

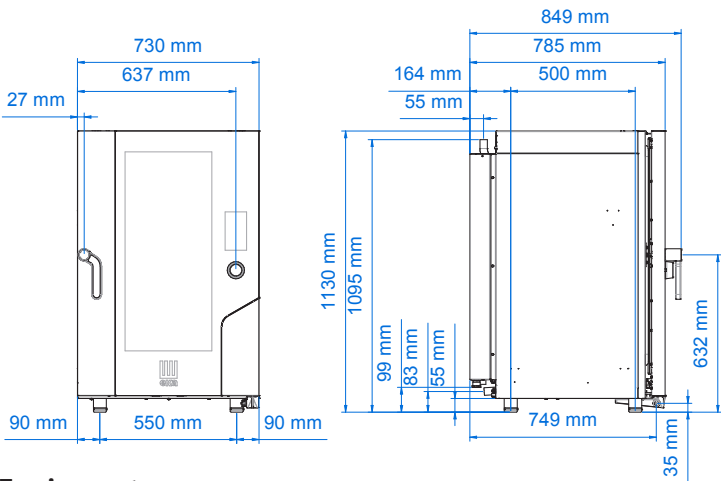
MKF 1111 TS



Electric combi oven with touch screen 11 trays 1/1 GN

Plus

Patented fan guard system	Airflowlogic™
Patented system for direct steam	Humilologic™
Patented system for cooking chamber drying	Drylogic™
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 42 languages:	Arabic, Armenian, Azerbaijani, Bahasa (Malaysia), Bosnian, Bulgarian, Chinese, Croatian, Czech, Danish, Dutch, English, Estonian, Finnish, French, Georgian, German, Greek, Hungarian, Icelandic, Italian, Japanese, Kazakh, Latvian, Lithuanian, Norwegian, Persian (Iran), Philippine, Polish, Portuguese, Romanian, Russian, Serbian, Slovenian, South Korean, Spanish, Swedish, Thai, Turkish, Ukrainian, Vietnamese
HACCP system	
Adjustable door hinges	



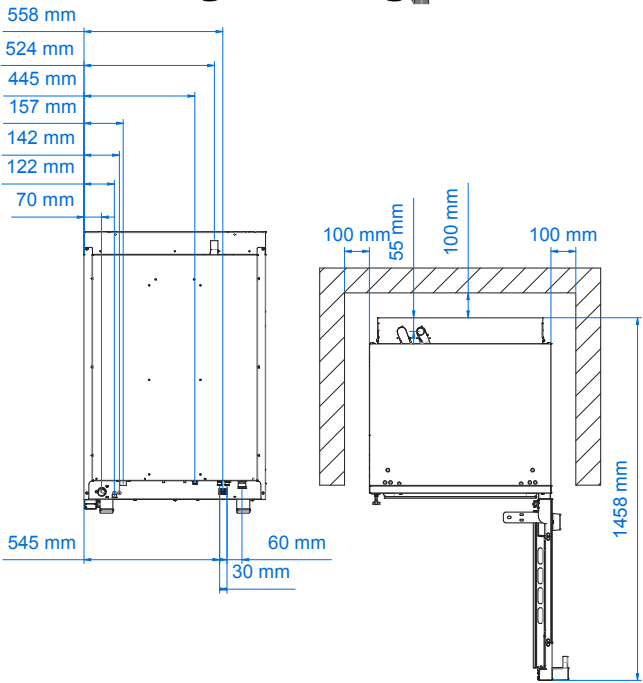
Equipment

Cardboard box dimensions with pallet (WxDxH mm)	788 x 903 x 1276 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-L=1 600 mm
USB port	
Multipoint core probe cod. MKSCMU	
Automatic washing system integrated	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

Optionals

1/1 GN stainless steel 304 grid, for cooking ribs	KGC/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
Striped plate with non-stick coating 1/1 GN	KPGR11A
AISI 304 Perforated tray 1/1 GN for cooking nuggets	EKTF 11
Table	MKTS 11
Table for overlapping ovens	MKT 11 D
Holding cabinet	MKM 1211
Condensation hood	MKKC 711
Kit for overlapping ovens	MKS 11
Smoker	MKAF
Fat concentrator	MKCG
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
Water softener	KAF

Quality and reliability are its strengths and versatility its trump card. Just like the whole generation of MILLENNIAL ovens, every detail of the MKF 1111 TS is designed to fulfil the needs of professional chefs. Thanks to steam cooking with automatic control, you can cook your dishes to perfection. With the innovative convection cooking system, you can heat up each of the 11 1/1 GN trays evenly. Because cooking to perfection is not a whim, but a necessity, thanks to the innovative Airflowlogic, Humilologic and Drylogic patented technologies by Tecnoeka.



Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 1130
Weight (kg)	113,8
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	15,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectional
Boiler (kW)	/
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 11 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	Digital probe 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	Yes
Feet	Adjustable