



Welcome to the  
**world of cooking**

**Optimization of Appliance selection**



The entire world of professional cooking



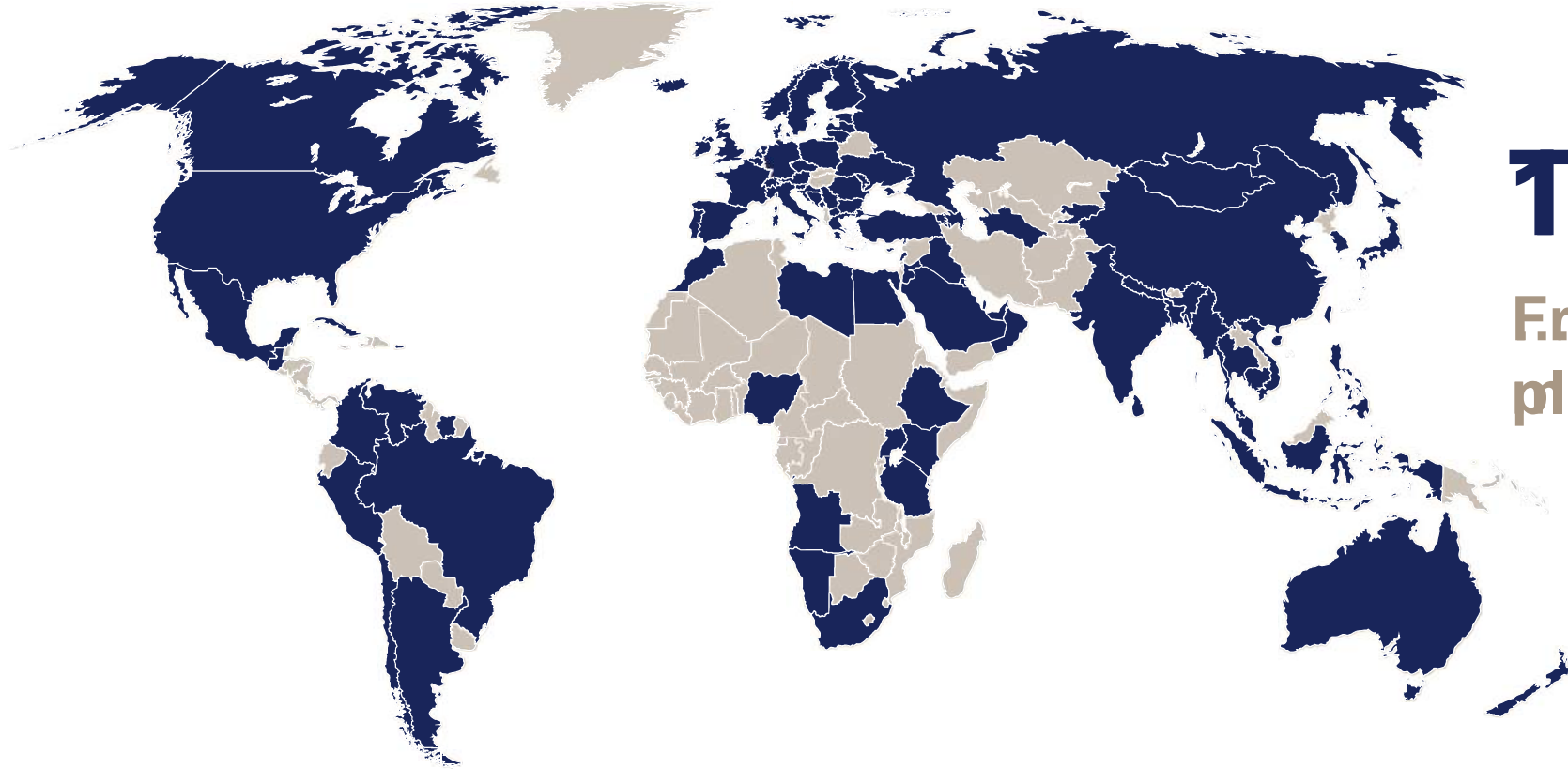
Presentation by: Wayne Bennett – Head of Sales, UK & Ireland



The entire world of professional cooking

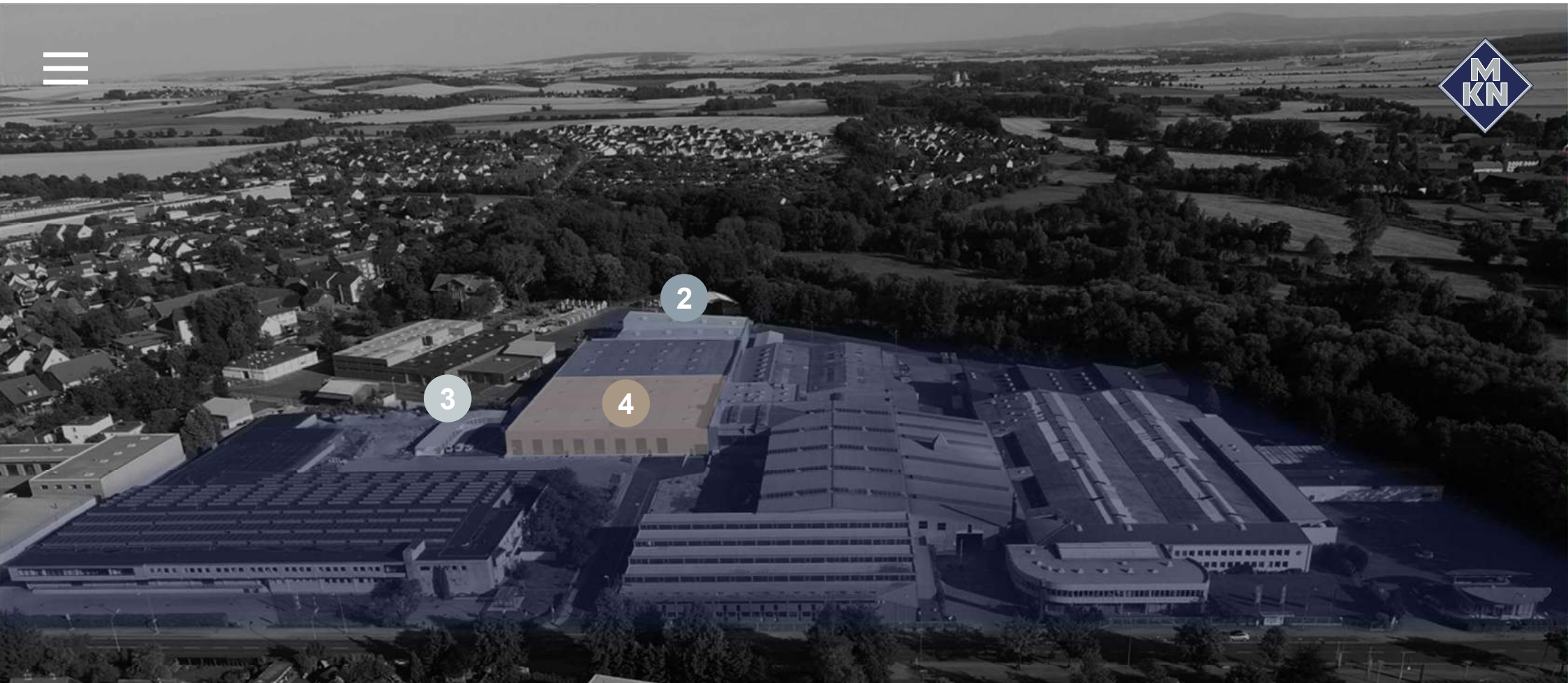


world of cooking



**Today**

**From global  
player to manufacturer...**



MKN company premises: 80 000 m<sup>2</sup>



2014: State-of-the-art stainless steel processing line



2018: 140 m tunnel to underground car park



2019: New production centre with offices, personnel rooms and facilities



# Commercial kitchen equipment

Made in Germany



## FlexiChef®

The multifunctional appliance –  
multi-award winner worldwide

[LEARN MORE](#)



## Combi Steamers

Outstandingly  
different

[LEARN MORE](#)



## Modular

100% Modular  
professional kitchens

[LEARN MORE](#)



## Individual

Premium customized  
cooking suites

[LEARN MORE](#)







# Current challenges in our daily world



Shortage of  
specialists & kitchen  
professionals



Lack of space



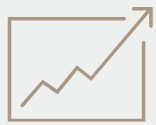
Flexibility &  
capacity



Working hours



Budget and  
investment



Economic  
efficiency



Quality



Sustainability



Hygiene and  
cleanliness



Health and  
safety



## High Performance Redefined

The success story continues...



## High Performance Redefined

The success story continues...



## High Performance Redefined

The success story continues...

# Evolution through technological progress



**2012**

QuikCook Express pan  
Pressure cooking technology  
FlexiCher – The innovation of  
professional kitchens!





”

With the introduction of the FlexiChef<sup>®</sup> we started a new chapter in the history of professional cooking technology.

FlexiChef<sup>®</sup> has not only improved efficiency and processes in professional kitchens, it has also made a sustainable impact on them.

**And what do our customers say...**







# The MKN FlexiChef®

Optimisation of kitchen processes



”

The FlexiChef® is fun to work with and effectively motivates our team.

Thomas Langlotz, Lobetalarbeit e.V., Celle



## Multi-award winner!

The MKN FlexiChef®



....

# Evolution through technological progress



**2020**

**FlexiChef® FlexiChef® 2.0**

The innovation in professional kitchens!



# Evolution through technological progress



**1979**

MKN tilting bratt pan



**2002**

Optima Express

Pressure cooking  
technology



**2012**

FlexiChef®

The innovation in  
professional  
kitchens!



**2020**

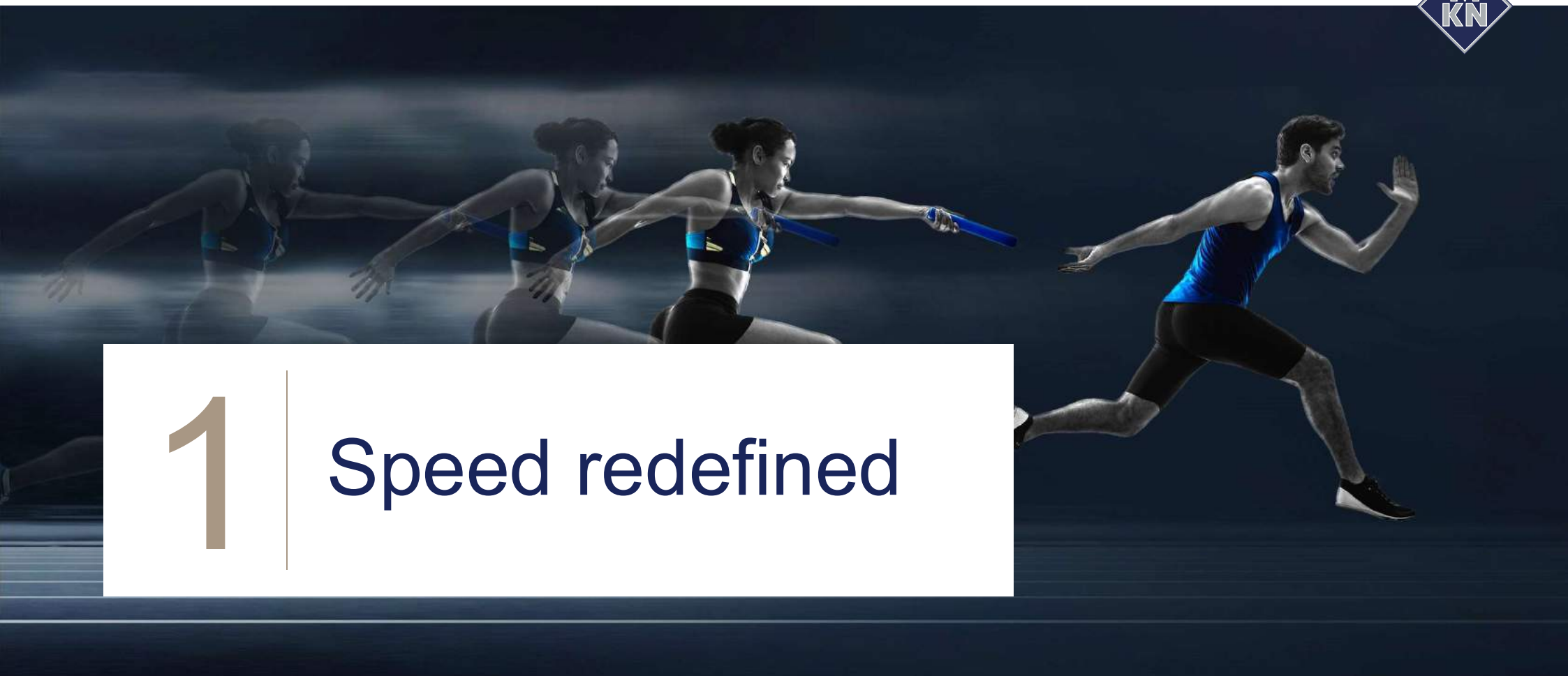
FlexiChef® 2.0

The success story  
continues...

# Introducing the new FlexiChef® 2.0







1

Speed redefined

# Faster than ever! The FlexiChef® 2.0<sup>1,5,6</sup>



**30% faster<sup>4</sup>**  
heating up to 200 degrees

**30% faster<sup>4</sup>**  
water boiling

**35% faster<sup>4</sup>**  
heating up to 275 degrees

**2 x faster<sup>3</sup>**  
than conventional pressure  
cooking technology

**3 x faster<sup>2</sup>**  
than traditional cooking

<sup>1</sup> with ReadyXpress option | <sup>2</sup> compared to conventional MKN equipment | <sup>3</sup> compared to conventional MKN pressure cooking technology | <sup>4</sup> compared to previous MKN technology | <sup>5</sup> with Express function | <sup>6</sup> approx. figures

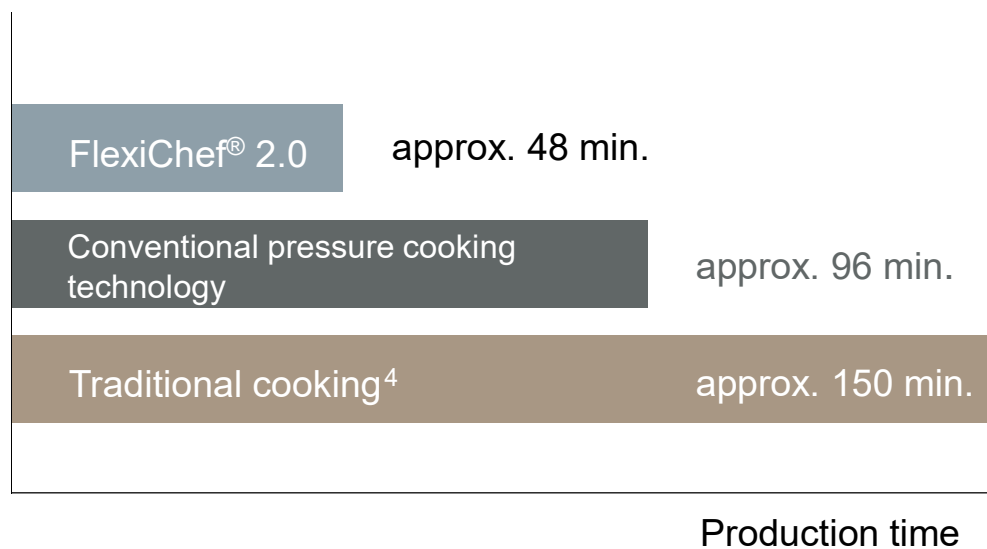


# High speed production process<sup>1,5,6</sup>



## ReadyXpress<sup>® 2</sup>

e.g. Beef Stew



<sup>1</sup>The production process includes heating up, searing, pressure cooking of beef goulash and pressure release | <sup>2</sup>option in FlexiChef<sup>®</sup> 2.0 | <sup>3</sup>compared to conventional MKN pressure cooking technology | <sup>4</sup>compared to conventional MKN equipment | <sup>5</sup>with Express function | <sup>6</sup>approx. figures

# Achieve your goals faster with the new FlexiChef® 1,5,6



**40% faster**<sup>4</sup>

opening and closing of the lid

**2x faster**<sup>4</sup>

average reaction speed of the **MagicPilot** operating system

**Even faster**<sup>4</sup>

due to various support functions such as Quick Start, Favourites, SmartBoiling, automatic lid locking mechanism etc.

Goal

<sup>1</sup> with the ReadyXpress option | <sup>2</sup> compared to conventional MKN technology | <sup>3</sup> compared to conventional MKN pressure cooking technology | <sup>4</sup> compared to previous MKN technology | <sup>5</sup> with the Express function | <sup>6</sup> approx. figures



2

Cleaning & hygiene  
redefined



”

**Do you really think that professional chefs should be cleaning by hand nowadays?**



**"Our team is full of praise for the user-friendly SpaceClean® cleaning system."**

Malte Tack,  
Vulkan Brewery Mendig



## SpaceClean<sup>®</sup> 2.0

The first and only automatic cleaning system for pans<sup>1</sup>

- Automatic intermediate cleaning in only 2 min<sup>2</sup>
- Cleaning without chemicals
- Better operational efficiency as the lid opens and closes automatically = no more manual locking
- "SpaceClean" quick start directly on your start screen
- Start/time preselection – flexible cleaning whenever you like



<sup>1</sup> option in FlexiChef<sup>®</sup>

<sup>2</sup> incl. set-up time



# Care & Protection

New care function

**New**

- New care and protection function including systematic descaling
- Extended application of FlexiChef without need for water softening unit (up to 25 °dH)
- Automatic display of care cycles

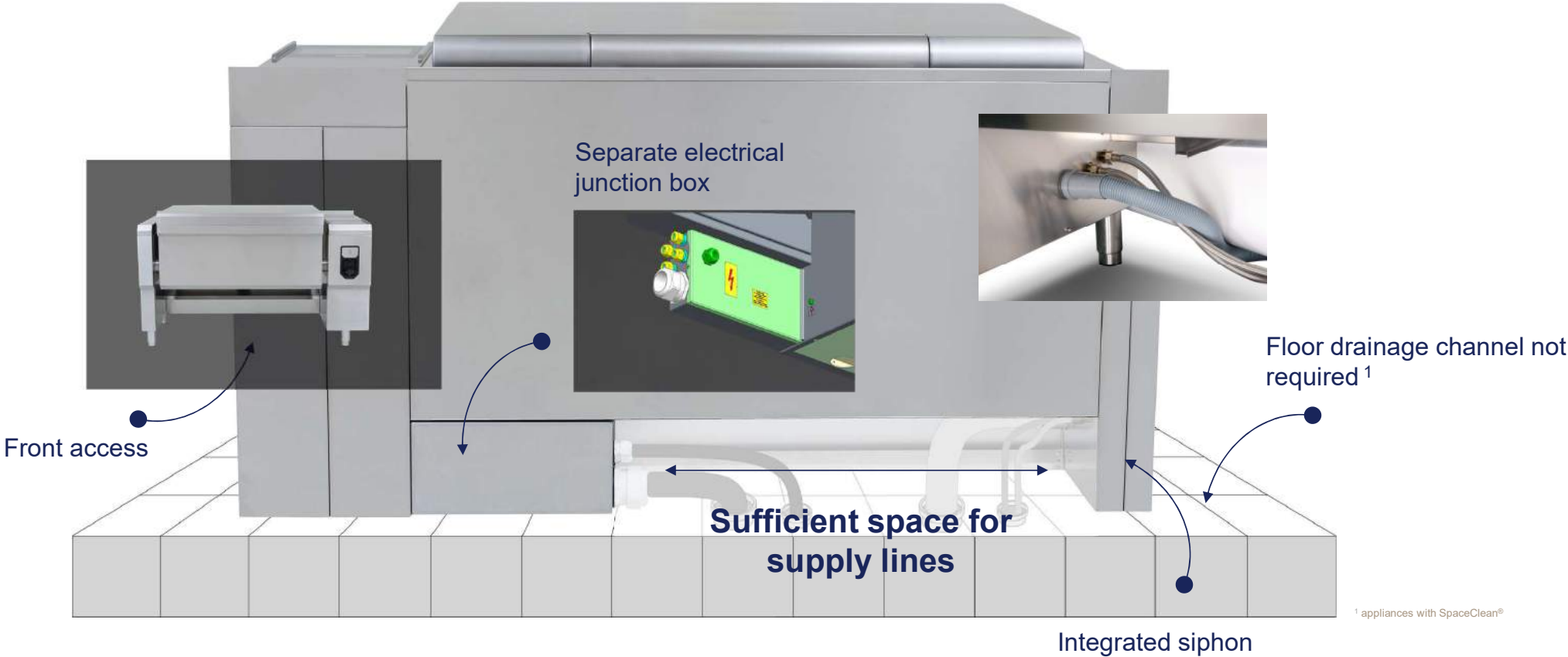


3

Handling, installation  
& service redefined

# Install, connect and get started!

Easy installation and maintenance





# More new features at a glance



Each single appliance is now **150 mm slimmer**

**Integrated siphon**  
An external siphon is no longer required.

**TEAM appliance**  
Optimised transport in two separate pieces

**IPX6**  
Protection against strong jets of water

**Simple connection** to MKN Optima appliances, no further space required/ no intermediate elements

**ServiceApp**  
Contactless fault diagnosis



# High performance with low connected loads



The right size for every kitchen!



## Size 1

Connected load 16 (12) kW



## Size 2

Connected load 23 (17) kW



## Size 3

Connected load 34 (26) kW



FlexiChef smart cooking, smart cleaning. 06.06.2019 31h 25min

 autoChef	 myFlexiChef	 myCooking
myFavorites	SpaceClean	QuickStart

De

# 4 Usability redefined



# The new operating concept MagicPilot



Larger, faster, better!



**Twice as fast**



**4mm hardened glass**  
flush-mounted display, without  
foil



**62% larger display**  
10" screen



**Individual  
sound profiles with MP3**



**New, modern,  
state-of-the-art  
user interface**



**TEAM with 2 displays**  
for optimum user comfort



5

Cooking processes  
redefined

# MKN Guided Cooking Concept

Directing the user through the cooking process



”

..assisted by various support functions and a higher level of automation to achieve culinary excellence...



## AutoChef

Chef's know-how included. Food quality can be easily reproduced.



## ChefsHelp

Step by step instructions through the cooking process.



## Favourites and Quick Start



## BarcodeScan



## VideoAssist



**FlexiChef** smart cooking. smart cleaning.



05.06.2019  
3h 20min



**autoChef**



myFlexiChef



myCooking

myFavorites

SpaceClean

QuickStart





6

Multifunctionality  
redefined



# Multifunctionality to perfection



**Cooking**



**Frying**



**Deep frying**



**ReadyXpress<sup>1</sup>**  
High speed cooking



**FlexiZone<sup>®</sup>**



**Sous vide cooking<sup>1</sup>**



**All-in-one  
appliance!**

<sup>1</sup> option in FlexiChef<sup>®</sup>

# FlexiZone®

Prepare menu dishes in the FlexiChef simultaneously..

- Frying, cooking or deep frying on up to 3 zones
- Individual temperature for each zone (frying)
- Individual timing for each zone (frying, cooking and deep frying)



**Zone 1**



**Zone 2**



**Zone 3**

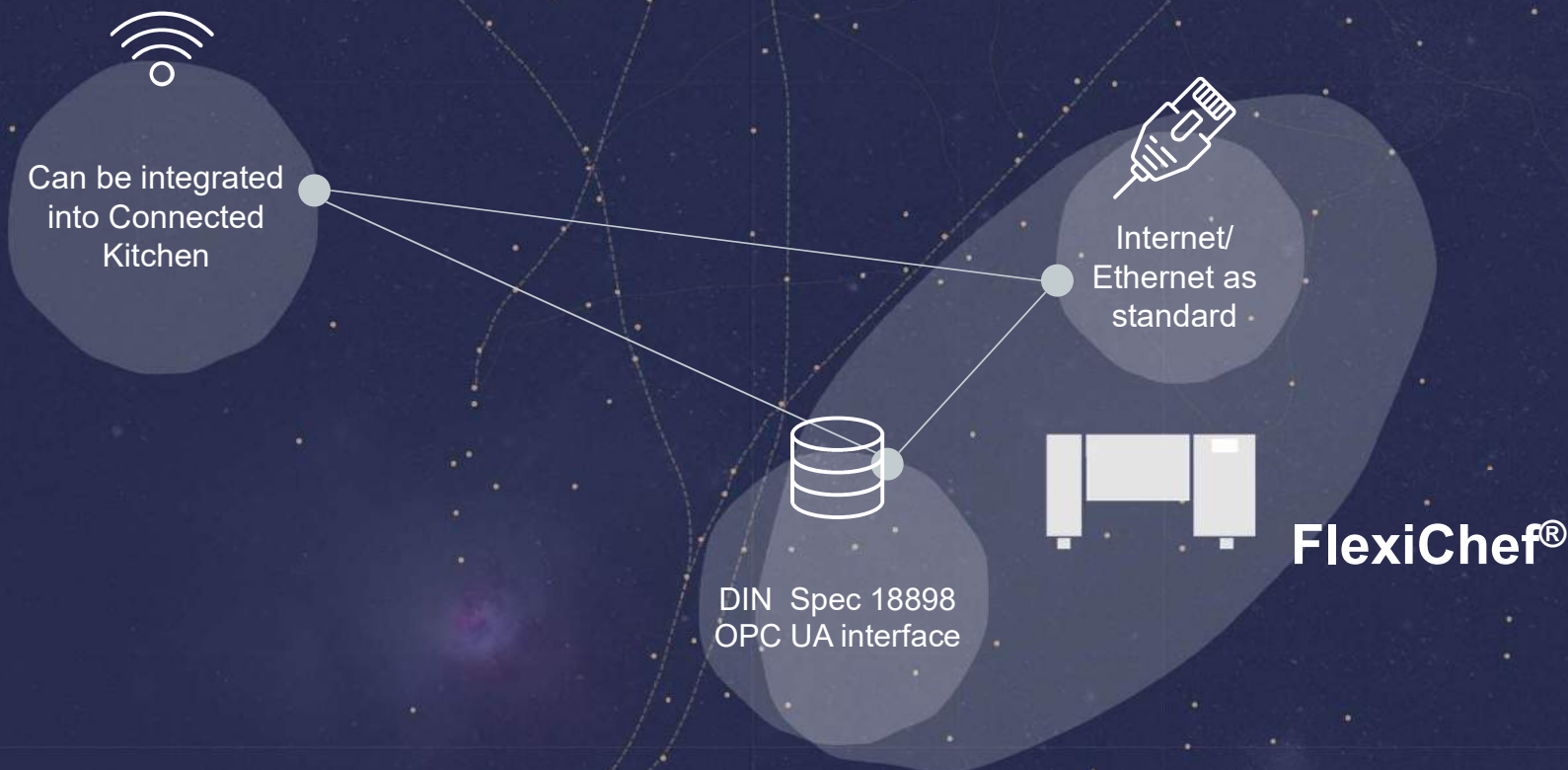


7

# Connectivity

The next step in technical evolution

# Connectivity redefined





8

Efficiency & sustainability  
redefined

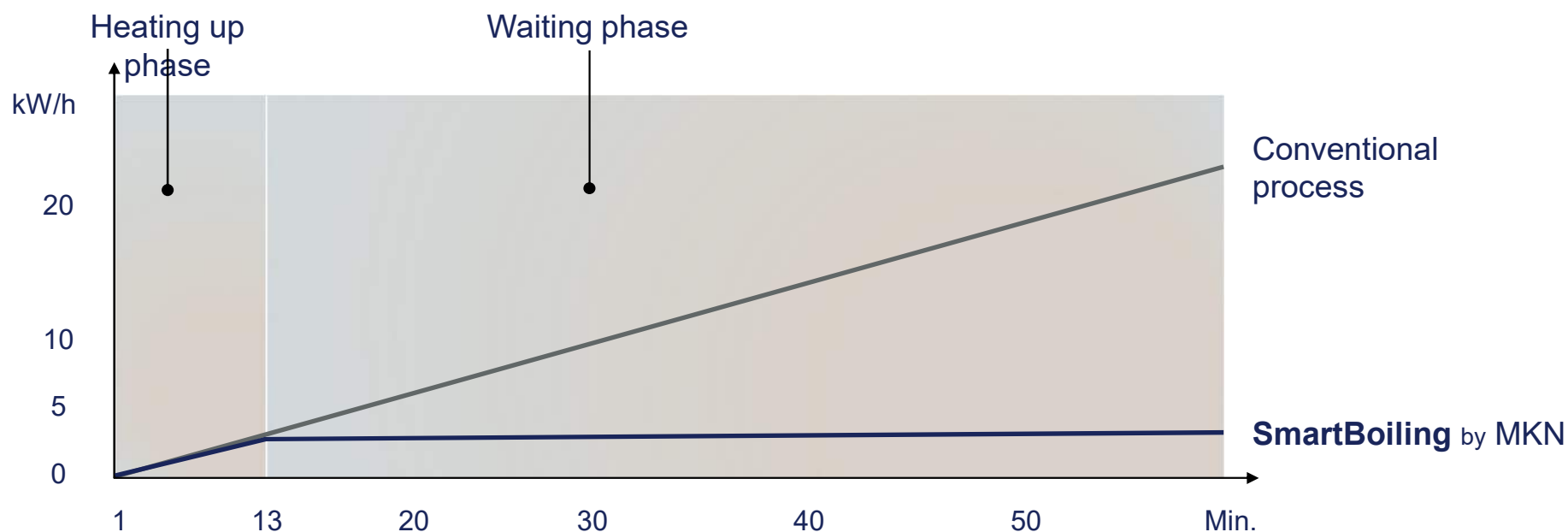
# SmartBoiling

MKN's energy efficient water boiling process



# SmartBoiling

MKN's energy efficient water boiling process



Example of energy consumption when boiling and simmering 75 l water in FlexiChef® size 2.  
Additional energy requirement for ventilation has not been taken into account.



9

Design & technology  
redefined





**3 Sizes**



**New  
Team version**

**5 Skillet pan  
options**



**Control panel on the left or  
right side**



10

Cooking & applications  
redefined

**Socket in  
the small  
side frame**  
(Option)




Middle shelf for  
Team appliance





# The new FlexiChef® 2.0


All the highlights at a glance




 **More power**  
The new FlexiChef® is now faster than ever.


 **MagicPilot operating concept**  
Larger, faster, with a 62% larger display


 **Install, connect and get started**  
Even easier installation and maintenance as before


 **150 mm less appliance depth**  
for single appliances


 **Quick Start & Favourites**  
Immediate access to your favourite function


 **SpaceClean® 2.0**  
The first and only automatic cleaning system for pans

 **New Care Function**  
for extended application without water softening unit

 **Easier transport<sup>1</sup>**  
by separating all TEAM appliances into 2 parts

 **Even more multifunctional**  
All in one appliance

 **Connectivity**  
The new FlexiChef® is internet compatible

 **Guided Cooking**  
Higher level of automation and various support functions



<sup>1</sup> compared to previous model



”

"The new FlexiChef 2.0 heats up extremely rapidly and is much faster than ever before.

I'm very satisfied with this super appliance.  
We use it every day."

Quote by a commercial caterer during the product trials

# FlexiChef® – next generation

The success story continues...





Innovative solutions for changing markets



1

# Changing markets



# Challenges in the food service and catering market



high rents,  
little space



kitchens getting  
smaller



little space for  
preparation



Frontcooking/  
Showcooking



wide variety of  
products  
desired



high hygiene  
requirements



high  
energy-  
efficiency  
demands



should be able  
to be produced  
fast and fresh  
at any time



unskilled staff  
(shortage of  
skilled workers)



2

## The MKKN solution



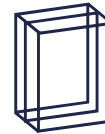
# SpaceCombi

The compact professional

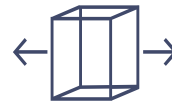


approx. **40%**  
**narrower\***

full-featured combi steamer with  
6 GN 1/1 inserts with a width of  
just **55 cm**



**Hygienic cooking  
chamber door with  
sealed triple glazing**



Fits in every kitchen

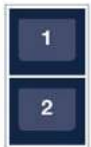
\*compared to FlexiCombi®



# Innovative solutions

For changing markets

## SpaceCombi TEAM



**2x**  
separate cooking space  
2 types of cooking at  
the same time



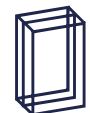
approx. **40%**  
**narrower**  
compared to  
FlexiCombi®



full-featured combi  
steamers with 2 x 6  
GN 1/1 inserts with a  
width of just 55 cm



Highest insert  
under 1,50 m



Hygienic cooking  
chamber door with  
sealed triple glazing

# Simply easy operation



With the MagicPilot &  
MKN Guided Cooking operating system



## MagicPilot

- two separate cooking chambers in one device
- as easy to operate as a smartphone



## MKN Guided Cooking

- AutoChef
- ChefsHelp
- Favourites
- VideoAssist
- BarcodeScan



**2x**

Separate control  
at eye height



Process reliability  
even with external  
personnel

# WaveClean® – Life Time Protection System

Includes automatic cleaning



- simply insert the cartridge and done
- completely clean with one cartridge
- complete interior cleaning
- no rinsing by hand required



# Installation & maintenance made easy



- Built-in version
- easy front access
- work can be carried out by just one person
- installation and maintenance from the front
- electrics in just one drawer





# 3 | Changing habits





**Trend:**  
Take Away



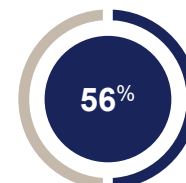


# New eating and lifestyle habits

Mobile society:  
on the move and on the fly



Sales



Quick Service



Spend per customer  
visit

- when working, shopping or travelling or delivery at home
- strong growth
- new food concept with multicultural influences
- Likely to see new outlets at petrol stations and in supermarket and retail
- **often where the relevant technology is not provided**

Source: Deutscher Fachverlag, 2017/2018 yearbook. Außer-Haus-Markt in Deutschland (Food service and catering market in Germany)

# The team player in a compact format

SpaceCombi TEAM and SpaceCombi Magic TEAM







## SpaceCombi

Magic TEAM

# Integrated hood

MagicHood for comfortable climate

- no longer constrained to places with extraction system
- unpleasant odours, blue smoke and vapour are neutralised and steam condenses
- simply remove the filter and clean in the dishwasher

**Conquer new locations with the SpaceCombi Magic TEAM!**



## conventional vs. modern



Simple hygiene  
because there are no  
gaps



Central  
water/wastewater  
(only one  
connection)



Simple  
installation



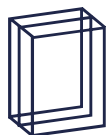
Narrow and  
ready for  
installation



Extraction  
system in  
device (no  
external  
extraction pipe)

# Sustainability

A matter close to our hearts



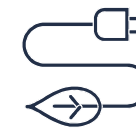
## Triple glazing

Hygienic cooking chamber door with sealed triple glazing



## GreenInside

Optimised energy and water consumption



## Connected load

low connected load  
compared to MKR 6 FlexiCombi®  
with hood



# Innovative solutions

For changing markets





Thank you for your attention!