



Combi-Steamer Multimax

Operation Manual



Dear customer,

You have chosen an Eloma combi-steamer.
Thank you for your confidence.

These operation manual apply to Eloma's combi-steamer Multimax electrical and gas appliances.

Please read the installation and operating instructions in full before starting up the appliance and make sure to pay particular attention to the safety information.

They contain important information on correct installation and operation.

This unit may only be used for preparing food in commercial kitchens. Every other usage is against definition and therefore dangerous.

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Service

You can reach us practically around the clock, 7 days a week, 365 days a year:

Your service hotline: +49 (0) 180 / 52 24 27 2

For information on liability for material defects and warranty conditions, please consult our general terms and conditions of business (T&C).

 Eloma GmbH D-82216 Maisach	
Appliance model:.....	
Appliance Nr.:.....	
Dealer:	Installer:
Date:.....	Installed on:.....

Operation Manual

Electro and Gas Combi-Steamers

Multimax A / Multimax B

6-11, 10-11, 12-21, 20-11, 20-21

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Pictograms/symbols used



Danger!

Immediate dangerous situation, that can endanger severe injury or death.



Warning!

Possibly dangerous situation, that possibly can endanger severe or death.



Attention!

Possibly dangerous situation, that can endanger minor injury.



Caustic substances



Risk of explosion



Caution: Risk of burns



Caution: Hot steam



Caution: Hot liquid



Risk of fire



Warning: Dangerous electrical voltage



1. Safety information

- Installing the appliance incorrectly, making incorrect settings on it or modifying it can lead to damage, injury or even death.
- Read the installation and operating instructions for the combi steamer through carefully before starting it up.

Use for intended purpose

- The appliance shall only be used for its intended purpose, namely the professional preparation of food.
- Eloma combi steamers are designed for use in commercial environments.

Method of operation

- The combi-steamer Multimax offers every possibility to experience modern professional cooking technology.
- Use fresh or convenience products and select for every product the best possible cooking cabinet climate.

Cooking modes:



Steaming

Steaming is the best, most delicate and protective cooking mode. Food is cooked gently in a constant temperature, surrounded by steam.



Combi-cooking

A combination of the two modes steaming and convection. This means less shrinkage especially with large roasts.



Convection

The convection cooking mode is suitable for cooking all food which should be crispy and brown. Roasting, grilling, baking.



Regeneration

Regeneration of plates and pans using 3 ambient temperature conditions.



Multifunction key "M" Assignment options for multifunction key:

Banquet / Regeneration, LT Cooking, Delta-T Cooking ,
E/2 reduced heating power

Operation

- Keep this manual in a place where it can be accessed by all users of the appliance at any time.

The combi steamer must only be operated

- By trained staff
- For its intended purpose as outlined in the operating instructions, and whilst in perfect working order.
- To prevent the risk of accidents or damage to the appliance, it is essential that operating staff are given training and health and safety briefings on a regular basis.

The appliance must not be operated

- By children or persons with impaired physical, sensory or mental abilities, or by persons who do not have the requisite experience and/or knowledge, unless they are being supervised by a person who is responsible for their safety or are receiving instructions in how to use the appliance from this person
- At an ambient temperature of $< +4^{\circ}\text{C}$
- In toxic atmospheres or atmospheres where there is a risk of explosion
- Outdoors without protection against rain
- With food containing highly flammable ingredients (e.g. alcohol)

Gas appliances

- The gas outlet pipe and its cover can reach high temperatures on gas appliances.
- Waste gas and hot sheet metal parts can cause burns.
- Do not place any flammable materials over the appliance.
- If the appliance has been installed under a hood, this must be turned on during cooking.
- When connecting to a chimney with flow protection, the exhaust line must be cleaned on a regular basis (in accordance with country-specific regulations).
- Only operate gas combi steamers when wind conditions are calm.



What to do if a dangerous situation arises or if you smell gas

- Shut off the gas supply immediately.
- Do not touch any electrical switching elements.
- Make sure the area is well ventilated.
- Avoid creating naked flames or sparks.
- Use an external telephone and inform the relevant gas supplier/fire service as well as customer service.



- Only authorised customer service personnel may open the side wall and carry out repairs and maintenance work.



Risk of injury

Installation

- Please refer to the installation instructions for precise information on how to install the appliance.
- Only authorised customer service personnel may install appliances, put them into operation and perform maintenance work on them.
- There must not be any sources of heat or moisture underneath or in the immediate vicinity of the appliance (such as deep fat fryers or portable stoves).



Risk of burns!

- The functional surfaces of the appliance become hot during operation.



Risk of burns!

- Care must be taken when opening the cooking chamber door, as hot air and steam could escape.

Caution! Hot liquid in container



- If containers are filled with liquids or contents that will become liquid during cooking, ensure that they are inserted at a level which will enable the user to see into them (i.e. the containers must not be placed too high up in the appliance).



Appliance defects

- If the glass part of the door is damaged, the appliance must not be started up. Contact customer service.
- If malfunctions occur, disconnect the appliance from the mains and close the water shut-off valve. Contact customer service.

Warning

- If the unit is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire - Risk of fire.



Cleaning



- The shower head may only be used for cleaning the cooking chamber.
- Do not spray water into the hot cooking chamber.
- Under no circumstances must water jets, steam cleaners or high-pressure cleaners be used on the exterior of the appliance.
- The door must not be opened whilst Autoclean is running (risk of chemical burns).
- Only use Eloma Multi-Clean special cleaning agents and Eloma Multi-Clean rinse agents.
- Eloma GmbH accepts no liability for damage caused by using non-Eloma cleaning agents or rinse agents; use of such agents will also invalidate any warranty claims.
- Please observe the instructions for use provided with the cleaning agent and rinse agent.
- Wear appropriate protective gear when carrying out manual cleaning work (gloves, protective goggles).
- Do not breathe in spray mist.
- Make sure that the air baffle and racks are used and locked in place in accordance with regulations.
- When using the Autoclean function, make sure the canisters are connected correctly: red for the cleaning agent and blue for the rinse agent.
- Before cleaning, make sure that there is sufficient cleaning and rinse agent in the respective canisters.
- Canisters must be positioned below the bottom edge of the combi steamer. They must never be positioned above this.



Notes on maintenance

- To keep the appliance in perfect working order, an authorised service partner should carry out maintenance work on it at least once a year.
- An authorised customer service staff member **must** carry out maintenance work on gas appliances at least once a year.
- We recommend that you agree a maintenance contract for this purpose.
- If the appliance is not going to be used for a prolonged period, turn it off, disconnect it from the mains and close the water tap.



Hand shower with automatic pull-back

Standard with Multimax B, optional with Multimax A models

- Pull the hand shower out until you hear it click; this means that it is locked in the correct position for operation.
- To retract the hose, pull it out until it stops making a clicking noise.
- The hose will retract automatically. Water will only flow when the hose is locked in the correct position for operation.
- You should only ever allow the shower head to slide back into its resting position slowly.

Before turning on

- If the combi steamer has been transported at outside temperatures of $< +4^{\circ}\text{C}$, the appliance's safety temperature limiter may have been triggered. This must be reset by a qualified electrician.
- Lock the air baffle in place. Never reach behind the air baffle during operation and never attempt to stop fans manually.
- Lock the rack or mobile tray rack in place correctly.



Loading/unloading

Risk of burns

- Depending on the selected cooking temperature, the food containers, grids, rack trolley and inside of the door in particular may reach high temperatures. It is recommended that you wear protective gloves.
- The temperature of the glass part of the door and the casing may reach more than 60°C at some points during operation.
- Containers with hot liquid foodstuffs must be covered during transportation to prevent the liquid from spilling over the sides.
- Maximum permissible loading weight:

6-11	30 kg (max. 15 kg per tray)
10-11	50 kg (max. 15 kg per tray)
20-11	150 kg (max. 15 kg per tray)
12-21	150 kg (max. 20 kg per tray)
20-21	200 kg (max. 20 kg per tray)

Fixing the rack in place (tabletop appliances)

- Hanging in place: Push the rack up and hang it in place.
- Take care not to bend the tracks when doing this, as this will stop grids, trays and containers from being held securely in place.

Working with mobile tray racks and trolleys

- Do not stack rack trolleys so that they are top-heavy → risk of tipping.
- Always make sure that the container locking device is closed.
- Push in the mobile tray rack as far as it will go and apply its brakes.
- To pull it out, use the handle supplied. Remove the handle during cooking.
- Empty the collecting tray at the bottom of the mobile tray rack on a regular basis; otherwise, water spilling over the sides will create a risk of slipping.
- When transporting racks using the rack transportation trolley, make sure the rack engages in the transportation locking device.
- During transportation over a sloping or bumpy surface, the trolley/trolley system, banquet trolley system or rack transportation trolley may tilt.

Working with banquet systems (option for tabletop appliances)

- Remove the rack.
- Attach the push-in track to the base of the appliance.
- Push in the rack/trolley system.



Working with core temperature sensors

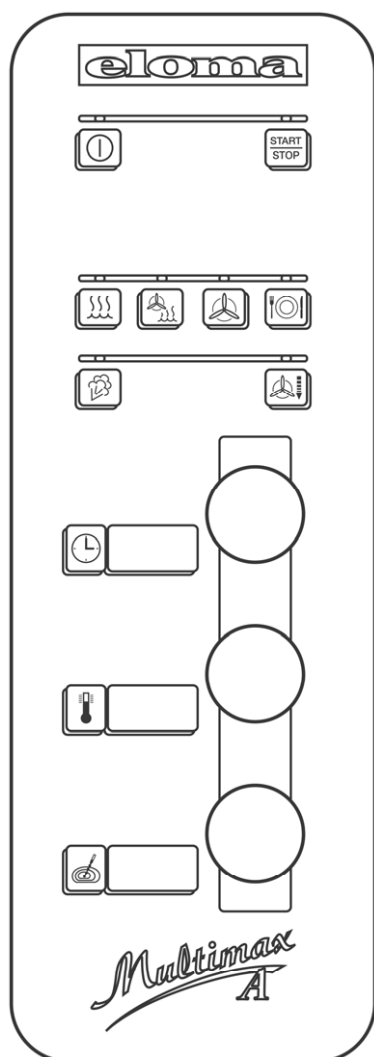
- Core temperature sensors can become hot! Wear protective gloves.
- Take care not to prick yourself or anyone else with the point of the sensor.
- Before piercing, check the sensor for soiling to prevent cross-contamination between products.
- Do not leave the sensor hanging out of the cooking chamber. It is a sensitive measuring instrument, so always hang it up in the place provided for it.
- Remove the sensor from the food before taking the batch out.

Condensation hood (option)

- An optional condensation hood is available for Eloma combi steamers.
- The condensation hood is controlled fully automatically via the combi steamer.
- During the cooking process, steam is condensed as it passes over air-cooled plate condensers.

2. Control panel and functional description

2.1 Control panel Multimax A 6-11, 10-11, 20-11,



Key ON/OFF



Key START/STOP

Touch keys : Cooking modes



Steaming



Combi-cooking



Convection



Regenerating (Rethermalizing)



Manual humidification,



Reduced blower speed

Display TIME

Rotary knob

Setting : 0:00 to 24.0 hours and * - - - * continuous operation

Display TEMPERATURE

Rotary knob

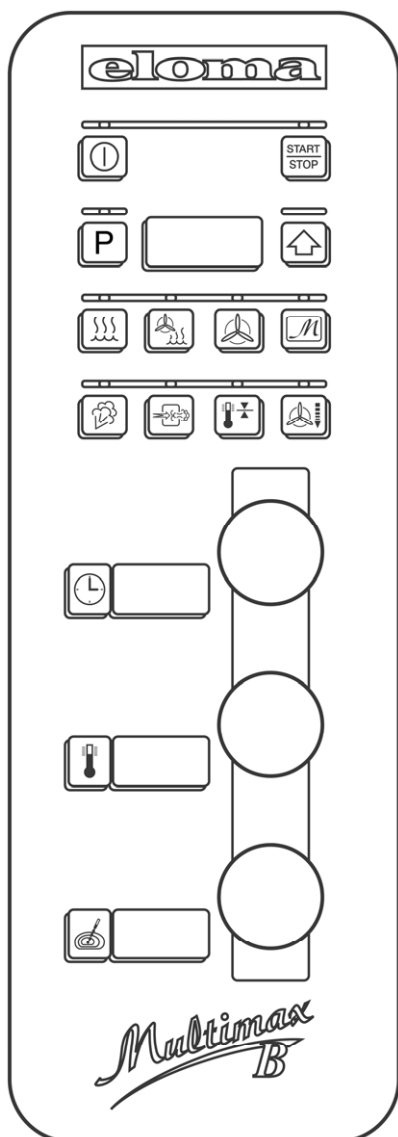
Setting : 30° to max. 300° C / 85° to max. 570° F

Display CORE TEMPERATURE

Rotary knob

Setting : 20° to 99° C / 70° to 210° F

2.2 Control panel Multimax B 6-11, 10-11, 12-21, 20-11, 20-21



Key ON/OFF



Key START/STOP



Program key



Arrow key /setting key

Touch keys : Cooking modes



Steaming



Combi-cooking



Convection



Multifunction key,



Manual humidification,



Clima-Aktiv®,



Active Temp,



Reduced blower speed

Display TIME

Rotary knob

Setting : 0:00 to 24.0 hours and * - - * continuous operation

Display TEMPERATURE

Rotary knob

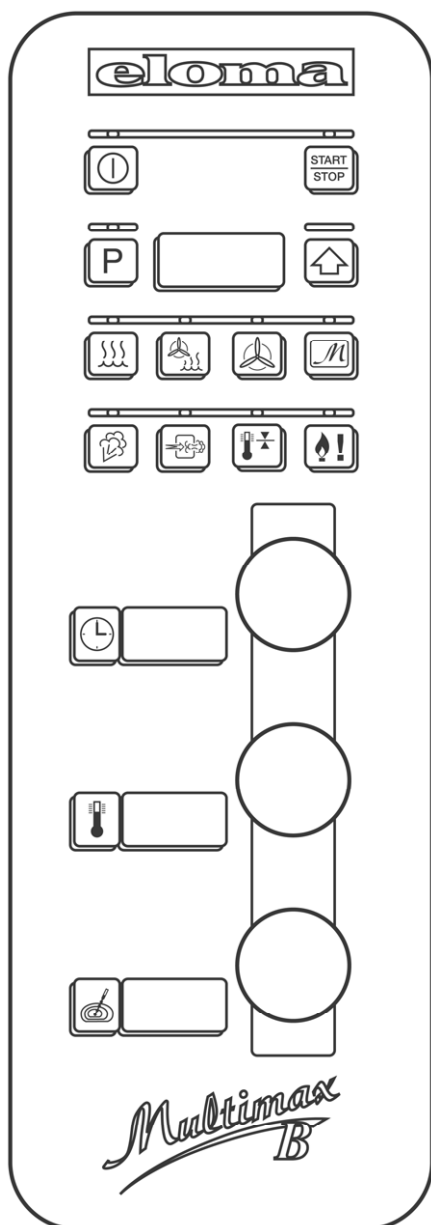
Setting : 30° to max. 300° C / 85° to max. 570° F

Display CORE TEMPERATURE

Rotary knob

Setting : 20° to 99° C / 70° to 210° F

2.3 Control panel Multimax B Gas 6-11, 10-11, 12-21, 20-11, 20-21



Key ON/OFF



Key START/STOP



Program key



Arrow key /setting key

Touch keys : Cooking modes



Steaming



Combi-cooking



Convection



Multifunction key,



Manual humidification,



Clima-Aktiv®,



Active Temp,



Gas fault "Acknowledge" key

Display TIME

Rotary knob

Setting : 0:00 to 24.0 hours and * - - * continuous operation

Display TEMPERATURE

Rotary knob

Setting : 30° to max. 300° C / 85° to max. 570° F

Display CORE TEMPERATURE

Rotary knob

Setting : 20° to 99° C / 70° to 210° F

2.4 Functional description of operating elements

Touch key ON/OFF



Press key, MULTIMAX now ready for work, key is lit
oven chamber illuminated, Displays indicate:
LED cooking mode "steaming" is lit
Time 0:00, Temperature 99° C / 210° F
Core temperature - **OFF** -(only **B models**)

If you press again, MULTIMAX is switched off, this key is dark and all LEDs and displays are off as well.


Touch key Start/Stop



This key starts or stops cooking processes.
LED is flashing in program flow.

Program key / Arrow key



Use the **P**-key to call and the arrow key  to select an existing/stored program

Once the program is started, the display indicates the actual program step of an operating mode i. e. c1, c2, c3, c4, or c5.

You want to know which program is running down ?
Press P-key briefly, the display indicates the program number shortly and returns then to the actual program step, for instance c3.

The time display indicates the remaining total cooking time.
The temperature display indicates the temperature set for the actual program step.

Touch key Cooking mode STEAMING



Press this key to select steaming. LED is lit.
Temperature display indicates automatic basic setting of
99° C / 210° F
Temperature range 30° - 130°C / 85° - 260° F

Touch key Cooking mode COMBI-COOKING



Press this key to select combi-cooking. LED is lit.
Temperature display indicates automatic basic setting of
130°C / 260° F
Temperature range 30° - 250°C / 85° - 480° F

Touch key Cooking mode CONVECTION



Press this key to select convection, LED is lit,
Temperature display indicates automatic basic setting of
150°C / 300° F
Temperature range 30° - 300°C / 85° - 570° F .

Touch key Regenerating - 3 temperature conditions



Press this key to select regenerating., LED is lit.

Temperature display indicates 120°C / 250°F

Temperature range 30° - 300°C / 85° - 570° F

Select one of the three ambient temperature conditions by pressing the two cooking mode touch keys **simultaneously**



= **DRY** regeneration, basic setting 130° C



= **MEDIUM** regeneration, basic setting 120°C



= **HUMID** regeneration basic setting 115°C



Press to start the selected program

Multifunction key “M” (only Multimax B)



Selection: 'P' key together with 'M' key

Assignment options:

Banquet / Regeneration

LT Cooking

Delta-T Cooking

E/2 reduced heating power, energy-saving key

Key assignment is done as described in Section 3.5.

Multifunction key assigned for “Banquet / Regeneration”



Press key. LED lights up. The temperature display shows **140°C** (automatic default setting).

Temperature range: **90°C to 180°C**.

Additional functions

Steaming and humidifying.

Multifunction key assigned for “LT Cooking”



Press key. LED lights up. The temperature display shows **80°C** (automatic default setting).

Temperature range: **30°C to 120°C**.

Additional functions

Steaming and humidifying.

Multifunction key assigned for “DeltaT Cooking”



Press key. LED lights up. The temperature display shows **40°C** (automatic default setting).

Entry field: Temp. **1°C to 80°C**; Core temp. **20°C to 99°C**.

Additional functions

Steaming and humidifying.

Multifunction key assigned for “E/2 reduced heating power”



Can be activated/deactivated at any time during operation in the modes **Combi steaming** and **Convection**.

Briefly press the active operating mode.

Press “Energy saving” key – the LED lights up.

With steamer types 6-11, 10-11, 12-21 : reduced heating power

With steamer types 20-11 and 20-21 : lower compartment

switched off completely (with gas-heated steamers, function is only possible for Types 20-11 and 20-21)

“Manual steaming” key



As long as the key is pressed, water evaporates in the cooking compartment.

Selection possible in the modes **Combi steaming**, **Convection**, and **LT Cooking**.

“Clima-Aktiv®” key (only with Multimax B steamers)



Clima-Aktiv® de-humidification control can be activated during every operating mode except **Steaming**.

Briefly press the active operating mode.

Press the “Clima-Aktiv®” key – the LED lights up.

With **Clima-Aktiv®** activated, steam escapes from the cooking compartment, and the cooking climate becomes drier.

The key for humidity control can be used in the operating modes **Combi steaming** and the special modes **Banquet / Regeneration**, **LT Cooking**, and **DeltaT Cooking**.

Pressing the key several times permits various stages between **1** and **5** to be selected. Higher stages give higher humidity.

“Active Temp” key (only with Multimax B steamers)



With the **Active Temp** function, the cooking compartment of the combi-steamer is brought to a preselected setpoint temperature.

If the cooking compartment temperature is below the setpoint value, the heating is switched on.

If the temperature is too high for the subsequent cooking program, the steamer is cooled down.

Reduced fan speed



The fan speed can be reduced during the active operating mode, with the exception of steaming.

Briefly press the active operating mode.

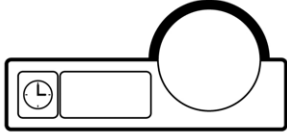
Press the “Reduce fan speed” key – the LED lights up.

Gas fault “Acknowledge” key (only gas-heated steamers)



This key is used to acknowledge gas fault messages with gas-heated steamers.

Display + Rotary knob **TIMER** (digital display, 3 characters)

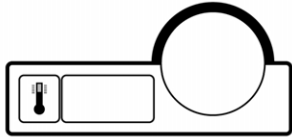


Turn rotary knob to set the cooking time of the selected cooking mode from 0:00 minutes to 24.0 hours. Turn left for * ---* continuous operation.

Display up to 10 hours in minutes 10.0), from **10.1** (10 hours 10 min.) in **10-minute intervals**.

B models: When working with core temperature control, time is automatically set to * - - - * Continuous operation.

Display + Rotary knob **TEMPERATURE**

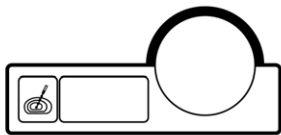


Turn rotary knob to set cooking temperature of the selected cooking mode from 30° to 300° C / 85° - 570° F

As long as the heating is on, a red dot down in the right hand corner of the display is lit.

Once this knob is turned while a program is running down, the **ACTUAL** temperature in the oven cavity is displayed for 3 seconds. Then the display returns to the set **DESIRED** temperature.

Display + Rotary knob **CORE TEMPERATURE**



Core temperature control can be used with all cooking modes. Temperature range 20° - 99° C / 70° - 210° F

Turn rotary knob to set desired core temperature.

Time display indicates automatically * - - - * Continuous operation.

Once this knob is turned while a program is running down, the **ACTUAL** core temperature is displayed for 3 seconds. Then the display returns to the set **DESIRED** temperature.

2.5 Selecting / changing the multifunction key assignment

Selection and changing the required assignment of the **M** key is possible within the range for manual entry. Press the **P** and **M** keys simultaneously to open the **M** memory – this is accompanied by an audible signal.

Use the \uparrow key to select one of the following key assignments:

Banquet/Regeneration: display **rE**, NT Cooking: display **Lt**, Delta-T Cooking: display **dt**, E/2: display **E2**.

Pressing the **M** key saves the selected assignment, which is confirmed by an audible signal.

After saving, the display changes to **c1** for manual entry.

An exit from the **M** memory is possible at any time by means of the ON/OFF key.

3. Active Temp (only with Multimax B)

The steamer should always be heated up or cooled down before cooking.

The **Active Temp** function is used to bring the cooking compartment of the combi-steamer to a preselected setpoint temperature.

If the compartment temperature is below the setpoint value, the heating is switched on.

If the temperature is too high for the subsequent cooking program, the steamer is cooled down.

In the following procedural description, the shorter term PreHeat will be used instead of PreHeat - Cool.

Manual preheating

Manual preheating is done at a temperature that is 20 % above the setpoint temperature of the cooking program.

- The function is selected via the **Active Temp** key.
After selection of a cooking program (standard or customized), **Active Temp** is selected by pressing the key. Now press the **Start/Stop** key; the **Active Temp** LED flashes, the time display shows "Prh", and the temperature display shows the active setpoint temperature (including the +20%).
- When the higher PreHeat temperature has been reached, an audible signal is given, the time display shows **Prh**, and the temperature display shows **End**.
The acoustic signal is repeated regularly until the door is opened.
- Place food in the steamer and close the door; the program's first step starts automatically.
- If the door is opened during preheating, the **PreHeat** sequence is interrupted.
After closing the door again, **Active Temp** is continued until the required temperature is reached.
- The preheat temperature is maintained for max. 1 hour.
- Aborting the preheating procedure with the **Active Temp** key will start the first cooking step immediately.



4. Starting the Multimax

Prior to start : Open water tap!

In case the ambient temperature is lower than + 5° C / +41°F, the oven must be warmed to room temperature.



Press ON/OFF, key is lit, oven chamber illuminated, **the oven is ready for work.**

Program display indicates c1, basic setting is steaming, temperature display indicates 99° C.

4.1 Input of operating data and start with only one cooking mode

Select desired mode by pressing corresponding key, LED is lit.



Steaming,



Combi-cooking



Convection



Regeneration



Multifunction key



Set TIME with corresponding rotary knob.



Set TEMPERATURE with corresponding rotary knob.

Upon selection of cooking mode corresponding basic setting is displayed

Core temperature control

Core temperature control can be used with all cooking modes.

Temperature range 20° - 99°C / 70° - 210° F

Set desired core temperature with rotary knob. The time display indicates automatically * - - - * = continuous operation.



Charge the oven

Punch meat probe into the center of the product



Function Clima-Aktiv® only B models (De-humidification)

Can be used with all cooking modes except "steaming"

Press mode key briefly, then key Clima-Aktiv ® , LED is lit.



Press Start/Stop

LED Start/Stop is flashing, LED of cooking mode starts flashing .

As occasion demands press **touch key for manual humidification**

Not with cooking mode steaming.



Program under process

Time runs down backwards, the colon in the time display is lit.

If available and in use (B-models) , core temperature display indicates the

DESIRED core temperature. Time display shows *---* continuous operation

If the door is opened during program flow, fan motor and heating switch off, the timer stops. Program continues if door is shut again.
Program flow may be stopped by pressing Start/Stop key. A broken off program restarts with the originally set data.

Program end the MULTIMAX switches off automatically. _An acoustic signal sounds for 30 seconds, to stop it immediately, press **Start/Stop**

Memory

The last program entered is again displayed and can be repeated just by restarting.

How to change data in program flow:

Press touch key of corresponding cooking mode and change data:

Use rotary knobs to change time, temperature or core temperature (B models). .Changed data is displayed but not stored..












If the unit is cut off by pressing ON/OFF, all data entered is lost.

4.2 Combitronic® combination of different cooking modes Multimax A models



A Combitronic® combination consists of a maximum of three cooking modes, which run down in the following **fixed sequence**.




 Steaming,  Combi-cooking,  Convection

Whatever cooking mode is selected, set the corresponding cooking data with the rotary knobs.

Cooking mode 1	Cooking mode 2	Cooking mode 3
 Steaming	 Combi-cooking	 Convection
 Steaming	 Combi-cooking	
 Steaming		 Convection
	 Combi-cooking	 Convection

How to activate a combination :

 +  **2 Cooking modes:** Press the two cooking mode keys **simultaneously**

 +  **3 Cooking modes:** Press keys of two cooking modes first,
 and add the third within 5 seconds


**The corresponding LEDs are lit. Combitronic® is now activated.
Press START/STOP key to start .**

Multimax B models

A Combitronic® combination consists of a maximum of five cooking modes, which run down in **whatever sequence is selected**.

 Steaming,  Combi-cooking,  Convection,  Multifunction key

Whatever cooking mode is selected, maximum 5, set the corresponding cooking data with the rotary knobs. Core temperature control can always be added. .

Enter program steps c1 to c5 using the arrow key  .

4.3 Core temperature control

Core temperature control can be used with all cooking modes. However, make sure to enter always higher core temperatures in following steps, since the oven switches automatically off, once the highest core temperature is reached.

4.4 Function: Delay start programming

This function allows to have an entered or stored program or a combination automatically started within a period of up to 24 hours. **Enter or call a program or Combitronic® combination and load the oven.**

Program "delay start"



Keep START/STOP key pressed (about 3 seconds) until **0:00** in the time display is flashing.



Use the rotary knob "time" to set the period of time after which this program is supposed to start. Example : set to 5.00 = the oven will start the entered program **after 5 hours**.



Press START/STOP. While the time is running down backwards, the LED in this key is flashing.

The oven starts the entered program automatically once the time has run down.

Cancel "delay start"



Keep START/STOP key pressed (about 3 seconds) until the indication on the display returns to normal program mode.



For hygienic reasons do not keep food too long at room temperature!

4.5 End of operation



Switch off, by pressing ON/OFF touch key.

Close **water tap**.


Disconnect the appliance from the mains, if it is not used for a longer period of time.

5. Program input and storage

5.1 How to call and start an existing program “P” ?





Briefly press the **P** key.

Use the Run key  to select the required program 1 to 99.

On electrically-heated steamers you can scroll backwards through the program list

by pressing the keys  and  simultaneously;

use keys  and  on gas-heated steamers.

All the LEDs for the program's operating data light up, and the display shows total time (or “ - - - ” if core temperature has been selected).



Press **START/STOP** key to start the program.


- **Program display** changes and indicates the actual program step, for instance c1.
- **Time display** shows the total cooking time of all programmed steps, it runs down backwards.
- **Temperature display** shows the temperature of the actual program step
- **If set with B models**
Core temperature display indicates the core temperature of the actual step.

5.2 Fast storage



Once a program has run down, it is still kept in the working storage and a fast storage into the general/program storage is now possible.

Keep **P-key** pressed for 3 seconds to open the program storage, the LED is lit and signal sounds, the display shows “1”

Use the arrow key  to select a program number.

If the selected program number is flashing, the storage is free, all displays are dark. If it is lit constantly, the storage is occupied and can only be overwritten.

Once again keep **P-key** pressed for 3 seconds to shift this program from the working storage to the program storage. Simultaneously program and working storage are closed.

The LED at the P-key extinguishes.

Once the unit is switched off, the program is deleted from the working storage.

5.3 How to enter and store a new program ?



- Keep **P-key** pressed for 3 seconds, the LED is lit, a signal sounds and the display indicates “1”.
- Use the arrow key to select the desired program number, possible program numbers 1 to 9.
- Keep the arrow key pressed for 3 seconds to open the program step storage, first indication c1.
- Just touch the symbol of the desired cooking mode and set time, temperature and/or core temperature for this first step.
- Use arrow key again, display indicates c2 and enter second cooking mode together with cooking parameters.
- Repeat this procedure until all steps in whatever cooking mode sequence are entered, c1 to c5.
- To finish programming keep arrow key pressed for 3 seconds to close first the program step storage.
 - Then keep **P-key** pressed for 3 seconds to close the program storage.

The LED at the P-key extinguishes and an acoustic signal confirms the storage.

5.4 How to change an existing program ?



Keep **P-key** pressed for 3 seconds, the LED is lit, a signal sounds and the display indicates “1”.

Use the arrow key to select the desired program number, possible program No. 1 to 9.

After selection of a program, all LEDs of the cooking modes stored for this program are lit, time display indicates the total cooking time or *---* for continuous operation in case of core temperature control.

Keep the arrow key pressed for 3 seconds to open the program step storage.

Time, temperature and/or core temperature of the 1st step are display.
Just touch the cooking mode symbol of this step and change its data.



Keep arrow key pressed for 3 seconds to close the step storage.

Keep **P-key** pressed for 3 seconds to closed the program storage.


The LED at the P-key extinguishes and an acoustic signal confirms the storage


The previously existing program is now changed or, as the case may be, completely overwritten.

5.5 How to call, change and store individual steps of a program




Keep **P-key** pressed for 3 seconds, the LED is lit, a signal sounds and the display indicates "1"


Use the arrow key  to select the program in which steps are supposed to be changed.

Keep the arrow key  pressed for 3 seconds to open the step memory of the program concerned, first program step c1 is displayed.

Use the arrow key  to scroll to the step to be changed.

Just touch the cooking mode concerned briefly and change existing cooking parameters.

Repeat touching of the arrow key  to scroll to the different steps of a program

Once changing is finished, keep arrow key  pressed for 3 seconds to close the step storage. The display indicates the program with the changed steps.

Keep **P-key** pressed for 3 seconds to close the program storage.

The LED at the **P-key** extinguishes and an acoustic signal confirms the storage.

5.6 How to delete programs and program steps



Delete a complete program

Keep **P-key** pressed for 3 seconds, the LED at the key is lit, an acoustic signal sounds, the display indicates "1" The program storage is open.

Use the arrow key  to call the program to be deleted to the display, 1 to 9.

All LEDs of cooking modes stored in this program are lit.


Keep **Start/Stop** pressed for 3 seconds, the program is deleted.


Repeated touching of the arrow key  scroll the different programs that shall be deleted.

To finish deleting keep **P-key** pressed for 3 seconds to close the program storage.


How to delete a program step

Keep **P-key** pressed for 3 seconds, the LED at the key is lit, an acoustic signal sounds, the display indicates "1" The program storage is open.

Use the arrow key  to call the program in which a program step shall be deleted.

Keep arrow key  pressed for 3 seconds to open the program step storage, display indicates c1. Use the arrow key again to go to the step to be deleted c2 to c5.

Press corresponding cooking mode key briefly first, then long to delete this step.

Press arrow key  to close program step storage

Keep **P-key** pressed for 3 seconds to close program storage.

6. HACCP

6.1 HACCP Option only Multimax B models

The integrated HACCP control facilities care for recording during the cooking process for each program the exact actual data for time, temperature and core temperature.

All processed cooking programs are stored, once the selected cooking time has run down or if the cooking process was terminated by pressing the Start/Stop key. Programs which were broken off are not stored and programs with cooking times of less than one minute are not stored either.

A standard serial interface connector has been mounted under the control panel and data may be printed by means of connecting the steamer to a printer capable of printing at least 40 characters per line. Printer adjustment : 9600, N, 8, 1.

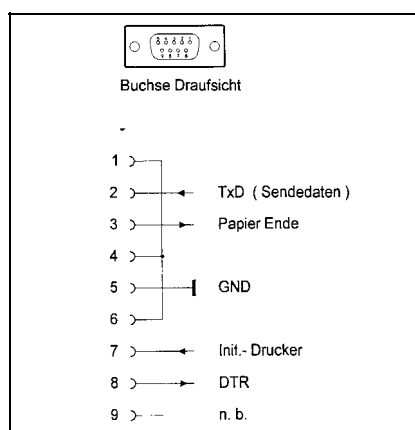
The port for the cable connection is in the hose shower tulip.

Serial interface – connecting cable

Plug No. EXTERN 9pin. Min-D bushing

Function: RS 232 C Serial Interface
(9600, N, 8, 1) 9600 BAUD,
8 databit, EVEN PARITY,
1 STOPBIT

Connect printer



Controls

Bushing top view

TxD (send data)

Paper end

GND

Init. Printer

DRT

n.b.

Setting of DIP Switch Thermal Printer NP 104

1. Parallel Interface (DIP Switch 1)

	1	2	3	4	5	6	7	8
ON								
OFF								

Switch	SOLL
1	CR/LF: Carriage Return + LineFeed
2	40 Columns
3	Normal Character
4	Normal Zero
5...7	German
8	Not defined

2. Serial Interface (DIP Switch 2)

	1	2	3	4
ON				
OFF				

Switch	SOLL
1	Parity Check
2	Even Parity
3, 4	9600 bps

6.2 Printing of protocols



The connecting cable shall only be plugged or unplugged if both, the steamer and the printer, are switched off, otherwise the control unit or the printer may be damaged

The appliance must be switched on with no program in progress.

Any exact HACCP recording presupposes the correct setting of the real time. Refer to 6.1.3.

Start HACCP protocol printing



Press touch key "manual humidification" for about 3 sec.

Printing protocols always for one production day



Turn rotary knob "time" and set the desired day.



Turn rotary knob "temperature" and set the desired month.



Turn rotary knob "core temperature" and set the year.

Start printing



Press START/STOP and the protocol is printed

Terminate printing



Press touch key "manual humidification" , the basic setting reappears automatically.

6.3 Printed protocol in ° C

Serial No. :100100
Unit type :Multimax B
Print date : 15.07.05 16:00
Total operating hours : 1
CT every 3 minutes

→ Total operating hours of the appliance

Date : 14.01.2005

→ Date of cooking program

Product : 8 9

→ Program number

→ Program start

15:00 1 Nominal 99°C Humidity 100%
15:10 1 00:10 h Hold time 00:10 h
15:20 2 Nominal 130°C Humidity 15%
15:30 2 00:10 h Hold time 00:10 h
15:40 3 Nominal 150°C Humidity 0%
15:40 3 CT °C :67
15:45 3 CT °C 20 23 26 29 31 34 37 40
16:00 3 CT °C 43 46 49 51 54 57 60 63 66
16:30 3 00:00 h Hold time 00:45 h

→ Cooking mode **Steaming** = 100% Humidity

→ Cooking mode **Combisteaming** = 15% Humidity

→ Cooking mode **Convection** = 0% Humidity

→ Recording of core temperature every 3 minutes

→ Hold time - period the set temperature was hold.

Total energy consumption: 1,4 kWh

→ Energy consumption of the program

Serial No. 100100
Unit type Multimax B
Print date 15.07.05 16:00
Total operating hours 1
CT every 3 minutes

Date : 14.01.2005

Product LT

15:00 1 Nominal 99°C Humidity 15%
15:10 1 00:10 h Hold time 00:10 h

→ Cooking mode **LT cooking** = 15% Humidity

Total energy consumption: 0,5 kWh

7. Cleaning the cooking chamber



Hints on operational safety

Only recommended Eloma cleaning agents may be used.

All safety devices inside the unit have been designed to the use of these products in order to comply with the standard specifications of the drinking water supply.

Other cleaning products can possibly cause irreparable rust damages in the cooking chamber, as well as damage pumps and seals.

Eloma GmbH cannot assume liability for any damages resulting from the use of alternative products. This will void the Eloma warranty.

Regular maintenance on every type of water treatment unit is vitally necessary.

Damages to Eloma machines resulting from neglect of maintenance will void warranty claims.

7.1 Autoclean – Automatic self-cleaning

Please do observe carefully the detailed installation instructions.

Autoclean provides a fully automatic self-cleaning of the cooking chamber.

Once started, the program runs down and switches off automatically. As soon as the appliance is connected and once **Autoclean** is installed in accordance with the following instructions, the appliance is ready for cleaning.

Exchange of canisters respectively refilling of cleaner and rinse agent

Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.



For safety reasons, the door must not be opened during an *Autoclean* cleaning program. Cleaner, rinse agent, hot water and steam may escape. If it is absolutely necessary to open the door, the *Autoclean* program must be stopped.



If the oven is not used for a longer period of time, rinse the whole *Autoclean* system thoroughly with lukewarm water to avoid cloggings caused by cleaner and rinse-agent remainders.

Remove screwings from the canisters and clean the tube ends and the filter in a warm water basin. Start Autoclean step **Start-up** and rinse the appliance until no more cleaner is remaining inside the tubes and the cabinet.



Preparation for cleaning

Prior to starting a cleaning program make sure that there is sufficient cleaner and rinse agent in the respective canisters. **Visual control.** If not, the canisters must be exchanged or refilled. Make sure to use the correct connections, red to cleaner, blue to rinse agent.

Make sure that the cooking chamber is empty then.

Remove fat filter, drain filter, grids, trays and pans and clean those separately. The empty trolley of floor models must be inside the combi steamer.

7.2 Operation

Prior to starting the combi-steamer **Multimax B** equipped with *Autoclean*, open the water tap. A sound signal announces that either the water supply is shut or else the water pressure is too low. For safety reasons do not start the appliance under these circumstances.



The appliance is switched off

At first keep program key **P** and **ON/OFF** pressed simultaneously until the display indicates **A1**. The function *Autoclean* is active.



Use the setting key to select the appropriate cleaning program according to the degree of dirt.

Choose from 6 different programs

1. **A 1** Quick washing, rinsing with clear water
2. **A 2** Step 1
3. **A 3** Step 2
4. **A 4** Step 3
5. **A 5** Step 4
6. **In** Start-up (after refill or change of canisters)



Press START/STOP key, the selected cleaning program runs down

Autoclean Programs:

According to the degree of dirt inside the cooking chamber, different programs can be chosen

Display indicates	Degree of dirt inside the cooking chamber	Approximate Duration	Program steps
A 1	Quick rinse in case of very light soiling or during the day in between	2 min.	Quick rinsing with clear water
A 2	Light soiling from preparation of several lots of vegetables and meat products s.	50 min.	Soak - 1 x Clean - Rinse - Dry
A 3	Medium soiling from preparation of several lots of roasted and grilled product	1 hour 20 min.	Soak - 2 x Clean - Rinse - Dry
A 4	Heavy soiling from repeated cooking of vegetables and repeated preparation of roasted and grilled products.	1 hour 52 min.	Soak - 3 x Clean - Rinse - Dry
A 5	Extreme soiling from practically constant preparation of roasted and grilled products with burnt-in food remainders	2 hours 23 min.	Soak - 4 x Clean - Rinse - Dry
In	In case of first installation or exchange/refilling of canisters	2 minutes	



In case the cooking chamber temperature exceeds 80° C, the appliance is automatically cooled down thanks to its safety cool-down function.

Prior to start cooking, make sure that no remainders of cleaning and rinsing agent are left inside. If necessary, use the hand shower for a final rinsing!



Exchange of canisters

If not enough cleaner or rinse agent is left in the canisters, these must be refilled or exchanged. Make sure to connect correctly. Red to cleaner and blue to rinse-agent !

Interruption of a cleaning program

The following safety precautions are taken to prevent that residues of cleaner and rinse-agent remain in the cooking chamber, in case a program is interrupted.

Once a cleaning program was interrupted, the appliance can only be re-started after having finished a rinsing process.

Interruption due to power failure or disconnection with key START/STOP



AC

Once the power is back, the display indicates AC.



Press START/STOP key now, to start an extra rinsing .

For safety reasons, the door must not be opened during the cleaning program.

Cleaner, rinse-agent, hot water and steam may escape.

If exceptionally the door has to be opened, *Autoclean* must be stopped beforehand.

DOOR

The door is equipped with a safety lock. To open it, press the handle down twice.

7.3 Delay start programming

It is possible to start a cleaning program at any desired time, after working hours or over night. Start the program according to the instructions given in the operation manual Multimax B, refer to paragraph 5.4. Delay start programming.

7.4 Units without Autoclean

Perfect and regular cleaning of the Multimax is of utmost importance. Reheating old grease and/or food leftovers will impair taste and smell of fresh dishes considerably.

How to start the cleaning program



Keep key pressed and switch on by pressing



cLE

Indication in the display of the core temperature control



START
STOP

Press to start the cleaning program

The unit is cooled down or heated up to prescribed values (temperature max. 60° C/140°F) and softens leftovers.



SPr

is flashing in the time display, a sound signal announces that the prescribed values are reached.

Open the door, the sound signal stops. Spray special cleaner into the oven cavity.

We recommend to use only **Eloma's special cleaning agent**. This product was developed especially for the use in combi steamers, it was tested and approved.

If you use other products, the sealing and the interior of the cooking chamber may be damaged by corrosion. Please observe the manufacturer's operating instructions.

Close the door and leave the cleaner to work. Burnt-in fat and food leftovers are moistened.



SHO

is flashing in the time display as soon as the softening time has run down, there is again a sound signal. Open the door and rinse the cooking chamber thoroughly with clear water, use the handshower, if available.



drY

is indicated in the time display, once the door is closed. The cooking chamber is drying.



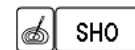
End

is indicated in the time display, a sound signal announces that the oven cavity is dry



End

is indicated in the core temperature field, announcing the end of the cleaning program.



SHO

is indicated in the core temperature display in case of a power failure. i
Turn the corresponding rotary knob, the indication disappears.



Press to switch on and continue working



Optional accessory:

Multimax A combi steamers may be equipped with a hand shower. This should only be used for rinsing the interior but not for outer surfaces.

Do not spray into a hot oven cavity.



In case cleaning agent remains in the cooking chamber, this may cause corrosion problems. It may also influence food products.

Dry the inside, and then leave the door open by a small gap, so that the cooking chamber is well ventilated. Do not damage thermostat sensor when cleaning !

7.5 Cleaning and maintenance

Regular cleaning of the combi steamer Multimax is of utmost importance.

Only Eloma recommended cleaner agents may be used.

Please observe the manufacturer's operating instructions.

Caring for the door sealing

A door sealing is subject to wear.

Proper care of sealing prolongs service life.

- Grease and caustic cleaning agents attack and weaken the sealing material and thereby accelerate the rate of wear.
- Chicken and pork grease are very aggressive. Please observe the following care instructions:
- Manually clean the sealing daily with a mild grease solvent.
- Use fresh water to remove any remaining cleaning agent.
- Leave the door open overnight to allow the door sealing to relax.
The door should also be left open when the appliance is not in use.
- Inspect the sealing regularly for damage.
Replace damaged sealing to prevent steam/air from escaping.
- The sealing of appliances with Autoclean cleaning systems must also be cleaned by hand.
Grease and cleaner deposits often collect on the outer side of the sealing. If these are not removed, the sealing decomposes at those places.

Cleaning of glass panel:

- Clean only with a soft cloth. Never use scouring agents.

Cleaning of door glasses

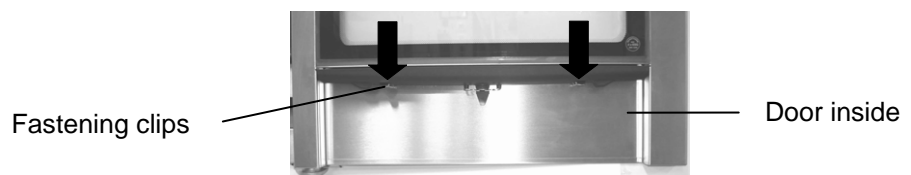
The door is made of two parts. The inner glass can be opened for cleaning. Clean only with a soft cloth. Never use scouring agents.

Cleaning of outer surfaces :

- Use fat/grease dissolving cleaning agents or special stainless steel cleaners.

Cleaning of drip gutter and tray : (models 6-11 and 10-11 only)

- Drip gutter under the appliance : Clean it regularly including the drain opening.
- Drip tray on the door : Remove it to the front for regular cleaning by pressing the two clips underneath down.



Do not use either water jet, high pressure sprayer or steam purifier on outer surfaces. Water jets may damage parts of the appliance or else get in contact with electric live parts. Danger – personal injury caused by an electric shock. Do not spray into a hot oven cavity.

Cleaning the cooking chamber behind the air conducting sheet :

- Clean monthly, or according to contamination.
- Switch off the appliance and allow to cool down.
- Remove shelf - supports (hang-in rack)
- Remove fixing screws of air conducting sheet.
- Remove air conducting sheet.

Floor models 20-11, 12-21 and 20-21 are equipped with tiltable air conducting sheets.

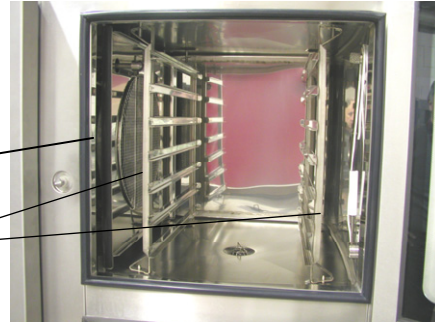
- Clean area - now accessible - thoroughly
- After cleaning replace all parts removed in reverse order.



It is not allowed to operate the oven without air conducting sheet!

Air conducting
sheet

Hang-in rack



Cleaning the air intake filter

The air intake filter is laterally in the control panel and must be cleaned every two months.

The air intake filter can be cleaned in the wash basin or in the dishwasher.

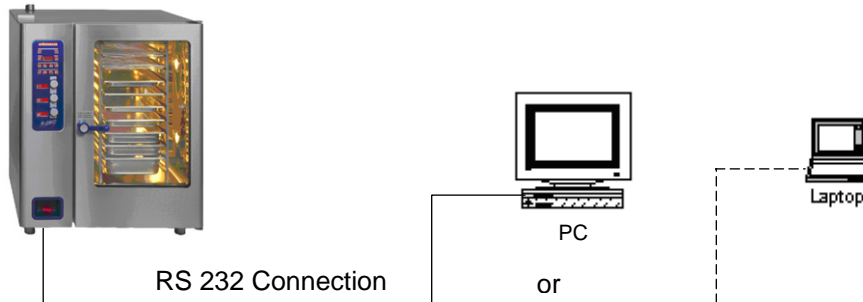


8. Communication ProConnect ↔ Combi steamer

8.1 Start up communication ProConnect ↔ Combi steamer

Multimax B

- Use the appropriate cable to establish a communicating connection between PC and combi steamer, "Point-to-Point" connection RS 232
- Plug the connecting cable to external SubD9 port in the hose shower tulip and connect the other end to the PC.



- The combi steamer is in standby mode, it may be necessary to switch off the combi steamer.
- The PC is switched on and ProConnect is started
- Set the device address of the combi steamer in the PCPrg: Menue/Options/device address.
- Set Com-Port in the PCPrg to the one used as interface for the connection PCPrg ↔ Combi steamer.
- Provided the connection is established via USB-Port of the PC and USB/RS 232 adapter, this interface is also indicated as Com-Port on the PC.
- It is possible to test the communication in the set-up dialog for device address and port, "check communication".
- Of course, there are further individual possibilities for connection and connectivity via RS 485 systems
- Contact our Service Hotline or our sales department for further information.

9 Adjustment of operational parameters

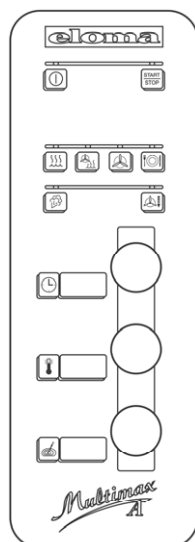
9.1 Multimax A

All operational parameters are correctly set when the combi steamer is delivered. However, if it is necessary to change time and date (summer/winter time, incorrect setting) proceed as follows :

The unit must be switched on but with no program

Set the time to 1:23 and press the key “ Manual humidification“ for about 2 seconds.

Adjust the different parameters at the panel in accordance with the table below



A 1 Display - Time
B 1 Rotary knob – Time

A 2 Display – Temperature
B 2 Rotary knob - Temperature

A 3 Display - Core temperature display
B 3 Rotary knob – Core temperature

B 1	A 1	B 2	A 2	B 3	A 3	Texter	Standard	Adjustment
	Pr		End					
<>	101	<>	11			Hours		00-23
<>	102	<>	35			Minutes		00-59
<>	103	<>	26			Day		1-31
<>	104	<>	11			Month		1-12
<>	105	<>	01			Year		0-99
<>	106	<>	0			Format Date	0	0 = DMY24; 1:DMY2
<>	107	<>	1			Summer/winter time switch	1	0 = off 1=Europe
<>	108	<>	0			Notation °C,°F	0	0 = °C ; 1 = °F
<>	109	<>	0			Language	0	0 = German; 1 = English
<>	110	<>	30			Beep duration Program end	30 sec	0-999 sec
<>	111	<>	1			Beep duration cooking step end	0	0-10 sec
<>	112	<>	0			Show mode	0	0 = off; 1 = on
<>	113	>	0			Internal light off – door open	1	0 = off; 1 = on
<>	114	<>	0			Address of appliance	0	0-99
<>	115	<>	3			Protocol core temperature	3	0-30 min

After all parameters have been set, respectively changed, press START/STOP.

The unit is again ready for work, time display indicates 0:00 and temperature display 99°C.

9.2 Adjusting the operating parameters Multimax B, Multimax B Gas

The steamer is delivered with correctly adjusted operating parameters.

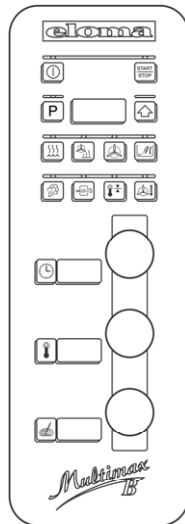
However, should it be necessary to change e.g. time and date (summer/winter time, incorrect time), proceed as follows:

The steamer must be switched on, but no program may be running.

Adjust time "1:23", and press the "Manual steaming" key for at least 2 seconds.

The time display briefly shows the software version, then **Pr**; the temperature display shows **End**.

You can now use the rotary selector switches to enter the different parameters according to the table below.



Time display
Rotary time selector

Temperature display
Rotary temperature selector

Core temperature display
Rotary core temperature selector



Level	Pos	Description	Min	Max	Unit ServicePrg	Adjustment range
1	101	Hours	0	23		00-23
1	102	Minutes	0	59		00-59
1	103	Day	1	31		1-31
1	104	Month	1	12		1-12
1	105	Year	0	99		0-99
1	106	Date format	0	1		0: TMJ24; 1: TMJ12
1	107	Summer/winter switchover	0	1		0: Off; 1: Europe
1	108	Unit°C or °F	0	1		0: °C ; 1: °F
1	109	Language	0	1		0: German; 1: English
1	110	Signal duration ProgEnd	0	999	sec	30 sec
1	111	Signal duration ProgStep End	0	10	sec	0
1	112	Show Mode	0	1		0: Off; 1: On
1	113	Light off with open door	0	1		0: Off; 1: On
1	114	Device address	0	99		
1	115	Recording time for core temperature	0	30		
1	116	Protocol for kitchen supervisory system	0	1		0: No protocol; 1: Protocol Type 1
1	117	No Cool-Down	0	1		0: Cool-Down enabled; 1: Cool-Down disabled
1	118	Start display	0	1		0 = Manual; 1= Program display

Save the changed operating parameters by pressing **START/STOP** key.

The steamer is now ready for operation; time display shows 0:00, and temperature display shows 99°C.

10. Valuable information

10.1 Error Message

Error	Description	Reaction, error remedy
Err001	Doors open	Close doors or remedy defect on door switch.
Err111	Probe cooking chamber 1 no signal	Operation stop! Customer service call!
Err112	Probe cooking chamber 2 no signal	Operation stop! Customer service call!
Err113	Core temperature sensor no signal	Warning! Customer service call! Meat probe operation is possible!.
Err114	Core temperature sensor no signal	Warning! Customer service call! Meat probe operation is possible!
Err115	Core temperature sensor no signal	Warning! Meat probe operation is possible! Customer service call!
Err116	Core temperature sensor no signal	Warning! Meat probe operation is possible! Customer service call!
Err117	Water vapour elimination sensor, no signal	Operation with a defective sensor is possible! Customer service call!
Err211	Over temperature STB cooking chamber or motor safety M1 released	Operation stop! Customer service call!
Err212	Over temperature STB cooking chamber or motor safety M2 released	Operation stop! Customer service call!
Err311	No water pressure	Cooking operation: Warning / autoclean: Pause Open water valve. Remedy too low customer-side water pressure. Check the pressure switch for proper functioning. Attention! The appliance pauses in autoclean! The appliance can be used without water in cookingoperation!
Err511	Control module	Warning! PCB temperature above 65°C Operation possible, Customer service call!
Err512	Control module	Operation stop! PCB temperature above 70°C Customer service call!
Err711	No flame cooking chamber 1	Operation stop! Restart the appliance by pressing gas fault “Acknowledge” key  If over message appears more than twice in a row call customer service please!
Err712	No flame cooking chamber 2	Operation stop! Restart the appliance by pressing gas fault “Acknowledge” key  If over message appears more than twice in a row call customer service please!

10.2 Trouble Shooting

If your Multimax should not work properly, take the following list and try to help yourself.

If you do not succeed, switch off, disconnect from mains, close water tap.

Call the after-sales-service

Failure	Possible Cause	Remedy
ON/OFF touch does not light up, no interior lighting, the oven cannot be switched on	Mains switched off	Switch on
	Mains fuse has tripped	Switch on mains fuse
No steam generation	Water tap closed	Open water tap
Water in the cooking chamber does not run off	Drain clogged	Remove drain-sieve and clean it, flush the drain
Calcareous deposits on inner panels	Water too hard. Water-softener exhausted Correct installation ??	Connect the oven to a water-softener Regenerate water softener.
Formation of rust in the cooking chamber	Poor water quality	Filter the water, follow the installation instructions
	Wrong cleaning agent	Use the Eloma product
	Remains of cleaning agent in the cooking chamber	Wash the interior thoroughly and regularly.
	There are iron chips in the water supply system	Remove all parts of unalloyed steel
Steam escapes from door	Door sealing exhausted, not enough contact pressure to the oven	Readjust the door latch
	Door sealing defect.	Call the after-sales service
Gas burner does not ignite	Fault in gas supply	Check gas supply
Temperature display shows E1 or E2	Gas shut-off valve closed	Open the valve Confirm message with gas fault acknowledge key. Steamer starts automatically.

EG-Konformitätserklärung / EC Declaration of Conformity

Hersteller / Manufacturer

Eloma GmbH
Innovative Koch und Backtechnik
Otto-Hahn-Straße 10

D-82216 Maisach

Produktbezeichnung / Product name: Großküchen- Heißluftdämpfer / Combi steamer for commercial use

Geräte / Appliances:

Joker B 6-23; Joker T 6-23;
Multimax A 6-11; Multimax A 10-11; Multimax A 20-11;
Multimax B 6-11; Multimax B 10-11; Multimax B 20-11;
Multimax B 12-21; Multimax 20-21;
Genius T 6-11; Genius T 10-11; Genius T 20-11;
Genius T 12-21; Genius T 20-21

Erfüllte Richtlinien / Guidelines satisfied:

Der Hersteller erklärt, dass die oben genannten, von ihm hergestellten Heißluftdämpfer den folgenden Richtlinien und Normen entsprechen.
The manufacturer hereby declares that his combi steamers, as listed above, comply with the following directive standards.

Maschinenrichtlinie 2006/42/EG / Machinery Directive 2006/42/EG Elektromagnetische Verträglichkeit 2004/108/EG / EMC 2004/108/EG

Die Schutzziele der Niederspannungsrichtlinie 2006/95/EG werden gemäß Anhang I, Nr. 1.5.1 der Maschinenrichtlinie eingehalten.

The protection goals of Low Voltage Directive 2006/95/EC comply with Annex I, Nr. 1.5.1 of the Machinery Directive.

Angewandte Normen / Applicable standards

Die Geräte erfüllen die Sicherheitsanforderungen der folgenden europäischen Normen:
The appliance are in compliance with the safety requirements of the following European standards:

EN ISO 12100-1:2003 + A1:2009
EN ISO 12100-2:2003 + A1:2009
EN ISO 14121-1:2007
EN 60335-2-42:2003 + A1:2008
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008
EN 55014-1:2006; EN 61000-3-2:2006; EN 61000-3-3:2006; EN 55014-2:2002

Qualitätsmanagement / Quality management:

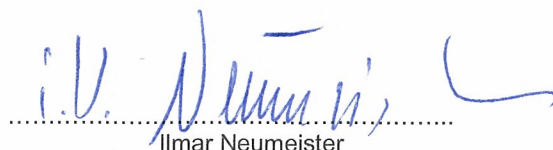
Die Konformitätserklärung erlischt bei nicht verwendungsgemäßer Benutzung sowie bei konstruktiver Veränderung, die nicht von uns als Hersteller schriftlich bestätigt wurde.

The declaration will become invalid by inappropriate usage as well as changes in construction were not confirmed in writing by us as a manufacturer.

Die Eloma GmbH wendet ein zertifiziertes Qualitätsmanagement- System nach EN ISO 9001 an.
Eloma GmbH applies a certified quality management system in accordance with EN ISO 9001.

Dokumentationsbeauftragter / Person authorized to compile the technical file:
Hans Hommen Technische Dokumentation Eloma GmbH

Maisach, den 1.01.2010



Ilmar Neumeister

Geschäftsleitung Produktentwicklung / Executive Board Engineering

EG-Konformitätserklärung / EC Declaration of Conformity

Hersteller / Manufacturer

Eloma GmbH
Innovative Koch und Backtechnik
Otto-Hahn-Straße 10

D-82216 Maisach

Produktbezeichnung / Product name: Großküchen- Gas Heißluftdämpfer / Gas heated combi steamer for commercial use

Geräte / Appliances: Multimax B 6-11; Multimax B 10-11; Multimax B 20-11;
Multimax B 12-21; Multimax 20-21;
Genius T 6-11; Genius T 10-11; Genius T 20-11;
Genius T 12-21; Genius T 20-21

Erfüllte Richtlinien bei Gasgeräten / Gas appliance guidelines satisfied:

Der Hersteller erklärt, dass die oben genannten, von ihm hergestellten Gas Heißluftdämpfer den folgenden Richtlinien und Normen entsprechen.
The manufacturer hereby declares that his gas heated combi steamers, as listed above, comply with the following European directives.

Gasgeräte richtlinie 2009/142/EG / Gas Appliances Directive 2009/142/EC
Niederspannungsrichtlinie 2006/95/EG / Low Voltage Directive 2006/95/EC
Elektromagnetische Verträglichkeit 2004/108/EG / Electromagnetic Compatibility Directive 2004/108/EC

Angewandte Normen / Applicable standards

Die Geräte erfüllen die Sicherheitsanforderungen der folgenden europäischen Normen:
The appliance are in compliance with the safety requirements of the following European standards:

EN 203-1:2005; A1:2008; EN 203-2-2:2006; EN 203-3:2009
EN ISO 12100-1:2003 + A1:2009
EN ISO 12100-2:2003 + A1:2009
EN ISO 14121-1:2007
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008; C1:2006; C11:2007
EN 60335-2-102
EN 55014-1:2000; A1:2003; A3:2006; EN 55014-2:1997; A1:2002; C1:1998
EN 61000-3-2:2006; EN 61000-3-3:1995+A1:2001; A2:2005

EG-Konformitätsbescheinigung Kiwa Gastec Bericht Nr. 175823 / CE Certification by Kiwa Gastec Report Nr. 175823

Qualitätsmanagement / Quality management:

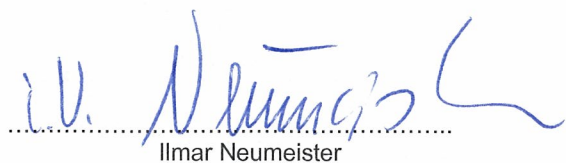
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Eloma GmbH applies a certified quality management system in accordance with EN ISO 9001.

Dokumentationsbeauftragter / Person authorized to compile the technical file:
Hans Hommen Technische Dokumentation Eloma GmbH

Maisach, den 1.01.2010



Ilmar Neumeister

Geschäftsleitung Produktentwicklung / Executive Board Engineering

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