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Eco-logical facts about Eloma

I Inventor of the live steam system:



Live steam is generated in the chamber itself, with perfect steam saturation - ideal for sensitive delicate products, such as broccoli, dumplings, vegetables or fish.

Your benefits:

- · immediate use, no need to pre-heat
- significantly reduced energy costs up to 46%
- significantly reduced maintenance costs, compared to boiler version, no de-scaling required





Our unique, fully automatic self-cleaning system:

Your benefits:

- · minimal costs thanks to the precise dosage of liquid cleaner
- start any time, no need to manually cool down or open the door
- perfect cleaning result thanks to rotating nozzle
- health protection no contact with the cleaning agent
- no need to decant or fiddle around with cartridges or tabs

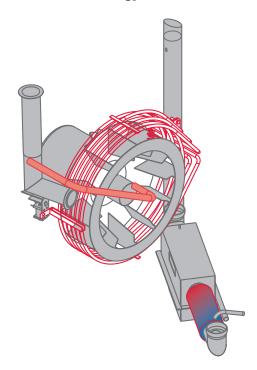
Best possible hygiene and operating safety!



Our multi-eco system helps you to save other resources.

Your benefits:

 high-performance heat exchanger with condensation saving as much as 42% water and 16% energy



We are currently the only manufacturer of combination steamers whose multi-eco system has won the Dr.-Georg-Triebe Innovation Prize in the ecology and energy efficiency categories!



The new Eloma Multimax B: The professional all-rounder!

I Functions:

- Clima-Aktiv®
 active humidification and de-humidification of the cooking chamber
- autoclean fully automatic cleaning system
- programme memory
 99 storable programmes
- core temperature control with multi-point core temperature sensor
- Active Temp pre-heating or cooling
- multi-function key
- auto-reversible fan wheel with reduced or interval speed for gentle cooking
- manual humidification
- E/2 Energy saving function

An appliance that leaves nothing to be desired!

Classic operating controls combined with high-quality finish and superb cooking performance we believe the Multimax to be "Best in class"!







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Features (summary)

- ✓ Original Eloma live steam system
- ✓ Pre-heating and rapid cooling (Active Temp) with utilisation of residual heat*
- ✓ Manual humidification
- ✓ Temperature range 30-300°C
- ✓ Integrated fat filter
- ✓ Integrated steam discharge
- ✓ Fan wheel Auto-reverse and large cooking chamber (as much as 26% larger than our competitors) for superbly even results
- ✓ Active humidification and de-humidification with unique ventilation system*
- ✓ Clima-Aktiv®

- √ E/2 Energy saving function*
- ✓ Multi-point core temperature sensor
- √ 1 additional tray
- ✓ Hand shower (option MA)
- ✓ autoclean (option)*
- ✓ Hot Spot (option)
- * Multimax B only

Technical specifications (for all electrical and gas appliances)

		Multimax B – Multimax B Gas – Multimax A				
Model sizes	6-11	10-11	20-11	12-21*	20-21*	
Capacity	6 x 1/1 GN	10 x 1/1 GN	20 x 1/1 GN	12 x 2/1 GN	20 x 2/1 GN	
				24 x 1/1 GN	40 x 1/1 GN	
Trays						
Number	6 + 1	10 + 1	20 + 1	12 + 1	20 + 1	
Spacing (mm)	67	67	67	67	67	
Dimensions						
Width (mm)	925	925	1030	1310	1310	
Depth (mm)	805	805	880	1086	1086	
Height (mm)	840	1120	1930	1490	1925	
Weight (kg)	130/140**	167/177**	295/320**	350/365**	495/530**	
Connections						
Water inlet	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	
Water outlet Ø mm (DN)	50	50	50	50	50	
Electric models						
Voltage	400 V 3N AC	400 V 3N AC	400 V 3N AC	400 V 3N AC	400 V 3N AC	
Electrical Loading: kW	11	17	45	34	68	
Protection: A	3 x 16	3 x 25	3 x 80	3 x 50	3 x 100	
Electric models with reduced heat output						
Voltage			400 V 3N AC	400 V 3N AC	400 V 3N AC	
Electrical Rating or Loading*: kW			34	26	52	
Protection: A			3 x 50	3 x 50	3 x 80	
Gas appliances						
Voltage	230 V N AC	230 V N AC	230 V N AC	230 V N AC	230 V N AC	
Electrical Rating or Loading: kW	1	1	1,8	1,3	2,2	
Protection: A	1 x 16	1 x 16	1 x 16	1 x 16	1 x 16	
Gas Rating: kW	12	20	40	35	70	

Casing made of nickel chromium steel CrNi 18 10.

 * Multimax A is not available in sizes 12-21 and 20-21

** Weight gas units

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We reserve the right to changes