Product data sheet – FlexiCombi MagicPilot 10.1 electric

A flexible combination oven unit for manual and automatic cooking. Combi steamer according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens.

Manual operation with Steaming, Convection, Combisteaming 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 heat.

Quality MADE IN GERMANY

Technical highlights

MagicPilot – operation

Magic Pilot

Robust, wear-free, capacitive true colour touch screen – protected behind 3 mm hardened safety glass. Can be seen optimally from all sides. 800 x 480 Pixel and 16 Mio. colours. Durable LED background lighting.

QualityControl

Quality Control

Registers the food load automatically, adjusts the cooking process for autoChef cooking programmes – without using a core temperature probe! Quality assurance – you always achieve perfect results regardless of the food load.

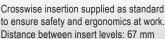## ChefsHelp – user information

ChefsHelp

Insertion of user information into the text and graphics at any position where required during the cooking process. Optionally with audible signal. Large visual display.

FamilyMix

FamilyMix

Products which can be cooked in the same cooking chamber climate are suggested in a clearly arranged list. Efficient utilization of the cooking chamber capacity.

VideoAssist

VideoAssist

Interactive user assistance with clips featuring professional chefs.

EasyLoad

Easy Load

Crosswise insertion supplied as standard to ensure safety and ergonomics at work. Distance between insert levels: 67 mm

CombiDoctor – Service diagnostics programme

CombiDoctor

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

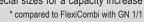## FlexiRack® – Capacity concept

FlexiRack

Hanging rack for FlexiRack® with tilt protection for containers and for GN 1/1 crosswise insertion. FlexiRack® special sizes for a capacity increase up to 50% during cooking.*   * compared to FlexiCombi with GN 1/1

GreenInside – Energy consumption display

GreenInside

Indicates the energy and water consumption for each cooking programme.

WaveClean® – autom. cleaning system

WaveClean

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

MKN

Master of Performance

Product data sheet – FlexiCombi MagicPilot 10.1 electric

MKN-No.:
FKE101R_MP

Further features

- **autoChef** – automatic cooking
- more than 250 preselected international cooking processes can be individually modified
- more than 350 cooking programmes can be saved (autoChef & own)
- **overview of individual favourites** on the screen
- programme protection – against modify/cancel
- adjustable language display, full text search
- **Manual operation concept with 12 cooking modes:** SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming, Perfection, low temperature cooking, ΔT, Sous vide, humidification, baking and rest function
- **StepMatic®** up to 20 programme steps can be combined
- **Time2Serve** – enter the required completion time
- **RackControl®** – multiple timer
- **ClimaSelect plus** – Climate control
- **Ready2Cook** – preheating, cool down, climate preparation
- **PerfectHold** – holding function with SmartCoolDown
- **multipoint core temperature measurement** up to 99°C
- **SES®** – Steam Exhaust System
- PHIeco with **DynaSteam 2** dosing unit
- **autoreverse fan wheel** for extremely uniform cooking performance, 5 air speeds, in connection with fan intervals even 10 air speeds can be programmed
- fan wheel safety brake, integrated grease separation system
- calling cooking programmes with **BarcodeScan** in autoChef
- manual cleaning programme with user guide
- energy supply as required
- reduced heat output (E/2)
- **EcoModus –** reduces temperature of cooking chamber autom. when this has not been charged for some time
- **MKN CombiConnect** – PC software equipped as standard to compile cooking programmes, for visualisation, storage and printing of HACCP data (from autumn 2014)
- integrated HACCP memory
- start time pre-selection in real time
- manual steam injection/humidification.
- **professional baking function** – set baking programmes with humidity injection in ml, a rest period and dehumidification
- temperature controlled vapour quenching
- integrated shower hose with automatic retractor function
- 316 – durable hygiene cooking chamber, medical grade
- cooking chamber with halogen lighting behind shockproof glass
- hygienic cooking chamber door with triple glazing
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- **USB interface**
- cooking recipe import function by using a USB stick
- display blinks after cooking time has elapsed
- loudspeaker, selectable sounds
- connection to external air outlet hood
- direct waste water connection is possible

Installation requirements

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

Technical data

Dimensions (LxWxH) (mm):	997 x 799 x 1060
Connected load (electrical) (kW):	15,9
Voltage[1] (V):	400 3 NPE AC
Recommended fuses (A):	3 x 25
Frequency range (Hz):	50 or 60
Standard gas pressure – natural gas[2] (mbar):	
Standard gas pressure – liquid gas[2] (mbar):	
Water connection PHI:	DN 20 (G ¾" A)
Water connection miscellaneous:	DN 20 (G ¾" A)
Waterpressure (kPa):	200 - 600 (2 - 6 bar)
Drain connection:	DN 50
FlexiRack® (530 x 570 mm):	10 (max. 65 mm deep)
Gastronorm 1/1 (530 x 325 mm):	10 (max. 65 mm deep)
Gastronorm 2/1 (530 x 650 mm):	-
Baking standard (600 x 400 mm):	8 (insert levels 85 mm)
Plates Ø 28 cm on FlexiRack® grids:	40
Plates Ø 32 cm – plate trolley:	40
Material housing:	1.4301
Material cooking chamber:	1.4404
Net weight (kg):	160
Gross weight[3] (kg):	180
Heat emission latent (W):	2862
Heat emission sensitive (W):	1908
Type of protection:	IPX 5

Product safety

- CE mark
- GS TÜV proofed

Option / accessories

- Left hand hinged door
- Two position safety door lock
- Connection for external multi-point core temperature probe (can not be retrofitted)
- 2nd multi-point core temperature probe (can be used at the same time as an internal multi-point core temperature probe) or sous vide (single point sensor)
- GN lengthwise insertion
- FlexiRack® hanging racks for baking size 400 x 600 mm
- Regeneration and plate banquet systems, thermal insulation hoods
- FlexiRack® special accessories
- GN containers, GN grids and special baking and roasting trays
- Two-in-one cartridges
- Stacking kits for table-top appliances
- Stands and base cupboards
- Steam condensation hoods
- Marine version
- Special voltage
- Connection for an energy optimization system
- ETHERNET interface
- Wireless barcode scanner with accessories