

MKF 1111 VTS

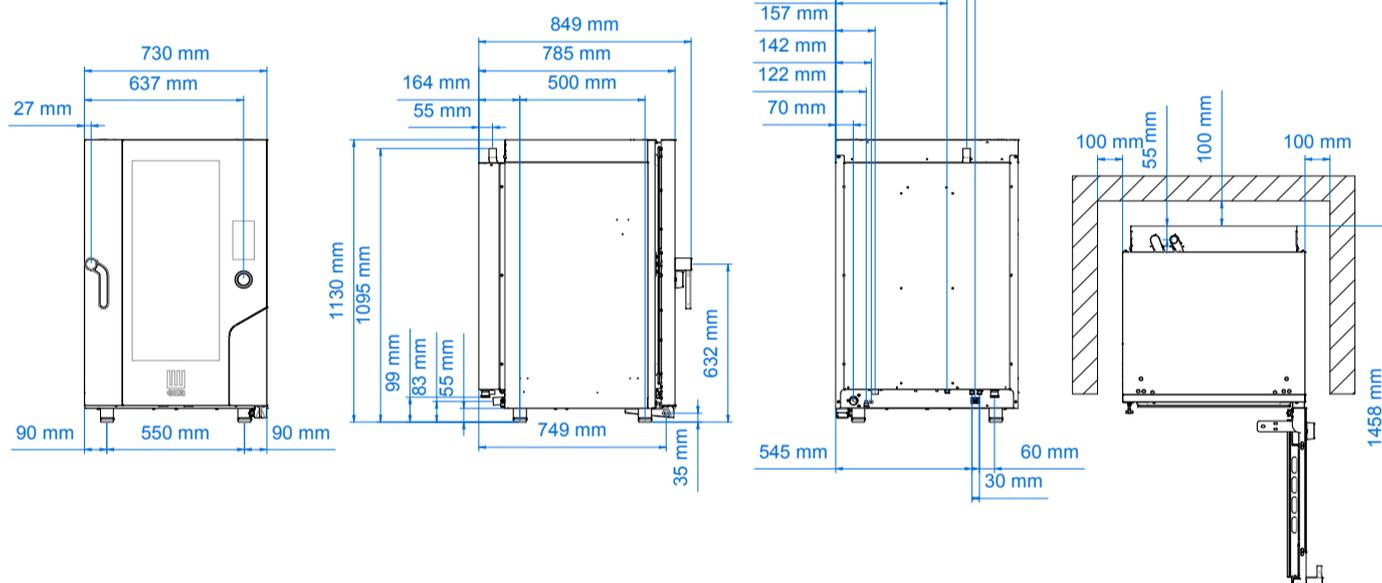


Electric combi oven with boiler and touch screen 11 trays 1/1 GN

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 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	

Quality and reliability are its strengths and versatility its trump card. Just like the whole generation of MILLENNIAL ovens, every detail of the MKF 1111 VTS is designed to fulfil the needs of professional chefs. Thanks to the high thermal efficiency boiler, you can cook all your dishes to perfection with steam. With the innovative convection cooking system, you can heat up each of the 11 1/1 GN trays evenly. All this is handled with a simple touch thanks to the handy TFT 7" capacitive touch screen panel and handle with scroll and push functions. Cooking to perfection is not an indulgence, but a necessity.



Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 1130
Weight (kg)	141
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	19
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° 11 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)	788 x 903 x 1276 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 6]-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
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