

**A team player for professional kitchens:**  
Two parallel operating cooking modes  
in one combi steamer



# A team player for professional kitchens:

Two parallel operating cooking modes in one combi steamer

## ✓ Flexibility

Cooking processes in the upper and lower chambers are **completely independent** of one another.



## ✓ Individuality/Capacity

More capacity in the same space; better adapted to daily requirements (compared to floor-mounted appliances).



## ✓ Hygiene

The closed housing caters for **easy cleaning**.

## MagicPilot

An operating concept as easy to use as your smartphone.



## WaveClean

Automatic cleaning system. Economical water consumption.



## Energy efficiency

Insulated triple glazing, heat exchanger and low connected loads.



Best new catering equipment innovation



Best heavy equipment innovation



Capacity concept

Hygiene  
Seamless  
surface  
easy to



Ergonomic:  
Accessories  
are easy to clean.

Ergonomic:  
The lower door  
handle is turned  
180°

1 appliance -  
2 parallel  
operating  
cooking  
modes

### ✓ Installation

Separate cooking chambers with separate connections.  
**Appliance is already fully assembled on delivery.**



Lowest drain connection point at a height of 180 mm (no installation through the floor).



### ✓ Workplace safety

Highest insertion level is **under 1600 mm\***.

\* For 6.x appliance on top of 6.x appliance



### ✓ Required space

**1/1 GN and 2/1 GN** appliances can also be combined without any change to the appliance dimensions.

Optimum utilization of cooking chamber with consistently low connected loads. With the **FlexiRack special dimensions** you can produce up to **50% more\* cooked food** when roasting and baking.



\* Compared to 1/1 GN

1/1 GN

FlexiRack special baking tray

Model versions	FlexiCombi 6.1 FlexiCombi 6.1	FlexiCombi 6.1 FlexiCombi 6.2	FlexiCombi 6.2 FlexiCombi 6.2	FlexiCombi 6.1 FlexiCombi 10.1	FlexiCombi 6.2 FlexiCombi 10.1	FlexiCombi 6.1 FlexiCombi 10.2	FlexiCombi 6.2 FlexiCombi 10.2
<b>MKN Model No.</b>	<b>DKECOD615-615</b>	<b>DKECOD621-615</b>	<b>DKECOD621-621</b>	<b>DKECOD115-615</b>	<b>DKECOD115-621</b>	<b>DKECOD121-615</b>	<b>DKECOD121-621</b>
Appliance dimensions (W x D x H)	997 x 799 x 1700	997 x 799 x 1700	997 x 799 x 1700	997 x 799 x 1900	997 x 799 x 1900	997 x 799 x 1900	997 x 799 x 1900
Connected load (electrical)	2x 10.4 kW	10.4 and 20.9 kW	2x 20.9 kW	10.4 and 15.9 kW	20.9 and 15.9 kW	10.4 and 30.5 kW	20.9 and 30.5 kW
<b>Capacities</b>	<b>6.1 – 6.1</b>	<b>6.1 – 6.2</b>	<b>6.2 – 6.2</b>	<b>6.1 – 10.1</b>	<b>6.2 – 10.1</b>	<b>6.1 – 10.2</b>	<b>6.2 – 10.2</b>
FlexiRack® (530 x 570 mm)	2 x 6 (12)	2 x 6 (12)	2 x 6 (12)	6 and 10 (16)	6 and 10 (16)	6 and 10 (16)	6 and 10 (16)
1/1 GN (530 x 325 mm)	2 x 6 (12)	6 and 12 (18)	2 x 12 (24)	6 and 10 (16)	12 and 10 (22)	6 and 20 (26)	12 and 20 (32)
2/1 GN (530 x 650 mm)	-	1 x 6	2 x 6 (12)	-	1 x 6	1 x 10	6 and 10 (16)
Baking size (600 x 400 mm)	2 x 5 (10)	2 x 5 (10)	2 x 5 (10)	5 and 8 (13)	5 and 8 (13)	5 and 8 (13)	5 and 8 (13)
Plates Ø 28 mm on FlexiRack grids	2 x 24 (48)	2 x 24 (48)	2 x 24 (48)	24 and 40	24 and 40	24 and 40	24 and 40
12 Chickens (1300 g) on <b>FlexiRack</b> chicken grill rack instead of 8 chickens on 1/1 GN	<b>2 x 24 (48)</b> instead of 2 x 16 (32)	<b>24 and 32 (56)</b> instead of 16 and 32 (48)	2 x 32 (64)	<b>24 and 36 (60)</b> instead of 16 and 24 (40)	<b>32 and 36 (68)</b> instead of 32 and 24 (56)	<b>24 and 48 (72)</b> instead of 16 and 48 (64)	32 and 48 (80)
4 Geese (5 kg each) on <b>FlexiRack</b> special roasting tray instead of 2 geese on 1/1 GN	<b>2 x 12 (24)</b> instead of 2 x 6 (12)	2 x 12 (24)	2 x 12 (24)	<b>12 and 20 (32)</b> instead of 6 and 10 (16)	12 and 20 (32)	12 and 20	12 and 20
8 Rump steaks (220 g each) on <b>1/1 GN</b> special grill grate	2 x 48 (96)	48 and 96 (144)	2 x 96 (192)	48 and 80 (128)	96 and 80 (176)	48 and 160 (208)	96 and 160 (256)
8 Salmon steaks (180 g each) on <b>1/1 GN</b> special grill grate	2 x 48 (96)	48 and 96 (144)	2 x 96 (192)	48 and 80 (128)	96 and 80 (176)	48 and 160 (208)	96 and 160 (256)
12 Chicken breasts (140 g each) on <b>1/1 GN</b> special grill grate	2 x 72 (144)	72 and 144 (216)	2 x 144 (288)	72 and 120 (192)	144 and 120 (264)	72 and 240 (312)	144 and 240 (384)
4 Roast pork joints (4 kg) on <b>FlexiRack</b> special roasting tray instead of 2 joints on 1/1 GN	<b>2 x 12 (24)</b> instead of 2 x 6 (12)	2 x 12 (24)	2 x 12 (24)	<b>12 and 20 (32)</b> instead of 6 and 10 (16)	12 and 20 (32)	12 and 20	12 and 20
3 Roast beef joints (4 kg) on <b>FlexiRack</b> special roasting tray instead of 2 joints on 1/1 GN	<b>2 x 9 (18)</b> instead of 2 x 6 (12)	<b>9 and 12 (21)</b> instead of 6 and 12 (18)	2 x 12 (24)	<b>9 and 15 (24)</b> instead of 6 and 10 (16)	<b>12 and 15 (27)</b> instead of 12 and 10 (22)	<b>9 and 20 (29)</b> instead of 6 and 20 (26)	12 and 20 (32)
16 Croissants (90 g each) on <b>FlexiRack</b> baking tray instead of 8 croissants on 1/1 GN	<b>2 x 96 (192)</b> instead of 2 x 48 (96)	2 x 96 (192)	2 x 96 (192)	<b>96 and 160 (256)</b> instead of 48 and 80 (128)	<b>96 and 160 (256)</b> instead of 96 and 80 (176)	<b>96 and 160 (256)</b> instead of 48 and 160 (208)	96 and 160 (256)
12 Pretzels (100 g each) on <b>FlexiRack</b> baking tray instead of 8 pretzels on 1/1 GN	<b>2 x 72 (144)</b> instead of 2 x 48 (96)	<b>72 and 96 (168)</b> instead of 48 and 96 (144)	2 x 96 (192)	<b>72 and 120 (192)</b> instead of 48 and 80 (128)	<b>96 and 120 (216)</b> instead of 96 and 80 (176)	<b>72 and 160 (232)</b> instead of 48 and 160 (208)	96 and 160 (256)
12 Schnitzels (escalopes, 180 g each) on <b>FlexiRack</b> special roasting tray instead of 8 schnitzels on 1/1 GN	<b>2 x 72 (144)</b> instead of 2 x 48 (96)	<b>72 and 96 (168)</b> instead of 48 and 96 (144)	2 x 96 (192)	<b>72 and 120 (192)</b> instead of 48 and 80 (128)	<b>96 and 120 (216)</b> instead of 96 and 80 (176)	<b>72 and 160 (232)</b> instead of 48 and 160 (208)	96 and 160 (256)



## Optional equipment and accessories:

- Two in one detergent and rinse aid cartridges
- Two position safety door lock
- GN lengthwise insertion
- FlexiRack special trays and grids
- GN containers, GN grids and special baking & roasting trays
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- ETHERNET interface



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