FlexiCombi

MagicPilot

Enjoy **Cooking!**

Safe
With self-diagnostic programme - you know what's up with one touch.

User comfort
Easy, precise, intuitive with touch and slide operating concept.

Handling
The crosswise combi: safe and convenient.

Enjoy **Cooking!**

Quality
Heat exchanger, insulated triple glazed door.

Hygiene
Automatic cleaning system with two-in-one cartridge.

Capacity
Optimum utilization of cooking capacity and available surface.

Intelligent
Uniform top cooking results as the oven automatically adjusts for different product loads.

MKN has stood for convincing top class professional cooking technology for over 70 years. The chef always takes centre stage. This is why our technology offers comprehensive customer benefits. Experience the FlexiCombi MagicPilot.

FlexiCombi
MagicPilot

Easy Load

Safe and convenient handling!

Safe and convenient to use:
Due to the crosswise insertion you always have a good grip even on heavy trays or containers. You don't need to keep changing the position of your hands and you have a full view of your products at all times.
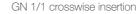
Capacity

More cooking capacity* - it's easy with FlexiRack. The smart cooking chamber concept utilizes the whole cooking chamber optimally.

Your benefits: a huge plus in capacity as well as increased productivity. Our flexibility concept speeds up all of the various processes in professional kitchens. And you not only save time, but valuable energy as well.*
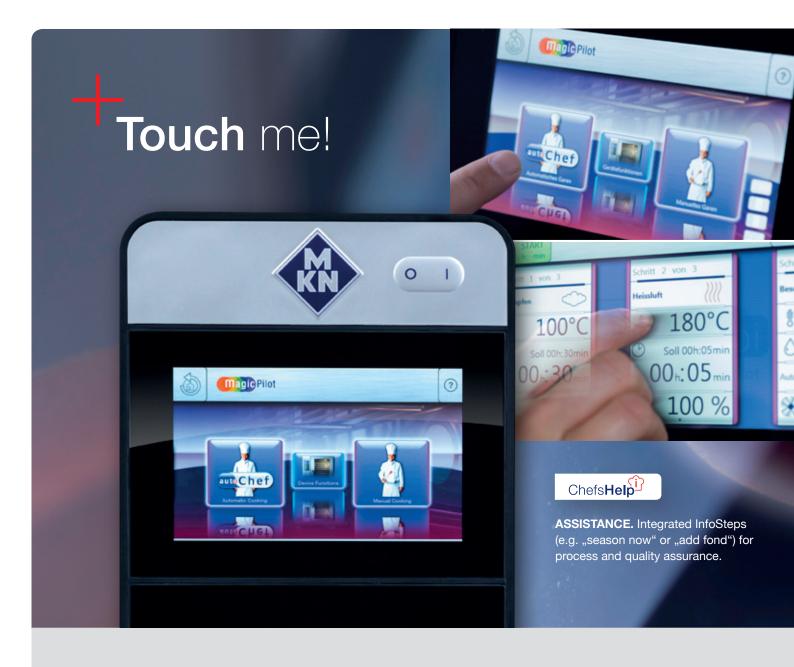
GN 1/1 crosswise insertion

FlexiRack

YOUR ADDED VALUE

FlexiRack

Combi steamer 10.1 with 1/1 GN	Combi steamer 10.1 with FlexiRack	Your added value*
24 chickens/charge	36 chickens/charge	50% more*
80 schnitzels/charge	120 schnitzels/charge	50% more*

* compared to MKN combisteamers GN 1/1 and for the case that 2 cooking processes should be required for the same production quantity.

+ Touch me!

ASSISTANCE. Integrated InfoSteps
(e.g. „season now" or „add fond") for
process and quality assurance.

ChefsHelp

User comfort with

magicPilot

Brilliant image representation, with a full viewing angle from
all sides. You have fun with the MagicPilot operating concept:
Similar to a smartphone or tablet computer the robust control
element can be immediately operated intuitively and precisely
using simple touch and swipe gestures.

FlexiCombi
MagicPilot

Fast and safe:
autoChef

The automatic operating programme allows
you to cook professionally using just a few
touches. Excellent cooking results can
be reproduced constantly in 10 different
cooking categories. Cooking processes are
included in autoChef. A total of more than
350 memory spaces with up to 20 steps are
available.

★Favourites

EASY. Store the most frequently used cooking recipes as favourites on the start display.

▶VideoAssist

CHEF INCLUSIVE. Video clips with operating instructions: Assistance at any time 365 days a year.

Enjoy **Cooking!**

✚CombiDoctor

Self-diagnostic programme
You know what's up with one touch.
Appliance functions are tested automatically.

FamilyMix

FamiliyMix indicates which products are compatible in a **particular cooking climate.** So the cooking chamber can be utilized **optimally.**

Time2Serve

Set the completion time. **Time2Serve** ensures **that different products in one cooking climate** are ready simultaneously.

123456

FAST. Select cooking programmes using a scan and start them directly at a touch.

Individual: **Manual operation**

Manual cooking

Create, cook and save your own recipes in MagicPilot. Only one person calls the shots as far as the 12 manual cooking programmes are concerned: You!
You can set each cooking mode according to your requirements with touch and swipe gestures and simply store these in autoChef for reliable reproduction.

QualityControl

Automatic quantity detection - automatic adjustment maintains top quality

It's magic:
FlexiCombi registers the food load by itself and automatically activates QualityControl. The respective cooking parameters are adjusted and ensure constant first class quality. Without core temperature probe.

PerfectHOLD

Top food quality assured up until serving

Optimization* due to an intelligent process:

1. Cooking
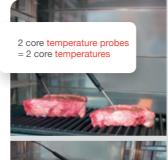2. Active cooling with SmartCoolDown
3. PerfectHold holding phase

Easy, without any need for subsequent cooking or having to take out the products earlier.

DynaSteam²

Quality with low water consumption

Impressive: The respective quantity of required steam is automatically adjusted to the cooking load. **Always exactly the right amount.**
This speeds up the cooking process* and guarantees an outstanding quality of cooked dishes and at the same time the lowest amount of energy possible is consumed.

ClimaSelect plus

The perfect cooking chamber climate at all times

Individually controllable: ClimaSelect plus ensures humidity and temperature measurements in the cooking chamber.
Humidity can be set specific to the product in 10 percent increments - always with the respective description.
Result: reliable food quality.

Heissluft
180°C
Soll 00h:05min
00h:05min
100 %

SES

Prevents steam escaping before the cooking chamber door is opened

The automatic safety steam extraction at the end of the autoChef cooking process takes care of this. The door can be opened safely without steam escaping and therefore there is a more pleasant working environment in the kitchen.

Measure two core temperatures, separately and precisely

2 core temperature probes = 2 core temperatures

• Two probes with the **same target temperature:** different charge quantities of a product can be cooked at the same time to core temperature.

• Two probes with **different target temperatures**: different products can be cooked at the same time to core temperature.

(Option)

GreenInside

Optimization of energy consumption and environmentally friendly

Energy concept
• Cooking chamber door with insulated triple glazing
• Heat exchanger
• New engine technology reduces connected loads*

GreenInside
Consumption display (energy/water) is shown after each cooking process

Indication
GreenInside:

Energy consumption for the last cooking programme: 2,3 kWh

Water consumption for the last cooking programme: 5 litres

GreenInside only available in electrical models, not for gas.

WaveClean 2nd GENERATION

Automatic cleaning: with two-in-one cartridge

WaveClean (standard) takes over the automatic cleaning. And it works incredibly efficiently, hygienically and safely. Even the smallest corners are spotlessly cleaned automatically using only one sealed two-in-one cartridge containing both detergent and a rinse agent - and with only 35 l water consumption. (Models 6 and 10). **The water consumption has therefore been reduced by 36%.***

*compared to previous MKN HansDampf technology

FlexiCombi options:

- Size 6.1 Electric
- Size 6.1 Gas
- Size 6.2 MAXI Electric
- Size 6.2 MAXI Gas

- Size 10.1 Electric
- Size 10.1 Gas
- Size 10.2 MAXI Electric
- Size 10.2 MAXI Gas

only Electric

- Size 6.1 + 6.1 / 6.2 + 6.2
- Size 6.1 + 6.2
- Size 6.1 + 10.1 / 6.2 + 10.2
- Size 6.2 + 10.1 / 6.1 + 10.2

- Size 20.1 Electric
- Size 20.1 Gas
- Size 20.2 MAXI Electric
- Size 20.2 MAXI Gas

Standard equipment:

- EasyLoad crosswise insertion
- MagicPilot
- autoChef
- Manual cooking
- QualityControl

- PerfectHold
- StepMatic
- ClimaSelect plus
- Ready2Cook
- RackControl 2
- Time2Serve

- SES-Steam Exhaust System
- MKN CombiConnect
- WaveClean cleaning system - the new generation
- VideoAssist

- FlexiRack capacity concept
- CombiDoctor
- GreenInside (electrical model)
- Barcode Scan function (without scanner)

- FamilyMix
- ChefsHelp
- PHIeco DynaSteam 2
- Integrated heat exchanger
- Cooking chamber door with insulated triple glazing
- integrated shower hose

Options/Accessories:

- Left hand hinged door for table-top appliances
- Two position safety door lock
- Marine version, special voltage (electric only)
- Additional external multi-point core temperature probe (can not be retrofitted)
- Additional external sous vide single point sensor (can not be retrofitted)
- Stands and base cupboards
- Stacking kit (for table-top appliances)
- FlexiRack hanging racks for baking size 400 x 600 mm
- Regeneration and plate banquest systems, thermal insulation hoods

- FlexiRack special accessories; grill grates, drip pans, baking trays granite enamelled or non-stick coated, chicken grids, grease collecting pans, baskets
- GN containers, GN grids and special baking and roasting trays
- Two-in-one cleaning cartridges for WaveClean
- Steam condensation hood FlexiCombi Air
- Cooking accessory sets (FlexiRack, GN)
- Cleaning sets
- GN lengthwise insertion
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- Ethernet interface

Technical Data:

FlexiCombi	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
Model No.	FKECOD615T	FKGCOD615T	FKECOD115T	FKGCOD115T	FKECOD215T	FKGCOD215T
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1075 x 813 x 1960 mm	1075 x 813 x 1960 mm
Connected load (electrical)	10.4 kW	0.6 kW	15.9 kW	0.6 kW	31.7 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230V	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V
Fuse protection	3 x 16 A	1 x 16 A	3 x 25 A	1 x 16 A	3 x 50 A	1 x 16 A
Nominal heat output		11 kW		18 kW		36 kW
Types of gas		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29–50 mbar
FlexiRack (530 x 570 mm)	6 x FlexiRack≙10.5 GN 1/1	6 x FlexiRack≙10.5 GN 1/1	10 x FlexiRack≙17.5 GN 1/1	10 x FlexiRack≙17.5 GN 1/1	20 x FlexiRack≙35 GN 1/1	20 x FlexiRack≙35 GN 1/1
Gastronorm (65 mm deep)	6 x GN 1/1	6 x GN 1/1	10 x GN 1/1	10 x GN 1/1	20 x GN 1/1	20 x GN 1/1
Baking size	5 x Baking size	5 x Baking size	8 x Baking size	8 x Baking size	16 x Baking size	16 x Baking size

FlexiCombi	6.2 MAXI Electric	6.2 MAXI Gas	10.2 MAXI Electric	10.2 MAXI Gas	20.2 MAXI Electric	20.2 MAXI Gas
Model No.	FKECOD621T	FKGCOD621T	FKECOD121T	FKGCOD121T	FKECOD221T	FKGCOD221T
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1115 x 999 x 1960 mm	1115 x 999 x 1960 mm
Connected load (electrical)	20.9 kW	0.6 kW	30.5 kW	0.6 kW	60.9 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V
Fuse protection	3 x 35 A	1 x 16 A	3 x 50 A	1 x 16 A	3 x 100 A	1 x 16 A
Nominal heat output		17 kW		26 kW		52 kW
Types of gas		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29–50 mbar
Gastronorm (65 mm deep)	6 x 2/1 GN	6 x 2/1 GN	10 x 2/1 GN	10 x 2/1 GN	20 x 2/1 GN	20 x 2/1 GN

MKN

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