

MULTIMAX 20-11

GN 20 X 1/1

Combi steamer, gas, right hinged



HIGHLIGHTS

- 5" touch-display (resistiv)
- Language neutral operation
- Push-dial
- Eloma live steam system
- 3 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 20-11 GN 20 X 1/1

DIMENSIONS

Width x depth x height in mm: 1030 x 880 x 1930

Weight: 320 kg

Weight with packaging: 450 kg

Number levels: 20 x GN 1/1

Distance between levels: 67 mm

Cooking chamber volume: 731 l

MAIN CONNECTION DATA

Voltage: 230V/ 1 N AC

Connected gas load: 40,00 kW

Rated current: 8,7 Amp

Protection: 1 x 16 Amp

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

Recommended cross section: 1,5 qmm

Noise emission: < 70 dB (A)

Article number: EL2106001-2X

EL2106004-2X ¹⁾

EL2106002-2X ²⁾

EL2106003-2X 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: 20

EN/BN*: 16

Plates max Ø32 cm: 54

*Serial trolley in GN, EN/BN trolley 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: 2 x 20 l/h (at 4 bar)

Hard water: 65 l/h (at 4 bar)

HEAT EMISSION

latent: 14,200 MJ/h, sensitive: 12,240 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 2 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

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

External core temperature probe

Multi-eco-system – heat reclamation

autoclean®

Special voltages

Ocean version

LAN-connection

Connection energy optimisation

Safety door lock

ACCESSORIES (EXTRACT)

ProConnect data management software

Mobile plate rack

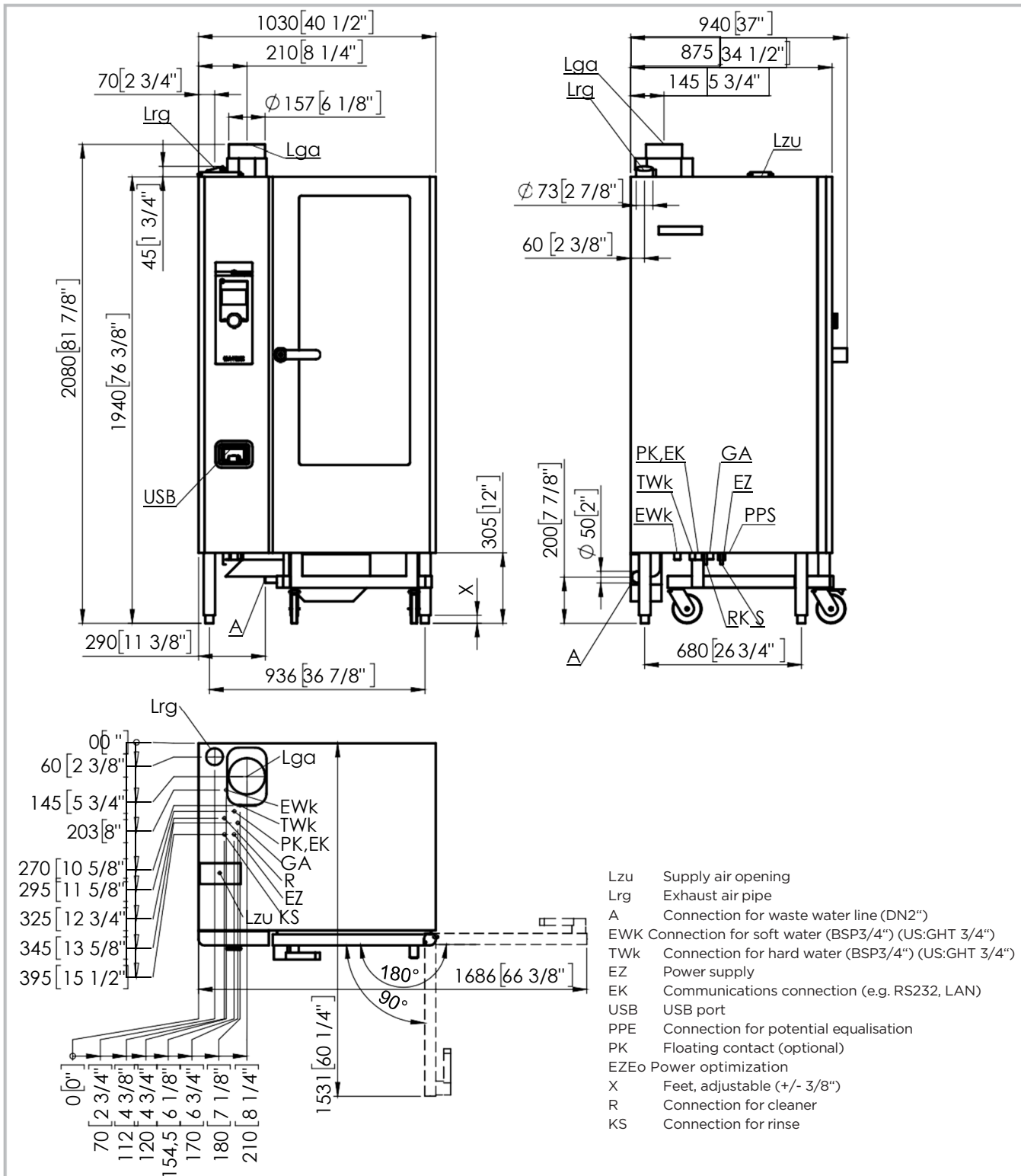
Mobile tray rack

Thermal insulation cover

SmokeFit smoking device

Trays, grids and pans





an Ali Group Compar



The Spirit of Excellence