



MKF 511 TS



Electric combi oven with touch screen 5 trays 1/1 GN

Plus

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

Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 700
Weight (kg)	76
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	7,8 (11 amps)
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° 5 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

Who said that you always have to give something up in small kitchens? With MKF 511 TS you can have everything you've always wanted in the kitchen, and maybe a lot more: 500 storable recipes, the possibility of choosing between traditional cooking and direct steam and an elegant and easy-to-use display. MILLENNIAL'S innovation at the service of professionals who does not compromise, ever.



Equipment

Cardboard box dimensions	790 x 905 x 865 mm
with pallet (WxDxH 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
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 5
Kit for overlapping ovens	MKS 11



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