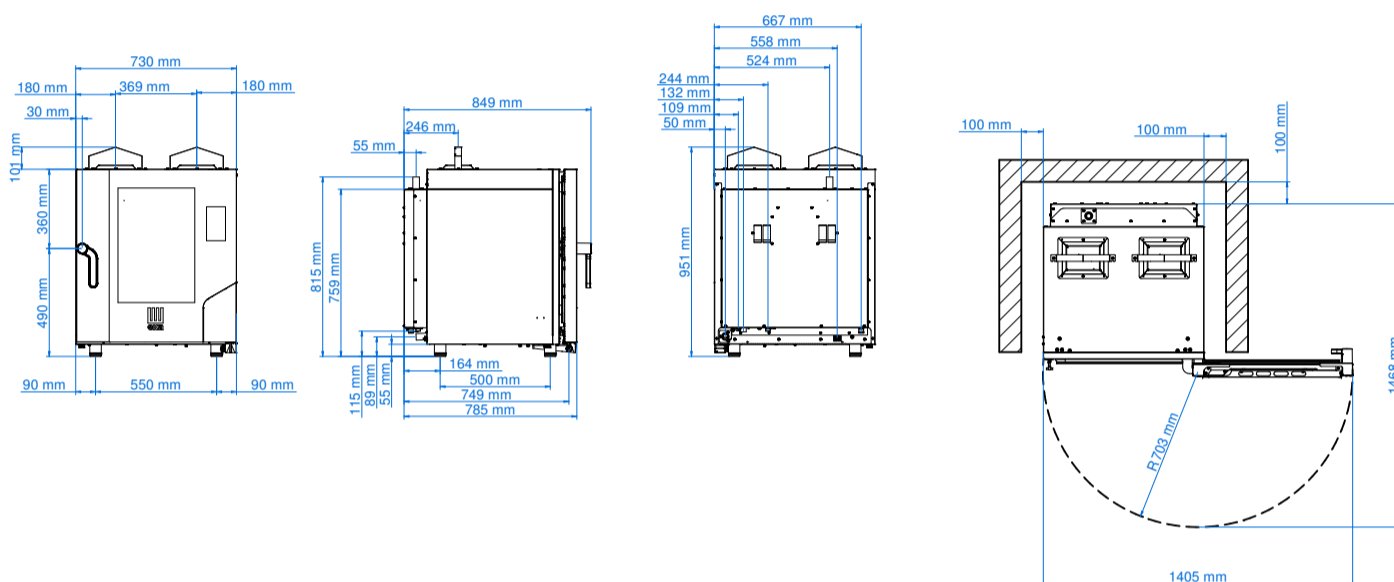


MKF 711 G BM



Gas combi oven 7 trays 1/1 GN
with digital touch panel with
BLACK MASK technology



Dimensional features

| | |
|----------------------------------|-----------------|
| Dimensions (WxDxH mm) | 730 x 849 x 951 |
| Weight (kg) | 108,45 |
| Distance between rack rails (mm) | 68 |

Electrical features

| | |
|--------------------------|------------------|
| Thermal supply (kW) | 13,5 |
| Frequency (Hz) | 50/60 |
| Voltage (V) | AC 220/230 |
| N° motors | 2 bidirectionals |
| Boiler (kW) | / |
| Protection against water | IPX3 |

Functional features

| | |
|----------------------------|--|
| Power | Multigas (tested for natural gas) |
| 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 - 260 °C |
| Temperature control | Digital probe thermometer |
| Control panel | Black mask electronic control |
| N° programs | 100 |
| Programmable cooking steps | 10 |
| Pre-heating temperature | 180 °C |
| Pre-heating function | Programmable |
| Door | Right side opening Ventilated Inspectionable glass |
| Feet | Adjustable |

Optionals

| | |
|---------------------------|------------------------------------|
| Kit for overlapping ovens | MKST 711 |
| Tables | MKTS 11 |
| Holding cabinet | MKM 1211 |
| Other accessories | Available in the dedicated section |

Equipment

| | |
|---|---------------------------------|
| Cardboard box dimensions with pallet (WxDxH mm) | 788 x 903 x 1016 mm |
| Lateral supports | 1 right + 1 left |
| Cable | Single-phase [3G 1,5]-L=1600 mm |
| USB port | |
| Core probe predisposition | |
| Automatic washing system predisposition | |
| Condensate collection bowl, with drain on door | |
| Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180° | |
| Nozzle for LPG | |

Plus

| | |
|--|------------------------|
| Patented fan guard system Airflowlogic™ | |
| Patented system for direct steam Humilogic™ | |
| Available on request at the order | Left side opening door |
| Humidity management software | |
| Programmable oven start | |
| N° 40 recipes stored | |
| HACCP system | |
| Adjustable door hinges | |
| Regulation 2016/426/UE | |