

High-end professional cooking technology

On an area of 80 000 m² MKN manufactures high-end cooking technology to cover all of the thermal processes applied in professional kitchens.



KüchenMeister

The MKN KüchenMeister fulfils your dreams. The cooking islands are custom-made to satisfy the special wishes and requirements of customers. Each block is unique and meets the highest demands in terms of design and functionality.



FlexiCombi
MagicPilot

SpaceCombi



Combi steamers

MKN has had its own combi steamer product line since 2003 which has opened the gateway to the world for the professional cooking technology specialists in Wolfenbüttel. In the meantime, the second generation of this equipment is being sold successfully all around the globe. FlexiCombi and SpaceCombi are setting new, innovative standards nowadays.



Modular cooking technology

The MKN Optima series appliances convince in daily practice through top performances and reliability alike. The wide range of modular cooking equipment available means that it is suitable for diverse areas of application. All of the appliances can be freely combined, have an exemplary ergonomic design and meet the highest standards of hygiene.



FlexiChef

In 2012 MKN presented a completely new class of equipment, namely, FlexiChef, which has already won numerous international awards. This multifunctional cooking appliance optimizes processes in professional kitchens in terms of time and cost management. FlexiChef is a complete innovation, not least because of the first automatic cleaning system for pans, which ensures that MKN is sustainably equipped for the future.

