



world of cooking

MKN

Premium Professional Cooking Technology

General Catalogue 2025

EX/GB



exclusive
partner

incl.
FlexiChef®
FlexiCombi® and
SpaceCombi®



FLEXICHEF



COMBI STEAMER



MODULAR



INDIVIDUAL



MKN

Premium Professional Cooking Technology

General Catalogue EX/GB Valid from 01.07.2025

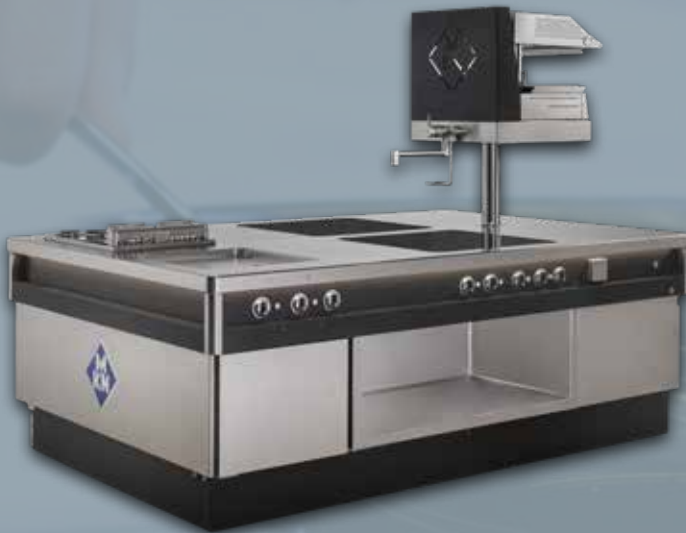



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Area of validity: United Kingdom of Great Britain and Northern Ireland.
On publication of this general catalogue all previous ones are no longer valid.

All illustrations, photos, drawings and graphics in this catalogue are displayed partial with options or accessories.

Subject to technical modifications and error.
Only MKN general sales, delivery, assembly and payment conditions apply.

All brand names with the registered trademark symbol ® are protected throughout most of Europe.
Please contact us for further details!

FlexiCombi magic pilot

FlexiCombi classic

Combi steamer
the FlexiCombi®
fast. efficiency. digitalisation.

FlexiCombi team

SpaceCombi magic pilot

SpaceCombi classic

Combi steamer
SpaceCombi® and Junior
#made for you



20.1 / 20.2

10.1 / 10.2

6.1 / 6.2



6.x to 10.x / 10.x to 6.x

6.x to 6.x



SpaceCombi
(Magic)Team

SpaceCombi
MagicPilot

SpaceCombi
MagicHood



The FlexiChef

smart cooking.
smart cleaning.



*not available in all countries

MasterLine

First class quality for
gourmet cuisine.



KüchenMeister

The art of catering
kitchens.



The new
OPTIMA 850
The new
OPTIMA 700

The beginning
of a new era



HotLine

The profit centre –
for small and mid-sized
gastronomy.

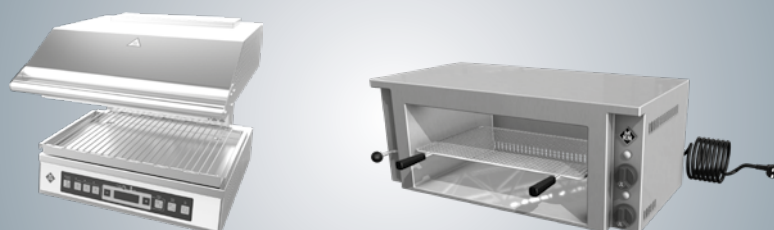


CounterSL

For bistros, refreshment
stands and fast food



Salamander



SpaceCombi®



The first professional compact class.

**MAGIC
HOOD
INSIDE**

SpaceCombi
magic team

SpaceCombi
team

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
magic hood



SpaceCombi

Scan here to see our film online!



The FlexiCombi®

fast. efficiency. digitalisation.

Top quality for efficiency and a long lifespan

More sustainability

New ways of thinking. The FlexiCombi® paves the way for groundbreaking and sustainable practices in cooking.

Uncompromising quality, innovative features and an impressive package of user benefits, with the chef always in focus.

GreenHighlights in the FlexiCombi®

Innovation and sustainability combined in perfection

Faster operating system. Increased productivity.*

The MagicPilot®

Intuitive operation and a perfect overview

- Faster hardware caters for a smoother workflow
- User-friendly handling – uniform control display for diverse MKN appliances

Guided Cooking – User navigation through the cooking process

- Automatic cooking processes
- Food quality can be reproduced fast and safely
- Useful notes as instructions; integration of photos possible
- Automatic control functions for perfect quality during cooking
- **MultiCook** – intelligent cooking time control with visual representation of products and automatic time setting



* Compared to previous model



FlexiCombi

magic pilot



Heat exchanger

Thermal efficiency of heat exchanger as standard. Waste heat is recovered and reused.



Savings of up to **2kW/h*** per operating hour of steaming in the FlexiCombi® 20.x

GreenInside

Optimising energy consumption.

The MKN FlexiCombi® has a consumption display** showing energy and water usage after each cooking process.

MagicPilot

The operative system, as simple and intuitive as your smartphone.

FlexiRack

The smart capacity concept.

WaveClean

Automatic cleaning concept.

GreenInside

Consumption display (energy & water) appears after each cooking process.**

EasyLoad

Crosswise insertion. Safe and easy handling.

QualityControl

Automatic quantity detection. Automatically consistent quality.

Guided Cooking

autoChef

Cooking know-how included thanks to automatic cooking processes.

ChefsHelp

Informational steps as instructions and help for the user.

Favourites

Favourite cooking processes are directly shown on the start display.

BarcodeScan

Just scan barcode and start cooking process.

VideoAssist

Video clips with operating instructions.

MultiCook

Just the right time for the right product.

* Compared to MKN technology without heat exchanger ** Applies to FlexiCombi® MagicPilot electric appliances

Hygienic cooking chamber door – with triple glazed sealed unit



The hygienic cooking chamber door is equipped with a triple glazed sealed unit.

So, you save energy in the appliance and there is less radiant heat in the kitchen.



Energy savings of 28%*
with triple glazed sealed unit



100% automatic interior cleaning
no manual cleaning required

* Compared to previous model with rear ventilated, double glazed door

Perfect illumination of your cooking chamber



New lighting concept

- Cooking chamber with LED door lighting
- Rear lighting – more light in the cooking chamber
- User is not dazzled, even when door is open
- User-friendliness and safety thanks to an optimally illuminated cooking chamber
- Better monitoring of cooking processes and condition of food

FlexiRack® – Enjoy more quantity and convenience

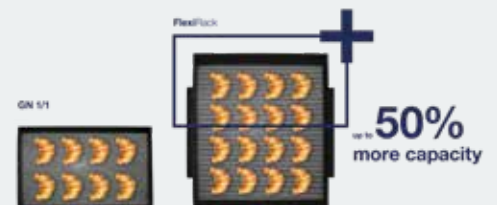


Increase your capacity in FlexiCombi® in no time at all!

- Optimal utilisation of cooking chamber
- Faster kitchen processes
- Saves energy and time*

EasyLoad Crosswise insertion

With crosswise insertion you can handle heavy trays or containers safely without having to change your grip and also have your products in full view at all times. Safe and easy handling around the clock.



* Compared to using GN 1/1

WaveClean® – automatic cleaning system with the two-in-one cartridge

Low water consumption

FlexiCombi® uses 35 litres water only for each cleaning cycle thanks to a circulation system.

WaveClean® cartridge

The sealed WaveClean® cartridge contains detergent and rinse aid.

Super easy

Insert a WaveClean® cartridge and get started!

Lifetime Protection System

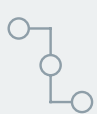
Extends the life of your combi steamer



NEW! Cartridge and lid made from **100% recycled plastic** without additional colourant

MKN Connected Kitchen® – The future of digital commercial kitchens

WLAN*: Standard feature now



OPC UA interface**

Connection to kitchen control systems DIN 18898 (via OPC UA interface, open standard)



REST API interface

Connection with your own and external platforms possible with Rest-API/ Swagger interface



Software updates using cloud or app



* in all certified countries ** only useable in connection with Ethernet interface

DynaSteam® – Automatic adjustment of steam quantity



DynaSteam® – Steam generation with patented MKN steam generation methods

Efficient steam generation

DynaSteam® generates steam very fast and efficiently

Maintenance free

Energy efficiency

Energy efficient, savings of up to 2kW/h with heat exchanger*

Better cooking results

thanks to the variable steam quantity, automatically adjusted to the cooking process

Hygienic fresh steam

Not dependent on water pressure



* Compared to MKN technology without heat exchanger



world of cooking

The **FlexiChef**[®]
smart cooking. smart cleaning.



The FlexiChef® – Your all-rounder in the kitchen!

The FlexiChef®



Cooking
Perfect for soups, stews or pasta. Optimised, gentle cooking processes ensure top food quality



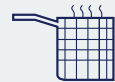
ReadyXpress® (Option)
High speed cooking in FlexiChef® accelerates kitchen processes



Grilling/Shallow Frying
Perfect for preparing meat, fish or vegetables; even heat distribution.



FlexiZone®
Divide the pan in up to 3 zones using the FlexiZone® feature. Each zone can be individually controlled.



Deep frying
Fried food in premium quality.



Sous vide cooking
Cooking in vacuum sealed plastic bags.

Intelligent operating system – Fast. Large. Clearly arranged.

The MagicPilot®

Intuitive operation and a perfect overview

- Faster hardware* caters for a smoother workflow
- User friendly handling uniform control display for diverse MKN appliances

Guided Cooking – User navigation through the cooking process

- Automatic cooking processes
- Food quality can be reproduced fast and safely
- Useful notes as instructions; integration of photos possible
- Automatic control functions for perfect quality during cooking

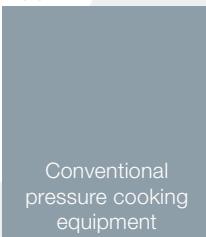


ReadyXpress® – Taking speed to the next level

approx. 150 min.***



approx. 96 min.**



approx. 52 min.*

The FlexiChef®

Up to **2 x** faster than conventional pressure cooking equipment***

Up to **3 x** faster than conventional cooking**



Production time with ReadyXpress®**** e.g. beef goulash

Up to 65% time savings

* compared to previous MKN technology ** compared to conventional MKN pressure cooking equipment *** compared to conventional MKN technology **** optional in FlexiChef®



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



Easier to operate
Orbital cleaning head tightly integrated in the lid



Faster
Set-up procedure not required



Faster amortisation

Up to **90%**** less water consumption
Only 26 l water per cleaning cycle

* Option ** when using SpaceClean® compared to manual cleaning of conventional cooking equipment



SmartBoiling – The energy efficient boiling process

	standard cooking appliance	FlexiChef® (SmartBoiling)
Energy consumption	7 kWh	0,2 kWh
Costs per 30 ct/kWh	2,10 €	0,06 €
Evaporated water	13 Liter	0 Liter
CO ₂ emissions	2,9 kg	> 0,1 kg

Discover the next generation of cooking with SmartBoiling. With impressive **energy savings of 99%** compared to conventional boiling, SmartBoiling sets new standards in your kitchen.

Energy consumption – SmartBoiling vs. conventional boiling process. Figures refer to a 20 minute boiling process for 75 litres water.

* compared to conventional boiling

Top quality for efficiency and a long lifespan

More sustainability

New ways of thinking. The FlexiChef® paves the way for groundbreaking and sustainable practices in cooking. Uncompromising quality, innovative features and an impressive package of user benefits, with the chef always in focus.

GreenHighlights in the FlexiChef®

Innovation and sustainability combined in perfection

Easy Up & Down – the lifting system in FlexiChef®*



The lifting system in FlexiChef®*

Frying baskets can be lifted easily and safely out of the pan and set aside.

Benefits:

- Ergonomic design = safety for the user
- Easy and safe lifting of heavy/hot baskets
- 20% lighter baskets when fully loaded as by other systems
- Guaranteed success: perfectly cooked food due to automatic lifting of baskets' at precisely the right time

* Optional accessories required, please refer to page 18 - 20



MKN Connected Kitchen® – The future of digital commercial kitchens

WLAN*: Standard feature now



OPC UA interface**

Connection to kitchen control systems DIN 18898 (via OPC UA interface, open standard)



REST API interface

Connection with your own and external platforms possible with Rest-API/ Swagger interface



Software updates using cloud or app



* in all certified countries ** only useable in connection with Ethernet interface

FlexiZone®

Grilling / shallow frying, cooking or deep frying on up to three zones which can be operated separately. Energy is only used where required.



up to **66%***
energy savings

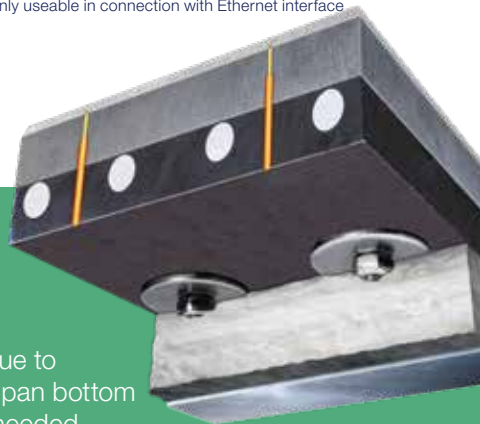
* Compared to working with the FlexiChef® without using the FlexiZone®

Turbo PowerBlock

- Optimal energy management due to extensive sensor technology in pan bottom
- Energy is supplied only where needed
- Excellent heat storage properties
- Works well together with energy optimisation systems
- Robust and durable, easy replacement of components

GreenInside consumption display

The FlexiChef® has a consumption display that shows the energy and water consumption after each cooking process.



The FlexiChef®

Product over

FlexiChef®	Size 1 (50 L)	Size 2 (75 L)	Size 2 (100 L)	Size 3 (100 L)	Size 3 (150 L)
Dimensions					
Length: mm	1100	1300	1300	1600	1600
Carcass width: mm	850	850	850	850	850
Carcass height: mm	750	750	750	750	750
Connection module	Optional connection to MKN OPTIMA 850 possible; additional space not required.				
Connections					
Electric 380 - 415 V					
Electric load MaxPower: kW	14.7	22.4	22.4	34.0	34.0
Electric load FlexPower: kW	13.1	17.2	17.2	26.2	26.2
Fuse protection MaxPower: A	35	50	50	63	63
Fuse protection FlexPower: A	25	32	32	50	50
Mains / Frequency	3 (N)PE AC / 50 Hz or 60 Hz				
Residual current device (RCD)	Recommended fuse protection (provided by customer): Type A, 300 mA				
Socket (Option)					
For plug type F, C	1 NPE AC / 230V / Fuse protection 16 A				
For plug type G	1 NPE AC / 230V / Fuse protection 13 A				
For plug type E	1 NPE AC / 230V / Fuse protection 16 A				
For plug type J	1 NPE AC / 230V / Fuse protection 10 A				
Feed water / waste water					
Cold water (drinking water)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20				
Hot water (drinking water max. 60°C)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20				
Waste water (dirty water)	max. 80°C, flow rate max. 50 l/min (fixed connection) or max. 70 L/min (floor drain), DN 50				
Pan					
Dimensions: mm	523 x 543 x 225	723 x 543 x 225	723 x 543 x 315	1023 x 543 x 225	1023 x 543 x 315
Nominal fill quantity: L	50	75	100	100	150
Oil capacity max.: L	25	35	35	49	49
Heat Emission (According to VDI 2052 at a connection voltage of 400 V)					
Operated as cooking kettle					
latent (sensitive): W MaxPower	2940 (515)	4480 (784)	4480 (784)	6800 (1190)	6800 (1190)
latent (sensitive): W FlexPower	2620 (459)	3440 (602)	3440 (602)	5240 (917)	5240 (917)
Operated as pressure cooking kettle					
latent (sensitive): W MaxPower	147 (588)	224 (896)	224 (896)	340 (1360)	340 (1360)
latent (sensitive): W FlexPower	131 (524)	172 (688)	172 (688)	262 (1048)	262 (1048)
Operated as tilting bratt pan					
latent (sensitive): W MaxPower	5880 (6615)	8960 (10080)	8960 (10080)	13600 (15300)	13600 (15300)
latent (sensitive): W FlexPower	5240 (5895)	6880 (7740)	6880 (7740)	10480 (11790)	10480 (11790)
Operated as deep fat fryer					
latent (sensitive): W MaxPower	10290 (1323)	15680 (2016)	15680 (2016)	23800 (3060)	23800 (3060)
latent (sensitive): W FlexPower	9170 (1179)	12040 (1548)	12040 (1548)	18340 (2358)	18340 (2358)
Appliances Net weight					
With ReadyXpress® & SpaceClean®: kg	290	320	330	385	390
With ReadyXpress®, no SpaceClean®: kg	240	275	280	335	340
No ReadyXpress®, but SpaceClean®: kg	-	300	305	360	365
No ReadyXpress®, no SpaceClean®: kg	-	250	255	305	310

view and technical data

FlexiChef® Team	Size 1 + 1	Size 2 + 2	Size 3 + 3	Size 1 + 2	Size 1 + 3	Size 2 + 3
Dimensions						
Length: mm	2200	2600	3200	2400	2700	2900
Carcass width: mm	850	850	850	850	850	850
Carcass height: mm	750	750	750	750	750	750
Connection module	Optional connection to MKN OPTIMA 850 possible; additional space not required.					
Connections						
Electric 380 - 415 V						
Electric load MaxPower: kW	14.7 + 14.7	22.4 + 22.4	34.0 + 34.0	14.7 + 22.4	14.7 + 34.0	22.4 + 34.0
Electric load FlexPower: kW	13.1 + 13.1	17.2 + 17.2	26.2 + 26.2	13.1 + 17.2	13.1 + 26.2	17.2 + 26.2
Fuse protection MaxPower: A	35 + 35	50 + 50	63 + 63	35 + 50	35 + 63	50 + 63
Fuse protection FlexPower: A	25 + 25	32 + 32	50 + 50	25 + 32	25 + 50	32 + 50
Mains / Frequency	3 (N)PE AC / 50 Hz or 60 Hz					
Residual current device (RCD)	Recommended fuse protection (provided by customer): Type A, 300 mA					
Socket (Option)						
For plug type F, C	1 NPE AC / 230 V / Fuse protection 16 A					
For plug type G	1 NPE AC / 230 V / Fuse protection 13 A					
For plug type E	1 NPE AC / 230 V / Fuse protection 16 A					
For plug type J	1 NPE AC / 230 V / Fuse protection 10 A					
Feed water / waste water						
Cold water (drinking water)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20					
Hot water (drinking water max. 60°C)	Flow rate min. 13 l/min, pressure 2-6 bar, Carbonate hardness: < 4.5 mmol/l, dimensions 3/4" AG, DN 20					
Drain water (dirty water)	max. 80°C, flow rate max. 50 l/min (fixed connection) or max. 70 L/min (floor drain), DN 50					
Pan						
Dimensions: mm	Please refer to FlexiChef® single appliances on the left site!					
Nominal fill quantity: L	50 + 50	75 + 75	100 + 100	50 + 75	50 + 100	75 + 100
Oil capacity max.: L	25 + 25	35 + 35	49 + 49	25 + 35	25 + 49	35 + 49
Heat Emission (According to VDI 2052 at a connection voltage of 400 V)						
Operated as cooking kettle						
latent (sensitive): W MaxPower	5880 (1030)	8960 (1568)	13600 (2380)	7420 (1299)	9740 (1705)	11280 (1974)
latent (sensitive): W FlexPower	5240 (918)	6880 (1204)	10480 (1834)	6060 (1061)	7860 (1376)	8680 (1519)
Operated as pressure cooking kettle						
latent (sensitive): W MaxPower	294 (1176)	448 (1792)	680 (2720)	371 (1484)	487 (1948)	564 (2256)
latent (sensitive): W FlexPower	262 (1048)	344 (1376)	524 (2096)	303 (1212)	393 (1572)	434 (1736)
Operated as tilting bratt pan						
latent (sensitive): W MaxPower	11760 (13230)	17920 (20160)	27200 (30600)	14840 (16695)	19480 (21915)	22560 (25380)
latent (sensitive): W FlexPower	10480 (11790)	13760 (15480)	20960 (23580)	12120 (13635)	15720 (17685)	17360 (19530)
Operated as deep fat fryer						
latent (sensitive): W MaxPower	20580 (2646)	31360 (4032)	47600 (6120)	25970 (3339)	34090 (4383)	39480 (5076)
latent (sensitive): W FlexPower	18340 (2358)	24080 (3096)	36680 (4716)	21210 (2727)	27510 (3537)	30380 (3906)
Appliances Net weight						
With ReadyXpress® & SpaceClean®: kg	580	640	770	610	675	705
With ReadyXpress®, no SpaceClean®: kg	480	550	670	515	575	610
No ReadyXpress®, but SpaceClean®: kg	-	600	720	590	650	660
No ReadyXpress®, no SpaceClean®: kg	-	500	610	490	545	555

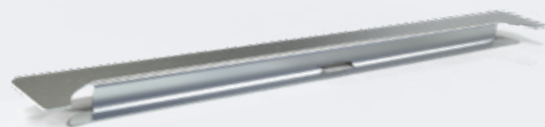
The FlexiChef® optional accessories



Hanging system for baskets for Easy Up & Down

according to the pan size: size 1, size 2, size 3
(a hanging rack on the lid of the FlexiChef®)

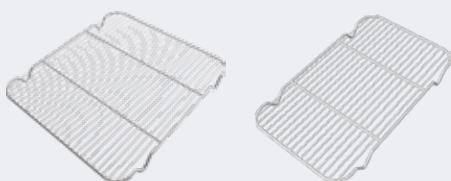
MKN-No.: 10036228 for size 1	179,— £
MKN-No.: 10036227 for size 2	200,— £
MKN-No.: 10036021 for size 3	221,— £



Hanging system for GN containers

according to the pan size: size 1, size 2, size 3
(one at the back of the pan and one at the front respectively)

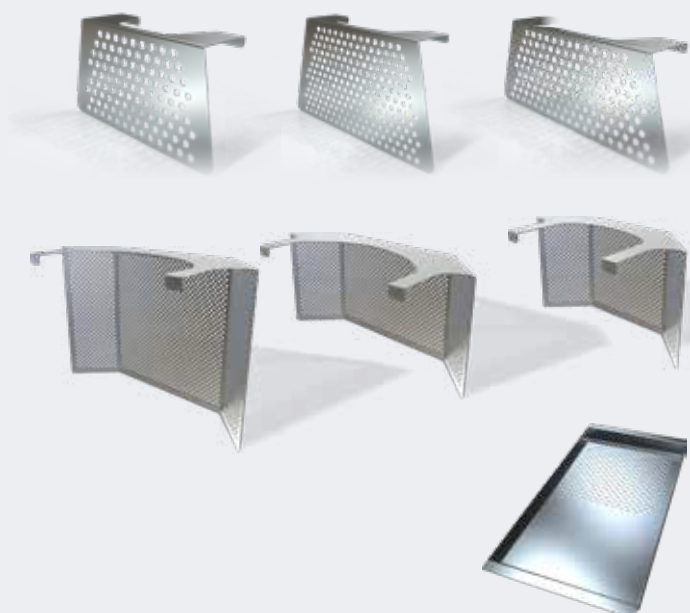
MKN-No.: 10026788 for size 1	each 87,— £
MKN-No.: 10026978 for size 2	each 92,— £
MKN-No.: 10026979 for size 3	each 98,— £



Shelf

according to the pan size: size 1, size 2 or size 3

MKN-No.: 10017019 for size 1	82,— £
MKN-No.: 10017018 for size 2 (2 are required) and size 3 (3 are required)	each 70,— £



Straining sieve

MKN-No.: 10027048 for size 1	89,— £
MKN-No.: 10027049 for size 2 or 3	107,— £
MKN-No.: 10027050 for size 2 or 3 deep	126,— £

Cooking sieve

MKN-No.: 10031137 for size 1	245,— £
MKN-No.: 10031136 for size 2 or 3	267,— £
MKN-No.: 10030162 for size 2 or 3 deep	285,— £

Spaetzle sieve

MKN-No.: 10029865	455,— £
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without illustration

Portable oil filtration system 75 L (230 V)

MKN-No.: 10022772 price on request

Oil filter papers (50 pieces per box) price on request

MKN-No.: 10022773 price on request

Foot lock for FlexiChef®

MKN-No.: 10017471	47,— £
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Waste water installation kit

MKN-No.: 10039751	48,— £
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Multi Safe Connect bars FlexiChef® to FlexiChef®

MKN-No.: 10027936	price on request
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Portioning transport trolleys for GN containers

(Without suitable GN container 202266!)

MKN-No.: 10012492	1.010,— £
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GN container with handles, unperforated, suitable for transport trolleys

MKN-No.: 202266 (GN 1/1, 200 mm deep)	163,— £
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ries



**Cooking basket or
Frying basket for Easy Up & Down**
for FlexiChef® size 1 = 2 baskets,
for FlexiChef® size 2 = 3 baskets,
for FlexiChef® size 3 = 4 baskets are required

MKN-No.: 10036312 cooking basket each 294,— £
MKN-No.: 10033171 cooking basket deep each 315,— £
MKN-No.: 10036396 frying basket each 315,— £



Ladle
MKN-No.: 10026971 (unperforated) 340,— €
MKN-No.: 10026969 (perforated) 415,— €



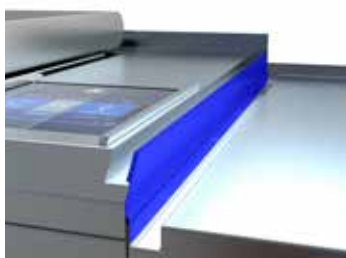
Spatula for draining
MKN-No.: 10011864
58,— £

GN container, perforated
MKN-No.: 202046 (GN 1/1, 95 mm deep) 139,— £
MKN-No.: 202048 (GN 1/1, 195 mm deep) 215,— £



Multi Safe Connect bars
FlexiChef® to OPTIMA 850

MKN-No.: 10027930
(to the left)
price on request
MKN-No.: 10027931
(to the right)
price on request



Barcode scanner

MKN-Nr.: 10014181
485,— £



Pan scraper

MKN-No.: 10016161
290,— £



Wiper

MKN-No.: 10016949
46,— £



Cleaning brush

MKN-No.: 10016948
46,— £



**Shelf unit in between
FlexiChef® Team appliances**
for storage of utensils and
GN containers

MKN-No.: 10027017
1.090,— £

Picture includes optional accessories!



care & protection
new care function
MKN-No.: CARE_PROTECTION
6 bottles of 250 ml

37,80 £



Optimal work flow for every kitchen

Starter pack

consisting of: spatula for draining, wiper, shelves, ladle perforated and unperforated



FlexiChef® Starter pack

MKN-No.: 10012977 for FlexiChef® size 1	685,— £
MKN-No.: 10012979 for FlexiChef® size 2	725,— £
MKN-No.: 10012980 for FlexiChef® size 3	775,— £
MKN-No.: 10029383 for FlexiChef® Team size 1 + 1	725,— £
MKN-No.: 10029384 for FlexiChef® Team size 2 + 1	775,— £
MKN-No.: 10029385 for FlexiChef® Team size 3 + 1	820,— £
MKN-No.: 10029386 for FlexiChef® Team size 2 + 2	820,— £
MKN-No.: 10029387 for FlexiChef® Team size 2 + 3	870,— £
MKN-No.: 10029388 for FlexiChef® Team size 3 + 3	915,— £

GN pack

consisting of: hanging system for GN containers, transport trolley with GN 1/1 container and sieve



FlexiChef® GN pack

MKN-No.: 10027970 for FlexiChef® size 1	1.210,— £
MKN-No.: 10027971 for FlexiChef® size 2	1.230,— £
MKN-No.: 10027972 for FlexiChef® size 2 deep	1.260,— £
MKN-No.: 10027973 for FlexiChef® size 3	1.260,— £
MKN-No.: 10027974 for FlexiChef® size 3 deep	1.280,— £
MKN-No.: 10029389 for FlexiChef® Team size 1 + 1	1.360,— £
MKN-No.: 10029390 for FlexiChef® Team size 1 + 2	1.460,— £
MKN-No.: 10029391 for FlexiChef® Team size 1 + 2 deep	1.480,— £
MKN-No.: 10029392 for FlexiChef® Team size 1 + 3	1.470,— £
MKN-No.: 10029393 for FlexiChef® Team size 1 + 3 deep	1.500,— £
MKN-No.: 10029394 for FlexiChef® Team size 2 + 2	1.410,— £
MKN-No.: 10029395 for FlexiChef® Team size 2 + 2 deep	1.500,— £
MKN-No.: 10029396 for FlexiChef® Team size 2 deep + 2 deep	1.430,— £
MKN-No.: 10029397 for FlexiChef® Team size 2 + 3	1.420,— £
MKN-No.: 10029398 for FlexiChef® Team size 2 + 3 deep	1.510,— £
MKN-No.: 10029399 for FlexiChef® Team size 2 deep + 3	1.510,— £
MKN-No.: 10029400 for FlexiChef® Team size 2 deep + 3 deep	1.430,— £
MKN-No.: 10029401 for FlexiChef® Team size 3 + 3	1.430,— £
MKN-No.: 10029402 for FlexiChef® Team size 3 + 3 deep	1.530,— £
MKN-No.: 10029403 for FlexiChef® Team size 3 deep + 3 deep	1.440,— £

Easy Up & Down –

New lifting system in FlexiChef®

Baskets can be lifted easily and safely out of the pan and set aside



Cooking pack

consisting of: hanging system for baskets and one set of cooking baskets



FlexiChef® Easy up & down Cooking pack

MKN-No.: 10036557 for FlexiChef® size 1 standard	690,— £
MKN-No.: 10036558 for FlexiChef® size 2	974,— £
MKN-No.: 10036559 for FlexiChef® size 2 deep	1.031,— £
MKN-No.: 10036560 for FlexiChef® size 3 standard	1.257,— £
MKN-No.: 10036561 for FlexiChef® size 3 deep	1.333,— £

To combine your FlexiChef® Team appliances simply order the respective individual variants!

Deep fat frying pack

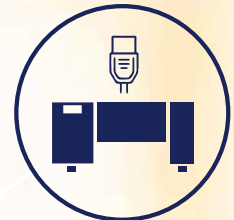
consisting of: hanging system for baskets and one set of frying baskets



FlexiChef® Easy up & down Deep fat frying pack

MKN-No.: 10036562 for FlexiChef® size 1	728,— £
MKN-No.: 10036563 for FlexiChef® size 2	1.031,— £
MKN-No.: 10036564 for FlexiChef® size 3	1.333,— £

To combine your FlexiChef® Team appliances simply order the respective individual variants!



MKN Connected Kitchen®

Intelligent, connected cooking

MKN Connected Kitchen® is your key to a smarter, connected and future-orientated kitchen that supports you every step of the way – from planning to perfecting every meal. Immerse yourself in a world where technology and food preparation go hand in hand to create perfect cooking results*.

- Maximum data security
- Autonomous complete solution for the entire kitchen
- SSL connection – MKN appliances are not accessible from the internet
- Cooking processes can be loaded centrally and time-triggered
- Monitor and manage HACCP data
- Compilation of operating costs &
- Monitoring consumption
- Software update
- Identifying & reporting faults / misuse

* More information and availability on request.



MASTERLINE

First class quality for gourmet cuisine



Compact, powerful and individually designed

MKN MasterLine is masterfully adapted to the requirements of top end gastronomy and hotels.

This exceptional equipment, featuring outstanding hygiene and design, knows what counts every single day, and that's to produce top food quality fast and easily alike.

MKN quality made in Germany.



Just the way you want it!

360 MKN electric and gas appliances can be individually combined under a single top plate.

Single line or double line installation. Mounted on a plinth provided by the customer, on appliance feet or on a stainless steel plinth*.

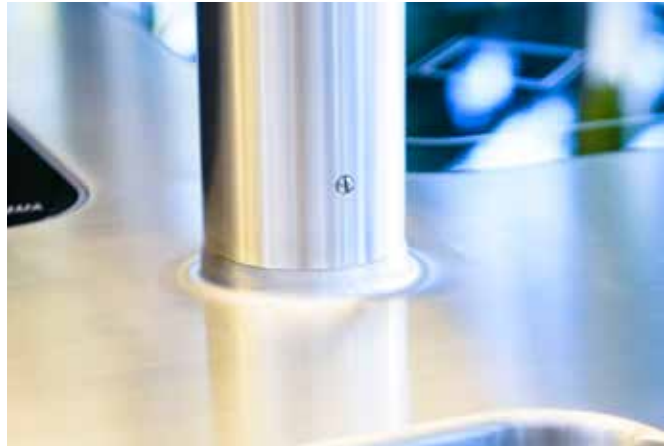


Impressive down to the last detail



Welded functional appliances

- Seamless 3 mm hygienic worktop plus 3 mm reinforcing profile
- Appliances welded to protect against grease leaks



Shelf supports with collar

- Round supports on seamless, drawn base collars



Combinations of gas and electric appliances



Raised frame edges to prevent spillage, with rounded corners

- Deep fat fryers, pasta cookers and cookmaries on seamlessly canted base frame



Individual colour options

- One piece control panel with individual design (optional)



Drip edge

- Drip edge for worktop overstands



MASTERLINE

First class quality for communal catering



Compliance with the highest hygiene standards in communal catering

- Robust and durable
- Hygienic cupboard inserts H2 (optional)
- Seamlessly welded frying modules and/or cooking modules

Combinations of gas & electric appliances

- Integration of large equipment possible, such as tilting bratt pans, cooking kettles or Magnum bratt pans



MKN Digital Kitchen
Experience your professional cooking technology in 3D





KüchenMeister

The art of catering kitchens



Customised unique pieces.

The exclusivity of an individual piece combined with attractive aesthetics: The **KüchenMeister** is customised premium cooking technology for passionate professional chefs who treat themselves and their guests to something special! As if made from one piece, each of the **KüchenMeister** unique pieces combines innovative MKN premium professional cooking technology with functionality and the highest demands for hygiene.

Manufactured in construction and design individually according to the customer's wishes and purposes, finished with high-quality materials, beautifully crafted down to the detail and perfectly fit into any kitchen – all of this makes the **KüchenMeister** the masterpiece in high class kitchens.

Ingeniously combined.

The entire range of MKN professional cooking technology including MKN energy systems can be freely combined in the **KüchenMeister**.





The new **OPTIMA**

The beginning of a new era

More
information
here:



The MKN OPTIMA stands for exceptional quality and impressive durability – 100 per cent „Made in Germany“. This premium product line enjoys highest appreciation and recognition around the globe and is at home in the world’s most famous dining establishments. Over decades, it has developed into a true icon of professional kitchens, setting benchmarks for reliability and innovation.

TOP HIGHLIGHTS



Operating and design concept **OPTIMA Control**

- **Intuitive, digital and analogue** – manual knobs and electronics intelligently combined
- Extensive new appliance functions set using **OPTIMA Pilot**
- Display with toughened 5 mm safety glass, large display and ideal positioning for good screen readability from all sides

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



Easy Handling

- **Easy Handling System** – lid swivel joint moves easily and precisely, lid opens and closes continuously without interruption
- Double walled, thermally insulated lid, wear-resistant, without seal, with stainless steel round tube bow-shaped handle

The new hygiene and water protection standard

- **IPX6** protection against powerful water jets* and **H2** hygienic cabinets as standard
- H2 hygienic cabinets are waterproof and dirtproof
- H2 optionally available with embossed drawer inserts and tilt protection
- Sturdier appliances, easier cleaning thanks to particularly large corner radii (R20)



*not for all product groups



Automation

- **Automatic litre precision water filling**, electronic, e.g. cooking kettles
- **Easy Lift function** in deep fat fryers, process reliability with automatic lifting system
- Automated cooking processes with timer function

The MKN safety deep fat fryers

- Special swivel joint to pivot the heating element in and out
- Continuously variable positioning of heating element facilitates one hand operation
- Safe – prevents heating element accidentally falling into hot oil
- MKN FrySafe® safety feature with electronic safety temperature limiter, temperature control system and monitoring of minimum fill level
- Fail-safe system ensures more safety in kitchens



MKN Multi Safe Connect

- Occupational safety – prevents liquid flow from one appliance to another, easy movement of cookware
- Hygiene: waterproof and dirtproof, drip edge, easy cleaning
- Installation: simple installation and alignment



New OPTIMA 850 Electric ranges

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



Appliance overview	2 hot plates	4 hot plates	4 hot plates_oven
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	800 x 850 x 750	800 x 850 x 750
Usable area	2 hot plates	4 hot plates	4 hot plates
Dimensions single usable areas (LxWxH) (mm)	300 x 300	300 x 300	300 x 300
Net weight (kg)	65	102	147
Gross weight (kg)	72	111	156
Type of protection	IPX5	IPX5	IPX5

Electricity supply 380 - 415 V	6.5 kW	13 kW	18.4 kW
FlexPower	8EHEP042XX 4.670,— £	8EHEP084XX 6.760,— £	8EHEP084XXEB 9.980,— £
Fuse protection	3 x 16 A	3 x 25 A	3 x 40 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	520	1040	1904
HE sensitive (W) for FlexPower	1300	2600	4490

Electricity supply 380 - 415 V	8 kW	16 kW	21.4 kW
MaxPower	8EHEP042XL 4.770,— £	8EHEP084XL 6.950,— £	8EHEP084XLEB 10.170,— £
Fuse protection	3 x 16 A	3 x 32 A	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	640	1280	2144
HE sensitive (W) for MaxPower	1600	3200	5090

¹ Carcass dimensions

New OPTIMA 850

Electric ranges



world of cooking

THE NEW
OPTIMA 850

Options	2 hot plates		4 hot plates		4 hot plates_oven	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90,— £	10038778	90,— £		
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038794	350,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038802	450,— £	10038802	450,— £
Wing door self-closing**	10038805	350,— £	10038808	700,— £		
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request	10038942	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £				
Connection cable with 32A-CEE plug			10038857	280,— £		
Connection cable with 63A-CEE plug					10038858	360,— £

Optional accessories	2 hot plates		4 hot plates		4 hot plates_oven	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £		
CNS oven grid GN 2/1					206103	86,— £
Special roasting and baking tray GN 2/1, 40 mm deep					10017317	161,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 850 Electric ranges with hob

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	2-zones	4-zones	4-zones_oven
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	800 x 850 x 750	800 x 850 x 750
Usable area	2 zones	4 zones	4 zones
Dimensions single usable areas (LxWxH) (mm)	320 x 705	715 x 705	715 x 705
Net weight (kg)	68	131	186
Gross weight (kg)	75	140	195
Type of protection	IPX5	IPX5	IPX5

Surface made of heat resistant steel	8EHEG042XST 6.200,- £	8EHEG084XST 8.380,- £	8EHEG084XSTEB 11.600,- £
Surface chrome plated	8EHEG042XHV 7.100,- £	8EHEG084XHV 10.170,- £	8EHEG084XHVEB 13.390,- £
Electricity supply 380 - 415 V	7.2 kW	16 kW	21.4 kW
Fuse protection	3 x 16 A	3 x 32 A	3 x 40 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	756	1680	2544
Heat emission sensitive (W)	1872	4160	6050

¹ Carcass dimensions

New OPTIMA 850

Electric ranges with hob



world of cooking

THE NEW
OPTIMA 850

Options	2-zones		4-zones		4-zones_oven	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90,— £	10038778	90,— £		
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038794	350,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038802	450,— £	10038802	450,— £
Wing door self-closing**	10038805	350,— £	10038808	700,— £		
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request	10038942	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £				
Connection cable with 32A-CEE plug			10038857	280,— £		
Connection cable with 63A-CEE plug					10038858	360,— £

Optional accessories	2-zones		4-zones		4-zones_oven	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £		
CNS oven grid GN 2/1					206103	86,— £
Special roasting and baking tray GN 2/1, 40 mm deep					10017317	161,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 850 Electric ranges Vitro with OPTIMA Control

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	2-zone	4-zones	4-zones_oven
MKN code	8EHEV052DT 6.250,— £	8EHEV084DT 9.090,— £	8EHEV084DTEB 12.310,— £
Appliance dimensions (LxWxH ¹) (mm)	500 x 850 x 750	800 x 850 x 750	800 x 850 x 750
Usable area	Ceramic hob 2 zones	Ceramic hob 4 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	299 x 684	694 x 684	694 x 684
Net weight (kg)	48	95	135
Gross weight (kg)	55	104	144
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	8 kW	16 kW	21.4 kW
Fuse protection	3 x 20 A	3 x 32 A	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	640	1280	2144
Heat emission sensitive (W)	1600	3200	5090

¹ Carcass dimensions

New OPTIMA 850

Electric ranges Vitro with OPTIMA Control



world of cooking

Options	2-zone		4-zones		4-zones_oven	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90,— £	10038778	90,— £		
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330,— £	10038794	350,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420,— £	10038802	450,— £	10038802	450,— £
Wing door self-closing**	10038806	400,— £	10038808	700,— £		
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038940	Price on request	10038942	Price on request	10038942	Price on request
Connection cable with 32A-CEE plug	10038857	280,— £	10038857	280,— £		
Connection cable with 63A-CEE plug					10038858	360,— £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 850

Electric ranges Vitro with OPTIMA Control

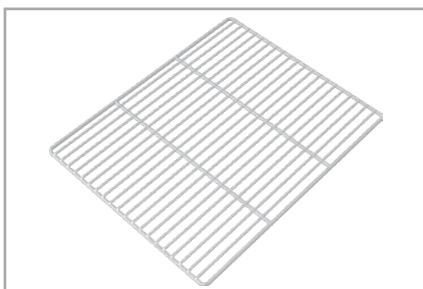
world of cooking

Optional accessories	2-zone		4-zones		4-zones_oven	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £		
CNS oven grid GN 2/1					206103	86,— £
Special roasting and baking tray GN 2/1, 40 mm deep					10017317	161,— £

CNS oven grid GN 2/1

206103

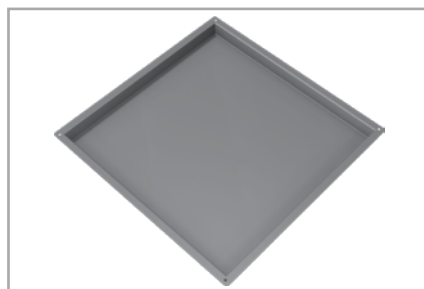
86,— £



Special roasting and baking tray GN 2/1, 40 mm deep

10017317

161,— £

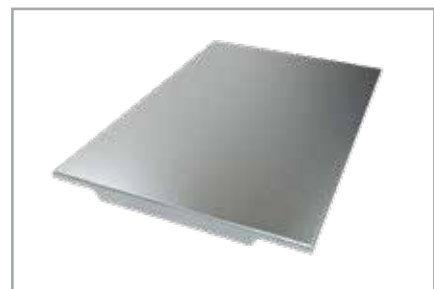


e.g.

Intermediate shelf 400

10039355

202,— £



*** For further Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)



world of cooking

New OPTIMA 850

Electric Induction ranges (point) with OPTIMA Control

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories



THE NEW
OPTIMA 850

Appliance overview	1-zone	2-zones	4-zones
Appliance dimensions (LxWxH ¹) (mm)	500 x 850 x 750	400 x 850 x 750	800 x 850 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 2 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	299 x 684	694 x 684
Coil size (mm)	Ø 305	2 x Ø 270	4 x Ø 270
Net weight (kg)	47	64	85
Gross weight (kg)	54	71	94
Type of protection	IPX6	IPX6	IPX6

MKN code	8EHEI051DQP5 7.250,— £	8EHEI042DP5 9.090,— £	8EHEI084DP5 15.130,— £
Electricity supply 380 - 415 V	5 kW	10 kW	20 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	140	280	560
Heat emission sensitive (W)	350	700	1400

Increased power	8EHEI051DQP8 7.350,— £	8EHEI042DP8 9.280,— £	8EHEI084DP8 15.500,— £
Electricity supply 380 - 415 V	8 kW	16 kW	32 kW
Fuse protection	3 x 16 A	3 x 32 A	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	224	448	896
Heat emission sensitive (W)	560	1120	2240

Increased power with Boost	8EHEI051DQP8B 7.420,— £	8EHEI042DP8B 9.420,— £	8EHEI084DP8B 15.780,— £
Electricity supply 380 - 415 V	10 kW	20 kW	40 kW
Fuse protection	3 x 16 A	3 x 32 A	3 x 63 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	280	560	1120
Heat emission sensitive (W)	700	1400	2800

¹ Carcass dimensions



world of cooking

New OPTIMA 850 Electric Induction ranges (point) with OPTIMA Control

Options	1-zone		2-zones		4-zones	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330,— £	10038791	320,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420,— £	10038799	410,— £	10038802	450,— £
Wing door self-closing for induction*	10038812	440,— £	10038811	390,— £	10038814	780,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038940	Price on request	10038939	Price on request	10038942	Price on request

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

New OPTIMA 850

Electric Induction ranges (point) with OPTIMA Control



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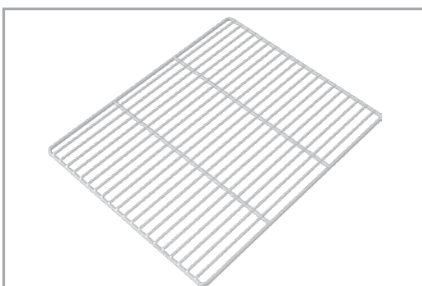
THE NEW
OPTIMA 850

Options	1-zone		2-zones		4-zones	
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Connection cable with 63A-CEE plug					10038858	360,— £
Connection cable with 125A-CEE plug					10038859	730,— £
Electric baking oven GN 2/1					10038948	5.160,— £

Optional accessories	1-zone		2-zones		4-zones	
Multi Safe Connect bar**	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
CNS oven grid GN 2/1***					206103	86,— £
Special roasting and baking tray GN 2/1, 40 mm deep***					10017317	161,— £

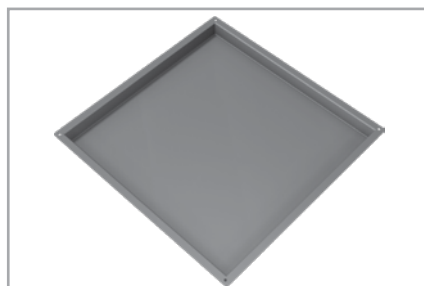
CNS oven grid GN 2/1***

206103 86,— £



Special roasting and baking tray GN 2/1, 40 mm deep***

10017317 161,— £



** For further Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven



world of cooking

New OPTIMA 850

Electric Induction ranges (point) with OPTIMA Control and electric roasting and baking oven GN 2/1

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories



Appliance overview

4-zones with electric oven GN 2/1

Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750
Usable area	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 684
Coil size (mm)	4 x Ø 270
Net weight (kg)	152
Gross weight (kg)	161
Type of protection	IPX6

with electric oven GN 2/1	8EHEI084DP5EB 20.290,— £
Electricity supply 380 - 415 V	25.4 kW
Fuse protection	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1424
Heat emission sensitive (W)	3290

Increased power with electric oven GN 2/1	8EHEI084DP8EB 20.660,— £
Electricity supply 380 - 415 V	37.4 kW
Fuse protection	3 x 63 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1760
Heat emission sensitive (W)	4130

¹ Carcass dimensions

New OPTIMA 850

Electric Induction ranges (point) with OPTIMA Control
and electric roasting and baking oven GN 2/1



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THE NEW
OPTIMA 850

Options	4-zones with electric oven GN 2/1	
SteelPlus	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038794	350, – £
Shelf board 80 x 40 mm made of s/s in appliance length	10038802	450, – £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690, – £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600, – £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560, – £
EOS interface according to DIN 18875	10038832	370, – £
Potential-free contact	10038833	370, – £
Phase failure monitoring	10038834	370, – £
ChefsHelp signal	10038835	370, – £
WLAN interface	10038837	90, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038942	Price on request
Connection cable with 63A-CEE plug	10038858	360, – £

Optional accessories	4-zones with electric oven GN 2/1	
Multi Safe Connect bar***	10026940	78, – £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190, – £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
CNS oven grid GN 2/1	206103	86, – £
Special roasting and baking tray GN 2/1, 40 mm deep	10017317	161, – £

*** For further Multi Safe Connect bars please refer to page 121



New OPTIMA 850 Electric Induction ranges (surface) with OPTIMA Control

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	1-zone	2-zones	4-zones
Appliance dimensions (LxWxH ¹) (mm)	500 x 850 x 750	500 x 850 x 750	800 x 850 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 2 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	335 x 684	694 x 684
Coil size (mm)	330 x 330	2 x 270 x 270	4 x 270 x 270
Net weight (kg)	47	64	85
Gross weight (kg)	54	71	94
Type of protection	IPX6	IPX6	IPX6

MKN code	8EHEI051DQF5 7.510,— £	8EHEI052DF5 9.830,— £	8EHEI084DF5 16.360,— £
Electricity supply 380 - 415 V	5 kW	10 kW	20 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	140	280	560
Heat emission sensitive (W)	350	700	1400

Increased power	8EHEI051DQF8 7.610,— £	8EHEI052DF8 10.020,— £	8EHEI084DF8 16.730,— £
Electricity supply 380 - 415 V	8 kW	16 kW	32 kW
Fuse protection	3 x 16 A	3 x 32 A	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	224	448	896
Heat emission sensitive (W)	560	1120	2240

Increased power with Boost	8EHEI051DQF8B 7.680,— £	8EHEI052DF8B 10.160,— £	8EHEI084DF8B 17.010,— £
Electricity supply 380 - 415 V	10 kW	20 kW	40 kW
Fuse protection	3 x 16 A	3 x 32 A	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	280	560	1120
Heat emission sensitive (W)	700	1400	2800

¹ Carcass dimensions

New OPTIMA 850
Electric Induction ranges (surface) with OPTIMA Control



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Options	1-zone		2-zones		4-zones	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330,— £	10038792	330,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420,— £	10038800	420,— £	10038802	450,— £
Wing door self-closing for induction*	10038812	440,— £	10038812	440,— £	10038814	780,— £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038940	Price on request	10038940	Price on request	10038942	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Connection cable with 63A-CEE plug					10038858	360,— £
Electric baking oven GN 2/1					10038948	5.160,— £

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm



New OPTIMA 850

Electric Induction ranges (surface) with OPTIMA Control

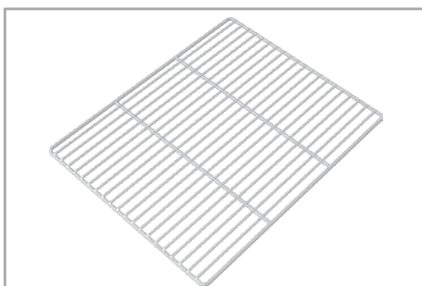
world of cooking

Optional accessories	1-zone		2-zones		4-zones	
Multi Safe Connect bar**	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
CNS oven grid GN 2/1***					206103	86,— £
Special roasting and baking tray GN 2/1, 40 mm deep***					10017317	161,— £

CNS oven grid GN 2/1***

206103

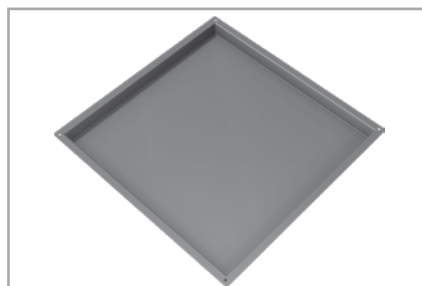
86,— £



Special roasting and baking tray GN 2/1, 40 mm deep***

10017317

161,— £



** For further Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven



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New OPTIMA 850

Electric Induction ranges (surface) with OPTIMA Control and electric roasting and baking oven GN 2/1

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

THE NEW
OPTIMA 850

Appliance overview	4-zones with electric oven GN 2/1
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750
Usable area	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 684
Coil size (mm)	4 x 270 x 270
Net weight (kg)	152
Gross weight (kg)	161
Type of protection	IPX6

with electric oven GN 2/1	8EHEI084DF5EB 21.520,- £
Electricity supply 380 - 415 V	25.4 kW
Fuse protection	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1424
Heat emission sensitive (W)	3290

Increased power with electric oven GN 2/1	8EHEI084DF8EB 21.890,- £
Electricity supply 380 - 415 V	37.4 kW
Fuse protection	3 x 63 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1760
Heat emission sensitive (W)	4130

¹ Carcass dimensions



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New OPTIMA 850

Electric Induction ranges (surface) with OPTIMA Control
and electric roasting and baking oven GN 2/1

Options	4-zones with electric oven GN 2/1	
SteelPlus	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038802	450,— £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £
Potential-free contact	10038833	370,— £
Phase failure monitoring	10038834	370,— £
ChefsHelp signal	10038835	370,— £
WLAN interface	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £
Wall mounted	10038942	Price on request
Connection cable with 63A-CEE plug	10038858	360,— £

Optional accessories	4-zones with electric oven GN 2/1	
Multi Safe Connect bar***	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190,— £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
CNS oven grid GN 2/1	206103	86,— £
Special roasting and baking tray GN 2/1, 40 mm deep	10017317	161,— £

*** For further Multi Safe Connect bars please refer to page 121



world of cooking

New OPTIMA 850

Electric Induction ranges (wok) with OPTIMA Control

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

THE NEW
OPTIMA 850

Appliance overview	1-zone
Appliance dimensions (LxWxH ¹) (mm)	500 x 850 x 750
Usable area	Ceramic hob 1 zone
Effective diameter (mm)	311
Net weight (kg)	48
Gross weight (kg)	55
Type of protection	IPX6

MKN code	8EHEI051DWP5 6.900,— £
Electricity supply 380 - 415 V	5 kW
Fuse protection	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	140
Heat emission sensitive (W)	350

Increased power	8EHEI051DWP8 7.000,— £
Electricity supply 380 - 415 V	8 kW
Fuse protection	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	224
Heat emission sensitive (W)	560

Increased power with Boost	8EHEI051DWP8B 7.070,— £
Electricity supply 380 - 415 V	10 kW
Fuse protection	3 x 16
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	280
Heat emission sensitive (W)	700

¹ Carcass dimensions



New OPTIMA 850 Electric Induction ranges (wok) with OPTIMA Control

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Options	1-zone	
SteelPlus	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420,— £
Wing door self-closing for induction*	10038812	440,— £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £
Potential-free contact	10038833	370,— £
Phase failure monitoring	10038834	370,— £
ChefsHelp signal	10038835	370,— £
WLAN interface	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £
Wall mounted	10038940	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £

Optional accessories	1-zone	
Multi Safe Connect bar***	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190,— £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
Wok pan	10017353	325,— £

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

*** For further Multi Safe Connect bars please refer to page 121

New OPTIMA 850

Electric deep fat fryers with OPTIMA Control



world of cooking

- Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



THE NEW
OPTIMA 850

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	600 x 850 x 750	600 x 850 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12.5	2 x 12.5	30
Net weight (kg)	47	75	58
Gross weight (kg)	55	82	65
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	6 kW	12 kW	10 kW
FlexPower	8EFRI012DF 4.250,- £	8EFRI025DF 6.170,- £	8EFRI030DF 5.230,- £
FlexPower & Easy Lift Function	8EFRI012DFL 5.760,- £	8EFRI025DFL 8.890,- £	8EFRI030DFL 6.910,- £
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	10 kW	20 kW	20 kW
MaxPower	8EFRI012DM 4.460,- £	8EFRI025DM 6.530,- £	8EFRI030DM 6.190,- £
MaxPower & Easy Lift Function	8EFRI012DML 5.970,- £	8EFRI025DML 9.250,- £	8EFRI030DML 7.870,- £
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

¹ Carcass dimensions



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New OPTIMA 850

Electric safety deep fat fryers with OPTIMA Control and FrySafe®

- Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	600 x 850 x 750	600 x 850 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12.5	2 x 12.5	30
Net weight (kg)	47	75	58
Gross weight (kg)	55	82	65
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	6 kW	12 kW	10 kW
FlexPower	8EFRI012DFFS 4.710,— £	8EFRI025DFFS 7.090,— £	8EFRI030DFFS 5.690,— £
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	10 kW	20 kW	20 kW
MaxPower	8EFRI012DMFS 4.920,— £	8EFRI025DMFS 7.450,— £	8EFRI030DMFS 6.650,— £
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

¹ Carcass dimensions

New OPTIMA 850

Electric safety deep fat fryers with OPTIMA Control and FrySafe® and Easy Lift Function



world of cooking

- Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



THE NEW
OPTIMA 850

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	600 x 850 x 750	600 x 850 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12.5	2 x 12.5	30
Net weight (kg)	47	75	58
Gross weight (kg)	55	82	65
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	6 kW	12 kW	10 kW
FlexPower	8EFRI012DFFS 4.710,- £	8EFRI025DFFS 7.090,- £	8EFRI030DFFS 5.690,- £
FlexPower & Easy Lift Function	8EFRI012DFLFS 6.220,- £	8EFRI025DFLFS 9.810,- £	8EFRI030DFLFS 7.370,- £
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	10 kW	20 kW	20 kW
MaxPower	8EFRI012DMFS 4.920,- £	8EFRI025DMFS 7.450,- £	8EFRI030DMFS 6.650,- £
MaxPower & Easy Lift Function	8EFRI012DMLFS 6.430,- £	8EFRI025DMLFS 10.170,- £	8EFRI030DMLFS 8.330,- £
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

¹ Carcass dimensions



New OPTIMA 850

Electric deep fat fryers with OPTIMA Control

world of cooking

Options	LONDON 1		LONDON 2		PARIS	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038793	340,— £	10038793	340,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038801	430,— £	10038801	430,— £
Wing door self-closing*	10038805	350,— £	10038807	460,— £	10038807	460,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
Fire detection interface	10038836	370,— £	10038836	370,— £	10038836	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)			10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038941	Price on request	10038941	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £			10038856	260,— £
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Set consisting of basket P + 2 baskets L					10038908	190,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

New OPTIMA 850
Electric deep fat fryers with OPTIMA Control



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Optional accessories	LONDON 1		LONDON 2		PARIS	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Oil receptacle 15 l	813001	365,— £				
Oil receptacle 30 l			813006	425,— £	813006	425,— £
Splash guard	10027928	335,— £	10027929	365,— £	10027929	365,— £

THE NEW
OPTIMA 850

e.g.
Oil receptacle 15 l
813001

365,— £



e.g.
Splash guard for London 2/Paris
10027927

365,— £



*** For further Multi Safe Connect bars please refer to page 121



world of cooking

New OPTIMA 850

Electric safety industrial deep fat fryer with OPTIMA Control and FrySafe®

- Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	KÖLN (Cologne)	KÖLN with emptying system on the left	KÖLN with emptying system in the middle	KÖLN with emptying system on the right
Appliance dimensions (LxWxH ¹) (mm)	1000 x 850 x 750 mm	1800 x 850 x 750 mm	1800 x 850 x 750 mm	1800 x 850 x 750 mm
Usable area	1 basin			
Dimensions single usable areas (Lx-WxH) (mm)	810 x 604 x 285	810 x 604 x 285	810 x 604 x 285	810 x 604 x 285
Nominal capacity (l)	97	97	97	97
Net weight (kg)	167	225	225	225
Gross weight (kg)	190	248	248	248
Type of protection	IPX6			

Electricity supply 380 - 415 V	32 kW			
FlexPower	8EFRI115DFFS 20.190,— £			
FlexPower & Easy Lift Function	8EFRI115DFLFS 21.810,— £			
FlexPower & Easy Lift Function with emptying system		8EFRI115DFLFSSPL 28.640,— £	8EFRI115DFLFSSPM 28.640,— £	8EFRI115DFLFSSPR 28.640,— £
Fuse protection	3 x 63 A			
Mains / Frequency	3 N~PE AC / 50 Hz oder 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
HE latent (W) for FlexPower	22400			
HE sensitive (W) for FlexPower	2880			

Electricity supply 380 - 415 V	42 kW			
MaxPower	8EFRI115DMFS 19.500,— £			
MaxPower & Easy Lift Function	8EFRI115DMLFS 21.120,— £			
MaxPower & Easy Lift Function with emptying system		8EFRI115DMLFSSPL 27.950,— £	8EFRI115DMLFSSPM 27.950,— £	8EFRI115DMLFSSPR 27.950,— £
Fuse protection	3 x 80 A			
Mains / Frequency	3 N~PE AC / 50 Hz oder 60 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
HE latent (W) for MaxPower	29400			
HE sensitive (W) for MaxPower	3780			

¹ Carcass dimensions

New OPTIMA 850

Electric safety industrial deep fat fryer with OPTIMA Control and FrySafe®



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Options	KÖLN (Cologne)	KÖLN with emptying system on the left	KÖLN with emptying system in the middle	KÖLN with emptying system on the right
SteelPlus	10038950 Price on request	10038950 Price on request	10038950 Price on request	10038950 Price on request
Handrail 20 x 40 mm made of s/s in appliance length for the KÖLN	10038795 370,— £	10038795 370,— £	10038795 370,— £	10038795 370,— £
Handrail 20 x 40 mm made of s/s in appliance length for the emptying system		10038794 350,— £	10038794 350,— £	10038794 350,— £
Shelf board 80 x 40 mm made of s/s in appliance length for the KÖLN	10038803 470,— £	10038803 470,— £	10038803 470,— £	10038803 470,— £
Shelf board 80 x 40 mm made of s/s in appliance length for the emptying system		10038802 450,— £	10038802 450,— £	10038802 450,— £
Wing door self-closing*	10038809 800,— £	10038809 800,— £	10038809 800,— £	10038809 800,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830 560,— £	10038830 560,— £	10038830 560,— £	10038830 560,— £
EOS interface according to DIN 18875	10038832 370,— £	10038832 370,— £	10038832 370,— £	10038832 370,— £
Potential-free contact	10038833 370,— £	10038833 370,— £	10038833 370,— £	10038833 370,— £
Phase failure monitoring	10038834 370,— £	10038834 370,— £	10038834 370,— £	10038834 370,— £
ChefsHelp signal	10038835 370,— £	10038835 370,— £	10038835 370,— £	10038835 370,— £
Fire detection interface	10038836 370,— £	10038836 370,— £	10038836 370,— £	10038836 370,— £
WLAN interface	10038837 90,— £	10038837 90,— £	10038837 90,— £	10038837 90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838 90,— £	10038838 90,— £	10038838 90,— £	10038838 90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850 90,— £	10038850 90,— £	10038850 90,— £	10038850 90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 90,— £	10038851 90,— £	10038851 90,— £	10038851 90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852 460,— £			
Flanged feet 150 mm height adjustable (4 pieces)	10038855 120,— £			
Wall mounted	10038943 Price on request	10038943 Price on request	10038943 Price on request	10038943 Price on request
Connection cable with 63A-CEE plug	10038858 360,— £	10038858 360,— £	10038858 360,— £	10038858 360,— £
Connection cable with 125A-CEE plug	10038859 730,— £	10038859 730,— £	10038859 730,— £	10038859 730,— £
Socket for plug type F or type C plastic	10038870 430,— £	10038870 430,— £	10038870 430,— £	10038870 430,— £
Socket for plug type F or type C s/s	10038871 920,— £	10038871 920,— £	10038871 920,— £	10038871 920,— £
Swivel outlet for oil drainage removable	10038909 730,— £	10038909 730,— £	10038909 730,— £	10038909 730,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm



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New OPTIMA 850

Electric safety industrial deep fat fryer with OPTIMA Control and FrySafe®

Optional accessories	KÖLN (Cologne)	KÖLN with emptying system on the left	KÖLN with emptying system in the middle	KÖLN with emptying system on the right
Multi Safe Connect bar***	10026940 78,— £	10026940 78,— £	10026940 78,— £	10026940 78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796 Price on request	10039796 Price on request	10039796 Price on request	10039796 Price on request
Wall profile, per running meter	10040541 190,— £	10040541 190,— £	10040541 190,— £	10040541 190,— £
Covering strip	10034384 Price on request	10034384 Price on request	10034384 Price on request	10034384 Price on request
Plinth panel, per running meter	Price on request	Price on request	Price on request	Price on request
Cover extension, per running meter	Price on request	Price on request	Price on request	Price on request
Mobile oil filtering system 120L (230V)	10022771 Price on request	10022771 Price on request	10022771 Price on request	10022771 Price on request
Filter mat (one box with 50 pcs.)	10022773 Price on request	10022773 Price on request	10022773 Price on request	10022773 Price on request

*** For further Multi Safe Connect bars please refer to page 121

New OPTIMA 850

Electric griddle plates with OPTIMA Control



world of cooking

- Cooking appliance according to DIN 18852 for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



THE NEW
OPTIMA 850

Appliance overview	400 (size ¾)	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	600 x 850 x 750	800 x 850 x 750
Usable area	1 zone	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	305 x 545 x 35	505 x 545 x 35	705 x 545 x 35
Net weight (kg) / Gross weight (kg)	61 / 68	84 / 91	115 / 124
Type of protection	IPX6	IPX6	IPX6
Electr. supply 380 - 415 V FlexPower	4.4 kW	7.2 kW	10 kW
smooth heat resistant steel	8EGRP040DFGS 4.830,— £	8EGRP060DFGS 4.890,— £	8EGRP080DFGS 7.690,— £
smooth Chrome nickel steel with PowerBlock	8EGRP040DFGE 5.210,— £	8EGRP060DFGE 5.520,— £	8EGRP080DFGE 8.570,— £
half ribbed heat resistant steel	—	8EGRP060DFHS 5.280,— £	8EGRP080DFHS 8.170,— £
half ribbed Chrome nickel steel with PowerBlock	—	8EGRP060DFHE 6.270,— £	8EGRP080DFHE 9.420,— £
ribbed heat resistant steel	8EGRP040DFRS 5.510,— £	8EGRP060DFRS 5.700,— £	8EGRP080DFRS 8.640,— £
ribbed Chrome nickel steel	8EGRP040DFRE 6.210,— £	8EGRP060DFRE 6.690,— £	8EGRP080DFRE 9.890,— £
Fuse protection	3 x 16 A	3 x 16 A	3 x 20 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent / sensitive (W) for FlexPower	1760 / 1452	2880 / 2376	4000 / 3300

Electr. supply 380 - 415 V MaxPower	5.8 kW	9.6 kW	13.3 kW
smooth heat resistant steel	8EGRP040DMGS 5.020,— £	8EGRP060DMGS 5.170,— £	8EGRP080DMGS 8.060,— £
smooth Chrome nickel steel with PowerBlock	8EGRP040DMGE 5.400,— £	8EGRP060DMGE 5.800,— £	8EGRP080DMGE 8.940,— £
half ribbed heat resistant steel	—	8EGRP060DMHS 5.560,— £	8EGRP080DMHS 8.540,— £
half ribbed Chrome nickel steel with PowerBlock	—	8EGRP060DMHE 6.550,— £	8EGRP080DMHE 9.790,— £
ribbed heat resistant steel	8EGRP040DMRS 5.700,— £	8EGRP060DMRS 5.980,— £	8EGRP080DMRS 9.010,— £
ribbed Chrome nickel steel	8EGRP040DMRE 6.400,— £	8EGRP060DMRE 6.970,— £	8EGRP080DMRE 10.260,— £
Fuse protection	3 x 16 A	3 x 20 A	3 x 25 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent / sensitive (W) for MaxPower	2320 / 1914	3840 / 3168	5320 / 4389

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com

¹ Carcass dimensions



New OPTIMA 850

Electric griddle plates with OPTIMA Control

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Options	400 (size ¾)		600 (size 1)		800 (size 2)	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038793	340,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038801	430,— £	10038802	450,— £
Wing door self-closing*	10038805	350,— £	10038807	460,— £	10038808	700,— £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
Fire detection interface	10038836	370,— £	10038836	370,— £	10038836	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038941	Price on request	10038942	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Electric baking oven GN 2/1					10038948	5.160,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

New OPTIMA 850
Electric griddle plates with OPTIMA Control



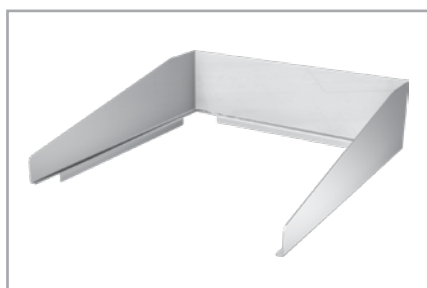
world of cooking

Optional accessories	400 (size ¾)		600 (size 1)		800 (size 2)	
Multi Safe Connect bar**	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Splash guard	945650	195,— £	945525	196,— £	945530	255,— £
Fat drain plug	10034785	101,— £	10034785	101,— £	10034785	101,— £
Griddle plate scraper for ribbed and half ribbed griddle plates	10039804	325,— £	10039804	325,— £	10039804	325,— £
CNS oven grid GN 2/1***					206103	86,— £
Special roasting and baking tray GN 2/1, 40 mm deep***					10017317	161,— £

THE NEW
OPTIMA 850

e.g.
Splash guard for electric griddle plates 600 (size 1)

945525 196,— £



e.g. Griddle plate scraper for ribbed and half ribbed griddle plates

10039804 325,— £



Fat drain plug

10034785 101,— £



** For further Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven



New OPTIMA 850 Electric griddle pans with OPTIMA Control

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- Cooking appliance according to DIN 18852 for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	400 (size ¾)	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	600 x 850 x 750	800 x 850 x 750
Usable area	1 zone	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	305 x 545 x 100	505 x 545 x 100	705 x 545 x 100
Nominal capacity (l)	15	26	37
Net weight (kg)	85	107	123
Gross weight (kg)	92	116	132
Type of protection	IPX6	IPX6	IPX6
Electricity supply 380 - 415 V	4.4 kW	7.2 kW	10 kW
FlexPower	8EGPF040DF 6.550,— £	8EGPF060DF 6.860,— £	8EGPF080DF 10.020,— £
Fuse protection	3 x 16 A	3 x 16 A	3 x 20 A
Mains / Frequency	3 N-PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	1760	2880	4000
Heat emission sensitive (W) for FlexPower	1452	2376	3300
Electricity supply 380 - 415 V	5.8 kW	9.6 kW	13.3 kW
MaxPower	8EGPF040DM 6.740,— £	8EGPF060DM 7.140,— £	8EGPF080DM 10.390,— £
Fuse protection	3 x 16 A	3 x 20 A	3 x 25 A
Mains / Frequency	3 N-PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	2320	3840	5320
Heat emission sensitive (W) for MaxPower	1914	3168	4389

¹ Carcass dimensions

New OPTIMA 850

Electric griddle pans with OPTIMA Control



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Options	400 (size ¾)		600 (size 1)		800 (size 2)	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038793	340,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038801	430,— £	10038802	450,— £
Wing door self-closing*	10038805	350,— £	10038807	460,— £	10038808	700,— £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
Fire detection interface	10038836	370,— £	10038836	370,— £	10038836	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038941	Price on request	10038942	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Discharge system incl. GN 1/1 container and splash guard, open, without door; Cabinet space in hygienic design standard	10038815	1.100,— £	10038816	1.230,— £	10038817	1.730,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm



New OPTIMA 850
Electric griddle pans with OPTIMA Control

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Optional accessories	400 (size ¾)		600 (size 1)		800 (size 2)	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request

*** For further Multi Safe Connect bars please refer to page 121

New OPTIMA 850

Electric bainmaries with OPTIMA Control



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- Food warming appliance for use in commercial kitchens and food distribution.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

THE NEW
OPTIMA 850

Appliance overview	GN 1/1	GN 2/1
MKN code	8EBAM11D 3.650,— £	8EBAM121D 4.330,— £
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	800 x 850 x 750
Usable area	1 basin	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 215	630 x 510 x 215
Net weight (kg)	36	52
Gross weight (kg)	43	61
Type of protection	IPX6	IPX6
Electricity supply 220 - 240 V	1.5 kW	3 kW
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1N/2~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 230 V)		
Heat emission latent (W)	300	600
Heat emission sensitive (W)	188	375
Drinking water cold²	3/4"	
Flow rate max. (l/min)	ca. 20	
Water pressure (bar)	2-6	
Drinking water warm²	3/4"	
Flow rate max. (l/min)	ca. 20	
Water pressure (bar)	2-6	

¹ Carcass dimensions

² Option for water filling system (only cold or warm water connection possible)



New OPTIMA 850 Electric bainmaries with OPTIMA Control

world of cooking

Options	GN 1/1		GN 2/1	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90,— £	10038778	90,— £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	420,— £	10038782	420,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038802	450,— £
Wing door self-closing**	10038805	350,— £	10038808	700,— £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact and ChefsHelp signal	10038831	560,— £	10038831	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request
Connection cable with earthed-plug 230V	10038860	260,— £	10038860	260,— £
Water filling manually via inlet head	10038911	1.280,— £	10038911	1.280,— £
Water filling electr. via inlet head	10038912	560,— £	10038912	560,— £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com

New OPTIMA 850
Electric bainmaries with OPTIMA Control



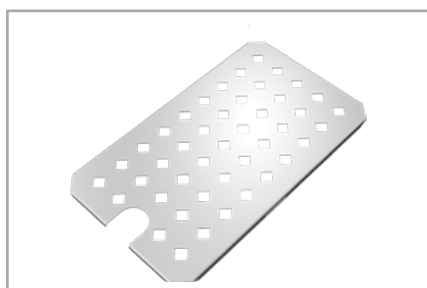
world of cooking

Optional accessories	GN 1/1		GN 2/1	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £
Shelf insert GN 1/1	10016677	85,— £	10016677	85,— £ 2 pieces required

THE NEW
OPTIMA 850

Shelf insert GN 1/1

10016677 85,— £



*** For further Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)



world of cooking

New OPTIMA 850 Electric multicooker with OPTIMA Control

- Cooking appliance according to DIN 18853 for cooking in liquid, such as starch side dishes, vegetables, soups, sauces and for keeping dishes warm.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview		GN 1/1
MKN code	8EMKO111D 6.370,— £	
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	
Usable area	1 basin	
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 206.5	
Nominal capacity (l)	32	
Nominal fill quantity (l)	26	
Net weight (kg)	65	
Gross weight (kg)	72	
Type of protection	IPX6	
Electricity supply 380 - 415 V		7.2 kW
Fuse protection	3 x 16 A	
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	1440	
Heat emission sensitive (W)	900	
Drinking water cold		3/4"
Flow rate max. (l/min)	ca. 20	
Anschlussdruck (bar)	2-6	

¹ Carcass dimensions

New OPTIMA 850

Electric multicooker with OPTIMA Control



world of cooking

Options	GN 1/1	
SteelPlus	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90, – £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	420, – £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320, – £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410, – £
Wing door self-closing**	10038805	350, – £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690, – £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600, – £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560, – £
EOS interface according to DIN 18875	10038832	370, – £
Potential-free contact	10038833	370, – £
Phase failure monitoring	10038834	370, – £
ChefsHelp signal	10038835	370, – £
WLAN interface	10038837	90, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038939	Price on request
Connection cable with 16A-CEE plug	10038856	260, – £
Discharge system incl. GN 1/1 container and splash guard, open, without door, Cabinet space in hygienic design standard	10038815	1.100, – £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm



New OPTIMA 850 Electric multicooker with OPTIMA Control

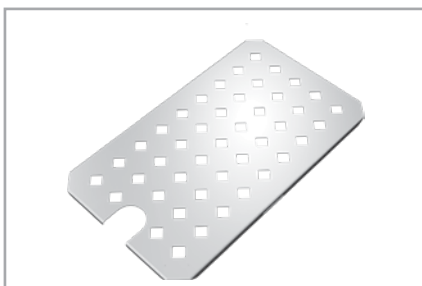
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Optional accessories	GN 1/1	
Multi Safe Connect bar***	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190,— £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
Intermediate shelf****	10039355	202,— £
Shelf insert GN 1/1	10016677	85,— £
Overflow plug	201763	96,— £
Equipment for pasta cooker consisting of perforated shelf, stand- pipe with starch collection plate and perforated cover and 4 baskets	10016080	915,— £
Supplementary set for using 6 pasta baskets	10016886	355,— £

Shelf insert GN 1/1

10016677

85,— £



Overflow plug

201763

96,— £



Supplementary set for using 6 pasta baskets

10016886

355,— £



*** For further Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

New OPTIMA 850

Electric infra chip scuttle



world of cooking

- Food warming appliance for use in commercial kitchens and food distribution.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

THE NEW
OPTIMA 850

Appliance overview	GN 1/1
MKN code	8EIWW111X 4.240,- £
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750
Usable area	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 215
Net weight (kg)	45
Gross weight (kg)	52
Type of protection	IPX5
Electricity supply 220 - 240 V	0.8 kW
Fuse protection	1 x 16 A
Mains / Frequency	1N/2~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 230 V)	
Heat emission latent (W)	160
Heat emission sensitive (W)	100

¹ Carcass dimensions



New OPTIMA 850 Electric infra chip scuttle

world of cooking

Options	GN 1/1	
SteelPlus	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90,— £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	420,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £
Wing door self-closing**	10038805	350,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £
Wall mounted	10038939	Price on request
Connection cable with earthed-plug 230V	10038860	260,— £

Optional accessories	GN 1/1	
Multi Safe Connect bar***	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190,— £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
Intermediate shelf****	10039355	202,— £
Scoop for french fries	10017300	125,— £

Scoop for french fries

10017300

125,— £



* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

New OPTIMA 850

Electric chargrills with OPTIMA Control



world of cooking

- Cooking appliance according to DIN 18852 for cooking with contact heat, for frying of quick-fried pieces and for grilling meat and vegetables.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



THE NEW
OPTIMA 850

Appliance overview	600 (size 1)	800 (size 2)
MKN code	8EIGR060D	8EIGR080D
	5.360,— £	7.430,— £
Appliance dimensions (LxWxH ¹) (mm)	600 x 850 x 750	800 x 850 x 750
Usable area	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	380 x 470	580 x 470
Net weight (kg)	58	67
Gross weight (kg)	65	76
Type of protection	IPX6	IPX6
Electricity supply 380 - 415 V	7 kW	10.5 kW
Fuse protection	3 x 16 A	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	1225	1838
Heat emission sensitive (W)	5600	8400
with automatic water filling system	8EIGR060DWZ	8EIGR080DWZ
	6.090,— £	8.160,— £
Drinking water cold	3/4"	3/4"
Flow rate max. (l/min)	3,5	3,5
Water pressure (bar)	2-6	2-6

¹ Carcass dimensions



New OPTIMA 850 Electric chargrills with OPTIMA Control

world of cooking

Options	600 (size 1)		800 (size 2)	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90,— £	10038778	90,— £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	420,— £	10038782	420,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038793	340,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038801	430,— £	10038802	450,— £
Wing door self-closing**	10038807	460,— £	10038808	700,— £
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £
Fire detection interface	10038836	370,— £	10038836	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038941	Price on request	10038942	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

New OPTIMA 850
Electric chargrills with OPTIMA Control



world of cooking

Optional accessories	600 (size 1)		800 (size 2)	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****	10039358	239,— £	10039362	280,— £

THE NEW
OPTIMA 850

*** For further Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)



New OPTIMA 850 Electric tilting bratt pans with substructure

world of cooking

- Multifunctional cooking appliance according to DIN 18857 for cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 3/1 - 100 L
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750	1100 x 850 x 750
Usable area	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	723 x 543 x 225	1023 x 543 x 225
Nominal capacity (l)	92	129
Nominal fill quantity (l)	75	100
Net weight (kg)	205	254
Gross weight (kg)	214	277
Type of protection	IPX5	IPX5

Electricity supply 380 - 415 V	10.5 kW	15 kW
FlexPower	8EPKU022XFM 13.420,- £	8EPKU032XFM 16.770,- £
Fuse protection	3 x 20 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for FlexPower	4200	6000
HE sensitive (W) for FlexPower	4725	6750

Electricity supply 380 - 415 V	14 kW	20 kW
MaxPower	8EPKU022XMM 13.790,- £	8EPKU032XMM 17.230,- £
Fuse protection	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for MaxPower	5600	8000
HE sensitive (W) for MaxPower	6300	9000

Drinking water cold ²	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm ²	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

¹ Carcass dimensions

² Option for water filling system

New OPTIMA 850

Electric tilting bratt pans with substructure



world of cooking

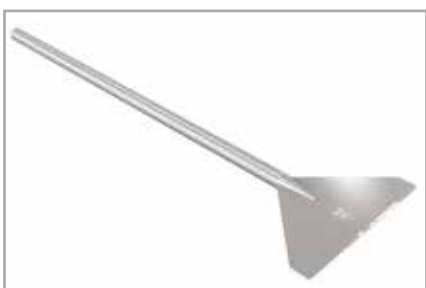
THE NEW
OPTIMA 850

Options	GN 2/1 - 75 L		GN 3/1 - 100 L	
SteelPlus	10038950	Price on request	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £	10038852	460, – £
Connection cable with 32A-CEE plug	10038857	280, – £	10038857	280, – £
Socket for plug type F or type C plastic	10038870	430, – £	10038870	430, – £
Socket for plug type F or type C s/s	10038871	920, – £	10038871	920, – £
Socket for plug type CEE 16A plastic	10038872	460, – £	10038872	460, – £
Socket for plug type CEE 16A s/s	10038873	1.010, – £	10038873	1.010, – £
Water filling manually via inlet head	10038914	690, – £	10038914	690, – £

Optional accessories	GN 2/1 - 75 L		GN 3/1 - 100 L	
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190, – £	10040541	190, – £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Pan scraper	10016161	290, – £	10016161	290, – £
Scoop, unperforated	10026971	285, – £	10026971	285, – £
Scoop, perforated	10026969	355, – £	10026969	355, – £

Pan scraper

10016161 290, – £



Scoop, unperforated

10026971 285, – £



Scoop, perforated

10026969 355, – £





New OPTIMA 850 Electric Braisières MAGNUM with OPTIMA Control

world of cooking

- Multifunctional cooking appliance according to DIN 18857 for cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
MKN code	8EPST022DF	8EPST023DF	8EPST032DF	8EPST033DF
	19.050,— £	19.920,— £	23.540,— £	24.560,— £
Appliance dimensions (LxWxH ¹) (mm)	1000 x 850 x 750	1000 x 850 x 750	1300 x 850 x 750	1300 x 850 x 750
Usable area	1 pan	1 pan	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	705 x 545 x 250	705 x 545 x 300	1023 x 543 x 250	1023 x 543 x 300
Nominal capacity (l)	99	114	143	165
Nominal fill quantity (l)	75	95	100	140
Net weight (kg)	170	185	219	239
Gross weight (kg)	193	208	256	266
Type of protection	IPX6	IPX6	IPX6	IPX6
Electricity supply 380 - 415 V	13.3 kW	13.3 kW	20 kW	20 kW
Fuse protection	3 x 25 A	3 x 25 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
Heat emission latent (W)	5320	5320	8000	8000
Heat emission sensitive (W)	5985	5985	9000	9000
Drinking water cold	3/4"			
Flow rate max. (l/min)	32-70			
Water pressure (bar)	2-6			
Drinking water warm	3/4"			
Flow rate max. (l/min)	32-70			
Water pressure (bar)	2-6			
Waste water	2"			
Flow rate max. (l/min)	105			

¹ Carcass dimensions

New OPTIMA 850
Electric Braisières MAGNUM with OPTIMA Control



world of cooking

Options	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
SteelPlus	10038950 Price on request	10038950 Price on request	10038950 Price on request	10038950 Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826 690,- £	10038826 690,- £	10038826 690,- £	10038826 690,- £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827 600,- £	10038827 600,- £	10038827 600,- £	10038827 600,- £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830 560,- £	10038830 560,- £	10038830 560,- £	10038830 560,- £
EOS interface according to DIN 18875	10038832 370,- £	10038832 370,- £	10038832 370,- £	10038832 370,- £
Potential-free contact	10038833 370,- £	10038833 370,- £	10038833 370,- £	10038833 370,- £
Phase failure monitoring	10038834 370,- £	10038834 370,- £	10038834 370,- £	10038834 370,- £
ChefsHelp signal	10038835 370,- £	10038835 370,- £	10038835 370,- £	10038835 370,- £
Fire detection interface	10038836 370,- £	10038836 370,- £	10038836 370,- £	10038836 370,- £
WLAN interface	10038837 90,- £	10038837 90,- £	10038837 90,- £	10038837 90,- £
Appliance feet 100 mm height adjustable (4 pieces)	10038838 90,- £	10038838 90,- £	10038838 90,- £	10038838 90,- £
Appliance feet 150 mm height adjustable (4 pieces)	10038850 90,- £	10038850 90,- £	10038850 90,- £	10038850 90,- £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 90,- £	10038851 90,- £	10038851 90,- £	10038851 90,- £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852 460,- £	10038852 460,- £	10038852 460,- £	10038852 460,- £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853 1.200,- £	10038853 1.200,- £	10038853 1.200,- £	10038853 1.200,- £
Flanged feet 150 mm height adjustable (4 pieces)	10038855 120,- £	10038855 120,- £	10038855 120,- £	10038855 120,- £
Connection cable with 32A-CEE plug	10038857 280,- £	10038857 280,- £	10038857 280,- £	10038857 280,- £
Socket for plug type F or type C plastic	10038870 430,- £	10038870 430,- £	10038870 430,- £	10038870 430,- £
Socket for plug type F or type C s/s	10038871 920,- £	10038871 920,- £	10038871 920,- £	10038871 920,- £
Socket for plug type CEE 16A plastic	10038872 460,- £	10038872 460,- £	10038872 460,- £	10038872 460,- £
Socket for plug type CEE 16A s/s	10038873 1.010,- £	10038873 1.010,- £	10038873 1.010,- £	10038873 1.010,- £

THE NEW
OPTIMA 850



New OPTIMA 850 Electric Braisières MAGNUM with OPTIMA Control

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Options	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
Automatic lifting system (plus 200 mm appliance length)	for e.g. 6x GN 1/1 - 65 mm deep 10038824 10.580,— £		for e.g. 9x GN 1/1 - 65 mm deep 10038825 10.960,— £	
Cold water for mixing faucets and water inlets	10038920 70,— £	10038920 70,— £	10038920 70,— £	10038920 70,— £
Mixing faucet, outlet 250 mm electronic	10038946 1.340,— £	10038946 1.340,— £	10038946 1.340,— £	10038946 1.340,— £
Mixing faucet, outlet 400 mm electronic	10038947 1.430,— £	10038947 1.430,— £	10038947 1.430,— £	10038947 1.430,— £

Optional accessories	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
Multi Safe Connect bar*	10026940 78,— £	10026940 78,— £	10026940 78,— £	10026940 78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796 Price on request	10039796 Price on request	10039796 Price on request	10039796 Price on request
Wall profile, per running meter	10040541 190,— £	10040541 190,— £	10040541 190,— £	10040541 190,— £
Covering strip	10034384 Price on request	10034384 Price on request	10034384 Price on request	10034384 Price on request
Plinth panel, per running meter	Price on request	Price on request	Price on request	Price on request
Cover extension, per running meter	Price on request	Price on request	Price on request	Price on request
Shelf, perforated	10017018 70,— £ 2 pieces required	10017018 70,— £ 2 pieces required	10017018 70,— £ 3 pieces required	10017018 70,— £ 3 pieces required
Pan scraper	10016161 290,— £	10016161 290,— £	10016161 290,— £	10016161 290,— £
Scoop, unperforated	10026971 285,— £	10026971 285,— £	10026971 285,— £	10026971 285,— £
Scoop, perforated	10026969 355,— £	10026969 355,— £	10026969 355,— £	10026969 355,— £

Pan scraper

10016161

290,— £



Scoop, unperforated

10026971

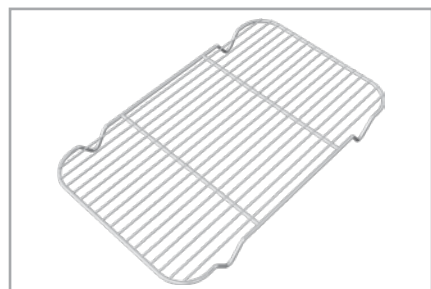
285,— £



Shelf, perforated

10017018

70,— £



* For further Multi Safe Connect bars please refer to page 121

New OPTIMA 850

Electric tilting Braisières MAGNUM with OPTIMA Control



world of cooking

- Multifunctional cooking appliance according to DIN 18857 for cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories



THE NEW
OPTIMA 850

Appliance overview	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
MKN code	8EPKS22DFRM	8EPKS23DFRM	8EPKS32DFRM	8EPKS33DFRM
	19.890,— £	20.670,— £	24.250,— £	25.250,— £
Appliance dimensions (LxWxH ¹) (mm)	1300 x 850 x 750	1300 x 850 x 750	1600 x 850 x 750	1600 x 850 x 750
Usable area	1 pan	1 pan	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	723 x 543 x 225	723 x 543 x 315	1023 x 543 x 225	1023 x 543 x 315
Nominal capacity (l)	92	129	129	165
Nominal fill quantity (l)	75	100	100	150
Net weight (kg)	226	239	294	309
Gross weight (kg)	253	266	325	340
Type of protection	IPX6	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	13.3 kW	13.3 kW	20 kW	20 kW
Fuse protection	3 x 25 A	3 x 25 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
Heat emission latent (W)	5320	5320	8000	8000
Heat emission sensitive (W)	5985	5985	9000	9000

Drinking water cold	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

¹ Carcass dimensions



New OPTIMA 850 Electric tilting Braisières MAGNUM with OPTIMA Control

world of cooking

Options	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
SteelPlus	10038950 Price on request	10038950 Price on request	10038950 Price on request	10038950 Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826 690,— £	10038826 690,— £	10038826 690,— £	10038826 690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827 600,— £	10038827 600,— £	10038827 600,— £	10038827 600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830 560,— £	10038830 560,— £	10038830 560,— £	10038830 560,— £
EOS interface according to DIN 18875	10038832 370,— £	10038832 370,— £	10038832 370,— £	10038832 370,— £
Potential-free contact	10038833 370,— £	10038833 370,— £	10038833 370,— £	10038833 370,— £
Phase failure monitoring	10038834 370,— £	10038834 370,— £	10038834 370,— £	10038834 370,— £
ChefsHelp signal	10038835 370,— £	10038835 370,— £	10038835 370,— £	10038835 370,— £
Fire detection interface	10038836 370,— £	10038836 370,— £	10038836 370,— £	10038836 370,— £
WLAN interface	10038837 90,— £	10038837 90,— £	10038837 90,— £	10038837 90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838 90,— £	10038838 90,— £	10038838 90,— £	10038838 90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850 90,— £	10038850 90,— £	10038850 90,— £	10038850 90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 90,— £	10038851 90,— £	10038851 90,— £	10038851 90,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855 120,— £	10038855 120,— £	10038855 120,— £	10038855 120,— £
Connection cable with 32A-CEE plug	10038857 280,— £	10038857 280,— £	10038857 280,— £	10038857 280,— £
Socket for plug type F or type C plastic	10038874 430,— £	10038874 430,— £	10038874 430,— £	10038874 430,— £
Socket for plug type E plastic	10038903 430,— £	10038903 430,— £	10038903 430,— £	10038903 430,— £
Socket for plug type G plastic	10038905 430,— £	10038905 430,— £	10038905 430,— £	10038905 430,— £
Socket for plug type J plastic	10038906 430,— £	10038906 430,— £	10038906 430,— £	10038906 430,— £
Hand shower	10038829 460,— £	10038829 460,— £	10038829 460,— £	10038829 460,— £
Cold water for mixing faucets and water inlets	10038920 70,— £	10038920 70,— £	10038920 70,— £	10038920 70,— £
Mixing faucet, outlet 250 mm electronic	10038946 1.340,— £	10038946 1.340,— £	10038946 1.340,— £	10038946 1.340,— £
Mixing faucet, outlet 400 mm electronic	10038947 1.430,— £	10038947 1.430,— £	10038947 1.430,— £	10038947 1.430,— £

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com

New OPTIMA 850

Electric tilting Braisières MAGNUM with OPTIMA Control



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THE NEW
OPTIMA 850

Optional accessories	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
Multi Safe Connect bar*	10026940 78,— £	10026940 78,— £	10026940 78,— £	10026940 78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796 Price on request	10039796 Price on request	10039796 Price on request	10039796 Price on request
Wall profile, per running meter	10040541 190,— £	10040541 190,— £	10040541 190,— £	10040541 190,— £
Covering strip	10034384 Price on request	10034384 Price on request	10034384 Price on request	10034384 Price on request
Plinth panel, per running meter	Price on request	Price on request	Price on request	Price on request
Cover extension, per running meter	Price on request	Price on request	Price on request	Price on request
Plinth cover plate	10040363 Price on request	10040363 Price on request	10040362 Price on request	10040362 Price on request
Shelf, perforated	10017018 70,— £ 2 pieces required	10017018 70,— £ 2 pieces required	10017018 70,— £ 3 pieces required	10017018 70,— £ 3 pieces required
Pan scraper	10016161 290,— £	10016161 290,— £	10016161 290,— £	10016161 290,— £
Scoop, unperforated	10026971 285,— £	10026971 285,— £	10026971 285,— £	10026971 285,— £
Scoop, perforated	10026969 355,— £	10026969 355,— £	10026969 355,— £	10026969 355,— £

Pan scraper

10016161

290,— £



Scoop, perforated

10026969

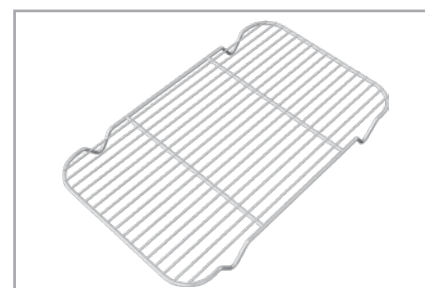
355,— £



Shelf, perforated

10017018

70,— £



* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 850

Electric quick boiling kettles (round) with OPTIMA Control

world of cooking

- Cooking kettle according to DIN 18855 for cooking vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	60 L	100 L	150 L
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750	800 x 850 x 750	1000 x 850 x 750
Usable area	1 kettle	1 kettle	1 kettle
Kettle depth (mm)	378	397	500
Kettle diameter (mm)	500	630	665
Nominal capacity (l)	70	113	163
Nominal fill quantity (l)	60	100	150
Boiling time according to DIN (min.)	21	26	32
Net weight (kg)	111	121	150
Gross weight (kg)	120	130	175
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	15.8 kW	20.8 kW	25.8 kW
MKN code	8EKER060D	8EKER100D	8EKER150D
	13.800,- £	15.360,- £	19.060,- £
Fuse protection	3 x 32 A	3 x 40 A	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	3160	4160	5160
Heat emission sensitive (W)	553	728	903

Drinking water cold	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Waste water	1,5"
Flow rate max. (l/min)	80

¹ Carcass dimensions

New OPTIMA 850

Electric quick boiling kettles (round) with OPTIMA Control



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Options	60 L		100 L		150 L	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038942	Price on request	10038942	Price on request	10038943	Price on request
Connection cable with 32A-CEE plug	10038857	280,— £				
Connection cable with 63A-CEE plug			10038858	360,— £	10038858	360,— £
Socket for plug type F or type C plastic	10038870	430,— £	10038870	430,— £	10038870	430,— £
Socket for plug type F or type C s/s	10038871	920,— £	10038871	920,— £	10038871	920,— £
Socket for plug type CEE 16A plastic	10038872	460,— £	10038872	460,— £	10038872	460,— £
Socket for plug type CEE 16A s/s	10038873	1.010,— £	10038873	1.010,— £	10038873	1.010,— £
Cold water for mixing faucets and water inlets	10038920	70,— £	10038920	70,— £	10038920	70,— £
Mixing faucet, outlet 250 mm electronic	10038946	1.340,— £	10038946	1.340,— £	10038946	1.340,— £
Mixing faucet, outlet 400 mm electronic	10038947	1.430,— £	10038947	1.430,— £	10038947	1.430,— £



world of cooking

New OPTIMA 850

Electric quick boiling kettles (round) with OPTIMA Control

Optional accessories	60 L		100 L		150 L	
Multi Safe Connect bar*	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
2 CNS cooking inserts, perforation 10 mm diameter	216286	1.420,— £	216281	1.630,— £	216287	1.890,— £
Measuring rod	895034	71,— £	895039	71,— £	895084	71,— £
Pair of lifting hooks	216285	182,— £	216285	182,— £	216285	182,— £
Drain pipe extension for floor channel	10037771	59,— £	10037771	59,— £	10037771	59,— £

e.g. 2 CNS cooking inserts, perforation 10 mm diameter

216286 1.420,— £



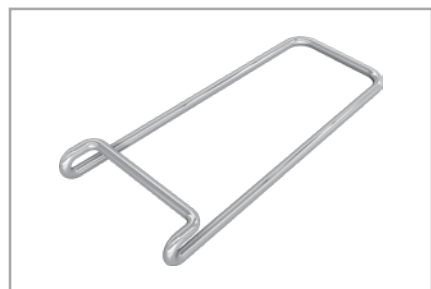
e.g. Measuring rod for 60 l kettles

895034 71,— £



Pair of lifting hooks

216285 182,— £



* For further Multi Safe Connect bars please refer to page 121



world of cooking

New OPTIMA 850

Electric tilting quick boiling kettles (round) with OPTIMA Control

- Cooking kettle according to DIN 18855 for cooking vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



THE NEW
OPTIMA 850

Appliance overview	60 L	100 L	150 L	200 L
Appliance dimensions (LxWxH ¹) (mm)	1100 x 850 x 750	1200 x 850 x 750	1300 x 850 x 750	1300 x 850 x 750
Usable area	1 kettle	1 kettle	1 kettle	1 kettle
Kettle depth (mm)	378	397	500	645
Kettle diameter (mm)	500	630	665	665
Nominal capacity (l)	70	113	163	213
Nominal fill quantity (l)	60	100	150	200
Boiling time according to DIN (min.)	21	26	32	42
Net weight (kg)	210	235	250	255
Gross weight (kg)	233	262	277	282
Type of protection	IPX6	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	15.8 kW	20.8 kW	25.8 kW	25.8 kW
MKN code	8EKEK060DRM	8EKEK100DRM	8EKEK150DRM	8EKEK200DRM
	20.570,- £	22.650,- £	25.170,- £	30.390,- £
Fuse protection	3 x 32 A	3 x 40 A	3 x 50 A	3 x 50 A
Mains / Frequency	3 N-PE AC / 50 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
Heat emission latent (W)	3160	4160	5160	5160
Heat emission sensitive (W)	553	728	903	903

Drinking water cold	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm	3/4"
Flow rate max. (l/min)	40-75
Water pressure (bar)	2-6

Waste water	1,5"
Flow rate max. (l/min)	80

¹ Carcass dimensions



New OPTIMA 850

Electric tilting quick boiling kettles (round) with OPTIMA Control

world of cooking

Options	60 L	100 L	150 L	200 L
SteelPlus	10038950 Price on request	10038950 Price on request	10038950 Price on request	10038950 Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826 690,— £	10038826 690,— £	10038826 690,— £	10038826 690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827 600,— £	10038827 600,— £	10038827 600,— £	10038827 600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830 560,— £	10038830 560,— £	10038830 560,— £	10038830 560,— £
EOS interface according to DIN 18875	10038832 370,— £	10038832 370,— £	10038832 370,— £	10038832 370,— £
Potential-free contact	10038833 370,— £	10038833 370,— £	10038833 370,— £	10038833 370,— £
Phase failure monitoring	10038834 370,— £	10038834 370,— £	10038834 370,— £	10038834 370,— £
ChefsHelp signal	10038835 370,— £	10038835 370,— £	10038835 370,— £	10038835 370,— £
WLAN interface	10038837 90,— £	10038837 90,— £	10038837 90,— £	10038837 90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838 90,— £	10038838 90,— £	10038838 90,— £	10038838 90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850 90,— £	10038850 90,— £	10038850 90,— £	10038850 90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 90,— £	10038851 90,— £	10038851 90,— £	10038851 90,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855 120,— £	10038855 120,— £	10038855 120,— £	10038855 120,— £
Connection cable with 32A-CEE plug	10038857 280,— £	10038857 280,— £		
Connection cable with 63A-CEE plug			10038858 360,— £	10038858 360,— £
Socket for plug type F or type C plastic	10038874 430,— £	10038874 430,— £	10038874 430,— £	10038874 430,— £
Socket for plug type E plastic	10038903 430,— £	10038903 430,— £	10038903 430,— £	10038903 430,— £
Socket for plug type G plastic	10038905 430,— £	10038905 430,— £	10038905 430,— £	10038905 430,— £
Socket for plug type J plastic	10038906 430,— £	10038906 430,— £	10038906 430,— £	10038906 430,— £
Hand shower	10038829 460,— £	10038829 460,— £	10038829 460,— £	10038829 460,— £
Cold water for mixing faucets and water inlets	10038920 70,— £	10038920 70,— £	10038920 70,— £	10038920 70,— £
Mixing faucet, outlet 250 mm electronic	10038946 1.340,— £	10038946 1.340,— £	10038946 1.340,— £	10038946 1.340,— £
Mixing faucet, outlet 400 mm electronic	10038947 1.430,— £	10038947 1.430,— £	10038947 1.430,— £	10038947 1.430,— £

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com

New OPTIMA 850

Electric tilting quick boiling kettles (round) with OPTIMA Control



world of cooking

Optional accessories	60 L	100 L	150 L	200 L
Multi Safe Connect bar*	10026940 78,— £	10026940 78,— £	10026940 78,— £	10026940 78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796 Price on request	10039796 Price on request	10039796 Price on request	10039796 Price on request
Wall profile, per running meter	10040541 190,— £	10040541 190,— £	10040541 190,— £	10040541 190,— £
Covering strip	10034384 Price on request	10034384 Price on request	10034384 Price on request	10034384 Price on request
Plinth panel, per running meter	10039797 Price on request	10039797 Price on request	10039797 Price on request	10039797 Price on request
Cover extension, per running meter	10039793 Price on request	10039793 Price on request	10039793 Price on request	10039793 Price on request
Plinth cover plate	10040365 Price on request	10040364 Price on request	10040363 Price on request	10040363 Price on request
2 CNS cooking inserts, perforation 10 mm diameter	216286 1.420,— £	216281 1.630,— £	216287 1.890,— £	216287 1.890,— £
Measuring rod	895034 71,— £	895039 71,— £	895084 71,— £	10019904 71,— £
Pair of lifting hooks	216285 182,— £	216285 182,— £	216285 182,— £	216285 182,— £
Straining sieve	10039782 430,— £	10035438 430,— £	10035438 430,— £	10035438 430,— £
Drain pipe extension for floor channel	10037771 59,— £	10037771 59,— £	10037771 59,— £	10037771 59,— £

THE NEW
OPTIMA 850

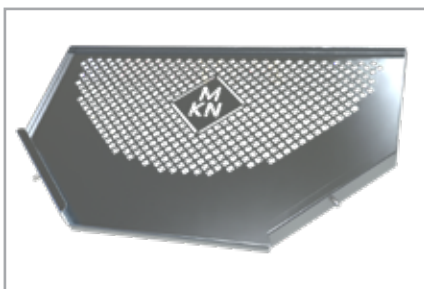
**e.g. 2 CNS cooking inserts,
perforation 10 mm diameter**

216281 1.630,— £



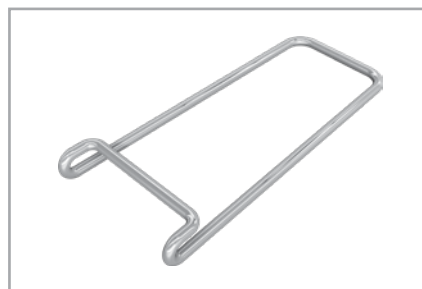
**e.g.
Straining sieve for 60 l kettles,
square holes 8 mm**

10039782 430,— £



Pair of lifting hooks

216285 182,— £



* For further Multi Safe Connect bars please refer to page 121



world of cooking

New OPTIMA 850

Electric (quick) boiling kettles (rectangular) with OPTIMA Control

- Cooking kettle according to DIN 18855 for cooking vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	130 L (size 1)	180 L (size 2)	260 L (size 3)
MKN code	8EKEE130D	8EKEE180D	8EKEE260D
	21.140,- £	21.870,- £	24.660,- £
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750	1000 x 850 x 750	1400 x 850 x 750
Usable area	1 kettle	1 kettle	1 kettle
Dimensions single usable areas (LxWxH) (mm)	503 x 543 x 525	703 x 543 x 522	1023 x 543 x 517
Nominal capacity (l)	141	197	284
Nominal fill quantity (l)	130	180	260
Boiling time according to DIN (min.)	33	41	43
Net weight (kg)	140	180	230
Gross weight (kg)	149	203	261
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	20.8 kW	25.8 kW	35.8 kW
Fuse protection	3 x 40 A	3 x 50 A	3 x 63 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	4160	5160	7160
Heat emission sensitive (W)	728	903	1253

Drinking water cold	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Waste water	2"
Flow rate max. (l/min)	105

¹ Carcass dimensions

New OPTIMA 850

Electric (quick) boiling kettles (rectangular) with OPTIMA Control



world of cooking

Options	130 L (size 1)		180 L (size 2)		260 L (size 3)	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038942	Price on request	10038943	Price on request		
Connection cable with 63A-CEE plug	10038858	360,— £	10038858	360,— £	10038858	360,— £
Socket for plug type F or type C plastic	10038870	430,— £	10038870	430,— £	10038870	430,— £
Socket for plug type F or type C s/s	10038871	920,— £	10038871	920,— £	10038871	920,— £
Socket for plug type CEE 16A plastic	10038872	460,— £	10038872	460,— £	10038872	460,— £
Socket for plug type CEE 16A s/s	10038873	1.010,— £	10038873	1.010,— £	10038873	1.010,— £
Automatic lifting system (plus 200 mm appliance length)	for e.g. 6x GN 1/1 - 65 mm deep 10038821	10.190,— £	for e.g. 12x GN 1/1 - 65 mm deep 10038822	10.580,— £	for e.g. 18x GN 1/1 - 65 mm deep 10038823	10.960,— £
Cold water for mixing faucets and water inlets	10038920	70,— £	10038920	70,— £	10038920	70,— £
Mixing faucet, outlet 250 mm electronic	10038946	1.340,— £	10038946	1.340,— £	10038946	1.340,— £
Mixing faucet, outlet 400 mm electronic	10038947	1.430,— £	10038947	1.430,— £	10038947	1.430,— £

THE NEW
OPTIMA 850



New OPTIMA 850

Electric (quick) boiling kettles (rectangular) with OPTIMA Control

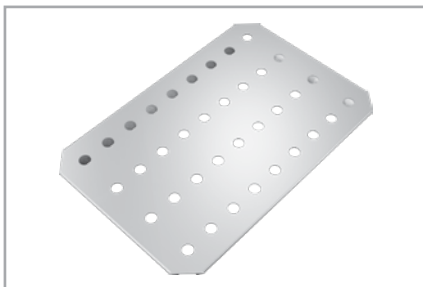
world of cooking

Optional accessories	130 L (size 1)		180 L (size 2)		260 L (size 3)	
Multi Safe Connect bar*	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Shelf insert, perforated	814295	88,— £	814295	88,— £ 2 pieces required	814295	88,— £ 3 pieces required
Cooking insert, GN 1/1, perforated, 190 mm deep	202020	425,— £ 2 pieces required	202020	425,— £ 4 pieces required	202020	425,— £ 6 pieces required
Measuring rod	895014	71,— £	895019	71,— £	895024	71,— £
Drain pipe extension for floor channel	10037771	59,— £	10037771	59,— £	10037771	59,— £

Shelf insert, perforated

814295

88,— £



Cooking insert, GN 1/1, perforated, 190 mm deep

202020

425,— £

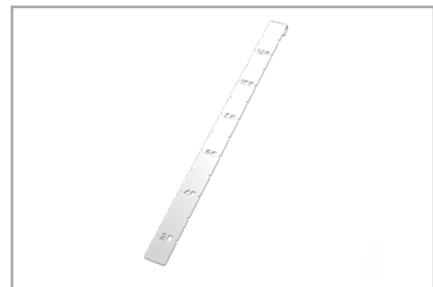


e.g.

Measuring rod for rectangular kettle 1

895014

71,— £



* For further Multi Safe Connect bars please refer to page 121



world of cooking

New OPTIMA 850

Electric boiling kettle 500 L (rectangular) with OPTIMA Control

- Cooking kettle according to DIN 18855 for cooking vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

THE NEW
OPTIMA 850

Appliance overview	500 L
MKN code	8EKEE500D 33.990,- £
Appliance dimensions (LxWxH ¹) (mm)	2000 x 850 x 750
Usable area	1 kettle
Dimensions single usable areas (LxWxH) (mm)	1690 x 665 x 489
Nominal capacity (l)	549
Nominal fill quantity (l)	500
Boiling time according to DIN (min.)	42
Net weight (kg)	375
Gross weight (kg)	417
Type of protection	IPX6

Electricity supply 380 - 415 V	70.8 kW
Fuse protection	3 x 125 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	14160
Heat emission sensitive (W)	2478

Drinking water cold	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Waste water	2"
Flow rate max. (l/min)	105

¹ Carcass dimensions



New OPTIMA 850

Electric boiling kettle 500 L (rectangular) with OPTIMA Control

world of cooking

Options	500 L	
SteelPlus	10038950	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £
Potential-free contact	10038833	370,— £
Phase failure monitoring	10038834	370,— £
ChefsHelp signal	10038835	370,— £
WLAN interface	10038837	90,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £ 2 sets required
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £ 2 sets required
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £ 2 sets required
3 rollers (rear), 3 feet (150 mm, at the front)		Price on request
Mobile version (6 swivel castors, 2 with locking function)		Price on request
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £ 2 sets required
Connection cable with 125A-CEE plug	10038859	730,— £
Socket for plug type F or type C plastic	10038870	430,— £
Socket for plug type F or type C s/s	10038871	920,— £
Socket for plug type CEE 16A plastic	10038872	460,— £
Socket for plug type CEE 16A s/s	10038873	1.010,— £
Cold water for mixing faucets and water inlets	10038920	70,— £
Mixing faucet, outlet 250 mm electronic	10038946	1.340,— £
Mixing faucet, outlet 400 mm electronic	10038947	1.430,— £

New OPTIMA 850

Electric boiling kettle 500 L (rectangular) with OPTIMA Control



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Optional accessories

500 L

Optional accessories	500 L		
Multi Safe Connect bar*		10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®		10039796	Price on request
Wall profile, per running meter		10040541	190,— £
Covering strip		10034384	Price on request
Plinth panel, per running meter			Price on request
Cover extension, per running meter			Price on request
Cooking insert, GN 1/1, perforated, 190 mm deep		202020	425,— £ 12 pieces required
Measuring rod		895015	71,— £

THE NEW
OPTIMA 850

Cooking insert, GN 1/1, perforated, 190 mm deep

202020 425,— £



* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 850 Gas ranges

world of cooking

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



Appliance overview	2 burners	4 burners	6 burners
Appliance dimensions (LxWxH ¹) (mm)	400 x 850 x 750	800 x 850 x 750	1200 x 850 x 750
Usable area	2 zones	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 350	370 x 350	370 x 350
Net weight (kg)	45	72	100

MKN code	8GHED042XX 4.840,— £	8GHED084XX 5.960,— £	8GHED126XX 8.830,— £
Gas connection	R 3/4	R 3/4	R 3/4
Front burner distribution, from left to right	1x E (7.0 kW)	1x D (5.6 kW), 1x E (7.0 kW)	1x E (7.0 kW) 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	1x C (3.5 kW)	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	10.5 kW	19.6 kW	30.1 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W)	1050	1960	3010
Heat emission sensitive (W)	2625	4900	7525

Increased power	8GHED042XL 5.030,— £	8GHED084XL 6.330,— £	8GHED126XL 9.390,— £
Gas connection	R 3/4	R 3/4	R 3/4
Front burner distribution, from left to right	1x E (7.0 kW)	1x E (7.0 kW), 1x D (5.6 kW)	1x E (7.0 kW), 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	1x D (5.6 kW)	1x D (5.6 kW), 1x E (7.0 kW)	3x D (5.6 kW)
Nominal thermal load	12.6 kW	25.2 kW	36.4 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W)	1260	2520	3640
Heat emission sensitive (W)	3150	6300	9100

¹ Carcass dimensions

New OPTIMA 850

Gas ranges



world of cooking

THE NEW
OPTIMA 850

Options	2 burners		4 burners		6 burners	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90,— £	10038778	90,— £		
Wing door self-closing**	10038805	350,— £	10038808	700,— £	10038810	920,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request	10038944	Price on request
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038929	120,— £	10038929	120,— £	10038929	120,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £	10038868	380,— £

Optional accessories	2 burners		4 burners		6 burners	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £		
Simmer plate for 1 burner point (350 x 350 mm)*****	201861	210,— £	201861	210,— £	201861	210,— £
Chrome nickel steel sliding grid for 1 cooking zone (370 x 350 mm)*****	10032751	260,— £	10032751	260,— £	10032751	260,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

Subject to technical modifications!

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

RRP in £ without VAT_EX/GB,

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Status: 16.07.2025 www.mkn.com

***** Only in conjunction with chrome-nickel steel grid

***** Only in conjunction with simmering plate



world of cooking

New OPTIMA 850 Gas ranges with gas oven GN 2/1

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	4 burners	6 burners
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750	1200 x 850 x 750
Usable area	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 350	370 x 350
Net weight (kg)	126	154

with gas oven GN 2/1	8GHED084XXGB 10.130,— £	8GHED126XXGB 13.390,— £
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	1x D (5.6 kW), 1x E (7.0 kW)	1x E (7.0 kW) 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	25.7 kW	36.2 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	3160	4210
Heat emission sensitive (W)	7000	9625

Increased power with gas oven GN 2/1	8GHED084XLGB 10.500,— £	8GHED126XLGB 13.950,— £
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	1x E (7.0 kW), 1x D (5.6 kW)	1x E (7.0 kW), 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	1x D (5.6 kW), 1x E (7.0 kW)	3x D (5.6 kW)
Nominal thermal load	31.3 kW	42.5 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	3720	4840
Heat emission sensitive (W)	8400	11200

¹ Carcass dimensions

New OPTIMA 850
Gas ranges
with gas oven GN 2/1



world of cooking

THE NEW
OPTIMA 850

Options	4 burners		6 burners	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2			10038769	550, — £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*			10038775	640, — £
Wing door self-closing**			10038805	350, — £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, — £	10038838	90, — £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, — £	10038850	90, — £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, — £	10038851	90, — £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, — £	10038852	460, — £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, — £	10038853	1.200, — £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, — £	10038855	120, — £
Wall mounted	10038942	Price on request	10038944	Price on request
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038929	120, — £	10038929	120, — £
Gas shut-off valve with thermal shut-off valve	10038867	230, — £	10038867	230, — £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380, — £	10038868	380, — £

Optional accessories	4 burners		6 burners	
Multi Safe Connect bar***	10026940	78, — £	10026940	78, — £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190, — £	10040541	190, — £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****			10039355	202, — £
Simmer plate for 1 burner point (350 x 350 mm)*****	201861	210, — £	201861	210, — £
Chrome nickel steel sliding grid for 1 cooking zone (370 x 350 mm)*****	10032751	260, — £	10032751	260, — £
CNS oven grid GN 2/1	206103	86, — £	206103	86, — £
Special roasting and baking tray GN 2/1, 40 mm deep	10017317	161, — £	10017317	161, — £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

*** For further Multi Safe Connect bars please refer to page 121

***** Only in conjunction with simmering plate

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



world of cooking

New OPTIMA 850 Gas ranges with electric oven GN 2/1

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	4 burners	6 burners
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750	1200 x 850 x 750
Usable area	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 350	370 x 350
Net weight (kg)	118	146
Type of protection	IPX5	IPX5

with electric oven GN 2/1	8GHED084XXEB 9.180,— £	8GHED126XXEB 12.440,— £
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	1x D (5.6 kW), 1x E (7.0 kW)	1x E (7.0 kW) 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	19.6 kW	30.1 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Electricity supply 380 - 415 V	5.4 kW	5.4 kW
Fuse protection	2x16 A	2x16 A
Mains / Frequency	2N-PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	2824	3874
Heat emission sensitive (W)	6790	9415

Increased power with electric oven GN 2/1	8GHED084XLEB 9.550,— £	8GHED126XLEB 13.000,— £
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	1x E (7.0 kW), 1x D (5.6 kW)	1x E (7.0 kW), 1x D (5.6 kW), 1x E (7.0 kW)
Rear burner distribution, from left to right	1x D (5.6 kW), 1x E (7.0 kW)	3x D (5.6 kW)
Nominal thermal load	25.2 kW	36.4 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Electricity supply 380 - 415 V	5.4 kW	5.4 kW
Fuse protection	2x16 A	2x16 A
Mains / Frequency	2N-PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	3384	4504
Heat emission sensitive (W)	8190	10990

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¹ Carcass dimensions

New OPTIMA 850
Gas ranges
with electric oven GN 2/1



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THE NEW
OPTIMA 850

Options	4 burners		6 burners	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2			10038769	550, — £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*			10038775	640, — £
Wing door self-closing**			10038805	350, — £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, — £	10038838	90, — £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, — £	10038850	90, — £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, — £	10038851	90, — £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, — £	10038852	460, — £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, — £	10038853	1.200, — £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, — £	10038855	120, — £
Wall mounted	10038942	Price on request	10038944	Price on request
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038929	120, — £	10038929	120, — £
Connection cable with 16A-CEE plug	10038856	260, — £	10038856	260, — £
Gas shut-off valve with thermal shut-off valve	10038867	230, — £	10038867	230, — £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380, — £	10038868	380, — £

Optional accessories	4 burners		6 burners	
Multi Safe Connect bar***	10026940	78, — £	10026940	78, — £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190, — £	10040541	190, — £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****			10039355	202, — £
Simmer plate for 1 burner point (350 x 350 mm)*****	201861	210, — £	201861	210, — £
Chrome nickel steel sliding grid for 1 cooking zone (370 x 350 mm)*****	10032751	260, — £	10032751	260, — £
CNS oven grid GN 2/1	206103	86, — £	206103	86, — £
Special roasting and baking tray GN 2/1, 40 mm deep	10017317	161, — £	10017317	161, — £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

*** For further Multi Safe Connect bars please refer to page 121

***** Only in conjunction with simmering plate

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
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New OPTIMA 850 Gas solid top ranges

world of cooking

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview

single unit	
MKN code	8GHEG081X 8.900,— £
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750
Usable area	1
Dimensions single usable areas (LxWxH) (mm)	590 x 650
Net weight (kg)	128
Type of protection	

Gas connection	R 3/4
Nominal thermal load	13 kW
Type of gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)	
Heat emission latent (W)	3250
Heat emission sensitive (W)	3900

¹ Carcass dimensions

New OPTIMA 850

Gas solid top ranges



world of cooking

THE NEW
OPTIMA 850

Options	single unit	
SteelPlus	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90, – £
Wing door self-closing**	10038808	700, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038942	Price on request
Gas shut-off valve with thermal shut-off valve	10038867	230, – £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380, – £

Optional accessories	single unit	
Multi Safe Connect bar***	10026940	78, – £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190, – £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
Intermediate shelf****	10039362	280, – £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



world of cooking

New OPTIMA 850

Gas solid top ranges
with gas oven GN 2/1

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories



Appliance overview

with gas oven GN 2/1

MKN code	8GHEG081XGB 13.070,— £
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750
Usable area	1
Dimensions single usable areas (LxWxH) (mm)	590 x 650
Net weight (kg)	182

Gas connection	R 3/4
Nominal thermal load	19.1 kW
Type of gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)	
Heat emission latent (W)	4450
Heat emission sensitive (W)	6000

¹ Carcass dimensions

New OPTIMA 850
Gas solid top ranges
with gas oven GN 2/1



world of cooking

THE NEW
OPTIMA 850

Options	with gas oven GN 2/1	
SteelPlus	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £
Wall mounted	10038942	Price on request
Gas shut-off valve with thermal shut-off valve	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £

Optional accessories	with gas oven GN 2/1	
Multi Safe Connect bar***	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190,— £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
CNS oven grid GN 2/1	206103	86,— £
Special roasting and baking tray GN 2/1, 40 mm deep	10017317	161,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)



world of cooking

New OPTIMA 850

Gas solid top ranges
with electric oven GN 2/1

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview

with electric oven GN 2/1

MKN code	8GHEG081XEB 12.120,— £
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750
Usable area	1
Dimensions single usable areas (LxWxH) (mm)	590 x 650
Net weight (kg)	174
Type of protection	IPX5

Gas connection	R 3/4
Nominal thermal load	13 kW
Type of gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)	
Heat emission latent (W)	4114
Heat emission sensitive (W)	5790

Electricity supply 380 - 415 V	5.4 kW
Fuse protection	2x16 A
Mains / Frequency	2N-PE AC / 50 Hz

¹ Carcass dimensions

New OPTIMA 850
Gas solid top ranges
with electric oven GN 2/1



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Options	with electric oven GN 2/1	
SteelPlus	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038942	Price on request
Connection cable with 16A-CEE plug	10038856	260, – £
Gas shut-off valve with thermal shut-off valve	10038867	230, – £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380, – £

Optional accessories	with electric oven GN 2/1	
Multi Safe Connect bar***	10026940	78, – £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190, – £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
CNS oven grid GN 2/1	206103	86, – £
Special roasting and baking tray GN 2/1, 40 mm deep	10017317	161, – £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)



New OPTIMA 850 Gas griddle plates

world of cooking

- Cooking appliance according to EN 203 for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH ¹) (mm)	600 x 850 x 750	800 x 850 x 750
Usable area	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	505 x 545 x 35	705 x 545 x 35
Net weight (kg)	77	102

smooth heat resistant steel	8GGRP060XGS 5.430,— £	8GGRP080XGS 9.360,— £
smooth Chrome nickel steel	8GGRP060XGE 6.060,— £	8GGRP080XGE 10.240,— £
half ribbed heat resistant steel	8GGRP060XHS 5.820,— £	8GGRP080XHS 9.840,— £
half ribbed Chrome nickel steel with PowerBlock	8GGRP060XHE 6.810,— £	8GGRP080XHE 11.090,— £

Gas connection	R 3/4	R 3/4
Nominal thermal load	10.8 kW	16.2 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	4320	6480
Heat emission sensitive (W)	3780	5670

¹ Carcass dimensions

New OPTIMA 850 Gas griddle plates



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THE NEW
OPTIMA 850

Options	600 (size 1)		800 (size 2)	
SteelPlus	10038950	Price on request	10038950	Price on request
Wing door self-closing*	10038805	350,— £	10038807	460,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038941	Price on request	10038942	Price on request
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £

Optional accessories	600 (size 1)		800 (size 2)	
Multi Safe Connect bar**	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Splash guard	945525	196,— £	945530	255,— £
Fat drain plug	10034785	101,— £	10034785	101,— £
Griddle plate scraper for ribbed and half ribbed griddle plates	10039804	325,— £	10039804	325,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121



New OPTIMA 850 Gas lava stone grills

world of cooking

- Cooking appliance according to EN 203 for cooking with contact heat, for frying of quick-fried pieces and for grilling meat and vegetables.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	ARGENTINA 1	ARGENTINA 2
MKN code	8GGSG060X 9.860,- £	8GGSG080X 11.980,- £
Appliance dimensions (LxWxH ¹) (mm)	600 x 850 x 750	800 x 850 x 750
Usable area	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	330 x 515	660 x 515
Net weight (kg)	77	102
Gross weight (kg)	84	111
Gas connection	R 3/4	R 3/4
Nominal thermal load	10 kW	20 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	2000	4000
Heat emission sensitive (W)	7200	14400
with automatic water filling system	8GGSG060XWZ 10.320,- £	8GGSG080XWZ 12.720,- £
Electricity supply 220 - 240 V	0.02 kW	0.02 kW
Fuse protection	1 x16 A	1 x16 A
Mains / Frequency	1 N~ PE AC / 50 Hz	1 N~ PE AC / 50 Hz
Type of protection	IPX5	IPX5
Drinking water cold	3/4"	3/4"
Flow rate max. (l/min)	5	5
Water pressure (bar)	2-6	2-6

¹ Carcass dimensions

New OPTIMA 850 Gas lava stone grills



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Options	ARGENTINA 1		ARGENTINA 2	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778	90,— £	10038778	90,— £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	420,— £	10038782	420,— £
Wing door self-closing**	10038807	460,— £	10038808	700,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038941	Price on request	10038941	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £

Optional accessories	ARGENTINA 1		ARGENTINA 2	
Multi Safe Connect bar***	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****	10039358	239,— £	10039362	280,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 850 Gas tilting bratt pans with side frames

world of cooking

- Tilting bratt pan according to EN 203 for cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 3/1 - 100 L
Appliance dimensions (LxWxH ¹) (mm)	1300 x 850 x 750	1600 x 850 x 750
Usable area	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	700 x 540 x 210	1020 x 540 x 210
Nominal capacity (l)	80	116
Nominal fill quantity (l)	65	94
Net weight (kg)	200	230
Gross weight (kg)	215	245
Type of protection	IPX5	IPX5
Electricity supply 380 - 415 V	0.13 kW	0.13 kW
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~ PE AC / 50 Hz	
MKN code	8GPKS22XFRM 22.340,— £	8GPKS32XFRM 26.180,— £
Gas connection	R 3/4	R 3/4
Nominal thermal load	12 kW	17 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	5400	7650
Heat emission sensitive (W)	5400	7650
Increased power	8GPKS22XMRM 22.800,— £	8GPKS32XMRM 26.640,— £
Gas connection	R 3/4	R 3/4
Nominal thermal load	14.4 kW	21.5 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	6480	9675
Heat emission sensitive (W)	6480	9675
Drinking water cold	3/4"	
Flow rate max. (l/min)	50-85	
Water pressure (bar)	2-6	
Drinking water warm	3/4"	
Flow rate max. (l/min)	50-85	
Water pressure (bar)	2-6	

¹ Carcass dimensions

New OPTIMA 850

Gas tilting bratt pans with side frames



world of cooking

Options	GN 2/1 - 75 L		GN 3/1 - 100 L	
SteelPlus	10038950	Price on request	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Socket for plug type F or type C plastic	10038874	430,— £	10038874	430,— £
Socket for plug type F or type C s/s	10038871	920,— £	10038871	920,— £
Socket for plug type CEE 16A plastic	10038872	460,— £	10038872	460,— £
Socket for plug type CEE 16A s/s	10038873	1.010,— £	10038873	1.010,— £
Cold water for mixing faucets and water inlets	10038920	70,— £	10038920	70,— £
Mixing faucet, outlet 400 mm electronic	10038947	1.430,— £	10038947	1.430,— £
Upright tab in stainless steel version	10038917	1.280,— £	10038917	1.280,— £

Optional accessories	GN 2/1 - 75 L		GN 3/1 - 100 L	
Multi Safe Connect bar*	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Plinth cover plate		Price on request		Price on request
Pan scraper	10016161	290,— £	10016161	290,— £
Scoop, unperforated	10026971	285,— £	10026971	285,— £
Scoop, perforated	10026969	355,— £	10026969	355,— £

* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 850 Gas bratt pans

world of cooking

- Bratt pan according to EN 203 for cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 3/1 - 100 L
MKN code	8GPST022X 18.060,— £	8GPST032X 21.900,— £
Appliance dimensions (LxWxH ¹) (mm)	1000 x 850 x 750	1200 x 850 x 750
Usable area	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	705 x 545 x 250	1023 x 543 x 250
Nominal capacity (l)	99	144
Nominal fill quantity (l)	75	100
Net weight (kg)	195	225
Gross weight (kg)	210	240
Type of protection	IPX6	IPX6
Electricity supply 380 - 415 V	0.04 kW	0.04 kW
Fuse protection	1 x16 A	1 x16 A
Mains / Frequency	1 N~ PE AC / 50 Hz	
Gas connection	R 3/4	R 3/4
Nominal thermal load	20.4 kW	27.2 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	9180	12240
Heat emission sensitive (W)	9180	12240
Drinking water cold	3/4"	
Flow rate max. (l/min)	50-85	
Water pressure (bar)	2-6	
Drinking water warm	3/4"	
Flow rate max. (l/min)	50-85	
Water pressure (bar)	2-6	
Waste water	2"	
Flow rate max. (l/min)	105	

¹ Carcass dimensions

New OPTIMA 850

Gas bratt pans



world of cooking

THE NEW
OPTIMA 850

Options	GN 2/1 - 75 L		GN 3/1 - 100 L	
SteelPlus	10038950	Price on request	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038943	Price on request	10038944	Price on request
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £
Socket for plug type F or type C plastic	10038870	430,— £	10038870	430,— £
Socket for plug type F or type C s/s	10038871	920,— £	10038871	920,— £
Socket for plug type CEE 16A plastic	10038872	460,— £	10038872	460,— £
Socket for plug type CEE 16A s/s	10038873	1.010,— £	10038873	1.010,— £
Cold water for mixing faucets and water inlets	10038920	70,— £	10038920	70,— £
Mixing faucet, outlet 250 mm electronic	10038946	1.340,— £	10038946	1.340,— £
Upright tab in stainless steel version	10038917	1.280,— £	10038917	1.280,— £

Optional accessories	GN 2/1 - 75 L		GN 3/1 - 100 L	
Multi Safe Connect bar*	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Pan scraper	10016161	290,— £	10016161	290,— £
Scoop, unperforated	10026971	285,— £	10026971	285,— £
Scoop, perforated	10026969	355,— £	10026969	355,— £

* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 850 Gas quick boiling kettles (round)

world of cooking

- Cooking kettle according to EN 203 for cooking vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	60 L	100 L	150 L
MKN code	8GKER060X	8GKER100X	8GKER150X
	Price on request	Price on request	Price on request
Appliance dimensions (LxWxH ¹) (mm)	800 x 850 x 750	800 x 850 x 750	1000 x 850 x 750
Usable area	1 kettle	1 kettle	1 kettle
Kettle depth (mm)	378	397	500
Kettle diameter (mm)	500	630	665
Nominal capacity (l)	70	113	163
Nominal fill quantity (l)	60	100	150
Heat up time (min.)	22	28	32
Net weight (kg)	111	121	150
Gross weight (kg)	120	130	173
Type of protection	IPX6	IPX6	IPX6
Electricity supply 380 - 415 V	0.04 kW	0.04 kW	0.04 kW
Fuse protection	1 x 16 A	1 x 16 A	1 x 16 A
Mains / Frequency	1 N~PE AC / 50 Hz		
Gas connection	R 3/4	R 3/4	R 3/4
Nominal thermal load	15 kW	20 kW	26 kW
Type of gas	Natural gas / Liquid gas		
Heat emission (According to VDI 2052)			
Heat emission latent (W)	4500	6000	7800
Heat emission sensitive (W)	1500	2000	2600
Drinking water cold	3/4"		
Flow rate max. (l/min)	50-85		
Water pressure (bar)	2-6		
Drinking water warm	3/4"		
Flow rate max. (l/min)	50-85		
Water pressure (bar)	2-6		
Waste water	1,5"		
Flow rate max. (l/min)	80		

¹ Carcass dimensions

New OPTIMA 850

Gas quick boiling kettles (round)



world of cooking

THE NEW
OPTIMA 850

Options	60 L		100 L		150 L	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038942	Price on request	10038942	Price on request	10038943	Price on request
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £	10038868	380,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £	10038856	260,— £
Socket for plug type F or type C plastic	10038870	430,— £	10038870	430,— £	10038870	430,— £
Socket for plug type F or type C s/s	10038871	920,— £	10038871	920,— £	10038871	920,— £
Socket for plug type CEE 16A plastic	10038872	460,— £	10038872	460,— £	10038872	460,— £
Socket for plug type CEE 16A s/s	10038873	1.010,— £	10038873	1.010,— £	10038873	1.010,— £
Cold water for mixing faucets and water inlets	10038920	70,— £	10038920	70,— £	10038920	70,— £
Mixing faucet, outlet 400 mm electronic	10038947	1.430,— £	10038947	1.430,— £	10038947	1.430,— £
Upright tab in stainless steel version	10038917	1.280,— £	10038917	1.280,— £	10038917	1.280,— £

Optional accessories	60 L		100 L		150 L	
Multi Safe Connect bar*	10026940	78,— £	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
2 CNS cooking inserts, perforation 10 mm diameter	216286	1.420,— £	216281	1.630,— £	216287	1.890,— £
Measuring rod	895034	71,— £	895039	71,— £	895084	71,— £
Pair of lifting hooks	216285	182,— £	216285	182,— £	216285	182,— £
Drain pipe extension for floor channel	10037771	59,— £	10037771	59,— £	10037771	59,— £

* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 850 Gas quick boiling kettles (rectangular)

world of cooking

- Cooking kettle according to EN 203 for cooking vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	180 L (size 2)	260 L (size 3)
MKN code	8GKEE180X	8GKEE260X
	Price on request	Price on request
Appliance dimensions (LxWxH ¹) (mm)	1000 x 850 x 750	1400 x 850 x 750
Usable area	1 kettle	1 kettle
Dimensions single usable areas (LxWxH) (mm)	703 x 543 x 522	1023 x 543 x 517
Nominal capacity (l)	197	284
Nominal fill quantity (l)	180	260
Heat up time (min.)	34	40
Net weight (kg)	180	222
Gross weight (kg)	203	253
Type of protection	IPX6	IPX6
Electricity supply 380 - 415 V	0.04	
Fuse protection	1 x 16 A	
Mains / Frequency	1 N~ PE AC / 50 Hz	
Gas connection	R 3/4	R 3/4
Nominal thermal load	30 kW	38 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	9000	11400
Heat emission sensitive (W)	3000	3800
Drinking water cold	3/4"	
Flow rate max. (l/min)	50-85	
Water pressure (bar)	2-6	
Drinking water warm	3/4"	
Flow rate max. (l/min)	50-85	
Water pressure (bar)	2-6	
Waste water	2"	
Flow rate max. (l/min)	105	

¹ Carcass dimensions

New OPTIMA 850
Gas quick boiling kettles (rectangular)



world of cooking

THE NEW
OPTIMA 850

Options	180 L (size 2)		260 L (size 3)	
SteelPlus	10038950	Price on request	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038943	Price on request		
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £
Socket for plug type F or type C plastic	10038870	430,— £	10038870	430,— £
Socket for plug type F or type C s/s	10038871	920,— £	10038871	920,— £
Socket for plug type CEE 16A plastic	10038872	460,— £	10038872	460,— £
Socket for plug type CEE 16A s/s	10038873	1.010,— £	10038873	1.010,— £
Cold water for mixing faucets and water inlets	10038920	70,— £	10038920	70,— £
Mixing faucet, outlet 400 mm electronic	10038947	1.430,— £	10038947	1.430,— £
Upright tab in stainless steel version	10038917	1.280,— £	10038917	1.280,— £

Optional accessories	180 L (size 2)		260 L (size 3)	
Multi Safe Connect bar*	10026940	78,— £	10026940	78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Shelf insert, perforated	814295	88,— £ 2 pieces required	814295	88,— £ 3 pieces required
Cooking insert, GN 1/1, perforated, 190 mm deep	202020	425,— £ 4 pieces required	202020	425,— £ 6 pieces required
Measuring rod	895019	71,— £	895019	71,— £
Drain pipe extension for floor channel	10037771	59,— £	10037771	59,— £

* For further Multi Safe Connect bars please refer to page 121



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New OPTIMA 850 Work tables

- Work table manufactured according to DIN 18860.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	200	300	400	500
MKN code	8NART020X	8NART030X	8NART040X	8NART050X
	1.330,— £	1.390,— £	1.690,— £	1.750,— £
Appliance dimensions (LxWxH ¹) (mm)	200 x 850 x 750	300 x 850 x 750	400 x 850 x 750	500 x 850 x 750
Net weight (kg)	21	24	37	43
Gross weight (kg)	28	31	44	50



Picture may includes options and optional accessories

Appliance overview	600	800	1000	1200
MKN code	8NART060X	8NART080X	8NART100X	8NART120X
	1.850,— £	2.120,— £	2.420,— £	2.600,— £
Appliance dimensions (LxWxH ¹) (mm)	600 x 850 x 750	800 x 850 x 750	1000 x 850 x 750	1200 x 850 x 750
Net weight (kg)	47	58	66	72
Gross weight (kg)	55	65	88	99

¹ Carcass dimensions

New OPTIMA 850 Work tables



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Options	200	300	400	500
SteelPlus	10038950 Price on request	10038950 Price on request	10038950 Price on request	10038950 Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*			10038778 90,— £	10038778 90,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038789 300,— £	10038790 310,— £	10038791 320,— £	10038792 330,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038797 390,— £	10038798 400,— £	10038799 410,— £	10038800 420,— £
Wing door self-closing**			10038805 350,— £	10038806 400,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838 90,— £	10038838 90,— £	10038838 90,— £	10038838 90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850 90,— £	10038850 90,— £	10038850 90,— £	10038850 90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 90,— £	10038851 90,— £	10038851 90,— £	10038851 90,— £
2 rollers (rear), 2 feet (150 mm, at the front)			10038852 460,— £	10038852 460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)			10038853 1.200,— £	10038853 1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855 120,— £	10038855 120,— £	10038855 120,— £	10038855 120,— £
Wall mounted	10038937 Price on request	10038938 Price on request	10038939 Price on request	10038940 Price on request
Mixing faucet, outlet 250 mm	10038915 880,— £	10038915 880,— £	10038915 880,— £	10038915 880,— £
Mixing faucet, outlet 400 mm	10038916 1.010,— £	10038916 1.010,— £	10038916 1.010,— £	10038916 1.010,— £
Upright tab	10038917 1.280,— £	10038917 1.280,— £	10038917 1.280,— £	10038917 1.280,— £
1 Drawer box in upper section in appliance length			10038861 850,— £	10038863 870,— £
2 Drawer boxes in lower section in appliance length			10038862 1.630,— £	10038864 1.680,— £
Socket for plug type F or type C plastic	10038870 430,— £	10038870 430,— £	10038870 430,— £	10038870 430,— £
Socket for plug type F or type C s/s	10038871 920,— £	10038871 920,— £	10038871 920,— £	10038871 920,— £
Socket for plug type CEE 16A plastic	10038872 460,— £	10038872 460,— £	10038872 460,— £	10038872 460,— £
Socket for plug type CEE 16A s/s	10038873 1.010,— £	10038873 1.010,— £	10038873 1.010,— £	10038873 1.010,— £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 850 Work tables

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Optional accessories	200	300	400	500
Multi Safe Connect bar***	10026940 78,— £	10026940 78,— £	10026940 78,— £	10026940 78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796 Price on request	10039796 Price on request	10039796 Price on request	10039796 Price on request
Wall profile, per running meter	10040541 190,— £	10040541 190,— £	10040541 190,— £	10040541 190,— £
Covering strip	10034384 Price on request	10034384 Price on request	10034384 Price on request	10034384 Price on request
Plinth panel, per running meter	Price on request	Price on request	Price on request	Price on request
Cover extension, per running meter	Price on request	Price on request	Price on request	Price on request
Intermediate shelf****			10039355 202,— £	10037180 221,— £

*** For further Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

New OPTIMA 850 Work tables



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Options	600	800	1000	1200
SteelPlus	10038950 Price on request	10038950 Price on request	10038950 Price on request	10038950 Price on request
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778 90,— £	10038778 90,— £		
Handrail 20 x 40 mm made of s/s in appliance length	10038793 340,— £	10038794 350,— £	10038795 370,— £	10038796 390,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038801 430,— £	10038802 450,— £	10038803 470,— £	10038804 490,— £
Wing door self-closing**	10038807 460,— £	10038808 700,— £	10038809 800,— £	10038810 920,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838 90,— £	10038838 90,— £	10038838 90,— £	10038838 90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850 90,— £	10038850 90,— £	10038850 90,— £	10038850 90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 90,— £	10038851 90,— £	10038851 90,— £	10038851 90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852 460,— £	10038852 460,— £	10038852 460,— £	10038852 460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853 1.200,— £	10038853 1.200,— £	10038853 1.200,— £	10038853 1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855 120,— £	10038855 120,— £	10038855 120,— £	10038855 120,— £
Wall mounted	10038941 Price on request	10038942 Price on request	10038943 Price on request	10038944 Price on request
Mixing faucet, outlet 250 mm	10038915 880,— £	10038915 880,— £	10038915 880,— £	10038915 880,— £
Mixing faucet, outlet 400 mm	10038916 1.010,— £	10038916 1.010,— £	10038916 1.010,— £	10038916 1.010,— £
Upright tab	10038917 1.280,— £	10038917 1.280,— £	10038917 1.280,— £	10038917 1.280,— £
1 Drawer box in upper section in appliance length	10038865 900,— £			
2 Drawer boxes in lower section in appliance length	10038866 1.730,— £			
Socket for plug type F or type C plastic	10038870 430,— £	10038870 430,— £	10038870 430,— £	10038870 430,— £
Socket for plug type F or type C s/s	10038871 920,— £	10038871 920,— £	10038871 920,— £	10038871 920,— £
Socket for plug type CEE 16A plastic	10038872 460,— £	10038872 460,— £	10038872 460,— £	10038872 460,— £
Socket for plug type CEE 16A s/s	10038873 1.010,— £	10038873 1.010,— £	10038873 1.010,— £	10038873 1.010,— £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

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New OPTIMA 850 Work tables

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Optional accessories	600	800	1000	1200
Multi Safe Connect bar***	10026940 78,— £	10026940 78,— £	10026940 78,— £	10026940 78,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796 Price on request	10039796 Price on request	10039796 Price on request	10039796 Price on request
Wall profile, per running meter	10040541 190,— £	10040541 190,— £	10040541 190,— £	10040541 190,— £
Covering strip	10034384 Price on request	10034384 Price on request	10034384 Price on request	10034384 Price on request
Plinth panel, per running meter	Price on request	Price on request	Price on request	Price on request
Cover extension, per running meter	Price on request	Price on request	Price on request	Price on request
Intermediate shelf****	10039358 239,— £	10039362 280,— £		

*** For further Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

New OPTIMA 850 / New OPTIMA 700 Multi Safe Connect bars



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Ref.- No.	Optional accessories	MKN code	Price
1	Multi Safe Connect bar new OPTIMA 850 to new OPTIMA 850	10026940	78,- £
	Multi Safe Connect bar new OPTIMA 850 to FlexiChef® right	10038403	78,- £
	Multi Safe Connect bar new OPTIMA 850 to FlexiChef® left	10038404	78,- £
	Multi Safe Connect bar new OPTIMA 850 to OPTIMA 850 right with height offset 50 mm	10027931	78,- £
	Multi Safe Connect bar new OPTIMA 850 to OPTIMA 850 left with height offset 50 mm	10027930	78,- £
	Multi Safe Connect bar new OPTIMA 850 to OPTIMA 850 right without height offset 50 mm	10039803	78,- £
	Multi Safe Connect bar new OPTIMA 850 to OPTIMA 850 left without height offset 50 mm	10039802	78,- £
	Multi Safe Connect bar new OPTIMA 700 to new OPTIMA 700	10027182	75,- £
	Multi Safe Connect bar new OPTIMA 700 to OPTIMA 700 right with height offset 50 mm	10039799	75,- £
	Multi Safe Connect bar new OPTIMA 700 to OPTIMA 700 left with height offset 50 mm	10039798	75,- £
	Multi Safe Connect bar new OPTIMA 700 to OPTIMA 700 right without height offset 50 mm	10039811	75,- £
	Multi Safe Connect bar new OPTIMA 700 to OPTIMA 700 left without height offset 50 mm	10039810	75,- £



10026940 78,- £



10038403 78,- £



10038404 78,- £



10027931 78,- £



10027930 78,- £



10039803 78,- £



10039802 78,- £



10027182 75,- £



10039799 75,- £



10039798 75,- £



10039811 75,- £



10039810 75,- £

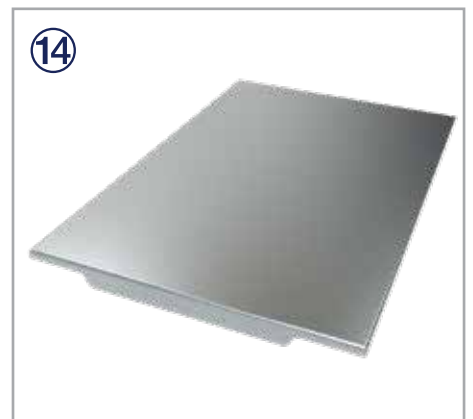
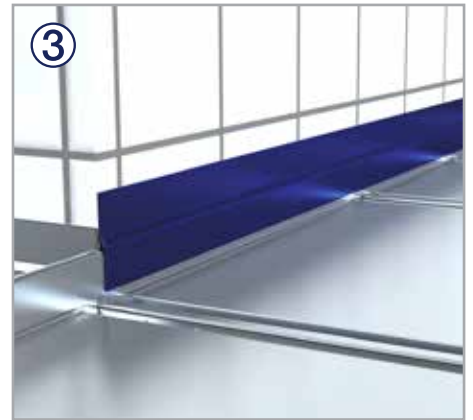
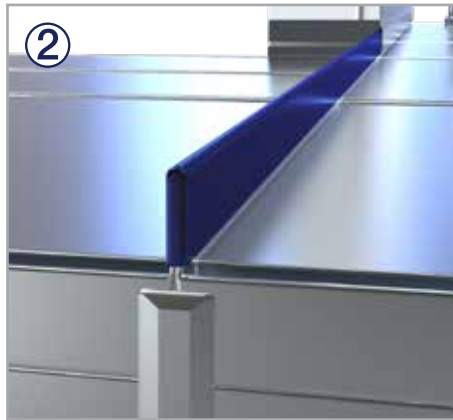
New OPTIMA 850 / 700
Optional accessories

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
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New OPTIMA 850 / New OPTIMA 700 Review of options and optional accessories



Subject to technical modifications!
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Ref.- No.		Appliance length			
				400	500
7	Cabinet space in hygienic design H2 New OPTIMA 700			10038768 270,— £	10038768 270,— £
		600	800	1000	1200
		10038768 270,— £	10038768 270,— £	10038768 270,— £	10038768 270,— £
		400	500 (no GN size)*	600	800 (no GN size)*
14	Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038778 90,— £	10038778 90,— £	10038778 90,— £	10038778 90,— £
		New OPTIMA 850	New OPTIMA 850	New OPTIMA 850	New OPTIMA 850
		10038774 360,— £	10038774 360,— £	10038774 360,— £	10038774 360,— £
		New OPTIMA 700	New OPTIMA 700	New OPTIMA 700	New OPTIMA 700
		400	500	600	800
14	Intermediate shelf****	10039355 202,— £	10037180 221,— £	10039358 239,— £	10039362 280,— £
		200	300	400	500
13	Handrail 20 x 40 mm made of s/s in appliance length	10038789 300,— £	10038790 310,— £	10038791 320,— £	10038792 330,— £
		600	800	1000	1200
		10038793 340,— £	10038794 350,— £	10038795 370,— £	10038796 390,— £
		200	300	400	500
6	Shelf board 80 x 40 mm made of s/s in appliance length	10038797 390,— £	10038798 400,— £	10038799 410,— £	10038800 420,— £
		600	800	1000	1200
		10038801 430,— £	10038802 450,— £	10038803 470,— £	10038804 490,— £
		400	500	600	800
15	Wing door self-closing**			10038805 350,— £	10038806 400,— £
		600	800	1000	1200
		10038807 460,— £	10038808 700,— £	10038809 800,— £	10038810 920,— £
		400	500	600	
9	1 Drawer box in upper section	10038861 850,— £	10038863 870,— £	10038865 900,— £	
10	2 Drawer boxes in lower section	10038862 1.630,— £	10038864 1.680,— £	10038866 1.730,— £	
12	Mixing faucet in stainless steel version, outlet 250 mm	10038915 880,— £			
	Mixing faucet in stainless steel version, outlet 400 mm	10038916 1.010,— £			
	Upright tab in stainless steel version	10038917 1.280,— £			
11	Socket for plug type F or type C plastic	10038870 430,— £			
	Socket for plug type F or type C s/s	10038871 920,— £			
	Socket for plug type CEE 16A plastic	10038872 460,— £			
	Socket for plug type CEE 16A s/s	10038873 1.010,— £			
2	Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request		
3	Wall profile, per running meter	10040541	190,— £		
5	Covering strip	10034384	Price on request		
8	Plinth panel, per running meter		Price on request		
4	Cover extension, per running meter		Price on request		

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
 RRP in £ without VAT_EX/GB,
 Status: 16.07.2025 www.mkn.com



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New OPTIMA 850 / New OPTIMA 700 Overview of installation variants



New OPTIMA 850 / New OPTIMA 700

Overview of installation variants



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Ref.- No.		Appliance length			
		200	300	400	500
	Wall mounted	10038937	10038938	10038939	10038940
		Price on request	Price on request	Price on request	Price on request
		600	800	1000	1200
		10038941	10038942	10038943	10038944
		Price on request	Price on request	Price on request	Price on request

17	Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, — £
	Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, — £
16	Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, — £
20	Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, — £
18	Mobile version (4 swivel castors made of s/s, 2 with locking function)*	10038853	1.200, — £
19	2 rollers (rear), 2 feet (150 mm, at the front)*	10038852	460, — £

		1100	1200	1300	1600
21	Plinth cover plate				
	for tilting bratt pans and tilting quick boiling kettles	10040365	10040364	10040363	10040362
		Price on request	Price on request	Price on request	Price on request
	for gas tilting bratt pans	Price on request	Price on request	Price on request	Price on request

* Available from 400 mm appliance length

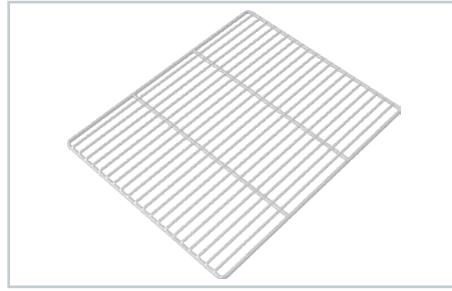


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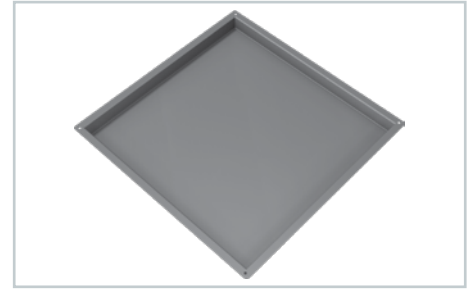
New OPTIMA 850 / New OPTIMA 700

Optional accessories

Electric and gas ranges



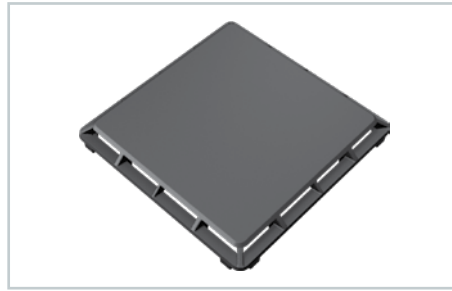
206103	New OPTIMA 850	
CNS oven grid GN 2/1		86,— £



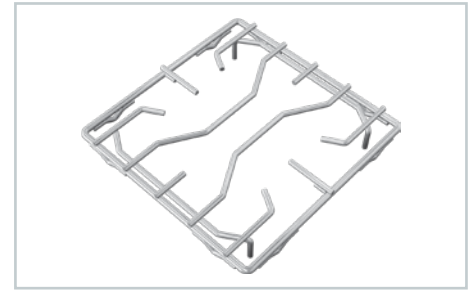
10017317	New OPTIMA 850	
Special roasting and baking tray GN 2/1, 40 mm deep		161,— £

206117	New OPTIMA 700	
CNS grid GN 1½		133,— £

10017318	New OPTIMA 700	
Spezial Brat- und Backblech, 40 mm tief, GN 1½		159,— £



10032751	New OPTIMA 850	
1 CNS grid to cover 1 burner (370 x 350 mm)		260,— £



10032751	New OPTIMA 850	
1 CNS grid to cover 1 burner (370 x 350 mm)		260,— £

201860	New OPTIMA 700	
1 Simmering plate for one burner (350 x 275 cm)		190,— £

10016884	New OPTIMA 700	
1 CNS grid to cover 1 burner (370 x 275 mm)		240,— £



10017353	New OPTIMA 850 / 700	
Wok pan		325,— £



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New OPTIMA 850 / New OPTIMA 700

Optional accessories
Electric deep fat fryers



10027926 New OPTIMA 850	
Splash guard for London 1	335,— £

10027927 New OPTIMA 850	
Splash guard for London 2/ Paris	365,— £

10027928 New OPTIMA 700	
Splash guard for London 1	335,— £

10027929 New OPTIMA 700	
Splash guard for London 2/ Paris*	365,— £

* for deep fat fryers without
Easy Lift Function

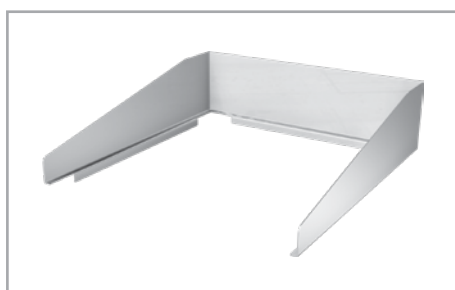


813001 New OPTIMA 850 / 700	
Oil receptacle 15 l for deep fat fryers London 1	365,— £

813006 New OPTIMA 850 / 700	
Oil receptacle 30 l for deep fat fryers London 2, Paris	425,— £

New OPTIMA 850 / New OPTIMA 700

Optional accessories
Electric and griddle plates / pans



945650 New OPTIMA 850 / 700	
Splash guard for griddles plate 400 (size 3/4)	195,— £

945525 New OPTIMA 850 / 700	
Splash guard for electric griddle plates 600 (size 1)	196,— £

945530 New OPTIMA 850 / 700	
Splash guard for electric griddle plates 800 (size 2)	255,— £



10039804 New OPTIMA 850 / 700	
Griddle plate scraper	325,— £



10034785 New OPTIMA 850 / 700	
Fat drain plug	101,— £

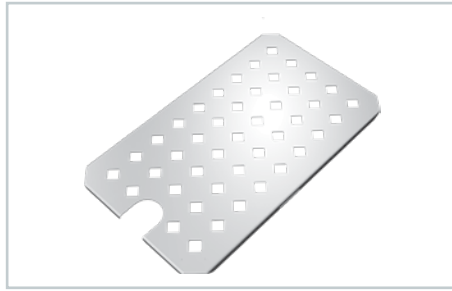


world of cooking

New OPTIMA 850 / New OPTIMA 700

Optional accessories

Electric bainmaries

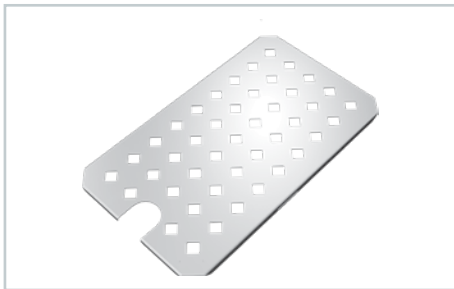


10016677 New OPTIMA 850 / 700	
Shelf insert GN 1/1	85,- £

New OPTIMA 850 / New OPTIMA 700

Optional accessories

Electric multicooker



10016677 New OPTIMA 850 / 700	
Shelf insert GN 1/1	85,- £



201763	New OPTIMA 850 / 700
Overflow plug	96,- £



10016886 New OPTIMA 850 / 700	
Supplementary set for using 6 pasta baskets	355,- £

10016080 New OPTIMA 850 / 700	
	915,- £

New OPTIMA 850 / New OPTIMA 700

Optional accessories

Electric infra chip scuttle



10017300 New OPTIMA 850 / 700	
Scoop for french fries	125,- £

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



world of cooking

New OPTIMA 850 / New OPTIMA 700

Optional accessories

Electric and gas (tilting) bratt pans



10016161 New OPTIMA 850 / 700
Pan scraper **290,— £**



10026971 New OPTIMA 850 / 700
Scoop, unperforated **285,— £**



10026969 New OPTIMA 850 / 700
Scoop, perforated **355,— £**

New OPTIMA 850 / New OPTIMA 700

Optional accessories

Electric (tilting) Braisières / bratt pans



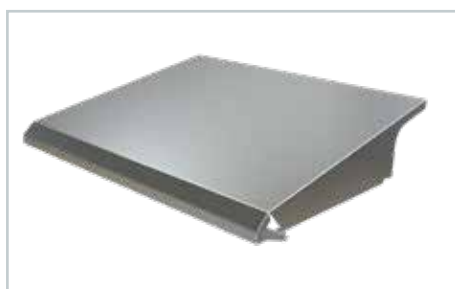
10016161 New OPTIMA 850 / 700
Pan scraper **290,— £**



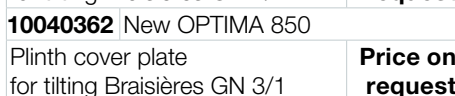
10026971 New OPTIMA 850 / 700
Scoop, unperforated **285,— £**



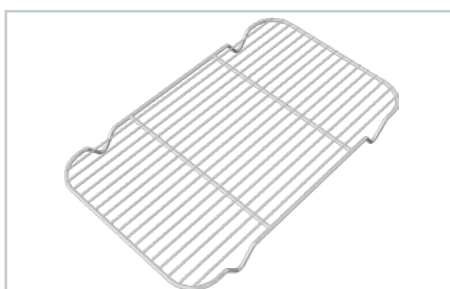
10026969 New OPTIMA 850 / 700
Scoop, perforated **355,— £**



10040363 New OPTIMA 850
Plinth cover plate
for tilting Braisières GN 2/1 **Price on request**



10040362 New OPTIMA 850
Plinth cover plate
for tilting Braisières GN 3/1 **Price on request**



10017018 New OPTIMA 850 / 700
Shelf, perforated **70,— £**

New OPTIMA 850 / 700
Optional accessories

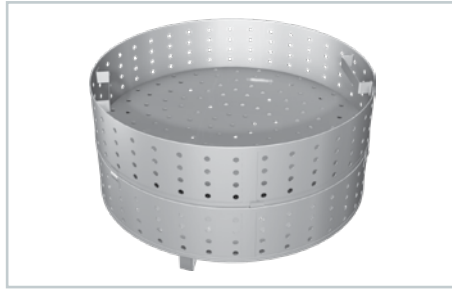


world of cooking

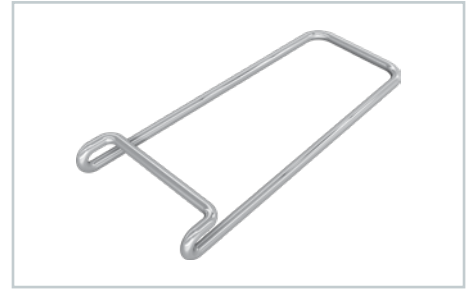
New OPTIMA 850 / New OPTIMA 700

Optional accessories

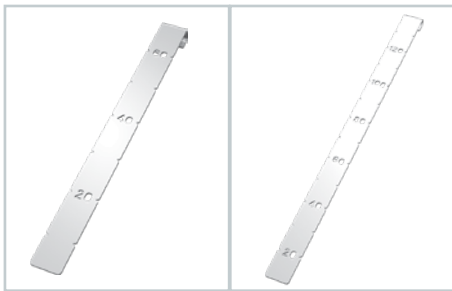
Electric and gas (tilting) quick boiling kettles



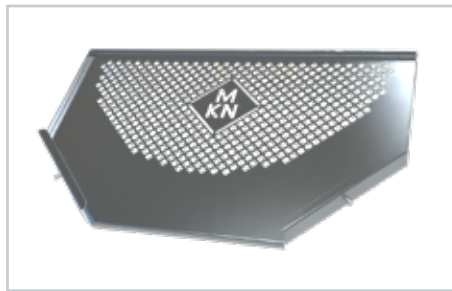
216286	New OPTIMA 850 / 700	
2 CNS cooking inserts, perforation 10 mm diameter		1.420,— £



216285	New OPTIMA 850 / 700	
Pair of lifting hooks		182,— £



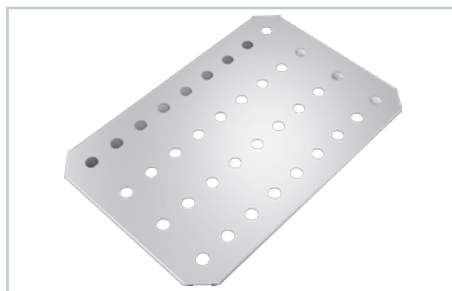
895034	New OPTIMA 850 / 700	
Measuring rod 60 L (tilting) quick boiling kettles (round)		71,— £
10040010	New OPTIMA 700	
Measuring rod 80 L (tilting) quick boiling kettles (round)		71,— £
895039	New OPTIMA 850	
Measuring rod 100 L (tilting) quick boiling kettles (round)		71,— £
895084	New OPTIMA 850	
Measuring rod 150 L (tilting) quick boiling kettles (round)		71,— £
10019904	New OPTIMA 850	
Measuring rod 200 L tilting quick boiling kettles (round)		71,— £



10039782	New OPTIMA 850	
Straining sieve for 60 l kettles, square holes 8 mm		430,— £
10035438	New OPTIMA 850	
Straining sieve for 100-200 l kettles, square holes 8 mm		430,— £



10037771	New OPTIMA 850 / 700	
Drain pipe extension for floor channel		59,— £



814295	New OPTIMA 850	
Shelf insert, perforated for rectangular kettles		88,— £



202020	New OPTIMA 850	
Cooking insert, GN 1/1, perforated, 190 mm deep for rectangular kettles		425,— £

895014	New OPTIMA 850	
Measuring rod for rectangular kettle 1		71,— £
895019	New OPTIMA 850	
Measuring rod for rectangular kettle 2		71,— £
895024	New OPTIMA 850	
Measuring rod for rectangular kettle 3		71,— £
895015	New OPTIMA 850	
Measuring rod for rectangular kettle 500 l		71,— £



world of cooking

New OPTIMA 850 / 700
Optional accessories

The new **OPTIMA 700**

The beginning of a new era

700 mm

The new generation
OPTIMA line is
700 mm deep

Easy Handling System

- Lid swivel joint moves easily and precisely, with continuously variable lid positioning
- Double-walled lid, wear-resistant, without seal, with stainless steel round tube bow-shaped handle
- Seamless surfaces ensure hygiene and easy cleaning



Automatic water filling

- Automatic, electronic water filling
- Litre precision
- Standard feature for kettles with OPTIMA Control
- Cold, warm and hot water



New hygiene and water protection standard

- IPX6 protection against powerful water jets as standard feature
- Cabinet space in MKN hygienic standard, closed on three sides
- H2 hygienic cabinets – allow for easy cleaning due to particularly large radii (R20)*
- No visible screws
- Laser-welded, closed joints
- Embossed drawer slides with tilt protection*

* Option



Core temperature probe*

Available as multi-point or sous vide temperature probe for induction ranges and kettles with OPTIMA Control.

* Option



H2

Hygienic cabinets*

IPX6

Protection against powerful water jets



world of cooking



MKN Multi Safe Connect

- Safety: Occupational safety due to media separation, easy movement of cookware
- Hygiene: Waterproof and dirt-resistant, adapted drip edge, easy cleaning
- Installation: Simple installation and alignment

Next level of ergonomic design

New carcass height of 750 mm provides more space in the cabinets. Perfect compatibility with the MKN FlexiChef®.

Automation

- Easy Lift function in deep fat fryers, process reliability with automatic lifting system
- Automated cooking processes with timer function

40 mm

Upstand for more moisture protection



Picture shows options and optional accessories

THE NEW OPTIMA 700

OPTIMA Control – Operating and design concept¹

Intuitive, digital and analogue controls with OPTIMA Control, stainless steel premium knob and display

OPTIMA Pilot

With new extended functions:

- Automatic water filling
- Core temperature probe
- Programme compilation using App
- Timer
- etc.

OPTIMA Display

Ensures visibility and control from every angle, close up and far away, setting new benchmarks for ease of use

- Large display with 6 mm safety glass
- Perfect positioning for optimal viewing and operation ensures ergonomic working conditions
- Over 100 °C heat resistance and waterproof protection IPX8 for the display

OPTIMA Stainless steel premium knob

Quality in your hands every day

¹ Available for deep fat fryers, induction ranges and quick boiling kettles



More information here:



New OPTIMA 700 Electric ranges

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	2 hot plates	4 hot plates	4 hot plates_oven
MKN code	7EHEP042XX 3.430,— £	7EHEP084XX 5.290,— £	7EHEP084XXEB 8.280,— £
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	800 x 700 x 750	800 x 700 x 750
Usable area	2 hot plates	4 hot plates	4 hot plates
Dimensions single usable areas (LxWxH) (mm)	220 x 220	220 x 220	220 x 220
Net weight (kg)	59	90	118
Gross weight (kg)	66	99	127
Type of protection	IPX5	IPX5	IPX5
Electricity supply 380 - 415 V	5.2 kW	10.4 kW	14.95 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	416	832	1560
HE sensitive (W) for FlexPower	1040	2080	3673

¹ Carcass dimensions

New OPTIMA 700 Electric ranges



world of cooking

Options	2 hot plates		4 hot plates		4 hot plates_oven	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £		
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360,— £	10038774	360,— £		
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038794	350,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038802	450,— £	10038802	450,— £
Wing door self-closing**	10038805	350,— £	10038808	700,— £		
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038922	60,— £	10038924	120,— £	10038926	180,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug					10038857	280,— £

Optional accessories	2 hot plates		4 hot plates		4 hot plates_oven	
Multi Safe Connect bar***	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £		
CNS grid GN 1½					206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm					10017318	159,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 700 Electric ranges with hob

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	2-zones	4-zones	4-zones_oven
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	800 x 700 x 750	800 x 700 x 750
Usable area	2 zones	4 zones	4 zones
Dimensions single usable areas (LxWxH) (mm)	320 x 555	715 x 555	715 x 555
Net weight (kg)	56	107	150
Gross weight (kg)	63	116	160
Type of protection	IPX5	IPX5	IPX5

Surface made of heat resistant steel	7EHEG042XST 5.140,- £	7EHEG084XST 7.700,- £	7EHEG084XSTEB 10.690,- £
Surface chrome plated	7EHEG042XHV 5.870,- £	7EHEG084XHV 9.160,- £	7EHEG084XHVEB 12.150,- £
Electricity supply 380 - 415 V	6 kW	12 kW	16.55 kW
Fuse protection	3 x 16 A	3 x 25 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	630	1260	1988
Heat emission sensitive (W)	1560	3120	4713

¹ Carcass dimensions

New OPTIMA 700

Electric ranges with hob



world of cooking

Options	2-zones		4-zones		4-zones_oven	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £		
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360,— £	10038774	360,— £		
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038794	350,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038802	450,— £	10038802	450,— £
Wing door self-closing**	10038805	350,— £	10038808	700,— £		
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038923	90,— £	10038925	150,— £	10038927	210,— £
Connection cable with 16A-CEE plug	10038856	260,— £				
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £

Optional accessories	2-zones		4-zones		4-zones_oven	
Multi Safe Connect bar***	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £		
CNS grid GN 1½					206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm					10017318	159,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 700 Electric ranges Vitro

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	2-zones	4-zones	4-zones_oven
MKN code	7EHEV042XT 4.870,— £	7EHEV084XT 6.660,— £	7EHEV084XTEB 9.650,— £
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	800 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 2 zones	Ceramic hob 4 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	299 x 534	694 x 534	694 x 534
Net weight (kg)	44	91	131
Gross weight (kg)	55	104	144
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	6.5 kW	13 kW	17.55 kW
Fuse protection	3 x 16 A	3 x 25 A	3 x 40 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	520	1040	1768
Heat emission sensitive (W)	1300	2600	4490

¹ Carcass dimensions

New OPTIMA 700
Electric ranges Vitro



world of cooking

Options	2-zones		4-zones		4-zones_oven	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £		
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360,— £	10038774	360,— £		
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038794	350,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038802	450,— £	10038802	450,— £
Wing door self-closing**	10038805	350,— £	10038808	700,— £		
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request	10038942	Price on request
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal		560,— £		560,— £		560,— £
MKN stainless steel premium knob (1 set)	10038922	60,— £	10038924	120,— £	10038926	180,— £
Connection cable with 16A-CEE plug	10038856	260,— £				
Connection cable with 32A-CEE plug			10038857	280,— £		
Connection cable with 63A-CEE plug					10038858	360,— £

Optional accessories	2-zones		4-zones		4-zones_oven	
Multi Safe Connect bar***	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £		
CNS grid GN 1½					206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm***					10017318	159,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com

THE NEW
OPTIMA 700



New OPTIMA 700 Electric Induction ranges (point)

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	1-zone	2-zones	4-zones
Appliance dimensions (LxWxH ¹) (mm)	500 x 700 x 750	400 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 2 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	299 x 534	694 x 534
Coil size (mm)	Ø 305	2 x Ø 240	4 x Ø 240
Net weight (kg)	40	57	73
Gross weight (kg)	47	63	83
Type of protection	IPX6	IPX6	IPX6

MKN code	7EHEI051XQP5 6.960,— £	7EHEI042XP3 6.600,— £	7EHEI084XP3 11.990,— £
Electricity supply 380 - 415 V	5 kW	7 kW	14 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	140	196	392
Heat emission sensitive (W)	350	490	980

Increased power	7EHEI051XQP8 7.060,— £	7EHEI042XP5 6.790,— £	7EHEI084XP5 12.360,— £
Electricity supply 380 - 415 V	8 kW	10 kW	20 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	224	280	560
Heat emission sensitive (W)	560	700	1400

Increased power with Boost	7EHEI051XQP8B 7.130,— £		
Electricity supply 380 - 415 V	10 kW		
Fuse protection	3 x 16 A		
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	280		
Heat emission sensitive (W)	700		

¹ Carcass dimensions

New OPTIMA 700
Electric Induction ranges (point)



world of cooking

Options	1-zone		2-zones		4-zones	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330,— £	10038791	320,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420,— £	10038799	410,— £	10038802	450,— £
Wing door self-closing*	10038812	440,— £	10038805	350,— £	10038814	780,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038940	Price on request	10038939	Price on request	10038942	Price on request
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
Interface pack with EOS interface, potential-free contact and phase failure monitoring		560,— £		560,— £		560,— £
MKN stainless steel premium knob (1 set)	10038921	30,— £	10038922	60,— £	10038924	120,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug					10038857	280,— £
Electric baking oven GN 1½					10038949	4.930,— £

Optional accessories	1-zone		2-zones		4-zones	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
CNS grid GN 1½***					206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm***					10017318	159,— £

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



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New OPTIMA 700

Electric Induction ranges (point)
and electric roasting and baking oven GN 1½

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	4-zones with electric oven GN 1½
Appliance dimensions (LxWxH ¹) (mm)	800 x 700 x 750
Usable area	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 534
Coil size (mm)	4 x Ø 240
Net weight (kg)	127
Gross weight (kg)	137
Type of protection	IPX6

with electric oven GN 1½	7EHEI084XP3EB 16.920,— £
Electricity supply 380 - 415 V	18.55 kW
Fuse protection	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1120
Heat emission sensitive (W)	2573

Increased power with electric oven GN 1½	7EHEI084XP5EB 17.290,— £
Electricity supply 380 - 415 V	24.55 kW
Fuse protection	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1288
Heat emission sensitive (W)	2993

¹ Carcass dimensions

New OPTIMA 700
Electric Induction ranges (point)
and electric roasting and baking oven GN 1½



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Options	4-zones with electric oven GN 1½	
SteelPlus	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038794	350, – £
Shelf board 80 x 40 mm made of s/s in appliance length	10038802	450, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038942	Price on request
EOS interface according to DIN 18875	10038832	370, – £
Potential-free contact	10038833	370, – £
Phase failure monitoring	10038834	370, – £
Interface pack with EOS interface, potential-free contact and phase failure monitoring		560, – £
MKN stainless steel premium knob (1 set)	10038926	180, – £
Connection cable with 32A-CEE plug	10038857	280, – £
Connection cable with 63A-CEE plug	10038858	360, – £

Optional accessories	4-zones with electric oven GN 1½	
Multi Safe Connect bar*	10027182	75, – £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190, – £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
CNS grid GN 1½	206117	133, – £
Baking tray GN 1½; 530 x 520 x 40 mm	10017318	159, – £

* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 700 Electric Induction ranges (point) with OPTIMA Control

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	1-zone	2-zones	4-zones
Appliance dimensions (LxWxH ¹) (mm)	500 x 700 x 750	400 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 2 zones	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	299 x 534	694 x 534
Coil size (mm)	Ø 305	2 x Ø 240	4 x Ø 240
Net weight (kg)	40	57	73
Gross weight (kg)	47	63	83
Type of protection	IPX6	IPX6	IPX6

MKN code	7EHEI051DQP5 7.270,— £	7EHEI042DP3 7.220,— £	7EHEI084DP3 12.940,— £
Electricity supply 380 - 415 V	5 kW	7 kW	14 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	140	196	392
Heat emission sensitive (W)	350	490	980

Increased power	7EHEI051DQP8 7.370,— £	7EHEI042DP5 7.410,— £	7EHEI084DP5 13.310,— £
Electricity supply 380 - 415 V	8 kW	10 kW	20 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	224	280	560
Heat emission sensitive (W)	560	700	1400

Increased power with Boost	7EHEI051DQP8B 7.440,— £		
Electricity supply 380 - 415 V	10 kW		
Fuse protection	3 x 16 A		
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	280		
Heat emission sensitive (W)	700		

¹ Carcass dimensions

New OPTIMA 700

Electric Induction ranges (point) with OPTIMA Control



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Options	1-zone		2-zones		4-zones	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330,— £	10038791	320,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420,— £	10038799	410,— £	10038802	450,— £
Wing door self-closing*	10038812	440,— £	10038805	350,— £	10038814	780,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038940	Price on request	10038939	Price on request	10038942	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug					10038857	280,— £
Electric baking oven GN 1½					10038949	4.930,— £

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm



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New OPTIMA 700

Electric Induction ranges (point) with OPTIMA Control

Optional accessories	1-zone		2-zones		4-zones	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
CNS grid GN 1½***					206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm***					10017318	159,— £

** For further Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven

New OPTIMA 700

Electric Induction ranges (point) with OPTIMA Control and electric roasting and baking oven GN 1½

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	4-zones with electric oven GN 1½
Appliance dimensions (LxWxH ¹) (mm)	800 x 700 x 750
Usable area	Ceramic hob 4 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 534
Coil size (mm)	4 x Ø 240
Net weight (kg)	127
Gross weight (kg)	137
Type of protection	IPX6

with electric oven GN 1½	7EHEI084DP3EB 17.930,- £
Electricity supply 380 - 415 V	18.55 kW
Fuse protection	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1120
Heat emission sensitive (W)	2573

Increased power with electric oven GN 1½	7EHEI084DP5EB 18.300,- £
Electricity supply 380 - 415 V	24.55 kW
Fuse protection	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1288
Heat emission sensitive (W)	2993

¹ Carcass dimensions



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New OPTIMA 700

Electric Induction ranges (point) with OPTIMA Control
and electric roasting and baking oven GN 1½

Options	4-zones with electric oven GN 1½	
SteelPlus	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038802	450,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £
Wall mounted	10038942	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £
Potential-free contact	10038833	370,— £
Phase failure monitoring	10038834	370,— £
ChefsHelp signal	10038835	370,— £
WLAN interface	10038837	90,— £
Connection cable with 32A-CEE plug	10038857	280,— £
Connection cable with 63A-CEE plug	10038858	360,— £

Optional accessories	4-zones with electric oven GN 1½	
Multi Safe Connect bar*	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190,— £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
CNS grid GN 1½	206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm	10017318	159,— £

* For further Multi Safe Connect bars please refer to page 121

New OPTIMA 700

Electric Induction ranges (surface)



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- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



Appliance overview	1-zone	1-zone rectangular	2-zones rectangular
Appliance dimensions (LxWxH ¹) (mm)	500 x 700 x 750	800 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 1 zone	Ceramic hob 2 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	335 x 534	694 x 534
Coil size (mm)	330 x 330	410 x 270	2 x 410 x 270
Net weight (kg)	40	45	70
Gross weight (kg)	47	54	80
Type of protection	IPX6	IPX6	IPX6

MKN code	7EHEI051XQF5 7.220,- £		
Electricity supply 380 - 415 V	5 kW		
Fuse protection	3 x 16 A		
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	140		
Heat emission sensitive (W)	350		

Increased power	7EHEI051XQF8 7.320,- £	7EHEI051XF8 7.880,- £	7EHEI082XF8 10.610,- £
Electricity supply 380 - 415 V	8 kW	8 kW	16 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	224	224	448
Heat emission sensitive (W)	560	560	1120

Increased power with Boost	7EHEI051XQF8B 7.390,- £	7EHEI051XF8B 7.950,- £	7EHEI082XF8B 10.750,- £
Electricity supply 380 - 415 V	10 kW	10 kW	20 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	280	280	560
Heat emission sensitive (W)	700	700	1400

¹ Carcass dimensions



New OPTIMA 700 Electric Induction ranges (surface)

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Options	1-zone		1-zone rectangular		2-zones rectangular	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330,— £	10038792	330,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420,— £	10038800	420,— £	10038802	450,— £
Wing door self-closing*	10038812	440,— £	10038812	440,— £	10038814	780,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038940	Price on request	10038940	Price on request	10038942	Price on request
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
Interface pack with EOS interface, potential-free contact and phase failure monitoring		560,— £		560,— £		560,— £
MKN stainless steel premium knob (1 set)	10038921	30,— £	10038921	30,— £	10038922	60,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug					10038857	280,— £
Electric baking oven GN 1½					10038949	4.930,— £

Optional accessories	1-zone		1-zone rectangular		2-zones rectangular	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
CNS grid GN 1½***					206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm***					10017318	159,— £

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



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New OPTIMA 700

Electric Induction ranges (surface) and electric roasting and baking oven GN 1½

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview

2-zones rectangular and electric roasting and baking oven GN 1½

Appliance dimensions (LxWxH ¹) (mm)	800 x 700 x 750
Usable area	Ceramic hob 2 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 534
Coil size (mm)	2 x 410 x 270
Net weight (kg)	115
Gross weight (kg)	135
Type of protection	IPX6

Increased power with electric oven GN 1½	7EHEI082XF8EB 15.540,- £
Electricity supply 380 - 415 V	20.55 kW
Fuse protection	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1176
Heat emission sensitive (W)	2713

Increased power with Boost with electric oven GN 1½	7EHEI082XF8BEB 15.680,- £
Electricity supply 380 - 415 V	24.55 kW
Fuse protection	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1288
Heat emission sensitive (W)	2993

¹ Carcass dimensions



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New OPTIMA 700
Electric Induction ranges (surface)
and electric roasting and baking oven GN 1½

Options	2-zones rectangular and electric roasting and baking oven GN 1½	
SteelPlus	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038802	450,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)		10038851 90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £
Wall mounted	10038942	Price on request
EOS interface according to DIN 18875	10038832	370,— £
Potential-free contact	10038833	370,— £
Phase failure monitoring	10038834	370,— £
Interface pack with EOS interface, potential-free contact and phase failure monitoring		560,— £
MKN stainless steel premium knob (1 set)	10038924	120,— £
Connection cable with 32A-CEE plug	10038857	280,— £
Connection cable with 63A-CEE plug	10038858	360,— £

Optional accessories	2-zones rectangular and electric roasting and baking oven GN 1½	
Multi Safe Connect bar*	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190,— £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
CNS grid GN 1½	206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm	10017318	159,— £

* For further Multi Safe Connect bars please refer to page 121



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New OPTIMA 700

Electric Induction ranges (surface) with OPTIMA Control

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



Appliance overview	1-zone	1-zone rectangular	2-zones rectangular
Appliance dimensions (LxWxH ¹) (mm)	500 x 700 x 750	800 x 700 x 750	800 x 700 x 750
Usable area	Ceramic hob 1 zone	Ceramic hob 1 zone	Ceramic hob 2 zones
Dimensions single usable areas (LxWxH) (mm)	400 x 400	335 x 534	694 x 534
Coil size (mm)	330 x 330	410 x 270	2 x 410 x 270
Net weight (kg)	40	45	70
Gross weight (kg)	47	54	80
Type of protection	IPX6	IPX6	IPX6

MKN code	7EHEI051DQF5		
	7.530,- £		
Electricity supply 380 - 415 V	5 kW		
Fuse protection	3 x 16 A		
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	140		
Heat emission sensitive (W)	350		

Increased power	7EHEI051DQF8	7EHEI051DF8	7EHEI082DF8
	7.630,- £	8.190,- £	11.230,- £
Electricity supply 380 - 415 V	8 kW	8 kW	16 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	224	224	448
Heat emission sensitive (W)	560	560	1120

Increased power with Boost	7EHEI051DQF8B	7EHEI051DF8B	7EHEI082DF8B
	7.700,- £	8.260,- £	11.370,- £
Electricity supply 380 - 415 V	10 kW	10 kW	20 kW
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W)	280	280	560
Heat emission sensitive (W)	700	700	1400

¹ Carcass dimensions



world of cooking

New OPTIMA 700

Electric Induction ranges (surface) with OPTIMA Control

Options	1-zone		1-zone rectangular		2-zones rectangular	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330,— £	10038792	330,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420,— £	10038800	420,— £	10038802	450,— £
Wing door self-closing*	10038812	440,— £	10038812	440,— £	10038814	780,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038940	Price on request	10038940	Price on request	10038942	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £	10038826	690,— £	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £	10038827	600,— £	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug					10038857	280,— £
Electric baking oven GN 1½					10038949	4.930,— £

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

New OPTIMA 700

Electric Induction ranges (surface) with OPTIMA Control



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Optional accessories	1-zone		1-zone rectangular		2-zones rectangular	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
CNS grid GN 1½***					206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm***					10017318	159,— £

** For further Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven



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New OPTIMA 700

Electric Induction ranges (surface) with OPTIMA Control and electric roasting and baking oven GN 1½

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories



Appliance overview

2-zones rectangular and electric roasting and baking oven GN 1½

Appliance dimensions (LxWxH ¹) (mm)	800 x 700 x 750
Usable area	Ceramic hob 2 zones
Dimensions single usable areas (LxWxH) (mm)	694 x 534
Coil size (mm)	2 x 410 x 270
Net weight (kg)	115
Gross weight (kg)	135
Type of protection	IPX6

Increased power with electric oven GN 1½	7EHEI082DF8EB 16.220,— £
Electricity supply 380 - 415 V	20.55 kW
Fuse protection	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1176
Heat emission sensitive (W)	2713

Increased power with Boost with electric oven GN 1½	7EHEI082DF8BEB 16.360,— £
Electricity supply 380 - 415 V	24.55 kW
Fuse protection	3 x 50 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	1288
Heat emission sensitive (W)	2993

¹ Carcass dimensions

New OPTIMA 700

Electric Induction ranges (surface) with OPTIMA Control
and electric roasting and baking oven GN 1½



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Options	2-zones rectangular and electric roasting and baking oven GN 1½	
SteelPlus	10038950	Price on request
Handrail 20 x 40 mm made of s/s in appliance length	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038802	450,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £
Wall mounted	10038942	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690,— £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600,— £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £
Potential-free contact	10038833	370,— £
Phase failure monitoring	10038834	370,— £
ChefsHelp signal	10038835	370,— £
WLAN interface	10038837	90,— £
Connection cable with 32A-CEE plug	10038857	280,— £
Connection cable with 63A-CEE plug	10038858	360,— £

Optional accessories	2-zones rectangular and electric roasting and baking oven GN 1½	
Multi Safe Connect bar*	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190,— £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
CNS grid GN 1½	206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm	10017318	159,— £

* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 700 Electric Induction ranges (wok)

world of cooking

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	1-zone
Appliance dimensions (LxWxH ¹) (mm)	500 x 700 x 750
Usable area	Ceramic hob 1 zone
Effective diameter (mm)	311
Net weight (kg)	41
Gross weight (kg)	48
Type of protection	IPX6

MKN code	7EHEI051XWP5 6.600,— £
Electricity supply 380 - 415 V	5 kW
Fuse protection	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	140
Heat emission sensitive (W)	350

Increased power	7EHEI051XWP8 6.700,— £
Electricity supply 380 - 415 V	8 kW
Fuse protection	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	224
Heat emission sensitive (W)	560

Increased power with Boost	7EHEI051XWP8B 6.770,— £
Electricity supply 380 - 415 V	10 kW
Fuse protection	3 x 16
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	280
Heat emission sensitive (W)	700

¹ Carcass dimensions

New OPTIMA 700

Electric Induction ranges (wok)



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Options	1-zone	
SteelPlus	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270, – £
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330, – £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420, – £
Wing door self-closing*	10038812	440, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038940	Price on request
EOS interface according to DIN 18875	10038832	370, – £
Potential-free contact	10038833	370, – £
Phase failure monitoring	10038834	370, – £
Interface pack with EOS interface, potential-free contact and phase failure monitoring		560, – £
MKN stainless steel premium knob (1 set)	10038921	30, – £
Connection cable with 16A-CEE plug	10038856	260, – £

Optional accessories	1-zone	
Multi Safe Connect bar**	10027182	75, – £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190, – £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
Wok pan	10017353	325, – £

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121



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New OPTIMA 700

Electric Induction ranges (wok) with OPTIMA Control

- Range according to DIN 18851 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	1-zone
Appliance dimensions (LxWxH ¹) (mm)	500 x 700 x 750
Usable area	Ceramic hob 1 zone
Effective diameter (mm)	311
Net weight (kg)	41
Gross weight (kg)	48
Type of protection	IPX6

MKN code	7EHEI051DWP5 6.910,— £
Electricity supply 380 - 415 V	5 kW
Fuse protection	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	140
Heat emission sensitive (W)	350

Increased power	7EHEI051DWP8 7.010,— £
Electricity supply 380 - 415 V	8 kW
Fuse protection	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	224
Heat emission sensitive (W)	560

Increased power with Boost	7EHEI051DWP8B 7.080,— £
Electricity supply 380 - 415 V	10 kW
Fuse protection	3 x 16
Mains / Frequency	3 N~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 400 V)	
Heat emission latent (W)	280
Heat emission sensitive (W)	700

¹ Carcass dimensions

New OPTIMA 700

Electric Induction ranges (wok) with OPTIMA Control



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Options	1-zone	
SteelPlus	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270, – £
Handrail 20 x 40 mm made of s/s in appliance length	10038792	330, – £
Shelf board 80 x 40 mm made of s/s in appliance length	10038800	420, – £
Wing door self-closing*	10038812	440, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038940	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690, – £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600, – £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560, – £
EOS interface according to DIN 18875	10038832	370, – £
Potential-free contact	10038833	370, – £
Phase failure monitoring	10038834	370, – £
ChefsHelp signal	10038835	370, – £
WLAN interface	10038837	90, – £
Connection cable with 16A-CEE plug	10038856	260, – £

Optional accessories	1-zone	
Multi Safe Connect bar**	10027182	75, – £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190, – £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
Wok pan	10017353	325, – £

* Wing doors up to 500 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121



New OPTIMA 700 Electric deep fat fryers

world of cooking

- Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	600 x 700 x 750	600 x 700 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12,5	2x 12,5	30
Net weight (kg)	42	70	53
Gross weight (kg)	49	77	65
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	6 kW	12 kW	10 kW
FlexPower	7EFRI012XF 3.820,- £	7EFRI025XF 5.680,- £	7EFRI030XF 4.770,- £
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	10 kW	20 kW	20 kW
MaxPower	7EFRI012XM 4.030,- £	7EFRI025XM 6.040,- £	7EFRI030XM 5.730,- £
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

¹ Carcass dimensions

New OPTIMA 700

Electric deep fat fryers



world of cooking

Options	LONDON 1		LONDON 2		PARIS	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038793	340,— £	10038793	340,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038801	430,— £	10038801	430,— £
Wing door self-closing*	10038805	350,— £	10038807	460,— £	10038807	460,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)			10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038941	Price on request	10038941	Price on request
MKN stainless steel premium knob (1 set)	10038922	60,— £	10038923	90,— £	10038922	60,— £
Connection cable with 16A-CEE plug	10038856	260,— £			10038856	260,— £
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Set consisting of basket P + 2 baskets L					10038908	190,— £

Optional accessories	LONDON 1		LONDON 2		PARIS	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Oil receptacle 15 l	813001	365,— £				
Oil receptacle 30 l			813006	425,— £	813006	425,— £
Splash guard	10027926	335,— £	10027927	365,— £	10027927	365,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 700 Electric deep fat fryers with OPTIMA Control

world of cooking

- Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	600 x 700 x 750	600 x 700 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12,5	2x 12,5	30
Net weight (kg)	42	70	53
Gross weight (kg)	49	77	65
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	6 kW	12 kW	10 kW
FlexPower	7EFRI012DF 4.170,- £	7EFRI025DF 6.090,- £	7EFRI030DF 5.150,- £
FlexPower & Easy Lift Function	7EFRI012DFL 5.520,- £	7EFRI025DFL 8.660,- £	7EFRI030DFL 6.680,- £
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	10 kW	20 kW	20 kW
MaxPower	7EFRI012DM 4.380,- £	7EFRI025DM 6.450,- £	7EFRI030DM 6.110,- £
MaxPower & Easy Lift Function	7EFRI012DML 5.730,- £	7EFRI025DML 9.020,- £	7EFRI030DML 7.640,- £
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

¹ Carcass dimensions

New OPTIMA 700

Electric safety deep fat fryers with OPTIMA Control and FrySafe®



world of cooking

- Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories



Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	600 x 700 x 750	600 x 700 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12,5	2x 12,5	30
Net weight (kg)	42	70	53
Gross weight (kg)	49	77	65
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	6 kW	12 kW	10 kW
FlexPower	7EFRI012DFFS 4.630,- £	7EFRI025DFFS 7.010,- £	7EFRI030DFFS 5.610,- £
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	10 kW	20 kW	20 kW
MaxPower	7EFRI012DMFS 4.840,- £	7EFRI025DMFS 7.370,- £	7EFRI030DMFS 6.570,- £
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

¹ Carcass dimensions



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New OPTIMA 700

Electric safety deep fat fryers with OPTIMA Control and **FrySafe®** and Easy Lift Function

- Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	LONDON 1	LONDON 2	PARIS
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	600 x 700 x 750	600 x 700 x 750
Usable area	1 basin	2 basins	1 basin
Dimensions single usable areas (LxWxH) (mm)	180 x 400 x 230	180 x 400 x 230	400 x 400 x 230
Nominal capacity (l)	12,5	2x 12,5	30
Net weight (kg)	42	70	53
Gross weight (kg)	49	77	65
Type of protection	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	6 kW	12 kW	10 kW
FlexPower	7EFRI012DFFS 4.630,— £	7EFRI025DFFS 7.010,— £	7EFRI030DFFS 5.610,— £
FlexPower & Easy Lift Function	7EFRI012DFLFS 5.980,— £	7EFRI025DFLFS 9.580,— £	7EFRI030DFLFS 7.140,— £
Fuse protection	3 x 16 A	3 x 20 A	3 x 16 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for FlexPower	4200	8400	7000
HE sensitive (W) for FlexPower	540	1080	900

Electricity supply 380 - 415 V	10 kW	20 kW	20 kW
MaxPower	7EFRI012DMFS 4.840,— £	7EFRI025DMFS 7.370,— £	7EFRI030DMFS 6.570,— £
MaxPower & Easy Lift Function	7EFRI012DMLFS 6.190,— £	7EFRI025DMLFS 9.940,— £	7EFRI030DMLFS 8.100,— £
Fuse protection	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent (W) for MaxPower	7000	14000	14000
HE sensitive (W) for MaxPower	900	1800	1800

¹ Carcass dimensions

New OPTIMA 700

Electric deep fat fryers with OPTIMA Control



world of cooking

Options	LONDON 1		LONDON 2		PARIS	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038793	340,— £	10038793	340,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038801	430,— £	10038801	430,— £
Wing door self-closing*	10038805	350,— £	10038807	460,— £	10038807	460,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)			10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038941	Price on request	10038941	Price on request
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560,— £	10038830	560,— £	10038830	560,— £
EOS interface according to DIN 18875	10038832	370,— £	10038832	370,— £	10038832	370,— £
Potential-free contact	10038833	370,— £	10038833	370,— £	10038833	370,— £
Phase failure monitoring	10038834	370,— £	10038834	370,— £	10038834	370,— £
ChefsHelp signal	10038835	370,— £	10038835	370,— £	10038835	370,— £
Fire detection interface	10038836	370,— £	10038836	370,— £	10038836	370,— £
WLAN interface	10038837	90,— £	10038837	90,— £	10038837	90,— £
Connection cable with 16A-CEE plug	10038856	260,— £			10038856	260,— £
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Set consisting of basket P + 2 baskets L					10038908	190,— £

Optional accessories	LONDON 1		LONDON 2		PARIS	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Oil receptacle 15 l	813001	365,— £				
Oil receptacle 30 l			813006	425,— £	813006	425,— £
Splash guard	10027926	335,— £	10027927	365,— £	10027927	365,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 700 Electric griddle plates

world of cooking

- Cooking appliance according to DIN 18852 for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	400 (size ¾)	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	600 x 700 x 750	800 x 700 x 750
Usable area	1 zone	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	305 x 545 x 35	505 x 545 x 35	705 x 545 x 35
Net weight (kg) / Gross weight (kg)	56 / 63	74 / 81	104 / 113
Type of protection	IPX6	IPX6	IPX6
Electr. supply 380 - 415 V FlexPower	4.4 kW	7.2 kW	10 kW
smooth heat resistant steel	7EGRP040XFGS 4.390,- £	7EGRP060XFGS 4.320,- £	7EGRP080XFGS 6.590,- £
smooth Chrome nickel steel with PowerBlock	7EGRP040XFGE 4.770,- £	7EGRP060XFGE 4.950,- £	7EGRP080XFGE 7.470,- £
half ribbed heat resistant steel	-	7EGRP060XFHS 4.710,- £	7EGRP080XFHS 7.070,- £
half ribbed Chrome nickel steel with PowerBlock	-	7EGRP060XFHE 5.700,- £	7EGRP080XFHE 8.320,- £
ribbed heat resistant steel	7EGRP040XFRS 5.070,- £	7EGRP060XFRS 5.130,- £	7EGRP080XFRS 7.540,- £
ribbed Chrome nickel steel	7EGRP040XFRE 5.770,- £	7EGRP060XFRE 6.120,- £	7EGRP080XFRE 8.790,- £
Fuse protection	3 x 16 A	3 x 16 A	3 x 20 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent / sensitive (W) for FlexPower	1760 / 1452	2880 / 2376	4000 / 3300

Electr. supply 380 - 415 V MaxPower	5.8 kW	9.6 kW	13.3 kW
smooth heat resistant steel	7EGRP040XMGS 4.580,- £	7EGRP060XMGS 4.600,- £	7EGRP080XMGS 6.960,- £
smooth Chrome nickel steel with PowerBlock	7EGRP040XMGE 4.960,- £	7EGRP060XMGE 5.230,- £	7EGRP080XMGE 7.840,- £
half ribbed heat resistant steel	-	7EGRP060XMHS 4.990,- £	7EGRP080XMHS 7.440,- £
half ribbed Chrome nickel steel with PowerBlock	-	7EGRP060XMHE 5.980,- £	7EGRP080XMHE 8.690,- £
ribbed heat resistant steel	7EGRP040XMRS 5.260,- £	7EGRP060XMRS 5.410,- £	7EGRP080XMRS 7.910,- £
ribbed Chrome nickel steel	7EGRP040XMRE 5.960,- £	7EGRP060XMRE 6.400,- £	7EGRP080XMRE 9.160,- £
Fuse protection	3 x 16 A	3 x 20 A	3 x 25 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
HE latent / sensitive (W) for MaxPower	2320 / 1914	3840 / 3168	5320 / 4389

¹ Carcass dimensions

New OPTIMA 700 Electric griddle plates



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Options	400 (size ¾)		600 (size 1)		800 (size 2)	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038793	340,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038801	430,— £	10038802	450,— £
Wing door self-closing*	10038805	350,— £	10038807	460,— £	10038808	700,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038941	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038922	60,— £	10038923	90,— £	10038923	90,— £
MKN stainless steel premium knob (1 set)					10038925***	150,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Electric baking oven GN 1½					10038949	4.930,— £

Optional accessories	400 (Gr. ¾)		600 (Gr. 1)		800 (Gr. 2)	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Splash guard	945650	195,— £	945525	196,— £	945530	255,— £
Fat drain plug	10034785	101,— £	10034785	101,— £	10034785	101,— £
Griddle plate scraper for ribbed and half ribbed griddle plates	10039804	325,— £	10039804	325,— £	10039804	325,— £
CNS grid GN 1½***					206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm***					10017318	159,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121

*** Only in conjunction with appliances with oven

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New OPTIMA 700 Electric griddle pans

world of cooking

- Cooking appliance according to DIN 18852 for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	400 (size ¾)	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	600 x 700 x 750	800 x 700 x 750
Usable area	1 zone	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	305 x 545 x 100	505 x 545 x 100	705 x 545 x 100
Nominal capacity (l)	15	26	37
Net weight (kg)	77	100	116
Gross weight (kg)	84	109	126
Type of protection	IPX6	IPX6	IPX6
Electricity supply 380 - 415 V	4.4 kW	7.2 kW	10 kW
FlexPower	7EGPF040XF 6.060,— £	7EGPF060XF 6.350,— £	7EGPF080XF 8.800,— £
Fuse protection	3 x 16 A	3 x 16 A	3 x 20 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for FlexPower	1760	2880	4000
Heat emission sensitive (W) for FlexPower	1452	2376	3300
Electricity supply 380 - 415 V	5.8 kW	9.6 kW	13.3 kW
MaxPower	7EGPF040XM 6.250,— £	7EGPF060XM 6.630,— £	7EGPF080XM 9.170,— £
Fuse protection	3 x 16 A	3 x 20 A	3 x 25 A
Mains / Frequency	3 N~PE AC / 50 Hz		
Heat emission (According to VDI 2052 with a connection voltage of 400 V)			
Heat emission latent (W) for MaxPower	2320	3840	5320
Heat emission sensitive (W) for MaxPower	1914	3168	4389

¹ Carcass dimensions

New OPTIMA 700 Electric griddle pans



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Options	400 (size ¾)		600 (size 1)		800 (size 2)	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038793	340,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038801	430,— £	10038802	450,— £
Wing door self-closing*	10038805	350,— £	10038807	460,— £	10038808	700,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038941	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038922	60,— £	10038923	90,— £	10038923	90,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £		
Connection cable with 32A-CEE plug			10038857	280,— £	10038857	280,— £
Discharge system incl. GN 1/1 container and splash guard, open, without door; Cabinet space in hygienic design standard	10038815	1.100,— £	10038816	1.230,— £	10038817	1.730,— £

Optional accessories	400 (size ¾)		600 (size 1)		800 (size 2)	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121

Subject to technical modifications!
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New OPTIMA 700 Electric bainmaries

- Food warming appliance for use in commercial kitchens and food distribution.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	GN 1/1	GN 2/1
MKN code	7EBAM111X 2.750,- £	7EBAM121X 3.500,- £
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	800 x 700 x 750
Usable area	1 basin	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 215	630 x 510 x 215
Net weight (kg)	36	52
Gross weight (kg)	43	61
Type of protection	IPX6	IPX6
Electricity supply 220 - 240 V	1.5 kW	3 kW
Fuse protection	1 x 16 A	1 x 16 A
Mains / Frequency	1N/2~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 230 V)		
Heat emission latent (W)	300	600
Heat emission sensitive (W)	188	375
Drinking water cold²	3/4"	
Flow rate max. (l/min)	ca. 20	
Water pressure (bar)	2-6	
Drinking water warm²	3/4"	
Flow rate max. (l/min)	ca. 20	
Water pressure (bar)	2-6	

¹ Carcass dimensions

² Option for water filling system (only cold or warm water connection possible)

New OPTIMA 700 Electric bainmaries



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Options	GN 1/1		GN 2/1	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360,— £	10038774	360,— £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038785	690,— £	10038785	690,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320,— £	10038794	350,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410,— £	10038802	450,— £
Wing door self-closing**	10038805	350,— £	10038808	700,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038922	60,— £	10038922	60,— £
Connection cable with earthed-plug 230V	10038860	260,— £	10038860	260,— £
Water filling manually via inlet head	10038911	1.280,— £	10038911	1.280,— £

Optional accessories	GN 1/1		GN 2/1	
Multi Safe Connect bar***	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £
Shelf insert GN 1/1	10016677	85,— £	10016677	85,— £ 2 pieces required

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

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New OPTIMA 700 Electric multicooker

- Cooking appliance according to DIN 18853 for cooking in liquid, such as starch side dishes, vegetables, soups, sauces and for keeping dishes warm.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview		GN 1/1
MKN code	7EMKO111X 5.540,— £	
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	
Usable area	1 basin	
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 206.5	
Nominal capacity (l)	32	
Nominal fill quantity (l)	26	
Net weight (kg)	53	
Gross weight (kg)	60	
Type of protection	IPX6	
Electricity supply 380 - 415 V		7.2 kW
Fuse protection	3 x 16 A	
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	1440	
Heat emission sensitive (W)	900	
Drinking water cold		3/4"
Flow rate max. (l/min)	ca. 20	
Anschlussdruck (bar)	2-6	

¹ Carcass dimensions

New OPTIMA 700 Electric multicooker



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Options	GN 1/1	
SteelPlus	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270, – £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360, – £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038785	690, – £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320, – £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410, – £
Wing door self-closing**	10038805	350, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038939	Price on request
MKN stainless steel premium knob (1 set)	10038922	60, – £
Connection cable with 16A-CEE plug	10038856	260, – £
Discharge system incl. GN 1/1 container and splash guard, open, without door, Cabinet space in hygienic design standard	10038815	1.100, – £

Optional accessories	GN 1/1	
Multi Safe Connect bar***	10027182	75, – £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190, – £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
Intermediate shelf****	10039355	202, – £
Shelf insert GN 1/1	10016677	85, – £
Overflow plug	201763	96, – £
Equipment for pasta cooker consisting of perforated shelf, standpipe with starch collection plate and perforated cover and 4 baskets	10016080	915, – £
Supplementary set for using 6 pasta baskets	10016886	355, – £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
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New OPTIMA 700 Electric infra chip scuttle

- Food warming appliance for use in commercial kitchens and food distribution.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	GN 1/1
MKN code	7EIWW111X 3.340,— £
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750
Usable area	1 basin
Dimensions single usable areas (LxWxH) (mm)	305 x 510 x 215
Net weight (kg)	45
Gross weight (kg)	52
Type of protection	IPX5
Electricity supply 220 - 240 V	0.8 kW
Fuse protection	1 x 16 A
Mains / Frequency	1N/2~PE AC / 50 Hz
Heat emission (According to VDI 2052 with a connection voltage of 230 V)	
Heat emission latent (W)	160
Heat emission sensitive (W)	100

¹ Carcass dimensions

New OPTIMA 700

Electric infra chip scuttle



world of cooking

Options	GN 1/1	
SteelPlus	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270, – £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360, – £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038785	690, – £
Handrail 20 x 40 mm made of s/s in appliance length	10038791	320, – £
Shelf board 80 x 40 mm made of s/s in appliance length	10038799	410, – £
Wing door self-closing**	10038805	350, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £
Wall mounted	10038939	Price on request
MKN stainless steel premium knob (1 set)	10038921	30, – £
Connection cable with earthed-plug 230V	10038860	260, – £

Optional accessories	GN 1/1	
Multi Safe Connect bar***	10027182	75, – £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request
Wall profile, per running meter	10040541	190, – £
Covering strip	10034384	Price on request
Plinth panel, per running meter		Price on request
Cover extension, per running meter		Price on request
Intermediate shelf****	10039355	202, – £
Scoop for french fries	10017300	125, – £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)



New OPTIMA 700 Electric chargrills

world of cooking

- Cooking appliance according to DIN 18852 for cooking with contact heat, for frying of quick-fried pieces and for grilling meat and vegetables.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	600 (size 1)	800 (size 2)
MKN code	7EIGR060X	7EIGR080X
	4.240,- £	6.150,- £
Appliance dimensions (LxWxH ¹) (mm)	600 x 700 x 750	800 x 700 x 750
Usable area	2 zones	2 zones
Dimensions single usable areas (LxWxH) (mm)	380 x 470	580 x 470
Net weight (kg)	58	67
Gross weight (kg)	65	76
Type of protection	IPX6	IPX6
Electricity supply 380 - 415 V	7 kW	10.5 kW
Fuse protection	3 x 16 A	3 x 16 A
Mains / Frequency	3 N-PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	1225	1838
Heat emission sensitive (W)	5600	8400
with automatic water filling system	7EIGR060XWZ	7EIGR080XWZ
	4.970,- £	6.880,- £
Drinking water cold	3/4"	3/4"
Flow rate max. (l/min)	3,5	3,5
Water pressure (bar)	2-6	2-6

¹ Carcass dimensions

New OPTIMA 700 Electric chargrills



world of cooking

Options	600 (size 1)		800 (size 2)	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270, — £	10038768	270, — £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360, — £	10038774	360, — £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038785	690, — £	10038785	690, — £
Handrail 20 x 40 mm made of s/s in appliance length	10038793	340, — £	10038794	350, — £
Shelf board 80 x 40 mm made of s/s in appliance length	10038801	430, — £	10038802	450, — £
Wing door self-closing**	10038807	460, — £	10038808	700, — £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, — £	10038838	90, — £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, — £	10038850	90, — £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, — £	10038851	90, — £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, — £	10038852	460, — £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, — £	10038853	1.200, — £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, — £	10038855	120, — £
Wall mounted	10038939	Price on request	10038942	Price on request
EOS interface according to DIN 18875	10038832	370, — £	10038832	370, — £
Potential-free contact	10038833	370, — £	10038833	370, — £
Phase failure monitoring	10038834	370, — £	10038834	370, — £
Interface pack with EOS interface, potential-free contact and phase failure monitoring		560, — £		560, — £
MKN stainless steel premium knob (1 set)	10038921	30, — £	10038922	60, — £
Connection cable with 16A-CEE plug	10038856	260, — £	10038856	260, — £

Optional accessories	600 (size 1)		800 (size 2)	
Multi Safe Connect bar***	10027182	75, — £	10027182	75, — £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190, — £	10040541	190, — £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****	10039358	239, — £	10039362	280, — £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 700 Electric tilting bratt pans with substructure

world of cooking

- Multifunctional cooking appliance according to DIN 18857 for cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 3/1 - 100 L
Appliance dimensions (LxWxH¹) (mm)	800 x 700 x 750	1100 x 700 x 750
Usable area	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	723 x 543 x 225	1023 x 543 x 225
Nominal capacity (l)	92	129
Nominal fill quantity (l)	75	100
Net weight (kg)	195	246
Gross weight (kg)	204	269
Type of protection	IPX5	IPX5
Electricity supply 380 - 415 V	10.5 kW	15 kW
FlexPower	7EPKU022XFM 12.780,- £	7EPKU032XFM 16.050,- £
Fuse protection	3 x 20 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for FlexPower	4200	6000
HE sensitive (W) for FlexPower	4725	6750
Electricity supply 380 - 415 V	14 kW	20 kW
MaxPower	7EPKU022XMM 13.150,- £	7EPKU032XMM 16.510,- £
Fuse protection	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
HE latent (W) for MaxPower	5600	8000
HE sensitive (W) for MaxPower	6300	9000
Drinking water cold²	3/4"	
Flow rate max. (l/min)	32-70	
Water pressure (bar)	2-6	
Drinking water warm²	3/4"	
Flow rate max. (l/min)	32-70	
Water pressure (bar)	2-6	

¹ Carcass dimensions

² Option for water filling system

New OPTIMA 700

Electric tilting bratt pans with substructure



world of cooking

Options	GN 2/1 - 75 L		GN 3/1 - 100 L	
SteelPlus	10038950	Price on request	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £	10038855	120, – £
MKN stainless steel premium knob (1 set)	10038924	120, – £	10038924	120, – £
Connection cable with 32A-CEE plug	10038857	280, – £	10038857	280, – £
Socket for plug type F or type C plastic	10038870	430, – £	10038870	430, – £
Socket for plug type F or type C s/s	10038871	920, – £	10038871	920, – £
Socket for plug type CEE 16A plastic	10038872	460, – £	10038872	460, – £
Socket for plug type CEE 16A s/s	10038873	1.010, – £	10038873	1.010, – £
Water filling manually via inlet head	10038914	690, – £	10038914	690, – £

Optional accessories	GN 2/1 - 75 L		GN 3/1 - 100 L	
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190, – £	10040541	190, – £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Pan scraper	10016161	290, – £	10016161	290, – £
Scoop, unperforated	10026971	285, – £	10026971	285, – £
Scoop, perforated	10026969	355, – £	10026969	355, – £



New OPTIMA 700 Electric bratt pans

world of cooking

- Multifunctional cooking appliance according to DIN 18857 for cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	GN 2/1 - 75 L	GN 2/1 - 100 L	GN 3/1 - 100 L	GN 3/1 - 150 L
Appliance dimensions (LxWxH ¹) (mm)	1000 x 700 x 750	1000 x 700 x 750	1300 x 700 x 750	1300 x 700 x 750
Usable area	1 pan	1 pan	1 pan	1 pan
Dimensions single usable areas (LxWxH) (mm)	705 x 545 x 250	705 x 545 x 300	1023 x 543 x 250	1023 x 543 x 300
Nominal capacity (l)	84	99	121	143
Nominal fill quantity (l)	75	95	100	140
Net weight (kg)	158	173	207	227
Gross weight (kg)	181	196	234	254
Type of protection	IPX6	IPX6	IPX6	IPX6

Electricity supply 380 - 415 V	10 kW	10 kW	14.7 kW	14.7 kW
FlexPower	7EPST022XF 16.270,- £	7EPST023XF 17.140,- £	7EPST032XF 20.350,- £	7EPST033XF 21.370,- £
Fuse protection	3 x 16 A	3 x 16 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
HE latent (W) for FlexPower	4000	4000	5880	5880
HE sensitive (W) for FlexPower	4500	4500	6615	6615

Elektro-Anschluss 380 - 415 V	13.3 kW	13.3 kW	19.6 kW	19.6 kW
MaxPower	7EPST022XM 16.730,- £	7EPST023XM 17.600,- £	7EPST032XM 20.810,- £	7EPST033XM 21.830,- £
Fuse protection	3 x 25 A	3 x 25 A	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz			
Heat emission (According to VDI 2052 with a connection voltage of 400 V)				
HE latent (W) for MaxPower	5320	5320	7840	7840
HE sensitive (W) for MaxPower	5985	5985	8820	8820

Drinking water cold²	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6
Drinking water warm²	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6
Waste water²	2"
Flow rate max. (l/min)	105

¹ Carcass dimensions

² Option for water filling valve

New OPTIMA 700 Electric bratt pans



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Options	GN 2/1 - 75 L		GN 2/1 - 100 L		GN 3/1 - 100 L		GN 3/1 - 150 L	
SteelPlus	10038950 Price on request		10038950 Price on request		10038950 Price on request		10038950 Price on request	
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £	10038855	120,— £
MKN stainless steel premium knob (1 set)	10038922	60,— £	10038922	60,— £	10038922	60,— £	10038922	60,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £				
Connection cable with 32A-CEE plug	10038857	280,— £	10038857	280,— £	10038857	280,— £	10038857	280,— £
Socket for plug type F or type C plastic	10038870	430,— £	10038870	430,— £	10038870	430,— £	10038870	430,— £
Socket for plug type F or type C s/s	10038871	920,— £	10038871	920,— £	10038871	920,— £	10038871	920,— £
Socket for plug type CEE 16A plastic	10038872	460,— £	10038872	460,— £	10038872	460,— £	10038872	460,— £
Socket for plug type CEE 16A s/s	10038873	1.010,— £	10038873	1.010,— £	10038873	1.010,— £	10038873	1.010,— £
Cold water for mixing faucets and water inlets	10038920	70,— £	10038920	70,— £	10038920	70,— £	10038920	70,— £

Optional accessories	GN 2/1 - 75 L		GN 2/1 - 100 L		GN 3/1 - 100 L		GN 3/1 - 150 L	
Multi Safe Connect bar*	10027182	75,— £	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request		Price on request
Shelf, perforated	10017018	70,— £ 2 pieces required	10017018	70,— £ 2 pieces required	10017018	70,— £ 3 pieces required	10017018	70,— £ 3 pieces required
Pan scraper	10016161	290,— £	10016161	290,— £	10016161	290,— £	10016161	290,— £
Scoop, unperforated	10026971	285,— £	10026971	285,— £	10026971	285,— £	10026971	285,— £
Scoop, perforated	10026969	355,— £	10026969	355,— £	10026969	355,— £	10026969	355,— £

* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 700 Electric quick boiling kettles (round)

world of cooking

- Cooking kettle according to DIN 18855 for cooking vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	60 L	80 L
Appliance dimensions (LxWxH ¹) (mm)	800 x 700 x 750	800 x 700 x 750
Usable area	1 kettle	1 kettle
Kettle depth (mm)	375	477
Kettle diameter (mm)	500	500
Nominal capacity (l)	70	90
Nominal fill quantity (l)	60	80
Boiling time according to DIN (min.)	21	25
Net weight (kg)	102	110
Gross weight (kg)	111	119
Type of protection	IPX6	IPX6

Electricity supply 380 - 415 V	15.8 kW	15.8 kW
MKN code	7EKER060X 13.180,- £	7EKER080X 14.560,- £
Fuse protection	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	3160	3160
Heat emission sensitive (W)	553	553

Drinking water cold ²	3/4"
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Drinking water warm ²	3/4"
Flow rate max. (l/min)	50-85
Water pressure (bar)	2-6

Waste water ²	1,5"
Flow rate max. (l/min)	80

¹ Carcass dimensions

² Option for water filling valve

New OPTIMA 700
Electric quick boiling kettles (round)



world of cooking

Options	60 L		80 L	
SteelPlus	10038950	Price on request	10038950	Price on request
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, — £	10038838	90, — £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, — £	10038850	90, — £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, — £	10038851	90, — £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, — £	10038852	460, — £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, — £	10038853	1.200, — £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, — £	10038855	120, — £
Wall mounted	10038942	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038922	60, — £	10038922	60, — £
Connection cable with 32A-CEE plug	10038857	280, — £	10038857	280, — £
Socket for plug type F or type C plastic	10038870	430, — £	10038870	430, — £
Socket for plug type F or type C s/s	10038871	920, — £	10038871	920, — £
Socket for plug type CEE 16A plastic	10038872	460, — £	10038872	460, — £
Socket for plug type CEE 16A s/s	10038873	1.010, — £	10038873	1.010, — £

Optional accessories	60 L		80 L	
Multi Safe Connect bar*	10027182	75, — £	10027182	75, — £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190, — £	10040541	190, — £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
2 CNS cooking inserts, perforation 10 mm diameter	216286	1.420, — £	216286	1.420, — £
Measuring rod	895034	71, — £	10040010	71, — £
Pair of lifting hooks	216285	182, — £	216285	182, — £
Drain pipe extension for floor channel	10037771	59, — £	10037771	59, — £

* For further Multi Safe Connect bars please refer to page 121



New OPTIMA 700

Electric quick boiling kettles (round) with OPTIMA Control

world of cooking

- Cooking kettle according to DIN 18855 for cooking vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	60 L	80 L
Appliance dimensions (LxWxH ¹) (mm)	800 x 700 x 750	800 x 700 x 750
Usable area	1 kettle	1 kettle
Kettle depth (mm)	375	477
Kettle diameter (mm)	500	500
Nominal capacity (l)	70	90
Nominal fill quantity (l)	60	80
Boiling time according to DIN (min.)	21	25
Net weight (kg)	102	110
Gross weight (kg)	111	119
Type of protection	IPX6	IPX6

Electricity supply 380 - 415 V	15.8 kW	15.8 kW
MKN code	7EKER060D 13.650,- £	7EKER080D 15.030,- £
Fuse protection	3 x 32 A	3 x 32 A
Mains / Frequency	3 N~PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	3160	3160
Heat emission sensitive (W)	553	553

Drinking water cold	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Drinking water warm	3/4"
Flow rate max. (l/min)	32-70
Water pressure (bar)	2-6

Waste water	1,5"
Flow rate max. (l/min)	80

¹ Carcass dimensions

New OPTIMA 700

Electric quick boiling kettles (round) with OPTIMA Control



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Options	60 L		80 L	
SteelPlus	10038950	Price on request	10038950	Price on request
Equipment for external core temperature sensor connection including pluggable SousVide probe	10038826	690, – £	10038826	690, – £
Equipment for external core temperature sensor connection including pluggable multi core probe	10038827	600, – £	10038827	600, – £
Interface pack with EOS interface, potential-free contact, phase failure monitoring and ChefsHelp signal	10038830	560, – £	10038830	560, – £
EOS interface according to DIN 18875	10038832	370, – £	10038832	370, – £
Potential-free contact	10038833	370, – £	10038833	370, – £
Phase failure monitoring	10038834	370, – £	10038834	370, – £
ChefsHelp signal	10038835	370, – £	10038835	370, – £
WLAN interface	10038837	90, – £	10038837	90, – £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90, – £	10038838	90, – £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90, – £	10038850	90, – £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90, – £	10038851	90, – £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460, – £	10038852	460, – £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200, – £	10038853	1.200, – £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120, – £	10038855	120, – £
Wall mounted	10038942	Price on request	10038942	Price on request
Connection cable with 32A-CEE plug	10038857	280, – £	10038857	280, – £
Socket for plug type F or type C plastic	10038870	430, – £	10038870	430, – £
Socket for plug type F or type C s/s	10038871	920, – £	10038871	920, – £
Socket for plug type CEE 16A plastic	10038872	460, – £	10038872	460, – £
Socket for plug type CEE 16A s/s	10038873	1.010, – £	10038873	1.010, – £
Cold water for mixing faucets and water inlets	10038920	70, – £	10038920	70, – £
Mixing faucet, outlet 250 mm electronic	10038946	1.340, – £	10038946	1.340, – £
Mixing faucet, outlet 400 mm electronic	10038947	1.430, – £	10038947	1.430, – £



New OPTIMA 700
Electric quick boiling kettles (round) with OPTIMA Control

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Optional accessories	60 L		80 L	
Multi Safe Connect bar*	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
2 CNS cooking inserts, perforation 10 mm diameter	216286	1.420,— £	216286	1.420,— £
Measuring rod	895034	71,— £	10040010	71,— £
Pair of lifting hooks	216285	182,— £	216285	182,— £
Drain pipe extension for floor channel	10037771	59,— £	10037771	59,— £

* For further Multi Safe Connect bars please refer to page 121



world of cooking

THE NEW
OPTIMA 700



New OPTIMA 700 Gas ranges

world of cooking

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may include options and optional accessories

Appliance overview	2 burners	4 burners	6 burners
Appliance dimensions (LxWxH ¹) (mm)	400 x 700 x 750	800 x 700 x 750	1200 x 700 x 750
Usable area	2 zones	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 275	370 x 275	370 x 275
Net weight (kg)	40	68	102

MKN code	7GHED042XX 3.570,— £	7GHED084XX 5.280,— £	7GHED126XX 6.980,— £
Gas connection	R 3/4	R 3/4	R 3/4
Front burner distribution, from left to right	1x D (5.6 kW)	2x D (5.6 kW)	1x D (5.6 kW), 1x C (3.5 kW), 1x D (5.6 kW)
Rear burner distribution, from left to right	1x C (3.5 kW)	2x C (3.5 kW)	3x C (3.5 kW)
Nominal thermal load	9.1 kW	18.2 kW	25.2 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W)	910	1820	2520
Heat emission sensitive (W)	2275	4550	6300

Increased power	7GHED042XL 3.760,— £	7GHED084XL 5.650,— £	7GHED126XL 7.540,— £
Gas connection	R 3/4	R 3/4	R 3/4
Front burner distribution, from left to right	1x D (5.6 kW)	2x D (5.6 kW)	3x D (5.6 kW)
Rear burner distribution, from left to right	1x D (5.6 kW)	2x D (5.6 kW)	3x D (5.6 kW)
Nominal thermal load	11.2 kW	22.4 kW	33.6 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)			
Heat emission latent (W)	1120	2240	3360
Heat emission sensitive (W)	2800	5600	8400

¹ Carcass dimensions

New OPTIMA 700 Gas ranges



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Options	2 burners		4 burners		6 burners	
SteelPlus	10038950	Price on request	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £	10038768	270,— £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360,— £	10038774	360,— £		
Wing door self-closing**	10038805	350,— £	10038808	700,— £	10038810	920,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £	10038855	120,— £
Wall mounted	10038939	Price on request	10038942	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038922	60,— £	10038924	120,— £	10038926	180,— £
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038930	100,— £	10038930	100,— £	10038930	100,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £	10038868	380,— £

Optional accessories	2 burners		4 burners		6 burners	
Multi Safe Connect bar***	10027182	75,— £	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request		Price on request
Intermediate shelf****	10039355	202,— £	10039362	280,— £		
Simmer plate for 1 burner point (350 x 275 mm)*****	201860	190,— £	201860	190,— £	201860	190,— £
Chrome nickel steel sliding grid for 1 cooking zone (370 x 275 mm)*****	10016884	240,— £	10016884	240,— £	10016884	240,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

***** Only in conjunction with simmering plate

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world of cooking

New OPTIMA 700 Gas ranges with gas oven GN 1½

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	4 burners	6 burners
Appliance dimensions (LxWxH ¹) (mm)	800 x 700 x 750	1200 x 700 x 750
Usable area	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 275	370 x 275
Net weight (kg)	113	147

with gas oven GN 2/1	7GHED084XXGB 9.080,— £	7GHED126XXGB 10.810,— £
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	3x D (5.6 kW)	1x D (5.6 kW), 1x C (3.5 kW), 1x D (5.6 kW)
Rear burner distribution, from left to right	3x D (5.6 kW)	3x C (3.5 kW)
Nominal thermal load	24.3 kW	31.3 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	3020	3720
Heat emission sensitive (W)	6650	8400

Increased power with gas oven GN 2/1	7GHED084XLGB 9.450,— £	7GHED126XLGB 11.370,— £
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	2x D (5.6 kW)	3x D (5.6 kW)
Rear burner distribution, from left to right	2x D (5.6 kW)	3x D (5.6 kW)
Nominal thermal load	28.5 kW	39.7 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	3440	4560
Heat emission sensitive (W)	5810	10500

¹ Carcass dimensions

New OPTIMA 700
Gas ranges
with gas oven GN 1½



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Options	4 burners		6 burners	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design HS			10038770	270,— £
Cabinet space in hygienic design H2			10038769	550,— £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*			10038775	640,— £
Wing door self-closing**			10038805	350,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038942	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038925	150,— £	10038927	210,— £
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038930	100,— £	10038930	100,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £

Optional accessories	4 burners		6 burners	
Multi Safe Connect bar***	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****			10039355	202,— £
Simmer plate for 1 burner point (350 x 275 mm)*****	201860	190,— £	201860	190,— £
Chrome nickel steel sliding grid for 1 cooking zone (370 x 275 mm)*****	10016884	240,— £	10016884	240,— £
CNS grid GN 1½	206117	133,— £	206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm	10017318	159,— £	10017318	159,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

***** Only in conjunction with simmering plate

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world of cooking

New OPTIMA 700 Gas ranges with electric oven GN 1½

- Range according to EN 203 for the preparation of dishes in saucepans and pans on one surface.
For boiling, steaming, frying, braising, simmering and steam frying.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	4 burners	6 burners
Appliance dimensions (LxWxH ¹) (mm)	800 x 700 x 750	1200 x 700 x 750
Usable area	4 zones	6 zones
Dimensions single usable areas (LxWxH) (mm)	370 x 275	370 x 275
Net weight (kg)	105	139
Type of protection	IPX5	IPX5

with electric oven GN 2/1	7GHED084XXEB 8.270,— £	7GHED126XXEB 10.000,— £
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	3x D (5.6 kW)	1x D (5.6 kW), 1x C (3.5 kW), 1x D (5.6 kW)
Rear burner distribution, from left to right	3x D (5.6 kW)	3x C (3.5 kW)
Nominal thermal load	18.2 kW	25.2 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Electricity supply 380 - 415 V	4.55 kW	4.55 kW
Fuse protection	2x16 A	2x16 A
Mains / Frequency	2N-PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	2548	3248
Heat emission sensitive (W)	6143	7892.5

Increased power with electric oven GN 2/1	7GHED084XLEB 8.640,— £	7GHED126XLEB 10.560,— £
Gas connection	R 3/4	R 3/4
Front burner distribution, from left to right	2x D (5.6 kW)	3x D (5.6 kW)
Rear burner distribution, from left to right	2x D (5.6 kW)	3x D (5.6 kW)
Nominal thermal load	22.4 kW	33.6 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Electricity supply 380 - 415 V	4.55 kW	4.55 kW
Fuse protection	2x16 A	2x16 A
Mains / Frequency	2N-PE AC / 50 Hz	
Heat emission (According to VDI 2052 with a connection voltage of 400 V)		
Heat emission latent (W)	2968	4088
Heat emission sensitive (W)	7193	9992.5

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¹ Carcass dimensions

New OPTIMA 700
Gas ranges
with electric oven GN 1½



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Options	4 burners		6 burners	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design HS			10038770	270,— £
Cabinet space in hygienic design H2			10038769	550,— £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*			10038775	640,— £
Wing door self-closing**			10038805	350,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038942	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038926	180,— £	10038928	240,— £
1 Simmering plate for one burner and 1 CNS grid to cover 1 burner	10038930	100,— £	10038930	100,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £

Optional accessories	4 burners		6 burners	
Multi Safe Connect bar***	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****			10039355	202,— £
Simmer plate for 1 burner point (350 x 275 mm)*****	201860	190,— £	201860	190,— £
Chrome nickel steel sliding grid for 1 cooking zone (370 x 275 mm)*****	10016884	240,— £	10016884	240,— £
CNS grid GN 1½	206117	133,— £	206117	133,— £
Baking tray GN 1½; 530 x 520 x 40 mm	10017318	159,— £	10017318	159,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

***** Only in conjunction with chrome-nickel steel grid

***** Only in conjunction with simmering plate

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New OPTIMA 700 Gas griddle plates

world of cooking

- Cooking appliance according to EN 203 for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	600 (size 1)	800 (size 2)
Appliance dimensions (LxWxH ¹) (mm)	600 x 700 x 750	800 x 700 x 750
Usable area	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	505 x 545 x 35	705 x 545 x 35
Net weight (kg)	70	95

smooth heat resistant steel	7GGRP060XGS 4.580,— £	7GGRP080XGS 8.410,— £
smooth Chrome nickel steel	7GGRP060XGE 5.210,— £	7GGRP080XGE 9.290,— £
half ribbed heat resistant steel	7GGRP060XHS 4.970,— £	7GGRP080XHS 8.890,— £
half ribbed Chrome nickel steel with PowerBlock	7GGRP060XHE 5.960,— £	7GGRP080XHE 10.140,— £

Gas connection	R 3/4	R 3/4
Nominal thermal load	10.8 kW	16.2 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	4320	6480
Heat emission sensitive (W)	3780	5670

¹ Carcass dimensions

New OPTIMA 700 Gas griddle plates



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Options	600 (size 1)		800 (size 2)	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £
Wing door self-closing*	10038805	350,— £	10038807	460,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038941	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038921	30,— £	10038922	60,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £

Optional accessories	600 (size 1)		800 (size 2)	
Multi Safe Connect bar**	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Splash guard	945525	196,— £	945525	196,— £
Fat drain plug	10034785	101,— £	10034785	101,— £
Griddle plate scraper for ribbed and half ribbed griddle plates	10039804	325,— £	10039804	325,— £

* Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

** For further Multi Safe Connect bars please refer to page 121



New OPTIMA 700 Gas lava stone grills

world of cooking

- Cooking appliance according to EN 203 for cooking with contact heat, for frying of quick-fried pieces and for grilling meat and vegetables.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	ARGENTINA 1	ARGENTINA 2
MKN code	7GGSG060X 8.660,— £	7GGSG080X 10.670,— £
Appliance dimensions (LxWxH ¹) (mm)	600 x 700 x 750	800 x 700 x 750
Usable area	1 zone	2 zones
Dimensions single usable areas (LxWxH) (mm)	330 x 515	660 x 515
Net weight (kg)	70	95
Gross weight (kg)	77	104
Gas connection	R 3/4	R 3/4
Nominal thermal load	10 kW	20 kW
Type of gas	Natural gas / Liquid gas	Natural gas / Liquid gas
Heat emission (According to VDI 2052)		
Heat emission latent (W)	2000	4000
Heat emission sensitive (W)	7200	14400
with automatic water filling system	7GGSG060XWZ 9.120,— £	7GGSG080XWZ 11.410,— £
Electricity supply 220 - 240 V	0.02 kW	0.02 kW
Fuse protection	1 x16 A	1 x16 A
Mains / Frequency	1 N~ PE AC / 50 Hz	1 N~ PE AC / 50 Hz
Type of protection	IPX5	IPX5
Drinking water cold	3/4"	3/4"
Flow rate max. (l/min)	5	5
Water pressure (bar)	2-6	2-6

¹ Carcass dimensions

New OPTIMA 700 Gas lava stone grills



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Options	ARGENTINA 1		ARGENTINA 2	
SteelPlus	10038950	Price on request	10038950	Price on request
Cabinet space in hygienic design H2	10038768	270,— £	10038768	270,— £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774	360,— £	10038774	360,— £
Cabinet space in hygienic design H2 with permanent waste water connection with odor trap	10038782	420,— £	10038782	420,— £
Wing door self-closing**	10038807	460,— £	10038808	700,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838	90,— £	10038838	90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850	90,— £	10038850	90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851	90,— £	10038851	90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852	460,— £	10038852	460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853	1.200,— £	10038853	1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855	120,— £	10038855	120,— £
Wall mounted	10038941	Price on request	10038942	Price on request
MKN stainless steel premium knob (1 set)	10038921	30,— £	10038922	60,— £
Connection cable with 16A-CEE plug	10038856	260,— £	10038856	260,— £
Gas shut-off valve with thermal shut-off valve	10038867	230,— £	10038867	230,— £
Gas shut-off valve with thermal shut-off valve incl. gas connection hose	10038868	380,— £	10038868	380,— £

Optional accessories	ARGENTINA 1		ARGENTINA 2	
Multi Safe Connect bar***	10027182	75,— £	10027182	75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796	Price on request	10039796	Price on request
Wall profile, per running meter	10040541	190,— £	10040541	190,— £
Covering strip	10034384	Price on request	10034384	Price on request
Plinth panel, per running meter		Price on request		Price on request
Cover extension, per running meter		Price on request		Price on request
Intermediate shelf****	10039358	239,— £	10039362	280,— £

* Intermediate shelves available

*** For further Multi Safe Connect bars please refer to page 121

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

Subject to technical modifications!
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New OPTIMA 700 Work tables

- Work table manufactured according to DIN 18860.
- Manufactured in ISO 9001 certified factory.



Picture may includes options and optional accessories

Appliance overview	200	300	400	500
MKN code	7NART020X	7NART030X	7NART040X	7NART050X
	1.090,— £	1.150,— £	1.450,— £	1.510,— £
Appliance dimensions (LxWxH ¹) (mm)	200 x 700 x 750	300 x 700 x 750	400 x 700 x 750	500 x 700 x 750
Net weight (kg)	19	21	34	40
Gross weight (kg)	26	28	41	47



Picture may includes options and optional accessories

Appliance overview	600	800	1000	1200
MKN code	7NART060X	7NART080X	7NART100X	7NART120X
	1.610,— £	1.730,— £	1.960,— £	2.190,— £
Appliance dimensions (LxWxH ¹) (mm)	600 x 700 x 750	800 x 700 x 750	1000 x 700 x 750	1200 x 700 x 750
Net weight (kg)	44	53	63	69
Gross weight (kg)	52	62	72	78

¹ Carcass dimensions

New OPTIMA 700 Work tables



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Options	200	300	400	500
SteelPlus	10038950 Price on request	10038950 Price on request	10038950 Price on request	10038950 Price on request
Cabinet space in hygienic design H2			10038768 270,— £	10038768 270,— £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*			10038774 360,— £	10038774 360,— £
Handrail 20 x 40 mm made of s/s in appliance length	10038789 300,— £	10038790 310,— £	10038791 320,— £	10038792 330,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038797 390,— £	10038798 400,— £	10038799 410,— £	10038800 420,— £
Wing door self-closing**			10038805 350,— £	10038806 400,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838 90,— £	10038838 90,— £	10038838 90,— £	10038838 90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850 90,— £	10038850 90,— £	10038850 90,— £	10038850 90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 90,— £	10038851 90,— £	10038851 90,— £	10038851 90,— £
2 rollers (rear), 2 feet (150 mm, at the front)			10038852 460,— £	10038852 460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)			10038853 1.200,— £	10038853 1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855 120,— £	10038855 120,— £	10038855 120,— £	10038855 120,— £
Wall mounted	10038937 Price on request	10038938 Price on request	10038939 Price on request	10038940 Price on request
Mixing faucet, outlet 250 mm	10038915 880,— £	10038915 880,— £	10038915 880,— £	10038915 880,— £
Mixing faucet, outlet 400 mm	10038916 1.010,— £	10038916 1.010,— £	10038916 1.010,— £	10038916 1.010,— £
Upright tab	10038917 1.280,— £	10038917 1.280,— £	10038917 1.280,— £	10038917 1.280,— £
1 Drawer box in upper section in appliance length			10038861 850,— £	10038863 870,— £
2 Drawer boxes in lower section in appliance length			10038862 1.630,— £	10038864 1.680,— £
Socket for plug type F or type C plastic	10038870 430,— £	10038870 430,— £	10038870 430,— £	10038870 430,— £
Socket for plug type F or type C s/s	10038871 920,— £	10038871 920,— £	10038871 920,— £	10038871 920,— £
Socket for plug type CEE 16A plastic	10038872 460,— £	10038872 460,— £	10038872 460,— £	10038872 460,— £
Socket for plug type CEE 16A s/s	10038873 1.010,— £	10038873 1.010,— £	10038873 1.010,— £	10038873 1.010,— £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Subject to technical modifications!
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New OPTIMA 700 Work tables

world of cooking

Optional accessories	200	300	400	500
Multi Safe Connect bar***	10027182 75,— £	10027182 75,— £	10027182 75,— £	10027182 75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796 Price on request	10039796 Price on request	10039796 Price on request	10039796 Price on request
Wall profile, per running meter	10040541 190,— £	10040541 190,— £	10040541 190,— £	10040541 190,— £
Covering strip	10034384 Price on request	10034384 Price on request	10034384 Price on request	10034384 Price on request
Plinth panel, per running meter	Price on request	Price on request	Price on request	Price on request
Cover extension, per running meter	Price on request	Price on request	Price on request	Price on request
Intermediate shelf****			10039355 202,— £	10037180 221,— £

*** For further Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)

New OPTIMA 700 Work tables



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Options	600	800	1000	1200
SteelPlus	10038950 Price on request	10038950 Price on request	10038950 Price on request	10038950 Price on request
Cabinet space in hygienic design H2	10038768 270,— £	10038768 270,— £	10038768 270,— £	10038768 270,— £
Cabinet space in hygienic design H2 with embossed drawer slides (rails), with container tilt protection*	10038774 360,— £	10038774 360,— £		
Handrail 20 x 40 mm made of s/s in appliance length	10038793 340,— £	10038794 350,— £	10038795 370,— £	10038796 390,— £
Shelf board 80 x 40 mm made of s/s in appliance length	10038801 430,— £	10038802 450,— £	10038803 470,— £	10038804 490,— £
Wing door self-closing**	10038807 460,— £	10038808 700,— £	10038809 800,— £	10038810 920,— £
Appliance feet 100 mm height adjustable (4 pieces)	10038838 90,— £	10038838 90,— £	10038838 90,— £	10038838 90,— £
Appliance feet 150 mm height adjustable (4 pieces)	10038850 90,— £	10038850 90,— £	10038850 90,— £	10038850 90,— £
Preparation of the appliance for plinth installation including height-adjustable plinth feet (4 pieces)	10038851 90,— £	10038851 90,— £	10038851 90,— £	10038851 90,— £
2 rollers (rear), 2 feet (150 mm, at the front)	10038852 460,— £	10038852 460,— £	10038852 460,— £	10038852 460,— £
Mobile version (4 swivel castors made of s/s, 2 with locking function)	10038853 1.200,— £	10038853 1.200,— £	10038853 1.200,— £	10038853 1.200,— £
Flanged feet 150 mm height adjustable (4 pieces)	10038855 120,— £	10038855 120,— £	10038855 120,— £	10038855 120,— £
Wall mounted	10038941 Price on request	10038942 Price on request	10038943 Price on request	10038944 Price on request
Mixing faucet, outlet 250 mm	10038915 880,— £	10038915 880,— £	10038915 880,— £	10038915 880,— £
Mixing faucet, outlet 400 mm	10038916 1.010,— £	10038916 1.010,— £	10038916 1.010,— £	10038916 1.010,— £
Upright tab	10038917 1.280,— £	10038917 1.280,— £	10038917 1.280,— £	10038917 1.280,— £
1 Drawer box in upper section in appliance length	10038865 900,— £			
2 Drawer boxes in lower section in appliance length	10038866 1.730,— £			
Socket for plug type F or type C plastic	10038870 430,— £	10038870 430,— £	10038870 430,— £	10038870 430,— £
Socket for plug type F or type C s/s	10038871 920,— £	10038871 920,— £	10038871 920,— £	10038871 920,— £
Socket for plug type CEE 16A plastic	10038872 460,— £	10038872 460,— £	10038872 460,— £	10038872 460,— £
Socket for plug type CEE 16A s/s	10038873 1.010,— £	10038873 1.010,— £	10038873 1.010,— £	10038873 1.010,— £

* Intermediate shelves available

** Wing doors up to 600 mm appliance length optionally with hinge on right or left-hand side, designed as 2 doors from 800 mm

Subject to technical modifications!
RRP in £ without VAT_EX/GB,
Status: 16.07.2025 www.mkn.com



New OPTIMA 700 Work tables

world of cooking

Optional accessories	600	800	1000	1200
Multi Safe Connect bar***	10027182 75,— £	10027182 75,— £	10027182 75,— £	10027182 75,— £
Terminal strip per running meter new OPTIMA to new OPTIMA / OPTIMA / FlexiChef®	10039796 Price on request	10039796 Price on request	10039796 Price on request	10039796 Price on request
Wall profile, per running meter	10040541 190,— £	10040541 190,— £	10040541 190,— £	10040541 190,— £
Covering strip	10034384 Price on request	10034384 Price on request	10034384 Price on request	10034384 Price on request
Plinth panel, per running meter	Price on request	Price on request	Price on request	Price on request
Cover extension, per running meter	Price on request	Price on request	Price on request	Price on request
Intermediate shelf****	10039358 239,— £	10039362 280,— £		

*** For further Multi Safe Connect bars please refer to page 121

**** Can only be used in conjunction with cabinet space in hygienic design H2 with embossed drawer slides (rails)



world of cooking

HotLine



The profit centre. For small and mid-sized gastronomy



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.

Individually. As a block. And as a 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.



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.

The premium **HotLine** features are also evident in the hygiene qualities and ergonomics at workplaces. There are more than 35 electric and gas appliances which can be combined freely and merged to a single compact hygienic unit using the MKN appliance connection.



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Electric ranges VITRO

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 2.3 kW.
- Energy saving pan size recognition can be switched over to continuous power.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric ceramic range VITRO 2

3.480,— £



Model No.	1323401
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– Hob with 2 heating zones, 2.3 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection, IPX4
Connected load	4.6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 920 W, latent: 368 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet) 72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet) 84,— £
<p>Find illustrations and further opt. equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric ceramic range VITRO 4

5.200,— £



Model No.	1323402
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Hob with 4 heating zones, 2.3 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, fan, mains connection, IPX4
Connected load	9.2 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 1840 W, latent: 736 W
Optional accessories	
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet) 72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet) 84,— £
<p>Find illustrations and further opt. equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>	

Electric ceramic range VITRO 4 and electric oven GN 1½

8.250,— £



Model No.	1323403	
Dimensions	800 x 700 mm, 700 mm Corpus height	
Description	<ul style="list-style-type: none"> – Hob with 4 heating zones, 2.3 kW each – Ceramic hob 700 x 540 mm – Oven 4.55 kW 	
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, fan, mains connection, IPX4	
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C	
Connected load	4.55 kW 2 NPE AC 400 V	
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat	
Accessories	1 Granite enamelled tray GN 1½ (530 x 520 x 40 mm), 1 Chrome nickel steel grid GN 1½	
Connected load	13.75 kW 3 NPE AC 400 V. Fuse protection 3 x 32 A	
Heat emission	sensitive: 3432 W, latent: 1464 W	
Optional accessories		
10017318	1 Granite enamelled tray GN 1½ (530 x 520 x 40 mm)	157,— £
206117	1 Chrome nickel steel grid GN 1½	132,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric INDUCTION ranges

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, each with 3.5 kW.
- Electronic pan size recognition, already from 12 cm body-diameter.
- Fast heat transfer, high efficiency
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.
- Optionally equipped with potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric INDUCTION range 2-zone

5.820,— £



Model No.	1323101	
Dimensions	400 x 700 mm, 700 mm Corpus height	
Description	– Hob with 2 heating zones, 3.5 kW each – Ceramic hob 305 x 540 mm	
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, mains connection, IPX4	
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 490 W, latent: 560 W	
Optional accessories		
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).		

Electric INDUCTION range 4-zone

10.530,— £



Model No.	1323103	
Dimensions	800 x 700 mm, 700 mm Corpus height	
Description	– Hob with 4 heating zones, 3.5 kW each – Ceramic hob 700 x 540 mm	
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, fan, mains connection, IPX4	
Connected load	14 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A	
Heat emission	sensitive: 980 W, latent: 1120 W	
Optional accessories		
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
Find illustrations and further opt. equipment on page 229.		
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).		

Electric boiling top wok INDUCTION

4.870,— £



Model No.	1323106	
Dimensions	500 x 700 mm, 700 mm Corpus height	
Description	– Wok hob 5 kW and wok pan recognition – Ceramic hob Ø 350 mm	
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, mains connection, IPX4	
Connected load	5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 350 W, latent: 400 W	
Optional accessories		
10017353	1 Stainless steel wok pan	320,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric boiling top surface induction island

5.900,— £



Model No.	1323111	
Dimensions	500 x 700 mm, 700 mm Corpus height	
Description	– Ceramic hob 400 x 400 mm – Hob with 1 heating zone 10.0 kW	
Electrical equipment	Main switch, surface induction generator module 325 x 325 mm with control element, contactor, fan, mains connection, IPX4	
Connected load	10 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 700 W, latent: 800 W	
Optional accessories		
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric deep fat fryers

- Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning.
- Thermostatic temperature regulation
- Safety temperature thermostat for reliable overheating protection.
- Also available with increased heating capacity.
- Safe oil drainage from the bottom via slide valve.
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric deep fat fryer LONDON 1



Dimensions	400 x 700 mm, 700 mm Corpus height
Description	Frying basin 180 x 400 x 235 mm deep, max. 12.5 ltr.
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX4
Connected load	6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 540 W, latent: 4200 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "L"

Optional accessories		
813001	1 Oil receptacle 15 L	360,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
Please find illustrations and further optional equipment on page 229.		

Model No.	Model options		Price
	Standard	Higher load: 10 kW 3 NPE AC 400 V Heat emission: sensitive 900 W, latent 7000 W	
1320321	•		3.230,— £
1320321B		•	3.410,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer LONDON 2



Dimensions	500 x 700 mm, 700 mm Corpus height	
Description	Frying basin 180 x 400 x 235 mm deep each, max. 2x 12.5 ltr.	
Electrical equipment	Main switch, end switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, mains connection, IPX4	
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets "L"	
Optional accessories		
813006	1 Oil receptacle 30 litres	420,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
Find illustrations and further opt. equipment on page 229.		

Model No.	Model options			Price
	Standard: 12 kW 3 NPE AC 400 V Heat emiss.: sensitive 1080 W, latent 8400 W	Higher load: 20 kW 3 NPE AC 400 V Heat emiss.: sensitive 1800 W, latent 14000 W	Fuse protection	
1320325	•		3 x 20 A	5.250,— £
1320325B		•	3 x 32 A	5.590,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer PARIS



Dimensions	500 x 700 mm, 700 mm Corpus height	
Description	Frying basin 400 x 400 x 235 mm deep, max. 30 ltr.	
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, contactor, end switch, mains connection, IPX4	
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "P", 2 baskets "L"	
Optional accessories		
813006	1 Oil receptacle 30 litres	420,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
Find illustrations and further opt. equipment on page 229.		

Model No.	Model options			Price
	Standard: 10 kW 3 NPE AC 400 V Heat emiss.: sensitive 900 W, latent 7000 W	Higher load: 20 kW 3 NPE AC 400 V Heat emiss.: sensitive 1800 W, latent 14000 W	Fuse protection	
1320330	•		3 x 16 A	4.030,— £
1320330B		•	3 x 32 A	4.940,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- A long service life is ensured by low heating element temperature and effective heat insulation.
- Two separate heating zones with thermostatic temperature regulation.
- A safety temperature limiter for reliable overheating protection.
- Griddle plates with fat collecting drawer with splash protection.
- Griddle plates available in various frying surface finishes:
smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smoothly polished surface, half ribbed heat resistant steel or chrome nickel steel
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric griddle plate ¾ SUPRA

4.130,— £



Picture includes optional accessories

Model No.	10016950
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Frying surface of smoothly polished special sandwich material (MKN PowerBlock) – Appliance with one regulated heating zone – Frying surface 300 x 540 mm
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive:1782 W, latent: 2160 W

Optional accessories		
945650	1 Splash guard	193,— £
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates	275,— £
204534	1 Fat drain plug	99,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric griddle plate 1 SUPRA



Picture includes optional accessories

Dimensions	500 x 700 mm, 700 mm Corpus height	
Description	– Appliance with two separate heating zones – Frying surface 420 x 545 mm	
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4	
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 2376 W, latent: 2880 W	
Optional accessories		
10017094	1 Splash guard	193,— £
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates	275,— £
204534	1 Fat drain plug	99,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
Please find illustrations and further optional equipment on page 229.		

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1321103	•		3.680,— £
1321103B		•	4.200,— £

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1321135A	•		4.440,— £
1321136A		•	5.450,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plate 2 SUPRA



Picture includes optional accessories

Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Appliance with two separate heating zones – Frying surface 705 x 545 mm
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 3564 W, latent: 4320 W

Optional accessories		
945530	1 Splash guard	255,— £
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates	275,— £
204534	1 Fat drain plug	99,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
Please find illustrations and further optional equipment on page 229.		

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1321130	•		5.650,— £
1321131		•	6.360,— £

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1321130A	•		6.790,— £
1321131A		•	7.940,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan ¾ SUPRA

5.400,— £



Model No.	10013256
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 300 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2430 W, latent: 2160 W
Accessories	1 Plug

Optional accessories

204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan 1 SUPRA

5.710,— £



Model No.	1322507
Dimensions	600 x 700 mm, 700 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 26 litres – Appliance with two separate heating zones – Frying surface 500 x 540, 100 mm deep
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug

Optional accessories

204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan 2 SUPRA

8.070,— £



Model No.	1322509	
Dimensions	800 x 700 mm, 700 mm Corpus height	
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking, steaming and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 705 x 545, 100 mm deep 	
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection, IPX4	
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A	
Heat emission	sensitive: 4860 W, latent: 4320 W	
Accessories	1 Plug	
Optional accessories		
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric bainmaries

- Moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate.
- Thermostatic temperature regulation – indirect heating ensures easy cleaning.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric bainmarie GN 1/1

2.350,— £



Model No.	1320501A	
Dimensions	400 x 700 mm, 700 mm Corpus height	
Description	Basin 305 x 510 x 215 mm deep, drain at the bottom	
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, safety temperature limiter, mains connection, IPX4	
Connected load	1.5 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A	
Heat emission	sensitive: 188 W, latent: 300 W	
Optional accessories		
815406	1 Rotatable water inlet tap R½" (ill. see page 170)	216,— £
10016677	1 Shelf insert	84,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £

Electric bainmarie GN 2/1

3.080,— £



Model No.	1320502A	
Dimensions	800 x 700 mm, 700 mm Corpus height	
Description	Basin 630 x 510 x 215 mm deep, drain at the bottom	
Electrical equipment	Main switch, thermostat, control lamp, tubular heating elements, mains connection, IPX4	
Connected load	3 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A	
Heat emission	sensitive: 375 W, latent: 600 W	
Optional accessories		
815406	1 Rotatable water inlet tap R½" (ill. see page 170)	216,— £
10016677	1 Shelf insert (2 are required)	84,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Find illustrations and further opt. equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- SUPRA heating system ensures short heating up times and a longer service life of the heating elements.
- Variable power adjustment and thermostatic temperature regulation.
- Very easy to clean because of indirect heating.
- Drain ball valve R 1½", swivelling water inlet tap
- Equipped as standard with interface for connection to an energy optimization system according to DIN 18875 and potential free contact.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric cookmarie GN 1/1

4.830, – £



Model No.	1322603
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– A multifunctional appliance for cooking and keeping warm – Basin 305 x 510 mm, 210 mm deep
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 900 W, latent: 1440 W
Accessories	1 Water inlet tap R½" behind the basin

Optional accessories		
201763	1 Overflow plug	95, – £
10016677	1 Shelf insert	84, – £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72, – £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84, – £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric pasta cooker

5.680,— £



Model No.	1320402	
Dimensions	400 x 700 mm, 700 mm Corpus height	
Description	Basin 305 x 510 mm, 210 mm deep	
Electrical equipment	Power adjustment switch, thermostat, safety temperature thermostat, control lamp, SUPRA contact heating elements, relay, mains connection, IPX4	
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 900 W, latent: 1440 W	
Accessories	1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R½" behind the basin	
Optional accessories		
10016886	Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel	350,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric infra chip scuttle

- Moulded basins with large corner radii which are easy to clean
- Ceramic heating elements for keeping fried food hot
- Removable containers GN 1/1 with perforated shelf inserts for large capacities and dry heat
- Seamlessly and tightly welded into the top plate
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric infra chip scuttle GN 1/1

2.630,— £



Model No.	1320601	
Dimensions	400 x 700 mm, 700 mm Corpus height	
Description	Basin 305 x 510 mm, 215 mm deep	
Electrical equipment	Main switch, ceramic heating elements, mains connection, IPX4	
Connected load	1 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A	
Heat emission	sensitive: 175 W, latent: 200 W	
Accessories	1 GN container 1/1-200 mm deep, 1 perforated shelf insert	
Optional accessories		
10017300	1 Scoop for french fries	123,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric chargrills

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, incl. for easy cleaning and safety drain $\frac{3}{4}$ " at the front.
- Optionally equipped with interface for connection to an energy optimization system according to DIN 18875
- Optionally equipped with potential free contact
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric chargrill

3.680,— £



Model No.	1321501
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Grill surface 380 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX4
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 5600 W, latent: 1225 W
Accessories	2 Cast iron grates, 1 drain cock key

Optional accessories

204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric chargrill 2

5.410,— £



Model No.	10018146
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Grill surface 580 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection, IPX4
Connected load	10.5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 8400 W latent: 1838 W
Accessories	3 Cast iron grates, 1 drain cock key

Optional accessories

204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £

Find illustrations and further opt. equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas ranges

- Moulded steel hobs tightly fitted to the substructure.
- Hob depth of 70 mm prevents the burning on of boiled over food.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas range with 2 burners

3.170,— £



Model No.	1363404
Dimensions	400 x 700 mm, 700 mm Corpus height
Description	– DN 15 (½") gas connection required – 1 x C-burner 3.5 kW (at the rear), 1 x D-burner 5.6 kW (at the front)
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, manual ignition and temperature control
Nominal thermal load	9.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2275 W, latent: 910 W
Accessories	1 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories		
201860	1 Simmering plate for 1 burner	190,— £
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)	240,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Gas range with 4 burners

4.610,— £



Model No.	1363402
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– 2 x C-burner 3.5 kW each (front right, rear left) each, 2 x D-burner 5.6 kW each (front left, rear right) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch, manual ignition and temperature control
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4550 W, latent: 1820 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

201860	1 Simmering plate for 1 burner	190,— £
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)	240,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Gas range with 4 burners and electric oven GN 1½

7.680,— £



Model No.	1363403
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– As described above (model No. 1363402), but with electric oven – DN 15 (½") gas connection required
Electric oven	535 x 520 x 250 mm Direct upper heat, indirect lower heat, 50 – 300°C
Connected load	4.55 kW 2 NPE AC 400 V. Fuse protection 2 x 16 A
Electrical equipment	Internal tubular heating element for upper heat. Indirect lower heat controllable by a thermostat, with control lamp, control switch and safety temperature thermostat, mains connection, IPX4
Accessories	1 Granite enamelled tray GN 1½ (530 x 520 x 40 mm), 1 Chrome nickel steel grid GN 1½
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 6142 W, latent: 2548 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

10017318	1 Granite enamelled tray GN 1½ (530 x 520 x 40 mm)	157,— £
206117	1 Chrome nickel steel grid GN 1½	132,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radii.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel.
- Two different surfaces:
 - smooth
 - half ribbed
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas griddle plate 1



Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Frying surface 420 x 545 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition
Nominal thermal load	7 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2450 W, latent: 2800 W

Optional accessories		
10017094	1 Splash guard	193,— £
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates	275,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £

Please find illustrations and further optional equipment on page 229.

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
1361101	•		4.220,— £
1361102		•	4.580,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas lava stone grill ARGENTINA 1

7.580,— £



Model No.	10018734
Dimensions	500 x 700 mm, 700 mm Corpus height
Description	– Grill surface 320 x 510 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap
Nominal thermal load	10 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7200 W, latent: 2000 W
Accessories	1 Cast iron grate, lava stones

Optional accessories

062003	1 Grill grid	246,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £

Find illustrations and further opt. equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas lava stone grill ARGENTINA 2

9.260,— £



Model No.	10018658
Dimensions	800 x 700 mm, 700 mm Corpus height
Description	– Grill surface, 2 zone, 320 x 510 mm each – With two separately controllable heating zones – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 14400 W, latent: 4000 W
Accessories	2 Cast iron grates, lava stones

Optional accessories

062003	1 Grill grid (2 are required)	246,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £

Find illustrations and further opt. equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Work tables

- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Work tables



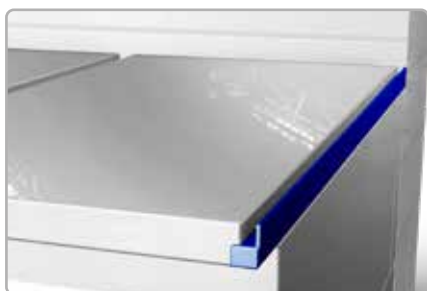
Dimensions	„L“ x 700 mm, 700 mm Corpus height	
Description	<ul style="list-style-type: none"> – Housing made completely of chrome nickel steel (1.4301) / (AISI 304) – U-shaped connection channel, flush with top plate; tightly fitted to the substructure, for maximum hygiene – Directed drainage of fluids via a drip outlet in the top plate at the front 	
Optional accessories		
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting and finishing profiles needed, when ordering (optional accessories).</p>		

Model No.		Price
	Model width „L“ in mm	
1303701	400	1.340,— £
1303702	500	1.420,— £
1303704	400 with box drawer in upper structure GN 1/1-150*	1.940,— £
1303705	500 with box drawer in upper structure GN 1/1-150*	2.030,— £

* Does not include GN container.

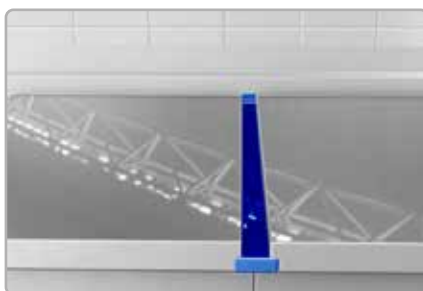
Optional accessories

Model No.	Description	Amount / width	Price
Optional accessories for row installation from HotLine/CounterSL appliances (imperative)			
203195	Finishing profile for the right	1 piece	63,— £
203196	Finishing profile for the left	1 piece	63,— £
203197	Connecting profiles to join two HotLine / CounterSL appliances	1 piece	63,— £
Optional accessories for row installation from HotLine/CounterSL appliances (as needed)			
975150	Wall profile, for rear wall connection, running z. profile dowelled to rear wall, 75 mm high	Per running meter	95,— £
Optional accessories for HotLine appliances			
845501	Wing door 400 mm, hinge left	1 piece	265,— £
845506	Wing door 400 mm, hinge right	1 piece	265,— £
845511	Wing door 500 mm, hinge left	1 piece	310,— £
845516	Wing door 500 mm, hinge right	1 piece	310,— £
845896	Wing door 600 mm, hinge left	1 piece	370,— £
845901	Wing door 600 mm, hinge right	1 piece	370,— £
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	1 set	84,— £
10011638	Appliance on castors OPTIMA 700 & HotLine (4 pieces)	1 set	on request



Finishing profile for the right
MKN-Nr. 203195

63,— £



Connecting profiles to join two HotLine appl.
MKN-No. 203197

63,— £



Finishing profile for the left
MKN-No. 203196

63,— £



Finishing profile for wall
MKN-No. 975150 price per meter 95,— £



Appliance foot
MKN-No. 204352 150 mm 72,— £
MKN-No. 204252 200 mm 84,— £



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-serve buffets.

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.

**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 sub-structures 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.



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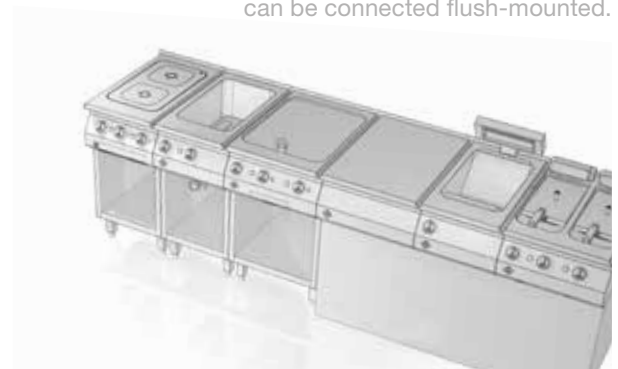
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Thanks to their perfect connection technology, **CounterSL** and **HotLine** can be connected flush-mounted.



Electric boiling tops VITRO

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately adjustable heating zones, 2.3 kW each respectively.
- Energy saving electronic pan size recognition, switchable to constant heat output.
- Mains connection with CEE appliance plug.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric ceramic boiling top VITRO 2

2.740,— £



Model No.	1223401
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	Ceramic hob 305 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection cable with 5-channel CEE plug 16 A, IPX4.
Connected load	4.6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 920 W, latent: 368 W

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric ceramic boiling top VITRO 4

4.120,— £



Model No.	1223402
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	Ceramic hob 700 x 540 mm
Electrical equipment	Power control, radiating heating elements with protector Ø 210 mm, electronic pan size recognition, mains connection cable with 5-channel CEE plug 32 A, IPX4.
Connected load	9.2 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 1840 W, latent: 736 W

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling tops INDUCTION

- Seamless and solid ceramic hob, easy to clean, 6 mm thick.
- Separately regulated heating zones, 3.5 kW each respectively.
- Electronic pan size recognition from 12 cm pan bottom diameter.
- Rapid heat transfer, high efficiency
- Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast.
- Mains connection with CEE appliance plug.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric boiling top INDUCTION 2-zone

4.990, – £



Model No.	1223101
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Hob with 2 heating zones, 3.5 kW each – Ceramic hob 305 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 490 W, latent: 560 W

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling top INDUCTION 4-zone

9.480, – £



Model No.	1223103
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Hob with 4 heating zones, 3.5 kW each – Ceramic hob 700 x 540 mm
Electrical equipment	Main switch, induction generator module Ø 200 mm with control element, mains connection cable with 5-channel CEE plug 32 A, IPX4
Connected load	14 kW 3 NPE AC 400 V. Fuse protection 3 x 25 A
Heat emission	sensitive: 980 W, latent: 1120 W

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling top wok INDUCTION

3.890,— £



Model No.	1223106
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	Wok hob 5 kW and wok pan recognition Ceramic hob Ø 350 mm
Electrical equipment	Main switch, induction generator module Ø 270 mm with control element, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 350 W, latent: 400 W

Optional accessories

10017353	1 Stainless steel wok pan	320,— £
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Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric boiling top surface induction island

5.630,— £



Model No.	1223111
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Ceramic hob 400 x 400 mm – Hob with 1 heating zone 10.0 kW
Electrical equipment	Main switch, surface induction generator module 325 x 325 mm with control element, contactor, fan, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 700 W, latent: 800 W

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryers

- Pressed steel frying basin is seamlessly welded into the top plate with large froth over tray.
- Chrome nickel steel tubular heating elements with a low surface load for longer lasting fat, basin with deeper, cool zone.
- Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning.
- Thermostatic temperature regulation
- Safety temperature thermostat for reliable overheating protection.
- Safe oil drainage to the front via slide valve.
- Mains connection with CEE appliance plug.
- Also available with increased heating power.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric deep fat fryer LONDON 1



Dimensions	400 x 700 mm, 270 mm Corpus height	
Description	Frying basin 180 x 400 x 235 mm deep, max. 12.5 ltr.	
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 16 A, IPX4	
Connected load	6 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 540 W, latent: 4200 W	
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "L", 1 drain cock key	
Optional accessories		
813001	1 Oil receptacle 15 L	360,— £
Please find illustrations and further optional equipment on page 229.		

Model No.	Model options		Price
	Standard	Higher load: 10 kW 3 NPE AC 400 V Heat emission: sensitive 900 W, latent 7000 W	
1220301	•		2.360,— £
1220301B		•	2.500,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer LONDON 2



Dimensions	500 x 700 mm, 270 mm Corpus height
Description	Frying basin each 180 x 400 x 235 mm deep, max. 2x 12.5 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 32 A, IPX4
Connected load	12 kW 3 NPE AC 400 V
Heat emission	sensitive: 1080 W, latent: 8400 W
Accessories	2 Lids, 2 oil clarifying trays, 2 baskets "L", 1 drain cock key

Optional accessories

813006	1 Oil receptacle 30 litres	420,— £
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Please find illustrations and further optional equipment on page 229.

Model No.	Model options			Price
	Standard	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
1220303	•		3 x 20 A	4.060,— £
1220303B		•	3 x 32 A	4.440,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric deep fat fryer PARIS



Dimensions	500 x 700 mm, 270 mm Corpus height
Description	Frying basin 400 x 400 x 235 mm deep, max. 30 ltr.
Electrical equipment	Main switch, thermostat, safety temperature thermostat, control lamp, tubular heating elements, end switch, contactor, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10 kW 3 NPE AC 400 V
Heat emission	sensitive: 900 W, latent: 7000 W
Accessories	1 Lid, 1 oil clarifying tray, 1 basket "P", 2 baskets "L", 1 drain cock key

Optional accessories

813006	1 Oil receptacle 30 litres	420,— £
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Please find illustrations and further optional equipment on page 229.

Model No.	Model options			Price
	Standard	Higher load: 20 kW 3 NPE AC 400 V Heat emission: sensitive 1800 W, latent 14000 W	Fuse protection	
1220305	•		3 x 16 A	2.940,— £
1220305B		•	3 x 32 A	3.860,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plates and griddle pans

- Supra contact heating elements for optimal heat distribution and short heating up times.
- Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food.
- A long service life is ensured by low heating element temperature and effective heat insulation.
- Two separate heating zones with thermostatic temperature regulation.
- A safety temperature limiter for reliable overheating protection.
- Griddle plates with fat collecting drawer with splash protection.
- Mains connection with CEE appliance plug.
- Griddle plates available in various frying surface finishes: smooth heat resistant steel and the MKN PowerBlock, special sandwich material with smoothly polished surface, half ribbed heat resistant steel or chrome nickel steel
- Griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material (MKN PowerBlock).
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric griddle plate ¾ SUPRA

3.430,— £



Picture includes optional accessories

Model No.	1221134A
Dimensions	400 x 700 x 270 mm Corpus height
Description	<ul style="list-style-type: none"> – Frying surface of smoothly polished special sandwich material (MKN PowerBlock) – Appliance with one regulated heating zone – Frying surface 300 x 540 mm – Fat collecting container approx. 4 litres
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 1782 W, latent: 2160 W

Optional accessories		
945650	1 Splash guard	193,— £
204534	1 Fat drain plug	99,— £
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates	275,— £

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plate 1 SUPRA



Picture includes optional accessories

Dimensions	500 x 700 mm, 270 mm Corpus height	
Description	– Frying surface 420 x 545 mm – Appliance with two separate heating zones	
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4	
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 2376 W, latent: 2880 W	
Optional accessories		
10017094	1 Splash guard	193,— £
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates	275,— £
204534	1 Fat drain plug	99,— £
Please find illustrations and further optional equipment on page 229.		

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1221103	•		2.970,— £
1221103B		•	3.440,— £

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1221135A	•		3.730,— £
1221136A		•	4.680,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle plate 2 SUPRA



Picture includes optional accessories

Dimensions	800 x 700 mm, 270 mm Corpus height	
Description	– Frying surface 705 x 545 mm – Appliance with two separate heating zones	
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4	
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A	
Heat emission	sensitive: 3564 W, latent: 4320 W	
Optional accessories		
945530	1 Splash guard	255,— £
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates	275,— £
204534	1 Fat drain plug	99,— £
Please find illustrations and further optional equipment on page 229.		

Model No.	Model options heat resistant steel		Price
	smooth	half ribbed	
1221130	•		4.910,— £
1221131		•	5.640,— £

Model No.	Model options		Price
	PowerBlock special sandwich material smooth	Chrome nickel steel half ribbed	
1221130A	•		6.090,— £
1221131A		•	7.210,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan ¼ SUPRA

4.690,— £



Model No.	10013257
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– Multifunctional unit for frying, cooking and stewing – Contents: 15 litres – Appliance with one heating zone – Frying surface 300 x 540 mm, 100 mm deep – Floor drain – Attention: Without the recess typical for CounterSL!
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	5.4 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 2430 W, latent: 2160 W
Accessories	1 Plug
Optional accessories	
Find illustrations and further opt. equipment on page 229.	
Please state number of connecting/finishing profiles needed, when ordering (optional accessories).	

Electric griddle pan 1 SUPRA

5.010,— £



Model No.	1222507
Dimensions	600 x 700 mm, 270 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 26 litres – Appliance with two separate heating zones – Frying surface 500 x 540 mm, 100 mm deep – Floor drain – Attention: Without the recess typical for CounterSL!
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 3240 W, latent: 2880 W
Accessories	1 Plug

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric griddle pan 2 SUPRA

7.350,— £



Model No.	1222509
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	<ul style="list-style-type: none"> – Multifunctional unit for frying, cooking and stewing – Contents: 37 litres – Appliance with two separate heating zones – Frying surface 705 x 545 mm, 100 mm deep – Floor drain – Attention: Without the recess typical for CounterSL!
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10.8 kW 3 NPE AC 400 V. Fuse protection 3 x 20 A
Heat emission	sensitive: 4860 W, latent: 4320 W
Accessories	1 Plug

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric bainmaries

- Moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate
- Thermostatic temperature regulation – indirect heating ensures easy cleaning
- Drain cock and key for safe water drainage at the front
- Mains connection with earthed plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric bainmarie GN 1/1

1.560,— £



Model No.	1220501
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	Basin 305 x 510 x 215 mm deep for GN 1/1-200 inserts (Inserts are not included in delivery.)
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, tubular heating elements, mains connection cable with earthed plug 16 A, IPX4
Connected load	1.5 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 188 W, latent: 300 W
Accessories	1 Drain cock key

Optional accessories

815406	1 Rotatable water inlet tap R½" (ill. see page 192)	216,— £
10016677	1 Shelf insert	84,— £

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric bainmarie GN 2/1

2.440,— £



Model No.	1220502
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	Basin 630 x 510 x 215 mm deep for GN 2/1-200 inserts (Inserts are not included in delivery.)
Electrical equipment	Main switch, thermostat, control lamp, safety temperature thermostat, tubular heating elements, mains connection cable with earthed plug 16 A, IPX4
Connected load	3 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A
Heat emission	sensitive: 375 W, latent: 600 W
Accessories	1 Drain cock key

Optional accessories

815406	1 Rotatable water inlet tap R½" (ill. see page 192)	216,— £
10016677	1 Shelf insert (2 are required)	84,— £

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric cookmarie and electric pasta cooker

- Welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316).
- SUPRA heating system ensures short heating up times and a longer service life of the heating elements.
- Variable power adjustment and thermostatic temperature regulation.
- Very easy to clean because of indirect heating.
- Drain ball valve R 1½" to the bottom, swivelling water inlet tap
- Mains connection with CEE appliance plug
- Please find detailed information in our tender texts and data sheets at www.mkn.com/en/login.

Electric cookmarie GN 1/1

4.750,— £



Model No.	1222603	
Dimensions	400 x 700 mm, 270 mm Corpus height	
Description	– Basin 305 x 510 mm, 210 mm deep – Attention: Without the recess typical for CounterSL!	
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection cable with 5-channel CEE plug 16 A, IPX4	
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 900 W, latent: 1440 W	
Accessories	1 Water inlet tap R1½" behind the basin	
Optional accessories		
201763	1 Overflow plug	95,— £
10016677	1 Shelf insert	84,— £

Electric pasta cooker

5.600,— £



Model No.	1220402	
Dimensions	400 x 700 mm, 270 mm Corpus height	
Description	– Basin 305 x 510 mm, 210 mm deep – Attention: Without the recess typical for CounterSL!	
Electrical equipment	Power adjustment switch, thermostat, control lamp, safety temperature thermostat, SUPRA contact heating elements, relay, mains connection cable with 5-channel CEE plug 16 A, IPX4	
Connected load	7.2 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A	
Heat emission	sensitive: 900 W, latent: 1440 W	
Accessories	1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R1½" behind the basin	
Optional accessories		
10016886	Supplementary set for using 6 pasta baskets, consisting of: Perforated plug and 2 pasta baskets made of chrome nickel steel	350,— £
<p>Find illustrations and further opt. equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric infra chip scuttle

- Moulded basins with large corner radii which are easy to clean
- Ceramic heating elements for keeping fried food hot
- Removable containers GN 1/1 with perforated shelf inserts for large capacities and dry heat
- Seamlessly and tightly welded into the top plate
- Mains connection with earthed plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric infra chip scuttle GN 1/1

1.910,— £



Model No.	1220601	
Dimensions	400 x 700 mm, 270 mm Corpus height (incl. heating elements 440 mm high)	
Description	Basin 305 x 510 mm, 215 mm deep	
Electrical equipment	Main switch, ceramic heating element, mains connection cable with earthed plug 16 A, IPX4	
Connected load	1 kW 1 NPE AC 230 V. Fuse protection 1 x 16 A	
Heat emission	sensitive: 175 W, latent: 200 W	
Accessories	1 GN container 1/1-200 mm deep, 1 perforated shelf insert	
Optional accessories		
10017300	1 Scoop for french fries	123,— £
<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>		

Electric chargrills

- Infrared heating elements ensure “clean” grilling.
- Radiation heating elements can be raised out for easier cleaning.
- Fat collecting tray can be filled with water, incl. for easy cleaning and safety drain $\frac{3}{4}$ " at the front.
- Minimal formation of smoke as the grills cover the heating elements.
- Mains connection with CEE appliance plug
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Electric chargrill

2.980,— £



Model No.	1221501
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Grill surface 380 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	7 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 5600 W, latent: 1225 W
Accessories	2 Cast iron grates, 1 drain cock key

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Electric chargrill 2

4.440,— £



Model No.	10018145
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Grill surface 580 x 470 mm – With two separately controllable heating zones
Electrical equipment	Main switch, power controller, heating elements, 1 contactor for each heating zone, mains connection cable with 5-channel CEE plug 16 A, IPX4
Connected load	10.5 kW 3 NPE AC 400 V. Fuse protection 3 x 16 A
Heat emission	sensitive: 8400 W latent: 1838 W
Accessories	3 Cast iron grates, 1 drain cock key

Optional accessories

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas boiling tops

- Economical and highly efficient connected loads.
- Hob depth of 70 mm prevents the burning on of boiled over food.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas boiling top with 2 burners

2.510,— £



Model No.	1263404
Dimensions	400 x 700 mm, 270 mm Corpus height
Description	– 1 C-burner 3,5 kW (at the front), 1 D-burner 5,6 kW (at the rear) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, gas tap
Nominal thermal load	9.1 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 2275 W, latent: 910 W
Accessories	1 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

201860	1 Simmering plate for 1 burner	190,— £
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)	240,— £

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas boiling top with 4 burners

4.100,— £



Model No.	1263402
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– 2x C-burner each 3,5 kW (rear left, front right), 2x D-burner each 5,6 kW (rear right, front left) – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, gas tap
Nominal thermal load	18.2 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 4550 W, latent: 1820 W
Accessories	2 Chrome nickel steel sliding grid (370 x 550 mm)

Optional accessories

201860	1 Simmering plate for 1 burner	190,— £
10016884	1 Chrome nickel steel grid to cover 1 burner (274 x 370 mm)	240,— £

Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas griddle plates

- Plate lowered and seamlessly welded into the top plate, with easy to clean corner radii.
- Thermostatic temperature regulation.
- Frying plate made of heat resistant special steel; two different surfaces:
 - smooth
 - half ribbed
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas griddle plate 1



Dimensions	500 x 700 mm, 270 mm Corpus height	
Description	– Frying surface 420 x 545 mm – DN 15 (½") gas connection required	
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition	
Nominal thermal load	7 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar	
Heat emission	sensitive: 2450 W, latent: 2800 W	
Optional accessories		
10017094	1 Splash guard	193,— £
10018076	1 Griddle plate scraper for smooth and ribbed griddle plates	275,— £
Please find illustrations and further optional equipment on page 229.		

Model No.	Model option heat resistant special steel		Price
	smooth	half ribbed	
1261101	•		3.510,— £
1261102		•	3.870,— £

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas lava stone grills

- Especially for grilling steaks etc.
- Special cooking method over lava stones.
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Gas lava stone grill ARGENTINA 1

6.670,— £



Model No.	10018733
Dimensions	500 x 700 mm, 270 mm Corpus height
Description	– Grill surface 320 x 510 mm – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	10 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 7200 W, latent: 2000 W
Accessories	1 Cast iron grate, lava stones

Optional accessories

062003	1 Grill grid	246,— £
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Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Gas lava stone grill ARGENTINA 2

8.200,— £



Model No.	10018657
Dimensions	800 x 700 mm, 270 mm Corpus height
Description	– Grill surface, 2 zone, 320 x 510 mm each – With two separately controllable heating zones – DN 15 (½") gas connection required
Fittings	Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition for each zone, gas tap
Nominal thermal load	20 kW, natural 20; 25 mbar or liquid gas 30; 37; 50 mbar
Heat emission	sensitive: 14400 W, latent: 4000 W
Accessories	2 Cast iron grates, lava stones

Optional accessories

062003	1 Grill grid (2 are required)	246,— £
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Please find illustrations and further optional equipment on page 229.

Please state number of connecting/finishing profiles needed, when ordering (optional accessories).

Work tops

- Lengths 200, 300, 400 or 500 mm
- Other lengths available on request
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Work tops



Dimensions	"L" x 700 mm, 270 mm Corpus height
Description	<ul style="list-style-type: none"> - Housing made completely of chrome nickel steel (1.4301) / (AISI 304) - U-shaped connection channel, flush with top plate; tightly fitted to the substructure, for maximum hygiene - Directed drainage of fluids via a drip outlet in the top plate at the front
Optional accessories	<p>Please find illustrations and further optional equipment on page 229.</p> <p>Please state number of connecting/finishing profiles needed, when ordering (optional accessories).</p>

Model No.		Price
	Model length „L“ in mm	
10013344	200	665,— £
10013345	300	685,— £
1203601	400	710,— £
1203604	400 with box drawer GN 1/1-150*	1.320,— £
1203602	500	750,— £
1203605	500 with box drawer GN 1/1-150*	1.390,— £

* Does not include GN container.

Stands

- MKN system stands are standardised for single appliances and combinations of the CounterSL line.
- Corpus height 430 mm, length 580 mm, 150 mm feet height
- Feet height adjustable by screws in studs (Optional height of 150 mm or 200 mm.)
- Base frame open on all sides with bottom, without table surface.
- Model options: chrome nickel steel. Material: 1.4301 / (AISI 304)
- Please find detailed information in our tender texts and data sheets in the download area at www.mkn.com/en/login.

Stands



Dimensions	"L" x 580 mm, 430 mm Corpus height	
Description	Housing made completely of chrome nickel steel (1.4301) / (AISI 304)	
Optional accessories		
204352	Appliance foot, 150 mm high, pluggable +/- 15 mm height adjustable (4 feet)	72,— £
204252	Appliance foot, 200 mm high, pluggable +/- 15 mm height adjustable (4 feet)	84,— £
Please state the feet required when ordering!		

Model No.	Model length „L“ in mm	Price
1203801	400	600,— £
1203802	500	620,— £
1203803	800	730,— £
1203804	900	770,— £
1203805	1000	820,— £

* Stand 400 mm for cookmarie and pasta cooker on request.

Electric Salamander VARIO Intelligence

3.780,— £



Model No.	10027133
Dimensions	570 x 590 x 518 mm
Description	<ul style="list-style-type: none"> – With glass TOUCH SCREEN panel – Function for keeping food warm – Automatic switch on function with contact switch for plates – 3 Individually adjustable time programmes – Manual time setting – Full or reduced heating surface setting – IPX 3 – Without plug
Connected load	4.5 kW
Type of electrical connection	<ul style="list-style-type: none"> – 3 NPE AC 400 V, electrical supply provided by customer/ cable with CEE plug connector, Recommended fuse protection: 3x 16 A – 1 NPE AC 230 V, only electrical supply provided by customer, Recommended fuse protection: min. 20 A – 3 PE AC 230 V, electrical supply provided by customer/ cable with CEE plug connector, Recommended fuse protection: 3x 16 A
Heat emission	sensitive: 3600 W, latent: 788 W
Accessories	Including fat drip tray and grill grid, 540 x 370 mm
Optional accessories	
10013066	1 Wall bracket for Vario Intelligence 62,— £
Please find illustrations and further optional equipment on page 201.	

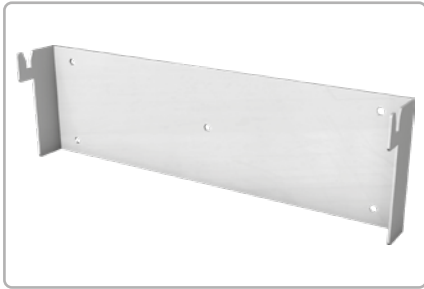
Electric Salamander size 1

2.560,— £



Model No.	10028145
Dimensions	800 x 400 x 314 mm Inner chamber: 546 x 329 x 230 mm
Description	<ul style="list-style-type: none"> – Housing made of chrome nickel steel (1.4301) / (304) – 5 height levels
Electrical equipment	Power control, control lamp, radiating heating elements, electric connection cable with earthed plug 16 Amp, IPX 2
Connected load	3.3 kW 1 NPE AC 230 V. Recommended fuse protection 1 x 16 A
Heat emission	sensitive: 2310 W, latent: 578 W
Accessories	1 Grill grid with 2 handles
Optional accessories	
202019	1 GN-container 1/1, 20 mm deep, not perforated (for use as drip tray) 63,— £
521291	1 Frying plate 270,— £
10017635	1 Wall bracket 630 x 395 x 315 mm 255,— £
Please find illustrations and further optional equipment on page 201.	

Optional accessories for Salamander VARIO Intelligence

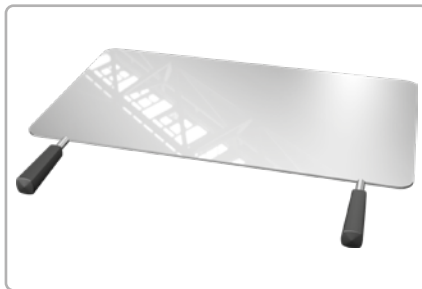


Wall bracket for Salamander VARIO Intelligence
MKN-No. 10013066 62,— £

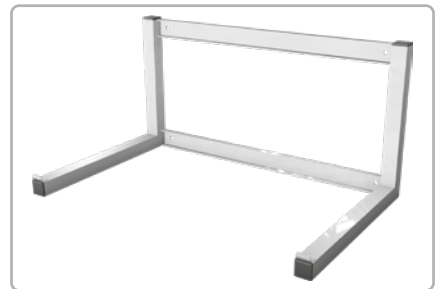
Optional accessories for Salamander size 1



GN container 1/1, 20 mm deep, non-perforated
MKN-No. 202019 63,— £



Frying plate
MKN-No. 521291 270,— £



Wall bracket for Salamander size 1
MKN-No. 10017635 255,— £

1. Scope

1.1 These General Terms of Sale (GTS) shall apply to all of our business relations with our customers (hereinafter referred to as "Buyer"). The GTS shall apply only if the Buyer is an entrepreneur (Section 14 BGB [German Civil Code]), a legal entity under public law or a special assets under public law. The GTS form an integral part of all contracts we conclude with our customers. They shall also apply to any future deliveries, services or offers, even if they are not separately agreed upon.

1.2 The GTS shall in particular apply to contracts governing the sale and/or delivery of movable objects (hereinafter referred to as "Goods") irrespective of whether we produce the Goods ourselves or purchase them from suppliers (Sections 433, 650 BGB). Unless otherwise agreed upon, the valid version of the GTS at the time the Buyer places an order or the last version provided to the Buyer in writing shall also apply as a framework agreement for similar future contracts without the need for us to refer to them again in each individual case.

1.3 Our GTS shall apply exclusively. Deviating, contrary or supplementary General Business Terms of the Buyer shall only and insofar form part of the contract if we have explicitly agreed to them being applicable. This approval requirement shall apply in any case, including situations where the Buyer refers to his General Business Terms in the context of placing an order and we carry out the delivery without expressly rejecting them.

1.4 Individual agreements (e.g. framework supply agreements, quality assurance agreements) and details in our order confirmation shall take precedence over these GTS. In case of doubt, trade terms shall be interpreted in accordance with the version of the Incoterms®, published by the International Chamber of Commerce in Paris (ICC), which is valid at the time the contract is concluded.

1.5 Legally relevant declarations and notifications relating to the contract and submitted to us by the Buyer (e.g. setting of deadlines, notifications of defects, cancellation or reduction) require the written form. The written form within the meaning of these GTS includes paper-based and electronic text (e.g. letter, e-mail, fax). Statutory formalities and further verification, particularly in the event of doubts concerning the legitimacy of the person submitting such declarations, shall remain unaffected.

1.6 References to the validity of statutory regulations shall only serve clarification purposes. Therefore, the statutory regulations shall also apply without such clarification insofar as they are not directly changed or are explicitly excluded in these GTS.

1.7 The German version of these GTS shall be binding. In particular, it shall also apply in cases where we provide our partner with foreign language versions for their convenience.

2. Conclusion of contract

2.1 Our offers are without obligation and non-binding. This shall also apply if we have submitted catalogues, technical documentation (e.g. drawings, plans, calculations, estimates, references to DIN standards), other product descriptions or documents – in a physical or electronic format – to the Buyer, to which we reserve property rights and copyrights.

2.2 Orders placed by the Buyer shall be deemed a binding contractual offer. Unless otherwise specified in the order, we shall be entitled to accept this contractual offer within 5 days of receipt.

2.3 Acceptance can either be declared in writing (e.g. by way of order confirmation) or by delivery of the goods to the Buyer.

2.4 Any legal relationships shall be governed solely by the Purchase Agreement concluded in writing, including these GTS. It reflects any and all agreements between the parties to the contract with regard to the object of agreement. Verbal commitments declared prior to the conclusion of this Contract shall not be legally binding and verbal agreements between the contracting parties shall be replaced by the written Contract, unless expressly agreed otherwise between the contracting parties in specific cases.

2.5 Supplements and amendments to the agreements concluded, including these General Terms of Delivery, require the written form to be effective. Our employees, with the exception of managing directors and authorized signatories, are not entitled to conclude verbal agreements in deviation from the written agreement. Transmission by telecommunication, fax or e-mail in particular, shall suffice to comply with the written form requirement.

2.6 Our specifications concerning the goods or services (e.g. weights, dimensions, value in use, load capacity, tolerances and technical data) as well as our illustrations of the same (e.g. drawings and images) shall be deemed approximate, unless their usefulness for the contractual purpose requires exact conformity. They shall not warrant specific quality features, but descriptions or characteristics of the goods or services concerned. Deviations deemed common in commercial practice and deviations due to legal provisions or technical improvements as well as the replacement of components by equivalent parts shall be permissible insofar as the usability for the contractual purpose is not impaired.

2.7 We shall retain ownership or copyright to all offers and cost estimates as well as to all drawings, illustrations, calculations, brochures, catalogues, models, tools and other materials and aids made available to the Buyer. The Buyer shall not make these items available to any third party, publish them, or use or reproduce them himself or have them used or reproduced by a third party without our express written consent. The Buyer shall, upon our request, return all such items to us and destroy any reproductions of them if they are no longer needed by the Buyer in the ordinary course of business or in the event that negotiations do not lead to the conclusion of a contract. This shall exclude the storage of data made available through electronic means for the purpose of usual data backup.

3. Delivery

3.1 The delivery deadline shall be agreed individually or communicated by us at the time of acceptance of the order. In the event that this is not the case, the delivery deadline shall be approx. 4 weeks from conclusion of the contract.

3.2 In the event that we are unable to observe binding delivery deadlines for reasons for which we are not responsible – particularly as outlined in 3.3 – (force majeure, non-availability of the service), we shall inform the Buyer hereof immediately and, at the same time, communicate the new delivery deadline expected. If the service remains unavailable within the new delivery deadline, we shall be entitled to withdraw from the contract in full or in part; we shall reimburse any compensation already made by the Buyer immediately.

3.3 We shall not be liable for cancelled or delayed deliveries caused by force majeure or other events which were not foreseeable at the time of conclusion of the contract (e.g. any operational disruptions, difficulties in material or energy procurement, supply chain delays, strikes, lawful lockouts, shortage of manpower, energy or raw materials, difficulties in obtaining necessary permits from authorities, pandemics or epidemics, intervention by authorities or failure of suppliers to deliver timely or correctly despite a congruent hedging transaction having been concluded by the seller) and which we

have not caused through any fault on our part. In the event that such events make the delivery of goods or services significantly more difficult or impossible and such impediment is not temporary, we shall have the right to withdraw from the contract. In case of temporary impediments, the delivery or service provision deadlines shall be extended or postponed by the duration of the impediment plus a reasonable start-up period. Insofar as the Buyer cannot reasonably be expected to accept the delivery or service due to the delay, he shall be entitled to withdraw from the contract by notifying the Seller in writing immediately.

3.4 The occurrence of delivery default on our part is determined according to statutory regulations. However, a reminder sent by the Buyer is necessary in any case. In the event that we are in default of delivery, the Buyer may demand a lump-sum compensation for the damage caused by such default. The lump-sum compensation shall amount to 0.5 % of the net price (delivery value) for each completed calendar week of delay, however, its total shall not amount to more than 5 % of the delivery value of the goods delivered late. We reserve the right to prove that the Buyer has not incurred any damage or that the damage is significantly less than the aforementioned lump sum.

3.5 The rights of the Buyer pursuant to Section 8 of these GTS and our statutory rights, particularly in the event of an exclusion of the obligation to perform (e.g. due to force majeure or the expectation of performance and/or rectification being unreasonable), shall remain unaffected.

3.6 The delivery shall be carried out ex warehouse, which is also the place of performance and, if applicable, rectification. The goods shall be sent to another destination (sale involving the carriage of goods) at the request and expense of the Buyer. Unless otherwise agreed upon, we shall be entitled to select the type of shipment (in particular the carrier, shipping route, packaging) at our discretion.

3.7 The risk of accidental loss and accidental deterioration of the goods shall pass on to the Buyer no later than at the time of handover. However, in case of a sale involving the carriage of goods, the risk of accidental loss and accidental deterioration of the goods as well as the risk of delay shall pass on to the freight forwarder or the person or entity responsible for carrying out the shipment at the time the goods are handed over to such person or entity. Insofar as an acceptance has been agreed upon, it shall be deemed to coincide with the time of risk transfer. Otherwise, the statutory provisions on contracts governing work and services shall also apply to any agreed acceptance. It is deemed equivalent to a handover or acceptance if the Buyer is in default of acceptance.

4. Default of acceptance

4.1 If the Buyer is in default of acceptance, fails to cooperate or if our delivery is delayed for other reasons for which the Buyer is responsible, we shall be entitled to demand compensation for damages arising from such circumstances, including additional expenditure (e.g. storage costs). The right to provide evidence of a higher amount of damages and our statutory claims (particularly the reimbursement of additional expenditure, reasonable compensation, termination) shall remain unaffected. However, the lump-sum amount shall be offset against further monetary claims. The Buyer retains the right to prove that we have not incurred any damage or that the damage is significantly less than the aforementioned lump sum.

4.2 We shall be entitled – without prejudice to our rights arising from default of acceptance – to demand that the Buyer agrees to an extension or a postponement of delivery or service provision deadlines at least by the period of time during which the Buyer fails to meet his contractual obligations towards us.

5. Prices

5.1 Insofar as not otherwise agreed upon in individual cases, our current prices valid at the time of conclusion of the contract shall apply. Our prices are ex warehouse plus statutory VAT.

5.2 In case of a sale involving the carriage of goods (3.6), the Buyer shall bear the transport costs ex warehouse and the costs of any transport insurance requested by the Buyer. The Buyer shall bear all customs duties, fees, taxes and other public charges.

5.3 The purchase price is due and payable within 14 days from the invoice date and delivery or acceptance of the goods. However, within the framework of an ongoing business relationship, we shall be entitled to demand advance payment for a delivery performed in whole or in part at any time if we declare such demand no later than at the time of order confirmation.

5.4 The Buyer shall be in default with the expiry of the aforementioned payment deadline. Interest is to be paid on the purchase price at the respective applicable interest rate during the default. We reserve the right to assert further claims for damages due to default. Our right to claim interest on late payment of commercial debts (Section 353 HGB [German Commercial Code]) from traders shall remain unaffected.

5.5 The Buyer shall only have the rights to offset or retain funds in cases where his entitlement has been finally and bindingly determined or is undisputed. In case of defects to the delivery, the opposing rights of the Buyer, particularly according to Section 7.6, Paragraph 2 of these GTS, shall remain unaffected.

5.6 In the event that, after conclusion of the contract, there are any indications that our entitlement to the purchase price is at risk due to insufficient ability of the Buyer to pay (e.g. an application for commencing insolvency proceedings), we are entitled to refuse service and to withdraw from the contract – after setting a deadline, if applicable – in line with statutory regulations (Section 321 BGB). In case of contracts governing the production of items of individual custom manufacture, we shall be entitled to declare our withdrawal immediately; the statutory regulations concerning the dispensability of setting a deadline shall remain unaffected.

6. Retention of title

6.1 We reserve the right to retain the title to the goods sold until all of our current and future claims pertaining to the purchase contract and a current business relationship (secured claims) have been settled in full.

6.2 The goods subject to retention of title shall neither be pledged to third parties nor shall they be assigned as collateral before the secured claims have been settled in full. The Buyer shall inform us immediately in writing in the event that an application for commencing insolvency proceedings is submitted or third parties access the goods in our possession (e.g. attachment).

6.3 In the event that Buyer acts in breach of the contract, and failure to pay the due purchase price in particular, we shall be entitled to withdraw from the contract in line with statutory regulations and/or to demand surrender of the goods based on the retention of title. The request for the surrender of goods does not constitute a declaration of withdrawal from the contract. Rather, we shall be entitled to demand surrender of the goods and reserve our right of withdrawal. In the event that the Buyer fails to pay the due purchase price, we shall, however, only be entitled to exercise these rights after having set a reasonable payment deadline for the Buyer to no effect or in cases where statutory regulations do not mandate setting such a deadline.

6.4 The Buyer shall, until revocation in line with Item (c) below, be authorised to resell and/or to process the goods subject to retention of title in proper business transactions. The following provisions shall apply in addition in this case.

(a) The retention of title also covers the full value of products which are produced by processing, mixing or combining of our goods, whereby we are deemed to be the manufacturer. In the event that ownership rights of third parties continue to exist after processing, mixing or combining their goods, we shall acquire co-ownership of the appropriate percentage of the invoice values of the processed, mixed or combined goods. Incidentally, the same shall apply to the product as shall apply to the goods delivered subject to retention of title.

(b) The buyer hereby assigns to us by way of security all claims against third parties, or claims amounting to our co-owned proportion according to the aforementioned section, as the case may be, resulting from the resale of the goods. We hereby accept the assignment. The obligations of the Buyer stated in Section 2 shall also apply in view of the assigned claims.

(c) Beside ourselves, the Buyer shall remain authorised to collect the claim. We undertake not to collect the claim as long as the Buyer meets his payment obligations towards us, retains his ability to pay and we do not exercise any rights regarding retention of title according to 6.3. However, if this is the case, we shall be entitled to request the Buyer to inform us of the assigned claims and the associated debtors, provide us with all information necessary for the collection, hand over the relevant documents and inform the debtors (third parties) of the assignment. Furthermore, we shall be entitled to revoke the Buyer's authorization to continue to sell and process the goods subject to retention of title in this case.

(d) In the event that the realisable value of the collateral exceeds our claims by more than 10 %, we shall, upon request of the Buyer, release collateral at our discretion.

7. Claims for defects asserted by the Buyer

7.1 The statutory regulations shall apply with regard to the rights of the Buyer in case of material and title defects (including wrong and short delivery as well as improper assembly/installation or faulty instructions) insofar as not otherwise determined in the following. In all cases, the statutory provisions governing the purchase of consumer goods (Section 474 et seq. BGB) and the rights of the purchaser arising from guarantees issued separately, on part of the manufacturer in particular, shall continue to apply outside of commercial or entrepreneurial business transactions.

7.2 The agreement made concerning the quality and presumed use of the goods (including accessories and instructions) shall form the primary basis of our liability for defects. All product descriptions and manufacturer's specifications, which are the subject of the individual contract or which had been publicly announced by us (in catalogues or on our website in particular) at the time the contract was concluded shall be deemed to constitute a quality agreement in this sense. Insofar as the quality has not been agreed upon, the existence or non-existence of a defect is to be determined based on the statutory regulation (Section 434 III BGB). Public statements made by the manufacturer or on his behalf, particularly within the framework of advertisements or on the label of the goods, shall take precedence over statements made by other third parties in this context.

7.3 In the case of goods with digital elements or other digital content, we shall only be obliged to provide and, if applicable, update the digital content insofar as this is expressly mentioned in a quality agreement pursuant to 7.2. We cannot be held liable for public statements made by other manufacturers and other third parties in this context.

7.4 We generally cannot be held liable for defects of which the Buyer, at the time the contract is concluded, is aware or his ignorance of which amounts to gross negligence (Section 442 BGB). Furthermore, claims for defects asserted by the Buyer shall require that he has complied with his statutory duties of inspection and notification (Sections 377, 381 HGB). In the case of construction materials and other goods intended for incorporation or other further processing, an inspection shall be carried out immediately prior to such processing in any case. In the event that a defect becomes apparent during delivery, inspection or at any later point in time, we shall immediately be notified of this in writing. In any case, obvious defects shall be reported in writing within 5 working days from the date of delivery and defects that cannot be detected during the inspection shall be reported within the same period starting from the date of their discovery. In the event that the Buyer fails to properly inspect the goods and/or notify us of any defects, we shall not be liable for the defect not reported or not reported in due course or not reported properly in accordance with the statutory provisions. In case of goods intended for incorporation, attachment or installation, this shall also apply in the event that the defect has become apparent only after such processing as a result of a breach of one of these obligations; in this case, there shall, in particular, not be any scope for the Buyer to assert claims for reimbursement of associated costs ("removal and installation costs").

7.5 In the event that the delivered object is faulty, we shall be entitled to select whether we shall provide supplementary performance by removing the defect (rectification) or deliver a faultless object (replacement). In the event that the supplementary performance selected by us is unreasonable for the Buyer in the individual case, the Buyer shall be entitled to reject it. Our right to refuse supplementary performance in accordance with the statutory framework shall remain unaffected.

7.6 We shall be entitled to make the owed supplementary performance dependent on the Buyer having paid the due purchase price. However, the Buyer shall be entitled to retain a proportion of the purchase price which is reasonable with regard to the defect.

7.7 The Buyer shall give us the time and opportunity required for the supplementary performance owed. In particular, he shall hand over the goods for which the complaint was lodged for inspection purposes. In the event of replacement, the Buyer shall, upon our request, return the faulty object to us in line with statutory regulations. However, the Buyer shall not be entitled to return the item. Supplementary performance shall not include dismantling, removal or disassembly of the defective item or the incorporation, fitting or assembly of an item free from defects provided that we were not originally obligated to perform such services. This shall not affect claims asserted by the Buyer for reimbursement of associated costs ("removal and incorporation costs").

7.8 The expenses incurred through inspection and supplementary performance, particularly transport, travel, work and material costs as well as removal and installation cost, where applicable, shall be borne by us in accordance with the relevant statutory regulations and these GTS, provided that there actually is a defect. In the event that there is no defect, we shall be entitled to demand from the Buyer the reimbursement of costs incurred as a result of the unjustified request to remedy the defect where the Buyer knew or could have found that there actually was no defect.

7.9 In urgent cases, e.g. in the event that operational reliability is compromised or to prevent disproportionate damage, the Buyer shall have the right to remedy the defect himself and to demand from us the reimbursement of the expenses objectively necessary for this purpose. We shall be informed of any such performance on part of the Buyer immediately, in advance if possible. The Buyer shall not have the right to conduct such performance himself in the event that we are entitled to refuse a corresponding supplementary performance according to the statutory provisions.

7.10 If a reasonable deadline for supplementary performance set by the Buyer has expired to no effect or is dispensable according to the statutory provisions, the Buyer shall be entitled to withdraw from the purchase contract or reduce the purchase price in accordance with the statutory provisions. However, there shall be no right of withdrawal in the event of an insignificant defect.

7.11 Claims for reimbursement of expenses asserted by the buyer according to Section 445a I BGB shall be excluded unless the last contract in the supply chain governs a purchase of consumer goods (Sections 478, 474 BGB) or a consumer contract governing the provision of digital products (Sections 445c S. 2, 327 V, 327u BGB). The Buyer shall be entitled to claim damages or reimbursement of futile expenses (Section 284 BGB) in the event of defective goods only in accordance with the following Sections 8 and 9.

7.12 In the event that the delivered goods infringe an industrial property right or copyright of a third party, we shall modify or replace the delivered goods at our expense in such a way that no rights of third parties are infringed while the delivered goods continue to fulfil the contractually agreed functions, or we shall procure the right of use on behalf of the Buyer by concluding a licensing agreement with such third party. In the event that this does not succeed within a reasonable period of time, the Buyer shall be entitled to withdraw from the contract or to reasonably reduce the purchase price. Any claims for damages asserted by the Customer shall be subject to the conditions set forth in Section 8 of these GTS.

7.13 In the event that delivered products of other manufacturers infringe any rights, we shall assert our claims against the manufacturers and upstream suppliers on account of the Buyer or assign them to the Customer. In such cases, this Section stipulates that claims against us can only be asserted in the event that judicial enforcement of the aforementioned claims against the manufacturers and upstream suppliers has been unsuccessful or is futile, e.g. due to insolvency.

8. Other liability

8.1 Insofar as not otherwise derived from these GTS, including the following provisions, we shall be liable according to applicable statutory regulations in the event of a breach of contractual and non-contractual duties.

8.2 We shall be liable for damages – regardless of the legal grounds – in the event of wilful intent and gross negligence within the framework of fault liability. In the event of simple negligence, we shall be liable, subject to statutory liability limitations (e.g. diligence in our own affairs; insignificant breach of duty), only **a)** for damages resulting from the injury to life, body or health, **b)** for damages resulting from the breach of an essential contractual duty (an obligation that needs to be fulfilled to enable the proper execution of the contract in the first place and the fulfilment of which the contractual partner generally relies on and may reasonably rely on); in this case, our liability is, however, limited to the reimbursement of the foreseeable, typically occurring damage.

8.3 The liability limitations pursuant to Section 8.2 shall also apply with respect to third parties as well as to breaches of duty by persons (both to their advantage and disadvantage) whose culpability we are responsible for according to statutory regulations. These limitations shall not apply in the event that a defect has been fraudulently concealed or a guarantee for the quality of the goods has been assumed, and to claims asserted by the Buyer under the German Product Liability Act.

8.4 The Buyer shall only be entitled to withdraw from or terminate the contract on the grounds of a breach of a duty not consisting of a defect in the event that we are responsible for such breach of duty. An unrestricted right of termination for the Buyer (in particular according to Sections 650, 648 BGB) is excluded. Otherwise, the statutory pre-requisites and legal consequences shall apply.

8.5 Insofar as we are liable for damages on the grounds of and in accordance with Section 8.2, such liability shall be limited to damages that were foreseeable as a possible consequence resulting from a breach of contract at the time the contract was concluded or that should have been foreseen if due diligence had been exercised. In addition, indirect and consequential damage resulting from defects in the delivered goods shall be eligible for compensation only insofar as such damage is typically to be expected when the delivered goods are used according to their intended purpose. The above provisions in Section 8.5 shall not apply in the event of intent or gross negligence on the part of members of executive bodies or executive employees of the Seller.

9. Statute of limitations

9.1 Notwithstanding Section 438 Par. 1 No. 3 BGB, the general statute of limitations for claims relating to defects of quality and title shall be one year from the date of delivery. Insofar as an acceptance has been agreed, the statute of limitations shall begin on the date of acceptance.

9.2 In the event that the goods are a building or an object that has been utilised for a building in accordance with its customary use and has caused a defect in a building (construction material), the statute of limitations shall be 5 years from the date of delivery in accordance with the statutory regulation (Section 438 I No. 2 BGB). Other special statutory regulations governing the statute of limitations (Section 438 I No. 1, III, Sections 444, 445b BGB in particular) shall also remain unaffected.

9.3 The aforementioned statutes of limitations set forth in the Sales Convention shall also apply to contractual and non-contractual claims for damages asserted by the Buyer due to defective goods, unless the application of the regular statutory statute of limitations (Sections 195, 199 BGB) would lead to a shorter statute of limitations in an individual case. Claims for damages asserted by the Buyer pursuant to Section 8 II S. 1 and S. 2 (a) as well as pursuant to the German Product Liability Act shall exclusively lapse in accordance with the statutory periods of limitation.

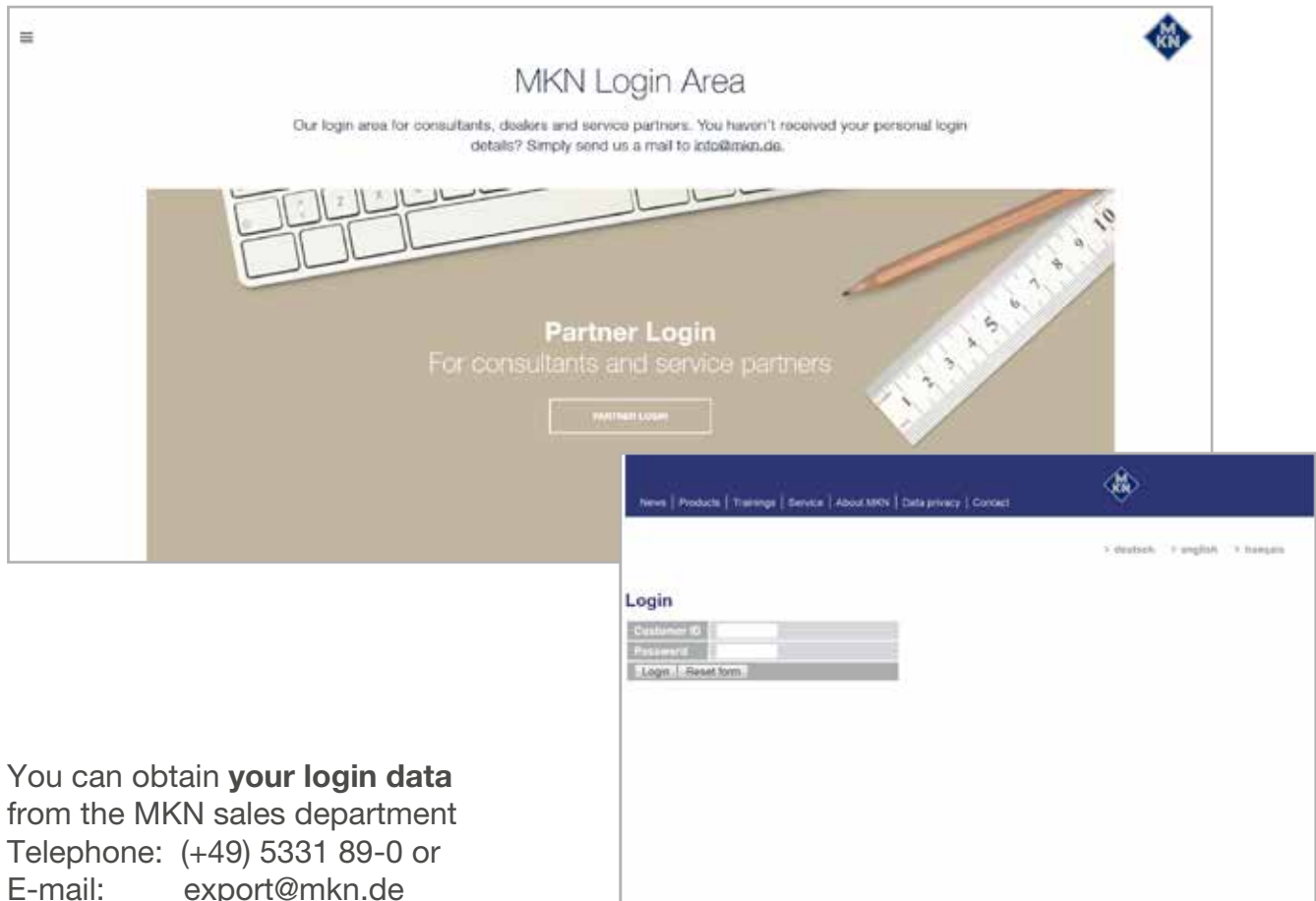
10. Choice of law and place of jurisdiction

10.1 These GTS and the contractual relationship between us and the Buyer shall be governed by the law of the Federal Republic of Germany to the exclusion of international uniform law, in particular the UN Convention on Contracts for the International Sale of Goods.

10.2 In the event that the Buyer is a trader, a legal entity under public law or special assets under public law, the exclusive – domestic and international – place of jurisdiction for all disputes arising directly or indirectly from the contractual relationship shall be Braunschweig, Germany. The same shall apply in the event that the Buyer is an entrepreneur (Section 14 BGB). However, we shall also be entitled to file an action at the place of performance of the delivery obligation pursuant to these GTS or any prior individual agreement or at the general place of jurisdiction of the Buyer. Overriding statutory regulations, in particular with regard to exclusive jurisdiction, shall remain unaffected.

MKN Download Area

Please find the MKN Partner Login Area under www.mkn.com:



The image shows two screenshots of the MKN website. The top screenshot is the 'MKN Login Area' page, which includes a navigation menu, the MKN logo, and a message: 'Our login area for consultants, dealers and service partners. You haven't received your personal login details? Simply send us a mail to info@mkn.de.' Below this is a large image of a keyboard, a pencil, and a ruler, with the text 'Partner Login For consultants and service partners' and a 'PARTNER LOGIN' button. The bottom screenshot is a detailed view of the 'Partner Login' form, featuring a navigation bar with links for News, Products, Trainings, Service, About MKN, Data privacy, and Contact. It also includes language options for deutsch, english, and বাংলা. The form itself has fields for 'Customer ID' and 'Password', and buttons for 'Login' and 'Reset form'.

You can obtain **your login data** from the MKN sales department
Telephone: (+49) 5331 89-0 or
E-mail: export@mkn.de

Coming soon ...

The MKN Partner download area will soon be replaced by our modern **MKN PartnerPortal**.

You can look forward to lots of exciting content and new functions!

We will inform you about the changeover in time!



The banner features a dark blue background with a view of the Earth from space. The text 'MKN PartnerPortal' is prominently displayed in white. Below it, a personalized message reads: 'A warm welcome, Mr/Mrs Jones, Smith, Williams'. The MKN logo is in the top right corner.