



DOMINA

Rack Conveyors



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**

Earn more - Saving

It's easy if you reduce operating costs. Our Domina dishwashers allow you to save of up to € 6,500 a year*, saving on water, electricity and detergent.

These savings are the result of an advanced technology, often covered by patent.

Less effort - Easy to clean

It's easy if the dishwasher is made not to get dirty. Daily clean-up times of our machines have been reduced by more than half, thanks to the completely moulded construction with no sharp edges that do not permit the gathering of food soil not only in the tank but in the whole wash chamber, with no internal tubing.

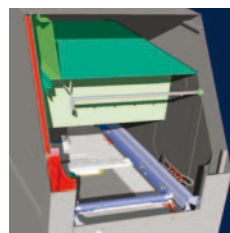
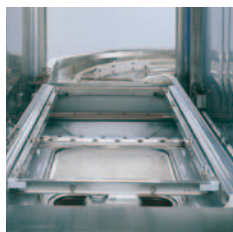
Love the world - Ecology

It's easy if your dishwasher is a friend of the environment. In one year you can avoid consuming* 170,000 litres of water, 550 kg of chemical products, and 12,000 kW of electricity thanks to sophisticated technologies such as Tetra, the system that rinses with 50% less liquid: just 1.1 litres per basket.

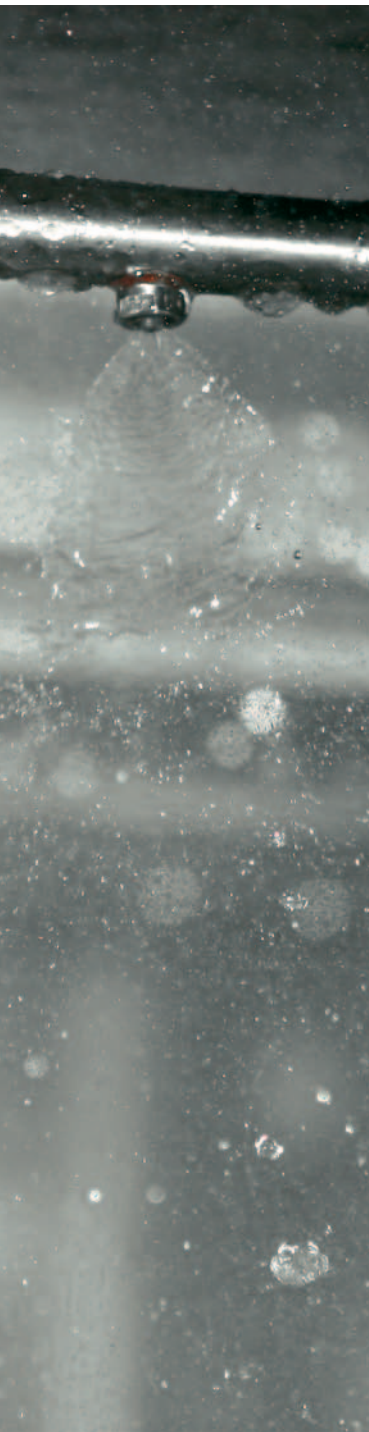
Acoustic noise pollution is reduced thanks to the integral double wall construction.

Work better - Electronic controls

It's easy if you have a trully intuitive user interface, which through a soft-touch technology keyboard allows you to know the main operational parameters and the history of the work already done, while the self-diagnostic program constantly checks the most important components.



* Comparison between LTD 320 at A114: washing of 300 baskets per day over two service periods for 320 days per year with 15° C water feed.



Domina TetraRinse

Savings on operational costs, great efficiency, hygiene, flexibility and total control: these are the dreams that come true with the highly advanced Domina TetraRinse technology.

Savings up to 170,000 lts of water, 550 kgs of detergent and 12,000 kWh in one year. These are some of the results TetraRinse system allows you to experience. The rinse water is re-used four times by four different injection lines, a first pre-rinse phase with the clean water coming from the wash tank and a final triple rinse at increasing temperatures. To rinse one basket only 1.1 liter of water is needed.

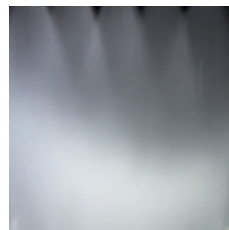
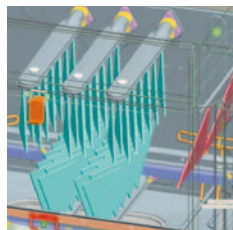
The IdroWash plus wash system with its constant flow spray arms insures the best absorbed power use without unuseful load waste. The washing cycle becomes quicker despite less powerful pumps, thus reducing energy consumption.

With TetraRinse a higher percentage of boiler heat is transferred through the water to the dishes to sanitize and reduce drying times, while the electronic Thermostop stops baskets flow if boiler temperature drops below the preset values.

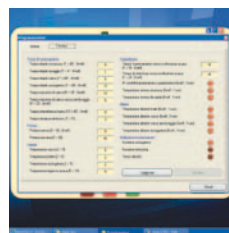
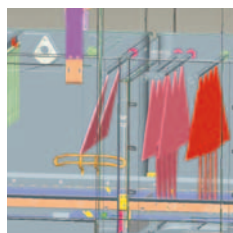
Three selectable basket advancement speeds with increasing times under the wash jets, possibility to use the entire range of special baskets for glassware, plates, trays, thermal trays, pans; temporized wash to better manage intermittent work phases: the dishwasher adapts to your work variations without slowing down and always ensuring minimal operational costs.

Oscar control system keeps all dishwasher operational parameters under control and memorizes them in order to be able to generate graphics or charts on demand, to comply with HACCP requirements. With an appropriate optional kit it is possible to adjust and/or control the dishwasher from the control panel via telephone or by computer connections.

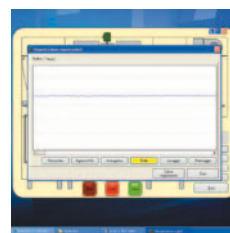
Three different models available with increasing productivity from 160 to 250 baskets per hour; the two most powerful models are equipped with a 820 mm long pre-wash area, capable of treating even dried dirt, together with the correct advancement basket speed.



1)



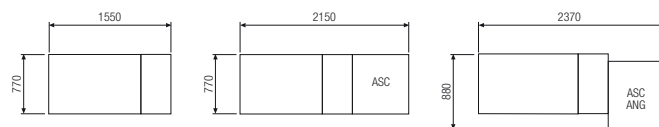
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1) Soft touch control panel.
2) Remote control system via PC.
3) Remote setting up via PC.

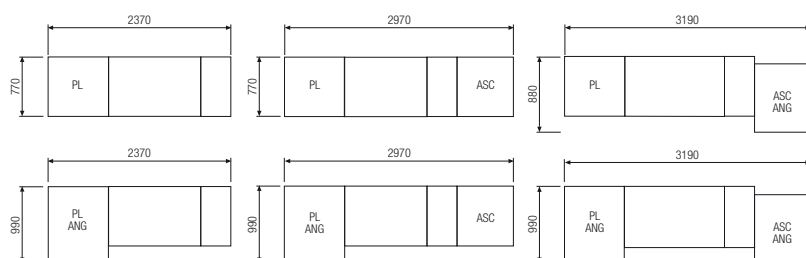
DOMINA LTD 316



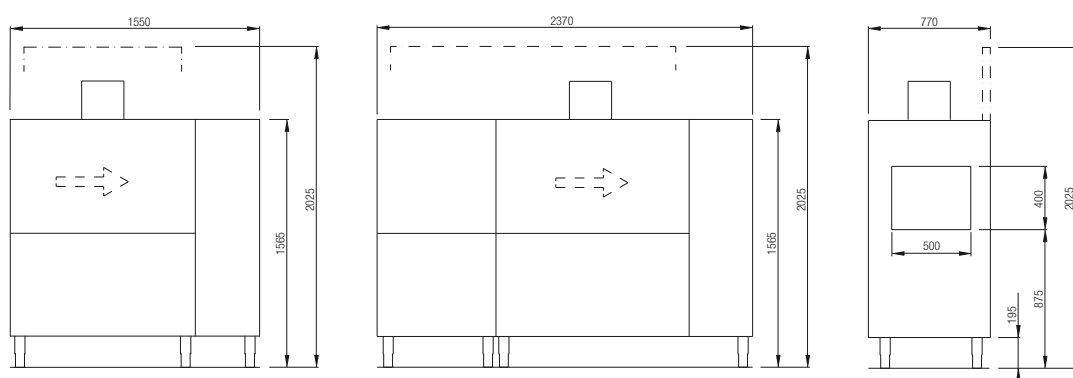
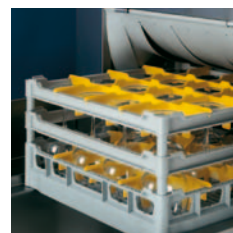
60-120-160 racks/hr



DOMINA LTD 320 - LTD 326



LTD 320: 80-160-200 racks/hr
LTD 326: 100-200-260 racks/hr



Domina MonoRinse

Savings on operational costs, great efficiency, hygiene, flexibility and total control: these are the dreams that come true with the highly advanced Domina MonoRinse technology.

Savings up to 100,000 lts of water, 350 kgs of detergent and 7,500 kW in one year. These are some of the results the innovative MonoRinse system allows you to experience. To rinse one basket only 1.8 liter of water is needed.

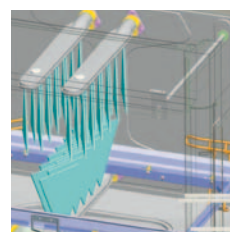
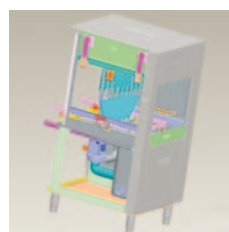
The IdroWash plus wash system with its constant flow spray arms ensures the best absorbed power use without unuseful load waste. The washing cycle becomes quicker despite less powerful pumps, thus reducing energy consumption.

The single tank particular architecture allows to reverse the advancement direction. The dishwasher will adapt to any future kitchen layout change.

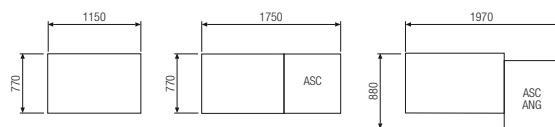
The temporized wash cycle is ideal to better manage intermittent work phases: the dishwasher adapts to your work variations without slowing down and always ensuring minimal operational costs.

The self-diagnostic function is incorporated in the electronic control system, allowing to visualize the washing and rinse temperatures, as well as the number of washed baskets.

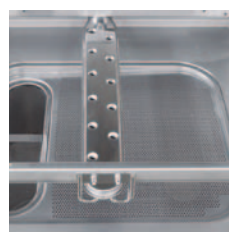
Four different models available with increasing productivity from 95 to 200 baskets per hour and three selectable basket advancement speeds; the two most powerful models are equipped with a 820mm long pre-wash area, capable of treating even dried dirt, together with the correct advancement basket speed.



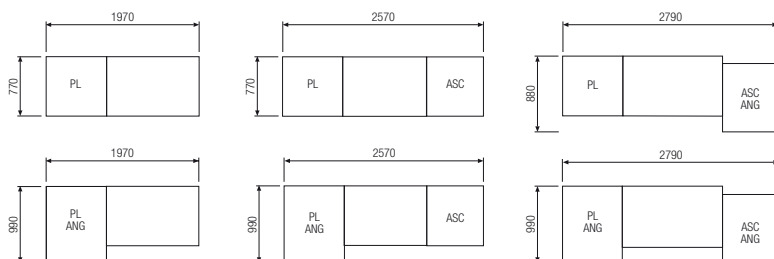
DOMINA LTD 209 - LTD 212



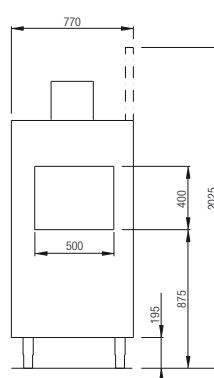
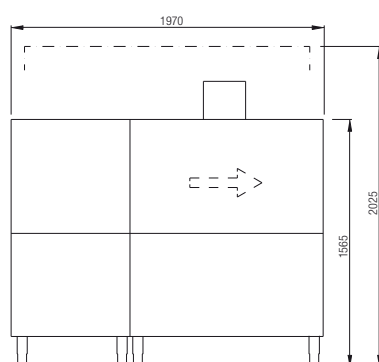
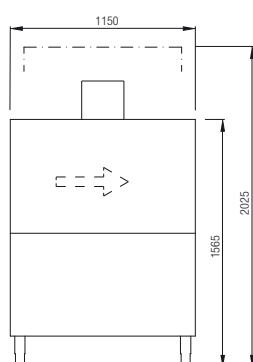
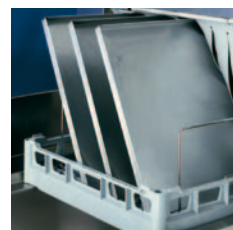
LTD 209: 50-95 racks/hr
LTD 212: 50-95-120 racks/hr



DOMINA LTD 216 - LTD 220



LTD 216: 60-120-160 racks/hr
LTD 220: 80-160-200 racks/hr





Complementary Modules

A set of complementary modules are available to be combined with the Domina TetraRinse or MonoRinse, to improve the potentiality and adaptability to the most varied work situations.

Pre-wash Corner Unit: advantageously replaces the traditional pre-wash when the wash area is set as L or C, gaining the space otherwise occupied by a mechanized loading table. For LTD 216, LTD 220, LTD 320, LTD 326 models.

Drying Unit: allows to obtain perfectly dry plates and glasses, ready to be stocked immediately at their exit from the dishwasher, thanks to the hot and dry air which flows from outside and not from inside the rinse area, where the air is saturated with steam. For all the Domina models.

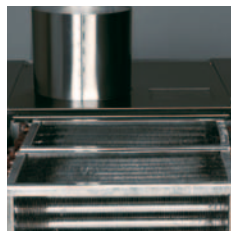
Corner Drying Unit: combines the advantages of drying to great space savings as it takes place of the bulky roller tables or 90° mechanized curves at the exit of the dishwasher when not in-line installations.

Steam Extractor: positioned in the technical compartment it is provided with an independent motorised fan extracting the steam produced during the washing cycle and conveying it outside the premises, thus improving the work environment. Deliverable also without motorised fan, should a centralized extraction system be available.

Steam Condenser: through a heat exchanger significantly reduces steam coming from the dishwasher. Necessary when steam extraction or conveyance to the outside is not possible. It requires a 300 liters/hour cold water supply.

Cold Water Booster: should the temperature of the water supplied be lower than 50 °C it is important to increase the power supplied to the boiler to make sure that the right rinsing temperature is maintained.

Heat Recoverer: for cold water fed dishwashers, it uses the liquid generated by the steam condenser to feed the boiler, thus reducing the steam output and energy consumption by 5 kW, compared to powered models.



Technical data

DOMINA TetraRinse		LTD 316	LTD 320	LTD 326
Productivity	racks/hr	60 - 120 - 160	80 - 160 - 200	100 - 200 - 260
Maximum power absorption	with 50° C water feed kW	20,5	25,0	31,5
Maximum power absorption	with 15° C water feed kW	30,0	34,5	41,5
Maximum power absorption	with 15° C water feed and heat retrieval system kW	25,0	29,5	36,5
Electrical power supply	V/Hz/ph	400/50/3	400/50/3	400/50/3
Water consumption	lt/hr	180	220	290
Wash pump delivery	lt/min	800	800	900
Prewash pump delivery	lt/min	-	400	400
Dryer - Installed power	kW	6,5	6,5	6,5
Dryer - Air fan delivery	m³/hr	1150	1150	1150

Continual improvements may supersede

DOMINA MonoRinse		LTD 209	LTD 212	LTD 216	LTD 220
Productivity	cesti/ora	50 - 95	50 - 95 - 120	60 - 120 - 160	80 - 160 - 200
Maximum power absorption	with 50° C water feed kW	13,5	17,5	21,0	25,0
Maximum power absorption	with 15° C water feed kW	22,5	27,0	30,5	33,5
Maximum power absorption	with 15° C water feed and heat retrieval system kW	18,0	22,0	25,5	28,5
Electrical power supply	V/Hz/ph	400/50/3N	400/50/3N	400/50/3N	400/50/3N
Water consumption	lt/hr	200	220	290	380
Wash pump delivery	lt/min	750	750	750	800
Prewash pump delivery	lt/min	-	-	400	400
Dryer - Installed power	kW	6,5	6,5	6,5	6,5
Dryer - Air fan delivery	m³/hr	1150	1150	1150	1150

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



ITW Food Equipment Group

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