



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

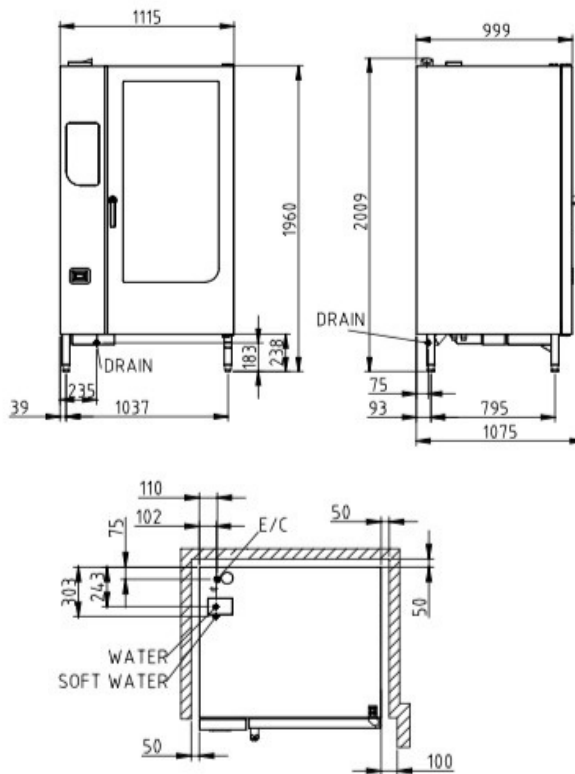
Product Advantages:

- MagicPilot – Robust, wear-free, capacitive true colour touch screen.
- Video assist – Interactive user assistance with clips featuring professional chefs.
- CombiDoctor – Self-diagnosis programme.
- GreenInside – Indicates the energy and water consumption for each cooking programme.
- AutoChef – Up to 350 individual cooking programmes and manual operating system.
- EasyIn roll-in system for transport trolley racks to compensate for any unevenness of the floor up to 10 mm.
- Durable hygienic cooking chamber and chamber door with insulated triple glazing.
- 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



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 ¾" inside) |
| Water connection: | DN 20 (R ¾" 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 |

