

# MULTIMAX 20-21

## GN 20 X 2/1

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Combi steamer, electric, right hinged



### HIGHLIGHTS

- 5" touch-display (resistiv)
- Language neutral operation
- Push-dial
- Eloma live steam system
- 3 fan speed levels, programmable
- HACCP data logging and display
- Semi-automatic cleaning system (autoclean® optional)
- SPS®: Steam protection system
- Active Temp: automatic preheat / cool down

# MULTIMAX 20-21 GN 20 X 2/1

## DIMENSIONS

Width x depth x height in mm: 1310 x 1086 x 1925

Weight: 490 kg

Weight with packaging: 620 kg

Number levels: 20 x GN 2/1

Distance between levels: 67 mm

Cooking chamber volume: 1194l

## ELECTRICAL SUPPLY

Voltage: 400V/ 3 N AC [ 400V/3 AC<sup>x1</sup> ]

Connection load: 68,00 kW / 52,00 kW

Rated current: 96,7 Amp / 73,2 Amp

Protection: 3 x 100 Amp / 3 x 80 Amp

Res. current circuit breaker, frequency converter 1PH: 50Amp

Recommended cross section: 10 qmm

Noise emission: < 70 dB (A)

Article number: EL2203001-2X

EL2203005-2X <sup>1)</sup>

EL2203003-2X <sup>2)</sup>

EL2203004-2X <sup>3)</sup>

EL2203006-2X

EL2203009-2X <sup>1)</sup>

EL2203007-2X <sup>2)</sup>

EL2203008-2X <sup>3)</sup>

EL2203011-2X <sup>x1,2)</sup>

<sup>1)</sup> - no Autoclean, no Multi Eco system

<sup>2)</sup> - no Multi Eco system

<sup>3)</sup> - no Autoclean

<sup>x1,2)</sup> - Special voltages

## SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

## LOADING CAPACITY

GN 2/1: 20

Plates max Ø32 cm: 123

## WATER CONNECTION

Water supply/dim: 2 x G 3/4" A

Flow pressure: 2 - 6 bar ( 200 - 600 kPa )

## DRAIN SYSTEM

Version: permanent connection (rec.) or funnel waste trap

Type: DN50 (min. Ø internal: 46mm)

Slope for waste water pipe: min. 3%

## WATER QUALITY

General requirement: drinking water

Total hardness: ≤ 3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH-value: 7,0 - 8,5

Cl (chloride): max. 60 mg/l

Cl<sub>2</sub> (free chlorine): max. 0.2 mg/l

SO<sub>4</sub><sup>2-</sup> (sulphate): max. 150 mg/l

Fe (iron): max 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20 µ S/cm

Water pressure: 4 bar (2 - 6 bar)

## WATER CONSUMPTION

Soft water: 2 x 20 l/h (at 4 bar)

Hard water: 65 l/h (at 4 bar)

## HEAT EMISSION

latent: 18,720 MJ/h, sensitive: 13,104 MJ/h

## STANDARDS

Safety: VDE - UL-CSA, SVGW, WRAS

Protection: IPX 5

Built according to: DIN 18866-2



# MULTIMAX 20-11 GN 20 X 2/1

## STANDARD FEATURES

8 operating modes from 30°C to 300°C  
5" touch-display (resistiv)  
Language neutral operation  
Push-dial  
Eloma live steam system  
Steptronic®  
Clima-active: active dehumidification and air inlet  
Fan speed in 2 levels and pulsed  
Autoreverse fan wheel for even results  
HACCP data logging and display  
e/2 – energy savind mode  
Time setting from 1 min to 24 h and continues operation  
Start time setting up to 24h

Semi-automatic cleaning system  
Multi-point-core-temperature sensor  
Active Temp  
Integrated spray hose  
Steam discharge  
SPS®: Steam protection system  
Manual steaming  
Regeneration mode  
Delta-T cooking  
LT-cooking  
Programlist for up to 99 programs, with each 9 steps

## OPTIONS

External core temperature probe  
Multi-eco-system – heat reclamation  
autoclean®  
Special voltages

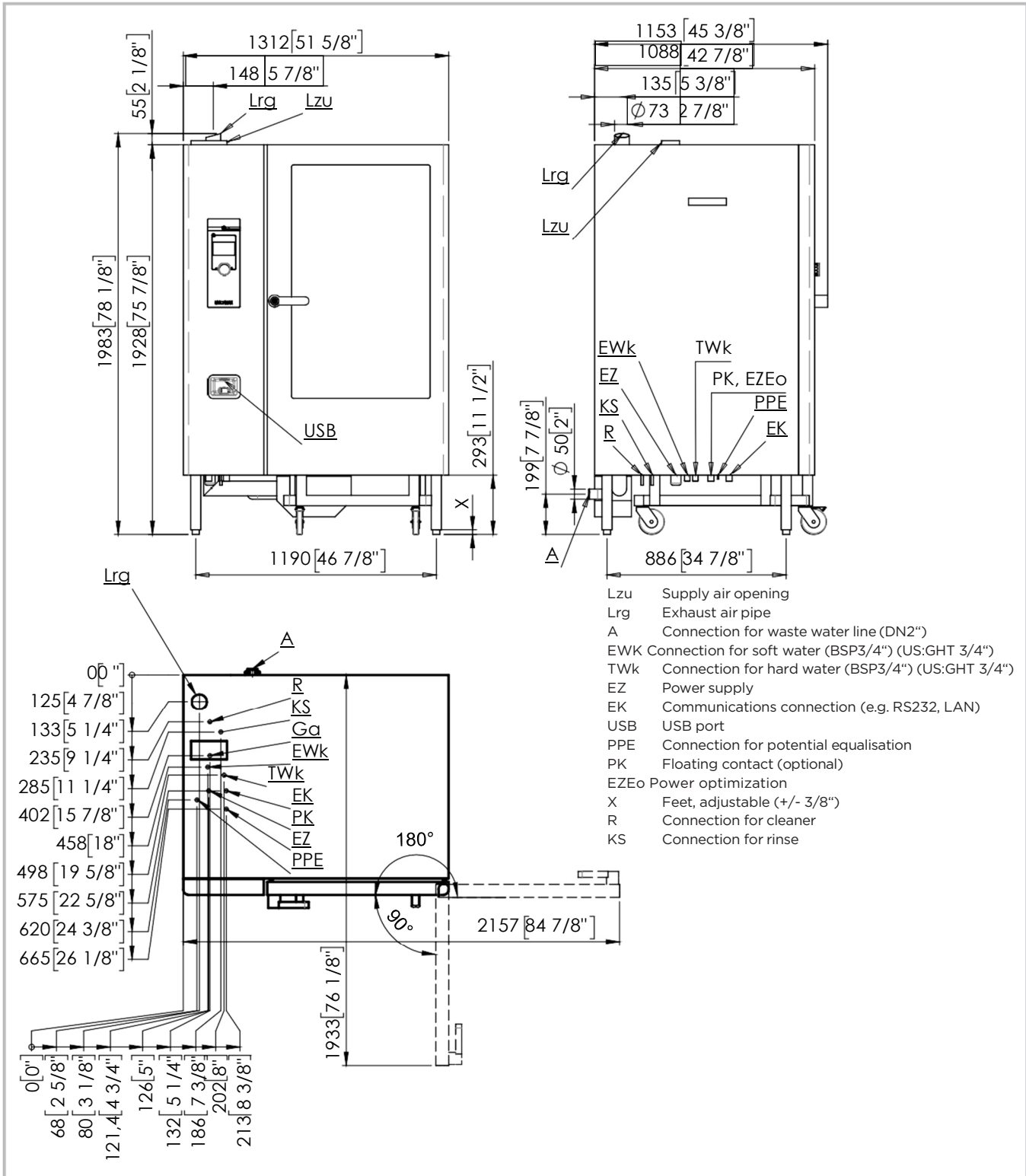
Ocean version  
LAN-connection  
Connection energy optimisation  
Safety door lock

## ACCESSORIES (EXTRACT)

Multi-eco condensationhood  
ProConnect data management software  
Mobile tray rack

Mobile plate rack  
SmokeFit smoking device  
Trays, grids and pans





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