



HansDampf | **Junior**  
The Small Professional

*HansDampf®*



**Small, high-performance and multifunctional:**

# HansDampf | Junior

Small external dimensions – but a big performance inside: During daily use in professional kitchens the new HansDampf® Junior from MKN demonstrates its real greatness.

With its capacity of 6 x 2/3-GN, its high performance functions as well as practice-oriented user solutions the HansDampf® Junior is an absolutely professional model. It is particularly suitable for professional and flexible production of smaller quantities with top food quality.

As an extremely efficient professional combi-steamer the HansDampf® Junior is the perfect piece of additional equipment in all professional kitchens in the best gastronomy and hotel businesses. It is ideal for catering chains and front cooking as well as being the perfect complement for small kitchens and bistros.



Professional chefs are working successfully with the modern HansDampf® combination cooking technology in the world's best kitchens. At MKN we know what is important: For more than 60 years MKN engineers and chefs have been developing in close cooperation innovative, economic and reliable leading technology for thermal food preparation – consistently tailored to the requirements of chefs and users.

Professional combination cooking in the smallest of spaces: the HansDampf® Junior.

**Perfectly integrable.**

Due to its small dimensions 550x630x708 mm the HansDampf® Junior can be used almost anywhere and is perfectly integrable in the production process. For more ergonomic and efficient work.

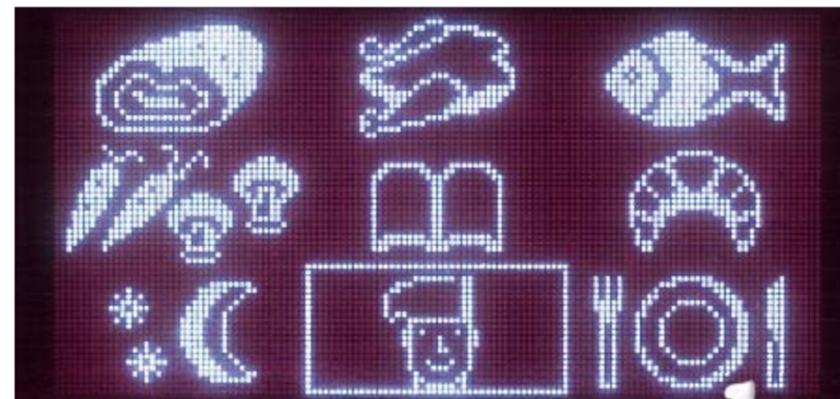
**The small high-end professional with premium equipment.**

# Junior | PROfessional

The new Junior PROfessional offers simply everything that is required of a top combi-steamer:

A simple, user-friendly operation concept which enables you to select between manual and automatic operation: either the customary basic cooking methods of steaming, convection, combisteaming and regeneration individually at the push of a button – or with the autoChef simply select the preprogrammed cooking modes automatically, vary as required and save. In addition, the most modern, innovative

functions ensure perfect cooking results: from KlimaSelect for a product specific perfect cooking climate through to the RackControl, which monitors the simultaneous cooking of different foods. Professional cooking cannot be more simpler or precise.



**autoChef**

Cooking programmes in nine categories, preprogrammed by our chefs and individually variable as well as a program memory for 300 cooking programs.

Cooking categories: Meat, poultry, fish, vegetables/side dishes, cook book, bakery products, overnight cooking, MyChef, Perfection



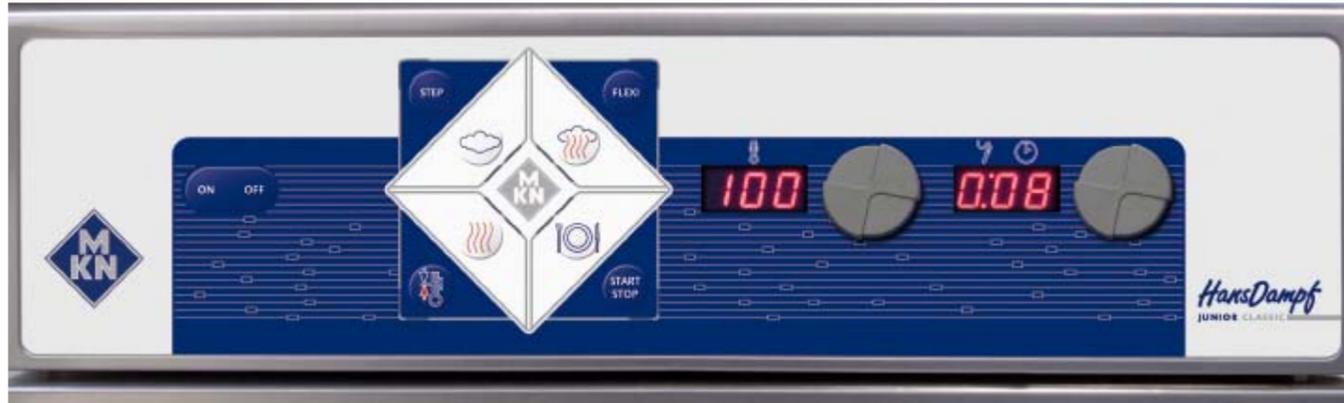
	Steaming
	CombiSteaming
	Hot air/Convection
	Perfection/Climate Regeneration Program
<b>LT Cooking</b>	Low Temperature Cooking
<b>Δ-T</b>	Delta-T-Cooking

**ClimaSelect**

Individually adjustable cooking climate in ten stages with active humidification and dehumidification.

**RackControl**

Multi-timer – the professional feature especially for high quality regeneration.



## The manual all-rounder: Junior|classic

With the Junior Classic you choose a professional basic model with a simple and clear, classical manner of operation. Intuitively, at the push of a button, you select a cooking mode and set the temperature and time according to your individual requirements.

The Junior Classic offers an extraordinary range of performance with many elaborate details and practice-oriented functions. From steaming in 3 temperature

ranges, manual steam injection, AutoShower, Step and CoolDown up to individually selectable optional features such as WaveClean® and DryTronic. The Junior Classic is a high-performance professional model and extremely suitable for the specific requirements of kitchens which are constantly becoming smaller.

	<b>Steaming</b>	Soft Steaming Steaming ExpressSteaming	30–99° C 100° C 101–130° C
	<b>Combisteaming</b>	Combination of hot air and steam	30–250° C
	<b>Hot air/Convection</b>		30–300° C
	<b>Regeneration</b>		30–180° C



### Step Function

Step by step to perfect results: With the Step Function you can combine up to three cooking steps according to your personal requirements.



### DryTronic\*

DryTronic ensures an active dehumidification of the cooking chamber. This means that the steam escaping from the cooked food is extracted directly – for crispy cooking results especially when grilling and roasting.

### WaveClean®\* Safe – simple – clean – economical

Equipped with WaveClean® the Junior can clean itself, even overnight. Safely and perfectly hygienically.

Simply begin the cleaning program, insert the patented two-in-one cartridge and start. The detergent and rinsing agent are contained in a sealed cartridge behind a protective wax seal. Contact with the detergent and operating errors are almost impossible and compared to the usual liquid detergent systems you do not need bulky storage containers.

Perfect hygiene and brilliance due to rinsing and polish drying. Low water and energy consumption due to the closed cleaning cycle according to the reliable „dishwasher“ principle.



### DynaSteam

Always as much steam as you actually require: The steam quantity is dynamically controlled during the entire cooking process by the maintenance-free DynaSteam technology. At first, rapid and precise steam saturation occurs and then this is reduced down to 40 %. This saves water and energy and ensures optimal food quality.



### AutoShower

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



## Perfect solutions – well thought through down to the last detail.

### High technology in the smallest of spaces

Your new HansDampf® Junior can do much more than perfectly roast, steam, bake and regenerate: Equipped with the same modern technology as the „top models“ it also saves water and electricity with DynaSteam. The triple glazed door\*\*\* retains the valuable heat in the cooking chamber.

AutoShower rinses the cooking chamber simply at the push of a button and SES\*\* ensures more safety. If your HansDampf® Junior is equipped with WaveClean®\*

it carries out the labour intensive and time consuming manual cleaning for you after a long work day.

You can produce perfect food quality economically, in the simplest manner and with maximum comfort – with the HansDampf® Junior.

### Ready2Cook\*\* and auto reverse fan wheel operation

Perfect cooking results require ideal conditions. Whether rapid cooling down or heating up, a moist or dry climate are required – Ready2Cook prepares the respective ideal cooking chamber climate at the push of a button. The auto reverse fan ensures a particularly balanced air distribution in the cooking chamber so that you can achieve exceptionally consistent cooking results – especially with sensitive bakery products.



### SES – The safety system\*\*

In the Junior PROfessional at the end of a cooking program steam is extracted in a controlled manner out of the cooking chamber and condensed out. Therefore, steam does not escape suddenly when the door is opened at the end of a cooking cycle.



### Professional cooking chamber with multi-glazed door\*\*\*

The MKN quality and hygiene standard: Cooking chamber of highly polished chrome nickel steel with hygienic rounded corners and seamless rack inserts with stable shelf runners.

The multi-glazed insulated door\*\*\* is easy to clean with its hygienically smooth inside door which also reduces heat loss due to its particularly high insulation effect and therefore saves valuable energy.



\* Option

\* Option \*\* only Junior PROfessional \*\*\* Option Junior Classic

# Junior|PROfessional



Order No. CPE63  
 Dimensions/mm (WxDxH) 550 x 630 x 708

Connected load 5,2 kW 3NPEAC  
 400 V  
 Fuse protection 3 x 16 A

Connected load 3,5 kW 1NPEAC  
 230 V  
 Fuse protection 1 x 16 A

# Junior|classic



Order No. CCE63  
 Dimensions/mm (WxDxH) 550 x 630 x 708

Connected load 5,2 kW 3NPEAC  
 400 V  
 Fuse protection 3 x 16 A

Connected load 3,5 kW 1NPEAC  
 230 V  
 Fuse protection 1 x 16 A

## Configuration features and additional functions

Configuration features:	PROfes-sional	Classic	Configuration features:	PROfes-sional	Classic
autoChef: automatic operating concept	◆		WaveClean®: Automatic cleaning system	◇	◇
Manual operating concept	◆	◆	Cooking capacity 6 x 2/3 GN lengthwise	◆	◆
Number of autoChef automatic cooking categories	9		SES Safety steam extraction	◆	
Number of cooking modes	8	6	Laser cut seamless racks	◆	◆
Memory space for a selection of 300 programs	◆		Manual cleaning program	◆	◆
Convection 30-300 °C	◆	◆	Professional cooking chamber, highly polished, with hygienic rounded corners	◆	◆
Steaming 30-130 °C	◆	◆	AutoShower: Integrated shower function	◆	◆
Combisteaming 30-250 °C	◆	◆	Hygiene cooking chamber door with insulated multi-glazing	◆	◇
Perfection-climate regeneration 30-180 °C	◆		Door hinged to the left	◇	◇
Regeneration 30-180 °C		◆	PHI Steam generation system with DynaSteam	◆	◆
Delta-T-cooking, low temp. cooking Cook&Hold	◆		Auto reverse fan wheel operation	◆	◆
ClimaSelect: climate control humidification & dehumidification	◆		Core temperature measurement up to 99 °C	◆	◆
DryTronic: dehumidification function		◇	Multi-point core temperature measurement	◆	◇
Ready2Cook: preheat, cool down, ideal climate preparation	◆		2 Fan speeds, programmable fan intervals	◆	
QuickHeat preheating function, CoolDown cooling function		◆	Timer with start-time preselection in real-time	◆	
RackControl: multi-timer	◆		HACCP basic version	◆	◆
StepMatic: 20 combinable cooking program steps	◆		Integrated HACCP cooking data memory	◆	◇
Step Function: combination of up to 3 cooking modes		◆	Serial interface RS 232, RS 485 Bus	◆	◇
Manual humidification	◆	◆	Integrated steam condenser	◇	◇
Programmable humidification, rest period, step signal	◆		Cooking program protection against unauthorised deletion or alteration	◆	
CombiPilot: one hand operation concept	◆		CombiKit frames for installation of two appliances next to each other	◇	◇
Foreign languages	◆		Halogen cooking chamber lighting	◆	◆
Multifunctional digital display for time, temp. & programs	◆		Service diagnostics program	◆	◆
			CE-mark IPX 5 (Protection against water jet)	◆	◆

◆ = standard      ◇ = optional with additional charge

Errors and omissions excepted.



Master of Performance

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