



## Product data sheet – Electric combi-steamer SpaceCombi Junior MagicPilot 6.23

MKN-No.:  
SKE623R\_MP

Combi steamer in compact design 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.

#### HoodIn – automatic steam condensation\*



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

#### GreenInside – Energy consumption display



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

\* 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](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>1</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>2</sup> (mbar):	
Standard gas pressure – liquid gas <sup>2</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
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 weight <sup>3</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
- 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
- ETHERNET interface
- Wireless barcode scanner including USB cable for charging

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

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

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