

MKF 464 TS



Electric combi oven with touch screen 4 trays 600 x 400 mm

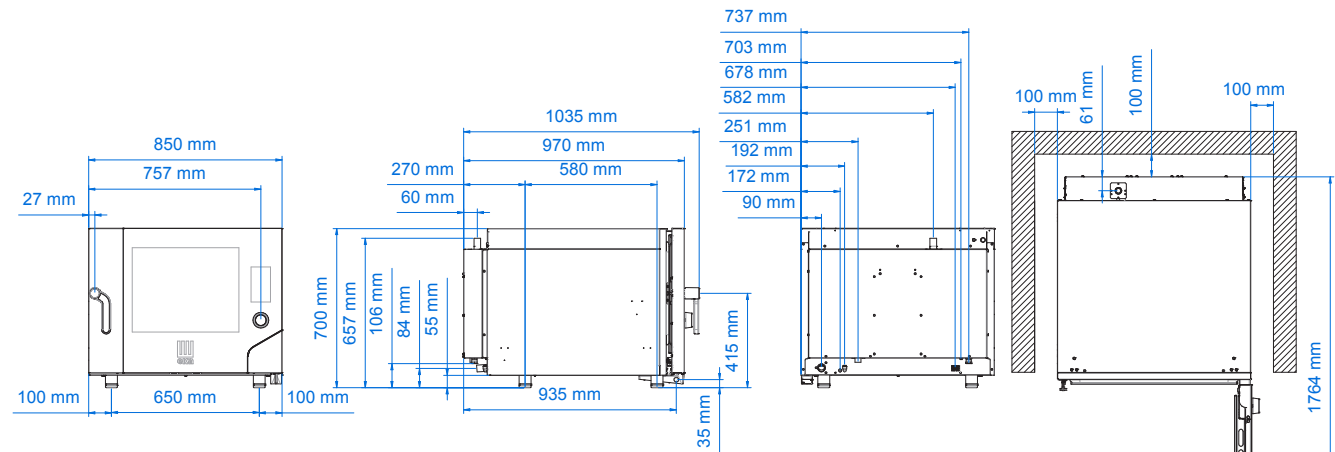
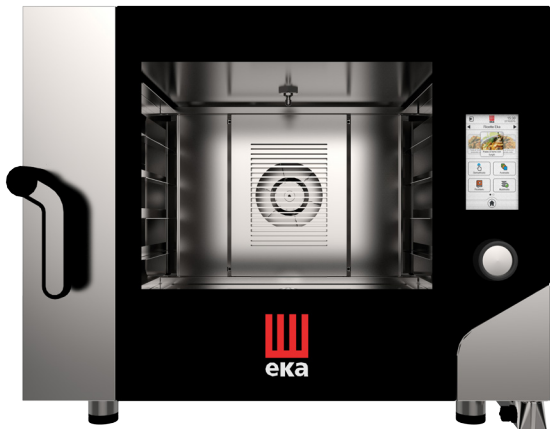
Plus

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|
| Patented fan guard system | Airflowlogic™ |
| Patented system for direct steam | Humilogic™ |
| Patented system for cooking chamber drying | Drylogic™ |
| | Voltage (V) : AC 220/230 3 |
| Available on request at the order | Voltage (V) : AC 220/230 |
| | 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 (Indonesia), 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 | |

We present you the best ally of those who transform confectionery and bakery into an art form.

You can count on 500 programmable recipes to be activated with just one touch, on 4 trays measuring 600x400 mm, to cook your dishes evenly. You can also vary the cooking techniques to be offered to your customers thanks to the option of using steam. The MKF464TS oven guarantees an IPX5 water protection rating and like all Millennial line ovens, features the door lock at 90°, 120° and 180°.

The technological breakthrough of the MILLENNIAL line is finally available for your kitchen thanks to innovative Airflowlogic, Humilogic and Drylogic patented technologies by Tecnoeka.



Equipment

| | |
|-----------------------------------------------------------------------|----------------------------------------|
| Cardboard box dimensions with pallet (WxDxH mm) | 910 x 1090 x 865 mm |
| Lateral supports | 1 right + 1 left |
| Cable | Three-phase+neutral [5G 2,5]-L=1600 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

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|---------------------------------------------------------------|-----------|
| Aluminium tray 600 x 400 mm | KT9P/A |
| Perforated aluminium tray 600 x 400 mm | KTF8P/A |
| 5 lanes perforated and corrugated aluminium tray 600 x 400 mm | KTF9P |
| 5 lanes AISI 304 grid 600 x 400 mm | KG5CPX |
| Chromed grid 600 x 400 mm | KG9P |
| Uncoated food aluminium plate 600 x 400 mm | KPP64 |
| Table | MKTS 64 |
| Table for overlapping ovens | MKT 64 D |
| Proufer and holding cabinet | MKLM 1064 |
| Condensation hood | MKKC 4 |
| Kit for overlapping ovens | MKS 64 |
| Kit for overlapping ovens with trays supports | MKSST 464 |
| 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 |
| Water softener | KAF |

Dimensional features

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|----------------------------------|------------------|
| Dimensions (WxDxH mm) | 850 x 1035 x 700 |
| Weight (kg) | 79 |
| Distance between rack rails (mm) | 80 |

Electrical features

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|--------------------------|-----------------|
| Power supply (kW) | 7,8 |
| Frequency (Hz) | 50/60 |
| Voltage (V) | AC 380/400 3N |
| N° motors | 1 bidirectional |
| Boiler (kW) | / |
| Protection against water | IPX5 |

Functional features

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|----------------------------|----------------------------------------------------------|
| Power | Electricity |
| Capacity | N° 4 trays/grids 600 x 400 mm |
| 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 |