

Product data sheet – Electric combi steamer FlexiCombi Classic MAXI 20.2

MKN-No.:
FKE202R_CL

Combi steamer according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens.

FlexiCombi offers a choice of cooking functions with convection and pressureless fresh steam either separately, one after the other or combined with moist or dry heat.



Technical highlights

Durable hygienic cooking chamber AISI

Made of highly corrosion-resistant medical grade stainless steel, seamlessly robot welded, with rounded corners and protection against spillage, thermally insulated.

ClimaSelect – Climate control

Individually controllable cooking chamber climate with humidity and temperature measurement as well as active humidification and dehumidification.



Hygienic door, insulated triple glazing*

Saves energy due to low heat loss, high level of work safety due to low outside temperature, perfect hygiene due to flat seamless inner surface.

High performance PHI fan wheel

Best cooking uniformity with 5 programmable fan speeds and fan wheel safety brake.
High performance PHI fan wheel with integrated grease separation system without fat filter.

PHleco with DynaSteam2

High speed centrifugal steam generation technology with heat recovery and dynamic, microprocessor controlled steam quantity adjustment depending on the cooking process – DynaSteam2.



StepMatic – Cooking step function

Individual combination of up to 6 programme steps, basic cooking methods in succession, e.g. 2x Steaming plus 1x Convection plus 3x CombiSteaming. Up to 100 individual cooking programmes can be stored.

Integrated shower hose*

With automatic retractor function, can also be used when oven door is closed.

WaveClean – automatic cleaning system*

- safe – the detergent is in a cartridge sealed with protective wax
- easy – insert the cartridge, ready
- economical – by recirculation system



* Option

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Further features

- analogue setting and digital display for cooking temperature, humidity, cooking time and core temperature
- Manual operation concept with 6 cooking modes: SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming and Perfection
- Ready2Cook – preheating, cool down, climate preparation
- internal core temperature measurement up to 99°C
- manual cleaning programme with user guide
- energy supply as required
- HACCP basic version
- integrated HACCP memory
- start time pre-selection
- manual steam injection/humidification
- temperature controlled vapour quenching
- GN 2/1 hanging rack with tilt protection for containers for 2x 1/1 GN crosswise insertion and 2/1 GN
- distance between insert levels: 65 mm
- EasyIn roll-in system for transport trolley racks to compensate for any unevenness of the floor up to 10 mm
- cooking chamber with halogen lighting behind shockproof glass
- cooking chamber door with inspection window, rear ventilated, double glazed safety glass
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- USB interface e.g. for software updates*
- audible signal after cooking time has elapsed
- loudspeaker, selectable sounds
- connection to external air outlet hood
- direct waste water connection according to DVGW is possible

* without surcharge under www.mkn.eu

Installation requirements

- connection to the water supply mains provided by customer
- connection to waste water provided by customer (With option WaveClean without siphon!)
- Electricity supply

Technical data

Dimensions (LxWxH) (mm):	1075 x 813 x 1960
Rated heat load (kW):	
Connected load (electrical) (kW):	60,9
Voltage ¹ (V):	400 or 440 3 (N) PE AC
Recommended fuses (A):	3 x 100
Frequency range (Hz):	50 or 60
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Gas connection:	
Exhaust gas connection:	
Exhaust gas discharge system:	
Soft water connection:	DN 20 (G ¾" A)
Water connection:	DN 20 (G ¾" A)
Waterpressure (bar):	2,0 - 6,0
Drain connection:	DN 50
FlexiRack (530 x 570 mm):	20 (max. 65 mm deep)
Gastronorm 1/1 (530 x 325 mm):	40 (max. 65 mm deep)
Gastronorm 2/1 (530 x 650 mm):	20 (max. 65 mm deep)
Baking standard (600 x 400 mm):	16 (insert levels 85 mm)
Plates Ø 28 cm on FlexiRack grids:	120
Plates Ø 32 cm – plate trolley:	80
Material cooking chamber (housing):	1.4404 (1.4301)
Net weight (Gross weight ³) (kg):	313 (335)
Heat emission latent (W):	10962
Heat emission sensitive (W):	7308
Type of protection:	IPX 5

Product safety

- CE mark
- GS TÜV proofed
- WRAS

Option / accessories

- Hygienic door with insulated triple glazing
- Internal multipoint core temperature probe
- Connection for external multi-point core temperature probe (can not be retrofitted)
- 2nd multi-point core temperature probe or sous vide (single point sensor)
- transport trolley rack for baking size 400 x 600 mm
- Regeneration and plate banquet systems, thermal insulation hoods
- GN containers, GN grids and special baking and roasting trays
- WaveClean, Two-in-one cartridges
- Special cleaning and descaling agents, manual pressure spray gun for manual cleaning
- Integrated shower hose
- Marine version, Special voltage
- Connection for an energy optimization system with potential-free contact
- IPX 6 – Protection against powerful water jets

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request