



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

MKN-No.:
SKE623R_MP_MH

Combi steamer in compact design according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens.

Including MagicHood odour neutralizing hood against blue smoke, fat and unpleasant odours.

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.

MagicHood – odour neutralizing hood



Designed to face hard conditions in front cooking areas. An exhaust air unit provided by the customer¹ isn't required. Condensation using a four-level filter system. Two-level suction power controlled completely automatically.

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
- KlimaSelect 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
- CombiDoctor – self diagnostics programme
- 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
- the odour neutralizing hood MagicHood has an integrated connection to a waste water system with condensate drained off via the air vent of the SpaceCombi (including a cleaning brush and an additional yellow filter)

* direct waste water connection according to DVGW is possible

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):	570 x 855 x 1240
Connected load (electrical) (kW):	5,2 or 3,5
Connected load peripheral (kW):	0,4
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
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)
Plates Ø 28 cm on regeneration racks:	6
Plates Ø 32 cm on regeneration racks:	6
Baking standard (600 x 400 mm):	
Material cooking chamber (housing):	1.4301 (1.4301)
Net weight (Gross weight*) (kg):	105 (–)
Heat emission latent (W):	936 / 630
Heat emission sensitive (W):	811 / 546
Type of protection:	IPX 5
Noise level (db(A)):	< 65

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
- Stands and base cupboards
- 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

³ seaworthy packing on request

² further types of gas on request