

Multimax A – Simply more possibilities!

Modern food preparation demands a high level of both economy and flexibility. The Multimax A and its advanced equipment offers you a wide range of possibilities in an Eloma base unit – as individual as your choice of dishes.

Functions



Steaming in three temperature ranges
30 – 98°C Vario-steaming
99°C Steaming
100 – 130°C Intensive steaming
 Gentle cooking methods for everything that used to be cooked in water.



Combi-steaming
30 – 300°C
 Steaming and hot air automatically combined.



Hot air
30 – 300°C
 The operation mode for roasting, grilling, gratinating and baking.



Regenerating with three climatic levels
30 – 300°C
 Dry – for briefly fried and breaded foods
 Medium – for vegetables, roasts and casseroles
 Moist – for rice, noodles and fish
 Perfectly regenerated – in the ideal climate to suit each type of food.



Core temperature sensor
20 – 99°C
 The Multimax A cooks accurately to a tee and even monitors the cooking process for you. Losses through roasting are cut to a minimum and the convincing result is simply a better quality product.



Reduced fan speed
 For gentle cooking and baking of sensitive dishes such as soufflés and cream puffs



Manual humidification
 Individual addition of moisture, especially when using hot air.

Cleaning program
 The Multimax A leads you simply and reliably through the cleaning cycle.



Multimax A - unit sizes

Multimax
A



Multimax A 6-11
6 trays/pans GN 1/1



Multimax A 10-11
10 trays/pans GN 1/1



Multimax A 20-11
20 trays/pans GN

Combinations

The ideal solution for your cooking!



Warming cabinet WU 14 plus combi-steamer

The practical solution for "rush-hours" in free-flow units and all other system-gastronomy variations.

The WU 14 is the ideal complement to Eloma's combi-steamers. Foods of all kinds stay warm, fresh and tasty for longer periods of time in its excellent interior climate.

Combi-Mix

The compact cooking station, a combination of two Eloma combi-steamers: Either 2 x 6-11 or 6-11 + 10-11.

Flexibility, even in a minimum of space, is our maxim. This system is so user-friendly and benefit-oriented that all of the modes and temperature ranges can be mastered simultaneously, guaranteeing optimum utilization of existing capacity and performance.



**Genius 10-11
Warming cabinet WU 14**



**Combi-Mix
Genius 6-11 + 10-11**