



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

MULTIMAX. SIMPLY UNCOMPLICATED.



SIMPLY UNCOMPLICATED!

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.

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.

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.



The Eloma live steam system and the Premix-burner technology make MULTIMAX an indispensable partner in your kitchen.




KITCHEN POSSIBLE!

In spite of the simple and basic concept behind it, MULTIMAX remains a multi-talented 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.

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.

Cookery is become an art, a noble science. Cooks are gentlemen.
(Robert Burton 1577 - 1640)



YOU'RE THE GUY WHO
MAKES CLEAR AN-
NOUNCEMENTS. TACK-
LES 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.“

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) Art.-Nr. EL6103009-2A
 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 3 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) Art.-Nr. EL1103009-2A
 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)	EL2003761	•	•	
KH2 LA (factory assembled)	EL2003762	•	•	
N-KH2 (retrofitting kit)	EL2003503	•	•	
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 (factory assembled)	EL2003766	•	•	•
Core-temperature sensor, external (retrofitting kit)	EL2003767	•	•	•



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	EL2003759	•	•	•



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	•		

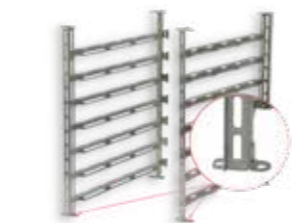
Support Stands

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





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

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

THE SERVICE

Every kitchen needs good service.

It's one of Eloma's principles that we never let our customers down. In case one of our combis should not run properly, we do everything we can to change that. For this reason we have a worldwide network of service partners, who are competent and close to our customers. Furthermore, we give our customers all sorts of support so that they can use their product the best way possible. From our end-user hotline (application assistance) to trainings and our cookbook with various recipes. You can even create your own Eloma combi online. Just visit: www.eloma.com/service-support



SERVICE -
STRAIGHT TO THE
POINT.

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

CUSTOMER SERVICE

Phone: +49 8141 395-188
Fax: +49 8141 395-130

sales@eloma.com

APPLICATION ASSISTANCE

Phone: +49 8141 395-150

application@eloma.com

TECHNICAL SUPPORT

Phone: +49 35023 63-888
Fax: +49 8141 395-156

service@eloma.com

CONFIGURATOR

Everybody can configure his 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 chose and order it!

DETAILS ON ALL
ONLINE TOOLS AT
ELOMA.COM



THE COMPANY

Eloma - for the love of cooking and baking.

Eloma is one of the worldwide leading manufacturers of combi-steamers and bake-off ovens for the professional field. However, we don't see ourselves as an industrial company, we see ourselves as craftsmen for craftsmen.

We don't leave the development of professional cooking appliances solely to our engineers. Many chefs, butchers and bakers work for Eloma in the right positions. They know the customer's business at heart.

Made in Germany.
With responsibility for
people and nature.



PERFECTION SINCE 1975.



We know that the quality of our company is the sum of our employees' quality. We expect know-how, dedication, performance and responsible behaviour from them.



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an Ali Group Company



The Spirit of Excellence