

FLEXICOMBI MAGICPILOT 20.1 GAS

MKN No.: FKG201R_MP



MKN combi steamer FlexiCombi 20 tray GN 1/1 or 20 FlexiRack® (530 x 570 mm) with MagicPilot operation system.

Product Advantages:

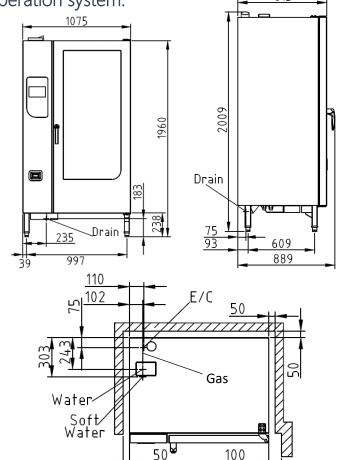
- MagicPilot Robust, wear-free, capacitive true colour touch screen.
- FlexiRack® 50% more cooking capacity (= save time and energy).
- Video assist Interactive user assistance with clips featuring professional chefs.
- CombiDoctor Self-diagnosis programme.
- GreenInside Indicates the energy and water consumption for each cooking programme.
- AutoChef Up to 350 individual cooking programmes and manual operating system.
- Easyln roll-in system for transport trolley racks to compensate for any uneveness of the floor up to 10 mm.
- Durable hygienic cooking chamber and chamber door with insulated triple glazing.
- DynaSteam² It speeds up the cooking process and saves energy.
- Integrated heat exchanger.
- WaveClean Automatic cleaning system (safe, easy, economical).
- USB interface.
- 3 years warranty parts and labour.

Capacity:	Meals per day	150 – 300 (GN 1/1)
		150 – 400 (FlexiRack)

<u>Installation</u> 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:			
Width x Height x Depth (mm)	1075 x 1960 x 813		
Connected load (gas) (MJ/h):	129.6		
Voltage (V) / EC:	240 1 phase AC		
Recommended fuses (A):	1 x 10		
Frequency range (Hz):	50		
Soft Water connection:	DN 20 (R ¾" inside)		
Water connection:	DN 20 (R ¾" inside)		
Waterpressure (kPa):	200 - 600 (2 - 6 bar)		
Drain connection:	DN 50		
FllexiRack® (530 x 570 mm)	20 (max. 65 mm deep)		
Gastronorm 1/1 (530 x 325 mm):	20 (max. 65 mm deep)		
Plates Ø 28 cm on FlexiRack® grids:	80		
Plates Ø 32 cm – plate trolley :	80		
Material housing:	1.4301		
Material cooking chamber:	1.4404		
Gross weight (kg):	375		
Heat emission latent (W):	6480		
Heat emission sensitive (W):	5400		
Type of protection:	IPX 5		

