MKN

world of cooking

MKN
Combi Steamer Technology
Product Catalogue 2019 EX/EUR

COMBI STEAMER | FLEXICHEF | INDIVIDUAL | MODULAR

Equipment features

Equipment features	FlexiCombi® MagicPilot®	FlexiCombi® Classic
Operation		
MagicPilot® Touch & Slide operating concept	■	
EasyLoad – crosswise insertion	■	■
Anti-reflective true colour display protected by hardened glass	■	
Capacitive display	■	
More than 250 dynamic cooking processes in autoChef®	■	
10 autoChef® categories	■	
Manual cooking	■	■
Combi steamer operating modes: Convection 30 – 300° C (gas 30 – 250° 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, convection, 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 utilisation	■	
Time2Serve – perfectly timed for serving	■	
PerfectHold with SmartCoolDown	■	
BarcodeScan without scanner (not for FlexiCombi® TEAM)	□	
Cooking process import function for the HansDampf® cooking processes	■	
Capacity		
The smart cooking chamber concept FlexiRack®	■	■
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		■
IPX 6 protection against strong jets of water (electric only)	□	□
Energy efficiency		
Hygienic cooking chamber door with closed triple glazing	■	■
Heat exchanger	■	■
GreenInside – consumption display (energy & water) after every cooking process (electric only)	■	
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	FlexiCombi® MagicPilot®	FlexiCombi® Classic
Safety		
SES® – Steam Exhaust System	■	
CombiDoctor – self-diagnosis programme	■	
Hygiene		
WaveClean® automatic cleaning system	■	□
Manual cleaning programme	■	■
Integrated hand shower	■	□
Display cleaning mode	■	
Additional features		
Multipoint core temperature probe	■	□
Core temperature probe		■
Additional multipoint core temperature probe, insertable from the outside	□	□
Additional sous vide core temperature probe, insertable from the outside	□	□
Core temperature probe set (multipoint and sous vide)	□	□
Core temperature measurement up to 99 °C	■	■
SmokeInside – integrated smoking function (only for FlexiCombi® MagicPilot® electric appliances 6.x & 10.x with right hand hinged door)	□	
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	■	■
5 fan speeds	■	■
Programmable fan cycles	■	
Fan safety motor brake	■	■
Integrated grease separation system without filter	■	■
Reduced heating power (electric only)	■	■
Lengthwise insertion (option without surcharge)	□	□
Housing made of corrosion-resistant chromium-nickel steel	■	■
Contact-free door contact switch	■	■
Left hand hinged door for tabletop appliances	□	□
Insertable door seal – door with one-hand rotary handle	■	■
Drip pan with permanent drainage	■	■
Two stage safety door lock for tabletop appliances	□	□
USB interface	■	■
Ethernet interface	□	
Start time pre-selection in real time	■	
Start time pre-selection		■
EasyIn rack trolley with height compensation for floor-mounted appliances (standard equipment for FlexiCombi® 20.2)	□	□
Preheat bridge for floor-mounted appliances	■	■
Front service panel for easy access	■	■
CE compliant / GS certified	■	■
Digital fan forced burner technology for gas appliances	■	■
Stainless steel appliance feet with adjustable height	■	■
Cooking chamber lighting	■	■
Special voltages	□	□

■ standard   □ optionally available for a surcharge

FlexiCombi
MagicPilot

HIGHLIGHT

HYGIENIC COOKING CHAMBER DOOR WITH CLOSED TRIPLE GLAZING

energy **ENERGY STAR**

certified by HKI CERT

NEW

Appliance overview	FlexiCombi® MagicPilot® 6.1	FlexiCombi® MagicPilot® 10.1	FlexiCombi® MagicPilot® 20.1	FlexiCombi® MagicPilot® 6.2 MAXI	FlexiCombi® MagicPilot® 10.2 MAXI	FlexiCombi® MagicPilot® 20.2 MAXI
Electric						
MKN® order number	FKECOD615T	FKECOD115T	FKECOD215T	FKECOD621T	FKECOD121T	FKECOD221T
External dimensions in mm (LxWxH)	997 x 799 x 790	997 x 799 x 1060	1075 x 813 x 1960	997 x 799 x 790	997 x 799 x 1060	1115 x 999 x 1960
Connected load	10.4 kW	15.9 kW	31.7 kW	20.9 kW	30.5 kW	60.9 kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V
Fuse protection	3 x 16 A	3 x 25 A	3 x 50 A	3 x 35 A	3 x 50 A	3 x 100 A
Gas						
MKN® order number	FKGCOD615T	FKGCOD115T	FKGCOD215T	FKGCOD621T	FKGCOD121T	FKGCOD221T
External dimensions in mm (LxWxH)	1020 x 799 x 790	1020 x 799 x 1060	1075 x 813 x 1960	1020 x 799 x 790	1020 x 799 x 1060	1115 x 999 x 1960
Electric connected load	0.6 kW	0.6 kW	1 kW	0.6 kW	0.6 kW	1 kW
Gas connected load / nominal thermal load	11 kW	18 kW	36 kW	17 kW	26 kW	52 kW
Gas types	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar
Voltage	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V
Fuse protection	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Capacities						
FlexiRack® (530 x 570 mm)	6 x FlexiRack® ≙ 10 GN 1/1	10 x FlexiRack® ≙ 17 GN 1/1	20 x FlexiRack® ≙ 35 GN 1/1	6 x FlexiRack® ≙ 10 GN 1/1	10 x FlexiRack® ≙ 17 GN 1/1	20 x FlexiRack® ≙ 35 GN 1/1
Gastronorm, 65mm deep (GN 1/1 = 530 x 325 mm; GN 2/1 = 530 x 650 mm)	6 x GN 1/1	10 x GN 1/1	20 x GN 1/1	6 x GN 2/1; 12 x GN 1/1	10 x GN 2/1; 20 x GN 1/1	20 x GN 2/1; 40 x GN 1/1
Baking tray size (600 x 400 mm)	5 x baking tray size	8 x baking tray size	16 x baking tray size	5 x baking tray size	8 x baking tray size	16 x baking tray size
Meals per day	30 – 80 (GN 1/1); 30 – 150 (FlexiRack®)	80 – 150 (GN1/1); 80 – 200 (FlexiRack®)	150 – 300 (GN 1/1); 150 – 400 (FlexiRack®)	60 – 160	150 – 300	300 – 500
Options						
Left hand hinged hygienic door for tabletop appliances						
Two stage safety door lock for tabletop appliances			standard			standard
Additional multipoint core temperature probe, insertable from the outside						
Additional sous vide core temperature probe, insertable from the outside						
Core temperature probe set (multipoint and sous vide)						
EasyIn system for rack trolleys						standard
Prison version						
Marine version (electric only); special voltage / USPH version on request						
Ethernet interface						
Interface for connection for energy optimization system according to DIN 18875 and potential free contact						
IPX 6 protection against strong jets of water (electric only)						
SmokeInside (only for electric appliances with right hand hinged door)						

FlexiCombi TEAM

FlexiCombi® TEAM – 1 appliance – 2 parallel cooking modes

FlexiCombi® TEAM allows you to work with two cooking modes in one appliance. The MagicPilot® touch control system is operated at eye level and facilitates ergonomic operation together with the lower door handle which is turned 180 °. The FlexiCombi® TEAM model is only available as MagicPilot® version.

HIGHLIGHT

HYGIENIC COOKING CHAMBER DOOR WITH CLOSED TRIPLE GLAZING

Appliance overview	FlexiCombi® TEAM 6.1 + 6.1	FlexiCombi® TEAM 6.2 + 6.1 / 6.1 + 6.2	FlexiCombi® TEAM 6.2 + 6.2
Electric			
MKN® order number	DKECOD615-615	DKECOD621-615 / DKECOD615-621	DKECOD621-621
External dimensions in mm (LxWxH)	997 x 799 x 1700	997 x 799 x 1700	997 x 799 x 1700
Connected load	2 x 10.4 kW	10.4 + 20.9 kW	2 x 20.9 kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V
Fuse protection	je 3 x 16 A	3 x 16 A + 3 x 35 A	je 3 x 35 A
Capacities			
FlexiRack® (530 x 570 mm)	2 x 6 (12)	2 x 6 (12)	2 x 6 (12)
Gastronorm, 65mm deep (GN 1/1 = 530 x 325 mm)	2 x 6 (12)	6 + 12 (18)	2 x 12 (24)
Baking tray size (600 x 400 mm)	2 x 5 (10)	2 x 5 (10)	2 x 5 (10)
Meals per day	30 – 160 (GN 1/1) 30 – 300 (FlexiRack®)	30 – 240 (GN 1/1) 30 – 310 (FlexiRack®)	60 – 320
Options (selected option always applies to both cooking chambers)			
Two stage saftey door lock			
Ethernet interface			
Interface for connection for energy optimization system according to DIN 18875 and potential free contact			

FlexiCombi® TEAM 10.1 + 6.1*	FlexiCombi® TEAM 10.1 + 6.2 *	FlexiCombi® TEAM 10.2 + 6.1*	FlexiCombi® TEAM 10.2 + 6.2*
DKECOD115-615	DKECOD115-621	DKECOD121-615	DKECOD121-621
997 x 799 x 1900	997 x 799 x 1900	997 x 799 x 1900	997 x 799 x 1900
10.4 + 15.9 kW	20.9 + 15.9 kW	10.4 + 30.5 kW	20.9 + 30.5 kW
3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V
3 x 16 A + 3 x 25 A	3 x 35 A + 3 x 25 A	3 x 16 A +3 x 50 A	3 x 35 A +3 x 50 A
6 + 10 (16)	6 + 10 (16)	6 + 10 (16)	6 + 10 (16)
6 + 10 (16)	12 + 10 (22)	6 + 20 (26)	12 + 20 (32)
5 + 8 (13)	5 + 8 (13)	5 + 8 (13)	5 + 8 (13)
30 – 230 (GN 1/1) 30 – 350 (FlexiRack®)	60 – 310 (GN 1/1) 60 – 360 (FlexiRack®)	30 – 380 (GN 1/1) 30 – 450 (FlexiRack®)	60 – 460

*size 10 is always at the bottom

HIGHLIGHT — HYGIENIC COOKING CHAMBER DOOR WITH CLOSED TRIPLE GLAZING

NEW

Appliance overview	FlexiCombi® Classic 6.1	FlexiCombi® Classic 10.1	FlexiCombi® Classic 20.1	FlexiCombi® Classic 6.2 MAXI	FlexiCombi® Classic 10.2 MAXI	FlexiCombi® Classic 20.2 MAXI
Electric						
MKN® order number	FKECOD615C	FKECOD115C	FKECOD215C	FKECOD621C	FKECOD121C	FKECOD221C
External dimensions in mm (LxWxH)	997 x 799 x 790	997 x 799 x 1060	1075 x 813 x 1960	997 x 799 x 790	997 x 799 x 1060	1115 x 999 x 1960
Connected load	10.4 kW	15.9 kW	31.7 kW	20.9 kW	30.5 kW	60.9 kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V
Fuse protection	3 x 16 A	3 x 25 A	3 x 50 A	3 x 35 A	3 x 50 A	3 x 100 A
Gas						
MKN® order number	FKGCOD615C	FKGCOD115C	FKGCOD215C	FKGCOD621C	FKGCOD121C	FKGCOD221C
External dimensions in mm (LxWxH)	1020 x 799 x 790	1020 x 799 x 1060	1075 x 813 x 1960	1020 x 799 x 790	1020 x 799 x 1060	1115 x 999 x 1960
Electric connected load	0.6 kW	0.6 kW	1 kW	0.6 kW	0.6 kW	1 kW
Gas connected load nominal thermal load	11 kW	18 kW	36 kW	17 kW	26 kW	52 kW
Gas types	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar	Natural gas (E and LL) 20 mbar; liquid gas 3B/P 29 – 50 mbar
Voltage	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V
Fuse protection	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Capacities						
FlexiRack® 530 x 570 mm	6 x FlexiRack® ≙ 10 GN 1/1	10 x FlexiRack® ≙ 17 GN 1/1	20 x FlexiRack® ≙ 35 GN 1/1	6 x FlexiRack® ≙ 10 GN 1/1	10 x FlexiRack® ≙ 17 GN 1/1	20 x FlexiRack® ≙ 35 GN 1/1
Gastronorm, 65mm deep (GN 1/1 = 530 x 325 mm; GN 2/1 = 530 x 650 mm)	6 x GN 1/1	10 x GN 1/1	20 x GN 1/1	6 x GN 2/1; 12 x GN 1/1	10 x GN 2/1; 20 x GN 1/1	20 x GN 2/1; 40 x GN 1/1
Baking tray size (600 x 400 mm)	5 x baking tray size	8 x baking tray size	16 x baking tray size	5 x baking tray size	8 x baking tray size	16 x baking tray size
Meals per day	30 – 80 (GN 1/1); 30 – 150 (FlexiRack®)	80 – 150 (GN1/1); 80 – 200 (FlexiRack®)	150 – 300 (GN 1/1); 150 – 400 (FlexiRack®)	60 – 160	150 – 300	300 – 500
Options						
WaveClean® automatic cleaning system						
Left hand hinged hygienic door for tabletop appliances						
Interface for connection for energy optimization system according to DIN 18875 and potential free contact						
Two stage safety door lock for tabletop appliances			standard			standard
Internal multipoint core temperature probe						
Additional multipoint core temperature probe, insertable from the outside						
Additional sous vide core temperature probe, insertable from the outside						
Core temperature probe set (multipoint and sous vide)						
EasyIn system for rack trolleys						standard
Integrated hand shower						
Prison version						
Marine version (electric only); special voltage / USPH version on request						
IPX 6 protection against strong jets of water (electric only)						

Options & accessories

Barcode scanner

Barcode scanner including USB cable for charging enables a cooking process to be started simply by using a scan.
(Option is not available for FlexiCombi® TEAM)

Barcode Scanner	10014181	

Left hand hinged hygienic door for tabletop appliances

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

Lengthwise insertion

Lengthwise insertion can be ordered instead of the standard crosswise insertion.

Two stage safety door lock for tabletop appliances

The door is opened in two stages, which makes it safe.

Additional core temperature probe, insertable from the outside

The connection is located outside the appliance on the operating panel. A probe can be used as required.
Note: Only 1 connection can be installed.

Additional multipoint core temperature probe, insertable from the outside
Two temperatures can be used simultaneously.

Additional sous vide core temperature probe, insertable from the outside
The sous vide probe is particularly fine to pierce the vacuum pouch without any problems.

Both external core temperature probes can also be ordered in a set (multipoint and sous vide).

Prison version

Consisting of: door grille, lockable operation panel with mechanical door handle locking, emergency switch.

Marine version (electric only)

Consisting of: flanged appliance feet, safety door locking mechanism, safety system for rack trolleys (20.x), insert racks with safety device.
Special voltages and USPH version on request.

Stacking kit

Limited space in kitchens sometimes necessitates the stacking of tabletop appliances to utilise space efficiently.

Stacking kit for electric tabletop appliances (10.x + 6.x / 6.x + 6.x)	845906	
Stacking kit for gas tabletop appliances (10.x + 6.x / 6.x + 6.x)	845986	
Underframe open on all sides, 270 mm high (6.x + 6.x)	216243	

SmokeInside – integrated smoking function (only for FlexiCombi® MagicPilot® electric appliances 6.x & 10.x with right hand hinged door)

SmokeInside transforms the cooking chamber into a smoker oven. Smoking can be combined and programmed with other cooking programmes and so caters for process reliability including HACCP documentation. A separate 13amp power connection is required .

NEU

IPX 6 protection against strong jets of water (electric only)

Easy compliance with hygiene standards due to easy water jet cleaning (no high pressure washer).

CERTIFIED IPX6

Underframe, cupboards and Hanging racks

The FlexiCombi® underframes and cupboards made of quality stainless steel comply with hygiene guidelines and are suitable for the stable installation of FlexiCombi® tabletop appliances.

Total height of FlexiCombi® plus underframe/cupboard

It is possible to position FlexiCombi® 6.x and 10.x at the same height.

	FlexiCombi® 6.1/6.2	FlexiCombi® 10.1/10.2
850 mm high	1640 mm	1910 mm
580 mm high	1370 mm	1640 mm

Underframe open on all sides (1000 x 655 x 850/580 mm)

850 mm high, standard	216232	
850 mm high, mobile with 4 castors	216234	
580 mm high, standard	216233	
580 mm high, mobile with 4 castors	216235	

Cupboard closed on three sides (1000 x 696 x 850/580 mm)

850 mm high, standard	216251	
850 mm high, mobile with 4 castors	216250	
580 mm high, standard	216253	
580 mm high, mobile with 4 castors	216252	

Hanging rack/Wing door for underframe/cupboard

850 mm high		
Hanging rack for 9 inserts	845931	
Hanging rack for 6 baking tray size inserts	845801	
Wing doors	845871	

580 mm high		
Hanging rack for 5 inserts	845926	
Hanging rack for 3 baking tray size inserts	845791	
Wing doors	845886	

Hanging racks

FlexiCombi® hanging racks consist of robust stainless steel and are available in various designs. Standard hanging racks for the intelligent FlexiRack® cooking chamber concept or crosswise insertion are included in all FlexiCombi® sizes. Lengthwise insertion is possible as option without surcharge. Hanging racks for GN 2/1 insertion of the FlexiCombi® MAXI appliances are included as a standard.

	6.1		10.1	
GN insert crosswise	202316		202317	
GN insert lengthwise	813636		813646	
Baking tray size	845946		845941	

FlexiCombi® Air condensation hood

With its additionally integrated grease filter, the FlexiCombi® condensation hood absorbs exhaust steam and vapour with a very high level of efficiency. It switches on and off automatically and does not require any additional media connections such as water supply or drainage. An exhaust air extraction system must not be provided by the customer. The FlexiCombi® condensation hood can be retrofitted at any time. A separate 13amp power connection is required.

Elektro		
FlexiCombi® 6.x/10.x	FKE_AIR_6_10	
FlexiCombi® 20.1	FKE_AIR_201	
Stacking kit FlexiCombi® 6.x+6.x/10.x+6.x/FlexiCombi® TEAM	FKE_AIR_KIT_TEAM	

Gas		
FlexiCombi® 6.x/10.x	FKG_AIR_61_101	

EasyIn system for floor-mounted appliances

The EasyIn system simplifies insertion of the rack trolleys. Uneven floor differences up to 10 mm are compensated, ensuring safe loading of the food. Standard equipment for FlexiCombi® 20.2.

Surcharge for 20.1	FK_EASYIN_201	

Holder for rack trolley handle

The holder ensures that the rack trolley handle always has its place in the kitchen and is available on the spot when needed.

Holder for rack trolley handle	10016591	

Floor fastening for 20.x FlexiCombi®

Consisting of: 2 retaining elements including fastening material.

Floor fastening for 20.x FlexiCombi®	10016941	

Regeneration means Perfection in the FlexiCombi® as the pre-cooked dishes are prepared and timed perfectly for serving. With FlexiCombi®, Perfection is possible using both the FlexiRack® intelligent cooking chamber concept as well as GN containers. By using the FlexiRack® concept you can double your capacity and so you are ready in half the time.* Therefore it is also possible to place 4 plates with a diameter of 32 cm on just one grid.

The FlexiRack® helps you to manage your banquet production without any time pressure. You can double your capacities in the same period of time.*
Plates with a diameter of up to 32 cm can be regenerated.
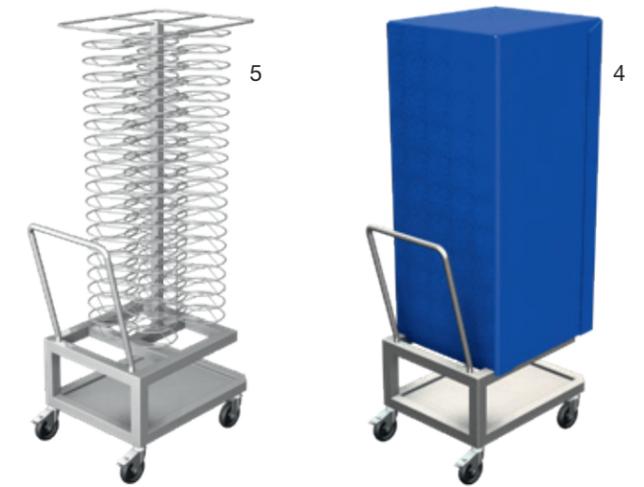
(FlexiRack®) roll-in rack or (FlexiRack®) rack trolley	6.1		10.1		20.1	
for GN crosswise insertion (20.1 excl. EasyIn) (1)	216262		216259		216247	
for GN crosswise insertion (20.1 incl. EasyIn) (1)					216299	
for GN lengthwise insertion (20.1 excl. EasyIn) (1)	216267		216265		216249	
for baking tray size (600 x 400 mm) (20.1 excl. EasyIn) (1)	216268		216269		216255	
Roll-in frame for transport trolley rack (2)	850256		850256			
Transport trolley rack, 850 mm high (3)	216264		216264			
Transport trolley rack, 580 mm high (3)	216263		216263			
Thermal cover (4)	201790		201791		201792	

Roll-in rack or rack trolley	6.2		10.2		20.2	
for 2/1 GN insertion (20.2 incl. EasyIn) (1)	216114		216113		10018573	
for baking tray size (600 x 400 mm) (1)	216268		216269			
Roll-in frame for transport trolley rack (2)	850256		850256			
Transport trolley rack, 850 mm high (3)	216264		216264			
Transport trolley rack, 580 mm high (3)	216263		216263			
Thermal cover (4)	201790		201791		201792	

* compared to working with the MKN® combi steamer with GN 1/1 format.

	6.x		10.x	
	22 plates		**40 plates**	
Complete Perfection banquet system consisting of plate rack, roll-in frame, transport trolley rack and thermal cover	FK_BANQUET_6		FK_BANQUET_10	
Plate rack (1)	216261		216257	
Roll-in frame for transport trolley rack (2)	850256		850256	
Transport trolley rack, 850 mm high (3)	216264		216264	
Transport trolley rack, 580 mm high (3)	216263		216263	
Thermal cover (4)	201790		201791	

	20.1		20.2	
	80 plates		**120 plates**	
Complete Perfection banquet system consisting of plate rack trolley and thermal cover	FK_BANQUET_201		FK_BANQUET_202	
Plate rack trolley (20.1 excl. EasyIn, 20.2 incl. EasyIn) (5)	216256		10018228	
Thermal cover (4)	201792		10019787	

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.*
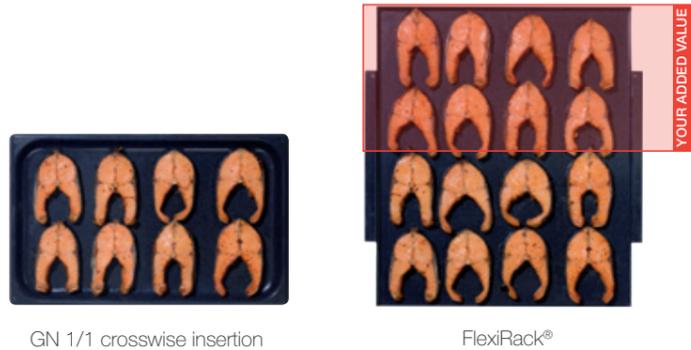
GN 1/1 crosswise insertion

FlexiRack®

YOUR ADDED VALUE

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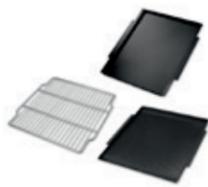
The starter package is the ideal basic package for FlexiCombi® use. With the universal package, ideal cooking results are guaranteed with perfectly even heat distribution and thermal conductivity, whether baking, roasting or regenerating.

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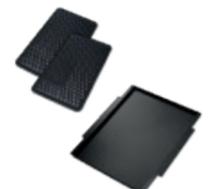
The package for roasting and grilling experts. The special coating of the roasting and grilling accessories enables you to roast and grill meat, fish and antipasti without any sticking and with excellent, even browning. The grill grides also ensure an attractive grid pattern.

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	