Combi steamer
SpaceCombi®
Electric combi steamer SpaceCombi® MagicPilot 6.1
with MagicHood – odour neutralizing hood
MKN-No.: SKECOD610TG2_MagicHood

Features

- **MagicPilot** – touch and slide operating concept robust, wear-free, capacitive true colour touch screen, protected behind anti-reflective safety glass; display cleaning mode
- **MKN Guided Cooking** with autoChef, ChefsHelp, VideoAssist, Favourites and BarcodeScan
- **autoChef** – automatic cooking
- More than 250 preselected international cooking processes which can be individually modified
- More than 350 cooking processes can be saved
- **Overview of individual favourites** on the start screen
- Cooking process protection against modification/deletion
- Adjustable language settings, full text search
- **ChefsHelp** – user information Insertion of information into text and graphics where required during the cooking process
- **VideoAssist** – interactive user assistance with clips featuring professional chefs
- Start cooking process with **BarcodeScan** in autoChef
- **Manual operation concept** with 12 cooking modes: SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming, Perfection, low temperature cooking, ΔT, Sous vide, humidification, baking and rest function
- Cooking Steps function – up to 20 programme steps can be individually combined
- **SES** – Steam Exhaust System, steam extraction for safe operation
- **QualityControl** – consistent high quality; perfect results every time regardless of the load quantity
- **Hygienic cooking chamber door with sealed triple glazing**, right hand hinged door
- LED lighting integrated into the hygienic cooking chamber door
- **Hygienic cooking chamber** of corrosion resistant stainless steel
- **HoodIn** – integrated steam condensation with a level of efficiency of approx. 80%
- **MagicHood – odour neutralizing hood** designed to face hard conditions in front cooking areas – an exhaust air extraction system doesn't have to be provided by the customer*
- Kondensation using a four-level filter system – safe and effective
- Two-level suction power controlled completely automatically; extracts blue smoke, fat and unpleasant odours
- The odour neutralizing hood **MagicHood** has an integrated connection to a waste water system with condensate drained off via the air vent of the combi steamer

Accessories

- Hanging rack for lengthwise insertion, standard configuration, 6 shelf inserts for GN 1/1, with tilt protection for containers, distance between insert levels 60 mm
- Mains connection cable as standard

* in compliance with existing HVAC regulations

Option

- **WaveClean** – automatic cleaning system, siphon is included with the appliance
- Left hand hinged door
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- Potential free contact for external steam condensate hood
- ETHERNET interface
- Mains connection cable with 5-channel CEE plug 16 A

Product safety

Subject to technical modifications! Version:
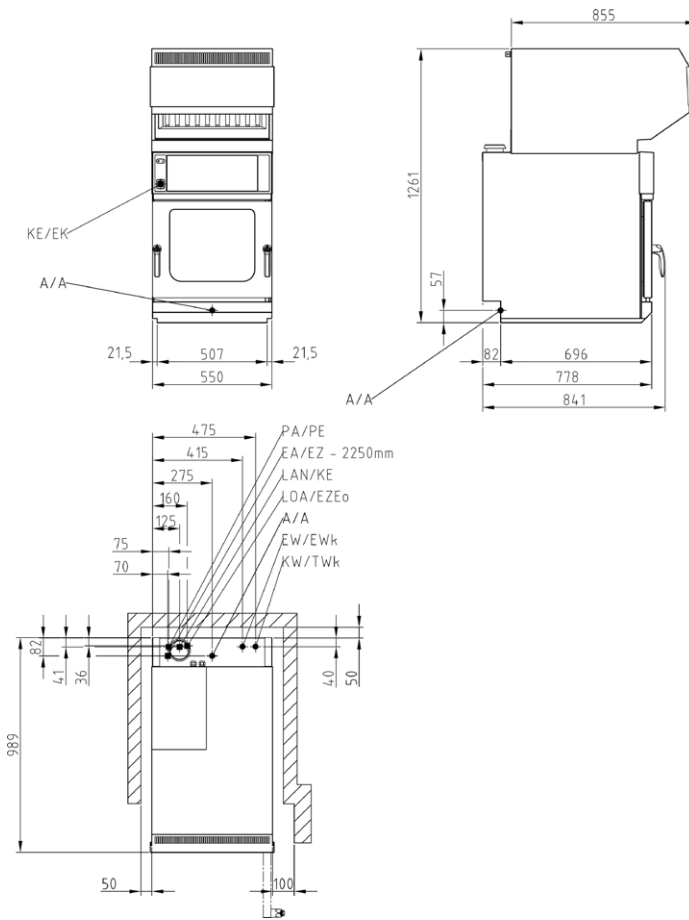25.11.2020
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Please find detailed information at
www.mkn.com/en/login

General installation interfaces

Interfaces provided on site

- Electricity connection (EA/EZ)
- Connection to cold water mains (KW/TWk)
- Soft water (EW/EWk)
- Waste water connection (A/A)
- Exhaust air (AL)

Appliance dimensions (LxWxH) (mm)	550 x 989 x 1261
Housing material	1.4301
Net weight (kg)	110
Gross weight (kg)	117
Installation instructions; safety clearance in mm	
at the rear	50
left and right respectively	50

² Standard packing

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Capacity	
Shelf inserts	6
GN 1/1 (530 x 325 x 60 mm)	6
GN 1/1 (530 x 325 x 65 mm)	5
Plates Ø 28 cm on regeneration racks	12
Meals per day	30 - 80

Electricity supply (400 V)	
Nominal power consumption (kW)	7.8
Voltage (V)	400 3 (N)PE AC
Fuse protection (A)	3 x 16
Frequency range (Hz)	50 / 60
Electricity supply for additional appliance	
Connected load for additional appliance (kW)	0.4
Voltage (V)	220 - 240 1 NPE AC
Fuse protection (A)	1 x 16
Frequency range (Hz)	50 / 60

Drinking water cold (KW/TWk)	
Water pressure (bar)	2 - 6
Connection size	DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 4 (22.2)
Consumption cleaning (l)	17.7

Soft water (EW/EWk)	
Water pressure (bar)	2 - 6
Connection size	DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 0.9 (5)
Consumption steaming (l/h)	10
Consumption combisteaming (l/h)	2.2
Consumption cleaning (l)	1.3

Waste water (A/A)	
Volume flow max. (l/min.)	10
Connection size	DN 40
Quality	max. 95 °C

According to VDI 2052 with a connection voltage of 400 V.	
Operated with HoodIn (integrated steam condensation)	
Heat emission latent (W)	421
Heat emission sensitive (W)	936
Steam output (g/h)	620
Noise level (db (A))	< 65
Type of protection	IPX5

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Further features

- One hand door handle
- Non-contact door switch, door lock positions with end stop
- Insertable door seal – end user replaceable
- Drip pan with permanent drainage
- **DynaSteam** – dynamic process-oriented steam quantity adjustment depending on product load
- Dynamic autoreverse fan for extremely uniform cooking results
- 5 fan speeds programmable, even 10 speeds in connection with fan intervals
- Fan safety brake
- Manual cleaning programme with user guide
- Maintenance instructions for external water filters
- **GreenInside** – energy consumption display
- **CombiDoctor** – self diagnosis programme automatic self-test for all relevant appliance functions such as climate and cleaning functions
- **FamilyMix** – efficient utilization of the cooking chamber capacity. Products which can be cooked in the same cooking chamber climate are indicated in a clearly arranged list showing which products belong together.
- **Time2Serve** – enter the required completion time
- **RackControl** – multiple timer
- **ClimaSelect plus** – Climate control in steps of 10 %
- **Ready2Cook** – preheating, cooling down, climate preparation
- **PerfectHold** – keep warm function with SmartCoolDown
- Internal multipoint core temperature measurement (up to 99 °C)
- **EcoModus** – reduces temperature of cooking chamber automatically when it has not been charged for some time
- Energy supply as required
- Integrated HACCP memory
- **Professional baking function** – to set baking programmes with humidity injection in ml, a rest period and dehumidification
- Manual steam injection/humidification
- Timer with start time pre-selection and real time display
- USB interface, e.g. for software updates**
- Cooking process import function using a USB stick
- Loudspeaker, adjustable tone control
- Audible signal after cooking time has elapsed
- Direct waste water connection according to DVGW is possible

Special equipment

10022453	Cabinet frame open on all sides, 850 mm high
10026718	Cabinet frame open on all sides, 100 mm high
10022519	SpaceCombi stacking kit

GN 1/1 trays (please refer to accessories brochure)

10012901	Frying basket
202345	Granite enamelled tray, 20 mm deep
202379	Baking tray – perforated
206104	Grid
202375	Cup baking tray

10014181	Barcode scanner including USB cable for charging
TWO_IN_ONE	WaveClean two-in-one cleaning cartridge

10022641	Hanging racks 5 x GN 1/1, distance between insert levels 65 mm

** without surcharge under www.mkn.com