



MAGISTRA 980

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.



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!



A reliable & highly performing base for your business

MAGISTRA 980 is designed and produced to guarantee reliability and high performances in the kitchen over time.

Robustness, Performances and Convenience are the elements characterizing this line, designed to guarantee to the chef the maximum ease of cleaning and usability and to the engineers a quick installation and maintenance.

The quality of the materials, the reliable technology and the care for details make the **MAGISTRA 980** line an investment designed to last::

- Moulded watertight worktop in s/s AISI 304, thickness 1 mm
- Hygienic design and rounded corners for easy cleaning
- Cast iron removable high power Flex Burners
- Protected low consumption pilot flame
- Moulded and continuous-weld tanks
- Excellent alignment
- Upper & front accessibility for simple and quick maintenance
- Easy and quick installation thanks to rear slot

MAGISTRA 980 offers the most versatile cooking equipment range on the market thanks to the 40/80 modularity.



Gas ranges

The **MAGISTRA 980** gas ranges line comprises models with 2/4/6 burner available as freestanding unit on an open cabinet, with gas or electric static oven, or with gas maxi oven. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80/120. Excellent alignment.



Flex Burners
new 5,5 kW - 7 kW - 11 kW

Reliability

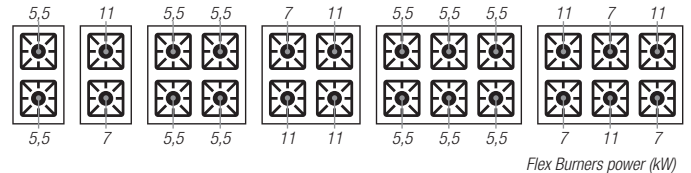
- Protected pilot flame
- Cast iron removable burners with self-stabilizing flame

Performance

- High power: Flex Burner of 5,5 kW, 7 kW and 11 kW
- 60% certified efficiency
- Maximum Flexibility: the burner position (from front to back and viceversa) can be changed through nozzles directly on site
- 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
- Cast iron pan support (individual)
- Rounded corners
- Watertight pressed worktop



MODEL	External dimensions (cm)	Oven dimensions (cm)	Gas burners			Gas oven (kW)	Tot. gas power (kW)	Electric oven (kW)	Supply	Weight (Kg)
			5,5 kW	7 kW	11 kW					
ON CUPBOARD										
🔥 G28XXS	40x90x85		2				11			48
🔥 G28XL	40x90x85			1	1		18			48
🔥 G48XXS	80x90x85		4				22			74
🔥 G48XL	80x90x85			2	2		36			74
🔥 G68XXS	120x90x85		6				33			104
🔥 G68XXL	120x90x85			3	3		54			104
WITH OVEN										
🔥 G4F8XXS	80x90x85	54x70x30	4			7	29			106
🔥 G4F8XL	80x90x85	54x70x30		2	2	7	43			106
🔥 G4FE8XXS	80x90x85	54x70x30	4				22	6	400V/3N/50	106
🔥 G4FE8XL	80x90x85	54x70x30		2	2		36	6	400V/3N/50	106
🔥 G6FA8XXL	120x90x85	54x70x30		3	3	7	61			143
🔥 G6FEA8XXS	120x90x85	54x70x30	6				33	6	400V/3N/50	143
🔥 G6FEA8XXL	120x90x85	54x70x30		3	3		54	6	400V/3N/50	143
🔥 G6FM8XXL	120x90x85	100x70x30		3	3	10	64			171
🔥 G6FMG8XXL	120x90x85	100x70x30		3	3	10	64	5	400V/3N/50	173

Characteristics of the product range

The watertight pressed worktop is in 1mm 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 5,5 kW, 7 kW and 11 kW have horizontal with self-stabilizing flame, to cook safely and for simpler maintenance. The 5,5 / 7 kW burner has an adjustable power range, from a minimum of 1,5 kW to a maximum of 5,5 / 7 kW. The burner of 11 kW from a minimum of 2 kW to a maximum of 11 kW, to get maximum flexibility. The pilot flame is protected inside the main burner. New single cast iron pan.

Versions with GN 2/1 static oven: stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The gas oven has 7 kW (9.5 kW for maxi oven) burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. The electric oven has 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.



Electric ranges

The **MAGISTRA 980** electric range comprises models with 2/4/6 plates available as freestanding unit on an open cupboard, with an electric static oven or with electric maxi oven. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80/120. Excellent alignment.

Reliability

- Aisi 304 stainless steel watertight pressed worktop, tickness 1 mm

Performance

- Fast heating hot plates

Ease of use

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

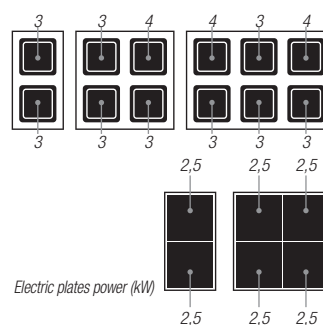


MODEL	External dimensions (cm)	Oven dimensions (cm)	Electric plates power			Electric oven (kW)	Total power (kW)	Supply	Weight (Kg)
			2.5 kW	3 kW	4 kW				
ON OPEN CABINET									
E2A8	40x90x85			2	0		6	400V/3N/50/60	78
E2AP8	40x90x85		2				5	400V/3N/50/60	83
E4A8	80x90x85			3	1		13	400V/3N/50/60	102
E4AP8	80x90x85		4				10	400V/3N/50/60	107
ON OVEN									
E4F8	80x90x85	54x69.5x32		3	1	6	19	400V/3N/50/60	136
E4FP8	80x90x85	54x69.5x32	4			6	16	400V/3N/50/60	142
E6FA8	120x90x85	54x69.5x32		4	2	6	26	400V/3N/50/60	187
E6FM8	120x90x85	100x69.5x29		4	2	10	30	400V/3N/50/60	171

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 300x300 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 overflowing, ensuring also easier cleaning.

Versions with GN 2/1 static oven: stainless steel double-wall cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing. The electric oven has 6 kW (10 kW for maxi 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.





Solid top

The **MAGISTRA 980** solid top range comprises one model on open stand, and one model on gas static oven. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 45/80/120. Excellent alignment.

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

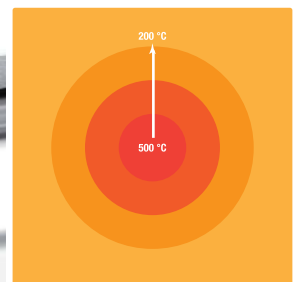
- Isothermal zones for differentiated cooking



MODEL	External dimensions (cm)	Oven dimensions (cm)	Gas oven 7 kW	Cooking plate	Tot. gas power (kW)	Weight (kg)
ON CUPBOARD						
🔥 GTA8	80x90x85			1 (12 kW)	12	100
WITH OVEN						
🔥 GTF8	80x90x85	54x70x30	1	1 (12 kW)	19	125

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 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.





Induction

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



Reliability

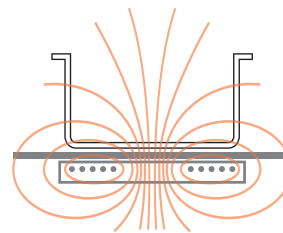
- AISI 304 stainless steel worktop, thickness 1 mm

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

The induction range of **MAGISTRA 980** consists of models of 2 or 4 inductors of 5 kW each.

MODEL	External dimensions (cm)	Power 5 kW	Total power (kW)	Supply	Weight (Kg)
ON OPEN CABINET					
E2A8I	40x90x85	2	10	400V/3/50/60	100
E4A8I	80x90x85	4	20	400V/3/50/60	200

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 1 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.





Pasta cookers

The **MAGISTRA 980** pasta cooker range comprises models with one or two tanks of 40 liters of capacity, with gas or electric heating, available as freestanding unit on cupboard. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.



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



MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Gas burners (kW)	Electric elements (kW)	Tot. gas power (kW)	Supply	Weight (Kg)
ON CUPBOARD								
GC408/SC	40x90x85	30.5x51x27.5	40	13.3		13.3		57
GC9082V/SC	80x90x85	30.5x51x27.5	40+40	13.3+13.3		26.6		94
EC408/SC	40x90x85	30.5x51x27.5	40		9	9	400V/3N/50/60	51
EC9082V/SC	80x90x85	30.5x51x27.5	40+40		9+9	18	400V/3N/50/60	81

Characteristics of the product range

The worktop is in 1 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

The **MAGISTRA 980** fryers range comprises models with one or two tanks, with gas or electric heating, available as freestanding unit. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.



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



MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Gas burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
ON CUPBOARD								
GF408A	40x90x118	30x40x31,5	18	18		18		69
GF908A	80x90x118	30x40x31,5	18+18	18+18		36		114
EF4082V	40x90x85	14x34x20	8+8		5.25+5.25	10.5	400V/3N/50/60	56
EF408	40x90x85	30x40x20	18		16	16	400V/3N/50/60	56
EF908	80x90x85	30x40x20	18+18		16+16	32	400V/3N/50/60	91
EF408L	40x90x85	31x44x20	21		20	20	400V/3N/50/60	56
EF908L	80x90x85	31x44x20	21+21		20+20	40	400V/3N/50/60	91

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 sanification. 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), 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 980** 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. Adjustable mono-block module height from 85 cm to 90 cm with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.



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 in stainless steel
- Independent burners/ heating elements (80 modules)



MODEL	Cooking plate			External dimensions (cm)	Plate dimensions (cm)	Gas burners 8 kW	Electric elements 6 kW	Total power (kW)	Supply	Weight (Kg)
	Smooth	Ribbed	Chromed							
ON CUPBOARD										
🔥 GFT408 L/LC	•		•	40x90x85	38x72	1		8		82
🔥 GFT408 R		•		40x90x85	38x72	1		8		82
🔥 GFT908 L/LC	•		•	80x90x85	78x72	2		16		135
🔥 GFT908 LR/LRC/R	•	•	•	80x90x85	78x72	2		16		135
⚡ EFT408 L/LC	•		•	40x90x85	38x72		1	6	400V/3N/50/60	82
⚡ EFT408 R		•		40x90x85	38x72		1	6	400V/3N/50/60	82
⚡ EFT908 L/LC	•		•	80x90x85	78x72		2	12	400V/3N/50/60	135
⚡ EFT908 LR/LRC/R	•	•	•	80x90x85	78x72		2	12	400V/3N/50/60	135

Characteristics of the product range

The worktop is AISI 304 18/10 stainless steel with thickness of 1 mm. The back-splash, 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 with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm and slight tilt to facilitate cleaning operations and discharge of grease into a removable stainless steel basin with capacity up to 2 liters. In full moduly models 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 finish 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.





Charcoal grill

The **MAGISTRA 980** charcoal grill range comprises both 1/2 and full module models, with gas heating, available as freestanding unit. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Excellent alignment.



Reliability

- AISI 304 stainless steel worktop, thickness 2 mm

Performance

- Independent burners (fully moduly models)

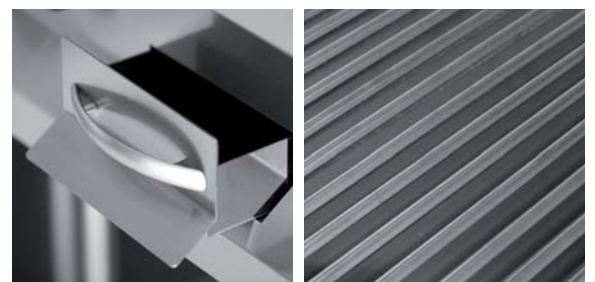
Ease of use

- Adjustable height cooking grill
- Stainless steel removable drawer for grease collection
- Double face grill meat/fish

MODEL	External dimensions (cm)	Grid dimensions (cm)	N° grids	Gas burners 10 kW	Gas tot. power (kW)	Weight (Kg)
ON CUPBOARD						
🔥 GPL408	40x90x85	64x37	1	1	10	62
🔥 GPL908	80x90x85	64x37	2	2	20	93

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 of 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 allow different cooking options.





Braising pans

The **MAGISTRA 980** braising pan range comprises freestanding models with gas or electric heating. Excellent alignment.

Reliability

- AISI 304 stainless steel worktop, thickness 1 mm

Performance

- Thermostatic temperature control

Ease of use

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



MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Gas burners (kW)	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
GBR8	80x90x85	79x69x20	80	20	0.02		230V/1N/50/60	164
GBRV18	80x90x85	79x69x20	80	20	0.02		230V/1N/50/60	164
EBR8	80x90x85	79x69x20	80		12	12	400V/3N/50/60	160
EBRV18	80x90x85	79x69x20	80		12	12	400V/3N/50/60	160

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 available in mild steel or s/s AISI 304 ("VI" models). The 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 unit.





Boiling pans

The **MAGISTRA 980** boiling pans range comprises 100/150 liters of capacity freestanding models with gas electric heating. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Excellent alignment.



Reliability

- AISI 304 stainless steel worktop, thickness 1 mm
- Anti-corrosion AISI 316 stainless steel tank's bottom
- Pressure gauge (models with indirect heating)

Performance

- Direct or indirect heating

Ease of use

- Drawn edges for collecting liquids
- Sealed, balanced lid with side handle
- Easily removable drain filter



MODEL	External dimensions (cm)	Pan dimensions ØxH (cm)	Pan capacity(Lt)	Heating		Burners (kW)	Electric elements (kW)	Tot. (kW)	Supply	Weight (Kg)
				Ditrect	Inditrect					
G1008	80x90x85	60x42	100	•		21		21		118
G10018	80x90x85	60x42	100		•	21		21		143
G1508	80x90x85	60x54	150	•		21		21		123
G15018	80x90x85	60x54	150		•	21		21		148
E10018	80x90x85	60x42	100		•		14.4	14.4	400V/3N/50/60	128
E15018	80x90x85	60x54	150		•		14.4	14.4	400V/3N/50/60	134

Characteristics of the product range:

The 1 mm worktop is in AISI 304 with a moulded edges for collecting liquids. The pan is in AISI 304 with bottom 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.

Gas versions: pilot flame with thermocouple safety device. Piezo-electric burner ignition. "Simmer" function for both the indirect gas and electric versions. Direct gas versions: s/s burner with self-stabilizing flame. **Indirect gas versions (mod. "I"):** AISI 304 interspace, s/s tubular burner with selfstabilizing flame.

Safety valve with pressure gauge, interspace water-level viewer, "simmer" function. **Indirect electric versions (mod. "I"):** AISI 304 interspace, power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge, "simmer" function.



Bain-marie

The **MAGISTRA 980** bain-marie range is composed of 2 freestanding electric models. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.

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
- Excellent alignment with other modules
- Module with large drawer



MODEL	External dimensions (cm)	Tank dimensions (cm)	Tank capacity	Electric elements (kW)	Total power (kW)	Supply	Weight (Kg)
ON CUPBOARD							
 EBM408	40x90x85	31x69x16	GN 4/3	2.5	2.5	230V/1N/50/60	45
 EBM908	80x90x85	63x69x16	GN 8/3	6	6	400V/3N/50/60	68

Characteristics of the product range

The worktop is in 1 mm AISI 304 stainless steel. The AISI 304 stainless steel tanks are moulded and continuous weld. Gastronorm 4/3 basin capacity for module 40 and 8/3 for module 80. Electric heating with armoured stainless steel elements, set on the external bottom of the tanks and controlled by a thermostat.



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



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