

Product data sheet – SpaceCombi Compact MagicPilot

MKN-No.:
SKE061R_MP

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 heat.



Technical highlights

MagicPilot – operation



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



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



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



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



Interactive user assistance with clips featuring professional chefs.

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.

CombiDoctor – Service diagnostics programme



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

HoodIn – automatic steam condensation*



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

GreenInside – Energy consumption display



Indicates the energy and water consumption for each cooking programme.

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

- **autoChef** – automatic cooking
- 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
- **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
- calling cooking programmes with **BarcodeScan** in autoChef
- manual cleaning programme (does not apply to option WaveClean)
- water filter maintenance instructions for external water filters
- energy supply as required
- **EcoModus** – reduces temperature of cooking chamber autom. when this has not been charged for some time
- **MKN CombiConnect** (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
- **AutoShower** – integrated shower hose in cooking chamber
- **Professional cooking chamber** – highly polished
- cooking chamber with halogen lighting behind shockproof glass
- **6 x GN 1/1 lengthwise insertion**
- hygienic cooking chamber door with triple glazing
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- one hand door handle
- **USB interface** e.g. for software updates*
- **cooking recipe import function by using a USB stick**
- display blinks 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 deep)
Gastronorm 1/1 (530 x 325 mm):	5 (max. 65 mm deep)
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
- 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
- ETHERNET interface
- Wireless barcode scanner including USB cable for charging

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¹ special voltages on request

² seaworthy packing on request

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