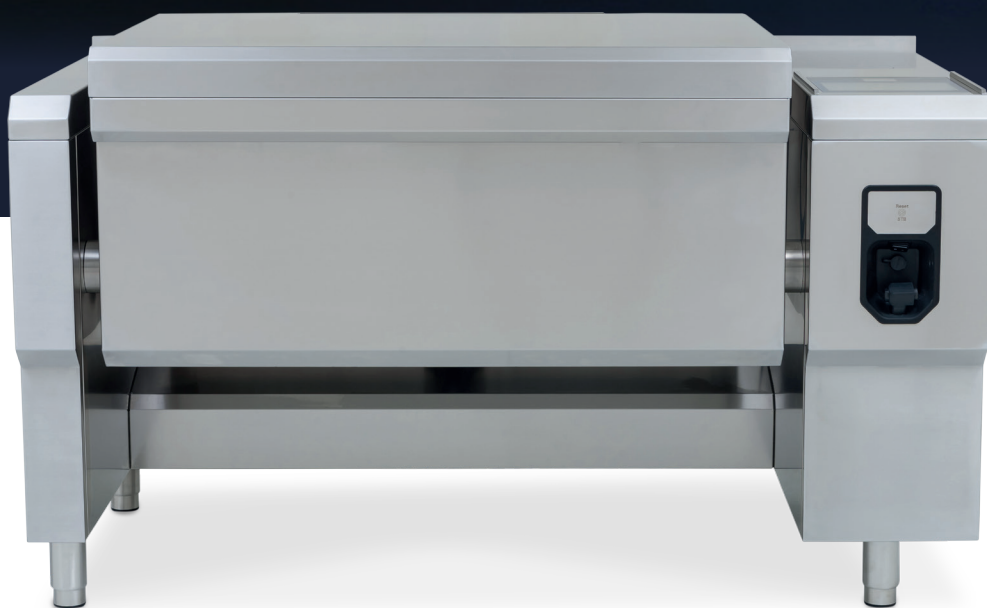


High performance redefined

FlexiChef® 2.0

smart cooking. smart cleaning.



www.mkn.com

The new FlexiChef®

Product

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
Electric 380 V					
Electric load MaxPower: kW	13,3	20,3	20,3	30,7	30,7
Electric load FlexPower: kW	12,0	15,6	15,6	23,3	23,3
Electric 415 V					
Electric load MaxPower: kW	15,8	24,2	24,2	36,7	36,7
Electric load FlexPower: kW	13,9	18,6	18,6	28,2	28,2
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 curent device (RCD)	Recommended fuse protection (provided by customer): Type A, 300 mA				
Socket (Option)					
For plug type F, C	1 NPE AC / 230V / Fuse protection 16 A				
For plug type G	1 NPE AC / 230V / Fuse protection 13 A				
For plug type E	1 NPE AC / 230V / Fuse protection 16 A				
For plug type J	1 NPE AC / 230V / Fuse protection 10 A				
Feed water / waste water					
Cold water (drinking water)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4,5 mmol/l, dimensions 3/4" AG, DN 20				
Hot water (drinking water max. 60°C)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4,5 mmol/l, dimensions 3/4" AG, DN 20				
Waste water (dirty water)	max. 80°C, flow rate max. 50 l/min (fixed connection) or max. 70L/min (floor drain), DN 50				
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
Usable capacity: L	50	75	100	100	150
Oil capacity max.: L	25	35	35	49	49
Heat Emission (According to VDI 2052 at a connection voltage of 400 V)					
Operated as cooking kettle					
latent (sensitive): W MaxPower	2940 (515)	4480 (784)	4480 (784)	6800 (1190)	6800 (1190)
latent (sensitive): W FlexPower	2620 (459)	3440 (602)	3440 (602)	5240 (917)	5240 (917)
Operated as pressure cooking kettle					
latent (sensitive): W MaxPower	147 (588)	224 (896)	224 (896)	340 (1360)	340 (1360)
latent (sensitive): W FlexPower	131 (524)	172 (688)	172 (688)	262 (1048)	262 (1048)
Operated as tilting bratt pan					
latent (sensitive): W MaxPower	5880 (6615)	8960 (10080)	8960 (10080)	13600 (15300)	13600 (15300)
latent (sensitive): W FlexPower	5240 (5895)	6880 (7740)	6880 (7740)	10480 (11790)	10480 (11790)
Operated as deep fat fryer					
latent (sensitive): W MaxPower	10290 (1323)	15680 (2016)	15680 (2016)	23800 (3060)	23800 (3060)
latent (sensitive): W FlexPower	9170 (1179)	12040 (1548)	12040 (1548)	18340 (2358)	18340 (2358)
Appliances Net weight					
With ReadyXpress & SpaceClean: kg	290	320	330	385	390
With ReadyXpress, no SpaceClean: kg	240	275	280	335	340
No ReadyXpress, but SpaceClean: kg	-	300	305	360	365
No ReadyXpress, no SpaceClean: kg	-	250	255	305	310

overview and technical data

FlexiChef Team	Size 1 + 1	Size 2 + 2	Size 3 + 3	Size 1 + 2	Size 1 + 3	Size 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
Electric 380 V						
Electric load MaxPower: kW	13,3 + 13,3	20,3 + 20,3	30,7 + 30,7	13,3 + 20,3	13,3 + 30,7	20,3 + 30,7
Electric load FlexPower: kW	12,0 + 12,0	15,6 + 15,6	23,3 + 23,3	12,0 + 15,6	12,0 + 23,3	15,6 + 23,3
Electric 415 V						
Electric load MaxPower: kW	15,8 + 15,8	24,2 + 24,2	36,7 + 36,7	15,8 + 24,2	15,8 + 36,7	24,2 + 36,7
Electric load FlexPower: kW	13,9 + 13,9	18,6 + 18,6	28,2 + 28,2	13,9 + 18,6	13,9 + 28,2	18,6 + 28,2
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 curent device (RCD)	Recommended fuse protection (provided by customer): Type A, 300 mA					
Socket (Option)						
For plug type F, C	1 NPE AC / 230 V / Fuse protection 16 A					
For plug type G	1 NPE AC / 230 V / Fuse protection 13 A					
For plug type E	1 NPE AC / 230 V / Fuse protection 16 A					
For plug type J	1 NPE AC / 230 V / Fuse protection 10 A					
Feed water / waste water						
Cold water (drinking water)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4,5 mmol/l, dimensions 3/4" AG, DN 20					
Hot water (drinking water max. 60°C)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4,5 mmol/l, dimensions 3/4" AG, DN 20					
Drain water (dirty water)	max. 80°C, flow rate max. 50 l/min (fixed connection) or max. 70L/min (floor drain), DN 50					
Pan						
Dimensions: mm	Please refer to FlexiChef® single appliances on the left site!					
Usable capacity: L	50 + 50	75 + 75	100 + 100	50 + 75	50 + 100	75 + 100
Oil capacity max.: L	25 + 25	35 + 35	49 + 49	25 + 35	25 + 49	35 + 49
Heat Emission (According to VDI 2052 at a connection voltage of 400 V)						
Operated as cooking kettle						
latent (sensitive): W MaxPower	5880 (1030)	8960 (1568)	13600 (2380)	7420 (1299)	9740 (1705)	11280 (1974)
latent (sensitive): W FlexPower	5240 (918)	6880 (1204)	10480 (1834)	6060 (1061)	7860 (1376)	8680 (1519)
Operated as pressure cooking kettle						
latent (sensitive): W MaxPower	294 (1176)	448 (1792)	680 (2720)	371 (1484)	487 (1948)	564 (2256)
latent (sensitive): W FlexPower	262 (1048)	344 (1376)	524 (2096)	303 (1212)	393 (1572)	434 (1736)
Operated as tilting bratt pan						
latent (sensitive): W MaxPower	11760 (13230)	17920 (20160)	27200 (30600)	14840 (16695)	19480 (21915)	22560 (25380)
latent (sensitive): W FlexPower	10480 (11790)	13760 (15480)	20960 (23580)	12120 (13635)	15720 (17685)	17360 (19530)
Operated as deep fat fryer						
latent (sensitive): W MaxPower	20580 (2646)	31360 (4032)	47600 (6120)	25970 (3339)	34090 (4383)	39480 (5076)
latent (sensitive): W FlexPower	18340 (2358)	24080 (3096)	36680 (4716)	21210 (2727)	27510 (3537)	30380 (3906)
Appliances Net weight						
With ReadyXpress & SpaceClean: kg	580	640	770	610	675	705
With ReadyXpress, no SpaceClean: kg	480	550	670	515	575	610
No ReadyXpress, but SpaceClean: kg	-	600	720	590	650	660
No ReadyXpress, no SpaceClean: kg	-	500	610	490	545	555

The new FlexiChef®



- **MagicPilot**
operating concept –
the heart of the
FlexiChef

- **ReadyXpress** High speed cooking*
Speed concept redefined
- **OpenXpress***
- **Turbo PowerBlock**
Pan bottoms with intelligent heating system
(energy saving and efficient)
- **Multifunctionality**
 - **Manual cooking** with 9 different cooking programmes
 - **FlexiZone** – Simultaneous frying on up to 3 zones
- **Care & Protection****
Descaling – extended application of FlexiChef
- **Guided Cooking**
 - **autoChef**
Automatic cooking in 10 cooking categories from
Meat to Perfection (regeneration)
 - **ChefsHelp**
Step by step instructions for perfect results
 - **VideoAssist**
 - **Favourites & Quick Start**
Immediate access to your favourite functions from
start screen
- **Installation**
 - Front access for easy installation
 - Appliance fully prepared for easy connection to electricity
and water/waste water (provided by customer)
 - Integrated siphon

*option **with SpaceClean

All the highlights at a glance



- **SpaceClean***
automatic cleaning system
for skillet pans and lids

- connection to MKN OPTIMA appliances*
- **MaxPower and FlexPower variants available**
- Automatic filling
- Automatic emptying
- Automatic portioning (patent)
- **Lid opens and closes automatically**
- Control panel on the left or right side*
- Front panel with USB 2.0 port
(Transfer of HACCP data and cooking programmes)
- Integrated Ethernet interface
- **Connection to Connected Kitchen***
- **Socket***
 - Integrated hand shower*
 - Electronic multi-point core temperature probe
 - External sous vide core temperature sensor*
 - Fully prepared connection for an energy optimization system*
 - Emergency stop switch*
 - Motorised drain valve flush mounted in the bottom of the
skillet pan
 - Potential free contact*
 - Fire detection interface*
 - External signal interface*
 - ServiceApp*
- All pan sizes can be individually combined with the control
panel in the middle (FlexiChef Team)

Accessories

- 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
- portioning transport trolleys for
GN containers
- portable oil filtration system 75 L (230 V)
- oil filter papers (50 pieces per box)
- shelf unit in between Team appliances



Accessory packs

- **Starter pack**
consisting of:
 - ladle perforated and unperforated
 - spatula for draining
 - shelves
 - wiper
- **GN pack**
consisting of:
 - hanging system for GN containers
 - transport trolley with 1/1 GN container
 - sieve
- **Cooking pack**
consisting of:
 - hanging system for baskets
 - one set of cooking baskets
- **Deep fat frying pack**
consisting of:
 - hanging system for baskets
 - one set of frying baskets

