

MKN combi steamer junior 6 tray, Gastronorm 2/3 with manual operation system.

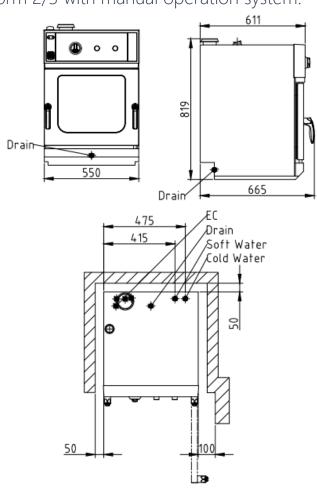
Product Advantages:

- Hygienic rounded corners and cooking chamber door with insulated **triple glazing**.
- Saves energy due to low heat loss, work safety due to low outside temperature.
- **5 fan speeds**, auto reverse fan for best cooking uniformity.
- Up to 100 individual cooking programmes can be stored in up to 6 steps.
- USB interface.
- High speed centrifugal steam generation technology with heat recovery.
- ClimaSelect Humidity and temperature control measurement.
- WaveClean Automatic cleaning system (safe, easy, economical).
- 3 years warranty parts and labour.

Installation requirements:

- Soft Water / Water supply / Connection to waste water provided by customer.
- If mineral content is high, reverse osmosis system may be advisable.





Technical Data:

550 x 819 x 611
5.2 or 3.5
415 3 phase AC or
240 1 phase AC
3 x 20 or 1 x 15
50
DN 20 (R ¾" inside)
DN 20 (R ¾" inside)
200 - 600 (2 - 6 bar)
DN 40
6 (max. 60 mm deep)
6
1.4301
1.4301
68
936 / 630
624 / 420
IPX 5



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