



DOMINA

Commercial Utensil washers



Your dreams are our goals

It's not just about producing and selling; the aim is helping you make your dreams come true. Whenever you think about your kitchen, or about how pleasant your work could be, or whenever you want to enjoy cooking, that's when MBM can help you. After forty years of activity, we are still curious to discover if everything that has been done can be done better, still committed to offering new things, and aware of the fact that the world we will leave our children will reflect our actions. Our products are not just kitchens, ovens, dishwashers, refrigerators, but true solutions to real problems that you face every day. Our technology is not a goal in itself, but it is dedicated to allow you to perform every note of the symphony of cooking in the easiest and most efficient way. Your dreams are ours; your dreams are our goals.



Washing specialists

MBM is division of ITW Ltd, one of the world's major producers of industrial dishwashers. Our two specialised plants have until now manufactured more than eight hundred thousand machines: An experience without equal! Great investments are dedicated to the updating and the development of new products. Our engineers and technicians cooperate with Universities and international research organizations to develop increasingly efficient and environmental-friendly technologies. Our factory is among the most modern in Europe and it makes use of state of the art production systems, ensuring quick and on-time deliveries and consistent quality. The constant and enthusiast involvement of the entire personnel in the continuous improvement process allows us to achieve excellent results, guaranteed by the ISO 9001 certification.

All of MBM's dishwashers, from the little undercounter washer to the enormous tunnel washers are produced internally, a condition that very few brands may boast of and one that makes MBM a true specialist in ware washing.

Experience and Competence

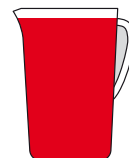
MBM dishwashers are distributed and serviced exclusively by our network of specialised dealers, whose training is carried out directly by the firm through seminars and constant retraining courses, while all of the technical documentation is available on the Internet. Spare parts are managed by Eurotec Service, the division of Eurotec specialised in after-sales support, which allows the assurance of immediate availability and fair pricing. MBM's experience and competence and its capillary network of dealers are the best guarantee of a long and profitable utilisation of our dishwashers.





All your dreams, all our technology

*Traditional
rinse system*



Unlike traditional systems where the water temperature drops significantly between the beginning and end of the rinse cycle, with CRP it remains constant ensuring greater hygiene and a faster drying of the items.



Earn more - Ecology

We are aware that a positive impact on our environment becomes increasingly more important and each of us has to do his part. MBM products are equipment with cutting edge technology, much of which is patented, in order to reduce the consumption of water, energy and chemical products. A helping hand for the planet and a consistent economic gain for you.

To wash 40 oven trays by hand takes about 50 litres of water, and 500 grams of special detergent to make the wash solution, plus another 40 litres of water for rinsing. When using a utensil washer (Domina LOD 102) only 40 litres of water, 130 grams of chemical products and 3 kWh electricity are used. This means you save up to 55% of the water and 75% of the chemicals against a moderate electricity consumption.

If we attach a money value to the aforesaid factors, the cost (excluded labour) to wash 40 trays by hand is € 1,60 against € 1,10 when using the utensil washer, while the cost per rack is respectively 4 eurocent and 3 eurocent. Thus economically speaking you save approximately 25%.

Less effort - Easy to clean

Easy if you ensure that the dishwashers are built not to get dirty.

The daily clean-up time of the machines is reduced by half. The complete deep drawn tank, the lack of sharp edges and corners makes that no dirt can gather not only in the wash tank but neither in the whole wash chamber which is also completely pipe-free, and the integral surface strainers withhold the larger soil particles. It will take just a few minutes and your utensil washer will be perfectly clean.

Work better - Electronic control

Easy if you have an intelligent user friendly interface. The soft touch electronic display shows wash and rinse temperatures and specific pilot lights indicate the end of the wash cycle and machine status. The self-diagnostic error codes indicate every possible problem such as for example imperfect closure of the door or no water supply from the mains.

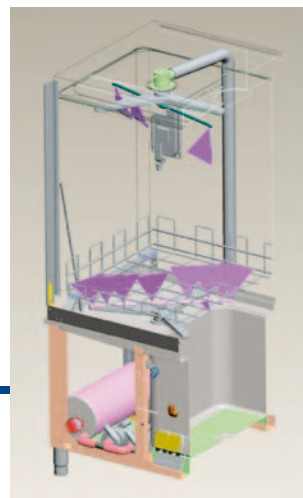
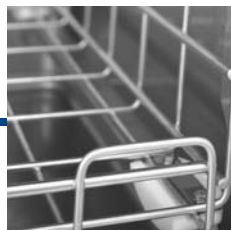
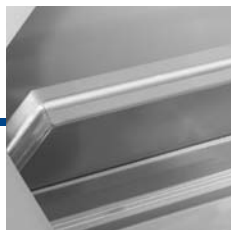
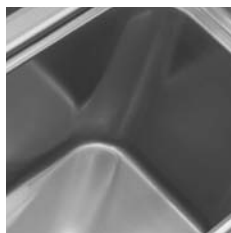
Detergent and rinse aid dispensers and the wash and rinse temperatures can be set and adjusted directly.

Shine in the present and future - Performances

CRP ensures an always constant rinse performance no matter what the water flow conditions from the mains on site might be, with daily and seasonal fluctuations (often during summer, flow and pressure are much lower than in the rest of the year).

CRP is based on the use of a non pressurized or open boiler in combination with a rinse pump that pulls rather than pushes the water. In this way, different from other traditional systems, the water temperature doesn't drop during the rinse cycle and also pressure and flow remain absolutely constant. Furthermore the electronic Thermostop ensures that the rinse is always carried out at the correct temperature. Your cooking and food is always excellent and so should be your tableware, trays, utensils and cooking ware, always perfectly clean and this can only be guaranteed by the CRP system. The machine's hydraulic circuit is designed in such way to exploit at the maximum the power generated by the pumps while the rotating arms ensure a perfect coverage and wash action all over the rack's surface.

The Domina Utensil washers are equipped (optional) with electronic dispensers, adjustable directly from the control panel, allowing an extreme accurate dosing of both detergent and rinse aid. Four selectable wash cycles enable you to adapt the length of the wash cycle according to the degree and kind of soil to treat: no waste and guaranteed results.



LOD 102

Compact and versatile Suitable also to wash glasses and dishes



Compact and versatile utensil washer that takes up less than half a square meter of floor space, however is suitable to wash containers of 60 litres with a length of 60 cm, or 60 x 40 cm oven trays (using the appropriate optional support).

Domina LOD 102 accepts, without any modification, normal 50 x 50 cm plastic racks and thus can be turned into a glasswasher, a tray washer or a dishwasher. In the latter case and using our special Maxi rack that fits 24 dishes (available upon request item AAL0002155) a theoretical output of 720 dishes/hour can be reached.

Domina LOD102 is the ideal solution for pastry-makers, bakeries, ice-cream parlours, butchers and restaurants. Rinse aid and detergent dispenser are optional.



LOD 202

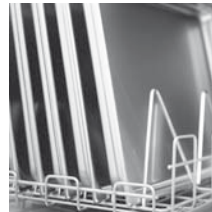
Compact Utensil washer Ideal for any need



Is equipped as standard with a 55 x 61 cm stainless steel rack and has an open door height of 65 cm enabling the machine to meet most of your requirements.

Detergent and rinse aid dispenser are optional, both can be set and adjusted electronically from the control panel. Four wash cycles of 2, 4, 6 or 8 minutes.

The newly designed rack-guides reduce the effort of handling the rack at full load and are very easy to clean.



LOD 302

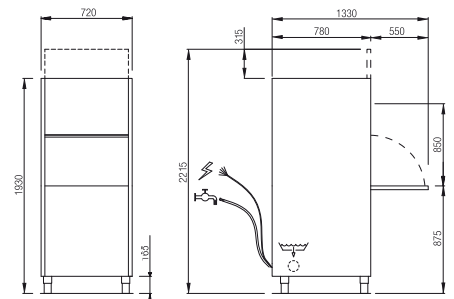
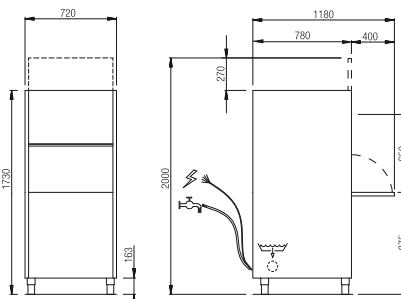
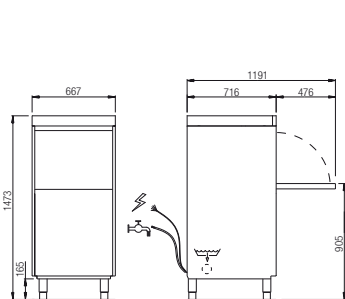
For catering business pastry-makers, canteens and institutions



Ideal for catering business, canteens and institutions.

With its 55 x 65 cm rack and ergonomic splitting door with an opening height of 85 cm, the Domina LOD 302 can wash from large size baking trays, containers of 100 litres to the most varied kind of pastry moulds.

The newly designed rack-guides reduce the effort of handling the rack at full load and are very easy to clean. Detergent and rinse aid dispenser are optional, both can be set and adjusted electronically from the control panel. Four wash cycles of 2, 4, 6 or 8 minutes.

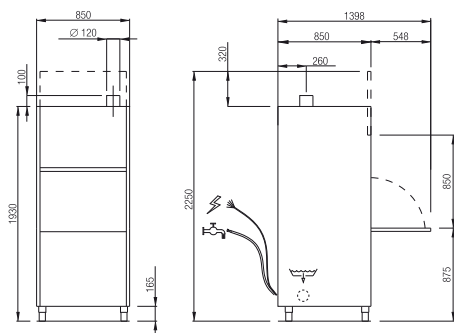


LOD 402

Perfect for any type of utensil trays or containers used by bakers, confectioners and butchers



Thanks to the 70 x 70 cm rack and the 85 cm open door clearance, the Domina LOD 402 meets all your requirements. Detergent and rinse aid dispenser are optional, both can be set and adjusted electronically from the control panel. Four wash cycles of 2, 4, 6 or 8 minutes. The newly designed rack-guides reduce the effort of handling the rack at full load and are very easy to clean.

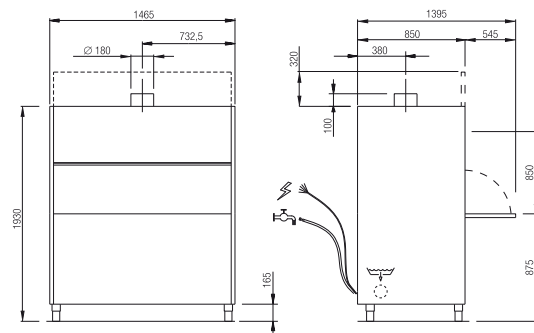
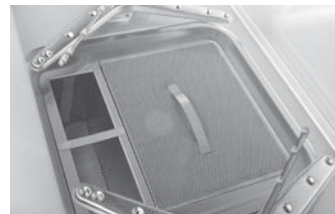


LOD 502

Size, flexibility and perfect wash results



With the 132 x 70 cm rack and the ergonomic splitting door with an opening height of 85 cm fits and washes quickly a large number of items including bulky ones. As the whole Domina range, also the LOD 502 has a complete double skin construction to reduce noisiness and loss of heat. Furthermore the new rack guides reduce considerably the effort needed to handle the rack at full load. The utensil washer Domina LOD 502 comes as standard with double wash pump and double rinse pump to guarantee always perfect wash results. Detergent and rinse aid dispenser are optional, both can be set and adjusted electronically from the control panel. Four wash cycles of 2, 4, 6 or 8 minutes.



Technical data

| DOMINA | | LOD 102 | LOD 202 | LOD 302 | LOD 402 | LOD 502 |
|-------------------------------|------------|----------------------|----------------|----------------|----------------|----------------|
| Dimensions wxdxh | cm | 67 x 72 x 147 | 72 x 78 x 170 | 72 x 78 x 190 | 85 x 85 x 190 | 147 x 85 x 190 |
| Rack size | cm | 50 x 60 | 55 x 61 | 55 x 61 | 70 x 70 | 132 x 70 |
| Open door height | cm | 40 | 65 | 85 | 85 | 85 |
| Electric power supply | V/Hz/ph | 400/50/3N | 400/50/3N | 400/50/3N | 400/50/3N | 400/50/3N |
| Convertible in | V/Hz/ph | 230/50/1N - 230/50/3 | 230/50/3 | 230/50/3 | 230/50/3 | 230/50/3 |
| Max. total electrical loading | kW | 6,8 | 7,4 | 8 | 11 | 15,5 |
| Max. theoretical capacity | racks/hour | 30 | 30 | 30 | 30 | 30 |
| Cycle time | min | 2'-4'-6'-8' | 2'-4'-6'-8' | 2'-4'-6'-8' | 2'-4'-6'-8' | 2'-4'-6'-8' |
| Rinse system | | CRP | CRP | CRP | CRP | CRP |
| Water consumption per cycle | lt | 3,5 | 4 | 4 | 5 | 8 |
| Wash tank capacity | lt | 20 | 37 | 37 | 68 | 131 |
| Wash pump | kW | 0,8 | 1,4 | 2 | 2,7 | 2,7 x 2 |
| Tank filters | | di serie | di serie | di serie | di serie | di serie |
| Detergent dispenser | | optional | optional | optional | optional | optional |
| Rinse aid dispenser | | optional | optional | optional | optional | optional |

Continual improvements may supersede

All the information in this document is not binding. Eurotec div. MBM reserves the right to make changes without notice.

design: Studio Pininfarina/ADV



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ADV.WWDO.EN_09.2011