world of cooking

# New OPTIMA 850
## Work tables

- Work table manufactured according to DIN 18860.
- Manufactured in ISO 9001 certified factory.

CE



Picture may includes options and optional accessories

| Appliance overview | 200 | 300 | 400 | 500 |
|---|---|---|---|---|
| **MKN code** | **8NART020X** | **8NART030X** | **8NART040X** | **8NART050X** |
| Appliance dimensions (LxWxH[1]) (mm) | 200 x 850 x 750 | 300 x 850 x 750 | 400 x 850 x 750 | 500 x 850 x 750 |
| Net weight (kg) | 21 | 24 | 37 | 43 |
| Gross weight (kg) | 28 | 31 | 44 | 50 |



Picture may includes options and optional accessories

| Appliance overview | 600 | 800 | 1000 | 1200 |
|---|---|---|---|---|
| **MKN code** | **8NART060X** | **8NART080X** | **8NART100X** | **8NART120X** |
| Appliance dimensions (LxWxH[1]) (mm) | 600 x 850 x 750 | 800 x 850 x 750 | 1000 x 850 x 750 | 1200 x 850 x 750 |
| Net weight (kg) | 47 | 58 | 66 | 72 |
| Gross weight (kg) | 55 | 65 | 88 | 99 |

[1] Carcass dimensions

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## Construction

- Casing and cover made completely of chrome-nickel steel (material No. 1.4301) / AISI 304
- Visible surfaces with polished and satin finish, 320 grit
- Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom
- Cover plate slanted 45° designed as a drip edge at the front of the bottom side, 50 mm edges folded down at 90° angle on each side and 40 mm upstand at 90° angle at the rear
- 30 mm cover projection closed to the appliance carcass
- With tightly welded drain channels on the sides, slanted design 45° at the front – rounded at the rear (R 30)
- **Multi Safe Connect** – Easily installable system for sealing and connecting adjacent appliances by means of Multi Safe Connect bars (optional accessories) with thermal protection and integrated moisture barrier, facilitates easy movement of cookware at worktop level
- **Hygienic cabinet space H2**, closed on three sides – rounded corners and edges (R20)
- Prepared as standard for installation of height adjustable appliance or flange feet (optional), 4 swivel castors, 2 rollers (at the rear) and 2 feet (150 mm, at the front)
- In addition the appliance can optionally be prepared for height adjustable plinth feet or for mounting on an installation bridge
- Work tables up to 300 mm equipped with front panel as standard
- Equipped for media supply through pre-lasered half-knockouts (rear wall bottom left/right, underfloor rear left/right) incl. membrane closure for media supply (depending on media quantity), to fit the size of the opening (knockout)

## Effective area

- Work table with heavy-duty, smooth work surface; sound-absorbing plates on the underside

## Operating Concept

- Control panel can be detached at the front for easy and cost-efficient service access

## Options

- Wall mounted
- Appliance feet, adjustable in height 100 mm or 150 mm
- Flange feet 150 mm
- Plinth installation incl. plinth feet, adjustable in height
- Mobile version (4 swivel castors, 2 with locking function)
- 2 rollers (rear), 2 feet (150 mm, at the front)
- Socket (for type F or type C plugs)
- Socket (for CEE plug 16 A)
- Wing doors (400 to 600 mm optionally with hinge on right or left-hand side)
- Hygienic cabinet space H2 with embossed drawer inserts (drawer runners), with container tilt protection (for appliance lengths 400, 500, 600 and 800 mm)
- 1 Drawer box in upper section (for appliance lengths 400, 500 and 600 mm)
- 2 Drawer boxes in lower section (lower section in hygiene standard design; for appliance lengths 400, 500 and 600 mm)
- Mixer tap, outlet height 250 mm
- Mixer tap, outlet height 400 mm
- Column mixer tap
- Handle bar / Handrail 20 x 40 mm
- Shelf board 80 x 40 mm
- **MKN SteelPlus** – Stainless steel with reduced $CO_2e$ emissions (Scope 1, 2, 3)*

## Optional accessories

- Intermediate shelf (for appliance lengths 400 to 800 mm)

* Further information at: www.mkn.com/en/sustainability/mkn-steelplus