

MULTIMAX 10-11 Electric left hinged door (boilerless) Model:





Cold water inlet: two (2) 3/4 inch garden hose

connection

2 inch / 50 mm Drain:

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 μ S/cm³ - CI: 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

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

Water flow rate:

- Soft water 5,01 gal/h (at 60 PSI) - Hard water 14,50 gal/h (at 60 PSI)

Drain

Feet, adjustable +/- 0,4 inch (10 mm) 2.

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

Energy optimization connection (for 10. electrical devices only)

Potential-free contact (optional) (for 11.

electrical devices only)

12. Gas line connection (for gas devices only) Dimension:

36 3/8 inch / 925 mm Width: 31 3/4 inch / 805 mm 44 1/8 inch / 1120 mm Depth: Height: 344 lbs / 156 kg Weight: Number of sheet pans: 10 x full size 18" x 26" Number of Hotel pans: 10 x full Steam Pan 12" x 20" x 2" Distance between rails: 2 5/8 inch / 67 mm

Electrical: (Version 1):

Voltage: 208 / 240 VAC

Phases: 3 phase

Factory recommended

Amperage: 52 amp / 59 amp

Maximum fuse rating: 70 amp Connected load: 18 kW / 24 kW

Electrical: (Version 2):

Voltage: 480 VAC Phases: 3 phase

Factory recommended

Amperage: 22 amp Maximum fuse rating: 30 amp 18 kW Connected load:

Hz: 50 or 60

ELECTRIC UNITS:

NO PLUG, ONLY CABLE PROVIDED (max. length 6 feet) UNLESS SPECIFIED (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET.

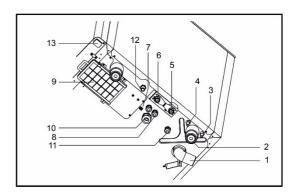
Certification: ETL, ETL Sanitation

Protection (water tight): IPX 5

Heat emission:

5800 Btu/Hr - latent - sensitive 4060 Btu/Hr

Noise level: < 70 dB (A)



Standard features

8 modes of operation from 86°F to 572°F with an adjustable humidity between 0% to 100%



Model: MULTIMAX 10-11 Electric left hinged door (boilerless)

- 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 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
- 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
- Right hinged door with control panel to left side
- Heat shield

System accessories

- Multi-Eco condensation hood
- Stacking kit for two units 10-11 + 6-11 including hoods
- Stacking kit for two units 10-11 + 6-11 without hoods
- ProConnect programming software
- Ocean version
- Vario insert rack for Hotel pans only
- Mobile tray racks, insert rack
- SmokeFit smoker unit (WORKS ONLY FOR UNITS WITHOUT CONDENSATION HOOD)

Construction:

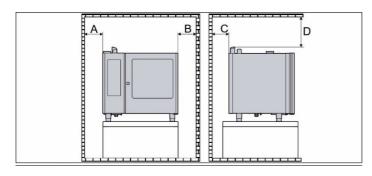
- Constructed to withstand temperature range from 86° to 572°F and humidification from 0% to 100%.
- Hygienic cooking chamber with coved corners, seamless welding. Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304.
- Tempered door glass (with hinged double panes for 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.

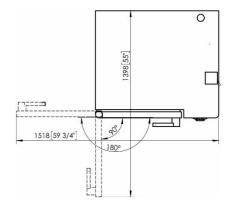


Model: MULTIMAX 10-11 Electric left hinged door (boilerless)

- 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	
А	Side with operating panel to the wall		
	Minimum clearance	> 2 (50)	
	Recommended free space for maintenance / repair	_	
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 heatshield > 10 inch		
distance	with heat shield > 5 inch		

Weight und Shipping dimensions:

Weight	
Max. load per shelf:	33 lbs / 15 kg
Max. load size:	110 lbs / 50 kg
Net load device:	344 lbs / 156 kg
Shipping weight:	382 lbs / 173 kg

Chinning	Width	Depth	Height
Shipping dimension	41 2/3 inch/	42 1/8 inch/	52 1/3 inch/
diffierision	1060 mm	1070 mm	1330 mm
Freight	class 150		
class			
Cubing	one unit per pallet		
packing			





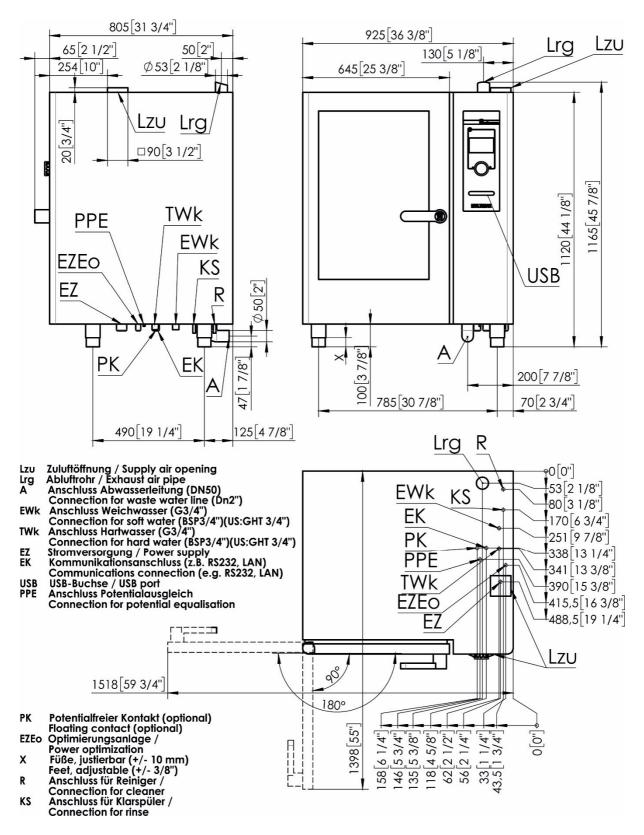




Please note:

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.

Model: MULTIMAX 10-11 Electric left hinged door (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