FlexiCombi

Classic

Enjoy **Cooking!**

Quality
316 S 11 cooking chamber, heat exchanger inclusive.

Food quality
First class dishes.

User comfort
Easy, clear, precise.

MKN has stood for convincing top class professional cooking technology for over 65 years. The chef always takes centre stage. This is why our technology offers comprehensive customer benefits. Experience the FlexiCombi Classic.

FlexiCombi
Classic

The hand shower shown is optional in FlexiCombi Classic

Enjoy **Cooking!**

Handling
The crosswise combi: safe and convenient.

Energy efficiency
Optimizes operating costs.*

Capacity
Optimum utilization of cooking capacity and available surface.

Hygiene
Automatic cleaning system with two-in-one cartridge.
(Optional)

* compared to previous MKN HansDampf Silver technology

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.

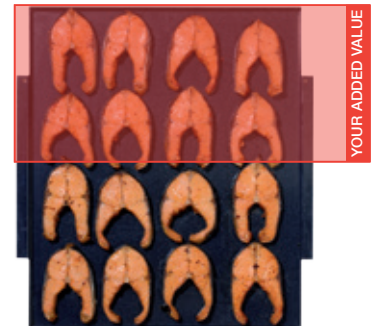
The hand shower shown is optional in FlexiCombi Classic

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®

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.

Enjoy **Cooking!**

Reproduce creativity:

50 memory spaces for your own cooking programmes

User comfort

The FlexiCombi Classic gives you freedom to be a chef.

The classic manual operating concept for professional chefs is completely user friendly at a glance. Clearly arranged and easy to understand. Simple and precise to use. Fully adjustable according your individual requirements in no time at all.

Intuitively adjustable:

6 cooking modes - from SoftSteaming to Steaming, ExpressSteaming, Convection, CombiSteaming and Perfection (Regeneration).

Made to measure:

5 fan speeds.

Intelligent:

for a perfect cooking chamber climate specific to the product.

Step by step to optimum results:

The **StepMatic®** function for combining basic cooking methods individually

FlexiCombi Classic

Comparisons refer to the previous MKN HansDampf technology
The hand shower shown is optional in FlexiCombi Classic

ClimaSelect

The perfect cooking chamber climate at all times

Individually controllable: ClimaSelect ensures humidity and temperature measurements in the cooking chamber. Humidity can be set specific to the product in 25 percent increments. Result: reliable food quality.

2nd GENERATION WaveClean

Automatic cleaning: with two-in-one cartridge

WaveClean* 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%.****

* optional
** compared to previous MKN HansDampf technology

5 fan speeds

Allow for very precise adjustment which ensures both evenness and extremely good quality.

PREMIUM QUALITY

MKN premium quality

Your benefits:

The FlexiCombi enables you to optimize* your daily work processes in professional kitchens due to:

- 316 S 11 durable hygienic cooking chamber
- Integrated heat exchanger
- Hygienic cooking chamber door with insulated triple glazing (optional)

*compared to MKN technology without the stated features

Programs

50 memory spaces

You can save up to 50 cooking programmes in up to 6 steps. That ensures top quality as standard.

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.

* compared to MKN technology with DynaSteam

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

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

Standard equipment:

- EasyLoad crosswise insertion
- FlexiRack®
- ClimaSelect
- 5 fan speeds
- 50 cooking programmes can be saved in up to 6 steps
- 316 S 11 durable hygienic cooking chamber
- PHI®eco DynaSteam 2
- Integrated heat exchanger
- Manual cleaning programme
- Internal core temperature probe
- USB interface

Options/Accessories:

- WaveClean® cleaning system - the new generation
- Hygienic cooking chamber door with insulated triple glazing
- MKN CombiConnect Software (as from autumn 2014)
- Additional external multi-point core temperature probe
- Additional external sous vide single point sensor
- Stands and base cupboards
- Stacking kits (for table-top appliances)
- FlexiRack® hanging racks for baking size 400 x 600 mm
- Regeneration and plate banquet 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
- Special cleaning and descaling agents and manual pressure spray gun for manual cleaning
- Integrated shower hose
- Two-in-one cleaning cartridges for WaveClean
- Steam condensation hoods
- Connection kit for an energy optimization system
- Left hand hinged door and insulated triple glazing
- Two position safety door lock
- Marine version, special voltage
- GN lengthwise insertion

Technical Data:

FlexiCombi	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
MKN Model No.	FKE061R_CL	FKG061R_CL	FKE101R_CL	FKG101R_CL	FKE201R_CL	FKG201R_CL
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 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 16 A	1 x 16 A	3 x 25 A	1 x 16 A	3 x 63 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 1/1 GN	6 x 1/1 GN	10 x 1/1 GN	10 x 1/1 GN	20 x 1/1 GN	20 x 1/1 GN
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
MKN Model No.	FKE062R_CL	FKG062R_CL	FKE102R_CL	FKG102R_CL	FKE202R_CL	FKG202R_CL
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)	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 400 V	3 NPE AC 400 V	1 NPE AC 400 V	3 NPE AC 400 V	1 NPE AC 400 V
Fuse protection	3 x 35 A	1 x 16 A	3 x 50 A	1 x 16 A	3 x 125 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 Maschinenfabrik Kurt Neubauer GmbH & Co. KG
Halberstaedter Strasse 2a
38300 Wolfenbuettel/Germany
Telefon +49 (0) 5331 89-0
Fax +49 (0) 5331 89-280

www.mkn.eu

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