



world of cooking

MKN FlexiCombi®

Discover the difference!



MKN FlexiCombi®

Not just any combi steamer.



FlexiCombi®
magic pilot team 6.1 + 6.1

FlexiCombi®
magic pilot 6.1



Multiple award winner.

FlexiCombi®
magic pilot 20.1



FlexiCombi®
magic pilot 10.1

Scan here
to see our
film online!



At home in the best kitchens

MKN FlexiCombi®

Customer satisfaction is the top priority in restaurant and catering businesses. Freshness, diversity and food quality are essential in canteens, bistros, snack bars and restaurants. A varied selection of dishes needs to be prepared freshly and at a fast pace. You can only do this with staff that work well together as a team, efficient processes and professional cooking equipment that provides perfect support for meeting all your requirements.

Forget everything you know about combi steamers so far! Think outside the box like we do at MKN. That's how we have created innovative combi steamers that facilitate new and intelligent cooking processes. Uncompromising quality, innovative features and an impressive package of user benefits. And not forgetting that the chef always takes centre stage, whether he's using the intuitive operating concept, safe automatic cleaning system, crosswise insertion or FlexiCombi® considerably increased capacity compared to GN 1/1.



Red Kettle, Restaurant and bakery

Chef Enzo Neo Ch'ng Yee , Chef Patron Outlet:
Red Kettle Taman Desa Outlet, Red Kettle Starling Mall,
Red Kettle Central Kitchen



Dussmann Service Catering Operations

2 600 - 3 000 meals a day

Simon Larske, Chef

”

The MKN FlexiCombi®? The essentials in any kitchen – consistency and reliability.

”

I haven't had any problems at all with these appliances since I started working here. I switch an appliance on and it works.



Hotel & Restaurant Strandleben

30 rooms, restaurant seats 120 people

Maximilian Thoben, Head Chef

”

I couldn't do without the MKN combi steamer any more due to its flexibility. It's constantly in operation every day and used in all work areas of our kitchen.



Enjoy more capacity and convenience

FlexiRack®

Event catering and frequently changing production capacities every day - how familiar does that sound? You can increase your capacity with FlexiRack® in no time at all! And it's smart, too. You use the complete cooking chamber optimally, speeding up the processes in your professional kitchen. Not only do you save time, but also valuable energy compared to GN 1/1.

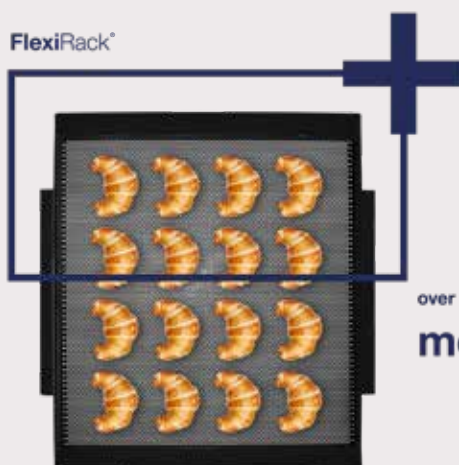


efficient



Decide for yourself...

GN 1/1



50%
over
more capacity

EasyLoad

Crosswise insertion.

It makes sense! With crosswise insertion you can handle heavy trays or containers safely without having to change your grip and also have your products in full view at all times. Safe and easy handling around the clock.





As simple to use as a smartphone: our intuitive operating system

MagicPilot



The MKN FlexiCombi® let you offer consistent top quality to your customers and guests, dish by dish.

Simple operating systems, step by step instructions and more support functions make the MKN combi steamers your perfect partner during the daily kitchen routine.

tuitive

Guided Cooking

Your navigation system through the cooking process

Numerous user support features characterize the new MKN Guided Cooking concept. This appliance concept and high level of technical intelligence enable even inexperienced users to achieve culinary excellence.



autoChef

Chefs' know how inclusive with automatic cooking processes; food quality is reproduced quickly and consistently.



ChefsHelp

Step by step instructions and assistance for the user; photos can be added where required.



QualityControl

Automatic quantity detection, consistent top quality. Without core temperature probe.



BarcodeScan

Scan the barcode to start the cooking process.



Favourites

Your most frequently used cooking processes appear directly on the start screen to ensure consistent food quality.



VideoAssist

Video clips with operating instructions. Assistance at any time 365 days a year.

precis



FlexiCombi®
classic 6.1

Manual adjustment Made to measure

6 cooking modes: SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming and Regeneration.

5 variable fan speeds allow for precise adjustment, ensuring evenness and outstanding quality.

100 memory spaces

You can save up to 100 cooking programmes in up to 6 steps. This ensures top quality as standard.



User-friendly – our manual operating system

FlexiCombi® Classic – simple, clear, precise



The FlexiCombi® Classic gives you freedom to be a chef. The classic manual operating concept for professional chefs is extremely user friendly: Clear arrangement and easy to understand. Simple and precise to use. Fully adjustable in no time at all according to your individual needs.

”

Guests expect excellent quality food. The **FlexiCombi®** helps you deliver outstanding results every day.



FlexiCombi® magic pilot 20.1



QualityControl

Automatic quantity detection. Automatically consistent quality. Without core temperature probe. The FlexiCombi® recognises the charge load and automatically activates QualityControl. The respective cooking parameters are then adjusted in the autoChef® programme to ensure consistent top quality.

QualityControl ensures perfect results

thanks to automatic control functions

Work safely and avoid stress with FlexiCombi®

Food quality and attentive service are what guests remember after a restaurant dining experience. Who can forget perfectly cooked crispy vegetables or meat that melts in your mouth? The FlexiCombi® is equipped with features that actively support you in providing this quality. It recognises the charge load, adjusts the respective cooking parameters and maintains perfect food quality. Not only do you impress your guests who come back again, they will also recommend you further – that's guaranteed thanks to FlexiCombi®.



PerfectHold

Food quality control up to serving time thanks to an intelligent cooking process. An active cooling phase – SmartCoolDown starts after your product is cooked. The PerfectHold function keeps the temperature constant until food is served.



Core temperature probe (option)

Measure two core temperatures separately and precisely. This means that you can use two probes having either the same or different target temperatures, for example when cooking a product in different volumes or when you cook different products.

intelligente

FlexiCombi®
magic pilot 10.1



* Comparisons refer to the previous MKN HansDampf technology



SES

Automatic safety steam extraction at the end of autoChef® cooking processes prevents steam escaping when you open the cooking chamber door. Open the door safely without hot steam coming out and maintain a pleasant, heat reduced environment in your kitchen.



ClimaSelect®

Perfect cooking chamber climate at all times. Individually controllable: ClimaSelect® plus takes care of humidity and temperature measurements in the cooking chamber. Humidity can be set specific to the product in 10 percent increments – relevant description is always indicated.



DynaSteam

Quality with low water consumption. What is really impressive is that the respective quantity of required steam is automatically adjusted to the cooking load. Exactly the right amount! This speeds up the cooking process * and at the same time guarantees outstanding quality of cooked food while consuming the lowest amount of energy possible.

Maximum quality food – minimum consumption

Perfect cooking chamber climate
at all times.

The optimum quantity of steam is crucial for cooking when looking to achieve excellent food quality as quickly as possible. The FlexiCombi® provides the moisture required to ensure that food does not dry out and at the same time energy consumption is maintained at a low level. Excess steam is extracted automatically at the end of the cooking process so you can open the door safely without any negative impact on the air quality in the kitchen.

Unique smoky flavour

Create your own personal smoky note with **SmokeInside***

The full smoking function is operated simply using the MagicPilot® control panel. SmokeInside transforms your FlexiCombi® into a smoker oven in no time at all giving your product that individual taste.

The smoking function can be programmed in combination with other cooking modes ensuring process reliability including HACCP documentation.

The smoker unit is installed on the combi steamer and a pull-out drawer allows wood chips and spices to be loaded easily. So, you don't need to touch the hot smoker unit.

The four different intensity levels for the smoker function guarantee variable and unique smoky flavours of your products. Whether meat, fish or vegetables... your imagination knows no bounds when using SmokeInside.

Warm smoking

This mild smoking process exposes food to temperatures of 25-50 °C. Frankfurter sausage is a typical warm smoked product.

Smoking

Smoking is a process of flavouring and preserving food such as fish or meat, but you can also smoke vegetables, cheese, oil, butter and salt.

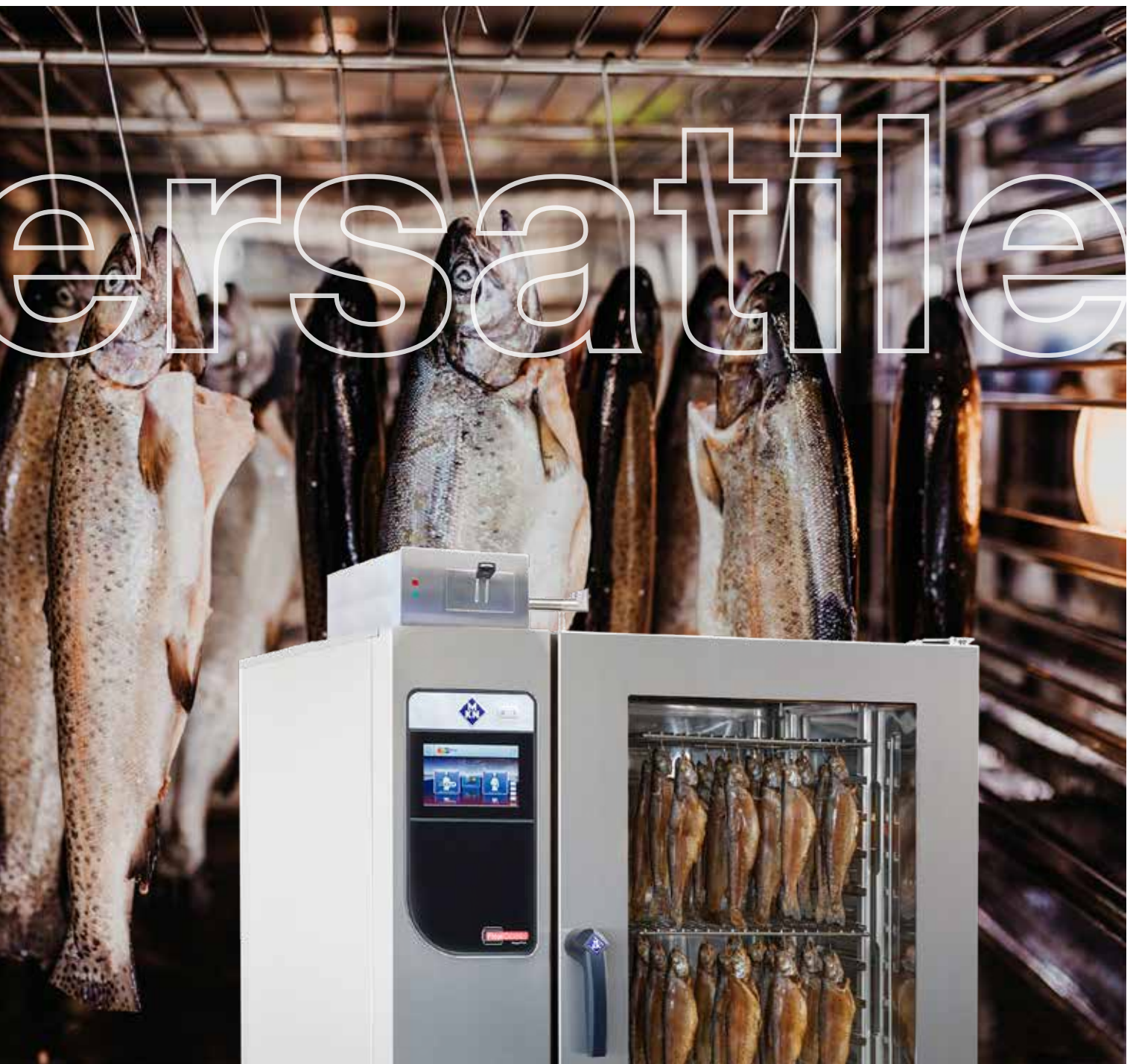
Hot smoking

Raw meat or fish is cooked and conserved at a temperature of 50-85 °C for a few hours whereby the egg white coagulates. Hot smoked foods can only be kept for a few days and should be consumed quickly.



* Option





FlexiCombi®
magic pilot 10.1

FlexiCombi®

magic pilot team 6.1 + 6.1





Team layer

For all those who love flexibility.

You have never been so flexible as today. The FlexiCombi® Team lets you cook in the upper and lower chambers simultaneously in completely independent processes. More capacity in the same space offers you, in comparison to floor-mounted appliances, optimum utilisation, maximum efficiency and flexibility for daily operation. You can also combine 1/1 GN and 2/1 GN appliances without any change in appliance dimensions. You need more capacity? Even 6.1/6.2 and 10.1/10.2 sized appliances can be combined. The closed housing with smooth surfaces caters for easy cleaning.

Installation is simple: separate cooking chambers with separate connections. The appliance is fully pre-assembled on delivery. Lowest drain connection point at a height of 180 mm (no installation through the floor).



Resource efficiency



GreenInside

Eco-friendly and optimises energy consumption.

The MKN FlexiCombi® has a display* showing energy and water consumption after each cooking process.

*Electrical appliances only



Hygienic cooking chamber door

The MKN FlexiCombi® has a hygienic cooking chamber door with insulated triple glazed sealed unit.

-28% energy consumption**

**compared to a rear ventilated, double glazed cooking chamber door

Our energy concept

Durability meets efficiency

The kitchen of the future is sustainable and resource efficient.

As a family-owned company, active on the market for 75 years, we always think ahead and take action now with the future in mind. That's why sustainability is an integral part of our corporate philosophy, starting with the development of new ideas for our professional cooking technology and extending across the entire production cycle to the utilisation of renewable energy.

FlexiCombi® innovative technology saves valuable resources every day. Not only is it reliable and durable, it is multifunctional, saves space, has low energy and water consumption and an automatic switch-off function. Just a few of the many features which ensure that MKN professional cooking equipment works in the most eco-friendly manner as possible – now and in the future!



Save 3t CO₂ every year

with FlexiCombi® intelligent technology
– awarded with Energy Star certification label.



Heat exchanger

Thermal efficiency as standard feature: approx. 1 kWh energy per operating hour is saved during steaming (FlexiCombi® 10.1)***

***compared to previous MKN technology
Hans Dampf without heat exchanger

Imm perf



Extend the service life of your FlexiCombi®

The automatic cleaning system **WaveClean®**

Manual cleaning has become outdated. WaveClean® (option**) takes care of automatic cleaning now, working efficiently, hygienically and safely. A sealed two-in-one cartridge containing detergent and rinse aid ensures that your FlexiCombi® is sparkling clean in no time at all. With WaveClean® you can reduce your costs by 40 per cent* using 35 l water only.

This leaves you time to focus on more important things like preparing culinary highlights for your guests.

* compared to manual cleaning ** option for Classic operation

*** with WaveClean® automatic cleaning compared to previous model

maculate ormance



Complete interior cleaning

Manual cleaning of the hygienic cooking chamber door with triple glazed sealed unit is not necessary.

Completely safe!

Just insert a cartridge to get started!



-36% water consumption***

100% recyclable WaveClean® two-in-one cartridges



The digital platform for your professional kitchen


MKN Connected Kitchen®

Our MKN Connected Kitchen® offers you a safe complete solution to digitize professional kitchens. MKN Connected Kitchen® is based on the Telekom Cloud solution which stores all data safely and reliably.

Information is transferred to the cloud via a gateway. You can access data at any time via tablet or PC. Mutual data exchange takes place between the MKN Cloud and your kitchen appliances.



CO

- 
- Maximum data security provided by our reliable partner, Telekom
 - Completely self-sufficient solution for your MKN appliances
 - Cooking processes can be loaded centrally and shared with other locations at predetermined times
 - Monitor and manage device usage and HACCP data
 - SSL encryption – MKN appliances cannot be accessed over the internet

mnet

Scan the QR code now to view
the MKN Connected Kitchen®
explanatory video!



Technical Data

FlexiCombi® Options magic pilot



- Size 6.1 Electric
- Size 6.1 Gas
- Size 6.2 MAXI Electric
- Size 6.2 MAXI Gas



- Size 10.1 Electric
- Size 10.1 Gas
- Size 10.2 MAXI Electric
- Size 10.2 MAXI Gas



- Size 6.1 + 6.1 / 6.2 + 6.2
- Size 6.1 + 6.2 / 6.2 + 6.1
- Size 6.1 + 10.1 / 6.2 + 10.2
- Size 6.2 + 10.1 / 6.1 + 10.2



- Size 20.1 Electric
- Size 20.1 Gas
- Size 20.2 MAXI Electric
- Größe 20.2 MAXI Gas

Standard Equipment

- EasyLoad crosswise insertion
- MagicPilot®
- autoChef®
- Manual cooking
- QualityControl
- PerfectHold
- Cooking Steps function
- ClimaSelect® plus
- Ready2Cook
- RackControl
- Time2Serve
- VideoAssist
- SES Steam Exhaust System
- MKN CombiConnect
- WaveClean® cleaning system
- FamilyMix
- FlexiRack® capacity concept
- CombiDoctor
- GreenInside (electrical models)
- BarcodeScan function (without scanner)
- Integrated shower hose
- ChefsHelp
- PHleco DynaSteam
- Integrated heat exchanger
- Hygienic cooking chamber door with triple glazing in a sealed frame

Options/Accessories

- Left hand hinged door (only for table-top and Team appliances)
- Two position safety door lock
- Marine version, special voltage (electrical appliances)
- Additional external multi-point core temperature probe (cannot be retrofitted)
- Additional external sous vide core temperature probe (cannot be retrofitted)
- Stands and base cabinets
- Stacking kit for table-top appliances
- GN lengthwise insertion
- Ethernet interface
- IPX 6 protection against powerful water jets (electrical appliances)
- FlexiRack® accessories: CNS grid, drip pan, granite enamelled trays, non-stick coated baking and roasting trays, frying basket, chicken grill racks, muffin/cup cake baking tray
- GN containers, GN grids, baking and roasting trays
- Regeneration and plate banquet systems, thermal insulation hoods
- Cooking accessory sets (FlexiRack®, GN, ...)
- MKN Grease Collection System
- Smokelnside (6.x + 10.x electric)
- Two-in-one cleaning cartridges for WaveClean®
- Cleaning sets
- FlexiCombi® Air steam condensation hood
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact

Technical Data

FlexiCombi®	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
MKN Model No.	FKECOD61ST	FKGCOD61ST	FKECOD11ST	FKGCOD11ST	FKECOD21ST	FKGCOD21ST
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1075 x 813 x 1960 mm	1075 x 813 x 1960 mm
Connected load (electrical)	10.4 kW	0.6 kW	15.9 kW	0.6 kW	31.7 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230V	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	1 x 16 A	3 x 25 A	1 x 16 A	3 x 50 A	1 x 16 A
Nominal heat output		11 kW		18 kW		36 kW
Types of gas		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
FlexiRack® (530 x 570 mm)	6x FlexiRack® ≈ 10.5 GN 1/1	6x FlexiRack® ≈ 10.5 GN 1/1	10x FlexiRack® ≈ 17.5 GN 1/1	10x FlexiRack® ≈ 17.5 GN 1/1	20x FlexiRack® ≈ 35 GN 1/1	20x FlexiRack® ≈ 35 GN 1/1
Gastronorm (65 mm deep)	6 x GN 1/1	6 x GN 1/1	10 x GN 1/1	10 x GN 1/1	20 x GN 1/1	20 x GN 1/1
Baking size	5 x Baking size	5 x Baking size	8 x Baking size	8 x Baking size	16 x Baking size	16 x Baking size
FlexiCombi®	6.2 MAXI Electric	6.2 MAXI Gas	10.2 MAXI Electric	10.2 MAXI Gas	20.2 MAXI Electric	20.2 MAXI Gas
MKN Model No.	FKECOD621T	FKGCOD621T	FKECOD121T	FKGCOD121T	FKECOD221T	FKGCOD221T
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1115 x 999 x 1960 mm	1115 x 999 x 1960 mm
Connected load (electrical)	20.9 kW	0.6 kW	30.5 kW	0.6 kW	60.9 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230 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 35 A	1 x 16 A	3 x 50 A	1 x 16 A	3 x 100 A	1 x 16 A
Nominal heat output		17 kW		26 kW		52 kW
Types of gas		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
Gastronorm (65 mm deep)	6 x GN 2/1	6 x GN 2/1	10 x GN 2/1	10 x GN 2/1	20 x GN 2/1	20 x GN 2/1

FlexiCombi® Options classic



- Size 6.1 Electric
- Size 6.1 Gas
- Size 6.2 MAXI Electric
- Size 6.2 MAXI Gas



- Size 10.1 Electric
- Size 10.1 Gas
- Size 10.2 MAXI Electric
- Size 10.2 MAXI Gas



- Size 20.1 Electric
- Size 20.1 Gas
- Size 20.2 MAXI Electric
- Size 20.2 MAXI Gas

Standard Equipment

- EasyLoad crosswise insertion
- FlexiRack®
- ClimaSelect®
- 5 fan speeds
- 100 cooking programmes can be saved in up to 6 steps
- Integrated heat exchanger
- Manual cleaning programme
- Internal core temperature probe
- PHleco DynaSteam
- USB interface
- Hygienic cooking chamber door with sealed triple glazing

Options/Accessories

- Left hand hinged door for table-top appliances
- Two position safety door lock
- Marine version, special voltage (electric only)
- Additional external multi-point core temperature probe (can not be retrofitted)
- Additional external sous vide single point sensor (can not be retrofitted)
- FlexiRack® accessories: CNS grid, drip pan, granite enamelled trays, baking and roasting trays non-stick coated, chicken grill rack, frying basket, cup backing tray
- GN containers, GN grids and baking and roasting trays
- Regeneration and plate banquest systems, thermal insulation hoods
- Cooking accessory sets (FlexiRack®, GN, ...)
- WaveClean® cleaning system
- Two-in-one cleaning cartridges for WaveClean®
- Cleaning sets
- Integrated shower hose
- Steam condensation hood FlexiCombi® Air
- GN lengthwise insertion
- Stands and base cupboards
- Stacking kit (for table-top appliances)
- IPX6 – Protection against powerful water jets (electric only)
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact

Technical Data

FlexiCombi®	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
MKN Model No.	FKECOD615C	FKGCOD615C	FKECOD115C	FKGCOD115C	FKECOD215C	FKGCOD215C
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1075 x 813 x 1960 mm	1075 x 813 x 1960 mm
Connected load (electrical)	10.4 kW	0.6 kW	15.9 kW	0.6 kW	31.7 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230 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	1 x 16 A	3 x 25 A	1 x 16 A	3 x 50 A	1 x 16 A
Nominal heat output		11 kW		18 kW		36 kW
Types of gas		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
FlexiRack® (530 x 570 mm)	6x FlexiRack® ≈ 10.5 GN 1/1	6x FlexiRack® ≈ 10.5 GN 1/1	10x FlexiRack® ≈ 17.5 GN 1/1	10x FlexiRack® ≈ 17.5 GN 1/1	20x FlexiRack® ≈ 35 GN 1/1	20x FlexiRack® ≈ 35 GN 1/1
Gastronorm (65 mm deep)	6 x GN 1/1	6 x GN 1/1	10 x GN 1/1	10 x GN 1/1	20 x GN 1/1	20 x GN 1/1
Baking size	5 x Backing size	5 x Backing size	8 x Backing size	8 x Backing size	16 x Backing size	16 x Backing size
FlexiCombi®	6.2 MAXI Elektro	6.2 MAXI Gas	10.2 MAXI Elektro	10.2 MAXI Gas	20.2 MAXI Elektro	20.2 MAXI Gas
MKN Model No.	FKECOD621C	FKGCOD621C	FKECOD121C	FKGCOD121C	FKECOD221C	FKGCOD221C
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1115 x 999 x 1960 mm	1115 x 999 x 1960 mm
Connected load (electrical)	20.9 kW	0.6 kW	30.5 kW	0.6 kW	60.9 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230 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 35 A	1 x 16 A	3 x 50 A	1 x 16 A	3 x 100 A	1 x 16 A
Nominal heat output		17 kW		26 kW		52 kW
Types of gas		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
Gastronorm (65 mm deep)	6 x GN 2/1	6 x GN 2/1	10 x GN 2/1	10 x GN 2/1	20 x GN 2/1	20 x GN 2/1

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