

Combi steamer

**FlexiCombi®**

Electric combi steamer FlexiCombi® MagicPilot 20.1

MKN-No.: FKECOD215TG2



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## Features

- **MagicPilot®** – touch and slide operating concept
- **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,  $\Delta T$ , Sous vide, humidification, baking and rest function
- Cooking Steps function – up to 20 programme steps can be individually combined
- **FlexiRack®** – capacity concept  
for an increase in capacity over 50% \*
- **EasyLoad – crosswise insertion supplied as standard** for increased occupational safety
- **WaveClean®** – automatic cleaning system
- **Integrated shower hose**
- **SES** – Steam Exhaust System, steam extraction for safe operation
- **GreenInside** – energy consumption display
- **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.
- **MultiCook** – Intelligent cooking time control
- **QualityControl** – consistent high quality; perfect results every time regardless of the load quantity
- **Hygienic cooking chamber door with sealed triple glazing**, right hand hinged door
- LED lighting integrated into the hygienic cooking chamber door
- **Hygienic cooking chamber** of corrosion resistant stainless steel
- WLAN\*\* (Wireless Local Area Network)

## Accessories

- Transport trolley rack for crosswise insertion, standard configuration, with 20 inserts for GN 1/1 and FlexiRack®, with tilt protection for containers, distance between insert levels 68 mm
- **EasyIn roll-in system** for transport trolley racks, to compensate for any unevenness of the floor up to 10 mm
- Preheat bridge

\* compared to GN 1/1

\*\* in all certified countries



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## Option

- Mains connection cable with 5-channel CEE plug
- Mains connection cable without CEE plug
- Additional external multi-point core temperature probe (can not be retrofitted; can be used at the same time as an internal multipoint core temperature probe)
- Additional external sous vide single point sensor (can not be retrofitted)
- IPX 6 – Protection against strong jets of water
- SmokeInside – integrated smoking function
- Marine version
- USPH version on request
- Prison version
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- ETHERNET interface
- Mobile version
- MKN Grease Collection System

## Product safety



Subject to technical modifications! Version:

7.03.2024

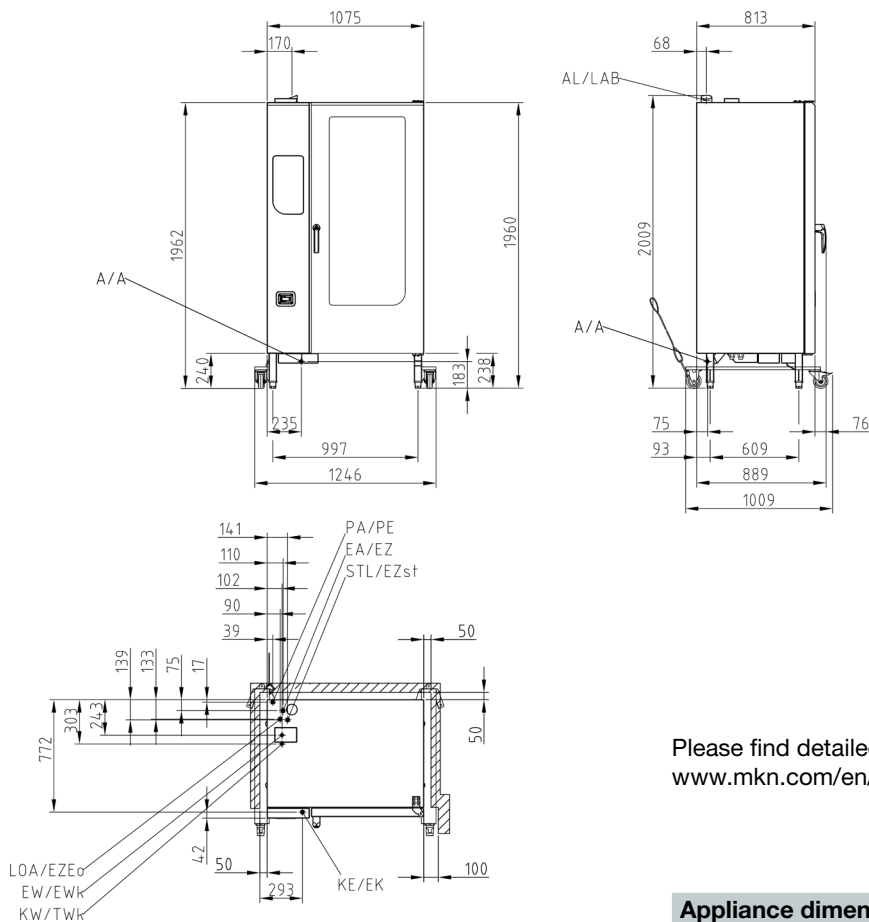
[www.mkn.com](http://www.mkn.com)

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Please find detailed information at  
[www.mkn.com/en/login](http://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<br>(LxWxH) (mm)                               | 1075 x 813 x 1960                         |
|--------------------------------------------------------------------|-------------------------------------------|
| Housing material                                                   | 1.4301                                    |
| Dimensions with grease<br>collection system (LxWxH) (mm)           | 1575 x 913 x 1960                         |
| Dimensions incl. packing<br>(LxWxH <sup>2</sup> )(mm)              | 1020 x 1300 x 2240                        |
| Net weight (kg)                                                    | 295                                       |
| Gross weight (kg)                                                  | 329                                       |
| max. load weight (kg)                                              | 150                                       |
| Installation instructions; safety clearance in mm                  |                                           |
| at the rear                                                        | 50                                        |
| left and right respectively                                        | 50                                        |
| recommended clearance at the<br>rear of grease collection system   | 152                                       |
| recommended clearance on the<br>left of grease collection system   | 500                                       |
| recommended clearance for<br>service purposes                      | 500                                       |
| when the rack trolley is parked<br>on the left                     | 800                                       |
| Clearance to heat sources on<br>the left                           | 500                                       |
| Clearance to deep fat fryers on<br>the left and right respectively | at least the length of the<br>hand shower |

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| Capacity                                 |                                               |
|------------------------------------------|-----------------------------------------------|
| Shelf inserts                            | 20                                            |
| GN 1/1 (530 x 325 x 65 mm)               | 20                                            |
| Baking standard<br>(600 x 400 x 85 mm)   | 16                                            |
| Plates<br>(Ø 32 cm – plate rack trolley) | 80                                            |
| Meals per day                            | 150 - 300 (GN 1/1);<br>150 - 400 (FlexiRack®) |

| Electricity supply (380 V)     |                |
|--------------------------------|----------------|
| Nominal power consumption (kW) | 28.7           |
| Voltage (V)                    | 380 3 (N)PE AC |
| Fuse protection (A)            | 3 x 50         |
| Frequency range (Hz)           | 50 / 60        |
| Electricity supply (400 V)     |                |
| Nominal power consumption (kW) | 31.7           |
| Voltage (V)                    | 400 3 (N)PE AC |
| Fuse protection (A)            | 3 x 50         |
| Frequency range (Hz)           | 50 / 60        |
| Electricity supply (415 V)     |                |
| Nominal power consumption (kW) | 34.1           |
| Voltage (V)                    | 415 3 (N)PE AC |
| Fuse protection (A)            | 3 x 50         |
| Frequency range (Hz)           | 50 / 60        |
| Electricity supply (440 V)     |                |
| Nominal power consumption (kW) | 31.5           |
| Voltage (V)                    | 440 3 (N)PE AC |
| Fuse protection (A)            | 3 x 50         |
| Frequency range (Hz)           | 50 / 60        |

| Drinking water cold (KW/TWk) |                |
|------------------------------|----------------|
| Water pressure (bar)         | 2 - 6          |
| Connection size              | DN 20 (G ¾" A) |
| Quality mmol/l               | < 4            |
| Consumption cleaning (l)     | 32             |

| Soft water (EW/EWk)             |                |
|---------------------------------|----------------|
| Water pressure (bar)            | 2 - 6          |
| Connection size                 | DN 20 (G ¾" A) |
| Quality mmol/l                  | < 0.9          |
| Consumption steaming (l/h)      | 36             |
| Consumption combisteaming (l/h) | 8              |
| Consumption cleaning (l)        | 3              |

| Waste water (A/A)        |            |
|--------------------------|------------|
| Volume flow max. (l/min) | 10         |
| Connection size          | DN 50      |
| Quality                  | max. 80 °C |

| According to VDI 2052 with a connection voltage of 400 V. |      |
|-----------------------------------------------------------|------|
| Operated without steam condensate hood                    |      |
| Heat emission latent (W)                                  | 5706 |
| Heat emission sensitive (W)                               | 3804 |
| Steam output (g/h)                                        | 8401 |
| Operated with FlexiCombi® Air condensation hood           |      |
| Heat emission latent (W)                                  | 1712 |
| Heat emission sensitive (W)                               | 3804 |
| Steam output (g/h)                                        | 2520 |
|                                                           |      |
| Noise level (db (A))                                      | < 70 |
| Type of protection                                        | IPX5 |

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## Further features

- 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
- Integrated grease separation system
- 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)
- **Integrated heat exchanger**
- **MKN FlexiCombi® Connect** – PC software equipped as standard to compile cooking processes, for visualisation, storage and printing of HACCP data
- 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
- USB interface, e.g. for software updates\*\*
- Cooking process import function using a USB stick
- Display flashes after cooking time has elapsed
- 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
- Siphon is included with the appliance

## Special equipment

FKE\_AIR\_201 FlexiCombi® Air condensation hood

### FlexiRack® trays (please refer to accessories brochure)

|          |                                    |
|----------|------------------------------------|
| 206050   | Frying basket                      |
| 202363   | Granite enamelled tray, 20 mm deep |
| 202368   | Baking tray – perforated           |
| 206045   | Grid                               |
| 10017446 | Chicken grill rack                 |
| 10035183 | Lamb and suckling pig spit kit     |

### GN 1/1 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 (11 cups)          |

### e.g. Starter, baking, GN packages available!

|                |                                                                                       |
|----------------|---------------------------------------------------------------------------------------|
| FK_BANQUET_201 | Complete Perfection banquet system consisting of plate rack trolley and thermal cover |
|----------------|---------------------------------------------------------------------------------------|

|          |                                                  |
|----------|--------------------------------------------------|
| 10014181 | Barcode scanner including USB cable for charging |
|----------|--------------------------------------------------|

|            |                                         |
|------------|-----------------------------------------|
| TWO_IN_ONE | WaveClean two-in-one cleaning cartridge |
|------------|-----------------------------------------|

|          |                                              |
|----------|----------------------------------------------|
| 10016941 | Floor fastening for floor mounted appliances |
|----------|----------------------------------------------|

### Special equipment MKN Grease Collection System:

|          |                                                                              |
|----------|------------------------------------------------------------------------------|
| 10032350 | Starter set for GCS                                                          |
| 10032215 | Transport trolley for 2 collection containers 20 l                           |
| 10032236 | Collection container 20 l with screw cap                                     |
| 10032237 | Closure: Outlet tap with ball valve 3/4" incl. seal for collection container |
| 10033498 | Wall spacer                                                                  |
| 10033479 | Additional collection tray with drain filter                                 |

\*\* without surcharge under <https://shop.mkn.de>

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Subject to technical modifications!  
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