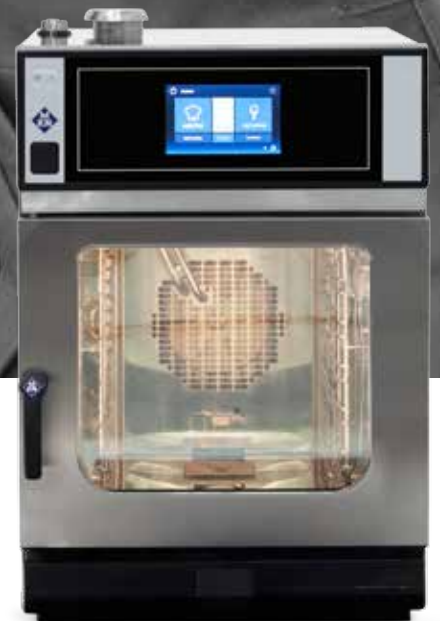




world of cooking



## MKKN **Junior**

Size doesn't matter. Performance does!



# Space- saving sensatio



## 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 2/3 GN, 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

n



**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.



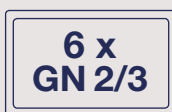
### MagicHood

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



### HoodIn® – integrated steam condensation

Condenses approx. 80% of steam produced.\*



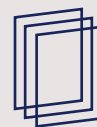
### Fits in every kitchen

with a capacity of 6 x 2/3 GN.



### LED lighting

for optimal illumination of all shelves.



### Hygienic cooking chamber door

with sealed triple glazing.

# MagicPilot

Our operating concept – so intuitive and 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.



### **auto**Chef

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



### **Chefs**Help

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



### **Quality**Control

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



### **Barcode**Scan

Scan the barcode and start the cooking process.



### **Favourites**

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



### **Video**Assist

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.

\* compared to manual cleaning



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<sup>®\*</sup>

## New means of communication

Appliances can be connected using smart technology. The MKN Connected Kitchen<sup>®</sup> 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
- Cooking processes can be loaded centrally with time-controlled sharing with other locations
- SSL encrypted – MKN devices are not accessible via the Internet
- Monitor and manage HACCP data

\* not available in every country \*\* option in Junior

# Powerhouse

## The MKN Junior

All highlights at a glance



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



**Integrable**  
Its small dimensions make  
the Junior perfectly integ-  
rable.



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

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