



 Chandran	 Chandran Steels	 Adisil THE KITCHEN BET
HOTELIERS > CATERERS > BAKERS HOSPITALITY SHOW		
INNOVATION PLUS Intelligent Kitchen		

278 282, Oppanakara Street, Coimbatore - 641001.

Ph: 0422 2395499 | 99430 66632 | 78269 66632

E-Mail: trading@chandransteels.com

EKF 423 NP

4 TEGLIE | TRAYS 429 x 345mm



Easy to use and set thanks to the analogic control panel. You can serve flavorful and tasty snacks that will satisfy the desires of your customers.

Capacity	4	Power Supply	3,1 (kW)
Distance Between Rack Rails	74 (mm)	Voltage	AC 220/230 (V)
Oven Dimensions (WxDxH)	590x709x589 (mm)	Frequency	50/60 (Hz)
Weight	33 (kg)	Temperature	100 ÷ 260 (°C)

EKF 423 N UP

4 TEGLIE | TRAYS 429 x 345mm



Thanks to the system of indirect humidification this oven allows you to make all your preparations more flavorful, tasty and fragrant. Ideal for small eateries, bars and small bakeries that have to deal with tight spaces.

Capacity	4	Power Supply	3,1 (kW)
Distance Between Rack Rails	74 (mm)	Voltage	AC 220/230 (V)
Oven Dimensions (WxDxH)	590x709x589 (mm)	Frequency	50/60 (Hz)
Weight	33,2 (kg)	Temperature	100 ÷ 260 (°C)

EKF 423 N T UD

4 TEGLIE | TRAYS 429 x 345mm



The ideal solution for small pastry businesses and bakeries requiring a functional product that comes in a space-saving package and delivers the peace of mind that comes from knowing even the most demanding customers will not go away disappointed.

Capacity	4	Power Supply	3,1 (kW)
Distance Between Rack Rails	74 (mm)	Voltage	AC 220/230 (V)
Oven Dimensions (WxDxH)	590x709x589 (mm)	Frequency	50/60 (Hz)
Weight	33 (kg)	Temperature	100 ÷ 260 (°C)

EKF 464 N

4 TEGLIE | TRAYS 600 x 400mm



Thanks to the system of indirect humidification this oven allows you to make all your preparations more flavorful, tasty and fragrant. Ideal for small eateries, bars and small bakeries that have to deal with tight spaces.

Capacity	4	Power Supply	3,1 (kW)
Distance Between Rack Rails	74 (mm)	Voltage	AC 220/230 (V)
Oven Dimensions (WxDxH)	590x709x589 (mm)	Frequency	50/60 (Hz)
Weight	33.2 (kg)	Temperature	100 ÷ 260 (°C)

EKF 464 N UD

4 TEGLIE | TRAYS 600 x 400mm



Handy use and quality. It bakes plain and filled croissants and is a valuable ally when you want to heat and revive the fragrance of frozen bread:

Capacity	4	Power Supply	6,4 (kW)
Distance Between Rack Rails	83 (mm)	Voltage	AC 380/400 3N (V)
Oven Dimensions (WxDxH)	784x754x634 (mm)	Frequency	50 (60) (Hz)
Weight	58 (kg)	Temperature	100 ÷ 260 (°C)

MKF 664 S

6 TEGLIE | TRAYS 600 x 400mm



MKF 664 S, the MIILLENNIAL SMART convection steam oven with 6 600x400 mm trays, electromechanical panel and the possibility of overlapping with the MKL 1064 S proofing cabinet.

Capacity	6	Power Supply	10,4 (kW)
Distance Between Rack Rails	80 (mm)	Voltage	AC 380/400 3N(V)
Oven Dimensions (WxDxH)	850 X 1041 X 850 (mm)	Frequency	50 (60 on demand) (Hz)
Weight	108,2 kg	Temperature	100 ÷ 270 (°C)

MKF 1064 S

10 TEGLIE | TRAYS 600 x 400mm





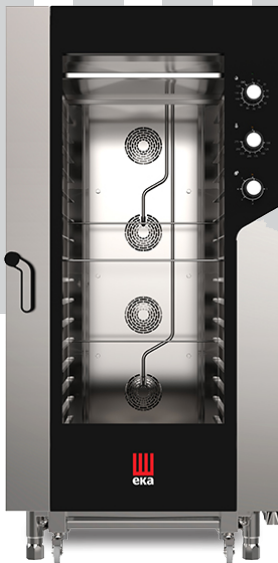
The essentiality and technology of a MILLENNIAL SMART oven encapsulated in the new MKF 1064 S oven. The oven designed for medium-sized bakeries and pastry shops, equipped with an electromechanical panel and a temperature range of 100 to 275°C.

With the ability to managing your rising by combining the oven with the new MKL 1064 S proofing cabinet, letting you obtain perfect baked goods.

Capacity	10	Power Supply	15,4 (kW)
Distance Between Rack Rails	80 (mm)	Voltage	AC 380/400 3N(V)
Oven Dimensions (WxDxH)	850 X1041X1130(mm)	Frequency	50 (60 on demand) (Hz)
Weight	140,4 kg (kg)	Temperature	100 ÷ 260 (°C)

EKF 1664 S

16 TEGLIE | TRAYS 600 x 400mm





Designed for handling a large quantity of oven-cooked food, the MKF 1664 S is the convection steam oven with electromechanical panel equipped with three selectors for time, temperature and steam. The new MILLENNIAL SMART oven simultaneously bakes all your preparations on the 16 trays of the EKCR 16 TC trolley at the same time, ensuring homogeneous cooking through the optimal ventilation of the 4 fans arranged vertically and at the temperature range of 100 to 275°C.

Capacity	16	Power Supply	31 (kW)
Distance Between Rack Rails	80 (mm)	Voltage	AC 380/400 3N (V)
Oven Dimensions (WxDxH)	930x1035x1900mm)	Frequency	50 (60 on demand) (Hz)
Weight	247,2 kg	Temperature	100 ÷ 260 (°C)