

Project:	
_ocation:	
tem #:	
Quantity: _	

MULTIMAX 10-11 Gas (boilerless) Model:





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 EQIPMENT MANUFACTURER'S WARRANTY.

Softened water quality:

- total hardness ≤ 3° dH / 3 grains/gal

- pH value 7,0 - 8,5 - conductivity max. 90 μS/cm³ - CI: max. 240 mg/gal - SO₄: max. 400 mg/gal - SiO₄: max. 40 mg/gal max. 0,2 mg/gal - Fe: max. 0,2 gal/l - Mn: - Cu: max. 0,2 mg/gal - Cla: max. 0,40 mg/gal

Water pressure: 60 PSI (35 - 87 PSI)

Water flow rate:

- Softened water 5,01 gal/h (at 60 PSI) - Hard water 14,50 gal/h (at 60 PSI)

- 1. Drain
- Feet, adjustable +/- 0,4 inch (10 mm) 2.
- 3. Cleaner connection
- 4. Rinsing agent connection
- 5. Soft water connection
- 6. Hard water connection 7. Potential equalization
- 8. Electrical cable connection
- 9.
- 10. 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:

36 3/8 inch / 925 mm Width: 31 3/4 inch / 805 mm 44 1/8 inch / 1120 mm Depth: Height: Weight: 366 lbs / 166 kg Number of shelf levels: 10 x full size 18" x 26" Number of Hotel pans: 10 x full Steam pan 12" x 20" x 2" Distance/Levels: 2 5/8 inch / 67 mm

Connected elec. Load: 1kW

Connected gas load: 68330 BTU/h

Electrical:

110/130 VAC Voltage: Phases: 1 phase 50 or 60

Factory recommended

Amperage: 9 amp Maximum fuse rating: 15 amp

GAS UNITS:

SUPPLIED WITH A AWG CORD AND PLUG. **DEDICATED 2 POLE CIRCUIT BREAKER** REQUIRED. DO NOT CONNECT TO GFCI, USE GFEP OR HARDWIRE APPLIES TO ALL GAS UNITS.

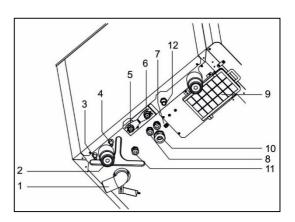
Certification: ETL, ETL Sanitation

Protection (water tight): IPX 5

Heat emission:

- latent 6825 Btu/Hr 5800 Btu/Hr - sensitive

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 batches
- 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 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
- Fan-forced metal fibre burner with combustible gas mixture in pre-chamber
- High-performance triple tube heat exchanger for highly efficient energy transfer
- KDA service test program for quick checks
- 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
- Heat shield

System accessories

- ProConnect programming software
- Ocean version
- Vario insert rack for Hotel pans only
- Mobile tray racks, insert rack
- SmokeFit smoker unit

Construction:

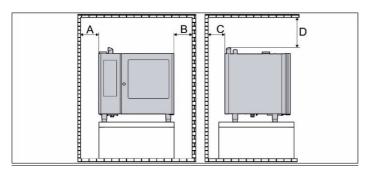
- Constructed to withstand temperature range from 86° to 572°F and humidification from 0% to 100%.
- Hygienic cooking chamber with coved corners, seamless welding. Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304.
- Tempered door glass (with hinged double panes for 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 (maximum discharge temperature 176 °F).

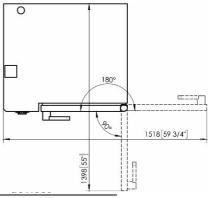


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- Split water connections for hard and soft water.
- Hinged control panel easy service access from the front.
- Rack can be easily removed without tools and a pan slide stop.
- Manufactured according to quality management system EN ISO 9001.
- IPX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

Minimum clearance for operation and maintenance work





Dimension	Clearance	[inch	(mm)]
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Α	Side with operating panel to the wall	
	Minimum clearance	> 2 (50)
	Recommended free space for maintenance / repair	_
В	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 heatshield > 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:	366 lbs / 166 kg
Shipping load device:	403 lbs / 183 kg

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





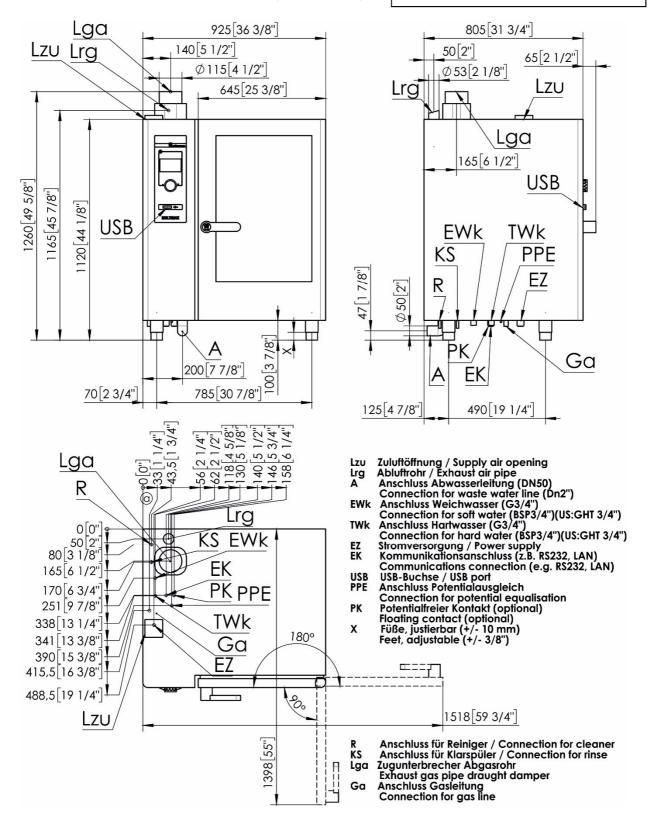




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Please note:

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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