




STRAIGHT TO THE POINT!
YOU. YOUR TEAM. YOUR MULTIMAX.

MULTIMAX. SIMPLY UNCOMPLICATED.





YOU'RE THE GUY WHO
MAKES CLEAR ANNOUN-
CEMENTS. TACKLES
THINGS. COOKS WITH
PASSION. SOMEONE WHO
DOESN'T NEED FRILLS.
THEN MULTIMAX IS YOUR
BUDDY - DIRECT AND RE-
DUCED TO WHAT REALLY
MATTERS: THE TASTE.

For the real craftsmen among the chefs.

In the last couple of years there were some interesting developments in cooking. From recipes with insects to molecular gastronomy. Curiosity and joy in experimenting are important characteristics of a chef. But appreciating the essentials is the pillar of it all.

Cooking is a craft. It needs good training and many years of experience. Only someone who knows the basics can manage their kitchen competently and confidently.

MULTIMAX is made for chefs like this. It is like you: A workman, a maker, a master of its craft. It is ready anytime, giving everything. Not many words are needed. Except maybe: „Get a MULTIMAX. You will have a bond like no other.“

OUR MULTIMAX.

The best things in life are the simple things. This is the case with the MULTIMAX combi-steamer, simply by concentrating on what's really needed. And that's exactly what makes your MULTIMAX so valuable. It's all about cooking.

THE SAME AGAIN, PLEASE!

It truly assists the chef in the day to day operations and makes sure that the guests are continuously happy with the results. The MULTIMAX memory of 99 programmes and the Steptronic® function ensure high quality results every time.



HELLO CONTROL!

In the kitchen there is usually no time for long and detailed instructions. That's why we designed an intuitive and time saving control: with a language neutral 5" display and a push-dial. Thanks to the new USB port positioning, updates and programmes can be transferred as easy as never before.

AND NOW WITH FULL STEAM!

The MULTIMAX also features the Eloma live steam system. It generates steam directly in the cooking chamber, which is ideal, also for sensitive food - saving you water and energy.

KITCHEN POSSIBLE!

Thanks to the simple and basic concept behind it, MULTIMAX remains a multitasking machine: a true all-rounder! With 8 cooking modes from 30°C to 300°C: steaming, combi-steaming, intensive-steaming, vario-steaming, convection cooking, low-temperature and Delta-T cooking as well as regeneration. The MULTIMAX can cover it all.

MULTIMAX - YOU DON'T NEED ANYTHING ELSE.

MULTIMAX - The craftsman for makers



01 HELLO CONTROL

- 5" Touchscreen (resistive)
- Language neutral operation
- Push-dial
- USB port

02 THE SAME AGAIN, PLEASE

- Storable program sequences
- High quality results every time

03 AND NOW WITH FULL STEAM

- Live steam system
- Multi-Eco-System® (option)

04 KITCHEN POSSIBLE

- 8 operating modes from 30°C to 300°C
- Steaming
- Combi-steaming
- Intensive-steaming
- Vario-steaming
- Convection cooking
- Low-temperature
- Delta-T cooking
- Regeneration

*Cookery is become
an art, a noble science.
Cooks are gentlemen.*

*(Robert Burton
1577 - 1640)*



IT'S ABOUT YOU. YOUR
CREATIVITY. IT'S ABOUT
SOMETHING NEW AND
DELICIOUS. AND IT'S AB-
OUT THE TASTE AND
GOOD FOOD.



A SAFE AND CLEAN SOLUTION: AUTOCLEAN®.

Hygiene is part of the day to day operation. Scrubbing is not. With the MULTIMAX, our patented autoclean® takes over the complete cleaning of the combi steamer. With the touch of a button, fully automatic and with the utmost care. You and your employees do not only avoid frustrating manual cleaning, but also save a lot of water, detergents and time.

autoclean®:

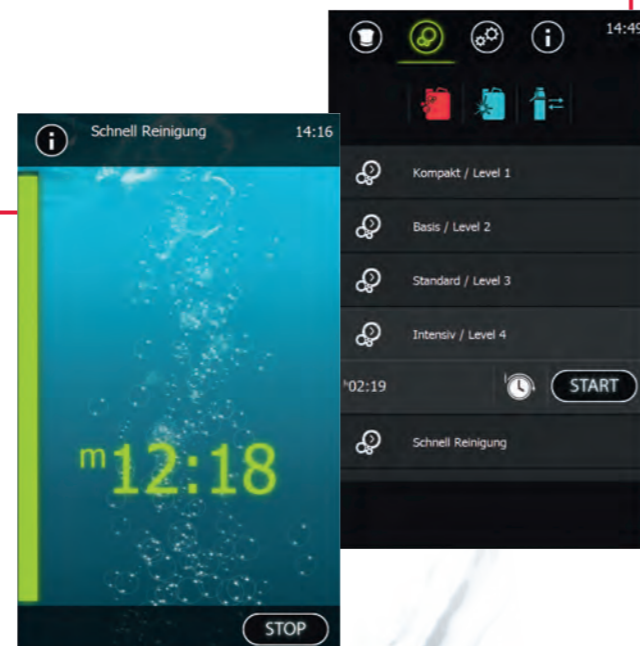
The fully automatic cleaning system for unsurpassed cleaning results that keeps consumption of water, cleaning and rinsing agents to a minimum.

Multi-Clean cleaning agents:

We also pay attention to safety when choosing the cleaning agent. By using liquid cleaning agents you avoid skin contact with chemicals and protect your health. In addition, a liquid cleaning agent is also easy on your wallet as it offers the lowest costs per cleaning.

HACCP Logbook function:

Manage your HACCP data on your computer. The Eloma software ProConnect provides the complete HACCP documentation of all processes. Just save it or print it. What's more, all processes can be shown on the display of your MULTIMAX.



MULTIMAX – SIMPLY UNCOMPLICATED

When developing the MULTIMAX combi-steamer we pursued a clear target: Highest efficiency by reducing things to the essentials. No frills. No fuss. And the result is what many chefs wished for: A reliable, uncomplicated craftsman.

MULTIMAX is a reliable partner. It supports the kitchen staff in all work processes and makes sure that the chef can do his job with due passion and concentration. Easy handling and quality craftsmanship - this combination is our secret for long-lasting success.

Made in Germany – that's it!

STANDARD CONFIGURATION:

- 5" Touch-Screen (resistive)
- Language neutral operation
- Push-dial
- 8 operating modes from 30°C to 300°C
- Steptronic®
- Clima-activ®
- Reduced fan speed in different levels
- Autoreverse fan wheel
- Phased fan wheel
- HACCP data logging and display
- Live steam system
- Timer function up to 24 hours
- Start time setting
- E/2 - Energy saving mode
- Manual cleaning: supported / semi-automatic
- Multi-point core-temperature sensor
- Active temp: active preheat and cool down
- Safety door lock
- Integrated spray hose
- Steam discharge
- SPS® - Steam Protection System
- Manual steaming
- Regeneration mode

- Delta-T cooking
- Low-temperature cooking
- Programme list

OPTIONS:

- autoclean®
- Multi-Eco-System®
- Ocean Edition
- Left-hinged door
- Multi-Eco-Hood
- WLAN
- External sous-vide sensor
- Connectivity to energy optimiser system



OVERVIEW OF MODELS



MULTIMAX 6-11

ELECTRIC	Art.-Nr. EL6103008-2A
GAS	Art.-Nr. EL6106005-2A

ELECTRIC	
Connected load	11 kW
Voltage	400 V 3N AC
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
Protection	1 x 16 Amp
Weight	132 kg
W/D/H	925/805/840 mm

OPTIONS (EXAMPLES)

Right-hinged	
with AC (E)	Art.-Nr. EL6103004-2A
with AC (G)	Art.-Nr. EL6106003-2A
with Multi-Eco-System (E)	Art.-Nr. EL6103006-2A
with Multi-Eco-System + AC (E)	Art.-Nr. EL6103001-2A
Left-hinged (E)	
with AC (E)	Art.-Nr. EL6103005-2A
with Multi-Eco-System (E)	Art.-Nr. EL6103007-2A
with Multi-Eco-System + AC (E)	Art.-Nr. EL6103002-2A



MULTIMAX 10-11

ELECTRIC	Art.-Nr. EL1103008-2A
GAS	Art.-Nr. EL1106005-2A

ELECTRIC	
Connected load	17 kW
Voltage	400 V 3N AC
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
Protection	1 x 16 Amp
Weight	166 kg
W/D/H	925/805/1120 mm

OPTIONS (EXAMPLES)

Right-hinged	
with AC (E)	Art.-Nr. EL1103004-2A
with AC (G)	Art.-Nr. EL1106003-2A
with Multi-Eco-System (E)	Art.-Nr. EL1103006-2A
with Multi-Eco-System + AC (E)	Art.-Nr. EL1103001-2A
Left-hinged (E)	
with AC (E)	Art.-Nr. EL1103005-2A
with Multi-Eco-System (E)	Art.-Nr. EL1103007-2A
with Multi-Eco-System + AC (E)	Art.-Nr. EL1103002-2A



MULTIMAX 20-11

ELECTRIC	Art.-Nr. EL2103004-2X
GAS	Art.-Nr. EL2106004-2X

ELECTRIC	
Connected load	45 kW (34 kW)
Voltage	400 V 3N AC
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
Protection	1 x 16 Amp
Weight	320 kg
W/D/H	1030/880/1930 mm

OPTIONS (EXAMPLES)

Right-hinged	
with AC (E)	Art.-Nr. EL2103002-2X
with AC (G)	Art.-Nr. EL2106002-2X
with Multi-Eco-System (E)	Art.-Nr. EL2103003-2X
with Multi-Eco-System + AC (E)	Art.-Nr. EL2103001-2X

1 mobile tray rack GN 1/1 in series



MULTIMAX 20-21

ELECTRIC	Art.-Nr. EL2203005-2X
GAS	Art.-Nr. EL2206005-2X

ELECTRIC	
Connected load	68 kW (52 kW)
Voltage	400 V 3N AC
Protection	3 x 100 Amp (3 x 80 Amp)
Weight	495 kg
W/D/H	1310/1086/1925 mm

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

OPTIONS (EXAMPLES)

Right-hinged	
with AC (E)	Art.-Nr. EL2203003-2X
with AC (G)	Art.-Nr. EL2206003-2X
with Multi-Eco-System (E)	Art.-Nr. EL2203004-2X
with Multi-Eco-System + AC (E)	Art.-Nr. EL2203001-2X

1 mobile tray rack GN 2/1 in series

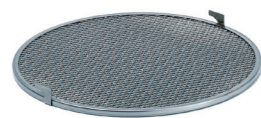


THE ACCESSORIES (EXTRACT)



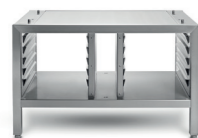
CONDENSATION HOODS (E)

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
KH2 (factory assembled)	EL2004324	•	•	
KH2 LA (factory assembled)	EL2004325	•	•	
N-KH2 (retrofitting kit)	EL2004328	•	•	
N-KH2 LA (retrofitting kit)	EL2003760	•	•	
KH3	EL0780332			•
KH4	EL0755079			•



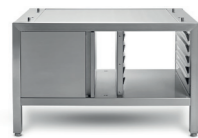
GREASE FILTER

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
Grease filter stainless steel (for 20-11 and 20-21 units, 2 pcs are needed)	EL0760749	•	•	•



SUPPORT STAND HEIGHT 570 MM

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
Sides closed for 2 x 5 GN 1/1 trays	EL2002759		•	
Sides closed for 2 x 5 GN 1/1 trays + door	EL2002530		•	
Door for EL2002759	EL2002717		•	



SUPPORT STAND HEIGHT 850 MM

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
Sides closed for 2 x 10 GN 1/1 trays	EL2002760	•		
Sides closed for 2 x 10 GN 1/1 trays + door	EL2002531	•		
Door for EL2002760	EL2002718	•		



EXTERNAL CORE-TEMPERATURE SENSOR KIT

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
Core-temperature sensor, external table top unit (factory assembled)	EL2003766	•	•	
Core-temperature sensor, external table top unit (retrofitting kit)	EL2003767	•	•	
Core-temperature sensor, external floor models (factory assembled)	EL2002055			•
Core-temperature sensor, external floor models (retrofitting kit)	EL2002055-ET			•



SMOKE FIT

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
SmokeFit smoker unit	EL2002134	•	•	•

PRO CONNECT

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
ProConnect	free of charge	•	•	•



STACKING KITS & SUPPORT STANDS

Electric

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
MULTIMAX 6-11 combination	EL2003718	•		
MULTIMAX 10-11/ 6-11 combination (the 10-11 combi-steamer needs to be at the bottom)	EL2003718	•	•	

Gas

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
MULTIMAX 6-11 combination	EL2003749	•		

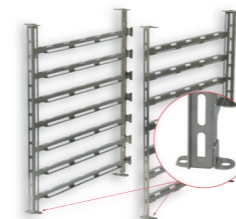
Support Stands

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
Support Stand 170 mm mobile with castors	EL0506839	•	•	
Support Stand 180 mm	EL0763721	•	•	
Support Stand 280 mm	EL0763608	•	•	



PANS AND TRAYS

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
Super Start Bundle GN GN 1/1, 6 x pans + 2 x grids	EL0509223	•	•	•



SPECIAL HANGING RACKS

EHG Vario (GN/BN 64)

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
7 levels x 67 mm distance	EL0873381	•		

EHG Special Butchery (BN 64)

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
6 levels x 75 mm distance	EL0773794	•		

EHG Vario (GN/BN 64)

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
11 levels x 67 mm distance	EL0509971		•	

EHG Butchery (BN 64)

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
10 levels x 75 mm distance	EL0773808		•	

EHG Adapter Vario Convert * GN 1/1 to GN 2/4

ART.-NR.	MULTIMAX 6-11	MULTIMAX 10-11	MULTIMAX 20-11	MULTIMAX 20-21
(2 x EHG Vario is needed)	EL2001384	•	•	





BUT IN THE END IT'S
ALSO ABOUT TIME.
WE ARE HERE FOR YOU,
SO THAT YOU GET MORE
OF IT.

ELOMA. BECAUSE WE KNOW YOUR STORY.

It's not easy to keep a cool head when at seven in the evening the kitchen starts buzzing. That's when every-one has to function. And the units even more so. It does not look any different at the bakery or the butcher's counter when the workers arrive at 9.30 am to get their snack. Everyone has to be on the ball. The sales team as well as the technology.

At Eloma we know the stories that happen every day in the gastronomy and food industry. Therefore, we also know exactly what requirements are placed on the equipment. Finding the right solutions for an optimal workflow is our personal motivation.

As the world's leading manufacturer of combi steamers and bake-off ovens for the professional sector, we also do not see ourselves as an industrial company. Rather, we see ourselves as craftsmen for craftsmen.

We want to meet you eye to eye. Speak in plain language. To pursue one goal together: make your business more economical. Due to putting the human component at the center, we always succeed in developing user-friendly products over and over again. For a comfortable working environment. For more efficient processes. For more fun in the job. It's not that unimportant.



DEVELOPMENT WITH ALL SENSES:

01 We listen.

Contact with our customers is our most important resource. To hear from you what goes down well and where it may pinch a little. Accordingly, we react with the right features of our products. Straight away.

02 We see requirements.

What does the professional chef need? How can we support the sous chef? How can we make the life easier of the employee behind the counter? Maximum profit means for us: maximum benefit for our customers.

03 We smell trends.

Being up to date is not enough. You have to be at the front every now and then. Anticipating trends and being prepared. Intuitive. Like our control systems.

04 We feel responsibility.

Eloma is a dynamic company with empathy. We attach great importance to sustainable relationships. To our customers, to our employees, to our suppliers. And we pay attention to environmentally friendly production.

FOR A TASTY RESULT



UNDERSTANDING

GREAT MENU OFFERING. GREAT SERVICE.

It is one of Eloma's main objectives to never let our customers down. In case one of our units does not run smoothly, we will give our utmost to remedy the situation as quickly as we can. For this, we have built a world wide network of service partners, who will be fast and competent in their response. In addition, our customers receive all the support they need to get the best out of their Eloma products. From the application hotline to technical training to the cookbook with recipes. And finally, you can configure your new Eloma unit online – easy at www.eloma.com/service



SERVICE – STRAIGHT TO THE POINT.

We, the Eloma Service Team, are happy to help you with questions about our products!

CUSTOMER SERVICE

T. +49 8141 395-188
F. +49 8141 395-164

sales@eloma.com

APPLICATION ASSISTANCE

T. +49 8141 395-150

application@eloma.com

TECHNICAL SUPPORT

T. +49 35023 63-888
F. +49 8141 395-156

service@eloma.com



CONFIGURATOR

Everybody can configure their perfect combi. Online and in no time.

ELOMA FORUM

We like to pass on our knowledge. Our seminars are perfectly matched to end-users, dealers or service partners.

INFO 24

The entire Eloma product knowledge for you to download: More than 25000 documents in different languages.

PART FINDER

With Eloma, you don't search for spare-parts, you find them. They are right here in the part finder. Every item is registered, just choose and order it!

ELOMA PRO CONNECT

The software solution for adapting images, descriptions and cooking/baking programmes to your requirements – with ease, using USB, LAN or WLAN.

FOR DETAILS OF ALL OUR ONLINE TOOLS VISIT **ELOMA.COM**



SERVICE

MULTIMAX. SIMPLY UNCOMPLICATED.



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an Ali Group Company



The Spirit of Excellence