



MASTER OF **General Catalogue** | MKN Professional Cooking Technology PERFORMANCE

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KÜCHENMEISTER

The art of catering
kitchens



OptimaMeister

First-rate products for
first-rate gastronomy



Optima Modular Optima 850 Optima 700

Food quality
for every day



MKN-KÜCHENMEISTER

The art of catering kitchens



Customised unique pieces.

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



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

Ingeniously combined.

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

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



OptimaMeister

First-rate products for first-rate gastronomy



Award-winning designs. Solid. Of the very highest quality.
OptimaMeister has been tailored to the requirements of first-class gastronomy.

Fast. Versatile. Welcoming.

This individualist knows that producing first-rate food quality quickly and easily is important to you. Customised front cooking means more time for your guests. **OptimaMeister** provides the ideal combination for your wishes.

All block variants are possible: free-standing and with operation from both sides or placed at the wall. It features a substructure that is either open or closed with hinged doors, heated substructures and much more.

For example, the highest demands for ergonomics and hygiene are fulfilled by flush-mounted cook tops inserted in the leaktight-welded cover panels and easy-to-clean large radii.

Above-average degrees of protection ensure permanent appliance and operational reliability.

Top-notch hygiene and design

The continuous 3 mm thick hygienic cover panel made of nickel chromium steel lends the appliance combination its outstanding design.

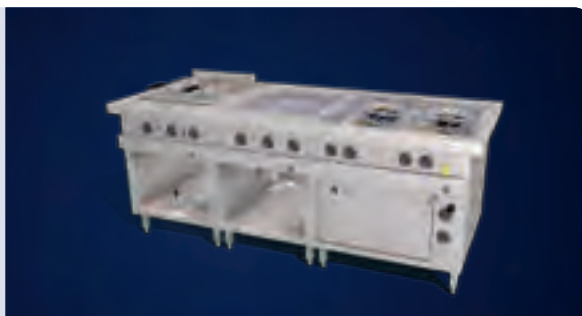


At the same time, **OptimaMeister** is extremely hygienic and easy to clean, e.g. due to drip edges on the cover panel and the corner radii of the optional hygiene substructures.

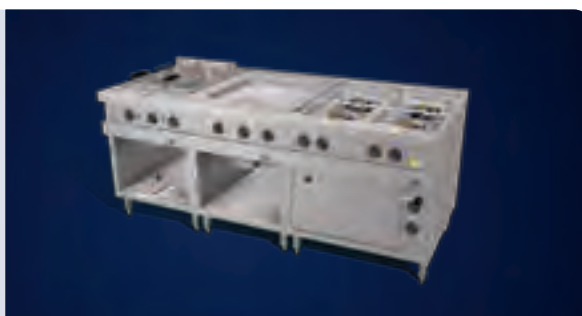
Product overview

Basic variants

Free-standing with all-round projection, operation from both sides on request (optional)



Wall-standing with front projection and folded-up edge at rear



Wall-standing with projection on three sides and folded-up edge at rear



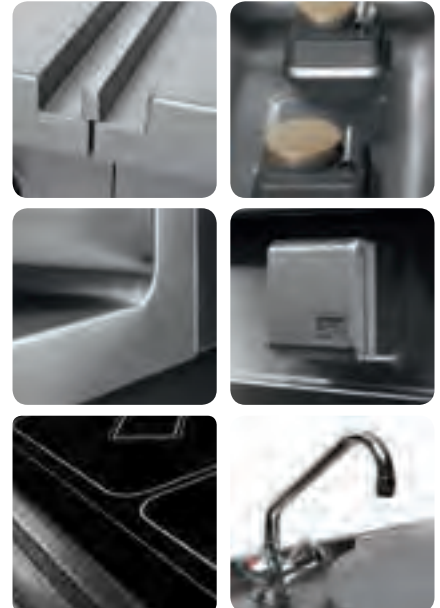
Two lines with front or all-round projection and folded-up edge in the centre



Nearly 500 electric and gas appliances are available in the MKN **Optima 700** and **Optima 850** lines. It's professional cooking technology which can be combined freely and fits right in.

Optima 850

Food quality for every day



Great product variety which can be combined freely

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

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



Exemplary ergonomics and hygiene

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



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



Concepts à la carte

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

- Process-controlled EcoControl temperature control with soft cooking function (optional)
- MKN-VAPRO, the pressure cooking pan steam generation system
- MKN induction technology
- MKN-SUPRA, the surface heating system

Product overview

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Features

- Housing made completely of chrome nickel steel (1.4301) / (304).
- All control elements protected against water, moisture and heat.
- All appliances completely wired for on-site installation i. e. no additional costs for contactors.
- Electric appliances can be supplied ready for connection to a power optimising system (some with contractor hired by the customer).
- Also available: without raised rear edge (on request).
- High protection for electrical appliances:
IPX5 (spray water protection) or
IPX6 (powerful spray water protection)
- Large appliance range with more than 200 electric, gas and steam appliances.
- CE mark
- Easy to clean.
- Easy planning, standard widths for both **OPTIMA 700** and **850** lines.
- Flexible combination of all appliances in the **OPTIMA 700/850** lines (balancing module).
- Single or block installation on feet or on-site plinth; wall installation on request.
- Tightly welded top plate with lateral drain channels.
- Operating side of top plate equipped with drip edge to direct the discharge of fluids.
- Electronic control and data interface (HACCP), on request.



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.
- Oven, interior chamber and oven door made of chrome nickel steel.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

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, IPX 5
Connected load	6.5 kW 3 NPE AC 400 V. Recommended fuse protection 3x20 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 further accessories/optional equipment starting from page 121.	

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, IPX 5
Connected load	13 kW 3 NPE AC 400 V. Recommended fuse protection 3x25 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 further accessories/optional equipment starting from page 121.	

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	<ul style="list-style-type: none"> 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, IPX 5
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 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Connected load	18.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x40 A
Heat emission	sensitive: 4490 W, latent: 1904 W

Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

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.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Electric range with 2-zone hob



Dimensions	400 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – 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, IPX 5
Connected load	7.2 kW 3 NPE AC 400 V. Recommended 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 further accessories/optional equipment starting from page 121.	

Model No.	Model options		Price
	Standard	Chrome plated	
2023501	•		
2023501A		•	

Electric range with 4-zone hob



Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> 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, IPX 5.
Connected load	16 kW 3 NPE AC 400 V. Recommended 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 further accessories/optional equipment starting from page 121.	

Model No.	Model options		Price
	Standard	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 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Connected load	21.4 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 40 A
Heat emission	sensitive: 6050 W, latent: 2544 W
Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
Please find further accessories/optional equipment starting from page 121.	

Model No.	Model options		Price
	Standard	Chrome plated	
2023503	•		
2023503A		•	

Electric range VITRO with ceramic hob

- 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.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Electric range VITRO 2



Model No.	2023409
Dimensions	500 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Hob with 2 heating zones, each 4.0 kW, pan size recognition – Ceramic hob 340 x 690 mm
Electrical equipment	Thermostat, radiating heating elements with protector 300 x 300 mm, electronic pan size recognition, fan and mains connection, IPX 5
Connected load	8.0 kW 3 NPE AC 400 V. Recommended fuse protection 3x20 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 further accessories/optional equipment starting from page 121.	

Electric range VITRO 4



Model No.	2023405
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Hob with 4 heating zones, each 4.0 kW, pan size recognition – Ceramic hob 700 x 690 mm
Electrical equipment	Thermostat, radiating heating elements with protector 300 x 300 mm, electronic pan size recognition, fan and mains connection, IPX 5
Connected load	16 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 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 further accessories/optional equipment starting from page 121.	

Electric range VITRO 4 and electric oven 2/1 GN



Model No.	2023406
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> Hob with 4 heating zones, each 4.0 kW, pan size recognition Ceramic hob 700 x 690 mm
Electrical equipment	Thermostat, radiating heating elements with protector 300 x 300 mm, electronic pan size recognition, fan, safety temperature thermostat and mains connection, IPX 5
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 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Connected load	21.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 5090 W, latent: 2144 W

Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric INDUCTION ranges with ceramic hob

- 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
- Heating power can be precisely adjusted for each heating zone in 15 steps by means of a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Optionally equipped for connection to a power optimization system with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.


INDUCTION

For further information
refer to page 236–237.

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, IPX 5
Connected load	10 kW 3 NPE AC 400 V. Recommended 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 further accessories/optional equipment starting from page 121.	

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, IPX 5
Connected load	20 kW 3 NPE AC 400 V. Recommended 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 further accessories/optional equipment starting from page 121.	

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



Model No.	2023114
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – 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, IPX 5
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 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Connected load	25.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 3290 W, latent: 2464 W

Optional accessories

206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric range wok INDUKTION



Model No.	10010302
Dimensions	500 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – 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, IPX 5
Connected load	5.0 kW 3 NPE AC 400 V. Recommended fuse protection 3x16 A
Heat emission	sensitive: 350 W, latent: 400 W

Optional accessories

202119	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 further accessories/optional equipment starting from page 121.	

Electric surface induction ranges with ceramic hob

- 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
- Heating power can be precisely adjusted for each heating zone in 15 steps by means of a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.


INDUCTION

For further information
refer to page 236–237.

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, IPX 5
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 further accessories/optional equipment starting from page 121.	

Model No.	Model options		Price
	10.0 kW 3 NPE AC 400 V Recommended fuse protection 3x16 A	14.0 kW 3 NPE AC 400 V Recommended fuse protection 3x25 A	
2023107	•		
2023108		•	

Electric surface induction range 4-zone



Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – 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, IPX 5
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 further accessories/optional equipment starting from page 121.	

Model No.	Model options		Price
	20.0 kW 3 NPE AC 400 V Recommended fuse protection 3x32 A	28.0 kW 3 NPE AC 400 V Recommended fuse protection 3x50 A	
2023109	•		
2023110		•	

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



Description	As described model No. 2023109/110, 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 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Connected load	Refer to index. Recommended fuse protection 3x50 A
Heat emission	sensitive: 3290/3850 W, latent: 2464/3104 W
Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
Please find further accessories/optional equipment starting from page 121.	

Model No.	Model options		Price
	25.4 kW 3 NPE AC 400 V	33.4 kW 3 NPE AC 400 V	
2023118	•		
2023119		•	

Electric surface induction island range



Model No.	2023111
Dimensions	500 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – 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, IPX 5
Connected load	10.0 kW 3 NPE AC 400 V. Recommended fuse protection 3x16 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 further accessories/optional equipment starting from page 121.	

Electric deep fat fryers

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

Electric deep fat fryer LONDON I



Dimensions	400 x 850 mm, 700 mm Corpus height
Description (Standard)	<ul style="list-style-type: none"> – Max. 12.5 ltr. surface load of heating elements 3.7 W/cm² – Frying basin 180 x 400 x 235 mm deep
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX 5
Connected load	Refer to index. Recommended fuse protection 3 x 16 A
Heat emission	sensitive: 540/900 W, latent: 4200/7000 W
Accessories	Lid, oil clarifying tray, basket L
Optional accessories	
813001	Oil receptacle 15 litres
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Model No.	Model options		Price
	6 kW 3 NPE AC 400 V	10 kW 3 NPE AC 400 V	
2020321	•		
2020321B		•	

Oil melting cycle is available on request

Electric deep fat fryer LONDON I 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 II



Dimensions	600 x 850 mm, 700 mm Corpus height
Description (Standard)	<ul style="list-style-type: none"> Max. 2x 12.5 ltr. surface load of heating elements 3.7 W/cm² Frying basin 180 x 400 x 235 mm deep
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX 5
Connected load	12 kW 3 NPE AC 400 V
Heat emission	sensitive: 1080 W, latent: 8400 W
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets L
Optional accessories	
206023	1 Filter basket including 40 filter bags made of special fleece paper (216017)
813006	Oil receptacle 30 litres
815296	Oil filtering system
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

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	Recommended fuse protection	
2020325	•			3x20 A	
2020325A		•		3x20 A	
2020325B			•	3x32 A	
2020325C		•	•	3x32 A	

Oil melting cycle is available on request

Electric deep fat fryer LONDON II 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	Recommended fuse protection	
2020327B		•	3x32 A	
2020327C	•	•	3x32 A	

Electric deep fat fryer PARIS



Dimensions	600 x 850 mm, 700 mm Corpus height
Description (Standard)	<ul style="list-style-type: none"> – Max. 30 ltr. surface load of heating elements 3,95 W/cm² – Frying basin 400 x 400 x 235 mm deep
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX 5
Connected load	10 kW 3 NPE AC 400 V
Heat emission	sensitive: 900 W, latent: 7000 W
Accessories	Lid, oil clarifying tray, basket P, 2 baskets L
Optional accessories	
206023	1 Filter basket including 40 filter bags made of special fleece paper (216017)
813006	Oil receptacle 30 litres
815301	Oil filtering system
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

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	Recommended fuse protection	
2020330	•			3x16 A	
2020330A		•		3x16 A	
2020330B			•	3x32 A	
2020330C		•	•	3x32 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	Recommended fuse protection	
2020329B		•	3x32 A	
2020329C	•	•	3x32 A	

Electric industrial deep fat fryer KÖLN (Cologne)

- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning.
- Suited to the every day needs of industrial kitchens, robust and reliable.
- High capacity
- Contents 115 litres of oil
- 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 for connection to a power optimization system with potential free contact as standard 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.eu.

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



Model No.	2020310
Dimensions	1000 x 850 mm, 700 mm Corpus height
Vat measurements	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, IPX 5
Connected load	32.0 kW 3 NPE AC 400 V. Recommended fuse protection 3x63 A
Heat emission	sensitive: 2880 W, latent: 22400 W
Accessories	Lid, oil clarifying tray, 1 basket G, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
205089	Swivel outlet for oil drainage
216116	Oil filtering system
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Rectified heat output on request.	
Please find further accessories/optional equipment starting from page 121.	

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

Model No.	2020314
Description	As described above (model No. 2020310), but with EcoControl electronic temperature regulation and membrane keypad.

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

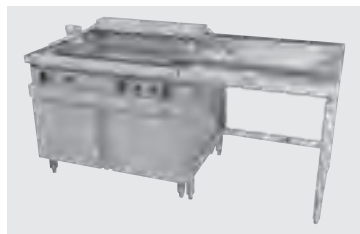


Model No.	2020311
Description	As described model No. 2020310, but with lifting motor on the right.

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

Model No.	2020315
Description	As described above (model No. 2020311), 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.	2020310A
Dimensions	1800 x 850 mm, 700 mm Corpus height
Vat measurements	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, IPX 5
Connected load	32.0 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 63 A
Heat emission	sensitive: 2880 W, latent: 22400 W
Accessories	Lid, oil clarifying tray, basket with emptying flaps, 8 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

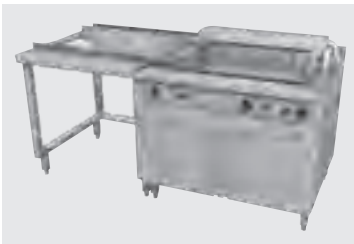
Optional accessories	
205089	Swivel outlet for oil drainage
960356	Trolley for GN 2/1-150 containers
216116	Oil filtering system
	Appliance foot, 200 mm high, on request
	Rectified heat output on request. Deep fryer station consisting of 2 Electric Industrial Deep Fat Fryer Köln (Cologne) with center unloading system on request.
	Please find further accessories/optional equipment starting from page 121.

Optima 850 | Electric industrial deep fat fryer KÖLN (Cologne)

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.	2020314A
Description	As described above (model No. 2020310A), 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.	2020311A
Dimensions	1800 x 850 mm, 700 mm Corpus height
Vat measurements	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, IPX 5
Connected load	32.0 kW 3 NPE AC 400 V. Recommended fuse protection 3x63 A
Heat emission	sensitive: 2880 W, latent: 22400 W
Accessories	Lid, oil clarifying tray, basket with emptying flaps, 8 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
205089	Swivel outlet for oil drainage
960356	Trolley for GN 2/1-150 containers
216116	Oil filtering system
	Appliance foot, 200 mm high, on request
	Rectified heat output on request. Deep fryer station consisting of 2 Electric Industrial Deep Fat Fryer Köln (Cologne) with center unloading system on request.
	Please find further accessories/optional equipment starting from page 121.

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.	2020315A
Description	As described above (model No. 2020311A), 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 CNS and full ribbed CNS
- Frying surfaces are tightly welded from the top ensuring maximum hygiene.
- Griddle plates with fat drain plug can also be used as a frying plate (optional accessoires).
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (316S11), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Equipped for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.



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For further information
refer to page 232-233.

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 305 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, IPX 5
Connected load	5.4 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 16 A
Heat emission	sensitive: 1782 W, latent: 2160 W
Optional accessories	
945650	Splash guard
204534	1 Fat drain plug (when used as frying plate)
10012737	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 further accessories/optional equipment starting from page 121.	

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, IPX 5
Connected load	7.2 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 16 A
Heat emission	sensitive: 2376 W, latent: 2880 W
Optional accessories	
945525	Splash guard
204534	1 Fat drain plug (when used as frying plate)
10012737	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 further accessories/optional equipment starting from page 121.	

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

Model No.	Model options			Price
	PowerBlock special sandwich material	Chrome nickel steel		
	smooth	half ribbed	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 700 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, IPX 5
Connected load	10.8 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 20 A
Heat emission	sensitive: 3564 W, latent: 4320 W
Optional accessories	
945530	Splash guard
204534	1 Fat drain plug (when used as frying plate)
10012737	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 further accessories/optional equipment starting from page 121.	

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

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

Electric griddle pan ¾ SUPRA

5.820,— €



Model No.	10013254
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking, steaming and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 305 x 540, 100 mm deep.
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX 5
Connected load	5.4 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 16 A
Heat emission	sensitive: 1782 W, latent: 2160 W
Accessories	1 Plug
Optional accessories	
845531	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 further accessories/optional equipment starting from page 121.	

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, steaming 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, IPX 5
Connected load	7.2 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug
Optional accessories	
845671	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 further accessories/optional equipment starting from page 121.	

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, steaming and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 700 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX 5
Connected load	10.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	1 Plug
Optional accessories	
10013258	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 further accessories/optional equipment starting from page 121.	

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 for connection to a power optimization system with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

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, IPX 5
Connected load	1.5 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 250 W, latent: 400 W
Optional accessories	
815406	Rotatable water inlet tap (1/2" cold water connection needed on site) (ill. see page 46)
10016677	1x 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 further accessories/optional equipment starting from page 121.	

Electric bainmarie 2/1 GN



Model No.	2020501
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	Basin 603 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, IPX 5
Connected load	3 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 375 W, latent: 600 W
Optional accessories	
815406	Rotatable water inlet tap (1/2" cold water connection needed on site) (ill. see page 46)
10016677	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)
Please find further accessories/optional equipment starting from page 121.	

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (316S11).
- 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 for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Electric cookmarie 1/1 GN



Model No.	2022603
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – 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, IPX 5
Connected load	7.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R½" behind the basin (1/2" cold water connection needed on site)

Optional accessories	
201763	Overflow plug
845531	Emptying system including GN 1/1 container and splash guard, without door
10016677	1x 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)

Optional accessories for usage of cookmarie as sausage basin	
202114	GN container 1/2, 150 mm deep, perforated (2 are required)
202043	Hinged lid, 2 parts
Please find further accessories/optional equipment starting from page 121.	

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, IPX 5
Connected load	7.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R $\frac{1}{2}$ " behind the basin (1/2" cold water connection needed on site), 1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel
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 further accessories/optional equipment starting from page 121.	

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 for connection to a power optimization system with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Electric infra chip scuttle 1/1 GN



Model No.	2020601
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	Basin 305 x 510 mm
Electrical equipment	Main switch, ceramic heating elements, mains connection, IPX 5
Connected load	1 kW 1 NPE AC 230 V. Recommended 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	
945091	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 further accessories/optional equipment starting from page 121.	

Electric chargrill

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, incl. for easy cleaning
- Pan bottom with drain outlet leading into the substructure – drain valve leads vertically downwards.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Electric chargrill



Model No.	10010091
Dimensions	600 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Grill surface 380 x 420 mm, grate halves can be separately heated – With two separately controllable heating zones – Surface load of tubular heating elements 3.6 W/cm²
Electrical equipment	Main switch, power controller, 1 contactor for each heating zone, mains connection, IPX 5
Connected load	7 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 16 A
Heat emission	sensitive: 4900 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 further accessories/optional equipment starting from page 121.	

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 made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11) 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 for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.



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For further information
refer to page 232–233.

Electric tilting bratt pan 2/1 GN manual tilting



Model No.	2021401C
Dimensions	800 x 850 mm, 700 mm Corpus height
Pan measurements	703 x 543 mm, 200 mm deep
optimized 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, IPX 5
Connected load	10.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting bratt pan 2/1 GN manual tilting (without lid)

Model No.	10015941
Description	As described above (model No. 2021401C), but without double walled hinged lid.
Optional accessories	
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{1}{2}$ " cold and warm water supply required) (ill. see page 125)

Electric tilting bratt pan 2/1 GN motorised tilting



Model No.	2021402C
Description	As described above (model No.e 2021401C, but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, relay, mains connection, IPX 5
Connected load	11 kW 3 NPE AC 400 V. Recommended fuse protection 3x20 A
Heat emission	sensitive: 4950 W, latent:4400 W
Accessories	4 appl. feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
845466	Foot pedal switch for motor. tilting mechanism

Electric tilting bratt pan 2/1 GN motorised tilting (without lid)

Model No.	10015942
Description	As described above (model No. 2021402C), but without double walled hinged lid.
Optional accessories	
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{1}{2}$ " cold and warm water supply required) (ill. see page 125)

Electric tilting bratt pan 3/1 GN manual tilting



Model No.	2021407C
Dimensions	1100 x 850 mm, 700 mm Corpus height
Pan measurements	1023 x 543 mm, 200 mm deep
optimized Nominal capacity / Nominal fill quantity	111 litres / 89 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, relay, mains connection, IPX 5
Connected load	14.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	4 appl. feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting bratt pan 3/1 GN manual tilting (without lid)

Model No.	10015943
Description	As described above (model No. 2021407C, but without double walled hinged lid.
Optional accessories	
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{1}{2}$ " cold and warm water supply required) (ill. see page 125)

Electric tilting bratt pan 3/1 GN motorised tilting



Model No.	2021408C
Description	As described above (model No.e 2021407C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, relay, mains connection, IPX 5
Connected load	14.6 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 6570 W, latent: 5840 W
Accessories	4 appl. feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
845466	Foot pedal switch for motor. tilting mechanism

Electric tilting bratt pan 3/1 GN motorised tilting (without lid)

Model No.	10015944
Description	As described above (model No. 2021408C, but without double walled hinged lid.
Optional accessories	
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{1}{2}$ " cold and warm water supply required) (ill. see page 125)

Electric tilting bratt pan with side frames

- Tilting frying pan made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11) with smoothly polished special sandwich material (MKN PowerBlock).
- 55 mm gap between pan and side columns – for easy cleaning.
- Ideal pan positioning prevents spills and guarantees that the pan is fully emptied.
- SUPRA contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Thermostatic regulation for two separate heating zones.
- Double walled hinged lid as standard
- Equipped for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.



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For further information
refer to page 232–233.

Electric tilting bratt pan 2/1 GN manual tilting



Model No.	2021440C
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 mm, 210 mm deep
Nom. cap. / nom. fill quant.	80 litres / 65 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, relay, mains connection, IPX 5
Connected load	10.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845027	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{1}{2}$ " cold and warm water supply required) (ill. see page 125)
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting bratt pan 2/1 GN motorised tilting



Model No.	2021442C
Description	As described above (model No. 2021440C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, relay, mains connection, IPX 5
Connected load	11 kW 3 NPE AC 400 V. Recommended fuse protection 3x20 A
Heat emission	sensitive: 4950 W, latent: 4400 W
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Electric tilting bratt pan 3/1 GN manual tilting



Model No.	2021444C
Dimensions	1600 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 mm, 210 mm deep
Nom. cap. / nom. fill quant.	116 litres / 94 litres (according to DIN 18857)
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, contactor, mains connection, IPX 5
Connected load	14.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
845027	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (½" cold and warm water supply required) (ill. see page 125)
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Further accessories/optional equipment starting from page 121.	

Electric tilting bratt pan 3/1 GN motorised tilting



Model No.	2021446C
Description	As described above (model No. 2021444C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, thermostat, safety temperature thermostat, control lamps, SUPRA contact heating elements, spindle motor, contactor, mains connection, IPX 5
Connected load	14.6 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 6570 W, latent: 5840 W
Optional accessories	
845466	Foot pedal switch for the motorised tilting mechanism. Factory installation

Electric bratt pans MAGNUM

- Multifunctional appliance for steaming, boiling, simmering, braising and roasting.
- Bratt pan made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11) with smoothly polished special sandwich material (MKN PowerBlock).
- SUPRA contact heating elements for optimal heat distribution and short heating up times.
- Brat pan with welded on heightened edge.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- Emptying via safety drain cock DN 50 at the front (for bratt pans with substructure)
- EcoControl electronic regulation as standard
- Double walled hinged lid as standard
- Equipped for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.



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For further information
refer to page 232–233.

Electric bratt pan MAGNUM 2/1 GN



Model No.	2022701
Dimensions	1000 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 x 250 mm
Nom. cap. / nom. fill quant.	92 litres / 77 litres (according to DIN 18857)
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX 5
Connected load	14.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain plug, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (½" cold and warm water supply required) (ill. see page 125)
810784	1 Perforated shelf insert (2 are required)
895044	1 Measuring rod
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric bratt pan MAGNUM 2/1 GN – 300

Model No.	2022703
Pan measurements	700 x 540 x 300 mm
Nom. cap. / nom. fill quant.	111 litres / 96 litres (according to DIN 18857)
Description	See model No. 2022701.
Optional accessories	
10016848	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep (ill. see page 60)
895049	1 Measuring rod



Electric bratt pan MAGNUM 3/1 GN



Model No.	2022705
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 x 250 mm
Nom. cap. / nom. fill quant.	135 litres / 113 litres (according to DIN 18857)
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX 5
Connected load	19.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 8640 W, latent: 7680 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain plug, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{1}{2}$ " cold and warm water supply required) (ill. see page 125)
810784	1 Perforated shelf insert (3 are required)
895054	1 Measuring rod
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric bratt pan MAGNUM 3/1 GN – 300

Model No.	2022707
Pan measurements	1020 x 540 x 300 mm
Nom. cap. / nom. fill quant.	165 litres / 143 litres (according to DIN 18857)
Description	See model No. 2022705.
Optional accessories	
10016849	Automatic lifting device for e.g. 9x 1/1 GN - 65 mm deep (ill. see page 60)
895059	1 Measuring rod



Electric tilting bratt pan MAGNUM 2/1 GN manual tilting



Model No.	2021441C
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 x 210 mm
Nom. cap. / nom. fill quant.	80 litres / 65 litres (according to DIN 18857)
Description	55 mm space between pan and side frame – for easy cleaning
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX 5
Connected load	14.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{1}{2}$ " cold and warm water supply required) (ill. see page 125)
810784	1 Perforated shelf insert (2 are required)
895064	1 Measuring rod
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting bratt pan MAGNUM 2/1 GN motorised tilting



Model No.	2021443C
Description	As described above (model No. 2021441C), but with electrically driven tilting mechanism with manual switch.
Connected load	14.6 kW 3 NPE AC 400 V. Recommended fuse protection 3x25 A
Heat emission	sensitive: 6570 W, latent: 5840 W

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

Model No.	2021449C
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 x 300 mm
Nom. cap. / nom. fill quant.	111 litres / 96 litres (according to DIN 18857)
Description	See model No. 2021441C.
Optional accessories	
895069	1 Measuring rod

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

Model No.	2021451C
Description	As described above (model No. 2021449C), but with electrically driven tilting mechanism with manual switch.
Connected load	14.6 kW 3 NPE AC 400 V. Recommended fuse protection 3x25 A
Heat emission	sensitive: 6570 W, latent: 5840 W

Electric tilting bratt pan MAGNUM 3/1 GN manual tilting



Model No.	2021445C
Dimensions	1600 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 x 210 mm
Nom. cap. / nom. fill quant.	116 litres / 94 litres (according to DIN 18857)
Description	55 mm space between pan and side frame – for easy cleaning
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX 5
Connected load	19.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 8640 W, latent: 7680 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845027	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (½" cold and warm water supply required) (ill. see page 125)
810784	1 Perforated shelf insert (3 are required)
895074	1 Measuring rod
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting bratt pan MAGNUM 3/1 GN motorised tilting



Model No.	2021447C
Description	As described above (model No. 2021445C), but with electrically driven tilting mechanism with manual switch.
Connected load	19.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 8730 W, latent: 7760 W

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

Model No.	2021453C
Pan measurements	1020 x 540 x 300 mm
Nom. cap. / nom. fill quant.	165 litres / 143 litres (according to DIN 18857)
Description	See model No. 2021445C.
Optional accessories	
895079	1 Measuring rod

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

Model No.	2021455C
Description	As described above (model No. 2021453C), but with electrically driven tilting mechanism with manual switch.
Connected load	19.4 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 32 A
Heat emission	sensitive: 8730 W, latent: 7760 W

Electric pressure bratt pans OPTIMA EXPRESS

- Quick and economical (low water consumption) pressure reduction system OPTIMA EXPRESS with fully automatic control of the pressure reduction process. Sensor supported and therefore gentle to produce.
- Fast pressure release system OPEN EXPRESS for robust products.
- Core temperature probe as standard
- Braising pan made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11) with smoothly polished special sandwich material (MKN PowerBlock).
- 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.
- EcoControl electronic regulation as standard
- Double walled hinged lid as standard
- Equipped for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.



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For further information
refer to page 232-233.

Electric pressure bratt pan 2/1 GN – 300 OPTIMA EXPRESS



Model No.	2024103
Dimensions	1100 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 x 300 mm
Nominal capacity	111 litres
Nominal fill quantity	96 litres (according to DIN 18857)
Description	Emptying via safety drain cock DN 50 at the front
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX 5
Connected load	14.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain plug, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



NEW

Optional accessories	
10016850	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (1/2" cold and warm water supply required) (ill. see page 125)
800999	1 Frame for GN containers (2 are required)
810784	1 Perforated shelf insert (2 are required)
895049	1 Measuring rod
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric pressure bratt pan 3/1 GN – 300 OPTIMA EXPRESS

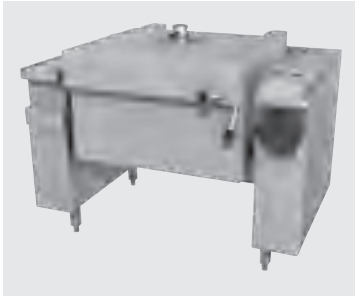


Model No.	2024104
Dimensions	1400 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 x 300 mm
Nominal capacity	165 litres
Nominal fill quantity	143 litres (according to DIN 18857)
Description	Emptying via safety drain cock DN 50 at the front
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX 5
Connected load	19.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 8640 W, latent: 7680 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain plug, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016851	Automatic lifting device for e.g. 9x 1/1 GN - 65 mm deep
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (1/2" cold and warm water supply required) (ill. see page 125)
801039	1 Frame for GN containers (2 are required)
810784	1 Perforated shelf insert (3 are required)
895059	1 Measuring rod
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting pressure bratt pan 2/1 GN – 300 OPTIMA EXPRESS manual tilting



Model No.	2024205
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 x 300 mm
Nominal capacity	111 litres
Nominal fill quantity	96 litres (according to DIN 18857)
Description	55 mm space between pan and side frame – for easy cleaning
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX 5
Connected load	14.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x25 A
Heat emission	sensitive: 6480 W, latent: 5760 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845027	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{1}{2}$ " cold and warm water supply required) (ill. see page 125)
800999	1 Frame for GN containers (2 are required)
810784	1 Perforated shelf insert (2 are required)
895069	1 Measuring rod
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting pressure bratt pan 2/1 GN – 300 OPTIMA EXPRESS motorised tilting

Model No.	2024206
Description	As described above (model No. 2024205), but with electrically driven tilting mechanism with manual switch.
Connected load	14.6 kW 3 NPE AC 400 V. Recommended fuse protection 3x25 A
Heat emission	sensitive: 6570 W, latent: 5840 W

Electric tilting pressure bratt pan 3/1 GN – 300 OPTIMA EXPRESS manual tilting



Model No.	2024207
Dimensions	1600 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 x 300 mm
Nominal capacity	165 litres
Nominal fill quantity	143 litres (according to DIN 18857)
Description	55 mm space between pan and side frame – for easy cleaning
Electrical equipment	EcoControl, SUPRA contact heating elements, safety temperature thermostat, mains connection, HACCP data interface RS 485, IPX 5
Connected load	19.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 8640 W, latent: 7680 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845027	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (½" cold and warm water supply required) (ill. see page 125)
801039	1 Frame for GN containers (2 are required)
810784	1 Perforated shelf insert (3 are required)
895079	1 Measuring rod
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting pressure bratt pan 3/1 GN – 300 OPTIMA EXPRESS motorised tilting

Model No.	2024208
Description	As described above (model No. 2024207), but with electrically driven tilting mechanism with manual switch.
Connected load	19.4 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 8730 W, latent: 7760 W

Electric quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Thermostatic or electronic temperature regulation
- Automatic process water monitoring and feed – is constantly ready for use
- Double-walled hinged lid with springloaded swivel joint as standard
- Emptying via safety drain cook DN 42 at the front
- Equipped for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.


VAPRO

For further information
refer to page 234–235.

Electric quick boiling kettle 60 L



Picture includes optional accessories

Model No.	2022802B
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nominal capacity	70 litres
Nominal fill quantity	60 litres (according to DIN 18855)
Heat up time	21 min. (according to DIN 18855)
Electrical equipment	Main switch, power switch, thermostat, temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 6
Fittings	Air valve, safety valve
Connected load	15.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 553 W, latent: 3160 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216286	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895034	1 Measuring rod for 60 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric quick boiling kettle 60 L with EcoControl

Model No.	2022812
Description	As described above (model No. 2022802B), but with EcoControl electronic temperature regulation and membrane keypad.

Electric quick boiling kettle 100 L



Picture includes optional accessories

Model No.	2022804B
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nominal capacity	113 litres
Nominal fill quantity	100 litres (according to DIN 18855)
Heat up time	26 min. (according to DIN 18855)
Electrical equipment	Main switch, power switch, thermostat, temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 6
Fittings	Air valve, safety valve
Connected load	20.8 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 40 A
Heat emission	sensitive: 728 W, latent: 4160 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216281	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895039	Measuring rod for 100 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric quick boiling kettle 100 L with EcoControl

Model No.	2022813
Description	As described above (model No. 2022804B), but with EcoControl electronic temperature regulation and membrane keypad.

Electric quick boiling kettle 150 L



Picture includes optional accessories

Model No.	2022805B
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nominal capacity	163 litres
Nominal fill quantity	150 litres (according to DIN 18855)
Heat up time	32 min. (according to DIN 18855)
Electrical equipment	Main switch, power switch, thermostat, temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 6
Fittings	Air valve, safety valve
Connected load	25.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 903 W, latent: 5160 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216287	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895084	Measuring rod for 150 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric quick boiling kettle 150 L with EcoControl

Model No.	2022814
Description	As described above (model No. 2022805B), but with EcoControl electronic temperature regulation and membrane keypad.

Electric quick boiling kettles with agitator and cooling module

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Multifunctional agitator ensures optimal mixing, cooking and cooling processes.
- Variable agitator speeds between 10 – 45 rev/min in both directions of rotation, with interval operation.
- Optimal cooling system integrated into the double jacket.
- Short cooling times due to high grade chrome nickel steel heat conduction
- With safety features for completely safe operation.
- Supplied ready for direct connection to a cooling circuit or cold water circuit installed on site.
- EcoControl electronic regulation as standard:
 - electronic temperature regulation with digital display
 - 3 cooking programmes
 - gentle heat setting for sensitive products
- With double-walled hinged lid with viewing glass as standard
- Equipped for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.


VAPRO

For further information
refer to page 234–235.

Electric quick boiling kettle with agitator



Picture includes optional accessories

Model No.	2022827
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nominal capacity	145 litres
Nominal fill quantity	130 litres (according to DIN 18855)
Heat up time	32 min. (according to DIN 18855)
Electrical equipment	EcoControl, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, tamper lamp, HACCP data interface RS 485, mains connection, IPX 6
Connected load	26.6 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 50 A
Heat emission	sensitive: 922 W, latent: 5270 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 Multifunctional agitator, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216152	1 Safety guard of chrome nickel steel, hinged with safety device
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric quick boiling kettle with agitator and cooling module



Picture includes optional accessories

Model No.	2022828
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nominal capacity	145 litres
Nominal fill quantity	130 litres (according to DIN 18855)
Heat up time	32 min. (according to DIN 18855)
Electrical equipment	EcoControl, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, tamper lamp, HACCP data interface RS 485, mains connection, IPX 6
Connected load	27.1 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 922 W, latent: 5270 W
Cooling load	12.0 kW (required on site)
Accessories	Extra large drain cock 1½" of CrNi steel, 1 Multifunctional agitator, 8 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216152	1 Safety guard of chrome nickel steel, hinged with safety device
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet, 2 sets are required)
Please find further accessories/optional equipment starting from page 121.	

Electric tilting quick boiling kettles

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- Automatic process water monitoring and feed – is constantly ready for use
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Thermostatic or electronic temperature regulation
- Double-walled hinged lid with springloaded swivel joint as standard
- The tilting angle of the kettle, more than 90°, makes pouring, emptying and cleaning much easier.
- Ideal kettle positioning prevents spills and guarantees that the kettle is fully emptied.
- A greater pouring height allows easier emptying into large containers.
- Various fittings and displays are integrated into the side frames.
- Motorised or manual tilting
- Equipped for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.


VAPRO

For further information
refer to page 234–235.

Electric tilting quick boiling kettle 60 L manual tilting VAPRO



Picture includes optional accessories

Model No.	2023003B
Dimensions	1100 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nom. cap. / nom. fill quant.	70 litres / 60 litres (according to DIN 18855)
Heat up time	21 min. (according to DIN 18855)
Electrical equipment	Power control switch, end switch, thermostat, safety temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX 5
Fittings	Air valve, safety valve
Connected load	15.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 553 W, latent: 3160 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216286	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	Straining sieve, square holes 8 mm
895034	Measuring rod for 60 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

NEW

Please find further accessories/optional equipment starting from page 121.

Electric tilting quick boiling kettle 60 L motorised tilting VAPRO

Model No.	2023004B
Description	As described above (model No. 2023003B), but with electrically driven tilting mechanism with manual switch.
Connected load	16.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x32 A
Heat emission	sensitive: 560 W, latent: 3200 W

Electric tilting quick boiling kettle 60 L motorised tilting VAPRO & EcoControl

Model No.	2023022
Description	As described above (model No. 2023004B), but with EcoControl electronic temperature regulation and membrane keypad.

Electric tilting quick boiling kettle 100 L manual tilting VAPRO



Picture includes optional accessories

Model No.	2023007B
Dimensions	1200 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nom. cap. / nom. fill quant.	113 litres / 100 litres (according to DIN 18855)
Heat up time	26 min. (according to DIN 18855)
Electrical equipment	Power control switch, end switch, thermostat, safety temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX 5
Fittings	Air valve, safety valve
Connected load	20.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x40 A
Heat emission	sensitive: 728 W, latent: 4160 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216281	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	Straining sieve, square holes 8 mm
895039	Measuring rod for 100 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Further accessories/optional equipment starting from page 121.



Electric tilting quick boiling kettle 100 L motorised tilting VAPRO

Model No.	2023008B
Description	As described above (model No. 2023007B), but with electrically driven tilting mechanism with manual switch.
Connected load	21.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x40 A
Heat emission	sensitive: 735 W, latent: 4200 W

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

Model No.	2023024
Description	As described above (model No. 2023008B), but with EcoControl electronic temperature regulation and membrane keypad.

Electric tilting quick boiling kettle 150 L manual tilting VAPRO



Picture includes optional accessories

Model No.	2023009B
Dimensions	1300 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nom. cap. / nom. fill quant.	163 litres / 150 litres (according to DIN 18855)
Heat up time	32 min. (according to DIN 18855)
Electrical equipment	Power control switch, end switch, thermostat, safety temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX 5
Fittings	Air valve, safety valve
Connected load	25.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 903 W, latent: 5160 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216287	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	Straining sieve, square holes 8 mm
895084	Measuring rod for 150 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	



Electric tilting quick boiling kettle 150 L motorised tilting VAPRO

Model No.	2023010B
Description	As described above (model No. 2023009B), but with electrically driven tilting mechanism with manual switch.
Connected load	26.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 910 W, latent: 5200 W

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

Model No.	2023026
Description	As described above (model No. 2023010B), but with EcoControl electronic temperature regulation and membrane keypad.

Electric tilting quick boiling kettle 200 L manual tilting VAPRO



Picture includes optional accessories

Model No.	2023017B
Dimensions	1300 x 850 mm, 700 mm Corpus height
Nom. cap. / nom. fill quant.	213 litres / 200 litres (according to DIN 18855)
Pan measurements	Ø 665 mm, 645 mm deep
Heat up time	42 min. (according to DIN 18855)
Electrical equipment	Power control switch, end switch, thermostat, safety temperature monitor, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX 5
Fittings	Air valve, safety valve
Connected load	25.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 903 W, latent: 5160 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

846096	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
10016773	Straining sieve, square holes 8 mm
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

NEW

Please find further accessories/optional equipment starting from page 121.

Electric tilting quick boiling kettle 200 L motorised tilting VAPRO

Model No.	2023018B
Description	As described above (model No. 2023017B), but with electrically driven tilting mechanism with manual switch.
Connected load	26.2 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 910 W, latent: 5200 W

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

Model No.	2023028
Description	As described above (model No. 2023018B), but with EcoControl electronic temperature regulation and membrane keypad.

Electric tilting (quick) boiling kettles with agitator and chilling option

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Double jacketed kettle with integrated steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Patented multi-purpose agitator paddle, in three parts, with vertically and horizontally arranged Teflon mixing paddles for optimum mixing, cooking and cooling results.
- Variable agitator speeds up to 155 U/Min. (up to 200 litres kettles) or up to 120 U/Min. (from 300 litres kettles) in clockwise/anticlockwise rotation, with interval operation.
- Supplied ready for direct connection to a cooling circuit (for chilling option).
- Optimal chilling system integrated into the double jacket (for chilling option).
- With safety features for completely safe operation.
- With high resolution 7" colour LCD display operation as standard:
 - four main directories: quick, easy, favourites and run programm
 - 50 preselected automatic cooking programmes – AutoCook
 - Display showing temperature, remaining cooking time, stirring rate and quantity of filled water
- Single walled hinged lid as standard – detachable for easy cleaning; with integrated opening and protective grid and additional lid.
- Extractable shower hose with automatic hose reel (cold water) as standard.
- Equipped for connection to a power optimization system, including contactor
- Patented weighing system (up to 200 litres kettles) with a range from 0 - 500 kg, accurate to 100 g as option.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Electric tilting quick boiling kettle with agitator **(without chilling function)**
integrable to Optima 850 product line (100-150-200 litres)



Dimensions	1500 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 694 mm
Nominal capacity / nominal fill quantity	120 litres / 100 litres (according to DIN 18855) 165 litres / 150 litres (according to DIN 18855) 215 litres / 200 litres (according to DIN 18855)
Heat up time (according to DIN 18855)	27 min. (at the 100 litres kettle); 32 min. (at the 150 litres kettle); 30 min. (at the 200 litres kettle)
Description	<ul style="list-style-type: none"> – Tightly welded top plate with lateral drain channels for easy cleaning – Connection and sealing by special clip bars flush mounted to the cover (optional) – kettle can therefore be integrated into the Optima 850 cooking block
Electrical equipment	7" colour LCD display operation, water level regulator with electrode, tubular heating elements, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, emergency stop switch, Ethernet and USB interface for HACCP data, mains connection, safety circuit in the event of a short power cut, overheating protection for electrical tilting function, IPX 5
Connected load	24.0 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 40 A (at the 100 litres kettle); 29.5 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 50 A (at the 150 litres kettle); 40.5 kW 3 NPE AC 400V. Recommended fuse protection 3 x 63 A (at the 200 litres kettle);
Heat emission	sensitive: 840 W, latent: 4800 W (at the 100 litres kettle); sensitive: 1033 W, latent: 5900 W (at the 150 litres kettle); sensitive: 1418 W, latent: 8100 W (at the 200 litres kettle)
Accessories	Volume measuring rod, Multifunctional agitator paddle with Teflon scraper, Cleaning tool set, 6 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

Please find further accessories/optional equipment on page 126.

Model No.	without chilling function			Price
	100 L, 316 mm deep	150 L, 449 mm deep	200 L, 582 mm deep	
2023030	•			
2023033		•		
2023036			•	

Electric tilting quick boiling kettle with agitator and chilling function integrable to Optima 850 product line (100-150-200 litres)



Dimensions	1600 x 850 mm, 700 mm Corpus height
Description	As described on site 74.
Cooling option	Fully automatic cooling with ice water of 0.5°C (provided by customer) in a closed circuit, with integrated cooling water reserve tank and circulation pump in the kettle – ensures an increased reflow into the ice bank (not directly adjacent to the kettle)
Cooling load (according to DIN 10508)	12.1 kW (at the 100 litres kettle); 17.0 kW (at the 150 litres kettle); 21.9 kW (at the 200 litres kettle)

Model No.	with chilling function			Price
	100 L, 316 mm deep	150 L, 449 mm deep	200 L, 582 mm deep	
2023032	•			
2023035		•		
2023038			•	

Electric tilting boiling kettle with agitator (without chilling function) in Optima design (300-400-500 litres)



Dimensions	1710 x 970 mm, 1200 mm Corpus height
Inner kettle	Ø 894 mm
Nominal capacity / nominal fill quantity	325 litres / 300 litres (according to DIN 18855) 425 litres / 400 litres (according to DIN 18855) 500 litres / 470 litres (according to DIN 18855)
Heat up time (according to DIN 18855)	35 min. (at the 300 litres kettle); 47 min. (at the 400 litres kettle); 55 min. (at the 500 litres kettle)
Electrical equipment	7" colour LCD display operation, water level regulator with electrode, tubular heating elements, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, emergency stop switch, Ethernet and USB interface for HACCP data, mains connection, safety circuit in the event of a short power cut, overheating protection for electrical tilting function, IPX 5
Connected load	52.5 kW 3 NPE AC 400V. Recommended fuse protection 3 x 80 A (for all three kettle sizes)
Heat emission	sensitive: 1838 W, latent: 10500 W
Accessories	Volume measuring rod, Multifunctional agitator paddle with Teflon scraper, Cleaning tool set
Optional accessories	
	Please find further accessories/optional equipment on page 126.

Model No.	without chilling function			Price
	300 L, 541 mm deep	400 L, 696 mm deep	500 L, 816 mm deep	
0524901	•			
0524904		•		
0524907			•	

Electric tilting boiling kettle with agitator and chilling function in Optima design (300-400-500 litres)



Description	As described on site 75.
Cooling option	Fully automatic cooling with ice water of 0.5°C (provided by customer) in a closed circuit, with integrated cooling water reserve tank and circulation pump in the kettle – ensures an increased reflow into the ice bank (not directly adjacent to the kettle)
Cooling load (according to DIN 10508)	32,9 kW (at the 300 litres kettle); 42,8 kW (at the 400 litres kettle); 49,7 kW (at the 500 litres kettle)

Model No.	with chilling function			Price
	300 L, 541 mm deep	400 L, 696 mm deep	500 L, 816 mm deep	
0524903	•			
0524906		•		
0524909			•	

Electric quick boiling kettles and cooking kettles (rectangular)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Thermostatic or electronic temperature regulation
- Automatic process water monitoring and feed – is constantly ready for use
- Double-walled hinged lid with springloaded swivel joint as standard
- Emptying via safety drain cock DN 50 at the front
- Equipped for connection to a power optimization system
- Available in four different sizes (for 2 GN, 4 GN, 6 GN and 12 GN)
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.


VAPRO

For further information
refer to page 234-235.

Electric quick boiling kettle 1



Picture includes optional accessories

Model No.	2022831
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	500 x 540 mm, 535 mm deep, for 2 x GN 1/1 – 200 mm deep
Nominal capacity	140 litres
Nominal fill quantity	130 litres (according to DIN 18855)
Heat up time	33 min. (according to DIN 18855)
Electrical equipment	Main switch, power control switch, thermostat, safety temperature thermostat, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX 5
Fittings	Air valve, safety valve
Connected load	20.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x40 A
Heat emission	sensitive: 728 W, latent: 4160 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

10016842	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
846101	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{3}{4}$ " cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (2 are required)
801199	1 Frame for GN containers (2 are required)
814295	1 Perforated shelf insert
895014	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)

Please find further accessories/optional equipment starting from page 121.



Electric quick boiling kettle 1 with EcoControl electronic regulation

Model No.	2022833
Description	As described above (model No. 2022831), but with EcoControl electronic temperature regulation and membrane keypad.

Electric quick boiling kettle 2



Picture includes optional accessories

Model No.	2022832
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	700 x 540 mm, 535 mm deep, for 4 x GN 1/1 – 200 mm deep
Nominal capacity	195 litres
Nominal fill quantity	180 litres (according to DIN 18855)
Heat up time	41 min. (according to DIN 18855)
Electrical equipment	Main switch, power control switch, thermostat, safety temperature thermostat, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX 5
Fittings	Air valve, safety valve
Connected load	25.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 903 W, latent: 5160 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016843	Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep
846101	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{3}{4}$ " cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (4 are required)
800999	1 Frame for GN containers (2 are required)
814295	1 Perforated shelf insert (2 are required)
895019	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric quick boiling kettle 2 with EcoControl electronic regulation

Model No.	2022834
Description	As described above (model No. 2022832), but with EcoControl electronic temperature regulation and membrane keypad.

Electric boiling kettle 3



Picture includes optional accessories

Model No.	2022908
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep, for 6 x GN 1/1 – 200 mm deep
Nominal capacity	285 litres
Nominal fill quantity	260 litres (according to DIN 18855)
Heat up time	43 min. (according to DIN 18855)
Electrical equipment	Main switch, power control switch, thermostat, safety temperature thermostat, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX 5
Fittings	Air valve, safety valve
Connected load	35.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x63 A
Heat emission	sensitive: 1253 W, latent: 7160 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable


NEW

Optional accessories	
10016844	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep
846101	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{3}{4}$ " cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
801039	1 Frame for GN containers (2 are required)
814295	1 Perforated shelf insert (3 are required)
895024	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric boiling kettle 3 with EcoControl electronic regulation

Model No.	2022910
Description	As described above (model No. 2022908), but with EcoControl electronic temperature regulation and membrane keypad.

Electric boiling kettle 500 L



Model No.	2022903
Dimensions	2000 x 850 mm, 700 mm Corpus height
Inner kettle	1690 x 665 mm, 465 mm deep, for 12 x GN 1/1 – 200 mm deep
Nominal capacity	545 litres
Nominal fill quantity	490 litres (according to DIN 18855)
Heat up time	53 min. (according to DIN 18855)
Electrical equipment	Main switch, power control switch, thermostat, safety temperature thermostat, control lamps, tubular heating elements, pilot heating elements, contactor, water solenoid valve, water level regulator with electrode, mains connection, IPX 5
Fittings	Air valve, safety valve
Connected load	50.8 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 100 A
Heat emission	sensitive: 1778 W, latent: 10160 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 6 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
846101	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (¾" cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (12 are required)
895015	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet, 2 sets are required)
Please find further accessories/optional equipment starting from page 121.	

Electric boiling kettle 500 L with EcoControl electronic regulation

Model No.	2022909
Description	As described above (model No. 2022903), but with EcoControl electronic temperature regulation and membrane keypad.

Electric pressure cooking kettles OPTIMA EXPRESS

- Quick and economical (low water consumption) pressure reduction system OPTIMA EXPRESS with fully automatic control of the pressure reduction process. Sensor supported and therefore gentle to produce.
- Fast pressure release system OPEN EXPRESS for robust products.
- Core temperature probe as standard
- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient.
- Short heating up times with VAPRO pressure steam system.
- Automatic process water monitoring and feed – is constantly ready for use
- With steam function as standard (direct introduction of steam for a more rapid pressure build up or for steaming/regenerating)
- EcoControl electronic regulation as standard
- Double-walled hinged lid with springloaded swivel joint as standard
- Emptying via safety drain cook DN 50 at the front
- Equipped for connection to a power optimization system with potential free contact as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.


VAPRO

For further information
refer to page 234-235.

Electric pressure cooking kettle 1 OPTIMA EXPRESS



Picture includes optional accessories

Model No.	2023901
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	500 x 540 mm, 535 mm deep, for 2 x GN 1/1 – 200 mm deep
Nominal capacity	140 litres
Nominal fill quantity	130 litres (according to DIN 18855)
Heat up time	34 min. (according to DIN 18855)
Electrical equipment	EcoControl, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, interference lamp, HACCP data interface RS 485, mains connection, IPX 5
Connected load	20.8 kW 3 NPE AC 400 V. Recommended fuse protection 3 x 40 A
Heat emission	sensitive: 832 W, latent: 208 W
Accessories	Extra large drain cock 2" of CrNi steel, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories		
10016845	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep	
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (½" cold and warm water supply required) (ill. see page 125)	
801199	1 Frame for GN containers (2 are required)	
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (2 are required)	
814295	1 Perforated shelf insert	
895014	1 Measuring rod	
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	
Please find further accessories/optional equipment starting from page 121.		

Electric pressure cooking kettle 2 OPTIMA EXPRESS



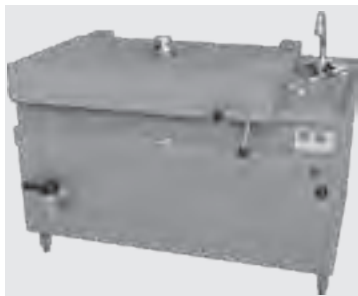
Picture includes optional accessories

Model No.	2023902
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	700 x 540 mm, 535 mm deep, for 4 x GN 1/1 – 200 mm deep
Nominal capacity	195 litres
Nominal fill quantity	180 litres (according to DIN 18855)
Heat up time	38 min. (according to DIN 18855)
Electrical equipment	EcoControl, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, interference lamp, HACCP data interface RS 485, mains connection, IPX 5
Connected load	25.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x50 A
Heat emission	sensitive: 1032 W, latent: 258 W
Accessories	Extra large drain cock 2" of CrNi steel, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016846	Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (1/2" cold and warm water supply required) (ill. see page 125)
800999	1 Frame for GN containers (2 are required)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (4 are required)
814295	1 Perforated shelf insert (2 are required)
895019	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Electric pressure cooking kettle 3 OPTIMA EXPRESS



Picture includes optional accessories

Model No.	2023903
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep, for 6 x GN 1/1 – 200 mm deep
Nominal capacity	285 litres
Nominal fill quantity	260 litres (according to DIN 18855)
Heat up time	39 min. (according to DIN 18855)
Electrical equipment	EcoControl, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, interference lamp, HACCP data interface RS 485, mains connection, IPX 5
Connected load	35.8 kW 3 NPE AC 400 V. Recommended fuse protection 3x63 A
Heat emission	sensitive: 1432 W, latent: 358 W
Accessories	Extra large drain cock 2" of CrNi steel, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016847	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (1/2" cold and warm water supply required) (ill. see page 125)
801039	1 Frame for GN containers (2 are required)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
814295	1 Perforated shelf insert (3 are required)
895024	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Steam quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Regulation via manual steam valve (Type of protection: IPX 6) or electronically with EcoControl (Type of protection: IPX 5)
- Double-walled hinged lid with springloaded swivel joint as standard
- Emptying via safety drain cock DN 42 at the front
- For steam generator installation on site
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Steam quick boiling kettle 60 L



Picture includes optional accessories

Model No.	2012802B
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nominal capacity	70 litres
Nominal fill quantity	60 litres (according to DIN 18855)
Heat up time	17 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, safety valve
Nominal thermal load	23 kW (37 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 805 W, latent: 4600 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216286	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895034	Measuring rod for 60 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Please find further accessories/optional equipment starting from page 121.
	Condensation strainer, non-return valve, dirt filter on-site

Steam quick boiling kettle 60 L with EcoControl electronic regulation

Model No.	2012812
Description	As described above (model No. 2012802B), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, low steam pressure 0.5 - 0.8 bar must be ensured on site.

Steam quick boiling kettle 100 L



Picture includes optional accessories

Model No.	2012804B
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nominal capacity	113 litres
Nominal fill quantity	100 litres (according to DIN 18855)
Heat up time	21 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, safety valve
Nominal thermal load	31 kW (50 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1085 W, latent: 6200 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216281	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895039	Measuring rod for 100 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Please find further accessories/optional equipment starting from page 121.
	Condensation strainer, non-return valve, dirt filter on-site

Steam quick boiling kettle 100 L with EcoControl electronic regulation

Model No.	2012813
Description	As described above (model No. 2012804B), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Optima 850 | Steam quick boiling kettles (round)

Steam quick boiling kettle 150 L



Picture includes optional accessories

Model No.	2012805B
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nominal capacity	163 litres
Nominal fill quantity	150 litres (according to DIN 18855)
Heat up time	24 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, safety valve
Nominal thermal load	41 kW (66 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1435 W, latent: 8200 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216287	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895084	Measuring rod for 150 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Please find further accessories/optional equipment starting from page 121.
	Condensation strainer, non-return valve, dirt filter on-site

Steam quick boiling kettle 150 L with EcoControl electronic regulation

Model No.	2012814
Description	As described above (model No. 2012805B), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam tilting quick boiling kettles

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Regulation via manual steam valve or electronically with EcoControl
- For steam generator installation on site
- The tilting angle of the kettle, more than 90°, makes pouring, emptying and cleaning much easier.
- Ideal kettle positioning prevents spills and guarantees that the kettle is fully emptied.
- A greater pouring height allows easier emptying into large containers.
- Double-walled hinged lid with springloaded swivel joint as standard
- Various fittings and displays are integrated into the side frames.
- Motorised or manual tilting
- Type of protection: IPX 5 (for motorised tilting and/or EcoControl)
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Steam tilting quick boiling kettle 60 L manual tilting



Picture includes optional accessories

Model No.	2013003B
Dimensions	1100 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nominal capacity	70 litres
Nominal fill quantity	60 litres (according to DIN 18855)
Heat up time	17 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	23 kW (37 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 665 W, latent: 3800 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216286	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	Straining sieve, square holes 8 mm
895034	Measuring rod for 60 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Condensation strainer, non-return valve, dirt filter on-site
	Please find further accessories/optional equipment starting from page 121.

NEW

Steam tilting quick boiling kettle 60 L motorised tilting

Model No.	2013004B
Description	As described above (model No. 2013003B), but with electrically driven tilting mechanism with manual switch.
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 672 W, latent: 3840 W

Optima 850 | Steam tilting quick boiling kettles

Steam tilting quick boiling kettle 60 L motorised tilting with EcoControl electronic regulation

Model No.	2013022
Description	As described above (model No. 2013004B), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam tilting quick boiling kettle 100 L manual tilting



Picture includes optional accessories

Model No.	2013007B
Dimensions	1200 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nominal capacity	113 litres
Nominal fill quantity	100 litres (according to DIN 18855)
Heat up time	21 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	31 kW (50 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 945 W, latent: 5400 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216281	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	Straining sieve, square holes 8 mm
895039	Measuring rod for 100 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Condensation strainer, non-return valve, dirt filter on-site
	Please find further accessories/optional equipment starting from page 121.



Steam tilting quick boiling kettle 100 L motorised tilting

Model No.	2013008B
Description	As described above (model No. 2013007B), but with electrically driven tilting mechanism with manual switch.
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 952 W, latent: 5440 W

Steam tilting quick boiling kettle 100 L motorised tilting with EcoControl electronic regulation

Model No.	2013024
Description	As described above (model No. 2013008B), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam tilting quick boiling kettle 150 L manual tilting



Picture includes optional accessories

Model No.	2013009B
Dimensions	1300 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nominal capacity	163 litres
Nominal fill quantity	150 litres (according to DIN 18855)
Heat up time	24 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	41 kW (66 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1435 W, latent: 8200 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216287	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
10016773	Straining sieve, square holes 8 mm
895084	Measuring rod for 150 l kettle
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Condensation strainer, non-return valve, dirt filter on-site
	Please find further accessories/optional equipment starting from page 121.



Steam tilting quick boiling kettle 150 L motorised tilting

Model No.	2013010B
Description	As described above (model No. 2013009B), but with electrically driven tilting mechanism with manual switch.
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 1442 W, latent: 8240 W

Optima 850 | Steam tilting quick boiling kettles

Steam tilting quick boiling kettle 150 L motorised tilting with EcoControl electronic regulation

Model No.	2013026
Description	As described above (model No. 2013010B), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam tilting quick boiling kettle 200 L manual tilting



Picture includes optional accessories

Model No.	2013017B
Dimensions	1300 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 645 mm deep
Nominal capacity	213 litres
Nominal fill quantity	200 litres (according to DIN 18855)
Heat up time	26 min. (according to DIN 18855)
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	51 kW (81 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1785 W, latent: 10200 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

846096	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
10016773	Straining sieve, square holes 8 mm
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
	Condensation strainer, non-return valve, dirt filter on-site
	Please find further accessories/optional equipment starting from page 121.

NEW

Steam tilting quick boiling kettle 200 L motorised tilting

Model No.	2013018B
Description	As described above (model No. 2013017B), but with electrically driven tilting mechanism with manual switch.
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 1792 W, latent: 10240 W

Steam tilting quick boiling kettle 200 L motorised tilting with EcoControl electronic regulation

Model No.	2013028
Description	As described above (model No. 2013018B), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam tilting (quick) boiling kettles with agitator and chilling option

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11)
- Heating by means of steam supply provided by the customer.
- Regulation by means of the electromechanical steam control valve – blasts of steam are avoided (Condensate trap, non-return valve and dirt filter must be provided by the customer)
- Patented multi-purpose agitator paddle, in three parts, with vertically and horizontally arranged Teflon mixing paddles for optimum mixing, cooking and cooling results.
- Variable agitator speeds up to 155 U/Min. (up to 200 litres kettles) or up to 120 U/Min. (from 300 litres kettles) in clockwise/anticlockwise rotation, with interval operation.
- Supplied ready for direct connection to a cooling circuit (for chilling option).
- Optimal chilling system integrated into the double jacket (for chilling option).
- With safety features for completely safe operation.
- With high resolution 7" colour LCD display operation as standard:
 - four main directories: quick, easy, favourites and run programm
 - 50 preselected automatic cooking programmes – AutoCook
 - Display showing temperature, remaining cooking time, stirring rate and quantity of filled water
- Single walled hinged lid as standard – detachable for easy cleaning; with integrated opening and protective grid and additional lid.
- Extractable shower hose with automatic hose reel (cold water) as standard.
- Patented weighing system (up to 200 litres kettles) with a range from 0 - 500 kg, accurate to 100 g as option.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Steam tilting quick boiling kettles with agitator **(without chilling function)** integrable to Optima 850 product line (100-150-200 litres)



Dimensions	1500 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 694 mm
Nominal capacity / nominal fill quantity	120 litres / 100 litres (according to DIN 18855) 165 litres / 150 litres (according to DIN 18855) 215 litres / 200 litres (according to DIN 18855)
Heat up time (according to DIN 18855)	20 min. (at the 100 litres kettle); 22 min. (at the 150 litres kettle); 24 min. (at the 200 litres kettle)
Description	<ul style="list-style-type: none"> – Tightly welded top plate with lateral drain channels for easy cleaning – Connection and sealing by special clip bars flush mounted to the cover (optional) – kettle can therefore be integrated into the Optima 850 cooking block
Electrical equipment	7" colour LCD display operation, water solenoid valve, temperature monitor, pressure regulator, emergency stop switch, Ethernet and USB interface for HACCP data, mains connection, safety circuit in the event of a short power cut, overheating protection for electrical tilting function, IPX 5
Nominal thermal load	64 kW (40 kg/h) (at the 100 litres kettle); 88 kW (55 kg/h) (at the 150 litres kettle); 112 kW (70 kg/h) (at the 200 litres kettle) Low pressure steam up to 1.5 - 2.0 bar each
Fittings	Air valve, pressure gauge, safety valve
Connected load	2.2 kW 3 NPE AC 400V. Recommended fuse protection 3 x 10 A
Heat emission	sensitive: 2317 W, latent: 13240 W (at the 100 litres kettle); sensitive: 3157 W, latent: 18040 W (at the 150 litres kettle); sensitive: 3997 W, latent: 22840 W (at the 200 litres kettle)
Accessories	Volume measuring rod, Multifunctional agitator paddle with Teflon scraper, Cleaning tool set, 6 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

Please find further accessories/optional equipment on page 126.

Model No.	without chilling function			Price
	100 L, 316 mm deep	150 L, 449 mm deep	200 L, 582 mm deep	
2013030	•			
2013033		•		
2013036			•	

Steam tilting quick boiling kettles with agitator and chilling function integrable to Optima 850 product line (100-150-200 litres)



Dimensions	1600 x 850 mm, 700 mm Corpus height
Description	As described on site 92.
Cooling option	Fully automatic cooling with ice water of 0.5°C (provided by customer) in a closed circuit, with integrated cooling water reserve tank and circulation pump in the kettle – ensures an increased reflow into the ice bank (not directly adjacent to the kettle)
Cooling load (according to DIN 10508)	12.1 kW (at the 100 litres kettle); 17.0 kW (at the 150 litres kettle); 21.9 kW (at the 200 litres kettle)

Model No.	with chilling function			Price
	100 L, 316 mm deep	150 L, 449 mm deep	200 L, 582 mm deep	
2013032	•			
2013035		•		
2013038			•	

Steam tilting boiling kettles with agitator (without chilling function) in Optima design (300-400-500 litres)



Dimensions	1710 x 970 mm, 1200 mm Corpus height
Inner kettle	Ø 894 mm
Nominal capacity / nominal fill quantity	325 litres / 300 litres (according to DIN 18855) 425 litres / 400 litres (according to DIN 18855) 500 litres / 470 litres (according to DIN 18855)
Heat up time (according to DIN 18855)	30 min. (at the 300 litres kettle); 40 min. (at the 400 litres kettle); 50 min. (at the 500 litres kettle)
Electrical equipment	7" colour LCD display operation, water solenoid valve, temperature monitor, pressure regulator, emergency stop switch, Ethernet and USB interface for HACCP data, mains connection, safety circuit in the event of a short power cut, overheating protection for electrical tilting function, IPX 5
Nominal thermal load	152 kW (95 kg/h) (at the 300 litres kettle); 160 kW (100 kg/h) (at the 400 litres kettle); 176 kW (110 kg/h) (at the 500 litres kettle) Low pressure steam up to 1.5 - 2.0 bar each
Fittings	Air valve, pressure gauge, safety valve
Connected load	3.0 kW 3 NPE AC 400V. Recommended fuse protection 3 x 16 A (for all three kettle sizes)
Heat emission	sensitive: 5425 W, latent: 31000 W (at the 300 litres kettle); sensitive: 5705 W, latent: 32600 W (at the 400 litres kettle); sensitive: 6265 W, latent: 35800 W (at the 500 litres kettle);
Accessories	Volume measuring rod, Multifunctional agitator paddle with Teflon scraper, Cleaning tool set
Optional accessories	
	Please find further accessories/optional equipment on page 126.

Model No.	without chilling function			Price
	300 L, 541 mm deep	400 L, 696 mm deep	500 L, 816 mm deep	
0514901	•			
0514904		•		
0514907			•	

Steam tilting boiling kettles with agitator and chilling function in Optima design (300-400-500 litres)



Dimensions	1710 x 970 mm, 1200 mm Corpus height
Description	As described on site 93.
Cooling option	Fully automatic cooling with ice water of 0.5°C (provided by customer) in a closed circuit, with integrated cooling water reserve tank and circulation pump in the kettle – ensures an increased reflow into the ice bank (not directly adjacent to the kettle)
Cooling load (according to DIN 10508)	12.1 kW (at the 100 litres kettle); 17.0 kW (at the 150 litres kettle); 21.9 kW (at the 200 litres kettle)

Model No.	with chilling function			Price
	300 L, 541 mm deep	400 L, 696 mm deep	500 L, 816 mm deep	
0514903	•			
0514906		•		
0514909			•	

Steam quick boiling kettles and cooking kettles (rectangular)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- Regulation via manual steam valve or electronically with EcoControl (Type of protection: IPX 5)
- For steam generator installation on site
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Double-walled hinged lid with springloaded swivel joint as standard
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Steam quick boiling kettle 1



Picture includes optional accessories

Model No.	2012831
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	500 x 540 mm, 535 mm deep, for 2 x GN 1/1 – 200 mm deep
Nominal capacity	140 litres
Nominal fill quantity	130 litres (according to DIN 18855)
Heat up time	23 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	32 kW (51 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1120 W, latent: 6400 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016842	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
846101	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{3}{4}$ " cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (2 are required)
801199	1 Frame for GN containers (2 are required)
814295	1 Perforated shelf insert
895014	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Steam quick boiling kettle 1 with EcoControl electronic regulation

Model No.	2012833
Description	As described above (model No. 2012831), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam quick boiling kettle 2



Picture includes optional accessories

Model No.	2012832
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	700 x 540 mm, 535 mm deep, for 4 x GN 1/1 – 200 mm deep
Nominal capacity	195 litres
Nominal fill quantity	180 litres (according to DIN 18855)
Heat up time	26 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	40 kW (62 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1400 W, latent: 8000 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016843	Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep
846101	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (¾" cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (4 are required)
800999	1 Frame for GN containers (2 are required)
814295	1 Perforated shelf insert (2 are required)
895019	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Steam quick boiling kettle 2 with EcoControl electronic regulation

Model No.	2012834
Description	As described above (model No. 2012832), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam boiling kettle 3



Picture includes optional accessories

Model No.	2012908
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep, for 6 x GN 1/1 – 200 mm deep
Nominal capacity	285 litres
Nominal fill quantity	260 litres (according to DIN 18855)
Heat up time	28 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	53 kW (83 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1855 W, latent: 10600 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016844	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep
846101	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{3}{4}$ " cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
801039	1 Frame for GN containers (2 are required)
814295	1 Perforated shelf insert (3 are required)
895024	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Steam boiling kettle 3 with EcoControl electronic regulation

Model No.	2012910
Description	As described above (model No. 2012908), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam boiling kettle 500 L



Picture includes optional accessories

Model No.	2012903
Dimensions	2000 x 850 mm, 700 mm Corpus height
Inner kettle	1690 x 665 mm, 465 mm deep, for 12 x GN 1/1 – 200 mm deep
Nominal capacity	545 litres
Nominal fill quantity	490 litres (according to DIN 18855)
Heat up time	52 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	55 kW (89 kg/h), steam pressure connection 0.5 - 0.8 bar
Heat emission	sensitive: 1925 W, latent: 11000 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 6 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
846101	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) ($\frac{3}{4}$ " cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (12 are required)
895015	Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet, 2 sets are required)
Please find further accessories/optional equipment starting from page 121.	

Steam boiling kettle 500 L with EcoControl electronic regulation

Model No.	2012909
Description	As described above (model No. 2012903), but with EcoControl electronic temperature regulation and membrane keypad. With installed electromechanical steam control valve, steam pressure connection 0.5 - 0.8 bar must be ensured on site.

Steam pressure cooking kettle OPTIMA EXPRESS

- Quick and economical (low water consumption) pressure reduction system OPTIMA EXPRESS with fully automatic control of the pressure reduction process. Sensor supported and therefore gentle to produce.
- Fast pressure release system OPEN EXPRESS for robust products.
- Core temperature probe as standard
- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- For steam generator installation on site
- EcoControl electronic regulation as standard:
 - electronic temperature regulation with digital display
 - 3 cooking programmes
 - gentle heat setting for sensitive products
- Double-walled hinged lid with springloaded swivel joint as standard
- Type of protection: IPX 5
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Steam pressure cooking kettle 3 OPTIMA EXPRESS



Picture includes optional accessories

Model No.	2013903
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep, for 6 x GN 1/1 – 200 mm deep
Nominal capacity	285 litres
Nominal fill quantity	260 litres (according to DIN 18855)
Heat up time	28 min. (according to DIN 18855)
Description	Emptying via safety drain cock DN 50 at the front
Fittings	Steam valve DN 25, air valve, pressure gauge
Nominal thermal load	53 kW (83 kg/h), steam pressure connection 1.0 - 1.5 bar
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 2128 W, latent: 532 W
Accessories	Extra large drain cock 2" of CrNi steel, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016847	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep
845026	1 Mixer tap with outlet R $\frac{3}{4}$ " (DN 20) (½" cold and warm water supply required) (ill. see page 125)
801039	1 Frame for GN containers (2 are required)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
814295	1 Perforated shelf insert (3 are required)
895024	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	



Gas ranges

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

Gas range with 2 burners



Model No.	2063401
Dimensions	400 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – C-burner 3.5 kW (at the front), E-burner 7.0 kW (at the rear) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, gas stop tap
Nominal thermal load	10.5 kW, natural or liquid gas
Heat emission	sensitive: 2625 W, latent: 1050 W
Accessories	1 CNS sliding grid (370 x 700 mm)
Optional accessories	
201861	1 Simmering plate for 1 burner
206007	1 CNS grid to cover 1 burner (350 x 350 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Gas range with 4 burners



Model No.	2063402
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – 2 x C-burner 3.5 kW (front right, rear left), D-burner 5.6 kW (front left), E-burner 7.0 kW (rear right) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, gas stop tap
Nominal thermal load	19.6 kW, natural or liquid gas
Heat emission	sensitive: 4900 W, latent: 1960 W
Accessories	2 CNS sliding grid (370 x 700 mm)
Optional accessories	
201861	1 Simmering plate for 1 burner
206007	1 CNS grid to cover 1 burner (350 x 350 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	



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



Model No.	2063403
Description	<ul style="list-style-type: none"> – As described model No. 2063402, but with electric oven – DN 20 (¾") gas connection required
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX 4
Accessories	1 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Connected load	5.4 kW 2 NPE AC 400 V. Recommended fuse protection 2 x 16 A
Nominal thermal load	19.6 kW, natural or liquid gas
Heat emission	sensitive: 6790 W, latent: 2824 W
Accessories	2 CNS sliding grid (370 x 700 mm)
Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
Please find further accessories/optional equipment starting from page 121.	

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



Model No.	2063404
Description	<ul style="list-style-type: none"> – As described model No. 2063402, but with gas oven – DN 20 (¾") gas connection required
Gas oven	555 x 662 x 280 mm
Nominal thermal load	7.0 kW, natural or liquid gas
Fittings	Atmospheric CNS rod burner, thermoelectric safeguard, piezoelectric ignition, push button switch, thermostatic temperature regulation
Accessories	1 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Nominal thermal load	26.6 kW, natural or liquid gas
Heat emission	sensitive: 7350 W, latent: 3360 W
Accessories	2 CNS sliding grid (370 x 700 mm)
Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
Please find further accessories/optional equipment starting from page 121.	



Gas range with 6 burners



Model No.	2063405
Dimensions	1200 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – 3 x C-burner 3.5 kW (front left, rear middle, front right), D-burner 5.6 kW (front middle), 2 x E-burner 7.0 kW (rear left, rear right) – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, gas stop tap
Nominal thermal load	30.1 kW, natural or liquid gas
Heat emission	sensitive: 7525 W, latent: 3010 W
Accessories	3 CNS sliding grid (370 x 700 mm)

Optional accessories

201861	1 Simmering plate for 1 burner
206007	1 CNS grid to cover 1 burner (350 x 350 mm)
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

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



Model No.	2063406
Description	<ul style="list-style-type: none"> – As described model No. 2063405, but with electric oven – DN 20 (¾") gas connection required
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX 4
Accessories	1 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Connected load	5.4 kW 2 NPE AC 400 V. Recommended fuse protection 2 x 16 A
Nominal thermal load	30.1 kW, natural or liquid gas
Heat emission	sensitive: 9415 W, latent: 3874 W
Zu behör	3 CNS sliding grid (370 x 700 mm)

Optional accessories

206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
845756	1 Heated cupboard with wing door
Please find further accessories/optional equipment starting from page 121.	



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



Model No.	2063407
Description	<ul style="list-style-type: none"> – As described model No. 2063405, but with gas oven – DN 20 (¾") gas connection required
Gas oven	555 x 662 x 280 mm
Nominal thermal load	7.0 kW, natural or liquid gas
Fittings	Atmospheric CNS rod burner, thermoelectric safeguard, piezoelectric ignition, push button switch, thermostatic temperature regulation
Accessories	1 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Nominal thermal load	37.1 kW, natural or liquid gas
Heat emission	sensitive: 9975 W, latent: 4410 W
Accessories	3 CNS sliding grid (370 x 700 mm)
Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
Please find further accessories/optional equipment starting from page 121.	



Gas solid top ranges

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

Gas solid top range



Model No.	2063501
Dimensions	800 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Solid top 12.5 kW – DN 20 (¾") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, piezoelectric ignition
Nominal thermal load	12.5 kW, natural or liquid gas
Heat emission	sensitive: 3750 W, latent: 1500 W
Accessories	Lifting handle, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	



Gas solid top range and electric oven 2/1 GN



Model No.	2063502
Description	<ul style="list-style-type: none"> – As described model No. 2063501, but with electric oven – DN 20 (¾") gas connection required
Electric oven	535 x 670 x 250 mm Direct upper heat, indirect lower heat, 50 – 300 °C
Connected load	5.4 kW 2 NPE AC 400 V
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX 4
Accessories	1 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Connected load	5.4 kW 2 NPE AC 400 V. Recommended fuse protection 2x 16 A
Nominal thermal load	12.5 kW, natural or liquid gas
Heat emission	sensitive: 5640 W, latent: 2364 W
Accessories	Lifting handle, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
Please find further accessories/optional equipment starting from page 121.	

Gas solid top range and gas oven 2/1 GN



Model No.	2063503
Description	<ul style="list-style-type: none"> – As described model No. 2063501, but with gas oven – DN 20 (¾") gas connection required
Gas oven	555 x 662 x 280 mm
Nominal thermal load	7.0 kW, natural or liquid gas
Fittings	Atmospheric CNS rod burner, thermoelectric safeguard, piezoelectric ignition, push button switch, thermostatic temperature regulation
Accessories	1 Baking tray 2/1 GN, 1 CNS grid 2/1 GN
Nominal thermal load	19.5 kW, natural or liquid gas
Heat emission	sensitive: 6200 W, latent: 2900 W
Accessories	Lifting handle, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
206103	1 CNS oven grid 2/1 GN
202112	1 Baking tray 2/1 GN
Please find further accessories/optional equipment starting from page 121.	



Gas deep fat fryer

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

Gas deep fat fryer PRAG



Model No.	2060301
Dimensions	600 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Max. 28 litres – Frying basin 400 x 395 mm, 165 mm deep – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition, remote thermometer
Nominal thermal load	16 kW, natural or liquid gas
Heat emission	sensitive: 1440 W, latent: 11200 W
Accessories	Lid, oil clarifying insert, basket B, 2 baskets L
Optional accessories	
813001	Oil receptacle 15 L
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	



Gas griddle plates

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

Gas griddle plate 1



Dimensions	600 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Fat collecting container approx. 4 litres – Frying surface 440 x 560 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition
Nominal thermal load	7 kW, natural or liquid gas
Heat emission	sensitive: 2450 W, latent: 2800 W
Optional accessories	
945010	1 Splash guard
10012737	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 further accessories/optional equipment starting from page 121.	

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



Gas griddle plate 2



Dimensions	1000 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Fat collecting container approx. 6.25 L – Frying surface 900 x 500 mm, 2 zone – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, 1 x thermoelectric safeguard per zone, piezoelectric ignition
Nominal thermal load	14 kW, natural or liquid gas
Heat emission	sensitive: 4900 W, latent: 5600 W
Optional accessories	
945230	1 Splash guard
10012737	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 further accessories/optional equipment starting from page 121.	

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



Gas lava stone grills

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

Gas lava stone grill ARGENTINA 1



Model No.	10010641
Dimensions	600 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Grill surface 320 x 510 mm – Grill grid adjustable in height – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap
Nominal thermal load	8 kW, natural or liquid gas
Heat emission	sensitive: 5760 W latent: 1600 W
Accessories	Grill grid, lava stones, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Gas lava stone grill ARGENTINA 2



Model No.	2061602
Dimensions	850 x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Grill surface, 2 zone, 320 x 510 mm each – Grill grid halved and adjustable in height – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap for each zone
Nominal thermal load	16 kW, natural or liquid gas
Heat emission	sensitive: 11520 W latent: 3200 W
Accessories	Grill grid, lava stones, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	



Gas tilting bratt pans with substructure

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

Gas tilting bratt pan 2/1 GN manual tilting



Model No.	2061401C
Dimensions	800 x 850 mm, 700 mm Corpus height
Pan measurements	703 x 543 mm, 200 mm deep
optimized Nominal capacity / Nominal fill quantity	77 litres/ 62 litres (according to DIN 18857)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, end switch, interference button, thermostat, gas solenoid valve, control lamp, mains connection, IPX 4
Fittings	Atmospheric burner, electronic ignition and flame monitor, ignition link, gas solenoid valve
Connected load	0.03 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	12 kW, natural or liquid gas
Heat emission	sensitive: 5422 W, latent: 5420 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Gas tilting bratt pan 2/1 GN manual tilting (without lid)

Model No.	10015945
Description	As described above (model No. 2061401C), but without double walled hinged lid.



Gas tilting bratt pan 2/1 GN motorised tilting



Model No.	2061402C
Description	As described above (model No. 2061401C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, interference button, thermostat, gas solenoid valve, control lamp, spindle motor, mains connection, IPX 4
Connected load	0.23 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 5512 W, latent: 5500 W
Optional accessories	
845466	Foot pedal switch for tilting motor mechanism

Gas tilting bratt pan 2/1 GN motorised tilting (without lid)

Model No.	10015946
Description	As described above (model No. 2061402C), but without double walled hinged lid.



Gas tilting bratt pans with side frames

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

Gas tilting bratt pan 2/1 GN manual tilting



Model No.	2061440C
Dimensions	1300 x 850 mm, 700 mm Corpus height
Pan measurements	700 x 540 mm, 210 mm deep
Nom. cap. / nom. fill quant.	80 litres / 65 litres (according to DIN 18857)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, end switch, interference button, thermostat, gas solenoid valve, control lamp, mains connection, IPX 4
Fittings	Atmospheric burner, electronic ignition and flame monitor, ignition link, gas solenoid valve, gas stop tap
Connected load	0.03 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	12 kW, natural or liquid gas
Heat emission	sensitive: 5422 W, latent: 5420 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Further accessories/optional equipment starting from page 121.	

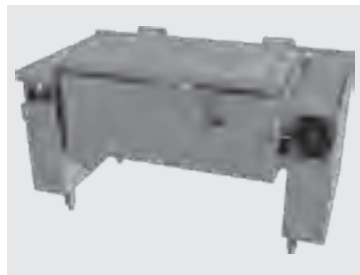
Gas tilting bratt pan 2/1 GN motorised tilting



Model No.	2061442C
Description	As described above (model No. 2061440C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, interference button, thermostat, gas solenoid valve, control lamp, spindle motor, mains connection, IPX 4
Connected load	0.23 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 5512 W, latent: 5500 W
Optional accessories	
845466	Foot pedal switch for tilting motor mechanism



Gas tilting bratt pan 3/1 GN manual tilting



Model No.	2061444C
Dimensions	1600 x 850 mm, 700 mm Corpus height
Pan measurements	1020 x 540 mm, 210 mm deep
Nom. cap. / nom. fill quant.	116 litres / 94 litres (according to DIN 18857)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, end switch, interference button, thermostat, gas solenoid valve, control lamp, mains connection, IPX 4
Fittings	Atmospheric burner, electronic ignition and flame monitor, ignition link, gas solenoid valve, gas stop tap
Connected load	0.03 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	17 kW, natural or liquid gas
Heat emission	sensitive: 7672 W, latent: 7670 W
Accessories	4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories

845027	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
10016161	Pan scraper (ill. see page 15)
945536	1 Scoop, unperforated (ill. see page 15)
945541	1 Scoop, perforated (ill. see page 15)
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Further accessories/optional equipment starting from page 121.	

Gas tilting bratt pan 3/1 GN motorised tilting



Model No.	2061446C
Description	As described above (model No. 2061444C), but with electrically driven tilting mechanism with manual switch.
Electrical equipment	Main switch, motor button, end switch, interference button, thermostat, gas solenoid valve, control lamp, spindle motor, mains connection, IPX 4
Connected load	0.23 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 7762 W, latent: 7750 W
Optional accessories	
845466	Foot pedal switch for tilting motor mechanism



Gas quick boiling kettles (round)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- **Innovative fan-forced gas burner technology** for fast heating up times and low energy consumption (efficiency approx. 90 %).
- Less emission due to an optimal mixture of combustion air with the gas.
- The appliances are independent of the primary pressure of the gas pipe.
- 8 cooking programmes and a gentle heat setting control as standard.
- Thermostatic or EcoControl electronic temperature regulation.
- Automatic process water monitoring and feed.
- Emptying via safety drain cock DN 42 at the front
- With double-walled hinged lid with springloaded swivel joint as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Gas quick boiling kettle 60 L



Picture includes optional accessories

Model No.	2062835
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 500 mm, 378 mm deep
Nom. cap. / nom. fill quant.	70 litres / 60 litres (according to DIN 18857)
Heat up time	22 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shut-off device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	15 kW, natural or liquid gas
Heat emission	sensitive: 1500 W, latent: 4500 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216286	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895034	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	



Gas quick boiling kettle 60 L with EcoControl electronic regulation

Model No.	2062838
Description	As described above (model No. 2062835), but with EcoControl electronic temperature regulation and membrane keypad.

Gas quick boiling kettle 100 L



Picture includes optional accessories

Model No.	2062836
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 630 mm, 397 mm deep
Nom. cap. / nom. fill quant.	113 litres / 100 litres (according to DIN 18855)
Heat up time	28 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shut-off device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	20 kW, natural or liquid gas
Heat emission	sensitive: 2000 W, latent: 6000 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable
Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216281	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895039	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Gas quick boiling kettle 100 L with EcoControl electronic regulation

Model No.	2062839
Description	As described above (model No. 2062836), but with EcoControl electronic temperature regulation and membrane keypad.



Gas quick boiling kettle 150 L



Picture includes optional accessories

Model No.	2062837
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	Ø 665 mm, 500 mm deep
Nom. cap. / nom. fill quant.	163 litres / 150 litres (according to DIN 18855)
Heat up time	32 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas regulating valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shut-off device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	26 kW, natural or liquid gas
Heat emission	sensitive: 2600 W, latent: 7800 W
Accessories	Extra large drain cock 1½" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable

Optional accessories	
845026	1 Mixer tap with outlet R¾" (DN 20) (½" cold and warm water supply required) (ill. see page 125)
216287	2 CNS cooking inserts, perforation Ø 10 mm
216285	1 Pair of lifting hooks
895084	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Gas quick boiling kettle 150 L with EcoControl electronic regulation

Model No.	2062840
Description	As described above (model No. 2062837), but with EcoControl electronic temperature regulation and membrane keypad.



Gas quick boiling kettles and cooking kettles (rectangular)

- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (316S11).
- **Innovative fan-forced gas burner technology** for fast heating up times and low energy consumption (efficiency approx. 90 %).
- Less emission due to an optimal mixture of combustion air with the gas.
- The appliances are independent of the primary pressure of the gas pipe.
- 8 cooking programmes and a gentle heat setting control as standard.
- Thermostatic or EcoControl electronic temperature regulation.
- Automatic process water monitoring and feed.
- Emptying via safety drain cock DN 50 at the front
- With double-walled hinged lid with springloaded swivel joint as standard.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Gas quick boiling kettle 1



Picture includes optional accessories

Model No.	2062831
Dimensions	800 x 850 mm, 700 mm Corpus height
Inner kettle	500 x 540 mm, 535 mm deep for 2 x GN 1/1 – 200 mm deep
Nom. cap. / nom. fill quant.	140 litres / 130 litres (according to DIN 18855)
Heat up time	31 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas solenoid valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shut-off device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	24 kW, natural or liquid gas
Heat emission	sensitive: 2400 W, latent: 7200 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



NEW

Optional accessories	
10016842	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep
846101	1 Mixer tap with outlet R¾" (DN 20) (¾" cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (2 are required)
801199	1 Frame for GN containers (2 are required)
814295	1 Perforated shelf insert
895014	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	



Gas quick boiling kettle 1 with EcoControl electronic regulation

Model No.	2062833
Description	As described above (model No. 2062831), but with EcoControl electronic temperature regulation and membrane keypad.

Gas quick boiling kettle 2



Picture includes optional accessories

Model No.	2062832
Dimensions	1000 x 850 mm, 700 mm Corpus height
Inner kettle	700 x 540 mm, 535 mm deep for 4 x GN 1/1 – 200 mm deep
Nom. cap. / nom. fill quant.	195 litres / 180 litres (according to DIN 18855)
Heat up time	34 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas solenoid valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shut-off device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	30 kW, natural or liquid gas
Heat emission	sensitive: 3000 W, latent: 9000 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



NEW

Optional accessories		
10016843		Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep
846101		1 Mixer tap with outlet R¾" (DN 20) (¾" cold and warm water supply required) (ill. see page 125)
202020		1 Cooking insert, 1/1 GN, perforated, 190 mm deep (4 are required)
800999		1 Frame for GN containers (2 are required)
814295		1 Perforated shelf insert (2 are required)
895019		1 Measuring rod
204252		Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.		

Gas quick boiling kettle 2 with EcoControl electronic regulation

Model No.	2062834
Description	As described above (model No. 2062832), but with EcoControl electronic temperature regulation and membrane keypad.



Gas boiling kettle 3



Picture includes optional accessories

Model No.	2062908
Dimensions	1400 x 850 mm, 700 mm Corpus height
Inner kettle	1020 x 540 mm, 535 mm deep for 6 x GN 1/1 – 200 mm deep
Nom. cap. / nom. fill quant.	285 litres / 260 litres (according to DIN 18855)
Heat up time	40 min. (according to DIN 18855)
Description	DN 20 (¾") gas connection required
Electrical equipment	Main switch, interference button, thermostat, safety temperature thermostat, control lamps, gas solenoid valve, water solenoid valve, water level regulator with electrode, pressure regulator, mains connection, IPX 5
Fittings	Fan-forced gas burner, digital automatic firing device with high voltage ignition and flame monitor, gas stop tap with thermal shut-off device, air valve and safety valve
Connected load	0.2 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Nominal thermal load	38 kW, natural or liquid gas
Heat emission	sensitive: 3800 W, latent: 11400 W
Accessories	Extra large drain cock 2" of CrNi steel, 1 drain filter, 4 appliance feet, 150 mm high, pluggable +/- 15 mm height adjustable



Optional accessories	
10016844	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep
846101	1 Mixer tap with outlet R¾" (DN 20) (¾" cold and warm water supply required) (ill. see page 125)
202020	1 Cooking insert, 1/1 GN, perforated, 190 mm deep (6 are required)
801039	1 Frame for GN containers (2 are required)
814295	1 Perforated shelf insert (3 are required)
895024	1 Measuring rod
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)
Please find further accessories/optional equipment starting from page 121.	

Gas boiling kettle 3 with EcoControl electronic regulation

Model No.	2062910
Description	As described above (model No. 2062908), but with EcoControl electronic temperature regulation and membrane keypad.

Work tables

- Upper and substructure with frame or box drawers (optional). From 400 mm width.
- Angle mountings for GN containers, tilting waste bins or heated cupboards are available on request.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.eu.

Work table



Dimensions	„W“ x 850 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Housing made completely of chrome nickel steel (1.4301) / (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)

Model No.	Model width „W“ in mm	Price
2003706	200	
2003707	300	
2003702	400	
2003705	500	
2003701	600	
2003703	800	
10013166	1000	
2003704	1200	

Intermediate widths also available.

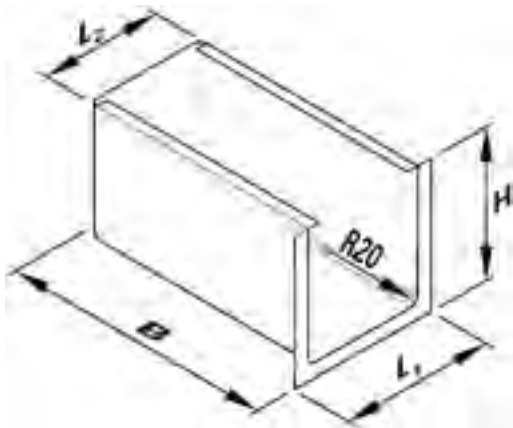
Optional accessories for Optima 850 work tables starting from page 121.

Hygienic cupboards



MKN sets new hygiene standards.
The cupboard inserts in MKN hygiene models from the Optima appliance line is made of s/s 1.4301) / (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 OptimaMeister fulfils and exceeds the specification set by Hygiene model H2 according to DIN18865/9.

Measurements in [mm]					
Width ₁	400	500	600	800	1200
Width ₂	320	420	520	720	1120
Depth	640 (Optima 850 / Optima 700)				
Height	390				



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

Hygienic cupboards for gas appliances on request.

Optional accessories

No.	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, 60 mm high	Per running meter	
4.	845211	Covering strip , for lateral connection in block installation, 1 x per front, 35 mm wide, and incl. angle mountings	1 piece	

Optional accessories for block and row installation (on demand)

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

No.	Model No.	Description	Amount/width	Price
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Optional accessories for the appliances

14.		Wing door(s) , with fitting and magnet		
	845031	For appliance width 400 mm	1 piece	
	845866	For appliance width 500 mm	1 piece	
	845036	For appliance width 600 mm	1 piece	
	845041	For appliance width 800 mm	2 piece	
	845051	For appliance width 1200 mm	2 piece	
15.	845646	Rails 1/1 GN-100 , (for appliance width 400 mm)	3 inserts	
15.	845647	Rails 1/1 GN-100 , (for appliance width 500 mm)	3 inserts	
15.	845461	Rails 1/1 GN-100 , (for appliance width 600 mm)	3 inserts	
		Drawers , installation set (dividing wall (14) is also needed from 800 mm appliance length)		
16.	845666	1 Box drawer in upper structure (from 400 mm width)		
17.	845656	2 Box drawer in upper substructure (from 400 mm width)		
16.	845668	1 Box drawer in upper structure (from 500 mm width)		
17.	845658	2 Box drawer in upper substructure (from 500 mm width)		
16.	845667	1 Box drawer in upper structure (from 600 mm width)		
17.	845657	2 Box drawer in upper substructure (from 600 mm width)		
18.	975155	Dividing wall , side wall in connection with mountings (Optima 850)	1 piece	
	975390	Dividing wall , side wall in connection with mountings (Optima 700)	1 piece	
19.		Heated cupboard , (factory installation) under Counter cupboard as heated cupboard incl. wing door. Not for use under deep fat fryers. Only possible for electric bainmarie if waste water can run away from the cupboard area.		
	845736	Heated cupboard: heating set for 400 mm wide substructure incl. wing door		
	845851	Heated cupboard: heating set for 500 mm wide substructure incl. wing door		
	845741	Heated cupboard: heating set for 600 mm wide substructure incl. wing door		
	845746	Heated cupboard: heating set for 800 mm wide substructure incl. 2 wing doors 400 mm each.		
	845756	Heated cupboard: heating set for 400 mm wide next to oven incl. wing door		
	845751	Heated cupboard: heating set for 1200 mm width substructure incl. 2 wing doors 600 mm each		
		Unit supplied , ready for connection to an on site energy management system, on demand potential free contact (in part contactors on site)	1 user	
		Unit supplied , ready for connection to an on site energy management system, on demand potential free contact (in part contactors on site)	2 users (e. g. London II, E. range with oven)	
		Potential-free Contact (e. g. signal annunciator)		
20.	204352	Appliance foot , 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	
20.	204252	Appliance foot , 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	

Review of the Optima production line



Overview mixing taps



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



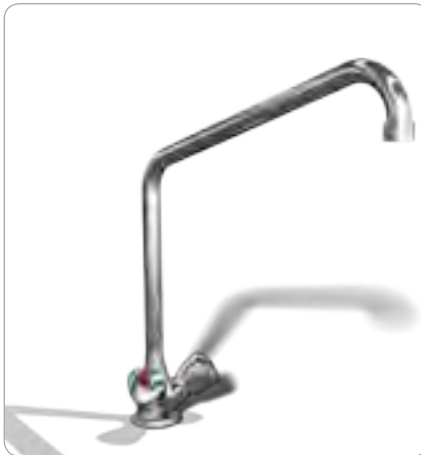
Mixing tap R $\frac{3}{4}$ " (DN 20),
emptying 250 mm, outlet height 230 mm
Model No. 845026



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



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



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



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



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



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



Mixing tap R $\frac{1}{2}$ " (DN 20),
emptying 230 mm, outlet height 500 mm
Model No. 10016912

NEW

Optional accessories for tilting (quick) boiling kettles with agitator



MKN-No. 10016922 Whipping grid 100 L
MKN-No. 10016923 Whipping grid 150 L
MKN-No. 10016924 Whipping grid 200 L
MKN-No. 10016925 Whipping grid 300 L
MKN-No. 10016926 Whipping grid 400 L
MKN-No. 10016927 Whipping grid 500 L



MKN-No. 10016928 Dough hook 100 L
MKN-No. 10016929 Dough hook 150 L
MKN-No. 10016930 Dough hook 200 L
MKN-No. 10016931 Dough hook 300 L



MKN-No. 10016916 Cleaning tool 100 L
MKN-No. 10016917 Cleaning tool 150 L
MKN-No. 10016918 Cleaning tool 200 L
MKN-No. 10016919 Cleaning tool 300 L
MKN-No. 10016920 Cleaning tool 400 L
MKN-No. 10016921 Cleaning tool 500 L



MKN-No. 10016913 Sieve 100 - 200 L
MKN-No. 10016915 Sieve 300 - 500 L



MKN-No. 10016935 GN container rack



MKN-No. 10016932 Tool trolley 100 - 300 L
MKN-No. 10016933 Tool trolley 400 - 500 L



MKN-No. 10016934 Wall-mounted tool rack



extra large 2" drain valve made of CNS

without illustration

	Description	Price
	Built-in scales (patent) for freestanding kettles	
	Parallel food temperature sensor (PT 100)	
	Additional hot water source, 65°C (max. 6°dH)	

Electric Salamander VARIO Intelligence



Model No.	10012471
Dimensions	570 x 590 x 518 mm
Description	<ul style="list-style-type: none"> – With glass TOUCH SCREEN panel – Function for keeping food warm – Automatic switch on function with contact switch for plates – 3 Individually adjustable time programmes – Manual time setting – Full or reduced heating surface setting – Without plug
Connected load	4.5 kW 3 NPE AC 400 V or as option 3.5 kW 1 NPE AC 230 V. Recommended fuse protection 3 x 16 A, IPX 3
Heat emission	sensitive: 3600 W, latent: 788 W
Accessories	Including fat drip tray and grill grid, width 540 x depth 370 mm
Optional accessories	
206106	1 CNS grid
10013066	Wall bracket for Vario Intelligence

Electric Salamander size 1



Model No.	0521702
Dimensions	800 x 400 x 314 mm Inner chamber: 546 x 329 x 230 mm
Description	<ul style="list-style-type: none"> – Housing made of chrome nickel steel (1.4301) / (304) – 5 height levels
Electrical equipment	Power control, control lamp, radiating heating elements, electric connection cable with earthed plug 16 Amp, IPX 2
Connected load	3.3 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 2310 W, latent: 578 W
Accessories	1 Grill grid with 2 handles
Optional accessories	
202019	1 GN-container 1/1, 20 mm deep, not perforated (for use as drip tray)
521291	1 Frying plate
581040	1 Wall bracket 630 x 395 x 315 mm

MKN-INDUCTION



Surface induction island range,
400 x 400 mm



Induction range 2 zone



Surface induction range 4 zone



Range wok induction with wok pan
support

MKN induction technology – Purposefully conserving energy

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

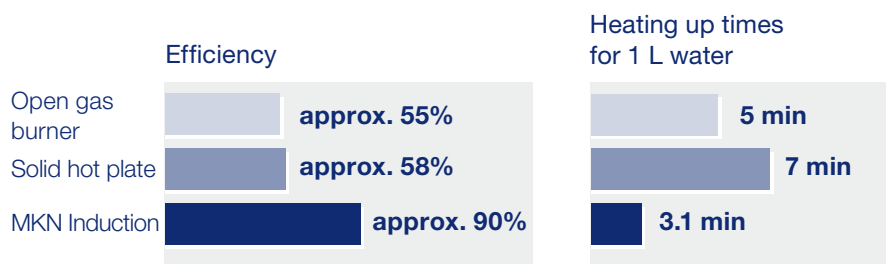
Because only the pan is heated, considerable energy is saved and significantly less heat is transferred into the room with this future-fit MKN technology.

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!

MKN induction competence:

- **Pan size recognition from 10 cm bottom diameter**
- **Variable power adjustment from 4% – 100%** individually tuned to keeping warm, cooking, frying or quick heating up settings.
- **Quick recognition of overheated pans**, automatic power adjustment to protect cookware, hot plate and inductor.



Surface induction island

1 zone range

Power	10.0 kW
Voltage	400/440 V, 50/60 Hz
Hob	325 x 325 mm
Ceramic surface	400 x 400 mm
Line	Optima 700 Optima 850 Optima 850i

Surface induction

2 zone/4 zone range (5.0 kW)

Power	5.0 kW
Voltage	400/440 V, 50/60 Hz
Hob	280 x 290 mm
Ceramic surface	340/700 x 690 mm
Line	Optima 850 Optima 850i

2 zone/4 zone range (7.0 kW)

Power	7,0 kW
Voltage	400/440 V, 50/60 Hz
Hob	280 x 290 mm
Ceramic surface	340/700 x 690 mm
Line	Optima 850 Optima 850i

Point INDUCTION

Wok induction

Power	5.0 kW
Voltage	400/440 V, 50/60 Hz
Spool	round, 270 mm diameter
Ceramic surface	round, 350 mm diameter
Line	Optima 850 Optima 700 Counter SL

2 zone/4 zone range

Power	3.5 kW per spool
Voltage	400/440 V, 50/60 Hz
Spool	round, 200 mm diameter
Ceramic surface	305/700 x 540 mm
Line	Optima 700 HotLine Counter SL

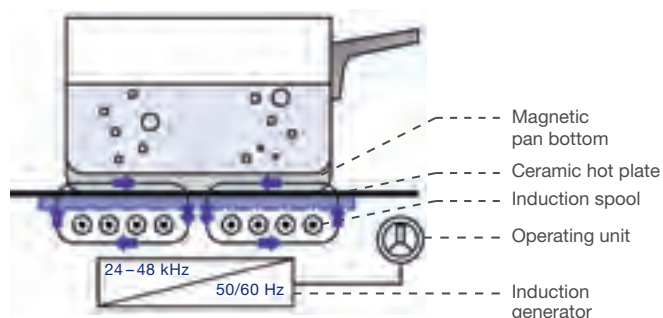
2 zone/4 zone range

Power	5.0 kW per spool
Voltage	400/440 V, 50/60 Hz
Spool	round, 270 mm diameter
Ceramic surface	305/700 x 690 mm
Line	OPTIMA 850 OPTIMA 850i



INDUCTION

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



General, sales, delivery assembly and payment conditions of MKN.

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

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

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

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

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

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

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

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

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

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

4. Dispatch, risk transfer: we send the goods at the purchaser/ orderers' 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 must be paid within 10 days of the invoice date with 2% discount where a discount has been agreed previously and all other outstanding invoices have been paid. Otherwise, when no other shorter deadline has been agreed, our invoices are due within 30 days without discount. 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 10 or 30 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, not withstanding 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 15% of the charged value of the goods.

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

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

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

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

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

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

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

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

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

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

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

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

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

MKN
MASCHINENFABRIK KURT NEUBAUER
GMBH & Co. KG
D-38300 WOLFENBÜTTEL

