareno equipment is not only powerful and reliable, it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking:** hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

NEW DESIGN FIT FOR A STAR



Always sensitive to customers' needs and the latest trends in food and design, Mareno launches a new range that combines beauty and efficiency, innovation and tradition. Unveiling the new Star: **stylish, modern and ergonomic.**

A new name

The Mareno cooking range, chosen and valued by chefs the world over, has evolved in terms of content and design, and now boasts a brand **new name: Star**. Like a true star, it is admired for its beauty, talent and style.

New styling

The Star 70 range features updated design, without losing any of the characteristic traits that have made Mareno kitchens famous around the world. The restyling project maintains the emphasis on aesthetics, **delivering a strong message of modernity.**

Remarkably efficient, Star is a pleasure to behold and extremely practical to use.





Ergonomic design

The signature knobs, with their unmistakable star-shaped design, are the inspiration for the name of this new series dedicated to cooking. The new design makes the knobs more ergonomic and stylish than ever. Thanks to the use of innovative materials, they are **sturdier and more durable**.

A raised mark, highlighted in blue, allows the user to understand immediately which setting the knob is adjusted to with the simple touch of the hand.

Handles

The unique and distinctive handles of the Star 70 series represent the ultimate in **ergonomic design**, enhancing grip and blending seamlessly with the pressed doors.

The doors

The doors also have a new look. The characteristic pressed doors have been updated with a **simple, linear geometric design** for modern appeal.



STYLE WITH POWER AND RELIABILITY

The Star 70 range by Mareno is the answer for chefs who demand maximum power in compact spaces. Extremely flexible and versatile, it features the same hallmark style, ergonomics and attention to detail of the Star 90. It may also be combined with elements of this larger series.



Continuous innovation

Mareno offers its clients the best by developing new solutions that increase yield and reduce energy consumption.

The Star 70 range stands out for its numerous innovations, which **enhance performance, safety and hygiene**.

Gas cookers are equipped with **high-yield open burners** for powerful, fast cooking.

The pasta cooker has a **built-in safety system** that prevents it from being switched on without water in the tank, guaranteeing maximum safety.

Indirect boiling pans are equipped with a built-in safety system that **checks the water level in the jacket**.

The 10-litre fryer is more precise than ever thanks to its **electronic temperature control**.





Consumption under control

The equipment of the Star 70 range can be pre-configured for **Power Guardian®**, the exclusive Mareno power-surge control system. Designed to manage electric cooking machines, **it can deliver savings of over 43% on energy consumption**. This means concrete savings for quick payback of the initial investment.

More power in the kitchen

Thanks to the use of new materials and innovative technology, the Star 70 range **has enhanced power across all functions**, with increases of up to 40%.

A comprehensive, reliable solution

Star 70 offers **an extensive, comprehensive product range** that caters to all markets and foodservice requirements. It proposes a wide variety of solutions, including round and square electric hotplates, combination burners with solid top and various models of fry-top. The product range also includes a gas wok to fully satisfy all menu needs.

Great modular design

All machines can be combined back-to-back, side-by-side, top-to-bottom. Countertop equipment can be fitted to base units, hygienic H2 cupboard bases, stands and refrigerated bases. The optional feet make them perfect for any kind of countertop.

A solid proposal

Sturdy and durable, all equipment of the Star 70 range is constructed in Aisi 304/304PS/316/441 stainless steel with 1.5 mm thick pressed tops. Where necessary, the appliances are equipped with a flue for venting of internal heat to ensure maximum product life and reliability.

Unwavering attention to maximum hygiene and convenience

Star 70 sets new standards in hygiene: the range features joint-free worktops and utilizes deep-drawn tanks and spillage wells to facilitate cleaning. The worktops of all appliances in the range, with the exception of fry-tops, grill and pasta cookers, are designed to accommodate the water column accessory.



Facts and figures

18 product families
130 models
Burner efficiency > 60%
Excellent modularity: M20, M40, M60, M80, M100 (only for gas wok cookers), M120

Ideal for

- ✓ **small-medium restaurants, trattorias, open kitchens**
- ✓ **catering kitchens for schools and nurseries**
- ✓ **cafeterias for small private hospitals and nursing homes**

Gas cookers

Performance, reliability and compact design

Delivering efficiency and superb performance, the gas cookers of the Star 70 range are a powerful ally for optimizing yield.



*A powerful kitchen
for great results!*

Strengths and benefits

The high-yield open burners favour **faster, more powerful cooking** with perfect, uniform results.

The burners are hermetically sealed to the top and the knobs are designed to be watertight, **preventing against infiltration** during cleaning.

The oven ensures **high yield** thanks to the thick enameled stainless steel oven floor that guarantees uniform cooking.

The GN 2/1 static oven is available in freestanding ranges with gas hob. The new GN 1/1 ventilated electric oven guarantees **uniform cooking and flawless results**.

Technical details

Main burners with power ranging from 1.6 to 6 kW.

Tops with 6.5 cm deep spillage wells and rounded corners.

Maximum distance between burners to accommodate large pans.

Optimized supports for pans as small as Ø 10 cm.

Low consumption pilot burner in protected position.

Individual burner pan supports in RAAF enameled cast iron, designed to distribute heat uniformly. Aisi 304 steel grid accessory available.

Oven controls incorporated in upper panel for greater ease of use.

The cooking chamber in stainless steel and removable runners ensure impeccable hygiene and ease of cleaning.

The oven door is of robust construction in stainless steel complete with labyrinth seal and inner door.

Door supporting surface aligned with oven floor.

Thermostatic temperature control: electric oven from 110 to 280 °C with thermostat, gas oven from 100 to 300 °C with thermostatic valve.



Maxi Oven

Great size, great performance



*Perfect for
extra-large cooking*

Produced as a freestanding cooker with a 6-burner hob, the extra-large oven of the Star 70 range poses no limits to a chef's creativity.

Strengths and benefits

The generous internal dimensions (97.5x64x39 cm) allow chefs to cook **large quantities and large-sized food items** with excellent results.

The 6-burner hob has an **impressive production capacity** thanks to high-power burners (6 kW) and a pressed top.



Technical details

Grille in chrome steel and large enameled tray (93x62 cm) supplied as standard.

Model equipped with safety valve and piezoelectric ignition pushbutton protected from spills.

Temperature adjustable from 100 to 300 °C.

Gas wok cookers

High performance for special dishes



For kitchens
without borders

Dedicated to catering to all markets and menus, Mareno completes its modular range with the inclusion of new professional gas wok cookers.

Strengths and benefits

Produced in a monobloc version, the new gas wok ranges are equipped with powerful, rapid gas burners (with one or two burners) in 60 and 100 cm modules. They can be installed **in a cooking island or against a wall**.

The wok's high-performance open burners ensure **faster, more powerful cooking** with perfect, uniform results.

Burners can be easily removed **to facilitate cleaning** of the machine.

The top is manufactured in 2 mm thick stainless steel and features a recessed spillage well. In addition, it has a drainage outlet for liquids.



Technical details

Gas burners in cast iron, Ø 19 cm with 10 and 14 kW power output.

Power adjustment by means of gas valves with thermocouple and pilot burner.

Tops with 6.5 cm deep spillage wells.

Removable cast-iron wok support ring.

Solid top and Simple service top

Power at your fingertips

Dedicated to cooking and holding, they provide invaluable help in the preparation of elaborate dishes. They allow chefs to cook large volumes of food with excellent results.



*I can cook any food
at any temperature
- all at the same time!*

Strengths and benefits

The solid top and the Simple service top are ideal for indirect cooking.

Various versions are available **to meet all requirements**: gas, electric and Simple service tops with combi functionality (2 burners plus a small hotplate).

The gas version enables **to cook different foods simultaneously** at different temperatures, from 500 °C in the centre of the plate to 200 °C around the outer edge.

The cast iron hotplate is 3 cm thick and features rounded corners. Thanks to the large cooking surface (78x58 cm and 38.5x58 cm in the Simple service version) it guarantees **high productivity**.

The electric solid top has 4 independent heating zones **for differentiated cooking**. Each is independently controlled by a thermostat.

Manufactured in 16M06 steel with a smooth chrome surface, the electric hotplate has rounded corners. The top features a recessed spillage well around the perimeter for collection of liquids and a drainage hole.

Gas solid tops are available in a freestanding range version with gas oven. The electric solid top is available with a static electric oven GN 2/1 and a static/ventilated electric oven GN 1/1.



Technical details

Gas Solid top and Simple service top

Hotplate with satin-finish surface, flush with the open burner grilles for completely safe maneuvering.

Heated by 9 kW chrome steel burner, 6 kW for the Simple service top, positioned below the central bull's-eye of the hotplate.

Gas Solid top cooking surface: 78x58 cm.

Simple service top cooking surface: 38,5x58 cm.

Electric solid top

Hotplate with 4 independent 2.5 kW zones, Ø 23 cm.

Distance of 8 mm between lower edge of hotplate and the top to facilitate cleaning.

Electric solid top cooking surface: 71x53,5x1,7 cm.

Electric cookers

The simplicity
of impeccable results

Electric ranges are valuable allies for easy, practical professional cooking.



Sparking
my creativity

Strengths and benefits

Simple and reliable, electric ranges come in various models with either round or square hotplates. Thanks to sturdy cast iron hotplates, they guarantee superb cooking results.

The ranges feature 1.5 mm thick pressed tops in stainless steel with generously rounded corners designed to ensure **easy, quick cleaning**.

The GN 2/1 static oven is available in freestanding ranges with electric hob. The new GN 1/1 ventilated oven guarantees **uniform cooking and flawless results**.

Technical details

Square or round hotplates in cast iron measuring 22x22 / Ø 22 cm, with 2.6 kW of power. Hotplates are hermetically sealed to the pressed top.

6-position selector switch for heat adjustment. An indicator light on the control panel signals heating activation.

Thermostat-controlled heating, with surface temperature adjustment from 50 to 400 °C.

Each hotplate is equipped with an automatic reset safety thermostat which trips in the

event the appliance is switched on with an unsuitable pan or no pan at all.

Low flue for venting internal heat.

Recessed spillage well integrated in top.

Countertop versions and freestanding models with electric oven.

Power supply VAC400 3N or VAC230 3.



Glass ceramic cookers

Speed and simplicity
hand-in-hand

Easy to use, the glass ceramic cookers ensure superb performance in less time.

Strengths and benefits

These powerful cookers **ensure rapid cooking** for all kinds of dishes.

The cooking zones flush with the top **facilitate movement** of pans and cleaning.

They are available with a static electric oven GN 2/1 and a static/ventilated electric oven GN 1/1.



*Innovative cooking
for old and new recipes*

Technical details

Hermetically sealed 6 mm thick glass ceramic hob.

Concentric round 1-zone radiant elements with 6-position energy regulator: Ø 23 cm and 2.5 kW power.

Light on the control panel indicates active heating

Indicator light signals residual heat (50 °C) for greater operator safety.



Induction cookers

Maximum efficiency in the kitchen

Induction cookers offer a modern and powerful cooking system, ensuring gourmet results and maximum precision.



High on flavour,
low on consumption



Strengths and benefits

Induction cooking ensures **extremely high yield (90%)** and perfect results.

With 3.5 kW of power (5 kW in the wok version), induction ranges guarantee **superb performance in less time**.

They enable significant **energy savings** and reduced running costs. In addition, the reduced heat loss helps maintain a **cooler kitchen environment**.



Maximum ease of cleaning

is guaranteed thanks to the hermetically sealed glass ceramic top (6 mm thick).

Technical details

Cooking zones outlined by screen-printed circles Ø 23 cm, wok Ø 30 cm.

6 different power settings available for special and delicate cooking modes.

Heating only activates when a pan is present. A green indicator light on the control panel signals operation.

Heat is only delivered to the area in contact with the pan, while the free surface remains cold.

Distance between burners of 30 cm in depth and 40 cm in width enables the use of large pans. Maximum efficiency is achieved with flat-bottomed pans measuring Ø 12-23 cm.

Appliance top without flue.

Dedicated base unit is necessary to ensure venting of internal heat.

Performance

✓ Efficiency	90%
✓ Boiling time	-50%
✓ Cooling time	-50%
✓ Temperature of cooking surface (after boiling of 1 litre of water)	110 °C / 230 °F

Fryers

Perfect frying in total safety

Star 70 fryers are ideal for producing large quantities of food without compromising on quality.

Strengths and benefits

The fryers offer an excellent power ratio, guaranteeing **high yield** and rapid temperature recovery: gas fryers from 0.93 kW/l to 0.96 kW/l and electric fryers 0.9 kW/l.

The tanks are pressed in one piece, weld-free, deep-drawn and fully integrated with

the top to ensure **easy cleaning and maximum hygiene**.

The tanks feature a generous tapered design for oil expansion and a large cold zone in the lower part **to prolong oil life**.

The 10-litre electric model features electronic control. Quick and versatile, **it is the ideal solution for modern foodservice formats**.



*Crisp and golden:
a first-class fry!*

Technical details

All models are fitted with a safety thermostat.

Gas fryers

Heating elements outside the tank, consisting of burners in Aisi 304 stainless steel.

Piezoelectric ignition pushbutton protected against liquids.

Electric fryers

Heating elements in Aisi 304 stainless steel inside tank, rotate over 90° for perfect cleaning.

The 10-litre electric model is available in a version with removable heating element.

Electronic temperature control allows the operator to set and view the temperature and cooking time.

Melting program included.



Performance

Hourly production of potatoes per tank:

- ✓ up to 24,7 kg of frozen potatoes
- ✓ up to 27,8 kg of raw potatoes

Fry-tops

More powerful than ever for greater performance

Quick and efficient, the new fry-tops have enhanced power and design, for even better, faster results.

Strengths and benefits

There is a **great variety of models** to choose from: M40, M60 and M80. All are available in smooth, mixed and ribbed versions, with horizontal or inclined steel or chrome surfaces.

All the fry-tops have **high power** and guarantee **uniformity of temperature**. In M80 models power reaches 14 kW.

The new fry-tops have recessed griddle plates which are welded to the top **to ensure maximum ease of cleaning**.

The more precise temperature control enables **rapid cooking even at low temperatures**.



For all your recipes
from A to Z

Technical details

In steel or with a chrome finish, they are equipped with a drainage hole for fat run-off and a 2.5-litre collection drawer.

Safety thermostat fitted as standard on all models.

Removable splashguard, plug and drawer for hotplate cleaning on request.

Gas fry-tops

Burner with 2 branches and 4 rows of flames.

Models with safety valve with thermocouple allowing manual temperature control from 200 to 400 °C, guaranteeing high power and fast cooking.

Models with thermostatic valve and thermocouple for temperature control from 90 to 280 °C. Ideal for more precise

temperature control and for cooking delicate dishes.

Piezoelectric ignition with pushbutton protected against spills.

Electric fry-tops

Armoured heating elements in Incoloy positioned under the griddle plate.

Thermostatic temperature adjustment from 110 to 280 °C.

Gas, lava stone and electric grills

Designed for the most demanding clients

Gas, electric and lava stone grills guarantee perfect, uniform cooking and are ideal for meat, fish and vegetables.



*For an
unforgettable grill*

Strengths and benefits

The freestanding gas grills are sturdy and easy to use. They feature removable drawers for collection of cooking fats and for containing water. This ensures rapid cooling of fat and **more tender, delicate cooking**.

Lava stone grills guarantee excellent cooking that enhances flavours. Cooked with uniform heat, foods **retain their nutritional properties**.

Electric grills enable **cooking with direct contact on the armoured elements**. The water tray ensures meat remains perfectly tender and succulent when cooked.

High power for **rapid, perfect results**: up to 15 kW for gas models, 14 kW in lava stone models and 8.16 kW for electric models.

Technical details

All models are in Aisi 304 stainless steel.

Gas grills

The Aisi 304 stainless steel burner is protected by the Aisi 316 stainless steel radiant heating element, easily removable for cleaning.

A safety valve with thermocouple for flame adjustment.

Reversible sloping grid for meat and horizontal grid for fish and vegetables. Constructed in cast iron and complete with drip tray for cooking fats.

Splashguard on three sides.

Scraper for grille supplied as standard.

Cooking surface:
M40 31.6x46.6 cm
M80 71.2x46.6 cm

Lava stone gas grill

Heated by stabilized flame burners in Aisi 304 stainless steel with pilot flame and safety thermocouple.

Cooking surface can be positioned on two levels for optimum grilling.

Removable grease collection tray for easy cleaning.

Splashguard on three sides, H13.5 cm.

Cooking surface:
M40 38x48.5 cm
M80 78x48.5 cm

Electric grill

Fitted with 6-position energy regulator, maximum temperature 400 °C.

Indicator light signals correct equipment operation.

Cooking surface:
M40 27x44.7 cm
M80 54.5x44.7 cm

Multipla

More versatile than ever

Ingenious and indispensable, this multi-performance cooking machine is a compact powerhouse of technology that offers a superb variety of cooking modes.

Strengths and benefits

Multiple functions in a single machine:

Multipla can be used as a bratt pan or a fry-top, as well as for bain-marie cooking and shallow frying.

It features differentiated cooking zones, enabling **different modes of cooking simultaneously**.

The tank has a cooking surface in mirror-polished stainless steel, which ensures **uniform cooking with low heat dispersion**.

The delicate cooking mode allows **healthy cooking** using less fat.



Up to any challenge

Technical details

Electric version available with 40 or 60 cm module.

The shielded heating elements are located under the tank, heating two different cooking zones in the M60 model.

Thermostatic temperature control from 50 to 300 °C. An indicator LED signals machine's correct operation.

Safety thermostat.

Large Ø 6 cm drain with tap and removable GN 1/1 basin, H15 cm.



Pasta cooker

Perfectly cooked pasta every time

Pasta cookers are designed to ensure greater output, easy use and maintenance.



Finally - all my pasta cooked perfectly!

Strengths and benefits

Easy cleaning thanks to the deep-drawn tank and rounded corners.

The energy regulator adjusts the level of boiling and allows chefs to cook **all types of pasta** to perfection, from fresh pasta to dried, as well as potato gnocchi and ravioli.

To guarantee safety, the pasta cooker is fitted with a pressure switch which cuts off heating to the equipment if there is no water in the tank.

An easy, user-friendly control panel enables **fast filling** and water top-up thanks to a solenoid valve.



Technical details

Top with deep-drawn tank in Aisi 316L stainless steel with rounded corners.

Gas pasta cooker

Stainless steel burner outside the tank.

Electric pasta cooker

Heating element in Aisi 304 stainless steel inside tank rotates to facilitate cleaning at the end of service.

Tilting bratt pans

Advanced solutions for large quantities

Tilting bratt pans are the most practical and advanced solution for preparing all sorts of dishes.



Deliciously convenient!

Strengths and benefits

The new tilting bratt pans offer generous capacity (60 l) and are ideal to handle **huge quantities with excellent results**.

They have rounded corners and a large drain outlet to **facilitate all cooking and cleaning procedures**.

The double-skinned lid has been redesigned to guarantee **enhanced maneuverability and seal**.



Technical details

Cooking tank in Aisi 304 stainless steel, thick bottom made of mild steel, Duplex and cast iron.

The steel offers faster heat transfer enabling a reduction in cooking times.

Duplex stainless steel ensures thermal stability, resistance to corrosion and ease of cleaning.

Manual lifting of tank.

Optional automatic tank filling.

Double-skinned lid with drip section at rear. Sturdy Aisi 304 stainless steel hinges and spring balancing to guarantee maximum safety.

Thermostatic temperature control from 90 to 280 °C for gas models, and from 100 to 285 °C for electric models.

A microswitch cuts off the power supply when the tank is lifted.

Gas bratt pans

Chrome steel burner and gas valve with thermocouple.

Electric bratt pans

Armoured heating elements in Incoloy outside the tank.

Boiling pans

Controlled power

Safe and easy to use, direct and indirect boiling pans lend themselves to countless uses and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.



Versatile and indispensable

Strengths and benefits

Maximum control and complete safety at work. Heating activated and adjusted by an energy regulator.

Indirect boiling pans are fitted with a pressure switch that cuts off heat to the machine if there is no water in the tank.

Furthermore an innovative control system gives a "no water" warning if the water in the jacket runs dry.

Baskets for cooking vegetables, pasta and rice available.

Technical details

Bottom in Aisi 316L stainless steel and sides in Aisi 304 stainless steel.

Filling with hot or cold water by means of solenoid valves activated from the control panel.

1"1/2 safety drain tap with grip in heatproof material.

Counter-balanced hinged lid with front handle in heatproof material.

Indirect heating by low pressure steam generated by water in the jacket.

Models equipped with safety thermostat with easily accessible reset button.

Gas boiling pans

Burners in Aisi 304 stainless steel outside the tank or jacket.

Gas safety valve with thermocouple on the front panel and electric ignition pushbutton.

Electric boiling pans

Indirect heating with armoured heating elements inside the jacket.

Bain-marie and hot container

The strength of simplicity

Essential for heating food and keeping it warm, without losing flavour or nutritional properties.

Strengths and benefits

The tank has rounded interior corners **to facilitate cleaning** and a sloping bottom to facilitate drainage.

The hot container is the ideal solution for keeping fried food crisp and at the right temperature, as if freshly made.

Designed for dry operation, it is equipped with a top and bottom heating system.



I love having perfect control of my dishes

Technical details

Tanks suitable for GN 1/1 containers H15 cm in the M40 module. Double capacity in the M80 module.

Safety thermostat prevents turning machine on without water in the tank.

Water temperature adjustable from 30 to 90 °C.

Water drain with overflow pipe.

Supplied as standard with perforated false bottom and crossbar for supporting containers.

Gas bain-marie

Stainless steel burners outside the tank. Heat adjusted by means of thermostatic safety valve with thermocouple.

Electric bain-marie

Armoured heating elements outside the tank and thermostatic temperature control.

Hot container

Removable GN 1/1 container with perforated false bottom.

Armoured heating elements in Incoloy located under the tank.

Heating by means of overhead infrared heating elements.

The thermostat allows temperature adjustment from 30 to 90 °C.

An indicator light signals the machine's correct operation.



Neutral elements

Space at your service

Sturdy, easy-to-clean worktops, useful for preparing food and having everything at hand.

Strengths and benefits

Worktops constructed in reinforced stainless steel provide a **large, robust working surface**.

They have meticulous finishes for **quick, easy cleaning**.



Technical details

All 40/60/80 cm modules are fitted with drawers with rounded corners, telescopic

runners and full-width handle on front, suitable for H15 cm containers.

Base units

A solid base for your work

Comfortable to use, sturdy base units, stands and refrigerated bases are perfect to complete the kitchen.

Strengths and benefits

Versatile and robust, designed to withstand life in a professional kitchen, base units can be fitted with a range of accessories, including drawers, heating kits and runners.

Solidly built and easy to clean, the double-skinned, hygienic H2 cupboard bases have rounded lower and vertical interior corners (R = 15 mm) and pressed runners.



Technical details

Cupboard bases with solid structure comprised of stainless steel panels, available in 20/40/60/80/120 cm versions.

Quick fit connections for countertop machines in the range.

Available as open cabinet or fitted with runners for GN containers, 40 or 60 cm doors, 40 and 60 cm drawers and

heating kit for 40 and 80 cm modules with temperature control from 50 to 90 °C.

Stands in stainless steel tubular elements.

Refrigerated bases

Space, perfectly organised

The Star 70 series offers a wide range of refrigerated bases that complete the kitchen block and facilitate working operations, enabling to have everything at hand.



Refrigerator or freezer:
so I am always organized

Strengths and benefits

Available in two widths, Mareno refrigerated bases offer a wide variety of configurations with space-saving doors and drawers **for optimal organization.**

They are available in a refrigerator version (-2 °C/+ 8 °C) for fresh food conservation, and in a freezer version (-15 °C/-20 °C) for the conservation of frozen food.

Refrigerated bases are ventilated **to guarantee uniform temperature** and the right degree of humidity. Moreover, they ensure rapid temperature recovery after each door opening.

All refrigerated bases can also be installed on masonry plinths and the interiors feature rounded corners for easy cleaning.

The control panel can be tilted forward for easy maintenance.

Technical details

GN 1/1 refrigerated bases in Aisi 304 stainless steel.

GN 1/1 drawers for containers H10 cm.

Fully removable drawers with telescopic runners in Aisi 304 stainless steel.

Automatic defrosting and evaporation of condensation.

Insulation with polyurethane and eco-friendly refrigerant gas containing no CFCs or HCFCs.

Easy, intuitive electronic thermostat.

Accessories and finishes

Personalize your kitchen with the best

Mareno offers a wide variety of intelligent solutions to complete and personalize your cooking blocks.

Strengths and benefits

To customize Star 70 to your specific needs, choose from an extensive range of reliable, top-quality accessories.

To enhance the design of your kitchen, Star 70 offers a wide choice of fine finishes, including scratch-resistant painted coatings in all RAL colours and seamless one-piece worktops. Side-finishing elements of panels and corners in stainless steel create an elegant look.

For an **even more functional** kitchen, Mareno offers portioning tops, perimeter rails, plinths, pan stand grilles and water columns.






























Hollow core doors fitted with return springs are available on request.

Technical details

All accessories are in Aisi 304 stainless steel.







Technical data

Key	Mod	Models		Chromed-mixed hotplate		GN	GN well size		kW	Output of cooking areas
		mm	Outside dimensions				mm	Cooking surface	S	Static oven
	V/Hz	Power supply	Ac	Steel		kW	Cooking surface	V	Fan oven	
		Electric output	Cr	Chrome-plated			Drawers			Temperature
		Gas output	Duplex	Duplex / Mild steel		mm	Oven internal dimensions			Direct heating
		N° of cooking areas	Ghisa	Cast iron			Electric oven output			Indirect heating
		Smooth hotplate		Wells nr.			Gas oven output			Stands
		Chromed hotplate		Well capacity		GN	GN oven size			Open cupboards
		Mixed hotplate		Well size			N° of cooking areas	H2		Open cupboards H2



Gas ranges and hobs

Mod	mm	kW			S	V	mm	GN	V/Hz		
NC7FE8G24	800-730-870h.	4x6kW	6		•	-	570x640x300h.	GN2/1	V400-3N/50-60Hz	6	24
NC7FE12G36	1200-730-870h.	6x6kW	6		•	-	570x640x300h.	GN2/1	V400-3N/50-60Hz	6	36
NC7FEV8G24	800-730-870h.	4x6kW	4,2		-	•	570x490x295h.	GN1/1	V400-3N/50-60Hz	4,2	24
NC7FEV12G36	1200-730-870h.	6x6kW	4,2		-	•	570x490x295h.	GN1/1	V400-3N/50-60Hz	4,2	36
NC7FG8G32	800-730-870h.	4x6kW		8	•	-	570x640x300h.	GN2/1			32
NC7FG12G44	1200-730-870h.	6x6kW		8	•	-	570x640x300h.	GN2/1			44
NC74G12	400-730-250h.	2x6kW									12
NC78G24	800-730-250h.	4x6kW									24
NC712G36	1200-730-250h.	6x6kW									36





Maxi oven

Mod	mm	kW			S	V	mm	GN		
NC7FGM12G	1200-730-870h.	6x6kW	10		•	-	975x640x390h	930x620	46	








Gas wok ranges

Mod	mm	kW		
NW76G10	600-730-870h.	1x10kW	10	
NW76G14	600-730-870h.	1x14kW	14	
NW710G20	1000-730-870h.	2x10kW	20	
NW710G28	1000-730-870h.	2x14kW	28	






Solid tops and Simple service

Mod	mm	kW				S	V	mm	GN	V/Hz		
NCT7FE8E	800-730-870h.	4x2,5kW		6		•	-	570x640x300h	GN2/1	V400-3N/50-60Hz	16	
NCT7FE8E2	800-730-870h.	4x2,5kW		6		•	-	570x640x300h	GN2/1	V230-3/50-60Hz	16	
NCT7FEV8E	800-730-870h.	4x2,5kW		4,2		-	•	570x490x295h	GN1/1	V400-3N/50-60Hz	14,2	
NCT78EC	800-730-250h.	4x2,5kW								V230-3/50-60Hz - V400-3N/50-60Hz	10	
NT7FG8G	800-730-870h.		9		8	•	-	570x640x295h	GN2/1			17
NT7FG12G	1200-730-870h.	2x6kW	9		8	•	-	570x640x300h	GN2/1			29
NT78G	800-730-250h.		9									9
NS7FG8GS	800-730-850h.	2x6kW	6		8	•	-	570x640x300h	GN2/1			26
NS78GS	800-730-250h.	2x6kW	6									18






Electric ranges and hobs

Mod	mm		kW		S	V	mm	GN	V/Hz	
NC7FE8E	800-730-870h.	4xØ220	4x2,6kW	6	•	-	570x640x300h	GN2/1	V400-3N/50-60Hz	16,4
NC7FE8E2	800-730-870h.	4xØ220	4x2,6kW	6	•	-	570x640x300h	GN2/1	V230-3/50-60Hz	16,4
NC7FE8EQ	800-730-870h.	4x(220x220)	4x2,6kW	6	•	-	570x640x300h	GN2/1	V400-3N/50-60Hz	16,4
NC7FE8EQ2	800-730-870h.	4x(220x220)	4x2,6kW	6	•	-	570x640x300h	GN2/1	V230-3/50-60Hz	16,4
NC7FEV8E	800-730-870h.	4xØ220	4x2,6kW	4,2	-	•	570x490x295h	GN1/1	V400-3N/50-60Hz	14,6
NC7FEV8E2	800-730-870h.	4xØ220	4x2,6kW	4,2	-	•	570x490x295h	GN1/1	V230-3/50-60Hz	14,6
NC7FEV8EQ	800-730-870h.	4x(220x220)	4x2,6kW	4,2	-	•	570x490x295h	GN1/1	V400-3N/50-60Hz	14,6
NC7FEV8EQ2	800-730-870h.	4x(220x220)	4x2,6kW	4,2	-	•	570x490x295h	GN1/1	V230-3/50-60Hz	14,6
NC74EC	400-730-250h.	2xØ220	2x2,6kW						V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	5,2
NC74EQC	400-730-250h.	2x(220x220)	2x2,6kW						V230/50-60Hz - V230-3/50-60Hz - V400-3N/50-60Hz	5,2
NC78EC	800-730-250h.	4xØ220	4x2,6kW						V230-3/50-60Hz - V400-3N/50-60Hz	10,4
NC78EQC	800-730-250h.	4x(220x220)	2x2,6kW						V230-3/50-60Hz - V400-3N/50-60Hz	10,4








Glass ceramic ranges and hobs

Mod	mm	mm		kW		S	V	mm	GN	V/Hz	
NV7FE8E	800-730-870h.	650x514	4xØ230	4x2,5kW	6	•	-	570x640x300h	GN2/1	V400-3N/50-60Hz	16
NV7FE8E2	800-730-870h.	650x514	4xØ230	4x2,5kW	6	•	-	570x640x300h	GN2/1	V230-3/50-60Hz	16
NV7FEV8E	800-730-870h.	650x514	4xØ230	4x2,5kW	4,2	-	•	570x490x295h	GN1/1	V400-3N/50-60Hz	14,2
NV7FEV8E2	800-730-870h.	650x514	4xØ230	4x2,5kW	4,2	-	•	570x490x295h	GN1/1	V230-3/50-60Hz	14,2
NV74EC	400-730-250h.	325x514	2xØ230	2x2,5kW						V230-3/50-60Hz - V400-3N/50-60Hz	5
NV78EC	800-730-250h.	650x514	4xØ230	4x2,5kW						V230-3/50-60Hz - V400-3N/50-60Hz	10










Induction hobs

Mod	 mm	 kW		V/Hz	 
NI74TE	400-730-250h.	2x3,5kW	2xØ230	V400-3/50Hz	7
NI78TE	800-730-250h.	4x3,5kW	4xØ230	V400-3/50Hz	14
NIW74TE WOK	400-730-250h.	1x3,5kW	1xØ300	V400-3/50Hz	5
NIW74TE2 WOK	400-730-250h.	1x3,5kW	1xØ300	V400-3/50Hz	5
















Fryers

Mod	 mm		 lt	V/Hz	 	 
NF74E10	400-730-250h.	1	10	V400-3N/50-60Hz	9	
NF74E102	400-730-250h.	1	10	V230-3/50-60Hz	9	
NF74E10T	400-730-250h.	1	10	V400-3N/50-60Hz	9	
NF74E10TK	400-730-250h.	1	10	V400-3N/50-60Hz	9	
NF74E15	400-730-870h.	1	15	V400-3N/50-60Hz	12	
NF74E152	400-730-870h.	1	15	V230-3/50-60Hz	12	
NF76E10	600-730-250h.	2	10+10	V400-3N/50-60Hz	18	
NF76E102	600-730-250h.	2	10+10	V230-3/50-60Hz	18	
NF76E10T	600-730-250h.	2	10+10	V400-3N/50-60Hz	18	
NF76E10TK	600-730-250h.	2	10+10	V400-3N/50-60Hz	18	
NF78E15	800-730-870h.	2	15+15	V400-3N/50-60Hz	24	
NF78E152	800-730-870h.	2	15+15	V230-3/50-60Hz	24	
NF74G8	400-730-250h.	1	8			7
NF74G10	400-730-250h.	1	10			10
NF74G15	400-730-250h.	1	15			14
NF74G15T	400-730-250h.	1	15			14
NF76G8	600-730-250h.	2	8+8			14
NF76G10	600-730-870h.	2	10+10			20
NF78G15	800-730-870h.	2	15+15			28
NF78G15T	800-730-870h.	2	15+15			28










Fry-tops

Mod	 mm	Ac	Cr	 mm								V/Hz	 	 
NFT74EL	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1	V400-3N/50-60Hz	5,4	
NFT74EL2	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1	V230-3N/50-60Hz	5,4	
NFT74ELC	400-730-250h.	-	•	335x530	-	•	-	-	-	-	1	V400-3N/50-60Hz	5,4	
NFT74ELC2	400-730-250h.	-	•	335x530	-	•	-	-	-	-	1	V230-3N/50-60Hz	5,4	
NFT74ELO	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1	V400-3N/50-60Hz	5,4	
NFT74ER	400-730-250h.	•	-	335x530	-	-	-	-	•	-	1	V400-3N/50-60Hz	5,4	
NFT76EL	600-730-250h.	•	-	535x530	•	-	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT76EL2	600-730-250h.	•	-	535x530	•	-	-	-	-	-	1	V230-3N/50-60Hz	7,5	
NFT76ELC	600-730-250h.	-	•	535x530	-	•	-	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT76ELC2	600-730-250h.	-	•	535x530	-	•	-	-	-	-	1	V230-3N/50-60Hz	7,5	
NFT76EM	600-730-250h.	•	-	535x530	-	-	•	-	-	-	1	V400-3N/50-60Hz	7,5	
NFT76EM2	600-730-250h.	•	-	535x530	-	-	•	-	-	-	1	V230-3N/50-60Hz	7,5	
NFT76EMC	600-730-250h.	-	•	535x530	-	-	-	•	-	-	1	V400-3N/50-60Hz	7,5	
NFT76EMC2	600-730-250h.	-	•	535x530	-	-	-	•	-	-	1	V230-3N/50-60Hz	7,5	
NFT76ER	600-730-250h.	•	-	535x530	-	-	-	-	•	-	1	V400-3N/50-60Hz	7,5	
NFT78EL	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2	V400-3N/50-60Hz	10,8	
NFT78EL2	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2	V230-3N/50-60Hz	10,8	
NFT78ELC	800-730-250h.	-	•	735x530	-	•	-	-	-	-	2	V400-3N/50-60Hz	10,8	
NFT78ELC2	800-730-250h.	-	•	735x530	-	•	-	-	-	-	2	V230-3N/50-60Hz	10,8	
NFT78ELO	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2	V400-3N/50-60Hz	10,8	
NFT78EM	800-730-250h.	•	-	735x530	-	-	•	-	-	-	2	V400-3N/50-60Hz	10,8	
NFT78EM2	800-730-250h.	•	-	735x530	-	-	•	-	-	-	2	V230-3N/50-60Hz	10,8	
NFT78EMC	800-730-250h.	-	•	735x530	-	-	-	•	-	-	2	V400-3N/50-60Hz	10,8	
NFT78EMC2	800-730-250h.	-	•	735x530	-	-	-	•	-	-	2	V230-3N/50-60Hz	10,8	
NFT78ER	800-730-250h.	•	-	735x530	-	-	-	-	•	-	2	V400-3N/50-60Hz	10,8	
NFT78ERC	800-730-250h.	-	•	735x530	-	-	-	-	-	•	2	V400-3N/50-60Hz	10,8	
NFT74GL	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1			6
NFT74GR	400-730-250h.	•	-	335x530	-	-	-	-	•	-	1			6
NFT74GTLC	400-730-250h.	-	•	335x530	-	•	-	-	-	-	1			7
NFT74GTLO	400-730-250h.	•	-	335x530	•	-	-	-	-	-	1			7
NFT74GTRC	400-730-250h.	-	•	335x530	-	-	-	-	-	•	1			7
NFT76GL	600-730-250h.	•	-	535x530	•	-	-	-	-	-	1			9
NFT76GM	600-730-250h.	•	-	535x530	-	-	•	-	-	-	1			9
NFT76GR	600-730-250h.	•	-	535x530	-	-	-	-	•	-	1			9
NFT76GTLC	600-730-250h.	-	•	535x530	-	•	-	-	-	-	1			11
NFT76GTMC	600-730-250h.	-	•	535x530	-	-	-	•	-	-	1			11
NFT78GL	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2			12
NFT78GM	800-730-250h.	•	-	735x530	-	-	•	-	-	-	2			12
NFT78GR	800-730-250h.	•	-	735x530	-	-	-	-	•	-	2			12
NFT78GTL	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2			14
NFT78GTLC	800-730-250h.	-	•	735x530	-	•	-	-	-	-	2			14
NFT78GTLO	800-730-250h.	•	-	735x530	•	-	-	-	-	-	2			14
NFT78GTM	800-730-250h.	•	-	735x530	-	-	•	-	-	-	2			14
NFT78GTMC	800-730-250h.	-	•	735x530	-	-	-	•	-	-	2			14
NFT78GTR	800-730-250h.	•	-	735x530	-	-	-	-	•	-	2			14
NFT78GTRC	800-730-250h.	-	•	735x530	-	-	-	-	-	•	2			14










Grills

Mod	 mm		 mm	V/Hz	 	 
NGW74E	400-730-250h.	1	270x447	V400-3N/50-60Hz	4,08	
NGW78E	800-730-250h.	2	545x447	V400-3N/50-60Hz	8,16	
NG74G	400-730-870h.	1	316x466	V400-3N/50-60Hz		7,5
NG78G	800-730-870h.	2	712x466	V400-3N/50-60Hz		15
NGPL74PG	400-730-250h.	1	380x485			10
NGPL78PG	800-730-250h.	2	780x485			20











Multipla

Mod	 mm		 mm	 lt		V/Hz	 
NVB74E	400-730-870h.	1	320x480x100h.	10	1	V400-3N/50-60Hz	4
NVB74E2	400-730-870h.	1	320x480x100h.	10	1	V230-3N/50-60Hz	4
NVB76E	600-730-870h.	1	520x480x100h.	18	2	V400-3N/50-60Hz	8,1
NVB76E2	600-730-870h.	1	520x480x100h.	18	2	V230-3N/50-60Hz	8,1









Pasta cookers

Mod	 mm		 lt	 mm	V/Hz	 	 
NPC74E	400-730-870h.	1	28	310x340x275h.	V400-3N/50-60Hz	5,6	
NPC74E2	400-730-870h.	1	28	310x340x275h.	V230-3/50-60Hz	5,6	
NPC76E	600-730-870h.	1	42	510x310x275h.	V400-3N/50-60Hz	9	
NPC76E2	600-730-870h.	1	42	510x310x275h.	V230-3/50-60Hz	9	
NPC78E	800-730-870h.	2	28+28	310x340x275h.	V400-3N/50-60Hz	11,2	
NPC78E2	800-730-870h.	2	28+28	310x340x275h.	V230-3/50-60Hz	11,2	
NPC74G	400-730-870h.	1	28	310x340x275h.	V230/50-60Hz	0,1	10,5
NPC76G	600-730-870h.	1	42	510x310x275h.	V230/50-60Hz	0,1	14
NPC78G	800-730-870h.	2	28+28	310x340x275h.	V230/50-60Hz	0,2	21












Tilting bratt pans

Mod	 mm	AC	Duplex	Ghisa	 lt	 mm	V/Hz	 	 
NBR78EG	800-730-870h.	-	-	•	31	770x540x200h	V400-3N/50-60Hz	7	
NBR78EF	800-730-870h.	•	-	-	60	770x540x200h	V400-3N/50-60Hz	10	
NBR78EF2	800-730-870h.	•	-	-	60	770x540x200h	V230-3/50-60Hz	10	
NBR78EI	800-730-870h.	-	•	-	60	770x540x200h	V400-3N/50-60Hz	10	
NBR78EI2	800-730-870h.	-	•	-	60	770x540x200h	V230-3/50-60Hz	10	
NBR78GG	800-730-870h.	-	-	•	31	770x540x200h			13
NBR78GF	800-730-870h.	•	-	-	60	770x540x200h			14
NBR78GI	800-730-870h.	-	•	-	60	770x540x200h			14











Boiling pans

Mod	 mm	 lt	 mm			V/Hz	 	 
NPI76E5	600-730-870h.	50	ø396x465h.	-	•	V400-3N/50-60Hz	9,8	
NPI76E5(V)	600-730-870h.	50	ø396x465h.	-	•	V400-3N/50-60Hz	9,8	
NPI78E8	800-730-870h.	80	ø496x473h.	-	•	V400-3N/50-60Hz	16,4	
NPI78E8(V)	800-730-870h.	80	ø496x473h.	-	•	V400-3N/50-60Hz	16,4	
NPD76G5	600-730-870h.	50	ø396x465h.	•	-	V230-50Hz	0,2	10
NPD78G8	800-730-870h.	80	ø496x473h.	•	-	V230-50Hz	0,2	17
NPI76G5	600-730-870h.	50	ø396x465h.	-	•	V230-50Hz	0,3	10,5
NPI76G5(V)	600-730-870h.	50	ø396x465h.	-	•	V230-50Hz	0,3	10,5
NPI78G8	800-730-870h.	80	ø496x473h.	-	•	V230-50Hz	0,3	17
NPI78G8(V)	800-730-870h.	80	ø496x473h.	-	•	V230-50Hz	0,3	17



Bain-marie and hot container

Mod	 mm		 mm	 GN	V/Hz	 	 
NB74E	400-730-250h.	1	350x515x170h.	GN1/1	V230/50-60Hz	1,8	
NB78E	800-730-250h.	1	730x515x170h.	GN2/1	V400-3N/50-60Hz	5,4	
NB78E2	800-730-250h.	1	730x515x170h.	GN2/1	V230-3/50-60Hz	5,4	
NB74G	400-730-250h.	1	350x515x170h.	GN1/1			3
NB78G	800-730-250h.	1	730x515x170h.	GN2/1			6
NSP74E	400-730-250h.			GN1/1	V230/50-60Hz	2	



Base Units

Mod	mm			H2
NBC74	400-625-660h.	•	-	-
NBC76	600x625x660h.	•	-	-
NBC78	800x625x660h.	•	-	-
NBC712	1200x625x660h.	•	-	-
NBC716	1600x625x660h.	•	-	-
NBV72	200x665x620h.	-	•	-
NBV74	400x665x620h.	-	•	-
NBV76	600x665x620h.	-	•	-
NBV78	800x665x620h.	-	•	-
NBV712	1200x665x620h.	-	•	-
NBV78P	800x595x620h.	-	•	-
NBV712P	1200x595x62h.	-	•	-
NBV74I	400x665x620h.	-	•	-
NBV78I	800x665x620h.	-	•	-
NBVH74	400x595x620h.	-	-	•
NBVH76	600x595x620h.	-	-	•
NBVH78	800x595x620h.	-	-	•
NBVH74I	400x595x620h.	-	-	•
NBVH78I	600x595x620h.	-	-	•



Refrigerated bases

Mod		mm	Kg	m³	Lt.	V/Hz	kW
MBR760CC	-2°+8°C	1200x630x610h.	110	0,8	128	V230/50Hz	0,35
MBR760PC	-2°+8°C	1200x630x610h.	110	0,8	128	V230/50Hz	0,35
MBR760PP	-2°+8°C	1200x630x610h.	90	0,8	128	V230/50Hz	0,35
MBF760PP	-15°-20°C	1200x630x610h.	90	0,8	128	V230/50Hz	0,44
MBR78PCC	-2°+8°C	1600x630x610h.	135	1,0	192	V230/50Hz	0,37
MBR78PPC	-2°+8°C	1600x630x610h.	130	1,0	192	V230/50Hz	0,37
MBR78PPP	-2°+8°C	1600x630x610h.	125	1,0	192	V230/50Hz	0,37
MBF78PPP	-15°-20°C	1600x630x610h.	125	1,0	192	V230/50Hz	0,44



Neutral units

Mod	mm	
NEN72	200-730-250h.	-
NEN74	400-730-250h.	-
NEN74C	400-730-250h.	•
NEN76	600-730-250h.	-
NEN76C	600-730-250h.	•
NEN78	800-730-250h.	-
NEN78C	800-730-250h.	•

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