

MKN Galley Solutions



Master of Performance

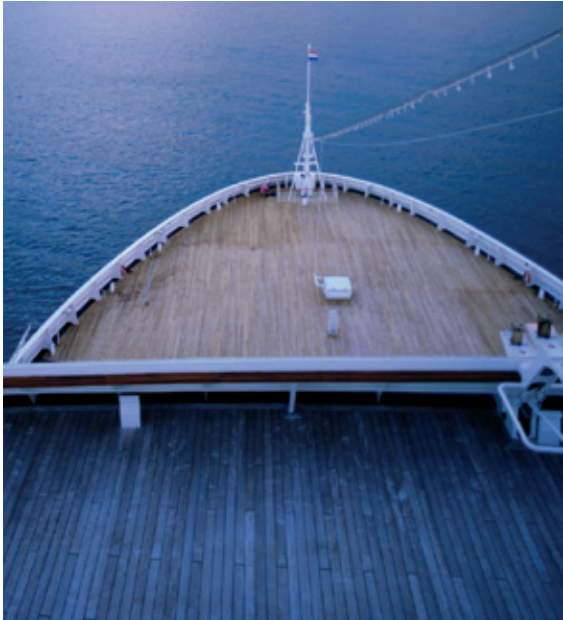
MKN – Master of Performance

MKN is at home in the best professional kitchens in the world, whether in high class hotels and restaurants, in community catering, in catering chains, in star rated gastronomy, in catering or on luxury liners; from Berlin to Dubai, from Paris to Saigon.

MKN – professional cooking technology in perfection



Growing international success led to the expansion of MKN: Today MKN manufactures premium professional cooking technology at its location in Wolfenbuettel in an area of over 50,000 m². In 1946 the engineer Kurt Neubauer founded, with only three employees the MKN Kurt Neubauer factory.



MKN, the independent premium manufacturer and the German market leader in traditional professional cooking technology, sets new standards over and over again in the world of the professional kitchen, with innovative products, worldwide.

Over sixty years of experience and expertise are the basis for the outstanding practicability of our products.

The success story began in 1946: founded as MKN Kurt Neubauer factory by engineer Kurt Neubauer with only three employees, the now strong, medium sized business still belongs to the family today. It is situated in Northern Germany in a town in Lower Saxony called Wolfenbuettel. Here over 400 employees work on and develop professional cooking technology of the highest quality with the latest technology in an area of over 50,000 m².



HansDampf | Compact

Of these, 42 are apprentices, the majority of which have been kept on in the last few years due to the pleasingly successful business development of MKN.

MKN has received awards several times for innovative technology, design and was awarded in first place as best company from the specialised trade association GGKA. Important criteria like product quality, technical design, delivery liability, susceptibility to damage were decisive. This proves the outstanding achievements of MKN as the thermal specialist for high quality professional cooking technology, made in Germany.



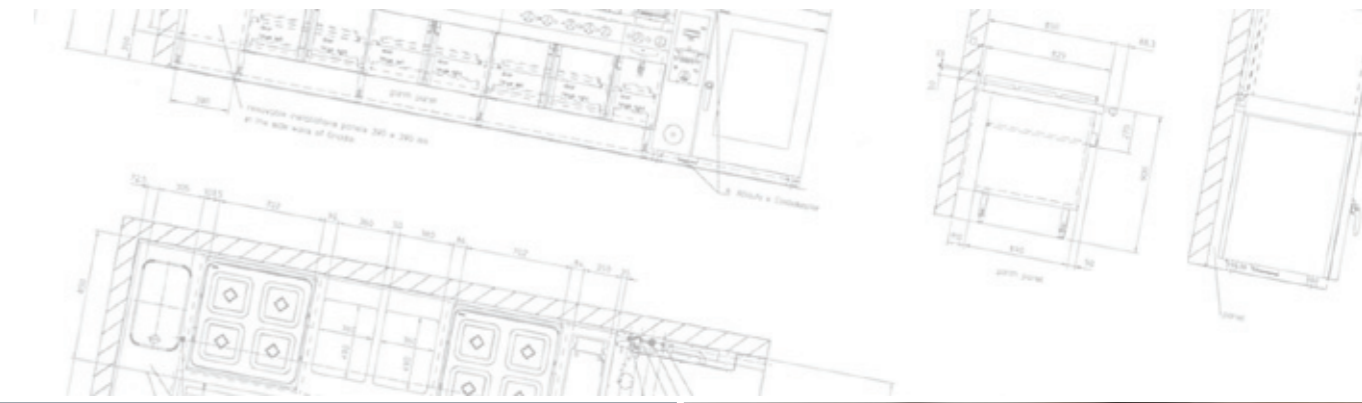
Individual consultancy at MKN



HansDampf Just-in-Time Production

Details, Highlights.
MKN – Galley Solutions

At MKN we know what is important. Even on board we are "your captain" in professional kitchen equipment.



oven door latch
hygienic cupboards
pot security

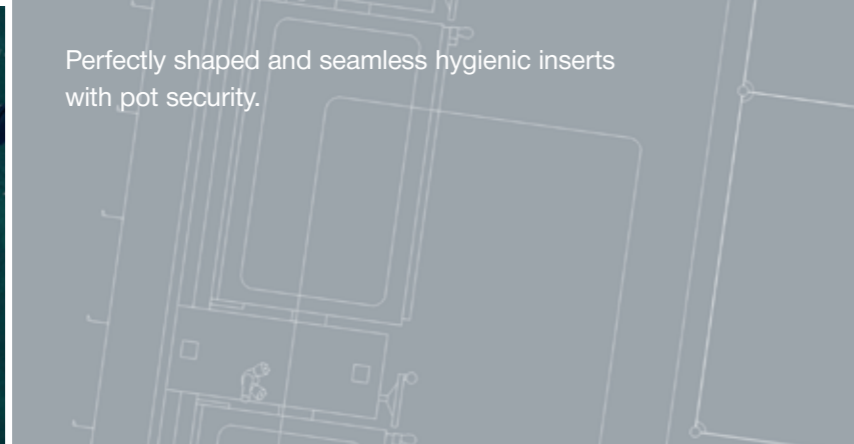
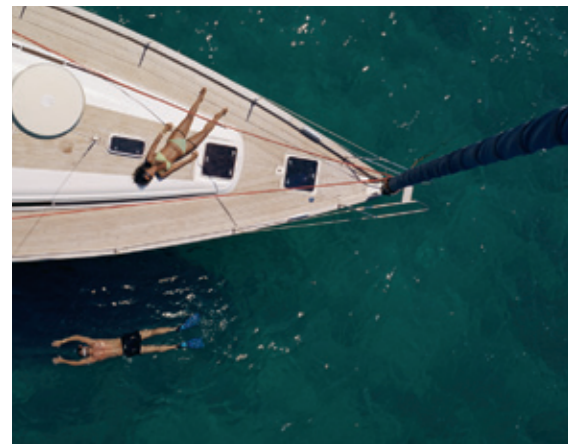


Even on the high seas many customers all over the world already appreciate the outstanding suitability of the innovative MKN professional cooking technology for daily use. Customers' special requirements are agreed upon individually and even the highest demands – on board – can be fulfilled at any time.

Especially for the marine sector MKN offers the relevant equipment: pot securities for ranges and

hobs or oven door latches, flanged feet and special voltage, fryers according to SOLAS regulations and hygienic cupboards.

It is a great pleasure for MKN to compile with you personally all of the specific features which you may require for your kitchen on your ship or luxury yacht.



Perfectly shaped and seamless hygienic inserts with pot security.



more details:
- flanged feet
- special voltages
- without neutral conductor



KÜCHENMEISTER®

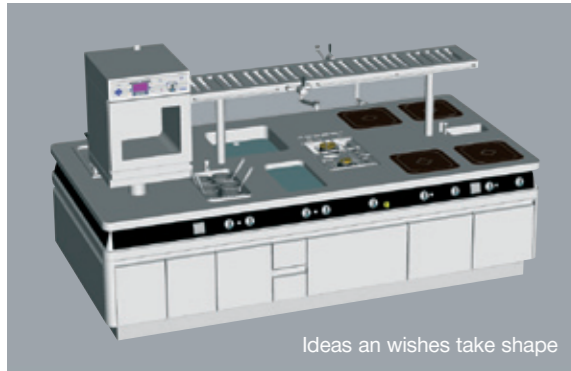
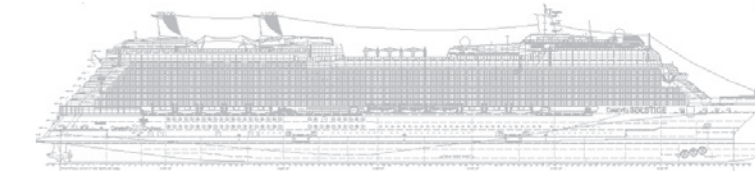
A tailor-made unique specimen

Like a unified whole, each KÜCHENMEISTER unique connects innovative MKN professional cooking technology with functionality and hygiene claims to the highest level.



Individuality in Series OptimaModular

Heavy duty MKN serial and modular equipment lines convinces through its durability, solidity and economic efficiency.



Ideas and wishes take shape



MKN-KÜCHENMEISTER – the great art of cooking

Individually manufactured in construction and design according to customer's wish and purpose improved by high quality materials, extensive processes in every detail and perfectly fitted in into any kitchen.

The entire pallet of MKN professional cooking technology can be combined freely, inclusive of the MKN energy systems, in the MKN-KÜCHENMEISTER. Whether as electric or gas type or with a future relevant MKN induction: with KÜCHENMEISTER quality professional cooking technique merges under a seamless and hygienic surface top of three millimetre to an efficient unity.

Optimal combinations

More than 400 different appliances can be freely and individually combined in modular construction.

Convincing performance daily

Optima700/850 proves itself in daily practice by top performance and reliability. Connecting systems. At the same level allow pots and pans to be easily moved. The flush-fitted hobs in the tightly welded top plates as well as the lateral drain channels also ensure the fulfillment of extremely high ergonomic and hygienic demands.

MKN special technical highlights

High practicability of the Optima 700/850 modular appliances, e.g. due to the MKN VAPRO steam generator system for quick boiling kettles, the original MKN induction technology, the MKN PowerBlock, the innovative special sandwich material including MKN SUPRA surface heating system.



The perfect hygienic solution MKN 850i is an uncompromising system adjusted to specific needs. The flat line forms of these equipment has been specially designed on a cantilevered principle.



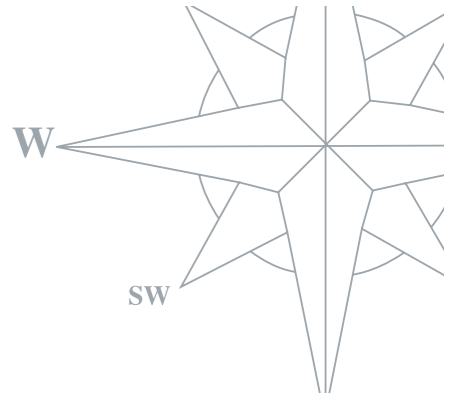
Top quality, due to innovative superior technology
The MKN CombiSteamer



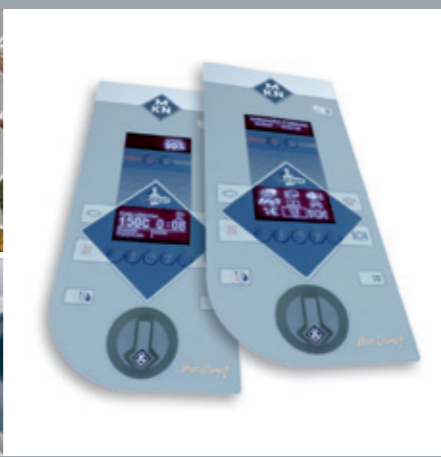
Stackingkit

The space saving answer: The same or different appliance sizes can be (6 + 6 or 6 + 10) stacked on top of each other behind a hygienic panel. You have the flexibility of two separate appliances with two different cooking types in the space that only one would have needed.

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.



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, restaurants and cruisers. The powerful appliances from MKN concentrate on the exact requirements and needs of the user and convince with perfect cooking results.



Intelligent application options and technical features characterise the HansDampf gold as well as many practical and useful details.

HansDampf | **gold**
HansDampf | **silver**



HansDampf | **Compact**

HansDampf | **Junior**



HD 20.1

HD 10.1

HD 6.1

FlexiRack

Space | Innovation

Cooking chamber concept for crosswise or lengthwise inserts



Automatic cooking programs with 9 categories



Cleaning | Innovation



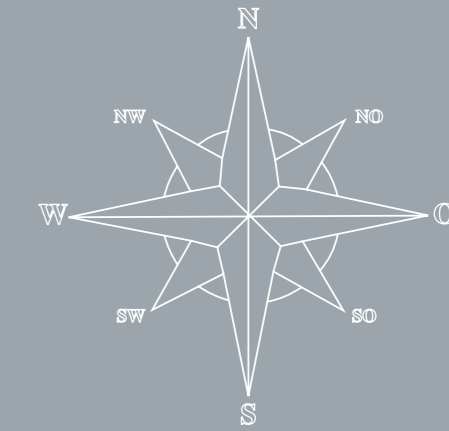
Our Customers
Top quality on board



Prizes and Worldwide Distribution MKN Professional Cooking Technology



Master of Performance



Prizes awarded to MKN Professional Cooking Technology and HansDampf Combi Cooking Technology:



- Hotel Olympia, London, 2002:
Golden Award Winner
- GGKA Professional Association for Gastronomy and Industrial kitchen equipment:
Superpartner 2000, 2002, 2004, 2006, 2008
- Association of Specialist Planners:
Innovation prize 2005
- Kitchen Innovations Award 2008



Master of Performance

MKN Maschinenfabrik Kurt Neubauer GmbH & Co.
P.O. Box 1662
D-38286 Wolfenbuettel / Germany
Phone +49 (0) 5331 89-207
Fax +49 (0) 5331 89-418
E-mail km@mkn.de
www.mkn.eu
www.hansdampf.eu