

MKF 711 TS



Electric combi oven with touch screen 7 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
	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 850
Weight (kg)	89,6
Distance between rack rails (mm)	68

Electrical features

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

Functional features

Power	Electricity
Capacity	N° 7 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

Finally you can see first-hand all the advantages of a higher quality oven thanks to the MKF711TS model with 7 trays GN 1/1. You will discover a sturdy and sophisticated design that features exclusive technology to cook the most elaborate dishes evenly. Without sacrificing the ease of use and versatility in the dishes.

All you need to make the difference in the kitchen is a MILLENNIAL oven with Airflowlogic, Humilogic and Drylogic patented systems by Tecnoeka.



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 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	KGCA
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	MKCC 5
Kit for overlapping ovens	MKS 11
Kit for overlapping tables	MKSST 511
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/AU
Spray kit with support and tube	EKKD



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BRICE HEAD OFFICE:
11 Holloway Drive, Bayswater,
Victoria 3153 Australia

Ph: 1300 664 880
www.briceaust.com.au
email: info@briceaust.com.au

