

What is so special about FlexiCombi?

Unique Selling Points in 5 minutes !



↪ Operation system MagicPilot

- You have a smartphone? Then you can work with FlexiCombi right away and intuitively .
- Precise settings without manual adjustment aid
- Hygienic and fast: smooth surface – fast to clean

↪ EasyLoad handling concept

- The FlexiCombi is a crosswise combi !
- Easy handling
- Safety
- Full view

↪ FlexiRack capacity concept

- More than 50% additional capacity with FlexiRack vs. GN 1/1

↪ autoChef with ChefsHelp

- This means chefs know how inclusive advices for the user for process and quality reliability.
- **Favourite function:** favourite cooking processes can be selected directly on the start display
- **BarcodeScan:** Select cooking process using a scan and start them directly at a touch.

↪ Reliability of food quality – child's play

- **2 core temperature probes** = working with **2 core temperatures** in parallel (option)
- **FamilyMix:** Indicates which products are compatible within a particular cooking mode.
- **Time2Serve:** election of completion time by user
Different products in one cooking mode are ready at the same time.
- **ClimaSelect Plus:** Perfect cooking climate for top food quality.

↪ QualityControl

- Automatic quantity detection
- Automatic adjustment constantly maintains top quality, independent of the load quantity
- Without core temperature probe

↪ PerfectHold

- Intelligent process without subsequent cooking
 1. Cooking
 2. Active cooling with SmartCoolDown
 3. PerfectHold holding phase

↪ VideoAssist

- FlexiCombi supplies the virtual chef with the appliance !
- The virtual operating manual inclusive at a touch.

• CombiDoctor

- Self diagnostic programme
- You know what's up with one touch !
- Appliance functions are tested automatically.



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⇒ Quality and energy concept

- **316 S 11** durable cooking chamber
- Cooking chamber **door with insulated triple glazing:**
 - saves approx. 0,5 kWh*
 - easy and fast to clean
- **Heat exchanger** inclusive: saves approx. 1 kWh**
- Optimized **conneced loads*****:

FKE061 = 10,4 kW	FKE101 = 15,9 kW	FKE201 = 31,7 kW
FKE062 = 20,9 kW	FKE102 = 30,5kW	FKE202 = 60,9 kW
- FlexiCombi is optimized for the consumption of energy and water***. **GreenInside** is showing this after every cooking process.

⇒ SES – Steam Exhaust System

- Automatic steam extraction at the end of each cooking process. (cooking processes longer than 8 min)
- It's safe and ensures a pleasant working environment.

⇒ DynaSteam²

- Correct and individually adjusted steam saturation at the required time.
- Always the right amount of steam – not too much, not too little.

⇒ WaveClean cleaning concept

- 1 x cleaning cycle = 1 cartridge
- No direct contact with the cleaning agent
- Wate consumption reduced by 36%***:
water consumption for table top appliances 35 l,
for stand alone appliances 45 l



*compared to previous MKN technology HansDampf silver, model 10

**compared to previous MKN technology HansDampf without heat exchanger, mod. 10.1

***Compared to previous MKN technology HansDampf

Only for MKN internal use !

