MKN
world of cooking

MKN
Combi Steamer Technology
Product Catalogue 2019 EX/EUR

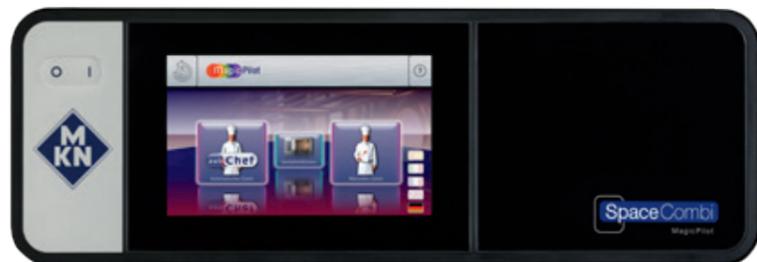**COMBI STEAMER**   FLEXICHEF   INDIVIDUAL   MODULAR

SpaceCombi® MagicPilot®

SpaceCombi® Classic

Equipment features	SpaceCombi® MagicPilot®	SpaceCombi® Classic
Operation		
MagicPilot® Touch & Slide operating concept	■	
Anti-reflective true colour display protected by hardened glass	■	
Capacitative display	■	
More than 250 dynamic cooking processes in autoChef®	■	
10 autoChef® categories	■	
Manual cooking	■	■
Combi steamer operating modes: Convection 30 – 300 °C, steaming 30 – 130 °C (including soft & express steaming), combisteaming 30 – 250 °C	■	■
12 cooking modes (soft steaming, steaming, express steaming, convection, combisteaming, Perfection, LT low temperature, Delta-T, humidification, baking, rest function, sous vide cooking	■	
6 cooking modes (soft steaming, steaming, express steaming, combisteaming, regeneration)		■
Favourites – directly accessible in Favourites programme	■	
ChefsHelp – information steps as instructions/help for the user	■	
QualityControl – automatic quantity detection	■	
VideoAssist – the virtual chef	■	
FamilyMix – for optimum cooking chamber utilization	■	
Time2Serve – perfectly timed for serving	■	
PerfectHold with SmartCoolDown	■	
BarcodeScan (without scanner)	□	
Cooking process import function for the HansDampf® cooking processes	■	
Space		
Only 55 cm wide, i.e. 40 % less space required compared to FlexiCombi®	■	■
6 x GN 1/1 capacity (60 mm deep) lengthwise insertion (Compact)	■	■
6 x GN 2/3 capacity (60 mm deep)	■	■
5 x GN 1/1 (Compact) and 5 x GN 2/3 (65 mm deep)	□	□
Quality		
ClimaSelect® plus – climate control in 10 % steps	■	
ClimaSelect® – climate control in 25 % steps		■
More than 350 cooking processes can be saved in up to 20 steps	■	
100 cooking programs can be saved in up to 6 steps		■
Energy efficiency		
Hygienic cooking chamber door with closed triple glazing	■	■
GreenInside – consumption display (energy & water) after every cooking process	■	
Interface for connection for energy optimization system according to DIN 18875 and potential free contact	□	□
Eco mode, stand-by function for low CO_2 emissions	■	
DynaSteam – dynamic steam quantity adjustment according to process and cooking load requirements	■	■

Equipment features	SpaceCombi® MagicPilot®	SpaceCombi® Classic
Saftey		
SES® – Steam Exhaust System	■	
CombiDoctor – self-diagnosis programme	■	
HoodIn® – integrated steam condensation	□	□
MagicHood – The odour neutralizing hood	□	□
Hygiene		
WaveClean® automatic cleaning system	□	□
Manual cleaning programme	■	■ (not applicable for the WaveClean® option)
Display cleaning mode	■	
Additional features		
Multipoint core temperature probe	■	□
Core temperature probe		■
Core temperature measurement up to 99 °C	■	■
Adjustable volume	■	■
Cooking programme protection against unauthorised deletion or modification	■	■
Perfection – precise regeneration from 30 – 180° C	■	■
Ready2Cook preheating, cooling down, preparing ideal climate without opening the door	■	■
RackControl – multiple timers	■	
Manual humidification	■	■
Programmable humidification, rest period, step signal	■	
Dynamic autoreverse fan	■	■
2 fan speeds Junior / 5 fan speeds Compact	■	■
Programmable fan cycles	■	
Fan safety motor brake	■	■
Housing made of corrosion-resistant chromium-nickel steel	■	■
Contact-free door contact switch	■	■
Left hand hinged hygienic door	□	□
Insertable door seal – door with one hand rotary handle	■	■
Drip pan with permanent drainage	■	■
USB interface	■	■
Ethernet interface	□	
Start time pre-selection in real time	■	
Start time pre-selection		■
Front service panel for easy access	■	■
CE compliant / GS certified	■	■
Cooking chamber lighting	■	■
Seamless hanging racks	■	■
Special voltages	□	□
Potential free contact for condensate steam hood (Compact) (provided by customer)	■	■

■ standard □ optionally available for a surcharge

Compact / Junior

HIGHLIGHT

HYGIENIC COOKING CHAMBER DOOR WITH CLOSED TRIPLE GLAZING

	GN 1/1		GN 2/3	
Appliance overview	**SpaceCombi® Compact MagicPilot®**	**SpaceCombi® Compact Classic**	**SpaceCombi® Junior MagicPilot®**	**SpaceCombi® Junior Classic**
Electric				
MKN® order number	SKECOD610T	SKECOD610C	SKECOD623T	SKECOD623C
External dimensions in mm (LxWxH)	550 x 783 x 758	550 x 783 x 758	550 x 630 x 758	550 x 630 x 758
Connected load	7.8 kW	7.8 kW	5.2 kW / 3.5 kW	5.2 kW / 3.5 kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V / 1 NPE AC 230 V	3 NPE AC 400 V / 1 NPE AC 230 V
Fuse protection	3 x 16 A	3 x 16 A	3 x 16 A / 1 x 16 A	3 x 16 A / 1 x 16 A
Capacities				
Gastronorm	6 x GN 1/1 (60mm deep), 5 x GN 1/1 (65mm deep)	6 x GN 1/1 (60mm deep), 5 x GN 1/1 (65mm deep)	6 x GN 2/3 (60 mm deep) 5 x GN 2/3 (65 mm deep)	6 x GN 2/3 (60 mm deep) 5 x GN 2/3 (65 mm deep)
Meals per day	30 – 80	30 – 80	20 – 50	20 – 50
Options				
WaveClean® automatic cleaning system				
Multipoint core temperature probe	standard		standard	
Left hand hinged hygienic door				
Interface for connection for energy optimization system according to DIN 18875 and potential free contact				
Ethernet interface				
HoodIn® – integrated steam condensation				
Built-in version incl. HoodIn®				
MagicHood – the odour neutralizing hood				

Options & accessories

Barcode scanner

Barcode scanner including USB cable for charging enables a cooking processes to be started simply by using a scan.

Barcode scanner	10014181	

Left hand hinged hygienic door

The conditions in professional kitchens vary. Sometimes it is necessary to install the door hinge on the left side to ensure a perfect workflow.

Stacking kit

Limted space in kitchens sometimes necessitates the stacking of combi steamer to utilize space efficiently.

Compact stacking kit	10014935	
Junior stacking kit	10014473	

HoodIn® – integrated steam condensation

With HoodIn®, the steam condensation hood is integrated into the SpaceCombi®. HoodIn® condenses more than 80% of the vapours produced during cooking and therefore ensures a pleasant working environment. This is not only convenient, it also saves a large amount of space. If the SpaceCombi® is equipped with WaveClean® (option) the hood is automatically cleaned as well.

An additional exhaust air extraction system is still required.

HoodIn® for Compact/Junior	SK_HOODIN	

Built-in version including HoodIn®

Food serving conditions and front cooking areas sometimes necessitate an integrated built-in version. HoodIn® is then included as standard equipment.

An additional exhaust air extraction system is still required.

Built-in version Compact/Junior incl. HoodIn®	SK_FRONTCOOKING	

SpaceCombi® MagicHood – the odour neutralizing hood (only MagicPilot®)

NEW

MagicHood completely neutralizes unpleasant odours and condenses steam! So, additional exhaust air extraction systems are not required*. MagicHood extracts harmful blue smoke, unpleasant odours, smoke and vapours safely and effectively. SpaceCombi® MagicHood is therefore particularly suitable for use in front cooking areas. A separate 13amp power connection is required.

(HoodIn® is included as standard equipment.)

MagicHood for Compact/Junior	SK_MAGICHOOD	

*taking into account local indoor air regulations

Hanging racks (for SpaceCombi®)

SpaceCombi® hanging racks consist of robust premium stainless steel. Hanging racks for 6 x GN 1/1 for Compact (60 mm deep) and 6 x GN 2/3 for Junior (60 mm deep) are included as standard equipment. Hanging racks for Compact 5 x GN 1/1 (65 mm deep) and 5 x GN 2/3 (65 mm deep) can be supplemented at any time.
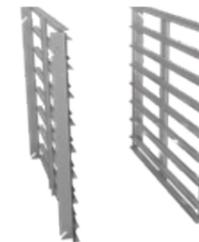
Compact, 5 x GN 1/1, 65 mm deep	817382	
Compact, 6 x GN 1/1, 60 mm deep	817381	
Junior, 5 x GN 2/3, 65 mm deep	10010263	
Junior, 6 x GN 2/3, 60 mm deep	10017445	

Underframe open on all sides, 850 mm high

Compact, 850 mm high, standard	10014936	
Compact, 100 mm high	10014937	
Junior, 850 mm high, standard	216153	
Junior, 100 mm high	216170	

Hanging rack for substructures

Compact, hanging rack for substructure, 850 mm high, 9 inserts	845931	
Junior, hanging rack for substructure, 850 mm high, 8 inserts	845966	

Wall bracket

for Junior	10016401	
for Compact	10016376	

A consistently high level of hygiene is the ultimate aim in all professional kitchens. Regular cleaning increases the service life of appliances which leads to long-term production reliability.

The WaveClean® automatic cleaning system is easy to handle (1 cleaning cycle = 1 cartridge), increases cost transparency, is hygiene certified and provides ideal cleaning results.

WaveClean® automatic cleaning system

The two-in-one cleaning cartridge for the MKN® combi steamers combines detergent and rinse agent in a single cartridge. There is no direct contact to cleaning agents as they are sealed with a layer of wax. Safety measures such as gloves or goggles are not necessary.

two-in-one cleaning cartridge

1 carton with 10 cartridges (delivery quantity of 60 pcs., i.e. 6 cartons)	10012974	

Cleaning agents

Special detergent (10 litre canister)	303326	
Manual spray gun	303323	

Water filter from BRITA

Purity water filter system

Purity C filter head incl. reducing set 3/4˝ & 3/8˝ Please also order the appropriate filter cartridge!	10017756	
Filter cartridge C150 Quell ST Recommended for Junior	216183	
Filter cartridge C300 Quell ST Recommended for Compact	216184	

Purity Steam water filter system

Purity C Steam filter head incl. reducing set 3/4˝ & 3/8˝ Please also order the appropriate filter cartridge!	10017757	
Filter cartridge C500 Steam Recommended for 6.x/10.x	10017758	
Filter cartridge C1100 Steam Recommended for 20.x	10017759	
FlowMeter 10 – 100A	10017760	

Connection pipe for water connection

for all combi steamers	205306	

Exhaust elbow

for FlexiCombi® 6.x, 10.x	204505	
for FlexiCombi® 20.x	204506	
for SpaceCombi® Compact/Junior	10015692	
for FlexiCombi® TEAM or Stacking kit (additionally 204505 must be ordered)	10022715	
for FlexiCombi® with SmokeInside	10022717	

NEW

Flow safeguard (exhaust gas duct)

for FlexiCombi® gas appliances 6.x	846061	
for FlexiCombi® gas appliances 10.x	846066	
for FlexiCombi® gas appliances 20.x	846151	

Installation kit

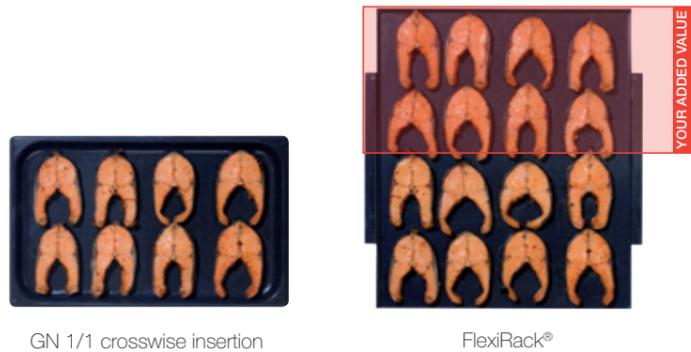|		
Installation kit for FlexiCombi® up to 500/1000 mm pipe route after the appliance consisting of: connecting pipe for water supply, PVC pipe elbow DN 50, 2 x PVC pipe 500 mm DN 50, tee DN 50 & cap	846146	
Installation kit for SpaceCombi® up to 500/1000 mm pipe route after the appliance consisting of: connecting tube for water supply, PVC pipe elbow DN 50, 2 x PVC pipe 500 mm DN 50, pipe reducer DN 40 to DN 50, tee DN 50 & cap	10014971	

Capacity

More cooking capacity* - it's easy with FlexiRack®. The smart cooking chamber concept utilises the whole cooking chamber optimally.

Your benefits: a huge plus in capacity as well as increased productivity. Our flexibility concept speeds up all of the various processes in professional kitchens. And you not only save time, but valuable energy as well.*
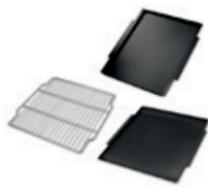

YOUR ADDED VALUE

GN 1/1 crosswise insertion   FlexiRack®

FlexiRack®

Combi steamer 10.1 with 1/1 GN	Combi steamer 10.1 with FlexiRack®	Your added value*
24 chickens/charge	36 chickens/charge	50 % more*
80 schnitzels/charge	120 schnitzels/charge	50 % more*

* compared to MKN combi steamers GN 1/1 and for the case that 2 cooking processes should be required for the same production quantity.

Starter package

The starter package is the ideal basic package for FlexiCombi® use. With the universal package, ideal cooking results are guaranteed with perfectly even heat distribution and thermal conductivity, whether baking, roasting or regenerating.

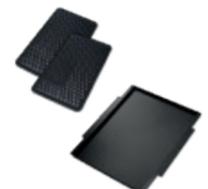| Starter package	1 x FlexiRack® baking tray (202368) 1 x FlexiRack® grid (206045) 1 x FlexiRack® roasting tray (202369)	10013929	

Baking package

The package for baking professionals. The special coating enables you to prepare bakery products, omelettes and fried eggs completely evenly without any sticking.

Baking package	1 x FlexiRack® baking tray (202368) 1 x FlexiRack® cup baking tray (202376) 1 x FlexiRack® roasting tray (202369)	10013930	

Grilling package

The package for roasting and grilling experts. The special coating of the roasting and grilling accessories enables you to roast and grill meat, fish and antipasti without any sticking and with excellent, even browning. The grill grides also ensure an attractive grid pattern.

Grilling package	1 x FlexiRack® roasting tray (202369) 2 x Grill grid (10013395)	10013931	

Chicken package

With this package, you can cook up to 24 chickens of up to 1300 g each at once – golden brown, juicy and with crispy skin. The FlexiRack® drip pan with drain and plug collects the drippings.

Chicken package	4 x FlexiRack® chicken grill rack (206049) 2 x FlexiRack® drip pan with drain and plug (845961)	10013932	

FlexiRack® accessories

Frying basket
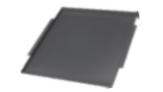
		FlexiRack® 530 x 570 mm
	made of stainless steel, easy to clean, suitable for e.g. french fries, potato wedges, croquettes	206050

Granite enamelled tray

		FlexiRack® 530 x 570 mm
	suitable for roasting e.g. schnitzel, chicken breasts, salmon strips Deep variant 50 mm, e.g. to collect useful dripping/stock or for braising roasts in their own juices, for baking e.g. cakes, cream puffs	202363 (20 mm deep) 202073 (50 mm deep)

Baking tray – perforated

		FlexiRack® 530 x 570 mm
	with special non-stick coating suitable for e.g. croissants, pretzels, rolls, baguettes	202368

Roasting tray – non-perforated

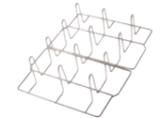|		FlexiRack® 530 x 570 mm
	with special non-stick coating suitable for e.g. schnitzel	202369

Grid

		FlexiRack® 530 x 570 mm
	made of stainless steel, easy to clean suitable for e.g. regeneration of plates, sous vide, cooking large roasts (recommended in combination with the drip pan with drain and plug or deep granite enamelled trays)	206045

Drip pan with drain and plug

		FlexiRack® 530 x 570 mm
	made of stainless steel, easy to clean, suitable for collecting dripping (recommended in combination with chicken grill racks)	845961

Chicken grill rack

		FlexiRack® 530 x 570 mm
	made of stainless steel, easy to clean, suitable for chickens up to 1300 g each	10017446 (for 12 chickens)

Cup baking tray

		FlexiRack® 530 x 570 mm
	with special non-stick coating suitable for e.g. fried eggs, omelettes	202376 (12 cups)

Frying basket

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
made of stainless steel, easy to clean, suitable for e.g. french fries, potato wedges, croquettes	10012901		10012900	

Granite enamelled tray

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
suitable for roasting e.g. schnitzel, chicken breasts, salmon strips. Deep variant 40 mm or more, e.g. to collect useful dripping/ stock or for braising roasts in their own juices, for baking e.g. cakes, cream puffs	202345 (20 mm deep)	202388 (20 mm deep)	202353 (20 mm deep)	
	10017319 (40 mm deep)	10017317 (40 mm deep)	202352 (40 mm deep)	
	202346 (65 mm deep)	202390 (65 mm deep)	202351 (65 mm deep)	

Baking tray – perforated

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
with special non-stick coating suitable for e.g. croissants, pretzels, rolls, baguettes	202379	202383	202359	

Roasting tray – non-perforated

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
with special non-stick coating suitable for e.g. schnitzel	202385	202386	202360	

Grid

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
made of stainless steel, easy to clean suitable for e.g. regeneration of plates, sous vide, cooking large roasts	206104	206103	206046	

Chicken grill rack

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
made of stainless steel, easy to clean, suitable for chickens up to 1300 g each	206062 (for 8 chickens)		206028 (for 4 chickens)	

Grill and baking tray

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
with special non-stick coating Front: with diagonal grill pattern suitable for e.g. vegetables, fish Back: smooth for e.g. rolls, pizza	10016907		10016908	

Grill grid

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
with special non-stick coating suitable for e.g. steaks, antipasti, fish	10013395			

Cup baking tray

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
with special non-stick coating suitable for e.g. fried eggs, omelettes	202375 (8 cups)			

Container, non-perforated

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
made of stainless steel, easy to clean suitable for e.g. pasta bakes, rice, sauces	202019 (20 mm deep)	202065 (20 mm deep)	202356 (20 mm deep)	
	202025 (40 mm deep)	202070 (40 mm deep)	202355 (40 mm deep)	
	202037 (65 mm deep)	202066 (65 mm deep)	202354 (65 mm deep)	
	202038 (100 mm deep)	202072 (100 mm deep)		

Container, perforated

	GN 1/1 325 x 530 mm	GN 2/1 530 x 650 mm	GN 2/3 325 x 354 mm	
made of stainless steel, easy to clean suitable for e.g. vegetables, potatoes	202109 (40 mm deep)	202380 (40 mm deep)	202358 (40 mm deep)	
	202045 (60 mm deep)	202381 (60 mm deep)	202357 (60 mm deep)	
	202046 (95 mm deep)	202382 (95 mm deep)		

GN package

As a basic package for GN use and an ideal addition to the starter package.

GN package	2 x Grid (206104) 2 x Container, non-perforated, 65 mm deep (202037)	10013933	