

FlexiCombi

MagicPilot

Product data sheet – Gas combi steamer FlexiCombi MagicPilot MAXI 20.2

MKN-No.:
FKG202R_MP

A flexible combination oven unit for manual and automatic cooking. Combi steamer according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens.

Manual operation with Steaming, Convection, Combi-steaming and Perfection. Automatic with 10 autoChef cooking categories from meat to Perfection – the climate regeneration.

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

MagicPilot – operation



Robust, wear-free, capacitive true colour touch screen – protected behind 3 mm hardened safety glass. Can be seen optimally from all sides. 800 x 480 Pixel and 16 Mio. colours. Durable LED background lighting.

QualityControl



Registers the food load automatically, adjusts the cooking process for autoChef cooking programmes – without using a core temperature probe! Quality assurance – you always achieve perfect results regardless of the food load.

ChefsHelp – user information



Insertion of user information into the text and graphics at any position where required during the cooking process. Optionally with audible signal. Large visual display.

FamilyMix



Products which can be cooked in the same cooking chamber climate are suggested in a clearly arranged list. Efficient utilization of the cooking chamber capacity.

VideoAssist



Interactive user assistance with clips featuring professional chefs.

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.

CombiDoctor – self diagnostics programme



Automatic self-test for all relevant appliance functions such as climate function and cleaning function. Results are shown in display.

SES – Steam Exhaust System



Condensation of the steam in the cooking chamber. Hot steam will not escape when the door is opened at the end of the cooking programme – pleasant working environment.

ClimaSelect plus – Climate control



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

WaveClean – automatic cleaning system

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



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Further features

- autoChef – automatic cooking
- preselected international cooking processes can be individually modified
- more than 350 cooking programmes can be saved (autoChef & own)
- overview of individual favourites on the screen
- programme protection – against modify/cancel
- adjustable language display, full text search
- Manual operation concept with 12 cooking modes: soft steaming, steaming, express steaming, convection, combisteaming, Perfection, low temperature cooking, ΔT, Sous vide, humidification, baking and rest function
- StepMatic - up to 20 programme steps can be combined
- Time2Serve – enter the required completion time
- RackControl – multiple timer
- Ready2Cook – preheating, cool down, climate preparation
- PerfectHold – holding function with SmartCoolDown
- multipoint core temperature measurement up to 99°C
- autoreverse fan wheel for extremely uniform cooking performance
- 5 air speeds, in connection with fan intervals even 10 air speeds can be programmed
- fan wheel safety brake, integrated grease separation system
- calling cooking programmes with BarcodeScan in autoChef
- manual cleaning programme with user guide
- MFB forced air burner technology
- energy supply as required, reduced heat output (E/2)
- EcoModus – reduces temperature of cooking chamber autom. when this has not been charged for some time
- MKN CombiConnect – PC software equipped as standard
- integrated HACCP memory
- start time pre-selection in real time
- manual steam injection/humidification
- professional baking function – set baking programmes with humidity injection in ml, a rest period and dehumidification
- temperature controlled vapour quenching
- integrated shower hose with automatic retractor function
- 316S11 – durable hygiene cooking chamber, medical grade
- cooking chamber with halogen lighting behind shockproof glass
- 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
- hygienic cooking chamber door with triple glazing
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- USB interface e.g. for software updates*
- cooking recipe import function by using a USB stick
- display blinks after cooking time has elapsed
- loudspeaker, selectable sounds
- connection to external air outlet hood
- direct waste water connection according to DVGW is possible
- the siphon is included with the appliance

* without surcharge under www.mkn.eu

Installation requirements

- connection to the water supply mains provided by customer
- connection to waste water provided by customer
- gas connection provided by customer
- Electricity supply

Technical data

Dimensions (LxWxH) (mm):	1075 x 813 x 1960
Rated heat load (kW):	52
Connected load (electrical) (kW):	1
Voltage ¹ (V):	230 1 NPE AC
Recommended fuses (A):	1 x 16
Frequency range (Hz):	50 or 60
Standard gas pressure – natural gas ² (mbar):	20
Standard gas pressure – liquid gas ² (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):	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):	355 (375)
Heat emission latent (W):	10400
Heat emission sensitive (W):	7800
Type of protection:	IPX 5

Product safety

- CE mark
- kiwa approved
- WRAS

Option / accessories

- Connection for external multi-point core temperature probe (can not be retrofitted)
- 2nd multi-point core temperature probe (can be used at the same time as an internal 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
- Two-in-one cartridges
- Marine version
- Special voltage
- Flow operated safety (exhaust stack)
- ETHERNET interface
- Wireless barcode scanner including USB cable for charging
- IPX 6 – Protection against powerful water jets

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request