OPTIMA Deep fat fryers

Fry Safe®* – Innovative safety
Safety feature for increased fire protection in deep fat fryers

- Electronic safety temperature limiter with temperature control
- Self-monitoring and fail-safe system
- Minimum oil level monitoring
- TÜV certified safety

Safe one hand operation

- One hand operation with special swivel joint to pivot the heating element in and out easily, safely and conveniently
- Safe positioning, without having to make adjustments with the other hand, prevents heating element accidentally falling into hot oil and causing burns.

* Option

The future of digital kitchens

- Overview of all connected appliances and locations in MKN Connected Kitchen®
- Manage cooking processes, record operating costs, software updates
- Monitor energy consumption, HACCP data monitoring and more
- Easy set-up and registration of appliances using the MKNConnect App
- OPTIMA equipment needs to be equipped with optional WLAN

MKN SteelPlus – Stainless steel with over 40 % lower CO2e footprint*

More sustainability

With the purchase of the MKN SteelPlus option, MKN commits to using CO2e reduced stainless steel in its production in accordance with order specifications. This does not mean that the ordered appliance is directly manufactured with CO2e reduced steel. The CO2e savings in connection with this order are confirmed to the purchaser.

Please scan the QR code for further information about MKN SteelPlus.

*Option, Scope 1, 2, 3

MKN
SteelPlus™
Über 40% CO₂e reduzierter Edelstahl

OPTIMA Induction

The next level of smart, energy-efficient cooking

- Boost function with 10 kW – for an additional energy boost
- Induction Efficiency Control – Intelligent feature to control pan equipment
- Flexibility – the right configuration for each application:

Point induction
Cooking island with point induction

Surface induction
Cooking island with surface induction

Induction wok
(cuvette)

Product groups - An overview

Electrical appliances in the new OPTIMA

- Electric ranges
- Deep fat fryers
- Industrial deep fat fryers
- Bain maries
- Multicookers
- Food warmers
- Infragrills
- Tilting bratt pans on supporting base
- Magnum bratt pans
- Cooking kettles
- Work tables
- Griddle plates/pans

Gas appliances in the new OPTIMA

- Gas ranges
- Solid top gas ranges
- Gas lava stone grills
- Tilting bratt pans
- Cooking kettles
- Griddle plates

The new generation OPTIMA line is also available with a depth of 700 mm.*

*Supply portfolio and design differ from appliances with depth of 850 mm

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world of cooking

Best **OPTIMA** ever
The beginning of a new era

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Automatic water filling

- Automatic, electronic water filling
- Litre precision
- Standard feature for kettles and Magnum bratt pans
- Cold, warm and hot water

MKN MultiSafe Connect

- Safety: Occupational safety due to media separation, easy movement of cookware
- Hygiene: Waterproof and dirt-resistant, adapted drip edge, easy cleaning
- Installation: Simple installation and alignment

OPTIMA Control – Operating and design concept
Intuitive, digital and analogue controls with OPTIMA Control, stainless steel premium knob and display

OPTIMA Pilot
With new extended functions:

- Automatic water filling
- Core temperature probe
- Programme compilation using App
- Timer
- etc.

OPTIMA Display
Ensures visibility and control from every angle, close up and far away, setting new benchmarks for ease of use

- Large display with 6 mm safety glass
- Perfect positioning for optimal viewing and operation ensures ergonomic working conditions
- Over 100 °C heat resistance and waterproof protection IPX8 for the display

OPTIMA Stainless steel premium knob
Quality in your hands every day

40 mm
Upstand for more moisture protection

Easy Handling System

- Lid swivel joint moves easily and precisely, with continuously variable lid positioning

- Double-walled lid, wear-resistant, without seal, with stainless steel round tube bow-shaped handle.

- Seamless surfaces ensure hygiene and easy cleaning.

Next level of ergonomic design

New carcass height of 750 mm provides more space in the cabinets. Perfect compatability with the MKN FlexiChef®.

Automation

- Easy Lift function in deep fat fryers, process reliability with automatic lifting system
- Automated cooking processes with timer function

Core temperature probe*

Available as multi-point or sous vide temperature probe for cooking kettles, griddle plates/pans, bratt pans, induction ranges, Vitro ranges, bain maries.
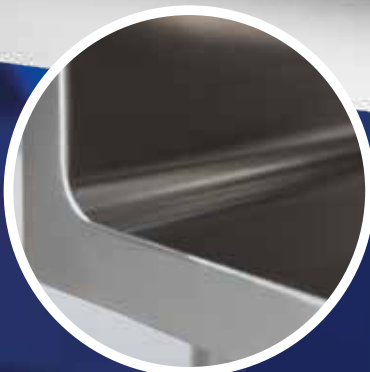
* Option

New hygiene and water protection standard

- IPX6 protection against powerful water jets as standard feature
- H2 hygienic cabinets, as standard feature, allow for easy cleaning due to particularly large radii (R20)
- No visible screws
- Laser-welded, closed joints
- Embossed drawer slides with tilt protection*

* Option

H2
Hygienic cabinets

IPX6
Protection against powerful water jets

850 mm
The new generation OPTIMA line is 850 mm deep.

More information here: