



Features

- **MagicPilot®** – touch and slide operating concept
 2 robust, wear-free, capacitive true colour touch screens,
 protected behind anti-reflective safety glass;
 display cleaning mode
- **autoChef®** – automatic cooking
- More than 250 preselected international cooking
 processes which can be individually modified
- More than 350 cooking processes can be saved
- **Overview of individual favourites** on the start screen
- Cooking process protection against
 modification/deletion
- Adjustable language settings, full text search
- **Manual operation concept** with 12 cooking modes:
 SoftSteaming, Steaming, ExpressSteaming, Convection,
 CombiSteaming, Perfection, low temperature cooking, ΔT,
 Sous vide, humidification, baking and rest function
- Cooking Steps function – up to 20 programme steps can
 be individually combined
- **ChefsHelp** – user information
 Insertion of information into text and graphics where
 required during the cooking process
- **VideoAssist** – interactive user assistance with clips
 featuring professional chefs
- **WaveClean®** – automatic cleaning system
- One integrated shower hose for both cooking chambers
- **SES** – Steam Exhaust System,
 steam extraction for safe operation
- **GreenInside** – energy consumption display
- **CombiDoctor** – self diagnosis programme
 automatic self-test for all relevant appliance functions such
 as climate and cleaning functions
- **QualityControl** – consistent high quality; perfect results
 every time regardless of the load quantity
- **Hygienic cooking chamber doors with sealed
 triple glazing**, right hand hinged door
- Lower door handle is turned 180°, ergonomic design
- **Hygienic cooking chambers** of corrosion resistant
 stainless steel

Accessories

- Hanging rack, standard configuration, 6 shelf inserts for
 GN 2/1, with tilt protection for containers, distance be-
 tween insert levels 65 mm
- Hanging rack, standard configuration, 10 shelf inserts for
 GN 2/1, with tilt protection for containers, distance be-
 tween insert levels 65 mm



Option

- Mains connection cable with 5-channel CEE plug
- Mains connection cable without CEE plug
- Left hand hinged door
- Two position safety door lock
- Special voltage
- Interface for connection to an energy optimization system
 according to DIN 18875 and potential free contact
- ETHERNET interface
- Mobile version
- SmokeInside – integrated smoking function
 (only for upper chamber)

Product safety

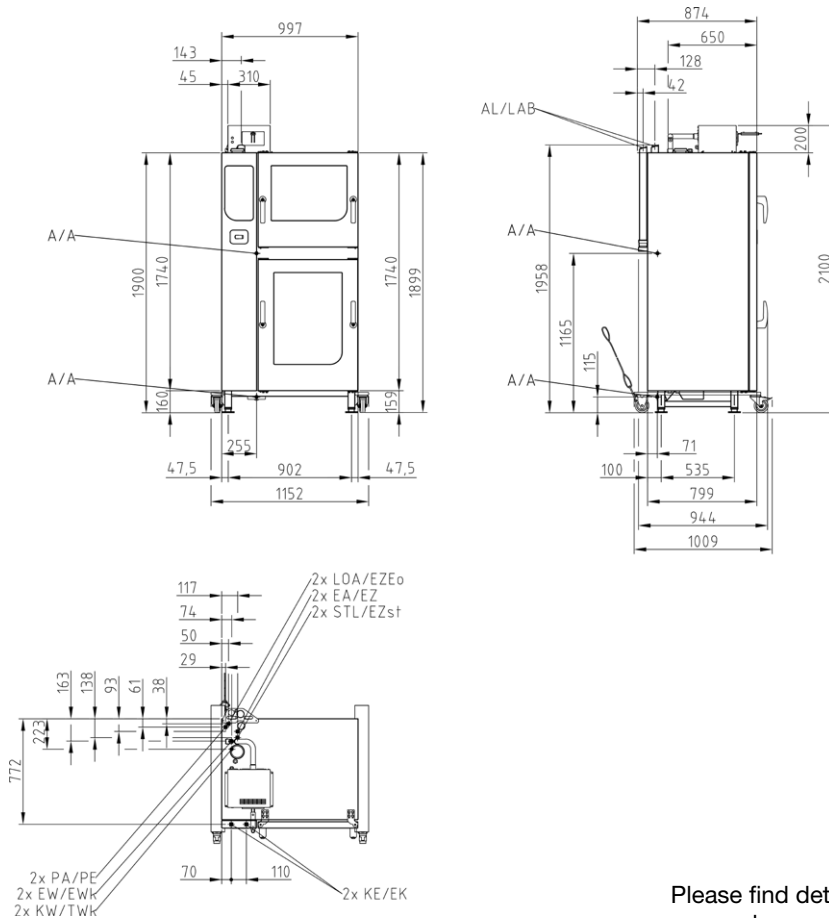


Combi steamer
FlexiCombi® Team
 Electric combi steamer FlexiCombi® Team MagicPilot 10.2-6.2
 MKN-No.: DKECOD121-621



world of cooking

DKECOD121-621



Please find detailed information at
www.mkn.com/en/login

General installation interfaces

Interfaces provided on site

- Electricity connection (EA/EZ)
- Connection to cold water mains (KW/TWk)
- Soft water (EW/EWk)
- Waste water connection (A/A)
- Exhaust air (AL)

Appliance dimensions (LxW ¹ xH ¹) (mm)	997 x 874 x 1900
Housing material	1.4301
Dimensions incl. packing (LxWxH ²)(mm)	1020 x 1300 x 2180
Net weight (kg)	282
Gross weight (kg)	316
max. load weight (kg)	72 + 120
Top shelf insert (mm)	1738
Installation instructions; safety clearance in mm	
at the rear	50
left and right respectively	50
recommended clearance for service purposes	500
when the rack trolley is parked on the left	800
Clearance to heat sources on the left	500
Clearance to deep fat fryers on the left and right respectively	at least the length of the hand shower



Capacity	
Shelf inserts	6 + 10 (16)
GN 2/1 (530 x 650 x 65 mm)	6 + 10 (16)
Meals per day	60 - 460

Electricity supply (380 V)	
Nominal power consumption (kW)	18.9 + 27.6
Voltage (V)	2 x 380 2 x 3 (N) PE AC
Fuse protection (A)	3 x 35 + 3 x 50
Frequency range (Hz)	2 x 50

Electricity supply (400 V)	
Nominal power consumption (kW)	20.9 + 30.5
Voltage (V)	2 x 400 2 x 3 (N) PE AC
Fuse protection (A)	3 x 35 + 3 x 50
Frequency range (Hz)	2 x 50

Electricity supply (415 V)	
Nominal power consumption (kW)	22.5 + 32.8
Voltage (V)	2 x 415 2 x 3 (N) PE AC
Fuse protection (A)	3 x 35 + 3 x 50
Frequency range (Hz)	2 x 50

Electricity supply (440 V)	
Nominal power consumption (kW)	20.9 + 30.5
Voltage (V)	2 x 440 2 x 3 (N) PE AC
Fuse protection (A)	3 x 35 + 3 x 50
Frequency range (Hz)	2 x 50

Drinking water cold (KW/TWk)	
Water pressure (bar)	2x 2 - 6
Connection size	2x DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 4
Consumption cleaning (l)	32 + 32

Soft water (EW/EWk)	
Water pressure (bar)	2x 2 - 6
Connection size	2x DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 0.9
Consumption steaming (l/h)	24 + 21
Consumption combisteaming (l/h)	5.3 + 4.6
Consumption cleaning (l)	3 + 3

Waste water (A/A)	
Volume flow max. (l/min)	10
Connection size	2x DN 50
Quality	max. 80 °C

According to VDI 2052 with a connection voltage of 400 V.	
Operated without steam condensate hood	
Heat emission latent (W)	5490 + 3762 (9252)
Heat emission sensitive (W)	3660 + 2508 (6168)
Steam output (g/h)	13621
Operated with FlexiCombi® Air condensation hood	
Heat emission latent (W)	2776
Heat emission sensitive (W)	3660 + 2508 (6168)
Steam output (g/h)	4086
Noise level (db (A))	< 70
Type of protection	IPX5



Further features

- **FamilyMix** – efficient utilization of the cooking chamber capacity. Products which can be cooked in the same cooking chamber climate are indicated in a clearly arranged list showing which products belong together.
- One hand door handle
- Non-contact door switch, door lock positions with end stop
- Insertable door seal – end user replaceable
- Drip pan with permanent drainage
- Cooking chamber with halogen lighting behind shockproof glass
- **DynaSteam** – dynamic process-oriented steam quantity adjustment depending on product load
- Dynamic autoreverse fan for extremely uniform cooking results
- 5 fan speeds programmable, even 10 speeds in connection with fan intervals
- Fan safety brake
- Integrated grease separation system
- Manual cleaning programme with user guide
- Maintenance instructions for external water filters
- **Time2Serve** – enter the required completion time
- **RackControl** – multiple timer
- **ClimaSelect® plus** – Climate control in steps of 10 %
- **Ready2Cook** – preheating, cooling down, climate preparation
- **PerfectHold** – keep warm function with SmartCoolDown
- Internal multipoint core temperature measurement (up to 99 °C)
- **EcoModus** – reduces temperature of cooking chamber automatically when it has not been charged for some time
- Energy supply as required, reduced heat output (E/2)
- **Integrated heat exchanger**
- **MKN FlexiCombi® Connect** – PC software equipped as standard to compile cooking processes, for visualisation, storage and printing of HACCP data
- Integrated HACCP memory
- **Professional baking function** – to set baking programmes with humidity injection in ml, a rest period and dehumidification
- Manual steam injection/humidification
- Timer with start time pre-selection and real time display
- USB interface, e.g. for software updates**
- Cooking process import function using a USB stick
- Display flashes after cooking time has elapsed
- Loudspeaker, adjustable tone control
- Audible signal after cooking time has elapsed
- Potential free contact for external steam condensate hood
- Direct waste water connection according to DVGW is possible
- Siphon is included with the appliance

** without surcharge under <https://shop.mkn.de>

Special equipment

FKE_AIR_KIT_TEAM FlexiCombi® Air condensation hood for electric stacking kits

GN 2/1 trays (please refer to accessories brochure)

202388	Granite enamelled tray, 20 mm deep
10017317	Granite enamelled tray, 40 mm deep
202390	Granite enamelled tray, 65 mm deep
202383	Baking tray – perforated Roasting tray
202386	Roasting tray – non-perforated
206103	Grid
202065	Container, non-perforated, 20 mm deep
202070	Container, non-perforated, 40 mm deep
202066	Container, non-perforated, 65 mm deep
202072	Container, non-perforated, 100 mm deep
202380	Container, perforated, 40 mm deep
202381	Container, perforated, 60 mm deep
202382	Container, perforated, 95 mm deep

TWO_IN_ONE WaveClean two-in-one cleaning cartridge

