



domina Pro|900

modular cooking





50 years of experience at the service of catering professionals

MBM is a world-class manufacturer of professional catering equipment.

Since 1972, the year the company was founded, **MBM** has distinguished itself for the quality and reliability of its products and the ability to offer its customers a complete value proposition.

Pre-sales service and customer assistance, communication and marketing support, ever-present after-sales assistance and original spare parts are professional values that distinguish **MBM** both in Italy and internationally.

With a production plant of 17,000 square meters, 16 production lines, **MBM** establishes itself as a reliable and flexible partner, able to assist its customers at 360°.



1972

MBM was born as a family company that produces professional kitchens, and began to make itself known for the reliability and excellent quality/price ratio of its products.

1980-1990

The product range is expanding more and more and MBM acquires numerous market shares, also abroad.

1998

MBM becomes part of the Eurotec Srl group.

2000

MBM joins ITW - Illinois Toolworks multinational group, world leader in Food Service Equipment.

domina Pro | 900



Tradition is renewed

The new **domina Pro|900** is renewed in design without losing the distinctive features that have made Domina recognizable on the world market. A new design with more ergonomic and elegant lines, with a decisive cut that gives a strong signal of modernity and elegance.





domina Pro|900

The real value for your kitchen

Careful to customer needs and market trends, **domina Pro|900** represents an evolution designed to give a concrete response to customer needs and a unique offer of robust, performing, easy to use and easy to maintain machines.



| Solidity

- **New knob and handles**
starting with the finer details, to secure robustness
- **Bottom in stainless steel**
to make the machine more resistant
- **New design structure**
to guarantee maximum solidity
- **IPX5** to guarantee protection to all our components and the durability of our machines



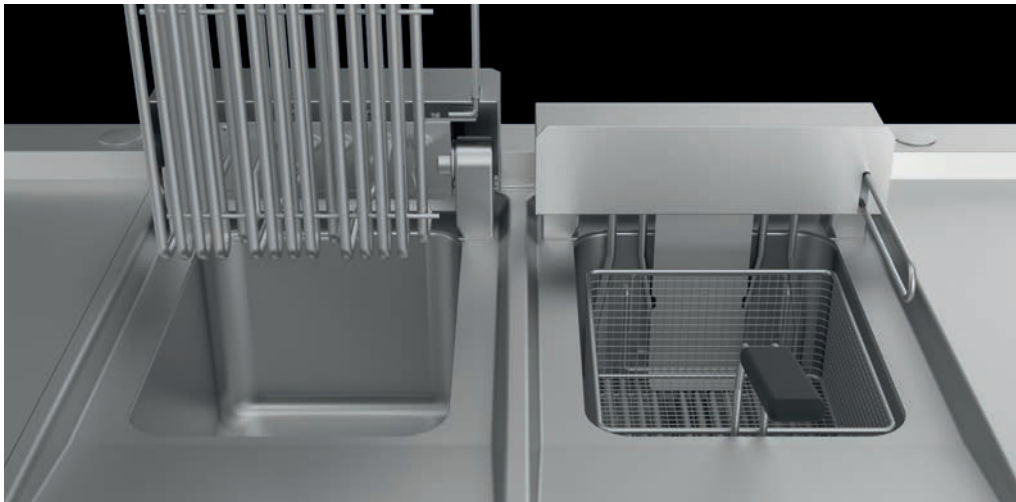
| Performances

- **High power burners**
with 60% certified efficiency
- **New powerful frytop**
to guarantee better uniformity
- **New electric fryers**
to ensure maximum reactivity
- **New lavastone grids with levels**
for superior cooking results



| Cleanability

- **New electric fryers with tilting heating elements** for ease of cleaning of the tank
- **Limited number of screws** for smooth and wipeable surfaces
- **New frytop built in with removable backsplash** to improve the cleaning procedure
- **Removable bottom** to facilitate cleaning the area underneath the machines

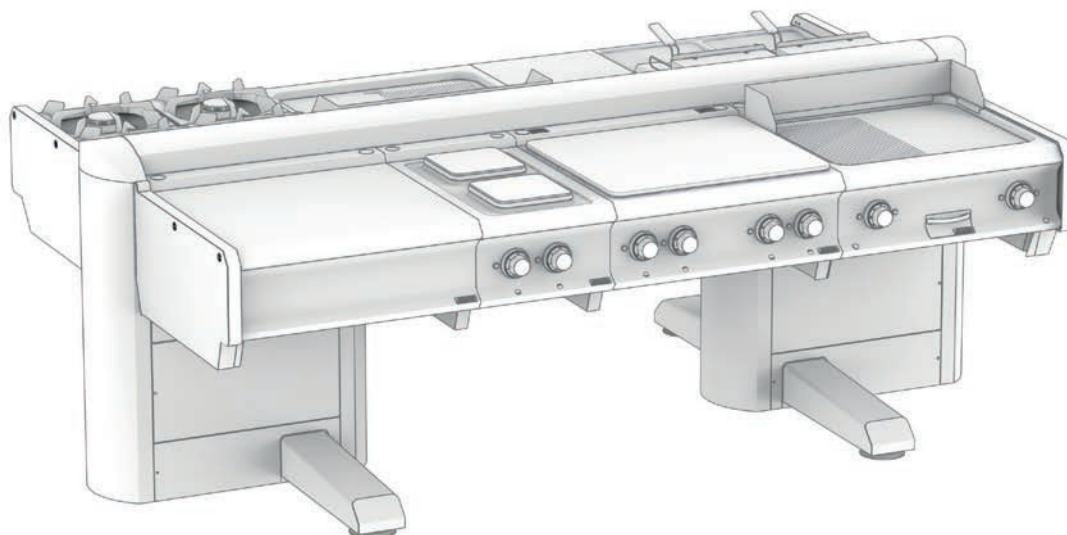


| Ease of maintenance

- **New chimney without screws** easily removable
- **Rear technical compartment** to facilitate connection to utilities
- **New head-to-head connection** for speedy and uncomplicated installations
- **Removable bottom** to allow easy access to the lower part of the equipment



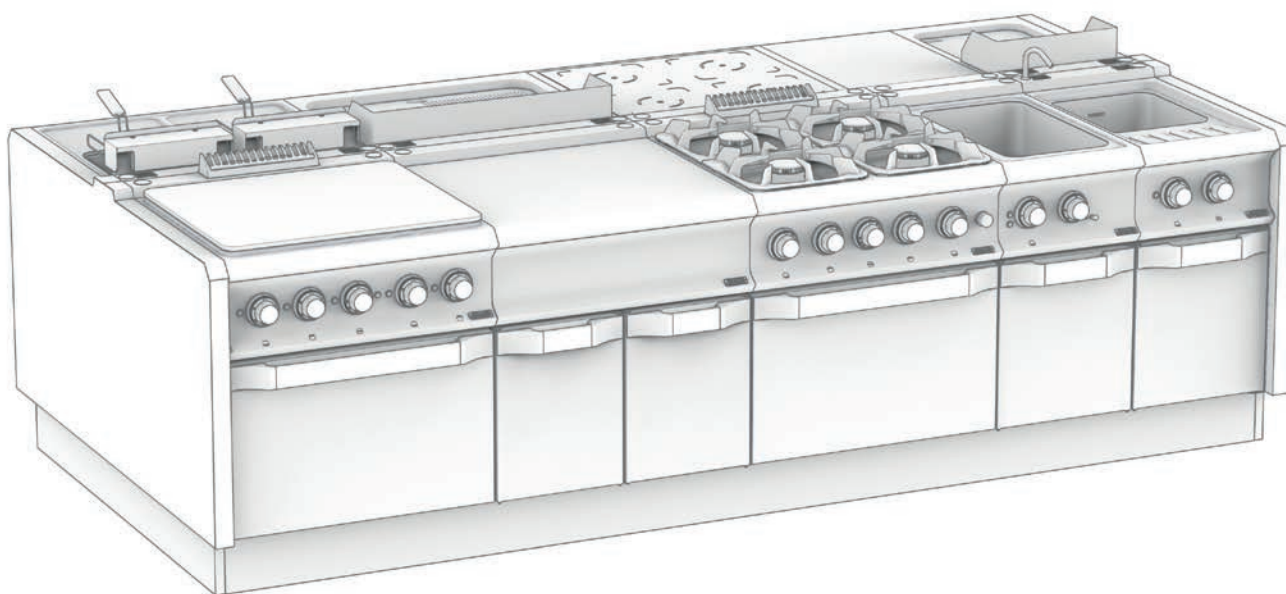
domina Pro|900



Install **domina Pro|900** according to your needs:

totally modular, it allows you to customize and make the best use of any space, by creating installatinos on one line or back to back (which can also be combined with the elements of the **domina Pro|700**) to double productivity in the kitchen.

It is possible to create monobloc solutions, on height-adjustable feet or on wheels, central or wall-mounted suspended solutions that guarantee maximum cleanability.



As you like it

You can choose between different colors with professional anti-scratch painting, resistant to high temperatures.



RAL 3003



RAL 5005



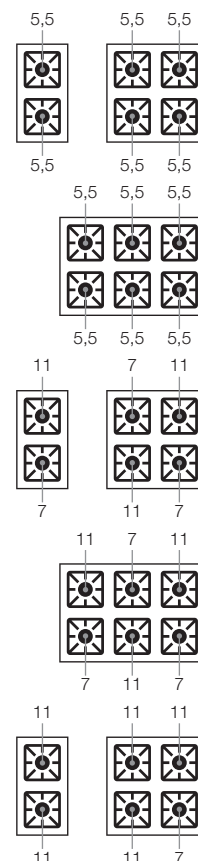
RAL 9005

A complete series of accessories is available to customize **domina Pro|900**, including the new end panels that give the structure an elegant design and greater solidity, perimeter handrails, plinths, wheels, water columns, to make the kitchen fully operational according to the your needs.



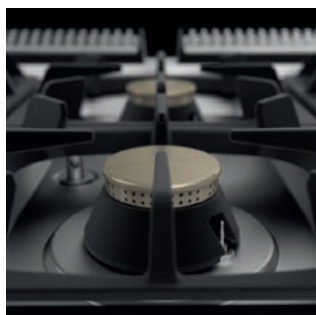


Flex Burners power (kW)



Range Features

Flex Burners with brass burner caps and self-stabilizing flame, to cook safely and for simpler maintenance. 5.5/7 kW burners has an adjustable power range from a minimum of 1.5 kW to a maximum of 5.5 / 7 kW; 11kW burners has an adjustable power range from a minimum of 2 kW to a maximum of 11 kW, to get maximum flexibility. The pilot flame is protected inside the main burner. The placement of the burners allows use of pans up to 40 cm in diameter. The single cast iron pan support are dishwasher-size.



Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Cast iron pan support, extremely robust
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

- High power Flex Burner: of 5.5/7/11 kW
- 60% certified efficiency
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking
- Electric ignition (option) to optimize the use of burners

Cleanability

- Watertight pressed worktop, pressed edges and moulded top to facilitate cleaning operations
- Drain kit (option) to facilitate the cleaning of the pressed worktop
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

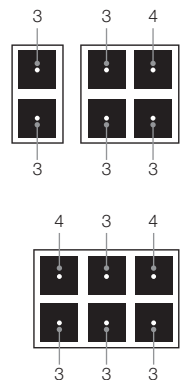
Gas oven: 7 kW burner (10 kW for maxi oven) with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

Electric oven: 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.





Electric plates power (kW)



Range Features

The cast iron fast-heating hot plates with safety device to prevent overheating are watertight fixed to the worktop. Squared plates with dimension 300x300 mm and power 3 and 4 kW.

Indicator lights show when each hotplate is working.

Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

Electric oven: 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.



Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

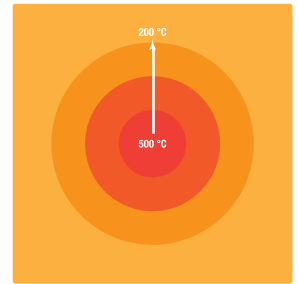
- Fast-heating hot plates from 50 to 400 °C
- 6 (+1) position switch to regulate the power of each plate

Cleanability

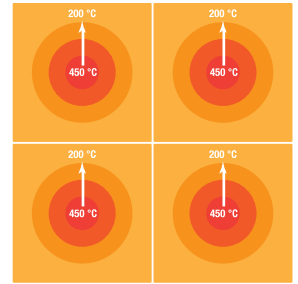
- Watertight pressed worktop, pressed edges and moulded top to facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components



Isothermal zones for differentiated cooking



Isothermal zones for differentiated cooking (mod. TPE99A - TPE99T)

Range Features

The cooking plate with a surface area of 50 dm² is in cast iron (10 mm thickness).

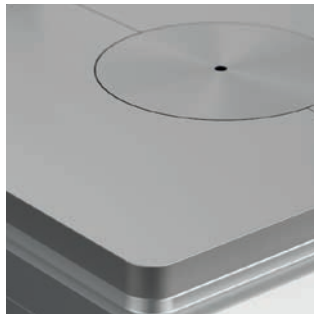
For gas versions, the 12 kW stainless steel burner is placed under the removable central ring. Piezo-electric ignition and thermostatic control. For electric versions (14 kW), the cooking plate is unique but has 4 cooking zone with independent control.

Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

Gas oven: 7 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

Electric oven: 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.



Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Cast iron cooking plate, 10 mm thickness for gas versions
- Smooth steel cooking plate, 15 mm thickness for electric versions
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

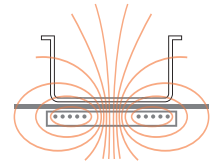
- Gas versions: possibility to differentiate cooking, temperature range from 500 °C in the centre to 200 °C in the edges
- Electric versions: independent thermostatic temperature control for each cooking zone, from 80 to 450°

Cleanability

- Worktop with pressed edges for liquid collection facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components



The heat is transmitted only to the bottom of the pan for a more comfortable working environment

Range Features

The sealed 6mm ceramic top offers high cleaning comfort thanks to the flat surface and cleanability of glass ceramic. It is watertight fixed to the worktop, preventing any liquid infiltration.

The cooking surface only heats up when in direct contact with induction friendly pans and pots, and the amount of heat is proportional to the surface of contact. The zone of the cooking surface not in contact with the pan remains deactivated and thus cold allowing a more comfortable working environment (lower heat emission) and a energy savings equal to 50% compared to traditional stoves. Each inductor has 6 different power levels and an indicator light shows when the top is in operation.



Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

- Cooking zones Ø 270 mm and 5 kW
- 6 levels of power setting, for special or delicate cooking

Cleanability

- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

Fry top

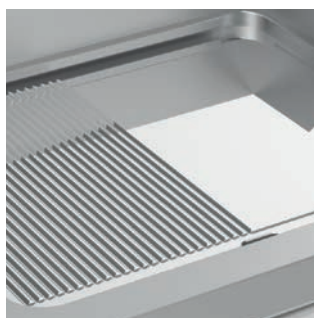
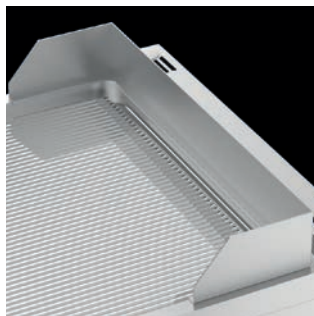


Range Features

The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm.

Teflon cap (as option) easy to remove to facilitate the cleaning operations and the discharge of grease into a removable stainless steel basin with capacity up to 2.5 liters. In 70 cm models it's possible to differentiate cooking thanks to independent gas burners/electric heating elements.

The chrome finishing allows to cook different foods in succession without the risk of transferring smells and flavors, thus avoiding having to clean the griddle plate between different cooking. More than facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable.



Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- 15 mm thickness smooth steel cooking plate, polished or solid chrome finish
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

- Temperature uniformity and precise thermostatic control from 145 to 290 °C (gas versions), and from 75 to 290 °C (electric versions), to cook also delicate food
- Possibility to differentiate cooking to optimize the cooking workflow

Cleanability

- New built-in cooking plates, welded on top to guarantee maximum cleanability
- New removable splashguard (optional) to facilitate cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for an immediate access to components



Range Features

The cooking grid is cast iron made, double face meat/fish. An extractable stainless steel drawer collects grease during cooking. Full modules have independent heating elements to allow different cooking.



Solidity

- 2 mm worktop in AISI 304 18/10 stainless steel
- Robust cast iron grid
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

- Double face cast iron grid meat/fish
- Grids lifting kit available as accessory to allow greater slope and differentiate the temperature cooking

Cleanability

- The three sides splashguard contains greases during cooking
- Briquettes available as an accessory, they are easy to clean and release less fumes into the environment
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

Fryers



Range Features

The 18/10 AISI 304 stainless steel tanks are moulded and continuous-welded with rounded corners for easy cleaning and sanitification.

All models have safety thermostat and thermostatic temperature control to keep the oil temperature within safety parameters. A large front drainer for greater ease of use and cleaning. The used oil outlet system is simple and safe with an oil collection tank with stainless steel filter. Versions with digital display (FRBE94AD - FRBE98AD) are equipped with automatic melting, allow precise control of the oil temperature, the setting of the cooking time and the setting of automatic programs to set and speed up the most frequent cooking. The HP model also ensures maximum reactivity essential to get high productivity in small spaces.



Solidity

- 2 mm worktop in AISI 304 stainless steel
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

- Thermostatic temperature control from 105 to 185 °C (electric versions) and from 110 to 190 °C (gas versions)
- Large cold zone to keep the quality of the oil unchanged longer

Cleanability

- Tilting heating elements, to allow a perfect cleaning of the tank
- Moulded and continuous-welded tank to facilitate the cleaning operations
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components



Range Features

The moulded tanks are in AISI 316 anti-corrosion stainless steel, with rounded corners for easy cleaning. The optional pasta baskets are in AISI 304 18/10 stainless steel with thermal handle. Electro-valve and external tap for water loading.

Gas versions: stainless steel burner with self-stabilizing flame. Thermocouple safety device connected to the pilot flame. Piezo-electric burner ignition.

Electric versions: electric heating elements in armoured stainless steel; power adjustment with four position switch; control of the temperature with operating and safety thermostat.



Solidity

- 2 mm worktop in AISI 304 stainless steel
- Moulded and continuous-welded tanks
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

- Gas versions: high power stainless steel burner, outside the tank
- Electric version: heating elements inside the tank to increase the efficiency

Cleanability

- Moulded edge for collection of liquids and to facilitate cleaning
- Limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

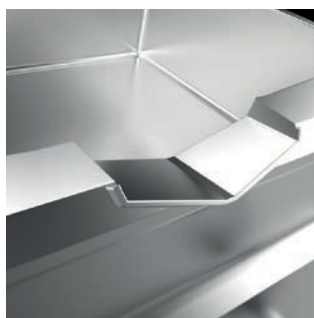


Range Features

The tank has AISI 304 18/10 stainless steel walls and bottom, rounded corners and the shaped front part to facilitate unloading and cleaning operations. The stainless steel lid is balanced and has strong stainless steel AISI 304 hinges. Easy manual tilting of the tank through an ergonomic front handle. Water load tap placed on the front of the unit.

Gas versions: stainless steel burner with multiple arms for even more heat diffusion; gas valve with thermocouple, thermostatic temperature control (90-320 °C).

Electric versions: armoured heating elements in stainless steel on the external bottom of the tank; thermostatic control (50-300 °C).



Solidity

- 2 mm worktop in AISI 304 stainless steel
- New stainless steel structure guarantees maximum robustness and solidity to the machine
- Stainless steel lid with strong hinges
- Designed with a water protection IPX5

Performances

- Temperature thermostatic control. From 90 to 320 °C (gas version), from 50 to 300 °C (electric version)

Cleanability

- Easy to clean top tanks to the complete tilting of the tank
- Rounded corners facilitate the tank cleaning
- Limited number of screws to have surfaces without obstacles

Ease of maintenance

- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

Boiling pans



Range Features

The tank sides and the interspace are in AISI 304, the bottom is in AISI 316 for greater resistance to corrosion. The AISI 304 lid ensures minimal loss of steam and heat (double insulation lid is available as option to guarantee better thermal insulation). Hot and cold water tap with swivel nozzle is placed on top of the worktop. Indirect heating generated by the low pressure steam of the interspace water evenly heats the surface of the container. Interspace water-level viewer in the front panel.

Gas versions: stainless steel tubular burner with self-stabilizing flame. Pilot flame with thermocouple safety device. Piezo-electric ignition of the pilot. Safety valve with pressure gauge.

Electric versions: power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge.



Solidity

- 2 mm worktop in AISI 304 stainless steel
- Anti-corrosion AISI 316 stainless steel tank's bottom
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

- Temperature thermostatic control allows delicate cooking

Cleanability

- Moulded watertight worktop, jointsless, with rounded corners, facilitate the top cleaning
- The tank structure allows perfect and fast cleaning
- The drain tap filter easily removable and very easy to clean
- Limited number of screws to have surfaces without obstacles

Ease of maintenance

- No need to empty the tank before maintenance operations thanks to the new front panel which avoids to remove of the drain tap
- Inspectable drain tap to facilitate ordinary cleaning operations
- New chimney without screws quickly removable
- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components



| Range Features

The AISI 304 stainless steel tank is moulded and continuous-welded. Electric heating with armoured stainless steel elements, set on the external bottom of the tanks and controlled by a thermostat.



Solidity

- 2 mm worktop in AISI 304 stainless steel.
- Stainless steel bottom to guarantee better resistance
- Designed with a water protection IPX5

Performances

- Thermostatic control 0 - 90 °C

Cleanability

- Tank with rounded corners easy to clean
- Smooth surfaces, absence of chimney and limited number of screws to have surfaces without obstacles
- Removable bottom to facilitate cleaning the area underneath the machines

Ease of maintenance









- Rear technical compartment to facilitate connection to utilities
- Quick removal of the front panel for a immediate access to components

Gas range











IPX5

Model	External dimensions	Oven dimensions	Burners			Oven		Total kW	Supply	Gross weight Kg	Volume m³
	(LxPxH) cm	(LxPxH) cm	5,5 kW	7 kW	11 kW	Gas kW	El. kW				









on open cabinet

 FB94AXXS	40x90x85	-	2	-	-	-	-	11	-	51	0,5
 FB94AXL	40x90x85	-	-	1	1	-	-	18	-	51	0,5
 FB94AXXL	40x90x85	-	-	-	2	-	-	22	-	51	0,5
 FB98AXXS	80x90x85	-	4	-	-	-	-	22	-	80	1
 FB98AXL	80x90x85	-	-	2	2	-	-	36	-	80	1
 FB98AXXL	80x90x85	-	-	1	3	-	-	40	-	80	1
 FB912AXXS	120x90x85	-	6	-	-	-	-	33	-	113	1,4
 FB912AXXL	120x90x85	-	-	3	3	-	-	54	-	113	1,4

on oven










 FB98FGXXS	80x90x85	54x69,5x29	4	-	-	7	-	29	-	112	1
 FB98FGXL	80x90x85	54x69,5x29	-	2	2	7	-	43	-	112	1
 FB98FEXXS	80x90x85	54x69,5x29	4	-	-	-	6	22	400V/3N 50/60Hz	112	1
 FB98FEXL	80x90x85	54x69,5x29	-	2	2	-	6	36	400V/3N 50/60Hz	112	1
 FB98FGXXL	80x90x85	54x69,5x29	-	1	3	7	-	47	-	112	1
 FB912AFGXXL	120x90x85	54x69,5x29	-	3	3	7	-	61	-	153	1,4
 FB912AFEXXS	120x90x85	54x69,5x29	6	-	-	-	6	33	400V/3N 50/60Hz	153	1,4
 FB912AFEXXL	120x90x85	54x69,5x29	-	3	3	-	6	54	400V/3N 50/60Hz	153	1,4
 FB912FMXXL	120x90x85	100x69,5x29	-	3	3	10	-	64	-	180	1,4
 FB912FMGXXL	120x90x85	100x69,5x29	-	3	3	10	5 grill	64	400V/3N 50/60Hz	182	1,4

top

 FB94TXXS	40x90x25	-	2	-	-	-	-	11	-	43	0,25
 FB94TXL	40x90x25	-	-	1	1	-	-	18	-	43	0,25
 FB94TXXL	40x90x25	-	-	-	2	-	-	22	-	43	0,25
 FB98TXXS	80x90x25	-	4	-	-	-	-	22	-	71	0,4
 FB98TXL	80x90x25	-	-	2	2	-	-	36	-	71	0,4
 FB98TXXL	80x90x25	-	-	1	3	-	-	40	-	71	0,4
 FB912TXS	120x90x25	-	6	-	-	-	-	33	-	99	0,65
 FB912TXXL	120x90x25	-	-	3	3	-	-	54	-	99	0,65






Electric range

IPX5

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Plates		Electric oven kW	Total kW	Supply	Gross weight Kg	Volume m³
			3 kW	4 kW					
on open cabinet									
 PQ94A	40x90x85	-	2	-	-	6	400V/3N 50/60Hz	78	0,5
 PQ98A	80x90x85	-	3	1	-	13	400V/3N 50/60Hz	102	1
 PQ912A	120x90x85	-	4	2	-	20	400V/3N 50/60Hz	126	1,4
on oven									
 PQ98FE	80x90x85	54x69,5x29	3	1	6	19	400V/3N 50/60Hz	142	1
 PQ912FEM	120x90x85	54x69,5x29	4	2	10	30	400V/3N 50/60Hz	198	1,4
 PQ912AFE	120x90x85	54x69,5x29	4	2	6	26	400V/3N 50/60Hz	187	1,4
top									
 PQ94T	40x90x25	-	2	-	-	6	400V/3N 50/60Hz	68	0,25
 PQ98T	80x90x25	-	3	1	-	13	400V/3N 50/60Hz	92	0,4
 PQ912T	120x90x25	-	4	2	-	20	400V/3N 50/60Hz	115	0,65



Solid top

IPX5

Model	External dimensions	Oven dimensions	Cooking plate		Gas oven	Total kW	Supply	Gross weight	Volume
	(LxPxH) cm	(LxPxH) cm	Gas 12 kW	El. 3,5 kW	kW			Kg	m³
on open cabinet									
 TPG98A	80x90x85	-	1	-	-	12	-	100	1
 TPE98A	90x90x85	-	-	4	-	14	400V/3N 50/60Hz	143	1
on oven									
 TPG98FG	80x90x85	54x69,5x32	1	-	7	19	-	125	1
 TPG912FGXL	120x90x85	54x69,5x29	1	-	7	37	400V/3N 50/60Hz	180	1,4
top									
 TPG98T	80x90x25	-	1	-	-	12	-	85	0,4
 TPE98T	90x90x25	-	-	4	-	14	400V/3N 50/60Hz	121	0,4









Induction

IPX5

Model		External dimensions (LxPxH) cm	Cooking zones 5 kW	Total kW	Total kW	Gross weight Kg	Volume m³
top							
	IN94T	40x90x25	2	10	400V/3N 50/60Hz	58	0,25
	IN98T	80x90x25	4	20	400V/3N 50/60Hz	83	0,4

Fry top

IPX5

Model	Cooking plate			Ext. dimensions (LxPxH) cm	Hotplate (LxPxH) cm	Burners 9,2 kW	El. elements 7 kW	Total kW	Supply	Gross w. Kg	Volume m³
	Smooth	Lined	Chromed								
on open cabinet											
 FTBG94AL	●			40x90x85	33x69x1,5	1	-	9,2	-	82	0,5
 FTBG94ALC	●		●	40x90x85	33x69x1,5	1	-	9,2	-	82	0,5
 FTBG94AR		●		40x90x85	33x69x1,5	1	-	9,2	-	82	0,5
 FTBG98AL	●			80x90x85	70x69x1,5	2	-	18,4	-	135	1
 FTBG98ALC	●		●	80x90x85	70x69x1,5	2	-	18,4	-	135	1
 FTBG98AR		●		80x90x85	70x69x1,5	2	-	18,4	-	135	1
 FTBG98ALR	●	●		80x90x85	70x69x1,5	2	-	18,4	-	135	1
 FTBG98ALRC	●	●	●	80x90x85	70x69x1,5	2	-	18,4	-	135	1

top											
FTBG94TL	●			40x90x25	33x69x1,5	1	-	9,2	-	62	0,25
FTBG94TLC	●		●	40x90x25	33x69x1,5	1	-	9,2	-	62	0,25
FTBG94TR		●		40x90x25	33x69x1,5	1	-	9,2	-	62	0,25
FTBG98TL	●			80x90x25	70x69x1,5	2	-	18,4	-	100	0,4
FTBG98TLC	●		●	80x90x25	70x69x1,5	2	-	18,4	-	100	0,4
FTBG98TR		●		80x90x25	70x69x1,5	2	-	18,4	-	100	0,4
FTBG98TLR	●	●		80x90x25	70x69x1,5	2	-	18,4	-	100	0,4
FTBG98TLRC	●	●	●	80x90x25	70x69x1,5	2	-	18,4	-	100	0,4

on open cabinet											
FTBE94AL	●			40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	82	0,5
FTBE94ALC	●		●	40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	82	0,5
FTBE94AR		●		40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	82	0,5
FTBE98AL	●			80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1
FTBE98ALC	●		●	80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1
FTBE98AR		●		80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1
FTBE98ALR	●	●		80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1
FTBE98ALRC	●	●	●	80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	135	1

top											
FTBE94TL	●			40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	62	0,25
FTBE94TLC	●		●	40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	62	0,25
FTBE94TR		●		40x90x25	33x69x1,5	-	1	7	400V/3N 50/60Hz	62	0,25
FTBE98TL	●			80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4
FTBE98TLC	●		●	80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4
FTBE98TR		●		80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4
FTBE98TLR	●	●		80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4
FTBE98TLRC	●	●	●	80x90x25	70x69x1,5	-	2	14	400V/3N 50/60Hz	100	0,4

Charcoal grill

IPX5

Model	External dimensions (LxPxH) cm	Grid dimensions cm	Burners 10 kW	Total kW	Gross weight Kg	Volume m³
on open cabinet						
PLG84A	40x90x85	64x37x3	1	10	62	0,5
PLG94A	80x90x85	64x37x3 (x2)	2	20	93	1
top						
PLG84T	40x90x34,5	64x37x3	1	10	50	0,25
PLG94T	80x90x34,5	64x37x3 (x2)	2	20	75	0,4

Fryers

IPX5

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m³
on open cabinet									
FRG94A	40x90x118	30x40x31,5	18	18	-	18	-	69	0,5
FRG98A	80x90x118	30x40x31,5	18+18	18+18	-	36	-	114	1
FRE94A2V	40x90x85	14x34x21	8+8	-	5,25+5,25	10,5	400V/3N 50/60Hz	56	0,5
FRBE94A	40x90x85	30x40x20	18	-	16	16	400V/3N 50/60Hz	56	0,5
FRBE98A	80x90x85	30x40x20	18+18	-	16+16	32	400V/3N 50/60Hz	91	1
top									
FRG94T	40x90x90	30x40x31,5	18	18	-	18	-	60	0,5
FRG98T	80x90x90	30x40x31,5	18+18	18+18	-	36	-	101	1
FRBE94T	40x90x58	30x40x20	18	-	16	16	400V/3N 50/60Hz	50	0,5
FRBE98T	80x90x58	30x40x20	18+18	-	16+16	32	400V/3N 50/60Hz	85	1

Pasta cooker

IPX5



Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m³
on open cabinet									
CPG94A	40x90x85	30,5x51x27,5	40	13,3	-	13,3	230V/1N 50/60Hz	57	0,5
CPG98A	80x90x85	30,5x51x27,5	40+40	13,3+ 13,3	-	26,6	230V/1N 50/60Hz	94	1
CPE94A	40x90x85	30,5x51x27,5	40	-	9	9	400V/3N 50/60Hz	51	0,5
CPE94A2V	80x90x85	30,5x51x27,5	40+40	-	9+9	18	400V/3N 50/60Hz	81	1
top									
CPE94T	40x90x58	30,5x51x27,5	40	-	9	9	400V/3N 50/60Hz	45	0,5
CPE98T2V	80x90x58	30,5x51x27,5	40+40	-	9+9	18	400V/3N 50/60Hz	75	1

Braising pan



IPX5

Model	Ext. dimensions (LxPxH) cm	Tank dim. (LxPxH) cm	Cooking surf. dm ²	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m ³
-------	-------------------------------	-------------------------	----------------------------------	---------------------	---------------	--------------------	----------	--------	----------------	--------------------------

Free standing tilting / manual turnover

 BRG98IA	80x90x85	79x69x20	54	80	20	0,02	20	230V/1N 50/60Hz	164	1,1
 BRE98IA	80x90x85	79x69x20	54	80	-	12	12	400V/3N 50/60Hz	160	1,1

top







 BRG98IT	120x90x25	80x69x20	54	80	21	0,02	21	230V/1N 50/60Hz	170	1
 BRE98IT	120x90x25	80x69x20	54	80	-	12	12	400V/3N 50/60Hz	154	1

Boiling pans







IPX5

Model	External dimensions (LxPxH) cm	Pan dimensions (ØxH) cm	Pan capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m ³
-------	-----------------------------------	----------------------------	--------------------	---------------	--------------------	----------	--------	----------------	--------------------------

Free standing

 PEG98A100	80x90x85	ø60x42	100	21	-	21	-	118	1,1
 PEG98A150	80x90x85	ø60x54	150	21	-	21	-	123	1,1
 PEG98A100I	80x90x85	ø60x42	100	21	-	21	-	143	1,1
 PEG98A150I	80x90x85	ø60x54	150	21	-	21	-	148	1,1
 PEE98A100I	80x90x85	ø60x42	100	-	14,4	14,4	400V/3N 50/60Hz	128	1,1
 PEE98A150I	80x90x85	ø60x54	150	-	14,4	14,4	400V/3N 50/60Hz	134	1,1

top



 PEG98T100	80x90x70	ø60x42	100	21	-	21	-	113	1,1
 PEG98T150	80x90x70	ø60x54	150	21	-	21	-	118	1,1
 PEG98T100I	80x90x70	ø60x42	100	21	-	21	-	138	1,1
 PEG98T150I	80x90x70	ø60x54	150	21	-	21	-	143	1,1
 PEE98T100I	80x90x70	ø60x42	100	-	14,4	14,4	400V/3N 50/60Hz	123	1,1
 PEE98T150I	80x90x70	ø60x54	150	-	14,4	14,4	400V/3N 50/60Hz	129	1,1

Bain Marie



IPX5

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity	El. elements kW	Total kW	Supply	Gross w. Kg	Volume m ³
-------	-----------------------------------	-------------------------------	---------------	--------------------	----------	--------	----------------	--------------------------

on open stand

 BME94A	40x90x85	31x69x16	GN 4/3	2,5	2,5	230V/1N 50Hz	45	0,5
 BME98A	80x90x85	63x69x16	GN 8/3	6	6	400V/3N 50/60Hz	68	0,8

top

 BME94T	40x90x25	31x69x16	GN 4/3	2,5	2,5	230V/1N 50Hz	36	0,25
 BME98T	80x90x25	63x69x16	GN 8/3	6	6	400V/3N 50/60Hz	50	0,4



***ITW* Food Equipment Group**

EUROTEC S.r.l. - divisione MBM

Strada Brescello - Cadelbosco, 33/37/39 - 42041 Brescello (RE) - Italy

Tel. +39 0522 686711 - Fax +39 0522 684517

mbm@itweurotec.it - www.mbmitaly.com