



MILLENNIAL



eka[®]
make it easy

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About Tecnoeka

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

Steel is our raw material, 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 develop the most advanced solutions and achieve the most ambitious goals.

Technological innovation is our signature. We introduce only the most efficient technologies to the market, thanks to the most advanced specialist knowledge. We continue to improve upon 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 organized through concepts of architecture, technology and respect for the environment. Our goal lies in the satisfaction of foodservice professionals, always sought for with utmost commitment. 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 foodservice.



About Millennial

There are challenges that push you beyond the limits of what you have known.

Overcoming limits 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 foodservice professionals. With MILLENNIAL, constructive quality meets the future of foodservice 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 the 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.

Model Number Nomenclature

MKFA 6 11 CTS

Family

M Millennial
E Evolution

Brand

K Eka

Product

F oven
LM proofer and holding cabinet
CR trolley
T table
TS table with supports
S low-profile kit for mounting/stacking ovens
SST kit with lateral supports for

Control Type

TS touch screen

Oven Line

C compact

Tray dimension

11 full-size (12x20) hotel pan
64 full-size (18x26) sheet pan

Number of trays

Geography

A American Series

Design



Thermal-reflective interior glass reduces energy consumption

Easy to open and easy to clean

Lateral supports designed for cooking uniformity
Removable to facilitate cleaning

Handle with cross closing

AISI304 stainless-steel cooking chamber with molded bottom and fully-rounded edges

Adjustable feet

Touch screen

Push-button dial

Innovative cooling system allows the oven to be installed even in narrow spaces

The door has rest positions at 60, 90, 120 and 180 degrees



DESIGN APPLICATION

Minimal and elegant design for a professional oven that combines functionality with technological innovations, aspects that contribute to the highest quality kitchen equipment.

Plus

360 ° management of oven functions

86-518 °F

Temperature range

5

Fan speeds

Multi-step programming

HACCP data management

DELTA T cooking

Sous-vide cooking

Semi-static cooking (5 speed options)

Multi-level cooking mode allows you to manage cooking different foods for different times in the same oven environment



Wi-Fi connection



Oven firmware updates

Recipe updates

Moisture Management Software

Updates for technical documentation and user manuals

Automatic wash system included
Outstanding cleaning performance

4

Washing system modes

L1 ECO

L2 NORMAL

L3 INTENSIVE

R RINSE

Detergent and rinse aid combined in a single liquid product

Minimal water consumption



Touch screen interface

42

Languages

500

Programmable recipes



7" TFT capacitive 800x480 touch screen

Favorite recipe quick settings

Pre-loaded cooking programs

Manage oven accessories from the control panel

Control knob with scroll and push functions

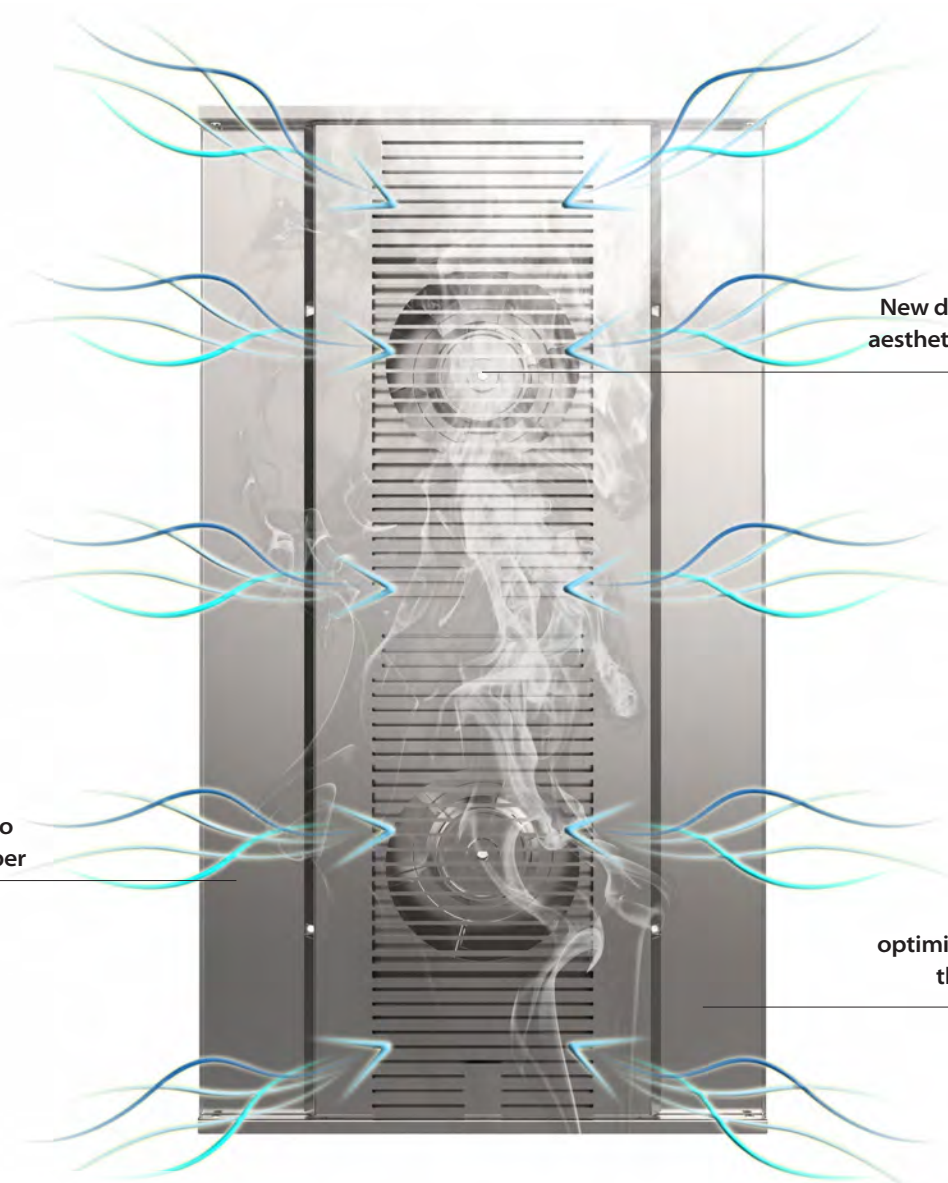
Delayed start - Programmable up to 24 hours

Airflowlogic



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, guarantees optimal cooking uniformity.

For those who choose excellence. For those who choose Millennial.



New design that combines aesthetics and functionality

Uniform airflow into the cooking chamber

Suction designed to optimize the air intake into the cooking chamber



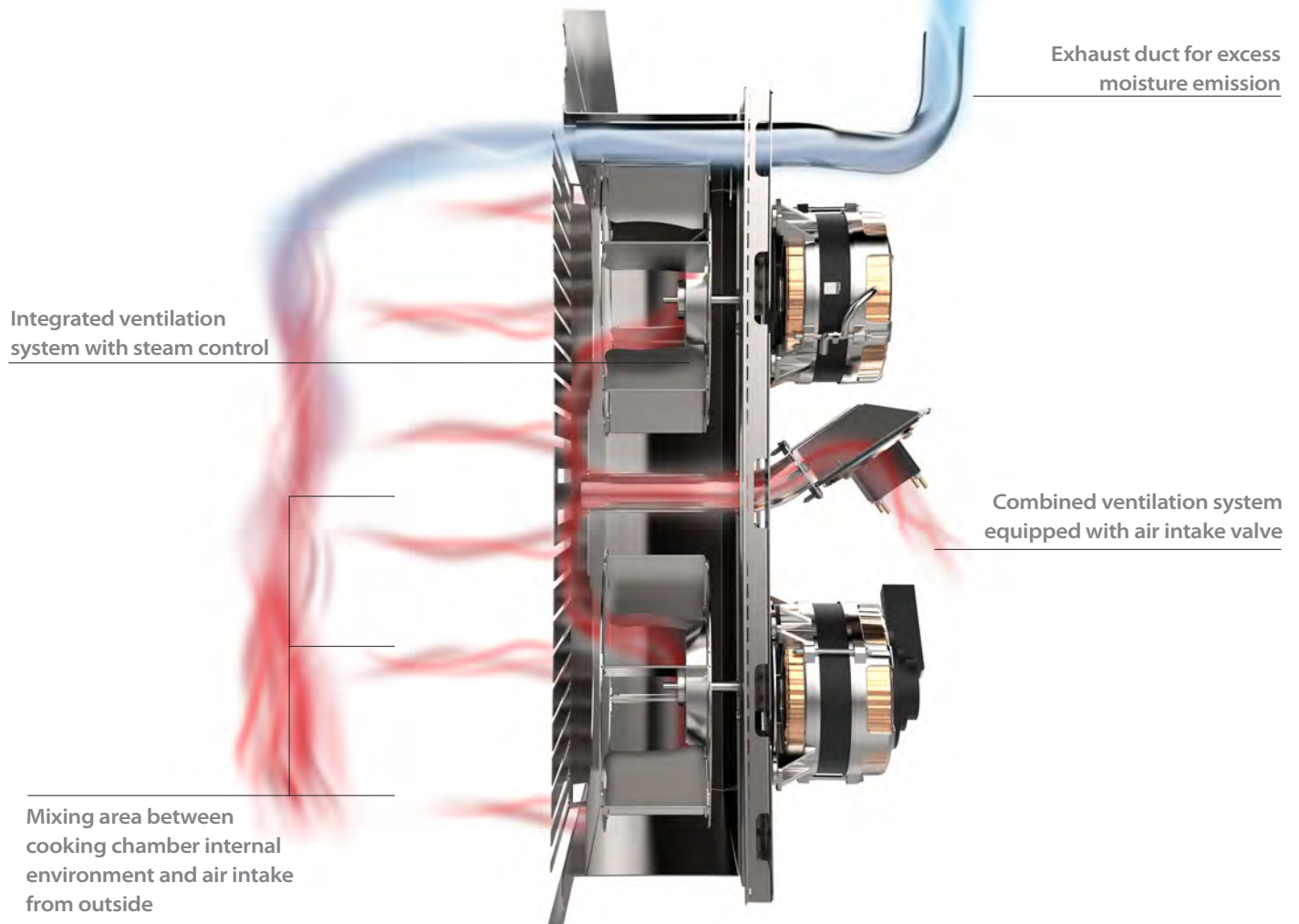
Drylogic



Drylogic™ by Tecnoeka. This new-patented system allows you to better control the humidity in the cooking chamber to achieve excellent cooking results.

The Drylogic™ system, when necessary, introduces dry air from outside the oven into the cooking chamber.

Through algorithmic control of predefined parameters, the Millennial line has full control over managing the moisture in the oven.



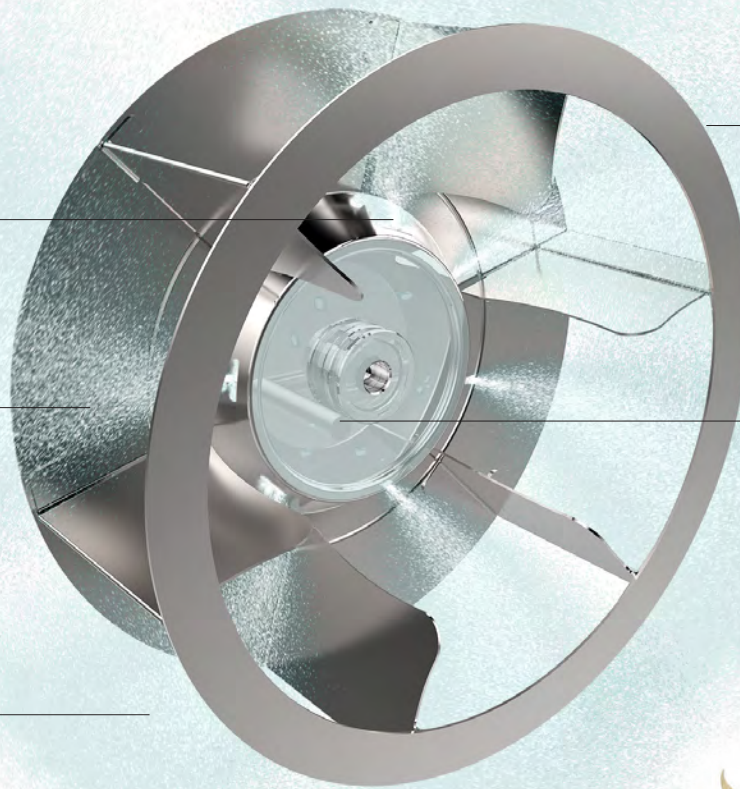


Humilogic

Tecnoeka presents Humilogic™, a new-patented system of humidification that ensures high levels of moisture in the cooking chamber for quality steam cooking and a significant reduction in water consumption

Humilogic™, where steam meets flavor.

“Excellence in the kitchen” for those who choose Millennial.



The motion of the fan allows uniform distribution

Water output nozzles

Contact with moving fan blades nebulizes the water into a fine mist

Water is introduced through the fan to humidify the cooking chamber

Steam is generated by the contact of the water particles with the high temperature in the cooking chamber



MKFA 511 TS

Five GN 1/1 (12" x 20" / hotel pan) capacity
Available in single-phase or three-phase 280v/240v
Stackable with MKFA 711 TS or another MKFA 511 TS



Number of trays	5
Tray size	GN 1/1 (12" x 20" / hotel pan) or 13" x 18" half-size (on grid)
Grids included	(5) GN 1/1 stainless-steel
Pitch between tray supports	2 2 ¹ / ₂ in
Temperature range	86 - 518 °F
Power rating	7.9 - 9.1kW
Voltage	208/240v
Current	(single-phase) 38A (three-phase) 23A
Recommended Breaker Size	(single-phase) 50A (three-phase) 30A
Dimensions (WxDxH)	28.74 x 33.465 x 29.33 in
Net Weight	167.5 lb (76.1 kg)

MKFA 711 TS

Seven GN 1/1 (12" x 20" / hotel pan) capacity
Stackable with MKFA 511 TS or another MKFA 711 TS



Number of trays	7
Tray size	GN 1/1 (12" x 20" / hotel pan) or 13" x 18" half-size (on grid)
Grids included	(7) GN 1/1 stainless-steel
Pitch between tray supports	2 2 ¹ / ₂ in
Temperature range	86 - 518 °F
Power rating	15.8 - 18.2 kW
Voltage	208/240v 3ph
Current	43A
Recommended Breaker Size	60A
Dimensions (WxDxH)	28.74 x 33.465 x 35.43 in
Net Weight	197.5 lb (89.8 kg)

MKFA 611 CTS

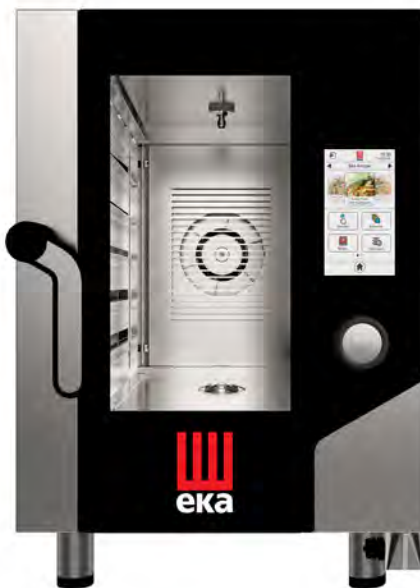
Electric COMPACT combi oven

Ultra-slim design

Six GN 1/1 (12" x 20" / hotel pan) capacity

Available in single-phase or three-phase 208v/240v

Stackable with another MKFA 611 CTS



Number of trays	6
Tray size	GN 1/1 (12" x 20" / hotel pan)
Grids included	(3) GN 1/1 stainless-steel
Pitch between tray supports	2 2/32 in
Temperature range	86 - 518 °F
Power rating	6.6 - 7.6 kW
Voltage	208/240v
Current	(single-phase) 31A (three-phase) 26A
Recommended Breaker Size	(single-phase) 50A (three-phase) 40A
Dimensions (WxDxH)	19.685 x 36.73 x 29.53 in
Net Weight	151.7 lb (69.0 kg)

MKFA 464 TS

Four 18" x 26" tray capacity

Available in single-phase or three-phase 208v/240v

Stackable with MKFA 664 TS, MKFA 464 TS, or MKLMA 664



Tray capacity	(4) 18" x 26" full-size pans (8) 12" x 20" / hotel pans (with grids) (8) 13" x 18 half-size (with grids)
Grids included	(4) 18" x 26" stainless-steel
Pitch between tray supports	3 5/32 in
Temperature range	86 - 518 °F
Power rating	7.9 - 9.1 kW
Voltage	208/240v
Current	(single-phase) 38A (three-phase) 23A
Recommended Breaker Size	(single-phase) 50A (three-phase) 30A
Dimensions (WxDxH)	33.465 x 40.79 x 29.33 in
Net Weight	207.0 lb (94.1 kg)

MKFA 664 TS

Six 18" x 26" tray capacity

Stackable with MKFA 664 TS, MKFA 464 TS, or MKLMA 664



Tray capacity	(6) 18" x 26" full-size pans (12) 12" x 20" / hotel pans (with grids) (12) 13" x 18 half-size (with grids)
Grids included	(3) 18" x 26" stainless-steel
Pitch between tray supports	3 5/8 in
Temperature range	86 - 518 °F
Power rating	15.8 - 18.2 kW
Voltage	208/240v 3ph
Current	43A
Recommended Breaker Size	60A
Dimensions (WxDxH)	33.465 x 40.79 x 35.24 in
Net Weight	237.6 lb (108 kg)

MKFA 1064 TS

Ten 18" x 26" tray capacity
Stackable with MKLMA 664



Tray capacity	(10) 18" x 26" full-size pans (20) 12" x 20" / hotel pans (with grids) (20) 13" x 18 half-size (with grids)
Grids included	(5) 18" x 26" stainless-steel
Pitch between tray supports	3 5/32 in
Temperature range	86 - 518 °F
Power rating	23.6 - 27.2 kW
Voltage	208/240v 3ph
Current	66A
Recommended Breaker Size	90A
Dimensions (WxDxH)	33.465 x 40.79 x 46.06 in
Net Weight	321.2 lb (146 kg)

MKFA 1664 TS

Sixteen 18" x 26" tray capacity
Roll-in trolley included



Number of tray supports (trolley)	16
Tray capacity	(16) 18" x 26" full-size pans (32) 13" x 18" half-size (with grids)
Grids included	(8) 18" x 26" stainless-steel
Pitch between tray supports	3 5/32 in
Temperature range	86 - 518 °F
Power rating	35.1 - 40.5 kW
Voltage	208/240v 3ph
Current	88A
Recommended Breaker Size	110A
Dimensions (WxDxH)	36.61 x 40.79 x 74.80 in
Net Weight	543.8 lb (247.2 kg)

MKLMA 664 TS

Proofer / holding cabinet

Electric proofer and holding cabinet for 4, 6 and 10 tray ovens.
Touch screen controlled by the oven



Number of trays	6
Tray capacity	(6) 18" x 26" full-size pans (12) 12" x 20" hotel pans (with grids) (12) 13" x 18 half-size (with grids)
Pitch between tray supports	3 1/2 in
Temperature range - proofer	86 - 140 °F
Temperature range - holding cabinet	100 - 175 °F
Power	1.6 kW
Voltage	120v (MKLMA664TS1) 208/240v single-phase (MKLMA664TS2)
Dimensions (WxDxH)	33 15/32 x 40 35/64 x 30 5/16 in
Net Weight	179 lb (81.4 kg)

Model Comparison

MKFA 511 TS

MKFA 711 TS

**MKFA 611CTS
COMPACT**



Number of trays	5	7	6
Tray dimension	GN 1/1 (12 x 20)	GN 1/1 (12 x 20)	GN 1/1 (12 x 20)
Rack rails distance (pitch)	2 2 ¹ / ₃₂ in	2 2 ¹ / ₃₂ in	2 2 ¹ / ₃₂ in
Temperature Range	86 - 518 °F	86 - 518 °F	86 - 518 °F
Power	7.9 - 9.1kW	15.8 - 18.2 kW	6.6 - 7.6 kW
Voltage	208/240v 1ph/3ph	208/240v 3ph	208/240v 1ph/3ph
Frequency	60 Hz	60 Hz	60 Hz
Number of programs	500	500	500
Automatic washing	Included	Included	Included
Multi-point core probe	Included	Included	Included
Dimensions (WxDxH) in.	28.74 x 33.465 x 29.33 in	28.74 x 33.465 x 35.43 in	19.685 x 36.73 x 29.53 in
Net Weight	167.5 lb	197.5 lb	151.7 lb

MKFA 464 TS

MKFA 664 TS

MKFA 1064 TS

MKFA 1664 TS



4

6

10

16

18" x 26"

18" x 26"

18" x 26"

18" x 26"

3 5/32 in

3 5/32 in

3 5/32 in

3 5/32 in

86 - 518 °F

86 - 518 °F

86 - 518 °F

86 - 518 °F

7.9 - 9.1 kW

15.8 - 18.2 kW

23.6 - 27.2 kW

35.1 - 40.5 kW

208/240v 1ph/3ph

208/240v 3ph

208/240v 3ph

208/240v 3ph

60 Hz

60 Hz

60 Hz

60 Hz

500

500

500

500

Included

Included

Included

Included

Included

Included

Included

Included

33.465 x 40.79 x 29.33 in

33.465 x 40.79 x 35.24 in

33.465 x 40.79 x 46.06 in

36.61 x 40.79 x 74.80 in

207.0 lb

237.6 lb

321.2 lb

543.8 lb

Popular Configurations

Eka ovens, proofers and accessories can be configured many different ways to suit your needs.

Several configurations are shown here.

Contact your dealer or Eka to help determine which configuration is best for you.

Oven / Proofer Columns

MKFA 464 TS with
MKLMA 664



Shown with MKSST464
mounting kit

MKFA 664 TS with
MKLMA 664



Shown with MKSA64
mounting kit

MKFA 1064 TS with
MKLMA 664



Shown with MKSA64
mounting kit

GN 1/1 (12" x 20") Oven Columns

MKFA 611 CTS with
MKFA 611 CTS



Shown mounted on MKT11DC
floor stand with MKSST611C and
MKSA11C mounting kits

MKFA 511 TS with
MKFA 511 TS



Shown mounted on MKT11D
floor stand with MKSST511 and
MKSA11 mounting kits

MKFA 511 TS with
MKFA 711 TS



Shown mounted on MKT11D
floor stand with two MKSA11
mounting kits

MKFA 711 TS with
MKFA 711 TS



Shown mounted on MKT11D
floor stand with two MKSA11
mounting kits

Full-size Oven Columns

MKFA 464 TS with
MKFA 464 TS



Shown mounted on MKT64D
floor stand with MKSST464 and
MKSA64 mounting kits

MKFA 464 TS with
MKFA 664 TS



Shown mounted on MKT64D
floor stand with two MKSA64
mounting kits

MKFA 664 TS with
MKFA 664 TS



Shown mounted on MKT64D
floor stand with two MKSA64
mounting kits

Tables, Stands and Mounts



MKTS 11

AISI 430 fixed table with lateral supports, for GN 1/1 (12" x 20") non-compact ovens.
For use with mounting kit MKSA 11 or MKSST 511
28 3/4 x 23 5/8 x 30 5/16 in



MKTS 11 C

AISI 430 fixed table with lateral supports, for compact GN 1/1 (12" x 20") ovens
For use with mounting kit MKSA 11 C or MKSST 611 C
19 1/16 x 29 3/32 x 30 5/16 in



MKTS 64

AISI 430 fixed table with lateral supports, for full-size ovens
For use with mounting kit MKSA 64 or MKSST 464
33 1/32 x 31 x 30 5/16 in



MKT 11 D

AISI 430 floor stand for GN 1/1 (12" x 20") non-compact stacked ovens
For use with mounting kit MKSA 11 or MKSST 511
28 3/4 x 23 5/8 x 8 2/32 in



MKT 11 DC

AISI 430 floor stand, for compact GN 1/1 (12" x 20") stacked
For use with mounting kit MKSA 11 C or MKSST 611 C
19 1/16 x 29 3/32 x 8 2/32 in



MKT 64 D

AISI 430 floor stand, for full-size stacked ovens
For use with mounting kit MKSA 64 or MKSST 464
33 1/32 x 31 x 8 2/32 in



MKSA 11

AISI 430 kit for mounting or stacking GN 1/1 (12" x 20") non-compact ovens (4" high)



MKSA 11 C

AISI 430 kit for mounting or stacking GN 1/1 (12" x 20") compact ovens (4" high)



MKSA 64

AISI 430 kit for mounting or stacking full-size (18" x 26") ovens (4" high)

Options and Accessories



EKG AHFX

Full-size stainless-steel AISI 304 grid (WxDxH 25.98 x 18.11 x 0.47 inch)



KG9GX

GN 1/1 AISI 304 grid (WxDxH 12.88 x 20.94 x 0.47 inch)



EKKD

Spray kit with support and tube



MKSCSV

Vacuum (sous-vide) cooking core probe



MKDET

Detergent and rinse aid
10 liters



MKKR

Set of casters (2 rotating wheels with brake, 2 rotating wheels without brake) for table models: MKTS 11, MKTS 11 C, MKTS 64 (4 2¹/₄ in)



MKSST 511

AISI 430 kit for mounting GN 1/1 (12" x 20") non-compact ovens
Lateral supports for three trays.



MKSST 611 C

AISI 430 kit for mounting GN 1/1 (12" x 20") compact ovens
Lateral supports for three trays.



MKSST 464

AISI 430 kit for mounting full-size (18" x 26") ovens.
Lateral supports for three trays.



MKCRA16TS

Stainless steel roll-in-out trolley with removable handle and braked wheels, for 16 tray full-size ovens
29 1¹/₈ x 22 3³/₄ x 67 3¹/₂ in

NOTES

Please refer to the individual specification sheets, user manuals and technical publications for additional details regarding the models included in this catalog.

WATER QUALITY: It is the sole responsibility of the owner/operator/purchaser of the equipment to verify that the incoming water supply is comprehensively tested and, if required, to provide a means of water treatment that would meet the requirements of the manufacturers water quality standards published on the product specification sheet. Non-compliance with these minimum standards may damage this equipment and/or components and will void portions of the original equipment manufacturers warranty.

STANDARD WARRANTY SUMMARY INFORMATION*:

Eka Millennial models are covered by a standard warranty period of 2 years parts and 2 years labor. *Please refer to the full warranty documents for specific details concerning coverage, terms and conditions. K-12 educational institutions are eligible for additional coverage. Please see your equipment dealer or Tecnoeka, Inc. for details.

The products included in Tecnoeka catalogues, price lists, web sites and/or manuals may be subject to technical and functional design changes or improvements without compromising their essential functional and safety features without any additional notice. While we make every effort to ensure that information presented here is accurate, Tecnoeka, Inc. is not responsible for inaccuracies due to printing or typographical errors that may appear in any presentation, technical manual or commercial description of its products.



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