

FlexiCombi classic



Discover the difference!





Quality

Heat exchanger, hygienic cooking chamber door with sealed triple glazing, ...



Food quality

First class dishes.



User comfort

Easy, clear, precise.



MKN has stood for convincing top class professional cooking technology for over 75 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

Discover the difference!

Energy efficiency
Optimizes operating costs*.

Handling
The crosswise combi:
safe and convenient.

Capacity
Optimum utilization of
cooking capacity and
available surface.

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



* compared to previous MKN HansDampf Silver technology



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

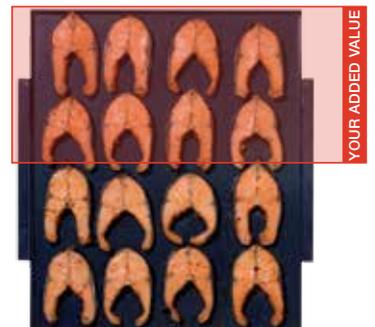
Capacity

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



Combi steamer 10.1 with 1/1 GN

24 chickens/charge

80 schnitzels/charge

Combi steamer 10.1 with FlexiRack

36 chickens/charge

120 schnitzels/charge

Your added value*

50% more*

50% more*

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

Discover
the difference!



**Reproduce
creativity:**

100 memory spaces for your
own cooking processes



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 Regeneration.

✓ **Made to measure:**

5 fan speeds.

✓ **Intelligent:**

ClimaSelect for a perfect cooking chamber climate specific to the product.



Step by step to optimum results:

The Cooking Steps function for combining basic cooking methods individually

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.

WaveClean



Automatic cleaning: with two-in-one cleaning cartridges

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)



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:

- Integrated heat exchanger
- Hygienic cooking chamber door with sealed triple glazing



100 memory spaces

You can save up to 100 cooking processes in up to 6 steps. That ensures top quality as standard.

DynaSteam



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 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



- 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
- PHleco 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, cup backing 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 – the new generation
- 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
- MKN CombiConnect Software

Technical Data:

FlexiCombi®	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
Model No.	FKECOD615C	FKGCOD615C	FKECOD115C	FKGCOD115C	FKECOD215C	FKGCOD215C
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.	FKECOD621C	FKGCOD621C	FKECOD121C	FKGCOD121C	FKECOD221C	FKGCOD221C
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 Maschinenfabrik Kurt Neubauer GmbH & Co. KG
 Halberstaedter Strasse 2a
 38300 Wolfenbuettel/Germany
 Phone +49 (0) 5331 89-0
 Fax +49 (0) 5331 89-280

www.mkn.com

