



Combi ovens

Serie 8 Mini - Serie 8 Plus - Serie 8 Evo - Serie Maxi



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!



Serie 8 Mini

Electronic Mini Combi with analogic controls

High performances in table-top format

The small footprint of the new Mini makes it the perfect combi-oven for any kitchen where space is at a premium, ideal for outlets with a small to medium volume of sales or as a back-up.



Reliability

- Stainless steel AISI 304 cooking chamber
- Strong stainless steel structure and highly reliable components
- Double glass door

Performance

- Highly efficient monophase engine
- Domestic consumption


Ease of use

- Easydoor
- Intuitive analogic controls
- Ergonomic handle and control knob
- Easy installation

General characteristics

The **analogic controls** make the Serie 8 Mini extremely intuitive, **within anyone's reach**. The **Easydoor**, with the easy opening and closing system and the solid handle, **makes the loading and unloading operations easier, safer and more comfortable**. The door is equipped with a **functional and capable drip tray** that collects condensing water avoiding unpleasant and unsafe leaking. The halogen light assures a **complete visibility** inside the cooking chamber. The cooking chamber is in AISI 304 with rounded corners to ease cleaning operations, for a **complete hygiene**. The strong stainless steel structure and the selected components make the Serie 8 Mini **safe and highly reliable**. The double glass door guarantees a very low external T°, **reducing the risk of burns and related accidents**.

The **Serie 8 Mini** has 4 x 2/3 gastronorm oven racks.
 Cooking modes are steam only, dry heat only or a mix of dry heat and steam.
 The monophase supply makes the Serie 8 Mini suitable for rooms with limited electric supply.

MODEL	Steam Injection	External dimension (mm)	Chamber capacity	Distance between trays (mm)	Electric power (kW)	Supply
SERIE 8 MINI						
 FEMD48	Direct	63,5x63,5x63,5	4 GN2/3/1	65	3	220/230V/1N/50Hz



New handle with easy opening



Cooking chamber in AISI 304 with rounded corners



New analogic controls



New drip tray

Technical characteristic

- Analogic control display
- Hot air 30 - 250 °C
- Combi 30 - 250 °C
- Steaming 60 - 100 °C
- 1 speed fan
- Double glass doors
- Fast cooling
- Humidifier
- Halogen lights



Serie 8 Plus

Electronic combi ovens with analogic controls

Useful innovation in the kitchen

The Serie 8 Plus, a range of extremely reliable and easy to use ovens, is designed to guarantee the chef the total control of the cooking process and the maximum creativity, thanks to the manual regulation of the performances.



Reliability

- Stainless steel AISI 304 cooking chamber
- Strong stainless steel structure and highly reliable components
- Double hardened glass door

Performance

- Double fan speed with autoreverse
- Core probe*





Ease of use

- Easydoor
- Intuitive analogic controls
- Smartwash*
- Programs

General characteristics

The **analogic controls** make extremely intuitive the Serie 8 Plus, **within anyone's reach**. The **Easydoor**, with easy opening and closing and solid handle, **makes the loading and unloading operations easier, safer and more comfortable**. The halogen light assures a **complete visibility** inside the cooking chamber. The cooking chamber is in AISI 304 with rounded corners, for a **complete hygiene**. The strong stainless steel structure and the selected components make the Serie 8 Plus safe and highly reliable. The double glass door guarantees a lower external T°, **so it reduces the risk of accidents**. The **automatic washing system Smartwash**, optional, enables the perfect cleaning of the chamber after every cooking, avoiding waste of time and simplifying the work. The **editable recipes** assure the repeatability of the results. The **immediate interchangeability** with pastry trays allows to **cook a complete menu**, from the starts to the desserts. The door is equipped with a **functional and capable drip tray** that collects condensing water avoiding unpleasant and unsafe leaking.

The **Serie 8 Plus** range comprises 4 direct combi ovens; 2 gas ovens, 6 and 10 GN1/1 and 2 electric ovens, 6 and 10 GN1/1.

MODEL	Steam Injection	External dimensions (cm)	Chamber capacity	Distance between trays (mm)	Electric power (kW)	Gas power (kW)	Supply	Pastry trays
SERIE 8 PLUS								
 FGMD68	Direct	87x75x80,5	6 GN1/1	60	0,55	11,4	230V/1N/50Hz	-
 FGMD108	Direct	94x90x105	10 GN1/1	60	0,6	16	230V/1N/50Hz	•
 FEMD68	Direct	87x75x80,5	6 GN1/1	60	9,5	-	400V/3N/50Hz	-
 FEMD108	Direct	94x90x105	10 GN1/1	60	15,5	-	400V/3N/50Hz	•



New handle with easy opening



New automatic washing system Smartwash



New double glass



Programmable recipes

Technical characteristic

- Analogic control display
- Hot air 30 - 270 °C
- Combi 30 – 270 °C
- Steaming 30 – 100 °C
- 40 programs with 7 steps
- 2 speeds fan
- Autoreverse (on 10 GN1/1)
- Automatic start
- Double glass doors
- Humidifier
- Fast cooling
- Halogen lights

Optional*

- Smartwash
- Single point core probe
- Left handle
- Pastry trays (on 10 GN1/1)



Serie 8 Evo

Electronic combi ovens with digital controls

Useful innovation in the kitchen

The Serie 8 Evo is designed for the chef who wants to achieve perfect results by using a performing oven, reliable and intuitive at the same time.



Reliability

- Stainless steel AISI 304 cooking chamber
- Strong stainless steel structure and highly reliable components
- Double hardened glass door

Performance

- Fan with 4 speeds and autoreverse
- Core probe multipoint
- ΔT cooking

Ease of use

- Easydoor
- Intuitive digital controls
- Smartwash*
- Programs

General characteristics

The **digital controls** make **extremely intuitive** the technology of the Serie 8 EVO, for the most demanding chefs. **The Easydoor**, with easy opening and closing and solid handle, **makes the loading and unloading operations easier, safer and more comfortable**. The halogen light assures a **complete visibility** inside the cooking chamber. The cooking chamber is in AISI 304 with rounded corners, for a **complete hygiene**. The strong stainless steel structure and the selected components make the Serie 8 EVO safe and highly reliable. The double glass door guarantees a lower external T°, so it **reduces the risk of accidents**.

The automatic washing system Smartwash, enables the perfect cleaning of the chamber after every cooking, avoiding waste of time and simplifying the work. The **editable recipes** assure the repeatability of the results over time. The **fan stoppage** at the end of the cooking guarantees **the perfect cooking level**. The **immediate interchangeability** with pastry trays allows to **cook a complete menu**, from the starters to the desserts. The door is equipped with a **functional and capable drip tray** that collects condensing water avoiding unpleasant and unsafe leaking.

The **Serie 8 EVO** range comprises 8 combi ovens; 4 gas ovens, 6 and 10 GN1/1, direct and indirect and 4 electric ovens, 6 and 10 GN1/1, direct and indirect

MODEL	Steam Injection	External dimensions (cm)	Chamber capacity	Distance between trays (mm)	Electric power (kW)	Gas power (kW)	Supply	Smartwash	Pastry trays
SERIE 8 EVO									
🔥 FGM68EL	Indirect	94x90x80	6 GN1/1	60	0,55	20	230V/1N/50Hz	standard	•
🔥 FGM108EL	Indirect	94x90x105	10 GN1/1	60	0,6	27,4	230V/1N/50Hz	standard	•
⚡ FEM68EL	Indirect	94x90x80	6 GN1/1	60	9,5	-	400V/3N/50Hz	standard	•
⚡ FEM108EL	Indirect	94x90x105	10 GN1/1	60	15,5	-	400V/3N/50Hz	standard	•
🔥 FGMD68E	Direct	94x90x80	6 GN1/1	60	0,6	11,4	230V/1N/50Hz	optional	•
🔥 FGMD108E	Direct	94x90x105	10 GN1/1	60	0,6	16	230V/1N/50Hz	optional	•
⚡ FEMD68E	Direct	94x90x80	6 GN1/1	60	8	-	400V/3N/50Hz	optional	•
⚡ FEMD108E	Direct	94x90x105	10 GN1/1	60	16	-	400V/3N/50Hz	optional	•



Autoreverse



Multipoint core probe



Automatic washing system Smartwash



Pastry trays

Technical characteristic

- Digital control display
- Hot air 30 - 270 °C
- Combi 30 - 270 °C
- Steaming 30 - 100 °C
- 99 programs with 9 steps
- 4 speeds fan
- Autoreverse
- Delayed start
- Fan stoppage
- Double glass doors
- Humidifier
- Preheating
- Precooling
- Multiple cookings
- Multipoint core probe
- Halogen lights

Optional*

- Smartwash (on direct ovens)
- Left handle
- Pastry trays



Serie Maxi

Big capacity combi ovens

Big performances for big kitchens

The Serie 8 Maxi are designed to manage big quantities and great quality at the same time; they are the perfect answer to the needs of kitchens with high production levels.



Reliability

- Stainless steel AISI 304 cooking chamber
- Strong stainless steel structure and highly reliable components
- Double hardened glass door

Performance

- Fan with 2 speeds (analogic controls)
- Fan with 4 speeds (digital controls)
- Core Probe

Ease of use









- Intuitive controls
- Programs (only on digital controls)

General characteristics

The **digital and analogic controls** make the technology of the Serie Maxi **extremely intuitive**, easy to use for all the operators in the kitchen. The halogen light assures a **complete visibility** inside the cooking chamber. The cooking chamber is in AISI 304 with rounded corners, **for a complete hygiene**. The strong stainless steel structure and the selected components make the Serie Maxi **safe and highly reliable**. The double glass door guarantees a lower external T°, so it reduces the risk of accidents.

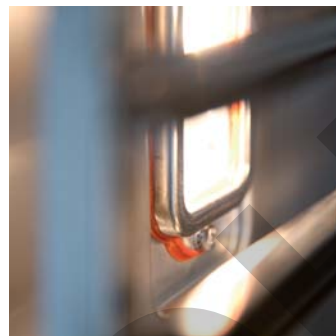
The **automatic washing system Smartwash**, (only on digital controls), enables the perfect cleaning of the chamber after every cooking, avoiding waste of time and simplifying the work. The **editable recipes** (only on digital controls) assure the repeatability of the results over time. The **immediate interchangeability** with pastry trays on the ovens 10 GN2/1 allows to **cook a complete menu**, from the starters to the desserts.

The **Serie Maxi** range comprises 4 combi direct ovens with analogic controls (capacity 10 GN2/1, 20 GN1/1 and 20GN2/1) and 4 combi indirect ovens with digital controls (capacity 10 GN2/1, 20 GN1/1 and 20 GN2/1).

MODEL	Controls	Steam Injection	External dimensions (cm)	Chamber capacity	Distance between trays (mm)	Electric power (kW)	Gas power (kW)	Supply	Smartwash	Pastry trays
SERIE MAXI										
 FEMD207	Analogic	Direct	134x99,5x101	10 GN2/1	60	22	-	400V/3N/50Hz	-	•
 FGMD207	Analogic	Direct	134x99,5x101	10 GN2/1	60	1	28	230V/1N/50Hz	-	•
 FEMD227	Analogic	Direct	90x88x181	20 GN1/1	67	36	-	400V/3N/50Hz	optional	-
 FEMD247	Analogic	Direct	90x138x181	20 GN2/1	67	49	-	400V/3N/50Hz	optional	-
 FEM210L	Digital	Indirect	134x99,5x101	10 GN2/1	60	22	-	400V/3N/50Hz	standard	•
 FGM210L	Digital	Indirect	134x99,5x101	10 GN2/1	60	1	28	230V/1N/50Hz	standard	•
 FEM220L	Digital	Indirect	90x88x181	20 GN1/1	67	36	-	400V/3N/50Hz	standard	-
 FEM240L	Digital	Indirect	90x138x181	20 GN2/1	67	49	-	400V/3N/50Hz	standard	-



Banqueting accessories



Halogen lights inside the chamber



Multiple fan speeds



Double glass

SERIE MAXI with ANALOGIC CONTROLS

Technical characteristic

- Hot air 30 - 270 °C
- Combi 30 - 270 °C
- Steam 30 - 100 °C
- 2 speeds fan
- Autoreverse (not FEMD207)
- Automatic start
- Double glass doors
- Humidifier
- Fast cooling
- Halogen lights

SERIE MAXI with DIGITAL CONTROLS

Technical characteristic

- Hot air 30 - 270 °C
- Combi 30 - 270 °C
- Vapore 30 - 100 °C
- 99 programs with 9 steps
- Smartwash
- 2 speeds fan
- Autoreverse
- Delayed start
- Fan stoppage
- Double glass doors
- Preheating
- Precooling
- Multiple cookings
- Multipoint core probe
- Halogen lights

Optional

- Singlepoint core probe
- Left handle
- Pastry trays (on 10 GN2/1)

Optional

- Left handle
- Pastry trays (on 10 GN2/1)

BOHTEC



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