

Modular premium cooking technology in gastronomy

Modular premium cooking technology | **Gastronomy**



MKN – Professional cooking technology



Premium every day. Worldwide.

Whether it's in first-class hotels and restaurants, commercial catering, gourmet gastronomy or system catering – MKN is at home in the world's best kitchens, from Berlin to Dubai and Paris to Saigon. The premium German manufacturer for professional cooking technology sets new standards with innovative products featuring outstanding practicality in professional kitchens. MKN products are also distinguished by their excellent durability and high economic efficiency. MKN's recipe for success: More than 70 years of experience, competence and close cooperation with professional chefs.



A tradition of quality

The MKN success story began in 1946 in Wolfenbüttel, located in Northern Germany. Engineer Kurt Neubauer founded MKN Maschinenfabrik, supported by just three employees. The company remains the family's property today. At the Wolfenbüttel location, world-class professional cooking technology is produced around the clock on 80,000 m² utilising state-of-the-art technology. About 500 employees, including approx. 40 trainees, are guided by a single principle: inspiring professional chefs around the world with our premium quality.

“ What inspires me? Producing highly functional professional cooking technology every day knowing it is so popular and successful worldwide. ”

Particularly practical.

The aesthetics of MKN products are outstanding and convincingly sophisticated. In addition to the excellent design, there is a focus on function. When professional chefs select MKN, they are choosing outstanding practicality in its most beautiful, award-winning form. Awards for technology, economic efficiency and design have verified that MKN is a leading company worldwide for professional thermal cooking technology.



Modular cooking technology in gastronomy

Premium food quality thanks to premium cooking technology

Countless possibilities. One of them is just for you.

Made just for you: multifunctional professional cooking technology which is customised to the individual needs of gastronomy and restaurants. It is reliable, practice-oriented, flexible, hygienic and economical. Top solutions guarantee quality.

There is virtually no limit to the number of available combination options, regardless of whether you prefer cooking with gas or electricity. State-of-the-art heating systems ensure that you use energy ecologically and efficiently, which also saves costs. Premium production using premium cooking technology, so your gastronomy is always at its best.

Immediately ready for use.

With its world-class modular series appliances, MKN satisfies your wishes for individual professional cooking technology. It all fits, even in tight spaces or difficult floor plans. You can also look forward to extremely intuitive ease of use. Every move is perfect right away.

Cooking lots of food at the same time is so easy it seems automatic – and the resulting quality is unique. You and your creativity are given all the freedom you need.



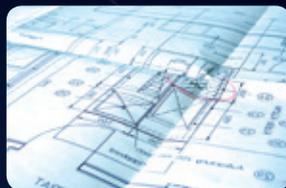
Individual solutions for sustainable commercial success.



Multifunctionality and flexibility are standard at MKN



Deep-drawn, double-walled quick boiling kettles help achieve top results as quickly as possible



Convincing every day.

Discover modularity that's systematic. With its first-class performance and reliability, the MKN Optima standard line sets new standards in day-to-day practice. Its extreme variability is a particular reflection of the system's distinctiveness. Another advantage is the high level of compatibility when combining all of the appliances.

All of the components fit in seamlessly. These experienced professionals can also create a customised solution for your kitchen using a variety of different installation and equipment options.



“I want security and maximum flexibility to be able to produce premium quality. That’s why I chose Optima 700/850.”



Optima 700/850

Food quality for every day

How much depth does your professional kitchen need?

That’s up to you! The very solid MKN **Optima 700** and **850** series appliance lines are made of high-quality nickel chromium steel and always provide a „tailored“ solution, in the truest sense of the word. This is because **Optima 700** and **Optima 850** only differ in one significant way – their respective body depths.

The compact 700 mm and deeper 850 mm variants are available.



Great product variety which can be combined freely

Discover the great product variety: more than 160 different electric and gas appliances can be combined with unlimited freedom and individuality using the modular design of **Optima 700**. Ideal even for the smallest kitchens. **Optima 850** even allows for combinations of more than 250 appliances, and it’s suitable for diverse fields of application.

Because of the fixed length grids, planning MKN lines is surprisingly easy, and your space is always utilised as well as possible. Optima – it’s simply optimal.





Wide range of models in 700 and 850 mm body depth



Optima
700/850



Exemplary ergonomics and hygiene

First-class performance teamed up with reliability score points for **Optima 700 and 850** in day-to-day practice. Flush connection technology allows pots to be pushed and pulled easily. For example, the highest demands for ergonomics and hygiene are fulfilled by flush-mounted cook tops inserted in the leaktight-welded cover panels, easy-to-clean large radii and side draining channels. Above-average degrees of protection ensure permanent appliance and operational reliability.

Hobs installed flush with the cover panels facilitate easy cleaning and convenient movement of the cookware



Closed with hinged doors (special equipment)



Concepts à la carte

Specific concepts for your à la carte business: **Optima 700 and 850** series appliances ensure smooth processes at any time. Reliable state-of-the-art technology which is particularly impressive when many things must work out perfectly at the same time. For example using:

- MKN PowerBlock: innovative special sandwich material including the SUPRA heating system
- MKN VAPRO, the pressure cooking pan steam generation system
- MKN induction technology
- MKN SUPRA, the surface heating system



Optima 700/850

Award winning design and functionality. Redefining the joy of combination.

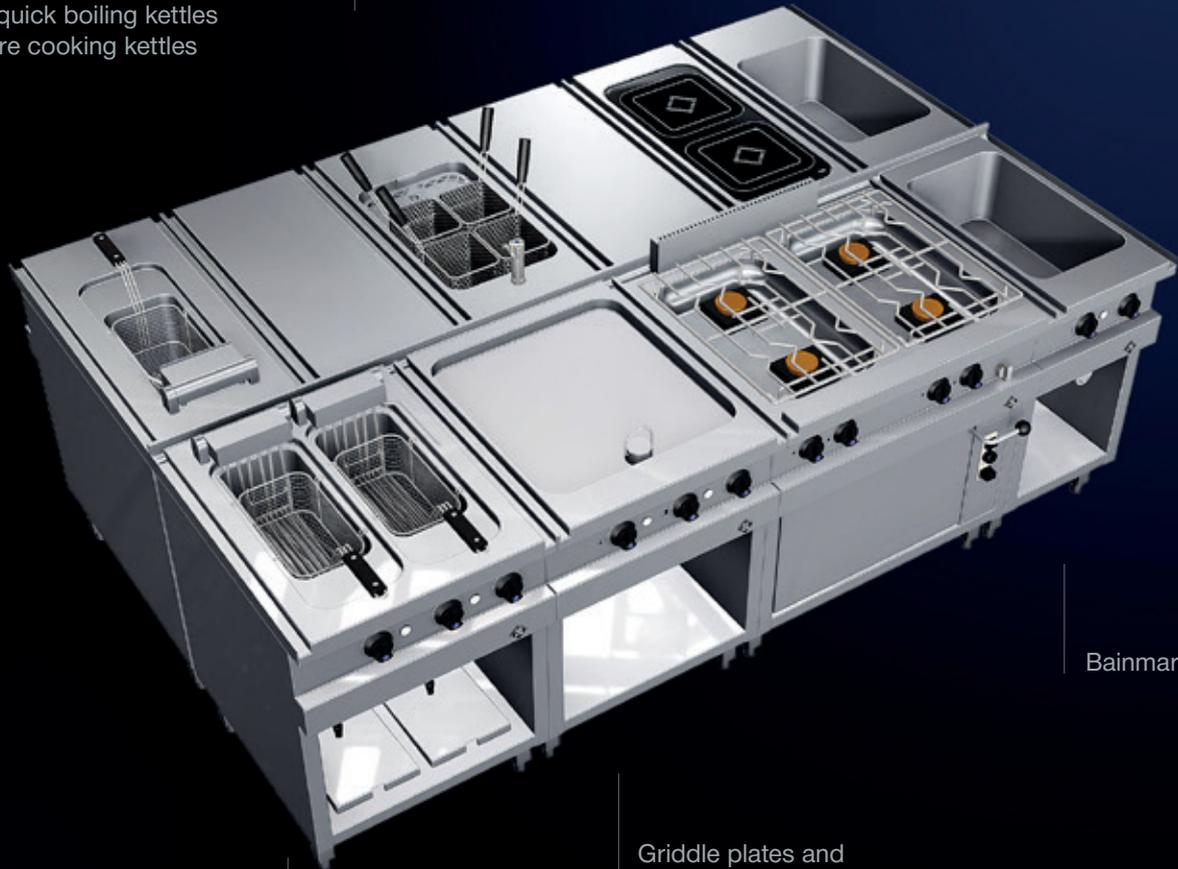
Other equipment:

- MAGNUM bratt pans
- Tilting bratt pans
- Pressure bratt pans
- Quick boiling kettles
- Tilting quick boiling kettles
- Pressure cooking kettles

Cookmarie and pasta cooker

Ranges

- with hob
- VITRO with ceramic hob
- Induction with ceramic hob
- Solid top ranges
- Hot plates
- Gas ranges



Fryers
Deep Fryers

Griddle plates and
griddle pans

Bainmaries

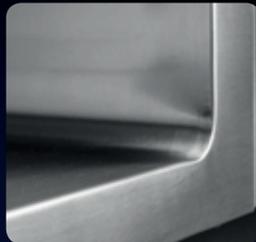
Highlights & additional equipment:



Optima connection system flush with the worktop



Drawn hob for easy cleaning. Elevated burner heads prevent the penetration of water



Easy-to-clean hygienic substructures



Socket outlet makes work easier



Water supply exactly where it's needed

HotLine

The profit centre.
For small and mid-sized gastronomy.



“MKN HotLine is our strategy for efficiency. It was a reasonable investment. The performance is impressive and it conserves energy.”



It's immediately efficient and practical for the particularly demanding everyday routines in professional kitchens: The MKN HotLine floor-mounted appliance line features convincingly high performance despite relatively low investment costs. And energy is also conserved in the process.

Mobilising added value

It's always a reliable factor when making your mark in the catering and front cooking field. It transforms your demanding journeys into destinations of their own. And you can be sure of your guests' admiration.



Single unit, block installation or wall unit.

Whether as an individual solution or a block installation – **HotLine** utilises the available space ideally and provides unlimited possible variations. The line can even be used as a wall unit.

The premium **HotLine** features are also evident in the hygiene qualities and ergonomics at workplaces. There are more than 70 electric and gas appliances which can be combined freely and merged to a single compact hygienic unit using the patented MKN appliance connection.





The all-around specialist.

Efficient peak performance around the clock.

HotLine

Other equipment:

- Infrared grill
- Lava stone grill
- Infrared container to keep food warm

Deep fat fryers

Griddle plates and griddle pans

Bain maries cookmarie and pasta cooker



Ranges

- VITRO with ceramic hob
- INDUCTION with ceramic hob

Highlights & additional equipment:



MKN connection technology



Neat and clean – the emptying system for griddle pans and cookmaries



Gas or electric appliances, both are possible

CounterSL

For bistros, refreshment stands and fast food



Wherever it is essential to prepare high quality food quickly:
The MKN CounterSL line is used for snack stands, fast food
restaurants and self-service buffets.

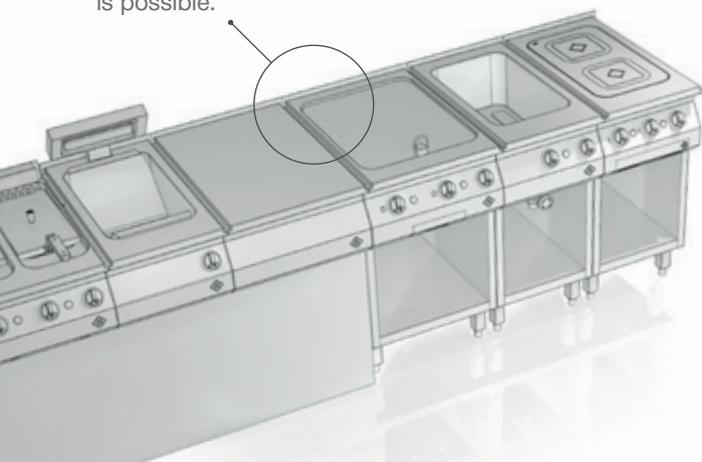
“A multi-talent in the tightest spaces. CounterSL features premium quality, and the appliances are also extremely easy to clean.”



Cooperating with professionals leads to success

The **CounterSL line's** exceptional success is thanks to integrating chefs, restaurant owners and fast food specialists early in the development process.

Thanks to their connection technology, flush connection of **CounterSL** and **HotLine** is possible.



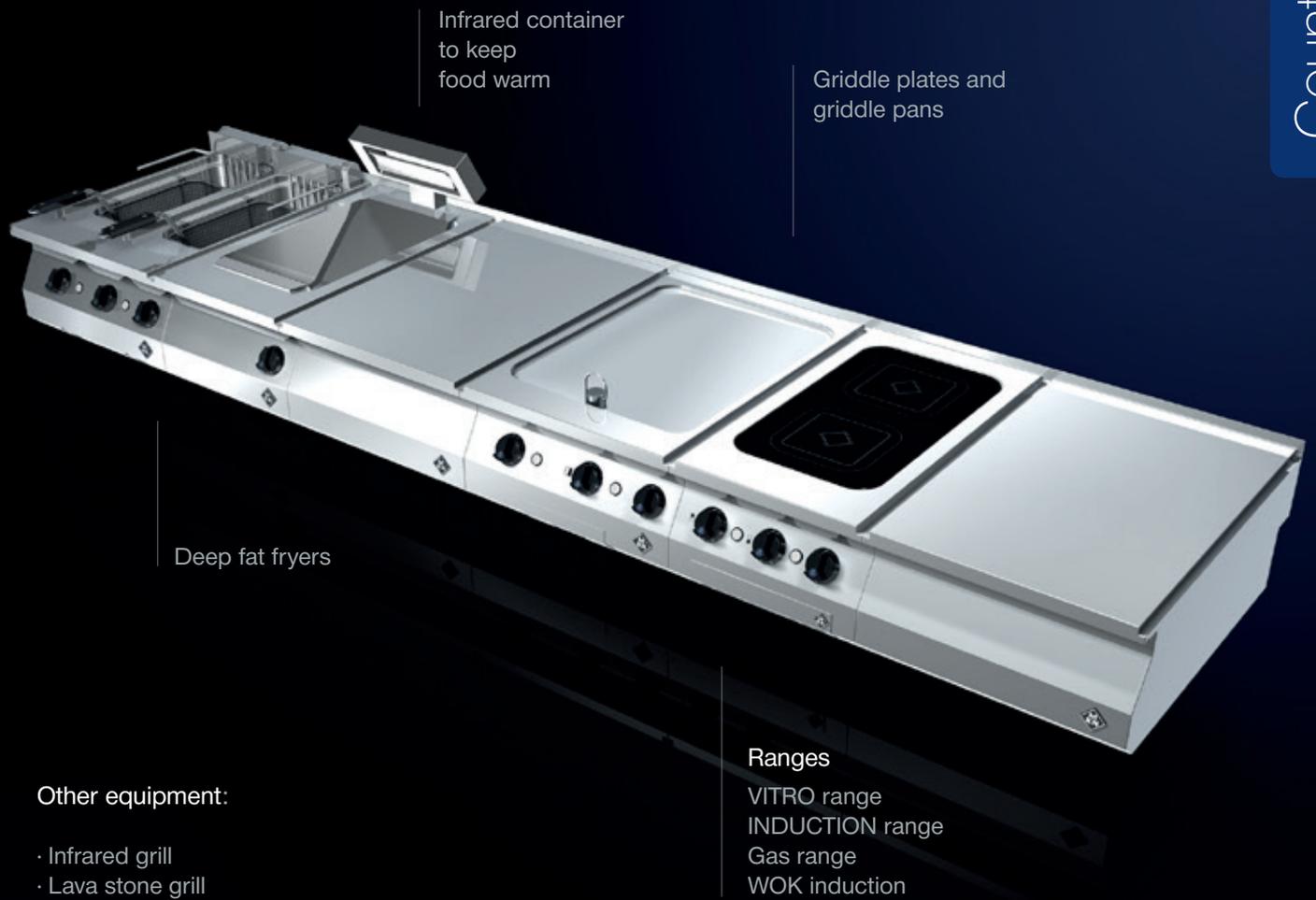
Flexible. Ergonomic. Hygienic.

CounterSL is wonderfully simple and space-saving. Its advantages include low appliance heights and the large amount of storage space in the substructures which can be planned as desired. The basic line is available with more than 35 electric and gas appliances, even as a block and in a row.

The appliance height of 270 mm is especially practical. An impressive connection technology is used to join the individual modules which are easy to clean. This means everything stays nice and clean! **CounterSL** is also an ideal specialist for catering and front cooking.



A powerhouse for front cooking.
Impressively compact and flexible.



Infrared container
to keep
food warm

Griddle plates and
griddle pans

Deep fat fryers

Ranges
VITRO range
INDUCTION range
Gas range
WOK induction

Other equipment:

- Infrared grill
- Lava stone grill
- Bain marie
- Neutral work tables
(also with drawer)

Highlights & additional equipment:



MKN connection technology



VITRO or state-of-the-art
induction technology –
It's your choice



Wall edging

Innovative MKN technologies

A state-of-the-art team – PowerBlock and SUPRA

MKN PowerBlock is impressive in all MKN electric frying appliances such as griddle plates and pans, tilting bratt pans, braising pans and many more. The special sandwich material is extremely powerful, robust and combines high quality materials.



Ideal heat transfer

MKN PowerBlock is heated by the MKN SUPRA system, with extremely effective energy transfer through a 15 mm aluminium layer. The aluminium is an excellent heat conductor which constantly provides energy to the 12 mm highly heat-resistant special steel located above. This makes it an ideal heat accumulator and power reserve.

The reheating times between frying cycles are particularly brief. Heat is also retained when cooking very large or cold amounts – there is hardly any temperature drop when frying or grilling. Because the heat is only transferred to the food, you profit from a pleasant working climate in the kitchen.

HIGHLIGHTS:

- Robust surface
- High heat accumulator
- Large power reserves
- Even heat distribution
- Fast heat-up times
- Ideal heat transfer
- Extreme ease of service
- Long service life
- Low heat emission = better working climate
- Light sauces are not discoloured as may occur when using steel frying plates

Durable with a long service life

Even if it is used a lot, the frying surface made of 3 mm nickel chromium steel shines with its excellent properties and very long service life. Even critical products can be prepared effortlessly. Thanks to the smooth honed surface, food can be easily released from the frying surface and turned. Further advantages: you need little oil, food residue doesn't burn, and cleaning is very easy.

Never again invest time for cleaning:

The large radii of all the components easily make all your dreams come true. And what's even better is you save money in addition to time. In addition, the individual appliance lines score points with their other premium characteristics.

The **CounterSL**, **HotLine** and **Optima** series enable the perfect mounting of the individual appliances thanks to their connection system which is clean and absolutely watertight.



Double-walled lid, large radii

Even easier to clean thanks to functional modules which are seamlessly welded



It's not possible for liquids to get between the appliances, which means no cleaning, no servicing and no damage to the components. However, it does provide for increased hygiene in the kitchen and wonderfully even worktops.

The excellent features of the **MasterLine** include hygienic seamlessly welded functional modules. They look good while also making the units much easier to clean and increasing the service life of the system. Go ahead and plan more free time for yourself in the future.



MKN induction technology – Purposefully conserving energy.

With this trendsetting MKN technology, you conserve large amounts of energy because heat is conducted only to the pan. The amount of heat transferred into the room is therefore reduced. Due to the direct operation, heating times are shortened.

Reaction times are also much shorter because power can be regulated precisely. This intelligent technology is especially advantageous for preparing very sensitive foods. Cleaning is also simple. The hobs which are integrated flush at the worktop level can be cleaned easily.



INDUCTION

- Fast amortisation
- Low energy consumption
- Low space utilisation
- Short heating and reaction times
- Excellent for sensitive food
- Easy cleaning

Efficiency

Boiling time for 1l water



The range of the original MKN induction competence is broad: surface induction, island surface induction (400 x 400 mm) and point induction. All the products share a very long service life and high economic efficiency

“ Short heating and reaction times, low energy consumption and easy cleaning. That’s induction technology perfected! ”



Your new strategy for efficiency

Economic efficiency plus high quality – combined in the standard equipment of modular MKN professional cooking technology. This fulfils another characteristic of premium products: that the high quality materials and components of all the appliances ensure a long service life. And if there ever is a problem, we guarantee the availability of spare parts for many years. That's how convinced MKN is of its technology.



Economic efficiency and quality

High quality with a long service life



High quality V4A surfaces



Hygienic corners



What about the maintenance of the appliances?

It's completely simple, which saves costs. Almost all of the components can be serviced from above, without having to move the appliances.



Accepting responsibility with modern technology

Sustainable thinking

Environmental requirements are systemically determined and evaluated when developing MKN professional cooking technology. These aspects can be influenced both directly and indirectly. Based on this, an assessment is made regarding which significant factors (can) affect the environment. In coordination with MKN corporate policies, responsible environmental goals and measures are defined to boost sustainability.

MKN save earth Successful certification according to ISO 14001

The MKN GreenTeam has long been involved in environmental protection and sustainability. MKN's certification in accordance with ISO 14001 from TÜV SÜD emphasises its global position as a manufacturer of technologies which are innovative and efficient at the same time. For example, MKN environmental management has defined concrete measures for handling the environment and its resources responsibly. These measures were then integrated into daily operations.

Using a small amount of water and energy, MKN strives for peak performances utilising environmentally friendly technologies.



Moreover, the greatest possible customer benefit is achieved using energy-efficient appliances. This "green" consciousness is supported by all MKN in-house operations. On the outside, this consciousness is evident in the professional kitchens of our corporate customers.

MKN technology conserves water and energy.



MKN - Vapro



MKN - Induction



MKN - SpaceClean



MKN technology saves valuable water and pollutes water less with chemicals.

- DynaSteam dynamically controls water use in MKN Combisteamers. This can decrease consumption by up to 40%.



In general, MKN technology is designed to reduce material use, energy consumption and resource consumption.

- Maximum rate of recycling due to strict waste separation.
- MKN fan burner technology: optimised gas consumption conserves resources and can also reduce emissions and energy costs at the same time.
- MKN Vapro: The integrated steam generator can save water and energy for pressure cooking kettles.



MKN technology optimises energy consumption and conserves resources.

- MKN uses 100% green electricity from hydro-power.
- MKN Induction: The high level of efficiency reduces energy consumption by up to 66% compared to conventional heating systems.



MKN technology reduces CO² emissions.

- Over 1,000 square metres of photovoltaic systems provide clean energy.
- MKN Induction: The high level of efficiency reduces the emission of dangerous greenhouse gases.



Master of Performance

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