

We will gladly provide a quotation to meet your individual requirements.

Pos.	Article description	MKN-No.	Quantity
Special baking and frying basket			
1	FlexiRack (530 x 570 mm)	206050	
2	2/3 GN (354 x 325 mm)	10012900	
3	1/1 GN (530 x 325 mm)	10012901	
Special roasting and baking tray			
4	FlexiRack (530 x 570 x 20 mm deep)	202363	
5	FlexiRack (530 x 570 x 50 mm deep)	202073	
6	2/3 GN (354 x 325 x 20 mm deep)	202353	
7	2/3 GN (354 x 325 x 40 mm deep)	202352	
8	2/3 GN (354 x 325 x 65 mm deep)	202351	
9	1/1 GN (530 x 325 x 20 mm deep)	202345	
10	1/1 GN (530 x 325 x 65 mm deep)	202346	
11	2/1 GN (530 x 650 x 20 mm deep)	202388	
12	2/1 GN (530 x 650 x 65 mm deep)	202390	
13	Baking tray size (600 x 400 x 20 mm deep)	202389	
14	Baking tray size (600 x 400 x 65 mm deep)	202391	
Special baking trays – with non-stick coating			
15	FlexiRack (530 x 570 mm), perforated	202368	
16	2/3 GN (354 x 325 mm), perforated	202359	
17	1/1 GN (530 x 325 mm), perforated	202379	
18	2/1 GN (530 x 650 mm), perforated	202383	
19	Baking tray size (600 x 400 mm), perforated	202384	
20	2/3 GN (354 x 325 mm), non-perforated	202360	
21	1/1 GN (530 x 325 mm), non-perforated	202385	
22	2/1 GN (530 x 650 mm), non-perforated	202386	
23	Baking tray size (600 x 400 mm), non-perforated	202387	
Special grid			
24	FlexiRack (530 x 570 mm)	206045	
25	2/3 GN (354 x 325 mm)	206046	
26	1/1 GN (530 x 325 mm)	206104	
27	2/1 GN (530 x 650 mm)	206103	
Special chicken racks			
28	1/2 FlexiRack (530 x 285 mm) for 6 chickens	206049	
29	2/3 GN (354 x 325 mm) for 4 chickens	206028	
30	1/1 GN (530 x 325 mm) for 8 chickens	206062	
Special drip pan			
31	FlexiRack (530 x 570 mm)	975389	
Special fat collecting pan with drain			
32	FlexiRack (530 x 570 mm)	845961	
Special grill and baking tray			
33	1/1 GN (530 x 325 mm)	402039	
Special grill grates			
34	1/1 GN (530 x 325 mm) with EcoCover	10013395	
35	1/1 GN (530 x 325 mm) (crosswise)	206067	
36	1/1 GN (530 x 325 mm) (lengthwise)	206063	
Special roasting trays			
37	FlexiRack (530 x 570 mm)	202369	
38	1/1 GN (530 x 325 mm)	202137	
Special multi-purpose roasting and baking pan			
39	FlexiRack (530 x 570 mm)	202376	
40	1/1 GN (530 x 325 mm)	202375	
MKN GN container, non-perforated			
41	2/3 GN (354 x 325 x 20 mm deep)	202356	
42	2/3 GN (354 x 325 x 40 mm deep)	202355	
43	2/3 GN (354 x 325 x 65 mm deep)	202354	
44	1/2 GN (265 x 325 x 20 mm deep)	202318	

MKN GN container, non-perforated			
45	1/2 GN (265 x 325 x 40 mm deep)	202319	
46	1/2 GN (265 x 325 x 65 mm deep)	202340	
47	1/2 GN (265 x 325 x 100 mm deep)	202332	
48	1/1 GN (530 x 325 x 20 mm deep)	202019	
49	1/1 GN (530 x 325 x 40 mm deep)	202025	
50	1/1 GN (530 x 325 x 65 mm deep)	202037	
51	1/1 GN (530 x 325 x 100 mm deep)	202038	
52	2/1 GN (530 x 650 x 20 mm deep)	202065	
53	2/1 GN (530 x 650 x 40 mm deep)	202070	
54	2/1 GN (530 x 650 x 65 mm deep)	202066	
55	2/1 GN (530 x 650 x 100 mm deep)	202072	

MKN GN container, perforated			
56	2/3 GN (354 x 325 x 20 mm deep)	202358	
57	2/3 GN (354 x 325 x 60 mm deep)	202357	
58	1/2 GN (265 x 325 x 60 mm deep)	202342	
59	1/2 GN (265 x 325 x 95 mm deep)	202343	
60	1/2 GN (265 x 325 x 145 mm deep)	202114	
61	1/2 GN (265 x 325 x 195 mm deep)	202344	
62	1/1 GN (530 x 325 x 40 mm deep)	202109	
63	1/1 GN (530 x 325 x 60 mm deep)	202045	
64	1/1 GN (530 x 325 x 95 mm deep)	202046	
65	1/1 GN (530 x 325 x 145 mm deep)	202047	
66	1/1 GN (530 x 325 x 195 mm deep)	202048	
67	2/1 GN (530 x 650 x 40 mm deep)	202380	
68	2/1 GN (530 x 650 x 60 mm deep)	202381	
69	2/1 GN (530 x 650 x 95 mm deep)	202382	

Cooking accessory packages			
70	Starter package	10013929	
71	Baking package	10013930	
72	Grilling package	10013931	
73	Chicken package	10013932	
74	GN package	10013933	

Thermal insulation cover			
75	for FlexiCombi size 6.1 and 6.2	201790	
76	for FlexiCombi size 10.1 and 10.2	201791	
77	for FlexiCombi size 20.1 and 20.2	201792	

WaveClean® two-in-one cleaning cartridge			
78	1 carton with 10 cartridges (individual package €3.70, delivery quantity of 120 pcs. each, i.e. 12 cartons, total price: €444)	10012974	

Company	Surname First name
Street House number	Post code City
Telephone Fax	E-mail
Specialist dealer	
City Date	Customer's signature/stamp

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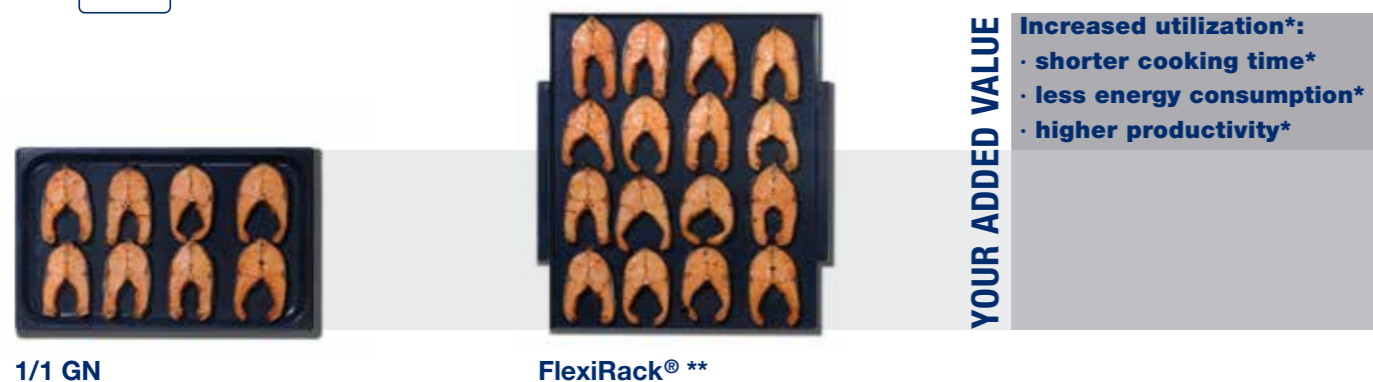
MKN|Combi

Accessories 01.05.2014





The smart capacity concept.

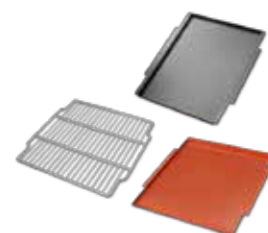


YOUR ADDED VALUE

Increased utilization*:

- shorter cooking time*
- less energy consumption*
- higher productivity*

Cooking accessory packages



Starter package

The starter package is the ideal basic package for FlexiCombi use. With the universal package, ideal cooking results are guaranteed with ideal even heat distribution and thermal conductivity, whether baking, roasting, or regenerating.

Consisting of: 1 x FlexiRack® special baking tray (202368)
1 x FlexiRack® special grid made of CNS (206045)
1 x FlexiRack® special roasting tray (202369)



Baking package

The package for baking professionals. The special coating enables to prepare bakery products, omelettes and fried eggs completely evenly without any sticking. In the multi-purpose roasting and baking pan, the EcoCover also ensures faster baking processes.* (* Compared to MKN cooking accessories without EcoCover)

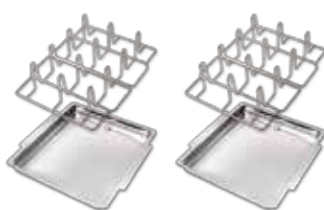
Consisting of: 1 x FlexiRack® special baking tray (202368)
1 x FlexiRack® special multi-purpose roasting & baking pan (202376)
1 x FlexiRack® special roasting tray (202369)



Grilling package

The package for roasting and grilling experts. The special coating of the roasting and grilling accessories enables you to roast and grill meat, fish and antipasti without any sticking and with excellent, even browning. The special grill grates also ensure an attractive grid pattern.

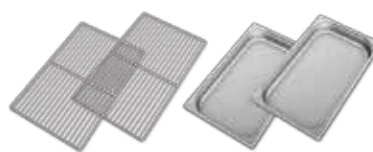
Consisting of: 1 x FlexiRack® special roasting tray (202369)
2 x Special grill grates (10013395)



Chicken package

With this package, you can cook up to 24 chickens of up to 1 300 g each at once – golden brown, juicy and with crispy skin. The FlexiRack® special collecting pan collects the drippings.

Consisting of: 4 x Special chicken racks (206049)
2 x FlexiRack® special fat collecting pan with drain (845961)



GN package

As a basic package for GN use and as an ideal addition to the starter package.

Consisting of: 2 x Special grid (206104)
2 x MKN GN container, non-perforated, 65 mm deep (202037)

FlexiRack® and GN special accessories

ill.: MKN-No. 206050



Special baking and frying basket

French fries, potato wedges, chicken wings, finger food – healthy frying without grease – this option is available using the special baking and frying basket.
Available in the sizes: FlexiRack®, GN 2/3 and GN 1/1

ill.: MKN-No. 202363



Special roasting and baking tray

Granite enamelled baking trays are distinguished by high thermal conductivity. Premium results are possible using different doughs on versatile special roasting and baking trays. Diverse small roasts, poultry cuts and bakes can be prepared excellently using them, and bones can also be roasted.
Available in the sizes: FlexiRack®, GN 2/3, GN 1/1, GN 2/1 and baking tray size

ill.: MKN-No. 202368



Special baking tray – with non-stick coating

Perforated special baking trays with special silicone non-stick coating conduct heat to dough and baked goods extremely evenly. Even deep-frozen baked goods turn out without sticking to the tray. It is no longer necessary to use additional release sprays or baking paper.
Available in the sizes: FlexiRack®, GN 2/3, GN 1/1, GN 2/1 and baking tray size

ill.: MKN-No. 206045



Special grid

Large roasts of any kind and poultry cuts on stainless steel grates turn out extremely tender and juicy. Smaller trays and tins can easily be placed on the grids. Excellent regeneration of dishes for à la carte service is also possible on the FlexiRack® special grid.
Available in the sizes: FlexiRack®, GN 2/3, GN 1/1 and GN 2/1

ill.: 2x MKN-No. 206049



Special chicken racks

Golden chicken with juicy meat and evenly crisp skin – with the special chicken racks, preparation in the combi steamer is easy. Place the chickens (each up to 1300 g) vertically on the racks, cook them and they're done.
Available in the sizes: 1/2 FlexiRack®, GN 2/3 and GN 1/1

ill.: MKN-No. 975389



Special drip pan

Simply push the FlexiRack® special roasting pan under the grate on which your large roasts are cooking. It collects the valuable frying juices which can be used directly to prepare sauces. Large amounts of bakes also turn out extremely well when cooked in the roasting pan.
Available in the sizes: FlexiRack®

ill.: MKN-No. 845961



Special fat collecting pan with drain

When preparing very greasy products (e.g. grilled chicken and the like), the FlexiRack® special fat collecting pan is used to prevent more cleaning from being required in the cooking chamber of the combi steamer.
Available in the sizes: FlexiRack®

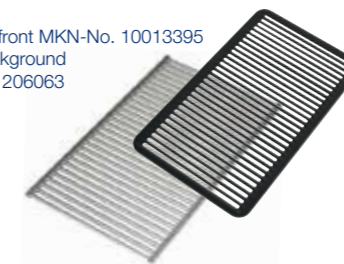
ill.: MKN-No. 402039



Special grill and baking tray

An accessory with two good sides – the MKN grilling and frying plate. One side browns steaks and fish attractively, and when it's turned on the other side, pizza and bread are baked to a crisp. The quantumium non-stick coating on the aluminium core also ensures high thermal conductivity here and prevents grilled and roasted products from sticking.
Available in the sizes: GN 1/1

ill.: at the front MKN-No. 10013395
in the background MKN-No. 206063



Special grill grates

Using the MKN special grill grates, steaks, fish and antipasti are prepared with an attractive grill pattern. Special, extremely robust quantumium non-stick coating on the aluminium grill bars promotes even browning and prevents sticking. This makes the quality of grilled food perfect: appetisingly crispy on the outside and deliciously juicy on the inside.
Available in the sizes: GN 2/3 and GN 1/1

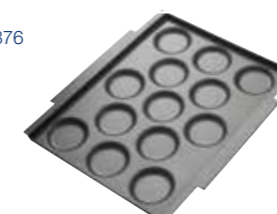
ill.: MKN-No. 202369



Special roasting tray

You can be assured that classic „Wiener Schnitzel“ turns out with the FlexiRack® special roasting tray. Optimum thermal conduction and the familiar non-stick coating guarantee even browning and prevent annoying sticking. Alternatively, this tray can also be used for baking croissants and other baked goods.
Available in the sizes: FlexiRack® and GN 1/1

ill.: MKN-No. 202376



Special multi-purpose roasting and baking pan

Fried eggs, omelettes and pancakes turn out perfectly practically without grease using the multi-purpose roasting and baking pan. The aluminium sheet core is distinguished by excellent thermal conduction and extremely robust quantumium anti-stick coating promotes browning while preventing egg dishes from sticking.
Available in the sizes: FlexiRack® and GN 1/1

ill.: MKN-No. 202037



MKN GN container, non-perforated

Closed stainless steel gastronorm containers are extremely robust and ideally suited for universal application in the kitchen. They are also perfect for preparing rice, collecting sauces and stocks, and cooking gratins and bakes.
Available in the sizes: GN 2/3, GN 1/2, GN 1/1 and GN 2/1

ill.: MKN-No. 202045



MKN GN container, perforated

Perforated stainless steel gastronorm containers are ideally suited for steaming vegetables, potatoes, sausages, as well as poached fish and the like. The perforation in the container allows the food to be constantly „surrounded“ by steam, which guarantees more even, and effective cooking.
Available in the sizes: GN 2/3, GN 1/2, GN 1/1 and GN 2/1

ill.: MKN-No. 201792



Thermal insulation cover

The MKN thermal insulation cover surrounds the entire banquet dish trolley and doesn't allow any heat to escape. Special insulating materials ensure that the food can be kept warm in the highest quality for up to 20 minutes using the MKN „Perfection“ regeneration program. The thermal insulation cover is easy to clean and can be folded up for storage to save space.
Available in the sizes: FlexiCombi 6.1, 6.2, 10.1, 10.2, 20.1 and 20.2



WaveClean® two-in-one cleaning cartridge

The two-in-one cleaning cartridge of the FlexiCombi combines detergent and rinse agent in a single cartridge. There is no direct contact to cleaning agents as they are sealed with a layer of wax. Safety measures such as gloves and goggles are not necessary.

* Compared to working with MKN combi steamers with GN 1/1 format ** can only be used with FlexiCombi 1/1 crosswise insertion