

Model versions	FlexiCombi 6.1 FlexiCombi 6.1	FlexiCombi 6.1 FlexiCombi 6.2	FlexiCombi 6.2 FlexiCombi 6.2	FlexiCombi 6.1 FlexiCombi 10.1	FlexiCombi 6.2 FlexiCombi 10.1	FlexiCombi 6.1 FlexiCombi 10.2	FlexiCombi 6.2 FlexiCombi 10.2
<b>MKN Model No.</b>	<b>DKECOD615-615</b>	<b>DKECOD621-615</b>	<b>DKECOD621-621</b>	<b>DKECOD115-615</b>	<b>DKECOD115-621</b>	<b>DKECOD121-615</b>	<b>DKECOD121-621</b>
Appliance dimensions (W x D x H)	997 x 799 x 1700	997 x 799 x 1700	997 x 799 x 1700	997 x 799 x 1900	997 x 799 x 1900	997 x 799 x 1900	997 x 799 x 1900
Connected load (electrical)	2x 10.4 kW	10.4 and 20.9 kW	2x 20.9 kW	10.4 and 15.9 kW	20.9 and 15.9 kW	10.4 and 30.5 kW	20.9 and 30.5 kW
<b>Capacities</b>	<b>6.1 – 6.1</b>	<b>6.1 – 6.2</b>	<b>6.2 – 6.2</b>	<b>6.1 – 10.1</b>	<b>6.2 – 10.1</b>	<b>6.1 – 10.2</b>	<b>6.2 – 10.2</b>
FlexiRack® (530 x 570 mm)	2 x 6 (12)	2 x 6 (12)	2 x 6 (12)	6 and 10 (16)	6 and 10 (16)	6 and 10 (16)	6 and 10 (16)
1/1 GN (530 x 325 mm)	2 x 6 (12)	6 and 12 (18)	2 x 12 (24)	6 and 10 (16)	12 and 10 (22)	6 and 20 (26)	12 and 20 (32)
2/1 GN (530 x 650 mm)	-	1 x 6	2 x 6 (12)	-	1 x 6	1 x 10	6 and 10 (16)
Baking size (600 x 400 mm)	2 x 5 (10)	2 x 5 (10)	2 x 5 (10)	5 and 8 (13)	5 and 8 (13)	5 and 8 (13)	5 and 8 (13)
Plates Ø 28 mm on FlexiRack grids	2 x 24 (48)	2 x 24 (48)	2 x 24 (48)	24 and 40	24 and 40	24 and 40	24 and 40
12 Chickens (1300 g) on <b>FlexiRack</b> chicken grill rack instead of 8 chickens on 1/1 GN	<b>2 x 24 (48)</b> instead of 2 x 16 (32)	<b>24 and 32 (56)</b> instead of 16 and 32 (48)	2 x 32 (64)	<b>24 and 36 (60)</b> instead of 16 and 24 (40)	<b>32 and 36 (68)</b> instead of 32 and 24 (56)	<b>24 and 48 (72)</b> instead of 16 and 48 (64)	32 and 48 (80)
4 Geese (5 kg each) on <b>FlexiRack</b> special roasting tray instead of 2 geese on 1/1 GN	<b>2 x 12 (24)</b> instead of 2 x 6 (12)	2 x 12 (24)	2 x 12 (24)	<b>12 and 20 (32)</b> instead of 6 and 10 (16)	12 and 20 (32)	12 and 20	12 and 20
8 Rump steaks (220 g each) on <b>1/1 GN</b> special grill grate	2 x 48 (96)	48 and 96 (144)	2 x 96 (192)	48 and 80 (128)	96 and 80 (176)	48 and 160 (208)	96 and 160 (256)
8 Salmon steaks (180 g each) on <b>1/1 GN</b> special grill grate	2 x 48 (96)	48 and 96 (144)	2 x 96 (192)	48 and 80 (128)	96 and 80 (176)	48 and 160 (208)	96 and 160 (256)
12 Chicken breasts (140 g each) on <b>1/1 GN</b> special grill grate	2 x 72 (144)	72 and 144 (216)	2 x 144 (288)	72 and 120 (192)	144 and 120 (264)	72 and 240 (312)	144 and 240 (384)
4 Roast pork joints (4 kg) on <b>FlexiRack</b> special roasting tray instead of 2 joints on 1/1 GN	<b>2 x 12 (24)</b> instead of 2 x 6 (12)	2 x 12 (24)	2 x 12 (24)	<b>12 and 20 (32)</b> instead of 6 and 10 (16)	12 and 20 (32)	12 and 20	12 and 20
3 Roast beef joints (4 kg) on <b>FlexiRack</b> special roasting tray instead of 2 joints on 1/1 GN	<b>2 x 9 (18)</b> instead of 2 x 6 (12)	<b>9 and 12 (21)</b> instead of 6 and 12 (18)	2 x 12 (24)	<b>9 and 15 (24)</b> instead of 6 and 10 (16)	<b>12 and 15 (27)</b> instead of 12 and 10 (22)	<b>9 and 20 (29)</b> instead of 6 and 20 (26)	12 and 20 (32)
16 Croissants (90 g each) on <b>FlexiRack</b> baking tray instead of 8 croissants on 1/1 GN	<b>2 x 96 (192)</b> instead of 2 x 48 (96)	2 x 96 (192)	2 x 96 (192)	<b>96 and 160 (256)</b> instead of 48 and 80 (128)	<b>96 and 160 (256)</b> instead of 96 and 80 (176)	<b>96 and 160 (256)</b> instead of 48 and 160 (208)	96 and 160 (256)
12 Pretzels (100 g each) on <b>FlexiRack</b> baking tray instead of 8 pretzels on 1/1 GN	<b>2 x 72 (144)</b> instead of 2 x 48 (96)	<b>72 and 96 (168)</b> instead of 48 and 96 (144)	2 x 96 (192)	<b>72 and 120 (192)</b> instead of 48 and 80 (128)	<b>96 and 120 (216)</b> instead of 96 and 80 (176)	<b>72 and 160 (232)</b> instead of 48 and 160 (208)	96 and 160 (256)
12 Schnitzels (escalopes, 180 g each) on <b>FlexiRack</b> special roasting tray instead of 8 schnitzels on 1/1 GN	<b>2 x 72 (144)</b> instead of 2 x 48 (96)	<b>72 and 96 (168)</b> instead of 48 and 96 (144)	2 x 96 (192)	<b>72 and 120 (192)</b> instead of 48 and 80 (128)	<b>96 and 120 (216)</b> instead of 96 and 80 (176)	<b>72 and 160 (232)</b> instead of 48 and 160 (208)	96 and 160 (256)



## Optional equipment and accessories:

- Two in one detergent and rinse aid cartridges
- Two position safety door lock
- GN lengthwise insertion
- FlexiRack special trays and grids
- GN containers, GN grids and special baking & roasting trays
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- ETHERNET interface



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**A team player for professional kitchens:**  
Two parallel operating cooking modes  
in one combi steamer



# A team player for professional kitchens:

Two parallel operating cooking modes in one combi steamer

## ✓ Flexibility

Cooking processes in the upper and lower chambers are **completely independent** of one another.



## ✓ Individuality/Capacity

More capacity in the same space; better adapted to daily requirements (compared to floor-mounted appliances).



## ✓ Hygiene

The closed housing caters for **easy cleaning**.

## MagicPilot

An operating concept as easy to use as your smartphone.



## WaveClean

Automatic cleaning system. Economical water consumption.



## Energy efficiency

Insulated triple glazing, heat exchanger and low connected loads.



Best new catering equipment innovation



Best heavy equipment innovation



Capacity concept

Hygiene  
Seamless  
surface  
easy to



Ergonomic:  
Accessories  
are easy to clean.

Ergonomic:  
The lower door  
handle is turned  
180°

1 appliance -  
2 parallel  
operating  
cooking  
modes

### ✓ Installation

Separate cooking chambers with separate connections.  
**Appliance is already fully assembled on delivery.**



Lowest drain connection point at a height of 180 mm (no installation through the floor).



### ✓ Workplace safety

Highest insertion level is **under 1600 mm\***.

\* For 6.x appliance on top of 6.x appliance



### ✓ Required space

**1/1 GN and 2/1 GN** appliances can also be combined without any change to the appliance dimensions.

Optimum utilization of cooking chamber with consistently low connected loads. With the **FlexiRack special dimensions** you can produce up to **50% more\* cooked food** when roasting and baking.



\* Compared to 1/1 GN

1/1 GN

FlexiRack special baking tray