

Product data sheet — SpaceCombi Compact Classic

MKN-No.:
SKE061R_CL

Combi steamer in compact design according to DIN 18 866 (part 2) with manual operation, suitable for most of the cooking methods used in commercial kitchens.

SpaceCombi 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.



Technical highlights

Professional cooking chamber

Highly polished, with hygienic rounded corners, thermally insulated. Housing made completely of chrome-nickel-steel, s/s 304.

MKN CombiConnect*

PC software to compile cooking programmes, for visualisation, storage and printing of HACCP data. (Available from autumn 2014.)

Hygienic door, insulated triple glazing

Saves energy due to low heat loss, high level of work safety due to low outside temperature, perfect hygiene due to flat seamless inner surface.

PHleco with DynaSteam2



High speed centrifugal steam generation technology with heat recovery and dynamic, microprocessor controlled steam quantity adjustment depending on the cooking process – DynaSteam2.

Auto reverse fan wheel

High performance PHI fan wheel with air baffle plate which can be swivelled using a tool. Auto reverse fan for best cooking uniformity with 5 programmable fan speeds and fan wheel safety brake.

ClimaSelect – Climate control

Individually controllable cooking chamber climate with humidity and temperature measurement as well as active humidification and dehumidification.



StepMatic® – Cooking step function

Individual combination of up to 6 programme steps, basic cooking methods in succession, e.g. 2x Steaming plus 1x Convection plus 3x CombiSteaming. Up to 100 individual cooking programmes can be stored.

HoodIn – automatic steam condensation*

Integrated steam condensation with a level of efficiency of over 80%.



AutoShower

Automatic shower hose integrated directly into the cooking chamber for rinsing.

WaveClean – automatic cleaning system*

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



* option



Master of Performance

Subject to change without notice!

15/09/2014

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Further features

- analogue setting and digital display for cooking temperature, humidity, cooking time and core temperature
- **Manual operation concept with 6 cooking modes:** SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming and Perfection
- temperature range 30 - 300°C
- **Ready2Cook** – preheating, CoolDown, climate preparation
- internal **core temperature measurement** up to 99°C
- manual cleaning programme with user guide (does not apply to option WaveClean)
- energy supply as required
- HACCP basic version
- integrated HACCP memory
- start time pre-selection
- manual steam injection/humidification
- temperature controlled vapour quenching
- cooking chamber with halogen lighting behind shockproof glass
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- one-hand door handle
- **6 x GN 1/1 lengthwise insertion**
- **USB interface** e.g. for software updates*
- audible signal after cooking time has elapsed
- loudspeaker, selectable sounds
- potential free contact for external condensate steam hood
- direct waste water connection according to DVGW is possible

* without surcharge under www.mkn.eu

Installation requirements

- water supply provided by customer
- connection to waste water provided by the customer (With option WaveClean without siphon!)

Technical data

Dimensions (LxWxH) (mm):	550 x 783 x 758
Connected load (electrical) (kW):	7,8
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50 or 60
Standard gas pressure – natural gas (mbar):	
Standard gas pressure – liquid gas (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 40
FlexiRack® (530 x 570 mm):	-
Gastronorm 1/1 (530 x 325 mm):	6 (max. 60 mm tief)
Gastronorm 1/1 (530 x 325 mm):	5 (max. 65 mm tief)
Baking standard (600 x 400 mm):	-
Plates Ø 28 cm – on regeneration rack:	12
Plates Ø 32 cm – on regeneration rack:	6
Material housing:	1.4301
Material cooking chamber:	1.4301
Net weight (kg):	67
Gross weight ² (kg):	
Heat emission latent (W):	1404
Heat emission sensitive (W):	936
Type of protection:	IPX 5

Product safety

- CE mark
- GS TÜV proofed
- WRAS

Option / accessories

- Left hand hinged door
- Internal multipoint core temperature probe
- GN containers, GN grids and special baking and roasting trays
- WaveClean® – automatic cleaning system
- Two-in-one cartridges
- Special cleaning and descaling agents, manual pressure spray gun for manual cleaning
- Stacking kits
- Stands and base cupboards
- Special voltage
- Integrated version
- HoodIn – Integrated steam condensation
- Connection for an energy optimization system
- MKN CombiConnect PC software

¹ special voltages on request

² seaworthy packing on request