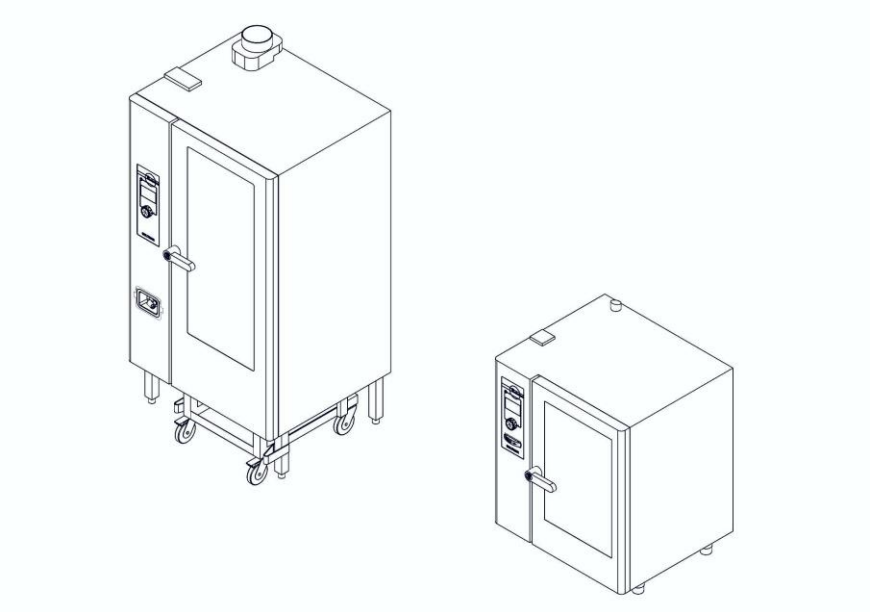


MULTIMAX

Sizes: 6-11, 10-11, 20-11, 20-21

Energy type: Gas and electric

Translation of the original operating instructions

Subject to technical changes.
Read carefully before use.
Keep safe for future use.

Legal notice

Eloma GmbH . Innovative Koch- & Backtechnik
Otto-Hahn-Str. 10
82216 Maisach
Germany

Phone: +49 (0) 8141 395-188
Fax: +49 (0) 8141 395-130

Chef's forum and user tips
User hotline: +49 (0) 35023 63887
Website: www.eloma.com

Service
Service hotline: +49 (0) 35023 63888

Device type: ……

Device no.: …….

Dealer: **Installation technician:**

Date: …… Installed on: ……

Table of contents

1 About this document 6

1.1 Intended use of the devices 6
1.2 How to use this document 6
1.3 Warranty and limitation of liability 7
1.4 Structure of warnings and the symbols used 7
1.5 Overview of the device signs used 9
1.6 Use of figures 10
1.7 Variants and device sizes 10

2 Safety 11

2.1 Qualifications of operating staff 11
2.2 Safety notes 12

3 Description of the device - functional parts, operation and displays 19

3.1 Characteristics of the Eloma MULTIMAX combi steamer 19
3.2 Functional parts 20
3.3 Operating modes 22
3.4 Additional functions 22
3.5 Special programs 24
3.6 HACCP report 24
3.7 USB interface 24
3.8 Edit the basic setting 25

4 Control system structure and operation 27

4.1 Operating controls 27
4.2 Operating the controller 28
4.3 Cooking settings for combi-cooking, steaming and convection 32
4.4 Generating, selecting and editing program steps 40

4.5 Working with the program list 46
4.6 Single-step and multiple-step manual cooking programs 52
4.7 Cleaning and servicing control 55
4.8 Service and settings 57

5 Readiness for operation 61

5.1 Opening and closing the cooking chamber door 61
5.2 Loading and emptying the device 62
5.3 Switching the combi steamer on and off 64
5.4 Measures in case of a power interruption or power failure 65
5.5 Use of other device components 66

6 Cleaning, servicing and maintenance 71

6.1 Stipulated cleaners and rinsing agents 71
6.2 Notes on manual cleaning 72
6.3 Cleaning the cooking chamber with the autoclean cleaning program (optional) 74
6.4 Cleaning the drip tray on the cooking chamber door 76
6.5 Cleaning the door seal 77
6.6 Cleaning the window panes and glass door panes 77
6.7 Replacing the water softener 78
6.8 Maintenance intervals 79

7 Clearing faults and malfunctions 80

7.1 Possible causes of fault and remedy 80
7.2 Fault messages and remedies 81

8 Disposal and environmental protection 85

9 Appendix 86

9.1 Check list, training/start of operation 86
9.2 Declaration of conformity, certificates etc. 88

9.3 Maintenance comments, notes etc. 91

1 About this document

1.1 Intended use of the devices

Eloma combi steamers are designed for commercial purposes only and must only be used for thermal preparation of food products, using accessories (grills, containers, trays, trolleys, inserts etc.) which are suitable for the device and the given size. Exceptions include foods which are highly flammable and combustible substances (e.g. alcohol). The combi steamer can be operated without supervision.

1.2 How to use this document

The translation of the original operating instructions is always included in the scope of delivery of the device and contains information and instructions for safe operation, cleaning and servicing of the combi steamer and measures for troubleshooting.

- The operating instructions must be kept at the location of use so that they are accessible for operating and cleaning staff at all times.
- Operating staff must have read or been informed and trained on the operating instructions, in particular the section "Safety notes", before starting work.
- These operating instructions must be kept safe during the service life of the device and must be handed over to the next owner in case of a change in ownership. Otherwise, a new copy will need to be ordered from the manufacturer or supplier.
- Every update or supplement published by the manufacturer must be added to the operating instructions.
- We recommend that you add additional instructions, including responsibilities for the supervision and reporting of specific aspects of operation, e.g. relating to work organisation, work procedures or the employed staff.

1.3 Warranty and limitation of liability

The device must not be modified technically, e.g. constructional conversion, without the approval of the manufacturer/supplier. Any warranty or guarantee cover will be rendered null and void in case of unauthorised technical modifications. Furthermore, the safety of the device is no longer assured. Warranty or liability claims for personal injury or material damage cannot be asserted if caused by one or more of the following causes:

- Improper use of the combi steamer
- Improper commissioning, improper operation or incorrect maintenance of the device.
- Faults which are caused by failure to adhere to these operating instructions.

You will find detailed information on liability for material defects and the warranty in our general terms and conditions.

1.4 Structure of warnings and the symbols used

Hazard warnings and warning notices are marked with a pictogram and a signal word. The type and source and the consequences of the hazard are stated and information is provided on how avert the hazard.

Symbol	Explanation
⚠	Warning: This symbol is followed by a warning
1. 2.	Instruction for action with multiple steps: Multiple instructions for actions have to be carried out in the stipulated order.
▶	Single-step instruction for action: Precisely one instruction for action has to be carried out.
▶	List of multiple single-step instructions for actions: Instructions for actions can be carried out in any order.

Tab. 1: Explanation of the symbols used

The meanings of the pictograms and signal words used are shown in Tab. 2:

Symbol	Explanation
⚠	**DANGER!** **Type and source of hazard!** Consequence: Failure to observe will lead to fatal injury. ▶ Measure to prevent the hazard.
⚠	**WARNING!** **Type and source of hazard!** Consequence: Failure to observe will lead to serious injuries. ▶ Measure to prevent the hazard.
⚠	**CAUTION!** **Type and source of hazard!** Consequence: Failure to observe will lead to minor injuries. ▶ Measure to prevent the hazard.
	NOTICE! **Type and source of hazard!** Consequence: Failure to observe will lead to material damage. ▶ Measure to prevent the hazard.
ⓘ	Information: • Technical note or tip for operation.

Tab. 2: Explanation of the symbols used

1.5 Overview of the device signs used

Warning and information signs with the following meanings are attached to all combi steamers where they are clearly visible:

Sign	Meaning
	WARNING! "Dangerous electrical voltage!"
	WARNING! "Hot surface up to 150 °C!"
	WARNING! "Hot cooked product/hot fluids in insert containers!"
	WARNING! "Do not open the door whilst the autoclean program is in progress!"
	MARKING! "Equipotential bonding connection"
	MARKING! "Connections for hard and soft water"
	MARKING! "Connections for cleaner and rinsing agent"
	MARKING! "Waste water connection"
	MARKING! "Completed device testing and quality control"

Tab. 3: Overview of the device signs used

1.6 Use of figures

Figures are shown as examples and may differ from the scope of delivery of the combi steamer.

1.7 Variants and device sizes

The MULTIMAX combi steamer is supplied in the following sizes:

Designation	Version	Variant
6-11	6 inserts GN 1/1	Table-top device
10-11	10 inserts GN 1/1	
20-11	20 inserts GN 1/1	Standalone device
20-21	20 inserts GN 2/1 or 40 inserts GN 1/1	

Tab. 4: Overview of MULTIMAX sizes

2 Safety

All Eloma devices comply with the relevant safety standards. However, this does not mean that all residual risks, such as those caused by incorrect operation, can be ruled out.

2.1 Qualifications of operating staff

Operating staff must be familiar with and adhere to the respective valid regional regulations when operating the combi steamer.

The following conditions must be met:

- Make sure that the combi steamer is only operated and cleaned by persons who have received instruction, regular training and safety briefing.
- Make sure that the combi steamer is only operated and cleaned by persons who have read the operating instructions for the combi steamer carefully and in full, and understood the safety notes.
- Make sure that the following category of persons only operates the combi steamer if supervision and instruction is provided by a person with the aforementioned qualifications:
  - Persons with limited psychological, sensory or mental abilities
  - Persons who do not possess the aforementioned qualifications
- Make sure that repairs and maintenance work on the combi steamer are only carried out by an authorised Eloma service partner.

2.2 Safety notes

2.2.1 Before operation and in case of faults

WARNING!

Personal injury from electric shock

- Only put fully functional and undamaged combi steamers into operation.
- Do not put a combi steamer with a damaged electrical cable into operation. Have a damaged electrical cable replaced immediately by an Eloma service partner.
- Do not open the housing.
- In case of malfunction:
  - Disconnect the combi steamer from the power supply (e.g. using an external breaker switch) and secure it to prevent it from being switched back on.
  - Close the operating company's water tap.
- Make sure that repairs are only carried out by an authorised Eloma service partner and/or qualified specialists.

WARNING!

Risk of injury from parts falling out

- Remove loose parts from the cooking chamber.

⚠ DANGER!

Perception of leaking gas and detection of the formation of smoke and fires

- If you smell gas:
  - Stop the operating company's gas and energy supply
  - Immediately ventilate the set-up location and exit it promptly
  - Do not actuate any switches or small electrical devices
  - Do not use naked flames
  - Notify the fire services and gas supply company. Use a telephone outside the set-up location
- In case of the formation of smoke and in case of fire
  - Stop the supply of gas and energy and immediately ventilate the installation location
  - Notify the fire services
  - Extinguish fat fires with a fire extinguisher for class F fires. Never use water. Extinguish other fires, e.g. with an ABC extinguisher, CO_2 extinguisher or an extinguishing agent suitable for the respective fire class

2.2.2 During cooking operation

⚠ **CAUTION!**

Risk of crushing when opening and closing the cooking chamber door

- Make sure that there is nobody in the pivoting range of the cooking chamber door.
- Close the cooking chamber door carefully.

WARNING!
Risk of burns from hot surfaces

- Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- Apply the brake on the tray trolley/mobile plate rack.
- Do not touch the rack or tray trolley/mobile plate rack when removing the cooked product.
- Do not touch the door glass or housing.
- Do not touch the exhaust air or waste water pipes.
- For a gas device: Do not touch the exhaust gas stub, the exhaust gas pipe or the cover on the exhaust gas stub.

WARNING!
Risk of scalding from hot liquids

- Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- Close the cooking chamber door carefully so that hot water does not run out of the syphon overflow.

CAUTION!
Risk of scalding from hot steam

- Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- Open the cooking chamber door carefully.

CAUTION!
Risk of toppling if the combi steamer is loaded top-heavy

- Load the rack or tray trolley/mobile plate rack evenly from bottom to top.

CAUTION!

Risk of fire due to combustible materials, soiling and grease films

- Do not load combi steamers with food products which contain highly flammable substances (e.g. food products with alcohol).
- Make sure that there are no flammable materials above the combi steamer.
- Do not keep any flammable materials, gases or liquids (e.g. petrol) in the vicinity of the combi steamer.
- Do not attach any highly flammable materials above the combi steamer.
- Clean the combi steamer regularly and adhere to the cleaning instructions.
- Do not operate the combi steamer in a toxic or explosive atmosphere.
- When installing under a hood: Switch on the hood during operation.
- When setting up outdoors: Only operate the combi steamer in an area which is protected from the wind.
- When connecting to a chimney with draft diverter:
  - Clean the extractor line in accordance with the regional regulations.
- Do not spray aerosols in the vicinity of the combi steamer while it is in operation.

CAUTION!

Material damage due to improper or non-intended use

- Use accessories in the cooking chamber properly in order to prevent the door glass from breaking.
- Make sure that there are no objects in the pivoting range of the cooking chamber door.
- Do not operate the device at temperatures below 4 °C.
- Remove the core temperature probe before the cooked product is removed and insert it back in the holder after use.
- Only connect USB memory sticks with a Flash-based memory.
- Do not use force to insert USB memory sticks.
- Always insert USB memory sticks before reading/writing and do not remove them until the data transfer has been completed.

CAUTION!

Damaged glass panes

- Do not operate the device with damaged glass panes and faulty cooking chamber light.
- Dispose of any foods which are contaminated with glass fragments.

CAUTION!

Material damage due to overheating

- Make sure that the supply air opening and ventilation slats are unobstructed and not covered.
- Keep the area between the device feet free in order to make sure that there is sufficient ventilation underneath the combi steamer.

2.2.3 During cleaning

WARNING!

Risk of burns from hot surfaces

- Allow the combi steamer to cool down slowly before cleaning.

WARNING!

Risk of chemical burns from cleaners and rinsing agents

- Adhere to the safety notes for the stipulated cleaner and rinsing agent (see section 6.1)

When changing the canisters for cleaner or rinsing agent:

- Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).

When carrying out manual cleaning:

- Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- Allow the combi steamer to cool down slowly before cleaning.
- Do not inhale the spray mist from the cleaner or rinsing agent.

On combi steamers with an autoclean cleaning program:

- Keep the cooking chamber door closed whilst the autoclean cleaning program is in progress.

WARNING!

Risk of burns from hot fat

- Only ever set up deep fat fryers or similar containers with hot fat out of the range of the hose with spray head.

CAUTION!

Risk of material damage due to improper cleaning

- Do not clean the housing with the hose with spray head, a water jet, steam cleaner or a high-pressure cleaner.
- Only use the stipulated cleaners and rinsing agents (see section 6.1).
- Do not clean the housing with flammable cleaners.
- Adhere to the cleaning intervals.

2.2.4 Hygiene

CAUTION!

Health hazard due to insufficient hygiene

- Adhere to the cleaning intervals.
- Clean the core temperature probe before use.

2.2.5 Gas leakage (on gas devices)

DANGER!

Risk of asphyxiation and explosion in case of gas leakage

- Adhere to the rules of conduct in case of a gas leakage (see section 2.2.1).
- Adhere to the maintenance intervals (see section 6.8).

2.2.6 Mobile combi steamers on castors

CAUTION!

Risk of injury from electric shock

- Do not use the cable to move the combi steamer.

CAUTION!

Risk of combi steamers on castors toppling and making uncontrolled movements as a result of an uneven floor

- Only move the combi steamer on an even floor (max. 10° inclination).
- Move the combi steamer carefully.
- After transporting, secure the castors on the combi steamer using the brake.

2.2.7 Maintenance

WARNING!

Risk of fire due to improper maintenance

- Make sure that maintenance work is only carried out by an authorised Eloma service partner.
- Adhere to the maintenance intervals (see section 6.8).
- Adhere to the rules of conduct in case of fire (see section 2.2.1).

3 Description of the device - functional parts, operation and displays

3.1 Characteristics of the Eloma MULTIMAX combi steamer

The MULTIMAX is the reliable workmate. The multifunctional Eloma combi steamer provides the kitchen team with support for all working procedures and thus makes sure that the chef can do his job with the requisite passion and concentration. Simple operation and high-grade workmanship – this combination is our recipe for success for a durable product.

The MULTIMAX is used in restaurants, industrial kitchens, preparation kitchens and canteens, for instance. The wealth of variants of set-up and combination options with identical and different devices makes for another benefit.

The main operating modes

- Steaming
- Combi-cooking
- Convection

are programmable and can be supplemented and combined with a large range of additional and special functions. The user-friendly controller, integrated with a push/twist knob and/or touch-screen, with a selection of preconfigured programs and multiple measuring, diagnostics and safety functions, facilitates the best possible preparation results at all times.

3.2 Functional parts

3.2.1 Device overview, table-top devices

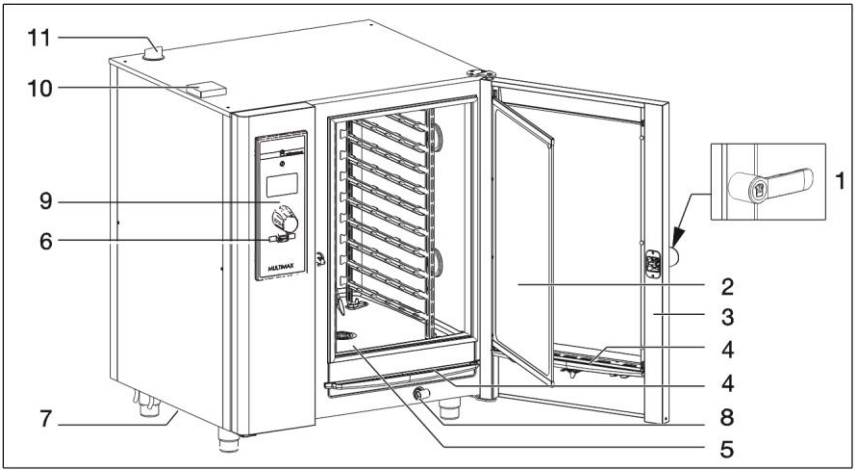


Fig. 1: Main components of a table-top device, electric, right-hinged door

1 Door handle
2 Inner door
3 Cooking chamber door
4 Drip tray
5 Cooking chamber
6 USB connection port, locking panel
7 Ventilation slats
8 Hose with spray head
9 Operating panel with touch display, push/twist knob, **On/Off** key
10 Supply air opening
11 Exhaust air pipe

3.2.2 Device overview, standalone devices

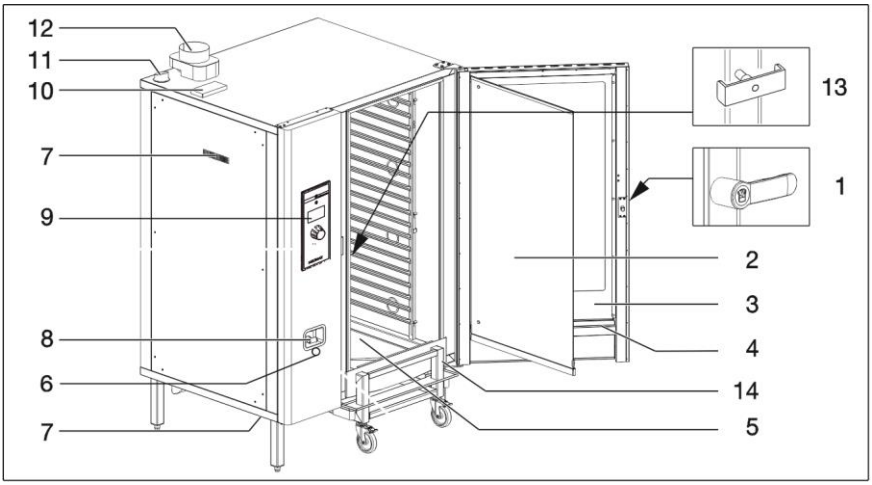


Fig. 2: Main components of the standalone device, gas, right-hinged door

1 Door handle
2 Inner door
3 Cooking chamber door
4 Drip tray
5 Cooking chamber
6 USB connection port with locking panel
7 Ventilation slats
8 Hose with spray head
9 Operating panel with touch display, push/twist knob, **On/Off** key
10 Supply air opening
11 Exhaust air pipe
12 Exhaust gas pipe draft diverter (for gas devices only!)
13 Emergency opening handle, internal
14 Tray trolley

3.3 Operating modes

3.3.1 Steam

The foods are cooked at a constant temperature, surrounded by a high level of moisture (water vapour). Blanching, poaching and boiling are also covered by the steaming operating mode.

3.3.2 Combi-cooking

Combi-cooking uses a combination of moisture and temperature to create the ideal cooking chamber atmosphere. This prevents the surface of the cooked product from drying off or out and accelerates the heat transfer in the cooked product.

3.3.3 Convection

Dry air

Convection mode with dry air can be used to roast and bake. This operating mode is suitable for preparing foods which are supposed to be crispy and browned.

Humidification

Convection mode with humidification can be used to bake foods with hot air. The dry air is sporadically humidified.

3.4 Additional functions

3.4.1 Preheat/cool down

The additional preheat/cool down function is used to preheat or cool down the cooking chamber temperature to the set target temperature. From a temperature of 250 °C and above, application-related discrepancies between the displayed temperature and the actual cooking chamber temperature are possible. There must be no food in the cooking chamber when the additional preheat/cool down function is activated.

On combi steamers with the optional autoclean function: If the additional preheat/cool down function is activated and the temperature is < 100 °C/< 212 °F, water is sprayed into the cooking chamber through the autoclean lance to cool down the cooking chamber. Available in all operating modes.

3.4.2 Fan speed selection (for table-top devices only)

The additional fan speed function can be used as required to increase or reduce the speed of the fan in 5 increments. A fan timing function, set by the manufacturer, can also be selected.
Available in all operating modes except steaming.

3.4.3 e/2 energy saving function

The additional e/2 function is used to operate the combi steamer at half power to save energy.
Available in all operating modes.

3.4.4 Timer

The additional timer function can be used to select the start time for the cooking program.
Available in all operating modes.

3.4.5 SPS® – Steam Protection System

The additional Steam Protection System (SPS®) function is used to extract the vapours in the combi steamer shortly before the end of a cooking program. This way, only a few vapours escape when opening the cooking chamber door. This function provided protection from burns.
Available in all operating modes.

3.5 Special programs

Special programs are cooking programs which are preconfigured with recommended settings, which can however be changed.

3.5.1 Delta-T cooking

The special Delta-T cooking program is a special form of low-temperature cooking. A set temperature difference (Delta-T) between the current actual core temperature and the target temperature in the cooking chamber is kept constant by the combi steamer during the entire cooking step.
The cooking step ends as soon as the temperature reaches the set target core temperature.

3.5.2 Low-temperature cooking (LT cooking)

The special low-temperature cooking program is used to cook food gently within a low-temperature range with the fan running at reduced speed.

3.5.3 Regeneration

The special regeneration program can be used to reheat fully cooked foods gently after they have cooled.

3.6 HACCP report

During operation all the cooking data of a cooking and cleaning program is stored in an HACCP (**H**azard **A**nalysis and **C**ritical **C**ontrol **P**oints) report. The HACCP report can be read out using a USB stick or via LAN (optional) and transferred to an external computer.

3.7 USB interface

The USB interface is used to transfer the content of the memory being read out to an external USB stick (Flash memory). Inversely you can also import the user's software updates and cooking programs to the combi steamer's memory.
Only active when an USB stick is connected.

Note on the USB storage device:

- In order to ensure that data (cooking programs, sounds) is transferred successfully, the current screen must not be changed during the USB uploading/downloading process on the device!
- The stick must be of protection class IPX-5.

3.7.1 Device to USB transfer

The following data can be copied from the combi steamer to the USB stick. This data can also be analysed, edited and printed using Eloma's Eloma-ProConnect software.

- Cooking programs
- Reports (HACCP, fault lists, log files)

3.7.2 USB to device transfer

The following data can be transferred to the combi steamer:

- Cooking programs

3.8 Edit the basic setting

The combi steamer is supplied with a national basic setting. The basic settings can be changed by the user on the Settings/Service screen.

3.8.1 Basic setting parameters

The following parameters can be changed in the Settings/Service menu:

- Day and time
- User language
- Reports and operating data recording

3.8.2 Change the basic setting

To change the basic settings, the following access data is required:

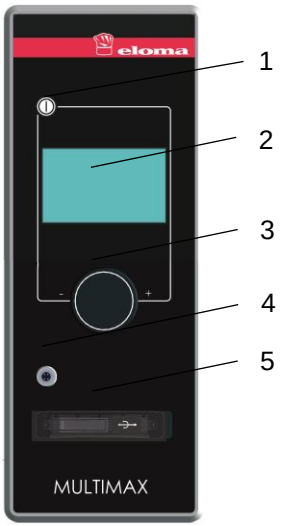
- Password: 1234

The following parameters can be changed:

- Time display format:
  - 24 hour clock
  - 12 hour clock with am/pm
- Unit for temperature displays
  - °C
  - °F
- Preheating ON
- % increase of preheating
- Lighting
- Show mode
- Sound settings
  - Preheat end
  - Program end
  - Multi cooking/slot end
  - Multi cooking/slot start
  - Step end
  - Keep warm

4 Control system structure and operation

4.1 Operating controls



1 ON/OFF key
2 5.7-inch touchscreen
3 Push/twist knob
4 Socket for external core temperature probe (optional)
5 USB connection port with locking panel
(MULTIMAX 6-11 and 10-11 only, on MULTIMAX 20-11
and 20-21 USB port as on GeniusMT)

Fig. 3: Operating controls

ON/OFF key

Switches the combi steamer off and on (membrane keypad)

Touchscreen

For displays, selecting individual menus and confirming inputs by actuating the corresponding icons

Push/twist knob

For changing and setting parameters by turning it to the left/right, and confirming the selected setting by pushing gently. After confirmation you switch to the next function.

Socket for external core temperature probe (optional)

For connection of an external core temperature probe (see section 5.5.2)

USB port

Data exchange can be performed via the USB port (see section 3.7 for more details).

4.2 Operating the controller

4.2.1 Start settings



Fig. 4: Standby display

Standby display
The combi steamer is ready for operation.



Fig. 5: Selecting the start display

Start display
Selecting the main function fields:

- Manual cooking
- Program list
- Cleaning
- Settings/Service

Information:
The activated function field always appears in green.

E.g.:  →

Symbol	Function
	Start display
	Manual cooking
	Program list
	Cleaning
	Settings/Service

Tab. 5: Function fields in the start display

Information:
The functions in the start display can **only** be activated by touching the icons on the display screen.

4.2.2 Manual cooking



Fig. 6: Display selection, manual cooking

Manual cooking operating interface
Selecting the cooking modes:

- Steam
- Combi-cooking
- Convection

Symbol	Function
	Steam
	Combi-cooking
	Convection
	Preheat
START START	Start
STOP STOP	Cancel/stop
	Current time
	Back to previous display or start display
	Save
	Add cooking program steps
	Additional functions

Tab. 6: Operating interface for manual cooking

- The cooking modes steaming, combi-cooking and convection can be selected by touching the corresponding icons.
- The selected cooking mode is shown in bright green with a grey background.
- The default values are displayed for the selected cooking mode. There are further navigation and main menu functions at the top/right edge of the screen.

4.3 Cooking settings for combi-cooking, steaming and convection

4.3.1 Basic settings for manual cooking

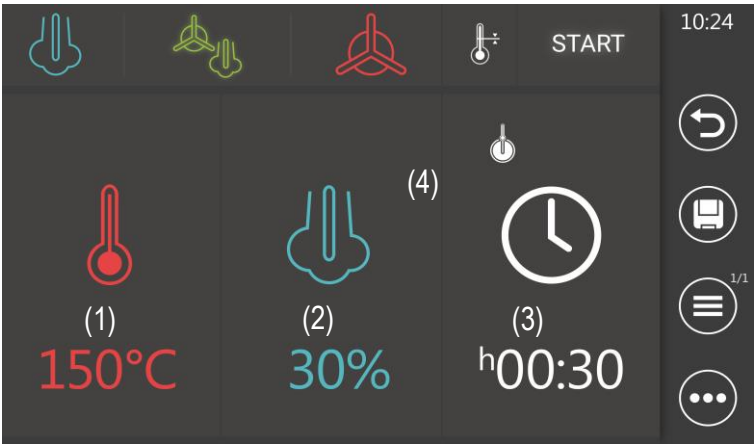


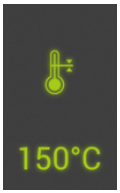
Fig. 7: Basic settings for combi-cooking

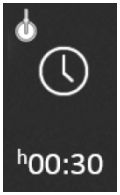
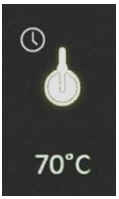
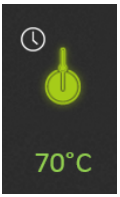
Item	Function	Default value	Setting range
(1)	Temperature	150 °C	30 °C … 300 °C
(2)	Humidification	30%	10% … 30% (in 5% increments) 30% … 100% (in 10% increments)
(3)	Cooking duration	00:30 h	00:01 h … ∞ h
(4)	Core temperature	70 °C	20 °C … 100 °C
(5)	Preheat	10%	Constant, cannot be changed, not available as program step

Tab. 7: Settings for combi-cooking

Changing the settings

Information:
The settings for temperature, moisture and the cooking duration are changed in the same way for steam cooking and convection cooking. Therefore, only the settings for combi-cooking are shown in detail.

Parameter	Description
Temperature setting	
 	When the temperature is set, the colour of the symbol and the value switches from red to bright green on a grey background. Once the input has been confirmed, the symbol with the value switches from green to red
Setting range:	30 °C to 300 °C by turning the push/twist knob to the left/right
Input confirmation:	Push the push/twist knob or select the touch field
Moisture setting	
 	When the moisture is set, the colour of the symbol and the value switches from blue to bright green on a grey background.
Setting range:	10% to 100% in 5% increments by turning the push/twist knob left/right
Input confirmation:	Push the push/twist knob or select the touch field

Parameter	Description
Cooking time/core temperature setting	
– Cooking time (basic setting)	
 	When the time is set, the colour of the symbol and the value switches from white to bright green on a grey background.
Setting range:	00:00 h to 23:59 h by turning the push/twist knob to the left/right Continuous operation is possible (turn to the left to 0).
Input confirmation:	Push the push/twist knob or select the touch field
– Core temperature setting	
 	You select the touch field to activate the symbol for the core temperature setting (bright green) and to display the symbol for the cooking time in reduced size at the top left (white) Standard value: 70 °C When the core temperature is set, the display of the value switches from white to bright green on a grey background.
Setting range:	20 °C ... 100 °C by turning the push/twist knob to the left/right.
Input confirmation:	Push the push/twist knob or select the touch field Exit the input with 

Tab. 8: Changing the settings

4.3.2 Basic settings for steam cooking

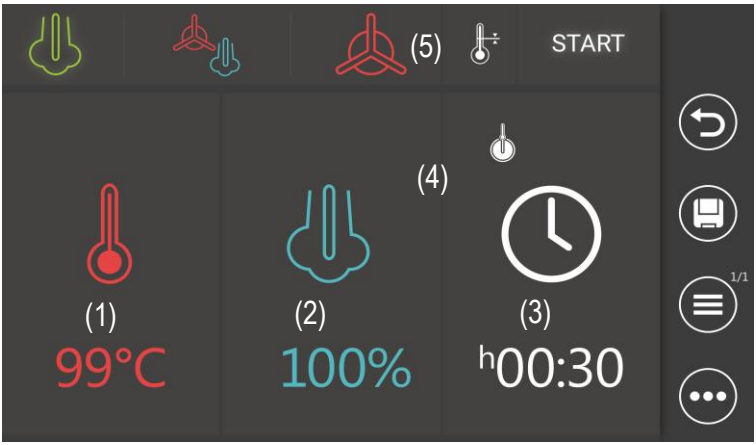


Fig. 8: Basic settings for steam cooking

Item	Function	Default value	Setting range
(1)	Temperature	99 °C	30 °C … 130 °C
(2)	Steam	100%	Constant, cannot be changed
(3)	Cooking time	00:30 h	00:01 h … 23:59 h
(4)	Core temperature	70 °C	20 °C … 100 °C
(5)	Preheat	10%	Is activated by pressing the symbol The symbol colour switches from white to bright green

Tab. 9: Settings for steam cooking

4.3.3 Basic settings for convection mode

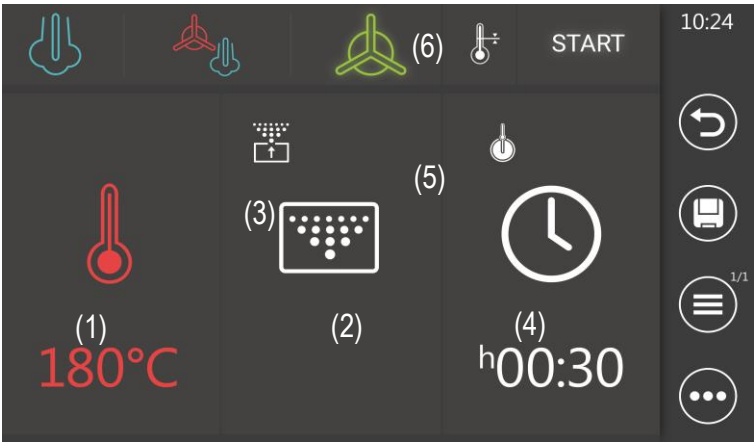


Fig. 9: Basic settings for convection mode

Item	Function	Default value	Setting range
(1)	Temperature	180 °C	30 °C … 130 °C
(2)	Clima Aktiv	(active dehumidification) closed	
(3)	Clima Aktiv	(active dehumidification) open	
(4)	Cooking time	00:30 h	00:01 h … 23:59 h
(5)	Core temperature	70 °C	20 °C … 100 °C
(6)	Preheat	10%	Is activated by pressing the symbol The symbol colour switches from white to bright green

Tab. 10: Convection settings

Open/close Clima Aktiv (active dehumidification) selection:

- The selected function (2) is shown as a larger icon whilst the inactive function (3) can be seen in reduced size at the top left. The function does not start until the icon of the selected function is touched and the colour switches from white to bright green.
- You switch to the inactive function by selecting the small icon.

4.3.4 Selection of additional functions



Fig. 10: Selection menu for additional functions

Item	Function	Default value	Setting range
(1)	Fan speed	100%	in 5 increments (for table-top devices only)
(2)	Preselected start time	Off	00:01 h … 23:59 h
(3)	e/2 energy saving function	Off	On/Off
(4)	SPS® Steam Protection System	Off	On/Off

Tab. 11: Overview of additional functions

You touch the respective white icon either to call up the desired additional function for entering parameters (1) and (2) or to switch it on/off (3) and (4). It then appears in bright green.

Setting the fan speed/fan timing function (for table-top devices only)



Fig. 11: Fan speed level selection menu

The fan speed can be reduced from level 5 (full power) or increased to maximum speed in 5 increments by turning the push/twist knob to the left/right respectively. In the process, the number of green bars indicates the current speed level of the fan. You push the push/twist knob to confirm the setting you have made.

Information:
This function can only be activated on table-top devices Multimax 6-11 and 10-11.



Fig. 12: Fan timing function menu

You select the bottom icon to access a non-adjustable timer function for the fan. The speed cannot be changed. The fan speed level selection menu is deactivated.

Preconfiguring the start time

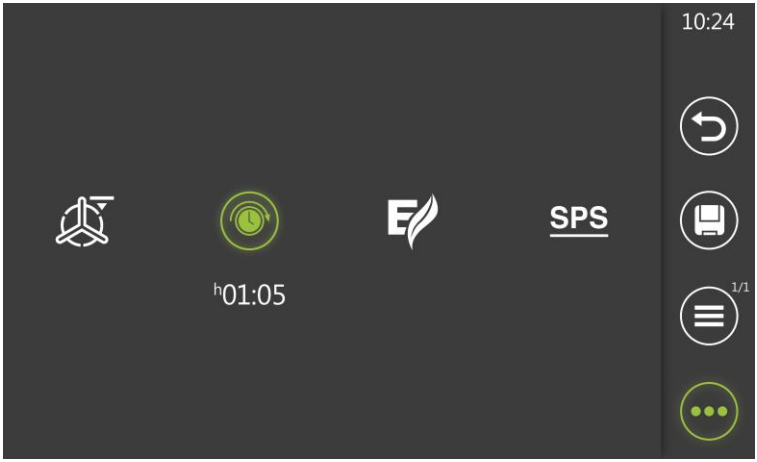


Fig. 13: Preconfiguring the start time

The start time can be preconfigured to a time from 00:00 h to 23:59 h. If the setting is changed, it is also possible to enter the hours from 0 to 12 am/pm. The desired time is set by turning the push/twist knob and confirmed by pushing it. Once confirmed, the time appears in bright green.

4.4 Generating, selecting and editing program steps

4.4.1 Generating program steps

You activate the  field to access the operating panel for adding cooking program steps.



Fig. 14: Adding a cooking program step

Adding a cooking program step:

- A new cooking program step is generated automatically by selecting the "plus" symbol (bright green) and the display switches immediately to the start screen for manual cooking (fig. 7)
- A maximum of 9 program steps can be generated and saved

The number of the current program step and the total quantity of program steps can be seen on the operating panel (e.g.).
Further program steps are generated by activating the "plus" symbol and the following display for selecting the start of manual cooking

4.4.2 Viewing and changing program steps

If the program step field in the border menu is still activated (bright green), you can "scroll through" the program steps by turning the push/twist knob (from level 1 to the maximum level 9)



Fig. 15: Selection for changing a program step

4.4.3 Deleting program steps

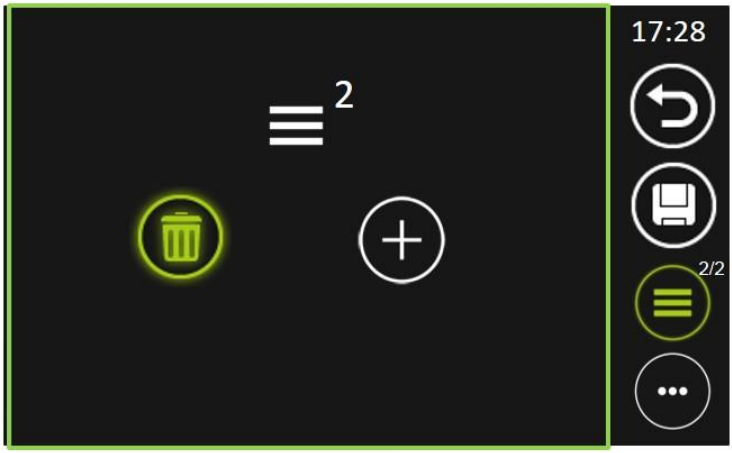


Fig. 16: Deleting a program step

Deleting a program step.

- The last program step of the current cooking program is removed by touching the delete symbol (in this case, step 2). The current quantity of program steps is displayed (in this case, 2/2)

4.4.4 Saving programs

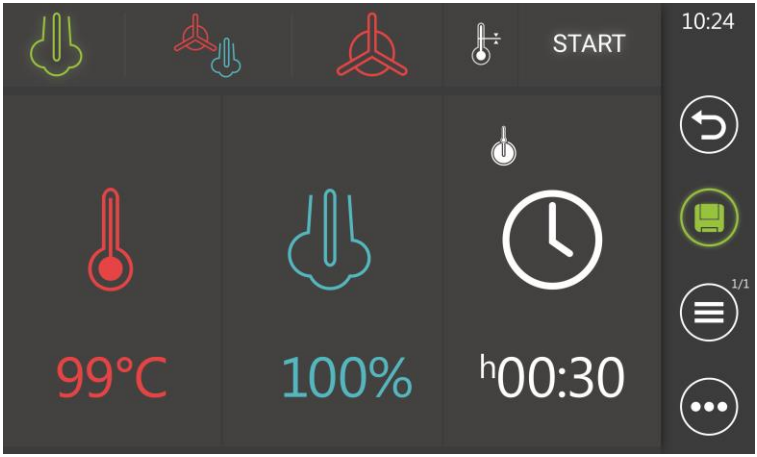


Fig. 16: Saving programs display

Saving programs:
The white save icon in the left-hand border menu is activated by selecting it. It then appears in bright green and the display switches immediately to the saving display

4.4.5 Dialogue display for saving a (new) cooking program

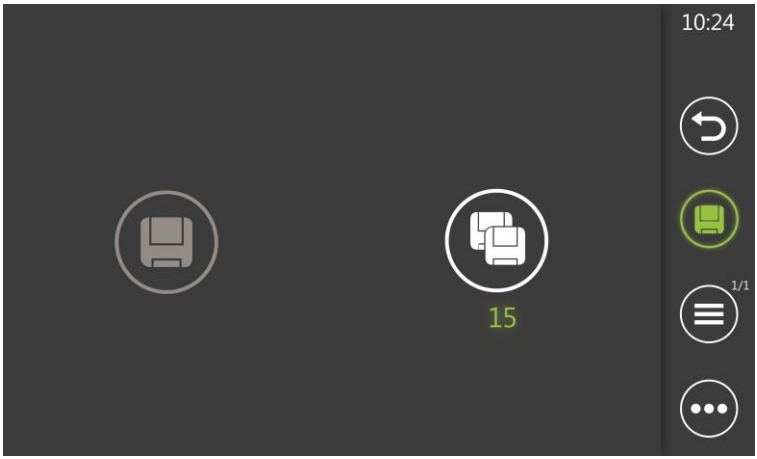


Fig. 17: Saving dialogue display for a new cooking program

- The next available program number is displayed. A maximum of 99 programs are possible
- Save the program with the new number
- Preconfigured numbers cannot be changed

4.4.6 Dialogue display for saving a duplicated or modified cooking program

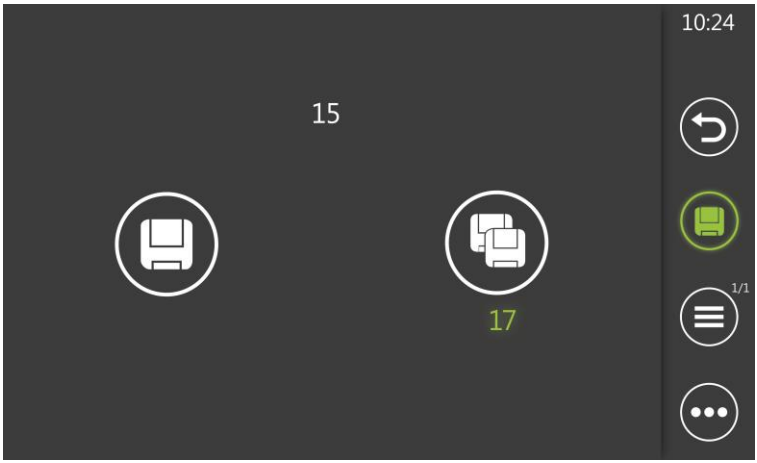


Fig. 18: Saving dialogue for a modified/duplicated cooking program

- The next available program number is displayed. A maximum of 99 programs are possible
- The original program number is displayed for information purposes (white)
- The changed program can be saved with a new number
- Preconfigured numbers cannot be changed
- You can select the  symbol to save/overwrite a changed program using the same number

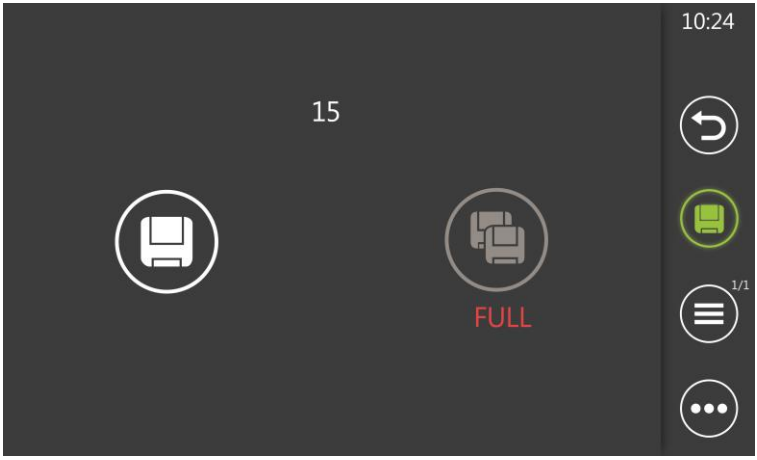


Fig. 19: No free program number

- If there are no more free program numbers, the "Save As..." icon is deactivated and "FULL" is displayed
- The user can overwrite the current program number (e.g. 15) if he wishes to continue saving (fig. 18)
- Once all program numbers have been assigned, you can no longer save because both symbols are deactivated
- You can only save a program again by deleting an "old" program

4.5 Working with the program list

4.5.1 Selecting from the program list

You touch the  icon in the start display to access the following cooking program list:



Fig. 20: Cooking program list display

- You scroll through the list (from 1 to max. 99) by turning the push/twist knob and select the desired program by pushing the push/twist knob
- The desired program can also be selected by touching the respective display field
- Once the desired cooking program has been selected, and when the complete input has been made, the following information display appears:

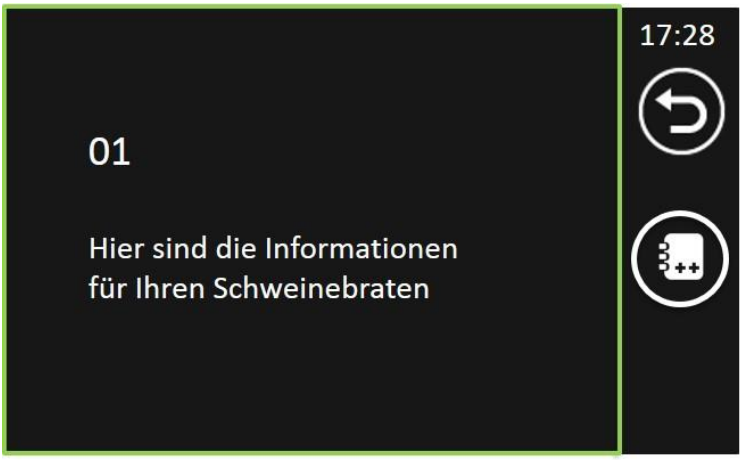


Fig. 21: Display of cooking program information

To close the information display, you select the  symbol. The start display with the parameters is then displayed.



Fig. 22: Start display for the selected cooking program

- The respective program step and the total quantity of cooking steps are displayed.

4.5.2 Selecting special programs

You touch the  symbol to access the selection of the special programs for low-temperature cooking, Delta-T cooking and regeneration.



Fig. 23: Selection display for special programs

Item	Function
(1)	Low-temperature (LT) cooking
(2)	Delta-T cooking
(3)	Regeneration
(4)	Special programs active
(5)	Back to the previous display

Tab. 12: Overview of special programs

- When the icon for the respective special program is touched, it appears in bright green and you automatically access the input screen.
- Program steps cannot be added or deleted in special programs. The button for adding a program step is deactivated (grey).

Low-temperature (LT) cooking

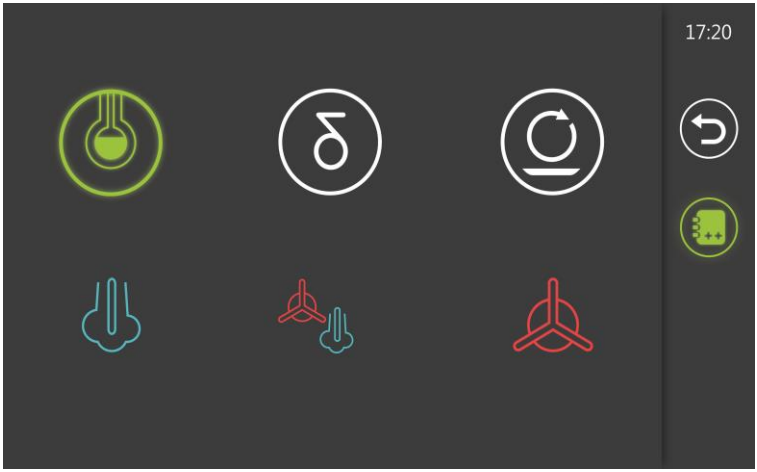


Fig. 24: LT cooking selection for steaming, combi-cooking and convection

Delta-T cooking

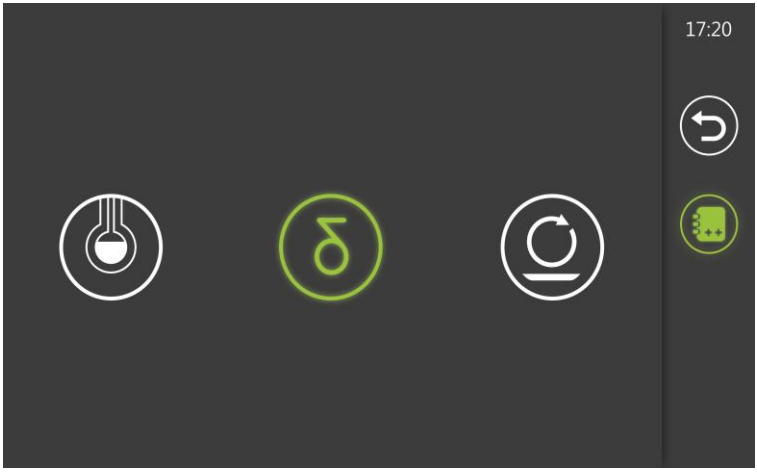


Fig. 25: Delta-T cooking selection

- 2 versions of Delta-T cooking can be used:
  - Presets for steaming and convection accordingly
  - Settings for combi-cooking

Function	Default value	Setting range
Temperature	75 °C	30 °C … 300 °C
Humidification	20%	20 … 100%
Time	∞	00:00 h … 24:00 h
Fan speed	Level 3	Level 1 … 5

Tab. 13: Settings for Delta-T cooking combi-cooking

Regeneration

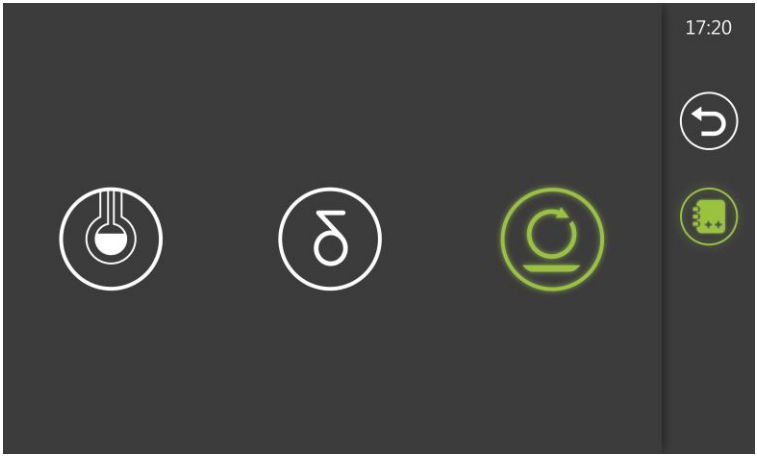


Fig. 26: Display for special regeneration program active

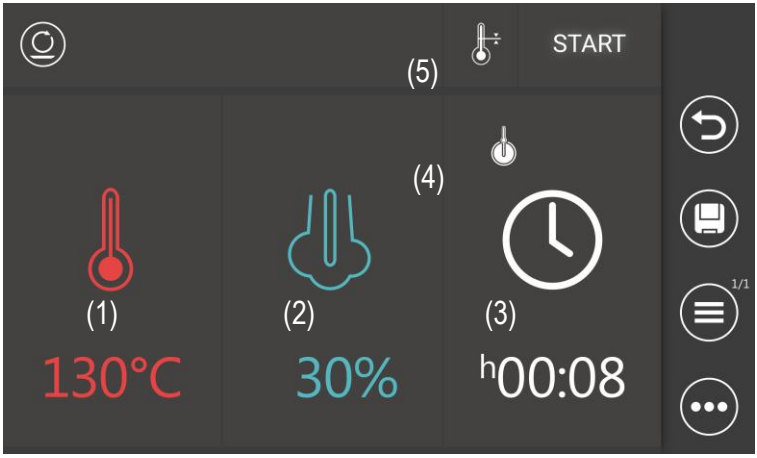


Fig. 27: Display of the setting for regeneration

Item	Function	Default value	Setting range
(1)	Temperature	130 °C	30 °C ... 300 °C
(2)	Humidification	30%	10% … 100%
(3)	Time	00:08 h	00:01 h … 23:59 h
(4)	Core temperature	70 °C	20 °C … 100 °C
(5)	Preheat	10%	Constant, cannot be changed

Tab. 14: Regeneration settings

4.6 Single-step and multiple-step manual cooking programs

4.6.1 Single-step manual cooking program

This is where you can intervene into a cooking program with only one program step which is currently in progress, and the parameters can be adjusted.



Fig. 28: Sequence of a manual program with a single step

4.6.2 Multiple-step manual cooking program

Further program steps can be entered whilst a cooking program is in progress.



Fig. 29: Sequence of a manual program with multiple steps



Fig. 30: Sequence of a program from the program list

Further program steps can be entered whilst a cooking program is in progress.

Name of the program:
The program name only appears if it has been entered using ProConnect. Otherwise only the program number is visible

4.6.3 Sequence of the special regeneration program

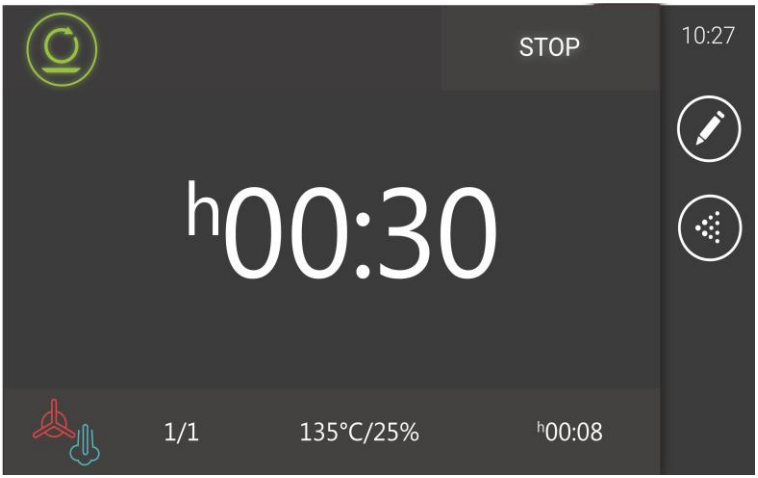


Fig. 31: Regeneration sequence

Only the symbol appears, and no description.

4.7 Cleaning and servicing control

4.7.1 Semi-automatic cleaning

You touch the  symbol in the start display to access the cleaning program start.

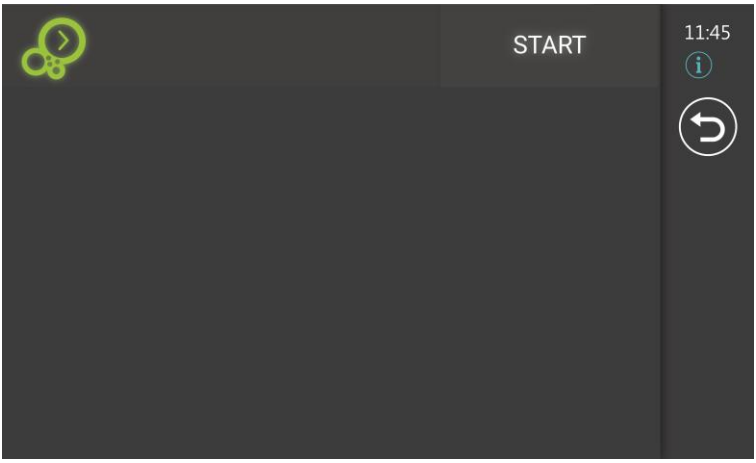


Fig. 32: Manual cleaning start screen

1. Select <Start>
2. <Cool down> starts when the temperature is too high

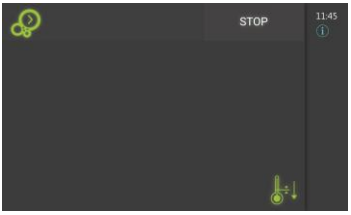


Fig. 33: <Cool down>

3. Once the temperature has been reached, a steaming phase begins to take effect.
4. At the end of the steaming phase the  symbol flashes in the middle of the screen, a signal tone sounds and the door can be opened.

5. Once the door has been closed, the application time starts automatically, and a steaming phase follows until the  symbol flashes again and the signal tone sounds.
6. Once the door has been opened, the  symbol flashes, indicating thorough rinsing with the hand-held spray head.
7. Once the door has been closed, cooking chamber drying begins.
8. On completion of semi-automatic cleaning the door symbol flashes again and a signal tone sounds. The door has to be opened to cool the cooking chamber

4.7.2 autoclean® (optional)

You touch the  symbol in the start display to access the autoclean® program start.

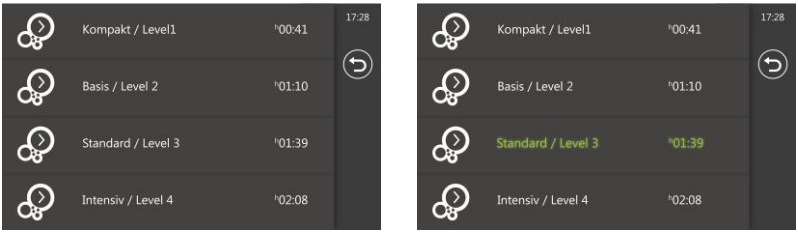


Fig. 34: Selecting autoclean® levels

1. You scroll through the list by turning the push/twist knob and then select the desired autoclean level by pushing the push/twist knob
   – The desired level can also be selected by touching the respective display field

   The display field for the selected level is displayed bright green
2. You confirm by pressing the push/twist knob or touching the level field again, and the following display appears:



Fig. 35: Display of the progress of the selected autoclean level

3. The autoclean® program is started by touching the "start" symbol and the remaining time until the end of cleaning is displayed
- The program can be stopped/cancelled by selecting the "stop" symbol. The lower blue field shows information on the selected autoclean® level

CAUTION!
Corrosive cleaning solution!
Chemical burns to the eyes and skin
- Do not open the door whilst the autoclean® program is in progress!

4.8 Service and settings

You touch the  symbol in the start display to access Settings/Service.

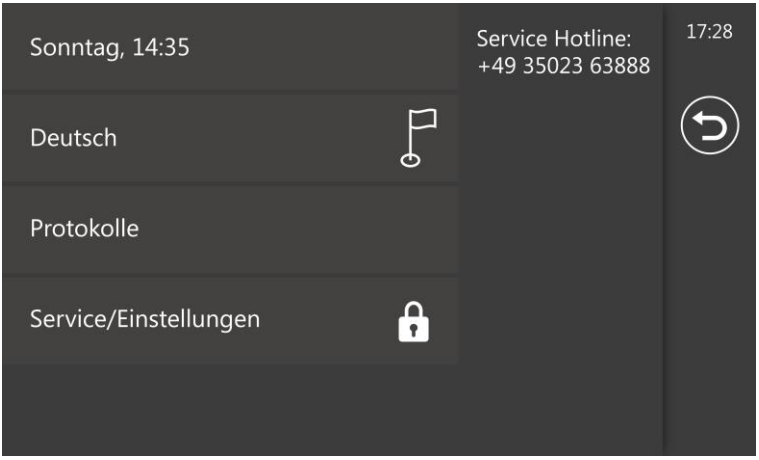


Fig. 36: Display and activation of service/settings

1. You turn the push/twist knob to scroll through the list of setting information (day, time, language etc.) and you call up the service/settings field by pressing the push/twist knob.
   – The field can also be selected by touching the display field
   The display field for the selected parameter is shown in bright green the lettering is shown with a grey background

You touch the symbol to display the following device-related information:

- Serial no. of the device
- Service contact details
- Hotline no.

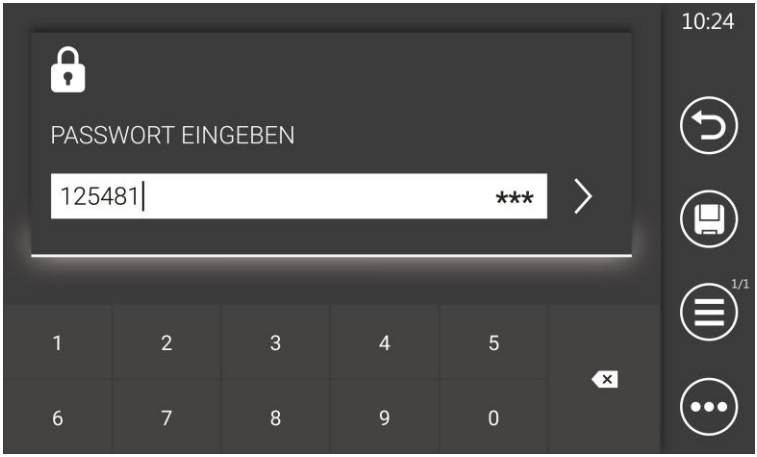


Fig. 37: Password entry

2. The number combination for the respective access level has to be entered using the lower numerical keypad and confirmed by selecting the arrow at the right-hand edge. To correct the input, use the  symbol. You then access the respective password-protected area.

3. The desired settings group can be confirmed by scrolling with the push/twist knob.
   – The settings group can be selected by touching the display field. The display field for the selected group (e.g. program management) is displayed bright green. The text field is shown with a grey background and switches to the editing window.

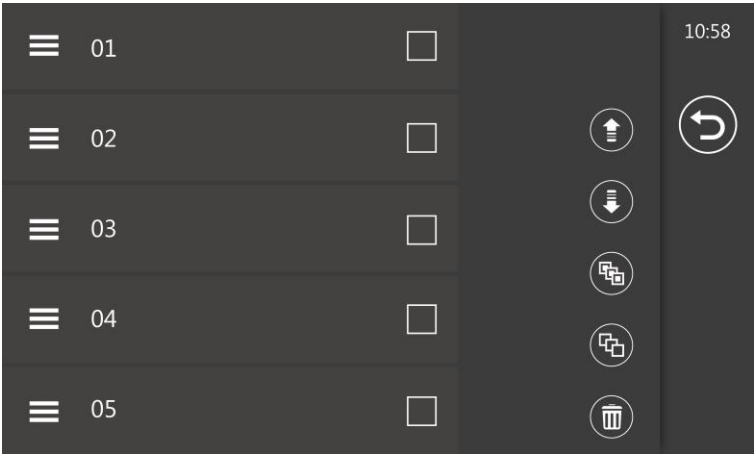


Fig. 38: Screen for editing cooking programs

4. You turn the push/twist knob to scroll through the program list and you activate or deactivate the desired cooking program by pressing the push/twist knob. The boxes for activated programs are checked.
   – Activation/deactivation can also be performed by selecting the corresponding field area.

5. The  symbol can be used to call up all the listed programs.
   – If all the cooking programs are selected, the colour of the symbol switches to bright green and the field has a grey background.

6. By selecting the symbols  or  respectively you can download/upload cooking programs which have been created and can be edited with the ProConnect/ProConnectMT software. After activation, the symbol appears in bright green.

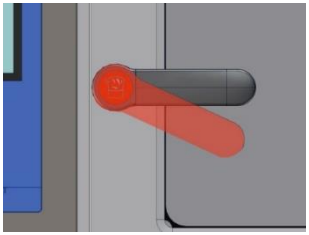
5 Readiness for operation

5.1 Opening and closing the cooking chamber door

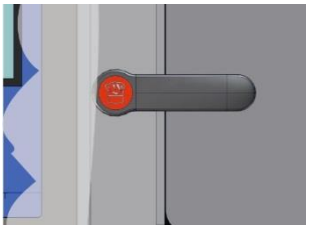
NOTICE!

- Before starting work it is imperative that you familiarise yourself with section 2 "Safety"!
- Pay attention to whether the door is right-hinged or left-hinged!
- Secure table-top devices to prevent them from slipping or toppling over.

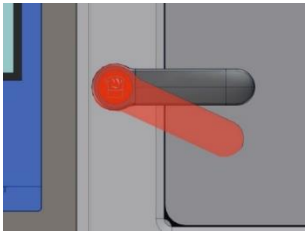
1. Open the cooking chamber door



– Push the door handle down. The device door clicks into place in the ventilation position. The door handle moves back into the latched position.



– Allow steam to escape.



– Push the door handle down again. The device door can be opened.

2. Closing the cooking chamber door
   – Close the door with a gentle momentum so that it latches in place in the closed position.

5.2 Loading and emptying the device

Information:

- Before starting work, it is imperative that you familiarise yourself with section 2 "Safety" and the special notes and warnings (see section 5.5.3, p. 68)
- Only use the stipulated container sizes
- Make sure that the racks latch securely or the loading trolleys/tray trolleys/mobile plate racks are securely positioned, and the containers are firmly in place.
- Always position containers in a horizontal position (supported at the same height on the left and right)
- Adhere to the maximum load
- We recommended that you do not place a container with liquids or cooked products which liquefy during the cooking process in the combi steamer at a height of above 1.60 m, measured from the access level
- Always remove these containers in a horizontal position and, wherever possible, only move them with a cover attached

5.2.1 Table-top devices

Without loading trolley

1. Open the cooking chamber door
2. Insert the containers at the desired insert level. Wherever possible, start at the bottom
3. Close the cooking chamber door and start the cooking process
4. Open the cooking chamber door
5. Remove the containers

With loading trolley

Information:

- Without racks only
- Check that the containers are properly in place in the loading trolley
- Only use suitable containers which are also firmly in place



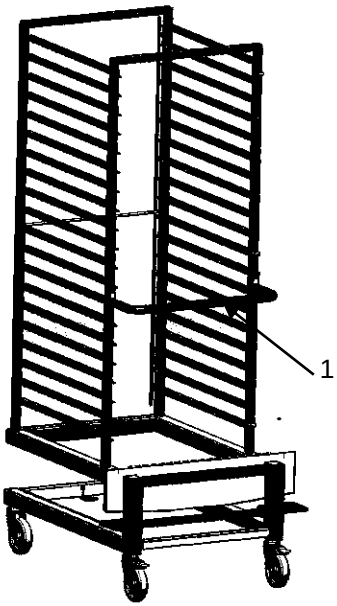
1. Open the cooking chamber door
2. Insert the loading trolley
3. Secure the loading trolley with brake lever
4. Close the cooking chamber door and start the cooking process
5. Open the cooking chamber door
6. Release the brake lever
7. Pull out the loading trolley

Fig. 39: Loading trolley without containers

5.2.2 Standalone devices with tray trolley/mobile plate rack

Information:

- Check the exact insertion height
- Check that the containers are properly in place in the tray trolley/mobile plate rack
- Only use suitable containers which are also firmly in place
- The trolley must be equipped with 2 castors with brakes



1. Open the cooking chamber door
2. Insert the loading trolley as far as it will go by the bow handle (1)
3. Secure the loading trolley with castors with brakes
4. Remove the bow handle
5. Close the cooking chamber door and start the cooking process
6. Open the cooking chamber door
7. Attach the bow handle
8. Release the brakes on the castors with brakes
9. Pull out the loading trolley

Fig. 40: Tray trolley with bow handle without containers

5.3 Switching the combi steamer on and off

Condensation due to a change in ambient temperature.
Damage to the control module

- Make sure that the ambient temperature of the combi steamer is above +4 °C.

5.3.1 Switching on the device

1. Open the operating company's water connection
2. Press the **On/Off** key
3. The start setting is displayed
4. The combi steamer is ready for operation

5.3.2 Switching off the device for short breaks in operation

1. Press the **On/Off** key
2. The display is extinguished
3. Opening/closing the cooking chamber door to the pre-latched position

5.3.3 Switching off the device for longer breaks in operation

1. Press the **On/Off** key
2. The display is extinguished
3. Close the operating company's water connection
4. Open the cooking chamber door

5.4 Measures in case of a power interruption or power failure

Characteristics of the combi steamer in case of power failure

- The display is extinguished
- The fan wheel stops
- The heater stops

1. Close the operating company's water connection
2. Open the cooking chamber door

Information:
When the power supply is restored, the combi steamer runs in standby mode. Further instructions (continue or cancel cooking program) are displayed.

Power failure during the autoclean® program:
Only safety rinsing can be started; no other function is available.

5.5 Use of other device components

5.5.1 Hose with spray head

WARNING!
Generation of hot steam when spraying water into the hot cooking chamber!
Scalding

- Before cleaning the cooking chamber with the hose with spray head, allow the cooking chamber to cool down.

The hose with spray head must only be used to clean the cooking chamber and not for cooling!

1. Pull out the hose with spray head by the hose.
2. Hold the spray head firmly when using it.
3. To wind on the hose with spray head, allow it to slowly slide back into the mount.

5.5.2 Core temperature probe (optional)

Two probe variants are available:

- External core temperature probe



Fig. 41: External connection socket for core temperature probe

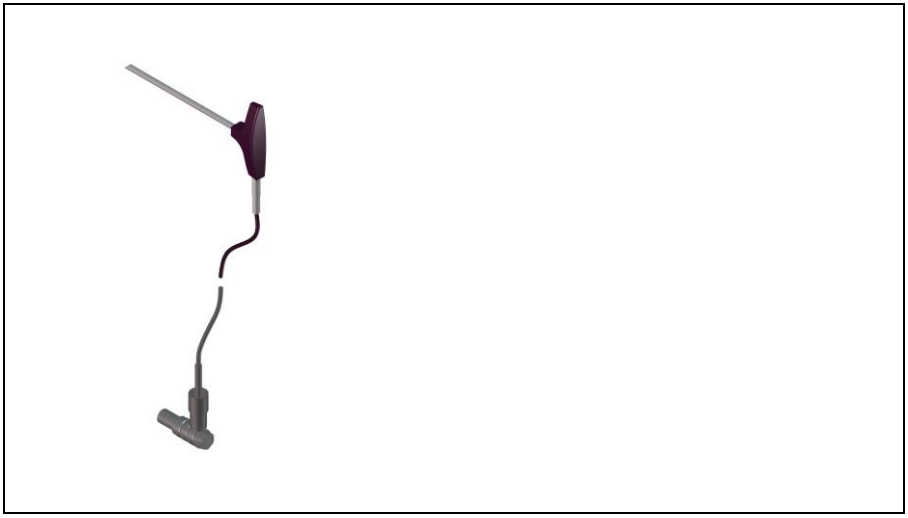


Fig. 42: External core temperature probe with connection

CAUTION!
Risk of burns from hot temperature probe!
Minor skin burns
- Wear protective gloves.

CAUTION!
Risk of injury from the tip of the temperature probe!
Puncture wound
- Take care not to injure yourself or other persons in the direct vicinity.
- Avoid making quick movements with the temperature probe.

1. Clean the temperature probe before use.
2. Remove the temperature probe with protective gloves before removing the cooked product.
3. Hang the temperature probe in its designated position after use.

5.5.3 Transportation and tray trolley/mobile plate rack

WARNING!
Risk of toppling and uncontrolled movement by the tray trolley/mobile plate rack and transportation trolley!
Crushing
- Only use the tray trolley/mobile plate rack and transportation trolley on an even floor.
- Apply the brakes on castors with brakes when loading, unloading and in the park position.

WARNING!
Risk of toppling if the tray trolley/mobile plate rack is loaded top-heavy!
Crushing, skin burns
- Load the tray trolley/mobile plate rack evenly from bottom to top.
- Adhere to the maximum load.

Maximum load for the tray trolleys/mobile plate racks and racks

Size	Maximum load
6-11	30 kg (max. 15 kg per insert)
10-11	50 kg (max. 15 kg per insert)
20-11	150 kg (max. 15 kg per insert)
12-21	150 kg (max. 20 kg per insert)
20-21	200 kg (max. 20 kg per insert)

Tab. 15: Maximum load for the tray trolleys and racks

Information:
Only move the tray trolley with the handle fitted!

WARNING!
Risk of injuries and toppling if the handle is fitted incorrectly
Crushing, skin burns
- Adhere to the direction of the arrow on the frame and handle.
- Only use the supplied handle.

NOTICE!
Material damage due to protruding handle!
Door glass breakage
- Remove the handle before closing the cooking chamber door.

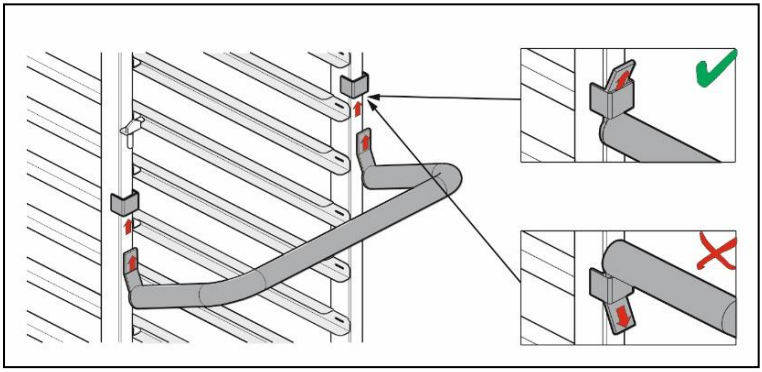


Fig. 43: Fitting the handle on the tray trolley

1. Push the handle through the lug from below.
2. Push the handle down.

Information:
Transport the tray trolley for table-top devices with a transportation trolley! Only use a transportation trolley if the table-top device is placed on a subframe, base cabinet or heated base cabinet of the same height.

1. Position the transportation trolley as near as possible to the table-top device.
2. Apply the brake on the castors of the transportation trolley.
3. Push the tray trolley through the insertion frame and onto the transportation trolley.
4. Secure the tray trolley on the transportation trolley.

6 Cleaning, servicing and maintenance

6.1 Stipulated cleaners and rinsing agents

The following cleaners and rinsing agents are approved for cleaning the cooking chamber:

- Eloma Multi-Clean special cleaner
- Eloma Multi-Clean rinsing agent

Information:
The warranty will be rendered null and void with immediate effect if the stipulated cleaners are not used.

CAUTION!
Risk of chemical burns from cleaners and rinsing agents!
Chemical burns to the skin and eyes

- Allow the combi steamer to cool down before cleaning.
- Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- Adhere to the safety notes for the stipulated cleaner and rinsing agent.
- Do not inhale the spray mist from the cleaner or rinsing agent.

NOTICE!
Material damage due to incorrect cleaner and incorrect cleaning utensils!
Stains in the cooking chamber, damage to the housing

- Only use the stipulated cleaner and rinsing agent.
- Do not clean the housing with flammable cleaners.
- Do not use sharp, pointed objects for cleaning.
- Do not use scouring agent or scratchy cleaning utensils (e.g. steel wool).

6.2 Notes on manual cleaning

CAUTION!
Risk of burns from hot surfaces!
Skin burns
- Allow the combi steamer to cool down before cleaning.

CAUTION!
Risk of scalding from hot steam!
Skin burns
- Allow the combi steamer to cool down before cleaning.

6.2.1 Recommended cleaning intervals

Interval	What	How
Daily, after the end of production	Cooking chamber	See section 6.2.2 See section 6.3
	Glass panel	Mild cleaning agent, soft cloth
	Door handle	
	Drip tray on cooking chamber (6-11 and 10-11)	See section 6.4
	Door seal	See section 6.5
	Accessories used	Mild cleaning agent, sponge/brush or dishwasher
Monthly	Air suction filter	Manually in the wash basin or in the dishwasher
	Ventilation slats	Mild cleaning agent, brush
	Glass door panes	See section 6.6
	Outer surfaces	Degreasing cleaning agent or stainless steel cleaner, soft cloth

Interval	What	How
as necessary	Twist knob	Manually in the wash basin or in the dishwasher

Tab. 16: Description of cleaning intervals

6.2.2 Cleaning the cooking chamber with pressure pump sprayer

Information:
On combi steamers with an autoclean® cleaning program:
We recommend that you clean the combi steamer using the autoclean® cleaning program.

Requirement

- The cooked product has been removed.
- Accessories (e.g. containers) have been removed.
- The grease filter has been removed.
- For standalone devices: The tray trolley is in the cooking chamber.
- The combi steamer has cooled down.

Recommended settings and working steps

1. Remove coarse residue of food and grease
2. Starting the semi-automatic cleaning program
3. Mix the stipulated cleaner with water at a ratio of 1:10 in the pressure pump sprayer (see section 9.1)
4. Closing the cooking chamber door
5. Allow the cleaner to take effect for a maximum of 20 minutes
6. Thoroughly rinse out the cooking chamber with the hose with spray head
7. Start the cooking program with the following cooking settings to dry the cooking chamber:
   – Target temperature: 120 °C
   – Target moisture: 0%

– Cooking time: 10 minutes

8. Open the cooking chamber door.

6.3 Cleaning the cooking chamber with the autoclean cleaning program (optional)

6.3.1 Cleaning and servicing programs

Cleaning program	Application
First level/level 01 00:45 h	Light to medium soiling from preparation of steamed vegetables, meat products or fish and occasional preparation of fried or grilled products.
Medium level/level 02 01:15 h	Heavy soiling from repeated preparation of fried or grilled products
Intensive level/level 03 01:45 h	Extreme soiling from continuous preparation of fried or grilled products with heavy scorching
QuickClean (quick cleaning program) 00:15 h	Removal of coarse contamination or soiling in the daily routine Is not a complete cleaning program and cools the combi steamer down
Rinsing out	For light soiling or between cooking procedures in the daily routine
Decontamination rinsing	Rinsing out when a cleaning program is stopped
Commissioning	After replacing the canister for cleaner or rinsing agent, and when commissioning for the first time, in order to fill the suction hoses

Tab. 17: Description of the cleaning and servicing programs

6.3.2 Starting the autoclean cleaning program

Requirement

- The cooked product has been removed.
- Accessories (e.g. containers) have been removed.
- The grease filter has been removed.
- For standalone devices: The tray trolley is in the cooking chamber.
- Servicing mode is displayed.

Program selection and working steps

WARNING!
Risk of chemical burns from cleaner!
Chemical burns to the skin and eyes

- ▶ Do not open the cooking chamber door during the autoclean cleaning program.

1. Select the cleaning level (see section 9.3.1).
   The action line is displayed.
2. Select the timer field as necessary to set a start time.
3. Select the "Start" field.
4. To cancel the cleaning program prematurely: Select the "Stop" field.
   Servicing mode is displayed.

Information:
If the cleaning program is ended prematurely before the cleaning step "Drying", the cleaning program "Rinsing out" has to run before a cooking procedure can be started again.

6.3.3 Replacing the canisters for cleaner or rinsing agent

WARNING!
Risk of chemical burns from cleaner!
Chemical burns to the skin and eyes

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- ▶ Adhere to the safety notes for the stipulated cleaner and rinsing agent (see section 9.1).

Information:
The connections for the cleaner and rinsing agent are marked on the combi steamer.

Working steps

1. Switch off the combi steamer.
2. Disconnect the hoses for cleaner and/or rinsing agent from the canisters.
3. Position the new canisters underneath the combi steamer.
4. Adhere to the connection markings on the combi steamer:
   – Always connect the cleaner to the red canister connection.
   – Always connect the rinsing agent to the blue canister connection.
5. Switch on the combi steamer.
6. Start the commissioning cleaning program (see section 9.3.4).

6.3.4 Starting the commissioning cleaning program

Requirement

- The combi steamer has been switched on.
- The cleaner and/or rinsing agent have been replaced.

Settings and working steps

1. Navigate to the servicing display.
2. Select "Commissioning".
3. Activate "Start".
4. Once the commissioning cleaning program has been completed:
   – Reset the counter for the cleaner: Select the cleaner field.
   – Reset the counter for the rinsing agent: Select the rinsing agent field.

6.4 Cleaning the drip tray on the cooking chamber door

Requirement

- The combi steamer has been switched off.
- The device has cooled down.

Working steps

1. Push the fastening clip below the drip tray down.
2. Pull the drip tray out of the mount towards the front.
3. Clean the drip tray.
4. Push the drip tray into the mount.
5. Push the fastening clip up.

6.5 Cleaning the door seal

Requirement

- The combi steamer has been switched off.
- The device has cooled down.

Working steps

Information:
Check the door seal regularly for damage and always replace a damaged door seal immediately.

1. Clean the door seal with a cloth and mild degreasing cleaning agent by hand.
2. Remove the cleaning agent with clear water.

6.6 Cleaning the window panes and glass door panes

Requirement

- The combi steamer has been switched off.
- The device has cooled down.

NOTICE!

Damage as a result of opening the inner door incorrectly!

Damage to the door mount

- Do not open the inner door more than 90°.
- Keep hold of the inner door while cleaning.
- Check the door mount regularly. If necessary, have the door mount repaired.
- Keep hold of the inner door while cleaning.
- Clean the glass panes with a degreasing cleaning agent and a soft cloth.
- Cleaning stainless steel with stainless steel cleaner or a mild cleaning agent and a soft cloth.

6.7 Replacing the water softener

Working steps

1. Switch off the combi steamer.
2. Close the operating company's water tap.
3. Replace the water softener.
4. Open the operating company's water tap.
5. Switch on the combi steamer.
6. Activate servicing.
   Servicing is displayed.
7. Activate the water softener to reset the counter for the water softener.

6.8 Maintenance intervals

WARNING!
Risk of fire due to improper maintenance!
Burns

- Make sure that maintenance work is only carried out by an Eloma service partner.
- Adhere to the stipulated maintenance intervals.
- Have maintenance carried out at least once a year by an Eloma service partner.

Information:
We recommend that you take out a maintenance contract for the combi steamer.

7 Clearing faults and malfunctions

NOTICE!
If the signal light or an audible signal tone indicates a fault, the device is faulty. The device will need to be switched off and/or disconnected from the mains, and a service technician will need to be informed for troubleshooting purposes.

7.1 Possible causes of fault and remedy

Malfunction	Possible cause	Troubleshooting
The device does not display a function after switching on	The external master switch has been switched off.	▶ Switch on the master switch.
	A fuse or circuit breaker has triggered.	▶ Check the fuses or circuit breakers in the building's distribution.
	Ambient temperature of the combi steamer was below +4 °C for a longer period.	▶ Heat the cooking chamber to 20 °C. ▶ Only operate the combi steamer in rooms which are protected from frost.
The water in the cooking chamber does not drain off.	The drain is blocked.	▶ Clean the drain strainer. ▶ Clean the device's drain outlet. ▶ Check the operating company's drainage system.
White stains in the cooking chamber	The water is too hard.	▶ Use a water softener or replace the water softener currently in use.

Malfunction	Possible cause	Troubleshooting
Black stains in the cooking chamber	The water quality is poor.	▶ Use a water filter or replace the water filter currently in use.
	The wrong cleaner has been used.	▶ Use Eloma special cleaner. Damage caused by the wrong cleaner cannot be remedied.
Combi steamer does not heat up	Show mode is switched on.	▶ Switch off show mode (see section 10).

Tab. 18: Description of faults, possible causes and measures

7.2 Fault messages and remedies

Code	Display	Possible cause	Troubleshooting
600 604		Cleaner is empty. (15%) Cleaner is empty. (30%)	▶ Replace the cleaner (see section 9.3.3).
601 605		The rinsing agent is empty. (15%) The rinsing agent is empty. (30%)	▶ Replace the rinsing agent (see section 9.3.3).
602		The water softener is empty.	▶ Replace the water softener.
		The water pressure is too low.	▶ Contact an Eloma service partner.
001		The cooking chamber door is open.	▶ Close the cooking chamber door.
318		Not enough water to generate steam	▶ Check the water connection.
551		The USB stick is not inserted.	▶ Connect the USB stick.

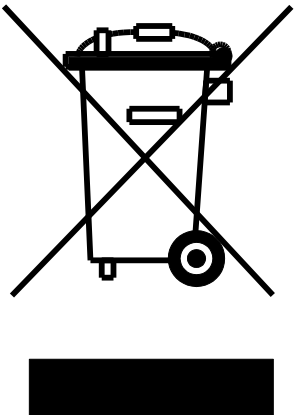
Code	Display	Possible cause	Troubleshooting
550			▶ Contact an Eloma service partner.
111		Cooking chamber probe 1 is faulty.	▶ Contact an Eloma service partner.
112		Cooking chamber probe 2 is faulty.	▶ Contact an Eloma service partner.
113-116		The core temperature probe is faulty.	▶ Contact an Eloma service partner. The combi steamer can only be operated with restrictions.
117/127		The probe for steam damping is faulty.	▶ Contact an Eloma service partner. The combi steamer can no longer be operated.
211/212		Overheating of the cooking chamber or overheating of the cooking chamber fan drive.	▶ Contact an Eloma service partner.
213		The motor is not running.	▶ Contact an Eloma service partner.
311		The water pressure is too low.	▶ Open the operating company's water tap. ▶ Check the operating company's water pressure. The combi steamer can only be operated with restrictions. The autoclean cleaning program is stopped and cannot be operated. ▶ Contact an Eloma service partner.

Code	Display	Possible cause	Troubleshooting
312		Insufficient water available for steaming operating mode.	▶ Contact an Eloma service partner. The combi steamer can only be operated with restrictions.
511-513		Overheating of electrical components.	▶ Contact an Eloma service partner.
Gas devices only			
		Fault on the gas system	▶ Check the gas connection. ▶ Switch on the exhaust extraction system. ▶ Select the symbol with the small flame. ▶ If the fault message occurs repeatedly: Contact an Eloma service partner.
		Operating company's gas tap closed	▶ Open the operating company's gas tap. ▶ Select the symbol with the small flame. ▶ If the fault message occurs repeatedly: Contact an Eloma service partner.
		Electrical connection cable fault	▶ Contact an Eloma service partner.
711		Re-start gas system 1.	▶ Select the symbol with the small flame. ▶ If the fault message occurs repeatedly: Contact an Eloma service partner.

Code	Display	Possible cause	Troubleshooting
712		Re-start gas system 2.	▶ Select the symbol with the small flame. ▶ If the fault message occurs repeatedly: Contact an Eloma service partner.

Tab. 19: Description of fault messages, possible causes and measures for gas and electrical devices

8 Disposal and environmental protection



Strict adherence to the legal rules, quality standards and regulations, and a high environmental awareness form the basic standards for development, production and servicing of the combi steamers on our premises. However, as well as valuable recyclable materials, these devices with electronic circuits also contain harmful substances which were necessary for their function and safety.

- Therefore, you must not dispose of the combi steamer with the residual waste as these substances may be harmful to your health and the environment.
- Dispose of it in accordance with the local regulations for used devices.
- If you have any questions, contact the responsible authorities (e.g. authority for waste management).

9 Appendix

9.1 Check list, training/start of operation

Inspection criterion	Inspection note
General	
Training on construction and function provided?	
Section on safety read and noted?	
Trained on operation of the main elements?	
Training and functional check before start of operation	
Lighting functional?	
Screen display functional?	
Hose with spray head functional?	
autoclean® functional (optional)? (bleeding, cleaner/rinsing agent)	
Cleaning the air filter (repeat at least once a month)	
Separate filter cleaning	
Manual cleaning	
Core temperature probe functional?	
Steam injection/steam injection functional?	
Multi-eco condensation hood functional (optional)?	
Energy e/2 shut-down (on large devices)	
Training on controller functions	
Programming and deletion carried out?	
Cooking modes steaming, combi-cooking, convection?	
Program steps in all cooking modes (if available)	

Inspection criterion	Inspection note
Timer	
Customised controller training (MT/ST) – Multi-cooking – Last® 20 – Quick mode – Upload/download programs, images, acoustic signals – Additional programs (Delta-T, LT cooking, regeneration)	
Eloma customer service information	
Eloma forum dates	
Warranty extension to 2 years on registration	
User and service hotline	
Info 24	
ProConnect	

Tab. 20: Check list, initial training on start of operation

9.2 Declaration of conformity, certificates etc.

EC-Declaration of Conformity

Manufacturer
Eloma GmbH
Innovative Cooking & Baking Technology
Otto-Hahn-Straße 10
82216 Maisach, Germany

Authorised representative for documentation
Torsten Tschaar
Quality Management
Otto-Hahn-Straße 10
82216 Maisach, Germany

Product name	Forced convection oven (with steamer) for commercial use (electric)
Appliances	Multimax 10-11; Multimax 20-11; Multimax 20-21 Genius-MT 10-11; Genius-MT 20-11 Genius-MT 12-21; Genius-MT 20-21

Guidelines satisfied
Eloma GmbH declares that the appliances listed above correspond to the following guidelines and standards:

- Machinery Directive 2006/42/EC
- Low Voltage Directive 2014/95/EU
- Electromagnetic Compatibility Directive 2014/30/EU
- RoHS Directive 2011/65/EU

Applicable standards
The appliances are in compliance with the safety requirements of the following European standards:

- DIN EN 60335-1:2012; DIN EN 60335-2-42:2012
- DIN EN 55014-1:2006 + A1:2009 + A2:2011; DIN EN 55014-2:2015
- DIN EN 61000-3-11:2000; DIN EN 61000-3-12:2011
- DIN EN ISO 12100:2011

Applicable quality and environmental management
Eloma GmbH employs the following quality and environmental management:

- certified quality management system in accordance with EN ISO 9001:2015
- certified environmental management system in accordance with ISO 14001:2015

The declaration will become invalid by inappropriate usage as well as design modifications without a confirmation by Eloma GmbH.

Maisach, 06.04.2017

Mark Joseph Müller
Executive Director

Bernd Hoffmann
Executive Board Manufacturing

en

EC-Declaration of Conformity

Manufacturer
Eloma GmbH
Innovative Cooking & Baking Technology
Otto-Hahn-Straße 10
82216 Maisach, Germany

Authorised representative for documentation
Torsten Tschaar
Quality Management
Otto-Hahn-Straße 10
82216 Maisach, Germany

Product name	Forced convection oven (with steamer) for commercial use (electric)
Appliances	Multimax 6-11; Genius-MT 6-11

Guidelines satisfied
Eloma GmbH declares that the appliances listed above correspond to the following guidelines and standards:

- Machinery Directive 2006/42/EC
- Low Voltage Directive 2014/95/EU
- Electromagnetic Compatibility Directive 2014/30/EU
- RoHS Directive 2011/65/EU

Applicable standards
The appliances are in compliance with the safety requirements of the following European standards:

- DIN EN 60335-1:2012; DIN EN 60335-2-42:2012
- DIN EN 55014-1:2006 + A1:2009 + A2:2011; DIN EN 55014-2:2015
- DIN EN 61000-3-2:2014; DIN EN 61000-3-3:2013;
- DIN EN ISO 12100:2011

Applicable quality and environmental management
Eloma GmbH employs the following quality and environmental management:

- certified quality management system in accordance with EN ISO 9001:2015
- certified environmental management system in accordance with ISO 14001:2015

The declaration will become invalid by inappropriate usage as well as design modifications without a confirmation by Eloma GmbH.

Maisach, 06.04.2017

Mark Joseph Müller
Executive Director

Bernd Hoffmann
Executive Board Manufacturing

en

EC-Declaration of Conformity

Manufacturer
Eloma GmbH
Innovative Cooking & Baking Technology
Otto-Hahn-Straße 10
82216 Maisach, Germany

Authorised representative for documentation
Torsten Tschaar
Quality Management
Otto-Hahn-Straße 10
82216 Maisach, Germany

Product name	Forced convection oven (with steamer) for commercial use (gas)
Appliances	Multimax 6-11; Multimax 10-11; Multimax 20-11; Multimax 20-21 Genius-MT 6-11; Genius-MT 10-11; Genius-MT 20-11 Genius-MT 12-21; Genius-MT 20-21

Guidelines satisfied
Eloma GmbH declares that the appliances listed above correspond to the following guidelines and standards:

- Machinery Directive 2006/42/EC
- Low Voltage Directive 2014/95/EU
- Gas Appliance Directive 2009/142/EC
- Electromagnetic Compatibility Directive 2014/30/EU
- RoHS Directive 2011/65/EU

Applicable standards
The appliances are in compliance with the safety requirements of the following European standards:

- DIN EN 203-1:2014; DIN EN 203-2-2:2006; DIN EN 203-3:2009
- DIN EN 60335-1:2012; DIN EN 60335-2-42:2012; DIN EN 60335-2-102:2016
- DIN EN 55014-1:2006 + A1:2009 + A2:2011; DIN EN 55014-2:2015
- DIN EN 61000-3-2:2014; DIN EN 61000-3-3:2013;
- DIN EN ISO 12100:2011

Applicable quality and environmental management
Eloma GmbH employs the following quality and environmental management:

- certified quality management system in accordance with EN ISO 9001:2015
- certified environmental management system in accordance with ISO 14001:2015

The declaration will become invalid by inappropriate usage as well as design modifications without a confirmation by Eloma GmbH.

Maisach, 06.04.2017

Mark Joseph Müller
Executive Director

Bernd Hoffmann
Executive Board Manufacturing

en

9.3 Maintenance comments, notes etc.

bet_el2003790_mm_01_en | 11/2017