

HotLine

The profit centre.
For small and mid-sized gastronomy.



“MKN HotLine is our strategy for efficiency. It was a reasonable investment. The performance is impressive and it conserves energy.”



It's immediately efficient and practical for the particularly demanding everyday routines in professional kitchens: The MKN HotLine floor-mounted appliance line features convincingly high performance despite relatively low investment costs. And energy is also conserved in the process.

Mobilising added value

It's always a reliable factor when making your mark in the catering and front cooking field. It transforms your demanding journeys into destinations of their own. And you can be sure of your guests' admiration.



Single unit, block installation or wall unit.

Whether as an individual solution or a block installation – **HotLine** utilises the available space ideally and provides unlimited possible variations. The line can even be used as a wall unit.

The premium **HotLine** features are also evident in the hygiene qualities and ergonomics at workplaces. There are more than 40 electric and gas appliances which can be combined freely and merged to a single compact hygienic unit using the patented MKN appliance connection.



The all-around specialist.

Efficient peak performance around the clock.

Other equipment:

- Infrared grill
- Lava stone grill
- Infrared container to keep food warm

Deep fat fryers

Griddle plates and griddle pans

Bain maries cookmarie and pasta cooker



Ranges
VITRO with ceramic hob
INDUCTION with ceramic hob

Highlights & additional equipment:



MKN connection technology



Gas or electric appliances, both are possible



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