

MULTIMAX 10-11

GN 10+1 X 1/1

Combi steamer, electric, right hinged



HIGHLIGHTS

- 5" touch-display (resistiv)
- Language neutral operation
- Push-dial
- Eloma live steam system
- 6 fan speed levels, programmable
- HACCP data logging and display
- Semi-automatic cleaning system (autoclean® optional)
- SPS®: Steam protection system
- Active Temp: automatic preheat / cool down

MULTIMAX 10-11 GN 10+1 X 1/1

DIMENSIONS

Width x depth x height in mm: 925 x 805 x 1120

Weight: 140 kg

Weight with packaging: 165 kg

Number levels: 10+1 x GN 1/1

Distance between levels: 67 mm

Cooking chamber volume: 398 l

ELECTRICAL SUPPLY

Voltage: 400V/ 3 N AC [200V/3 AC^{X1}]

Connection load: 17,00 kW

Rated current: 24,8 Amp

Protection: 3 x 25 Amp

Res. current circuit breaker, frequency converter 1PH: 10Amp

Recommended cross section: 4 qmm

Noise emission: < 70 dB (A)

Article number: EL1103001-2A

EL1103008-2A ¹⁾

EL1103004-2A ²⁾

EL1103006-2A ³⁾

EL1103021-2A ^{X1 2)}

- ¹⁾ - no Autoclean, no Multi Eco system
- ²⁾ - no Multi Eco system
- ³⁾ - no Autoclean
- ^{X1} - Special voltage

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

GN 1/1: 10+1

EN / BN*: 8

Plates max Ø32 cm: 26

*Serial-hanging racks GN, EN/BN hanging racks available with accessories

WATER CONNECTION

Water supply/dim: 2 x G 3/4" A

Flow pressure: 2 - 6 bar (200 - 600 kPa)

DRAIN SYSTEM

Version: permanent connection (rec.) or funnel waste trap

Type: DN50 (min. Ø internal: 46mm)

Slope for waste water pipe: min. 3%

WATER QUALITY

General requirement: drinking water

Total hardness: ≤ 3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH-value: 7,0 - 8,5

Cl (chloride): max. 60 mg/l

Cl₂ (free chlorine): max. 0.2 mg/l

SO² (sulphate): max. 150 mg/l

Fe (iron): max 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20 µ S/cm

Water pressure: 4 bar (2 - 6 bar)

WATER CONSUMPTION

Soft water: 19 l/h (at 4 bar)

Hard water: 55 l/h (at 4 bar)

HEAT EMISSION

latent: 6,12 MJ/h, sensitive: 4,284 MJ/h

STANDARDS

Safety: VDE - UL-CSA, SVGW, WRAS

Protection: IPX 5

Built according to: DIN 18866-2



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STANDARD FEATURES

8 operating modes from 30°C to 300°C

5" touch-display (resistiv)

Language neutral operation

Push-dial

Eloma live steam system

Steptronic®

Clima-active: active dehumidification and air inlet

Fan speed in 5 levels and pulsed

Autoreverse fan wheel for even results

HACCP data logging and display

e/2 – energy savind mode

Time setting from 1 min to 24 h and continues operation

Start time setting up to 24h

Semi-automatic cleaning system

Multi-point-core-temperature sensor

Active Temp

Safety door lock

Integrated spray hose

Steam discharge

SPS®: Steam protection system

Manual steaming

Regeneration mode

Delta-T cooking

LT-cooking

Programlist for up to 99 programs, with each 9 steps

OPTIONS

Left hinged

Multi-eco-system – heat reclamation

autoclean®

Special voltages

Ocean version

External core temperature probe

Connection energy optimisation

LAN-connection

ACCESSORIES (EXTRACT)

Multi-eco condensationhood

Combimix-Kits, support stands and condensation hoods for mix-stations

Vario-hanging racks for GN 1/1 and BN 46

Mobile tray rack, push-in-frame

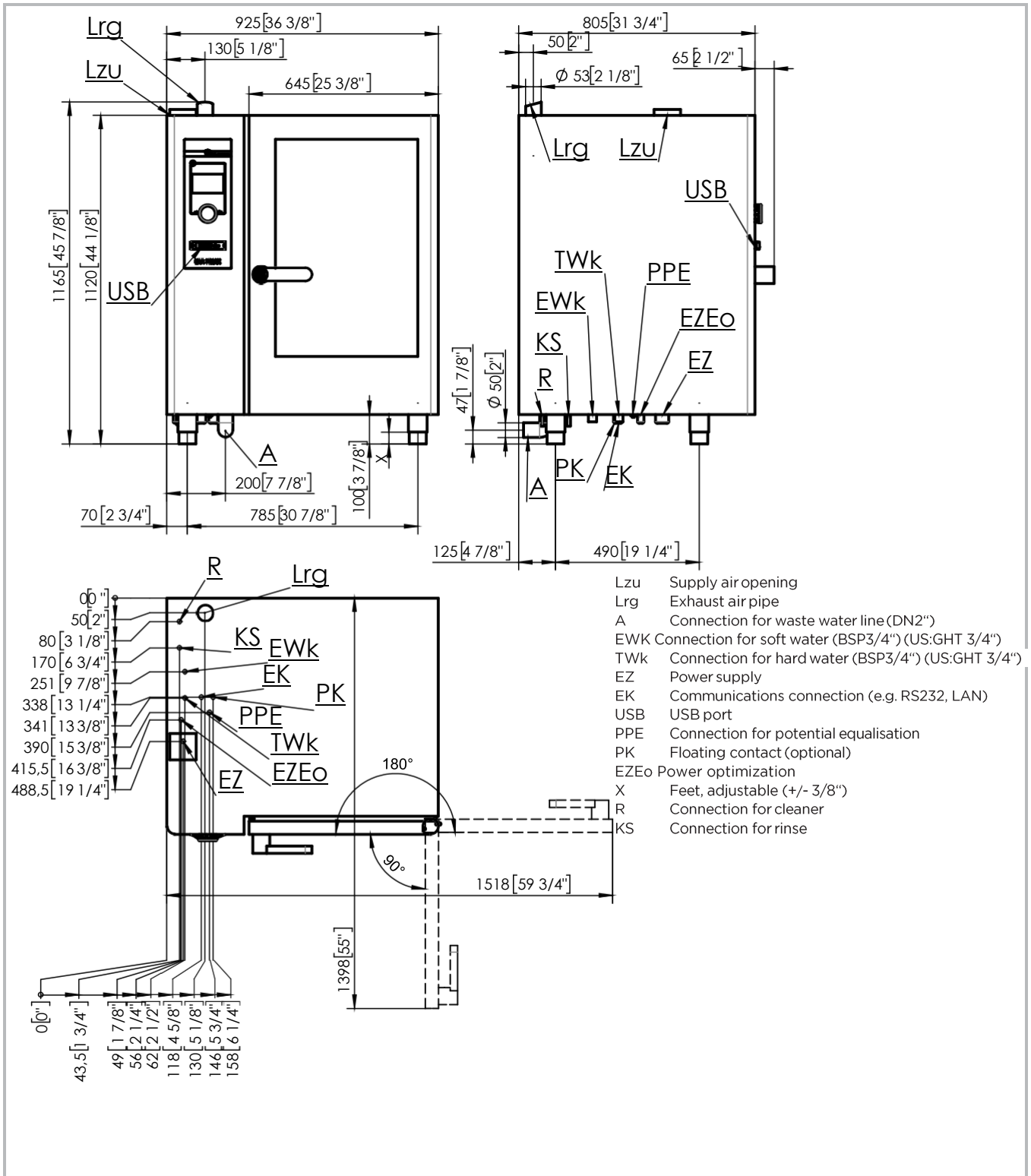
Mobile plate rack

SmokeFit smoking device

Trays, grids and pans

ProConnect data management software





Eloma GmbH | Otto-Hahn-Str. 10 | 82216 Maisach/Germany
 Phone: +49 8141 395-0 | Fax: +49 8141 395-130
 Mail: sales@eloma.com
 eloma.com

