



MKN FLEXICOMBI CLASSIC 6X1/1

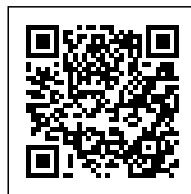
Garanti: 3 år

Urvändiga mått: 997 x 799 x
790mm

Anslutning: 400V; 3 x 16A

Effekt: 10.4kW

Vikt: 140 kg



Product Description

FlexiCombi Classic 6.1 electric
Made of highly corrosion-resistant medical grade stainless steel
Rounded corners and protection against spillage
5 programmable fan speeds and fan wheel safety brake
Individual combination of up to 6 programme steps
Crosswise insertion supplied as standard
Hanging rack for FlexiRack® with tilt protection
High speed centrifugal steam generation technology
Microprocessor controlled steam quantity adjustment - DynaSteam2
Individually controllable cooking chamber
Analogue setting and digital display
Manual operation concept with 6 cooking modes
Ready2Cook - preheating, cool down, climate preparation
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Internal core temperature measurement up to 99°C
Autoreverse fan wheel for extremely uniform cooking performance
EcoModus - reduces temperature of cooking chamber automatically
HACCP basic

versionStart time pre-selectionTemperature controlled vapour quenchingCooking chamber with halogen lighting behind shockproof glassDoor lock with end stop, non-contact door switchUSB interfaceWarranty: 3 years Parts and LabourPower: 400V; 10.4kW; 3 x 16ADimensions: 997 x 799 x 790mm[h]Weight: 140g

About the Product and Brand

Combi steamer according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens.FlexiCombi offers a choice of cooking functions with convection and pressureless fresh steam either separately, one after the other or combined with moist or dry heat.MKN 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 practicality of innovative professional cooking technology from MKN, in catering, the hotel industry, gastronomy and community catering. Each and every product in the extensive MKN product portfolio fulfils highest demands. Freely combined, multi-function an