FlexiChef®

What is so special about FlexiChef ?*

Compare in only 5 minutes the most important things !

➲ **Operations system*** MagicPilot

- Unique to our industry: „Capacitive" Touch & Slide technology, 3mm glass, free from wear
- precise, no additional adjustment wheel needed

➲ **Automatic Cooking*** autoChef

- Possibility to integrate individual intermediate-steps which not only give simple information about the receipe but also explain how to put it into action. F.e. „ now add 1 kg of onions"_ with images f.e.

➲ **Manual cooking***

- All basic cooking modes selectable; In addition, features which are unique to the FlexiChef like e.g. ReadyXpress (product specific pressure cooking) or FlexiZone (flexible division of the pan in up to 4 zones)

➲ **Highspeed pressure cooking*** ReadyXpress

- Highspeed pressure cooking due to 0.8 bar = 117° C cooking temperature
- Twice as fast as traditional pressure cooking technology*
- Cooking pressure can be adjusted flexibly and product related

➲ **Fast pressure release***OpenXpress

- Very fast pressure realease in at least 1 minute, without water cooling

➲ **Flexible pan division***FlexiZone

- One pan can be divided in 1 to 4 zones, each zone (during grilling) can be controlled seperately by time and temperature.
- Each zone can be deactivated individually as needed and required

➲ **The first automatic cleaning system for pans*** SpaceClean

- The manual cleaning of the pan is history = more time for more important tasks
- Automatic intermediate cleaning in only 2 minutes (plus set up time)
- Intermediate cleaning without any chemicals and with only 26 litres of water

➲ **FlexiChef heating system*** TURBO POWER BLOCK

- High performance system which saves energy low connected loads: FC2 = 17,5Kw / FC3 = 26,1 Kw
- Multi sensors underneath the pan notice when something was inserted in the pan and only there supply energy actively.

➲ **Flexible FlexiChef configuration***FlexiChef Team

- With FlexiChef Team 2 different pans (volume, depth) can be combined with one MagicPilot. Adequate to the individual requirements.

➲ **Flexibility***

Posibility of plinth installation, Optima line integration, MagicPilot on the right or left hand side

*Compared to former MKN technology

MKN

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