



MARRONE

+

MESUBIM

Culinary vision perfected

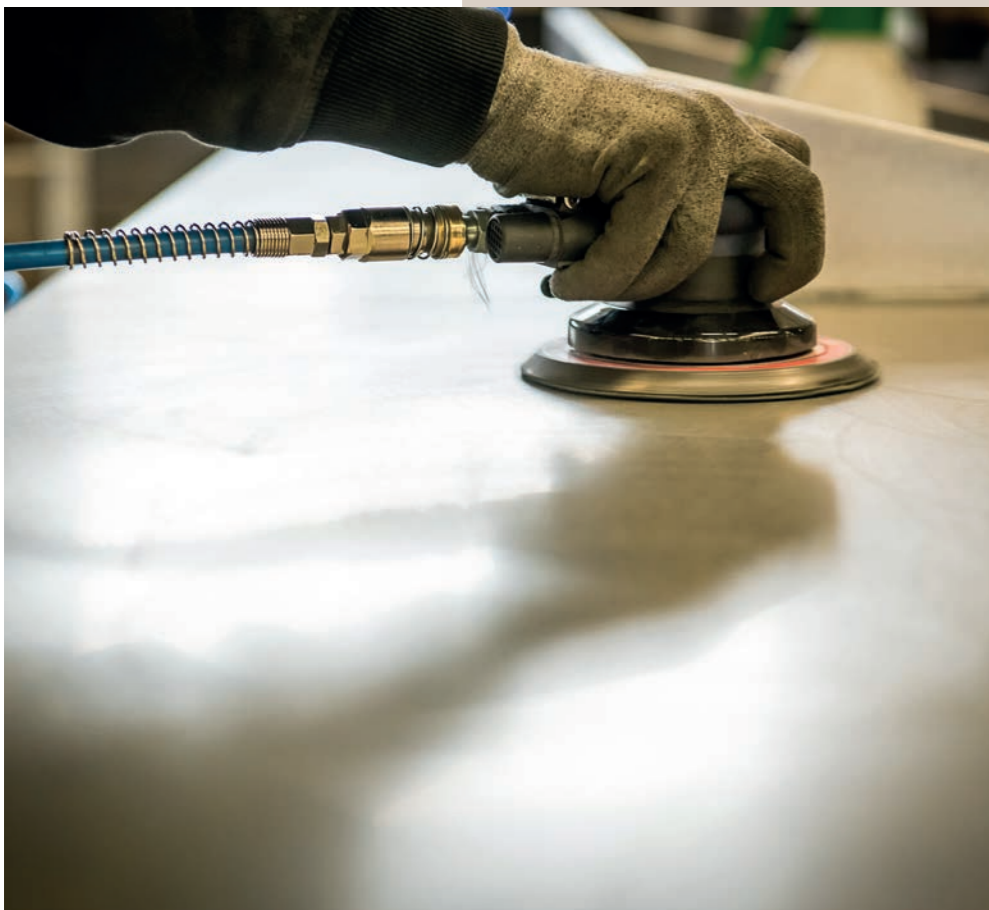
Made in Italy



A professional
culinary system
to cook like a
pro-chef at home

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Marrone + Mesubim is the result of the union between profound knowledge in kitchen manufacturing and extensive culinary sophistication.

When in 2014 the cosmo-culinarian Joshua Latner (Mesubim) came across the professional kitchen manufacturer Armando Pujatti and Maurizio Fantin (Marrone), the conversation driven by their passion for high-performance cooking turned them into the co-founders of a new culinary vision.



It takes true passion to make a change

Factory I Zoppola, Italy



The Home Professional Culinary System is the result of the journey that started with the aim of redefining how home chefs cook at home, hence providing them with both uncompromised professional cooking features and aesthetics.

To achieve this, the choice of materials and suppliers is driven by quality, look and performance drawing from Marrone's and Mesubim's sophistication and network in their fields.



“The design of a kitchen is often the most difficult task for the architect and most people focus on the look and not on the functionality and space.”

John Pawson | Architect



PRIVATE VILLA | Mykonos, Greece

In most home kitchens, work flow is not always well defined and home chefs find themselves moving heavy pots from a sink to a stove, or moving from one counter to another in order to complete a simple task.

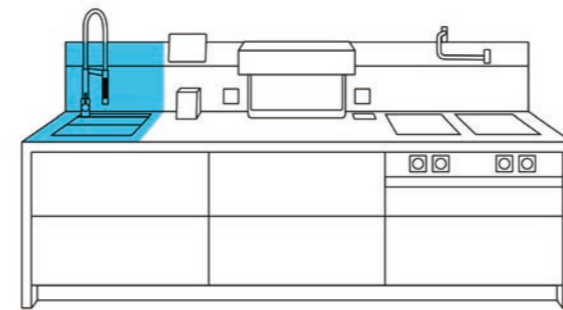
Our culinary vision

Instead of having different kitchen counters, we imagined a 3000mm multifunctional, precisely defined system where you can WASH - CUT - COOK and we added and integrated SOUS VIDE and REST.



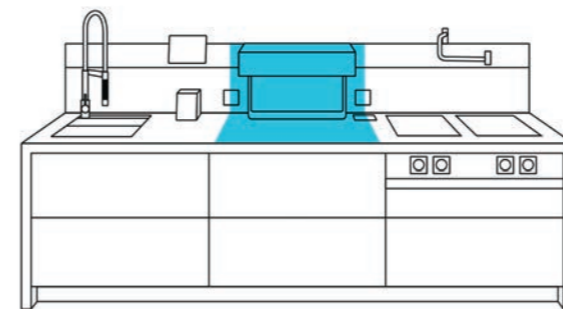


Wash



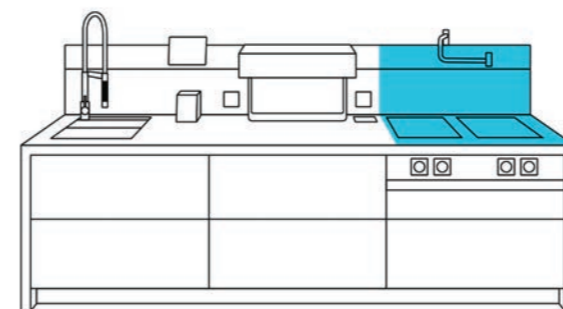
A 3-Dimensional sink is designed with a sliding board, where you can start to clean your ingredients. Underneath is a sliding wet basket and a plug below catches all the excess trimmings. A Dornbracht water tap and flexible hose make it easier to clean and rinse.

Cut



The cutting position is centered on the counter. Just one step to the left and right, all in arms reach are the wash areas and cooking zone. In front of the C3, the condiment, made of Corian slides forward and backwards provides easy access to cooking items.

Cook

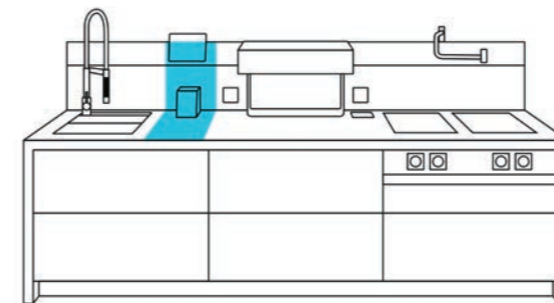


The cooking area is equipped with professionally powered induction delivering 5kw of power. Or gas delivering 21,000 BTU per hour with accurate temperature controls and on the C3 there is a convenient pot filler.





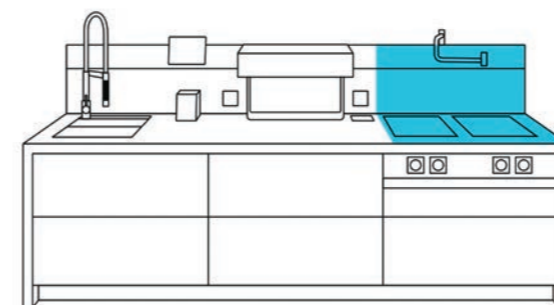
Sous vide



The C3 is a new breed of contemporary kitchen and therefore embraces a modern approach to cooking by featuring a professional sous vide tool for healthier, tastier and accurate cooking results.

The C3 is equipped with a seamless water bath built into the counter with a stainless cover. A concealed vacuum sealer and a sliding plug to easily connect the water circulating heat pump controlled by a remote button system to fill the sous vide bath with water.

Rest



Resting food isn't as obvious as it seems but it is critical in any kitchen, so we designed our resting area central to our theme. On the C3, the resting area is made of corian, coordinated in either white or black and is removable so you can clean it. A dedicated space not only to allow food proteins, those hot juices in all foods to reach the ideal temperature balance for a better taste.

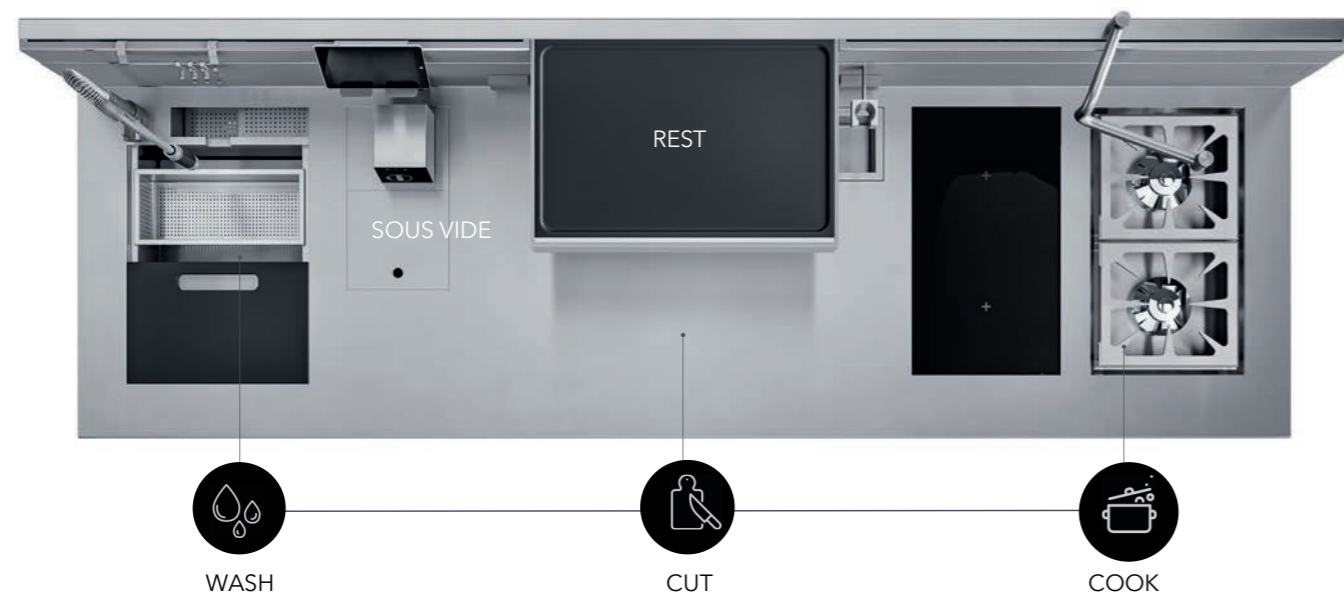


Based on Mesubim's culinary vision we created a single multi-functional counter, a new paradigm in cooking where food preparation is ALL-IN-ARMS-REACH for better efficiency and cooking ease to work like a Pro-Chef at home.



“Our culinary system should be viewed as a whole and not just a collection of parts”

Joshua Latner | Designer



Materials

Seamless hand-made stainless steel and corian

Induction

Four big zones with up to 20kw induction

Speed

Boils 5l water in 6 minutes

Finishes

Hand finished vibrated countertop Veneers Satin fronts and mirror edges

Gas

84.000 Btu/h gas burner power

Installation

Arrives as a whole, fully built and easy installation



Width

3000mm

Panels

Black/white matte glass, stone or custom

Certifications

Fully certified to use in all countries

Height

3900mm

Lighting

Led lights 3000k

Cooking

20 Culinary features

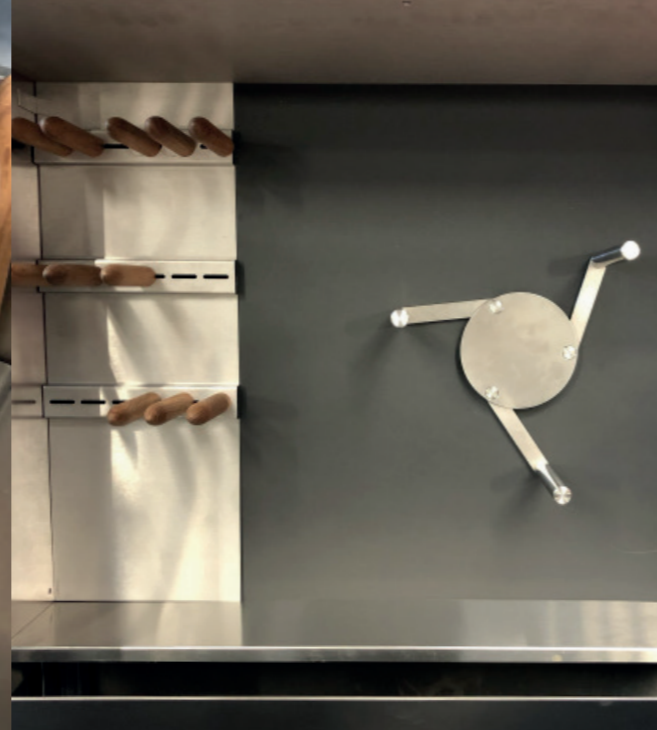
Depth

942mm

C3



DRAWER PANELS & COOKING TOPS



Endless drawer configurations



“The choice of materials and suppliers is driven by quality, look and performance”

Armando Pujatti | Co - Founder





Gas induction



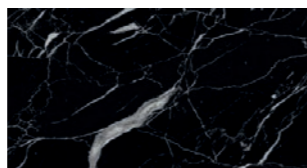
All induction



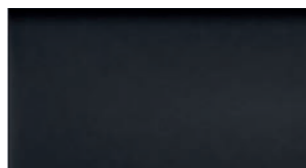
All gas



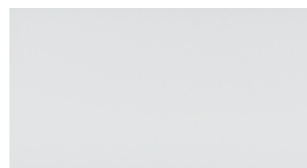
Custom



Black matte glass -
Frameless stone



White matte glass -
Frameless stone



Dornbracht I pot filler





The co-founders' culinary vision consists in a defined and optimal work-flow that still leaves total freedom to integrate the Home Professional Culinary Counter into the unique design of each home chef's kitchen.

The C3 can replace the old fashioned stove. It can be either be fitted as a stand alone unit (loft style) or fitted easily between your kitchen furniture and cabinets (classic style).





Loft

The C3 loft style is freestanding against the wall. The sides are 90° so you can have a butcher block if you prefer it to a classic counter.

Aman Hotel | Venice, Italy

Classic

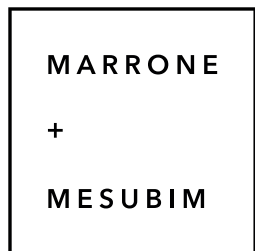
The C3 fits perfectly
in-between any kind of kitchen
counter design and cabinets.

Apartment | Toronto, Canada

“I host a lot of guests at my home and I’ve built my kitchen around the C3. It’s the future of entertainment.”

Simone Zanoni | Michelin Chef
Le George, Four Seasons Hotel | Paris





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