

## Product data sheet – Electric combi steamer SpaceCombi Junior Classic 6.23

MKN-No.:  
SKE623R\_CL

Combi steamer in compact design 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](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 supply

## Technical data

Dimensions (LxWxH) (mm):	550 x 630 x 758
Rated heat load (kW):	
Connected load (electrical) (kW):	5,2 oder 3,5
Voltage <sup>†</sup> (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 <sup>‡</sup> (mbar):	
Standard gas pressure – liquid gas <sup>‡</sup> (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 <sup>†</sup> ) (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
- Stacking kits for table-top appliances
- Stands and base cupboards
- Special voltage
- Built-in version
- HoodIn – integrated steam condensation
- Connection for an energy optimization system with potential-free contact
- MKN CombiConnect PC software

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

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

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