



Master of Performance

MKN – Master Appliances – the real hygienic solution for Community Catering

MKN, german prime manufacturer of professional cooking equipment, also offers innovative hygienic solutions especially for community catering.

These “masterpieces“, well-known as „MKN-KüchenMeister“ in the hotel industry/ gastronomy“, are also available in the field of community catering with a seamless covering as connection between the different appliances.

Upon request, single heavy appliances, for example MKN - pressure boiling kettles from the Optima 850 range or the MKN – pressure bratt pans from the modern pressure range OptimaExpress can be merged under a seamless 3 mm thick hygienic top plate to a completely harmonized and hygienic cooking solution. Installation bridges with appliances from the MKN - range Optima 850i can also be manufactured as masterpieces for community catering - all demonstrating first-class MKN quality in high-grade stainless steel with excellent workmanship. Rounded off corners, edges and channels simplify the daily maintenance and thereby fulfill the highest hygienic demands in professional kitchens.

www.mkn.eu





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with pressure boiling kettles or pressure bratt pans