



world of cooking



FlexiMix®
Enjoy automatic cooking.

The ultimate all-rounder

Multifunctional tilting cooking kettle with automatic agitator

- The FlexiMix® is a must-have for every commercial kitchen. Available in various sizes, it covers all capacity requirements and, together with the FlexiChef® and FlexiCombi®, forms part of a complete MKN solution.
- Contract/public sector catering is where the FlexiMix® truly shines, producing large volumes in premium quality using automated processes.
- The FlexiMix® eases the workload and boosts automation.

The FlexiMix® is perfect for preparing:

- Sides, e.g. mashed potatoes, sauerkraut
- Pasta
- Rice
- Soups
- Stews and meat sauces, e.g. bolognese
- Purees, desserts and quark dishes
- Dessert sauces
- Salads
- Salad dressings
- Various doughs

Why choose a FlexiMix®?

1. Flexibility and capacity

- Flexibility in food selection
- Space savings due to fewer appliances

2. Productivity

- Reduced labour hours and personnel costs
- Reduced production costs per meal

3. Ergonomic design/labour-saving

- No manual stirring required
- Minimal cleaning effort

4. Consistent food quality

- Pre-set and customized programmes



MKN Recipe for success

Best practice example: Bolognese in a 475 l kettle

In collaboration with MKN's culinary team, a process was developed that completes each batch in just 1 hour and 45 minutes – **saving over 60 minutes of labour time** compared to the tilting bratt pan. And only requiring a single operator. Shortly afterwards, the batch can be automatically chilled down (optional), portioned and packaged.

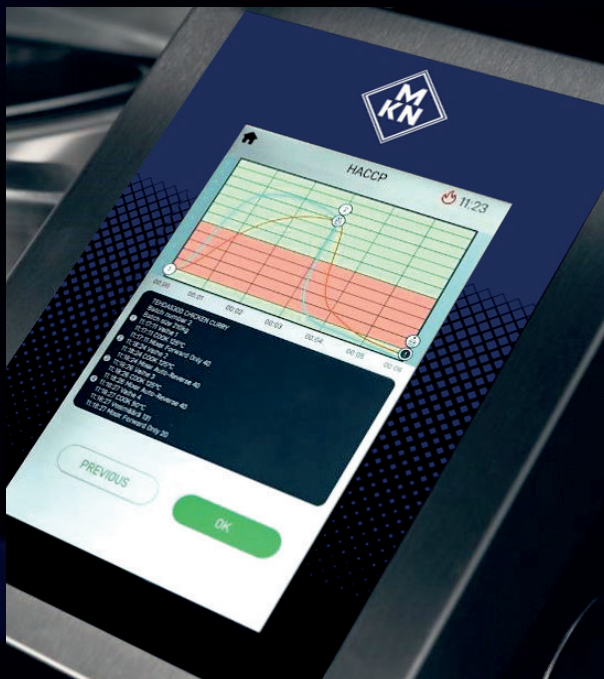
Sample calculation

Approx. 1 h labour saving for each batch = 20 €
x 2 batches a day = 40 €

x 250 working days a year = 10,000 €
saved through automated processes

Enjoy automatic cooking

- Multi-stage cooking processes, up to 20 steps
- On-screen instructions
- User levels
- On-screen HACCP reports



One process for all batch sizes

Real-time production report

Every cooking process generates a production report (HACCP) that includes temperature data, cooking events and itemized information regarding the cooking kettle and batch. You can view this report in real time directly on the kettle's display in HACCP Live mode during the cooking process.



More information
available here:

*Optional **only available for FlexiMix® Pro up to 300 l, foot mounted

Heating and cooling*

- 10% more surface area for cooling and heating
- Interior surface of kettle reaches up to 125 °C
- Ice water circulates in the double jacket and agitator shaft



Patented, three-part agitator

- Three-part agitator with detachable wall and floor scrapers made of PVDF plastic – keeps the kettle wall clear and prevents food from burning.
- Easy cleaning in the dishwasher

360° Sense & weighing system*

360° Sense: Wireless three-point core temperature probe – for even better cooking and cooling results.

Weighing system*: Weighs ingredients directly in the kettle and displays total weight of the finished product.**



80 - 475 l

7 kettle sizes to meet any capacity demand

20 steps

per cooking process (FlexiMix® Pro)

+10%

more surface area for cooling and heating*

600 mm

pouring height for ergonomic discharge

Less than 90 min.

from +65 °C to -3 °C – Cook & Chill in accordance with DIN 10536*

FlexiMix^{Pro}

Enjoy automatic cooking



Hygienic, ergonomic and safe

600 mm pouring height: low kettle rim, ergonomic design; space for mixing tools trolley or GN pan drainers*.

Spring-loaded hinged lid: steam-safe handle, completely detachable and dishwasher safe. Safety grid lid for sprinkling ingredients into the kettle.

Water filling without opening lid: integrated water inlet with metering. Cleaning tool* + cleaning programme: approx. 80% less water and cleaning agent, saves up to 45 minutes.



Mounting options



- **Foot mounted:** 900 mm high (up to 300 l)
- **CNS plinth installation:** 900 mm, screwed to the finished floor (up to 300 l)
- **Floor mounted:** 1200 mm hoch (400 & 475 l)

More options

High performance mixer motor

for 150-300 l, for enhanced engine power and torque – perfect for frozen foods or doughs.

Kettle options

Extra large 2" drain valve (CrNi steel), hot water connection incl. filter, connection to an energy optimization system.

Slow mixing

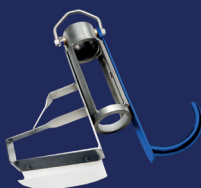
Using foot switch with open lid*

Additional accessories

The right tool for every recipe



Whisk attachment



Dough hook



Mixing tool
(starting from 150 l)



Strainer plate



Cleaning tool



Trolley for
mixing tools

The FlexiMix® product range

Two versions for every market demand – Discover the MKN Flexi family with FlexiChef® and FlexiCombi®.

	FlexiMix ^{Pro}	FlexiMix
Cooking programmes	Multi-stage, up to 20 steps	Two-stage
Product temperature control	Yes	Yes
Automatic water filling, accurate to the litre	Yes	Yes
Alarms and HACCP via USB drive	Yes	Yes
On-screen instructions	Yes	No
User levels	Yes	No
On-screen HACCP reports	Yes	Via USB drive only
Scaling recipes for different quantities	Optional	No
Live HACCP	Optional	No
Cooling	Optional	No
Weighing system*	Optional	No
360° Sense	Optional	No
High performance mixer motor (150-300 l)	Optional	Optional
Foot switch for slow mixing	Optional	Optional
Shower hose (cold/warm)	Optional	Optional

*Weighing system only available for FlexiMix® Pro up to 300 l, foot mounted.

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