



Combi-Steamer Multimax

Installation and Operation Manual



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Combi-Steamers Multimax A / Multimax B / Multimax B Gas 6-11, 10-11, 12-21, 20-11, 20-21

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Legend = LED = Pilot lamp

Dear customers,

Please do read these operation instructions carefully, before starting to work with the MULTIMAX COMBI-STEAMER .

They contain important information on correct installation and operation.

Functional method of the convection steamer

Combi-steamers work, depending on the cooking mode selected, with steam, combi-steam (combining the two media hot air and steam) convection (hot circulating air) and/or low temperature with controlled air circulation.

The combi-steamer allows to prepare all food items carefully, economically and simultaneously.

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

1. Hints on operational safety

Use for intended purpose

The appliance shall only be used for its intended purpose, namely the professional preparation of food.

Installation



Follow the local regulations of the electricity supply companies and observe the instructions for the installation of kitchen equipment in accordance with the actual standard specifications.

Electrical connection must be performed by an approved electrician.

Do not install the appliance near to heat sources.

Keep sufficient clearance, minimum clearance to side and back walls 50 mm.

In case of an installation next to materials that are sensitive to heat or even might catch fire, make sure to observe the existing fire protection regulations.

Make sure not to block the air exhaust pipe.

If a water softener is installed, follow the installation and operating instructions for the unit. Pay attention to connect correctly to hard and soft water.

Operation



Caution : The outer surfaces become hot in operation

The convection steamer shall only be operated

- by trained staff
- for its intended purpose, as outlined in this operation manual
- when there are no defects.



Danger of burning : When opening the oven door hot air and steam escape.



Caution! Hot fluid in container

CAUTION-When loading containers with liquids or cooking good which becomes liquid during cooking do not use higher levels than such where you can look into the inserted containers.

If the protecting glass cover of the illumination is defective, the appliance shall not be started. Call the after-sales service.

In case of operating trouble, disconnect the convection steamer from mains, close water tap and call the after-sales service.



Repair and maintenance work on the unit shall only be performed by technical service personnel trained by Eloma. Please call the factory and ask for name and address of a competent after-sales service. Eloma GmbH, Maisach, Germany +49/ 8141 395 117



Do not use a water hose or a high pressure sprayer on outer surfaces.

A water jet may damage parts of the appliance or else get in contact with electric live parts. DANGER – personal injury caused by an electric shock.

To avoid accidents the door lock must be removed when dismantling and destroying the appliance.

Noise level

The emission value of the noise level is less than 70 dB (A).

2. Installation instructions

2.1 Setting-up

Removal of protecting film:

For better protection during transport, the adhesive film remains on the appliance. Prior to starting the machine, this protective film must be removed from side, back and cover surfaces. Use special cleaner to clean to perfection.

The oven must not be started with this adhesive film, since it will burn in.

It is mandatory to set-up the appliance in horizontal position.
True up minor unevenness with the vertically adjustable feet.

Make sure to have a minimum clearance of 50 mm to back and side walls to allow air circulation. Floor models 12-21, 20-11 and 20-21 need at least 500 mm clearance to the left side, to ensure access of the after-sales service. We even recommend 800 mm, it is then possible to park the trolley on this side.

Avoid to have any other heat sources behind, next to or underneath the steamer. In case this is impossible, ensure sufficient clearance or provide for appropriate protection.

2.1.1 Table top models 6-11 and 10-11



2.1.2 Floor models 20-11, 12-21 and 20-21

Floor models must invariably be operated with the trolley, (also when preheating and cleaning).

For maintenance and easy access to the unit for after-sales operations use flexible water and electric connections.

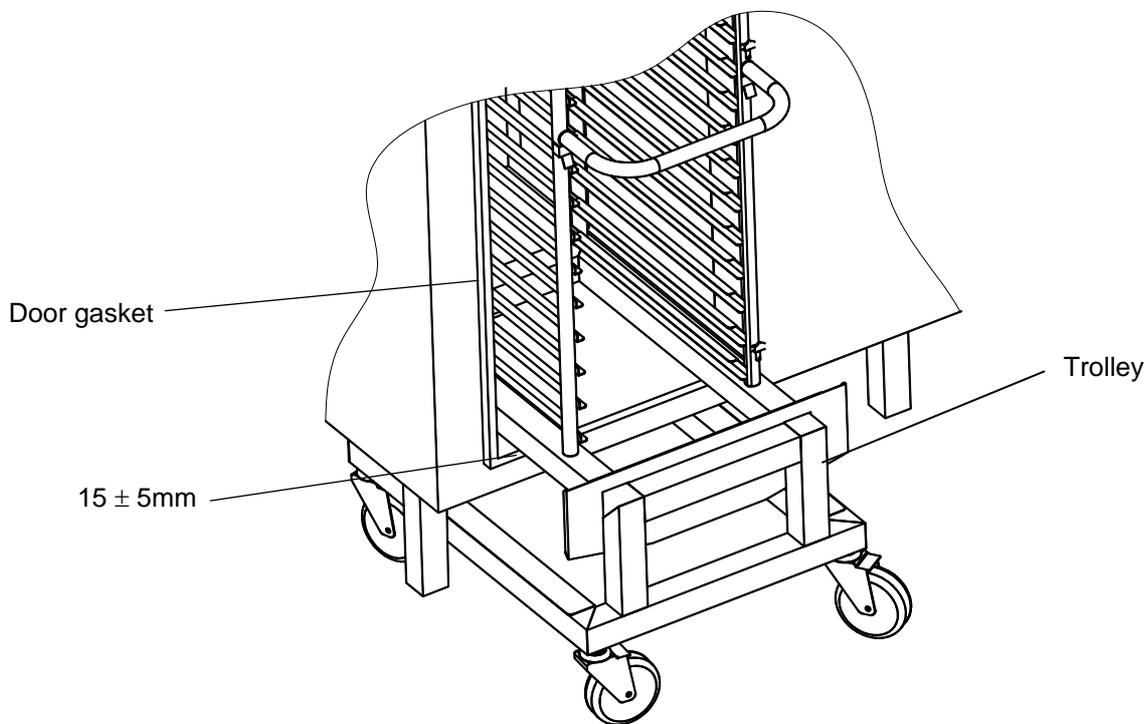
The appliance should be removable approximately 1 meter from its standard position.

Hints for setting up units with trolley (roll-in-pan-rack)

The floor underneath the appliance must be plane to ensure a smooth driving-in of the trolley (roll-in pan-rack).

There should be a minimum distance of 15 +/- 5 mm between the trolley and the top edge of the oven cavity bottom.

The trolley must never touch the door gasket and must be level with the appliance.



MAXIMUM CHARGE TROLLEY	(center position)	20-11	150 kg
		12-21	150 kg
		20-21	200 kg

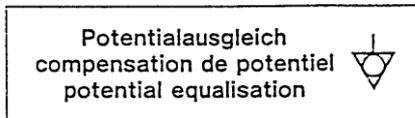
2.2 Electrical connection

Pay attention to the data on the type plate for the electrical connections.
 The movable power supply lead must be a rubber-insulated flexible cable, type H 07 RN-F complying with VDE standards.
 In case a plug is mounted, the plug device must be accessible after setting-up.
 Observe the sense of rotation of the ventilator when connecting to the mains



Sense of rotation with mode "steaming" always RIGHT (in one chamber ovens) !
 In two-chamber ovens rotation in the lower chamber is then automatically inverse.

Next to the appliance, an all-pole circuit breaker, contact opening at least 3 mm, has to be provided for on site.
 We recommend to install an earth-leakage circuit breaker.



The unit must be incorporated into the potential equalisation system (ground) according to VDE. Terminal under indication plate.

2.3 Connect water supply

Install on-site an easily accessible water shut-off-valve.
 Use a pressure-resistant, flexible hose 1/2" DVGW approved (DVGW = German technical scientific association on gas and water)

Check all connections for leaks. Supply hoses must not be bent or pressed flat.

The concentration of chloride and sulfate ions in the supplied water should be lower than 100 mg/l

Referential values	Index of pH	6,5 - 9,5
	Minimum water pressure:	200 kPa = 2 bar
	Maximum water pressure:	600 kPa = 6 bar

In case of differing water pressure values a pressure-regulator must be installed.
 It is recommended to insert a mudguard.



All appliances are equipped as standard with 2 water-connections for soft water and hard water.
Both connections are under the indication plate and both must be connected.

Soft water connection – steam production	→	Water temperature max. 50°C/ 120 °F
Hard water connection Cooling down of condensed water, shower	→	Water must be cold

We recommend to install a water softener for the **steam production** if the water hardness exceeds 6°dH (1°dH = 10 mg CaO/litre). Then lime (calcareous) deposits inside the oven cavity are avoided. Water temperature must not exceed 50°C/120° F.

Normal hard and cold water must be used to cool down the water of condensation.

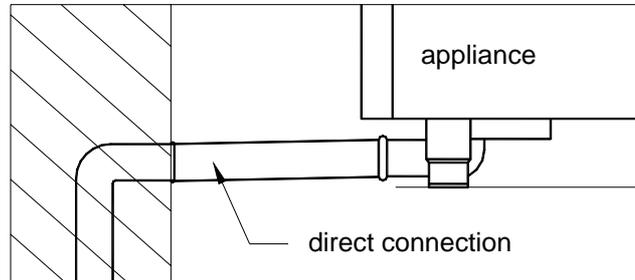
Please observe installation and operation instructions for the water softener.



Do not use any connections of galvanised steel or any corrodible material between water softener and the unit. Danger of Rusting !

2.4 Connect drain

In accordance with DVGW instructions (DVGW = German technical scientific association on gas and water) the appliance is equipped with a siphon and is intrinsically safe. It can be connected directly to the sewer without any further measures..



- **Material water drain pipe :**
HT-Pipe PA-I 1818, DIN 19560, steam temperature- and flame-resistant.
- It is not permissible to taper the cross-section of the drain duct.
Diameter of the drain pipe : **50 mm**



To fill the siphon, give about 3 liters of clear water into the oven prior to any first start.

2.5 Exhaust air

A built-in cooling device cools down the water of condensation to a great extent, then it runs down the drain. It is not imperative to install the appliance under a ventilation hood. In case, however, such a ventilation hood is used, its design and power ranges should comply with the appropriate regulations .

2.6 Extractable shower with automatic return Standard with Multimax B , optional with Multimax A models

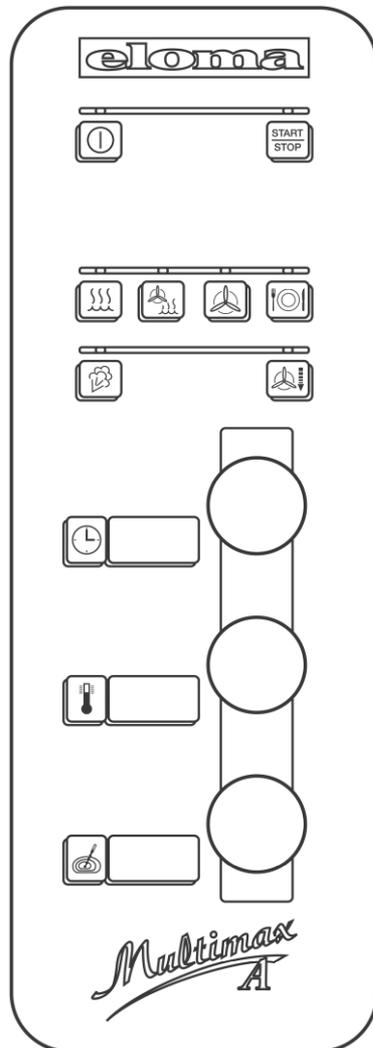
If the shower is extracted, it remains locked in different positions.
To roll back the hose, just extract it completely and let it return automatically.



Water runs only in locked position of the hose.

3. Control panel and functional description

3.1 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

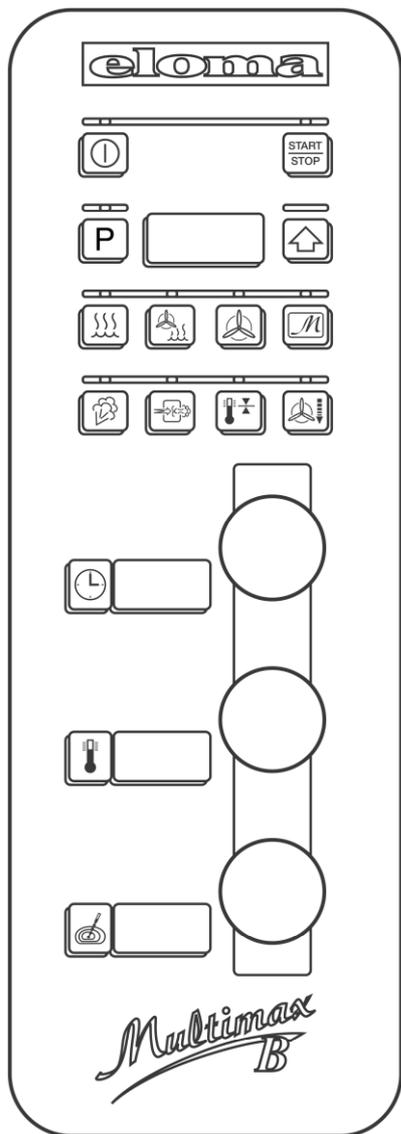
Setting : 30° to max. 300° C / 85° to max. 570° F

Display CORE TEMPERATURE

Rotary knob

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

3.2 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

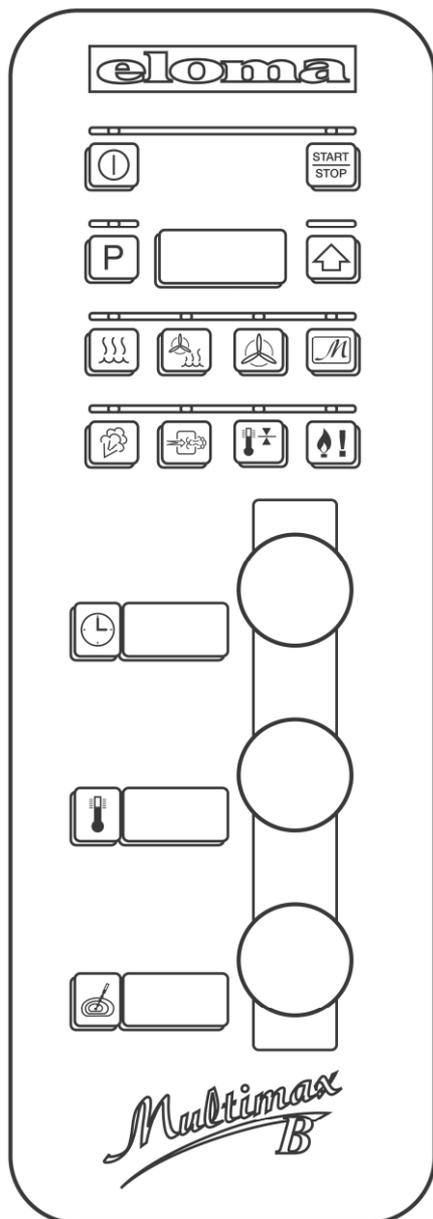
Setting : 30° to max. 300° C / 85° to max. 570° F

Display CORE TEMPERATURE

Rotary knob

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

3.3 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

3.4 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. **20°C to 80°C**; Core temp. **0°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.

“PreHeat – Cool” key (only with Multimax B steamers)



With the **PreHeat - Cool** 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



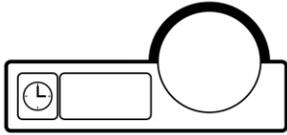
The fan speed can be reduced during the active operating mode, with the exception of steaming.
Briefly press the active operating mode.
Press the “Reduce fan speed” key – the LED lights up.

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)

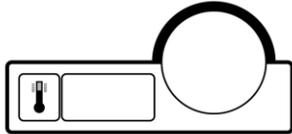


Turn rotary knob to set the cooking time of the selected cooking mode from 0:00 minutes to 24.0 hours. Turn left for * ---* continuous operation.

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**

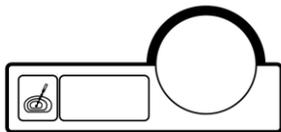


Turn rotary knob to set cooking temperature of the selected cooking mode from 30° to 300° C / 85° - 570° F

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.

3.5 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 \hat{u} 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.

4. 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.

5. 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.

5.1 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.

5.2 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  .

5.3 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.

5.4 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!

5.5 End of operation



Switch off, by pressing ON/OFF touch key. Close **water tap**.

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

Important notes

Door



Attention: Hot steam is escaping. Open the door slowly and only a few centimeters first to let the steam escape.

6. Program input and storage

6.1 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.

6.2 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.

6.3 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.

6.4 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.

6.5 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.

6.6 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.

7. Options, only Multimax B models

7.1 Function: HACCP

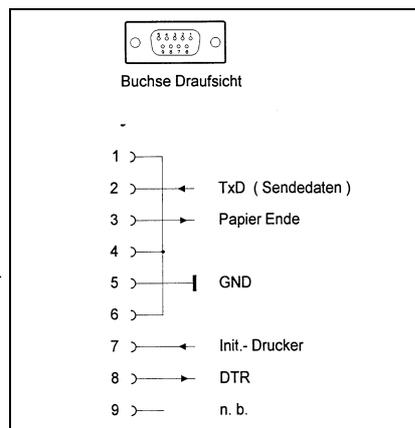
The integrated HACCP control facilities care for recording during the cooking process for each program the exact actual data for time, temperature and core temperature.

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 connecting cable is part of the delivery.

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

7.1.1 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



1 5

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



8

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



2

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.

7.1.2 Printed protocol in ° C

Serial No. :100100
Unit type :Multimax B
Print date : 15.07.02 16:00
Total operating hours : 1
CT every 3 minutes

→ Total operating hours of the appliance

Date : 14.01.2002

→ 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 **Combisteam** = 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 15.07.02 16:00
Total operating hours 1
CT every 3 minutes

Date : 14.01.2002

Product LT

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

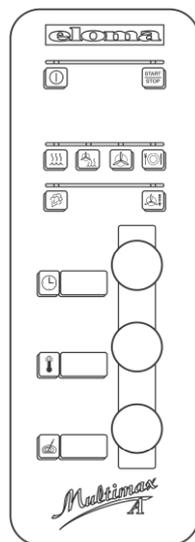
→ Cooking mode **LT cooking** = 15% Humidity

Total energy consumption: 0,5 kWh

7.1.3 Adjustment of operational parameters

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

7.1.4 Adjusting the operating parameters of Multimax B, Multimax B Gas

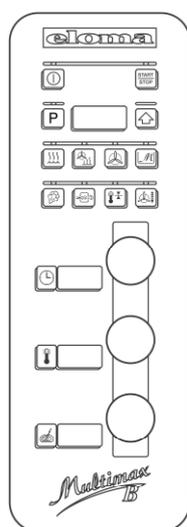
The steamer is delivered with correctly adjusted operating parameters. However, should it be necessary to change e.g. time and date (summer/winter time, incorrect time), proceed as follows:

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	Unit EP	Adjustment range
1	1	Hours	0	23			00-23
1	2	Minutes	0	59			00-59
1	3	Day	1	31			1-31
1	4	Month	1	12			1-12
1	5	Year	0	99			0-99
1	6	Date format	0	1			0: TMJ24; 1: TMJ12
1	7	Summer/winter switchover	0	1			0: Off; 1: Europe
1	8	Unit°C or °F	0	1			0:°C; 1: °F
1	9	Language	0	1			0: German; 1: English
1	10	Signal duration ProgEnd	0	999	sec	100 msec	30 sec
1	11	Signal duration ProgStep End	0	10	sec	100 msec	0
1	12	Show Mode	0	1			0: Off; 1: On
1	13	Light off with open door	0	1			0: Off; 1: On
1	14	Device address	0	99			
1	15	Recording time for core temperature	0	30			
1	16	Protocol for kitchen supervisory system	0	1			0: No protocol; 1:
							Protocol Type 1
1	17	No Cool-Down	0	1			0: Cool-Down enabled; 1: Cool-Down disabled
1	18	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.

7.2 Autoclean – Automatic self-cleaning

7.2.1 Installation



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.

Hints on operational safety



We prescribe to use **cleaner Eloma MULTI-CLEAN special** and the **rinse-agent Eloma MULTI-CLEAN**. These products have been produced and tested especially for this use. 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.

The Eloma GmbH bears no liability for any damages caused by the use of any other cleaning products (cleaner and rinse agent) than mentioned above.



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.

7.2.2 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



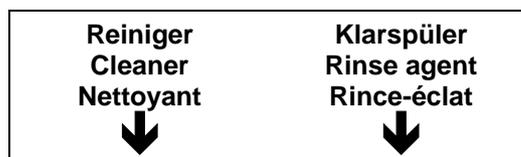
In case the cooking chamber temperature exceeds 80° C, the appliance is automatically cooled down thanks to its safety cool-down function.



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!

Connections

Refer to the dimensioned sketch for connections of cleaning and rinse agent. This label on the unit marks the position of these connections.



Use the supplied clamp straps to attach the hoses of the canisters to the prepared connections of the unit. Red for the cleaner and blue for the rinse-agent. Place the canisters so that they are easily accessible for replacement or refilling.



Connection of cleaner and rinse agent: Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.

In case you need longer hoses than supplied, order them under Article No. 444056



Make sure to place the two canisters lower or at the same level as the combi-steamer. Maximum vertical range from canister to connection = 1,50 m. Maximum hose length = 10 m.

Remove the lids of the two canisters (cleaner and rinse agent) and screw the screw cap with hose to the respective canister. Red for the cleaner and blue for the rinse agent.

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

 Once the power is back, the display indicates AC.



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

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	

DOOR

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

 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.

7.2.3. 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 4.6. Delay start programming.

8. Cleaning program and maintenance

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 



Indication in the display of the core temperature control



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.



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.



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.



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



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



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



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 !

• Cleaning of glass panes:

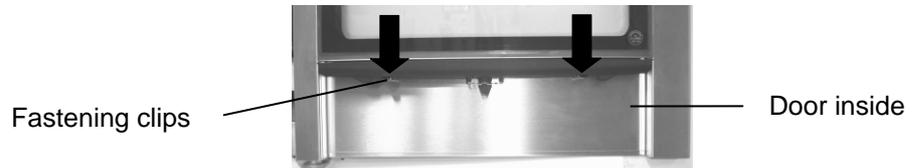
Clean only with a soft rag, do not ever use scouring agents.

• 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.

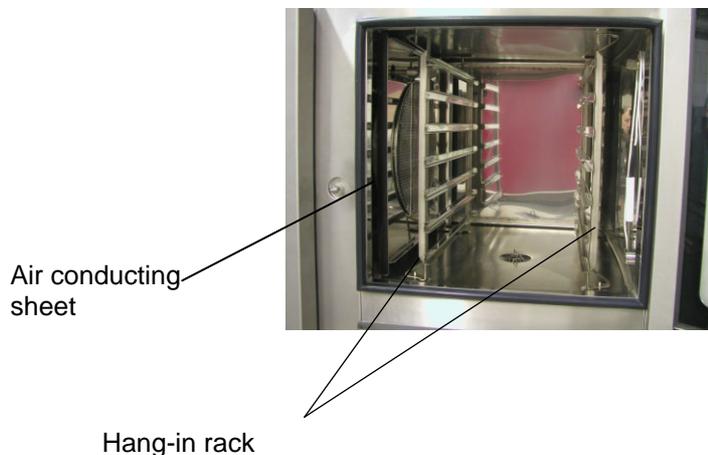


• **Cleaning the cooking chamber behind the air conducting sheet :**

- 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 !!



• **Cleaning the air intake filter**



This filter is under the control panel. It must be cleaned every two months. Remove it and clean it in water tap or dish washer.

9. Valuable information

9.1 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 Temperature display shows E1 or E2	Fault in gas supply Gas shut-off valve closed	Check gas supply Open the valve Confirm message with gas fault acknowledge key. Steamer starts automatically.

9.2 Accessories - Optional Extras

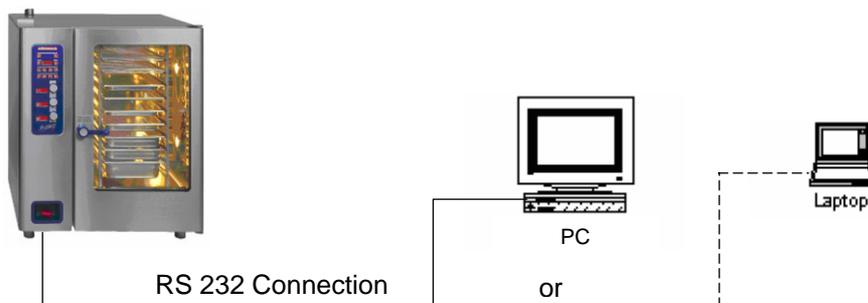
Lower rack 6-11 / 10-11	Open with intermediate shelf
	Open, with 10 pairs of shelf supports
Base cabinet 6-11, 10-11	3 sides closed, 14 pairs of shelf supports
	Closed, 14 pairs of shelf supports, 2 wing doors
Trolley 10-11	with mobile roll-in rack
	with mobile roll-in rack for plates/ banquet service
Roll-in trolley incl. rack 12-21	for 12 x GN 2/1 / 24 x GN 1/1
Roll-in trolley incl. rack 20-11	for 20 x GN 1//1
Roll-in trolley incl. rack 20-21	for 20 x GN 2/1 / 40 x GN 1/1
Roll-in trolleys with special rack for plates/ banquet service	available for types 12-21, 20-11, 20-21
Cleaning agent Eloma MULTI CLEAN special (fat dissolving)	1 l spray-pistol bottle (Art. 522005)
	10 l refill bin (Art. 522006)
Cleaning agent Eloma MULTI CLEAN (decalcifier)	1 l spray pistol bottle (Art. 522037)
	5 l refill bin (Art. 522038)
Pressure pump sprayer	Contents 1,5 l
Grids	GN 1/1, GN 2/1, Chromium plated or stainless steel
Baking Trays	GN 1/1 , GN 2/1, 20 mm deep enamelled, stainless steel or aluminium perforated
Pans	GN 1/1, GN 2/1 Enamelled or stainless steel, closed or perforated different depths
Manual water softener	WEM 20, WEM 40
Automatic water softener	WEA 40

10. Communication ProConnect ↔ Combi steamer

10.1 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 socket under the control panel 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.

11. Warranty Conditions

1. New *Eloma* catering appliances

The *Eloma GmbH* grants a twelve months regular warranty to end-users of new *Eloma* appliances starting from the date of their dealers' invoice, however a maximum of eighteen months starting from the date of dispatch from the *Eloma* factories in Maisach or Bad Gottleuba/Germany.

EXCEPTION: Damages to all glass parts and lighting glassware

Range of Warranty:

Within the warranty period, warranty is limited to the replacement of parts and/or repair of those at *Eloma's* choice, in case their usability is considerably vitiated due to material defects, incorrect design or imperfect construction.

An *Eloma*-trained service technician in situ contributes to an adequate decision. The final decision is to be made only by the *service department of Eloma* in Maisach/Germany or its representative.

In case of recognised warranty, *Eloma* bears the costs for spare parts, as well as labour and travel expenses of the service technician. If possible the repair work is done at the place of the machine's installation. In case the appliance has to be returned to the *Eloma* factory in Maisach, for whatever reason, transportation expenses back and forth are always at the customer's account. The customer also bears transportation risk.

Eloma reserves the right to entrust certain persons with the execution of warranty repair work.

Warranty compensation

In case the sales object is sold to a purchaser outside the Federal Republic of Germany, or in case the sales object is used outside the FRG, a warranty compensation is applicable, it is already included in the granted sales discount.

Warranty compensation signifies that *Eloma* supplies the spare part but that secondary costs such as labour and travel expenses of the technician are not borne by *Eloma*.

This Warranty excludes:

- Normal wear and tear
- Incorrect installation, not in accordance with our installation- and operation-manuals, local regulations and -general technical rules.
- Damages resulting from use of violence and/or malicious or incorrect handling and operation
- Damages due to calcareous deposits or aggressive water
- Damages resulting from use of cleaning agents not recommended by *Eloma* or incorrect use of the proper cleaning agents
- Technical intervention of any kind into *Eloma* appliances by staff not authorised and/or properly trained by *Eloma*.

2. Parts Warranty

The *Eloma GmbH* grants for each original *Eloma* spare part, provided it is correctly installed, an operation warranty of six months. In case of failure within this period, *Eloma* supplies another original part.. Further claims, also or such a replacement are not accepted. This warranty excludes parts which are subject to more-than-ear and tear caused by the end-user.

3. General

Claims exceeding the stipulated elimination of defects, including consequential damages, loss of wages or property damages of whatever kind cannot be accepted. Claims for change and depreciation can only be made if a warranty repair is proved to be a failure. Verbal promises assuring certain characteristics are only binding upon written confirmation.

Eloma appliances shall only be used for their intended purpose namely the professional preparation of food. Whatever exception to this rule excludes all warranty claims and discharges *Eloma* from all liability.

The warranty period is not renewed or extended in case of any repair or replacement delivery. *Eloma* shall regain possession and control of such replaced parts and appliances.

This warranty is not transferable without *Eloma's* written consent.

Place of jurisdiction is the location of *Eloma's* registered office.

Technical amendments, also in the sense of further development and/or technical progress are reserved.

Maisach, March 2003

12. Data of the oven

Model _____

Serial number _____

13. Service notes

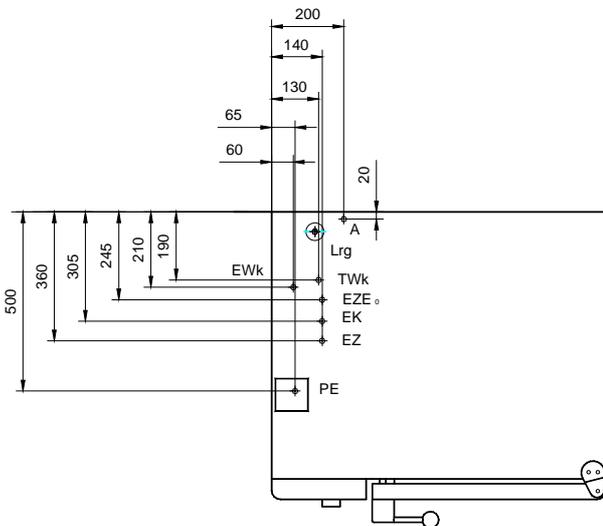
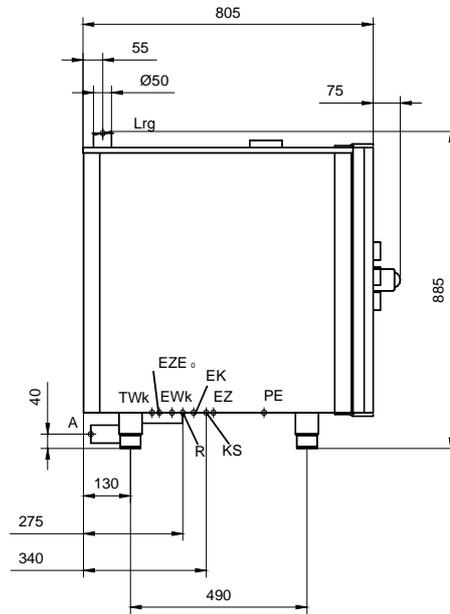
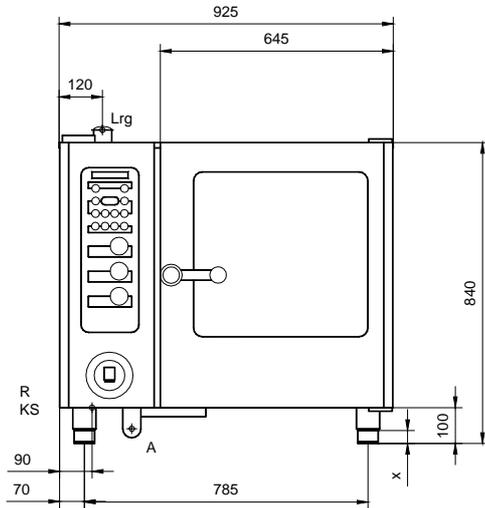
Date	After-sales service	Remarks

General Remark : Clima-Aktiv® and Combitronic® are Eloma GmbH trademarks registered in Germany

Technical amendments are reserved.

Dimensioned sketch Multimax B 6-11

Housing dimensions and technical connections of models Multimax A, Multimax B, are identical



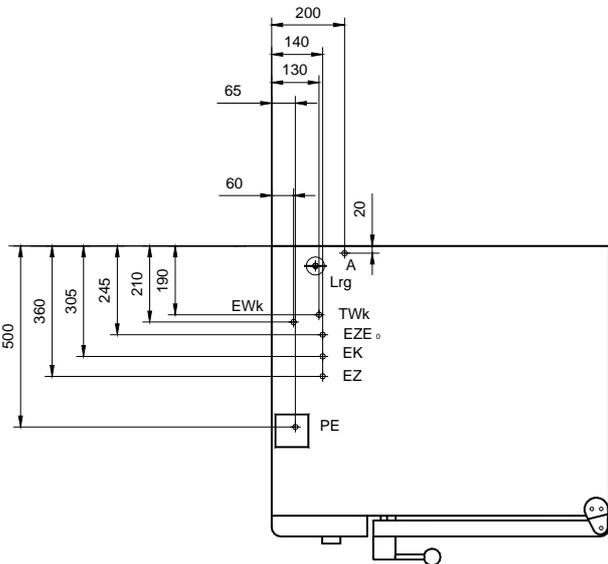
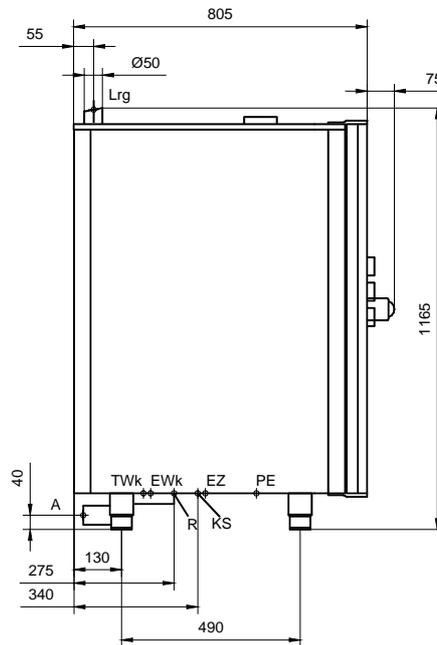
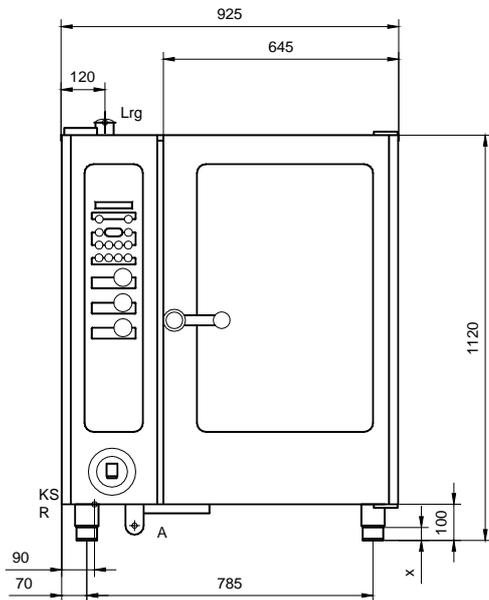
- Lrg Ventilation
- A Drain DN 50
- EWk Softened water cold G3/4A
- TWk Drinking water cold G3/4A
- EZ Current
- EZEo Connection power optimisation
- PE Potential equalisation
- x Adjustable height range +/- 20
- R Cleaner
- KS Rinse agent
- EK Serial interface

Technical amendments are reserved

Combi Steamer Multimax B 6-11		
eloma	915134	
Maßskizze		3.12.01 le

Dimensioned sketch Multimax B 10-11

Housing dimensions and technical connections of models Multimax A, Multimax B, are identical



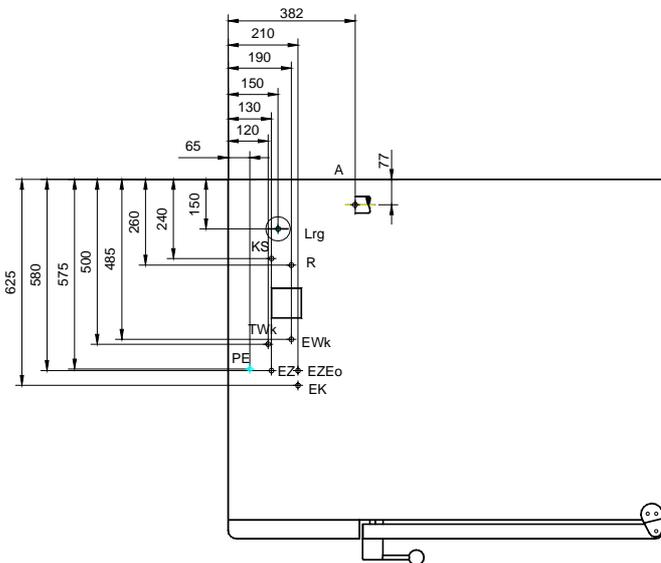
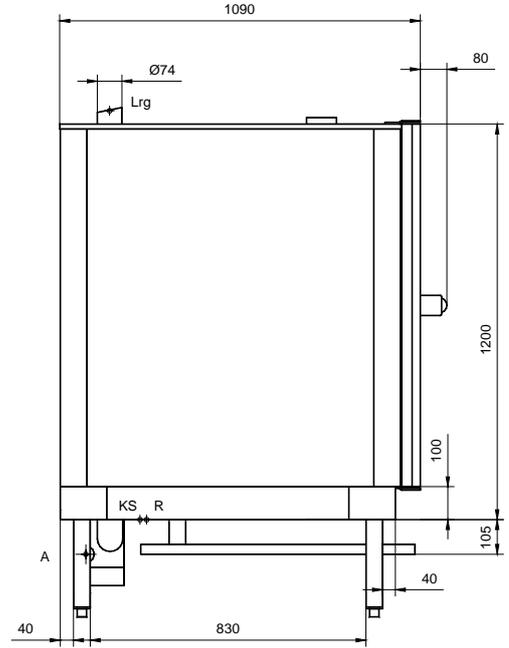
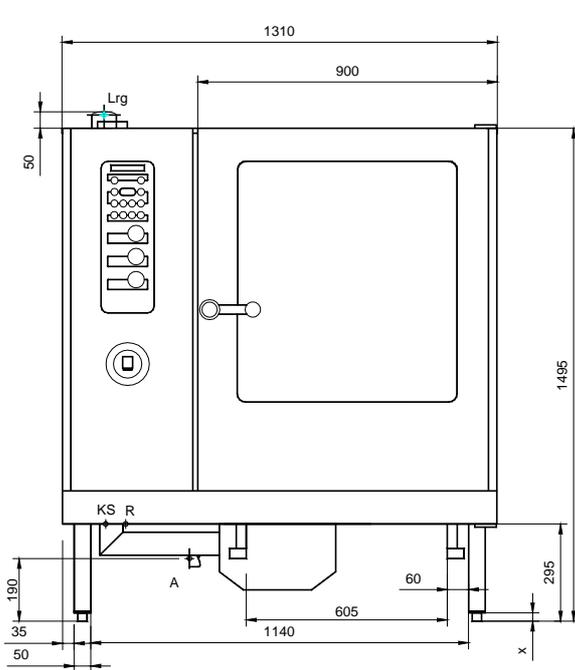
- Lrg Ventilation
- A Drain DN 50
- EWk Softened water cold G3/4A
- TWk Drinking water cold G3/4A
- EZ Current
- EZEo Connection power optimisation
- PE Potential equalisation
- x Adjustable height range +/- 20
- R Cleaner
- KS Rinse agent
- EK Serial interface

Technical amendments are reserved

Combi Steamer Multimax B 10-11	
eloma	915128
Maßskizze	3.12.01 le

Dimensioned sketch Multimax B 12-21

Housing dimensions and technical connections of models Multimax A, Multimax B, are identical



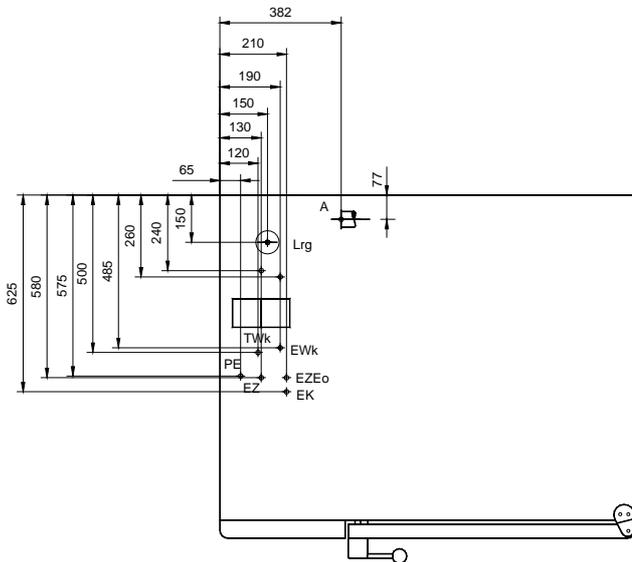
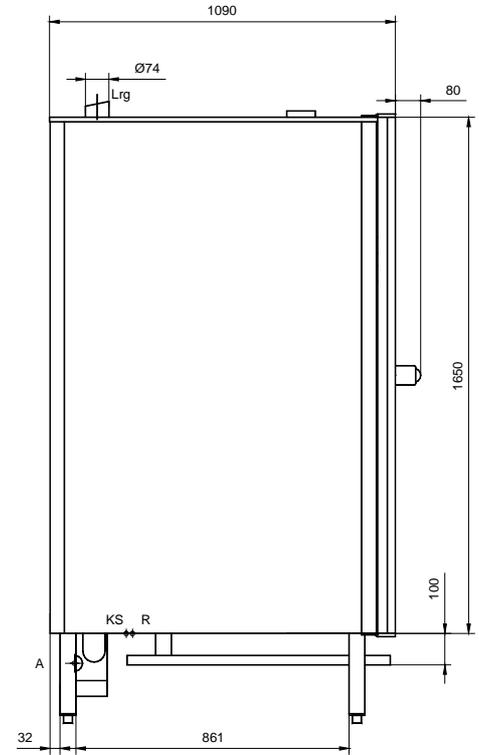
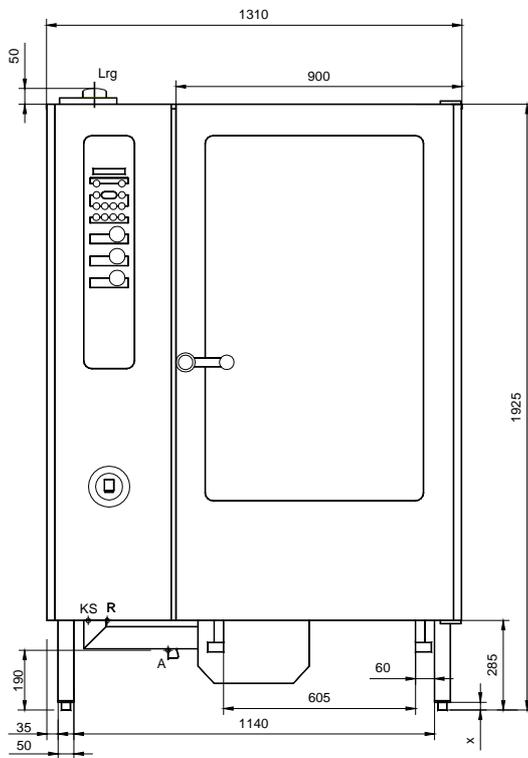
- Lrg Ventilation
- A Drain DN 50
- EWk Softened water cold G3/4A
- TWk Drinking water cold G3/4A
- EZ Current
- EZEo Connection power optimisation
- PE Potential equalisation
- x Adjustable height range +/- 20
- R Cleaner
- KS Rinse agent
- EK Serial interface

Technical amendments are reserved

Combi Steamer Multimax B 12-21		
eloma	915141	
Maßskizze		25.10.02 le

Dimensioned sketch Multimax B 20-21

Housing dimensions and technical connections of models Multimax A, Multimax B, are identical



- Lrg Ventilation
- A Drain DN 50
- EWk Softened water cold G3/4A
- TWk Drinking water cold G3/4A
- EZ Current
- EZEo Connection power optimisation
- PE Potential equalisation
- x Adjustable height range +/- 20
- R Cleaner
- KS Rinse agent
- EK Serial interface

Technical amendments are reserved

Combi Steamer Multimax B 20-21		
eloma	915143	
Maßskizze		25.10.02 le

