



# SpaceCombi

Classic

Enjoy **Space!**



**Food quality**  
First class dishes.



**Quality**  
Insulated triple glazed  
door inclusive.



**User comfort**  
Easy, clear and precise.



**Hygiene**  
Automatic cleaning system  
with two-in-one cartridge.



Optional

**Energy efficiency**  
Handling optimizes  
operating costs.\*



**approx.  
40%  
narrower\***

6 x GN 1/1  
or  
6 x GN 2/3

55 cm

\*compared to previous MKN HansDampf technology

**The MKN SpaceCombi -  
impressive performance requiring  
approx. 40% less space!**





# Enjoy Space!



## The professional space saving combi steamer

„Good things come in small packages!“ The slim SpaceCombi Classic is only 55 cm wide and yet offers astounding capacity: 6 x GN 1/1 in the SpaceCombi CL Compact and 6 x GN 2/3 in the SpaceCombi CL Junior.

Comparably equipped to larger models, the slim, compact SpaceCombi is a highly efficient professional partner in your kitchen, just where every centimetre counts.

**SpaceCombi**  
Classic



## Enjoy Cooking

Whether it is used in restaurant and catering chains, for front cooking, in star and award-winning restaurants or for school catering, the SpaceCombi impresses with excellent cooking results, top functions and simple operation.



Particularly convenient: Using the „Favourites“ function, recipes which are used most frequently can be accessed directly on the start display. Just start with a single touch – it's simply child's play for your personnel!

## HoodIn – integrated steam condensation

HoodIn (option) replaces a conventional and expensive external condensation hood without any additional space requirement. 80 % of the vapours produced during cooking are condensed.

Hygiene is extremely simple: If the SpaceCombi is equipped with WaveClean, HoodIn is automatically cleaned as well.







✓ **Intuitively adjustable:**

6 cooking modes - from SoftSteaming to Steaming, ExpressSteaming, Convection, CombiSteaming and Perfection (Regeneration).



✓ **Made to measure:**

5 fan speeds.



✓ **Intelligent:**

ClimaSelect for a perfect cooking chamber climate specific to the product.



**SpaceCombi**  
Classic

+ Enjoy Cooking!



## User comfort

**The FlexiCombi Classic gives you freedom to be a chef.**

The classic manual operating concept for professional chefs is completely user friendly at a glance. Clearly arranged and easy to understand. Simple and precise to use. Fully adjustable according to your individual requirements in no time at all.

## Step by step to optimum results:

The StepMatic function for combining basic cooking methods individually.

## Reproduce creativity:

100 memory spaces for your own cooking programmes.





## The perfect cooking chamber climate at all times

**Individually controllable:** ClimaSelect ensures humidity and temperature measurements in the cooking chamber.

Humidity can be set specific to the product in 25 percent increments. Result: reliable food quality.



## Automatic cleaning: with two-in-one cartridge

**WaveClean** (optional) takes over the automatic cleaning. And it works incredibly efficiently, hygienically and safely. Even the smallest corners are spotlessly cleaned automatically using only one sealed two-in-one cartridge containing both detergent and a rinse agent - and with only 19 l water consumption.

**The water consumption has therefore been reduced by 30%.\***

\* compared to previous MKN HansDampf technology



## 5 fan speeds

Allow for very precise adjustment which ensures both evenness and extremely good quality.



PREMIUM  
QUALITY



## Hygienic cooking chamber door with insulated triple glazing

### Your benefits

- Heat loss is reduced and you save on energy costs\*.
- The cooking chamber door is also completely cleaned by WaveClean (optional). Subsequent manual cleaning is not necessary. Simple and clean.

\* compared to MKN technology without hygienic cooking chamber door with insulated triple glazing



## 100 memory spaces

You can save up to 100 cooking programmes in up to 6 steps. That ensures top quality as standard.



## Quality with low water consumption

**Impressive:** The respective quantity of required steam is automatically adjusted to the cooking load. **Always exactly the right amount.**

This speeds up the cooking process\* and guarantees an outstanding quality of cooked dishes and at the same time the lowest amount of energy possible is consumed.

\* compared to MKN technology without DynaSteam2

## SpaceCombi options:



- SpaceCombi Compact CL  
capacity 6 x GN 1/1



- SpaceCombi Junior CL  
capacity 6 x GN 2/3



## Standard equipment:

- |   |                                       |  |
|---|---------------------------------------|--|
| • Manual cooking  | • Perfection                          | • Manual cleaning programme                                      |
| • 100 cooking programmes<br>can be saved in up to 6 steps | • PHleco DynaSteam 2                  | • Hygienic cooking chamber door<br>with insulated triple glazing |
| • ClimaSelect   | • 5 fan speeds                        | • USB interface  |
| • Ready2Cook  | • Single point core temperature probe | • Seamless hanging racks   |
|   | • AutoShower                          |  |

## Options/Accessories:

- |  |  |
|--|--|
| • WaveClean cleaning system - the new generation   | • Barcode scanner  |
| • HoodIn - integrated steam condensation hood      | • Stacking kit   |
| • Left hand hinged door                            | • Hanging racks for 5 x 1/1 GN, 65 mm deep                 |
| • Special voltage                                  | • Underframes  |
| • Connection kit for an energy optimization system | • GN containers, GN grids and GN baking and roasting trays |
| • Installation solution including HoodIn           | • Two-in-one cleaning cartridges for WaveClean             |

## Technical Data:

SpaceCombi MagicPilot	Compact	Junior
MKN order number	SKE061R_CL	SKE623R_CL
External dimensions	550 x 783 x 758 mm	550 x 630 x 758 mm
Connected load (electrical)	7.8 kW	5.2 kW / 3.5 kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V / 1 NPE AC 230 V
Fuse protection	3 x 16 A	3 x 16 A / 1 x 16 A
Gastronorm - Capacities	6 x GN 1/1 (60 mm deep)	6 x GN 2/3 (60 mm deep)
	5 x GN 1/1 (65 mm deep)	5 x GN 2/3 (65 mm deep)
Meals per day	30 - 80 (GN 1/1)	20 - 50 (GN 2/3)

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MKN has stood for convincing top class professional  
cooking technology for over 65 years.

The chef always takes centre stage. This is why our  
technology offers comprehensive customer benefits.

