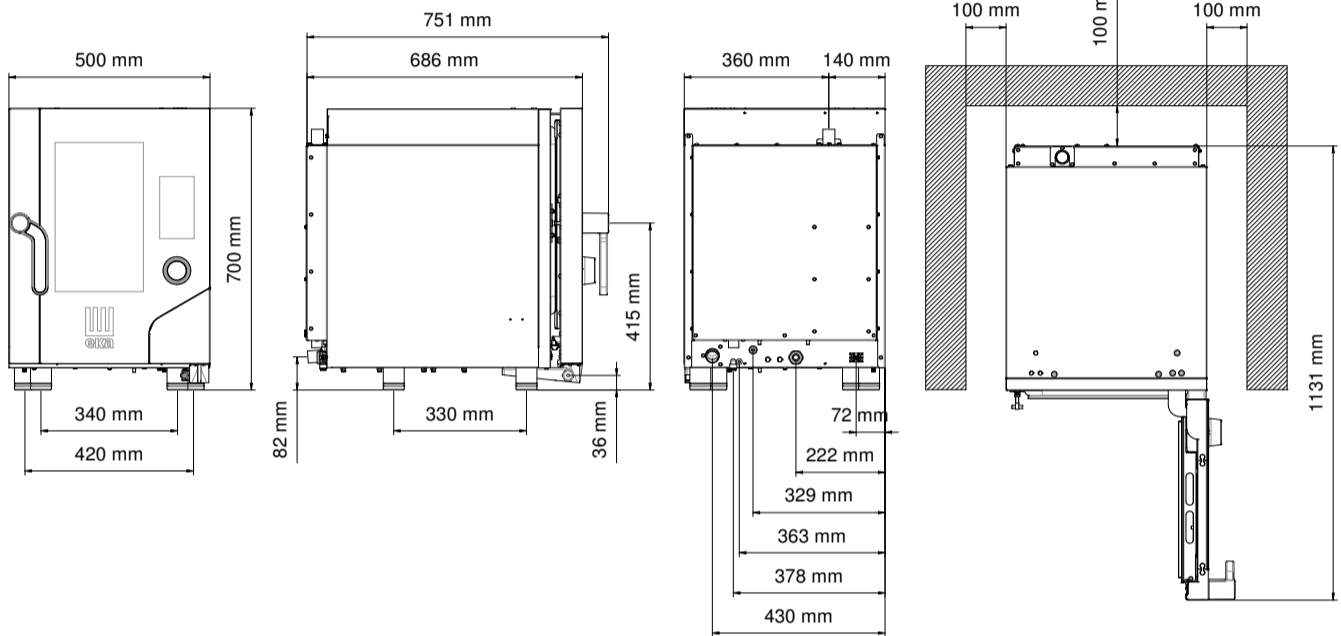


MKF 623 CTS



Electric COMPACT combi oven
6 trays 2/3 GN with TOUCH SCREEN



Dimensional features

| | |
|----------------------------------|-----------------|
| Dimensions (WxDxH mm) | 500 x 750 x 700 |
| Weight (kg) | 61,6 |
| Distance between rack rails (mm) | 68 |

Electrical features

| | |
|--------------------------|-----------------|
| Power supply (kW) | 5,2 |
| Frequency (Hz) | 50/60 |
| Voltage (V) | AC 380/400 3N |
| N° motors | 1 bidirectional |
| Boiler (kW) | / |
| Protection against water | IPX5 |

Functional features

| | |
|----------------------------|--|
| Power | Electricity |
| Capacity | 6 trays/grids 2/3 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 |

Optionals

| | |
|---------------------------|------------------------------------|
| Condensation hood | MKKC 623 C |
| | MKS 23 C |
| Kit for overlapping ovens | MKS 623 C |
| | MKSST 623 C |
| Tables | MKTS 623 C |
| | MKT 623 DC |
| Other accessories | Available in the dedicated section |

Equipment

| | |
|---|--|
| Cardboard box dimensions with pallet (WxDxH mm) | 570 x 800 x 870 mm |
| Lateral supports | 1 right + 1 left |
| Cable | Three-phase+neutral [5G 1,5]-L=1600 mm |
| USB port | |
| Multipoint core probe cod. MKSCMU/A | |
| Support for core probe cod. MKSSC/A | |
| Automatic washing system integrated | |
| Condensate collection bowl, with drain on door | |
| Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180° | |

Plus

| | |
|--|-------------------------------|
| Patented fan guard system Airflowlogic™ | |
| Patented system for direct steam Humilogic™ | |
| Patented system for cooking chamber drying Drylogic™ | |
| | Voltage (V) : AC 220/230 3 PH |
| Available on request at the order | Voltage (V) : AC 220/230 |
| | 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 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 | |