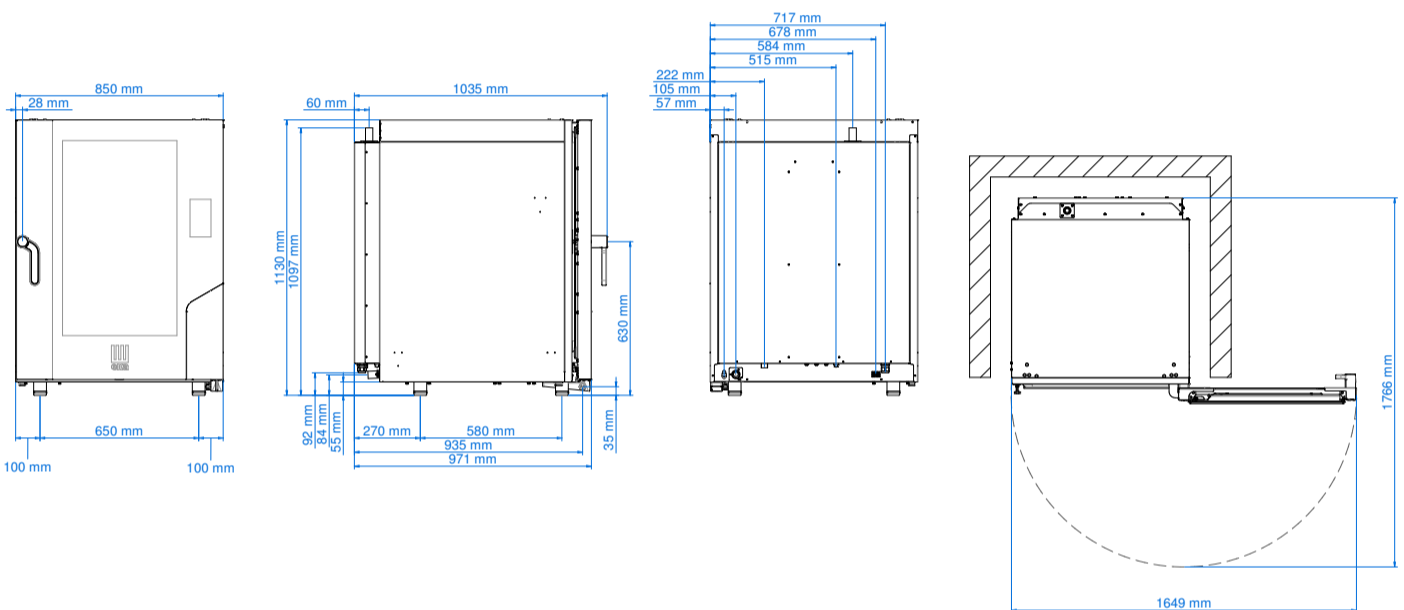


MKF 1064 BM



Electric combi oven 10 trays 600 x 400 mm
with digital touch panel with
BLACK MASK technology



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

Functional features

Power	Electricity
Capacity	10 trays/grids 600 x 400 mm
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
Modularity	Yes
Feet	Adjustable

Optionals

Condensation hood	MKKC 610
Kit for overlapping ovens	MKS 64
Tables	MKTS 64 MKT 64 D
Proofer and holding cabinet	MKLM 1064
Other accessories	Available in the dedicated section

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1295 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-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°	

Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
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	