

Combi steamer

FlexiCombi®

Gas combi steamer FlexiCombi® MagicPilot 10.1

MKN-No.: FKGCOD115T



world of cooking

Features

- **MagicPilot** – touch and slide operating concept
robust, wear-free, capacitive true colour touch screen,
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
- **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. Products which can be cooked in the same
cooking chamber climate are indicated in a clearly
arranged list showing which products belong together.
- **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
- **Hygienic cooking chamber** of corrosion resistant
stainless steel

Accessories

- Hanging rack for crosswise insertion, standard configu-
ration, 10 shelf inserts for GN 1/1 and FlexiRack, with tilt
protection for containers, distance between insert levels
68 mm



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Option

- Left hand hinged door
- Two position safety door lock
- Connection for external multipoint core temperature probe
(cannot be retrofitted)
- 2nd multipoint core temperature probe (can be used at
the same time as an internal multipoint core temperature
probe) or sous vide (single point sensor)
- Prison version
- Special voltage
- ETHERNET interface

Product safety



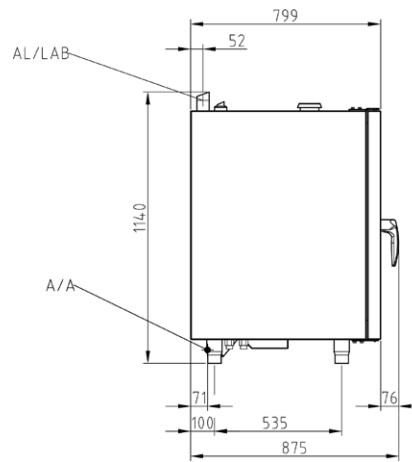
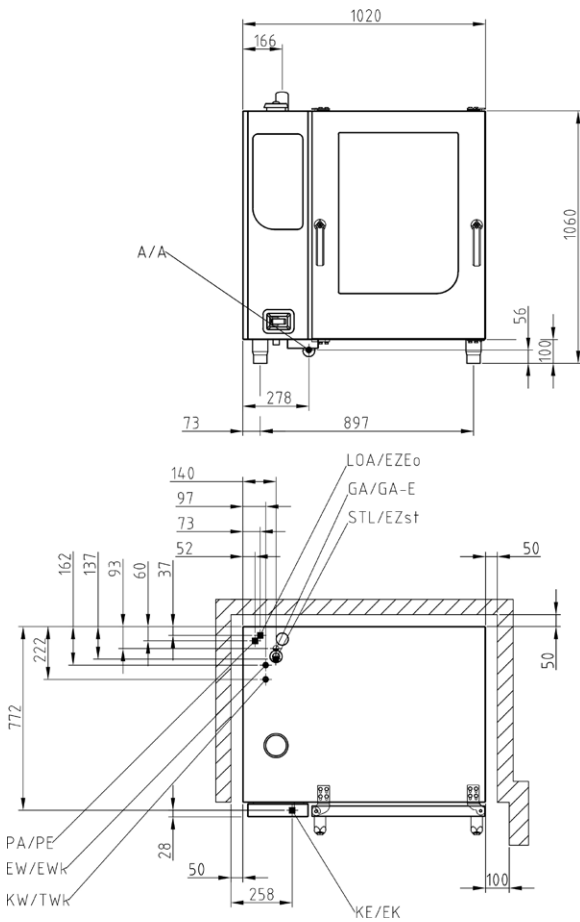
* compared to GN 1/1

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Please find detailed information at
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)

| | |
|---|--|
| Appliance dimensions (LxWxH) (mm) | 1020 x 799 x 1060 |
| Housing material | 1.4301 |
| Dimensions incl. packing (LxWxH ²)(mm) | 1020 x 1220 x 1350 |
| Net weight (kg) | 155 |
| Gross weight (kg) | 175 |
| max. load weight (kg) | 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 | 10 |
| GN 1/1 (530 x 325 x 65 mm) | 10 |
| Baking standard (600 x 400 x 85 mm) | 8 |
| FlexiRack (530 x 570 x 65 mm) | 10 (≈ 17x GN 1/1) |
| Plates (Ø 28 cm on FlexiRack grids) | 40 |
| Plates (Ø 32 cm – plate rack trolley) | 40 |
| Meals per day | 80 - 150 (GN 1/1); 80 - 200 (FlexiRack) |

| Electricity supply (220 - 240 V) | |
|----------------------------------|----------------------|
| Nominal power consumption (kW) | 0.6 |
| 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) | 0.6 |
| 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) | 0.6 |
| 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) | 18 |
| Type of gas | E & LL; 3B/P |
| Standard gas pressure – natural gas ³ (mbar) | 20; 25 |
| Standard gas pressure – liquid gas ³ (mbar) | 30; 37; 50 |
| Consumption rate according to DIN (kg/h) | 1.42 |
| Consumption rate according to DIN (m ³ /h) | 2.17 |

| 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) | 32 |

| 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) | 18 |
| Consumption combisteaming (l/h) | 4 |
| 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) | 49 |
| Exhaust gas discharge system | B13 (with) B23 (without flow safeguard) |
| Exhaust gas connection | to a ventilation system with safety shutdown |
| Exhaust gas temperature (°C) | 195 |

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

| Operated without steam condensate hood | |
|--|------|
| Heat emission latent (W) | 2862 |
| Heat emission sensitive (W) | 2385 |
| Steam output (g/h) | 4214 |

| Operated with FlexiCombi Air condensation hood | |
|--|------|
| Heat emission latent (W) | 859 |
| Heat emission sensitive (W) | 2385 |
| Steam output (g/h) | 1264 |

| | |
|----------------------|------|
| Noise level (db (A)) | < 70 |
| Type of protection | IPX5 |

³ other types of gas on request

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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
- 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)
- **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
- Start cooking process with **BarcodeScan** in autoChef
- 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

| | |
|--------------|--|
| 216233 | Cabinet frame open on all sides (1000 x 655 x 580 mm) |
| 216253 | Cabinet closed on three sides (1000 x 696 x 580 mm) |
| FKG_AIR_6_10 | FlexiCombi Air condensation hood |
| 845986 | Stacking kit for gas table top appliances (6.x + 10.x / 6.x + 6.x) |

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!

| | |
|------------|--|
| 216257 | Plate rack |
| 216259 | Roll-in rack for GN 1/1 crosswise insertion |
| 216263 | Transport trolley rack, 580 mm high |
| 850256 | Roll-in frame for transport trolley rack |
| 201791 | Thermal insulation cover |
| 10014181 | Barcode scanner including USB cable for charging |
| TWO_IN_ONE | WaveClean two-in-one cleaning cartridge |
| 813646 | GN insert lengthwise |
| 845941 | Hanging rack baking tray size |
| 846066 | Flow safeguard (exhaust gas duct) |

** without surcharge under www.mkn.com

MKN Maschinenfabrik
 Kurt Neubauer GmbH & Co. KG
 Halberstaedter Strasse 2a
 38300 Wolfenbuettel / Germany

Phone +49 (0)5331 89-0
 Fax +49 (0)5331 89-280
 E-mail verkauf@mkn.de
www.mkn.com



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Subject to technical modifications!
 Version: 25.11.2020