



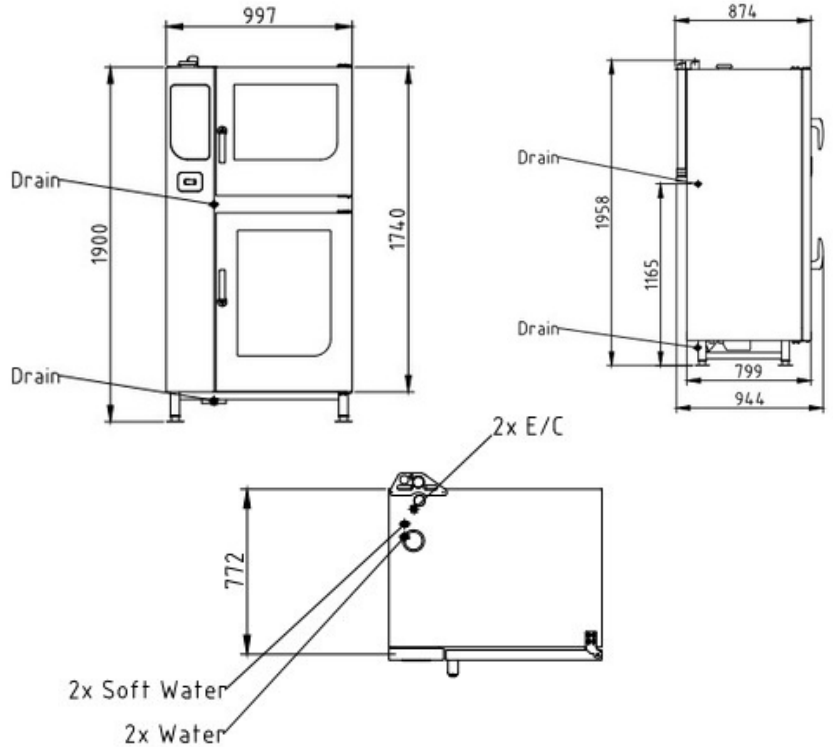
### Independent MKN combi steamer FlexiCombi stacked 12 tray and 20 tray GN 1/1 with MagicPilot operation system

#### 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.
- Durable hygienic cooking chamber and chamber door with insulated triple glazing.
- DynaSteam2 – 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)	997 x 1900 x 799
Connected load (electrical) (kW):	20.9 and 30.5
Voltage (V) / EC:	each 415 3 phase AC
Recommended fuses (A):	3x 32 and 3x50
Frequency range (Hz):	each 50
Soft Water connection:	2x DN 20 (R 3/4" inside)
Water connection:	2x DN 20 (R 3/4" inside)
Waterpressure (kPa):	each 200 -600 (2- 6 bar)
Drain connection:	each DN 50
Gastronorm 1/1 (530 x 325 mm):	12 + 20 (max. 65 mm deep)
Gastronorm 2/1 (530 x 650 mm):	6 + 10 (max. 65 mm deep)
Plates Ø 28 cm	24 + 40
Plates Ø 32 cm - plate trolley	22 + 40
Material housing:	1.4301
Material cooking chamber:	1.4404
Gross weight (kg):	340
Heat emission latent (W):	3670 and 5400 (9070)
Heat emission sensitive (W):	2450 and 3600 (6050)
Type of protection:	IPX 5

