

# MULTIMAX



FOR THE MAKERS.  
UNCOMPLICATED.  
ON THE POINT.

## REDUCED TO THE ESSENTIALS. MULTIMAX.

Cooking is a craftsmanship. Anyone who wants to master this craft needs a good education and many years of experience. Only those who know the basics can develop their own style and manage their kitchen competently and with confidence.

The MULTIMAX is made for these cooks! Focused on the essentials, the maker in the kitchen. Omitting everything unnecessary to effectively support everyday processes. Performance at the push of a button and always there when it is needed.

A simple basic concept. Supported by a language-neutral and intuitive user interface with a 5-inch touch display and pressure-sensitive rotary controller for easy handling of the 8 operating modes at any time.

A multi-talent for the kitchen.

**The development of the latest generation of the MULTIMAX centers around the user. Pure performance and optimum integration into everyday professional use was our goal. The result is the new MULTIMAX.**



### USER FOCUS

Our goal is to meet the requirements and needs of all users. With the language-neutral control with rotary controller, we have developed an intuitive user interface that is easy to use and can be adapted to the individual needs of each operator.



### SUSTAINABILITY

We are committed to efficiency and quality. The new MULTIMAX consumes significantly less energy, saves on water consumption and still delivers outstanding results. This is not only environmentally friendly, but also makes economic sense.



### FLEXIBILITY

We offer a standard with MULTIMAX that enables versatile customization options. It allows you to implement your requirements in the most effective way, while benefiting from an effective solution.



### CAPACITY

You can increase your productivity with the MULTIMAX without having to make any trade-offs. Higher capacity with no change in size. You can achieve more without needing additional space.



### PERFORMANCE

The MULTIMAX is always ready for action and always in an excellent condition. A reliable team player that will stand the test of time in any situation.

**FOCUS ON CRAFTSMANSHIP AND CONCENTRATION ON PERFORMANCE AND PASSION FOR COOKING. THIS IS THE MULTIMAX FROM ELOMA.**



With the MULTIMAX, there are no limits to creativity in cooking. Just cook. Nothing else.

## THIS IS NEW



### VARIO HANGING RACK

More capacity in series and simultaneous resource-saving: The Vario hanging rack can be used with GN and BN accessories and offers up to 50% more capacity depending on the accessories.<sup>1</sup>



### ECO STEAM

Better performance with significantly lower consumption. Designed to be energy-optimized and water-saving, Eco Steam uses up to 33% less water.<sup>2</sup>



### POWER STEAM

The high-performance steam function for demanding food. Perfect humidity control right from the start.



### LED AND DOUBLE GLAZING

Less power consumption and environmentally friendly. Designed for a long and sustainable service life.



### autoclean® PRO

Reduces water consumption and use of chemicals by around 32%. The flexible cleaning system for economical cleanliness.<sup>3,4</sup>



<sup>1</sup> Compared to the previous model of the MULTIMAX

<sup>2</sup> Water savings when using Eco Steam compared to the steam function in the previous model

<sup>3</sup> Savings potential with autoclean® PRO compared to autoclean®

<sup>4</sup> Fully automatic cleaning function when using the liquid cleaner

## STANDARD EQUIPMENT MULTIMAX (EXCERPT)

- 8 operation modes
- Active dehumidification
- Display actual/set temperature
- Automation of cleaning and maintenance instructions
- Operating unit with touch screen and pressure sensitive rotary controller
- Manual steaming (additional)
- Cool-down function: manually adjustable temperature
- Cool-down function: Auto-Temp (Default setting)
- Data and HACCP logging and display
- E/2 – Energy saving mode
- Eco-Steam
- Numeric input
- Humidity range: 0% to 100% humidity (in 5% and 10% steps)
- Eloma fresh steam system
- Seamless hygienic cooking chamber
- Notification for air filter cleaning
- Integrated hose spray
- Fan speeds in five levels
- Fan wheel autoreversers
- Fan wheel clocked
- Multipoint core temperature sensor
- Power-Steam
- Program list alphabetical
- Program list with 99 programs, 9 steps each
- Semi-automatic cleaning
- Adjustable signal tone (volume)
- Special programs (Low temperature cooking, Regenerating, Delta-T cooking)
- SPS – Steam Protection System
- Standby after cleaning and 15 min. inactivity (only with AC)
- Stackable (modular solutions)
- Plug-in door seal for easy cleaning and maintenance
- Steptronic and step overview
- Blast water protection IP X5
- Soundmanager

- Temperature, adjustable between 30 °C and 300 °C (accurate to the degree)
- Start time input up to 24 hours
- Drying phase freely selectable (only with AC PRO)
- Left-hinged door
- Door with LED lighting and double glazing
- Door latch position 90 °
- Quick door lock
- USB interface
- Preheating function with adjustable temperature setting
- Time, adjustable up to 24 hours

### OPTIONAL:

- Energy optimization connection
- External core temperature probe
- LAN interface
- Multi-Eco system: Heat recovery
- autoclean® PRO
- Special voltages
- Safety door latch
- WiFi



MULTIMAX 6-11

ELECTRIC	
Connected load	11 kW
Voltage	400 V 3N AC
Fuse protection	3 x 16 Amp
Weight	122 kg
W/D/H	925/805/840 mm

GAS	
Connected load	12 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 Amp
Weight	132 kg
W/D/H	925/805/840 mm

### EXCERPT DEVICE LIST

ELECTRIC / AC PRO <sup>1</sup> LIQUID CLEANER	Article no.
RA <sup>2</sup> , LED/Double glazing	EL6103803-3A
RA <sup>2</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL6103805-3A
LA <sup>4</sup> , LED/Double glazing	EL6103903-3A
LA <sup>4</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL6103905-3A

ELECTRIC / AC PRO <sup>1</sup> SOLID CLEANER	
RA <sup>2</sup> , LED/Double glazing	EL6103804-3A
RA <sup>2</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL6103806-3A
LA <sup>4</sup> , LED/Double glazing	EL6103904-3A
LA <sup>4</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL6103906-3A

GAS / AC PRO <sup>1</sup> LIQUID CLEANER	
RA <sup>2</sup> , LED/Double glazing	EL6106803-3A
RA <sup>2</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL6106805-3A

GAS / AC PRO <sup>1</sup> SOLID CLEANER	
RA <sup>2</sup> , LED/Double glazing	EL6106804-3A
RA <sup>2</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL6106806-3A

OHNE AC PRO <sup>1</sup>	
Electric, RA <sup>2</sup> , LED/Double glazing	EL6103801-3A
Electric, LA <sup>4</sup> , LED/Double glazing	EL6103901-3A
Gas, RA <sup>2</sup> , LED/Double glazing	EL6106801-3A

<sup>1</sup> AC PRO = autoclean \* PRO  
<sup>2</sup> RA = Right-hinged  
<sup>3</sup> M-E-S = Multi-Eco system  
<sup>4</sup> LA = Left-hinged



MULTIMAX 10-11

ELECTRIC	
Connected load	17 kW
Voltage	400 V 3N AC
Fuse protection	3 x 25 Amp
Weight	156 kg
W/D/H	925/805/1120 mm

GAS	
Connected load	20 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 Amp
Weight	166 kg
W/D/H	925/805/1120 mm

ELECTRIC / AC PRO <sup>1</sup> LIQUID CLEANER	Article no.
RA <sup>2</sup> , LED/Double glazing	EL1103803-3A
RA <sup>2</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL1103805-3A
LA <sup>4</sup> , LED/Double glazing	EL1103903-3A
LA <sup>4</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL1103905-3A

ELECTRIC / AC PRO <sup>1</sup> SOLID CLEANER	
RA <sup>2</sup> , LED/Double glazing	EL1103804-3A
RA <sup>2</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL1103806-3A
LA <sup>4</sup> , LED/Double glazing	EL1103904-3A
LA <sup>4</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL1103906-3A

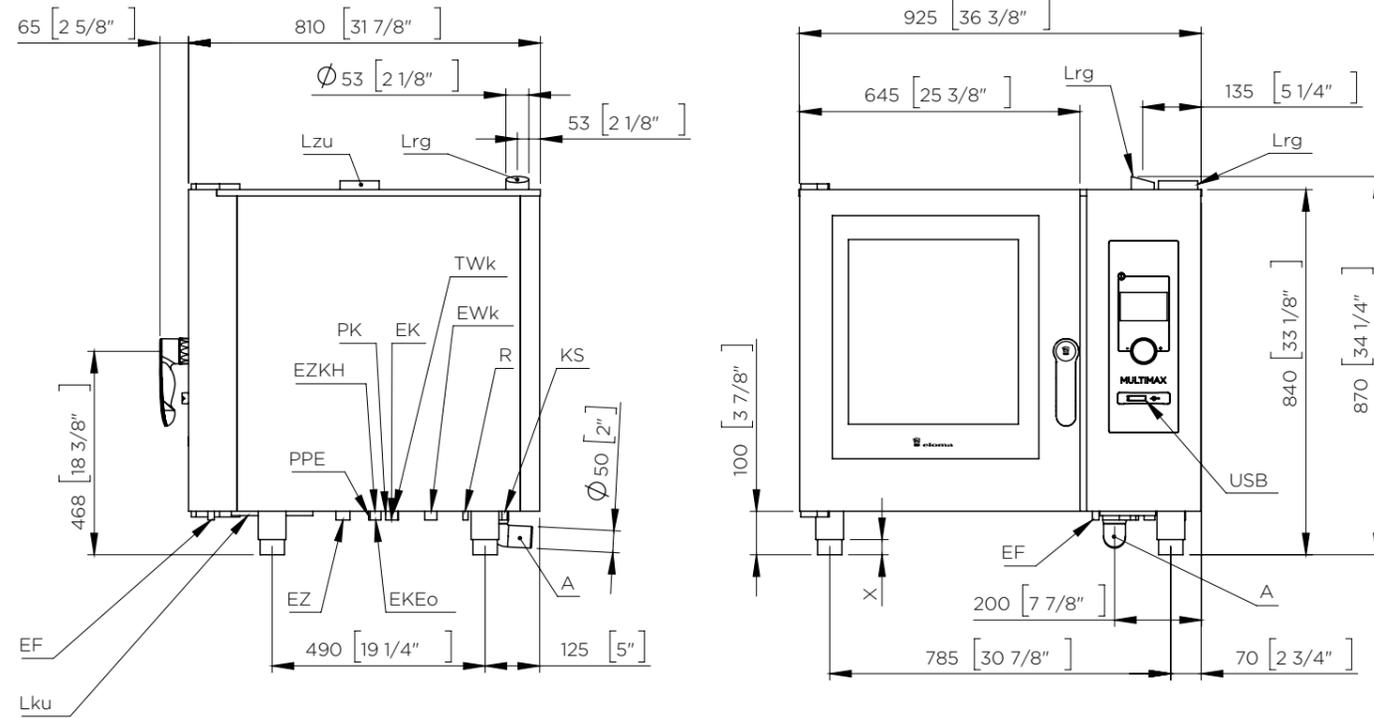
GAS / AC PRO <sup>1</sup> LIQUID CLEANER	
RA <sup>2</sup> , LED/Double glazing	EL1106803-3A
RA <sup>2</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL1106805-3A

GAS / AC PRO <sup>1</sup> SOLID CLEANER	
RA <sup>2</sup> , LED/Double glazing	EL1106804-3A
RA <sup>2</sup> , LED/Double glazing, M-E-S <sup>3</sup>	EL1106806-3A

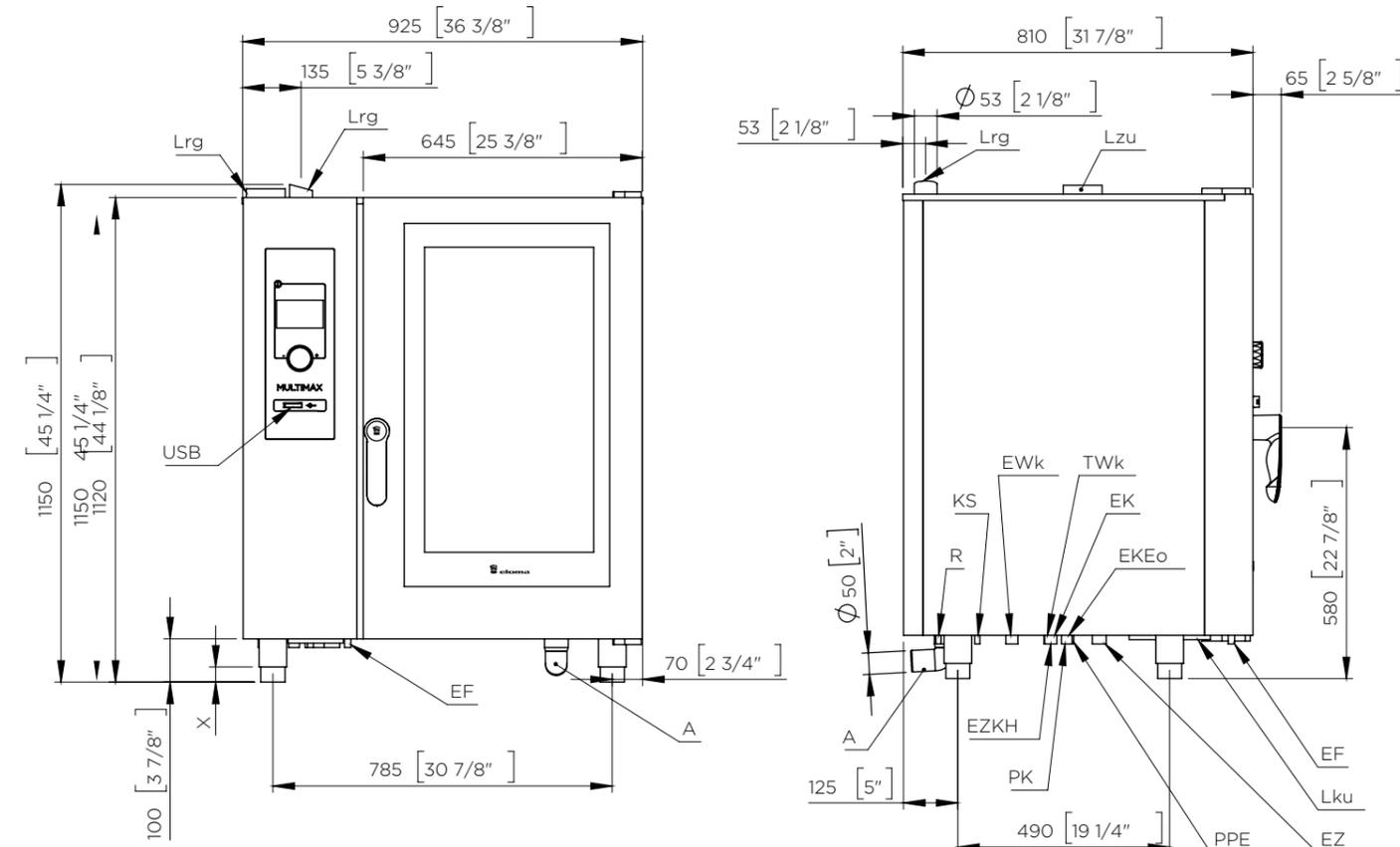
OHNE AC PRO <sup>1</sup>	
Electric, RA <sup>2</sup> , LED/Double glazing	EL1103801-3A
Electric, LA <sup>4</sup> , LED/Double glazing	EL1103901-3A
Gas, RA <sup>2</sup> , LED/Double glazing	EL1106801-3A

Further options and equipment can be found in the price list.

## MULTIMAX 6-11



## MULTIMAX 10-11



- Lzu Supply air opening
- Lrg Exhaust air pipe
- Lku Air intake for cooling
- A Connection for waste water line (Dn2")
- EWk Connection for soft water (BSP3/4")(US:GHT 3/4")
- TWk Connection for hard water (BSP3/4")(US:GHT 3/4")
- EZ Power supply
- EK Communications connection (e.g. RS232, LAN)
- EF external sensor

- USB USB port
- PPE Connection for potential equalisation
- PK Floating contact (optional)
- EZEo Power optimization
- EZKH Power supply KH-MIX
- R Connection for cleaner
- KS Connection for rinse
- X Feet, adjustable (+/- 3/8")

## UNPACK AND GET STARTED

With Eloma starter kits, you can instantly awaken the talents of your unit right out of the box. We offer different kits for different applications to ensure that you can use your device effectively from the beginning - because you can only achieve outstanding results and exploit the full potential of your unit with the right accessories.

### STARTER KIT COOKING



	MULTIMAX 6-11	10-11	CONTAINER	Article no.
1	1 x	1 x	GN CONTAINER STAINLESS STEEL, CLOSED - GN 1/1 20 mm	EL0500524
2	1 x	2 x	STAINLESS STEEL GRATING - GN 1/1	EL0522023
3	1 x	2 x	GN CONTAINER STAINLESS STEEL, CLOSED - GN 1/1 65 mm	EL0096512
4	1 x	1 x	GN CONTAINER GRANITE-MILLED - GN 1/1 40 mm	EL0348783
5	1 x	1 x	GN CONTAINER STAINLESS STEEL, WITH HOLES - GN 1/1 90 mm	EL050053

### STARTER KIT GRILLING AND BAKING



	MULTIMAX 6-11	10-11	CONTAINER	Article no.
1	2 x	2 x	BAKING TRAY ALUMINUM WITH KG FLON COATING - GN 1/1 Perforation 5 mm	EL2003641
2	1 x	1 x	FLEXIFRY DEEP-FRYING BASKET WITH LOTAN COATING - GN 1/1 40 mm	EL0501193
3	1 x	2 x	HOTSPOT ALUMINUM GRILL AND PIZZA PLATE - GN 1/1	EL0503274
4	1 x	2 x	GN CONTAINER GRANITE-MILLED - GN 1/1 20 mm	EL0500527
5	1 x	1 x	POULTRY GRATE STAINLESS STEEL - GN 1/1 (Capacity for 8 chickens)	EL0500404



MULTIMAX 6-11



MULTIMAX 10-11



MULTIMAX 6-11



MULTIMAX 10-11

**EXCERPT ACCESSORIES**

CONDENSATION HOOD	Article no.
KH2 (assembled ex works)	EL2004324
KH2 LA <sup>1</sup> (assembled ex works)	
N-KH2 (retrofitting kit)	EL2004328
N-KH2 LA <sup>1</sup> (retrofitting kit)	EL2003760

SPECIAL HANGING RACKS	
EHG special butchery (BN 64)	
6 levels x 75 mm spacing	EL2010037

SUPPORT STAND HEIGHT 850 MM	
2 sides closed, with levels, 2 x 10 GN 1/1	EL2005120
2 sides closed, with levels, 2 x 10 GN 1/1 + door	EL2005121
3 sides closed, with levels, 2 x 10 GN 1/1	EL2005122
3 sides closed, with levels, 2 x 10 GN 1/1 + door	EL2005123
Door for EL2005120 and EL2005122	EL2005124

CONDENSATION HOOD	Article no.
KH2 (assembled ex works)	EL2004324
KH2 LA <sup>1</sup> (assembled ex works)	
N-KH2 (retrofitting kit)	EL2004328
N-KH2 LA <sup>1</sup> (retrofitting kit)	EL2003760

SPECIAL HANGING RACKS	
EHG special butchery (BN 64)	
10 levels x 75 mm spacing	EL2010034

SUPPORT STAND HEIGHT 570 MM	
2 sides closed, with levels, 2 x 5 GN 1/1	EL2005115
2 sides closed, with levels, 2 x 5 GN 1/1 + door	EL2005116
3 sides closed, with levels, 2 x 5 GN 1/1	EL2005117
3 sides closed, with levels, 2 x 5 GN 1/1 + door	EL2005118
Door for EL2005115 and EL2005117	EL2005119

STACKING KITS & SUPPORT STANDS	Article no.
<b>Electric</b>	
MULTIMAX 6-11 Combi with standard bases	EL2003718
MULTIMAX 10-11/ 6-11 Combi with standard bases (lower device must be 10-11)	EL2003718
With device bases 150 mm height	EL2004916

Gas	
MULTIMAX 6-11 Combi with standard bases	
With device bases 150 mm height	EL2004918

Support stands	
UG 170 mm mobile with swivel castors	EL0506839
UG 150 mm	EL2004993
UG 280 mm	EL0763608

STACKING KITS & SUPPORT STANDS	Article no.
<b>Electric</b>	
MULTIMAX 10-11/ 6-11 Combi with standard bases (lower device must be 10-11)	EL2003718
With device bases 150 mm height	EL2004916

Support stands	
UG 170 mm mobile with swivel castors	EL0506839
UG 150 mm	EL2004993
UG 280 mm	EL0763608

For more information on our extensive range of accessories, please refer to our price list. For individual questions, you can also contact your sales representative directly.



Condensation hood



Special hanging racks



Stacking kits



Support stands

<sup>1</sup> LA = Left-hinged

GN 2/3 = 325 x 354 mm GN 1/1 = 325 x 530 mm GN 2/1 = 650 x 530 mm BN 43 = 440 x 350 mm BN 64 = 600 x 400 mm

## FOR YOU AND OUR ENVIRONMENT.

Eloma is synonymous with absolute performance and quality.

At the same time, we do not lose sight of our environment. With innovative functions, Eloma combi steamers not only contribute to environmental protection, but also focus on sustainability.

By using energy and water efficiently, our units minimize their environmental footprint. The high quality standards in our own production are another part of our sustainability strategy.

Eloma units still run economically after ten or fifteen years. A clear sign against the throwaway mentality!

And our responsibility goes even further:

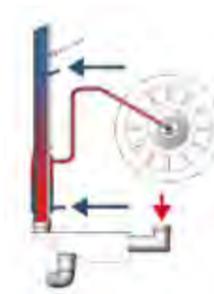
The 100% recyclable packaging of our products underlines our commitment to an environmentally friendly future, as does the selection of our suppliers according to sustainable production criteria.

Eloma combi steamers are gentle on both your culinary creations and our environment. Together we are shaping a sustainable future for enjoyment and responsibility.



### FRESH STEAM SYSTEM

The Eloma fresh steam system generates steam directly in the cooking chamber. Exactly then and exactly as much as is needed at the moment and directly after the program start. Switching between the operating modes is possible at any time. Perfect steam saturation guaranteed, saves time, energy and water.



### MULTI-ECO SYSTEM

Up to 16% energy saved by using a high performance heat exchanger. We were the only manufacturer of combi steamers to be awarded the Dr.-Georg-Triebe Innovation Prize in the "Ecology and Efficiency" category for our Multi-Eco system.

### autoclean® PRO

Our fully automatic cleaning system autoclean® PRO shines with minimal consumption of water and cleaning agents. No waiting time or manual steps required. Cleaning at the touch of a button.



### INSULATION AND LIGHTING

High quality workmanship and lagging provide excellent insulation. The LED lighting installed ex works allows for a clear view of the interior. That's something to be proud of!

### INTERCHANGEABLE DOOR HINGE / TRUE UNIT MIRRORING

Due to the interchangeable door hinge, the unit is flexible and can be easily adapted to different installation locations. To ensure precise and simple operation regardless of the hinge, the operating unit of the device is mirrored accordingly.



Hybrid system for the use of liquid or solid cleaner. Flexible and economical!

## autoclean® PRO CLEANING ACCORDING TO PLAN



Whether liquid or solid cleaner, our hybrid cleaning system autoclean® PRO adapts to your needs. Immerse yourself in the world of fully automatic cleaning with our liquid cleaner and experience how autoclean® PRO revolutionizes your everyday work! Or you can use our cleaning tabs, you decide! Focus only on what is most important. The cleaning is done by Eloma.

### LOW-PRICED

Save up to 32% per cleaning operation compared to autoclean®. Example: Cleaning with cleaning stage 2 in the MULTIMAXt 6-11 will cost you less than 3 EUR\* per operation.



### FULLY AUTOMATIC WITH LIQUID CLEANER

Plug in the canister once and you're done. Your Eloma unit with MT technology will give you a signal should the canister run low. Do you want to clean sooner or later? No problem. Simply select the automatic start or end time.

### SOLID CLEANER

Here, too, the rule is: minimal consumption of water, cleaning agents and energy. Simply place the tab(s) on the built-in plate sieve and off you go. Nothing else needs to go in or out. You don't need a finisher tab every time you clean. But don't worry: When the time comes, you will receive a message.

### AUTOMATED MESSAGES

Using autoclean® PRO, the device even takes care of letting you know when it's time for basic cleaning or when the cleaning agent has run out. If desired, it will even lock itself if it hasn't been cleaned in a while.

### APPLICATION-SAFE

When using the liquid detergent, the exact amounts of detergent and rinse aid are automatically added to the cooking chamber as required by the selected cleaning level. With the solid cleaner, the display shows how many tabs the selected cleaning level requires.

### EFFICIENT

In case of slight soiling, autoclean® PRO takes less than 15 minutes to restore a perfectly hygienic cooking chamber. No waiting for the cooking chamber to cool down.

## NEATLY DOSED. MULTI-CLEAN PRODUCTS.

Rely on it to make cleaning as smooth and efficient as possible. With the products of the MULTI-CLEAN series, you obtain cleaning agents that are perfectly matched to your Eloma. Whether fully automatic cleaning or manually with our tabs.

### EASY TO USE

autoclean® PRO shines with minimal consumption of water, cleaning agents and energy. Color-coded canisters are simply connected to the hoses. The rest is done at the touch of a button. Highest level of work safety guaranteed!

No room for canisters? We also offer flexibility and a space-saving solution. Simply place the tab(s) on the drain sieve and off you go. Your Eloma device thinks for itself and reminds you when it's time for intensive care.

### CAN BE STORED

Our Multi-Clean PRO Cleaner Tabs and Finisher Tabs can be stored without loss of quality for three years, our Multi-Clean Liquid Cleaners even for four years after filling.

### OPTIMAL CARE

The Eloma formula of the cleaner and rinse aid protects against corrosion, maintains the stainless steel in the cooking chamber and prevents over-stressing of the door seal.

### READY TO USE

Multi-Clean PRO is premixed and can be used immediately. This results in extremely short cleaning cycles. Multi-Clean PRO Cleaner Tabs are simply placed in the cooking chamber and the device does the rest all on its own. Your Eloma will notify you on the screen when a rinse aid tab is needed again.



## DID YOU KNOW?

- Only two cleaner tabs per cleaning process! - for MULTIMAX 6-11 and 10-11.
- One canister Multi-Clean PRO is sufficient for 40 cleaning operations (for example: MULTIMAX 6-11 and 10-11, autoclean® PRO with liquid cleaner, medium soiling, 10 l canister).
- Rust in the cooking chamber is due to the use of foreign cleaning agents in over 90% of cases!
- Pumps can become clogged and hoses porous if a foreign cleaner is used!
- Long-term tests prove that the longevity of the combi steamer is only guaranteed with the use of Eloma Multi-Clean care products designed for our devices.

\*Average value for Germany. Regional variations possible.

## FOR THE BIG CHALLENGES

Our multi-talent is also available in large. As a floor standing unit in two variants, even the largest quantities are no challenge for the MULTIMAX. Technically, the floor standing units are on a par with their two smaller brothers and present themselves as absolutely reliable partners in the kitchen.

And to ensure hygienic cleanliness after the work is done, our Eloma autoclean® takes over the complete cleaning of the combi steamer. At the touch of a button, fully automatic and with the utmost care. It not only saves you and your employees the hassle of manual cleaning, but also a lot of water, detergent, rinse aid and, above all, time.

Are you going full steam ahead?  
Then use our optional condensation hood so that your view is not obscured.



MULTIMAX 20-11



MULTIMAX 20-21



When it comes to really large quantities the MULTIMAX is on the spot. Uncomplicated and always absolutely reliable at all times. The perfect partner.

## STANDARD EQUIPMENT FLOOR STANDING MULTIMAX (EXCERPT)

- 5" Touch-Screen (resistive)
- Language neutral operation
- Pressure-sensitive rotary controller
- 8 operation modes from 30°C to 300°C
- Steptronic®
- Clima-Active®
- Fan speeds in five levels
- Fan wheel autoreverse
- Fan wheel clocked
- HACCP data logging and display
- Eloma Fresh steam system
- Timer function up to 24 hours
- Start time setting
- E/2 – Energy saving mode
- Manual cleaning program
- Multipoint core temperature sensor
- Active temp: active preheat and cool down
- Safety door lock
- Integrated hose spray
- Sensor-controlled vapor deletion (to reduce the steam from the exhaust pipe)
- SPS – Steam Protection System

- Manual steam injection
- Regeneration function
- Delta-T cooking
- NT cooking
- Program list

### OPTIONAL:

- autoclean®
- Multi-Eco system®
- LAN interface
- Multi-Eco condensation hood
- External core temperature probe
- Energy optimization connection



### MULTIMAX 20-11

#### ELECTRIC

Connected load	45 kW (34 kW)
Voltage	400 V 3N AC
Fuse protection	3 x 80 Amp (3 x 63 Amp)
Weight	295 kg
W/D/H	1030/880/1930 mm

#### GAS

Connected load	40 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 Amp
Weight	320 kg
W/D/H	1030/880/1930 mm

#### ELECTRIC 45 KW

Article no.

Right-hinged (RA) EL2113004-2X

Right-hinged with autoclean®  
EL2103002-2X

Right-hinged with autoclean® and  
Multi-Eco system EL2103001-2X

#### ELECTRIC 34 KW

Right-hinged (RA) EL2113008-2X

Right-hinged with autoclean®  
EL2103006-2X

Right-hinged with autoclean® and  
Multi-Eco system EL2103005-2X

#### GAS 40 KW

Right-hinged (RA) EL2106004-2X

Right-hinged with autoclean®  
EL2106002-2X

Right-hinged with autoclean® and  
Multi-Eco system EL2106001-2X

#### 1 MOBILE TRAY RACK GN 1/1

(as standard)



### MULTIMAX 20-21

#### ELECTRIC

Connected load	68 kW (52 kW)
Voltage	400 V 3N AC
Fuse protection	3 x 100 Amp (3 x 75 Amp)
Weight	495 kg
W/D/H	1310/1086/1925 mm

#### GAS

Connected load	70 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 Amp
Weight	530 kg
W/D/H	1310/1086/1925 mm

#### ELECTRIC 68 KW

Article no.

Right-hinged (RA) EL2203005-2X

Right-hinged with autoclean®  
EL2203003-2X

Right-hinged with autoclean® and  
Multi-Eco system EL2203001-2X

#### ELECTRIC 52 KW

Right-hinged (RA) EL2203009-2X

Right-hinged with autoclean®  
EL2203007-2X

Right-hinged with autoclean® and  
Multi-Eco system EL2203006-2X

#### GAS 70 KW

Right-hinged (RA) EL2206005-2X

Right-hinged with autoclean®  
EL2206003-2X

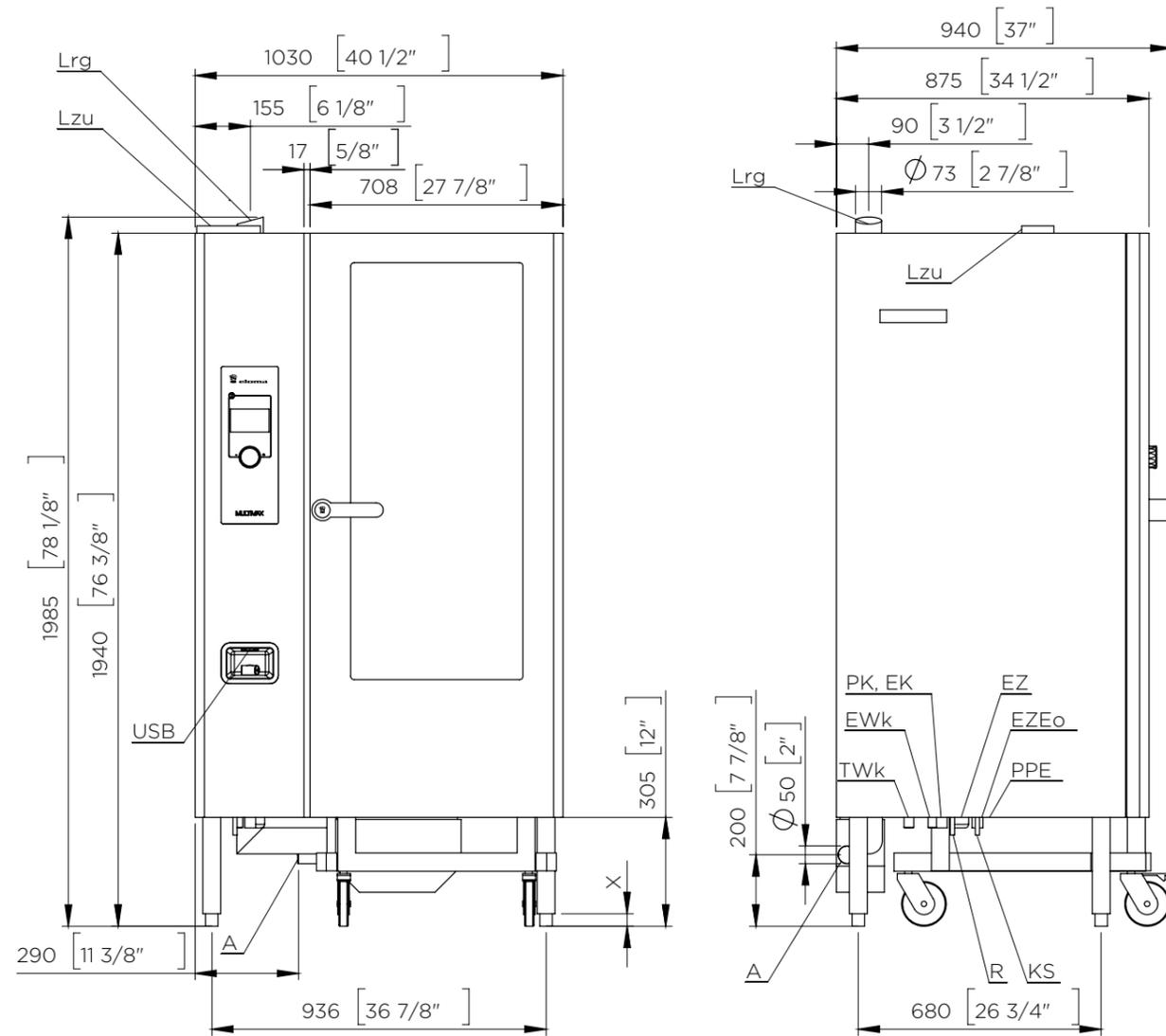
Right-hinged with autoclean® and  
Multi-Eco system EL2206001-2X

#### 1 MOBILE TRAY RACK GN 2/1

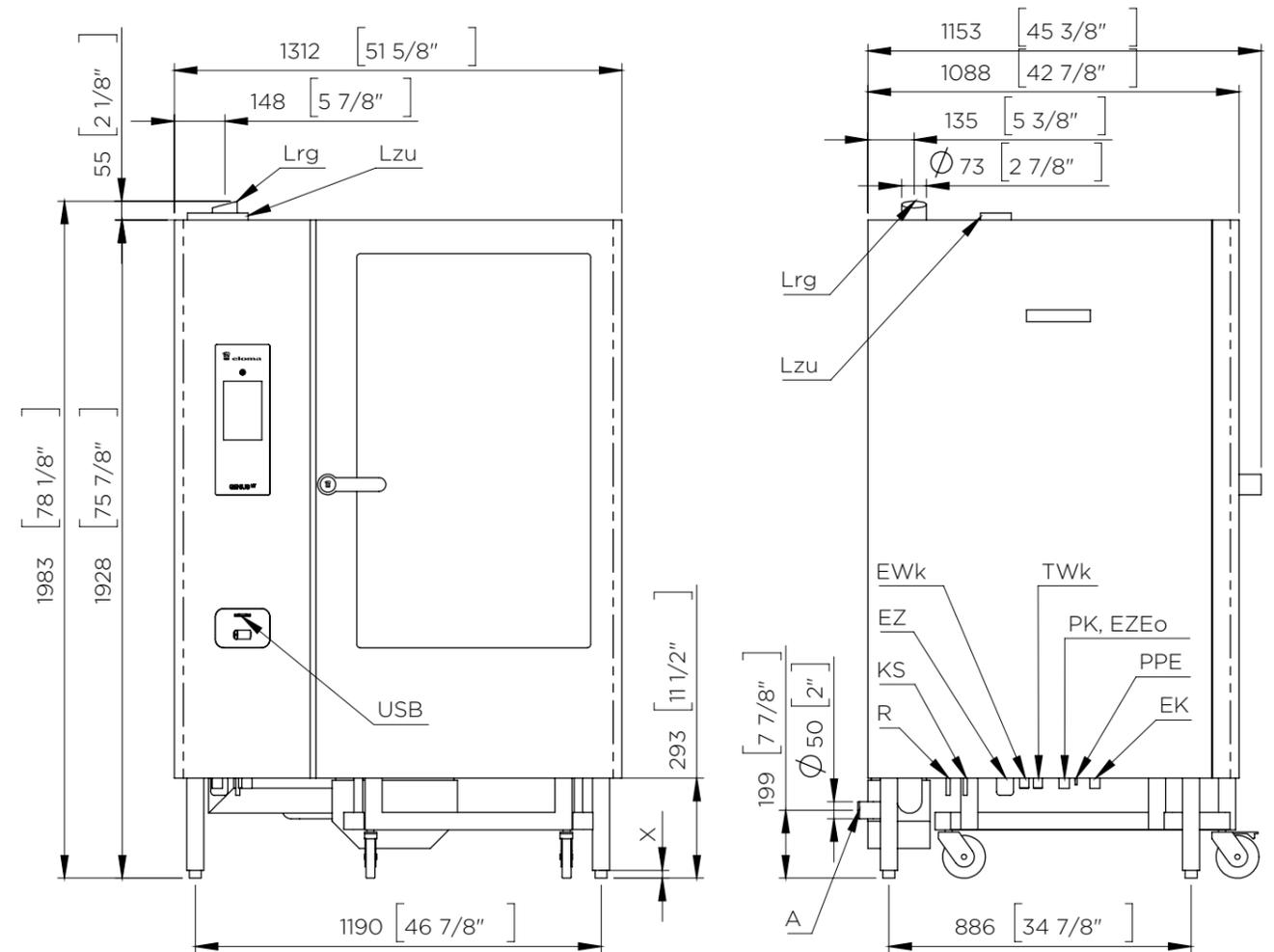
(as standard)

You can find further options and equipment in the price list. Gas devices optionally available as natural gas H/L or liquid gas version.

## MULTIMAX 20-11



## MULTIMAX 20-21



- Lzu Supply air opening
- Lrg Exhaust air pipe
- Lku Air intake for cooling
- A Connection for waste water line (Dn2")
- EWk Connection for soft water (BSP3/4")(US:GHT 3/4")
- TWk Connection for hard water (BSP3/4")(US:GHT 3/4")
- EZ Power supply
- EK Communications connection (e.g. RS232, LAN)
- EF external sensor

- USB USB port
- PPE Connection for potential equalisation
- PK Floating contact (optional)
- EZEo Power optimization
- EZKH Power supply KH-MIX
- R Connection for cleaner
- KS Connection for rinse
- X Feet, adjustable (+/- 3/8")

## ELOMA - MY BEST DECISION.

At Eloma, we focus on a balanced mix of tradition and modernity - from the development of the first combi steamer to the latest generation of our table-top units GENIUS<sup>MT</sup>, MULTIMAX and the JOKER. We remain true to this philosophy so that you can continue to enjoy cooking and baking in the future.

We are aware of the daily challenges in the food service and catering industry. Our personal drive is to always find the right solutions to ensure an optimal workflow. As the world's leading manufacturer of combi steamers and in-store ovens for the professional sector, we do not consider ourselves primarily an industrial company, but rather a craftsman for craftsmen.

We meet our customers on an equal footing. We put things the way they are. Our goal: to make your operating company more economical and thus more successful. With people at the center of everything we do, we are always able to develop user-friendly products. Products that make work more comfortable, processes more efficient and increase the enjoyment of work. That is what's important for us.



### WE LISTEN

Contact with our customers is our most valuable resource. We take your feedback seriously and respond accordingly in the further development of our products. Directly and immediately.

### WE RECOGNIZE NEEDS

What does the professional chef need? Where can we help the assistant cook? How can we make life easier for the employee at the snack counter? For us, maximum profit means: maximum benefit for our customers.

### WE SMELL TRENDS

Always being up to date is not enough. Now and then you have to get ahead of the train, anticipate trends and be prepared. Like our products and operating systems. Intuitive, direct and precise.

### WE FEEL RESPONSIBILITY

Eloma is a dynamic company with the right sense of its responsibilities. We value sustainable relationships. With our customers, with our employees, with our suppliers. And last but not least, we keep an eye on environmentally friendly production.

## GOOD COOKING. GOOD SERVICE.

At Eloma, we never let our customers down. Should one of our devices fail to work, we will do our utmost to provide a remedy as soon as possible. To this end, we have a worldwide network of service partners who can be on site rapidly and provide expert advice. In addition, we offer our customers comprehensive support to help them get the most out of their Eloma products - ranging from the user hotline to technical training and cookbooks with recipes. In addition, you can conveniently find all information about your Eloma devices online at [www.eloma.com/service](http://www.eloma.com/service).

**ELOMA PROCONNECT**  
The software solution for easily adapting images, descriptions and cooking or baking programs to individual needs via USB, LAN or WiFi.

**ELOMA FORUM**  
We share our experience. Our seminars are perfectly tailored to users, specialist dealers or technical service partners.

**INFO 24**  
Bundled Eloma knowledge for download: over 25,000 documents in different languages. Ranging from software to dimensional sketches and brochures. Also available as an app.

**PART FINDER**  
At Eloma, you don't look for spare parts, you find them. And that is right here. Every item is registered in the Part Finder. Choose, order and continue cooking.



### **CUSTOMER SERVICE**

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