



# **MAGISTRA 700**

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.

**With MBM you choose much more than a kitchen!**



### **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.

# **Reliable, compact and reasonable**

**MAGISTRA 700** is the best solution to equip small and medium size kitchens. Reliability, compactness and convenience are the elements characterizing this line.

**MAGISTRA 700** is designed and produced to guarantee reliability and high quality standards.

**MAGISTRA 700** is designed and produced to guarantee maximum ease of cleaning, installation and maintenance.

The quality of the materials, the reliable technology and the care for details make the **MAGISTRA 700** line an investment to last over time:

- Thick AISI 304 worktop
- Moulded watertight top
- Hygienic tanks with rounded edges
- Cast iron removable high power Flex Burners
- Protected low consumption pilot flame
- Single cast iron pan support dishwasher-size
- Stainless steel chimneys
- Elements connection with joints
- Sides and base in strong, thick stainless steel

**MAGISTRA 700 IS DESIGNED AND MADE IN ITALY**



# Gas ranges

To cook directly over the flame,  
to braise or sauté in the great culinary tradition.

## Flex Burners

**new** 5,5 kW - 7 kW



### Reliability

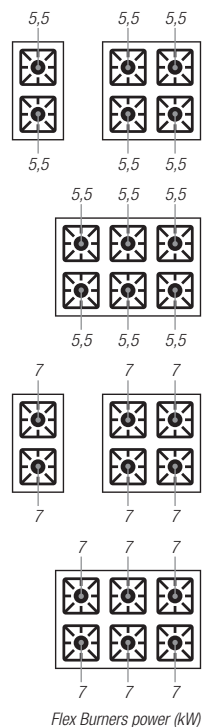
- Protected pilot flame
- Cast iron removable burners with self-stabilizing flame

### Performance

- High power: Flex Burner of 5,5 kW or 7 kW
- 60% certified efficiency
- Horizontal flame: uniform heat distribution, also ideal for delicate cooking

### Ease of use

- Maximum flexibility thanks to an adjustable power range, to satisfy every need
- New cast iron pan support (individual)
- Rounded corners
- Watertight pressed worktop



## Characteristics of the product range

The watertight pressed worktop is in 1 mm AISI 304 stainless steel with drawn edges 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 5,5 kW or 7 kW each have horizontal 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.

**Versions with oven (static GN 2/1, ventilated GN1/1):** stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The gas oven has 6 kW (8 kW in maxi oven) burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. The electric oven has 2,6 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.

MODEL	External dimensions (cm)	Oven dimensions (cm)	Burners		Gas oven (kW)	Total gas power (kW)	Electric oven (kW)	Supply	Weight (kg)
			5,5 kW	7 kW					
<b>ON OPEN CABINET</b>									
🔥 MG7G2A77XS	40x70x85		2			11			41
🔥 MG7G2A77XL	40x70x85			2		14			41
🔥 MG7G4A77XS	70x70x85		4			22			62
🔥 MG7G4A77XL	70x70x85			4		28			62
🔥 MG7G6A77XS	110x70x85		6			33			88
🔥 MG7G6A77XL	110x70x85			6		42			88
<b>ON OVEN</b>									
🔥 MG7G4F77XS	70x70x85	56x66x31	4		6	28			90
🔥 MG7G4F77XL	70x70x85	56x66x31		4	6	34			90
🔥 MG7G4FE77XS	70x70x85	56x66x31	4			22	5.3	400V/3N/50/60	91
🔥 MG7G4FE77XL	70x70x85	56x66x31		4		28	5.3	400V/3N/50/60	91
🔥 MG7G4FEV77XS	70x70x85	56x37x32	4			22	2.6	400V/3N/50/60	83
🔥 MG7G4FEV77XL	70x70x85	56x37x32		4		28	2.6	400V/3N/50/60	83
🔥 MG7G6FA77XS	110x70x85	56x66x31	6		6	39			125
🔥 MG7G6FA77XL	110x70x85	56x66x31		6	6	48			125
🔥 MG7G6FEA77XS	110x70x85	56x66x31	6			33	5.3	400V/3N/50/60	128
🔥 MG7G6FEA77XL	110x70x85	56x66x31		6		42	5.3	400V/3N/50/60	128
🔥 MG7G6F77MXS	110x70x85	77x66x31	6		8	41			115
🔥 MG7G6F77MXL	110x70x85	77x66x31		6	8	50			115
🔥 MG7G4MFA77XL	110x70x85	56x66x31	4		6	34 (+ 5,5)			136
<b>TOP</b>									
🔥 MG7G277XS	40x70x25		2			11			30
🔥 MG7G277XL	40x70x25			2		14			30
🔥 MG7G477XS	70x70x25		4			28			50
🔥 MG7G477XL	70x70x25			4		28			50
🔥 MG7G677XS	110x70x25		6			33			64
🔥 MG7G677XL	110x70x25			6		42			64



The **MAGISTRA 700** gas ranges line comprises models with 2/4/6 burners available as freestanding unit, on an open cabinet or with oven (gas static or electric ventilated) or top versions.

Modularity 40/70/110. Perfect elements connection by joint.





# Electric ranges

The **MAGISTRA 700** electric range comprises models with 2/4 plates available as freestanding unit (on open cabinet and on electric static oven) or top versions. Modularity 40/70. Perfect elements connection by joint



## Reliability

- AISI 304 stainless steel watertight worktop, thickness 1 mm

## Performance

- Fast heating hot plates

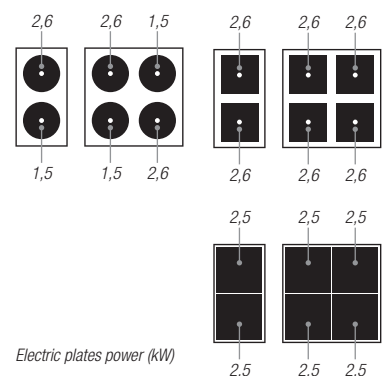
## Ease of use

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

MODEL	External dimensions (cm)	Oven dimensions (cm)	Electric plates power			Electric oven (kW)	Total power (kW)	Supply	Weight (Kg)
			1.5 kW	2.6 kW	3 kW				
<b>ON OPEN CABINET</b>									
MG7E2A77	40x70x85		1	1			4.1	400V/3N/50	35
MG7E2A77Q	40x70x85			2			5.2	400V/3N/50	45
MG7E2AP77Q	40x70x85				2		5	400V/3N/50	58
MG7E4A77	70x70x85		2	2			8.2	400V/3N/50	60
MG7E4A77Q	70x70x85			4			10.4	400V/3N/50	69
MG7E4AP77Q	70x70x85				4		10	400V/3N/50	93
MG7E6A77	110x70x85		3	3			12.3	400V/3N/50	136
MG7E6A77Q	110x70x85			6			15.6	400V/3N/50	136
<b>ON OVEN</b>									
MG7E4F77	70x70x85	56x66x31	2	2		5.3	13.5	400V/3N/50	90
MG7E4F77Q	70x70x85	56x66x31		4		5.3	15.7	400V/3N/50	99
MG7E4FP77Q	70x70x85	56x66x31			4	5.3	15.3	400V/3N/50	125
MG7E4FVP77Q	70x70x85	56x37x32			4	2.6	12.6	400V/3N/50	117
MG7E6FA77Q	110x70x85	56x66x31		6		5.3	20.9	400V/3N/50	
<b>TOP</b>									
MG7E277	40x70x25		1	1			4.1	400V/3N/50	20
MG7E277Q	40x70x25			2			5.2	400V/3N/50	27
MG7E477	70x70x25		2	2			8.2	400V/3N/50	40
MG7E477Q	70x70x25			4			10.4	400V/3N/50	49

## Characteristics of the product range

The watertight pressed worktop is in 1 mm AISI 304 stainless steel. The fast-heating hot plates with safety device to prevent overheating, made in cast iron (round with diameter of 145/220 mm, square with dimensions 220x220 mm) are watertight fixed to the worktop and are powered by 2.6 kW heating elements with 6 (+1) positions thermostat for optimized power control. The 4 squared plates version is powered by 2,6 kW heating elements per each plate. Indicator lights show when each hotplate is in operation. Rounded corners and a moulded recess trap liquids and prevent overflowing, ensuring also easier cleaning. The models with the heating plates aligned with the worktop are powered by 2.5 kW heating elements. The heating hot plates are made in cast iron with dimensions of 300x300 mm. **Versions with electric static oven GN 2/1:** stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. 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.





# Solid top

The **MAGISTRA 700** solid top range comprises models available as freestanding unit, on open cabinet or on oven, and top. Gas or electric supply. Modularity: 70. Perfect elements connection by joint

## Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Cast iron heating plate, thickness 10 mm

## Performance

- 9 kW cast iron burner with piezo-electric ignition

## Ease of use

- Isothermal zones for differentiated cooking



MG7GTF77



MG7ETF77



MG7GTA77



MG7ET77

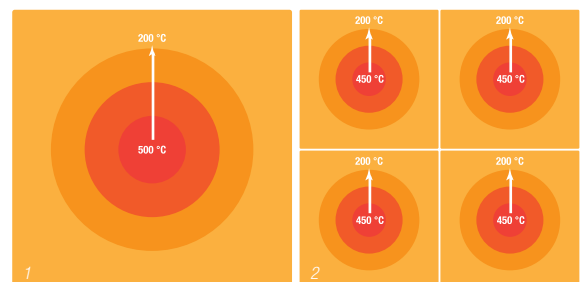


MG7GT77

MODEL	External dimensions (cm)	Oven dimensions (cm)	Cooking plate		Gas oven 6 kW	Total gas power (kW)	Electric oven 5.3 kW	Total electric power (kW)	Supply	Weight (Kg)
			Burners	Heating elements						
<b>ON OPEN CABINET</b>										
🔥 MG7GTA77	70x70x85		1 (9 kW)			9				83
⚡ MG7ETA77	70x70x85			4 (2.25 kW)				9	400V/3N/60	84
<b>ON OVEN</b>										
🔥 MG7GTF77	70x70x85	56x66x31	1 (9 kW)		1	15				116
⚡ MG7ETF77	70x70x85	56x66x31		4 (2.25 kW)			1	14.3	400V/3N/60	117
<b>TOP</b>										
🔥 MG7GT77	70x70x25		1 (9 kW)			9				68
⚡ MG7ET77	70x70x25			4 (2.25 kW)				9	400V/3N/60	69

## Characteristics of the product range

The worktop is in 1 mm AISI 304 stainless steel with pressed edges for liquid collection. The cooking plate with a surface area of 40 dm<sup>2</sup> is in cast iron (10 mm thickness) with a removable central ring, and it is powered by a 9 kW stainless steel burner, placed under the central ring, with piezo-electric ignition. 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, the cooking plate made in carbon steel, thickness 15mm, is unique but has 4 cooking zone powered with independent control. Operating temperature: 80-450 °C.



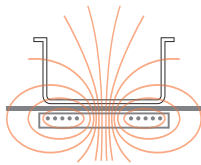
1) Isothermal zones for differentiated cooking

2) Isothermal zones for differentiated cooking (mod ET77)



# Induction and glass ceramic top

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



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

## Reliability

- AISI 304 stainless steel worktop, thickness 1 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 product range includes 2 or 4 TOP independent induction zones, and modules with 2 or 4 infrared heating zones.

MODEL	External dimensions (cm)	Oven dimensions (cm)	Power			Oven (kW)	Total power (kW)	Supply	Weight (Kg)
			1.8 kW	2.5 kW	3.5 kW				
<b>INDUCTION</b>									
<b>ON OPEN CABINET</b>									
<b>MG7EA4771</b>	40x70x85				2		7	400V/3N/50/60	53
<b>MG7EA7771</b>	70x70x85				4		14	400V/3N/50/60	76
<b>GLASS CERAMIC TOP</b>									
<b>ON OVEN</b>									
<b>MG7EVC4F77</b>	70x70x85	56x66x31	2	2		5.3	13.9	400V/3N/50/60	99
<b>TOP</b>									
<b>MG7EVC277</b>	40x70x25		1	1			4.3	400V/3N/50/60	27
<b>MG7EVC477</b>	70x70x25		2	2			8.6	400V/3N/50/60	49

## Characteristics of the product range

The sealed 6mm ceramic top offers high cleaning comfort thanks to the **flat surface and cleanliness** of glass ceramic. It is watertight fixed to the AISI 304 stainless steel pressed worktop, thickness 1 mm.

The heating zones, independently controlled, are outlined by screen printed circle Ø 220 mm powered at 3.5 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.

In the infrared heating plates models, the heat is produced by means of electric elements underneath and transmitted by diffusion. Independent temperature regulation for each cooking area. Indicator lights show when each hotplate is in operation.







# Pasta cooker

The **MAGISTRA 700** pasta cooker range comprises monobloc models with one tank of 26 or 40 liters of capacity, with gas or electric heating. Modularity: 40/70. Perfect elements connection by joint.



## Reliability

- AISI 304 stainless steel worktop, thickness 1 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 edge for collection of liquids
- Expansion zone for collecting starches
- Rounded corners
- Straining grid for baskets



MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
<b>ON CABINET</b>								
<b>MG7GC477/SC</b>	40x70x85	31x34x30	26	8.5		8.5		50
<b>MG7GC777/SC</b>	70x70x85	51x31x30	40	13.6		13.6		68
<b>MG7EC477/SC</b>	40x70x85	31x34x30	26		5.5	5.5	400V/3N/50	44
<b>MG7EC777/SC</b>	70x70x85	51x31x30	40		9	9	400V/3N/50	58

## Characteristics of the product range

The worktop is in 1 mm AISI 304 stainless steel with moulded edges for liquid collectio. The moulded tanks are in AISI 316 anti-corrosion stainless steel, with rounded corners for easy cleaning. The pasta baskets (optional) 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

The **MAGISTRA 700** fryers range comprises models with one or two tanks, with gas or electric heating, available as freestanding unit or top versions. Modularity: 40/70. Perfect elements connection by joint.



## Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuously welded tanks

## Performance

- High output cast iron burner
- Shut-off in case of overheating

## Ease of use

- Large cold zone
- Oil collection tank with stainless steel filter
- Safety thermostat
- Tilting electrical heating elements
- Thermostat

MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
<b>ON OPEN CABINET</b>								
🔥 MG7G4772V	40x70x118	14x34x30	7+7	6.25+6.25		12,5		62
🔥 MG7GF477	40x70x118	28x34x30	14	12.5		12.5		57
🔥 MG7GF777	70x70x118	28x34x30	14+14	12.5+12.5		25		97
⚡ MG7EF4772V	40x70x85	14x34x24	7+7		5.25+5.25	10.5	400V/3N/50	58
⚡ MG7EF477	40x70x85	28x34x24	13		9	9	400V/3N/50	53
⚡ MG7EF777	70x70x85	28x34x24	13+13		9+9	18	400V/3N/50	72
<b>TOP</b>								
🔥 MG7GF477TS	40x70x25	25x34x21.5	9	7.4		7.4		33
🔥 MG7GF777TS	70x70x25	28x34x21.5	9+9	7.4+7.4		14.8		55
⚡ MG7EF4772VT	40x70x25	14x34x20	6+6		5.25+5.25	10.5	400V/3N/50	35
⚡ MG7EF477T	40x70x25	28x34x20	12		9	9	400V/3N/50	30
⚡ MG7EF777T	70x70x25	28x34x20	12+12		9+9	18	400V/3N/50	53

## Characteristics of the product range

The worktop is in AISI 304 18/10 stainless steel of 1 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 sanitation. 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. 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:** high output stainless steel 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.





# Fry top

The **MAGISTRA 700** frytop range comprises models for contact cooking with smooth, ribbed or mixed cooking surface with different modular width (half or full unit), with electric or gas heating, all with thermostatic temperature control. Modularity 40/70. Perfect elements connection by joint.



## Reliability

- AISI 304 stainless steel worktop, thickness 1 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
- Independent burners/heating elements (full modules)

MODEL	Cooking plate			External dimensions (cm)	Hotplate (cm)	Burners 5.5 kW	Electric elements 4 kW	Total power (kW)	Supply	Weight (Kg)
	Smooth	Lined	Chromed							
<b>ON OPEN CABINET</b>										
MG7GFTA477L/LC	•		•	40x70x85	35x57	1		5.5		63
MG7GFTA477R		•		40x70x85	35x57	1		5.5		63
MG7GFTA777L/LC	•		•	70x70x85	65x57	2		11		97
MG7GFTA777LR/R/LRC	•	•	•	70x70x85	65x57	2		11		97
MG7EFTA477L/LC	•		•	40x70x85	35x57		1	4	400V/3N/50	63
MG7EFTA477R		•		40x70x85	35x57		1	4	400V/3N/50	63
MG7EFTA777L/LC	•		•	70x70x85	65x57		2	8	400V/3N/50	97
MG7EFTA777LR/R/LRC	•	•	•	70x70x85	65x57		2	8	400V/3N/50	97
<b>TOP</b>										
MG7GFT477L/LC	•		•	40x70x25	35x57	1		5.5		43
MG7GFT477R		•		40x70x25	35x57	1		5.5		43
MG7GFT777L/LC	•		•	70x70x25	65x57	2		11		75
MG7GFT777LR/R/LRC	•	•	•	70x70x25	65x57	2		11		75
MG7EFT477L/LC	•		•	40x70x25	35x57		1	4	400V/3N/50	43
MG7EFT477R		•		40x70x25	35x57		1	4	400V/3N/50	43
MG7EFT777L/LC	•		•	70x70x25	65x57		2	8	400V/3N/50	75
MG7EFT777LR/R/LRC	•	•	•	70x70x25	65x57		2	8	400V/3N/50	75

## Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 1 mm. The backsplash, 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 has a thickness of 15 mm and a slight tilt to facilitate cleaning operations and discharge of grease into a removable stainless steel basin with capacity up to 2 liters. In full modules differentiated cooking can be done with two independently-heating electric burners/elements.

**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.





# Charcoal grill

The **MAGISTRA 700** charcoal grill range comprises both 1/2 or full module models, with gas heating, available as freestanding unit or top version. Modularity 40/80. Perfect elements connection by joint.

## Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

## Performance

- Independent burners (full moduls)

## Ease of use

- Double face cast iron grid meat/fish
- Stainless steel removable drawer for grease collection



MODEL	External dimensions (cm)	Grid (cm)	Burners 7.5 kW	Total power (kW)	Weight (Kg)
<b>ON OPEN CABINET</b>					
🔥 MG7GPLA477G	40x70x85	35.2X47.5	1	7.5	56
🔥 MG7GPLA877G	80x70x85	35.2X47.5 (x2)	2	15	98
<b>TOP</b>					
🔥 MG7GPL477G	40x70x25	35.2X47.5	1	7.5	36
🔥 MG7GLP877G	80x70x25	35.2X47.5 (x2)	2	15	74

## Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 1 mm. AISI 304 stainless steel cooking top with adjustable height by means 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 (80 cm) allow different cooking options.





# Water grill

A delicate and uniform cooking of food keeps flavour unchanged.



## Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

## Performance

- Delicate cooking thanks to the water evaporation

## Ease of use

- Double face cast iron grill meat/fish
- Extractable drawer with water



The **MAGISTRA 700** water grill range consists of both 1/2 or full module models, electric heating, available as freestanding unit. The water contained in the containers under the electric heating elements evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged.

MODEL	External dimensions (cm)	Grid dimension (cm)	Electric elements (kW)	Total power (kW)	Supply (kW)	Weight (Kg)
<b>ON CABINET</b>						
<b>MG7AQE477</b>	40x70x85	35,2x47,5	6	6	400V/3N/50/60	50
<b>MG7AQE777</b>	80x70x85	35,2x47,5 (x2)	6+6	12	400V/3N/50/60	82

## Characteristics of the product range

The worktop is in 1 mm AISI 304 stainless steel. The chimney grid is made of stainless steel, the cooking grid is cast iron made. An extractable stainless steel drawer with water generates steam during cooking operations. Full moduls (80 cm) have independent heating elements to allow different cooking.





# Braising pan

The **MAGISTRA 700** braising pan range comprises freestanding models with gas or electric heating. Modularity: 80. Perfect elements connection by joint.



### Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

### Performance

- Thermostatic temperature control

### Ease of use

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

# Boiling pan

The **MAGISTRA 700** boiling pan range comprises 50 Lt models with gas or electric indirect heating. Modularity: 70. Perfect elements connection by joint.



### Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Anti-corrosion AISI 316 stainless steel tank's bottom
- Pressure gauge

### Performance

- Indirect heating

### Ease of use

- Drawn edges for collecting liquids
- Balanced lid with side handle
- Easily removable drain filter

## BRAISING PAN

MODEL	External dimensions (cm)	Tank dimensions (cm)	Cooking surface (dm <sup>2</sup> )	Tank capacity (Lt)	Burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
<b>MG7GBR77</b>	80x70x85	71x48x15	34	60	13.5		13.5		113
<b>MG7EBR77</b>	80x70x85	71x48x15	34	60		9	9	400V/3N/50	118

## 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 in AISI 304 stainless steel. Tilting is manual. 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 PAN

MODEL	External dimensions (cm)	Pan dimensions ØxH (cm)	Pan capacity (Lt)	Burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
<b>MG7G50177</b>	70x70x85	40x42	50	12.5		12.5		91
<b>MG7E50177</b>	70x70x85	40x42	50		9	9	400V/3N/50	93

## Characteristics of the product range

The worktop is in AISI 304 18/10 stainless steel of 1 mm thickness with a moulded edges for collecting liquids. The pan is in AISI 304 with bottom in 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.

**Indirect gas versions:** AISI 304 interspace, 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.

**Indirect electric versions:** AISI 304 interspace, power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge. The low pressure steam in the interspace heats evenly the surface of the pan (for both the indirect versions).



# Bain-marie

The **MAGISTRA 700** bain-marie range is composed of two electric model.  
Modularity: 40. Perfect elements connection by joint.

## Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Moulded and continuous-weld tanks

## Performance

- Electric heating elements in armoured stainless steel

## Ease of use

- Thermostat



MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
<b>ON OPEN CUPBOARD</b>							
# MG7EBMA477	40x70x85	31x51x16	(GN 1/1)	1.5	1.5	230V/1N/50	34
<b>TOP</b>							
# MG7EBM477	40x70x25	31x51x16	(GN 1/1)	1.5	1.5	230V/1N/50	20

## Characteristics of the product range

The worktop is in 1 mm AISI 304 stainless steel. The AISI 304 stainless steel tank is moulded and continuous-weld. Gastronorm 1/1 basin capacity.

Electric heating with armoured stainless steel elements, set on the external bottom of the tank and controlled by a thermostat.



If 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@itweurotec.it - www.mbmitaly.com