CONVECTION OVENS MILLENNIAL MANUAL CONTROL





FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Manual control panel situated on the right hand side of the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- Fitted with a condensate collection bowl, with drain on door
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids

- IPX3 protection rating against water
- Supplied without stand
- Fitted with bidirectional fan motors for even heat distribution



6 TRAY

SPECIFICATIONS

MODEL **ELECTRICITY DIMENSIONS** WEIGHT CAPACITY RUNNER SPACING NUMBER OF FANS TEMP RANGE

ORDER CODE

EKA MKF 664 SP 10.4kW, 380V, 3 Phase + N 850 x 1041 x 850mm high 108kg (6x) 600 x 400mm pans 80mm

(2x) bidirectional 100 to 270 °C

MKF664SP



128kg

910mm 1090mm

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OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

BAKING TRAYS

600 x 400 x 30mm BTA0064

GRIDS

600 x 400mm Grid

OGS0064

STAND

Stand for MKF664SP

MKF-MKTS664-L