

# ENJOY YOUR KITCHEN

COBALT COMPANY PROFILE

## 04 / Tradition and modernity

The company: past and present

## 09 / Passion and style:

between accuracy and creativity.

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Products: a complete range for professionals

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Service: our constant commitment







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IT'S MORE THAN A WORKPLACE,  
MUCH MORE THAN A SET OF MACHINES.  
IT'S YOUR WORLD.  
LET US DESIGN IT WITH YOU,  
BUILD IT TO YOUR SPECIFICATIONS  
AND INSTALL IT WITH CARE, LEAVING YOU TO TEST,  
EXPERIENCE AND SAVOUR IT DAY AFTER DAY.

# ENJOY YOUR KITCHEN



# TRADITION AND MODERNITY

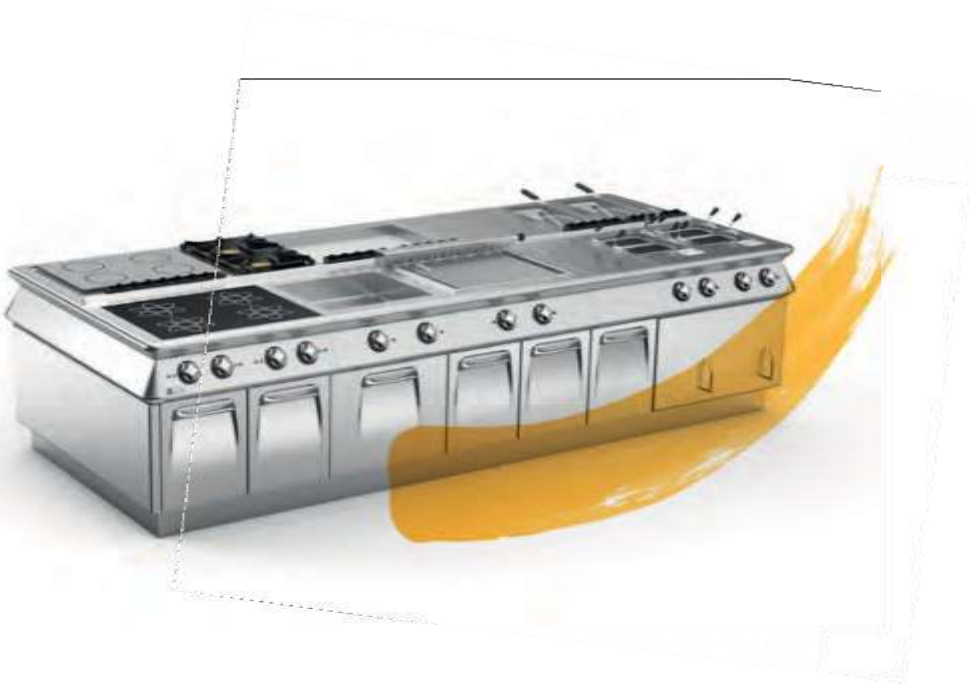
ALL GREAT CHEFS KNOW THE BEST RESULTS DEPEND ON THE PERFECT MIX OF TRADITION AND CREATIVITY. THE VERY SAME INGREDIENTS THAT COBALT PUTS INTO ITS PRODUCTS: SOLID EXPERIENCE AND A STRONG APPETITE FOR INNOVATION ENSURE THAT OUR CUSTOMERS GET THE BEST QUALITY EQUIPMENT AND SERVICES.

I like to work in a kitchen  
that knows what I need  
and what I want.









## STEEPED IN HISTORY

Cobalt is an established brand, well known in Italy and abroad for **the quality and reliability of its equipment.**

Over the years we have served three generations of chefs and our modern and innovative style has made us the preferred choice of emerging young professionals.

## BUILT ON EXPERIENCE

Extensive references have helped us continue to create new and increasingly sophisticated solutions.

**Cobalt kitchens are built for life** and designed on first-hand experience, through listening to customers' needs and by working alongside chefs.

## VERSATILE AND CONTEMPORARY

Up-to-date with evolving culinary styles and with a vocation for innovation, Cobalt offers **complete solutions for all kinds of catering.** From large company canteens to small trendy eateries, from luxury hotels to services for the community, from modern fast catering to cooking schools, Cobalt has the right machines for your needs.

## A LARGE AND DYNAMIC FAMILY

Since 1996 Cobalt has been part of the Ali Group, the leading global supplier of equipment for the foodservice industry.

The resulting synergy means a **wealth of experience, constantly updated products** and a stimulating exchange of technology, processes and procedures.

# 1922

FIRST HANDMADE KITCHENS PRODUCED

# 1962

COBALT FOUNDED AT ITS CURRENT HEADQUARTERS IN MARENO DI PIAVE (TV)

# 2

HIGHLY AUTOMATED FACTORIES

# 22.000 mq

# 230

EMPLOYEES

# 100%

MADE IN ITALY

# 58%

EXPORTS

# 110

COUNTRIES SERVED (SALES AND SERVICE)

# ISO 9001

QUALITY CERTIFICATION









# PASSION AND PRECISION

A GREAT KITCHEN COMBINES RIGOUR AND PRECISION  
WITH TALENT AND PASSION.  
THIS IS THE SECRET OF THE TOP CHEFS AND SHAPES THE  
STYLE OF COBALT, WHICH BRINGS PROFESSIONALISM,  
SUBSTANCE AND PASSION TO THE TABLE.  
PASSION FOR WHAT WE DO, THIRST FOR THE FUTURE AND  
RESPECT FOR THE ENVIRONMENT.



In Mareno I find the same  
passion and the same precision  
that I have in my own work.



## IDEAS FIRST

Every detail of a Cobalt kitchen is conceived and designed **to make your work easier and more efficient**. Cobalt machines integrate the best technology to ensure reliability and performance. Design makes them and ergonomic, convenient and pleasant to use.

## RIGOROUS ORGANISATION

The Cobalt production plants are set up with the most advanced systems and **we are constantly striving to improve efficiency** (lean manufacturing, Kaizen). We benefit from extensive expertise in steel working and a highly automated production line that is constantly checked and tested.

## RESEARCH DRIVEN

Cobalt invests in the research and development of new solutions that respond to modern catering needs and diverse culinary styles. **We adopt the best technologies** to create machines that are reliable and powerful whilst also limiting energy consumption.

## RESPECT FOR THE ENVIRONMENT

We have long been committed to cutting CO emissions, reducing energy consumption and improving the performance of our equipment. We take our environmental impact seriously, as proven by our **ISO 14001 certification**.

## LOWER ENERGY CONSUMPTION

When choosing a kitchen, it pays to consider the running costs: Cobalt offers products that are also economically sustainable. Upon request, all machines can be set up for connection to **Power Guardian®**, the electric power control system that can cut consumption by up to 40%. Purchasing a Cobalt kitchen has never been easier: **your investment will pay for itself within just a few years**.





**1**

DEDICATED RESEARCH AND DEVELOPMENT TEAM

**100%**

TESTED APPLIANCES

**90%**

RECYCLABLE MATERIALS

**-40%**

ENERGY USE WITH MARENO POWER GUARDIAN

**>60%**

PERFORMANCE THANKS TO HERMETIC BURNERS

**FEWER**

CO EMISSIONS WITH THE NEW BURNERS

**ISO 14001**

ENVIRONMENTAL CERTIFICATION





# COMPREHENSIVE AND SPECIALIZED

A BIG-PICTURE PERSPECTIVE THAT DOESN'T OVERLOOK SMALL DETAILS. THIS IS THE KEY TO RUN A BUSY KITCHEN AND ALSO THE STRENGTH OF THE COBALT OFFERING.

AN EXPANSIVE AND COMPREHENSIVE RANGE OF EQUIPMENT DESIGNED TO THE SMALLEST DETAIL TO MAKE YOUR WORK EFFICIENT AND PLEASANT.

Special care  
and specialized help  
that I can depend on.



From the top:

1. New design of the Star line
2. Star 70 and 90 series gas wok
3. High Performance Multicooking series

## PRODUCTS AND PROJECTS FOR PROFESSIONALS

Cobalt manufactures integrated systems for professional kitchens that are appreciated by chefs around the world. Our products are designed and made **for experts who demand the best**: high performance, reliability, maximum ergonomics and strict compliance with hygiene, safety and HACCP standards.

## EVERYTHING THAT MAKES A KITCHEN

Inspired by a vocation for cooking, over time Cobalt has developed a **comprehensive product range** that encompasses all functions: preparation, distribution, convection and steam ovens, refrigeration and washing. Although cooking has always been the focus, our product offering has expanded to provide a complete kitchen range that meets all types of professional catering requirement.

## ALL-ROUND ERGONOMICS

The chef's workstation is essential to the design of a professional kitchen. **Everything must be within reach**, quick to clean and easy to use.

Cobalt gives chefs the luxury of being able to organize their workspace, creating a customized kitchen in which dimensions, distances, opening systems and accessibility are perfectly adapted to the user, just like a made-to-measure suit.

## MAXIMUM FLEXIBILITY

Your requests are our priority: Cobalt is always ready and willing to customize its offering to meet your space and work needs.

Thanks to our handmade tradition, we are able to offer **complete kitchens with customized solutions and services**.

We have a division specializing in made-to-measure projects, paying the utmost attention to detail to make your kitchen unique. We can provide a personalized look in all RAL colors, thanks to our cold-enameled surface treatment.







# PRODUCT LINES

For those looking to design, build and experience a high-quality professional kitchen, Cobalt offers several lines and a wide range of products that give a unique and comprehensive response to all catering needs.

From cooking to cold machines, from food preparation and distribution through to washing, every aspect of life in the kitchen carries the Cobalt hallmark.





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## Cooking

Star 60 modular and drop-in cooking range  
Star 70, 90 and 110 modular cooking ranges  
ICHEF cooking range  
High Performance Cooking



**ENJOY  
YOUR  
KITCHEN****Preparation**

Standard static preparation  
Cantilevered static preparation  
Modular static preparation

**Refrigeration**

Refrigerated tables, cupboards and  
cabinets  
Thawing cabinets  
Pizza counters  
Waste storage elements



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**Cook & chill**

Convection and combination ovens  
Blast chillers and freezers

**Distribution**

Distribution ranges with self-service,  
free-flow, drop-in system

**Washing**

Glasswashers and dishwashers  
Large cleaning systems and solutions





# SPECIAL PRODUCTS

## **PASSIONATE FOR PERFECTION**

The quest for quality propels us to keep perfecting our craft. It is the energy that drives us to do better by finding the right solution to every need and carefully managing every detail.

## **ATTUNED TO YOUR NEEDS**

Every project has its own story and its own rationale. Changing needs, spaces and requirements give rise to different choices. Our equipment layouts can be varied and our kitchens customized with accessories that make your cooking block unique, the heart of the kitchen.

## **CUSTOMIZE D PROJECTS**

Cobalt offers an artisanal approach to custom installations. We start with the design, which then takes shape in the expert hands of specialist technicians who create every detail, dedicating all the time needed to turn your dream kitchen into a reality.

## **SOLUTIONS AND ACCESSORIES GALORE**

Cobalt gives you a vast array of solutions to choose from, including one-piece worktops 2 or 3 mm thick and protective cold-enameled surface treatments in all RAL colors.

The company offers a wide range of accessories for creating custom kitchens: self-closing paneled doors, soft-close drawers with telescopic guides, power outlets incorporated into cooking elements, customized overhead pan racks and rotating salamander stands.

We provide finely crafted side elements with a round finish to elegantly complement any style of installation.



# RELIABLE RELATIONSHIPS AND THE LATEST TECHNOLOGY

IN YOUR GREAT KITCHEN YOU RELY ON A COHESIVE TEAM AND THE BEST EQUIPMENT. SO YOU'LL APPRECIATE OUR AFTER-SALES SERVICE AND SUPPORT. COBALT'S EXPERT TEAM AND CUTTING-EDGE TECHNOLOGIES ASSURE CUSTOMERS A HIGH LEVEL OF SERVICE.

You can put your trust in us,  
in our people and equipment.







828

COBALT

СВАРКА



## THE VALUE OF PEOPLE

The real strength of Cobalt lies in our relationship with our customers, a relationship built on trust, listening and firsthand knowledge.

This enables us to be extremely flexible and stay **very close to our customers**, doing everything it takes to fulfill their requests.

## PERSONALISED SERVICE

Cobalt is able to respond swiftly and expertly to your requests with **fast and targeted answers**.

By getting to know our customers, both through direct contact and through retailers, we are able to deliver highly personalized service at every stage, from design through to installation.

## AVANT-GARDE DESIGN

Consultants and designers can count on Cobalt's extensive product expertise and decades of experience in the industry. We have developed a **special design program** to manage and govern every aspect of the kitchen layout, from the design to the location of connection points, through to drafting the final renderings. The design process uses advanced tools that enable all the project information to be easily shared.

## GREAT AFTER-SALES SERVICE

Cobalt gives its customers a high level of service that continues after the sale is completed.

**This includes installation and commission of the kitchen**, either directly or through our network of specialist distributors.

On our web site you can also find all the necessary technical documentation as well as a modern online service for ordering parts.







# OUR CUSTOMERS

## HOTELS

**Antonello Colonna Resort & Spa** | Rome | Italy  
**Baohua Marriott Hotel** | Shanghai | China  
**CastaDiva Resort & SPA** | Como | Italy  
**Chia Laguna Resort** | Domus de Maria | Italy  
**Clarion Congress Hotel Olomouc** | Olomouc | Czech Republic  
**Clarion Congress Hotel Ostrava** | Ostrava | Czech Republic  
**Crowne Plaza Beijing Sun Palace** | Beijing | China  
**Dorsett Shepherds Bush** | London | United Kingdom  
**Dorsia Hotel** | Göteborg | Sweden  
**Double tree by Hilton Hotel Suzhou** | Suzhou | China  
**Double Tree by Hilton Liverpool** | Liverpool | United Kingdom  
**Double Tree by Hilton Olbia** | Olbia | Italy  
**DoubleTree by Hilton Hotel Heyuan** | Guangdong | China  
**Four Seasons** | Baku | Azerbaijan  
**Grand Hotel Capo Boi** | Villasimius | Italy  
**Hilton Brisbane** | Brisbane | Australia  
**Hilton Surfers Paradise Hotel & Residence** | Surfers Paradise | Australia  
**Hof Bellman** | Nottensdorf | Germany  
**Hotel Collegio Spagnolo** | Rome | Italy  
**Hotel Principe Palace** | Lido di Jesolo | Italy  
**Hotel Rex** | Rome | Italy  
**Hotel Valadier** | Rome | Italy  
**Hues Boutique Hotel** | Dubai | United Arab Emirates  
**Nira Montana** | La Thuile | Italy  
**NR Palace** | Rome | Italy  
**Park Inn By Radisson** | Copenhagen | Denmark  
**Pullman Hotel** | Liverpool | United Kingdom  
**Pullman Kaifeng Jianye** | Kaifeng | China  
**Quality Hotel Frösö Park** | Östersund | Sweden  
**Scandic Segeväng** | Malmö | Sweden  
**Sheraton Changde Wuling Hotel** | Changde | China  
**Sofaz Tower** | Baku | Azerbaijan  
**Stella Maris** | Bibione | Italy  
**Strandhotel Glücksburg** | Glücksburg | Germany  
**Sudbury House Hotel** | Faringdon | United Kingdom  
**The Broadway Hotel** | Worcestershire | United Kingdom  
**The Fish Hotel** | Worcester | United Kingdom  
**The Langham Hotel & Resorts** | Haikou | Hainan | China  
**The Westin** | Haikou | Hainan | China  
**Zala Springs Golf Resort** | Zalacsány | Hungary  
**Zuhai Marriot Hotel** | Zuhai | China



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## CANTEENS

**Alcan á Íslandi hf.** | Hafnarfjordur | Iceland  
**Bank Intesa S. Paolo** | Padua | Italy  
**Bocconi** | Milan | Italy  
**Bosch** | Bari | Italy  
**Bracco** | Milan | Italy  
**By Malene Birger** | Frederiksberg | Denmark  
**Penitentiary Lauro** | Avellino | Italy  
**Deutsche Bank** | Milan | Italy  
**Ferrero** | Alba | Italy  
**Fiat** | Turin | Italy  
**Il Sole 24 Ore** | Milan | Italy  
**Mansfield College** | Oxford | United Kingdom  
**Maricentro Marina Militare** | Taranto | Italy  
**Vatican museums** | Vatican City | Italy  
**National Kaohsiung University of Hospitality and Tourism** | Kaohsiung City | Taiwan  
**Newcastle Sixth Form College** | Newcastle | United Kingdom  
**New Head Office Unicredit** | Milan | Italy  
**O.P.S. Navy Torpedo Station** | Taranto | Italy  
**Hospital S. Raffaele** | Milan | Italy  
**Hospital San Bartolo** | Vicenza | Italy  
**Pabulo** | Rome | Italy  
**Science and Technology Park Erzelli** | Genoa | Italy  
**Pirelli** | Milan | Italy  
**Hospital Tor Vergata** | Rome | Italy  
**Santander Bank (Headoffice)** | London | United Kingdom  
**High school di Borgund** | Borgund | Norway  
**UCH Holstebro** | **school campus** | Holstebro - Denmark  
**University Of Swansea** | Swansea | United Kingdom



## RESTAURANTS

**Acqua Shard** | London | United Kingdom  
**Al Porticciolo** | Rome | Italy  
**Assunta Madre** | Rome, Milan | Italy  
 Barcelona | Spain  
 London | United Kingdom  
**Botanical Garden** | Melbourne | Australia  
**Brdr. Price i Tivoli** | Copenaghen | Denmark  
**Coro Mandel** | Rome | Italy  
**Cube Restaurant** | Stuttgart | Germany  
**Enoteca Regionale della Lombardia** | Pavia | Italy  
**Ercoli** | Rome | Italy  
**Frattini** | Rome | Italy  
**Il Brillo Parlante** | Rome | Italy  
**Il Convivio Troiani** | Rome | Italy  
**Il Poggio** | Poggioreale | Italy  
**Juventus Stadium** | Turin | Italy  
**La pace del Palato** | Rome | Italy  
**La Pariolina** | Rome | Italy  
**Le Quattro Terre S.S.** | Franciacorta | Italy  
**L'essenza in vista** | Crispiano | Italy  
**Lima London** | London | United Kingdom  
**Ludwig Schwarz Restaurant** | Heidelberg | Germany  
**Magazine Street Kitchen** | Mumbai | India  
**Misk Al Bahar Restaurant** | Dubai | United Arab Emirates  
**Mr. Martini** | Verona | Italy  
**MUDEC | Museo delle culture** | Milan | Italy  
**Pastis Bar del Fico** | Rome | Italy  
**Per Me | Giulio Terrinoni** | Rome | Italy  
**Piano Strada** | Rome | Italy  
**Pint Shop** | Cambridge | United Kingdom  
**Porto Fluviale** | Rome | Italy  
**Porto Piccolo** | Sistiana | Italy  
**Esco** | Passalacqua | Rome | Italy  
**L'Altro Vissani** | Cortina | Italy  
**Rosmarin | Mediterraneo Restaurant** | Berlin | Germany  
**Stazione di Posta** | Rome | Italy  
**Stoke House** | Brisbane | Australia  
**Supernormal** | Melbourne | Australia  
**Tårnet** | Copenaghen | Denmark  
**Ted** | Rome | Italy  
**The Strand Dining Rooms Restaurant and Cocktail Bar** | London |  
 United Kingdom  
**The Table** | Mumbai | India  
**The Villa Guild Hall** | Preston | United Kingdom  
**Tordo Matto** | Rome | Italy





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## FORMATS OF QUICK SERVICE

**Aeroporto de L'Avana** | Havana | Cuba

**Backlunds Bageri & Bistro** | Strömstad | Sweden

**Fältöversten** | Stockholm | Sweden

**H'ugo's Stuttgart** | Stuttgart | Germany

**Hwy 55 Burgers Shakes & Fries** | Kolding | Denmark

**Marché restaurant** | Poland

**Metro Restaurant** | Amman | Jordan

**Parco divertimenti Rainbow MagicLand** | Valmontone | Italy

**Perfetto Hamburger and Pizza Bar** | Budapest | Hungary

**Signorvino** | Milan, Brescia, Arese, Verona, Merano, Turin, Vicolungo, Cadriano, Florence | Italy

**Stadio Friuli** | Udine | Italy

**Tex Mex** | Stuttgart | Germany

**TGI Friday's Kungsträdgården** | Stockholm | Sweden

**Vicook Bistrot** | Orio Al Serio | Italy

**Watershed** | Bristol | United Kingdom





*Graphic design and texts*  
Junglelink

*Printing*  
Tipolitografia Scarpis

*Pictures*  
Shutterstock

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Via Conti Agosti, 231 | 31010 Mareno di Piave (TV) - Italy  
Phone +39 0438 4981 - Fax +39 0438 30621 | [www.mareno.it](http://www.mareno.it) | [mareno@mareno.it](mailto:mareno@mareno.it)



an Aligroup Company



The Spirit of Excellence