

Model: MULTIMAX 10-11 Electric right hinged door (boilerless)





Cold water inlet: two (2) 3/4 inch garden hose

connection

Drain: 2 inch / 50 mm

IT IS THE SOLE RESPONSIBILITY OF THE OWNER/OPERATOR/PURCHASER OF THIS EQUIPMENT TO VERIFY THAT THE INCOMING WATER SUPPLY MEETS AND COMPLIES WITH THE WATER QUALITY SPECIFIED. NON-COMPLIANCE WITH THESE MINIMUM STANDARDS WILL POTENTIALLY DAMAGE THIS EQUIPMENT AND/OR COMPONENTS AND VOID THE ORIGINAL EQUIPMENT MANUFACTURER'S WARRANTY.

Soft water quality:

- total hardness ≤ 3° dH / 3 grains/gal - pH value 7,0 - 8,5 - conductivity max. 90 μS/cm³

Water pressure: 60 PSI (min. 35 - max. 87 PSI)

Water flow rate:

- Soft water 5,01 gal/h (at 60 PSI) - Hard water 5,01 gal/h (at 60 PSI)

- 1. Drain
- 2. Feet, adjustable +/- 0,4 inch (10 mm)
- 3. Cleaner connection
- 4. Rinsing agent connection
- 5. Soft water connection
- 6. Hard water connection
- 7. Potential equalization
- 8. Electrical cable connection
- 9. Air filter
- Energy optimization connection (for electrical devices only)
- 11. Potential-free contact (optional) (for electrical devices only)
- 12. Gas line connection (for gas devices only)

Dimension:

Width: 36 3/8 inch / 925 mm Depth: 31 3/4 inch / 805 mm Height: 44 1/8 inch / 1120 mm Weight: 344 lbs / 156 kg Number of sheet pans: 10 x full size 18" x 26" Number of Hotel pans: 10 x full Steam Pan 12" x 20" x 2" Distance between rails: 2 5/8 inch / 67 mm

Electrical: (Version 1):

Voltage: 208 / 240 VAC

Phases: 3 phase

Factory recommended

Amperage: 52 amp / 59 amp

Maximum fuse rating: 70 amp Connected load: 18 kW / 24 kW

Electrical: (Version 2):

Voltage: 480 VAC Phases: 3 phase

Factory recommended

Amperage: 22 amp Maximum fuse rating: 30 amp Connected load: 18 kW

Hz: 50 or 60

ELECTRIC UNITS:

NO PLUG, ONLY CABLE PROVIDED (max. length 6 feet) UNLESS SPECIFIED (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET.

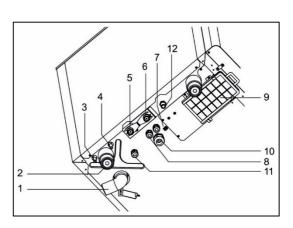
Certification: ETL, ETL Sanitation

Protection (water tight): IPX 5

Heat emission:

- latent 5800 Btu/Hr - sensitive 4060 Btu/Hr

Noise level: < 70 dB (A)





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Standard features

- 8 modes of operation from 86°F to 572°F with an adjustable humidity between 0% to 100%
- Interactive technology 5" touch display screen, language-neutral operating interface, twist knob with push function
- Fresh steam system original Eloma steam generation in the cooking chamber itself
- Clima-Aktiv manual setting and control of the cooking chamber climate accurate to the degree and percent, temperature (°C/°F), air humidity, time, core temperature, humidity quantity, pause times
- **Program list** store 99 programs with up to 9 cooking steps each. Assign names to each program with **ProConnect** software
- USB Interface for data transfer (programs, protocols, images, sounds)
- Preconfigured start time for automatic start at a freely selected time, up to 24h
- LT cooking for slow cooking from 86 °F to 250 °F
- Delta-T cooking cooking processes regulated in accordance with the core temperature
- Regeneration storable special programs for regeneration of banquets, plates and hotel pans
- Steptronic* automatic program sequences using variable combination of cooking steps
- Core temperature control for multi-point probe for precise measurement of the core temperature from 32 °F to 210 °F, control of cooking procedures and error correction in case of false core temperature probe readings.
- HACCP log book automatic internal recording and display of HACCP/LMHV data
- e/2 energy saving function for reduction of heating power
- SPS* Steam Protection System for prevention of burns using active steam extraction at the end of the cooking process
- Multi-Eco-System Heat reclamation using heat exchangers for proven electricity and water savings
- autoclean* fully automatic cleaning program in 4 cleaning steps
- Fan speed in 5 increments or preconfigured fan timer function or pulsing by fixed speed, fan auto reverse for even browning
- Manual steam injection integrated humidification, available for use at all times during operation
- Active Temp automatic preheating or cooling of the cooking chamber to set temperature
- Cleaning Alert adjustable from 5-100 hours
- Maintenance Alert adjustable from 1-12 months
- Safety door lock 2-step door lock, to reduce the risk of burning due to steaming during opening the door
- Integrated- self-retracting hand shower with adjustable spray functions and automatic shut off
- Sensor- controlled steam cooling for reducing the steam emission out of the exhaust air pipe

Options

- LAN interface
- External core temperature probe for external connection
- · Connection for energy improvement
- Left hinged door with control panel to right side
- Heat shield

System accessories

- Multi-Eco condensation hood
- Stacking kit for two units 10-11 + 6-11 including hoods
- Stacking kit for two units 10-11 + 6-11 without hoods
- ProConnect programming software
- Ocean version
- Vario insert rack for Hotel pans only
- Mobile tray racks, insert rack
- SmokeFit smoker unit (WORKS ONLY FOR UNITS WITHOUT CONDENSATION HOOD)

Construction:

- Constructed to withstand temperature range from 86° to 572°F and humidification from 0% to 100%.
- Hygienic cooking chamber with coved corners, seamless welding. Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304.
- Tempered door glass (with hinged double panes for easy cleaning) with lock-in-place positions, ventilated door, removable door gaskets & integrated drip tray.
- Quick release safety door lock for single-handed operation.
- Automatic fan break when door opens by contact-free magnetic front size switch.
- Integrated, external hand shower, with automatic return and shut off for use with door opened or closed.
- Bright interior lighting with halogen lamps integrated in the door, for easy exchange.
- Exhaust and/or seal integrated in drain fixed connection in accordance with national and international regulations. Sensor controlled, two-stage cool down water condensation (max. discharge temperature 176 °F).

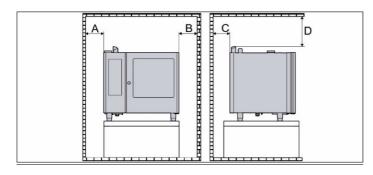
Eloma North America 101 Corporate Woods Parkway Vernon Hills IL 60061 / USA Direct: 847-215-6491 Free: 844-ELOMAUS(356-6287) Fax: 336-217-8807

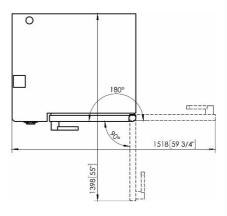


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- Split water connections for hard and soft water.
- Hinged control panel easy service access from the front.
- Rack can be easily removed without tools and has a pan slide stop.
- Manufactured according to quality management system EN ISO 9001.
- IPX 5 Water-tight rating.

Minimum clearance for operation and maintenance work





Dimension	Clearance [inch (mm)]	Table-top devices			
Α	Side with operating panel to the wall				
	Minimum clearance	> 2 (50)			
	Recommended free space for maintenance / repair	=			
В	B Side without operating panel to the wall				
	Minimum clearance	> 2 (50)			
С	Rear of the combi steamer to the wall				
	Minimum clearance	> 2 (50)			
D	Top edge of the exhaust air pipe to the ceiling				
	Exhaust hood provided by the operating company	> 2 (50)			
	Without exhaust hood provided by the operating	> 39 3/8 (1000)			
	company				
Min.	To Broiler, flat top, open flames, fryers without heatsh	nield > 10 inch			
distance	with heat shield > 5 inch				

Weight und Shipping dimensions:

Weight			
Max. load per shelf:	33 lbs / 15 kg		
Max. load size:	110 lbs / 50 kg		
Net load device:	344 lbs / 156 kg		
Shipping weight:	382 lbs / 173 kg		

Chinning	Width	Depth	Height
Shipping dimension	41 2/3 inch/	42 1/8 inch/	52 1/3 inch/
diffierision	1060 mm	1070 mm	1330 mm
Freight	class 150		
class			
Cubing packing	one unit per pallet		
packing			





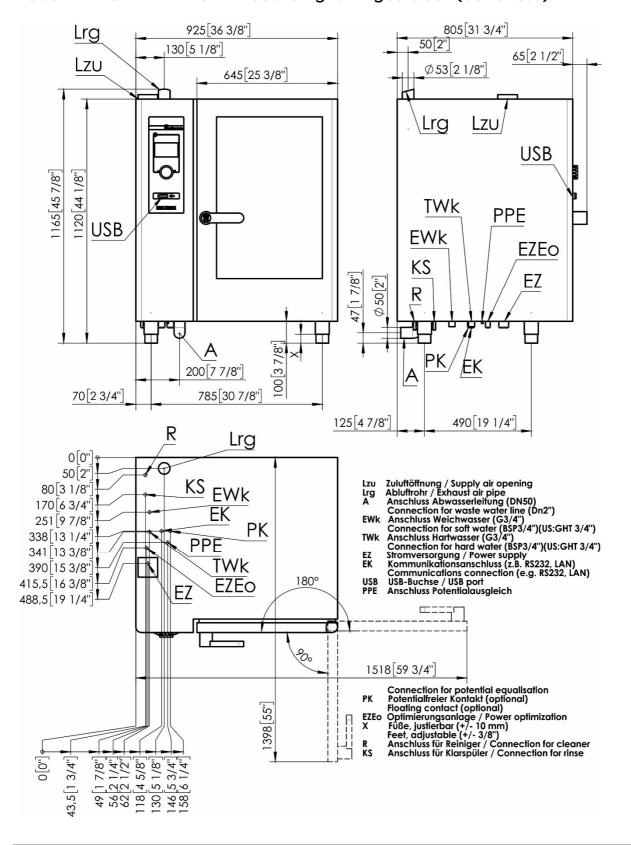




Please note:

Based on the water quality in your area, a water filter is recommended. Any filter applied should be sized to handle the flow rate of the device selected, as well as achieve the water quality specified.

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