



world of cooking

The new **FlexiChef®**
smart cooking. smart cleaning.



High Performance

– redefined

The FlexiChef® – Optimizing your cooking processes

Tender beef goulash in twenty-five minutes, delicious risotto in eight minutes* and then clean the skillet in two minutes only? Sure! It's no problem for MKN's FlexiChef®. This multi-award winning equipment lets you cook, fry, deep fry or cook at high speed all in one appliance. It optimizes the complete cooking process and sustainably increases your efficiency!

The FlexiChef® optimises time, space, quality and efficiency and cooks three times faster than conventional cooking equipment, even reaching temperatures of up to 275 degrees*. The FlexiChef® is also the only horizontal cooking appliance equipped with an automatic cleaning system which does the complete job for you in two minutes only**. Step into a bright new future with FlexiChef®.



Scan here
to see our film online!

“
The FlexiChef® is fun to work with and effectively motivates the team.



Optimizing quality

Produce consistent food quality every day.



Optimizing space

All-in-one system combines the functions of numerous appliances – high productivity, small footprint.



Optimizing efficiency

Multifunctional appliances increase efficiency in professional kitchens allowing chefs to use their expertise for more important issues.



Optimizing time

Heat up fast! Cook fast!
Clean fast!



Optimizing your daily routine

Our technical solution for your staff shortage. Using the FlexiChef® to share the head chef's knowledge.



Optimizing motivation

Motivate your team by using state-of-the-art touchscreen technology and the automatic cleaning system SpaceClean

It's that special moment when you create something new



Why wait for tomorrow what you can have today?
We keep our finger on the pulse of the market, developing and implementing innovations to precisely meet customer needs and sustainably improve and optimize kitchen processes alike. It's simply our daily business. We always focus on current market requirements and chefs around the world reap the benefits every day.

The new FlexiChef® generation is a perfect example, demonstrating our long year experience, expertise and ingenuity.

**Evolution through
technological progress
since 1979**



Since 1979
MKN tilting bratt pans

2002
Optima Express pressure cooking technology



Multi-award winning. The future of professional kitchens.



Based on years of expertise and experience our MKN specialists have enhanced even further the FlexiChef® and perfectly tailored it to today's requirements in operating kitchens. That's how the FlexiChef® brings even more speed and power into the kitchen. A true highspeed solution that doesn't only further improve kitchen processes but also significantly raises profitability.

With the new FlexiChef® the success story continues: extremely fast, super easy, intuitive*. Let's continue writing the history of cooking technology together!

*compared to previous MKN technology

2012

FlexiChef® The innovation of professional kitchens

2020

The new FlexiChef® High Performance redefined

High Speed

– redefined

Achieve your goals faster with the new FlexiChef®

High speed across the board. This is the basic principle in the FlexiChef®. Our design engineers have carried out some fine tuning and implemented numerous technical innovations to accelerate each process. Thanks to many technical innovations further accelerated all processes. That brings you and your employees in the kitchen even faster to the finish line - and saves valuable time.

This all contributes to the FlexiChef's enhanced overall performance. The reaction time of the operating system

is now twice as fast as before and the heat up* time 35% faster. ReadyXpress high speed cooking is twice as fast as conventional pressure cooking** and three times as fast as with traditional cooking equipment***.

Give your kitchen a kick in terms of speed and efficiency – with the FlexiChef®

Impressive speed

Production time with ReadyXpress, e.g. beef goulash

FlexiChef	approx. 52 min.
conv. pressure cooking technology	approx. 96 min.
conventional cooking equipment	approx. 150 min.

65% time saving

Production time with ReadyXpress, e.g. pea soup

FlexiChef	ca. 35 min.
conventional cooking equipment	ca. 90 min.

61% time saving

Cooking time with ReadyXpress, e.g. risotto

FlexiChef	approx. 8 min.
conventional cooking equipment	approx. 20 min.

60% time saving

*compared to previous MKN technology **compared to conventional MKN pressure cooking technology ***compared to conventional MKN cooking equipment



2X



faster

than conventional pressure
cooking technology**

3X



faster

than conventional cooking
equipment***

High Usability

– redefined

MagicPilot – the **FlexiChef®** operating system!
Large display. Fast. Intuitive.

Its intuitive and simple operating concept MagicPilot makes the FlexiChef® as easy to use as your tablet at home. It is equipped with a large and clear 10 inch display which is not only robust in design but also really easy to clean. So, you can enjoy cooking and definitely stay more motivated.



FLUSH-MOUNTED DISPLAY

4 mm
hardened glass



OPERATION
fast
reaction time



USER FRIENDLY
**10-Inch-
Display**



SOUND
individual
sound profiles



USERINTERFACE
**easy, modern
intuitive**



OPTIMUM USER COMFORT
**Team with
2 displays**



Just as intuitive and easy to use as a Smartphone –

with Touch & Slide and a **10 inch** display. You can look forward to the familiar and simple operating concept – made by MKN.

*compared to previous MKN technology



High Intelligence – redefined

MKN Guided Cooking - Your navigation system through the cooking process

Do you have to deal with constantly changing personnel and a shortage of trained staff, yet still produce the same top food quality under time pressure every day? This is a major challenge facing many professional chefs day in day out! The FlexiChef® offers you the perfect solution – the MKN Guided Cooking concept. The navigation system directs the user through the cooking process and guarantees consistent food quality

at all times. A higher level of automation and numerous support functions round off the MKN Guided Cooking concept. This equipment philosophy combined with intelligent technology allows even low level skill operatives to gain access to the head chef's knowledge. Discover FlexiChef® and Guided Cooking now and enjoy the benefits of reliable smart technology in your kitchen.

“

Guided Cooking
enables us to easily
produce consistent food
quality every day.

“



autoChef

Chefs' expertise included thanks to automatic cooking processes. Food quality can be reproduced quickly and reliably



ChefsHelp

Step by step instructions to assist the user; images can also be integrated



Guided Cooking



BarcodeScan

Scan a barcode and start the cooking process



Quick Start & Favourites

Direct access to your favourite cooking processes on the start screen, food quality is easily reproduced



VideoAssist

Operating instructions in video format - assistance around the clock, 365 days a year

Cleaning

– redefined

SpaceClean – The first and only automatic cleaning system for skillet pans*

What's on at the end of each cooking process? You're right, cleaning! And do you really think that professional chefs should be cleaning by hand nowadays? It's a clear "No" from us and that's why we've developed SpaceClean, the first and so far only automatic cleaning system for skillet pans*. It's a special highlight in the FlexiChef.

You don't only save resources with SpaceClean, you reduce costs. How about intermediate cleaning? It's no problem whatsoever with SpaceClean. Chemicals and extra manual cleaning are unnecessary and it takes 2 minutes** only!



Automatic intermediate cleaning in only

2 min

(plus set-up time)



Cleaning without chemicals



Start time preselection

flexible cleaning whenever you like





care & protection

New care function

Hard water – No problem at all for the FlexiChef® now!

Our new "care & protection" function including systematic descaling extends the working life of your FlexiChef®. It can be used anywhere without requiring a water softening unit (up to 4.5 mmol/l). And what's even better is that the FlexiChef® itself reminds you about the next descaling process.



www.mkn.com/spaceclean

Multifunctionality

– redefined

Perfection is our aspiration.

The FlexiChef® is exceptional in many respects. Its multifunctionality not only allows you to cook, fry, deep fry and cook sous vide all in one appliance. The ReadyXpress high speed cooking function also brings new meaning to work speed in professional kitchens. And the FlexiZone feature in our FlexiChef®

demonstrates how MKN is once again pushing back the boundaries of technology. You can switch off the zones you don't need so there's no need to turn the complete unit on. So you're saving up to 2/3 of power in quiet times during the day.



Prepare an entire menu simultaneously using FlexiZone

With individual temperatures or cooking times: frying, cooking and deep frying on up to three zones

Smart cooking technology opens up unforeseen opportunities

Enjoy the freedom of cooking. The more demanding your wishes, the better: With the FlexiChef® you're equipped with powerful professional cooking technology. A multifunctional powerhouse that optimizes your daily routine in big catering, hotels and gastronomy.



Cooking

Optimized, gentle cooking processes preserve vitamins and nutrients to cater for premium food quality.

Boiling, frying, pressure cooking or deep fat frying - everything in one appliance consuming little space. That is productivity that pays off. You can look forward to fast, easy and flexible cooking processes "au point"!



ReadyXpress

High speed cooking in FlexiChef® accelerates kitchen processes significantly. You cook three times faster than traditional cooking methods and twice as fast as with conventional pressure cooking equipment.



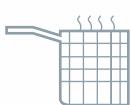
Frying

Faster protein binding through a higher frying performance. That ensures little cooking losses and the meat stays nicely juicy.



FlexiZone

How about preparing a complete dish in one skillet pan? You can divide the pan in up to three zones with the FlexiZone feature. Time and temperature can be individually controlled for each zone during frying and the time during cooking and deep frying.



Deep frying

The FlexiChef® offers you deep fried food in premium quality.



Sous Vide cooking

Cook vacuum-sealed food sous vide with MKN technology.

High Efficiency

– redefined

Efficiency that pays off!

Your kitchen can enjoy a real economic boom thanks to FlexiChef®. MKN's multifunctional appliance is a major step forward in terms of speed and efficiency.

Multifunctionality, high flexibility, fast operation and

intelligent energy management allow you to organise your daily routine in the kitchen more effectively than ever. This means more profit and increased competitiveness!



The FlexiChef earns you money

Earning more with the FlexiChef®. In no time the FlexiChef® including SpaceClean cleaning system can pay itself off. Ask us for your individual calculation.



Cut your costs, more space

The multifunctional FlexiChef® allows you to cook, fry, deep fry or cook high speed all in one appliance. This means you don't just save investments in more equipment, you get to enjoy more space as well.



Save time

ReadyXpress high speed cooking is twice as fast as conventional MKN pressure cooking technology.* Our automatic SpaceClean cleaning system takes care of intermediate cleaning for you in two minutes only** ***.



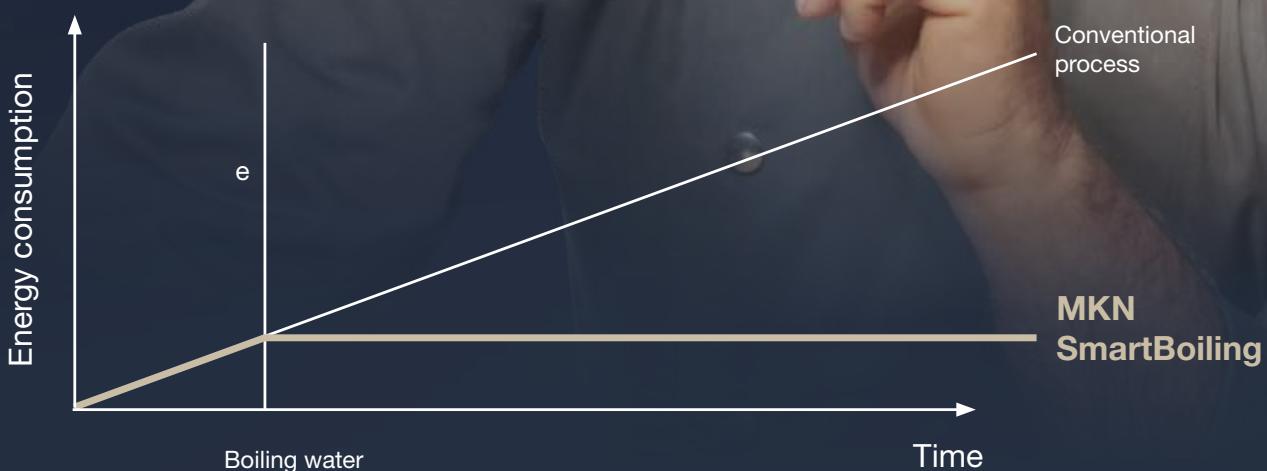
Less detergent

SpaceClean takes care of cleaning between cooking processes without the use of chemicals. This saves you money and is environmentally friendly.



MKN SmartBoiling

– the energy saving
water boiling process



Example of energy consumption when boiling and simmering 75 l water in the new FlexiChef®.
Additional energy requirement for ventilation has not been taken into account.

Boiling hot water. Immediately, whenever you like. Enough of high energy consumption and loss of time while you refill evaporated water! Our new innovation, MKN SmartBoiling, enables you to boil an exact amount of water simply by pushing a button.

Energy consumption is reduced to a minimum and the water is boiled in a matter of seconds at any time and without extra costs.

Test MKN SmartBoiling for yourself!

High Flexibility

— redefined

The right size for every kitchen

Whether you run a restaurant, commercial kitchen, catering establishment or perhaps a completely new concept, we find the right combination of appliance sizes and depths for every kitchen. All elements can be individually combined to precisely match your kitchen

requirements in terms of available space, food quantities and selection. The FlexiChef® increases your output and productivity even on a small footprint. You won't waste space any more! Look forward to a profitable investment and reduced energy bills now.



**Install, connect
and get started.**
Easy installation and
maintenance.



**New
Team version**



FlexiChef® Size 1

Usable capacity 50 litres



FlexiChef® Size 2

Usable capacity 75 or 100 litres



FlexiChef® Size 3

Usable capacity 100 or 150 litres



FlexiChef® Team



Easy transport
by separating all
TEAM appliances
into two parts



**Control panel on the right
or left side**
flexibility and ergonomic
design



Different sizes
The FlexiChef is
available in 3 sizes



Skillet pan options
You can select from
5 different pan models

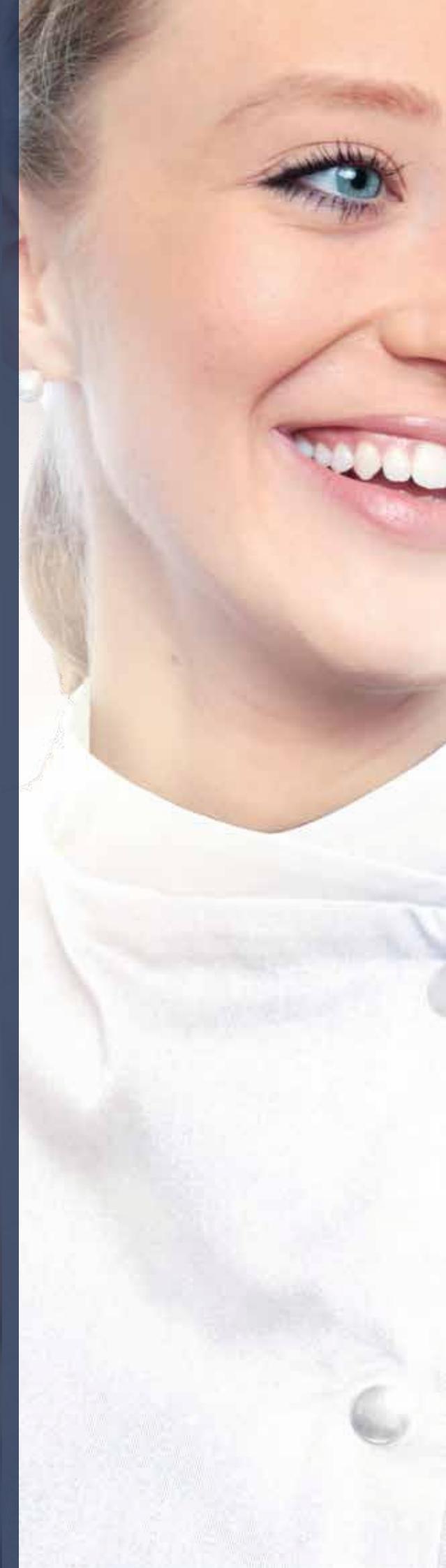
MKN Connected Kitchen

New means of communication

Appliances can be connected using smart technology. MKN's cloud solution "Connected Kitchen" creates new methods of communication in professional kitchens. Internet connection included.



- Maximum data security provided by a reliable partner - Telekom
- Autonomous complete solution for the entire kitchen
- SSL connection - MKN appliances are not accessible from the internet
- Cooking processes can be loaded centrally and time-triggered
- Monitor and manage HACCP data



The new FlexiChef®

All the highlights at a glance



Optimizing your cooking processes

FlexiChef® optimizes the overall performance



Hightspeed cooking

thanks to ReadyXpress



SpaceClean 2.0

The first and only automatic cleaning system for skillet pans



care & protection

Care function extends the working life of your FlexiChef® even without water softening unit



Das MagicPilot operating concept

large display, fast, intuitive



Guided Cooking

Higher level of automation and various support functions



Quick Start & Favourites

Immediate access to your favourite cooking processes



Connectivity

The FlexiChef® is internet compatible

The new FlexiChef®

Product overview and technical data

FlexiChef®	Size 1 (50 l)	Size 2 (75 l)	Size 2 (100 l)	Size 3 (100 l)	Size 3 (150 l)					
Dimensions										
Length: mm	1100	1300	1300	1600	1600					
Carcass width: mm	850	850	850	850	850					
Carcass height: mm	750	750	750	750	750					
Connection module	Optional connection to MKN OPTIMA 850 possible, additional space not required									
Connections										
Electric 400 V										
Electric load MaxPower: kW	14,7	22,4	22,4	34,0	34,0					
Electric load FlexPower: kW	13,1	17,2	17,2	26,2	26,2					
For 380 - 415 V										
Fuse protection MaxPower: A	35	50	50	63	63					
Fuse protection FlexPower: A	25	32	32	50	50					
Mains/frequency	3 (N)PE AC / 50 Hz or 60 Hz									
Residual current device	Recommended fuse protection (provided by customer), type A, 300 mA									
Feed water/waste water										
Cold water (drinking water)	Volume flow min. 13 l/min, pressure 2-6 bar, water hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20									
Warm water (drinking water max. 60°C)	Volume flow min. 13 l/min, pressure 2-6 bar, water hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20									
Waste water (drain water)	max 80°C, volume flow max 50 l/min (fixed connection) or max. 70 l/min (floor drain), DN 50									
Skillet pan										
Dimensions: mm	523 x 543 x 225	723 x 543 x 225	723 x 543 x 315	1023 x 543 x 225	1023 x 543 x 315					
Nominal capacity: l	50	75	100	100	150					
Max. oil capacity: l	25	35	35	49	49					
Appliances net weight										
With ReadyXpress & SpaceClean: kg	290	325	330	385	390					
With ReadyXpress: kg	240	275	280	335	340					
Without ReadyXpress with SpaceClean: kg	-	300	305	355	360					
Without ReadyXpress: kg	-	250	255	305	310					

Optional equipment

Hanging system for baskets

- Frying basket
- Cooking basket

- Ladle (unperforated)

- Ladle (perforated)
- Spatula for draining
- Straining sieve

appliances

- Transport trolley for GN containers
- Portable oil filtration system 75 l (230 V)
- Oil filter papers (50 pieces per box)

Hanging system for GN containers

- GN container (unperforated)
- GN container (perforated)
- Shelf

- Wiper

- Pan scraper
- Cleaning brush
- Shelf unit in between team

FlexiChef Team	Gr. 1 + Gr. 1	Gr. 2 + Gr. 2	Gr. 3 + Gr. 3	Gr. 1 + Gr. 2	Gr. 1 + Gr. 3	Gr. 2 + Gr. 3						
Dimensions												
Length: mm	2200	2600	3200	2400	2700	2900						
Carcass width: mm	850	850	850	850	850	850						
Carcass height: mm	750	750	750	750	750	750						
Connection module	Optional connection to MKN OPTIMA 850 possible, additional space not required											
Connections												
Electric 400 V												
Electric load MaxPower: kW	14,7 + 14,7	22,4 + 22,4	34,0 + 34,0	14,7 + 22,4	14,7 + 34,0	22,4 + 34,0						
Electric load FlexPower: kW	13,1 + 13,1	17,2 + 17,2	26,2 + 26,2	13,1 + 17,2	13,1 + 26,2	17,2 + 26,2						
For 380 - 415 V												
Fuse protection MaxPower: A	35 + 35	50 + 50	63 + 63	35 + 50	35 + 63	50 + 63						
Fuse protection FlexPower: A	25 + 25	32 + 32	50 + 50	25 + 32	25 + 50	32 + 50						
Mains/frequency	3 (N)PE AC / 50 Hz or 60 Hz											
Residual current device	Recommended fuse protection (provided by customer), type A, 300 mA											
Feed water/waste water												
Cold water (drinking water)	Volume flow min. 13 l/min, pressure 2-6 bar, water hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20											
Warm water (drinking water max. 60°C)	Volume flow min. 13 l/min, pressure 2-6 bar, water hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20											
Waste water (drain water)	max 80°C, volume flow max 50 l/min (fixed connection) or max. 70 l/min (floor drain), DN 50											
Skillet pan												
Dimensions: mm	See dimensions of the FlexiChef® single units											
Nominal capacity: l	50 + 50	75 + 75	100 + 100	50 + 75	50 + 100	75 + 100						
Max. oil capacity: l	25 + 25	35 + 35	49 + 49	25 + 35	25 + 49	35 + 49						
Appliances net weight												
With ReadyXpress & SpaceClean: kg	580	660	780	620	680	720						
With ReadyXpress: kg	480	560	680	520	580	620						
Without ReadyXpress with SpaceClean: kg	-	610	720	595	650	665						
Without ReadyXpress: kg	-	500	620	495	550	565						

Accessories

You can optimize your FlexiChef® with a comprehensive range of accessories suitable for every kitchen. These are all geared to meet your requirements, from ladles to transport trolleys. Our packs are the perfect solution for optimizing diverse applications in any professional kitchen.

Starter pack

- Spatula for draining
- Wiper
- Shelves
- Ladles (perforated & unperforated)

GN-Pack

- Hanging system for GN containers
- Transport trolley for portioning incl. 1/1 GN container
- Straining sieve

Cooking pack

- Hanging system for baskets
- One set of cooking baskets

Deep fat frying pack

- Hanging system for baskets
- One set of frying baskets

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