



world of cooking

Innovative Solutions for Butchers

MKN Multifunctionality meets Tradition



MKN world of cooking

Fast, easy, fresh.

For many butchers, the out-of-home food market is an important alternative income source, e.g. lunchtime snacks, party and catering services, school meals and nursery menus, ready meals or bakery products. MKN's innovative cooking equipment provides your business with optimum support. Fast, efficient and energy-saving, our appliances let you easily prepare a wide variety of fresh, top quality products.

MKN not only focuses on industry requirements when developing equipment, but also on current trends and challenges. For example, consumer demand for greater diversity with regard to taste preferences and food choices, necessity for digital support in times of staff shortages, rising energy prices as well as sustainable business development. MKN's multifunctional and individually combinable cooking equipment makes your work easier and guarantees a top performance by your butcher's team that keeps happy customers coming back for more!



Customer feedback...



Before purchasing any equipment, I asked myself: What is important to me? I ultimately picked appliances that are efficient, sustainable and multifunctional. That's why I chose MKN! High quality equipment I wouldn't miss for anything in the world.

Susanne Röder

Owner Gourmet Market Röber
Wolfenbuettel

FlexiCombi® Benefit from outstanding capacity

Product diversity and capacity – top issues for butchers. The out-of-home food sector is booming and more dynamic than ever. Highest quality products need to be available in large quantities at peak times. You have never been so flexible as with the FlexiCombi® now. Smoking, cooking, frying or baking - everything is possible. You can cook in the upper and lower chambers of the Team appliance simultaneously, but entirely independently of one another. MKN's unique FlexiRack® capacity concept lets you prepare over 50% more in one batch*.

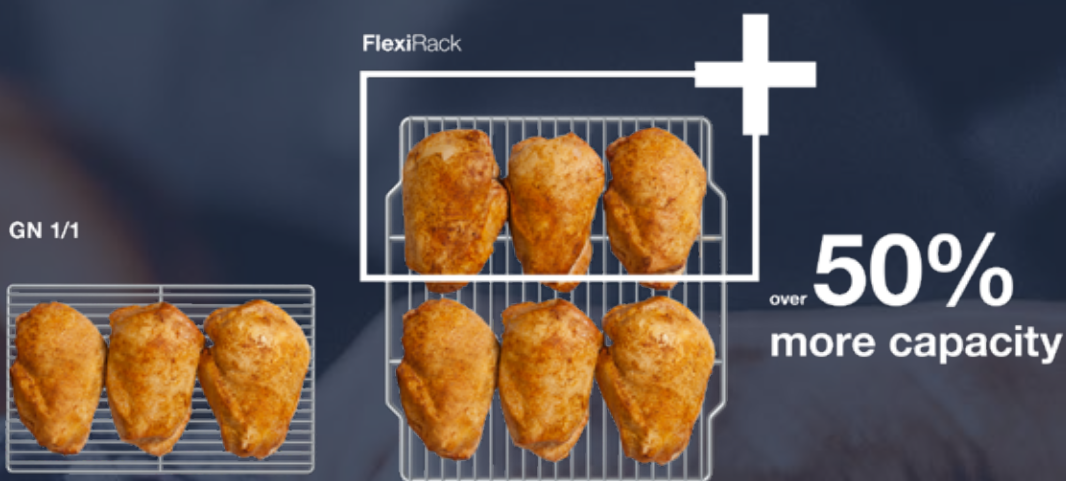
You can even smoke food at low temperatures in the FlexiCombi®. And it is designed for overnight cooking, which means optimum utilisation of operating expenses. Cooking or steaming products under 100 °C, roasting large joints like shoulder roasts, ham and roast suckling pig or preserving food in jars. Whatever you need, just leave it to the MKN FlexiCombi®. And thanks to AutoChef® preset cooking processes, you can prepare fish easily as well. Increased capacity in the same space offers you, in comparison to floor-mounted appliances, optimum utilisation, maximum efficiency and flexibility for daily operation.

Event catering and frequently changing production capacities every day. Does this sound familiar?

FlexiRack® can increase your capacity in no time at all! And it's smart, too. You use the complete cooking chamber optimally, speeding up processes in your professional kitchen. Not only do you save time, but also valuable energy.*



Maximum capacity utilisation only with the MKN FlexiRack®



**FlexiCombi® 10.1 with
GN 1/1**

**FlexiCombi® 10.1 with
FlexiRack®**

Your added value

24 chickens/charge

36 chickens/charge

50% more*

80 escalopes/charge

120 escalopes/charge

50% more*

15 Leberkäse (meat loaf
speciality)/charge

30 Leberkäse (meat loaf
speciality)/charge

100% more*

15 roasts

30 roasts/charge

100% more*

2 pans à 26 cm ø

4 pans à 26 cm ø

100% more*

2 containers 2/4 GN

3 containers 2/4 GN

50% more*

One combi steamer – so many options

MKN Grease Collection System

Almost 100 % separation of recyclable cooking liquids and waste water

- Fully integrated system
- Actively pumps excess oil/fats and liquids from cooked products out of the FlexiCombi®*.
- Fats/oil and cooking liquids can be collected in a container.
- The grease collection system even minimizes the small amount of water used by the FlexiCombi®.
- The system is cleaned automatically by the WaveClean® cleaning system.

* Select a discharge point to the left or right of the rear side, at a height of up to 800 mm
Additional appliance depth +110 mm



Unique smoky flavour

Create your own personal smoky note with **SmokeInside***

- Full smoking function is operated using the MagicPilot® control panel
- Your own personal smoky flavouring of different products such as fish, meat, vegetables, oil...
- Process reliability with HACCP documentation
- Safe handling thanks to a pull-out drawer and external smoker box

* optional for FlexiCombi® MagicPilot





Extend the service life of your combi steamer

Automatic cleaning system
WaveClean®



Complete interior cleaning
Manual cleaning of hygienic cooking chamber door with triple glazed sealed unit is not necessary.



Just insert a cartridge and you are ready to go!



Prepare a whole delicious suckling pig using suitable accessories

- Gently cooked suckling pig in an optimized cooking process with low cooking loss
- Top food quality
- Overnight cooking possible
- Core temperature probe
- HACCP documentation
- Safe handling - insertion by dish rack trolley
- For easy preparation of suckling pigs, lamb, goat meat, game & large poultry



The small space for you



Space-saving solutions for your servery counters

Regeneration & more with the SpaceCombi®

Culinary variety, appetizing arrangements and freshly prepared food. That's what your guests expect. Front cooking is all about celebrating food preparation in front of your guests/customers, be it hot food counters, out-of-home eating outlets or constantly changing menus. The MKN SpaceCombi® with a width of only 55 cm is your perfect kitchen aid. Small, compact and easy to operate, it offers you a wide range of options – for example, regenerating or baking dishes and frying and steaming in one appliance. The SpaceCombi® Team with two cooking chambers offers you even more flexibility. These are independently controlled, enabling you to use two different cooking modes at the same time.

Cooking unlimited. Our combi steamers also operate completely self-sufficiently thanks to an integrated ventilation system. The Magic Hood's four-stage filter system caters for a pleasant room climate and reliably rids your kitchen of blue smoke, grease, unpleasant odours as well as steam, without any on-site exhaust air. Just install, connect and start cooking. Available with two cooking chambers as SpaceCombi® Magic Team or as SpaceCombi® Magic Hood where space is limited. All appliances are very easy to clean and less resistant to dirt thanks to the closed housing with smooth finish.

Space-saving sensation our servery counters



**Fully featured
combi steamer**
with 6 or 2 x 6 inserts
GN 1/1 and a width of
55 cm only

2x

SpaceCombi® Team
Two separate cooking
chambers for two parallel
operating cooking modes



An integrated extractor
hood means that food sales
outlets are not restricted to
locations equipped with a
kitchen ventilation system*

FlexiChef®

– Achieve your goals

Prepare tender beef goulash in twenty minutes, cook and preserve tasty food quickly before cleaning the skillet in just two minutes *****? Sure! No problem for MKN's FlexiChef®. The cooking appliance optimises time, space, quality and efficiency. This multi-award winning equipment lets you cook, grill on three zones, deep fry, preserve and cook at high speed all in one appliance.

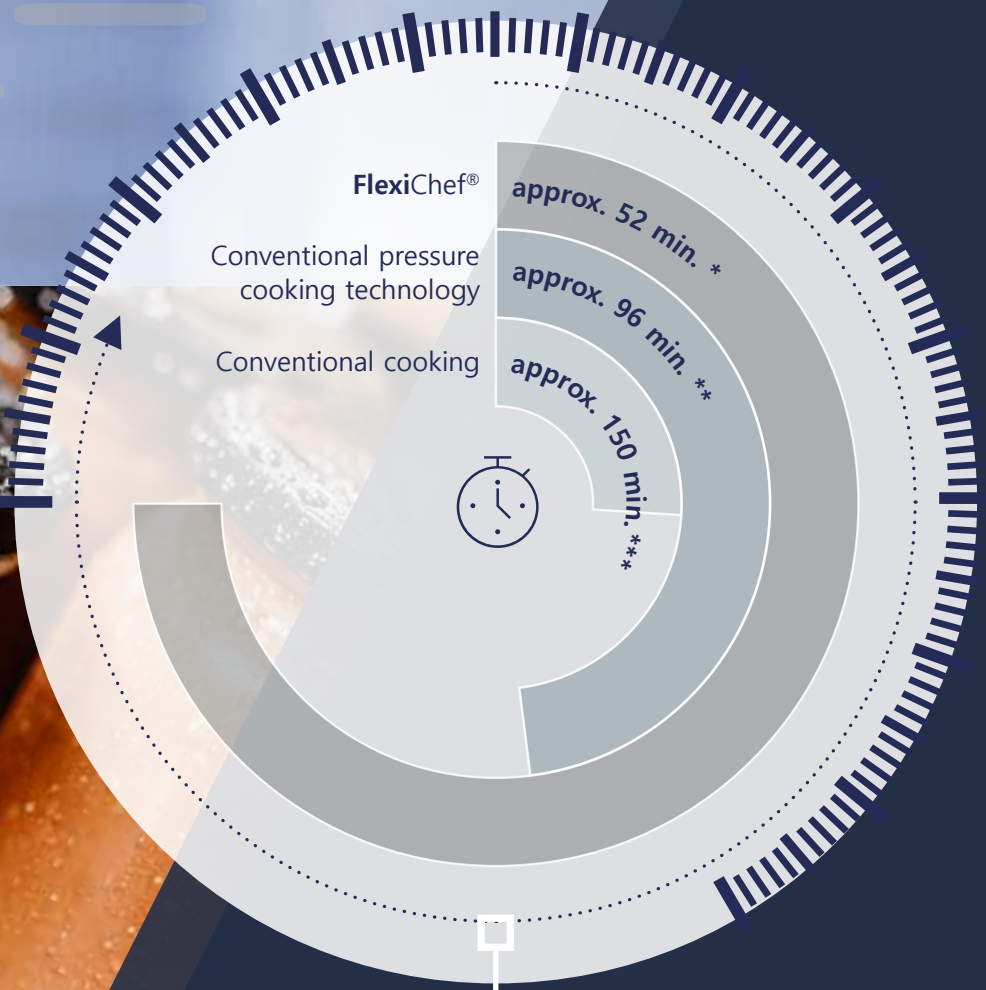
You'll be impressed by the speed of ReadyXpress®!

With FlexiChef® you cook three times faster than with conventional cooking equipment, even reaching temperatures of up to 275 °C. Intelligent technology caters for easy operation: MagicPilot® and Guided Cooking support kitchen staff and ensure high standards of quality. The FlexiChef® is also the only horizontal cooking appliance equipped with an automatic cleaning system which does the complete job for you in two minutes only*****. This increases sustainable efficiency at your butcher's!



s faster

Impressive speed!



Saves up to approx. 65 % time

Production time with ReadyXpress®****, taking beef goulash as example

MKN SpaceClean®

The only automatic cleaning system for skillet pans*

MKN SpaceClean® takes over cleaning for you at the end of a hard day at your butcher's. The first and only automatic cleaning system for skillet pans saves you time and also reduces water consumption by 30 per cent**. SpaceClean® cleans the interior of the FlexiChef® completely. No manual cleaning required and without chemicals.

Various intermediate cleaning stages allow for more flexibility during the hectic daily routine. After frying pork cheeks and using the short two minute cleaning programme***, you can use your FlexiChef® again directly for producing stews, etc.



Automatic intermediate cleaning
in 2 minutes only
(plus set-up time)



Cleaning without chemicals



Start time preselection
Flexible cleaning whenever you like



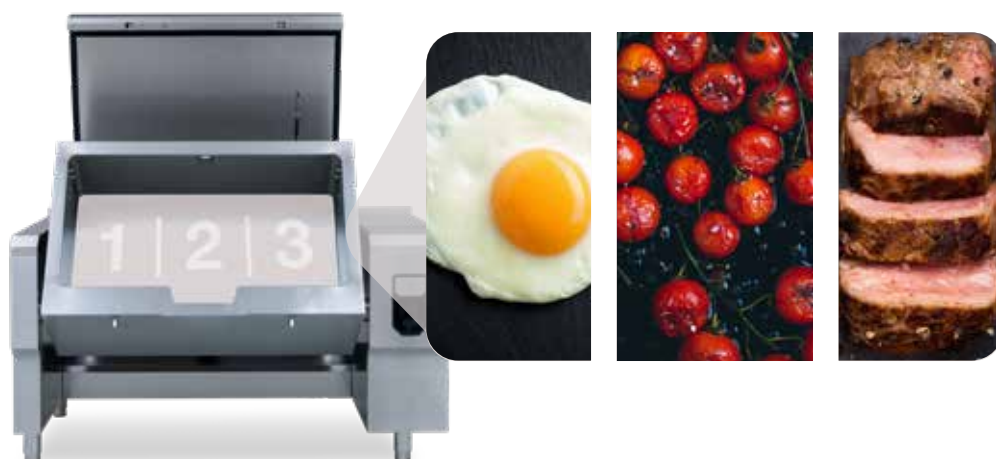
THREE COOKING ZONES

One menu. One pan.

MKN FlexiZone®

Keeping a fast pace is essential during kitchen peak hours, when preparing lunch menus and out-of-home orders. So, it's extremely practical if you can cook a complete dish or different products in just one pan all at the same time. MKN has designed the FlexiZone® with exactly this in mind. The base of the pan can be divided in up to three zones, the temperature and cooking time of which can be

controlled separately. You can fry chicken breast fillets on one half, while preparing vegetables on the other side. This gives you flexibility and saves not only space, but also time and energy* – up to 66% when cooking on zones. Those zones not being used for frying can be simply switched off.



*Compared to use without FlexiZone®

Counter SL

The perfect complement to



Our equipment groups:

- Pasta cookers
- Food warmer containers
- Work tables
- Cookmaries

- Griddle plates
- Grills
- Ranges
- Bain Maries
- Deep fat fryers

Extensive product variety, individually combinable

Counter SL – for your servery counters and out-of-home catering.

It's the perfect choice wherever you need to prepare top quality food quickly: Not only is MKN's modular cooking equipment ideal for daily business, the Counter SL product line is also the best solution for out-of-home catering services and event catering. The appliances are supplied ready-to-use.

Flexible. Ergonomic design. Hygienic.

Counter SL is fantastically simple and saves space. More than 40 electric and gas appliances can be individually combined with each other. And not forgetting the low appliance height of 270 mm and large storage space in the individually planable base cabinets.

What's particularly impressive is the connection system between individual modules. These are easy to clean so everything's spotless! Counter SL is perfect for catering and front cooking. The appliances can be installed flush against the wall.

to your equipment

**Our powerhouse
for front cooking**
Outstanding compactness
and flexibility.



Practical connection system.

High quality chrome-nickel stainless steel for
robust and durable surfaces.

A rear access hole enables the appliances to be flush
mounted against the wall.

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