



# ***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.

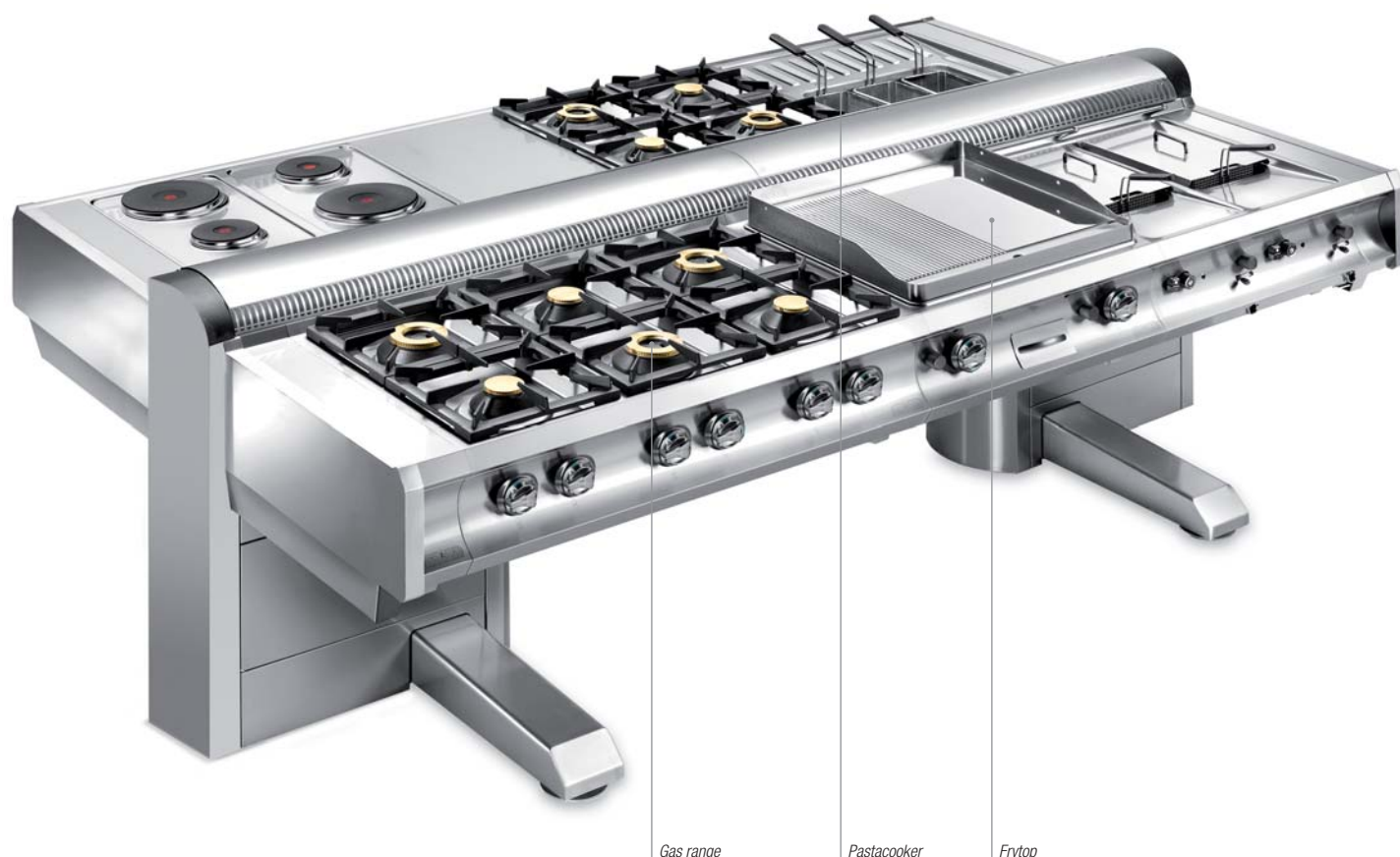
**With MBM you choose much more than a kitchen!**

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# Reliable, compact ergonomic and functional



Gas range

Pastacooker

Frytop

**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 antidrip profile and 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 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

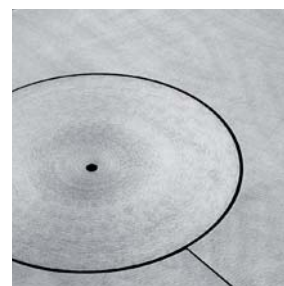


The modularity characteristics of the **DOMINA 700** line allow an excellent use of the available spaces.

**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.



## Reliability

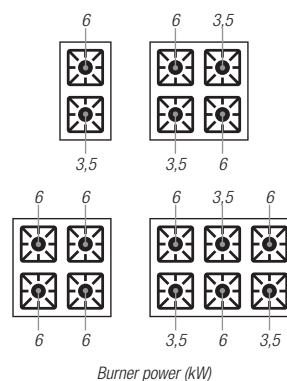
- AISI 304 stainless steel watertight pressed worktop, thickness 1.5 mm

## Performance

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

## Ease of use


















- Rounded corners
- Watertight pressed worktop
- Antidrip profile
- Suitable for up to Ø 40 cm pans
- Individual pan support on each burner



## 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 3.5 kW and 6 kW have double spreader with self-stabilizing flame, **to cook safely and for simpler maintenance**. 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 supports are **dishwasher-size**.

MODEL	External dimensions (cm)	Oven dimensions (cm)	Power		Gas oven (kW)	Total gas power (kW)	Electric oven (kW)	Supply	Weight (kg)
			3.5 kW	6 kW					
ON OPEN CABINET									
 G2SA77	40x73x85		1	1		9.5			41
 G2SA77P	40x73x85		-	2		12			41
 G4SA77	70x73x85		2	2		19			63
 G4SA77P	70x73x85			4		24			63
 G6SA77	110x73x85		3	3		28.5			88
ON OVEN									
 G4SF77	70x73x85	56x66x31	2	2	6	25			90
 G4SF77P	70x73x85	56x66x31		4	6	30			91
 G4SFE77	70x73x85	56x66x31	2	2		24.3	5.3	400V/3N/50/60	91
 G4SFEV77	70x73x85	56x37x32	2	2		21.6	2,6	400V/3N/50/60	83
 G6SFA77	110x73x85	56x66x31	3	3	6	34.5			125
 G6SFEA77	110x73x85	56x66x31	3	3		33.8	5.3	400V/3N/50/60	128
 G6SF77M	110x73x85	77x66x36	3	3	8	36.5			115
TOP									
 G2S77	40x73x25		1	1		9.5			30
 G2S77P	40x73x25		-	2		12			30
 G4S77	70x73x25		2	2		19			50
 G4S77P	70x73x25			4		24			51
 G6S77	110x73x25		3	3		28.5			64

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.

1. Shaped front panel with easy to clean ergonomic profile with built-in knobs
2. Anti-drip profile to avoid liquid overflowing
3. Removable burners in enameled cast iron and the brass burner with self-stabilizing flame
4. Anti-drip profile to avoid liquid overflowing
5. Watertight pressed, 45mm deep, worktop







# 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

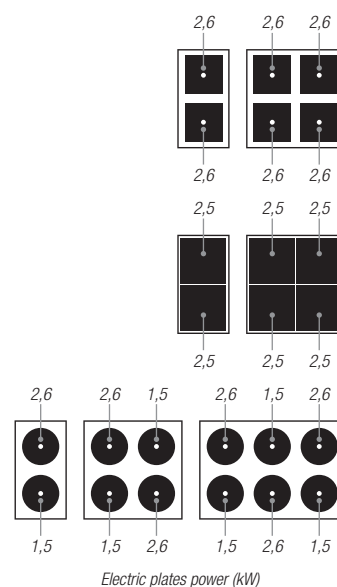
- AISI 304 stainless steel watertight worktop, thickness 1.5 mm

## Performance

- Fast heating hot plates

## Ease of use

- Rounded corners
- Watertight pressed worktop
- Antidrip profile
- 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				
SU ARMADIO									
 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
SU FORNO									
 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.

1. New ergonomic knob
2. Stainless steel double-wall door with insulating casing
3. Hotplates watertight fixed to the worktop
4. Stainless steel chimneys
5. Anti-drip profile to avoid liquid overflowing





# 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

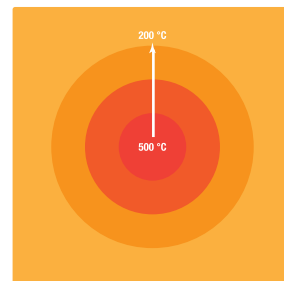
- AISI 304 stainless steel worktop, thickness 1.5 mm
- Cast iron heating plate, thickness 10 mm

## Performance

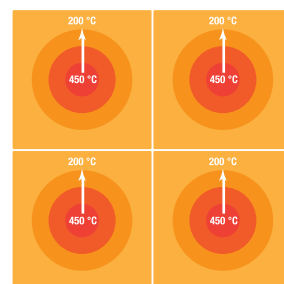
- 9 kW cast iron burner with piezo-electric ignition

## Ease of use

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



*Isothermal zones for differentiated cooking*



*Isothermal zones for differentiated cooking (mod. 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 dm<sup>2</sup> 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 15mm, 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									
 <b>GTA77</b>	70x73x85					1 (9 kW)	9		83
 <b>ETA77</b>	70x73x85					4 (2.25 kW)	9	400V/3N/50/60	84
ON OVEN									
 <b>GTF77</b>	70x73x85	56x66x31			1 (6 kW)	1 (9 kW)	15		116
 <b>ETF77</b>	70x73x85	56x66x31			1 (5.3 kW)	4 (2.25 kW)	14.3	400V/3N/50/60	117
TOP									
 <b>GT77</b>	70x73x25					1 (9 kW)	9		68
 <b>ET77</b>	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 (mod. ETA77, ETF77, ET77) 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.

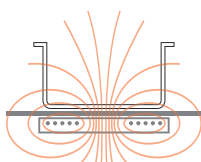
1. Cooking plate, 10 mm thickness
2. Stainless steel double-wall door with insulating casing.
3. Removable burners in enameled cast iron and the brass burner with self-stabilizing flame
4. Anti-drip profile to avoid liquid overflowing
5. New ergonomic knob





# 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

## 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

The product range includes 2 or 4 TOP independent induction zones, a wok induction model and modules with 2 or 4 infrared heating zones.

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										
 EA477I	40x73x85				2			7	400V/3N/50/60	53
 EA777I	70x73x85				4			14	400V/3N/50/60	76
 EWA477* 	40x73x85					1		5	400V/3N/50/60	50
TOP										
 E477I	40x73x25				2			7	400V/3N/50/60	38
 E777I	70x73x25				4			14	400V/3N/50/60	61
GLASS CERAMIC TOP										
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

\* Available from late April 2015

## Characteristics of the product range

The sealed 6mm ceramic top offers high cleaning comfort thanks to the **flat surface and cleanliness** 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.



1. Maximum cleanliness of the surface - Reduction in energy consumption of about 50%





# 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)
<b>ON OPEN CABINET</b>								
 <b>GC477 SC</b>	40x73x85	31x34x30	26	8.5		8.5		50
 <b>GC777 SC</b>	70x73x85	51x31x30	40	13.3		13.3		68
 <b>EC477 SC</b>	40x73x85	31x34x30	26		5.5	5.5	400V/3N/50/60	44
 <b>EC777 SC</b>	70x73x85	51x31x30	40		9	9	400V/3N/50/60	58
<b>TOP</b>								
 <b>GC777T SC</b>	70x73x58	51x31x30	40	13.3		13.3		60
 <b>EC777T SC</b>	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)
<b>ON OPEN CABINET</b>								
 <b>GF477</b>	40x73x118	28x34x30	14	12.5		12.5		57
 <b>GF4772V</b>	40x73x118	14x34x30	7+7	6.25+6.25		12.5		62
 <b>GF777</b>	70x73x118	28x34x30	14+14	12.5+12.5		25		85
 <b>EF477</b>	40x73x85	28x34x24	13		9	9	400V/3N/50/60	50
 <b>EF4772V</b>	40x73x85	14x34x26	7+7		5.25+5.25	10.5	400V/3N/50/60	62
 <b>EF777</b>	70x73x85	28x34x20	13+13		9+9	18	400V/3N/50/60	80
<b>TOP</b>								
 <b>GF477TS</b>	40x73x25/55	25x34x21	10	7.4		7.4		35
 <b>GF777TS</b>	70x73x25/55	25x34x21	10+10	7.4+7.4		14.8		55
 <b>EF477T</b>	40x73x25	28x34x20	12		9	9	400V/3N/50/60	30
 <b>EF4772VT</b>	40x73x25	28x34x20	6+6		5.25+5.25	10.5	400V/3N/50/60	35
 <b>EF777T</b>	70x73x25	14x34x20	12+12		9+9	18	400V/3N/50/60	53
<b>CHIP SCUTTLE</b>								
 <b>ECC477</b>	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.

1. Easily tilted s/s electric heating elements for complete cleaning
2. High output stainless steel burner with horizontal flame
3. Anti-drip profile to avoid liquid overflowing





# 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.



1. The grease is conveyed into a removable stainless steel basin
2. The chrome finishing avoids the transfer of odors and flavors and allows a lower dispersion of heat

**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 moduly modules)

## Ease of use

- Adjustable height cooking grill
- 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 7.3 kW	Total power (kW)	Weight (Kg)
<b>ON OPEN CABINET</b>						
<b>GPLA477</b>	40x73x85	33X51	1	1	7.3	50
<b>GPLA777</b>	70x73x85	33X51 (x2)	2	2	14.6	82
<b>TOP</b>						
<b>GPL477</b>	40x73x25	33X51	1	1	7.3	30
<b>GPL777</b>	70x73x25	33X51 (x2)	2	2	14.6	60

## Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 1.5 mm. AISI 304 stainless steel cooking top with adjustable height by means front levers and cast iron chimney. A removable stainless steel drawer collects the grease released during the cooking. The independent burners, in the full module models (70 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)
<b>ON CABINET</b>							
<b>AQE477*</b>		40x73x85	35,2x47,5	6	6	400V/3N/50/60	50
<b>AQE777*</b>		80x73x85	35,2x47,5 (x2)	6+6	12	400V/3N/50/60	82

\* Available from late April 2015

## 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)
<b>ON OPEN CABINET</b>							
 <b>EBMA477</b>	40x73x85	31x51x16	(GN 1/1)	1.5	1.5	230 V, 1N, 50/60	34
 <b>EBMA777</b>	80x73x85	63x51x16	(GN 2/1)	3	3	230 V, 1N, 50/60	50
<b>TOP</b>							
 <b>EBM477</b>	40x73x25	31x51x16	(GN 1/1)	1.5	1.5	230 V, 1N, 50/60	20
 <b>EBM777</b>	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.

1. Water load tap placed on the front of the unit
2. AISI 304 hinges and an ergonomic front handle

MODEL	External dimensions (cm)	Tank dimensions (cm)	Cooking surface (dm²)	Tank capacity (Lt)	Burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
<b>GBR77</b>	80x73x85	71x48x15	34	60	13.5		13.5		113
<b>GBRI77</b>	80x73x85	71x48x15	34	60	13.5		13.5		113
<b>EBR77</b>	80x73x85	71x48x15	34	60		9	9	400V/3N/50/60	118
<b>EBRI77</b>	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 available in AISI 304 stainless steel versions or compound of 13 mm thickness, for more efficient heat distribution; 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.



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

## 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

- Thermostatic temperature control

## Ease of use

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



1. Safety valve with pressure gauge

2. The brass drain tap is equipped with a removable filter

MODEL	External dimensions (cm)	Pan dimension ØxH (cm)	Pan capacity (Lt)	Burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
<b>G50I77</b>	70x73x85	40x42	50	12.5		12.5		91
<b>E50I77</b>	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 and thermostatic temperature control. 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.



1. Designed to carry cooking top units  
2. Double-wall door with insulating casing

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