



# magistra Plus|700

modular cooking

LEASE 4 HORECA





## 50 years of experience at the service of catering professionals

**MBM** is a world-class manufacturer of professional catering equipment.

Since 1972, the year the company was founded, **MBM** has distinguished itself for the quality and reliability of its products and the ability to offer its customers a complete value proposition.

Pre-sales service and customer assistance, communication and marketing support, ever-present after-sales assistance and original spare parts are professional values that distinguish **MBM** both in Italy and internationally.

With a production plant of 17,000 square meters, 16 production lines, **MBM** establishes itself as a reliable and flexible partner, able to assist its customers at 360°.



## **1972**

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MBM was born as a family company that produces professional kitchens, and began to make itself known for the reliability and excellent quality/price ratio of its products.

## **1980-1990**

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The product range is expanding more and more and MBM acquires numerous market shares, also abroad.

## **1998**

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MBM becomes part of the Eurotec Srl group.

## **2000**

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MBM joins ITW - Illinois Toolworks multinational group, world leader in Food Service Equipment.

LEASE 4 HORECA

# magistra Plus|700

**magistra** Plus|700 has been designed with a new structure and new aesthetic details to make it the right solution for those looking for equipment that is easy to use and maintain and with the best quality / price ratio.



## | Concrete quality

- **New knob and handles**  
to improve quality and reliability
- **New structure**  
designed to guarantee maximum quality
- **Bottom in stainless steel**  
to make the machine more resistant



## | Tangible values

- **High power burners**  
with 60% certified efficiency
- **New lavastone grids**  
with levels for superior cooking results
- **New water loading**  
with electro-valve for pasta cookers



## | Ease of maintenance

- **New chimney without screws**  
easily removable
- **Easy connection**  
for speedy installations
- **Rear technical compartment**  
to facilitate connection to utilities
- **Removable bottom**  
to allow easy access to the lower part of the equipment



Gas ranges

Electric ranges



Range Features

Flex Burners with brass burner caps and self-stabilizing flame, to cook safely and for simpler maintenance.

Each burner has an adjustable power range, from a minimum of 1.5 kW to a maximum of 5.5 / 7 kW, to get maximum flexibility.

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. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

**Gas oven:** 6 kW burner (8 kW for maxi oven) with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

**Electric oven:** 5.3 kW (2,6 kW for ventilated oven) 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. 3 GN 2/1 rack support (static oven) and 3 GN 2/1 rack support (ventilated oven).

Range Features

The cast iron fast-heating hot plates with safety device to prevent overheating are watertight fixed to the worktop.

They are available in three versions: rounded with diameter 145/200 mm and power 1.5 kW and 2.6 kW; squared with dimension 220x220 mm and power 2,6 kW; lowered with dimension 300x300 mm and power 2,5 kW.

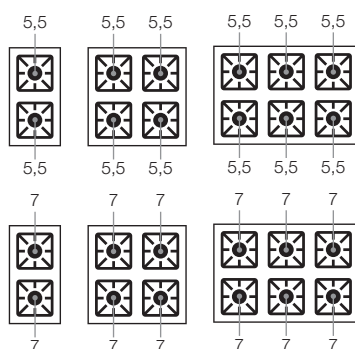
Indicator lights show when each hotplate is working. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

Versions with oven

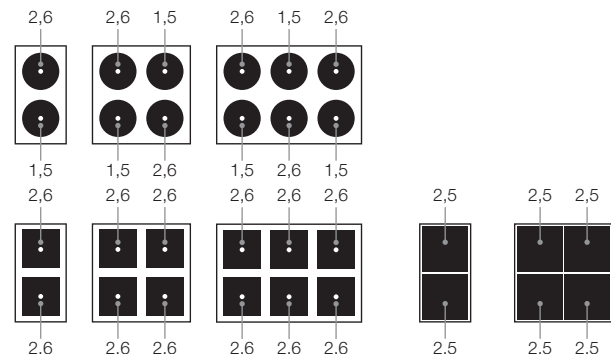
Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

**Electric oven:** 5.3 kW (2,6 kW for ventilated oven) 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. 3 GN 2/1 rack support (static oven) and 3 GN 2/1 rack support (ventilated oven).

Flex Burners power (kW)



Electric plates power (kW)



Solid top

Glass ceramic and Induction



Range Features

The cooking plate with a surface area of 40 dm<sup>2</sup> is in cast iron (10 mm thickness). For gas versions, the 9 kW stainless steel burner is placed under the removable central ring. Piezo-electric ignition and thermostatic control. For electric versions, the cooking plate is unique but has 4 cooking zone with independent control. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

**Gas oven:** 6 kW burner (8 kW for maxi oven) with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

**Electric oven:** 5.3 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. 3 GN 2/1 rack support.

Range Features

The sealed 6 mm ceramic top offers high cleaning comfort thanks to the flat surface and cleanability of the glass.

It is watertight fixed to the worktop, preventing any liquid infiltration.

1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

**Glass Ceramic:** The heat is produced by means of electric elements underneath and transmitted by diffusion.

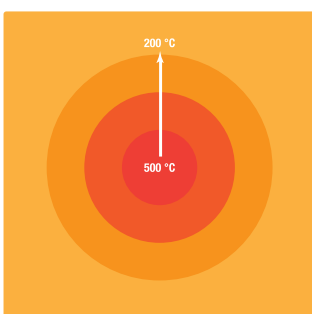
Independent temperature regulation for each cooking area, with 3 different power levels. Indicator lights show when each hotplate is active.

**Induction:** 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.

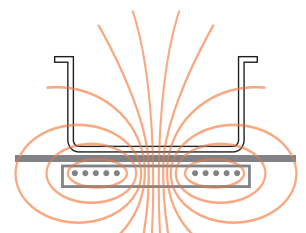
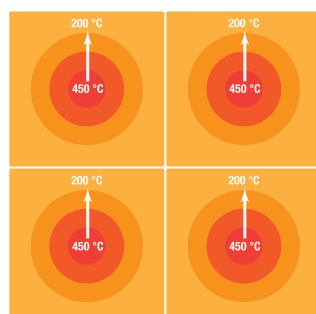
The zone of the cooking surface not in contact with the pan remains deactivated and thus cold allowing a more comfortable working environment (lower heat emission) and a energy savings equal to 50% compared to traditional stoves.

Each inductor has 6 different power levels and an indicator light shows when the top is in operation.

Isothermal zones for differentiated cooking



Isothermal zones for differentiated cooking



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

## Fry top

## Fryers



## | Range Features

The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm.

removable stainless steel basin with capacity up to 2 liters to facilitate the cleaning operations and the discharge of grease. In 70 cm models it's possible to differentiate cooking thanks to independent gas burners/electric heating elements.

The chrome finishing allows to cook different foods in succession without the risk of transferring smells and flavors, thus avoiding having to clean the griddle plate between different cooking. More than facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

## | Range Features

The 18/10 AISI 304 stainless steel tanks are moulded and continuous-welded with rounded corners for easy cleaning and sanitification.

All models have safety thermostat and thermostatic temperature control 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.

1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

**Gas versions:** high output stainless steel burner with horizontal flame, 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.



## Charcoal grill



### Range Features

The cooking grid is cast iron made, double face meat/fish. An extractable stainless steel drawer collects grease during cooking. Full moduls (80 cm) have independent heating elements to allow different cooking. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

## Water grill



### Range Features

The cooking grid is cast iron made, double face meat/fish. An extractable stainless steel drawer with water generates steam during cooking operations. The water contained in the containers under the electric heating elements evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged. Full moduls (80 cm) have independent heating elements to allow different cooking. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

## Pasta cooker



### Range Features

The moulded tanks are in AISI 316 anti-corrosion stainless steel, with rounded corners for easy cleaning. The optional pasta baskets are in AISI 304 18/10 stainless steel with thermal handle. Electric valve to load the water. **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. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

## Bain Marie



### Range Features

The AISI 304 stainless steel tank is moulded and continuous-welded. Electric heating with armoured stainless steel elements, set on the external bottom of the tanks and controlled by a thermostat. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

## Braising pan

## Boiling pans



## | Range Features

The tank has AISI 304 18/10 stainless steel walls and bottom, rounded corners and the shaped front part to facilitate unloading and cleaning operations. The stainless steel lid is balanced and has strong stainless steel AISI 304 hinges. Easy manual tilting of the tank through an ergonomic front handle. Water load tap placed on the front of the unit. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

**Gas versions:** stainless steel burner with multiple arms for even more heat diffusion; gas valve with thermocouple, thermostatic temperature control (90-320 °C).

**Electric versions:** armoured heating elements in stainless steel on the external bottom of the tank; thermostatic control (50-300 °C).

## | Range Features

The tank sides and the interspace are in AISI 304, the bottom is in AISI 316 for greater resistance to corrosion.

The AISI 304 lid ensures minimal loss of steam and heat (double insulation lid is available as option to guarantee better thermal insulation).

Hot and cold water tap with swivel nozzle is placed on top of the worktop. Indirect heating generated by the low pressure steam of the interspace water evenly heats the surface of the container. Interspace water-level viewer in the front panel. 1 mm worktop in AISI 18/10 stainless steel. Excellent alignment with joints.

Excellent alignment with joints.

**Gas versions:** stainless steel tubular burner with self-stabilizing flame.

Pilot flame with thermocouple safety device.

Piezo-electric ignition of the pilot. Safety valve with pressure gauge.

**Electric versions:** power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge.

## Gas range

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Burners		Oven		Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
			5,5 kW	7 kW	Gas kW	El. kW				
<b>on open cabinet</b>										
🔥 MFB74AXS	40x71,4x85	-	2	-	-	-	11	-	41	0,4
🔥 MFB74AXL	40x71,4x85	-	-	2	-	-	14	-	41	0,4
🔥 MFB77AXS	70x71,4x85	-	4	-	-	-	22	-	82	0,8
🔥 MFB77AXL	70x71,4x85	-	-	4	-	-	28	-	82	0,8
🔥 MFB711AXS	110x71,4x85	-	6	-	-	-	33	-	88	1,1
🔥 MFB711AXL	110x71,4x85	-	-	6	-	-	42	-	88	1,1

### on oven

🔥 MFB77FGXS	70x71,4x85	56x63x30	4	-	6	-	28	-	90	0,8
🔥 MFB77FGXL	70x71,4x85	56x63x30	-	4	6	-	34	-	90	0,8
🔥 MFB77FEXS	70x71,4x85	56x63x30	4	-	-	5,3	22	400V/3N 50/60Hz	91	0,8
🔥 MFB77FEXL	70x71,4x85	56x63x30	-	4	-	5,3	28	400V/3N 50/60Hz	91	0,8
🔥 MFB77FEVXS	70x71,4x85	56x37x32	4	-	-	2,6	22	230V/1N 50/60Hz	83	0,8
🔥 MFB77FEVXL	70x71,4x85	56x37x32	-	4	-	2,6	28	230V/1N 50/60Hz	83	0,8
🔥 MFB711AFGXs	110x71,4x85	56x63x30	6	-	6	-	39	-	125	1,1
🔥 MFB711AFGXl	110x71,4x85	56x63x30	-	6	6	-	48	-	125	1,1
🔥 MFB711AFEXS	110x71,4x85	56x63x30	6	-	-	5,3	33	400V/3N 50/60Hz	128	1,1
🔥 MFB711AFEXL	110x71,4x85	56x63x30	-	6	-	5,3	42	400V/3N 50/60Hz	128	1,1
🔥 MFB711FGMXS	110x71,4x85	77x64x36	6	-	8	-	41	-	115	1,1
🔥 MFB711FGMXL	110x71,4x85	77x64x36	-	6	8	-	50	-	115	1,1
🔥 MFB711MFG4XL	110x71,4x85	56x63x30	-	4	6	-	39,5	-	136	1,1

### top

🔥 MFB74TXS	40x71,4x25	-	2	-	-	-	11	-	30	0,2
🔥 MFB74TXL	40x71,4x25	-	-	2	-	-	14	-	30	0,2
🔥 MFB77TXS	70x71,4x25	-	4	-	-	-	22	-	50	0,32
🔥 MFB77TXL	70x71,4x25	-	-	4	-	-	28	-	50	0,32
🔥 MFB711TXS	110x71,4x25	-	6	-	-	-	33	-	64	0,5
🔥 MFB711TXL	110x71,4x25	-	-	6	-	-	42	-	64	0,5

## Electric range

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Plates			Electric oven kW	Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
			1,5 kW	2,6 kW	2,5 kW					
<b>on open cabinet</b>										
🔥 MPR74A	40x71,4x85	-	1	1	-	-	4,1	400V/3N 50/60Hz	35	0,4
🔥 MPQ74A	40x71,4x85	-	-	2	-	-	5,2	400V/3N 50/60Hz	45	0,4
🔥 MPQR74A	40x71,4x85	-	-	-	2	-	5	400V/3N 50/60Hz	58	0,4
🔥 MPR77A	70x71,4x85	-	2	2	-	-	8,2	400V/3N 50/60Hz	60	0,8
🔥 MPQ77A	70x71,4x85	-	-	4	-	-	10,4	400V/3N 50/60Hz	69	0,8
🔥 MPQR77A	70x71,4x85	-	-	-	4	-	10	400V/3N 50/60Hz	92	0,8
🔥 MPR711A	110x71,4x85	-	3	3	-	-	12,3	400V/3N 50Hz	136	1,1
🔥 MPQ711A	110x71,4x85	-	-	6	-	-	15,6	400V/3N 50Hz	136	1,1

## Electric range

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Plates			Electric oven kW	Total kW	Supply	Gross weight Kg	Volume m³
			1,5 kW	2,6 kW	2,5 kW					
<b>on oven</b>										
MPR77FE	70x71,4x85	56x66x31	2	2	-	5,3	13,5	400V/3N 50Hz	90	0,8
MPQ77FE	70x71,4x85	56x66x31	-	4	-	5,3	15,7	400V/3N 50/60Hz	99	0,8
MPQR77FE	70x71,4x85	56x66x31	-	-	4	5,3	15,3	400V/3N 50/60Hz	125	0,8
MPQR77FEV	70x71,4x85	56x37x32	-	-	4	2,6	12,6	230V/1N 50/60Hz	117	0,8
MPR711FE	110x71,4x85	56x66x31	3	3	-	5,3	17,6	400V/3N 50/60Hz	136	1,1
MPQ711FE	110x71,4x85	56x66x31	-	6	-	5,3	20,9	400V/3N 50Hz	142	1,1
<b>top</b>										
MPR74T	40x71,4x25	-	1	1	-	-	4,1	400V/3N 50/60Hz	20	0,2
MPQ74T	40x71,4x25	-	-	2	-	-	5,2	400V/3N 50/60Hz	27	0,2
MPR77T	70x71,4x25	-	2	2	-	-	8,2	400V/3N 50/60Hz	40	0,3
MPQ77T	70x71,4x25	-	-	4	-	-	10,4	400V/3N 50/60Hz	49	0,3

## Solid top

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Cooking plate		Oven		Total kW	Supply	Gross weight Kg	Volume m³
			Gas 9 kW	El. 2,25 kW	Gas kW	El. kW				
<b>on open cabinet</b>										
MTPG77A	70x71,4x85	-	1	-	-	-	9	-	83	0,8
MTPE77A	70x71,4x85	-	-	4	-	-	9	400V/3N 50/60Hz	84	0,8
<b>on oven</b>										
MTPG77FG	70x71,4x85	56x66x31	1	-	6	-	15	-	116	0,8
MTPE77FE	70x71,4x85	56x66x31	-	4	-	5,3	14,3	400V/3N 50/60Hz	117	0,8
<b>top</b>										
MTPG77T	70x71,4x25	-	1	-	-	-	9	-	68	0,3
MTPE77T	40x71,4x25	-	-	4	-	-	9	400V/3N 50/60Hz	69	0,3

## Glass ceramic

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Cooking zones		Electric oven kW	Total kW	Supply	Gross weight Kg	Volume m³	
			1,8 kW	2,5 kW						
<b>on oven</b>										
MVC77FE	70x71,4x85	56x66x31	2	2	5,3	13,9	400V/3N 50/60Hz	99	0,8	
<b>top</b>										
MVC74T	40x71,4x25	-	1	1	-	4,3	400V/3N 50/60Hz	27	0,2	
MVC77T	70x71,4x25	-	2	2	-	8,6	400V/3N 50/60Hz	49	0,3	

## Induction

Model	External dimensions (LxPxH) cm	Electric oven 3,5 kW	Total kW	Supply	Gross weight Kg	Volume m³
MIN74A	40x71,4x85	2	7	400V/3N 50/60Hz	53	0,4
MIN77A	70x71,4x85	4	14	400V/3N 50/60Hz	76	0,8
<b>top</b>						
MIN74T	40x71,4x25	2	7	400V/3N 50/60Hz	33	0,2
MIN77T	70x71,4x25	4	14	400V/3N 50/60Hz	56	0,3

## Fry top

Model	Cooking plate			Ex. dimensions (LxPxH) cm	Hotplate (LxPxH) cm	Burners 5,5 kW	El. elements 4 kW	Total kW	Supply	Gross weight Kg	Volume m³
	Smooth	Lined	Chromed								

### on open cabinet

● MFTG74AL	●			40x71,4x85	35x57	1	-	5,5	-	63	0,5
● MFTG74ALC	●		●	40x71,4x85	35x57	1	-	5,5	-	63	0,5
● MFTG74AR		●		40x71,4x85	35x57	1	-	5,5	-	63	0,5
● MFTG77AL	●			70x71,4x85	65x57	2	-	11	-	97	0,8
● MFTG77ALC	●		●	70x71,4x85	65x57	2	-	11	-	97	0,8
● MFTG77AR		●		70x71,4x85	65x57	2	-	11	-	97	0,8
● MFTG77ALR	●	●		70x71,4x85	65x57	2	-	11	-	97	0,8
● MFTG77ALRC	●	●	●	70x71,4x85	65x57	2	-	11	-	97	0,8

### top

● MFTG74TL	●			40x71,4x25	35x57	1	-	5,5	-	43	0,2
● MFTG74TLC	●		●	40x71,4x25	35x57	1	-	5,5	-	43	0,2
● MFTG74TR		●		40x71,4x25	35x57	1	-	5,5	-	43	0,2
● MFTG77TL	●			70x71,4x25	65x57	2	-	11	-	75	0,3
● MFTG77TLC	●		●	70x71,4x25	65x57	2	-	11	-	75	0,3
● MFTG77TR		●		70x71,4x25	65x57	2	-	11	-	75	0,3
● MFTG77TLR	●	●		70x71,4x25	65x57	2	-	11	-	75	0,3
● MFTG77TLRC	●	●	●	70x71,4x25	65x57	2	-	11	-	75	0,3

### on open cabinet

● MFTE74AL	●			40x71,4x85	35x57	-	1	4	400V/3N 50/60Hz	63	0,5
● MFTE74ALC	●		●	40x71,4x85	35x57	-	1	4	400V/3N 50/60Hz	63	0,5
● MFTE74AR		●		40x71,4x85	35x57	-	1	4	400V/3N 50/60Hz	63	0,5
● MFTE77AL	●			70x71,4x85	65x57	-	2	8	400V/3N 50/60Hz	97	0,8
● MFTE77ALC	●		●	70x71,4x85	65x57	-	2	8	400V/3N 50/60Hz	97	0,8
● MFTE77AR		●		70x71,4x85	65x57	-	2	8	400V/3N 50/60Hz	97	0,8
● MFTE77ALR	●	●		70x71,4x85	65x57	-	2	8	400V/3N 50/60Hz	97	0,8
● MFTE77ALRC	●	●	●	70x71,4x85	65x57	-	2	8	400V/3N 50/60Hz	97	0,8

### top

● MFTE74TL	●			40x71,4x25	35x57	-	1	4	400V/3N 50/60Hz	43	0,2
● MFTE74TLC	●		●	40x71,4x25	35x57	-	1	4	400V/3N 50/60Hz	43	0,2
● MFTE74TR		●		40x71,4x25	35x57	-	1	4	400V/3N 50/60Hz	43	0,2
● MFTE77TL	●			70x71,4x25	65x57	-	2	8	400V/3N 50/60Hz	75	0,3
● MFTE77TLC	●		●	70x71,4x25	65x57	-	2	8	400V/3N 50/60Hz	75	0,3
● MFTE77TR		●		70x71,4x25	65x57	-	2	8	400V/3N 50/60Hz	75	0,3
● MFTE77TLR	●	●		70x71,4x25	65x57	-	2	8	400V/3N 50/60Hz	75	0,3
● MFTE77TLRC	●	●	●	70x71,4x25	65x57	-	2	8	400V/3N 50/60Hz	75	0,3

## Fryers

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
<b>on open cabinet</b>									
MFRG74A2V	40x71,4x118	14x34x30	7+7	6,25+6,25	-	12,5	-	62	0,6
MFRG74A	40x71,4x118	28x34x30	14	12,5	-	12,5	-	57	0,6
MFRG77A	70x71,4x118	28x34x30	14+14	12,5+12,5	-	25	-	97	1
MFRE74A2V	40x71,4x85	14x34x21	7+7	-	5,25+5,25	10,5	400V/3N 50/60Hz	58	0,5
MFRE74A	40x71,4x85	28x34x24	13	-	9	9	400V/3N 50/60Hz	53	0,5
MFRE77A	70x71,4x85	28x34x24	13+13	-	9+9	18	400V/3N 50/60Hz	72	0,8
<b>top</b>									
MFRE74T2V	40x71,4x25	14x34x20	6+6	-	5,25+5,25	10,5	400V/3N 50/60Hz	35	0,2
MFRE74T	40x71,4x25	28x34x20	12	-	9	9	400V/3N 50/60Hz	30	0,2
MFRE77T	70x71,4x25	28x34x20	12+12	-	9+9	18	400V/3N 50/60Hz	53	0,3

## Chip scuttle

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
<b>top</b>						
MSP74T	40x71,4x50	31x51x16	0,35	230V/1N 50/60Hz	20	0,2





## Charcoal grill

Model	External dimensions (LxPxH) cm	Grid dimensions cm	Burners 7,5 kW	Total kW	Gross weight Kg	Volume m <sup>3</sup>
<b>on open cabinet</b>						
MPLG74A	40x71,4x85	35,2x47,5	1	7,5	50	0,5
MPLG78A	70x71,4x85	35,2x47,5 (x2)	2	15	82	0,8
<b>top</b>						
MPLG74T	40x71,4x25	35,2x47,5	1	7,5	36	0,2
MPLG78T	70x71,4x25	35,2x47,5 (x2)	2	15	74	0,3



## Water grill

Model	External dimensions (LxPxH) cm	Grid dimensions cm	Electric elements 6 kW	Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
<b>on open cabinet</b>							
MWGE74	40x71,4x85	35,2x47,5	1	6	400V/3N 50/60Hz	50	0,5
MWGE78	80x71,4x85	35,2x47,5 (x2)	2	12	400V/3N 50/60Hz	82	0,8



## Pasta cooker

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
<b>on open cabinet</b>									
 MCPG74A	40x71,4x85	31x34x30	26	8,5	-	8,5	230V/1N 50/60Hz	50	0,5
 MCPG77A	70x71,4x85	51x31x30	40	13,6	-	13,6	230V/1N 50/60Hz	68	0,8
 MCPE74A	40x71,4x85	31x34x30	26	-	5,5	5,5	400V/3N 50/60Hz	44	0,5
 MCPE77A	70x71,4x85	51x31x30	40	-	9	9	400V/3N 50/60Hz	58	0,8



## Bain Marie

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
<b>on open cabinet</b>								
 MBME74A	40x71,4x85	31x51x16	GN 1/1	1,5	1,5	230V/1N 50/60Hz	34	0,5
<b>top</b>								
 MBME74T	40x71,4x25	31x51x16	GN 1/1	1,5	1,5	230V/1N 50/60Hz	20	0,2

## Braising pan

Model	Ex. dimensions (LxPxH) cm	Tank dim. (LxPxH) cm	Cooking surf. dm <sup>2</sup>	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
<b>monoblocco ribaltabile / rovesciamento manuale</b>										
 MBRG78A	80x71,4x85	71x48x15	34	50	13,5	-	13,5	-	113	0,85
 MBRE78A	80x71,4x85	71x48x15	34	50	-	9	9	400V/3N 50/60Hz	118	0,85

## Boiling pans

Model	External dimensions (LxPxH) cm	Pan dimensions (ØxH) cm	Pan capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m <sup>3</sup>
<b>monoblocco</b>									
 MPEG7750I	70x71,4x85	40x42	50	12,5	-	12,5	-	91	0,8
 MPEE7750I	70x71,4x85	40x42	50	-	9	9	400V/3N 50/60Hz	93	0,8



## LEASE 4 HORECA

***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@itweurotec.it](mailto:mbm@itweurotec.it) - [www.mbmitaly.com](http://www.mbmitaly.com)**