MKF 511 TS

















Electric combi oven with touch screen 5 trays 1/1 GN

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

Voltage (V): AC 220/230 Available on request at the order

Left side opening door

Humidity management software

Wi-Fi communication system

Knob for quick selection of the touch screen

Programmable oven start

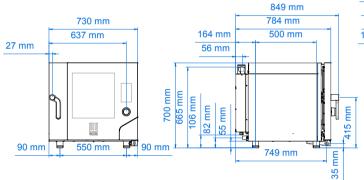
N° 40 recipes stored

Control panel in 40 languages:

Arabic, Armenian, Azerbaijani, Bahasa (Indonesia), Bahasa (Malaysia), Bosnian, Bulgarian, Czech, Chinese, South Korean, Croatian, Danish, Philippine, Finnish, French, Georgian, Japanese, Greek, English, Icelandic, Italian, Kazakh, Lithuanian, Norwegian, Dutch, Persian (Iran), Polish, Portuguese, Romanian, Russian, Serbian, Slovenian, Spanish, Swedish, German, Thai, Turkish, Ukrainian, Hungarian, Vietnamese

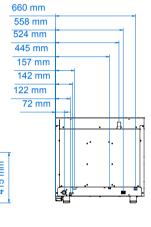
HACCP system

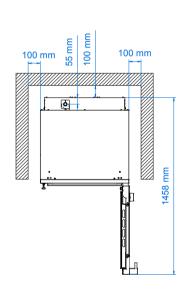
Adjustable door hinges



Who said that you always have to give something up in small kitchens? With MKF 511 TS you can have everything you've always wanted in the kitchen, and maybe a lot more: 500 storable recipes, the possibility of choosing between traditional cooking and direct steam and an elegant and easy-to-use display.

MILLENNIAL's innovation at the service of professionals who does not compromise, ever.





Dimensional features

Dimensions (WxDxH mm)	730 x 849 x 700
Weight (kg)	76
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	7,8
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	1 bidirectional
Boiler (kW)	/
Protection against water	IPX5

Feet

Functional features	
Power	Electricity
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilatec
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless stee
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

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	790 x 905 x 865 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutra [5G 2,5]-L=1600 mm
USB port	
Multipoint core probe cod. MKSCMU	
Plug for "vacuum cooking" probe cod. MKSCS	SV .
Automatic washing system integrated	
Condensate collection bowl, with drain on do	oor
Hinge with door locking for openings adjuste	ed at 60°, 90°, 120°, 180°

Adjustable

tube

Optionals	
1/1 GN stainless steel 304 grid,	KGC/A
for cooking ribs	NGC/A
Chromed grid 1/1 GN	KG9G
AISI 304 grid 1/1 GN	KG9GX
AISI 304 vertical cooking grid for 8 chicken 1/1 GN	KGP
AISI 304 Tray 1/1 GN	KT9G
Smooth plate with non-stick coating 1/1 GN	KPGL11A
Table	MKTS 11
Table for overlapping ovens	MKT 11 D
Holding cabinet	MKM 1211
Condensation hood	MKKC 5
Kit for overlapping ovens	MKS 11
Kit for overlapping ovens with trays supports	MKSST 511
Smoker	MKAF
Multi-point core probe	MKSCMU
Vacuum cooking core probe	MKSCSV
Support for core probe	MKSSC
Detergent and rinse aid	MKDET
Spray kit with support and	EKKD