



MARRONE
+
MESUBIM

Culinary vision perfected

Designed and Made in Italy

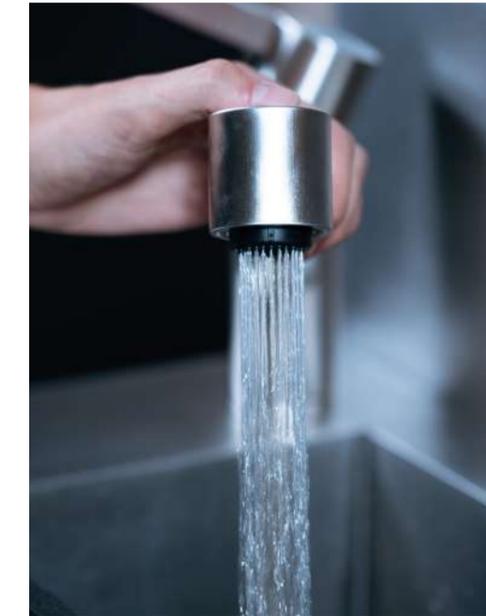
C2



MARRONE + MESUBIM

“The C2 embodies our relentless effort to push the limits of precision and organisation in the kitchen”

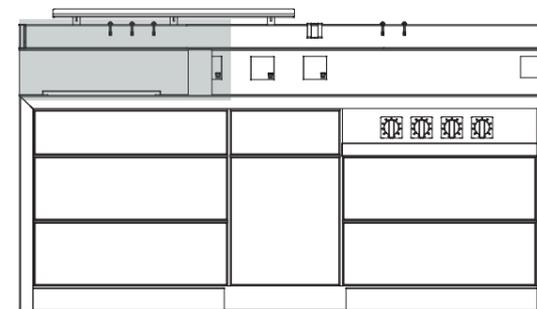
Joshua Latner, Designer



The C2 takes our pioneering vision and extends the opportunities of kitchen design. Lighter. Compact. Purposeful and beautiful. Professional yet comfortable.

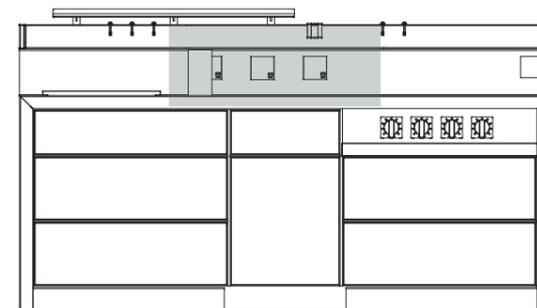


WASH



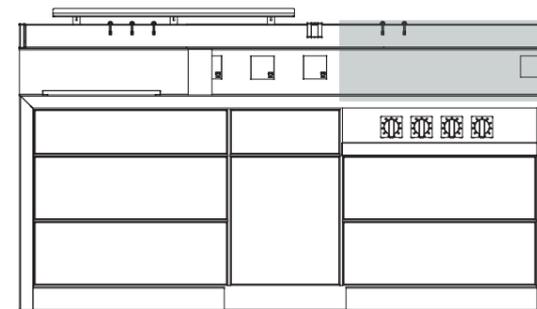
Our ingenious sink has a sliding board for cleaning food, with a sliding wet basket below to hold washed ingredients or discarded trimmings. A Dornbracht water tap make it easy to clean and rinse, while there's a separate utility box to hold cleaning products.

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 stainless steel shelf moves across the back of the counter and provides easy access to frequently used ingredients, while the electromagnetic chef's drawer below waist height holds and locks knives.

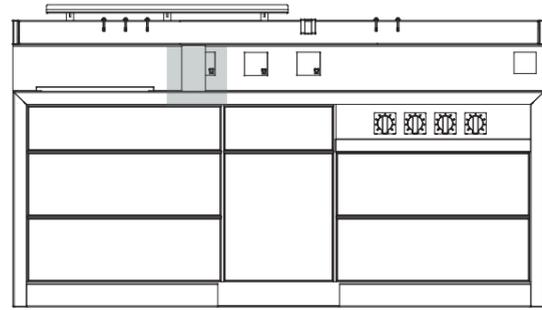
COOK



Equipped with semi-professional powered induction (up to 3kW per hob), operated by advanced temperature controls offering perfect accuracy. A utensil holder is conveniently placed next to the cook top to keep your spoons clean.

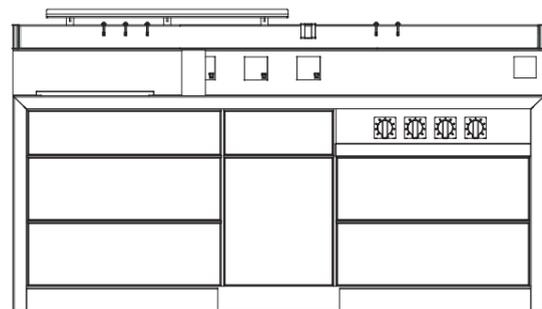


SOUS VIDE



As a pioneering home culinary system, the C2 incorporates many distinctive and advanced features. The professional sous-vide tool is one. This seamless water bath is built into the counter in the cutting area, complete with stainless cover, and a covered plug, usb port. A remote button system fills the sous-vide with water, enabling the perfect execution of healthier, tastier and more accurate cooking.

SOUND



An option of integrated speakers by K-array premium audio system positioned on the backsplash demonstrate the brands ambitions to think outside the box. 2 small speakers sit at each side of the counter while the 12" subwoofer must be installed seperately in the kitchen.

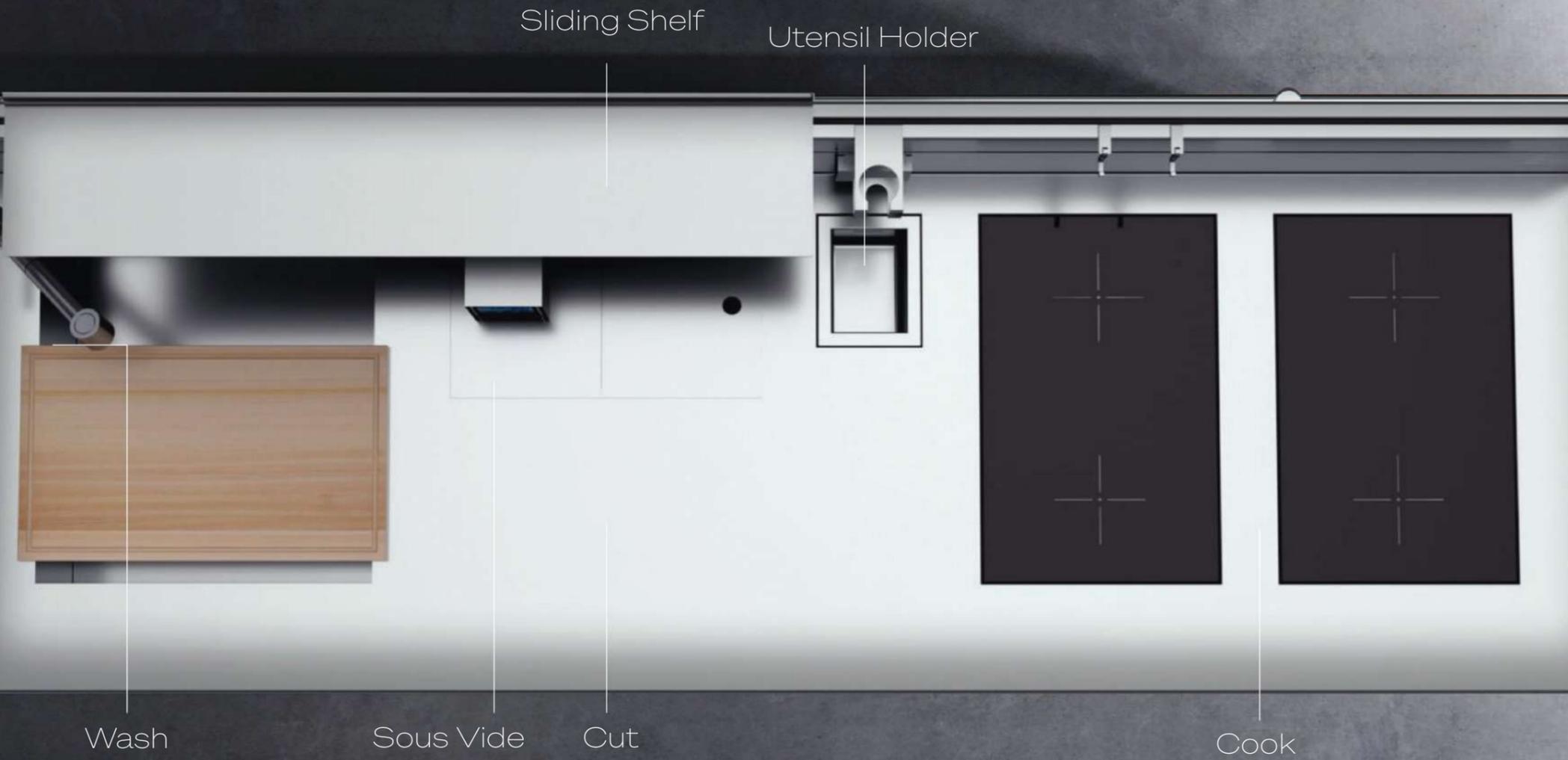
WASH-CUT-COOK-SOUS VIDE-SOUND

Inspired by Mesubim's culinary vision, the C2 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.



TECHNICAL SHEET

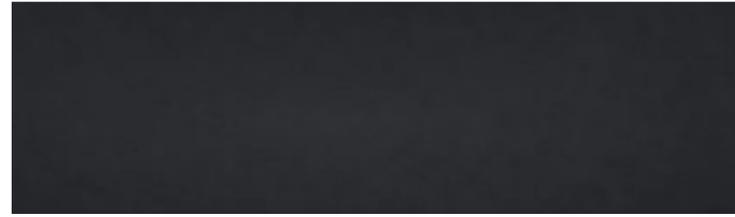


A.	750mm	9.53 inches	C.	2200mm	86.61 inches
B.	900mm	5.43 inches	D.	1195mm	47.05 inches

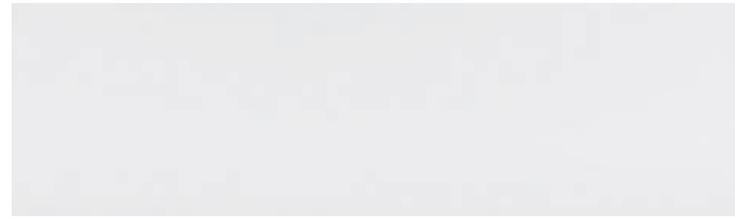
Custom marble by Margraf SpA
plus many more



Black matte glass or
frameless stone

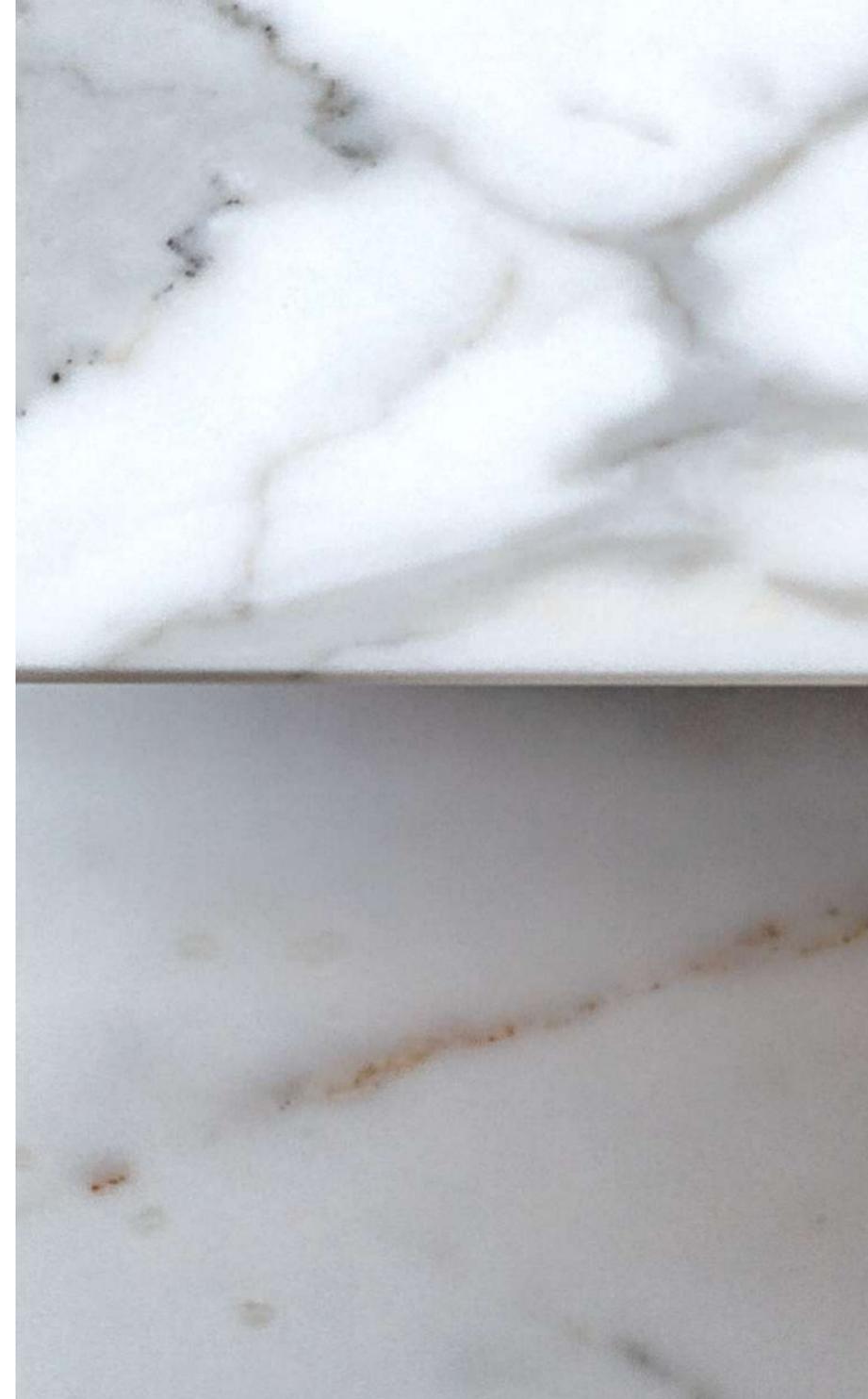


White matte glass or
frameless stone



Optional 2.1 sound by K-array Pro.
Audio can be integrated.

Choices on Sous Vide water circulators



2.1 SPEAKERS | K-ARRAY



Materials
Seamless hand-made
stainless steel

Induction
Four big zones with
up to 12kw induction

Speed
Turbo charged induction

Installation
Arrives as a fully built unit,
easy to install

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

Cooking
18 culinary features

Width
2200mm

Height
1195mm

Depth
750mm

Panels
Black/white matte glass,
stone or custom

Lighting
Led lights 3000k

Certifications
Fully certified to use
in all countries

DORNBRACHT | ENO



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

The C2 can be integrated into the unique design of any kitchen, fitted between your kitchen furniture and cabinets.

It can replace an old fashioned stove or work alongside. The final vision is yours.



MARRONE

+

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