



DOMINA 700

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.

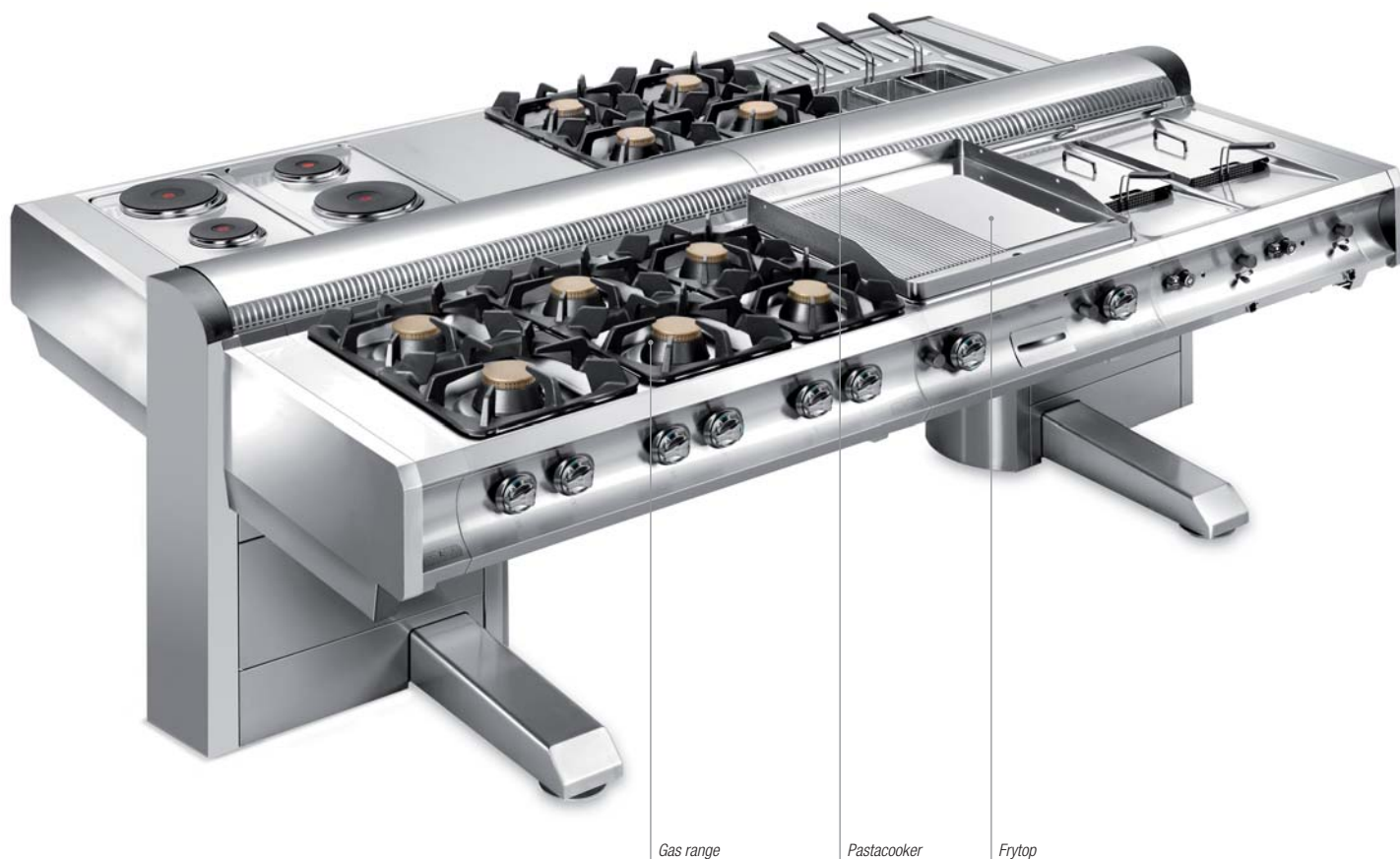
Beside you after the sale

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!



Reliable, compact ergonomic and functional



DOMINA 700 is designed and produced to guarantee reliability and high performance over time.

The best solution to meet the needs of professionals who have small spaces: the kitchen is ideal for small and medium size. Reliability, compactness, ergonomics and design are the elements characterizing this line.

The quality of the materials, the reliable technology and the care for details make the **DOMINA 700** line an investment to last over time:

- Sides and base in strong, thick stainless steel
- Moulded watertight worktop in AISI 304 stainless steel, thickness 1,5 mm, with rounded corners
- Shaped front panel with easy to clean ergonomic profile with built-in knobs
- Oven's stainless steel double-wall door
- Thick stainless steel chimneys

- Cast iron removable high power Flex Burners
- Protected low consumption pilot flame
- Single cast iron pan support dishwasher-size
- Upper and front accessibility for simple and quick maintenance

DOMINA 700 is designed and produced to guarantee maximum ease of cleaning, installation and maintenance.

DOMINA 700 is completely designed and made in Italy.



Modular and flexible

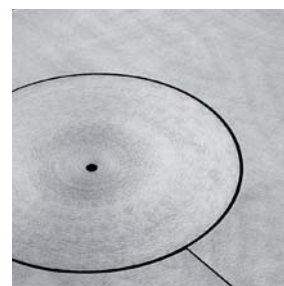


The modularity characteristics of the **DOMINA 700** line allow an excellent use of the available spaces.

DOMINA 700 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 980 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 allow a faster and simpler maintenance, reducing maintenance service and downtimes.

MONOBLOC: ensures maximum flexibility in the kitchen, thanks to the extreme modularity.

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



Reliability

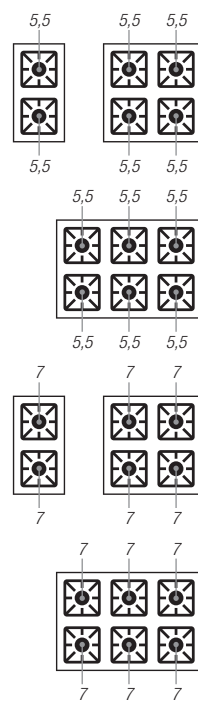
- Protected pilot flame
- Cast iron removable burners with self-stabilizing flame

Performance

- High power: Flex Burner of 5.5 kW or 7 kW
- 60% certified efficiency
- 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



























Flex Burners power (kW)

Characteristics of the product range

The watertight pressed, 45mm deep, worktop is in 1.5 mm AISI 304 stainless steel with drawn edges 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 or 7 kW each have horizontal self-stabilizing flame, to cook safely and for simpler maintenance. Each burner has an **adjustable power range**, from a minimum of 1.5 kW to a maximum of 5.5 / 7 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.

| MODEL | External dimensions (cm) | Oven dimensions (cm) | Power | | Gas oven (kW) | Total gas power (kW) | Electric oven (kW) | Supply | Weight (kg) |
|--|-----------------------------|-------------------------|--------|------|------------------|-------------------------|-----------------------|---------------|----------------|
| | | | 5,5 kW | 7 kW | | | | | |
| ON OPEN CABINET | | | | | | | | | |
|  G2A77XS | 40x73x85 | | 2 | | | 11 | | | 43 |
|  G2A77XL | 40x73x85 | | | 2 | | 14 | | | 43 |
|  G4A77XS | 70x73x85 | | 4 | | | 22 | | | 67 |
|  G4A77XL | 70x73x85 | | | 4 | | 28 | | | 67 |
|  G6A77XS | 110x73x85 | | 6 | | | 33 | | | 94 |
|  G6A77XL | 110x73x85 | | | 6 | | 42 | | | 94 |
| ON OVEN | | | | | | | | | |
|  G4F77XS | 70x73x85 | 56x66x31 | 4 | | 6 | 28 | | | 94 |
|  G4F77XL | 70x73x85 | 56x66x31 | | 4 | 6 | 34 | | | 94 |
|  G4FE77XS | 70x73x85 | 56x66x31 | 4 | | | 22 | 5.3 | 400V/3N/50/60 | 95 |
|  G4FE77XL | 70x73x85 | 56x66x31 | | 4 | | 28 | 5.3 | 400V/3N/50/60 | 95 |
|  G4FEV77XS | 70x73x85 | 56x37x32 | 4 | | | 22 | 2,6 | 400V/3N/50/60 | 87 |
|  G4FEV77XL | 70x73x85 | 56x37x32 | | 4 | | 28 | 2,6 | 400V/3N/50/60 | 87 |
|  G6FA77XS | 110x73x85 | 56x66x31 | 6 | | 6 | 39 | | | 131 |
|  G6FA77XL | 110x73x85 | 56x66x31 | | 6 | 6 | 48 | | | 131 |
|  G6FEA77XS | 110x73x85 | 56x66x31 | 6 | | | 33 | 5.3 | 400V/3N/50/60 | 134 |
|  G6FEA77XL | 110x73x85 | 56x66x31 | | 6 | | 42 | 5.3 | 400V/3N/50/60 | 134 |
|  G6F77MXS | 110x73x85 | 77x66x36 | 6 | | 8 | 41 | | | 121 |
|  G6F77MXL | 110x73x85 | 77x66x36 | | 6 | 8 | 50 | | | 121 |
| TOP | | | | | | | | | |
|  G277XS | 40x73x25 | | 2 | | | 11 | | | 32 |
|  G277XL | 40x73x25 | | | 2 | | 14 | | | 32 |
|  G477XS | 70x73x25 | | 4 | | | 22 | | | 54 |
|  G477XL | 70x73x25 | | | 4 | | 28 | | | 54 |
|  G677XS | 110x73x25 | | 6 | | | 33 | | | 70 |
|  G677XL | 110x73x25 | | | 6 | | 42 | | | 70 |

The **DOMINA 700** 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.

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

Versions with GN 2/1 (gas or electric heating): stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. Stainless steel chimneys.

The gas oven has 6 kW (8 kW in maxi oven) burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.

The electric oven has 5.3 kW (2.6 kW for ventilated oven) 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

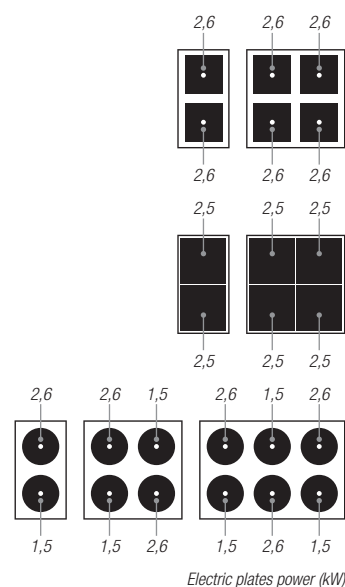
- AISI 304 stainless steel watertight worktop, thickness 1.5 mm

Performance

- Fast heating hot plates

Ease of use

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




















Characteristics of the product range

The watertight pressed worktop is in 1.5 mm AISI 304 stainless steel.

The **fast-heating hot plates** with safety device to prevent overheating, made in cast iron (round with diameter 145/200 mm, square with dimension 220x220 and lowered 300x300 mm), are watertight fixed to the worktop and are powered by 1.5 kW and 2.6 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 liquids and prevent overflowing, ensuring also easier cleaning.

| MODEL | External dimensions (cm) | Oven dimensions (cm) | Electric plates power | | | Electric oven (kW) | Total power (kW) | Supply | Weight (Kg) |
|--|-----------------------------|-------------------------|-----------------------|--------|--------|-----------------------|---------------------|---------------|----------------|
| | | | 1.5 kW | 2.6 kW | 2.5 kW | | | | |
| ON OPEN CABINET | | | | | | | | | |
|  E2A77 | 40x73x85 | | 1 | 1 | - | | 4.1 | 400V/3N/50/60 | 35 |
|  E2A77Q | 40x73x85 | | - | 2 | - | | 5.2 | 400V/3N/50/60 | 45 |
|  E2AP77Q | 40x73x85 | | - | - | 2 | | 5 | 400V/3N/50/60 | 58 |
|  E4A77 | 70x73x85 | | 2 | 2 | - | | 8.2 | 400V/3N/50/60 | 60 |
|  E4A77Q | 70x73x85 | | - | 4 | - | | 10.4 | 400V/3N/50/60 | 69 |
|  E4AP77Q | 70x73x85 | | - | - | 4 | | 10 | 400V/3N/50/60 | 92 |
|  E6A77Q | 110x73x85 | | - | 6 | - | | 15.6 | 400V/3N/50/60 | 138 |
| ON OVEN | | | | | | | | | |
|  E4F77 | 70x73x85 | 56x66x31 | 2 | 2 | - | 5.3 | 13.5 | 400V/3N/50/60 | 90 |
|  E4F77Q | 70x73x85 | 56x66x31 | - | 4 | - | 5.3 | 15.7 | 400V/3N/50/60 | 99 |
|  E4FP77Q | 70x73x85 | 56x66x31 | - | - | 4 | 5.3 | 15.3 | 400V/3N/50/60 | 125 |
|  E4FVP77Q | 70x73x85 | 56x37x32 | - | - | 4 | 2.6 | 12.6 | 400V/3N/50/60 | 117 |
|  E6FA77 | 110x73x85 | 56x66x31 | 3 | 3 | - | 5.3 | 17.6 | 400V/3N/50/60 | 136 |
|  E6FA77Q | 110x73x85 | 56x66x31 | - | 6 | - | 5.3 | 20.9 | 400V/3N/50/60 | |
| TOP | | | | | | | | | |
|  E277 | 40x73x25 | | 1 | 1 | - | | 4.1 | 400V/3N/50/60 | 20 |
|  E277Q | 40x73x25 | | - | 2 | - | | 5.2 | 400V/3N/50/60 | 30 |
|  E477 | 70x73x25 | | 2 | 2 | - | | 8.2 | 400V/3N/50/60 | 32 |
|  E477Q | 70x73x25 | | - | 4 | - | | 10.4 | 400V/3N/50/60 | 32 |

The **DOMINA 700** electric range comprises models with 2/4/6 round, square or lowered 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 on 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. Stainless steel chimneys.

The electric oven has 5.3 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

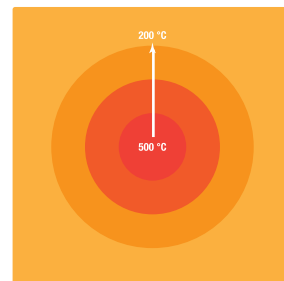
- AISI 304 stainless steel worktop, thickness 1.5 mm
- Cast iron heating plate, thickness 10 mm

Performance

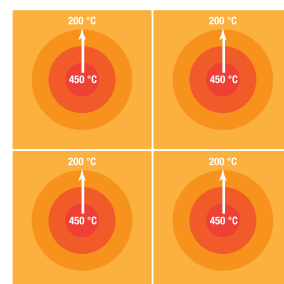
- 9 kW cast iron burner with piezo-electric ignition

Ease of use

- Thermostatic temperature control (ETA77, ETF77, ET77)
- Isothermal zones for differentiated cooking



Isothermal zones for differentiated cooking



Isothermal zones for differentiated cooking (mod. ETA77, ETF77, ET77)


Characteristics of the product range

The worktop is in 1.5 mm AISI 304 stainless steel with pressed edges for liquid collection.

The cooking plate with a surface area of 40 dm² is in cast iron (10 mm thickness) with a removable central ring and it is powered by a 9 kW stainless steel 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 versions**, the cooking plate made in carbon steel, thickness 15 mm, is unique but has 4 cooking zone powered with 2.25 kW heating elements each with independent control. Operating temperature: 80-450 °C.

| MODEL | External dimensions (cm) | Oven dimensions (cm) | Burners power | | Oven 6 kW | Cooking plate | Total power (kW) | Supply | Weight (Kg) |
|---|-----------------------------|-------------------------|---------------|------|------------|---------------|---------------------|---------------|----------------|
| | | | 3.5 kW | 6 kW | | | | | |
| ON OPEN CABINET | | | | | | | | | |
|  GTA77 | 70x73x85 | | | | | 1 (9 kW) | 9 | | 83 |
|  ETA77 | 70x73x85 | | | | | 4 (2.25 kW) | 9 | 400V/3N/50/60 | 84 |
| ON OVEN | | | | | | | | | |
|  GTF77 | 70x73x85 | 56x66x31 | | | 1 (6 kW) | 1 (9 kW) | 15 | | 116 |
|  ETF77 | 70x73x85 | 56x66x31 | | | 1 (5.3 kW) | 4 (2.25 kW) | 14.3 | 400V/3N/50/60 | 117 |
| TOP | | | | | | | | | |
|  GT77 | 70x73x25 | | | | | 1 (9 kW) | 9 | | 68 |
|  ET77 | 70x73x25 | | | | | 4 (2.25 kW) | 9 | 400V/3N/50/60 | 69 |

The **DOMINA 700** 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 on cantilever supports. Gas or electric supply.

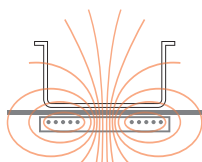


Versions with GN 2/1 static oven (gas heating): stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. Cast iron chimneys and cast iron pan support for side burners. The gas oven has 6 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.



Induction and glass ceramic top

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



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, a wok induction model and modules with 2 or 4 infrared heating zones.

Reliability












- AISI 304 stainless steel worktop, thickness 1.5 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
- Wok Ø 30 cm

| MODEL | | External dimensions (cm) | Oven dimensions (cm) | Power | | | | Oven (kW) | Total power (kW) | Supply | Weight (Kg) |
|--|---------|-----------------------------|-------------------------|--------|--------|--------|------|--------------|---------------------|--------|----------------|
| | | | | 1.8 kW | 2.5 kW | 3.5 kW | 5 kW | | | | |
| INDUCTION | | | | | | | | | | | |
| ON OPEN CABINET | | | | | | | | | | | |
|  | EA4771 | 40x73x85 | | | 2 | | | 7 | 400V/3N/50/60 | 53 | |
|  | EA7771 | 70x73x85 | | | 4 | | | 14 | 400V/3N/50/60 | 76 | |
|  | EWA477 | 40x73x85 | | | | 1 | | 5 | 400V/3N/50/60 | 50 | |
| TOP | | | | | | | | | | | |
|  | E4771 | 40x73x25 | | | 2 | | | 7 | 400V/3N/50/60 | 38 | |
|  | E7771 | 70x73x25 | | | 4 | | | 14 | 400V/3N/50/60 | 61 | |
|  | EW477 | 40x73x25 | | | | 1 | | 5 | 400V/3N/50/60 | 38 | |
| GLASS CERAMIC TOP | | | | | | | | | | | |
| ON OPEN CABINET | | | | | | | | | | | |
|  | EVCA277 | 40x73x85 | | 1 | 1 | | | 4,3 | 400V/3N/50/60 | 53 | |
|  | EVCA477 | 70x73x85 | | 2 | 2 | | | 8,6 | 400V/3N/50/60 | 76 | |
| ON OVEN | | | | | | | | | | | |
|  | EVC4F77 | 70x73x85 | 56x66x31 | 2 | 2 | | 5.3 | 13.9 | 400V/3N/50/60 | 99 | |
| TOP | | | | | | | | | | | |
|  | EVC277 | 40x73x25 | | 1 | 1 | | | 4.3 | 400V/3N/50/60 | 27 | |
|  | EVC477 | 70x73x25 | | 2 | 2 | | | 8.6 | 400V/3N/50/60 | 49 | |

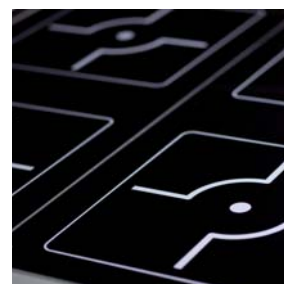
Characteristics of the product range

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 220 mm powered at 3.5 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.

In the infrared heating plates models, the heat is produced by means of electric elements underneath and transmitted by diffusion. Independent temperature regulation for each cooking area. Indicator lights show when each hotplate is in operation.





Pasta cooker

Ideal for cooking pasta, rice, vegetables and eggs.



Reliability

- AISI 304 stainless steel worktop, thickness 1.5 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 edge for collection of liquids
- Expansion zone for collecting starches
- Rounded corners
- Straining grid for baskets

The **DOMINA 700** pasta cooker range comprises models with one tank of 26 or 40 liters of capacity, with gas or electric heating, available as freestanding unit or top versions.

Monobloc: on a cabinet.

Top: this version can be placed on cantilever supports.

| MODEL | External dimensions (cm) | Tank dimensions (cm) | Tank capacity (Lt) | Burners (kW) | Electric elements (kW) | Total power (kW) | Supply | Weight (Kg) |
|------------------------|--------------------------|----------------------|--------------------|--------------|------------------------|------------------|---------------|-------------|
| ON OPEN CABINET | | | | | | | | |
| GC477 SC | 40x73x85 | 31x34x30 | 26 | 8.5 | | 8.5 | | 50 |
| GC777 SC | 70x73x85 | 51x31x30 | 40 | 13.3 | | 13.3 | | 68 |
| EC477 SC | 40x73x85 | 31x34x30 | 26 | | 5.5 | 5.5 | 400V/3N/50/60 | 44 |
| EC777 SC | 70x73x85 | 51x31x30 | 40 | | 9 | 9 | 400V/3N/50/60 | 58 |
| TOP | | | | | | | | |
| GC777T SC | 70x73x58 | 51x31x30 | 40 | 13.3 | | 13.3 | | 60 |
| EC777T SC | 70x73x58 | 51x31x30 | 40 | | 9 | 9 | 400V/3N/50/60 | 50 |

Characteristics of the product range

The worktop is in 1.5 mm AISI 304 stainless steel with moulded edges for liquid collection.

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.

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 1.5 mm
- Moulded and continuously welded tanks

Performance

- High output cast iron burner
- Shut-off in case of overheating

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 1.5 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 sanitification.

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.

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 (cm) | Tank dimensions (cm) | Tank capacity (Lt) | Burners (kW) | Electric elements (kW) | Total power (kW) | Supply (kW) | Weight (Kg) |
|--|-----------------------------|-------------------------|-----------------------|-----------------|---------------------------|---------------------|----------------|----------------|
| ON OPEN CABINET | | | | | | | | |
|  GF477 | 40x73x118 | 28x34x30 | 14 | 12.5 | | 12.5 | | 57 |
|  GF4772V | 40x73x118 | 14x34x30 | 7+7 | 6.25+6.25 | | 12.5 | | 62 |
|  GF777 | 70x73x118 | 28x34x30 | 14+14 | 12.5+12.5 | | 25 | | 85 |
|  EF477 | 40x73x85 | 28x34x24 | 13 | | 9 | 9 | 400V/3N/50/60 | 50 |
|  EF4772V | 40x73x85 | 14x34x24 | 7+7 | | 5.25+5.25 | 10.5 | 400V/3N/50/60 | 62 |
|  EF777 | 70x73x85 | 28x34x24 | 13+13 | | 9+9 | 18 | 400V/3N/50/60 | 80 |
| TOP | | | | | | | | |
|  GF477TS | 40x73x25/55 | 25x34x21,5 | 10 | 7.4 | | 7.4 | | 35 |
|  GF777TS | 70x73x25/55 | 25x34x21,5 | 10+10 | 7.4+7.4 | | 14.8 | | 55 |
|  EF477T | 40x73x25 | 28x34x20 | 12 | | 9 | 9 | 400V/3N/50/60 | 30 |
|  EF4772VT | 40x73x25 | 14x34x20 | 6+6 | | 5.25+5.25 | 10.5 | 400V/3N/50/60 | 35 |
|  EF777T | 70x73x25 | 28x34x20 | 12+12 | | 9+9 | 18 | 400V/3N/50/60 | 53 |
| CHIP SCUTTLE | | | | | | | | |
|  ECC477 | 40x73x25 | 31x51x18 | | | | 0.35 | 230V/1N/50/60 | 20 |

The **DOMINA 700** 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. A model of Chip Scuttle top is also available (ECC477).



ECC477

Gas versions with inside burner: high output stainless steel 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 1.5 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
- Chrome finishing

Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 1.5 mm. The splashguard, 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 (70 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 finishing is characterized by lower dispersion of heat, making the **working environment more comfortable**.

| MODEL | Cooking plate | | | External dimensions (cm) | Hotplate (cm) | Burners 5.5 kW | Electric elements 4 kW | Total power (kW) | Supply (kW) | Weight (Kg) |
|--|---------------|-------|---------|-----------------------------|------------------|-------------------|---------------------------|---------------------|----------------|----------------|
| | Smooth | Lined | Chromed | | | | | | | |
| ON OPEN CABINET | | | | | | | | | | |
|  GFTA477 L / LC | • | | • | 40x73x85 | 35x57 | 1 | | 5.5 | | 63 |
|  GFTA477 R | | • | | 40x73x85 | 35x57 | 1 | | 5.5 | | 63 |
|  GFTA777 L / LC | • | | • | 70x73x85 | 65x57 | 2 | | 11 | | 97 |
|  GFTA777 R | | • | | 70x73x85 | 65x57 | 2 | | 11 | | 97 |
|  GFTA777 LR | • | • | | 70x73x85 | 65x57 | 2 | | 11 | | 97 |
|  GFTA777 LRC | • | • | • | 70x73x85 | 65x57 | 2 | | 11 | | 97 |
|  EFTA477 L / LC | • | | • | 40x73x85 | 35x57 | | 1 | 4 | 400V/3N/50/60 | 63 |
|  EFTA477 R | | • | | 40x73x85 | 35x57 | | 1 | 4 | 400V/3N/50/60 | 63 |
|  EFTA777 L / LC | • | | • | 70x73x85 | 65x57 | | 2 | 8 | 400V/3N/50/60 | 97 |
|  EFTA777 R | | • | | 70x73x85 | 65x57 | | 2 | 8 | 400V/3N/50/60 | 97 |
|  EFTA777 LR | • | • | | 70x73x85 | 65x57 | | 2 | 8 | 400V/3N/50/60 | 97 |
|  EFTA777 LRC | • | • | • | 70x73x85 | 65x57 | | 2 | 8 | 400V/3N/50/60 | 97 |
| TOP | | | | | | | | | | |
|  GFT477 L / LC | • | | • | 40x73x25 | 35x57 | 1 | | 5.5 | | 43 |
|  GFT477 R | | • | | 40x73x25 | 35x57 | 1 | | 5.5 | | 43 |
|  GFT777 L / LC | • | | • | 70x73x25 | 65x57 | 2 | | 11 | | 75 |
|  GFT777 R | | • | | 70x73x25 | 65x57 | 2 | | 11 | | 75 |
|  GFT777 LR | • | • | | 70x73x25 | 65x57 | 2 | | 11 | | 75 |
|  GFT777 LRC | • | • | • | 70x73x25 | 65x57 | 2 | | 11 | | 75 |
|  EFT477 L / LC | • | | • | 40x73x25 | 35x57 | | 1 | 4 | 400V/3N/50/60 | 43 |
|  EFT477 R | | • | | 40x73x25 | 35x57 | | 1 | 4 | 400V/3N/50/60 | 43 |
|  EFT777 L / LC | • | | • | 70x73x25 | 65x57 | | 2 | 8 | 400V/3N/50/60 | 75 |
|  EFT777 R | | • | | 70x73x25 | 65x57 | | 2 | 8 | 400V/3N/50/60 | 75 |
|  EFT777 LR | • | • | | 70x73x25 | 65x57 | | 2 | 8 | 400V/3N/50/60 | 75 |
|  EFT777 LRC | • | • | • | 70x73 x25 | 65x57 | | 2 | 8 | 400V/3N/50/60 | 75 |

The **DOMINA 700** 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 1.5 mm

Performance

- Independent burners (full moduls)

Ease of use

- Double face cast iron grid meat/fish
- Stainless steel removable drawer for grease collection



The **DOMINA 700** 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 7.5 kW | Total power (kW) | Weight (Kg) |
|------------------------|--------------------------|---------------------|----------|----------------|------------------|-------------|
| ON OPEN CABINET | | | | | | |
| GPLA477G | 40x73x85 | 35,2X47,5 | 1 | 1 | 7.5 | 56 |
| GPLA877G | 80x73x85 | 35,2X47,5 (x2) | 2 | 2 | 15 | 98 |
| TOP | | | | | | |
| GPL477G | 40x73x25 | 35,2X47,5 | 1 | 1 | 7.5 | 36 |
| GPL877G | 80x73x25 | 35,2X47,5 (x2) | 2 | 2 | 15 | 74 |

Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 1.5 mm.

Cast iron cooking grid one side meat, opposite side fish. 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.





Water grill

A delicate and uniform cooking of food keeps flavour unchanged.



Reliability

- AISI 304 stainless steel worktop, thickness 1.5 mm

Performance



- Delicate cooking thanks to the water evaporation

Ease of use

- Double face cast iron grill meat/fish
- Extractable drawer with water



The **DOMINA 700** water grill range consists of both 1/2 or full module models, electric heating, available as freestanding unit. The water contained in the containers under the electric heating elements evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged.

| MODEL | External dimensions (cm) | Grid dimension (cm) | Electric elements (kW) | Total power (kW) | Supply (kW) | Weight (Kg) |
|--|--------------------------|---------------------|------------------------|------------------|---------------|-------------|
| ON CABINET | | | | | | |
|  AQE477 | 40x73x85 | 35,2x47,5 | 6 | 6 | 400V/3N/50/60 | 50 |
|  AQE777 | 80x73x85 | 35,2x47,5 (x2) | 6+6 | 12 | 400V/3N/50/60 | 82 |

Characteristics of the product range

The worktop is in 1.5 mm AISI 304 stainless steel. The chimney grid is made of stainless steel, the cooking grid is cast iron made. An extractable stainless steel drawer with water generates steam during cooking operations. Full moduls (80 cm) have independent heating elements to allow different cooking.





Bain-marie

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



Reliability

- AISI 304 stainless steel worktop, thickness 1.5 mm
- Moulded and continuous-weld tanks

Performance





- Electric heating elements in armoured stainless steel

Ease of use

- Thermostat



The **DOMINA 700** bain-marie range is composed of 2 electric models with electric heat, available as freestanding unit or top versions.

| MODEL | External dimensions (cm) | Tank dimensions (cm) | Tank capacity | Electric elements (kW) | Total power (kW) | Supply (kW) | Weight (Kg) |
|---|--------------------------|----------------------|---------------|------------------------|------------------|------------------|-------------|
| ON OPEN CABINET | | | | | | | |
|  EBMA477 | 40x73x85 | 31x51x16 | (GN 1/1) | 1.5 | 1.5 | 230 V, 1N, 50/60 | 34 |
|  EBMA777 | 80x73x85 | 63x51x16 | (GN 2/1) | 3 | 3 | 230 V, 1N, 50/60 | 50 |
| TOP | | | | | | | |
|  EBM477 | 40x73x25 | 31x51x16 | (GN 1/1) | 1.5 | 1.5 | 230 V, 1N, 50/60 | 20 |
|  EBM777 | 80x73x25 | 63x51x16 | (GN 2/1) | 3 | 3 | 230 V, 1N, 50/60 | 30 |

Characteristics of the product range

The worktop is in 1.5 mm AISI 304 stainless steel. The AISI 304 stainless steel tanks are moulded and continuous-weld.

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 structure with scotch-brite finishing



Performance

- Thermostatic temperature control

Ease of use

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

The **DOMINA 700** braising pan range comprises freestanding models with gas or electric heating, and stainless steel versions or compound tank.

| MODEL | External dimensions (cm) | Tank dimensions (cm) | Cooking surface (dm ²) | Tank capacity (Lt) | Burners (kW) | Electric elements (kW) | Total power (kW) | Supply | Weight (Kg) |
|---|-----------------------------|-------------------------|---------------------------------------|-----------------------|-----------------|---------------------------|---------------------|---------------|----------------|
|  GBR77 | 80x73x85 | 71x48x15 | 34 | 60 | 13.5 | | 13.5 | | 113 |
|  EBR77 | 80x73x85 | 71x48x15 | 34 | 60 | | 9 | 9 | 400V/3N/50/60 | 118 |

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; tilting is manual. 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.
it is ideal for even cooking of thicker dishes, as sauces
and creamed soups.



Reliability

- AISI 304 stainless steel worktop, thickness 1.5 mm
- Anti-corrosion AISI 316 stainless steel tank's bottom
- Pressure gauge (models with indirect heating)

Performance



- Indirect heating

Ease of use

- Drawn edges for collecting liquids
- Balanced lid with side handle
- Easily removable drain filter



The **DOMINA 700** boiling pan range comprises 50 Lt models with gas or electric indirect heating.

| MODEL | External dimensions (cm) | Pan dimension ØxH (cm) | Pan capacity (Lt) | Burners (kW) | Electric elements (kW) | Total power (kW) | Supply | Weight (Kg) |
|--|-----------------------------|---------------------------|----------------------|-----------------|---------------------------|---------------------|---------------|----------------|
|  G50I77 | 70x73x85 | 40x42 | 50 | 12.5 | | 12.5 | | 91 |
|  E50I77 | 70x73x85 | 40x42 | 50 | | 9 | 9 | 400V/3N/50/60 | 93 |

Characteristics of the product range

The 1.5 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.

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.

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. The low pressure steam in the interspace heats evenly the surface of the pan (for both the indirect versions).

Counter ovens



Reliability

- Porcelain-coated steel cooking chamber
- Thermal insulation in high density glass wool
- Double-wall door with insulating casing

Performance




- Thermostatic temperature control
- Separate bottom/top temperature control (electric version)

Ease of use

- Rounded edges
- Heatproof handle with easy grip shape



The **DOMINA 700** counter oven range comprises 3 models: 1 with gas heating and 2 with electric heating, designed to carry cooking top units.

| MODEL | External dimensions (cm) | Cooking chamber dimension (cm) | Oven | | | Burners (kW) | Electric elements (kW) | Supply | Weight (Kg) |
|--|--------------------------|--------------------------------|------|-----------------|--------------|--------------|------------------------|---------------|-------------|
| | | | Gas | Electric static | Electric fan | | | | |
|  GF077 | 80x73x60 | 56x66x31 | • | | | | | | 63 |
|  EF077 | 80x73x60 | 56x66x31 | | • | | 6 | 5.3 | 400V/3N/50/60 | 61 |
|  EF077V | 80x73x60 | 56x66x31 | | | • | 6 | 2.6 | 230V/1N/50/60 | 63 |

Characteristics of the product range

The cooking chamber is in porcelain-coated steel, with rounded edges for easy cleaning, and thermal insulation in high density glass wool. Side supports are in chromed wire with triple guides. The door is double-wall with insulating casing, and heatproof handle finished in Scotch-Brite with very easy-grip shape. The hinges are spring-balanced.

Oven with gas heating: burner with self-stabilizing flame; thermostatic temperature regulation (from 150 to 290 °C) with thermocouple and piezo-electric burner ignition. Internal capacity: n° 3 GN 2/1 grids.

Oven with electric heating: stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control (from 50 to 290 °C) with separate bottom/top temperature control for maximum cooking flexibility. Turning on only the upper elements permits "grilling". Internal capacity: n° 3 GN 2/1 grids.

Oven with electric fan heating: circular electric element located around the fan to guarantee even temperature distribution. Thermostatic temperature regulation (from 70 to 270 °C). Internal capacity: n° 3 GN 2/1 grids.



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