

Kitchen Innovation and Inspiration from Marrone + Mesubim

Ground-breaking Italian kitchen designers unveil their brand-new look-book and interactive website that showcase their iconic culinary systems



Friuli-Venezia Giulia, Mar 28, 2020 ([Issuewire.com](https://www.issuewire.com)) - This week sees the official reveal of Marrone + Mesubim's inspiring new **look-book** and website. The look-book is designed to communicate the exceptional quality of Marrone + Mesubim's culinary systems. In particular, the **iconic C3** which is proving to be of unprecedented interest to interior designers and architects worldwide.

Marrone + Mesubim's new look-book allows specifiers, designers and architects to truly engage with the C3 in terms of its **function and form**, communicating in depth its extraordinary capabilities and remarkable quality of design. The new website has a state-of-the-art configuration tool which allows customers, designers and architects to build-online, in real-time, their very own bespoke C3 culinary system.

The C3 was developed for the serious food lover, providing a highly functioning professional kitchen system for the home environment. Marrone + Mesubim's pared-back approach to kitchen design places **power and productively** at the centre of the culinary experience.

Inspired by the minimise-to-maximise concept, the C3 combines the very best kitchen components within a one-piece 3-metre professional culinary system.

Breaking the mold of classic kitchen design, the C3 boldly breaks down the cooking process into three simple elements '**wash – cut – cook**'.

The new super sleek look-book provides **visual inspiration** clearly defining the **unique culinary** offering provided by Marrone + Mesubim. The lookbook and video demonstrations are both available to download at Marrone + Mesubim's new website www.marronemesubim.com

Marrone + Mesubim appointed London based design agency 'Hey Big Man' to create the inspiring look-book which allows clients to envisage the various options and configurations available with the C3 culinary system.

Celebrating the contemporary 'wash – cut – cook' concept, the C3 culinary system strips back the cooking experience into cerebral components that simplify and streamline the creative experience.

'Wash – Cut – Cook' with the C3 by Marrone + Mesubim

The **wash** section is the start of the process: a sliding board to clean vegetables, fish and meat; below this is an integrated basket to hold the cleaned produce with full handwashing facilities set at the rear, with a Dornbracht water tap and flexible hose to make all these processes easy; sous vide is conveniently situated next to the sink.

The **cut** section comes next: centred in the run of the three-metre counter is the mise-en-place area with a Corian condiment shelf and an eye-level customisable chef's drawer to hold your precious knives securely and safely.

Finally the **cook** section: equipped with a choice of a professional-grade powerful 5kW induction or 20,500 BTU/h gas burners; a pot filler directly above for ease of pan filling; a Bamix hand-held mixer holder for immediate emulsification of sauces, and an integrated spoon holder with water circulation to keep utensils immediately re-useable.

www.marronemesubim.com

Notes to Editors/Agents

For any photos used in this release or for further media enquiries including press/B2B trips please contact Sharon Finnigan-Kilby at Arthouse PR, tel: +39 334 599 5702 email: info@arthouse-pr.com



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