



MKN Combi steamers
Outstandingly different





Challenges in your daily kitchen routine



Flexibility

Professional kitchens need to be able to react flexibly to frequently changing conditions



Quality

Consistent food quality has to be produced 365 days a year



Sustainability

The kitchen of the future is sustainable and resource-friendly



Capacity

High productivity in minimum space, required production capacities can often change



Efficiency

Pressure for cost efficiency is increasing



Lack of space

Kitchens are becoming increasingly smaller



Shortage of qualified personnel

Temporary staff often work in kitchens



Hygiene & cleanliness

Keeping professional kitchens clean takes time and costs money



FlexiCombi®

Different is better



Video Play >



SpaceCombi®

Made for you



Video Play >



Junior

Multifunctional devices for steaming | roasting | baking | regeneration | sous vide cooking



MKN FlexiCombi®

Different is better



FlexiCombi®
team





The MKN FlexiCombi®

Key features at a glance



MagicPilot

Guided Cooking

EasyLoad

FlexiRack

WaveClean

Triple glazing

GreenInside

autoChef

BarcodeScan

ChefsHelp

CombiDoctor

DynaSteam²

FamilyMix

Favourites

PerfectHold

QualityControl

SES

SmokeInside

Time2Serve

VideoAssist



Touch&Slide Operating Concept

Analogue to modern smartphones & tablet PCs



MagicPilot®

- intuitive & easy to use
- robust & wear-resistant
- precise and simple adjustment



MKN Guided Cooking Concept

Your navigation system through the cooking process



”

Numerous user support functions
and a higher degree of
automation lead you to culinary
excellence ...



autoChef

Chefs' know how
inclusive. Food quality
can be consistently
reproduced



ChefsHelp

Step by step
instructions through
the cooking process
for perfect results



Favourites



BarcodeScan



VideoAssist



Practical crosswise insertion

Safe and easy handling



EasyLoad

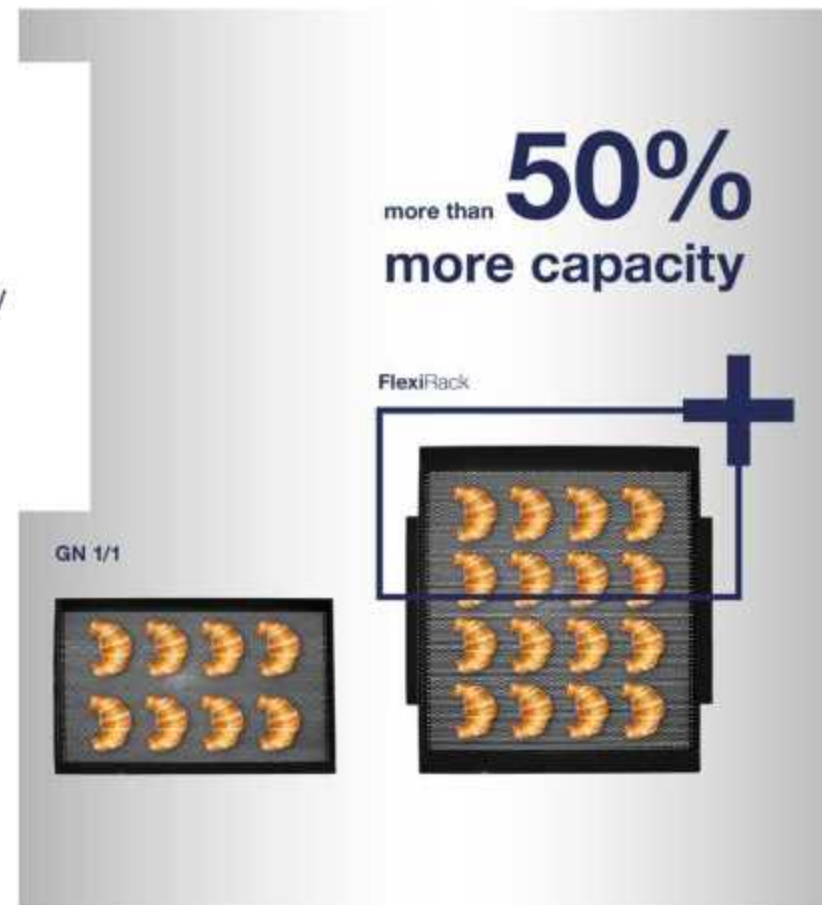
- you have a good grip even on heavy trays
- no need to change the position of your hands
- full view of your products at all times
- ergonomic design





The smart capacity concept

Optimum utilization of the cooking chamber





Life Time Protection System

Automatic cleaning inclusive



WaveClean

- just insert a cartridge to get started
- sparkling clean with one cartridge
- complete interior cleaning
- no additional manual cleaning required (glass pane requires no further cleaning)
- Completely safe – no contact with cleaning agent



Video Play >

Also available
by
subscription



< Go back



Triple Glazing

Hygienic cooking chamber door with triple glazing in a sealed frame

- saves energy
- easy cleaning - no manual cleaning required



Sustainability

Transparent display of optimized consumption figures



GreenInside

- energy and water consumption display
- optimized consumption due to:
 - hygienic cooking chamber door with triple glazing in a sealed frame
 - low connected loads (despite increased capacity with FlexiRack)
 - DynaSteam technology
(Only applies to electrical appliances)



Discover the difference

Product variants & options



Product variants

Team appliances

Classic operation

Marine versions

Options

SmokeInside

EasyIn (standard feature)

External core
temperature probe

Optional equipment

FlexiCombi Air





MKN SpaceCombi

Made for you



SpaceCombi
team



SpaceCombi
magic team



SpaceCombi



SpaceCombi
magic hood





SpaceCombi

The first professional compact combi steamer



55 cm



approx. **40%**
slimmer*

Fully featured combi steamer with
6 inserts GN 1/1 and a width of 55 cm only



Hygienic cooking chamber door with
triple glazing in a sealed frame



Fits any kitchen



55 cm

SpaceCombi

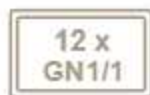
team

Maximum variety within minimum space



2x

Separate cooking chambers
2 parallel operating cooking
modes



Fully featured
combi steamer with
2 x 6 inserts GN 1/1
and a width of 55 cm only



LED lighting
for optimal
illumination of
all shelves



approx. **40%**
slimmer
compared to
FlexiCombi Team



Ergonomic design
height of top shelf
insert under 1.50 m



Hygienic cooking
chamber door
with **triple glazing** in
a **sealed frame**



**MAGIC
HOOD**
INSIDE

▶ **55
cm** ◀



SpaceCombi

magic team

Enjoy cooking wherever you are



Unpleasant odours,
blue smoke and vapours
are neutralized and steam
is condensed

**12 x
GN 1/1**

**Fully featured
combi steamer** with
2 x 6 inserts GN 1/1
and a width of 55 cm only



The integrated extractor
hood means that food can
also be prepared at sales
points that are not
equipped with a kitchen
ventilation system*



Easy handling: Simply
remove the filter and
clean it in the dishwasher



SpaceCombi

magic hood

Unlimited possibilities. Even in compact form.



Unpleasant odours, blue smoke and vapours are neutralized and steam is condensed

6 x
GN 1/1

Fully featured combi steamer with 6 inserts GN 1/1 and a width of 55 cm only



Exhaust air remains in the appliance (no external exhaust air pipe required)



HoodIn
INSIDE

55
cm





The MKN SpaceCombi

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Life Time Protection System

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Triple Glazing

Hygienic cooking chamber door with triple glazing in a sealed frame

- saves energy
- easy cleaning as no further manual cleaning is required



Sustainability

A matter we care deeply about



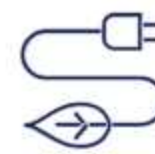
Triple glazing

Hygienic cooking chamber door with triple glazing in a sealed frame



GreenInside

Optimized energy and water consumption



Connected loads

Low connected loads compared to the **FlexiCombi** models



Installation & maintenance made easy



- integrable
- easy access from the front
- one person can carry out the work
- installation & maintenance is carried out from the front
- electrics all in one compartment





Conventional vs. Modern



Hygiene is maintained easily as there is no space between appliances



Water/waste water central (only one connection)



Simple installation



Slimmer and integrable



Exhaust air remains in the appliance (no external exhaust air pipe)



SpaceCombi and Junior

Product variants & options



Product variants

Options

Optional equipment

Team appliances

HoodIn

BarcodeScan

Classic operation

WaveClean

Stacking kit

Built-in version

Integrated hand shower

Wall bracket

MagicHood



MKN Connected Kitchen®

New means of communication



Digital platform for professional kitchens with maximum data security, provided by the Telekom as reliable partner

- Centralized control and standardization
- Keeping track of HACCP data
- Automated documentation of HACCP data
- Device utilisation management
- Recording operating costs
- Identifying and reporting faults and incorrect application





...u.v.m.

FlexiCombi Awards

Winner of multiple awards at
international trade exhibitions



Award-winning appliances

Kitchen Innovations Award 2019 for **SpaceCombi** Magic Team



**Prize awarded to MKN's partner Henny Penny
at the NRA Chicago**

Largest trade show in the USA
Award for cutting edge technology with high level of innovation



Gold at the Commercial Kitchen Challenge

SpaceCombi Magic Team wins Innovation Award



awarded at the Commercial Kitchen Show in London 2021

Gold from the show visitors and the renowned expert panel

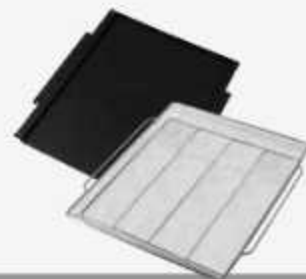


Enjoy more options

With our accessories for the MKN combi steamers



GN Accessories



FlexiRack



Cleaning



Barcode Scanner





References



Guest House
Weingast
Upper Bavaria



InterContinental
London



Siemens
Erlangen



Best Western
Weyhausen



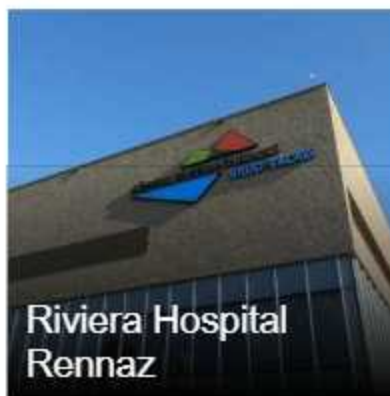
Changsha
Conference Center
China



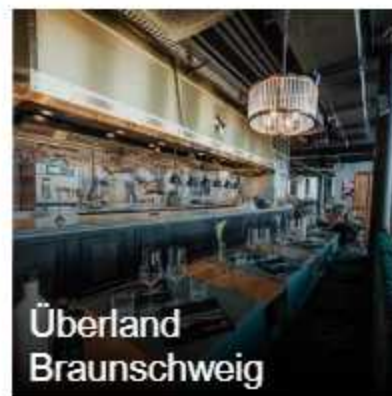
Waldorf Astoria
Dubai



Benedictine Inn
Attendorf



Riviera Hospital
Rennaz



Überland
Braunschweig



Daoxiang
Cooking School
Donguan, China



Many thanks for your attention!