Combi steamer
FlexiCombi Team
Electric combi steamer FlexiCombi Team MagicPilot 6.1-6.1
MKN-No.: DKECOD615-615

Features

- **MagicPilot** – intuitive operating concept, touch and slide technology
  2 robust, wear-free, capacitive true colour touch screens, protected behind anti-reflective safety glass; display cleaning mode
- **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
- **Manual operation concept** with 12 cooking modes: SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming, Perfection, low temperature cooking, ΔT, Sous vide, humidification, baking and rest function
- **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
- **FlexiRack** – capacity concept
  for an increase in capacity up to 100% *
- **EasyLoad – crosswise insertion supplied as standard** for increased occupational safety
- **WaveClean** – automatic cleaning system
- one integrated shower hose for both cooking chambers
- **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
- **QualityControl** – consistent high quality; perfect results every time regardless of the load quantity
- **hygienic cooking chamber doors with sealed triple glazing**
- lower door handle is turned 180°, ergonomic design
- right hand hinged door
- **Hygienic cooking chambers** of corrosion resistant stainless steel

Accessories

- 2 hanging racks for crosswise insertion, standard configuration,each with 6 shelf inserts for GN 1/1 and FlexiRack, with tilt protection for containers, distance between insert levels 68 mm

Option

- Two position safety door lock
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
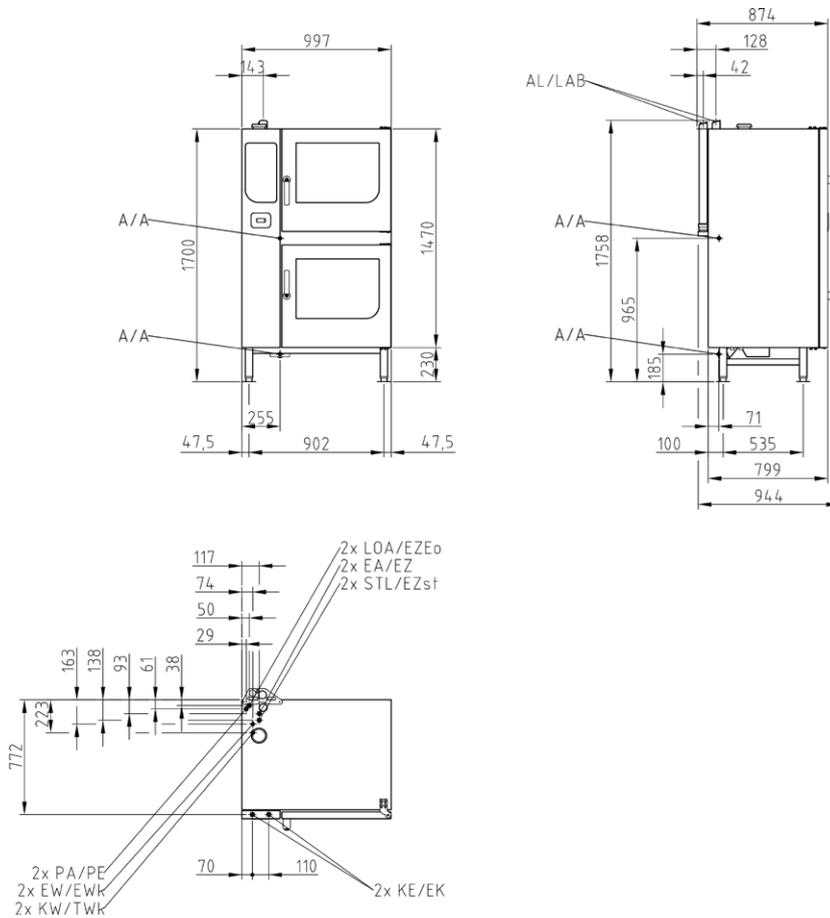- ETHERNET interface

Product safety

* compared to GN 1/1

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

Appliance dimensions (LxWxH) (mm)	997 x 799 x 1700
Housing material	1.4301
Dimensions incl. packing (LxWxH²)(mm)	1160 x 960 x 1950
Net weight (kg)	248
Gross weight (kg)	282

Installation instructions; safety clearance in mm	
at the rear	50
left and right respectively	50
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)
- Connection to cold water mains (KW/TWk)
- Soft water (EW/EWk)
- Waste water connection (A/A)
- (lowest connection point at a height of 180 mm)
- Exhaust air (AL)

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² Standard packing

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Capacity	
Quantity of cooked food (kg)	6x 15 + 6x 15
Shelf inserts	6 + 6 (12)
GN 1/1 (530 x 325 x 65 mm)	6 + 6 (12)
FlexiRack (530 x 570 x 65 mm)	2x 6 (12)
Plates (Ø 28 cm on FlexiRack grids)	2x 24 (48)
Meals per day	30 - 160 (1/1 GN); 30 - 300 (FlexiRack)

Electricity supply (380 V)	
Nominal power consumption (kW)	2x 9.4
Voltage (V)	2 x 380 2 x 3 (N) PE AC
Fuse protection (A)	3 x 16 + 3 x 16
Frequency range (Hz)	2 x 50

Electricity supply (400 V)	
Nominal power consumption (kW)	2x 10.4
Voltage (V)	2 x 400 2 x 3 (N) PE AC
Fuse protection (A)	3 x 16 + 3 x 16
Frequency range (Hz)	2 x 50

Electricity supply (415 V)	
Nominal power consumption (kW)	2x 11.2
Voltage (V)	2 x 415 2 x 3 (N) PE AC
Fuse protection (A)	3 x 16 + 3 x 16
Frequency range (Hz)	2 x 50

Electricity supply (440 V)	
Nominal power consumption (kW)	2x 10.4
Voltage (V)	2 x 440 2 x 3 (N) PE AC
Fuse protection (A)	3 x 16 + 3 x 16
Frequency range (Hz)	2 x 50

Drinking water cold (KW/TWk)	
Water pressure (bar)	2x 2 - 6
Connection size	2x DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 4 (22.2)
Consumption cleaning (l)	32 + 32

Soft water (EW/EWk)	
Water pressure (bar)	2x 2 - 6
Connection size	2x DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 0.9 (5)
Consumption steaming (l/h)	16 + 16
Consumption combisteaming (l/h)	3.5 + 3.5
Consumption cleaning (l)	3 + 3

Waste water (A/A)	
Volume flow max. (l/min.)	10
Connection size	2x 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)	1872 + 1872 (3744)
Heat emission sensitive (W)	1248 + 1248 (2496)
Steam output (g/h)	5512
Operated with FlexiCombi Air condensation hood	
Heat emission latent (W)	1123
Heat emission sensitive (W)	1248 + 1248 (2496)
Steam output (g/h)	1654
Noise level (db (A))	< 70
Type of protection	IPX5

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Further features

- **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
- cooking chamber with halogen lighting behind shockproof glass
- **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 CombiConnect** – PC software equipped as standard to compile cooking programmes, 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

** without surcharge under www.mkn.com

Special equipment

FKE_AIR_KIT_TEAM	FlexiCombi Air condensation hood for electric stacking kits

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
202376	Cup baking tray

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

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

10012974	WaveClean two-in-one cleaning cartridge

813636	GN insert lengthwise
845946	Hanging racks baking tray size