

## MULTIMAX 6-11 Gas (boilerless) on support stand (stand optional item)



**Dimension:**  
 Width: 36 3/8 inch / 925 mm  
 Depth: 31 3/4 inch / 805 mm  
 Height: 55 1/2 inch / 1410 mm  
 Weight: 365 lbs / 165 kg  
**Number of sheet pans:** 6 x full size 18" x 26"  
**Number of Hotel pans:** 6 x full Steam Pan  
 12" x 20" x 2"  
**Distance between rails:** 2 5/8 inch / 67 mm

Connected elec. Load: 1 kW  
 Connected gas load: 41000 Btu/Hr

**Electrical:**  
 Voltage: 110/130 VAC  
 Phases: 1 phase  
 Hz: 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 4095 Btu/Hr  
 - sensitive 3480 Btu/Hr

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

**Cold water inlet:** two (2) 3/4 inch garden hose connection  
**Drain:** 2 inch / 50 mm

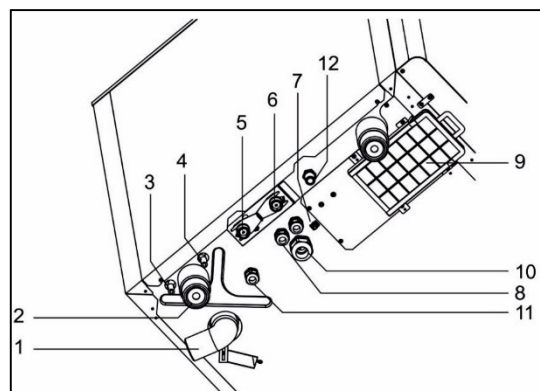
IT IS THE SOLE RESPONSIBILITY OF THE OWNER/ OPERATOR/PURCHASER OF THIS EQUIPMENT TO VERIFY THAT THE INCOMING WATER SUPPLY MEETS AND COMPLIES WITH THE WATER QUALITY SPECIFIED. NON-COMPLIANCE WITH THESE MINIMUM STANDARDS WILL POTENTIALLY DAMAGE THIS EQUIPMENT AND/OR COMPONENTS AND VOID THE ORIGINAL EQUIPMENT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

**Soft water quality:**  
 - total hardness ≤ 3° dH / 3 grains/gal  
 - pH value 7,0 - 8,5  
 - conductivity max. 90 µS/cm³  
 - Cl: max. 240 mg/gal  
 - SO₄: max. 400 mg/gal  
 - SiO₄: max. 40 mg/gal  
 - Fe: max. 0,2 mg/gal  
 - Mn: max. 0,2 gal/l  
 - Cu: max. 0,2 mg/gal  
 - Cl₂: max. 0,40 mg/gal

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

**Water flow rate:**  
 - Soft water 4,00 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** - **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 - proven resource 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 racks
- 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 (max. discharge temperature 176 °F).
- Split water connections for hard and soft water.

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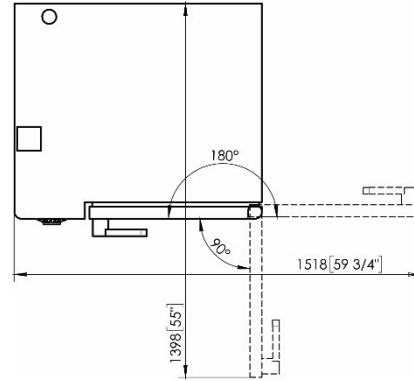
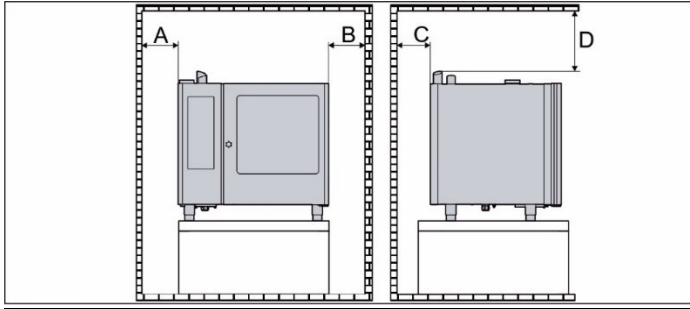
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- Hinged control panel - easy service access from the front.
- Rack can be easily removed without tools and has a pan slide stop.
- Manufactured according to quality management system EN ISO 9001.
- IPX 5 Water-tight rating.

**Minimum clearance for operation and maintenance work**



Dimension	Clearance [inch (mm)]	Table-top devices
A	<b>Side with operating panel to the wall</b>	
	Minimum clearance	> 2 (50)
	Recommended free space for maintenance / repair	-
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 with heat shield	> 10 inch > 5 inch

**Weight und Shipping dimensions:**

Weight		Shipping dimension		
Max. load per shelf:	33 lbs / 15 kg	Width	Depth	Height
Max. load size:	66 lbs / 30 kg	41 2/3 inch/ 1060 mm	42 1/8 inch/ 1070 mm	41 2/3 inch/ 1060 mm
Net load:	365 lbs / 165 kg	Freight class	class 150	
Shipping weight:	450 lbs / 205 kg	Cubing	one unit per pallet	
		packing		



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