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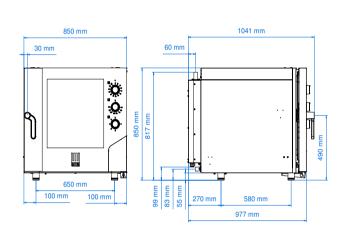


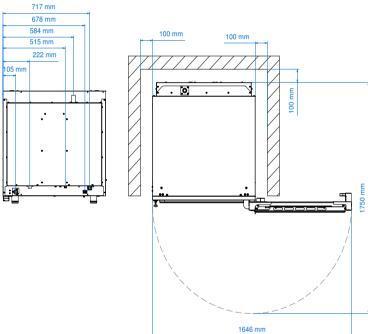
Electric combi oven 6 trays 1/1 GN or 600 x 400 mm with electromechanic panel

MKF 616 S, the MIILLENNIAL SMART convection steam oven with 6 1/1 GN or 600x400 mm trays, electromechanical panel and the possibility of overlapping with the MKL 1064 S proofing cabinet. Quality encapsulated in a simple and high-performance oven with an IPX4 degree of protection and a door that locks at an opening of 60°, 90°, 120° and 180°.









Electrical features

Liectifical features	
Power supply (kW)	10,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

Functional features

Functional features	
Power	Electricity
Capacity	N° 6 trays/grids 1/1 GN or
Capacity	600 x 400 mm
Type of cooking	Ventilated
Steam	Direct steam controlled by knob
Steam	(5 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	100 - 270 °C
Temperature control	Thermostat
Control panel	Electromechanic - right side
N° programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
	Right side opening
Door	Ventilated
	Inspectionable glass
Modularity	Yes
Feet	Adjustable

Plus	
Available on request at the order	Voltage (V) : AC 220/230 3 PH
	Left side opening door *
Adjustable door hinges	
Equipment	
Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1015
Lateral supports	1 right + 1 left
Cable	Two-phase+neutral [5G 2,5]-L=1600 mm
Manual washing predisposition	on
Condensate collection bowl, with	n drain on door
Line and the second second	viper adjusted at 60° 00° 120° 180°
Hinge with door locking for open	iings aujusteu at 00, 90, 120, 180
Dimensional features	nings aujusteu at 00, 90, 120, 180
Dimensional features	
	850 x 1041 x 850 108,2

Available in the dedicated section