

Combi steamer  
**FlexiCombi®**  
 Gas combi steamer FlexiCombi® MagicPilot 20.1  
 MKN-No.: FKG COD215TG2



world of cooking

FKG COD215TG2

## 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

- 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



## Option

- 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
- Smokelnside – integrated smoking function
- ETHERNET interface
- Mobile version
- MKN Grease Collection System

## Product safety



Subject to technical modifications! Version:

7.03.2024

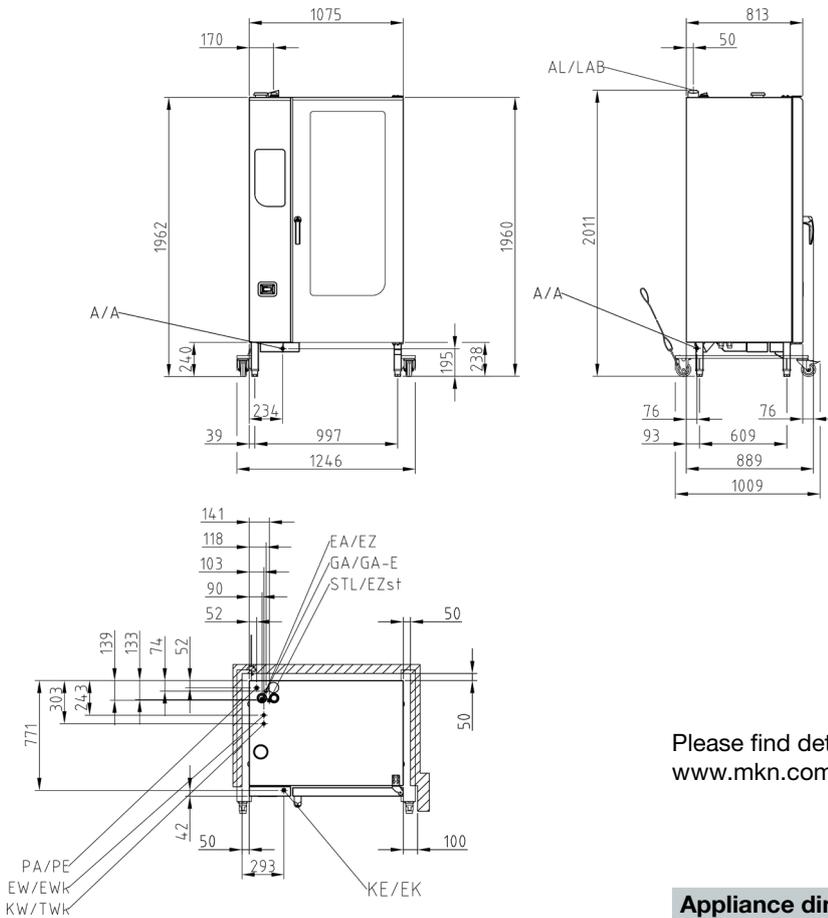
[www.mkn.com](http://www.mkn.com)

Combi steamer  
**FlexiCombi®**  
 Gas combi steamer FlexiCombi® MagicPilot 20.1  
 MKN-No.: FKG COD215TG2



world of cooking

FKG COD215TG2



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)
- Gas connection (GA/GA-E)
- Connection to cold water mains (KW/TWK)
- Soft water (EW/EWK)
- Waste water connection (A/A)
- Exhaust air (AL)

|   |  |
|---|--|
| <b>Appliance dimensions (LxWxH) (mm)</b>                        | 1075 x 813 x 1960                      |
| Housing material  | 1.4301                                 |
| Dimensions with grease collection system (LxWxH) (mm)           | 1575 x 913 x 1960                      |
| Dimensions incl. packing (LxWxH <sup>2</sup> )(mm)              | 1020 x 1300 x 2240                     |
| Net weight (kg)   | 307                                    |
| Gross weight (kg)   | 341                                    |
| max. load weight (kg)   | 150                                    |
| <b>Installation instructions; safety clearance in mm</b>        |  |
| 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 |

Combi steamer  
**FlexiCombi®**  
 Gas combi steamer FlexiCombi® MagicPilot 20.1  
 MKN-No.: FKGCOD215TG2



world of cooking

FKGCOD215TG2

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

| Electricity supply (220 - 240 V) |                      |
|----------------------------------|----------------------|
| Nominal power consumption (kW)   | 1                    |
| 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) | 1              |
| 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) | 1              |
| 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)                                    | 36           |
| Type of gas   | E & LL; 3B/P |
| Standard gas pressure – natural gas <sup>3</sup> (mbar) | 20; 25       |
| Standard gas pressure – liquid gas <sup>3</sup> (mbar)  | 30; 37; 50   |
| Consumption rate according to DIN (kg/h)                | 2.84         |
| Consumption rate according to DIN (m <sup>3</sup> /h)   | 4.35         |

| 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 |

| Exhaust air (AL)             |  |
|------------------------------|--|
| Exhaust gas mass flow (kg/h) | 99   |
| Exhaust gas discharge system | B13 (with) B23 (without flow safeguard)      |
| Exhaust gas connection       | to a ventilation system with safety shutdown |
| Exhaust gas temperature (°C) | 205  |

| 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)                               | 4755 |
| Steam output (g/h)  | 8401 |
|   |      |
| Noise level (db (A))                                      | < 70 |
| Type of protection  | IPX5 |

<sup>3</sup> other types of gas on request



## 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 °C
- **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

### 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 |
|----------|--|

|        |                                   |
|--------|-----------------------------------|
| 846151 | 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 |
|----------|--|

|          |             |
|----------|-------------|
| 10033498 | Wall spacer |
|----------|-------------|

|          |  |
|----------|--|
| 10033479 | Additional collection tray with drain filter |
|----------|--|

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

