

Combi steamer  
**SpaceCombi® Magic Team**  
 Electric combi steamer SpaceCombi® Magic Team  
 MKN-No.: TKECOD610T



world of cooking

TKECOD610T

## Features

- **MagicPilot** – touch and slide operating concept  
 2 robust, wear-free, capacitive true colour touch screens, protected behind anti-reflective safety glass; display cleaning mode
- **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,  $\Delta T$ , Sous vide, humidification, baking and rest function
- Cooking Steps function – up to 20 programme steps can be individually combined
- **WaveClean** – automatic cleaning system
- **SES** – Steam Exhaust System, steam extraction for safe operation
- **Hygienic cooking chamber doors with sealed triple glazing**, right hand hinged door
- LED lighting integrated into the hygienic cooking chamber door
- Lower door handle is turned 180°, ergonomic design
- **Hygienic cooking chambers** of corrosion resistant stainless steel
- **HoodIn** – integrated steam condensation with a level of efficiency of approx. 80%
- **MagicHood – odour neutralizing hood**  
 designed to face hard conditions in front cooking areas – an exhaust air extraction system doesn't have to be provided by the customer\*
- Kondensation using a four-level filter system – safe and effective
- Two-level suction power controlled completely automatically; extracts blue smoke, fat and unpleasant odours
- The odour neutralizing hood **MagicHood** has an integrated connection to a waste water system with condensate drained off via the air vent of the combi steamer
- ETHERNET interface

## Accessories

- 2 hanging racks for lengthwise insertion as standard, each with 6 shelf inserts for GN 1/1, with tilt protection for containers, distance between insert levels 60 mm

\* in compliance with existing HVAC regulations



## Option

- Left hand hinged door
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- Rollers instead of the rear appliance feet
- Maintenance rollers for front appliance feet
- Installation kit for waste water without water mains
- One electrical connection (15.6 kW)
- Ready to plug in (for one or two electrical connections)

## Product safety

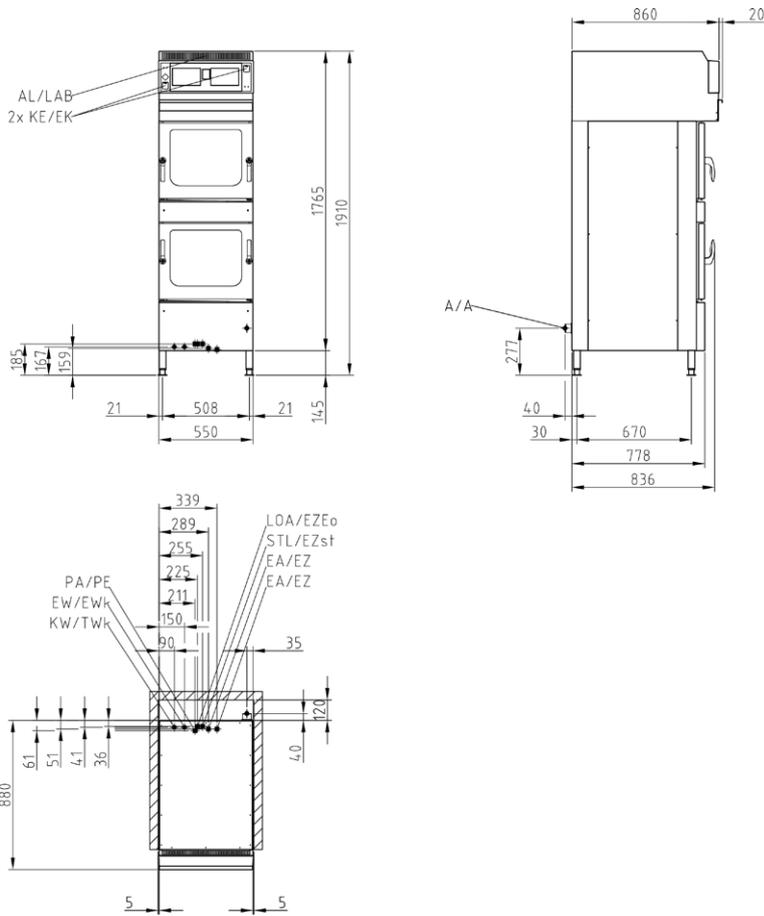


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Please find detailed information at  
[www.mkn.com/en/login](http://www.mkn.com/en/login)

### General installation interfaces

#### Interfaces provided on site

- Electricity connection (EA/EZ)
- 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>                 | 550 x 880 x 1908  |
| Housing material   | 1.4301            |
| Dimensions incl. packing (LxWxH <sup>2</sup> )(mm)       | 970 x 1130 x 2000 |
| Net weight (kg)  | 169               |
| Gross weight (kg)  | 183               |
| <b>Installation instructions; safety clearance in mm</b> |                   |
| at the rear  | 70                |

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| Capacity                             |              |
|--------------------------------------|--------------|
| Shelf inserts                        | 6 + 6 (12)   |
| GN 1/1 (530 x 325 x 60 mm)           | 6 + 6 (12)   |
| GN 1/1 (530 x 325 x 65 mm)           | 5 + 5 (10)   |
| Plates Ø 28 cm on regeneration racks | 12 + 12 (24) |
| Meals per day                        | 60 - 160     |

| Electricity supply (400 V)     |                    |
|--------------------------------|--------------------|
| Nominal power consumption (kW) | 2 x 7.8            |
| Voltage (V)                    | 2x 400 2x 3 NPE AC |
| Fuse protection (A)            | 3 x 16 + 3 x 16    |
| Frequency range (Hz)           | 2 x 50 / 2 x 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)     | 35             |

| 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)      | 20             |
| Consumption combisteaming (l/h) | 4.4            |
| Consumption cleaning (l)        | 2.5            |

| Waste water (A/A)         |            |
|---------------------------|------------|
| Volume flow max. (l/min.) | 10         |
| Connection size           | DN 50      |
| Quality                   | max. 95 °C |

**According to VDI 2052 with a connection voltage of 400 V.**

| Operated with HoodIn (integrated steam condensation) |      |
|--|------|
| Heat emission latent (W)                             | 842  |
| Heat emission sensitive (W)                          | 1872 |
| Steam output (g/h)                                   | 1240 |
|  |      |
| Noise level (db (A))                                 | < 65 |
| Type of protection                                   | IPX5 |



## Further features

- **GreenInside** – energy consumption display
- **QualityControl** – consistent high quality; perfect results every time regardless of the load quantity
- **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.
- 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
- 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 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
- 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

### 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                    |

|          |  |
|----------|--|
| 10014181 | Barcode scanner including USB cable for charging |
|----------|--|

|            |   |
|------------|---|
| TWO_IN_ONE | WaveClean two-in-one cleaning cartridge |
|------------|---|

|          |  |
|----------|--|
| 10022641 | Hanging racks 5 x GN 1/1, distance between insert levels 65 mm |
|----------|--|

\*\* without surcharge under [www.mkn.com](http://www.mkn.com)

