

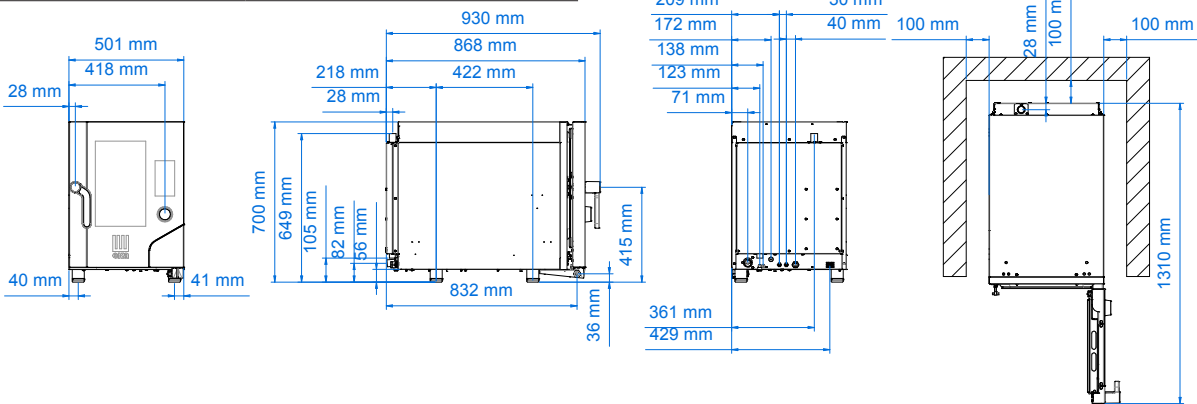
MKF 611 CTS



Electric COMPACT combi oven with touch screen 6 trays 1/1 GN

Plus

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	



Although it is just 50 cm wide, it encloses all the potential to achieve optimal cooking uniformity. A compact, fast, intuitive and simple oven. Designed for restaurants and delicatessens, which must combine all the technology of a cutting-edge product with limited kitchen space. Like all those in the Millennial range, the oven has IPX5 water protection rating. The oven also offers the multi-point core probe and integrated automatic wash as standard. Maximum efficiency in minimum space.



Dimensional features

Dimensions (WxDxH mm)	500 x 930 x 700
Weight (kg)	68,8
Distance between rack rails (mm)	68

Electrical features

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

Power	Electricity
Capacity	N° 6 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

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	570 x 980 x 870 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

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
AISI 304 fat drip pan for chicken grids 1/1 GN	EKT11RGC
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 C
Table for overlapping ovens	MKT 11 D C
Condensation hood	MKKC 610 C
Kit for overlapping ovens	MKS 11 C
Kit for overlapping ovens with trays supports	MKSST 611 C
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