

## MULTIMAX - GN 6 x 1/1 ELECTRIC combi steamer RIGHT-HINGED DOOR



**SAP short text:** E\_MM 6-11 E 3NAC400V56 11\_0 R A K B W  
**Article number:** EL6103001-2A

**Dimensions**  
Width: 925 mm  
Depth: 805 mm  
Height: 840 mm  
Weight: 122 kg

**Number of inserts:** 6 x GN 1/1  
**Insert spacing:** 67 mm

**Total connection data:**  
Electrical: 11.00 kW  
Voltage: 400 V 3N AC  
Fuse protection: 3 x 16 amp

**Safety inspection:** VDE - UL-CSA, SVGW, WRAS  
**Protection class:** IPX 5  
**Type as per:** DIN 18866-2

**Heat emission:**  
- latent 3.96 MJ/h  
- sensitive 2.772 MJ/h

**Noise emissions:** < 70 db (A)

**Water supply/dim:** 2 x G 3/4" A  
**Drain/dim:** 50 mm  
**Water quality:**  
- Total hardness ≤ 3° dH  
- pH value 7.0 - 8.5  
- Water pressure 4 bar (2 - 6 bar)  
**Water consumption:**  
- Soft water 16 l/h (at 4 bar)  
- Hard water 55 l/h (at 4 bar)

### Special characteristics

- 8 operating modes from 30 °C to 300 °C
- **Interactive technology** – 5" touch display screen, language-neutral operating interface, twist knob with push function
- **Clima-Aktiv** – Manual setting and control of the cooking chamber climate accurate to the degree and percent, temperature (°C/°F), air humidity, time, core temperature, humidity quantity, pause times. Clima-Aktiv combines the individual operating modes steaming, combi-cooking and convection.
- **Program list** – Automatic sequence of up to 99 programs with 9 self-created cooking steps each
- **Preconfigured start time** for automatic start at a freely selected time, up to 24h
- **Supportive, intelligent multiple selection and time management system** for parallel operation of cooking programs, with start time selection/start specifications
- **Multi-cooking** for different foods with different cooking times using parallel-running timers or the core temperature
- **LT cooking** – for slow cooking from 30 °C to 120 °C
- **Delta-T cooking** – Cooking processes regulated in accordance with the core temperature
- **Regeneration** – Storable special programs for regeneration of banquets, plates and batches
- **Steptronic®** – Automatic program sequences using variable combination of cooking steps
- **Core temperature control for multi-point probe** for precise measurement of the core temperature from 0 °C to 99 °C, control of cooking procedures and adjustment of false readings
- **HACCP log book** – Automatic internal recording and display of HACCP/LMHV data. Can be read out via LAN or USB 2.0 interface.
- **Fresh steam system** – Original Eloma steam generation in the cooking chamber itself
- **Multi Eco system** – Heat reclamation using heat exchangers – for proven electricity and water savings (optional)
- Optional connection to energy optimisation systems
- **e/2** – Energy saving function for reduction of heating power
- **SPS®** – Steam Protection System for prevention of burns using active steam extraction at the end of the cooking process
- **Fan speed** in 5 increments or preconfigured fan timer function
- **Fan auto reverse** and open inner tray for highest level of evenness
- **Integrated humidification**, available for use at all times during operation
- **Temperature range** – 30 °C to max. 300 °C
- **Humidity range** – 0% to 100% humidity
- **Active Temp** – Automatic preheating or cooling of the cooking chamber to set temperature, cooling down with utilisation of residual heat
- **Program management** using USB stick, set programs can be assigned

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### Version

- High-resolution colour monitor with touch technology, 5" display screen size, flat, integrated seamlessly into the operating column
- Operating column to the left of the cooking chamber, readable at an angle of 160° and from a distance thanks to automatic switch-over to large characters in operating mode
- Twist knob with push function for selecting and confirming
- USB interface, LAN or WLAN (optional) for data exchange
- Software for generating and managing cooking programs and HACCP data management (accessories)
- Multi-point core temperature probe, error correction in case of false core temperature probe readings
- Connection option for kitchen management system for management of multiple devices
- Potential-free contact kit for connection to the user's energy optimisation system (optional)
- Fresh steam system ready at all times with perfectly saturated steam in the cooking chamber for immediate start-up of the selected cooking mode
- Seamless hygienic chamber with rounded corners, cooking interior with electrically highly polished finish
- Heat reclamation system with integrated high-performance heat exchanger (optional)
- Active cooking chamber humidification
- Timed fan with auto-reverse and 5 selectable speeds for gentle cooking or baking
- Automatic heating and cooling with closed cooking chamber door
- Rack can be removed without tools
- Halogen lighting integrated into the door
- Integrated, metered hose with spray head, removable, with automatic return mechanism, installed damage-free
- Separate solenoid valves for soft water and hard water up to 30 °C
- Height-adjustable device feet +/-10 mm
- Permanent waste water connection DVGW/SGW approved
- Rack for lengthways insert with 6 levels for GN/BN 1/3, 1/2, 2/3 and 1/1
- Insert spacing 67 mm in depth
- Easily removable rack and anti-tilt safeguard

### Scope of delivery of accessories

10 l cleaner in storage canister  
10 l rinsing agent in storage canister  
Installation and operating instructions

### Optional equipment and system accessories

- autoclean® cleaning program
- Combination of 2 devices: Mix set 6+6 and 6+10, including KH2-Mix hood
- Combination of 2 devices: Mix set 6+6 and 6+10, without hoods
- RS 485 interface
- Core probe, for external connection
- W-LAN interface for communication with ProConnect/ProConnect<sup>MT</sup>
- Network connection with kitchen management systems
- Special voltages, marine versions
- Variable rack for GN 1/1 and baking size 400 x 600 mm
- Tray trolley, insert rack
- Banquet plate trolley for 18 plates with Ø of up to 320 mm

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