

# eloma

Project: \_\_\_\_\_  
Location: \_\_\_\_\_  
Item #: \_\_\_\_\_  
Quantity: \_\_\_\_\_

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



### Dimension:

Width: 51 5/8 inch / 1310 mm  
Depth: 42 7/8 inch / 1086 mm  
Height: 75 7/8 inch / 1930 mm  
Weight: 1175 lbs / 530 kg

**Number of sheet pans:** 20 x full size 18" x 26"

**Number of Steam Pans:** 40 x full steam pan  
12" x 20" x 2"

**Distance/Levels:** 2 5/8 inch / 67 mm

Connected elec. Load: 2 kW  
Connected gas load: 240000 Btu/Hr

### Electrical:

Voltage: 120 VAC

Phases: 1 phase

Factory recommended

Amperage: 20 amp

Maximum fuse rating: 25 amp

Hz: 50 or 60

### 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 23835 Btu/Hr

- sensitive 20300 Btu/Hr

**Noise level:** < 70 dB (A)

**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:

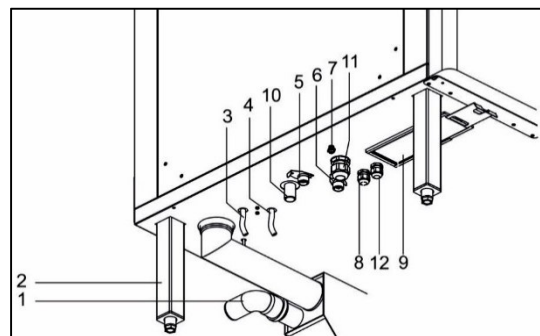
- total hardness ≤ 3° dH / 3 grains/gal  
- pH value 7,0 - 8,5  
- conductivity max. 90 µS/cm³  
- Cl: max. 240 mg/gal  
- SO<sub>4</sub>: max. 400 mg/gal  
- SiO<sub>4</sub>: max. 40 mg/gal  
- Fe: max. 0,2 mg/gal  
- Mn: max. 0,2 gal/l  
- Cu: max. 0,2 mg/gal  
- Cl<sub>2</sub>: max. 0,40 mg/gal

**Water pressure:** 60 PSI (35 - 87 PSI)

### Water flow rate:

- Softened water 2 x 6,6 gal/h (at 60 PSI)  
- Hard water 17,2 gal/h (at 60 PSI)

1. Drain
2. Feet, adjustable +/- 0,4 inch (10 mm)
3. 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)
9. Air filter
10. Gas line connection (for gas units only)
11. Electrical cable connection (for electrical devices only)
12. Energy optimization connection (for electrical 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® - 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** - 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
- **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 of
- **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

- 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 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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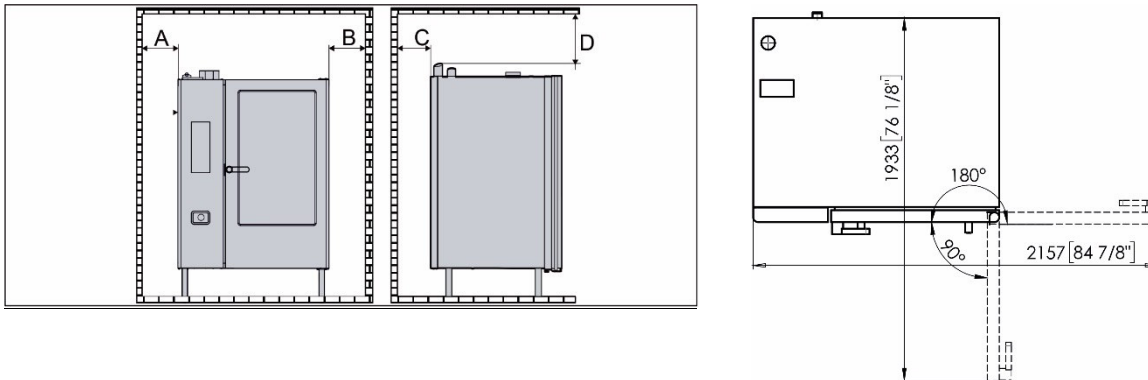
- Rack can be easily removed without tools and has a pan slide stop
- Manufactured according to quality management system EN ISO 9001.
- IPX 5 Water-tight rating

**Weight und Shipping dimensions:**

Weight		Shipping dimension	Width	Depth	Height
Max. load per shelf:	44 lbs / 20 kg				
Max. load size:	441 lbs / 200 kg				
Net load device:	1175 lbs / 530 kg				
Shipping load device:	1400 lbs / 635 kg	Freight class	class 150		
		Cubing packing	One unit per pallet		



**Minimum clearance for operation and maintenance work**



Dimension	Clearance [inch (mm)]	Standalone devices
A	<b>Side with operating panel to the wall</b>	
	Minimum clearance	> 2 (50)
	Recommended free space for maintenance / repair	> 19 5/8 (500)
B	<b>Side without operating panel to the wall</b>	
	Minimum clearance	> 2 (50)
C	<b>Rear of the combi steamer to the wall</b>	
	Minimum clearance	> 2 (50)
D	<b>Top edge of the exhaust air pipe to the ceiling</b>	
	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



**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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