

ENJOY YOUR KITCHEN

COBALT COMPANY PROFILE

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between accuracy and
creativity.

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for professionals

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Service: our constant
commitment



COBALT



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

A thick, curved orange brushstroke graphic, resembling a smile or a wide, sweeping curve, is positioned below the main text. It is contained within a faint, light-colored rectangular frame that is slightly tilted.

TRADITION AND MODERNITY

ALL GREAT CHEFS KNOW THE BEST RESULTS DEPEND ON THE PERFECT MIX OF TRADITION AND CREATIVITY. THE VERY SAME INGREDIENTS THAT MARENO 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 March I found 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.



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



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



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



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



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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 | mareno@mareno.it



an Aligroup Company



The Spirit of Excellence