



world of cooking

MKN

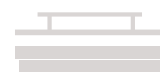
Professional Cooking Technology General Catalogue 2019



COMBISTEAMER



FLEXICHEF



INDIVIDUAL



MODULAR



MKN

Professional Cooking Technology

General Catalogue Status 01.07.2019



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Area of validity: all countries.

On publication of this general catalogue all previous ones are no longer valid.

All illustrations, photos, drawings, and graphics in this catalogue are displayed partial with options or accessories.

Subject to technical modifications and error.

Only MKN general sales, delivery, assembly and payment conditions apply.

FlexiCombi

Combi steamers
FlexiCombi
MagicPilot and
Classic

Enjoy Cooking!



20.1/20.2

10.1/10.2

6.1/6.2

FlexiCombi
 MagicPilot

FlexiCombi **TEAM**



6x. on 10.x

6.x on 6.x

SpaceCombi

Combi steamers
SpaceCombi
MagicPilot and
Classic



Junior 6.23

Compact 6.1

MagicHood

FlexiChef



smart cooking.
smart cleaning.



*not available in all countries

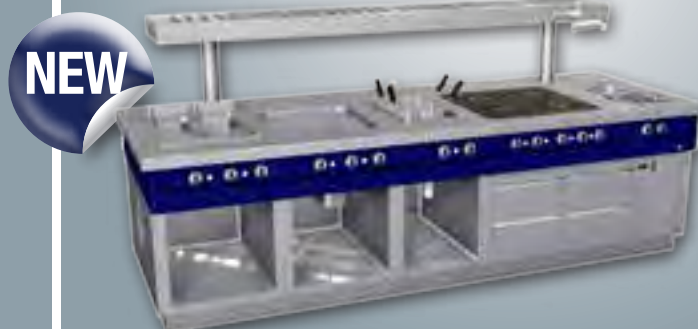
KüchenMeister

The art of catering
kitchens.



MasterLine à la carte

First class quality for
gourmet cuisine



OPTIMA 850
OPTIMA 700

Food quality
for every day.



OPTIMA 850i

The ideal hygienic
solution for commercial
catering.



HotLine

The profit centre –
for small and mid-sized
gastronomy.



CounterSL

For bistros, refreshment
stands and fast food



Salamander





MKN combi steamers

MagicPilot and Classic

Enjoy Cooking!

Easy Load
FlexiCombi handling concept – the crosswise combi

MagicPilot
Touch&Slide operation concept, precise&easy setting, directly on 3 mm hardened glass

VideoAssist
The virtual chef inclusive

Favourites
Favourite cooking process can be selected directly on the start display

CombiDoctor
You know what's up with one touch. Self-diagnostic programme

ChefsHelp
Information steps providing advice and assistance to the user

GreenInside
Consumption displayed after each cooking process (electrical models)

QualityControl
Automatic constant quality without core temperature probe

FamilyMix
Indicates what belongs together

FlexiRack
The smart capacity concept.

PerfectHOLD
Cooking → cooling → holding
An intelligent process

More Clean
Automatic cleaning system – the new generation



Enjoy Cooking!



Top food quality due to leading technology

Modern technology combined with extraordinary practicability: MKN **FlexiCombi** unites both personal wishes and reality. MKN has established its premium all-rounder with this state of the art combi steamer technology.

The concept of the multifunctional flexible **FlexiCombi**: It is user-friendly, environmentally friendly, economical and reliable.

Small appliance – impressive performance

The **FlexiCombi** impresses even the most demanding professional chefs around the world. After all, their requirements were the decisive cornerstones for the development of the **FlexiCombi**. An essential factor is the handling of large capacities in the smallest of spaces and this is done with impressive efficiency. MKN customers and their guests are of the same mind when it comes to the top quality of the prepared dishes. This simply surpasses all expectations.



Easy Load

Safe and convenient handling!



Safe and convenient to use:

Due to the crosswise insertion you always have a good grip even on heavy trays or containers. You don't need to keep changing the position of your hands and you have a full view of your products at all times.



Capacity

More cooking capacity* – it's easy with FlexiRack. The smart cooking chamber concept utilizes the whole cooking chamber optimally.

Your benefits: a huge plus in capacity as well as increased productivity. Our flexibility concept speeds up all of the various processes in professional kitchens. And you not only save time, but valuable energy as well.*



GN 1/1 crosswise insertion



FlexiRack

YOUR ADDED VALUE



Combi steamer 10.1 with 1/1 GN

24 chickens/charge

80 schnitzels/charge

Combi steamer 10.1 with FlexiRack

36 chickens/charge

120 schnitzels/charge

Your added value*

50% more*

50% more*

* Compared to MKN combi steamers GN 1/1 and for the case that 2 cooking processes should be required for the same production quantity.

FLEXICHEF HIGHLY FLEXIBLE

Browning steaks

Cooking tortellini

Frying french fries

Steaming broccoli

Poaching eggs

Cooking rice pudding

Cooking goulash

Cooking bolognese

Braising coq au vin

Blanching lobster

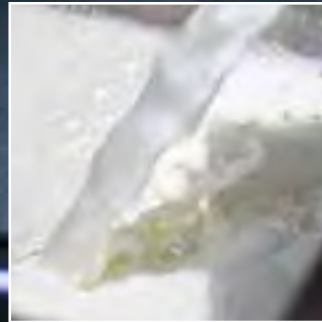
Cooking polenta

Frying rösti

Cooking bouillabaisse

Baking pancakes

Simmering fish broth



FlexiChef



smart cooking.
smart cleaning.

Convincing productivity

A powerful all-rounder

The more demanding your needs, the better: **FlexiChef** gives you the highest levels of professional cooking technology. A multifunctional performance package that optimises your daily work processes in commercial catering as well as in hotels and gastronomy. Cooking or pressure cooking or frying – all with one appliance and on a small footprint. That's productivity that pays off.

Convenient. Quick. Clean.

Be inspired by innovative technology that defines a very special performance class in the field of professional cooking technology. Concentrated expertise from daily practice has been combined with state-of-the-art technology in **FlexiChef**. A universal genius has been created with a wide diversity of new features.



Using **FlexiChef** is immediately intuitive. The super fast appliance has a high performance hygiene concept that cares for the environment and resources. To sum up: with just one device you benefit from all the advantages you need for your business success.

FlexiChef is the future

Its innovative technologies improve the efficiency of processes and working with professional cooking technology. A new era has dawned in professional kitchens. Flexible. Strong. Future.



FlexiChef PRODUCT OVERVIEW



- **Size 1** standard (50 L)*
- only with ReadyXpress
- with or without SpaceClean
- operating panel on the left or alternatively on the right



- **Size 2** standard (75 L)*
- **Size 2** deep (100 L)*
- with or without ReadyXpress
- with or without SpaceClean
- operating panel on the left or alternatively on the right



- **Size 3** standard (100 L)*
- **Size 3** deep (150 L)*
- with or without ReadyXpress
- with or without SpaceClean
- operating panel on the left or alternatively on the right

* The single appliances are also available in the form of a bridge installation on request!

TECHNICAL DATA:

FlexiChef	Size 1 (std.)	Size 2 (std.)	Size 2 (deep)	Size 3 (std.)	Size 3 (deep)
Dimensions					
Length: mm	1250	1450	1450	1750	1750
Corpus width: mm	850	850	850	850	850
Corpus height: mm	700	700	700	700	700
Connection module	If your FlexiChef is to be connected to Optima 850 appliances on one or both sides, please add 50 mm to the appliance length on the respective side(s)!				
Appliances Net weight					
With ReadyXpress: kg	280	325	330	393	400
Pressureless appl.: kg	-	270	275	323	330
Connections					
Electric load: kW	13,0 (400 V)	17,3 (400 V)	17,3 (400 V)	25,9 (400 V)	25,9 (400 V)
Mains:	3 (N) PE AC	3 (N) PE AC	3 (N) PE AC	3 (N) PE AC	3 (N) PE AC
Fuse protection: A	3 x 25	3 x 35	3 x 35	3 x 50	3 x 50
Cold water connection:	Drinking water, cold, ¾" cap nut, pressure 2-6 bar, flow rate 13-17 l/min				
Hot water connection:	Drinking water, warm (max. 60 °C), ¾" cap nut, pressure 2-6 bar, flow rate 13-17 l/min				
Drain water connection:	DN 50, flow rate 50 l/min (fixed connection) and 70 l/min (floor drain)				
Pan					
Dimension: mm	523 x 563 x 225	723 x 563 x 225	723 x 563 x 315	1023 x 563 x 225	1023 x 563 x 315
Nominal capacity: L	68	92	130	130	183
Nominal fill quantity: L	50	75	100	100	150
Heat Emission (According to DIN 2052 at a connection voltage of 400 V.)					
Operated as cooking kettle					
latent (sensitive): W	2600 (460)	3460 (610)	3460 (610)	5180 (910)	5180 (910)
Operated as tilting bratt pan					
latent (sensitive): W	5200 (5850)	6920 (7790)	6920 (7790)	10360 (11660)	10360 (11660)
Operated as deep fat fryer					
latent (sensitive): W	9100 (1170)	12100 (1560)	12100 (1560)	18130 (2340)	18130 (2340)
Operated as pressure cooking kettle					
latent (sensitive): W	130 (520)	180 (700)	180 (700)	260 (1040)	260 (1040)

FlexiChef Team PRODUCT OVERVIEW

Combine your FlexiChef Team individually from the single appliance models shown above.
The right model for any size company equipped with just one operating system "MagicPilot" in the centre.



III. above: FlexiChef Team size 1 with size 2 and the option "ReadyXpress"

III. below: FlexiChef Team size 3 with size 3 and the option "ReadyXpress"



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	2100	2500	3100	2300	2600	2800
Corpus width: mm	850	850	850	850	850	850
Corpus height: mm	700	700	700	700	700	700
Connection module	If your FlexiChef is to be connected to Optima 850 appliances on one or both sides, please add 50 mm to the appliance length on the respective side(s)!					
Appliances Net weight (Standard / Deep)						
With ReadyXpress: kg	490	580 / 590	716 / 730	535 / 540	603 / 610	648 / 660
Pressureless appl.: kg	-	470 / 480	576 / 590	480 / 485	533 / 540	523 / 535
Connections						
Electric 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)
Mains:	3 (N) PE AC	3 (N) PE AC	3 (N) PE AC	3 (N) PE AC	3 (N) PE AC	3 (N) PE AC
Fuse protection: A	3 x 50	3 x 63	3 x 100	3 x 63	3 x 80	3 x 80
Cold water connection:	Drinking water, cold, 3/4" cap nut, pressure 2-6 bar, flow rate 13-17 l/min					
Hot water connection:	Drinking water, warm (max. 60 °C), 3/4" cap nut, pressure 2-6 bar, flow rate 13-17 l/min					
Drain water connection:	2x DN 50, flow rate 2x 50 l/min (fixed connection) and 70 l/min (floor drain)					
Pan	Please refer to FlexiChef single appliances on page 12!					
Heat Emission (According to DIN 2052 at a connection voltage of 400 V.)						
Operated as cooking kettle						
latent: W	5180	6900	10340	6040	7760	8620
sensitive: W	910	1210	1810	1060	1360	1510
Operated as tilting bratt pan						
latent: W	10360	13800	20680	12080	15520	17240
sensitive: W	11660	15530	23270	13590	17460	19400
Operated as deep fat fryer						
latent: W	18130	24150	36190	21140	27160	30170
sensitive: W	2340	3110	4660	2720	3500	3880
Operated as pressure cooking kettle						
latent: W	260	350	520	310	390	440
sensitive: W	1040	1380	2070	1210	1560	1730



Hanging system for baskets

according to the pan size:
size 1, size 2, size 3 (one rack at the back of the pan)

- MKN-No.: 10011888** for size 1
- MKN-No.: 10011889** for size 2
- MKN-No.: 10011890** for size 3

Cooking basket

for FlexiChef size 1 = 2 baskets,
for FlexiChef size 2 = 3 baskets and
for FlexiChef size 3 = 4 baskets are required

MKN-No.: 10011968



Hanging system for GN containers

according to the pan size: size 1, size 2, size 3
(one at the back of the pan and one at the front respectively)

- MKN-No.: 10011891** for size 1
- MKN-No.: 10011892** for size 2
- MKN-No.: 10011893** for size 3

Frying basket

for FlexiChef size 1 = 2 baskets,
for FlexiChef size 2 = 3 baskets and
for FlexiChef size 3 = 4 baskets are required

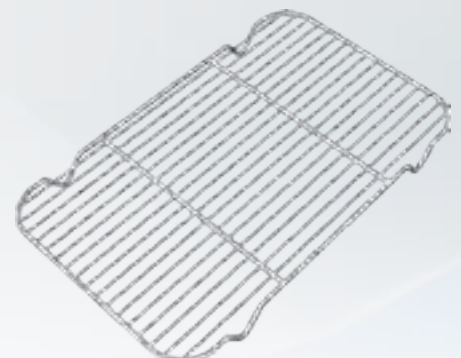
MKN-No.: 10011967



Shelf

according to the pan size: size 1, size 2 or size 3

- MKN-No.: 10017019** for size 1
- MKN-No.: 10017018** for size 2 (2 are required) and
for size 3 (3 are required)



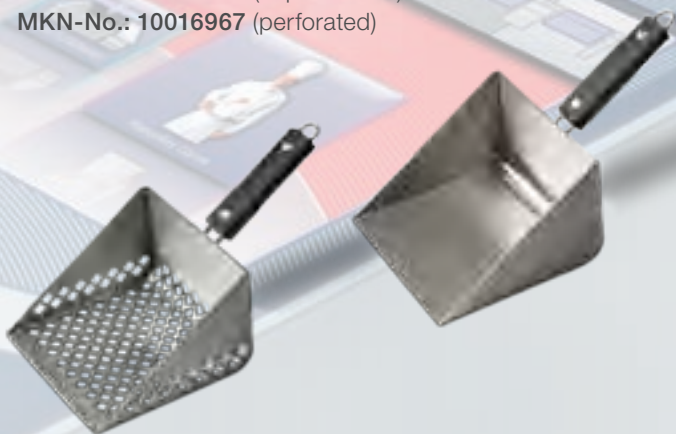


Ladle

MKN-No.: 10016968 (unperforated)
 MKN-No.: 10016967 (perforated)

Straining sieve

MKN-No.: 10012595 (for size 1)
 MKN-No.: 10012596 (for size 2 or 3 standard)
 MKN-No.: 10012597 (for size 2 or 3 deep)



Spatula for draining

MKN-No.: 10011864



Wiper

MKN-No.: 10016949



Pan scraper

MKN-No.: 10016161



Cleaning brush

MKN-No.: 10016948





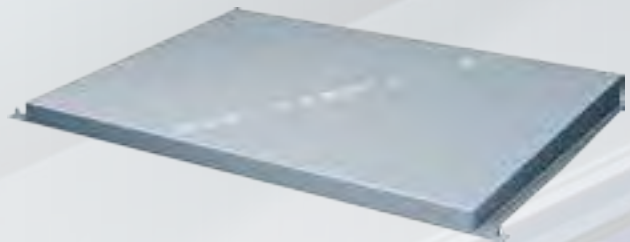
Installation kit for plinth base cover

according to the pan size: size 1, size 2, size 3

MKN-No.: 10012641 for size 1

MKN-No.: 10012642 for size 2

MKN-No.: 10012643 for size 3



GN container with handles, unperforated, suitable for transport trolleys

MKN-No. 202266

(1/1 GN, 200 mm deep)



Portioning transport trolleys

for GN containers

(Without suitable GN container 202266!)

MKN-No.: 10012492



GN container, perforated

MKN-No. 202046 (1/1 GN, 95 mm deep)

MKN-No. 202048 (1/1 GN, 195 mm deep)



Portable oil filtration system 75 L (230 V)

MKN-No. 10022772

Oil filter papers (50 pieces per box)

MKN-No. 10022773

CONNECTION MODULES

Your FlexiChef can also be connected optionally to your OPTIMA appliances or your MasterLine – hygienic, simple and safe!

III. left: Connection module 50 mm (for connection to OPTIMA appliances)

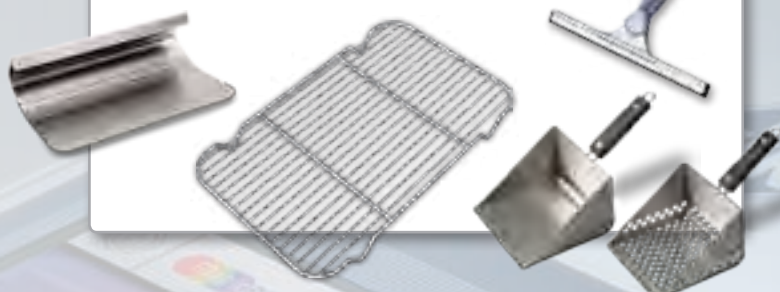
III. right: Connection module 100 mm (to connect FlexiChef to FlexiChef)



Optimal work flow for every kitchen

Starter pack

consisting of: spatula for draining, wiper, shelves, ladle perforated and unperforated



FlexiChef Starter pack

- MKN-No.: 10012977 for FlexiChef size 1
- MKN-No.: 10012979 for FlexiChef size 2
- MKN-No.: 10012980 for FlexiChef size 3
- MKN-No.: 10012981 for FlexiChef Team size 1 + size 1
- MKN-No.: 10012982 for FlexiChef Team size 1 + size 2
- MKN-No.: 10012983 for FlexiChef Team size 1 + size 3
- MKN-No.: 10012984 for FlexiChef Team size 2 + size 2
- MKN-No.: 10012985 for FlexiChef Team size 2 + size 3
- MKN-No.: 10012986 for FlexiChef Team size 3 + size 3

GN pack

consisting of: hanging system for GN containers, transport trolley with 1/1 GN container and sieve



FlexiChef GN pack

- MKN-No.: 10012991 for FlexiChef size 1.2 standard
- MKN-No.: 10012992 for FlexiChef size 2.2 standard
- MKN-No.: 10012993 for FlexiChef size 2.3 deep
- MKN-No.: 10012994 for FlexiChef size 3.2 standard
- MKN-No.: 10012995 for FlexiChef size 3.3 deep
- MKN-No.: 10012996 for FlexiChef Team size 1.2 + 1.2
- MKN-No.: 10012997 for FlexiChef Team size 1.2 + 2.2
- MKN-No.: 10012998 for FlexiChef Team size 1.2 + 2.3
- MKN-No.: 10012999 for FlexiChef Team size 1.2 + 3.2
- MKN-No.: 10013000 for FlexiChef Team size 1.2 + 3.3
- MKN-No.: 10013001 for FlexiChef Team size 2.2 + 2.2
- MKN-No.: 10013002 for FlexiChef Team size 2.2 + 2.3
- MKN-No.: 10013037 for FlexiChef Team size 2.3 + 2.3
- MKN-No.: 10013003 for FlexiChef Team size 2.2 + 3.2
- MKN-No.: 10013004 for FlexiChef Team size 2.2 + 3.3
- MKN-No.: 10013712 for FlexiChef Team size 2.3 + 3.2
- MKN-No.: 10013038 for FlexiChef Team size 2.3 + 3.3
- MKN-No.: 10013005 for FlexiChef Team size 3.2 + 3.2
- MKN-No.: 10013006 for FlexiChef Team size 3.2 + 3.3
- MKN-No.: 10013039 for FlexiChef Team size 3.3 + 3.3

Cooking pack

consisting of: hanging system for baskets and one set of cooking baskets



FlexiChef Cooking pack

- MKN-No.: 10012987 for FlexiChef size 1
- MKN-No.: 10012989 for FlexiChef size 2
- MKN-No.: 10012990 for FlexiChef size 3

To combine your FlexiChef Team appliances simply order the respective individual variants!

Deep fat frying pack

consisting of: hanging system for baskets and one set of frying baskets



FlexiChef Deep fat frying pack

- MKN-No.: 10013007 for FlexiChef size 1
- MKN-No.: 10013008 for FlexiChef size 2
- MKN-No.: 10013009 for FlexiChef size 3

To combine your FlexiChef Team appliances simply order the respective individual variants!

MKN KüchenMeister



The art of catering kitchens



Customised unique pieces.

The exclusivity of an individual piece combined with attractive aesthetics: The **MKN KüchenMeister** is customised premium cooking technology for passionate professional chefs who treat themselves and their guests to something special! As if made from one piece, each of the **KüchenMeister** unique pieces combines innovative MKN professional cooking technology with functionality and the highest demands for hygiene.



Manufactured in construction and design individually according to the customer's wishes and purposes, finished with high-quality materials, beautifully crafted down to the detail and perfectly fit into any kitchen – all of this makes the **MKN KüchenMeister** the masterpiece in high-class kitchens.

Ingeniously combined.

The entire range of MKN professional cooking technology including MKN energy systems can be freely combined in the **MKN KüchenMeister**. Whether an electric or gas model or with forward-thinking MKN induction: In the **KüchenMeister**, premium professional cooking technology merges into one powerful unit under a seamless hygienic cover panel which is three millimetres thick.

Each **MKN KüchenMeister** is a convincingly intelligent compact solution thanks to the perfect interaction of all the functional units down to the detail and the special demands for hygiene.







MASTERLINE

à la carte

First class quality for
gourmet cuisine



Compact, powerful and individually
designed

MKN MasterLine à la carte is masterfully
adapted to the requirements of top end
gastronomy and hotels.

This exceptional equipment, featuring
outstanding hygiene and design, knows
what counts every single day, and
that's to produce top food quality fast
and easily alike.

**MKN quality
made in Germany.**

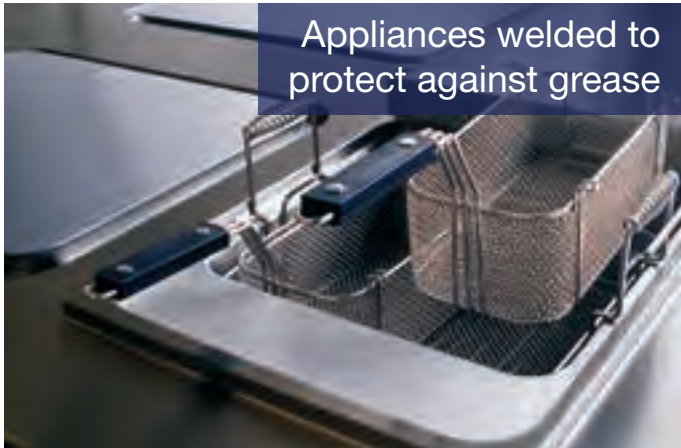


Just the way you want it!

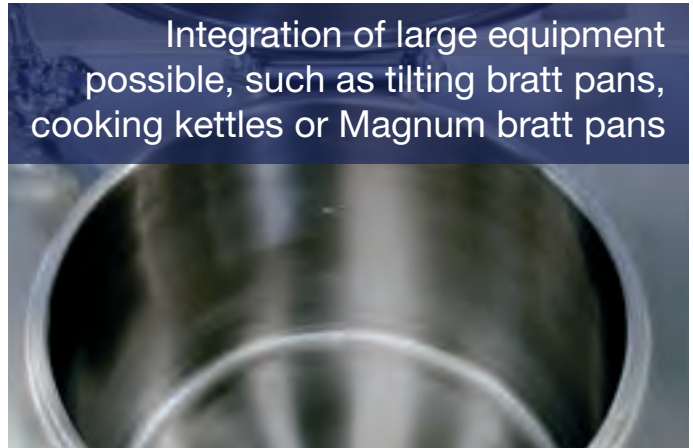
360 MKN electric and gas appliances
can be individually combined under a
single top plate.

Single line or double line installation.
Mounted on a plinth provided by the
customer, on appliance feet or on a
stainless steel plinth*.

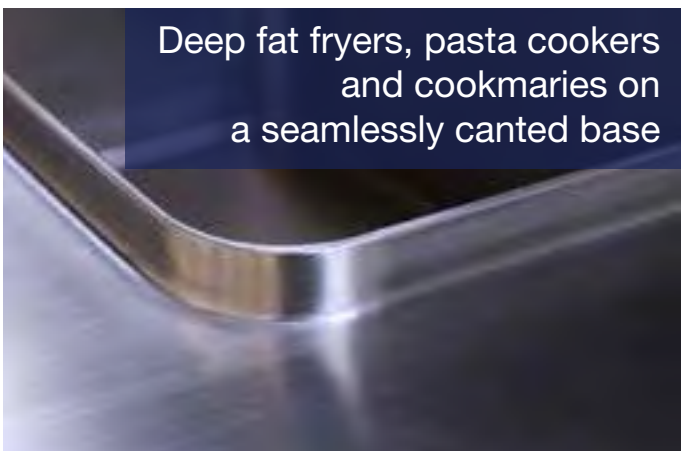
Impressive down to the last detail



Appliances welded to protect against grease



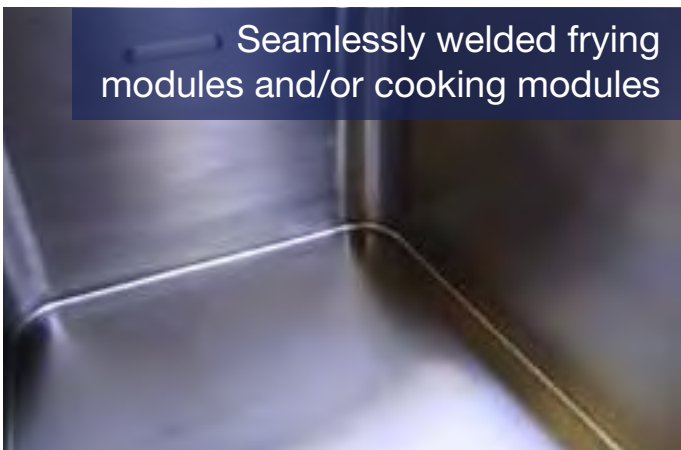
Integration of large equipment possible, such as tilting bratt pans, cooking kettles or Magnum bratt pans



Deep fat fryers, pasta cookers and cookmaries on a seamlessly canted base



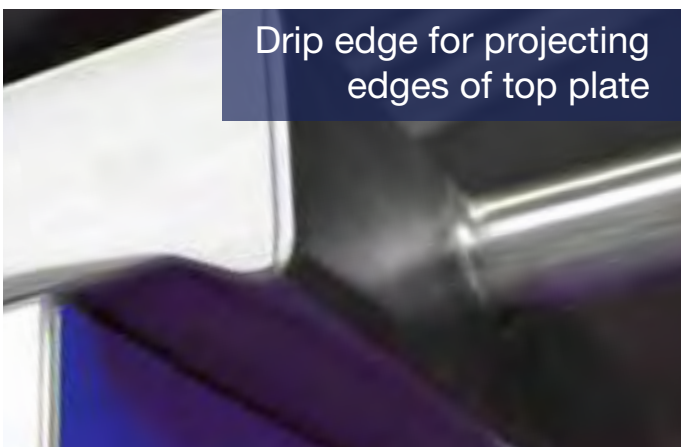
Hygienic cupboard inserts* H2



Seamlessly welded frying modules and/or cooking modules



Handrails* in round or rectangular design, fully welded



Drip edge for projecting edges of top plate



Ergonomic stainless steel knobs* specially designed to prevent liquid penetration

* optional equipment

OPTIMA 850

Food quality for every day



Great product variety which can be combined freely

The extremely solid MKN series appliance line **OPTIMA 850** made of high-quality nickel chromium steel always offers you a customised solution. Discover the great product variety: More than 200 different electric and gas appliances can be combined with unlimited freedom and individuality using the modular design of **OPTIMA 850**. Ideal even for the smallest kitchens.

Because of the fixed length grids, planning MKN lines is surprisingly easy, and your space is always utilised as well as possible. OPTIMA – it's simply optimal.



Exemplary ergonomics and hygiene

First-class performance teamed up with reliability score points for **OPTIMA 850** in day-to-day practice. Flush connection technology allows pots to be pushed and pulled easily



For example, the highest demands for ergonomics and hygiene are fulfilled by flush-mounted cook tops inserted in the tightly welded cover panels, easy-to-clean large radii and side draining channels. Above-average degrees of protection ensure permanent appliance and operational reliability.



Concepts à la carte

Specific concepts for your à-la-carte business: Series appliances of the **OPTIMA 850** line ensure smooth processes at any time. Reliable state-of-the-art technology which is particularly impressive when many things must work out perfectly at the same time. For example using:

- MKN PowerBlock – please refer to page 202-203
- MKN SUPRA – please refer to page 202-203
- MKN VAPRO – please refer to page 204-205
- MKN Induction – please refer to page 206

Product overview

Electric

Ranges	24–33
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Electric Industrial Deep Fat Fryer	34–39
Griddle plates and griddle pans	40–44
Bainmaries, cookmarie and pasta cooker	45–47
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Chargrills	49
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Tilting quick boiling kettles	62–65
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Pressure cooking kettles OPTIMA EXPRESS	70–71

Steam

Quick boiling kettles (round)	72–73
Tilting quick boiling kettles	74–77
(Quick) boiling kettles (rectangular)	78–80

Gas

Ranges	81–86
Deep fat fryers	87
Griddle plates	88–89
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Quick boiling kettles (round)	94–96
(Quick) boiling kettles (rectangular)	97–99

Other

Work tables and hygienic cupboards	100–101
Optional accessories OPTIMA 850/700	102–110
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Electric ranges

- Hot plates with protectors which automatically cut down power level by approx. 50 % when not in use.
- 7 position switch for accurate temperature regulation.
- Space between hot plates less than 35 mm making moving of heavy cookware much easier.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric range with 2 hot plates



Model No.	2023201
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	Hot plates with edge, 1 x 2.5 kW (at the rear) and 1 x 4.0 kW (at the front), 300 x 300 mm each
Electrical equipment	7 position switch, hot plates with protector 300 x 300 mm, mains connection, IPX5
Connected load	6.5 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 1300 W, latent: 520 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range with 4 hot plates



Model No.	2023202
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	Hot plates with edge, 2 x 2.5 kW (rear left, front right) and 2 x 4.0 kW (rear right, front left), 300 x 300 mm each
Electrical equipment	7 position switch, hot plates with protector 300 x 300 mm, mains connection, IPX5
Connected load	13 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 2600 W, latent: 1040 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range with 4 hot plates and electric oven 2/1 GN



Model No.	2023203
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Hot plates with edge, 2 x 2.5 kW (rear left, front right) and 2 x 4.0 kW (rear right, front left), 300 x 300 mm each – Oven 5.4 kW
Electrical equipment	7 position switch, hot plates with protector 300 x 300 mm, mains connection, IPX5
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat.
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Connected load	18.4 kW 3 NPE AC 400 V. Fuse protection 3 x 40 A
Heat emission	sensitive: 4490 W, latent: 1904 W
Optional accessories	
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric ranges with hob

- Seamless hob made of heat resistant steel, alternatively chrome plated with antireflection coating.
- Easy to clean hob due to corner radii.
- Tightly integrated into the top plate of the range.
- Separate thermostatically regulated heating zones – for cooking, simmering and keeping warm.
- Highly efficient contact heating elements.
- Even heavy cookware can be pushed easily over the whole surface.
- Different shapes and sizes of pots and pans are no longer a problem.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric range with 2-zone hob



Dimensions	400 x 850 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones 3.6 kW each – Hob 320 x 705 mm, 18 mm thick
Electrical equipment	Main switch, thermostat, contact heating elements, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1872 W, latent: 756 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	Heat resistant steel	Chrome plated	
2023501	•		
2023501A		•	

Electric range with 4-zone hob



Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones 4.0 kW each – Hob 715 x 705 mm, 18 mm thick
Electrical equipment	Main switch, thermostat, contact heating elements, fan, mains connection, IPX5.
Connected load	16 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 4160 W, latent: 1680 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	Heat resistant steel	Chrome plated	
2023502	•		
2023502A		•	

Electric range with 4-zone hob and electric oven 2/1 GN



Description	As described model No. 2023502(A), but with electric oven
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Connected load	21.4 kW 3 NPE AC 400 V. Fuse protection 3 x 40 A
Heat emission	sensitive: 6050 W, latent: 2544 W
Optional accessories	
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	Heat resistant steel	Chrome plated	
2023503	•		
2023503A		•	

Electric ranges VITRO

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 4.0 kW.
- Energy saving pan size recognition can be switched over to continuous power.
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric range VITRO 2



Model No.	2023409
Dimensions	500 x 850 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones, each 4.0 kW, pan size recognition – Ceramic hob 340 x 690 mm
Electrical equipment	Thermostat, radiating heating elements with protector 300 x 300 mm, electronic pan size recognition, fan and mains connection, IPX5
Connected load	8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 1600 W, latent: 640 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range VITRO 4



Model No.	2023405
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, each 4.0 kW, pan size recognition – Ceramic hob 700 x 690 mm
Electrical equipment	Thermostat, radiating heating elements with protector 300 x 300 mm, electronic pan size recognition, fan and mains connection, IPX5
Connected load	16 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 3200 W, latent: 1280 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range VITRO 4 and electric oven 2/1 GN



Model No.	2023406
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, each 4.0 kW, pan size recognition – Ceramic hob 700 x 690 mm
Electrical equipment	Thermostat, radiating heating elements with protector 300 x 300 mm, electronic pan size recognition, fan and mains connection, IPX5
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Connected load	21.4 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 5090 W, latent: 2144 W
Optional accessories	
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric INDUCTION ranges

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 5.0 kW.
- Electronic pan size recognition, already from 12 cm body-diameter.
- Fast heat transfer, high efficiency.
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information please refer to page 206.

Electric INDUCTION range 2-zone



Model No.	2023104
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	– Ceramic hob 305 x 690 mm – Hob with 2 heating zones, 5.0 kW each
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, fan, contactor, mains connection, IPX5
Connected load	10 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric INDUCTION range 4-zone



Model No.	2023105
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Ceramic hob 700 x 690 mm – Hob with 4 heating zones, 5.0 kW each
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, fan, contactor, mains connection, IPX5
Connected load	20 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 1400 W, latent: 1600 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric INDUCTION range 4-zone and electric oven 2/1 GN



Model No.	2023114
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Ceramic hob 305 x 690 mm – Hob with 4 heating zones, 5.0 kW each
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, fan, contactor, mains connection, IPX5
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Connected load	25.4 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 3290 W, latent: 2464 W
Optional accessories	
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range wok INDUCTION



Model No.	10010302
Dimensions	500 x 850 mm, 700 mm Corpus height
Description	– Wok hob 5 kW, wok pan size recognition – Ceramic hob Ø 350 mm
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, fan, contactor, mains connection, IPX5
Connected load	5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 350 W, latent: 400 W
Optional accessories	
10017353	1 Stainless steel wok pan
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric surface induction ranges

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, heating zones available with 5 kW or 7 kW respectively, island surfaceinduction 10 kW.
- Electronic pan size recognition from 12 cm pan bottom diameter.
- Fast heat transfer, high efficiency.
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information please refer to page 206.

Electric surface induction range 2-zone



Dimensions	500 x 850 mm, 700 mm Corpus height
Description	– Ceramic hob 340 x 690 mm – Hob with 2 heating zones, 5.0 kW each, 7.0 kW respectively
Electrical equipment	Main switch, surface induction generator module 280 x 290 mm with control element, contactor, fan, mains connection, IPX5
Connected load	Refer to index
Heat emission	sensitive: 700/980 W, latent: 800/1120 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	10.0 kW 3 NPE AC 400 V Fuse protection 3 x 16 A	14.0 kW 3 NPE AC 400 V Fuse protection 3 x 25 A	
2023107	•		
2023108		•	

Electric surface induction range 4-zone



Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Ceramic hob 700 x 690 mm – Hob with 4 heating zones, 5.0 kW each, 7.0 kW respectively
Electrical equipment	Main switch, surface induction generator module 280 x 290 mm with control element, contactor, fan, mains connection, IPX5
Connected load	Refer to index
Heat emission	sensitive: 1400/1960 W, latent: 1600/2240 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	20.0 kW 3 NPE AC 400 V Fuse protection 3 x 32 A	28.0 kW 3 NPE AC 400 V Fuse protection 3 x 50 A	
2023109	•		
2023110		•	

Electric surface induction island range



Model No.	2023111
Dimensions	500 x 850 mm, 700 mm Corpus height
Description	– Ceramic hob 400 x 400 mm – Hob with 1 heating zone, 10.0 kW
Electrical equipment	Main switch, surface induction generator module 325 x 325 mm with control element, contactor, fan, mains connection, IPX5
Connected load	10.0 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric deep fat fryers

- Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, inkl. for easy cleaning.
- Thermostatic or electronic temperature regulation.
- Safety temperature thermostat for reliable overheating protection.
- Also available with increased heating capacity and frying basket lifting mechanism with timer.
- Safe oil drainage from the bottom via slide valve.
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric deep fat fryer LONDON 1



Dimensions	400 x 850 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep; max. 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX5
Connected load	6 kW 3 NPE AC 400 V
Heat emission	sensitive: 540 W, latent: 4200 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "L"

Optional accessories	
813001	1 Oil receptacle 15 L
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options			Price
	Standard	Higher load: 10 kW 3 NPE AC 400 V Heat emission: sensitive 900 W, latent 7000 W	Fuse protection	
2020321	•		3 x 16 A	
2020321B		•	3 x 16 A	

Electric deep fat fryer LONDON 1 with EcoControl electronic regulation

Model No.	2020323B
Description	As described above (model No. 2020321B), but with EcoControl electronic temperature regulation and membran keypad.

Electric deep fat fryer LONDON 2



Dimensions	600 x 850 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep; max. 2x 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX5
Connected load	12 kW 3 NPE AC 400 V
Heat emission	sensitive: 1080 W, latent: 8400 W
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets "L"

Optional accessories	
206023	1 Filter basket including 40 filter bags made of special fleece paper (216017)
813006	1 Oil receptacle 30 litres
815296	Oil filtering system
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options				Price
	Standard	Basket lift with timer	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
2020325	•			3 x 20 A	
2020325A		•		3 x 20 A	
2020325B			•	3 x 32 A	
2020325C		•	•	3 x 32 A	

Electric deep fat fryer LONDON 2 with EcoControl electronic regulation

Description	As described above (model No. 2020325B), but with EcoControl electronic temperature regulation and membrane keypad.
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Model No.	Model options			Price
	Basket lift	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
2020327B		•	3 x 32 A	
2020327C	•	•	3 x 32 A	

Electric deep fat fryer PARIS



Dimensions	600 x 850 mm, 700 mm Corpus height
Description	Frying basin 400 x 400 x 235 mm deep; max. 30 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX5
Connected load	10 kW 3 NPE AC 400 V
Heat emission	sensitive: 900 W, latent: 7000 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "P", 2 baskets "L"
Optional accessories	
206023	1 Filter basket including 40 filter bags made of special fleece paper (216017)
813006	1 Oil receptacle 30 litres
815301	Oil filtering system
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options				Price
	Standard	Basket lift with timer	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
2020330	•			3 x 16 A	
2020330A		•		3 x 16 A	
2020330B			•	3 x 32 A	
2020330C		•	•	3 x 32 A	

Electric deep fat fryer PARIS with EcoControl electronic regulation

Description	As described above (model No. 2020330B), but with EcoControl electronic temperature regulation and membrane keypad.
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Model No.	Model options			Price
	Basket lift	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
2020329B		•	3 x 32 A	
2020329C	•	•	3 x 32 A	

Electric industrial deep fat fryer

- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, inkl. for easy cleaning.
- Suited to the every day needs of industrial kitchens, robust and reliable.
- basket lifting mechanism as standard
- Emptying system for perfect work flow (optional)
- Lifting motor and emptying system alternatively left or right.
- Trolley for GN containers (optional)
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact and floating output contact and "fire extinguisher contact" to activate a fire extinguishing system
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the left



Model No.	10010520
Dimensions	1000 x 850 mm, 700 mm Corpus height
Description	800 x 600 x 270 mm, Level: 115 litres
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, manual/automatic switch, timer, drive motor, mains connection, IPX5
Connected load	42 kW 3 NPE AC 400 V. Fuse protection 3 x 63 A
Heat emission	sensitive: 3780 W, latent: 29400 W
Accessories	Lid, oil clarifying tray, 1 basket "K", 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

205089	1 Swivel outlet for oil drainage
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
10022771	Portable oil filtration system 120 l (230 V)
10022773	Oil filter papers (50 pieces per box)
10023095	1 Socket 230 V inside a cabinet



Please find illustrations and further optional equipment starting from page 101.

Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the left with EcoControl electronic regulation

Model No.	10017793
Description	As described above (model No. 10010520), but with EcoControl electronic temperature regulation and membrane keypad.

Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the right

Model No.	10012739
Description	As described model No. 10010520, but with lifting motor on the right.

Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the right with EcoControl electronic regulation

Model No.	10011983
Description	As described above (model No. 10012739), but with EcoControl electronic temperature regulation and membrane keypad.

Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the left and emptying system on the right



Model No.	10012742
Dimensions	1800 x 850 mm, 700 mm Corpus height
Description	800 x 600 x 270 mm, Level: 115 litres
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, manual/automatic switch, timer, drive motor, mains connection, IPX5
Connected load	42 kW 3 NPE AC 400 V. Fuse protection 3 x 63 A
Heat emission	sensitive: 3780 W, latent: 29400 W
Accessories	Lid, oil clarifying tray, basket with emptying flaps, 8 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
205089	1 Swivel outlet for oil drainage
960356	1 Trolley for GN 2/1-150 containers
10022771	Portable oil filtration system 120 l (230 V)
10022773	Oil filter papers (50 pieces per box)
10023095	1 Socket 230 V inside a cabinet
<p>Deep fryer station consisting of 2 Electric Industrial Deep Fat Fryer KÖLN (Cologne) with center unloading system on request.</p> <p>Please find illustrations and further optional equipment starting from page 101.</p>	

Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the left and emptying system on the right with EcoControl electronic regulation

Model No.	10011982
Description	As described above (model No. 10012742), but with EcoControl electronic temperature regulation and membrane keypad.

Electric industrial deep fat fryer KÖLN (Cologne)
with lifting motor on the right and emptying system on the left



Model No.	10011678
Dimensions	1800 x 850 mm, 700 mm Corpus height
Description	800 x 600 x 270 mm, Level: 115 litres
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, manual/automatic switch, timer, drive motor, mains connection, IPX5
Connected load	42 kW 3 NPE AC 400 V. Fuse protection 3 x 63 A
Heat emission	sensitive: 3780 W, latent: 29400 W
Accessories	Lid, oil clarifying tray, basket with emptying flaps, 8 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
205089	1 Swivel outlet for oil drainage
960356	1 Trolley for GN 2/1-150 containers
10022771	Portable oil filtration system 120 l (230 V)
10022773	Oil filter papers (50 pieces per box)
10023095	1 Socket 230 V inside a cabinet
<p>Deep fryer station consisting of 2 Electric Industrial Deep Fat Fryer KÖLN (Cologne) with center unloading system on request.</p> <p>Please find illustrations and further optional equipment starting from page 101.</p>	

Electric industrial deep fat fryer KÖLN (Cologne)
with lifting motor on the right and emptying system on the left
with EcoControl electronic regulation

Model No.	10017794
Description	As described above (model No. 10011678), but with EcoControl electronic temperature regulation and membrane keypad.

Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Two separate heating zones with thermostatic temperature regulation.
- Griddle plates available in various frying surface finishes: smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smoothly polished surface, half ribbed heat resistant steel or chrome nickel steel and full ribbed chrome nickel steel
- Frying surfaces are tightly welded ensuring maximum hygiene.
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information refer to page 202-203.

Electric griddle plate ¾ SUPRA



Picture includes optional accessories

Model No.	2021134A
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Frying surface of smoothly polished special sandwich material (MKN PowerBlock) – Appliance with one regulated heating zone – Frying surface 300 x 540 mm – Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1782 W, latent: 2160 W

Optional accessories	
945650	1 Splash guard
204534	1 Fat drain plug
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric griddle plate 1 SUPRA



Picture includes optional accessories

Dimensions	600 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Appliance with two separate heating zones – Frying surface 500 x 540 mm – Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2376 W, latent: 2880 W
Optional accessories	
945525	1 Splash guard
204534	1 Fat drain plug
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
2021126	•		
2021127		•	

Model No.	Model options			Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	Chrome nickel steel ribbed	
2021126A	•			
2021127A		•		
2021139A			•	

Electric griddle plate 2 SUPRA



Picture includes optional accessories

Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> - Appliance with two separate heating zones - Frying surface 705 x 545 mm - Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 3564 W, latent: 4320 W

Optional accessories	
945530	1 Splash guard
204534	1 Fat drain plug
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
2021130	•		
2021131		•	

Model No.	Model options			Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	Chrome nickel steel ribbed	
2021130A	•			
2021131A		•		
2021141A			•	

Electric griddle pan ¼ SUPRA



Model No.	10013254
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 300 x 540, 100 mm deep.
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2430 W, latent: 2160 W

Optional accessories

845531	1 Emptying system including GN 1/1 container and splash guard, without door
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric griddle pan 1 SUPRA



Model No.	2022507
Dimensions	600 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 26 litres – Appliance with two separate heating zones – Frying surface 500 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug

Optional accessories

845671	1 Emptying system including 1/1 GN container and splash guard, without door
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric griddle pan 2 SUPRA



Model No.	2022509
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 705 x 545, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	1 Plug
Optional accessories	
10013258	1 Emptying system including 1/1 GN container and splash guard, without door
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric bainmaries

- Moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate.
- Thermostatic temperature regulation – indirect heating ensures easy cleaning.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric bainmarie 1/1 GN



Model No.	2020505
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm for 1 x 1/1 gastro norm containers up to 200 mm deep (price does not include containers)
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, mains connection, IPX5
Connected load	1.5 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 250 W, latent: 400 W
Optional accessories	
815406	1 Rotatable water inlet tap R½" (ill. see page 46)
10016677	1 Shelf insert
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find ill. and further opt. equipment starting from page 101.	

Electric bainmarie 2/1 GN



Model No.	2020501
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	Basin 630 x 510 mm for 2 x 1/1 gastro norm containers up to 200 mm deep (price does not include containers)
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, mains connection, IPX5
Connected load	3 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 375 W, latent: 600 W
Optional accessories	
815406	1 Rotatable water inlet tap R½" (ill. see page 46)
10016677	1 Shelf insert (2 are required)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find ill. and further opt. equipment starting from page 101.	

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- SUPRA heating system ensures short heating up times and a longer service life of the heating elements.
- Variable power adjustment and thermostatic temperature regulation.
- Very easy to clean because of indirect heating.
- Drain ball valve R 1½", swivelling water inlet tap.
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric cookmarie 1/1 GN



Model No.	2022603
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	– A multifunctional appliance for cooking and keeping warm – Basin 305 x 510 mm for 1 x 1/1 GN container up to 200 mm deep (price does not include containers)
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R½" behind the basin
Optional accessories	
201763	1 Overflow plug
845531	1 Emptying system including GN 1/1 container and splash guard, without door
10016677	1 Shelf insert
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric pasta cooker



Model No.	2020402
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm, 210 mm deep
Electrical equipment	Power adjustment switch, thermostat, safety temperature thermostat, control lamp, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R½" behind the basin
Optional accessories	
10016886	Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric infra chip scuttle

- Moulded basins with large corner radii which are easy to clean
- Ceramic heating elements for keeping fried food hot
- Removable containers GN 1/1 with perforated shelf inserts for large capacities and dry heat
- Seamlessly and tightly welded into the top plate
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric infra chip scuttle 1/1 GN



Model No.	2020601
Dimensions	400 x 850 mm, 700 mm Corpus height
Electrical equipment	Main switch, ceramic heating elements, mains connection, IPX5
Connected load	1 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 700 W, latent: 175 W
Accessories	1 GN container 1/1-200 mm deep, 1 perforated shelf insert
Optional accessories	
10017300	1 Scoop for french fries
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric chargrills

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, inkl. for easy cleaning
- Pan bottom with drain outlet leading into the substructure – drain valve leads vertically downwards.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric chargrill



Model No.	10010091
Dimensions	600 x 850 mm, 700 mm Corpus height
Description	– Grill surface 380 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX5
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 5600 W latent: 1225 W
Accessories	2 Cast iron grates
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric chargrill 2



Model No.	10018148
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Grill surface 580 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX5
Connected load	10.5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensibel: 8400 W latent: 1838 W
Accessories	3 Cast iron grates
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting bratt pans with substructure

- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Thermostatic regulation for two separate heating zones.
- Tilting frying pan with smoothly polished special sandwich material (MKN PowerBlock).
- Ideal pan positioning prevents spills and guarantees that the pan is fully emptied.
- SUPRA contact heating elements for optimal heat distribution and short heating up times.
- Double walled hinged lid as standard
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information refer to page 202-203.

Electric tilting bratt pan 2/1 GN manual tilting



Model No.	2021401C
Dimensions	800 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 mm, 200 mm deep
Nominal capacity / Nominal fill quantity	77 litres / 62 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable

Optional accessories	
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting bratt pan 2/1 GN motorised tilting



Model No.	2021402C
Description	As described above (model No. 2021401C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, relay, mains connection, IPX5
Connected load	11 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4950 W, latent: 4400 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Electric tilting bratt pan 3/1 GN manual tilting



Model No.	2021407C
Dimensions	1100 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 mm, 200 mm deep
Nominal capacity / Nominal fill quantity	111 litres / 89 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	14.4 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable
Optional accessories	
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find ill. and further opt. equipment starting from page 101.	

Electric tilting bratt pan 3/1 GN motorised tilting



Model No.	2021408C
Description	As described above (model No. 2021407C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, relay, mains connection, IPX5
Connected load	14.6 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6570 W, latent: 5840 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Electric tilting bratt pan with side frames

- Tilting frying pan made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316) with smoothly polished special sandwich material (MKN PowerBlock).
- 55 mm gap between pan and side columns – for easy cleaning.
- Ideal pan positioning prevents spills and guarantees that the pan is fully emptied.
- SUPRA contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Thermostatic regulation for two separate heating zones.
- **Double walled hinged lid and mixer tap as standard**
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



**POWER
BLOCK**

For further information refer to page 202-203.

Electric tilting bratt pan 2/1 GN manual tilting



Model No.	10019138
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 mm, 210 mm deep
Nom. cap./nom. fill quant.	80 litres / 65 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	4 appliance feet, 150 mm, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ "

Optional accessories	
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting bratt pan 2/1 GN motorised tilting



Model No.	10019140
Description	As described above (model No. 10019138), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, relay, mains connection, IPX5
Connected load	11 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4950 W, latent: 4400 W
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Electric tilting bratt pan 3/1 GN manual tilting



Model No.	10019142
Dimensions	1600 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 mm, 210 mm deep
Nom. cap./nom. fill quant.	116 litres / 94 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, contactor, mains connection, IPX5
Connected load	14.4 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	4 appliance feet, 150 mm, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ "
Optional accessories	
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find ill. and further opt. equipment starting from page 101.	

Electric tilting bratt pan 3/1 GN motorised tilting



Model No.	10019144
Description	As described above (model No. 10019142), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, contactor, mains connection, IPX5
Connected load	14.6 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6570 W, latent: 5840 W
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Electric bratt pans MAGNUM

- Multifunctional appliance for steaming, boiling, simmering, braising and roasting.
- Bratt pan made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316) with smoothly polished special sandwich material (MKN PowerBlock).
- SUPRA contact heating elements for optimal heat distribution and short heating up times.
- Brat pan with welded on heightened edge.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Emptying via safety drain cock DN 50 at the front (for bratt pans with substructure)
- EcoControl electronic regulation as standard
- **Double walled hinged lid and mixer tap as standard**
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



**POWER
BLOCK**

For further information refer to page 202-203.

Electric bratt pan MAGNUM 2/1 GN



Model No.	10019170
Dimensions	1000 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 x 250 mm
Nom. cap./nom. fill quant.	92 litres / 77 litres (according to DIN 18857)
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX5
Connected load	14.4 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain plug, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories	
10017018	1 Shelf insert (2 are required)
895044	1 Measuring rod
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric bratt pan MAGNUM 2/1 GN – 300

Model No.	10019171
Pan measurements	700 x 540 x 300 mm
Nom. cap./nom. fill quant.	111 litres / 96 litres (according to DIN 18857)
Description	See model No. 10019170.
Optional accessories	
10016848	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
895049	1 Measuring rod

Electric bratt pan MAGNUM 3/1 GN



Model No.	10019172
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 x 250 mm
Nom. cap./nom. fill quant.	135 litres / 113 litres (according to DIN 18857)
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX5
Connected load	19.2 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 8640 W, latent: 7680 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain plug, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)
Optional accessories	
10017018	1 Shelf insert (3 are required)
895054	1 Measuring rod
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find ill. and further opt. equipment starting from page 101.	

Electric bratt pan MAGNUM 3/1 GN – 300

Model No.	10019173
Pan measurements	1020 x 540 x 300 mm
Nom. cap./nom. fill quant.	165 litres / 143 litres (according to DIN 18857)
Description	See model No. 10019172.
Optional accessories	
10016849	Automatic lifting device for e.g. 9x 1/1 GN - 65 mm deep
895059	1 Measuring rod

Electric tilting bratt pan MAGNUM 2/1 GN manual tilting



Model No.	10019139
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 x 210 mm
Nom. cap./nom. fill quant.	80 litres / 65 litres (according to DIN 18857)
Description	55 mm space between pan and side frame – for easy cleaning
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX5
Connected load	14.4 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories	
10017018	1 Shelf insert (2 are required)
895064	1 Measuring rod
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting bratt pan MAGNUM 2/1 GN motorised tilting



Model No.	10019141
Description	As described above (model No. 10019139), but with electrically driven tilting mechanism with manual switch.
Connected load	14.6 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6570 W, latent: 5840 W

Electric tilting bratt pan MAGNUM 2/1 GN – 300 manual tilting

Model No.	10019146
Pan measurements	700 x 540 x 300 mm
Nom. cap./nom. fill quant.	111 litres / 96 litres (according to DIN 18857)
Description	See model No.10019139.
Optional accessories	
895069	1 Measuring rod

Electric tilting bratt pan MAGNUM 2/1 GN – 300 motorised tilting

Model No.	10019147
Description	As described above (model No. 10019146), but with electrically driven tilting mechanism with manual switch.
Connected load	14.6 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6570 W, latent: 5840 W

Electric tilting bratt pan MAGNUM 3/1 GN manual tilting



Model No.	10019143
Dimensions	1600 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 x 210 mm
Nom. cap./nom. fill quant.	116 litres / 94 litres (according to DIN 18857)
Description	55 mm space between pan and side frame – for easy cleaning
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX5
Connected load	19.2 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 8640 W, latent: 7680 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories

10017018	1 Shelf insert (3 are required)
895074	1 Measuring rod
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting bratt pan MAGNUM 3/1 GN motorised tilting



Model No.	10019145
Description	As described above (model No. 10019143), but with electrically driven tilting mechanism with manual switch.
Connected load	19.4 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 8730 W, latent: 7760 W

Electric tilting bratt pan MAGNUM 3/1 GN – 300 manual tilting

Model No.	10019148
Pan measurements	1020 x 540 x 300 mm
Nom. cap./nom. fill quant.	165 litres / 143 litres (according to DIN 18857)
Description	See model No. 10019143.
Optional accessories	
895079	1 Measuring rod

Electric tilting bratt pan MAGNUM 3/1 GN – 300 motorised tilting

Model No.	10019149
Description	As described above (model No. 10019148), but with electrically driven tilting mechanism with manual switch.
Connected load	19.4 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 8730 W, latent: 7760 W

Electric quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Thermostatic or electronic temperature regulation
- Automatic process water monitoring and feed – is constantly ready for use
- **Double-walled hinged lid and mixer tap as standard**
- Emptying via safety drain cock DN 42 at the front
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



VAPRO

For further information refer to page 204-205.

Electric quick boiling kettle 60 L



Model No.	2022802C
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nominal capacity / Nominal fill quantity	70 litres / 60 litres (according to DIN 18855)
Heat up time	21 min. (according to DIN 18855)
Electrical equipment	Main switch, power switch, thermostat, temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX6
Fittings	Air valve, safety valve
Connected load	16 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 560 W, latent: 3200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216286	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895034	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric quick boiling kettle 60 L with EcoControl

Model No.	10018552
Description	As described above (model No. 2022802C), but with EcoControl electronic temperature regulation and membrane keypad.

Electric quick boiling kettle 100 L



Model No.	2022804C
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nominal capacity / Nominal fill quantity	113 litres / 100 litres (according to DIN 18855)
Heat up time	26 min. (according to DIN 18855)
Electrical equipment	Main switch, power switch, thermostat, temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX6
Fittings	Air valve, safety valve
Connected load	21 kW 3 NPE AC 400 V. Fuse protection 3 x 40 A
Heat emission	sensitive: 735 W, latent: 4200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216281	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895039	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric quick boiling kettle 100 L with EcoControl

Model No.	10018553
Description	As described above (model No. 2022804C), but with EcoControl electronic temperature regulation and membrane keypad.

Electric quick boiling kettle 150 L



Model No.	2022805C
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nominal capacity / Nominal fill quantity	163 litres / 150 litres (according to DIN 18855)
Heat up time	32 min. (according to DIN 18855)
Electrical equipment	Main switch, power switch, thermostat, temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX6
Fittings	Air valve, safety valve
Connected load	26 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 910 W, latent: 5200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216287	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895084	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric quick boiling kettle 150 L with EcoControl

Model No.	10018554
Description	As described above (model No. 2022805C), but with EcoControl electronic temperature regulation and membrane keypad.

Electric tilting quick boiling kettles

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- Automatic process water monitoring and feed – is constantly ready for use
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Thermostatic or electronic temperature regulation
- **Double-walled hinged lid and mixer tap as standard**
- The tilting angle of the kettle, more than 90°, makes pouring, emptying and cleaning much easier.
- Ideal kettle positioning prevents spills and guarantees that the kettle is fully emptied.
- A greater pouring height allows easier emptying into large containers.
- Various fittings and displays are integrated into the side frames.
- Motorised or manual tilting
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



VAPRO

For further information refer to page 204-205.

Electric tilting quick boiling kettle 60 L manual tilting VAPRO



Model No.	10019207
Dimensions	1100 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nom. cap./nom. fill quant.	70 litres / 60 litres (according to DIN 18855)
Heat up time	21 min. (according to DIN 18855)
Electrical equipment	Power control switch, end switch, thermostat, safety temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX5
Fittings	Air valve, safety valve
Connected load	16 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 560 W, latent: 3200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216286	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	1 Straining sieve, square holes 8 mm
895034	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting quick boiling kettle 60 L motorised tilting VAPRO

Model No.	10019208
Description	As described above (model No. 10019207), but with electrically driven tilting mechanism with manual switch.
Connected load	16.2 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 567 W, latent: 3240 W

Electr. tilting quick boiling kettle 60 L motorised tilting VAPRO & EcoControl

Model No.	10019209
Description	As described above (model No. 10019208), but with EcoControl electronic temperature regulation and membrane keypad.

Electric tilting quick boiling kettle 100 L manual tilting VAPRO



Model No.	10019210
Dimensions	1200 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nom. cap./nom. fill quant.	113 litres / 100 litres (according to DIN 18855)
Heat up time	26 min. (according to DIN 18855)
Electrical equipment	Power control switch, end switch, thermostat, safety temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX5
Fittings	Air valve, safety valve
Connected load	21 kW 3 NPE AC 400 V. Fuse protection 3 x 40 A
Heat emission	sensitive: 735 W, latent: 4200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216281	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	1 Straining sieve, square holes 8 mm
895039	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Electric tilting quick boiling kettle 100 L motorised tilting VAPRO

Model No.	10019211
Description	As described above (model No. 10019210), but with electrically driven tilting mechanism with manual switch.
Connected load	21.2 kW 3 NPE AC 400 V. Fuse protection 3 x 40 A
Heat emission	sensitive: 742 W, latent: 4240 W

Electric tilting quick boiling kettle 100 L motorised tilting VAPRO & EcoControl

Model No.	10019212
Description	As described above (model No. 10019211), but with EcoControl electronic temperature regulation and membrane keypad.

Electric tilting quick boiling kettle 150 L manual tilting VAPRO



Model No.	10019213
Dimensions	1300 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nom. cap./nom. fill quant.	163 litres / 150 litres (according to DIN 18855)
Heat up time	32 min. (according to DIN 18855)
Electrical equipment	Power control switch, end switch, thermostat, safety temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX5
Fittings	Air valve, safety valve
Connected load	26 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 910 W, latent: 5200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216287	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	1 Straining sieve, square holes 8 mm
895084	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Electric tilting quick boiling kettle 150 L motorised tilting VAPRO

Model No.	10019214
Description	As described above (model No. 10019213), but with electrically driven tilting mechanism with manual switch.
Connected load	26.2 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 917 W, latent: 5240 W

Electric tilting quick boiling kettle 150 L motorised tilting VAPRO & EcoControl

Model No.	10019215
Description	As described above (model No. 10019214), but with EcoControl electronic temperature regulation and membrane keypad.

Electric tilting quick boiling kettle 200 L manual tilting VAPRO



Model No.	10019216
Dimensions	1300 x 850 mm, 700 mm Corpus height
Nom. cap./nom. fill quant.	213 litres / 200 litres (according to DIN 18855)
Pan measurements	Ø 665 mm, 645 mm deep
Heat up time	42 min. (according to DIN 18855)
Electrical equipment	Power control switch, end switch, thermostat, safety temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX5
Fittings	Air valve, safety valve
Connected load	26 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 910 W, latent: 5200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216287	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	1 Straining sieve, square holes 8 mm
10019904	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting quick boiling kettle 200 L motorised tilting VAPRO

Model No.	10019217
Description	As described above (model No. 10019216), but with electrically driven tilting mechanism with manual switch.
Connected load	26.2 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 917 W, latent: 5240 W

Electric tilting quick boiling kettle 200 L motorised tilting VAPRO & EcoControl

Model No.	10019218
Description	As described above (model No. 10019217), but with EcoControl electronic temperature regulation and membrane keypad.

Electric (quick) boiling kettles (rectangular)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Thermostatic or electronic temperature regulation
- Automatic process water monitoring and feed – is constantly ready for use
- **Double-walled hinged lid and mixer tap as standard**
- Emptying via safety drain cook DN 50 at the front
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Available in four different sizes (for 2 GN, 4 GN, 6 GN and 12 GN)
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



VAPRO

For further information refer to page 204-205.

Electric quick boiling kettle 1



Model No.	10018798
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	500 x 540 mm, 535 mm deep, for 2 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	140 litres / 130 litres (according to DIN 18855)
Heat up time	33 min. (according to DIN 18855)
Electrical equipment	Main switch, power control switch, thermostat, safety temperature thermostat, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX5
Fittings	Air valve, safety valve
Connected load	20.8 kW 3 NPE AC 400 V. Fuse protection 3 x 40 A
Heat emission	sensitive: 728 W, latent: 4160 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)
Optional accessories	
10016842	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (2 are required)
814295	1 Perforated shelf insert
895014	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric quick boiling kettle 1 with EcoControl electronic regulation

Model No.	10018800
Description	As described above (model No. 10018798), but with EcoControl electronic temperature regulation and membrane keypad.

Electric quick boiling kettle 2



Model No.	10018799
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	700 x 540 mm, 535 mm deep, for 4 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	195 litres / 180 litres (according to DIN 18855)
Heat up time	41 min. (according to DIN 18855)
Electrical equipment	Main switch, power control switch, thermostat, safety temperature thermostat, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX5
Fittings	Air valve, safety valve
Connected load	25.8 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 903 W, latent: 5160 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories

10016843	Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (4 are required)
814295	1 Perforated shelf insert
895019	1 Measuring rod (2 are required)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Electric quick boiling kettle 2 with EcoControl electronic regulation

Model No.	10018801
Description	As described above (model No. 10018799), but with EcoControl electronic temperature regulation and membrane keypad.

Electric boiling kettle 3



Model No.	10018803
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep, for 6 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	285 litres / 260 litres (according to DIN 18855)
Heat up time	43 min. (according to DIN 18855)
Electrical equipment	Main switch, power control switch, thermostat, safety temperature thermostat, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX5
Fittings	Air valve, safety valve
Connected load	35.8 kW 3 NPE AC 400 V. Fuse protection 3 x 63 A
Heat emission	sensitive: 1253 W, latent: 7160 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)
Optional accessories	
10016844	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
814295	1 Perforated shelf insert
895024	1 Measuring rod (3 are required)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric boiling kettle 3 with EcoControl electronic regulation

Model No.	10018805
Description	As described above (model No. 10018803), but with EcoControl electronic temperature regulation and membrane keypad.

Electric boiling kettle 500 L



Model No.	10018802
Dimensions	2000 x 850 mm, 700 mm Corpus height
Inner kettle	1690 x 665 mm, 465 mm deep, for 12 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	545 litres / 490 litres (according to DIN 18855)
Heat up time	53 min. (according to DIN 18855)
Electrical equipment	Main switch, power control switch, thermostat, safety temperature thermostat, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX5
Fittings	Air valve, safety valve
Connected load	50.8 kW 3 NPE AC 400 V. Fuse protection 3 x 100 A
Heat emission	sensitive: 1778 W, latent: 10160 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 6 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)
Optional accessories	
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (12 are required)
895015	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet) (2 are required)
Please find illustrations and further optional equipment starting from page 101.	

Electric boiling kettle 500 L with EcoControl electronic regulation

Model No.	10018804
Description	As described above (model No. 10018802), but with EcoControl electronic temperature regulation and membrane keypad.

Electric pressure cooking kettles OPTIMA EXPRESS

- Quick and economical (low water consumption) pressure reduction system OPTIMA EXPRESS with fully automatic control of the pressure reduction process. Sensor supported and therefore gentle to produce.
- Fast pressure release system OpenXpress for robust products.
- Core temperature probe as standard
- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- Automatic process water monitoring and feed – is constantly ready for use
- With steam function as standard (direct introduction of steam for a more rapid pressure build up or for steaming/regenerating)
- EcoControl electronic regulation as standard
- **Double-walled hinged lid and mixer tap as standard**
- Emptying via safety drain cock DN 50 at the front
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



VAPRO

For further information refer to page 204-205.

Electric pressure cooking kettle 1 OPTIMA EXPRESS



Model No.	10018827
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	500 x 540 mm, 535 mm deep, for 2 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	140 litres / 130 litres (according to DIN 18855)
Heat up time	34 min. (according to DIN 18855)
Electrical equipment	EcoControl, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, interference lamp, HACCP data interface RS 485, mains connection, IPX5
Connected load	20.8 kW 3 NPE AC 400 V. Fuse protection 3 x 40 A
Heat emission	sensitive: 832 W, latent: 208 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories	
10016845	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
801199	1 Frame for GN containers (2 are required)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (2 are required)
814295	1 Perforated shelf insert
895014	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric pressure cooking kettle 2 OPTIMA EXPRESS



Model No.	10018828
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	700 x 540 mm, 535 mm deep, for 4 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	195 litres / 180 litres (according to DIN 18855)
Heat up time	38 min. (according to DIN 18855)
Electrical equipment	See 10018827.
Connected load	25.8 kW 3 NPE AC 400 V. Fuse protection 3 x 50 A
Heat emission	sensitive: 1032 W, latent: 258 W
Accessories	See 10018827.

Optional accessories

10016846	Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep
800999	1 Frame for GN containers (2 are required)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (4 are required)
814295	1 Perforated shelf insert (2 are required)
895019	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Electric pressure cooking kettle 3 OPTIMA EXPRESS



Model No.	10018829
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep, for 6 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	285 litres / 260 litres (according to DIN 18855)
Heat up time	39 min. (according to DIN 18855)
Electrical equipment	See 10018827.
Connected load	35.8 kW 3 NPE AC 400 V. Fuse protection 3 x 63 A
Heat emission	sensitive: 1432 W, latent: 358 W
Accessories	See 10018827.

Optional accessories

10016847	Automatic lifting device for e.g. 18x 1/1 GN
801039	1 Frame for GN containers (2 are required)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
814295	1 Perforated shelf insert (3 are required)
895024	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Steam quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- Regulation via manual steam valve (Type of protection: IPX6)
- **Double-walled hinged lid and mixer tap as standard**
- Emptying via safety drain cock DN 42 at the front
- For steam generator installation on site
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Steam quick boiling kettle 60 L



Model No.	10018566
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nom. cap./nom. fill quant.	70 litres / 60 litres (according to DIN 18855)
Heat up time	17 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, safety valve
Nominal thermal load	23 kW (37 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 805 W, latent: 4600 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216286	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895034	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Condensation strainer, non-return valve, dirt filter on-site!!</p> <p>Please find illustrations and further optional equipment starting from page 101.</p>	

Steam quick boiling kettle 100 L



Model No.	10018567
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nom. cap./nom. fill quant.	113 litres / 100 litres (according to DIN 18855)
Heat up time	21 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, safety valve
Nominal thermal load	31 kW (50 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1085 W, latent: 6200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216281	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895039	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Condensation strainer, non-return valve, dirt filter on-site!

Please find illustrations and further optional equipment starting from page 101.

Steam quick boiling kettle 150 L



Model No.	10018568
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nom. cap./nom. fill quant.	163 litres / 150 litres (according to DIN 18855)
Heat up time	24 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, safety valve
Nominal thermal load	41 kW (66 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1435 W, latent: 8200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216287	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895084	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Condensation strainer, non-return valve, dirt filter on-site!

Please find illustrations and further optional equipment starting from page 101.

Steam tilting quick boiling kettles

- Regulation via manual steam valve; For steam generator installation on site.
- The tilting angle of the kettle, more than 90°, makes pouring, emptying and cleaning much easier.
- Ideal kettle positioning prevents spills and guarantees that the kettle is fully emptied.
- A greater pouring height allows easier emptying into large containers.
- **Double-walled hinged lid and mixer tap as standard**
- Various fittings and displays are integrated into the side frames.
- Motorised or manual tilting
- Type of protection: IPX5 (for motorised tilting)
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Steam tilting quick boiling kettle 60 L manual tilting



Model No.	10019199
Dimensions	1100 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep, Material No. 1.4404 (AISI 316)
Nom. cap./nom. fill quant.	70 litres / 60 litres (according to DIN 18855)
Heat up time	17 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	23 kW (37 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 805 W, latent: 4600 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories	
216286	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	1 Straining sieve, square holes 8 mm
895034	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Condensation strainer, non-return valve, dirt filter on-site! Please find illustrations and further optional equipment starting from page 101.	

Steam tilting quick boiling kettle 60 L motorised tilting

Model No.	10019200
Description	As described above (model No. 10019199), but with electrically driven tilting mechanism with manual switch.
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 812 W, latent: 4640 W

Steam tilting quick boiling kettle 100 L manual tilting



Model No.	10019201
Dimensions	1200 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep, Material No. 1.4404 (AISI 316)
Nom. cap./nom. fill quant.	113 litres / 100 litres (according to DIN 18855)
Heat up time	21 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	31 kW (50 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1085 W, latent: 6200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216281	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	1 Straining sieve, square holes 8 mm
895039	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Condensation strainer, non-return valve, dirt filter on-site! Please find illustrations and further optional equipment starting from page 101.

Steam tilting quick boiling kettle 100 L motorised tilting

Model No.	10019202
Description	As described above (model No. 10019201), but with electrically driven tilting mechanism with manual switch.
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 1092 W, latent: 6240 W

Steam tilting quick boiling kettle 150 L manual tilting



Model No.	10019203
Dimensions	1300 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep, Material No. 1.4404 (AISI 316)
Nom. cap./nom. fill quant.	163 litres / 150 litres (according to DIN 18855)
Heat up time	24 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	41 kW (66 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1435 W, latent: 8200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216287	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	1 Straining sieve, square holes 8 mm
895084	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Condensation strainer, non-return valve, dirt filter on-site! Please find illustrations and further optional equipment starting from page 101.

Steam tilting quick boiling kettle 150 L motorised tilting

Model No.	10019204
Description	As described above (model No. 10019203), but with electrically driven tilting mechanism with manual switch.
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 1442 W, latent: 8240 W

Steam tilting quick boiling kettle 200 L manual tilting



Model No.	10019205
Dimensions	1300 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 645 mm deep, Material No. 1.4404 (AISI 316)
Nom. cap./nom. fill quant.	213 litres / 200 litres (according to DIN 18855)
Heat up time	26 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	51 kW (81 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1785 W, latent: 10200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216287	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	1 Straining sieve, square holes 8 mm
10019904	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Condensation strainer, non-return valve, dirt filter on-site!
	Please find illustrations and further optional equipment starting from page 101.

Steam tilting quick boiling kettle 200 L motorised tilting

Model No.	10019206
Description	As described above (model No. 10019205), but with electrically driven tilting mechanism with manual switch.
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 1792 W, latent: 10240 W

Steam (quick) boiling kettles (rectangular)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- Regulation via manual steam valve (Type of protection: IPX6)
- For steam generator installation on site
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- **Double-walled hinged lid and mixer tap as standard**
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Steam quick boiling kettle 1



Model No.	10018794
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	500 x 540 mm, 535 mm deep, for 2 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	140 litres / 130 litres (according to DIN 18855)
Heat up time	23 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	32 kW (51 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1120 W, latent: 6400 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)
Optional accessories	
10016842	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (2 are required)
814295	1 Perforated shelf insert
895014	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Steam quick boiling kettle 2



Model No.	10018795
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	700 x 540 mm, 535 mm deep, for 4 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	195 litres / 180 litres (according to DIN 18855)
Heat up time	26 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	40 kW (62 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1400 W, latent: 8000 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories

10016843	Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (4 are required)
814295	1 Perforated shelf insert
895019	1 Measuring rod (2 are required)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Steam boiling kettle 3



Model No.	10018797
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep, for 6 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	285 litres / 260 litres (according to DIN 18855)
Heat up time	28 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	53 kW (83 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1855 W, latent: 10600 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories

10016844	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
814295	1 Perforated shelf insert
895024	1 Measuring rod (3 are required)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find ill. and further opt. equipment starting from page 101.

Steam boiling kettle 500 L



Model No.	10018796
Dimensions	2000 x 850 mm, 700 mm Corpus height
Inner kettle	1690 x 665 mm, 465 mm deep, for 12 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	545 litres / 490 litres (according to DIN 18855)
Heat up time	52 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	63 kW (102 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 2205 W, latent: 12600 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 6 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories

202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (12 are required)
895015	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet) (2 are required)

Find ill. and further opt. equipment starting from page 101.

Gas ranges

- Moulded steel hobs tightly fitted to the substructure.
- Hob depth of 70 mm prevents the burning on of boiled over food.
- Gas tap in the front panel as standard.
- Please find detailed information in our tender texts and data sheets at www.mkn.com/en/login.

Gas range with 2 burners



Model No.	2063401
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	– C-burner 3.5 kW (at the front), E-burner 7.0 kW (at the rear) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, gas stop tap
Nominal thermal load	10.5 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2625 W, latent: 1050 W
Accessories	1 Chrome nickel steel sliding grid (370 x 700 mm)

Optional accessories

201861	1 Simmering plate for 1 burner
206007	1 Chrome nickel steel grid to cover 1 burner (350 x 350 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find ill. and further opt. equipment starting from page 101.

Gas range with 4 burners



Model No.	2063402
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– 2 x C-burner 3.5 kW (front right, rear left), D-burner 5.6 kW (front left), E-burner 7.0 kW (rear right) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, gas stop tap
Nominal thermal load	19.6 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4900 W, latent: 1960 W
Accessories	2 Chrome nickel steel sliding grid (370 x 700 mm)

Optional accessories

201861	1 Simmering plate for 1 burner
206007	1 Chrome nickel steel grid to cover 1 burner (350 x 350 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find ill. and further opt. equipment starting from page 101.

Gas range with 4 burners and electric oven 2/1 GN



Model No.	2063403
Description	As described model No. 2063402, but with electric oven DN 20 (¾") gas connection required
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V. Fuse protection 2 x 16 A
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX4
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Nominal thermal load	19.6 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 6790 W, latent: 2824 W
Accessories	2 Chrome nickel steel sliding grid (370 x 700 mm)
Optional accessories	
201861	1 Simmering plate for 1 burner
206007	1 Chrome nickel steel grid to cover 1 burner (350 x 350 mm)
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
Find ill. and further opt. equipment starting from page 101.	

Gas range with 4 burners and gas oven 2/1 GN



Model No.	2063404
Description	As described model No. 2063402, but with gas oven DN 20 (¾") gas connection required
Gas oven	555 x 662 x 280 mm Indirect heat, 100 – 320 °C
Nominal thermal load	7.0 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Fittings	Atmospheric chrome nickel steel rod burner, thermoelectric safe-guard, piezoelectric ignition, push button switch, thermostatic temperature regulation
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Nominal thermal load	26.6 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7350 W, latent: 3360 W
Accessories	2 Chrome nickel steel sliding grid (370 x 700 mm), 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
201861	1 Simmering plate for 1 burner
206007	1 Chrome nickel steel grid to cover 1 burner (350 x 350 mm)
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
Find ill. and further opt. equipment starting from page 101.	

Gas range with 6 burners



Model No.	2063405
Dimensions	1200 x 850 mm, 700 mm Corpus height
Description	– 3 x C-burner 3.5 kW (front left, rear middle, front right), D-burner 5.6 kW (front middle), 2 x E-burner 7.0 kW (rear left, rear right) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, gas stop tap
Nominal thermal load	30.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7525 W, latent: 3010 W
Accessories	3 Chrome nickel steel sliding grid (370 x 700 mm)

Optional accessories

201861	1 Simmering plate for 1 burner
206007	1 Chrome nickel steel grid to cover 1 burner (350 x 350 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas range with 6 burners and electric oven 2/1 GN



Model No.	2063406
Description	As described model No. 2063405, but with electric oven DN 20 (¾") gas connection required
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V. Fuse protection 2 x 16 A
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX4
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Nominal thermal load	30.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 9415 W, latent: 3874 W
Accessories	3 Chrome nickel steel sliding grid (370 x 700 mm)

Optional accessories

201861	1 Simmering plate for 1 burner
206007	1 Chrome nickel steel grid to cover 1 burner (350 x 350 mm)
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
Please find illustrations and further optional equipment starting from page 101.	

Gas range with 6 burners and gas oven 2/1 GN



Model No.	2063407
Description	As described model No. 2063405, but with gas oven DN 20 (¾") gas connection required
Gas oven	555 x 662 x 280 mm Indirect heat, 100 – 320 °C
Nominal thermal load	7.0 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Fittings	Atmospheric chrome nickel steel rod burner, thermoelectric safe-guard, piezoelectric ignition, push button switch, thermostatic temperature regulation
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Nominal thermal load	37.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 9975 W, latent: 4410 W
Accessories	3 Chrome nickel steel sliding grid (370 x 700 mm), 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
201861	1 Simmering plate for 1 burner
206007	1 Chrome nickel steel grid to cover 1 burner (350 x 350 mm)
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
Please find illustrations and further optional equipment starting from page 101.	

Gas solid top ranges

- Gas solid top ranges combine the economical advantages of gas with easy to use electric ranges.
- Solid top 590 x 650 mm, finely polished steel
- Steel plates that do not distort, together with powerful ring burners.
- Variable temperature regulation
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas solid top range



Model No.	2063501
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Solid top 12.5 kW – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, piezoelectric ignition
Nominal thermal load	12.5 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 3750 W, latent: 1500 W
Accessories	Lifting handle, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas solid top range and electric oven 2/1 GN



Model No.	2063502
Description	– As described model No. 2063501, but with electric oven – DN 20 (¾") gas connection required
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V. Fuse protection 2 x 16 A
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX4
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Nominal thermal load	12.5 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 5640 W, latent: 2364 W
Accessories	Lifting handle, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
Please find illustrations and further optional equipment starting from page 101.	

Gas solid top range and gas oven 2/1 GN



Model No.	2063503
Description	– As described model No. 2063501, but with gas oven – DN 20 (¾") gas connection required
Gas oven	555 x 662 x 280 mm Indirect heat, 100 – 320 °C
Nominal thermal load	7.0 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Fittings	Atmospheric chrome nickel steel rod burner, thermoelectric safe-guard, piezoelectric ignition, push button switch, thermostatic temperature regulation
Accessories	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm), 1 Chrome nickel steel grid 2/1 GN
Nominal thermal load	19.5 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 6200 W, latent: 2900 W
Accessories	Lifting handle, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
206103	1 Chrome nickel steel oven grid 2/1 GN
10017317	1 Granite enamelled tray 2/1 GN (530 x 650 x 40 mm)
Please find illustrations and further optional equipment starting from page 101.	

Gas deep fat fryer

- Low fat consumption due to indirect heating – highly efficient flue gas heating protects both oil and materials.
- Deeper cooler fat zones to collect sinking particles.
- Thermostatic regulation and safety temperature thermostat.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas deep fat fryer PRAG



Model No.	2060301
Dimensions	600 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Max. 28 litres – Frying basin 400 x 395 mm, 165 mm deep – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition, remote thermometer
Nominal thermal load	16 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 1440 W, latent: 11200 W
Accessories	1 Lid, 1 oil clarifying insert, 1 basket "B", 2 baskets "L", 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
813001	1 Oil receptacle 15 L
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radii.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas griddle plate 1



Dimensions	600 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> - Fat collecting container approx. 4 litres - Frying surface 420 x 545 mm - DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition
Nominal thermal load	7 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2450 W, latent: 2800 W
Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
2061101	•		
2061102		•	

Gas griddle plate 2



Dimensions	1000 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> - Fat collecting container approx. 6.25 L - Frying surface 900 x 545 mm, 2 zones - DN 15 (1/2") gas connection required
Fittings	Atmospheric burner, ignition burner, 1 x thermoelectric safeguard per zone, piezoelectric ignition
Nominal thermal load	14 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4900 W, latent: 5600 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
10019903	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
2061107	•		
2061107A		•	

Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas lava stone grill ARGENTINA 1



Model No.	10018737
Dimensions	600 x 850 mm, 700 mm Corpus height
Description	– Grill surface 320 x 510 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap
Nominal thermal load	10 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7200 W latent: 2000 W
Accessories	1 Cast iron grate, lava stones, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

062003	1 Grill grid
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Gas lava stone grill ARGENTINA 2



Model No.	10018661
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	– Grill surface, 2 zones, 320 x 510 mm each – With two separately controllable heating zones – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap for each zone
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 14400 W latent: 4000 W
Accessories	2 Cast iron grates, lava stones, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

062003	1 Grill grid (2 are required)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Gas tilting bratt pans with substructure

- Optionally as manual or motorised tilting model.
- Ideal pan positioning prevents spills and guarantees that the pan is fully emptied.
- Double walled hinged lid as standard
- Pan bottom made of special sandwich material as standard
- Even heat distribution over the complete bottom of the pan – thermostatic temperature regulation.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas tilting bratt pan 2/1 GN manual tilting



Model No.	2061401C
Dimensions	800 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 mm, 200 mm deep
Nominal capacity / Nominal fill quantity	77 litres / 62 litres (according to DIN 18857)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, end switch, interference button, thermostat, gas solenoid valve, control lamp, mains connection, IPX5
Fittings	Atmospheric burner, electronic ignition and flame monitor, ignition link, gas solenoid valve
Connected load	0.03 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	12 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 5422 W, latent: 5420 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable
Optional accessories	
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas tilting bratt pan 2/1 GN motorised tilting



Model No.	2061402C
Description	As described above (model No. 2061401C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, interference button, thermostat, gas solenoid valve, control lamp, spindle motor, mains connection, IPX5
Connected load	0.23 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 5512 W, latent: 5500 W
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Gas tilting bratt pans with side frames

- Ideal pan positioning prevents spills and guarantees that the pan is fully emptied.
- 55 mm gap between pan and side columns – for easy cleaning.
- **Double walled hinged lid and mixer tap as standard**
- Pan bottom made of special sandwich material as standard
- Even heat distribution over the complete bottom of the pan.
- Thermostatic temperature regulation
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas tilting bratt pan 2/1 GN manual tilting



Model No.	10019150
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 mm, 210 mm deep
Nom. cap./nom. fill quant.	80 litres / 65 litres (according to DIN 18857)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, end switch, interference button, thermostat, gas solenoid valve, control lamp, mains connection, IPX5
Fittings	Atmospheric burner, electronic ignition and flame monitor, ignition link, gas solenoid valve
Connected load	0.03 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	12 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 5422 W, latent: 5420 W
Accessories	4 appliance feet, 150 mm, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find ill. and further opt. equipment starting from page 101.	

Gas tilting bratt pan 2/1 GN motorised tilting



Model No.	10019151
Description	As described above (model No. 10019150), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, interference button, thermostat, gas solenoid valve, control lamp, spindle motor, mains connection, IPX5
Connected load	0.23 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 5512 W, latent: 5500 W
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Gas tilting bratt pan 3/1 GN manual tilting



Model No.	10019152
Dimensions	1600 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 mm, 210 mm deep
Nom. cap./nom. fill quant.	116 litres / 94 litres (according to DIN 18857)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, end switch, interference button, thermostat, gas solenoid valve, control lamp, mains connection, IPX5
Fittings	Atmospheric burner, electronic ignition and flame monitor, ignition link, gas solenoid valve
Connected load	0.03 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	17 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7672 W, latent: 7670 W
Accessories	4 appliance feet, 150 mm, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find ill. and further opt. equipment starting from page 101.

Gas tilting bratt pan 3/1 GN motorised tilting



Model No.	10019153
Description	As described above (model No. 10019152), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, interference button, thermostat, gas solenoid valve, control lamp, spindle motor, mains connection, IPX5
Connected load	0.23 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 7762 W, latent: 7750 W

Optional accessories

845466	Foot pedal switch for the motorised tilting mechanism. Factory installation
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Gas quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- **Innovative fan-forced gas burner technology** for fast heating up times and low energy consumption (efficiency approx. 90 %).
- Less emission due to an optimal mixture of combustion air with the gas.
- The appliances are independent of the primary pressure of the gas pipe.
- 8 cooking programmes and a gentle heat setting control as standard.
- Thermostatic or EcoControl electronic temperature regulation.
- Automatic process water monitoring and feed.
- Emptying via safety drain cock DN 42 at the front
- **Double-walled hinged lid and mixer tap as standard.**
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas quick boiling kettle 60 L



Model No.	10018555
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nom. cap./nom. fill quant.	70 litres / 60 litres (according to DIN 18857)
Heat up time	22 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shutoff device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	15 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 1500 W, latent: 4500 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216286	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895034	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas quick boiling kettle 60 L with EcoControl electronic regulation

Model No.	10018556
Description	As described above (model No. 10018555), but with EcoControl electronic temperature regulation and membrane keypad.

Gas quick boiling kettle 100 L



Model No.	10018557
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nom. cap./nom. fill quant.	113 litres / 100 litres (according to DIN 18855)
Heat up time	28 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shutoff device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2000 W, latent: 6000 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216281	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895039	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas quick boiling kettle 100 L with EcoControl electronic regulation

Model No.	10018558
Description	As described above (model No. 10018557), but with EcoControl electronic temperature regulation and membrane keypad.

Gas quick boiling kettle 150 L



Model No.	10018559
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nom. cap./nom. fill quant.	163 litres / 150 litres (according to DIN 18855)
Heat up time	32 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shutoff device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	26 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2600 W, latent: 7800 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216287	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895084	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas quick boiling kettle 150 L with EcoControl electronic regulation

Model No.	10018560
Description	As described above (model No. 10018559), but with EcoControl electronic temperature regulation and membrane keypad.

Gas (quick) boiling kettles (rectangular)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- **Innovative fan-forced gas burner technology** for fast heating up times and low energy consumption (efficiency approx. 90 %).
- Less emission due to an optimal mixture of combustion air with the gas.
- The appliances are independent of the primary pressure of the gas pipe.
- 8 cooking programmes and a gentle heat setting control as standard.
- Thermostatic or EcoControl electronic temperature regulation.
- Automatic process water monitoring and feed.
- Emptying via safety drain cock DN 50 at the front
- **Double-walled hinged lid and mixer tap as standard.**
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas quick boiling kettle 1



Model No.	10018806
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	500 x 540 mm, 535 mm deep for 2 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	140 litres / 130 litres (according to DIN 18855)
Heat up time	31 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shutoff device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	24 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2400 W, latent: 7200 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
10016842	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (2 are required)
814295	1 Perforated shelf insert
895014	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas quick boiling kettle 1 with EcoControl electronic regulation

Model No.	10018808
Description	As described above (model No. 10018806), but with EcoControl electronic temperature regulation and membrane keypad.

Gas quick boiling kettle 2



Model No.	10018807
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	700 x 540 mm, 535 mm deep for 4 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	195 litres / 180 litres (according to DIN 18855)
Heat up time	34 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shutoff device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	30 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 3000 W, latent: 9000 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories	
10016843	Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (4 are required)
814295	1 Perforated shelf insert
895019	1 Measuring rod (2 are required)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas quick boiling kettle 2 with EcoControl electronic regulation

Model No.	10018809
Description	As described above (model No.10018807), but with EcoControl electronic temperature regulation and membrane keypad.

Gas boiling kettle 3



Model No.	10018810
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep for 6 x GN 1/1 – 200 mm deep
Nom. cap./nom. fill quant.	285 litres / 260 litres (according to DIN 18855)
Heat up time	40 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shutoff device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	38 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 3800 W, latent: 11400 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
10016844	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
814295	1 Perforated shelf insert
895024	1 Measuring rod (3 are required)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas boiling kettle 3 with EcoControl electronic regulation

Model No.	10018811
Description	As described above (model No. 10018810), but with EcoControl electronic temperature regulation and membrane keypad.

Work tables

- Upper and substructure with frame or box drawers (optional). From 400 mm length.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Work tables



Dimensions	„L“ x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> - Housing made completely of chrome nickel steel (1.4301) / (AISI 304) - Tightly welded top plate with lateral drain channel for easy cleaning
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model length „L“ in mm	Price
10019229	200	
10020147	300	
10018324	400	
10018421	500	
10018323	600	
10018322	800	
10019080	1000	
10019121	1200	

Intermediate lengths on request.

Hygienic cupboards



MKN sets new hygiene standards.

The cupboard inserts in MKN hygiene models from the OPTIMA appliance line is made of chrome nickel steel 1.4301) / (AISI 304). All floor, rear and side wall joints, have an easy cleaning radius of 20 mm and are seamlessly welded. The corners are rounded off. MKN hygiene cupboard insert for OPTIMA 700 and 850 lines and MKN MasterLine fulfils and exceeds the specification set by hygienic model H2 according to DIN18865/9.

Measurements in [mm]					
L ₁	400	500	600	800	1200
L ₂	320	420	520	720	1120
W	640 (OPTIMA 850 / OPTIMA 700)				
H	390				

Model No.	Description	Price
	Cupboard MKN hygienic model (H2) for OPTIMA 850 / 700 electric appliances	
846006	For appliance width 400 mm	
846011	For appliance width 500 mm	
846016	For appliance width 600 mm	
846021	For appliance width 800 mm	
846026	For appliance width 1200 mm	

Hygienic cupboards for electric industrial deep fat fryer KÖLN (Cologne) and gas appliances as well on request.

Optional accessories

No. (pls. see p. 104)	Model No.	Description	Amount / width	Price
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Optional accessories for block and row installation (necessary)

1.	945001	Special connection profile , for lateral connection of 2 Optima 850 appliances	1 piece	
	945209	Special connection profile , for lateral connection of Optima 850 tilting frying pan without side columns to other Optima 850 appliances	1 piece	
	945021	Special connection profile , for lateral connection of 2 Optima 700 appliances	1 piece	
2.	945055	Terminal strip , for block installation for tight fitting over the rear edge of the appliance	Per running meter	
3.	975150	Wall profile , for rear wall connection, running z. profile dowelled to rear wall, 75 mm high	Per running meter	
4.	845211	Covering strip , for lateral connection in block installation, 1 x per front, 35 mm wide, and incl. angle mountings	1 piece	

Optional accessories for block and row installation (on demand)

5.	845001	Work top , installed between 2 Optima 850 appliances (no connection profiles needed)	Up to 300 mm width Per further 100 mm	
	845416	Work top , installed between 2 Optima 700 appliances (no connection profiles needed)	Up to 300 mm width Per further 100 mm	
6.	845011	Front panel , only together with work top. (5)	Up to 300 mm width Per further 100 mm	
	802221	Combined side frame coverage for 2 OP side frame appliances (without EcoControl)	1 piece	
7.	845141	Handrail , 20 x 40 mm pipe	Per running meter	
8.	845421	Shelf , for extension of appliance surface, tube 80 x 40 mm	Per running meter	
9.	9109141	Plinth panel , height adjustable, screw on (for 150 mm appliance feet)	Per running meter	
10.	845121	Cover , with side panels for block installation (choice of length and width)		
	9109140	Continuous rear cover panel for several appliances (max. 2800 mm in one piece)	Per running meter	
11.		Cover extension , for installation of Optima 700 in a line with Optima 850 appliances		
	845441	Construction : connection on the left	400 mm width Per further 100 mm	
	845446	Construction : connection on the right	400 mm width Per further 100 mm	
12.	845451	Construction : connection between 2 appliances	400 mm width Per further 100 mm	
13.	845426	Panel , lateral connection by application of cover plate extension		
		Rear cover panel cutouts for connection from the backside	Per running meter	
		Plinth cover panel for plinth installation to close the appliance base when front protrusion is more than 90 mm	Per running meter	

No. (pls. see p. 104)	Model No.	Description	Amount / width	Price
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Optional accessories for the appliances

14.		Wing door(s) , with fitting and magnet		
	845031	For appliance width 400 mm	1 piece	
	845866	For appliance width 500 mm	1 piece	
	845036	For appliance width 600 mm	1 piece	
	845041	For appliance width 800 mm	2 piece	
	845051	For appliance width 1200 mm	2 piece	
15.	845646	Rails 1/1 GN-100 , (for appliance width 400 mm)	3 inserts	
15.	845647	Rails 1/1 GN-100 , (for appliance width 500 mm)	3 inserts	
15.	845461	Rails 1/1 GN-100 , (for appliance width 600 mm)	3 inserts	
15.	10021929	Rails 1/1 GN-100 , (for work table 600 mm)	3 inserts	
		Drawers , installation set (dividing wall (18) is only needed for 600 mm appliance length)		
16.	845666	1 Box drawer in upper structure (for 400 mm width)		
17.	845656	2 Box drawer in substructure (for 400 mm width)		
16.	845668	1 Box drawer in upper structure (for 500 mm width)		
17.	845658	2 Box drawer in substructure (for 500 mm width)		
16.	845667	1 Box drawer in upper structure (for 600 mm width)		
17.	845657	2 Box drawer in substructure (for 600 mm width)		
18.	975155	Dividing wall , side wall in connection with mountings (Optima 850)	1 piece	
	975390	Dividing wall , side wall in connection with mountings (Optima 700)	1 piece	
		Interface for connection to an energy optimization system according to DIN 18875, on demand potential free contact (in part contactors on site)	1 user	
		Potential free contact (e. g. signal annunciator)		
		Sockets for work tables, industrial deep fat fryers		
19.	204352	Appliance foot , 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	
19.	204252	Appliance foot , 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	
	10011639	Appliance on castors Optima 850 (4 pieces)	1 set	
	10011638	Appliance on castors Optima 700 & HotLine (4 pieces)	1 set	

**Not all options and accessories are available for every appliance.
Please contact the MKN Sales team should you have any further questions.**

Review of optional accessories



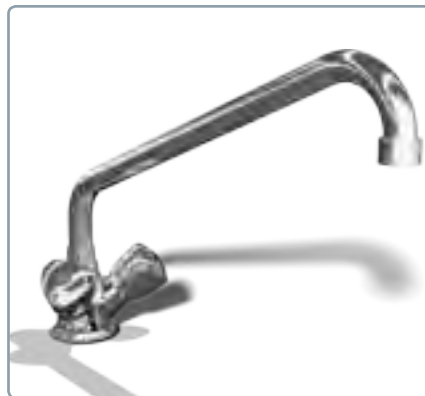
Overview of mixing taps



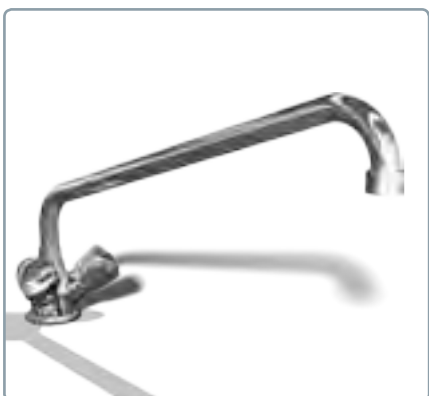
Upright tap R $\frac{3}{4}$ " (DN 20),
emptying 400 mm, outlet height 500 mm
Model No. 845021



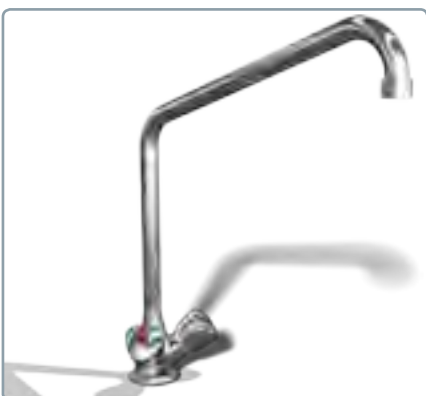
Mixing tap R $\frac{3}{4}$ " (DN 20),
emptying 250 mm, outlet height 230 mm
Model No. 845026



Mixing tap R $\frac{3}{4}$ " (DN 20),
emptying 400 mm, outlet height 230 mm
(for tilting appliances with side frames)
Model No. 845027



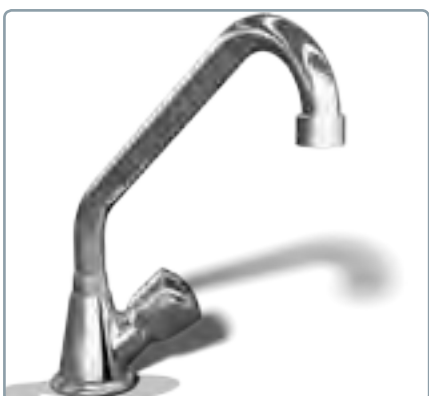
Mixing tap R $\frac{3}{4}$ " (DN 20),
emptying 500 mm, outlet height 230 mm
Model No. 845028



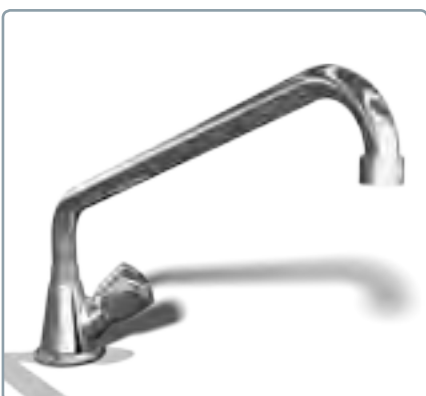
Mixing tap R $\frac{3}{4}$ " (DN 20),
emptying 400 mm, outlet height 430 mm
(for tilting quick boiling kettle 200 L)
Model No. 846096



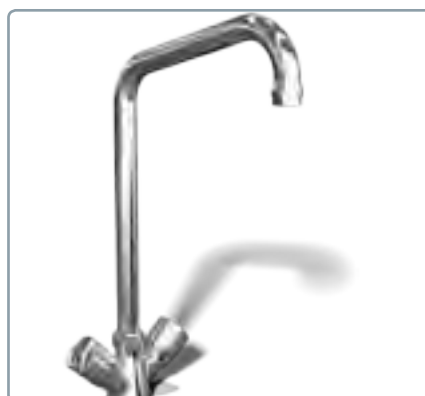
Mixing tap R $\frac{3}{4}$ " (DN 20),
emptying 250 mm, outlet height 230 mm
(for rectangular cooking kettles 1, 2, 3)
Model No. 846101



Cold water tap R $\frac{3}{4}$ " (DN 20),
emptying 250 mm, outlet height 230 mm
Model No. 846156



Cold water tap R $\frac{3}{4}$ " (DN 20),
emptying 400 mm, outlet height 230 mm
(for tilting appliances with side frames)
Model No. 846157



Mixing tap R $\frac{1}{2}$ " (DN 15),
emptying 200 mm, outlet height 300 mm
Model No. 10016912

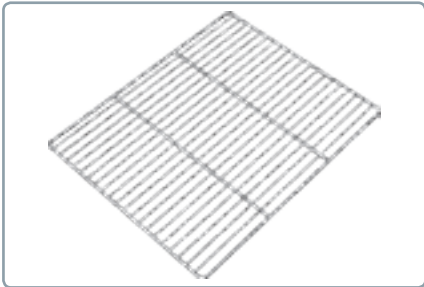


Conversion kit cold water for mixing faucet R $\frac{3}{4}$ "
(consisting of t-piece and screw with blue head)
MKN-No. 10020002

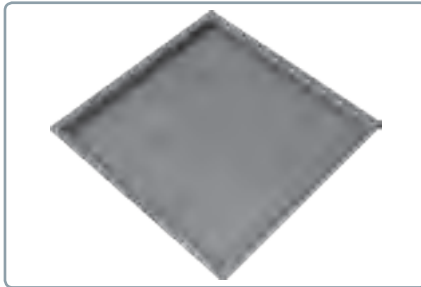
Flow rate of
mixer taps R $\frac{3}{4}$ " approx. 82 l/min.

Flow rate of
mixer taps R $\frac{1}{2}$ " approx. 30 l/min.

Optional accessories for electric and gas ranges



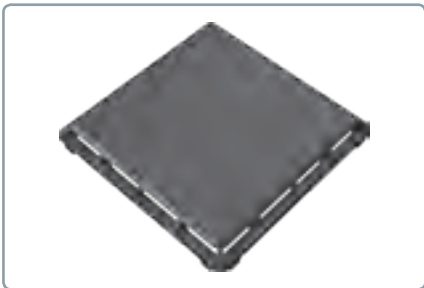
Chrome nickel steel oven grid 2/1 GN
MKN-No. 206103 2/1 GN
MKN-No. 206117 1½ GN



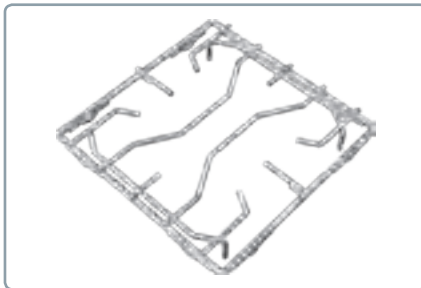
Special roasting and baking tray, granite enamelled
MKN-No. 10017317 2/1 GN
MKN-No. 10017318 1½ GN



Stainless steel wok pan
MKN-No. 10017353



Simmering plate for 1 burner
MKN-No. 201861 OPTIMA 850
MKN-No. 201860 OPTIMA 700

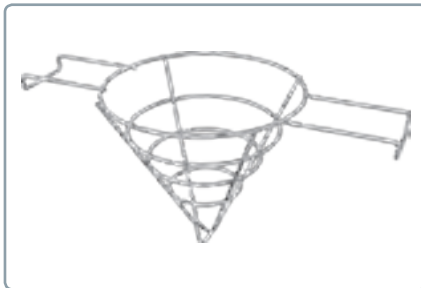


Chrome nickel steel grid to cover 1 burner
MKN-No. 206007 OPTIMA 850
MKN-No. 10016884 OPTIMA 700

Optional accessories for electric and gas deep fat fryer



Oil receptacle
MKN-No. 813001 15 Liter
MKN-No. 813006 30 Liter



Filter basket including 40 filter bags made of special fleece paper (216017)
MKN-No. 206023



Swivel outlet for oil drainage
MKN-No. 205089



Trolley for GN 2/1-150 containers
MKN-No. 960356

Optional accessories for electric and gas griddle plates & pans



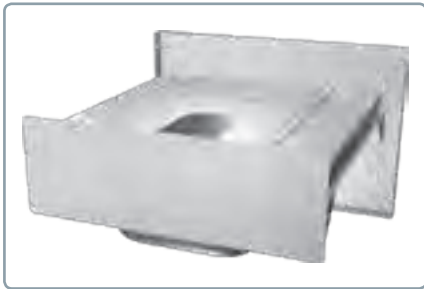
Splash guard for griddle plates
MKN-No. 945650 ¾ GN
MKN-No. 945525 1/1 GN
MKN-No. 945530 2/1 GN
MKN-No. 10017094 1/1 GN gas
MKN-No. 10019903 2/1 GN gas



Fat drain plug for electric griddle plates
MKN-No. 204534



Griddle plate scraper for smooth and ribbed griddle plates
MKN-No. 10018076



Emptying system including 1/1 GN container and splash guard, without door
MKN-No. 845531 ¾ GN
MKN-No. 845671 1/1 GN
MKN-No. 10013258 2/1 GN

Optional accessories for electric Bainmaries



Rotatable water inlet tap R ½"
Flow rate approx. 20 l/min.
MKN-No. 815406



Shelf insert
MKN-No. 10016677

Optional accessories for electric cookmarie



Overflow plug
MKN-No. 201763



Emptying system including 1/1 GN container and splash guard, without door
MKN-No. 845531



Shelf insert
MKN-No. 10016677

Optional accessories for electric pasta cooker



Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel
MKN-No. 10016886

Optional accessories for electric infra chip scuttle



Scoop for french fries
MKN-No. 10017300

Optional accessories for gas lava stone grills ARGENTINA



Grill grid
MKN-No. 062003

Optional accessories for electric and gas tilting bratt pans



Pan scraper
MKN-No. 10016161



Scoop, unperforated
MKN-No. 10016968



Scoop, perforated
MKN-No. 10016967



Foot pedal switch for motorised tilting mechanism
MKN-No. 845466

Optional accessories for electric (tilting) bratt pans (MAGNUM)



Pan scraper
MKN-No. 10016161



Scoop, unperforated
MKN-No. 10016968



Scoop, perforated
MKN-No. 10016967



Shelf insert
MKN-No. 10017018



Measuring rod for bratt pans MAGNUM
MKN-No. 895044 2/1 GN
MKN-No. 895049 2/1 GN - 300
MKN-No. 895054 3/1 GN
MKN-No. 895059 3/1 GN - 300



Measuring rod for tilting bratt pans MAGNUM
MKN-No. 895064 2/1 GN
MKN-No. 895069 2/1 GN - 300
MKN-No. 895074 3/1 GN
MKN-No. 895079 3/1 GN - 300

Optional accessories for electric and gas (quick) boiling kettles



2 Chrome nickel steel cooking inserts,
perforation Ø 10 mm
MKN-No. 216286 60 L kettle
MKN-No. 216281 100 L kettle
MKN-No. 216287 150 L kettle



Measuring rod
MKN-No. 895034 60 L kettle
MKN-No. 895039 100 L kettle
MKN-No. 895084 150 L kettle
MKN-No. 10019904 200 L kettle



1 Pair of lifting hooks
MKN-No. 216285



Straining sieve for tilting boiling kettles, square holes 8 mm
MKN-No. 10016773



Shelf insert for boiling kettles rectangular
MKN-No. 814295



Cooking insert, 1/1 GN, perforated, 190 mm deep
MKN-No. 202020



Frame for GN containers (2 are required)
MKN-No. 801199 Size 1
MKN-No. 800999 Size 2
MKN-No. 801039 Size 3



Measuring rod
MKN-No. 895014 Size 1
MKN-No. 895019 Size 2
MKN-No. 895024 Size 3
MKN-No. 895015 500 L

Lifting devices for bratt pans (MAGNUM) and (quick) boiling kettles



Automatic lifting device for quick boiling kettles,
rectangular
MKN-No. 10016842 e.g. 6 x 1/1 GN, 65 mm
MKN-No. 10016843 e.g. 12 x 1/1 GN, 65 mm
MKN-No. 10016844 e.g. 18 x 1/1 GN, 65 mm

Automatic lifting device for pressure cooking kettles
MKN-No. 10016845 e.g. 6 x 1/1 GN, 65 mm
MKN-No. 10016846 e.g. 12 x 1/1 GN, 65 mm
MKN-No. 10016847 e.g. 18 x 1/1 GN, 65 mm

Automatic lifting device for bratt pans MAGNUM,
300 mm deep
MKN-No. 10016848 e.g. 6 x 1/1 GN, 65 mm
MKN-No. 10016849 e.g. 9 x 1/1 GN, 65 mm

OPTIMA 850i



The ideal hygienic solution for commercial catering



The ideal hygienic solution

The ideal hygienic solution **OPTIMA 850i** is perfectly adapted to the specific requirements of large-scale and commercial catering – ideal for the high hygienic standards in hospitals, nursing homes, canteens or company catering.

Variety

The **OPTIMA 850i** is available in 4 different designs. It can be planned and installed easily and cost-effective: “installation bridge”, “wall installation”, “wall standing” and “wall hanging”. A customisable high-performance appliance line from the complete thermal MKN OPTIMA 850 series range. More than 130 electric and gas appliances can be freely combined.

Extremely high hygienic standards





MKN **OPTIMA 850i** is equipped with the maximum possible floor clearance (up to 500 mm depending on the appliance type). It is also beautifully made completely of high-quality chrome nickel steel. Because of this, MKN **OPTIMA 850i** impresses planners, investors and users with its easiness to clean, reliability and solidity.

Durable and successful

OPTIMA 850i appliances – extremely easy to clean and service and featuring high appliance and operational reliability. The appliances can be used successfully over long periods even in the case of continuous heavy duty use.



Product overview


Standard versions	
Bridge installation	
Hanging wall installation	
Standing wall installation	
Wall installation	



Large product range

There is a large choice of appliances from the OPTIMA 850 thermal series for the planning and assembly of off floor kitchen blocks. The sum of the appliance widths (up to 6000 mm on two supporting feet), is calculated by the combination of single MKN OPTIMA 850 appliances. The advantages of MKN installation bridges can be used for appliance widths up to 3000 mm, with hygiene advantages because of mounting on just one standing column.

Model No.	Description	Dimensions (WxDxH) in mm
ELECTRIC		
Ranges		
3023501A	Electric range with 2-zone hob, chrome plated	400 x 850 x 400
3023502A	Electric range with 4-zone hob, chrome plated	800 x 850 x 400
3023409	Electric ceramic range VITRO 2	500 x 850 x 400
3023405	Electric ceramic range VITRO 4	800 x 850 x 400
3023104	Electric INDUCTION range 2-zone	400 x 850 x 400
3023105	Electric INDUCTION range 4-zone	800 x 850 x 400
3023107	Electric surface induction range 2 x 5 kW	500 x 850 x 400
3023108	Electric surface induction range 2 x 7 kW	500 x 850 x 400
3023109	Electric surface induction range 4 x 5 kW	800 x 850 x 400
3023110	Electric surface induction range 4 x 7 kW	800 x 850 x 400
3023111	Electric surface induction island range	500 x 850 x 400
Deep fat fryers		
3020325	Electric deep fat fryer LONDON 2	600 x 850 x 400
3020325B	Electric deep fat fryer LONDON 2, LE	600 x 850 x 400
3020327B	Electric deep fat fryer LONDON2, LE, with EcoControl, electronic regulation	600 x 850 x 400
3020330	Electric deep fat fryer PARIS	600 x 850 x 400
3020330B	Electric deep fat fryer PARIS, LE	600 x 850 x 400
3020329B	Electric deep fat fryer PARIS, LE, with EcoControl, electronic regulation	600 x 850 x 400
10017790	Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the left	1000 x 850 x 700
10017791	Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the left and emptying system on the right	1800 x 850 x 700
10017792	Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the right	1000 x 850 x 700
10013059	Electric industrial deep fat fryer KÖLN (Cologne) with lifting motor on the right and emptying system on the left	1800 x 850 x 700
Griddle plates		
3021126A	Electric griddle plate 1, PowerBlock	600 x 850 x 400
3021127A	Electric griddle plate 1, half ribbed, chrome nickel steel	600 x 850 x 400
3021139A	Electric griddle plate 1, full ribbed, chrome nickel steel	600 x 850 x 400
3021130A	Electric griddle plate 2, PowerBlock	800 x 850 x 400
3021131A	Electric griddle plate 2, half ribbed, chrome nickel steel	800 x 850 x 400
3021141A	Electric griddle plate 2, full ribbed, chrome nickel steel	800 x 850 x 400

Model No.	Description	Dimensions (WxDxH) in mm
Griddle pans		
3022507	Electric griddle pan 1	600 x 850 x 400
3022509	Electric griddle pan 2	800 x 850 x 400
Bainmarie, pasta cooker		
3020505	Electric bainmarie 1/1 GN	400 x 850 x 400
3020501	Electric bainmarie 2/1 GN	800 x 850 x 400
3020402	Electric pasta cooker	400 x 850 x 400
Tilting bratt pans with PowerBlock incl. mixer taps		
3021402C	Electric tilting bratt pan 2/1 GN with motor. tilt., with substructure (without mixer tap)	800 x 850 x 700
3021408C	Electric tilting bratt pan 3/1 GN with motor. tilt., with substructure (without mixer tap)	1100 x 850 x 700
10019154	Electric tilting bratt pan 2/1 GN with manual tilting, with side frames	1300 x 850 x 400
10019156	Electric tilting bratt pan 2/1 GN with motorised tilting, with side frames	1300 x 850 x 400
10019158	Electric tilting bratt pan 3/1 GN with manual tilting, with side frames	1600 x 850 x 400
10019160	Electric tilting bratt pan 3/1 GN with motorised tilting, with side frames	1600 x 850 x 400
Bratt pans Magnum incl. mixer taps		
10019178	Electric bratt pan Magnum 2/1 GN	1000 x 850 x 400
10019179	Electric bratt pan Magnum 3/1 GN	1300 x 850 x 400
10019155	Electric tilting bratt pan Magnum 2/1 GN, manual tilting	1300 x 850 x 400
10019157	Electric tilting bratt pan Magnum 2/1 GN, motorised tilting	1300 x 850 x 400
10019162	Electric tilting bratt pan Magnum 2/1 GN - 300, manual tilting	1300 x 850 x 400
10019163	Electric tilting bratt pan Magnum 2/1 GN - 300, motorised tilting	1300 x 850 x 400
10019159	Electric tilting bratt pan Magnum 3/1 GN, manual tilting	1600 x 850 x 400
10019161	Electric tilting bratt pan Magnum 3/1 GN, motorised tilting	1600 x 850 x 400
10019164	Electric tilting bratt pan Magnum 3/1 GN - 300, manual tilting	1600 x 850 x 400
10019165	Electric tilting bratt pan Magnum 3/1 GN - 300, motorised tilting	1600 x 850 x 400
FlexiChef also available as bridge installation (on request) 		
Quick boiling kettles and boiling kettles incl. mixer taps		
10018546	Electric quick boiling kettle 60 L	800 x 850 x 700
10018547	Electric quick boiling kettle 60 L, EcoControl	800 x 850 x 700
10018548	Electric quick boiling kettle 100 L	800 x 850 x 700
10018549	Electric quick boiling kettle 100 L, EcoControl	800 x 850 x 700
10018550	Electric quick boiling kettle 150 L	1000 x 850 x 700
10018551	Electric quick boiling kettle 150 L, EcoControl	1000 x 850 x 700
10019188	Electric tilting quick boiling kettle 60 L, manual tilting	1100 x 850 x 400
10019189	Electric tilting quick boiling kettle 60 L, motorised tilting	1100 x 850 x 400
10019190	Electric tilting quick boiling kettle 60 L, motorised tilting, EcoControl	1100 x 850 x 400

Model No.	Description	Dimensions (WxDxH) in mm
10019191	Electric tilting quick boiling kettle 100 L, manual tilting	1200 x 850 x 400
10019192	Electric tilting quick boiling kettle 100 L, motorised tilting	1200 x 850 x 400
10019193	Electric tilting quick boiling kettle 100 L, motorised tilting, EcoControl	1200 x 850 x 400
10019194	Electric tilting quick boiling kettle 150 L, manual tilting	1300 x 850 x 400
10019195	Electric tilting quick boiling kettle 150 L, motorised tilting	1300 x 850 x 400
10019196	Electric tilting quick boiling kettle 150 L, motorised tilting, EcoControl	1300 x 850 x 400
10019197	Electric tilting quick boiling kettle 200 L, manual tilting	1300 x 850 x 400
10019198	Electric tilting quick boiling kettle 200 L, motorised tilting	1300 x 850 x 400
10018815	Electric quick boiling kettle 1 (rectangular)	800 x 850 x 700
10018817	Electric quick boiling kettle 1 (rectangular), EcoControl	800 x 850 x 700
10018816	Electric quick boiling kettle 2 (rectangular)	1000 x 850 x 700
10018818	Electric quick boiling kettle 2 (rectangular), EcoControl	1000 x 850 x 700
10018819	Electric boiling 3 (rectangular)	1400 x 850 x 700
10018820	Electric boiling 3 (rectangular), EcoControl	1400 x 850 x 700

Pressure cooking kettles OPTIMA EXPRESS incl. mixer taps

10018830	Electric pressure cooking kettle 1	800 x 850 x 700
10018832	Electric pressure cooking kettle 2	1000 x 850 x 700
10018833	Electric pressure cooking kettle 3	1400 x 850 x 700

STEAM

Quick boiling kettles and boiling kettles incl. mixer taps

10018569	Steam quick boiling kettle 60 L	800 x 850 x 700
10018570	Steam quick boiling kettle 100 L	800 x 850 x 700
10018571	Steam quick boiling kettle 150 L	1000 x 850 x 700
10019180	Steam tilting quick boiling kettle 60 L, manual tilting	1100 x 850 x 400
10019181	Steam tilting quick boiling kettle 60 L, motorised tilting	1100 x 850 x 400
10019182	Steam tilting quick boiling kettle 100 L, manual tilting	1200 x 850 x 400
10019183	Steam tilting quick boiling kettle 100 L, motorised tilting	1200 x 850 x 400
10019184	Steam tilting quick boiling kettle 150 L, manual tilting	1300 x 850 x 400
10019185	Steam tilting quick boiling kettle 150 L, motorised tilting	1300 x 850 x 400
10019186	Steam tilting quick boiling kettle 200 L, manual tilting	1300 x 850 x 400
10019187	Steam tilting quick boiling kettle 200 L, motorised tilting	1300 x 850 x 400
10018812	Steam quick boiling kettle 1 (rectangular)	800 x 850 x 700
10018813	Steam quick boiling kettle 2 (rectangular)	1000 x 850 x 700
10018814	Steam boiling kettle 3 (rectangular)	1400 x 850 x 700



Model No.	Description	Dimensions (WxDxH) in mm
GAS		
Ranges		
3063401	Gas range with 2 burners	400 x 850 x 400
3063402	Gas range with 4 burners	800 x 850 x 400
3063405	Gas range with 6 burners	1200 x 850 x 400
3063501	Gas solid top range	800 x 850 x 400
Griddle plates		
3061101	Gas griddle plate 1, smooth	600 x 850 x 400
3061102	Gas griddle plate 1, half ribbed	600 x 850 x 400
3061107	Gas griddle plate 2, smooth	1000 x 850 x 400
3061107A	Gas griddle plate 2, half ribbed	1000 x 850 x 400
Tilting bratt pans incl. mixer taps		
10019166	Gas tilting bratt pan 2/1 GN, manual tilting, special sandwich material	1300 x 850 x 400
10019167	Gas tilting bratt pan 2/1 GN, motorised tilting, special sandwich material	1300 x 850 x 400
10019168	Gas tilting bratt pan 3/1 GN, manual tilting, special sandwich material	1600 x 850 x 400
10019169	Gas tilting bratt pan 3/1 GN, motorised tilting, special sandwich material	1600 x 850 x 400
Quick boiling kettles and boiling kettles incl. mixer taps		
10019261	Gas quick boiling kettle 60 L (round)	800 x 850 x 700
10019264	Gas quick boiling kettle 60 L (round), EcoControl	800 x 850 x 700
10019262	Gas quick boiling kettle 100 L (round)	800 x 850 x 700
10019265	Gas quick boiling kettle 100 L (round), EcoControl	800 x 850 x 700
10019263	Gas quick boiling kettle 150 L (round)	1000 x 850 x 700
10019266	Gas quick boiling kettle 150 L (round), EcoControl	1000 x 850 x 700
10018821	Gas quick boiling kettle 1 (rectangular)	800 x 850 x 700
10018823	Gas quick boiling kettle 1 (rectangular), EcoControl	800 x 850 x 700
10018822	Gas quick boiling kettle 2 (rectangular)	1000 x 850 x 700
10018824	Gas quick boiling kettle 2 (rectangular), EcoControl	1000 x 850 x 700
10018825	Gas boiling kettle 3 (rectangular)	1400 x 850 x 700
10018826	Gas boiling kettle 3 (rectangular), EcoControl	1400 x 850 x 700
Work tables		
3003706	Work table 200	200 x 850 x 400
3003707	Work table 300	300 x 850 x 400
3003702	Work table 400	400 x 850 x 400
3003705	Work table 500	500 x 850 x 400
3003701	Work table 600	600 x 850 x 400
3003703	Work table 800	800 x 850 x 400
3003704	Work table 1200	1200 x 850 x 400

OPTIMA 700

Food quality for every day



Optimal combinations

More than 80 different electric and gas appliances can be freely and individually combined in modular design. Simple planning, cost effective installation and optimum utilization of available space mean that the **OPTIMA 700** line is suitable for many different fields of application and even for the smallest kitchens.

Convincing performance every day

The **OPTIMA 700** line proves itself in daily practice through its top performance and reliability. A connecting system at one level allows for easy movement of cookware. The hobs which are flush-mounted with the tightly welded top plates as well as the lateral drain channels also meet high ergonomic and hygienic requirements in an exemplary manner. Superior protection classes continuously guarantee outstanding equipment reliability and operating safety.

Special MKN technical highlights

Outstanding practicability of the **OPTIMA 700** series appliances, e.g. due to the MKN VAPRO steam generation system for quick boiling kettles, original MKN Induction, the MKN PowerBlock – with innovative special sandwich material including the MKN SUPRA surface heating system – or also the optional process controlled temperature control EcoControl with soft cooking function.



- MKN PowerBlock – please refer to page 202-203
- MKN SUPRA – please refer to page 202-203
- MKN VAPRO – please refer to page 204-205
- MKN Induction – please refer to page 206

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Electric ranges

- Hot plates with protectors which automatically cut down power level by approx. 50 % when not in use.
- 7 position switch for accurate temperature regulation.
- Space between hot plates less than 35 mm making moving of heavy cookware much easier.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric range with 2 hot plates



Model No.	2123201
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Hot plates with edge, 2.6 kW each
Electrical equipment	7 position switch, hot plates with protector 220 x 220 mm, mains connection, IPX5
Connected load	5.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1040 W, latent: 416 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range with 4 hot plates



Model No.	2123202
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	Hot plates with edge, 2.6 kW each
Electrical equipment	7 position switch, hot plates with protector 220 x 220 mm, mains connection, IPX5
Connected load	10.4 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 2080 W, latent: 832 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range with 4 hot plates and electric oven 1½ GN



Model No.	2123203
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hot plates with edge, 2.6 kW each – Oven 4.55 kW
Electrical equipment	7 position switch, hot plates with protector 220 x 220 mm, mains connection, IPX5
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Connected load	14.95 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 3672 W, latent: 1560 W
Optional accessories	
10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric ranges with hob

- Seamless hob made of heat resistant steel, alternatively chrome plated with antireflection coating.
- Easy to clean hob due to corner radii.
- Tightly integrated into the top plate of the range.
- Separate thermostatically regulated heating zones – for cooking, simmering and keeping warm.
- Highly efficient contact heating elements.
- Even heavy cookware can be pushed easily over the whole surface.
- Different shapes and sizes of pots and pans are no longer a problem.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric range with 2-zone hob



Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones, 3.0 kW each – Hob 320 x 555 mm, 18 mm thick
Electrical equipment	Main switch, thermostat, contact heating elements, mains connection, IPX5
Connected load	6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1560 W, latent: 630 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	Heat resistant steel	Chrome plated	
2123504	•		
2123504A		•	

Electric range with 4-zone hob



Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, 3.0 kW each – Hob 715 x 555 mm, 18 mm thick
Electrical equipment	Main switch, thermostat, contact heating elements, fan, mains connection, IPX5
Connected load	12 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 3120 W, latent: 1260 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	Heat resistant steel	Chrome plated	
2123505	•		
2123505A		•	

Electric range with 4-zone hob and electric oven 1½ GN



Description	As described model No. 2123505(A), but with electric oven
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4,55 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Connected load	16.55 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 4712 W, latent: 1988 W
Optional accessories	
10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	Heat resistant steel	Chrome plated	
2123506	•		
2123506A		•	

Electric ranges VITRO

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 2.3 kW.
- Energy saving pan size recognition can be switched over to continuous power.
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric ceramic range VITRO 2



Model No.	2123401
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones, 2.3 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection, IPX5
Connected load	4.6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 920 W, latent: 368 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric ceramic range VITRO 4



Model No.	2123402
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, 2.3 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, fan, mains connection, IPX5
Connected load	9.2 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 1840 W, latent: 736 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	


Electric ceramic range VITRO 4 and electric oven 1½ GN



Model No.	2123403
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Hob with 4 heating zones, 2.3 kW each – Ceramic hob 700 x 540 mm – Oven 4.55 kW
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, fan, mains connection, IPX5
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Connected load	13.75 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 3432 W, latent: 1464 W
Optional accessories	
10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric INDUCTION ranges

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 3.5 kW.
- Electronic pan size recognition, already from 12 cm body-diameter.
- Fast heat transfer, high efficiency
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.


INDUCTION
 For further information
 please refer to page 206.

Electric range with INDUCTION 2



Model No.	2123101
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Ceramic hob 305 x 540 mm – Hob with 2 heating zones, 3.5 kW each
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, mains connection, IPX5
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 490 W, latent: 560 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range with INDUCTION 4



Model No.	2123103
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Ceramic hob 700 x 540 mm – Hob with 4 heating zones, 3.5 kW each
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, mains connection, IPX5
Connected load	14 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 980 W, latent: 1120 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric range with INDUCTION 4 and electric oven 1½ GN



Model No.	10013250
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Ceramic hob 700 x 540 mm – Hob with 4 heating zones, 3.5 kW each – Oven 4.55 kW
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, contactor, mains connection, IPX5
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Connected load	18.55 kW 3 NPE AC 400 V. Fuse protection 3 x 40 A
Heat emission	sensitive: 2572 W, latent: 1948 W
Optional accessories	
10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	


Electric range wok INDUCTION



Model No.	10010353
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Wok hob 5 kW, wok pan size recognition – Ceramic hob Ø 350 mm
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, IPX5
Connected load	5.0 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 350 W, latent: 400 W
Optional accessories	
10017353	1 Stainless steel wok pan
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric surface induction ranges

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Island surface induction 10 kW
- Electronic pan size recognition from 12 cm pan bottom diameter.
- Fast heat transfer, high efficiency
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

 **INDUCTION**
For further information please refer to page 206.

Electric surface induction range 2 crosswise



Model No.	10013249
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Ceramic hob 690 x 340 mm – Hob with 2 heating zones, 5.0 kW each
Electrical equipment	Main switch, surface induction generator module 280 x 290 mm with control element, contactor, fan, mains connection, IPX5
Connected load	10 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric surface induction island range



Model No.	2123111
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Ceramic hob 400 x 400 mm – Hob with 1 heating zone, 10.0 kW
Electrical equipment	Main switch, surface induction generator module 325 x 325 mm with control element, contactor, fan, mains connection, IPX5
Connected load	10 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric deep fat fryers

- Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning.
- Thermostatic or electronic temperature regulation.
- Safety temperature thermostat for reliable overheating protection.
- Also available with increased heating capacity and frying basket lifting mechanism with timer.
- Safe oil drainage from the bottom via slide valve.
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric deep fat fryer LONDON 1



Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep, max. 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX5
Connected load	6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 540 W, latent: 4200 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "L"
Optional accessories	
813001	1 Oil receptacle 15 L
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options		Price
	Standard	Higher load: 10 kW 3 NPE AC 400 V Heat emission: sensitive 900 W, latent 7000 W	
2120321	•		
2120321B		•	

Oil melting cycle is available on request.

Electric deep fat fryer LONDON 1 with EcoControl

Model No.	2120323B
Description	As described above (model No. 2120321B), but with EcoControl electronic temperature regulation and membrane keypad.

Electric deep fat fryer LONDON 2



Dimensions	600 x 700 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep each, max. 2x 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX5
Connected load	12 kW 3 NPE AC 400 V
Heat emission	sensitive: 1080 W, latent: 8400 W
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets "L"

Optional accessories	
813006	1 Oil receptacle 30 litres
815296	Oil filtering system
206023	1 Filter basket including 40 filter bags made of special fleece paper (216017)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options				Price
	Standard	Basket lift with timer	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
2120325	•			3 x 20 A	
2120325A		•		3 x 20 A	
2120325B			•	3 x 32 A	
2120325C		•	•	3 x 32 A	

Oil melting cycle is available on request.

Electric deep fat fryer LONDON 2 with EcoControl

Description	As described above (model No. 2120325B), but with EcoControl electronic temperature regulation and membrane keypad.
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Model No.	Model options			Price
	Basket lift	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
2120327B		•	3 x 32 A	
2120327C	•	•	3 x 32 A	

Electric deep fat fryer PARIS



Dimensions	600 x 700 mm, 700 mm Corpus height
Description	Frying basin 400 x 400 x 235 mm deep, max. 30 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX5
Connected load	10 kW 3 NPE AC 400 V
Heat emission	sensitive: 900 W, latent: 7000 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "P", 2 baskets "L"

Optional accessories	
813006	1 Oil receptacle 30 litres
815301	Oil filtering system
206023	1 Filter basket including 40 filter bags made of special fleece paper (216017)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options				Price
	Standard	Basket lift with timer	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
2120330	•			3 x 16 A	
2120330A		•*		3 x 16 A	
2120330B			•	3 x 32 A	
2120330C		•*	•	3 x 32 A	

Oil melting cycle is available on request. * no oil filtering system possible

Electric deep fat fryer PARIS with EcoControl

Description	As described above (model No. 2120330B), but with EcoControl electronic temperature regulation and membrane keypad.
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Model No.	Model options			Price
	Basket lift	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
2120329B		•	3 x 32 A	
2120329C	•*	•	3 x 32 A	

* no oil filtering system possible

Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Two separate heating zones with thermostatic temperature regulation.
- Griddle plates available in various frying surface finishes: smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smoothly polished surface, half ribbed heat resistant steel or chrome nickel steel and full ribbed chrome nickel steel
- Frying surfaces are tightly welded ensuring maximum hygiene.
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information refer to page 202-203.

Electric griddle plate ¼ SUPRA



Picture includes optional accessories

Model No.	2121134A
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Frying surface of smoothly polished special sandwich material (MKN PowerBlock) – Appliance with one regulated heating zone – Frying surface 300 x 540 mm – Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1782 W, latent: 2160 W

Optional accessories	
945650	1 Splash guard
204534	1 Fat drain plug
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric griddle plate 1 SUPRA



Picture includes optional accessories

Dimensions	600 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Appliance with two separate heating zones – Frying surface 500 x 540 mm – Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2376 W, latent: 2880 W
Optional accessories	
945525	1 Splash guard
204534	1 Fat drain plug
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
2121126	•		
2121127		•	

Model No.	Model options			Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	Chrome nickel steel ribbed	
2121126A	•			
2121127A		•		
2121139A			•	

Electric griddle plate 2 SUPRA



Picture includes optional accessories

Dimensions	800 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> - Appliance with two separate heating zones - Frying surface 705 x 545 mm - Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 3564 W, latent: 4320 W
Optional accessories	
945530	1 Splash guard
204534	1 Fat drain plug
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
2121130	•		
2121131		•	

Model No.	Model options			Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	Chrome nickel steel ribbed	
2121130A	•			
2121131A		•		
2121141A			•	

Electric griddle pan ¼ SUPRA



Model No.	10013255
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 300 x 540, 100 mm deep.
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2430 W, latent: 2160 W
Accessories	1 Plug

Optional accessories

845531	1 Emptying system including GN 1/1 container and splash guard, without door
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Electric griddle pan 1 SUPRA



Model No.	2122507
Dimensions	600 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 26 litres – Appliance with two separate heating zones – Frying surface 500 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug

Optional accessories

845671	1 Emptying system including 1/1 GN container and splash guard, without door
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Electric griddle pan 2 SUPRA



Model No.	2122509
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 705 x 545, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX5
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	1 Plug
Optional accessories	
10013258	1 Emptying system including 1/1 GN container and splash guard, without door
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric bainmaries

- Moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate.
- Thermostatic temperature regulation – indirect heating ensures easy cleaning.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric bainmarie 1/1 GN



Model No.	2120501
Dimensions	400 x 700, 700 mm Corpus height
Description	Basin 305 x 510 mm for 1 x 1/1 gastro norm containers up to 200 mm deep (price does not include containers)
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, mains connection, IPX5
Connected load	1.5 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 250 W, latent: 400 W

Optional accessories

815406	1 Rotatable water inlet tap R½" (ill. see page 138)
10016677	1 Shelf insert
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find ill. and further opt. equipment starting from page 101.

Electric bainmarie 2/1 GN



Model No.	2120502
Dimensions	800 x 700, 700 mm Corpus height
Description	Basin 630 x 510 mm for 2 x 1/1 gastro norm containers up to 200 mm deep (price does not include containers)
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, mains connection, IPX5
Connected load	3 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 375 W, latent: 600 W

Optional accessories

815406	1 Rotatable water inlet tap R½" (ill. see page 138)
10016677	1 Shelf insert (2 are required)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find ill. and further opt. equipment starting from page 101.

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- SUPRA heating system ensures short heating up times and a longer service life of the heating elements.
- Variable power adjustment and thermostatic temperature regulation.
- Very easy to clean because of indirect heating.
- Drain ball valve R 1½"
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric cookmarie 1/1 GN



Model No.	2122603
Dimensions	400 x 700, 700 mm Corpus height
Description	– A multifunctional appliance for cooking and keeping warm – Basin 305 x 510 mm for 1 x 1/1 GN container up to 200 mm deep (price does not include containers)
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R½" behind the basin
Optional accessories	
201763	1 Overflow plug
10016677	1 Shelf insert
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric pasta cooker



Model No.	2120402
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm, 210 mm deep
Electrical equipment	Power adjustment switch, thermostat, safety temperature thermostat, control lamp, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R½" behind the basin
Optional accessories	
10016886	Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric infra chip scuttle

- Moulded basins with large corner radii which are easy to clean
- Ceramic heating elements for keeping fried food hot
- Removable containers GN 1/1 with perforated shelf inserts for large capacities and dry heat
- Seamlessly and tightly welded into the top plate
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric infra chip scuttle 1/1 GN



Model No.	2120601
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm
Electrical equipment	Main switch, ceramic heating elements, mains connection, IPX5
Connected load	1 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 700 W, latent: 175 W
Accessories	1 GN container 1/1-200 mm deep, 1 perforated shelf insert
Optional accessories	
10017300	1 Scoop for french fries
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric chargrills

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, incl. for easy cleaning and safety drain $\frac{3}{4}$ " at the bottom.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric chargrill



Model No.	2121501
Dimensions	600 x 700 mm, 700 mm Corpus height
Description	– Grill surface 380 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX5
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 5600 W, latent: 1225 W
Accessories	2 Cast iron grates
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric chargrill 2



Model No.	10018147
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Grill surface 580 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX5
Connected load	10.5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 8400 W latent: 1838 W
Accessories	3 Cast iron grates
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting bratt pans with substructure

- SUPRA contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Thermostatic temperature regulation for two separate heating zones.
- Tilting frying pan with smoothly polished special sandwich material (MKN PowerBlock).
- Ideal pan positioning prevents spills and guarantees that the pan is fully emptied.
- Manual or motorized tilting
- Double walled hinged lid as standard
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information refer to page 202-203.

Electric tilting bratt pan 2/1 GN manual tilting



Model No.	2121401C
Dimensions	800 x 700 mm, 700 mm Corpus height
Pan measurements	700 x 540 mm, 200 mm deep
Nominal capacity / Nominal fill quantity	77 litres / 62 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric tilting bratt pan 2/1 GN motorised tilting



Model No.	2121402C
Description	As described above (model No. 2121401C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, relay, mains connection, IPX5
Connected load	11 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4950 W, latent: 4400 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Electric tilting bratt pan 3/1 GN manual tilting



Model No.	2121403C
Dimensions	1100 x 700 mm, 700 mm Corpus height
Pan measurements	1020 x 540 mm, 200 mm deep
Nom. cap./nom. fill quant.	111 litres / 89 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, relay, mains connection, IPX5
Connected load	14.4 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable
Optional accessories	
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find ill. and further opt. equipment starting from page 101.	

Electric tilting bratt pan 3/1 GN motorised tilting



Model No.	2121404C
Description	As described above (model No. 2121403C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, relay, mains connection, IPX5
Connected load	14.6 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 6570 W, latent: 5840 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Electric bratt pans MAGNUM

- Multifunctional appliance for steaming, boiling, simmering, braising and roasting.
- Brat pan made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316) with smoothly polished special sandwich material (MKN PowerBlock).
- SUPRA contact heating elements for optimal heat distribution and short heating up times.
- Brat pan with welded on heightened edge.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- EcoControl electronic regulation as standard:
 - Electronic temperature regulation with digital display
 - 3 cooking programmes
 - Gentle heat setting for sensitive products
 - Temperature regulation up to 300 °C
- **Double walled hinged lid and mixer tap as standard**
- Emptying via safety drain cock DN 50 at the front
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information refer to page 202-203.

Electric bratt pan MAGNUM 2/1 GN



Model No.	10019174
Dimensions	1000 x 700 mm, 700 mm Corpus height
Pan measurements	700 x 540 x 250 mm
Nominal capacity/ Nominal fill quantity	92 litres / 77 litres (according to nach DIN 18857)
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX5
Connected load	14.4 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive 6480 W, latent 5760 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain plug, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)

Optional accessories	
10017018	1 Shelf insert (2 are required)
895044	1 Measuring rod
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Electric bratt pan MAGNUM 2/1 GN – 300

Model No.	10019175
Pan measurements	700 x 540 x 300 mm
Nominal capacity/ Nominal fill quantity	111 litres / 96 litres (according to nach DIN 18857)
Description	See model No. 10019174.
Optional accessories	
895049	1 Measuring rod

Electric bratt pan MAGNUM 3/1 GN



Model No.	10019176
Dimensions	1300 x 700 mm, 700 mm Corpus height
Pan measurements	1020 x 540 x 250 mm
Nominal capacity/ Nominal fill quantity	135 litres / 113 litres (according to nach DIN 18857)
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX5
Connected load	19.2 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive 8640 W, latent 7680 W
Accessories	Extra large drain cock 2" made of chrome nickel steel, 1 drain plug, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20)
Optional accessories	
10017018	1 Shelf insert (3 are required)
895054	1 Measuring rod
10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric bratt pan MAGNUM 3/1 GN – 300

Model No.	10019177
Pan measurements	1020 x 540 x 300 mm
Nominal capacity/ Nominal fill quantity	165 litres / 143 litres (according to nach DIN 18857)
Description	See model No. 10019176.
Optional accessories	
895059	1 Measuring rod

Electric quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Thermostatic or electronic temperature regulation
- Automatic process water monitoring and feed – is constantly ready for use
- **Double-walled hinged lid and mixer tap as standard**
- Emptying via safety drain cook DN 42 at the front
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



VAPRO

For further information refer to page 204-205.

Electric quick boiling kettle 60 L VAPRO



Model No.	2122802C
Dimensions	800 x 700 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nom. cap./nom. fill quant.	70 litres / 60 litres (according to nach DIN 18855)
Heat up time	21 min. (according to nach DIN 18855)
Electrical equipment	Main switch, power switch, thermostat, temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX6
Fittings	Air valve, safety valve
Connected load	16 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 560 W, latent: 3200 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)
Optional accessories	
216286	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895034	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Electric quick boiling kettle 60 L VAPRO with EcoControl

Model No.	10018543
Description	As described above (model No. 2122802C), but with EcoControl electronic temperature regulation and membrane keypad.

Gas ranges

- Moulded steel hobs tightly fitted to the substructure.
- Hob depth of 70 mm prevents the burning on of boiled over food.
- Gas tap in the front panel as standard.
- **DVGW tested**
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas range with 2 burners



Model No.	2163401
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– C-burner 3.5 kW (at the front), D-burner 5.6 kW (at the rear) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, manual ignition, gas stop tap
Nominal thermal load	9.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2275 W, latent: 910 W
Accessories	1 Chrome nickel steel sliding grid (370 x 550 mm)
Optional accessories	
201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas range with 4 burners



Model No.	2163402
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– 2 x C-burner 3.5 kW each (at the rear), 2 x D-burner 5.6 kW each (at the front) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, manual ignition, gas stop tap
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4550 W, latent: 1820 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm each)

Optional accessories

201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Gas range with 4 burners and electric oven 1½ GN



Model No.	2163403
Description	– As described above (model No. 2163402), but with electric oven – DN 20 (¾") gas connection required
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 NPE AC 400 V. Fuse protection 2 x 16 A
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX4
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 6142 W, latent: 2548 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm each)

Optional accessories

10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN

Please find illustrations and further optional equipment starting from page 101.

Gas range with 4 burners and gas oven 1½ GN



Model No.	2163404
Description	– As described above (model No. 2163402), but with gas oven – DN 20 (¾") gas connection required
Gas oven	555 x 540 x 280 mm Indirect heat, 100 – 320 °C
Nominal thermal load	5.6 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Fittings	Atmospheric chrome nickel steel rod burner, thermoelectric safeguard, piezoelectric ignition, push button switch, thermostatic temperature regulation
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Nominal thermal load	23.8 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 6510 W, latent: 2940 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm each) 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
Please find illustrations and further optional equipment starting from page 101.	

Gas range with 6 burners



Model No.	2163405
Dimensions	1200 x 700 mm, 700 mm Corpus height
Description	– 4x C-burner 3.5 kW each, 2x D-burner 5.6 kW each (front left, front middle) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, manual ignition, gas stop tap
Nominal thermal load	25.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 6300 W, latent: 2520 W
Accessories	3 Chrome nickel steel sliding grid (370 x 550 mm each)
Optional accessories	
201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Gas range with 6 burners and electric oven 1½ GN



Model No.	2163406
Description	– As described above (model No. 2163405), but with electric oven – DN 20 (¾") gas connection required
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 NPE AC 400 V. Fuse protection 2 x 16 A
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX4
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Nominal thermal load	25.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7892 W, latent: 3248 W
Accessories	3 Chrome nickel steel sliding grid (370 x 550 mm each)
Optional accessories	
10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
Please find illustrations and further optional equipment starting from page 101.	

Gas range with 6 burners and gas oven 1½ GN



Model No.	2163407
Description	– As described above (model No. 2163405), but with gas oven – DN 20 (¾") gas connection required
Gas oven	555 x 540 x 280 mm Indirect heat, 100 – 320 °C
Nominal thermal load	5.6 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Fittings	Atmospheric chrome nickel steel rod burner, thermoelectric safe-guard, piezoelectric ignition, push button switch, thermostatic temperature regulation
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Nominal thermal load	30.8 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 8260 W, latent: 3640 W
Accessories	3 Chrome nickel steel sliding grid (370 x 550 mm each) 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
Please find illustrations and further optional equipment starting from page 101.	

Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radii.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel.
- Two different surfaces:
 - smooth
 - half ribbed
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas griddle plate 1



Dimensions	600 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> - Fat collecting container approx. 4 litres - Frying surface 420 x 545 mm - DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition
Nominal thermal load	7 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2450 W, latent: 2800 W
Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
2161101	•		
2161102		•	

Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas lava stone grill ARGENTINA 1



Model No.	10018738
Dimensions	600 x 700 mm, 700 mm Korpushöhe
Description	– Grill surface 320 x 510 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap
Nominal thermal load	10 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7200 W latent: 2000 W
Accessories	1 Cast iron grate, lava stones, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

062003	1 Grill grid
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Gas lava stone grill ARGENTINA 2



Model No.	10018662
Dimensions	800 x 700 mm, 700 mm Korpushöhe
Description	– Grill surface, 2 zones, 320 x 510 mm each – With two separately controllable heating zones – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap for each zone
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 14400 W latent: 4000 W
Accessories	2 Cast iron grates, lava stones, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

062003	1 Grill grid (2 are required)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment starting from page 101.

Gas tilting bratt pans with substructure

- Optionally as manual or motorised tilting model.
- Ideal pan positioning prevents spills and guarantees that the pan is fully emptied.
- Double walled hinged lid as standard
- Pan bottom made of special sandwich material as standard
- Even heat distribution over the complete bottom of the pan.
- Thermostatic temperature regulation
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas tilting bratt pan 2/1 GN manual tilting



Model No.	2161401C
Dimensions	800 x 700 mm, 700 mm Corpus height
Pan measurements	700 x 540 mm, 200 mm deep
Nom. cap./nom. fill quant.	77 litres / 62 litres (according to nach DIN 18857)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, end switch, interference button, thermostat, gas solenoid valve, control lamp, mains connection, IPX5
Fittings	Atmospheric burner, electronic ignition and flame monitor, gas solenoid valve
Connected load	0.03 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	12 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 5422 W, latent: 5420 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable

Optional accessories

10016161	1 Pan scraper
10016968	1 Scoop, unperforated
10016967	1 Scoop, perforated
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find ill. and further opt. equipment starting from page 101.	

Gas tilting bratt pan 2/1 GN motorised tilting



Model No.	2161402C
Description	As described above (model No. 2161401C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, interference button, thermostat, gas solenoid valve, control lamp, spindle motor, mains connection, IPX5
Connected load	0.23 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 5512 W, latent: 5500 W
Accessories	4 appl. feet, 150 mm, pluggable +/- 15 mm height adjustable

Optional accessories

845466	Foot pedal switch for the motorised tilting mechanism. Factory installation
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Gas quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- **Innovative fan-forced gas burner technology** for fast heating up times and low energy consumption (efficiency approx. 90 %).
- Less emission due to an optimal mixture of combustion air with the gas.
- The appliances are independent of the primary pressure of the gas pipe.
In the case of fluctuating/low primary pressure the functioning and a stabile heat supply are secured (operating range from 15 – 30 mbar).
- 8 cooking programmes and a gentle heat setting control as standard.
- Thermostatic or EcoControl electr. temperature regulation. Autom. process water monitoring and feed.
- Emptying via safety drain cock DN 42 at the front
- **With double-walled hinged lid and mixer tap as standard.**
- Please find detailed information in our tender texts and data sheets at www.mkn.com/en/login.

Gas quick boiling kettle 60 L



Model No.	10018544
Dimensions	800 x 700 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nom. cap./nom. fill quant.	70 litres / 60 litres (according to DIN 18855)
Heat up time	22 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shutoff device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Nominal thermal load	15 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 1500 W, latent: 4500 W
Accessories	Extra large drain cock 1½" made of chrome nickel steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable, 1 Mixer tap with outlet R¾" (DN 20)

Optional accessories

216286	2 Chrome nickel steel cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895034	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find ill. and further opt. equipment starting from page 101.

Gas quick boiling kettle 60 L with EcoControl electronic regulation

Model No.	10018545
Description	As described above (model No. 10018544), but with EcoControl electronic temperature regulation and membrane keypad.

Work tables

- Upper and substructure with frame or box drawers (optional). From 400 mm length.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Work tables



Dimensions	„L“ x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Housing made completely of chrome nickel steel (1.4301) / (AISI 304) – Tightly welded top plate with lateral drain channel for easy cleaning
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment starting from page 101.	

Model No.	Model length „L“ in mm	Price
10019258	200	
10020158	300	
10018327	400	
10018422	500	
10018326	600	
10018325	800	
10019128	1000	
10019134	1200	

Intermediate lengths on request.

HotLine



The profit centre. For small and mid-sized gastronomy



It's immediately efficient and practical for the particularly demanding everyday routines in professional kitchens: The MKN HotLine floor-mounted appliance line features convincingly high performance despite relatively low investment costs. And energy is also conserved in the process.

Individually. As a block. And as a wall unit.

Whether as an individual solution or a block installation – **HotLine** utilises the available space ideally and provides unlimited possible variations. The line can even be used as a wall unit.

The premium **HotLine** features are also evident in the hygiene qualities and ergonomics at workplaces. There are more than 35 electric and gas appliances which can be combined freely and merged to a single compact hygienic unit using the MKN appliance connection.



Mobilising added value

It's always a reliable factor when making your mark in the catering and front cooking field.

It transforms your demanding journeys into destinations of their own. And you can be sure of your guests' admiration.



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Electric ranges VITRO

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 2.3 kW.
- Energy saving pan size recognition can be switched over to continuous power.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric ceramic range VITRO 2



Model No.	1323401
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones, 2.3 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection, IPX4
Connected load	4.6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 920 W, latent: 368 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Find illustrations and further opt. equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric ceramic range VITRO 4



Model No.	1323402
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, 2.3 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, fan, mains connection, IPX4
Connected load	9.2 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 1840 W, latent: 736 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Find illustrations and further opt. equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric ceramic range VITRO 4 and electric oven 1½ GN



Model No.	1323403
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Hob with 4 heating zones, 2.3 kW each – Ceramic hob 700 x 540 mm – Oven 4.55 kW
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, fan, mains connection, IPX4
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Connected load	13.75 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A
Heat emission	sensitive: 3432 W, latent: 1464 W
Optional accessories	
10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric INDUCTION ranges

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 3.5 kW.
- Electronic pan size recognition, already from 12 cm body-diameter.
- Fast heat transfer, high efficiency
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information
please refer to page 206.

Electric INDUCTION range 2-zone



Model No.	1323101
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones, 3.5 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, mains connection, IPX4
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 490 W, latent: 560 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).	

Electric INDUCTION range 4-zone



Model No.	1323103
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, 3.5 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, mains connection, IPX4
Connected load	14 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 980 W, latent: 1120 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find illustrations and further opt. equipment on page 179.	
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).	

Electric boiling top wok INDUCTION



Model No.	1323106
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Wok hob 5 kW and wok pan recognition – Ceramic hob Ø 350 mm
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, mains connection, IPX4
Connected load	5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 350 W, latent: 400 W
Optional accessories	
10017353	1 Stainless steel wok pan
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric boiling top surface induction island



Model No.	1323111
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Ceramic hob 400 x 400 mm – Hob with 1 heating zone 10.0 kW
Electrical equipment	Main switch, surface induction generator module 325 x 325 mm with control element, contactor, fan, mains connection, IPX4
Connected load	10 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric deep fat fryers

- Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning.
- Thermostatic temperature regulation
- Safety temperature thermostat for reliable overheating protection.
- Also available with increased heating capacity.
- Safe oil drainage from the bottom via slide valve.
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric deep fat fryer LONDON 1



Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep, max. 12.5 ltr.
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX4
Connected load	6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 540 W, latent: 4200 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "L"
Optional accessories	
813001	1 Oil receptacle 15 L
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment on page 179.	

Model No.	Model options		Price
	Standard	Higher load: 10 kW 3 NPE AC 400 V Heat emission: sensitive 900 W, latent 7000 W	
1320321	•		
1320321B		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer LONDON 2



Dimensions	500 x 700 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep each, max. 2x 12.5 ltr.
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX4
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets "L"
Optional accessories	
206023	1 Filter basket including 40 filter bags made of special fleece paper (216017)
813006	1 Oil receptacle 30 litres
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find illustrations and further opt. equipment on page 179.	

Model No.	Model options			Price
	Standard: 12 kW 3 NPE AC 400 V Heat emiss.: sensitive 1080 W, latent 8400 W	Higher load: 20 kW 3 NPE AC 400 V Heat emiss.: sensitive 1800 W, latent 14000 W	Fuse protection	
1320325	•		3 x 20 A	
1320325B		•	3 x 32 A	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer PARIS



Dimensions	500 x 700 mm, 700 mm Corpus height
Description	Frying basin 400 x 400 x 235 mm deep, max. 30 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX4
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "P", 2 baskets "L"
Optional accessories	
206023	1 Filter basket including 40 filter bags made of special fleece paper (216017)
813006	1 Oil receptacle 30 litres
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find illustrations and further opt. equipment on page 179.	

Model No.	Model options			Price
	Standard: 10 kW 3 NPE AC 400 V Heat emiss.: sensitive 900 W, latent 7000 W	Higher load: 20 kW 3 NPE AC 400 V Heat emiss.: sensitive 1800 W, latent 14000 W	Fuse protection	
1320330	•		3 x 16 A	
1320330B		•	3 x 32 A	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- A long service life is ensured by low heating element temperature and effective heat insulation.
- Two separate heating zones with thermostatic temperature regulation.
- A safety temperature limiter for reliable overheating protection.
- Griddle plates with fat collecting drawer with splash protection.
- Griddle plates available in various frying surface finishes:
smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smoothly polished surface, half ribbed heat resistant steel or chrome nickel steel
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



**POWER
BLOCK**

For further information refer to page 232–233.

Electric griddle plate ¾ SUPRA



Picture includes optional accessories

Model No.	10016950
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Frying surface of smoothly polished special sandwich material (MKN PowerBlock) – Appliance with one regulated heating zone – Frying surface 300 x 540 mm
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1782 W, latent: 2160 W

Optional accessories	
945650	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric griddle plate 1 SUPRA



Picture includes optional accessories

Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Appliance with two separate heating zones – Frying surface 420 x 545 mm
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2376 W, latent: 2880 W
Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment on page 179.	

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1321103	•		
1321103B		•	

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1321135A	•		
1321136A		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plate 2 SUPRA



Picture includes optional accessories

Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Appliance with two separate heating zones – Frying surface 705 x 545 mm
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 3564 W, latent: 4320 W
Optional accessories	
945530	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment on page 179.	

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1321130	•		
1321131		•	

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1321130A	•		
1321131A		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan ¾ SUPRA



Model No.	10013256
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 300 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2430 W, latent: 2160 W
Accessories	1 Plug

Optional accessories

204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>

Electric griddle pan 1 SUPRA



Model No.	1322507
Dimensions	600 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 26 litres – Appliance with two separate heating zones – Frying surface 500 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug

Optional accessories

204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>

Electric griddle pan 2 SUPRA



Model No.	1322509
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking, steaming and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 705 x 545, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	1 Plug
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric bainmaries

- Moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate.
- Thermostatic temperature regulation – indirect heating ensures easy cleaning.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric bainmarie 1/1 GN



Model No.	1320501A
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Basin 305 x 510 x 215 mm deep, drain at the bottom
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, safety temperature limiter, mains connection, IPX4
Connected load	1.5 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 250 W, latent: 400 W
Optional accessories	
815406	1 Rotatable water inlet tap R½" (ill. see page170)
10016677	1 Shelf insert
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Electric bainmarie 2/1 GN



Model No.	1320502A
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	Basin 630 x 510 x 215 mm deep, drain at the bottom
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, mains connection, IPX4
Connected load	3 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 375 W, latent: 600 W
Optional accessories	
815406	1 Rotatable water inlet tap R½" (ill. see page170)
10016677	1 Shelf insert (2 are required)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Find illustrations and further opt. equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- SUPRA heating system ensures short heating up times and a longer service life of the heating elements.
- Variable power adjustment and thermostatic temperature regulation.
- Very easy to clean because of indirect heating.
- Drain ball valve R 1½", swivelling water inlet tap
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric cookmarie 1/1 GN



Model No.	1322603
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– A multifunctional appliance for cooking and keeping warm – Basin 305 x 510 mm, 210 mm deep
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R½" behind the basin

Optional accessories	
201763	1 Overflow plug
10016677	1 Shelf insert
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric pasta cooker



Model No.	1320402
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm, 210 mm deep
Electrical equipment	Power adjustment switch, thermostat, safety temperature thermostat, control lamp, SUPRA contact heating elements, relay, mains connection, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R½" behind the basin
Optional accessories	
10016886	Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric infra chip scuttle

- Moulded basins with large corner radii which are easy to clean
- Ceramic heating elements for keeping fried food hot
- Removable containers GN 1/1 with perforated shelf inserts for large capacities and dry heat
- Seamlessly and tightly welded into the top plate
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric infra chip scuttle 1/1 GN



Model No.	1320601
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm, 215 mm deep
Electrical equipment	Main switch, ceramic heating elements, mains connection, IPX4
Connected load	1 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 700 W, latent: 175 W
Accessories	1 GN container 1/1-200 mm deep, 1 perforated shelf insert
Optional accessories	
10017300	1 Scoop for french fries
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric chargrills

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, incl. for easy cleaning and safety drain ¾" at the front.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric chargrill



Model No.	1321501
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Grill surface 380 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX4
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 5600 W, latent: 1225 W
Accessories	2 Cast iron grates, 1 drain cock key

Optional accessories

204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).	

Electric chargrill 2



Model No.	10018146
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Grill surface 580 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX4
Connected load	10.5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 8400 W latent: 1838 W
Accessories	3 Cast iron grates, 1 drain cock key

Optional accessories

204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Find illustrations and further opt. equipment on page 179.	
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).	

Gas ranges

- Moulded steel hobs tightly fitted to the substructure.
- Hob depth of 70 mm prevents the burning on of boiled over food.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas range with 2 burners



Model No.	1363404
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– DN 15 (½") gas connection required – 1 x C-burner 3.5 kW (at the rear), 1 x D-burner 5.6 kW (at the front)
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, manual ignition and temperature control
Nominal thermal load	9.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2275 W, latent: 910 W
Accessories	1 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas range with 4 burners



Model No.	1363402
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– 2 x C-burner 3.5 kW each (front right, rear left) each, 2 x D-burner 5.6 kW each (front left, rear right) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, manual ignition and temperature control
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4550 W, latent: 1820 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

201860	1 Simmering plate for 1 burner
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Gas range with 4 burners and electric oven 1½ GN



Model No.	1363403
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– As described above (model No. 1363402), but with electric oven – DN 15 (½") gas connection required
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 NPE AC 400 V. Fuse protection 2 x 16 A
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX4
Accessories	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm), 1 Chrome nickel steel grid 1½ GN
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 6142 W, latent: 2548 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

10017318	1 Granite enamelled tray 1½ GN (530 x 520 x 40 mm)
206117	1 Chrome nickel steel oven grid 1½ GN
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radii.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel.
- Two different surfaces:
 - smooth
 - half ribbed
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas griddle plate 1



Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Frying surface 420 x 545 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition
Nominal thermal load	7 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2450 W, latent: 2800 W
Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find illustrations and further optional equipment on page 179.	

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
1361101	•		
1361102		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas lava stone grill ARGENTINA 1



Model No.	10018734
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Grill surface 320 x 510 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap
Nominal thermal load	10 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7200 W, latent: 2000 W
Accessories	1 Cast iron grate, lava stones

Optional accessories

062003	1 Grill grid
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find illustrations and further opt. equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas lava stone grill ARGENTINA 2



Model No.	10018658
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Grill surface, 2 zone, 320 x 510 mm each – With two separately controllable heating zones – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 14400 W, latent: 4000 W
Accessories	2 Cast iron grates, lava stones

Optional accessories

062003	1 Grill grid (2 are required)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Find illustrations and further opt. equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Work tables

- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Work tables



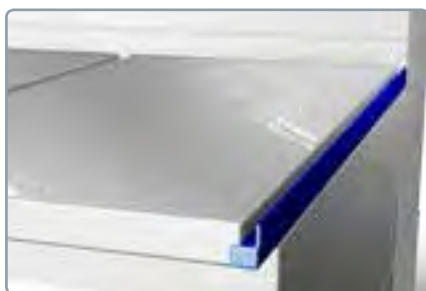
Dimensions	„L“ x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Housing made completely of chrome nickel steel (1.4301) / (AISI 304) – U-shaped connection channel, flush with top plate; tightly fitted to the substructure, for maximum hygiene – Directed drainage of fluids via a drip outlet in the top plate at the front
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting and finishing profiles needed, when ordering (optional accessories).</p>	

Model No.		Price
	Model width „L“ in mm	
1303701	400	
1303702	500	
1303704	400 with box drawer in upper structure GN 1/1-150*	
1303705	500 with box drawer in upper structure GN 1/1-150*	

* Does not include GN container.

Optional accessories

Model No.	Description	Amount / width	Price
Optional accessories for row installation from HotLine/CounterSL appliances (imperative)			
203195	Finishing profile for the right	1 piece	
203196	Finishing profile for the left	1 piece	
203197	Connecting profiles to join two HotLine / CounterSL appliances	1 piece	
Optional accessories for row installation from HotLine/CounterSL appliances (as needed)			
	Shelf, 150 mm deep with 30 mm cleaning joint	Per running meter	
975150	Wall profile, for rear wall connection, running z. profile dowelled to rear wall, 75 mm high	Per running meter	
Optional accessories for HotLine appliances			
845501	Wing door 400 mm, hinge left	1 piece	
845506	Wing door 400 mm, hinge right	1 piece	
845511	Wing door 500 mm, hinge left	1 piece	
845516	Wing door 500 mm, hinge right	1 piece	
845896	Wing door 600 mm, hinge left	1 piece	
845901	Wing door 600 mm, hinge right	1 piece	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	
10011638	Appliance on castors OPTIMA 700 & HotLine (4 pieces)	1 set	



Finishing profile for the right
MKN-Nr. 203195



Connecting profiles to join two HotLine appl.
MKN-No. 203197



Finishing profile for the left
MKN-No. 203196



Shelf price per meter



Finishing profile for wall
MKN-No. 975150 price per meter



Appliance foot
MKN-No. 204352 150 mm
MKN-No. 204252 200 mm

CounterSL



For bistros, refreshment stands and fast food



Wherever it is essential to prepare high-quality food quickly:
The MKN CounterSL line is used for snack stands, fast-food restaurants
and self-serve buffets.

Cooperating with professionals leads to success

The **CounterSL** line's exceptional success is thanks to integrating chefs, restaurant owners and fast food specialists early in the development process.

Flexible. Ergonomic. Hygienic.

CounterSL is wonderfully simple and space-saving. Its advantages include low appliance heights and the large amount of storage space in the sub-structures which can be planned as desired. The basic line is available with more than 40 electric and gas appliances, even as a block and in a row.

The appliance height of 270 mm is especially practical. An impressive connection technology is used to join the individual modules which are easy to clean. This means everything stays nice and clean! **CounterSL** is also an ideal specialist for catering and front cooking.



Product overview

Electric

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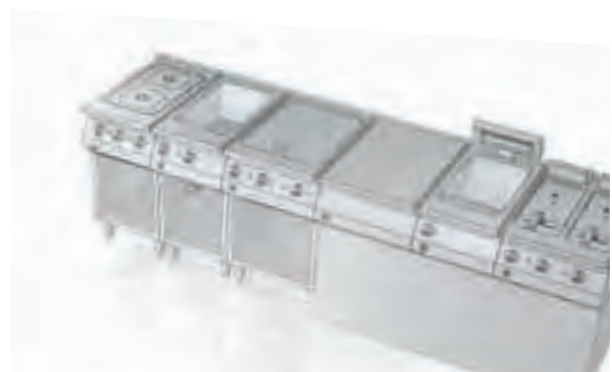
Gas

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Thanks to their perfect connection technology, **CounterSL** and **HotLine** can be connected flush-mounted.



Electric boiling tops VITRO

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately adjustable heating zones, 2.3 kW each respectively.
- Energy saving electronic pan size recognition, switchable to constant heat output.
- Mains connection with CEE appliance plug.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric ceramic boiling top VITRO 2



Model No.	1223401
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	Ceramic hob 305 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection cable with 5-channel CEE plug 16 A, IPX4.
Connected load	4.6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 920 W, latent: 368 W

Optional accessories

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric ceramic boiling top VITRO 4



Model No.	1223402
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	Ceramic hob 700 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection cable with 5-channel CEE plug 32 A, IPX4.
Connected load	9.2 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 1840 W, latent: 736 W

Optional accessories

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling tops INDUCTION

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, 3.5 kW each respectively.
- Electronic pan size recognition from 12 cm pan bottom diameter.
- Rapid heat transfer, high efficiency
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Mains connection with CEE appliance plug.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



For further information please refer to page 206.

Electric boiling top INDUCTION 2-zone



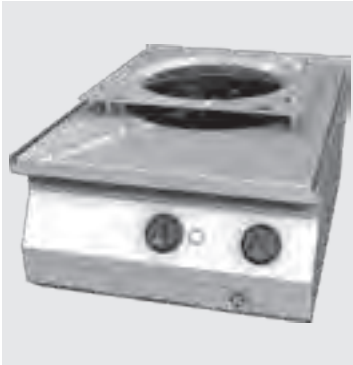
Model No.	1223101
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Hob with 2 heating zones, 3.5 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 490 W, latent: 560 W
Optional accessories	Please find illustrations and further optional equipment on page 179. Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling top INDUCTION 4-zone



Model No.	1223103
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Hob with 4 heating zones, 3.5 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, mains connection cable with 5-channel CEE plug 32 A, IPX4
Connected load	14 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 980 W, latent: 1120 W
Optional accessories	Please find illustrations and further optional equipment on page 179. Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling top wok INDUCTION



Model No.	1223106
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Wok hob 5 kW and wok pan recognition – Ceramic hob Ø 350 mm
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 350 W, latent: 400 W

Optional accessories

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling top surface induction island



Model No.	1223111
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Ceramic hob 400 x 400 mm – Hob with 1 heating zone 10.0 kW
Electrical equipment	Main switch, surface induction generator module 325 x 325 mm with control element, contactor, fan, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W

Optional accessories

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryers

- Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning.
- Thermostatic temperature regulation
- Safety temperature thermostat for reliable overheating protection.
- Safe oil drainage to the front via slide valve.
- Mains connection with CEE appliance plug.
- Also available with increased heating power.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric deep fat fryer LONDON 1



Dimensions	400 x 700 mm, 270 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep, max. 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 540 W, latent: 4200 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "L", 1 drain cock key
Optional accessories	
813001	1 Oil receptacle 15 L
Please find illustrations and further optional equipment on page 179.	

Model No.	Model options		Price
	Standard	Higher load: 10 kW 3 NPE AC 400 V Heat emission: sensitive 900 W, latent 7000 W	
1220301	•		
1220301B		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer LONDON 2



Dimensions	500 x 700 mm, 270 mm Corpus height
Description	Frying basin each 180 x 400 x 235 mm deep, max. 2x 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 32 A, IPX4
Connected load	12 kW 3 NPE AC 400 V
Heat emission	sensitive: 1080 W, latent: 8400 W
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets "L", 1 drain cock key
Optional accessories	
813006	1 Oil receptacle 30 litres
Please find illustrations and further optional equipment on page 179.	

Model No.	Model options			Price
	Standard	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
1220303	•		3 x 20 A	
1220303B		•	3 x 32 A	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer PARIS



Dimensions	500 x 700 mm, 270 mm Corpus height
Description	Frying basin 400 x 400 x 235 mm deep, max. 30 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10 kW 3 NPE AC 400 V
Heat emission	sensitive: 900 W, latent: 7000 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "P", 2 baskets "L", 1 drain cock key
Optional accessories	
813006	1 Oil receptacle 30 litres
Please find illustrations and further optional equipment on page 179.	

Model No.	Model options			Price
	Standard	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
1220305	•		3 x 16 A	
1220305B		•	3 x 32 A	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- A long service life is ensured by low heating element temperature and effective heat insulation.
- Two separate heating zones with thermostatic temperature regulation.
- A safety temperature limiter for reliable overheating protection.
- Griddle plates with fat collecting drawer with splash protection.
- Mains connection with CEE appliance plug.
- Griddle plates available in various frying surface finishes: smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smoothly polished surface, half ribbed heat resistant steel or chrome nickel steel
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.



**POWER
BLOCK**

For further information refer to page 202– 203.

Electric griddle plate ¾ SUPRA



Picture includes optional accessories

Model No.	1221134A
Dimensions	400 x 700 x 270 mm Corpus height
Description	<ul style="list-style-type: none"> – Frying surface of smoothly polished special sandwich material (MKN PowerBlock) – Appliance with one regulated heating zone – Frying surface 300 x 540 mm – Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1782 W, latent: 2160 W

Optional accessories

945650	1 Splash guard
204534	1 Fat drain plug
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plate 1 SUPRA



Picture includes optional accessories

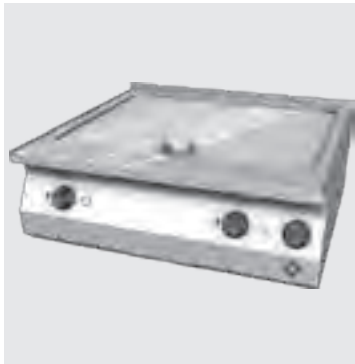
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Frying surface 420 x 545 mm – Appliance with two separate heating zones
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2376 W, latent: 2880 W
Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
Please find illustrations and further optional equipment on page 179.	

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1221103	•		
1221103B		•	

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1221135A	•		
1221136A		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plate 2 SUPRA



Picture includes optional accessories

Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Frying surface 705 x 545 mm – Appliance with two separate heating zones
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 3564 W, latent: 4320 W
Optional accessories	
945530	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
204534	1 Fat drain plug
Please find illustrations and further optional equipment on page 179.	

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1221130	•		
1221131		•	

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1221130A	•		
1221131A		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan ¼ SUPRA



Model No.	10013257
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Multifunctional unit for frying, cooking and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 300 x 540 mm, 100 mm deep – Floor drain – Attention: Without the recess typical for CounterSL!
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2430 W, latent: 2160 W
Accessories	1 Plug
Optional accessories	
Find illustrations and further opt. equipment on page 179.	
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).	

Electric griddle pan 1 SUPRA



Model No.	1222507
Dimensions	600 x 700 mm, 270 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 26 litres – Appliance with two separate heating zones – Frying surface 500 x 540 mm, 100 mm deep – Floor drain <p>– Attention: Without the recess typical for CounterSL!</p>
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug

Optional accessories

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan 2 SUPRA



Model No.	1222509
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 705 x 545 mm, 100 mm deep – Floor drain <p>– Attention: Without the recess typical for CounterSL!</p>
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	1 Plug

Optional accessories

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric bainmaries

- Moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate
- Thermostatic temperature regulation – indirect heating ensures easy cleaning
- Drain cock and key for safe water drainage at the front
- Mains connection with earthed plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric bainmarie 1/1 GN

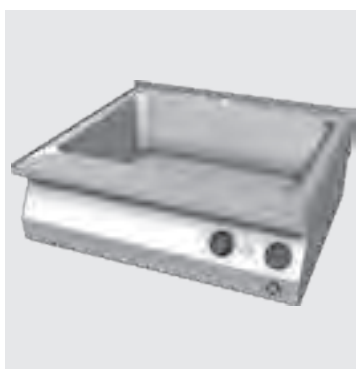


Model No.	1220501
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	Basin 305 x 510 x 215 mm deep for GN 1/1-200 inserts (Inserts are not included in delivery.)
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, tubular heating elements, mains connection cable with earthed plug 16 A, IPX4
Connected load	1.5 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 250 W, latent: 400 W
Accessories	1 Drain cock key

Optional accessories

815406	1 Rotatable water inlet tap R½" (ill. see page 192)
10016677	1 Shelf insert
	Please find illustrations and further optional equipment on page 179.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric bainmarie 2/1 GN



Model No.	1220502
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	Basin 630 x 510 x 215 mm deep for GN 2/1-200 inserts (Inserts are not included in delivery.)
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, tubular heating elements, mains connection cable with earthed plug 16 A, IPX4
Connected load	3 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 375 W, latent: 600 W
Accessories	1 Drain cock key

Optional accessories

815406	1 Rotatable water inlet tap R½" (ill. see page 192)
10016677	1 Shelf insert (2 are required)
	Please find illustrations and further optional equipment on page 179.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- SUPRA heating system ensures short heating up times and a longer service life of the heating elements.
- Variable power adjustment and thermostatic temperature regulation.
- Very easy to clean because of indirect heating.
- Drain ball valve R 1½" to the bottom, swivelling water inlet tap
- Mains connection with CEE appliance plug
- Please find detailed information in our tender texts and data sheets at www.mkn.com/en/login.

Electric cookmarie 1/1 GN



Model No.	1222603
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Basin 305 x 510 mm, 210 mm deep – Attention: Without the recess typical for CounterSL!
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R1½" behind the basin
Optional accessories	
201763	1 Overflow plug
10016677	1 Shelf insert

Electric pasta cooker



Model No.	1220402
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Basin 305 x 510 mm, 210 mm deep – Attention: Without the recess typical for CounterSL!
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R1½" behind the basin
Optional accessories	
10016886	Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel
Find illustrations and further opt. equipment on page 179.	
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).	

Electric infra chip scuttle

- Moulded basins with large corner radii which are easy to clean
- Ceramic heating elements for keeping fried food hot
- Removable containers GN 1/1 with perforated shelf inserts for large capacities and dry heat
- Seamlessly and tightly welded into the top plate
- Mains connection with earthed plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric infra chip scuttle 1/1 GN



Model No.	1220601
Dimensions	400 x 700 mm, 270 mm Corpus height (incl. heating elements 440 mm high)
Description	Basin 305 x 510 mm, 215 mm deep
Electrical equipment	Main switch, ceramic heating element, mains connection cable with earthed plug 16 A, IPX4
Connected load	1 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 700 W, latent: 175 W
Accessories	1 GN container 1/1-200 mm deep, 1 perforated shelf insert
Optional accessories	
10017300	1 Scoop for french fries
	Please find illustrations and further optional equipment on page 179.
	Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric chargrills

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, incl. for easy cleaning and safety drain $\frac{3}{4}$ " at the front.
- Minimal formation of smoke as the grills cover the heating elements.
- Mains connection with CEE appliance plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric chargrill



Model No.	1221501
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Grill surface 380 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 5600 W, latent: 1225 W
Accessories	2 Cast iron grates, 1 drain cock key

Optional accessories

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric chargrill 2



Model No.	10018145
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Grill surface 580 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10.5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 8400 W latent: 1838 W
Accessories	3 Cast iron grates, 1 drain cock key

Optional accessories

Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas boiling tops

- Economical and highly efficient connected loads.
- Hob depth of 70 mm prevents the burning on of boiled over food.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas boiling top with 2 burners



Model No.	1263404
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– 1 C-burner 3,5 kW (at the front), 1 D-burner 5,6 kW (at the rear) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, gas tap
Nominal thermal load	9.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2275 W, latent: 910 W
Accessories	1 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

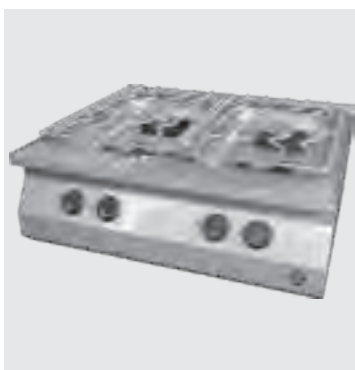
201860	1 Simmering plate for 1 burner
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10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
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Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas boiling top with 4 burners



Model No.	1263402
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– 2x C-burner each 3,5 kW (rear left, front right), 2x D-burner each 5,6 kW (rear right, front left) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, gas tap
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4550 W, latent: 1820 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

201860	1 Simmering plate for 1 burner
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10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)
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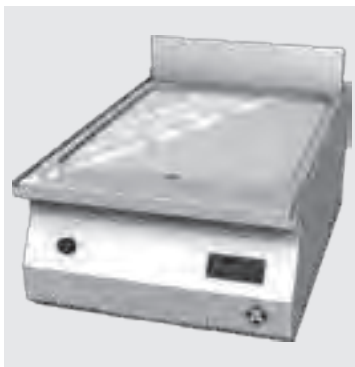
Please find illustrations and further optional equipment on page 179.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radii.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel; two different surfaces:
 - smooth
 - half ribbed
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas griddle plate 1



Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Frying surface 420 x 545 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition
Nominal thermal load	7 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2450 W, latent: 2800 W
Optional accessories	
10017094	1 Splash guard
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates
Please find illustrations and further optional equipment on page 179.	

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
1261101	•		
1261102		•	

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas lava stone grill ARGENTINA 1



Model No.	10018733
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Grill surface 320 x 510 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	10 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7200 W, latent: 2000 W
Accessories	1 Cast iron grate, lava stones
Optional accessories	
062003	1 Grill grid
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Gas lava stone grill ARGENTINA 2



Model No.	10018657
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Grill surface, 2 zone, 320 x 510 mm each – With two separately controllable heating zones – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 14400 W, latent: 4000 W
Accessories	2 Cast iron grates, lava stones
Optional accessories	
062003	1 Grill grid (2 are required)
<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Work tops

- Lengths 200, 300, 400 or 500 mm
- Other lengths available on request
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Work tops



Dimensions	"L" x 700 mm, 270 mm Corpus height
Description	<ul style="list-style-type: none"> - Housing made completely of chrome nickel steel (1.4301) / (AISI 304) - U-shaped connection channel, flush with top plate; tightly fitted to the substructure, for maximum hygiene - Directed drainage of fluids via a drip outlet in the top plate at the front
Optional accessories	<p>Please find illustrations and further optional equipment on page 179.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>

Model No.		Price
	Model length „L“ in mm	
10013344	200	
10013345	300	
1203601	400	
1203604	400 with box drawer GN 1/1-150*	
1203602	500	
1203605	500 with box drawer GN 1/1-150*	

* Does not include GN container.

Stands

- MKN system stands are standardised for single appliances and combinations of the CounterSL line.
- Corpus height 430 mm, length 580 mm, 150 mm feet height
- Feet height adjustable by screws in studs (Optional height of 150 mm or 200 mm.)
- Base frame open on all sides with bottom, without table surface.
- Model options: chrome nickel steel. Material: 1.4301 / (AISI 304)
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Stands



Dimensions	"L" x 580 mm, 430 mm Corpus height
Description	Housing made completely of chrome nickel steel (1.4301) / (AISI 304)
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please state the feet required when ordering!	

Model No.		Price
	Model length „L“ in mm	
1203801	400	
1203802	500	
1203803	800	
1203804	900	
1203805	1000	

Electric Salamander VARIO Intelligence



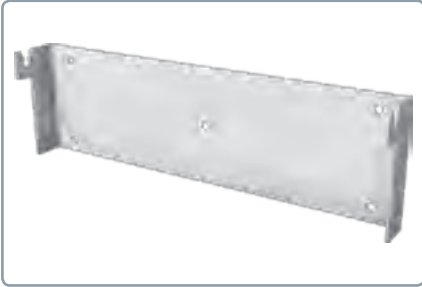
Model No.	10012471
Dimensions	570 x 590 x 518 mm
Description	<ul style="list-style-type: none"> - With glass TOUCH SCREEN panel - Function for keeping food warm - Automatic switch on function with contact switch for plates - 3 Individually adjustable time programmes - Manual time setting - Full or reduced heating surface setting - IPX 3 - Without plug
Connected load	4.5 kW
Type of electrical connection	<ul style="list-style-type: none"> - 3 NPE AC 400 V, electrical supply provided by customer/ cable with CEE plug connector, Recommended fuse protection: 3x 16 A - 1 NPE AC 230 V, only electrical supply provided by customer, Recommended fuse protection: min. 20 A - 3 PE AC 230 V, electrical supply provided by customer/ cable with CEE plug connector, Recommended fuse protection: 3x 16 A
Heat emission	sensitive: 3600 W, latent: 788 W
Accessories	Including fat drip tray and grill grid, 540 x 370 mm
Optional accessories	
10013066	1 Wall bracket for Vario Intelligence
Please find illustrations and further optional equipment on page 201.	

Electric Salamander size 1



Model No.	0521702
Dimensions	800 x 400 x 314 mm Inner chamber: 546 x 329 x 230 mm
Description	<ul style="list-style-type: none"> - Housing made of chrome nickel steel (1.4301) / (304) - 5 height levels
Electrical equipment	Power control, control lamp, radiating heating elements, electric connection cable with earthed plug 16 Amp, IPX 2
Connected load	3.3 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 2310 W, latent: 578 W
Accessories	1 Grill grid with 2 handles
Optional accessories	
202019	1 GN-container 1/1, 20 mm deep, not perforated (for use as drip tray)
521291	1 Frying plate
10017635	1 Wall bracket 630 x 395 x 315 mm
Please find illustrations and further optional equipment on page 201.	

Optional accessories for Salamander VARIO Intelligence



Wall bracket for Salamander VARIO Intelligence
MKN-No. 10013066

Optional accessories for Salamander size 1

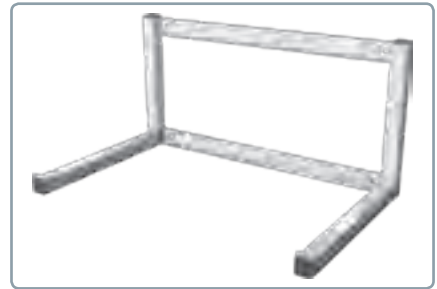


GN container 1/1, 20 mm deep, non-perforated
MKN-No. 202019



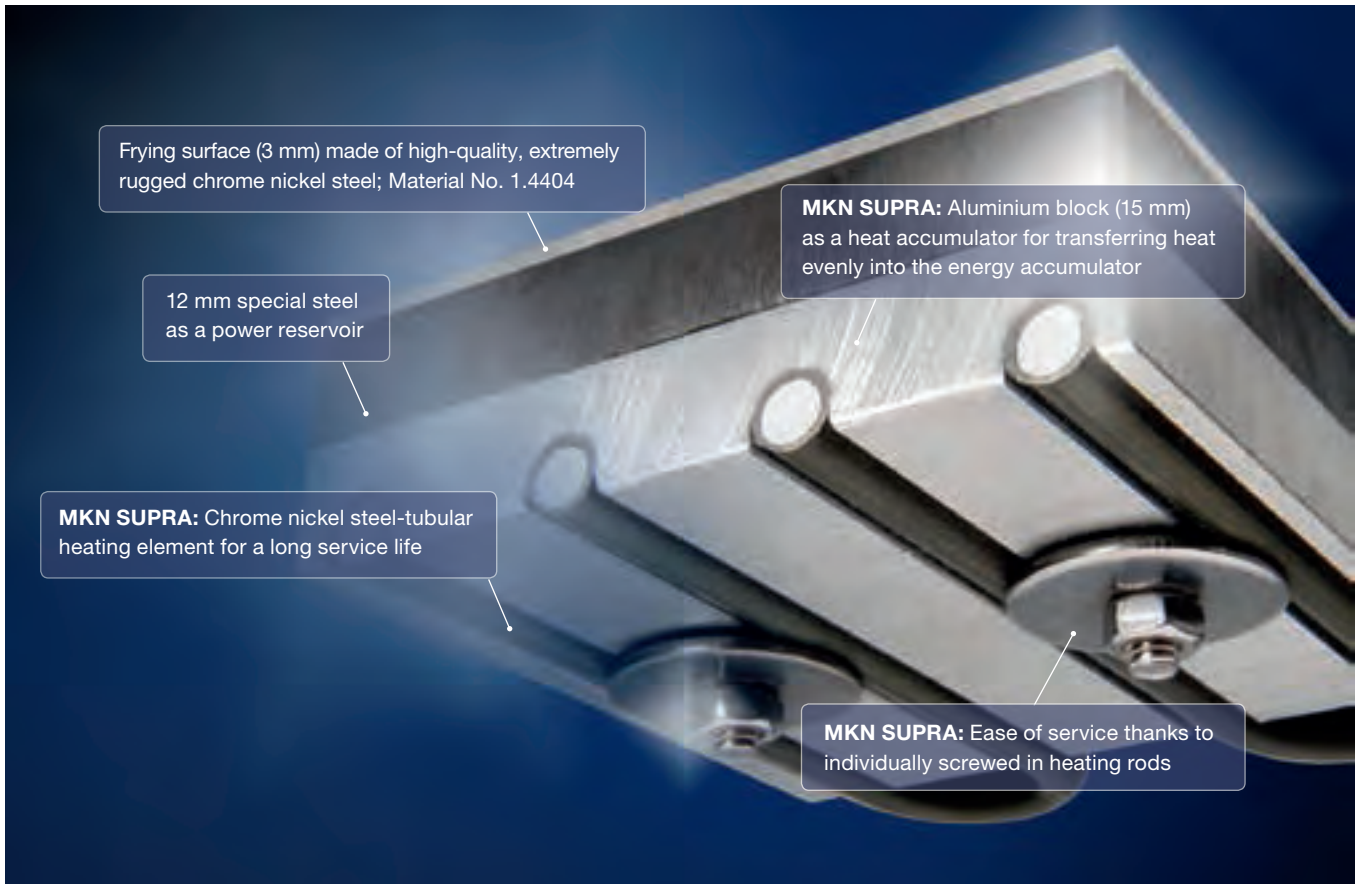
Frying plate
MKN-No. 521291

248



Wall bracket for Salamander size 1
MKN-No. 10017635

MKN PowerBlock & SUPRA



Frying surface (3 mm) made of high-quality, extremely rugged chrome nickel steel; Material No. 1.4404

12 mm special steel as a power reservoir

MKN SUPRA: Chrome nickel steel-tubular heating element for a long service life

MKN SUPRA: Aluminium block (15 mm) as a heat accumulator for transferring heat evenly into the energy accumulator

MKN SUPRA: Ease of service thanks to individually screwed in heating rods

A state-of-the-art team – PowerBlock and SUPRA

The **MKN PowerBlock**: This innovative special sandwich material including the **SUPRA heating system** is a strong combination in all MKN electric frying appliances (griddle plates, griddle pans, tilting bratt pans, bratt pans MAGNUM, pressure bratt pans, etc.).

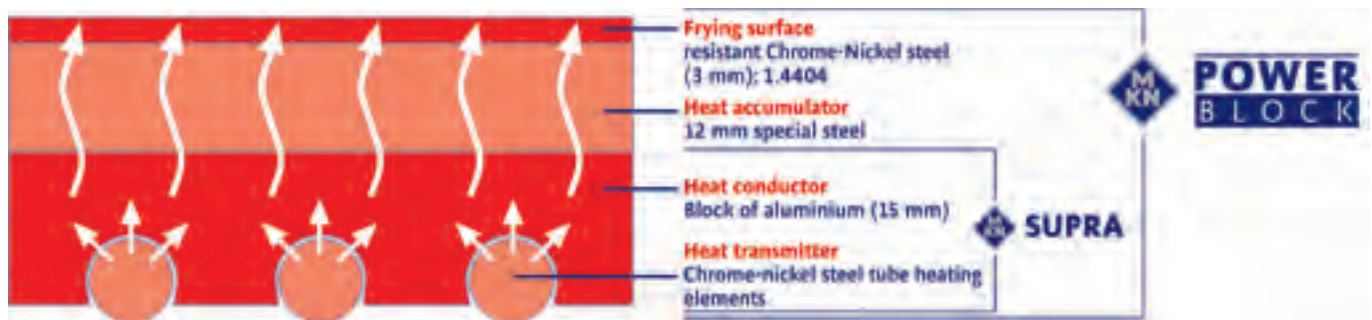
The frying surface is comprised of high-quality 3 mm thick chrome nickel steel 1.4404 (304). This means the frying plate has an extremely long service life, even if it is used a lot. The rugged sandwich frying plates are distinguished by their high resistance and excellent frying qualities! Thanks to the smooth honed surface, even critical products can be prepared with ease because the food can be easily released and turned.

Less oil is required, food residue doesn't burn, and cleaning is very easy. The highest requirements for hygiene and cleaning are fulfilled.

The **MKN PowerBlock** has large power reserves due to the heat accumulator made of 12 mm highly heat-resistant special steel. Re-heating times are particularly brief between the frying cycles, and heat is also retained when cooking very large or cold amounts – there is hardly any temperature drop when frying or grilling! The entire frying surface can be used for the production and provides ideal browning results even with a full load. The heat is transferred almost exclusively to the food, which ensures a pleasant working climate.

The **MKN PowerBlock** is heated by the proven **MKN SUPRA** system. Integrated chrome nickel steel tubular heating elements feature extremely effective energy transfer in a 15 mm thick aluminium layer! As a heat accumulator and power reserve, the special steel located above is constantly supplied with energy through the aluminium, which is an excellent heat conductor. This enables excellent even heat distribution and fast energy/heat transport with a very high degree of efficiency.

Energy transport



- Robust surface
- High heat accumulator
- Large power reserves
- Even heat distribution
- Fast heat-up times
- Ideal heat transfer
- Extreme ease of service
- Long service life

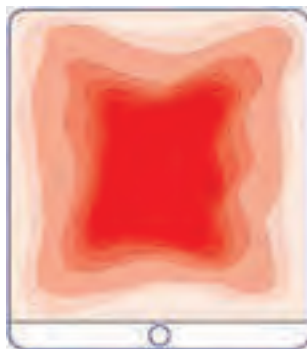


Electric griddle pan



Electric tilting bratt pan with side frame, 3/1 GN manual tilting

Temperature distribution (e.g. electric griddle plate)



without MKN SUPRA



with MKN SUPRA



SUPRA

- Even heat distribution even when used a lot
- Fast heat-up times
- Ideal heat transfer
- High heat accumulator/ large power reserves
- Extreme ease of service
- Long service life



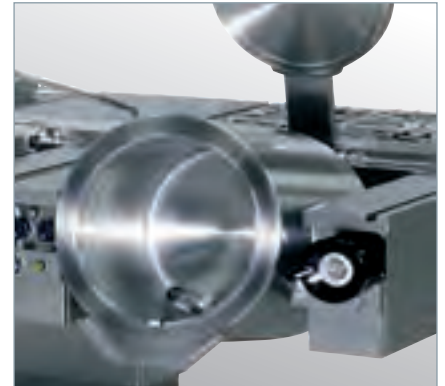
SUPRA

MKN surface heating system as a component of



MKN VAPRO

Electric tilting quick boiling kettle
100 L manual tilting



Electric quick boiling kettle 1
(rectangular)

MKN VAPRO – Fast and economical

MKN quick boiling kettles with the **MKN VAPRO energy system** feature a steam generator which – compared to the traditional heating method – enables faster energy transfer thanks to its considerably lower filling volume.

With their three selectable cooking levels for heating up, simmering and keeping food warm, MKN electric quick boiling kettles guarantee ideal functioning and precise control of the cooking processes for the operator.

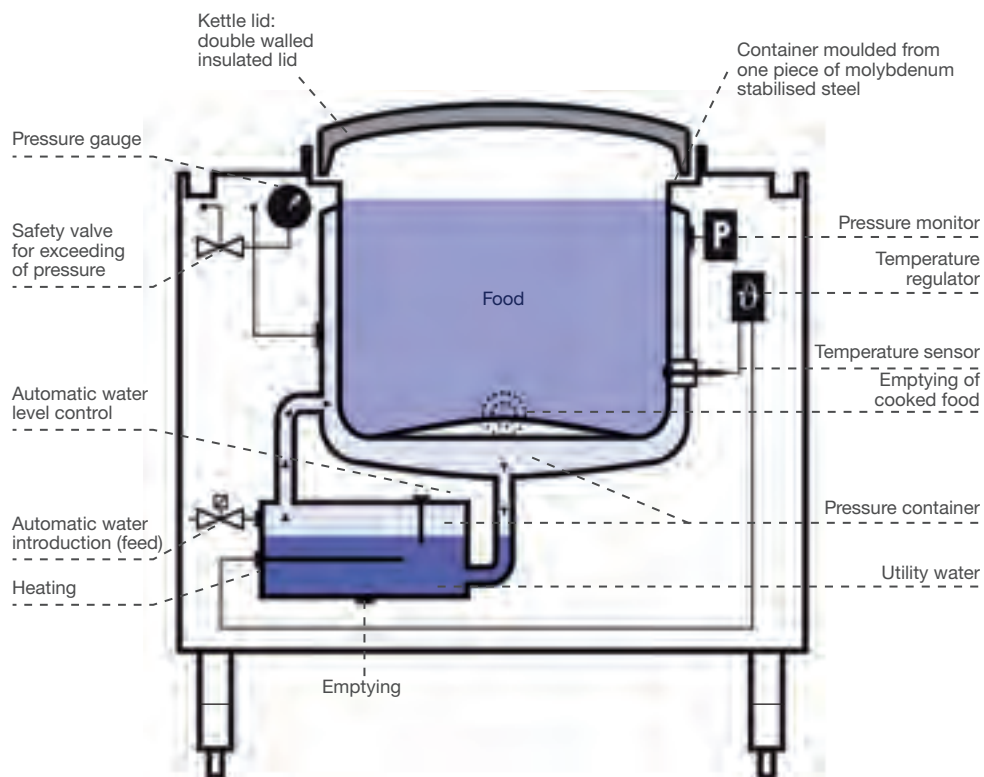
Faster heating up times with significant energy savings: The level of water in the steam generator is automatically monitored and controlled so that handling is simplified and servicing is reduced. This is a significant relief for personnel and maintenance costs.



VAPRO

MKN VAPRO:

- **Economical use of water and energy**
- **Shorter heating up times**
- **High security for the operator and investor**
- **Eases workload of personnel**



Electric pressure cooking kettle
Optima Express



Gas quick boiling kettle
60 L round



Electric quick boiling kettle 100 L



VAPRO

- Low energy consumption.
- Very short heating up times.
- Almost closed system.
- Automatic water level control.
- Automatic pressure regulation.
- Easy to use.
- Long service life of kettle.
- Needs little maintenance.
- Low maintenance costs.
- As standard in all MKN quick boiling kettles, electric rectangular kettles and pressure cooking kettles.

MKN INDUCTION

Surface induction range 4 zone



Surface induction island range, 400 x 400 mm



Induction range 2 zone



Range wok induction with wok pan support

MKN Induction – purposefully conserving energy

The wide range of the original **MKN induction** – surface induction, surface induction islands (400 x 400 mm) and point induction combines long service life with high economic efficiency!

Because only the pan is heated, considerable energy is saved and significantly less heat is transferred into the room with this future-fit MKN technology.

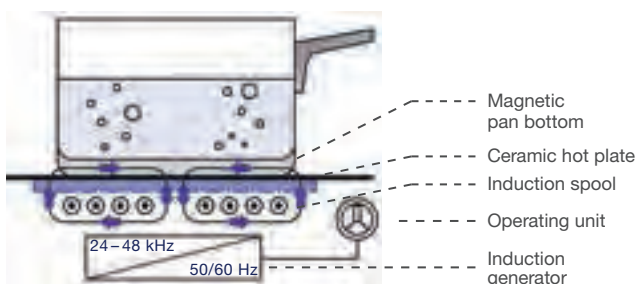
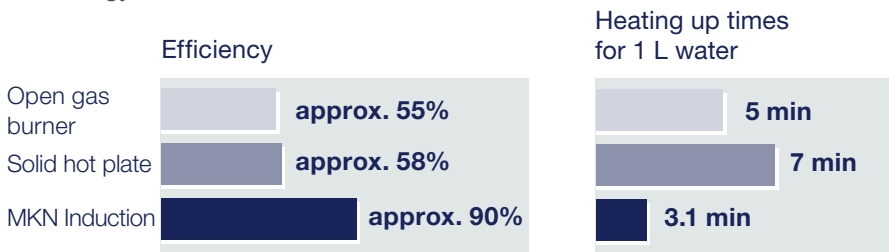
Due to the direct operation, heating up and reaction times are lowered substantially, and output can be controlled precisely. This is especially advantageous for the requirements of preparing very sensitive foods.

Easy to clean; food residue does not burn onto the hot plate because it can be easily wiped off!



INDUCTION

- **Fast amortisation.**
- **Low energy consumption.**
- **Environmentally friendly.**
- **Short heating up and reaction times.**
- **Excellent for sensitive foods.**
- **Easy to clean.**



MKN Induction:

- **Pan size recognition from 12 cm bottom diameter**
- **Heating power can be precisely adjusted in 15 steps** individually aligned for keeping food warm, simmering, frying and heating up fast.
- **Quick recognition of overheated pans**, automatic power adjustment to protect cookware, hot plate & inductor.

Please find the login field under www.mkn.com/en/login:



You can obtain **your login data** from Mr. Christian Franke, MKN
Telephone: (+49) 5331 89-326 or
E-mail: fr@mkn.de

You will find all the relevant documents for our appliances:

- **Planning drawings** in DWG, DXF, PDF formats and also in BIM file format
- **Operating instructions and installation manuals** as PDF files
- **Brochures and appliance images**
- Hygiene certificates and safety data sheets (for WaveClean cleaning system and two-in-one cleaning cartridges)
- **Texts for invitations to tender & data sheets**
- There is a convenient **search function** in the "Modular Cooking Technology" category
-> simply search **appliance names** or **item numbers** directly



General sales, delivery, assembly and payment conditions of MKN

1. In General: Our general sales, delivery, assembly and payment conditions are valid for all business relations, sales and other legal transactions in so far as other conditions have not been agreed in writing.

The general conditions of sale and purchase of the purchaser /orderer do not apply. Orders, verbal undertakings, assurances, etc. including those given by our on site or travelling representatives are invalid without our written confirmation.

The customer contractually agrees to engage a local disposal company to dispose of transport packaging in compliance with packaging regulations.

We pledge to bear the associated costs in return, in so far as no other agreement has been reached, in form of a proportional credit note in accordance with trade organisation stipulations.

2. Offers, sales contracts and prices: Our offers are subject to confirmation. The prices given in our offers or order confirmations only apply with acceptance of the offered or confirmed quantum, plus value added tax. For transactions from merchants we apply the price on the day of delivery. Also with transactions with non merchants when the service taken is a part of a continuous obligation or the service is to be brought more than four months after concluding the contract.

Custom made electric tubular heating elements are subject to long or short delivery. The delivery takes place ex factory plus packaging costs in accordance with the latest MKN price list. The goods are packed on our terms in accordance with customary trade standards unless expressly agreed otherwise. Extra charge will be made for special packaging. We do not take packaging back and it does not benefit from any credit note.

3. Delivery dates: The delivery date contained in an offer and / or order confirmation is to be understood as guide date unless it is specifically stipulated as binding. Delivery periods begin with the order confirmation, but never before clarifying all details of the models ordered and the submission of all necessary certificates and fulfilment of all obligations for which the purchaser/ orderer is responsible.

Events involving "force majeure" give us the right to delay delivery for the duration of the problem, or to partially or fully step down from the part of the contract that has not yet been fulfilled. "Force majeure" includes, strikes, lock outs, demonstrations, power shortages, fire, road blocks, operational or transport breakdowns and other events beyond our control. The purchaser /orderer must accept delayed deliveries.

In the event that we are responsible for the delay the purchaser/ orderer must give us an acceptable delivery extension. If delivery does not take place in the extended designated time, the purchaser/orderer can step down from the contract, if the goods have not been declared ready for dispatch.

Claims are excluded in case of business with commercial organisations, spare parts purchases or the withdrawal from a contract as a result of delay or non fulfilment; arising from the impossibility of providing the service, positive contract violation, from fault when concluding the contract and from impermissible actions, except as a result of deliberate or gross negligence on our part. In the case of transactions with non merchants, claims for non fulfilment as a result of delays or impossibilities are limited to a maximum of 10% of the relevant part of the total delivery; which, as a result of the delay or impossibility, could not be delivered on time or could not be delivered in full compliance with the contract, in cases where we were not responsible for deliberate or gross negligence.

4. Dispatch, risk transfer: We send the goods at the purchaser's/ orderer's own risk without transport insurance unless we receive an order from the purchaser/orderer in their name and at their expense to insure the goods against theft and transport damage.

The goods are considered delivered according to contractually agreed conditions once the goods have been transferred to the freight or haulage company, at the latest when leaving our factory. Goods which have been declared ready for dispatch must be collected immediately. If not, we have the right to dispatch the goods at the risk and cost of the purchaser/orderer, or, if we consider it appropriate to store the goods for a fee which is implemented immediately. The goods are to be unpacked immediately. Any goods showing signs of transport damage are not to be refused or sent back.

The damage must be reported after delivery and confirmed by the transport company within the following periods.

Post within 24 hours, freight/haulage contractor within 4 days, others within 7 days.

5. Payment: Our invoices are payable in full within 15 days from date of invoice, provided that another period of time has not been agreed and all other due invoices have been paid. The right to withhold payment or offset or transfer obligations is excluded.

In the case of customised appliances, 1/3 of the total price must be paid on confirming the contract, 1/3 when the goods are declared for dispatch, and 1/3 within 15 days after the invoice date.

Bills and checks will only be accepted for payment although we are not obliged to accept this form of payment.

Once the payment deadlines have been exceeded, the open invoice amounts will accrue interest amounting to 4.5 % p.a. over the valid bank rate of the Deutsche Bank. No interest is paid in prepayments.

All claims will be deemed due immediately, independent of the terms of accepted and credited bills, when payment conditions are not complied with or when circumstances come to our attention which, according to our professional commercial opinion, justify downgrading the creditworthiness of the purchaser/orderer. Under these circumstances we are then justified, notwithstanding additional legal rights, to authorise that remaining deliveries only be executed on receipt of advance payment, or to demand appropriate security, or to take possession of delivered goods subject to retention of ownership, without taking advantage of the right to withdraw from the contract. Furthermore we also have the right to withdraw from the contract after issuing an appropriate extension or to demand damages for non fulfilment. If we are commissioned to plan, develop, design and/or to manufacture customised articles we will charge the engineering services according to HOAI (professional fees for architects and engineers).

6. Retention of ownership: All of the goods supplied by us including goods on commission remain our property until all claims have been fulfilled, including simultaneously or subsequently concluded contracts. The retained ownership is held as security until the balance has been received in the case of open invoices. Processing, finishing and installation prior to payment do not bind us in any way.

In the case of goods installed to become major components of a property of a third party, the purchaser /orderer transfers his claim to us with respect to the property investor to the amount equivalent to the purchase price/payment. The purchaser/ orderer must only inform the final customer of our retention of ownership if we deem this appropriate and the same applies to the transfer of claims. Once all claims have been paid in full the ownership of the reserved goods is transferred to the purchaser/orderer. If the purchaser/orderer incorporates the reserved goods into goods which are not our property, this transfers co-ownership of the new article in proportion to the value of the reserved goods to the value of the other goods. The resulting co-ownership rights are valid as reserved goods in the sense of these conditions. Resellers have the right to sell the delivered goods within standard transactions. However pledges or security agreements on reserved goods are excluded in all cases. The purchaser must inform us immediately in writing about any pledges or detraction from our security rights caused by third parties.

When the value of existing securities applying to us exceeds 20%, the purchaser/ orderer can oblige us to release the securities that we deem fit.

7. Return of goods: The return of customised goods or goods manufactured especially to the requirements of the customer is excluded. In the event that an exception is made and we take back series products then only on previously expressly agreed terms and with a flat rate reimbursement charge of up to 15% of the charged value of the goods.

This does not legally bind us to accept the return of properly delivered goods.

8. Warranty and notice of defects: Notice of defects must be given by the purchaser/ orderer immediately or at the latest within 8 days of receiving the goods at the designated location, unless shorter deadlines are stipulated by law, and in so far as the goods are still in delivered condition. Notice of defects must be given in writing stating the precise defect. Defects which despite careful investigation cannot be identified till the deadline has run out must be reported immediately after identification in a formal written complaint, or at the latest before 3 more days have passed. The information dead line given in section 4 applies to transport damage. Warranty claims against us run out 12 months after risk transfer.

Warranty claims no longer apply when the delivered goods are operated in violation of our instructions, are repaired without our permission by non company staff, or after determination of a fault continue to be used, are modified, or continue to be installed. The same also applies when the purchaser /orderer does not give us the opportunity to access the fault ourselves or does not send the goods at our request carriage paid and well packed back to the factory for repair. The liability for faults excludes normal wear and tear, as well as damage not attributable to us after passage of risk arising from improper or negligent treatment, excess physical stressing, unsuitable operating materials, faulty construction work and chemical, electro-chemical, electrical or similar influences that are not our fault.

We provide a warranty for the products of subcontractors, in so far as they are not incorporated in our final product, by transferring our rights to make claims against subcontractors. This transfer of rights is agreed herewith.

Furthermore, no warranty is provided for damage caused by repairs carried out on the delivered goods by a third party without our permission. If repair by a third party is authorised, the defective parts shall be replaced. Whereby in every case the objectionable part must be sent to us carriage paid for assessment and in so doing become our property. Other costs for travel, assembly etc. are not borne by us. We have the authority to make available replacement goods with a similar current value, on a case by case basis, or to take back goods in return for the invoiced amount, whereby all other claims for damages become null and void.

All other rights not expressly laid down in these conditions, and in particular claims for damages arising from impossibility, delay, violation of supplementary contractual obligations, improper handling, are excluded in so far as is legally permissible, except when they are caused by deliberate or gross negligent contract violation on our part.

Diagrams, weights, dimensions, also those given in drawings, descriptions etc; in price lists, brochures, printed matter etc. are not binding and are therefore not subject to claims for liability.

9. Export deliveries: deliveries to other countries take place exclusively in accordance to regulations based on German law and only in response to payment in advance or by transfer of an irrevocable commercial letter or credit.

10. Assembly and repairs: If assembly is part of the scope of the contract, then adherence to all obligatory delivery times are conditional upon completion prior to assembly of all the brick laying, electrical or other preparatory work required, so that assembly can be carried out without delay. If assembly or commissioning is delayed due to conditions on site for which we are not responsible then the associated additional costs must be carried by the purchaser/orderer.

Delivery and assembly are considered to be accepted at the latest at the time of commissioning or upon receipt of our final invoice.

On site work (creating openings in walls and ceilings, bricklaying, electric or gas installation work) must be carried out by or on behalf of the customer at the customer's expense. The purchaser /orderer is liable for the fault free work carried out on site in advance and exempts MKN from the responsibility of checking the work or any other obligation regarding warranties. All auxiliary work forces and equipment required for unloading, further transport to site, installation and assembly shall be made available free of charge by the customer in so far as not expressly agreed otherwise in writing.

11. Place of fulfilment and court of jurisdiction: The place of fulfilment for the delivery is our factory. In the event of dispute, including disputes involving bills and cheques, in so far as the customer is a fully qualified merchant, legal person according to public law, or a public law special asset; the place of jurisdiction will be the lower court in Wolfenbüttel, independent of the value of the disputed item, or, if we consider appropriate the upper court in Braunschweig.

12. Miscellaneous: In the event that any of the aforementioned provisions are or become invalid, they shall be replaced by regulations which come closest to the commercial purpose of this contract giving appropriate consideration to the interests of both parties.

MKN
MASCHINENFABRIK KURT NEUBAUER GmbH & Co. KG
D-38300 Wolfenbuettel

