

RH Corso Venezia

Project Presentation



RH Corso Venezia Kitchen Project

A custom culinary environment designed for excellence

-
- Custom craftsmanship
 - Premium materials
 - Innovative solutions

Introduction

This design and economic proposal for the Restoration Hardware Corso Venezia kitchen is based on an authentic interpretation of "custom craftsmanship" - a distinctive element that transforms a work environment beyond mere functionality into a high-performance, elegant, and durable space.

The project adheres to the highest standards of quality and hygiene, ensuring perfect harmony between aesthetics, ergonomics, and operational efficiency. Marrone Custom Cooking, a benchmark in the design and production of customized professional cooking, neutral, and refrigeration systems, leads this proposal in synergy with the excellence of our group: Iglu Cold Systems for cutting-edge refrigeration solutions and the integration of complementary professional equipment provided by the local partner Italfrigo Service.

Project Objectives

The realization of the kitchen for RH Corso Venezia represents a design journey aimed at creating a highly efficient and sophisticated space, capable of meeting operational needs with superior technical and functional solutions. Our goal is to ensure a cutting-edge work environment that optimizes operational flows, improving the experience for both staff and guests.

Ergonomics and Customization

Design of optimized work areas with custom equipment to meet specific dimensional and functional requirements, ensuring high performance and maximum durability.

Hygiene and Maintenance

Implementation of advanced construction solutions with materials and systems designed to reduce daily cleaning times and facilitate extraordinary maintenance, ensuring the highest hygienic standards.

Comfort and Sustainability

Creation of a functional and comfortable work environment through technical solutions aimed at improving air quality, lighting, and energy efficiency.

Project Overview

Our comprehensive approach includes:

1. Optimized Operational Flow

- Forward workflow from procurement point to service
- Separate paths for kitchen staff, dining room staff, and suppliers
- Maximum efficiency without interference between preparation, cooking, and presentation

2. Strategic Integration

- Median passages for smooth staff circulation
- Carefully planned workflow to prevent operational conflicts
- Integration with RH's aesthetic vision

3. Premium Solutions

- Customized cooking suites
- State-of-the-art refrigeration systems
- High-quality preparation and finishing areas
- Temperature-controlled storage solutions
- Dedicated stations for specialized preparations

Marrone Custom Cooking

Excellence in Professional Kitchen Design

Introduction

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The Art of Customization

Food is culture, tradition, and art. For those dedicated to this art and those who provide spaces to practice it, Marrone creates fully customized kitchens built around the chef's style, ideas, and techniques.

Precision in Design

Marrone kitchens are meticulously designed to meet the practical needs of chefs, calibrated to their technical and culinary choices down to the smallest detail.

Excellence in Performance

The transformation of food is a decisive act that allows no second chances. Every material, function, and layout element is designed for optimal recipe execution.

Culinary Innovation

Our commitment to research and development focuses on exploring global culinary traditions, ensuring the preservation of culinary heritage.

Project Objectives

The realization of the kitchen for RH Corso Venezia represents a design journey aimed at creating a highly efficient and sophisticated space, capable of meeting operational needs with superior technical and functional solutions.

- **Ergonomics and Customization:** Design of optimized work areas with tailored equipment
- **Hygiene and Simplified Maintenance:** Implementation of advanced construction solutions
- **Comfort and Sustainability:** Creation of a functional and comfortable work environment

Excellence in Design

Functional Elegance

Every Marrone kitchen combines aesthetic beauty with operational functionality, creating spaces that are both visually stunning and highly efficient.

- Optimization of workflow
- Strategic positioning of equipment
- Ergonomic design principles

Aesthetic Integration

Our designs seamlessly integrate with the surrounding architectural environment, enhancing the overall aesthetic appeal of the space.

- Aesthetic alignment with RH design
- Elegant details and finishes

Integration of Advanced Technologies

- State-of-the-art cooking equipment
- Precision control systems
- Intelligent temperature control systems
- High energy efficiency solutions
- Advanced hygiene and safety features

Excellence in Installation and Supervision

- Direct supervision by specialized technicians
- Rigorous testing of all components
- Comprehensive staff training
- Detailed documentation of all systems
- Ongoing technical support

This approach ensures that every Marrone kitchen not only meets but exceeds client expectations in terms of quality, functionality, and aesthetics.

Notable Projects

- Luxury hotels and resorts worldwide
- Michelin-starred restaurants
- High-end culinary institutes
- Exclusive private residences

Innovation Philosophy

- Continuous research in materials and techniques
- Adaptation to evolving culinary trends
- Integration of traditional and modern techniques
- Continuous improvement in kitchen technology

Quality Assurance

Material Selection

- Premium stainless steel
- Durable, food-safe surfaces
- Heat-resistant components
- Sustainable materials

Testing Protocols

- Extensive quality control
- Performance verification
- Compliance with international standards

The Human Element

Success in professional kitchens stems from perfect collaboration between:

Design experts Skilled craftspeople Qualified technicians Culinary professionals Project managers

Every Marrone kitchen represents the culmination of these diverse skills, united by a shared passion for culinary excellence.

Examples of Marrone Projects

To discover all our projects, visit www.marrone.it/storie-di-cucina



Complete customization according to client needs



Meticulous attention to detail in every installation



Perfect integration between functionality and design



Custom professional cooking block



Overview of a complete project

IGLU Professional Refrigeration

Excellence in Cold Innovation

IGLU is at the forefront of professional refrigeration, developing and producing a complete range of cooling and freezing solutions. As a flexible and reliable partner in creating professional foodservice environments of excellence, IGLU brings unparalleled expertise to the RH Corso Venezia project.

Our Philosophy

At the core of IGLU's mission is an unwavering commitment to excellence, founded on three fundamental principles:

Product Excellence

Providing reliable and efficient cooling solutions, designed to last and ensure optimal performance.

Service Excellence

Ensuring accurate and timely deliveries, respecting the timelines and specifications requested by our clients.

Support Excellence

Providing comprehensive after-sales support, ensuring that every IGLU product maintains its performance over time.

This dedication to total quality is maintained through continuous improvement and innovation, ensuring that every IGLU product meets the rigorous standards expected by premium brands like Restoration Hardware.

Premium Solutions

Front of House Excellence

Our front-of-house solutions combine sophisticated aesthetics with superior functionality, perfect for RH's refined environment:

Wine Displays

- Temperature-controlled environments
- Elegant presentation options
- Custom configurations available

Gourmet Storage Systems

- Meat aging and storage displays
- Cheese storage cabinets
- Pastry and chocolate displays

Beverage Solutions

- Premium beverage display systems
- Custom counter solutions
- Optimized temperature storage

Back of House Precision

Our back-of-house solutions are engineered for maximum efficiency, reliability, and performance:

Professional Storage

- High-capacity refrigeration units
- Energy-efficient freezer systems
- Modular cold rooms

Specialized Preservation

- Blast chillers for rapid cooling
- Dedicated storage for fish, meat, and dairy
- Chocolate and pastry storage units

Customized Solutions for RH

For the RH Corso Venezia project, IGLU offers a comprehensive approach to refrigeration that addresses all aspects of the culinary operation:

- Custom wine display solutions
- Specialized food preservation systems
- Energy-efficient refrigeration
- Seamless design integration
- Interior design aesthetics
- Operational workflows
- Space optimization
- Temperature requirements
- Energy efficiency goals

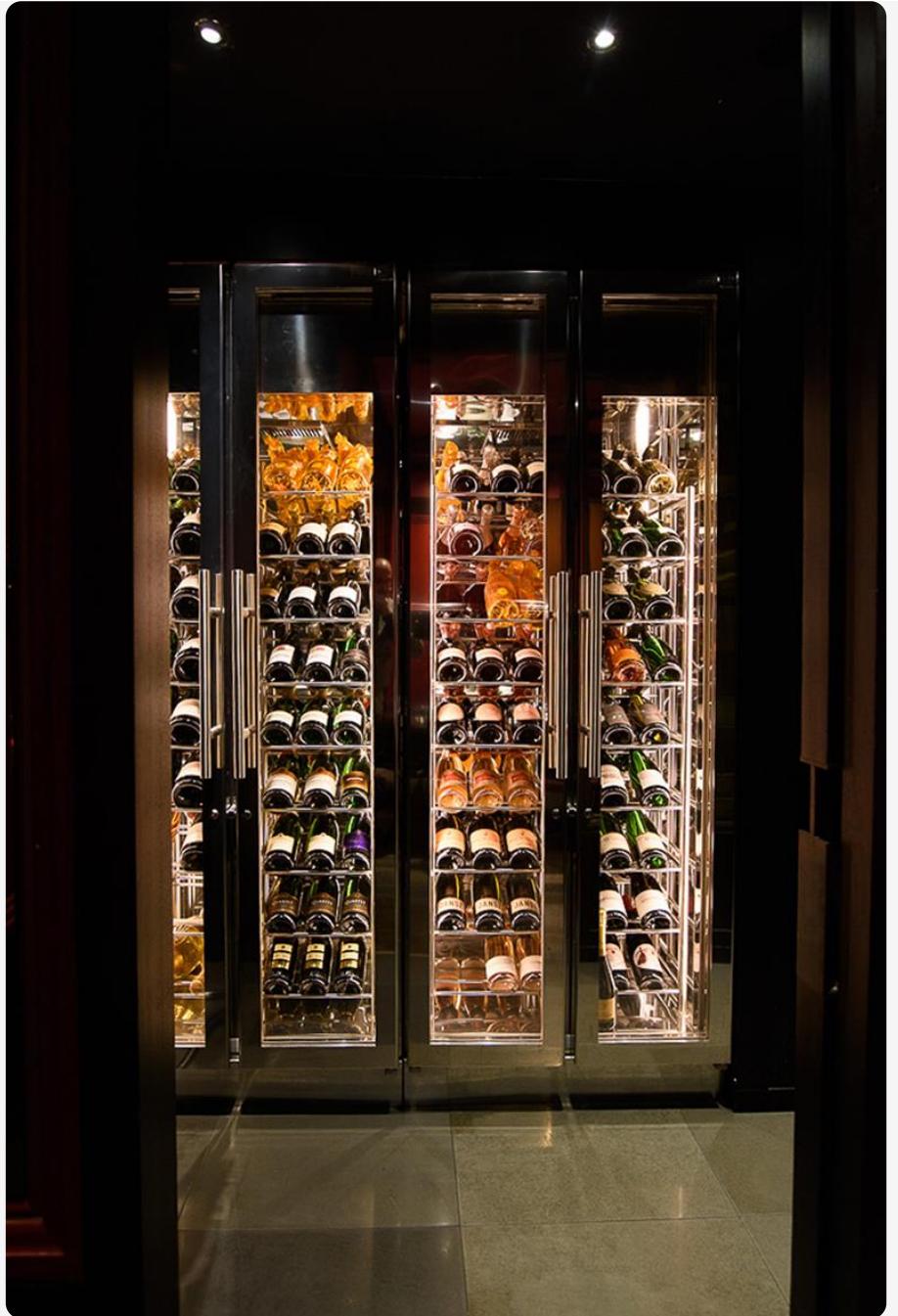
Our commitment to excellence aligns perfectly with RH's dedication to quality, ensuring that every refrigeration solution not only functions flawlessly but also enhances the overall gastronomic experience at RH Corso Venezia.

Examples of IGLU Installations

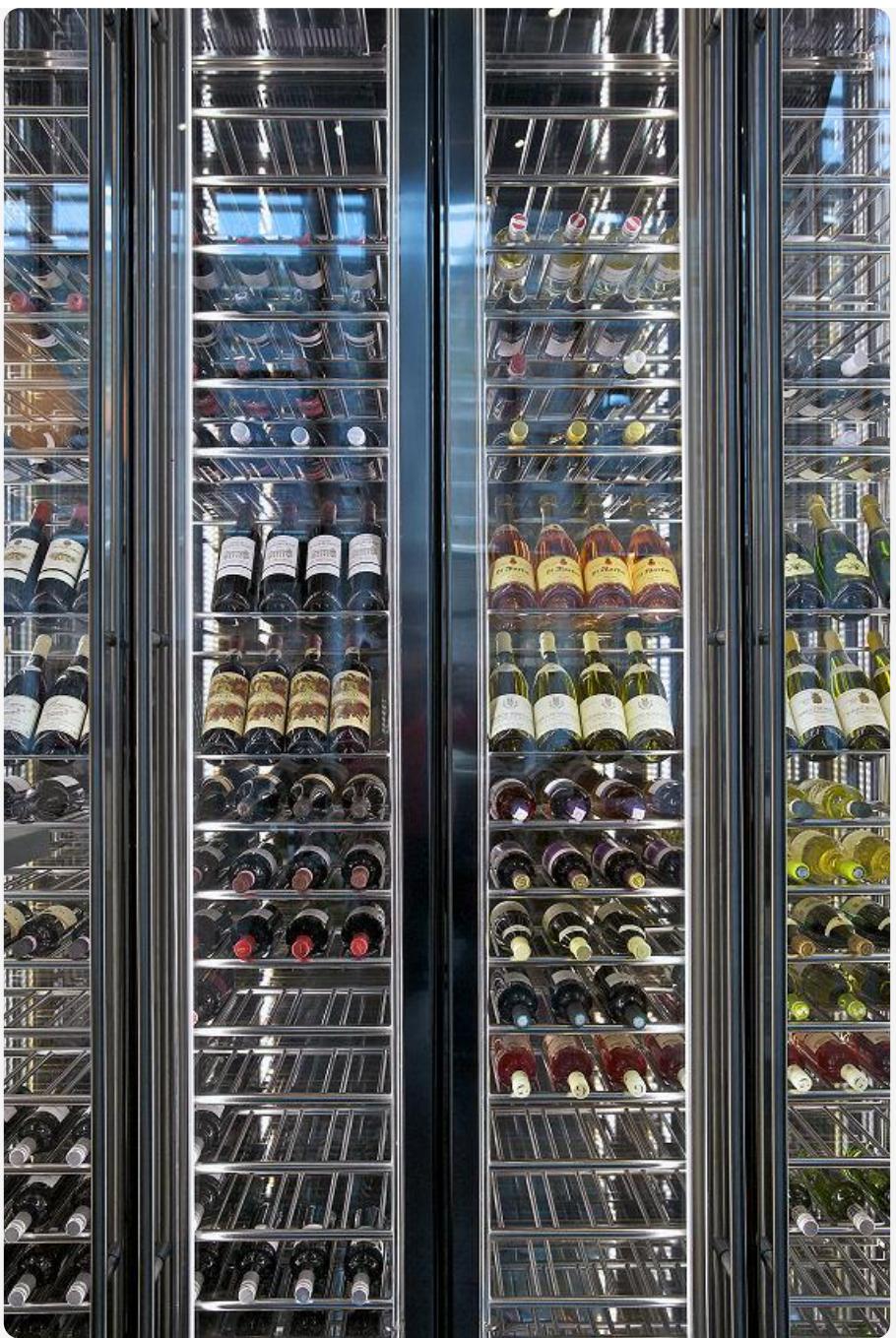
To discover all our projects, visit www.iglu.it/installazioni/espositori-vino



Customized wine storage solutions



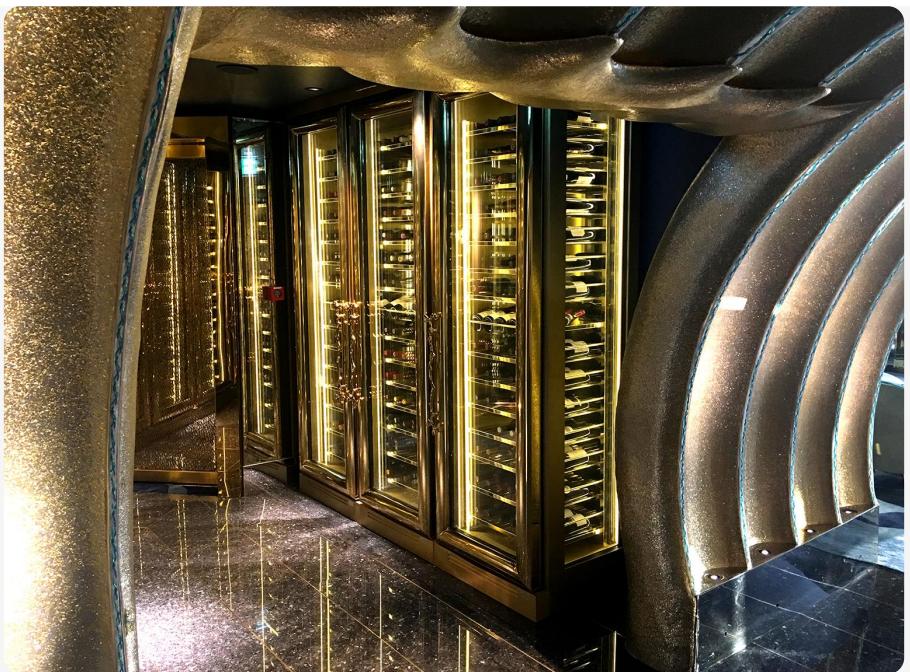
Perfect integration with the restaurant environment



Elegant design for food display



High-capacity wine storage solutions



Complete solutions for professional storage

Italfrigo Service

Trusted partner for installation and after-sales service

Heritage of Excellence

Founded in 1974, Italfrigo Service has evolved from a specialized provider of refrigeration services to a leader in professional kitchen solutions. Under the guidance of the new generation, we have expanded our expertise to embrace complete kitchen solutions while maintaining our core values of quality and reliability.

Our Expertise

- Design and implementation of complete kitchen solutions
- Installation and integration of professional equipment
- Specialized technical service and maintenance
- 7-day support availability
- Customized solutions for every type of environment
- Complete site management: from unloading goods to leveling
- Coordination of assembly and testing phases for all equipment

Strategic Partnerships

Our collaboration with industry leaders IGLU and Marrone Cucine allows us to offer:

- Customized professional refrigeration systems
- Personalized cooking installations
- Seamless system integration
- Complete project management
- Comprehensive after-sales support
- Innovative solutions for every culinary need

Operational Excellence

- Team of over 7 specialized technicians
- Fleet of 5 fully equipped service vehicles
- 24/7 emergency response capability
- Complete project management
- Expert installation and maintenance

Why Choose Italfrigo Service

- Over 40 years of industry experience
- Expertise in installations for luxury locations
- Comprehensive technical knowledge
- Strong partnerships with premium brands
- Proven experience with prestigious clients
- Dedicated support and maintenance

Notable Projects

Luxury Hospitality

Bulgari Hotel - Milano

- Complete kitchen installation
- Wine cellar implementation
- Technical support

Four Seasons - Milano

- Kitchen renovation
- Equipment installation
- Technical support

Premium Asian Cuisine

IYO

- Michelin-starred restaurant
- Complete kitchen supply
- Wine display installation
- Technical coordination and maintenance

Fine Dining Restaurants

Cracco - Milano, Galleria

- Multi-level kitchen installation
- Complex refrigeration systems
- Multi-location support
- Equipment supply and assembly
- Technical coordination

Ristorante Olmo - Davide Oldani

- Support to Marrone for complete installation
- Wine display installation
- Ongoing technical assistance

Kitchens for Prestigious Companies

Luxottica Showroom - Milano, Via Tortona

- Complete kitchen supply
- Site coordination
- Scheduled maintenance

Technical Specifications and Implementation

Technical details of RH Corso Venezia solutions

MARRONE Custom Cooking Monoblock - Specifications

Base Materials and Standards

- **Material Quality:** Exclusive use of 304 Stainless Steel
- **Finish:** Scotch Brite finish (very fine/ultra fine class) on all visible parts, with optional vibrated finish
- **Premium Options:** 316 Stainless Steel available, mirror-polished front edge
- **Compliance:** CE DIN 18865-9 Reference Standards

Premium Worktop Construction

- Single top in AISI 304 18/10 Scotch Brite stainless steel
- Thickness: 30/10 +20/10
- Front and side profiles: 55 mm top
- Integrated control panel (total height 250mm)

High-Performance Equipment Features

Induction Cooking Surface

- Energy efficiency: Up to 70% savings compared to traditional gas technology
- Remote positioning of induction generator in cold zone
- Forced ventilation system
- Premium CERAN-SCHOTT thermal glass

Electric Pasta Cooker

- AISI 316 corrosion-resistant stainless steel tank
- Overflow drainage system
- Boiling tank without elements
- Infrared heating elements in the under-tank cavity
- Precise temperature control
- Safety thermostat with manual reset
- Automated water control
- Access to safety system
- Digital control lock for cleaning

Professional Cooking System/Fry Top

- Food-grade nickel-chrome alloy construction
- Micro-channel surface for fat distribution
- Multi-sensor electronic temperature control
- Maximum operating temperature: 320°C
- Rapid heating: 300°C in 5 minutes
- Automatic water circulation system

Professional Fryer

- Precise temperature control (accuracy $\pm 3^\circ\text{C}$)
- Easy-to-clean tank with integral radius
- Steel-encapsulated temperature sensor
- Safety thermostat 215°C
- Perimeter oil collection
- Flush-mounted cover
- Baskets with folding handles

Salamander Station

- **Support Specifications:**
- Tubular construction Ø 80mm
- Internal power supply
- 18/10 stainless steel finish
- **Salamander Unit:**
- Dimensions: 570 x 530 x 500 mm
- 18/8 stainless steel construction
- Electronic temperature control
- Heating zone 550 x 370 mm
- 200°C in 20 seconds
- Adjustable height
- Power: 4.5 KW 400V

Professional Water System

- MARRONE 3/4" column
- Premium quality construction
- Stainless steel valve seats
- 360° swivel spout, 450mm with anti-drip

Structural Reinforcement - Thermproof™ Technology

- High heat resistance
- Superior torsional resistance (10 kg per cm²)
- Improved tensile strength (up to 48 kg per cm²)
- Advanced noise absorption properties

Storage and Structure

Cabinet Construction (DIN 18865-9 Standard)

- **HS Grade:**

- Sides and partial back in one piece
- Spot-welded back
- Micro-cut internal joints

- **H2 Grade:**

- Unified construction of base, sides and back
- R15 lower edges
- Spherical rear corners
- Spot-welded upper assembly

Technical Compartments

- **Generator Housing:**

- Ventilated cool area
- Easy access for maintenance
- Tool-free front filter removal
- Additional technical specifications:
 - Dimensions: 300 x 200 x 150 mm
 - Material: AISI 304 stainless steel
 - Filter: HEPA type, 99.97% efficiency at 0.3 µm

- **Central Technical Compartment:**

- Centralized connection points
- Protected electrical terminal block
- Integrated hot/cold water and drainage

Specialized Storage Features

- **Hinged Door Systems:**
 - Honeycomb door construction
 - Flush stainless steel handles
 - 180° opening capacity
 - Hidden magnetic closure
 - Tool-free door removal
 - H2 grade corner finish
 - Reinforced sides in AISI 304 CrNi 18/10
 - 3-level adjustable shelving

Quality Assurance and Support

- Comprehensive testing of all components
- Professional installation and calibration
- Detailed documentation and training
- Ongoing maintenance support
- Warranty coverage for all systems

Steelnovo Neutral Technical Furniture

Standards and Construction

- **Reference Standard:** DIN 18865-9
- **Range Specifications:** HS - H1 - H2 - H3
- **Material Quality:** Exclusive use of 304 Stainless Steel
- **Finish:** Scotch Brite finish (very fine/ultra fine class) on all exposed parts
- **Special Features:**
Thermproof™ metal alloy reinforcement for worktops

Premium Worktop Specifications

- **Standard Materials:**
 - Base Material: 304 18/10 Stainless Steel
 - Available Thicknesses: 1.0, 1.2, 1.5, 2.0 and 3.0 mm
 - Standard Finish: Scotch Brite
- **Premium Material Options:**
 - 316 Stainless Steel
 - Marble
 - Granite
 - Corian and Monolithic materials
 - Food-grade polyethylene

Thermproof™ Technology for Structural Reinforcement

- High heat resistance
- Superior torsional resistance (10 kg per cm²)
- Improved tensile strength (up to 48 kg per cm²)
- Advanced noise absorption properties

Worktop Design Specifications

• Standard Configuration:

- Height: 40 mm
- Front and side edges at 90°
- Anti-drip edge (length 15 mm, internal inclination 60°)
- Straight backsplash (H = 100 mm, thickness 20 mm)

• Custom Options:

- Height: 50 mm or custom specifications
- Front and rear edge radius R10
- Corner options: R30 or R100

Door System

Main Features

- Honeycomb core construction
- Flush stainless steel handles
- Welded stainless steel hinges
- 180° opening
- Tool-free removal for cleaning
- Hidden magnetic closure

Drawer System

- **Construction:**
 - Honeycomb front panels
 - Integrated flush handles
 - Radial body with safety edges
- **Guide System:**
 - Stainless steel with Delrin bearings
 - Silent operation
 - Dynamic load capacity 60 kg

Complementary Systems

Countertop Shelving

- **Available Types:**
 - Neutral or heated
 - Single/double level
- **Support Options:**
 - Square legs 30x30 mm
 - Round uprights 60 mm diameter
 - Mounting on technical side wall

Base Systems

- **Types:**
 - Removable stainless steel
 - Fixed stainless steel supports
 - Power center integration
 - Wall mounting
 - Compatible with masonry
- **Construction:**
 - 1.2 mm stainless steel
 - U-profile welded design
 - Integrated service channels

Refrigeration Systems

Refrigerated Units Range

- **Configurations:**
 - Self-contained and remote refrigerated tables
 - GN versions
 - Specific for pastry (600x400 mm)
 - Beverage storage
- **Dimensions and Standards:**
 - Depth: 590, 630 (snack only), 690 and 790 mm
 - Cabinet heights: 470, 660, 710, 760 and 830 mm
 - Compliance: H2 DIN 18865-9 Standard (versions 710 and 760)

Temperature Specifications

- **Gastronorm:** -2/+10°C and -15/-20°C
- **Pastry:** 0/+10°C and -15/-20°C
- **Beverages:** 4/+10°C
- **Tropical Classification:** +43°C

Additional Technical Features

- Cataphoresis-treated evaporator
- Removable condensate collection
- Interior lighting
- Membrane control panel
- Protected electronic components
- Door system with spring-free closing mechanism
- Tool-free replaceable magnetic gaskets
- Anti-condensation technology
- Reinforced drawer system compatible with GN
- On-demand defrost system
- Automatic condensate evaporation

IGLU - Refrigeration Systems

IGLU ATHENA Model - Wine Display

Installed in the WINE STORAGE and WINE BAR

• Dimensions and Capacity:

- Dimensions (W x D x H):
600mm x 600mm x
2120mm/2300mm
- Including 200mm
technical compartment
below
- With adjustable feet
- Capacity: 80 standard
bottles per display

• Temperature and Performance:

- Temperature range: +6°C/
+18°C
- Class 3 (25°C - 60%Rh)
- 230V/50-60Hz

Materials and Finishes

- Exterior in AISI304 stainless
steel, Satin finish where visible
- Interior in AISI304 stainless
steel, Mirror finish where visible
- Body in high-pressure
expanded polyurethane
- Sides and back in AISI304
stainless steel (not visible)
- Door with heated extra-clear
triple glass
- Insulated stainless steel frame
with magnetic gasket
- Nike handle in Aisi 304 steel
with satin finish

Functional Features

- Left-hinged swing door with automatic closure
- Mechanical lock
- 4 height-adjustable polished stainless steel shelves
- Shelves for vertical bottles
- Customized parametric thermostat in lower dashboard

Lighting and Refrigeration System

- Dimmable dynamic white LED (1800°K-6500°K)
- LED strips with diffusers and anti-UV lenses
- LED strips along vertical uprights without visible points
- Remote in R134a
- Evaporator hidden in the false ceiling
- Electrical and gas connections at the bottom
- Without automatic evaporation of condensate water
- (to be connected to centralized drainage)

IGLU CUSTOM Model - Refrigerated Display

Installed in the CHAMPAGNE BAR

- **Dimensions and Structure:**

- Total external dimensions (WxDxH): 1550x380x2900 mm
- Upper technical compartment - height: 50 mm (included in total height)
- Lower technical compartment - height: 150 mm (included in total height)
- Body foamed with high-pressure polyurethane

- **Materials and Finishes:**

- Exterior in AISI 304 stainless steel, painted finish effect to be defined
- Interior in AISI 304 stainless steel, Mirror finish where visible
- Right and left sides: blind in non-visible steel
- Back: blind in non-visible steel

Technical Features

- **Refrigeration System:**

- Evaporators integrated in vertical wall
- Temperature range: +6°C/+18°C
- Without automatic evaporation of condensate water
- Remote version to be connected to external condensing unit
- Approximate noise level 48dB
- Remote-Gas R134a

- **Doors and Accessories:**

- Reinforced hinging system with minimal visual impact
- 2 standard doors 60 mm thick with 90° block handle
- Door glass: 32 mm heated tempered glass
- Mechanical lock
- 2700°K LED bars on vertical corners with anti-UV lens diffuser
- Thermostat and electrical system: Carel base with remote control
- Interior setup: 2 plexiglass frames for vertical bottles

All technical specifications have been carefully selected to ensure maximum quality, efficiency, and durability over time. Each component has been chosen to offer exceptional performance in the high-level dining environment of RH Corso Venezia.

Implementation

A project of excellence for RH Corso Venezia

Excellence in Project Implementation

Marrone, in collaboration with its local dealer Italfrigo Service, guarantees maximum commitment and impeccable coordination for the realization of the Restoration Hardware Corso Venezia project, ensuring results that meet and exceed the high standards synonymous with the RH brand.

Project Management

- Expert coordination
- Timeline management
- Quality control
- Resource optimization

Installation Process

- Professional teams
- Certified installation
- System integration
- Performance verification

Coordinated Project Management

To optimize the installation process and ensure perfect integration with other ongoing work, Marrone and Italfrigo Service will operate as a unified point of contact for RH, directly managing coordination with all on-site personnel. This strategic approach ensures:

- Efficient workflow management
- Minimization of operational challenges
- Precise adherence to timelines
- Perfect integration of all components

Local Support and Expertise

Italfrigo Service, with its established presence in the area, provides:

Immediate Support

- Immediate and continuous technical support
- Extended availability including weekends for extraordinary needs
- Front-line installation supervision
- Precise assembly of customized and self-supporting equipment

Technical Support and Documentation

- Provision of executive drawings developed by Marrone for hydraulic systems
- Technical documentation for electrical installations
- Detailed specifications for the drainage system
- Complete technical documentation for operational layout
- Consultation for perfect integration with RH's architectural vision

Logistics and Permits Management

Italfrigo Service will handle the complete coordination of all logistical aspects related to the delivery and installation of equipment:

- Coordination of equipment unloading with dedicated vehicles
- Management of public space occupation procedures
- Obtaining all necessary permits from local authorities
- Detailed planning of delivery timelines
- Logistical organization to minimize impact on the construction site
- Coordination with other suppliers and operators on site

Turnkey Solution

Marrone and Italfrigo Service are committed to providing:

- Installation of premium quality equipment
- Complete turnkey service
- Perfect operational integration
- Excellence in every detail
- Complete project management

Our dedication extends beyond equipment supply to ensure that RH receives an exceptional result, with every aspect managed to perfection, allowing focus on core business while we handle all technical and operational aspects of kitchen implementation.

Services Included & Final Offer

A complete package of professional services for RH Corso Venezia

Complete Service Package

Our assisted sale includes a comprehensive suite of professional services:

Site Analysis

- Detailed site surveys
- Precise measurements
- Architectural integration assessment
- Space optimization studies

Layout Development

- Functional flow optimization
- Space efficiency planning
- Ergonomic workspace design
- Operational flow planning

Custom Equipment Design

- Detailed technical drawings
- Material specifications
- Finish selection
- Integration planning

Complete Technical Documentation

As part of our commitment to excellence in the RH Corso Venezia project, we provide extensive technical documentation covering all aspects of construction and installation:

Connection Diagrams

- Water systems
- Drainage systems
- Electrical systems
- Operational flow diagrams

Technical Specifications

- Detailed equipment specifications
- Material certifications
- Installation guidelines
- Customized operating manuals

Project Coordination

MARRONE, in collaboration with Italfrigo Service, will oversee the complete development of the executive project, ensuring:

- Perfect integration of custom solutions
- Perfect alignment of self-supporting equipment
- Optimal operational flow
- Adherence to RH premium standards
- Efficient timeline management
- Coordination with other suppliers

Project Implementation

Implementation Support

- On-site coordination
- Equipment installation
- System integration
- Quality assurance
- Performance testing
- Calibration and fine-tuning

Post-Installation Support

- Technical consultation
- Maintenance programs
- Emergency response
- Performance optimization
- Staff training
- Ongoing technical assistance

Final Offer

The complete final offer will be formulated based on the approved executive project, incorporating:

- | | |
|--|--|
| <ul style="list-style-type: none">• Detailed technical specifications• Premium material selections• Custom fabrication details | <ul style="list-style-type: none">• Installation timeline• Support services• Warranties and certifications |
|--|--|

All services listed above are included in our proposal and will be initiated upon acceptance of the offer, ensuring a seamless transition from planning to execution for the RH Corso Venezia project.

Partnership for Excellence

Creating the Future of Culinary Excellence at RH Corso Venezia

Commitment

Dedicated to delivering excellence

Innovation

Cutting-edge solutions

Support

Complete after-sales service

Partnership Value

Our collaboration offers RH:

- Combined expertise of three industry leaders:
 - MARRONE Custom Cooking
 - IGLU Professional Refrigeration
 - Italfrigo Service
- Proven excellence in luxury locations
- Dedicated local support
- Turnkey solution from design to implementation
- Made in Italy quality guarantee

Industry Recognition

Our partnership brings together companies recognized for:

Prestigious Collaborations

- Michelin-starred restaurants
- Luxury hotel chains
- High-end retail dining
- Exclusive private clubs

Technical Excellence

- Premium materials and craftsmanship
- Innovative design solutions
- High energy efficiency systems
- Sustainable practices
- Cutting-edge technology

Why Choose Us

Expertise

- Decades of combined experience
- Specialized in luxury environments
- Leadership in technical innovation
- Proven experience with prestigious brands

Commitment

- Dedicated project management
- Attention to every detail
- Long-term partnership approach
- Continuous support and maintenance

Investment Overview

The final proposal includes:

- | | |
|--|--|
| <ul style="list-style-type: none">• Detailed technical specifications• Premium material selections• Custom fabrication details• Installation timeline | <ul style="list-style-type: none">• Support services package• Warranty terms• Investment details |
|--|--|

Next Steps

Approval Process

1. Review and approval of proposal
2. Detailed design development
3. Finalization of technical specifications
4. Production start
5. Installation planning
6. Project execution

Project Timeline

- Design phase
- Production period
- Installation schedule
- Testing and commissioning
- Staff training
- Opening support

THANK YOU

For your attention

We are available for any further information or clarification regarding the RH Corso Venezia project.



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