



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 gap.



You don't have to be big to be great. That is proven by the new HansDampf Compact in 1/1 GN configuration. Here modern technology comes together 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 powerful appliances from MKN concentrate on the exact requirements and needs of the user and convince with perfect cooking results, multi-functionality and absolute reliability. Now MKN 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 required space:

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

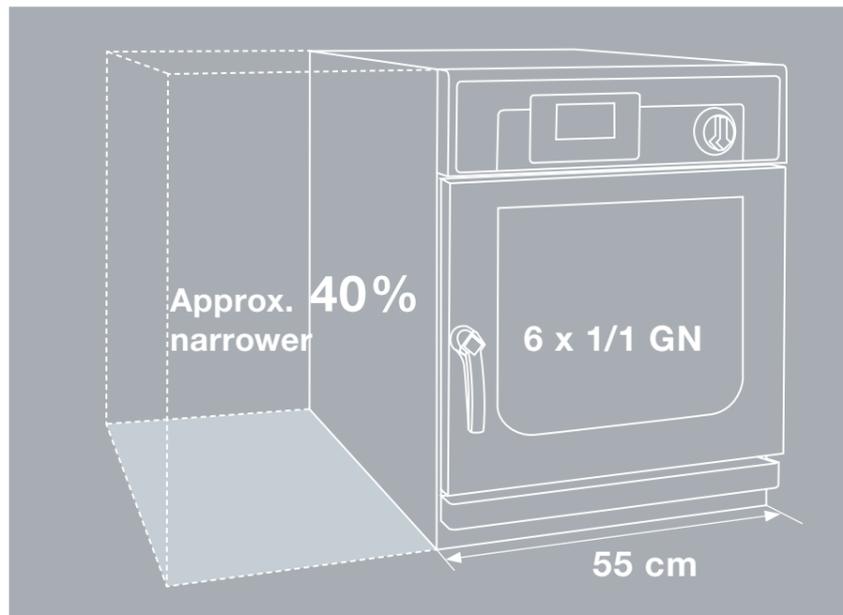
The MKN development team has accomplished a real space saving wonder with the HansDampf Compact. The slim combisteamer is only 55 cm wide and offers, in spite of its small measurements, a lot of capacity for professional 1/1 GN sizes. This makes the small compact appliance into a powerful professional for school meals, in

Theatre-style or front of house cooking, in hotels, Quick Service Restaurants and an ideal supplement in all professional kitchens.

Chose between the Compact PROfessional, with flexible operating concept, and the Compact classic, the basic version with four classical basic cooking modes.

For more than 60 years MKN has been expert in the thermal preparation of food. Now, with the HansDampf Compact, MKN can ensure professional, user

focussed and economic combicooking technology is possible even where there is only a limited space.



**Approx. 40 % less required space –
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 requires approx. 40% less space compared to standard combisteamers.



12 x 1/1 GN on a footprint of only 0.95 m²

Two HansDampf Compact – next to each other: The compact and flexible cooking station with which you can prepare all sorts of different foods simultaneously. Whether for grilled chicken or steamed vegetable combinations, 12 x 1/1 GN ergonomically sited at working height and in only 0.95m².



autoChef
automatic cooking in nine categories

Multifunction display
Clearly laid out display for "at a glance" information 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 but at the same time meet all the users' different requirements. Whether in catering or in fine dining, the Compact PROfessional operational concept offers you the freedom, at any time, to choose the optimal type of operation for you.

On the one hand the usual basic cooking types, steaming convection, combisteaming and Perfection are directly available at the push of a button. On the other hand you can

conveniently select via the autoChef the pre-programmed cooking programmes and, at will, vary and save them. Professional cooking cannot be easier or more precise. You can individually determine the setting, from a small bread roll to a large roast. Thus, your personnel can achieve perfect cooking results as well, exactly 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 individually variable by you, as well as a memory space for 300 cooking programs.

Meat	From large roast to frying
Poultry	Poultry or poultry pieces
Fish	Fish or fish pieces
Vegetables	Fresh or frozen vegetables
Cook book	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 foodstuff and cooking know-how we depend more and 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 foodstuff.

The steam is generated directly, inside the cooking chamber thanks to innovative DynaSteam technology and, in fact, in the exact amount that is needed 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 is carried out and afterwards a reduction 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: In Compact PROfessional easy to adjust in ten steps with practical references for delicious, crispy and juicy cooked products.



Perfection

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



Auto-reverse fan

The auto-reverse fan provides balanced air distribution in the cooking chamber, so you can achieve extraordinary consistent results, especially with sensitive bakery products.



Multipoint core temperature sensor

The multipoint temperature sensor largely compensates for imprecise probe positioning. That means, even if the core has not been exactly hit, 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 program 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 lots of advantages; it saves time, it saves money and it saves space in the kitchen when compared to conventional liquid cleaning systems. WaveClean works with patented two-in-one cartridges and does not need bulky storage containers.



Safe

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

Easy

To commence the cleaning program, 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, hygiene brilliance is achieved thanks to the rinsing agent and dry shine.

Economical

Low water and energy consumption is achieved thanks to closed cleaning cycle; as a rule only one cartridge is needed per cleaning program.

* Optional

AutoShower

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



CombiPilot

The practical one handed operation for the HansDampf Compact PROfessional, to make operation as easy as possible. Set by turning and confirm by pushing, intuitive and very easy.



SES – the safety system

At the end of the cooking programme steam is extracted out of the cooking chamber and condensed. No troublesome escaping steam when opening the door at the end of a cooking cycle.



Right into the smallest detail

We have thought of everything.

Easy installation and easy technical service

HansDampf Compact is equipped with an integrated siphon which makes them easy and economical to install.

Technical service made easy; the diagnostic system can be displayed directly on the monitor and the electronics are easily accessible, for maintenance, from the front.



Multi glazed insulated cooking chamber door

The MKN quality standard in Compact PROfessional; heat loss is reduced through the high insulation value. Saving valuable energy and reducing cost.

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



Professional cooking chamber of the highest quality

The cooking chamber is made of highly polished chrome nickel steel with seamless curves and is equipped with easily removable hygienic racks, manufactured in one piece with stable shelf runners.





Basic cooking types
Manual humidification

Step function
 Combination of up to three cooking types in succession

Flexi-additional function
 WaveClean®* or manual cleaning program, DryTronic® dehumidification*, HACCP basic version

QuickHeat – preheat function.
CoolDown – cooling down function.

Temperature/time setting
Core temperature setting
 Up to 99 °C multipoint sensor*

The manual multi talented:

Compact|classic

With the Compact Classic you have chosen a professional basic model with easy-to-use features. Simple operations can be carried out in the classical style. Type of cooking, 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, auto-reverse

fan and AutoShower to individually selectable options like WaveClean and DryTronic.

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

	Steaming Soft steaming 30–99 °C Steaming 100 °C Express steaming 101–130 °C	e.g. + + or + +
	Combisteam Combination of hot air and steam 30–250 °C	
	Hot air/convection 30–300 °C	
	Regeneration 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 wishes.		

WaveClean®*
Safe – easy – clean – economical

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

DryTronic*

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

Auto-reverse fan

The auto-reverse fan provides balanced air distribution in the cooking chamber, so that you can achieve extraordinarily 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 by 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, cook book.
- 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 with real time display
- Programmable rest period and step signal
- Ready2Cook: preheating, cooling down, ideal climate preparation
- Memory space for up to 300 cooking programs (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, multi glazed insulated cooking chamber door
- Professional cooking chamber, highly polished with hygienic curves
- Laser cut seamless racks
- Auto-reverse fan for consistency
- 2 air speeds, fan intervals
- Integrated serial interface RS232 and RS485
- HACCP memory
- Connection for energy optimizing systems
- Cooking program protection, programmable against unauthorised change
- 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 program
- Contact free door switch
- CE mark, IPX5 protection

Options/accessories:

- WaveClean® cleaning system
- 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

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
 - Auto-reverse 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
 - Multi glazed cooking chamber door
 - Professional cooking chamber, highly polished with hygienic curves
 - 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
 - Onehand door handle
 - Manual cleaning program*
 - Contact free door switch
 - CE mark, IPX5 protection
- * Not with the WaveClean® option

Options/accessories:

- WaveClean® cleaning system
- DryTronic active dehumidification
- Hygiene multi glazed 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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