



# FlexiChef®



*Master of Performance*



✓  
New operating concept.  
Quality is always at the forefront.

✓  
High performance.  
Low connected load.


a cooking  
that thinks



✓  
Know How inclusive.  
Always the perfect recipe.

✓  
Defined cooking processes.  
Consistent food quality.





Automatic cleaning.  
Your personnel will love it.  
The environment will thank you too.

appliance  
like you.

High speed cooking.  
Gentle and healthy.

Multifunctionality in a single appliance.  
Variety in every kitchen.

**FlexiChef**<sup>®</sup>



# FlexiChef®



## New advancements in professional kitchens from MKN

With the FlexiChef® MKN has developed new multifunctional cooking appliance in the range of horizontal cooking technology.



With its technical features the FlexiChef® can optimize kitchen processes and allows for efficient work.



Flexible and fast. In addition to these features the FlexiChef® is also distinguished by intuitive and simple operation, an efficient cleaning system and an intelligent energy management.

The result is outstanding productivity and excellent food quality.





# Flexible and



## FlexiChef Team

The appropriate model can be selected for every kitchen. With individual combinations of size and depth, each appliance is equipped with only one control system "MagicPilot" at the centre.



FlexiChef® – high flexibility.  
It comes in a variety of sizes and depths with the control panel on either the right or the left.



Outstanding cooking results and excellent food quality due to the gentle preparation.

fast.



MagicPilot



### Easy operation with the MagicPilot

With this concept the FlexiChef can be intuitively and simply operated – resulting in improved food quality.

The **Touch & Slide** 8" true colour display ensures the same brilliant image representation that you expect from a smartphone or a tablet computer with an excellent viewing angle from all sides combined with robust touch screen technology for the daily kitchen routine.



### Fast and safe with the AutoChef®

Touch & Slide and the cooking process start automatically – in 10 different cooking programmes. Constantly good cooking results can be reproduced easily.



**20 % more power and 50 % increased performance during searing and browning compared to the previous MKN system.\*** Unique, intelligent and fast – the new Turbo PowerBlock aims its power at specific targets: for higher performance and lower energy consumption.\*

\* compared to MKN's previous system





### Automatic Cleaning

Automatic intermediate cleaning in only 2 minutes without the use of chemicals\* – with **SpaceClean**, the first automatic cleaning system for pans.

\* 3 minutes incl. set-up time



### High speed in the production process

A fast performance – the **ReadyXpress** pressure cooking system caters for a high level of productivity and optimized kitchen processes – for excellent food quality and higher returns.



manuel operation



### Manual operation

Individual cooking with nine different cooking programmes in MagicPilot – simple and intuitive, but still allowing you the freedom, as chef, to prepare a wide variety of dishes according to your own wishes and requirements.



### Multifunctionality in perfection

You can prepare a complete menu simultaneously in only one pan. Either Frying, or cooking or deep-frying in up to 4 zones with individual temperature control for each zone (frying) or individual time control (deep-frying).

**FlexiZone** saves space, time and energy.

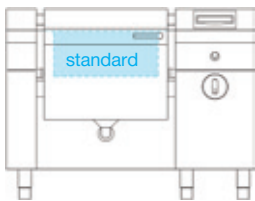


**Pressure reduction is possible in at least one minute** – this extremely short and gentle process ensures a fast and flexible cooking process. The cooked products are therefore faster at your disposal.

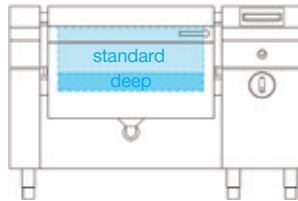


**Resource management and environmental protection** are one of MKN's core objectives. This has led to the successful certification of the environmental management system according to DIN ISO 14001.

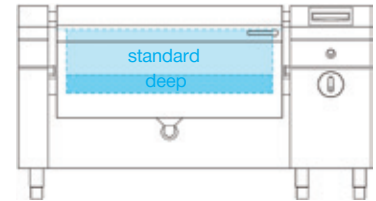
## FlexiChef® models:



- **Size 1** standard (50 l)
- Only with ReadyXpress
- With or without SpaceClean\*
- Tiltable or non-tiltable
- Operating panel on the left or alternatively on the right



- **Size 2** standard (75 l)
- **Size 2** deep (100 l)
- Only with ReadyXpress
- With or without SpaceClean\*
- Tiltable or non-tiltable
- Operating panel on the left or alternatively on the right



- **Size 3** standard (100 l)
- **Size 3** deep (150 l)
- Only with ReadyXpress
- With or without SpaceClean\*
- Tiltable or non-tiltable
- Operating panel on the left or alternatively on the right

\* optional. The tiltable and non-tiltable versions cannot be combined for the FlexiChef Team and SpaceClean is only available in both pans!

## Standard equipment:

- MagicPilot
- AutoChef®
- Manual cooking
- FlexiZone
- Turbo PowerBlock
- Hand shower
- ReadyXpress (for appliances with pressure cooking function)
- OpenXpress (for appliances with pressure cooking function)

## Options/Accessories:

- SpaceClean cleaning function (only available in both pans for the FlexiChef Team)
- Connection modules for Optima850 (on the right, on the left or on both sides)
- Connection modules between FlexiChef® appliances (on the right, on the left or on both sides)
- Accessory drawer (only for tiltable versions)
- Support rail for GN containers
- Hanging rack for baskets
- Frying basket, cooking basket
- Scraper, ladle unperforated, ladle perforated
- Shelf, perforated
- Container trolley for GN containers

## Technical Data:

FlexiChef®	Size 1 (standard)	Size 2 (standard)	Size 2 (deep)	Size 3 (standard)	Size 3 (deep)	
Nominal content (litres):	50	75	100	100	150	
Usable capacity acc. to DIN 18857 (litres):	56	77	115	108	161	
Width (mm):	1250	1450	1450	1750	1750	
Depth (mm):	850	850	850	850	850	
Height (mm):	700	700	700	700	700	
Weight with ReadyXpress (kg):	280	325	330	393	400	
Weight, pressureless (kg):	-	280	275	323	330	
Connected load (kW):	13,2	17,5	17,5	26,1	26,1	
FlexiChef® Team	Size 1 + Size 1	Size 2 + Size 2	Size 3 + Size 3	Size 1 + Size 2	Size 1 + Size 3	Size 2 + Size 3
Width (mm):	2100	2500	3100	2300	2600	2600
Connected load (kW):	26,3	34,9	52,1	30,6	39,2	43,5