

MKF 464 TS



Electric combi oven with touch screen 4 trays 600 x 400 mm

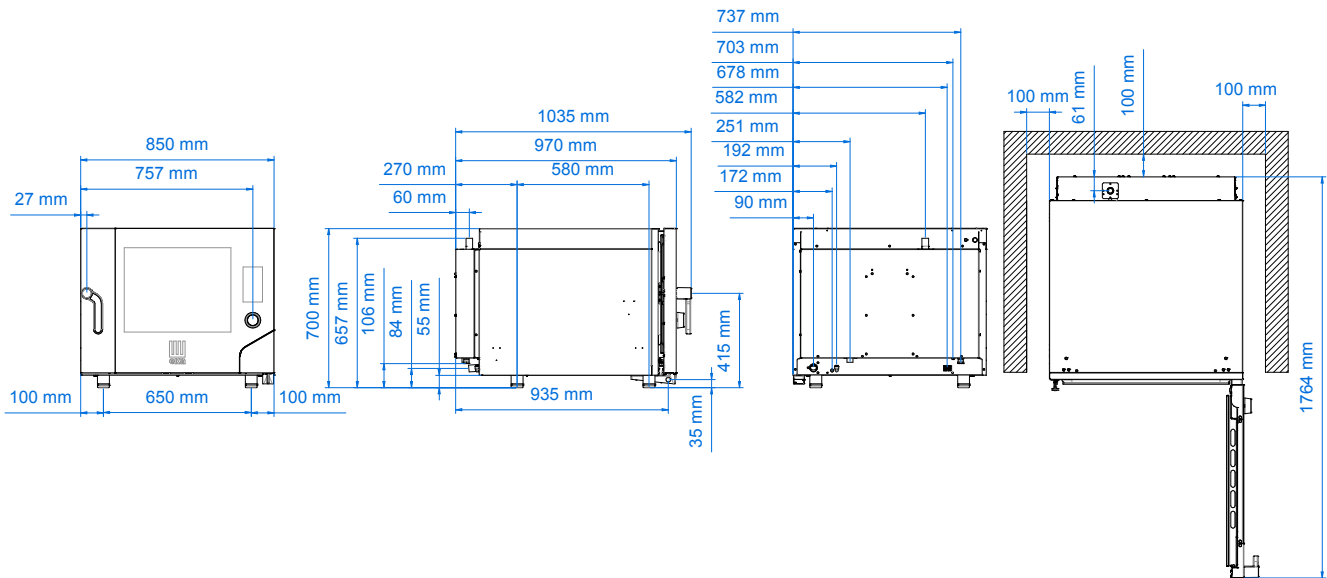
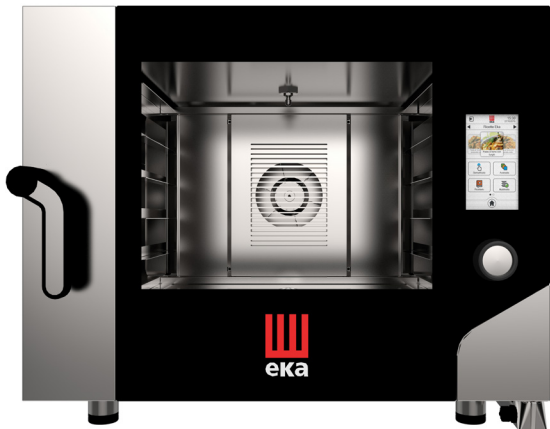
Plus

Patented fan guard system	Airflowlogic™
Patented system for direct steam	Humilogic™
Patented system for cooking chamber drying	Drylogic™
	Voltage (V) : AC 220/230 3
Available on request at the order	Voltage (V) : AC 220/230
	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	

We present you the best ally of those who transform confectionery and bakery into an art form.

You can count on 500 programmable recipes to be activated with just one touch, on 4 trays measuring 600x400 mm, to cook your dishes evenly. You can also vary the cooking techniques to be offered to your customers thanks to the option of using steam. The MKF464TS oven guarantees an IPX5 water protection rating and like all Millennial line ovens, features the door lock at 90°, 120° and 180°.

The technological breakthrough of the MILLENNIAL line is finally available for your kitchen thanks to innovative Airflowlogic, Humilogic and Drylogic patented technologies by Tecnoeka.



Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 700
Weight (kg)	79
Distance between rack rails (mm)	80

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

Functional features

Power	Electricity
Capacity	N° 4 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
	Right side opening
Door	Ventilated
	Inspectionable glass
Modularity	Yes
Feet	Adjustable

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 865 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 2,5]-L=1600 mm
USB port	
Multipoint core probe cod. MKSCMU	
Plug for "vacuum cooking" probe cod. MKSCSV	
Automatic washing system integrated	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

Optionals

Aluminium tray 600 x 400 mm	KT9P/A
Perforated aluminium tray 600 x 400 mm	KTF8P/A
5 lanes perforated and corrugated aluminium tray 600 x 400 mm	KTF9P
5 lanes AISI 304 grid 600 x 400 mm	KG5CPX
Chromed grid 600 x 400 mm	KG9P
Table	MKTS 64
Table for overlapping ovens	MKT 64 D
Proofer and holding cabinet	MKLM 1064
Condensation hood	MKKC 4
Kit for overlapping ovens	MKS 64
Kit for overlapping ovens with trays supports	MKSST 464
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 tube	EKKD