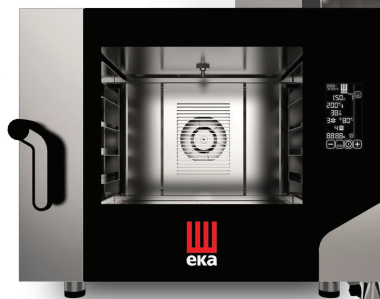




MILLENNIAL
TOUCH SCREEN

MILLENNIAL
BLACK MASK



MILLENNIAL
SMART



MILLENNIAL
DECK



MILLENNIAL

Bakery & Pastry

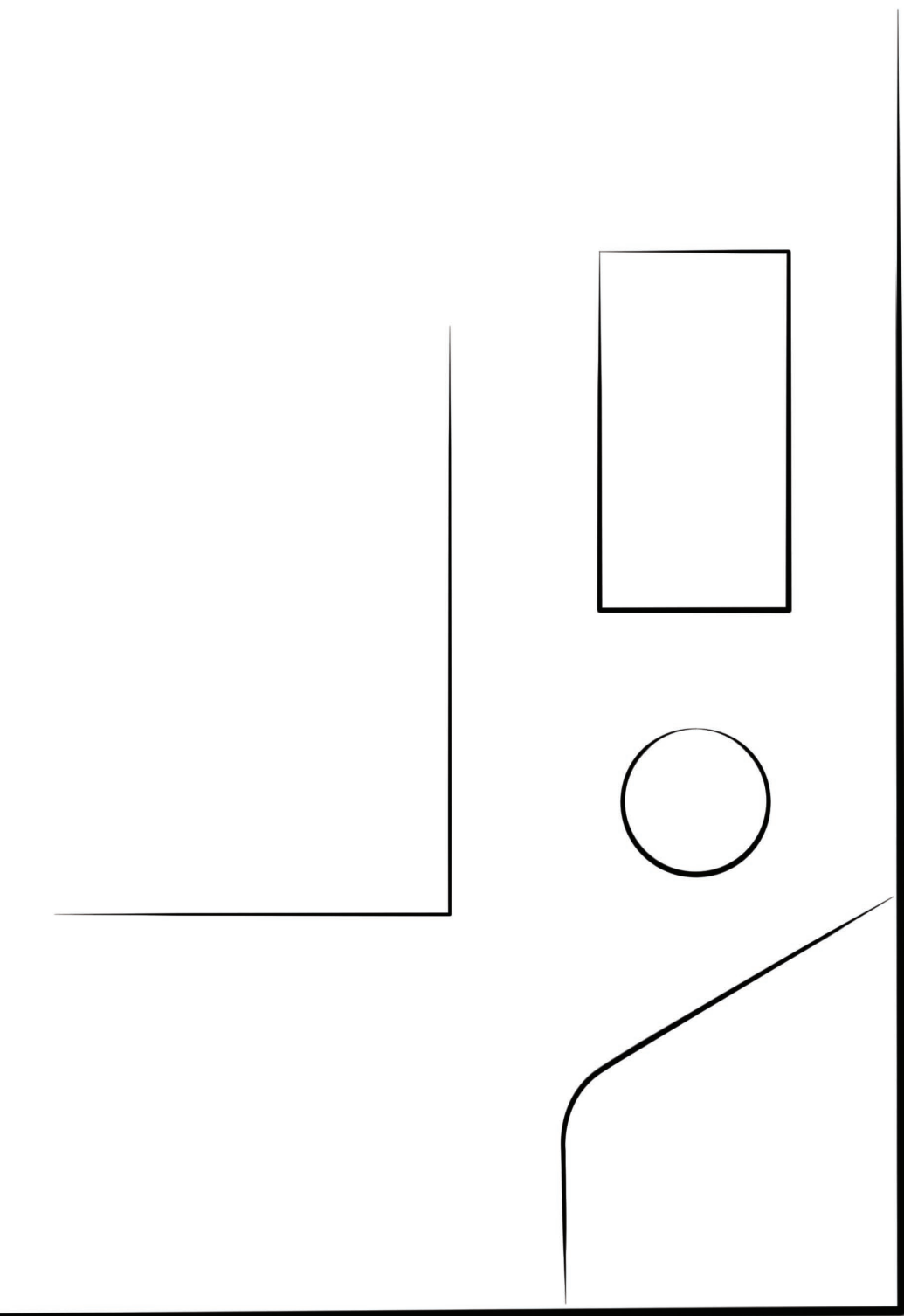


A Millennial world

Inovasi bukan diciptakan hanya untuk mereka yang membuatnya, tapi untuk mereka yang menggunakannya. Inovasi adalah milik manusia dan zamannya. Itulah alasan kami mendedikasikan lini oven paling canggih kami kepada generasi yang telah menginspirasi: generasi millennial. Generasi yang setiap hari menulis kisahnya sendiri, menguasai berbagai inovasi teknologi paling luar biasa yang pernah diciptakan manusia. Generasi yang selalu memikirkan masa depan, menghadirkan perbaikan terus-menerus dengan ambisi, keberanian, dan daya saing. Generasi yang mampu mengambil inspirasi dari dunia sekitarnya untuk mengubah kebutuhan menjadi solusi, dan menjadikan visi sebagai kenyataan. Sama seperti oven MILLENNIAL. Serbaguna dan siap menghadapi setiap tantangan. Untuk mengasah keterampilan Anda dan merevolusi setiap peluang yang ada di depan.

A Millennial world

Innovation is not made for those who creates it, but for those who use it. It belongs to people and the times we live. For this reason we have decided to dedicate our most advanced oven range, to the generation that inspired it: the millennials. A generation who writes its own history every day, by mastering the most incredible technological innovations that man has conceived. A generation who wonders about the future, offering continuous improvements with ambition, initiative and competitiveness. A generation that is inspired by the surrounding world to turn a need into a solution, a vision into a reality. Just like the MILLENNIAL ovens. Versatile and equipped to face every challenge. To enhance your skills and to revolutionize your horizons.



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

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About Tecnoeka



Masa Depan Dimulai Sejak 1978

Kami lahir pada tahun 1978 untuk membawa ide-ide kuat dan inovatif, yang dari situlah hari demi hari kami membangun keunikan kami.
Baja adalah bahan utama kami.
Unsur yang kami gunakan untuk menciptakan mesin dengan hati dan jiwa.
Karena di balik setiap oven, selalu ada sebuah tim manusia. Pria dan wanita yang menyatukan kemampuan dan passion mereka untuk mengembangkan solusi paling maju dan mencapai tujuan paling ambisius.
Inovasi teknologi adalah tanda tangan kami.
Kami hanya menghadirkan teknologi dengan performa terbaik berkat pengetahuan teknik yang paling mutakhir.
Kami terus melampaui batas, menciptakan oven profesional melalui proses yang modern, bertanggung jawab, dan efisien.
Desain Italia adalah kebanggaan kami.
Kami percaya pada kreativitas, kualitas, dan keandalan khas Italia.
Kami menggabungkan riset estetika dengan fungsionalitas baik dalam produk kami maupun dalam kantor pusat kami, yang dibangun dengan konsep arsitektur, teknologi, dan kepedulian terhadap lingkungan.
Kepuasan para profesional di dunia kuliner adalah tujuan kami, yang selalu kami kejar dengan komitmen penuh dan kebanggaan besar.
Sebuah sikap yang memungkinkan kami menampilkan keahlian teknik Italia di lebih dari 100 negara di seluruh dunia, menembus batas baru setiap harinya berkat nama, sejarah, dan visi kami dalam dunia kuliner profesional.

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



Ada tantangan yang mendorongmu melampaui batas dari apa yang sudah dikenal, dan melampaui batas terkadang bisa terasa menakutkan. Tapi tidak bagi kami.

Keberanian dan passion adalah tanda tangan yang kami letakkan di setiap proyek. Sebuah tanda tangan yang terukir jelas pada baja di lini MILLENNIAL. Kami bangga mempersembahkan generasi baru oven yang dirancang untuk memuaskan dan menginspirasi para profesional kuliner dalam aktivitas sehari-hari mereka. Dengan MILLENNIAL, kualitas konstruksi bertemu dengan masa depan kuliner, melahirkan sesuatu yang belum pernah terlihat sebelumnya.

MILLENNIAL adalah **teknologi**, adalah **desain**, adalah **kemudahan** penggunaan.

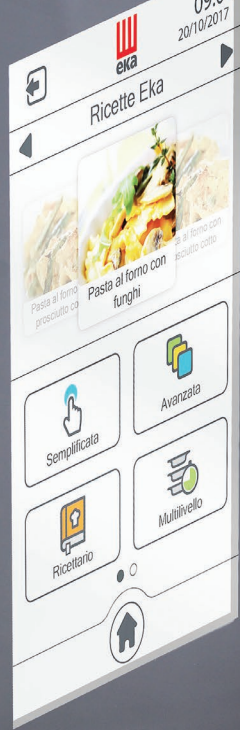
MILLENNIAL adalah perbedaan antara mereka yang sekadar berbicara tentang kualitas dan mereka yang benar-benar memahami arti terdalam dari kata itu. Perbedaan antara mereka yang selalu berjalan di jalur yang sama dan mereka yang, seperti kami, membawa inovasi ke dapur di seluruh dunia melalui keberanian ide.

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.



Ogni codice ti racconta una storia

Each code tells you a story

MKF 6 11 V C TS P

Famiglia Family

E Evolution Next
M Millennial

Marchio Brand

K Eka

Prodotto Product

F forno/oven
FD forno deck/deck oven
C cucina/cooker
P piano di cottura da appoggio
counterop cooking plan
KC cappa a condensazione/condensation hood
LM lievitatore e mantenitore/proofer and holding cabinet
L lievitatore/proofer
M mantenitore/ holding cabinet
CR carrello/trolley
T tavolo/table
TS tavolo con supporti/table with supports
TR tavolo con ruote/table with wheels
TRS tavolo con ruote e supporti/table with wheels and supports
TSD tavolo con supporti deck/table with supports deck
TPL tavolo polli/closet
S kit sovrapposizione forni/kit for overlapping ovens
ST kit sovrapposizione tavoli/kit overlapping tables
SST kit sovrapposizione forni con supporti teglie
kit for overlapping ovens with trays supports
SCMU/A sonda al cuore multipunto/multi-point core probe
SCMO sonda al cuore monopunto/single-point core probe
SCSV sonda al cuore sottovuoto/vacuum cooking core probe
SSC/A supporto sonda al cuore/support for core probe
AF affumicatore/smoker
CG concentratore grasso/fat concentrator
FCA filtro carboni attivi/activated carbon filter
RCA ricarica carboni attivi/activated carbon
BZ buzzer
WT sistema di lavaggio automatico/automatic washing system
DET detergente e brillantante LT. 10/detergent and rinse aid LT. 10
DETS detergente e brillantante LT. 5/detergent and rinse aid LT. 5
KR kit ruote/set of whells
KD kit doccia/spray kit
CA cartuccia filtrante per trattamento acqua potabile
filter for water optimisation
KPI kit prima installazione TS/first installation kit TS
KPIC kit prima installazione TS (compact)
first installation kit (compact)
KPI-BMS kit prima installazione BM e S/first installation kit BM and S
KPIC-BM kit prima installazione BM (compact)
first installation kit BM (compact)
CKIT kit cappa Millennial BM e TS
Millennial condensation hood kit BM e TS
CSKIT kit cappa Millennial S/Millennial condensation hood kit S
EKA CLOUD Connessione al portale Eka Cloud
Connection to the Eka Cloud

Caratteristiche Linea Line Features

P pratico/practical

Linea Line

S smart
BM black mask
TS touch screen

Linea forno Oven line

C compact
(larghezza 500 mm)
(width 500 mm)

Caratteristiche Features

D double
(per sovrapposizione forni)
(for overlapping ovens)
V boiler
G gas
2 con 2 motori
with 2 motors
U umidificazione a pulsante
humidification by a button
UD vapore diretto
direct steam
.3 aumento di potenza
power increasing
GRILL resistenza grill
grill heating element
M multifunzione
multifunction
AL apertura laterale
side opening
R ruote
wheels
IX acciaio
stainless steel
N Next
NT Next Touch

Tipologia di teglia Tray dimension

11 1/1 GN
12 1/2 GN (325 x 265 mm)
21 2/1 GN
23 2/3 GN (354 x 325 mm)
23 429 x 345 mm (EKF 423 N)
64 600 x 400 mm

Dimensioni esterne External dimensions

96 900 x 600 mm
(cucine/cookers)

Numero teglie Number of trays

3 tre teglie/three trays
4 quattro teglie/four trays
5 cinque teglie/five trays
6 sei teglie/six trays
7 sette teglie/seven trays
10 dieci teglie/ten trays
11 undici teglie/eleven trays
12 dodici teglie/twelve trays
16 sedici teglie/sixteen trays
20 venti teglie/twenty trays
1T uno teglia deck/one tray deck
2T due teglie deck/two trays deck

Design



Desain minimalis dan elegan untuk sebuah oven profesional yang menggabungkan fungsionalitas dan inovasi teknologi, selalu berorientasi pada kualitas kerja terbaik di dapur.

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.

Eka Cloud



EKA CLOUD, portal terbaru dari Tecnoeka yang memungkinkan Anda memantau semua oven MILLENNIAL TOUCH SCREEN. Anda dapat memantau:

EKA CLOUD, the new Tecnoeka portal that allows you to monitor all your MILLENNIAL TOUCH SCREEN ovens. You can monitor:

Forni connessi Connected ovens	Illimitati Unlimited
Stato del forno Oven Status	Si Yes
Stato porta Port Status	Porta aperta o chiusa Open or closed door
Parametri impostati Set parameters	Si Yes
Parametri grafici Graphics parameters	Si Yes
Temperatura del forno Oven Temperature	Si Yes
Temperatura della sonda al cuore Core probe temperature	Si Yes
Ricetta in uso Recipe in use	Si Yes
Dati HACCP HACCP data	Si Yes
Aggiornamenti Firmware Firmware updates	Si Yes
Data ultima connessione a internet Date of last internet connection	Si Yes
Allarmi e avvisi Alarm and warnings	Si Yes
Pannello di controllo Control panel	Si Yes
Storico allarmi e avvisi Alarm and warnings history	Si Yes
Lingua Language	Italiano - Inglese Italian - English
Video - Video tutorial Video and tutorials	Si Yes
Documentazione prodotto Product documentation	Scheda tecnica, manuale d'uso, esploso Product sheet, instruction manual, exploded view

Eka Warranty



Garansi 36 bulan untuk oven TOUCH SCREEN dan BLACK MASK dengan sistem pencucian
36 months warranty for TOUCH SCREEN e BLACK MASK ovens with washing

EKA WARRANTY PLATINUM

n° 1	ACCOUNT EKA CLOUD
n° 1	CARTUCCIA - FILTER (MKCA)
n° 1	KIT PRIMA INSTALLAZIONE FIRST INSTALLATION KIT (MKKPI)
n° 3	DETERGENTE - DETERGENT (MKDET)



Garansi 36 bulan untuk oven BLACK MASK tanpa sistem pencucian
36 months warranty for BLACK MASK ovens without washing



EKA WARRANTY GOLD

ACCOUNT EKA CLOUD	n° 1
CARTUCCIA - FILTER (MKCA)	n° 1
KIT PRIMA INSTALLAZIONE FIRST INSTALLATION KIT (MKKPI)	n° 1

Airflowlogic™





Airflowlogic™ by Tecnoeka adalah inovasi teknologi berpaten yang, berkat desain ulang total pada pelindung kipas dan studi mendalam mengenai sirkulasi udara di dalam oven, memungkinkan tercapainya hasil panggang yang seragam di seluruh area oven. Dengan Airflowlogic™, keseragaman memasak kini menjadi jaminan bagi semua yang memilih keunggulan, bagi semua yang memilih Millennial.

Saluran hisap udara
Inlet ductwork

Geometri baru yang menggabungkan estetika dan fungsionalitas

New geometry which combines aesthetics and functionality

Ventilasi seragam di dalam ruang pemanggangan
Uniform airflow into the cooking chamber

Konfigurasi saluran hisap dengan jarak tetap maupun variabel untuk mengoptimalkan aliran udara di dalam ruang oven

Different sizes of inlet ductworks in order to optimize the air intake into the cooking chamber

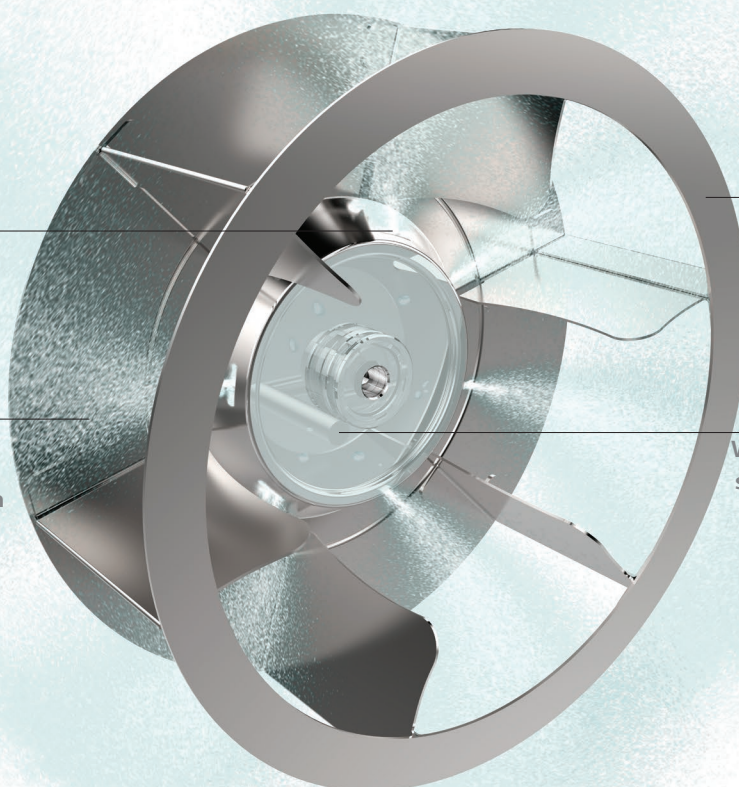
Airflowlogic™ by Tecnoeka is the patented technological innovation that, thanks to a completely redesigned fan guard and a deep study of the air recirculation inside the oven, allows the achievement of optimal cooking uniformity in all the areas of the oven. Thanks to Airflowlogic™, uniformity becomes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

Humilogic™





Tecnoeka mempersembahkan Humilogic™, sistem baru berpaten dengan penyemprotan air langsung di bagian belakang kipas yang menjamin tercapainya tingkat kelembapan tinggi di ruang pemanggangan untuk menghasilkan pengukusan berkualitas serta pengurangan konsumsi yang signifikan. Humilogic™, di mana uap bertemu dengan rasa, menyatu dalam bentuk makanan, dan memperkuat keharuman aromanya. Humilogic™, keunggulan di dapur, untuk semua orang yang memilih Millennial.



Lubang untuk keluarnya air

Water output nozzles

Pemecahan air menjadi mikro partikel melalui benturan dengan bilah kipas

Water contact with in-movement fan blades generates drops nebulization

Uap dihasilkan dari kontak partikel air dengan panas dari elemen pemanas

Steam generated by the contact of the water particles with the heating elements surface

Gerakan sentrifugal kipas yang memungkinkan distribusi air secara merata

The centrifugal movement of the fan allows the uniform water micro-particles distribution

Penyemprotan air untuk humidifikasi dari bagian belakang kipas

Water is introduced to the rear side of the fan to humidify the cooking chamber

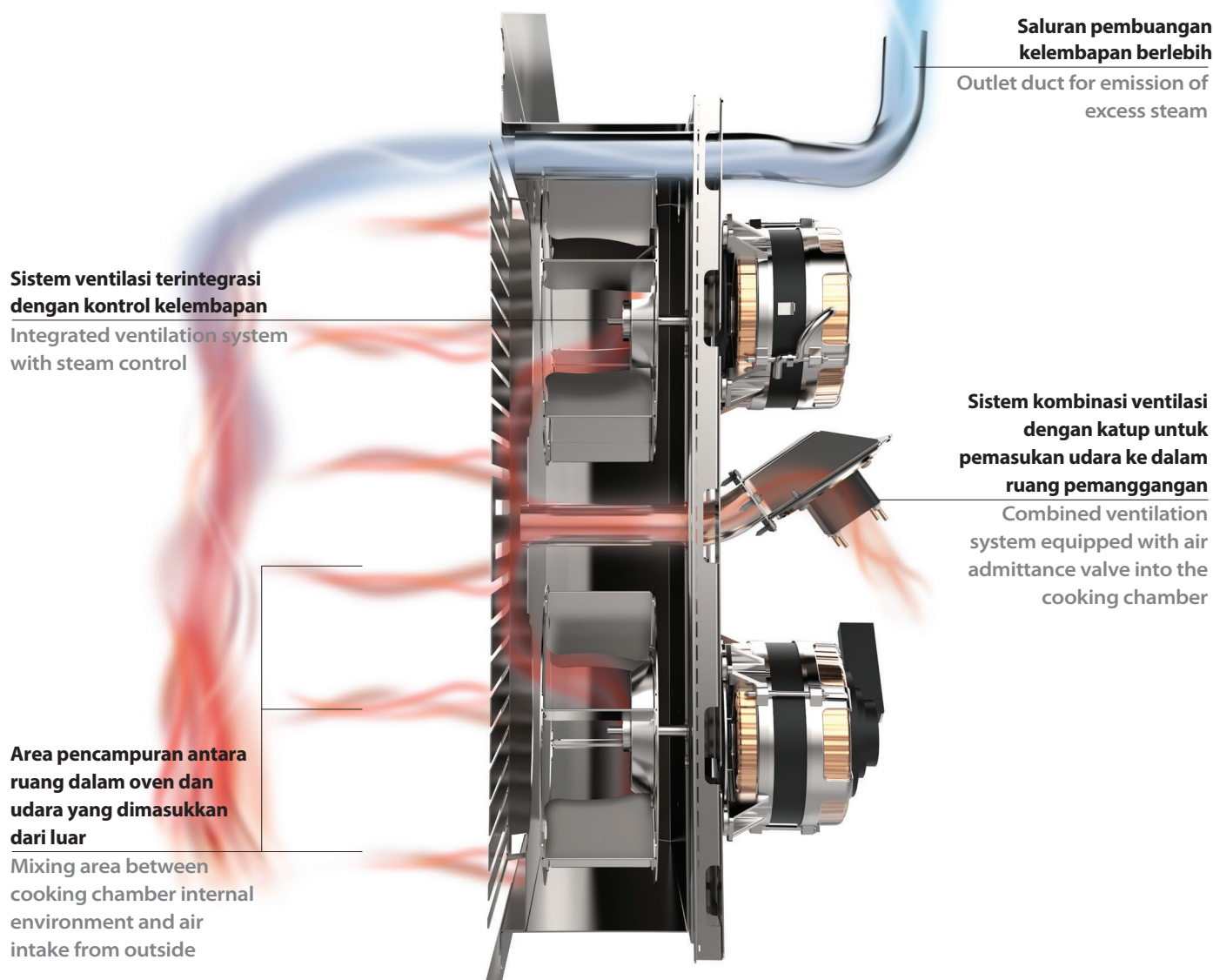
Tecnoeka presents Humilogic™, a new-patented system with humidification on the rear that ensures high levels of moisture in the cooking chamber for quality steam cooking and a significant reduction of consumption. Humilogic™, where steam meets flavour and blends in the food thus exalting the fragrance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

Drylogic™





Dengan sistem pengeringan ruang pemanggangan Drylogic™ yang dipatenkan oleh Tecnoeka, Anda akan mendapatkan hasil masakan yang sempurna. Teknologi Drylogic™ bekerja dengan cara memasukkan udara dari lingkungan luar ke dalam oven untuk mengurangi kelembapan yang ada di dalam ruang pemanggangan. Melalui pengendalian parameter khusus yang telah ditentukan, lini Millennial memiliki kendali penuh dalam manajemen kelembapan.



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 control of specific predefined parameters, the Millennial line has full control over managing moisture in the cooking chamber.

Sistem Pencucian

Washing system

4

Sistem pencucian:
L1 ECO, L2 NORMAL, L3
INTENSIF, R BILAS
Washing systems
L1 ECO, L2 NORMAL,
L3 INTENSIVE, R RINSE

Deterjen dan pengilap digabung
dalam satu produk
Detergent and rinse aid
combined in a single product



- 30%

Konsumsi air lebih hemat
Water consumption

Sistem pencucian baru sebagai standar
lebih ringkas, konsumsi lebih sedikit, dan efisiensi lebih tinggi

New washing system included,
less bulky, less consumptions and more efficiency

Plus

MILLENNIAL

TOUCH SCREEN



30-270 °C

Forni elettrici - Electric ovens

30-260 °C

Forni a gas - Gas ovens

Gestione della temperatura

Temperature management

5

Regolazioni della velocità di ventilazione

Speed fan regulations

Aggiornamento del firmware del forno

Oven firmware update

Gestione programma HACCP

HACCP data management

Software per gestione dell'umidità

Moisture Management Software

Gestione cotture sottovuoto e DELTA T

Vacuum cooking management and DELTA T

Cottura semi statica

Semi static cooking mode

Aggiornamento della documentazione

tecnica e dei manuali

presenti nel forno

Updating of technical documentation and

user manuals in the oven



10

Fasi per ogni ciclo di cottura

Steps for each cooking cycle

Aggiornamento dei ricettari

Recipes update

Modalità di cottura multilivello
che permette di cucinare assieme pietanze
con lo stesso grado di umidificazione e di
temperatura, ma diverso tempo di cottura

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

**Gestione a 360° delle funzioni,
forno collegabile in rete attraverso connessione Wi-Fi**
360 ° management of functions,
oven connectable via Wi-Fi connection

MILLENNIAL

TOUCH SCREEN

NEW

Wi-Fi di serie
Wi-Fi as standard



- Pannello TFT 7" capacitivo a colori 800x480 touch screen
 - Manopola con funzione scroll e push
- Tre brevetti: **Airflowlogic™**, **Humilogic™**, **Drylogic™**
 - Lavaggio automatico integrato
 - Sonda al cuore multipunto di serie
 - Temperatura forni elettrici da 30 a 270 °C
 - forni gas da 30 a 260 °C
 - 10 fasi di cottura programmabili
 - Vapore diretto con regolazione automatica attraverso selettore touch screen (10 steps)
 - Preriscaldamento
 - Mantenimento
 - Raffreddamento rapido
 - Camera di cottura in AISI 304
 - Vetro porta ispezionabile
 - Protezione acqua: IPX3, IPX4, IPX5
 - Presa USB
 - Sistema per HACCP
 - Vaschetta raccogli condensa con scarico su porta
 - Cerniera con bloccoporta per aperture regolate a 60°, 90°, 120°, 180°
 - Partenza ritardata programmabile fino a 24 h
- Possibilità di comandare cappa, lievitatore e mantenedor
 - Gestione rapida delle ricette di utilizzo più frequenti
 - Ricette programmabili: 500
 - 42 lingue
 - Piedini regolabili
- TFT 7" capacitive 800x480 color touch screen panel
 - Knob with scroll and push function
- Three patents: **Airflowlogic™**, **Humilogic™**, **Drylogic™**
 - Automatic washing system integrated
 - Multipoint core probe
 - Temperature of electric ovens from 30 to 270 °C
 - gas ovens from 30 to 260 °C
 - 10 programmable cooking phases
 - Direct steam controlled by touch screen (10 steps)
 - Preheating
 - Holding
 - Cooldown
 - Cooking chamber in AISI 304
 - Inspectionable door glass
 - Protection against water: IPX3, IPX4, IPX5
 - USB socket
 - HACCP system
 - Condensate collection bowl, with drain on door
 - Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°
 - Delayed start programmable up to 24 h
- Possibility to drive condensation hood and holding cabinet
 - Favorite recipes quick settings
 - Programmable recipes: 500
 - 42 languages
 - Adjustable feet

Pannello **TOUCH SCREEN**

TOUCH SCREEN panel

- 1 Ora e data - Time and date
- 2 Lista ricette - Recipes list
- 3 Cottura semplificata - Simplified cooking
- 4 Cottura avanzata - Expert cooking
- 5 Ricettario - Recipe book
- 6 Cottura multilivello - Multi-level cooking
- 7 Home
- 8 Accessori - Accessories
- 9 Raffreddamento rapido - Cooldown
- 10 Impostazioni - Settings
- 11 Servizio tecnico - After sales service



MILLENNIAL

BLACK MASK

NEW

Wi-Fi di serie
Wi-Fi as standard

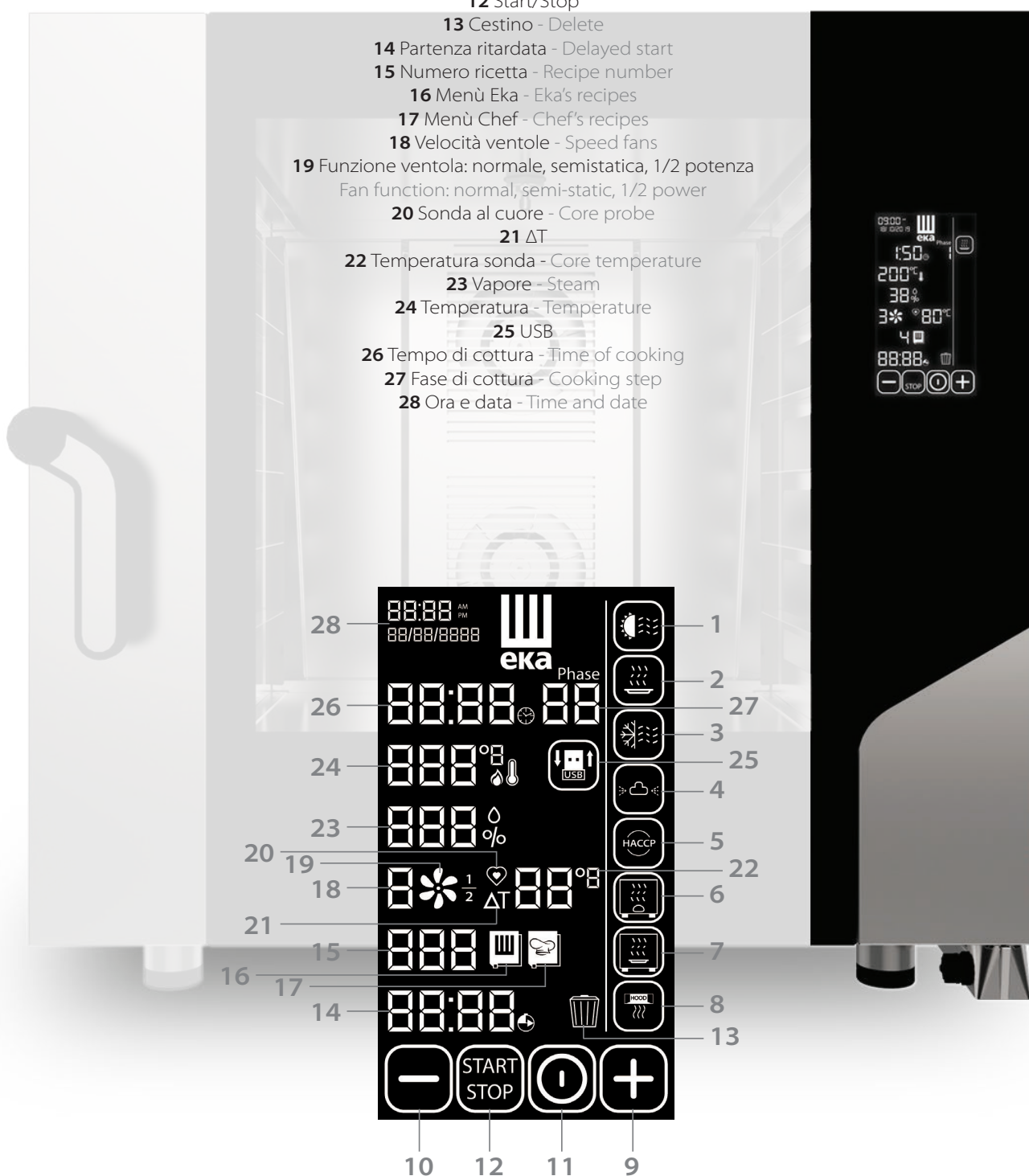


- Pannello 7" black mask electronic control
 - Due brevetti: **Airflowlogic™, Humilogic™**
 - Semplicità d' utilizzo
 - Temperatura forni elettrici da 30 a 270 °C
forni gas da 30 a 260 °C
 - 10 fasi di cottura programmabili
 - Vapore diretto con regolazione attraverso
selettore pannello black mask (10 steps)
 - Preriscaldamento
 - Mantenimento
 - Raffreddamento rapido
 - Camera di cottura in AISI 304
 - Vetro porta ispezionabile
 - Protezione acqua: IPX3, IPX4
 - Presa USB
 - Sistema per HACCP
 - Predisposizione sonda al cuore
 - Predisposizione al lavaggio automatico
 - Vaschetta raccogli condensa con scarico su porta
 - Cerniera con blocco porta per aperture
regolate a 60°, 90°, 120°, 180°
 - Partenza ritardata programmabile fino a 24 h
 - Possibilità di comandare cappa, lievatore e mantenedor
 - Ricette programmabili: 100
 - Piedini regolabili
-
- 7 " Black mask electronic control panel
 - Two patents: Airflowlogic™, Humilogic™
 - Easy to use
 - Temperature of electric ovens from 30 to 270 °C
gas ovens from 30 to 260 °C
 - 10 programmable cooking phases
 - Direct steam controlled
by black mask panel (10 steps)
 - Preheating
 - Holding
 - Cooldown
 - Cooking chamber in AISI 304
 - Inspectionable door glass
 - Protection against water: IPX3, IPX4
 - USB socket
 - HACCP system
 - Core probe predisposition
 - Automatic washing system predisposition
 - Condensate collection bowl, with drain on door
 - Hinge with door locking for openings
adjusted at 60°, 90°, 120°, 180°
 - Delayed start programmable up to 24 h
 - Possibility to command the holding cabinet
 - Programmable recipes: 100
 - Adjustable feet

Pannello **BLACK MASK**

BLACK MASK panel

- 1 Preriscaldamento - Preheating
- 2 Mantenimento - Holding
- 3 Raffreddamento rapido - Cooldown
- 4 Sistema di lavaggio - Washing system
- 5 H.A.C.C.P.
- 6 Lievitatore - Proofer
- 7 Manteneritore - Holding cabinet
- 8 Allarme cappa - Condensation hood alarm
- 9 Più - Plus
- 10 Meno - Less
- 11 ON/OFF
- 12 Start/Stop
- 13 Cestino - Delete
- 14 Partenza ritardata - Delayed start
- 15 Numero ricetta - Recipe number
- 16 Menù Eka - Eka's recipes
- 17 Menù Chef - Chef's recipes
- 18 Velocità ventole - Speed fans
- 19 Funzione ventola: normale, semistatica, 1/2 potenza
Fan function: normal, semi-static, 1/2 power
- 20 Sonda al cuore - Core probe
- 21 ΔT
- 22 Temperatura sonda - Core temperature
- 23 Vapore - Steam
- 24 Temperatura - Temperature
- 25 USB
- 26 Tempo di cottura - Time of cooking
- 27 Fase di cottura - Cooking step
- 28 Ora e data - Time and date



MILLENNIAL SMART



- Pannello elettromeccanico
- Semplicità d' utilizzo
- Timer per cottura da 10 a 120 minuti / infinito
- Temperatura forni elettrici da 100 a 270 °C
- forni gas da 100 a 260 °C
- Vapore diretto con regolazione attraverso selettore a manopola (5 steps)
- Camera di cottura in AISI 304
- Vetro porta ispezionabile
- Protezione acqua: IPX3, IPX4
- Predisposizione al lavaggio manuale
- Certificazione CB
- Vaschetta raccogli condensa con scarico su porta
- Cerniera con bloccoporta per aperture regolate a 60°, 90°, 120°, 180°
- Piedini regolabili

- Electromechanic panel
- Easy to use
- Timer for cooking from 10 to 120 minutes / infinity
- Temperature of electric ovens from 100 to 270 °C
- gas ovens from 100 to 260 °C
- Direct steam controlled by knob (5 steps)
- Cooking chamber in AISI 304
- Inspectable door glass
- Protection against water: IPX3, IPX4
- Manual washing predisposition
- CB certification
- Condensate collection bowl, with drain on door
- Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°
- Adjustable feet

Pannello **SMART**

SMART panel

- 1 Tempo - Time
- 2 Temperatura - Temperature
- 3 Vapore - Steam







MILLENNIAL **Bakery & Pastry**



MKF 464

Forno combinato convezione
vapore 4 teglie 600 x 400 mm
Combi oven 4 trays 600 x 400 mm

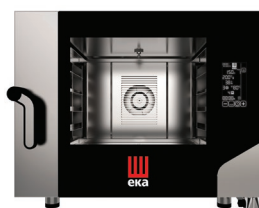
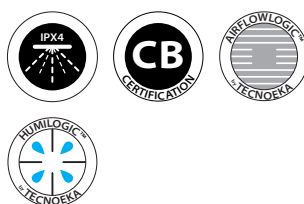
SMART

MKF 464 S



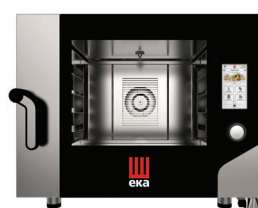
BLACK MASK

MKF 464 BM



TOUCH SCREEN

MKF 464 TS



Alimentazione
Power

Elettrico
Electricity ⚡

Elettrico
Electricity ⚡

Elettrico
Electricity ⚡

Numero pasti
Number of meals

72 - 120

72 - 120

72 - 120

Numero teglie
Number of trays

4

4

4

Dimensioni teglia
Tray dimension

600 x 400 mm

600 x 400 mm

600 x 400 mm

Passo guide
Rack rails distance

80 mm

80 mm

80 mm

Temperatura
Temperature

100 - 270 °C

30 - 270 °C

30 - 270 °C

Potenza - Portata termica
Power supp.- Thermal supp.

7,8 kW

7,8 kW

7,8 kW

Voltaggio
Voltage

AC 380/400 3N

AC 380/400 3N

AC 380/400 3N

Frequenza
Frequency

50 Hz (60 su richiesta)
50 Hz (60 on demand)

50/60 Hz

50/60 Hz

Pannello comandi
Control panel

Elettromeccanico
Electromechanic

Black mask
electronic control

Touch screen

N. Programmi
N. programs

/

100

500

Lavaggio automatico
Automatic washing

/

Su richiesta
On demand

Incluso
Included

Sonda al cuore
Core probe

/

Su richiesta
On demand

Inclusa MKSCMU/A
Included MKSCMU/A

Dimensioni (LxPxH)
Dimensions (WxDxH)

850 x 1044 x 700 mm

850 x 1035 x 700 mm

850 x 1035 x 700 mm

Peso
Weight

92,4 kg

92,4 kg

92,4 kg

TOUCH SCREEN

SMART

BLACK MASK

TOUCH SCREEN

MKF 4642 TS



Con 2 motori
With 2 motors



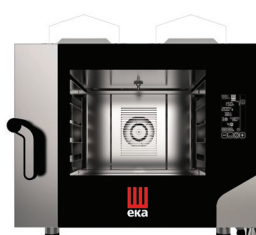
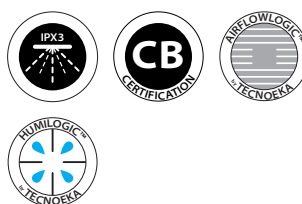
Elettrico
Electricity ⚡

MKF 464 G S



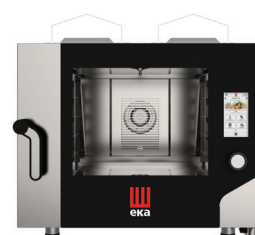
Gas 🔥

MKF 464 G BM



Gas 🔥

MKF 464 G TS



Gas 🔥

72 - 120	72 - 120	72 - 120	72 - 120
4	4	4	4
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	100 - 260 °C	30 - 260 °C	30 - 260 °C
8,3 kW	9,3 kW	9,3 kW	9,3 kW
AC 380/400 3N	AC 220/230	AC 220/230	AC 220/230
50/60 Hz	50 Hz (60 su richiesta) 50 Hz (60 on demand)	50/60 Hz	50/60 Hz
Touch screen	Elettromeccanico Electromechanic	Black mask electronic control	Touch screen
500	/	100	500
Incluso Included	/	Su richiesta On demand	Incluso Included
Inclusa MKSCMU/A Included MKSCMU/A	/	Su richiesta On demand	Inclusa MKSCMU/A Included MKSCMU/A
850 x 1035 x 700 mm	850 x 1041 x 801 mm	850 x 1035 x 801 mm	850 x 1035 x 800 mm
97 kg	102 kg	102 kg	102 kg

MKF 664

Forno combinato convezione
vapore 6 teglie 600 x 400 mm
Combi oven 6 trays 600 x 400 mm

SMART

MKF 664 S P



Senza vapore
Without steam



SMART

MKF 664 S



BLACK MASK

MKF 664 BM



Alimentazione
Power

Elettrico
Electricity ⚡

Elettrico
Electricity ⚡

Elettrico
Electricity ⚡

Numero pasti
Number of meals

108 - 180

108 - 180

108 - 180

Numero teglie
Number of trays

6

6

6

Dimensioni teglia
Tray dimension

600 x 400 mm

600 x 400 mm

600 x 400 mm

Passo guide
Rack rails distance

80 mm

80 mm

80 mm

Temperatura
Temperature

100 - 270 °C

100 - 270 °C

30 - 270 °C

Potenza - Portata termica
Power supp.-Thermal supp.

10,4 kW

10,4 kW

10,4 kW

Voltaggio
Voltage

AC 380/400 3N

AC 380/400 3N

AC 380/400 3N

Frequenza
Frequency

50 Hz (60 su richiesta)
50 Hz (60 on demand)

50 Hz (60 su richiesta)
50 Hz (60 on demand)

50/60 Hz

Pannello comandi
Control panel

Elettromeccanico
Electromechanic

Elettromeccanico
Electromechanic

Black mask
electronic control

N. Programmi
N. programs

/

/

100

Lavaggio automatico
Automatic washing

/

/

Su richiesta
On demand

Sonda al cuore
Core probe

/

/

Su richiesta
On demand

Dimensioni (LxPxH)
Dimensions (WxDxH)

850 x 1041 x 850 mm

850 x 1041 x 850 mm

850 x 1035 x 850 mm

Peso
Weight

108,2 kg

108,2 kg

108,2 kg

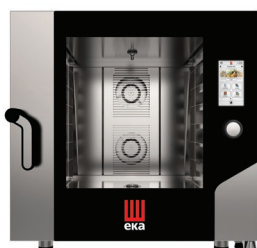
TOUCH SCREEN

SMART

BLACK MASK

TOUCH SCREEN

MKF 664 TS



Elettrico
Electricity ⚡

MKF 664 G S



Gas 🔥

MKF 664 G BM



Gas 🔥

MKF 664 G TS



Gas 🔥

108 - 180

108 - 180

108 - 180

108 - 180

6

6

6

6

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

100 - 260 °C

30 - 260 °C

30 - 260 °C

11,4 kW

13,5 kW

13,5 kW

13,5 kW

AC 380/400 3N

AC 220/230

AC 220/230

AC 220/230

50/60 Hz

50 Hz (60 su richiesta)
50 Hz (60 on demand)

50/60 Hz

50/60 Hz

Touch screen

Elettromeccanico
Electromechanic

Black mask
electronic control

Touch screen

500

/

100

500

Incluso
Included

/

Su richiesta
On demand

Incluso
Included

Inclusa MKSCMU/A
Included MKSCMU/A

/

Su richiesta
On demand

Inclusa MKSCMU/A
Included MKSCMU/A

850 x 1035 x 850 mm

850 x 1041 x 951 mm

850 x 1035 x 951 mm

850 x 1035 x 950 mm

108,2 kg

123 kg

123 kg

123 kg

MKF 1064

Forno combinato convezione
vapore 10 teglie 600 x 400 mm
Combi oven 10 trays 600 x 400 mm

SMART

MKF 1064 S



Elettrico
Electricity ⚡

BLACK MASK

MKF 1064 BM



Elettrico
Electricity ⚡

Alimentazione

Power

Numero pasti

Number of meals

Numero teglie

Number of trays

Dimensioni teglia

Tray dimension

Passo guide

Rack rails distance

Temperatura

Temperature

Potenza - Portata termica

Power supply - Thermal supply

Voltaggio

Voltage

Frequenza

Frequency

Pannello comandi

Control panel

N. Programmi

N. programs

Lavaggio automatico

Automatic washing

Sonda al cuore

Core probe

Dimensioni (LxPxH)

Dimensions (WxDxH)

Peso

Weight

180 - 300

180 - 300

10

10

600 x 400 mm

600 x 400 mm

80 mm

80 mm

100 - 270 °C

30 - 270 °C

15,4 kW

15,4 kW

AC 380/400 3N

AC 380/400 3N

50 Hz (60 su richiesta)
50 Hz (60 on demand)

50/60 Hz

Elettromeccanico
Electromechanic

Black mask
electronic control

/

100

/

Su richiesta
On demand

/

Su richiesta
On demand

850 x 1041 x 1130 mm

850 x 1035 x 1130 mm

140,4 kg

140,4 kg

TOUCH SCREEN

SMART

BLACK MASK

TOUCH SCREEN

MKF 1064 TS



Elettrico
Electricity

MKF 1064 G S



Gas

MKF 1064 G BM



Gas

MKF 1064 G TS



Gas

180 - 300

180 - 300

180 - 300

180 - 300

10

10

10

10

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

100 - 260 °C

30 - 260 °C

30 - 260 °C

17 kW

18 kW

18 kW

18 kW

AC 380/400 3N

AC 220/230

AC 220/230

AC 220/230

50/60 Hz

50 Hz (60 su richiesta)
50 Hz (60 on demand)

50/60 Hz

50/60 Hz

Touch screen

Elettromeccanico
Electromechanic

Black mask
electronic control

Touch screen

500

/

100

500

Incluso
Included

/

Su richiesta
On demand

Incluso
Included

Inclusa MKSCMU/A
Included MKSCMU/A

/

Su richiesta
On demand

Inclusa MKSCMU/A
Included MKSCMU/A

850 x 1035 x 1130 mm

850 x 1041 x 1231 mm

850 x 1035 x 1231 mm

850 x 1035 x 1230 mm

140,4 kg

158 kg

158 kg

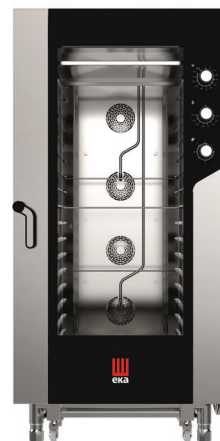
158 kg

MKF 1664

Forno combinato convezione
vapore 16 teglie 600 x 400 mm
Combi oven 16 trays 600 x 400 mm

SMART

MKF 1664 S



Elettrico
Electricity

Alimentazione Power	
Numero pasti Number of meals	288 - 480
Numero teglie Number of trays	16
Dimensioni teglia Tray dimension	600 x 400 mm
Passo guide Rack rails distance	80 mm
Temperatura Temperature	100 - 270 °C
Potenza - Portata termica Power supply - Thermal supply	31 kW
Voltaggio Voltage	AC 380/400 3N
Frequenza Frequency	50 Hz (60 su richiesta) 50 Hz (60 on demand)
Pannello comandi Control panel	Elettromeccanico Electromechanic
N. Programmi N. programs	/
Lavaggio automatico Automatic washing	/
Sonda al cuore Core probe	/
Dimensioni (LxPxH) Dimensions (WxDxH)	930 x 1035 x 1900 mm
Peso Weight	247,2 kg

BLACK MASK	TOUCH SCREEN	BLACK MASK	TOUCH SCREEN
MKF 1664 BM	MKF 1664 TS	MKF 1664 G BM	MKF 1664 G TS
			
			
Elettrico Electricity ⚡	Elettrico Electricity ⚡	Gas 🔥	Gas 🔥
288 - 480	288 - 480	288 - 480	288 - 480
16	16	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 - 270 °C	30 - 260 °C	30 - 260 °C
31 kW	31 kW	30 kW	30 kW
AC 380/400 3N	AC 380/400 3N	AC 220/230	AC 220/230
50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Black mask electronic control	Touch screen	Black mask electronic control	Touch screen
100	500	100	500
Su richiesta On demand	Incluso Included	Su richiesta On demand	Incluso Included
Su richiesta On demand	Inclusa MKSCMU/A Included MKSCMU/A	Su richiesta On demand	Inclusa MKSCMU/A Included MKSCMU/A
930 x 1035 x 1900 mm	930 x 1035 x 1900 mm	930 x 1160 x 2060 mm	930 x 1160 x 2060 mm
247,2 kg	247,2 kg	277,2 kg	277,2 kg

DECK

Forno DECK elettrico con vapore 600 x 400 mm
Electric DECK oven 600 x 400 mm with steam

Alimentazione

Power

Numero teglie

Number of trays

Dimensioni teglia

Tray dimension

Temperatura

Temperature

Potenza

Power supply

Voltaggio

Voltage

Frequenza

Frequency

Pannello comandi

Control panel

N. Programmi

N. programs

Lavaggio automatico

Automatic washing

Sonda al cuore

Core probe

Dimensioni (LxPxH)

Dimensions (WxDxH)

Peso

Weight

DECK

MKF D1T



Elettrico
Electricity ⚡

1

600 x 400 mm

30 - 350 °C

2,8 kW

AC 220/230

50/60 Hz

Touch control

50

/

/

850 x 980 x 435 mm

65 kg

DECK

MKF D2T



Elettrico
Electricity ⚡

2

600 x 400 mm

30 - 350 °C

5,5 kW

AC 380/400 3N

50/60 Hz

Touch control

50

/

/

850 x 1250 x 435 mm

85 kg

Lievitatori e mantenitori Proofers and holding cabinets





MKL 1064 S

**Lievitatore elettrico per forni 4, 6 e 10 teglie S e
forno DECK 1 teglia**

**Electric proofer for 4, 6 and 10 trays ovens S and
1 tray DECK oven**



Numero teglie Number of trays	10
Dimensioni teglia Tray dimension	600 x 400 mm
Passo guide Rack rails distance	85 mm
Temperatura lievitatore Temperature of proofer	25 - 65 °C
Potenza Power supply	2,4 kW
Voltaggio Voltage	AC 220/230
Frequenza Frequency	50/60 Hz
Dimensioni (LxPxH) Dimensions (WxDxH)	850 x 1030 x 770 mm
Peso Weight	91 kg



MKLM 1064

Lievitatore e mantenitore elettrico
per forni 4, 6 e 10 teglie BM e TS, comandato dal forno
Electric proofer and holding cabinet
for 4, 6 and 10 trays BM and TS ovens, controlled by the oven



Numero teglie Number of trays	10
Dimensioni teglia Tray dimension	600 x 400 mm
Passo guide Rack rails distance	85 mm
Temperatura lievitatore Temperature of proofer	20 - 40 °C
Temperatura mantenitore Temperature of holding cabinet	65 - 85 °C
Potenza Power supply	1,8 kW
Voltaggio Voltage	AC 220/230
Frequenza Frequency	50/60 Hz
Dimensioni (LxPxH) Dimensions (WxDxH)	850 x 1030 x 770 mm
Peso Weight	91 kg



Cappe Condensation hoods



MKKC 4

Cappa elettrica di aspirazione a condensazione
per forni 4 teglie BM e TS, comandata dal forno

Electric condensation hood for 4 trays
BM and TS ovens, controlled by the oven

Disponibile **MKKC 4 S** per forni 4 teglie S (MKF 464 S)
MKKC 4 S available for 4 trays S ovens (MKF 464 S)



Potenza Power supply	0,6 kW
Voltaggio Voltage	AC 220/230
Frequenza Frequency	50/60 Hz
Dimensioni (LxPxH) Dimensions (WxDxH)	850 x 1045 x 308 mm
Peso Weight	29 kg

MKKC 610

Cappa elettrica di aspirazione a condensazione
per forni 6 e 10 teglie BM e TS, comandata dal forno

Electric condensation hood for 6 and 10 trays
BM and TS ovens, controlled by the oven

Disponibile **MKKC 610 S** per forni 6 e 10 teglie S
(MKF 664 S, MKF 621 S, MKF 1064 S e MKF 1021 S)

MKKC 610 S available for 6 and 10 trays S ovens
(MKF 664 S, MKF 621 S, MKF 1064 S and MKF 1021 S)



Potenza Power supply	0,6 kW
Voltaggio Voltage	AC 220/230
Frequenza Frequency	50/60 Hz
Dimensioni (LxPxH) Dimensions (WxDxH)	850 x 1045 x 308 mm
Peso Weight	29 kg

MKKC 1620

**Cappa elettrica di aspirazione a condensazione
per forni 16 e 20 teglie BM e TS, comandata dal forno**

Electric condensation hood for 16 and 20 trays

BM and TS ovens, controlled by the oven

**Disponibile MKKC 1620 S per forni 16 e 20 teglie S
(MKF 1664 S e MKF 2011 S)**

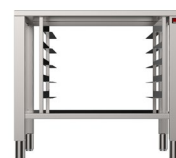
**MKKC 1620 S available for 16 and 20 trays S ovens
(MKF 1664 S and MKF 2011 S)**



Potenza Power supply	0,6 kW
Voltaggio Voltage	AC 220/230
Frequenza Frequency	50/60 Hz
Dimensioni (LxPxH) Dimensions (WxDxH)	930 x 1045 x 308 mm
Peso Weight	31,4 kg

Tavoli e carrelli

Tables and trolleys





Tavolo fisso in AISI 430 con supporti, per forni 4 - 6 - 10 teglie e forno DECK 1 teglia
per MKF 464 con kit sovrapposizione forni con supporti teglie MKSST 464;
per MKF 664 con kit sovrapposizione forni MKST 664;
per MKF 1064 con kit sovrapposizione forni MKS 64;
per MKF D1T con kit sovrapposizione forni MKS 64

MKTS 64

AISI 430 fixed table with supports, for ovens 4 - 6 - 10 trays and 1 tray DECK oven
for MKF 464 with kit for overlapping ovens with tray supports MKSST 464;
for MKF 664 with kit for overlapping oven MKST 664;
for MKF 1064 with kit for overlapping ovens MKS 64;
for MKF D1T with kit for overlapping ovens MKS 64
850 x 787 x 770 mm
per mod - for mod: MKF 464, MKF 664, MKF 1064, MKF D1T

Tavolo fisso in AISI 430 per forni 4 - 6 - 10 teglie
(per sovrapposizione forni),
per MKF 464 con kit sovrapposizione forni con supporti teglie MKSST 464;
per MKF 664 e MKF 621 con kit sovrapposizione forni MKS 64;
per MKF 1064 e MKF 1021 con kit sovrapposizione forni MKS 64

MKT 64 D

AISI 430 fixed table, for ovens 4 - 6 - 10 trays
(for overlapping ovens),
for MKF 464 with kit for overlapping ovens with tray supports MKSST 464;
for MKF 664 and MKF 621 with kit for overlapping oven MKS 64;
for MKF 1064 and MKF 1021 with kit for overlapping oven MKS 64
850 x 787 x 220 mm
per mod - for mod: MKF 464, MKF 664, MKF 1064, MKF 621, MKF 1021

Tavolo fisso in AISI 430 con supporti,
per MKF D2T con kit sovrapposizione forni MKS 64

MKTSD 2T

AISI 430 fixed table with supports,
for MKF D2T with kit for overlapping oven MKS 64
850 x 1060 x 770 mm
per mod - for mod: MKF D2T

Carrello estraibile in AISI 304, con impugnatura ergonomica
asportabile e ruote frenanti, per forni 16 teglie

EKCR 16 TC

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

Carrello porta-teglie 600x400 mm in acciaio inox
di servizio con 16 ripiani passo 100 mm,
non inseribile in camera di cottura

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

Complementi

Optionals



EKKD

Kit doccia completo di supporto doccia,
tubo e relativa predisposizione
per mod: tutti i forni millennial tranne MKF 664 SP, MKF D1T e MKF D2T

Spray kit with support and tube
for mod: all millennial ovens except MKF 664 SP, MKF D1T and MKF D2T



MKSCMO

Sonda al cuore monopunto
per mod: tutti i forni millennial TS

Single-point core probe
for mod: all TS millennial ovens



MKSCMU/B

Sonda al cuore multipunto (3 punti)
per mod: tutti i forni millennial TS

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



MKSCSV

Sonda al cuore cottura "sottovuoto"
per mod: tutti i forni millennial TS

Vacuum cooking core probe
for mod: all TS millennial ovens



MKSSC/A

Supporto sonda al cuore
per mod: tutti i forni millennial TS

Support for core probe
for mod: all TS millennial ovens



EKSCS

Sonda al cuore con supporto
per mod: tutti i forni millennial BM

Core probe with support
for mod: all BM millennial ovens



MKAF

Affumicatore
per mod: tutti i forni millennial

Smoker
for mod: all millennial ovens



MKBZ

Buzzer potenziato per forni millennial
per mod: tutti i forni millennial TS

Boosted buzzer for millennial ovens
for mod: all TS millennial ovens



MKWT

Sistema di lavaggio automatico
per mod: tutti i forni millennial BM

Automatic washing system
for mod: all BM millennial ovens



MKDET

Detergente e brillantante
per mod: tutti i forni millennial TS e BM

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



MKDETS

Detergente e brillantante
per mod: tutti i forni millennial TS e BM

Detergent and rinse aid
for mod: all TS and BM millennial ovens
6 kg



MKCA

Cartuccia filtrante per trattamento acqua potabile
per tutti i forni millennial tranne MKF 664 SP

Filter for water optimisation
for all millennial ovens except MKF 664 S P

Complementi Optionals



MKKR

Kit ruote
(2 ruote piroettanti con freno, 2 ruote piroettanti senza freno)

Set of wheels
(2 rotating wheels with brake, 2 rotating wheels without brake)

H 110 mm

per mod - for mod: MKTS 11, MKTS 623 C, MKTS 11 C, MKTS 64, MKTS 21



MKKPI

Kit prima installazione per forni millennial TS, BM e S (non compatti)

First installation kit for millennial TS, BM and S ovens (no compact ovens)



MKCKIT

Kit cappa Millennial per forni TS e BM sovrapposti
per mod: tutte le cappe dei forni millennial TS e BM
tranne MKKC 1620

Millennial condensation hood kit for overlapped ovens
for mod: all condensation hoods for millennial TS e BM ovens
except MKKC 1620



MKCSKIT

Kit cappa Millennial per forni S sovrapposti
per mod: tutte le cappe dei forni millennial S
tranne MKKC 1620 S

Millennial condensation hood kit for overlapped ovens
for mod: all condensation hoods for millennial S ovens
except MKKC 1620 S



MKEV



Estrattore ventole
per mod: tutti i forni millennial

Fan puller
for mod: all millennial ovens



MKS 64

Kit sovrapposizione forni in AISI 430 H 55 mm
per sovrapposizione MKF 464 a MKF 464, MKF 1064 oppure a MKF D1T;
per sovrapposizione MKF 664 o MKF 621 a MKF 664, MKF 621, MKF D1T oppure a MKT 64 D;
per sovrapposizione MKF 1064 a MKLM 1064, MKL 1064 S o a MKT 64 D oppure a MKTS 64;
per sovrapposizione MKF D1T a MKTS 64, MKLM 1064 oppure a MKL 1064 S;
per sovrapposizione MKF D2T a MKTSD 2T;
per sovrapposizione MKF 1021 a MKT 64 D oppure a MKTS 21

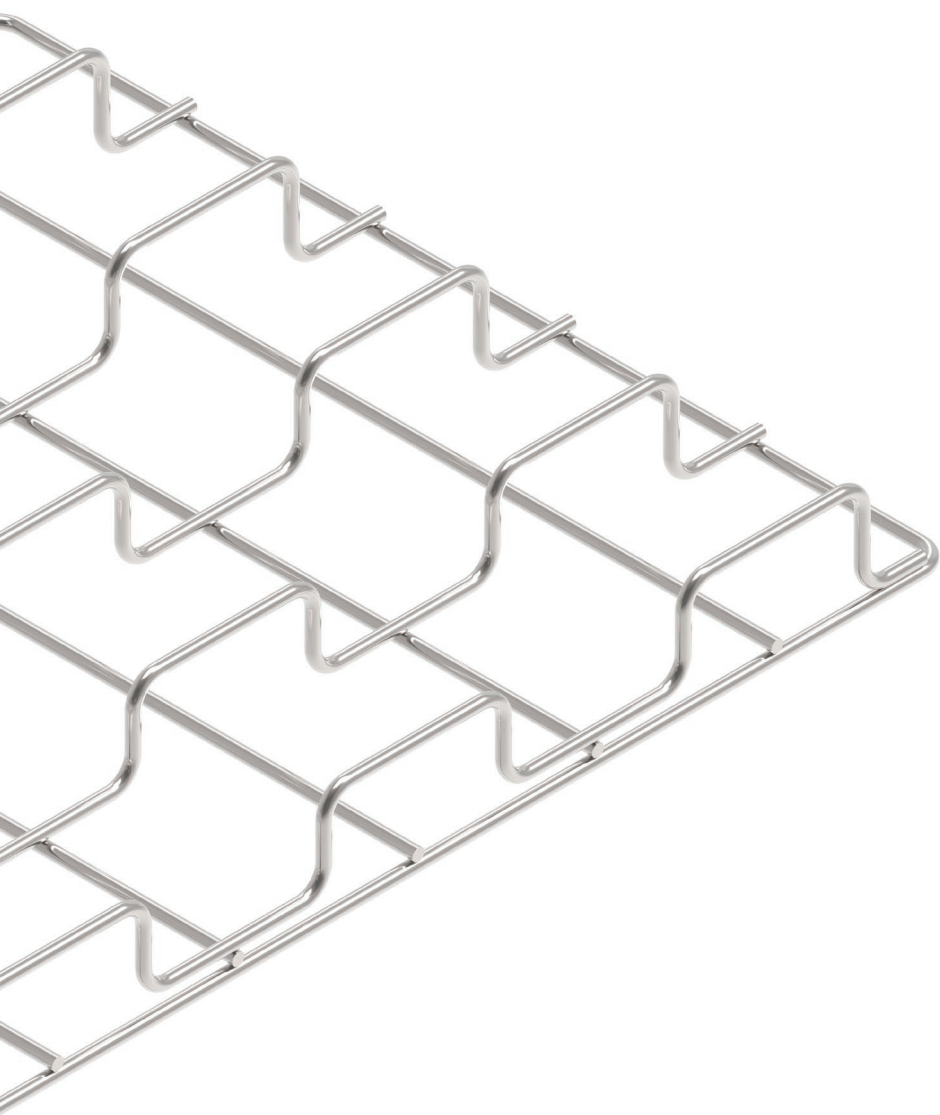
AISI 430 kit for overlapping ovens H 55 mm
for overlapping MKF 464 with MKF 464, MKF 1064 or with MKF D1T;
for overlapping MKF 664 or MKF 621 with MKF 664, MKF 621, MKF D1T or with MKT 64 D;
for overlapping MKF 1064 with MKLM 1064, MKL 1064 S, MKT 64 D or with MKTS 64;
for overlapping MKF D1T with MKTS 64, MKLM 1064 or with MKL 1064 S;
for overlapping MKF D2T with MKTSD 2T;
for overlapping MKF 1021 with MKT 64 D or with MKTS 21

per mod - for mod: MKF 464, MKF 664, MKF 1064, MKF D1T, MKF D2T, MKF 621 MKF 1021

	MKST 664	Kit sovrapposizione forni in AISI 430 H 180 mm per sovrapposizione MKF 664 a MKLM 1064, MKL 1064 S oppure a MKTS 64; per sovrapposizione MKF 621 a MKTS 21 AISI 430 kit for overlapping ovens H 180 mm for overlapping MKF 664 with MKLM 1064, MKL 1064 S or with MKTS 64; for overlapping MKF 621 with MKTS 21 per mod - for mod: MKF 664, MKF 621
	MKSST 464	Kit sovrapposizione forni con supporti teglie in AISI 430, capacità 3 teglie 600 x 400 mm per sovrapposizione MKF 464 a MKLM 1064, MKL 1064 S o a MKT 64 D oppure a MKTS 64 AISI 430 kit for overlapping ovens with trays supports, capacity of 3 trays 600 x 400 mm for overlapping MKF 464 with MKLM 1064, MKL 1064 S or MKT 64 D or with MKTS 64 per mod - for mod: MKF 464
	MKSBX416	Kit supporti laterali bivalenti dx/sx in AISI 304 capacità 4 teglie 600 x 400 mm o 1/1 GN AISI 304 dual-support kit right/left capacity 4 trays 600 x 400 mm or 1/1 GN per mod - for mod: MKF 464, MKF 416
	MKSBX616	Kit supporti laterali bivalenti dx/sx in AISI 304 capacità 6 teglie 600 x 400 mm o 1/1 GN AISI 304 dual-support kit right/left capacity 6 trays 600 x 400 mm or 1/1 GN per mod - for mod: MKF 664, MKF 616
	MKSBX1016	Kit supporti laterali bivalenti dx/sx in AISI 304 capacità 10 teglie 600 x 400 mm o 1/1 GN AISI 304 dual-support kit right/left capacity 10 trays 600 x 400 mm or 1/1 GN per mod - for mod: MKF 1064, MKF 1016
	EKA CLOUD	 Connessione al portale Eka Cloud, con validità 3 anni per mod: tutti i forni millennial TS Connection to the Eka Cloud, valid for 3 years for mod: all TS millennial ovens
	EKA PLATINUM	 Garanzia 36 mesi per forni Touch Screen e Black Mask con lavaggio 36 months warranty for Touch Screen and Black Mask ovens with washing
	EKA GOLD	 Garanzia 36 mesi per forni Black Mask senza lavaggio 36 months warranty for Black Mask ovens without washing

Teglie e griglie

Trays and grids



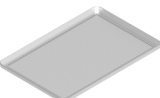
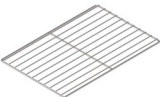
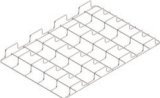


Teglie e griglie per forni 600 x 400 mm

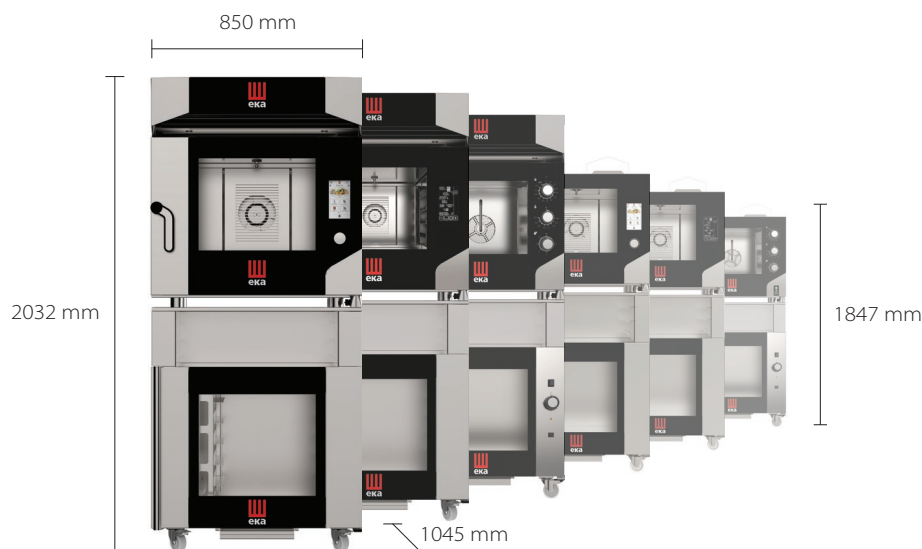
Trays and grids for 600 x 400 mm ovens

**FOOD CONTACT
CERTIFICATE**



	KT9P/A	Teglia in alluminio per mod: tutti i forni millennial 600 x 400 mm e tutti i forni deck Aluminium tray for mod: all millennial ovens 600 x 400 mm and all deck ovens (max 210 °C) 600 x 400 x 20 mm
	KT9P/B	Teglia in alluminio con fondo diamantato per mod: tutti i forni millennial 600 x 400 mm e tutti i forni deck Aluminium tray with diamond bottom for mod: all millennial ovens 600 x 400 mm and all deck ovens (max 210 °C) 600 x 400 x 20 mm
	KTF8P/A	Teglia in alluminio forata per mod: tutti i forni millennial 600 x 400 mm Perforated aluminium tray for mod: all millennial ovens 600 x 400 mm 600 x 400 x 20 mm
	KTF8PT/A	Teglia in alluminio forata con rivestimento in teflon per mod: tutti i forni millennial 600 x 400 mm Perforated aluminium tray teflon coated for mod: all millennial ovens 600 x 400 mm 600 x 400 x 20 mm
	KG9P	Griglia cromata per mod: tutti i forni millennial 600 x 400 mm Chromed grid for mod: all millennial ovens 600 x 400 mm 600 x 400 x 13 mm
	KG9PX	Griglia in AISI 304 per mod: tutti i forni millennial 600 x 400 mm AISI 304 grid for mod: all millennial ovens 600 x 400 mm 600 x 400 x 13 mm
	KTF9P	Teglia in alluminio forata a 5 canali ondulata per mod: tutti i forni millennial 600 x 400 mm 5 lanes perforated and corrugated aluminium tray for mod: all millennial ovens 600 x 400 mm 600 x 400 x 37 mm
	KTF9PT	Teglia in alluminio forata a 5 canali ondulata con rivestimento in teflon per mod: tutti i forni millennial 600 x 400 mm 5 lanes perforated and corrugated aluminium tray teflon coated for mod: all millennial ovens 600 x 400 mm 600 x 400 x 37 mm
	KG5CPX	Griglia in AISI 304 a 5 canali per mod: tutti i forni millennial 600 x 400 mm 5 lanes AISI 304 grid for mod: all millennial ovens 600 x 400 mm 600 x 400 x 50 mm
	KPP64	Piastra multifunzione in alluminio alimentare per mod: tutti i forni millennial 600 x 400 mm Uncoated food aluminium plate for mod: all millennial ovens 600 x 400 mm 600 x 400 x 20 mm
	EKT64RG	Teglia in AISI 304 raccogli grasso AISI 304 fat drip pan 604,4 x 420 x 40,3 per mod - for mod: MKF 464, MKF 664, MKF 1064
	KGP64/A	Griglia in AISI 304 per cottura verticale di nr. 10 polli AISI 304 vertical cooking pan for 10 chicken 600 x 400 x 148,1 mm per mod - for mod: MKF 464, MKF 664, MKF 1064

Modular design 600 x 400 mm

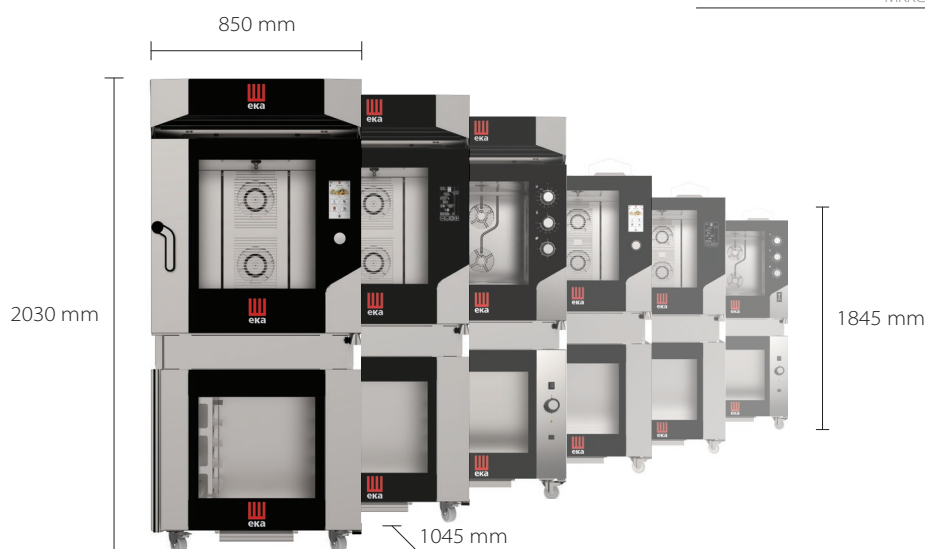


MKF 464 - 4 teglie/trays

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

*Disponibile versione MKL 1064 S per forni S, G S
**Disponibile versione BM, S e G TS, G BM, G S (senza cappa)
***Disponibile versione MKKC 4 S per forno S

*MKL 1064 S version available for S, G S ovens
**BM, S version available, G TS, G BM, G S (without hood)
***MKKC 4 S version available for S oven

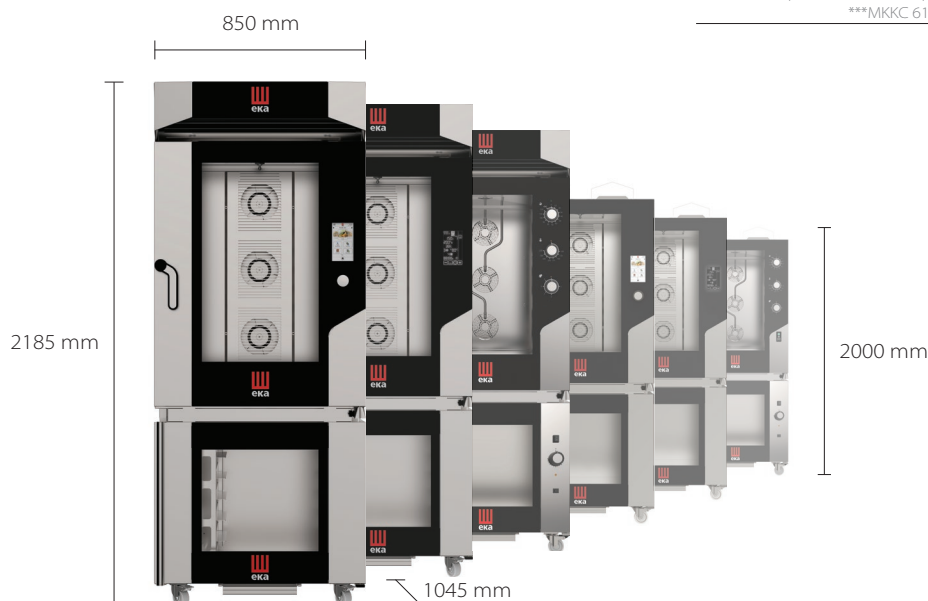


MKF 664 - 6 teglie/trays

MKLM 1064* + MKST 664
+ MKF 664 TS** + MKKC 610***

*Disponibile versione MKL 1064 S per forni S, G S
**Disponibile versione BM, S e G TS, G BM, G S (senza cappa)
***Disponibile versione MKKC 610 S per forno S

*MKL 1064 S version available for S, G S ovens
**BM, S version available, G TS, G BM, G S (without hood)
***MKKC 610 S version available for S oven



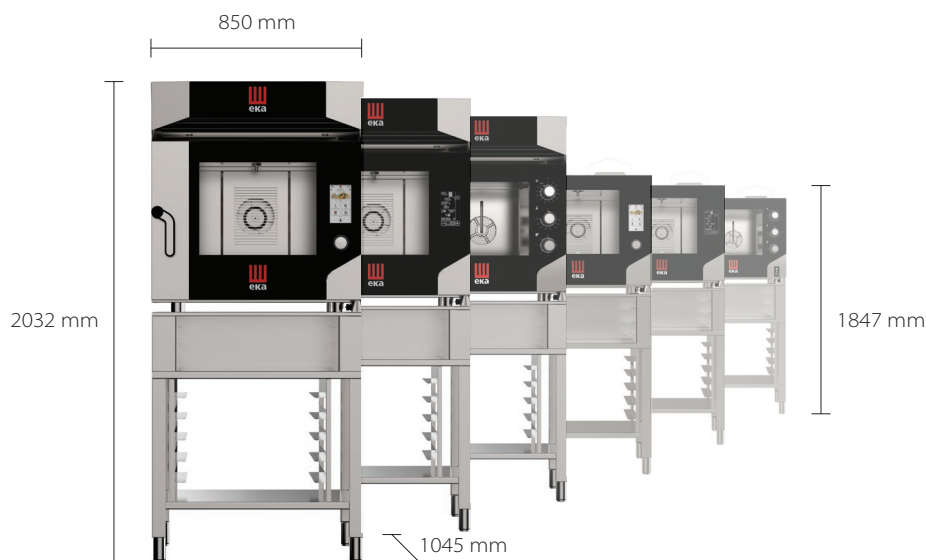
MKF 1064 - 10 teglie/trays

MKLM 1064* + MKS 64
+ MKF 1064 TS** + MKKC 610***

*Disponibile versione MKL 1064 S per forni S, G S
**Disponibile versione BM, S e G TS, G BM, G S (senza cappa)
***Disponibile versione MKKC 610 S per forno S

*MKL 1064 S version available for S, G S ovens
**BM, S version available, G TS, G BM, G S (without hood)
***MKKC 610 S version available for S oven

MKF 464 - 4 teglie/trays



MKTS 64 + MKSST 464
+ MKF 464 TS** + MKKC 4***

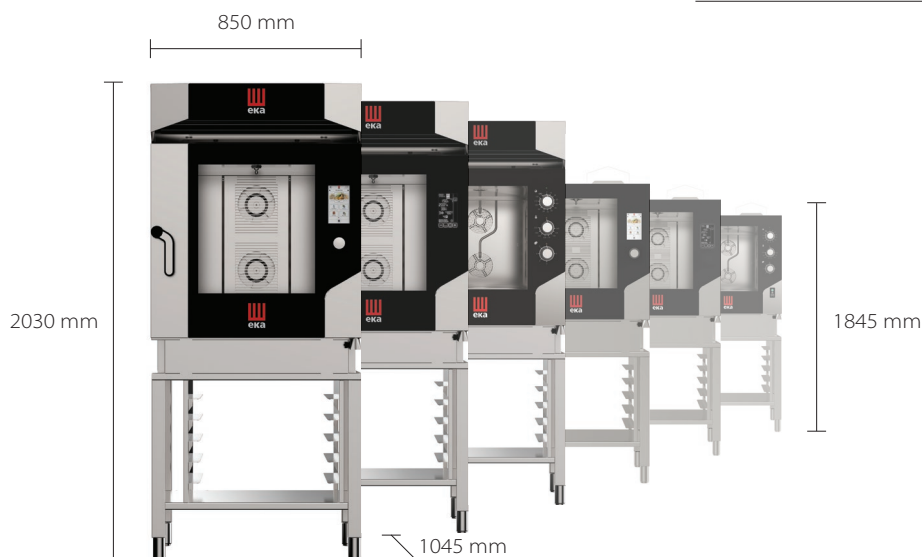
**Disponibile versione BM, S e G TS, G BM, G S (senza cappa)

***Disponibile versione MKKC 4 S per forno S

**BM, S version available, G TS, G BM, G S (without hood)

***MKKC 4 S version available for S oven

MKF 664 - 6 teglie/trays



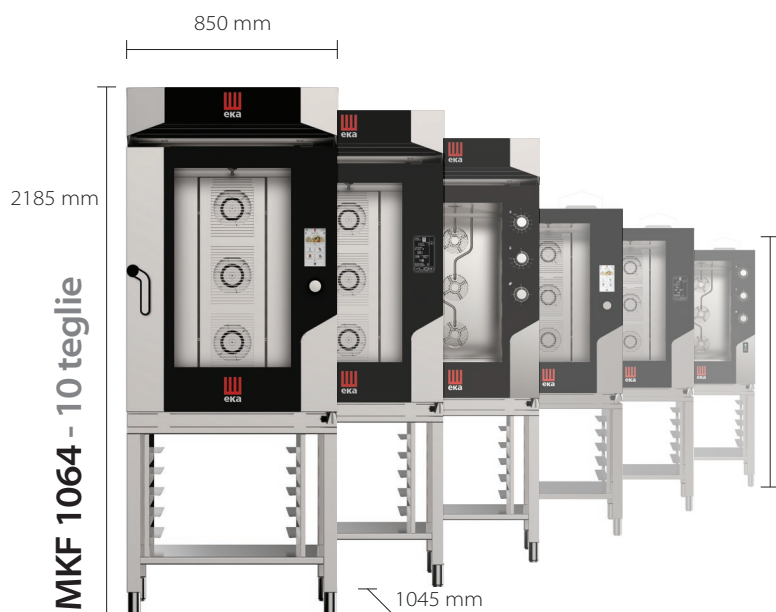
MKTS 64 + MKST 664
+ MKF 664 TS** + MKKC 610***

**Disponibile versione BM, S e G TS, G BM, G S (senza cappa)

***Disponibile versione MKKC 610 S per forno S

**BM, S version available, G TS, G BM, G S (without hood)

***MKKC 610 S version available for S oven



MKF 1064 - 10 teglie

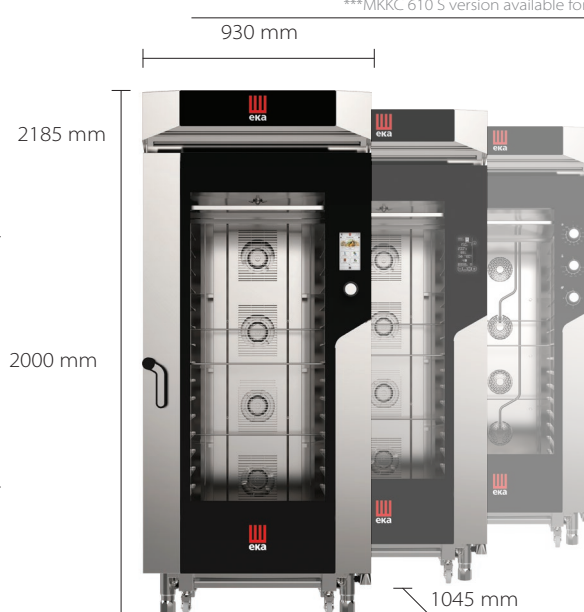
MKTS 64 + MKS 64
+ MKF 1064 TS** + MKKC 610***

**Disponibile versione BM, S e
G TS, G BM, G S (senza cappa)

***Disponibile versione MKKC 610 S per forno S

**BM, S version available,
G TS, G BM, G S (without hood)

*** MKKC 610 S version available for S oven



MKF 1664 - 16 teglie/trays

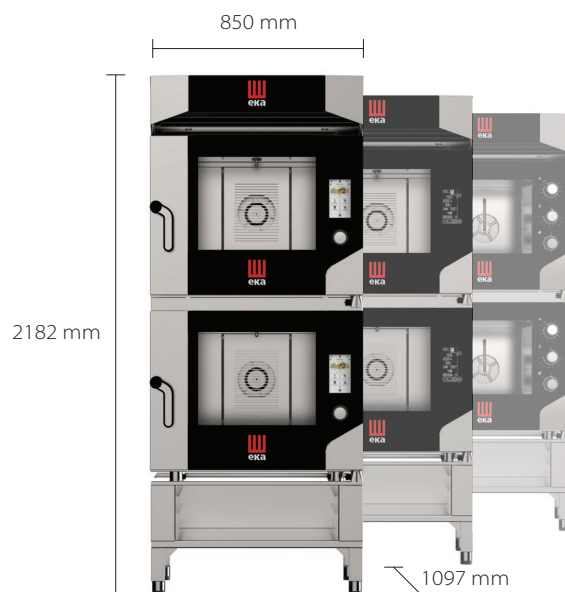
MKF 1664 TS** + MKKC 1620***

**Disponibile versione BM, S

***Disponibile versione
MKKC 1620 S per forno S

**BM, S version available
***MKKC 1620 S version
available for S oven

Modular design 600 x 400 mm



MKF 464 - 4 + 4 teglie/trays

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

**Disponibile versione BM e S
***Disponibile versione MKKC 610 S per forno S



MKF 664 - 6 + 6 teglie/trays

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

**Disponibile versione BM e S
***Disponibile versione MKKC 610 S per forno S



**MKF 1064 - MKF 464
10 + 4 teglie/trays**

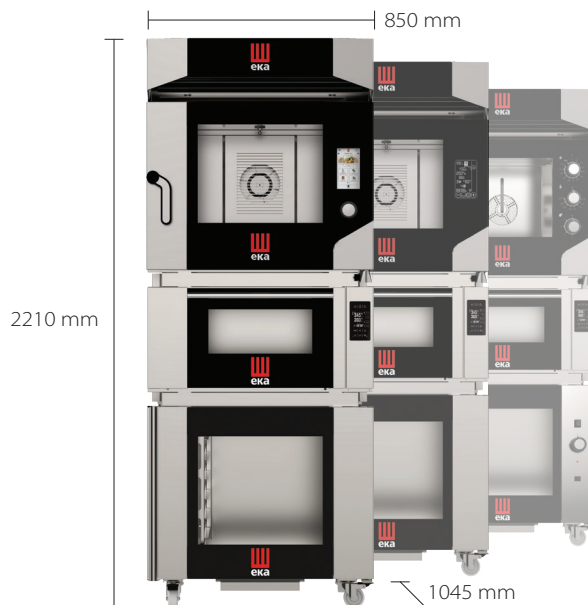
* MKT 64 D + MKS 64 + MKF 1064 TS**
+ MKS 64 + MKF 464 TS** + MKKC 610*** + MKCKIT

**Disponibile versione BM e S
***Disponibile versione MKKC 610 S per forno S

* In caso di sovrapposizione tra due forni la profondità totale della colonna aumenta di 62 mm
* In case of overlap between two ovens the total depth of the column increases by 62 mm

**BM, S version available
***MKKC 610 S version available for S oven

MKF D1T - 1 teglia/trays



MKLM 1064* + MKS 64 + **MKF D1T** +
MKS 64 + MKF 464 TS** + MKKC 610***

*Disponibile versione MKL 1064 S per forno S

**Disponibile versione BM e S

***Disponibile versione MKKC 610 S per forno S

*MKL 1064 S version available for S

**BM, S version available

***MKKC 610 S version available for S oven

MKF D1T - 1 teglia/trays



MKLM 1064* + MKS 64 + **MKF D1T** +
MKS 64 + MKF 664 TS** + MKKC 610***

*Disponibile versione MKL 1064 S per forno S

**Disponibile versione BM e S

***Disponibile versione MKKC 610 S per forno S

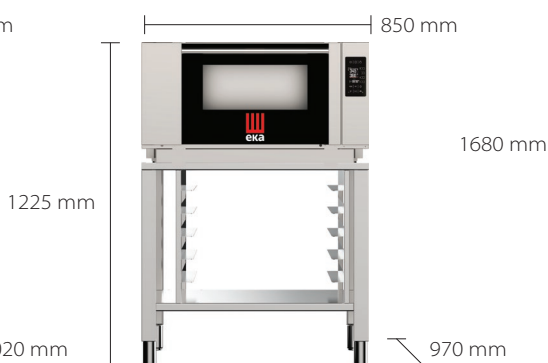
*MKL 1064 S version available for S

**BM, S version available

***MKKC 610 S version available for S oven



MKL 1064 S + MKS 64 + **MKF D1T**



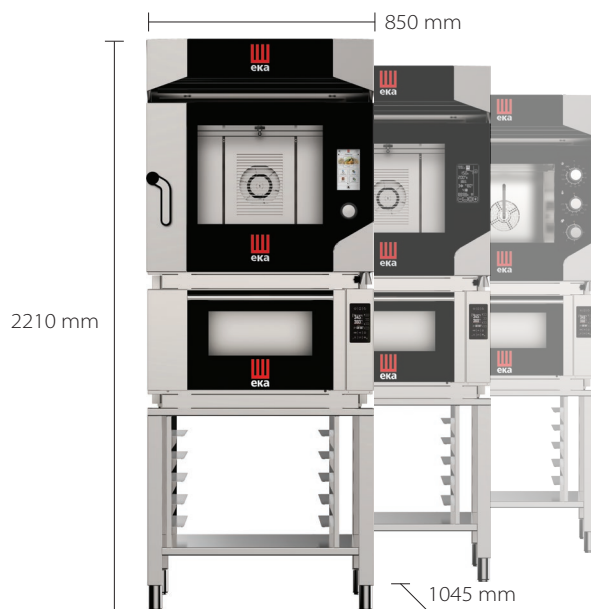
MKTS 64 + MKS 64 + **MKF D1T**



MKTS 64 + MKS 64 + **MKF D1T** +
MKS 64 + **MKF D1T**

MKF D1T - 1 teglia/trays

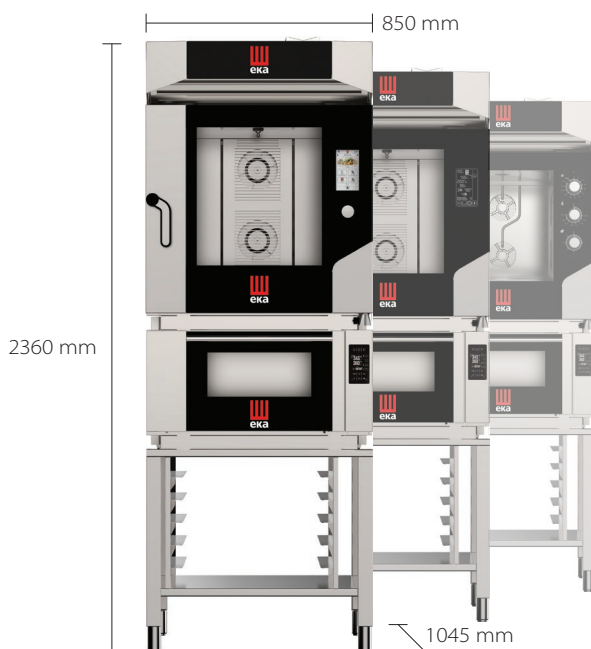
Modular design DECK



MKF D1T - 1 teglia/trays

MKTS 64 + MKS 64 + **MKF D1T** +
MKS 64 + MKF 464 TS** + MKKC 610***

**Disponibile versione BM e S
***Disponibile versione MKKC 610 S per forno S



MKF D1T - 1 teglia/trays

MKTS 64 + MKS 64 + **MKF D1T** +
MKS 64 + MKF 664 TS** + MKKC 610***

**Disponibile versione BM e S
***Disponibile versione MKKC 610 S per forno S

**BM, S version available
***MKKC 610 S version available for S oven

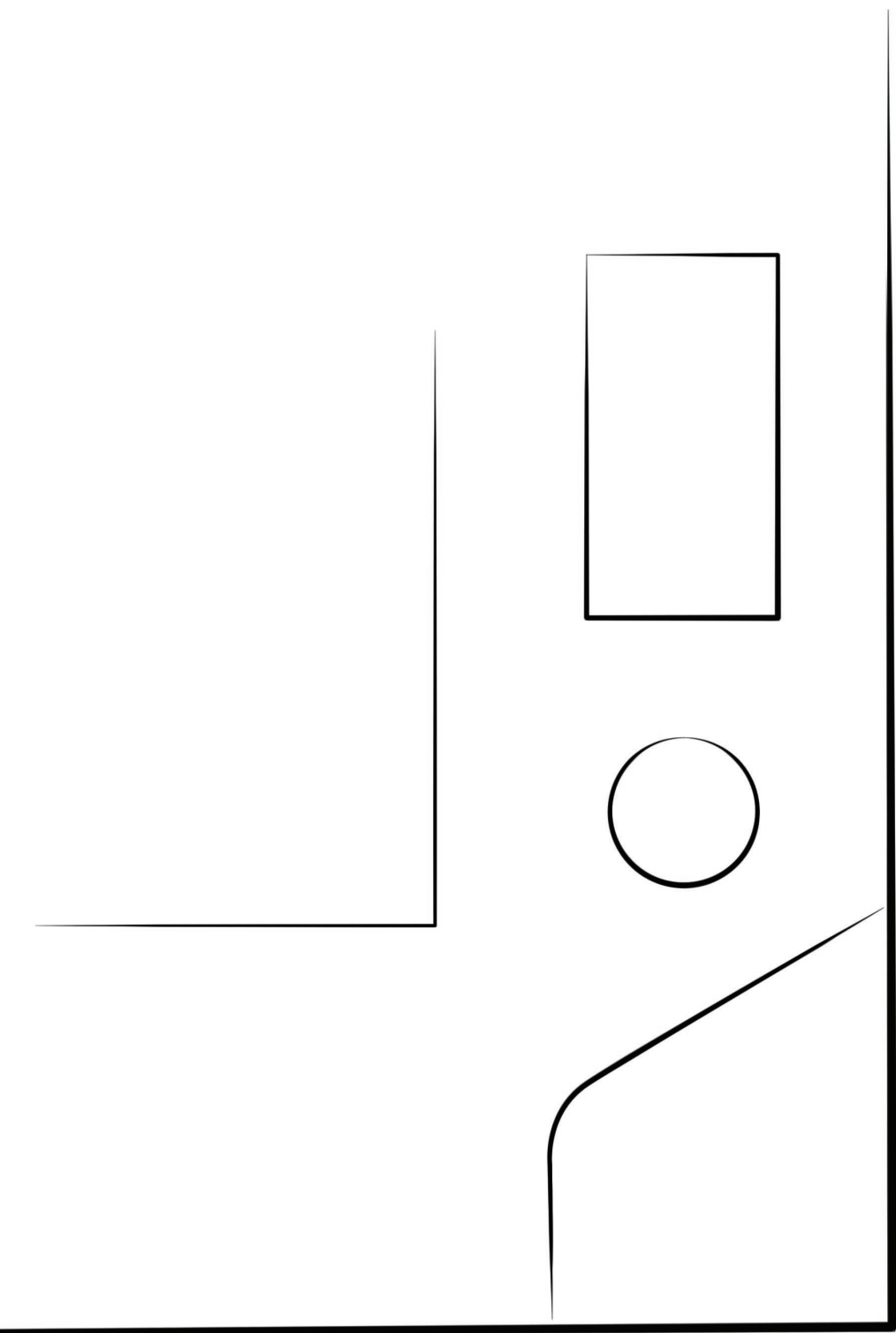


MKF D2T - 2 teglie/trays

MKTSD 2T + MKS 64 + MKF D2T

	MKF 464 S	MKF 464 BM	MKF 464 TS	MKF 4642 TS	MKF 664 SP	MKF 664 S	MKF 664 BM	MKF 664 TS	MKF 1064 S	MKF 1064 BM	MKF 1064 TS	MKF 1664 S	MKF 1664 BM	MKF 1664 TS	MKF 464 G S	MKF 464 G BM	MKF 464 G TS	MKF 664 G S	MKF 664 G BM	MKF 664 G TS	MKF 1064 G S	MKF 1064 G BM	MKF 1064 G TS	MKF 1664 G BM	MKF 1664 G TS	MKFED 1T	MKFED 2T
MKM 1211																											
MKL 1064 S	•				•	•			•						•			•								•	
MKLM 1064	•	•	•				•	•		•	•					•	•			•	•						
MKKC 5 S																											
MKKC 5																											
MKKC 711 S																											
MKKC 711																											
MKKC 1620 S													•														
MKKC 1620													•	•													
MKKC 623 C																											
MKKC 610 C																											
MKKC 4 S	•																										
MKKC 4	•	•	•	•																							
MKKC 610 S	•				•	•			•																		
MKKC 610	•	•	•	•		•		•	•	•	•																
MKTS 11																											
MKT 11 D																											
MKTS 21																											
MKTS 623 C																											
MKT 623 D C																											
MKTS 11 C																											
MKT 11 D C																											
MKTPL																											
MKTS 64	•	•	•	•	•	•	•	•	•	•	•				•	•	•	•	•	•	•	•	•			•	
MKT 64 D	•	•	•	•	•	•	•	•	•	•	•																
MKTSD 2T																											•
EKCR 20 TC																											
EKCR 16 TC												•	•	•										•	•		
EKCR 1664	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
EKKD	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
MKSCMO			•	•				•			•			•			•			•		•	•	•	•		
MKSCMU/A			•	•				•			•			•			•			•		•	•	•	•		
MKSCSV			•	•				•			•			•			•			•		•	•	•	•		
MKSSC/A			•	•				•			•			•			•			•		•	•	•	•		
EKSCS		•					•			•			•			•			•		•	•	•	•	•		
MKAF	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	
MKCG																											
EKFCA																											
RCA																											
MKBZ			•	•				•			•			•		•				•		•	•	•	•		
MKWT		•					•			•			•	•		•				•		•	•	•	•		
MKDET		•	•	•			•	•		•	•		•	•		•	•			•	•	•	•	•	•		
MKDETS		•	•	•			•	•		•	•		•	•		•	•			•	•	•	•	•	•		
MKCA	•	•	•	•		•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
MKKPI	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
MKCKIT		•	•	•			•	•		•	•		•	•						•	•	•	•	•	•		
MKCSKIT	•				•	•			•			•															
MKS 11																											
MKS 23 C																											
MKS 623 C																											
MKS 11 C																											
MKS 611 C																											
MKST 711																											
MKSST 511																											
MKSST 623 C																											
MKSST 611 C																											
MKS 64	•	•	•	•	•	•	•	•	•	•	•										•	•	•			•	•
MKST 664					•	•	•	•									•	•	•								
MKSST 464	•	•	•	•											•	•	•										
KT9P/A	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KT9P/B	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KTF8P/A	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KTF8PT/A	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KG9P	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KG9PX	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KTF9P	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KTF9PT	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KG5CPX	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
KPP64	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
EKT64RG	•	•	•	•	•	•	•	•	•	•	•				•	•	•	•	•	•	•	•	•	•	•	•	•
KGP64/A	•	•	•	•	•	•	•	•	•	•	•				•	•	•	•	•	•	•	•	•	•	•	•	•
MKSBX 416	•	•	•	•											•	•	•										
MKSBX 616					•	•	•	•									•	•	•								
MKSBX 1016									•	•	•										•	•	•				







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