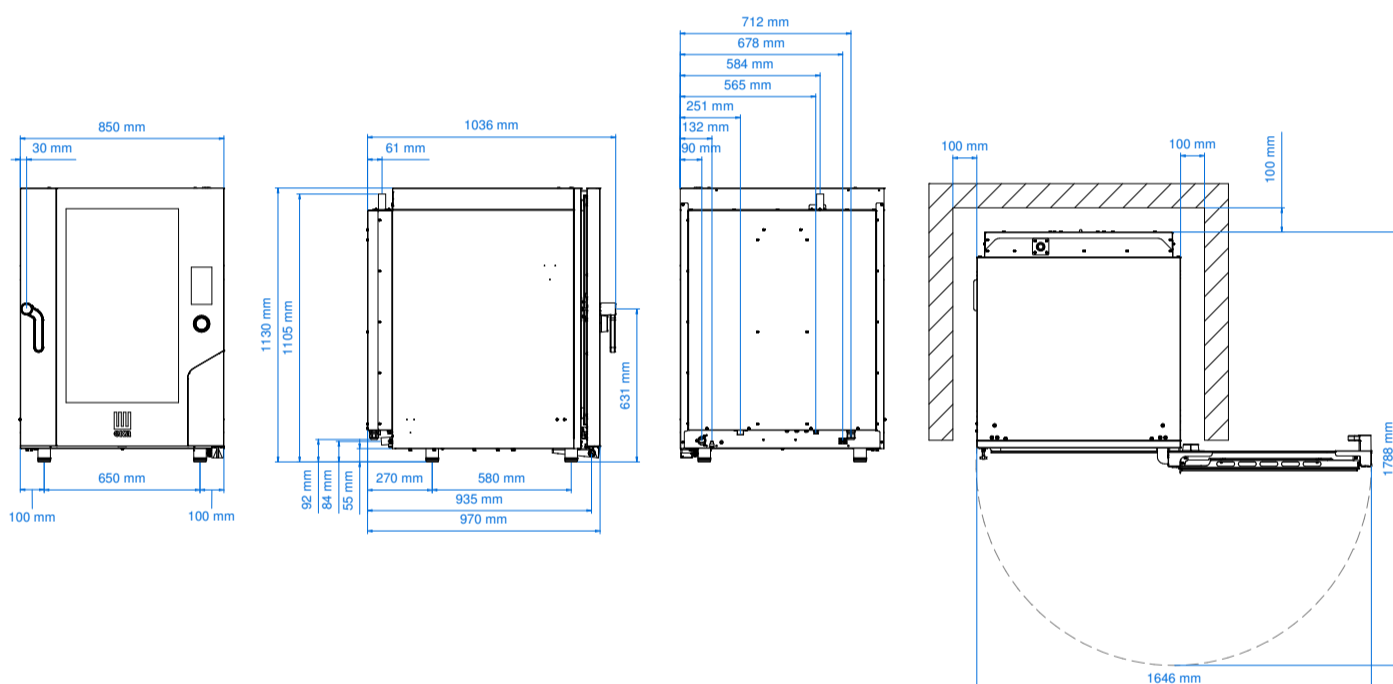


MKF 1021 TS



Electric combi oven 10 trays 2/1 GN with TOUCH SCREEN

MILLENNIAL means thinking big, so that you are always able to cook to the utmost. With MKF 1021 TS you can choose between convection cooking, combined convection and steam cooking and just steam cooking. You'll have ten trays, ten cooking steps, five speeds and 500 recipes available to you. They're the numbers of a giant of the kitchen, the ideal tool for the production of large quantities without however sacrificing on quality.



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 PH
- 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

Equipment

- Cardboard box dimensions with pallet (WxDxH mm) 910 x 1090 x 1295
- Lateral supports 1 right + 1 left
- USB port
- Multipoint core probe cod. MKSCMU
- 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°

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 1130
Weight (kg)	140,4
Distance between rack rails (mm)	80

Electrical features

Power supply (kW)	27,5
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	3 bidirectional
Boiler (kW)	/
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 10 trays/grids 2/1 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