



HansDampf | **Compact**
The SpaceCombi

HansDampf®



Quick service restaurants · Supermarkets · Hotels · Restaurants · Public houses · Ships ·

Catering · Motorway services · School meals · Theatre cooking · Fine dining

From quick service restaurants to fine dining:

The professional solution for the smallest spaces.



You don't have to be big to be great. The new HansDampf Compact in 1/1 GN configuration proves this. Modern technology comes together here in a remarkably small space for all kitchens where every centimetre counts.

HansDampf combicooking technology has been successfully used for years all over the world, in quick service restaurants and classic kitchens as well as in high class hotels and restaurants. The high performance appliances from MKN are aligned to the exact requirements and needs of the user and convince with perfect cooking results, multifunctionality and absolute reliability. MKN now also meets the demand for "compact cooking" with leading innovative technology and the consistent implementation of new visionary

ideas. We have combined the proven advantages of HansDampf combicooking technology within a sensational compact cooking appliance.

Discover a new cooking dimension with the HansDampf Compact from MKN.



The creativity of professional cooking should not be limited by space.



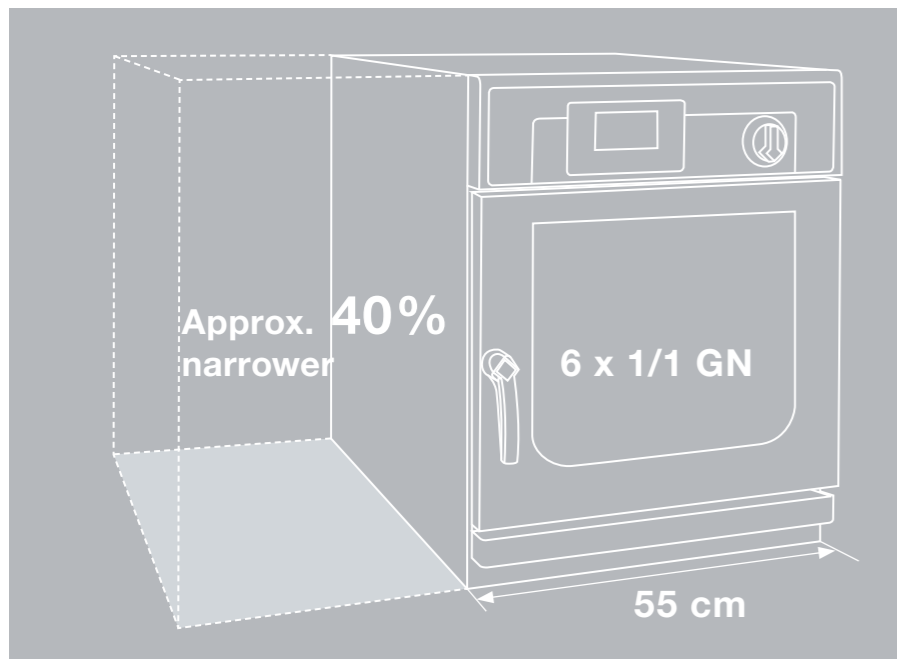
More performance, less space required:

The Compact – The space saving wonder in the 1/1 GN professional class

The MKN development team has accomplished a genuine space saving wonder with the HansDampf Compact. The slim combi-steamer is only 55 cm wide and offers, in spite of its small measurements, considerable capacity for professional 1/1 GN dimensions. This makes the small compact appliance a high performance profes-

sional for school meals, in theatre style or front cooking, in hotels, quick service restaurants and an ideal supplement in all professional kitchens. Choose between the Compact PROfessional, with flexible operating concept, and the Compact classic, the basic version with four classic and basic cooking modes. For more than 60 years MKN has been the specialist for the thermal preparation of food. Now, with the HansDampf Compact, MKN can ensure the use

of user-oriented and economic combicooking technology even when only limited space is available.



Approx. 40 % less space required – The Compact from MKN

Due to its innovative design concept, the HansDampf Compact offers a capacity of 6 x 1/1 GN. With its small width measurement of only 55 cm it requires approx. 40% less space compared to standard combi-steamers.



12 x 1/1 GN on only 0.95 m² floor space

Two HansDampf Compact – next to each other: The compact and flexible cooking station with which you can prepare all sorts of different food simultaneously. Whether for grilled chicken or steamed vegetable variations, 12 x 1/1 GN at an ergonomic working height and with only 0.95m² floor space requirement.



autoChef
Automatic cooking in nine categories

Multifunction display
Clear display for "the best overview and easy operation"

Additional functions
e.g. intermittent fan, SES, HACCP

Ready2Cook
Preheating, cooling down, ideal climate preparation – combined in one function

CombiPilot
One hand operation, select by turning and confirm by pushing.

Easy, user friendly operation:

Compact|PROfessional



In the kitchen the operation of technical appliances must be as easy, self-explanatory and as intuitive as possible. At the same time all of the users' different requirements must be met. Whether in catering or fine dining, the Compact PROfessional operational concept offers you the freedom, at any time, to choose your optimal type of operation.

On the one hand the usual basic cooking types, steaming, convection, combi-steaming and Perfection are directly available at the push of a button. However, you can also conveniently

select via the autoChef the pre-programmed cooking programmes and, if required, vary and save them. Professional cooking could not be easier or more precise. You can individually determine the setting, from a small bread roll to a large roast. Therefore, your personnel can achieve perfect cooking results as well, exactly according to your specifications.

 	Steaming Soft steaming 30-99 °C Steaming 100 °C Express steaming 101-130 °C	 ClimaSelect Individually adjustable cooking chamber climate with ten steps and with active humidification and dehumidification.
	Combisteaming Combination of hot air and steam 30-250 °C	
	Hot air/convection 30-300 °C	
 LT-cooking	Perfection/Climate - Regeneration programme 30-180 °C	 RackControl Multi-timer – a professional feature especially for high quality regeneration
	Low temperature cooking	
	Delta-T cooking	



autoChef
Cooking programmes in nine categories, pre-programmed by our chefs and which can be individually varied by you, as well as a memory space for 300 cooking programmes.

Meat	From large roasts to quick fried pieces
Poultry	Poultry or poultry pieces
Fish	Fish or fish pieces
Vegetables	Fresh or frozen vegetables
Cookbook	Alphabetical overview of all cooking programs
Bakery products	Bread, rolls, plaited yeast buns, cake, pizza, ...
Overnight cooking	Gentle long term cooking
MyChef-special	The category for individual cooking programmes
Perfection	Perfect regeneration of precooked food



Perfect results thanks to perfect technology:

Food of the highest quality.

If you want to achieve a constant quality standard and consistent cooking results in the kitchen, nothing must be left to chance. Besides high quality food products and cooking know-how we depend increasingly more on the use of modern technology. The preparation of different food like bakery products and poultry or vegetables requires innovative technology from ClimaSelect to Ready2Cook.

With HansDampf Compact PROfessional, temperature, moisture, steam volume and air speed are exactly coordinated for each product.

The steam is generated directly inside the cooking chamber with the aid of innovative DynaSteam technology and in the exact amount that is required for perfect results. Every meal is cooked very gently in no time at all, first class quality simply at the push of a button.

DynaSteam

Always as much steam as you actually need; the steam is dynamically controlled during the entire cooking process with maintenance free DynaSteam technology. At first, rapid and precise steam saturation takes place and afterwards a reduction of down to 40%. This saves water and energy and provides optimal food quality.



Ready2Cook

For either rapid cooling down or heating up, from a moist or dry climate, Ready2Cook prepares the appropriate ideal cooking chamber climate for perfect cooking, automatically, at the push of a button.



ClimaSelect

Individually adjustable cooking climate with active humidification and dehumidification: Easily adjustable in the Compact PROfessional in ten steps with practical references for delicious, crispy and juicy cooked products.



Perfection

In Perfection mode, the complete technology in your Compact is exactly matched to the special requirements of regeneration for an ideal finish for your dishes.



Autoreverse fan

The autoreverse fan provides balanced air distribution in the cooking chamber, so that you can achieve exceptionally consistent results, especially with sensitive bakery products.



Multipoint core temperature sensor

The multipoint temperature sensor largely compensates for imprecise probe positioning. That means that even if the core has not been exactly met, you still cook precisely and safely.





Safe, easy, clean

The cleaning system*.

A HansDampf Compact works even if the kitchen is closed. At the end of a long day it cleans itself; simply start the programme and insert a cleaning cartridge – finished.

The cleaning system functions on the proven dishwasher principle; cleaning water is circulated in a closed system. Even in the toughest cleaning cycle, the water consumption is remarkably low.



WaveClean offers you many advantages; it saves time, it saves money and it saves space in the kitchen compared to conventional liquid cleaning systems. WaveClean works with patented two-in-one cartridges and does not require bulky storage containers.



Safe

The detergent is contained in a cartridge behind a protective wax seal. There is no physical contact with the chemicals.

Easy

To commence the cleaning programme, position the two-in-one cartridge, select duration and start. Due to the patented two-in-one-system with detergent in one cartridge, operation is simple and safe. Errors are almost impossible.

Clean

Perfect, hygienic brilliance is achieved with the aid of the rinsing agent and dry shine.

Economical

Low water and energy consumption is achieved thanks to a closed cleaning cycle. Only one cartridge is generally required per cleaning programme.

* Optional

AutoShower

Always perfectly clean: with the integrated shower system the cooking chamber can be easily rinsed out even between two cooking processes at the push of a button.



HoodIn – The integrated steam condenser: patented!*

A technical masterpiece: HoodIn – the patented MKN condensation technology completely replaces a conventional, external and expensive condensation hood without any additional space requirement.

High condensation efficiency: HoodIn condenses more than 80 % of the vapours produced during cooking and therefore ensures a pleasant working environment.

Hygiene extremely simple: If your HansDampf is equipped with WaveClean, HoodIn is also cleaned completely automatically - without extensive and expensive maintenance which is frequently required for external condensation hoods.

Safety with SES: The SES (SteamExhaustSystem) in HansDampf appliances with HoodIn also ensures that at the end of a cooking programme the steam is sucked out of the cooking chamber and condensed out to a large extent. Hot steam will not escape when opening the door!



Innovative software package

HansDampf | connect

With this special highlight as standard feature cooking programmes can be easily organised on the PC, for compilation of an individual HansDampf cookbook!

Simplify the time-consuming compilation of HACCP documentation. The HACCP data recorded in the HansDampf can be displayed on the PC, archived or printed.

Simple and more convenient data transfer via USB stick – between PC and the USB interface at the HansDampf.



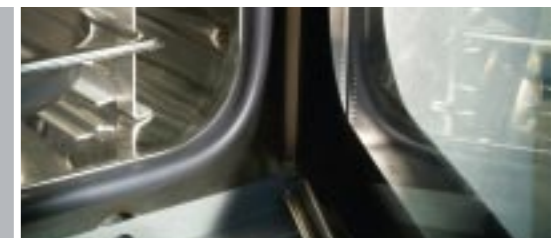
Down to the last detail –

We have thought of everything.

Multiglazed insulated cooking chamber door

The MKN quality standard in Compact PROfessional; heat loss is reduced through the high insulation effect. This saves valuable energy and reduces costs.

Clean Solution: the extremely smooth inside door is seamless and easy to clean. The best possible basis for perfect hygiene.



Professional cooking chamber of the highest quality

The cooking chamber is made of high gloss polished stainless steel with seamless rounded corners and is equipped with easily removable hygienic racks, manufactured in one piece with stable shelf rails.



* Optional



<p>Basic cooking types</p> <p>Manual humidification</p>	<p>Step function</p> <p>Combination of up to three cooking types in succession</p>	<p>Flexi – additional function</p> <p>WaveClean®* or manual cleaning programme, DryTronic dehumidification*, HACCP basic version</p>	<p>QuickHeat – preheat function.</p> <p>CoolDown – cooling down function.</p>	<p>Temperature/time setting</p> <p>Core temperature setting</p> <p>Up to 99 °C multipoint sensor*</p>
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The manual multi-talented:

Compact|classic

With the Compact Classic you choose a professional basic model with features which are easy to use. It can be simply operated in the classic style. The cooking mode, temperature and time can be individually set.

The Compact classic offers a practical service range, with well thought through details and extensive technical functions, the likes of which cannot be found in this class. From the well specified basic equipment with step function, autoreverse

fan and AutoShower to individually selectable options such as WaveClean and DryTronic.

The Compact classic earns respect due to its practicality and can deal with every culinary challenge.

	<p>Steaming</p> <p>Soft steaming 30–99 °C Steaming 100 °C Express steaming 101–130 °C</p>	<p>e.g.</p>
	<p>Combisteaming</p> <p>Combination of hot air and steam 30–250 °C</p>	
	<p>Hot air/convection</p> <p>30–300 °C</p>	<p>Step function</p> <p>Step by step to perfect results; with the Step function you can combine up to three cooking steps according to your requirements.</p>
	<p>Regeneration</p> <p>30–180 °C</p>	

WaveClean®*
Safe – easy – clean – economical

Safe, easy, clean, economical: WaveClean® provides a hygienic finish and absolute cleanliness; also available in the basic class.



DryTronic*

DryTronic provides an active dehumidification of the cooking chamber. This means that the steam that escapes from the food is directly extracted, for crispy cooking results especially when grilling and roasting.



Autoreverse fan

The autoreverse fan provides balanced air distribution in the cooking chamber, so that you can achieve exceptionally consistent results, especially with sensitive bakery products.



AutoShower

Always beautifully clean: with the integrated shower system the cooking chamber can be easily washed out even between two cooking processes, simply at the push of a button.



* optional



Compact | **PRO**fessional

6 x 1/1 GN



Electric Model no.	CPE61
Dimensions/mm	550 x 815 x 708 (WxDxH)
Connected load Fuse	7.8 kW 3NPEAC 400 V 3 x 16 A



Compact | **classic**

6 x 1/1 GN



Electric Model no.	CCE61
Dimensions/mm	550 x 815 x 708 (WxDxH)
Connected load Fuse	7.8 kW 3NPEAC 400 V 3 x 16 A

Configuration features and additional functions of the **PRO**fessional line:

- autoChef: automatic operation concept, automatic cooking in 9 categories; meat, poultry, vegetable side dishes, bakery products, night/long term cooking, Perfection, MyChef special, cookbook.
- Manual operating concept
- 8 cooking types; soft steaming, steaming, express steaming, combisteaming, convection, Perfection (climate-regeneration), Delta-T cooking, LT-low temperature cooking.
- ClimaSelect – climate control
- Manual humidification
- Programmable, variable, humidification
- RackControl – multi-timer
- Timer with start time pre-selection and real time display
- Programmable rest period and step signal
- Ready2Cook: preheating, cooling down, ideal climate preparation
- Memory space for up to 300 cooking programmes (autoChef and personal)
- Temperature range 30–300°C
- CombiPilot; one hand operation
- SES (steam exhaust system): the steam safety system
- StepMatic: user defined, up to 20 cooking steps combinable
- Digital multifunction display for time and temperature
- DynaSteam, dynamic steam volume control unit
- Hygiene, multiglazed, insulated cooking chamber door
- Professional cooking chamber, high gloss polished with hygienic rounded corners
- Laser cut seamless racks
- Autoreverse fan for consistency
- 2 air speeds, fan intervals
- HansDampf connect: Software for the organisation of cooking programmes and for
- HACCP documentation
- Integrated serial interface RS232 and RS485
- HACCP memory
- Connection for energy optimizing systems
- Cooking programme protection, programmable against unauthorised alteration
- Multipoint core temperature probe
- AutoShower; integrated shower function
- Halogen cooking chamber lighting
- Pluggable door seals: can be replaced by customer
- One hand – door handle
- Manual cleaning programme
- Contact-free door switch
- CE mark, IPX5 protection

Configuration features and additional functions of the **classic** line:

- Manual operating concept
 - 6 cooking types; soft steaming, steaming, express steaming, combisteaming, convection, regeneration
 - Step-cooking step function; combine any 3 cooking steps in succession
 - Autoreverse fan for consistency
 - Manual humidification
 - Timer
 - QuickHeat; preheat function before cooking
 - CoolDown; cooling down function before cooking
 - Temperature range 30–300°C
 - Digital display for time and temperature
 - DynaSteam, dynamic steam volume control unit
 - Multiglazed cooking chamber door
 - Professional cooking chamber, high gloss polished with hygienic rounded corners
 - Laser cut seamless racks
 - HACCP basic version
 - Connection possibility for energy optimisation
 - Core temperature sensor
 - AutoShower; integrated shower function
 - Halogen cooking chamber lighting
 - Pluggable door seals: to be replaced by customer
 - One hand door handle
 - Manual cleaning programme*
 - Contact free door switch
 - CE mark, IPX5 protection
- * Not with the WaveClean® option

Options/accessories:

- WaveClean® cleaning system
- HoodIn
- Door hinged to the left
- Combikit; frame to install two appliances next to each other
- Special trays and grids
- Oven stand
- Two-in-one detergent / rinsing agent cartridges
- Special voltage

Options/accessories:

- WaveClean® cleaning system
- HoodIn
- DryTronic active dehumidification
- Hygiene multiglazed insulated cooking chamber door
- Door hinged to the left
- Multipoint core temperature sensor
- Combikit; frame to install two appliances next to each other
- Special trays and grids
- Oven stand
- Two-in-one detergent / rinsing agent cartridges
- Integrated serial interface RS232 and RS485
- HACCP memory
- Special voltage
- Connection set for energy optimisation



Master of Performance

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