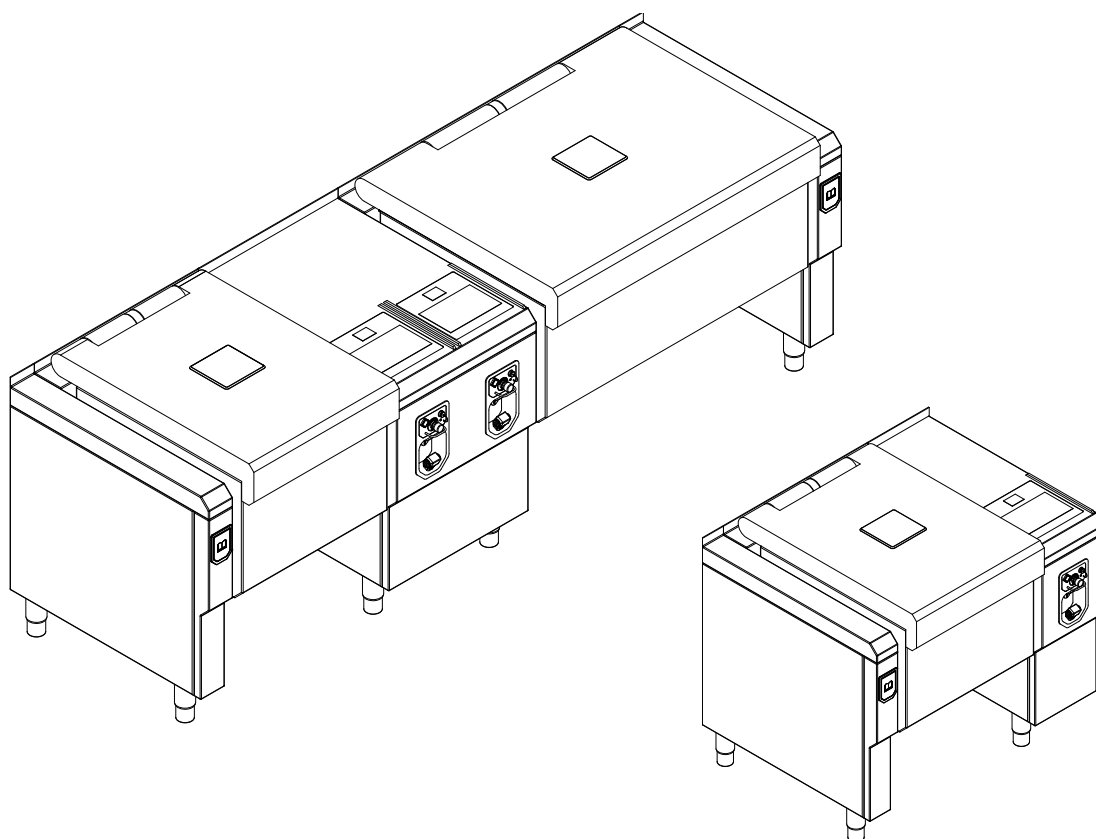




Read the operating instructions prior to
commissioning

Operating instructions

FlexiChef General information



Translation from the original document • 10000023288ABEBE- • 01/02/2024

Unit	Energy type	Design	Model
FlexiChef	Electric	Deep frying ReadyXpress SpaceClean Easy Up & Down	FCEKMP1XXXX-----G3... FCEKMP3XXXX-----G3...
FlexiChef Team			FCEKMP2XXXX-XXXXG3...

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en-GB

Operating and display elements

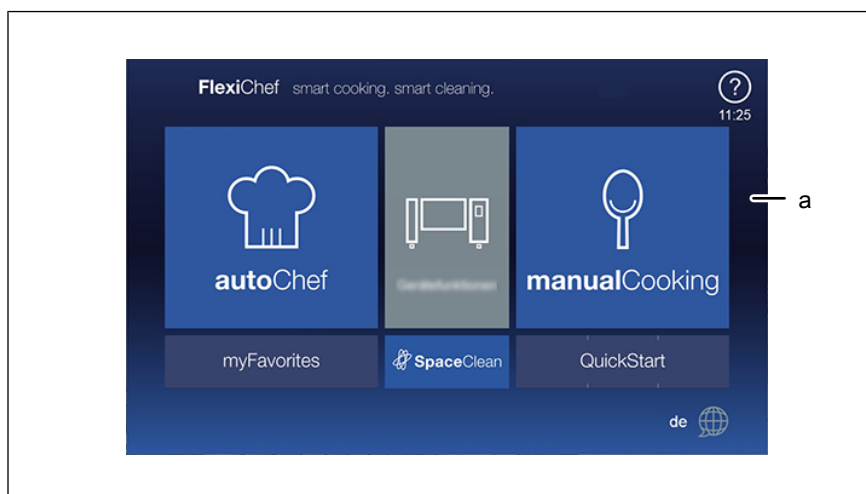


Image: Control unit

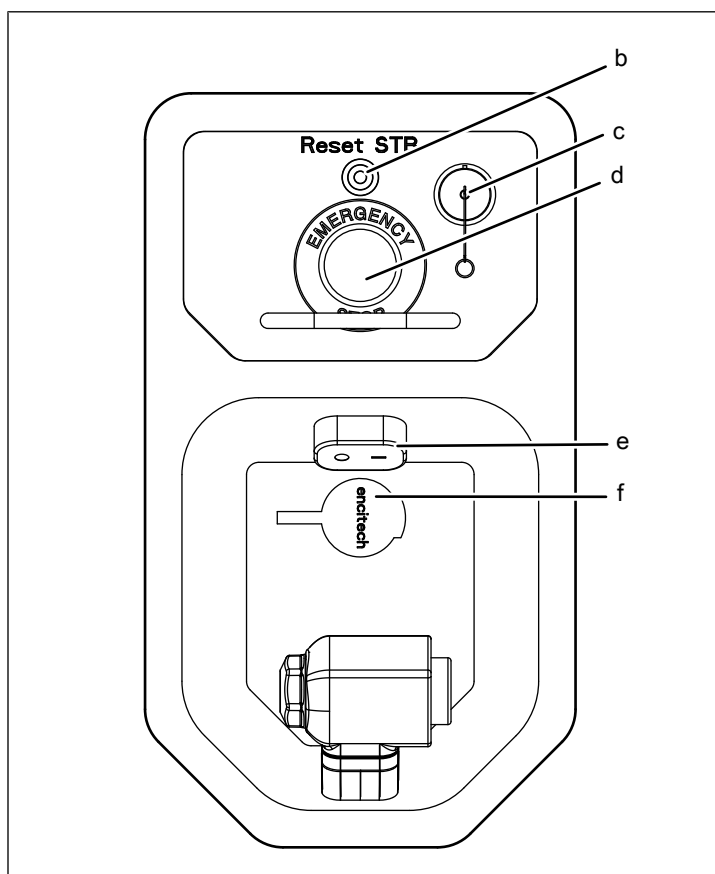


Image: Control unit front panel

- | | |
|--|---|
| a Touchscreen | d Switch <i>Emergency stop</i> (optional) |
| b Contact Reset STB | e Switch <i>On Off</i> "I O" |
| c SousVide core temperature sensor connection (optional) | f USB port (covered) |

Manufacturer

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1 Introduction	7
1.1 About this manual	7
1.1.1 Explanation of signs	8
1.2 Intended use	9
1.3 Warranty	9
2 Safety information	10
3 Description of the unit	14
3.1 Overview of the unit	14
3.2 Features	15
3.2.1 Operating modes	15
3.2.2 Types of cooking	15
3.2.3 Core temperature measurement	17
3.2.4 Easy Up & Down (optional)	17
3.2.5 USB port	18
3.2.6 HACCP logging	18
3.2.7 SpaceClean (optional)	18
3.3 Application	18
3.3.1 Fill quantities	18
3.4 MagicPilot equipment controls	19
3.4.1 Main menu	19
4 Operating the unit	20
4.1 Switching the unit on and off	20
4.1.1 Switching on	20
4.1.2 Switching off	20
4.2 Performing the basic control setting	21
4.2.1 Opening the equipment settings menu	21
4.2.2 Retrieving equipment information	21
4.2.3 Setting the date and time	22
4.2.4 Select languages	23
4.2.5 Setting cookbook authorisation	24
4.2.6 Selecting a cookbook	25
4.2.7 Manage operation lock	25
4.3 Basic functions	28
4.3.1 Setting the cooking temperature	28
4.3.2 Setting the cooking time	31
4.3.3 Setting the level	34
4.3.4 Use Easy Up & Down (optional)	34
4.3.5 Inserting and removing a USB flash drive	40
4.3.6 Exporting the HACCP log	40
4.3.7 Using the core temperature sensor	41
4.3.8 Using QuickStart function	44

4.4 Emptying the pan	46
4.5 Pausing and finishing use	46
4.5.1 Brief pauses	46
4.5.2 Longer pauses and end of use	47
5 Cleaning and caring for the unit	48
5.1 Preventing corrosion	49
5.2 Remove rust spots	49
5.3 Cleaning the housing	49
5.4 Cleaning the operating elements	49
5.5 Cleaning the touchscreen	50
5.6 Cleaning the seal	50
5.7 Cleaning the pan manually	50
5.8 Fully automatic pan cleaning with SpaceClean (optional)	51
5.8.1 Start fully automatic cleaning	51
5.8.2 End fully automatic cleaning	52
5.9 Decalcifying the cleaning system (optional)	52
5.9.1 Starting decalcification	54
5.9.2 Cancelling decalcification	55
5.9.3 Ending decalcification	55
6 Troubleshooting	56
6.1 Causes of errors and remedies	56
6.1.1 Deactivating emergency off	58
6.2 Nameplate	58
7 Carrying out maintenance	59
7.1 Carrying out required maintenance	59
7.1.1 Performing a visual inspection	59
7.1.2 Checking the safety valve	61
7.1.3 Clean dirt filter of tap water connection	62
7.1.4 Filling out the maintenance certificate	62
8 Dispose of unit in an environmentally responsible manner	64
9 Manufacturer's declaration	65
Keyword index	68



1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

It is forbidden to use the unit for purposes, which include the following:

- Storing supplies
- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating rooms
- For smoking fish or meat
- Heating flammable liquids
- Heating of closed containers (for example preserves)
- For heating cooking utensils on the frying surface
- For cleaning dishes
- As set-down area or working surface
- As seat
- As a basin for keeping things warm

The use of the unit is prohibited in the following countries:

- USA
- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation Individual below 16 years of age are not allowed to operate, maintain or clean the unit.

During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Do not allow children to operate, clean or play with the appliance.

Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.
- Remove containers only with suitable protective gloves or potholders.

Hot fats, liquids and vapors Risk of scalding from hot fats, liquids and vapors

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty containers carefully.
- Remove, transport and empty baskets carefully.
- Use heat-resistant containers with handles and locking lids to transport cooked foods.
- Observe the maximum filling quantity.

Risk of scalding from hot oil

- Protect arms and hands by wearing suitable protective gloves.
- Prior to deep frying, remove excess ice from frozen foods to be cooked.
- Prior to deep frying, dry wet foods to be cooked.
- To transport deep-frying oil, use only containers that are suitable for transporting deep-frying oil and can accommodate the entire amount of deep-frying oil.
- Observe the maximum filling quantity.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold your hand under the outlet connection of the air vent and safety valve.
- Maintain a safe distance from the unit. Hot steam escapes when the lid is opened.

Defective unit Risk of injury from a defective unit

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Fire prevention Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.
- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.

Risk of fire from overheating

- Do not store any combustible objects or plastic containers in the cooking zone.
- Observe the maximum filling quantity.
- Observe the minimum filling quantity.
- Use only deep-frying oil for deep frying.
- Use only the *Deep-frying* cooking mode with a filling level of 5 mm deep-frying oil or more.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO₂ fire extinguishers or extinguishing media suitable for the fire class confronted.

Improper cleaning Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth or slippery floor

- Keep the floor in front of the unit clean and dry.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- Keep the unit free of calcium deposits.
- Clean the unit regularly.
- Only clean the unit with the socket covers closed.

Hygiene Hygiene risk from rancid oil

- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.

Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.
- Observe food processing regulations when keeping food warm.

Danger to health from using the hand shower incorrectly

- Only use the hand shower for cleaning.
- Only use the hand shower if the hose winder is functioning properly.

Core temperature measurement Risk of injury from overheated core temperature sensor

- Do not heat the core temperature sensor over an open flame.

Improper use Risk of physical damage from improper use

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Do not melt solid deep-frying oil in the deep-frying pan.
- Do not use or cook any aggressive or caustic substances.
- Use only commercially available deep-frying oils when operating the unit.
- Only fill the unit to the maximum fill mark.
- Operate the unit only by hand.
- Do not operate the unit continuously at high temperatures.
- Do not empty large amounts of oil via the drain.
- Do not operate the unit at temperatures below 4° C.
- Remove the core temperature sensor before the cooked food is removed.
- Insert the core temperature sensor back into the holder after use.
- Do not connect any mobile phones or USB devices such as USB printers, external hard drives, WLAN adapters, UMTS adapters or Bluetooth adapters. Exempted from this are approved MKN genuine accessories for the unit.
- Do not connect PCs or notebooks.
- Do not use force to insert USB memory sticks.
- Always insert USB memory sticks before copying or saving data and do not remove until the data has been transferred completely.
- Leave the USB port closed while operating the unit.

3 Description of the unit

The multi-function unit is intended for universal use in commercial kitchens for cooking food.

Possible uses include cooking, intensive simmering, frying, braising, boiling, high-speed cooking, deep-frying.

3.1 Overview of the unit

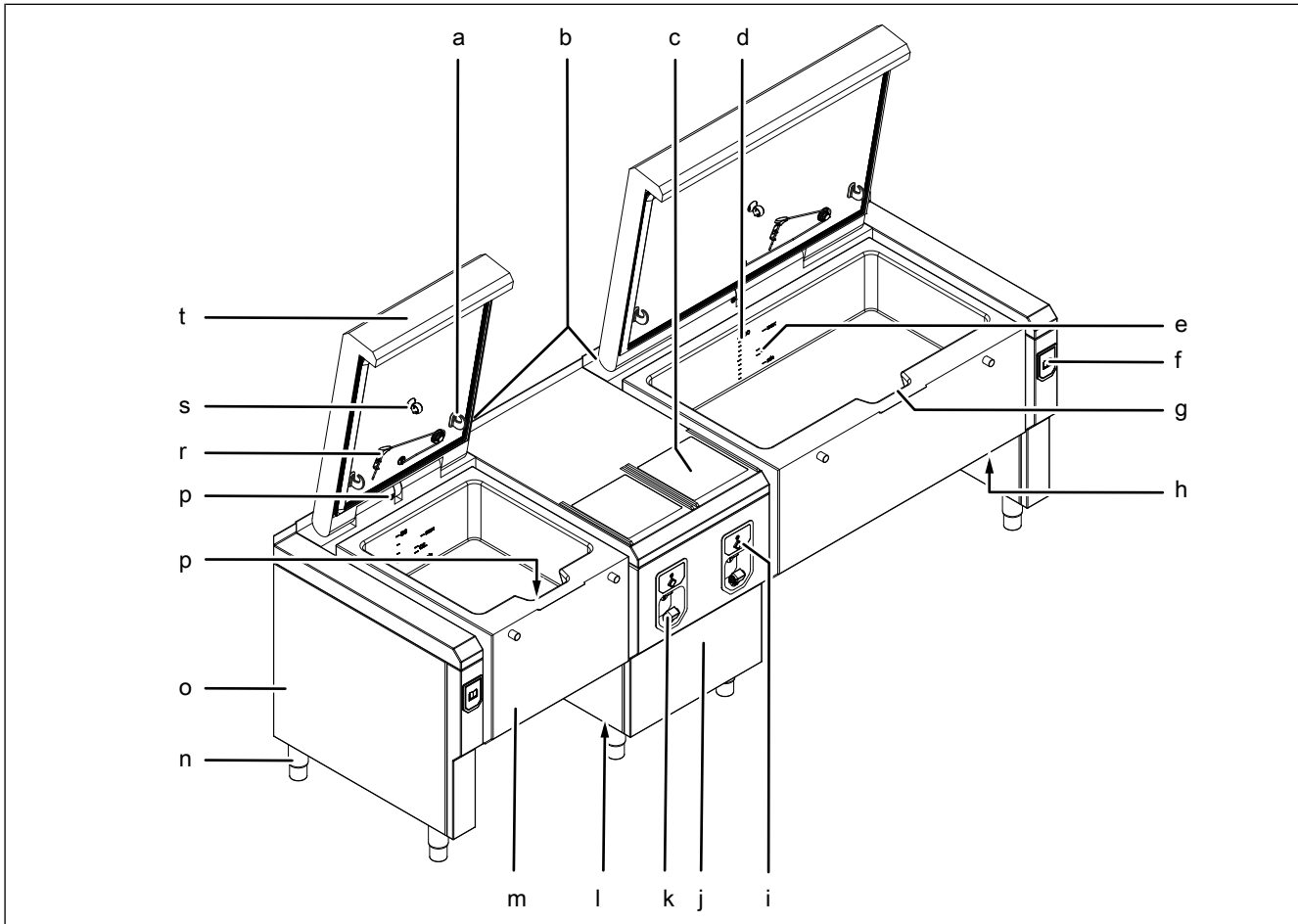


Image: Unit with ReadyXpress, deep-frying, Easy Up & Down and SpaceClean

- | | |
|--|----------------------------|
| a Holder for basket suspension system size 1-3 | k Hand shower (optional) |
| b Filler neck Decalcification | l Nameplate with QR code |
| c Control unit | m Pan |
| d Fill level mark | n Equipment leg |
| e "OIL" fill level mark | o Side frame |
| f Socket (optional) | p Drain |
| g Spout | q Water supply |
| h Steam outlet safety valve (optional) | r Core temperature sensor |
| i Control unit front panel | s Cleaning head (optional) |
| j Operating side frame | t Lid |

3.2 Features

3.2.1 Operating modes



Manual cooking (manualCooking)

In the Manual cooking mode, individual cooking processes and equipment functions can be actuated directly. The various cooking modes can be adapted individually. All cooking modes, equipment functions and information can be compiled and stored as cooking processes.



Automatic cooking (autoChef)

In the Automatic cooking mode, saved cooking processes can be performed and adjusted if necessary.

3.2.2 Types of cooking

Overview of the cooking modes

- ReadyXpress high-speed cooking (optional)
- Cooking
- Frying
- Soft Cooking
- Deep frying (optional)
- Regenerate
- Delta-T Cooking
- FlexiZone frying
- FlexiZone cooking
- SmartBoiling
- Sous-vide cooking (optional)

ReadyXpress

ReadyXpress

In the cooking mode ReadyXpress, water is added to the pan, taking into account the minimum filling quantity. This water evaporates and creates positive pressure in the pan.

The higher temperatures shorten the cooking time and reduce the amount of energy required.

The cooking level and pressure release can be set according to the robustness of the food being cooked.



Cooking

Cooking mode enables food to be cooked at various boiling strengths in a temperature range of 90 °C to 100 °C. The food is heated to boiling temperature at maximum output, and it then continues to be cooked with the selected boiling strength.



Frying

Frying mode enables food to be fried at various output levels in a temperature range of 100 °C to 275 °C.



Soft cooking

Soft cooking mode enables food to be heated and brought to the boil slowly in a temperature range of 30 °C to 100 °C. The heating output is limited depending on the output level.



Deep-frying

Deep-frying mode enables food to be deep-fried in hot fat in a temperature range of 140 °C to 180 °C.

The pan is divided into four different zones. Each zone can be operated with its own cooking time. The cooking temperature is the same for all zones.



Regenerating

Regenerating mode enables food with different levels of robustness to be kept warm and prepared in a temperature range of 50 °C to 100 °C.



Delta-T cooking

The cooking and frying preparation styles are both available in the Delta-T cooking mode.

Delta-T cooking is a cooking mode where the cooking temperature depends on the core temperature of the food being cooked.

The cooking temperature is always higher than the current core temperature by the set value (Delta-T value, cooking temperature difference). The resulting cooking time is longer than with other cooking modes.

Delta-T cooking is especially well-suited for gentle cooking. The food being cooked remains tender and juicy with little weight loss.



FlexiZone frying

The FlexiZone frying mode enables food to be fried in several zones. The frying surface is divided into up to three different zones.

Each zone can be operated with its own output and cooking time in a temperature range of 60 °C to 250 °C.



FlexiZone cooking

FlexiZone cooking mode enables food to be cooked in a temperature range of 90 °C to 100 °C. The pan is divided into four different zones.

Each zone can be operated with its own cooking time. The output and cooking temperature are the same for all zones.



SmartBoiling

SmartBoiling cooking mode enables water to be brought to the boil with energy saving. The set amount of water is introduced automatically, brought to the boil with the lid closed and then held at temperature with low energy consumption. When the lid is opened, water is available with the set boiling strength for further use.



Sous-vide cooking

Sous-vide cooking mode enables food to be cooked with a special vacuum cooking process. This requires an external sous-vide core temperature sensor as special equipment.

3.2.3 Core temperature measurement

When using core temperature measurement, the temperature inside the food being cooked is measured by means of a core temperature sensor.

As soon as the target core temperature is reached, the cooking process is ended automatically or, in the case of a multi-step cooking process, the next cooking step starts.

The use of core temperature measurement offers the following benefits:

- Reduced energy and water consumption
- No overcooking
- Less weight lost by the food being cooked
- High HACCP safety

The following core temperature sensors are available:

- 4-point core temperature sensor
- and
- external sous-vide core temperature sensor (optional)

3.2.4 Easy Up & Down (optional)

With Easy Up & Down, a lift function, cooking and frying baskets can be lowered or raised into the pan.

The basket suspension system required for this is available as an accessory in sizes 1, 2 and 3.

The following options are available:

- No Easy Up & Down
- manual DOWN / automatic UP
- automatically DOWN / UP
- manual operation

3.2.5 USB port

The unit is equipped with a USB port (USB 2.0).

A USB flash drive can be used to export and import cooking processes and images.

HACCP logs can be exported to a USB flash drive and archived on an external computer as necessary.

3.2.6 HACCP logging

All cooking processes performed are recorded in the HACCP log.

The data are exported via the USB port.

3.2.7 SpaceClean (optional)

With SpaceClean, the fully automatic cleaning system, the entire pan is sprayed with water under high pressure. There is no need to use an additional cleaning agent.

3.3 Application

3.3.1 Fill quantities



The maximum fill quantity with the High-speed cooking mode and Cooking mode is always the filled liquid plus the food to be cooked.

FlexiChef	Size 1, flat	Size 2, flat	Size 2, deep	Size 3, flat	Size 3, deep
Minimum fill quantity of deep-frying oil (l)	19	26	26	38	38
Maximum fill quantity of deep-frying oil (l)	25	35	35	49	49
Maximum fill quantity (l) • With the High-speed cooking mode	50 35	75 60	100 85	100 85	150 130
Minimum fill quantity (l) • With the Cooking mode • With the High-speed cooking mode	15 15	20 20	20 20	30 30	30 30
Maximum weight load (kg)	60	85	110	110	160

3.4 MagicPilot equipment controls

3.4.1 Main menu

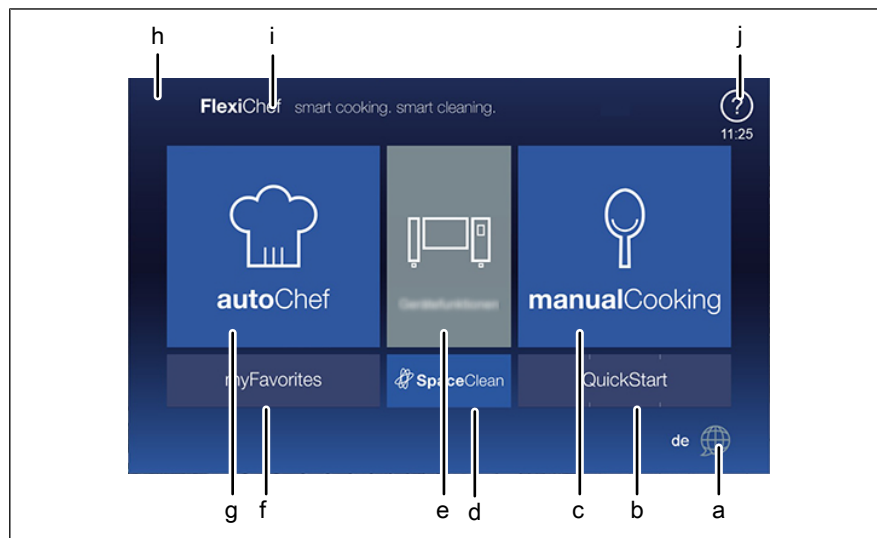


Image: Main menu

- | | |
|------------------------------------|--------------------------------------|
| a Button <i>Language selection</i> | f "myFavourites" button |
| b Buttons "QuickStart" | g "autoChef" button |
| c Button "ManualCooking" | h Button <i>Standby</i> (optional) |
| d Button "SpaceClean" | i Information bar |
| e Button "Equipment information" | j Button <i>FlexiHelp</i> (optional) |

4 Operating the unit

ATTENTION

Risk of physical damage from fouling

- Keep the touchscreen free of unusually heavy fouling.
 - Mop up any drips immediately.
-

ATTENTION

Risk of physical damage from excessively high load

Excessively high load can damage the lid mechanism.

- Do not place anything on the lid.
-

4.1 Switching the unit on and off

4.1.1 Switching on



Do not place anything frozen on the control unit when switching on the unit.



The power-on process for the touchscreen is around 45 seconds.

Requirement Emergency off deactivated
Unit switched off

→ Press the *On Off* ("I O") switch to "I".

↳ The unit is switched on.

↳ The control system starts the power-on process automatically.
The progress bar at the lower edge of the touchscreen displays the status of the process.

↳ The main menu appears and the unit is ready for use.

4.1.2 Switching off

Requirement Unit switched on
Processes ended

→ Press the *On Off* ("I O") switch to "O".

↳ The unit is off.

4.2 Performing the basic control setting

4.2.1 Opening the equipment settings menu

The basic settings for operation can be displayed and changed by entering the PIN "111".



If an incorrect PIN is entered, access can only be gained to the equipment information in the *Equipment settings* menu.

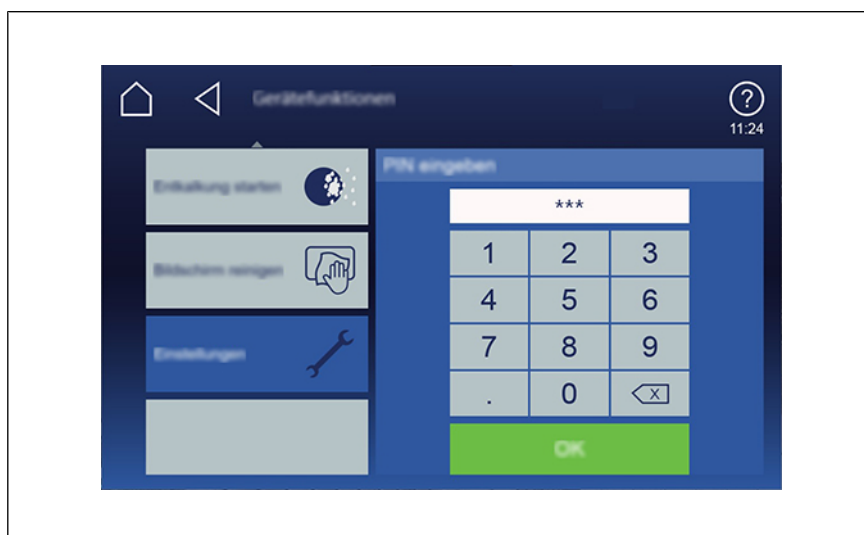


Image: PIN window

Requirement Main menu displayed

1. Tap the "Equipment functions" button.
↳ Menu *Equipment function* is displayed.
2. Tap the "Equipment settings" field.
↳ The *PIN* window opens.
3. Enter PIN.
4. Tap the "OK" button.
↳ Menu *Equipment settings* is displayed.
↳ Basic settings can be changed.

4.2.2 Retrieving equipment information



The equipment information contains details about the software and hardware version, the serial number of the unit and contact details.

Requirement *Equipment settings* menu displayed

- Tap the "Equipment information" field.
↳ The *Equipment information* window is displayed.
- ↳ Equipment information can now be read.

4.2.3 Setting the date and time

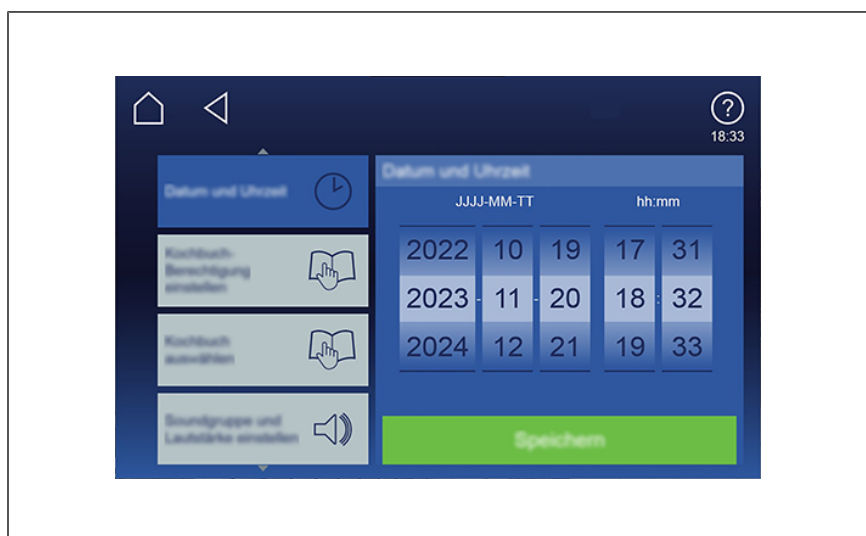


Image: Setting the date and time

Requirement *Equipment settings* menu displayed

1. Tap the "Set date and time" field.
↳ *Setting* window is displayed.
2. Set date and time with wiping gesture.
3. Tap on "OK" button.
↳ Date and time are set.

4.2.4 Select languages

A maximum of 5 languages can be specified for language selection in the main menu.

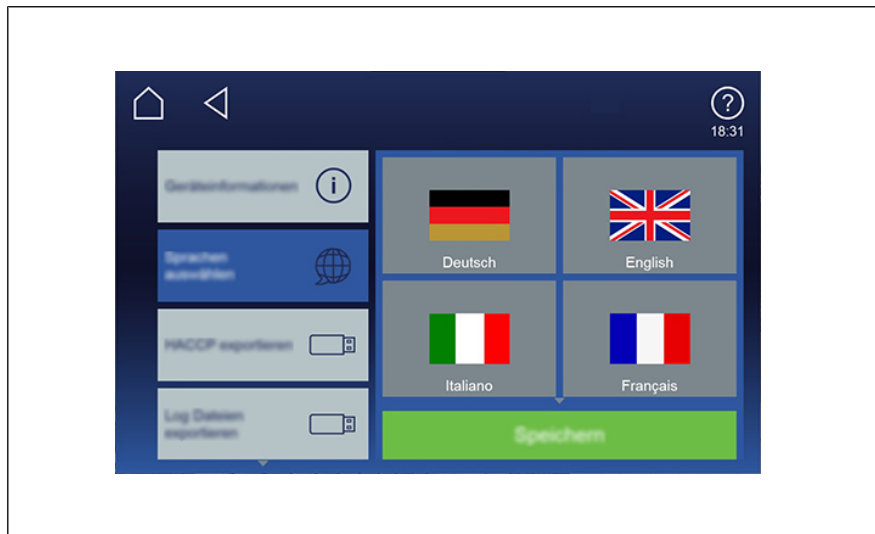


Image: Selecting languages



Highlighted fields represent the specified languages.
Fields that are not highlighted are languages that have not been specified.



The currently set language cannot be deselected.

Requirement *Equipment settings* menu displayed

1. Tap on "Select languages" field.
↳ *Languages* menu is displayed.
2. Select or deselect the language by tapping the fields.
3. After selecting all required languages, tap the "OK" button.
↳ The languages are available in the Language selection of the main menu.

4.2.5 Setting cookbook authorisation

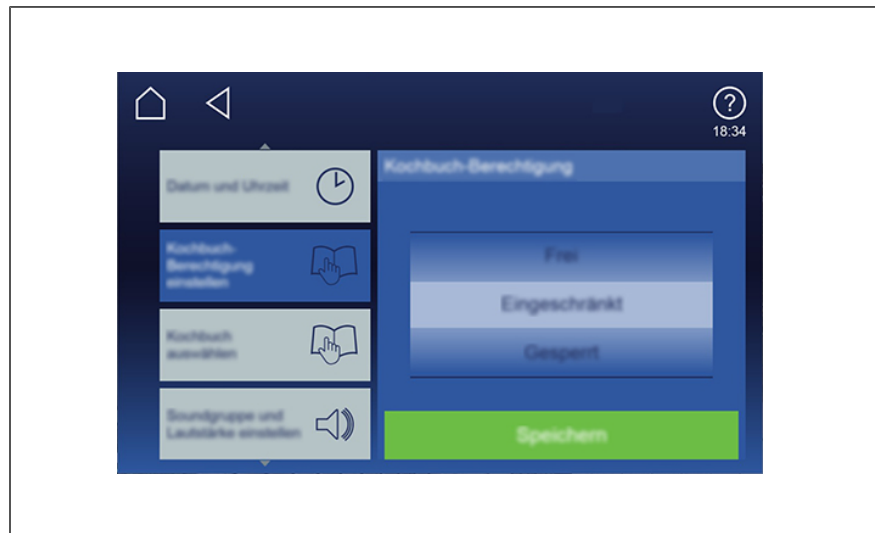


Image: Setting cookbook authorisation



The following authorisation levels are available for selection:

Free: No restrictions.

Restricted: Saving or deleting cooking processes is not permitted.

Locked: Changing the cooking processes is not permitted.

Requirement *Equipment settings* menu displayed

1. Tap the "Set cookbook authorisation" field.
↳ *Setting* window is displayed.
2. Set the cookbook authorisation with a wiping gesture.
3. Tap on "OK" button.
↳ Cookbook authorisation is set.

4.2.6 Selecting a cookbook

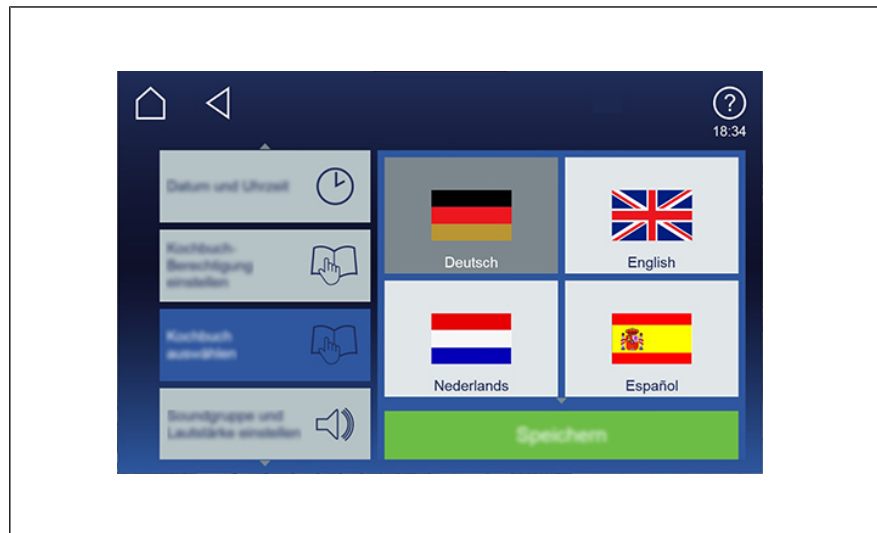


Image: Select the cookbook

Requirement *Equipment settings* menu displayed

1. Tap the "Select cookbook" field.
↳ *Languages* menu is displayed.
2. Tap a national flag to select the cookbook.
↳ Cookbook is selected.
3. Tap on "OK" button.
↳ Cookbook is selected.

4.2.7 Manage operation lock

With the operation lock, the locked device can be unlocked for up to 20 authorized operators. Operators can be created, modified or deleted.

The operator logs in with name and PIN or by means of barcode.

By entering the PIN "5555" the operators can be managed.

Create operator

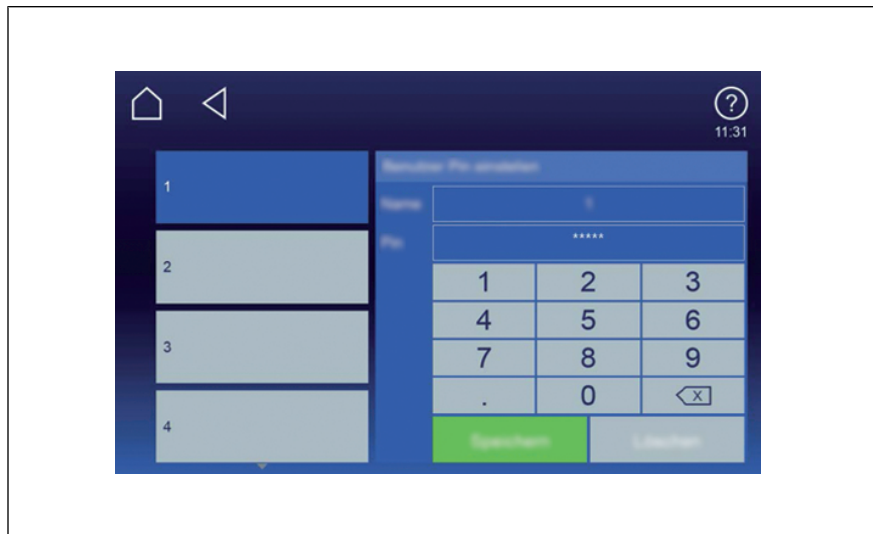


Image: Manage operator

Requirement Menu *Equipment functions* displayed

1. Tap on "Equipment settings" field.
 - ↳ *PIN* window opens.
2. Enter the PIN.
3. Tap on "OK" button.
 - ↳ *Selection* menu is displayed.
 - ↳ Operators can be created, modified or deleted.
4. Tap the desired selection field.
 - ↳ Window *User PIN* opens.
5. Tap the "Name" field.
 - ↳ *Keypad* menu is displayed.
6. Enter the name of the operator as text.
7. Tap on "OK" button.
 - ↳ *Keypad* menu is closed.
 - ↳ Name of the operator is displayed in window *User PIN*.
8. Tap the "PIN" field.
 - ↳ *PIN* window opens.
9. Enter PIN or scan with barcode scanner.
 - ↳ Input is displayed hidden.
10. Tap the "Save" button.
 - ↳ Operator created.

Change operator

Requirement Menu *Equipment functions* displayed

1. Tap on "Equipment settings" field.
↳ *PIN* window opens.
2. Enter the PIN.
3. Tap on "OK" button.
↳ *Selection* menu is displayed.
4. Tap the desired selection field.
↳ Window *User PIN* opens.
5. To change the name: tap the "Name" field.
↳ *Keypad* menu is displayed.
6. Change name.
7. Tap on "OK" button.
↳ *Keypad* menu is closed.
↳ Name of the operator is displayed in window *User PIN*.
8. To change the PIN: tap the "PIN" field.
↳ *PIN* window opens.
9. Enter PIN or scan with barcode scanner.
↳ Input is displayed hidden.
10. Tap the "Save" button.
↳ Operator changed.

Delete operator

Requirement Menu *Equipment functions* displayed

1. Tap on "Equipment settings" field.
↳ *PIN* window opens.
2. Enter the PIN.
3. Tap on "OK" button.
↳ *Selection* menu is displayed.
4. Tap the desired operator.
↳ Window *User PIN* opens.
5. Tap the "Delete" key.
↳ Operator deleted.
↳ Place is free again.

Activating inhibit operation



For setting which type of activation to use, contact the customer service authorized by the manufacturer.

The operation lock can be activated by the operator, automatically after a preset time or after restarting the device.

Activate operation lock by operator

→ Tap and hold the *Home* button in the information bar for 3 seconds.

↳ Symbol *Lock* is displayed.

↳ Operation lock activated.

Automatic operation lock

After the set time has elapsed, the operation lock is automatically activated.

Operation lock after restart

After the unit is restarted, the operation lock is automatically activated.

Deactivate operation lock

Requirement Operation lock activated

1. Tap on *lock* symbol.

↳ *PIN* window opens.

2. Enter PIN or scan with barcode scanner.

↳ Operation lock deactivated.

4.3 Basic functions

4.3.1 Setting the cooking temperature



The temperature range differs, depending on the cooking mode. At a temperature outside the allowed temperature range, the display for the allowed temperature range turns red and the temperature cannot be confirmed.



To set the cooking temperature:

- If a cooking process has not been started: Tap the *Cooking temperature* symbol in the *Cooking temperature* field.
- If a cooking process has been started: Tap the degree value in the *Cooking temperature* field.

Setting a constant cooking temperature



Image: Setting the cooking temperature, frying mode

- a *Setting window*
- b *Rollers*
- c *"OK" button*
- d *Cooking temperature field*

Requirement Cooking process selected
Step window displayed

1. Tap the *Cooking temperature* field.
↳ *Setting window* is displayed.
2. Swipe to set the cooking temperature.
3. Tap on "OK" button.
↳ *Setting window* is closed.
↳ *Step window* displays the set cooking temperature.
- ↳ The cooking temperature is set.

Setting the cooking temperature difference

The cooking temperature difference is set in the Delta-T cooking mode.



Image: Setting the cooking temperature difference, Delta-T cooking mode

a Setting window
b Rollers

c "OK" button
d Cooking temperature difference field

Requirement Cooking process selected
Step window displayed

1. Tap the *Cooking temperature difference* field.
↳ *Setting* window is displayed.
2. Swipe to set the cooking temperature difference.
3. Tap on "OK" button.
↳ *Setting* window is closed.
↳ *Step* window displays the set cooking temperature difference.
↳ The cooking temperature difference is set.

4.3.2 Setting the cooking time



Once a cooking mode has been selected from the *Manual cooking* menu, the cooking time is set to "Continuous operation" as standard.

Setting continuous operation



Image: Setting continuous operation, cooking mode

- a Setting window
- b Rollers
- c "OK" button
- d Continuous operation button
- e Cooking time field

Requirement Cooking process selected
Step window displayed

1. Tap the *Cooking time* field.
↳ *Setting* window is displayed.
 2. Tap the *Continuous operation* button.
↳ "Continuous operation" is displayed over the rollers.
 3. Tap on "OK" button.
↳ *Setting* window is closed.
↳ *Step* window shows the set cooking time.
- ↳ The cooking time is set to continuous operation and ends after 24 hours.



Continuous operation is limited to 24 hours. To set a longer cooking time, create a cooking process with multiple steps.

Setting a time-controlled cooking time



Image: Setting a time-controlled cooking time, Cooking mode

- a Setting window
- b Rollers
- c "OK" button
- d Cooking time button
- e Cooking time field

Requirement Cooking process selected
Step window displayed

1. Tap the *Cooking time* field.
↳ *Setting* window is displayed.
 2. Tap the *Cooking time* button.
↳ The rollers used to set the cooking time are displayed.
 3. Swipe to set a time-controlled cooking time.
 4. Tap on "OK" button.
↳ *Setting* window is closed.
↳ *Step* window shows the set cooking time.
- ↳ The time-controlled cooking time is set.

Setting a core temperature-controlled cooking time



The temperature range differs, depending on the cooking mode. At a temperature outside the allowed temperature range, the display for the allowed temperature range turns red and the temperature cannot be confirmed.

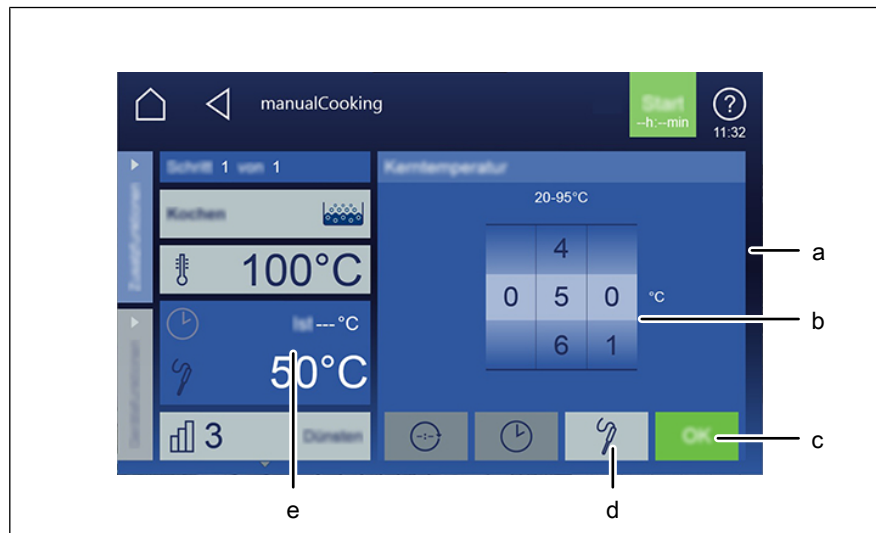


Image: Setting a core temperature-controlled cooking time, Cooking mode

- | | | | |
|---|----------------|---|-------------------------|
| a | Setting window | d | Core temperature button |
| b | Rollers | e | Cooking time field |
| c | "OK" button | | |

Requirement

Cooking process selected
Step window displayed

1. Tap the *Cooking time* field.
↳ *Setting* window is displayed.
 2. Tap the *Core temperature* button.
↳ The rollers used to set the core temperature are displayed.
 3. Swipe to set the core temperature.
 4. Tap on "OK" button.
↳ *Setting* window is closed.
↳ *Step* window shows the set cooking time.
- ↳ The core temperature-controlled cooking time is set.

4.3.3 Setting the level

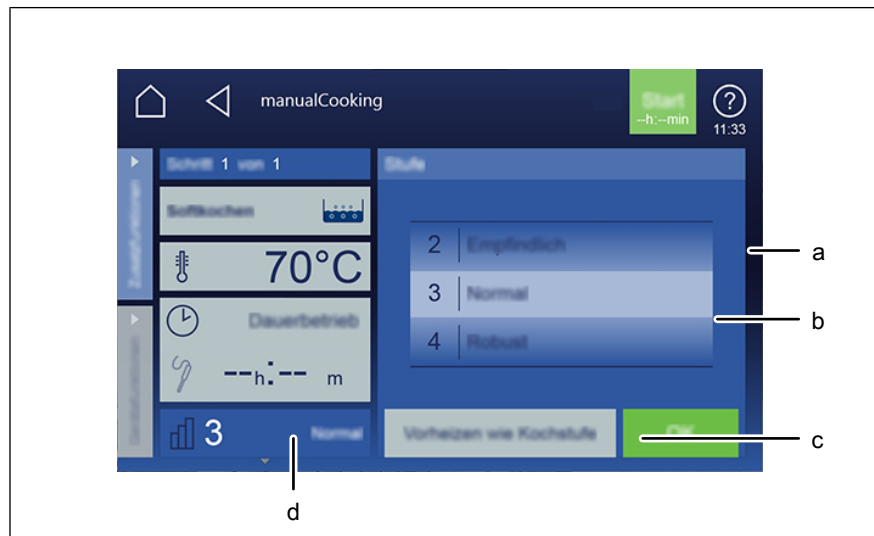


Image: Setting the level, soft cooking mode

a *Setting* window

b Roller

c "OK" button

d *Level* field

Requirement Cooking process selected
Step window displayed

1. Tap the *Level* field.
↳ *Setting* window is displayed.
 2. Swipe to set the level.
 3. Tap on "OK" button.
↳ *Setting* window is closed.
↳ *Step* window displays the set level.
- ↳ The level is set.

4.3.4 Use Easy Up & Down (optional)

With "Easy Up & Down", a lift function, cooking and frying baskets can be lowered or raised into the pan.

The basket suspension system required for this is available at in sizes 1, 2 and 3 as an MKN accessory.

"Easy Up & Down" is possible with the following cooking methods:

- cooking
- Soft cooking
- Deep-fry
- Smartboiling
- SousVide cooking
- Regeneration
- FlexiZone cooking
- Delta-T cooking



CAUTION

Risk of scalding due to basket suspension system falling down

- Only use the basket suspension system before the cooking process is started, i.e. before the liquid in the pan has heated up.

ATTENTION

Material damage due to excessive weight of the food in the cooking and deep-frying baskets

The maximum filling weight (gross weight) of 10 kilograms per food basket must not be exceeded.
Not even at the end of the cooking process.

- When filling a cooking and deep-frying basket, note the weight of the food after the cooking process.
 - ⇒ For example: 4 kg of dry pasta can be turned into 10 kg of pasta during the cooking process.
- Distribute the food evenly in the cooking and deep-frying basket.

ATTENTION

Material damage due to unsuitable lifting frames

Damage to the appliance may occur if an unsuitable lifting frame or auxiliary construction is used.

- Only use the original MKN basket suspension system and the original MKN cooking and deep-frying baskets.

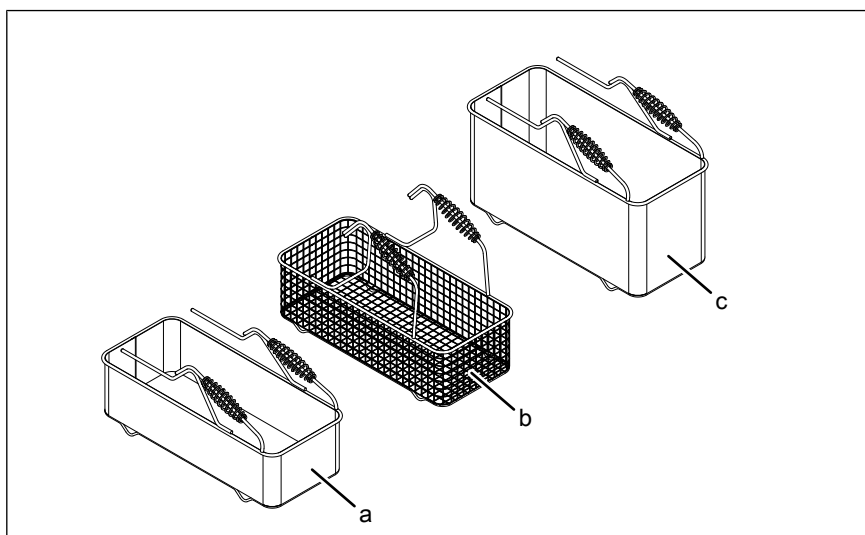


Image: The following baskets can be used

		For shallow pans (225 mm deep)	For deep pans (315 mm deep)
a	Flat cooking basket	x	
b	Deep-frying basket	x	x
c	Deep cooking basket		x

Easy up and down preparation

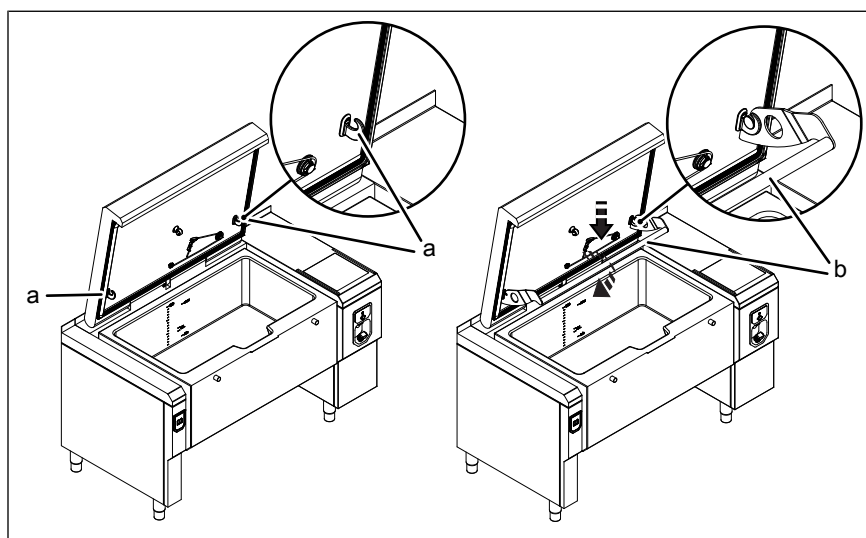


Image: Insert basket suspension system

- a Holder for basket suspension system b Basket suspension system

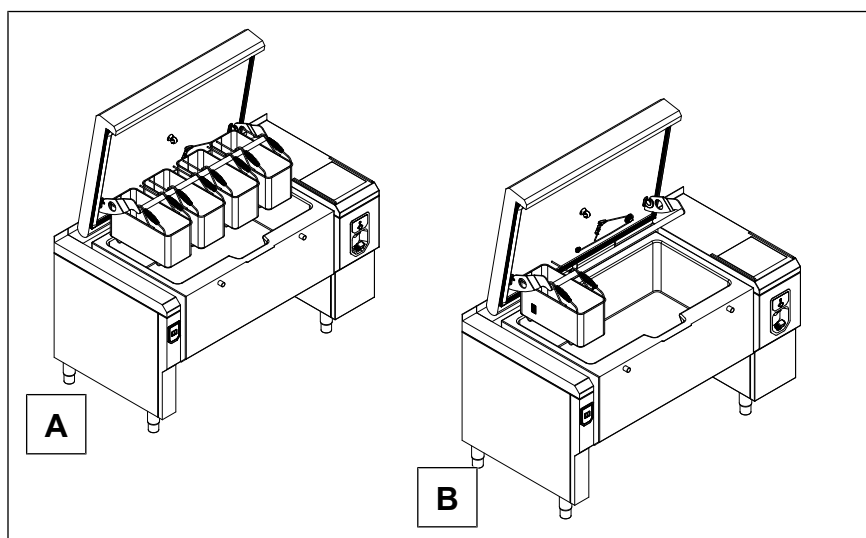
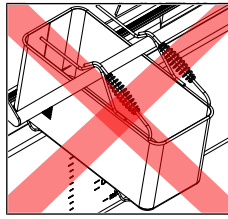


Image: Using cooking and deep-frying baskets

- A Maximum load
4 x 10 kg B One-sided load
maximum 10 kg

ATTENTION

Material damage due to crooked cooking and frying basket



The cooking and deep-frying basket must always be hung straight and hang freely.

Requirement Lid completely open

1. Hook the basket suspension system into the holders for the basket suspension system in the lid on both sides and allow it to slide into position.

Use Easy Up & Down in the cooking step

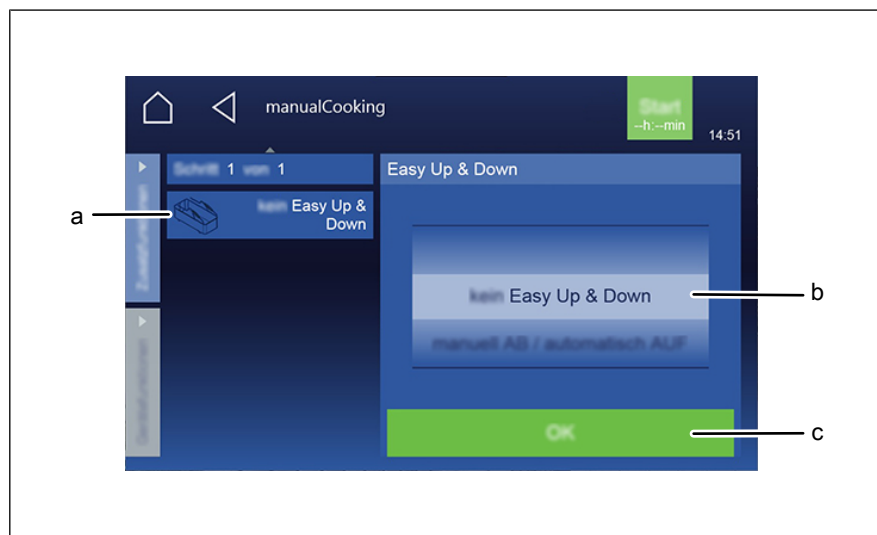


Image: Use Easy Up & Down

- | | | | |
|---|------------------------|---|--------|
| a | "Easy Up & Down" field | b | Roller |
| c | "OK" button | | |

Requirement All settings for the cooking step have been entered.

1. Swipe upwards to switch to the next page for the step.
 2. Tap the "Easy Up & Down" field.
 - ↳ The "Easy Up & Down" window is displayed.
 3. Set one of the selection options.
 4. Confirm selection by pressing *OK*.
 - ↳ The selected function is displayed in the "Easy Up & Down" field.
- ↳ Selected function is used in the cooking step.

Selection option	Meaning
no Easy Up & Down (default setting)	No buttons are provided for operating the Easy Up & Down.
manual DOWN / automatic UP	The lowering of the food must be started by pressing a button. • Tap the "DOWN" button. The lift lowers the cooking and frying baskets to the bottom of the pan. • Tap the "DOWN" button once more. The lid of the appliance closes if the cooking program allows a closed lid. At the end of the cooking process, the food is automatically raised again.
automatically DOWN / UP	The food is automatically lowered after preheating. At the end of the cooking step, the food is automatically raised again.
manual operation	The food must be lowered and raised at the touch of a button. • Tap the "DOWN" button. Easy Up & Down lowers the baskets to the bottom of the pan. • Tap the "DOWN" button once more. The lid of the appliance closes if the cooking program allows a closed lid. • Tap the "UP" button. The lid opens and Easy Up & Down lifts the cooking and frying baskets out of the pan.

Easy Up & Down "manual operation" using the example of deep-frying with timer

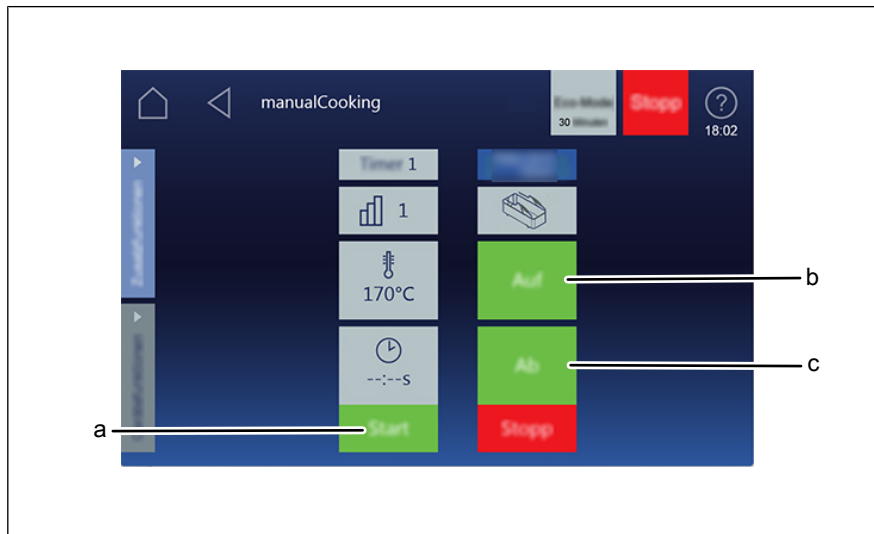


Image: Easy Up & Down "manual operation"

- | | | | |
|---|--------------------|---|---------------------------------------|
| a | Start timer frying | b | Lifting the basket suspension system |
| | | c | Lowering the basket suspension system |

Requirement Frying" cooking mode selected
 Cooking time "Continuous operation" selected
 Easy Up & Down "manual operation" selected

1. Start the "Frying" cooking mode.
2. Wait until the set frying temperature is reached.
 ↳ The signal sounds.
3. Tap the "Next" button.
 ↳ Window *Timer* is displayed.
4. Hanging the frying baskets in the basket hanging rack
5. Tap the "Start/Stop" button.
 ↳ Timer starts.
6. Tap the "DOWN" button.
 ↳ Basket hanging rack lowers the frying baskets.
7. The set frying time has expired.
 ↳ The signal sounds.
8. Tap the "UP" button.
 ↳ Basket suspension rack lifts the frying baskets.

4.3.5 Inserting and removing a USB flash drive

Inserting the USB flash drive

Requirement USB flash drive with a minimum of 2 GB and maximum of 32 GB available storage capacity (not included with delivery)

USB flash drive is not write-protected

1. Open the cover of the USB port.
2. Insert the USB flash drive.
 - ↳ The USB flash drive will be ready after around 5 seconds.
 - ↳ USB flash drive inserted.

Removing the USB flash drive

Requirement Exporting or importing of data completed

1. Remove the USB flash drive.
2. Close the cover of the USB port.
 - ↳ USB flash drive removed.

4.3.6 Exporting the HACCP log

The unit logs operation in an HACCP log. The HACCP logs can be exported via the USB port with a USB flash drive.



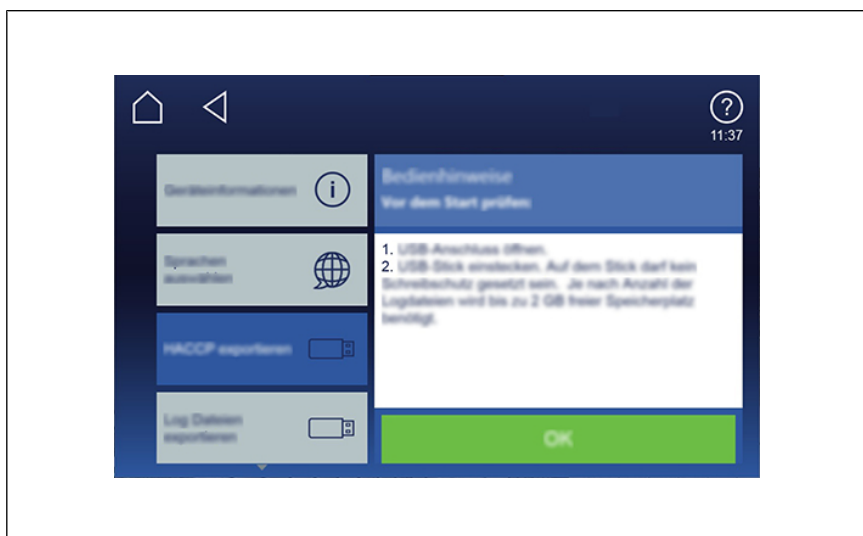
Image: Exporting HACCP, specifying time period

- | | | | |
|---|----------------|---|----------------------|
| a | Setting window | c | "OK" button |
| b | Roller | d | "Export HACCP" field |

Requirement USB flash drive
Equipment settings menu displayed

1. Tap the "Export HACCP" field.
 - ↳ Setting window is displayed.
2. Set the log time period with a wiping gesture.

3. Tap on "OK" button.



↳ *Operating instructions* window is displayed.

4. Read displayed operating instructions.

5. Tap on "OK" button.

↳ HACCP protocol is exported to the USB flash drive.

↳ *Confirmation* window is displayed.

6. Tap on "OK" button.

↳ *Confirmation* window is closed.

↳ The HACCP log is exported.

4.3.7 Using the core temperature sensor



WARNING

Risk of injury from a bursting core temperature sensor

- The core temperature sensor can burst as the result of overheating of the measuring tip.
- Never heat a core temperature sensor with an open flame or other heat source.



Measuring the core temperature is recommended for all types of cooking to achieve an optimal result.



To ensure that the target core temperature is reached reliably, the cooking temperature must be set at least 5 °C higher.

Inserting 4-point core temperature sensor

The core temperature sensor measures the temperature at four measuring points. The sensor can determine the middle of the food being cooked, and this value is used to control the cooking process. The tip of the core temperature probe must not protrude from the food to be cooked.

- Completely insert the core temperature sensor into the food to be cooked.
- Insert the core temperature sensor into the thickest point of the food being cooked.
- If there is a bone in the food being cooked, insert the core temperature sensor close to the bone.
- When elongated pieces of food are being cooked, insert the core temperature sensor across the food to avoid a hole in the centre of the slice.
- When cooking poultry, insert the core temperature sensor into the inside of the leg.

Measuring the core temperature when cooking frozen food

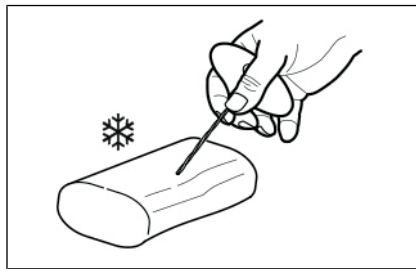


Image: Drilling an insertion channel with a hand drill

1. Use a hand drill to make an insertion channel.
2. Put the food to be cooked into the pan.
3. Insert core temperature sensor into the food being cooked.

Inserting external sous-vide core temperature sensor (optional)



The sous-vide core temperature sensor, which is available as special equipment, is connected to the *external core temperature sensor* connection on the unit.



When cooking frozen food, measuring with a sous-vide core temperature sensor is not possible.

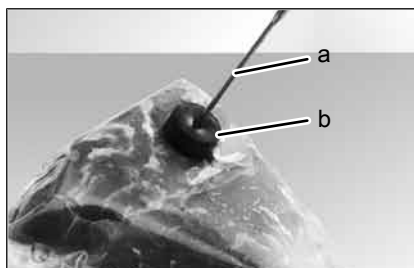


Image: Sous-vide core temperature sensor with sous-vide pads

- Attach foam rubber or expanded rubber sous-vide pads to the vacuum-packed food to be cooked.
- Always insert the core temperature sensor through the sous-vide pads completely into the food to be cooked.
- Insert the core temperature sensor into the thickest section of the food to be cooked.
- When food with a bone is being cooked, insert the core temperature sensor close to the bone.
- When elongated pieces of food are being cooked, insert the core temperature sensor across the food to avoid a hole in the centre of the slice.
- When cooking poultry, insert the core temperature sensor into the inside of the leg.

4.3.8 Using QuickStart function

Assigning QuickStart button

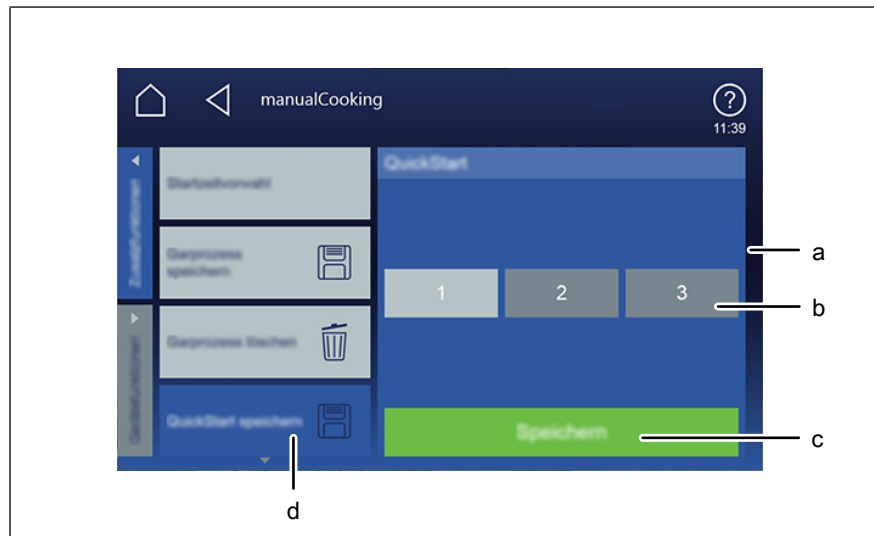


Image: Save QuickStart

- | | | | |
|---|--------------------------|---|-----------------------|
| a | Save window | c | "Save" button |
| b | QuickStart button fields | d | Save QuickStart field |

Requirement Manual cooking menu displayed

1. Tap the desired step.
↳ *Step* window is displayed.
2. Make settings.
↳ *Step* window displays settings.
3. Tap the "Auxiliary functions" tab.
↳ *Auxiliary functions* window is displayed.
4. Tap the "Save QuickStart" field.
↳ *Save* window is displayed.
5. Tap the field for the desired QuickStart button.
↳ If the QuickStart button is already assigned, there is a query, whether the QuickStart place should be overwritten.
6. Tap the "Save" button.
↳ QuickStart button is assigned.

Using QuickStart button

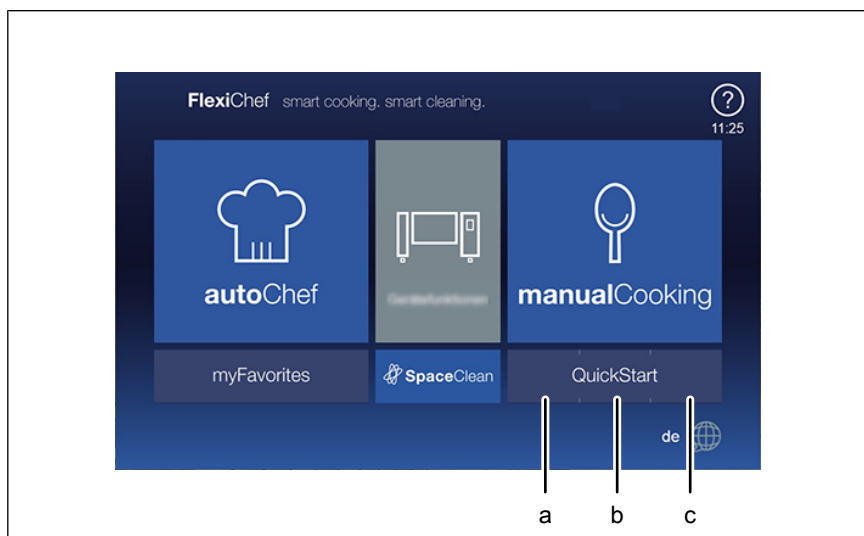


Image: Using QuickStart

- a QuickStart button 1
- b QuickStart button 2
- c QuickStart button 3



Press and hold the particular QuickStart button to display the saved QuickStart function.

Requirement Main menu displayed

1. Tap the desired QuickStart button.
 - ↳ QuickStart button not assigned: Audible signal sounds.
 - ↳ QuickStart button assigned: *Step* window is displayed.
2. Check the settings and change if necessary.
3. Tap the "Start" button.
 - ↳ QuickStart function is started.

4.4 Emptying the pan



CAUTION

Risk of scalding from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.

Requirement Cooking process ended
Lid completely opened

→ Remove the food being cooked from the pan with a suitable kitchen utensil.

or

→ Divide stocks or sauces into portions (see "Portioning").

or

→ Empty the cooking water into the drain (see "Opening and closing the drain").

↳ The pan is emptied.

4.5 Pausing and finishing use

If the unit has a socket, close the cover of the socket after use.

4.5.1 Brief pauses

Requirement Process ended
Main menu displayed

→ Tap the *Standby* button and hold it for 3 seconds.

↳ Touchscreen becomes dimmed.

↳ Stand-by mode activated.

Deactivating stand-by mode



Image: Stand-by screen lock

Requirement Stand-by mode activated

- Tap the touchscreen.
 - ↳ Screen lock is displayed.
- Unlock the screen lock with a swipe movement.
 - ↳ Stand-by mode is deactivated.

4.5.2 Longer pauses and end of use

Switch off the unit during pauses and at end of use.

Requirement Process ended

Pan emptied

1. Press the *On Off* ("I O") switch to "O".
 - ↳ The unit is off.

5 Cleaning and caring for the unit



DANGER

Danger to life from electric shock when the unit is switched off

In the case of an unit with a socket, the socket is live even when the unit is switched off due to a separate power supply.

- Close the cover of the socket before cleaning.
-



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-



CAUTION

Risk of crushing between pan and rear panel

- Switch off the unit before cleaning.
-

ATTENTION

Risk of physical damage from extremely abrupt cooling

- Do not cool shock the unit by cooling it abruptly.
-

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.
-

Requirement Unit switched off and cooled down
Cover socket closed

→ Clean the unit after use.

5.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits from the surfaces of the unit.
- Remove salt accumulations.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, such as for example steel spatulas or steel wire brushes.
- Avoid contact with iron and steel, such as for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean the contact surfaces with water.

5.2 Remove rust spots

- Remove fresh rust spots immediately with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

5.3 Cleaning the housing

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

5.4 Cleaning the operating elements

ATTENTION

Risk of property damage from improper cleaning

- Do not clean the surface with highly abrasive or chemically aggressive cleaning agents.
 - Do not clean the surface with highly abrasive sponges.
-

Requirement Unit switched off

→ Clean the operating elements with a damp cloth and commercially available cleaning agent.

5.5 Cleaning the touchscreen

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the touchscreen with highly abrasive or chemically aggressive cleaning agents.
 - Do not clean the touchscreen with highly abrasive sponges.
-



A cleaning time of 10 seconds is provided. The touchscreen cannot be operated during this time.

Requirement *Equipment function* menu displayed

1. Tap the "Clean touchscreen" field.
 - ↳ Touchscreen no longer reacts to tapping.
 - ↳ *Cleaning* window is displayed.
 - ↳ Cleaning time is updated.
 2. Clean the touchscreen within 10 seconds.
 - ↳ *Cleaning* window is closed.
 - ↳ *Equipment function* menu is displayed.
- ↳ Touchscreen is cleaned.

5.6 Cleaning the seal

- After using the unit, clean the seal on the lid with warm water and a commercially available cleaning agent.

5.7 Cleaning the pan manually

Requirement Unit switched off and cooled down

- Clean the pan with warm water and a commercially available cleaning agent.
 - If necessary, cook food remains away at low temperature.
 - Remove contamination with a stainless steel spatula or stainless steel sponge.
 - For unit with high-speed cooking: Rinse the opening of the steam relief line at the rear left edge of the pan.
 - Rinse out the pan thoroughly and wipe dry.
 - Grease the frying surface with cooking fat or oil.
- ↳ Pan is clean.

5.8 Fully automatic pan cleaning with SpaceClean (optional)

The SpaceClean cleaning system cleans the pan in a fully automated process. The entire interior is sprayed down with high-pressure water.

There is no need to use an additional cleaning agent.

A start time preselection can be activated for fully automatic cleaning.



CAUTION

Risk to health from formation of microorganisms

If the cleaning system is not used for a longer period of time, microorganismus can form in the system.

- After 14 days of non-use of the cleaning system, decalcify the cleaning system before the next use. The acid used has a strong germ-reducing effect.



CAUTION

Risk of injury from escaping water jet

- Ensure that the lid seal is undamaged before starting the cleaning system.

ATTENTION

Risk of property damage from improper cleaning

- Make sure that there are no objects in the pan before starting the cleaning system.

Cleaning program	Duration	Note
short	2 minutes	Forced cleaning, rinsing the pan. Do not use additional cleaning agent.
fast	5 minutes	
intensive	80 minutes	A non-foaming alkaline liquid cleaning agent may be used. Maximum quantity: 0.5 l.

5.8.1 Start fully automatic cleaning



Water pressure that is too low can adversely affect the cleaning performance.

Requirement

Leftover food removed

Core temperature sensor in the holder

Main menu displayed

1. Tap the "SpaceClean" button.

↳ Window *Operating instructions* is displayed.

2. Close the window *Operating instructions* by tapping the "OK" button.
 - ↳ Window *Selection* is displayed.
 3. Swipe to set the cleaning program.
 - ↳ Display *Cleaning duration* shows the duration of the cleaning program.
 4. Intensive cleaning program: If the use of a cleaning agent is required, close the drain and pour cleaning agent into the pan.
 5. To activate start-time preselection: Tap the "Start time" button and set the start time with a wiping gesture.
 6. Tap the "Start" button.
 - ↳ Without start-time preselection: Cleaning program is started. Display *Cleaning time* is updated.
 - ↳ With start time preselection: Display *Start-time preselection* is displayed. When the start time is reached, the cleaning program is started. Display *Cleaning time* is updated.
- ↳ Fully automatic cleaning has started.

5.8.2 End fully automatic cleaning

Requirement Fully automatic cleaning started

1. Wait until the cleaning time has finished.
 - ↳ The prompt to open the lid is displayed.
 2. Open the lid.
 - ↳ The pan is tilted slightly to allow the residual water to drain.
 3. Thoroughly wipe the cleaning head and lifting frame support hook with a damp cloth.
- ↳ Automatic cleaning has ended.

5.9 Decalcifying the cleaning system (optional)

Decalcifying the cleaning system is essential for proper functioning of the automatic cleaning.

The special "Care & Protection" decalcifier is tailored to the cleaning system and has corrosion-inhibiting properties. Decalcifying prevents a build-up of calcium deposits within the cleaning system, and the pan is similarly decalcified, while the agent used also has a germ-killing effect inside the cleaning system.

If used correctly, it should be possible to use the special decalcifier without spilling it thanks to the sealing film. If however some of the special decalcifier is spilt, the blue colouring helps to identify the special decalcifier.

In the case of a Team unit or two FlexiChefs installed beside each other, take care to ensure that the filling nozzle is arranged correctly.



CAUTION

Risk to health from formation of microorganisms

If the cleaning system is not used for a longer period of time, microorganism can form in the system.

- After 14 days of non-use of the cleaning system, decalcify the cleaning system before the next use. The acid used has a strong germ-reducing effect.



CAUTION

Risk of chemical burns from the decalcifier

Droplet quantities can contain caustic constituents.

- Wear protective gloves and take suitable measures.
- Mop up any droplets with plenty of water or rinse them away.

ATTENTION

Risk of physical damage from improper decalcification

Calcium can become deposited in the cleaning system. Components may be damaged and warranty claims may be limited.

- Decalcify the cleaning system properly.

ATTENTION

Risk of physical damage from particles in the cleaning system

Particles can damage the cleaning system.

- Keep the cover of the filling nozzle closed.
- Use a suitable special decalcifier.

ATTENTION

Risk of physical damage from unsuitable decalcifying agents

Corrosion can form.

- Use special decalcifier.



A note is displayed at the time period for decalcification.

If the decalcification is not performed at the right time, the automatic cleaning is disabled in the equipment control.

Automatic cleaning can only be enabled again, if decalcification is performed.



Observe the notes on proper storage of the "Care & Protection" special decalcifier.

Store the special decalcifier between 0 and 50 °C. The maximum storage time is 1 year.

Components of the decalcifier can separate out, if it is stored improperly (<0 °C). If this occurs, the bottle should be shaken until the liquid is completely clear again.

5.9.1 Starting decalcification



During decalcification loud operating noises may occur.

Requirement Leftover food removed

Core temperature sensor in the holder

Menu *Equipment functions* displayed

Decalcifier available

1. Tap the "Start descaling" field.
 - ↳ Window *Operating instructions* is displayed.
2. Close the window *Operating instructions* by tapping the "OK" button.
 - ↳ Window *Notification* is displayed.
3. Tap the "Start" button.
 - ↳ Display *Cleaning duration* shows the duration of descaling.
 - ↳ Lid is being closed.
 - ↳ Window *Operating instructions* is displayed.
4. Open the cover of the filling nozzle.
5. Shake the decalcifier bottle.
6. Remove the lid of the decalcifier bottle, but do not damage or remove the sealing film.
7. Insert the decalcifier bottle vertically downwards into the filling nozzle and turn it several times to the left and right.
 - ↳ The sealing film is opened.
 - ↳ The decalcifier drains out.
8. Tap the "OK" button.
 - ↳ Decalcification is started.

5.9.2 Cancelling decalcification



After decalcification is cancelled, automatic forced rinse is performed.

If the automatic forced rinse is cancelled, it starts again from the beginning.

It is not possible to start a cooking process, before the forced rinse is ended.

1. Tap the "Stop" button.
 - ↳ Decalcification cancelled.
 - ↳ Automatic forced rinse is started.
2. Wait for forced rinse to end.
3. Remove the empty decalcifier bottle.
4. Close the cover of the filling nozzle.

5.9.3 Ending decalcification

Requirement Decalcification program ended

1. Remove the empty decalcifier bottle.
 2. Close the cover of the filling nozzle.
- ↳ Decalcification is ended.

6 Troubleshooting



DANGER

Danger to life due to electric shock

- Repairs to the unit may only be performed by qualified technical personnel.

ATTENTION

Risk of physical damage from improper intervention

- Do not open the unit.
- Do not tamper with the unit.

6.1 Causes of errors and remedies

Failure	Possible causes	Remedy
Switch <i>On Off</i> "I O" does not respond Touchscreen is not displaying anything	Emergency off activated	• See "Deactivating emergency off".
	Electrical supply interrupted or fuse defective	• Check fuses.
Touchscreen does not respond	Stand-by activated	- Deactivating stand-by: - Tap the touchscreen. - Unlock the screen lock with a swipe movement.
The unit does not heat up	Pan not in the operating position	• Tilt back the pan to the operating position.
	Lid opened over 45°	• Close the lid.
	Safety temperature limiter tripped	- Reset safety temperature limiter: - Hold solenoid on the contact for "Reset safety temperature limiter". - Contact the Customer service authorised by the manufacturer.
	Electrical supply interrupted or fuse defective	• Check fuses.
	Unit is defective	• Contact the Customer service authorised by the manufacturer.
Water does not drain properly	Drain clogged	- Checking the drain - Unscrew the lid from the drain. - Check the drain for clogging and clean if necessary. - Have the drain at the building checked for clogging by authorised technical personnel. - Contact the Customer service authorised by the manufacturer.
Lid closing is interrupted Lid opens again	Object between lid and pan	- Remove object. - Start equipment function again.
	Collision with the locking pin	- Have the unit realigned. - Contact the Customer service authorised by the manufacturer.

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Failure	Possible causes	Remedy
Lid or pan moves jerkily or squeakily	Unit aligned incorrectly	• Have the unit realigned. • Contact the Customer service authorised by the manufacturer.
After SpaceClean a small amount of water drips from a small opening on the rear underside of the lid, outside the seal	Condensation has formed.	• Not necessary, as this process is desired.
The cooking time does not expire at ReadyXpress	Steam can not be built up completely	• Check whether there is water in the pan. • Observe the minimum fill quantity. • Have the lid seal checked for damage and replace if necessary. • Contact the Customer service authorised by the manufacturer.
Steam escapes from the crucible at ReadyXpress	Seal defective	• Have the lid seal checked for damage and replace if necessary.
	Unit aligned incorrectly	• Have the unit realigned. • Contact the Customer service authorised by the manufacturer.
SpaceClean aborts or restarts	Shortage of water, water pressure is not sufficient	• Check whether the water inlet is opened. • Clean dirt filter of tap water connection. • Contact the Customer service authorised by the manufacturer.
Insufficient cleaning result at SpaceClean	Warm water pressure is not sufficient	• Have the warm water pressure checked by authorised technical personnel.
	Water filter at the building is clogged	• Rinse the water filter at the building.
The unit smells unpleasant	Waste trap dry	• For unit with automatic cleaning: – Start brief cleaning (2 minutes). • For unit without automatic cleaning: – Open the "Water inlet" equipment function. – Allow 15 litres of water to flow in. – If the drain is closed, open the drain.

6.1.1 Deactivating emergency off



Activating the *Emergency off* switch interrupts the electrical supply.

With the High-speed cooking mode: Steam in the pan is not released.

Requirement Emergency off activated

- For cooking mode ReadyXpress: Press the switch *On Off* "I O" to "O".
- Turn the switch *Emergency stop* to the right.
 - ↳ Switch *Emergency stop* is unlocked.
 - ↳ For cooking mode ReadyXpress: Steam reduction takes place.
 - ↳ Touchscreen starts power-on process.
- ↳ Unit is ready for use as soon as the main menu is displayed on the touchscreen.

6.2 Nameplate

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

7.1 Carrying out required maintenance

ATTENTION

Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Has inspection performed by a proficient operator.
- In the event of damage or signs of wear, contact Customer service immediately and do not operate the unit any longer.

Maintenance	Maintenance interval
Performing a visual inspection	• Annually • For unit with high-speed cooking ReadyXpress: 1/4-yearly • For unit with cleaning system Space-Clean: 1/4 yearly
For unit with high-speed cooking ReadyXpress: Check safety valve	• Every 6 months
Clean dirt filter of tap water connection	• 1/2-yearly by authorized technical personnel

7.1.1 Performing a visual inspection

For unit without ReadyXpress and SpaceClean

Part of the unit	Inspection	Inspection interval
Housing	Inspect for deformation and cracks.	Annually
Lid	Inspect for deformation and cracks.	Annually
Pan	Inspect for deformation and cracks.	Annually

Requirement Pan empty and cleaned

Lid fully open

1. Perform inspections in accordance with the inspection interval.
2. Fill out the maintenance certificate.

↳ Visual inspection has been performed.

For unit with ReadyXpress and/or SpaceClean



The unit with ReadyXpress high-speed cooking has a positive operating pressure of maximum 49 kPa.
Observe national regulations.



The inspection intervals depend on the frequency of high-speed cooking. The specified inspection intervals are based on two high-speed cooking processes per day.

Part of the unit	Inspection	Inspection interval
Housing	Check that the locking pin is secure.	Every 3 months
Lid	Inspect for deformation and cracks.	Every 3 months
	Check that the lock is free-moving.	Every 3 months
Pan	Inspect for deformation and cracks.	Every 3 months
	Check that the locking pin is secure	Every 3 months

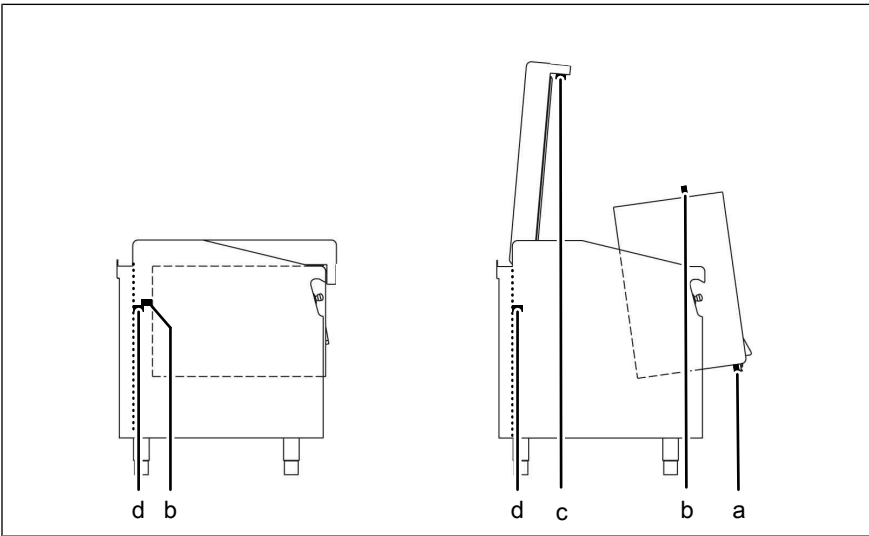


Image: Visual inspection of locking pin

- a

Locking pin for pan and lid
- b

Locking pin for pan (2 pins)
- c

Locking pin for lid (2 pins)
- d

Locking pin for housing (2 pins)

Requirement Pan empty and cleaned
Lid completely opened

1. Perform inspections in accordance with the inspection interval.

↳ If any abnormalities are detected during inspection, do not use high-speed cooking and/or automatic cleaning and contact Customer service.



2. Fill out the maintenance certificate.

↳ Visual inspection is performed.

7.1.2 Checking the safety valve

When checking the safety valve, steam should be built up and released several times.



One week before the test date is due to elapse, a note is displayed after the unit has been switched on. This note is displayed until the test has been successfully performed.

If the test has not been successfully performed by the test date, the high-speed cooking function is disabled in the equipment control. High-speed cooking can only be enabled again, if a successful test is performed.



The test lasts approx. 30 minutes and can be cancelled at any time with the "Stop" button.



Steam will escape suddenly and noise will be emitted during the test.

Requirement Pan empty and cleaned

Lid completely opened

Pan in the operating position

Drain closed

Menu *Equipment settings* displayed (see "Open menu *Equipment settings*")

1. Tap the "Start safety valve test" field.

↳ Window *Check* is opened.

2. Tap the "Start" button.

↳ The test is started.

↳ The pan is filled with water automatically.

↳ The lid closes automatically.

↳ The progress and status of the current test are displayed.

↳ Check successful: ReadyXpress is released and the date of the next check is increased by 180 days.

↳ Check not successful: ReadyXpress remains blocked.

3. Empty the pan.

4. Fill out the maintenance certificate.

↳ The safety valve test is complete.

7.1.3 Clean dirt filter of tap water connection

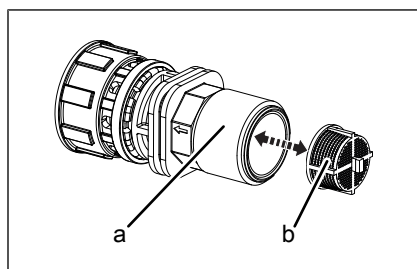


Image: Clean dirt filter

a Tap water connection

b Dirt filter

5. Close the water supply.
6. Disconnect the tap water connection line from the unit.
7. Carefully pull out the dirt filter with suitable pliers.
8. Clean or change the dirt filter.
9. Insert the dirt filter carefully.
10. Connecting the tap water connection line.
11. If other dirt filters are installed on site in the water supply, clean these as well.

7.1.4 Filling out the maintenance certificate

The regular maintenance of the unit must be performed and logged in accordance with the maintenance instructions.

Signing in the table below after completing the maintenance provides confirmation of the following:

- The maintenance has been carried out in accordance with the "FlexiChef maintenance instructions" checklist.
- All activities performed are fully logged in the "FlexiChef maintenance instructions" checklist.
- The completed "FlexiChef maintenance instructions" checklist can be accessed at the unit location.

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature

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Carrying out maintenance

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
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Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature

8 Dispose of unit in an environmentally responsible manner



The unit has been designed to provide a lifetime of 10 years or 15,000 pressure cycles.

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

We are a registered manufacturer at the **elektro-altgeräte** register foundation, and we are listed in the **ear** directory. If required, please contact one of the foundation's disposal agents. (WEEE-Reg.-Nr.DE 19459438)

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

9 Manufacturer's declaration



EC Declaration of Conformity



Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit	
Unit for cooking food in commercial applications	
Unit type	
FlexiChef electric multifunction unit	
Type number	
FlexiChef	FCEKMP1XX-X----G3...
	FCEKMP3XX-X----G3...
FlexiChef Team	FCEKMP2XX-X-XX-XG3...
X: Equipment feature	

complies with all relevant provisions of the following Directives and Regulations. Furthermore, this declaration does not contain any assurance of characteristics or properties.

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
DIN EN 55014-1:2012-05
EN 55014-2:2015
EN 60335-1:2012
EN 60335-2-36:2002/A11:2012
EN 60335-2-37:2002/A11:2012
EN 60335-2-39: 2003 + A1: 2004 + A2:2008
EN 60335-2-47: 2003 + A1: 2008 + A11:2012
EN 60335-2-47:2003/A11:2012
EN 61000-3-2:2014
EN 61000-3-3:2013
EN 61000-4-16:1998 + A1 :2004 + A2:2011
EN ISO 12100:2010

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Wolfenbüttel, 30/01/2024

Person authorised to compile the technical documents:

ppa. Peter Helm

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)

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1 / 1

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C

Cleaning

Clean touchscreen	50
Decalcifying cleaning system	54
Lock touchscreen	50
Manual cleaning	50
SpaceClean automatic cleaning	51

Cooking

Description	15
-------------------	----

Cooking time

Setting a time-controlled cooking time	32
Setting continuous operation	31
Setting core temperature-controlled cooking time	33

Core temperature

Measuring with a 4-point core temperature sensor	42
Setting core temperature-controlled cooking time	33

Core temperature sensor

Core temperature measurement	17
------------------------------------	----

D

Deep-frying

Description	16
-------------------	----

Delta-T cooking

Description	16
-------------------	----

E

Easy Up & Down

Description	34
Use in the cooking step	37
Use manual operation	39

Environmentally friendly disposal

F

FlexiZone cooking

Description	16
-------------------	----

FlexiZone frying

Description	16
-------------------	----

Frying

Description	16
-------------------	----

H

HACCP

Exporting log	40
---------------------	----

High-speed cooking

Description	15
-------------------	----

L

Language selection

O

Operation lock

Activating inhibit operation	27
Change operator	27
Create operator	26
Deactivate operation lock	28
Delete operator	27

Q

QuickStart

Assign button	44
Use of	45

R

Regenerating

Description	16
-------------------	----

Retrieving equipment information

S

Safety temperature limiter (STL)

reset	56
-------------	----

SmartBoiling

Description	17
-------------------	----

Soft cooking

Description	16
-------------------	----

Sous-vide cooking

Description	17
-------------------	----

SpaceClean

U

USB

Connection	18
Inserting flash drive	40
Removing flash drive	40

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