

MULTIMAX 20-21

GN 20 X 2/1

Combi steamer, gas, 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: 530 kg
Weight with packaging: 630 kg
Number levels: 20 x GN 2/1
Distance between levels: 67 mm
Cooking chamber volume: 1194 l

MAIN CONNECTION DATA

Voltage: 230V/ 1 N AC
Connected gas load: 70,00 kW
Rated current: 8,7 Amp
Protection: 1 x 16 Amp
Res. current circuit breaker, frequency converter 1PH: 16Amp
Recommended cross section: 1,5 qmm

Noise emission: < 70 dB (A)

Article number: EL2206001-2X

EL2206005-2X ¹⁾

EL2206003-2X ²⁾

EL2206004-2X ³⁾

¹⁾ - no Autoclean, no Multi Eco system

²⁾ - no Multi Eco system

³⁾ - no Autoclean

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: $\leq 3^{\circ}\text{dh} / 70 - 125 \text{ ppm} / 7-13^{\circ} \text{ TH} / 5-9^{\circ} \text{e}$
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 25 l/h (at 4 bar)
Hard water: 65 l/h (at 4 bar)

HEAT EMISSION

latent: 25,200 MJ/h, sensitive: 21,420 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

Safety door lock

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

ACCESSORIES (EXTRACT)

ProConnect data management software

Mobile plate rack

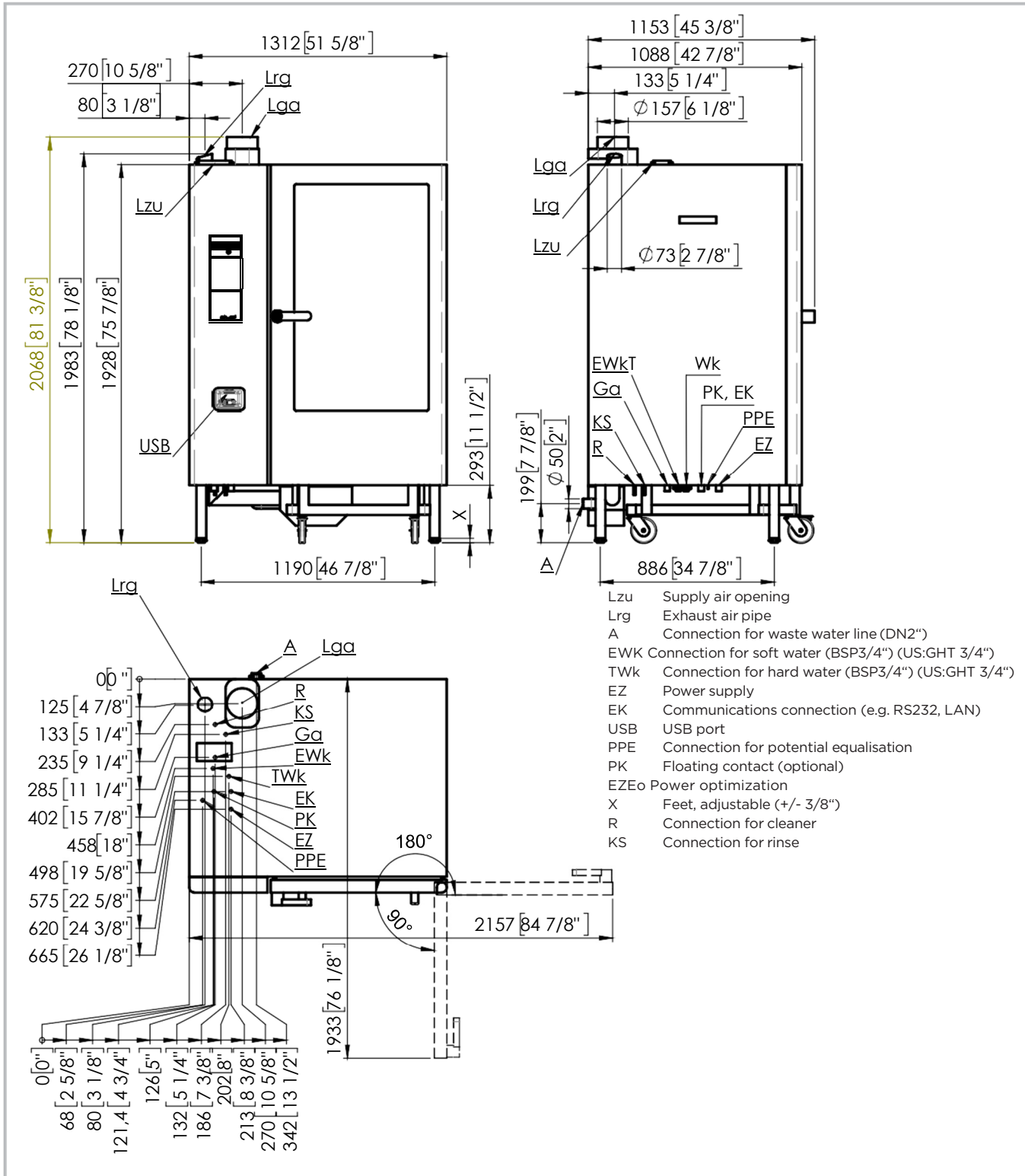
Mobile tray rack

Thermal insulation cover

SmokeFit smoking device

Trays, grids and pans





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