



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

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 MKN OPTIMA®

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

Gas appliances in the new MKN OPTIMA®

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

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

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

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.



*Option, Scope 1, 2, 3

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



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www.mkn.com



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



world of cooking



Best MKN OPTIMA® ever

The beginning of a new era



red dot winner 2025

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 Pilot, 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

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®.

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



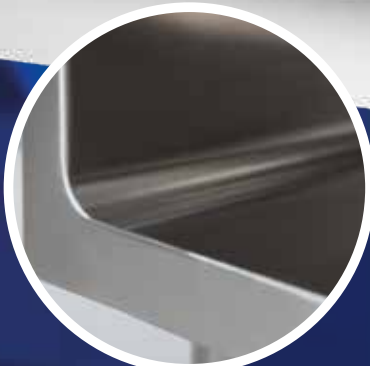
40 mm

Upstand for more moisture protection

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 MKN OPTIMA® line is 850 mm deep.



Automation

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

More information here:

