

Пароконвектоматы MULTIMAX 6-11, 10-11

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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MULTIMAX

Combi steamer, electric, left/right-hinged

6-11, 10-11



HIGHLIGHTS

- **Vario hanging rack**
More capacity, resource-saving. Can be used flexibly for both GN and BN accessories.
- **Eco Steam**
More power with significantly less consumption. Energy-optimised and water-saving.
- **Power Steam**
The powerful function for demanding food.
- **LED and double glazing**
Lower power consumption, more environmentally friendly and longer service life.
- **autoclean® PRO (optional)**
Water-saving, fewer chemicals in use, more flexibility.

MULTIMAX – combi steamer, electric, left/right-hinged– 6-11, 10-11

Device data

	Type	6-11	10-11
Material		1.4301	1.4301
Design module		according to DIN 18866	according to DIN 18866
Protection class		IPX5	IPX5
Device dimensions			
Hinge left/right (WxDxH) [mm]		925 x 810 x 840	925 x 810 x 1120
Weights			
Electrical device [kg]		117	146
Gas device [kg]		127	156
Packaging [kg]		35	38
Capacity			
Number of inserts		7 x GN 1/1	11 x GN 1/1
Cavity volume [l]		268	398
Insert spacing [mm]		67	67

Electrical connection

	Type	6-11	10-11
Voltage 200 V – 240 V 3 AC			
Power requirement [kW]		8.6 – 12.1	17.0 – 24.2
Rated current [A]		37.4 – 52.7	74.0 – 105.3
Fuse protection		3 x 35 A	3 x 63 A
Residual-current circuit breaker		Type B	Type B
Tripping current [mA]		30	30
Voltage 380 – 415 V 3 NAC			
Power requirement [kW]		10.2 – 12.0	15.6 – 18.5
Rated current [A]		24.8 – 29.5	39.0 – 46.3
Fuse protection		3 x 20 A (3 x 16 A)	3 x 35 A (3 x 25 A)
Residual-current circuit breaker		Type B	Type B
Tripping current [mA]		30	30
Minimum cross section for connection [mm ²]		3x 1.5	3 x 1.5

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Heat emission, noise emission

	Type	6-11	10-11
Heat, latent [MJ/h (kW)]		3.9 (1.1)	6.1 (1.7)
Heat, sensitive [MJ/h (kW)]		2.8 (0.8)	4.3 (1.2)
Noise emission [dB (A)]		<70	<70

Setting up

Safety distance [mm]	rear	min. 50
	right	min. 50
	left	min. 50
Minimum clearance [mm]	to combi-steamers, ovens, heating cabinets, etc.	min. 50
	to open flames, hot fat/oil, hot surfaces or similar.	min. 1000

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Water/Waste water

Water supply	
Water supply/dim [A]	2 x G 3/4" A
Flow pressure [bar (kPa)]	2 – 6 (200 – 600)
Waste water connection	
With autoclean® PRO	Permanent connection
Type	DN50 (min. inside dia.: 46 mm) for permanent connection
Drain line gradient [%]	min. 3

Soft water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 3
[ppm]	70 – 125
[°TH]	7 – 13
[°e]	5 – 9
pH value	7.0 – 8.5
Cl (chlorine) [mg/l]	max. 80
Cl ₂ (free chlorine) [mg/l]	max. 0.1
SO ₄ ²⁻ (sulphate) [mg/l]	max. 100
Fe (iron) [mg/l]	max. 0.1
Temperature [°C]	max. 50
electrical conductivity [µS/cm]	20 – 90
Water pressure [bar]	4 (2 – 6)

Hard water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 14
[ppm]	≤ 250
[°TH]	≤ 25
[°e]	≤ 18

Hard water quality	
Maximum water flow	
Soft water	
With autoclean® PRO	0.3 l/min
Power Steam	1.85 l/min
Hard water	
With autoclean® PRO:	6.8 l/min
Equipment	

Equipment	
• 8 operating modes: - Steaming - Intensive steaming - Vario steaming - Convection - Combi-cooking - Low-temperature cooking - Delta-T cooking - Regenerating • Eco Steam • Power Steam • Multi-eco system for heat recovery • Operating unit with touch screen and rotary / push encoder • USB interface • Inner and outer housing made of rustproof stainless steel • IPX 5 (jet water protection) • Integrated hose with hand shower • Fresh steam system • Seamless hygienic cooking chamber • Adjustable air deflector • Door with LED lighting and double glazing • Right-hinged door • Door latch position 90 ° • Adjustable volume of the signal tone • Quick-action door closure • Supply air/exhaust air • Internal multi-point core temperature probe with 4 measuring points • Frequency converter • Changing settings during operation • Stop Preheat during operation • Programme list with 99 programs, with 9 steps each: - Programme list (alphabetical) • Special programs: - Low-temperature cooking - Delta-T cooking - Regenerating • Vario hanging rack for GN and BN accessories • Water filter monitoring • Stackable (modular solutions)	• Manual cooking: - Temperature, adjustable between 30 °C-300 °C – accurate to the degree - Core temperature, adjustable between 20 °C-100 °C – accurate to the degree - Humidity range, adjustable between 0 – 100 % – in 5 % and 10 % steps - Manual humidification (additional) - Time, adjustable up to 24 hours • Steptronic® • Step overview • Active dehumidification • Fan speed in 5 increments • Timed fan speeds • Fan wheel autoreverse • Preheat function with temperature specification, adjustable • E/2 Energy saving function • SPS® – Steam Protection System • Timer function: Start time entry up to 24 hrs. • Display of actual/target temperature • Active-Temp cool-down function (default setting only for autoclean® PRO with solid detergent) • Cool Down function: Adjustable Manual-Temp • Cool Down function: Auto-Temp (default setting) • Cleaning & Care - semi-automatic cleaning - Drying phase freely selectable (default setting only with autoclean® PRO) - The drying phase can be interrupted during the cleaning operations • Settings & Service: - Language setting in 25 languages? - Time and date setting - Numerical input - Data and HACCP logging and display - Automated cleaning and maintenance instructions, including blocking - Programs and Media Manager: - Program manager - Sound manager • Plug-in door seal for easy cleaning and maintenance • Note: Clean air filter • Standby after cleaning and 15 min. inactivity (default setting only with autoclean® PRO)

Device options

- autoclean® PRO with solid detergent
- autoclean® PRO with liquid cleaner
- Left-hinged door
- Safety door latch
- External core temperature probe
- LAN
- WLAN
- Energy optimisation connection (230V) according to DIN 18875
- Special voltages
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)

Accessories

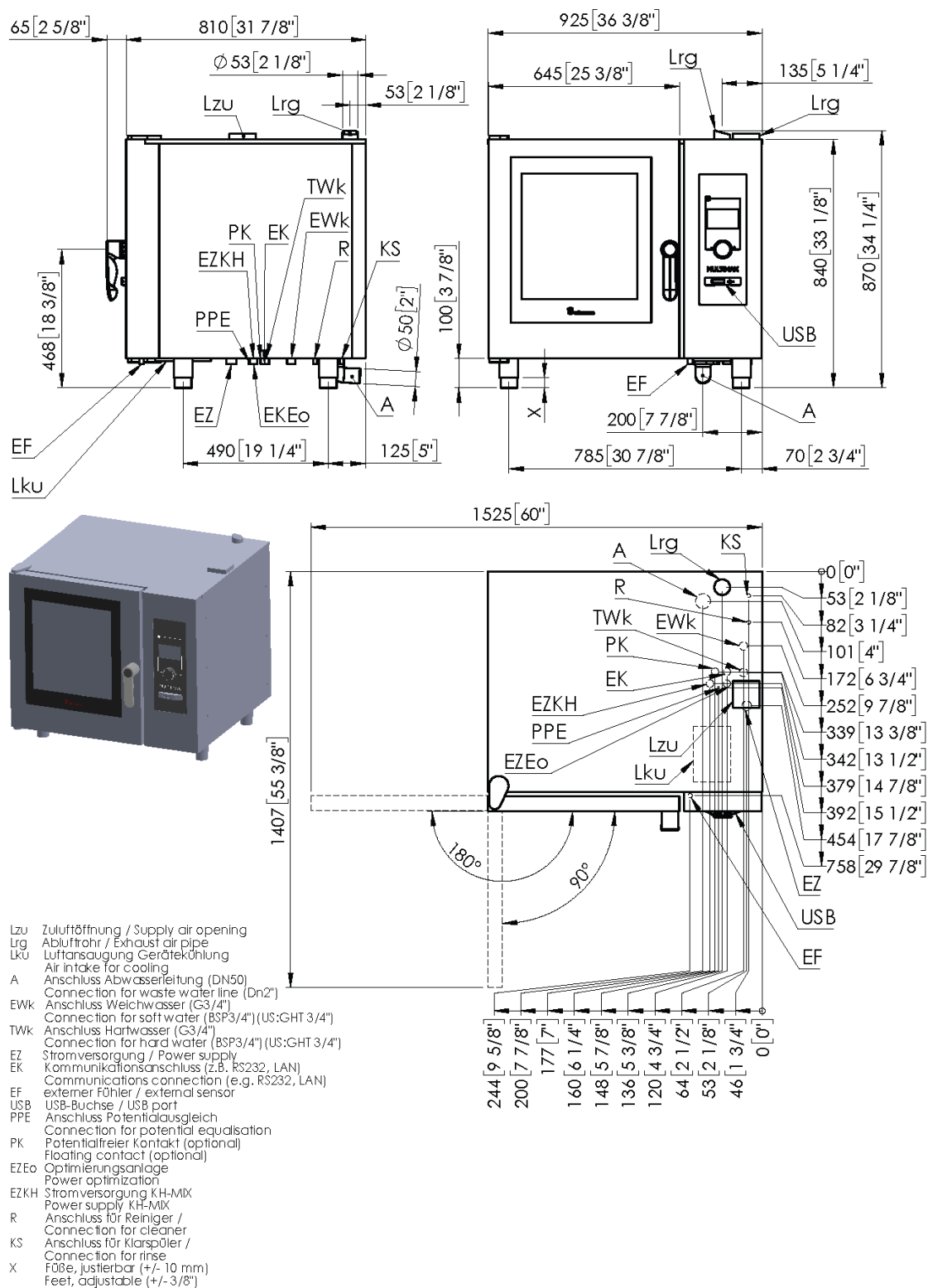
- Multi-Eco condensation hood
- Kombimix kits, base frames and Multi-Eco condensation hoods for Mix stations
- Special hanging racks
- Base frames
- Tray and plate rack trolley
- Various trays, grills and containers
- Smoke Fit smoker unit
- Thermal hoods

Approvals/test markings



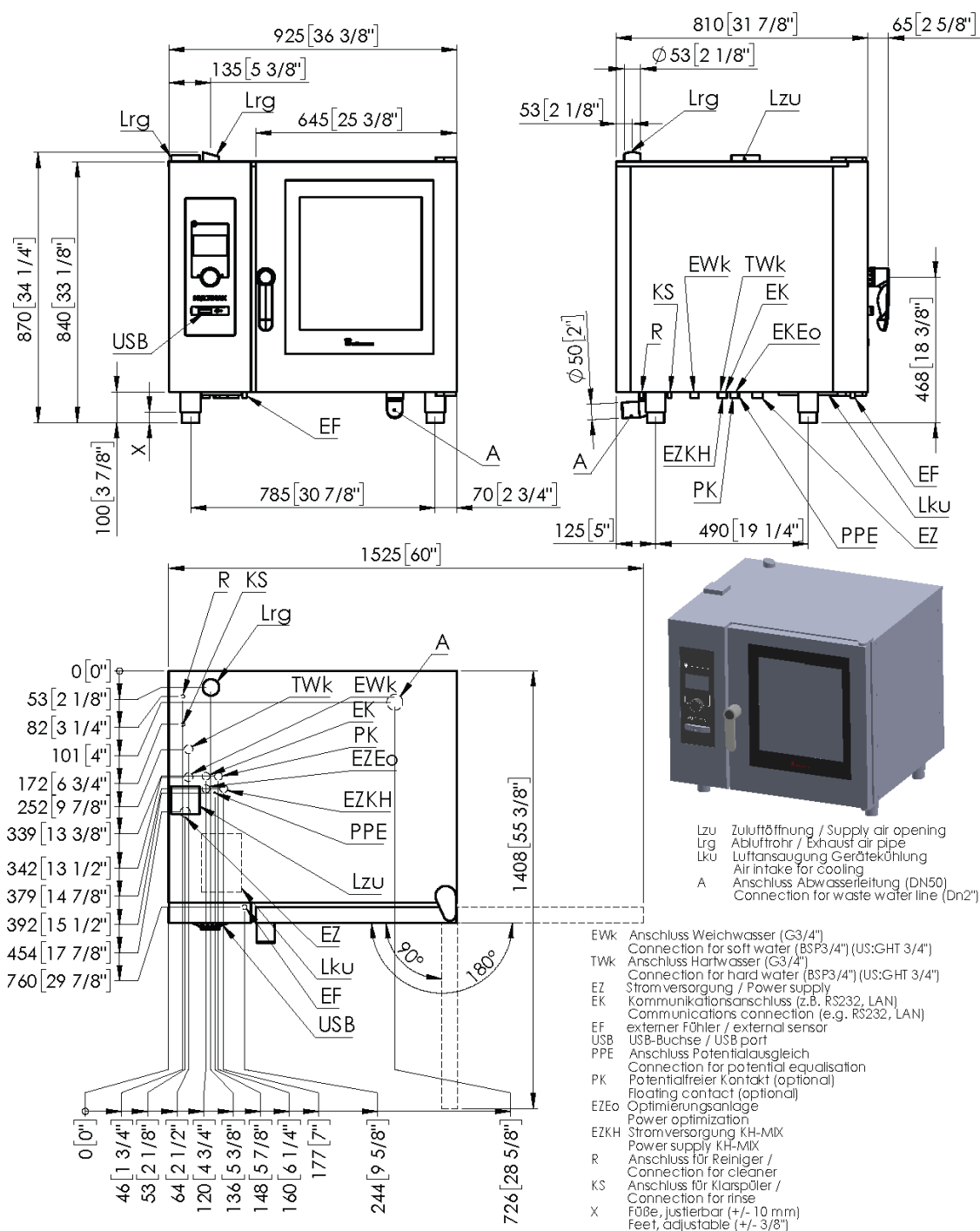
MULTIMAX – combi steamer, electric, left/right-hinged- 6-11, 10-11

Dimensioned drawing 6-11, left-hinged door (all dimensions in mm [inches])



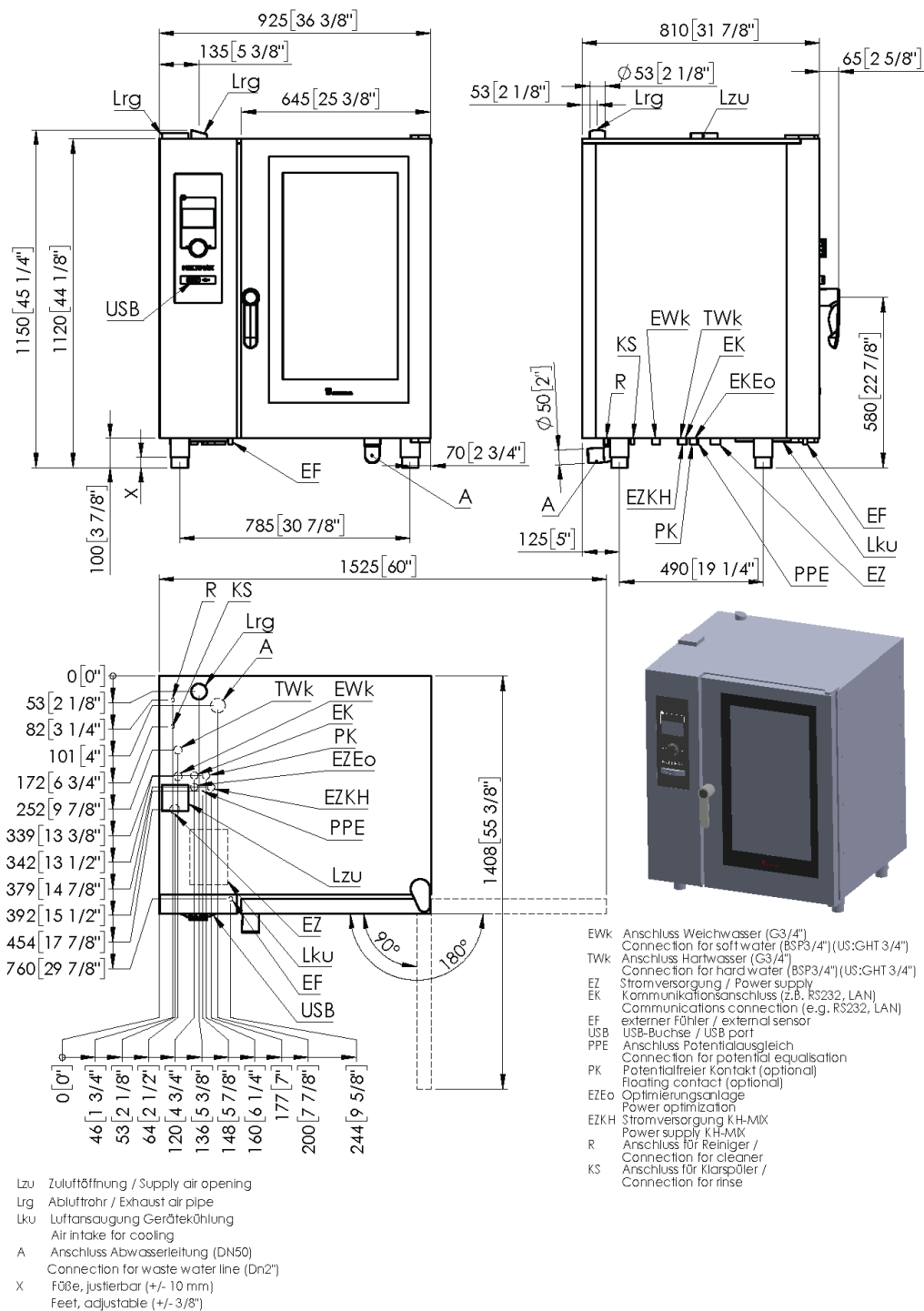
MULTIMAX - combi steamer, electric, left/right-hinged- 6-11, 10-11

Dimensioned drawing 6-11, right-hinged door (all dimensions in mm [inches])



MULTIMAX - combi steamer, electric, left/right-hinged- 6-11, 10-11

Dimensioned drawing 10-11, right-hinged door (all dimensions in mm [inches])



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