

Combi steamer
FlexiCombi
Electric combi steamer FlexiCombi Classic 20.1
MKN-No.: FKECOD215C



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Features

- analogue setting and digital display for cooking temperature, humidity, cooking time and core temperature
- **Manual operation concept** with 6 cooking modes: SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming and Perfection
- 100 cooking processes can be saved
- **FlexiRack** – capacity concept for an increase in capacity up to 100% *
- **EasyLoad** – **crosswise insertion supplied as standard** for increased occupational safety
- **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
- **hygienic cooking chamber door with sealed triple glazing**
- right hand hinged door
- **hygienic cooking chamber** of corrosion resistant stainless steel
- **ClimaSelect** – Climate control in steps of 25 %
- **Ready2Cook** – preheating, cooling down, climate preparation
- internal core temperature measurement (up to 99 °C)

Accessories

- transport trolley rack for crosswise insertion, standard configuration, with 20 inserts for GN 1/1 and FlexiRack, with tilt protection for containers, distance between insert levels 68 mm
- preheat bridge



Option

- **WaveClean** – automatic cleaning system, siphon is included with the appliance
- **integrated shower hose**
- Internal multipoint core temperature probe
- Connection for external multipoint core temperature probe (cannot be retrofitted)
- IPX 6 – Protection against strong jets of water
- Marine version
- USPH version on request
- Prison version
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact

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Product safety



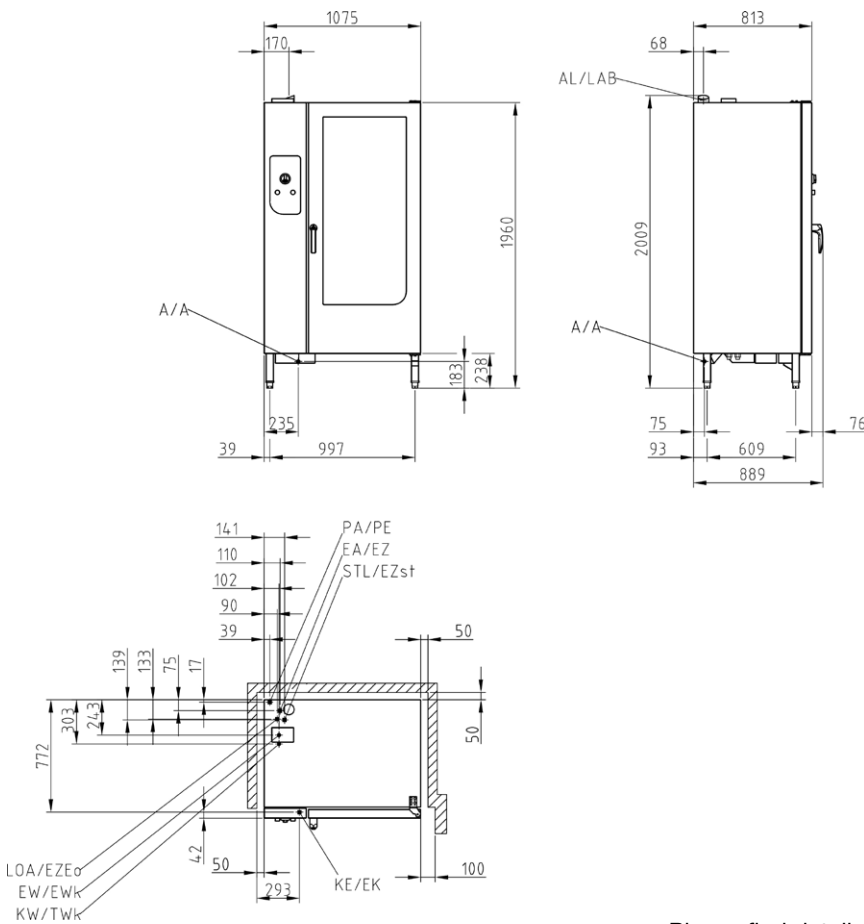
* compared to GN 1/1

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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 (LxWxH) (mm)	1075 x 813 x 1960
Housing material	1.4301
Dimensions incl. packing (LxWxH ²)(mm)	1160 x 960 x 2200
Net weight (kg)	295
Gross weight (kg)	329
max. load weight (kg)	150
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

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Capacity	
Quantity of cooked food (kg)	20x 15
Shelf inserts	20
GN 1/1 (530 x 325 x 65 mm)	20
Baking standard (600 x 400 x 85 mm)	16
FlexiRack (530 x 570 x 65 mm)	20 (≈ 35x GN 1/1)
Plates (Ø 28 cm on FlexiRack grids)	80
Plates (Ø 32 cm – plate rack trolley)	80
Meals per day	150 - 300 (GN 1/1); 150 - 400 (FlexiRack)

Electricity supply (380 V)	
Nominal power consumption (kW)	28.7
Voltage (V)	380 3 (N)PE AC
Fuse protection (A)	3 x 50
Frequency range (Hz)	50 / 60

Electricity supply (400 V)	
Nominal power consumption (kW)	31.7
Voltage (V)	400 3 (N)PE AC
Fuse protection (A)	3 x 50
Frequency range (Hz)	50 / 60

Electricity supply (415 V)	
Nominal power consumption (kW)	34.1
Voltage (V)	415 3 (N)PE AC
Fuse protection (A)	3 x 50
Frequency range (Hz)	50 / 60

Electricity supply (440 V)	
Nominal power consumption (kW)	31.5
Voltage (V)	440 3 (N)PE AC
Fuse protection (A)	3 x 50
Frequency range (Hz)	50 / 60

Drinking water cold (KW/TWK)	
Water pressure (bar)	2 - 6
Connection size	DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 4 (22.2)
Consumption cleaning (l)	32

Soft water (EW/EWk)	
Water pressure (bar)	2 - 6
Connection size	DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 0.9 (5)
Consumption steaming (l/h)	36
Consumption combisteaming (l/h)	8
Consumption cleaning (l)	3

Waste water (A/A)	
Volume flow max. (l/min.)	10
Connection size	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)	5706
Heat emission sensitive (W)	3804
Steam output (g/h)	8401
Operated with FlexiCombi Air condensation hood	
Heat emission latent (W)	1712
Heat emission sensitive (W)	3804
Steam output (g/h)	2520
Noise level (db (A))	< 70
Type of protection	IPX5

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Further features

- 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
- manual cleaning programme (does not apply to WaveClean option)
- maintenance instructions for external water filters
- energy supply as required
- reduced heat output (E/2)
- **Integrated heat exchanger**
- HACCP basic version
- integrated HACCP memory
- timer with start time pre-selection
- manual steam injection/humidification
- USB interface, e.g. for software updates**
- 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

Special equipment

FKE_AIR_201 FlexiCombi Air condensation hood

FlexiRack trays (please refer to accessories brochure)

206050	Frying basket
202363	Granite enamelled tray, 20 mm deep
202368	Baking tray – perforated
206045	Grid
10017446	Chicken grill rack
202376	Cup baking tray

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

10012901	Frying basket
202345	Granite enamelled tray, 20 mm deep
202379	Baking tray – perforated
206104	Grid
202375	Cup baking tray

e.g. Starter, baking, GN packages available!

216247	Roll-in rack for GN 1/1 crosswise insertion without EasyIn
216299	Roll-in rack for GN 1/1 crosswise insertion (incl. EasyIn)
216256	Plate rack trolley
201792	Thermal insulation cover

TWO_IN_ONE	WaveClean two-in-one cleaning cartridge
303326	Detergent (10 litre canister)
303323	Manual spray gun

10016941	Floor fastening for floor mounted appliances
FK_EASYIN_201	EasyIn system for floor-mounted appliances

** without surcharge under www.mkn.com

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Subject to technical modifications!
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