

## Catering insight

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### MKN conjures up its most complete combi to date

**Andrew Seymour, January 29th, 2014**

**MKN has launched a new combi steamer that it claims is "as easy to use as a smartphone".**

The much-vaunted FlexiCombi MagicPilot boasts a robust, 'tablet-style' touch and slide operating concept, allowing programmes to be set with a touch of the screen.

MKN first previewed the combi to visitors at HOST in Italy during October, but officially began marketing the product in the UK this week.

With six cooking modes — SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming and Perfection (Regeneration) — the FlexiCombi also features the MKN StepMatic function for combining basic cooking methods individually.

Stuart Long, UK sales and marketing director for MKN, said: "Today, people use their smartphones and tablet computers naturally and intuitively, and the simple-to-use FlexiCombi's MagicPilot control system mirrors this social behaviour."

He added: "With only a few touches, chefs can bring up integrated information and recipe steps, a favourites-only menu on the start display for consistency, and VideoAssist, a virtual chef that gives instructions that the combi itself demonstrates as chefs go along. It also has brilliant image representation and 360° viewing from all sides."

The system's ClimaSelect feature ensures humidity and temperature measurements in the cooking chamber for reliable food quality and perfect hold, while five fan speeds allow for precise adjustment, guaranteeing both evenness and quality results.

"The fan motor is also 40% more efficient compared to previous MKN HansDampf technology, leading to a reduction on connected loads and providing low connected load ovens," said Long.

The MKN FlexiCombi MagicPilot also includes the EasyLoad crosswise insertion, which enables chefs to lift trays and GN containers easily and safely without having to change the position of their hands.

