

**COMBI STEAMERS - MULTIMAX B - GN 6 x 1/1 GAS**  
DOOR RIGHT HINGED

Model Description: EL\_MB\_G\_0611\_RA\_XX\_230V120\_10  
Code Number: EL0507968

**Dimensions**

Width: 36,42 inch  
Depth: 31,69 inch  
Height: 33,07 inch  
Gross Weight: 308,65 lbs

Number/levels: 6 x GN 1/1

**Total Power**

kW Electric: 1,00 kW  
Frequency: 1NAC 230 V  
Protection: 1 x 10 Amp

**Connected Gas Load:**

kW Gas: 12,00 kW

Certifications: VDE - GS - CE - DVGW -Gastec - QA - UL \*

Mode of Protection: IPX5  
Water Inlet/Dim (mm): 2 x G 3/4 A  
Water Drain/Dim (mm): 1,97 inch

**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
- 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
- **Fan- forced metal fibre burner** - with induction mixture in precombustion chamber
- **Triple tube heat exchanger** for highest efficiency in heat transfer
- 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.

**Eloma Combi-Steamer Multimax MB 6-11 gas**

- 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 + 6 without hoods
- Serial interface RS 232 mounted for HACCP data recording
- Serial interface RS 485
- Connectivity with kitchen monitoring systems
- Marine design
- 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

