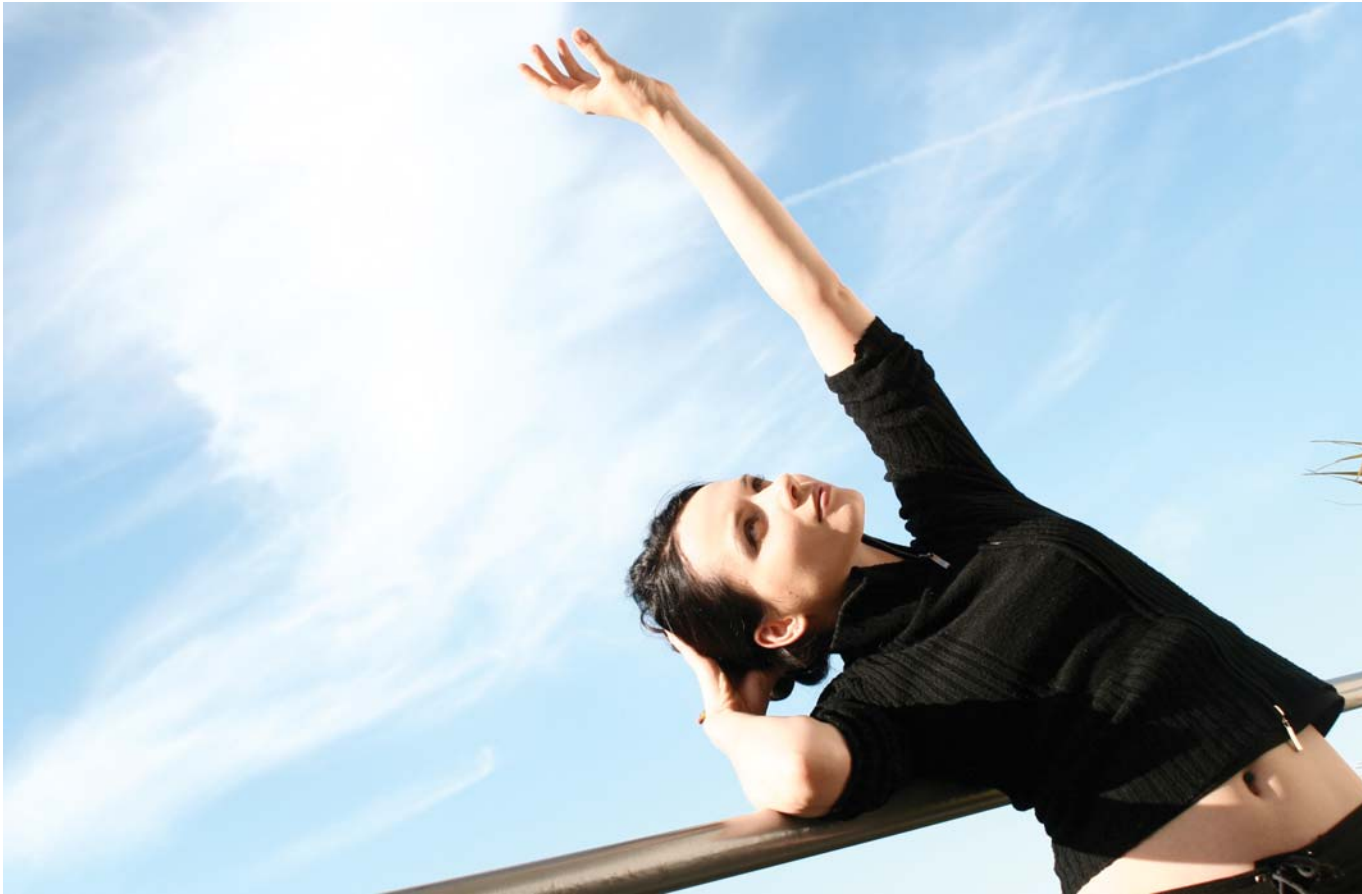




Your dreams, our goals.



DOMINA

LOD 102

LOD 202

LOD 302

LOD 402

LOD 502



Commercial Utensil washers



Your dreams, our goals.

Your dreams are our goals.

It's not just a matter of producing and selling; the aim is to help you make your dreams come true. Whenever you imagine your kitchen or think about how pleasant your job could be, when you really want to enjoy cooking, here that's when MBM comes into the picture to help you.

After forty years of experience we still have the curiosity to find out if what has always been done in a certain way can be done better, the passion to come up with new ideas, and aware of the fact that the kind of world we leave our children will depend on the way we behave now.

Our products are not just kitchens, ovens, dishwashers, refrigerators, but real solutions to real problems you face every day in your business. Our technology is not an end in itself, but is aimed to give you the instruments to play each note of the complex symphony that is cooking in the easiest and most efficient way. Your dreams are ours, and your dreams are our goals.

Experts in warewashing

MBM is part of the Eurotec group, one of the world's main manufacturers of industrial dishwashers. Our two specialized production plants manufactured thus far more than eight hundred thousand machines; an experience that has no equal! Large investments have been made in the design and development of new products. Our engineers and technicians cooperate with prestigious Universities and International Research Centres in order to develop continuously more efficient and more environmental-friendly wash technologies as proved by the several patents obtained each year. Our factories are the most modern in Europe using cutting edge technologies, ensuring consistent quality together with quick and on-time deliveries.

The constant and enthusiastic involvement of the entire staff in the continuous improvement process allows us to achieve excellent results, guaranteed by the ISO 9001 certification.

All of MBM's dishwashers from the small undercounter glasswasher to the largest Rack Conveyor are produced in our own local factories, a fact few Brands can boast of, but one that makes of MBM a real expert in warewashing.



Experience and Expertise

MBM dishwashers are distributed and customer service is carried out exclusively by our network of authorized dealers, who are trained directly by our Company by means of seminars and continuous training courses, while the complete technical documentation is available on our website.

Spare parts are managed by Eurotec Service, Eurotec's division dedicated specifically to after sales support, ensuring immediate availability and shipment of replacement parts at fair prices.

MBM's experience and expertise together with its widespread network of dealers are the best guarantee for a long-lasting and profitable use of your dishwasher.



Technical data

DOMINA		LOD 102	LOD 202	LOD 302	LOD 402	LOD 502
Dimensions wxdxh	cm	67x72x147	72x78x170	72x78x190	85x85x190	147x85x190
Rack size	cm	50x60	55x61	55x61	70x70	132x70
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	Ltrs	3,5	4	4	5	8
Wash tank capacity	Ltrs	20	37	37	68	131
Detergent dispenser		optional	optional	optional	optional	optional
Rinse aid dispenser		optional	optional	optional	optional	optional

Continual improvements may supersede

All your dreams

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 equipped 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

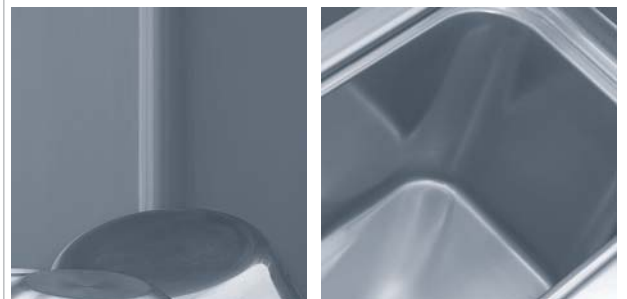
Easy if you ensure that the dishwashers are built not to get dirty.

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.



All our technology

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).

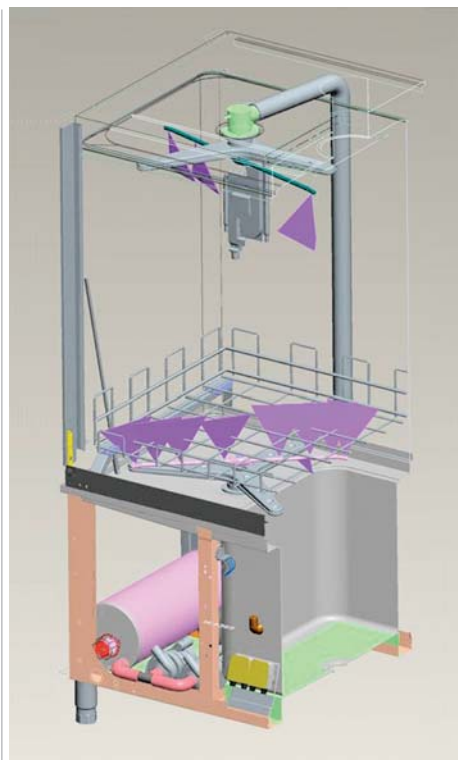
CRP is based on the use of a non pressurized or open boiler in combination with a rinse pump that pulls rather than pushes the water. In this way, different from other traditional systems, the water temperature doesn't drop during the rinse cycle and also pressure and flow remain absolutely constant. Furthermore the electronic Thermostat 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.



Traditional Rinse



1



1) 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.

Utensil washers

DOMINA 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.



DOMINA 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.



DOMINA LOD 302

Ideal 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.



DOMINA 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.

DOMINA 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.





EUROTEC s.r.l. - divisione MBM - Strada Brescello - Cadelbosco, 33/37/39 - 42041 BRESCELLO (RE) - ITALY
Tel. +39 0522 686701 - Fax +39 0522 684517- www.mbmitaly.it