























M I L L E N N I A L




















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About Tecnoeka



The future began in 1978

We were born in 1978 to pursue strong and innovative ideas, on which we have built our day-to-day uniqueness.

Steel is our raw material.

The element with which we create machines with a heart and soul.

Because behind every single oven there is always a group of people.

Men and women who combine their ability and passion to always develop the most advanced solution and achieve the most ambitious goals.

Technological innovation is our signature.

We only introduce the most efficient technologies on the market, thanks to the most advanced specialist knowledge. We continue to surpass ourselves by creating professional ovens through evolved, responsible and efficient processes.

Italian design is our pride.

We believe in Italian creativity, quality and reliability.

We combine aesthetic research with functionality, in our products as well as in our headquarters, built and organised through concepts of architecture, technology and respect for the environment.

Our goal lies in the satisfaction of catering professionals.

Always sought for with utmost commitment and great gratification.

An attitude that allows us to give distinction to Italian engineering skills in more than 100 countries around the world. Every day new frontiers are crossed thanks to our name, our history and our idea of catering.

About Millennial



There are challenges that push you beyond the limits of what is known.
And overcoming the limit can sometimes be scary.
Not for us.

Courage and passion are our signature in each project.

A signature sculpted in clear letters on the steel of the MILLENNIAL line.

We are proud to introduce you to the new generation of ovens designed to satisfy and amaze catering professionals during their daily work.

With MILLENNIAL the constructive quality meets the future of catering to bring something to light that has never been seen before.

MILLENNIAL is **technology**, it's **design** and it's **easy** to use.

MILLENNIAL is the difference between those who speak of quality and those who know the deep meaning of this word. The difference between those who always walk the same streets and those who like us, bring innovation to kitchens around the world through courageous ideas.

Each code tells you a story

MKF 6 11 V CTS

Family

M Millennial
E Evolution

Brand

K Eka

Product

F oven
KC condensation hood
LM proofer and holding cabinet
M holding cabinet
CR trolley
T table
TS table with supports
S kit for overlapping ovens
ST kit for overlapping tables
SST kit for overlapping ovens with trays supports
SCMU multi-point core probe
SCSV vacuum cooking core probe
SSC support for core probe
AF smoker
DET detergent
KR set of wheels
KD spray kit

Number of trays

4 four trays
5 five trays
6 six trays
7 seven trays
10 ten trays
11 eleven trays
12 twelve trays
16 sixteen trays
20 twenty trays

Line

TS touch screen
TC touch control

Oven line

C compact
(width 500 mm)

Features

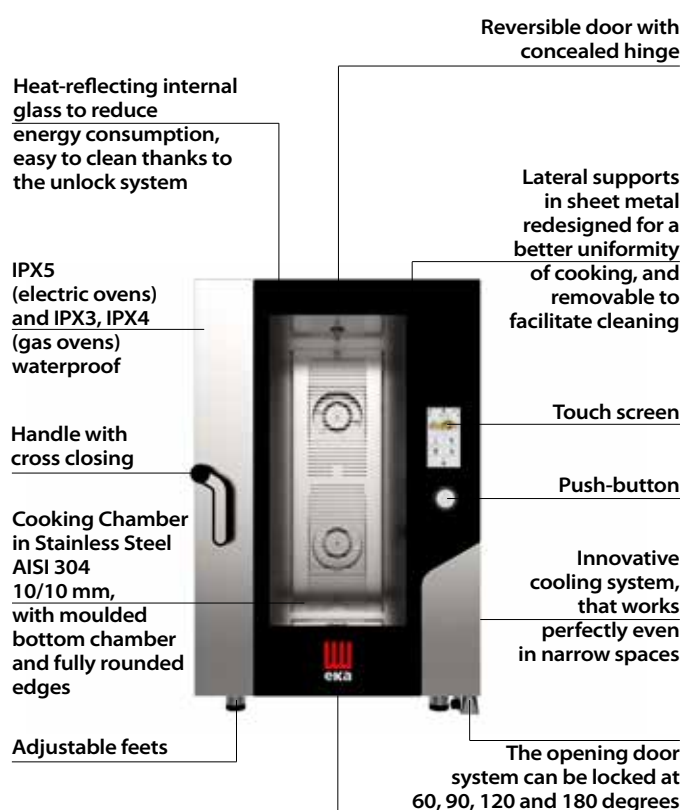
D double
(for overlapping ovens)
V boiler

Tray dimension

11 1/1 GN
64 600 x 400 mm

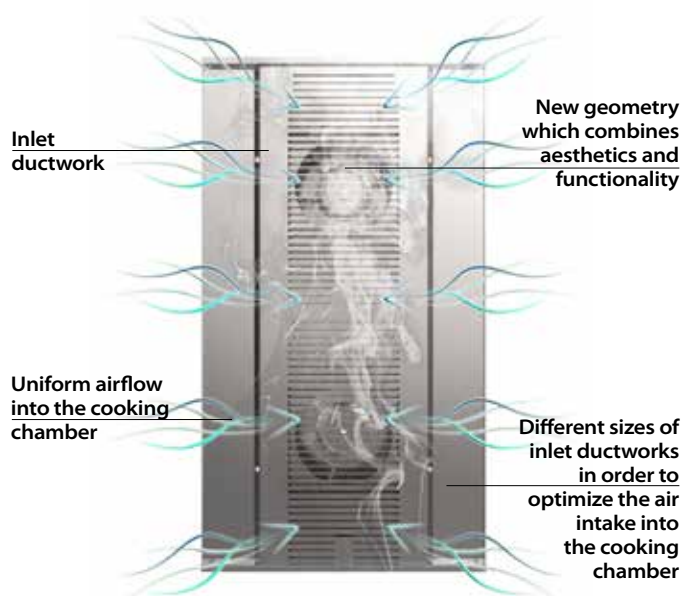
Design

Airflowlogic™



DESIGN APPLICATION

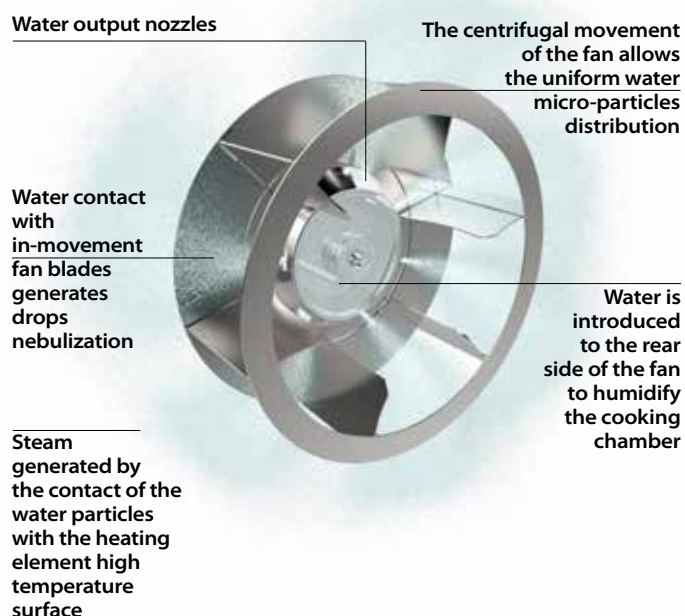
Minimal and elegant design for a professional oven that combines functionality and technological innovations, aspects that always go towards the best quality of kitchen works.



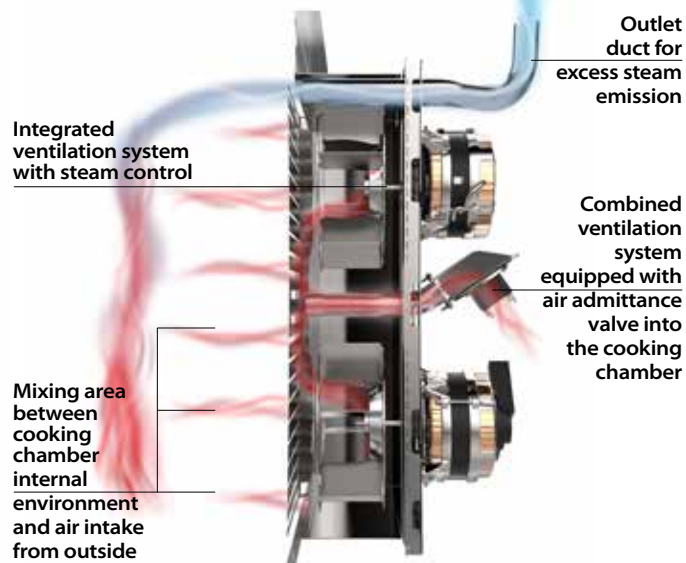
Airflowlogic™ by Tecnoeka is the patented technological innovation that, thanks to a completely redesigned fan guard and a deep study of the air recirculation inside the oven, allows the achievement of optimal cooking uniformity in all the areas of the oven. Thanks to Airflowlogic™, uniformity becomes today a guarantee for all those who choose excellence and all those who choose Millennial.

Humilogic™

Drylogic™



Tecnoeka presents Humilogic™, a new-patented system with humidification on the rear that ensures high levels of moisture in the cooking chamber for quality steam cooking and a significant reduction of consumption. Humilogic™, where steam meets flavour and blends in the food thus exalting the fragrance of the aromas. Humilogic™, "Excellence in Kitchen" for all those who choose Millennial.



Drylogic™ by Tecnoeka. This new-patented quick-drying system in the cooking chamber allows you to reach excellent cooking. Drylogic™ technological system introduces into the oven air extracted from outside, thus reducing the moisture inside the cooking chamber. Through algorithmic control of specific predefined parameters, the Millennial line has full control over managing moisture in the cooking chamber.

Plus

Oven connectable via Wi-Fi connection

New touch screen interface



Oven
firmware update

Recipes update

Moisture
Management
Software

Updating of
technical
documentation and
user manuals
in the oven



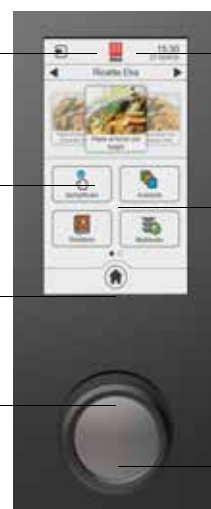
42

Languages

Favorite recipes
quick settings

Managing of the
accessories from
the oven panel

Knob with scroll
and push function



500

Programmable recipes

7" TFT capacitive color
touch screen 800x480

Delayed start,
programmable up
to 24 h

360 ° management of functions

30-270 °C

Electric ovens

30-260 °C

Gas ovens

Temperature management

5

Speed fans
regulation

HACCP data
management

Vacuum cooking
management and
DELTA T

Semi static cooking



10

stages for each
cooking cycle
allowing for
differentiated
cooking

Fast cooking
mode

Multilevel cooking mode
allows you to cook at the same
time different kind of foods
that require the same climax
conditions with different
cooking times

New washing system as standard, less bulky, less consumption and more performing

4

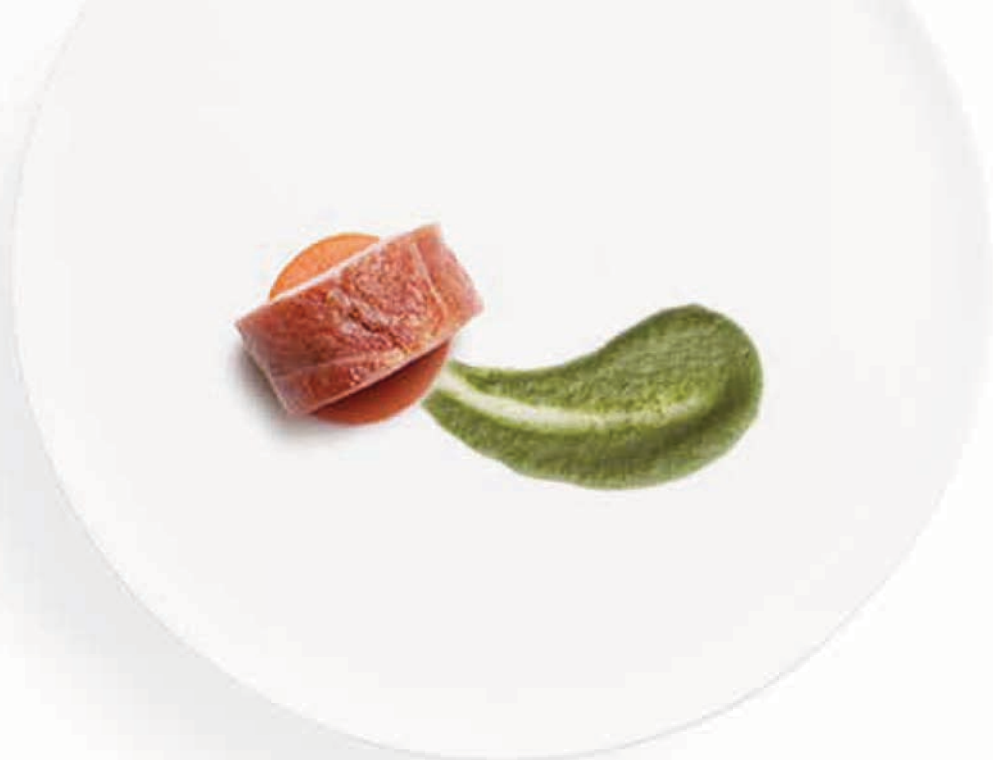
Flushing systems
L1 ECO, L2 NORMAL,
L3 INTENSIVE, R RINSE

- 30%

Water consumption

Detergent and rinse
aid combined
in a single
liquid product







Cooking



MKF 511 TS



Electric combi oven with touch screen

5 trays 1/1 GN

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.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humillogic™	
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 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)	790 x 905 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	
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)	730 x 849 x 700
Weight (kg)	78,4
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

Functional features

Power	Electricity
Capacity	N° 5 trays/grids 1/1 GN
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

MKF 511 GTS



Gas combi oven with touch screen

5 trays 1/1 GN

5 GN 1/1 trays with a new touch screen interface: high performance to obtain the best results in the kitchen with excellent, even cooking and fast times with consequent reduction in energy consumption. The new Millennial oven allows complete management of the features. An oven that can be connected to the internet through a Wi-Fi connection to update the firmware, cookbooks, and technical documentation and manuals in the oven. Millennial, the perfect oven to always stay connected!



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	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	
Regulation 2016/426/UE	

Dotazione di serie

Cardboard box dimensions	790 x 905 x 870 mm
with pallet (WxDxH mm)	
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-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°	
Nozzle for LPG	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	730 x 850 x 800
Weight (kg)	89
Distance between rack rails (mm)	68

Electrical features

Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 bidirectional
Boiler (kW)	/
Protection against water	IPX3

Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260 °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
Feet	Adjustable

MKF 711 TS



Electric combi oven with touch screen 7 trays 1/1 GN

Finally you can see first-hand all the advantages of a higher quality oven thanks to the MKF 711 TS model with 7 trays GN 1/1. You will discover a sturdy and sophisticated design that features exclusive technology to cook the most elaborate dishes evenly. Without sacrificing the ease of use and versatility in the dishes. All you need to make the difference in the kitchen is a MILLENNIAL oven with Airflowlogic, Humilologic and Drylogic patented systems by Tecnoeka.



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)	790 x 905 x 1016 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)	730 x 849 x 850
Weight (kg)	96
Distance between rack rails (mm)	68

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° 7 trays/grids 1/1 GN
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

MKF 711 VTS



Electric combi oven with boiler and touch screen 7 trays 1/1 GN

Finally you can see first-hand all the advantages of a higher quality oven. You will see a sturdy and sophisticated design that enhances ease of use. You will discover an exclusive technology to cook the most elaborate dishes evenly. You will be amazed by the benefits provided by the built-in boiler with automatic control during steam cooking. The MKF 711 VTS oven guarantees an IPX5 water protection rating and features like all Millennial line ovens, the door lockable at 90°, 120° and 180°. Because MILLENNIAL innovations are designed to allow you to always make the difference in the kitchen.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
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)	790 x 905 x 1016 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-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)	730 x 849 x 850
Weight (kg)	102
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	15
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	3,5
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 7 trays/grids 1/1 GN
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

MKF 711 GTS



Gas combi oven with touch screen

7 trays 1/1 GN

Minimal and elegant design for a professional oven that combines functionality and technological innovations that always go toward the best quality of work in the kitchens. Designed for medium-sized restaurants and delis that need to cook even sophisticated dishes easily and intuitively. The oven is equipped with an innovative cooling system that ensures operation even in the smallest environments and a new washing system with smaller dimensions, less energy consumption and more efficiency.



Plus

Patented fan guard system Airflowlogic™
Patented system for direct steam Humillogic™
Patented system for cooking chamber drying Drylogic™
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
Regulation 2016/426/UE

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	790 x 905 x 1020 mm
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-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°	
Nozzle for LPG	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	730 x 850 x 950
Weight (kg)	107,5
Distance between rack rails (mm)	68

Electrical features

Thermal supply (kW)	13
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX3

Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260 °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
Feet	Adjustable

MKF 1111 TS



Electric combi oven with touch screen 11 trays 1/1 GN

Quality and reliability are its strengths and versatility its trump card. Just like the whole generation of MILLENNIAL ovens, every detail of the EKF 1111 TS is designed to fulfil the needs of professional chefs. Thanks to steam cooking with automatic regulation, you can cook your dishes to perfection.

With the innovative convection cooking system, you can heat up each of the 11 trays GN 1/1 evenly. Cooking to perfection is not a whim, but a necessity, thanks to the innovative Airflowlogic, Humilologic and Drylogic patented technologies by Tecnoeka.



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)	788 x 903 x 1276 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-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)	730 x 849 x 1130
Weight (kg)	113,8
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	15,4
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° 11 trays/grids 1/1 GN
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

MKF 1111 VTS



Electric combi oven with boiler and touch screen 11 trays 1/1 GN

Quality and reliability are its strengths and versatility its trump card. Just like the whole generation of MILLENNIAL ovens, every detail of the MKF 1111 VTS is designed to fulfil the needs of professional chefs. Thanks to the high thermal efficiency boiler, you can cook all your dishes to perfection with steam. With the innovative convection cooking system, you can heat up each of the 11 trays GN 1/1 evenly. All this is handled with the new simple TFT 7" capacitive touch screen panel and handle with scroll and push functions. Cooking to perfection is not an indulgence, it's a necessity.



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)	788 x 903 x 1276 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 6]-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)	730 x 849 x 1130
Weight (kg)	141
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	19
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	3,5
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 11 trays/grids 1/1 GN
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

MKF 1111 GTS



Gas combi oven with touch screen 11 trays 1/1 GN

Its performance makes it the ideal ally of every gastronomy professional. The new 11-tray Millennial gas oven guarantees optimal results in a short amount of time. Captivating design, technology and performance at the highest levels, a capacity of 11 GN 1/1 trays. A loyal ally for medium/large restaurants that can handle even the most complex recipes with maximum simplicity. 500 programmable recipes, 42 languages, up to 24 h delayed cooking programs, and 5 ventilation speed settings are just some of the features that characterize all the Millennial line.



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	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	
Regulation 2016/426/UE	

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	790 x 905 x 1300 mm
Lateral supports	1dx + 1sx
Cable	Single-phase [3G 1,5]-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°	
Nozzle for LPG	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	730 x 850 x 1230
Weight (kg)	152
Distance between rack rails (mm)	68

Electrical features

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX3

Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260 °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
Feet	Adjustable

MKF 2011 TS



Electric combi oven with touch screen 20 trays 1/1 GN

The evolution of the species.

The most powerful oven in the MILLENNIAL line, equipped with 5 fans distributed in height to ensure uniform cooking to all your dishes. Cook the first and second courses and side dishes together on the removable 20-tray trolley: the impeccable tightness of the cooking chamber is ensured by an ingenious exclusive patent.

Only with MILLENNIAL technology can you really feel free to cook large quantities, without sacrificing the attention to details needed to achieve a quality result.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humillogic™	
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)	1146 x 1260 x 2090 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°	
Trolley with removable handle and braked wheels cod. EKR 20 TC	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	930 x 1035 x 1900
Weight (kg)	247,2
Distance between rack rails (mm)	66

Electrical features

Power supply (kW)	31
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	4 bidirectionals
Boiler (kW)	/
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 20 trays/grids 1/1 GN
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
Feet	Adjustable

MKF 2011 GTS



Gas combi oven with touch screen 20 trays 1/1 GN

For all those delis and restaurants that make the combination of quantity/quality their strength. The most powerful and capacious of the Millennial gas ovens. The evenness of cooking is guaranteed by the high quality of the materials and by the 5 fans distributed along the entire height of the oven. A tool for all those who choose excellence, for all those who choose Millennial.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
Patented system for cooking chamber drying Drylogic™	
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 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	
Regulation 2016/426/UE	

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	1146 x 1385 x 2140 mm
Cable	Single-phase [3G 1,5]-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°	
Trolley with removable handle and braked wheels cod. ECKR 20 TC	
Nozzle for LPG	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	930 x 1160 x 2060
Weight (kg)	277,2
Distance between rack rails (mm)	66

Electrical features

Thermal supply (kW)	30
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	4 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 20 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260 °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
Feet	Adjustable

MKF 623 CTS



Electric COMPACT combi oven with touch screen 6 trays 2/3 GN

A compact, fast, intuitive, and simple oven. An essential tool for all those businesses like restaurants, delis, snack bars that must combine all the technology of a cutting-edge product with the small space of the kitchen environments. Completely made of stainless steel, it has been designed and built to be placed even in sight in narrow spaces; its compact dimensions allow it to be placed even on work surfaces only 700 mm deep.



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 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)	570 x 800 x 870 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 1,5]-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)	500 x 750 x 700
Weight (kg)	61,6
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	5,2
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° 6 trays/grids 2/3 GN
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
Feet	Adjustable

MKF 611 CTS



Electric COMPACT combi oven with touch screen 6 trays 1/1 GN

In just 50 cm wide, it encloses all the potential to achieve optimal cooking uniformity. A compact, fast, intuitive and simple oven. Designed for restaurants and delicatessens, which must combine all the technology of a cutting-edge product with limited kitchen space. Like all those in the Millennial range, the oven has IPX5 water protection rating. The oven also offers the multi-point core probe and integrated automatic washing system as standard. Maximum efficiency in minimum space.



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 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)	570 x 980 x 870 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)	500 x 930 x 700
Weight (kg)	70,8
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

Functional features

Power	Electricity
Capacity	N° 6 trays/grids 1/1 GN
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

MKF 611 V CTS



Electric COMPACT combi oven with boiler and touch screen 6 trays 1/1 GN

6 trays GN 1/1, 500 programmable recipes, Drylogic patented drying system in the cooking chamber, integrated boiler with automatic control for exceptional steam cooking. The MILLENNIAL line offers all the cutting-edge innovations that characterise the brand in a compact oven that, in just 50 cm wide, always ensures a delicious result, even in the smallest of kitchens. Maximum efficiency in minimum space.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilologic™	
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 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)	570 x 980 x 870 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)	500 x 930 x 700
Weight (kg)	72,2
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	11,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	1 bidirectional
Boiler (kW)	3,5
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 6 trays/grids 1/1 GN
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

MKF 1011 CTS



Electric COMPACT combi oven with touch screen 10 trays 1/1 GN

Innovation in the MILLENNIAL line is never an end in itself.
The new design simplifies the use of the oven in everyday life.
The constructive quality makes it last in time.
The renewed convection cooking system helps cook all 10 trays evenly.
Innovation has only one purpose in the MILLENNIAL line: allows you to fully express yourself.



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)	570 x 980 x 1140 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 6]-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)	500 x 930 x 970
Weight (kg)	95,2
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	15,4
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX5

Functional features

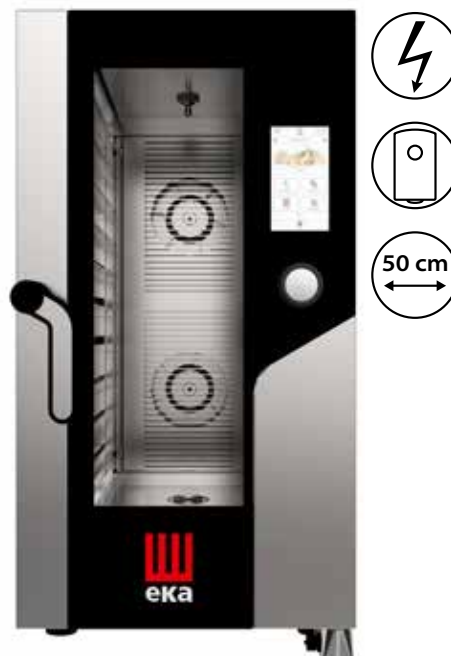
Power	Electricity
Capacity	N° 10 trays/grids 1/1 GN
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °C
Temperature control	Digital probe thermometer
Control panel	Touch screen
N° programs	500
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Feet	Adjustable

MKF 1011 V CTS



Electric COMPACT combi oven with boiler and touch screen 10 trays 1/1 GN

In just 50 cm wide, it encloses all the potential to achieve optimal cooking uniformity. A compact, fast, intuitive and simple oven. The exclusive built-in boiler with automatic regulation is used for perfect steam cooking on all 10 trays GN 1/1. Innovation has a purpose in the MILLENNIAL line: allows you to fully express yourself. Maximum efficiency in minimum space.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
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)	570 x 980 x 1140 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 6]-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)	500 x 930 x 970
Weight (kg)	105
Distance between rack rails (mm)	68

Electrical features

Power supply (kW)	19
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	2 bidirectionals
Boiler (kW)	3,5
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 10 trays/grids 1/1 GN
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
Feet	Adjustable



Cooking comparation

MKF 511 TS
MKF 511 GTS
MKF 711 TS
MKF 711 VTS


Power	Electricity	Gas	Electricity	Electricity
Number of meals	75 - 100	75 - 100	105 - 140	105 - 140
Number of trays	5	5	7	7
Tray dimension	1/1 GN	1/1 GN	1/1 GN	1/1 GN
Rack rails distance	68 mm	68 mm	68 mm	68 mm
Temperature	30 - 270 °C	30 - 260 °C	30 - 270 °C	30 - 270 °C
Power	7,8 kW	9 kW	11,4 kW	15 kW
Voltage	AC 380/400 3N	AC 220/230	AC 380/400 3N	AC 380/400 3N
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
N. programs	500	500	500	500
Automatic washing	Included	Included	Included	Included
Multi-point core probe	Included	Included	Included	Included
Dimensions (WxDxH)	730 x 849 x 700 mm	730 x 850 x 800 mm	730 x 849 x 850 mm	730 x 849 x 850 mm
Weight	78,4 kg	89 kg	96 kg	102 kg
Boiler	/	/	/	Included

MKF 711 GTS



Gas

MKF 1111 TS



Electricity

MKF 1111 VTS



Electricity

MKF 1111 GTS



Gas

105 - 140	165 - 220	165 - 220	165 - 220
7	11	11	11
1/1 GN	1/1 GN	1/1 GN	1/1 GN
68 mm	68 mm	68 mm	68 mm
30 - 260 °C	30 - 270 °C	30 - 270 °C	30 - 260 °C
13 kW	15,4 kW	19 kW	18 kW
AC 220/230	AC 380/400 3N	AC 380/400 3N	AC 220/230
50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
500	500	500	500
Included	Included	Included	Included
Included	Included	Included	Included
730 x 850 x 950 mm	730 x 849 x 1130 mm	730 x 849 x 1130 mm	730 x 850 x 1230 mm
107,5 kg	113,8 kg	141 kg	152 kg
/	/	Included	/

Cooking comparation

MKF 2011 TS


Electricity

MKF 2011 GTS


Gas

MKF 623 C TS


Electricity

Power	Electricity	Gas	Electricity
Number of meals	300 - 400	300 - 400	54 - 72
Number of trays	20	20	6
Tray dimension	1/1 GN	1/1 GN	2/3 GN
Rack rails distance	66 mm	66 mm	68 mm
Temperature	30 - 270 °C	30 - 260 °C	30 - 270 °C
Power	31 kW	30 kW	5,2 kW
Voltage	AC 380/400 3N	AC 220/230	AC 380/400 3N
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
N. programs	500	500	500
Automatic washing	Included	Included	Included
Multi-point core probe	Included	Included	Included
Dimensions (WxDxH)	930 x 1035 x 1900 mm	930 x 1160 x 2060 mm	500 x 750 x 700 mm COMPACT
Weight	247,2 kg	277,2 kg	61,6 kg
Boiler	/	/	/

MKF 611 C TS MKF 611 V C TS MKF 1011 C TS MKF 1011 V C TS



Electricity



Electricity



Electricity



Electricity

90 - 120	90 - 120	150 - 200	150 - 200
6	6	10	10
1/1 GN	1/1 GN	1/1 GN	1/1 GN
68 mm	68 mm	68 mm	68 mm
30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C
7,8 kW	11,4 kW	15,4 kW	19 kW
AC 380/400 3N	AC 380/400 3N	AC 380/400 3N	AC 380/400 3N
50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
500	500	500	500
Included	Included	Included	Included
Included	Included	Included	Included
500 COMPACT x 930 x 700 mm	500 COMPACT x 930 x 700 mm	500 COMPACT x 930 x 970 mm	500 COMPACT x 930 x 970 mm
70,8 Kg	72,2 kg	95,2 kg	105 kg
/	Included	/	Included

Holding cabinet



MKM 1211

Electric holding cabinet for 5, 7 and 11 trays ovens touch screen, controlled by the oven



The MILLENNIAL line puts all our technical know-how at the service of your daily needs. The holding cabinet will allow you to interrupt the preparation stages and serve cooked dishes in advance, always preserving all the organoleptic characteristics that make your dishes unique. Because the frantic rhythms in a kitchen during service must never compromise the quality of your customers' experience.

Dimensional features

Dimensions (WxDxH mm)	730 x 875 x 770
Weight (kg)	70,8
Distance between rack rails (mm)	75

Electrical features

Power supply (kW)	1,8
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
Protection against water	IPX4

Functional features

Power	Electricity
Capacity	N° 12 trays/grids 1/1 GN
Steam	/
Proofing chamber	AISI 304 stainless steel
Temperature	65 - 85 °C
Temperature control	Digital probe thermometer
Control panel	Oven controlled
Pre-heating temperature	65 °C
Door	Right side opening

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	790 x 940 x 900 mm
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-L=1600 mm
Removable drip box	
Set of wheels	MKKR

Condensation hoods



MKKC 5

Electric condensation hood for 5 trays ovens with touch screen, controlled by the oven

Provide an equally powerful ally for your MILLENNIAL oven. With the energy efficiency standards achieved by the hoods in our new line, you can ventilate the kitchen while respecting the outdoor environment. Fully automatic, the EKKC 5 is combined with Millennial touch screen ovens with 5 trays 1/1 GN.



Dimensional features

Dimensions (WxDxH mm)	730 x 860 x 308
Weight (kg)	26

Electrical features

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 monodirectional

Functional features

Power	Electricity
Control panel	Oven controlled
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

Equipment

Cardboard box dimensions (WxDxH mm)	844 x 949 x 349 mm
Cable with Schuko plug	Single-phase [3G 1,5] - L=1600 mm
Filter	N° 1 labyrinth filter

Water pipe

Chimney with conveyor, for pipe of Ø 120 mm

* without chimney

Optionals

Available in the dedicated section

MKKC 711

Electric condensation hood for 7 and 11 trays ovens with touch screen, controlled by the oven

Energy efficiency and attention to the environment.
 Refined design and maximum extraction power.
 Ease of use and complete automation.
 We could go on for a long while, however, the only way to find out all the benefits of a hood in the MILLENNIAL line is to try it in your own kitchen. Available for Millennial touch screen ovens with 7 to 11 trays.



Dimensional features

Dimensions (WxDxH mm)	730 x 860 x 308
Weight (kg)	26

Electrical features

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 monodirectional

Functional features

Power	Electricity
Control panel	Oven controlled
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

Equipment

Cardboard box dimensions (WxDxH mm)	844 x 949 x 349 mm*
Cable with Schuko plug	Single-phase [3G 1,5]-L=1600 mm
Filter	N° 1 labyrinth filter

Water pipe

Chimney with conveyor, for pipe of Ø 120 mm

* without chimney

Optionals

Available in the dedicated section

MKKC 1620

Electric condensation hood for 16 and 20 trays ovens with touch screen, controlled by the oven

Everything is easier with the exclusive technology of the MILLENNIAL hoods. It's easy to ventilate the kitchen thanks to a power that has never been seen before. It's easy to respect the environment by consuming little energy. It's easy to operate the product because it's completely automatic.

For Millennial touch screen ovens with 16 to 20 trays.



Dimensional features

Dimensions (WxDxH mm)	930 x 1045 x 308
Weight (kg)	31,4

Electrical features

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 monodirectional

Functional features

Power	Electricity
Control panel	Oven controlled
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

Equipment

Cardboard box dimensions (WxDxH mm)	1044 x 1134 x 349 mm*
Cable with Schuko plug	Monofase [3G 1,5]-L=1600 mm
Filter	N° 1 labyrinth filter

Water pipe

Chimney with conveyor, for pipe of Ø 120 mm

* without chimney

Optionals

Available in the dedicated section

MKKC 623 C

Electric condensation hood for 6 trays
2/3 GN COMPACT ovens with touch
screen, controlled by the oven

Discover the most contained hood of the MILLENNIAL range, created for the MKF 623 C TS compact oven guarantee which guarantee a perfect ventilation in a small kitchen for which this oven was designed. Compact, elegant and high performance, these are the features that distinguish MKKC 623 C.



Dimensional features

Dimensions (WxDxH mm)	500 x 762 x 308
Weight (kg)	17,6

Electrical features

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 monodirectional

Functional features

Power	Electricity
Control panel	Oven controlled
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

Equipment

Cardboard box dimensions (WxDxH mm)	640 x 902 x 309 mm*
Cable with Schuko plug	Single-phase [3G 1,5]-L=1600 mm
Filter	N° 1 labyrinth filter

Water pipe

Chimney with conveyor, for pipe of Ø 120 mm

* without chimney

Optionals

Available in the dedicated section

MKKC 610 C

Electric condensation hood for 6 and 10 trays COMPACT ovens with touch screen, controlled by the oven

The innovation, power and quality of the MILLENNIAL line to always have a perfectly ventilated kitchen.
Discover MKKC 610 C, the advanced fully automated hood, which is so easy to use that it is impossible to do without it. Available for touch screen ovens with 6 to 10 trays.



Dimensional features

Dimensions (WxDxH mm)	500 x 942 x 308
Weight (kg)	19

Electrical features

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 monodirectional

Functional features

Power	Electricity
Control panel	Oven controlled
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

Equipment

Cardboard box dimensions (WxDxH mm)	640 x 1082 x 309 mm*
Cable with Schuko plug	Single-phase [3G 1,5] - L=1600 mm
Filter	N° 1 labyrinth filter

Water pipe

Chimney with conveyor, for pipe of Ø 120 mm

* without chimney

Optionals

Available in the dedicated section

Tables and trolleys



MKTS 11

AISI 430 fixed table with supports, for ovens 5 - 7- 11 trays ts
for MKF 511 TS with overlapping ovens with tray supports MKSST 511;
for MKF 711 TS with overlapping ovens MKST 711;
for MKF 1111 TS with overlapping ovens MKS 11
730 x 600 x 770 mm
for mod: MKF 511 TS, MKF 511 G TS, MKF 711 TS, MKF 711 G TS,
MKF 1111 TS, MKF 1111 G TS

MKT 11 D

AISI 430 fixed table, for ovens 5 - 7- 11 trays ts (for overlapping ovens)
for MKF 511 TS with overlapping ovens with tray supports MKSST 511;
for MKF 711 TS with overlapping ovens MKS 11;
for MKF 1111 TS with overlapping ovens MKS 11
730 x 600 x 220 mm
for mod: MKF 511 TS, MKF 711 TS, MKF 1111 TS

MKTS 623 C



AISI 430 fixed table with supports, for MKF 623 C TS
with overlapping ovens with tray supports MKSST 623 C
500 x 556 x 770 mm
for mod: MKF 623 C TS

MKTS 11 C

AISI 430 fixed table with supports, for compact ovens 6 - 10 trays ts
for MKF 611 C TS with overlapping ovens with tray supports MKSST 611 C;
for MKF 1011 C TS with overlapping ovens MKS 11 C
500 x 736 x 770 mm
for mod: MKF 611 C TS, MKF 1011 C TS

MKT 11 DC

AISI 430 fixed table, for compact ovens 6 trays ts (for overlapping ovens)
for MKF 611 C TS with overlapping ovens with tray supports MKSST 611 C
500 x 736 x 220 mm
for mod: MKF 611 C TS

EKCR 20 TC

Stainless steel pull-out trolley with removable
handle and braked wheels, for 20 trays ovens
660 x 560 x 1704 mm
for mod: MKF 2011 TS, MKF 2011 G TS

Optionals



EKKD

Spray kit with support and tube
for mod: all millennial ovens



MKSCMU

Multi-point core probe (3 point)
for mod: all millennial ovens



MKSCSV

Vacuum cooking core probe
for mod: all millennial ovens



MKSSC/A



Support for core probe
for mod: all millennial ovens



MKAF

Smoker
for mod: all millennial ovens



MKCG

AISI 304 Fat concentrator
205 x 205 mm
for mod: all millennial ovens



MKDET

Detergent and rinse aid
12 kg
for mod: all millennial ovens



KAF

Water softener LT.8
capacity: 1000 Lt/h
for mod: all millennial ovens



KTA/A



Filter head for water optimisation
for mod: all millennial ovens



KCA



Filter for water optimisation
for mod: all millennial ovens



MKKR

Set of wheels
(2 rotating wheels with brake, 2 rotating wheels without brake) H110mm
for mod: MKTS 11, MKTS 11 C, MKTS 64



MKKPI



First installation kit for millennial range ovens
(no compact ovens)



MKKPIC



First installation kit for millennial range compact ovens



MKS 11

AISI 430 kit for overlapping ovens H 55 mm
for overlapping MKF 511 TS with MKF 511 TS or with MKF 1111 TS;
for overlapping MKF 711 TS with MKF 711 TS or with MKT 11 D;
for overlapping MKF 1111 TS with MKM 1211 or MKT 11 D
or with MKTS 11
for mod: MKF 511 TS, MKF 711 TS, MKF 1111 TS, MKF 1111 G TS



MKS 11 C

AISI 430 kit for overlapping compact ovens H 55 mm
for overlapping MKF 611 C TS with MKF 611 C TS;
for overlapping MKF 1011 C TS with MKTS 11 C
for mod: MKF 611 C TS, MKF 1011 C TS



MKST 711

AISI 430 kit for overlapping ovens H 180 mm
for overlapping MKF 711 TS with MKM 1211 or with MKTS 11
for mod: MKF 711 TS, MKF 711 G TS



MKSST 511

AISI 430 kit for overlapping ovens with trays supports,
capacity of 3 trays 1/1 GN
for overlapping MKF 511 TS with MKM 1211
or MKT 11 D or with a MKTS 11
for mod: MKF 511 TS, MKF 511 G TS



MKSST 623 C



AISI 430 kit for overlapping ovens with trays supports,
capacity of 3 trays 2/3 GN
for overlapping MKF 623 C TS with MKTS 623 C
for mod: MKF 623 C TS



MKSST 611 C

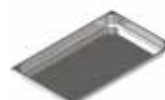
AISI 430 kit for overlapping compact ovens with trays supports,
capacity of 3 trays 1/1 GN for overlapping MKF 611 C TS
with MKT 11 D C or with MKTS 11 C
for mod: MKF 611 C TS

Trays e grids

2/3 GN



1/1 GN



Trays and grids for 2/3 GN ovens

KT6G



AISI 304 Tray 2/3 GN
(354 x 325 x 23 mm)
for mod: MKF 623 C TS

KG6X



AISI 304 grid 2/3 GN
(353 x 325 x 11 mm)
for mod: MKF 623 C TS

Trays and grids for 1/1 GN ovens

KT9G

AISI 304 Tray 1/1 GN
(530 x 325 x 40 mm)
for mod: all millennial ovens 1/1 GN

KFT9G



AISI 304 Perforated tray 1/1 GN
(530 x 325 x 40 mm)
for mod: all millennial ovens 1/1 GN

KG9G

Chromed grid 1/1 GN
(530 x 325 x 12 mm)
for mod: all millennial ovens 1/1 GN

KG9GX

AISI 304 grid 1/1 GN
(530 x 325 x 12 mm)
for mod: all millennial ovens 1/1 GN

KPGL11A

Smooth plate with **non-stick coating** 1/1 GN
(530 x 325 x 7 mm)
for mod: all millennial ovens 1/1 GN

KPGR11A

Striped plate with **non-stick coating** 1/1 GN
(530 x 325 x 20 mm)
for mod: all millennial ovens 1/1 GN

MKT11RG



AISI 304 fat drip pan grid 1/1 GN,
(533 x 345 x 41 mm)
for mod: MKF 511 TS, MKF 511 G TS, MKF 711 TS, MKF 711 V TS,
MKF 711 G TS, MKF 1111 TS, MKF 1111 V TS, MKF 1111 G TS

EKT11RGC

AISI 304 fat drip pan grid 1/1 GN,
for **compact** ovens 6 -10 trays
(531,5 x 330 x 40 mm)
for mod: MKF 611 C TS, MKF 611 V C TS, MKF 1011 C TS, MKF 1011 V C TS

KGP

AISI 304 vertical **cooking** grid for **8 chicken** 1/1 GN
(530 x 325 x 148,1 mm)
for mod: MKF 511 TS, MKF 511 G TS, MKF 711 TS, MKF 711 V TS, MKF 711 G TS,
MKF 1111 TS, MKF 1111 V TS, MKF 1111 G TS, MKF 611 C TS,
MKF 611 V C TS, MKF 1011 C TS, MKF 1011 V C TS

KGC075



AISI 304 grid for **cooking ribs** 1/1 GN
(530 x 325 x 123 mm)
for mod: MKF 511 TS, MKF 511 G TS, MKF 711 TS, MKF 711 V TS, MKF 711 G TS,
MKF 1111 TS, MKF 1111 V TS, MKF 1111 G TS, MKF 611 C TS,
MKF 611 V C TS, MKF 1011 C TS, MKF 1011 V C TS

EKTF11

AISI 304 Perforated tray 1/1 GN, for **cooking nuggets**
(533 x 330 x 38,5 mm)
for mod: MKF 511 TS, MKF 511 G TS, MKF 711 TS, MKF 711 V TS, MKF 711 G TS,
MKF 1111 TS, MKF 1111 V TS, MKF 1111 G TS, MKF 611 C TS,
MKF 611 V C TS, MKF 1011 C TS, MKF 1011 V C TS

EKTF11PT

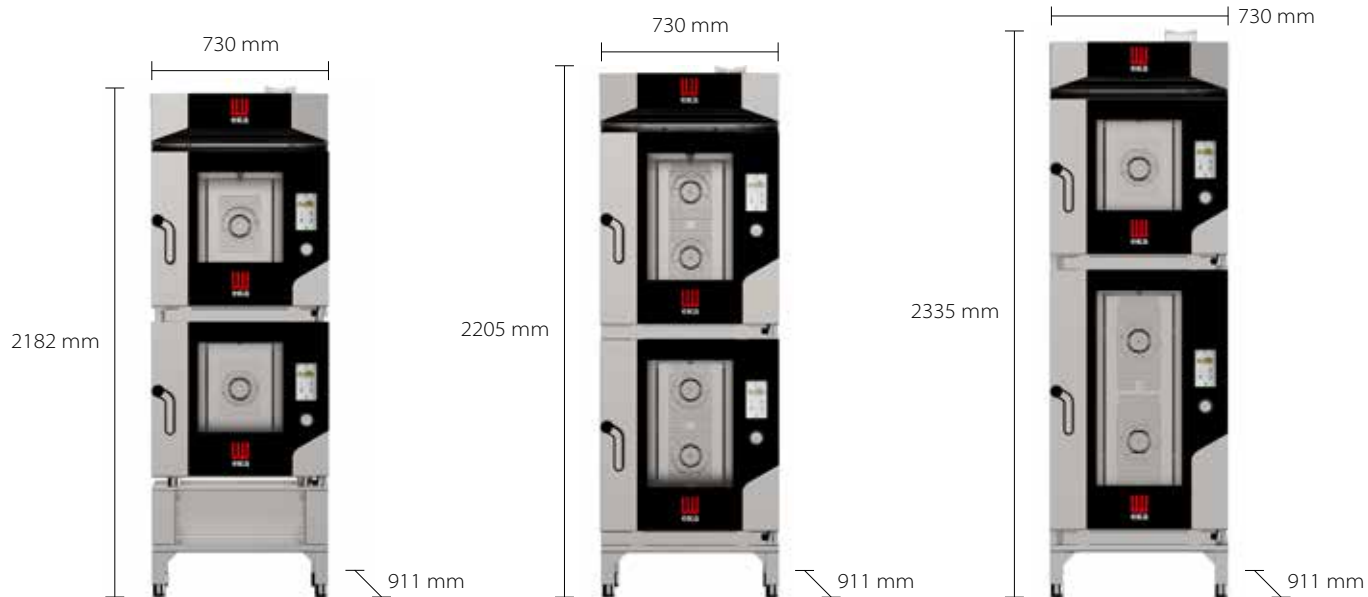


Perforated aluminium tray **teflon coated**
(530 x 325 x 20 mm)
for mod: all millennial ovens 1/1 GN

Modular design



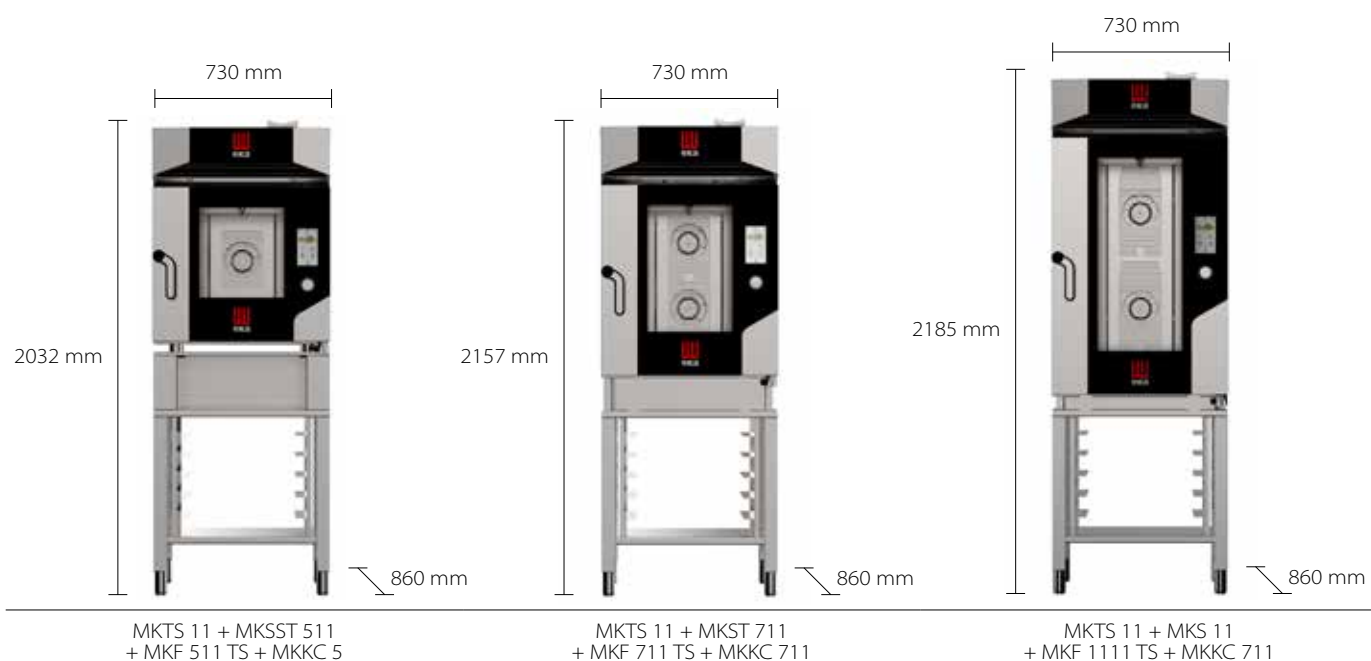
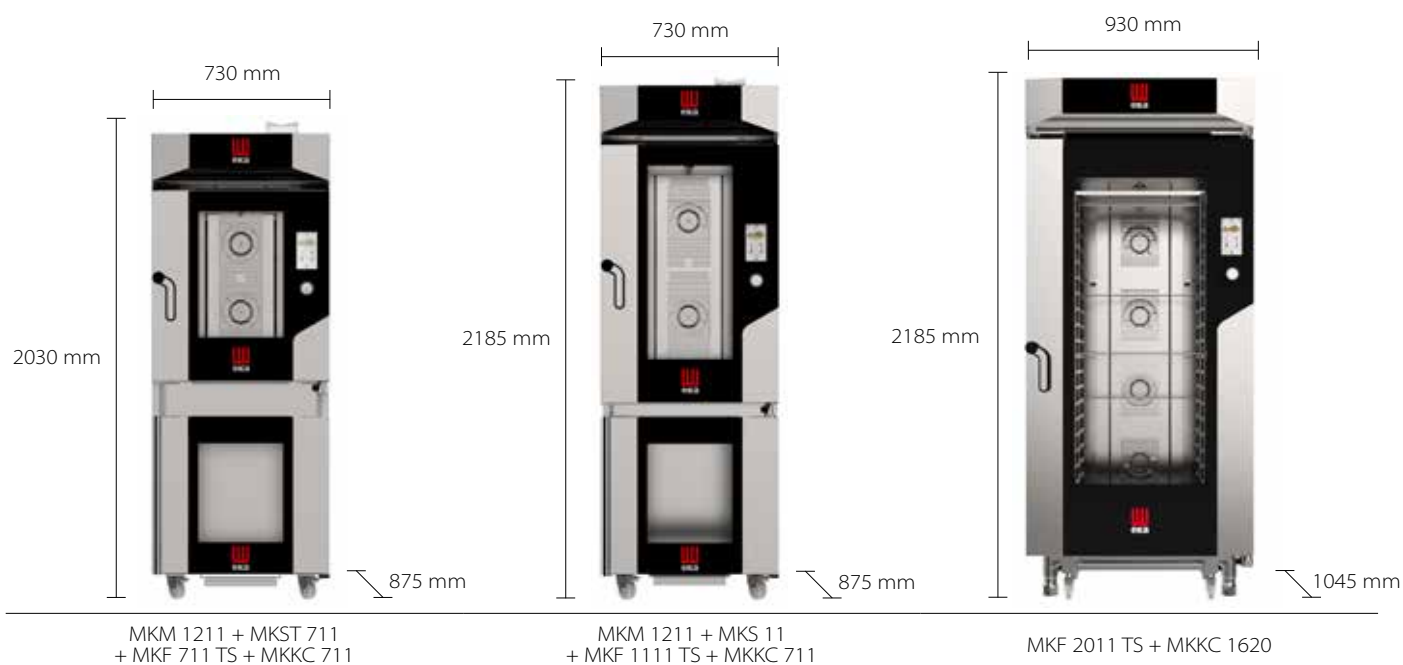
MKM 1211 + MKSST 511
+ MKF 511 TS + MKKC 5



* MKT 11 D + MKSST 511 + MKF 511 TS
+ MKS 11 + MKF 511 TS + MKKC 711

* MKT 11 D + MKS 11 + MKF 711 TS
+ MKS 11 + MKF 711 TS + MKKC 711

* MKT 11 D + MKS 11 + MKF 1111 TS
+ MKS 11 + MKF 511 TS + MKKC 711



* In case of overlap between two ovens the total depth of the column increases by 62 mm

Modular design



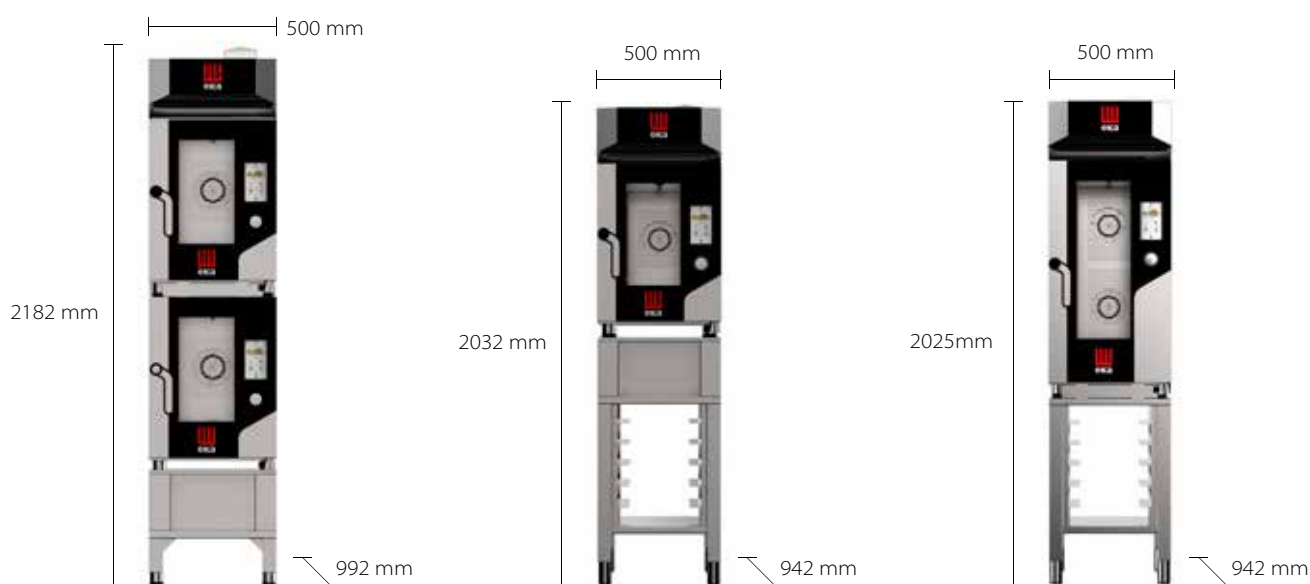
MKTS 623 C + MKSST 623 C +
MKF 623 C TS + MKKC 623 C



MKM 1211 + MKSST 511 + MKF 511 G TS

MKM 1211 + MKST 711 + MKF 711 G TS

MKM 1211 + MKS 11 + MKF 1111 G TS



* MKT 11 DC + MKSST 611 C + MKF 611 CTS
+ MKS 11 C + MKF 611 CTS + MKKC 610 C

MKTS 11 C + MKSST 611 C
+ MKF 611 CTS + MKKC 610 C

MKTS 11 C + MKS 11 C
+ MKF 1011 CTS + MKKC 610 C



MKTS 11 + MKSST 511 + MKF 511 GTS

MKTS 11 + MKST 711 + MKF 711 GTS

MKTS 11 + MKS 11 + MKF 1111 GTS

* In case of overlap between two ovens the total depth of the column increases by 62 mm





Bakery & Pastry



MKF 464 TS



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

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 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 features like all Millennial line ovens, the door lockable 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



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 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 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	
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 700
Weight (kg)	92,4
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
Door	Right side opening Ventilated Inspectionable glass
Modularity	Yes
Feet	Adjustable

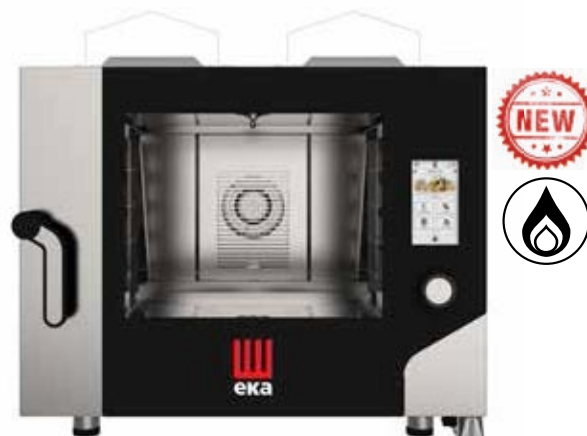
MKF 464 G TS



Gas combi oven with touch screen

4 trays 600 x 400 mm

Practicality and quality for this oven. It bakes pastry and bakery products quickly with a careful eye to energy consumption thanks to the use of gas: temperatures are reached in a short amount of time allowing energy saving. 4 600x400 mm trays to cook your dishes evenly, an IPX5 water protection rating, 500 programmable recipes to give your creativity an outlet! Pizza, bread, cream puffs, puff pastry, biscuits: your dishes will always be cooked evenly with the maximum exaltation of flavours. Ideal for medium-small venues that do not want to give up technology.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humillogic™	
Patented system for cooking chamber drying Drylogic™	
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 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	
Regulation 2016/426/UE	

Dotazione di serie

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 870 mm
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-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°	
Nozzle for LPG	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 800
Weight (kg)	101
Distance between rack rails (mm)	80

Electrical features

Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 bidirectional
Boiler (kW)	/
Protection against water	IPX3

Functional features

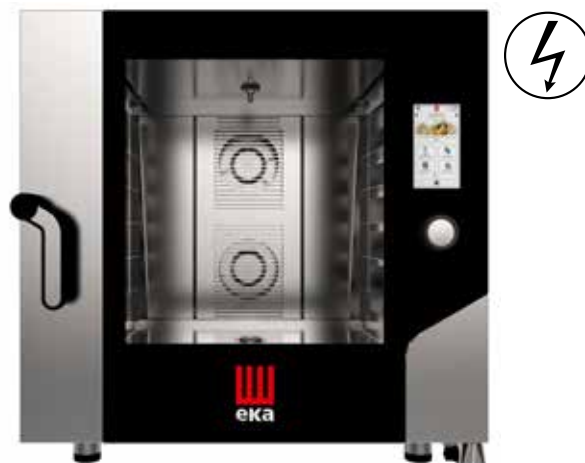
Power	Multigas (tested for natural gas)
Capacity	N° 4 trays/grids 600 x 400 mm
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260 °C
Temperature control	Digital probe thermometer
Control panel	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
Feet	Adjustable

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

MKF 664 G TS



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

Millennial: the future, now. An oven with a 7" TFT 800x480 colour touch screen control panel and push bottom handle that meets the most varied needs of catering professionals. The MKF664GTS oven guarantees an IPX5 water protection, provides 6 600x400 mm trays, ten cooking steps, and 500 programmable recipes. An indispensable ally for those who want to achieve excellent results, always.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humillogic™	
Patented system for cooking chamber drying Drylogic™	
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 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	
Regulation 2016/426/UE	

Dotazione di serie

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1020 mm
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-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°	
Nozzle for LPG	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 950
Weight (kg)	120
Distance between rack rails (mm)	80

Electrical features

Thermal supply (kW)	13
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	2 bidirectionals
Boiler (kW)	/
Protection against water	IPX3

Functional features

Power	Multigas (tested for natural gas)
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 - 260 °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
Feet	Adjustable

MKF 1064 TS



Electric combi oven with touch screen 10 trays 600 x 400 mm

MILLENNIAL means to think big, to allow you to always cook grand. With EKF 1064 TS you can choose between convection cooking and direct steam combined cooking. You will have ten trays, nine cooking steps, five speeds and 500 recipes.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
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 1295 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 4]-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 1130
Weight (kg)	140,4
Distance between rack rails (mm)	80

Electrical features

Power supply (kW)	17
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	3 bidirectionals
Boiler (kW)	/
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 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	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

MKF 1064 G TS



Gas combi oven with touch screen 10 trays 600 x 400 mm

With a capacity of 10 600x400 mm trays, the MKF1064GTS oven is the flagship of the new Millennial GAS line. A concentrate of technology, design, and ease of use. Equipped with adjustable feet and door lock at 60°, 90°, 120°, and 180° opening to meet the needs of the professional at all times. Perfect cooking is no longer a mirage, but a perfectly tangible need thanks to the patented Airflowlogic, Humilologic, and Drylogic technologies of the new Millennial line.



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	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	
Regulation 2016/426/UE	

Dotazione di serie

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1300 mm
Lateral supports	1 right + 1 left
Cable	Single-phase [3G 1,5]-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°	
Nozzle for LPG	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 1230
Weight (kg)	158
Distance between rack rails (mm)	80

Electrical features

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	3 bidirectionals
Boiler (kW)	/
Protection against water	IPX3

Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 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 - 260 °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
Feet	Adjustable

MKF 1664 TS



Electric combi oven with touch screen

16 trays 600 x 400 mm

Imagine having the most powerful pastry and bakery oven in the MILLENNIAL line in your hands. Imagine baking all your dishes at the same time in the 16 trays, heated evenly by 4 fans, distributed in height. Setting 500 recipes easily and as quickly as possible. Can you imagine it? So now is the time to actually do so.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humillogic™	
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)	1146 x 1260 x 2090 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°	
Trolley with removable handle and braked wheels cod. EKR 16 TC	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	930 x 1035 x 1900
Weight (kg)	247,2
Distance between rack rails (mm)	80

Electrical features

Power supply (kW)	31
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	4 bidirectionals
Boiler (kW)	/
Protection against water	IPX5

Functional features

Power	Electricity
Capacity	N° 16 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
Feet	Adjustable

MKF 1664 G TS



Gas combi oven with touch screen

16 trays 600 x 400 mm

It is the most powerful gas oven of the new Millennial gas line for patisseries and bakeries: 16 600x400 mm trays insertable on a practical removable trolley with ergonomic handle and wheels with brakes. The innovation signed Millennial at the service of the professional who years for excellence in the kitchen, always.



Plus

Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilogic™	
Patented system for cooking chamber drying Drylogic™	
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 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	
Regulation 2016/426/UE	

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	1146 x 1385 x 2140 mm
Cable	Single-phase [3G 1,5]-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°	
Trolley with removable handle and braked wheels cod. EKCR 16 TC	
Nozzle for LPG	

Optionals

Available in the dedicated section

Dimensional features

Dimensions (WxDxH mm)	930 x 1160 x 2060
Weight (kg)	277,2
Distance between rack rails (mm)	80

Electrical features

Thermal supply (kW)	30
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	4 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

Functional features

Power	Multigas (tested for natural gas)
Capacity	N° 16 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 - 260 °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
Feet	Adjustable

Bakery & Pastry comparison

MKF 464 TS
MKF 464 G TS
MKF 664 TS
MKF 664 G TS


Power	Electricity	Gas	Electricity	Gas
Number of meals	60 - 80	60 - 80	90 - 120	90 - 120
Number of trays	4	4	6	6
Tray dimension	600 x 400 mm	600 x 400 mm	600 x 400 mm	600 x 400 mm
Rack rails distance	80 mm	80 mm	80 mm	80 mm
Temperature	30 - 270 °C	30 - 260 °C	30 - 270 °C	30 - 260 °C
Power	7,8 kW	9 kW	11,4 kW	13 kW
Voltage	AC 380/400 3N	AC 220/230	AC 380/400 3N	AC 220/230
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
N. programs	500	500	500	500
Automatic washing	Included	Included	Included	Included
Multi-point core probe	Included	Included	Included	Included
Dimensions (WxDxH)	850 x 1035 x 700 mm	850 x 1035 x 800 mm	850 x 1035 x 850 mm	850 x 1035 x 950 mm
Weight	92,4 kg	101 kg	108,2 kg	120 kg

MKF 1064 TS	MKF 1064 G TS	MKF 1664 TS	MKF 1664 G TS
			
Electricity	Gas	Electricity	Gas
150 - 200	150 - 200	240 - 320	240 - 320
10	10	16	16
600 x 400 mm	600 x 400 mm	600 x 400 mm	600 x 400 mm
80 mm	80 mm	80 mm	80 mm
30 - 270 °C	30 - 260 °C	30 - 270 °C	30 - 260 °C
17 kW	18 kW	31 kW	30 kW
AC 380/400 3N	AC 220/230	AC 380/400 3N	AC 220/230
50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
500	500	500	500
Included	Included	Included	Included
Included	Included	Included	Included
850 x 1035 x 1130 mm	850 x 1035 x 1230 mm	930 x 1035 x 1900 mm	930 x 1160 x 2060 mm
140,4 kg	158 kg	247,2 kg	277,2 kg

Proofer and holding cabinet



MKLM 1064

**Electric proofer and holding cabinet
for 4, 6 and 10 trays ovens
touch screen, controlled by the oven**



Sometimes nothing is more essential than an accessory. That's why we've created a tool that acts as a proofer and holding cabinet, with sleek design and perfected performance. The ideal solution to significantly reduce leavening times without compromising the organoleptic properties of your dishes, but also to optimise time and organisation in the kitchen. Because the MILLENNIAL line always means top quality.

Dimensional features

Dimensions (WxDxH mm)	850 x 1030 x 770
Weight (kg)	91
Distance between rack rails (mm)	85

Electrical features

Power supply (kW)	1,8
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
Protection against water	IPX4

Functional features

Power	Electricity
Capacity	N° 10 trays/grids 600 x 400 mm
Steam	8 steps
Proofing chamber	AISI 430 stainless steel
Temperature proofer	20 - 40 °C
Temperature holding cabinet	65 - 85 °C
Temperature control	Digital probe thermometer
Control panel	Oven controlled
Pre-heating temperature proofer	20 °C
Pre-heating temperature holding cabinet	65 °C
Door	Right side opening

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	870 x 1120 x 900 mm
Lateral supports	1dx + 1sx
Cable	Single-phase [3G 1,5]-L=1600 mm
Removable drip box	
Set of wheels	MKKR

Condensation hoods



MKKC 4

Electric condensation hood for 4 trays ovens with touch screen, controlled by the oven

Provide an equally powerful ally for your MILLENNIAL oven. With the energy efficiency standards achieved by the hoods in our new line, you can ventilate the kitchen while respecting the outdoor environment. Fully automatic, the MKKC4 is combined with Millennial touch screen ovens with 4 trays.



Dimensional features

Dimensions (WxDxH mm)	850 x 1045 x 308
Weight (kg)	29

Electrical features

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 monodirectional

Functional features

Power	Electricity
Control panel	Oven controlled
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

Equipment

Cardboard box dimensions (WxDxH mm)	964 x 1134 x 349 mm*
Cable with Schuko plug	Single-phase [3G 1,5]-L=1600 mm
Filter	N° 1 labyrinth filter
Water pipe	
Chimney with conveyor, for pipe of Ø 120 mm	

* without chimney

MKKC 610

**Electric condensation hood
for 6 and 10 trays ovens with
touch screen, controlled by the oven**

Innovation, power and quality of the MILLENNIAL line to always have a perfectly ventilated kitchen. Discover MKKC610, the advanced fully automated hood, which is so easy to use that it is impossible to do without it. Available for touch screen ovens with 6 to 10 trays.



Dimensional features

Dimensions (WxDxH mm)	850 x 1045 x 308
Weight (kg)	29

Electrical features

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 monodirectional

Functional features

Power	Electricity
Control panel	Oven controlled
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

Equipment

Cardboard box dimensions (WxDxH mm)	964 x 1134 x 349 mm
Cable with Schuko plug	Single-phase [3G 1,5]-L=1600 mm
Filter	N° 1 labyrinth filter
Water pipe	
Chimney with conveyor, for pipe of Ø 120 mm	

* without chimney

MKKC 1620

Electric condensation hood for 16 and 20 trays ovens with touch screen, controlled by the oven

Everything is easier with the exclusive technology of the MILLENNIAL hoods. It's easy to ventilate the kitchen thanks to a power that has never been seen before. It's easy to respect the environment by consuming little energy. It's easy to operate the product because it's completely automatic.

For Millennial touch screen ovens with 16 to 20 trays.



Dimensional features

Dimensions (WxDxH mm)	930 x 1045 x 308
Weight (kg)	31,4

Electrical features

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 monodirectional

Functional features

Power	Electricity
Control panel	Oven controlled
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

Equipment

Cardboard box dimensions (WxDxH mm)	1044 x 1134 x 349 mm*
Cable with Schuko plug	Single-phase [3G 1,5]-L=1600 mm
Filter	N° 1 labyrinth filter
Water pipe	
Chimney with conveyor, for pipe of Ø 120 mm	

* without chimney

Tables and trolleys



MKTS 64

AISI 430 fixed table with supports, for ovens 4 - 6- 10 trays TS
for MKF 464 TS with overlapping ovens with tray supports MKSST 464;
for MKF 664 TS with overlapping oven MKST 664;
for MKF 1064 TS with overlapping ovens with tray supports MKS 64
850 x 787 x 770 mm
for mod: MKF 464 TS, MKF 464 G TS, MKF 664 TS,
MKF 664 G TS, MKF 1064 TS, MKF 1064 G TS

MKT 64 D

AISI 430 fixed table, for ovens 4 - 6- 10 trays TS (for overlapping ovens)
for MKF 464 TS with overlapping ovens with tray supports MKSST 464;
for MKF 664 TS with overlapping oven MKS 64;
for MKF 1064 TS with overlapping oven MKS 64
850 x 787 x 220 mm
for mod: MKF 464 TS, MKF 664 TS, MKF 1064 TS

EKCR 16 TC

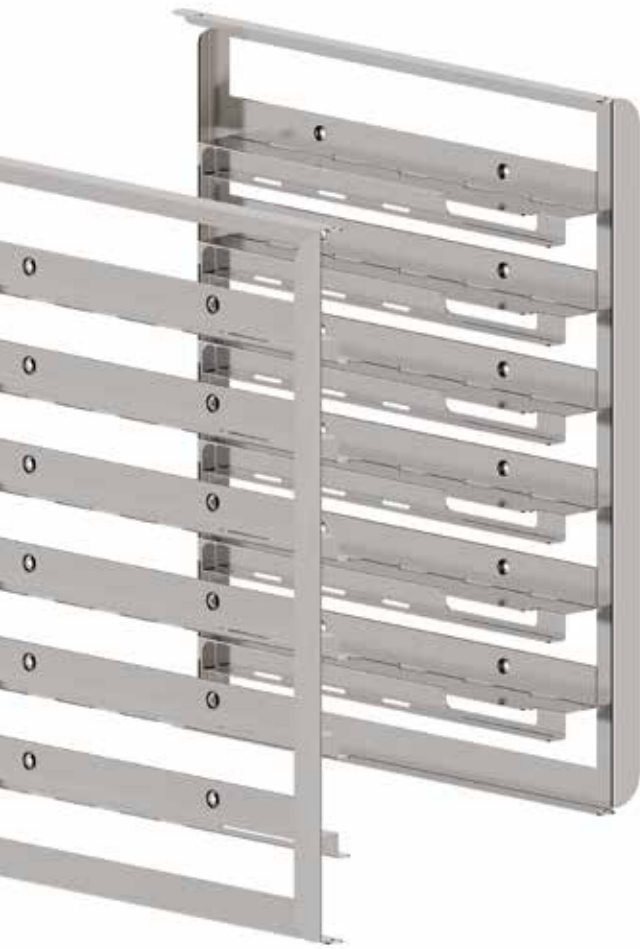
AISI 304 pull-out trolley with removable
handle and braked wheels, for 16 trays ovens
740 x 560 x 1704 mm
for mod: MKF 1664 TS, MKF 1664 G TS

EKCR 1664



Stainless steel tray transport trolley 600x400 mm
16 shelves service trolley - pitch distance 100 mm
not to insert in the cooking chamber
460 x 620 x 1800 mm

Optionals



EKKD

Spray kit with support and tube
for mod: all millennial ovens



MKSCMU

Multi-point core probe (3 point)
for mod: all millennial ovens



MKSCSV

Vacuum cooking core probe
for mod: all millennial ovens



MKSSC/A



Support for core probe
for mod: all millennial ovens



MKAF

Smoker
for mod: all millennial ovens



MKDET

Detergent and rinse aid
12 kg
for mod: all millennial ovens



KAF

Water softener LT.8
capacity: 1000 Lt/h
for mod: all millennial ovens



KTA/A



Filter head for water optimisation
for mod: all millennial ovens



KCA



Filter for water optimisation
for mod: all millennial ovens



MKKR

Set of wheels (2 rotating wheels with brake,
2 rotating wheels without brake) H110mm
for mod: MKTS 11, MKTS 11 C, MKTS 64



MKKPI



First installation kit for millennial range ovens
(no compact ovens)



MKS 64

AISI 430 kit for overlapping ovens H 55 mm
for overlapping MKF 464 TS with MKF 464 TS or with MKF 1064 TS;
for overlapping MKF 664 TS with MKF 664 TS or with MKT 64 D;
for overlapping MKF 1064 TS with MKLM 1064 or
MKT 64 D or with MKTS 64
for mod: MKF 464 TS, MKF 664 TS, MKF 1064 TS, MKF 1064 G TS



MKST 664

AISI 430 kit for overlapping ovens H 180 mm
for overlapping MKF 664 TS with MKLM 1064 or with MKTS 64
for mod: MKF 664 TS, MKF 664 G TS



MKSST 464

AISI 430 kit for overlapping ovens with trays supports,
capacity of 3 trays 600 x 400 mm
for overlapping MKF 464 TS with MKLM 1064 or
MKT 64 D or with MKTS 64
for mod: MKF 464 TS, MKF 464 G TS



MKSBX416



AISI 304 dual-support kit right/left
capacity 4 trays 600 x 400 mm or 1/1 GN
for mod: MKF 464 TS, MKF 464 G TS, MKF 416 TS



MKSBX616



AISI 304 dual-support kit right/left
capacity 6 trays 600 x 400 mm or 1/1 GN
for mod: MKF 664 TS, MKF 664 G TS, MKF 616 TS

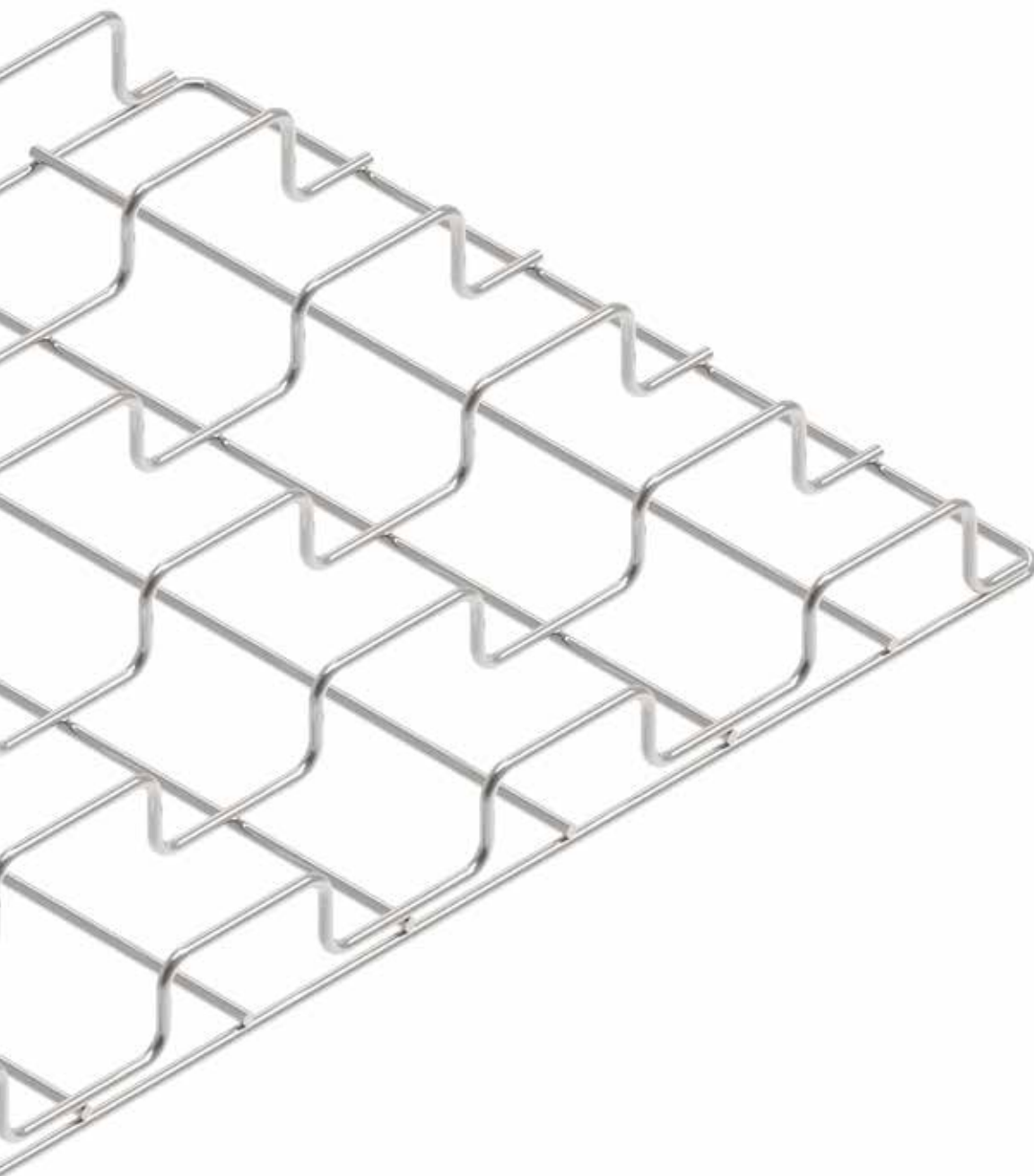


MKSBX1016

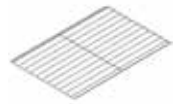


AISI 304 dual-support kit right/left
capacity 10 trays 600 x 400 mm or 1/1 GN
for mod: MKF 1064 TS, MKF 1064 G TS, MKF 1016 TS

Trays and grids



600 x 400



Trays and grids for 600 x 400 ovens

KT9P/A

Aluminium tray
(600 x 400 x 20 mm)
for mod: all millennial ovens 600 x 400 mm

KTF8P/A

Perforated aluminium tray
(600 x 400 x 20 mm)
for mod: all millennial ovens 600 x 400 mm

KTF8PT/A



Perforated aluminium tray **teflon coated**
(600 x 400 x 20 mm)
for mod: all millennial ovens 600 x 400 mm

KG9P

Chromed grid
(600 x 400 x 13 mm)
for mod: all millennial ovens 600 x 400 mm

KTF9P

5 lanes perforated and corrugated aluminium tray
(600 x 400 x 37 mm)
for mod: all millennial ovens 600 x 400 mm

KTF9PT



5 lanes perforated and corrugated
aluminium tray **teflon coated**
(600 x 400 x 37 mm)
for mod: all millennial ovens 600 x 400 mm

KG5CPX

5 lanes AISI 304 grid
(600 x 400 x 50 mm)
for mod: all millennial ovens 600 x 400 mm

KPP64



Uncoated food **aluminium** plate
(600 x 400 x 20 mm)
for mod: all millennial ovens 600 x 400 mm

EKT64RG



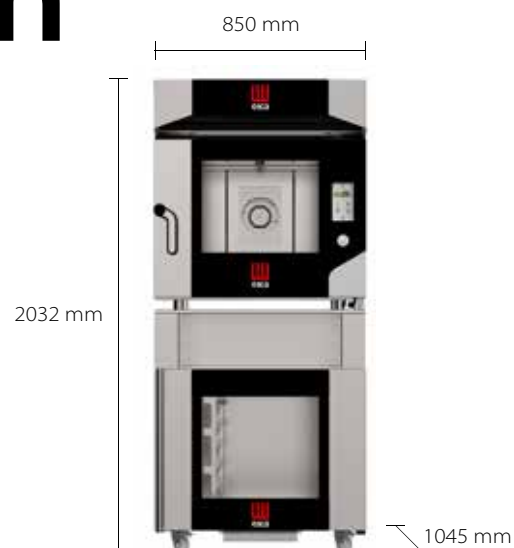
AISI 304 fat drip pan
(604,4 x 420 x 40,3)
for mod: MKF 464 TS, MKF 464 G TS, MKF 664 TS,
MKF 664 G TS, MKF 1064 TS, MKF 1064 G TS

KGP64/A



AISI 304 vertical **cooking** pan for **10 chicken**
(600 x 400 x 148,1 mm)
for mod: MKF 464 TS, MKF 464 G TS, MKF 664 TS,
MKF 664 G TS, MKF 1064 TS, MKF 1064 G TS

Modular design



MKLM 1064 + MKSST 464
+ MKF 464 TS + MKKC 4



* MKT 64 D + MKSST 464 + MKF 464 TS
+ MKS 64 + MKF 464 TS + MKKC 610

* MKT 64 D + MKS 64 + MKF 664 TS
+ MKS 64 + MKF 664 TS + MKKC 610

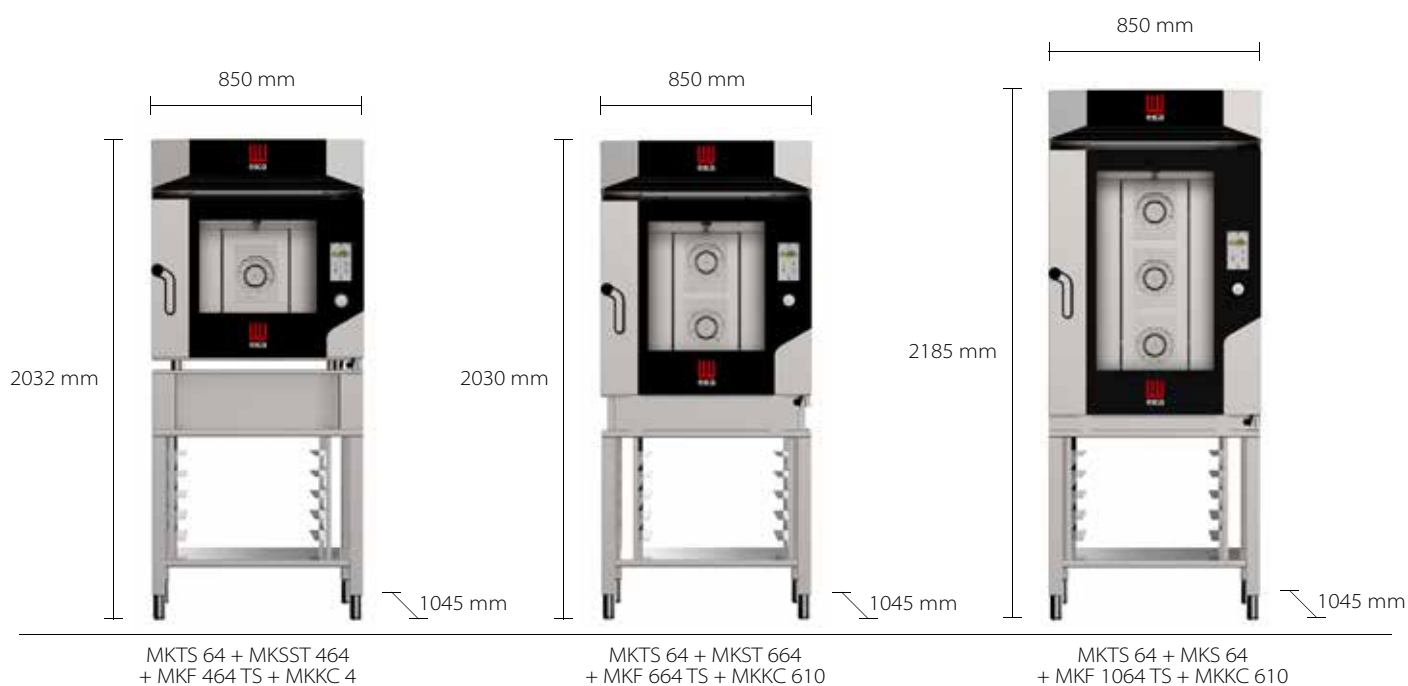
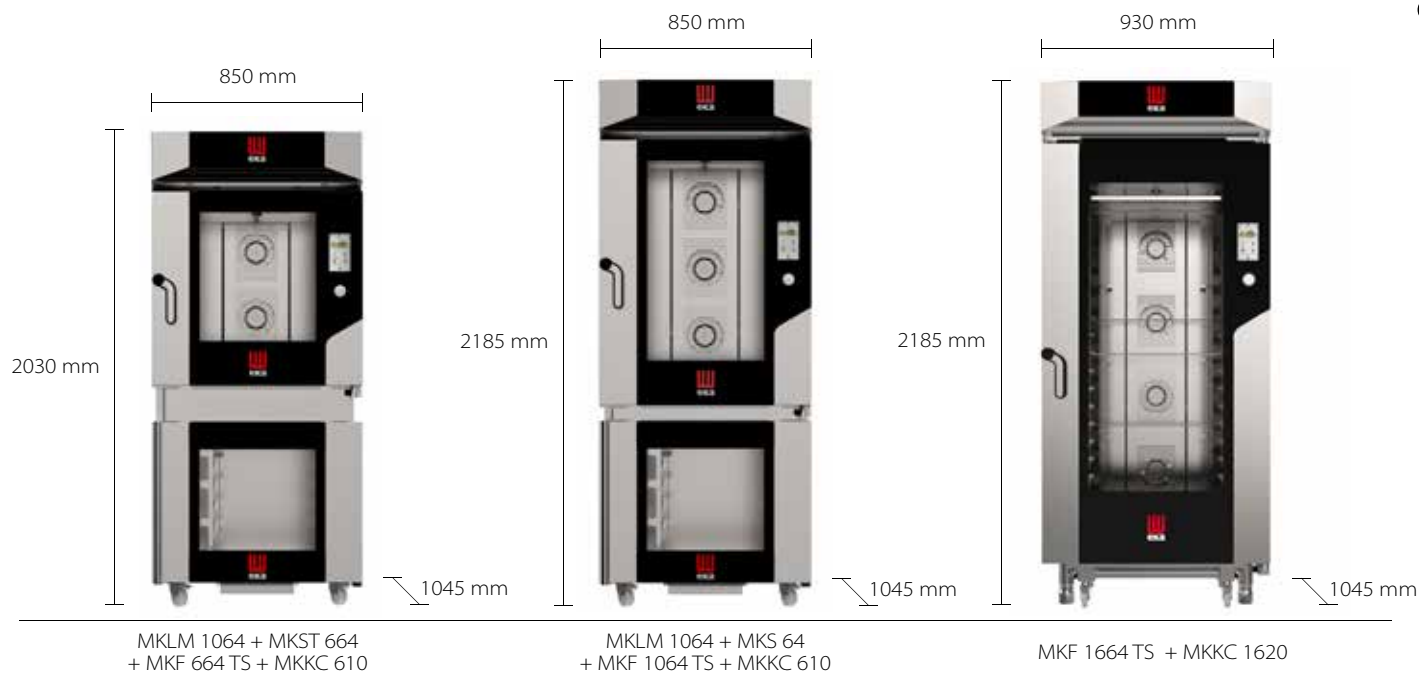
* MKT 64 D + MKS 64 + MKF 1064 TS
+ MKS 64 + MKF 464 TS + MKKC 610



MKLM 1064 + MKSST 464+ MKF 464 G TS

MKLM 1064 + MKST 664 + MKF 664 G TS

MKLM 1064 + MKS 64 + MKF 1064 G TS



* In case of overlap between two ovens the total depth of the column increases by 62 mm

General sales conditions



1. FINALIZATION OF THE AGREEMENTS: all the orders that the Purchaser shall send to the Vendor shall be understood to be finalized only when the Vendor has accepted them in writing, forwarding the Purchaser specific order confirmation.

2. PRICES: the deliveries will be made on the basis of the price lists in force at the time of Order Confirmation. The prices shall be understood to be net of taxes or dues of any kind, collection costs, interest, storage, transport, unloading, installation and assembly costs.

3. RESERVATION OF OWNERSHIP: in accordance with and for the purposes of Article 1523 of the Italian Civil Code, the goods supplied by the Vendor shall remain the property of the latter until the price has been paid in full. The Purchaser is prohibited from selling, lodging as security or freely loaning, leasing and/or moving from its warehouse the goods subject to reservation of ownership, goods which the Vendor may claim wherever they be found. The Purchaser is obliged to report any possible attachment or executive action concerning the goods, brought by third parties. The reservation of ownership also remains if the Purchaser is granted extensions to the payment terms originally agreed. In the event of termination of the contract due to breach by the Purchaser, the instalments paid over will be understood to be acquired by the Vendor by way of indemnity, subject in any event to the right of the latter to obtain compensation for additional damages suffered.

4. TRANSFER OF THE RISKS: as from the data of delivery to the carrier tasked with the transport activities, all the risks for the perishing and/or deterioration of the goods as well as any liability for damages to individuals and/or objects, will be exclusively the responsibility of the Purchaser.

5. DELIVERIES AND TRANSPORT: the deliveries will be carried out by the Vendor on a compatible basis with its purveying and transport possibilities. The possible delivery terms indicated below are merely indicative and non-binding for the Vendor. In no event will delays, interruptions, total or partial suspensions of the deliveries provide the Purchaser with the right to request the termination of the contract or compensation for any damages. Transport is at the diligence, liability and expense of the Purchaser.

6. PACKAGING: the packaging costs are payable by the Purchaser. Return packaging is not accepted.

7. PAYMENTS: in the absence of differing written terms, the payment of the price will have to take place at the time the Purchaser receives the Order Confirmation from the Vendor and in any event before the delivery of the goods. The same is applicable for all the costs encumbering the goods. For no reason and in no event may the Purchaser defer or suspend the payments beyond the agreed due dates. Invoices not challenged within eight days of their receipt, shall be understood to be definitively accepted. Irrespective of the form of payment agreed, the Purchaser is responsible for all the related costs and charges, as well as the risks of theft and/or loss of the documents during postal and/or bank circulation. The bills are accepted by the Vendor subject to usual reserve and do not represent novation of credit.

8. BREACHES OF CONTRACT: in all cases of delay of payment. The Vendor shall have the right – without formal intimation being necessary for this purpose – to the payment by the Purchaser of default interest as per Article 5 of Italian Legislative Decree No. 231/2002. The failure of the Purchaser to pay the balance or (in the event that payment in instalments is agreed) one or more instalments, will involve for said Purchaser the forfeiture of the benefit of the term, thereby permitting the Vendor: (i) to immediately exact the whole amount, (ii) to suspend the deliveries of the goods, even if invoiced, and (iii) to terminate, in full or in part, the contract, subject and without prejudice to the right to all other solutions offered by the law.

9. ESTABLISHED WARRANTY: with the exclusion of any additional warranty, the Seller will repair, at its sole discretion, only those parts of its products which prove vitiated by an original defect provided that, subject to revocation, the customer has reported the defect within 12 months from purchase and reported the defect within 8 (eight) days of the discovery, in writing enclosing a copy of the invoice, receipt or sales receipt proving the purchase.

As well as in the event that the customer is not able to produce the invoice, receipt or sales receipt proving the purchase or are not respected the terms outlined above, the guarantee is expressly excluded in the following cases:

- 1) Any failure or breakage of components caused by transport.
- 2) Damage caused by inadequate electrical, plumbing and gas installation than provided in the installation manual, or by an abnormal function of the same.
- 3) Damage resulting from incorrect installation of the product, or installation not in accordance with the requirements in the installation manual, and in particular damage due to failure of the chimneys and the discharges which this product is connected.
- 4) Product use for purposes other than those it is intended for, as specified and resulting from the technical documentation released by Tecnoeka.
- 5) Damage caused by use of the Product not in accordance with instructions contained in the user and maintenance manual.
- 6) Product tampering.
- 7) Adjustment Operations, maintenance and repair of the product performed by unqualified personnel.
- 8) Use of non-original or not authorized parts by Tecnoeka.
- 9) Damage or defect caused by negligent and / or reckless of the product, or in contrast with the instructions prescribed by the instruction and maintenance manual.
- 10) Damage caused by a fire or other natural events and in any case any damage by accident or addicted to any cause not dependent on the manufacturer.
- 11) Damage to parts subject to normal wear that need to be replaced periodically.

Also excluded from the guarantee: the painted or enameled parts, knobs, handles, mobile or removable plastic parts, light bulbs, glass parts, seals, electronic parts, and all the possible accessories, transport costs from the based consumer, the end user and / or purchaser to the seat of Tecnoeka Ltd. and vice versa. The warranty doesn't include also the oven's replacement costs and the related installation costs. The warranty excludes products purchased as used or purchased from third parties not connected or authorized by Tecnoeka.

TECNOEKA SRL is not responsible for damages, direct or indirect, caused by the product failure, or following to the forced suspension of use of the same.

Warranty repairs do not result in the extension or renewal thereof.

Parts replaced under warranty are in turn a guarantee of 6 months from the date of shipment, attested by a movement document issued by Tecnoeka. Nobody is authorized to modify the terms and conditions of guarantee or to release other verbal or written.

10. AVAILABILITY AND SUPPLY OF SPARE PARTS: Tecnoeka Srl guarantees the supply of spare parts for a period not exceeding 24 months from the invoice date of the appliance purchased. After that date, availability of spare parts cannot be guaranteed.

11. APPLICABLE LAWS AND COURT OF COMPETENT JURISDICTION: the supply relationships will be regulated by Italian law, with the express exclusion of the international law norms and the Vienna Convention on the International Sales of Movable Assets dated 11 April 1980. Any disputes will fall under the exclusive jurisdiction of the Padua Court.



M I L L E N N I A L
THE FUTURE, NOW.



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