

## Electric Boilerless Combi Oven

**MODELS:      Multimax B 10-11**



**Multimax B 10-11**

### Standard Features

- Energy-Saver mode reduces power consumption.
- Water-tight IPX5 spec.
- AutoClean® function.
- Auto-reverse fan provides optimum air circulation and even heat distribution.
- Separate connections for hard and soft water
- Sensors control two-stage cool down of condensed water.
- HACCP data is stored in built-in memory, which records information automatically and captures the prior 200 operating events. Information can also be downloaded and printed.
- Manual humidification button allows injection of steam on demand.
- Integrated multi-point temperature probe ensures precision cooking.
- Built-in odor seal with back flow prevention device and protective overflow valve.

### Optional Features and Accessories

- Capacity boosting rack system accommodates one 18" x 26" sheet pan or 12" x 20" x 2 1/2" steam pan on each of nine levels.
- "Hot Spot" for grilling and frying.
- Stands, multiple sizes and designs.
- Chicken racks.
- Fry basket.
- Cleaning and rinsing solutions.
- Permanent left-hand hinging.
- Stacking kits (usable for 6-11 units and 10-11 units when combined with 6-11 units), for use when stacking on electric units only. Two gas units cannot be stacked together.

### Specifications:

Unit is boilerless, self-cleaning, combi oven with eight modes of operation: steaming, convection cooking, combi steaming, forced steaming, vario steaming, low-temperature (LT) cooking, Delta-T (controlled cooking monitored by core product temperature), rethermalizing.

Multimax B 10-11 has a boilerless design with a patented Multi-Eco system that reduces energy and water consumption. System has a heat exchanger that simultaneously pre-heats incoming water and cools outgoing condensate. Unit has a patented live-steam system that generates steam directly into the cooking chamber, for faster heating and reheating. Multimax B 10-11 employs SPS® steam retention system that exhausts steam from cooking cavity before programs end.

Unit's Climatic® system allows dry and humidified heat to be combined precisely according to operator preferences and cooking requirements. Multimax B 10-11 has an interval mode fan wheel that reduces fan speed to create cooking conditions most suitable for delicate products, and has auto-reverse function.

Multimax B 10-11 has classic operating controls capable of storing up to 99 cooking programs.

### Cooking Compartment:

Multimax B 10-11 has a seamless cooking chamber made with rounded corners and jointless welding. Compartment's interior and exterior are sheathed in chrome nickel steel (CrNi 18/10). Unit has a self-cleaning, internal, AutoClean® function that is fully automatic and completely integrated. Interior is illuminated by halogen lamps. Cooking compartment accepts full-size sheet pans (18" x 26") and double-size hotel pans (12" x 20").

### Controls:

Multimax B 10-11 has classic operating controls that allow operators to determine cooking mode, temperature and time. Controls store up to 99 programs. Unit's available program storage offers operators the ability to locate frequently used programs.

### Doors:

Multimax B 10-11 has a two-stage door handle to increase safety. Unit has a large, double-glazed glass door with a separate interior glass panel that maintains a cool exterior temperature and swings open for cleaning of interior glass surfaces. Door features include heat-insulating double-glazing and plug-in type sealing.

Approvals:



Eloma specification sheets are available online at [www.elomausa.com](http://www.elomausa.com).

CHARACTERISTICS	MULTIMAX B 10-11
Width, Overall	36.5"
Depth, Overall	31.7"
Height, Overall	44.1"
Pan Capacity (12" x 20")	10
Optional Pan Capacity (18" x 26")*	9
Optional Pan Capacity (12" x 20")*	9
Weight	382
Electrical	208V 3 Phase 240V 3 Phase
Connected Load (kW)	18 24.6
Amperage	50 59
Protection (water-tight)	IPX5
Water connection (hard and soft)	¾" hose
Drain	2" O.D.
Clearance (Side and Back)	2"
Min. Entry Clearance (Uncrated)	36"

Crated dim. & wts.	Ht.	Width	Depth	Cu.Ft.	Lbs
Multimax B 10-11	51.5"	40.5"	40"	48.3"	467

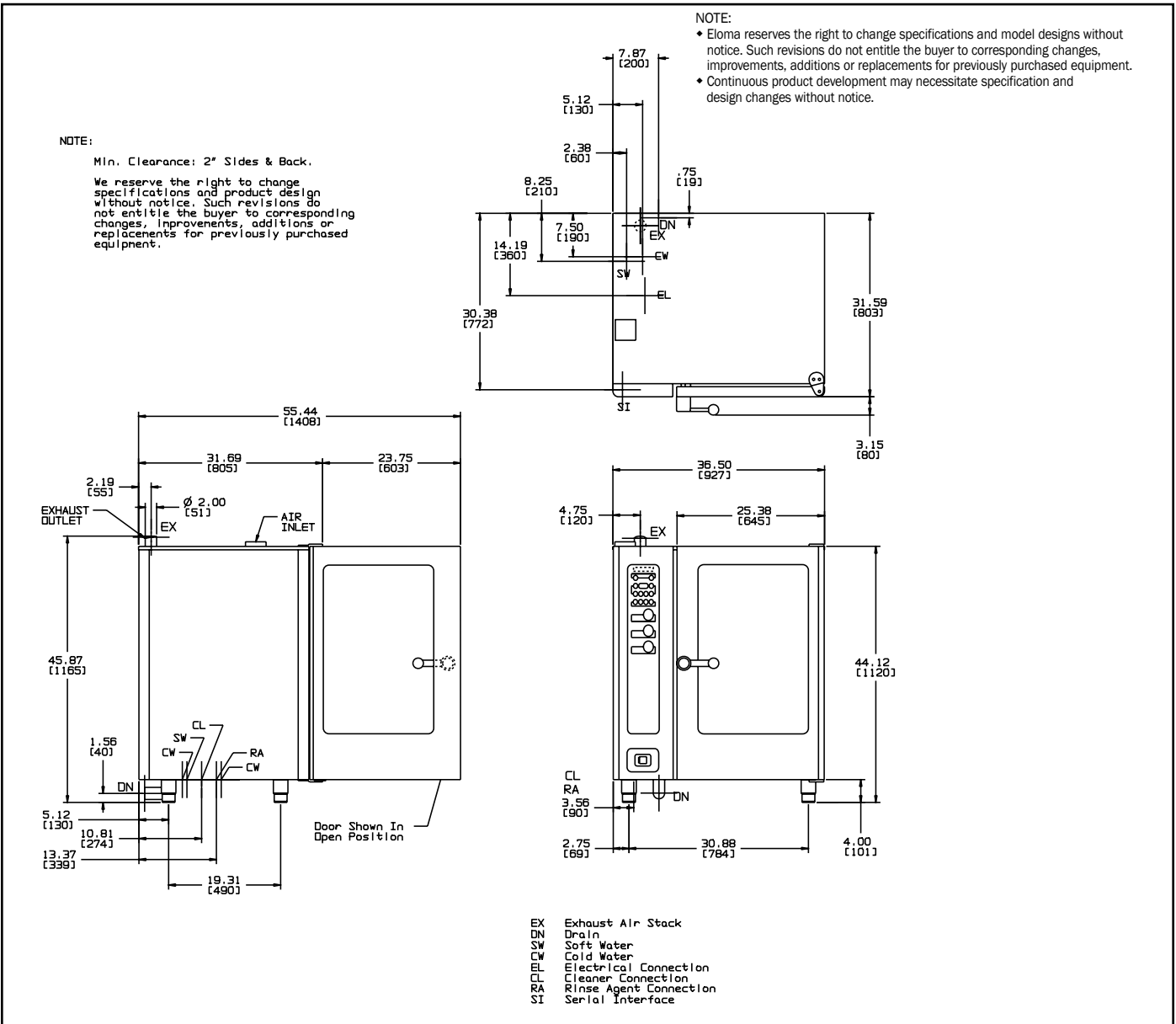
**Eloma Multimax B 10-11**

Provide Eloma Multimax B 10-11 electric boilerless tabletop combi oven/steamer. Unit shall have the capability to prepare foods with pressureless steam, convected hot air or a combination of these methodologies. Unit shall have a heat exchanger that simultaneously pre-heats incoming water and cools outgoing condensate. Unit to have a live-steam system that generates steam directly in the cooking chamber and a steam protection system that exhausts steam from cooking cavity before programs end. Unit shall be able to store HACCP data in built-in memory, record information automatically and capture the prior 200 operating events.

**Water Supply**

Minimum water quality:  
 Chlorides & sulfates < 100mg/l  
 Hardness < 4 grams/gal  
 Ph range: 6.5 - 9.5  
 Potable water only  
 Combi oven/steamer:  
 30 (min) - 90 (max) PSI  
 Water supply should not be heated

\* Requires optional capacity boosting rack accessory



Continuous product development may necessitate specification changes and design without notice.



Eloma participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDTA/FCSI recommended guidelines.