world of cooking

GASTRO ECONOMY



incl.
FlexiChef®
FlexiCombi® and
SpaceCombi®

MKN
Premium Professional Cooking Technology
General Catalogue 2026

FLEXICHEF

COMBI STEAMER

NEW

MODULAR

INDIVIDUAL

IKA CULINARY OLYMPICS exclusive **partner**

MKN
Premium Professional Cooking Technology

General Catalogue Valid from 01.01.2026



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Area of validity: all countries.
On publication of this general catalogue all previous ones are no longer valid.

All illustrations, photos, drawings and graphics in this catalogue are displayed partial with options or accessories.

Subject to technical modifications and error.
Only MKN general sales, delivery, assembly and payment conditions apply.

All brand names with the registered trademark symbol ® are protected throughout most of Europe.
Please contact us for further details!

FlexiCombi
magic pilot

FlexiCombi
classic

Combi steamer
the FlexiCombi®
fast. efficiency. digitalisation.



20.1 / 20.2 | 10.1 / 10.2 | 6.1 / 6.2

FlexiCombi
team



6.x to 10.x / 10.x to 6.x | 6.x to 6.x

SpaceCombi
magic pilot

SpaceCombi
classic

Combi steamer
SpaceCombi® and Junior
#made for you



SpaceCombi (Magic)Team | **Space**Combi MagicPilot | **Space**Combi MagicHood

The
FlexiChef

smart cooking.
smart cleaning.



*not available in all countries

MasterLine

First class quality for
gourmet cuisine.



KüchenMeister

The art of catering
kitchens.

The new
OPTIMA 850
The new
OPTIMA 700

The beginning
of a new era



HotLine

The profit centre –
for small and mid-sized
gastronomy.

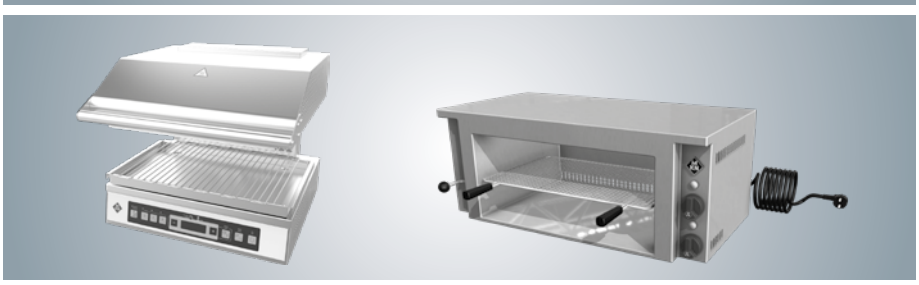


CounterSL

For bistros, refreshment
stands and fast food



Salamander



SpaceCombi®

NEW

The first professional compact class.

MAGIC HOOD INSIDE

Ideal for every environment and everyone.

As a compact combi steamer, the SpaceCombi® addresses the growing concerns of modern chefs and operators. With a focus on space, flexibility and independence, the SpaceCombi® boasts innovative technology that has been – **made for you**.



SpaceCombi magic hood

SpaceCombi magic team

SpaceCombi team



SpaceCombi

Scan here to see our film online!

The **Flexi**Combi®
fast. efficiency. digitalisation.

Top quality for efficiency and a long lifespan

More sustainability

New ways of thinking. The FlexiCombi® paves the way for groundbreaking and sustainable practices in cooking.
Uncompromising quality, innovative features and an impressive package of user benefits, with the chef always in focus.

GreenHighlights in the FlexiCombi®

Innovation and sustainability combined in perfection

Faster operating system. Increased productivity.*

The MagicPilot®
Intuitive operation and a perfect overview

- Faster hardware caters for a smoother workflow
- User-friendly handling – uniform control display for diverse MKN appliances

Guided Cooking – User navigation through the cooking process

- Automatic cooking processes
- Food quality can be reproduced fast and safely
- Useful notes as instructions; integration of photos possible
- Automatic control functions for perfect quality during cooking
- **MultiCook** – intelligent cooking time control with visual representation of products and automatic time setting





* Compared to previous model



FlexiCombi
magic pilot



Heat exchanger

Thermal efficiency of heat exchanger as standard. Waste heat is recovered and reused.

Savings of up to **2kW/h*** per operating hour of steaming in the FlexiCombi® 20.x

GreenInside

Optimising energy consumption.
The MKN FlexiCombi® has a consumption display** showing energy and water usage after each cooking process.

MagicPilot
The operative system, as simple and intuitive as your smartphone.

FlexiRack
The smart capacity concept.

WaveClean
Automatic cleaning system.

GreenInside
Consumption display (energy & water) appears after each cooking process.**

EasyLoad
Crosswise insertion. Safe and easy handling.

QualityControl
Automatic quantity detection. Automatically consistent quality.

Guided Cooking

autoChef
Cooking know-how included thanks to automatic cooking processes.

ChefsHelp
Informational steps as instructions and help for the user.

Favourites
Favourite cooking processes are directly shown on the start display.

BarcodeScan
Just scan barcode and start cooking process.

VideoAssist
Video clips with operating instructions.

MultiCook
Just the right time for the right product.

* Compared to MKN technology without heat exchanger ** Applies to FlexiCombi® MagicPilot electric appliances

Hygienic cooking chamber door – with triple glazed sealed unit



The hygienic cooking chamber door is equipped with a triple glazed sealed unit.

So, you save energy in the appliance and there is less radiant heat in the kitchen.

Energy savings of 28%*
with triple glazed sealed unit

100% automatic interior cleaning
no manual cleaning required

* Compared to previous model with rear ventilated, double glazed door

Perfect illumination of your cooking chamber



New lighting concept

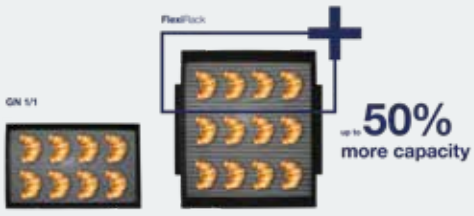
- Cooking chamber with LED door lighting
- Rear lighting – more light in the cooking chamber
- User is not dazzled, even when door is open
- User-friendliness and safety thanks to an optimally illuminated cooking chamber
- Better monitoring of cooking processes and condition of food

FlexiRack® – Enjoy more quantity and convenience



Increase your capacity in FlexiCombi® in no time at all!

- Optimal utilisation of cooking chamber
- Faster kitchen processes
- Saves energy and time*



EasyLoad
Crosswise insertion

With crosswise insertion you can handle heavy trays or containers safely without having to change your grip and also have your products in full view at all times. Safe and easy handling around the clock.

* Compared to using GN 1/1

WaveClean® – automatic cleaning system with the two-in-one cartridge

Low water consumption
FlexiCombi® uses 35 litres water only for each cleaning cycle thanks to a circulation system.

WaveClean® cartridge
The sealed WaveClean® cartridge contains detergent and rinse aid.

Super easy
Insert a WaveClean® cartridge and get started!

Lifetime Protection System
Extends the life of your combi steamer



MKN Connected Kitchen® – The future of digital commercial kitchens

WLAN*: Standard feature now

OPC UA interface**
Connection to kitchen control systems DIN 18898 (via OPC UA interface, open standard)

REST API interface
Connection with your own and external platforms possible with Rest-API/ Swagger interface

Software updates using cloud or app



* in all certified countries ** only useable in connection with Ethernet interface

DynaSteam® – Automatic adjustment of steam quantity

DynaSteam® – Steam generation with patented MKN steam generation methods

Efficient steam generation
DynaSteam® generates steam very fast and efficiently

Maintenance free

Energy efficiency
Energy efficient, savings of up to 2kW/h with heat exchanger*

Better cooking results
thanks to the variable steam quantity, automatically adjusted to the cooking process

Hygienic fresh steam

Not dependent on water pressure

* Compared to MKN technology without heat exchanger



world of cooking

The **Flexi**Chef®

smart cooking. smart cleaning.



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The FlexiChef® – Your all-rounder in the kitchen!



Cooking
Perfect for soups, stews or pasta. Optimised, gentle cooking processes ensure top food quality

ReadyXpress® (Option)
High speed cooking in FlexiChef® accelerates kitchen processes

Grilling/Shallow Frying
Perfect for preparing meat, fish or vegetables; even heat distribution.

FlexiZone®
Divide the pan in up to 3 zones using the FlexiZone® feature. Each zone can be individually controlled.

Deep frying
Fried food in premium quality.

Sous vide cooking
Cooking in vacuum sealed plastic bags.

Intelligent operating system – Fast. Large. Clearly arranged.

The MagicPilot®
Intuitive operation and a perfect overview

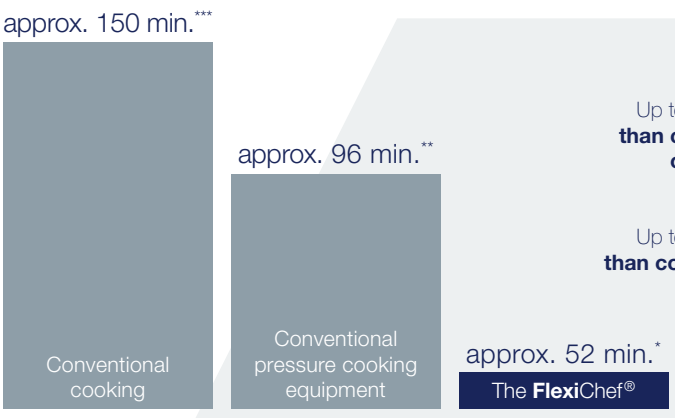
- Faster hardware* caters for a smoother workflow
- User friendly handling uniform control display for diverse MKN appliances

Guided Cooking – User navigation through the cooking process

- Automatic cooking processes
- Food quality can be reproduced fast and safely
- Useful notes as instructions; integration of photos possible
- Automatic control functions for perfect quality during cooking



ReadyXpress® – Taking speed to the next level



Up to **2 x** faster
than coventional pressure cooking equipment***

Up to **3 x** faster
than conventional cooking**



Production time with ReadyXpress®**** e.g. beef goulash

Up to 65% time savings

* compared to previous MKN technology ** compared to conventional MKN pressure cooking equipment *** compared to conventional MKN technology **** optional in FlexiChef®

SpaceClean® – The first and only fully automatic cleaning system for pans*

Easier to operate
Orbital cleaning head thightly integrated in the lid

Faster
Set-up procedure not required

Faster
amortisation



Up to **90%**** **less water consumption**
Only 26 l water per cleaning cycle

* Option ** when using SpaceClean® compared to manual cleaning of conventional cooking equipment

SmartBoiling – The energy efficient boiling process

	standard cooking appliance	**FlexiChef®** (SmartBoiling)
Energy consumption	7 kWh	0,2 kWh
Costs per 30 ct/kWh	2,10 €	0,06 €
Evaporated water	13 Liter	0 Liter
CO_2 emissions	2,9 kg	> 0,1 kg

Discover the next generation of cooking with SmartBoiling. With impressive **energy savings of 99%** compared to conventional boiling, SmartBoiling sets new standards in your kitchen.

Energy consumption – SmartBoiling vs. conventional boiling process. Figures refer to a 20 minute boiling process for 75 litres water.

* compared to conventional boiling

Top quality for efficiency and a long lifespan

More sustainability

New ways of thinking. The FlexiChef® paves the way for groundbreaking and sustainable practices in cooking. Uncompromising quality, innovative features and an impressive package of user benefits, with the chef always in focus.

GreenHighlights in the FlexiChef®

Innovation and sustainability combined in perfection

Easy Up & Down – the lifting system in FlexiChef®*



The lifting system in FlexiChef®*
Frying baskets can be lifted easily and safely out of the pan and set aside.

Benefits:

- Ergonomic design = safety for the user
- Easy and safe lifting of heavy/hot baskets
- 20% lighter baskets when fully loaded as by other systems
- Guaranteed success: perfectly cooked food due to automatic lifting of baskets' at precisely the right time

* Optional accessories required, please refer to page 18 - 20

MKN Connected Kitchen® – The future of digital commercial kitchens

WLAN*: Standard feature now

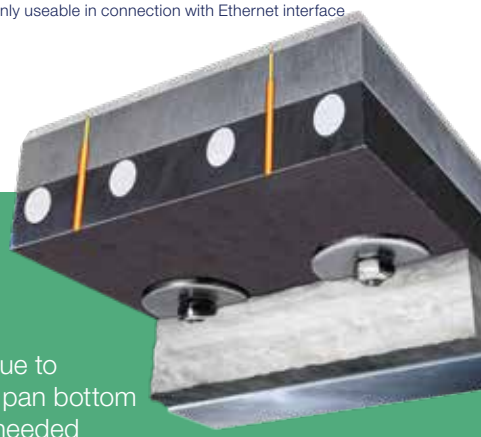


OPC UA interface**
Connection to kitchen control systems DIN 18898 (via OPC UA interface, open standard)

REST API interface
Connection with your own and external platforms possible with Rest-API/ Swagger interface

Software updates using cloud or app

* in all certified countries ** only useable in connection with Ethernet interface



FlexiZone®
Grilling / shallow frying, cooking or deep frying on up to three zones which can be operated separately. Energy is only used where required.

up to **66%*** energy savings

* Compared to working with the FlexiChef® without using the FlexiZone®

Turbo PowerBlock
- Optimal energy management due to extensive sensor technology in pan bottom
- Energy is supplied only where needed
- Excellent heat storage properties
- Works well together with energy optimisation systems
- Robust and durable, easy replacement of components

GreenInside consumption display
The FlexiChef® has a consumption display that shows the energy and water consumption after each cooking process.

The **Flexi**Chef® Product over

FlexiChef®	**Size 1** (50 L)	**Size 2** (75 L)	**Size 2** (100 L)	**Size 3** (100 L)	**Size 3** (150 L)
Dimensions					
Length: mm	1100	1300	1300	1600	1600
Carcass width: mm	850	850	850	850	850
Carcass height: mm	750	750	750	750	750
Connection module	Optional connection to MKN OPTIMA 850 possible; additional space not required.				
Connections					
Electric 380 - 415 V					
Electric load MaxPower: kW	14.7	22.4	22.4	34.0	34.0
Electric load FlexPower: kW	13.1	17.2	17.2	26.2	26.2
Fuse protection MaxPower: A	35	50	50	63	63
Fuse protection FlexPower: A	25	32	32	50	50
Mains / Frequency	3 N~ / 50 Hz or 60 Hz				
Residual curent device (RCD)	Recommended fuse protection (provided by customer): Type A, 300 mA				
Socket (Option)					
For plug type F, C	1 N~ / 230V / Fuse protection 16 A				
For plug type G	1 N~ / 230V / Fuse protection 13 A				
For plug type E	1 N~ / 230V / Fuse protection 16 A				
For plug type J	1 N~ / 230V / Fuse protection 10 A				
Feed water / waste water					
Cold water (drinking water)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20				
Hot water (drinking water max. 60 °C)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20				
Waste water (dirty water)	max. 80 °C, flow rate max. 50 l/min (fixed connection) or max. 70 L/min (floor drain), DN 50				
Pan					
Dimensions: mm	523 x 543 x 225	723 x 543 x 225	723 x 543 x 315	1023 x 543 x 225	1023 x 543 x 315
Nominal fill quantity: L	50	75	100	100	150
Oil capacity max.: L	25	35	35	49	49
Heat Emission (According to VDI 2052 at a connection voltage of 400 V)					
Operated as cooking kettle					
latent (sensitive): W MaxPower	2940 (515)	4480 (784)	4480 (784)	6800 (1190)	6800 (1190)
latent (sensitive): W FlexPower	2620 (459)	3440 (602)	3440 (602)	5240 (917)	5240 (917)
Operated as pressure cooking kettle					
latent (sensitive): W MaxPower	147 (588)	224 (896)	224 (896)	340 (1360)	340 (1360)
latent (sensitive): W FlexPower	131 (524)	172 (688)	172 (688)	262 (1048)	262 (1048)
Operated as tilting bratt pan					
latent (sensitive): W MaxPower	5880 (6615)	8960 (10080)	8960 (10080)	13600 (15300)	13600 (15300)
latent (sensitive): W FlexPower	5240 (5895)	6880 (7740)	6880 (7740)	10480 (11790)	10480 (11790)
Operated as deep fat fryer					
latent (sensitive): W MaxPower	10290 (1323)	15680 (2016)	15680 (2016)	23800 (3060)	23800 (3060)
latent (sensitive): W FlexPower	9170 (1179)	12040 (1548)	12040 (1548)	18340 (2358)	18340 (2358)
Appliances Net weight					
With ReadyXpress® & SpaceClean®: kg	290	320	330	385	390
With ReadyXpress®, no SpaceClean®: kg	240	275	280	335	340
No ReadyXpress®, but SpaceClean®: kg	-	300	305	360	365
No ReadyXpress®, no SpaceClean®: kg	-	250	255	305	310

view and technical data

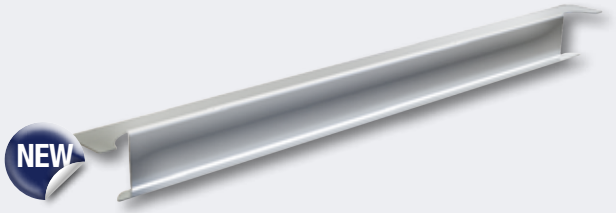
FlexiChef® Team	Size 1 + 1	Size 2 + 2	Size 3 + 3	Size 1 + 2	Size 1 + 3	Size 2 + 3
Dimensions						
Length: mm	2200	2600	3200	2400	2700	2900
Carcass width: mm	850	850	850	850	850	850
Carcass height: mm	750	750	750	750	750	750
Connection module	Optional connection to MKN OPTIMA 850 possible; additional space not required.					
Connections						
Electric 380 - 415 V						
Electric load MaxPower: kW	14.7 + 14.7	22.4 + 22.4	34.0 + 34.0	14.7 + 22.4	14.7 + 34.0	22.4 + 34.0
Electric load FlexPower: kW	13.1 + 13.1	17.2 + 17.2	26.2 + 26.2	13.1 + 17.2	13.1 + 26.2	17.2 + 26.2
Fuse protection MaxPower: A	35 + 35	50 + 50	63 + 63	35 + 50	35 + 63	50 + 63
Fuse protection FlexPower: A	25 + 25	32 + 32	50 + 50	25 + 32	25 + 50	32 + 50
Mains / Frequency	3 N~ / 50 Hz or 60 Hz					
Residual curent device (RCD)	Recommended fuse protection (provided by customer): Type A, 300 mA					
Socket (Option)						
For plug type F, C	1 N~ / 230 V / Fuse protection 16 A					
For plug type G	1 N~ / 230 V / Fuse protection 13 A					
For plug type E	1 N~ / 230 V / Fuse protection 16 A					
For plug type J	1 N~ / 230 V / Fuse protection 10 A					
Feed water / waste water						
Cold water (drinking water)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20					
Hot water (drinking water max. 60 °C)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20					
Drain water (dirty water)	max. 80 °C, flow rate max. 50 l/min (fixed connection) or max. 70 L/min (floor drain), DN 50					
Pan						
Dimensions: mm	Please refer to FlexiChef® single appliances on the left site!					
Nominal fill quantity: L	50 + 50	75 + 75	100 + 100	50 + 75	50 + 100	75 + 100
Oil capacity max.: L	25 + 25	35 + 35	49 + 49	25 + 35	25 + 49	35 + 49
Heat Emission (According to VDI 2052 at a connection voltage of 400 V)						
Operated as cooking kettle						
latent (sensitive): W MaxPower	5880 (1030)	8960 (1568)	13600 (2380)	7420 (1299)	9740 (1705)	11280 (1974)
latent (sensitive): W FlexPower	5240 (918)	6880 (1204)	10480 (1834)	6060 (1061)	7860 (1376)	8680 (1519)
Operated as pressure cooking kettle						
latent (sensitive): W MaxPower	294 (1176)	448 (1792)	680 (2720)	371 (1484)	487 (1948)	564 (2256)
latent (sensitive): W FlexPower	262 (1048)	344 (1376)	524 (2096)	303 (1212)	393 (1572)	434 (1736)
Operated as tilting bratt pan						
latent (sensitive): W MaxPower	11760 (13230)	17920 (20160)	27200 (30600)	14840 (16695)	19480 (21915)	22560 (25380)
latent (sensitive): W FlexPower	10480 (11790)	13760 (15480)	20960 (23580)	12120 (13635)	15720 (17685)	17360 (19530)
Operated as deep fat fryer						
latent (sensitive): W MaxPower	20580 (2646)	31360 (4032)	47600 (6120)	25970 (3339)	34090 (4383)	39480 (5076)
latent (sensitive): W FlexPower	18340 (2358)	24080 (3096)	36680 (4716)	21210 (2727)	27510 (3537)	30380 (3906)
Appliances Net weight						
With ReadyXpress® & SpaceClean®: kg	580	640	770	610	675	705
With ReadyXpress®, no SpaceClean®: kg	480	550	670	515	575	610
No ReadyXpress®, but SpaceClean®: kg	-	600	720	590	650	660
No ReadyXpress®, no SpaceClean®: kg	-	500	610	490	545	555

The **Flexi**Chef® optional accesso



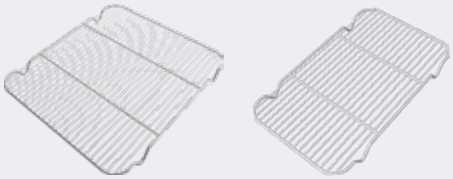
Hanging system for baskets
for Easy Up & Down
according to the pan size: size 1, size 2, size 3
(a hanging rack on the lid of the FlexiChef®)

MKN-No.: 10036228 for size 1
MKN-No.: 10036227 for size 2
MKN-No.: 10036021 for size 3



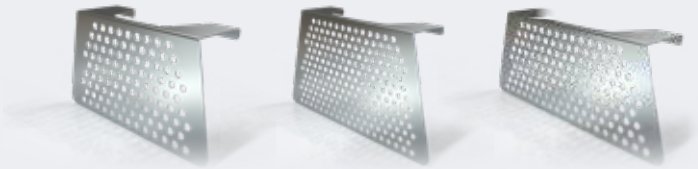
Hanging system for GN containers
according to the pan size: size 1, size 2, size 3
(one at the back of the pan and one at the front respectively)

MKN-No.: 10039834 for size 1
MKN-No.: 10039835 for size 2
MKN-No.: 10039836 for size 3



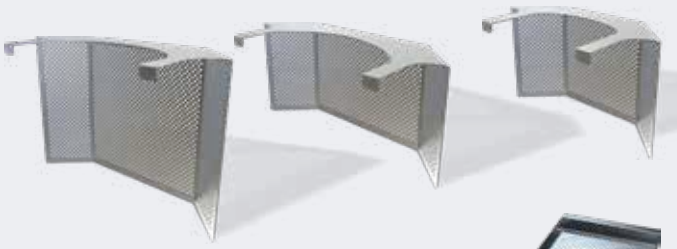
Shelf
according to the pan size: size 1, size 2 or size 3

MKN-No.: 10017019 for size 1
MKN-No.: 10017018
for size 2 (2 are required) and
size 3 (3 are required)



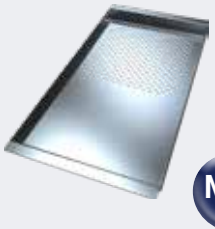
Straining sieve

MKN-No.: 10027048 for size 1
MKN-No.: 10027049 for size 2 or 3
MKN-No.: 10027050 for size 2 or 3 deep



Cooking sieve

MKN-No.: 10031137 for size 1
MKN-No.: 10031136 for size 2 or 3
MKN-No.: 10030162 for size 2 or 3 deep



Spaetzle sieve

MKN-No.: 10029865

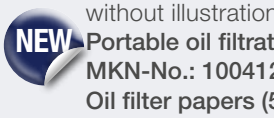


Portioning transport trolleys
for GN containers
(Without suitable GN container 202266!)

MKN-No.: 10012492

GN container with handles, unperforated,
suitable for transport trolleys

MKN-No.: 202266
(GN 1/1, 200 mm deep)



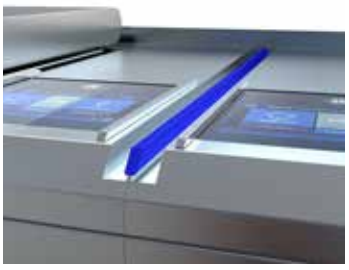
without illustration
Portable oil filtration system 100 L (230 V)
MKN-No.: 10041219
Oil filter papers (50 pieces per box)
MKN-No.: 10022773

Foot lock for FlexiChef®
MKN-No.: 10017471

Waste water installation kit
MKN-No.: 10039751

Multi Safe Connect bars
FlexiChef® to FlexiChef®

MKN-No.: 10027936
price on request



ries



Cooking basket or
Frying basket for Easy Up & Down
for FlexiChef® size 1 = 2 baskets,
for FlexiChef® size 2 = 3 baskets,
for FlexiChef® size 3 = 4 baskets are required

MKN-No.: 10036312 cooking basket
MKN-No.: 10033171 cooking basket deep
MKN-No.: 10036396 frying basket



Ladle

MKN-No.: 10026971 (unperforated)
MKN-No.: 10026969 (perforated)

Spatula for draining

MKN-No.: 10011864



GN container, perforated

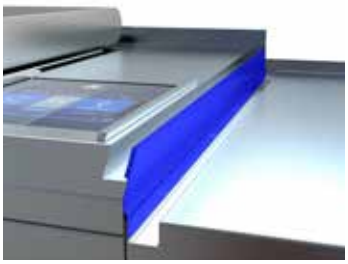
MKN-No.: 202046 (GN 1/1, 95 mm deep)
MKN-No.: 202048 (GN 1/1, 195 mm deep)



Multi Safe Connect bars
FlexiChef® to OPTIMA 850

MKN-No.: 10027930
(to the left)

MKN-No: 10027931
(to the right)





Barcode scanner, wireless
MKN-Nr.: 10039742
Barcode scanner, wired
MKN-Nr.: 10039741

Pan scraper

MKN-No.: 10016161



Wiper

MKN-No.: 10016949



Cleaning brush

MKN-No.: 10016948





Picture includes optional accessories!

Shelf unit in between
FlexiChef® Team appliances
for storage of utensils and
GN containers

MKN-No.: 10027017



care & protection
new care function
MKN-No.: CARE_PROTECTION
6 bottles of 250 ml

Optimal work flow for every kitchen

Starter pack

consisting of: spatula for draining, wiper, shelves, ladle perforated and unperforated



FlexiChef® Starter pack

MKN-No.: 10012977 for FlexiChef® size 1
MKN-No.: 10012979 for FlexiChef® size 2
MKN-No.: 10012980 for FlexiChef® size 3
MKN-No.: 10029383 for FlexiChef® Team size 1 + 1
MKN-No.: 10029384 for FlexiChef® Team size 2 + 1
MKN-No.: 10029385 for FlexiChef® Team size 3 + 1
MKN-No.: 10029386 for FlexiChef® Team size 2 + 2
MKN-No.: 10029387 for FlexiChef® Team size 2 + 3
MKN-No.: 10029388 for FlexiChef® Team size 3 + 3

GN pack

consisting of: hanging system for GN containers, transport trolley with GN 1/1 container and sieve



FlexiChef® GN pack

MKN-No.: 10027970 for FlexiChef® size 1
MKN-No.: 10027971 for FlexiChef® size 2
MKN-No.: 10027972 for FlexiChef® size 2 deep
MKN-No.: 10027973 for FlexiChef® size 3
MKN-No.: 10027974 for FlexiChef® size 3 deep
MKN-No.: 10029389 for FlexiChef® Team size 1 + 1
MKN-No.: 10029390 for FlexiChef® Team size 1 + 2
MKN-No.: 10029391 for FlexiChef® Team size 1 + 2 deep
MKN-No.: 10029392 for FlexiChef® Team size 1 + 3
MKN-No.: 10029393 for FlexiChef® Team size 1 + 3 deep
MKN-No.: 10029394 for FlexiChef® Team size 2 + 2
MKN-No.: 10029395 for FlexiChef® Team size 2 + 2 deep
MKN-No.: 10029396 for FlexiChef® Team size 2 deep + 2 deep
MKN-No.: 10029397 for FlexiChef® Team size 2 + 3
MKN-No.: 10029398 for FlexiChef® Team size 2 + 3 deep
MKN-No.: 10029399 for FlexiChef® Team size 2 deep + 3
MKN-No.: 10029400 for FlexiChef® Team size 2 deep + 3 deep
MKN-No.: 10029401 for FlexiChef® Team size 3 + 3
MKN-No.: 10029402 for FlexiChef® Team size 3 + 3 deep
MKN-No.: 10029403 for FlexiChef® Team size 3 deep + 3 deep



Easy Up & Down –
New lifting system in FlexiChef®
Baskets can be lifted easily and safely out of the pan and set aside

Cooking pack

consisting of: hanging system for baskets and one set of cooking baskets



FlexiChef® Easy up & down Cooking pack

MKN-No.: 10036557 for FlexiChef® size 1 standard
MKN-No.: 10036558 for FlexiChef® size 2
MKN-No.: 10036559 for FlexiChef® size 2 deep
MKN-No.: 10036560 for FlexiChef® size 3 standard
MKN-No.: 10036561 for FlexiChef® size 3 deep

To combine your FlexiChef® Team appliances simply order the respective individual variants!

Deep fat frying pack

consisting of: hanging system for baskets and one set of frying baskets



FlexiChef® Easy up & down Deep fat frying pack

MKN-No.: 10036562 for FlexiChef® size 1
MKN-No.: 10036563 for FlexiChef® size 2
MKN-No.: 10036564 for FlexiChef® size 3

To combine your FlexiChef® Team appliances simply order the respective individual variants!



MKN Connected Kitchen®

Intelligent, connected cooking

MKN Connected Kitchen® is your key to a smarter, connected and future-orientated kitchen that supports you every step of the way – from planning to perfecting every meal. Immerse yourself in a world where technology and food preparation go hand in hand to create perfect cooking results*.

- Maximum data security
- Autonomous complete solution for the entire kitchen
- SSL connection – MKN appliances are not accessible from the internet
- Cooking processes can be loaded centrally and time-triggered
- Monitor and manage HACCP data
- Compilation of operating costs &
- Monitoring consumption
- Software update
- Identifying & reporting faults / misuse

* More information and availability on request.

MASTERLINE

First class quality for gourmet cuisine



Compact, powerful and individually designed

MKN MasterLine is masterfully adapted to the requirements of top end gastronomy and hotels.

This exceptional equipment, featuring outstanding hygiene and design, knows what counts every single day, and that's to produce top food quality fast and easily alike.

MKN quality made in Germany.



Just the way you want it!

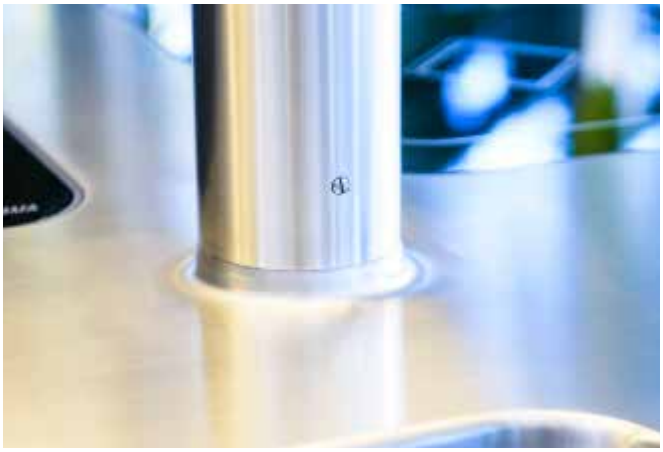
360 MKN electric and gas appliances can be individually combined under a single top plate.

Single line or double line installation. Mounted on a plinth provided by the customer, on appliance feet or on a stainless steel plinth*.

Impressive down to the last detail



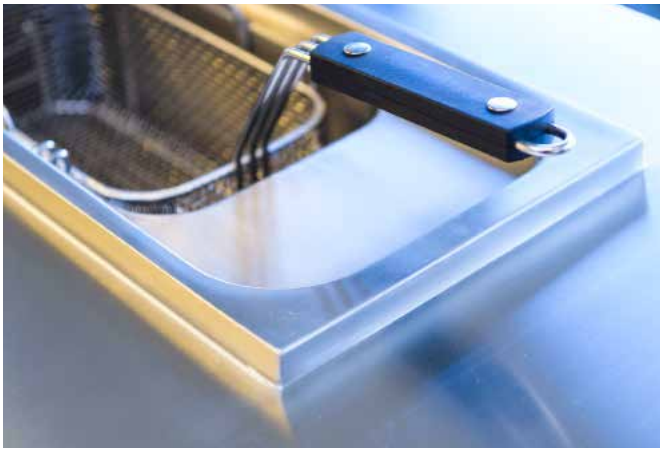
Welded functional appliances
- Seamless 3 mm hygienic worktop plus 3 mm reinforcing profile
- Appliances welded to protect against grease leaks



Shelf supports with collar
- Round supports on seamless, drawn base collars



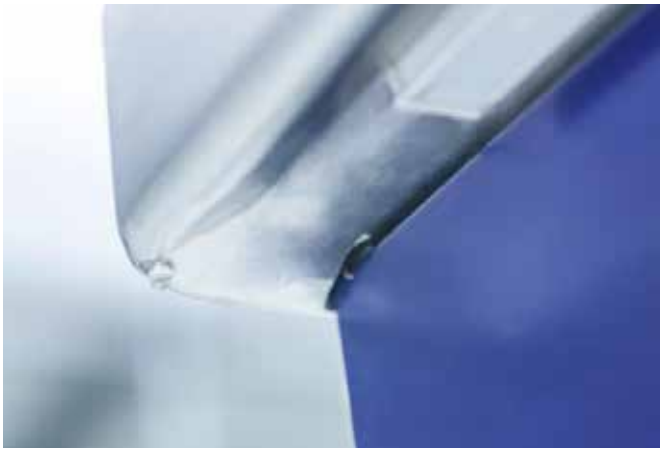
Combinations of gas and electric appliances



Raised frame edges to prevent spillage, with rounded corners
- Deep fat fryers, pasta cookers and cookmaries on seamlessly canted base frame



Individual colour options
- One piece control panel with individual design (optional)



Drip edge
- Drip edge for worktop overstands

MASTERLINE

First class quality for communal catering





Compliance with the highest hygiene standards in communal catering

- Robust and durable
- Hygienic cupboard inserts H2 (optional)
- Seamlessly welded frying modules and/or cooking modules



Combinations of gas & electric appliances

- Integration of large equipment possible, such as tilting bratt pans, cooking kettles or Magnum bratt pans

MKN Digital Kitchen
Experience your professional cooking technology in 3D



KüchenMeister

The art of catering kitchens





Customised unique pieces.

The exclusivity of an individual piece combined with attractive aesthetics: The **KüchenMeister** is customised premium cooking technology for passionate professional chefs who treat themselves and their guests to something special! As if made from one piece, each of the **Küchen-Meister** unique pieces combines innovative MKN premium professional cooking technology with functionality and the highest demands for hygiene.
Manufactured in construction and design individually according to the customer's wishes and purposes, finished with high-quality materials, beautifully crafted down to the detail and perfectly fit into any kitchen – all of this makes the **KüchenMeister** the masterpiece in high class kitchens.

Ingeniously combined.

The entire range of MKN professional cooking technology including MKN energy systems can be freely combined in the **KüchenMeister**.





The MKN OPTIMA® stands for exceptional quality and impressive durability – 100 percent „Made in Germany“. This premium product line enjoys highest appreciation and recognition around the globe and is at home in the world‘s most famous dining establishments. Over decades, it has developed into a true icon of professional kitchens, setting benchmarks for reliability and innovation.

TOP HIGHLIGHTS



Operating and design concept OPTIMA Control

- **Intuitive, digital and analogue** – manual knobs and electronics intelligently combined
- Extensive new appliance functions set using **OPTIMA Pilot**
- Display with toughened 6 mm safety glass, large display and ideal positioning for good screen readability from all sides

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Easy Handling

- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes continuously without interruption
- Double walled, thermally insulated lid, wear-resistant, without seal, with stainless steel round tube bow-shaped handle

The new hygiene and water protection standard

- **IPX6** protection against powerful water jets* and **H2** hygienic cabinets as standard
- H2 hygienic cabinets are waterproof and dirtproof
- H2 optionally available with embossed drawer inserts and tilt protection
- Sturdier appliances, easier cleaning thanks to particularly large corner radii (R20)



*not for all product groups



Automation

- **Automatic litre precision water filling**, electronic, e.g. cooking kettles
- **Easy Lift system** in deep fat fryers, process reliability with automatic lifting system
- Automated cooking processes with timer function

The MKN safety deep fat fryers

- Special swivel joint to pivot the heating element in and out
- Continuously variable positioning of heating element facilitates one hand operation
- Safe – prevents heating element accidentally falling into hot oil
- MKN FrySafe® safety feature with electronic safety temperature limiter, temperature control system and monitoring of minimum fill level
- Fail-safe system ensures more safety in kitchens





MKN Multi Safe Connect

- Occupational safety – prevents liquid flow from one appliance to another, easy movement of cookware
- Hygiene: waterproof and dirtproof, drip edge, easy cleaning
- Installation: simple installation and alignment

world of cooking

New MKN OPTIMA® 850
Electric ranges







- Overheating protection by automatic power downshift
- Adjustable heat output by means of a 7 position switch – fine adjustment of the heat output of each cooking zone
- Short distance of less than 35 mm between hot plates facilitates easier movement of heavy cookware

Picture may includes options and optional accessories

Appliance overview	2 hot plates	4 hot plates	4 hot plates_oven
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	800 x 850 x 750	800 x 850 x 750
Usable area	2 hot plates	4 hot plates	4 hot plates
Dimensions single usable areas (LxWxH) (mm)	300 x 300	300 x 300	300 x 300
Net weight (kg)	65	102	147
Gross weight (kg)	72	111	156
Type of protection	**IPX5**	**IPX5**	**IPX5**

Electricity supply 380 - 415 V	**6.5 kW**	**13 kW**	**18.4 kW**
FlexPower	**8EHEP042XX** [2]	**8EHEP084XX** [2]	**8EHEP084XXEB** [2]
Fuse protection	3 x 16 A	3 x 25 A	3 x 40 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	520	1040	1904
HE sensitive (W) for FlexPower	1300	2600	4490

Electricity supply 380 - 415 V	**8 kW**	**16 kW**	**21.4 kW**
MaxPower	**8EHEP042XL** [2]	**8EHEP084XL** [2]	**8EHEP084XLEB** [2]
Fuse protection	3 x 16 A	3 x 32 A	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	640	1280	2144
HE sensitive (W) for MaxPower	1600	3200	5090

[1] Carcass dimensions

[2]

Subject to technical modifications!
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Options	2 hot plates	4 hot plates	4 hot plates_oven
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	10038778	
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038794	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038802	10038802
Wing door self-closing**	10038805	10038808	
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 16A-CEE plug	10038856		
Connection cable with 32A-CEE plug		10038857	
Connection cable with 63A-CEE plug			10038858

Optional accessories	2 hot plates	4 hot plates	4 hot plates_oven
MKN Multi Safe Connect bar***	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Intermediate shelf****	10039355	10039362	
CNS oven grid GN 2/1			206103
Special roasting and baking tray GN 2/1, 40 mm deep			10017317

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 850
Electric ranges with hob

- Seamless hob made of highly heat-resistant steel or hard chrome plated
- Divided into cooking zones of the same size – corners are rounded (R 59) for easier cleaning
- Adjustable heat output by means of 10 finely adjusted power levels for each cooking zone



Picture may includes options and optional accessories

Appliance overview	2-zones	4-zones	4-zones_oven
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	800 x 850 x 750	800 x 850 x 750
Usable area	2 zones	4 zones	4 zones
Dimensions single usable areas (LxWxH) (mm)	320 x 705	715 x 705	715 x 705
Net weight (kg)	68	131	186
Gross weight (kg)	75	140	195
Type of protection	**IPX5**	**IPX5**	**IPX5**

Surface made of heat resistant steel	**8EHEG042XST** [2]	**8EHEG084XST** [2]	**8EHEG084XSTEB** [2]
Surface chrome plated	**8EHEG042XHV** [2]	**8EHEG084XHV** [2]	**8EHEG084XHVEB** [2]
Electricity supply 380 - 415 V	**7.2 kW**	**16 kW**	**21.4 kW**
Fuse protection	3 x 16 A	3 x 32 A	3 x 40 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	756	1680	2544
Heat emission sensitive (W)	1872	4160	6050

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[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Electric ranges with hob

world of cooking

Options	2-zones	4-zones	4-zones_oven
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	10038778	
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038794	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038802	10038802
Wing door self-closing**	10038805	10038808	
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 16A-CEE plug	10038856		
Connection cable with 32A-CEE plug		10038857	
Connection cable with 63A-CEE plug			10038858

Optional accessories	2-zones	4-zones	4-zones_oven
MKN Multi Safe Connect bar***	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Intermediate shelf****	10039355	10039362	
CNS oven grid GN 2/1			206103
Special roasting and baking tray GN 2/1, 40 mm deep			10017317

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

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world of cooking

New MKN OPTIMA® 850

Electric ranges Vitro with OPTIMA Control,
Operating and design concept

- Seamless, easy-to-clean glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system (can be deactivated)
- Adjustable heat output with 15 heating levels (individually adjustable from 8-32)



Picture may includes options and optional accessories

Appliance overview	2-zone	4-zones	4-zones_oven
MKN code	**8EHEV052DT** [2]	**8EHEV084DT** [2]	**8EHEV084DTEB** [2]
Appliance dimensions (LxWxH[1]) (mm)	500 x 850 x 750	800 x 850 x 750	800 x 850 x 750
Usable area	Ceramic hob 2 zones	Ceramic hob 4 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	299 x 684	694 x 684	694 x 684
Net weight (kg)	48	95	135
Gross weight (kg)	55	104	144
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**8 kW**	**16 kW**	**21.4 kW**
Fuse protection	3 x 20 A	3 x 32 A	3 x 40 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	640	1280	2144
Heat emission sensitive (W)	1600	3200	5090

[1] Carcass dimensions

[2]

Subject to technical modifications!
Status: 03.07.2026
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Options	2-zone	4-zones	4-zones_oven
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	10038778	
Handrail 20 x 40 mm made of s/s in appliance length	10038792	10038794	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	10038802	10038802
Wing door self-closing**	10038806	10038808	
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
WLAN interface	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 32A-CEE plug	10038857	10038857	
Connection cable with 63A-CEE plug			10038858

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* Intermediate shelves available

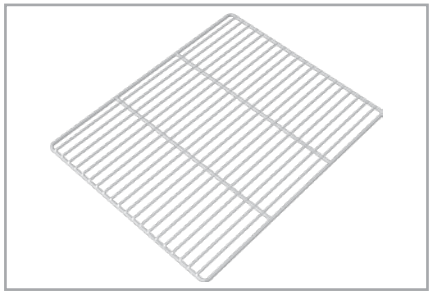
** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

world of cooking

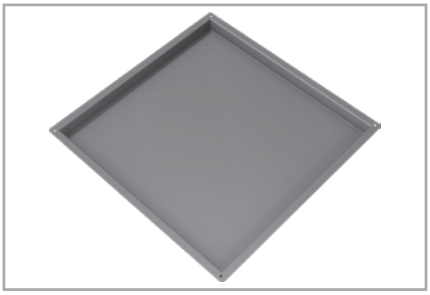
New MKN OPTIMA® 850
Electric ranges Vitro with OPTIMA Control,
Operating and design concept

Optional accessories	2-zone	4-zones	4-zones_oven
MKN Multi Safe Connect bar***	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Intermediate shelf****	10039355	10039362	
CNS oven grid GN 2/1			206103
Special roasting and baking tray GN 2/1, 40 mm deep			10017317

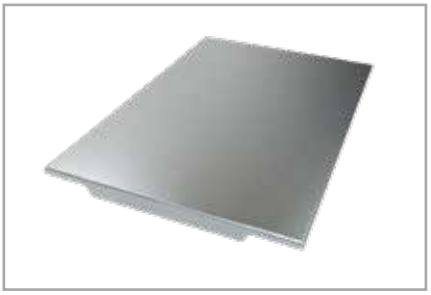
CNS oven grid GN 2/1
206103



Special roasting and baking tray GN 2/1, 40 mm deep
10017317



e.g.
Intermediate shelf, 400 mm
10039355



*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

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New MKN OPTIMA® 850
Electric Induction ranges (point) with OPTIMA Control,
Operating and design concept

world of cooking

- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**





Picture may includes options and optional accessories

Appliance overview	1-zone	2-zones	4-zones
Appliance dimensions (LxWxH[1]) (mm)	500 x 850 x 750	400 x 850 x 750	800 x 850 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 2 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	299 x 684	694 x 684
Coil size (mm)	Ø 305	2 x Ø 270	4 x Ø 270
Net weight (kg)	47	64	85
Gross weight (kg)	54	71	94
Type of protection	**IPX6**	**IPX6**	**IPX6**

FlexPower	8EHEI051DQP5 [2]	8EHEI042DP5 [2]	8EHEI084DP5 [2]
Electricity supply 380 - 415 V	**5 kW**	**10 kW**	**20 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	140	280	560
Heat emission sensitive (W) for FlexPower	350	700	1400

MaxPower	8EHEI051DQP8 [2]	8EHEI042DP8 [2]	8EHEI084DP8 [2]
Electricity supply 380 - 415 V	**8 kW**	**16 kW**	**32 kW**
Fuse protection	3 x 16 A	3 x 32 A	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	224	448	896
Heat emission sensitive (W) for MaxPower	560	1120	2240

MaxPower with Boost	8EHEI051DQP8B [2]	8EHEI042DP8B [2]	8EHEI084DP8B [2]
Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**40 kW**
Fuse protection	3 x 16 A	3 x 32 A	3 x 63 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	280	560	1120
Heat emission sensitive (W) for MaxPower	700	1400	2800

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Electric Induction ranges (point) with OPTIMA Control, Operating and design concept

Options	1-zone	2-zones	4-zones
SteelPlus	10038950	10038950	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038792	10038791	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	10038799	10038802
Wing door self-closing for induction*	10038812	10038811	10038814
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
WLAN interface	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937

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* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

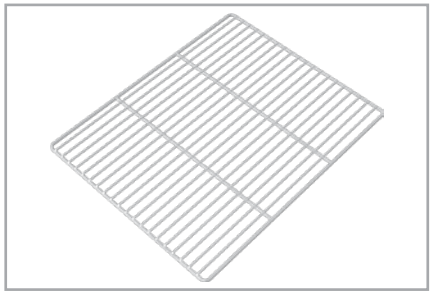
New MKN OPTIMA® 850
Electric Induction ranges (point) with OPTIMA Control,
Operating and design concept

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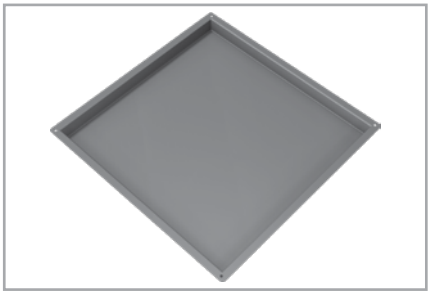
Options	1-zone	2-zones	4-zones
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug		10038857	10038857
Connection cable with 63A-CEE plug			10038858
Connection cable with 125A-CEE plug			10038859
Electric baking oven GN 2/1			10038948

Optional accessories	1-zone	2-zones	4-zones
MKN Multi Safe Connect bar**	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
CNS oven grid GN 2/1***			206103
Special roasting and baking tray GN 2/1, 40 mm deep***			10017317

CNS oven grid GN 2/1***
206103



Special roasting and baking tray GN 2/1, 40 mm deep***
10017317



** For further MKN Multi Safe Connect bars please refer to page 121
*** Only in conjunction with appliances with oven

world of cooking

New MKN OPTIMA® 850

Electric Induction ranges (point) with OPTIMA Control, Operating and design concept
and electric roasting and baking oven GN 2/1



- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**
- Electric oven GN 2/1 in base cabinet

Picture may includes options and optional accessories

Appliance overview	**4-zones with electric oven GN 2/1**
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750
Usable area	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 684
Coil size (mm)	4 x Ø 270
Net weight (kg)	152
Gross weight (kg)	161
Type of protection	**IPX6**

FlexPower with electric oven GN 2/1	**8EHEI084DP5EB** [2]
Electricity supply 380 - 415 V	**25.4 kW**
Fuse protection	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
HE latent (W) for FlexPower	1424
HE sensitive (W) for FlexPower	3290

MaxPower with electric oven GN 2/1	**8EHEI084DP8EB** [2]
Electricity supply 380 - 415 V	**37.4 kW**
Fuse protection	3 x 63 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
HE latent (W) for MaxPower	1760
HE sensitive (W) for MaxPower	4130

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850

Electric Induction ranges (point) with OPTIMA Control,
Operating and design concept
and electric roasting and baking oven GN 2/1

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Options	4-zones with electric oven GN 2/1
SteelPlus	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038802
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
WLAN interface	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Wall mounted	10038937
Connection cable with 63A-CEE plug	10038858

Optional accessories	4-zones with electric oven GN 2/1
MKN Multi Safe Connect bar***	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
CNS oven grid GN 2/1	206103
Special roasting and baking tray GN 2/1, 40 mm deep	10017317

*** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850

Electric Induction ranges (surface) with OPTIMA Control, Operating and design concept

- Glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**







Picture may includes options and optional accessories

Appliance overview	1-zone	2-zones	4-zones
Appliance dimensions (LxWxH[1]) (mm)	500 x 850 x 750	500 x 850 x 750	800 x 850 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 2 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	335 x 684	694 x 684
Coil size (mm)	330 x 330	2 x 270 x 270	4 x 270 x 270
Net weight (kg)	47	64	85
Gross weight (kg)	54	71	94
Type of protection	**IPX6**	**IPX6**	**IPX6**

FlexPower	8EHEI051DQF5 [2]	8EHEI052DF5 [2]	8EHEI084DF5 [2]
Electricity supply 380 - 415 V	**5 kW**	**10 kW**	**20 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	140	280	560
HE sensitive (W) for FlexPower	350	700	1400

MaxPower	8EHEI051DQF8 [2]	8EHEI052DF8 [2]	8EHEI084DF8 [2]
Electricity supply 380 - 415 V	**8 kW**	**16 kW**	**32 kW**
Fuse protection	3 x 16 A	3 x 32 A	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	224	448	896
HE sensitive (W) for MaxPower	560	1120	2240

MaxPower with Boost	8EHEI051DQF8B [2]	8EHEI052DF8B [2]	8EHEI084DF8B [2]
Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**40 kW**
Fuse protection	3 x 16 A	3 x 32 A	3 x 63 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	280	560	1120
HE sensitive (W) for MaxPower	700	1400	2800

[1] Carcass dimensions

[2]

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Options	1-zone	2-zones	4-zones
SteelPlus	10038950	10038950	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038792	10038792	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	10038800	10038802
Wing door self-closing for induction*	10038812	10038812	10038814
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
WLAN interface	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug		10038857	10038857
Connection cable with 63A-CEE plug			10038858
Electric baking oven GN 2/1			10038948

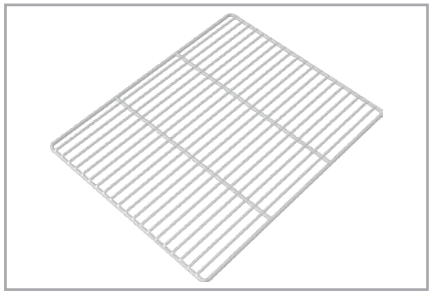
* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

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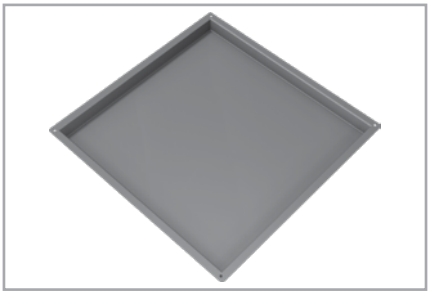
New MKN OPTIMA® 850
Electric Induction ranges (surface) with OPTIMA Control, Operating and design concept

Optional accessories	1-zone	2-zones	4-zones
MKN Multi Safe Connect bar**	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
CNS oven grid GN 2/1***			206103
Special roasting and baking tray GN 2/1, 40 mm deep***			10017317

CNS oven grid GN 2/1*
206103



Special roasting and baking tray GN 2/1, 40 mm deep*
10017317



** For further MKN Multi Safe Connect bars please refer to page 121
*** Only in conjunction with appliances with oven

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New MKN OPTIMA® 850

Electric Induction ranges (surface) with OPTIMA Control, Operating and design concept and electric roasting and baking oven GN 2/1

world of cooking

- Glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**
- Electric oven GN 2/1 in base cabinet



Picture may includes options and optional accessories

Appliance overview	4-zones with electric oven GN 2/1
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750
Usable area	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 684
Coil size (mm)	4 x 270 x 270
Net weight (kg)	152
Gross weight (kg)	161
Type of protection	**IPX6**

FlexPower with electric oven GN 2/1	**8EHEI084DF5EB** [2]
Electricity supply 380 - 415 V	**25.4 kW**
Fuse protection	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
HE latent (W) for FlexPower	1424
HE sensitive (W) for FlexPower	3290

MaxPower with electric oven GN 2/1	**8EHEI084DF8EB** [2]
Electricity supply 380 - 415 V	**37.4 kW**
Fuse protection	3 x 63 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
HE latent (W) for MaxPower	1760
HE sensitive (W) for MaxPower	4130

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[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850

Electric Induction ranges (surface) with OPTIMA Control, Operating and design concept
and electric roasting and baking oven GN 2/1

Options	4-zones with electric oven GN 2/1
SteelPlus	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038802
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
WLAN interface	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Wall mounted	10038937
Connection cable with 63A-CEE plug	10038858

Optional accessories	4-zones with electric oven GN 2/1
MKN Multi Safe Connect bar***	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
CNS oven grid GN 2/1	206103
Special roasting and baking tray GN 2/1, 40 mm deep	10017317

*** For further MKN Multi Safe Connect bars please refer to page 121

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Status: 03.07.2026
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New MKN OPTIMA® 850
Electric Induction ranges (wok) with OPTIMA Control, Operating and design concept

world of cooking

- Glass ceramic hob (6 mm thick) as wok cuvette Ø 311 mm
- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**



Picture may includes options and optional accessories

Appliance overview	**1-zone**
Appliance dimensions (LxWxH[1]) (mm)	500 x 850 x 750
Usable area	Ceramic hob 1 zone
Effective diameter (mm)	311
Net weight (kg)	48
Gross weight (kg)	55
Type of protection	**IPX6**

FlexPower	**8EHEI051DWP5** [2]
Electricity supply 380 - 415 V	**5 kW**
Fuse protection	3 x 16 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
HE latent (W) for FlexPower	140
HE sensitive (W) for FlexPower	350

MaxPower	**8EHEI051DWP8** [2]
Electricity supply 380 - 415 V	**8 kW**
Fuse protection	3 x 16 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
HE latent (W) for MaxPower	224
HE sensitive (W) for MaxPower	560

MaxPower with Boost	**8EHEI051DWP8B** [2]
Electricity supply 380 - 415 V	**10 kW**
Fuse protection	3 x 16
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
HE latent (W) for MaxPower	280
HE sensitive (W) for MaxPower	700

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Electric Induction ranges (wok) with OPTIMA Control,
Operating and design concept

Options	1-zone
SteelPlus	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038792
Shelf board 80 x 40 mm made of s/s in appliance length	10038800
Wing door self-closing for induction*	10038812
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
WLAN interface	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Wall mounted	10038937
Connection cable with 16A-CEE plug	10038856

Optional accessories	1-zone
MKN Multi Safe Connect bar***	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Wok pan	10017353

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
*** For further MKN Multi Safe Connect bars please refer to page 121

Subject to technical modifications!
Status: 03.07.2026
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New MKN OPTIMA® 850
Electric deep fat fryers with OPTIMA Control, Operating and design concept

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- Precise cooking temperature adjustment (degree setting configurable)
- Automated cooking: up to 20 cooking programmes can be stored
- Fat melting level and temperature ranges (min./max.) adjustable
- **Residual heat display**
- **One-hand operation**: special swivel joint prevents the heating elements from accidentally falling into the hot fat
- **Easy Lift system**: lifting and lowering process (manual or timer-controlled)
- **EcoModus** – adjustable automatic temperature reduction



Picture may includes options and optional accessories

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	600 x 850 x 750	600 x 850 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12.5	2 x 12.5	30
Net weight (kg)	47	75	58
Gross weight (kg)	55	82	65
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**6 kW**	**12 kW**	**10 kW**
FlexPower	**8EFRI012DF** [2]	**8EFRI025DF** [2]	**8EFRI030DF** [2]
FlexPower & Easy Lift System	**8EFRI012DFL** [2]	**8EFRI025DFL** [2]	**8EFRI030DFL** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**20 kW**
MaxPower	**8EFRI012DM** [2]	**8EFRI025DM** [2]	**8EFRI030DM** [2]
MaxPower & Easy Lift System	**8EFRI012DML** [2]	**8EFRI025DML** [2]	**8EFRI030DML** [2]
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

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[1] Carcass dimensions
[2]

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New MKN OPTIMA® 850

Electric safety deep fat fryers with OPTIMA Control, Operating and design concept and **FrySafe®**



Picture may includes options and optional accessories

- see description on p. 47 plus:
- **FrySafe®** – Safer use of deep fat fryers with electronic safety temperature, temperature control system and monitoring of minimum fill level
- Self-sufficient fail-safe system ensures more safety in kitchens

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	600 x 850 x 750	600 x 850 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12.5	2 x 12.5	30
Net weight (kg)	47	75	58
Gross weight (kg)	55	82	65
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**6 kW**	**12 kW**	**10 kW**
FlexPower	**8EFRI012DFFS** [2]	**8EFRI025DFFS** [2]	**8EFRI030DFFS** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**20 kW**
MaxPower	**8EFRI012DMFS** [2]	**8EFRI025DMFS** [2]	**8EFRI030DMFS** [2]
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

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[1] Carcass dimensions

[2]

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Status: 03.07.2026
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New MKN OPTIMA® 850

Electric safety deep fat fryers with OPTIMA Control, Operating and design concept and **FrySafe®** and Easy Lift System

world of cooking



Picture may includes options and optional accessories

- see description on pages 47 / 48 plus:
- **Easy Lift System** – Automated cooking processes using cooking programmes
- Process reliability with autom. lifting system
- Less product weight loss
- Extension of oil life

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	600 x 850 x 750	600 x 850 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12.5	2 x 12.5	30
Net weight (kg)	47	75	58
Gross weight (kg)	55	82	65
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**6 kW**	**12 kW**	**10 kW**
FlexPower & Easy Lift System	**8EFRI012DFLFS** [2]	**8EFRI025DFLFS** [2]	**8EFRI030DFLFS** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**20 kW**
MaxPower & Easy Lift System	**8EFRI012DMLFS** [2]	**8EFRI025DMLFS** [2]	**8EFRI030DMLFS** [2]
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

[1] Carcass dimensions

[2]

Options	LONDON 1	LONDON 2	PARIS
SteelPlus	10038950	10038950	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038793	10038793
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038801	10038801
Wing door self-closing*	10038805	10038807	10038807
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
ChefsHelp signal	10038835	10038835	10038835
Fire detection interface	10038836	10038836	10038836
WLAN interface	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)		10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 16A-CEE plug	10038856		10038856
Connection cable with 32A-CEE plug		10038857	10038857
Supplementary set (2 baskets L)			10038908

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Optional accessories	LONDON 1	LONDON 2	PARIS
MKN Multi Safe Connect bar***	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Oil receptacle 15 l	813001		
Oil receptacle 30 l		813006	813006
Splash guard (350 mm high)	10027928	10027929	10027929

e.g.
Oil receptacle 15 l
813001



e.g.
Splash guard London 2 / Paris (350 mm high)
10027929



*** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850

Electric safety industrial deep fat fryer with OPTIMA Control, Operating and design concept and **FrySafe®**

- see description on p. 47 plus:
- **FrySafe®** – Safer use of deep fat fryers with electronic safety temperature, temperature control system and monitoring of minimum fill level
- Self-sufficient fail-safe system ensures more safety in kitchens
- Laterally arranged emptying system, mobile frying basket with discharge hatch for easy emptying (optional)





Picture may includes options and optional accessories

Appliance overview	KÖLN (Cologne)	KÖLN with emptying system on the left	KÖLN with emptying system in the middle	KÖLN with emptying system on the right
Appliance dimensions (LxWxH[1]) (mm)	1000 x 850 x 750 mm	1800 x 850 x 750 mm	1800 x 850 x 750 mm	1800 x 850 x 750 mm
Usable area	1 basin			
Dimensions single usable areas (LxWxH) (mm)	810 x 604 x 285	810 x 604 x 285	810 x 604 x 285	810 x 604 x 285
Nominal capacity (l)	97	97	97	97
Net weight (kg) / Gross weight (kg)	167 / 190	225 / 248	225 248	225 / 248
Type of protection	**IPX6**	**IPX6**	**IPX6**	**IPX6**
Electricity supply 380 - 415 V	**32 kW**			
FlexPower	**8EFRI115DFFS** [2]			
FlexPower & Easy Lift System	**8EFRI115DFLFS** [2]			
FlexPower & Easy Lift System with emptying system		**8EFRI115DFLFSSPL** [2]	**8EFRI115DFLFSSPM** [2]	**8EFRI115DFLFSSPR** [2]
Fuse protection	3 x 63 A			
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!				
Mains / Frequency	3 N~ / 50 or 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
HE latent (W) for FlexPower	22400			
HE sensitive (W) for FlexPower	2880			
Electricity supply 380 - 415 V	**42 kW**			
MaxPower	**8EFRI115DMFS** [2]			
MaxPower & Easy Lift System	**8EFRI115DMLFS** [2]			
MaxPower & Easy Lift System with emptying system		**8EFRI115DMLFSSPL** [2]	**8EFRI115DMLFSSPM** [2]	**8EFRI115DMLFSSPR** [2]
Fuse protection	3 x 80 A			
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!				
Mains / Frequency	3 N~ / 50 or 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
HE latent (W) for MaxPower	29400			
HE sensitive (W) for MaxPower	3780			

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Electric safety industrial deep fat fryer with OPTIMA Control,
Operating and design concept and **FrySafe®**

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Options	KÖLN (Cologne)	KÖLN with emptying system on the left	KÖLN with emptying system in the middle	KÖLN with emptying system on the right
SteelPlus	10038950	10038950	10038950	10038950
Handrail 20 x 40 mm made of s/s in appliance length for the KÖLN	10038795	10038795	10038795	10038795
Handrail 20 x 40 mm made of s/s in appliance length for the emptying system		10038794	10038794	10038794
Shelf board 80 x 40 mm made of s/s in appliance length for the KÖLN	10038803	10038803	10038803	10038803
Shelf board 80 x 40 mm made of s/s in appliance length for the emptying system		10038802	10038802	10038802
Wing door self-closing*	10038809	10038809	10038809	10038809
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834	10038834
ChefsHelp signal	10038835	10038835	10038835	10038835
Fire detection interface	10038836	10038836	10038836	10038836
WLAN interface	10038837	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852			
Flanged feet 150 mm height adjustable (4 pieces)	10038855			
Wall mounted	10038937	10038937 2 pieces required	10038937 2 pieces required	10038937 2 pieces required
Connection cable with 63A-CEE plug	10038858	10038858	10038858	10038858
Connection cable with 125A-CEE plug	10038859	10038859	10038859	10038859
Socket for plug type F or type C plastic	10038870	10038870	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871	10038871	10038871
Swivel outlet for oil drainage removable	10038909	10038909	10038909	10038909

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Optional accessories	KÖLN (Cologne)	KÖLN with emptying system on the left	KÖLN with emptying system in the middle	KÖLN with emptying system on the right
MKN Multi Safe Connect bar***	10026940	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter				
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Mobile oil filtering system 100L (230V)	10041219	10041219	10041219	10041219
Filter mat (one box with 50 pcs.)	10022773	10022773	10022773	10022773

*** For further MKN Multi Safe Connect bars please refer to page 121

New MKN OPTIMA® 850
Electric griddle plates with OPTIMA Control,
Operating and design concept

world of cooking

- Frying surfaces are tightly welded ensuring maximum hygiene
- Various griddle plates available, including smooth design with MKN PowerBlock
- Precise cooking temperature adjustment (degree setting configurable)
- Adjustable temperature ranges (min./max.)
- Temperature range 30-300°C
- **Residual heat display**



Picture may includes options and optional accessories

Appliance overview	400 (size ¾)	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	600 x 850 x 750	800 x 850 x 750
Usable area	1 zone	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	305 x 545 x 35	505 x 545 x 35	705 x 545 x 35
Net weight (kg) / Gross weight (kg)	61 / 68	84 / 91	115 / 124
Type of protection	**IPX6**	**IPX6**	**IPX6**
Electr. supply 380 - 415 V FlexPower	**4.4 kW**	**7.2 kW**	**10 kW**
smooth heat resistant steel	**8EGRP040DFGS** [2]	**8EGRP060DFGS** [2]	**8EGRP080DFGS** [2]
smooth Chrome nickel steel with PowerBlock	**8EGRP040DFGE** [2]	**8EGRP060DFGE** [2]	**8EGRP080DFGE** [2]
half ribbed heat resistant steel	–	**8EGRP060DFHS** [2]	**8EGRP080DFHS** [2]
half ribbed Chrome nickel steel	–	**8EGRP060DFHE** [2]	**8EGRP080DFHE** [2]
ribbed heat resistant steel	**8EGRP040DFRS** [2]	**8EGRP060DFRS** [2]	**8EGRP080DFRS** [2]
ribbed Chrome nickel steel	**8EGRP040DFRE** [2]	**8EGRP060DFRE** [2]	**8EGRP080DFRE** [2]
Fuse protection	3 x 16 A	3 x 16 A	3 x 20 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent / sensitive (W) for FlexPower	1760 / 1452	2880 / 2376	4000 / 3300
Electr. supply 380 - 415 V MaxPower	**5.8 kW**	**9.6 kW**	**13.3 kW**
smooth heat resistant steel	**8EGRP040DMGS** [2]	**8EGRP060DMGS** [2]	**8EGRP080DMGS** [2]
smooth Chrome nickel steel with PowerBlock	**8EGRP040DMGE** [2]	**8EGRP060DMGE** [2]	**8EGRP080DMGE** [2]
half ribbed heat resistant steel	–	**8EGRP060DMHS** [2]	**8EGRP080DMHS** [2]
half ribbed Chrome nickel steel	–	**8EGRP060DMHE** [2]	**8EGRP080DMHE** [2]
ribbed heat resistant steel	**8EGRP040DMRS** [2]	**8EGRP060DMRS** [2]	**8EGRP080DMRS** [2]
ribbed Chrome nickel steel	**8EGRP040DMRE** [2]	**8EGRP060DMRE** [2]	**8EGRP080DMRE** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 25 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent / sensitive (W) for MaxPower	2320 / 1914	3840 / 3168	5320 / 4389

[1] Carcass dimensions

[2]

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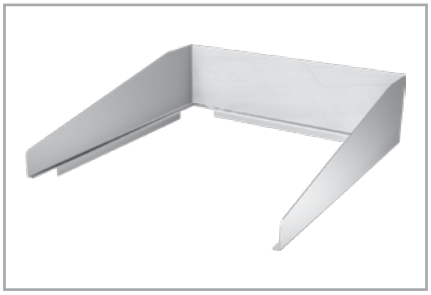
New MKN OPTIMA® 850
Electric griddle plates with OPTIMA Control,
Operating and design concept

Options	400 (size ¾)	600 (size 1)	800 (size 2)
SteelPlus	10038950	10038950	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038793	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038801	10038802
Wing door self-closing*	10038805	10038807	10038808
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
Fire detection interface	10038836	10038836	10038836
WLAN interface	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug		10038857	10038857
Electric baking oven GN 2/1			10038948

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Optional accessories	400 (size ¾)	600 (size 1)	800 (size 2)
MKN Multi Safe Connect bar**	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Splash guard	945650	945525	945530
Fat drain plug	10034785	10034785	10034785
Griddle plate scraper for ribbed and half ribbed griddle plates	10039804	10039804	10039804
CNS oven grid GN 2/1***			206103
Special roasting and baking tray GN 2/1, 40 mm deep***			10017317

e.g.
Splash guard for electric griddle plates 600 (size 1)
945525



e.g. Griddle plate scraper for ribbed and half ribbed griddle plates
10039804



Fat drain plug
10034785



** For further MKN Multi Safe Connect bars please refer to page 121
*** Only in conjunction with appliances with oven

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New MKN OPTIMA® 850

Electric griddle pans with OPTIMA Control, Operating and design concept

- Frying surface smoothly polished with MKN PowerBlock sandwich material frying plate consists of extremely corrosion resistant 3 mm thick CNS (1.4404) and 12 mm thick underplated high temperature resistant steel (1.5415) for heat storage
- Precise cooking temperature adjustment (degree setting configurable)
- Adjustable temperature ranges (min./max.)
- **Residual heat display**



Picture may includes options and optional accessories

Appliance overview	400 (size ¾)	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	600 x 850 x 750	800 x 850 x 750
Usable area	1 zone	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	305 x 545 x 100	505 x 545 x 100	705 x 545 x 100
Nominal capacity (l)	15	26	37
Net weight (kg)	85	107	123
Gross weight (kg)	92	116	132
Type of protection	**IPX6**	**IPX6**	**IPX6**
Electricity supply 380 - 415 V	**4.4 kW**	**7.2 kW**	**10 kW**
FlexPower	**8EGPF040DF** [2]	**8EGPF060DF** [2]	**8EGPF080DF** [2]
Fuse protection	3 x 16 A	3 x 16 A	3 x 20 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	1760	2880	4000
Heat emission sensitive (W) for FlexPower	1452	2376	3300
Electricity supply 380 - 415 V	**5.8 kW**	**9.6 kW**	**13.3 kW**
MaxPower	**8EGPF040DM** [2]	**8EGPF060DM** [2]	**8EGPF080DM** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 25 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	2320	3840	5320
Heat emission sensitive (W) for MaxPower	1914	3168	4389

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[1] Carcass dimensions

[2]

Subject to technical modifications!
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Options	400 (size ¾)	600 (size 1)	800 (size 2)
SteelPlus	10038950	10038950	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038793	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038801	10038802
Wing door self-closing*	10038805	10038807	10038808
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
Fire detection interface	10038836	10038836	10038836
WLAN interface	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug		10038857	10038857
Discharge system incl. GN 1/1 container and splash guard, open, without door; Cabinet space in hygienic design standard	10038815	10038816	10038817

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Optional accessories	400 (size ¾)	600 (size 1)	800 (size 2)
MKN Multi Safe Connect bar***	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490

*** For further MKN Multi Safe Connect bars please refer to page 121

New MKN OPTIMA® 850
Electric bainmaries with OPTIMA Control,
Operating and design concept

world of cooking

- Deep drawn basin made completely of CNS (1.4301) (AISI 304) with large radii for easy cleaning
- Indirect heating by tubular heating elements, with thermostatic temperature control
- Precise cooking temperature adjustment (degree setting configurable)
- Adjustable temperature ranges (min.)





Picture may includes options and optional accessories

Appliance overview	GN 1/1	GN 2/1
MKN code	**8EBAM111D** [3]	**8EBAM121D** [3]
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	800 x 850 x 750
Usable area	1 basin	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 215	630 x 510 x 215
Net weight (kg)	36	52
Gross weight (kg)	43	61
Type of protection	**IPX6**	**IPX6**

Electricity supply 220 - 240 V	**1.5 kW**	**3 kW**
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 230 V)		
Heat emission latent (W)	300	600
Heat emission sensitive (W)	188	375

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	20
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	20
Water pressure (bar)	2-6

[1] Carcass dimensions

[2] Option for water filling system (only cold or warm water connection possible)

[3]

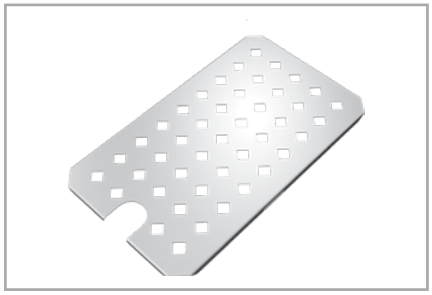
Options	GN 1/1	GN 2/1
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	10038778
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	10038782
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038802
Wing door self-closing**	10038805	10038808
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832
Potential-free contact	10038833	10038833
WLAN interface	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Wall mounted	10038937	10038937
Connection cable with earthed-plug 230V	10038860	10038860
Water filling manually via inlet head	10038911	10038911
Water filling electr. via inlet head	10038912	10038912

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Optional accessories	GN 1/1	GN 2/1
MKN Multi Safe Connect bar***	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf****	10039355	10039362
Shelf insert GN 1/1	10016677	10016677 2 pieces required

Shelf insert GN 1/1
10016677



*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 850

Electric multicooker with OPTIMA Control,
Operating and design concept
(can be upgraded to an electric pasta cooker)*

- Basin equipped for insertion of a starch overflow drain with support plate, perforated, for 4 round pasta cooking baskets made of CNS (1.4301) for use as a pasta cooker
- Basin made of CNS (1.4404) with large radii for easy cleaning
- Precise cooking temperature adjustment (degree setting configurable)
- Adjustable temperature ranges (min.)
- Automatic litre precision water filling system, electronic, with inlet (3/4")



Picture may includes options and optional accessories

Appliance overview	**GN 1/1**
MKN code	**8EMKO111D** [3]
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750
Usable area	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 206.5
Nominal capacity (l)	32
Nominal fill quantity (l)	26
Net weight (kg)	65
Gross weight (kg)	72
Type of protection	**IPX6**

Electricity supply 380 - 415 V	**7.2 kW**
Fuse protection	3 x 16 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1440
Heat emission sensitive (W)	900

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	20
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	20
Water pressure (bar)	2-6

[1] Carcass dimensions

[2] As standard: 10038912 – Water filling electronically via inlet head ; (only cold or warm water connection possible)

[3]

* refer to optional accessories

Subject to technical modifications!
Status: 03.07.2026
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New MKN OPTIMA® 850
Electric multicooker with OPTIMA Control,
Operating and design concept
(can be upgraded to an electric pasta cooker)*

world of cooking

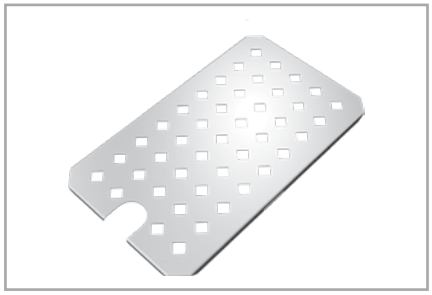
Options	GN 1/1
SteelPlus	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782
Handrail 20 x 40 mm made of s/s in appliance length	10038791
Shelf board 80 x 40 mm made of s/s in appliance length	10038799
Wing door self-closing**	10038805
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
WLAN interface	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Wall mounted	10038937
Connection cable with 16A-CEE plug	10038856
Water filling manually via inlet head	
Discharge system incl. GN 1/1 container and splash guard, open, without door, Cabinet space in hygienic design standard	10038815

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Optional accessories	GN 1/1
MKN Multi Safe Connect bar***	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Intermediate shelf****	10039355
Shelf insert GN 1/1	10016677
Overflow plug	201763
Equipment for pasta cooker consisting of perforated shelf, standpipe with starch collection plate and perforated cover and 4 baskets	10016080
Supplementary set for using 6 pasta baskets	10016886

Shelf insert GN 1/1
10016677



Overflow plug
201763



Supplementary set for using 6 pasta baskets
10016886



*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

New MKN OPTIMA® 850
Electric infra chip scuttle

world of cooking

- Deep drawn basin completely of CNS (1.4301) with large radii for easy cleaning
- Heating with ceramic radiant heating elements
- Removable insert container GN 1/1 with perforated shelf for large capacities and for keeping food hot in a dry condition



Picture may includes options and optional accessories

Appliance overview	**GN 1/1**
MKN code	**8EIWW111X** [2]
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750
Usable area	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 215
Net weight (kg)	45
Gross weight (kg)	52
Type of protection	**IPX5**

Electricity supply 220 - 240 V	**0.8 kW**
Fuse protection	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 230 V)	
Heat emission latent (W)	160
Heat emission sensitive (W)	100

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Electric infra chip scuttle

Options	GN 1/1
SteelPlus	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782
Handrail 20 x 40 mm made of s/s in appliance length	10038791
Shelf board 80 x 40 mm made of s/s in appliance length	10038799
Wing door self-closing**	10038805
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Wall mounted	10038937
Interface pack with EOS interface and potential-free contact	10038819
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Connection cable with earthed-plug 230V	10038860

Optional accessories	GN 1/1
MKN Multi Safe Connect bar***	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Intermediate shelf****	10039355
Scoop for french fries	10017300

Scoop for french fries
10017300



* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

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New MKN OPTIMA® 850
Electric chargrills with OPTIMA Control,
Operating and design concept

world of cooking

- Heating with CNS radiant heating elements with low surface load for long lifespan of heating elements
- Grill surfaces with two- or three-part cast iron grates
- Adjustable heat output by means of 1-10 heating levels
- Grease collection tray can be automatically filled with water for easy cleaning (with water filling system)





Picture may includes options and optional accessories

Appliance overview	600 (size 1)	800 (size 2)
MKN code	**8EIGR060D** [2]	**8EIGR080D** [2]
Appliance dimensions (LxWxH[1]) (mm)	600 x 850 x 750	800 x 850 x 750
Usable area	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	380 x 470	580 x 470
Net weight (kg)	58	67
Gross weight (kg)	65	76
Type of protection	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**7 kW**	**10.5 kW**
Fuse protection	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	1225	1838
Heat emission sensitive (W)	5600	8400

with automatic water filling system	**8EIGR060DWZ** [2]	**8EIGR080DWZ** [2]
Drinking water cold	**3/4"**	**3/4"**
Flow rate max. (l/min)	3,5	3,5
Water pressure (bar)	2-6	2-6

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[1] Carcass dimensions
[2]

Options	600 (size 1)	800 (size 2)
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	10038778
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	10038782
Handrail 20 x 40 mm made of s/s in appliance length	10038793	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038801	10038802
Wing door self-closing**	10038807	10038808
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832
Potential-free contact	10038833	10038833
Phase failure monitoring	10038834	10038834
Fire detection interface	10038836	10038836
WLAN interface	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Wall mounted	10038937	10038937
Connection cable with 16A-CEE plug	10038856	10038856

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Optional accessories	600 (size 1)	800 (size 2)
MKN Multi Safe Connect bar***	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf****	10039358	10039362

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 850
Electric tilting bratt pans with substructure

- Hygienically designed pan of CNS (1.4404), appropriate for GN containers, corner radii (R 30), with PowerBlock sandwich frying plate bottom
- Variable temperature control, two separately adjustable heating zones
- Tilting by means of an electrically driven tilting mechanism with manual switch
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes continously without interruption





Picture may includes options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 3/1 - 100 L
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750	1100 x 850 x 750
Usable area	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	723 x 543 x 225	1023 x 543 x 225
Nominal capacity (l)	92	129
Nominal fill quantity (l)	75	100
Net weight (kg)	205	254
Gross weight (kg)	214	277
Type of protection	**IPX5**	**IPX5**

Electricity supply 380 - 415 V	**10.5 kW**	**15 kW**
FlexPower	**8EPKU022XFM** [3]	**8EPKU032XFM** [3]
Fuse protection	3 x 20 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for FlexPower	4200	6000
HE sensitive (W) for FlexPower	4725	6750

Electricity supply 380 - 415 V	**14 kW**	**20 kW**
MaxPower	**8EPKU022XMM** [3]	**8EPKU032XMM** [3]
Fuse protection	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for MaxPower	5600	8000
HE sensitive (W) for MaxPower	6300	9000

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

[1] Carcass dimensions

[2] Option for water filling system (only cold or warm water connection possible)

[3]

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New MKN OPTIMA® 850
Electric tilting bratt pans with substructure

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Options	GN 2/1 - 75 L	GN 3/1 - 100 L
SteelPlus	10038950	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Wall mounted	10038938	10038938
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832
Potential-free contact	10038833	10038833
Fire detection interface	10038836	10038836
Connection cable with 32A-CEE plug	10038857	10038857
Socket for plug type F or type C plastic	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873
Water filling manually via inlet head	10038914	10038914

Optional accessories	GN 2/1 - 75 L	GN 3/1 - 100 L
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Pan scraper	10016161	10016161
Scoop, unperforated	10026971	10026971
Scoop, perforated	10026969	10026969

world of cooking

New MKN OPTIMA® 850

Electric Braisières MAGNUM with OPTIMA Control, Operating and design concept

- Precise cooking temperature adjustment (degree setting configurable)
- Can be switched between cooking and roasting mode during operation
- Adjustable temp. ranges (min./max.)
- Automated cooking: up to 20 cooking programmes can be stored
- Kettle drain cock 2" made of CNS
- Automatic litre precision water filling system, electronic, with inlet (3/4")
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes without interruption





Picture may includes options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
MKN code	**8EPST022DF** [3]	**8EPST023DF** [3]	**8EPST032DF** [3]	**8EPST033DF** [3]
Appliance dimensions (LxWxH[1]) (mm)	1000 x 850 x 750	1000 x 850 x 750	1300 x 850 x 750	1300 x 850 x 750
Usable area	1 pan	1 pan	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	705 x 545 x 250	705 x 545 x 300	1023 x 543 x 250	1023 x 543 x 300
Nominal capacity (l)	84	99	121	165
Nominal fill quantity (l)	75	95	100	140
Net weight (kg)	170	185	219	239
Gross weight (kg)	193	208	256	266
Type of protection	**IPX6**	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**13.3 kW**	**13.3 kW**	**20 kW**	**20 kW**
Fuse protection	3 x 25 A	3 x 25 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
Heat emission latent (W)	5320	5320	8000	8000
Heat emission sensitive (W)	5985	5985	9000	9000

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	16
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	16
Water pressure (bar)	2-6

Drain cock	**2"**
Flow rate max. (l/min)	105

[1] Carcass dimensions

[2] As standard: Water filling electronically via inlet head

[3]

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Options	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
SteelPlus	10038950	10038950	10038950	10038950
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834	10038834
ChefsHelp signal	10038835	10038835	10038835	10038835
Fire detection interface	10038836	10038836	10038836	10038836
WLAN interface	10038837	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937	10038937
Connection cable with 32A-CEE plug	10038857	10038857	10038857	10038857
Socket for plug type F or type C plastic	10038870	10038870	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873	10038873	10038873

world of cooking

New MKN OPTIMA® 850
Electric Braisières MAGNUM with OPTIMA Control,
Operating and design concept

Options	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
Automatic lifting system (220-240 V; 1N~; 50/60 Hz; plus 200 mm appliance length)	for e.g. 6x GN 1/1 - 65 mm deep 10038824		for e.g. 9x GN 1/1 - 65 mm deep 10038825	
Cold water for mixing faucets and water inlets	10038920	10038920	10038920	10038920
Mixing faucet in stainless steel version, outlet 250 mm, electronic*				
Mixing faucet in stainless steel version, outlet 400 mm, electronic*				
Upright tab				

Optional accessories	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
MKN Multi Safe Connect bar**	10026940	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter				
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Shelf	10017018 2 pieces required	10017018 2 pieces required	10017018 3 pieces required	10017018 3 pieces required
Pan scraper	10016161	10016161	10016161	10016161
Scoop, unperforated	10026971	10026971	10026971	10026971
Scoop, perforated	10026969	10026969	10026969	10026969

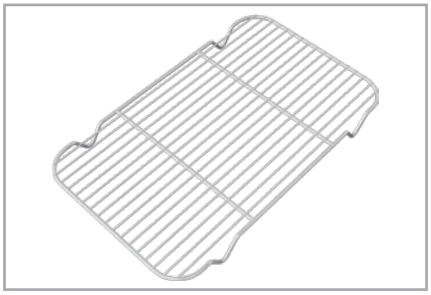
Pan scraper
10016161



Scoop, unperforated
10026971



Shelf
10017018



* Also available with manual operation.

** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850

Electric tilting Braisières MAGNUM with OPTIMA Control, Operating and design concept

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Picture may includes options and optional accessories

- see description on p. 74 plus:
- Multi-stage electrically driven tilting mechanism with manual switch: first stage is dynamic, second stage is fast

Appliance overview	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
MKN code	**8EPKS22DFRM** [3]	**8EPKS23DFRM** [3]	**8EPKS32DFRM** [3]	**8EPKS33DFRM** [3]
Appliance dimensions (LxWxH[1]) (mm)	1300 x 850 x 750	1300 x 850 x 750	1600 x 850 x 750	1600 x 850 x 750
Usable area	1 pan	1 pan	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	723 x 543 x 225	723 x 543 x 315	1023 x 543 x 225	1023 x 543 x 315
Nominal capacity (l)	92	129	129	165
Nominal fill quantity (l)	75	100	100	150
Net weight (kg)	226	239	294	309
Gross weight (kg)	253	266	325	340
Type of protection	**IPX6**	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**13.3 kW**	**13.3 kW**	**20 kW**	**20 kW**
Fuse protection	3 x 25 A	3 x 25 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
Heat emission latent (W)	5320	5320	8000	8000
Heat emission sensitive (W)	5985	5985	9000	9000

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	16
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	16
Water pressure (bar)	2-6

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www.gastroeconomy.pl

[1] Carcass dimensions

[2] As standard: Water filling electronically via inlet head

[3]

Options	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
SteelPlus	10038950	10038950	10038950	10038950
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834	10038834
ChefsHelp signal	10038835	10038835	10038835	10038835
Fire detection interface	10038836	10038836	10038836	10038836
WLAN interface	10038837	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855	10038855
Wall mounted	10038938	10038938	10038938	10038938
Connection cable with 32A-CEE plug	10038857	10038857	10038857	10038857
Socket for plug type F or type C plastic	10038874	10038874	10038874	10038874
Socket for plug type E plastic	10038903	10038903	10038903	10038903
Socket for plug type G plastic	10038905	10038905	10038905	10038905
Socket for plug type J plastic	10038906	10038906	10038906	10038906
Hand shower	10038829	10038829	10038829	10038829
Cold water for mixing faucets and water inlets	10038920	10038920	10038920	10038920
Mixing faucet in stainless steel version, outlet 400 mm, electronic*				
Upright tab				

* Also available with manual operation.

Optional accessories	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
MKN Multi Safe Connect bar**	10026940	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter				
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Plinth cover plate	10040363	10040363	10040362	10040362
Shelf	10017018 2 pieces required	10017018 2 pieces required	10017018 3 pieces required	10017018 3 pieces required
Pan scraper	10016161	10016161	10016161	10016161
Scoop, unperforated	10026971	10026971	10026971	10026971
Scoop, perforated	10026969	10026969	10026969	10026969

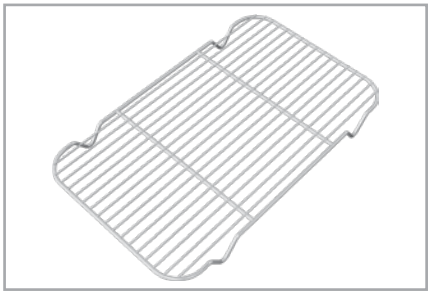
Pan scraper
10016161



Scoop, perforated
10026969



Shelf
10017018



** For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 850

Electric quick boiling kettles (round) with OPTIMA Control, Operating and design concept

- Short heating up times thanks to the VAPRO rapid steam system
- Precise cooking temperature adjustment (degree setting configurable)
- Cooking power levels adjustable from 20% to 100%
- Adjustable temperature ranges (min.)
- Automated cooking: up to 20 cooking programmes can be stored
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes without interruption
- Kettle drain cock 1½" made of CNS



Picture may includes options and optional accessories

Appliance overview	**60 L**	**100 L**	**150 L**
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750	800 x 850 x 750	1000 x 850 x 750
Usable area	1 kettle	1 kettle	1 kettle
Kettle depth (mm)	378	397	500
Kettle diameter (mm)	500	630	665
Nominal capacity (l)	70	113	163
Nominal fill quantity (l)	60	100	150
Boiling time according to DIN (min.)	21	26	32
Net weight (kg)	111	121	150
Gross weight (kg)	120	130	175
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**15.8 kW**	**20.8 kW**	**25.8 kW**
MKN code	**8EKER060DM** [3]	**8EKER100DM** [3]	**8EKER150DM** [3]
Fuse protection	3 x 32 A	3 x 40 A	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	3160	4160	5160
Heat emission sensitive (W)	553	728	903

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	16
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	16
Water pressure (bar)	2-6

Drain cock	**1,5"**
Flow rate max. (l/min)	80

[1] Carcass dimensions

[2] As standard: Water filling electronically via inlet head

[3]

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Options	60 L	100 L	150 L
SteelPlus	10038950	10038950	10038950
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
ChefsHelp signal	10038835	10038835	10038835
WLAN interface	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 32A-CEE plug	10038857		
Connection cable with 63A-CEE plug		10038858	10038858
Socket for plug type F or type C plastic	10038870	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873	10038873

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New MKN OPTIMA® 850
Electric quick boiling kettles (round) with OPTIMA Control, Operating and design concept

Options	60 L	100 L	150 L
Cold water for mixing faucets and water inlets	10038920	10038920	10038920
Mixing faucet in stainless steel version, outlet 250 mm, electronic*			
Mixing faucet in stainless steel version, outlet 400 mm, electronic*			
Upright tab			

Optional accessories	60 L	100 L	150 L
MKN Multi Safe Connect bar**	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
2 CNS cooking inserts, perforation 10 mm diameter	216286	216281	216287
Measuring rod	895034	895039	895084
Pair of lifting hooks	216285	216285	216285
Condensate drain extension for floor channel	10037771	10037771	10037771

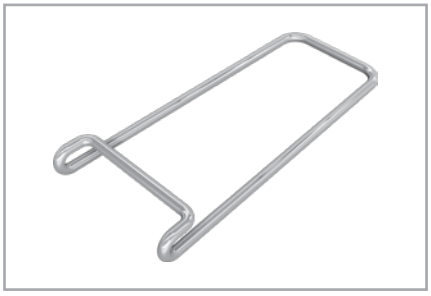
e.g. 2 CNS cooking inserts, perforation 10 mm diameter
216286



e.g.
Measuring rod for 60 l kettles
895034



Pair of lifting hooks
216285



* Also available with manual operation.

** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850

Electric tilting quick boiling kettles (round) with OPTIMA Control, Operating and design concept

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Picture may includes options and optional accessories

- see description on p. 80 plus:
- Multi-stage electrically driven tilting mechanism with manual switch: first stage is dynamic, second stage is fast

Appliance overview	60 L	100 L	150 L	200 L
Appliance dimensions (LxWxH[1]) (mm)	1100 x 850 x 750	1200 x 850 x 750	1300 x 850 x 750	1300 x 850 x 750
Usable area	1 kettle	1 kettle	1 kettle	1 kettle
Kettle depth (mm)	378	397	500	645
Kettle diameter (mm)	500	630	665	665
Nominal capacity (l)	70	113	163	213
Nominal fill quantity (l)	60	100	150	200
Boiling time according to DIN (min.)	21	26	32	42
Net weight (kg)	210	235	250	255
Gross weight (kg)	233	262	277	282
Type of protection	**IPX6**	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**15.8 kW**	**20.8 kW**	**25.8 kW**	**25.8 kW**
MKN code	**8EKEK060DMRM** [3]	**8EKEK100DMRM** [3]	**8EKEK150DMRM** [3]	**8EKEK200DMRM** [3]
Fuse protection	3 x 32 A	3 x 40 A	3 x 50 A	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
Heat emission latent (W)	3160	4160	5160	5160
Heat emission sensitive (W)	553	728	903	903

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drain cock	**1,5"**
Flow rate max. (l/min)	80

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[1] Carcass dimensions

[2] As standard: Water filling electronically via inlet head

[3]

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New MKN OPTIMA® 850

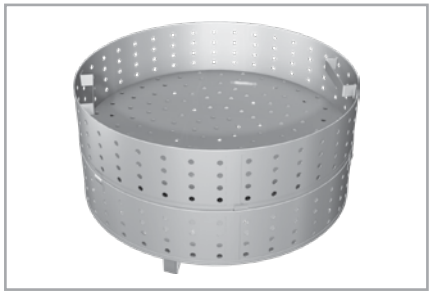
Electric tilting quick boiling kettles (round) with OPTIMA Control, Operating and design concept

Options	60 L	100 L	150 L	200 L
SteelPlus	10038950	10038950	10038950	10038950
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834	10038834
ChefsHelp signal	10038835	10038835	10038835	10038835
WLAN interface	10038837	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855	10038855
Wall mounted	10038938	10038938	10038938	10038938
Connection cable with 32A-CEE plug	10038857	10038857		
Connection cable with 63A-CEE plug			10038858	10038858
Socket for plug type F or type C plastic	10038874	10038874	10038874	10038874
Socket for plug type E plastic	10038903	10038903	10038903	10038903
Socket for plug type G plastic	10038905	10038905	10038905	10038905
Socket for plug type J plastic	10038906	10038906	10038906	10038906
Hand shower	10038829	10038829	10038829	10038829
Cold water for mixing faucets and water inlets	10038920	10038920	10038920	10038920
Mixing faucet in stainless steel version, outlet 400 mm, electronic*				
Upright tab				

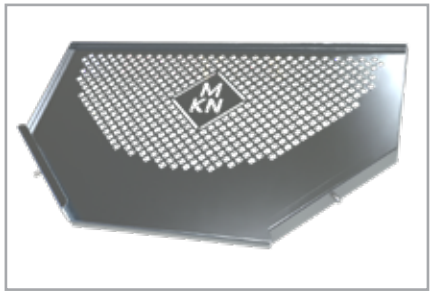
* Also available with manual operation.

Optional accessories	60 L	100 L	150 L	200 L
MKN Multi Safe Connect bar**	10026940	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter	10039797	10039797	10039797	10039797
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Plinth cover plate	10040365	10040364	10040363	10040363
2 CNS cooking inserts, perforation 10 mm diameter	216286	216281	216287	216287
Measuring rod	895034	895039	895084	10019904
Pair of lifting hooks	216285	216285	216285	216285
Straining sieve	10039782	10035438	10035438	10035438
Condensate drain extension for floor channel	10037771	10037771	10037771	10037771

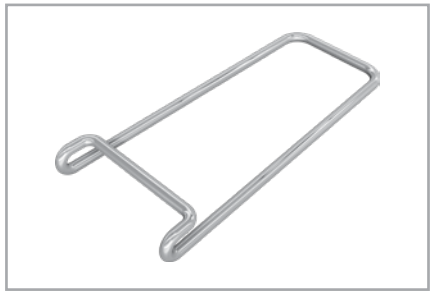
e.g.
2 CNS cooking inserts, perforation 10 mm diameter
216281



e.g.
Straining sieve for 60 l tilting kettles
10039782



Pair of lifting hooks
216285



** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850

Electric (quick) boiling kettles (rectangular) with OPTIMA Control, Operating and design concept



Picture may includes options and optional accessories

- See description on p. 80, but:
- Hygienically designed inner kettle of CNS (1.4404), 3 mm wall thickness, appropriate for GN containers
- Kettle drain cock 2" made of CNS

Appliance overview	130 L (size 1)	180 L (size 2)	260 L (size 3)
MKN code	**8EKEE130DM** [3]	**8EKEE180DM** [3]	**8EKEE260DM** [3]
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750	1000 x 850 x 750	1400 x 850 x 750
Usable area	1 kettle	1 kettle	1 kettle
Dimensions single usable areas (LxWxH) (mm)	503 x 543 x 525	703 x 543 x 522	1023 x 543 x 517
Nominal capacity (l)	141	197	284
Nominal fill quantity (l)	130	180	260
Boiling time according to DIN (min.)	33	41	43
Net weight (kg)	140	180	230
Gross weight (kg)	149	203	261
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**20.8 kW**	**25.8 kW**	**35.8 kW**
Fuse protection	3 x 40 A	3 x 50 A	3 x 63 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	4160	5160	7160
Heat emission sensitive (W)	728	903	1253

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drain cock	**2"**
Flow rate max. (l/min)	105

[1] Carcass dimensions

[2] As standard: Water filling electronically via inlet head

[3]

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New MKN OPTIMA® 850

Electric (quick) boiling kettles (rectangular) with OPTIMA Control, Operating and design concept

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Options	130 L (size 1)	180 L (size 2)	260 L (size 3)
SteelPlus	10038950	10038950	10038950
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
ChefsHelp signal	10038835	10038835	10038835
WLAN interface	10038837	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937
Connection cable with 63A-CEE plug	10038858	10038858	10038858
Socket for plug type F or type C plastic	10038870	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873	10038873

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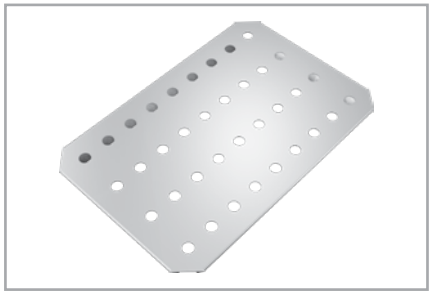
New MKN OPTIMA® 850

Electric (quick) boiling kettles (rectangular) with OPTIMA Control, Operating and design concept

Options	130 L (size 1)	180 L (size 2)	260 L (size 3)
Automatic lifting system (220-240 V; 1N~; 50/60 Hz; plus 200 mm appliance length)	for e.g. 6x GN 1/1 - 65 mm deep 10038821	for e.g. 12x GN 1/1 - 65 mm deep 10038822	for e.g. 18x GN 1/1 - 65 mm deep 10038823
Cold water for mixing faucets and water inlets	10038920	10038920	10038920
Mixing faucet in stainless steel version, outlet 250 mm, electronic*			
Mixing faucet in stainless steel version, outlet 400 mm, electronic*			
Upright tab			

Optional accessories	130 L (size 1)	180 L (size 2)	260 L (size 3)
MKN Multi Safe Connect bar**	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Shelf insert, perforated	814295	814295 2 pieces required	814295 3 pieces required
Cooking insert, GN 1/1, perforated, 190 mm deep	202020 2 pieces required	202020 4 pieces required	202020 6 pieces required
Measuring rod	895014	895019	895024
Condensate drain extension for floor channel	10037771	10037771	10037771

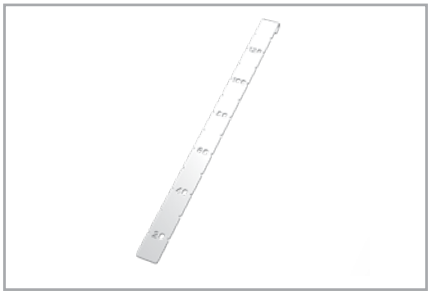
Shelf insert, perforated
814295



Cooking insert, GN 1/1, perforated, 190 mm deep
202020



e.g.
Measuring rod for rectangular kettle 1
895014



* Also available with manual operation.

** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850
Electric boiling kettle 500 L (rectangular) with OPTIMA Control, Operating and design concept

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Picture may includes options and optional accessories

- See description on p. 80, but:
- Hygienically designed inner kettle of CNS (1.4404), 3 mm wall thickness, appropriate for GN containers
- Kettle drain cock 2" made of CNS

Appliance overview	**500 L**
Appliance dimensions (LxWxH[1]) (mm)	2000 x 850 x 750
Usable area	1 kettle
Dimensions single usable areas (LxWxH) (mm)	1690 x 665 x 489
Nominal capacity (l)	549
Nominal fill quantity (l)	500
Boiling time according to DIN (min.)	42
Net weight (kg)	375
Gross weight (kg)	417
Type of protection	**IPX6**

FlexPower	**8EKEE500DF** [3]
Electricity supply 380 - 415 V	**50.8 kW**
Fuse protection	3 x 100 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for FlexPower	10160
Heat emission sensitive (W) for FlexPower	1778

MaxPower	**8EKEE500DM** [3]
Electricity supply 380 - 415 V	**70.8 kW**
Fuse protection	3 x 160 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	14160
Heat emission sensitive (W) for MaxPower	2478

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6
Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6
Drain cock	**2"**
Flow rate max. (l/min)	105

[1] Carcass dimensions

[2] As standard: Water filling electronically via inlet head

[3]

New MKN OPTIMA® 850
Electric boiling kettle 500 L (rectangular) with OPTIMA Control, Operating and design concept

Options	500 L
SteelPlus	10038950
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
ChefsHelp signal	10038835
WLAN interface	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838 2 sets required
Appliance feet 150 mm height adjustable (4 pieces)	10038850 2 sets required
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 2 sets required
3 rollers (rear), 3 feet (150 mm, at the front)	
Mobile version (6 swivel castors, 2 with locking function)	
Flanged feet 150 mm height adjustable (4 pieces)	10038855 2 sets required
Wall mounted	10038939
Connection cable with 125A-CEE plug	10038859
Socket for plug type F or type C plastic	10038870
Socket for plug type F or type C s/s	10038871
Socket for plug type CEE 16A plastic	10038872
Socket for plug type CEE 16A s/s	10038873
Chrome nickel steel kettle drain cock 2" with ball valve	10038869
Cold water for mixing faucets and water inlets	10038920
Mixing faucet in stainless steel version, outlet 250 mm, electronic*	
Mixing faucet in stainless steel version, outlet 400 mm, electronic*	
Upright tab	

* Also available with manual operation.

New MKN OPTIMA® 850
Electric boiling kettle 500 L (rectangular) with OPTIMA Control,
Operating and design concept

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Optional accessories	500 L
MKN Multi Safe Connect bar**	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Cooking insert, GN 1/1, perforated, 190 mm deep	202020 12 pieces required
Measuring rod	895015

Cooking insert, GN 1/1, perforated,
190 mm deep
202020



** For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 850
Gas ranges

- CNS hob with large radii, easy to clean, seamless and tightly deep drawn 70 mm to the cover plate
- Heating by atmospheric burner heads
- Electronic ignition with thermo-electrically protected ignition burner
- Adjustment of heating output by means of a thermoelectrically protected multi-gas tap for each cooking zone





Picture may includes options and optional accessories

Appliance overview	2 burners	4 burners	6 burners
Appliance dimensions (LxWxH[1]) (mm)	400 x 850 x 750	800 x 850 x 750	1200 x 850 x 750
Usable area	2 zones	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 350	370 x 350	370 x 350
Net weight (kg)	45	72	100
Gross weight (kg)	52	81	127

FlexPower	8GHED042XX [2]	8GHED084XX [2]	8GHED126XX [2]
Gas connection	R 3/4	R 3/4	R 3/4
Front burner distribution, from left to right	1x E (7.0 kW)	1x D (5.6 kW), 1x E (7.0 kW)	1x E (7.0 kW) 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	1x C (3.5 kW)	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	**10.5 kW**	**19.6 kW**	**30.1 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W) for FlexPower	1050	1960	3010
Heat emission sensitive (W) for FlexPower	2625	4900	7525

MaxPower	8GHED042XL [2]	8GHED084XL [2]	8GHED126XL [2]
Gas connection	R 3/4	R 3/4	R 3/4
Front burner distribution, from left to right	1x E (7.0 kW)	1x E (7.0 kW), 1x D (5.6 kW)	1x E (7.0 kW), 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	1x D (5.6 kW)	1x D (5.6 kW), 1x E (7.0 kW)	3x D (5.6 kW)
Nominal thermal load	**12.6 kW**	**25.2 kW**	**36.4 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W) for MaxPower	1260	2520	3640
Heat emission sensitive (W) for MaxPower	3150	6300	9100

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[1] Carcass dimensions
[2]

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Options	2 burners	4 burners	6 burners
SteelPlus	10038950	10038950	10038950
Wing door self-closing**	10038811	10038814	10038820
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038929	10038929	10038929
Gas shut-off valve with thermal shut-off valve	10038867	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868	10038868

Optional accessories	2 burners	4 burners	6 burners
MKN Multi Safe Connect bar***	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Intermediate shelf****	10039355	10039362	
Simmer plate for 1 burner point (350 x 350 mm)*****	201861	201861	201861
Chrome nickel steel sliding grid for 1 cooking zone (370 x 350 mm)******	10032751	10032751	10032751

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

****** Only in conjunction with simmering plate

world of cooking

New MKN OPTIMA® 850
Gas ranges
with gas oven GN 2/1





Picture may includes options and optional accessories

- see description on p. 92 plus:
- Gas roasting and baking oven GN 2/1 integrated into the base cabinet
- Heating by means of atmospheric CNS tube burners from 75 - 250 °C, directly heated

Appliance overview	4 burners	6 burners
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750	1200 x 850 x 750
Usable area	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 350	370 x 350
Net weight (kg)	126	154
Gross weight (kg)	135	181

FlexPower with gas oven GN 2/1	**8GHED084XXGB** [2]	**8GHED126XXGB** [2]
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	1x D (5.6 kW), 1x E (7.0 kW)	1x E (7.0 kW) 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	**25.7 kW**	**36.2 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W) for FlexPower	3160	4210
Heat emission sensitive (W) for FlexPower	7000	9625

MaxPower with gas oven GN 2/1	**8GHED084XLGB** [2]	**8GHED126XLGB** [2]
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	1x E (7.0 kW), 1x D (5.6 kW)	1x E (7.0 kW), 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	1x D (5.6 kW), 1x E (7.0 kW)	3x D (5.6 kW)
Nominal thermal load	**31.3 kW**	**42.5 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W) for MaxPower	3720	4840
Heat emission sensitive (W) for MaxPower	8400	11200

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Gas ranges
with gas oven GN 2/1

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Options	4 burners	6 burners
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2		10038769
Wing door self-closing**		10038811
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038929	10038929
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868

Optional accessories	4 burners	6 burners
MKN Multi Safe Connect bar***	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf****		10039355
Simmer plate for 1 burner point (350 x 350 mm)*****	201861	201861
Chrome nickel steel sliding grid for 1 cooking zone (370 x 350 mm)******	10032751	10032751
CNS oven grid GN 2/1	206103	206103
Special roasting and baking tray GN 2/1, 40 mm deep	10017317	10017317

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

****** Only in conjunction with simmering plate

world of cooking

New MKN OPTIMA® 850
Gas ranges
with electric oven GN 2/1





Picture may includes options and optional accessories

- see description on p. 92 plus:
- Electric roasting and baking oven GN 2/1 integrated into the base cabinet
- Heating by means of CNS tubular heating elements from 50 - 300 °C

Appliance overview	4 burners	6 burners
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750	1200 x 850 x 750
Usable area	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 350	370 x 350
Net weight (kg)	118	146
Gross weight (kg)	127	173
Type of protection	IPX5	IPX5

FlexPower with electric oven GN 2/1	**8GHED084XXEB** [2]	**8GHED126XXEB** [2]
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	1x D (5.6 kW), 1x E (7.0 kW)	1x E (7.0 kW) 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	**19.6 kW**	**30.1 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Electricity supply 380 - 415 V	**5.4 kW**	**5.4 kW**
Fuse protection	2 x 16 A	2 x 16 A
Mains / Frequency	2N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent / sensitive (W) for FlexPower	2824 / 6790	3874 / 9415

MaxPower with electric oven GN 2/1	**8GHED084XLEB** [2]	**8GHED126XLEB** [2]
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	1x E (7.0 kW), 1x D (5.6 kW)	1x E (7.0 kW), 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	1x D (5.6 kW), 1x E (7.0 kW)	3x D (5.6 kW)
Nominal thermal load	**25.2 kW**	**36.4 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Electricity supply 380 - 415 V	**5.4 kW**	**5.4 kW**
Fuse protection	2 x 16 A	2 x 16 A
Mains / Frequency	2N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent / sensitive (W) for MaxPower	3384 / 8190	4504 / 10990

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Gas ranges
with electric oven GN 2/1

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Options	4 burners	6 burners
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2		10038769
Wing door self-closing**		10038811
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038929	10038929
Connection cable with 16A-CEE plug	10038856	10038856
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868

Optional accessories	4 burners	6 burners
MKN Multi Safe Connect bar***	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf****		10039355
Simmer plate for 1 burner point (350 x 350 mm)*****	201861	201861
Chrome nickel steel sliding grid for 1 cooking zone (370 x 350 mm)******	10032751	10032751
CNS oven grid GN 2/1	206103	206103
Special roasting and baking tray GN 2/1, 40 mm deep	10017317	10017317

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

****** Only in conjunction with simmering plate

world of cooking

New MKN OPTIMA® 850
Gas solid top ranges

- Solid top 590 x 650 mm of finely ground steel (1.5415) (10 mm thick) inserted into the cover plate at the same height
- Heating by means of atmospheric pot burners
- Electronic ignition with thermo-electrically protected ignition burner
- Adjustment of heating output by means of a thermoelectrically protected multi-gas tap



Picture may includes options and optional accessories

Appliance overview	**single unit**
MKN code	**8GHEG081X** [2]
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750
Usable area	1
Dimensions single usable areas (LxWxH) (mm)	590 x 650
Net weight (kg)	128
Gross weight (kg)	137

Gas connection	**R 3/4**
Nominal thermal load	**13 kW**
Type of gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)	
Heat emission latent (W)	3250
Heat emission sensitive (W)	3900

[1] Carcass dimensions

[2]

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Options	single unit
SteelPlus	10038950
Wing door self-closing**	10038814
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Gas shut-off valve with thermal shut-off valve	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868

Optional accessories	single unit
MKN Multi Safe Connect bar***	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Intermediate shelf****	10039362

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* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 850
Gas solid top ranges
with gas oven GN 2/1



- see description on p. 98 plus:
- Gas roasting and baking oven GN 2/1 integrated into the base cabinet
- Heating by means of atmospheric CNS tube burners from 75 - 250 °C, directly heated

Picture may includes options and optional accessories

Appliance overview	**with gas oven GN 2/1**
MKN code	**8GHEG081XGB** [2]
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750
Usable area	1
Dimensions single usable areas (LxWxH) (mm)	590 x 650
Net weight (kg)	182
Gross weight (kg)	191

Gas connection	**R 3/4**
Nominal thermal load	**19.1 kW**
Type of gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)	
Heat emission latent (W)	4450
Heat emission sensitive (W)	6000

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[1] Carcass dimensions
[2]

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Options	with gas oven GN 2/1
SteelPlus	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Gas shut-off valve with thermal shut-off valve	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868

Optional accessories	with gas oven GN 2/1
MKN Multi Safe Connect bar***	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
CNS oven grid GN 2/1	206103
Special roasting and baking tray GN 2/1, 40 mm deep	10017317

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 850
Gas solid top ranges
with electric oven GN 2/1



- see description on p. 98 plus:
- Electric roasting and baking oven GN 2/1 integrated into the base cabinet
- Heating by means of CNS tubular heating elements from 50 - 300 °C

Picture may includes options and optional accessories

Appliance overview	**with electric oven GN 2/1**
MKN code	**8GHEG081XEB** [2]
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750
Usable area	1
Dimensions single usable areas (LxWxH) (mm)	590 x 650
Net weight (kg)	174
Gross weight (kg)	183
Type of protection	IPX4

Gas connection	**R 3/4**
Nominal thermal load	**13 kW**
Type of gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)	
Heat emission latent (W)	4114
Heat emission sensitive (W)	5790

Electricity supply 380 - 415 V	**5.4 kW**
Fuse protection	2 x 16 A
Mains / Frequency	2N~ / 50 or 60 Hz

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Gas solid top ranges
with electric oven GN 2/1

world of cooking

Options	with electric oven GN 2/1
SteelPlus	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Connection cable with 16A-CEE plug	10038856
Gas shut-off valve with thermal shut-off valve	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868

Optional accessories	with electric oven GN 2/1
MKN Multi Safe Connect bar***	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
CNS oven grid GN 2/1	206103
Special roasting and baking tray GN 2/1, 40 mm deep	10017317

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* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 850
Gas griddle plates

- Various griddle designs available
- Closeable grease drain outlet at the front, with a removable grease collection container below (approx. 4 litres)
- Heating by means of atmospheric rod burners
- Electronic ignition with thermo-electrically protected ignition burner
- Thermostatic temperature regulation





Picture may includes options and optional accessories

Appliance overview	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH[1]) (mm)	600 x 850 x 750	800 x 850 x 750
Usable area	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	505 x 545 x 35	705 x 545 x 35
Net weight (kg)	77	102
Gross weight (kg)	92	117

smooth heat resistant steel	**8GGRP060XGS**[2]	**8GGRP080XGS**[2]
smooth Chrome nickel steel	**8GGRP060XGE**[2]	**8GGRP080XGE**[2]
half ribbed heat resistant steel	**8GGRP060XHS**[2]	**8GGRP080XHS**[2]
half ribbed Chrome nickel steel	**8GGRP060XHE**[2]	**8GGRP080XHE**[2]

Gas connection	**R 3/4**	**R 3/4**
Nominal thermal load	**10.8 kW**	**16.2 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	4320	6480
Heat emission sensitive (W)	3780	5670

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 850
Gas griddle plates

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Options	600 (size 1)	800 (size 2)
SteelPlus	10038950	10038950
Wing door self-closing*	10038811	10038813
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868

Optional accessories	600 (size 1)	800 (size 2)
MKN Multi Safe Connect bar**	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Splash guard	945525	945530
Fat drain plug	10034785	10034785
Griddle plate scraper for ribbed and half ribbed griddle plates	10039804	10039804

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 850
Gas lava stone grills

- Cast iron grate and optimized heat distribution by means of hot glowing stones underneath
- Heating by means of atmospheric rod burners
- Electronic ignition and flame monitoring of the burner
- Adjustment of heating output by means of a thermoelectrically protected multi-gas tap for each cooking zone
- Grease collection tray can be automatically filled with water for easy cleaning (with water filling system)





Picture may includes options and optional accessories

Appliance overview	ARGENTINA 1	ARGENTINA 2
MKN code	**8GGSG060X** [2]	**8GGSG080X** [2]
Appliance dimensions (LxWxH[1]) (mm)	600 x 850 x 750	800 x 850 x 750
Usable area	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	330 x 515	660 x 515
Net weight (kg)	77	102
Gross weight (kg)	84	111

Gas connection	**R 3/4**	**R 3/4**
Nominal thermal load	**10 kW**	**20 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	2000	4000
Heat emission sensitive (W)	7200	14400

with automatic water filling system	**8GGSG060XWZ** [2]	**8GGSG080XWZ** [2]
Electricity supply 220 - 240 V	**0.02 kW**	**0.02 kW**
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz	1 N~ / 50 or 60 Hz
Type of protection	**IPX5**	**IPX5**
Drinking water cold	**3/4"**	**3/4"**
Flow rate max. (l/min)	5	5
Water pressure (bar)	2-6	2-6

[1] Carcass dimensions

[2]

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Options	ARGENTINA 1	ARGENTINA 2
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	10038778
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	10038782
Wing door self-closing**	10038813	10038814
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Connection cable with earthed-plug 230V***	10038860	10038860
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868

Optional accessories	ARGENTINA 1	ARGENTINA 2
MKN Multi Safe Connect bar****	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf*****	10039358	10039362

* Intermediate shelves available
** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
*** with automatic water filling system **** For further MKN Multi Safe Connect bars please refer to page 121
***** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 850
Gas tilting bratt pans with side frames

- Heating by means of atmospheric rod burners
- Electronic ignition and flame monitoring of the burner
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes continously without interruption
- Tilting by means of an electrically driven tilting mechanism with manual switch





Picture may includes options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 3/1 - 100 L
Appliance dimensions (LxWxH[1]) (mm)	1300 x 850 x 750	1600 x 850 x 750
Usable area	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	700 x 540 x 210	1020 x 540 x 210
Nominal capacity (l)	80	116
Nominal fill quantity (l)	65	94
Net weight (kg) / Gross weight (kg)	200 / 215	230 / 245
Type of protection	IPX5	IPX5

Electricity supply 220 - 240 V	**0.13 kW**	**0.13 kW**
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz	

FlexPower	**8GPKS22XFRM** [3]	**8GPKS32XFRM** [3]
Gas connection	R 3/4	R 3/4
Nominal thermal load	**12 kW**	**17 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W) for FlexPower	5400	7650
Heat emission sensitive (W) for FlexPower	5400	7650

MaxPower	**8GPKS22XMRM** [3]	**8GPKS32XMRM** [3]
Gas connection	R 3/4	R 3/4
Nominal thermal load	**14.4 kW**	**21.5 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W) for MaxPower	6480	9675
Heat emission sensitive (W) for MaxPower	6480	9675

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6
Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

[1] Carcass dimensions

[2] As standard: 10038916 – Mixing faucet, outlet 400 mm

[3]

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Gas tilting bratt pans with side frames

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Options	GN 2/1 - 75 L	GN 3/1 - 100 L
SteelPlus	10038950	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Socket for plug type F or type C plastic	10038874	10038874
Socket for plug type F or type C s/s	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873
Cold water for mixing faucets and water inlets	10038920	10038920
Upright tab in stainless steel version		

Optional accessories	GN 2/1 - 75 L	GN 3/1 - 100 L
MKN Multi Safe Connect bar*	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Plinth cover plate	10041139	10041134
Pan scraper	10016161	10016161
Scoop, unperforated	10026971	10026971
Scoop, perforated	10026969	10026969

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* For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850
Gas bratt pans

- Heating by means of atmospheric rod burners
- Electronic ignition and flame monitoring of the burner
- Thermostatic temperature regulation
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes continously without interruption
- Kettle drain cock 2" made of CNS





Picture may includes options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 3/1 - 100 L
MKN code	**8GPST022X** [3]	**8GPST032X** [3]
Appliance dimensions (LxWxH[1]) (mm)	1000 x 850 x 750	1300 x 850 x 750
Usable area	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	705 x 545 x 250	1023 x 543 x 250
Nominal capacity (l)	99	144
Nominal fill quantity (l)	75	100
Net weight (kg)	195	225
Gross weight (kg)	210	240
Type of protection	IPX6	IPX6

Electricity supply 220 - 240 V	**0.04 kW**	**0.04 kW**
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz	

Gas connection	**R 3/4**	**R 3/4**
Nominal thermal load	**20.4 kW**	**27.2 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	9180	12240
Heat emission sensitive (W)	9180	12240

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drain cock	**2"**
Flow rate max. (l/min)	105

[1] Carcass dimensions

[2] As standard: 10038916 – Mixing faucet, outlet 400 mm

[3]

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Options	GN 2/1 - 75 L	GN 3/1 - 100 L
SteelPlus	10038950	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Connection cable with earthed-plug 230V	10038860	10038860
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868
Socket for plug type F or type C plastic	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873
Cold water for mixing faucets and water inlets	10038920	10038920
Mixing faucet, outlet 250 mm		
Upright tab in stainless steel version		

Optional accessories	GN 2/1 - 75 L	GN 3/1 - 100 L
MKN Multi Safe Connect bar*	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Pan scraper	10016161	10016161
Scoop, unperforated	10026971	10026971
Scoop, perforated	10026969	10026969

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* For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850
Gas quick boiling kettles (round)

- Inner kettle made completely made of CNS (1.4404)
- Steam generater is heated by innovative fan burner technology; Low gas consumption / emissions due to efficiency of up to approx. 90%
- Standard eqiupment with 8 cooking levels and soft boiling control
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes without interruption
- Kettle drain cock 1½" made of CNS



Picture may includes options and optional accessories

Appliance overview	**60 L**	**100 L**	**150 L**
MKN code	**8GKER060X** [3]	**8GKER100X** [3]	**8GKER150X** [3]
Appliance dimensions (LxWxH[1]) (mm)	800 x 850 x 750	800 x 850 x 750	1000 x 850 x 750
Usable area	1 kettle	1 kettle	1 kettle
Kettle depth (mm)	378	397	500
Kettle diameter (mm)	500	630	665
Nominal capacity (l)	70	113	163
Nominal fill quantity (l)	60	100	150
Heat up time (min.)	22	28	32
Net weight (kg)	111	121	150
Gross weight (kg)	120	130	173
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 220 - 240 V	**0.04 kW**	**0.04 kW**	**0.04 kW**
Fuse protection	1 x 16 A	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz		

Gas connection	**R 3/4**	**R 3/4**	**R 3/4**
Nominal thermal load	**15 kW**	**20 kW**	**26 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W)	4500	6000	7800
Heat emission sensitive (W)	1500	2000	2600

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drain cock	**1,5"**
Flow rate max. (l/min)	80

[1] Carcass dimensions

[2] As standard: 10038915 – Mixing faucet, outlet 250 mm

[3]

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New MKN OPTIMA® 850
Gas quick boiling kettles (round)

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Options	60 L	100 L	150 L
SteelPlus	10038950	10038950	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Gas shut-off valve with thermal shut-off valve	10038867	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868	10038868
Connection cable with 16A-CEE plug	10038856	10038856	10038856
Socket for plug type F or type C plastic	10038870	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873	10038873
Cold water for mixing faucets and water inlets	10038920	10038920	10038920
Mixing faucet, outlet 400 mm			
Upright tab in stainless steel version			

Optional accessories	60 L	100 L	150 L
MKN Multi Safe Connect bar*	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
2 CNS cooking inserts, perforation 10 mm diameter	216286	216281	216287
Measuring rod	895034	895039	895084
Pair of lifting hooks	216285	216285	216285
Condensate drain extension for floor channel	10037771	10037771	10037771

* For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 850
Gas quick boiling kettles (rectangular)

- Inner kettle made completely made of CNS (1.4404)
- Steam generater is heated by innovative fan burner technology; Low gas consumption / emissions due to efficiency of up to approx. 90%
- Standard eqiupment with 8 cooking levels and soft boiling control
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes without interruption
- Kettle drain cock 2" made of CNS





Picture may includes options and optional accessories

Appliance overview	180 L (size 2)	260 L (size 3)
MKN code	**8GKEE180X** [3]	**8GKEE260X** [3]
Appliance dimensions (LxWxH[1]) (mm)	1000 x 850 x 750	1400 x 850 x 750
Usable area	1 kettle	1 kettle
Dimensions single usable areas (LxWxH) (mm)	703 x 543 x 522	1023 x 543 x 517
Nominal capacity (l)	197	284
Nominal fill quantity (l)	180	260
Heat up time (min.)	34	40
Net weight (kg)	180	222
Gross weight (kg)	203	253
Type of protection	**IPX6**	**IPX6**

Electricity supply 220 - 240 V	**0.04**
Fuse protection	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz

Gas connection	**R 3/4**	**R 3/4**
Nominal thermal load	**30 kW**	**38 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	9000	11400
Heat emission sensitive (W)	3000	3800

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drain cock	**2"**
Flow rate max. (l/min)	105

[1] Carcass dimensions

[2] As standard: 10038915 – Mixing faucet, outlet 250 mm

[3]

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Options	180 L (size 2)	260 L (size 3)
SteelPlus	10038950	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868
Connection cable with 16A-CEE plug	10038856	10038856
Socket for plug type F or type C plastic	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873
Cold water for mixing faucets and water inlets	10038920	10038920
Mixing faucet, outlet 400 mm		
Upright tab in stainless steel version		

Optional accessories	180 L (size 2)	260 L (size 3)
MKN Multi Safe Connect bar*	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Shelf insert, perforated	814295 2 pieces required	814295 3 pieces required
Cooking insert, GN 1/1, perforated, 190 mm deep	202020 4 pieces required	202020 6 pieces required
Measuring rod	895019	895024
Condensate drain extension for floor channel	10037771	10037771

* For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 850
Work tables



- Upper and substructure optionally available with box drawers (400 - 600 mm)
- Substructure optionally available with embossed drawer inserts for GN containers (400 - 800 mm)

Picture may includes options and optional accessories

Appliance overview	200	300	400	500
MKN code	**8NART020X** [2]	**8NART030X** [2]	**8NART040X** [2]	**8NART050X** [2]
Appliance dimensions (LxWxH[1]) (mm)	200 x 850 x 750	300 x 850 x 750	400 x 850 x 750	500 x 850 x 750
Net weight (kg)	21	24	37	43
Gross weight (kg)	28	31	44	50



Picture may includes options and optional accessories

Appliance overview	600	800	1000	1200
MKN code	**8NART060X** [2]	**8NART080X** [2]	**8NART100X** [2]	**8NART120X** [2]
Appliance dimensions (LxWxH[1]) (mm)	600 x 850 x 750	800 x 850 x 750	1000 x 850 x 750	1200 x 850 x 750
Net weight (kg)	47	58	66	72
Gross weight (kg)	55	65	88	99

[1] Carcass dimensions

[2]

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Options	200	300	400	500
SteelPlus	10038950	10038950	10038950	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*			10038778	10038778
Handrail 20 x 40 mm made of s/s in appliance length	10038789	10038790	10038791	10038792
Shelf board 80 x 40 mm made of s/s in appliance length	10038797	10038798	10038799	10038800
Wing door self-closing**			10038805	10038806
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)			10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)			10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937	10038937
Mixing faucet, outlet 250 mm	10038915	10038915	10038915	10038915
Mixing faucet, outlet 400 mm	10038916	10038916	10038916	10038916
Upright tab in stainless steel version	10038917	10038917	10038917	10038917
1 Drawer box in upper section in appliance length			10038861	10038863
2 Drawer boxes in lower section in appliance length			10038862	10038864
Socket for plug type F or type C plastic***	10038870	10038870	10038870	10038870
Socket for plug type F or type C s/s***	10038871	10038871	10038871	10038871
Socket for plug type CEE 16A plastic***	10038872	10038872	10038872	10038872
Socket for plug type CEE 16A s/s***	10038873	10038873	10038873	10038873

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* Intermediate shelves available
** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
*** Maximum of 2 pieces per work table possible!

New MKN OPTIMA® 850
Work tables

Optional accessories	200	300	400	500
MKN Multi Safe Connect bar***	10026940	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter				
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Intermediate shelf****			10039355	10037180

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*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Options	600	800	1000	1200
SteelPlus	10038950	10038950	10038950	10038950
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	10038778		
Handrail 20 x 40 mm made of s/s in appliance length	10038793	10038794	10038795	10038796
Shelf board 80 x 40 mm made of s/s in appliance length	10038801	10038802	10038803	10038804
Wing door self-closing**	10038807	10038808	10038809	10038810
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855	10038855
Wall mounted	10038937	10038937	10038937	10038937
Mixing faucet, outlet 250 mm	10038915	10038915	10038915	10038915
Mixing faucet, outlet 400 mm	10038916	10038916	10038916	10038916
Upright tab in stainless steel version	10038917	10038917	10038917	10038917
1 Drawer box in upper section in appliance length	10038865			
2 Drawer boxes in lower section in appliance length	10038866			
Socket for plug type F or type C plastic***	10038870	10038870	10038870	10038870
Socket for plug type F or type C s/s***	10038871	10038871	10038871	10038871
Socket for plug type CEE 16A plastic***	10038872	10038872	10038872	10038872
Socket for plug type CEE 16A s/s***	10038873	10038873	10038873	10038873

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** Maximum of 2 pieces per work table possible!

Optional accessories	600	800	1000	1200
MKN Multi Safe Connect bar***	10026940	10026940	10026940	10026940
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter				
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Intermediate shelf****	10039358	10039362		

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
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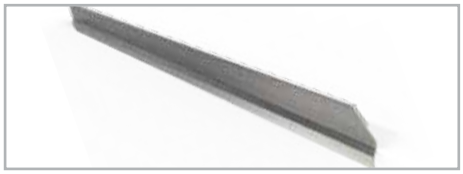
Ref.-No.	Optional accessories	MKN code	Price
1	MKN Multi Safe Connect bar new MKN OPTIMA® 850 to new MKN OPTIMA® 850	10026940	
	MKN Multi Safe Connect bar new MKN OPTIMA® 850 left – FlexiChef® right	10038403	
	MKN Multi Safe Connect bar new MKN OPTIMA® 850 right – FlexiChef® left	10038404	
	MKN Multi Safe Connect bar new MKN OPTIMA® 850 to OPTIMA 850 right with height offset 50 mm	10027931	
	MKN Multi Safe Connect bar new MKN OPTIMA® 850 to OPTIMA 850 left with height offset 50 mm	10027930	
	MKN Multi Safe Connect bar new MKN OPTIMA® 850 to OPTIMA 850 right without height offset 50 mm	10039803	
	MKN Multi Safe Connect bar new MKN OPTIMA® 850 to OPTIMA 850 left without height offset 50 mm	10039802	
	MKN Multi Safe Connect bar new MKN OPTIMA® 700 to new MKN OPTIMA® 700	10027182	
	MKN Multi Safe Connect bar new MKN OPTIMA® 700 to OPTIMA 700 right with height offset 50 mm	10039799	
	MKN Multi Safe Connect bar new MKN OPTIMA® 700 to OPTIMA 700 left with height offset 50 mm	10039798	
	MKN Multi Safe Connect bar new MKN OPTIMA® 700 to OPTIMA 700 right without height offset 50 mm	10039811	
	MKN Multi Safe Connect bar new MKN OPTIMA® 700 to OPTIMA 700 left without height offset 50 mm	10039810	
	Without illustration (refer to page 18 for an example image): MKN Multi Safe Connect bar for FlexiChef® to FlexiChef®	10027936	


10026940


10038403


10038404


10027931


10027930


10039803


10039802


10027182


10039799


10039798


10039811

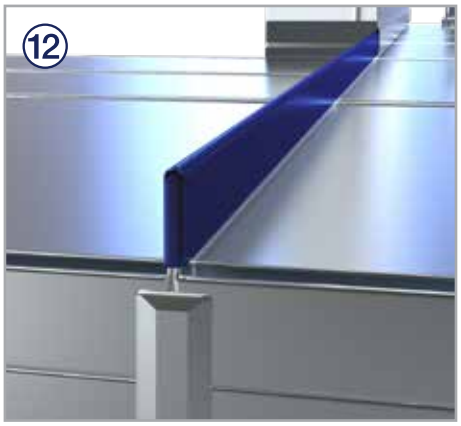

10039810

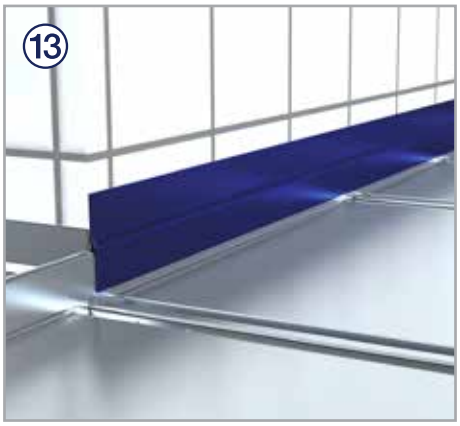
world of cooking

New MKN OPTIMA® 850 / New MKN OPTIMA® 700

Review of options and optional accessories



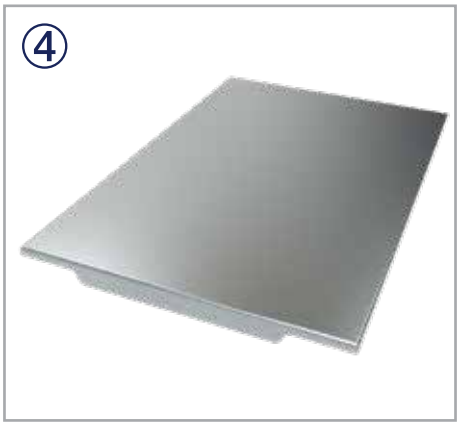












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Ref.-No.		Appliance length			
				400	**500**
2	Cabinet space in hygienic design H2 **New MKN OPTIMA® 700**			10038768	10038768
		600	**800**	**1000**	**1200**
		10038768	10038768	10038768	10038768
		400	**500 (no GN size)***	**600**	**800 (no GN size)***
3	Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778 **New MKN OPTIMA® 850**	10038778 **New MKN OPTIMA® 850**	10038778 **New MKN OPTIMA® 850**	10038778 **New MKN OPTIMA® 850**
		10038774 **New MKN OPTIMA® 700**	10038774 **New MKN OPTIMA® 700**	10038774 **New MKN OPTIMA® 700**	10038774 **New MKN OPTIMA® 700**
		400	**500**	**600**	**800**
4	Intermediate shelf****	10039355	10037180	10039358	10039362

		200	**300**	**400**	**500**
5	Handrail 20 x 40 mm made of s/s in appliance length	10038789	10038790	10038791	10038792
		600	**800**	**1000**	**1200**
		10038793	10038794	10038795	10038796
		200	**300**	**400**	**500**
6	Shelf board 80 x 40 mm made of s/s in appliance length	10038797	10038798	10038799	10038800
		600	**800**	**1000**	**1200**
		10038801	10038802	10038803	10038804

				400	**500**
7	Wing door self-closing**			10038805	10038806
		600	**800**	**1000**	**1200**
		10038807	10038808	10038809	10038810

		400	**500**	**600**	
8	1 Drawer box in upper section	10038861	10038863	10038865	
9	2 Drawer boxes in lower section	10038862	10038864	10038866	

10	Mixing faucet in stainless steel version, outlet 250 mm, manual	10038915
	Mixing faucet in stainless steel version, outlet 400 mm, manual	10038916
	Upright tab in stainless steel version	10038917

11	Socket for plug type F or type C plastic***	10038870
	Socket for plug type F or type C s/s***	10038871
	Socket for plug type CEE 16A plastic***	10038872
	Socket for plug type CEE 16A s/s***	10038873

12	Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
13	Wall profile, per running meter	10040541
14	Covering strip	10034384
15	Plinth panel, per running meter	
16	Cover extension (400-2800 mm) per running meter	10041490

* Intermediate shelves available

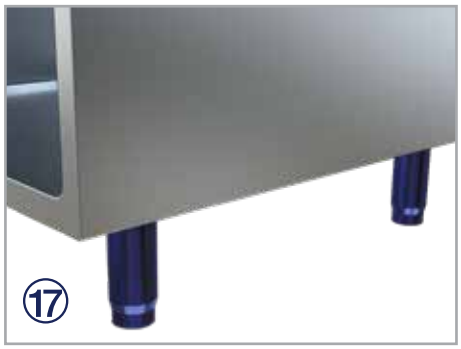
** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** Maximum of 2 pieces per work table possible!

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

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New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Overview of installation variants

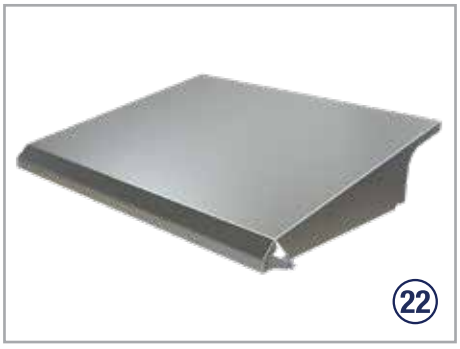












Ref.-No.					
	Wall mounted				
	for electric floor-standing units	10038937			
	for electric tilting units	10038938			
	for 500-litre electric cooking kettles	10038939			
17	Appliance feet 100 mm height adjustable (4 pieces)	10038838			
	Appliance feet 150 mm height adjustable (4 pieces)	10038850			
18	Flanged feet 150 mm height adjustable (4 pieces)	10038855			
19	Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851			
20	Mobile version (4 swivel castors made of s/s, 2 with locking function)*	10038853			
21	2 rollers (rear), 2 feet (150 mm, at the front)*	10038852			
		Appliance length			
22	**Plinth cover plate**	**1100**	**1200**	**1300**	**1600**
	for tilting bratt pans and tilting quick boiling kettles	10040365	10040364	10040363	10040362
	for gas tilting bratt pans			10041139	10041134

* Available from 400 mm appliance length

Subject to technical modifications!
Status: 03.07.2026
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New MKN OPTIMA® 850 / New MKN OPTIMA® 700

Overview of mixer taps in stainless steel version (1.4301)

world of cooking

10a



10b



10c



10d



10e



Ref.-No.		
10a	Mixing faucet in stainless steel version, manual Emptying 250 mm, outlet height 215 mm	10038915
10b	Mixing faucet in stainless steel version, manual Emptying 400 mm, outlet height 215 mm	10038916
10c	Upright tab Emptying 400 mm, outlet height 550 mm	10038917
10d	Mixing faucet in stainless steel version, electronic Emptying 250 mm, outlet height 215 mm	10038946
10e	Mixing faucet in stainless steel version, electronic Emptying 400 mm, outlet height 215 mm	10038947
	Flow rate of the mixer taps R¾": approx. 50 - 85 l/min.	

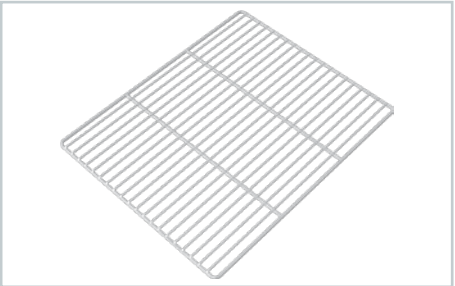
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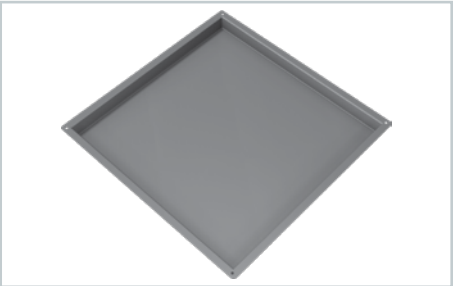
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New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Optional accessories
Electric and gas ranges



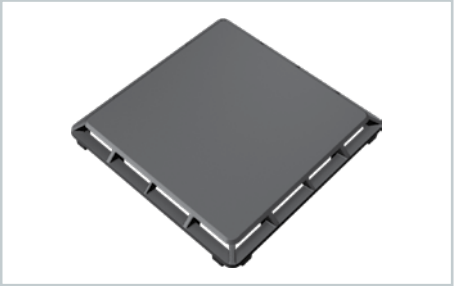
206103	New MKN OPTIMA® 850
CNS oven grid GN 2/1	

206117	New MKN OPTIMA® 700
CNS grid GN 1½	



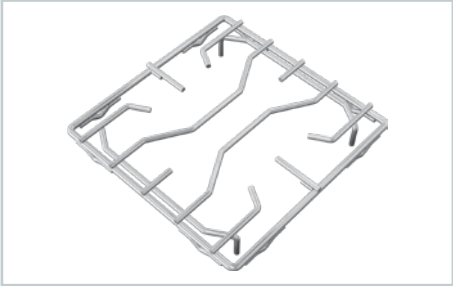
10017317	New MKN OPTIMA® 850
Special roasting and baking tray GN 2/1, 40 mm deep	

10017318	New MKN OPTIMA® 700
Baking tray GN 1½; 530 x 520 x 40 mm	



201861	New MKN OPTIMA® 850
1 Simmering plate for one burner (350 x 350 cm)	

201860	New MKN OPTIMA® 700
1 Simmering plate for one burner (350 x 275 cm)	



10032751	New MKN OPTIMA® 850
1 CNS grid to cover 1 burner (370 x 350 mm)	

10016884	New MKN OPTIMA® 700
1 CNS grid to cover 1 burner (370 x 275 mm)	



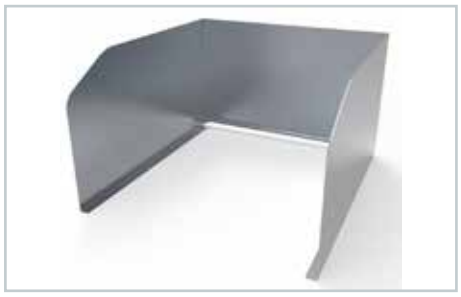
10017353	New MKN OPTIMA® 850 / 700
Wok pan	

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New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Optional accessories
Electric deep fat fryers



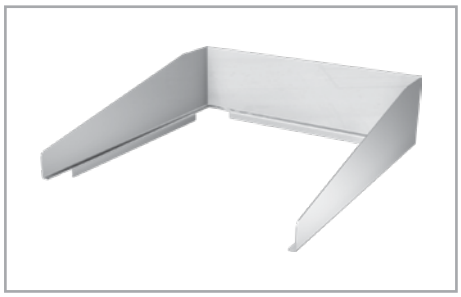
10027928	New MKN OPTIMA® 850
Splash guard for London 1 (350 mm)	
10027929	New MKN OPTIMA® 850
Splash guard for London 2/ Paris (350 mm)	

10027926	New MKN OPTIMA® 700
Splash guard for London 1 (350 mm)	
10027927	New MKN OPTIMA® 700
Splash guard for London 2/ Paris (350 mm)*	
* for deep fat fryers without Easy Lift system	



813001	New MKN OPTIMA® 850 / 700
Oil receptacle 15 l for deep fat fryers London 1	
813006	New MKN OPTIMA® 850 / 700
Oil receptacle 30 l for deep fat fryers London 2, Paris	

New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Optional accessories
Electric and griddle plates / pans



945650	New MKN OPTIMA® 850 / 700
Splash guard for electric griddle plates 400 (size 3/4)	
945525	New MKN OPTIMA® 850 / 700
Splash guard for electric griddle plates 600 (size 1)	
945530	New MKN OPTIMA® 850 / 700
Splash guard for electric griddle plates 800 (size 2)	



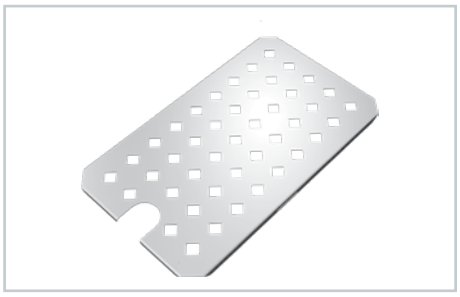
10039804	New MKN OPTIMA® 850 / 700
Griddle plate scraper	



10034785	New MKN OPTIMA® 850 / 700
Fat drain plug	

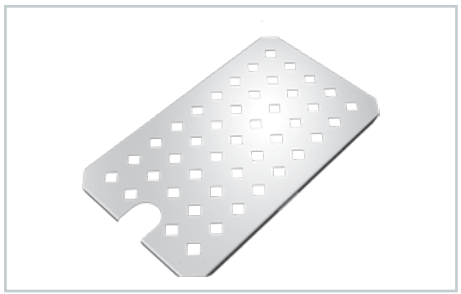
world of cooking

New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Optional accessories
Electric bainmaries



10016677	New MKN OPTIMA® 850 / 700
Shelf insert GN 1/1	

New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Optional accessories
Electric multicooker



10016677	New MKN OPTIMA® 850 / 700
Shelf insert GN 1/1	



201763	New MKN OPTIMA® 850 / 700
Overflow plug	



10016886	New MKN OPTIMA® 850 / 700
Supplementary set for using 6 pasta baskets	
10016080	New MKN OPTIMA® 850 / 700
Equipment for pasta cooker consisting of perforated shelf, standpipe with starch collection plate and 4 baskets	

New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Optional accessories
Electric infra chip scuttle



10017300	New MKN OPTIMA® 850 / 700
Scoop for french fries	

New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Optional accessories
Electric and gas (tilting) bratt pans

world of cooking



10016161	New MKN OPTIMA® 850 / 700
Pan scraper	



10026971	New MKN OPTIMA® 850 / 700
Scoop, unperforated	



10026969	New MKN OPTIMA® 850 / 700
Scoop, perforated	

New MKN OPTIMA® 850 / New MKN OPTIMA® 700
Optional accessories
Electric (tilting) Braisières / bratt pans



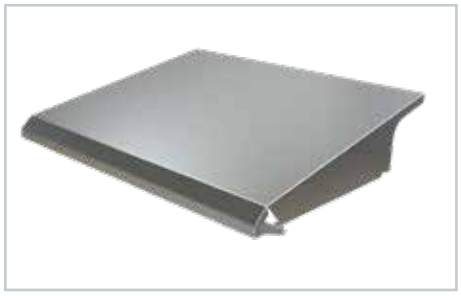
10016161	New MKN OPTIMA® 850 / 700
Pan scraper	



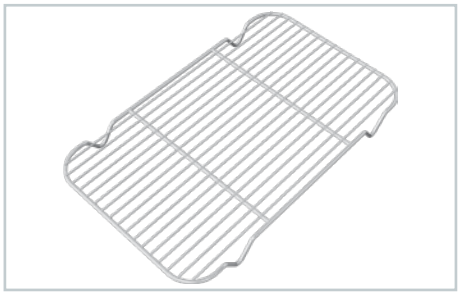
10026971	New MKN OPTIMA® 850 / 700
Scoop, unperforated	



10026969	New MKN OPTIMA® 850 / 700
Scoop, perforated	



10040363	New MKN OPTIMA® 850
Plinth cover plate for tilting Braisières GN 2/1	
10040362	New MKN OPTIMA® 850
Plinth cover plate for tilting Braisières GN 3/1	



10017018	New MKN OPTIMA® 850 / 700
Shelf	

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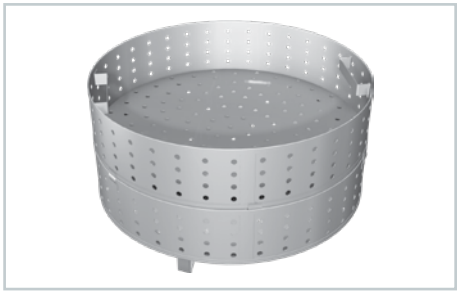
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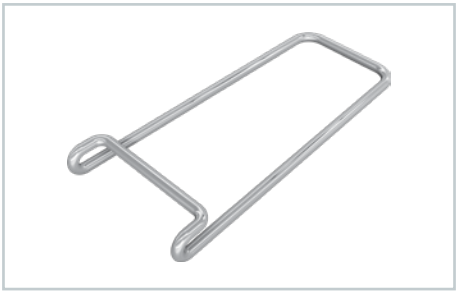
New MKN OPTIMA® 850 / New MKN OPTIMA® 700

Optional accessories

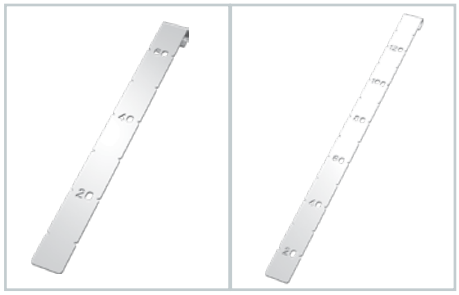
Electric and gas (tilting) quick boiling kettles



216286	New MKN OPTIMA® 850 / 700
2 CNS cooking inserts, perforation 10 mm diameter	

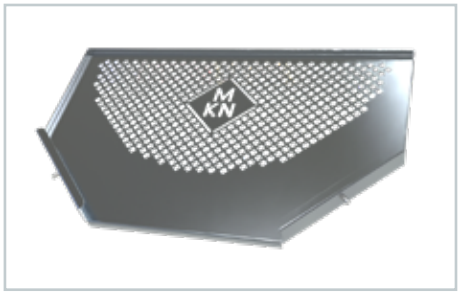


216285	New MKN OPTIMA® 850 / 700
Pair of lifting hooks	



895034	New MKN OPTIMA® 850 / 700
Measuring rod 60 L (tilting) quick boiling kettles (round)	
10040010	New MKN OPTIMA® 700
Measuring rod 80 L (tilting) quick boiling kettles (round)	
895039	New MKN OPTIMA® 850
Measuring rod 100 L (tilting) quick boiling kettles (round)	
895084	New MKN OPTIMA® 850
Measuring rod 150 L (tilting) quick boiling kettles (round)	
10019904	New MKN OPTIMA® 850
Measuring rod 200 L tilting quick boiling kettles (round)	

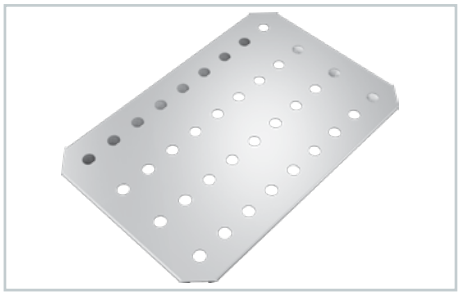
895014	New MKN OPTIMA® 850
Measuring rod for rectangular kettle 1	
895019	New MKN OPTIMA® 850
Measuring rod for rectangular kettle 2	
895024	New MKN OPTIMA® 850
Measuring rod for rectangular kettle 3	
895015	New MKN OPTIMA® 850
Measuring rod for rectangular kettle 500 l	



10039782	New MKN OPTIMA® 850
Straining sieve for 60 l tilting kettles	
10035438	New MKN OPTIMA® 850
Straining sieve for 100-200 l tilting kettles	



10037771	New MKN OPTIMA® 850 / 700
Condensate drain extension for cooking kettles	



814295	New MKN OPTIMA® 850
Shelf insert, perforated for rectangular kettles	



202020	New MKN OPTIMA® 850
Cooking insert, GN 1/1, perforated, 190 mm deep for rectangular kettles	

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Notes

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The new MKN **OPTIMA® 700**

The beginning of a new era

700 mm
The new generation MKN OPTIMA® line is 700 mm deep



Easy Handling System

- Lid swivel joint moves easily and precisely, with continuously variable lid positioning
- Double-walled lid, wear-resistant, without seal, with stainless steel round tube bow-shaped handle
- Seamless surfaces ensure hygiene and easy cleaning



Automatic water filling

- Automatic, electronic water filling
- Litre precision
- Standard feature for kettles with OPTIMA Control
- Cold, warm and hot water



New hygiene and water protection standard

- IPX6 protection against powerful water jets as standard feature
- Cabinet space in MKN hygienic standard, closed on three sides
- H2 hygienic cabinets – allow for easy cleaning due to particularly large radii (R20)*
- No visible screws
- Laser-welded, closed joints
- Embossed drawer slides with tilt protection*

* Option



Core temperature probe*

Available as multi-point or sous vide temperature probe for induction ranges and kettles with OPTIMA Control.

* Option

H2
Hygienic cabinets*

IPX6
Protection against powerful water jets



world of cooking

MKN Multi Safe Connect

- Safety: Occupational safety due to media separation, easy movement of cookware
- Hygiene: Waterproof and dirt-resistant, adapted drip edge, easy cleaning
- Installation: Simple installation and alignment

Next level of ergonomic design

New carcass height of 750 mm provides more space in the cabinets. Perfect compatability with the MKN FlexiChef®.

Automation

- Easy Lift system in deep fat fryers, process reliability with automatic lifting system
- Automated cooking processes with timer function



40 mm
Upstand for more moisture protection



Picture shows
options and optional accessories

OPTIMA Control – Operating and design concept*

Intuitive, digital and analogue controls with OPTIMA Control, stainless steel premium knob and display

OPTIMA Pilot
With new extended functions:

- Automatic water filling
- Core temperature probe
- Programme compilation using App
- Timer
- etc.

OPTIMA Display
Ensures visibility and control from every angle, close up and far away, setting new benchmarks for ease of use

- Large display with 6 mm safety glass
- Perfect positioning for optimal viewing and operation ensures ergonomic working conditions
- Over 100 °C heat resistance and waterproof protection IPX8 for the display

OPTIMA Stainless steel premium knob
Quality in your hands every day

* Available for deep fat fryers, induction ranges and quick boiling kettles



More information here:

world of cooking

New MKN OPTIMA® 700
Electric ranges







Picture may includes options and optional accessories

- Overheating protection by automatic power downshift
- Adjustable heat output by means of a 7 position switch – fine adjustment of the heat output of each cooking zone
- Short distance of less than 35 mm between hot plates facilitates easier movement of heavy cookware

Appliance overview	2 hot plates	4 hot plates	4 hot plates_oven
MKN code	**7EHEP042XX** [2]	**7EHEP084XX** [2]	**7EHEP084XXEB** [2]
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	800 x 700 x 750	800 x 700 x 750
Usable area	2 hot plates	4 hot plates	4 hot plates
Dimensions single usable areas (LxWxH) (mm)	220 x 220	220 x 220	220 x 220
Net weight (kg)	59	90	118
Gross weight (kg)	66	99	127
Type of protection	**IPX5**	**IPX5**	**IPX5**

Electricity supply 380 - 415 V	**5.2 kW**	**10.4 kW**	**14.95 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	416	832	1560
HE sensitive (W) for FlexPower	1040	2080	3673

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[1] Carcass dimensions

[2]

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Options	2 hot plates	4 hot plates	4 hot plates_oven
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	10038774	
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038794	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038802	10038802
Wing door self-closing**	10038805	10038808	
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
MKN stainless steel premium knob (1 set)	10038922	10038924	10038926
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug			10038857

Optional accessories	2 hot plates	4 hot plates	4 hot plates_oven
MKN Multi Safe Connect bar***	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Intermediate shelf****	10039355	10039362	
CNS grid GN 1½			206117
Baking tray GN 1½; 530 x 520 x 40 mm			10017318

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 700
Electric ranges with hob

- Seamless hob made of highly heat-resistant steel or hard chrome plated
- Divided into cooking zones of the same size – corners are rounded (R 59) for easier cleaning
- Adjustable heat output by means of 10 finely adjusted power levels for each cooking zone



Picture may includes options and optional accessories

Appliance overview	2-zones	4-zones	4-zones_oven
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	800 x 700 x 750	800 x 700 x 750
Usable area	2 zones	4 zones	4 zones
Dimensions single usable areas (LxWxH) (mm)	320 x 555	715 x 555	715 x 555
Net weight (kg)	56	107	150
Gross weight (kg)	63	116	160
Type of protection	**IPX5**	**IPX5**	**IPX5**

Surface made of heat resistant steel	**7EHEG042XST** [2]	**7EHEG084XST** [2]	**7EHEG084XSTEB** [2]
Surface chrome plated	**7EHEG042XHV** [2]	**7EHEG084XHV** [2]	**7EHEG084XHVEB** [2]
Electricity supply 380 - 415 V	**6 kW**	**12 kW**	**16.55 kW**
Fuse protection	3 x 16 A	3 x 25 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	630	1260	1988
Heat emission sensitive (W)	1560	3120	4713

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[1] Carcass dimensions

[2]

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Options	2-zones	4-zones	4-zones_oven
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	10038774	
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038794	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038802	10038802
Wing door self-closing**	10038805	10038808	
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
MKN stainless steel premium knob (1 set)	10038923	10038925	10038927
Connection cable with 16A-CEE plug	10038856		
Connection cable with 32A-CEE plug		10038857	10038857

Optional accessories	2-zones	4-zones	4-zones_oven
MKN Multi Safe Connect bar***	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Intermediate shelf****	10039355	10039362	
CNS grid GN 1½			206117
Baking tray GN 1½; 530 x 520 x 40 mm			10017318

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 700
Electric ranges Vitro



Picture may includes options and optional accessories

- Seamless, easy-to-clean glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system
- Adjustable heat output by means of 10 finely adjusted power levels for each cooking zone

Appliance overview	2-zones	4-zones	4-zones_oven
MKN code	**7EHEV042XT** [2]	**7EHEV084XT** [2]	**7EHEV084XTEB** [2]
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	800 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 2 zones	Ceramic hob 4 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	299 x 534	694 x 534	694 x 534
Net weight (kg)	44	91	131
Gross weight (kg)	55	104	144
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**6.5 kW**	**13 kW**	**17.55 kW**
Fuse protection	3 x 16 A	3 x 25 A	3 x 40 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	520	1040	1768
Heat emission sensitive (W)	1300	2600	4490

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[1] Carcass dimensions

[2]

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Options	2-zones	4-zones	4-zones_oven
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	10038774	
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038794	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038802	10038802
Wing door self-closing**	10038805	10038808	
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
MKN stainless steel premium knob (1 set)	10038922	10038924	10038926
Connection cable with 16A-CEE plug	10038856		
Connection cable with 32A-CEE plug		10038857	
Connection cable with 63A-CEE plug			10038858

Optional accessories	2-zones	4-zones	4-zones_oven
MKN Multi Safe Connect bar***	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Intermediate shelf****	10039355	10039362	
CNS grid GN 1½			206117
Baking tray GN 1½; 530 x 520 x 40 mm			10017318

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 700
Electric Induction ranges (point)





Picture may includes options and optional accessories

- Seamless, easy-to-clean glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system from Ø 12 cm
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels

Appliance overview	1-zone	2-zones	4-zones
Appliance dimensions (LxWxH[1]) (mm)	500 x 700 x 750	400 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 2 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	299 x 534	694 x 534
Coil size (mm)	Ø 305	2 x Ø 240	4 x Ø 240
Net weight (kg)	40	57	73
Gross weight (kg)	47	63	83
Type of protection	**IPX6**	**IPX6**	**IPX6**

FlexPower	7EHEI051XQP5 [2]	7EHEI042XP3 [2]	7EHEI084XP3 [2]
Electricity supply 380 - 415 V	**5 kW**	**7 kW**	**14 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	140	196	392
Heat emission sensitive (W) for FlexPower	350	490	980

MaxPower	7EHEI051XQP8 [2]	7EHEI042XP5 [2]	7EHEI084XP5 [2]
Electricity supply 380 - 415 V	**8 kW**	**10 kW**	**20 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	224	280	560
Heat emission sensitive (W) for MaxPower	560	700	1400

MaxPower with Boost	7EHEI051XQP8B [2]		
Electricity supply 380 - 415 V	**10 kW**		
Fuse protection	3 x 16 A		
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	280		
Heat emission sensitive (W) for MaxPower	700		

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 700
Electric Induction ranges (point)

Options	1-zone	2-zones	4-zones
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038792	10038791	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	10038799	10038802
Wing door self-closing*	10038812	10038811	10038814
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
MKN stainless steel premium knob (1 set)	10038921	10038922	10038924
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug			10038857
Electric baking oven GN 1½			10038949

Optional accessories	1-zone	2-zones	4-zones
MKN Multi Safe Connect bar**	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
CNS grid GN 1½***			206117
Baking tray GN 1½; 530 x 520 x 40 mm***			10017318

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
** For further MKN Multi Safe Connect bars please refer to page 121
*** Only in conjunction with appliances with oven

world of cooking

New MKN OPTIMA® 700
Electric Induction ranges (point) and electric roasting and baking oven GN 1½

- Seamless, easy-to-clean glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system from Ø 12 cm
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels
- Electric oven GN 1½ in base cabinet



Picture may includes options and optional accessories

Appliance overview	**4-zones with electric oven GN 1½**
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750
Usable area	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 534
Coil size (mm)	4 x Ø 240
Net weight (kg)	127
Gross weight (kg)	137
Type of protection	**IPX6**

FlexPower with electric oven GN 1½	**7EHEI084XP3EB** [2]
Electricity supply 380 - 415 V	**18.55 kW**
Fuse protection	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for FlexPower	1120
Heat emission sensitive (W) for FlexPower	2573

MaxPower with electric oven GN 1½	**7EHEI084XP5EB** [2]
Electricity supply 380 - 415 V	**24.55 kW**
Fuse protection	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	1288
Heat emission sensitive (W) for MaxPower	2993

[1] Carcass dimensions

[2]

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Options	4-zones with electric oven GN 1½
SteelPlus	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038802
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
MKN stainless steel premium knob (1 set)	10038926
Connection cable with 32A-CEE plug	10038857
Connection cable with 63A-CEE plug	10038858

Optional accessories	4-zones with electric oven GN 1½
MKN Multi Safe Connect bar*	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
CNS grid GN 1½	206117
Baking tray GN 1½; 530 x 520 x 40 mm	10017318

* For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 700

Electric Induction ranges (point) with OPTIMA Control, Operating and design concept

- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**







Picture may includes options and optional accessories

Appliance overview	1-zone	2-zones	4-zones
Appliance dimensions (LxWxH[1]) (mm)	500 x 700 x 750	400 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 2 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	299 x 534	694 x 534
Coil size (mm)	Ø 305	2 x Ø 240	4 x Ø 240
Net weight (kg)	40	57	73
Gross weight (kg)	47	63	83
Type of protection	**IPX6**	**IPX6**	**IPX6**

FlexPower	7EHEI051DQP5 [2]	7EHEI042DP3 [2]	7EHEI084DP3 [2]
Electricity supply 380 - 415 V	**5 kW**	**7 kW**	**14 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	140	196	392
Heat emission sensitive (W) for FlexPower	350	490	980

MaxPower	7EHEI051DQP8 [2]	7EHEI042DP5 [2]	7EHEI084DP5 [2]
Electricity supply 380 - 415 V	**8 kW**	**10 kW**	**20 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	224	280	560
Heat emission sensitive (W) for MaxPower	560	700	1400

MaxPower with Boost	7EHEI051DQP8B [2]		
Electricity supply 380 - 415 V	**10 kW**		
Fuse protection	3 x 16 A		
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	280		
Heat emission sensitive (W) for MaxPower	700		

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 700
Electric Induction ranges (point) with OPTIMA Control,
Operating and design concept

world of cooking

Options	1-zone	2-zones	4-zones
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038792	10038791	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	10038799	10038802
Wing door self-closing*	10038812	10038811	10038814
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
WLAN interface	10038837	10038837	10038837
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug			10038857
Electric baking oven GN 1½			10038949

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* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

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New MKN OPTIMA® 700
Electric Induction ranges (point) with OPTIMA Control, Operating and design concept

Optional accessories	1-zone	2-zones	4-zones
MKN Multi Safe Connect bar**	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
CNS grid GN 1½***			206117
Baking tray GN 1½; 530 x 520 x 40 mm***			10017318

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** For further MKN Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven

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New MKN OPTIMA® 700

Electric Induction ranges (point) with OPTIMA Control,
Operating and design concept
and electric roasting and baking oven GN 1½

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- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**
- Electric oven GN 1½ in base cabinet

Picture may includes options and optional accessories

Appliance overview	**4-zones with electric oven GN 1½**
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750
Usable area	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 534
Coil size (mm)	4 x Ø 240
Net weight (kg)	127
Gross weight (kg)	137
Type of protection	**IPX6**

FlexPower with electric oven GN 1½	**7EHEI084DP3EB** [2]
Electricity supply 380 - 415 V	**18.55 kW**
Fuse protection	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for FlexPower	1120
Heat emission sensitive (W) for FlexPower	2573

MaxPower with electric oven GN 1½	**7EHEI084DP5EB** [2]
Electricity supply 380 - 415 V	**24.55 kW**
Fuse protection	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	1288
Heat emission sensitive (W) for MaxPower	2993

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 700

Electric Induction ranges (point) with OPTIMA Control,
Operating and design concept
and electric roasting and baking oven GN 1½

Options	4-zones with electric oven GN 1½
SteelPlus	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038802
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
WLAN interface	10038837
Connection cable with 32A-CEE plug	10038857
Connection cable with 63A-CEE plug	10038858

Optional accessories	4-zones with electric oven GN 1½
MKN Multi Safe Connect bar**	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
CNS grid GN 1½	206117
Baking tray GN 1½; 530 x 520 x 40 mm	10017318

** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 700
Electric Induction ranges (surface)

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Picture may includes options and optional accessories

- Seamless, easy-to-clean glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system from Ø 12 cm
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels

Appliance overview	1-zone	1-zone rectangular	2-zones rectangular
Appliance dimensions (LxWxH[1]) (mm)	500 x 700 x 750	500 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 1 zone	Ceramic hob 2 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	335 x 534	694 x 534
Coil size (mm)	330 x 330	410 x 270	2 x 410 x 270
Net weight (kg)	40	45	70
Gross weight (kg)	47	54	80
Type of protection	**IPX6**	**IPX6**	**IPX6**

FlexPower	7EHEI051XQF5 [2]		
Electricity supply 380 - 415 V	**5 kW**		
Fuse protection	3 x 16 A		
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	140		
Heat emission sensitive (W) for FlexPower	350		

MaxPower	7EHEI051XQF8 [2]	7EHEI051XF8 [2]	7EHEI082XF8 [2]
Electricity supply 380 - 415 V	**8 kW**	**8 kW**	**16 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	224	224	448
Heat emission sensitive (W) for MaxPower	560	560	1120

MaxPower with Boost	7EHEI051XQF8B [2]	7EHEI051XF8B [2]	7EHEI082XF8B [2]
Electricity supply 380 - 415 V	**10 kW**	**10 kW**	**20 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	280	280	560
Heat emission sensitive (W) for MaxPower	700	700	1400

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 700
Electric Induction ranges (surface)

Options	1-zone	1-zone rectangular	2-zones rectangular
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038792	10038792	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	10038800	10038802
Wing door self-closing*	10038812	10038812	10038814
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
MKN stainless steel premium knob (1 set)	10038921	10038921	10038922
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug			10038857
Electric baking oven GN 1½			10038949

Optional accessories	1-zone	1-zone rectangular	2-zones rectangular
MKN Multi Safe Connect bar**	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
CNS grid GN 1½***			206117
Baking tray GN 1½; 530 x 520 x 40 mm***			10017318

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
** For further MKN Multi Safe Connect bars please refer to page 121
*** Only in conjunction with appliances with oven

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New MKN OPTIMA® 700
Electric Induction ranges (surface)
and electric roasting and baking oven GN 1½

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- Seamless, easy-to-clean glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system from Ø 12 cm
- Adjustable heat output by means of 15 heating levels
- Electric oven GN 1½ in base cabinet

Picture may includes options and optional accessories

Appliance overview	**2-zones rectangular and electric roasting and baking oven GN 1½**
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750
Usable area	Ceramic hob 2 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 534
Coil size (mm)	2 x 410 x 270
Net weight (kg)	115
Gross weight (kg)	135
Type of protection	**IPX6**

MaxPower with electric oven GN 1½	**7EHEI082XF8EB** [2]
Electricity supply 380 - 415 V	**20.55 kW**
Fuse protection	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	1176
Heat emission sensitive (W) for MaxPower	2713

MaxPower with Boost with electric oven GN 1½	**7EHEI082XF8BEB** [2]
Electricity supply 380 - 415 V	**24.55 kW**
Fuse protection	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	1288
Heat emission sensitive (W) for MaxPower	2993

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[1] Carcass dimensions
[2]

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New MKN OPTIMA® 700
Electric Induction ranges (surface)
and electric roasting and baking oven GN 1½

Options	2-zones rectangular and electric roasting and baking oven GN 1½
SteelPlus	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038802
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
MKN stainless steel premium knob (1 set)	10038924
Connection cable with 32A-CEE plug	10038857
Connection cable with 63A-CEE plug	10038858

Optional accessories	2-zones rectangular and electric roasting and baking oven GN 1½
MKN Multi Safe Connect bar**	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
CNS grid GN 1½	206117
Baking tray GN 1½; 530 x 520 x 40 mm	10017318

** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 700
Electric Induction ranges (surface) with OPTIMA Control, Operating and design concept

world of cooking

- Glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**



Picture may includes options and optional accessories

Appliance overview	1-zone	1-zone rectangular	2-zones rectangular
Appliance dimensions (LxWxH[1]) (mm)	500 x 700 x 750	500 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 1 zone	Ceramic hob 2 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	335 x 534	694 x 534
Coil size (mm)	330 x 330	410 x 270	2 x 410 x 270
Net weight (kg)	40	45	70
Gross weight (kg)	47	54	80
Type of protection	**IPX6**	**IPX6**	**IPX6**

FlexPower	7EHEI051DQF5 [2]		
Electricity supply 380 - 415 V	**5 kW**		
Fuse protection	3 x 16 A		
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	140		
Heat emission sensitive (W) for FlexPower	350		

MaxPower	7EHEI051DQF8 [2]	7EHEI051DF8 [2]	7EHEI082DF8 [2]
Electricity supply 380 - 415 V	**8 kW**	**8 kW**	**16 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	224	224	448
Heat emission sensitive (W) for MaxPower	560	560	1120

MaxPower with Boost	7EHEI051DQF8B [2]	7EHEI051DF8B [2]	7EHEI082DF8B [2]
Electricity supply 380 - 415 V	**10 kW**	**10 kW**	**20 kW**
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	280	280	560
Heat emission sensitive (W) for MaxPower	700	700	1400

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 700
Electric Induction ranges (surface) with OPTIMA Control, Operating and design concept

Options	1-zone	1-zone rectangular	2-zones rectangular
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038792	10038792	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	10038800	10038802
Wing door self-closing*	10038812	10038812	10038814
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818	10038818
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
WLAN interface	10038837	10038837	10038837
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug			10038857
Electric baking oven GN 1½			10038949

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

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Optional accessories	1-zone	1-zone rectangular	2-zones rectangular
MKN Multi Safe Connect bar**	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
CNS grid GN 1½***			206117
Baking tray GN 1½; 530 x 520 x 40 mm***			10017318

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** For further MKN Multi Safe Connect bars please refer to page 121
*** Only in conjunction with appliances with oven

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New MKN OPTIMA® 700

Electric Induction ranges (surface) with OPTIMA Control, Operating and design concept
and electric roasting and baking oven GN 1½

- Glass ceramic hob (6 mm thick); with rounded corners (R 50)
- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**
- Electric oven GN 1½ in base cabinet



Picture may includes options and optional accessories

Appliance overview	2-zones rectangular and electric roasting and baking oven GN 1½
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750
Usable area	Ceramic hob 2 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 534
Coil size (mm)	2 x 410 x 270
Net weight (kg)	115
Gross weight (kg)	135
Type of protection	**IPX6**

MaxPower with electric oven GN 1½	**7EHEI082DF8EB** [2]
Electricity supply 380 - 415 V	**20.55 kW**
Fuse protection	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	1176
Heat emission sensitive (W) for MaxPower	2713

MaxPower with Boost with electric oven GN 1½	**7EHEI082DF8BEB** [2]
Electricity supply 380 - 415 V	**24.55 kW**
Fuse protection	3 x 50 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	1288
Heat emission sensitive (W) for MaxPower	2993

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[1] Carcass dimensions

[2]

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Options	2-zones rectangular and electric roasting and baking oven GN 1½
SteelPlus	10038950
Handrail 20 x 40 mm made of s/s in appliance length	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038802
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
WLAN interface	10038837
Connection cable with 32A-CEE plug	10038857
Connection cable with 63A-CEE plug	10038858

Optional accessories	2-zones rectangular and electric roasting and baking oven GN 1½
MKN Multi Safe Connect bar**	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
CNS grid GN 1½	206117
Baking tray GN 1½; 530 x 520 x 40 mm	10017318

** For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 700
Electric Induction ranges (wok)



- Glass ceramic hob (6 mm thick) as wok cuvette Ø 311 mm
- Electronic energy-saving pan detection system from Ø 12 cm
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels

Picture may includes options and optional accessories

Appliance overview	**1-zone**
Appliance dimensions (LxWxH[1]) (mm)	500 x 700 x 750
Usable area	Ceramic hob 1 zone
Effective diameter (mm)	311
Net weight (kg)	41
Gross weight (kg)	48
Type of protection	**IPX6**

FlexPower	**7EHEI051XWP5** [2]
Electricity supply 380 - 415 V	**5 kW**
Fuse protection	3 x 16 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for FlexPower	140
Heat emission sensitive (W) for FlexPower	350

MaxPower	**7EHEI051XWP8** [2]
Electricity supply 380 - 415 V	**8 kW**
Fuse protection	3 x 16 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	224
Heat emission sensitive (W) for MaxPower	560

MaxPower with Boost	**7EHEI051XWP8B** [2]
Electricity supply 380 - 415 V	**10 kW**
Fuse protection	3 x 16
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	280
Heat emission sensitive (W) for MaxPower	700

[1] Carcass dimensions

[2]

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Options	1-zone
SteelPlus	10038950
Cabinet space in hygienic design H2	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038792
Shelf board 80 x 40 mm made of s/s in appliance length	10038800
Wing door self-closing*	10038812
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
MKN stainless steel premium knob (1 set)	10038921
Connection cable with 16A-CEE plug	10038856

Optional accessories	1-zone
MKN Multi Safe Connect bar**	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Wok pan	10017353

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
** For further MKN Multi Safe Connect bars please refer to page 121

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New MKN OPTIMA® 700

Electric Induction ranges (wok) with OPTIMA Control, Operating and design concept

- Glass ceramic hob (6 mm thick) as wok cuvette Ø 311 mm
- Electronic energy-saving pan detection system from Ø 12 cm
- **Residual heat display**
- 8 kW with boost function up to 10 kW
- Adjustable heat output by means of 15 heating levels (individually adjustable from 8-32)
- **Induction Efficiency Control**



Picture may includes options and optional accessories

Appliance overview	**1-zone**
Appliance dimensions (LxWxH[1]) (mm)	500 x 700 x 750
Usable area	Ceramic hob 1 zone
Effective diameter (mm)	311
Net weight (kg)	41
Gross weight (kg)	48
Type of protection	**IPX6**

FlexPower	**7EHEI051DWP5** [2]
Electricity supply 380 - 415 V	**5 kW**
Fuse protection	3 x 16 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for FlexPower	140
Heat emission sensitive (W) for FlexPower	350

MaxPower	**7EHEI051DWP8** [2]
Electricity supply 380 - 415 V	**8 kW**
Fuse protection	3 x 16 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	224
Heat emission sensitive (W) for MaxPower	560

MaxPower with Boost	**7EHEI051DWP8B** [2]
Electricity supply 380 - 415 V	**10 kW**
Fuse protection	3 x 16
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W) for MaxPower	280
Heat emission sensitive (W) for MaxPower	700

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[1] Carcass dimensions

[2]

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Options	1-zone
SteelPlus	10038950
Cabinet space in hygienic design H2	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038792
Shelf board 80 x 40 mm made of s/s in appliance length	10038800
Wing door self-closing*	10038812
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Phase failure monitoring	10038834
WLAN interface	10038837
Connection cable with 16A-CEE plug	10038856

Optional accessories	1-zone
MKN Multi Safe Connect bar**	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Wok pan	10017353

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
** For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 700
Electric deep fat fryers

- Deep drawn frying basin of CNS, with 20 mm safety rim
- Deep cold zone under heating elements to hold suspended particles, with precisely fitting oil clarifying tray
- Impressed filling marks (min./max.) in the basin to control filling of oil
- **One-hand operation**: special swivel joint prevents the heating elements from accidentally falling into the hot fat



Picture may includes options and optional accessories

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	600 x 700 x 750	600 x 700 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12,5	2x 12,5	30
Net weight (kg)	42	70	53
Gross weight (kg)	49	77	65
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**6 kW**	**12 kW**	**10 kW**
FlexPower	**7EFRI012XF** [2]	**7EFRI025XF** [2]	**7EFRI030XF** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**20 kW**
MaxPower	**7EFRI012XM** [2]	**7EFRI025XM** [2]	**7EFRI030XM** [2]
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

[1] Carcass dimensions

[2]

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Options	LONDON 1	LONDON 2	PARIS
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038793	10038793
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038801	10038801
Wing door self-closing*	10038805	10038807	10038807
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Fire detection interface	10038836	10038836	10038836
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)		10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
MKN stainless steel premium knob (1 set)	10038922	10038923	10038922
Connection cable with 16A-CEE plug	10038856		10038856
Connection cable with 32A-CEE plug		10038857	10038857
Supplementary set (2 baskets L)			10038908

Optional accessories	LONDON 1	LONDON 2	PARIS
MKN Multi Safe Connect bar**	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Oil receptacle 15 l	813001		
Oil receptacle 30 l		813006	813006
Splash guard (350 mm high)	10027926	10027927	10027927

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further MKN Multi Safe Connect bars please refer to page 121

New MKN OPTIMA® 700

Electric deep fat fryers with OPTIMA Control, Operating and design concept

- Precise cooking temperature adjustment (degree setting configurable)
- Automated cooking: up to 20 cooking programmes can be stored
- Fat melting level and temperature ranges (min./max.) adjustable
- **Residual heat display**
- **One-hand operation**: special swivel joint prevents the heating elements from accidentally falling into the hot fat
- **Easy Lift system**: lifting and lowering process (manual or timer-controlled)
- **EcoModus** – adjustable automatic temperature reduction



Picture may includes options and optional accessories

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	600 x 700 x 750	600 x 700 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12,5	2x 12,5	30
Net weight (kg)	42	70	53
Gross weight (kg)	49	77	65
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**6 kW**	**12 kW**	**10 kW**
FlexPower	**7EFRI012DF** [2]	**7EFRI025DF** [2]	**7EFRI030DF** [2]
FlexPower & Easy Lift System	**7EFRI012DFL** [2]	**7EFRI025DFL** [2]	**7EFRI030DFL** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**20 kW**
MaxPower	**7EFRI012DM** [2]	**7EFRI025DM** [2]	**7EFRI030DM** [2]
MaxPower & Easy Lift System	**7EFRI012DML** [2]	**7EFRI025DML** [2]	**7EFRI030DML** [2]
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

[1] Carcass dimensions

[2]

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New MKN OPTIMA® 700
Electric safety deep fat fryers with OPTIMA Control, Operating and design concept and **FrySafe®**

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Picture may includes options and optional accessories

- see description on p. 164 plus:
- **FrySafe®** – Safer use of deep fat fryers with electronic safety temperature, temperature control system and monitoring of minimum fill level
- Self-sufficient fail-safe system ensures more safety in kitchens

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	600 x 700 x 750	600 x 700 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12,5	2x 12,5	30
Net weight (kg)	42	70	53
Gross weight (kg)	49	77	65
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**6 kW**	**12 kW**	**10 kW**
FlexPower	**7EFRI012DFFS** [2]	**7EFRI025DFFS** [2]	**7EFRI030DFFS** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**20 kW**
MaxPower	**7EFRI012DMFS** [2]	**7EFRI025DMFS** [2]	**7EFRI030DMFS** [2]
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

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[1] Carcass dimensions

[2]

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New MKN OPTIMA® 700

Electric safety deep fat fryers with OPTIMA Control, Operating and design concept and **FrySafe®** and Easy Lift System



Picture may includes options and optional accessories

- see description on pp. 164 / 165 plus:
- **Easy Lift System** – Automated cooking processes using cooking programmes
- Process reliability with autom. lifting system
- Less product weight loss
- Extension of oil life

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	600 x 700 x 750	600 x 700 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12,5	2x 12,5	30
Net weight (kg)	42	70	53
Gross weight (kg)	49	77	65
Type of protection	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**6 kW**	**12 kW**	**10 kW**
FlexPower	**7EFRI012DFFS** [2]	**7EFRI025DFFS** [2]	**7EFRI030DFFS** [2]
FlexPower & Easy Lift System	**7EFRI012DFLFS** [2]	**7EFRI025DFLFS** [2]	**7EFRI030DFLFS** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	**10 kW**	**20 kW**	**20 kW**
MaxPower	**7EFRI012DMFS** [2]	**7EFRI025DMFS** [2]	**7EFRI030DMFS** [2]
MaxPower & Easy Lift System	**7EFRI012DMLFS** [2]	**7EFRI025DMLFS** [2]	**7EFRI030DMLFS** [2]
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Deep fat fryers must only be protected by appropriately rated 3-pole circuit breakers!			
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

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[1] Carcass dimensions

[2]

Subject to technical modifications!
Status: 03.07.2026
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Options	LONDON 1	LONDON 2	PARIS
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038793	10038793
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038801	10038801
Wing door self-closing*	10038805	10038807	10038807
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)		10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Phase failure monitoring	10038834	10038834	10038834
ChefsHelp signal	10038835	10038835	10038835
Fire detection interface	10038836	10038836	10038836
WLAN interface	10038837	10038837	10038837
Connection cable with 16A-CEE plug	10038856		10038856
Connection cable with 32A-CEE plug		10038857	10038857
Supplementary set (2 baskets L)			10038908

Optional accessories	LONDON 1	LONDON 2	PARIS
MKN Multi Safe Connect bar**	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Oil receptacle 15 l	813001		
Oil receptacle 30 l		813006	813006
Splash guard (350 mm high)	10027926	10027927	10027927

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 700
Electric griddle plates





Picture may includes options and optional accessories

- Frying surfaces are tightly welded ensuring maximum hygiene
- Various griddle plates available, including smooth design with MKN PowerBlock
- Temperature control via precision thermostats with indicator light

Appliance overview	**400 (size ¾)**	**600 (size 1)**	**800 (size 2)**
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	600 x 700 x 750	800 x 700 x 750
Usable area	1 zone	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	305 x 545 x 35	505 x 545 x 35	705 x 545 x 35
Net weight (kg) / Gross weight (kg)	56 / 63	74 / 81	104 / 113
Type of protection	**IPX6**	**IPX6**	**IPX6**
Electr. supply 380 - 415 V FlexPower	**4.4 kW**	**7.2 kW**	**10 kW**
smooth heat resistant steel	**7EGRP040XFGS** [2]	**7EGRP060XFGS** [2]	**7EGRP080XFGS** [2]
smooth Chrome nickel steel with PowerBlock	**7EGRP040XFGE** [2]	**7EGRP060XFGE** [2]	**7EGRP080XFGE** [2]
half ribbed heat resistant steel	–	**7EGRP060XFHS** [2]	**7EGRP080XFHS** [2]
half ribbed Chrome nickel steel	–	**7EGRP060XFHE** [2]	**7EGRP080XFHE** [2]
ribbed heat resistant steel	**7EGRP040XFRS** [2]	**7EGRP060XFRS** [2]	**7EGRP080XFRS** [2]
ribbed Chrome nickel steel	**7EGRP040XFRE** [2]	**7EGRP060XFRE** [2]	**7EGRP080XFRE** [2]
Fuse protection	3 x 16 A	3 x 16 A	3 x 20 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent / sensitive (W) for FlexPower	1760 / 1452	2880 / 2376	4000 / 3300

Electr. supply 380 - 415 V MaxPower	**5.8 kW**	**9.6 kW**	**13.3 kW**
smooth heat resistant steel	**7EGRP040XMGS** [2]	**7EGRP060XMGS** [2]	**7EGRP080XMGS** [2]
smooth Chrome nickel steel with PowerBlock	**7EGRP040XMGE** [2]	**7EGRP060XMGE** [2]	**7EGRP080XMGE** [2]
half ribbed heat resistant steel	–	**7EGRP060XMHS** [2]	**7EGRP080XMHS** [2]
half ribbed Chrome nickel steel	–	**7EGRP060XMHE** [2]	**7EGRP080XMHE** [2]
ribbed heat resistant steel	**7EGRP040XMRS** [2]	**7EGRP060XMRS** [2]	**7EGRP080XMRS** [2]
ribbed Chrome nickel steel	**7EGRP040XMRE** [2]	**7EGRP060XMRE** [2]	**7EGRP080XMRE** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 25 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent / sensitive (W) for MaxPower	2320 / 1914	3840 / 3168	5320 / 4389

[1] Carcass dimensions

[2]

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Options	400 (size ¾)	600 (size 1)	800 (size 2)
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038793	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038801	10038802
Wing door self-closing*	10038805	10038807	10038808
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
MKN stainless steel premium knob (1 set)	10038922	10038923	10038923
MKN stainless steel premium knob (1 set)			10038925***
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug		10038857	10038857
Electric baking oven GN 1½			10038949

Optional accessories	400 (size ¾)	600 (size 1)	800 (size 2)
MKN Multi Safe Connect bar**	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Splash guard	945650	945525	945530
Fat drain plug	10034785	10034785	10034785
Griddle plate scraper for ribbed and half ribbed griddle plates	10039804	10039804	10039804
CNS grid GN 1½***			206117
Baking tray GN 1½; 530 x 520 x 40 mm***			10017318

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
** For further MKN Multi Safe Connect bars please refer to page 121
*** Only in conjunction with appliances with oven

world of cooking

New MKN OPTIMA® 700
Electric griddle pans





Picture may includes options and optional accessories

- Frying surface smoothly polished with MKN PowerBlock sandwich material frying plate consists of extremely corrosion resistant 3 mm thick CNS (1.4404) and 12 mm thick underplated high temperature resistant steel (1.5415) for heat storage
- Temperature control via precision thermostats with indicator light

Appliance overview	400 (size ¾)	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	600 x 700 x 750	800 x 700 x 750
Usable area	1 zone	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	305 x 545 x 100	505 x 545 x 100	705 x 545 x 100
Nominal capacity (l)	15	26	37
Net weight (kg)	77	100	116
Gross weight (kg)	84	109	126
Type of protection	**IPX6**	**IPX6**	**IPX6**
Electricity supply 380 - 415 V	**4.4 kW**	**7.2 kW**	**10 kW**
FlexPower	**7EGPF040XF** [2]	**7EGPF060XF** [2]	**7EGPF080XF** [2]
Fuse protection	3 x 16 A	3 x 16 A	3 x 20 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	1760	2880	4000
Heat emission sensitive (W) for FlexPower	1452	2376	3300
Electricity supply 380 - 415 V	**5.8 kW**	**9.6 kW**	**13.3 kW**
MaxPower	**7EGPF040XM** [2]	**7EGPF060XM** [2]	**7EGPF080XM** [2]
Fuse protection	3 x 16 A	3 x 20 A	3 x 25 A
Mains / Frequency	3 N~ / 50 or 60 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	2320	3840	5320
Heat emission sensitive (W) for MaxPower	1914	3168	4389

[1] Carcass dimensions

[2]

Subject to technical modifications!
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Options	400 (size ¾)	600 (size 1)	800 (size 2)
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038793	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038801	10038802
Wing door self-closing*	10038805	10038807	10038808
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
MKN stainless steel premium knob (1 set)	10038922	10038923	10038923
Connection cable with 16A-CEE plug	10038856	10038856	
Connection cable with 32A-CEE plug		10038857	10038857
Discharge system incl. GN 1/1 container and splash guard, open, without door; Cabinet space in hygienic design standard	10038815	10038816	10038817

Optional accessories	400 (size ¾)	600 (size 1)	800 (size 2)
MKN Multi Safe Connect bar**	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 700
Electric bainmaries

- Deep drawn basin made completely of CNS (1.4301) (AISI 304) with large radii for easy cleaning
- Indirect heating by tubular heating elements, with thermostatic temperature control
- Basin equipped for insertion of a GN 1/1 container, 200 mm deep
- Bottom of basin with outlet leading into the lower section – drain valve DN 20 installed vertically downwards





Picture may includes options and optional accessories

Appliance overview	GN 1/1	GN 2/1
MKN code	**7EBAM111X** [3]	**7EBAM121X** [3]
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	800 x 700 x 750
Usable area	1 basin	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 215	630 x 510 x 215
Net weight (kg)	36	52
Gross weight (kg)	43	61
Type of protection	**IPX6**	**IPX6**

Electricity supply 220 - 240 V	**1.5 kW**	**3 kW**
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 230 V)		
Heat emission latent (W)	300	600
Heat emission sensitive (W)	188	375

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	20
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	20
Water pressure (bar)	2-6

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[1] Carcass dimensions

[2] Option for water filling system (only cold or warm water connection possible)

[3]

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Options	GN 1/1	GN 2/1
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	10038774
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038785	10038785
Handrail 20 x 40 mm made of s/s in appliance length	10038791	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	10038802
Wing door self-closing**	10038805	10038808
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832
Potential-free contact	10038833	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
MKN stainless steel premium knob (1 set)	10038922	10038922
Connection cable with earthed-plug 230V	10038860	10038860
Water filling manually via inlet head	10038911	10038911

Optional accessories	GN 1/1	GN 2/1
MKN Multi Safe Connect bar***	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf****	10039355	10039362
Shelf insert GN 1/1	10016677	10016677 2 pieces required

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 700

Electric multicooker
(can be upgraded to an electric pasta cooker)*



- Basin equipped for insertion of a starch overflow drain with support plate, perforated, for 4 round pasta cooking baskets made of CNS (1.4301) for use as a pasta cooker
- Basin made of CNS (1.4404) with large radii for easy cleaning

Picture may includes options and optional accessories

Appliance overview	**GN 1/1**
MKN code	**7EMKO111X** [3]
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750
Usable area	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 206.5
Nominal capacity (l)	32
Nominal fill quantity (l)	26
Net weight (kg)	53
Gross weight (kg)	60
Type of protection	**IPX6**

Electricity supply 380 - 415 V	**7.2 kW**
Fuse protection	3 x 16 A
Mains / Frequency	3 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1440
Heat emission sensitive (W)	900

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	20
Anschlussdruck (bar)	2-6
Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	20
Anschlussdruck (bar)	2-6

[1] Carcass dimensions

[2] As standard: 10038911 – Water filling manually via inlet head ; (only cold or warm water connection possible)

[3]

* refer to optional accessories

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New MKN OPTIMA® 700
Electric multicooker
(can be upgraded to an electric pasta cooker)*

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Options	GN 1/1
SteelPlus	10038950
Cabinet space in hygienic design H2	10038768
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038785
Handrail 20 x 40 mm made of s/s in appliance length	10038791
Shelf board 80 x 40 mm made of s/s in appliance length	10038799
Wing door self-closing**	10038805
NEW Interface pack with EOS interface and potential-free contact	10038819
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
MKN stainless steel premium knob (1 set)	10038922
Connection cable with 16A-CEE plug	10038856
Discharge system incl. GN 1/1 container and splash guard, open, without door, Cabinet space in hygienic design standard	10038815

Optional accessories	GN 1/1
MKN Multi Safe Connect bar***	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Intermediate shelf****	10039355
Shelf insert GN 1/1	10016677
Overflow plug	201763
Equipment for pasta cooker consisting of perforated shelf, standpipe with starch collection plate and perforated cover and 4 baskets	10016080
Supplementary set for using 6 pasta baskets	10016886

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

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New MKN OPTIMA® 700
Electric infra chip scuttle



- Deep drawn basin completely of CNS (1.4301) with large radii for easy cleaning
- Heating with ceramic radiant heating elements
- Removable insert container GN 1/1 with perforated shelf for large capacities and for keeping food hot in a dry condition

Picture may includes options and optional accessories

Appliance overview	**GN 1/1**
MKN code	**7EIWW111X** [2]
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750
Usable area	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 215
Net weight (kg)	45
Gross weight (kg)	52
Type of protection	**IPX5**

Electricity supply 220 - 240 V	**0.8 kW**
Fuse protection	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz
Heat emission (According to VDI 2052 with a connection voltage of 230 V)	
Heat emission latent (W)	160
Heat emission sensitive (W)	100

[1] Carcass dimensions

[2]

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Options	GN 1/1
SteelPlus	10038950
Cabinet space in hygienic design H2	10038768
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038785
Handrail 20 x 40 mm made of s/s in appliance length	10038791
Shelf board 80 x 40 mm made of s/s in appliance length	10038799
Wing door self-closing**	10038805
NEW Interface pack with EOS interface and potential-free contact	10038819
EOS interface according to DIN 18875	10038832
Potential-free contact	10038833
Appliance feet 100 mm height adjustable (4 pieces)	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855
MKN stainless steel premium knob (1 set)	10038921
Connection cable with earthed-plug 230V	10038860

Optional accessories	GN 1/1
MKN Multi Safe Connect bar***	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796
Wall profile, per running meter	10040541
Covering strip	10034384
Plinth panel, per running meter	
Cover extension (400-2800 mm) per running meter	10041490
Intermediate shelf****	10039355
Scoop for french fries	10017300

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 700
Electric chargrills

- Heating with CNS radiant heating elements with low surface load for long lifespan of heating elements
- Grill surfaces with two- or three-part cast iron grates
- Two separately adjustable heating zones
- Grease collection tray can be automatically filled with water for easy cleaning (with water filling system)





Picture may includes options and optional accessories

Appliance overview	600 (size 1)	800 (size 2)
MKN code	**7EIGR060X** [2]	**7EIGR080X** [2]
Appliance dimensions (LxWxH[1]) (mm)	600 x 700 x 750	800 x 700 x 750
Usable area	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	380 x 470	580 x 470
Net weight (kg)	58	67
Gross weight (kg)	65	76
Type of protection	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**7 kW**	**10.5 kW**
Fuse protection	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	1225	1838
Heat emission sensitive (W)	5600	8400

with automatic water filling system	**7EIGR060XWZ** [2]	**7EIGR080XWZ** [2]
Drinking water cold	**3/4"**	**3/4"**
Flow rate max. (l/min)	3,5	3,5
Water pressure (bar)	2-6	2-6

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[1] Carcass dimensions

[2]

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Options	600 (size 1)	800 (size 2)
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	10038774
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038785	10038785
Handrail 20 x 40 mm made of s/s in appliance length	10038793	10038794
Shelf board 80 x 40 mm made of s/s in appliance length	10038801	10038802
Wing door self-closing**	10038807	10038808
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
EOS interface according to DIN 18875	10038832	10038832
Potential-free contact	10038833	10038833
Phase failure monitoring	10038834	10038834
Interface pack with EOS interface, potential-free contact and phase failure monitoring	10038818	10038818
MKN stainless steel premium knob (1 set)	10038921	10038922
Connection cable with 16A-CEE plug	10038856	10038856

Optional accessories	600 (size 1)	800 (size 2)
MKN Multi Safe Connect bar***	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf****	10039358	10039362

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 700
Electric tilting bratt pans with substructure

- Hygienically designed pan of CNS (1.4404), appropriate for GN containers, corner radii (R 30), with PowerBlock sandwich frying plate bottom
- Variable temperature control, two separately adjustable heating zones
- Tilting by means of an electrically driven tilting mechanism with manual switch
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes continously without interruption





Picture may includes options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 3/1 - 100 L
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750	1100 x 700 x 750
Usable area	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	723 x 543 x 225	1023 x 543 x 225
Nominal capacity (l)	92	129
Nominal fill quantity (l)	75	100
Net weight (kg)	195	246
Gross weight (kg)	204	269
Type of protection	**IPX5**	**IPX5**

Electricity supply 380 - 415 V	**10.5 kW**	**15 kW**
FlexPower	**7EPKU022XFM** [3]	**7EPKU032XFM** [3]
Fuse protection	3 x 20 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for FlexPower	4200	6000
HE sensitive (W) for FlexPower	4725	6750

Electricity supply 380 - 415 V	**14 kW**	**20 kW**
MaxPower	**7EPKU022XMM** [3]	**7EPKU032XMM** [3]
Fuse protection	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for MaxPower	5600	8000
HE sensitive (W) for MaxPower	6300	9000

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

[1] Carcass dimensions

[2] Option for water filling system (only cold or warm water connection possible)

[3]

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Options	GN 2/1 - 75 L	GN 3/1 - 100 L
SteelPlus	10038950	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832
Potential-free contact	10038833	10038833
MKN stainless steel premium knob (1 set)	10038924	10038924
Connection cable with 32A-CEE plug	10038857	10038857
Socket for plug type F or type C plastic	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873
Water filling manually via inlet head	10038914	10038914

Optional accessories	GN 2/1 - 75 L	GN 3/1 - 100 L
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Pan scraper	10016161	10016161
Scoop, unperforated	10026971	10026971
Scoop, perforated	10026969	10026969

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New MKN OPTIMA® 700
Electric bratt pans

- Hygienically designed pan of CNS (1.4404), appropriate for GN containers, corner radii (R 30), with PowerBlock sandwich frying plate bottom
- Emptying via a safety drain cock R 2" made of CNS (1.4404) built into the floor, latest design
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes continously without interruption
- Device with one heating zone





Picture may includes options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
Appliance dimensions (LxWxH[1]) (mm)	1000 x 700 x 750	1000 x 700 x 750	1300 x 700 x 750	1300 x 700 x 750
Usable area	1 pan	1 pan	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	705 x 545 x 250	705 x 545 x 300	1023 x 543 x 250	1023 x 543 x 300
Nominal capacity (l)	84	99	121	165
Nominal fill quantity (l)	75	95	100	140
Net weight (kg)	183	183	234	234
Gross weight (kg)	181	196	234	254
Type of protection	**IPX6**	**IPX6**	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**10 kW**	**10 kW**	**14.7 kW**	**14.7 kW**
FlexPower	**7EPST022XF** [3]	**7EPST023XF** [3]	**7EPST032XF** [3]	**7EPST033XF** [3]
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
HE latent (W) for FlexPower	4000	4000	5880	5880
HE sensitive (W) for FlexPower	4500	4500	6615	6615

Elektro-Anschluss 380 - 415 V	**13.3 kW**	**13.3 kW**	**19.6 kW**	**19.6 kW**
MaxPower	**7EPST022XM** [3]	**7EPST023XM** [3]	**7EPST032XM** [3]	**7EPST033XM** [3]
Fuse protection	3 x 25 A	3 x 25 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~ / 50 or 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
HE latent (W) for MaxPower	5320	5320	7840	7840
HE sensitive (W) for MaxPower	5985	5985	8820	8820

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6
Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6
Drain cock	**2"**
Flow rate max. (l/min)	105

[1] Carcass dimensions

[2] As standard: 10038915 – Mixing faucet, outlet 250 mm

[3]

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Options	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
SteelPlus	10038950	10038950	10038950	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855	10038855
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832	10038832	10038832
Potential-free contact	10038833	10038833	10038833	10038833
MKN stainless steel premium knob (1 set)	10038922	10038922	10038922	10038922
Connection cable with 16A-CEE plug	10038856	10038856		
Connection cable with 32A-CEE plug	10038857	10038857	10038857	10038857
Socket for plug type F or type C plastic	10038870	10038870	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873	10038873	10038873
Cold water for mixing faucets and water inlets	10038920	10038920	10038920	10038920
Mixing faucet, outlet 400 mm				
Upright tab in stainless steel version				

Optional accessories	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
MKN Multi Safe Connect bar*	10027182	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter				
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Shelf	10017018 2 pieces required	10017018 2 pieces required	10017018 3 pieces required	10017018 3 pieces required
Pan scraper	10016161	10016161	10016161	10016161
Scoop, unperforated	10026971	10026971	10026971	10026971
Scoop, perforated	10026969	10026969	10026969	10026969

* For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 700
Electric quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion resistant CNS (1.4404)
- Short heating up times thanks to the VAPRO rapid steam system
- With safety temperature limiter and steam pressure relief valve – long maintenance intervals mean minimum service costs
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes without interruption
- Kettle drain cock 1½" made of CNS





Picture may includes options and optional accessories

Appliance overview	60 L	80 L
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750	800 x 700 x 750
Usable area	1 kettle	1 kettle
Kettle depth (mm)	375	477
Kettle diameter (mm)	500	500
Nominal capacity (l)	70	90
Nominal fill quantity (l)	60	80
Boiling time according to DIN (min.)	21	25
Net weight (kg)	102	110
Gross weight (kg)	111	119
Type of protection	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**15.8 kW**	**20.8 kW**
MKN code	**7EKER060XM** [3]	**7EKER080XM** [3]
Fuse protection	3 x 32 A	3 x 40 A
Mains / Frequency	3 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	3160	4160
Heat emission sensitive (W)	553	728

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drain cock	**1,5"**
Flow rate max. (l/min)	80

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[1] Carcass dimensions
[2] As standard: 10038915 – Mixing faucet, outlet 250 mm
[3]

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New MKN OPTIMA® 700
Electric quick boiling kettles (round)

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Options	60 L	80 L
SteelPlus	10038950	10038950
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
NEW Interface pack with EOS interface and potential-free contact	10038819	10038819
EOS interface according to DIN 18875	10038832	10038832
Potential-free contact	10038833	10038833
MKN stainless steel premium knob (1 set)	10038922	10038922
Connection cable with 32A-CEE plug	10038857	10038857
Socket for plug type F or type C plastic	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873
Cold water for mixing faucets and water inlets	10038920	10038920
Mixing faucet, outlet 400 mm		

Optional accessories	60 L	80 L
MKN Multi Safe Connect bar*	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
2 CNS cooking inserts, perforation 10 mm diameter	216286	216286
Measuring rod	895034	10040010
Pair of lifting hooks	216285	216285
Condensate drain extension for floor channel	10037771	10037771

* For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 700

Electric quick boiling kettles (round) with OPTIMA Control, Operating and design concept

- Short heating up times thanks to the VAPRO rapid steam system
- Precise cooking temperature adjustment (degree setting configurable)
- Cooking power levels adjustable from 20% to 100%
- Adjustable temperature ranges (min.)
- Automated cooking: up to 20 cooking programmes can be stored
- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes without interruption
- Kettle drain cock 1½" made of CNS





Picture may includes options and optional accessories

Appliance overview	60 L	80 L
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750	800 x 700 x 750
Usable area	1 kettle	1 kettle
Kettle depth (mm)	375	477
Kettle diameter (mm)	500	500
Nominal capacity (l)	70	90
Nominal fill quantity (l)	60	80
Boiling time according to DIN (min.)	21	25
Net weight (kg)	102	110
Gross weight (kg)	111	119
Type of protection	**IPX6**	**IPX6**

Electricity supply 380 - 415 V	**15.8 kW**	**20.8 kW**
MKN code	**7EKER060DM** [3]	**7EKER080DM** [3]
Fuse protection	3 x 32 A	3 x 40 A
Mains / Frequency	3 N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	3160	4160
Heat emission sensitive (W)	553	728

Drinking water cold[2]	**3/4"**
Flow rate max. (l/min)	16
Water pressure (bar)	2-6

Drinking water warm[2]	**3/4"**
Flow rate max. (l/min)	16
Water pressure (bar)	2-6

Drain cock	**1,5"**
Flow rate max. (l/min)	80

[1] Carcass dimensions

[2] As standard: Water filling electronically via inlet head

[3]

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Options	60 L	80 L
SteelPlus	10038950	10038950
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	10038826
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	10038827
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	10038830
EOS interface according to DIN 18875	10038832	10038832
Potential-free contact	10038833	10038833
Phase failure monitoring	10038834	10038834
ChefsHelp signal	10038835	10038835
WLAN interface	10038837	10038837
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
Connection cable with 32A-CEE plug	10038857	10038857
Socket for plug type F or type C plastic	10038870	10038870
Socket for plug type F or type C s/s	10038871	10038871
Socket for plug type CEE 16A plastic	10038872	10038872
Socket for plug type CEE 16A s/s	10038873	10038873

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New MKN OPTIMA® 700
Electric quick boiling kettles (round) with OPTIMA Control, Operating and design concept

Options	60 L	80 L
Cold water for mixing faucets and water inlets	10038920	10038920
Mixing faucet in stainless steel version, outlet 250 mm, electronic*		
Mixing faucet in stainless steel version, outlet 400 mm, electronic*		
Upright tab in stainless steel version		

Optional accessories	60 L	80 L
MKN Multi Safe Connect bar**	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
2 CNS cooking inserts, perforation 10 mm diameter	216286	216286
Measuring rod	895034	10040010
Pair of lifting hooks	216285	216285
Condensate drain extension for floor channel	10037771	10037771

* Also available with manual operation.

** For further MKN Multi Safe Connect bars please refer to page 121

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Notes

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New MKN OPTIMA® 700
Gas ranges

- CNS hob with large radii, easy to clean, seamless and tightly deep drawn 70 mm to the cover plate
- Heating by atmospheric burner heads
- Electronic ignition with thermo-electrically protected ignition burner
- Adjustment of heating output by means of a thermoelectrically protected multi-gas tap for each cooking zone







Picture may includes options and optional accessories

Appliance overview	2 burners	4 burners	6 burners
Appliance dimensions (LxWxH[1]) (mm)	400 x 700 x 750	800 x 700 x 750	1200 x 700 x 750
Usable area	2 zones	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 275	370 x 275	370 x 275
Net weight (kg)	40	68	102
Gross weight (kg)	47	77	129

FlexPower	7GHED042XX [2]	7GHED084XX [2]	7GHED126XX [2]
Gas connection	R 3/4	R 3/4	R 3/4
Front burner distribution, from left to right	1x D (5.6 kW)	2x D (5.6 kW)	1x D (5.6 kW), 1x C (3.5 kW), 1x D (5.6 kW)
Rear burner distribution, from left to right	1x C (3.5 kW)	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	**9.1 kW**	**18.2 kW**	**25.2 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W) for FlexPower	910	1820	2520
Heat emission sensitive (W) for FlexPower	2275	4550	6300

MaxPower	7GHED042XL [2]	7GHED084XL [2]	7GHED126XL [2]
Gas connection	R 3/4	R 3/4	R 3/4
Front burner distribution, from left to right	1x D (5.6 kW)	2x D (5.6 kW)	3x D (5.6 kW)
Rear burner distribution, from left to right	1x D (5.6 kW)	2x D (5.6 kW)	3x D (5.6 kW)
Nominal thermal load	**11.2 kW**	**22.4 kW**	**33.6 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W) for MaxPower	1120	2240	3360
Heat emission sensitive (W) for MaxPower	2800	5600	8400

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[1] Carcass dimensions

[2]

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Options	2 burners	4 burners	6 burners
SteelPlus	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768
Wing door self-closing**	10038811	10038814	10038820
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855
MKN stainless steel premium knob (1 set)	10038922	10038924	10038926
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038930	10038930	10038930
Gas shut-off valve with thermal shut-off valve	10038867	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868	10038868

Optional accessories	2 burners	4 burners	6 burners
MKN Multi Safe Connect bar***	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384
Plinth panel, per running meter			
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490
Intermediate shelf****	10039355	10039362	
Simmer plate for 1 burner point (350 x 275 mm)*****	201860	201860	201860
Chrome nickel steel sliding grid for 1 cooking zone (370 x 275 mm)******	10016884	10016884	10016884

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

****** Only in conjunction with simmering plate

world of cooking

New MKN OPTIMA® 700
Gas ranges
with gas oven GN 1½





Picture may includes options and optional accessories

- see description on p. 220 plus:
- Gas roasting and baking oven GN 1½ integrated into the base cabinet
- Heating by means of atmospheric CNS tube burners from 75 - 250 °C, directly heated

Appliance overview	4 burners	6 burners
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750	1200 x 700 x 750
Usable area	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 275	370 x 275
Net weight (kg)	113	147
Gross weight (kg)	120	174

FlexPower with gas oven GN 1½	**7GHED084XXGB** [2]	**7GHED126XXGB** [2]
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	2x D (5.6 kW)	1x D (5.6 kW), 1x C (3.5 kW), 1x D (5.6 kW)
Rear burner distribution, from left to right	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	**24.3 kW**	**31.3 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
HE latent (W) for FlexPower	3020	3720
HE sensitive (W) for FlexPower	6650	8400

MaxPower with gas oven GN 1½	**7GHED084XLGB** [2]	**7GHED126XLGB** [2]
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	2x D (5.6 kW)	3x D (5.6 kW)
Rear burner distribution, from left to right	2x D (5.6 kW)	3x D (5.6 kW)
Nominal thermal load	**28.5 kW**	**39.7 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
HE latent (W) for MaxPower	3440	4560
HE sensitive (W) for MaxPower	7700	10500

[1] Carcass dimensions

[2]

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Options	4 burners	6 burners
SteelPlus	10038950	10038950
Cabinet space in hygienic design HS		10038770
Cabinet space in hygienic design H2		10038769
Wing door self-closing**		10038811
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
MKN stainless steel premium knob (1 set)	10038925	10038927
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038930	10038930
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868

Optional accessories	4 burners	6 burners
MKN Multi Safe Connect bar***	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf****		10039355
Simmer plate for 1 burner point (350 x 275 mm)*****	201860	201860
Chrome nickel steel sliding grid for 1 cooking zone (370 x 275 mm)******	10016884	10016884
CNS grid GN 1½	206117	206117
Baking tray GN 1½; 530 x 520 x 40 mm	10017318	10017318

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

****** Only in conjunction with simmering plate

world of cooking

New MKN OPTIMA® 700
Gas ranges
with electric oven GN 1½





Picture may includes options and optional accessories

- see description on p. 220 plus:
- Electric roasting and baking oven GN 1½ integrated into the base cabinet
- Heating by means of CNS tubular heating elements from 50 - 300 °C

Appliance overview	4 burners	6 burners
Appliance dimensions (LxWxH[1]) (mm)	800 x 700 x 750	1200 x 700 x 750
Usable area	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 275	370 x 275
Net weight (kg)	105	139
Type of protection	IPX5	IPX5

FlexPower with electric oven GN 1½	7GHED084XXEB [2]	7GHED126XXEB [2]
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	2x D (5.6 kW)	1x D (5.6 kW), 1x C (3.5 kW), 1x D (5.6 kW)
Rear burner distribution, from left to right	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	**18.2 kW**	**25.2 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Electricity supply 380 - 415 V	**4.55 kW**	**4.55 kW**
Fuse protection	2 x 16 A	2 x 16 A
Mains / Frequency	2N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for FlexPower	2548	3248
HE sensitive (W) for FlexPower	6143	7893

MaxPower with electric oven GN 1½	7GHED084XLEB [2]	7GHED126XLEB [2]
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	2x D (5.6 kW)	3x D (5.6 kW)
Rear burner distribution, from left to right	2x D (5.6 kW)	3x D (5.6 kW)
Nominal thermal load	**22.4 kW**	**33.6 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Electricity supply 380 - 415 V	**4.55 kW**	**4.55 kW**
Fuse protection	2 x 16 A	2 x 16 A
Mains / Frequency	2N~ / 50 or 60 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for MaxPower	2968	4088
HE sensitive (W) for MaxPower	7193	9993

[1] Carcass dimensions

[2]

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Options	4 burners	6 burners
SteelPlus	10038950	10038950
Cabinet space in hygienic design HS		10038770
Cabinet space in hygienic design H2		10038769
Wing door self-closing**		10038811
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
MKN stainless steel premium knob (1 set)	10038926	10038928
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038930	10038930
Connection cable with 16A-CEE plug	10038856	10038856
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868

Optional accessories	4 burners	6 burners
MKN Multi Safe Connect bar***	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf****		10039355
Simmer plate for 1 burner point (350 x 275 mm)*****	201860	201860
Chrome nickel steel sliding grid for 1 cooking zone (370 x 275 mm)******	10016884	10016884
CNS grid GN 1½	206117	206117
Baking tray GN 1½; 530 x 520 x 40 mm	10017318	10017318

* Intermediate shelves available

*** For further MKN Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

****** Only in conjunction with simmering plate

world of cooking

New MKN OPTIMA® 700
Gas griddle plates

- Various griddle designs available
- Closeable grease drain outlet at the front, with a removable grease collection container below (approx. 4 litres)
- Heating by means of atmospheric rod burners
- Electronic ignition with thermo-electrically protected ignition burner
- Thermostatic temperature regulation





Picture may includes options and optional accessories

Appliance overview	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH[1]) (mm)	600 x 700 x 750	800 x 700 x 750
Usable area	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	505 x 545 x 35	705 x 545 x 35
Net weight (kg)	70	95

smooth heat resistant steel	**7GGRP060XGS** [2]	**7GGRP080XGS** [2]
smooth Chrome nickel steel	**7GGRP060XGE** [2]	**7GGRP080XGE** [2]
half ribbed heat resistant steel	**7GGRP060XHS** [2]	**7GGRP080XHS** [2]
half ribbed Chrome nickel steel	**7GGRP060XHE** [2]	**7GGRP080XHE** [2]

Gas connection	**R 3/4**	**R 3/4**
Nominal thermal load	**10.8 kW**	**16.2 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	4320	6480
Heat emission sensitive (W)	3780	5670

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[1] Carcass dimensions

[2]

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Options	600 (size 1)	800 (size 2)
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768
Wing door self-closing*	10038811	10038813
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
MKN stainless steel premium knob (1 set)	10038921	10038922
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868

Optional accessories	600 (size 1)	800 (size 2)
MKN Multi Safe Connect bar**	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Splash guard	945525	945530
Fat drain plug	10034785	10034785
Griddle plate scraper for ribbed and half ribbed griddle plates	10039804	10039804

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm
** For further MKN Multi Safe Connect bars please refer to page 121

world of cooking

New MKN OPTIMA® 700
Gas lava stone grills

- Cast iron grate and optimized heat distribution by means of hot glowing stones underneath
- Heating by means of atmospheric rod burners
- Electronic ignition and flame monitoring of the burner
- Adjustment of heating output by means of a thermoelectrically protected multi-gas tap for each cooking zone
- Grease collection tray can be automatically filled with water for easy cleaning (with water filling system)





Picture may includes options and optional accessories

Appliance overview	ARGENTINA 1	ARGENTINA 2
MKN code	**7GGSG060X** [2]	**7GGSG080X** [2]
Appliance dimensions (LxWxH[1]) (mm)	600 x 700 x 750	800 x 700 x 750
Usable area	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	330 x 515	660 x 515
Net weight (kg)	70	95
Gross weight (kg)	77	104

Gas connection	**R 3/4**	**R 3/4**
Nominal thermal load	**10 kW**	**20 kW**
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	2000	4000
Heat emission sensitive (W)	7200	14400

with automatic water filling system	**7GGSG060XWZ** [2]	**7GGSG080XWZ** [2]
Electricity supply 220 - 240 V	**0.02 kW**	**0.02 kW**
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~ / 50 or 60 Hz	1 N~ / 50 or 60 Hz
Type of protection	**IPX5**	**IPX5**
Drinking water cold	**3/4"**	**3/4"**
Flow rate max. (l/min)	5	5
Water pressure (bar)	2-6	2-6

[1] Carcass dimensions

[2]

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Options	ARGENTINA 1	ARGENTINA 2
SteelPlus	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	10038774
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	10038782
Wing door self-closing**	10038813	10038814
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855
MKN stainless steel premium knob (1 set)	10038921	10038922
Connection cable with earthed-plug 230V***	10038860	10038860
Gas shut-off valve with thermal shut-off valve	10038867	10038867
Gas shut-off valve with thermal shut-off valve incl. gas connection hose (for mobile versions)	10038868	10038868

Optional accessories	ARGENTINA 1	ARGENTINA 2
MKN Multi Safe Connect bar****	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796
Wall profile, per running meter	10040541	10040541
Covering strip	10034384	10034384
Plinth panel, per running meter		
Cover extension (400-2800 mm) per running meter	10041490	10041490
Intermediate shelf*****	10039358	10039362

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** with automatic water filling system **** For further MKN Multi Safe Connect bars please refer to page 121

***** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

world of cooking

New MKN OPTIMA® 700
Work tables



- Upper and substructure optionally available with box drawers (400 - 600 mm)
- Substructure optionally available with embossed drawer inserts for GN containers (400 - 800 mm)

Picture may includes options and optional accessories

Appliance overview	200	300	400	500
MKN code	**7NART020X** [2]	**7NART030X** [2]	**7NART040X** [2]	**7NART050X** [2]
Appliance dimensions (LxWxH[1]) (mm)	200 x 700 x 750	300 x 700 x 750	400 x 700 x 750	500 x 700 x 750
Net weight (kg)	19	21	34	40
Gross weight (kg)	26	28	41	47



Picture may includes options and optional accessories

Appliance overview	600	800	1000	1200
MKN code	**7NART060X** [2]	**7NART080X** [2]	**7NART100X** [2]	**7NART120X** [2]
Appliance dimensions (LxWxH[1]) (mm)	600 x 700 x 750	800 x 700 x 750	1000 x 700 x 750	1200 x 700 x 750
Net weight (kg)	44	53	63	69
Gross weight (kg)	52	62	72	78

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[1] Carcass dimensions

[2]

Subject to technical modifications!
Status: 03.07.2026
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Options	200	300	400	500
SteelPlus	10038950	10038950	10038950	10038950
Cabinet space in hygienic design H2			10038768	10038768
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*			10038774	10038774
Handrail 20 x 40 mm made of s/s in appliance length	10038789	10038790	10038791	10038792
Shelf board 80 x 40 mm made of s/s in appliance length	10038797	10038798	10038799	10038800
Wing door self-closing**			10038805	10038806
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)			10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)			10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855	10038855
Mixing faucet, outlet 250 mm	10038915	10038915	10038915	10038915
Mixing faucet, outlet 400 mm	10038916	10038916	10038916	10038916
Upright tab in stainless steel version	10038917	10038917	10038917	10038917
1 Drawer box in upper section in appliance length			10038861	10038863
2 Drawer boxes in lower section in appliance length			10038862	10038864
Socket for plug type F or type C plastic***	10038870	10038870	10038870	10038870
Socket for plug type F or type C s/s***	10038871	10038871	10038871	10038871
Socket for plug type CEE 16A plastic***	10038872	10038872	10038872	10038872
Socket for plug type CEE 16A s/s***	10038873	10038873	10038873	10038873

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** Maximum of 2 pieces per work table possible!

Optional accessories	200	300	400	500
MKN Multi Safe Connect bar***	10027182	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter				
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Intermediate shelf****			10039355	10037180

*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Options	600	800	1000	1200
SteelPlus	10038950	10038950	10038950	10038950
Cabinet space in hygienic design H2	10038768	10038768	10038768	10038768
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	10038774		
Handrail 20 x 40 mm made of s/s in appliance length	10038793	10038794	10038795	10038796
Shelf board 80 x 40 mm made of s/s in appliance length	10038801	10038802	10038803	10038804
Wing door self-closing**	10038807	10038808	10038809	10038810
Appliance feet 100 mm height adjustable (4 pieces)	10038838	10038838	10038838	10038838
Appliance feet 150 mm height adjustable (4 pieces)	10038850	10038850	10038850	10038850
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	10038851	10038851	10038851
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	10038852	10038852	10038852
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	10038853	10038853	10038853
Flanged feet 150 mm height adjustable (4 pieces)	10038855	10038855	10038855	10038855
Mixing faucet, outlet 250 mm	10038915	10038915	10038915	10038915
Mixing faucet, outlet 400 mm	10038916	10038916	10038916	10038916
Upright tab in stainless steel version	10038917	10038917	10038917	10038917
1 Drawer box in upper section in appliance length	10038865			
2 Drawer boxes in lower section in appliance length	10038866			
Socket for plug type F or type C plastic***	10038870	10038870	10038870	10038870
Socket for plug type F or type C s/s***	10038871	10038871	10038871	10038871
Socket for plug type CEE 16A plastic***	10038872	10038872	10038872	10038872
Socket for plug type CEE 16A s/s***	10038873	10038873	10038873	10038873

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** Maximum of 2 pieces per work table possible!

New MKN OPTIMA® 700
Work tables

Optional accessories	600	800	1000	1200
MKN Multi Safe Connect bar***	10027182	10027182	10027182	10027182
Terminal strip per running meter new MKN OPTIMA® to new MKN OPTIMA® / OPTIMA / FlexiChef®	10039796	10039796	10039796	10039796
Wall profile, per running meter	10040541	10040541	10040541	10040541
Covering strip	10034384	10034384	10034384	10034384
Plinth panel, per running meter				
Cover extension (400-2800 mm) per running meter	10041490	10041490	10041490	10041490
Intermediate shelf****	10039358	10039362		

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*** For further MKN Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Notes

world of cooking

HotLine

The profit centre. For small and mid-sized gastronomy







It's immediately efficient and practical for the particularly demanding everyday routines in professional kitchens: The MKN HotLine floor-mounted appliance line features convincingly high performance despite relatively low investment costs. And energy is also conserved in the process.

Individually. As a block. And as a wall unit.

Whether as an individual solution or a block installation – **HotLine** utilises the available space ideally and provides unlimited possible variations. The line can even be used as a wall unit.



The premium **HotLine** features are also evident in the hygiene qualities and ergonomics at workplaces. There are more than 35 electric and gas appliances which can be combined freely and merged to a single compact hygienic unit using the MKN appliance connection.



Mobilising added value

It's always a reliable factor when making your mark in the catering and front cooking field.
It transforms your demanding journeys into destinations of their own.
And you can be sure of your guests' admiration.

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Electric ranges VITRO

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 2.3 kW.
- Energy saving pan size recognition can be switched over to continuous power.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric ceramic range VITRO 2



Model No.	1323401
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones, 2.3 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection, IPX4
Connected load	4.6 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 920 W, latent: 368 W

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Find illustrations and further opt. equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric ceramic range VITRO 4



Model No.	1323402
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, 2.3 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, fan, mains connection, IPX4
Connected load	9.2 kW 3 N~ 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 1840 W, latent: 736 W

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Find illustrations and further opt. equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric ceramic range VITRO 4 and electric oven GN 1½



Model No.	1323403
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, 2.3 kW each – Ceramic hob 700 x 540 mm – Oven 4.55 kW
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, fan, mains connection, IPX4
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 N~ 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray GN 1½ (530 x 520 x 40 mm), 1 Chrome nickel steel grid GN 1½
Connected load	13.75 kW 3 N~ 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 3432 W, latent: 1464 W

Optional accessories	
10017318	1 Granite enamelled tray GN 1½ (530 x 520 x 40 mm)
206117	1 Chrome nickel steel grid GN 1½
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

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Electric INDUCTION ranges

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 3.5 kW.
- Electronic pan size recognition, already from 12 cm body-diameter.
- Fast heat transfer, high efficiency
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric INDUCTION range 2-zone



Model No.	1323101
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones, 3.5 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, mains connection, IPX4
Connected load	7 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 490 W, latent: 560 W

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric INDUCTION range 4-zone



Model No.	1323103
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, 3.5 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, mains connection, IPX4
Connected load	14 kW 3 N~ 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 980 W, latent: 1120 W

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Find illustrations and further opt. equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric boiling top wok INDUCTION



Model No.	1323106
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Wok hob 5 kW and wok pan recognition – Ceramic hob Ø 350 mm
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, mains connection, IPX4
Connected load	5 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 350 W, latent: 400 W

Optional accessories	
10017353	1 Stainless steel wok pan
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric boiling top surface induction island



Model No.	1323111
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Ceramic hob 400 x 400 mm – Hob with 1 heating zone 10.0 kW
Electrical equipment	Main switch, surface induction generator module 325 x 325 mm with control element, contactor, fan, mains connection, IPX4
Connected load	10 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric deep fat fryers

- Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning.
- Thermostatic temperature regulation
- Safety temperature thermostat for reliable overheating protection.
- Also available with increased heating capacity.
- Safe oil drainage from the bottom via slide valve.
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric deep fat fryer LONDON 1



Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep, max. 12.5 ltr.
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX4
Connected load	6 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 540 W, latent: 4200 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "L"

Optional accessories	
813001	1 Oil receptacle 15 L
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229.

Model No.	Model options		Price
	Standard	Higher load: 10 kW 3 N~ 400 V Heat emission: sensitive 900 W, latent 7000 W	
1320321	•		
1320321B		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer LONDON 2



Dimensions	500 x 700 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep each, max. 2x 12.5 ltr.
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX4
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets "L"

Optional accessories	
813006	1 Oil receptacle 30 litres
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Find illustrations and further opt. equipment on page 229.

Model No.	Model options			Price
	Standard: 12 kW 3 N~ 400 V Heat emiss.: sensitive 1080 W, latent 8400 W	Higher load: 20 kW 3 N~ 400 V Heat emiss.: sensitive 1800 W, latent 14000 W	Fuse protection	
1320325	•		3 x 20 A	
1320325B		•	3 x 32 A	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer PARIS



Dimensions	500 x 700 mm, 700 mm Corpus height
Description	Frying basin 400 x 400 x 235 mm deep, max. 30 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX4
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "P", 2 baskets "L"

Optional accessories	
813006	1 Oil receptacle 30 litres
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Find illustrations and further opt. equipment on page 229.

Model No.	Model options			Price
	Standard: 10 kW 3 N~ 400 V Heat emiss.: sensitive 900 W, latent 7000 W	Higher load: 20 kW 3 N~ 400 V Heat emiss.: sensitive 1800 W, latent 14000 W	Fuse protection	
1320330	•		3 x 16 A	
1320330B		•	3 x 32 A	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- A long service life is ensured by low heating element temperature and effective heat insulation.
- Two separate heating zones with thermostatic temperature regulation.
- A safety temperature limiter for reliable overheating protection.
- Griddle plates with fat collecting drawer with splash protection.
- Griddle plates available in various frying surface finishes: smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smoothly polished surface, half ribbed heat resistant steel or chrome nickel steel
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric griddle plate ¾ SUPRA



Picture includes optional accessories

Model No.	10016950
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Frying surface of smoothly polished special sandwich material (MKN PowerBlock) – Appliance with one regulated heating zone – Frying surface 300 x 540 mm
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	5.4 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive:1782 W, latent: 2160 W

Optional accessories	
945650	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric griddle plate 1 SUPRA



Picture includes optional accessories

Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Appliance with two separate heating zones – Frying surface 420 x 545 mm
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	7.2 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2376 W, latent: 2880 W

Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229.

Model No.	Model options heat restant steel		Price
	smooth	half ribbed	
1321103	•		
1321103B		•	

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1321135A	•		
1321136A		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

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Electric griddle plate 2 SUPRA



Picture includes optional accessories

Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Appliance with two separate heating zones – Frying surface 705 x 545 mm
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	10.8 kW 3 N~ 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 3564 W, latent: 4320 W

Optional accessories	
945530	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229.

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1321130	•		
1321131		•	

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1321130A	•		
1321131A		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan ¾ SUPRA



Model No.	10013256
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Multifunctional unit for frying, cooking and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 300 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	5.4 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2430 W, latent: 2160 W
Accessories	1 Plug

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric griddle pan 1 SUPRA



Model No.	1322507
Dimensions	600 x 700 mm, 700 mm Corpus height
Description	– Multifunctional unit for frying, cooking and stewing – Contents: 26 litres – Appliance with two separate heating zones – Frying surface 500 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	7.2 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric griddle pan 2 SUPRA



Model No.	1322509
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Multifunctional unit for frying, cooking, steaming and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 705 x 545, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	10.8 kW 3 N~ 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	1 Plug

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

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www.gastroeconomy.pl

Electric bainmaries

- Moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate.
- Thermostatic temperature regulation – indirect heating ensures easy cleaning.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric bainmarie GN 1/1



Model No.	1320501A
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Basin 305 x 510 x 215 mm deep, drain at the bottom
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, safety temperature limiter, mains connection, IPX4
Connected load	1.5 kW 1 N~ 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 188 W, latent: 300 W

Optional accessories	
815406	1 Rotatable water inlet tap R½" (ill. see page 170)
10016677	1 Shelf insert
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)

Electric bainmarie GN 2/1



Model No.	1320502A
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	Basin 630 x 510 x 215 mm deep, drain at the bottom
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, mains connection, IPX4
Connected load	3 kW 1 N~ 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 375 W, latent: 600 W

Optional accessories	
815406	1 Rotatable water inlet tap R½" (ill. see page 170)
10016677	1 Shelf insert (2 are required)
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)

Find illustrations and further opt. equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- SUPRA heating system ensures short heating up times and a longer service life of the heating elements.
- Variable power adjustment and thermostatic temperature regulation.
- Very easy to clean because of indirect heating.
- Drain ball valve R 1½", swivelling water inlet tap
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric cookmarie GN 1/1



Model No.	1322603
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– A multifunctional appliance for cooking and keeping warm – Basin 305 x 510 mm, 210 mm deep
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection, IPX4
Connected load	7.2 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R½" behind the basin

Optional accessories	
201763	1 Overflow plug
10016677	1 Shelf insert
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric pasta cooker



Model No.	1320402
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm, 210 mm deep
Electrical equipment	Power adjustment switch, thermostat, safety temperature thermostat, control lamp, SUPRA contact heating elements, relay, mains connection, IPX4
Connected load	7.2 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R½" behind the basin

Optional accessories	
10016886	Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric infra chip scuttle

- Moulded basins with large corner radii which are easy to clean
- Ceramic heating elements for keeping fried food hot
- Removable containers GN 1/1 with perforated shelf inserts for large capacities and dry heat
- Seamlessly and tightly welded into the top plate
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric infra chip scuttle GN 1/1



Model No.	1320601
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm, 215 mm deep
Electrical equipment	Main switch, ceramic heaing elements, mains connection, IPX4
Connected load	1 kW 1 N~ 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 175 W, latent: 200 W
Accessories	1 GN container 1/1-200 mm deep, 1 perforated shelf insert

Optional accessories	
10017300	1 Scoop for french fries
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric chargrills

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, incl. for easy cleaning and safety drain ¾" at the front.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric chargrill



Model No.	1321501
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Grill surface 380 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX4
Connected load	7 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 5600 W, latent: 1225 W
Accessories	2 Cast iron grates, 1 drain cock key

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric chargrill 2



Model No.	10018146
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Grill surface 580 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX4
Connected load	10.5 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 8400 W latent: 1838 W
Accessories	3 Cast iron grates, 1 drain cock key

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Find illustrations and further opt. equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Gas ranges

- Moulded steel hobs tightly fitted to the substructure.
- Hob depth of 70 mm prevents the burning on of boiled over food.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas range with 2 burners



Model No.	1363404
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– DN 15 (½") gas connection required – 1 x C-burner 3.5 kW (at the rear), 1 x D-burner 5.6 kW (at the front)
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, manual ignition and temperature control
Nominal thermal load	9.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2275 W, latent: 910 W
Accessories	1 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories	
201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

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Gas range with 4 burners



Model No.	1363402
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– 2 x C-burner 3.5 kW each (front right, rear left) each, 2 x D-burner 5.6 kW each (front left, rear right) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, manual ignition and temperature control
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4550 W, latent: 1820 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories	
201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas range with 4 burners and electric oven GN 1½



Model No.	1363403
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– As described above (model No. 1363402), but with electric oven – DN 15 (½") gas connection required
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 N~ 400 V. Fuse protection 2 x 16 A
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX4
Accessories	1 Granite enamelled tray GN 1½ (530 x 520 x 40 mm), 1 Chrome nickel steel grid GN 1½
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 6142 W, latent: 2548 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories	
10017318	1 Granite enamelled tray GN 1½ (530 x 520 x 40 mm)
206117	1 Chrome nickel steel grid GN 1½
	Please find illustrations and further optional equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radii.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel.
- Two different surfaces:
  - smooth
  - half ribbed
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas griddle plate 1



Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Frying surface 420 x 545 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition
Nominal thermal load	7 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2450 W, latent: 2800 W

Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229.

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
1361101	•		
1361102		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

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Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas lava stone grill ARGENTINA 1



Model No.	10018734
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Grill surface 320 x 510 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap
Nominal thermal load	10 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7200 W, latent: 2000 W
Accessories	1 Cast iron grate, lava stones

Optional accessories	
062003	1 Grill grid
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Find illustrations and further opt. equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Gas lava stone grill ARGENTINA 2



Model No.	10018658
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Grill surface, 2 zone, 320 x 510 mm each – With two separately controllable heating zones – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 14400 W, latent: 4000 W
Accessories	2 Cast iron grates, lava stones

Optional accessories	
062003	1 Grill grid (2 are required)
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Find illustrations and further opt. equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Work tables

- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Work tables



Dimensions	„L“ x 700 mm, 700 mm Corpus height
Description	– Housing made completely of chrome nickel steel (1.4301) / (AISI 304) – U-shaped connection channel, flush with top plate; tightly fitted to the substructure, for maximum hygiene – Directed drainage of fluids via a drip outlet in the top plate at the front

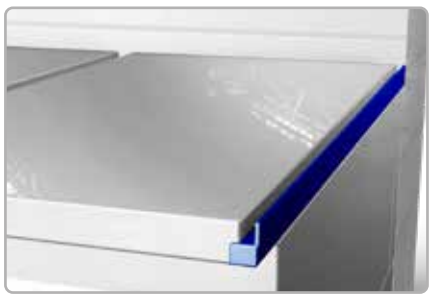
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting and finishing profiles needed, when ordering (optional accessories).**

Model No.		**Price**
	Model width „L“ in mm	
1303701	400	
1303702	500	
1303704	400 with box drawer in upper structure GN 1/1-150*	
1303705	500 with box drawer in upper structure GN 1/1-150*	

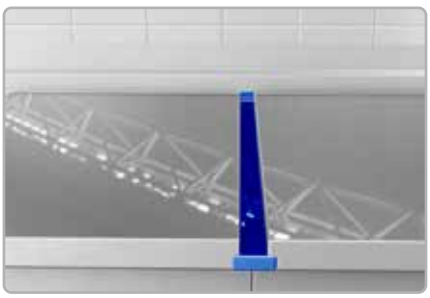
*** Does not include GN container.**

Optional accessories

Model No.	Description	Amount / width	Price
Optional accessories for row installation from HotLine/CounterSL appliances (imperative)			
203195	Finishing profile for the right	1 piece	
203196	Finishing profile for the left	1 piece	
203197	Connecting profiles to join two HotLine / CounterSL appliances	1 piece	
Optional accessories for row installation from HotLine/CounterSL appliances (as needed)			
975150	Wall profile, for rear wall connection, running z. profile dowelled to rear wall, 75 mm high	Per running meter	
Optional accessories for HotLine appliances			
845501	Wing door 400 mm, hinge left	1 piece	
845506	Wing door 400 mm, hinge right	1 piece	
845511	Wing door 500 mm, hinge left	1 piece	
845516	Wing door 500 mm, hinge right	1 piece	
845896	Wing door 600 mm, hinge left	1 piece	
845901	Wing door 600 mm, hinge right	1 piece	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)	1 set	
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)	1 set	
10011638	**Appliance on castors** OPTIMA 700 & HotLine (4 pieces)	1 set	



Finishing profile for the right
MKN-Nr. 203195



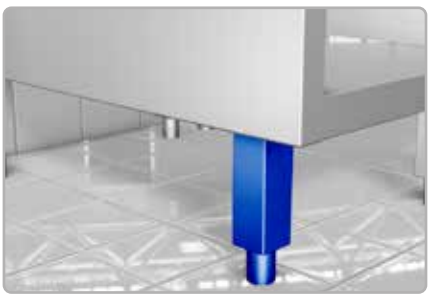
Connecting profiles to join two HotLine appl.
MKN-No. 203197



Finishing profile for the left
MKN-No. 203196



Finishing profile for wall
MKN-No. 975150 price per meter



Appliance foot
MKN-No. 204352 150 mm
MKN-No. 204252 200 mm

CounterSL

For bistros, refreshment stands and fast food













**Wherever it is essential to prepare high-quality food quickly:
The MKN CounterSL line is used for snack stands, fast-food restaurants and self-serve buffets.**



Cooperating with professionals leads to success

The **CounterSL** line's exceptional success is thanks to integrating chefs, restaurant owners and fast food specialists early in the development process.

Flexible. Ergonomic. Hygienic.

CounterSL is wonderfully simple and space-saving. Its advantages include low appliance heights and the large amount of storage space in the substructures which can be planned as desired. The basic line is available with more than 35 electric and gas appliances, even as a block and in a row.

The appliance height of 270 mm is especially practical.
An impressive connection technology is used to join the individual modules which are easy to clean. This means everything stays nice and clean!
CounterSL is also an ideal specialist for catering and front cooking.



Product overview

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Thanks to their perfect connection technology, **CounterSL** and **HotLine** can be connected flush-mounted.



Electric boiling tops VITRO

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately adjustable heating zones, 2.3 kW each respectively.
- Energy saving electronic pan size recognition, switchable to constant heat output.
- Mains connection with CEE appliance plug.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric ceramic boiling top VITRO 2



Model No.	1223401
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	Ceramic hob 305 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection cable with 5-channel CEE plug 16 A, IPX4.
Connected load	4.6 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 920 W, latent: 368 W

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric ceramic boiling top VITRO 4



Model No.	1223402
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	Ceramic hob 700 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection cable with 5-channel CEE plug 32 A, IPX4.
Connected load	9.2 kW 3 N~ 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 1840 W, latent: 736 W

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling tops INDUCTION

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, 3.5 kW each respectively.
- Electronic pan size recognition from 12 cm pan bottom diameter.
- Rapid heat transfer, high efficiency
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Mains connection with CEE appliance plug.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric boiling top INDUCTION 2-zone



Model No.	1223101
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Hob with 2 heating zones, 3.5 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 490 W, latent: 560 W

Optional accessories	
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric boiling top INDUCTION 4-zone



Model No.	1223103
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Hob with 4 heating zones, 3.5 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, mains connection cable with 5-channel CEE plug 32 A, IPX4
Connected load	14 kW 3 N~ 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 980 W, latent: 1120 W

Optional accessories	
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric boiling top wok INDUCTION



Model No.	1223106
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	Wok hob 5 kW and wok pan recognition Ceramic hob Ø 350 mm
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 350 W, latent: 400 W

Optional accessories	
10017353	1 Stainless steel wok pan
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric boiling top surface induction island



Model No.	1223111
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Ceramic hob 400 x 400 mm – Hob with 1 heating zone 10.0 kW
Electrical equipment	Main switch, surface induction generator module 325 x 325 mm with control element, contactor, fan, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W

Optional accessories	
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

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Electric deep fat fryers

- Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning.
- Thermostatic temperature regulation
- Safety temperature thermostat for reliable overheating protection.
- Safe oil drainage to the front via slide valve.
- Mains connection with CEE appliance plug.
- Also available with increased heating power.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric deep fat fryer LONDON 1



Dimensions	400 x 700 mm, 270 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep, max. 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	6 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 540 W, latent: 4200 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "L", 1 drain cock key

Optional accessories	
813001	1 Oil receptacle 15 L
	Please find illustrations and further optional equipment on page 229.

Model No.	Model options		Price
	Standard	Higher load: 10 kW 3 N~ 400 V Heat emission: sensitive 900 W, latent 7000 W	
1220301	•		
1220301B		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer LONDON 2



Dimensions	500 x 700 mm, 270 mm Corpus height
Description	Frying basin each 180 x 400 x 235 mm deep, max. 2x 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 32 A, IPX4
Connected load	12 kW 3 N~ 400 V
Heat emission	sensitive: 1080 W, latent: 8400 W
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets "L", 1 drain cock key

Optional accessories	
813006	1 Oil receptacle 30 litres
	Please find illustrations and further optional equipment on page 229.

Model No.	Model options			Price
	Standard	Higher load: 20 kW 3 N~ 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
1220303	•		3 x 20 A	
1220303B		•	3 x 32 A	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).
*** Not compatible with base frame 123802!**

Electric deep fat fryer PARIS



Dimensions	500 x 700 mm, 270 mm Corpus height
Description	Frying basin 400 x 400 x 235 mm deep, max. 30 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10 kW 3 N~ 400 V
Heat emission	sensitive: 900 W, latent: 7000 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "P", 2 baskets "L", 1 drain cock key

Optional accessories	
813006	1 Oil receptacle 30 litres
	Please find illustrations and further optional equipment on page 229.

Model No.	Model options			Price
	Standard	Higher load: 20 kW 3 N~ 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
1220305	•		3 x 16 A	
1220305B		•	3 x 32 A	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).
*** Not compatible with base frame 123802!**

Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- A long service life is ensured by low heating element temperature and effective heat insulation.
- Two separate heating zones with thermostatic temperature regulation.
- A safety temperature limiter for reliable overheating protection.
- Griddle plates with fat collecting drawer with splash protection.
- Mains connection with CEE appliance plug.
- Griddle plates available in various frying surface finishes: smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smoothly polished surface, half ribbed heat resistant steel or chrome nickel steel
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric griddle plate ¾ SUPRA



Picture includes optional accessories

Model No.	1221134A
Dimensions	400 x 700 x 270 mm Corpus height
Description	– Frying surface of smoothly polished special sandwich material (MKN PowerBlock) – Appliance with one regulated heating zone – Frying surface 300 x 540 mm – Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5.4 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1782 W, latent: 2160 W

Optional accessories	
945650	1 Splash guard
204534	1 Fat drain plug
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

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Electric griddle plate 1 SUPRA



Picture includes optional accessories

Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Frying surface 420 x 545 mm – Appliance with two separate heating zones
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2376 W, latent: 2880 W

Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
	Please find illustrations and further optional equipment on page 229.

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1221103	•		
1221103B		•	

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1221135A	•		
1221136A		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plate 2 SUPRA



Picture includes optional accessories

Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Frying surface 705 x 545 mm – Appliance with two separate heating zones
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10.8 kW 3 N~ 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 3564 W, latent: 4320 W

Optional accessories	
945530	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
	Please find illustrations and further optional equipment on page 229.

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1221130	•		
1221131		•	

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1221130A	•		
1221131A		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan ¾ SUPRA



Model No.	10013257
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Multifunctional unit for frying, cooking and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 300 x 540 mm, 100 mm deep – Floor drain – **Attention: Without the recess typical for CounterSL!**
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5.4 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2430 W, latent: 2160 W
Accessories	1 Plug

Optional accessories	
	Find illustrations and further opt. equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric griddle pan 1 SUPRA



Model No.	1222507
Dimensions	600 x 700 mm, 270 mm Corpus height
Description	– Multifunctional unit for frying, cooking and stewing – Contents: 26 litres – Appliance with two separate heating zones – Frying surface 500 x 540 mm, 100 mm deep – Floor drain – **Attention: Without the recess typical for CounterSL!**
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug

Optional accessories	
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric griddle pan 2 SUPRA



Model No.	1222509
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Multifunctional unit for frying, cooking and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 705 x 545 mm, 100 mm deep – Floor drain – **Attention: Without the recess typical for CounterSL!**
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10.8 kW 3 N~ 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	1 Plug

Optional accessories	
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

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Electric bainmaries

- Moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate
- Thermostatic temperature regulation – indirect heating ensures easy cleaning
- Drain cock and key for safe water drainage at the front
- Mains connection with earthed plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric bainmarie GN 1/1



Model No.	1220501
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	Basin 305 x 510 x 215 mm deep for GN 1/1-200 inserts (Inserts are not included in delivery.)
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, tubular heating elements, mains connection cable with earthed plug 16 A, IPX4
Connected load	1.5 kW 1 N~ 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 188 W, latent: 300 W
Accessories	1 Drain cock key

Optional accessories	
815406	1 Rotatable water inlet tap R½" (ill. see page 192)
10016677	1 Shelf insert
	Please find illustrations and further optional equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric bainmarie GN 2/1



Model No.	1220502
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	Basin 630 x 510 x 215 mm deep for GN 2/1-200 inserts (Inserts are not included in delivery.)
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, tubular heating elements, mains connection cable with earthed plug 16 A, IPX4
Connected load	3 kW 1 N~ 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 375 W, latent: 600 W
Accessories	1 Drain cock key

Optional accessories	
815406	1 Rotatable water inlet tap R½" (ill. see page 192)
10016677	1 Shelf insert (2 are required)
	Please find illustrations and further optional equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- SUPRA heating system ensures short heating up times and a longer service life of the heating elements.
- Variable power adjustment and thermostatic temperature regulation.
- Very easy to clean because of indirect heating.
- Drain ball valve R 1½" to the bottom, swivelling water inlet tap
- Mains connection with CEE appliance plug
- Please find detailed information in our tender texts and data sheets at www.mkn.com/en/login.

Electric cookmarie GN 1/1



Model No.	1222603
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Basin 305 x 510 mm, 210 mm deep – **Attention: Without the recess typical for CounterSL!**
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R½" behind the basin

Optional accessories	
201763	1 Overflow plug
10016677	1 Shelf insert

Electric pasta cooker



Model No.	1220402
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Basin 305 x 510 mm, 210 mm deep – **Attention: Without the recess typical for CounterSL!**
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R½" behind the basin

Optional accessories	
10016886	Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel
	Find illustrations and further opt. equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric infra chip scuttle

- Moulded basins with large corner radii which are easy to clean
- Ceramic heating elements for keeping fried food hot
- Removable containers GN 1/1 with perforated shelf inserts for large capacities and dry heat
- Seamlessly and tightly welded into the top plate
- Mains connection with earthed plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric infra chip scuttle GN 1/1



Model No.	1220601
Dimensions	400 x 700 mm, 270 mm Corpus height (incl. heating elements 440 mm high)
Description	Basin 305 x 510 mm, 215 mm deep
Electrical equipment	Main switch, ceramic heating element, mains connection cable with earthed plug 16 A, IPX4
Connected load	1 kW 1 N~ 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 175 W, latent: 200 W
Accessories	1 GN container 1/1-200 mm deep, 1 perforated shelf insert

Optional accessories	
10017300	1 Scoop for french fries

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric chargrills

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, incl. for easy cleaning and safety drain ¾" at the front.
- Minimal formation of smoke as the grills cover the heating elements.
- Mains connection with CEE appliance plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric chargrill



Model No.	1221501
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Grill surface 380 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 5600 W, latent: 1225 W
Accessories	2 Cast iron grates, 1 drain cock key

Optional accessories	
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Electric chargrill 2



Model No.	10018145
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Grill surface 580 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10.5 kW 3 N~ 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 8400 W latent: 1838 W
Accessories	3 Cast iron grates, 1 drain cock key

Optional accessories	
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Gas boiling tops

- Economical and highly efficient connected loads.
- Hob depth of 70 mm prevents the burning on of boiled over food.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas boiling top with 2 burners



Model No.	1263404
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– 1 C-burner 3,5 kW (at the front), 1 D-burner 5,6 kW (at the rear) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, gas tap
Nominal thermal load	9.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2275 W, latent: 910 W
Accessories	1 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories	
201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
	Please find illustrations and further optional equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas boiling top with 4 burners



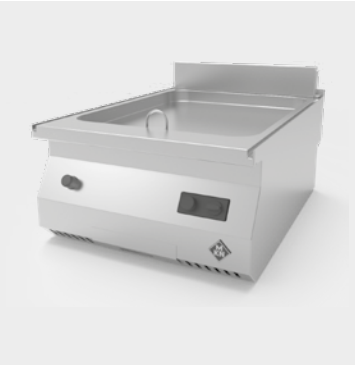
Model No.	1263402
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– 2x C-burner each 3,5 kW (rear left, front right), 2x D-burner each 5,6 kW (rear right, front left) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, gas tap
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4550 W, latent: 1820 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories	
201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
	Please find illustrations and further optional equipment on page 229.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radii.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel; two different surfaces:
  - smooth
  - half ribbed
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas griddle plate 1



Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Frying surface 420 x 545 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition
Nominal thermal load	7 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2450 W, latent: 2800 W

Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
	Please find illustrations and further optional equipment on page 229.

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
1261101	•		
1261102		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

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Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas lava stone grill ARGENTINA 1



Model No.	10018733
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Grill surface 320 x 510 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	10 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7200 W, latent: 2000 W
Accessories	1 Cast iron grate, lava stones

Optional accessories	
062003	1 Grill grid
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Gas lava stone grill ARGENTINA 2



Model No.	10018657
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Grill surface, 2 zone, 320 x 510 mm each – With two separately controllable heating zones – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 14400 W, latent: 4000 W
Accessories	2 Cast iron grates, lava stones

Optional accessories	
062003	1 Grill grid (2 are required)
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Work tops

- Lengths 200, 300, 400 or 500 mm
- Other lengths available on request
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Work tops



Dimensions	"L" x 700 mm, 270 mm Corpus height
Description	– Housing made completely of chrome nickel steel (1.4301) / (AISI 304) – U-shaped connection channel, flush with top plate; tightly fitted to the substructure, for maximum hygiene – Directed drainage of fluids via a drip outlet in the top plate at the front
Optional accessories	
	Please find illustrations and further optional equipment on page 229. **Please state number of connecting/finishing profiles needed, when ordering (optional accessories).**

Model No.		Price
	Model length „L“ in mm	
10013344	200	
10013345	300	
1203601	400	
1203604	400 with box drawer GN 1/1-150*	
1203602	500	
1203605	500 with box drawer GN 1/1-150*	

*** Does not include GN container.**

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Stands

- MKN system stands are standardised for single appliances and combinations of the CounterSL line.
- Corpus height 430 mm, length 580 mm, 150 mm feet height
- Feet height adjustable by screws in studs (Optional height of 150 mm or 200 mm.)
- Base frame open on all sides with bottom, without table surface.
- Model options: chrome nickel steel. Material: 1.4301 / (AISI 304)
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Stands



Dimensions	"L" x 580 mm, 430 mm Corpus height
Description	Housing made completely of chrome nickel steel (1.4301) / (AISI 304)

Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/– 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/– 15 mm height adjustable (4 feet)
	Please state the feet required when ordering!

Model No.		**Price**
	Model length „L“ in mm	
1203801	400	
1203802	500	
1203803	800	
1203804	900	
1203805	1000	

*** Stand 400 mm for cookmarie and pasta cooker on request.**

Electric Salamander VARIO Intelligence



Model No.	10027133
Dimensions	570 x 590 x 518 mm
Description	– With glass TOUCH SCREEN panel – Function for keeping food warm – Automatic switch on function with contact switch for plates – 3 Individually adjustable time programmes – Manual time setting – Full or reduced heating surface setting – IPX 3 – Without plug
Connected load	4.5 kW
Type of electrical connection	– 3 N~ 400 V, electrical supply provided by customer/ cable with CEE plug connector, Recommended fuse protection: 3x 16 A – 1 N~ 230 V, only electrical supply provided by customer, Recommended fuse protection: min. 20 A – 3 PE AC 230 V, electrical supply provided by customer/ cable with CEE plug connector, Recommended fuse protection: 3x 16 A
Heat emission	sensitive: 3600 W, latent: 788 W
Accessories	Including fat drip tray and grill grid, 540 x 370 mm

Optional accessories	
10013066	1 Wall bracket for Vario Intelligence
	Please find illustrations and further optional equipment on page 251.

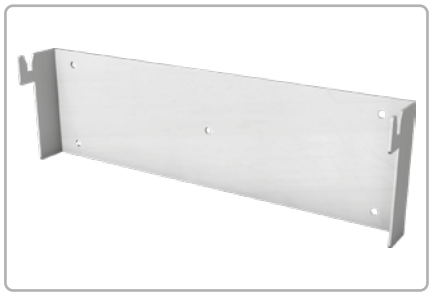
Electric Salamander size 1



Model No.	10028145
Dimensions	800 x 400 x 314 mm Inner chamber: 546 x 329 x 230 mm
Description	– Housing made of chrome nickel steel (1.4301) / (304) – 5 height levels
Electrical equipment	Power control, control lamp, radiating heating elements, electric connection cable with earthed plug 16 Amp, IPX 2
Connected load	3.3 kW 1 N~ 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 2310 W, latent: 578 W
Accessories	1 Grill grid with 2 handles

Optional accessories	
202019	1 GN-container 1/1, 20 mm deep, not perforated (for use as drip tray)
521291	1 Frying plate
10017635	1 Wall bracket 630 x 395 x 315 mm
	Please find illustrations and further optional equipment on page 251.

Optional accessories for Salamander VARIO Intelligence

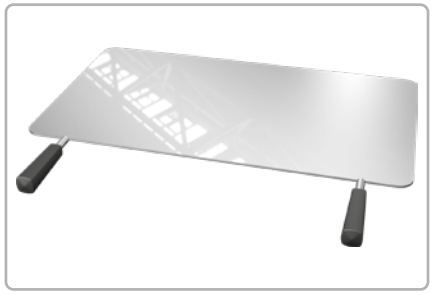


Wall bracket for Salmander VARIO Intelligence
MKN-No. 10013066

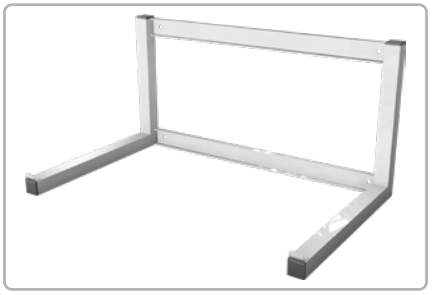
Optional accessories for Salamander size 1



GN container 1/1, 20 mm deep, non-perforated
MKN-No. 202019



Frying plate
MKN-No. 521291



Wall bracket for Salamnder size 1
MKN-No. 10017635

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1. Scope

1.1 These General Terms of Sale (GTS) shall apply to all of our business relations with our customers (hereinafter referred to as "Buyer"). The GTS shall apply only if the Buyer is an entrepreneur (Section 14 BGB [German Civil Code]), a legal entity under public law or a special assets under public law. The GTS form an integral part of all contracts we conclude with our customers. They shall also apply to any future deliveries, services or offers, even if they are not separately agreed upon.

1.2 The GTS shall in particular apply to contracts governing the sale and/or delivery of movable objects (hereinafter referred to as "Goods") irrespective of whether we produce the Goods ourselves or purchase them from suppliers (Sections 433, 650 BGB). Unless otherwise agreed upon, the valid version of the GTS at the time the Buyer places an order or the last version provided to the Buyer in writing shall also apply as a framework agreement for similar future contracts without the need for us to refer to them again in each individual case.

1.3 Our GTS shall apply exclusively. Deviating, contrary or supplementary General Business Terms of the Buyer shall only and insofar form part of the contract if we have explicitly agreed to them being applicable. This approval requirement shall apply in any case, including situations where the Buyer refers to his General Business Terms in the context of placing an order and we carry out the delivery without expressly rejecting them.

1.4 Individual agreements (e.g. framework supply agreements, quality assurance agreements) and details in our order confirmation shall take precedence over these GTS. In case of doubt, trade terms shall be interpreted in accordance with the version of the Incoterms®, published by the International Chamber of Commerce in Paris (ICC), which is valid at the time the contract is concluded.

1.5 Legally relevant declarations and notifications relating to the contract and submitted to us by the Buyer (e.g. setting of deadlines, notifications of defects, cancellation or reduction) require the written form. The written form within the meaning of these GTS includes paper-based and electronic text (e.g. letter, e-mail, fax). Statutory formalities and further verification, particularly in the event of doubts concerning the legitimacy of the person submitting such declarations, shall remain unaffected.

1.6 References to the validity of statutory regulations shall only serve clarification purposes. Therefore, the statutory regulations shall also apply without such clarification insofar as they are not directly changed or are explicitly excluded in these GTS.

1.7 The German version of these GTS shall be binding. In particular, it shall also apply in cases where we provide our partner with foreign language versions for their convenience.

2. Conclusion of contract

2.1 Our offers are without obligation and non-binding. This shall also apply if we have submitted catalogues, technical documentation (e.g. drawings, plans, calculations, estimates, references to DIN standards), other product descriptions or documents – in a physical or electronic format – to the Buyer, to which we reserve property rights and copyrights.

2.2 Orders placed by the Buyer shall be deemed a binding contractual offer. Unless otherwise specified in the order, we shall be entitled to accept this contractual offer within 5 days of receipt.

2.3 Acceptance can either be declared in writing (e.g. by way of order confirmation) or by delivery of the goods to the Buyer.

2.4 Any legal relationships shall be governed solely by the Purchase Agreement concluded in writing, including these GTS. It reflects any and all agreements between the parties to the contract with regard to the object of agreement. Verbal commitments declared prior to the conclusion of this Contract shall not be legally binding and verbal agreements between the contracting parties shall be replaced by the written Contract, unless expressly agreed otherwise between the contracting parties in specific cases.

2.5 Supplements and amendments to the agreements concluded, including these General Terms of Delivery, require the written form to be effective. Our employees, with the exception of managing directors and authorized signatories, are not entitled to conclude verbal agreements in deviation from the written agreement. Transmission by telecommunication, fax or e-mail in particular, shall suffice to comply with the written form requirement.

2.6 Our specifications concerning the goods or services (e.g. weights, dimensions, value in use, load capacity, tolerances and technical data) as well as our illustrations of the same (e.g. drawings and images) shall be deemed approximate, unless their usefulness for the contractual purpose requires exact conformity. They shall not warrant specific quality features, but descriptions or characteristics of the goods or services concerned. Deviations deemed common in commercial practice and deviations due to legal provisions or technical improvements as well as the replacement of components by equivalent parts shall be permissible insofar as the usability for the contractual purpose is not impaired.

2.7 We shall retain ownership or copyright to all offers and cost estimates as well as to all drawings, illustrations, calculations, brochures, catalogues, models, tools and other materials and aids made available to the Buyer. The Buyer shall not make these items available to any third party, publish them, or use or reproduce them himself or have them used or reproduced by a third party without our express written consent. The Buyer shall, upon our request, return all such items to us and destroy any reproductions of them if they are no longer needed by the Buyer in the ordinary course of business or in the event that negotiations do not lead to the conclusion of a contract. This shall exclude the storage of data made available through electronic means for the purpose of usual data backup.

3. Delivery

3.1 The delivery deadline shall be agreed individually or communicated by us at the time of acceptance of the order. In the event that this is not the case, the delivery deadline shall be approx. 4 weeks from conclusion of the contract.

3.2 In the event that we are unable to observe binding delivery deadlines for reasons for which we are not responsible – particularly as outlined in 3.3 – (force majeure, non-availability of the service), we shall inform the Buyer hereof immediately and, at the same time, communicate the new delivery deadline expected. If the service remains unavailable within the new delivery deadline, we shall be entitled to withdraw from the contract in full or in part; we shall reimburse any compensation already made by the Buyer immediately.

3.3 We shall not be liable for cancelled or delayed deliveries caused by force majeure or other events which were not foreseeable at the time of conclusion of the contract (e.g. any operational disruptions, difficulties in material or energy procurement, supply chain delays, strikes, lawful lockouts, shortage of manpower, energy or raw materials, difficulties in obtaining necessary permits from authorities, pandemics or epidemics, intervention by authorities or failure of suppliers to deliver timely or correctly despite a congruent hedging transaction having been concluded by the seller) and which we have not caused through any fault on our part. In the event that such events make the delivery of goods or services significantly more difficult or impossible and such impediment is not temporary, we shall have the right to withdraw from the contract. In case of temporary impediments, the delivery or service provision deadlines shall be extended or postponed by the duration of the impediment plus a reasonable start-up period. Insofar as the Buyer cannot reasonably be expected to accept the delivery or service due to the delay, he shall be entitled to withdraw from the contract by notifying the Seller in writing immediately.

3.4 The occurrence of delivery default on our part is determined according to statutory regulations. However, a reminder sent by the Buyer is necessary in any case. In the event that we are in default of delivery, the Buyer may demand a lump-sum compensation for the damage caused by such default. The lump-sum compensation shall amount to 0.5 % of the net price (delivery value) for each completed calendar week of delay, however, its total shall not amount to more than 5 % of the delivery value of the goods delivered late. We reserve the right to prove that the Buyer has not incurred any damage or that the damage is significantly less than the aforementioned lump sum.

3.5 The rights of the Buyer pursuant to Section 8 of these GTS and our statutory rights, particularly in the event of an exclusion of the obligation to perform (e.g. due to force majeure or the expectation of performance and/or rectification being unreasonable), shall remain unaffected.

3.6 The delivery shall be carried out ex warehouse, which is also the place of performance and, if applicable, rectification. The goods shall be sent to another destination (sale involving the carriage of goods) at the request and expense of the Buyer. Unless otherwise agreed upon, we shall be entitled to select the type of shipment (in particular the carrier, shipping route, packaging) at our discretion.

3.7 The risk of accidental loss and accidental deterioration of the goods shall pass on to the Buyer no later than at the time of handover. However, in case of a sale involving the carriage of goods, the risk of accidental loss and accidental deterioration of the goods as well as the risk of delay shall pass on to the freight forwarder or the person or entity responsible for carrying out the shipment at the time the goods are handed over to such person or entity. Insofar as an acceptance has been agreed upon, it shall be deemed to coincide with the time of risk transfer. Otherwise, the statutory provisions on contracts governing work and services shall also apply to any agreed acceptance. It is deemed equivalent to a handover or acceptance if the Buyer is in default of acceptance.

4. Default of acceptance

4.1 If the Buyer is in default of acceptance, fails to cooperate or if our delivery is delayed for other reasons for which the Buyer is responsible, we shall be entitled to demand compensation for damages arising from such circumstances, including additional expenditure (e.g. storage costs). The right to provide evidence of a higher amount of damages and our statutory claims (particularly the reimbursement of additional expenditure, reasonable compensation, termination) shall remain unaffected. However, the lump-sum amount shall be offset against further monetary claims. The Buyer retains the right to prove that we have not incurred any damage or that the damage is significantly less than the aforementioned lump sum.

4.2 We shall be entitled – without prejudice to our rights arising from default of acceptance – to demand that the Buyer agrees to an extension or a postponement of delivery or service provision deadlines at least by the period of time during which the Buyer fails to meet his contractual obligations towards us.

5. Prices

5.1 Insofar as not otherwise agreed upon in individual cases, our current prices valid at the time of conclusion of the contract shall apply. Our prices are ex warehouse plus statutory VAT.

5.2 In case of a sale involving the carriage of goods (3.6), the Buyer shall bear the transport costs ex warehouse and the costs of any transport insurance requested by the Buyer. The Buyer shall bear all customs duties, fees, taxes and other public charges.

5.3 The purchase price is due and payable within 14 days from the invoice date and delivery or acceptance of the goods. However, within the framework of an ongoing business relationship, we shall be entitled to demand advance payment for a delivery performed in whole or in part at any time if we declare such demand no later than at the time of order confirmation.

5.4 The Buyer shall be in default with the expiry of the aforementioned payment deadline. Interest is to be paid on the purchase price at the respective applicable interest rate during the default. We reserve the right to assert further claims for damages due to default. Our right to claim interest on late payment of commercial debts (Section 353 HGB [German Commercial Code]) from traders shall remain unaffected.

5.5 The Buyer shall only have the rights to offset or retain funds in cases where his entitlement has been finally and bindingly determined or is undisputed. In case of defects to the delivery, the opposing rights of the Buyer, particularly according to Section 7.6, Paragraph 2 of these GTS, shall remain unaffected.

5.6 In the event that, after conclusion of the contract, there are any indications that our entitlement to the purchase price is at risk due to insufficient ability of the Buyer to pay (e.g. an application for commencing insolvency proceedings), we are entitled to refuse service and to withdraw from the contract – after setting a deadline, if applicable – in line with statutory regulations (Section 321 BGB). In case of contracts governing the production of items of individual custom manufacture, we shall be entitled to declare our withdrawal immediately; the statutory regulations concerning the dispensability of setting a deadline shall remain unaffected.

6. Retention of title

6.1 We reserve the right to retain the title to the goods sold until all of our current and future claims pertaining to the purchase contract and a current business relationship (secured claims) have been settled in full.

6.2 The goods subject to retention of title shall neither be pledged to third parties nor shall they by assigned as collateral before the secured claims have been settled in full. The Buyer shall inform us immediately in writing in the event that an application for commencing insolvency proceedings is submitted or third parties access the goods in our possession (e.g. attachment).

6.3 In the event that Buyer acts in breach of the contract, and failure to pay the due purchase price in particular, we shall be entitled to withdraw from the contract in line with statutory regulations and/or to demand surrender of the goods based on the retention of title. The request for the surrender of goods does not constitute a declaration of withdrawal from the contract. Rather, we shall be entitled to demand surrender of the goods and reserve our right of withdrawal. In the event that the Buyer fails to pay the due purchase price, we shall, however, only be entitled to exercise these rights after having set a reasonable payment deadline for the Buyer to no effect or in cases where statutory regulations do not mandate setting such a deadline.

6.4 The Buyer shall, until revocation in line with Item (c) below, be authorised to resell and/or to process the goods subject to retention of title in proper business transactions. The following provisions shall apply in addition in this case.

(a) The retention of title also covers the full value of products which are produced by processing, mixing or combining of our goods, whereby we are deemed to be the manufacturer. In the event that ownership rights of third parties continue to exist after processing, mixing or combining their goods, we shall acquire co-ownership of the appropriate percentage of the invoice values of the processed, mixed or combined goods. Incidentally, the same shall apply to the product as shall apply to the goods delivered subject to retention of title.

(b) The buyer hereby assigns to us by way of security all claims against third parties, or claims amounting to our co-owned proportion according to the aforementioned section, as the case may be, resulting from the resale of the goods. We hereby accept the assignment. The obligations of the Buyer stated in Section 2 shall also apply in view of the assigned claims.

(c) Beside ourselves, the Buyer shall remain authorised to collect the claim. We undertake not to collect the claim as long as the Buyer meets his payment obligations towards us, retains his ability to pay and we do not exercise any rights regarding retention of title according to 6.3. However, if this is the case, we shall be entitled to request the Buyer to inform us of the assigned claims and the associated debtors, provide us with all information necessary for the collection, hand over the relevant documents and inform the debtors (third parties) of the assignment. Furthermore, we shall be entitled to revoke the Buyer's authorization to continue to sell and process the goods subject to retention of title in this case.

(d) In the event that the realisable value of the collateral exceeds our claims by more than 10 %, we shall, upon request of the Buyer, release collateral at our discretion.

7. Claims for defects asserted by the Buyer

7.1 The statutory regulations shall apply with regard to the rights of the Buyer in case of material and title defects (including wrong and short delivery as well as improper assembly/installation or faulty instructions) insofar as not otherwise determined in the following. In all cases, the statutory provisions governing the purchase of consumer goods (Section 474 et seq. BGB) and the rights of the purchaser arising from guarantees issued separately, on part of the manufacturer in particular, shall continue to apply outside of commercial or entrepreneurial business transactions.

7.2 The agreement made concerning the quality and presumed use of the goods (including accessories and instructions) shall form the primary basis of our liability for defects. All product descriptions and manufacturer's specifications, which are the subject of the individual contract or which had been publicly announced by us (in catalogues or on our website in particular) at the time the contract was concluded shall be deemed to constitute a quality agreement in this sense. Insofar as the quality has not been agreed upon, the existence or non-existence of a defect is to be determined based on the statutory regulation (Section 434 III BGB). Public statements made by the manufacturer or on his behalf, particularly within the framework of advertisements or on the label of the goods, shall take precedence over statements made by other third parties in this context.

7.3 In the case of goods with digital elements or other digital content, we shall only be obliged to provide and, if applicable, update the digital content insofar as this is expressly mentioned in a quality agreement pursuant to 7.2. We cannot be held liable for public statements made by other manufacturers and other third parties in this context.

7.4 We generally cannot be held liable for defects of which the Buyer, at the time the contract is concluded, is aware or his ignorance of which amounts to gross negligence (Section 442 BGB). Furthermore, claims for defects asserted by the Buyer shall require that he has complied with his statutory duties of inspection and notification (Sections 377, 381 HGB). In the case of construction materials and other goods intended for incorporation or other further processing, an inspection shall be carried out immediately prior to such processing in any case. In the event that a defect becomes apparent during delivery, inspection or at any later point in time, we shall immediately be notified of this in writing. In any case, obvious defects shall be reported in writing within 5 working days from the date of delivery and defects that cannot be detected during the inspection shall be reported within the same period starting from the date of their discovery. In the event that the Buyer fails to properly inspect the goods and/or notify us of any defects, we shall not be liable for the defect not reported or not reported in due course or not reported properly in accordance with the statutory provisions. In case of goods intended for incorporation, attachment or installation, this shall also apply in the event that the defect has become apparent only after such processing as a result of a breach of one of these obligations; in this case, there shall, in particular, not be any scope for the Buyer to assert claims for reimbursement of associated costs ("removal and installation costs").

7.5 In the event that the delivered object is faulty, we shall be entitled to select whether we shall provide supplementary performance by removing the defect (rectification) or deliver a faultless object (replacement). In the event that the supplementary performance selected by us is unreasonable for the Buyer in the individual case, the Buyer shall be entitled to reject it. Our right to refuse supplementary performance in accordance with the statutory framework shall remain unaffected.

7.6 We shall be entitled to make the owed supplementary performance dependent on the Buyer having paid the due purchase price. However, the Buyer shall be entitled to retain a proportion of the purchase price which is reasonable with regard to the defect.

7.7 The Buyer shall give us the time and opportunity required for the supplementary performance owed. In particular, he shall hand over the goods for which the complaint was lodged for inspection purposes. In the event of replacement, the Buyer shall, upon our request, return the faulty object to us in line with statutory regulations. However, the Buyer shall not be entitled to return the item. Supplementary performance shall not include dismantling, removal or disassembly of the defective item or the incorporation, fitting or assembly of an item free from defects provided that we were not originally obligated to perform such services. This shall not affect claims asserted by the Buyer for reimbursement of associated costs ("removal and incorporation costs").

7.8 The expenses incurred through inspection and supplementary performance, particularly transport, travel, work and material costs as well as removal and installation cost, where applicable, shall be borne by us in accordance with the relevant statutory regulations and these GTS, provided that there actually is a defect. In the event that there is no defect, we shall be entitled to demand from the Buyer the reimbursement of costs incurred as a result of the unjustified request to remedy the defect where the Buyer knew or could have found that there actually was no defect.

7.9 In urgent cases, e.g. in the event that operational reliability is compromised or to prevent disproportionate damage, the Buyer shall have the right to remedy the defect himself and to demand from us the reimbursement of the expenses objectively necessary for this purpose. We shall be informed of any such performance on part of the Buyer immediately, in advance if possible. The Buyer shall not have the right to conduct such performance himself in the event that we are entitled to refuse a corresponding supplementary performance according to the statutory provisions.

7.10 If a reasonable deadline for supplementary performance set by the Buyer has expired to no effect or is dispensable according to the statutory provisions, the Buyer shall be entitled to withdraw from the purchase contract or reduce the purchase price in accordance with the statutory provisions. However, there shall be no right of withdrawal in the event of an insignificant defect.

7.11 Claims for reimbursement of expenses asserted by the buyer according to Section 445a I BGB shall be excluded unless the last contract in the supply chain governs a purchase of consumer goods (Sections 478, 474 BGB) or a consumer contract governing the provision of digital products (Sections 445c S. 2, 327 V, 327u BGB). The Buyer shall be entitled to claim damages or reimbursement of futile expenses (Section 284 BGB) in the event of defective goods only in accordance with the following Sections 8 and 9.

7.12 In the event that the delivered goods infringe an industrial property right or copyright of a third party, we shall modify or replace the delivered goods at our expense in such a way that no rights of third parties are infringed while the delivered goods continue to fulfil the contractually agreed functions, or we shall procure the right of use on behalf of the Buyer by concluding a licensing agreement with such third party. In the event that this does not succeed within a reasonable period of time, the Buyer shall be entitled to withdraw from the contract or to reasonably reduce the purchase price. Any claims for damages asserted by the Customer shall be subject to the conditions set forth in Section 8 of these GTS.

7.13 In the event that delivered products of other manufacturers infringe any rights, we shall assert our claims against the manufacturers and upstream suppliers on account of the Buyer or assign them to the Customer. In such cases, this Section stipulates that claims against us can only be asserted in the event that judicial enforcement of the aforementioned claims against the manufacturers and upstream suppliers has been unsuccessful or is futile, e.g. due to insolvency.

8. Other liability

8.1 Insofar as not otherwise derived from these GTS, including the following provisions, we shall be liable according to applicable statutory regulations in the event of a breach of contractual and non-contractual duties.

8.2 We shall be liable for damages – regardless of the legal grounds – in the event of wilful intent and gross negligence within the framework of fault liability. In the event of simple negligence, we shall be liable, subject to statutory liability limitations (e.g. diligence in our own affairs; insignificant breach of duty), only **a)** for damages resulting from the injury to life, body or health, **b)** for damages resulting from the breach of an essential contractual duty (an obligation that needs to be fulfilled to enable the proper execution of the contract in the first place and the fulfilment of which the contractual partner generally relies on and may reasonably rely on); in this case, our liability is, however, limited to the reimbursement of the foreseeable, typically occurring damage.

8.3 The liability limitations pursuant to Section 8.2 shall also apply with respect to third parties as well as to breaches of duty by persons (both to their advantage and disadvantage) whose culpability we are responsible for according to statutory regulations. These limitations shall not apply in the event that a defect has been fraudulently concealed or a guarantee for the quality of the goods has been assumed, and to claims asserted by the Buyer under the German Product Liability Act.

8.4 The Buyer shall only be entitled to withdraw from or terminate the contract on the grounds of a breach of a duty not consisting of a defect in the event that we are responsible for such breach of duty. An unrestricted right of termination for the Buyer (in particular according to Sections 650, 648 BGB) is excluded. Otherwise, the statutory pre-requisites and legal consequences shall apply.

8.5 Insofar as we are liable for damages on the grounds of and in accordance with Section 8.2, such liability shall be limited to damages that were foreseeable as a possible consequence resulting from a breach of contract at the time the contract was concluded or that should have been foreseen if due diligence had been exercised. In addition, indirect and consequential damage resulting from defects in the delivered goods shall be eligible for compensation only insofar as such damage is typically to be expected when the delivered goods are used according to their intended purpose. The above provisions in Section 8.5 shall not apply in the event of intent or gross negligence on the part of members of executive bodies or executive employees of the Seller.

9. Statute of limitations

9.1 Notwithstanding Section 438 Par. 1 No. 3 BGB, the general statute of limitations for claims relating to defects of quality and title shall be one year from the date of delivery. Insofar as an acceptance has been agreed, the statute of limitations shall begin on the date of acceptance.

9.2 In the event that the goods are a building or an object that has been utilised for a building in accordance with its customary use and has caused a defect in a building (construction material), the statute of limitations shall be 5 years from the date of delivery in accordance with the statutory regulation (Section 438 I No. 2 BGB). Other special statutory regulations governing the statute of limitations (Section 438 I No. 1, III, Sections 444, 445b BGB in particular) shall also remain unaffected.

9.3 The aforementioned statutes of limitations set forth in the Sales Convention shall also apply to contractual and non-contractual claims for damages asserted by the Buyer due to defective goods, unless the application of the regular statutory statute of limitations (Sections 195, 199 BGB) would lead to a shorter statute of limitations in an individual case. Claims for damages asserted by the Buyer pursuant to Section 8 II S. 1 and S. 2 (a) as well as pursuant to the German Product Liability Act shall exclusively lapse in accordance with the statutory periods of limitation.

10. Choice of law and place of jurisdiction

10.1 These GTS and the contractual relationship between us and the Buyer shall be governed by the law of the Federal Republic of Germany to the exclusion of international uniform law, in particular the UN Convention on Contracts for the International Sale of Goods.

10.2 In the event that the Buyer is a trader, a legal entity under public law or special assets under public law, the exclusive – domestic and international – place of jurisdiction for all disputes arising directly or indirectly from the contractual relationship shall be Braunschweig, Germany. The same shall apply in the event that the Buyer is an entrepreneur (Section 14 BGB). However, we shall also be entitled to file an action at the place of performance of the delivery obligation pursuant to these GTS or any prior individual agreement or at the general place of jurisdiction of the Buyer. Overriding statutory regulations, in particular with regard to exclusive jurisdiction, shall remain unaffected.

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