

Modular with System



Master of Performance

Optima|8|5|0

Optima|Modular



High capacity modular product line from MKN for heavy duty applications

Optima850: Reliable, solid and efficient!

The Optimum Choice

A wide range of **over 240 different appliances in both Gas and Electric** provides the optimum choice for an uncompromising solution in the high volume kitchen. **Modular construction** ensures simple effective planning and the maximum utilisation of the space available. Optima850 qualifies itself ideally for many different areas and applications.

Convinces daily

Optima850 **solid reliable performance** combined with practical and innovative design features. Each appliance has a seamless top plate and lateral run off channels and can be connected to another utilising a **leak proof connection system** which facilitates a **uniform height** to allow easy moving of heavy pots and pans, in this way you can be sure Optima850 meets **the most stringent ergonomic and hygienic demands**.

MKN technical highlights

High practical value combined with technical innovation for a **superior thermal performance**. Ultra fast heat up and even heat distribution can be taken for granted thanks to **MKN's energy efficient heating systems**, the **MKN VAPRO** for quick boiling kettles and **MKN SUPRA** for flat surface heating complemented by accurate thermostatic or the optional **EcoControl**, electronic temperature control system **with Soft-Cook-function**.



Quality

www.mkn.de



Optima 850 Optima Modular

Gas

Ranges

- with Gas Open Burners
- with Gas Solid Tops
- with Electric or Gas Baking Oven

Deep Fat Fryers

Griddle Plates

Tilting Frying Pans

- with manual- or motorised -tilting

Quick Boiling Kettles (round)

- with separate Steam Generator MKN-VAPRO

Quick Boiling Kettles (rectangular)

Boiling Kettles (rectangular)

Working Tables



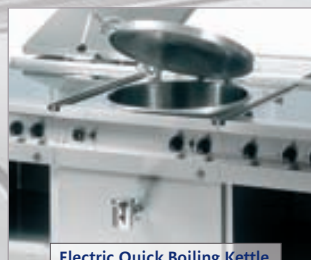
Industrial Deep Fat Fryer with basket lift and emptying system



Electric Tilting Pressure Bratt Pan OptimaExpress 2/1 GN - manual tilting



Tilting Frying Pan - motorised tilting



Electric Quick Boiling Kettle 80/100 l

Electric

Ranges

- Cooking plates
- Solid Top Plates
- VITRO with Ceran-hob
- MKN-INDUCTION with Ceran-cooking hob
- with Electric-Baking Oven

Deep Fat Fryers

Industrial Deep Fat Fryers

- with basket lift and emptying system

Griddle Plates and Griddle Pans

- with heating system MKN-SUPRA

Bain Marie

- thermostatic control

Cook Marie

- with heating system MKN-SUPRA

Infrared Foodwarmer

Infrared Grill

Pasta cooker Al Dente

Tilting Frying Pans

- with heating system MKN-SUPRA
- with manual- or motorised-tilting

Magnum Pans

- with heating system MKN-SUPRA
- with electronic temperature control "EcoControl"

OptimaExpress Pressure braising Pans or Tilting Pressure braising Pans

- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction function OPEN EXPRESS
- core temperature measuring device
- heating system MKN-SUPRA
- operation console ERGO CONTROL (Tilting Pressure braising Pans)
- with manual or motorised tilting (Tilting Pressure braising)

Quick Boiling Kettle

- round and rectangular
- with separate steam generator MKN-VAPRO (Electric and Gas round)
- Low Pressure Steam heated
- in free standing or tilting execution (manual- or motorised-tilting)

Working Tables

