



MKN combi steamer FlexiCombi 40 tray GN 1/1, with manual operation system.

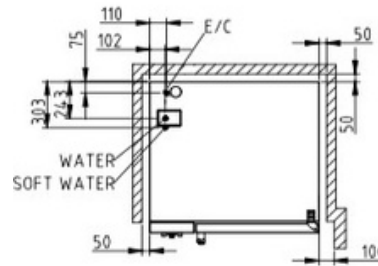
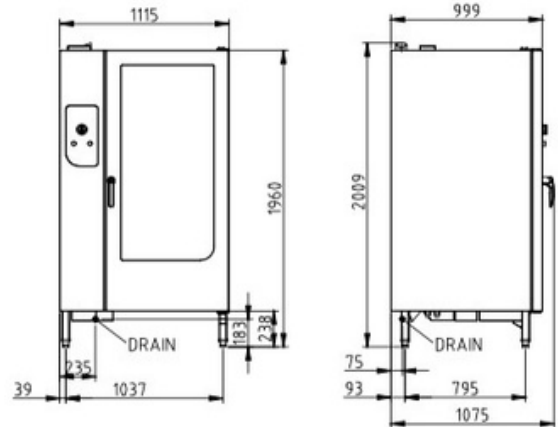
Product Advantages:

- ClimaSelect – Humidity and temperature control measurement (= reliable food quality).
- 5 programmable fan speeds for best cooking uniformity.
- Up to 100 individual cooking programmes can be stored in up to 6 steps.
- 316 S 11 durable hygienic cooking chamber.
- EasyLoad crosswise insertion.
- EasyIn roll-in system for transport trolley
- racks to compensate for any unevenness of the floor up to 10 mm.
- Handshower.
- DynaSteam2 – It speeds up the cooking process and saves energy.
- Integrated heat exchanger.
- WaveClean – Automatic cleaning system (safe, easy, economical).
- USB interface.
- 3 years warranty parts and labour.

Installation requirements:

- Soft Water / Water supply / Connection to waste water provided by customer.
- If mineral content is high, reverse osmosis system may be advisable.

Capacity: Meals per day 300 - 500



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Technical Data:

Width x Height x Depth (mm):	1115 x 1960 x 999
Connected load (electrical) (kW):	60.9
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 100
Frequency range (Hz):	50
Soft Water connection:	DN 20 (R 3/4" inside)
Water connection:	DN 20 (R 3/4" inside)
Waterpressure (kPa):	200 - 600 (2 - 6 bar)
Drain connection:	DN 50
Gastronorm 1/1 (530 x 325 mm):	40 (max. 65 mm deep)
Gastronorm 2/1 (530 x 650 mm):	20 (max. 65 mm deep)
Plates Ø 28 cm:	120
Plates Ø 32 cm – plate trolley :	80
Material housing:	1.4301
Material cooking chamber:	1.4404
Gross weight (kg):	375
Heat emission latent (W):	10608
Heat emission sensitive (W):	7072
Type of protection:	IPX 5

