

**COMBI STEAMERS - MULTIMAX B - GN 6 x 1/1 ELECTRIC**
DOOR LEFT HINGED - AUTOCLEAN FUNCTIONSAP Code: E MB 6-11 E 3NAC400V50 11_0 L A
Code Number: EL0740551**Dimensions**
Width: 925 mm
Depth: 805 mm
Height: 840 mm
Gross Weight: 130 kgNumber/levels: 6 x GN 1/1
Distance/Levels: 67 mm**Total Power**
Electric: 11,00 kW
Frequency: 3NAC 400 V
Protection: 3 x 16 AmpCertifications: VDE - GS - CE - SVGW- UL
Mode of Protection: IPX5
Water Inlet/Dim: 2 x G 3/4 A
Water Drain/Dim: 50 mm**Features**

- Multiple cooking processes feasible thanks to various combination possibilities of the two cooking media hot air and steam
- 9 operating modes: Vario steaming, steaming, forced steaming, combi steaming, convection (hot air), LT-Cooking, DT-Cooking, Regeneration, Baking
- Electronic control - processor controlled with supply of energy as occasion demands
- **Programmable** - 99 programs with up to 5 steps
- **Combitronic®** - computerised processing of the different cooking modes in sequence
- **Memory** - the last program entered is repeated just by restarting it again
- **Clima-Aktiv®** - actively influencing the cooking chamber climate through removal of moisture
- **Reduced fan speed** - for gentle cooking, programmable
- Touch key foil panel with clear graphic symbols, large-sized digital displays, with infinitely variable rotary knobs
- Operation, error and warning indications
- **HACCP Data Recording** - automatic internal recording of HACCP relevant data
- Digital time and temperature display indicates actual values during cooking process
- **Live-steam system** - Original *eloma* steam generation directly in the cavity
- **Multi-Eco system** - heat recovery through heat exchanger, traceable reduction of electricity and water
- Manual humidification - wanted manual addition of humidity
- Digital timer may be set from 1 minute to 24 hours or continuous setting
- Delay start programming - 24 hours
- **E/2** - energy saving feature, reduction of heating capacity, peak load regulation
- Temperature range convection: 30° C to 300° C (85° F to 570° F)
- Temperature range combi-cooking: 30° C to 250° C (85° F to 480° F)
- Temperature range steaming, - vario-steaming from 30°C to 98° C, steaming at 99° C, intensive steaming from 100° C to 130° C.
- Low temperature cooking/LT (cook&hold), fan operating in intervals, long time cooking from 30° C to 120° C (85° F to 250° F)
- **Core temperature control with multi-point core temperature sensing** - precise measurement of core temperatures from 0°C to 99°C over the entire sensing distance, control of cooking processes and compensation of incorrect plunging.
- **Active Temp** automatic pre- heating and cooling down of the cooking chamber to a set temperature, cooling down by using the residual heat.

Construction

- Easy to clean cooking chamber with rounded corners
- Interior and exterior housing of chrome nickel steel CrNi 18 10 - material No. 1.4301
- Ventilated glass door with latching positions and removable door gaskets



- Power to oven is cut when the oven door is opened with a contact free magnetic switch
- Interval control of fan for gentle cooking and autoreverse rotation
- Bright interior lighting, halogen lamps, - exact sight control
- Quick door locking device for one-hand operation
- Integrated and dosing shower, extractable with automatic return and water stop, can be used even when door is closed.
- Air exhaust and odour seal integrated in the drain - fixed connection in accordance with DVWG regulations (German gas and water standards)
- Sensor controlled, two stage cooling down and flushing of condensed water
- Two separate connections for hard and soft water, intrinsically safe according to DVGW
- Swivelling control panel - easy service access to important component parts.
- **KDA** - test program for after-sales service
- Built and controlled according to quality management system EN ISO 9001
- Meets criteria of HKI quality standards

Optional extras

- Stacking kit for two units 6-11 + 6-11 or 10-11 + 6-11 including hoods
- Stacking kit for two units 6-11 + 6-11 or 10-11 + 6-11 without hoods
- **Housing mirrored left-right** - door hinged left/control panel right
- Serial interface RS 232 mounted for HACCP data recording
- Serial interface RS 485
- Connectivity with kitchen monitoring systems
- Special voltages, marine design
- Connection to energy optimising installations
- Hang-in racks for standard baking trays 400 x 600 mm
- Trolley and movable push-in rack
- Banquet plate trolley for 18 plates up to 320 mm Ø

Eloma "autoclean"

Fully automatic, integrated cleaning system for Eloma combi ovens

Specifications

- Fully automatic digital electronically controlled cleaning program
- Immediately operational - no adaption of accessories necessary.
- 5 different cleaning programs - flexible adaptation at different levels of soiling.
- 4 phases cleaning-process - soaking - cleaning - rinsing - drying .
- Quick rinse - for a short-cleaning with clear-water in intervals.
- Automatic preheating / cools down the appliance to optimal cleaning-temperature
- Oven can be programmed 24 hours before desired starting time
- Hygienically perfect cleaning - LMHV and HACCP conform
- Extends the life-time of the oven due to perfect cleaning results
- Automatic dosage of cleaning liquid, adjusted to the cleaning program.
- Time and cost saving - no manual cleaning is necessary
- Consumption of clean water and rinse liquid is kept to a minimum by the managed cleaning cycle.
- Save - No contact with chemicals.
- Security rinse function in case of interruption of program or blackout

Execution

- Motor driven rotating multiple-jet-head solidly installed into the cooking chamber.
- Additional jets for hard-to-reach places
- Jet-rotation independent of water-pressure.
- Injection of liquids and water with a central system.
- Two independent active pumps for cleaning- and rinsing liquid
- Secure and easy to connect - separate coloured connections for cleaner and rinse liquid
- Tubes can be connected directly to the container - no physical contact with chemicals is necessary
- Manufactured in an EN ISO 9001 certified factory

Accessories

- 10 l container with cleaning liquid
- 10 l container with rinse liquid



Pipe, tube and filter connection kit.
User manual

