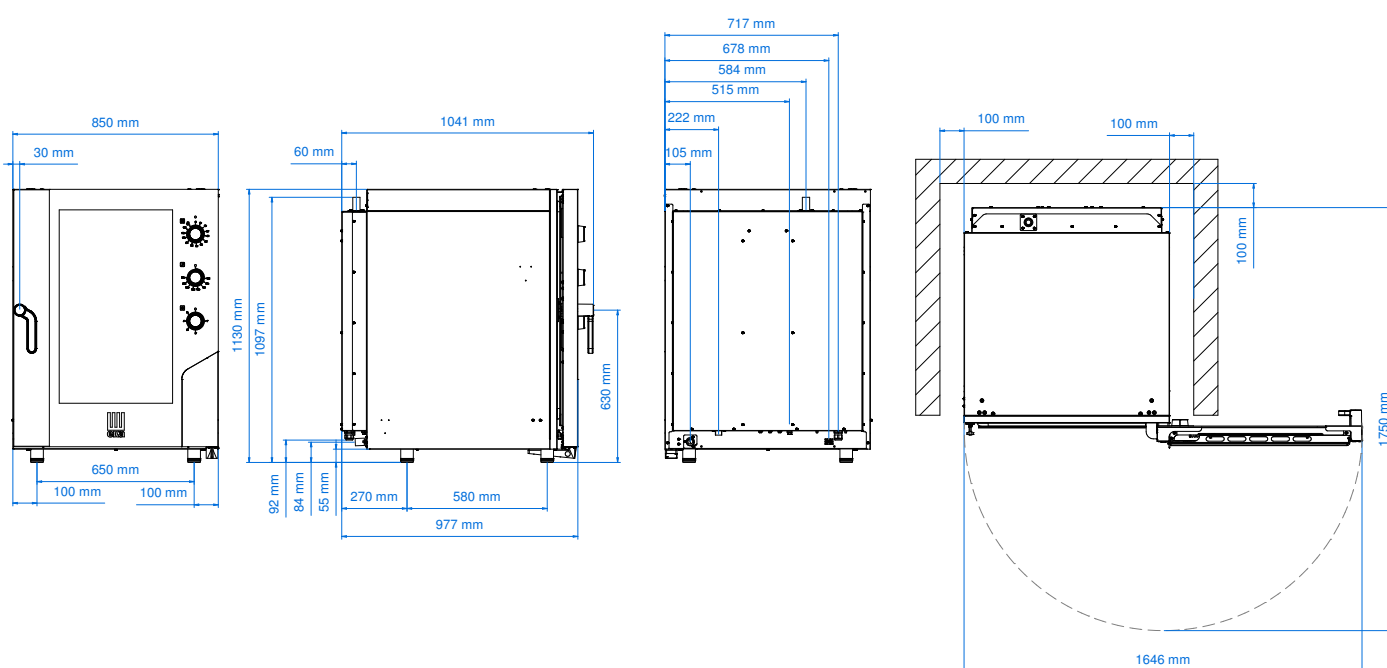


# MKF 1064 S



## Electric combi oven 10 trays 600 x 400 mm with electromechanic panel

The essentiality and technology of a MILLENNIAL SMART oven encapsulated in the new MKF 1064 S oven. The oven designed for medium-sized bakeries and pastry shops, equipped with an electromechanical panel and a temperature range of 100 to 275°C. With the ability to managing your rising by combining the oven with the new MKL 1064 S proofing cabinet, letting you obtain perfect baked goods.



### Plus

	Voltage (V) : AC 220/230 3 PH
Available on request at the order	Left side opening door *
	MKF 1016 S with bivalent supports **
Adjustable door hinges	

### Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1295
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-L=1600 mm
Manual washing predisposition	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

### Dimensional features

Dimensions (WxDxH mm)	850 x 1041 x 1130
Weight (kg)	140,4
Distance between rack rails (mm)	80

### Optionals

Available in the dedicated section

### Electrical features

Power supply (kW)	15,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	3 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

### Functional features

Power	Electricity
Capacity	N° 10 trays/grids 600 x 400 mm
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	100 - 270 °C
Temperature control	Thermostat
Control panel	Electromechanic - right side
N° programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass
Modularity	Yes
Feet	Adjustable