Technical Data

FlexiCombi® Options MagicPilot

only electric

- 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 6.1 + 6.1 / 6.2 + 6.2
- Size 6.1 + 6.2 / 6.2 + 6.1
- Size 6.x + 10.x / 10.x + 6.x

- 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

- Cooking Steps function
- ClimaSelect® plus
- Ready2Cook
- RackControl
- Time2Serve
- VideoAssist

- SES – Steam Exhaust System
- FlexiCombi Connect
- WaveClean® cleaning system
- FamilyMix
- MultiCook

- FlexiRack® capacity concept
- GreenInside (electrical models)
- BarcodeScan function (without scanner)
- Integrated shower hose
- WLAN

- ChefsHelp
- DynaSteam®
- Integrated heat exchanger
- Hygienic cooking chamber door with triple glazing in a sealed frame

Options/Accessories

- Left hand hinged door (only for table-top and Team appliances)
- Two position safety door lock
- Marine version, special voltage (electrical appliances)
- Additional external multi-point core temperature probe (cannot be retrofitted)
- Additional external sous vide core temperature probe (cannot be retrofitted)
- Stands and base cabinets
- Stacking kit for table-top appliances
- GN lengthwise insertion
- Ethernet interface
- IPX 6 protection against powerful water jets (electrical appliances)

- FlexiRack® accessories: CNS grid, drip pan, granite enamelled trays, non-stick coated baking and roasting trays, frying basket, chicken grill racks, muffin/cup cake baking tray
- GN containers, GN grids, baking and roasting trays
- Regeneration and plate banquet systems, thermal insulation hoods
- Cooking accessory sets (FlexiRack®, GN, ...)
- MKN Grease Collection System
- SmokeInside
- Two-in-one cleaning cartridges for WaveClean®
- Cleaning sets
- FlexiCombi® Air steam condensation hood
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact

Technical Data

FlexiCombi®	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
MKN Model No.	FKECOD615TG2	FKGCOD615TG2	FKECOD115TG2	FKGCOD115TG2	FKECOD215TG2	FKGCOD215TG2
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 und LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar
FlexiRack® (530 x 570 mm)	6x FlexiRack® ≙ 10.5 GN 1/1	6x FlexiRack® ≙ 10.5 GN 1/1	10x FlexiRack® ≙ 17.5 GN 1/1	10x FlexiRack® ≙ 17.5 GN 1/1	20x FlexiRack® ≙ 35 GN 1/1	20x FlexiRack® ≙ 35 GN 1/1
Gastronorm (65 mm tief)	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
MKN Model No.	FKECOD621TG2	FKGCOD621TG2	FKECOD121TG2	FKGCOD121TG2	FKECOD221TG2	FKGCOD221TG2
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 und LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar
Gastronorm (65 mm deep)	6 x GN 2/1	6 x GN 2/1	10 x GN 2/1	10 x GN 2/1	20 x GN 2/1	20 x GN 2/1

FlexiCombi® Options Classic

- 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

- 100 cooking programmes can be saved in up to 6 steps
- Integrated heat exchanger

- Manual cleaning programme
- Internal core temperature probe
- DynaSteam®

- USB interface
- Hygienic cooking chamber door with sealed triple glazing

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)
- FlexiRack® accessories: CNS grid, drip pan, granite enamelled trays, baking and roasting trays non-stick coated, chicken grill rack, frying basket, muffin/cup cake baking tray
- GN containers, GN grids and baking and roasting trays
- Regeneration and plate banquet systems, thermal insulation hoods
- Cooking accessory sets (FlexiRack®, GN, ...)

- WaveClean® cleaning system
- Two-in-one cleaning cartridges for WaveClean®
- Cleaning sets
- Integrated shower hose
- Steam condensation hood FlexiCombi® Air
- GN lengthwise insertion
- Stands and base cupboards
- Stacking kit (for table-top appliances)
- IPX6 – Protection against powerful water jets (electric only)
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact

Technical Data

FlexiCombi®	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
MKN Model No.	FKECOD615CG2	FKGCOD615CG2	FKECOD115CG2	FKGCOD115CG2	FKECOD215CG2	FKGCOD215CG2
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 50 A	1 x 16 A
Nominal heat output		11 kW		18 kW		36 kW
Types of gas		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar
FlexiRack® (530 x 570 mm)	6x FlexiRack® ≙ 10.5 GN 1/1	6x FlexiRack® ≙ 10.5 GN 1/1	10x FlexiRack® ≙ 17.5 GN 1/1	10x FlexiRack® ≙ 17.5 GN 1/1	20x FlexiRack® ≙ 35 GN 1/1	20x FlexiRack® ≙ 35 GN 1/1
Gastronorm (65 mm tief)	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
MKN Model No.	FKECOD621CG2	FKGCOD621CG2	FKECOD121CG2	FKGCOD121CG2	FKECOD221CG2	FKGCOD221CG2
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 und LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar		Natural gas (E und LL) 20 mbar Liquid gas 3B/P 29–50 mbar
Gastronorm (65 mm tief)	6 x GN 2/1	6 x GN 2/1	10 x GN 2/1	10 x GN 2/1	20 x GN 2/1	20 x GN 2/1

world of cooking

The **Flexi**Combi®
fast. efficient. digital.

Perfect illumination of your cooking chamber

Lighting concept

- Cooking chamber with LED door lighting
- Rear lighting – more light in the cooking chamber
- User is not dazzled, even when door is open
- User-friendliness and safety thanks to an optimally illuminated cooking chamber
- Better monitoring of cooking processes and condition of food

WaveClean® – automatic cleaning system with the two-in-one cartridge

Low water consumption
FlexiCombi® uses 35 litres water only for each cleaning cycle thanks to a circulation system.

WaveClean® cartridge
The sealed WaveClean® cartridge contains detergent and rinse aid.

Super easy
Insert a WaveClean® cartridge and get started!

Lifetime Protection System
Extends the life of your combi steamer

NEW! Cartridge and lid made from **100% recycled plastic** without additional colourant

Automatic adjustment of steam quantity

DynaSteam® – Steam generation with patented MKN steam generation methods

Efficient steam generation
DynaSteam® generates steam very fast and efficiently

Maintenance free

Energy efficiency
Energy efficient, savings of up to 2kW/h with heat exchanger*

Better cooking results
thanks to the variable steam quantity, automatically adjusted to the cooking process

Hygienic fresh steam

Not dependent on water pressure

*Compared to MKN technology without heat exchanger

Faster operating system. Increased productivity.*

The MKN MagicPilot®
Intuitive operation and a perfect overview

- Faster hardware caters for a smoother workflow
- User-friendly handling - uniform control display for diverse MKN appliances

Guided Cooking – User navigation through the cooking process

- Automatic cooking processes
- Food quality can be reproduced fast and safely
- Useful notes as instructions; integration of photos possible
- Automatic control functions for perfect quality during cooking
- **New Feature: MultiCook** – intelligent cooking time control with visual representation of products and automatic time setting.

*compared to previous model

Hygienic cooking chamber door– with triple glazed sealed unit

The hygienic cooking chamber door is equipped with a triple glazed sealed unit.

So, you save energy in the appliance and there is less radiant heat in the kitchen.

Energy savings of 28%*
with triple glazed sealed unit

100% automatic interior cleaning
no manual cleaning required

*compared to previous model with rear ventilated, double glazed door

ENERGY STAR

The future of digital commercial kitchens

WLAN*: Standard feature now

OPC UA interface
Connection to kitchen control system DIN 18898 (via OPC UA interface, open standard)

REST API interface
Connection with your own and external platforms possible with Rest-API/ Swagger interface

Software updates using cloud or app

* in all certified countries

Enjoy more quantity and convenience

Increase your capacity in FlexiCombi® in no time at all!

- Optimal utilisation of cooking chamber
- Faster kitchen processes
- Saves energy and time*

50% more capacity

EasyLoad
Crosswise insertion

With crosswise insertion you can handle heavy trays or containers safely without having to change your grip and also have your products in full view at all times. Safe and easy handling around the clock.

*compared to using GN 1/1

Top quality for efficiency and a long lifespan

More sustainability

New ways of thinking. The MKN FlexiCombi® paves the way for groundbreaking and sustainable practices in cooking. Uncompromising quality, innovative features and an impressive package of user benefits, with the chef always in focus.

GreenHighlights in the FlexiCombi®

Innovation and sustainability combined in perfection

Heat exchanger

Thermal efficiency of heat exchanger as standard. Waste heat is recovered and reused.

Savings of up to **2kW***
per operating hour in FlexiCombi® 20.x

*Compared to MKN technology without heat exchanger

GreenInside

Optimising energy consumption.

The MKN FlexiCombi® has a consumption display* showing energy and water usage after each cooking process.

* Electrical appliances only