



Premium modular cooking technology **Production kitchens** for commercial catering



exclusive
partner



What's required of a commercial catering production kitchen?

Comprehensive and intuitive operating concepts

Adherence to quality standards every day

Fast and easy cleaning

High safety and work standards





Economic efficiency

Cost transparency

High-speed
cooking processes

Fast return on investment

Top premium standard for commercial production kitchens



Boiling kettles (round or rectangular)

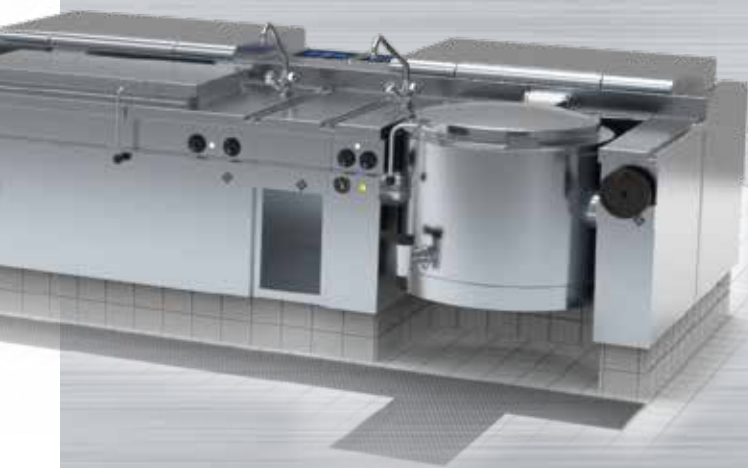
- Double jacketed kettle with separate, integrated and maintenance-free **VAPRO** steam generator system
- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11)
- With double walled insulated hinged lid with springloaded swivel joint
- Available in the sizes 140 - 500 litres (rectangular) and 60 - 150 litres (round)

Electric tilting quick boiling kettles

- Double jacketed kettle with separate, integrated and maintenance-free **VAPRO** steam generator system
- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11)
- With double walled insulated hinged lid with springloaded swivel joint
- Motorised or manual tilting
- Thermostatic or electronic temperature regulation
- Available in the sizes 60 - 200 litres

Large hobs

- Seamless hob made of heat resistant steel, alternatively chrome plated with anti-reflection coating
- Hob is easily cleanable due to corner radii
- Even heavy cookware can be easily moved around
- Extremely robust design – ideal for commercial catering



FlexiChef

FlexiChef
team

Multifunctional and flexible

FlexiChef® with MagicPilot® operating system and one pan. It comes in a variety of sizes and depths with the control panel on either the right or the left.

FlexiCombi® Team

- Two cooking chambers in one appliance
- Two cooking modes operate simultaneously
- Parallel preparation of a complete menu in one appliance
- Intuitive touch control situated optimally for ergonomic operation

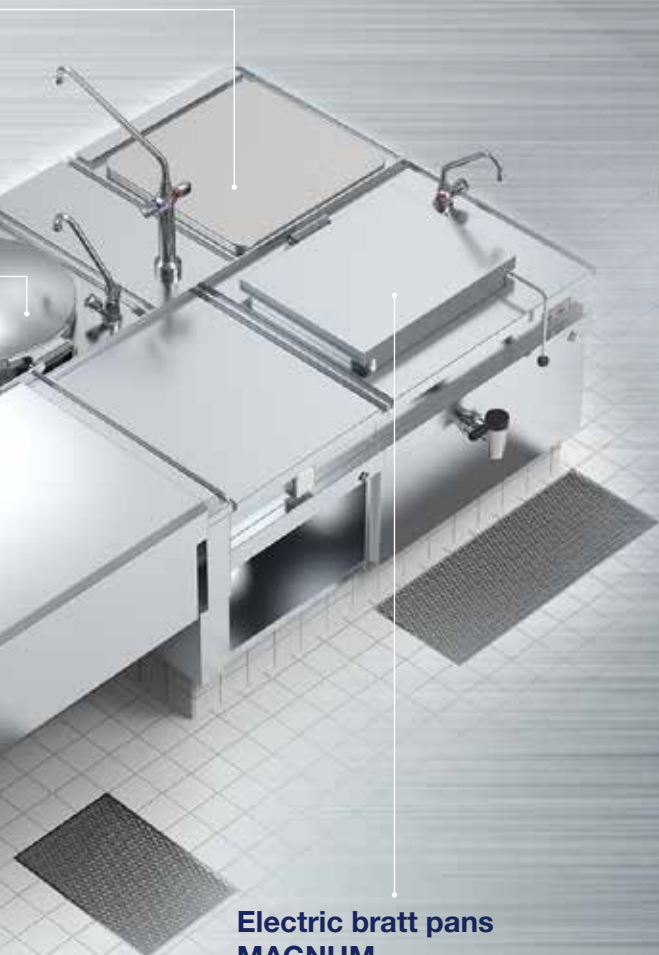


FlexiCombi

The MKN combisteamer

...with BarcodeScan –
Ideal for convenience products

Just scan the product barcode and start the appropriate cooking programme at a touch. Fast, simple and safe!



Electric bratt pans MAGNUM

- Multifunctional cooking appliance for steaming, boiling, simmering, braising and roasting
- Bratt pan made completely of chrome nickel steel 1.4404 (316S11); pan bottom made of smoothly polished special sandwich material (MKN PowerBlock)
- Equipped with "EcoControl" electronic regulation
- Double walled insulated hinged lid
- Available in various sizes from 92 - 165 litres nominal content



OPTIMA 850i

Top premium standard as
bridge installation version

FlexiChef

smart cooking.
smart cleaning.



MagicPilot



Easy operation with the MagicPilot®

Intuitive operation, just as easy as a smartphone. With robust touch and slide technology, brilliant image representation and an excellent view from all sides.

SpaceClean



The first automatic cleaning system for pans*

Cleaning pans manually is a thing of the past! Automatic intermediate cleaning in only 2 minutes** without using chemicals.

* optional ** not including set-up time

ReadyXpress



High-speed production process

ReadyXpress® high speed cooking facilitates a high level of productivity as well as optimized kitchen processes**. The result is top food quality as well as high returns.

* optional ** compared to the previous MKN system

autoChef



Fast and safe with autoChef®

Just touch and slide and the cooking process starts automatically in 10 different cooking categories. You can reproduce excellent cooking results consistently at any time.

myCooking



Manual operation

Individual cooking using 9 different cooking modes. Simple and intuitive. This allows you the freedom to prepare a wide variety of dishes according to your own individual requirements.



Precise portioning

You only need to specify the individual quantities in litres or volume and FlexiChef® takes care of the automatic portioning. It's fast, clean and precise. Virtually no manual assistance is required.

Discover the difference!

FlexiCombi

 **MagicPilot**

As simple to use
as a smartphone



autoChef® –

Exclusive know how included

- 250 automatic cooking processes included
- 350 memory spaces in total

Consistent food quality –
no matter who operates the
FlexiCombi®

ChefsHelp shows exactly what
needs to be done next.

Favourites function –
Simply start at a touch!

Start cooking processes directly
from the start display.

The **MKN FlexiCombi® MagicPilot®** is equipped with the following standard features:



✓
Saving of
up to 28%*

**Hygienic cooking chamber doors
with sealed triple glazing**

* compared to previous MKN combi steamers with double glazed doors

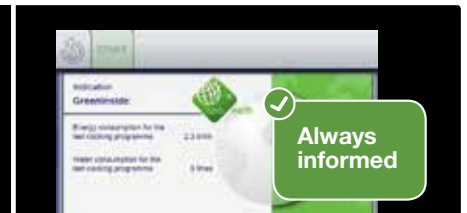


✓
Saving of
1 kWh
energy**

Heat exchanger

Saves 1 kWh energy per operating hour/
steaming in the FlexiCombi® 10.1

** compared to MKN combi steamers without heat exchanger



✓
Always
informed

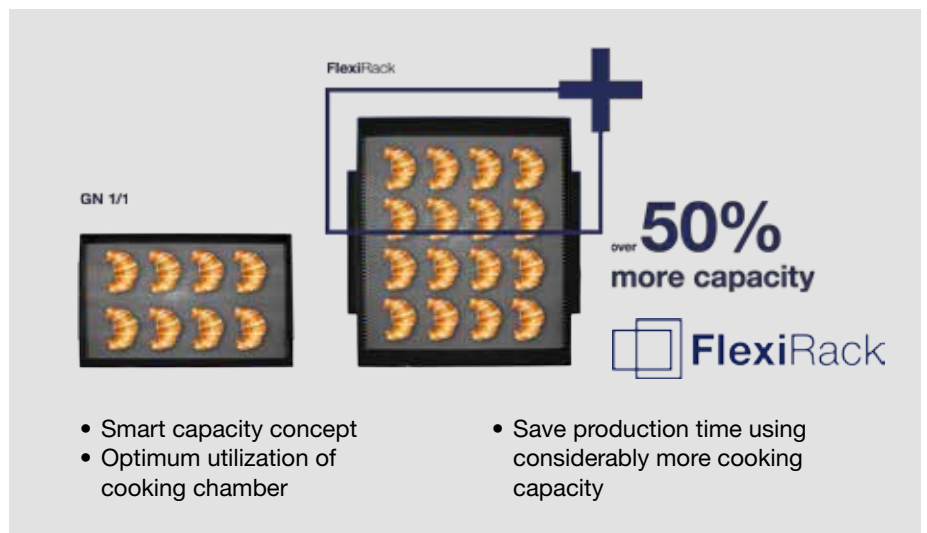
GreenInside

The FlexiCombi® optimizes the
consumption of energy and
water and provides transparency.
(Only for electrical appliances!)



**Exemplary hygiene!
Automatic cleaning inclusive**

- Insert cartridge and go!
- No direct contact with cleaning agents
- 1 cleaning cycle = 1 cartridge
- Food safety and hygiene with
HACCP certification



GN 1/1



- Smart capacity concept
- Optimum utilization of
cooking chamber

- Save production time using
considerably more cooking
capacity



OPTIMA 850 appliances:

- Electric and gas ranges
- Electric induction wok
- Electric deep fat fryers
- Electric griddle plates and pans
- Electric bainmaries, cookmaries and pasta cookers
- Electric infra chip scuttles
- Electric infrared chargrills
- Gas lava stone grills
- Electric and gas tilting bratt pans
- Electric bratt pans MAGNUM
- Electric and gas quick boiling kettles, round and rectangular
- Electric tilting quick boiling kettles
- Steam quick boiling kettles, round and rectangular
- Steam tilting quick boiling kettles

MKN INDUCTION

- Fast amortisation
- Low energy consumption
- Environmentally friendly
- Short heating up and reaction times
- Excellent for sensitive foods
- Easy to clean
- Approx. 90 % efficiency (compared to 58 % for solidhot plates and 55 % for open gas burners)
- Heating up time for 1 litre water only 3.1 min. (compared to 5 min. for open gas burners and 7 min. for solid hot plates)

MKN VAPRO energy system for boiling kettles

- Low energy and water consumption
- Very short heating up times
- Automatic water level control
- Double jacketed kettle extending over the total filling height

MKN PowerBlock heating system

Special sandwich material in MKN electric frying appliances



 **PowerBlock**

- Robust surface
- Even heat distribution
- Short heating up times
- Optimum heat transfer
- Extremely easy to service
- Low heat emission = better work environment



Electric industrial deep fat fryer KÖLN (Cologne)

- Total capacity 115 litres
- Basket lifting mechanism as standard
- Drainage system for a perfect workflow (optional)

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world of cooking