

Culinary vision perfected



Designed and made in Italy

MARRONE
+
MESUBIM



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A stunning professional
culinary system for
the home



In 2014 cosmo-culinarian Joshua Latner (Mesubim) met elite professional kitchen manufacturers Armando Pujatti and Maurizio Fantin (Marrone). With a shared passion for high-performance cooking, inspiration was inevitable. Marrone + Mesubim is the result.

Now this groundbreaking union has created a new culinary vision. This is home cooking at a level never seen or experienced before.



It takes true passion to make a change

Factory I Zoppola, Italy



The aim was simple. Redefine home cooking for the true food aficionado. Achieve an uncompromised blend of professional features and sublime modern aesthetics.

The Home Professional Culinary System is the result of 6 years' research, design and testing. Every element, from materials to suppliers, is driven by the highest standards of quality, look and performance.





“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 suffers. Definition is blurred. Home chefs waste time and energy moving heavy pots from sink to stove, or switching between counters to complete a simple task.

Our culinary vision

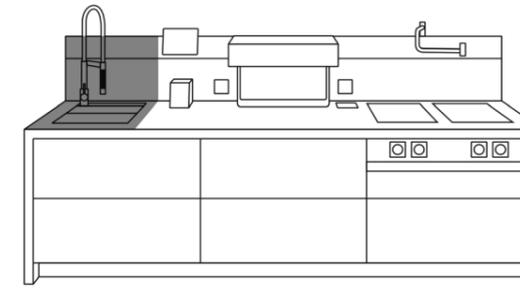
Our vision is radical. Multiple counters are replaced by one 3000mm multi-functional, precisely defined system.

Wash, cut and cook in stunning streamlined efficiency. Use the integrated sous-vide and rest areas when required. Give your passion for cooking full rein.



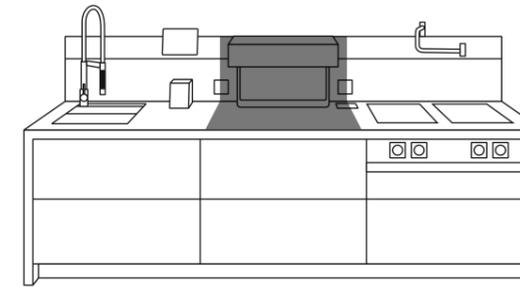


Wash



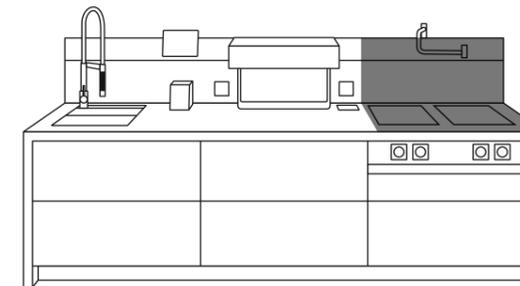
Our ingenious sink has a sliding board for cleaning food, with a sliding wet basket below to hold washed ingredients or discarded trimmings. A Dornbracht water tap and flexible hose make it easy to clean and rinse, while there's a separate utility sink for handwashing.

Cut



In prime central position; with just one step to the left or right, wash and cook areas are in arm's reach. A sliding Corian condiment shelf provides easy access to frequently used ingredients, while the electromagnetic chef's drawer holds and locks knives.

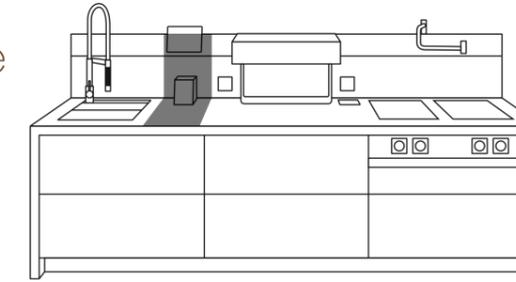
Cook



Equipped with professionally powered induction (5kW) and/or gas (21,000 BTU per hour), operated via advanced temperature controls offering perfect accuracy. A convenient pot filler is attached above the cooking area.



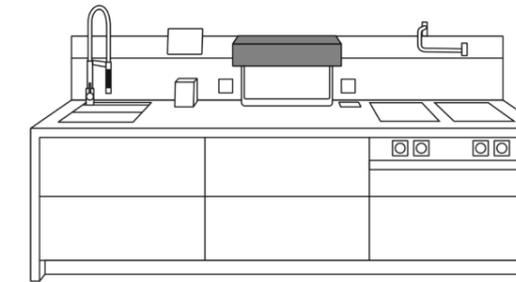
Sous vide



As a pioneering home culinary system, the C3 incorporates many distinctive and advanced features. The professional sous-vide tool is one.

This seamless water bath is built into the counter beside the sink, complete with stainless cover, concealed vacuum sealer and sliding plug. A remote button system fills the sous-vide with water, enabling the perfect execution of healthier, tastier and more accurate cooking.

Rest



Resting food is critical in any professional kitchen, so we placed our resting area in a central position. The C3 features a removable Corian slab in either white or black to coordinate with the wider scheme. This dedicated space can be used to hold food during the preparation process, as well as allowing hot juices to reach the ideal temperature for a better taste.



Inspired by Mesubim's culinary vision, the C3 is a new paradigm in cooking.

A single multifunctional counter where the stages of food preparation are all in arm's reach, and the pleasure of cooking is amplified by the sublime quality of the pro-chef experience.

C3



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

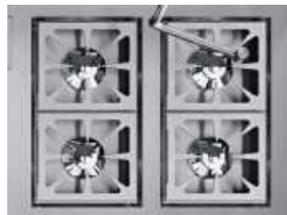
Joshua Latner | Designer



A. 942mm 37.09 inches C. 3000mm 118.11 inches
 B. 900mm 35.43 inches D. 1345mm 52.95 inches

C3

Gas induction



All induction



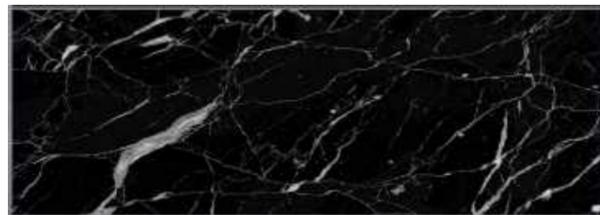
All gas



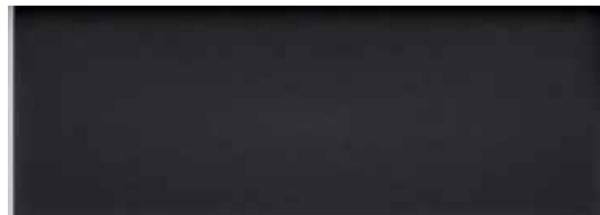
“The choice of materials and suppliers is driven by quality, look and performance”

Armando Pujatti I Co - Founder

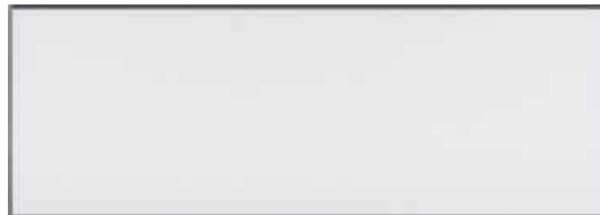
Custom



Black matte glass - frameless stone



White matte glass - frameless stone



C3

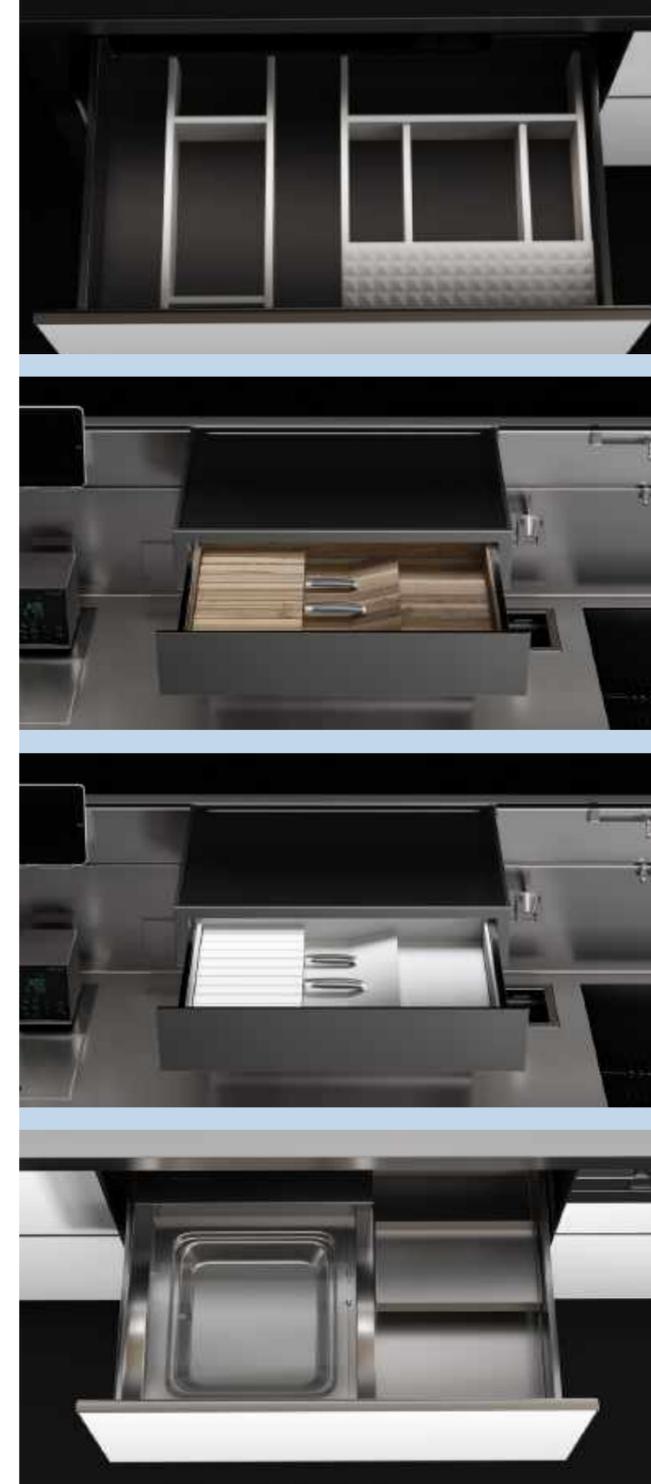
Seamless hand-made stainless steel and Corian	Materials	Width 3000mm
Four big zones with up to 20kw induction	Induction	Height 1350mm
20.500 Btu/h gas burner power	Gas	Depth 942mm
Boils 5l water in 6 minutes	Speed	Panels Black/white matte glass, stone or custom
Arrives as a fully built unit, easy to install	Installation	Lighting Led lights 3000k
Hand-finished vibrated countertop, Veneers Satin fronts and mirror edges	Finishes	Certifications Fully certified to use in all countries
		Cooking 20 culinary features



Dornbracht I Pot filler



Endless drawer configurations





The C2 shares Marrone + Mesubim's DNA, with a beautiful sleek design and high quality materials throughout yet it extends the boundaries of domestic cooking that is dynamic and delivers an innovative way of cooking with professional tools. This version is for the modernist who wants to know how it feels to cook with such ease and precision.

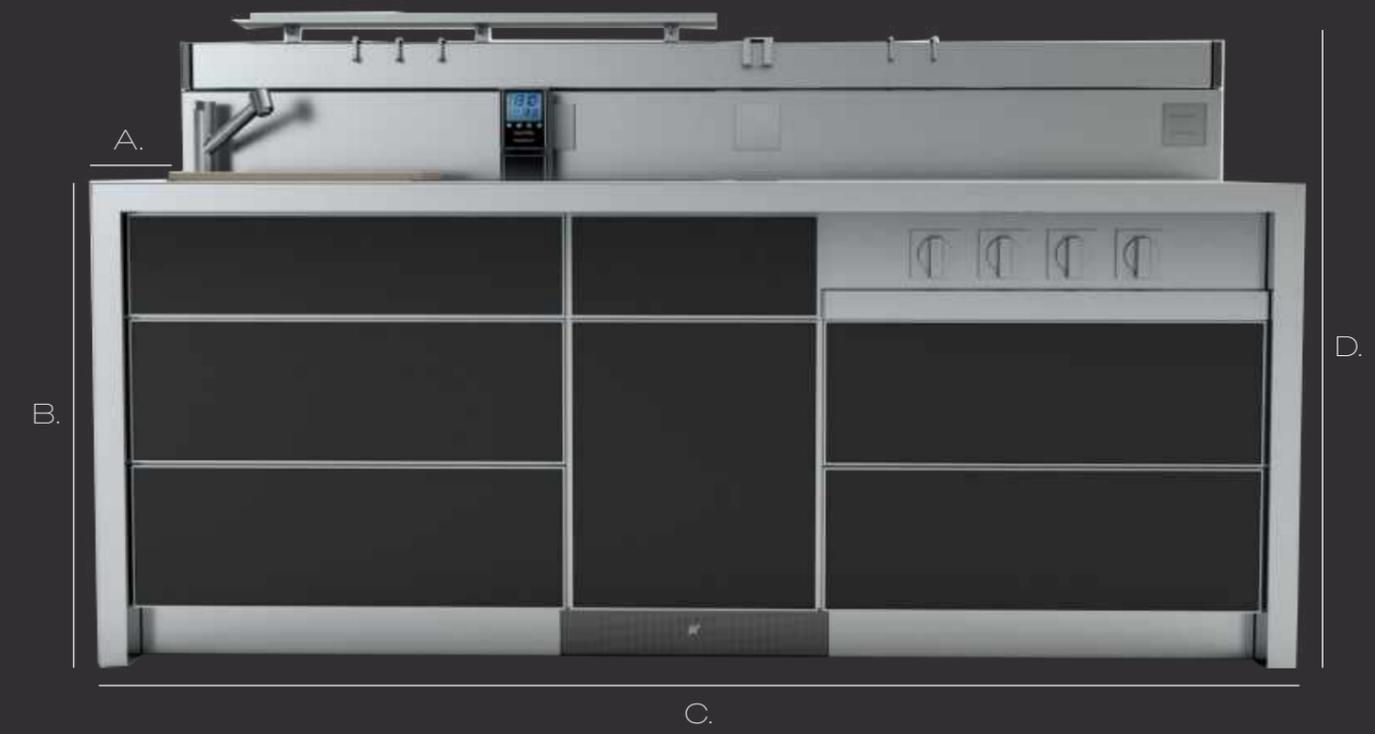
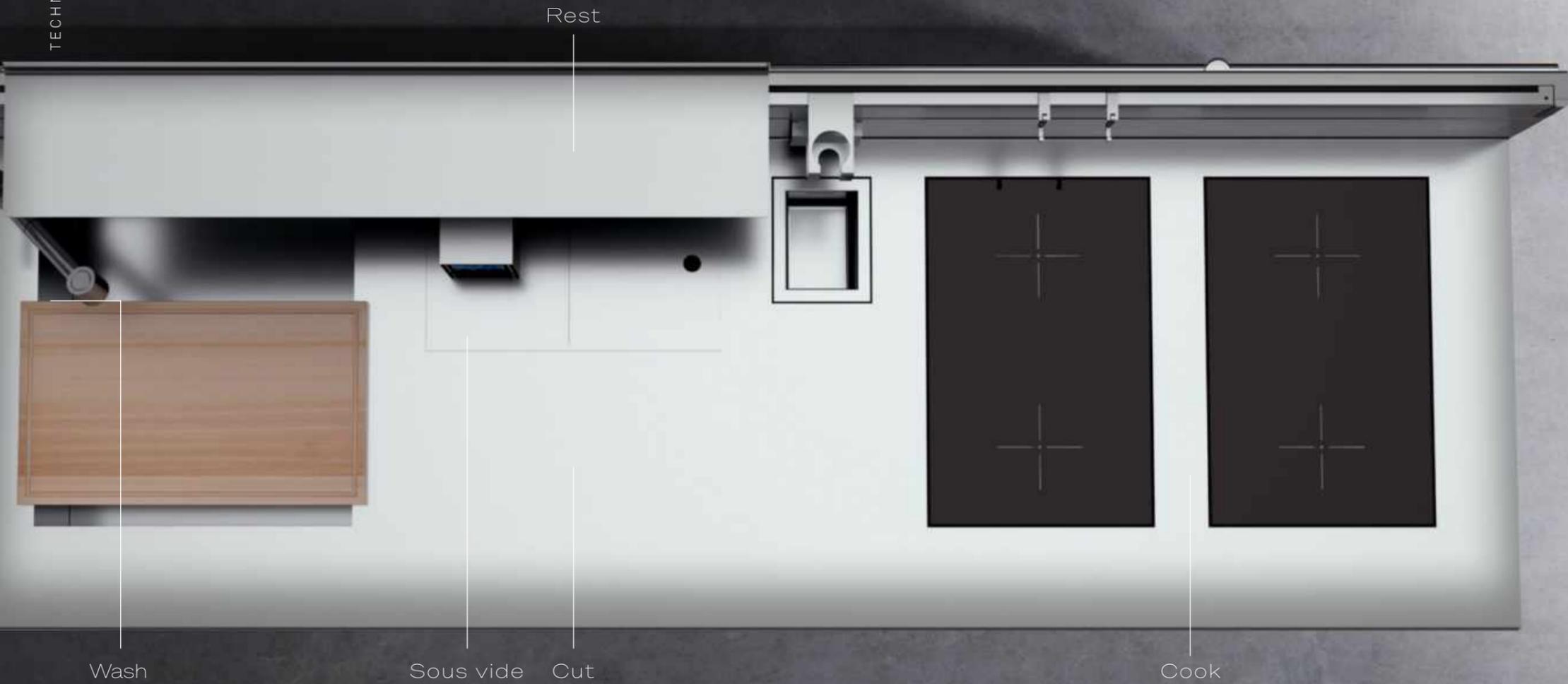
*Available from May 2020

C2



“We are not thinking about kitchen work in a traditional way only, but in a modernist way”

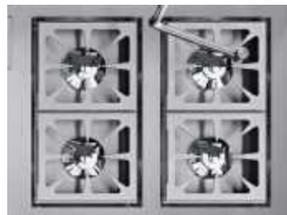
Joshua Latner | Designer



- A. 750mm 29.53 inches
- B. 900mm 35.43 inches
- C. 2200mm 86.61 inches
- D. 1195mm 47.05 inches

C2

Gas induction



All induction



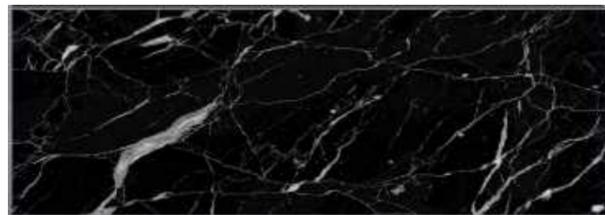
All gas



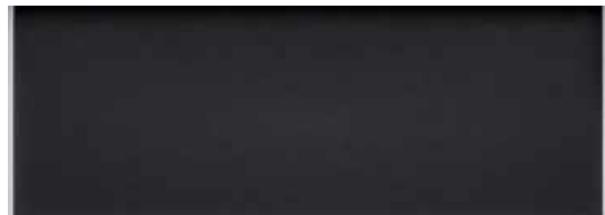
“Combining our ambitions with like-minded luxury brand partners, gives us more to offer our clients”

Thomas Riby | General Manager

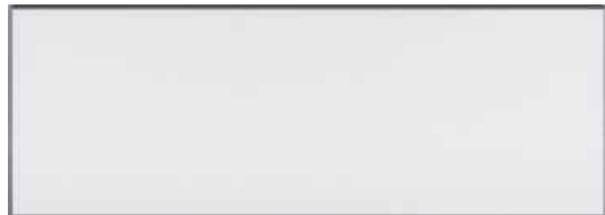
Custom - Marble available with Margraf srl



Black matte glass - frameless stone



White matte glass - frameless stone



Materials
Seamless hand-made stainless steel and Corian

Width
2200mm

Induction
Four big zones with up to 20kw induction or semi-pro induction available

Height
1195mm

Gas
20,500 Btu/h gas burner power

Depth
750mm

Speed
Boils 5l water in 6 minutes

Panels
Black/white matte glass, stone or custom

Installation
Arrives as a fully built unit, easy to install

Lighting
Led lights 3000k

Sound
Option to integrate sound with a K-Array 2.1 Azimut system

Certifications
Fully certified to use in all countries

Finishes
Hand-finished vibrated countertop, Veneers Satin fronts and mirror edges

Cooking
18 culinary features



Dornbracht | ENO

C2



While exquisitely defined and designed, the culinary vision of Marrone + Mesubim does not constrain the home chef in any way.

The C3 can be integrated into the unique design of any kitchen, fitted either as a standalone unit (loft style) or between your kitchen furniture and cabinets (classic style). It can replace an old-fashioned stove or work alongside. The final vision is yours.



Private villa | Mykonos, Greece



Loft

The C3 loft style can be freestanding to emphasise the cooking performance. You can have a butcher block on one side if you prefer or even another small counter with draws.

Aman Hotel | Venice, Italy



Counter Culture

It becomes clearer that the evolution of the modern-day kitchens has become based on both design, functionality, aesthetics and the connection to an experience that enriches your life. The C2 or C3 can work nicely with our lifestyle counter.

Concept I | New York



Classic

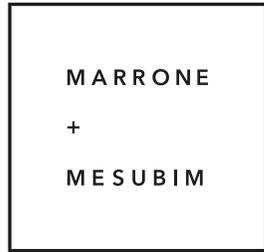
The C3 fits perfectly in-between any kind of kitchen cabinetry without the need to assemble on site, it arrives as a whole with an easy installation. The sides are 90 ° and can slide into your existing kitchen design or seamlessly fit to your new kitchen design.

Apartment I 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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