

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 150 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



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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 103.	

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 103.	

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 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 103.	

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 103.	

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 103.	

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 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 103.	

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 270 x 270 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 103.	

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 270 x 270 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 103.	

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 270 x 270 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 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 103.	

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 103.	

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 103.	

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 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 103.	

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 103.	

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 103.	

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 103.	

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 103.	

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
10027928	1 Splash guard
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 103.	

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	

Oil melting cycle is available on request.

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	
813006	1 Oil receptacle 30 litres
10027929	1 Splash guard
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 103.	

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	

Oil melting cycle is available on request.

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	
813006	1 Oil receptacle 30 litres
10027929	1 Splash guard
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 103.	

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	

Oil melting cycle is available on request.

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 80 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 103.	

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 80 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 103.</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 80 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 103.</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 103.	

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 103.	

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 103.	

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 103.	

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 103.	

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 103.	

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 50)
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 103.	

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 50)
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 103.	

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 103.	

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 103.	

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 103.	

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 103.	

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 103.	

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.



**POWER
BLOCK**

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
10026971	1 Scoop, unperforated
10026969	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 103.

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 103.	

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	
10020516	For appliance width 400 mm	
10020517	For appliance width 500 mm	
10020518	For appliance width 600 mm	
10020519	For appliance width 800 mm	
10020520	For appliance width 1200 mm	

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

Optional accessories

No. (pls. see p. 105)	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)

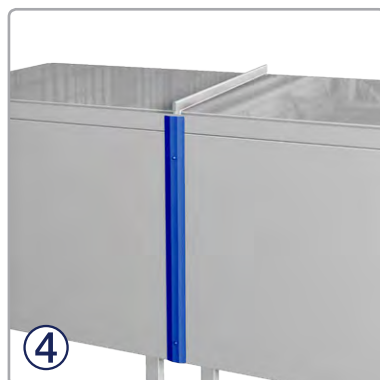
5.	845001	Work top , installed between 2 Optima 850 appliances (no connection profiles needed)	Up to 300 mm width Per further 100 mm	
	845416	Work top , installed between 2 Optima 700 appliances (no connection profiles needed)	Up to 300 mm width Per further 100 mm	
6.	845011	Front panel , only together with work top. (5)	Up to 300 mm width Per further 100 mm	
	10031829	Front panel for OPTIMA 850/700 work table 200 mm	1 piece	
	10031832	Front panel for OPTIMA 850/700 work table 300 mm	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	
		Rear cover panel cutouts for connection from the backside	1 piece	
		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. 105)	Model No.	Description	Amount / width	Price
Optional accessories for the appliances				
13.		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	
14.	845646	Rails 1/1 GN-100 , (for appliance width 400 mm)	3 inserts	
14.	845647	Rails 1/1 GN-100 , (for appliance width 500 mm)	3 inserts	
14.	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)		
15.	845666	1 Box drawer in upper structure (for 400 mm width)		
16.	845656	2 Box drawer in substructure (for 400 mm width)		
15.	845668	1 Box drawer in upper structure (for 500 mm width)		
16.	845658	2 Box drawer in substructure (for 500 mm width)		
15.	845667	1 Box drawer in upper structure (for 600 mm width)		
16.	845657	2 Box drawer in substructure (for 600 mm width)		
17.	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		
18.	204352	Appliance foot , 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	
18.	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



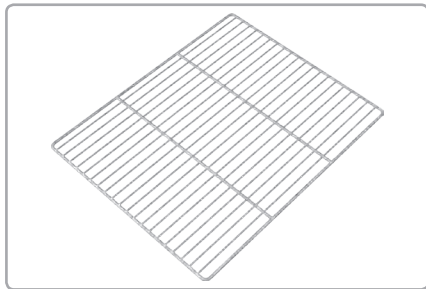
Mixing tap R $\frac{1}{2}$ " (DN 15),
emptying 200 mm, outlet height 300 mm
Model No. 10032220

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

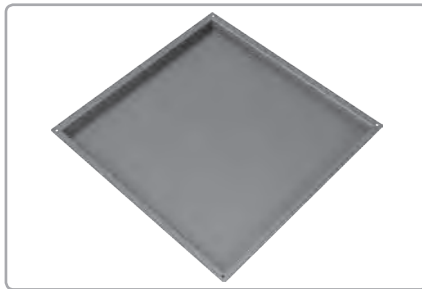
Flow rate of
mixer taps R $\frac{3}{4}$ " approx. 82 l/min.

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

Optional accessories for electric and gas ranges



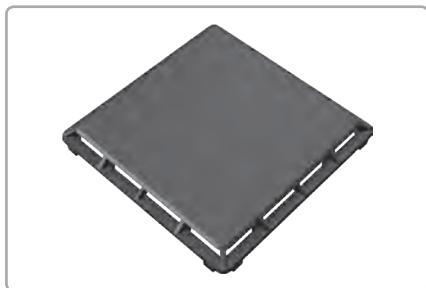
Chrome nickel steel oven grid 2/1 GN
MKN-No. 206103 2/1 GN
MKN-No. 206117 1½ GN



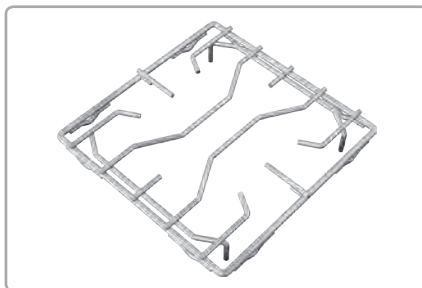
Special roasting and baking tray, granite enamelled
MKN-No. 10017317 2/1 GN
MKN-No. 10017318 1½ GN



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



Swivel outlet for oil drainage
MKN-No. 205089



Splash guard for OPTIMA 850 deep fat fryers
MKN-No. 10027928 London 1
MKN-No. 10027929
 London 2 / Paris

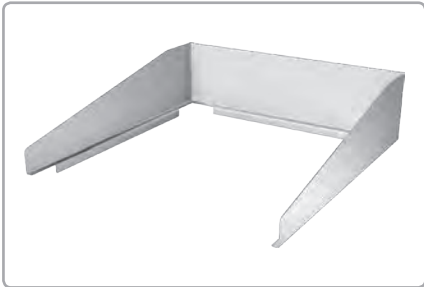


Trolley for GN 2/1-150 containers
MKN-No. 960356

Splash guard for OPTIMA 700 deep fat fryers
MKN-No. 10027926 London 1
MKN-No. 10027927
 London 2* / Paris*

* for deep fat fryers without basket lift

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

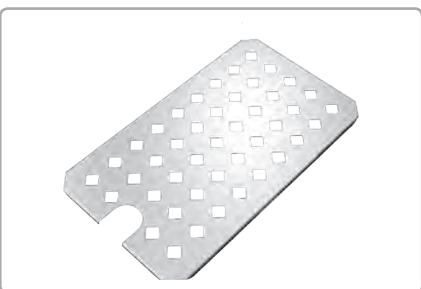


Emptying system including 1/1 GN container and splash guard, without door
MKN-No. 845531 ¾ GN
MKN-No. 845671 1/1 GN
MKN-No. 10013258 2/1 GN

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

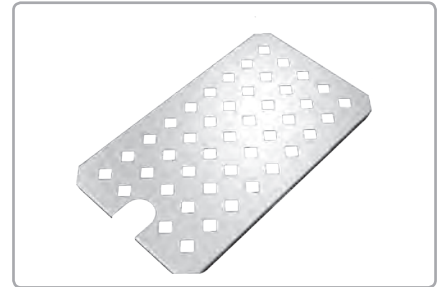
Optional accessories for electric cookmarie



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



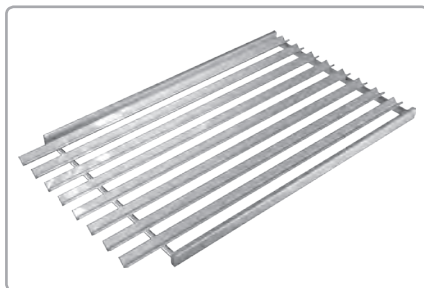
Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel
MKN-No. 10016886

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



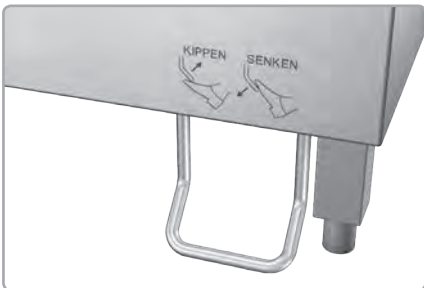
Pan scraper
MKN-No. 10016161



Scoop, unperforated
MKN-No. 10026971



Scoop, perforated
MKN-No. 10026969



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

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



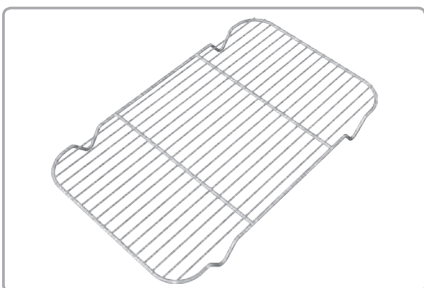
Pan scraper
MKN-No. 10016161



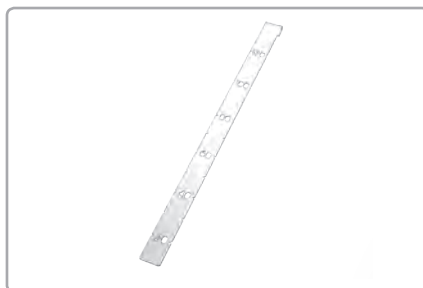
Scoop, unperforated
MKN-No. 10026971



Scoop, perforated
MKN-No. 10026969



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

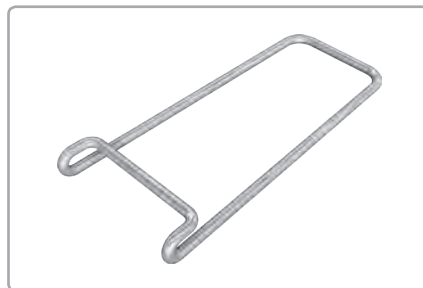
Optional accessories for electric and gas (quick) boiling kettles



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



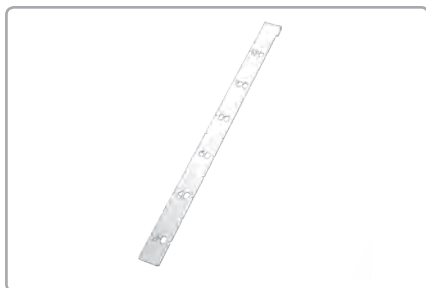
Shelf insert for boiling kettles rectangular
MKN-No. 814295



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



Straining sieve for tilting boiling kettles, square holes 8 mm
MKN-No. 10032314 60 L kettle
MKN-No. 10032315 100 - 200 L



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

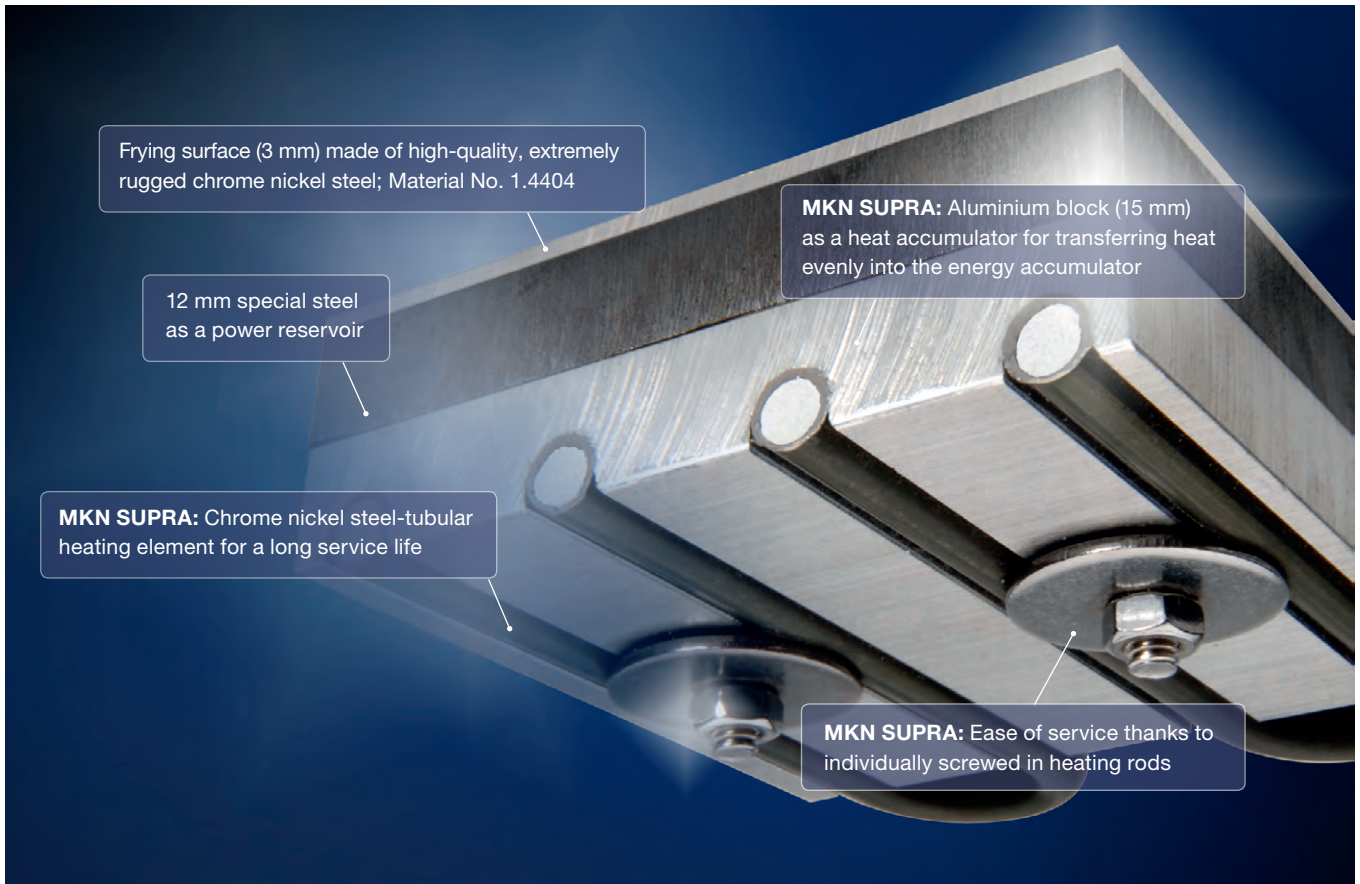
Lifting devices for bratt pans (MAGNUM) and (quick) boiling kettles



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 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

MKN PowerBlock & SUPRA



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.).

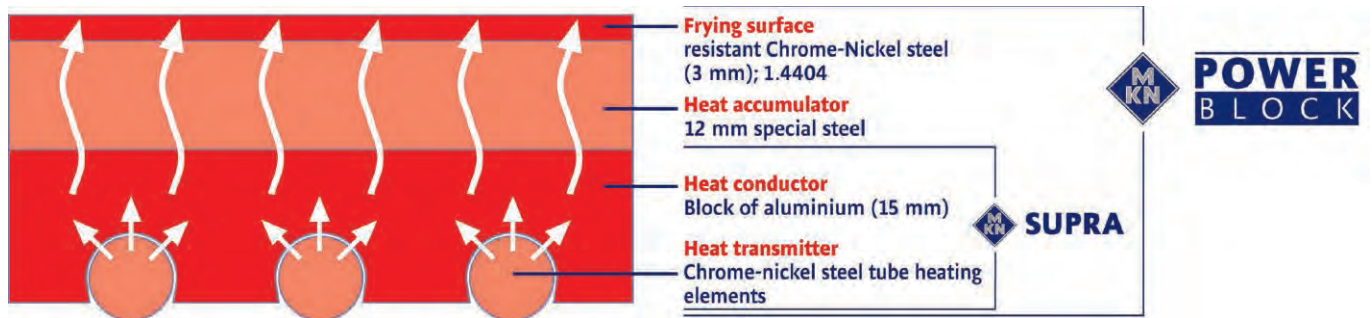
The frying surface is comprised of high-quality 3 mm thick chrome nickel steel 1.4404 (304). This means the frying plate has an extremely long service life, even if it is used a lot. The rugged sandwich frying plates are distinguished by their high resistance and excellent frying qualities! Thanks to 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

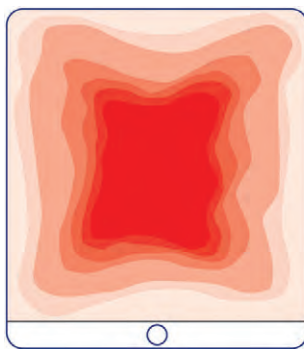


Electric griddle pan

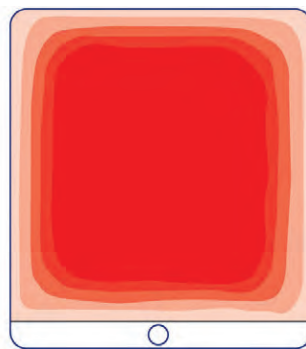


Electric tilting bratt pan with side frame, 3/1 GN manual tilting

Temperature distribution (e.g. electric griddle plate)



without MKN SUPRA



with MKN SUPRA



- 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



MKN surface heating system as a component of



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.

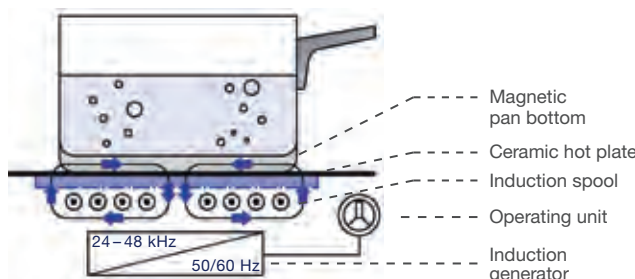
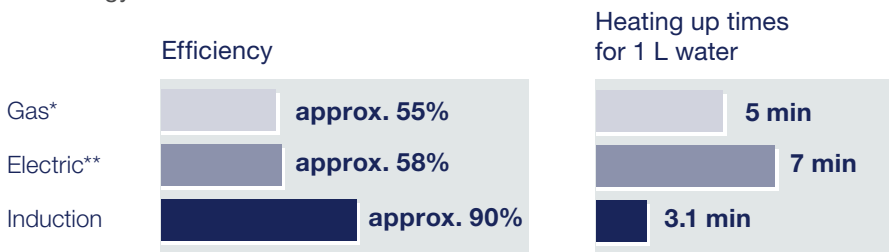
Due to the direct operation, heating up and reaction times are lowered substantially, and output can be controlled precisely. This is especially advantageous for the requirements of preparing very sensitive foods.

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.

* Gas ranges and gas solid top ranges

** Electric ranges with hot plates and electric ranges with hob

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 closures, disruption related to a pandemic, interruptions to business operations or disruption of transportation and any 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 deduction 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 20% of the charged value of the goods. Our entitlement to claim higher damages actually incurred shall remain unaffected. 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
38300 Wolfenbuettel / Germany

