



FlexiChef

smart cooking. smart cleaning.
smart cooking. smart cleaning.



world of cooking




High performance.
Low connection load.

State of the art operating concept.
Quality is always at the forefront.

Know-how inclusive.
Always the perfect recipe.

Defined cooking processes.
Consistent food quality.



Automatic cleaning.
Your personnel will love it.
The environment will thank you too.

High speed cooking.
Gentle and healthy cooking
at high pressure.

Conservation of resources.
Environmental responsibility
and reliable cost planning.

Multifunctionality in a single
appliance.
Variety in every kitchen.

FlexiChef



FlexiChef



Flexibility in professional kitchens

The FlexiChef is a multifunctional cooking appliance in the range of horizontal cooking technology from MKN.



With its technical features the FlexiChef can optimize kitchen processes and increase efficiency.



Flexible and fast. In addition to these features, the FlexiChef is also characterized by its intuitive and simple operation, the first automatic cleaning system for pans and its intelligent energy management just to mention a few.

The result is a high level of productivity and top food quality.



Flexible and

FlexiChef Team

The appropriate model can be selected for every kitchen. Individual combinations of size and depth are possible and each appliance is equipped with only one control system "MagicPilot" at the centre.



FlexiChef – high flexibility. It comes in a variety of sizes and depths with the control panel on either the right or the left.



Outstanding cooking results and optimal food quality due to the gentle preparation.

fast.



Easy operation with the MagicPilot

With this operating concept the FlexiChef can be intuitively and simply operated.

The **Touch & Slide 8"** true colour display, operated in the same way as a tablet computer or smartphone, ensures a brilliant image representation with a complete viewing angle from all sides. This is combined with robust touch and slide technology suitable for the daily kitchen routine.



Fast and safe with the autoChef

Touch & Slide and the cooking process starts automatically – in 10 different cooking programmes. Constantly excellent cooking results can be reproduced easily at any time.



20% more power* and 50% increased performance* during searing and browning.

Intelligent and fast – the new Turbo PowerBlock aims its power at specific targets where it is required: for higher performance and lower energy consumption.*

* compared to previous MKN technology



SpaceClean* – The only automatic cleaning system for pans

Automatic intermediate cleaning in only 2 minutes** and without the use of chemicals.

*option
**plus set-up time



High speed in the production process

A fast performance – the **ReadyXpress** (option) pressure cooking process caters for a high level of productivity as well as optimized kitchen processes resulting in top food quality and higher returns.*

* compared to previous MKN technology



manual operation



Manual operation

Individual cooking using nine different cooking programmes in MagicPilot – simple and intuitive, but still allowing you the freedom, as chef, to prepare a wide variety of dishes according to your own wishes and requirements.



Multifunctionality in perfection

You can prepare a complete menu simultaneously in only one pan. Frying, cooking or deep-frying in up to 4 zones with individual temperature and time control for each zone (frying) or individual time control for each zone (cooking or deep-frying). **FlexiZone** saves space, time and energy.*

* compared to previous MKN technology



Pressure reduction starts after approx. two minutes only – this short and gentle process caters for fast and flexible cooking. OpenXpress ensures that the cooked products are faster at your disposal.

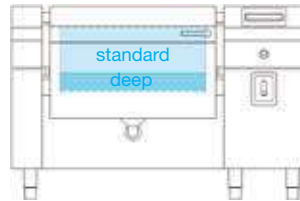


Resource management and environmental protection are one of MKN's core objectives. This has led to the successful certification of the environmental management system according to DIN ISO 14001.

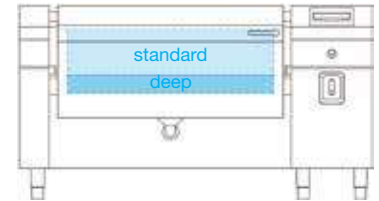
FlexiChef models:



- **Size 1** standard (50 l)
- Only with ReadyXpress
- SpaceClean (option*)
- Operating panel on the left (option)



- **Size 2** standard (75 l)
- **Size 2** deep (100 l)
- ReadyXpress (option)
- SpaceClean (option*)
- Operating panel on the left (option)



- **Size 3** standard (100 l)
- **Size 3** deep (150 l)
- ReadyXpress (option)
- SpaceClean (option*)
- Operating panel on the left (option)

* SpaceClean cleaning function only available in both pans for the FlexiChef TEAM.

Standard equipment:

- MagicPilot
- autoChef
- Manual cooking
- FlexiZone
- Turbo PowerBlock
- Hand shower
- OpenXpress (for appliances with ReadyXpress)
- Automatic portioning (patented)

Options/Accessories:

- SpaceClean cleaning function (only available in both pans for the FlexiChef Team)
- ReadyXpress pressure cooking function
- Connection modules (for one or on both sides)
- Accessory drawer
- Hanging system for GN containers
- Hanging system for baskets
- Frying basket, cooking basket
- Spatula, non-perforated ladle, perforated ladle
- Shelves
- Portioning transport trolley for GN containers
- Cooking accessory packages

Technical Data:

FlexiChef	Size 1 (standard)	Size 2 (standard)	Size 2 (deep)	Size 3 (standard)	Size 3 (deep)	
Nominal capacity (litres)	68	92	130	130	183	
Nom. fill quantity acc. to DIN 18857 (L)	50	75	100	100	150	
Length (mm)	1250	1450	1450	1750	1750	
Width (mm)	850	850	850	850	850	
Height (mm)	700	700	700	700	700	
Weight with ReadyXpress (kg)	280	325	330	393	400	
Weight, pressureless (kg)	-	270	275	323	330	
Connected load (kW)	13.0 (400 V)	17.3 (400 V)	17.3 (400 V)	25.9 (400 V)	25.9 (400 V)	
Fuse protection (A)	3 x 25 (3 (N) PE AC)	3 x 35 (3 (N) PE AC)	3 x 35 (3 (N) PE AC)	3 x 50 (3 (N) PE AC)	3 x 50 (3 (N) PE AC)	
FlexiChef Team	Size 1 + Size 1	Size 2 + Size 2	Size 3 + Size 3	Size 1 + Size 2	Size 1 + Size 3	Size 2 + Size 3
Length (mm)	2100	2500	3100	2300	2600	2800
Connected load (kW)	25,9 (400 V)	34,5 (400 V)	51,7 (400 V)	30,2 (400 V)	38,8 (400 V)	43,1 (400 V)
Fuse protection (A)	3 x 50 (3 (N) PE AC)	3 x 63 (3 (N) PE AC)	3 x 100 (3 (N) PE AC)	3 x 63 (3 (N) PE AC)	3 x 80 (3 (N) PE AC)	3 x 80 (3 (N) PE AC)