MULTIMAX 10-11 Electric (boilerless) right hinged door on support stand (stand optional item)

Dimension:
Width: 36 3/8 inch / 925 mm
Depth: 31 3/4 inch / 805 mm
Height: 66 1/2 inch / 1690 mm
Weight: 408 lbs / 185 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

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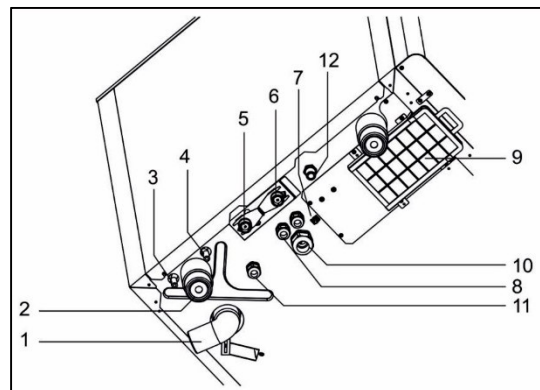
ELECTRIC UNITS:
NO PLUG, ONLY CABLE PROVIDED (max. length 6 feet) UNLESS SPECIFIED (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET.

Soft water quality:
- total hardness $\leq$ 3° dH / 3 grains/gal
- pH value 7,0 - 8,5
- conductivity max. 90 $\mu S/cm^3$
- Cl: max. 240 mg/gal
- SO_4: max. 400 mg/gal
- SiO_4: max. 40 mg/gal
- Fe: max. 0,2 mg/gal
- Mn: max. 0,2 gal/l
- Cu: max. 0,2 mg/gal
- Cl_2: max. 0,40 mg/gal

Certification: ETL, ETL Sanitation
Protection (water tight): IPX 5

Heat emission:
- latent 5800 Btu/Hr
- sensitive 4060 Btu/Hr

Noise level: < 70 dB (A)

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

Water flow rate:
- Soft water 5,01 gal/h (at 60 PSI)
- Hard water 14,50 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
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)

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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°** - **S**team **P**rotection **S**ystem 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
- 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).
- Split water connections for hard and soft water.
- Hinged control panel - easy service access from the front.

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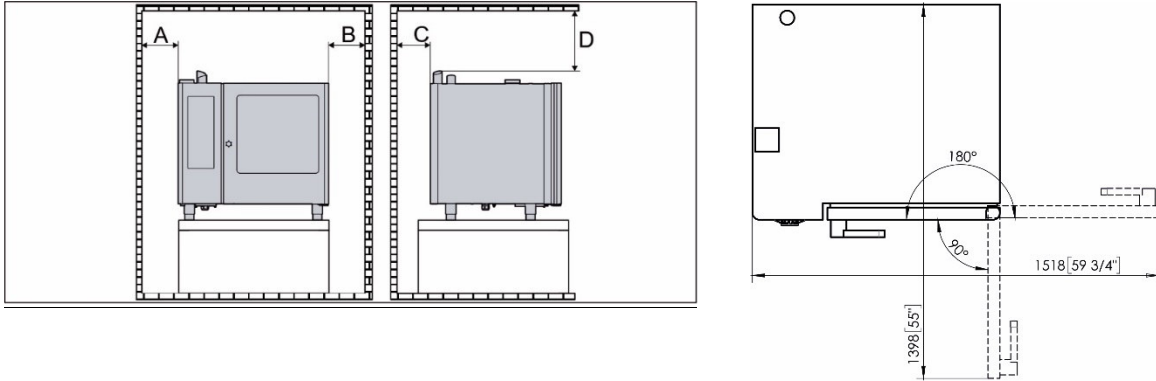Direct: 847-215-6491   Free: 844-ELOMAUS(356-6287)   Fax: 336-217-8807
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- Rack can be easily removed without tools and has a pan slide stop.
- Manufactured according to quality management system EN ISO 9001.
- IPX 5 Water-tight rating.

Minimum clearance for operation and maintenance work

Dimension	Clearance [inch (mm)]		Table-top devices
A	**Side with operating panel to the wall**		
	Minimum clearance		> 2 (50)
	Recommended free space for maintenance / repair		–
B	**Side without operating panel to the wall**		
	Minimum clearance		> 2 (50)
C	**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 company		> 39 3/8 (1000)
Min. distance	To Broiler, flat top, open flames, fryers	without heatshield	> 10 inch
		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:	408 lbs / 185 kg
Shipping weight:	495 lbs / 225 kg

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

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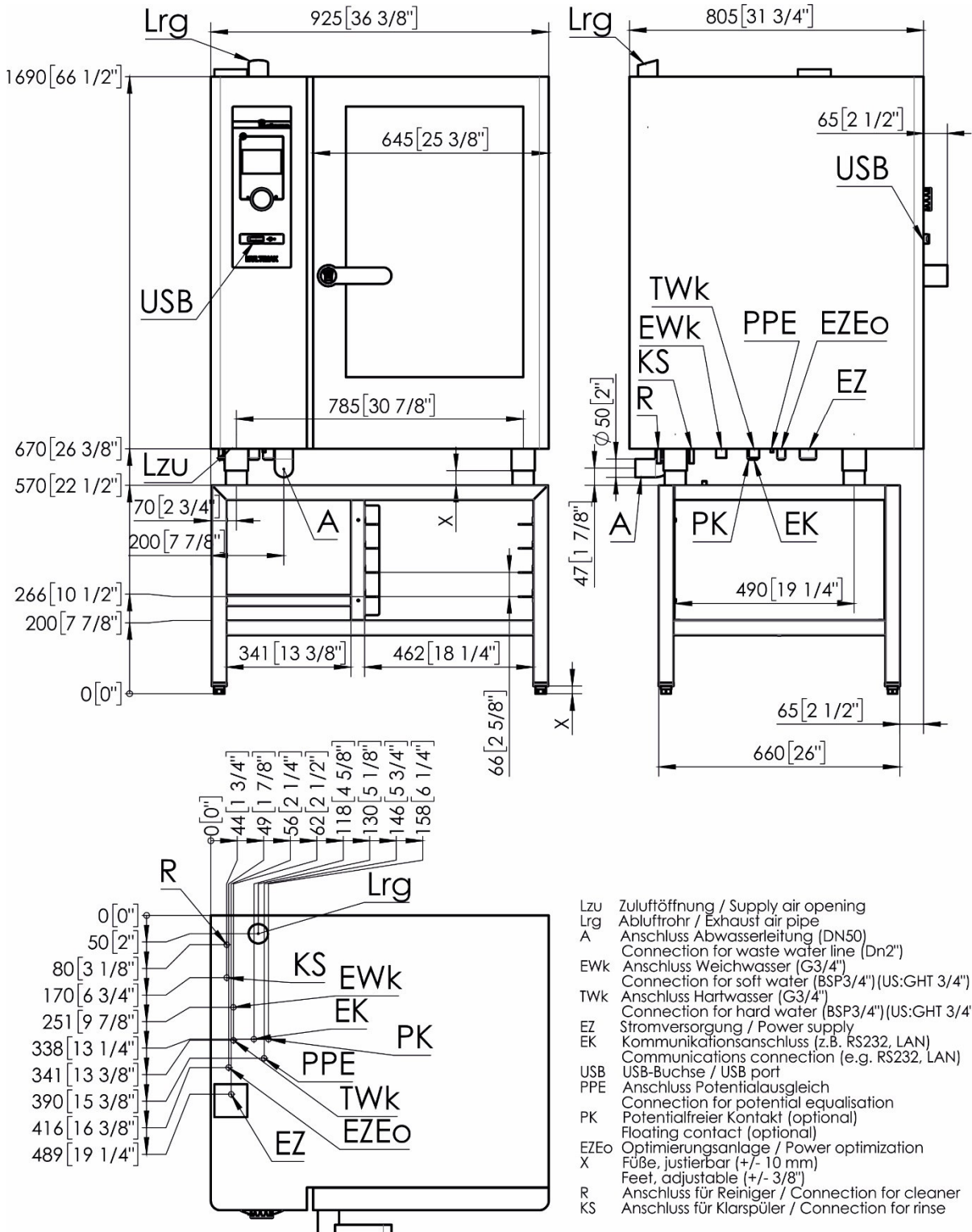sales@elomausa.com www.elomausa.com

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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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Lrg

925[36 3/8"]

1690[66 1/2"]

645[25 3/8"]

USB

785[30 7/8"]

670[26 3/8"] Lzu
570[22 1/2"]
70[2 3/4"]
200[7 7/8"]

A

X

266[10 1/2"]
200[7 7/8"]

0[0"]

341[13 3/8"]   462[18 1/4"]

Lrg

805[31 3/4"]

65[2 1/2"]

USB

TWk
EWk   PPE   EZEo
KS   EZ
R

∅ 50[2"]

47[1 7/8"]

A   PK   EK

490[19 1/4"]

66[2 5/8"]

65[2 1/2"]

660[26"]

0[0"] 44[1 3/4"] 49[1 7/8"] 56[2 1/4"] 62[2 1/2"] 118[4 5/8"] 130[5 1/8"] 146[5 3/4"] 158[6 1/4"]

R

Lrg

0[0"]
50[2"]
80[3 1/8"]
170[6 3/4"]
251[9 7/8"]
338[13 1/4"]
341[13 3/8"]
390[15 3/8"]
416[16 3/8"]
489[19 1/4"]

KS EWk
EK
PK
PPE
TWk
EZEo
EZ

Lzu Zuluftöffnung / Supply air opening
Lrg Abluftrohr / Exhaust air pipe
A   Anschluss Abwasserleitung (DN50)
     Connection for waste water line (Dn2")
EWk Anschluss Weichwasser (G3/4")
     Connection for soft water (BSP3/4")(US:GHT 3/4")
TWk Anschluss Hartwasser (G3/4")
     Connection for hard water (BSP3/4")(US:GHT 3/4")
EZ   Stromversorgung / Power supply
EK   Kommunikationsanschluss (z.B. RS232, LAN)
     Communications connection (e.g. RS232, LAN)
USB USB-Buchse / USB port
PPE Anschluss Potentialausgleich
     Connection for potential equalisation
PK   Potentialfreier Kontakt (optional)
     Floating contact (optional)
EZEo Optimierungsanlage / Power optimization
X   Füße, justierbar (+/- 10 mm)
     Feet, adjustable (+/- 3/8")
R   Anschluss für Reiniger / Connection for cleaner
KS   Anschluss für Klarspüler / Connection for rinse

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