Combi steamer
FlexiCombi®
Gas combi steamer FlexiCombi® MagicPilot 10.1
MKN-No.: FKGCOD115TG2

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, ΔT, 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
- MFB digital forced air burner technology
- **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

- Hanging rack for crosswise insertion, standard configuration, 10 shelf inserts for GN 1/1 and FlexiRack®, with tilt protection for containers, distance between insert levels 68 mm

Option

- 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)
- Prison version
- Special voltage
- SmokeInside – integrated smoking function
- ETHERNET interface
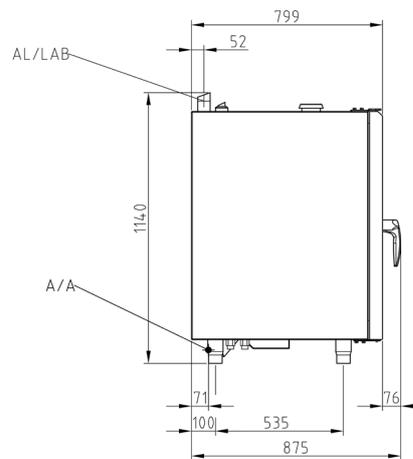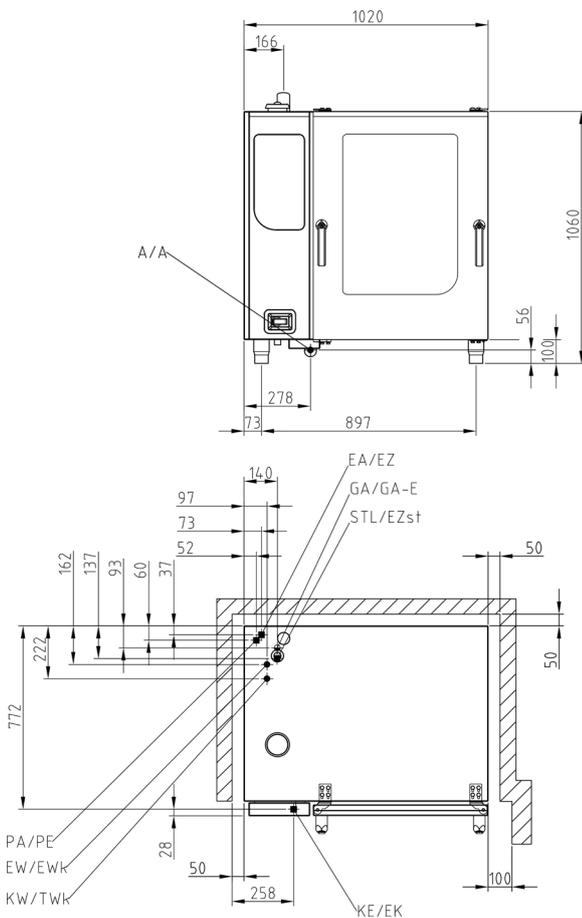- MKN Grease Collection System

Product safety

CE CSA® WaterMark BELGAQUA

* compared to GN 1/1
** in all certified countries

Subject to technical modifications! Version:
7.03.2024
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Please find detailed information at
www.mkn.com/en/login

Appliance dimensions (LxWxH) (mm)	1020 x 799 x 1060
Housing material	1.4301
Dimensions with grease collection system (LxWxH) (mm)	1520 x 899 x 1060
Dimensions incl. packing (LxWxH^2)(mm)	1020 x 1220 x 1350
Net weight (kg)	155
Gross weight (kg)	175
max. load weight (kg)	90
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

General installation interfaces

Interfaces provided on site

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

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² Standard packing

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Capacity	
Shelf inserts	10
GN 1/1 (530 x 325 x 65 mm)	10
Baking standard (600 x 400 x 85 mm)	8
Plates (Ø 32 cm – plate rack trolley)	40
Meals per day	80 - 150 (GN 1/1); 80 - 200 (FlexiRack®)

Electricity supply (220 - 240 V)	
Nominal power consumption (kW)	0.6
Voltage (V)	220 - 240 1 (N)PE AC
Fuse protection (A)	1 x 16
Frequency range (Hz)	50 / 60
Electricity supply (120 V)	
Nominal power consumption (kW)	0.6
Voltage (V)	120 1 (N)PE AC
Fuse protection (A)	1 x 16
Frequency range (Hz)	50 / 60
Electricity supply (100 V)	
Nominal power consumption (kW)	0.6
Voltage (V)	100 1 (N)PE AC
Fuse protection (A)	1 x 16
Frequency range (Hz)	50 / 60

Gas connection (GA/GA-E)	
Rated heat load (kW)	18
Type of gas	E & LL; 3B/P
Standard gas pressure – natural gas[3] (mbar)	20; 25
Standard gas pressure – liquid gas[3] (mbar)	30; 37; 50
Consumption rate according to DIN (kg/h)	1.42
Consumption rate according to DIN (m³/h)	2.17

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)	18
Consumption combisteaming (l/h)	4
Consumption cleaning (l)	3

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

Exhaust air (AL)	
Exhaust gas mass flow (kg/h)	49
Exhaust gas discharge system	B13 (with) B23 (without flow safeguard)
Exhaust gas connection	to a ventilation system with safety shutdown
Exhaust gas temperature (°C)	195

According to VDI 2052 with a connection voltage of 400 V.	
Operated without steam condensate hood	
Heat emission latent (W)	2862
Heat emission sensitive (W)	2385
Steam output (g/h)	4214
Operated with FlexiCombi® Air condensation hood	
Heat emission latent (W)	859
Heat emission sensitive (W)	2385
Steam output (g/h)	1264
Noise level (db (A))	< 70
Type of protection	IPX5

[3] other types of gas on request

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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)
- **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)
FKG_AIR_6_10	FlexiCombi® Air condensation hood
845986	Stacking kit for gas table top appliances (6.x + 10.x / 6.x + 6.x)

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

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_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
846066	Flow safeguard (exhaust gas duct)

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
10031146	Additional collection tray with drain filter

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