

SpaceCombi

Classic

Product data sheet – Electric combi steamer SpaceCombi Junior Classic 6.23 Built-in version

MKN-No.:
SKE623R_CL_EB

Combi steamer in compact design as built-in version 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

Professional cooking chamber

Highly polished, with hygienic rounded corners, thermally insulated. Housing made completely of chrome-nickel-steel, s/s 304.

MKN CombiConnect*

PC software to compile cooking programmes, for visualisation, storage and printing of HACCP data.

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.

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.

High performance PHI fan wheel

Best cooking uniformity with one programmable fan speeds and fan wheel safety brake. High performance PHI fan wheel with removable air baffle plate.

ClimaSelect – Climate control

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



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.

HoodIn – automatic steam condensation

Integrated steam condensation with a level of efficiency of over 80%.



AutoShower

Automatic shower hose integrated directly into the cooking chamber for rinsing.

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
- temperature range 30 - 300°C
- 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
- cooking chamber with halogen lighting behind shockproof glass
- one-hand door handle
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- 6 x 2/3 lengthwise insertion
- USB interface e.g. for software updates*
- audible signal after cooking time has elapsed
- loudspeaker, selectable sounds
- 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):	550 x 653 x 799
Rated heat load (kW):	
Connected load (electrical) (kW):	5,2 oder 3,5
Voltage ¹ (V):	400 or 440 3 (N) PE AC / 230 1 NPE AC
Recommended fuses (A):	3 x 16 / 1 x 16
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 40
Gastronorm 2/3 (354 x 325 mm):	6 (max. 60 mm deep)
Gastronorm 2/3 (354 x 325 mm):	5 (max. 65 mm deep)
Gastronorm 1/1 (530 x 325 mm):	–
Baking standard (600 x 400 mm):	–
Plates Ø 28 cm on regeneration racks:	6
Plates Ø 32 cm on regeneration racks:	6
Material cooking chamber (housing):	1.4301 (1.4301)
Net weight (Gross weight ³) (kg):	66 (–)
Heat emission latent (W):	936 / 630
Heat emission sensitive (W):	624 / 420
Type of protection:	IPX 5

Product safety

- CE mark
- GS TÜV proofed
- WRAS

Option / accessories

- Left hand hinged door
- Internal multipoint core temperature probe
- 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
- Special voltage
- Connection for an energy optimization system with potential-free contact
- MKN CombiConnect PC software

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request