

### Product data sheet -

#### Electric combisteamer SpaceCombi MagicPilot 6.23 Junior

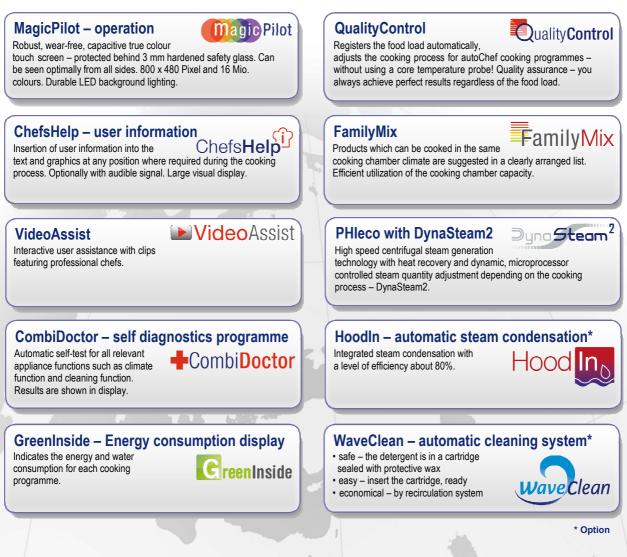
MKN-No.: SKECOD623T

Combi steamer in compact design according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens.

Manual operation with steaming, convection, combisteaming and Perfection. Automatic with 10 autoChef cooking categories from meat to Perfection – the climate regeneration.

FlexiCombi offers a choice of cooking functions with convection and pressureless fresh steam either separately, one after the other or combined with moist or dry heat.

## **Technical highlights**







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#### **Further features**

- autoChef automatic cooking
- preselected intern. cooking processes can be individ. modified
- more than 350 cooking programmes can be saved
- overview of individual favourites on the screen
- programme protection against modify/cancel
- adjustable language display, full text search
- Manual operation concept with 12 cooking modes: soft steaming, steaming, express steaming, convection combisteaming, Perfection, low temperature cooking,  $\Delta T$ , Sous vide, humidification, baking and rest function
- StepMatic up to 20 programme steps can be combined
- Time2Serve enter the required completion time
- RackControl multiple timer
- ClimaSelect plus Climate control
- Ready2Cook preheating, cool down, climate preparation
- PerfectHold holding function with SmartCoolDown
- multipoint core temperature measurement up to 99°C
- SES Steam Exhaust System
- autoreverse fan wheel for extremely uniform cooking
- performance • 2 air speeds (in connection with fan intervals) can be programmed
- fan wheel safety brake
- calling cooking programmes with BarcodeScan in autoChef
- manual cleaning programme with user guide
- water filter maintenance instructions for external water filters
- energy supply as required, reduced heat output (E/2)
- EcoModus reduces temperature of cooking chamber autom. when this has not been charged for some time
- MKN CombiConnect PC software equipped as standard to compile cooking programmes, for visualisation, storage and printing of HACCP data
- integrated HACCP memory
- start time pre-selection in real time
- manual steam injection/humidification
- professional baking function set baking programmes with
- humidity injection in ml, a rest period and dehumidification • temperature controlled vapour quenching
- AutoShower integrated shower hose in cooking chamber
- hygienic cooking chamber of corrosion resistant stainless steel, highly polished, with hygienic rounded corners, thermally insulated
- cooking chamber with halogen lighting behind shockproof glass
- 6 x 2/3 lengthwise insertion
- hygienic cooking chamber door with triple glazing
- door lock with end stop, non-contact door switch, insertable door seal replaceable by the enduser
- one hand door handle
- USB interface e.g. for software updates\*
- cooking recipe import function by using a USB stick
- display blinks after cooking time has elapsed
- · loudspeaker, selectable sounds
- direct waste water connection according to DVGW is possible
- without surcharge under www.mkn.com

#### Installation requirements

- · connection to the water supply mains provided by the customer
- connection to waste water provided by customer
- (With option WaveClean without siphon!)
- Electricity supply

Subject to change without notice! 03.08.2018

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG

#### Technical data

Dimensions (LxWxH) (mm):	550 x 630 x 758	
Rated heat load (kW):		
Connected load (electrical) (kW):	5,2 oder 3,5	
Voltage <sup>1</sup> (V):	400 or 440 230	3 (N) PE AC / 1 (N) PE AC
Recommended fuses (A):	3 x 16 / 1 x 16	
Frequency range (Hz):	50 or 60	
Standard gas pressure – natural gas <sup>2</sup> (mbar):		
Standard gas pressure – liquid gas <sup>2</sup> (mbar):		
Gas connection:		
Exhaust gas connection:		
Exhaust gas discharge system:		
Soft water connection:	DN 20 (G ¾" A)	
Water connection:	DN 20 (G ¾" A)	
Waterpressure (bar):	2,0 - 6,0	
Drain connection:	DN 40	
Gastronorm 2/3 (354 x 325 mm):	6 (max. 60 mm deep)	
Gastronorm 2/3 (354 x 325 mm):	5 (max. 65 mm deep)	
Baking standard (600 x 400 mm):		
Plates Ø 28 cm on regeneration racks:	6	
Plates Ø 32 cm on regeneration racks:	6	
Material housing:	1.4301	
Net weight (Gross weight <sup>a</sup> ) (kg):	66 (-)	
Heat emission latent (W):	936 / 630	
Heat emission sensitive (W):	624 / 420	
Type of protection:	IPX 5	

#### Product safety

• CE mark • GS TÜV proofed • WRAS

#### **Option / accessories**

- Left hand hinged door
- GN containers, GN grids and special baking and roasting trays
- WaveClean automatic cleaning system
- Two-in-one cartridges
- Special cleaning and descaling agents, manual pressure spray gun for manual cleaning
- Stacking kits for table-top appliances
- Stands
- Special voltage
- Built-in version
- HoodIn integrated steam condensation
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- ETHERNET interface
- Wireless barcode scanner including USB cable for charging
- Wall bracket
- MagicHood odour neutralizing hood

special voltages on request seaworthy packing on request <sup>2</sup> further types of gas on request

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