

# MKF 2011 TS



## Electric combi oven with touch screen 20 trays 1/1 GN

### Plus

Patented fan guard system <b>Airflowlogic™</b>
Patented system for direct steam <b>Humilogic™</b>
Patented system for cooking chamber drying <b>Drylogic™</b>
Available on request at the order
Voltage (V): AC 220/230 3
Left side opening door *
Humidity management software
Wi-Fi communication system
Knob for quick selection of the touch screen
Programmable oven start
N° 40 recipes stored
Control panel in 40 languages: Arabic, Armenian, Azerbaijani, Bahasa (Indonesia), Bahasa (Malaysia), Bosnian, Bulgarian, Czech, Chinese, South Korean, Croatian, Danish, Philippine, Finnish, French, Georgian, Japanese, Greek, English, Icelandic, Italian, Kazakh, Lithuanian, Norwegian, Dutch, Persian (Iran), Polish, Portuguese, Romanian, Russian, Serbian, Slovenian, Spanish, Swedish, German, Thai, Turkish, Ukrainian, Hungarian, Vietnamese
HACCP system
Adjustable door hinges

\* addition of 300 € on the price list

### Dimensional features

Dimensions (WxDxH mm)	930 x 1035 x 1900
Weight (kg)	244
Distance between rack rails (mm)	80

### Electrical features

Power supply (kW)	31
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	4 bidirectional
Boiler (kW)	/
Protection against water	IPX5

### Functional features

Power	Electricity
Capacity	N° 20 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °C
Temperature control	2 Digital probes thermometer
Control panel	Touch screen
N° programs	500
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	/
Feet	Adjustable

The evolution of the species.

The most powerful oven in the MILLENNIAL line, equipped with 5 fans distributed in height to ensure uniform cooking to all your dishes. Cook the first and second courses and side dishes together on the removable 20-tray trolley: the impeccable tightness of the cooking chamber is ensured by an ingenious exclusive patent. Only with MILLENNIAL technology can you really feel free to cook large quantities, without sacrificing the attention to details needed to achieve a quality result.



### Equipment

Cardboard box dimensions with pallet (WxDxH mm)	990 x 1090 x 2065 mm
USB port	
Multipoint core probe cod. MKSCMU	
Plug for "vacuum cooking" probe cod. MKSCSV	
Automatic washing system integrated	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	
Trolley with removable handle and braked wheels cod. EKCR 20 TC	

### Optionals

1/1 GN stainless steel 304 grid, for cooking ribs	KG/A
Chromed grid 1/1 GN	KG9G
AISI 304 grid 1/1 GN	KG9GX
AISI 304 vertical cooking grid for 8 chicken 1/1 GN	KGP
AISI 304 Tray 1/1 GN	KT9G
Smooth plate with non-stick coating 1/1 GN	KPGL11A
Condensation hood	MKCC 1620
Smoker	MKAF
Multi-point core probe	MKSCMU
Vacuum cooking core probe	MKSCSV
Support for core probe	MKSSC
Detergent and rinse aid	MKDET
Spray kit with support and tube	EKKD