world of cooking



School Catering

A school canteen everyone loves.
Cooking technology for your school kitchen tailored to your menu, daily volume, serving time, space and team.

EN

The MKN kitchen for school catering

Diverse requirements. One complete MKN solution.



Four questions to find your perfect kitchen.

It doesn't start with the kitchen - it starts with the daily kitchen routine.

Whether kids enjoy school dinners depends on a lot of different factors: taste, variety, price, the length of the break, the queue at the counter and the atmosphere in the dining hall. Particularly as pupils get older, they are less likely to opt for school lunches. Teenagers want more spontaneity and choice when it comes to options and portion sizes. **Your kitchen has a direct influence on some of these factors.**

01 What does the daily menu require to be cooked fresh?

The weekly menu dictates everything in a school kitchen, determining daily meal preparation and the cooking methods required.

Vegetables & sides | Main components | Soups & Sauces | Pasta | Vegetarian options | Special diets

Steaming and stewing are among the best nutrient-preserving and low-fat cooking methods as recommended by the German Nutrition Society (DGE) for school catering. Your catering concept decides whether these DGE recommendations are met and your equipment provides the basis for this.

02 What needs to be prepared together before the lunch break?

When planning your kitchen equipment, it is not just the number of portions that matters, but which processes run in parallel leading up to service - steaming vegetables, searing the main component, simmering sauce and boiling pasta This is where the end-time preset on the combi steamer helps - you can time any cooking process to finish perfectly for the start of service.

MULTIFUNCTIONAL

All-in-one appliance
The FlexiCombi® and SpaceCombi® combi steamers cook multiple components at the same time, the FlexiChef® cooks, grills and deep fries in a single pan, and the FlexiMix® automatically cooks and stirs large quantities such as sauces and stews.

MODULAR

Constantly available capacity
MKN OPTIMA® provides specialised cooking technology for processes that need to be available spontaneously and independently during ongoing operation – for example, when several pans are on the go at the same time, or for quick top-up cooking.

03 How can the available team successfully manage service, fresh batches and cleaning?

Many kitchen teams operate with tight staffing, while demands for hygiene, special diets and standardised recipes continue to rise. Technology can optimise specific processes, but it does not replace kitchen management or staff induction. If there is a second serving, components can be cooked in smaller batches instead of preparing everything upfront.

Switching between processes

If the FlexiChef® has to switch from one dish to another during service, the fully automatic SpaceClean® cleaning system gets it back up and running in next to no time – so you can top up your dishes straight away.

Cleaning after production

FlexiCombi® and SpaceCombi® clean the cooking chamber automatically using the WaveClean® programme and with just one cartridge – while the team finishes service.

Programmes and process data

Guided cooking processes support standardised recipes. With MKN Connected Kitchen® the networked appliances handle the HACCP documentation of your cooking processes automatically. Further records required for the HACCP system, such as goods-in, remain the responsibility of the kitchen team.

04 Which combination of appliances fits best?

Parents expect fresh ingredients and good food at an affordable price, while school authorities have tight budgets. This makes a sound investment decision all the more important: What capacity is needed daily? What pieces of equipment can be used for multiple tasks? And where does it make sense to have a dedicated specialised appliance? The MKN appliances on page 1 can be combined to create the ideal combination - you can find an example on page 4.



New build, renovation or expansion?

Every project has a different starting point.

From catering concept to procurement. Based on the catering concept, the school authority plans a kitchen and service area together with its specialists. For subsequent procurement, the technical requirements are specified and contracts are tendered in accordance with the applicable procurement regulations. MKN supports this process with expertise in cooking processes and technical equipment data.

New kitchen

School meals concept, expected meal uptake, menu, staffing and interaction between kitchen and dining hall.

How we help: We advise you on the cooking processes your school menu demands and help select the right equipment to cover them – either multifunctional appliances to handle multiple tasks, or specialised units where dedicated capacity is needed.

Renovating an existing kitchen

What remains usable? Space, connections, ventilation, pathways, construction time and catering during renovation.

How we help: We evaluate how new cooking technology can be integrated into your existing production, service and cleaning workflows.

Expanding your kitchen

Which task or capacity is actually lacking today?

How we help: We assess whether a multifunctional appliance or additional specialised equipment can bridge the gap.

Whether and how extraction or ventilation technology is required depends on the room, appliances and local regulations, and will be clarified during the planning stage. The SpaceCombi® is available with the integrated MagicHood®.

One lunch break, multiple processes.

Our example demonstrates the process from the initial requirement to the equipment combination. It does not represent a standard layout or a capacity allowance – whether you're modernising an existing school canteen or planning a new build, the questions stay the same.

The crucial point is not whether a combi steamer can do this – but what capacity is available spontaneously and independently during ongoing service. That's exactly what induction gives you.

School canteen with multiple serving lines and staggered lunch sittings	
Initial situation	School with its own canteen. Several lunch sittings, one kitchen team with a catering manager.
Menu planning	Multiple menu lines, including a vegetarian option; choice of components; pasta, fried dishes, soups and sauces; special diets.
Multitasking before the lunch break	Steaming vegetables, frying the main component, simmering sauce, boiling pasta.
During service	The first batch is served while the second is cooked to order. If the FlexiChef® switches between processes, the fully automatic SpaceClean® intermediate cleaning ensures it is ready for action again in no time at all.
After production	The combi steamers clean the cooking chamber using the WaveClean® programme while the team finishes the lunchtime service.
Derived equipment combination	**FlexiCombi®** for cooking multiple components, **FlexiChef®** for frying food, pasta and sauces in volume, **FlexiMix®** for soups and stews in large batches, **MKN OPTIMA®** for boiling in pans and rapid top-up cooking.



Fresh on the plate - even for the second lunch sitting.

Pupils arriving for the second sitting, shouldn't have to eat food that has been kept warm for an hour. Batch cooking in smaller quantities keeps vegetables and sides fresh - provided the kitchen and appliances are built for the job.

School catering case studies

Wilhelm-Bracke Comprehensive School
Braunschweig | Freshly cooked food in the school canteen
www.mkn.com/referenzen/wilhelm-bracke-gesamtschule



Waldorfschule Uhlandshöhe
Stuttgart | School catering in on-site kitchen
www.mkn.com/referenzen/woldorfschule-uhlandshoehe



For many children, it's the best part of the school day.

To ensure school dinners are a hit, you need food that tastes great - and kitchen operations that fit into the daily school routine.

After a long morning, everyone comes together around the table, over a plate, for a few minutes away from the timetable. Whether kids enjoy the break depends on the food – is it tasty, is there a choice and is it served freshly?

MKN supports school authorities from the first assessment to the finished kitchen.

CHALLENGES

Fresh until served
Finish meal components right on time and cook fresh batches for the second sitting.

Menu choices they'll love
Parallel serving lines and meal components - including vegetarian options and special diets.

Ready on time for lunch
Parallel kitchen processes for quick service.

Making things easy for the team
Guided programmes and automatic cleaning ease the daily workload.

Various requirements. A compact solution.

Multifunctional all-rounders and state-of-the-art specialised appliances made in Wolfenbüttel. Which combination supports your team is determined by the menu, number of meals, serving time, space and staffing.
Process first. Then technology.



ALL-ROUNDERS

FlexiCombi® and SpaceCombi®
Multifunctional combi steamers

Vegetables, bakes or fish: multiple components at the same time.

autoChef®: more than 250 saved cooking processes

Time2Serve: food is ready to be served right on time

ChefsHelp, VideoAssist: Step-by-step on-screen instructions

WaveClean®: automatic cleaning of cooking chamber



ALL-ROUNDERS

FlexiChef®
Multi-purpose appliance

Five cooking modes: Cooking, grilling, deep frying, high-speed cooking, sous-vide

FlexiZone®: up to three zones on one pan

SpaceClean®: the first and only fully automatic cleaning system, instantly ready for the next round



ALL-ROUNDERS

FlexiMix®
Cook and stir large quantities automatically

Soups, stews, sauces or mashed potatoes - the team gains time for other things.

Three-part agitator: reduces the risk of food burning on

Cooking programmes: for consistent results

Low pouring height: makes emptying easier



SPECIALISED APPLIANCES

MKN OPTIMA®
State-of-the-art specialised appliance

Dedicated capacity for tasks running parallel to the rest of production.

OPTIMA Control: digital-analogue operating concept with knob and display for various functions

Induction: Boost function up to 10 kW, Induction Efficiency Control

Cooking kettle: litre-precise water filling

Connectivity: MKN Connected Kitchen®

Single or multiple locations - keep all your appliances centrally monitored

With MKN Connected Kitchen®, you can create cooking processes once and share them with all connected appliances - across one or more multiple sites. Energy and water consumption, alongside HACCP data, can be accessed via your browser at any time, while cleaning cycles are automatically documented. The equipment connects to the cloud via Wi-Fi and is seamlessly integrated using the MKN Connect App.*

*Optional WLAN equipment is required



MKN SteelPlus

MKN SteelPlus: If you purchase this option, MKN guarantees to process CO_2e-reduced stainless steel (over 40%) within its production in accordance with your order. The specific appliance ordered is not directly manufactured using CO_2e-reduced steel. The CO_2e savings achieved through your purchase are confirmed.*

Let's talk about your school kitchen.

Whether a new build, renovation or expansion: Talk to the contact person in your region about your menu, daily volume, serving time, space and team - and which cooking equipment matches this perfectly.

How many meals do you serve a day?
New build, renovation or expansion?
How many lunch sittings do you have?

Find your contact person: www.mkn.com/service-support or scan the QR code.

Brand names with the registered trademark symbol® are protected throughout Germany and most of Europe. Please contact us for detailed information.

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