



*Modular Cooking Technology*

## **Space** Series







*Flexible. Ergonomic. Hygienic*

MKN's modular **SpaceLine** Series, allows you to design your own kitchen tailored to your individual needs. Offering caterers the flexibility to specify the equipment they demand most in a seamless modular framework. Carefully designed to join seamlessly together and fit flush to the rear for maximum efficiency, improved hygiene, and simplicity of cleaning.

## SpaceLine - floor-mounted appliance line

### Countless possibilities

Multifunctional professional cooking technology which is customised to the individual needs of restaurants. There is virtually no limit to the number of available combination options, regardless of whether you prefer cooking with gas or electricity

- Single unit, block installation or wall unit.
- All of the MKN Space modular series appliances are made of high grade stainless steel and are compatible with each other.
- A smart connection system means easy movement of cookware.
- More than 40 appliances are available with standard connection options for ease of installation.
- State-of-the-art heating systems ensure that you use energy ecologically and efficiently, which also saves costs.
- Can be installed free-standing or as part of wider suite, all featuring either 700mm or 850mm depth.
- A complete range of choices including VITRO induction hobs, bain maries, pasta cookers, compact fryers, griddle plates, traditional hobs (gas and electric)



## SpaceLine - Electric Ranges VITRO

- Seamless and solid ceramic hob, easy to clean, 6mm 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 optimisation system according to DIN 18875



### ELECTRIC CERAMIC RANGE VITRO 2

|  |                   |
|--|-------------------|
| Ceramic range 305 x 540mm with 2 heating zones, 2.3kW each |                   |
| Model Number   | 1323401           |
| Connected Load   | 4.6kW 3PH         |
| Dimensions   | 400 x 700 x 700mm |



### ELECTRIC CERAMIC RANGE VITRO 4

|  |                   |
|--|-------------------|
| Ceramic range 700 x 540mm with 4 heating zones, 2.3kW each |                   |
| Model Number   | 1323402           |
| Connected Load   | 9.2kW 3PH         |
| Dimensions   | 800 x 700 x 700mm |



### ELECTRIC CERAMIC RANGE VITRO 4 AND OVEN GN 1½

|   |                   |
|---|-------------------|
| Ceramic range 700 x 540mm with 4 heating zones, 2.3kW each. Oven 4.55kW |                   |
| Model Number  | 1323403           |
| Connected Load  | 4.55kW 2PH        |
| Dimensions  | 800 x 700 x 700mm |



## SpaceLine - Electric Induction Ranges

- Seamless and solid ceramic hob, easy to clean, 6mm thick.
- Separately regulated heating zones, each with 3.5 kW
- Electronic pan size recognition from 12cm diameter



### ELECTRIC INDUCTION RANGE 2 ZONE

|  |                   |
|--|-------------------|
| Ceramic hob 305 x 540mm with 2 heating zones, 3.5kW each |                   |
| Model Number   | 1323101           |
| Connected Load   | 7kW 3PH           |
| Dimensions   | 400 x 700 x 700mm |



### ELECTRIC INDUCTION RANGE 4 ZONE

|  |                   |
|--|-------------------|
| Ceramic hob 700 x 540mm with 4 heating zones, 3.5kW each |                   |
| Model Number   | 1323103           |
| Connected Load   | 14kW 3PH          |
| Dimensions   | 800 x 700 x 700mm |



### ELECTRIC BOILING TOP WOK INDUCTION

|   |                   |
|---|-------------------|
| Ceramic hob Ø 350mm, WOK hob and wok pan recognition 5kW. |                   |
| Model Number  | 1323106           |
| Connected Load  | 5kW 3PH           |
| Dimensions  | 500 x 700 x 700mm |



### ELECTRIC BOILING TOP SURFACE INDUCTION ISLAND

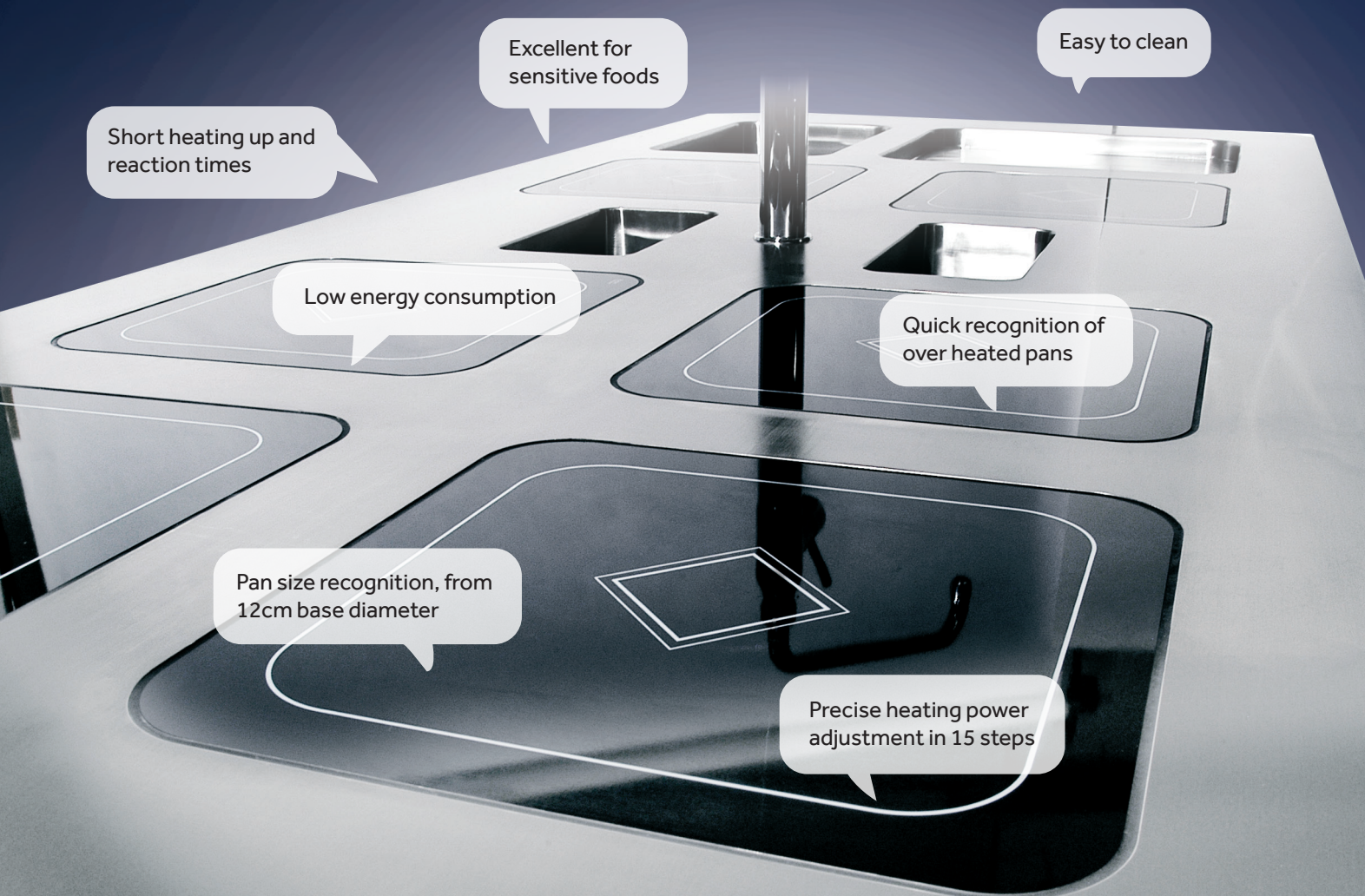
|  |                   |
|--|-------------------|
| Ceramic hob 400 X 400mm with 1 heating zone, 10.0kW. |                   |
| Model Number   | 1323111           |
| Connected Load                                       | 10kW 3PH          |
| Dimensions   | 500 x 700 x 700mm |





## MKN Induction

With the MKN Induction technology, you conserve large amounts of energy because heat is conducted only to the pan. Because only the pan is heated, significantly less heat is transferred into the room. 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!



| Ranges  | Efficiency  | Heating up times for 1L water |
|---|-------------|-------------------------------|
| <b>GAS</b><br>(Gas Ranges & Gas solid top ranges)                               | approx. 55% | 5 min.                        |
| <b>ELECTRIC</b><br>(Electric Ranges with hot plates & electric ranges with hob) | approx. 58% | 7 min.                        |
| <b>INDUCTION</b>  | approx. 90% | 3.1 min.                      |



## SpaceLine - Electric Deep Fat Fryers

- Pressed steel fry vat is seamlessly welded into the top plate.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat and deeper cool zone.
- Heating elements can be raised completely out of the fry vat, with holding bracket and automatic cut off, incl. for easy cleaning.
- Thermostatic temperature regulation
- Safe oil drainage to the front via slide valve.
- Also available with increased heating power.



| ELECTRIC DEEP FAT FRYER LONDON 1          |                   |          |  |
|---|-------------------|----------|--|
| Fry vat 180 x 400 x 235mm deep. Max 12.5L |                   |          |  |
| Model Numbers                             | 1320321           | 6kW 3PH  |  |
|   | 1320321B          | 10kW 3PH |  |
| Dimensions                                | 400 x 700 x 700mm |          |  |



| ELECTRIC DEEP FAT FRYER LONDON 2             |                   |          |  |
|--|-------------------|----------|--|
| Fry vat 180 x 400 x 235mm deep. Max 2x 12.5L |                   |          |  |
| Model Numbers                                | 1320325           | 12kW 3PH |  |
|  | 1320325B          | 20kW 3PH |  |
| Dimensions                                   | 500 x 700 x 700mm |          |  |



| ELECTRIC DEEP FAT FRYER PARIS           |                   |          |  |
|---|-------------------|----------|--|
| Fry vat 400 x 400 x 235mm deep. Max 30L |                   |          |  |
| Model Numbers                           | 1320330           | 10kW 3PH |  |
|   | 1320330B          | 20kW 3PH |  |
| Dimensions                              | 500 x 700 x 700mm |          |  |



## SpaceLine - 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, for easy cleaning and safety, drain at the front.
- Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875



| ELECTRIC CHARGRILL                              |                   |
|---|-------------------|
| Grill surface 380 x 470mm, with 2 heating zones |                   |
| Model Number                                    | 1321501           |
| Connected Load                                  | 7kW 3PH           |
| Dimensions                                      | 500 x 700 x 700mm |



| ELECTRIC CHARGRILL 2                            |                   |
|---|-------------------|
| Grill surface 580 x 470mm, with 2 heating zones |                   |
| Model Number                                    | 10018146          |
| Connected Load                                  | 10.5kW 3PH        |
| Dimensions                                      | 800 x 700 x 700mm |







## MKN PowerBlock & SUPRA

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, etc.).

The frying surface is comprised of high-quality 3 mm thick chrome nickel steel, this means the frying plate has an extremely long service life, even if it is used a lot. Less oil is required, food residue doesn't burn, and cleaning is very easy. The highest requirements for hygiene and cleaning are fulfilled.

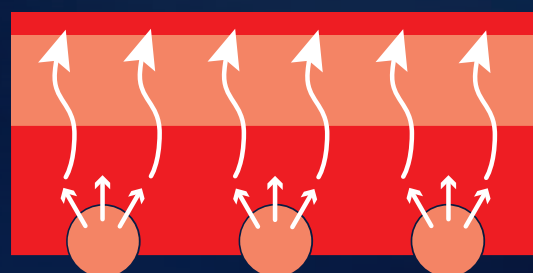
Frying surface (3 mm) made of high-quality, extremely rugged chrome nickel steel

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



Robust Frying Surface - 3mm chrome nickel steel

Heat Accumulator - 12mm special steel

Heat Accumulator - 12mm special steel

Heat Transmitter - tube heating elements

**POWER  
BLOCK**  
**MKN**  
**SUPRA**

## SpaceLine - Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heat up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Griddle plates with fat collecting drawer and splash protection.
- Griddle plates available in various frying surface finishes: smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smooth polished surface, half ribbed heat resistant steel or chrome nickel steel



### ELECTRIC GRIDDLE PLATE 1/4 SUPRA

Griddle plate with smooth polished MKN Power Block surface, 300 x 540mm with 1 heating zone.

|                |                   |
|----------------|-------------------|
| Model Number   | 10016950          |
| Connected Load | 5.4kW 3PH         |
| Dimensions     | 400 x 700 x 700mm |



### ELECTRIC GRIDDLE PLATE 1 SUPRA

Griddle plate 420 x 545mm with 2 heating zones

| Model Numbers  |                                  |  |
|----------------|----------------------------------|--|
| 1321103        | Heat resistant steel smooth      |  |
| 1321103B       | Heat resistant steel half ribbed |  |
| 1321135A       | Smooth polished MKN Power Block  |  |
| 1321136A       | Chrome nickel steel half ribbed  |  |
| Connected Load | 7.2kW 3PH                        |  |
| Dimensions     | 500 x 700 x 700mm                |  |



### ELECTRIC GRIDDLE PLATE 2 SUPRA

Griddle plate 705 x 545mm with 2 heating zones

| Model Numbers  |                                  |  |
|----------------|----------------------------------|--|
| 1321130        | Heat resistant steel smooth      |  |
| 1321131        | Heat resistant steel half ribbed |  |
| 1321130A       | Smooth polished MKN Power Block  |  |
| 1321131A       | Chrome nickel steel half ribbed  |  |
| Connected Load | 10.8kW 3PH                       |  |
| Dimensions     | 800 x 700 x 700mm                |  |



### ELECTRIC GRIDDLE PAN 1/4 SUPRA

Multifunctional unit for frying, cooking & stewing 15L, 300 x 540mm 100mm deep with 1 heating zone

|                |                   |
|----------------|-------------------|
| Model Number   | 10013256          |
| Connected Load | 5.4kW 3PH         |
| Dimensions     | 400 x 700 x 700mm |



### ELECTRIC GRIDDLE PAN 1 SUPRA

Multifunctional unit for frying, cooking & stewing 26L, 500 x 540mm 100mm deep with 2 heating zone

|                |                   |
|----------------|-------------------|
| Model Number   | 1322507           |
| Connected Load | 7.2kW 3PH         |
| Dimensions     | 600 x 700 x 700mm |



### ELECTRIC GRIDDLE PAN 2 SUPRA

Multifunctional unit for frying, cooking & stewing 37L, 500 x 540mm 100mm deep with 2 heating zone. Frying surface 705 x 545mm.

|                |                   |
|----------------|-------------------|
| Model Number   | 1322509           |
| Connected Load | 10.8kW 3PH        |
| Dimensions     | 800 x 700 x 700mm |



## SpaceLine - Electric bainmaries

- Moulded steel basin with large corner radius – seamlessly welded to the top plate.
- Thermostatic temperature regulation – indirect heating ensures easy cleaning.



| ELECTRIC BAINMARIE GN 1/1                         |                   |
|---|-------------------|
| Basin 305 x 510mm 215mm deep, drain at the bottom |                   |
| Model Number                                      | 1320501A          |
| Connected Load                                    | 1.5kW 1PH         |
| Dimensions  | 400 x 700 x 700mm |



| ELECTRIC BAINMARIE GN 1/1                         |                   |
|---|-------------------|
| Basin 630 x 510mm 215mm deep, drain at the bottom |                   |
| Model Number                                      | 1320502A          |
| Connected Load                                    | 3kW 3PH           |
| Dimensions  | 800 x 700 x 700mm |

## SpaceLine - Electric cookmarie and electric pasta cooker

- Moulded steel basin with large corner radius – seamlessly to the top plate.
- Thermostatic temperature regulation – indirect heating ensures easy cleaning.



| ELECTRIC COOKMARIE GN 1/1   |                   |
|---|-------------------|
| Multifunctional unit for cooking & keeping warm, 305 x 510mm 210mm deep |                   |
| Model Number  | 1322603           |
| Connected Load  | 7.2kW 3PH         |
| Dimensions  | 400 x 700 x 700mm |



| ELECTRIC PASTA COOKER        |                   |
|------------------------------|-------------------|
| Basin 305 x 510mm 210mm deep |                   |
| Model Number                 | 1320402           |
| Connected Load               | 7.2kW 3PH         |
| Dimensions                   | 400 x 700 x 700mm |

## SpaceLine - Electric infra chip scuttle

- Moulded basins with large corner radius 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 welded to the top plate



| ELECTRIC INFRA CHIP SCUTTLE GN 1/1 |                   |
|------------------------------------|-------------------|
| Basin 305 x 510mm 215mm deep       |                   |
| Model Number                       | 1320601           |
| Connected Load                     | 1kW 1PH           |
| Dimensions                         | 400 x 700 x 700mm |



## SpaceLine - Gas Ranges

- Moulded steel hobs tightly fitted to the substructure.
- Hob depth of 70 mm prevents the burning on of boiled over food.



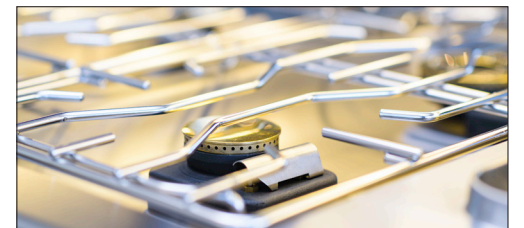
| GAS RANGE 2 BURNERS   |                   |
|---|-------------------|
| 1 x C-burner 3.5Kw at rear, 1 x D-burner 5.6Kw at front (DN15 (½") gas connection required) |                   |
| Model Number  | 1363404           |
| Nominal Thermal Load  | 9.1kW             |
| Dimensions  | 400 x 700 x 700mm |



| GAS RANGE 4 BURNERS   |                   |
|---|-------------------|
| 2 x C-burner 3.5Kw front and (rear left and front right) 2 x D-burner 5.6Kw (rear right and front left) (DN15 (½") gas connection required) |                   |
| Model Number  | 1363402           |
| Nominal Thermal Load  | 18.2kW            |
| Dimensions  | 800 x 700 x 700mm |



| GAS RANGE 4 BURNERS AND ELECTRIC OVEN GN 1½   |                   |
|---|-------------------|
| 2 x C-burner 3.5Kw front and (rear left and front right) 2 x D-burner 5.6Kw (rear right and front left) (DN15 (½") gas connection required. Electric oven 535 x 520 x 250mm |                   |
| Model Number  | 1363403           |
| Nominal Thermal Load  | 18.2kW            |
| Connected Load  | 4.55kW            |
| Dimensions  | 800 x 700 x 700mm |



## SpaceLine - Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radius.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel.
- Two different surfaces: smooth & half ribbed



| GAS GRIDDLE PLATE 1  |                   |                                  |
|--|-------------------|----------------------------------|
| Frying surface 420 x 545mm (DN15 (½") gas connection required) |                   |                                  |
| Model Numbers  | 1361101           | Heat resistant steel smooth      |
|  | 1361102           | Heat resistant steel half ribbed |
| Nominal Thermal Load   | 7kW               |                                  |
| Dimensions   | 500 x 700 x 700mm |                                  |





## SpaceLine - Gas lava stone grills



- Especially for grilling steaks etc.
- Special cooking method over lava stones.



| GAS LAVA STONE GRILL - ARGENTINA 1                               |                   |
|--|-------------------|
| Grill surface 320 x 510mm<br>(DN15 (½") gas connection required) |                   |
| Model Number   | 10018734          |
| Nominal Thermal Load   | 10kW              |
| Dimensions   | 500 x 700 x 700mm |



| GAS LAVA STONE GRILL - ARGENTINA 2  |                   |
|---|-------------------|
| 2 x Grill surface 320 x 510mm each<br>(DN15 (½") gas connection required) |                   |
| Model Number  | 10018658          |
| Nominal Thermal Load  | 20kW              |
| Dimensions  | 800 x 700 x 700mm |

## SpaceLine - Work tables

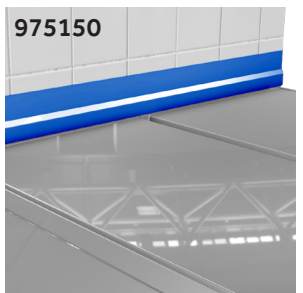
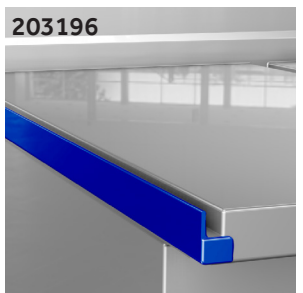
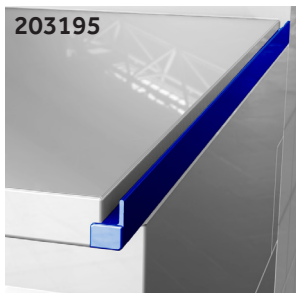
- Please ask for detailed information in our tender texts and data sheets



| WORK TABLES  |                 |               |
|--|-----------------|---------------|
| Chrome nickel steel, tightly fitted to substructure for maximum hygiene, fluids drainage via drip outlet in top plate at front |                 |               |
| Model Numbers  | 1303701         | L 400mm       |
|  | 1303702         | L 500mm       |
|  | 1303704         | L 400mm +draw |
|  | 1303705         | L 500mm +draw |
| Dimensions   | L x 700 x 700mm |               |

## SpaceLine - Accessories

| ACCESSORIES   |  |
|---------------|--|
| Model Numbers | Discription  |
| 203195        | Finishing profile for row installation - right   |
| 203196        | Finishing profile for row installation - left  |
| 203197        | Connecting profiles to joint two SpaceLine/SpaceLine Counter appliances                      |
| 975150        | Wall profile, for rear wall connection, running z. profile dowelled to rear wall, 75 mm high |
| 845501        | Wing door 400 mm, hinge left   |
| 845506        | Wing door 400 mm, hinge right  |
| 845511        | Wing door 500 mm, hinge left   |
| 845516        | Wing door 500 mm, hinge right  |
| 845896        | Wing door 600 mm, hinge left   |
| 845901        | Wing door 600 mm, hinge right  |
| 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)                  |
| 10011638      | Appliance on castors SpaceLine (4 pieces)  |



| OPTIONAL ACCESSORIES |   |
|----------------------|---|
| Model Numbers        | Discription   |
| 10017318             | 1 Granite enamelled tray GN 1½                                      |
| 206117               | 1 Chrome nickel steel grid GN 1½                                    |
| 10017353             | 1 Stainless steel wok pan   |
| 813001               | 1Oil receptable 15L   |
| 813001               | 1Oil receptable 30L   |
| 945650               | 1 Splash guard (for ¾ Supra)  |
| 10017094             | 1 Splash guard (for 1 Supra)  |
| 945530               | 1 Splash guard (for 2 Supra)  |
| 945650               | 1 Splash guard (for ¾ Supra)  |
| 10018076             | 1 Griddle plate scraper for smooth & ribbed griddle plates          |
| 204534               | 1 Fat drain plug  |
| 201763               | 1 Overflow plug   |
| 815406               | 1 Rotatable water inlet tap R½"                                     |
| 10016677             | 1 Shelf insert  |
| 10016886             | 2 pasta baskets and 1 perforated plug                               |
| 10017300             | 1 Scoop for french fries  |
| 201860               | Simmering plate for 1 burner (for Gas Range)                        |
| 10016884             | Chrome nickel steel grid to cover 1 burner (for Gas Range) Burners) |
| 062003               | Grill grid (for Argentina 1 & 2)                                    |







## SpaceLine Counter appliance line

### Bespoke cooking solutions, without compromising

The counter top Space offers a flexible alternative to traditional modular or bespoke horizontal cooking solutions with an appliance height of 270 mm. With no compromise on cooking space the counter top Space system is a multi-talent in the tightest spaces. Featuring the exact same spec and smart connection system, it allows easy movement and set up of cookware.



- Easy movement of cookware and easy cleaning - seamlessly integrated hobs and no corners or edges
- Energy saving - double walled and seamless lid
- Kitchen safety features - drip edge and knob impact protection
- Low appliance height with large amount of storage space in substructures
- More than 35 electric and gas appliances available
- Mount in a block or in a row

### *Ideal for bistros, refreshment stands and fast food!*

Especially practical for tight spaces and mobile kitchens, offering a front of house cooking suite solution for QSR and small a-la-carte operations.

## SpaceLine Counter - Electric Ranges 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.



#### ELECTRIC CERAMIC RANGE VITRO 2

Ceramic range 305 x 540mm with 2 heating zones, 2.3kW each

|                |                   |
|----------------|-------------------|
| Model Number   | 1223401           |
| Connected Load | 4.6kW 3PH         |
| Dimensions     | 400 x 700 x 270mm |



#### ELECTRIC CERAMIC RANGE VITRO 4

Ceramic range 700 x 540mm with 4 heating zones, 2.3kW each.

|                |                   |
|----------------|-------------------|
| Model Number   | 1223402           |
| Connected Load | 9.2kW 3PH         |
| Dimensions     | 800 x 700 x 270mm |

## SpaceLine Counter - Electric Induction Ranges

- 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



#### ELECTRIC INDUCTION RANGE 2 ZONE

Ceramic hob 305 x 540mm with 2 heating zones, 3.5kW each

|                |                   |
|----------------|-------------------|
| Model Number   | 1223101           |
| Connected Load | 7kW 3PH           |
| Dimensions     | 400 x 700 x 270mm |



#### ELECTRIC INDUCTION RANGE 4 ZONE

Ceramic hob 700 x 540mm with 4 heating zones, 3.5kW each

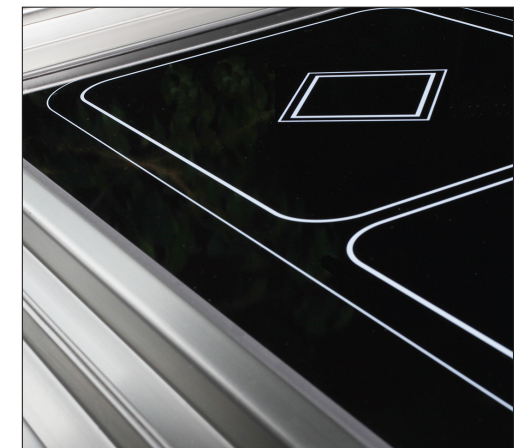
|                |                   |
|----------------|-------------------|
| Model Number   | 1223103           |
| Connected Load | 14kW 3PH          |
| Dimensions     | 800 x 700 x 270mm |



#### ELECTRIC BOILING TOP SURFACE INDUCTION ISLAND

Ceramic hob 400 X 400mm with 1 heating zone, 10.0kW.

|                |                   |
|----------------|-------------------|
| Model Number   | 1223111           |
| Connected Load | 10kW 3PH          |
| Dimensions     | 500 x 700 x 270mm |



#### ELECTRIC BOILING TOP WOK INDUCTION

Ceramic hob Ø 350mm, WOK hob and wok pan recognition 5kW.

|                |                   |
|----------------|-------------------|
| Model Number   | 1223106           |
| Connected Load | 5kW 3PH           |
| Dimensions     | 500 x 700 x 270mm |



## SpaceLine Counter - Electric Deep Fat Fryers

- Pressed steel fry vat is seamlessly welded to the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat. Deeper cool zone.
- Heating elements can be raised completely out of the fry vat, with holding bracket and automatic cut off for easy cleaning.
- Thermostatic temperature regulation and safety temperature thermostat for reliable overheating protection
- Available with increased heating capacity
- Safe oil drainage from the bottom via slide valve
- Equipped with interface for connection to an energy optimisation system according to DIN 18875



| ELECTRIC DEEP FAT FRYER LONDON 1          |                   |          |
|---|-------------------|----------|
| Fry vat 180 x 400 x 235mm deep. Max 12.5L |                   |          |
| Model Numbers                             | 1220301           | 6kW 3PH  |
|   | 1220301B          | 10kw 3PH |
| Dimensions                                | 400 x 700 x 270mm |          |



| ELECTRIC DEEP FAT FRYER LONDON 2             |                   |          |
|--|-------------------|----------|
| Fry vat 180 x 400 x 235mm deep. Max 2x 12.5L |                   |          |
| Model Numbers                                | 1220303           | 12kW 3PH |
|  | 1220303B          | 20kw 3PH |
| Dimensions                                   | 500 x 700 x 270mm |          |



| ELECTRIC DEEP FAT FRYER PARIS           |                   |          |
|---|-------------------|----------|
| Fry vat 400 x 400 x 235mm deep. Max 30L |                   |          |
| Model Numbers                           | 1220305           | 10kW 3PH |
|   | 1220305B          | 20kW 3PH |
| Dimensions                              | 500 x 700 x 270mm |          |



## SpaceLine Counter Electric chargrills

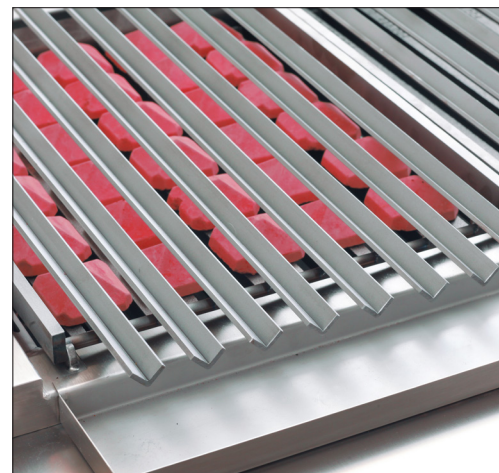
- Infrared heating elements ensure "clean" grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water for easy cleaning and safety drain at the front.
- Minimal formation of smoke as the grills cover the heating elements.



| ELECTRIC CHARGRILL                              |                   |
|---|-------------------|
| Grill surface 380 x 470mm, with 2 heating zones |                   |
| Model Number                                    | 1221501           |
| Connected Load                                  | 7kW 3PH           |
| Dimensions                                      | 500 x 700 x 270mm |



| ELECTRIC CHARGRILL 2                            |                   |
|---|-------------------|
| Grill surface 580 x 470mm, with 2 heating zones |                   |
| Model Number                                    | 10018145          |
| Connected Load                                  | 10.5kW 3PH        |
| Dimensions                                      | 800 x 700 x 270mm |



## SpaceLine Counter - Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heat up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- 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 smooth polished surface, half ribbed heat resistant steel or chrome nickel steel



| ELECTRIC GRIDDLE PLATE ¼ SUPRA  |                   |
|---|-------------------|
| Griddle plate with smooth polished MKN Power Block surface, 300 x 540mm with 1 heating zone |                   |
| Model Number  | 1221134A          |
| Connected Load  | 5.4kW 3PH         |
| Dimensions  | 400 x 700 x 270mm |



| ELECTRIC GRIDDLE PLATE 1 SUPRA                 |                   |                                  |
|--|-------------------|----------------------------------|
| Griddle plate 420 x 545mm with 2 heating zones |                   |                                  |
| Model Numbers                                  | 1221103           | Heat resistant steel smooth      |
|  | 1221103B          | Heat resistant steel half ribbed |
|  | 1221135A          | Smooth polished MKN Power Block  |
|  | 1221136A          | Chrome nickel steel half ribbed  |
| Connected Load                                 | 7.2kW 3PH         |                                  |
| Dimensions                                     | 500 x 700 x 270mm |                                  |



| ELECTRIC GRIDDLE PLATE 2 SUPRA                 |                   |                                  |
|--|-------------------|----------------------------------|
| Griddle plate 705 x 545mm with 2 heating zones |                   |                                  |
| Model Numbers                                  | 1221130           | Heat resistant steel smooth      |
|  | 1221131           | Heat resistant steel half ribbed |
|  | 1221130A          | Smooth polished MKN Power Block  |
|  | 1221131A          | Chrome nickel steel half ribbed  |
| Connected Load                                 | 10.8kW 3PH        |                                  |
| Dimensions                                     | 800 x 700 x 270mm |                                  |



| ELECTRIC GRIDDLE PAN ¼ SUPRA   |                   |
|--|-------------------|
| Multifunctional unit for frying, cooking & stewing 15L, 300 x 540mm 100mm deep with 1 heating zone |                   |
| Model Number   | 10013257          |
| Connected Load   | 5.4kW 3PH         |
| Dimensions   | 400 x 700 x 270mm |



| ELECTRIC GRIDDLE PAN 1 SUPRA   |                   |
|--|-------------------|
| Multifunctional unit for frying, cooking & stewing 26L, 500 x 540mm 100mm deep with 2 heating zone |                   |
| Model Number   | 1222507           |
| Connected Load   | 7.2kW 3PH         |
| Dimensions   | 600 x 700 x 270mm |



| ELECTRIC GRIDDLE PAN 2 SUPRA   |                   |
|--|-------------------|
| Multifunctional unit for frying, cooking & stewing 37L, 705 x 545mm 100mm deep with 2 heating zone |                   |
| Model Number   | 1222509           |
| Connected Load   | 10.8kW 3PH        |
| Dimensions   | 800 x 700 x 270mm |



## SpaceLine Counter - Electric bainmaries

- Moulded steel basin with large corner radius – seamlessly and tightly welded to the top plate
- Thermostatic temperature regulation – indirect heating ensures easy cleaning
- Drain cock and key for safe water drainage at the front



| ELECTRIC BAINMARIE GN 1/1    |                     |
|------------------------------|---------------------|
| Basin 305 x 510mm 215mm deep |                     |
| Model Number                 | 1220501             |
| Connected Load               | 1.5kW 1PH           |
| Dimensions                   | 400 x 700 x 270mmmm |



| ELECTRIC BAINMARIE GN 2/1    |                     |
|------------------------------|---------------------|
| Basin 630 x 510mm 215mm deep |                     |
| Model Number                 | 1220502             |
| Connected Load               | 3kW 1PH             |
| Dimensions                   | 800 x 700 x 270mmmm |

## SpaceLine Counter - 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.
- Very easy to clean because of indirect heating.
- Drain ball valve to the bottom, swivelling water inlet tap



| ELECTRIC COOKMARIE GN 1/1   |                   |
|---|-------------------|
| Multifunctional unit for cooking & keeping warm, 305 x 510mm 210mm deep |                   |
| Model Number  | 1222603           |
| Connected Load  | 7.2kW 3PH         |
| Dimensions  | 400 x 700 x 270mm |



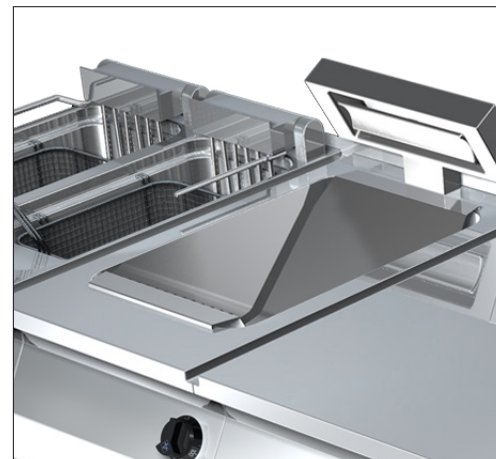
| ELECTRIC PASTA COOKER        |                   |
|------------------------------|-------------------|
| Basin 305 x 510mm 210mm deep |                   |
| Model Number                 | 1220402           |
| Connected Load               | 7.2kW 3PH         |
| Dimensions                   | 400 x 700 x 270mm |

## SpaceLine Counter Electric infra chip scuttle

- Moulded basins with large corner radius 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 welded to the top plate



| ELECTRIC INFRA CHIP SCUTTLE GN 1/1 |                   |
|------------------------------------|-------------------|
| Basin 305 x 510mm 215mm deep       |                   |
| Model Number                       | 1220601           |
| Connected Load                     | 1kW 1PH           |
| Dimensions                         | 400 x 700 x 270mm |



## SpaceLine Counter - Gas Ranges

- Economical and highly efficient connected loads.
- Hob depth of 70 mm prevents the burning on of boiled over food.



| GAS RANGE 2 BURNERS   |                   |
|---|-------------------|
| 1 x C-burner 3.5Kw at front, 1 x D-burner 5.6Kw at rear (DN15 (½") gas connection required) |                   |
| Model Number  | 1263404           |
| Nominal Thermal Load  | 9.1kW             |
| Dimensions  | 400 x 700 x 270mm |



| GAS RANGE 4 BURNERS   |                   |
|---|-------------------|
| 2 x C-burner 3.5Kw front and (rear left and front right) 2 x D-burner 5.6Kw (rear right and front left) (DN15 (½") gas connection required) |                   |
| Model Number  | 1263402           |
| Nominal Thermal Load  | 18.2kW            |
| Dimensions  | 800 x 700 x 270mm |

## SpaceLine Counter - Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radius.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel.
- Two different surfaces: smooth & half ribbed



| GAS GRIDDLE PLATE 1  |                   |                                  |
|--|-------------------|----------------------------------|
| Frying surface 420 x 545mm (DN15 (½") gas connection required) |                   |                                  |
| Model Numbers  | 1261101           | Heat resistant steel smooth      |
|  | 1261102           | Heat resistant steel half ribbed |
| Nominal Thermal Load   | 7kW               |                                  |
| Dimensions   | 500 x 700 x 270mm |                                  |



## SpaceLine Counter - Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.



| GAS LAVA STONE GRILL - ARGENTINA 1                            |                   |
|---|-------------------|
| Grill surface 320 x 510mm (DN15 (½") gas connection required) |                   |
| Model Number  | 10018733          |
| Nominal Thermal Load  | 10kW              |
| Dimensions  | 500 x 700 x 270mm |



| GAS LAVA STONE GRILL - ARGENTINA 2                                     |                   |
|--|-------------------|
| 2 x Grill surface 320 x 510mm each (DN15 (½") gas connection required) |                   |
| Model Number   | 10018657          |
| Nominal Thermal Load   | 20kW              |
| Dimensions   | 800 x 700 x 270mm |



# Space Combi®

Maximum effectiveness in minimal space

Bursting with benefits within just 55cm, 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® boasts 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.

## SpaceCombi & SpaceCombi Team

### Countless possibilities

The MKN SpaceCombi® comes as a single oven or as the SpaceCombi® Team which has all the same features but with two seperate cooking chambers.

- Large Capacity - 2 x 6 1/1 inserts with a width of just 55cm
- Ergonomic - Highest insert height below 1.5m
- Two separate cooking chambers - 2 cooking types at the same time - team models only
- MagicPilot touch & slide operating concept with capacitive true colour touch screen
- AutoChef – automatic cooking includes more than 250 preselected international cooking processes which can be individually modified.
- ChefsHelp & VideoAssist – interactive user assistance with clips featuring professional chefs
- Hygienic cooking chamber door with sealed triple glazing
- WaveClean – automatic cleaning system

| MODEL                        | DIMENSIONS (WxLxH) | TRAY CAPACITY |
|------------------------------|--------------------|---------------|
| SpaceCombi 6.1               | 550 x 787 x 784mm  | 6 x 1/1 GN    |
| SpaceCombi 6.1 + Magic Hood  | 550 x 989 x 1261mm | 6 x 1/1 GN    |
| SpaceCombi Team              | 550 x 836 x 1170mm | 12 x GN 1/1   |
| SpaceCombi Team + Magic Hood | 550 x 880 x 1908mm | 12 x GN 1/1   |



### The perfect Combi Steamer for everyone.

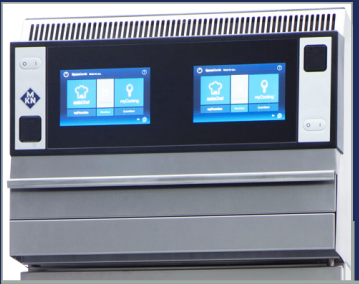
New markets, growing customer demands, a lack of skilled workers and many other branch developments require innovative ideas. MKN have developed **SpaceCombis** with exactly the right devices that are specifically tailored to the requirements of the future.

Guided Cooking, ensures consistent quality, supports the user and accompanies them through the entire process – all this with an appliance just 55 centimetres wide.



### Cooking without any additional ventilation

MKN has designed the **Magic Hood** precisely for areas without ventilation. It is not only small and compact, but also ensures a pleasant room climate, regardless of whether you are baking or grilling.



### Easy access

**SpaceCombi Team** has all the oven workings in a pull out draw at the bottom of the oven - couldn't be easier to access the workings and fix any issues!







**J E S T I C**  
FOODSERVICE SOLUTIONS

*To view the full MKN range visit  
[www.mkn.jestic.co.uk](http://www.mkn.jestic.co.uk) or scan...*

