



Italian designed and manufactured, Mareno has been a supplier of choice to the world's most revered restaurants and catering establishments for over 70 years. The range extends from gas and electric oven ranges to target tops, induction ranges, deep fryers, grills, pasta cookers, bain-maries, bratt pans and cabinets.

Innovative and truly stylish, Mareno is the only choice for the open kitchen needs of today's restaurants, hotels and fine food establishments.



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ABOUT MARENO



70 RESTAURANT SERIES

Compact and reliable, the Mareno 70 Restaurant Series cooking range is just 730mm deep but tough enough to withstand a busy kitchen.

With 1.5mm thick stainless steel tops, 23MJ open burners and a complete modular range to suit any style of menu.



90 HEAVY DUTY SERIES

High performance and durable, the Mareno 90 Heavy Duty Series cooking range is 930mm deep and will meet the demands of the busiest kitchen.

With 2mm thick stainless steel tops, 36MJ open burners and a complete modular range to suit any style of menu.

Designed for the modern kitchen that is always on show, the Mareno range offers the perfect blend of sophisticated European design and powerful performance to provide the ultimate cooking experience.

The range offers total flexibility with its ergonomic design and modular dimensions enabling Chefs to obtain the maximum performance out of every product. With the addition of cantilever options, cleaning becomes a breeze, with the elimination of legs and plinths.

Both the Mareno 70 Restaurant Series and the Mareno 90 Heavy Duty Series consist of a wide range of appliances from gas and electric ovens to deep fryers, griddle plates, pasta cookers, bain maries, chrome grills and induction ranges.

Plus, each series has over 130 models split into 18 product 'families' – satisfying every requirement for performance, power, function and modular design.



MARENO COOKING EQUIPMENT FEATURES



STYLISH ITALIAN DESIGN WITH CANTILEVER AND ISLAND OPTIONS

Harmonious and appealing lines for a modern, practical and efficient kitchen, Marena is aesthetically pleasing, functional and can be installed as stand-alone, plinth mounted or cantilevered.



EASY TO CLEAN WITH ONE PIECE DEEP PRESSED TOPS

The pressed tops and deep drawn tanks ensure ease of cleaning, longer life and complete hygiene.



COMPLETELY MODULAR FOR MAXIMUM KITCHEN FLEXIBILITY

36 ranges with 320 configurations between the Marena 70 and 90 series cooking equipment, ensures a solution for every application.



HIGH EFFICIENCY OPEN BURNERS

Increased performance due to the design of the burners and trivets ensures higher efficiency independent of the size of the pan.



USER FRIENDLY CONTROLS

Upper control panel ensures quick, precise and ease of use.

70 SERIES COOKTOPS & RANGES

COOKTOPS

- 1.5mm one piece pressed stainless steel top
- Open burners with power ranging from 6MJ to 22MJ
- Maximum distance between burners to accommodate the largest of pans as well as optimised supports for pans as small as 100mm in diameter
- Low consumption pilot burner located inside the main burner
- Individual enamelled cast-iron trivets on each burner, stainless steel rod pan support available as option
- User friendly control knobs in the upper front panel

OVENS

- Static oven GN 2/1, installed in floorstanding ranges under gas, electric and solid cooking tops
- Stainless steel chamber ensures hygiene and easy cleaning
- Inner door and oven front are manufactured in pressed stainless steel with a labyrinth seal for higher efficiency
- Thick cast-iron oven base plate that guarantees uniform cooking
- In the electric oven upper and lower heating elements can be switched on independently or together
- Thermostatic temperature control from 50° to 300°C



GAS COOKTOPS 400mm / 800mm / 1200mm(W) x 730mm(D) x 250mm(H)



ANC74G12
44MJ
2 x Open burners



ANC78G24
88MJ
4 x Open burners



ANC712G36
132MJ
6 x Open burners



GAS RANGES 800mm / 1200mm(W) x 730mm(D) x 850-900mm(H)



ANC7FG8G32
115MJ
4 x Open burners,
1 Gas Oven



ANC7FE8G
88MJ/6.0kW
4 x Open burners,
1 x Electric oven



ANC7FG12G44
160MJ
6 x Open burners,
1 x Gas oven



ANC7FGM12G
165MJ
6 x Open burners,
1 x Maxi oven



ANC7FE12G
132MJ / 6.0kW
6 x Open burners,
1 x Electric oven



ELECTRIC COOKTOPS 400mm / 800mm(W) x 730mm(D) x 250mm(H)



ANC74EC
5.2kW
2 x Electric hobs



ANC78EC
10.4kW
4 x Electric hobs



ANCT78EC
10.0kW
4 x Even heat areas



ELECTRIC RANGES 800mm(W) x 730mm(D) x 850-900mm(H)



ANC7FE8E
16.4kW
4 x Electric hobs,
1 x Electric oven



ANCT7FE8EC
16.0kW
4 x Electric even heat
areas, 1 x Electric oven

70 SERIES TARGET TOPS & INDUCTION TOPS

TARGET TOPS

- Solid plate in 30mm thick cast iron with rounded edges, 780 x 580mm working surface with satin-finish
- Positioned at the same height as the open burner pan supports for safe movement of pans
- Differentiated working temperatures: 500°C in the centre and 200°C towards the edges
- 32MJ cast-iron burner located under the central ring

INDUCTION

- Sealed 6mm ceramic top offers easy cleaning
- Independently controlled heating zones
- 10 different power settings available for speed and delicate modes of cooking
- Heating active only when the pan is present (electronic pot recognition)
- Heat delivered only to the area in contact with the pan, while the free surface remains cold
- Overheating protection



INDUCTION TOPS 400mm / 800mm(W) x 730mm(D) x 250mm(H)



ANI74TE
7.0kW

2 x Induction areas



ANIW74TE
5.0kW

1 x Wok induction area



ANI78TE
14.0kW

4 x Induction areas



TARGET TOPS & RANGES 800mm / 1200mm(W) x 730mm(D) x 250mm / 850-900mm(H)



ANT78G
32MJ

1 x Gas target top



ANS78GS
65MJ

1 x Gas target top,
2 x Open burners



ANT7FG8G
62MJ

1 x Gas target top,
1 x Gas Oven



ANS7FG8GS
94MJ

1 x Gas target top,
2 x Open burners,
1 x Gas Oven



ANT7FG12G
105MJ

1 x Gas target top,
2 x Open burners,
1 x Gas Oven

70 SERIES FRYERS & GRILLS

FRYERS

- 1.5mm thick stainless steel deep drawn, pressed one piece tanks with wide radiused curves for easy cleaning and maximum hygiene
- Tapered design for expansion of oil and large cold zone in lower part to prolong oil life
- Gas models: Stainless steel burners outside the tank
- Electric models: Stainless steel heating element inside the pan, designed to swivel 70° to allow for perfect cleaning
- All models are fitted with safety thermostat
- Piezoelectric ignition for the gas models

GRILLS

- Designed for cooking meat, fish and vegetables, the gas and electric grills guarantee uniform cooking and high power: up to 54MJ in gas models and 14kW in electric models
- Reversible cast iron grid, inclined to the front for meat and horizontal for fish and vegetables with grease trough
- Removable drawers for collecting cooking fats or holding water, thereby ensuring fast cooling of fat and tender cooking thanks to the evaporation of water
- Removable splash guard on three sides



FRYERS 400mm / 800mm(W) x 730mm(D) x 850-900mm(H)



ANF74G15
51MJ
1 x 15Lt Gas fryer



ANF78G15
101MJ
2 x 15Lt Gas fryer



ANF74E15
12.0kW
1 x 15Lt Electric fryer



ANF78E15
24.0kW
2 x 15Lt Electric fryer



GRILLS 400mm / 800mm(W) x 730mm(D) x 850-900mm(H)



ANGPL74G
25MJ
1 x Lava gas grill



ANGPL78G
50MJ
1 x Lava gas grill



ANG74G
27MJ
1 x Radiant gas grill



ANG78G
54MJ
1 x Radiant gas grill



ANG74E
6.0kW
1 x Radiant electric grill



ANG78E
12.0kW
1 x Radiant electric grill

70 SERIES FRYTOPS

FRYTOPS

- Smooth, grooved or mixed fry plate or inclined to the front: the new griddles with recessed plate ensure uniform temperature and easy cleaning
- In mild steel or chrome finish, fat run-off leading into underlying collection drawer with up to 2.5L capacity
- Gas models: Heating by means of steel burner with stabilised flame
- Electric models: Incoloy armored heating elements
- Safety thermostat in all models
- Removable splash guard optional



GAS FRYTOPS 400mm / 600mm / 800mm(W) x 730mm(D) x 250mm(H)



ANFT74GL
22MJ

1 x Smooth gas frytop



ANFT74GR
22MJ

1 x Ribbed gas frytop



ANFT74GTLC
25MJ

1 x Smooth chrome gas frytop with thermostat control



ANFT76GL
33MJ

1 x Smooth gas frytop



ANFT76GM
33MJ

1 x Combination gas frytop



ANFT76GTLC
40MJ

1 x Smooth chrome gas frytop with thermostat control



ANFT78GL
44MJ

1 x Smooth gas frytop



ANFT78GTL
44MJ

1 x Smooth gas frytop with thermostat control



ANFT78GM
44MJ

1 x Combination gas frytop



ANFT78GTLC
50MJ

1 x Smooth chrome gas frytop with thermostat control

ELECTRIC FRYTOPS 400mm / 600mm / 800mm(W) x 730mm(D) x 250mm(H)



ANFT74EL
5.4kW

1 x Smooth electric frytop



ANFT74ELC
5.4kW

1 x Smooth chrome electric frytop



ANFT76EL
7.5kW

1 x Smooth electric frytop



ANFT76ELC
7.5kW

1 x Smooth chrome electric frytop



ANFT78EL
10.8kW

1 x Smooth electric frytop



ANFT78ELC
10.8kW

1 x Smooth chrome electric frytop

70 SERIES PASTA COOKERS, BRATT PANS & BAIN MARIES

PASTA COOKERS

- Pasta cookers with deep drawn tanks in stainless steel with rounded edges for easy cleaning.
- Switch for fast filling or automatic top-up of water by means of solenoid valve
- Safety ensured by a pressure switch
- Electric models: Stainless steel immersion-type heating element which may be rotated at the end of work to facilitate cleaning.
- Gas models: Stainless steel burner outside the tank
- Precise heating control by means of energy regulator

BRATT PANS

- Stainless steel bratt pan with rounded edges and wide drain outlet to facilitate cooking and cleaning procedures
- 12mm thick bottom made of mild steel or stainless steel compound
- Hand tilt
- Double skinned lid with drip at rear for conveying condensate liquid into the pan, sturdy hinges and spring balancing to guarantee long-lasting reliability
- Electric models: Incoloy armored heating elements underneath the pan
- Gas models: Stainless steel burner
- Thermostatic temperature control from 100° to 280°C



PASTA COOKERS 400mm / 600mm / 800mm(W) x 730mm(D) x 850-900mm(H)



ANPC74G
39MJ
1 x 28Lt Gas pasta cooker



ANPC74E
5.6kW
1 x 28Lt Electric pasta cooker



ANPC76G
51MJ
1 x 42Lt Gas pasta cooker



ANPC76E
9.0kW
1 x 42Lt Electric pasta cooker



ANPC78G
76MJ
2 x 28Lt Gas pasta cooker



ANPC78E
11.2kW
2 x 28Lt Electric pasta cooker



BRATT PANS 800mm(W) x 730mm(D) x 850-900mm(H)



ANBR78GF
51MJ
60Lt Mild steel gas bratt pan



ANBR78GI
51MJ
60Lt Stainless steel gas bratt pan



ANBR78EF
10.0kW
60Lt Mild steel electric bratt pan



ANBR78EI
10.0kW
60Lt Stainless steel electric bratt pan



BAIN MARIES 400mm / 800mm(W) x 730mm(D) x 250mm(H)



ANB74E
1.8kW
1 x Electric bain marie



ANB78E
5.4kW
1 x Electric bain marie

90 SERIES COOKTOPS & RANGES

COOKTOPS

- 2mm one piece pressed stainless steel top
- Open burners with power ranging from 6MJ to 36MJ
- Maximum distance between burners to accommodate largest of pans as well as optimised supports for pans as small as 100mm in diameter
- Low consumption pilot burner located inside the main burner
- Individual enamelled cast-iron trivets on each burner, stainless steel rod pan support available as option
- User friendly control knobs in the upper front panel

OVENS

- Static oven GN 2/1, installed in floorstanding ranges under gas, electric and solid cooking tops
- Stainless steel chamber ensures hygiene and easy cleaning
- Inner door and oven front are manufactured in pressed stainless steel with a labyrinth seal for higher efficiency
- Thick cast-iron oven base plate that guarantees uniform cooking
- In the electric oven upper and lower heating elements can be switched on independently or together
- Thermostatic temperature control from 50° to 300°C



GAS COOKTOPS 400mm / 800mm / 1200mm(W) x 930mm(D) x 250mm(H)



ANC94G20
72MJ
2 x Open burners



ANC98G40
144MJ
4 x Open burners



ANC912G44
158MJ
6 x Open burners



GAS RANGES 800mm / 1200mm(W) x 930mm(D) x 850-900mm(H)



ANC9FG8G48
173MJ
4 x Open burners,
1 x Gas Oven



ANC9FE8G28
144MJ/6.0kW
4 x Open burners,
1 x Electric oven



ANC9FG12G52
187MJ
6 x Open burners,
1 x Gas Oven



ANC9FGM12G
202MJ
6 x Open burners,
1 x Maxi oven



ANCFE12G44
158MJ / 6.0kW
6 x Open burners,
1 x Electric oven



ELECTRIC COOKTOPS 400mm / 800mm(W) x 930mm(D) x 250mm(H)



ANC94E
8.0kW
2 x Electric hobs



ANC98E
16.0kW
4 x Electric hobs



ANCT98EC
16.0kW
4 x Even heat areas



ELECTRIC RANGES 800mm(W) x 930mm(D) x 850-900mm(H)



ANC9FE8E
22.0kW
4 x Electric hobs,
1 x Electric oven



ANCT9FE8E
22.0kW
4 x Electric even heat
areas, 1 x Electric oven

90 SERIES TARGET TOPS, INDUCTION & FRYERS

TARGET TOPS

- Solid plate in 30mm thick cast iron with rounded edges, 780 x 700mm working surface with satin-finish
- Positioned at the same height as the open burner pan supports for safe movement of pans
- Differentiated working temperatures: 500°C in the centre and 200°C towards the edges
- 39MJ cast-iron burner located under the central ring

INDUCTION

- Sealed 6mm ceramic top offers easy cleaning
- Independently controlled heating zones
- 10 different power settings available for speed and delicate modes of cooking
- Heating active only when the pan is present (electronic pot recognition)

- Heat delivered only to the area in contact with the pan, while the free surface remains cold
- Overheating protection

FRYERS

- 2mm thick stainless steel deep drawn, pressed one piece tanks with wide radiused curves for easy cleaning and maximum hygiene
- Tapered design for expansion of oil and large cold zone in lower part to prolong oil life
- Gas models: Stainless steel burners outside the tank
- Electric models: Stainless steel heating element inside the pan, designed to swivel 70° to allow for perfect cleaning
- All models are fitted with safety thermostat
- Piezoelectric ignition for the gas models



INDUCTION TOPS 400mm / 800mm(W) x 730mm(D) x 250mm(H)



ANI94TE
10.0kW

2 x Induction areas



ANIW94TE
10.0kW

1 x Wok induction area



ANI98TE
20.0kW

4 x Induction areas



TARGET TOPS & RANGES 800mm / 1200mm(W) x 730mm(D) x 250mm / 850-900mm(H)



ANT98G
40MJ

1 x Gas target top



ANT9FG8G
69MJ

1 x Target top,
1 x Gas oven



ANT9FG12G
126MJ

1 x Target top,
2 x Open burners,
1 x Gas Oven



FRYERS 400mm / 800mm(W) x 730mm(D) x 850-900mm(H)



ANF94G23
76MJ

1 x 23Lt Gas fryer



ANF98G23
152MJ

2 x 23Lt Gas fryer



ANF94E22
18.0kW

1 x 22Lt Electric fryer



ANF98E22
36.0kW

2 x 22Lt Electric fryer

90 SERIES GRILLS & GAS FRYTOPS

GRILLS

- Designed for cooking meat, fish and vegetables, the gas and electric grills guarantee uniform cooking and high power: up to 54MJ in gas models and 14kW in electric models
- Reversible cast iron grid, inclined to the front for meat and horizontal for fish and vegetables with grease trough
- Removable drawers for collecting cooking fats or holding water, thereby ensuring fast cooling of fat and tender cooking thanks to the evaporation of water
- Removable splash guard on three sides

FRYTOPS

- Smooth, grooved or mixed fry plate or inclined to the front: the new griddles with recessed plate ensure uniform temperature and easy cleaning
- In mild steel or chrome finish, fat run-off leading into underlying collection drawer with up to 2.5L capacity
- Heating by means of steel burner with stabilised flame
- Safety thermostat in all models
- Removable splash guard optional



GRILLS 400mm / 800mm(W) x 730mm(D) x 850-900mm(H)



ANG94G
40MJ

1 x Radiant gas grill



ANG98G
80MJ

1 x Radiant gas grill



ANG94E
7.5kW

1 x Radiant electric grill



ANG98E
15.0kW

1 x Radiant electric grill



GAS FRYTOPS 400mm / 600mm / 800mm(W) x 730mm(D) x 250mm(H)



ANFT94GL
26MJ

1 x Smooth gas frytop



ANFT94GR
26MJ

1 x Ribbed gas frytop



ANFT94GTL
38MJ

1 x Smooth chrome gas frytop with thermostat control



ANFT94GTRC
38MJ

1 x Ribbed chrome gas frytop with thermostat control



ANFT96GL
40MJ

1 x Smooth gas frytop



ANFT96GM
40MJ

1 x Combination gas frytop



ANFT96GLC
51MJ

1 x Smooth chrome gas frytop



ANFT96GMC
51MJ

1 x Combination chrome gas frytop



ANFT98GLT
51MJ

1 x Smooth gas frytop with thermostat control



ANFT98GM
51MJ

1 x Combination gas frytop



ANFT98GTM
76MJ

1 x Combination gas frytop with thermostat control



ANFT98GR
51MJ

1 x Ribbed gas frytop



ANFT98GTR
76MJ

1 x Ribbed gas frytop with thermostat control



ANFT98GTL
76MJ

1 x Smooth chrome gas frytop with thermostat control



ANFT98GTMC
76MJ

1 x Combination chrome gas frytop with thermostat control

90 SERIES ELECTRIC FRYTOPS & BAIN MARIES

FRYTOPS

- Smooth, grooved or mixed fry plate or inclined to the front: the new griddles with recessed plate ensure uniform temperature and easy cleaning
- In mild steel or chrome finish, fat run-off leading into underlying collection drawer with up to 2.5L capacity
- Incoloy armored heating elements
- Safety thermostat in all models
- Removable splash guard optional

BAIN MARIES

- Tank with rounded corners and slanted bottom for better draining of water and cleaning
- Suitable for GN 1/1 or 1/3 containers up to 150mm deep in the 400mm module; double capacity in the 800mm module
- Incoloy armored heating elements outside the pan, thermostatic temperature control
- Safety thermostat
- Water temperature control from 30° to 90°C. Water drain with overflow pipe
- Standard supply with perforated false bottom and cross bar for supporting containers



ELECTRIC FRYTOPS 400mm / 600mm / 800mm(W) x 930mm(D) x 250mm(H)



ANFT94EL

7.5kW

1 x Smooth electric frytop



ANFT94ER

7.5kW

1 x Ribbed electric frytop



ANFT94ELC

7.5kW

1 x Smooth chrome electric frytop



ANFT94ELC

7.5kW

1 x Smooth chrome electric frytop



ANFT96EL

10.5kW

1 x Smooth electric frytop



ANFT96EM

10.5kW

1 x Combination electric frytop



ANFT96ELC

10.5kW

1 x Smooth chrome electric frytop



ANFT96EMC

10.5kW

1 x Combination electric chrome frytop



ANFT98EL

15.0kW

1 x Smooth electric frytop



ANFT98EM

15.0kW

1 x Combination electric frytop



ANFT98ELC

15.0kW

1 x Smooth chrome electric frytop



ANFT98EMC

15.0kW

1 x Combination electric chrome frytop

BAIN MARIES 400mm / 800mm(W) x 930mm(D) x 250mm(H)



ANB94E

1.8kW

1 x Electric bain marie



ANB98E

5.4kW

1 x Electric bain marie

90 SERIES PASTA COOKERS & BRATT PANS

PASTA COOKERS

- Pasta cookers with deep drawn tanks in stainless steel with rounded edges for easy cleaning
- Switch for fast filling or automatic top-up of water by means of solenoid valve
- Safety ensured by a pressure switch
- Electric models: Stainless steel immersion-type heating element which may be rotated at the end of work to facilitate cleaning
- Gas models: Stainless steel burner outside the tank
- Precise heating control by means of energy regulator

BRATT PANS

- Stainless steel bratt pan with rounded edges and wide drain outlet to facilitate cooking and cleaning procedures
- 12mm thick bottom made of mild steel or stainless steel compound
- Hand tilt or motor tilt
- Double skinned lid with drip at rear for conveying condensate liquid into the pan, sturdy hinges and spring balancing to guarantee long-lasting reliability
- Electric models: Incoloy armored heating elements underneath the pan
- Gas models: Stainless steel burner
- Thermostatic temperature control from 100° to 280°C



PASTA COOKERS 400mm / 600mm / 800mm(W) x 930mm(D) x 850-900mm(H)



ANPC94G
51MJ
1 x 42Lt Gas pasta cooker



ANPC94E
8.5kW
1 x 42Lt Electric pasta cooker



ANPC96G
51MJ
1 x 42Lt Gas pasta cooker



ANPC96E
9.0kW
1 x 42Lt Electric pasta cooker



ANPC98G
102MJ
2 x 42Lt Gas pasta cooker



ANPC98E
17.0kW
2 x 42Lt Electric pasta cooker



BRATT PANS 800mm / 1200mm(W) x 930mm(D) x 850-900mm(H)



ANBR98GF
72MJ
80Lt Mild steel gas bratt pan with hand tilt



ANBR98GFM
72MJ
80Lt Mild steel gas bratt pan with motor tilt



ANBR98EF
9.0kW
80Lt Mild steel electric bratt pan with hand tilt



ANBR98EFM
9.0kW
80Lt Mild steel electric bratt pan with motor tilt



ANBR912GFM
87MJ
120Lt Mild steel gas bratt pan with motor tilt



ANBR912EFM
19.0kW
120Lt Mild steel electric bratt pan with motor tilt



ANBR98GI
72MJ
80Lt Stainless steel gas bratt pan with hand tilt



ANBR98GIM
72MJ
80Lt Stainless steel gas bratt pan with motor tilt



ANBR98EI
9.0kW
80Lt Stainless steel electric bratt pan with hand tilt



ANBR98EIM
9.0kW
80Lt Stainless steel electric bratt pan with motor tilt



ANBR912GIM
87MJ
120Lt Stainless steel gas bratt pan with motor tilt



ANBR912EIM
19.0kW
120Lt Stainless steel electric bratt pan with motor tilt

90 SERIES STOCK POTS

STOCK POTS

- Kettle bottom and side walls in stainless steel
- Heating activated and adjusted through energy regulator
- Filling with hot or cold water through solenoid valve activated by a control panel switch
- 2" safety drain tap with grip in heatproof material
- Counter-balanced hinged lid with handle offering full front and side grip, 90° opening
- Indirect heating through low-pressure steam generated by water in the jacket; safe and easy operation thanks to pressure gauge, safety valve and compensating valve
- Innovative control system with 'no water' warning light; heating restarts after the water level in the jacket has been restored
- All models fitted with safety thermostat and reset button accessible to the user



STOCK POTS / BOILING POTS 800mm(W) x 930mm(D) x 850-900mm(H)



ANPD98G10
76MJ
100Lt Direct heat gas boiling pot



ANPD98G15
87MJ
150Lt Direct heat gas boiling pot



ANPD98G15A
87MJ
150Lt Direct heat gas boiling pot



ANPD98E10
12.0kW
100Lt Direct heat electric boiling pot



ANPD98E15
12kW
150Lt Direct heat electric boiling pot



ANPI98G10
76MJ
100Lt Indirect heat gas boiling pot



ANPI98G14
87MJ
140Lt Indirect heat gas boiling pot



ANPI98G14A
87MJ
140Lt Indirect heat gas boiling pot



ANPI98E10
21.0kW
100Lt Indirect heat electric boiling pot



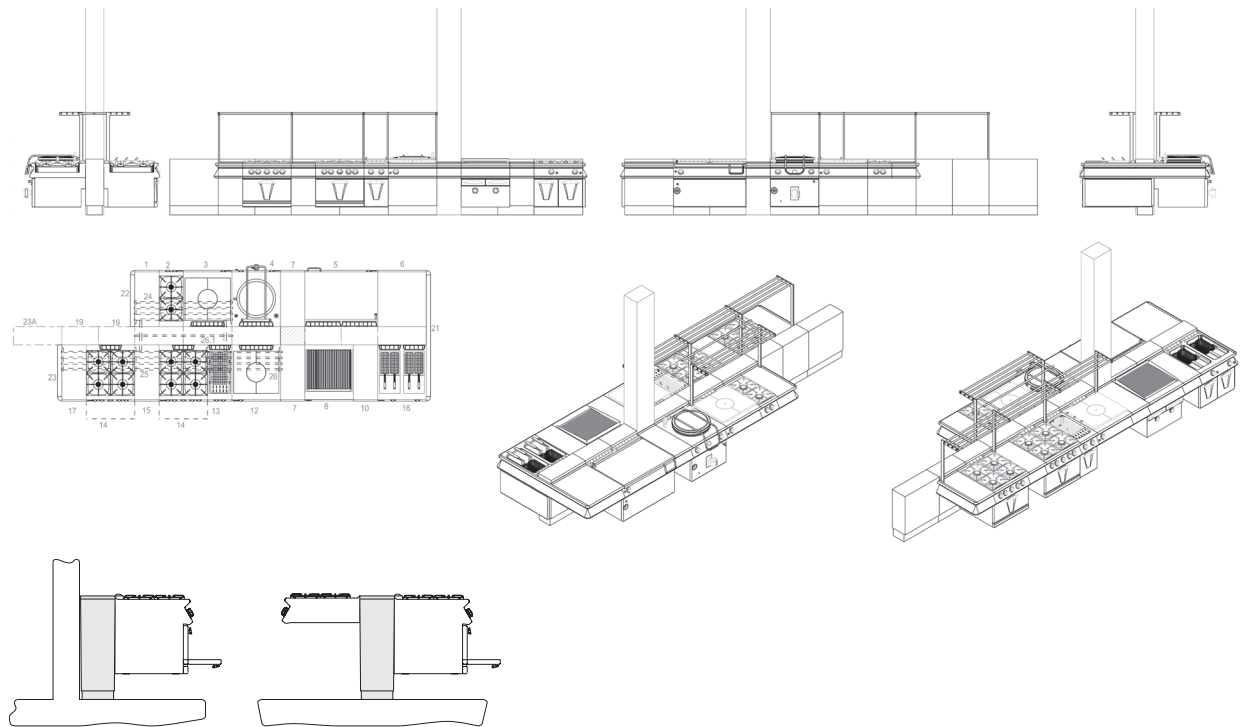
ANPI98E15
21.0kW
150Lt Indirect heat electric boiling pot

CANTILEVER EXAMPLES

The use of the cantilever installation framework with easy access for services and maintenance requirements, is part of Mareno's offering in both the 70 and 90 series or a mix of both. CAD and rendered drawings are available on request. Installation can be on one side or back to back to form an island bank.

FEATURES:

- Simple hook-up of one appliance to another
- Easily removable service panels for easy access
- Eliminates the need for legs and base units below the appliances to guarantee ease of maintenance and hygiene





24 Hour Service Hotline

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Equipment Sales

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EQUIPMENT SALES

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96-100 Tope Street, South Melbourne, VIC 3205

Phone: 03 8369 4600

Fax: 03 8699 1299

Email: sales@comcater.com.au

NSW/ACT SALES SHOWROOM & DEMONSTRATION KITCHEN

Unit 20/4 Avenue Of The Americas, Newington, NSW 2127

Phone: 02 9748 3000

Fax: 02 9648 4762

Email: nswsales@comcater.com.au

QLD/NT SALES SHOWROOM & DEMONSTRATION KITCHEN

1/62 Borthwick Avenue, Murarrie, QLD 4172

Phone: 07 3399 3122

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Email: qldsales@comcater.com.au

WA SALES SHOWROOM & DEMONSTRATION KITCHEN

16/7 Abrams Street, Balcatta, WA 6021

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SA SALES

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EQUIPMENT SERVICING (24/7)

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EQUIPMENT SPARE PARTS

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