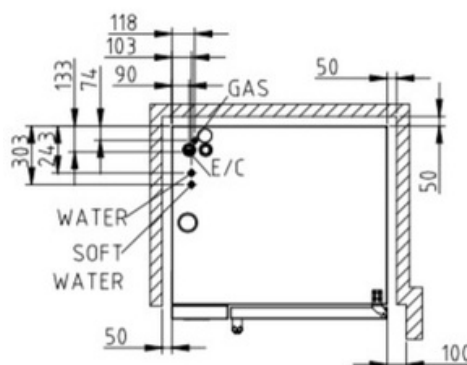
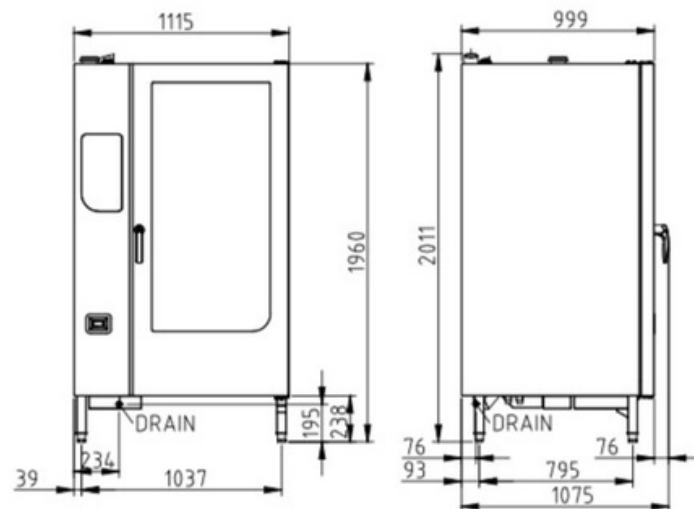




MKN combi steamer FlexiCombi 40 tray GN 1/1, with MagicPilot operation system.

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.

Technical Data:

Width x Height x Depth (mm)	1115 x 1960 x 999
Connected load (gas) (MJ/h):	187
Voltage (V) / EC:	240V 1 phase AC
Recommended fuses (A):	1 x 10
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

Capacity: Meals per day 300 - 500

