



ABN: 85 133 921 918

Points of difference MKN FlexiChef:

✓ Easy To Use:

The FlexiChef display has a wide angle of view and very bright colors so you can see from a distance what is going on, and it is a capacitive system behind 3mm of hardened glass, this lasts a lifetime.

✓ High Performance:

The FlexiChef is much faster because it can work with a overpressure up to 0,8 bar. This means that a beef stew is ready in 48 minutes (inclusive heating up). Because of the high pressure FlexiChef can work three times as fast as traditional equipment and two times faster than existing pressure technology. So the same production with less equipment, and secondary advantages like less extraction.

✓ Energy Saving:

The FlexiChef needs only 26.1kW connection load for a 150L pressure bratt pan. It has the possibility of filling with hot water (60 deg C). This means that the water boils faster so I save time.

Water that has been heated up in a central heating system is heated much more efficient in comparison to heating it up in a pan. So I save energy (=money) as well.

✓ Flexibility:

The FlexiChef can depressurize less than 1 minute. This takes away the fear for chefs who start working with pressure cooking; when they forgot something to add or want to check the inside they don't have to wait a long time to check their dish.

✓ Automatic Cleaning:

The FlexiChef has an automatic cleaning system (spaceclean). An intermediate cleaning takes two minutes and 26 liters of water, NO CHEMICALS. Spaceclean cleans the tile, the sides and the lid!!!

In a traditional situation the machine is flooded, they let it soak (at least 10 min), then scrubbing (WITH CHEMICALS) and then the rinsing So lots of water and expensive time.



02 4228 9733

sales@wgafoodequip.com.au