

Combi steamer FlexiCombi® Team

Electric combi steamer FlexiCombi® Team MagicPilot 10.1-6.1
MKN-No.: DKECOD115-615



world of cooking

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
- **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
- Cooking Steps function – up to 20 programme steps can be individually combined
- **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
- One integrated shower hose for both cooking chambers
- **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
- **QualityControl** – consistent high quality; perfect results every time regardless of the load quantity
- **Hygienic cooking chamber doors with sealed triple glazing**, right hand hinged door
- Lower door handle is turned 180°, ergonomic design
- **Hygienic cooking chambers** of corrosion resistant stainless steel

Accessories

- Hanging rack for crosswise insertion, standard configuration, 6 shelf inserts for GN 1/1 and FlexiRack, with tilt protection for containers, distance between insert levels 68 mm
- 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



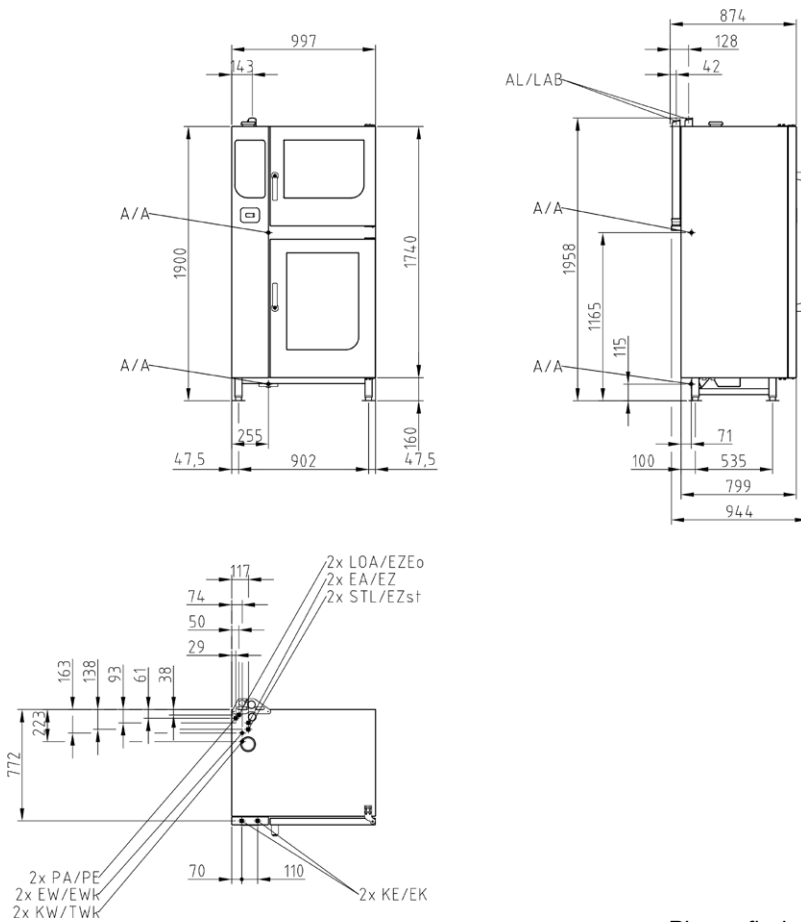
Option

- Left hand hinged door
- Two position safety door lock
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- ETHERNET interface

Product safety



* compared to GN 1/1



Please find detailed information at 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)

| | |
|---|--|
| Appliance dimensions (LxWxH) (mm) | 997 x 799 x 1900 |
| Housing material | 1.4301 |
| Dimensions incl. packing (LxWxH ²)(mm) | 1020 x 1300 x 2180 |
| Net weight (kg) | 282 |
| Gross weight (kg) | 316 |
| max. load weight (kg) | 54 + 90 |
| 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 |

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| Capacity | |
|--|--|
| Shelf inserts | 6 + 10 (16) |
| GN 1/1 (530 x 325 x 65 mm) | 6 + 10 (16) |
| FlexiRack (530 x 570 x 65 mm) | 6 + 10 (16) |
| Plates (Ø 28 cm on FlexiRack grids) | 24 + 40 (64) |
| Meals per day | 30 - 230 (GN 1/1); 30 - 350 (FlexiRack) |

| Electricity supply (380 V) | |
|-----------------------------------|----------------------------|
| Nominal power consumption (kW) | 9.4 + 14.4 |
| Voltage (V) | 2 x 380 2 x 3 (N) PE AC |
| Fuse protection (A) | 3 x 16 + 3 x 25 |
| Frequency range (Hz) | 2 x 50 |

| Electricity supply (400 V) | |
|-----------------------------------|----------------------------|
| Nominal power consumption (kW) | 10.4 + 15.9 |
| Voltage (V) | 2 x 400 2 x 3 (N) PE AC |
| Fuse protection (A) | 3 x 16 + 3 x 25 |
| Frequency range (Hz) | 2 x 50 |

| Electricity supply (415 V) | |
|-----------------------------------|----------------------------|
| Nominal power consumption (kW) | 11.2 + 17.1 |
| Voltage (V) | 2 x 415 2 x 3 (N) PE AC |
| Fuse protection (A) | 3 x 16 + 3 x 25 |
| Frequency range (Hz) | 2 x 50 |

| Electricity supply (440 V) | |
|-----------------------------------|----------------------------|
| Nominal power consumption (kW) | 10.4 + 15.8 |
| Voltage (V) | 2 x 440 2 x 3 (N) PE AC |
| Fuse protection (A) | 3 x 16 + 3 x 25 |
| Frequency range (Hz) | 2 x 50 |

| Drinking water cold (KW/TWk) | |
|-------------------------------------|-------------------|
| Water pressure (bar) | 2x 2 - 6 |
| Connection size | 2x DN 20 (G ¾" A) |
| Quality mmol/l (°dH) | < 4 (22.2) |
| Consumption cleaning (l) | 32 + 32 |

| Soft water (EW/EWk) | |
|---------------------------------|-------------------|
| Water pressure (bar) | 2x 2 - 6 |
| Connection size | 2x DN 20 (G ¾" A) |
| Quality mmol/l (°dH) | < 0.9 (5) |
| Consumption steaming (l/h) | 18 + 16 |
| Consumption combisteaming (l/h) | 4 + 3.5 |
| Consumption cleaning (l) | 3 + 3 |

| Waste water (A/A) | |
|---------------------------|------------|
| Volume flow max. (l/min.) | 10 |
| Connection size | 2x 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 + 1872 (4734) |
| Heat emission sensitive (W) | 1908 + 1248 (3156) |
| Steam output (g/h) | 6970 |
| Operated with FlexiCombi Air condensation hood | |
| Heat emission latent (W) | 1420 |
| Heat emission sensitive (W) | 1908 + 1248 (3156) |
| Steam output (g/h) | 2091 |
| | |
| Noise level (db (A)) | < 70 |
| Type of protection | IPX5 |



Further features

- **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
- 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
- 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

FKE_AIR_KIT_TEAM FlexiCombi Air condensation hood for electric stacking kits

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 |

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 |

e.g. Starter, baking, GN packages available!

TWO_IN_ONE WaveClean two-in-one cleaning cartridge

| | |
|--------|--------------------------------|
| 813636 | GN insert lengthwise |
| 845946 | Hanging racks baking tray size |

