

## Product data sheet – SpaceCombi Junior Classic

MKN-No.:  
SKE623R\_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 2/3 lengthwise insertion**
- **USB interface** e.g. for software updates\*
- audible signal after cooking time has elapsed
- loudspeaker, selectable sounds
- direct waste water connection according to DVGW is possible

\* without surcharge under [www.mkn.eu](http://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 630 x 758
Connected load (electrical) (kW):	5,2 or 3,5
Voltage <sup>1</sup> (V):	400/230 3 NPE AC/1 NPE AC
Recommended fuses (A):	3 x 16 / 1 x 16
Frequency range (Hz):	50 or 60
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 2/3 (354 x 325 mm):	6 (max. 60 mm deep)
Gastronorm 2/3 (354 x 325 mm):	5 (max. 65mm deep)
Baking standard (600 x 400 mm):	-
Plates Ø 28 cm –	6
on regeneration rack:	
Plates Ø 32 cm –	6
on regeneration rack:	
Material housing:	1.4301
Material cooking chamber:	1.4301
Net weight (kg):	57
Gross weight <sup>2</sup> (kg):	
Heat emission latent (W):	936 / 630
Heat emission sensitive (W):	624 / 420
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

<sup>1</sup> special voltages on request

<sup>2</sup> seaworthy packing on request