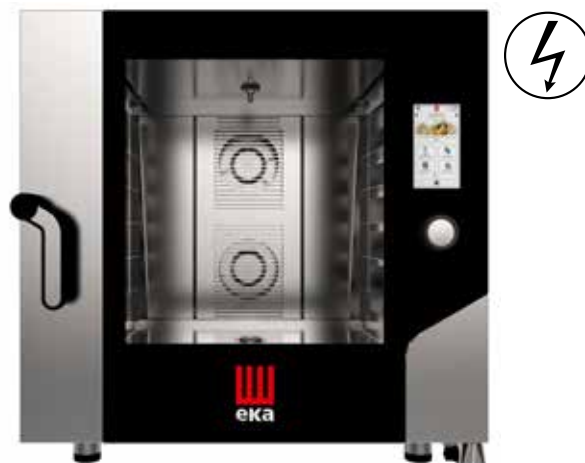


MKF 664 TS



Electric combi oven with touch screen 6 trays 600 x 400 mm

All the space you need to give vent to your creativity in the kitchen is held in a medium-sized oven, which has great versatility. Thanks to the 6 trays 600x400 mm, the two bi-directional fans and steam cooking, you can diversify the cooking of leavened products and fine pastry products to achieve the best taste. Everything is handled directly on the new simple TFT 7" 800x480 capacitive touch screen! The technological evolution of MILLENNIAL ovens to enhance the quality of your dishes.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilologic™	
Patented system for cooking chamber drying Drylogic™	
Available on request at the order	Voltage (V) : AC 220/230 3 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 1015 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 2,5]-L=1600 mm
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 850
Weight (kg)	108,2
Distance between rack rails (mm)	80

Electrical features

Power supply (kW)	11,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 6 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	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