



world of cooking

MKN SpaceCombi

Made for you.



Everyday challenges in the kitchen





Food is at the heart of our day-to-day lives. Good food gives us a buzz. Exceptional food creates memories.

The kitchen is where those feelings are created, where skill and passion unite to deliver unique taste sensations that won't be forgotten.

In an ever-changing world of trends and customer needs, chefs are constantly challenged to deliver an impressive menu that is fast, fresh and full of flavour. This challenge is imposed onto not just master chefs, but also untrained and temporary staff in increasingly limited kitchen space, making highly-functional equipment more important than ever.

The SpaceCombi® by MKN is the perfect solution to these challenges. With all the features of a full-sized combi steamer, which can guarantee quality and efficiency, the SpaceCombi® also takes up a fraction of the space, making it an ideal partner for operators around the world.



Increasing rent for kitchen space



Demand for theatre-style show cooking



A variety of features required



High standards on hygiene



Smaller kitchens mean less preparation space



Increased demand for energy efficiency



Fresh production vital



Ease-of-use important for untrained staff

MKN SpaceCombi

The first professional compact class.

Ideal for every environment and everyone.

As a compact combi steamer, the SpaceCombi® addresses the growing concerns of modern chefs and operators. With a focus on space, flexibility and independence, the SpaceCombi® boasts innovative technology that has been – **made for you.**



SpaceCombi
team

SpaceCombi magic team

**MAGIC
HOOD
INSIDE**

SpaceCombi magic hood



SpaceCombi

Scan and watch
our online film
now!





#made for you

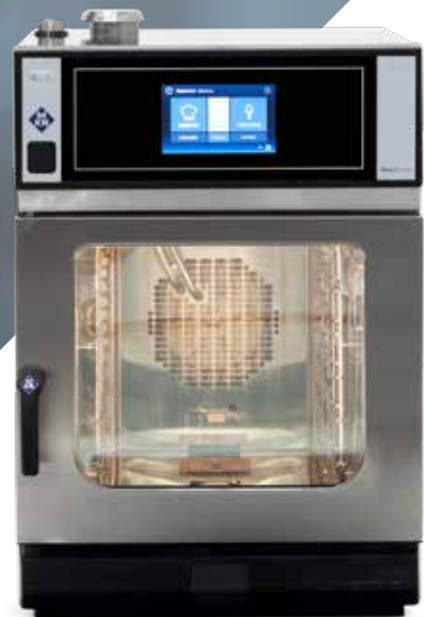
Space to innovate!

Skill and creativity are the two key elements that make a leading chef. These are backed up by the efficiency of the kitchen and space to do what they do best.

By choosing the cooking equipment that is aligned to your kitchen, menu and individual needs, your skill and creativity can flourish.

The SpaceCombi® has been specially designed for space-saving kitchens and is easy-to-use not just back-of-house, but also in front-of-house cooking, self-service areas and more.

MKN SpaceCombi. Maximum effectiveness in minimal space.



SpaceCombi

MKN SpaceCombi.

Endless cooking possibilities.

▶ **55
cm** ◀

▶ **55
cm** ◀



SpaceCombi
classic

SpaceCombi

One size suits all.

Bursting with benefits within just 55 cm, the SpaceCombi® has all the power of a combi oven but is 40% smaller* - and there's no compromise on features.

A team player for all kitchens, the SpaceCombi® boats six GN 1/1 inserts, an intuitively guided cooking operating concept, automatic cleaning and a range of other advantages all in one small, attractive package.

*Compared to the MKN FlexiCombi®

**6 x
GN 1/1**

The MKN SpaceCombi® is a full-featured Combisteamer with 6 GN 1/1 inserts and just 55 cm wide.

” The SpaceCombi® is a full-featured Combisteamer and just 55 cm wide! Perfect for my kitchen, where space is in very short supply. I love it!

JULIA KOMP

Germany's youngest Michelin-starred female chef

#made for you

As flexible as market trends

Never before have trends been as fast-paced as they are today. This also applies to the foodservice sector. Customer wishes are constantly changing and demands are growing. Now, food not only has to taste good but also has to be healthy. The offer is varied, presentation is appetising, dishes are prepared before guests' eyes and cooking is celebrated as art.

MKN has adapted to suit the changing needs of the market with the SpaceCombi®. Complete with two cooking chambers, this equipment is small, compact and easy-to-use. It comes with an array of options, from steaming to frying, all in just one device - guaranteeing the fulfilment of the customer's desires.



SpaceCombi
team

Maximum taste, minimum space.

From succulent fish to buttery croissants and juicy chicken, the SpaceCombi® ensures that guests are always impressed with fine quality cuisine cooked to the highest standards - all within just 55cm.

With two separate cooking chambers, you have complete control of your menu. Each chamber is individual. While one chamber is steaming, the other can be baking, ensuring maximum efficiency at all times.

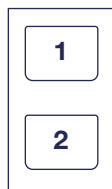
The SpaceCombi® also boasts a variety of different features such as Guided Cooking which supports the user throughout the entire process while ensuring consistent quality.

**12 x
GN 1/1**

Professional Combisteamer with
2 x 6 GN 1/1 inserts with a width
of just 55 cm.



Ergonomic highest insert
height below 1.50 m



2x
separate
cooking chambers

2 cooking types at
the same time



Hygienic cooking chamber door
with closed triple-pane glazing



LED lighting for optimal
illumination of all inserts

SpaceCombi team

Take on the **out-of-home market**

Visitors

in the out-of-home
market



Sales

in out-of-home
market increasing




56% of turnover in
quick service alone

(Quick service is a segment of system catering with counter service offering fast food)



**Average bill per
customer visit** in the
out-of-home market

A close-up photograph of a person's hands holding a burger. The burger is on a golden-brown sesame seed bun and is filled with melted yellow cheese, green lettuce, and other fillings. The person holding the burger is wearing a blue button-down shirt, which is slightly out of focus in the background. The lighting is bright, highlighting the textures of the food and the person's hands.

The out-of-home market is booming and so too are the number of sales points. Offerings are frequently popping up in places where professional cooking technology just isn't available. In response to this, MKN has developed the ideal technology in order to ensure you are perfectly prepared for the latest challenges.



#made for you

With no ventilation needed, create culinary excellence anywhere*

Freedom, for chefs and customers.

Today, fast and fresh are at the top of a customer's desires when it comes to food. Whether it's the latest street food vendor, at the weekly supermarket or the local fuel station, a tasty snack on-the-go is always appreciated.

For these small service sites, the SpaceCombi® is vital. It's compact, powerful and even has its own integrated ventilation system, meaning that there's no compromise on quality, no matter where you're serving!

*In due consideration of local indoor air regulations



MAGIC HOOD
INSIDE

HoodIn
INSIDE



SpaceCombi
magic hood

SpaceCombi
magic team

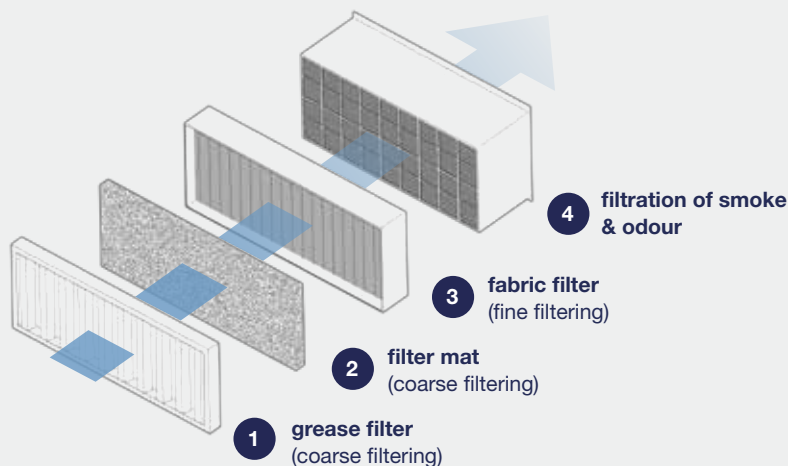
Safe, efficient, unlimited cooking

Cooking without limits. The SpaceCombi® Magic Team opens up exciting new potential for chefs. This fully-functioning combi steamer is not just compact, but is also completely self-sufficient thanks to its integrated Magic Hood ventilation system.

Thanks to the Magic Hood, the diverse demands of customers and guests can be fulfilled anywhere and everywhere, without compromising on quality, variety and freshness. All you need to do is install, connect and get cooking.

Ventilation with a touch of magic

The Magic Hood has four-stage filter technology which effectively reduce blue smoke, grease and odours. This ensures a fresh room climate and a pleasant atmosphere.



Unpleasant odours, blue smoke and fumes are neutralised and steam is condensed. *

12 x
GN 1/1

Full-featured Combi-steamer with 2 x 6 GN 1/1 inserts with a width of just 55 cm.

*In due consideration of local indoor air regulations



**MAGIC
HOOD**
INSIDE

▶ **55
cm** ◀



With the integrated exhaust hood, food sales are no longer limited to locations with a ventilation system.



Simple handling:
just remove the filter and
clean it in the dishwasher

SpaceCombi

magic team

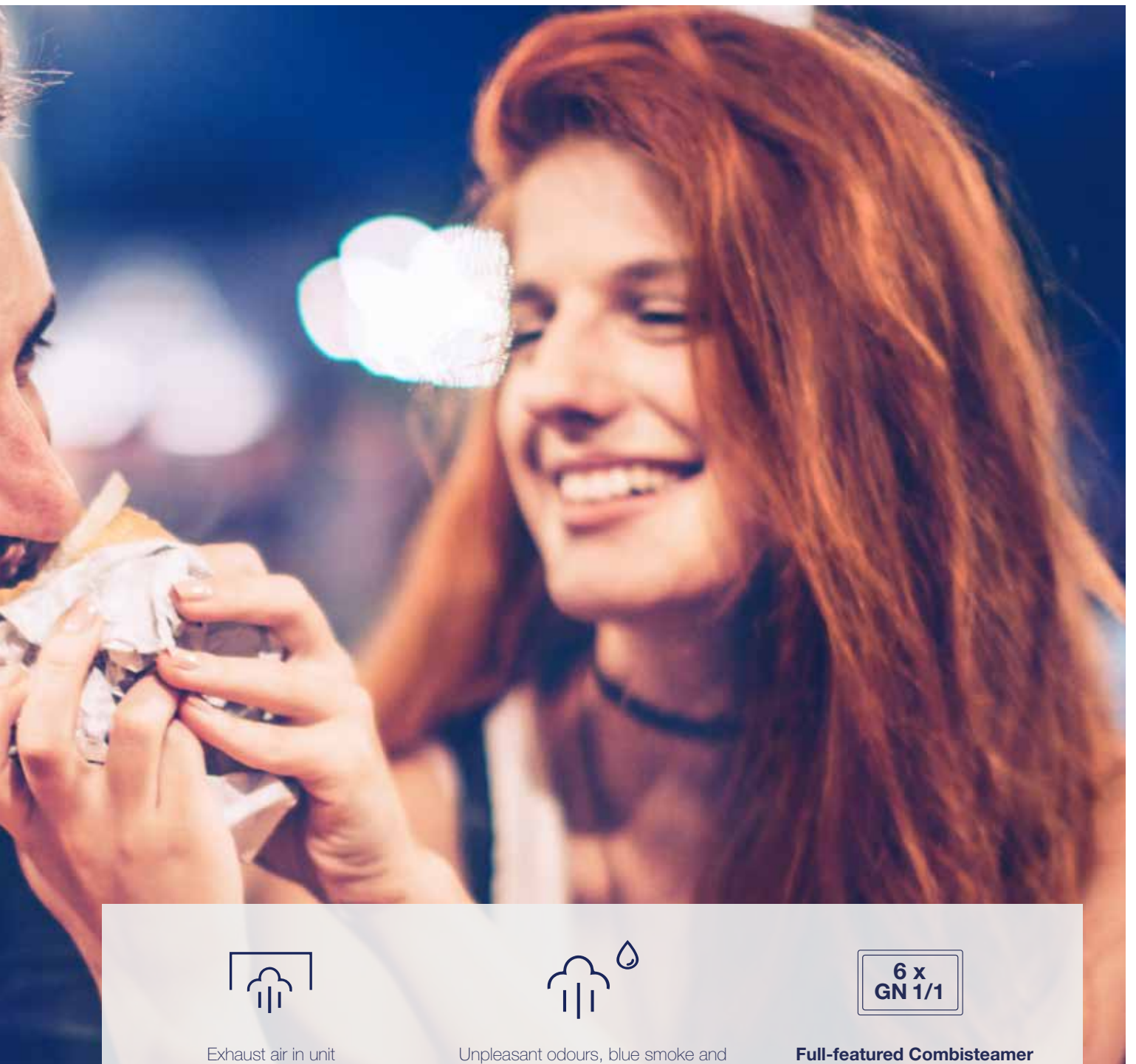
Unlimited possibilities,
in just 55 cm.

HoodIn
INSIDE

▶ **55**
cm ◀



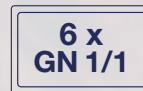
SpaceCombi
magic hood



Exhaust air in unit
(no external exhaust
needed)



Unpleasant odours, blue smoke and
moisture are neutralised and steam is
condensed.



Full-featured Combisteamer
with 6 GN 1/1 inserts with a width
of just 55 cm.

Eating is an experience for all the senses. With that in mind, new food concepts need to pay increasing attention to the overall dining experience. As the kitchen and guests move closer together, food has to be presented attractively for front-of-house cooking.

The SpaceCombi®'s Magic Hood makes cooking in the front easier than ever before. Its innovative technology ensures a pleasant room climate for staff and guests, regardless of whether you are baking or grilling.

Using a multi-stage filter concept, blue smoke, grease and unpleasant odours are removed, as well as steam and fumes. This ensures customers can always enjoy a pleasant atmosphere without any on-site exhaust air system.*

*In due consideration of local indoor air regulations

Consistent food quality guaranteed!

MagicPilot

Our operating concept – as easy and intuitive as your smartphone.



Utilising the MagicPilot operating concept, the SpaceCombi® ensures that your guests receive top quality food, dish after dish.

The MagicPilot is simple to operate, with step-by-step instructions and other support functions to ensure the SpaceCombi® is the perfect partner in your daily kitchen routine.



Guided Cooking

Guides the user through the cooking process

With countless helpful functions, the MKN Guided Cooking concept brings high technical intelligence to the kitchen, meaning even the most inexperienced user can achieve culinary masterpieces with ease.



autoChef

Cooking know-how included thanks to automatic cooking processes. Reliably and quickly reproducible food quality



ChefsHelp

Informational steps as instructions and help for the user – photos can also be included



QualityControl

Automatic quantity detection, automatically constant quality, no core-temperature probes



BarcodeScan

Scan barcode and start cooking process



Favourites

Favourite cooking processes are directly shown on the start display, for reproducible food quality



VideoAssist

Operational tips in video format – help 365 days a year

Take away the stress –

with automatic cleaning from WaveClean®



Take away the stress with automatic cleaning

WaveClean performs automatic to deliver an efficient, hygienic and safe cooking space. Using just one sealed two-in-one cartridge for detergent and rinsing concentrate, even the tiniest corner is cleaned with just approximately 19L water consumption.

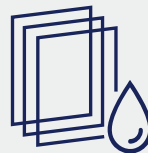
Life Time Protection System

Users no longer need to worry about the time and energy needed for manual cleaning. With the WaveClean, your costs could be reduced by 40%*. In one process, your SpaceCombi® is left sparkling clean in seconds, leaving you more time to concentrate on what's important: conjuring culinary excellence for your guests.

* compared to manual cleaning



Simply insert a cartridge and it's ready to go!



Complete interior cleaning without manual re-cleaning of the hygienic cooking chamber door with closed triple-pane glazing.

Installation and maintenance made easy.



With all the technology of the SpaceCombi® in a drawer, the installation and maintenance process is easier than ever. The drawer is easier to open and close from the front and can be completed by just one service employee.



STRAIGHTFORWARD HYGIENE

No gaps



WATER/WASTE WATER

just one central connection



EXHAUST AIR IN UNIT

No external exhaust pipe*

*not with SpaceCombi® Team

Connectivity – new communication channels*

Those with an internet connection can take advantage of the MKN Connect Kitchen® cloud solution. Devices can be connected via intelligent technology to create new channels of communication in professional kitchens.



* Not available in every country

- Integrable
- Easy access from the front
- Only one operator required
- Electrics are stored in a single drawer



55
cm

Rear view of two SpaceCombi® Compact Magic Teams with stacking kit

Simple installation and smooth surfaces on SpaceCombi® Magic Team

MORE STREAMLINED*
AND INTEGRABLE

*compared to MKN stacking kit

- Maximum data security through our reliable partner, Telekom
- Self-sufficient complete solution for the entire kitchen
- Cooking processes can be steered centrally and time-configured
- Monitor or manage use and HACCP data
- SSL encrypted – MKN devices are not accessible via the Internet

Connected Kitchen.

Technical data

	SpaceCombi®	SpaceCombi® Classic
L x B x H (mm)	550 x 787 x 784	550 x 787 x 784
Connected load (kW)	7,8	7,8
Voltage (V)	380 – 415, 3 NPE AC	380 – 415, 3 NPE AC
Capacity	6 x GN 1/1	6 x GN 1/1
WaveClean	Optional	Optional
MagicHood	Optional	No
HoodIn	Optional	Optional
Ethernet	Optional	No

	SpaceCombi® Magic Team	SpaceCombi® Team
L x B x H (mm)	550 x 860 x 1910	550 x 780 x 1815
Connected load (kW)	2 x 7,8 (15,6*)	2 x 7,8 (15,6*)
Voltage (V)	380 – 415, 3 NPE AC	380 – 415, 3 NPE AC
Capacity	12 x GN 1/1	12 x GN 1/1
WaveClean	Yes	Yes
MagicHood	Yes	No
HoodIn	Yes	Optional
Ethernet	Yes	Yes

* Total connected load at 400 V

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