


**CONVECTION
-STEAM
OVENS** 
eka[®]

**CHOOSE THE RIGHT MODEL
FOR YOUR BUSINESS!**

***NOW
2 YEARS
WARRANTY!**



* The warranty is valid only for the ovens. The oven stands are not under extended warranty.



CONVECTION OVENS 429X345 MM

- Body and baking chamber made of AISI 304 stainless steel.
- Glass door, 2-layered, with gravity ventilation, opened from the top.
- 1 non-reversible fan / the model with the touchscreen control panel is equipped with 1 fan with auto-reverse function with 2 speeds (main and reduced).
- Available models with indirect or direct (10-degree) steam.
- Cooling of controls.
- Overheating protection.
- LED light.
- Models with touchscreen control panels are fitted with LED light, USB port for downloading HACCP data, programmable for 99 programs and optionally with wi-fi connection for software updates.
- Chamber capacity: 4 trays measuring 429x345x(H)9 mm (included in the set, made of aluminium).
- Waterproof rating: IPX 3.
- Temperature range: from 30 or 100°C (depending on the model) to 260°C.
- Tray support spacing: 74 mm.



EKF423NU



4x
429x345

code	EKF423NP	EKF423NU	EKF423NTUD	EKF423NM
type	convection	with humidity	with humidity	multifunctional
control	electromechanical	electromechanical	touch control panel	electromechanical
	-	indirect steam, manual, controlled with a button, without spraying on the heaters (container placed behind the deflector)	direct steam - water spraying directly on the fan, electronically controlled, programmable: 99 programmes, touchscreen control panel with coloured icons	8 modes: static baking (upper heater, lower heater, both heaters), static baking with convection, grilling, grilling with convection, convection baking, defrosting
thermostat	100°C up to 260°C	100°C up to 260°C	30°C up to 260°C	100°C up to 260°C
tray support spacing	74 mm	74 mm	74 mm	74 mm
external size	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm	590x709x(H)589 mm
number of fans	1 non-reversible fan	1 non-reversible fan	1 fan with auto-reverse function, with 2 speeds	1 non-reversible fan
power/voltage	3,1 kW/230 V	3,1 kW/230 V	3,15 kW/230 V	2,6 kW/230 V
weight	33 kg	34 kg	38 kg	36,4 kg
€	646,10	1147,60	1817,20	1072,20

STAND FOR OVEN

code	224670 NEW	224670 NEW	224670 NEW	224670 NEW
type	pairs of guides for 435x345, dimensions 540x460x700 mm			
€	234,00	234,00	234,00	234,00

Prices net of VAT

CONVECTION STEAM OVENS GN 1/1

- Body and baking chamber made of AISI 304 stainless steel.
- Robust L-shaped tray runners.
- Glass door, 2-layered, with gravity ventilation, opened from the top.
- 2 fans with auto-reverse function.
- Direct steam, 5 or 10 degrees.
- Cooling of controls.
- Overheating protection.
- LED light.
- Models with touchscreen control panels are fitted with LED light, USB port for downloading HACCP data, programmable for 99 programs and optionally with wi-fi connection for software updates.
- Chamber capacity: 4 trays GN 1/1 (not included in the set).
- Waterproof rating: IPX 3.
- Temperature range: from 30°C to 100°C (depending on the model) to 260°C.
- Pre-heat function up to 180°C.
- Tray support spacing: 73 mm.



EKF411NUD



4x
GN 1/1

code	EKF411NUD	EKF411NTUD
type	with humidity	with humidity
control	electromechanical	touch control panel
	direct steam, 5 degrees, regulated with a knob.	direct steam, 10 degrees, electronically controlled programmable: 99 programs, 4 steps each, Touchscreen control panel with coloured icons
thermostat	100°C up to 260°C	30°C up to 260°C
tray support spacing	73 mm	73 mm
external size	784x752x(H)634 mm	784x752x(H)634 mm
number of fans	2 fans with auto-reverse function	2 fans with auto-reverse function, with 2 speeds (main and reduced)
power/voltage	6,4 kW/400 V	6,4 kW/400 V
weight	58 kg	58 kg
€	2388,20	2831,60
STAND FOR OVEN		
code	224441 NEW	224441 NEW
type	6 pairs of guides for GN 1/1, dimensions 790x520x700 mm	
€	311,90	311,90

CONVECTION BAKERY OVENS WITH HUMIDITY 600X400 MM

- Body and baking chamber made of AISI 304 stainless steel.
- Robust L-shaped tray runners.
- Glass door, 2-layered, with gravity ventilation, opened from the top.
- 2 non-reversible fans or with auto-reverse function – depending on the model.
- Available models with indirect or direct (5- or 10-degree) steam.
- Cooling of controls.
- Overheating protection.
- LED light.
- Models with touchscreen control panels are fitted with LED light, USB port for downloading HACCP data, programmable for 99 programs and optionally with wi-fi connection for software updates.
- Chamber capacity: 4 trays measuring 600x400 mm (not included in the set).
- Temperature range: from 30 or 100°C (depending on the model) to 260°C.
- The EKF464NTUD model is fitted with the pre-heat function up to 180°C.
- Tray support spacing: 83 mm, EKF464N model – 73 mm.



EKF464NUD



4x
600x400

code	EKF464N	EKF464NUD	EKF464NTUD
type	with humidity	with humidity	with humidity
control	electromechanical	electromechanical	touch control panel
	Indirect steam, manual, controlled with a button, without spraying on the heaters (container placed behind the deflector)	Direct steam - water spraying directly on the fan, 5 degrees, regulated with a knob	direct steam, 10 degrees, electronically controlled, programmable: 99 programs, touchscreen control panel with coloured icons
thermostat	100°C up to 260°C	100°C up to 260°C	30°C up to 260°C
tray support spacing	73 mm	83 mm	83 mm
external size	783x755x(H)634 mm	783x755x(H)634 mm	783x755x(H)634 mm
number of fans	2 non-reversible fans	2 fans with auto-reverse function	2 fans with auto-reverse function, with 2 speeds
power/voltage	3,4 kW/230 V	6,4 kW/400 V	6,4 kW/400 V
weight	58 kg	58 kg	58 kg
€	1770,80	2347,60	2562,10
STAND FOR OVEN			
code	224434 NEW	224434 NEW	224434 NEW
type	6 pairs of guides for 600x400, dimensions 760x520x700 mm		
€	300,00	300,00	300,00

Prices net of VAT

**CONVECTION STEAM OVEN – EVOLUTION NEXT 5 X GN 2/3, ELECTRIC,
WITH DIRECT STEAM, ELECTROMECHANICAL CONTROL**



5x
GN 2/3

code	EKF523NUD
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	100-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
€	1970,80
FLOOR STAND	
code	237977 NEW
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm
€	391,40

- Recommended for use in professional catering establishment, especially in open kitchens, cafeterias, bars, canteens.
- Elegant, Italian design.
- The small width (55 cm) allows the appliance to be placed also in small spaces, e.g. in a store or at a gas station.
- Chamber made entirely of high-quality, AISI 304 stainless steel.
- Removable slide guides for GN containers.
- Double, heat-resistant glass with gasket
- Steam is generated directly by spraying water on the fan.
- Easy cleaning.
- Door with right-hand hinges.
- Internal, energy-efficient LED lighting.
- Water connection: 3/4".
- Sewer outlet: ø30 mm.
- Internal drain.
- Semi-automatic washing as an option.
- The product is also available in a marine version with altered voltage and safety features.
- Dimensions: 550x754x(H)662 mm.
- Weight: 40 kg.
- Guides interspaced at: 80 mm.
- Power: 3.2 kW.
- Voltage 230 V.
- Capacity: 5 GN 2/3 trays.
- 1 fan with auto-reversing.
- Waterproof class: IPX4.

CONVECTION STEAM OVEN – EVOLUTION NEXT 5 X GN 2/3, ELECTRIC, WITH DIRECT STEAM AND A TOUCHSCREEN CONTROL PANEL



5x
GN 2/3

code	EKF523NTUD
tray support spacing	80 mm
external size	550x754x(H)662 mm
number of fans with auto-reverse	1
thermostat	30-270°C
power/voltage	3,2 kW/230 V
weight	40 kg
€	2536,00
FLOOR STAND	
code	237977 NEW
dimensions	6 pairs of guides for GN 2/3, 550x465x(H)700 mm
€	391,40

- Recommended for use in professional catering establishment, especially in open kitchens, cafeterias, bars, canteens.
- Elegant, Italian design.
- The small width (55 cm) allows the appliance to be placed also in small spaces, e.g. in a store or at a gas station.
- Chamber made entirely of high-quality, AISI 304 stainless steel.
- Removable slide guides for GN containers.
- Double, heat-resistant glass with gasket
- Steam is generated directly by spraying water on the fan.
- Easy cleaning.
- Door with right-hand hinges.
- Internal, energy-efficient LED lighting.
- Water connection: 3/4".
- Sewer outlet: ø30 mm.
- Internal drain.
- Semi-automatic washing as an option.
- The product is also available in a marine version with altered voltage and safety features.
- Dimensions: 550x754x662(H) mm.
- Weight: 40 kg.
- Guides interspaced at: 80 mm.
- Power: 3.2 kW.
- Voltage 230 V.
- Capacity: 5 GN 2/3 trays.
- 1 fan with auto-reversing.
- Waterproof class: IPX4.



MILLENNIAL MODERN CONVECTION-STEAM OVEN SERIES



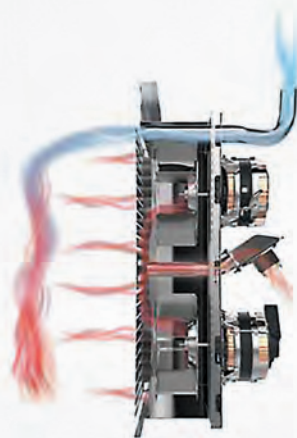
Airflowlogic™

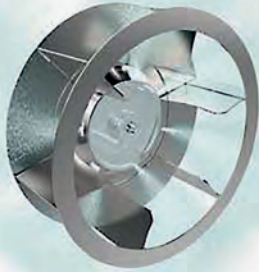
An innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container or a 600×400 mm tray. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.



Drylogic™

An innovative drying system for the oven's chamber. By constantly verifying the parameters, Millennial TS ovens have full control over maintaining the correct level of humidity in the cooking chamber. A special valve controlled by a computer controls air exchange in the chamber and removes excessive humidity.





Humilogic™

New humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.

Automatic washing system

Each oven comes standard with 4 washing programmes: ECO, NORMAL, INTENSE, RINSING, adapted to the different levels of soiling of the chamber. Up to 30% water savings with the new washing head – you not only save money, but also help to protect the environment.



3 control versions:

Millennial Smart

– electromechanical with 3 knobs

Millennial Black Mask

– 7-inch monochrome, touch screen

Millennial Touch Screen

– 7-inch colour TFT touch control panel

CONVECTION-STEAM OVENS MILLENNIAL SMART GASTRO FOR GASTRONOMY AND MILLENNIAL SMART BAKERY FOR CONFECTIONERY AND BAKERY, ELECTROMECHANICAL CONTROL, ELECTRIC AND GAS



CONTROL PANEL:
 Time adjustment from 10 to 120 minutes or NON STOP operation
 Temperature regulation in the range of 100°C÷270°C in the electric version and 100°C÷260°C in the gas version
 5-step steam level control



- A series of extremely easy to use, new convection steam ovens Millennial Smart.
- Group of Smart Gastro ovens for gastronomy – a smaller cooking chamber with guide rails for GN 1/1 containers.
- Group of Smart Bakery ovens for confectioneries and bakeries – a larger cooking chamber with guides rails for 600x400 mm trays.
- Both groups feature ovens in four sizes. This wide range allows you to choose an ideal oven to prepare from 72 to 480 meals per day.
- Ovens of each group are available in electric and gas versions.
- 3-knob electromechanical control. Easy setting of the most important parameters, requiring no special training. Food can be prepared in dry, hot air or using the 5-step steam level control. All the options are also available in the convection function.

CONTROL PANEL:

- 1 – Time adjustment from 10 to 120 minutes or NON STOP operation
- 2 – Temperature regulation in the range of 100°C÷270°C in the electric version and 100°C÷260°C in the gas version
- 3 – 5-step steam level control
- Steam generated by direct water spray with 5-step steam level control
- Safety door – opening lock at 60°, 90°, 120° and 180° prevents burns to the operator due to uncontrolled door movement after opening
- Double-glazed chamber door and LED lighting facilitate observation of the processes in the oven
- Gravity-cooled outer glass for increased personnel safety
- Door with right-hand hinge



- An easy-to-open inner door glass for easy cleaning
- Door seal made of thick and heat resistant silicone, mounted in the oven housing, easy to replace without calling for service
- Insulated oven housing not only saves electricity, but also increases the safety of kitchen staff
- A trough under the door prevents condensed steam from dripping, especially in the mixed cycle and steaming. A dry floor underneath and in front of the oven guarantees safe working conditions for the staff
- Oven chamber made of high quality AISI 304 stainless steel
- Pressed cooking chamber with rounded corners for easy cleaning of the oven
- All stainless steel housing
- Water protection rating: IPX4 – electric versions, and IPX3 – gas versions

- Adjustable feet ensure perfect leveling of the oven, with direct effects on its operation
- Connection to electricity, treated water, sewerage system required

GAS OVENS:

- factory-adapted for natural gas GZ50 (Polish designation), or G20 (European designation)
- supplied with additional nozzles for propane-butane gas connection: 1/2"

CONVECTION-STEAM OVENS MILLENNIAL SMART GASTRO FOR GASTRONOMY

TRAY

GN 1/1

NEW

with a catering pump



Electric

	5x GN 1/1	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley - GN 1/1
code	MKF511S	MKF511SKKPU	MKF711S	MKF1111S	MKF2011S
tray support spacing	68 mm	68 mm	68 mm	68 mm	66 mm
external size	730x784x(H)700 mm	730x784x(H)700 mm	730x784x(H)850 mm	730x785x(H)1130 mm	930x971x(H)1900 mm
number of fans with reverse	1	1	2	2	4
power/voltage	7,8 kW/400 V	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	78,4 kg	96 kg	113,8 kg	247,2 kg
€	3043,20	3188,20	3562,10	5191,10	11883,80
FLOOR STAND	ADDITIONAL DRIVE-IN TROLLEY				
code	229521	229521	229521	220795 NEW	EKCR20TC
dimensions	610x560x(H)770 mm	610x560x(H)770 mm	610x560x(H)770 mm	610x560x(H)620 mm	660x560x(H)1704 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	20 pairs of guides for GN 1/1 containers
€	401,80	401,80	401,80	434,50	2608,50

TRAY

GN 1/1



Gas

	5x GN 1/1	7x GN 1/1	11x GN 1/1
code	MKF511GS	MKF711GS	MKF1111GS
tray support spacing	68 mm	68 mm	68 mm
external size	730x855x(H)801 mm	730x855x(H)951 mm	730x855x(H)1231 mm
number of fans with reverse	1	2	3
heating gas power	9,3 kW	13,5 kW	17,5 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V
weight	89 kg	108,5 kg	141 kg
€	5825,80	6799,80	8420,00
FLOOR STAND			
code	229521	229521	220795 NEW
dimensions	610x560x(H)770 mm	610x560x(H)770 mm	610x560x(H)620 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers
€	401,80	401,80	434,50

CONVECTION-STEAM OVENS MILLENNIAL SMART BAKERY FOR CONFECTIONERY AND BAKERY

TRAY

600x400



Electric



4x

600x400

code MKF464S



6x

600x400

code MKF664S



10x

600x400

code MKF1064S



16x

trolley - 600x400

code MKF1664S

tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850x1044x(H)700 mm	850x1035x(H)850 mm	850x1035x(H)1130 mm	930x1041x(H)1900 mm
number of fans with reverse	1	2	3	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,5 kW/400 V	31 kW/400 V
weight	92,4 kg	108,2 kg	140,4 kg	247,2 kg
€	3121,50	3843,20	5478,00	11985,30

FLOOR STAND

ADDITIONAL DRIVE-IN TROLLEY

code	229538	229538	220894 NEW	EKCR16TC
dimensions	710x640x(H)770 mm 5 pairs of guides for trays 600x400 mm	710x640x(H)770 mm 5 pairs of guides for trays 600x400 mm	710x640x(H)620 mm 5 pairs of guides for trays 600x400 mm	740x560x(H)1704 mm 20 pairs of guides for trays 600x400 mm
€	417,70	417,70	434,50	2550,50

TRAY

600x400



Gas



4x

600x400

code MKF464GS



6x

600x400

code MKF664GS



10x

600x400

code MKF1064GS

tray support spacing	80 mm	80 mm	80 mm
external size	850x1041x(H)801 mm	850x1041x(H)951 mm	850x1041x(H)1231 mm
number of fans with reverse	1	2	3
heating gas power	9,3 kW	13,5 kW	17,5 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V
weight	102 kg	123 kg	158 kg
€	5825,80	7127,30	8420,00

FLOOR STAND

code	229538	229538	220894 NEW
dimensions	710x640x(H)770 mm 5 pairs of guides for trays 600x400 mm	710x640x(H)770 mm 5 pairs of guides for trays 600x400 mm	710x640x(H)620 mm 5 pairs of guides for trays 600x400 mm
€	417,70	417,70	434,50

Prices net of VAT

CONVECTION-STEAM OVENS MILLENNIAL BLACK MASK GASTRO FOR GASTRONOMY AND MILLENNIAL BLACK MASK BAKERY FOR CONFECTIONERY AND BAKERY, ELECTRONIC CONTROL, ELECTRIC AND GAS



ELECTRONIC 7-INCH TOUCH CONTROL

PANEL – the electronic control allows very precise setting of required cooking parameters.

All parameters and functions are indicated either numerically or by icons.



Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container or a 600x400 mm tray. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.



Humilogic™ – new humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.

- A series of modern convection steam ovens Millennial Black Mask.
- The name is no accident – the black 7-inch touch control panel completely disappears into the background of the black frame of the door when the oven is turned off.
- Group of Black Mask Gastro ovens for gastronomy – a smaller cooking chamber with guide rails for GN 1/1 containers.
- Group of Black Mask Bakery ovens for confectioneries and bakeries – a larger cooking chamber with guides rails for 600x400 mm trays.
- Both groups feature ovens in four sizes. This wide range allows you to choose an ideal oven to prepare from 72 to 480 meals per day.
- Ovens of each group are available in electric and gas versions.
- Millennial Black Mask ovens have two patented features:

1-POINT PROBE

A one-point probe for determining and measuring the temperature inside the cooked product.

The control panel of Millennial Black Mask ovens allows you to use many very interesting and innovative features:

AUTOMATIC WASHING SYSTEM (OPTION – factory fitted only)

Installed as standard in Gastro and Compact electric ovens.

4 washing programmes: ECO, NORMAL, INTENSE, RINSING, adapted to the different levels of soiling of the chamber. Up to

30% water savings with the new washing head – you not only save money, but also help to protect the environment.

- Optional in gas ovens.

PRE-HEATING – pre-heating of the cooking chamber to the temperature 30 degrees higher than the set temperature

HOLDING – keeping food at a suitably high temperature directly after the cooking cycle is completed

COOLDOWN – rapid cooling of the cooking chamber in order to start another cooking process that requires a much lower temperature

USB port for quick and easy download and upload of cooking recipes and HACCP data

PROOFER – the oven serves as a proofing chamber – a useful function in bakery and confectionery versions

HOLDING CABINET – the oven serves as a holding cabinet, it maintains the correct temperature and proper moisture level of dishes until they are served.

- Delayed oven start up to 24 hours – a useful function to prepare the oven or the dish before the staff arrives at work.
- A 100 recipe cookbook, each with 10 possible steps to be defined one after another
- 3 fan speeds: maximum 2800 rpm, minimum 1500 rpm
- Fan power: normal, semi-static, ½ power
- DELTA T cooking

2
years
WARRANTY



- 10-step steam level control
- Temperature regulation in the range of 30°C÷270°C for electric ovens and 30°C÷260°C for gas ovens
- Adjustable operating time up to 11 h, 59 min or continuous NON STOP operation
- Possibility of storing the date and current time

OTHER FEATURES OF MILLENNIAL BLACK MASK OVENS:

- Safety door – opening lock at 60°, 90°, 120° and 180° prevents burns to the operator due to uncontrolled door movement after opening
- Double-glazed chamber door and LED lighting facilitate observation of the processes in the oven
- Gravity-cooled outer glass for increased personnel safety
- Door with right-hand hinge. It is possible to order the oven with left-hand hinge – option at extra charge. Option only available from the factory. No subsequent modification of the door is possible.
- An easy-to-open inner door glass for easy cleaning
- Door seal made of thick and heat resistant silicone, mounted in the oven housing, easy to replace without calling for service
- Insulated oven housing not only saves electricity, but also increases the safety of kitchen staff
- A trough under the door prevents condensed steam from

dripping, especially in the mixed cycle and steaming. A dry floor underneath and in front of the oven guarantees safe working conditions for the staff

- Oven chamber made of high quality AISI 304 stainless steel
- Pressed cooking chamber with rounded corners for easy cleaning of the oven
- All stainless steel housing
- Water protection rating: IPX4 – electric versions, and IPX3 – gas versions
- Adjustable feet ensure perfect leveling of the oven, with direct effects on its operation
- Connection to electricity, treated water, sewerage system required

GAS OVENS:

- factory-adapted for natural gas GZ50 (Polish designation), or G20 (European designation)
- supplied with additional nozzles for propane-butane gas connection: 1/2"

CONVECTION-STEAM OVENS MILLENNIAL BLACK MASK GASTRO FOR GASTRONOMY

TRAY
GN 1/1



CLEANING SYSTEM
INCLUDED



Electric



5x
GN 1/1



7x
GN 1/1



11x
GN 1/1



20x

trolley - GN 1/1

code	MKF511BM	MKF711BM	MKF1111BM	MKF2011BM
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730x784x(H)700 mm	730x784x(H)850 mm	730x785x(H)1130 mm	930x971x(H)1900 mm
number of fans with reverse	1	2	2	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	96 kg	113,8 kg	247,2 kg
€	4347,60	4689,60	6312,80	13333,10

FLOOR STAND

ADDITIONAL DRIVE-IN TROLLEY

code	229521	229521	220795 NEW	EKCR20TC
dimensions	610x560x(H)770 mm	610x560x(H)770 mm	610x560x(H)620 mm	660x560x(H)1704 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	20 pairs of guides for GN 1/1 containers
€	401,80	401,80	434,50	2608,50

TRAY
GN 1/1



Gas



5x
GN 1/1



7x
GN 1/1



11x
GN 1/1



20x

trolley - GN 1/1

code	MKF511GBM	MKF711GBM	MKF1111GBM	MKF2011GBM
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730x849x(H)801 mm	730x849x(H)951 mm	730x849x(H)1231 mm	930x971x(H)1900 mm
number of fans with reverse	1	2	3	4
heating gas power	9,3 kW	13,5 kW	17,5 kW	30 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V	1450 W/230 V
weight	89 kg	108,5 kg	141 kg	247,2 kg
€	7127,30	8422,90	10689,60	19434,50

FLOOR STAND

ADDITIONAL DRIVE-IN TROLLEY

code	229521	229521	220795 NEW	EKCR20TC
dimensions	610x560x(H)770 mm	610x560x(H)770 mm	610x560x(H)620 mm	660x560x(H)1704 mm
	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	5 pairs of guides for GN 1/1 containers	20 pairs of guides for GN 1/1 containers
€	401,80	401,80	434,50	2608,50

CONVECTION-STEAM OVENS MILLENNIAL BLACK MASK BAKERY FOR CONFECTIONERY AND BAKERY

TRAY

600x400



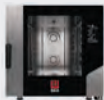
Electric



4x

600x400

MKF464BM



6x

600x400

MKF664BM



10x

600x400

MKF1064BM



16x

trolley - 600x400

MKF1664BM

code	MKF464BM	MKF664BM	MKF1064BM	MKF1664BM
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850x970x(H)700 mm	850x970x(H)850 mm	850x970x(H)1130 mm	930x977x(H)1900 mm
number of fans with reverse	1	2	3	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	15,5 kW/400 V	31 kW/400 V
weight	92,4 kg	108,2 kg	140,4 kg	247,2 kg
€	4533,10	4857,70	6666,40	12950,50

FLOOR STAND

ADDITIONAL DRIVE-IN TROLLEY

code	229538	229538	220894 NEW	EKCR16TC
dimensions	710x640x(H)770 mm	710x640x(H)770 mm	710x640x(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	417,70	417,70	434,50	2550,50

TRAY

600x400



Gas



4x

600x400

MKF464GBM



6x

600x400

MKF664GBM



10x

600x400

MKF1064GBM



16x

trolley - 600x400

MKF1664GBM

code	MKF464GBM	MKF664GBM	MKF1064GBM	MKF1664GBM
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850x1035x(H)801 mm	850x1035x(H)951 mm	850x1035x(H)1231 mm	930x1160x(H)2060 mm
number of fans with reverse	1	2	3	4
heating gas power	9,3 kW	13,5 kW	18 kW	30 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V	1450 W/230 V
weight	102 kg	123 kg	158 kg	277,2 kg
€	7449,00	8422,90	10689,60	19434,50

FLOOR STAND

ADDITIONAL DRIVE-IN TROLLEY

code	229538	229538	220894 NEW	EKCR16TC
dimensions	710x640x(H)770 mm	710x640x(H)770 mm	710x640x(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	417,70	417,70	434,50	2550,50

Prices net of VAT

CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN GASTRO FOR GASTRONOMY AND MILLENNIAL TOUCH SCREEN BAKERY FOR CONFECTIONERY AND BAKERY, ELECTRONIC CONTROL, ELECTRIC AND GAS



ELECTRONIC 7-INCH (480x(H)800 mm) FULL-COLOUR TFT TOUCH – The electronic control allows very precise setting of required cooking parameters. The user can save new and update old recipes. The control menu is available in as many as 42 languages.

- A series of modern convection steam ovens Millennial Touch Screen.
- Group of Touch Screen Gastro ovens for gastronomy – a smaller cooking chamber with guide rails for GN 1/1 containers.
- Group of Touch Screen Bakery ovens for confectioneries and bakeries – a larger cooking chamber with guides rails for 600x400 mm trays.
- Both groups feature ovens in 4 sizes. This wide range allows you to choose an ideal oven to prepare from 72 to 480 meals per day. Ovens of each group are available in electric and gas versions. Millennial Touch Screen ovens have three patented features:
- **MULTILEVEL COOKING**
This function allows for simultaneous preparation of different dishes that require the same conditions but different cooking times. The process can be started at the same time. The oven indicates when the dish should be removed from the cooking chamber.
- **MULTI-POINT PROBE**
A multi-point probe with 3 temperature control points for determining and measuring the temperature inside the cooked product.
- **AUTOMATIC WASHING SYSTEM**
Each oven comes standard with 4 washing programmes: ECO, NORMAL, INTENSE, RINSING, adapted to the different levels of



Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container or a 600x400 mm tray. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.



Humilogic™ – new humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.



Drylogic™ – an innovative drying system for the oven's chamber. By constantly verifying the parameters, Millennial TS ovens have full control over maintaining the correct level of humidity in the cooking chamber. A special valve controlled by a computer controls air exchange in the chamber and removes excessive humidity.

- soiling of the chamber. Up to 30% water savings with the new washing head – you not only save money, but also help to protect the environment.
- **ELECTRONIC 7-INCH (480x(H)800 mm) FULL-COLOUR TFT TOUCH CONTROL PANEL**
The electronic control allows very precise setting of required cooking parameters. The user can save new and update old recipes. The control menu is available in as many as 42 languages, including Polish and English.

KEY FEATURES:

- **PRE-HEATING** – pre-heating of the cooking chamber to the temperature 30 degrees higher than the set temperature
- **HOLDING** – keeping food at a suitably high temperature directly after the cooking cycle is completed
- **COOLDOWN** – rapid cooling of the cooking chamber in order to start another cooking process that requires a much lower temperature
- **HACCP** – the possibility to download the oven operating parameters in order to control the correct course of the cooking processes
- **PROOFER** – the oven serves as a proofing chamber – a useful function in bakery and confectionery versions
- **HOLDING CABINET** – the oven serves as a holding cabinet,

2
years
WARRANTY



Wi-Fi



it maintains the correct temperature and proper moisture level of dishes until they are served

- Delayed oven start up to 24 hours – a useful function to prepare the oven or the dish before the staff arrives at work
- A 500 recipe cookbook
- 5 fan speeds, full or intermittent operation
- DELTA T cooking
- 10-step steam level control
- Temperature regulation in the range of 30°C÷270°C for electric ovens and 30°C÷260°C for gas ovens
- USB port for quick and easy download and upload of cooking recipes and HACCP data
- Wi-Fi connection for software updates
- Timer setting
- Possibility of storing the date and current time

OTHER FEATURES OF MILLENNIAL TOUCH SCREEN OVENS:

- Safety door – opening lock at 60°, 90°, 120° and 180° prevents burns to the operator due to uncontrolled door movement after opening
- Double-glazed chamber door and LED lighting facilitate observation of the processes in the oven
- Gravity-cooled outer glass for increased personnel safety
- Door with right-hand hinge

- An easy-to-open inner door glass for easy cleaning
- Door seal made of thick and heat resistant silicone, mounted in the oven housing, easy to replace without calling for service
- Insulated oven housing not only saves electricity, but also increases the safety of kitchen staff
- A trough under the door prevents condensed steam from dripping, especially in the mixed cycle and steaming
- Oven chamber made of high quality AISI 304 stainless steel
- Pressed cooking chamber with rounded corners for easy cleaning of the oven
- All stainless steel housing
- Water protection rating: IPX5 – electric versions, and IPX3 – gas versions
- Adjustable feet ensure perfect leveling of the oven, with direct effects on its operation
- Connection to electricity, treated water, sewerage system required

Gas ovens:

- factory-adapted for natural gas GZ50 (Polish designation), or G20 (European designation)
- supplied with additional nozzles for propane-butane gas connection: ½"

CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN GASTRO FOR GASTRONOMY

TRAY
GN 1/1



Electric

	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley - GN 1/1
code	MKF511TS	MKF711TS	MKF1111TS	MKF2011TS
tray support spacing	68 mm	68 mm	68 mm	66 mm
dimensions zew.	730x784x(H)700 mm	730x784x(H)850 mm	730x785x(H)1130 mm	930x970x(H)1900 mm
number of fans with reverse	1	2	2	4
power/voltage	7,8 kW/400 V	11,4 kW/400 V	15,4 kW/400 V	31 kW/400 V
weight	78,4 kg	96 kg	113,8 kg	247,2 kg
€	4782,40	5159,20	6956,30	16188,20
FLOOR STAND				ADDITIONAL DRIVE-IN TROLLEY
code	229521	229521	220795 NEW	EKCR20TC
dimensions	610x560x(H)770 mm 5 pairs of guides for GN 1/1 containers	610x560x(H)770 mm 5 pairs of guides for GN 1/1 containers	610x560x(H)620 mm 5 pairs of guides for GN 1/1 containers	660x560x(H)1704 mm 20 pairs of guides for GN 1/1 containers
€	401,80	401,80	434,50	2608,50

TRAY
GN 1/1



Gas

	5x GN 1/1	7x GN 1/1	11x GN 1/1	20x trolley - GN 1/1
code	MKF511GTS	MKF711GTS	MKF1111GTS	MKF2011GTS
tray support spacing	68 mm	68 mm	68 mm	66 mm
external size	730x850x(H)800 mm	730x850x(H)950 mm	730x850x(H)1230 mm	930x1162x(H)1954 mm
number of fans with reverse	1	2	3	4
heating gas power	9,3 kW	13,5 kW	17,5 kW	30 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V	1450 W/230 V
weight	89 kg	108,5 kg	141 kg	277 kg
€	9391,10	10689,60	12956,30	23970,80
FLOOR STAND				ADDITIONAL DRIVE-IN TROLLEY
code	229521	229521	220795 NEW	EKCR20TC
dimensions	610x560x(H)770 mm 5 pairs of guides for GN 1/1 containers	610x560x(H)770 mm 5 pairs of guides for GN 1/1 containers	610x560x(H)620 mm 5 pairs of guides for GN 1/1 containers	660x560x(H)1704 mm 20 pairs of guides for GN 1/1 containers
€	401,80	401,80	434,50	2608,50

CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN BAKERY FOR CONFECTIONERY AND BAKERY

TRAY

600x400



CLEANING SYSTEM INCLUDED



4x

600x400



6x

600x400



10x

600x400



16x

trolley - 600x400



Electric

code	MKF464TS	MKF664TS	MKF1064TS	MKF1664TS
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850x970x(H)700 mm	850x970x(H)850 mm	850x970x(H)1130 mm	930x970x(H)1900 mm
number of fans with reverse	1	2	3	4
power/voltage	7,8 kW/400 V	10,4 kW/400 V	17 kW/400 V	31 kW/400 V
weight	92,4 kg	108,2 kg	140,4 kg	247,2 kg
€	6475,10	7127,30	8072,20	15849,00
FLOOR STAND				ADDITIONAL DRIVE-IN TROLLEY
code	229538	229538	220894 NEW	EKCR16TC
dimensions	710x640x(H)770 mm	710x640x(H)770 mm	710x640x(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	417,70	417,70	434,50	2550,50

TRAY

600x400



CLEANING SYSTEM INCLUDED



4x

600x400



6x

600x400



10x

600x400



16x

trolley - 600x400



Gas

code	MKF464GTS	MKF664GTS	MKF1064GTS	MKF1664GTS
tray support spacing	80 mm	80 mm	80 mm	80 mm
external size	850x1035x(H)800 mm	850x1035x(H)950 mm	850x1035x(H)1230 mm	930x1160x(H)2060 mm
number of fans with reverse	1	2	3	4
heating gas power	9,3 kW	13,5 kW	18 kW	30 kW
power/voltage	300 W/230 V	500 W/230 V	700 W/230 V	1450 W/230 V
weight	102 kg	123 kg	158 kg	277,2 kg
€	9733,10	10689,60	12956,30	24292,50
FLOOR STAND				ADDITIONAL DRIVE-IN TROLLEY
code	229538	229538	220894 NEW	EKCR16TC
dimensions	710x640x(H)770 mm	710x640x(H)770 mm	710x640x(H)620 mm	740x560x(H)1704 mm
	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	5 pairs of guides for trays 600x400 mm	20 pairs of guides for trays 600x400 mm
€	417,70	417,70	434,50	2550,50

Prices net of VAT

CONVECTION STEAM OVEN WITH BOILER MILLENIAL TOUCH SCREEN GASTRO GN 1/1, ELECTRIC, WITH AUTOMATIC CLEANING SYSTEM



ELECTRONIC 7-INCH (480xH)800 mm) FULL-COLOUR TFT TOUCH – The electronic control allows very precise setting of required cooking parameters. The user can save new and update old recipes. The control menu is available in as many as 42 languages.

- Body and baking chamber made of AISI 304 stainless steel; embossed chamber with rounded corners for easy cleaning.
- Glass door, 2-layered, with gravity ventilation, hinges on the right-hand side, with a blockade when opened to 60°, 90°, 120°, 180° for safe operation; possibility to order the oven with hinges on the other side.
- Drip tray for condensation with a drain in the door.
- 2 fans with auto-reverse function, with 3 speeds.
- Steam production in the efficient boiler – an unlimited access to steam.
- Touchscreen control panel TFT (Thin Film Transistor) – coloured touch screen with a resolution 800x480 mm.
- Knob for approving and scrolling through options on the control panel.
- Multipoint core probe – 3 points of temperature measurements.
- Regulated feet for ideal oven levelling.
- Cooking/baking in 3 modes: convection, steam, convection-steam (combi).
- Possibility to control the condensation hood and growth chamber from the level of the control panel.
- Automatic cleaning system in 4 programs: eco, standard, intensive, rinsing.



Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.



Drylogic™ – an innovative drying system for the oven's chamber. By constantly verifying the parameters, Millennial TS ovens have full control over maintaining the correct level of humidity in the cooking chamber. A special valve controlled by a computer controls air exchange in the chamber and removes excessive humidity.

ADDITIONAL FUNCTIONS:

- **Pre-heating:** chamber preheating by +30 °C more than the set temperature.
- **Multilevel:** possibility to cook various dishes in the same conditions, at different heat processing times.
- **Holding Cabinet:** keeping the dishes at the serving temperature.
- **Cool Down:** fast cooling down of the chamber to enable quick change of the currently cooked product,
- **Proofer:** oven can serve as a growth chamber.
- Fitted with an USB port – for downloading HACCP data.
- Wi-Fi connection for software updates.
- Programmable: 500 programmes, with up to 10 steps each.
- Possibility to choose favourite recipes and setting them as quick start recipes.
- Menu in 42 languages.
- Programming of delayed start by up to 24h.
- Overheating protection.
- **Higher power of heaters comparing to the MKF711TS model: 15 kW allow you to discover full potential of the boiler.**
- Chamber capacity: 7 trays GN 1/1 (not included in the set).
- Waterproof rating: IPX 5.
- Temperature range: from 30°C to 270°C.
- Tray support spacing: 73 mm.

2
years
WARRANTY



TRAY
GN 1/1



CLEANING SYSTEM
INCLUDED



MKF711VTS



MKF1111VTS



	7x GN 1/1	11x GN 1/1
Electric		
code	MKF711VTS with boiler	MKF1111VTS with boiler
tray support spacing	68 mm	68 mm
external size	730×784×(H)850 mm	730×785×(H)1130 mm
number of fans with reverse	2	2
power/voltage	15 kW/400 V	19 kW/400 V
weight	96 kg	113,8 kg
€	8115,70	10144,70
FLOOR STAND		
code	229521	220795 NEW
dimensions	610×560×(H)770 mm 5 pairs of guides for GN 1/1 containers	610×560×(H)620 mm 5 pairs of guides for GN 1/1 containers
€	401,80	434,50

BOILER – thanks to creating steam in a highly efficient boiler, you get an access to unlimited amount of steam. This helps you prepare dishes optimally, in order to eliminate the risk of losses and ensure the perfect consistency. Steamed vegetables, fish, meat, and more you will prepare fast, effortless and without losing their nutritional value.

ELECTRIC CONVECTION-STEAM OVEN MILLENNIAL BLACK MASK GASTRO COMPACT, ELECTRONIC CONTROL



2
years
WARRANTY

EXTRA
-NARROW
ONLY 50 CM



Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennium oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.



Humilogic™ – new humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.

- The MILLENNIALBLACK MASK COMPACT series of modern convection-steam ovens will perfectly serve its purpose wherever every inch of working surface is extremely important. Only 500 mm wide oven fits even in the smallest kitchen. It is also a good solution to fit the second or even the third oven in the kitchen
- MILLENNIAL ovens have full control over the management of the humidity level in the cooking chamber

KEY FEATURES:

- **Multi Level** – this function is useful when cooking several dishes that require the same temperatures and steam level, but different cooking times. Multi Level allows you to cook all the dishes at the same time, and the oven will tell you which one you need to take out of the oven chamber when it is ready
- **1-point probe thermometer** – thanks to the probe, the oven can constantly monitor and maintain the set temperature inside the dish. It constantly and automatically adjusts the parameters, ensuring perfect baking and cooking results.
- **Automatic cleaning system** – factory fitted only. 4 washing programs: Eco, Normal, Intensive, Rinse. Adapted to different dirt levels in the chamber. The new washing head design saves up to 30% of water
- **Pre-Heating** – heating the oven chamber by +30 °C more than

- the set temperature to prepare the oven for inserting the dish
- **Holding** – keeps the dish at a sufficiently high temperature, immediately after the cooking cycle is finished
- **Cool Down** – quick temperature reduction in the chamber, in order to adapt it for the requirements of the next dish that requires a lower temperature
- **HACCP** – possibility to read the operating parameters of the oven to control the correct course of cooking processes
- **Proofer** – the function turns the oven into a proofer chamber
- **Holding Cabinet** – the oven can be used as a banquet cabinet – it keeps the dishes at a sufficiently high temperature and humidification until the meals are served
- Possibility to save 500 programs, 10 steps each
- Just select one of the 500 programs and press START. The oven will start working, precisely maintaining previously saved parameters such as temperature in the chamber, temperature inside of the food, cooking time, humidity level at each step of the entire cycle. These parameters can be modified, saved and deleted from memory
- Three fan speeds
- Three-stage fan speed control ensures the adjustment of ventilation force to the requirements of cooking process and uniform temperature throughout the cooking chamber



ELECTRONIC 7-INCH TOUCH CONTROL PANEL for very precise setting of the desired cooking parameters. The control menu is saved in 42 languages.



CLEANING SYSTEM INCLUDED



6x
GN 2/3



6x
GN 1/1



10x
GN 1/1

code	MKF623CBM	MKF611CBM	MKF1011CBM
performance	54-72 dishes/day	90-120 dishes/day	150-200 dishes/day
tray support spacing	68 mm	68 mm	68 mm
external size	500x750x(H)700 mm	500x930x(H)700 mm	500x930x(H)970 mm
number of fans with reverse	1	1	1
power/voltage	5,2 kW/400 V	7,8 kW/400 V	15,4 kW/400 V
weight	61,6 kg	70,8 kg	95,2 kg
€	4202,70	5072,20	6799,80
FLOOR STAND			
code	MKTS623C	MKTS11C	MKTS11C
dimensions	500x556x(H)770 mm	500x736x(H)770 mm	500x736x(H)770 mm
€	808,50	808,50	808,50

- Cooking with probe thermometer
Thanks to the probe thermometer the oven can constantly control and maintain the indicated temperature inside the dish. It adjusts parameters constantly and automatically, ensuring perfect baking and cooking results
- Cooking using the Delta T function
This is an improved cooking method with probe thermometer. Particularly useful for cooking larger pieces of meat, such as ham. The system automatically maintains a slight difference between the temperature in the chamber and inside the dish. As a result, the dish is evenly cooked
- USB port
This solution is especially recommended for chain kitchens. Only one oven needs to be programmed. You can upload the program on other ovens via USB port

OTHER FEATURES OF MILLENNIAL TOUCH SCREEN GASTRO COMPACT OVENS:

- Temperature adjustment within the range of 30-270 °C
- Automatic turn-on delay of the oven up to 24 hours – useful to prepare the oven or a dish before the staff arrives
- Possibility to save the day and current time
- Alarm triggered by the condensation hood (works only in

the oven with connected hood)

- Steam generated by direct spraying of water on the heating elements, with 10-step adjustment of steam level
- Double-glazed chamber door and LED lighting
- Safe door – opening lock at 60 °C, 90 °C, 120 °C and 180 °C prevent staff burns due to uncontrolled door movement after opening
- Outer oven glass with gravity cooling
- Door with hinges on the right
- Easy opening of the inner door glass
- Door seal made of thick and heat-resistant silicone, mounted in the oven housing, easy to replace
- The insulated oven casing is not only energy-saving, but also increases the safety of kitchen staff
- Collection pan under the door prevents dripping of condensed steam, especially after mixed cooking and steam cooking
- Oven chamber made of high-quality AISI 304 stainless steel
- Pressed oven chamber with rounded corners for easy oven cleaning
- Oven housing made of stainless steel
Leakage rate: IPX 5
Adjustable feet ensure perfect levelling of the oven
Required power, treated water and sewage connection

ELECTRIC CONVECTION-STEAM OVENS MILLENNIAL TOUCH SCREEN GASTRO COMPACT, WITH CLEANING SYSTEM AND ELECTRONIC CONTROL

→ | 50 cm | ←



Airflowlogic™ – an innovative solution consisting in a complete redesign of the deflector (fan cowl). The effect is an improved air circulation which ensures the best results in even cooking on every level and in every place of a GN container. Airflowlogic™ guarantees excellent quality of food processing in ovens. A Millennial oven with the Airflowlogic™ patent delivers the ultimate in kitchen performance.



Humilogic™ – new humidification system that feeds water directly from the fan. It provides high humidity levels and much less water consumption. In this system, steam reaches all the way into the cooked food, which enhances its natural taste and aroma. Humilogic™ is the solution for top chefs who expect best results.



Drylogic™ – an innovative drying system for the oven's chamber. By constantly verifying the parameters, Millennial TS ovens have full control over maintaining the correct level of humidity in the cooking chamber. A special valve controlled by a computer controls air exchange in the chamber and removes excessive humidity.

- The MILLENNIALBLACK MASK COMPACT series of modern convection-steam ovens will perfectly serve its purpose wherever every inch of working surface is extremely important.
- Only 500 mm wide oven fits even in the smallest kitchen. It is also a good solution to fit the second or even the third oven in the kitchen

KEY FEATURES:

- **Multi Level** – This function is useful when cooking several dishes that require the same temperatures and steam level, but different cooking times. Multi Level allows you to cook all the dishes at the same time, and the oven will tell you which one you need to take out of the oven chamber when it is ready
- **1-point probe thermometer** – thanks to the probe, the oven can constantly monitor and maintain the set temperature inside the dish. It constantly and automatically adjusts the parameters, ensuring perfect baking and cooking results.
- **Automatic cleaning system** – factory fitted only. 4 washing programs: Eco, Normal, Intensive, Rinse. Adapted to different dirt levels in the chamber. The new washing head design saves up to 30% of water
- **Pre-Heating** – heating the oven chamber by +30 °C more than the set temperature to prepare the oven for inserting the dish

Keeps the dish at a sufficiently high temperature, immediately after the cooking cycle is finished

- **Cool Down** – quick temperature reduction in the chamber, in order to adapt it for the requirements of the next dish that requires a lower temperature
- **HACCP** – possibility to read the operating parameters of the oven to control the correct course of cooking processes
- **Proofer** – the function turns the oven into a proofer chamber
- **Holding Cabinet** – the oven can be used as a banquet cabinet – it keeps the dishes at a sufficiently high temperature and humidification until the meals are served
- Possibility to save 500 programs, 10 steps each
- Just select one of the 500 programs and press START. The oven will start working, precisely maintaining previously saved parameters such as temperature in the chamber, temperature inside of the food, cooking time, humidity level at each step of the entire cycle. These parameters can be modified, saved and deleted from memory
- Three fan speeds – three-stage fan speed control ensures the adjustment of ventilation force to the requirements of cooking process and uniform temperature throughout the cooking chamber
- Cooking with probe thermometer – thanks to the probe



ELECTRONIC 7-INCH (480x(H)800 mm) FULL-COLOUR TFT TOUCH – The electronic control allows very precise setting of required cooking parameters. The user can save new and update old recipes. The control menu is available in as many as 42 languages.



CLEANING SYSTEM INCLUDED



6x
GN 2/3



6x
GN 1/1



10x
GN 1/1

code	MKF623CTS	MKF611CTS	MKF1011CTS
performance	54-72 dishes/day	90-120 dishes/day	150-200 dishes/day
tray support spacing	68 mm	68 mm	68 mm
external size	500x750x(H)700 mm	500x930x(H)700 mm	500x930x(H)970 mm
number of fans with reverse	1	1	1
power/voltage	5,2 kW/400 V	7,8 kW/400 V	15,4 kW/400 V
weight	61,6 kg	70,8 kg	95,2 kg
€	5501,20	5973,70	7765,00
FLOOR STAND			
code	MKTS623C	MKTS11C	MKTS11C
dimensions	500x556x(H)770 mm	500x736x(H)770 mm	500x736x(H)770 mm
€	808,50	808,50	808,50

thermometer the oven can constantly control and maintain the indicated temperature inside the dish. It adjusts parameters and automatically, ensuring perfect baking and cooking results

- Cooking using the Delta T function – this is an improved cooking method with probe thermometer. Particularly useful for cooking larger pieces of meat, such as ham. The system automatically maintains a slight difference between the temperature in the chamber and inside the dish. As a result, the dish is evenly cooked
- USB port – This solution is especially recommended for chain kitchens. Only one oven needs to be programmed. You can upload the program on other ovens via USB port

OTHER FEATURES OF MILLENNIAL TOUCH SCREEN GASTRO COMPACT OVENS:

- Temperature adjustment within the range of 30-270 °C
- Automatic turn-on delay of the oven up to 24 hours – useful to prepare the oven or a dish before the staff arrives
- Possibility to save the day and current time
- Alarm triggered by the condensation hood (works only in the oven with connected hood)
- Steam generated by direct spraying of water on the heating

elements, with 10-step adjustment of steam level

- Double-glazed chamber door and LED lighting
- Safe door – opening lock at 60 °C, 90 °C, 120 °C and 180 °C prevent staff burns due to uncontrolled door movement after opening
- Outer oven glass with gravity cooling
- Door with hinges on the right
- Easy opening of the inner door glass
- Door seal made of thick and heat-resistant silicone, mounted in the oven housing, easy to replace
- The insulated oven casing is not only energy-saving, but also increases the safety of kitchen staff
- Collection pan under the door prevents dripping of condensed steam, especially after mixed cooking and steam cooking
- Oven chamber made of high-quality AISI 304 stainless steel
- Pressed oven chamber with rounded corners for easy oven cleaning
- Oven housing made of stainless steel
- Leakage rate: IPX 5
- Adjustable feet ensure perfect levelling of the oven
- Required power, treated water and sewage connection

HOSE WITH RINSE HEAD FOR APPLIANCES

- Ideal for any chef to keep their appliances spotless.
- Suitable for cleaning any number of waterproof appliance parts and surfaces.
- A 2 meter long hose brings many objects into range.
- Ergonomic handle with valve lever is comfortable to hold.
- Supplied with a dedicated holder that can be placed on oven housing (as indicated by technician) or on the wall using 3 screws.
- Jet is divided into a number of smaller ones using a strainer which increases the cleaning area covered.
- Water temperatures from 5°C to 85°C are ideal.
- Maximum water flow rate up to 11 L/m at pressure of 3 bar.
- Recommended supply water pressure: 3 bar.
- Operating pressure of supply water: 0.5 to 7 bar.
- PA66 nylon housing, metal parts made of chrome-plated steel.
- Water supply connection: 1/2" inner diameter.



810323

code	mm	€
810323	56x42x(H)2000	63,50

OVEN BASES IN FORM OF PROOFING CHAMBER AND PROOFER

- It is used to keep the cooked dishes at a sufficiently high temperature, up to 85 °C
- Electronically controlled temperature
- PRE-HEATING function allows quick chamber heating
- Chamber made of highest quality AISI 430 steel
- Device on 4 wheels, including 2 wheels with brakes for safe positioning of the column oven + chamber
- NOTE: additional connecting elements required for the connection with proofer – ask your dealer for details



MKLM1064

	10x 600x400	12x GN 1/1	10x 600x400
code	MKL1064S	MKM1211	MKLM1064
suitable for	oven Millennial Smart Bakery 4x 600x400 mm 6x 600x400 mm 10x 600x400 mm	oven Millennial Black Mask and Touch Screen 5x GN 1/1 7x GN 1/1 12x GN 1/1	oven Millennial Black Mask and Touch Screen 4x 600x400 mm 6x 600x400 mm 10x 600x400 mm
tray support spacing	85 mm	75 mm	85 mm
external size	850x1030x(H)770 mm	730x875x(H)770 mm	850x1030x(H)770 mm
humidification	indirectly by means of a button on the panel of the proofer	-	8-step adjustment using the panel on the oven
proofing temp.	25-65 °C	-	20-40 °C
PRE-HEATING temp. for proofing	-	-	20 °C
PRE-HEATING temp. for keeping warm	-	65 °C	65 °C
heat retention temp.	-	30-60 °C	30-60 °C
power/voltage	2,4 kW/230 V	1,8 kW/230 V	1,8 kW/230 V
weight	91 kg	70,8 kg	91 kg
€	2588,20	3202,70	3547,60

ELECTRIC STATIC OVENS FOR BAKING INDUSTRY AND CONFECTIONERY 600X400 MM WITH STEAMER AND ELECTRONIC CONTROL

- Ideal solution for gastronomic establishments such as pizzerias, restaurants, canteens, bakeries or restaurant kitchens that value high-quality preparation of confectionery, baked goods and pizza with great accuracy of the production process
- Programmable – possibility to save 50 recipes in the oven's memory
- Chamber with tray capacity of 600x400 (model MKFD1T) or with a capacity for two 600x400 trays placed on one level (model MKFD2T)
- User-friendly and intuitive touch control panel
- Adjustment of heating elements and thermostats using the dedicated buttons on the control panel
- Timer
- Maximum temperature: 350 °C
- Installed steamer system makes the oven suitable for even a large number of sophisticated pastries
- Chamber made of AISI 430 stainless steel
- Leakage factor IPX3

TRAY
600x400



1x
600x400



2x
600x400

kod	MKFD1T	MKFD2T
external size	850x980x(H)435 mm	850x1250x(H)435 mm
liczba grzatek	6	6
power/voltage	2,7 kW/230 V	5,4 kW/400 V
weight	65 kg	85 kg
€	3956,30	4260,60

CONDENSE HOODS

- Single-phase engine with one rotation direction
- Maximum air flow: from 400 m³/h to 600 m³/h
- Housing made of highest quality AISI 430 steel
- Connection to fresh water ¾" with water pressure 100-200 kPa (1.0-2.0 bar)
- No connection to permanent duct or ventilation – chimney required

- Included:
- water connection hose with ¾" thread, 1.5 m long
 - 1 labyrinth filter
 - electric cable 1.6 m long
 - sewer drain Ø 30 mm



code		V	W	mm	weight	€
MKKC4S	Condensation hood for 4-tray Millennial Smart ovens	230	600	850x1045x(H)308	26	1773,70
MKKC4	Condensation hood for 4-tray Millennial Touch Screen and Black Mask ovens	230	600	850x1045x(H)308		1909,90
MKKC5S	Condensation hood for 5-tray Millennial ovens	230	600	730x860x(H)308		1773,70
MKKC5	Condensate hood for Millennial TS ovens with 5 shelves	230	600	730x860x(H)308	26	1715,70
MKKC610S	Condensation hood for 6- and 10-tray Millennial Smart ovens	230	600	850x1045x(H)308		1617,20
MKKC610	Condensation hood for 6- and 10-tray Millennial Touch Screen and Black Mask ovens	230	600	850x1045x(H)308		1941,80
MKKC610C	Condensate hood for Millennial TS ovens with 6 and 10 shelves	230	600	500x942x(H)308	19	1585,30
MKKC623C	Condensation hood for 6-tray Millennial Touch Screen and Black Mask ovens	230	600	500x762x(H)308		1489,60
MKKC711S	Hood for 7-tray Millennial Smart ovens	230	600	730x860x(H)308		1617,20
MKKC711	Condensate hood for Millennial TS ovens with 7 shelves	230	600	730x860x(H)308	26	1715,70
MKKC1620S	Fume hood for 16- and 20-tray Millennial ovens	230	600	930x1045x(H)308		2104,10
MKKC1620	Condensate hood for Millennial TS ovens with 16 and 20 shelves	230	600	930x1045x(H)308	31,4	2202,70

OVEN STACKING KIT

- A must have assembly kit for safe and aesthetically pleasing connection of furnace stacks.
- The cover is made of AISI 430 stainless steel.
- The required fixtures are included in the kit.
- The kits are different, adapted to the models of connected furnaces.

code	mm	€
MKS11	(H)55	646,10
MKS11C	(H)55	611,40
MKS23C	(H)55	611,40
MKS64	(H)55	611,40

INSTALLATION SET FOR MILLENNIAL OVENS

- The kit includes: a special U-shaped PVC siphon, discharge hose.
- The stainless steel siphon housing maintains a safe distance between the stove and the installation and the wall.

code	€
MKKPIC	376,60
MKKPI	324,40

INTERNAL TEMPERATURE PROBE WITH A HANDLE EKA

- Intended for temperature measurements and monitoring inside a thermally prepared product.
- Cooperates with the furnace software to maintain the pre-set temperature. 1-point.
- For furnaces with GN containers and 600x400 mm plates, Millennial Black Mask series, only as optional equipment.

code	€
EKSCS	324,40

AUTOMATIC WASHING SYSTEM FOR MILLENNIAL BLACK MASK OVENS

- 4 cleaning programs: Eco, Normal, Intensive, Rinsing, adapted to various levels of chamber contamination.
- The new cleaning head allows water savings up to 30%.

code	€
MKWTT	744,70

SMOKING DEVICE FOR MILLENNIAL OVENS

- Intended for smoking of all kinds of meat, vegetables and fruit, directly in chambers of the Millennial series convection-steam ovens.
- The cutting container is made of high quality AISI 430 stainless steel
- Electromechanically controlled electric heater.
- Temperature adjustable within the 20° C - 80° C range.
- Electric, single phase variant. 1.6 m long power cable.
- Net weight: 2,6 kg.
- A wide range of aromatic wood chips available in the HENDI portfolio.

code	V	W	mm	€
MKAF	230	200	173x432x(H)39	385,30

MILLENNIAL OVEN ACCESSORIES

		code	automatic washing system	temperature probe	floor stand	hood	stacking kit	proofing chamber / warming cabinet		
Electric		MKF511S	-	-	229521	MKKC5S	MKS11			
		MKF511BM	YES	YES	229521	MKKC5	MKS11	MKM1211		
		MKF511TS	YES	YES	229521	MKKC5	MKS11	MKM1211		
		MKF711S	-	-	229521	MKKC711S	MKS11			
		MKF711BM	YES	YES	229521	MKKC711	MKS11	MKM1211		
		MKF711TS	YES	YES	229521	MKKC711	MKS11	MKM1211		
		MKF1111S	-	-	220795	MKKC711S	MKS11			
		MKF1111BM	YES	YES	220795	MKKC711	MKS11	MKM1211		
		MKF1111TS	YES	YES	220795	MKKC711	MKS11	MKM1211		
		MKF2011S	-	-	EKCR20TC	MKKC1620S				
		MKF2011BM	YES	YES	EKCR20TC	MKKC1620				
		MKF2011TS	YES	YES	EKCR20TC	MKKC1620				
	GASTRO	Electric/Compact	MKF623CBM	YES	YES	MKTS623C	MKKC623C	MKS23C		
			MKF623CTS	YES	YES	MKTS623C	MKKC623C	MKS23C		
			MKF611CBM	YES	YES	MKTS11C	MKKC610C	MKS11C		
			MKF611CTS	YES	YES	MKTS11C	MKKC610C	MKS11C		
MKF1011CBM			YES	YES	MKTS11C	MKKC610C				
MKF1011CTS			YES	YES	MKTS11C	MKKC610C				
Gas		MKF511GS	-	-	229521	MKKC5S	MKS11			
		MKF511GBM	MKWT	EKSC / EKSCS	229521	MKKC5	MKS11	MKM1211		
		MKF511GTS	YES	YES	229521	MKKC5	MKS11	MKM1211		
		MKF711GS	-	-	229521	MKKC711S	MKS11			
		MKF711GBM	MKWT	EKSC / EKSCS	229521	MKKC711	MKS11	MKM1211		
		MKF711GTS	YES	YES	229521	MKKC711	MKS11	MKM1211		
		MKF1111GS	-	-	220795	MKKC711S	MKS11			
		MKF1111GBM	MKWT	EKSC / EKSCS	220795	MKKC711	MKS11	MKM1211		
		MKF1111GTS	YES	YES	220795	MKKC711	MKS11	MKM1211		
		MKF2011GBM	MKWT	EKSC / EKSCS	EKCR20TC	MKKC1620				
		MKF2011GTS	YES	YES	EKCR20TC	MKKC1620				
	BAKERY	Electric	MKF464S	-	-	229538	MKKC4S	MKS64	MKL1064S	
			MKF464BM	MKWT	EKSC / EKSCS	229538	MKKC4	MKS64	MKLM1064	
			MKF464TS	YES	YES	229538	MKKC4	MKS64	MKLM1064	
MKF664S			-	-	229538	MKKC610S	MKS64	MKL1064S		
MKF664BM			MKWT	EKSC / EKSCS	229538	MKKC610	MKS64	MKLM1064		
MKF664TS			YES	YES	229538	MKKC610	MKS64	MKLM1064		
MKF1064S			-	-	220894	MKKC610S	MKS64	MKL1064S		
MKF1064BM			MKWT	EKSC / EKSCS	220894	MKKC610	MKS64	MKLM1064		
MKF1064TS			YES	YES	220894	MKKC610	MKS64	MKLM1064		
MKF1664S			-	-	EKCR16TC	MKKC1620S				
MKF1664BM			MKWT	EKSC / EKSCS	EKCR16TC	MKKC1620				
MKF1664TS			YES	YES	EKCR16TC	MKKC1620				
Gas				MKF464GS	-	-	229538	MKKC4S	MKS64	MKL1064S
				MKF464GBM	MKWT	EKSC / EKSCS	229538	MKKC4	MKS64	MKLM1064
				MKF464GTS	YES	YES	229538	MKKC4	MKS64	MKLM1064
				MKF664GS	-	-	229538	MKKC610S	MKS64	MKL1064S
		MKF664GBM	MKWT	EKSC / EKSCS	229538	MKKC610	MKS64	MKLM1064		
		MKF664GTS	YES	YES	229538	MKKC610	MKS64	MKLM1064		
		MKF1064GS	-	-	220894	MKKC610S	MKS64	MKL1064S		
		MKF1064GBM	MKWT	EKSC / EKSCS	220894	MKKC610	MKS64	MKLM1064		
		MKF1064GTS	YES	YES	220894	MKKC610	MKS64	MKLM1064		
		MKF1664GBM	MKWT	EKSC / EKSCS	EKCR16TC	MKKC1620				
	MKF1664GTS	YES	YES	EKCR16TC	MKKC1620					
Electric / DECK OVEN		MKFD1T	-	-	MKT564		MKS64	MKL1064S		
		MKFD2T	-	-	MKTSD2T			MKL1064S		