

# MKF 711 VTS



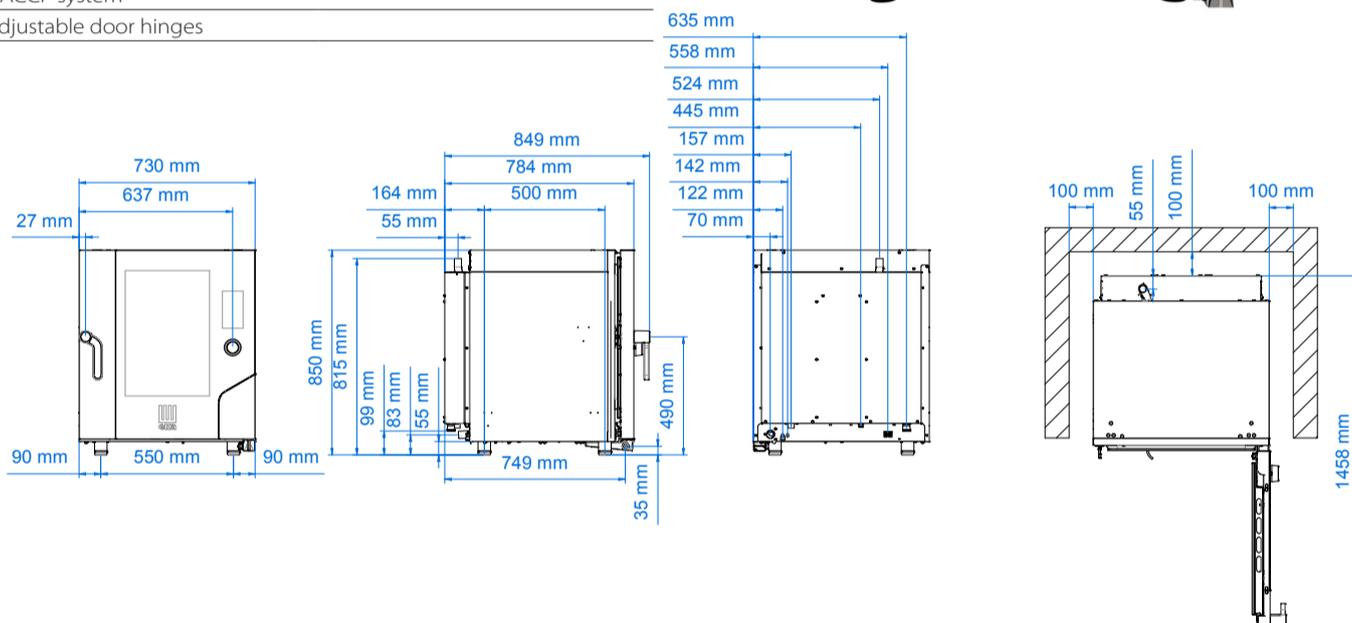
## Electric combi oven with boiler and touch screen 7 trays 1/1 GN

### 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	

Finally you can see first-hand all the advantages of a higher quality oven. You will see a sturdy and sophisticated design that enhances ease of use. You will discover an exclusive technology to cook the most elaborate dishes evenly.

You will be amazed by the benefits provided by the built-in boiler with automatic control during steam cooking. The MKF 711 VTS oven guarantees an IPX5 water protection rating and like all Millennial line ovens, features the door lock at 90°, 120° and 180°. Because MILLENNIAL innovation is designed to allow you to always make the difference in the kitchen.



### Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 850
Weight (kg)	102
Distance between rack rails (mm)	68

### Electrical features

Power supply (kW)	15
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectional
Boiler (kW)	3,5
Protection against water	IPX5

### Functional features

Power	Electricity
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam generated by boiler system and 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)	790 x 905 x 1016 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-L=1600 mm
USB port	
Multipoint core probe cod. MKSCMU	
Plug for "vacuum cooking" probe cod. MKSCSV	
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
Table	MKTS 11
Table for overlapping ovens	MKT 11 D
Holding cabinet	MKM 1211
Condensation hood	MKKC 711
Kit for overlapping ovens	MKS 11
Kit for overlapping tables	MKST 711
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