

Enjoy Space!



The professional space saving combi steamer

„Good things come in small packages!“ The slim SpaceCombi MagicPilot is only 55 cm wide and yet offers astounding capacity: 6 x GN 1/1 in the SpaceCombi MP Compact and 6 x GN 2/3 in the SpaceCombi MP Junior.

Comparably equipped to larger models, the slim, compact SpaceCombi is a highly efficient professional partner in your kitchen, just where every centimetre counts.

SpaceCombi
MagicPilot

SpaceCombi options:



• SpaceCombi Compact MP
capacity 6 x GN 1/1



• SpaceCombi Junior MP
capacity 6 x GN 2/3

SpaceCombi
MagicPilot

wga
FOOD SERVICE EQUIPMENT

Standard equipment:

- | | | | | |
|------------------|--------------------|--------------------|-------------------------|-----------------------------|
| • MagicPilot | • StepMatic® | • SES® - Steam | • Perfection | • ChefsHelp |
| • autoChef® | • KlimaSelect plus | Exhaust System | • CombiDoctor | • PHI®eco DynaSteam 2 |
| • Manual cooking | • Ready2Cook | • MKN CombiConnect | • GreenInside | • Cooking chamber door with |
| • Favourites | • RackControl 2 | • FamilyMix | • Barcode scan function | insulated triple glazing |
| • QualityControl | • Time2Serve | • Multi-point core | (without scanner) | • Eco mode |
| • PerfectHold | • VideoAssist | temperature probe | • AutoShower | • Seamless hanging racks |

Options/Accessories:

- | | |
|--|--|
| • WaveClean® cleaning system - the new generation | • Barcode scanner |
| • HoodIn - integrated steam condensation hood | • Stacking kit |
| • Left hand hinged door | • Hanging racks for 5 x 1/1 GN, 65 mm deep |
| • Special voltage | • Underframes |
| • Connection kit for an energy optimization system | • GN containers, GN grids and GN baking and roasting trays |
| • Ethernet interface | • Two-in-one cleaning cartridges for WaveClean® |
| • Installation solution including HoodIn | |

Technical Data:

SpaceCombi MagicPilot	Compact	Junior
MKN order number	SKE061R_MP	SKE623R_MP
External dimensions	550 x 783 x 758 mm	550 x 630 x 758 mm
Connected load (electrical)	7.8 kW	5.2 kW / 3.5 kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V / 1 NPE AC 230 V
Fuse protection	3 x 16 A	3 x 16 A / 1 x 16 A
Gastronorm - Capacities	6 x GN 1/1 (60 mm deep)	6 x GN 2/3 (60 mm deep)
	5 x GN 1/1 (65 mm deep)	5 x GN 2/3 (65 mm deep)
Meals per day	30 - 80 (GN 1/1)	20 - 50 (GN 2/3)

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MKN has stood for convincing top class professional cooking technology for over 65 years.

The chef always takes centre stage. This is why our technology offers comprehensive customer benefits.



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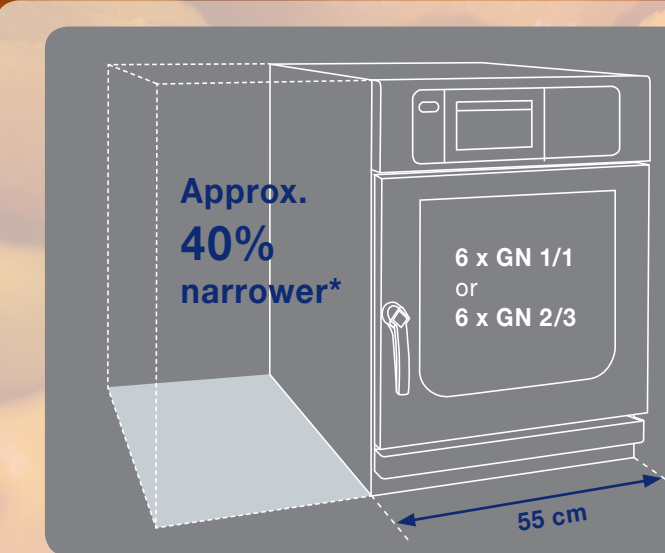
Intelligent
Uniform top cooking results as the oven automatically adjusts for different product loads.

Quality
Insulated triple glazed door inclusive.

User comfort
Easy, precise, intuitive with touch and slide operating concept.

Hygiene
Automatic cleaning system with two-in-one cartridge.

Safe
With self-diagnostic programme - you know what's up with one touch.



The MKN SpaceCombi - impressive performance requiring approx. 40% less space!



Enjoy Cooking

Whether it is used in restaurant and catering chains, for front cooking, in star and award-winning restaurants or for school catering, the SpaceCombi impresses with excellent cooking results, top functions and simple operation.

Particularly convenient: Using the „Favourites“ function, recipes which are used most frequently can be accessed directly on the start display. Just start with a single touch – it's simply child's play for your personnel!

HoodIn – integrated steam condensation

HoodIn replaces a conventional and expensive external condensation hood without any additional space requirement. 80 % of the vapours produced during cooking are condensed.

Hygiene is extremely simple: If the SpaceCombi is equipped with WaveClean, HoodIn is automatically cleaned as well.



VideoAssist

CHEF INKLUSIVE. Video clips with operating instructions: Assistance at any time 365 days a year.

CombiDoctor

Self-diagnostic programme
You know what's up with one touch. Appliance functions are tested automatically.



FAST. Select cooking programmes using a scan and start them directly at a touch.

FamilyMix

FamilyMix indicates which products are compatible in a **particular cooking climate**. So the cooking chamber can be utilized **optimally**.

Time2Serve

Set the completion time. **Time2Serve** ensures that **different products in one cooking climate** are ready **simultaneously**.

ChefsHelp

ASSISTANCE. Integrated InfoSteps (e.g. „season now“ or „add fond“) for process and quality assurance.



User comfort with



Brilliant image representation, with a full viewing angle from all sides. You have fun with the MagicPilot operating concept: Similar to a smartphone or tablet computer the robust control element can be immediately operated intuitively and precisely using simple touch and swipe gestures.



Enjoy Cooking!



Fast and safe:
autoChef



The automatic operating programme allows you to cook professionally using just a few touches. Excellent cooking results can be reproduced constantly in 10 different cooking categories. Cooking processes are included in autoChef. A total of more than 350 memory spaces with up to 20 steps are available.



Individual:
Manual operation



Create, cook and save your own recipes in MagicPilot. Only one person calls the shots as far as the 12 manual cooking programmes are concerned: You! You can set each cooking mode according to your requirements with touch and swipe gestures and simply store these in autoChef for reliable reproduction.



Automatic quantity detection - automatic adjustment maintains top quality

It's magic:

FlexiCombi registers the food load by itself and automatically activates QualityControl.

Therespective cooking parameters are adjusted and ensure constant first class quality. Without core temperature probe.



Top food quality assured up until serving

Optimization* due to an intelligent process:

1. Cooking
2. Active cooling with SmartCoolDown
3. PerfectHold holding phase

Easy, without any need for subsequent cooking or having to take out the products earlier.



Quality with low water consumption

Impressive: The respective quantity of required steam is automatically adjusted to the cooking load. **Always exactly the right amount.**

This speeds up the cooking process* and guarantees an outstanding quality of cooked dishes and at the same time the lowest amount of energy possible is consumed.



The perfect cooking chamber climate at all times

Individually controllable: **ClimaSelect plus** ensures humidity and temperature measurements in the cooking chamber.

Humidity can be set specific to the product in 10 percent increments - always with the respective description. Result: reliable food quality.



Prevents steam escaping before the cooking chamber door is opened

The automatic safety steam extraction at the end of the autoChef cooking process takes care of this. The door can be opened safely without steam escaping and therefore there is a more pleasant working environment in the kitchen.



Optimization of energy consumption and environmentally friendly

Energy concept
• Cooking chamber door with insulated triple glazing

GreenInside
Consumption display (energy/water) is shown after each cooking process.



Automatic cleaning with two-in-one cartridge

WaveClean® (option) takes over the automatic cleaning. And it works incredibly efficiently, hygienically and safely.

Even the smallest corners are spotlessly cleaned automatically using only one sealed two-in-one cartridge containing both detergent and a rinse agent - and with only 19 l water consumption.

The water consumption has therefore been reduced by 30%.*