

The new

HansDampf | **Compact**



World premiere at the Internorga 2008!

MKN, the German premier manufacturer of professional kitchen equipment, presents a **sensational world premier in Hamburg, the new dimension of cooking:**

HansDampf | Compact – the professionals choice for space saving in a 1/1 GN configuration model.

With this entirely **new class of equipment** MKN revolutionises the combi-steamer market:

The new **HansDampf | Compact** is **possibly the smallest serious combi-steamer in the professional 1/1 GN range – worldwide!** Despite its sensational small measurements - only 55 cm wide – it is a main contender. With a capacity of 6 x 1/1 GN it is perfectly suited for serious use, even in the smallest food production areas.

High performance in less space:

The „slim“ **HansDampf | Compact** is approx. **40% smaller** compared to conventional combi steamers in the 1/1 GN market. Its volume of **6 x 1/1 GN** makes it a superior performer for small kitchens, where every centimetre counts: From school meals to theatre style cooking, canteens and gastro pubs **HansDampf | Compact** is an ideal compliment in all professional kitchens within the hospitality industry. From now on no chef needs to be without a combi steamer due to lack of space.

The **HansDampf | Compact** available in two versions:

Compact | **PRO**fessional and Compact | classic

www.hansdampf.eu

www.mkn.eu