PHOENIKS

CHEFS DEPOT
Culinary Supplies

FLEXICOMBI CLASSIC 6.1 ELECTRIC
MODEL NO: FKE061R_CL

MKN combi steamer FlexiCombi 6 tray GN 1/1 or FlexiRack® (530 x 570 mm) with manual operation system.

Product Advantages:

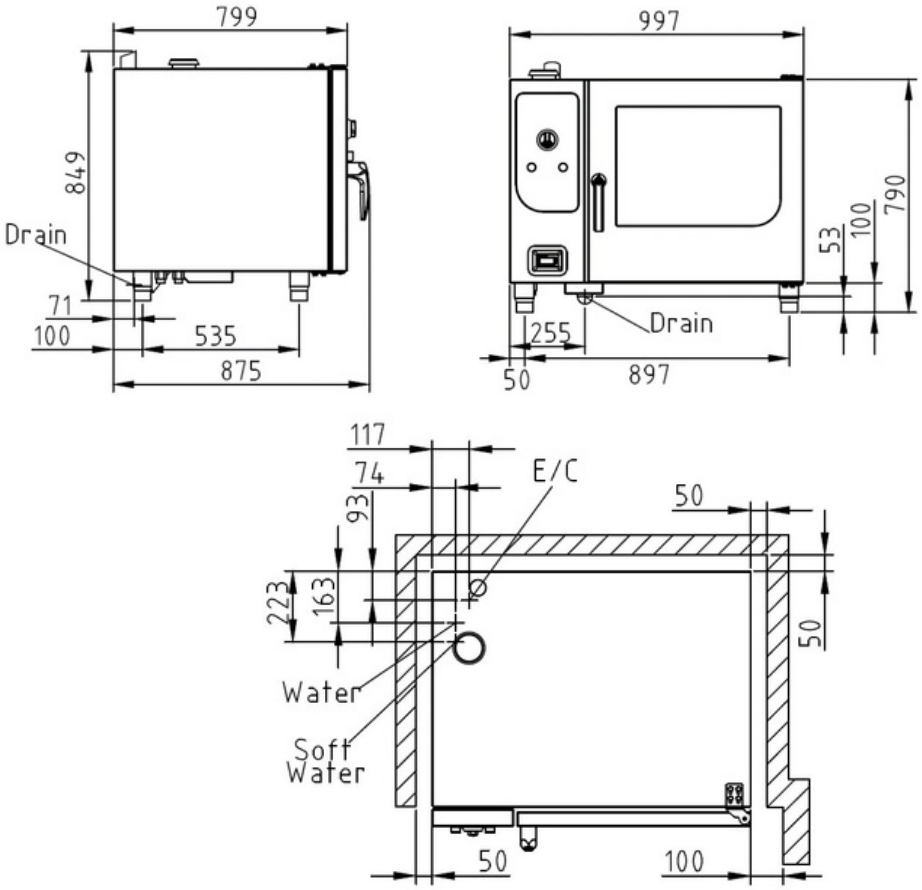
- FlexiRack® – 50% more cooking capacity (= save time and energy).
- ClimaSelect – Humidity and temperature control measurement (= reliable food quality). 5 programmable fan speeds for best cooking uniformity.
- Up to 100 individual cooking programmes can be stored in up to 6 steps.
- 316 S11 durable hygienic cooking chamber. EasyLoad crosswise insertion.
- Handshower.
- DynaSteam2 – It speeds up the cooking process and saves energy.
- Integrated heat exchanger.
- WaveClean – Automatic cleaning system (safe, easy, economical).
- USB interface.
- 3 years warranty parts and labour.

Installation requirements:

- Soft Water / Water supply / Connection to waste water provided by customer.
- If mineral content is high, reverse osmosis system may be advisable.

Capacity: Meals per day	30 – 80 (GN 1/1)
	30 – 150 (FlexiRack)





Technical Data:

Width x Height x Depth (mm)	997 x 790 x 799
Connected load (electrical) (kW):	10.4
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 20
Frequency range (Hz):	50
Soft Water connection:	DN 20 (R ¾" inside)
Water connection:	DN 20 (R ¾" inside)
Waterpressure (kPa):	200 - 600 (2 - 6 bar)
Drain connection:	DN 50
FllexiRack® (530 x 570 mm)	6 (max. 65 mm deep)
Gastronorm 1/1 (530 x 325 mm):	6 (max. 65 mm deep)
Plates Ø 28 cm on FlexiRack® grids:	24
Plates Ø 32 cm – plate trolley :	22
Material housing:	1.4301
Material cooking chamber:	1.4404
Gross weight (kg):	160
Heat emission latent (W):	1872
Heat emission sensitive (W):	1248
Type of protection:	IPX 5

phoeniks.com.au
P- 1300 405 404
E- contact@phoeniks.com.au