Product data sheet –
Electric combisteamer FlexiCombi MagicPilot Team 6.2-6.2

MKN-No.:
TKE062-062

A flexible combination oven unit with 2 cooking chambers operating independently of each other, for manual & automatic cooking. Both touch screens are situated in the upper part of the control panel. Combisteamer according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens. Use an appliance with two cooking modes simultaneously: Automatic operation with 10 autoChef cooking categories or manual operation with Steaming, Convection, Combisteaming and Perfection.
Extremely hygienic due to the seamless control panel and side walls. The lower door handle is turned 180° ensuring ergonomic operation. Completely mounted on a sturdy base frame with flanged feet.

Quality MADE IN GERMANY

Technical highlights

MagicPilot – operation
MagicPilot

2 robust, wear-free, capacitive true colour touch screens at eye level – 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
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
✚**Combi**Doctor

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

SES – Steam Exhaust System
SES

Condensation of the steam in the cooking chamber. Hot steam will not escape when the door is opened at the end of the cooking programme – pleasant working environment.

GreenInside – Energy consumption display
GreenInside

Indicates the energy and water consumption for each cooking programme.

WaveClean – automatic cleaning system
WaveClean

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

Subject to change without notice!
17.03.2017

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Further features

- All equipment features apply to both cooking chambers:
- 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 11 cooking modes: soft steaming, steaming, express steaming, convection, combisteaming, Perfection, low temperature cooking, ΔT, 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
- PHIeco with DynaSteam 2 dosing unit
- autoreverse fan wheel for extremely uniform cooking performance
- 5 air speeds, in connection with fan intervals even 10 air speeds can be programmed
- fan wheel safety brake, integrated grease separation system
- 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
- 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
- one integrated shower hose with automatic retractor function for both cooking chambers
- 316S11 – durable hygiene cooking chamber, medical grade
- cooking chamber with halogen lighting behind shockproof glass
- GN 2/1 hanging rack with tilt protection for containers for 2x 1/1 GN crosswise insertion and 2/1 GN
- distance between insert levels: 68 mm
- hygienic cooking chamber door with triple glazing
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- 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
- connection to external air outlet hood
- direct waste water connection according to DVGW is possible
- the siphon is included with the appliance

* without surcharge under www.mkn.eu

Installation requirements

- connection to the water supply mains provided by customer
- connection to waste water provided by customer
- Electricity supply

Technical data

Dimensions (LxWxH) (mm):	997 x 799 x 1700
Rated heat load (kW):	
Connected load (electrical) (kW):	2x 20,9
Voltage¹ (V):	each 400 3 (N) PE AC
Recommended fuses (A):	each 3 x 35
Frequency range (Hz):	each 50
Standard gas pressure – natural gas² (mbar):	
Standard gas pressure – liquid gas² (mbar):	
Gas connection:	
Exhaust gas connection:	
Exhaust gas discharge system:	
Soft water connection:	2x DN 20 (G ¾" A)
Water connection:	2x DN 20 (G ¾" A)
Waterpressure (bar):	each 2,0 - 6,0
Drain connection:	2x DN 50 (lowest connection point at a height of 180 mm)
FlexiRack (530 x 570 mm):	2x 6 (max. 65 mm deep)
Gastronorm 1/1 (530 x 325 mm):	2x 12 (max. 65 mm deep)
Gastronorm 2/1 (530 x 650 mm):	2x 6
Baking standard (600 x 400 mm):	2x 5 (insert levels 85 mm)
Plates Ø 28 cm on FlexiRack grids:	each 24
Plates Ø 32 cm – plate trolley:	.
Material cooking chamber (housing):	1.4404 (1.4301)
Net weight (Gross weight³) (kg):	253 (275)
Heat emission latent (W):	each 3670 (7340)
Heat emission sensitive (W):	each 2450 (4900)
Type of protection:	IPX 5

Product safety

- CE mark   • GS TÜV proofed   • WRAS

Option / accessories

- Two position safety door lock
- GN lengthwise insertion
- Hanging racks for baking size 400 x 600 mm
- FlexiRack special accessories
- GN containers, GN grids and special baking and roasting trays
- Two-in-one cartridges
- Steam condensation hood
- Special voltage
- Connection for an energy optimization system with potential-free contact
- ETHERNET interface

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