



MKN combi steamer FlexiCombi 20 tray GN 1/1 or 20 FlexiRack® (530 x 570 mm) with MagicPilot operation system.

## **Product Advantages:**

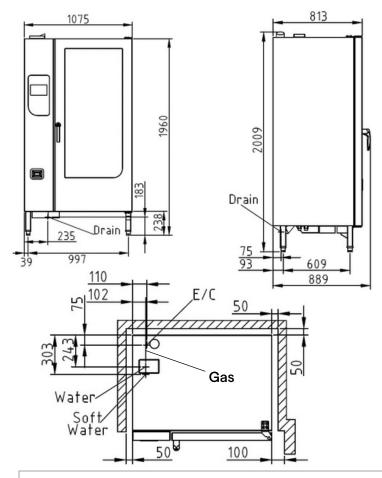
- MagicPilot Robust, wear-free, capacitive true colour touch screen.
- FlexiRack® 50% more cooking capacity (= save time and energy).
- Video assist Interactive user assistance with clips featuring professional chefs.
- CombiDoctor Self-diagnosis programme.
- GreenInside Indicates the energy and water consumption for each cooking programme.
- AutoChef Up to 350 individual cooking programmes and manual operating system.
- EasyIn roll-in system for transport trolley racks to compensate for any uneveness of the floor up to 10 mm.
- Durable hygienic cooking chamber and chamber door with insulated triple glazing.
- DynaSteam2 It speeds up the cooking process and saves energy.
- Integrated heat exchanger.
- WaveClean Automatic cleaning system
- (safe, easy, economical).
- USB interface.
- · 3 years warranty parts and labour.

| Capacity: Meals per day | 150 - 300 (GN 1/1)    |
|-------------------------|-----------------------|
|                         | 150 - 400 (FlexiRack) |

## Installation requirements:

- Soft Water / Water supply / Connection to waste water provided by customer.
- If mineral content is high, reverse osmosis system may be advisable.





|   | Technical Data:                     |                       |
|---|-------------------------------------|-----------------------|
|   | Width x Height x Depth (mm)         | 1075 x 1960 x 813     |
|   | Connected load (gas) (MJ/h):        | 129.6                 |
|   | Voltage (V) / EC:                   | 240 1 phase AC        |
|   | Recommended fuses (A):              | 1 x 10                |
|   | Frequency range (Hz):               | 50                    |
|   | Soft Water connection:              | DN 20 (R 3/4" inside) |
|   | Water connection:                   | DN 20 (R 3/4" inside) |
|   | Waterpressure (kPa):                | 200 - 600 (2 - 6 bar) |
|   | Drain connection:                   | DN 50                 |
|   | FllexiRack® (530 x 570 mm)          | 20 (max. 65 mm deep)  |
|   | Gastronorm 1/1 (530 x 325 mm):      | 20 (max. 65 mm deep)  |
|   | Plates Ø 28 cm on FlexiRack® grids: | 80                    |
|   | Plates Ø 32 cm – plate trolley :    | 80                    |
|   | Material housing:                   | 1.4301                |
|   | Material cooking chamber:           | 1.4404                |
|   | Gross weight (kg):                  | 375                   |
|   | Heat emission latent (W):           | 6480                  |
| > | Heat emission sensitive (W):        | 5400                  |
|   | Type of protection:                 | IPX 5                 |









