



The Multitalented

HansDampf | **silver**

HansDampf®



The new multi talented model in its class:

The HansDampf | silver

The HansDampf silver from MKN sets new standards in the class of combination cooking technology. This innovative Performer is strongly influenced by the requirements of chefs and has been awarded the Dr.Georg Triebe innovations prize. With HansDampf combination cooking technology we enter into the future of cooking, so come with us!

Uncompromising quality assurance is one of the supporting pillars of our successful MKN business culture. With 60 years experience we are the experts in thermal food preparation.

In an independent review from the GGKA Distribution Association, MKN took the first place for the fourth time in succession. This inspires us to carry on our innovative and customer focused work in the future.

At MKN we know what professionals in the kitchen want. That is why our products are totally aligned with the needs of both chefs and operators alike. You are in control. You give the direction. We show you new and innovative ways to go forward.

Basic cooking types:

Soft steaming	30–99 °C
Steaming	100° C
Express steaming	101–130 °C
Combisteaming	30–250° C
Convection	30–300 °C
Regeneration	30–180 °C

Manual humidification

Step-function
The phase cooking steps give the option to combine 3 cooking steps in succession.

Flexi-additional functions:
WaveClean*– or manual cleaning program
DryTronic-dehumidification*
HACCP- basis version

QuickHeat-preheat function.
CoolDown rapid cool down function.

Temperature adjustment and display

Time adjustment and display
1 min. to 24 hrs.

Core temperature adjustment
up to 99° C
Multipoint food probe sensor*

* Optional

Crosswise, lengthwise or FlexiRack® – special, just how you wish

The flexibility and capacity concept

The HansDampf silver adapts to your personal wishes. Crosswise or lengthwise inserts, both are possible! Now you can decide for yourself with which variety you would rather work.

Crosswise insertion with its safe action, offers not only an optimal control of the food, but is also ergonomically advantageous. You have heavy containers and trays completely under control at all times benefitting from a sure, safe and comfortable handling system.

If you are used to working with lengthwise insertion, you can adapt HansDampf in this to swing. FlexiRack® can be changed from one variety to the other at any time.

Due to its innovative space concept HansDampf silver can reach enormous capacity by using FlexiRack® special accessories. Significantly more capacity can be produced in the same amount of time. This advantage earns money because apart from saving valuable work time you also save energy, and that pays for itself!

HansDampf silver offers you, with its innovative space concept, significantly more space. For banqueting depending on the diameter of the plates, and appliance size, between 24 (HD 6.1) and 40 (HD 10.1) prepared plates, can be placed on the special grids.

For baking professionals HansDampf silver can even be equipped with a rack with the standard baking measurement 60 x 40 cm for patisserie and bakery shops.

1/1GN crosswise insertion

1/1GN lengthwise insertion

FlexiRack® special



Capacity growth with FlexiRack®-special equipment:



Grilling

e.g. Chicken legs on the FlexiRack® special roasting tray

Capacity growth
+ 70 %*



Baking

e.g. Pretzels on the FlexiRack® special baking tray**

Capacity growth:
+ 50 %*



Regeneration in GN-containers.

Ideal for Cook&Chill production processes, and for food distribution in containers e.g. in canteens and free flow establishments.

Regeneration

e.g. plates on the FlexiRack® special grid**

Capacity growth:
+ 100 %*



Your added value:

- Increased capacity
- Low energy consumption
- Faster amortisation
- More profit



* compared to HD 1/1 GN ** only for use with HD 1/1 crosswise insertion

Best results through innovative details

Further series highlights:

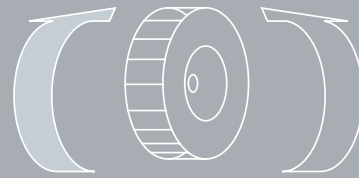
316 - durable hygiene cooking chamber:

Made from corrosion resistant chrome nickel steel, welded with innovative robot welding technology, hygienic joint free and with radiussed corners.



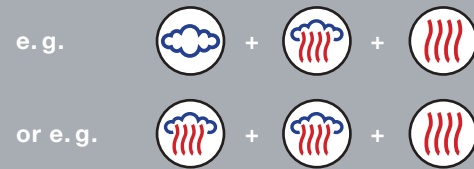
Auto reverse fan:

The auto reverse fan ensures an extraordinary uniformity of cooking. Especially important when baking.



Step function:

Step function allows for up to 3 cooking phases in any combination.



HansDampf® 6.1	HansDampf® 10.1	HansDampf® 20.1
Electric Type no. CSE61 Dimensions/mm 997x799x790 (WxDxH) Connected load 10,9 kW – 3NPEAC 400 V Fuse protection 3 x 16 A	Electric Type No. CSE11 Dimensions/mm 997x799x1060 (WxDxH) Connected load 16,5 kW 3NPEAC 400 V Fuse protection 3 x 25 A	Electric Type no. CSE21 Dimensions/mm 1075x813x1960 (WxDxH) Connected load 32,7 kW 3NPEAC 400 V Fuse protection 3 x 63 A
Gas Type no. CSG61 Dimensions/mm 1020x799x790 (WxDxH) Connected load 11 kW E.-connected load 0,8 kW – 1NPEAC 230 V Fuse protection 1 x 16 A	Gas Type No. CSG11 Dimensions/mm 1020x799x1060 (WxDxH) Connected load 18 kW E.-connected load 0,8 kW 1NPEAC 230 V Fuse protection 1 x 16 A	Gas Type no. CSG21 Dimensions/mm 1075x813x1960 (WxDxH) Connected load 36 kW E.-connected load 1,5 kW 1NPEAC 230 V Fuse protection 1 x 16 A

Optional highlights:

WaveClean®
Safe – easy – clean – economical

The automatic cleaning system: The detergent is contained in a cartridge behind a protective wax seal. You have no contact with the chemicals.

To commence the cleaning program, position the two-in-one cartridge, select duration and start. Due to the patented two-in-one-system with rinsing agent and detergent in one cartridge operation is simple and safe.

Perfect cleaning results are achieved due to the rinsing agent and dry shine. Low water and energy consumption is achieved because of the closed cleaning cycle. As a rule only one cartridge is needed per cleaning program even in larger appliances.



Cooking chamber door with triple glazing:

Energy saving – better work safety – perfect hygiene
Special insulation reduces heat loss and saves valuable energy. Due to low surface heat on the outside greater work safety is achieved. The smooth inside is easy to clean and ensures perfect hygiene.



DryTronic

Active dehumidification function for crispy products.

Integrated automatic shower hose

for easy rinsing of the cooking chamber, for deglazing products and lots more.

HansDampf® 6.2 MAXI	HansDampf® 10.2 MAXI	HansDampf® 20.2 MAXI
Electric Type no. CSE62 Dimensions/mm 997x799x790 (W x D x H) Connected load 21,4 kW 3NPEAC 400 V Fuse protection 3 x 35 A	Electric Type no. CSE12 Dimensions/mm 997x799x1060 (WxDxH) Connected load 31,2 kW 3NPEAC 400 V Fuse protection 3 x 50 A	Electric Type no. CSE22 Dimensions/mm 1075x813x1960 (WxDxH) Connected load 62 kW 3NPEAC 400 V Fuse protection 3x125 A
Gas Type no. CSG62 Dimensions/mm 1020x799x790 (WxDxH) Connected load 17 kW E.-connected load 0,8 kW 1NPEAC 230 V Fuse protection 1 x 16 A	Gas Type no. CSG12 Dimensions/mm 1020x799x1060 (WxDxH) Connected load 26 kW E.-connected load 0,8 kW 1NPEAC 230 V Fuse protection 1 x 16 A	Gas Type no. CSG22 Dimensions/mm 1075x813x1960 (WxDxH) Connected load 52 kW E.-connected load 1,5 kW 1NPEAC 230 V Fuse protection 1 x 16 A

Configuration features/additional functions:

- FlexiRack®, cooking chamber concept for crosswise or lengthwise insertion.
- Manual operating concept
- 4 basic cooking types steaming, combi-steaming, convection, regeneration.
- Manual steam injection
- Temperature 30–300° C (with gas 30–250° C)
- Step-cooking step function: up to 3 cooking types, freely combinable
- QuickHeat: preheat function before cooking
- CoolDown: cool down function before cooking
- Digital display for time and temperature.
- Core temperature sensor
- Manual cleaning programme
- HACCP basic version
- PHI: Dynamic steam generation
- DynaSteam: steam volume controller
- Cooking chamber door double glazing and latching position
- 316 durable hygiene cooking chamber.
- Auto reverse fan for best cooking uniformity.
- Integrated fat separator system
- Halogen cooking chamber lightning
- Removable door seal to be changed by customer, one hand door operation handle.
- Contact free, automatic door switch.
- Fan burner (only with gas)
- Connection possibility for energy optimising systems

Options:

- WaveClean®: automatic cleaning system
- DryTronic: active dehumidification function
- Hygiene cooking chamber door with triple glazing and latching position
- Integrated automatic shower hose
- Multipoint core temperature probe
- Door hinged on the left
- EasyIn-trolley (only for standing appliances)
- Connection for energy optimising system
- Serial interface RS232 or RS485, integrated HACCP memory

Accessories:

- Stacking kit
- HansDampf air
- FlexiRack®-special trays and grids
- Plate banquet systems
- Under frames and cupboards.
- Two-in-one detergent/rinsing agent cartridges.
- Safety door lock (table appliances)
- Special voltage
- Marine version (on board configuration)



Master of Performance

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