




STRAIGHT TO THE POINT!
YOU. YOUR TEAM. YOUR MULTIMAX.

MULTIMAX. SIMPLY UNCOMPLICATED.





YOU'RE THE GUY WHO
MAKES CLEAR ANNOUNCE-
MENTS. TACKLES THINGS.
COOKS WITH PASSION.
SOMEONE WHO DOESN'T
NEED FRILLS. THEN MULTI-
MAX IS YOUR BUDDY -
DIRECT AND REDUCED TO
WHAT REALLY MATTERS:
THE TASTE.

For the real craftsmen among the chefs.

In the last couple of years there were some interesting developments in cooking. From recipes with insects to molecular gastronomy. Curiosity and joy in experimenting are important characteristics of a chef. But appreciating the essentials is the pillar of it all.

Cooking is a craft. It needs good training and many years of experience. Only someone who knows the basics can manage their kitchen competently and confidently.

MULTIMAX is made for chefs like this. It is like you: A workman, a maker, a master of its craft. It is ready any-time, giving everything. Not many words are needed. Except maybe: „Get a MULTIMAX. You will have a bond like no other.“



OUR MULTIMAX.

The best things in life are the simple things. This is the case with the MULTIMAX combi-steamer, simply by concentrating on what's really needed. And that's exactly what makes your MULTIMAX so valuable. It's all about cooking.

THE SAME AGAIN, PLEASE!

It truly assists the chef in the day to day operations and makes sure that the guests are continuously happy with the results. The MULTIMAX memory of 99 programmes and the Steptronic® function ensure high quality results every time.

AND NOW WITH FULL STEAM!

The MULTIMAX also features the Eloma live steam system. It generates steam directly in the cooking chamber, which is ideal, also for sensitive food – saving you water and energy.



HELLO CONTROL!

In the kitchen there is usually no time for long and detailed instructions. That's why we designed an intuitive and time saving control: with a language neutral 5" display and a push-dial. Thanks to the new USB port positioning, updates and programmes can be transferred as easy as never before.

KITCHEN POSSIBLE!

Thanks to the simple and basic concept behind it, MULTIMAX remains a multitasking machine: a true all-rounder! With 8 cooking modes from 30°C to 300°C: steaming, combi-steaming, intensive-steaming, vario-steaming, convection cooking, low-temperature and Delta-T cooking as well as regeneration. The MULTIMAX can cover it all.

MULTIMAX – YOU DON'T NEED ANYTHING ELSE.

MULTIMAX - The craftsman for makers.



01 HELLO CONTROL

- 5" Touchscreen (resistive)
- Language neutral operation
- Push-dial
- USB port

02 THE SAME AGAIN, PLEASE

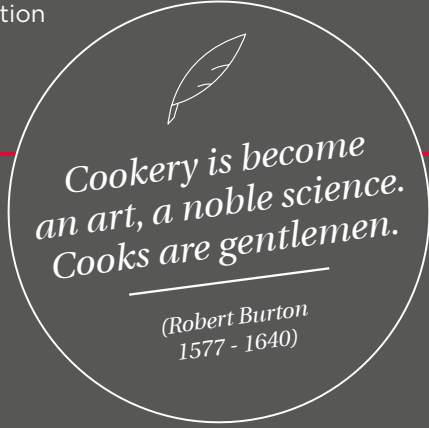
- Storable program sequences
- High quality results every time

03 AND NOW WITH FULL STEAM

- Live steam system
- Multi-Eco-System® (option)

04 KITCHEN POSSIBLE

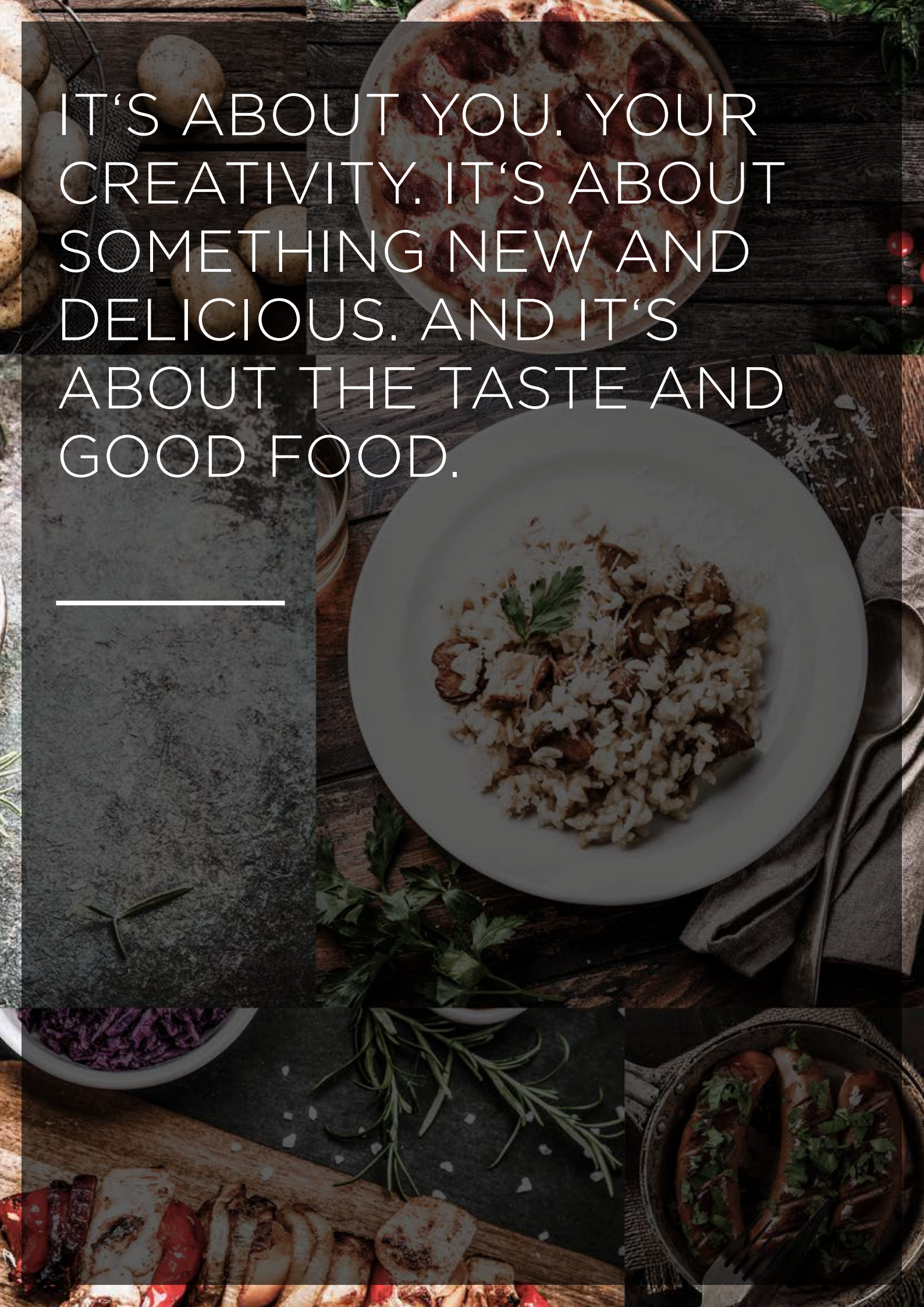
- 8 operating modes from 30°C to 300°C
- Steaming
- Combi-steaming
- Intensive-steaming
- Vario-steaming
- Convection cooking
- Low-temperature
- Delta-T cooking
- Regeneration



*Cookery is become
an art, a noble science.
Cooks are gentlemen.*

*(Robert Burton
1577 - 1640)*

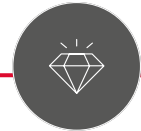


A collage of food images including a pizza, a plate of rice with mushrooms, a bowl of purple cabbage, a wooden board with roasted vegetables, and a pan of food.

IT'S ABOUT YOU. YOUR
CREATIVITY. IT'S ABOUT
SOMETHING NEW AND
DELICIOUS. AND IT'S
ABOUT THE TASTE AND
GOOD FOOD.

A SAFE AND CLEAN SOLUTION: AUTOCLEAN®.

Hygiene is part of the day to day operation. Scrubbing is not. With the MULTIMAX, our patented autoclean® takes over the complete cleaning of the combi steamer. With the touch of a button, fully automatic and with the utmost care. You and your employees do not only avoid frustrating manual cleaning, but also save a lot of water, detergents and time.



autoclean®:

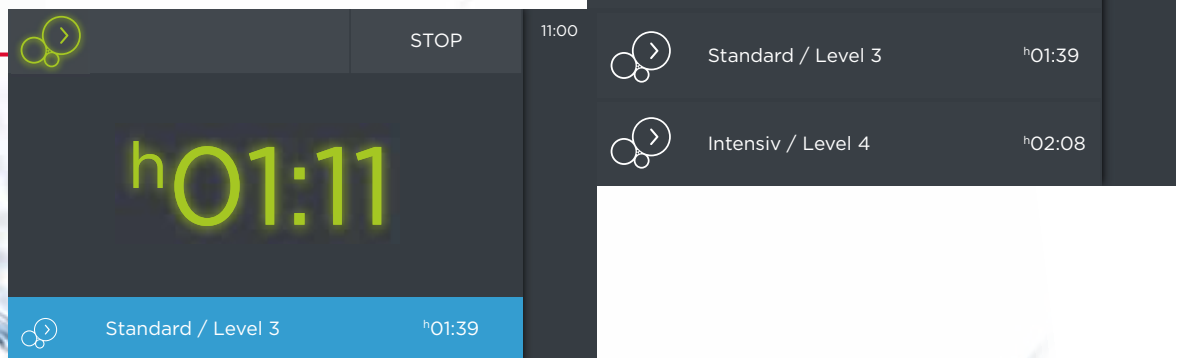
The fully automatic cleaning system for unsurpassed cleaning results that keeps consumption of water, cleaning and rinsing agents to a minimum.*

HACCP Logbook function:

Manage your HACCP data on your computer. The Eloma software ProConnect provides the complete HACCP documentation of all processes. Just save it or print it. Additionally, all processes can be shown on the the display of your MULTIMAX.

Multi-Clean cleaning agents:

We also pay attention to safety when choosing the cleaning agent. By using liquid cleaning agents you avoid skin contact with chemicals and protect your health - the only fully automatic solution! Multi-Clean cleaning agent facilitates the cleaning and ensures a long life of the device. In addition, a liquid cleaning agent is also easy on your wallet as it offers the lowest costs per cleaning.



* Endurance tests prove that the longevity of our combi steamer is only guaranteed with the use of Eloma Multi-Clean cleaning agents.

MULTIMAX – SIMPLY UNCOMPLICATED.

When developing the MULTIMAX combi-steamer we pursued a clear target: Highest efficiency by reducing things to the essentials. No frills. No fuss. And the result is what many chefs wished for: A reliable, uncomplicated craftsman.

MULTIMAX is a reliable partner. It supports the kitchen staff in all work processes and makes sure that the chef can do his job with due passion and concentration. Easy handling and quality craftsmanship - this combination is our secret for long-lasting success.

Made in Germany – that's it!

STANDARD CONFIGURATION:

- 5" Touch-Screen (resistive)
- Language neutral operation
- Push-dial
- 8 operating modes from 30°C to 300°C
- Steptronic®
- Clima-activ®
- Reduced fan speed in different levels
- Autoreverse fan wheel
- Phased fan wheel
- HACCP data logging and display
- Live steam system
- Timer function up to 24 hours
- Start time setting
- E/2 – Energy saving mode
- Manual cleaning: supported / semi-automatic
- Multi-point core-temperature sensor
- Active temp: active preheat and cool down
- Safety door lock (floor units only)
- Quick release door lock (table top only)
- Integrated spray hose
- Steam discharge
- SPS® – Steam Protection System
- Manual steaming

- Regeneration mode
- Delta-T cooking
- Low-temperature cooking
- Programme list

OPTIONS:

- autoclean®
- Multi-Eco-System®
- Ocean Edition
- Left-hinged door
- LAN
- Multi-Eco-Hood
- External sous-vide sensor
- Interface energy optimisation
- Safety door lock (table top units)



OVERVIEW OF MODELS



MULTIMAX 6-11

ELECTRIC	Art.-Nr. EL6103008-2A
GAS	Art.-Nr. EL6106005-2A

ELECTRIC	
Connected load	11 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	122 kg
W/D/H	925/805/840 mm

GAS	
Connected load	12 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	132 kg
W/D/H	925/805/840 mm

OPTIONS (EXAMPLES)

Right-hinged	
with AC (E)	Art.-Nr. EL6103004-2A
with AC (G)	Art.-Nr. EL6106003-2A
with Multi-Eco-System (E)	Art.-Nr. EL6103006-2A
with Multi-Eco-System + AC (E)	Art.-Nr. EL6103001-2A
Left-hinged (E)	
with AC (E)	Art.-Nr. EL6103009-2A
with Multi-Eco-System (E)	Art.-Nr. EL6103005-2A
with Multi-Eco-System + AC (E)	Art.-Nr. EL6103007-2A



MULTIMAX 10-11

ELECTRIC	Art.-Nr. EL1103008-2A
GAS	Art.-Nr. EL1106005-2A

ELECTRIC	
Connected load	17 kW
Voltage	400 V 3N AC
Protection	3 x 25 Amp
Weight	156 kg
W/D/H	925/805/1120 mm

GAS	
Connected load	20 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	166 kg
W/D/H	925/805/1120 mm

OPTIONS (EXAMPLES)

Right-hinged	
with AC (E)	Art.-Nr. EL1103004-2A
with AC (G)	Art.-Nr. EL1106003-2A
with Multi-Eco-System (E)	Art.-Nr. EL1103006-2A
with Multi-Eco-System + AC (E)	Art.-Nr. EL1103001-2A
Left-hinged (E)	
with AC (E)	Art.-Nr. EL1103009-2A
with Multi-Eco-System (E)	Art.-Nr. EL1103005-2A
with Multi-Eco-System + AC (E)	Art.-Nr. EL1103007-2A



MULTIMAX 20-11

ELECTRIC	Art.-Nr. EL2103004-2X
GAS	Art.-Nr. EL2106004-2X

ELECTRIC	
Connected load	45 kW (34 kW)
Voltage	400 V 3N AC
Protection	3 x 80 Amp (3 x 63 Amp)
Weight	295 kg
W/D/H	1030/880/1930 mm

GAS	
Connected load	40 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	320 kg
W/D/H	1030/880/1930 mm

OPTIONS (EXAMPLES)

Right-hinged	
with AC (E)	Art.-Nr. EL2103002-2X
with AC (G)	Art.-Nr. EL2106002-2X
with Multi-Eco-System (E)	Art.-Nr. EL2103003-2X
with Multi-Eco-System + AC (E)	Art.-Nr. EL2103001-2X

1 mobile tray rack GN 1/1 in series



MULTIMAX 20-21

ELECTRIC	Art.-Nr. EL2203005-2X
GAS	Art.-Nr. EL2206005-2X

ELECTRIC	
Connected load	68 kW (52 kW)
Voltage	400 V 3N AC
Protection	3 x 100 Amp (3 x 80 Amp)
Weight	495 kg
W/D/H	1310/1086/1925 mm

GAS	
Connected load	70 kW
Voltage	230 V 1 N AC
Protection	1 x 16 Amp
Weight	530 kg
W/D/H	1310/1086/1925 mm

OPTIONS (EXAMPLES)

Right-hinged	
with AC (E)	Art.-Nr. EL2203003-2X
with AC (G)	Art.-Nr. EL2206003-2X
with Multi-Eco-System (E)	Art.-Nr. EL2203004-2X
with Multi-Eco-System + AC (E)	Art.-Nr. EL2203001-2X

1 mobile tray rack GN 2/1 in series

THE ACCESSORIES (EXTRACT)

ART.-NR.

MULTIMAX 6-11

MULTIMAX 10-11

MULTIMAX 20-11

MULTIMAX 20-21



CONDENSATION HOODS (E)

	ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
KH2 (factory assembled)	EL2004324	●	●		
KH2 LA (factory assembled)	EL2004325	●	●		
N-KH2 (retrofit kit)	EL2004328	●	●		
N-KH2 LA (retrofit kit)	EL2003760	●	●		
KH3	EL0780332			●	
KH4	EL0755079				●

GREASE FILTER



	ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
Grease filter stainless steel (for 20-11 and 20-21 units, 2 pcs are needed)	EL0760749	●	●	●	●

SUPPORT STAND HEIGHT 570 MM



	ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
2 Sides closed, with levels, 2 x 5 GN 1/1	EL2005115		●		
2 Sides closed, with levels, 2 x 5 GN 1/1 + door	EL2005116		●		
3 Sides closed, with levels, 2 x 5 GN 1/1	EL2005117		●		
3 Sides closed, with levels, 2 x 5 GN 1/1 + door	EL2005118		●		
Door for EL2005115 and EL2005117	EL2005119		●		

SUPPORT STAND HEIGHT 850 MM



	ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
2 Sides closed, with levels, 2 x 10 GN 1/1	EL2005120	●			
2 Sides closed, with levels, 2 x 10 GN 1/1 + door	EL2005121	●			
3 Sides closed, with levels, 2 x 5 GN 1/1	EL2005122	●			
3 Sides closed, with levels, 2 x 5 GN 1/1 + door	EL2005123	●			
Door for EL2005120 and EL2005122	EL2005124	●			

EXTERNAL CORE TEMPERATURE SENSOR KIT



	ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
Core temperature sensor, external table top unit (factory assembled)	EL2003766	●	●		
Core temperature sensor, external table top unit (retrofit kit)	EL2003767	●	●		
Core temperature sensor, external floor models (factory assembled)	EL2002055			●	●
Core temperature sensor, external floor models (retrofit kit)	EL2002055-ET			●	●



SMOKE FIT

SmokeFit smoker unit

ART.-NR.

MULTIMAX 6-11
MULTIMAX 10-11
MULTIMAX 20-11
MULTIMAX 20-21

EL2002134	•	•	•	•
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PRO CONNECT

ProConnect

free of charge

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STACKING KITS & SUPPORT STANDS



Electric

MULTIMAX 6-11 combination with standard feet	EL2003718	•			
MULTIMAX 10-11/ 6-11 combination with standard feet (the 10-11 combi steamer needs to be at the bottom)	EL2003718	•	•		
Unit feet 150 mm	EL2004916	•	•		

Gas

MULTIMAX 6-11 combination with standard feet	EL2003749	•			
Unit feet 150 mm	EL2004918	•			

Support stands

UG 170 mm mobile with castors	EL0506839	•	•		
UG 150 mm	EL2004993	•	•		
UG 280 mm	EL0763608	•	•		

SPECIAL HANGING RACKS



EHG Vario (GN/BN 64)

7 levels x 67 mm distance	EL0873381	•			
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EHG Special Butchery (BN 64)

6 levels x 75 mm distance	EL0773794	•			
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EHG Vario (GN/BN 64)

11 levels x 67 mm distance	EL0509971		•		
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EHG Butchery (BN 64)

10 levels x 75 mm distance	EL0773808		•		
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EHG Adapter Vario Convert® GN 1/1 to GN 2/4

(2 x EHG Vario is needed)	EL2001384	•	•		
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BUT IN THE END IT'S
ALSO ABOUT TIME.
WE ARE HERE FOR YOU,
SO THAT YOU GET MORE
OF IT.

ELOMA. BECAUSE WE KNOW YOUR STORY.

It's not easy to keep a cool head when at seven in the evening the kitchen starts buzzing. That's when every-one has to function. And the units even more so. It does not look any different at the bakery or the butcher's counter when the workers arrive at 9.30 am to get their snack. Everyone has to be on the ball. The sales team as well as the technology.

At Eloma we know the stories that happen every day in the gastronomy and food industry. Therefore, we also know exactly what requirements are placed on the equipment. Finding the right solutions for an optimal workflow is our personal motivation.

As one of the world's leading manufacturer of combi steamers and baking ovens for the professional sector, we also do not see ourselves as an industrial company. Rather, we see ourselves as craftsmen for craftsmen.

We want to meet you eye to eye. Speak in plain language. To pursue one goal together: make your business more economical. Due to putting the human component at the center, we always succeed in developing user-friendly products over and over again. For a comfortable working environment. For more efficient processes. For more fun in the job.

It's not that unimportant.



UNDEERS

DEVELOPMENT WITH ALL SENSES:

01 We listen.

Contact with our customers is our most important resource. To hear from you what goes down well and where it may pinch a little. Accordingly, we react with the right features of our products. Straight away.

02 We see requirements.

What does the professional chef need? How can we support the sous chef? How can we make the life easier of the employee behind the counter? Maximum profit means for us: maximum benefit for our customers.

03 We smell trends.

Being up to date is not enough. You have to be at the front every now and then. Anticipating trends and being prepared. Intuitive. Like our control systems.

04 We feel responsibility.

Eloma is a dynamic company with empathy. We attach great importance to sustainable relationships. To our customers, to our employees, to our suppliers. And we pay attention to environmentally friendly production.

FOR A TASTY RESULT



AND

GREAT MENU OFFERING. GREAT SERVICE.

It is one of Eloma's main objectives to never let our customers down. In case one of our units does not run smoothly, we will give our utmost to remedy the situation as quickly as we can. For this, we have built a world wide network of service partners, who will be fast and competent in their response.

In addition, our customers receive all the support they need to get the best out of their Eloma products. From the application hotline to technical training to the cookbook with recipes. Find what you are looking for – easy at www.eloma.com/service.



INFO 24

The entire Eloma product knowledge for you to download: More than 25000 documents in different languages.

PART FINDER

With Eloma, you don't search for spare-parts, you find them. They are right here in the part finder. Every item is registered, just choose and order it!



SERVICE – STRAIGHT
TO THE POINT.

ELOMA PRO CONNECT

The software solution for adapting images, descriptions and cooking/baking programmes to your requirements – with ease, using USB, LAN or WLAN.

ELOMA FORUM

We like to pass on our knowledge. Our seminars are perfectly matched to end-users, dealers or service partners.

We, the Eloma Service Team, are happy to help you with questions about our products!



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FOR DETAILS OF ALL OUR
ONLINE TOOLS VISIT
ELOMA.COM



MULTIMAX. SIMPLY UNCOMPLICATED.



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The Spirit of Excellence