

## MULTIMAX

# Combi steamer, electric, left/right-hinged 6-11, 10-11



## HIGHLIGHTS

- Vario hanging rack More capacity, resource-saving. Can be used flexibly for both GN and BN accessories.
- Eco Steam More power with significantly less consumption. Energy-optimised and water-saving.
- Power Steam The powerful function for demanding food.
- LED and double glazing
  Lower power consumption, more environmentally friendly and longer service life.
- autoclean<sup>®</sup> PRO (optional)
  Water-saving, fewer chemicals in use, more flexibility.

#### Device data

	Туре	6-11	10-11
Material		1.4301	1.4301
Design module		according to DIN 18866	according to DIN 18866
Protection class		IPX5	IPX5
Device dimensions			
Hinge left/right (WxDxH) [mm]		925 x 810 x 840	925 x 810 x 1120
Weights			
Electrical device [kg]		117	146
Gas device [kg]		127	156
Packaging [kg]		35	38
Capacity			
Number of inserts		7 x GN 1/1	11 x GN 1/1
Cavity volume [l]		268	398
nsert spacing [mm]		67	67
lectrical connection	Туре	6-11	10-11
/oltage 200 V - 240 V 3 AC			
		8.6 - 12.1	17.0 - 24.2
Power requirement [kW]			
		37.4 – 52.7	74.0 - 105.3
Rated current [A]		37.4 – 52.7 3 x 35 A	74.0 - 105.3 3 x 63 A
Rated current [A] Fuse protection			
Rated current [A] Fuse protection Residual-current circuit breaker		3 x 35 A	3 x 63 A
Rated current [A] Fuse protection Residual-current circuit breaker Fripping current [mA]		3 x 35 A Type B	3 x 63 A Type B
Rated current [A] Fuse protection Residual-current circuit breaker Tripping current [mA] Voltage 380 - 415 V 3 NAC		3 x 35 A Type B	3 x 63 A Type B
Rated current [A] Fuse protection Residual-current circuit breaker Tripping current [mA] Voltage 380 - 415 V 3 NAC Power requirement [kW]		3 x 35 A Type B 30	3 x 63 A Type B 30
Rated current [A] Fuse protection Residual-current circuit breaker Tripping current [mA] Voltage 380 - 415 V 3 NAC Power requirement [kW] Rated current [A]		3 x 35 A Type B 30 10.2 - 12.0 24.8 - 29.5 3 x 20 A	3 x 63 A Type B 30 15.6 - 18.5 39.0 - 46.3 3 x 35 A
Rated current [A] Fuse protection Residual-current circuit breaker Tripping current [mA] Voltage 380 – 415 V 3 NAC Power requirement [kW] Rated current [A] Fuse protection		3 x 35 A Type B 30 10.2 - 12.0 24.8 - 29.5 3 x 20 A (3 x 16 A)	3 x 63 A Type B 30 15.6 - 18.5 39.0 - 46.3 3 x 35 A (3 x 25 A)
Power requirement [kW] Rated current [A] Fuse protection Residual-current circuit breaker Tripping current [mA] Voltage 380 - 415 V 3 NAC Power requirement [kW] Rated current [A] Fuse protection Residual-current circuit breaker Tripping current [mA]		3 x 35 A Type B 30 10.2 - 12.0 24.8 - 29.5 3 x 20 A	3 x 63 A Type B 30 15.6 - 18.5 39.0 - 46.3 3 x 35 A

#### Heat emission, noise emission

Туре	6-11		10-11
	3.9 (1.1)		6.1 (1.7)
	2.8 (0.8)		4.3 (1.2)
	<70		<70
rear		min. 50	
right		min. 50	
	rear	3.9 (1.1) 2.8 (0.8) <70 rear	3.9 (1.1) 2.8 (0.8) <70 rear min. 50

	left	min. 50
Minimum clearance [mm]	to combi-steamers, ovens, heating cabinets, etc.	min. 50
	to open flames, hot fat/oil, hot surfaces	min. 1000

or similar.

#### Water/Waste water

Water supply		
Water supply/dim [A]	2 x G 3/4" A	
Flow pressure [bar (kPa)]	2 - 6 (200 - 600)	
Waste water connection		
With autoclean® PRO	Permanent connection	
Туре	DN50 (min. inside dia.: 46 mm) for permanent connection	
Drain line gradient [%]	min. 3	

Soft water quality		Hard water quality		
General requirement:	Drinking water	General requirement:	Drinking water	
Total hardness		Total hardness		
[°dH]	≤ <b>3</b>	[°dH]	≤ 14	
[ppm]	70 - 125	[ppm]	≤ 250	
[°TH]	7 - 13	[°TH]	≤ 25	
[°e]	5 - 9	[°e]	≤ 18	
pH value	7.0 - 8.5			
Cl (chlorine) [mg/l]	max. 80			
$Cl_2$ (free chlorine) [mg/l]	max. 0.1			
$SO_{4^2}$ (sulphate) [mg/l]	max. 100			
Fe (iron) [mg/l]	max. 0.1			
Temperature [°C]	max. 50			
electrical conductivity [µS/cm]	20 - 90			
Water pressure [bar]	4 (2 - 6)			
Hard water quality				
Maximum water flow				
Soft water				
With autoclean® PRO	0.3 l/min			
Power Steam	1.85 l/min			
Hard water				
With autoclean® PRO:	6.8 l/min			
Equipment				

#### Equipment

- 8 operating modes:
- Steaming
- Intensive steaming
- Vario steaming
- Convection
- Combi-cooking
- Low-temperature cooking
- Delta-T cooking
- Regenerating
- Eco Steam
- Power Steam
- Multi-eco system for heat recovery
- Operating unit with touch screen and rotary / push encoder
- USB interface
- Inner and outer housing made of rustproof stainless steel
- IPX 5 (jet water protection)
- Integrated hose with hand shower
- Fresh steam system
- Seamless hygienic cooking chamber
- Adjustable air deflector
- Door with LED lighting and double glazing
- Right-hinged door
- Door latch position 90 °
- Adjustable volume of the signal tone
- Quick-action door closure
- Supply air/exhaust air
- Internal multi-point core temperature probe with 4 measuring points
- Frequency converter
- Changing settings during operation
- Stop Preheat during operation
- Programme list with 99 programs, with 9 steps each:
  - Programme list (alphabetical)
- Special programs:
- Low-temperature cooking
- Delta-T cooking
- Regenerating
- Vario hanging rack for GN and BN accessories
- Water filter monitoring
- Stackable (modular solutions)

- Manual cooking:
- Temperature, adjustable between
  30 °C-300 °C accurate to the degree
- Core temperature, adjustable between
  20 °C-100 °C accurate to the degree
- Humidity range, adjustable between
- 0 100 % in 5 % and 10 % steps
- Manual humidification (additional)
- Time, adjustable up to 24 hours
- Steptronic®
- Step overview
- Active dehumidification
- Fan speed in 5 increments
- Timed fan speeds
- Fan wheel autoreverse
- Preheat function with temperature specification, adjustable
- E/2 Energy saving function
- SPS<sup>®</sup> Steam Protection System
- Timer function: Start time entry up to 24 hrs.
- Display of actual/target temperature
- Active-Temp cool-down function (default setting only for autoclean<sup>®</sup> PRO with solid detergent)
- Cool Down function: Adjustable Manual-Temp
- Cool Down function: Auto-Temp (default setting)
- Cleaning & Care
- semi-automatic cleaning
- Drying phase freely selectable (default setting only with autoclean<sup>®</sup> PRO)
- The drying phase can be interrupted during the cleaning operations
- Settings & Service:
- Language setting in 25 languages?
- Time and date setting
- Numerical input
- Data and HACCP logging and display
- Automated cleaning and maintenance instructions, including blocking
- Programs and Media Manager: Program manager Sound manager
- Plug-in door seal for easy cleaning and maintenance
- Note: Clean air filter
- Standby after cleaning and 15 min. inactivity (default setting only with autoclean® PRO)

#### **Device options**

- autoclean<sup>®</sup> PRO with solid detergent
- autoclean® PRO with liquid cleaner
- Left-hinged door
- Safety door latch
- External core temperature probe
- LAN
- WLAN

#### Accessories

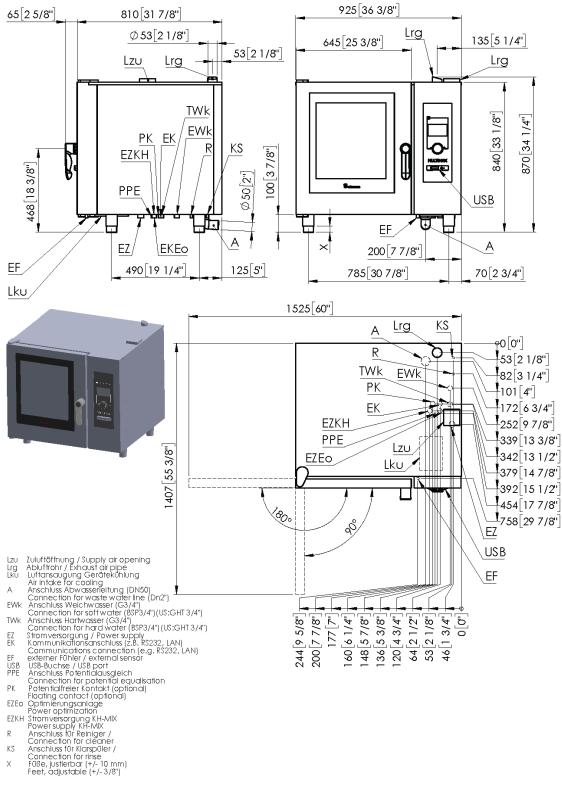
- Multi-Eco condensation hood
- Kombimix kits, base frames and Multi-Eco condensation hoods for Mix stations
- Special hanging racks
- Base frames

#### Approvals/test markings

CE

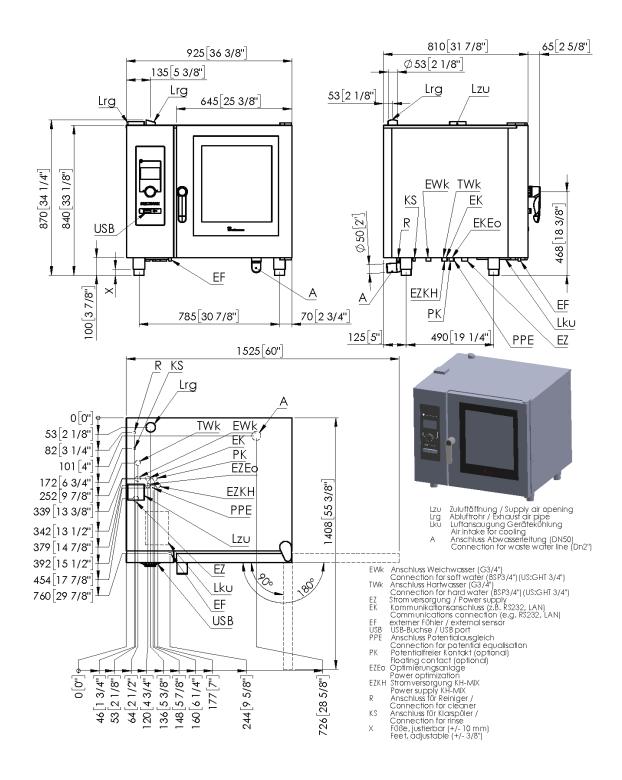
- Energy optimisation connection (230V) according to DIN 18875
- Special voltages
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)
- Tray and plate rack trolley
- Various trays, grills and containers
- Smoke Fit smoker unit
- Thermal hoods

#### Dimensioned drawing 6-11, left-hinged door (all dimensions in mm [inches])

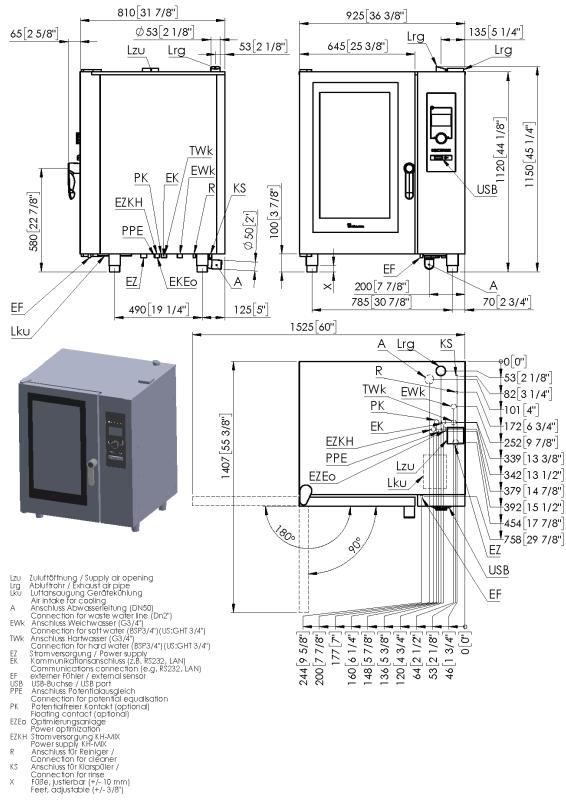


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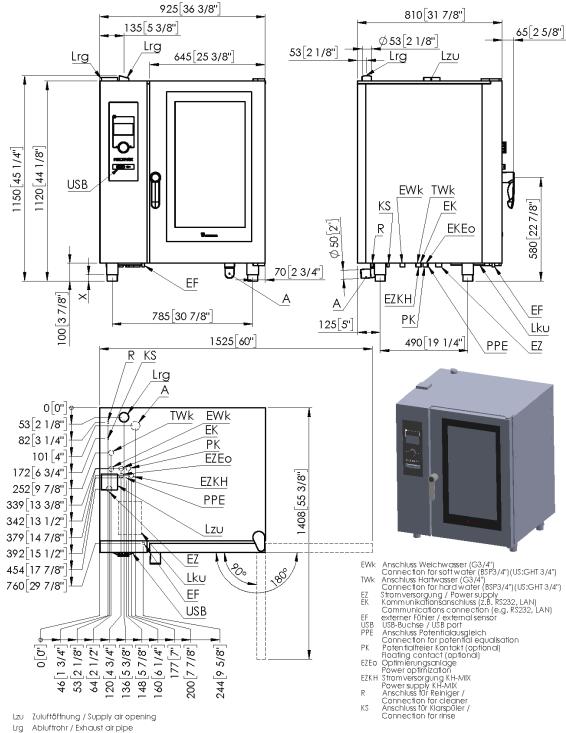
#### Dimensioned drawing 6-11, right-hinged door (all dimensions in mm [inches])



#### Dimensioned drawing 10-11, left-hinged door (all dimensions in mm [inches])







Lku Luftansaugung Gerätekühlung

Air intake for cooling A Anschluss Abwasserleitung (DN50) Connection for waste water line (Dn2")

X Füße, justierbar (+/- 10 mm) Feet, adjustable (+/- 3/8'')

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