

MKN SPACECOMBI COMPACT MAGICPILOT 6X1/1

Product Description
SpaceCombi Compact MagicPilotRobust, wear-free, capacitive true colour touch screenDurable LED background lightingChefsHelp – user informationInteractive user assistance with clips featuring professional chefsAutomatic self-test for all relevant appliance functions Energy consumption display Registers the food load automatically Efficient utilization of the chamber capacityHigh speed centrifugal steam generation technology-DynaSteam2AutoChef – automatic cookingPreselected international cooking processesMore than 350 cooking programmes can be saved (autoChef & own)Overview of individual favourites on the screenProgramme protection – against modify/cancelAdjustable language display, full text searchManual operation concept with 12 cooking modesStepMatic® up to 20 programme steps can be combinedTime2Serve – enter the required completion timeReady2Cook – preheating, cool down, climate preparationAutoreverse fan wheel for extremely uniform cooking Professional baking functionAutoShower – integrated shower hose in cooking chamberIntegrated HACCP memory6 x GN 1/1 lengthwise insertionUSB

InterfaceDoor lock with end stop, non-contact door switchWarranty: 3 years Parts and LabourPower: 400V; 7.8kW; 3 x 16ADimensions: 783 x 550 x 758mm[h]Weight: 67g

About the Product and Brand
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 heatMKN 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