

MULTIMAX 10-11

GN 10+1 X 1/1

Combi steamer, electric, left 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

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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
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: EL1103002-2A
EL1103009-2A ¹⁾
EL1103005-2A ²⁾
EL1103007-2A ³⁾

- ¹⁾ - no Autoclean, no Multi Eco system
- ²⁾ - no Multi Eco system
- ³⁾ - no Autoclean

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
SO₄²⁻ (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

Right hinged
Multi-eco-system – heat reclamation
autoclean®
Special voltages

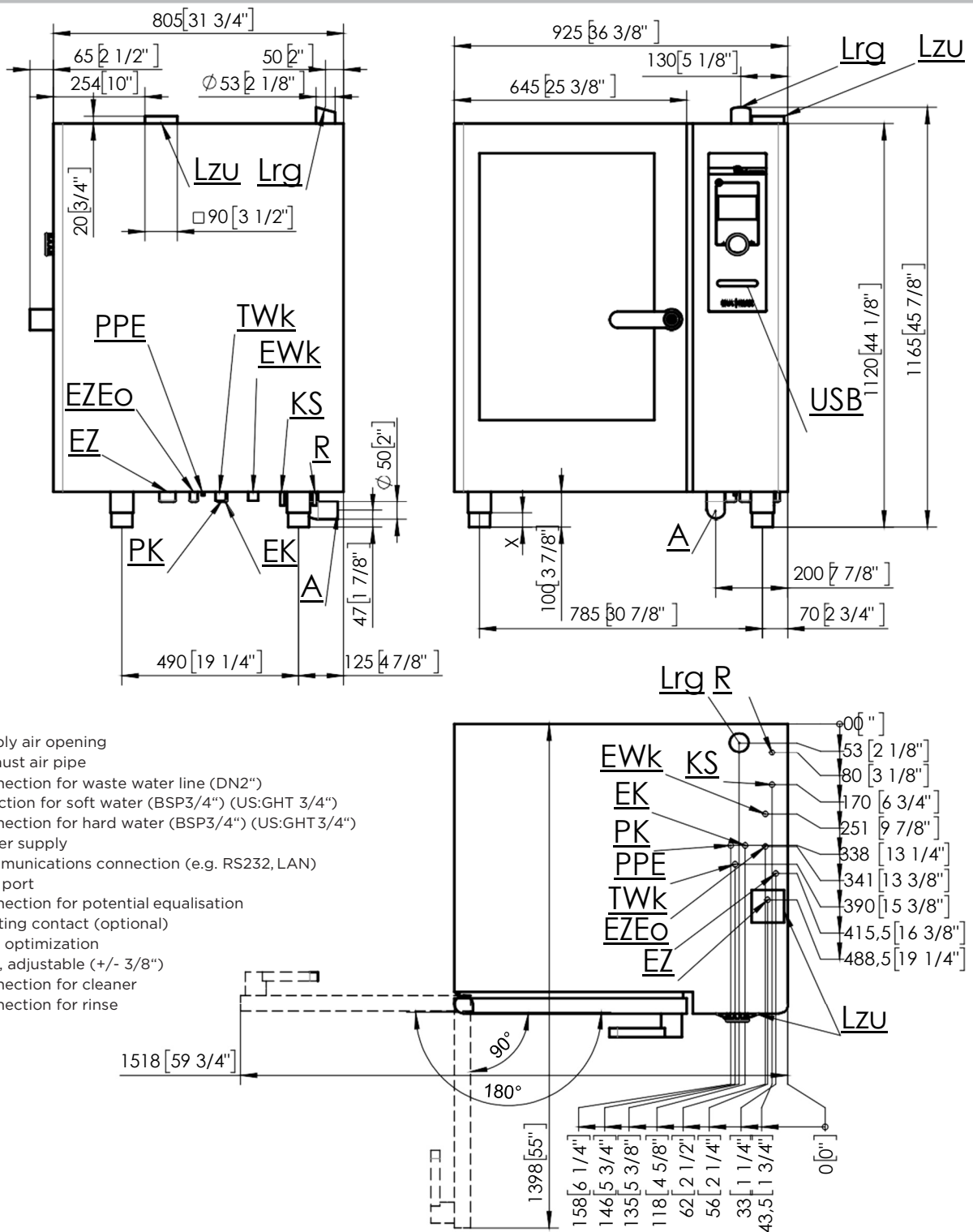
Ocean version
External core temperature probe
Connection energy optimisation
LAN-connection

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





an Ali Group Compar



The Spirit of Excellence