



# ***DOMINA 980***

Modular cooking



# Cooking specialists since 1972

For 40 Years MBM has been producing cooking equipment for the professional catering, developing solutions that make working in the kitchen easier and more efficient.

Specialised operators, modern production technologies and a continuous improvement approach guarantee the quality of MBM products in Italy and abroad.

MBM is part of the Illinois Toolworks group - ITW, worldwide leader in the Foodservice equipment.



### **Reliable technology**

MBM products are the result of thorough design and use of modern and reliable technologies, which guarantee their robustness, performance and durability over time. Each MBM product undergoes careful and accurate controls before being shipped.

### **At MBM time is money**

Optimization of the production technology, up-to-date warehouse organization and efficient customer management allow MBM to provide high-level flexibility and excellent delivery time that allow its partners a prompt response to the market needs.

### **We give shape to your projects**

The MBM Presales consultants, beside the clients since the beginning, are specialized in the creation of layouts in line with the client's needs. Our projects produce personalized and functional working environments that optimize the workflow in the kitchen.



### **One answer to your needs**

MBM offers a complete range of cooking equipment and a wide offer of complementary products for warewashing, preservation and preparation to perfectly meet the needs of the foodservice industry.

### **Our experience at your disposal**

Cooking demonstrations, product presentations and culinary laboratories with trained chefs and professionals are at disposal of MBM's customers to improve the knowledge of the products and the processes that can make work in the kitchen easier and more profitable.

### **Beside you after the sale**

Thanks to a reliable and customer-oriented organization, the MBM aftersales team ensures to your specialized technical personnel prompt support and constant training for the correct installation and maintenance of its equipment over time.

**With MBM you choose much more than a kitchen!**

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# Robust and performing

**DOMINA 980** is designed and produced to guarantee reliability and high performance over time. Robustness, Performances and design are the elements characterizing this line.

The quality of the materials, the reliable technology and the care for details make the **DOMINA 980** line an investment to last over time:

- Sides and base in strong, thick stainless steel
- Moulded watertight worktop in AISI 304 stainless steel, thickness 2 mm,
- Quality insulation to reduce energy consumption
- Cast iron removable high power Flex Burners and protected low consumption pilot flame
- Stainless steel chimneys



# Ergonomic and functional

- “Head to head” system for an easy movement of the pans
- Hygienic design and rounded corners for easy cleaning
- Shaped front panel with easy to clean ergonomic profile with built-in knobs
- All the machines are available on adjustable s/s feet or castors
- Upper and front accessibility for simple and quick maintenance
- Rear technical compartment for easy and quick connections

**DOMINA 980** is designed and produced to guarantee maximum ease of cleaning, installation and maintenance.  
**DOMINA 980** is completely designed and made in Italy.



# Modular and flexible



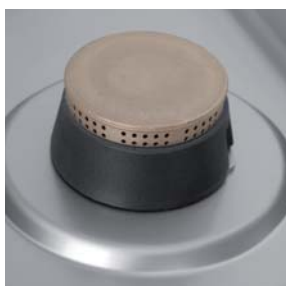
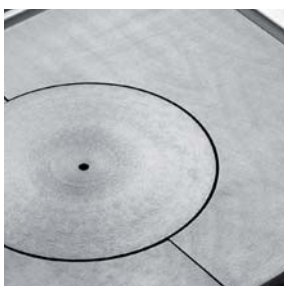
The modularity characteristics of the **DOMINA 980** line allow excellent use of the available spaces.

**DOMINA 980** provides different installation option, on adjustable feet or s/s castor when is in monobloc version or CANTILEVER, with its unique frame structure. The many available models also allow personalizing and better enjoy any space, through the performance of compositions on a line or on two lines placed back-to-back, which can also be combined with the elements of the DOMINA 700 line.

The “**head to head**” system guarantees a continuous worktop from the multiples modules, for an easy movement of the pans and cleaning. The front accessibility and the rear technical compartment in the cantilevered version allows a faster and simpler maintenance, reducing maintenance service and downtimes.

**MONOBLOC:** ensures maximum flexibility in the kitchen, thanks to the extreme modularity and the many traditional or bridged solutions.

**CANTILEVER:** guarantees ergonomics and easy cleaning and ease of maintenance, thanks to the rear technical compartment.







# Gas ranges

To cook directly over the flame, to braise or sauté in the great culinary tradition.



## Flex Burners

**new**

5,5 kW - 7 kW - 11 kW



### Reliability

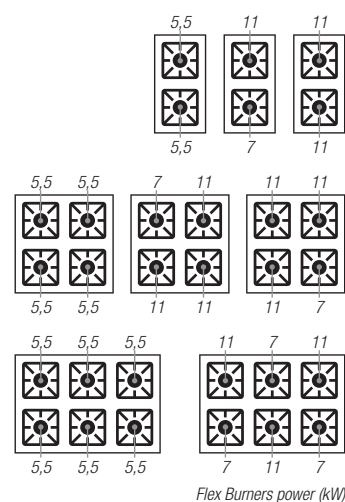
- Protected pilot flame
- Cast iron removable burners with self-stabilizing flame

### Performance

- High power: Flex Burner of 5,5 kW, 7 kW and 11 kW
- 60% certified efficiency
- Maximum Flexibility: the burner position (from front to back and viceversa) can be changed through nozzles directly on site
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking

### Ease of use

- Maximum flexibility thanks to an adjustable power range, to satisfy every need
- New cast iron pan support (individual)
- Rounded corners
- Watertight pressed worktop
- Water drain system (optional)





























### Characteristics of the product range

The watertight pressed, 90 mm deep, worktop is in 2 mm AISI 304 stainless steel with drawn edges, it allows an **efficient burning** and prevents liquid overflowing, ensuring **easier cleaning operations**.

The removable burners in enameled cast iron and the brass burner caps of 5.5 kW, 7 kW and 11 kW have horizontal self-stabilizing flame, **to cook safely and for simpler maintenance**. The 5.5 / 7 kW burner has an adjustable power range, from a minimum of 1.5 kW to a maximum of 5.5 / 7 kW. The burner of 11 kW 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. The optional water drain kit with overflow system to facilitate cleaning operations is also available.



| MODEL   | External dimensions<br>(cm) | Oven dimensions<br>(cm) | Power  |      |       | Gas Oven<br>(kW) | Total gas power<br>(kW) | Electric oven<br>(kW) | Supply          | Weight<br>(Kg) |
|---|-----------------------------|-------------------------|--------|------|-------|------------------|-------------------------|-----------------------|-----------------|----------------|
|   |                             |                         | 5,5 kW | 7 kW | 11 kW |                  |                         |                       |                 |                |
| ON OPEN CABINET   |                             |                         |        |      |       |                  |                         |                       |                 |                |
|  G2A98XXS   | 40x90x85                    |                         | 2      |      |       |                  | 11                      |                       |                 | 51             |
|  G2A98XL    | 40x90x85                    |                         |        | 1    | 1     |                  | 18                      |                       |                 | 51             |
|  G2A98XXL   | 40x90x85                    |                         |        |      | 2     |                  | 22                      |                       |                 | 51             |
|  G4A98XXS   | 80x90x85                    |                         | 4      |      |       |                  | 22                      |                       |                 | 80             |
|  G4A98XL    | 80x90x85                    |                         |        | 2    | 2     |                  | 36                      |                       |                 | 80             |
|  G4A98XXL   | 80x90x85                    |                         |        | 1    | 3     |                  | 40                      |                       |                 | 80             |
|  G6A98XXS   | 120x90x85                   |                         | 6      |      |       |                  | 33                      |                       |                 | 113            |
|  G6A98XXL   | 120x90x85                   |                         |        | 3    | 3     |                  | 54                      |                       |                 | 113            |
| ON OVEN   |                             |                         |        |      |       |                  |                         |                       |                 |                |
|  G4F98XXS   | 80x90x85                    | 54x69,5x29              | 4      |      |       | 7                | 29                      |                       |                 | 112            |
|  G4F98XL    | 80x90x85                    | 54x69,5x29              |        | 2    | 2     | 7                | 43                      |                       |                 | 112            |
|  G4FE98XXS  | 80x90x85                    | 54x69,5x29              | 4      |      |       |                  | 22                      | 6                     | 400V/3N/50/60Hz | 112            |
|  G4FE98XL   | 80x90x85                    | 54x69,5x29              |        | 2    | 2     |                  | 36                      | 6                     | 400V/3N/50/60Hz | 112            |
|  G4F98XXL   | 80x90x85                    | 54x69,5x29              |        | 1    | 3     | 7                | 47                      |                       |                 | 112            |
|  G6FA98XXL  | 120x90x85                   | 54x69,5x29              |        | 3    | 3     | 7                | 61                      |                       |                 | 153            |
|  G6FEA98XXS | 120x90x85                   | 54x69,5x29              | 6      |      |       |                  | 33                      | 6                     | 400V/3N/50/60Hz | 153            |
|  G6FEA98XXL | 120x90x85                   | 54x69,5x29              |        | 3    | 3     |                  | 54                      | 6                     | 400V/3N/50/60Hz | 153            |
|  G6F98MXXL  | 120x90x85                   | 100x69,5x29             |        | 3    | 3     | 10               | 64                      |                       |                 | 180            |
|  G6F98MGXXL | 120x90x85                   | 100x69,5x29             |        | 3    | 3     | 10               | 64                      | 5 grill               | 400V/3N/50/60Hz | 182            |
| TOP   |                             |                         |        |      |       |                  |                         |                       |                 |                |
|  G298XXS  | 40x90x25                    |                         | 2      |      |       |                  | 11                      |                       |                 | 43             |
|  G298XL   | 40x90x25                    |                         |        | 1    | 1     |                  | 18                      |                       |                 | 43             |
|  G298XXL  | 40x90x25                    |                         |        |      | 2     |                  | 22                      |                       |                 | 43             |
|  G498XXS  | 80x90x25                    |                         | 4      |      |       |                  | 22                      |                       |                 | 71             |
|  G498XL   | 80x90x25                    |                         |        | 2    | 2     |                  | 36                      |                       |                 | 71             |
|  G498XXL  | 80x90x25                    |                         |        | 1    | 3     |                  | 40                      |                       |                 | 71             |
|  G698XXS  | 120x90x25                   |                         | 6      |      |       |                  | 33                      |                       |                 | 99             |
|  G698XXL  | 120x90x25                   |                         |        | 3    | 3     |                  | 54                      |                       |                 | 99             |

The **DOMINA 980** gas ranges line comprises models with 2/4/6 burner available as freestanding unit or top versions.

**Monobloc:** on an open cabinet, with gas or electric static oven or with gas maxi oven (M= maxi; G= maxi with grill).

**Top:** this version can be placed on cupboard base units or cantilever supports.

**Versions with GN 2/1 static oven (gas or electric heating) or with GN 1/1 + GN 2/1**

**Maxi version (only gas heating):** stainless steel double-wall cooking chamber with enameled bottom (optional cast iron bottom), stainless steel double-wall door with insulating casing.

The gas oven has burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.

The electric oven has 6.2 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.



**\* New cast iron pan support, even more robust.**



# Electric ranges

For a traditional cooking with low energy consumption. Ideal for boiling large amounts of water and for maintenance cooking. The same gas ranges performance with greater ease of cleaning.



## Reliability

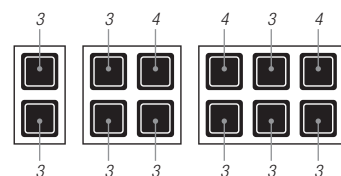
- AISI 304 stainless steel watertight worktop, thickness 2 mm

## Performance

- Fast heating hot plates

## Ease of use

- Rounded corners
- Watertight pressed worktop
- Anti-overheating safety device



Electric plates power (kW)

## Characteristics of the product range

The watertight pressed worktop is in 2 mm AISI 304 stainless steel.

The **fast-heating hot plates** with safety device to prevent overheating, made in cast iron 300x300 mm, are watertight fixed to the worktop and are powered by 3 kW and 4 kW heating elements with 6 (+1) positions thermostat for optimized power control. Indicator lights show when each hotplate is in operation.

Rounded corners and a moulded recess trap prevent overflowing, ensuring also easier cleaning.

| MODEL  | External dimensions<br>(cm) | Oven dimensions<br>(cm) | Electric plates power |      | Oven<br>(kW) | Total power<br>(kW) | Supply        | Weight<br>(Kg) |
|--|-----------------------------|-------------------------|-----------------------|------|--------------|---------------------|---------------|----------------|
|  |                             |                         | 3 kW                  | 4 kW |              |                     |               |                |
| ON OPEN CABINET  |                             |                         |                       |      |              |                     |               |                |
|  E298AQ  | 40x90x85                    |                         | 2                     | 0    |              | 6                   | 400V/3N/50/60 | 78             |
|  E498AQ  | 80x90x85                    |                         | 3                     | 1    |              | 13                  | 400V/3N/50/60 | 102            |
|  E698AQ  | 120x90x85                   |                         | 4                     | 2    |              | 20                  | 400V/3N/50/60 | 126            |
| ON OVEN  |                             |                         |                       |      |              |                     |               |                |
|  E4F98Q  | 80x90x85                    | 54x70x30                | 3                     | 1    | 6            | 19                  | 400V/3N/50/60 | 142            |
|  E6FA98Q | 120x90x85                   | 54x70x30                | 4                     | 2    | 6            | 26                  | 400V/3N/50/60 | 187            |
| TOP  |                             |                         |                       |      |              |                     |               |                |
|  E298Q   | 40x90x25                    |                         | 2                     | 0    |              | 6                   | 400V/3N/50/60 | 68             |
|  E498Q   | 80x90x25                    |                         | 3                     | 1    |              | 13                  | 400V/3N/50/60 | 92             |
|  E698Q   | 120x90x25                   |                         | 4                     | 2    |              | 20                  | 400V/3N/50/60 | 115            |

The **DOMINA 980** electric range comprises models with 2/4/6 plates available as freestanding unit or top versions.

**Monobloc:** on an open cabinet, with an electric static oven.

**Top:** this version can be placed on cupboard base units or cantilever supports.



**Versions with GN 2/1 static oven (electric heating):** stainless steel double-wall cooking chamber with enameled bottom (optional cast iron bottom), stainless steel double-wall door with insulating casing.

The electric oven has 6.2 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.





# Solid top

For a traditional cooking, for low-temperature cooking, simmering and keeping warm.  
Ideal for slow cooking and for different sizes or large pans using.



## Reliability

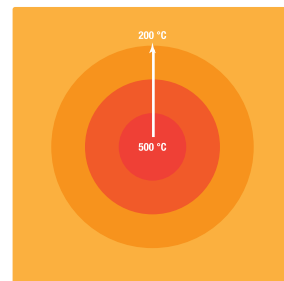
- AISI 304 stainless steel worktop, thickness 2 mm
- Cast iron heating plate, thickness 10 mm

## Performance

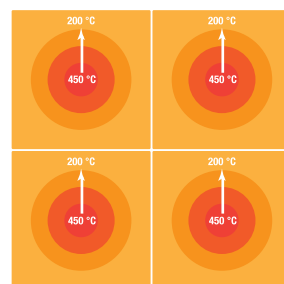
- 12 kW cast iron burner with piezo-electric ignition

## Ease of use

- Thermostatic temperature control (ETA99, ET99)
- Isothermal zones for differentiated cooking



*Isothermal zones for differentiated cooking*



*Isothermal zones for differentiated cooking  
(mod. ETA99, ET99)*

## Characteristics of the product range





The worktop is in 2 mm AISI 304 stainless steel with pressed edges for liquid collection.

The cooking plate with a surface area of 50 dm<sup>2</sup> is in cast iron (10 mm thickness) with a removable central ring and it is powered by a 12 kW cast iron burner, placed under the central ring, with piezo-electric ignition and thermostatic control.

The hotplate surface reaches 500 °C in the center and decreases toward the edges up to approximately 200 °C, ensuring excellent isothermal zones for cooking over an indirect flame.

In the **electric version**, the cooking plate made in carbon steel, thickness 15 mm, is unique but has 4 cooking zones powered with 3.5 kW heating elements each with independent control. Operating temperature: 80-450 °C.



| MODEL  | External dimensions<br>(cm) | Oven dimensions<br>(cm) | Burners power |      | Oven 7 kW | Cooking plate | Tot.<br>(kW) | Supply        | Weight<br>(Kg) |
|--|-----------------------------|-------------------------|---------------|------|-----------|---------------|--------------|---------------|----------------|
|  |                             |                         | 3.5 kW        | 6 kW |           |               |              |               |                |
| ON OPEN CABINET  |                             |                         |               |      |           |               |              |               |                |
|  <b>GTA998</b> | 80x90x85                    |                         | -             | -    |           | 1 (12 kW)     | 12           |               | 100            |
|  <b>ETA99</b>  | 90x90x85                    |                         | -             | -    |           | 4 (3.5 kW)    | 14           | 400V/3N/50/60 | 143            |
| ON OVEN  |                             |                         |               |      |           |               |              |               |                |
|  <b>GTF98</b>  | 80x90x85                    | 54x70x30                | -             | -    | 1         | 1 (12 kW)     | 19           |               | 125            |
| TOP  |                             |                         |               |      |           |               |              |               |                |
|  <b>GT998</b>  | 80x90x25                    |                         | -             | -    |           | 1 (12 kW)     | 12           |               | 85             |
|  <b>ET99</b>   | 90x90x25                    |                         | -             | -    |           | 4 (3.5 kW)    | 14           | 400V/3N/50/60 | 85             |

The **DOMINA 980** solid top range comprises models available as freestanding unit, on an open cabinet, with a gas static oven, or top versions that can be placed on cupboard base units or cantilever supports. Gas or electric supply.



**Versions with GN 2/1 static oven (gas heating):** stainless steel double-wall cooking chamber with enameled bottom (optional cast iron bottom), stainless steel double-wall door with insulating casing. Cast iron pan support for side burners.

The gas oven has 7 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.





# Induction plates

For a state-of-the-art cooking system in which high performance is matched by power savings and complete cleaning.



## Reliability

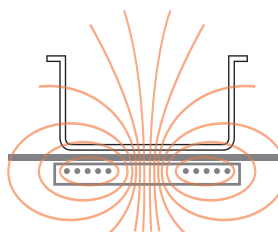
- AISI 304 stainless steel worktop, thickness 2 mm

## Performance

- Immediate heat with direct contact of the pan
- Heating proportional to the contact surface
- Reduction in energy consumption of about 50%



## Ease of use

- Totally flat surface
- Independent control of the individual cooking areas
- Heat only in the presence of induction friendly pans



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

The product range includes 2 or 4 TOP independent induction zones powered at 5 kW each.

| MODEL   | External dimensions (cm) | Power 5 kW | Tot. (kW) | Supply       | Weight (Kg) |
|---|--------------------------|------------|-----------|--------------|-------------|
| <b>TOP</b>  |                          |            |           |              |             |
|  <b>E498I</b> | 40x90x25                 | 2          | 10        | 400V/3/50/60 | 58          |
|  <b>E998I</b> | 80x90x25                 | 4          | 20        | 400V/3/50/60 | 83          |

## Characteristics of the product range

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 AISI 304 stainless steel pressed worktop, thickness 2 mm. The heating zones, independently controlled, are outlined by screen printed circle Ø 270 mm powered at 5 kW each. 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.





# Pasta cooker

Ideal for cooking pasta, rice, vegetables and eggs.



## Reliability

- AISI 304 stainless steel worktop, thickness 2 mm
- AISI 316 anti-corrosion deep drawn tank
- Moulded and continuous-weld tanks

## Performance

- Stainless steel burner with self-stabilizing flame







## Ease of use

- Moulded edges for collection of liquids
- Expansion zone for collecting starches
- Rounded corners
- Straining grid for baskets

The **DOMINA 980** pasta cooker range comprises models with one or two tanks of 40 liters of capacity, with gas or electric heating, available as free-standing unit or top versions.

**Monobloc:** on a cabinet.

**Top:** this version can be placed on cantilever supports.

| MODEL   | External dimensions<br>(cm) | Tank dimensions<br>(cm) | Tank capacity<br>(Lt) | Burners<br>(kW) | Electric elements<br>(kW) | Tot.<br>(kW) | Supply        | Weight<br>(Kg) |
|---|-----------------------------|-------------------------|-----------------------|-----------------|---------------------------|--------------|---------------|----------------|
| <b>ON OPEN CABINET</b>  |                             |                         |                       |                 |                           |              |               |                |
|  <b>GC498/SC</b>    | 40x90x85                    | 51x30.5x27.5            | 40                    | 13,3            |                           | 13,3         |               | 57             |
|  <b>GC9982V/SC</b>  | 80x90x85                    | 51x30.5x27.5            | 40+40                 | 13.3+13.3       |                           | 26.6         |               | 94             |
|  <b>EC498/SC</b>    | 40x90x85                    | 51x30.5x27.5            | 40                    |                 | 9                         | 9            | 400V/3N/50/60 | 51             |
|  <b>EC9982V/SC</b>  | 80x90x85                    | 51x30.5x27.5            | 40+40                 |                 | 9+9                       | 18           | 400V/3N/50/60 | 81             |
| <b>TOP</b>  |                             |                         |                       |                 |                           |              |               |                |
|  <b>EC498T/SC</b>   | 40x90x58                    | 51x30.5x27.5            | 40                    |                 | 9                         | 9            | 400V/3N/50/60 | 45             |
|  <b>EC9982VT/SC</b> | 80x90x58                    | 51x30.5x27.5            | 40+40                 |                 | 9+9                       | 18           | 400V/3N/50/60 | 75             |

## Characteristics of the product range

The worktop is in 2 mm AISI 304 stainless steel with moulded edges for liquid collection.

The moulded tanks are in AISI 316 anti-corrosion stainless steel, with expansion zone for collection of starches and rounded corners for **easy cleaning**. The straining grid allows the **simple support of the pasta basket**. The optional pasta baskets are in AISI 304 18/10 stainless steel with thermal handle.

**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.





# Fryers

To fry vegetables, fish, meat and various dishes in hot oil.



## Reliability

- AISI 304 stainless steel worktop, thickness 2 mm
- Moulded and continuously welded tanks

## Performance

- High output cast iron burner
- Shut-off in case of overheating
- Increased reactivity in "N" models

## Ease of use

- Large cold zone
- Large front drainer
- Oil collection tank with stainless steel filter
- Safety thermostat
- Tilting electrical heating elements
- Thermostat
















## Characteristics of the product range

The worktop is in AISI 304 18/10 stainless steel of 2 mm thickness. The AISI 304 18/10 stainless steel tanks, moulded and with rounded corners, are fixed to the surface with continuous welding to facilitate cleaning operations and sanification.

The **large cold zone** allows maintaining the **quality of the oil unchanged longer** and provides **simpler removal of residues** from frying. All the models have safety thermostat and thermostatic oil temperature regulation (90-190 °C), to keep the oil temperature within safety parameters. Increased reactivity in "N" models thanks to the electric valve.

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.



| MODEL  | External dimensions<br>(cm) | Tank dimensions<br>(cm) | Tank capacity<br>(Lt) | Burners<br>(kW) | Electric elements<br>(kW) | Tot.<br>(kW) | Supply<br>(kW)       | Weight<br>(Kg) |
|--|-----------------------------|-------------------------|-----------------------|-----------------|---------------------------|--------------|----------------------|----------------|
| <b>ON OPEN CABINET</b>   |                             |                         |                       |                 |                           |              |                      |                |
|  <b>GF498A</b>   | 40x90x118                   | 30x40x31.5              | 18                    | 18              |                           | 18           |                      | 69             |
|  <b>GF498AN</b>  | 40x90x118                   | 30x40x31.5              | 18                    | 18              | 0,03                      | 18           | 230V/1N/50           | 77             |
|  <b>GF998A</b>   | 80x90x118                   | 30x40x31.5              | 18+18                 | 18+18           |                           | 36           |                      | 114            |
|  <b>GF998AN</b>  | 80x90x118                   | 30x40x31.5              | 18+18                 | 18+18           | 0,03                      | 36           | 230V/1N/50           | 128            |
|  <b>EF4982V</b>  | 40x90x85                    | 14x34x20                | 8+8                   |                 | 5.25+5.25                 | 10.5         | 400V/3N/50/60        | 56             |
|  <b>EF498</b>    | 40x90x85                    | 30x40x20                | 18                    |                 | 16                        | 16           | 400V/3N/50/60        | 56             |
|  <b>EF998</b>    | 80x90x85                    | 30x40x20                | 18+18                 |                 | 16+16                     | 32           | 400V/3N/50/60        | 91             |
|  <b>EF498L</b>   | 40x90x85                    | 31x44x20                | 21                    |                 | 20                        | 20           | 400V/3N/50/60        | 58             |
|  <b>EF998L</b>   | 80x90x85                    | 31x44x20                | 21+21                 |                 | 20+20                     | 40           | 400V/3N/50/60        | 91             |
| <b>TOP</b>   |                             |                         |                       |                 |                           |              |                      |                |
|  <b>GF498TA</b>  | 40x90x90                    | 30x40x31.5              | 18                    | 18              |                           | 18           |                      | 60             |
|  <b>GF498TAN</b> | 40x90x90                    | 30x40x31.5              | 18                    | 18              | 0,03                      | 18           | 230V/1N/50           | 68             |
|  <b>GF998TA</b>  | 80x90x90                    | 30x40x31.5              | 18+18                 | 18+18           |                           | 36           |                      | 101            |
|  <b>GF998TAN</b> | 80x90x90                    | 30x40x31.5              | 18+18                 | 18+18           | 0,03                      | 36           | 230V/1N/50           | 115            |
|  <b>EF498T</b>   | 40x90x58                    | 30x40x20                | 18                    |                 | 16                        | 16           | 400V/3N/50/60        | 50             |
|  <b>EF998T</b>   | <b>80x90x58</b>             | <b>30x40x20</b>         | <b>18+18</b>          |                 | <b>16+16</b>              | <b>32</b>    | <b>400V/3N/50/60</b> | <b>85</b>      |

The **DOMINA 980** fryers range comprises models with one or two tanks, with gas or electric heating, with inside burners, with electromechanical temperature control, available as freestanding unit or top versions.



**Gas versions with inside burner:** high output cast iron burner with horizontal flame, thermostatic temperature control (90-190 °C), safety valve and thermocouple, automatic ignition with pilot flame and piezoelectric device.

**Electric versions:** armoured stainless steel electric heating elements inside the tank, easily tilted for complete cleaning; thermostatic temperature control.





# Fry top

For griddle cooking of all types of culinary dishes.



## Reliability

- AISI 304 stainless steel worktop, thickness 2 mm
- AISI 304 stainless steel back-splash, thickness 3 mm
- Hotplate thickness of 15 mm

## Performance





















- Thermostatic temperature control

## Ease of use

- Welded back-splash
- Gently sloping hotplate
- Grease collection drawer in stainless steel
- Independent burners/ heating elements (80 modules)
- Chrome finishing

## Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 2 mm. The back-splash, in AISI 304 stainless steel of 3 mm thickness, is welded to the cooking surface for **greater ease of use and cleaning**. The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm and slight tilt to facilitate cleaning operations and discharge of grease into a removable stainless steel basin with capacity up to 2 liters. In full moduly models (90 cm), **differentiated cooking** can be done with two independently-heating electric burners/elements. The chrome finishing (LC and LRC models) allows cooking different foods in succession **without the risk of transferring odors and flavors**, thus avoiding having to clean the griddle plate between cooking individual items. In addition to facilitating cleaning operations, the chrome finish is characterized by lower dispersion of heat, making the **working environment more comfortable**.

| MODEL  | Plate  |       |         | External dimensions<br>(cm) | Hotplate<br>(cm) | Burners<br>8 kW | Electric elements<br>6 kW | Tot.<br>(kW) | Supply<br>(kW) | Weight<br>(Kg) |
|--|--------|-------|---------|-----------------------------|------------------|-----------------|---------------------------|--------------|----------------|----------------|
|  | Smooth | Lined | Chromed |                             |                  |                 |                           |              |                |                |
| ON OPEN CABINET  |        |       |         |                             |                  |                 |                           |              |                |                |
|  GFTA498L/LC   | •      |       | •       | 40x90x85                    | 38x72            | 1               |                           | 8            |                | 82             |
|  GFTA498R      |        | •     |         | 40x90x85                    | 38x72            | 1               |                           | 8            |                | 82             |
|  GFTA998L/LC   | •      |       | •       | 80x90x85                    | 78x72            | 2               |                           | 16           |                | 135            |
|  GFTA998R      |        | •     |         | 80x90x85                    | 78x72            | 2               |                           | 16           |                | 135            |
|  GFTA998LR/LRC | •      | •     | •       | 80x90x85                    | 78x72            | 2               |                           | 16           |                | 135            |
|  EFTA498L/LC   | •      |       | •       | 40x90x85                    | 38x72            |                 | 1                         | 6            | 400V/3N/50/61  | 82             |
|  EFTA498R      |        | •     |         | 40x90x85                    | 38x72            |                 | 1                         | 6            | 400V/3N/50/61  | 82             |
|  EFTA998L/LC   | •      |       | •       | 80x90x85                    | 78x72            |                 | 2                         | 12           | 400V/3N/50/61  | 135            |
|  EFTA998R      |        | •     |         | 80x90x85                    | 78x72            |                 | 2                         | 12           | 400V/3N/50/61  | 135            |
|  EFTA998LR/LRC | •      | •     | •       | 80x90x85                    | 78x72            |                 | 2                         | 12           | 400V/3N/50/61  | 135            |
| TOP  |        |       |         |                             |                  |                 |                           |              |                |                |
|  GFT498L/LC    | •      |       | •       | 40x90x25                    | 38x72            | 1               |                           | 8            |                | 62             |
|  GFT498R       |        | •     |         | 40x90x25                    | 38x72            | 1               |                           | 8            |                | 62             |
|  GFT998L/LC    | •      |       | •       | 80x90x25                    | 78x72            | 2               |                           | 16           |                | 100            |
|  GFT998R       |        | •     |         | 80x90x25                    | 78x72            | 2               |                           | 16           |                | 100            |
|  GFT998LR/LRC  | •      | •     | •       | 80x90x25                    | 78x72            | 2               |                           | 16           |                | 100            |
|  EFT48L/LC     | •      |       | •       | 40x90x25                    | 38x72            |                 | 1                         | 6            |                | 62             |
|  EFT498R       |        | •     |         | 40x90x25                    | 38x72            |                 | 1                         | 6            | 400V/3N/50/61  | 62             |
|  EFT998L/LC    | •      |       | •       | 80x90x25                    | 78x72            |                 | 2                         | 12           | 400V/3N/50/61  | 100            |
|  EFT998R       |        | •     | •       | 80x90x25                    | 78x72            |                 | 2                         | 12           | 400V/3N/50/61  | 100            |
|  EFT998LR/LRC  | •      | •     | •       | 80x90x25                    | 78x72            |                 | 2                         | 12           | 400V/3N/50/61  | 100            |

The **DOMINA 980** frytop range comprises a large range of models for contact cooking with smooth, ribbed or mixed cooking surface, also chrome-treated, with different modular width (1/2 or full unit), with electric or gas heating, all with thermostatic temperature control.



**Gas versions:** stainless steel burners with self-stabilizing flame and thermostatic temperature control for a quick recovery of the temperature set. Pilot flame with thermocouple safety control. Piezo-electric burner ignition.

**Electric versions:** armoured stainless steel electric heating elements; thermostatic temperature control.





# Charcoal grill

For grilling meat, fish and vegetables, as the barbecue tradition.



## Reliability

- AISI 304 stainless steel worktop, thickness 2 mm

## Performance

- Independent burners (80 moduls)

## Ease of use

- Adjustable height cooking grill
- Stainless steel removable drawer for grease collection
- Double-face grill - one side meat / opposite side fish

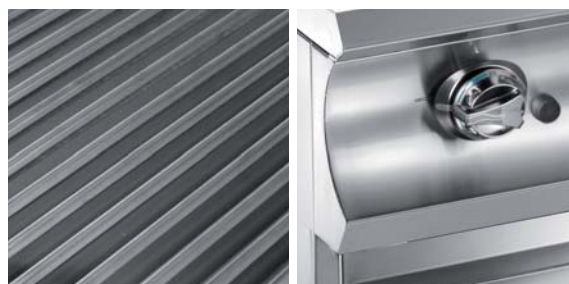


The **DOMINA 980** charcoal grill range comprises both 1/2 and full module models, with gas heating, available as freestanding unit or top versions.

| MODEL                  | External dimensions (cm) | Grid dimension (cm) | N° grids | Burners 10 kW | Tot. (kW) | Weight (Kg) |
|------------------------|--------------------------|---------------------|----------|---------------|-----------|-------------|
| <b>ON OPEN CABINET</b> |                          |                     |          |               |           |             |
| <b>GPLA498</b>         | 40x90x85                 | 64x37               | 1        | 1             | 10        | 62          |
| <b>GPLA998</b>         | 80x90x85                 | 64x37               | 2        | 2             | 20        | 93          |
| <b>TOP</b>             |                          |                     |          |               |           |             |
| <b>GPL498</b>          | 40x90x25                 | 64x37               | 1        | 1             | 10        | 50          |
| <b>GPL998</b>          | 80x90x25                 | 64x37               | 2        |               | 20        | 75          |

## Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 2 mm.  
AISI 304 stainless steel cooking top with adjustable height by means of front levers. A removable stainless steel drawer collects the grease released during the cooking. The independent burners, in the full module models (80 cm) allow different cooking options.







# Bain-marie

To keep hot already-prepared food or for soft cooking at low temperatures.



## Reliability

- AISI 304 stainless steel worktop, thickness 2 mm
- Moulded and continuous-weld tanks

## Performance

- Electric heating elements in armoured stainless steel

## Ease of use

- Thermostat



The **DOMINA 980** bain-marie range is composed of 2 electric models with electric heat.

| MODEL                  | External dimensions (cm) | Tank dimension (cm) | Tank capacity | Electric heating (kW) | Tot. (kW) | Supply (kW)   | Weight (Kg) |
|------------------------|--------------------------|---------------------|---------------|-----------------------|-----------|---------------|-------------|
| <b>ON OPEN CABINET</b> |                          |                     |               |                       |           |               |             |
| <b>EBMA498</b>         | 40x90x85                 | 31x69x16            | (GN 4/3)      | 2.5                   | 2.5       | 230V/1N/50/60 | 45          |
| <b>EBMA998</b>         | 80x90x85                 | 63x69x16            | (GN 8/3)      | 6                     | 6         | 400V/3N/50/60 | 68          |
| <b>TOP</b>             |                          |                     |               |                       |           |               |             |
| <b>EBM498T</b>         | 40x90x25                 | 31x69x16            | (GN 4/3)      | 2.5                   | 2.5       | 230V/1N/50/60 | 36          |
| <b>EBM998T</b>         | 80x90x25                 | 63x69x16            | (GN 8/3)      | 6                     | 6         | 400V/3N/50/60 | 50          |

## Characteristics of the product range

The worktop is in 2 mm AISI 304 stainless steel. The AISI 304 stainless steel tanks are moulded and continuous weld. Gastronorm 4/3 basin capacity for module 40 and 8/3 for module 80.

Electric heating with armoured stainless steel elements, set on the external bottom of the tanks and controlled by a thermostat.





# Braising pans

To fry, braise, stew, or roast the most varied dishes.  
Ideal for both dry and moist cooking.



## Reliability

- AISI 304 stainless steel worktop, thickness 2 mm

## Performance

- Thermostatic temperature control

## Ease of use

- Rounded corners
- Sealed, balanced cover
- Large front handle



The **DOMINA 980** braising pan range comprises models with gas or electric heating.

| MODEL           | External dimensions (cm) | Tank dimension (cm) | Cooking surface (dm <sup>2</sup> ) | Tank capacity (Lt) | Burners (kW) | Electric heating (kW) | Tot. (kW) | Supply        | Weight (Kg) |
|-----------------|--------------------------|---------------------|------------------------------------|--------------------|--------------|-----------------------|-----------|---------------|-------------|
| <b>GBRVI98</b>  | 80x90x85                 | 79x69x20            | 50                                 | 80                 | 20           | 0.02                  | 20        |               | 164         |
| <b>GBRVI98T</b> | 120x90x25                | 80x69x20            | 50                                 | 80                 | 21           | 0.02                  | 21        |               | 170         |
| <b>EBRVI98</b>  | 80x90x85                 | 79x69x20            | 50                                 | 80                 |              | 12                    | 12        | 400V/3N/50/60 | 160         |
| <b>EBRVI98T</b> | 120x90x25                | 80x69x20            | 50                                 | 80                 |              | 12                    | 12        | 400V/3N/50/60 | 154         |

## Characteristics of the product range

The structure is AISI 304 stainless steel 18/10 with scotch-brite finishing. The tank has AISI 304 18/10 stainless steel walls and bottom. The rounded corners and the shaped front part facilitate unloading and cleaning operations. The stainless steel lid is balanced and has strong stainless steel AISI 304 hinges and an ergonomic front handle. Water load tap placed on the front of the unit.

**Gas versions:** stainless steel burner with multiple arms for more even heat diffusion; gas valve with thermocouple, thermostatic temperature control (75-300 °C).

**Electric versions:** armoured heating elements in stainless steel on the external bottom of the tank; thermostatic control (75-300 °C).



# Boiling pans

For cooking in water or for high productivity.  
Direct heating to bring to a boil large quantities of liquid.  
Indirect heating for even cooking of thicker dishes.



The **DOMINA 980** boiling pan range comprises models with direct or indirect gas heating, or with electric indirect heating.

## Reliability

- AISI 304 stainless steel worktop, thickness 2 mm
- Anti-corrosion AISI 316 stainless steel tank's bottom
- Pressure gauge (models with indirect heating)













## Performance

- Direct or indirect heating

## Ease of use

- Drawn edges for collecting liquids
- Sealed, balanced lid with side handle
- Easily removable drain filter



| MODEL  | External dimensions<br>(cm) | Pan dimension<br>ØxH (cm) | Pan capacity<br>(Lt) | Heating |          | Burners<br>(kW) | Electric elements<br>(kW) | Tot.<br>(kW) | Supply        | Weight<br>(Kg) |
|--|-----------------------------|---------------------------|----------------------|---------|----------|-----------------|---------------------------|--------------|---------------|----------------|
|  |                             |                           |                      | Direct  | Indirect |                 |                           |              |               |                |
| ON OPEN CABINET  |                             |                           |                      |         |          |                 |                           |              |               |                |
|  <b>G10098</b>   | 80x90x85                    | 60x42                     | 100                  | •       |          | 21              |                           | 21           |               | 118            |
|  <b>G100I98</b>  | 80x90x85                    | 60x42                     | 100                  |         | •        | 21              |                           | 21           |               | 143            |
|  <b>G15098</b>   | 80x90x85                    | 60x54                     | 150                  | •       |          | 21              |                           | 21           |               | 123            |
|  <b>G150I98</b>  | 80x90x85                    | 60x54                     | 150                  |         | •        | 21              |                           | 21           |               | 148            |
|  <b>E100I98</b>  | 80x90x85                    | 60x42                     | 100                  |         | •        | 14.4            | 0.2                       | 14.4         | 400V/3N/50/60 | 128            |
|  <b>E150I98</b>  | 80x90x85                    | 60x54                     | 150                  |         | •        | 14.4            | 0.2                       | 14.4         | 400V/3N/50/60 | 134            |
| TOP  |                             |                           |                      |         |          |                 |                           |              |               |                |
|  <b>G100T98</b>  | 80x90x58                    | 60x42                     | 100                  | •       |          | 21              |                           | 21           |               | 113            |
|  <b>G100IT98</b> | 80x90x70                    | 60x42                     | 100                  |         | •        | 21              |                           | 21           |               | 138            |
|  <b>G150T98</b>  | 80x90x70                    | 60x54                     | 150                  | •       |          | 21              |                           | 21           |               | 118            |
|  <b>G150IT98</b> | 80x90x70                    | 60x54                     | 150                  |         | •        | 21              |                           | 21           |               | 143            |
|  <b>E100IT98</b> | 80x90x70                    | 60x42                     | 100                  |         | •        | 14.4            | 0.2                       | 14.4         | 400V/3N/50/60 | 123            |
|  <b>E150IT98</b> | 80x90x70                    | 60x54                     | 150                  |         | •        | 14.4            | 0.2                       | 14.4         | 400V/3N/50/60 | 129            |

## Characteristics of the product range

The 2 mm worktop is in AISI 304 with a moulded edges for collecting liquids. The pan is in AISI 304 with bottom AISI 316 for **greater resistance to corrosion**.

The brass drain tap is equipped with a removable filter. The AISI 304 lid ensures minimal loss of steam and heat. Hot and cold water tap with swivel nozzle on worktop.

**Direct gas versions:** stainless steel burner with self-stabilizing flame. Pilot flame with thermocouple safety device. Piezo-electric burner ignition.

**Indirect gas versions (mod. "I"):** AISI 304 interspace, 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, interspace water-level viewer, "simmer" function.

**Indirect electric versions (mod. "I"):** AISI 304 interspace, power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge, "simmer" function. The low pressure steam in the interspace heats evenly the surface of the pan (for both the indirect versions).



**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](http://www.mbmitaly.com)