

MKF 664 TS



Electric combi oven with touch screen

6 trays 600 x 400 mm

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
Left hindged 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)	850 x 1035 x 850
Weight (kg)	108
Distance between rack rails (mm)	80

Electrical features

Power supply (kW)	11,4 (16 amps)
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 6 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

All the space you need to give vent to your creativity in the kitchen is held in a medium-sized oven, which has great versatility. Thanks to the 6 trays 600x400 mm, the two bi-directional fans and steam cooking, you can diversify the cooking of leavened products and fine pastry products to achieve the best taste. Everything is handled directly on the new simple TFT 7" 800x480 capacitive touch screen! The technological evolution of MILLENNIAL ovens to enhance the quality of your dishes.



Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1015 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

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
Proofer and holding cabinet	MKLM 1064
Condensation hood	MKCC 610
Kit for overlapping ovens	MKS 64
Kit for overlapping tables	MKST 664
Smoker	MKAF
Multi-point core probe	MKSCMU
Vacuum cooking core probe	MKSCSV
Support for core probe	MKSSC
Detergent and rinse aid	MKDET/AU
Spray kit with support and tube	EKKD



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