The new MKN 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 (RCD)	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)					
Waste water (drain water)	max 80°C, volume flow max 50l/min (fixed connection) or max. 70l/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

FlexiChef® Team	Sizes 1 + 1	Sizes 2 + 2	Sizes 3 + 3	Sizes 1 + 2	Sizes 1 + 3	Sizes 2 + 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 (RCD)	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)						
Waste water (drain water)	max 80°C, volume flow max 50l/min (fixed connection) or max. 70l/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

The new **Flexi**Chef®
smart cooking. smart cleaning.

world of cooking

Optional equipment

Hanging system for baskets
- Frying basket
- Cooking basket

Hanging system for GN containers
- GN container (unperforated)
- GN container (perforated)

- Shelf
- Ladle (unperforated)
- Ladle (perforated)
- Spatula for draining
- Straining sieve
- Wiper
- Pan scraper
- Cleaning brush
- Barcode scanner

- Shelf unit between Team appliances
- Transport trolley for GN containers
- Portable oil filtration system 75 l (230 V)
- Oil filter papers (50 pieces per box)
- Care & Protection

Optional equipment

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 and unperforated)

Cooking pack
- Hanging system for baskets
- One set of cooking baskets

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

Deep fat frying pack
- Hanging system for baskets
- One set of frying baskets

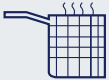## The new FlexiChef® – Your all-rounder in the kitchen!

Cooking
Perfect for soups, stews or pasta. Optimised, gentle cooking processes ensure top food quality

Grilling/Shallow Frying
Perfect for preparing meat, fish or vegetables; even heat distribution

Deep frying
Fried food in premium quality

ReadyXpress® (Option)
High speed cooking in FlexiChef® accelerates kitchen processes significantly

FlexiZone®
Divide the pan in up to three zones using the FlexiZone® feature. Each zone can be individually controlled.

Sous vide cooking
Cooking in vacuum sealed plastic bags

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

Easier to operate
Orbital cleaning head tightly integrated in the lid

Faster
Set-up procedure not required

Faster **amortisation**

Up to **90%**** less water consumption
Only 26 l water per cleaning cycle

*Option ** when using SpaceClean® compared to manual cleaning of conventional cooking equipment

Easy Up & Down – New lifting system in FlexiChef®*

New lifting system in FlexiChef®*
Frying baskets can be lifted easily and safely out of the pan and set aside.

Benefits:
- Ergonomic design = safety for the user
- Easy and safe lifting of heavy/hot baskets
- 20% lighter baskets when fully loaded as by other systems
- Guaranteed success: perfectly cooked food due to automatic lifting of baskets at precisely the right time

* Optional accessories required

Intelligent operating system – Fast. Large. Clearly arranged.

The new MagicPilot
Intuitive operation and a perfect overview

- Faster hardware caters for a smoother workflow
- User friendly handling uniform control display for diverse MKN appliances

Guided Cooking – User navigation through the cooking process

- Automatic cooking processes
- Food quality can be reproduced fast and safely
- Useful notes as instructions; integration of photos possible
- Automatic control functions for perfect quality during cooking

SmartBoiling – the new energy efficient boiling process

	standard cooking appliance	FlexiChef® (SmartBoiling)
Energy consumption	7 kWh	0.2 kWh
Costs per 30 ct/kWh	2.10 €	0.06 €
Evaporated water	13 litres	0 litres
CO_2 emissions	2.9 kg	>0.1 kg

Discover the next generation of cooking with SmartBoiling. With impressive **energy savings of 99%** compared to conventional boiling, SmartBoiling sets new standards in your kitchen.

Energy consumption - SmartBoiling vs. conventional boiling process. Figures refer to a 20 minute boiling process for 75 litres water.
*compared to conventional boiling

The future of digital commercial kitchens

WLAN*: Standard feature now

OPC UA interface
Connection to kitchen control system DIN 18898 (via OPC UA interface, open standard)

REST API interface
Connection with your own platforms and external platforms possible with Rest-API/Swagger interface
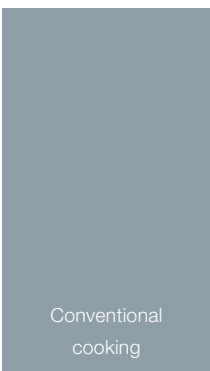
Software updates using cloud or app

* in all certified countries

Taking speed to the next level

approx. 150 min.***

approx. 96 min.**

Up to **2 x** faster
than conventional pressure cooking equipment***

Up to **3 x** faster
than conventional pan cooking**

Conventional cooking

Conventional pressure cooking equipment

approx. 52 min.*
The new **FlexiChef**

up to **10%** faster than the previous model

Production time with ReadyXpress®**** e.g. beef goulash
Up to 65% time savings

* compared to previous MKN technology ** compared to conventional MKN pressure cooking equipment *** compared to conventional MKN technology **** optional in FlexiChef®

Top quality for efficiency and a long lifespan

More sustainability

New ways of thinking. The new MKN FlexiChef® paves the way for groundbreaking and sustainable practices in cooking. Uncompromising quality, innovative features and an impressive package of user benefits, with the chef always in focus.

GreenHighlights in the new FlexiChef®
Innovation and sustainability combined in perfection

FlexiZone®
Grilling/shallow frying, cooking or deep frying on up to three zones which can be operated separately. Energy is only used where required.

up to **66%*** energy savings

Turbo PowerBlock
- Optimal energy management due to extensive sensor technology in pan bottom
- Energy is supplied only where needed
- Excellent heat storage properties
- Works well together with energy optimisation systems
- Robust and durable, easy replacement of components

GreenInside consumption display
The MKN FlexiChef® has a consumption display* that shows the energy and water consumption after each cooking process.

* Compared to working with the FlexiChef® without using the FlexiZone®