

CounterSL

For bistros, refreshment stands and fast food



Wherever it is essential to prepare high quality food quickly:
The MKN CounterSL line is used for snack stands, fast food
restaurants and self-service buffets.

“A multi-talent in the
tightest spaces. CounterSL
features premium quality,
and the appliances are also
extremely easy to clean.”

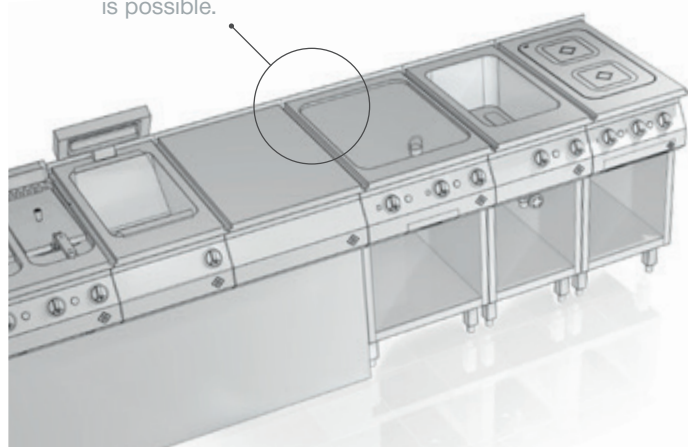


Cooperating with professionals leads to success

The **CounterSL line's** exceptional success is thanks
to integrating chefs, restaurant owners and fast food
specialists early in the development process.



Thanks to their connection technology,
flush connection of **CounterSL** and **HotLine**
is possible.



Flexible. Ergonomic. Hygienic.

CounterSL is wonderfully simple and space-
saving. Its advantages include low appliance
heights and the large amount of storage space
in the substructures which can be planned as
desired. The basic line is available with more than
35 electric and gas appliances, even as a block
and in a row.

The appliance height of 270 mm is especially
practical. An impressive connection technology
is used to join the individual modules which are
easy to clean. This means everything stays nice
and clean! **CounterSL** is also an ideal specialist
for catering and front cooking.



CounterSL

A powerhouse for front cooking.
Impressively compact and flexible.

Infrared container
to keep
food warm

Griddle plates and
griddle pans

Deep fat fryers

Other equipment:

- Infrared grill
- Lava stone grill
- Bain marie
- Neutral work tables
(also with drawer)

Ranges

- VITRO range
- INDUCTION range
- Gas range
- WOK induction

Highlights &
additional equipment:



MKN connection technology



VITRO or state-of-the-art
induction technology –
It's your choice



Wall edging