

# MULTIMAX 20-21

## GN 20 X 2/1

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Combi steamer, electric, right hinged



### HIGHLIGHTS

- 5" touch-display (resistiv)
- Language neutral operation
- Push-dial
- Eloma live steam system
- 3 fan speed levels, programmable
- HACCP data logging and display
- Semi-automatic cleaning system (autoclean® optional)
- SPS®: Steam protection system
- Active Temp: automatic preheat / cool down

# MULTIMAX 20-21 GN 20 X 2/1

## DIMENSIONS

Width x depth x height in mm: 1310 x 1086 x 1925

Weight: 495 kg

Weight with packaging: 602 kg

Number levels: 20 x GN 2/1

Distance between levels: 67 mm

## ELECTRICAL SUPPLY

Voltage: 400V/ 3 N AC

Connection load: 68,00 kW

Rated current: 96,7 Amp

Protection: 3 x 100 Amp

Res. current circuit breaker, frequency converter 1PH: 50Amp

Recommended cross section: 10 qmm

Noise emission: < 70 dB (A)

Article number:

EL2203001-2X

## SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

## LOADING CAPACITY

GN 2/1: 20

Plates max Ø32 cm: 123

## WATER CONNECTION

Water supply/dim: 2 x G 3/4" A

Flow pressure: 2 - 6 bar ( 200 - 600 kPa )

## DRAIN SYSTEM

Version: permanent connection (rec.) or funnel waste trap

Type: DN50 (min. Ø internal: 46mm)

Slope for waste water pipe: min. 3%

## WATER QUALITY

General requirement: drinking water

Total hardness:  $\leq 3^{\circ}\text{dh} / 70 - 125 \text{ ppm} / 7-13^{\circ} \text{ TH} / 5-9^{\circ} \text{e}$

pH-value: 7,0 - 8,5

Cl (chloride): max. 60 mg/l

Cl<sub>2</sub> (free chlorine): max. 0.2 mg/l

SO<sub>4</sub><sup>2-</sup> (sulphate): max. 150 mg/l

Fe (iron): max 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20  $\mu\text{S/cm}$

Water pressure: 4 bar (2 - 6 bar)

## WATER CONSUMPTION

Soft water: 2 x 20 l/h (at 4 bar)

Hard water: 65 l/h (at 4 bar)

## HEAT EMISSION

latent: 18,720 MJ/h, sensitive: 13,104 MJ/h

## STANDARDS

Safety: VDE - UL-CSA, SVGW, WRAS

Protection: IPX 5

Built according to: DIN 18866-2



# MULTIMAX 20-11 GN 20 X 2/1

## STANDARD FEATURES

8 operating modes from 30°C to 300°C

5" touch-display (resistiv)

Language neutral operation

Push-dial

Eloma live steam system

Steptronic®

Clima-active: active dehumidification and air inlet

Fan speed in 2 levels and pulsed

Autoreverse fan wheel for even results

HACCP data logging and display

e/2 - energy savind mode

Time setting from 1 min to 24 h and continues operation

Start time setting up to 24h

Semi-automatic cleaning system

Multi-point-core-temperature sensor

Active Temp

Safety door lock

Integrated spray hose

Steam discharge

SPS®: Steam protection system

Manual steaming

Regeneration mode

Delta-T cooking

LT-cooking

Programlist for up to 99 programs, with each 9 steps

## OPTIONS

External core temperature probe

Multi-eco-system - heat reclamation

autoclean®

Special voltages

Ocean version

LAN-connection

Connection energy optimisation

## ACCESSORIES (EXTRACT)

Multi-eco condensationhood

ProConnect data management software

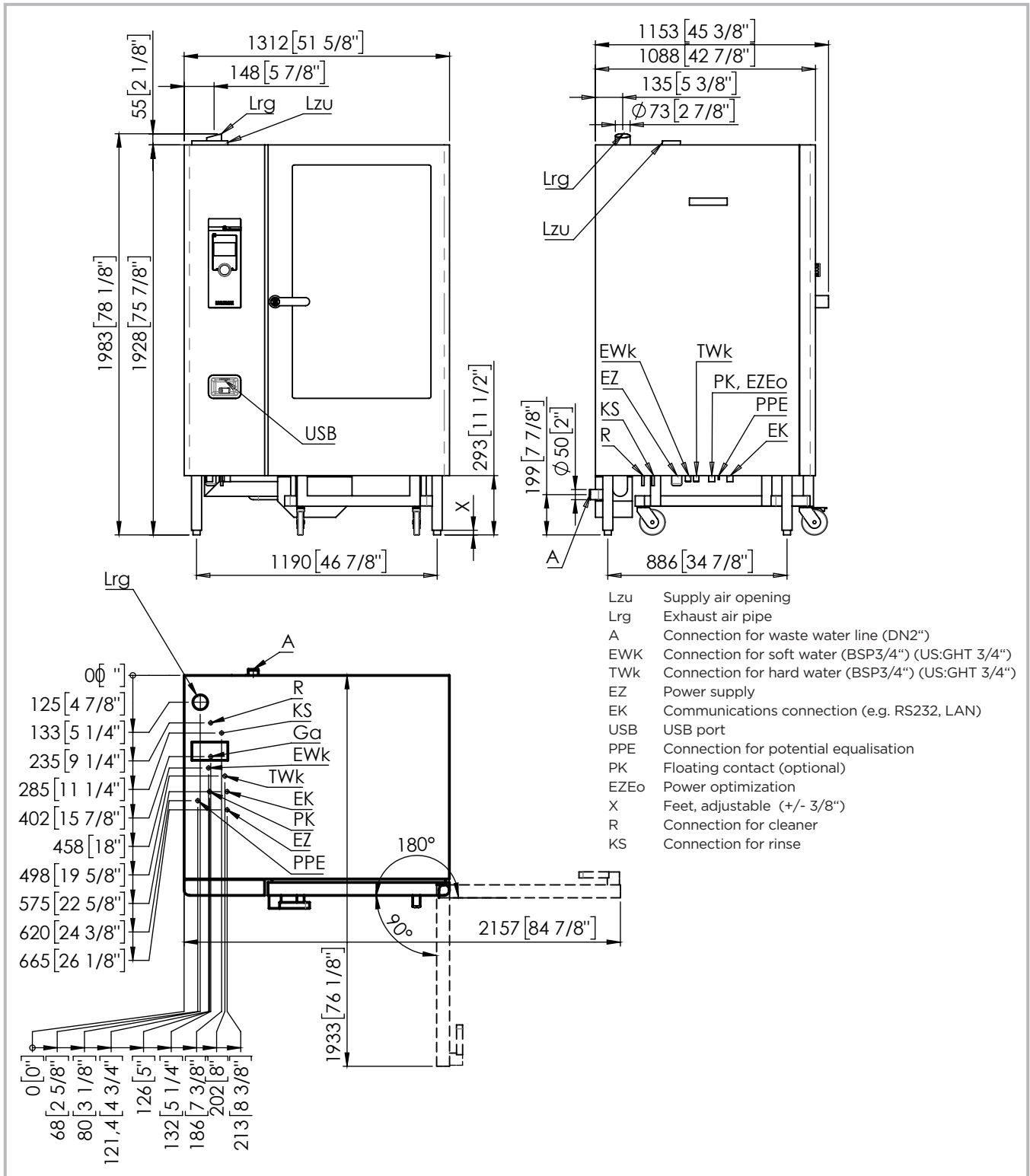
Mobile tray rack

Mobile plate rack

SmokeFit smoking device

Trays, grids and pans





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