Combi steamer
FlexiCombi®
Electric combi steamer FlexiCombi® MagicPilot 10.2 MAXI
MKN-No.: FKECOD121TG2

world of cooking

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 1200 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
- Cooking Steps function – up to 20 programme steps can be individually combined
- **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. Products which can be cooked in the same cooking chamber climate are indicated in a clearly arranged list showing which products belong together.
- **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

- Hanging rack, standard configuration, 10 shelf inserts for GN 2/1, with tilt protection for containers, distance between insert levels 65 mm

Option

- Mains connection cable with 5-channel CEE plug
- Mains connection cable without CEE plug
- Left hand hinged door
- Two position safety door lock
- 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)
- SmokeInside – integrated smoking function
- IPX 6 – Protection against strong jets of water
- 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
- MKN Grease Collection System
- MKN SteelPlus – CO_2e-reduced stainless steel (Scope 1, 2, 3)***

Product safety

$C \in$ c UL us WaterMark BELGAQUA

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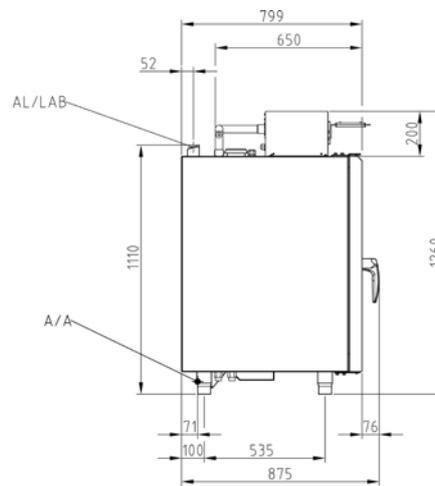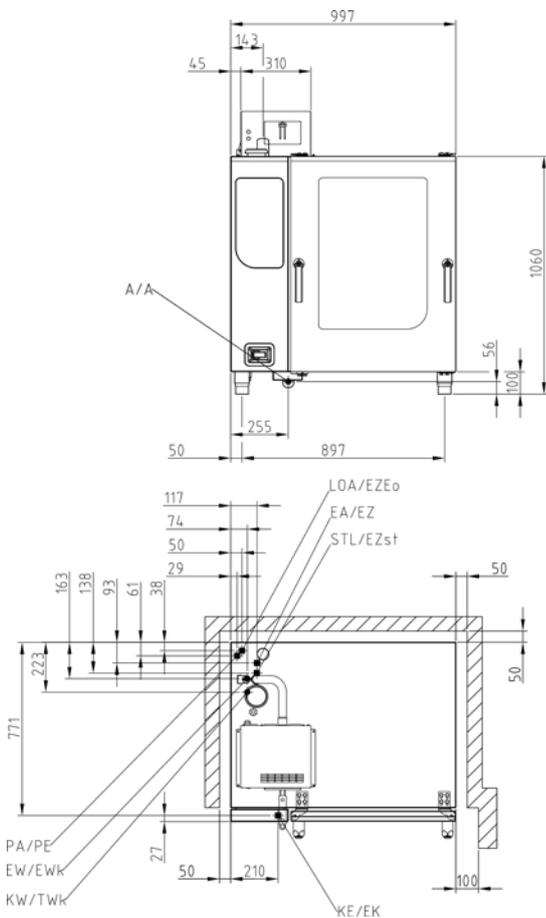18.09.2024
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1

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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)	997 x 799 x 1060
Housing material	1.4301
Dimensions with grease collection system (LxWxH) (mm)	1497 x 899 x 1060
Dimensions incl. packing (LxWxH²)(mm)	1020 x 1220 x 1350
Net weight (kg)	150
Gross weight (kg)	170
max. load weight (kg)	120
Installation instructions; safety clearance in mm	
at the rear	50
left and right respectively	50
recommended clearance at the rear of grease collection system	152
recommended clearance on the left of grease collection system	500
recommended clearance for service purposes	500
when the rack trolley is parked on the left	800
Clearance to heat sources on the left	500
Clearance to deep fat fryers on the left and right respectively	at least the length of the hand shower

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² Standard packing

2

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Capacity	
Shelf inserts	10
GN 1/1 (530 x 325 x 65 mm)	20
GN 2/1 (530 x 650 x 65 mm)	10
FlexiRack® (530 x 570 x 65 mm)	10
Plates (Ø 28 cm on FlexiRack® grids)	40
Plates (Ø 32 cm – plate rack trolley)	40
Meals per day	150 - 300

Electricity supply (380 V)	
Nominal power consumption (kW)	27.6
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)	30.5
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)	32.8
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)	30.5
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)	24
Consumption combisteaming (l/h)	5.3
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)	5490
Heat emission sensitive (W)	3660
Steam output (g/h)	8083
Operated with FlexiCombi® Air condensation hood	
Heat emission latent (W)	1647
Heat emission sensitive (W)	3660
Steam output (g/h)	2425
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

216233	Cabinet frame open on all sides (1000 x 655 x 580 mm)
216253	Cabinet closed on three sides (1000 x 696 x 580 mm)
FKE_AIR_6_10	FlexiCombi® Air condensation hood
FKE_AIR_KIT_TEAM	FlexiCombi® Air condensation hood for electric stacking kits
845906	Stacking kit for electric table top appliances (6.x + 10.x / 6.x + 6.x)

GN 2/1 trays (please refer to accessories brochure)

202388	Granite enamelled tray, 20 mm deep
10017317	Granite enamelled tray, 40 mm deep
202390	Granite enamelled tray, 65 mm deep
202383	Baking tray – perforated Roasting tray
202386	Roasting tray – non-perforated
206103	Grid
202065	Container, non-perforated, 20 mm deep
202070	Container, non-perforated, 40 mm deep
202066	Container, non-perforated, 65 mm deep
202072	Container, non-perforated, 100 mm deep
202380	Container, perforated, 40 mm deep
202381	Container, perforated, 60 mm deep
202382	Container, perforated, 95 mm deep
FK_BANQUET_10	Complete Perfection banquet system consisting of plate rack, roll-in frame, transport trolley rack and thermal cover
10014181	Barcode scanner including USB cable for charging
TWO_IN_ONE	WaveClean two-in-one cleaning cartridge
10033677	Heat shield left

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
10032579	Additional collection tray with drain filter

** without surcharge under https://shop.mkn.de