



world of cooking



Maritime Solutions

for galley kitchens

world wide

MKN – world of cooking

Always on course with MKN

Cooking on board cruise ships, offshore oil rigs or large yachts poses special challenges in terms of personnel, material and planning. Several thousand passengers and crew members expect consistent food quality. A large variety of dishes have to be prepared, often for more than a dozen different restaurants and several snack bars. Chefs need to cater for the varied tastes of passengers as well as a multicultural team of onboard staff around the clock and even in rough seas.

At MKN, we supply the professional cooking equipment you need for large kitchens on land and at sea. Our appliances are absolutely reliable, flexibly combinable and optimally suited to available space and workflow in kitchens and restaurants on board. As German specialist in thermal professional cooking technology, we have been working on new and intelligent ideas for the kitchens of the future for 75 years. Customers worldwide appreciate the outstanding practicality of our innovative, multifunctional MKN appliances. Always keeping customer benefit in mind, our appliance solutions optimise entire kitchen processes and impress with their special quality, durability and high level of cost effectiveness.

Stay on course with MKN's professional cooking technology. We're glad to be the reliable partner at your side sailing on all seven seas!

 **Made in Germany**

Cutting edge technology meets craftsmanship

Teamwork is particularly important on board a ship. Crew members have to be able to rely on each other whether they are working in the engine room, on the bridge or in the galley and especially in rough seas or when things get hectic. It's the same story at MKN: Separate departments work closely together to create premium quality made in Germany. State-of-the-art production technology, masterful craftsmanship and innovative design contribute to produce first class cooking equipment you can rely on at all times!

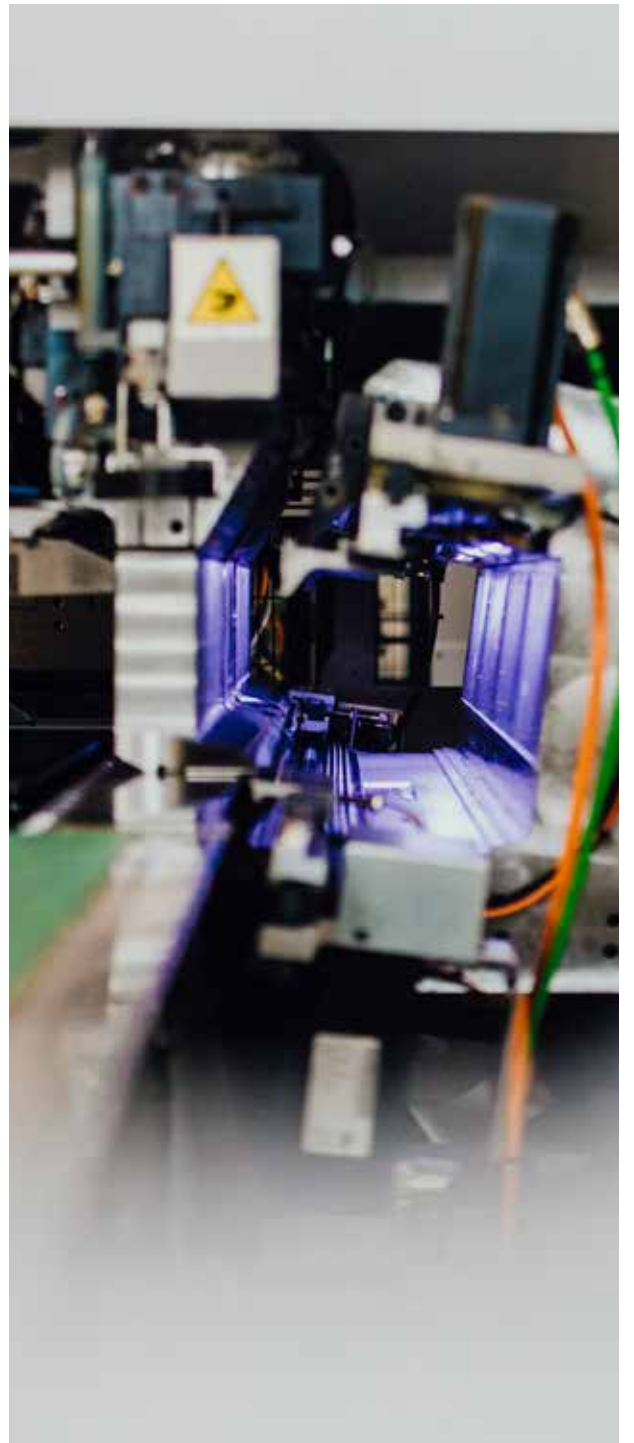
This is exactly why we make the highest demands on material, processing and finishing procedures and ourselves at MKN. Our specialists focus on the entire production process and perfect interaction of all components. Let's call it teamwork on a technical level. Our competence, know-how and passion enable us to create individual solutions for your kitchen that meet your special requirements.

It goes without saying that we focus on trust, fairness and reliability in our business partnerships, enhanced by a sustainable mindset, a high level of innovation, respect for natural resources and our closeness to the market. Every day we enjoy developing new innovative ideas for the kitchens of the future. We look forward to doing this with you!



80 000 m²

Production area for manufacturing MKN premium cooking technology



100% MKN!

Reliability is our definition of quality

A representative end customer survey has confirmed once again that customers have a high level of trust in MKN equipment quality. More than 95 percent of all survey participants rate the technical reliability of MKN appliances as “very good”. If you work on a ship and on the high seas, it is particularly reassuring to use professional cooking equipment that you can constantly rely on every day. And it’s even better if a high standard of food quality can be guaranteed at all times.

This is exactly why we make the highest demands possible on material, processing and finishing procedures. If you ever feel the need to complain about your MKN appliance, our service teams are at your disposal. We can assist you, for example, with the procurement of spare parts provided by our partners worldwide.

Whether you work on a cruise ship, offshore oil rig or private yacht, we accompany you, as reliable partner, throughout the entire lifetime of your MKN premium cooking technology to ensure productivity and availability alike.

It goes without saying that our business partnerships focus on trust, fairness and reliability, enhanced by a sustainable mindset, high level of innovation, respect for natural resources and our closeness to the market. Every day we enjoy developing new innovative ideas for the kitchens of the future and look forward to working with you!

Safety First –

Your safety is our top priority

MKN is one of the market leaders in the marine sector. Whether it’s cruise ships or private yachts, you can usually find MKN professional cooking equipment on board. Striving for innovation and continuous development to meet the strict requirements of the maritime sector are the basis for our success. Compliance with particularly stringent hygiene regulations (VSP) and safety regulations (SOLAS) plays a major role when selecting suitable professional cooking equipment. Special devices such as flanged feet, door stops, secured pull-out rails and and cooker guards provide additional safety in your professional kitchen, ensuring that your production processes run smoothly.





Quality

95.4%

of all survey participants rate the technical reliability of MKN appliances as very good!

96.4%

of all survey participants would recommend MKN.

A professional kitchen on a cruise ship. A chef in a blue uniform is working at a stainless steel counter. The kitchen is equipped with various appliances, including a combi steamer and a FlexiChef. The background shows a large, modern kitchen with multiple levels and bright lighting. The overall atmosphere is clean and professional.

Professional cooking technology made by MKN

At home on the world's oceans

Customer satisfaction is always your primary focus. They demand a variety of fresh and high quality dishes, especially passengers on the sea. Cruise ship guests, crew members and guests on large yachts expect first class service around the clock. This is only possible with a perfectly trained team, optimised workflow efficiency and professional cooking equipment that supports you 100 percent.

MKN's smart and seaworthy equipment solutions are designed to meet galley requirements exactly.

They deliver an outstanding performance in limited space. Special marine equipment versions operate reliably regardless of crashing waves, vibrations or other ship motions.

Implementation of and compliance with strict safety precautions and hygiene standards on board is just one factor. In addition, MKN supplies an entire range of multifunctional cooking equipment – a complete solution from a single source.

Our specialists work with you to put together your requirements for any onboard kitchen concept, including multifunctional appliances such as the FlexiChef®, MKN combi steamers or conventional cooking equipment. Choose between MKN modular series appliances or individual cooking suites. We supply everything your modern professional kitchen needs, wherever you need it.

Output





FlexiChef

smart cooking. smart cleaning.

Would you like to cook, grill, fry and cook at high speed all in one appliance? We have designed the FlexiChef®, our multiple award-winning multifunctional appliance for exactly this purpose. It is not only multi-talented, but also perfectly equipped to optimise entire cooking processes. A high level of productivity and efficiency as well as consistent quality. Fast preheating. Fast cooking. Extremely fast cleaning of the skillet pan in two minutes only*. These features help you to maintain an optimal flow of cooking processes on board. Operation is fun now using the Touch & Slide touchscreen operating system. Launch an offensive for more efficiency in your galley kitchen with the MKN FlexiChef®!

Marine quality

made by MKN

Marine basic

- ✓ Special voltage
- ✓ Stable flanged foot

Marine plus

- ✓ Standard of hygiene according to VSP requirements (seals...)

2x
up to **faster**
than conventional pressure
cooking technology**

3x
up to **faster**
than conventional cooking
equipment***



SpaceClean®
The first and only automatic
cleaning system for skillet
pans*

Optimizing your cooking processes
FlexiChef® optimizes the overall
performance

Touch & Slide operating system
Simple and intuitive operation – just like a
smartphone, with a 10" display!



Highspeed cooking
thanks to ReadyXpress*

Guided Cooking concept
Higher level of automation and
numerous support functions



FlexiZone®
Prepare an entire menu simultaneously
using FlexiZone® with individual temper-
atures or cooking times: frying, cooking
and deep frying on up to three zones



Different sizes
The FlexiChef® is available in 3 sizes

FlexiCombi

Built to meet your challenges on the high seas

Gentle cooking to perfection combined with frying, cooking, steaming and baking all in one appliance. Easy handling and speed! You have everything you need to take care of your guests professionally even with a shortage of personnel in the kitchen. Meet our MKN FlexiCombi®!

It is outstandingly different without compromise! With the practical crosswise insertion you have a good and firm grip even on heavy trays without having to change the position of your hands. Its intuitive Touch & Slide operating system makes it as easy to use as your smartphone and FlexiRack® caters for a considerable increase in capacity when required. To top it all off, the WaveClean® cleaning system using compact cartridges is a safe and clean solution in every respect.



Touch & Slide operating system

MKN's MagicPilot® operating concept facilitates simple and intuitive operation and is as easy to use as your smartphone.



Guided Cooking Concept

Consistent food quality every day, with numerous support functions.



EasyLoad – crosswise insertion

Crosswise insertion – you know it makes sense! Safe and easy handling. Have a good and firm grip even on heavy trays without having to change the position of your hands.



FlexiRack® capacity concept

FlexiRack® increases your capacity in no time at all and is smart, too. Shorter cooking times, less energy consumption and increased productivity compared to GN 1/1.



WaveClean®

Complete interior cleaning using one two-in-one cartridge only. No need for additional manual cleaning.



Triple glazing

Hygienic cooking chamber door with triple glazing in a sealed frame.



Space saving design and safe



The rear side of the FlexiCombi can be positioned **directly** against the wall.

Smooth finish: Side panels without visible screw connections.

Marine quality made by MKN

Marine basic

- ✓ The special insert rack secures trays and GN containers in the cooking chamber.
- ✓ The stable flanged foot makes the FlexiCombi slip-resistant and tilt-proof.
- ✓ The door stays in the required position, even in rough seas.

Marine plus

- ✓ Standard of hygiene according to VSP requirements (seals, drain filter, drip tray)





Premium modular cooking technology

OPTIMA 850

Whether the sea is calm or a stiff breeze is blowing from the north-east, every appliance in a ship's galley needs to be „seaworthy“ under the most diverse conditions. That's why you'll find MKN professional cooking technology on board many ships. It is a guarantee for top quality, outstanding operational safety and ease of maintenance. Stable flange connections ensure that appliances are slip-proof and tilt-resistant, special insert racks secure trays and GN containers. And it goes without saying that our equipment fully meets all special hygiene requirements.

A further benefit: You can combine our high-grade stainless steel modular cooking equipment tailor-made to your needs. A smart connection system ensures outstanding workplace comfort and perfect hygiene. Cooking modules welded into the worktop cater for easy cleaning. You are always on the safe side using MKN professional cooking technology, even in stormy seas.

Marine quality

made by MKN

Marine plus

- ✓ Extremely stable and slip-resistant due to the robust flanged foot
- ✓ The entire housing demonstrates a special standard of hygiene
- ✓ Special voltage

Fryer Safety Controller

Our unique top feature to ensure your safety on board

The electric deep fat fryers have intelligent sensors to detect potential risks even before they can become real dangers.

The FSC module controls:

- the oil level
- whether oil is available in the pan
- correct temperature regulation and shut-off of heating elements
- the correct positioning of the probes





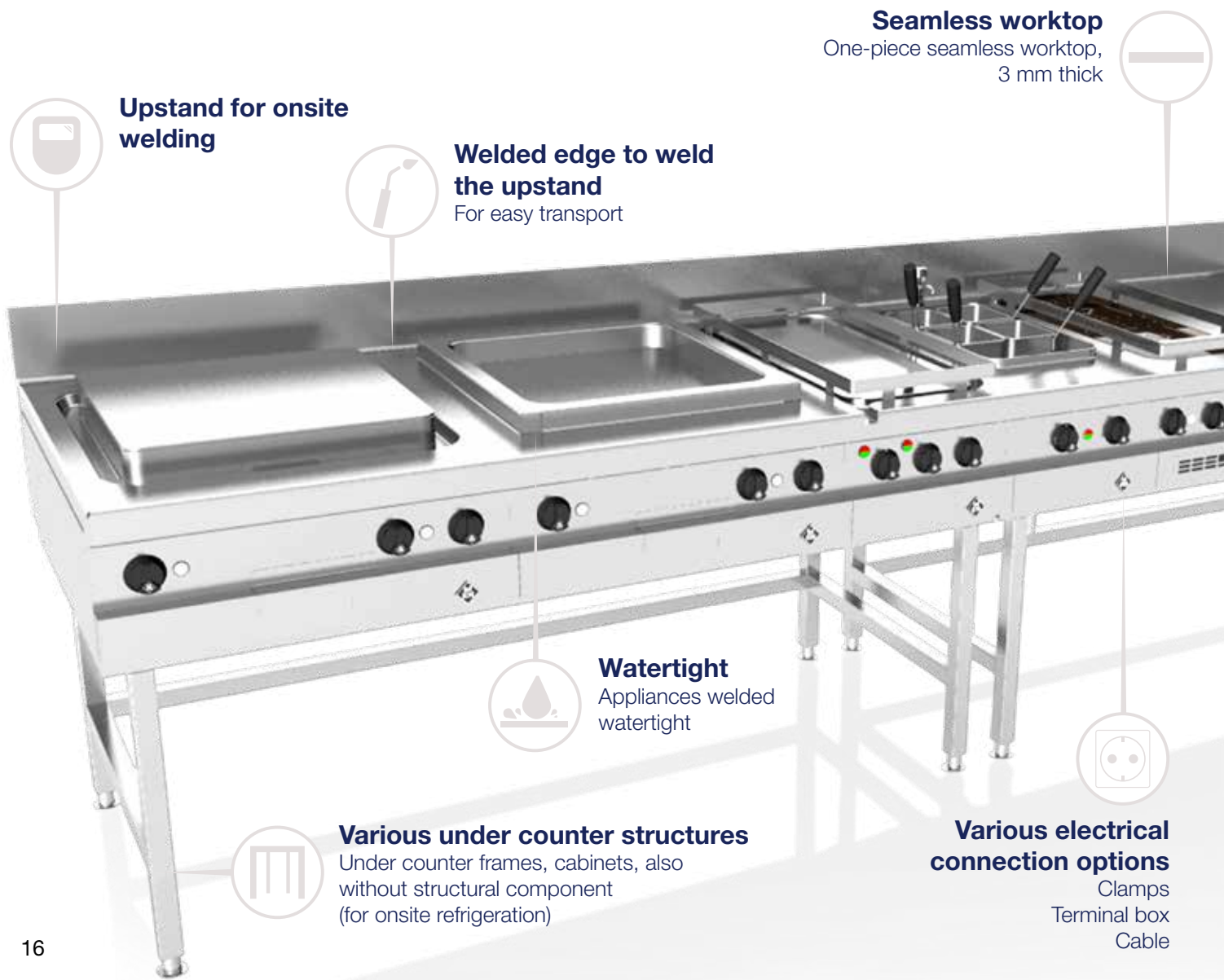
Electric Tilting Quick Cooking Kettles / Boiling Kettles

- Double jacketed kettle with separate, integrated and maintenance-free **VAPRO** steam generating system
- Inner vessel made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11)
- Double-walled, insulated hinged lid with **spring-loaded swivel joint**
- Manual tilting
- Thermostatic temperature control
- Available in the sizes 60 - 200 litres

Electric tilting bratt pans with side frames

- Tilting bratt pan made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11) with smoothly polished sandwich material (MKN PowerBlock®)
- 55 mm gap between pan and side frames for easy cleaning
- Perfect pan positioning prevents spillage and guarantees complete emptying of the pan
- SUPRA contact heating elements cater for optimal heat distribution, short heating up times and minimal temperature fluctuation when loading cold food
- Thermostatic temperature control for two separate heating zones
- Double-walled hinged lid and mixer tap as standard features





Seamless worktop

One-piece seamless worktop,
3 mm thick

**Upstand for onsite
welding**

**Welded edge to weld
the upstand**

For easy transport

Watertight

Appliances welded
watertight

Various under counter structures

Under counter frames, cabinets, also
without structural component
(for onsite refrigeration)

**Various electrical
connection options**

- Clamps
- Terminal box
- Cable



MarineMeister

Cooking at its finest.

There is no margin for error in a ship's galley as perfectly organised work steps need to run according to plan. So why not implement all of your galley's individual requirements in a single cooking suite?

Our MarineMeister specialists can handcraft the cooking suite of your dreams with great attention to detail. It is seamless thanks to a one-piece hygienic worktop, has welded functional appliances, an individual yacht design and many other features. Tailor-made to suit your needs on board!



Splash guard



Service/maintenance

Complete service /
maintenance access from
the front side possible

Marine quality

made by MKN

Marine ^{plus}

- ✓ Welded appliances
- ✓ One-piece, seamless worktop
- ✓ Special voltage

Hygiene means safety

...With our two automatic cleaning systems SpaceClean® & WaveClean® you are always on the safe side.

Cleanliness and hygiene are essential in galley kitchens day in day out, often taking considerable time and effort. MKN's automatic cleaning systems work wonders in this respect. SpaceClean® and WaveClean® clean skillet pans or combi steamers in minutes without the need for any additional manual cleaning. This not only saves time, but costs and also extends the service life of your equipment. You can now focus on more important things like spoiling your guests and crew members with culinary delights!

FlexiChef



SpaceClean® – the first and only automatic cleaning system for skillet pans

What's on at the end of each cooking process? You're right, cleaning! Do you really think that professional chefs should be cleaning by hand nowadays? It's a clear „No“ from us and that is why we have developed SpaceClean®. It not only saves resources, it also reduces costs.



Automatic intermediate cleaning in only
2 min plus set-up time



Cleaning without chemicals



Start / time preselection
flexible cleaning,
whenever you like

FlexiChef®
Water consumption during
2 min intermediate cleaning
only:

approx. 26 l.

Immaculate performance

Combi steamer

Extend the life of your combi steamer –
with our automatic cleaning system **WaveClean®**

Cleaning your combi steamer could not be simpler. MKN's automatic cleaning system WaveClean® cleans where you can't even see – inside the appliance! This extends the service life of your combi steamer and helps to retain its value. All you need to do is insert the cartridge and start the programme! Even the triple glazed door does not need any additional manual cleaning. It's time to go home...



Complete interior cleaning

The hygienic cooking chamber door with triple glazing in a sealed frame requires no additional manual cleaning.



**Just insert a cartridge
and you are ready to go!**

SpaceCombi®

Water consumption
per cycle only:

approx. 19 l.

FlexiCombi®

Water consumption
per cycle only:

approx. 35 l.



An eye for detail

MKN values you can count on!

As a medium-sized company, we think long term, characterized by a high level of innovation and our closeness to the market. Safety, reliability and working with our customers as partners also shape our mindset. At the same time, we are fully committed to sustainability and respecting natural resources. So wherever you are on the high seas, rest assured that you can put your complete trust in MKN equipment and our comprehensive service.

Hygiene

- Automatic cleaning with SpaceClean® and WaveClean®
- Combi steamers: Hygienic cooking chamber door with triple glazing in a sealed frame
- Marine plus – appliances comply with particularly stringent hygiene standards
- MarineMeister with seamless worktop

Safety

- Compliance with very strict hygiene regulations (VSP) and safety regulations (SOLAS).
- For additional galley safety: flanged feet, door stops, pull-out rails and cooker guards.



Sustainability

MKN's international GreenTeam develops strategies for sustainability, initiating and monitoring their implementation. MKN is certified in accordance with the Environmental Management Standard ISO 14001.

- **Save Climate:** MKN has a photovoltaic system covering more than 1 000 m².
- **Save Resources:** MKN uses 100% green electricity from hydropower.
- **Save Energy:** 1.6 t less CO² emission with FlexiCombi®.
- **Save Water:** 45696 l less water consumption with FlexiChef®.

Reliability

- 95.4 % of all survey participants rate the technical reliability of MKN devices as „very good“.
- **Lifetime Partnership:** availability of spare parts during the entire lifetime of your MKN premium cooking technology.
- Spare parts warranty supported by service partners worldwide.
- **MKN WE CARE:** Training on how to care for your MKN appliances to keep them in perfect condition.

Full steam ahead...

...with MKN Guided Cooking
Your navigation system through the
cooking process

Do you have to deal with constantly changing personnel and a shortage of trained staff, yet still produce the same top food quality under time pressure every day? This is a major challenge facing many professional kitchens day in day out! We offer you the perfect solution – the MKN Guided Cooking concept. A navigation system that guides the user through the cooking process and guarantees consistent food quality day after day. A higher degree of automation and various support functions round off the Guided Cooking concept.

This intelligent technology enables even untrained users to gain access to the head chef's knowledge. Discover Guided Cooking now and enjoy all the benefits of reliable smart technology in your kitchen.



autoChef

Chefs' expertise inclusive thanks to automatic cooking processes. Food quality can be reproduced quickly and reliably.



ChefsHelp

Step by step instructions to assist the user; images can also be integrated.



QualityControl

Automatic quantity detection, automatically consistent quality, without core temperature probe.



BarcodeScan

Scan the barcode and activate the cooking process.



Favourites

Your favourite cooking processes are shown directly on the start screen. Food quality is easily reproduced.



VideoAssist

Operating tips in video format. Assistance around the clock, 365 days a year.



”

Guided Cooking means that constantly changing personnel and different languages are no longer a problem. The navigation system guarantees you consistent food quality every day!

“





At home on the world's oceans

Knowing that chefs on ships across the world's oceans are using MKN's professional cooking technology certainly makes us extremely proud.

The list of our marine customer references that have installed reliable equipment from MKN in their onboard kitchens is long and includes many prominent names. They all enjoy professional cooking technology that works perfectly 24 hours a day, 7 days a week and complies with the special safety regulations on the high seas.

We are constantly striving to support our customers and teams in galley kitchens, on-board restaurants and large yachts by developing new ideas for increasing efficiency, cost effectiveness and saving time. At the same time, we hope that we make work more fun for the kitchen teams on board.

refer ences



MKN Online Seminars

Book your preferred date for a personal MKN online seminar now

What will the galley kitchen of tomorrow look like when it needs to meet the special challenges faced on the high seas? How can you use your kitchen equipment more effectively when it ultimately has to operate smoothly 24/7. Which new and innovative products are available on the market?

Our experts answer all these questions and more in our personal online seminars, individually tailored to your specific needs and interests and scheduled on your preferred date. Join us on a digital journey around the MKN world of cooking. Simply scan the QR code and arrange your own online seminar appointment.



Just scan the QR code to make your personal online appointment.





Our MKN Marine Team

Specific demands made on onboard kitchens require special expertise. Our Marine team has acquired the necessary wealth of knowledge and experience over many years. Their global network, expertise and experience enable them to create individual marine solutions perfectly suited for implementation on the high seas. Whatever challenge they face, they do it with passion.

Dagmar Kraft, Sales Manager MKN Global Marine
sco@mkn.de
+ 49 5331 89203

Maik Störmer, Technical Supervisor MKN Global Marine
sto@mkn.de
+49 5331 89469

Martin Ubl, Prokurist, Vice President Sales & Marketing
ubl@mkn.de
+49 5331 89140

Frank Honings
Culinary Director, Concept Development, Implementation and Training, International Key Account & Projects
hon@mkn.de
+49 5331 89123

MKN Maschinenfabrik
Kurt Neubauer GmbH & Co. KG
Halberstaedter Strasse 2a
38300 Wolfenbuettel/Germany
Phone +49 (0) 5331 89-0
Fax +49 (0) 5331 89-280
info@mkn.de

www.mkn.com

