

MULTIMAX 20-21

GN 20 X 2/1

Combi steamer, electric, right hinged



HIGHLIGHTS

- 5" touch-display (resistiv)
- Language neutral operation
- Push-dial
- Eloma live steam system
- 3 fan speed levels, programmable
- HACCP data logging and display
- Semi-automatic cleaning system (autoclean® optional)
- SPS®: Steam protection system
- Active Temp: automatic preheat / cool down

MULTIMAX 20-21 GN 20 X 2/1

DIMENSIONS

Width x depth x height in mm: 1310 x 1086 x 1925

Weight: 490 kg

Weight with packaging: 620 kg

Number levels: 20 x GN 2/1

Distance between levels: 67 mm

Cooking chamber volume: 1194l

ELECTRICAL SUPPLY

Voltage: 400V/ 3 N AC [400V/3 AC^{x1}]

Connection load: 68,00 kW / 52,00 kW

Rated current: 96,7 Amp / 73,2 Amp

Protection: 3 x 100 Amp / 3 x 80 Amp

Res. current circuit breaker, frequency converter 1PH: 50Amp

Recommended cross section: 10 qmm

Noise emission: < 70 dB (A)

Article number: EL2203001-2X

EL2203005-2X ¹⁾

EL2203003-2X ²⁾

EL2203004-2X ³⁾

EL2203006-2X

EL2203009-2X ¹⁾

EL2203007-2X ²⁾

EL2203008-2X ³⁾

EL2203011-2X ^{x1,2)}

¹⁾ - no Autoclean, no Multi Eco system

²⁾ - no Multi Eco system

³⁾ - no Autoclean

^{x1,2)} - Special voltages

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

GN 2/1: 20

Plates max Ø32 cm: 123

WATER CONNECTION

Water supply/dim: 2 x G 3/4" A

Flow pressure: 2 - 6 bar (200 - 600 kPa)

DRAIN SYSTEM

Version: permanent connection (rec.) or funnel waste trap

Type: DN50 (min. Ø internal: 46mm)

Slope for waste water pipe: min. 3%

WATER QUALITY

General requirement: drinking water

Total hardness: ≤ 3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH-value: 7,0 - 8,5

Cl (chloride): max. 60 mg/l

Cl₂ (free chlorine): max. 0.2 mg/l

SO₄²⁻ (sulphate): max. 150 mg/l

Fe (iron): max 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20 µ S/cm

Water pressure: 4 bar (2 - 6 bar)

WATER CONSUMPTION

Soft water: 2 x 20 l/h (at 4 bar)

Hard water: 65 l/h (at 4 bar)

HEAT EMISSION

latent: 18,720 MJ/h, sensitive: 13,104 MJ/h

STANDARDS

Safety: VDE - UL-CSA, SVGW, WRAS

Protection: IPX 5

Built according to: DIN 18866-2



MULTIMAX 20-11 GN 20 X 2/1

STANDARD FEATURES

8 operating modes from 30°C to 300°C
5" touch-display (resistiv)
Language neutral operation
Push-dial
Eloma live steam system
Steptronic®
Clima-active: active dehumidification and air inlet
Fan speed in 2 levels and pulsed
Autoreverse fan wheel for even results
HACCP data logging and display
e/2 – energy savind mode
Time setting from 1 min to 24 h and continues operation
Start time setting up to 24h

Semi-automatic cleaning system
Multi-point-core-temperature sensor
Active Temp
Integrated spray hose
Steam discharge
SPS®: Steam protection system
Manual steaming
Regeneration mode
Delta-T cooking
LT-cooking
Programlist for up to 99 programs, with each 9 steps

OPTIONS

External core temperature probe
Multi-eco-system – heat reclamation
autoclean®
Special voltages

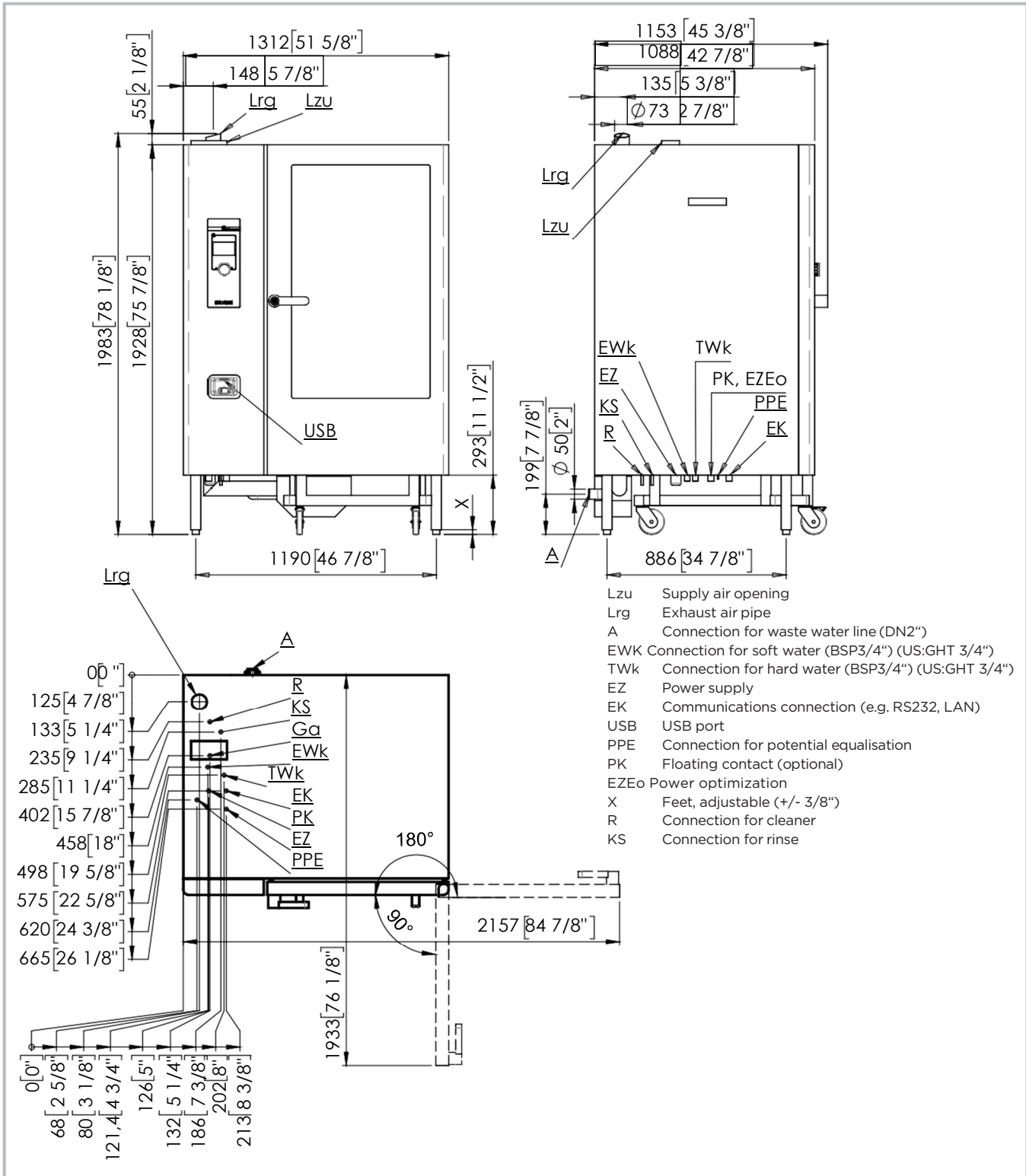
Ocean version
LAN-connection
Connection energy optimisation
Safety door lock

ACCESSORIES (EXTRACT)

Multi-eco condensationhood
ProConnect data management software
Mobile tray rack

Mobile plate rack
SmokeFit smoking device
Trays, grids and pans





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