SpaceCombi
MagicPilot

Product data sheet – Electric combisteamer SpaceCombi Junior MagicPilot 6.23 Built-in version

MKN-No.:
SKE623R_MP_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.

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.

Quality
MADE IN GERMANY

Technical highlights

MagicPilot – operation
MagicPilot

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
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
ChefsHelp

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
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
▶**Video**Assist

Interactive user assistance with clips featuring professional chefs.

PHIeco with DynaSteam2
Dyna**Steam**^{2}

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
✚**Combi**Doctor

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

HoodIn – automatic steam condensation
HoodIn

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

GreenInside – Energy consumption display
GreenInside

Indicates the energy and water consumption for each cooking programme.

WaveClean – automatic cleaning system*
• safe – the detergent is in a cartridge sealed with protective wax
• easy – insert the cartridge, ready
• economical – by recirculation system

WaveClean

* Option

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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
- ClimaSelect plus – Climate control
- Ready2Cook – preheating, cool down, climate preparation
- PerfectHold – holding function with SmartCoolDown
- multipoint core temperature measurement up to 99°C
- SES – Steam Exhaust System
- autoreverse fan wheel for extremely uniform cooking performance
- 2 air speeds (in connection with fan intervals) can be programmed
- fan wheel safety brake
- calling cooking programmes with BarcodeScan in autoChef
- manual cleaning programme with user guide
- water filter maintenance instructions for external water filters
- 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 to compile cooking programmes, for visualisation, storage and printing of HACCP data
- 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
- AutoShower – integrated shower hose in cooking chamber
- professional cooking chamber – highly polished
- cooking chamber with halogen lighting behind shockproof glass
- 6 x 2/3 lengthwise insertion
- hygienic cooking chamber door with triple glazing
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- one hand door handle
- 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
- 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
Voltage¹ (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 gas² (mbar):	
Standard gas pressure – liquid gas² (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
FlexiRack (530 x 570 mm):	
Gastronorm 2/3 (354 x 325 mm):	6 (max. 60 mm deep)
Gastronorm 2/3 (354 x 325 mm):	5 (max. 65 mm deep)
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 weight³) (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
- 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
- ETHERNET interface
- Wireless barcode scanner including USB cable for charging

¹ special voltages on request   ² further types of gas on request
³ seaworthy packing on request