



world of cooking

# MKN SpaceCombi

Made for you.



# Everyday challenges in the kitchen





Food is at the heart of our day-to-day lives. Good food gives us a buzz. Exceptional food creates memories.

The kitchen is where those feelings are created, where skill and passion unite to deliver unique taste sensations that won't be forgotten.

In an ever-changing world of trends and customer needs, chefs are constantly challenged to deliver an impressive menu that is fast, fresh and full of flavour. This challenge is imposed onto not just master chefs, but also untrained and temporary staff in increasingly limited kitchen space, making highly-functional equipment more important than ever.

The SpaceCombi® by MKN is the perfect solution to these challenges. With all the features of a full-sized combi steamer, which can guarantee quality and efficiency, the SpaceCombi® also takes up a fraction of the space, making it an ideal partner for operators around the world.



Increasing rent for kitchen space



Demand for theatre-style show cooking



A variety of features required



High standards on hygiene



Smaller kitchens mean less preparation space



Increased demand for energy efficiency



Fresh production vital



Ease-of-use important for untrained staff

# MKN SpaceCombi

The first professional compact class.

## Ideal for every environment and everyone.

As a compact combi steamer, the SpaceCombi® addresses the growing concerns of modern chefs and operators. With a focus on space, flexibility and independence, the SpaceCombi® boasts innovative technology that has been – **made for you.**



**SpaceCombi**  
team



# SpaceCombi magic team

**MAGIC  
HOOD  
INSIDE**

# SpaceCombi magic hood



# SpaceCombi

Scan and watch  
our online film  
now!





#made for you

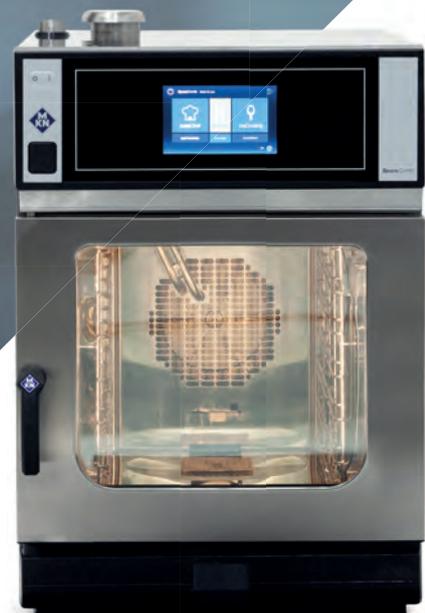
# Space to innovate!

Skill and creativity are the two key elements that make a leading chef. These are backed up by the efficiency of the kitchen and space to do what they do best.

By choosing the cooking equipment that is aligned to your kitchen, menu and individual needs, your skill and creativity can flourish.

The SpaceCombi® has been specially designed for space-saving kitchens and is easy-to-use not just back-of-house, but also in front-of-house cooking, self-service areas and more.

MKN SpaceCombi. Maximum effectiveness in minimal space.



**Space**Combi

# MKN SpaceCombi.

Endless cooking possibilities.

▶ **55  
cm** ◀

▶ **55  
cm** ◀



**SpaceCombi**  
classic

**SpaceCombi**

## One size suits all.

Bursting with benefits within just 55 cm, the SpaceCombi® has all the power of a combi oven but is 40% smaller\* - and there's no compromise on features.

A team player for all kitchens, the SpaceCombi® boats six GN 1/1 inserts, an intuitively guided cooking operating concept, automatic cleaning and a range of other advantages all in one small, attractive package.

\*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 foodservice sector. Customer wishes are constantly changing and demands are growing. Now, food not only has to taste good but also has to be healthy. The offer is varied, presentation is appetising, dishes are prepared before guests' eyes and cooking is celebrated as art.

MKN has adapted to suit the changing needs of the market with the SpaceCombi®. Complete with two cooking chambers, this equipment is small, compact and easy-to-use. It comes with an array of options, from steaming to frying, all in just one device - guaranteeing the fulfilment of the customer's desires.



**SpaceCombi**  
team

# Maximum taste, minimum space.

From succulent fish to buttery croissants and juicy chicken, the SpaceCombi® ensures that guests are always impressed with fine quality cuisine cooked to the highest standards - all within just 55cm.

With two separate cooking chambers, you have complete control of your menu. Each chamber is individual. While one chamber is steaming, the other can be baking, ensuring maximum efficiency at all times.

The SpaceCombi® also boasts a variety of different features such as Guided Cooking which supports the user throughout the entire process while ensuring consistent quality.

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



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



Hygienic cooking chamber door  
with closed triple-pane glazing



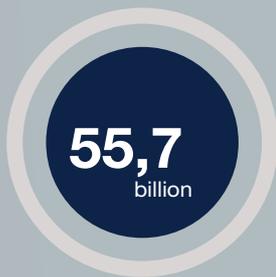
LED lighting for optimal  
illumination of all inserts

# SpaceCombi team

# Take on the **out-of-home market**

## Visitors

in the out-of-home  
market



## Sales

in out-of-home  
market increasing



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

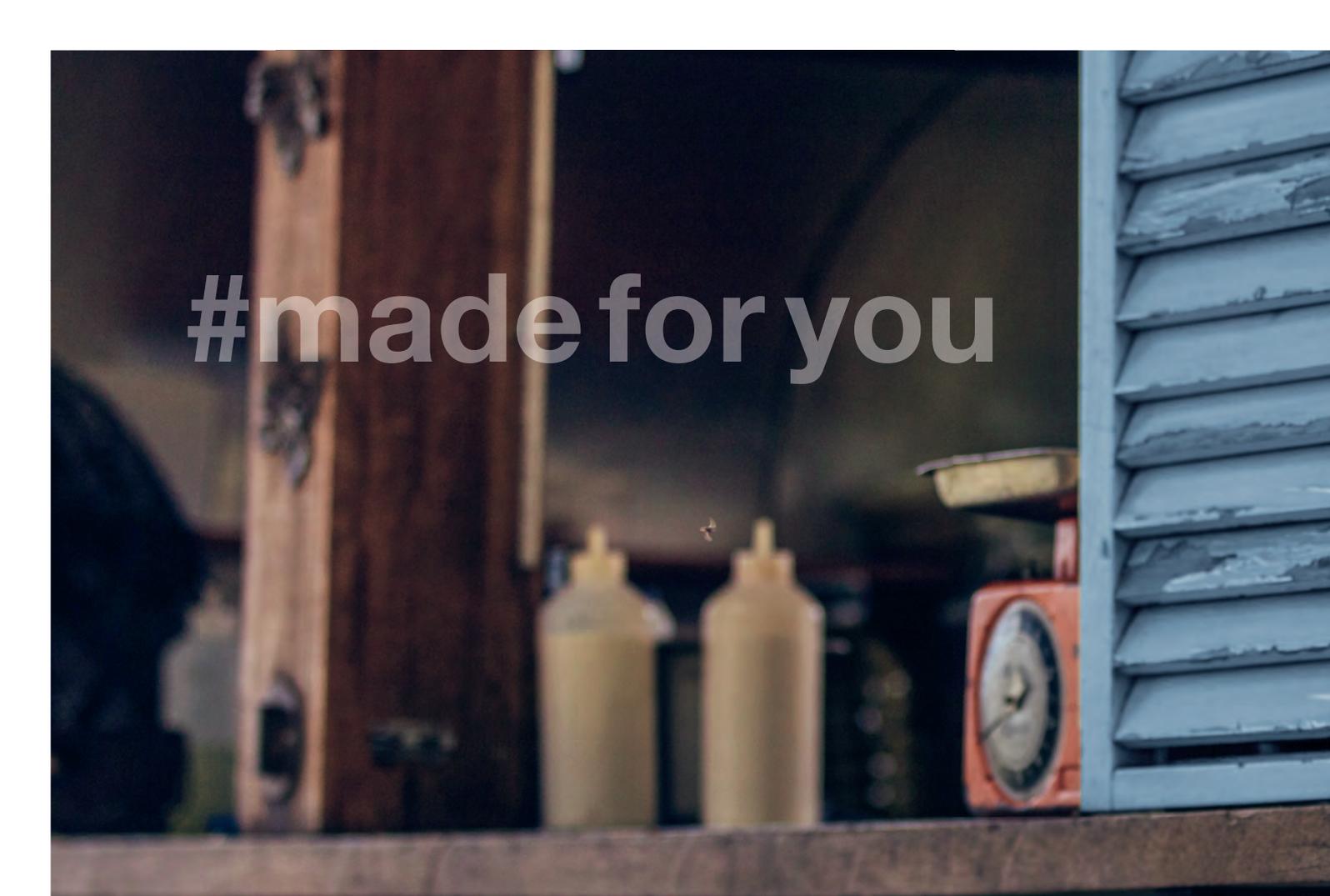
(Quick service is a segment of system  
catering with counter service offering  
fast food)



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

A close-up photograph of a person's hands holding a large burger. The burger is on a golden-brown sesame seed bun and is filled with a dark patty, melted cheese, and shredded lettuce. 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 so too are the number of sales points. Offerings are frequently popping up in places where professional cooking technology just isn't available. In response to this, MKN has developed the ideal technology in order to ensure you are perfectly prepared for the latest challenges.



# #made for you

With no ventilation needed, create culinary excellence anywhere\*

## Freedom, for chefs and customers.

Today, fast and fresh are at the top of a customer's desires when it comes to food. Whether it's the latest street food vendor, at the weekly supermarket or the local fuel station, a tasty snack on-the-go is always appreciated.

For these small service sites, the SpaceCombi® is vital. It's compact, powerful and even has its own integrated ventilation system, meaning that there's no compromise on quality, no matter where you're serving!

\*In due consideration of local indoor air regulations



**MAGIC HOOD**  
INSIDE

**HoodIn**  
INSIDE



**SpaceCombi**  
magic hood



**SpaceCombi**  
magic team

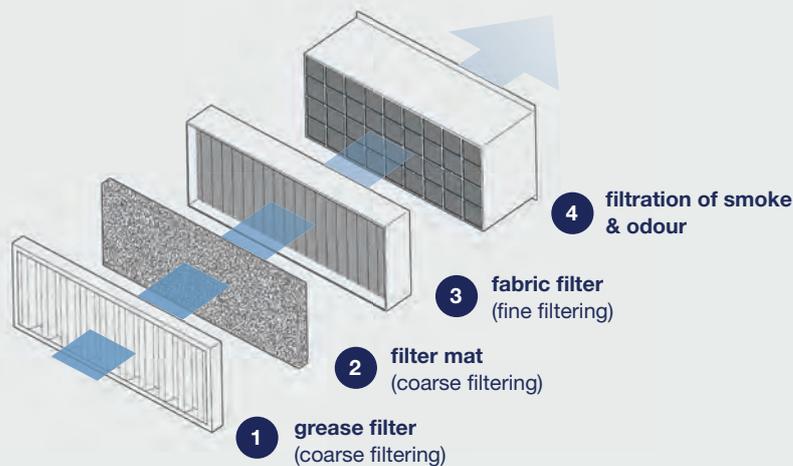
# Safe, efficient, unlimited cooking

Cooking without limits. The SpaceCombi® Magic Team opens up exciting new potential for chefs. This fully-functioning combi steamer is not just compact, but is also completely self-sufficient thanks to its integrated Magic Hood ventilation system.

Thanks to the Magic Hood, the diverse demands of customers and guests can be fulfilled anywhere and everywhere, without compromising on quality, variety and freshness. All you need to do is install, connect and get cooking.

## Ventilation with a touch of magic

The Magic Hood has four-stage filter technology which effectively reduce 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

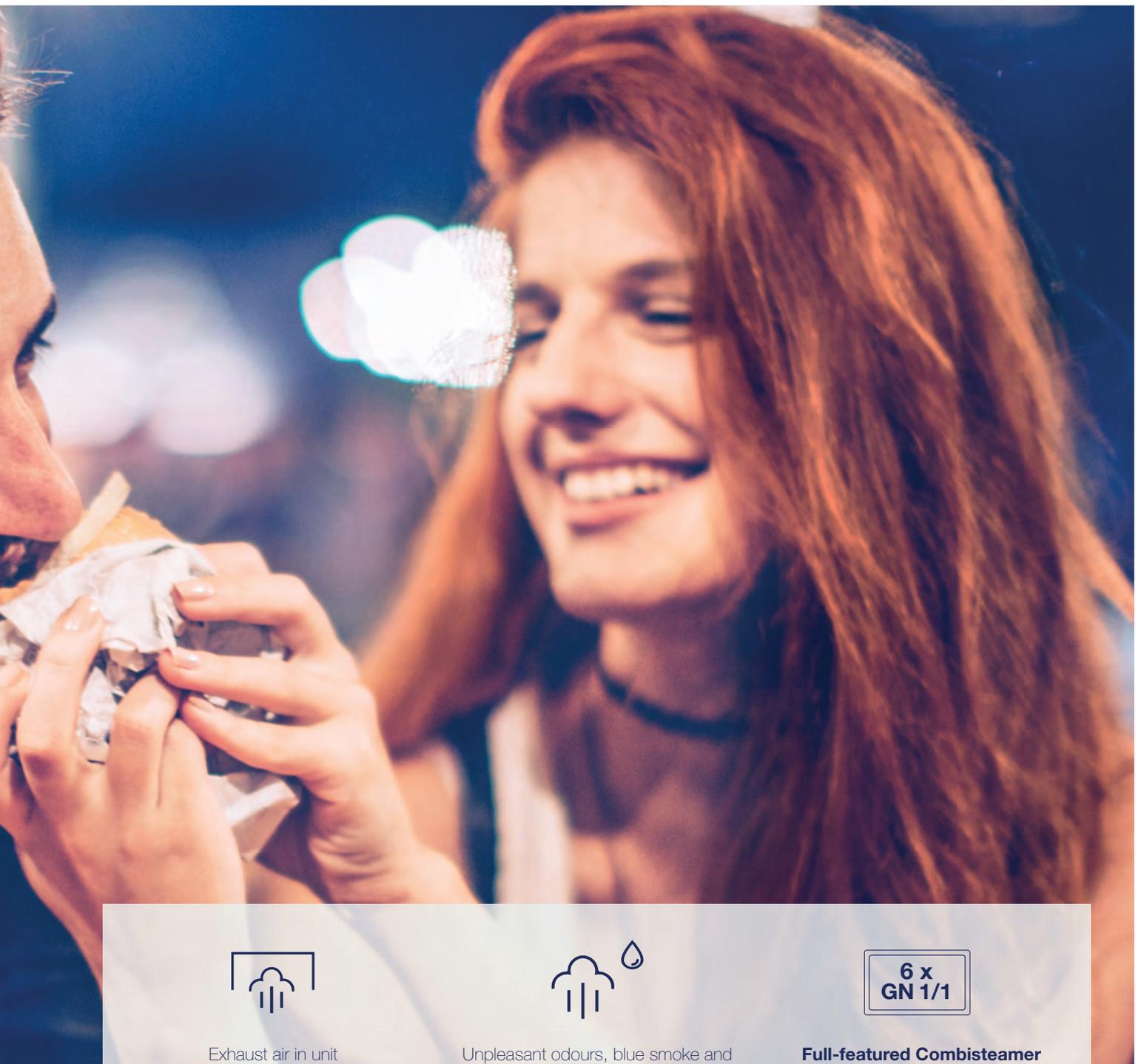
**Unlimited possibilities,**  
in just 55 cm.

**HoodIn**  
INSIDE

▶ **55**  
**cm** ◀



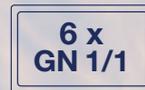
**SpaceCombi**  
magic hood



Exhaust air in unit  
(no external exhaust  
needed)



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. With that in mind, new food concepts need to pay increasing attention to the overall dining experience. As the kitchen and guests move closer together, food has to be presented attractively for front-of-house cooking.

The SpaceCombi®'s Magic Hood makes cooking in the front easier than ever before. Its innovative technology ensures a pleasant room climate for staff and guests, regardless of whether you are baking or grilling.

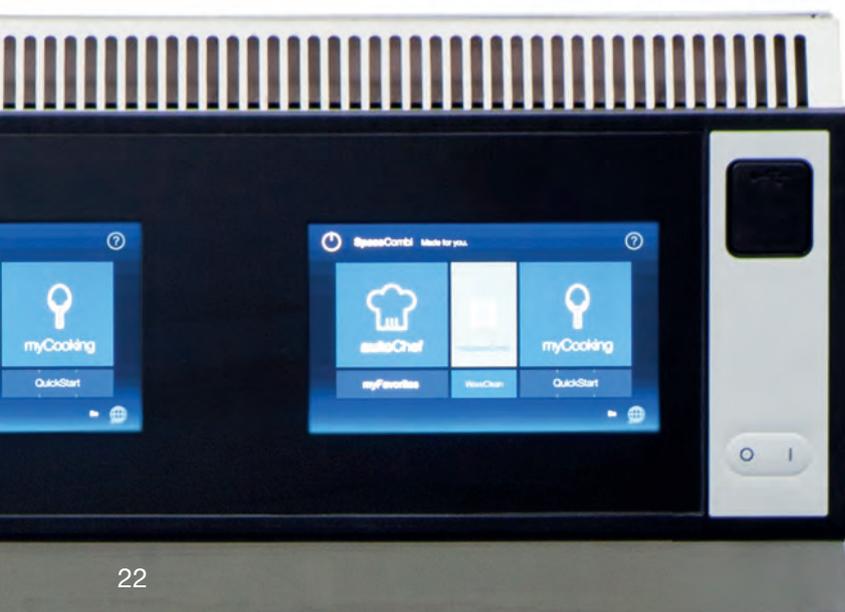
Using a multi-stage filter concept, blue smoke, grease and unpleasant odours are removed, as well as steam and fumes. This ensures customers can always enjoy a pleasant atmosphere without any on-site exhaust air system.\*

\*In due consideration of local indoor air regulations

# Consistent food quality guaranteed!

## MagicPilot

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



Utilising the MagicPilot operating concept, the SpaceCombi® ensures that your guests receive top quality food, dish after dish.

The MagicPilot is simple to operate, with step-by-step instructions and other support functions to ensure the SpaceCombi® is the perfect partner in your daily kitchen routine.



# Guided Cooking

Guides the user through the cooking process

With countless helpful functions, the MKN Guided Cooking concept brings high technical intelligence to the kitchen, meaning even the most inexperienced user can achieve culinary masterpieces with ease.



## **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

# Take away the stress –

with automatic cleaning from WaveClean®



## Take away the stress with automatic cleaning

WaveClean performs automatic to deliver an efficient, hygienic and safe cooking space. Using just one sealed two-in-one cartridge for detergent and rinsing concentrate, even the tiniest corner is cleaned with just approximately 19L water consumption.

## Life Time Protection System

Users no longer need to worry about the time and energy needed for manual cleaning. With the WaveClean, your costs could be reduced by 40%\*. In one process, your SpaceCombi® is left sparkling clean in seconds, leaving you more time to concentrate on what's important: conjuring culinary excellence for your guests.

\* compared to manual cleaning



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



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

# Installation and maintenance made easy.



With all the technology of the SpaceCombi® in a drawer, the installation and maintenance process is easier than ever. The drawer is easier to open and close from the front and can be completed by 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\*

Those with an internet connection can take advantage of the MKN Connect Kitchen® cloud solution. Devices can be connected via intelligent technology to create new channels of communication in professional kitchens.



\* Not available in every country

- 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®	SpaceCombi® Classic
<b>L x B x H (mm)</b>	550 x 787 x 784	550 x 787 x 784
<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	No
<b>HoodIn</b>	Optional	Optional
<b>Ethernet</b>	Optional	No

	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>	Yes	Yes
<b>MagicHood</b>	Yes	No
<b>HoodIn</b>	Yes	Optional
<b>Ethernet</b>	Yes	Yes

\* Total connected load at 400 V

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