



**MKN SPACECOMBI
COMPACT MAGICPILOT
6X1/1**



Product Description

SpaceCombi Compact MagicPilotRobust, wear-free, capacitive true colour touch screen Durable LED background lighting ChefsHelp - user information Interactive user assistance with clips featuring professional chefs Automatic self-test for all relevant appliance functions Energy consumption display Registers the food load automatically Efficient utilization of the chamber capacity High speed centrifugal steam generation technology-DynaSteam2 AutoChef - automatic cooking Preselected international cooking processes More than 350 cooking programmes can be saved (autoChef & own) Overview of individual favourites on the screen Programme protection - against modify/cancel Adjustable language display, full text search Manual operation concept with 12 cooking modes StepMatic® up to 20 programme steps can be combined Time2Serve - enter the required completion time Ready2Cook - preheating, cool down, climate preparation Autoreverse fan wheel for extremely uniform cooking Professional baking function AutoShower - integrated shower hose in cooking chamber Integrated HACCP memory 6 x GN 1/1 lengthwise insertion USB

InterfaceDoor lock with end stop, non-contact door switchWarranty: 3 years
Parts and LabourPower: 400V; 7.8kW; 3 x 16ADimensions: 783 x 550 x
758mm[h]Weight: 67g

About the Product and Brand

A flexible combination oven unit for manual and automatic cooking. Combi steamer in compact design according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens. Manual operation with Steaming, Convection, Combi steaming and Perfection. Automatic with 10 autoChef cooking categories from meat to Perfection the climate regeneration. FlexiCombi offers a choice of cooking functions with convection and pressureless fresh steam either separately, one after the other or combined with moist or dry heatMKN is the German specialist in premium thermal professional cooking technology! Products from the German market leader* inspire, in particular, with high quality, durability and economic efficiency. Whether with modern multi function cooking technology such as HansDampf Combi Cooking and Optima Express Pressure Cooking Technology, or the tailor made uniqueness of the Premium Class and modular appliance range. Customers from all over the world value the outstanding