



world of cooking

# MKN SpaceCombi

Made for you.



# Everyday challenges in the kitchen





The kitchen is the heart of gastronomy, where commitment and dedication unite to create unique taste sensations. Framework conditions are becoming increasingly complex. This applies to refreshment stands, restaurants, company and commercial catering and the out-of-home markets alike.

Kitchens are becoming smaller, thus offering less space for equipment and food preparation areas.

Customers demand large product variety that is prepared quickly and freshly every time. This is not only the task of trained chefs, but also often has to be mastered by untrained personnel or temporary staff. Equipment should therefore be compact and easy to operate, yet still look good for front cooking.

MKN has developed the perfect solution to these challenges – guaranteed to make your everyday life in the kitchen simpler and more efficient with easier planning!



Land is becoming increasingly expensive



Frontcooking/  
show cooking



High product variety requested



High demands on hygiene



Kitchens are getting smaller;  
less preparation space



High demand for energy efficiency



Fresh production must be possible at all times



Untrained personnel /  
lack of specialists

# MKN SpaceCombi

The first professional compact class.

## The perfect Combi-steamer for everyone.

New markets, growing customer demands, a lack of skilled workers and many other branch developments require innovative ideas. With our MKN SpaceCombis, we have developed exactly the right devices that are specifically tailored to the requirements of the future. The fully fledged, compact-sized Combisteamer offers the same functions as its bigger colleagues – but takes up significantly less space.

Every SpaceCombi offers its own set of strengths when it comes to space, flexibility and independence. Kitchen technology – **made for you!**



**SpaceCombi**  
team



# SpaceCombi magic team

**MAGIC  
HOOD**  
INSIDE

# SpaceCombi magic hood

**MAGIC  
HOOD**  
INSIDE



# SpaceCombi

Scan and watch  
our online film  
now!





**#made for you**

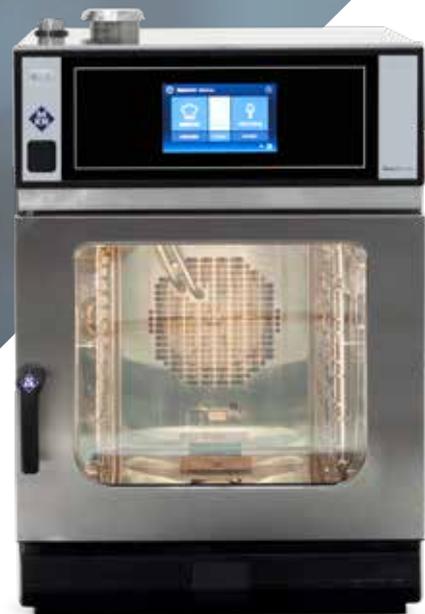
# Space for good ideas!

Your kitchen equipment should be aligned as closely as possible to your gastronomy concept. Especially in small kitchens, it is crucial to use space as efficiently as possible.

This is possible with lots of creativity and excellent planning that considers all work processes.

Our SpaceCombi has been specifically designed for space-saving kitchens and straightforward use in front cooking, self-service areas, shops or similar out-of-home provisions.

MKN SpaceCombi. Maximum effectiveness in minimal space.



**Space**Combi

# MKN SpaceCombi.

Cooking thought big.

▶ **55  
cm** ◀

▶ **55  
cm** ◀



**SpaceCombi**  
classic

**SpaceCombi**

## Fits in every kitchen.

Replete with professional benefits on a width of just 55 cm – this is the SpaceCombi. This fully fledged Combisteamer is 40%\* narrower than comparable devices – without compromising on countless technical features.

With six GN 1/1 inserts, it also offers the same capacity as a full-sized Combisteamer. Intuitive Guided Cooking operating concept, automatic cleaning, an attractive design and many other advantages make the SpaceCombi the perfect team player for your kitchen.

\*\*Compared to the MKN FlexiCombi

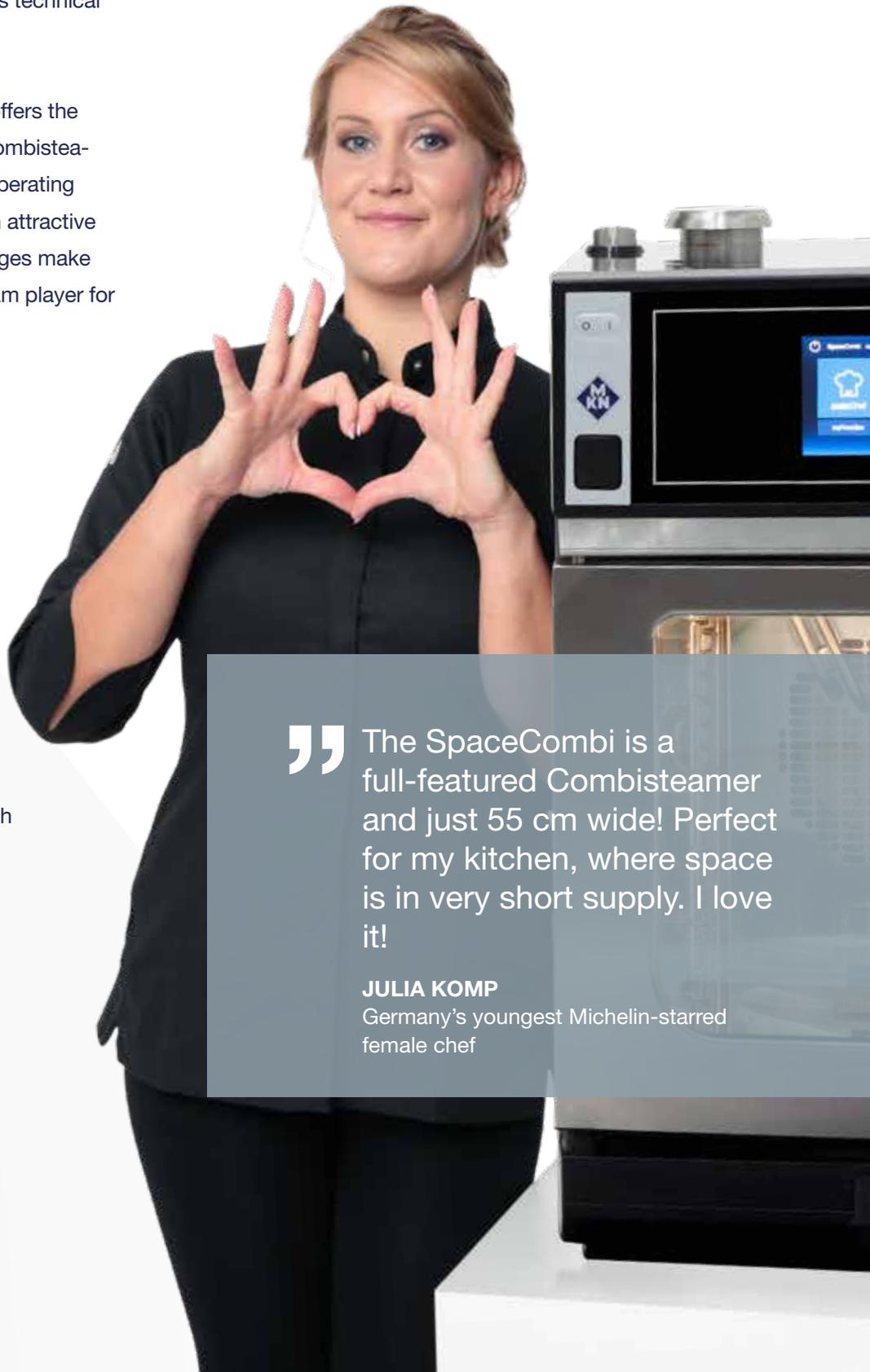
**6 x  
GN 1/1**

The MKN SpaceCombi is a full-featured Combisteamer with 6 GN 1/1 inserts and just 55 cm wide.

” The SpaceCombi is a full-featured Combisteamer and just 55 cm wide! Perfect for my kitchen, where space is in very short supply. I love it!

**JULIA KOMP**

Germany's youngest Michelin-starred female chef



# #made for you

## As flexible as market trends

Never before have trends been as fast-paced as they are today. This also applies to the gastronomy sector. Customer wishes are constantly changing; demands are growing. Now, food not only has to taste good, but also be healthy. The offer is varied, presentation is appetising, dishes are prepared before guests' eyes and cooking is celebrated as an art.

MKN responds to these requirements with the SpaceCombi Team, complete with two cooking chambers. Small, compact, easy to use and with an array of options such as steaming and frying in one single device. This guarantees you can meet your guests' wishes calmly and confidently.



**SpaceCombi**  
team

# Maximum variety, minimum space.



Whether it's cooking fish, baking croissants or preparing potato wedges or grilled chicken, the SpaceCombi Team makes sure you can always impress your customers or guests with a wide array of dishes. The two separate cooking chambers can be controlled individually.

For instance, food can be steamed in one cooking chamber whilst simultaneously baking something else in the other. A variety of different features, such as Guided Cooking, ensures consistent quality, supports the user and accompanies them through the entire process – all this with an appliance just 55 centimetres wide.

12 x  
GN 1/1

**Professional Combisteamer** with  
2 x 6 GN 1/1 inserts with a width  
of just 55 cm.



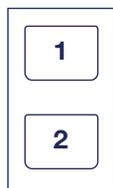
**Ergonomic** highest insert  
height below 1.50 m



Hygienic cooking chamber door  
with closed triple-pane glazing



LED lighting for optimal  
illumination of all inserts



**2x**  
separate  
cooking chambers  
2 cooking types at  
the same time

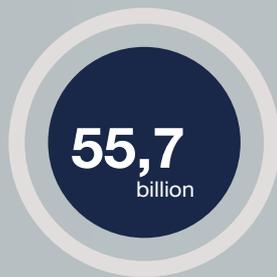


**Space**Combi  
team

# Are you ready for **out-of-home business?**

## Visitors

in the out-of-home  
market



## Sales

in out-of-home  
market increasing



56% of turnover in  
**quick service** alone

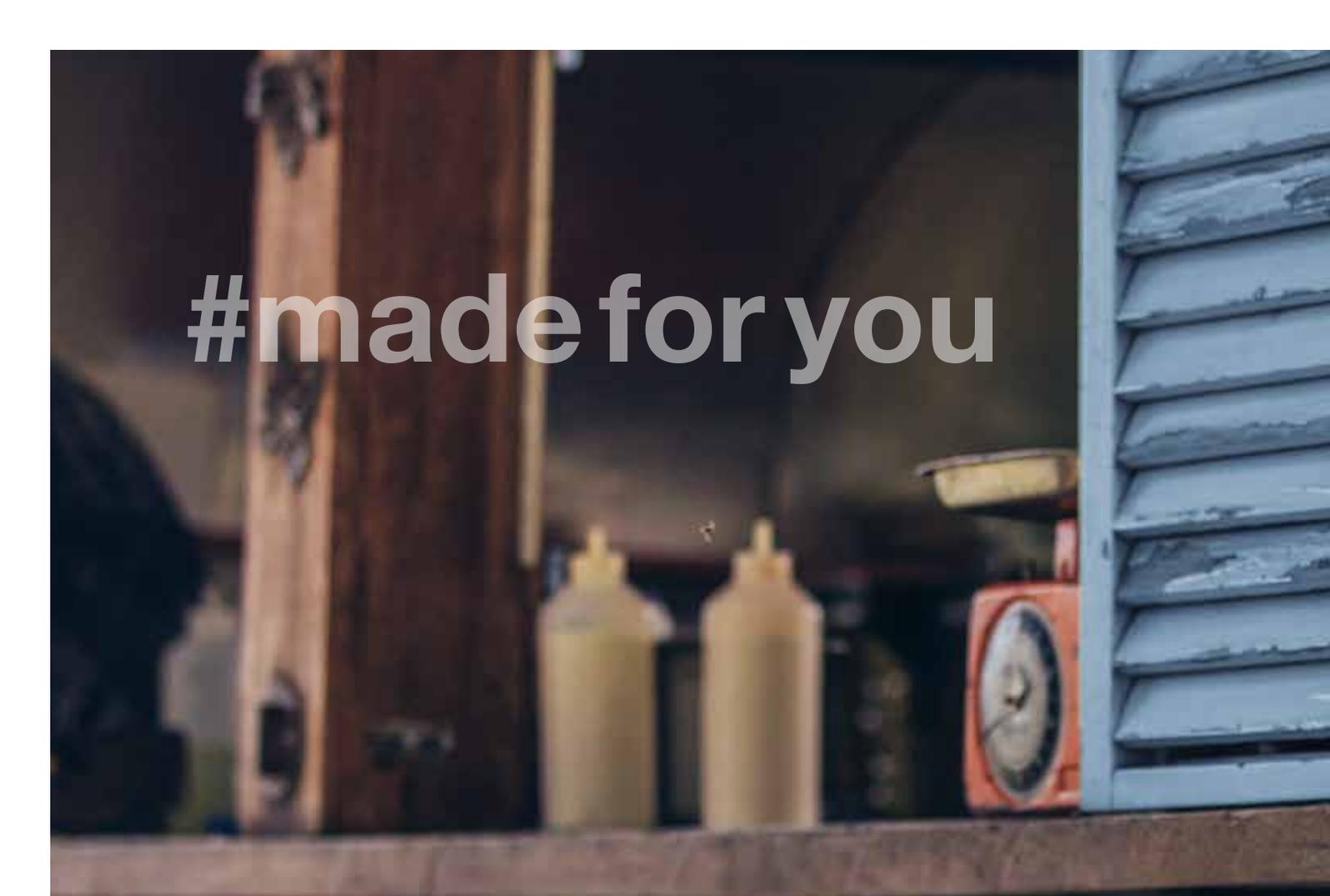
(Quick service is a segment of system  
catering with counter service offering  
fast food)



**Average bill per  
customer visit** in the  
out-of-home market

A close-up photograph of a person's hands holding a burger. The burger is on a golden-brown sesame seed bun and is filled with melted yellow cheese, green lettuce, and other ingredients. The person holding the burger is wearing a blue button-down shirt, which is slightly out of focus in the background. The lighting is bright and natural, highlighting the textures of the food and the person's hands.

The out-of-home market is booming – and it's growing quickly. So too the number of sales points, and they're frequently popping up in places where professional cooking technology just isn't available: at filling stations and food markets, for example. In response to this, MKN has developed the ideal technology in order to ensure you are perfectly prepared for the latest challenges.

A photograph of a kitchen counter with two condiment bottles, a scale, and a wooden structure. The background is dark and out of focus.

# #made for you

Cooking – anywhere and without any additional ventilation system!

## Freedom, just the way I like it

Whether for street food, at the weekly market, in the bakery or at the filling station. Today, customers appreciate a refreshment stand or tasty snack on the go. Fast, fresh and top quality. And we have developed exactly the right device.

Small and compact Combisteamers with their own, integrated ventilation system.

Enjoy the freedom of implementing your culinary concepts to your heart's content!



**MAGIC HOOD**  
INSIDE

**MAGIC HOOD**  
INSIDE



**SpaceCombi**  
magic hood

**SpaceCombi**  
magic team

# Unlimited Cooking ...thanks to the Magic Hood

Cooking without limits. The SpaceCombi Magic Team opens up exciting new potential. Our full-featured Combi-steamer is not only small and compact, but also completely self-sufficient thanks to its integrated Magic Hood ventilation system.

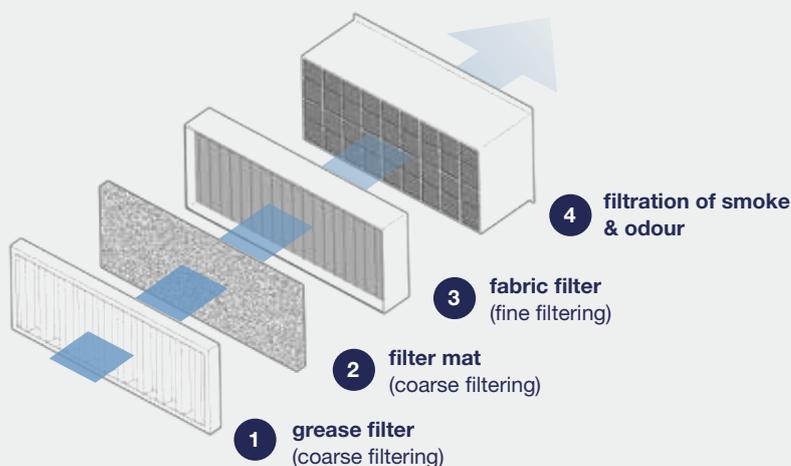
This means you are free to cook wherever you please. Even if your desired location has no ventilation system.

After all, with the SpaceCombi Magic Team, all you need to do is install, connect and get cooking.

This enables you to meet the diverse demands of customers and guests in terms of quality, freshness and more variety. Simply and without high investment costs.

## The MKN MagicHood is so magical

The 4-stage MKN filter technology effectively removes blue smoke, grease and odours. This ensures a fresh room climate and a pleasant atmosphere.



Unpleasant odours, blue smoke and fumes are neutralised and steam is condensed. \*

12 x  
GN 1/1

**Full-featured Combi-steamer** with 2 x 6 GN 1/1 inserts with a width of just 55 cm.

\*In due consideration of local indoor air regulations



**MAGIC  
HOOD**  
INSIDE

▶ **55  
cm** ◀



With the integrated exhaust hood, food sales are no longer limited to locations with a ventilation system.



Simple handling:  
just remove the filter and  
clean it in the dishwasher

# SpaceCombi

magic team

**Unlimited possibilities.**

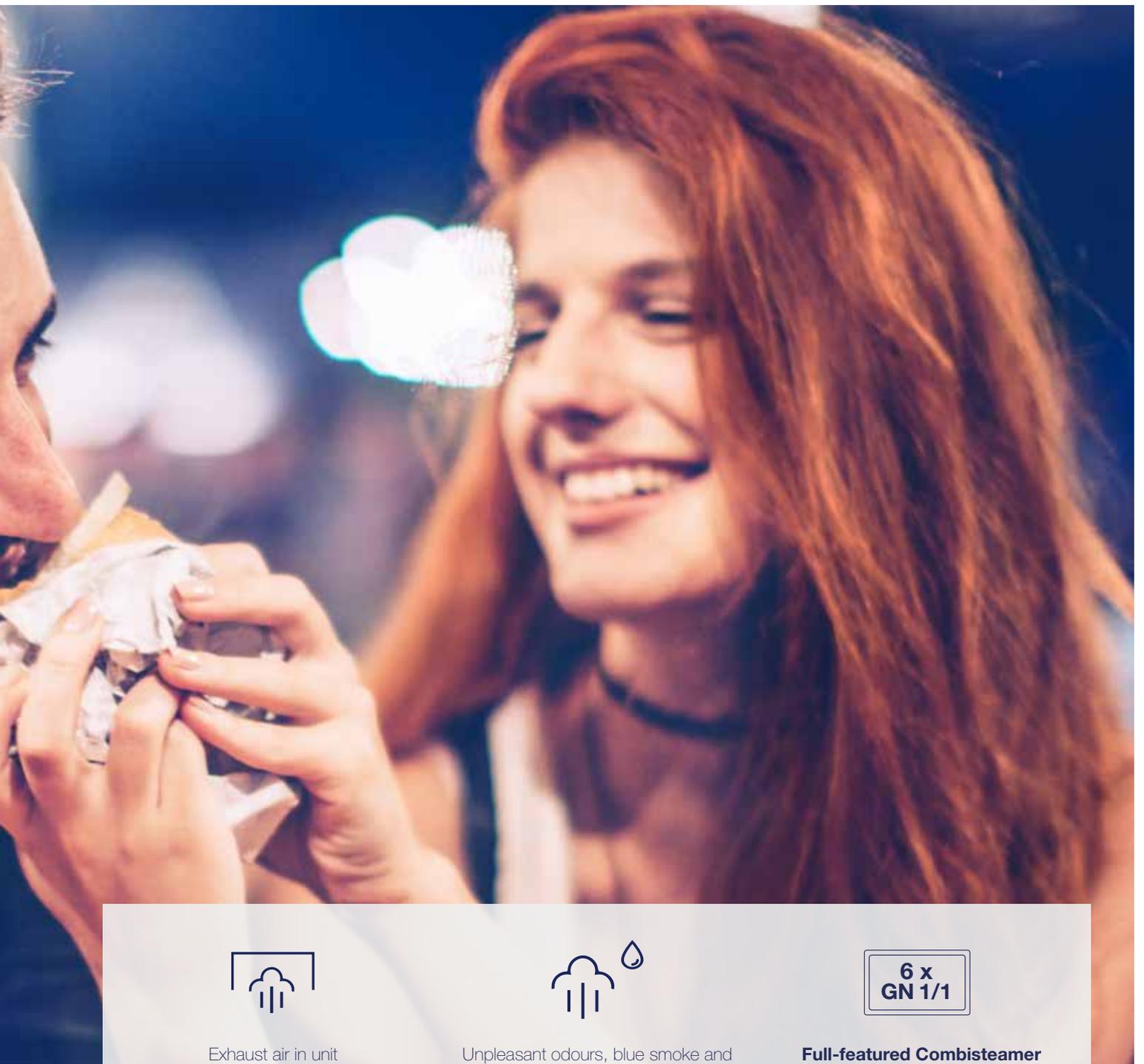
Also in compact format.

**MAGIC  
HOOD**

**55  
cm**



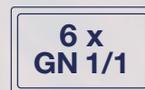
**SpaceCombi**  
magic hood



Exhaust air in unit  
(no external exhaust pipe)



Unpleasant odours, blue smoke and moisture are neutralised and steam is condensed.



**Full-featured Combisteamer**  
with 6 GN 1/1 inserts with a width of just 55 cm.

Eating is an experience for all the senses. New food concepts therefore pay increasing attention to the overall dining experience. Kitchen and guests move closer together, food has to be presented attractively and front cooking is no longer a rarity.

MKN has designed the SpaceCombi Magic Hood precisely for these new requirements in the front area. It is not only small and compact, but also ensures a pleasant room climate, regardless of whether you are baking or grilling. A multi-stage filter concept safely and

effectively removes blue smoke, grease or unpleasant odours. Steam and fumes are also reliably extracted by the Combisteamer. This means you can always offer your customers and guests a pleasant atmosphere without any on-site exhaust air system!\*

\*In due consideration of local indoor air regulations

# Consistent food quality guaranteed!

## MagicPilot

Our operating concept – as easy and intuitive as your smartphone.



The MKN SpaceCombis ensure that you can offer customers and guests reliable top quality – dish after dish.

Simple operating concept, step-by-step instructions and other support functions make the Combisteamer the perfect partner in your daily kitchen routine.



# Guided Cooking

Guides the user through the cooking process

Countless helpful functions distinguish the new MKN Guided Cooking concept. Thanks to this device philosophy and high technical intelligence, even the most inexperienced user can achieve culinary masterpieces.



## **auto**Chef

Cooking know-how included  
Thanks to automatic cooking processes. Reliably and quickly reproducible food quality



## **Chefs**Help

Informational steps as instructions and help for the user – photos can also be included



## **Quality**Control

Automatic quantity detection, automatically constant quality, no core-temperature probes



## **Barcode**Scan

Scan barcode and start cooking process



## **Favourites**

Favourite cooking processes are directly shown on the start display, for reproducible food quality

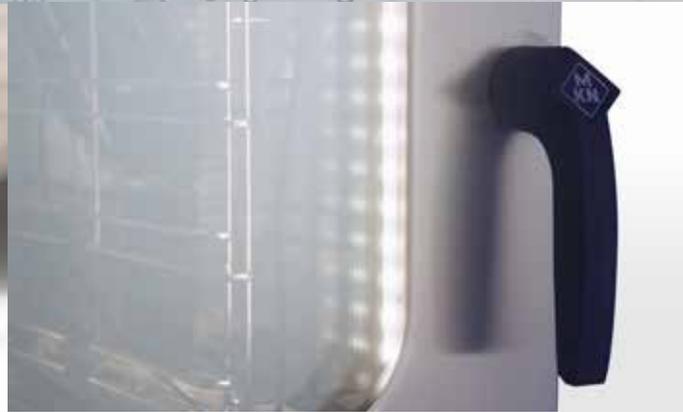


## **Video**Assist

Operational tips in video format – help 365 days a year

# Stellar performance

with automatic cleaning WaveClean®



## Automatic cleaning with two-in-one cartridge

WaveClean (optional) performs automatic cleaning. And works extremely efficiently, hygienically and safely. Using just one sealed two-in-one cartridge for detergent and rinsing concentrate, even the tiniest corner is cleaned automatically – with just approx. 19 l water consumption.



Simply insert a cartridge and it's ready to go!

## Life Time Protection System

Manual cleaning is now a thing of the past. You can also reduce your costs by 40 percent\*. With just one sealed two-in-one cartridge for detergent and rinsing concentrate, your SpaceCombi is left sparkling clean in seconds, leaving you more time to concentrate on what's important: conjuring culinary highlights for your guests.

\* compared to manual cleaning

## Your **subscription benefits:**

- ✓ Save up to 13%
- ✓ No shipping costs
- ✓ monthly rolling contract

**Subscribe and order cleaning cartridges online.**



No additional costs for protective clothing or cleaning agents



Complete interior cleaning without manual re-cleaning of the hygienic cooking chamber door with closed triple-pane glazing.

Scan now and enjoy subscription benefits!



# Installation and maintenance made easy.



Installation and maintenance – easier than ever, since the new SpaceCombi Team and Magic Team keep their technology in a drawer. It is easy to open and close from the front. And all with just one service employee.



#### STRAIGHTFORWARD HYGIENE

No gaps



#### WATER/WASTE WATER

just one central connection



#### EXHAUST AIR IN UNIT

No external exhaust pipe\*  
\*not with SpaceCombi Team

## Connectivity – new communication channels

Devices can be connected via intelligent technology. The MKN Connect Kitchen cloud solution creates new channels of communication in professional kitchens. Of course, with Internet connection.



- Integrable
- Easy access from the front
- Only one operator required
- Electrics are stored in a single drawer



▶ **55** cm ◀

Rear view of two SpaceCombi Compact Magic Teams with stacking kit

Simple installation and smooth surfaces on SpaceCombi Magic Team

**MORE STREAMLINED\***

AND INTEGRABLE

\*compared to MKN stacking kit

- Maximum data security through our reliable partner, Telekom
- Self-sufficient complete solution for the entire kitchen
- Cooking processes can be steered centrally and time-configured
- Monitor or manage use and HACCP data
- SSL encrypted – MKN devices are not accessible via the Internet

# Connected Kitchen.

## Technical data

	SpaceCombi 6.1 Magic Pilot	SpaceCombi 6.1 Classic
<b>L x B x H (mm)</b>	550 x 787 x 786	550 x 787 x 786
<b>Connected load (kW)</b>	7,8	7,8
<b>Voltage (V)</b>	380 – 415, 3 NPE AC	380 – 415, 3 NPE AC
<b>Capacity</b>	6 x GN 1/1	6 x GN 1/1
<b>WaveClean</b>	Optional	Optional
<b>MagicHood</b>	Optional	—
<b>HoodIn</b>	Optional	Optional
<b>Ethernet</b>	Optional	—

	SpaceCombi Magic Team	SpaceCombi Team
<b>L x B x H (mm)</b>	550 x 860 x 1910	550 x 780 x 1815
<b>Connected load (kW)</b>	2 x 7,8 (15,6*)	2 x 7,8 (15,6*)
<b>Voltage (V)</b>	380 – 415, 3 NPE AC	380 – 415, 3 NPE AC
<b>Capacity</b>	12 x GN 1/1	12 x GN 1/1
<b>WaveClean</b>	Ja	Ja
<b>MagicHood</b>	Ja	Nein
<b>HoodIn</b>	Ja	Option
<b>Ethernet</b>	Ja	Ja

\* Total connected load at 400 V

MKN Maschinenfabrik  
 Kurt Neubauer GmbH & Co. KG  
 Halberstädter Straße 2a  
 38300 Wolfenbüttel/Germany  
 Telefon +49 (0) 5331 89-0  
 Fax +49 (0) 5331 89-280  
 info@mkn.de

[www.mkn.com](http://www.mkn.com)

