Eloma Combi Steamer
Multimax A, Multimax B, Genius T
Gas units



nius T 6-11



Genius T 10-11



Genius T 20-11



Genius T 12-21



Genius T 20-21

Installation and Technical Connections



Installation instructions

Installation instructions
Combi Steamer Multimax B / *Genius T Gas*
6-11, 10-11, 20-11, 12-21, 20-21

Table of contents

1. Set up 3
 1.1 Equipment set up 3
 1.2 Table top models 6-11 and 10-11 3
 1.3 Floor models 20-11, 12-21 and 20-21 3
 1.4 Hints for setting up 4
 1.5 Removal of protecting film 4
 1.6 Noise level 4
 1.7 Exhaust air 4
2. Water supply EWk / TWk 5
 2.1 Softened water connection 5
 2.2 Hard water connection 5
 2.3 Autoclean Optional Equipment 5
 2.4 Diagram of connection 6
  2.4.1 Water connection for fresh water with water softener 6
  2.4.2 Water connection for Osmosis / Softened water and fresh water 6
  2.4.3 Water connection for Osmosis / Softened water 6
 2.5 Water pressure 6
 2.6 Max. flow rate 6
 2.7 Heat emission into the area 7
3. Electrical connection EZ und Potential equalisation PE 7
 3.1 Standard connection 7
4. Water drain A 8
5. Installation instructions 9
 5.1 Setting–up possibilities 9
  5.1.1 Set up under extractor hood 9
  5.1.2. Set-up unobstructed in the room (natural ventilation) 9
  5.1.3. Connection to exhaust gas systems (natural lift or forced ventilation) 10
6 Connect mains cable 11
7. Initial start-up 12
8. Conversion to another gas type 12
 8.1 Hints on operational safety 12
 8.2 Reference values – Settings 13
9. Technical Data 16
10. Service notes 16
 Dimensioned sketches……..17

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Explanation of symbols:

➔ Activities to be carried out
- Notes, functional sequences

Dear customer,

These installation instructions contain details about setting, installing and adjusting the combi steamers ***Genius T 6-11, 10-11, 20-11, 12-21 and 20-21 Gas***. Pass on these instructions to the gas fitters and ensure that they are precisely followed when the combi steamer is being installed, otherwise functional faults may occur.

After use, keep the installation instructions in a safe place. !

Enter data from the type plate here !

This type plate is fitted
- on the left side of the appliance
- in the electrical area (for the service technician)

Whenever you need servicing for your combi steamer, please inform these data to the technician /the after sales-service. This helps your questions to be dealt with more rapidly.

eloma

Eloma GmbH D-82216 Maisach

Geräte Typ: | Geräteart: A3,B13,B23

Geräte Nr.: | Baujahr:

	Cat.	p (mbar)
DE	$II_{2ELL3B/P}$	20/20 ; 50/50
AT, CH	$II_{2H3B/P}$	20 ; 50/50
ES, PT, IE, GB	II_{2H3P}	20 ; 37
NO, SE, DK, FI	$II_{2H3B/P}$	20 ; 30/30
FR	II_{2Esi3P}	20/25 ; 37
NL	$II_{2L3B/P}$	25 ; 30/30 ; 50/50
LU	$II_{2E}; I_{3B/P}$	20 ; 50/50
GR, IT	$II_{2H3B/P}$	20 ; 30/37
BE	$I_{2E(s)B}; I_{3P}$	20/25 ; 37

P_N | Q_N (Hi)

Zul. Vorlauftemperatur: 50 °C | kW

Zul. Wasserdruck: 200-600 kPa | PIN: CE0063BO3823

CE 0063

Made in Germany

IPX5

Observe vigorously the local regulations, prescriptions and standards of your country for the installation of catering gas appliances. Refer to the EC Gas Appliance Directive 90/396/EEC

1. Set up

1.1 Equipment set up

Follow the local regulations and observe the instructions for the installation of kitchen and shop equipment.

- In case of installation close to materials that risk burning, observe the instructions of fire prevention.
- Avoid to have any other heat and/or steam sources behind or next to the unit. If this is impossible, ensure sufficient clearance or provide for appropriate protection. No heat or humidity must penetrate through the cooling slots into the unit.
- We recommend to install the ovens on top of original Eloma lower racks/supports or else Eloma warming cabinets WU 14. In case of installations on top of worktables, ensure sufficient stability and load capacity.
- The equipment must be secured against tilting and falling down.
- No heat or steam sources may be installed underneath the oven.

Transport:
Use elevating truck or fork–lift truck for transport, transport only on pallets.

1.2 Table top models 6-11 and 10-11



- It is mandatory to set up the appliance in level position. True up minor unevenness with the vertically adjustable feet.
- Distance to right and left sides at least 50 mm.
- We recommend to leave a distance of 50 mm to the rear of the oven, however it is possible to set it up right against the wall.
- Weight of the Table models:

6 x 1/1	10 x 1/1
130 kg	170 kg

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

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



- Observe the load capacity of the floor. Is the installation location accessible regarding the appliances measurements.
- Weight of the floor models.

12 x 2/1	20 x 1/1	20 x 2/1
350 kg	300 kg	500 kg

- Floor models need at least 500 mm clearance to the left side, to ensure access for service. We recommend 800 mm, it is then possible to park the trolley on this side.

– For maintenance and easy access to the unit for service operations use flexible water and electric connections.
The appliance should be removable approximately 1 meter from its standard position.

1.4 Hints for setting up

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

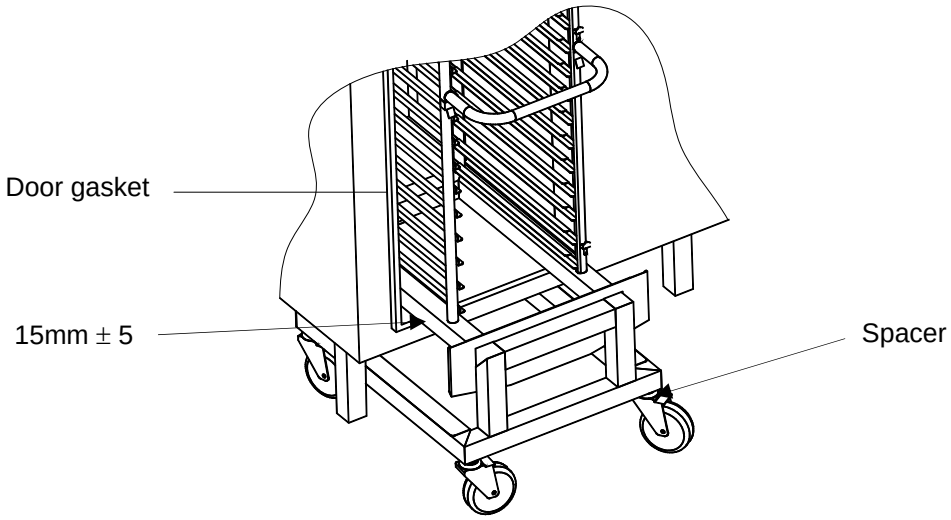
⚠ In case of a sloping floor underneath the unit, the trolley will be placed in an oblique position, which might influence its proper functioning.

– Minor unevenness can be trued up using spacers at the wheel fastenings.
Major unevenness must be adjusted on site.

– Fix the appliance after adjusting the level and angle, so that the oven can't shift anymore.

– 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



1.5 Removal of protecting film

– Prior to starting the machine, the protective film must be removed from side, back and cover surfaces. Use special cleaner to clean to perfection.

– Do not operate the oven with the adhesive film.

1.6 Noise level

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

1.7 Exhaust air

– A built-in cooling function cools down water and steam of condensation, which runs down the drain. It is therefore not necessary, however recommended, to install the appliance under a ventilation hood.

– If such a hood is installed, its design and power rates should comply with the German VDI regulation 2052.

– For Eloma combi-steamer a condensation hood is available as an option.

– Observe the installation manual "condensation hood" for proper installation of the hood

2. Water supply EWk / TWk

Connection to the drinking water supply in accordance with the German standard DIN 1988, section 4 .

- In accordance with DVGW instructions (German Gas and Water Standard), the appliance is intrinsically safe and can be connected to the drinking water supply without additional preventive measures.
- Before connecting the oven to the water supply, wash out / clean the building pipe system!
- 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.
- We recommend to use a pressure-resistant, flexible hose ½ " with R¾" screwing. It should be DVGW (German Gas and Water Standard) and drinking water approved. Ensure it is long enough to remove the appliance by approx. 50 cm from its standard position ensuring easy access for servicing.
- Install an easily accessible water shut-off-valve for every unit.

2.1 Softened water connection

- Meaked with EWk
- To avoid calcareous deposits, we recommend to install a water softener, if the water hardness exceeds 6° dH (1,08 mmol/litre).
- Physical methods, such as for instance magnetic fields are unsuitable.
- 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 !
- Water temperature max. 50°C/ 120 °F, however if possible use cold water.

2.2 Hard water connection

- Meaked with TWK
- Hard water connection (cold water) for cooling down the condensed water.
  (Warm water results in increased water consumption, hot water would stop cooling down.

2.3 Autoclean Optional Equipment

Connection

- Refer to the dimensioned sketch for connections of cleaning and rinse agent.
- The label on the oven indicates where the chemicals have to be connected.

Reiniger	**Klarspüler**
Cleaner	**Rinse agent**
Nettoyant	**Rince-éclat**

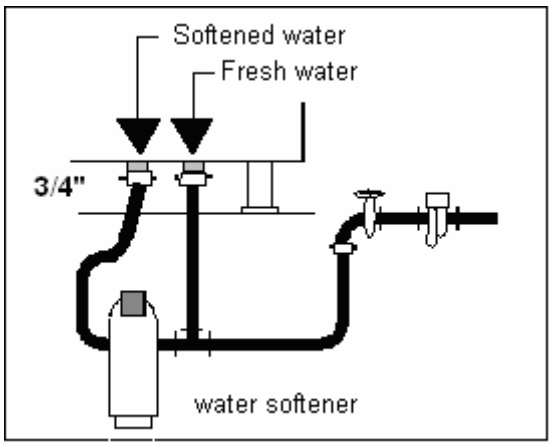
- Use the supplied clamps to connect the hoses to the oven.
- Red for the cleaner and blue for the rinse agent
- Handling of cleaner and rinse agent: Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.

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.

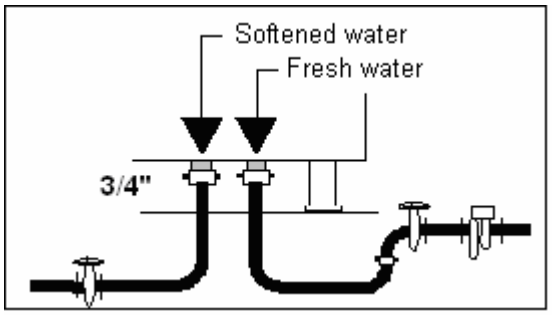
- Remove the lids of the two canisters (cleaner and rinse agent) and screw the screw cap with hose to the respective canister. Red for the cleaner and blue for the rinse agent.
- Start the installation program Autoclean. Check if cleaner and rinse agent are sucked into the cooking chamber. If necessary, please repeat the Autoclean “start up” level. Autoclean is ready for use.
- To detailed data and function of Autoclean see installation and operation manual of the combi-steamer.

2.4 Diagram of connection

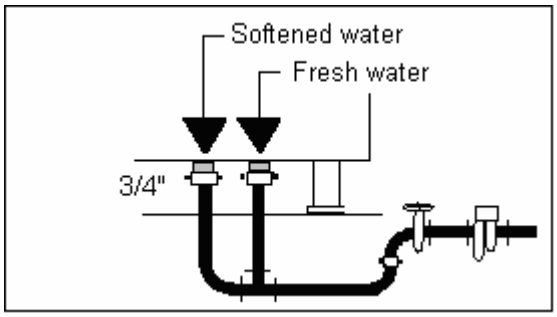
2.4.1 Water connection for fresh water with water softener



2.4.2 Water connection for Osmosis / Softened water and fresh water



2.4.3 Water connection for Osmosis / Softened water



2.5 Water pressure

Min. 200 kPa = 2 bar
Max. 600 kPa = 6 bar

2.6 Max. flow rate

Typ		6-11	10-11	12-21	20-11	20-21
Softened water l/h		15	20	25	40	50
Hard water l/h		55	55	55	65	65

2.7 Heat emission into the area

Typ		6-11	10-11	20-11	12-21	20-21
Connected load	kW	12.0	20.0	40.0	35.0	70.0
latent	kJ/h	4.320	7.200	14.400	12.600	25.200
sensible	kJ/h	3.672	6.120	12.240	10.710	21.420

3. Electrical connection EZ und Potential equalisation PE

Do not connect the unit to the mains if it has just been transported from a cold environment into a warm room. Otherwise condensate may develop inside the combi steamer which may cause damages.

Wait for about two hours until the unit has reached room temperature

Electrical connections must be carried out by an approved electrician in accordance with VDE regulations and regulations of the local electricity supply companies

Pay attention to the data on the type plate for the electrical connections.

3.1 Standard connection

Typ		6-11	10-11	20-11	12-21	20-21
Connected load	kW	12.0	20.0	40.0	35.0	70.0
Voltage		230 V, 31 N AC 50 Hz		400 V, 31 N AC 50 Hz		
Fuse protection	Amp.	1x16	1x16	1x16	3x16	3x16

The table models units are supplied with a connecting cable, length 2 m. In case this cable has to be replaced for whatever reason, use a cable type H07RN-F according to German VDE standards.

Next to the appliance an all-pole electric circuit breaker with a contact opening of at least 3mm has to be provided for on site.



The appliance must be incorporated into the potential equalisation system (ground).
You find the terminal under the indication plate.

In case a plug is mounted, the plug device must be accessible after setting-up.

Please note:

- ➔ Do not fit a mains plug to the mains cable. Securely connect the mains cable to prevent phase distortion.
- ➔ Connect the phase to the brown cable (L), otherwise failures in the gas system will occur. In such case the symbol "**failure gas system**" would be displayed.
- ➔ New start by pressing sensor key "Restart gas" Combistemamer Genius Gas.
- ➔ Use key  to acknowledge gas fault messages. Combisteamer Multimax B Gas starts automatically.

Observe the sense of rotation of the fan when connecting to the mains.
Sense of rotation: In steam-mode the fan runs clockwise, check it from the cooking chamber.
Floor models rotation: In steam-mode the upper fan runs clockwise, the lower fan runs counter-clockwise, check it from the cooking chamber.

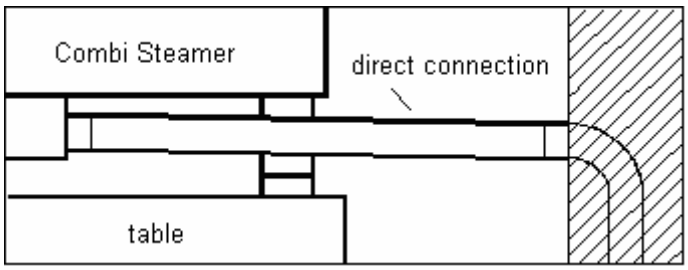
4. Water drain A

Connect drain to the waste water system in accordance with the German standard DIN 1986, section 1.

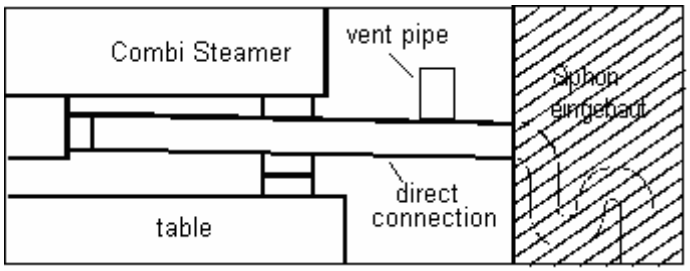
- For UK the inlet supply shall be fed via fluid backflow prevention category three arrangement such as a double check valve.
- In accordance with DVGW instructions (DVGW = German technical scientific association on gas and water) the appliance is intrinsically safe and can be connected directly to the sewer without any further measures
- Drain and air-vent pipe material must be steam temperature resistant.
  Minimum diameter 50 mm, preferably not longer than 1 m, we recommend high temperature resistant pipes type HT PA-I 1818 according to the German standard DIN 19560.
  It is not permitted to taper the cross-section of the drain.
- Slope of at least 5% is necessary.
- Waste water temperature 80°C

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

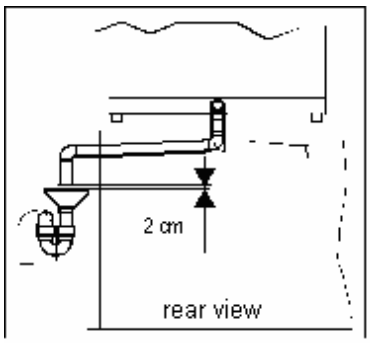
Fixed connection without trap

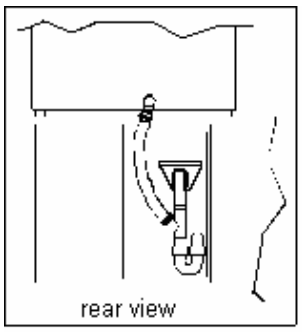


Fixed connection with trap



Drain fannel





The Eloma GmbH bears no liability for any damages caused by a not proper installation.

5. Installation instructions

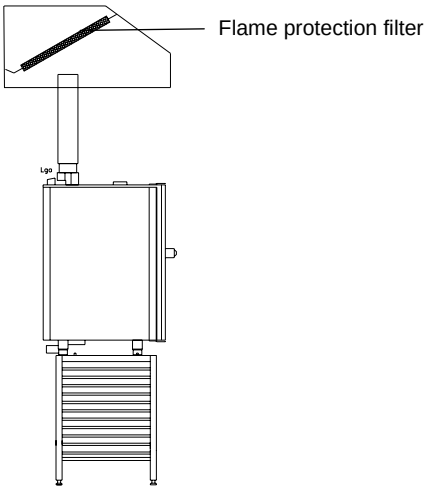
5.1 Setting–up possibilities

The DVGW (DVGW = German technical scientific association on gas and water) and the Technical regulations for liquid gas installations TRGI 86/96 give systematic information about the different types of gas appliances, their exhaust gas evacuation and their combustion air supply. **Consequently, do observe vigorously the local regulations, prescriptions and standards of your country for the installation of catering gas appliances.** Prior to setting up discuss the construction of the exhaust gas system with the local chimney-sweep in charge and record the approved construction.

- Appliances of Type A are defined as units that can be operated without exhaust gas evacuation installations. (A 3 with blower before the burner)
- Appliances of Type B are defined as units that must be operated with exhaust gas evacuation installations. (B13, B23 with blower before the burner)

5.1.1 Set up under extractor hood

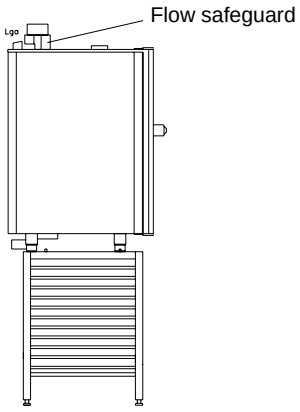
Exhaust air evacuation system in accordance with DVGW (DVGW = German technical scientific association on gas and water) **work sheet G 634.**
Install in accordance with local prescriptions.



Gas appliances in accordance with type B23 which are set up under an extractor hood, do not need a flow safeguard. The pipe must end under the flame protection filter with a clearance of 1,25 to 2 times its pipe diameter.

- The filters of the extractor hood must be capable to withstand a waste gas temperature of 500°C/932° F. Use a flame protection filter.
- If the exhaust gas of gas appliances type B23 is extracted by a hood, precautions have to be taken to ensure that the gas supply to the burner is not released unless an extraction is guaranteed.

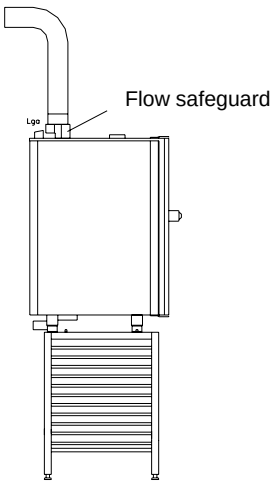
5.1.2. Set-up unobstructed in the room (natural ventilation)



- If waste gas out of appliances type B 13 is exhausted via ventilation ceilings, they must be equipped with updraft lines and flow guards.
- The ceiling/cover materials must be heat resistant and fireproof.
- The gas fitter
  - assesses whether the combustion air supply and the exhaust gas evacuationare sufficient,
  - arranges suitable measures, if these insufficient (e. g. increase of the ventilation slots, forced ventilation, connection to waste gas system).

5.1.3. Connection to exhaust gas systems (natural lift or forced ventilation)

Connections to chimneys (with flow safeguard) must be in accordance with the German Standard DIN 18160, section 1. Connections to an exhaust gas evacuation system must be according to DVGW regulations, work sheet G 660.
Respectively observe vigorously the local regulations, prescriptions and standards



- The gas fitter will make the necessary assessment of the room size and ventilation.
- Prior to connection to an exhaust gas evacuation system, send for the area master chimney-sweep.
- When connecting to an exhaust gas evacuation, it is necessary to have the flow safeguard installed.
- Pay attention to the exhaust gas temperatures! All parts (pipes, fans) which come into contact with hot exhaust gas must be heat–resistant.

6 Connect mains cable

- Connection, conversion and repair of gas–consuming equipment in catering kitchens and the remedying of faults in equipment of this type, may only be carried out by
  - the gas supply company,
  - a skilled representative of the manufacturer (with DVGW or any local certificate),
  - a contract installation company or
  - a sales organisation authorised by a liquid gas distribution company.

- Before making any connections, inform the responsible gas supply company.

Observe the Technical regulations for gas installations DVGW TRGI! (DVGW = German technical scientific association on gas and water) and refer to work sheets G 600, G 628, G 634, G 660, G 670 and the Technical regulations for liquid gas TRGI.
Respectively observe the technical regulations and instruction for gas installations of your country.

- The installation must be carried out in accordance with the manufacturer's assembly instructions and in accordance with recognised technical rules.

- The installation of different makes and different types of individual burner parts and of so–called gas saver units is not permitted.

- Before the combi steamer, a gas shut–off valve must be provided for on site.

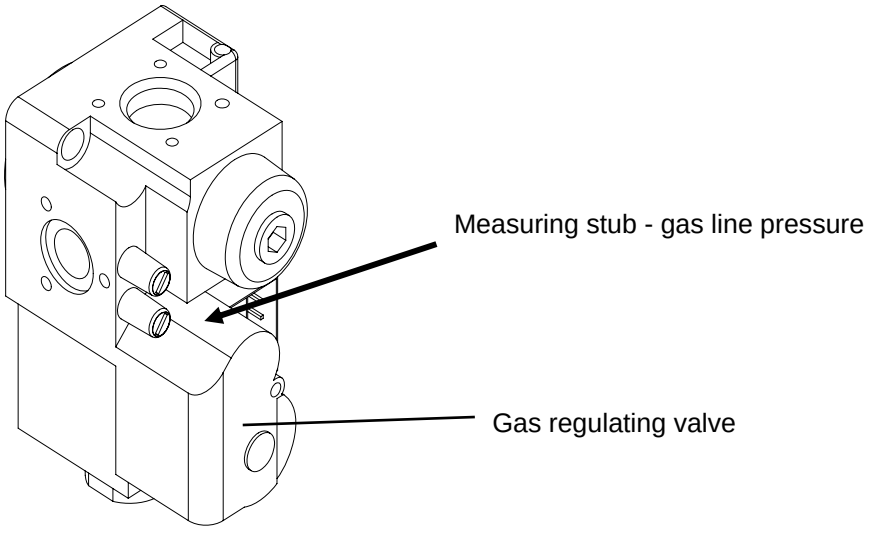
- Before connecting, ensure that the set gas type of the appliance is the same as the gas type available at the site of installation.

- When setting up the combi steamer for the first time, refer to the information plate

- Ensure that mains connection is protected from mechanical damages and heat.

- Units with a fixed (rigid) connection must be secured to prevent being moved around.

➔ Check the gas line pressure.



➔ After setting up, converting and repairing gas consuming appliances, check all parts carrying gas for leaks.

7. Initial start-up

The initial start up procedure must also be carried out when setting up unit, after longer operational interruptions or after maintenance work (filling of gas inlet).

➔ Insert fat filter and drain sieve into the cooking chamber

➔ Insert left and right hand-in racks into the cooking chamber.

➔ Follow the instructions for using the water softener

➔ Open the gas shut–off valve at the installation site.

➔ Switch on the combi steamer, set temperature 300°C, 100 % humidity and time 1:00 houers and start.

- If there is not sufficient gas available in the gas supply line
  - the combi steamer blocks the gas supply
  - a buzzer sounds and
  - the Info line displays the symbol “no flame“
- Allow the buzzer to sound for approx. 5–7 seconds.

➔ Then press sensor key “restart gas“

- The failure indicator responds several times in the case of long gas supply lines.
- It is therefore necessary to restart several times.

➔ Check CO_2 setting, if necessary set according to 3.2 Setting of Gas Units/Overview

8. Conversion to another gas type

8.1 Hints on operational safety

- Conversion to another gas type may only be carried out by
  - the gas supply company,
  - a skilled representative of the manufacturer (with DVGW resp. local certificate),
  - a contract installation company, or
  - a sales organisation authorised by a liquid gas distribution company.

- Observe the Technical regulations for gas installation DVGW–TRGI (see work sheet G 600, G 628, G 634, G 660, G 670 and Technical regulations for liquid gas TRGI) **Respectively observe the technical regulations and instructions for gas installations of your country.**

- The installation work must be performed in accordance with the manufacturer’s assembly instructions and in accordance with recognised technical regulations.

- The installation of different makes and types of individual burner parts and of so–called gas savers is not permissible.

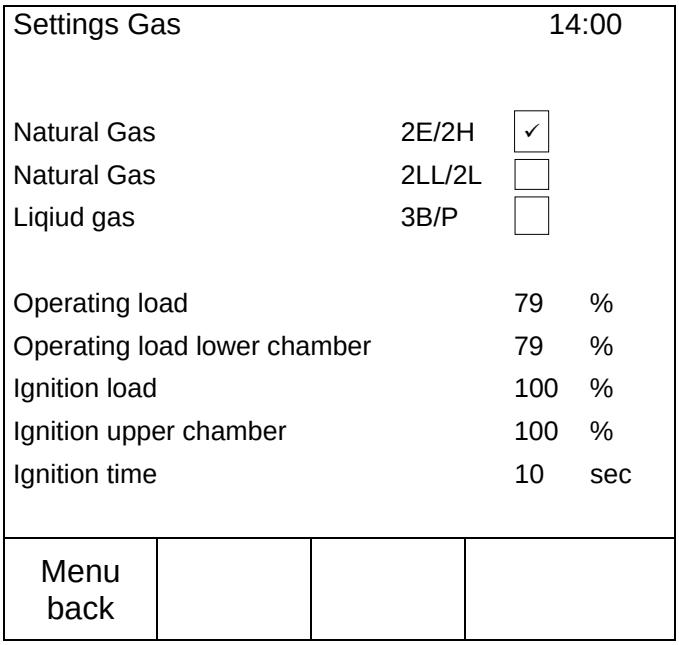
- As standard, the combi steamer is set to natural gas E/H at the factory, if no other instruction was given.

8.2 Reference values – Settings

Appliance	Gas Typet	Venturi	Operation PWM [%]	Operation PWM [%] upper chamber	Ignition load [%]	Ignition load [%] upper chamber	Ignition-time [s]	CO2 [Vol%]	Remarks
6-11	Natural gas E (H)	**003**	79		100		10	**10,0**	
6-11	Natural gas LL (L)	**003**	100		100			**9,4**	
6-11	Liqiud gas (Butan /Propan)	**003**	80		80		10	**11,0**	
10-11	Natural gas E (H)	**002**	79		100		10	**10,0**	
10-11	Natural gas LL (L)	**002**	100		100		10	**9,4**	
10-11	Liqiud gas (Butan /Propan)	**002**	88		88		10	**11,0**	
20-11	Natural gas E (H)	**002**	79	79	100	79	10	**10,0**	
20-11	Natural gas LL (L)	**002**	100	100	100	100	10	**9,4**	
20-11	Liqiud gas (Butan /Propan)	**002**	88	88	88	88	10	**11,0**	
12-21	Natural gas E (H)	**001**	75		100		10	**10,0**	**With Intake hose** 200mm
12-21	Natural gas LL (L)	**001**	95		100		10	**9,2**	
12-21	Liqiud gas (Butan /Propan)	**001**	80		100		10	**11,0**	**With Intake hose** 500mm
20-21	Natural gas E (H)	**001**	75	78	100	100	10	**10,0**	**With Intake hose** 200mm **only upper chamber**
20-21	Natural gas LL (L)	**001**	95	100	100	100	10	**9,2**	
20-21	Liqiud gas (Butan /Propan)	**001**	80	85	100	100	10	**11,0**	**With Intake hose** 500mm **both chambers**

Setting Service-Menue Combi-Steamer Genius Gas

➔Proceed to "service" menu and set the correct gas type prior to adjusting the CO_2 content.



Setting Service-Menue Combi-Steamer Multimax B Gas

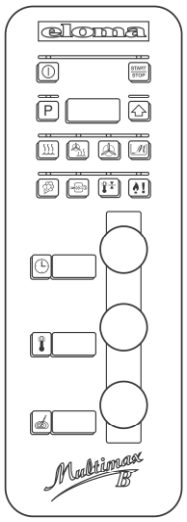
➔ Before adjusting the CO2 content, the right type of gas must be selected in the service menu.

To change the gas type, please set the following parameters:

Adjust time “3:45:00 AM”, 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

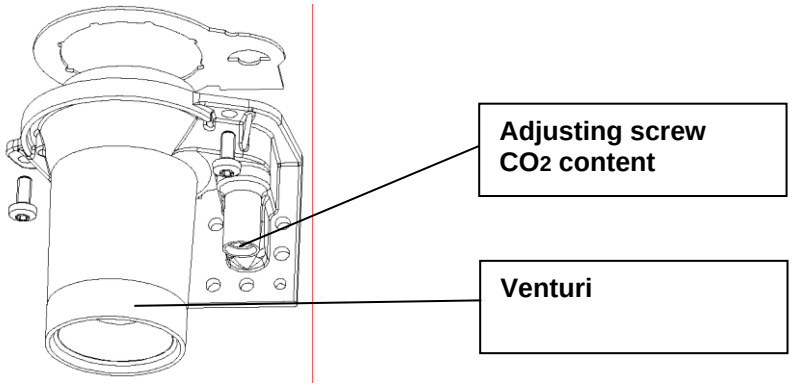
Core temperature display
Rotary core temperature selector

Level	Pos	Description	Min	Max	Standard	Unit Service Prg	Unit EP	Parameter
3	3	Type of heating	0	3				0: Elektro; 1: GAS 2E/H,
								2: GAS 2LL/L, 3: GAS 3B/P
3	13	Ignition load _cold	0	100	100	%	%	
3	14	Ignition load _warm	0	100	100	%	%	
3	15	Ignition time	0	100	10	sec	100msec	
3	16	Operating load	0	100	75	%	%	
3	17	Operating load_lower chamber	0	100	78	%	%	
3	18	Ignition load_cold_ lower chamber	0	100	100	%	%	
3	19	Ignition load _warm_ lower chamber	0	100	100	%	%	

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.

Adjustment of CO2 content

- The lable indicating the type of gas and pre-set gas pressure, is located near the type plate.
- When converting the gas type, it is necessary to set the CO^2-content according to the overview in 3.2.
- The settings must be changed in the Service Menue.
- Loosening the regulating screw increases the CO^2 content.
- Tightening the regulating screw decreases the CO^2 content.
- The suction hose should be mounted on the Venturi before the setting, if necessary.



➔ After the conversion to another kind of gas
- all gas-prominent parts must be checked for leak-tightness (leak detection spray),
- attach lables indicating gas type and pressure (mbar) on the combisteamer.

9. Technical Data

Technical Dat	MB/Genius 6-11 Gas	MB/Genius 10-11 Gas	MB/Genius 20-11 Gas	MB/Genius 12-21 Gas	MB/Genius 20-21 Gas
Housing	High-grade steel stainless				
Outer dimensions					
Width	925 mm	925 mm	1030 mm	1310 mm	1310 mm
Depth	805 mm	805 mm	880 mm	1090 mm	1090 mm
Height	840 mm	1120 mm	1940 mm	1495 mm	1935 mm
Total nominal thermal load (gas)	12 kW	20 kW	40 kW	35 kW	70 kW
Total connected load (electro)	0,5 kW	0,5 kW	1,0 kW	1,9 kW	3,3 kW
Voltage	230 V 1 N AC 50 Hz			400 V 3 N AC 50 Hz	
Fuse protection	1 x 16 A			3 x 16 A	
Temperature range/cooking chamber	30 - 300°C				
Number of levels	6 x GN 1/1	10 x GN 1/1	20 x GN 1/1	12 x GN 2/1	20 x GN 2/1
Spacing between levels	67 mm				
Net weight	ca. 150 kg	ca. 175 kg	ca. 387 kg	ca. 423 kg	ca. 569 kg
Water connection	2 x G ¾ A				
Drain	∅ 50 mm	∅ 50 mm	∅ 50 mm	∅ 50 mm	∅ 50 mm
Gas connection	G ½ A	G ½ A	G ¾ A	G ¾ A	G ¾ A
Waste gas chimney	∅ 120 mm		∅ 150 mm		
Waste gas temperature	max. 500°C/932° F				

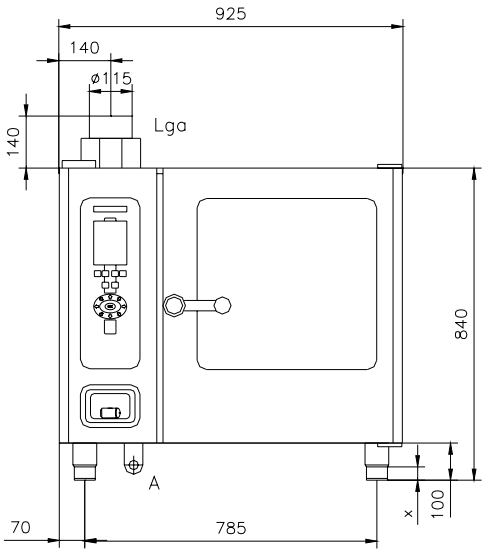
10. Service notes

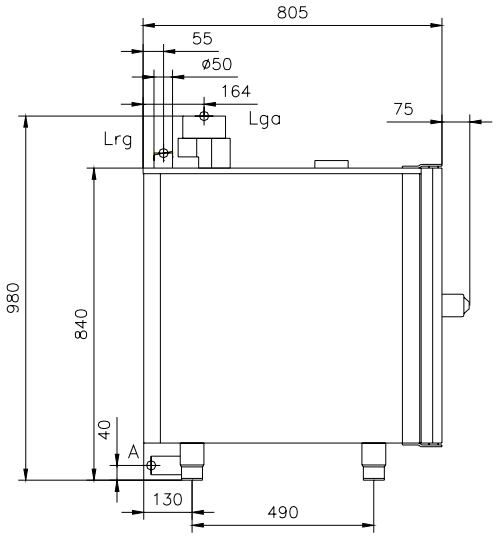
Date	Name of after-sales service	Remarks

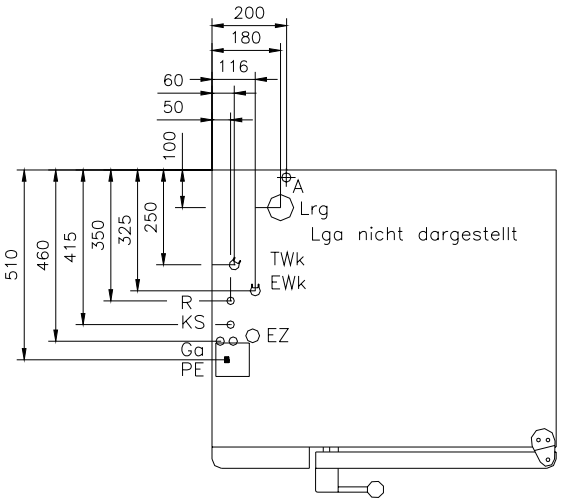
Technical amendments are reserved !

Dimensioned sketch
Combi Steamer *Genius T Gas 6-11*

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





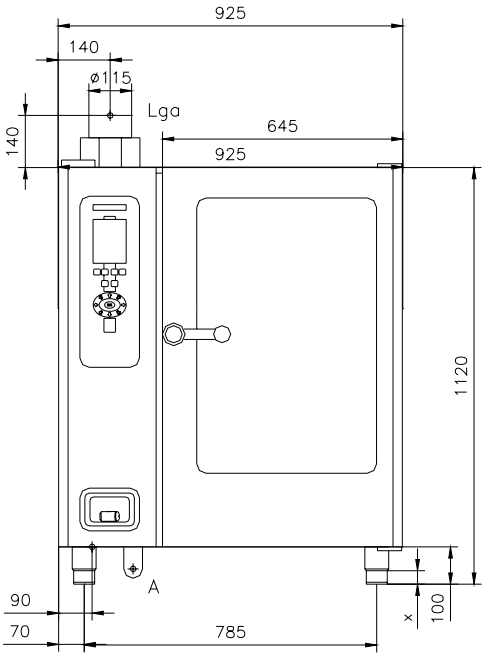


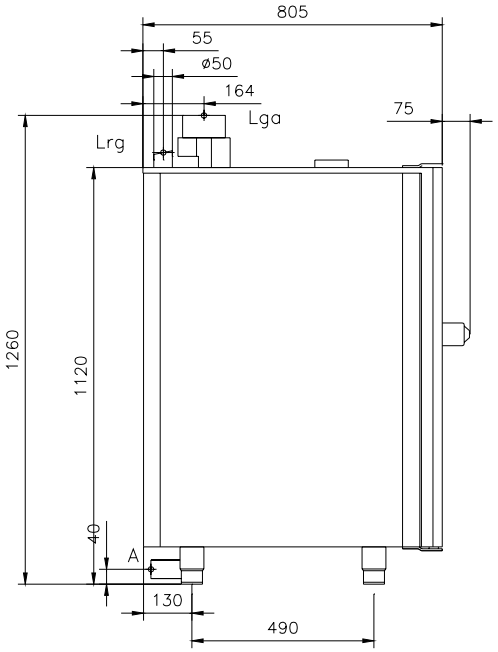
Lga	Flow safeguard
Lrg	Ventilation
A	Drain DN 50
EWk	Softened water cold G3/4A
TWk	Drinking water cold G3/4A
EZ	Power supplay
PE	Potential equalisation
x	Adjustable height range +/- 20
R	Cleaner
KS	Rinse agent
EK	Serial interface
Ga	Gas 1/2“

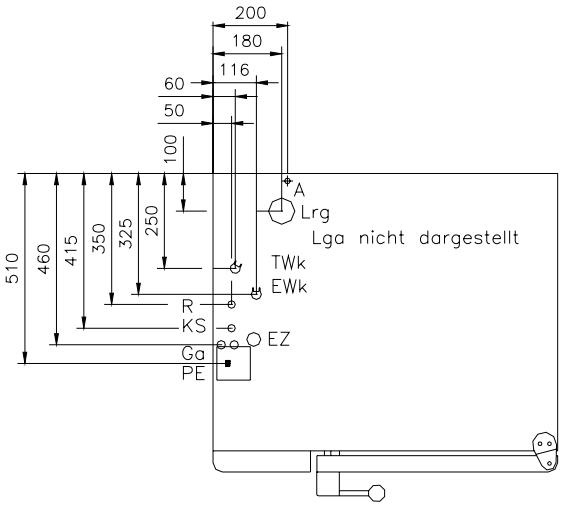
For left hand hinged units, see their dimensioned sketches !

Dimensioned sketch
Combi Steamer *Genius T Gas 10-11*

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





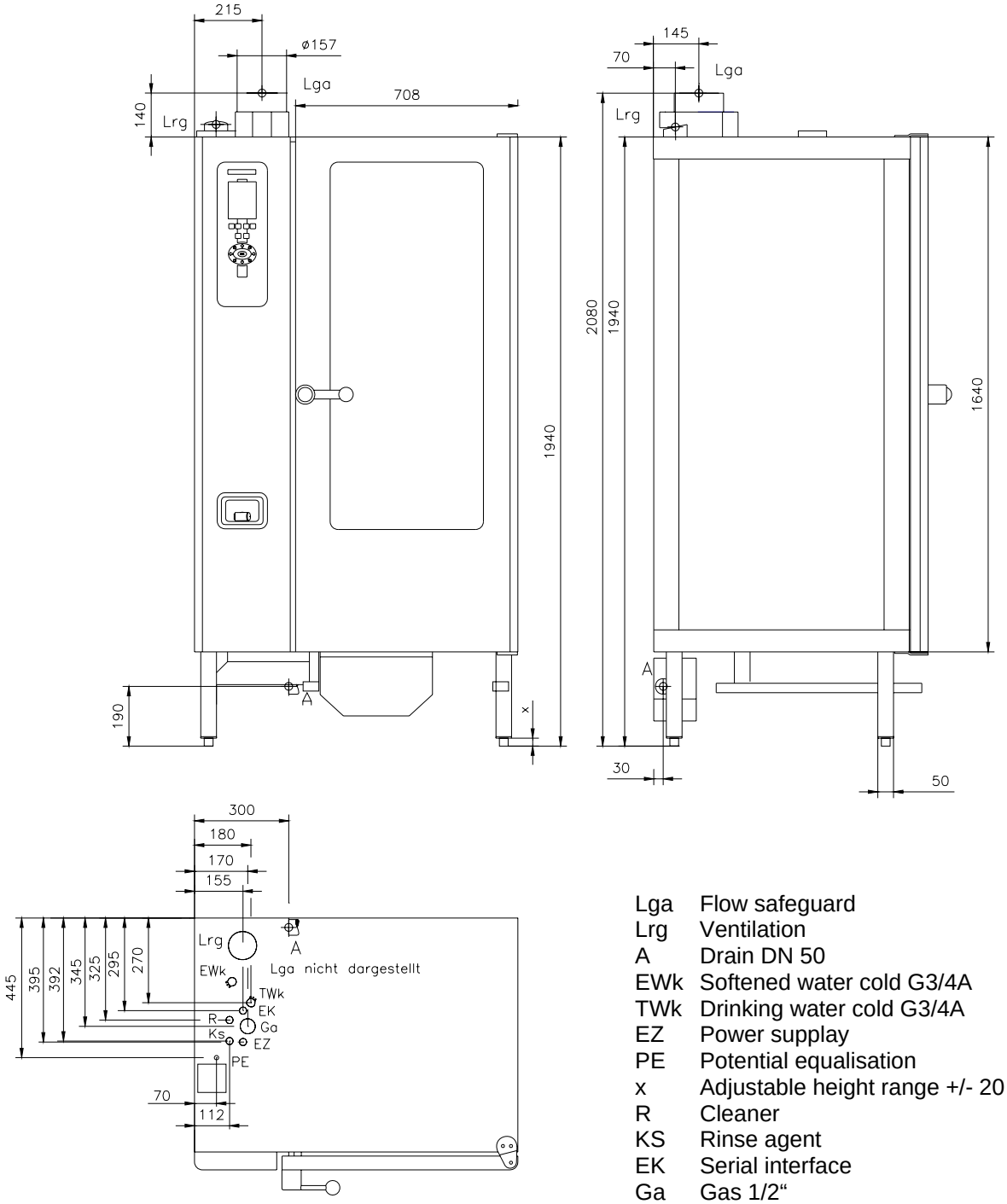


Lga	Flow safeguard
Lrg	Ventilation
A	Drain DN 50
EWk	Softened water cold G3/4A
TWk	Drinking water cold G3/4A
EZ	Power supplay
PE	Potential equalisation
x	Adjustable height range +/- 20
R	Cleaner
KS	Rinse agent
EK	Serial interface
Ga	Gas 1/2“

For left hand hinged units, see their dimensioned sketches !

Dimensioned sketch
Combi Steamer *Genius T Gas 20-11*

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

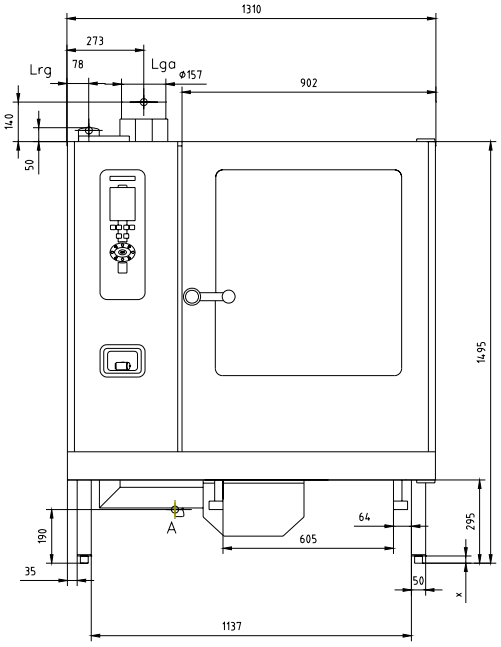


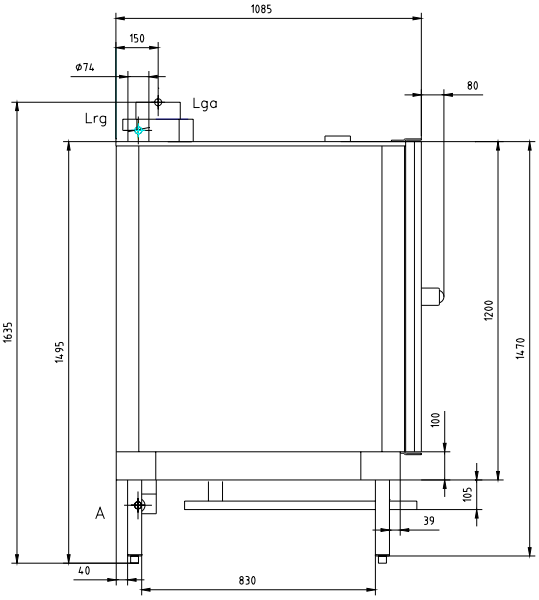
Lga	Flow safeguard
Lrg	Ventilation
A	Drain DN 50
EWk	Softened water cold G3/4A
TWk	Drinking water cold G3/4A
EZ	Power supplay
PE	Potential equalisation
x	Adjustable height range +/- 20
R	Cleaner
KS	Rinse agent
EK	Serial interface
Ga	Gas 1/2“

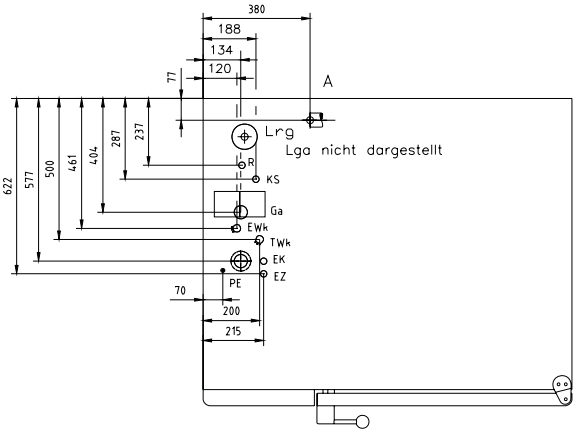
Technical amendments are reserved !

Dimensioned sketch
Combi Steamer *Genius T Gas 12-21*

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





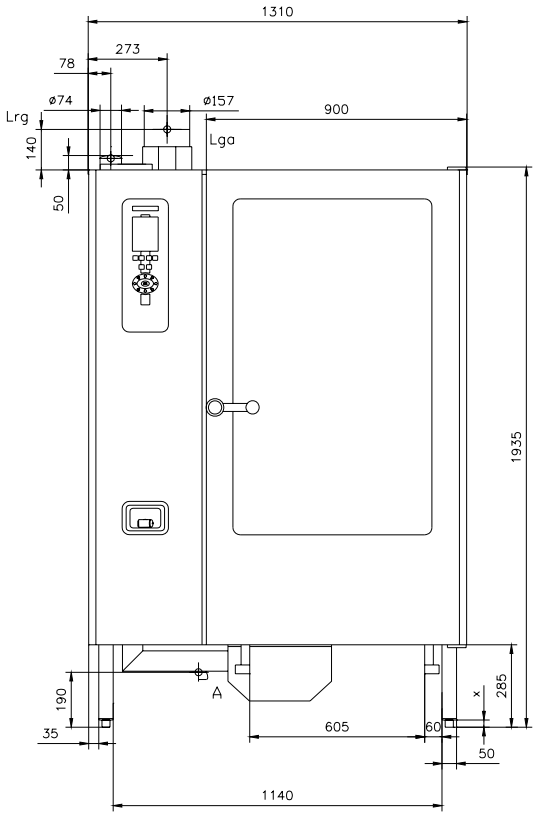


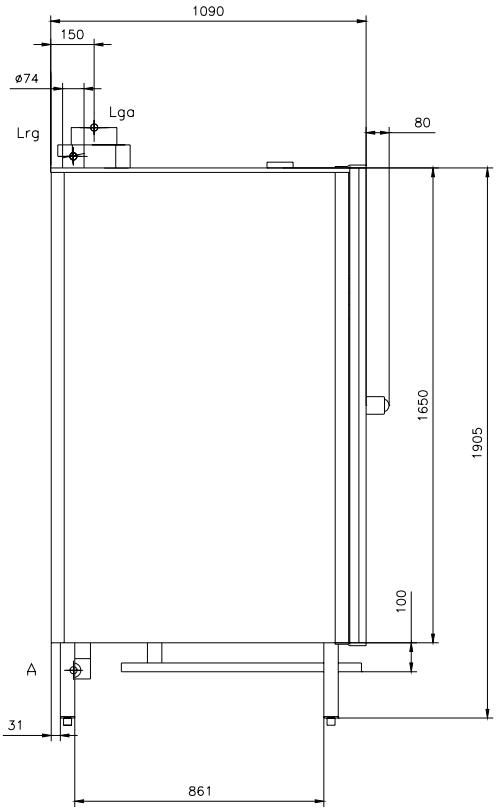
Lga	Flow safeguard
Lrg	Ventilation
A	Drain DN 50
EWk	Softened water cold G3/4A
TWk	Drinking water cold G3/4A
EZ	Power supplay
PE	Potential equalisation
x	Adjustable height range +/- 20
R	Cleaner
KS	Rinse agent
EK	Serial interface
Ga	Gas 1/2“

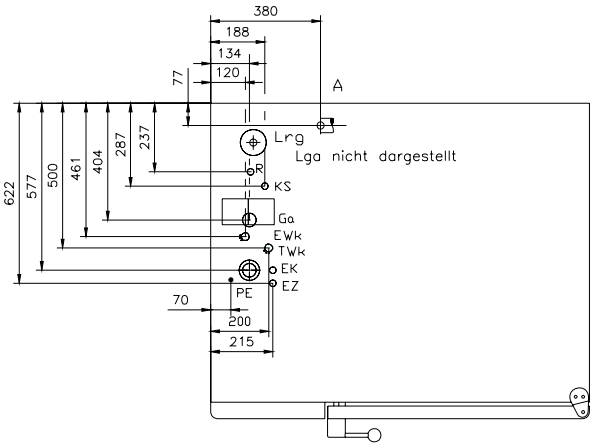
Technical amendments are reserved !

Dimensioned sketch
Combi Steamer *Genius T Gas 20-21*

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







Lga	Flow safeguard
Lrg	Ventilation
A	Drain DN 50
EWk	Softened water cold G3/4A
TWk	Drinking water cold G3/4A
EZ	Power supplay
PE	Potential equalisation
x	Adjustable height range +/- 20
R	Cleaner
KS	Rinse agent
EK	Serial interface
Ga	Gas 1/2“

Technical amendments are reserved !

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