

Combi steamer
FlexiCombi®
Gas combi steamer FlexiCombi® MagicPilot 20.1
MKN-No.: FKGCOD215T



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

- Transport trolley rack for crosswise insertion, standard
configuration, with 20 inserts for GN 1/1 and FlexiRack,
with tilt protection for containers, distance between insert
levels 68 mm
- **EasyIn roll-in system** for transport trolley racks, to com-
pensate for any unevenness of the floor up to 10 mm
- Preheat bridge

* compared to GN 1/1



Option

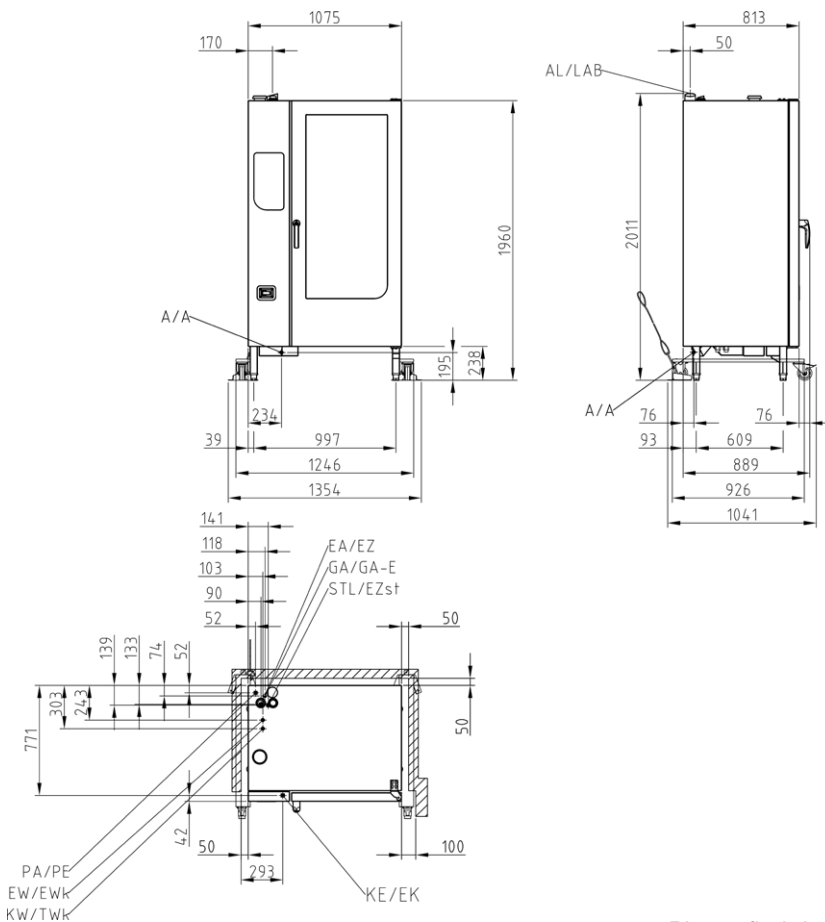
- Additional external multi-point core temperature probe
(can not be retrofitted; can be used at the same time as
an internal multipoint core temperature probe)
- Additional external sous vide single point sensor (can not
be retrofitted)
- Prison version
- Special voltage
- ETHERNET interface
- Mobile version

Product safety



Subject to technical modifications! Version:
18.03.2022
www.mkn.com

FKGCOD215T



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)	1075 x 813 x 1960
Housing material	1.4301
Dimensions incl. packing (LxWxH ²)(mm)	1020 x 1300 x 2240
Net weight (kg)	307
Gross weight (kg)	341
max. load weight (kg)	150
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	20
GN 1/1 (530 x 325 x 65 mm)	20
Baking standard (600 x 400 x 85 mm)	16
FlexiRack (530 x 570 x 65 mm)	20 (≈ 35x GN 1/1)
Plates (Ø 28 cm on FlexiRack grids)	80
Plates (Ø 32 cm – plate rack trolley)	80
Meals per day	150 - 300 (GN 1/1); 150 - 400 (FlexiRack)

Electricity supply (220 - 240 V)	
Nominal power consumption (kW)	1
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)	1
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)	1
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)	36
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)	2.84
Consumption rate according to DIN (m ³ /h)	4.35

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)	36
Consumption combisteaming (l/h)	8
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)	99
Exhaust gas discharge system	B13 (with) B23 (without flow safeguard)
Exhaust gas connection	to a ventilation system with safety shutdown
Exhaust gas temperature (°C)	205

According to VDI 2052 with a connection voltage of 400 V.	
Operated without steam condensate hood	
Heat emission latent (W)	5706
Heat emission sensitive (W)	4755
Steam output (g/h)	8401
Noise level (db (A))	< 70
Type of protection	IPX5

³ other types of gas on request



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 FlexiCombi Connect** – PC software equipped as standard to compile cooking processes, 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

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!

10027119	Rack trolley for GN 1/1 crosswise insertion (incl. EasyIn)
10019787	Thermal insulation cover for plate rack trolley
10027239	Plate rack trolley (incl. EasyIn)
10014181	Barcode scanner including USB cable for charging
TWO_IN_ONE	WaveClean two-in-one cleaning cartridge
10016941	Floor fastening for floor mounted appliances
846151	Flow safeguard (exhaust gas duct)

** without surcharge under <https://shop.mkn.de>

