Combi steamer
SpaceCombi team
Electric combi steamer SpaceCombi Team
MKN-No.: TKECOD610O

Features

- **MagicPilot** – touch and slide operating concept robust, wear-free, capacitive true colour touch screen, protected behind anti-reflective safety glass; display cleaning mode
- **MKN Guided Cooking** with autoChef, ChefsHelp, VideoAssist, Favourites and BarcodeScan
- **autoChef** – automatic cooking
- more than 250 preselected international cooking processes which can be individually modified
- more than 350 cooking processes can be saved
- **overview of individual favourites** on the start screen
- cooking process protection against modification/deletion
- adjustable language settings, full text search
- **ChefsHelp** – user information
  Insertion of information into text and graphics where required during the cooking process
- **VideoAssist** – interactive user assistance with clips featuring professional chefs
- start cooking process with **BarcodeScan** in autoChef
- **Manual operation concept** with 12 cooking modes: SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming, Perfection, low temperature cooking, ΔT, Sous vide, humidification, baking and rest function
- **WaveClean** – automatic cleaning system
- siphon is included with the appliance
- **SES** – Steam Exhaust System, steam extraction for safe operation
- **GreenInside** – energy consumption display
- **QualityControl** – consistent high quality; perfect results every time regardless of the load quantity
- **hygienic cooking chamber doors with sealed triple glazing**
- LED lighting integrated into the hygienic cooking chamber door
- lower door handle is turned 180°, ergonomic design
- right hand hinged door
- **Hygienic cooking chambers** of corrosion resistant stainless steel
- ETHERNET interface

Accessories

- 2 hanging racks for lengthwise insertion as standard, each with 6 shelf inserts for GN 1/1, with tilt protection for containers, distance between insert levels 60 mm
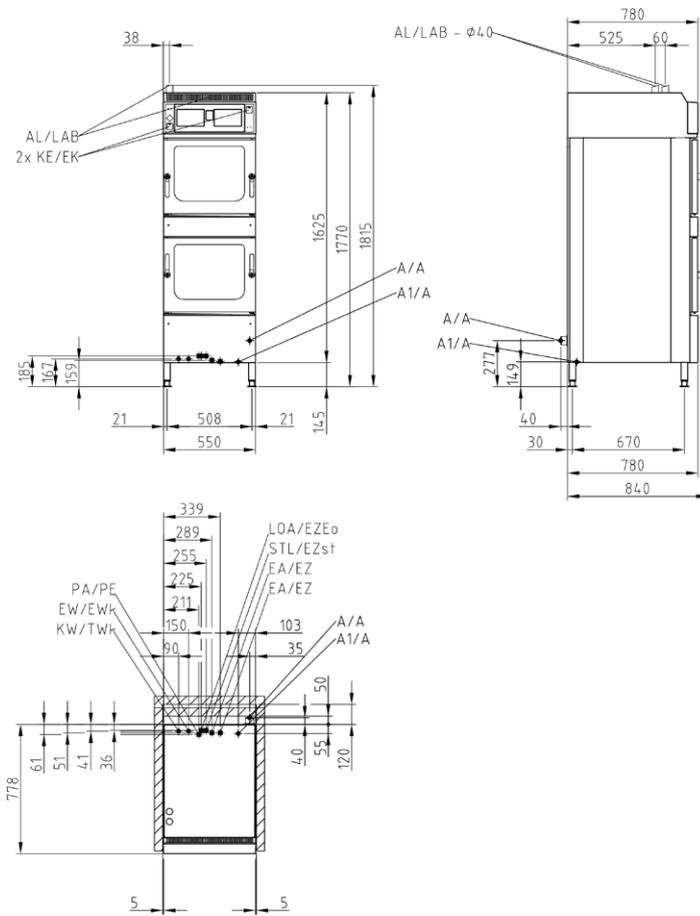

Option

- Left hand hinged door
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- Rollers instead of the rear appliance feet
- Maintenance rollers for front appliance feet
- Installation kit for waste water without water mains
- one lectrical connection (15.6 kW)
- Ready to plug in (for one or two electrical connections)
- **HoodIn** – integrated steam condensation with a level of efficiency of approx. 80%

Product safety

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* in compliance with existing HVAC regulations

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Please find detailed information at
www.mkn.com/en/login

General installation interfaces

Interfaces provided on site

- Electricity connection (EA/EZ)
- Connection to cold water mains (KW/TWk)
- Soft water (EW/EWk)
- Waste water connection (A/A)
- Exhaust air (AL)

Appliance dimensions (LxWxH) (mm)	550 x 860 x 1815
Housing material	1.4301
Dimensions incl. packing (LxWxH²)(mm)	970 x 1130 x 2000
Net weight (kg)	175
Gross weight (kg)	183
Installation instructions; safety clearance in mm	
at the rear	50

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Capacity	
Shelf inserts	6 + 6 (12)
GN 1/1 (530 x 325 x 65 mm)	6 + 6 (12)
Plates Ø 28 cm on regeneration racks	12 + 12 (24)
Meals per day	60 - 160

Electricity supply (400 V)	
Nominal power consumption (kW)	2 x 7.8
Voltage (V)	2x 400 2x 3 NPE AC
Fuse protection (A)	3 x 16 + 3 x 16
Frequency range (Hz)	2 x 50 / 2 x 60

Drinking water cold (KW/TWk)	
Water pressure (bar)	2 - 6
Connection size	DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 4 (22.2)
Consumption cleaning (l)	17.7

Soft water (EW/EWk)	
Water pressure (bar)	2 - 6
Connection size	DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 0.9 (5)
Consumption steaming (l/h)	7.5
Consumption combisteaming (l/h)	1.7
Consumption cleaning (l)	1.3

Waste water (A/A)	
Volume flow max. (l/min.)	10
Connection size	DN 40
Quality	max. 95 °C

According to VDI 2052 with a connection voltage of 400 V.	
Operated without HoodIn (integrated steam condensation)	
Heat emission latent (W)	2808
Heat emission sensitive (W)	1872
Steam output (g/h)	4134
Operated with HoodIn (integrated steam condensation)	
Heat emission latent (W)	842
Heat emission sensitive (W)	1872
Noise level (db (A))	< 65
Type of protection	IPX5

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Further features

- **CombiDoctor** – self diagnosis programme automatic self-test for all relevant appliance functions such as climate and cleaning functions
- **FamilyMix** – efficient utilization of the cooking chamber capacity. Products which can be cooked in the same cooking chamber climate are indicated in a clearly arranged list showing which products belong together.
- one hand door handle
- non-contact door switch, door lock positions with end stop
- insertable door seal – end user replaceable
- drip pan with permanent drainage
- **DynaSteam** – dynamic process-oriented steam quantity adjustment depending on product load
- dynamic autoreverse fan for extremely uniform cooking results
- 5 fan speeds programmable, even 10 speeds in connection with fan intervals
- fan safety brake
- manual cleaning programme with user guide
- maintenance instructions for external water filters
- **Time2Serve** – enter the required completion time
- **RackControl** – multiple timer
- **ClimaSelect plus** – Climate control in steps of 10 %
- **Ready2Cook** – preheating, cooling down, climate preparation
- **PerfectHold** – keep warm function with SmartCoolDown
- internal multipoint core temperature measurement (up to 99 °C)
- **EcoModus** – reduces temperature of cooking chamber automatically when it has not been charged for some time
- energy supply as required, reduced heat output (E/2)
- **MKN CombiConnect** – PC software equipped as standard to compile cooking programmes
- integrated HACCP memory
- **Professional baking function** – to set baking programmes with humidity injection in ml, a rest period and dehumidification
- manual steam injection/humidification
- timer with start time pre-selection and real time display
- start cooking process with **BarcodeScan** in autoChef
- USB interface, e.g. for software updates**
- cooking process import function using a USB stick
- loudspeaker, adjustable tone control
- audible signal after cooking time has elapsed
- Potential free contact for external steam condensate hood
- direct waste water connection according to DVGW is possible

Special equipment

1/1 GN trays (please refer to accessories brochure)

10012901	Frying basket
202345	Granite enamelled tray, 20 mm deep
202379	Baking tray – perforated
206104	Grid
202375	Cup baking tray
10014181	Barcode scanner including USB cable for charging
10012974	WaveClean two-in-one cleaning cartridge
10022641	Hanging racks 5 x GN 1/1, distance between insert levels 65 mm

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