



domina T100

Pass through 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!



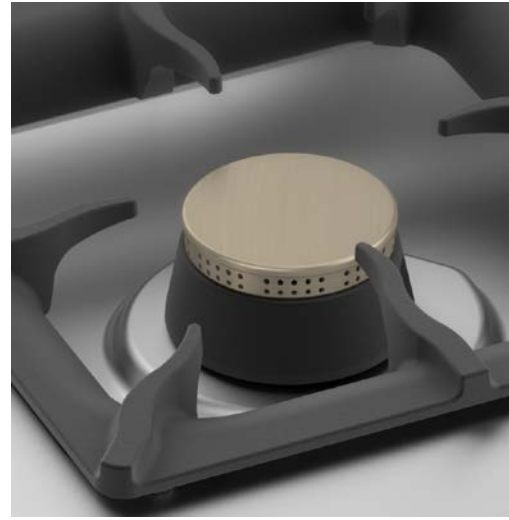
Robust and performing



DOMINA 1100 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 1100** 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
- Thick cast iron chimneys



Ergonomic and functional

- Workability on both sides with pass-through ovens and cupboards
- Chimney only if necessary
- "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

DOMINA 1100 is designed and produced to guarantee maximum ease of cleaning, installation and maintenance.
DOMINA 1100 is completely designed and made in Italy.



Practical and stylish



DOMINA 1100 is designed **to be installed centrally** in the kitchen.
The modularity of the **DOMINA 1100** line allow excellent use of the available spaces.
DOMINA 1100 has the best space/machine ratio of the category.

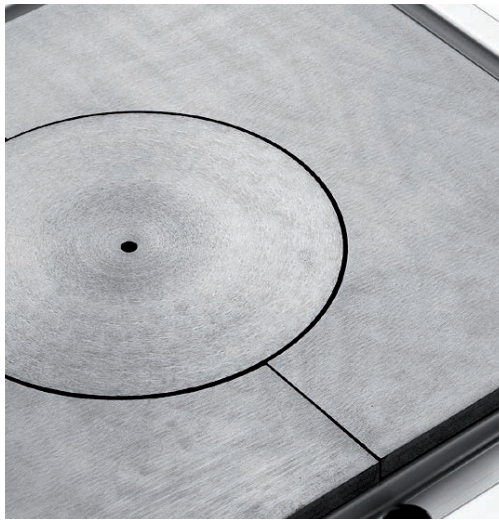
The “**head to head**” system guarantees a continuous worktop from the multiples modules, for an easy movement of the pans and cleaning.

The number and height of the chimneys, only where necessary, ensures maximum ease of use and cleaning.

The optional closing elements with the same profile of the single units provide extra working surface to the unit.

To improve usability, an handrail is also available as optional.

The front accessibility allows a faster and simpler maintenance, reducing maintenance service and downtimes.



DOMINA 1100 is designed to allow **operations on both sides.**

The main machines fitted with dual controls ensure high productivity in limited spaces. The pass-through cupboards and oven ensure maximum hygiene and easy cleaning, thanks to rounded corners and pressed tray racks.

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

The pressed sides allow to position trays and shelves without side grids, making trays handling and cleaning easier.

The **gas oven** has a 10 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition.

The **electric oven** has a 10 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 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

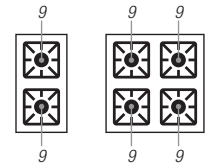
Performance

- 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
- Control on both sides
- Pass through oven

The **DOMINA 1100** gas ranges line comprises models with 2/4 burners available as freestanding unit on cabinet or with pass through gas or electric static oven.



Burner power (kW)

MODEL	External dimensions (cm)	Oven dimensions (cm)	Power 9 kW	Gas Oven (kW)	Electric Oven (kW)	Tot. (kW)	Weight (Kg)
ON OPEN CABINET							
🔥 FB112A	45x110x85		2			18	90
🔥 FB114A	90x110x85		4			36	140
ON OVEN							
🔥 FB114FG	90x110x85	54x94x30	4	10		46	180
🔥 FB114FE	90x110x85	54x94x30	4		10	36	180

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 9 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. A practical draining hole with plug designed to maintain the hobs clean through the water filling, which acts as an active filter for all the dirty and oily remainders, avoiding long and annoying cleaning operations.

Versions with GN 2/1 "pass through" static oven (gas or electric heating).



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

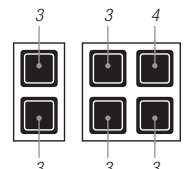
- AISI 304 stainless steel watertight worktop, thickness 2 mm

Performance

- Fast heating hot plates

Ease of use

- Rounded corners
- Watertight pressed worktop
- Anti-overheating safety device
- Control on both sides
- Pass through oven



Electric plates power (kW)

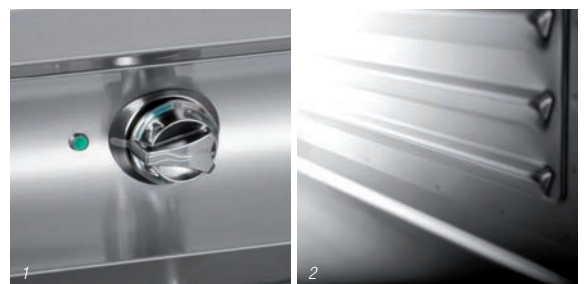
The **DOMINA 1100** electric range comprises models with 2/4 plates available as freestanding unit on cabinet or with pass through electric static oven.

MODEL	External dimensions (cm)	Oven dimensions (cm)	Power		Oven (kW)	Tot. (kW)	Supply	Weight (Kg)
			3 kW	4 kW				
ON OPEN CABINET								
E2A11Q	45x110x85		2	-		6	400V/3N/50/60	90
E4A11Q	90x110x85		3	1		13	400V/3N/50/60	140
ON OVEN								
E4F11Q	90x110x85	54x94x30	3	1	10	23	400V/3N/50/60	180

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 220x220 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 liquids overflowing, ensuring also easier cleaning.

Versions with GN 2/1 "pass through" electric static oven.



1. New ergonomic knob

2. Pass through oven with trays capacity of n. 1 GN 2/1 plus n. 1 GN 1/1



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

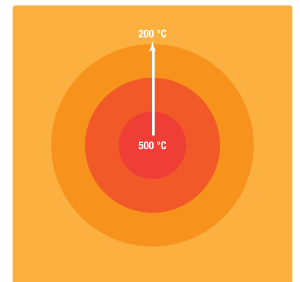
- AISI 304 stainless steel worktop, thickness 2 mm
- Cast iron heating plate, thickness 10 mm

Performance

- 12 kW cast iron burner with piezo-electric ignition

Ease of use

- Thermostatic temperature control
- Isothermal zones for differentiated cooking
- Control on one sides
- Pass through oven



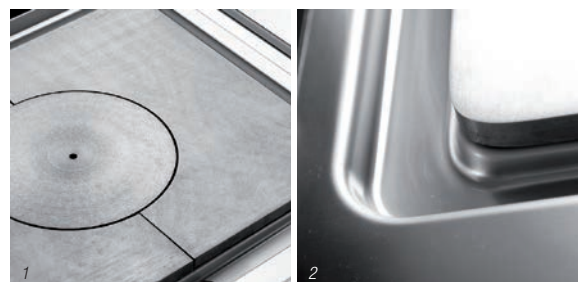
Isothermal zones for differentiated cooking

The **DOMINA 1100** solid top range comprises one model available on cabinet or with pass through gas oven.

MODEL	External dimensions (cm)	Oven dimensions (cm)	Oven	Plate	Tot. (kW)	Weight (Kg)
ON OPEN CABINET						
🔥 GTA911	90x110x85			1 (12 kW)	12	190
ON OVEN						
🔥 GTF911	90x110x85	54x94x30	1 (10 kW)	1 (12 kW)	22	170

Characteristics of the product range

The worktop is in 2 mm AISI 304 stainless steel with pressed channel 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. **Versions with GN 2/1 "pass through" gas static oven.**



1. Cooking plate, 10 mm thickness
2. Pressed channel for liquid collection



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

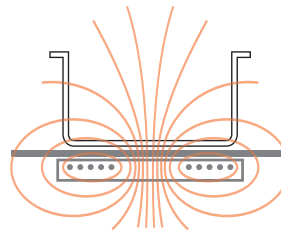
Performance

- 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
- Control on both sides

The product range includes 2 or 4 independent induction zones powered at 5 kW each.

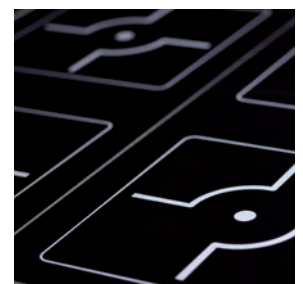


The heat is transmitted only to the bottom of the pan for a more comfortable working environment

MODEL	External dimensions (cm)	Power 5 kW	Tot. (kW)	Supply	Weight (Kg)
ON OPEN CABINET					
E411I	45x110x85	2	10	400V/3N/50/60	80
E911I	90x110x85	4	20	400V/3N/50/60	120

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 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.



*Maximum cleanability 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 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
- Control on one sides



The **DOMINA 1100** pasta cooker range comprises models with one or two tanks of 40 liters of capacity, with gas or electric heating on a cabinet.

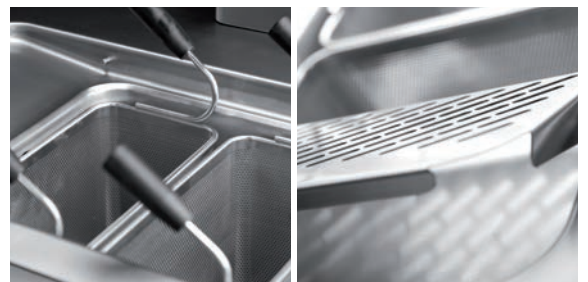
MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Burners (kW)	Electric elements (kW)	Tot. (kW)	Supply	Weight (Kg)
ON OPEN CABINET								
GC411	67.5x110x85	51x30.5x30	40	14		14		140
GC911	112.5x110x85	51x30.5x30	40+40	14+14		28		192
EC411	45x110x85	51x30.5x30	40		9	9	400V/3N/50/60	115

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
- Control on one sides



The **DOMINA 1100** fryers range comprises models with one or two tanks, with gas or electric heating, with inside burners and electromechanical temperature control, available as freestanding unit.

MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Burners (kW)	Electric elements (kW)	Tot. (kW)	Supply (kW)	Weight (Kg)
ON OPEN CABINET								
🔥 GF411	67.5x110x85	30x40x31	18	15.2		15.2		120
🔥 GF911	112.5x110x85	30x40x31	18+18	15.2+15.2		30.4		195
⚡ EF411	45x110x85	30x40x25	18		16	16	400V/3N/50/60	80

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, sanitation and guarantee durability. 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).

Electric versions: armoured stainless steel electric heating elements inside the tank, easily tilted for complete cleaning; thermostatic temperature control.



Easily tilted s/s electric heating elements for complete cleaning



Fry top

For griddle cooking of all types of culinary dishes.



Reliability

- AISI 304 stainless steel worktop, thickness 2 mm
- Recessed hotplates, 3 cm deep
- Hotplate thickness of 15 mm

Performance

- Thermostatic temperature control

Ease of use

- Grease collection drawer in stainless steel
- Independent burners/ heating elements
- Chrome finishing
- Control on both sides



The **DOMINA 1100** 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, all with thermostatic temperature control.

MODEL	Plate			External dimensions (cm)	Hotplate (cm)	Burners 9 kW	Electric elements 6 kW	Tot. (kW)	Supply (kW)	Weight (Kg)
	Smooth	Lined	Chromed							
ON OPEN CABINET										
GFTA911 L/LC	•		•	90x110x85	83x70.5	2		18		190
GFTA911 R		•		90x110x85	83x70.5	2		18		190
GFTA911 LR/LRC	•	•	•	90x110x85	83x70.5	2		18		190
EFTA911 L/LC	•		•	90x110x85	83x70.5		2	12	400V/3N/50/61	190
EFTA911 R		•		90x110x85	83x70.5		2	12	400V/3N/50/61	190
EFTA911 LR/LRC	•	•	•	90x110x85	83x70.5		2	12	400V/3N/50/61	190

Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 2 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 recessed cooking plate, 3 cm deep, with rounded corners in smooth steel, with polished or solid chrome finishing, has a thickness of 15 mm and slight tilt to facilitate cleaning operations and discharge of grease into a removable stainless steel basin. 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**.

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 chrome finishing avoids the transfer of odors and flavors and allows a lower dispersion of heat



Electric 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

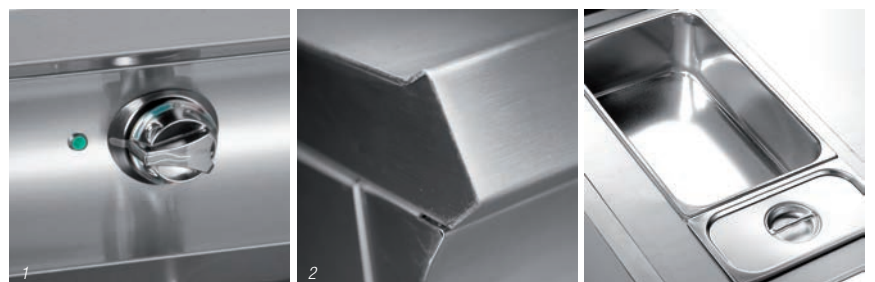
- Thermostat
- Control on one sides

The **DOMINA 1100** bain-marie range is composed of one model with electric heat.

MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity	Electric elements (kW)	Tot. (kW)	Supply (kW)	Weight (Kg)
ON OPEN CABINET							
 EBMA411	45x110x85	31x69x16	(GN 1/1 + GN 1/3)	2.5	2.5	230V/1N/50/60	70

Characteristics of the product range

The worktop is in 2 mm AISI 304 stainless steel. The AISI 304 stainless steel tank is moulded and welded in continuous. Gastronorm 4/3 basin capacity. Electric heating with armoured stainless steel elements, set on the external bottom of the tanks and controlled by a thermostat.



1. New ergonomic knob
2. Antidrip profile for liquids containment

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



ITW Food Equipment Group

EUROTEC s.r.l. - divisione MBM

Strada Brescello - Cadelbosco, 33/37/39 - 42041 BRESCELLO (RE) - ITALY

Tel. +39 0522 686711 - Fax +39 0522 684517

mbm@eurotec.it - www.mbmitaly.it