



MasterLine^{by MKN}

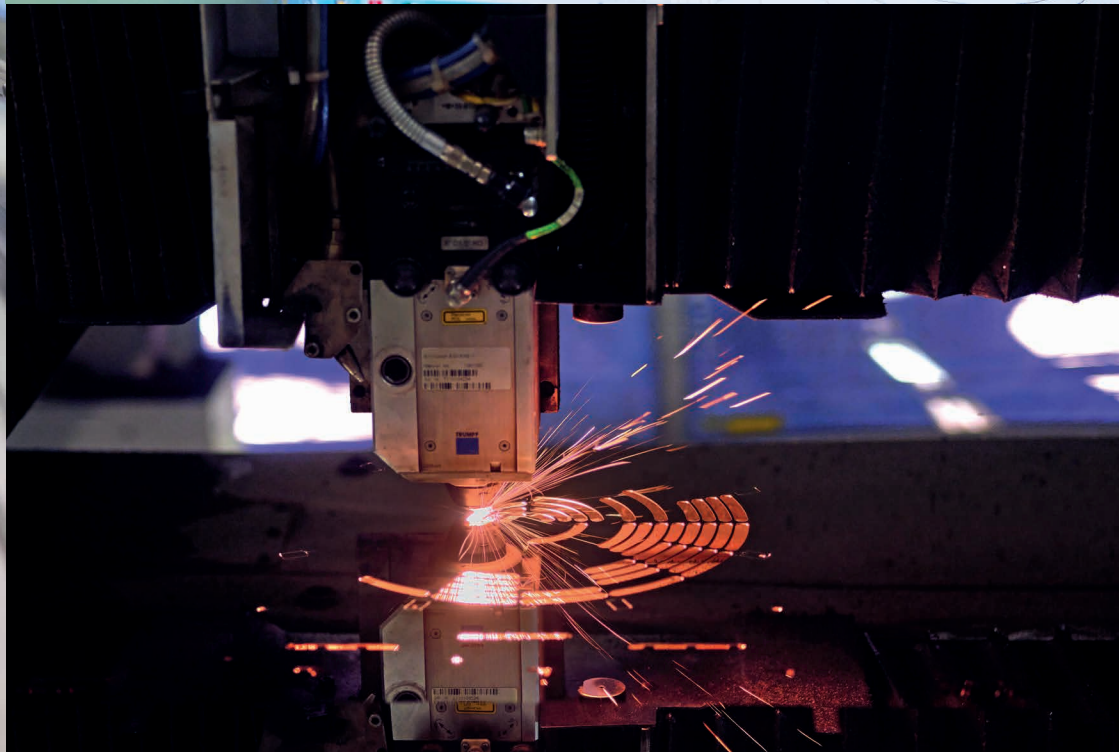
Cooking at its finest



Experience

has a name

Over **40 years' experience** in cooking
suites with seamless worktops



Design

meets functionality



Raised frame edges to prevent spillage, with rounded corners

Deep fat fryers, pasta cookers and cookmaries on seamlessly canted base frame



Welded functional appliances

- seamless 3 mm hygienic worktop including 3 mm reinforcing profile
- appliances welded to protect against grease leaks

Individual colour options

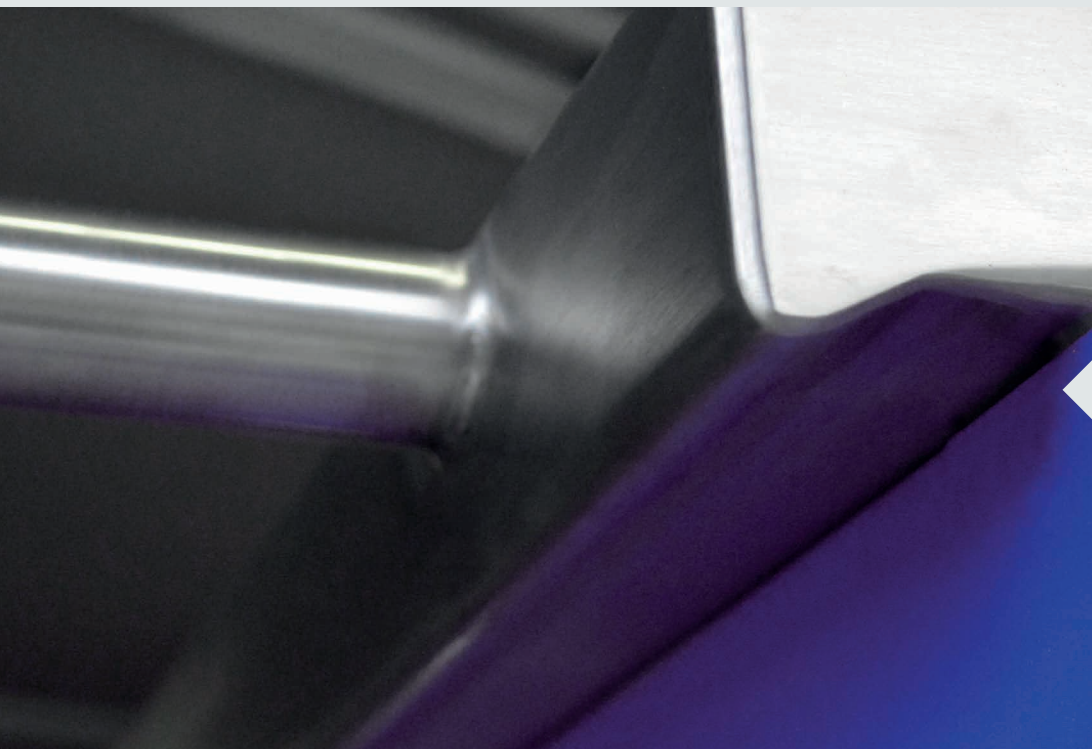
One piece control panel with individual design

(optional)



Shelf supports with collar

Round supports on drawn base collars



Drip edge

Drip edge for worktop overstands



Combinations of gas & electric appliances

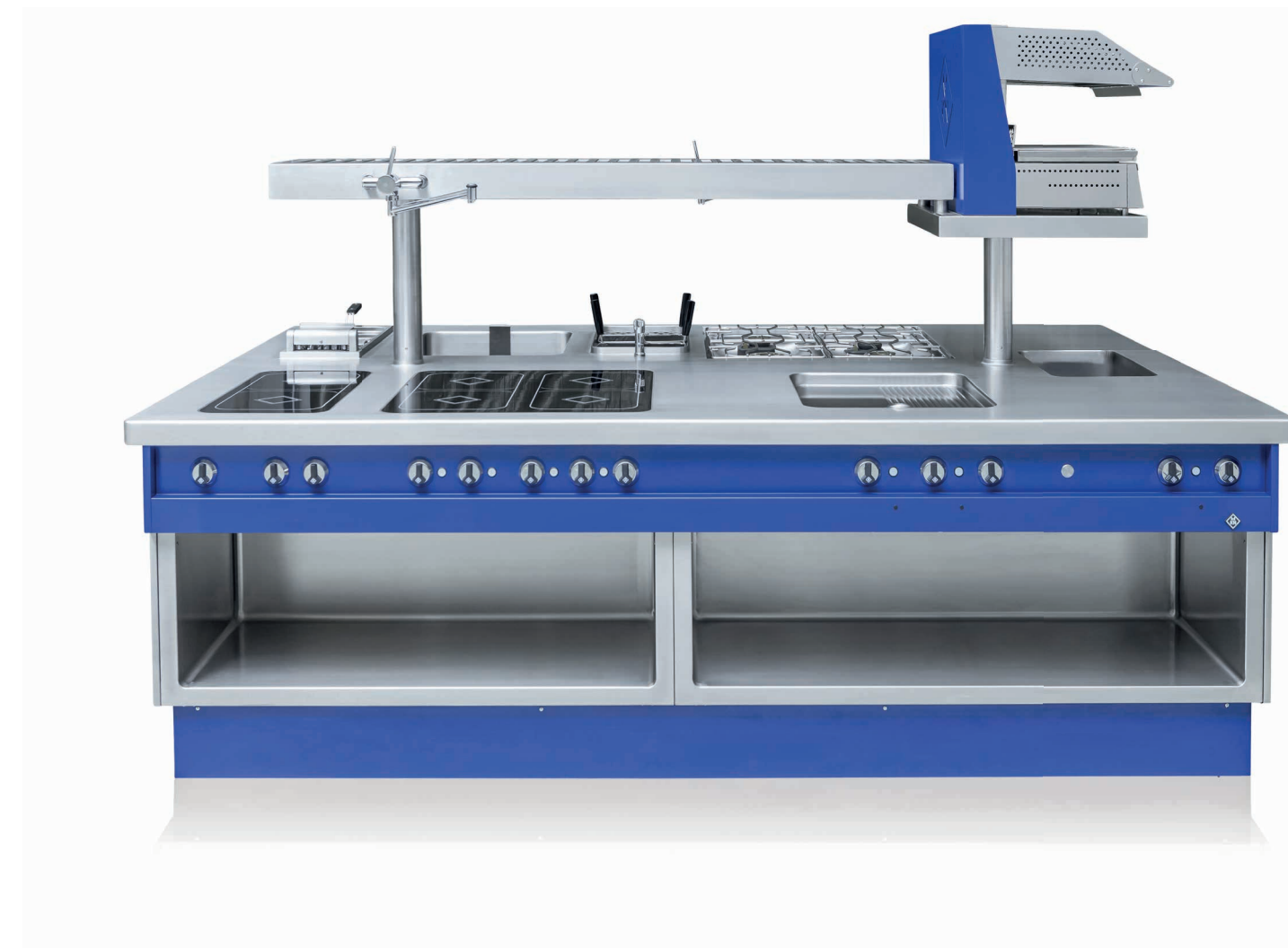
Integration of large equipment possible, such as tilting bratt pans, cooking kettles or Magnum bratt pans



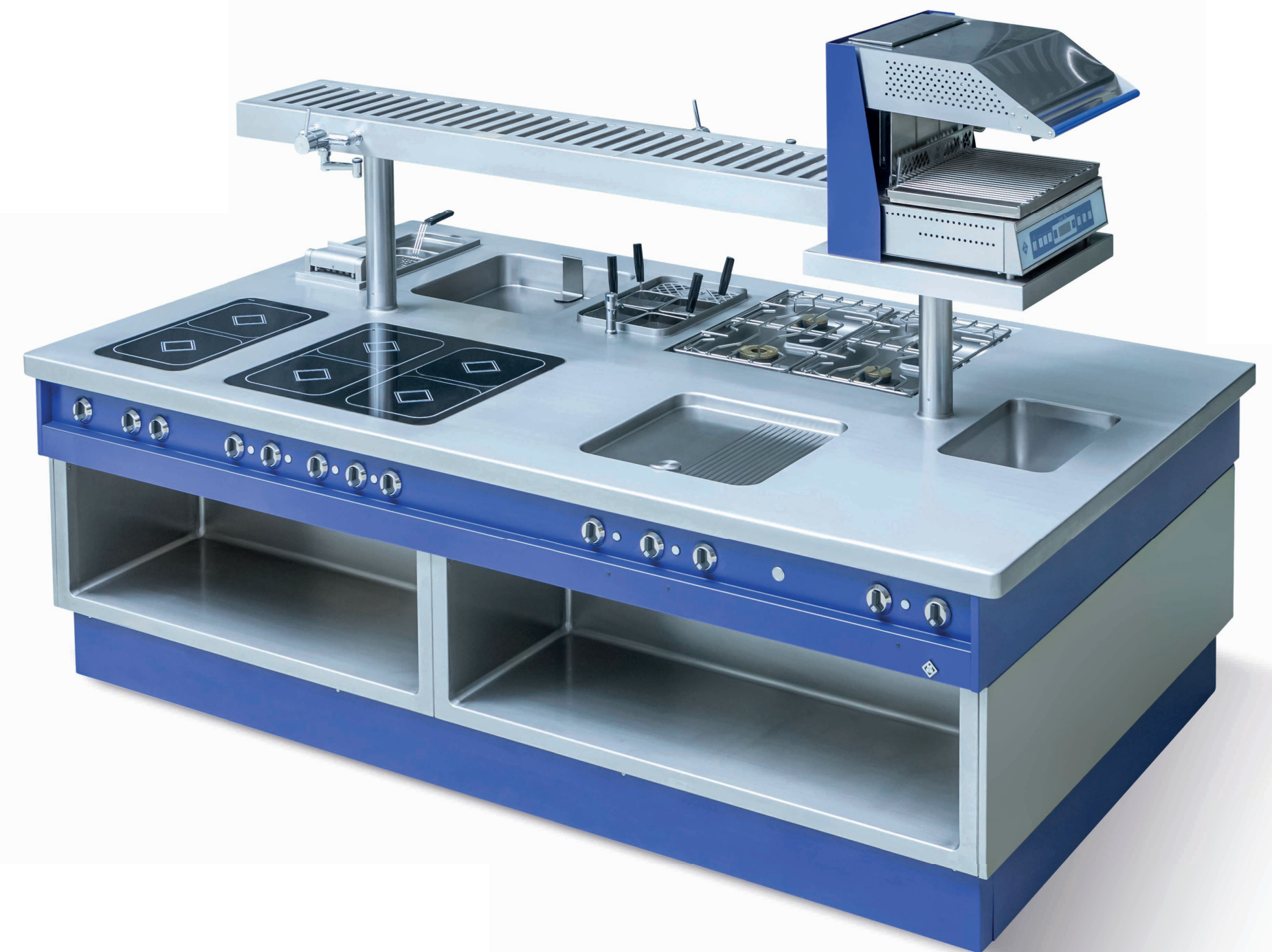
Quality

down to the last detail

First class quality
for gourmet cuisine



MasterLine
made in Germany

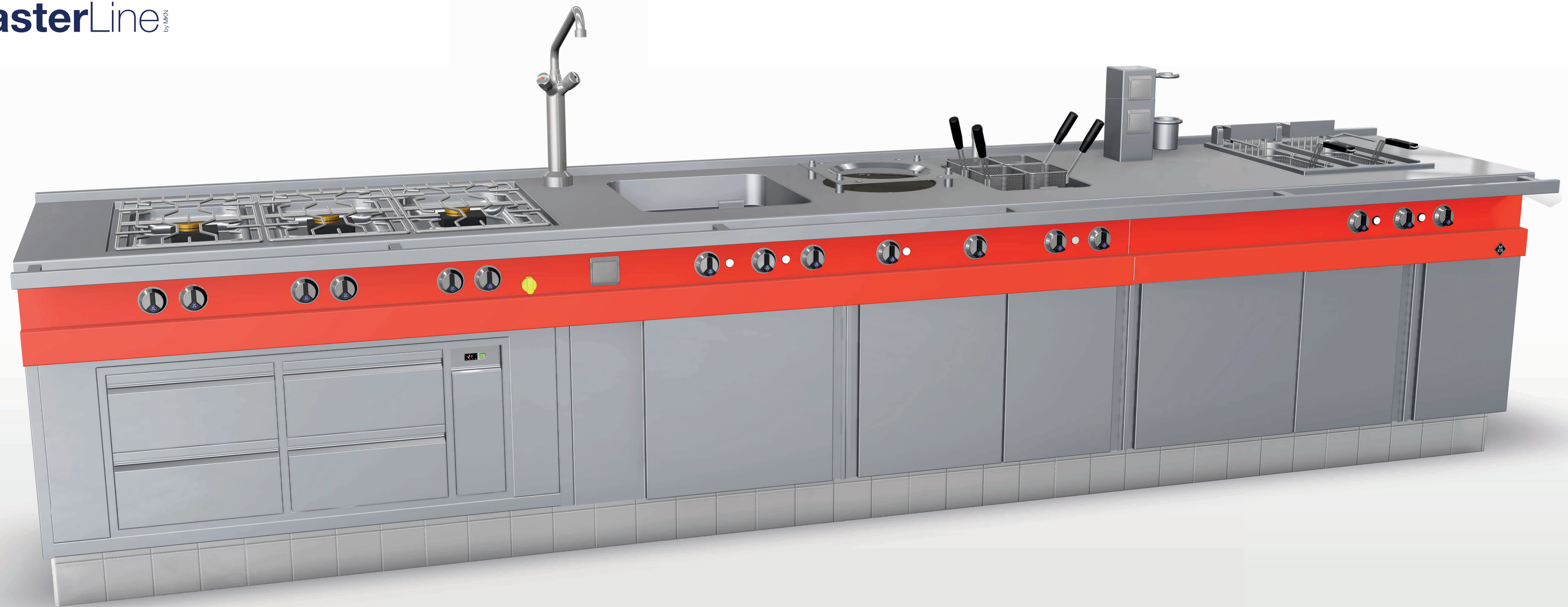


MasterLine
by MKN



Perfectly combined
solid
high-performance

MasterLine
by MKN



MasterLine
by MKN





Options

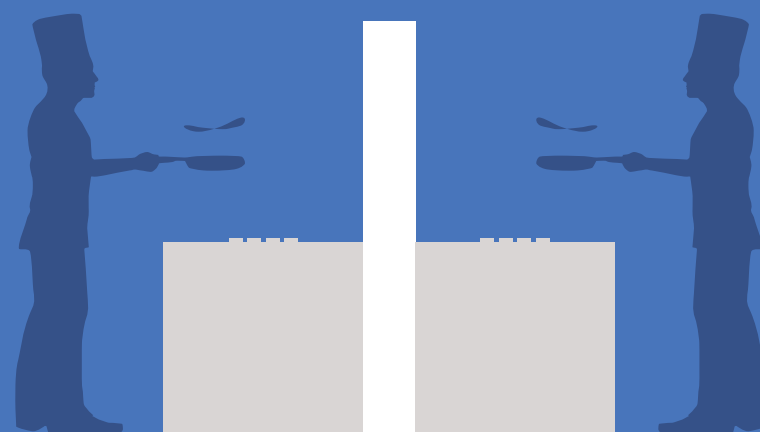
sure to impress you

I. Basic forms of **cooking suites**

BASIC FORM 1

Single equipment line, wall mounted

Basic form 1
Single equipment line,
standing against wall

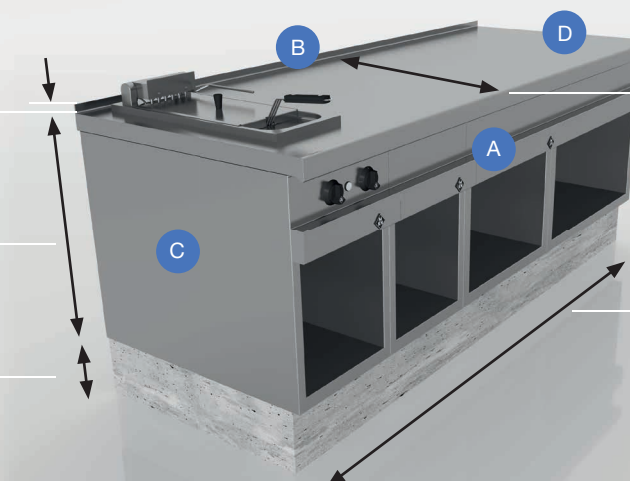


2 x Basic form 1
Back-to-back installation,
both connected to a spine wall
or with common cover

Upstand
25 mm

Carcass
700 mm

Plinth
150 mm



Width
700/850 mm

Length

BASIC FORM 2

Single equipment line, freestanding

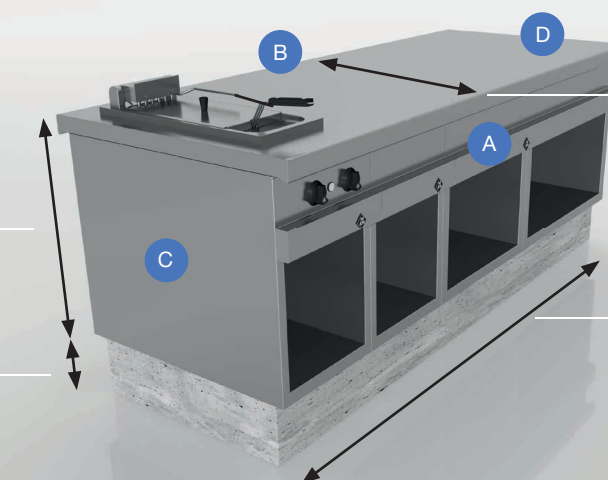
Basic form 2
Single equipment line, with overstands
on both sides of worktop



Basic form 2
Optionally operable from
both sides or alternate
side operation

Carcass
700 mm

Plinth
150 mm



Width
740/890 mm

Length

BASIC FORM 3

Back-to-back installation (2 equipment lines)

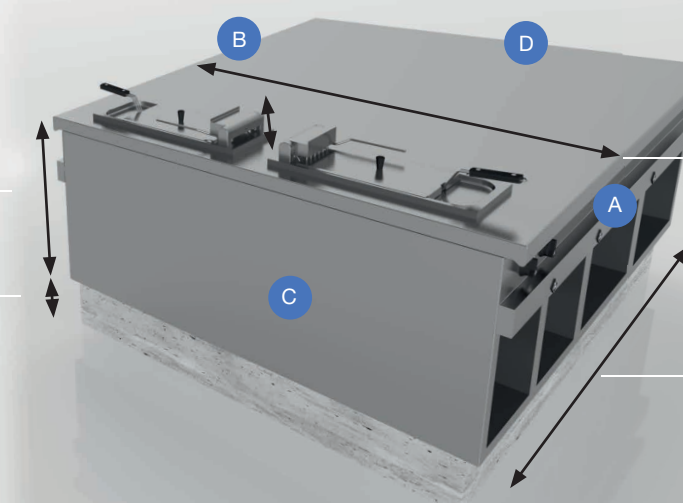
Basic form 3
Back-to-back installation with
single worktop



Basic form 3
Each side individually
equipped with appliances

Carcass
700 mm

Plinth
150 mm



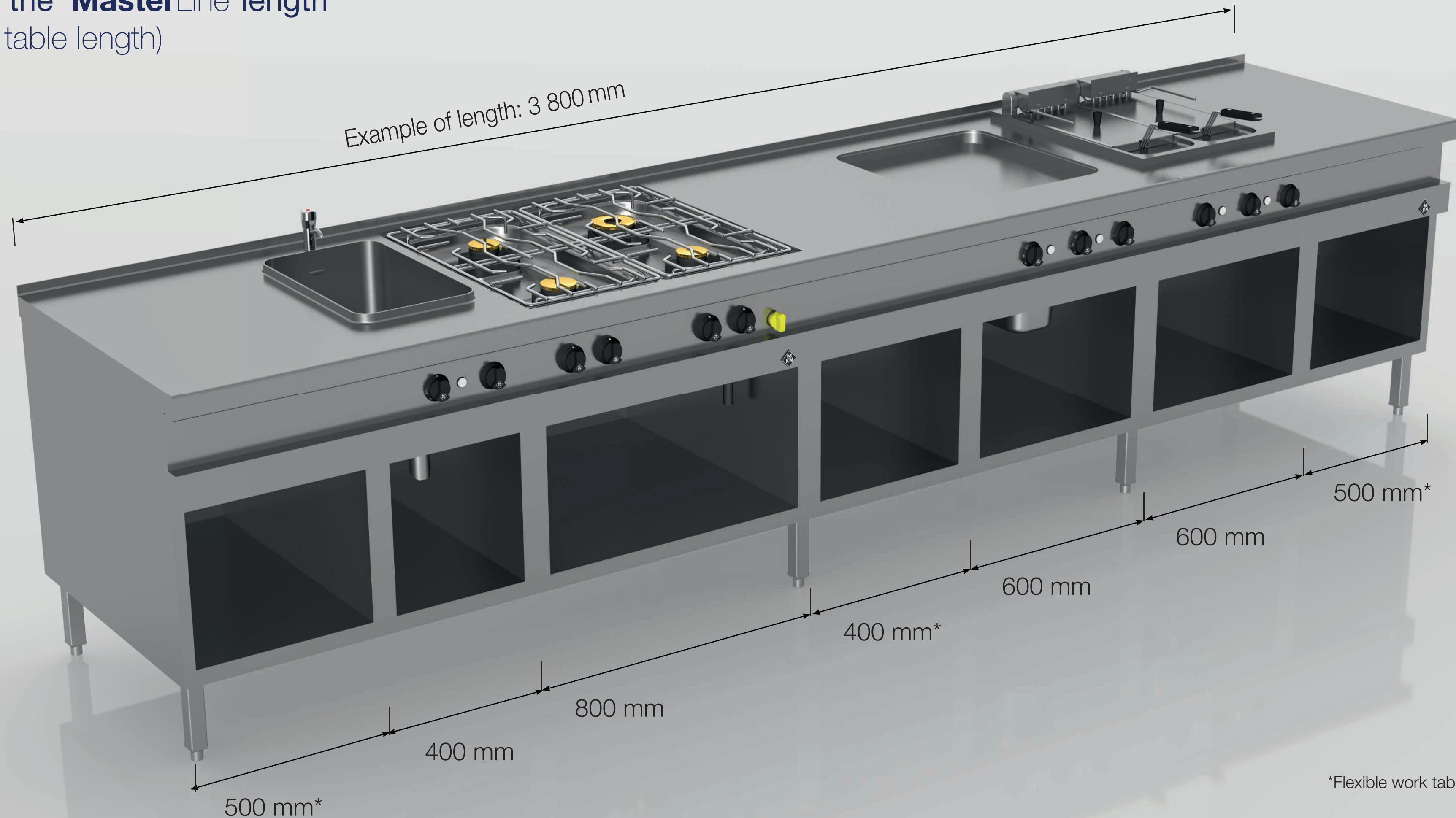
Width
1 400/1 550/
1 700 mm

Length

II. Diverse **functional appliances**



Determining the **MasterLine** length (flexible work table length)



Selection of functional modules and module length from the MKN product catalogue



Optima 850 functional modules

Electric	
Ranges	24–33
Deep fat fryers	34–39
Griddle plates and griddle pans	40–44
Bainmaries, cookmarie and pasta cooker	45–47
Infra chip scuttle	48
Chargrills	49
Tilting bratt pans	50–53
Bratt pans MAGNUM	54–58
Quick boiling kettles (round)	59–61
Tilting quick boiling kettles	62–65
Quick boiling kettles / cooking kettles (rectangular)	66–69
Pressure cooking kettles OPTIMA EXPRESS	70–71
Steam	
Quick boiling kettles (round)	72–73
Tilting quick boiling kettles	74–77
Quick boiling kettles / cooking kettles (rectangular)	78–80
Gas	
Ranges	81–86
Deep fat fryers	87
Griddle plates	88–89
Lava stone grills	90
Tilting bratt pans	91–93
Quick boiling kettles / cooking kettles	94–99
Other	
Work tables and hygienic cupboards	100–101
Optional accessories Optima 850/700	102–110
Technical information	202–206
MKN Download Area	207

Optima 700 functional modules

Electric	
Ranges	120–121
Ranges with hob	122–123
Ranges VITRO with ceramic hob	124–125
INDUCTION ranges with ceramic hob	126–127
SURFACE INDUCTION ranges with ceramic hob	128
Deep fat fryers	129–131
Griddle plates and griddle pans	13–136
Bainmaries	137
Cookmarie and pasta cooker	138–139
Infra chip scuttle	140
Chargrills	141
Tilting bratt pans with substructure	142–143
Bratt pans MAGNUM	144–145
Quick boiling kettles (round)	146
Gas	
Ranges	147–150
Griddle plates	151
Lava stone grills	152
Tilting bratt pans with substructure	153
Quick boiling kettles (round)	154
Other	
Work tables	155
Optional accessories Optima 850/700	101–110
Technical information	202–206
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Available special modules



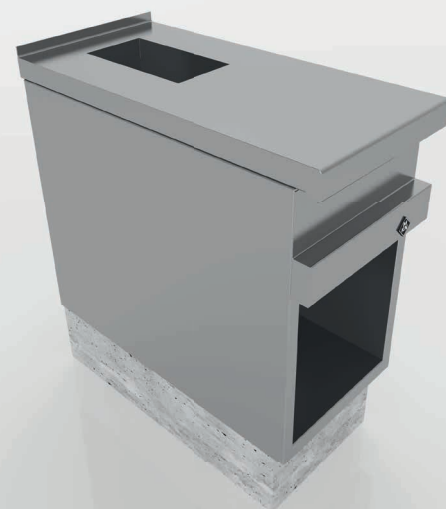
Sink

400x400x200 mm
incl. standpipe and
mixer tap 3/4"
Length 600 mm



Dipper well

1/3 GN
incl. water inlet and
water drain
Length 400 mm



Storage container

for 1 x 1/3 GN or
3 x 1/9 GN
Length 400 mm




Available special modules



**Work table with shelf
for Salamander Intelligence**
Length 600 mm

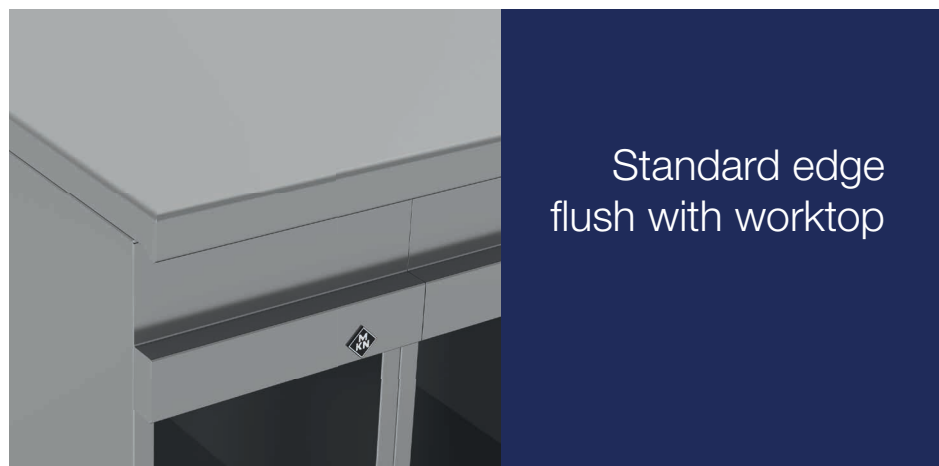
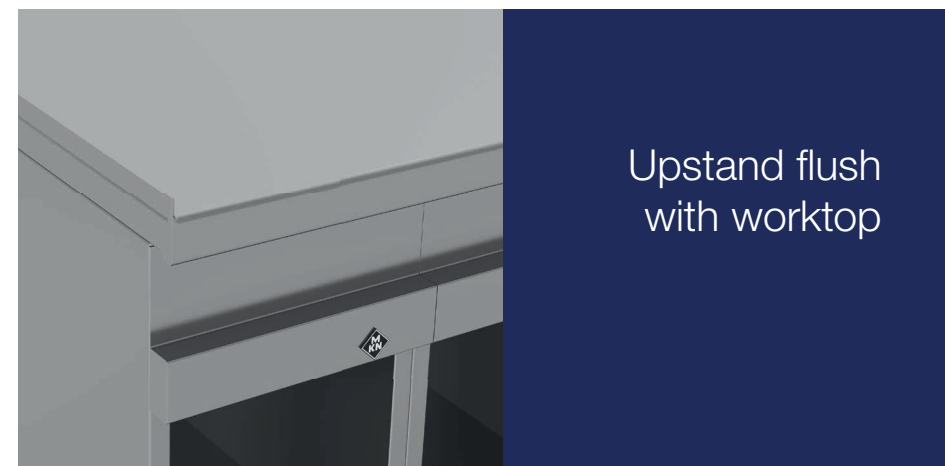
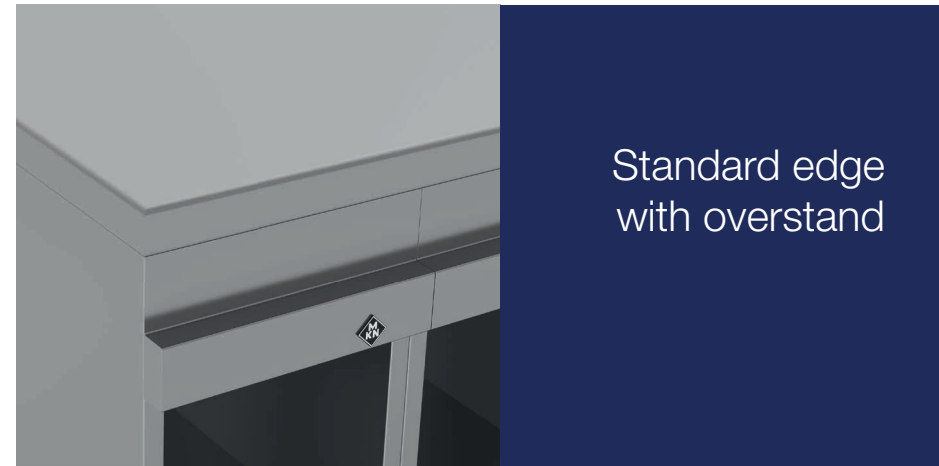


**Work table with shelf
for MKN Junior combi
steamer**
Length 800 mm

The background features a close-up of a metallic, brushed-silver mechanical component on the left, with a blue-tinted, blurred background on the right.

III. Determining **design and selecting options**

Worktop edges



Full length control panel (optional)



RAL colours

for one piece control panels, doors
or panelling (optional)



Stainless steel knob
(optional)



Functional storage cabinets



Customized cabinets (optional)

Work tables and up to 2
functional appliances
(electric/electric or electric/gas)

Any gas module must be
positioned on the right outer side!

Maximum width of open
cabinets: up to 1 600 mm



Narrow cabinets can be
combined to large functional
storage compartments

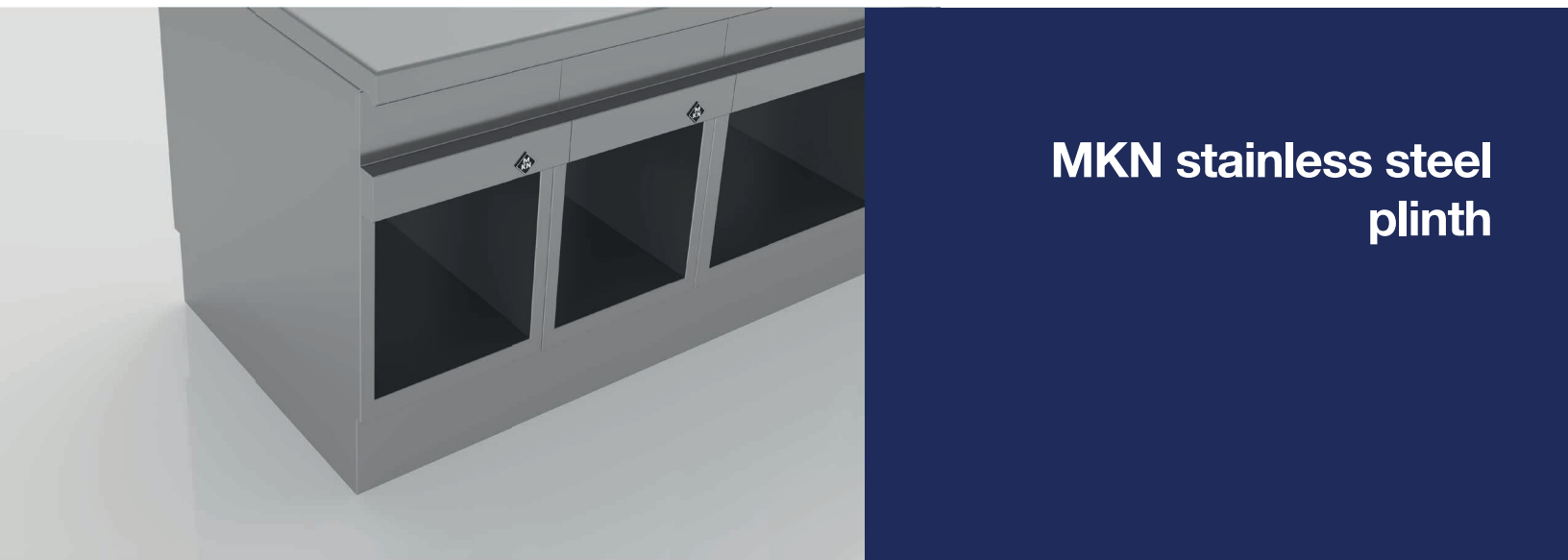


Hygienic cabinet inserts (optional)

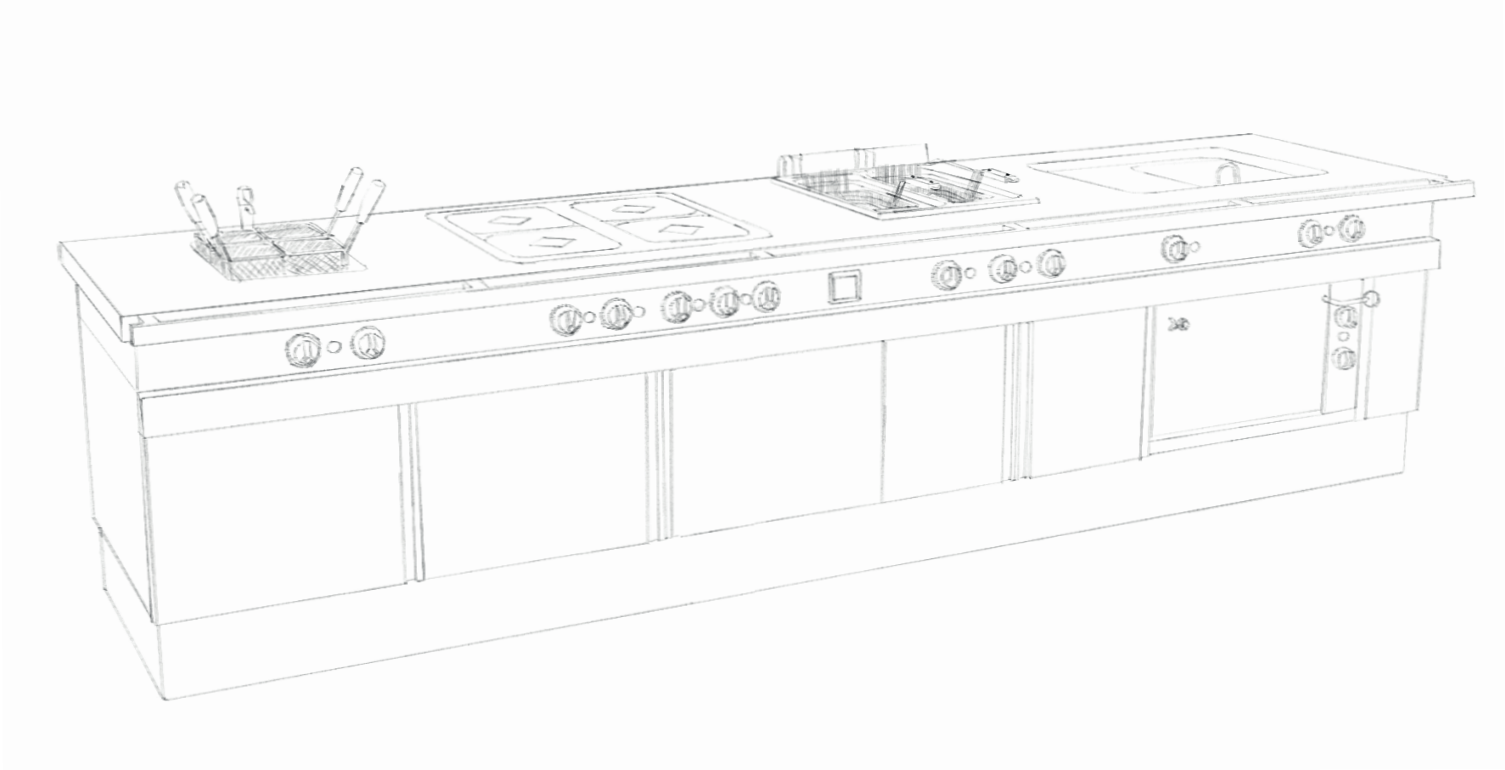
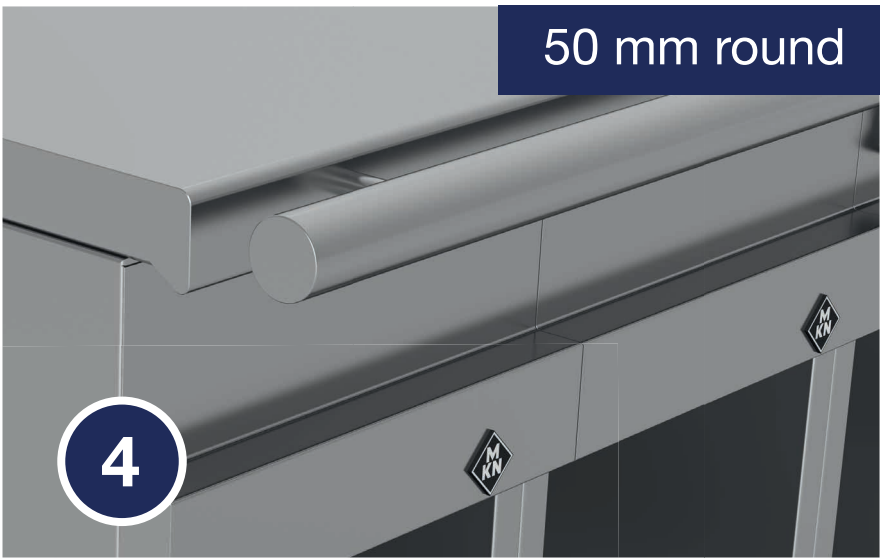
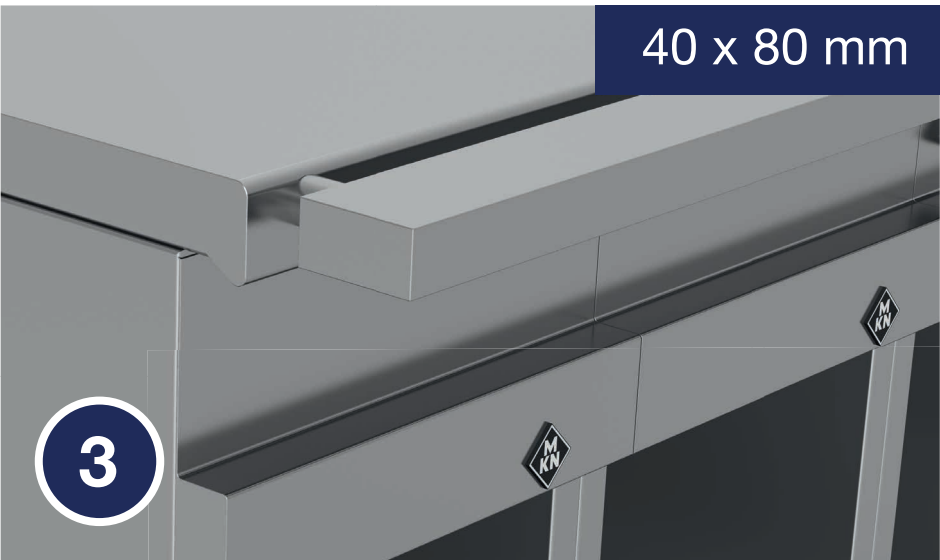
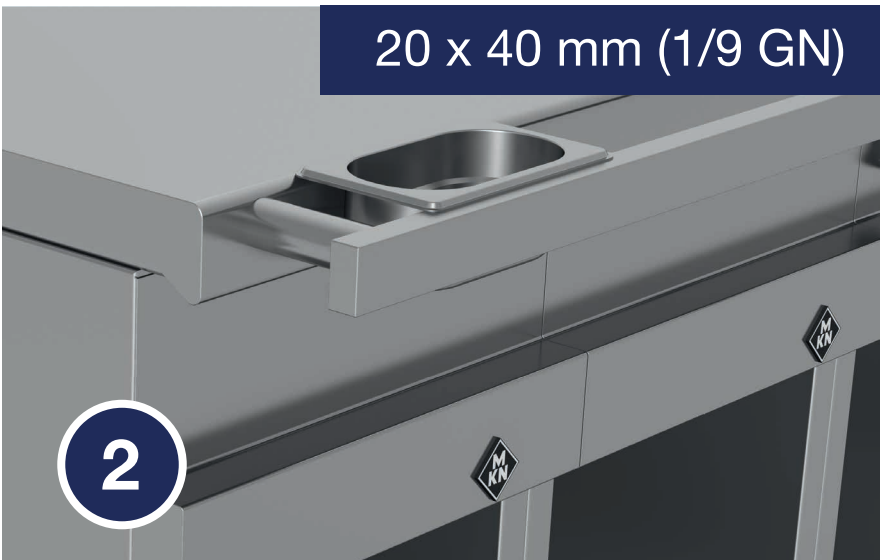
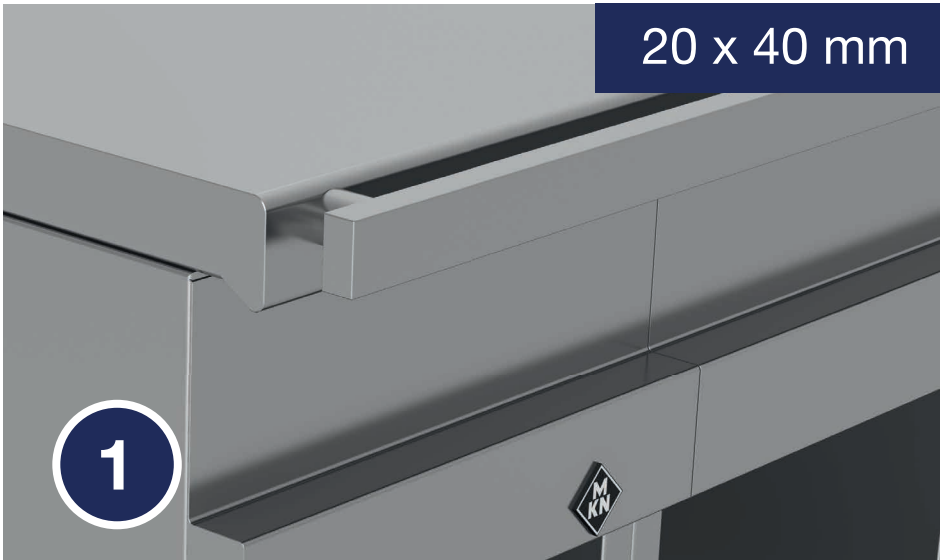
Maximum width
1 400 mm

H2

Mounting of cooking suite



Handrails & rails to extend worktop surface (Optional)

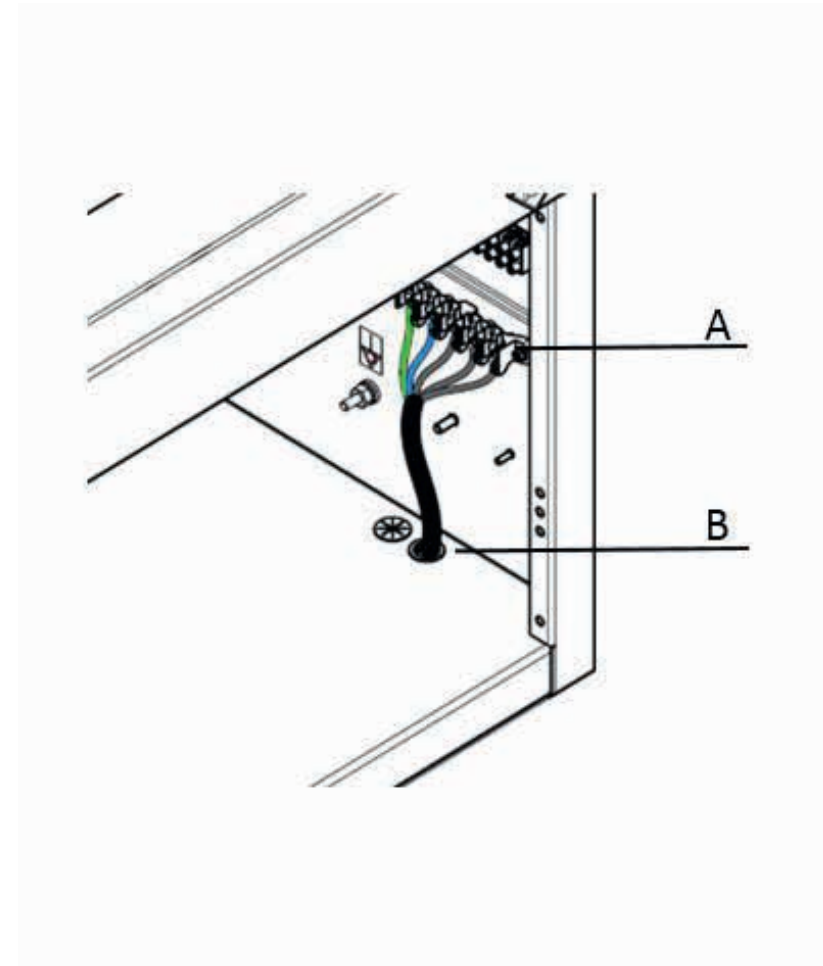


Mixer taps & sockets



Mixer taps and sockets for the work tables

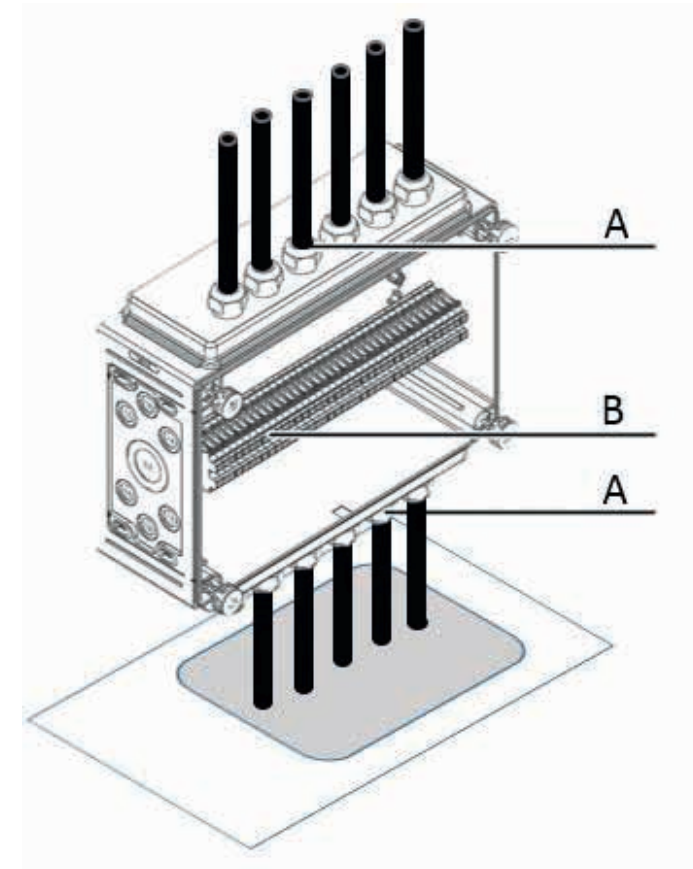
Individual connections



A – Terminal for each appliance
B – Breakthrough for cable entry into each appliance

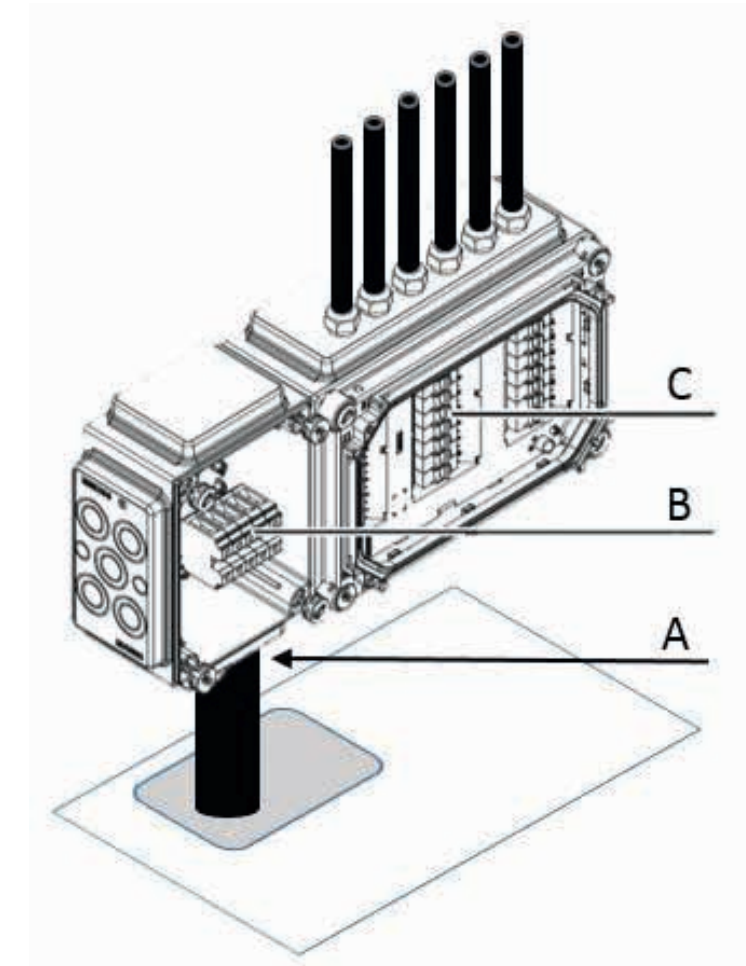
Central electrical connection (Optional)

Terminal box



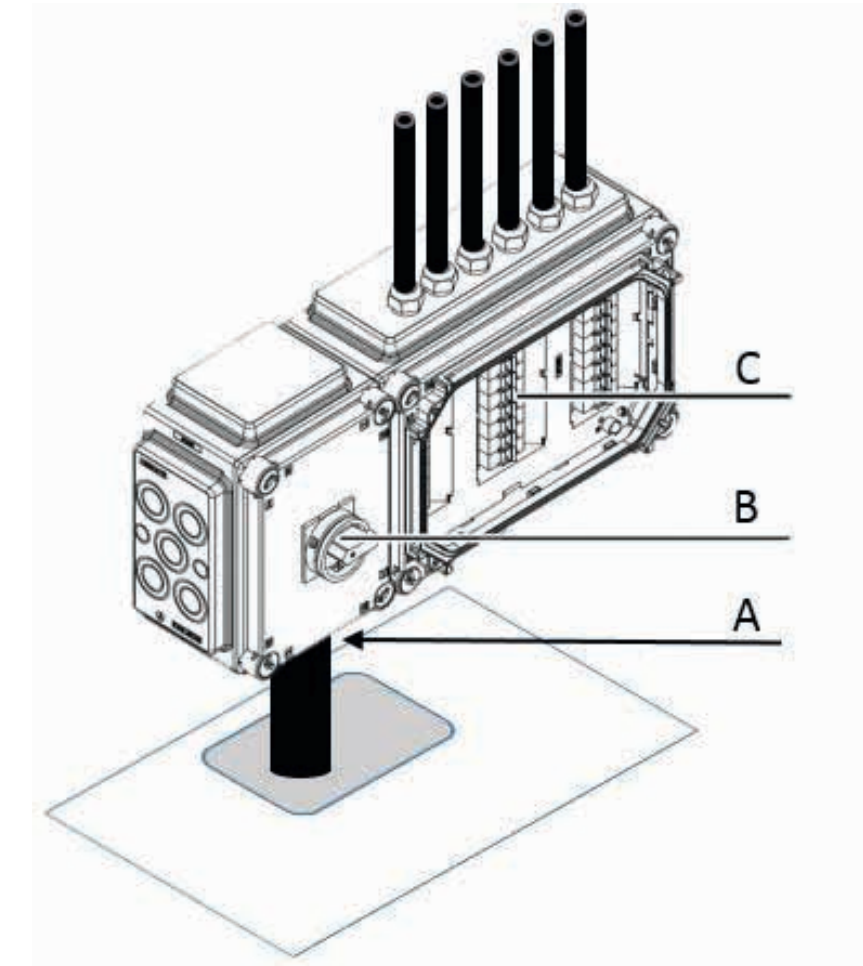
A – Cable gland
B – Terminals

Fuse box



A – Cable gland
B – Terminals

Fuse box with main switch



A – Cable gland
B – Main switch
C – Fuse box

Diversity

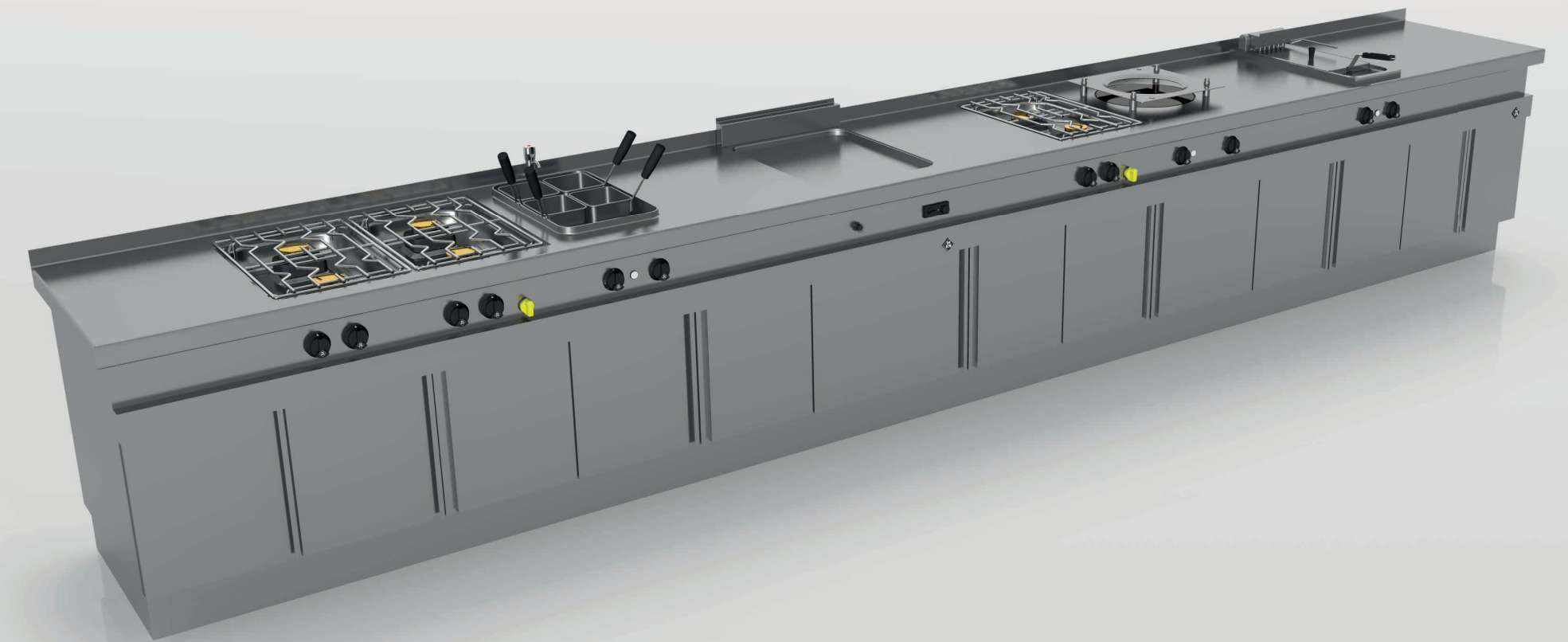
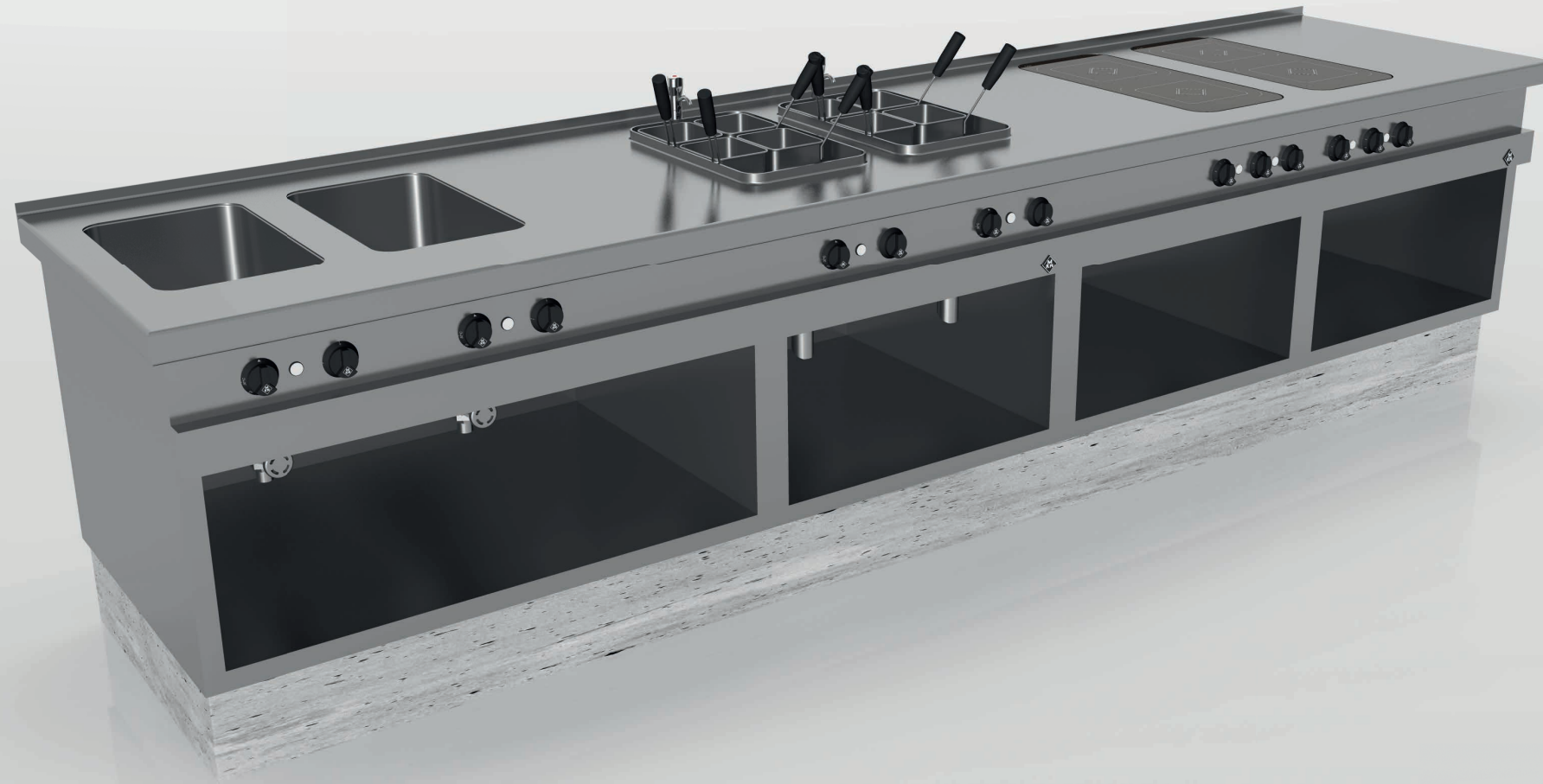
knows no bounds

BASIC FORM 1

Single equipment line, standing against wall

BASIC FORM 1

Single equipment line, standing against wall



- One piece control panel
- Customized cabinets

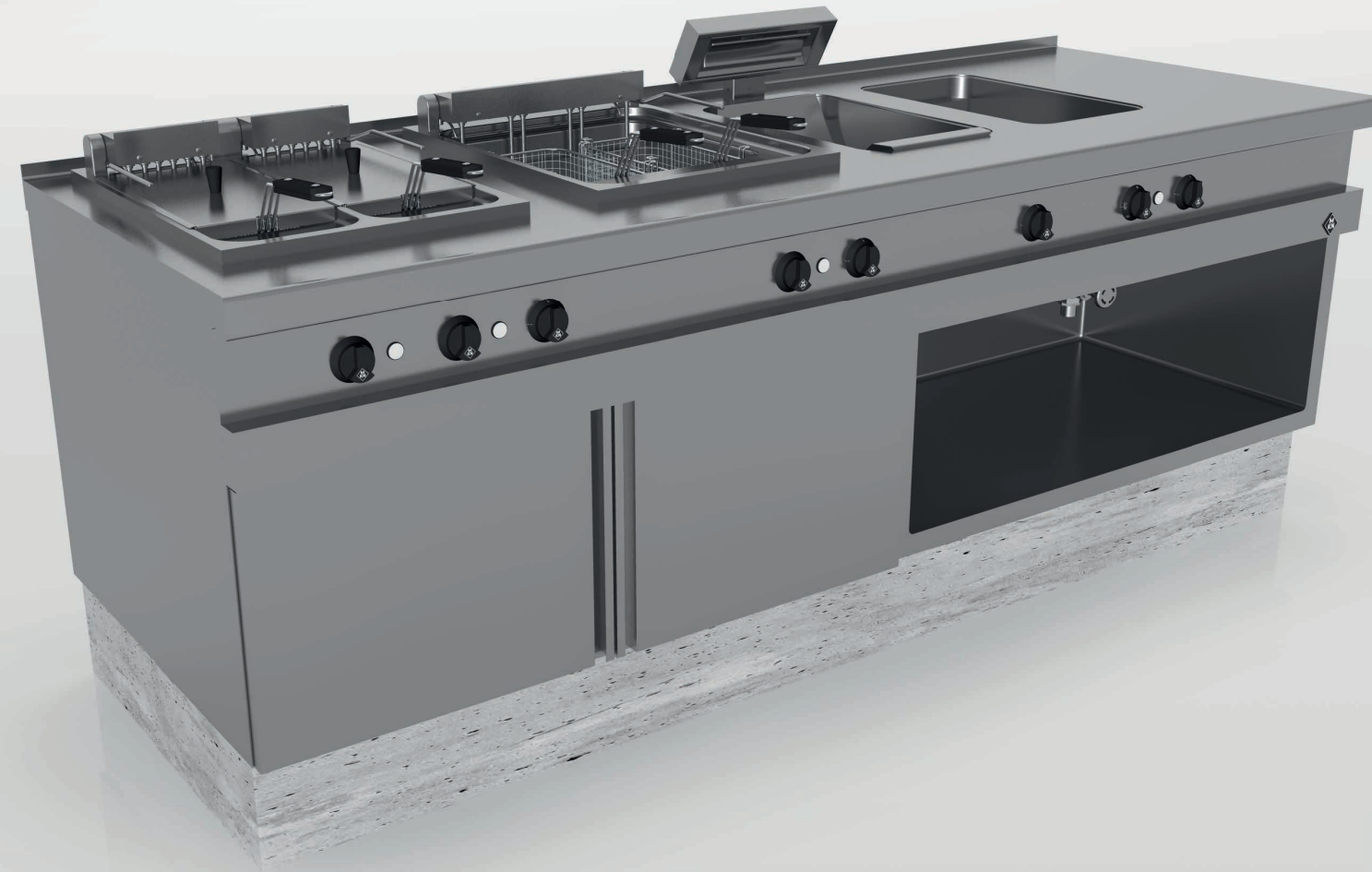
MasterLine example

- One piece control panel
- Customized cabinets

MasterLine example

BASIC FORM 1

Single equipment line, standing against wall



- One piece control panel
- Customized cabinets

MasterLine example

BASIC FORM 1

Single equipment line, standing against wall

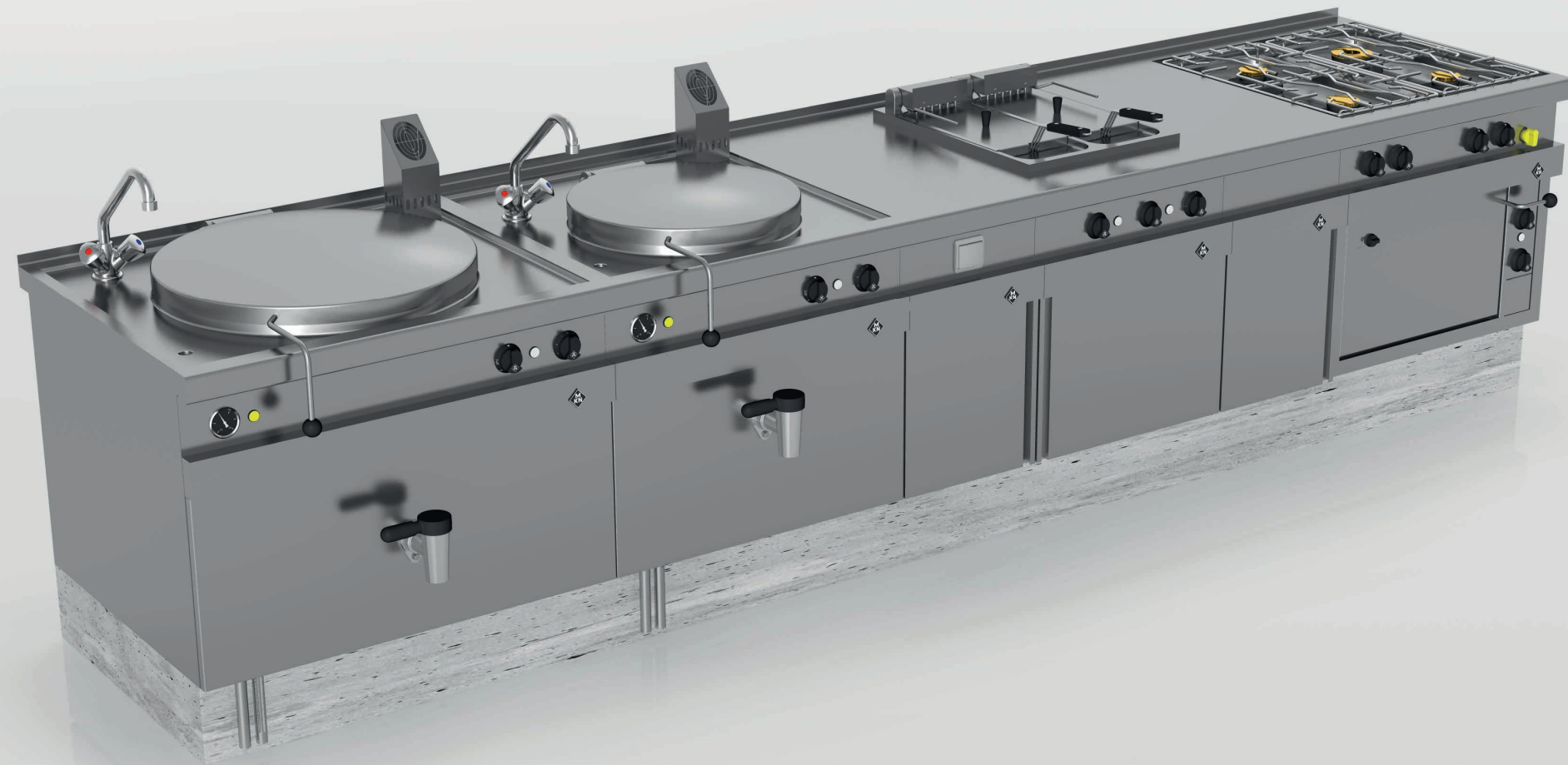


- Large cooking appliances

MasterLine example

BASIC FORM 1

Single equipment line, standing against wall



- Large cooking appliances

MasterLine example

BASIC FORM 2

Single equipment line, freestanding



- Operable from both sides
- Customized cabinets

MasterLine example

BASIC FORM 2

Single equipment line, freestanding



- Operable from both sides
- Coloured control panel
- Customized cabinets
- Coloured side panels

MasterLine example

BASIC FORM 2

Single equipment line, freestanding



- Operable from both sides
- Customized cabinets

MasterLine example

BASIC FORM 2

Single equipment line, freestanding

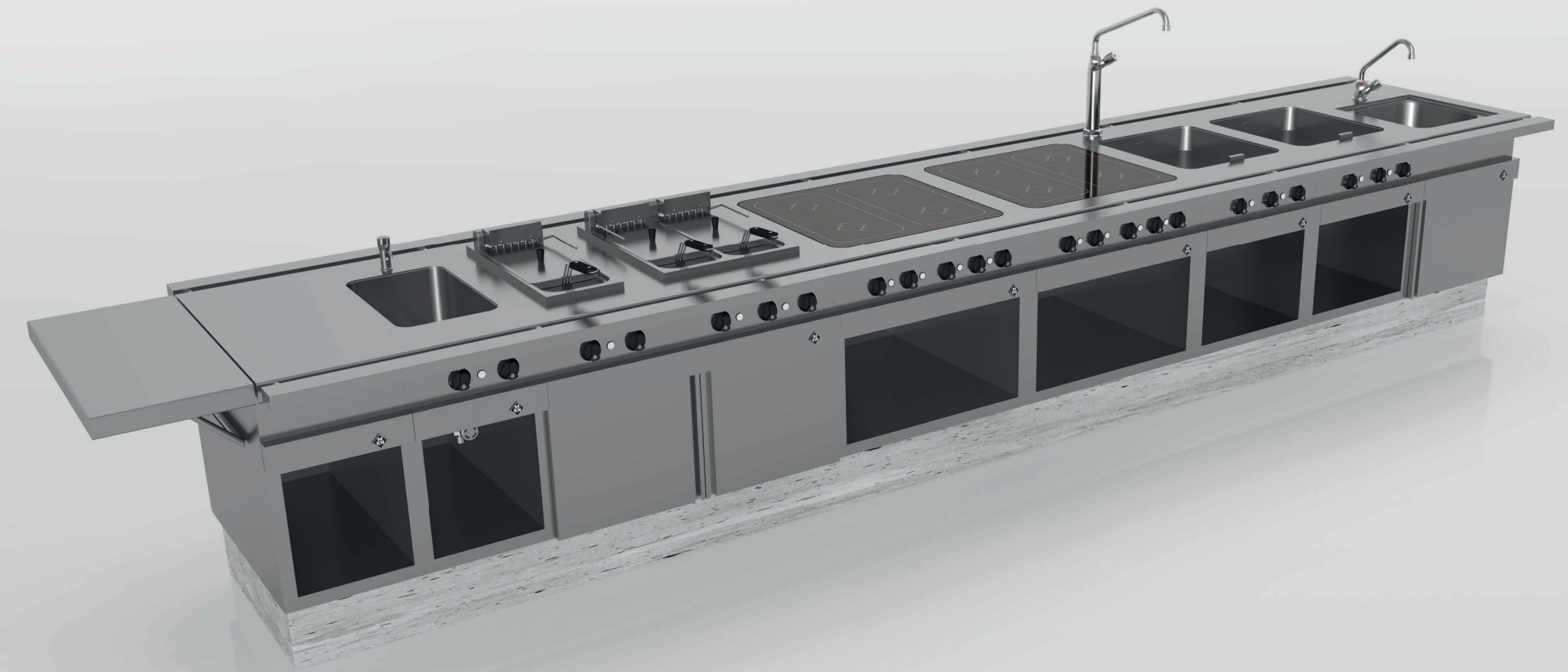


- Customized cabinets
- Open cabinets accessible from both sides

MasterLine example

BASIC FORM 2

Single equipment line, freestanding

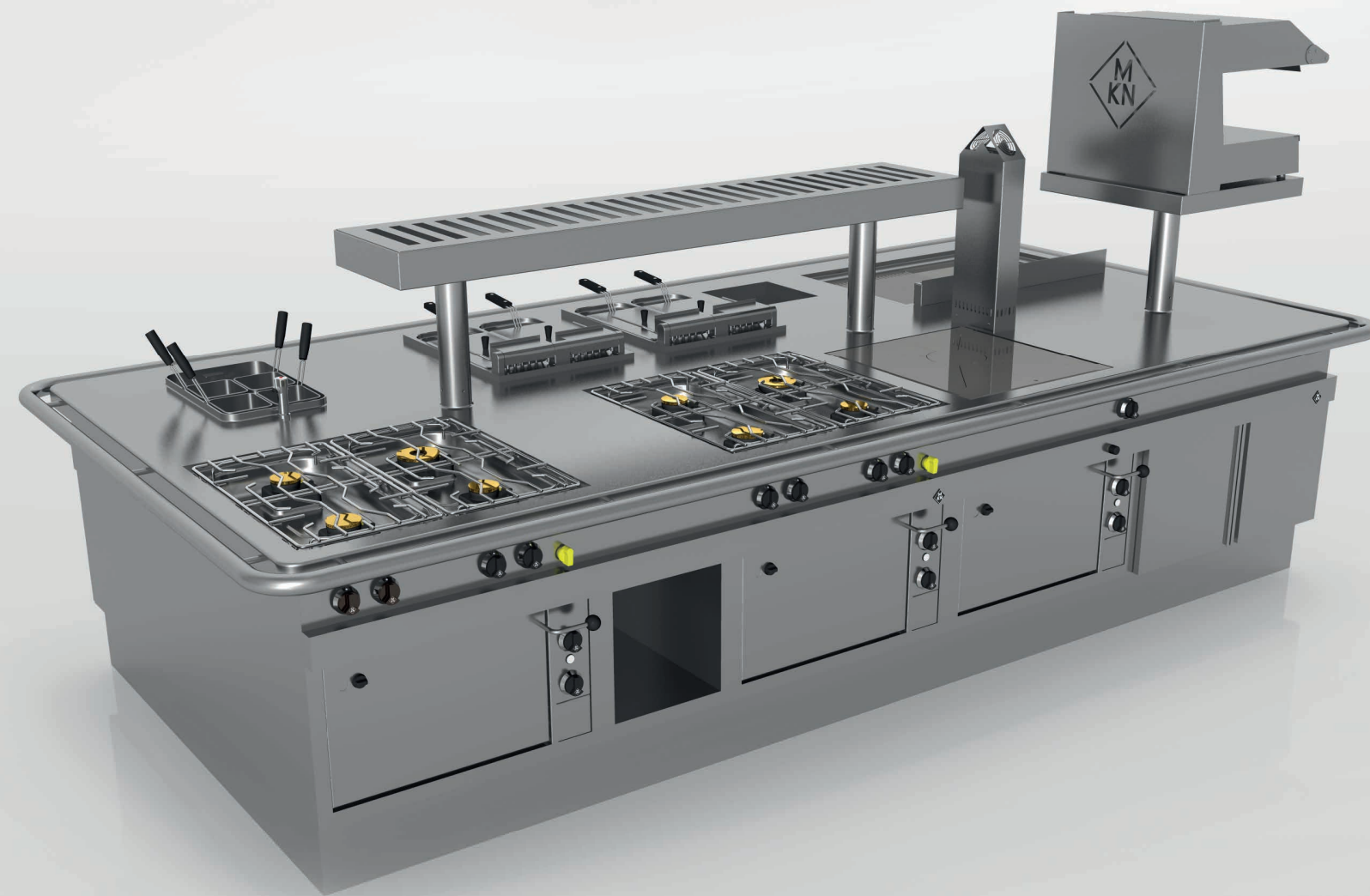


- Rail to extend worktop surface on both sides
- Folding shelf at side ends

MasterLine example

BASIC FORM 3

Two equipment lines



- Combination of gas and electric appliances
- All-round handrail

MasterLine example

BASIC FORM 3

Two equipment lines



- All-round coloured control panel

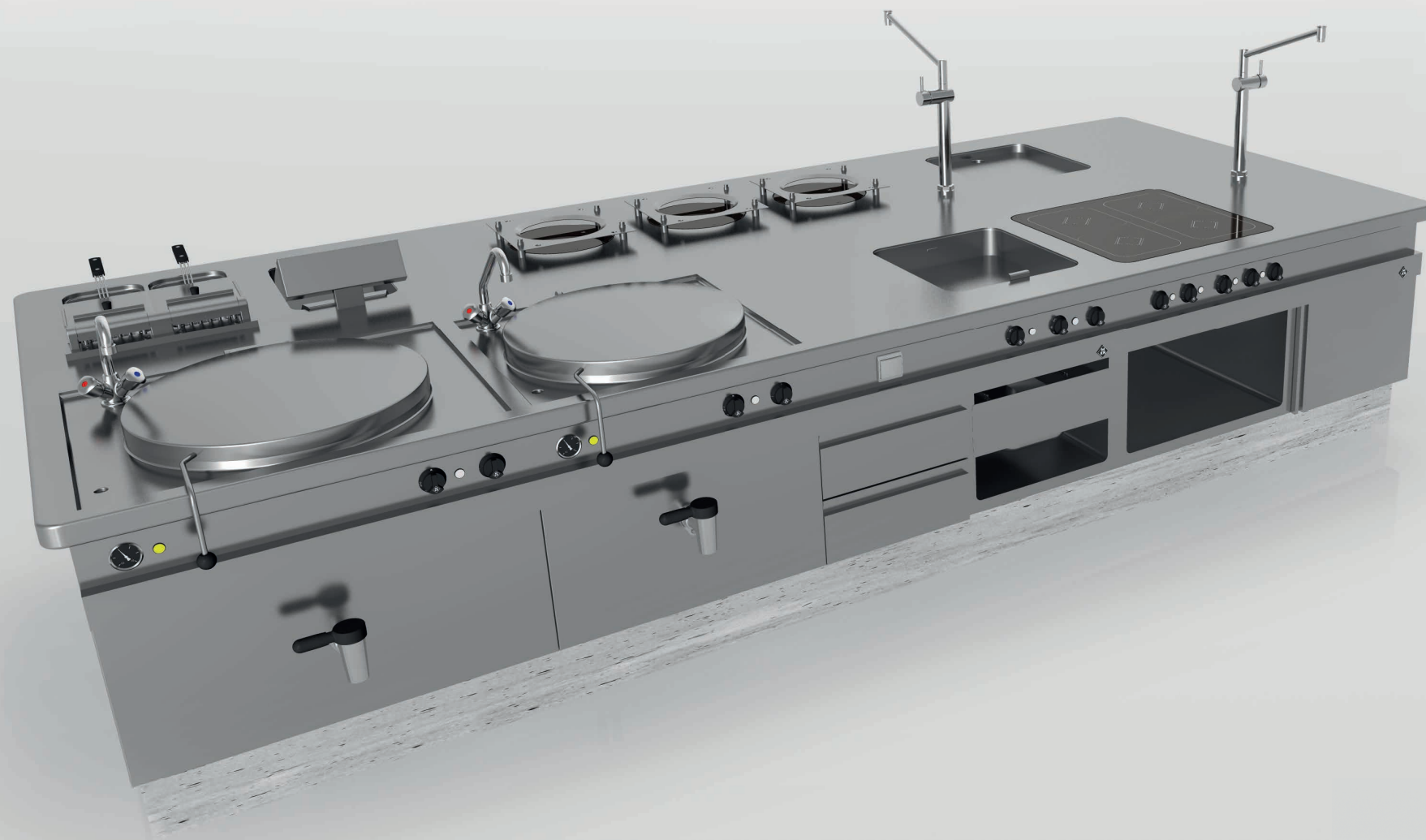
MasterLine example

BASIC FORM 3

Two equipment lines

BASIC FORM 3

Two equipment lines



- Integration of large cooking appliances

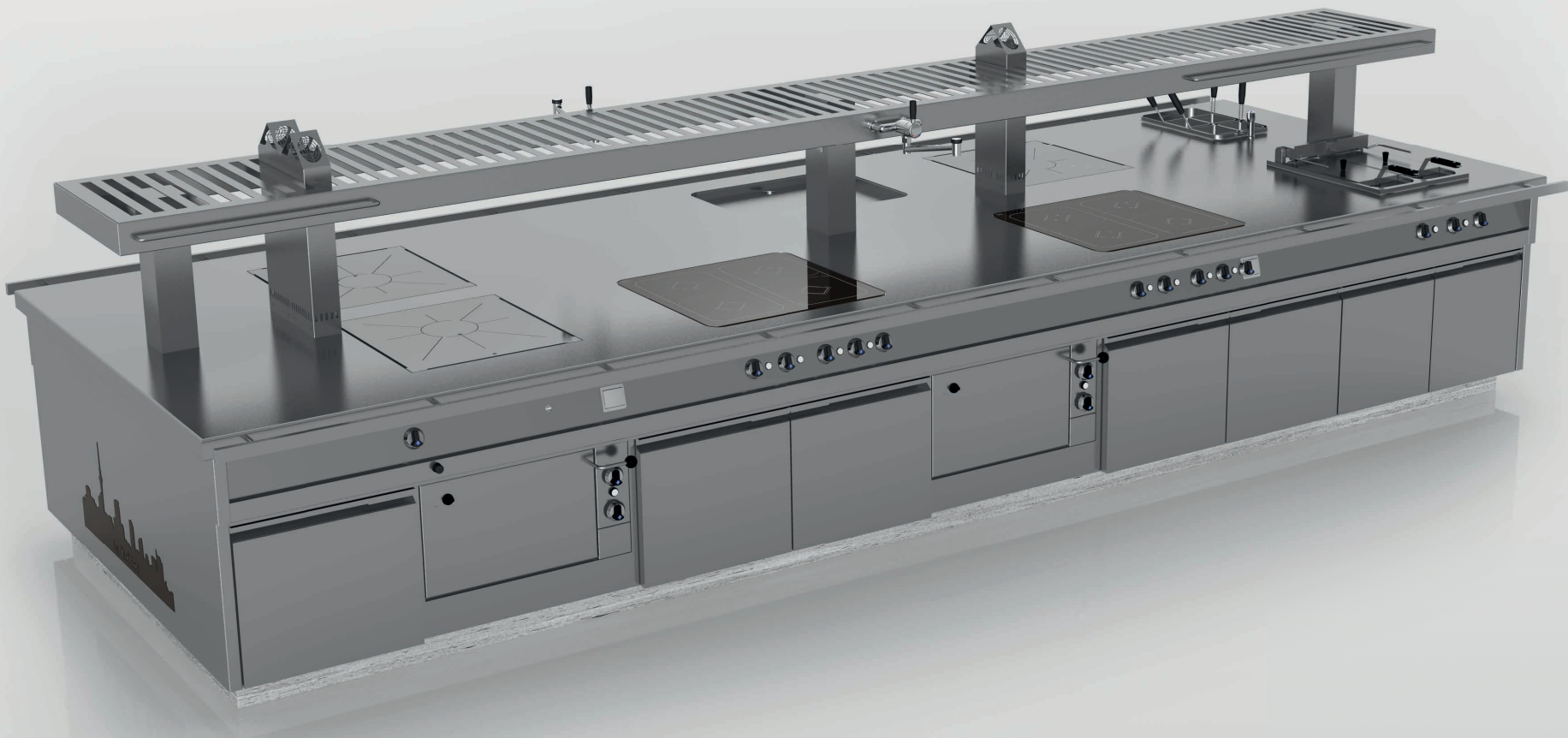
MasterLine example

- Integration FlexiChef
- One piece control panel
- Overhead shelf and salamander shelf

MasterLine example

BASIC FORM 3

Two equipment lines



- Side end panels with individual customer logo

MasterLine example



MasterLine Check list (Master copy)

	Page		Page
Worktop design		MasterLine Options	
Worktop edge side C	<input type="text"/>	<input type="checkbox"/> One piece control panel	39
Worktop edge side D	<input type="text"/>	<input type="checkbox"/> Coloured control panel RAL No. <input type="text"/>	41
		<input type="checkbox"/> Design stainless steel knobs	41
		<input type="checkbox"/> Customized cabinets	43
		<input type="checkbox"/> Plate shelf	61
		<input type="checkbox"/> Folding shelf at side ends	61
Mounting of cooking suite		Electrical appliances	
<input type="checkbox"/> Plinth provided by customer Height	<input type="text"/>	<input type="checkbox"/> Equipped for connection to an energy optimization system	
<input type="checkbox"/> MKN appliance feet Height	<input type="text"/>	<input type="checkbox"/> Potential free contacts	
<input type="checkbox"/> MKN stainless steel plinth Height	<input type="text"/>		
Special equipment		Electrical connections	
<input type="checkbox"/> Folding doors for cabinets	53	<input type="checkbox"/> Single connections	48/49
<input type="checkbox"/> Mixer taps	47	<input type="checkbox"/> Terminal box	48/49
<input type="checkbox"/> Sockets (230 Volt) Quantity	<input type="text"/>	<input type="checkbox"/> Fuse box	48/49
<input type="checkbox"/> Sockets (400 Volt) Quantity	<input type="text"/>	<input type="checkbox"/> Fuse box with main switch	48/49
<input type="checkbox"/> Food warming cabinets			
<input type="checkbox"/> Drawers	64	Gas appliances	
<input type="checkbox"/> Hygienic design H2	43	<input type="checkbox"/> Type of gas	<input type="text"/>
<input type="checkbox"/> Handrail No. 1-4	<input type="text"/>		
Separation of suite into transportable sections			
Quantity			
<input type="checkbox"/> Vertical separation			
Max. size of sections	<input type="text"/>		

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