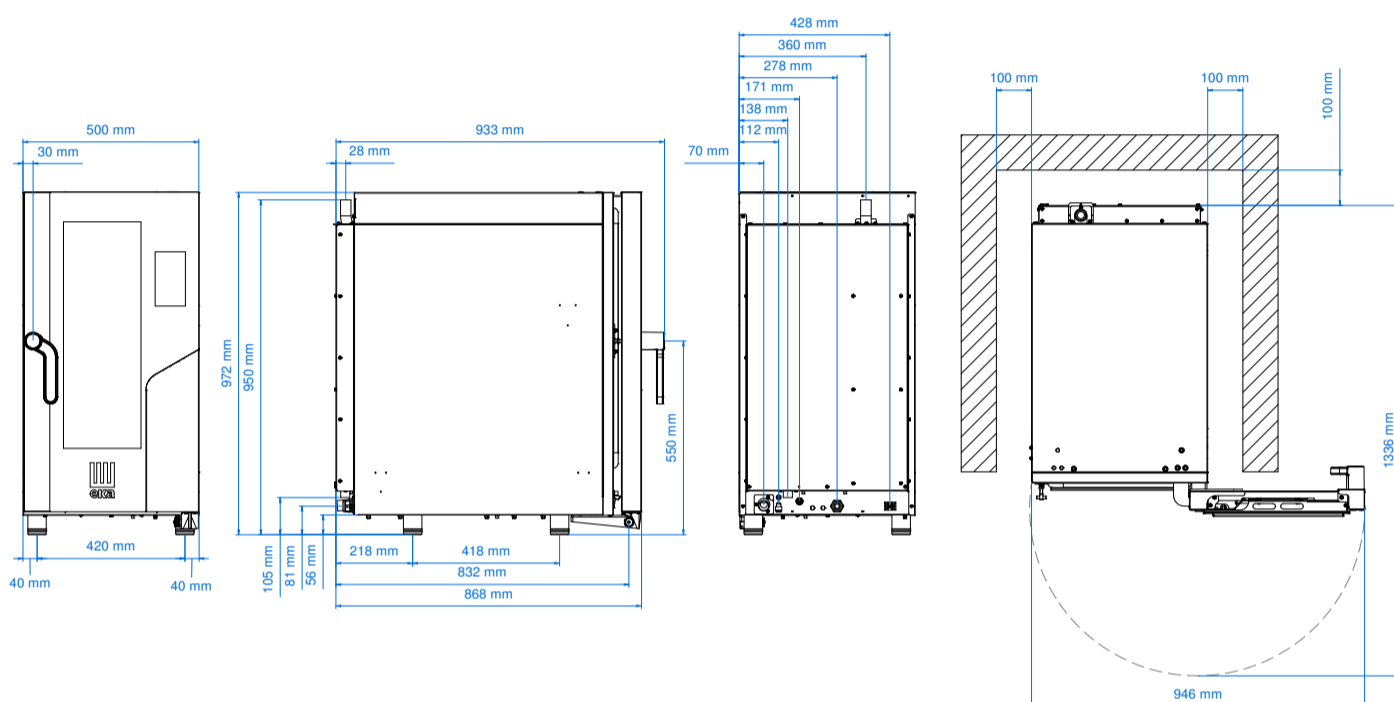
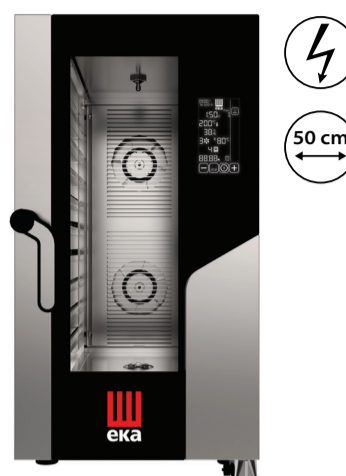


MKF 1011 C BM



Electric COMPACT combi oven 10 trays
1/1 GN with digital touch panel with
BLACK MASK technology



Dimensional features

Dimensions (WxDxH mm)	500 x 930 x 970
Weight (kg)	95,2
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	15,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

Functional features

Power	Electricity
Capacity	10 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 - 270 °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

Condensation hood	MKCC 610 C
Kit for overlapping ovens	MKS 11 C
Tables	MKTS 11 C
Other accessories	Available in the dedicated section

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	570 x 980 x 1140 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 6]-L=1600 mm
USB port	
Core probe with support cod. EKSCS	
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 Humulogic™	
Available on request at the order	Voltage (V) : AC 220/230 3 PH Left side opening door
Humidity management software	
Programmable oven start	
N° 40 recipes stored	
HACCP system	
Adjustable door hinges	