



# ***MAGISTRA 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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# A reliable & highly performing base for your business

**MAGISTRA 980** is designed and produced to guarantee reliability and high performances in the kitchen over time.

Robustness, Performances and Convenience are the elements characterizing this line, designed to guarantee to the chef the maximum ease of cleaning and usability and to the engineers a quick installation and maintenance.

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

- Moulded watertight worktop in s/s AISI 304, thickness 1 mm
- Hygienic design and rounded corners for easy cleaning
- Cast iron removable high power burners
- Protected low consumption pilot flame
- Moulded and continuous-weld tanks
- Excellent alignment
- Upper & front accessibility for simple and quick maintenance
- Easy and quick installation thanks to rear slot

**MAGISTRA 980** offers the most versatile cooking equipment range on the market thanks to the 40/80 modularity.





# Gas ranges

The **MAGISTRA 980** gas ranges line comprises models with 2/4/6 burner available as freestanding unit on an open cabinet, with gas or electric static oven, or with gas maxi oven.

Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80/120. Excellent alignment.



G4SF8



G2S8



G6SFA8

## Reliability










- Aisi 304 stainless steel watertight pressed worktop, tickness 1 mm

## Performance

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

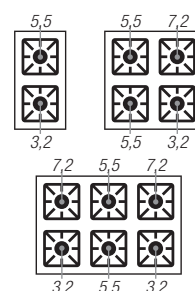
## Ease of use

- Rounded corners
- Watertight pressed worktop
- Individual pan support on each burner

MODEL	External dimensions (cm)	Oven dimensions (cm)	Gas burners			Gas oven (kW)	Tot. gas power (kW)	Electric oven (kW)	Weight (Kg)
			3.2 kW	5.5 kW	7.2 kW				
ON CUPBOARD									
 G2S8	40x90x85		1	1	-		8.7		48
 G4S8	80x90x85		1	2	1		21.4		74
 G6S8	120x90x85		2	2	2		31.8		104
WITH OVEN									
 G4SF8	80x90x85	54x70x30	1	2	1	7	28.4		106
 G4SFE8	80x90x85	54x70x30	1	2	1		27.4	6	106
 G6SFA8	120x90x85	54x70x30	2	2	2	7	38.8		143
 G6SFEA8	120x90x85	54x70x30	2	2	2		31.8	6	143
 G6SFM8	120x90x85	100x70x30	2	2	2	9.5	41.3		171
 G6SFMG8	120x90x85	100x70x30	2	2	2	9.5	41.7	5	173

## Characteristics of the product range

The watertight pressed worktop is in 1mm 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 3,2 kW, 5,5 kW and 7,2 kW have double spreader with self-stabilizing flame, to cook safely and for simpler maintenance. The pilot flame is protected inside the main burner. New single cast iron pan. **Versions with GN 2/1 static oven:** stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The gas oven has 7 kW (9.5 kW for maxi oven) burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. The electric oven has 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility.



Gas burners power (kW)



# Electric ranges

The **MAGISTRA 980** electric range comprises models with 2/4/6 plates available as freestanding unit on an open cupboard, with an electric static oven or with electric maxi oven. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80/120. Excellent alignment.

## Reliability

- Aisi 304 stainless steel watertight pressed worktop, tickness 1 mm

## Performance

- Fast heating hot plates

## Ease of use

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



E4F8











E2A8



E4AP8



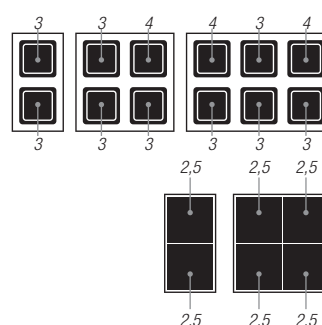
E4A8

MODEL	External dimensions (cm)	Oven dimensions (cm)	Electric plates power		Electric oven (kW)	Tot. power (kW)	Supply	Weight (Kg)	Peso (Kg)
			3 kW	4 kW					
ON CUPBOARD									
 E2A8	40x90x85			2	0		6	400V/3N/50/60	78
 E2AP8	40x90x85		2				5	400V/3N/50/60	83
 E4A8	80x90x85			3	1		13	400V/3N/50/60	102
 E4AP8	80x90x85		4				10	400V/3N/50/60	107
WITH OVEN									
 E4F8	80x90x85	54x69.5x32		3	1	6	19	400V/3N/50/60	136
 E4FP8	80x90x85	54x69.5x32	4			6	16	400V/3N/50/60	142
 E6FA8	120x90x85	54x69.5x32		4	2	6	26	400V/3N/50/60	187
 E6FM8	120x90x85	100x69.5x29		4	2	10	30	400V/3N/50/60	171

## Characteristics of the product range

The watertight pressed worktop is in 1 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.

**Versions with GN 2/1 static oven:** stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The electric oven has 6 kW (10 kW for maxi 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. Electric plates power (kW)  
2. Hotplates watertight fixed to the worktop



# Solid top

The **MAGISTRA 980** solid top range comprises one model on open stand, one model on gas static oven and one model with side burners (3,2 and 5,5 kW). Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 45/80/120. Excellent alignment.

### 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

- Isothermal zones for differentiated cooking



GTA908



GTF908

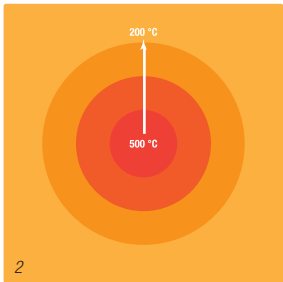
MODEL	External dimensions (cm)	Oven dimensions (cm)	Gas burners		Gas oven 7 kW	Cooking plate	Tot. gas power (kW)	Weight (Kg)
			3.2 kW	5.5 kW				
ON CUPBOARD								
🔥 GTA8	80x90x85		-	-		1 (12 kW)	12	100
WITH OVEN								
🔥 GTF8	80x90x85	54x70x30	-	-	1	1 (12 kW)	19	125
🔥 GT2SDF8	120x90x85	54x70x30	1	1	1	1 (12 kW)	27.7	168

## Characteristics of the product range

The worktop is in 1 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.



1. Cooking plate, 10 mm thickness



2. Isothermal zones for differentiated cooking



# Induction

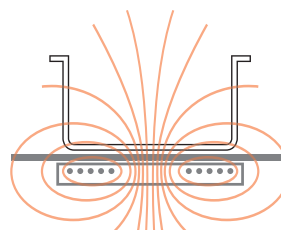
For a state-of-the-art cooking system in which high performance is matched by power savings and complete cleaning.



GF908



GF408



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 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

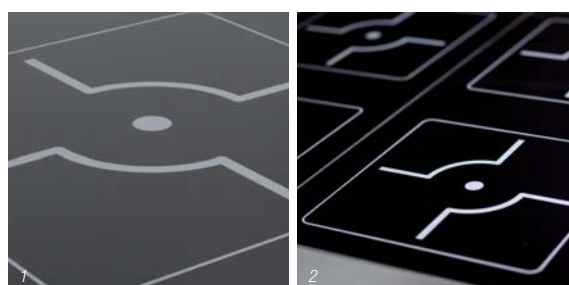
- Totally flat surface
- Independent control of the individual cooking areas
- Heat only in the presence of induction friendly pans

The induction range of **MAGISTRA 980** consists of models of 2 or 4 inductors of 5 kW each.

MODEL	External dimensions (cm)	Power 5 kW	Total power (kW)	Supply	Weight (Kg)
<b>ON OPEN CABINET</b>					
<b>E2A8I</b>	40x90x85	2	10	400V/3/50/60	100
<b>E4A8I</b>	80x90x85	4	20	400V/3/50/60	200

## 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 1 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.



1. Maximum cleanability of the surface  
2. Reduction in energy consumption of about 50%





# Pasta cookers

The **MAGISTRA 980** pasta cooker range comprises models with one or two tanks of 40 liters of capacity, with gas or electric heating, available as fre-standing unit on cupboard. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.



GC9082V/SC

## 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



GC408/SC



EC408/SC



EC9082V/SC

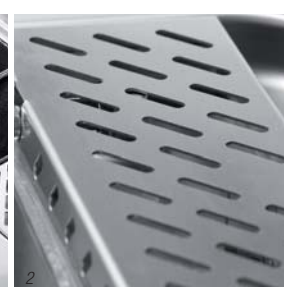
MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Gas burners (kW)	Electric elements (kW)	Tot. gas power (kW)	Supply	Weight (Kg)
<b>ON CUPBOARD</b>								
<b>GC408/SC</b>	40x90x85	30.5x51x27.5	40	13.3		13.3		57
<b>GC9082V/SC</b>	80x90x85	30.5x51x27.5	40+40	13.3+13.3		26.6		94
<b>EC408/SC</b>	40x90x85	30.5x51x27.5	40		9	9	400V/3N/50/60	51
<b>EC9082V/SC</b>	80x90x85	30.5x51x27.5	40+40		9+9	18	400V/3N/50/60	81

## Characteristics of the product range

The worktop is in 1 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.



1. Moulded edges for collection of liquids



2. Straining grid for baskets



# Fryers

The **MAGISTRA 980** fryers range comprises models with one or two tanks, with gas or electric heating, available as freestanding unit. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.



GF908

## Reliability

- AISI 304 stainless steel worktop, thickness 1 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



GF408



EF408



EF908

MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Gas burners (kW)	Electric elements (kW)	Total power (kW)	Supply (kW)	Weight (Kg)
<b>ON CUPBOARD</b>								
<b>GF408</b>	40x90x85	30x40x31.5	18	15.2		15.2		65
<b>GF408N</b>	40x90x85	30x40x31.5	18	15.2	0,03	15.2	230V/1N/50	73
<b>GF908</b>	80x90x85	30x40x31.5	18+18	15.2+15.2		30.4		106
<b>GF908N</b>	80x90x85	30x40x31.5	18+18	15.2+15.2	0,03	30.4	230V/1N/50	120
<b>EF4082V*</b>	40x90x85	30x40x20	8+8		5.25+5.25	10.5	400V/3N/50/60	56
<b>EF408</b>	40x90x85	30x40x20	18		16	16	400V/3N/50/60	56
<b>EF908</b>	<b>80x90x85</b>	<b>30x40x20</b>	<b>18+18</b>		<b>16+16</b>	<b>32</b>	400V/3N/50/60	<b>91</b>
<b>EF408L*</b>	40x90x85	30x40x20	21		20	20	400V/3N/50/60	56
<b>EF908L*</b>	80x90x85	30x40x20	21+21		20+20	40	400V/3N/50/60	91

\* Available from late April 2015

## Characteristics of the product range

The worktop is in AISI 304 18/10 stainless steel of 1 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. 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. **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. Increased reactivity in "N" models thanks to the electric valve. **Electric versions:** armoured stainless steel electric heating elements inside the tank, easily tilted for complete cleaning; thermostatic temperature control. regolazione termostatica.



Moulded and continuously welded tanks



# Fry top

The **MAGISTRA 980** frytop range comprises a large range of models for contact cooking with smooth, ribbed or mixed cooking surface, also chrome-treated, with electric or gas heating. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.



GFT908LR



EFT908LR



GFT408R

## Reliability









- AISI 304 stainless steel worktop, thickness 1 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)

MODEL		Cooking plate			External dimensions (cm)	Plate dimensions (cm)	Gas burners 8 kW	Electric elements 6 kW	Total power (kW)	Supply (kW)	Weight (Kg)
		Smooth	Ribbed	Chromed							
ON CUPBOARD											
	GFT408 L/LC	•		•	40x90x85	38x72	1		8		82
	GFT408 R		•		40x90x85	38x72	1		8		82
	GFT908 L/LC	•		•	80x90x85	78x72	2		16		135
	GFT908 LR/LRC/R	•	•	•	80x90x85	78x72	2		16		135
	EFT408 L/LC	•		•	40x90x85	38x72		1	6	400V/3N/50/60	82
	EFT408 R		•		40x90x85	38x72		1	6	400V/3N/50/60	82
	EFT908 L/LC	•		•	80x90x85	78x72		2	12	400V/3N/50/60	135
	EFT908 LR/LRC/R	•	•	•	80x90x85	78x72		2	12	400V/3N/50/60	135

## Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 1 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 differentiated cooking can be done with two independentlyheating 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. **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.



The grease is conveyed into a removable stainless steel basin



# Charcoal grill

The **MAGISTRA 980** charcoal grill range comprises both 1/2 and full module models, with gas heating, available as freestanding unit. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Excellent alignment.



GPL908



GPL408

## Reliability

- AISI 304 stainless steel worktop, thickness 2 mm

## Performance

- Independent burners (fully moduly models)

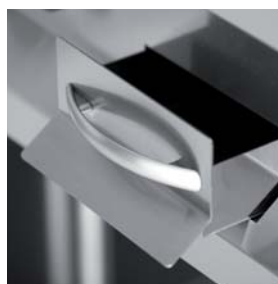
## Ease of use

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

MODEL	External dimensions (cm)	Grid dimensions (cm)	N° grids	Gas burners 10 kW	Gas tot. power (kW)	Weight (Kg)
<b>ON CUPBOARD</b>						
🔥 GPL408	40x90x85	64x37	1	1	10	62
🔥 GPL908	80x90x85	64x37	2	2	20	93

## Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 1 mm. AISI 304 stainless steel cooking top with adjustable height by means of 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 allow different cooking options.



1. Stainless steel removable drawer
2. AISI 304 stainless steel cooking top





# Braising pans

The **MAGISTRA 980** braising pan range comprises freestanding models with gas or electric heating. Excellent alignment.



GBR8



EBR8

## Reliability





- AISI 304 stainless steel worktop, thickness 1 mm

## Performance

- Thermostatic temperature control

## Ease of use

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

MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Gas burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
 <b>GBR8</b>	80x90x85	79x69x20	80	20	0.02		230V/1N/50/60	164
 <b>GBRVI8</b>	80x90x85	79x69x20	80	20	0.02		230V/1N/50/60	164
 <b>EBR8</b>	80x90x85	79x69x20	80		12	12	400V/3N/50/60	160
 <b>EBRVI8</b>	80x90x85	79x69x20	80		12	12	400V/3N/50/60	160

## 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 mild steel or s/s AISI 304 ("V" models). The 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 unit.



1



2

1. Water load tap placed on the front of the unit  
2. Stainless steel lid and ergonomic front handle



# Boiling pans

The **MAGISTRA 980** boiling pans range comprises 100/150 liters of capacity freestanding models with gas electric heating. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Excellent alignment.



G1008

## Reliability

- AISI 304 stainless steel worktop, thickness 1 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
- Sealed, balanced lid with side handle
- Easily removable drain filter



1. Safety valve



2. Brass drain tap with a removable filter

MODEL	External dimensions (cm)	Pan dimensions ØxH (cm)	Pan capacity(Lt)	Heating		Burners (kW)	Electric elements (kW)	Tot. (kW)	Supply	Weight (Kg)
				Direct	Indirect					
 <b>G1008</b>	80x90x85	60x42	100	•		21		21		118
 <b>G100I8</b>	80x90x85	60x42	100		•	21		21		143
 <b>G1508</b>	80x90x85	60x54	150	•		21		21		123
 <b>G150I8</b>	80x90x85	60x54	150		•	21		21		148
 <b>E100I8</b>	80x90x85	60x42	100		•		14.4	14.4	400V/3N/50/60	128
 <b>E150I8</b>	80x90x85	60x54	150		•		14.4	14.4	400V/3N/50/60	134

## Characteristics of the product range:

The 1 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. **Gas versions:** thermostatic temperature regulation for precise control and fast recovery of the temperature set. Pilot flame with thermocouple safety device. Piezo-electric burner ignition. "Simmer" function for both the indirect gas and electric versions. Direct gas versions: s/s burner with self-stabilizing flame. **Indirect gas versions (mod. "I"):** AISI 304 interspace, s/s tubular burner with selfstabilizing flame and thermostatic temperature control. 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.



# Bain-marie

The **MAGISTRA 980** bain-marie range is composed of 2 freestanding electric models. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.

## Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuous-weld tanks

## Performance

- Electric heating elements in armoured stainless steel

## Ease of use



- Thermostat
- Excellent alignment with other modules
- Module with large drawer



EBM908



EBM408

MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity	Electric elements (kW)	Total power (kW)	Supply (kW)	Weight (Kg)
<b>ON CUPBOARD</b>							
 <b>EBM408</b>	40x90x85	31x69x16	GN 4/3	2.5	2.5	230V/1N/50/60	45
 <b>EBM908</b>	80x90x85	63x69x16	GN 8/3	6	6	400V/3N/50/60	68

## Characteristics of the product range

The worktop is in 1 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.



1. Gastronorm 4/3 basin capacity for module 40  
2. Gastronorm 8/3 basin capacity for module 80



**ITW Food Equipment Group**

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