

Project:	
Location:	
Item #:	
Quantity:	

#### Model: MULTIMAX 20-21 Electric (boilerless)





Cold water inlet:

two (2) 3/4 inch garden hose connection

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

Drain:	2 inch / 50 mm
Softened water quality:	
- total hardness	≤ 3° dH / 3 grains/gal
- pH value	7,0 - 8,5
- conductivity	max. 90 µS/cm³
- Cl:	max. 240 mg/gal
- SO <sub>4</sub> :	max. 400 mg/gal
- SiO <sub>4</sub> :	max. 40 mg/gal
- Fe:	max. 0,2 mg/gal
- Mn:	max. 0,2 gal/l
- Cu:	max. 0,2 mg/gal
- Cl <sub>2</sub> :	max. 0,40 mg/gal
Water pressure:	60 PSI (35 - 87 PSI)

Water flow rate: - Softened water

2 x 6,6 gal/h (at 60 PSI)

- Hard water 1.

17,2 gal/h (at 60 PSI)

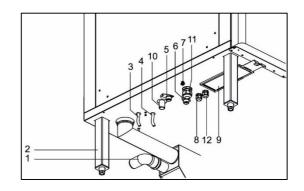
- Drain
- 2. 3. Feet, adjustable +/- 0,4 inch (10 mm)
- Cleaner connection
- 4. Rinsing agent connection
- 5. Softened water connection
- 6. Hard water tap
- 7. Potential equalization
- 8. Electrical cable connection (for gas devices only) Potential-free contact (optional) (for

electrical devices only) Air filter

- 9. 10. Gas line connection (for gas units only)
- 11. Electrical cable connection (for electrical devices only)
- Energy optimization connection (for 12. electrical devices only)

Dimension: Width: Depth: Height: Weight: Number of sheet pans: Number of Steam Pans:	40 x full steam pan 12" x 20" x 2"
Distance/Levels:	2 5/8 inch / 67 mm
Electrical: (Version 1): Voltage: Phases: Factory recommended Amperage: Maximum fuse rating: Connected load:	208 VAC 3 phase 120 amp 125 amp 43 kW
Electrical: (Version 2): Voltage: Phases: Factory recommended Amperage: Maximum fuse rating: Connected load:	480VAC 3 phase 60 amp 70 amp 43 kW
Hz:	50 or 60
Certification: Protection (water tight	ETL, ETL Sanitation <b>:):</b> IPX 5
Heat emission: - latent	23015 Btu/Hr

- sensitive	16243 Btu/Hr
Noise level:	< 70 dB (A)





## Model: MULTIMAX 20-21 Electric (boilerless)

#### 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<sup>•</sup> 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-Öko-System Heat reclamation using heat exchangers for proven electricity and water savings
- autoclean<sup>•</sup> fully automatic cleaning program in 4 cleaning steps
- Fan speed with 2 levels 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
- Core temperature probe for external connection
- Connection for energy improvement
- Heat shield

### System accessories

- Multi-Eco condensation hood
- ProConnect programming software
- Ocean version
- Tray trolley
- Mobile banquet plate rack

#### 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 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.
- Rack can be easily removed without tools and has a pan slide stop.
- Manufactured according to quality management system EN ISO 9001.

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



#### MULTIMAX 20-21 Electric (boilerless) Model:

IPX 5 Water-tight rating. ٠

### Weight und Shipping dimensions:

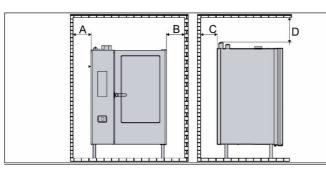
Weight
--------

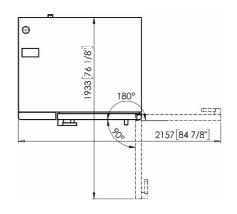
weight					
Max. load per shelf:	44 lbs / 20 kg	Shipping	Width	Depth	Height
Max. load size:	441 lbs / 200 kg	dimension	49 5/8 inch/	58 2/3 inch/	85 1/2 inch/
Net load device:	1091 lbs / 495 kg	dimension	1260 mm	1490 mm	2170 mm
Shipping load device:	1323 lbs / 600 kg	Freight	class 150		
		class			
		Cubing	one unit on a	pallet	

packing



## Minimum clearance for operation and maintenance work





Dimension	Clearance	[inch	(mm)]
-----------	-----------	-------	-------

Dimension	Clearance [inch (mm)]	Star devi	ndalone ices
А	Side with operating panel to the wall		
	Minimum clearance	> 2 (	(50)
	Recommended free space for maintenance / repair	> 19	5/8 (500)
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 heatsh	ield	> 10 inch
distance	with heat	shield	> 5 inch

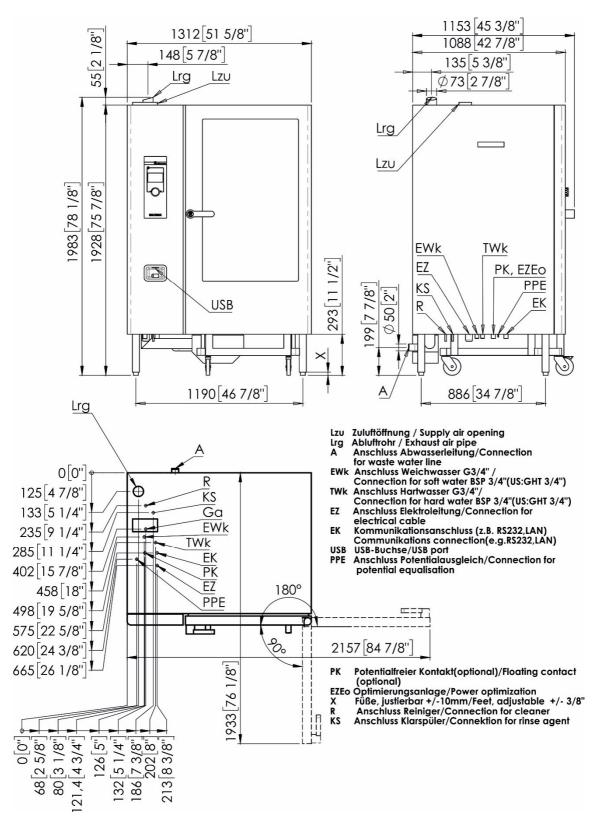
Eloma North America 101 Corporate Woods Parkway Vernon Hills IL 60061 / USA Direct: 847-215-6491 Free: 844-ELOMAUS(356-6287) Fax: 336-217-8807 sales@elomausa.com www.elomausa.com



<u>Please note:</u>

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.

# Model: MULTIMAX 20-21 Electric (boilerless)



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 sales@elomausa.com www.elomausa.com