



Project:	_____
Location:	_____
Item #:	_____
Quantity:	_____

## Electric Boilerless Combi Oven

**MODELS:      Multimax B 20-21**



### 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.
- Mobile rack trolley included.

### Optional Features and Accessories

- Chicken racks.
- Fry basket.
- Cleaning and rinsing solutions.
- "Hot Spot" for grilling and frying.
- Plate trolley.
- Addition rack trolleys.

### 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 20-21 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 20-21 employs SPS® steam protection 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 20-21 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 20-21 classic operating controls capable of storing up to 99 cooking programs.

### Cooking Compartment:

Multimax B 20-21 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") on the mobile rack trolley included with the unit.

### Controls:

Multimax B 20-21 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 20-21 has a two-stage door handle to increase safety. Unit has a large, double-glazed glass door and plug-in type sealing.

Approvals:



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

CHARACTERISTICS	MULTIMAX B 20-21
Width, Overall	51.6"
Depth, Overall	42.6"
Height, Overall	75.8"
Pan Capacity (12" x 20")	40
Pan Capacity (18" x 26")	20
Weight	1,091.3
Electrical	208V 3 Phase 240V 3 Phase
Connected Load (kW)	43 57.9
Amperage	119 139
Protection (water-tight)	IPX5
Water connection (hard and soft)	3/4" hose
Drain	2" O.D.
Clearance (Side and Back)	2"
Min. Entry Clearance (Uncrated)	47"

**Eloma Multimax B 20-21**

Provide Eloma Multimax B 20-21 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.

Crated dim. & wts.	Ht.	Width	Depth	Cu.Ft.	Lbs
Multimax B 20-21	84"	58.75"	50.25"	143.5'	1349

**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

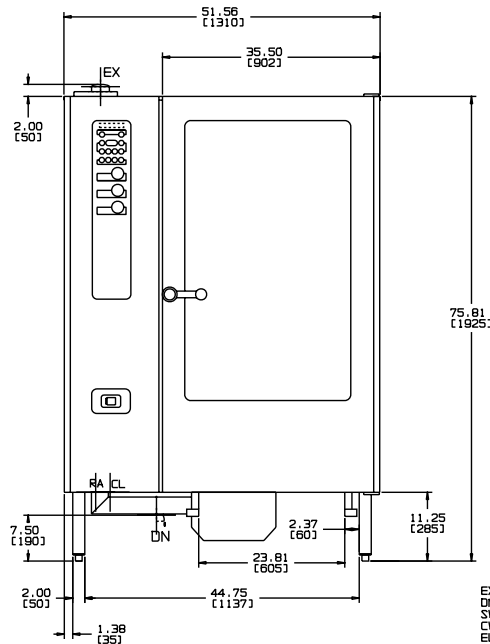
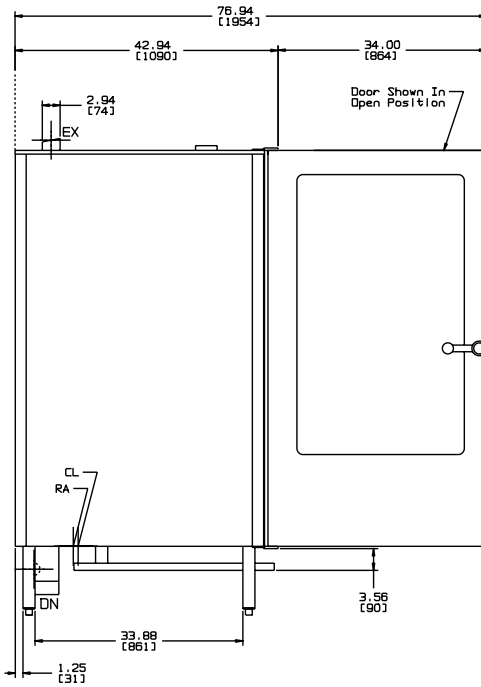
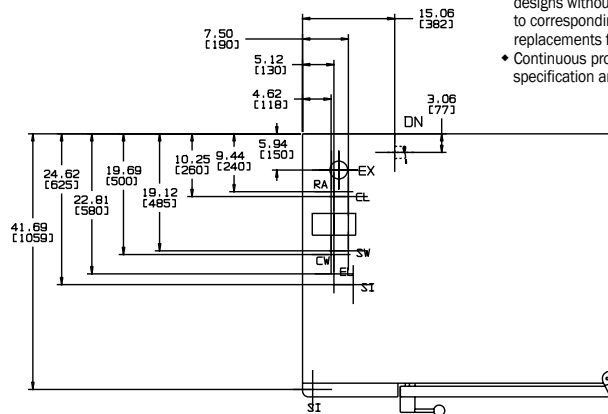
**NOTE:**

Min. Clearance: 2" Sides & Back.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

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



- EX Exhaust Stack
- DN Drain
- SW Soft Water
- CW Cold Water
- EL Electrical Connection
- CL Cleaner Connection
- RA Rinse Agent Connection
- SI Serial Interface

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 FEDA/FCSI recommended guidelines.