

FlexiCombi

Classic



Enjoy **Cooking!**





### Quality

Heat exchanger, insulated triple glazed door.



### Food quality

First class dishes.



### User comfort

Easy, clear, precise.



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. Experience the FlexiCombi Classic.



The hand shower shown is optional in FlexiCombi Classic



# Enjoy **Cooking!**

## Handling

The crosswise combi:  
safe and convenient.

## Energy efficiency

Optimizes operating costs.\*

## Capacity

Optimum utilization of  
cooking capacity and  
available surface.

## Hygiene

Automatic cleaning system  
with two-in-one cartridge.

(Optional)



\* compared to previous MKN HansDampf Silver technology

# Easy Load

## 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

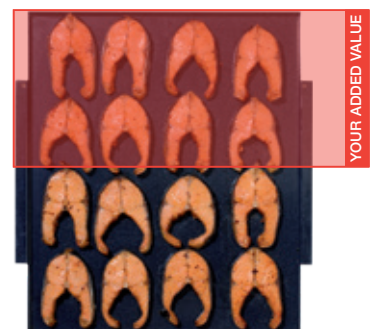
## Capacity

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	Combi steamer 10.1 with FlexiRack	Your added value*
24 chickens/charge	36 chickens/charge	50% more*
80 schnitzels/charge	120 schnitzels/charge	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.



# Enjoy Cooking!



**Reproduce creativity:**

100 memory spaces for your own cooking programmes



## 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 Perfection (Regeneration).

✓ **Made to measure:**  
5 fan speeds.

✓ **Intelligent:**  
for a perfect cooking chamber climate specific to the product.



### Step by step to optimum results:

The **StepMatic** function for combining basic cooking methods individually



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.



2nd GENERATION  
WaveClean



## Automatic cleaning: with two-in-one cartridge

**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  
\*\* compared to previous MKN HansDampf technology



## 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 insulated triple glazing

\* compared to MKN technology without the stated features



## 100 memory spaces

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



DynaSteam<sup>2</sup>



## 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 with DynaSteam

## 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
- PHleco DynaSteam 2
- Integrated heat exchanger
- Cooking chamber door with insulated triple glazing
- Manual cleaning programme
- Internal core temperature probe
- USB interface

## Options/Accessories:

- WaveClean cleaning system - the new generation
- MKN CombiConnect Software
- Additional external multi-point core temperature probe
- Additional external sous vide single point sensor
- Stands and base cupboards
- Stacking kits (for table-top appliances)
- FlexiRack hanging racks for baking size 400 x 600 mm
- Regeneration and plate banquet systems, thermal insulation hoods
- FlexiRack special accessories; grill grates, drip pans, baking trays granite enamelled or non-stick coated, chicken grids, grease collecting pans, baskets
- GN containers, GN grids and special baking and roasting trays
- Special cleaning and descaling agents and manual pressure spray gun for manual cleaning
- Integrated shower hose
- Two-in-one cleaning cartridges for WaveClean
- Steam condensation hood FlexiCombi Air
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- Left hand hinged door for table-top appliances
- Two position safety door lock
- Marine version, special voltage (electric only)
- GN lengthwise insertion

## Technical Data:

FlexiCombi	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
MKN Model No.	FKECOD615C	FKGCOD615C	FKECOD115C	FKGCOD115C	FKECOD215C	FKECOD615C
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 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 <sup>±</sup> 10,5 GN 1/1	6 x FlexiRack <sup>±</sup> 10,5 GN 1/1	10 x FlexiRack <sup>±</sup> 17,5 GN 1/1	10 x FlexiRack <sup>±</sup> 17,5 GN 1/1	20 x FlexiRack <sup>±</sup> 35 GN 1/1	20 x FlexiRack <sup>±</sup> 35 GN 1/1
Gastronorm (65 mm deep)	6 x 1/1 GN	6 x 1/1 GN	10 x 1/1 GN	10 x 1/1 GN	20 x 1/1 GN	20 x 1/1 GN
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.	FKECOD621C	FKGCOD621C	FKECOD121C	FKECOD121C	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

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