

# 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.

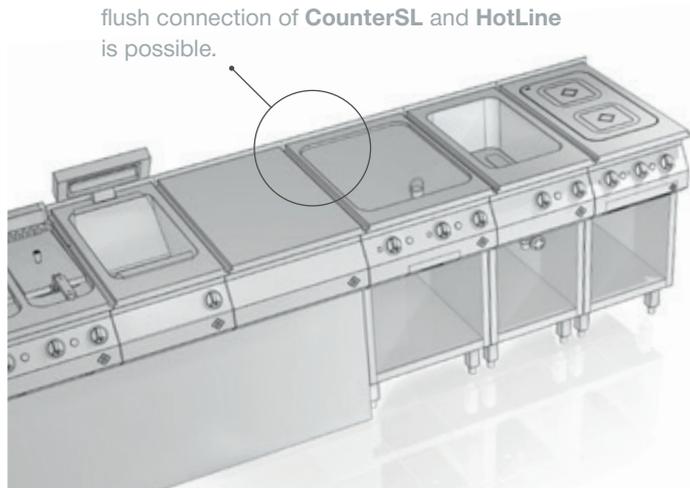
“A multi-talent in the tightest spaces. CounterSL features premium quality, and the appliances are also extremely easy to clean.”



## 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.



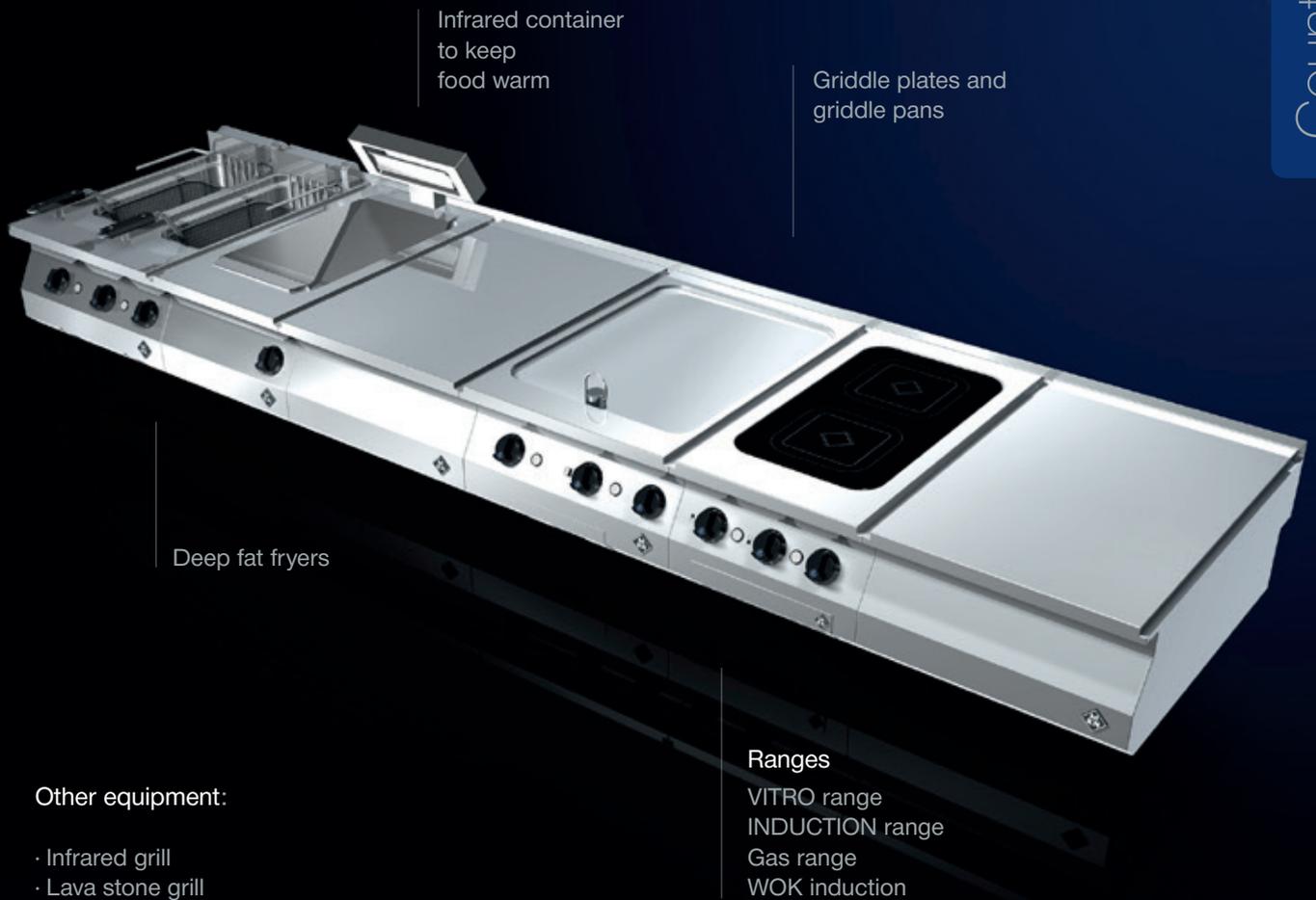
## Flexible. Ergonomic. Hygienic.

**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.



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