

Combi steamer, gas, right hinged



## **HIGHLIGHTS**

#### MT-TECHNOLOGY:

- 7" MultiTouch Display
- Climatic® MT
- Last®20
- Quick Set
- Multi Cooking/Multi Baking
- Quick Mode with password manager
- Weekly programming

- 3 fan speed levels
- autoclean® MT
- Automation facilities
- Eloma live steam system
- HACCP data logging and display
- Multi-Eco-System
- SPS®: Steam Protection System
- Timer-function: Entry of starting and ending time

#### **DIMENSIONS**

Width x depth x height in mm: 1310 x 1086 x 1490

Weight: 365 kg

Weight with packaging: 465 kg Number levels: 12 x GN 2/1 Distance between levels: 67 mm

#### MAIN CONNECTION DATA

Voltage: 230V/1 N AC

Connected gas load: 35 kW Rated current: 4.5 Amp Protection: 1 x 16 Amp

Res. current circuit breaker, frequency converter 1PH: 16 Amp

Recommended cross section: 1.5 gmm

Noise emission: < 70 dB (A)

Article number: EL1216001-2X

#### SAFETY CLEARANCE

Rear: min. 50mm Right: min. 50mm Left: min. 50mm

Minimum distance to heat sources: min. 50mm

#### LOADING CAPACITY

Cooking chamber volume: 781 l

GN 2/1: 12 GN 1/1: 24

Plates max. Ø32 cm: 75

#### 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:  $\leq$  3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH-Wert: 7.0 - 8.5

CI (chloride): max. 60 mg/l CI<sub>2</sub> (free chlorine): max. 0.2 mg/l SO<sub>4</sub><sup>2</sup> (sulphate): max. 150 mg/l

Fe (iron): max. 0.1 mg/l Temperature: max. 40°C

Electrical conductivity: min. 20 ų S/cm Water pressure: 4 bar (2 - 6 bar)

#### WATER CONSUMPTION

Soft water: 25 l/h (at 4 bar) Hard water: 55 l/h (at 4 bar)

#### **HEAT EMISSION**

Latent: 12.60 MJ/h, sensitive: 10.71 MJ/h

#### **STANDARDS**

Safety: VDE-GS, UL-CSA, SVGW, DVGW,

BRL, EAC, GlobalMark Australia, KGS (Korean Gas Safety)

Protection: IPX 5

Built according to: DIN 18866-2



#### STANDARD FEATURES

9 operating modes

400 program spaces/20 steps each

Acoustic signal adjustable

Active dehumidification

Additional cooking/baking time

Automatic daylight-saving time

Automatic resting time in accordance to humidity setting

Automated cleaning and maintenance instructions, incl.

locking

Blinking light following the program end

Cleaning fully automatic: autoclean® MT

Compensation of cooking time (Multi Cooking/Multi Baking)

Control panel with MultiTouch-display

Door lock: Safety door lock

Door with halogen lighting and double glazing

Energy saving function E/2

Fan speed reduced

Fan wheel autoreverse

Favourites list

Favourites marking and filtering

HACCP data logging and display

Humidity setting: 0 - 100%

Individualisation of operating concept with

password manager

Input alphanumeric

Instruction: clean air filter

Integrated spray hose

Integration of (own) images

Integration of (own) sounds

LAN Interface

Live steam system

Manual steaming

Memory Function

Multi-Eco-System: heat recovery

Multi Key Button

Multi-lingual control panel

Multi-point core temperature sensor

MT-Technology:

- · Baking mode
- Climatic® MT
- Last®20
- Multi Cooking/Multi Baking
- MultiTouch-Display
- Quick Mode cooking/baking
- Quick Mode cleaning
- Quick Set

Preheat/Cooldown function adjustable

Pre-set of steam injection (in 10 ml steps)

Program information input on the unit

Program list alphabetical with menu group filtering

Repeat Mode

Seamless, hygienic cooking chamber

Selectable drying phase

Selectable starting screen

SPS: Steam Protection System

Standby after cleaning

Steam injection adjustable in millilitres or seconds

Steptronic®

Temperature setting: 30°C - 300°C

Timer function: Entry of starting and ending time

**USB** Interface

Water resistance IP X5

Weekly programming for cooking/baking and

autoclean® MT

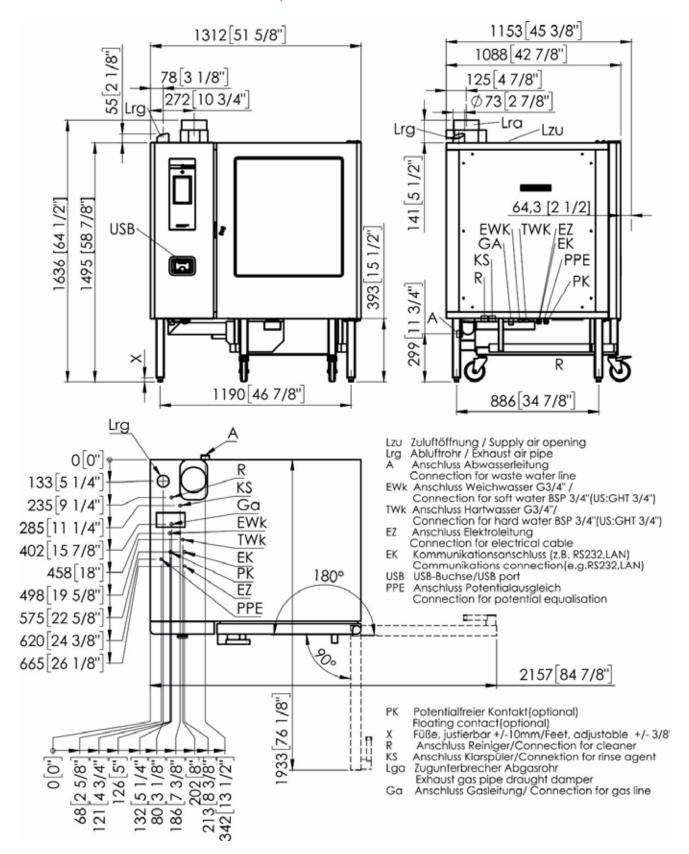


VERSIONS	OPTIONS
	Door with LED lighting and triple glazing
	External core temperature sensor
	External sous-vide sensor
	Special voltages
	WLAN

#### ACCESSORIES

Hygienic connection
Mobile plate rack
Mobile tray rack
ProConnect
Trays, grids und pans







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