

## Product data sheet – Gas combi steamer FlexiCombi Classic MAXI 10.2

MKN-No.:  
FKG102R\_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
- MFB forced air burner technology
- 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: 68 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](http://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 and gas supply

## Technical data

Dimensions (LxWxH) (mm):	1020 x 799 x 1060
Rated heat load (kW):	26
Connected load (electrical) (kW):	0,6
Voltage <sup>1</sup> (V):	230 1 NPE AC
Recommended fuses (A):	1 x 16
Frequency range (Hz):	50 or 60
Standard gas pressure – natural gas <sup>2</sup> (mbar):	20
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	30 (DE), 50 (EU)
Gas connection:	DN 20 (3/4")
Exhaust gas connection:	compartment air system with safety shutdown
Exhaust gas discharge system:	B13 (with) B23 (without flow operated safety)
Soft water connection:	DN 20 (G 3/4" A)
Water connection:	DN 20 (G 3/4" A)
Waterpressure (bar):	2,0 - 6,0
Drain connection:	DN 50
FlexiRack (530 x 570 mm):	10 (max. 65 mm deep)
Gastronorm 1/1 (530 x 325 mm):	20 (max. 65 mm deep)
Gastronorm 2/1 (530 x 650 mm):	10 (max. 65 mm deep)
Baking standard (600 x 400 mm):	8 (insert levels 85 mm)
Plates Ø 28 cm on FlexiRack grids:	40
Plates Ø 32 cm – plate trolley:	40
Material cooking chamber (housing):	1.4404 (1.4301)
Net weight (Gross weight <sup>3</sup> ) (kg):	187 (200)
Heat emission latent (W):	5200
Heat emission sensitive (W):	3900
Type of protection:	IPX 5

## Product safety

- CE mark
- kiwa approved
- WRAS

## Option / accessories

- Hygienic door with insulated triple glazing
- Left hand hinged door and insulated triple glazing
- Two position safety door lock
- 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)
- hanging racks 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 – automatic cleaning system
- Two-in-one cartridges
- Special cleaning and descaling agents, manual pressure spray gun for manual cleaning
- Integrated shower hose
- Stacking kits for table-top appliances, stands and base cupboards
- Marine version, Special voltage
- Flow operated safety (exhaust stack)
- IPX 6 – Protection against powerful water jets

<sup>1</sup> special voltages on request

<sup>3</sup> seaworthy packing on request

<sup>2</sup> further types of gas on request