

The new *HansChill*

The strong partner for Cook & Chill



Premiere at Internorga 2009!

MKN, German premium manufacturer for professional cooking technology, now offers its customers the **complete Cook & Chill system** from a single source. In addition to the innovative HansDampf CombiSteamer, MKN premieres its professional blast chiller and shock freezer, harmonised to this appliance series, – the **new HansChill**.

Besides its **compatibility** to the MKN CombiSteamers it is equipped with all premium functions of a top chiller. The following features are of particular interest:

- Large capacities of the **FlexiRack®** dimension:
MKN has applied the established, unique HansDampf **FlexiRack®** capacity concept to **HansChill**. The advantages are the large capacities in top quality during the production/regeneration in a HansDampf and the subsequent chilling/freezing of the same amounts in the **HansChill**. The same accessories are also used. Furthermore, the filling height on the trays can be reduced significantly by using FlexiRack special accessories (compared to 1/1 GN). This results in a positive effect on both the chilling times and product quality.
- **Compatibility** with the innovative HansDampf® CombiSteamers:
Two premium professionals in one team – **HansChill & HansDampf®**
- **All-in-one appliance - HansChill – blast chiller and shock freezer**
- **Easiest operation with innovative technology:**
Make your selection at the push of a button – blast chilling or shock freezing

The **new HansChill** will be available in the sizes 6.1 - 20.2.

MKN – The Cook & Chill Professionals

www.hansdampf.eu