



SpaceCombi

Classic

Enjoy **Space!**



Food quality
First class dishes.

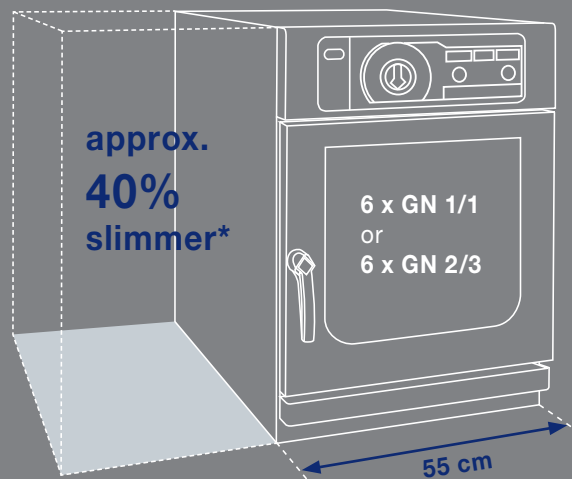
Quality
Insulated triple glazed
door inclusive.

User comfort
Easy, clear and precise.

Hygiene
Automatic cleaning system
with two-in-one cartridge.

Optional

Energy efficiency
Optimization of
operating costs.*



*compared to previous MKN HansDampf technology

The MKN SpaceCombi -
impressive performance requiring
approx. 40% less space!

Enjoy Space!



The professional space saving sensation

“Good things come in small packages!” The slim SpaceCombi Classic is only 55 cm wide and yet offers astounding capacity: 6 x GN 1/1 in the SpaceCombi CL Compact and 6 x GN 2/3 in the SpaceCombi CL Junior.

Comparably equipped to larger models, the slim, compact SpaceCombi is a highly efficient professional partner in your kitchen, just where every centimetre counts.

SpaceCombi
Classic



Enjoy Cooking

Whether it is used in restaurant and catering chains, for front cooking, in star and award-winning restaurants or for school catering, the SpaceCombi impresses with excellent cooking results, top functions and simple operation.



HoodIn – integrated steam condensation

HoodIn (option) replaces a conventional and expensive external condensation hood without any additional space requirement. 80 % of the vapours produced during cooking are condensed.

Hygiene is extremely simple: If the SpaceCombi is equipped with WaveClean, HoodIn is automatically cleaned as well.



✓ **Intuitively adjustable:**

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



✓ **Made to measure:**

5 fan speeds
(for Compact only).



✓ **Intelligent:**

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



SpaceCombi
Classic

+ Enjoy Cooking!



User comfort

The SpaceCombi 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 to your individual requirements in no time at all.

Step by step to optimum results:

The StepMatic function for combining basic cooking methods individually.

Reproduce creativity:

100 memory spaces for your own cooking programmes.



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.



Automatic cleaning: with two-in-one cartridge

WaveClean (optional) 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 19 l water consumption.

The water consumption has therefore been reduced by 30%.*

* compared to previous MKN HansDampf technology



5 fan speeds

Allow for very precise adjustment which ensures both evenness and extremely good quality (for Compact only).



Hygienic cooking chamber door with insulated triple glazing

Your benefits

- Heat loss is reduced and you save on energy costs*.
- The cooking chamber door is also completely cleaned by WaveClean (optional). Subsequent manual cleaning is not necessary. Simple and clean.

* compared to MKN technology without hygienic cooking chamber door with insulated triple glazing



100 memory spaces

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



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 without DynaSteam2

SpaceCombi options:



- SpaceCombi Compact CL
capacity 6 x GN 1/1



- SpaceCombi Junior CL
capacity 6 x GN 2/3



Standard equipment:

- | | | |
|---|---------------------------------------|--|
| • Manual cooking | • Perfection | • Manual cleaning programme |
| • 100 cooking programmes
can be saved in up to 6 steps | • PHleco DynaSteam 2 | • Hygienic cooking chamber door
with insulated triple glazing |
| • ClimaSelect | • 5 fan speeds (for Compact only) | • USB interface |
| • Ready2Cook | • Single point core temperature probe | • Seamless hanging racks |
| | • AutoShower | |

Options/Accessories:

- | | |
|--|--|
| • WaveClean cleaning system - the new generation | • Barcode scanner |
| • HoodIn - integrated steam condensation hood | • Stacking kit |
| • Left hand hinged door | • Hanging racks for 5 x 1/1 GN, 65 mm deep |
| • Special voltage | • Underframes |
| • Connection kit for an energy optimization system | • GN containers, GN grids and GN baking and roasting trays |
| • Built-in version including HoodIn | • Two-in-one cleaning cartridges for WaveClean |

Technical Data:

SpaceCombi Classic	Compact	Junior
MKN order number	SKECOD610C	SKECOD623C
External dimensions	550 x 783 x 758 mm	550 x 630 x 758 mm
Connected load (electrical)	7.8 kW	5.2 kW / 3.5 kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V / 1 NPE AC 230 V
Fuse protection	3 x 16 A	3 x 16 A / 1 x 16 A
Gastronorm - Capacities	6 x GN 1/1 (60 mm deep)	6 x GN 2/3 (60 mm deep)
	5 x GN 1/1 (65 mm deep)	5 x GN 2/3 (65 mm deep)
Meals per day	30 - 80 (GN 1/1)	20 - 50 (GN 2/3)

MKN Maschinenfabrik Kurt Neubauer
GmbH & Co. KG
Halberstaedter Strasse 2a
38300 Wolfenbuettel/Germany
Telephone +49 (0) 5331 89-0
Fax +49 (0) 5331 89-280

www.mkn.com

MKN has stood for convincing top class
professional cooking technology for over 70 years.

The chef always takes centre stage. This is why our
technology offers comprehensive customer benefits.

