



DOMINA 900

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!

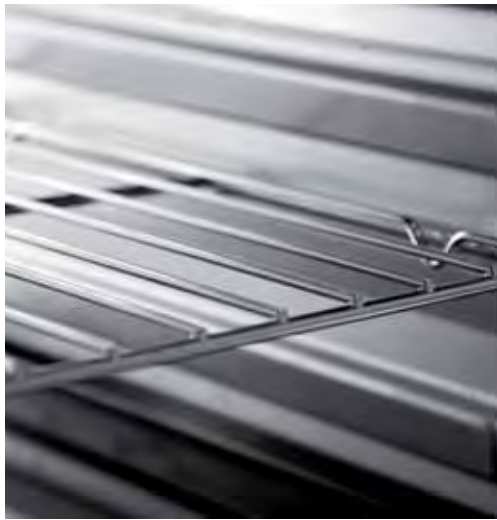


Robust and performing

DOMINA 900 is designed and produced to guarantee reliability and high performance over time. Robustness, Performances and design are the elements characterizing this line.

The quality of the materials, the reliable technology and the care for details make the **DOMINA 900** line an investment to last over time:

- Sides and base in strong, thick stainless steel
- Moulded watertight worktop in AISI 304 stainless steel, thickness 2 mm,
- Quality insulation to reduce energy consumption
- Cast iron removable high power burners and protected low consumption pilot flame
- Stainless steel chimneys



Ergonomic and functional

- “Head to head” system for an easy movement of the pans
- Antidrip profile for liquids containment
- Hygienic design and rounded corners for easy cleaning
- Shaped front panel with easy to clean ergonomic profile with built-in knobs
- All the machines are available on adjustable s/s feet or castors
- Upper and front accessibility for simple and quick maintenance
- Rear technical compartment for easy and quick connections

DOMINA 900 is designed and produced to guarantee maximum ease of cleaning, installation and maintenance.
DOMINA 900 is completely designed and made in Italy.



Modular and flexible



The modularity characteristics of the **DOMINA 900** line allow excellent use of the available spaces.

DOMINA 900 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 700 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 allows a faster and simpler maintenance, reducing maintenance service and downtimes.

MONOBLOC: ensures maximum flexibility in the kitchen, thanks to the extreme modularity and the many traditional or bridged solutions.

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

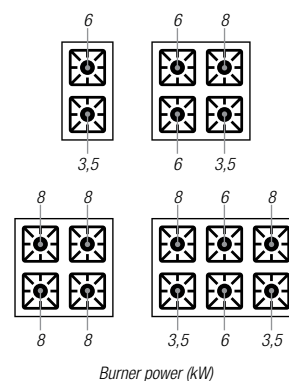
- AISI 304 stainless steel watertight pressed worktop, thickness 2 mm

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
- Water drain system (optional)



Characteristics of the product range

The watertight pressed, 90 mm deep, worktop is in 2 mm 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 3.5 kW, 6 kW and 8 kW have double or triple 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 support are dishwasher-size. The optional water drain kit with overflow system to facilitate cleaning operations is also available.

MODEL	External dimensions (cm)	Oven dimensions (cm)	Power			Gas Oven (kW)	Total gas power (kW)	Electric oven (kW)	Weight (Kg)
			3.5 kW	6 kW	8 kW				
ON OPEN CABINET									
 G2SA9	45x90x85		1	1	-		9,5		70
 G2SA928	45x90x85		-	-	2		16		70
 G4SA9	90x90x85		1	2	1		23.5		110
 G4SA948	90x90x85		-	-	4		32		110
 G6SA9	135x90x85		2	2	2		35		150
ON OVEN									
 G4SF9	90x90x85	54x70x30	1	2	1	7	30.5		150
 G4SF948	90x90x85	54x70x30	-	-	4	7	39		150
 G4SFE9	90x90x85	54x70x30	1	2	1		23.5	6.75	150
 G6SFA9	135x90x85	54x70x30	2	2	2	7	42		200
 G6SFEA9	135x90x85	54x70x30	2	2	2		35	6.75	200
 G6SF29	135x90x85	54x70x30	2	2	2	7+7	49		230
 G6SF9M	135x90x85	100x70x30	2	2	2	9.3	44.3		205
 G6SF9MG	135x90x85	100x70x30	2	2	2	9.3	44.3		205
TOP									
 G2S9	45x90x25		1	1	-		9.5		50
 G2S928	45x90x25		-	-	2		16		50
 G4S9	90x90x25		1	2	1		23.5		90
 G4S948	90x90x25		-	-	4		32		90
 G6S9	135x90x25		2	2	2		35		115

The **DOMINA 900** 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 2 gas ovens.

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



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

The gas oven has burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.

The electric oven has 6.8 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. Optional water drain kit with overflow system for more easier cleaning operations
2. Anti-drip profile to avoid liquid overflowing
3. Oven s/s double-wall cooking chamber with enameled bottom (optional cast iron bottom)
4. Removable burners in enameled cast iron and the brass burner with self-stabilizing flame
5. Watertight pressed, 90mm 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

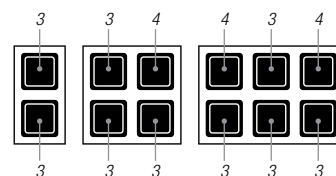
- AISI 304 stainless steel watertight worktop, thickness 2 mm

Performance

- Fast heating hot plates

Ease of use

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











Electric plates power (kW)

Characteristics of the product range

The watertight pressed worktop is in 2 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.

MODEL	External dimensions (cm)	Oven dimensions (cm)	Electric plates power		Oven (kW)	Total power (kW)	Supply	Weight (Kg)
			3 kW	4 kW				
ON OPEN CABINET								
 E29AQ	45x90x85		2	0		6	400V/3N/50/60	63
 E49AQ	90x90x85		3	1		13	400V/3N/50/60	92
 E69AQ	135x90x85		4	2		20	400V/3N/50/60	120
ON OVEN								
 E4F9Q	90x90x85	54x70x30	3	1	6.8	19.8	400V/3N/50/60	150
 E6FA9Q	135x90x85	54x70x30	4	2	6.8	26.8	400V/3N/50/60	200
TOP								
 E29Q	45x90x25		2	0		6	400V/3N/50/60	48
 E49Q	90x90x25		3	1		13	400V/3N/50/60	80
 E69Q	135x90x25		4	2		20	400V/3N/50/60	112

The **DOMINA 900** electric range comprises models with 2/4/6 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 bridged or 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. Cast iron chimneys.

The electric oven has 6.8 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. Oven s/s double-wall cooking chamber with enameled bottom (optional cast iron bottom)
4. Hotplates watertight fixed to the worktop
5. Antidrip profile for liquids containment





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

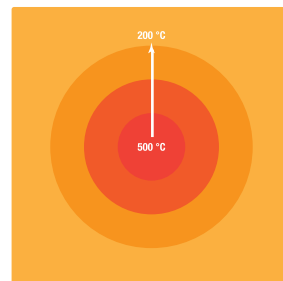
- AISI 304 stainless steel worktop, thickness 2 mm
- Cast iron heating plate, thickness 10 mm

Performance

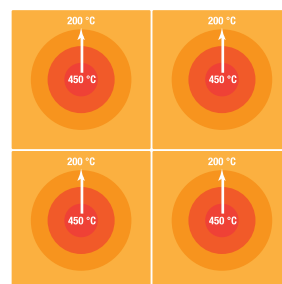
- 12 kW cast iron burner with piezo-electric ignition

Ease of use

- Thermostatic temperature control (ET/ETA99)
- Isothermal zones for differentiated cooking



Isothermal zones for differentiated cooking



Isothermal zones for differentiated cooking (mod. ET99)

Characteristics of the product range

The worktop is in 2 mm AISI 304 stainless steel with pressed edges for liquid collection.

The cooking plate with a surface area of 50 dm² 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.

In the **electric version** (ET99), the cooking plate made in carbon steel, thickness 15 mm, is unique but has 4 cooking zones powered with 3.5 kW heating elements each with independent control. Operating temperature: 80-450 °C.

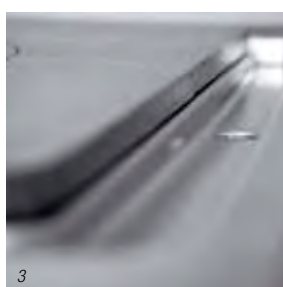
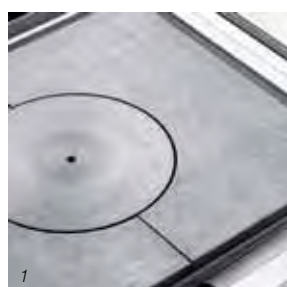
MODEL	External dimensions (cm)	Oven dimensions (cm)	Burners power		Oven 7 kW	Cooking plate	Tot. (kW)	Supply	Weight (Kg)
			3.5 kW	6 kW					
ON OPEN CABINET									
 GTA99	90x90x85		-	-		1 (12 kW)	12		140
 GTA2SD9	135x90x85		1	1		1 (12 kW)	21.5		190
 ETA99	90x90x85		-	-		4 (3.5 kW)	14	400V/3N/50/60	127
ON OVEN									
 GTF9	90x90x85	54x70x30	-	-	1	1 (12 kW)	19		170
 GT2SDFA9	135x90x85	54x70x30	1	1	1	1 (12 kW)	28.5		230
TOP									
 GT99	90x90x25		-	-		1 (12 kW)	12		105
 GT2SD9	135x90x25		1	1		1 (12 kW)	21.5		145
 GT2SS9	135x90x25		1	1		1 (12 kW)	21.5		145
 ET99	90x90x25		-	-		4 (3.5 kW)	14	400V/3N/50/60	115

The **DOMINA 900** solid top range comprises models with or without side burners 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 bridged or cantilever supports. Gas or electric (mod. ET99) supply.



Versions with GN 2/1 static oven (gas heating): stainless steel double-wall cooking chamber with enameled bottom (optional cast iron bottom), stainless steel double-wall door with insulating casing. Cast iron chimneys and cast iron pan support for side burners. The gas oven has 7 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. Pressed edges for liquid collection
3. Pressed edges for liquid collection
4. Water column
5. Antidrip profile for liquids containment





Induction plates

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



Reliability

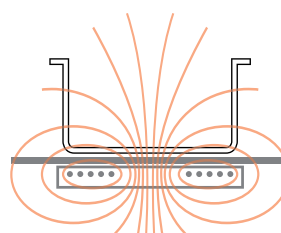
- AISI 304 stainless steel worktop, thickness 2 mm

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 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 powered at 5 kW each.

MODEL	External dimensions (cm)	Power 5 kW	Tot. (kW)	Supply	Weight (Kg)
TOP					
 E49I	45x90x25	2	10	400V/3/50/60	48
 E99I	90x90x25	4	20	400V/3/50/60	81

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 270mm 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 cooker

Ideal for cooking pasta, rice, vegetables and eggs.



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

The **DOMINA 900** pasta cooker range comprises models with one or two tanks of 40 liters of capacity, with gas or electric heating, available as free-standing 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)	Tot. (kW)	Supply	Weight (Kg)
ON OPEN CABINET								
 GC49/SC	45x90x85	51x30.5x27.5	40	14		14		70
 GC992V/SC	90x90x85	51x30.5x27.5	40+40	28		28		120
 EC49/SC	45x90x85	51x30.5x27.5	40		9	9	400V/3N/50/60	70
 EC992V/SC	90x90x85	51x30.5x27.5	40+40		18	18	400V/3N/50/60	120
TOP								
 GC49T/SC	45x90x58	51x30.5x27.5	40	14		14		65
 GC992VT/SC	90x90x58	51x30.5x27.5	40+40	28		28		110
 EC49T/SC	45x90x58	51x30.5x27.5	40		9	9	400V/3N/50/60	64
 EC992VT/SC	90x90x58	51x30.5x27.5	40+40		18	18	400V/3N/50/60	110

Characteristics of the product range

The worktop is in 2 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.





Fryers

To fry vegetables, fish, meat and various dishes in hot oil.



Reliability

- AISI 304 stainless steel worktop, thickness 2 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 2 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.

MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Burners (kW)	Electric elements (kW)	Tot. (kW)	Supply (kW)	Weight (Kg)
ON OPEN CABINET								
 GF49	45x90x85	30x40x31.5	18	15.2		15.2		80
 GF99	90x90x85	30x40x31.5	18+18	15.2+15.2		30.4		130
 EF49	45x90x85	30x40x25	18		16	16	400V/3N/50/60	80
 EF99	90x90x85	30x40x25	18+18		16+16	32	400V/3N/50/60	140
TOP								
 GF49T	45x90x58	30x40x31.5	18	15.2		15.2		70
 GF99T	90x90x58	30x40x31.5	18+18	15.2+15.2		30.4		115
 EF49T	45x90x58	30x40x25	18		16	16	400V/3N/50/60	70
 EF99T	90x90x58	30x40x25	18+18		16+16	32	400V/3N/50/60	115

The **DOMINA 900** fryers range comprises models with one or two tanks, with gas or electric heating, with inside or outside burners, with electromechanical temperature control, available as freestanding unit or top versions.



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.

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 cast iron burner with horizontal flame
3. Antidrip profile for liquids containment





Fry top

For griddle cooking of all types of culinary dishes.



Reliability

- AISI 304 stainless steel worktop, thickness 2 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 (90 modules)
- Chrome finishing

Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 2 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 (90 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 finish is characterized by lower dispersion of heat, making the **working environment more comfortable**.

MODEL	Plate			External dimensions (cm)	Hotplate (cm)	Burners 8 kW	Electric elements 6 kW	Tot. (kW)	Supply (kW)	Weight (Kg)
	Smooth	Lined	Chromed							
ON OPEN CABINET										
 GFTA49 L/LC	•		•	45x90x85	37.5x71	1		8		90
 GFTA49 R		•		45x90x85	37.5x71	1		8		90
 GFTA99L/LC	•		•	90x90x85	82.5x71	2		16		160
 GFTA99 R		•		90x90x85	82.5x71	2		16		160
 GFTA99LR/LRC	•	•	•	90x90x85	82.5x71	2		16		160
 EFTA49 L/LC	•		•	45x90x85	37.5x71		1	6	400V/3N/50/61	90
 EFTA49 R		•		45x90x85	37.5x71		1	6	400V/3N/50/61	90
 EFTA99 L/LC	•		•	90x90x85	82.5x71		2	12	400V/3N/50/61	160
 EFTA99 R		•		90x90x85	82.5x71		2	12	400V/3N/50/61	160
 EFTA99 LR/LRC	•	•	•	90x90x85	82.5x71		2	12	400V/3N/50/61	160
TOP										
 GFT49 L/LC	•		•	45x90x25	37.5x71	1		8		80
 GFT49 R		•		45x90x25	37.5x71	1		8		80
 GFT99 L/LC	•		•	90x90x25	82.5x71	2		16		140
 GFT99 R		•		90x90x25	82.5x71	2		16		140
 GFT99 LR/LRC	•	•	•	90x90x25	82.5x71	2		16		140
 EFT49 L/LC	•		•	45x90x25	37.5x71		1	6		80
 EFT49 R		•		45x90x25	37.5x71		1	6	400V/3N/50/61	80
 EFT99 L/LC	•		•	90x90x25	82.5x71		2	12	400V/3N/50/61	140
 EFT99 R		•	•	90x90x25	82.5x71		2	12	400V/3N/50/61	140
 EFT99 LR/LRC	•	•	•	90x90x25	82.5x71		2	12	400V/3N/50/61	140

The **DOMINA 900** 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.

1. The chrome finishing avoids the transfer of odors and flavors and allows a lower dispersion of heat
2. AISI 304s/s back-splash, thickness 3 mm welded to the cooking surface
3. The grease is conveyed into a removable stainless steel basin
4. New ergonomic knob
5. Large range of models for contact cooking with smooth, ribbed or mixed cooking surface, also chrome-treated





Charcoal grill

For grilling meat, fish and vegetables, as the barbecue tradition.



Reliability

- AISI 304 stainless steel worktop, thickness 2 mm

Performance

- Independent burners (90 modules)

Ease of use

- Adjustable height cooking grill
- Stainless steel removable drawer for grease collection

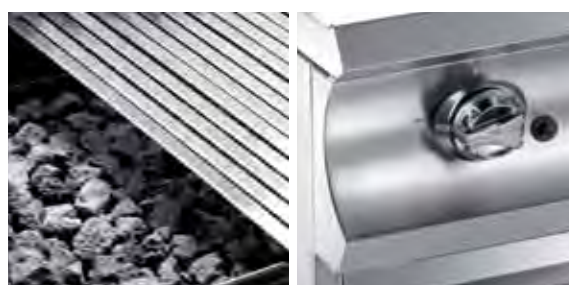


The **DOMINA 900** charcoal grill range comprises both 1/2 and full module models, with gas heating, available as freestanding unit or top versions.

MODEL	External dimensions (cm)	Grid dimension (cm)	N° grids	Burners 11 kW	Tot. (kW)	Weight (Kg)
ON OPEN CABINET						
GPLA49	45x90x85	41x60	1	1	11	70
GPLA99	90x90x85	41x60	2	2	22	120
TOP						
GPL49	45x90x25	41x60	1	1	11	80
GPL99	90x90x25	41x60	2		22	140

Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 2 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 (90 cm) allow different cooking options.





Bain-marie

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



Reliability

- AISI 304 stainless steel worktop, thickness 2 mm
- Moulded and continuous-weld tanks

Performance





- Electric heating elements in armoured stainless steel

Ease of use

- Thermostat



The **DOMINA 900** bain-marie range is composed of 2 electric models with electric heat.

MODEL	External dimensions (cm)	Tank dimension (cm)	Tank capacity	Electric heating (kW)	Tot. (kW)	Supply (kW)	Weight (Kg)
ON OPEN CABINET							
 EBMA49	45x90x85	31x69x16	(GN 4/3)	2.5	2.5	230V/1N/50/60	60
 EBMA99	90x90x85	63x69x16	(GN 8/3)	6	6	400V/3N/50/60	90
TOP							
 EBM49T	45x90x25	31x69x16	(GN 4/3)	2.5	2.5	230V/1N/50/60	45
 EBM99T	90x90x25	63x69x16	(GN 8/3)	6	6	400V/3N/50/60	75

Characteristics of the product range

The worktop is in 2 mm AISI 304 stainless steel. The AISI 304 stainless steel tanks are moulded and continuous weld. Gastronorm 4/3 basin capacity for module 45 and 8/3 for module 90. 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 stainless steel worktop, thickness 2 mm

Performance

- Thermostatic temperature control

Ease of use

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



The **DOMINA 900** braising pan range comprises models with gas or electric heating.

1. Optional basement is available for floor, cantilever or bridge type system
2. Manual tilting
3. Shaped front part facilitate unloading
4. Water load tap

MODEL	External dimensions (cm)	Tank dimension (cm)	Cooking surface (dm ²)	Tank capacity (Lt)	Burners (kW)	Electric heating (kW)	Tot. (kW)	Supply	Weight (Kg)
GBR9	90x90x85	80x63x15	50	80	21	0.2			176
GBR9T	112.5x90x36	80x63x15	50	80	21	0.2			140
GBRVI9T	112.5x90x36	80x63x15	50	80	21	0.2			140
EBR9	90x90x85	80x63x15	50	80		9	9	400V/3N/50/60	176
EBR9T	112.5x90x36	80x63x15	50	80		12	12	400V/3N/50/60	140
EBRAVI9T	112.5x90x36	80x63x15	50	80		12	12	400V/3N/50/60	140

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 is in compound of 13 mm thickness, (mod VI) or stainless steel for more efficient heat distribution. 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.
Direct heating to bring to a boil large quantities of liquid.
Indirect heating for even cooking of thicker dishes.



The **DOMINA 900** boiling pan range comprises models with direct or indirect gas heating, or with electric indirect heating.

Reliability

- AISI 304 stainless steel worktop, thickness 2 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



MODEL	External dimensions (cm)	Pan dimension ØxH (cm)	Pan capacity (Lt)	Heating		Burners (kW)	Electric elements (kW)	Tot. (kW)	Supply	Weight (Kg)
				Direct	Indirect					
ON OPEN CABINET										
 G1009	90x90x85	60x42	100	•		22.7		22.7		140
 G100I9	90x90x85	60x42	100		•	22.7	0.2	22.7		150
 G1509	90x90x85	60x52	150	•		24		24		140
 G150I9	90x90x85	60x52	150		•	24	0.2	24		175
 E100I9	90x90x85	60x42	100		•	14.4	0.2	14.4	400V/3N/50/60	165
 E150I9	90x90x85	60x52	150		•	14.4	0.2	14.4	400V/3N/50/60	175
TOP										
 G100T9	90x90x58	60x42	100	•		22.7		22.7		130
 G100IT9	90x90x61	60x42	100		•	22.7	0.2	22.7		160
 G150T9	90x90x70	60x52	150	•		24		24		145
 G150IT9	90x90x70	60x52	150		•	24	0.2	24		175
 E100IT9	90x90x58	60x42	100		•	14.4	0.2	14.4	400V/3N/50/60	138
 E150IT9	90x90x70	60x52	150		•	14.4	0.2	14.4	400V/3N/50/60	175

Characteristics of the product range

The 2 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.

Direct gas versions: stainless steel burner with self-stabilizing flame and thermostatic temperature regulation for precise control and **fast recovery of the temperature set**. Pilot flame with thermocouple safety device. Piezo-electric burner ignition.

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



ITW Food Equipment Group

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