

A team player for professional kitchens:
Two parallel operating cooking modes
in one combi steamer



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✓ Flexibility

Cooking processes in the upper and lower chambers are **completely independent** of one another.



✓ Individuality/Capacity

More capacity in the same space; better adapted to daily requirements (compared to floor-mounted appliances).



✓ Hygiene

The closed housing caters for **easy cleaning**.

☐ MagicPilot

An operating concept as easy to use as your smartphone.



☉ WaveClean

Automatic cleaning system. Economical water consumption.



Energy efficiency

Hygienic cooking chamber doors with sealed triple glazing, heat exchanger and lower connected loads.



Best new catering equipment innovation



Best heavy equipment innovation

☐ FlexiRack

Capacity concept

Hygiene
Seamless
surface
easy to

FlexiCombi team



Ergonomic:
2 MagicPilot
touchscreens
located at
eye level.

Ergonomic:
Accessories
are easy to
clean.

**1 appliance –
2 parallel
operating
cooking
modes**

Ergonomic:
The lower door
handle is turned
180°

✓ Installation

Separate cooking chambers
with separate connections.
**Appliance is already fully
assembled on delivery.**

✓ Lowest drain connection
point at a height of 180 mm
(no installation through the
floor).

✓ Workplace safety

Highest insertion level is
under 1600 mm*.

* For 6.x appliance on top of 6.x appliance

✓ Required space

GN 1/1 and 2/1 GN
appliances can also be
combined without any
change to the appliance
dimensions.

Optimum utilization of cooking chamber with consistently low connected loads. With the **FlexiRack special dimensions** you can produce up to **50 % more cooked food** when roasting and baking.

YOUR ADDED VALUE

+ 50 %



* Compared to GN 1/1

GN 1/1

FlexiRack baking tray

Model versions	FlexiCombi® 6.1 FlexiCombi® 6.1	FlexiCombi® 6.1 FlexiCombi® 6.2	FlexiCombi® 6.2 FlexiCombi® 6.2	FlexiCombi® 6.1 FlexiCombi® 10.1	FlexiCombi® 6.2 FlexiCombi® 10.1	FlexiCombi® 6.1 FlexiCombi® 10.2	FlexiCombi® 6.2 FlexiCombi® 10.2
MKN Model No.	DKECOD615-615	DKECOD621-615 / DKECOD615-621	DKECOD621-621	DKECOD115-615	DKECOD115-621	DKECOD121-615	DKECOD121-621
Appliance dimensions (W x D x H)	997 x 799 x 1700	997 x 799 x 1700	997 x 799 x 1700	997 x 799 x 1900	997 x 799 x 1900	997 x 799 x 1900	997 x 799 x 1900
Connected load (electrical)	2x 10.4 kW	10.4 and 20.9 kW	2x 20.9 kW	10.4 and 15.9 kW	20.9 and 15.9 kW	10.4 and 30.5 kW	20.9 and 30.5 kW
Capacities	6.1 – 6.1	6.1 – 6.2	6.2 – 6.2	6.1 – 10.1	6.2 – 10.1	6.1 – 10.2	6.2 – 10.2
FlexiRack (530 x 570 mm)	2 x 6 (12)	2 x 6 (12)	2 x 6 (12)	6 and 10 (16)	6 and 10 (16)	6 and 10 (16)	6 and 10 (16)
GN 1/1 (530 x 325 mm)	2 x 6 (12)	6 and 12 (18)	2 x 12 (24)	6 and 10 (16)	12 and 10 (22)	6 and 20 (26)	12 and 20 (32)
2/1 GN (530 x 650 mm)	-	1 x 6	2 x 6 (12)	-	1 x 6	1 x 10	6 and 10 (16)
Baking size (600 x 400 mm)	2 x 5 (10)	2 x 5 (10)	2 x 5 (10)	5 and 8 (13)	5 and 8 (13)	5 and 8 (13)	5 and 8 (13)
Plates Ø 28 mm on FlexiRack grids	2 x 24 (48)	2 x 24 (48)	2 x 24 (48)	24 and 40	24 and 40	24 and 40	24 and 40
12 Chickens (1300 g) on FlexiRack chicken grill rack instead of 8 chickens on GN 1/1	2 x 24 (48) instead of 2 x 16 (32)	24 and 32 (56) instead of 16 and 32 (48)	2 x 32 (64)	24 and 36 (60) instead of 16 and 24 (40)	32 and 36 (68) instead of 32 and 24 (56)	24 and 48 (72) instead of 16 and 48 (64)	32 and 48 (80)
4 Geese (5 kg each) on FlexiRack roasting tray instead of 2 geese on GN 1/1	2 x 12 (24) instead of 2 x 6 (12)	2 x 12 (24)	2 x 12 (24)	12 and 20 (32) instead of 6 and 10 (16)	12 and 20 (32)	12 and 20	12 and 20
8 Rump steaks (220 g each) on GN 1/1 grill grid	2 x 48 (96)	48 and 96 (144)	2 x 96 (192)	48 and 80 (128)	96 and 80 (176)	48 and 160 (208)	96 and 160 (256)
8 Salmon steaks (180 g each) on GN 1/1 grill grid	2 x 48 (96)	48 and 96 (144)	2 x 96 (192)	48 and 80 (128)	96 and 80 (176)	48 and 160 (208)	96 and 160 (256)
12 Chicken breasts (140 g each) on GN 1/1 grill grid	2 x 72 (144)	72 and 144 (216)	2 x 144 (288)	72 and 120 (192)	144 and 120 (264)	72 and 240 (312)	144 and 240 (384)
4 Roast pork joints (4 kg) on FlexiRack roasting tray instead of 2 joints on GN 1/1	2 x 12 (24) instead of 2 x 6 (12)	2 x 12 (24)	2 x 12 (24)	12 and 20 (32) instead of 6 and 10 (16)	12 and 20 (32)	12 and 20	12 and 20
3 Roast beef joints (4 kg) on FlexiRack roasting tray instead of 2 joints on GN 1/1	2 x 9 (18) instead of 2 x 6 (12)	9 and 12 (21) instead of 6 and 12 (18)	2 x 12 (24)	9 and 15 (24) instead of 6 and 10 (16)	12 and 15 (27) instead of 12 and 10 (22)	9 and 20 (29) instead of 6 and 20 (26)	12 and 20 (32)
16 Croissants (90 g each) on FlexiRack baking tray instead of 8 croissants on GN 1/1	2 x 96 (192) instead of 2 x 48 (96)	2 x 96 (192)	2 x 96 (192)	96 and 160 (256) instead of 48 and 80 (128)	96 and 160 (256) instead of 96 and 80 (176)	96 and 160 (256) instead of 48 and 160 (208)	96 and 160 (256)
12 Pretzels (100 g each) on FlexiRack baking tray instead of 8 pretzels on GN 1/1	2 x 72 (144) instead of 2 x 48 (96)	72 and 96 (168) instead of 48 and 96 (144)	2 x 96 (192)	72 and 120 (192) instead of 48 and 80 (128)	96 and 120 (216) instead of 96 and 80 (176)	72 and 160 (232) instead of 48 and 160 (208)	96 and 160 (256)
12 Schnitzels (escalopes, 180 g each) on FlexiRack roasting tray instead of 8 schnitzels on GN 1/1	2 x 72 (144) instead of 2 x 48 (96)	72 and 96 (168) instead of 48 and 96 (144)	2 x 96 (192)	72 and 120 (192) instead of 48 and 80 (128)	96 and 120 (216) instead of 96 and 80 (176)	72 and 160 (232) instead of 48 and 160 (208)	96 and 160 (256)



Optional equipment and accessories:

- Two-in-one cleaning cartridges
- Two position safety door lock
- Left hand hinged door
- GN lengthwise insertion
- FlexiRack trays and grids
- GN containers, GN grids and baking & roasting trays
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- ETHERNET interface

Food perfectly presented **BEER**[®]

Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Tel. +41 (0)56 618 7800
Tél. +41 (0)21 351 3030
Fax +41 (0)56 618 7849

info@beergrill.com
www.beergrill.com

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