

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

 Hight:
 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

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- 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

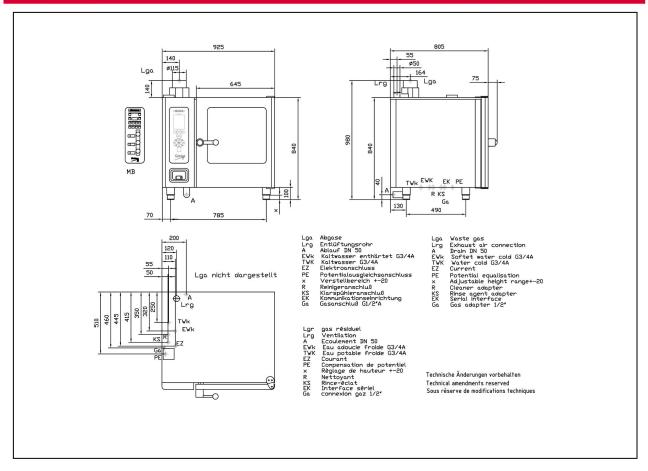
- Air exhaust and odour seal integrated in the drain fixed connection in accordance with DVWG regulations (German gas and water standards)
- · Sensor controlled, two stage cooling down and flushing of condensed water
- Two separate connections for hard and soft water, intrinsically safe according to 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

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