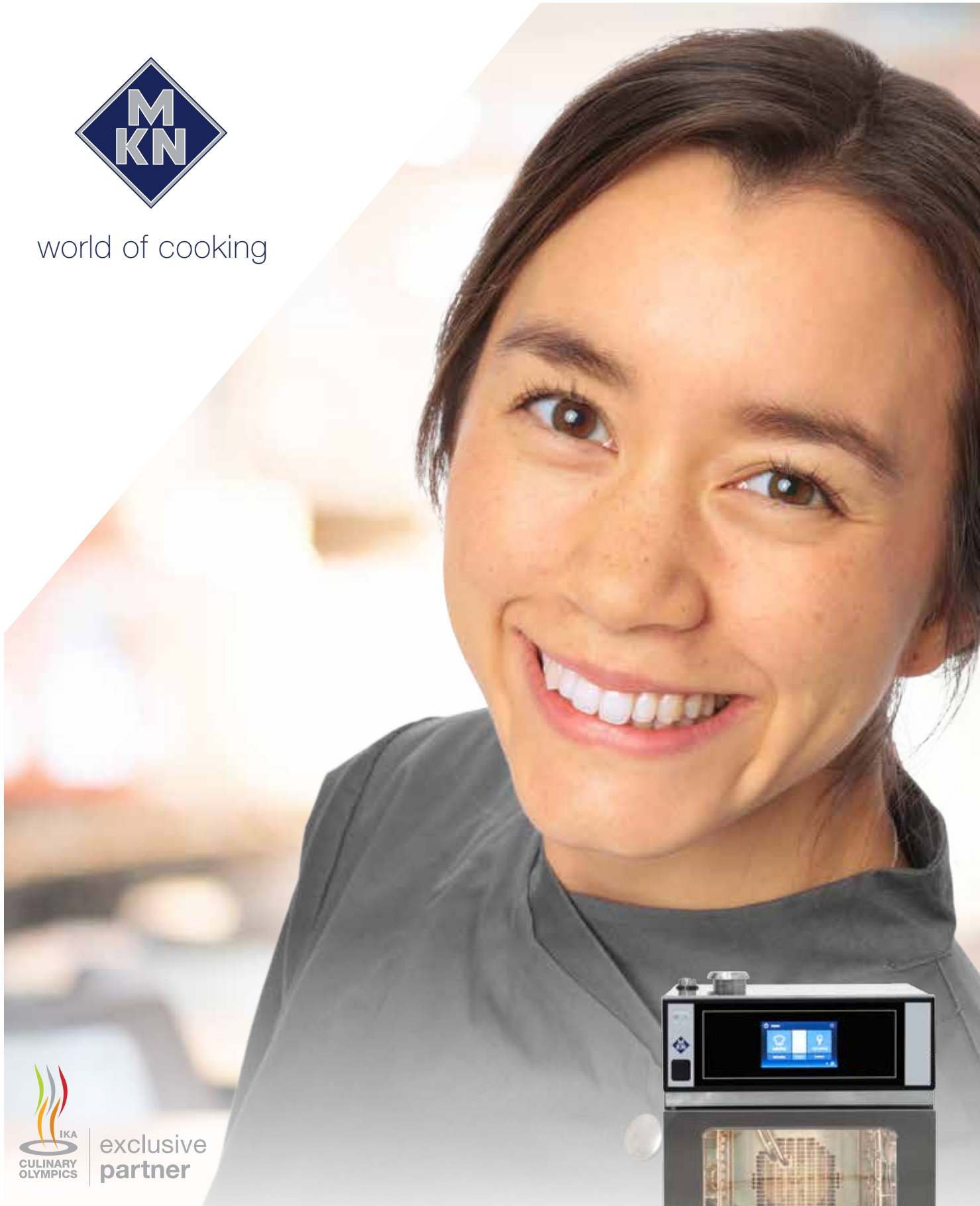




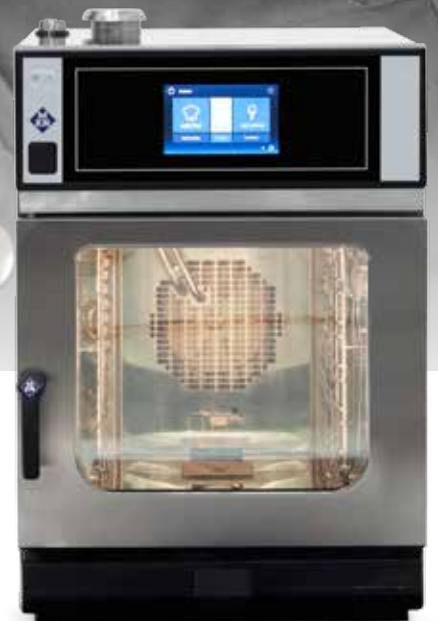
world of cooking



exclusive partner

MKN Junior

Size doesn't matter. Performance does!





Space- saving sensation

MKN Junior

Compact, high-performance
and multifunctional

Good things come in small packages! The Junior, MKN's smallest combi steamer shows you what it is made of during daily use. It achieves professional results with its capacity of 6 x GN 2/3, high-performance features and practice-oriented application. The Junior is particularly suitable for producing smaller quantities of top quality food professionally and flexibly alike. It is an extremely efficient professional combi steamer and the ultimate station unit for every kitchen, whether in be in top restaurants, hotels, catering businesses, communal and system catering or front cooking. It is ideal for any kitchen* and complements the skills of every professional chef perfectly.

* taking specifications on site into consideration

▶ **55
cm** ◀

▶ **55
cm** ◀



**6 x
GN 2/3**

Junior

Junior
classic



HoodIn
INSIDE

55
cm

MKN Junior MagicHood

Enjoy cooking wherever you are*

The MKN Junior MagicHood is designed especially for use in front cooking stations, where unpleasant smoke and odours arise from frying and grilling.

The Junior is not only small and compact, it also caters for a pleasant room climate regardless of whether you bake or grill. As well as condensing steam and vapours, MagicHood also neutralizes blue smoke, grease and unpleasant odours thanks to a 4-stage filter concept.

The system can be used flexibly as an external exhaust air pipe is not required* and ensures that your guests can enjoy their meals in a fresh and pleasant atmosphere.

* taking indoor air quality regulations on site into consideration

Junior
magic hood

Integrable

Optimally integrable

Outstanding design and aesthetics are particularly important when a front cooking station is permanently integrated into a restaurant. This makes it even more essential that cooking equipment is seamlessly integrated into a kitchen to create the impression of a consistent and uniform design.

The MKN Junior fulfills these requirements easily! Its small dimensions make it a real space-saving sensation that can be perfectly integrated into production processes.

Details, that make the small difference



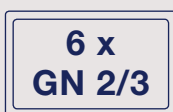
Small & compact
with its width of only
55 cm the Junior is a real
space-saving sensation



MagicHood
Unpleasant odours, blue smoke
and vapours are neutralized and
steam is condensed.*



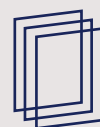
HoodIn® – integrated
steam condensation**
Condenses approx. 80%
of steam produced.*



Fits in every kitchen
with a capacity of
6 x GN 2/3.



LED lighting
for optimal illumination
of all shelves.



**Hygienic cooking
chamber door**
with sealed triple glazing.

* option in Junior

** Increased water consumption is possible depending on settings, cooking mode and product being cooked.

MagicPilot

Our operating concept –
so intuitive & easy to use
as your smartphone

Brilliant image representation, with a full viewing angle from all sides. The MagicPilot® Touch&Slide operating system is simply fun to use. Similar to a smart phone or tablet PC, you just operate the robust control display intuitively and precisely with simple touch and swipe gestures.

This simple operating concept MagicPilot®, various step by step instruction guides and further user support functions make the MKN Junior the perfect partner in your daily kitchen routine. These features allow you to serve your customers and guests top quality dishes every day.



All rounder

Guided Cooking

Your navigation system in the Junior

Do you have to deal with constantly changing personnel and a shortage of trained staff, yet still produce the same top food quality under time pressure every day? We all know these challenges too well! The MKN Guided Cooking concept in our Junior offers you the perfect solution. The navigation system easily and reliably directs even untrained users through the cooking process. Numerous user support functions, extensive chefs' know and a higher degree of automation guarantee consistent food quality day in, day out.



autoChef

Chefs' know how inclusive thanks to automatic cooking processes. Food quality can be quickly and consistently reproduced.



ChefsHelp

Step by step instructions and assistance for the user; photos can be added.



QualityControl

Automatic quantity detection, consistent top quality, without core temperature probe.



BarcodeScan

Scan the barcode and start the cooking process.



Favourites

Cooking processes are saved as favourites on your start screen, for reproducible food quality.



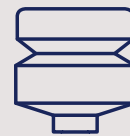
VideoAssist

Video clips with operating instructions – Assistance at any time 365 days a year.

Immacula performan



Complete interior cleaning. The hygienic cooking chamber door with triple glazing in a sealed frame requires no additional manual cleaning.



Simply insert a cartridge and you are ready to go!

Cleaning by hand was yesterday. Now you can reduce your costs by 40 %*. With our sealed two-in-one cartridge containing detergent and rinse aid your Junior is completely clean in no time at all. This means you have time to focus on more important things such as preparing culinary highlights for your guests.

te
nce

WaveClean

Life Time Protection System

Automatic cleaning with two-in-one cartridge

WaveClean® (option) takes care of automatic cleaning. The system works efficiently, hygienically and safely.

A sealed two-in-one cartridge containing detergent and rinse aid ensures that even the smallest corner is automatically sparkling clean and water consumption is approx. 19 l only.



WaveClean® two-in-one cleaning cartridge

MKN Connected Kitchen®*

New means of communication

Appliances can be connected using smart technology. The MKN Connected Kitchen® cloud solution creates new methods of communication in professional kitchens. Internet connection included.**



- Maximum data security provided by our reliable partner, Telekom
- Complete self-sufficient solution for the entire kitchen
- SSL encrypted – MKN devices are not accessible via the Internet
- Cooking processes can be loaded centrally with time-controlled sharing with other locations
- Monitor and manage HACCP data

Powerhouse

The MKN Junior

All highlights at a glance



Space-saving sensation
with a capacity of
6 x GN 2/3 and a width
of 55 cm only!



Integrable
Its small dimensions make
the Junior perfectly
integrable.



WaveClean®
Automatic cleaning
system with two-in-one
cartridge.*



Guided Cooking
Numerous user support
functions ensure consistent
food quality every day.



MagicPilot®
Our operating concept – as
intuitive and easy to use as
your smartphone.



MagicHood
Unpleasant odours, blue
smoke and vapours are
neutralized and steam is
condensed.*

* option in Junior

Technical data

	Junior	Junior classic
L x W x H (mm)	550 x 611 x 784	550 x 611 x 784
Connected load (kW)	5.2 (3.5)	5.2 (3.5)
Voltage (V)	380 – 415; 3 NPE AC (220 – 240; 1 NPE AC)	380 – 415; 3 NPE AC (220 – 240; 1 NPE AC)
Capacity	6 x GN 2/3	6 x GN 2/3
WaveClean®	Optional	Optional
MagicHood	Optional	No
HoodIn® *	Optional	Optional
Ethernet	Optional	No

* Increased water consumption is possible depending on settings, cooking mode and product being cooked.

MKN Maschinenfabrik
Kurt Neubauer GmbH & Co. KG
Halberstaedter Strasse 2a
38300 Wolfenbuettel / Germany
Phone +49 (0) 5331 89-0
Fax +49 (0) 5331 89-280
export@mkn.de

www.mkn.com

