Combi steamer
FlexiCombi
Electric combi steamer FlexiCombi MagicPilot 10.1
MKN-No.: FKECOD115T

Features

- **MagicPilot** – touch and slide operating concept robust, wear-free, capacitive true colour touch screen, 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
- **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.
- **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
- **hygienic cooking chamber** of corrosion resistant stainless steel

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
- Connection for external multipoint core temperature probe (cannot be retrofitted)
- 2nd multipoint core temperature probe (can be used at the same time as an internal multipoint core temperature probe) or sous vide (single point sensor)
- 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
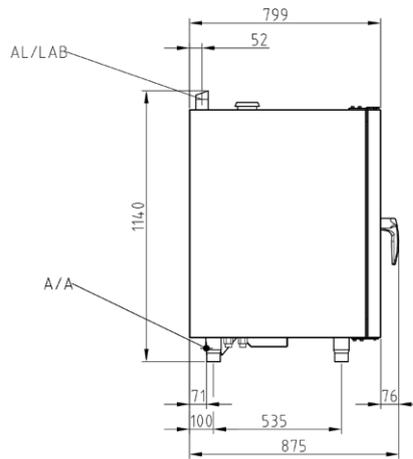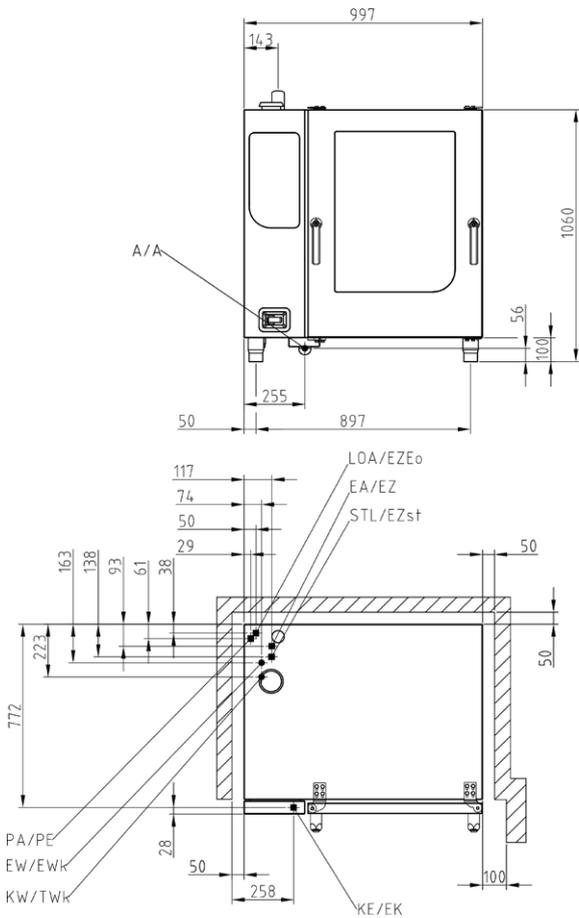- ETHERNET interface

Product safety

CE   TÜV NORD GS geprüfte Sicherheit   WaterMark

* compared to GN 1/1

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

Appliance dimensions (LxWxH) (mm)	997 x 799 x 1060
Housing material	1.4301
Dimensions incl. packing (LxWxH²)(mm)	1080 x 960 x 1280
Net weight (kg)	145
Gross weight (kg)	165
max. load weight (kg)	80
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)
• Exhaust air (AL)

Subject to technical modifications! Version:
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² Standard packing

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Capacity	
Quantity of cooked food (kg)	10x 15
Shelf inserts	10
GN 1/1 (530 x 325 x 65 mm)	10
Baking standard (600 x 400 x 85 mm)	8
FlexiRack (530 x 570 x 65 mm)	10 (≈ 17x 1/1 GN)
Plates (Ø 28 cm on FlexiRack grids)	40
Plates (Ø 32 cm – plate rack trolley)	40
Meals per day	80 - 150 (1/1 GN); 80 - 200 (FlexiRack)

Electricity supply (380 V)	
Nominal power consumption (kW)	14.4
Voltage (V)	380 3 (N)PE AC
Fuse protection (A)	3 x 25
Frequency range (Hz)	50 / 60

Electricity supply (400 V)	
Nominal power consumption (kW)	15.9
Voltage (V)	400 3 (N)PE AC
Fuse protection (A)	3 x 25
Frequency range (Hz)	50 / 60

Electricity supply (415 V)	
Nominal power consumption (kW)	17.1
Voltage (V)	415 3 (N)PE AC
Fuse protection (A)	3 x 25
Frequency range (Hz)	50 / 60

Electricity supply (440 V)	
Nominal power consumption (kW)	15.8
Voltage (V)	440 3 (N)PE AC
Fuse protection (A)	3 x 25
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 (°dH)	< 4 (22.2)
Consumption cleaning (l)	32

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)	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

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)	1908
Steam output (g/h)	4214
Operated with FlexiCombi Air condensation hood	
Heat emission latent (W)	859
Heat emission sensitive (W)	1908
Steam output (g/h)	1264
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
- 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
- start cooking process with **BarcodeScan** in autoChef
- 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

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)

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!

216257	Plate rack
216259	Roll-in rack for GN 1/1 crosswise insertation
216263	Transport trolley rack, 580 mm high
850256	Roll-in frame for transport trolley rack
201791	Thermal insulation cover
10014181	Barcode scanner including USB cable for charging
10012974	WaveClean two-in-one cleaning cartridge
813646	GN insert lengthwise
845941	Hanging rack baking tray size