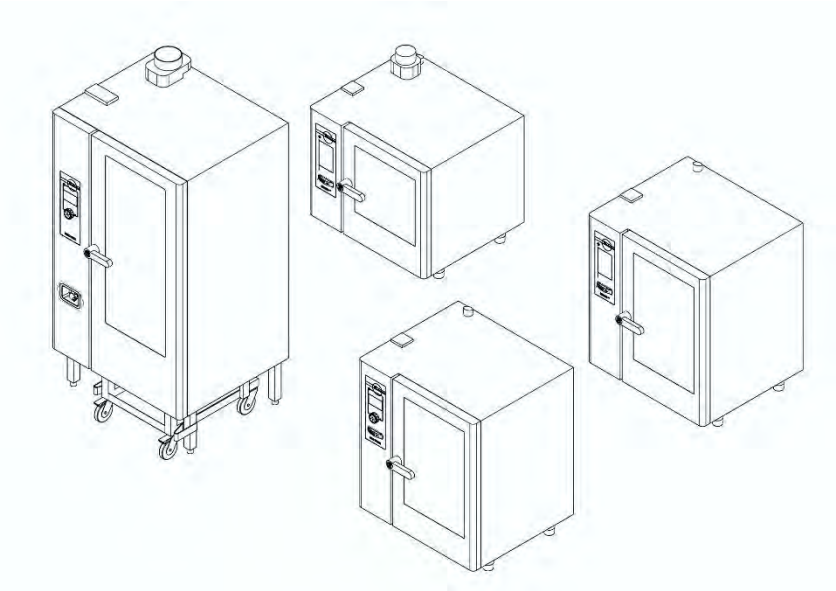

GeniusMT & MULTIMAX

Sizes: GeniusMT 6-11, 10-11, 20-11, 12-21, 20-21
MULTIMAX 6-11, 10-11, 20-11, 20-21

Energy type: Gas and electric

Translation of the original installation instructions

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

Legal notice

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Chef's forum and user tips

Website: www.eloma.com
User hotline: +49 (0) 35023 63887

Service

Service hotline: +49 (0) 35023 63888

Device type: ……

Device no.: ……

Dealer: **Installation technician:**

Date: …… Installed on: ……

Table of contents

1 About this document

1.1 Content and target group

These installation instructions describe how to combi steamer is safely transported, set up and installed. The installation instructions are intended for persons who transport, set up and install the device with the following occupational field and area of responsibility:

Occupational field	Area of responsibility
Installation technician - electrics	▪ Connection to the local electrical power supply
Installation technician - water/gas	▪ Connection to local water and waste water lines ▪ Connection to the local gas supply
Commissioning technician/ service technician	▪ Overall responsibility for correct set-up, installation and commissioning of the combi steamer ▪ Detailed operator and user training
Operating company or party responsible for the device at the operating company	▪ Proper in-house storage and proper transportation of the device before installation ▪ Knowledge of the safety-related functions and devices ▪ Passing on of the knowledge on device operation to the operator

Tab. 1: Occupational fields and areas of responsibility

1.2 How to use this document

The translation of the original installation instructions is always included in the scope of delivery of the device and must comply with the following guidelines:

- Keep the installation instructions so that they are accessible for installation staff.

- Staff with responsibility for installation must have read or been informed and trained on the installation instructions, in particular the section "Safety notes", before starting work.
- These installation 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 installation instructions.
- These installation instructions include a circuit diagram of the combi steamer. The circuit diagram is enclosed with this combi steamer. In the case of table-top devices the circuit diagram can be found in the installation space, in the case of standalone devices it is in the operating panel. Make sure that the circuit diagram is kept safe in the installation space or in the operating panel respectively.

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 installation 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. 2: Explanation of the symbols used

The meanings of the pictograms and signal words used are shown in table 3:

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.

Symbol	Explanation
⚠	**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. 3: Explanation of the symbols used

1.5 Overview of the device signs used

Sign	Meaning
	WARNING! "Dangerous electrical voltage!"
	WARNING! "Hot surface up to 150 °C / 302 °F!"
	WARNING! "Hot fluids in insert containers!"
	WARNING! "Do not open the door whilst the autoclean® program is in progress!"
	MARKING! "Equipotential bonding connection"

Sign	Meaning
	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. 4: Overview of the device signs used

1.6 Use of figures

Figures are shown as examples and may differ from the supplied combi steamer.

1.7 Variants and device sizes

The GeniusMT and MULTIMAX combi steamers are 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
12-21*	12 inserts GN 2/1 or 24 inserts GN 1/1	
20-21	20 inserts GN 2/1 or 40 inserts GN 1/1	

* only available as GeniusMT

Tab. 5: Overview of sizes

2 Safety

All Eloma devices comply with the relevant safety standards but not all residual risks can be ruled out.

2.1 Qualifications of installation staff

The installation staff must be familiar with and adhere to the respective valid regional regulations when installing the combi steamer. **The standards and regulations which are referenced, are valid in Germany.**

The following conditions have to be adhered to:

- The combi steamer must be installed by an Eloma service partner.
- Make sure that the combi steamer is only put into operation by persons who have read the installation instructions and the operating instructions for the combi steamer carefully and in full, and understood the safety notes.
- Make sure that the water connection is only established by approved and authorised specialist staff.
- Make sure that the electrical connection is only established by an authorised electrical installation technician. Valid regional and local regulations and regulations of the energy supply company must be adhered to.
- Make sure that the gas connection is only established by the following specialist staff:
  - Specialist staff of the gas supply company
  - Specialist authorised party of the manufacturer (with certification from the DVGW (DE), German association for gas and water technology or regionally and locally valid authorisations)
  - Specialist staff of an installation contractor company which must be registered with the gas supply company
  - Specialist staff from an outlet approved by the liquid gas distributor

2.2 Safety notes

2.2.1 Improper installation

CAUTION!

Risk of injury and material damage from improper installation!

- Only perform installation in accordance with these installation instructions.
- Do not convert or modify the combi steamer.
- Do not open the housing.

2.2.2 Transportation

CAUTION!

Risk of injury and material damage from improper transportation!

- Do not stack the combi steamer on a pallet.
- Secure the combi steamer on the pallet to prevent it from falling off.

CAUTION!

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

- Only transport the combi steamer on an even floor (max. 10° inclination).
- Move the combi steamer carefully.
- Secure the castors on the combi steamer using the brake.

2.2.3 Setting up

CAUTION!

Risk of injury and material damage from improper set-up!

- The combi steamer must be set up by at least two persons.
- Only set up standalone devices on an even floor.
- Only stack combi steamers which are designed for stacking.
- In the case of combi steamers for stacking:
  - Only stack two combi steamers
  - Secure the combi steamer prevent it from falling.

2.2.4 Gas connection and exhaust gas equipment

DANGER!

Risk of explosion from improper gas connection!

- Make sure that only sufficiently qualified specialists install the gas connection.
- Adhere to the terms of the trade associations and the gas supply company.
- Switch off the combi steamer before installation of the gas connection.
- Adhere to the data on the type plate.
- Check the gas system for leakage.
- Lay lines (in particular on combi steamers on castors) so that the lines cannot become damaged.
- If you smell gas, adhere to the rules of conduct in case of a gas leakage (see section 2.3).

DANGER!

Risk of intoxication and risk of asphyxiation due to improper exhaust gas extraction!

- Install an exhaust gas system in accordance with the legal requirements.
- Carry out an exhaust gas inspection.

WARNING!

Risk of fire due to a hot exhaust gas pipe!

- Make sure that connection lines cannot touch the exhaust gas pipe or the draft diverter.
- Make sure that the exhaust gas pipe does not touch the draft diverter.

2.2.5 Electrical connection

DANGER!

Electric shock from live parts!

- Make sure that only sufficiently qualified specialists install the electrical connection.
- Adhere to the data on the combi steamer's type plate.
- Replace a damaged electrical cable immediately. Do not connect the combi steamer with a damaged electrical cable.
- Lay lines (in particular on combi steamers on castors) so that the lines cannot become damaged.
- Do not connect the combi steamer if you suspect damage on the device.

2.2.6 Water connection

CAUTION!

Water damage due to improper installation of the water connection!

- Make sure that only sufficiently qualified specialists install the water connection.
- Adhere to the data on the combi steamer's type plate.
- Lay lines (in particular on combi steamers on castors) so that the lines cannot become damaged.
- Do not connect the combi steamer if you suspect damage on the device.
- Install a return flow inhibitor as per EN 13959, design EA, in the operating company's drinking water installation upstream of the combi steamer.
- For GB: Installation requirements in accordance with WRAS conformity: The use of WRAS-approved return flow inhibitors types CA, EC, ED or an AG air gap for both supply connections (soft and hard water) is stipulated.

2.3 How to act in case of gas leakage (on gas devices)

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.

3 Planning installation

3.1 Device data

Information:
Values in brackets apply for 1/1 devices.

Data	6-11	10-11	20-11	12-21	20-21
Housing	Stainless steel version				
Device dimensions [mm / in]					
Width	925 36 3/8	925 36 3/8	1030 40 1/2	1312 51 5/8	1310 51 5/8
Depth	805 31 5/8	805 31 5/8	880 34 1/2	1088 42 7/8	1086 42 7/8
Height	840 33 1/8	1120 44 1/8	1930 76 3/8	1495 58 7/8	1925 75 7/8
Number of inserts	7 x GN1/1	11 x GN1/1	20 x GN1/1	12 (24) x GN2/1 (GN1/1)	20 (40) x GN2/1 (GN1/1)
Grill spacing [mm / in]	67 / 2 2/3				
Cooking chamber temperature	30 °C – 300 °C / 86 °F – 572 °F				
Weight [kg / lbs]					
Electrical device:	122 / 269	156 / 344	295 / 650	350 / 772	495 / 1091
Gas device:	132 / 291	166 / 366	320 / 705	365 / 805	530 / 1168
Packaging:	31 / 68	35 / 77	133 / 293	101 / 223	107 / 236

Data	6-11	10-11	20-11	12-21	20-21
Noise level	<70 dB (A)				
Ambient temperature	>+4 °C / > +39 °F				

Tab. 6: Device data

3.2 Requirements for the location for installation

NOTICE!

Material damage from incorrect conditions of use

Incorrect operation of the device and faulty device

- Ambient temperatures: >4 °C / > 39 °F
- Environment free from toxic or explosive gases or substances.
- When operating outdoors: Protected from rain, storms, lightning strike and wind.
- For gas device and when using liquid gas: Set-up always above the access level.
- We recommend setting up underneath an exhaust hood.
- Do not install any equipment which is sensitive to steam or temperature (e.g. furniture, shelves etc.), or any electronic devices (e.g. screens, TVs etc.) directly above the combi steamer. Steam may escape from the exhaust air pipes when the door is opened.
- Do not install any external attachments or extensions to the exhaust air pipe except for original Eloma equipment (mixed kits, condensation hoods).

3.2.1 Minimum clearance for operation and maintenance work

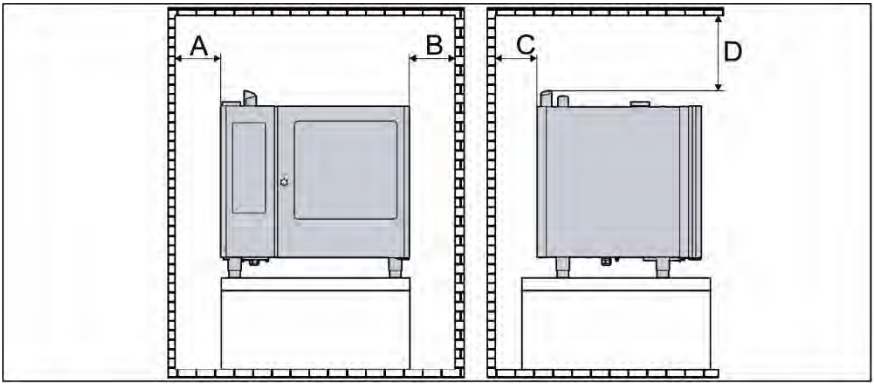


Fig. 1: Minimum clearance for table-top devices and standalone devices

Dimension	Clearance [mm / in]	Table-top device	Standalone device
A	Side with operating panel to the wall		
	Minimum clearance	> 50 / > 2	> 50 / > 2
	Recommended free space for maintenance / repair	–	> 500 / > 19 5/8
	Recommended free space for tray trolley	–	800 / 31 1/2
B	Side without operating panel to the wall		
	Minimum clearance	> 50 / > 2	> 50 / > 2
	Recommended free space for tray trolley	–	800 / 31 1/2
C	Rear of the combi steamer to the wall		
	Minimum clearance	> 50 / > 2	> 50 / > 2
D	Top edge of the exhaust air pipe to the ceiling		
	Exhaust hood provided by the operating company	> 50 / > 2	> 50 / > 2
	Without exhaust hood provided by the operating company	> 1000 / > 39 3/8	> 1000 / > 39 3/8

Tab. 7: Minimum clearance for table-top devices and standalone devices

3.2.2 Minimum clearance to other devices

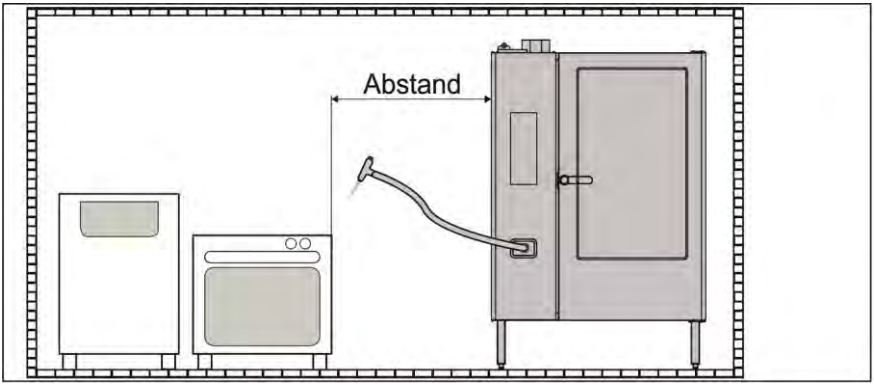


Fig. 2: Minimum clearance to other devices

Clearance	Table-top and standalone devices
Combi steamer to other combi steamers, baking ovens, heating cabinets etc.	> 50 mm / > 2 inch, make sure there is sufficient ventilation
Between combi steamer and deep fat fryers or open hot fat/oil etc.	At least 1000 mm / 39 3/8 inch or, if possible, outside of the spray range of the hand-held spray head

Tab. 8: Minimum clearance to other devices

⚠ **CAUTION!**

Fire damage as a result of fat explosion

- The water jet from the hand-held spray head must never be directed at hot fat/oil.
- The vapours from the combi steamer must never come into contact with hot fat/oil.

3.3 Device overview

ⓘ Information:
On left-hinged devices: Connections are a mirror image.

3.3.1 Connections for standalone devices

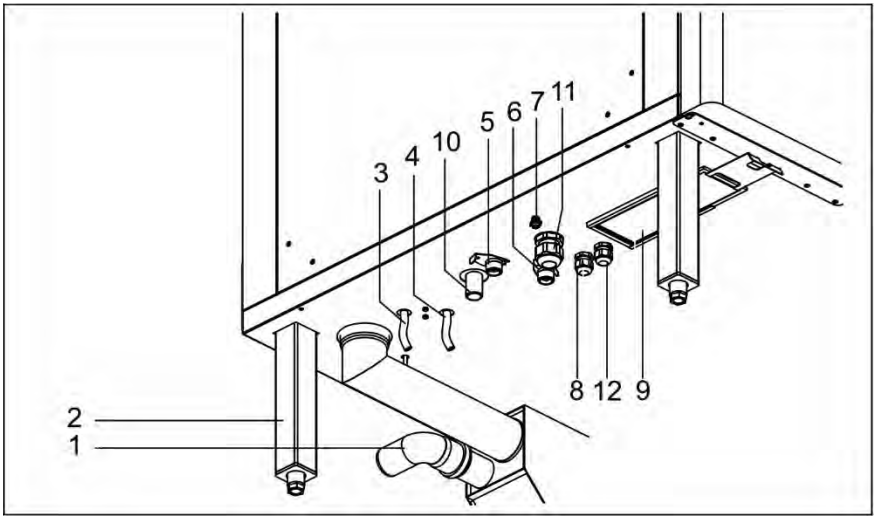


Fig. 3: Connections: Sizes 12-21, 20-11 or 20-21, electric, gas

1 Waste water connection
2 Feet, adjustable
3 Cleaner connection
4 Rinsing agent connection
5 Soft water connection
6 Hard water connection
7 Equipotential bonding connection
8 Electrical cable connection (for gas devices only)
Potential-free contact (optional) (for electrical devices only)
9 Air filter
10 Gas line connection
11 Electrical cable connection (for electrical devices only)
12 Energy optimisation connection (for electrical devices only)

3.3.2 Connections for table-top devices

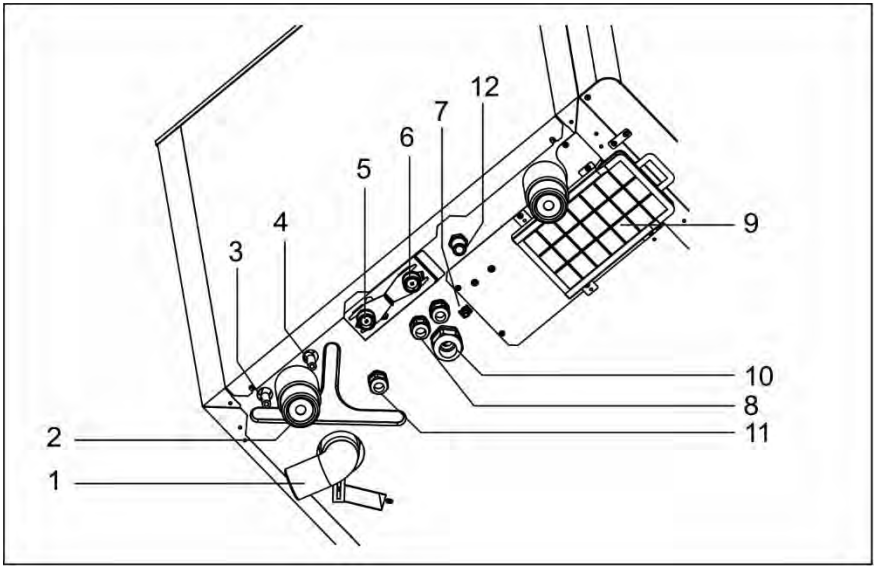


Fig. 4: Connections: Sizes 6-11 or 10-11, electric, gas

1 Waste water connection
2 Feet, adjustable
3 Cleaner connection
4 Rinsing agent connection
5 Soft water connection
6 Hard water connection
7 Equipotential bonding connection
8 Electrical cable connection
9 Air filter
10 Energy optimisation connection (for electrical devices only)
11 Potential-free contact (optional) (for electrical devices only)
12 Gas line connection (for gas devices only)

3.4 Connection data

3.4.1 Water connection

Data	6-11	10-11	20-11	12-21	20-21
Water type	Drinking water				
Water connection	2 x G ¾ A				
Connection type	½" hose with ¾" union screw connection and flat seal (flexible, pressure resistant and approved as per EN 13618)				
Connection pressure [bar / kPa / psi]	2 – 6 / 200 – 600 / 30 – 87				
Volumetric flow rate (pressure-related)					
Soft water [l/h / gal/h]	16 / 4	19 / 5.01	2 x 20 / 2 x 5.28	25 / 6.6	2 x 25 / 2 x 6.6
Hard water [l/h / gal/h]	55 / 14.5	55 / 14.5	65 / 17.2	55 / 14.5	65 / 17.2

Tab. 9: Specifications for water connection

Information:
The indicated values for hard water depend on the pressure and correspond to pressure of 4 bar / 400 kPa / 60 psi.

3.4.2 Waste water connection

Data	Value
Waste water line	
Minimum diameter [mm / in]	50 / 2
Maximum length [mm / in]	1000 / 39 3/8
Material	Do not use plastic pipes, e.g. PVC (see section 6.3)

Data	Value
Waste water parameters	
Max. temperature [°C / °F]	80 / 176

Tab. 10: Specifications for waste water connection

3.4.3 Electrical connection

Information:
- Values in brackets apply for reduced heating power
- The following applies for all electrical connections: Use a residual-current circuit breaker
- For the connection of the combi steamer we recommend a circuit breaker with cut-off characteristic D because of the components in the device (transformers, capacitors etc.).

Electrical devices

	6-11	10-11	20-11	12-21*	20-21
3 AC 200 V					
Connected load [kW]			34	20	40
Fuse protection [A]			3 x 100	3 x 63	3 x 125
3 AC 230 V					
Connected load [kW]			45	26	52
Fuse protection [A]			3 x 125	3 x 80	3 x 160
3 AC 200 - 240 V					
Connected load [kW]	8,6 – 12.1	17,0 – 24.2			
Fuse protection [A]	3 x 35	3 x 63			

	6-11	10-11	20-11	12-21*	20-21
3 AC 400 V / 3 NAC 400 V					
Connected load [kW]			45 (34)	34 (26)	68 (52)
Fuse protection [A]			3 x 80 (3 x 50)	3 x 50 (3 x 63/50)	3 x 100 (3 x 80)
3 NAC 380 - 415 V / 3 AC 380 – 415 V					
Connected load [kW]	9.9-11.8	15.6-18.5			
Fuse protection [A]	3 x 20 (3 x 16)	3 x 35 (3 x 25)			
3 NAC 380 – 400 V					
Connected load [kW]	9.9-11.0	15.6-17.2			
Fuse protection [A]	3 x 16	3 x 25			
3 AC 440 V					
Connected load [kW]	13.4	20.7			
Fuse protection [A]	3 x 20	3 x 35			
3 AC 208 V					
Connected load [kW]			36.55	21.52	42.75
Fuse protection [A]			3 x 150	3 x 80	3 x 175
3 AC 208 – 240 V					
Connected load [kW]	9.3 – 12.1	18.4 – 24.2			
Fuse protection [A]	3 x 35	3 x 70			
3 AC 480 V					
Connected load [kW]	9.3	18.4	36.5	21.5	43.0
Fuse protection [A]	3 x 15	3 x 30	3 x 60	3 x 35	3 x 70

	6-11	10-11	20-11	12-21*	20-21
Heat emission [kJ/h], average values					
latent	3960	6120	16200 (12240)	12240 (9360)	24280 (18720)
sensitive	2772	4284	11340 (8568)	8568 (6552)	17136 (13104)

* only available as GeniusMT

Tab. 11: Electrical connection data for electrical devices

Gas devices

	6-11	10-11	20-11	12-21*	20-21
Gas connected load [kW]	12	20	40	35	70
1 NAC 230 V / 2 AC 230 V					
Connected load, electrical [kW]			1.8	1.8	1.9
Fuse protection [A]	1 x 16				
1 NAC 200-240 V / 2 AC 200-240 V					
Connected load, electrical [kW]	1.0	1.0			
Fuse protection [A]	1 x 16				
1 NAC 120 V / 2 AC 120 V					
Connected load, electrical [kW]			1.8	1.8	1.9
Fuse protection [A]			1 x 20	1 x 20	1 x 25
1 NAC 110-130 V / 2 AC 110-130 V					
Connected load, electrical [kW]	1.0	1.0			
Fuse protection [A]	1 x 15				
1 NAC 208 V / 2 AC 208 V					
Connected load, electrical [kW]			1.8	1.8	1.9
Fuse protection [A]	1 x 15				

	6-11	10-11	20-11	12-21*	20-21
1 NAC 208-240 V / 2 AC 208-240 V					
Connected load, electrical [kW]	1.0	1.0			
Fuse protection [A]	1 x 15				
Heat emission [kJ/h], average values					
latent	4320	7200	14200	12600	25200
sensitive	3672	6120	12240	10710	21420
Stipulated minimum cross section for connection [mm^2 / in^2]	3 x 1.5 3 x 3/50				

* only available as GeniusMT

Tab. 12: Electrical connection data for gas devices

3.4.4 Gas connection for gas devices

				6-11	10-11	20-11	12-21*	20-21
Connected load [kW]				12	20	40	35	70
Gas connection thread [inches]				1/2	1/2	3/4	3/4	3/4
Gas consumption:								
Gas type	Connection pressure		Heat value [MJ/m^3 / Btu/ft^2)	Maximum gas consumption with nominal thermal load [gal/min / lbs/min]				
	[mbar / kPa]	[psi]						
Natural gas E(H)	18-25 / 1.8-2.5	0.26-0.36	34 / 912.5	155.8	251.6	503.3	419.4	838.8
Natural gas K	20-30 / 2.0-3.0	0.29-0.44	29 / 778.3	167.8	299.6	587.2	491.3	982.6
Propane	25-57 / 2.5-5.7	0.36-0.83	88 / 2361.8	56.3 / 101.9	98.3 / 191.7	191.7 / 383.4	167.8 / 323.5	323.5 / 635.1
Butane	25-57 / 2.5-5.7	0.36-0.83	116 / 3113.3	44.3 / 103.1	74.3 / 191.7	143.8 / 395.4	119.8 / 323.5	239.7 / 766.9
Burner power								
Gas type	Connection pressure		Heat value [MJ/m^3 / Btu/ft^2)	Minimum burner power [kW]				
	[mbar / kPa]	[psi]						
Natural gas E(H)	18-25 / 1.8-2.5	0.26-0.36	34 / 912.5	3.6	7.5	15	9.3	18.7
Natural gas K	20-30 / 2.0-3.0	0.29-0.44	29 / 778.3	3.6	7.5	15	8.75	17.5
Propane	25-57 / 2.5-5.7	0.36-0.83	88 / 2361.8	4.5	7.7	15.4	9.7	19.4
Butane	25-57 / 2.5-5.7	0.36-0.83	116 / 3113.3	4.5	7.7	15.4	9.7	19.4

* only available as GeniusMT

Tab. 13: Data for gas connection for gas devices

4 Transporting the combi steamer

NOTICE!

- Check the combi steamer for external damage.
- In case of damage to the combi steamer:
  - Do not install the combi steamer
  - Contact an Eloma service partner

4.1 Transporting the combi steamer with a lift truck

- Use a lift truck to transport, lift and lower the combi steamer.
- Observe the total weight.
- Secure the device to prevent it from toppling over during transportation.
- Only ever transport the combi steamer on a pallet.
- Adhere to the required minimum height and width for doors, passageways etc.

4.2 Unpacking the device and accessories

1. Remove the cartons, packaging material, accessories and documents from the cooking chamber
2. Dispose of the packaging in accordance with the local regulations and environmental requirements
3. It is imperative to remove any protective films from the device and accessories
4. Remove residue with glass cleaner

NOTICE!

- The device and accessories must not be put into operation with protective film as it may burn in.

5 Setting up the combi steamer

⚠ **WARNING!**

Injury due to uncontrolled movements of the combi steamer

Crushed feet

- The combi steamer must be lifted from the pallet by at least two persons.
- Beware of your fingers when setting the combi steamer down.

⚠ **CAUTION!**

Hot fluids in insert containers

Scalding on the skin

- Attach the enclosed warning stickers to the front at a height of 1.60 m above the access level after installing the device.

Fig. 5: Sticker, Caution! Hot fluids in insert containers (included with delivery)

Notice!

Damage from improper handling

- Gas devices must not be used as mobile devices.
- Do not place gas devices on a moving surface (e.g. with castors).

5.1 General set-up notes

1. Adhere to the local regulations and general regulations for kitchens
2. When setting up in the vicinity of heat-sensitive substances or substances which are at risk from fire, adhere to the fire safety regulations
3. Make sure the set-up location meets the requirements (see section 3.2)
4. Make sure that the minimum clearance dimensions are adhered to (see section 3.2.1 and 3.2.2)

5. Secure the combi steamer to prevent it from toppling, falling or being displaced
6. Remove the transport securing device from inside the cooking chamber
7. Remove the protective cap from the core temperature probe
8. Check the combi steamer for external damage. Do not connect the combi steamer if you suspect damage on the device
9. Make sure that the air baffle is locked in place
10. Make sure that the grease filter and the drain strainer are firmly in place
11. Make sure that there are no flammable materials above the combi steamer
12. Make sure that the supply air opening and ventilation slats are unobstructed and not covered
13. Keep the area between the device feet free in order to make sure that there is sufficient ventilation underneath the combi steamer
14. For table-top devices: Make sure that the set-up surface can support the weight of the combi steamer (see section 3.1)

Information:
We recommended that you place table-top devices on base frames, base cabinets or heated base cabinets.

15. On combi steamers on castors: Secure the castors with the foot brake
16. On combi steamers with device feet: Set up the combi steamer in a horizontal position
17. Even out any minor unevenness as necessary using the height-adjustable device feet
18. During operation, steam may escape when opening the device and from the exhaust air pipe. You must therefore make sure that no items of furniture or any electronic devices (e.g. screens, computers etc.) which are sensitive to steam or temperature (e.g. furniture, shelves etc.) are installed above the device.

19. Devices on castors or base frames must be provided with additional mechanical restraint (e.g. chain, rope) on the power and gas supply in order to prevent them from shifting.

5.2 Set-up notes for standalone devices

1. Align the combi steamer so that there is a gap of 15 ± 5 mm / 2/3 ± 1/5 inch between the tray trolley and the upper edge of the cooking chamber floor
2. Align the combi steamer so that the tray trolley (2) does not scrape or damage the door seal (1)

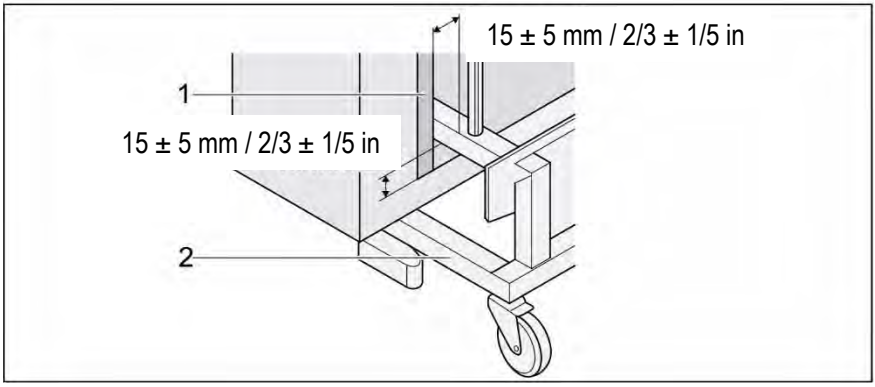


Fig. 6: For standalone devices: Gap between the door seal and the tray trolley

1 Door seal
2 Tray trolley

6 Connecting the combi steamer

6.1 Supply water connection

Notice!

Damage from improper connection

- The local and regional regulations for the water connection have to be adhered to.
- Have the water connections made by authorised service companies.

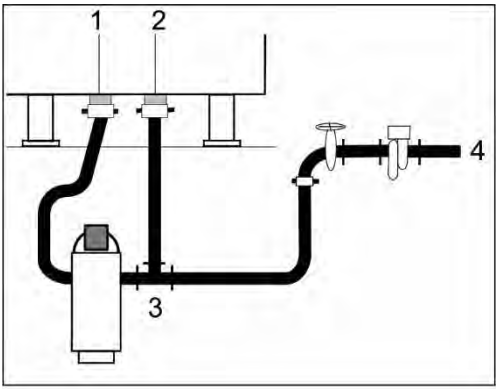
6.1.1 Limit values for the supply water

Parameter	Permitted limit value
Total hardness	≤ 3° Dh / ≤ 3 gpg
pH value	7.0 – 8.5
Conductance	≤ 90 µS/cm
Cl^-	< 60 mg/l / < 240 mg/gal
SO_4	< 100 mg/l / < 400 mg/gal
SiO_4	< 10 mg/l / < 40 mg/gal
Fe	< 0.05 mg/l / < 0.2 mg/gal
Mn	< 0.05 mg/l / < 0.2 mg/gal
Cu	< 0.05 mg/l / < 0.2 mg/gal
Cl_2	< 0.1 mg/l / < 0.4 mg/gal

Tab. 14: Limit values for the supply water

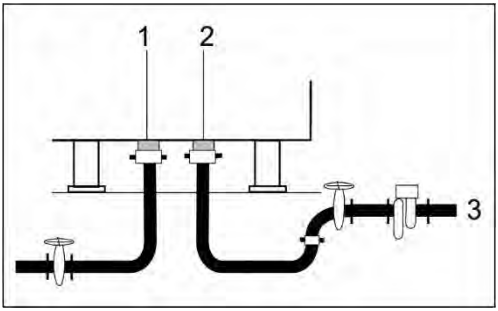
6.1.2 Variants of the supply water connection

Water connection for untreated water from the mains with softener



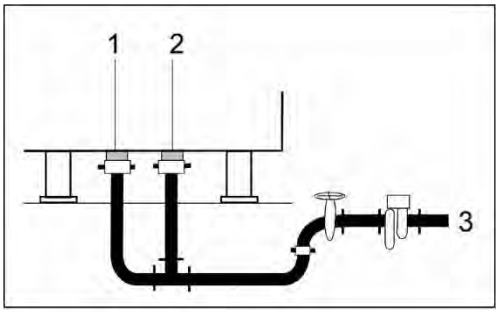
1 Soft water connection
2 Hard water connection
3 Water softener
4 Water connection

Water connection for soft water and untreated water



1 Soft water connection
2 Hard water connection
3 Water connection

Water connection for osmosis from the mains



1 Soft water connection
2 Hard water connection
3 Water connection

6.1.3 Installing the soft water connection and hard water connection

NOTICE!

Material damage due to improper water connection

Water damage

- Make sure that the water connection is only established by approved and authorised specialist staff.
- Adhere to the connection markings on the combi steamer.

NOTICE!

Material damage due to installation of incorrect water treatment systems

Damage to the glass pane, cooking chamber and parts of the device

- Do not install sodium ion exchangers.
- Do not install systems with silicate batching.
- Do not install systems based on electromagnetic fields.

The soft water connection and the hard water connection are marked on the combi steamer.

- Contact the local water supply company for information on water quality and hardness.
- Adhere to the connection markings on the combi steamer.
- In case of contamination from sand, iron particles or suspended matter: Install a fine filter with a filter fineness of 5 – 15 µm (e.g. activated carbon filter) for the soft and hard water connection.

If the limit values are exceeded, take the following measures:

Excessively high limit value	Measure
Total hardness > 3 °dH / > 3 gpg	▶ Install a hydrogen ion exchanger for the soft water connection.
Cl_2 > 0.1 mg/l / > 0.4 mg/gal	▶ Install an activated carbon filter for the soft water and hard water connection.

Excessively high limit value	Measure
Cl^- > 60 mg/l / 240 mg/gal and SiO_4 ≥ 10 mg/l / 40 mg/gal	▶ Install a reverse osmosis system for the soft water and hard water connection. ▶ Make sure that a residual hardness with conductance of 10 µS/cm is adhered to.

Tab. 15: Measures in case the limit values are exceeded

Information:
Reverse osmosis systems are an alternative to full and partial desalination using filter systems. A reverse osmosis system removes hardening constituents and non-hardening minerals from the water.

6.2 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.

6.2.1 Installing the autoclean® connection

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 6.2, P. 36).

NOTICE!

Material damage due to interchanging cleaner and rinsing agent

- Adhere to the connection markings on the combi steamer.
- Connect the cleaner to the red canister connection.
- Connect the rinsing agent to the blue canister connection.

NOTICE!

Material damage due to incorrect cleaner or rinsing agent!

- Only use the stipulated cleaners and rinsing agents (see section 6.2).

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

1. Determine the set-up location for the canisters:
   - For standalone devices: Set up the canisters on the floor
   - For table-top devices: Set up the canisters below the bottom edge of the combi steamer
   - Maximum head: 1.5 m / 59 11/20 in
   - Maximum conveying distance: 10 m / 393 7/10 in
2. Adhere to the connection markings on the combi steamer:
   - Connect the cleaner to the red canister connection
   - Connect the rinsing agent to the blue canister connection

6.3 Waste water connection

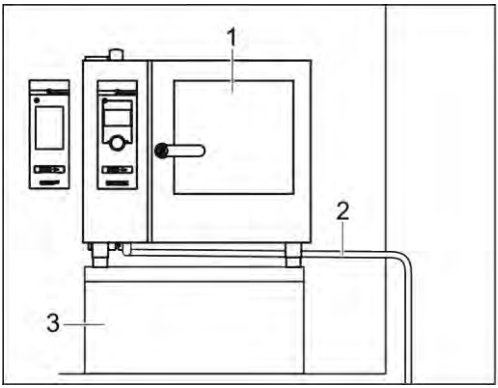
6.3.1 Installing the waste water connection

1. Adhere to the local waste water ordinance
2. Determine the connection variant (see section 6.3.2)
3. Install the waste water pipe with a gradient of at least 5 %
4. For the waste water drain, only use pipes which are resistant to steam temperature. **Do not use plastic pipes (e.g. PVC) and any hoses!**
5. Each device requires a separate waste water connection (also for Kombimix stations)
6. For mobile devices (e.g. on castors) with a permanent connection, the waste water line has to be disconnected before moving.

6.3.2 Variants of waste water drain for table-top devices

Permanent connection

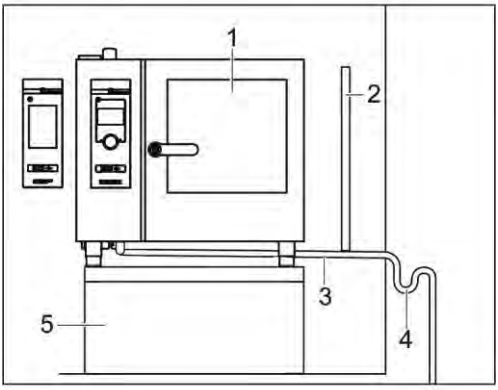
Application: If no siphon is provided by the user as a siphon is integrated into the device.



1 Combi steamer
2 Permanent connection
3 Base frame

Permanent connection with vent pipe

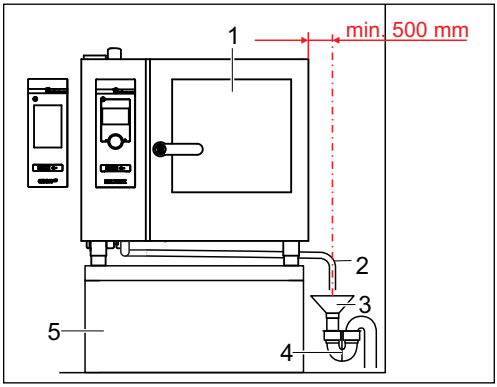
Application: If an external siphon is available.



1 Combi steamer
2 Waste water pipe
3 Vent pipe
4 Siphon
5 Base frame

Waste water drain in vent funnel

Application: If an external siphon is available or the diameter of the external waste water pipe is too small.



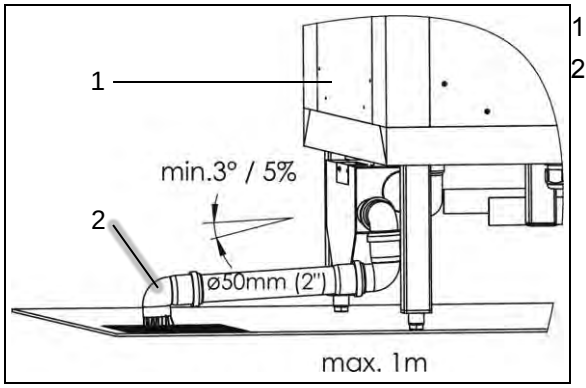
1 Combi steamer
2 Waste water pipe
3 Vent pipe
4 Siphon
5 Base frame

Distance: 500 mm or 20 inches

6.3.3 Variants of waste water drain for standalone devices

Standalone devices with floor drain only!

- External waste water connection must always be implemented with a floor drain.



1 Combi steamer
2 Waste water pipe

6.4 Electrical connection

DANGER!

Electric shock due to improper installation

- Make sure that the electrical connection is only established by an authorised electrical installation technician.
- Adhere to the local and regional laws, directives and regulations of the contracted energy supply company.
- Integrate the combi steamer into the equipotential bonding system.

DANGER!

Electric shock due to damaged cables or exposed cable ends

- Replace a damaged electrical cable immediately. Do not connect the combi steamer with a damaged electrical cable.
- Lay cables so that they are protected from damage during operation.
- Do not touch exposed cable ends.

6.4.1 Installing the electrical connection

The combi steamer has to be connected with a permanent connection.

- Adhere to the data on the type plate.
- Establish the permanent connection:
  - Establish permanent terminal connections for the mains cable
  - Make sure that the phases are connected correctly
  - The connection has to be fuse-protected in accordance with the valid local and regional installation regulations
- Connect an all-pole electrical separator upstream on the installation side in accordance with the regulations and standards for complete isolation in case of overvoltage of category III.
- If the connection cable is not included with delivery, use cable as per the valid local regulations and standards and the following specifications:
  - Mains connection cables must be oil-resistant, sheathed, flexible cables. They must not be lighter than a normal cable with polychloroprene or other equivalent synthetic elastomer sheathing with marking 60245 IEC 57
  - The following conductor wire cross sections have to be adhered to:

Rated current of the combi steamer [A]	Nominal cross section [mm^2]
≤ 0.2	Tinsel wire cable[a]
> 0.2 and ≤ 3	0.5[a]
> 3 and ≤ 6	0.75
> 6 and ≤ 10	1.0 (0.75)[b]
> 10 and ≤ 16	1.5 (1.0)[b]
> 16 and ≤ 25	2.5
> 25 and ≤ 32	4
> 32 and ≤ 40	6
> 40 and ≤ 63	10

Tab. 16: Conductor wire cross section dimensioning

COMMENT: For mains connection cables for multi-phase devices the nominal cross section of the conductor wires is based on the largest cross section of the conductor wires per phase at the connection of the mains connection cable to the device terminals.

a These cables must only be used if their length does not exceed 2 m / 78 15/20 in between the point at which the cable or the flexible grommet enters into the device and the entry into the plug connector

b Cables with the cross section values in the brackets can be used for mobile devices if their length does not exceed 2 m / 78 15/20 in

- The operating company must install a residual current device in accordance with the respective valid regulations. We recommended a type B residual current device with 30 mA.
- On combi steamers with energy optimisation: Connect the combi steamer to an energy optimisation system (not included with delivery).

6.4.2 Connecting the equipotential bonding

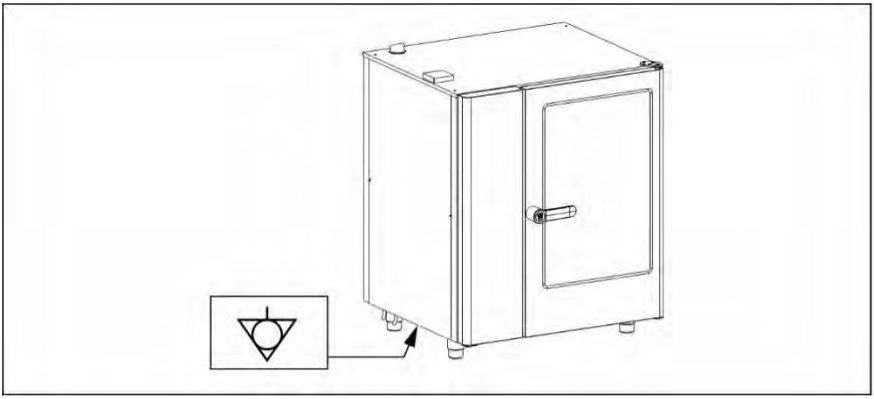


Fig. 7: Identification marking for the equipotential bonding connection

- Connect the equipotential bonding cable to the combi steamer (see section 3.3).

6.4.3 Connection note for standalone devices MULTIMAX / GeniusMT sizes 20-11, 12-21, 20-21

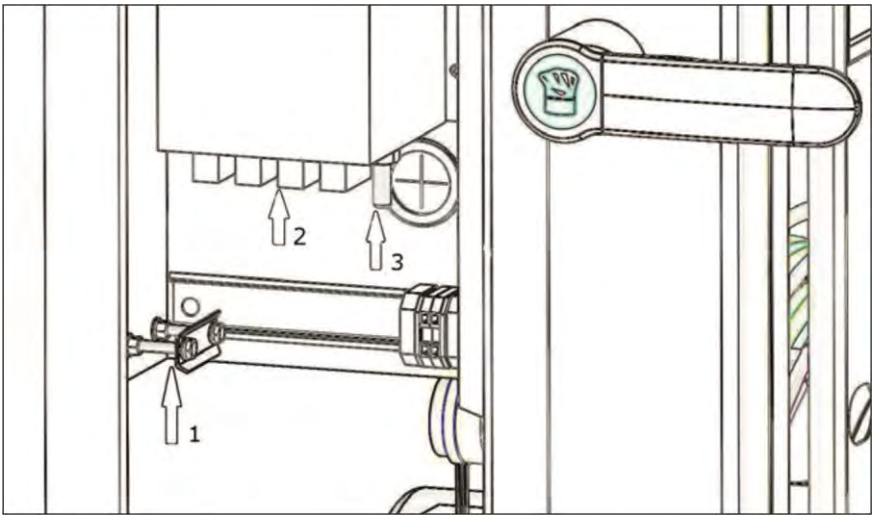


Fig. 8: Connection note for standalone devices

1 Strain relief for connection cables upstream of the direct connection to the mains filter

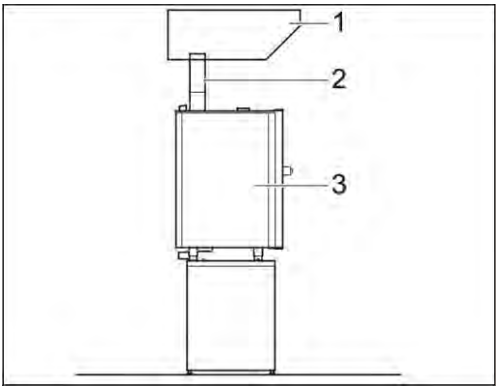
2 All-pole direct connection to the mains filter

3 Direct connection of the protective earth conductor to the mains filter. The protective earth conductor must be fitted with a ring terminal for M10.

6.5 Exhaust air system (for gas devices)

- Consult the responsible authorities (e.g. district chimney sweep in Germany) to determine the design of the exhaust gas system.
- Keep a record of the design of the exhaust gas system on file.
- If exhaust air and exhaust gas from type B gas devices are extracted jointly, adhere to the local and regional building legislation.
- Gas device type B: Gas device with exhaust gas system (B13, B23 with fan upstream of the burner).

6.5.1 Setting up the combi steamer underneath an exhaust extraction system (B_{23})



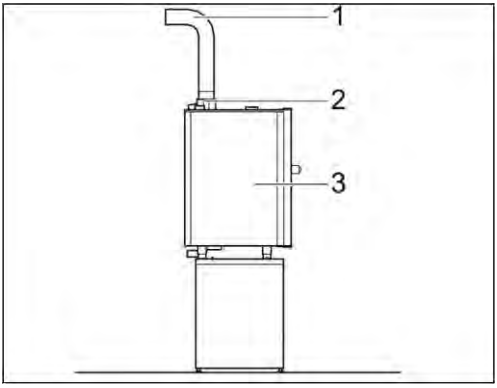
1 Extractor hood
2 Exhaust gas pipe
3 Combi steamer

- Make sure that the extractor hood complies with the regional regulations (in Germany DVGW work sheet G 634).
- Make sure that the extractor hood is suitable for exhaust gas temperatures of 400 °C / 752 °F.

Gas devices of type B_{23} do not require a draft diverter

- Install a flame protection filter.
- Make sure that the distance between the exhaust gas pipe and the flame protection filter is 1.25 to 2 times the diameter of the exhaust gas pipe.
- Install safety equipment which ensures that the gas supply to the burner is only enabled when the extractor hood is switched on.

6.5.2 Connecting the combi steamer to the exhaust gas system (B_{13})



1 Exhaust gas pipe
2 Draft diverter
3 Combi steamer

- Make sure that the building's chimney complies with the specifications (DIN 18160, part 1).
- Make sure that the exhaust gas system complies with the regional specifications (in Germany DVGW work sheet G 660).
- Install the draft diverter.
- Make sure that the pipes which come into contact with exhaust gases, are heat resistant.

6.6 Install the gas connection (on gas devices)

⚠ **DANGER!**
Risk of explosion from incorrect gas connection
Serious skin burns

- Make sure that the gas connection is only established by the following specialist staff:
  - Specialist staff of the gas supply company
  - Specialist authorised party of the manufacturer (with locally and regionally valid authorisation)
  - Specialist staff of an installation contractor company which must be registered with the gas supply company
  - Specialist staff from an outlet approved by the liquid gas distributor

Information:
The installation of externally produced or non-original burners, individual parts and gas economisers is prohibited

6.6.1 Preparatory measures

- Inform the responsible gas supply company.
- Adhere to the locally and regionally valid technical rules for gas installations (in Germany DVGW-TRGI).
- Adhere to the data on the type plate. The set gas type, gas pressure and power must match the conditions at the set-up location.
- Adhere to the terms of the trade associations and the gas supply company.
- Adhere to the information sign on the gas connection.

6.6.2 Installing the gas connection

Requirement

- The gas supply company has been informed

NOTICE!
Short circuit due to leak spray on electrical cables!

- Only spray leak spray on the lines of the gas system.

Working sequence

1. Connect the gas lines to the combi steamer (see section 3.1.1)
2. Lay the gas lines so that they are protected from mechanical movement and heat
3. Secure the combi steamer to prevent it from being displaced
4. Check for leaks with leak spray
5. Carry out and exit gas analysis as per the commissioning report
6. Document the exhaust gas values in the commissioning report
7. In case of discrepancies in the exhaust gas values: Have the burner settings reset by an Eloma service partner

6.7 Overview of network connection

6.7.1 General

After establishing the connection to the network, the PC software ProConnect can be used to exchange various data with the combi steamer (for example cooking programs, images, ring tones and reports). The PC software ProConnect respective installation and operating instructions are available at www.eloma.com for downloading.

DHCP (Dynamic Host Configuration Protocol)

- The DHCP setting should be deactivated
- For communication with ProConnect a static IP address needs to be assigned

IP address

- IP address: Address of the combi steamer network
- The IP address is used for configuration with ProConnect. Example: 192.168.1.15
- The IP address must only be assigned once

Subnet mask

- Subnet mask: Bit mask of the subnet mask
- The standard address range is 255.255.255.0 for small networks

Gateway

- IP address of the router or the PC

Network

- The network address is a binary combination of the IP address and the subnet mask
- For example: 192.168.1.0

6.7.2 LAN connection

Ethernet cable

- A crossover Ethernet cable has to be used for the direct connection between the combi steamer and the PC
- When using a router or switch, an Ethernet patch cable has to be used

6.7.3 WLAN connection

- Combi steamers with a WLAN adapter can be connected to the WiFi network
- The network SSID has to be transferred
- Encryption: WPA-PSK, WPA2 personal, WEP
- Password protection:
  - The password should comprise 8 to 63 characters
  - Permitted characters: a-z A-Z 0-9_ - + . # @ !
  - Characters which are not allowed: e.g. %$*=?>
  - The password can only be entered using the QWERTY keyboard (switch to QWERTY keyboard before entering the password as necessary)

6.7.4 Firewalls

- Make sure that ports 20, 21 and 22 are enabled in the Firewall. They are required for ProConnectMM/ProConnectMT. The Firewall can be configured on the PC or on the router.
- In case of connection problems check both Firewalls.

6.8 Configuring the network

Connecting the PC to the router

1. Connect the router to the power supply
2. Wait approximately 1 minute
3. Connect the PC and the router with the network cable

Connecting the combi steamer

1. Disconnect the combi steamer from the mains
2. Connect the WLAN adapter to the USB input on the combi steamer (see installation instructions EL2002379)

– or –

3. Connect the LAN cable to the LAN port on the combi steamer (see installation instructions EL2001452)
4. Connect the combi steamer to the mains

6.8.1 Establishing the LAN connection

Switch to the Settings/Service menu (see *Fig. 9*)

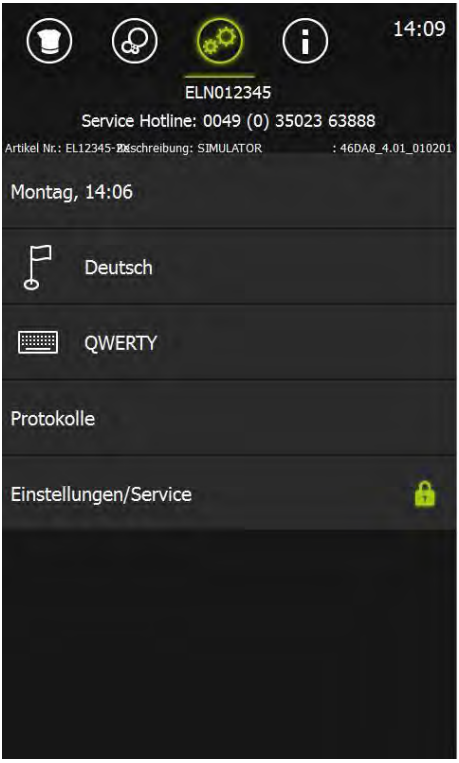


Fig. 9: Settings/Service menu

5. Enter the password "opt3142" in the Settings/Service field
6. Select Options / Network / LAN network.

7. Enter the values for (see *Fig. 10*)
   – DHCP, IP address, subnet mask, gateway and network

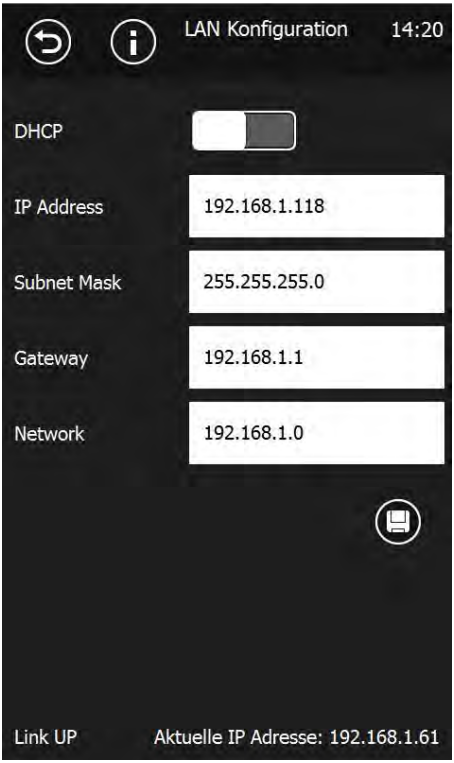


Fig. 10: LAN network configuration

8. Save changes with 

The current connection status is displayed at the bottom edge of the screen (see *Fig. 10*)

The connection status of the IP and MAC address can be checked as follows:

- Switch to the Setting/Service screen.
- Press the info line (with serial number) to see the details.

6.8.2 WLAN connection

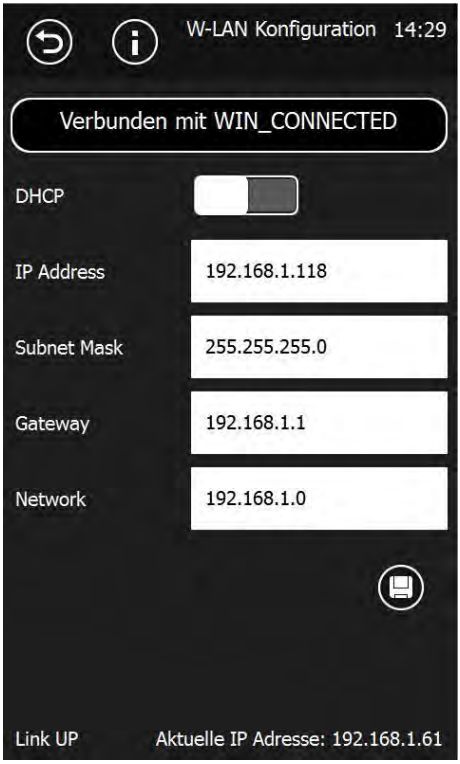


Fig. 11: WLAN configuration

1. Switch to the Setting/Service screen
2. Enter the password "opt3142" in the Setting/Service field
3. Select Options / Network / Wireless network
4. Open the WLAN network list using selection box 1. It displays "Not connected" or "Connected to".
   The search for available networks starts automatically. If not, repeat the procedure
5. Select the network
6. Click outside the WLAN network to minimise the selection list
7. Enter the WLAN password and confirm it with  .

8. Enter the values for (see *Fig. 11*)
   – DHCP, IP address, subnet mask, gateway and network
9. Save changes with  .

7 Commissioning for the first time

Requirement

- The combi steamer has been installed in accordance with the installation instructions
- All foreign bodies removed from the cooking chamber

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

- ▶ When switching from a cold to a warm environment: Do not put the combi steamer into operation until the device has reached room temperature (after approximately 2 hours).

1. Apply the brake on the tray trolley
2. Open the operating company's water tap
3. Adhere to the instructions for use of the water treatment system and set it as necessary
4. Open the operating company's gas tap
5. Switch on the air conditioning systems
6. Switch on the combi steamer (see operating instructions)
7. Start the cooking program with the following cooking settings:
   – Target temperature: 250 °C / 482 °F
   – Cooking time: 60 minutes
8. For combi steamers with an autoclean® cleaning program: Start the commissioning cleaning program (see operating instructions)

Fault message in case of gas supply fault:

- The internal gas valve is closed
- The buzzer sounds
- On combi steamers with touch screen: The symbol with the small flame is displayed
- On combi steamers with push/twist knob: "GrES" and "711" are displayed alternately in the "Step/program number" display
- On combi steamers with touch screen: Touch the symbol with the small flame to acknowledge the fault and restart the gas system
- On combi steamers with push/twist knob: Press the Step/program number Up/Down simultaneously for 3 seconds to unlock the combi steamer

8 Appendices

8.1 **Dimensional drawings** (all dimensions in mm [inches])

8.1.1 Individual devices

Sizes 6-11, electric

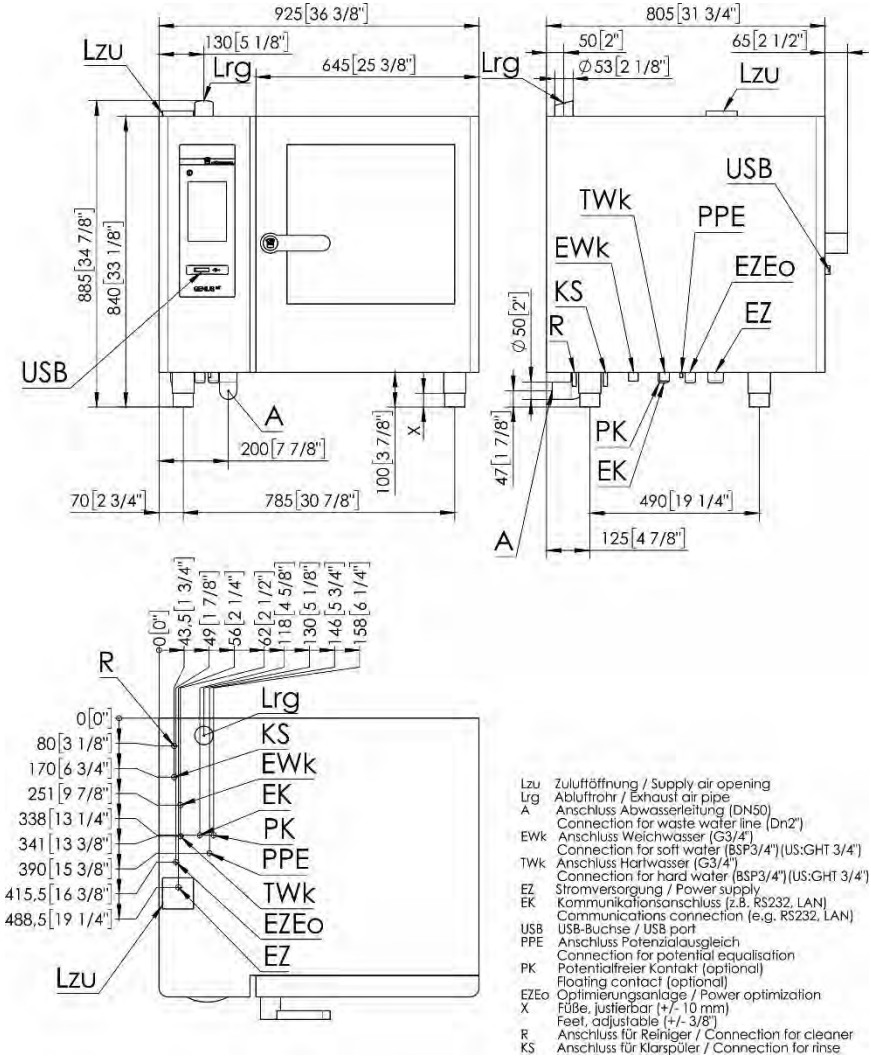


Fig. 12: GeniusMT 6-11, electric, right-hinged

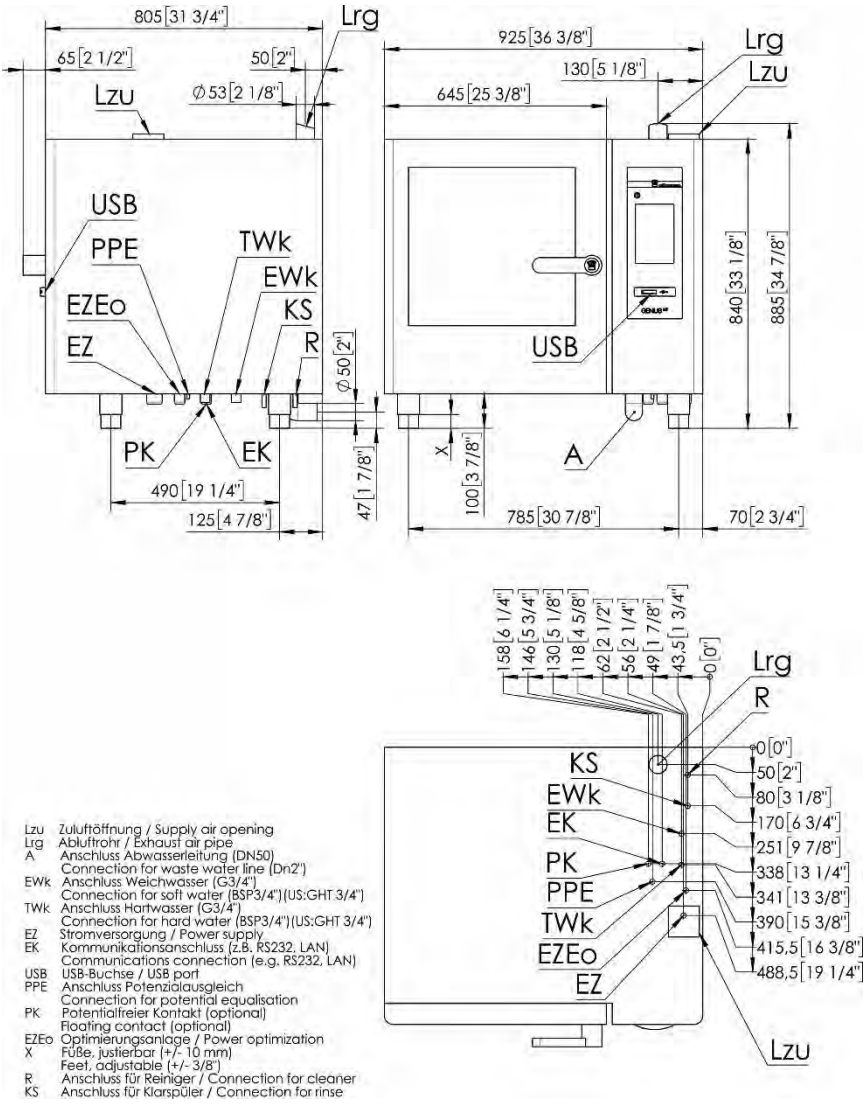


Fig. 13: GeniusMT 6-11, electric, left-hinged

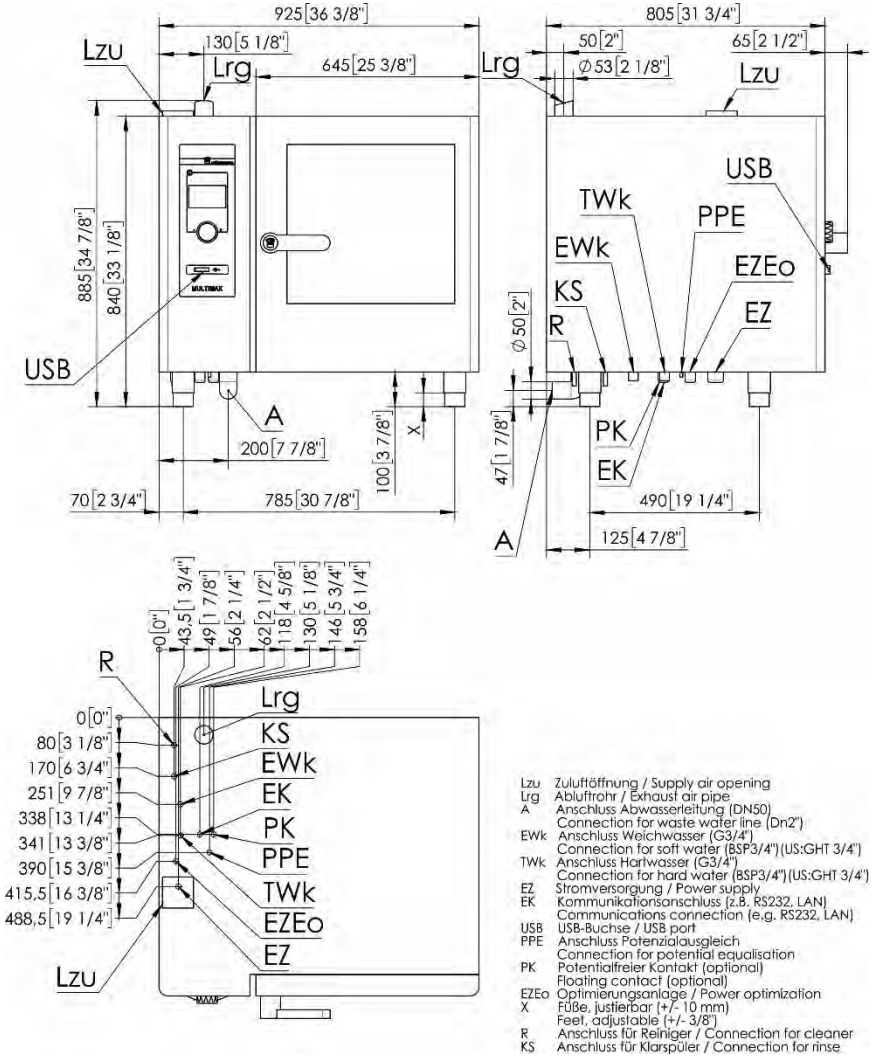


Fig. 14: Multimax 6-11, electric, right-hinged

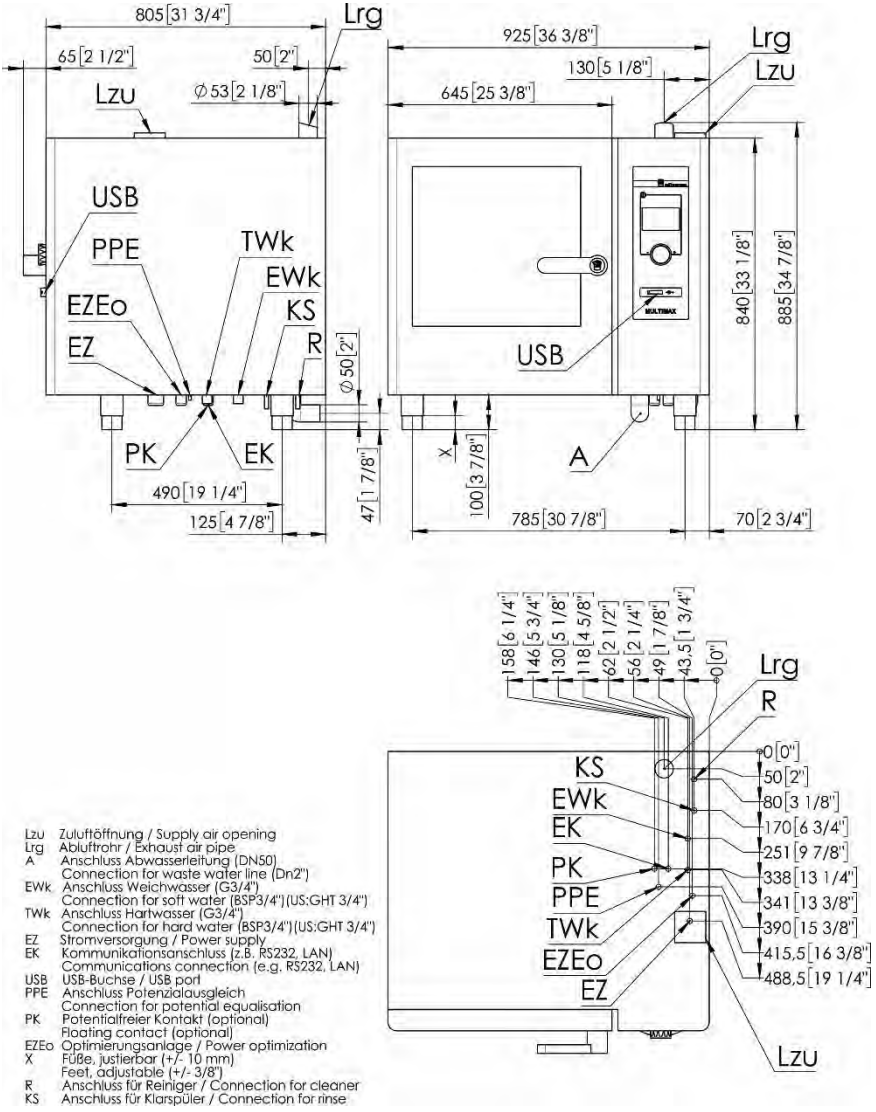


Fig. 15: Multimax 6-11, electric, left-hinged

Sizes 6-11, gas

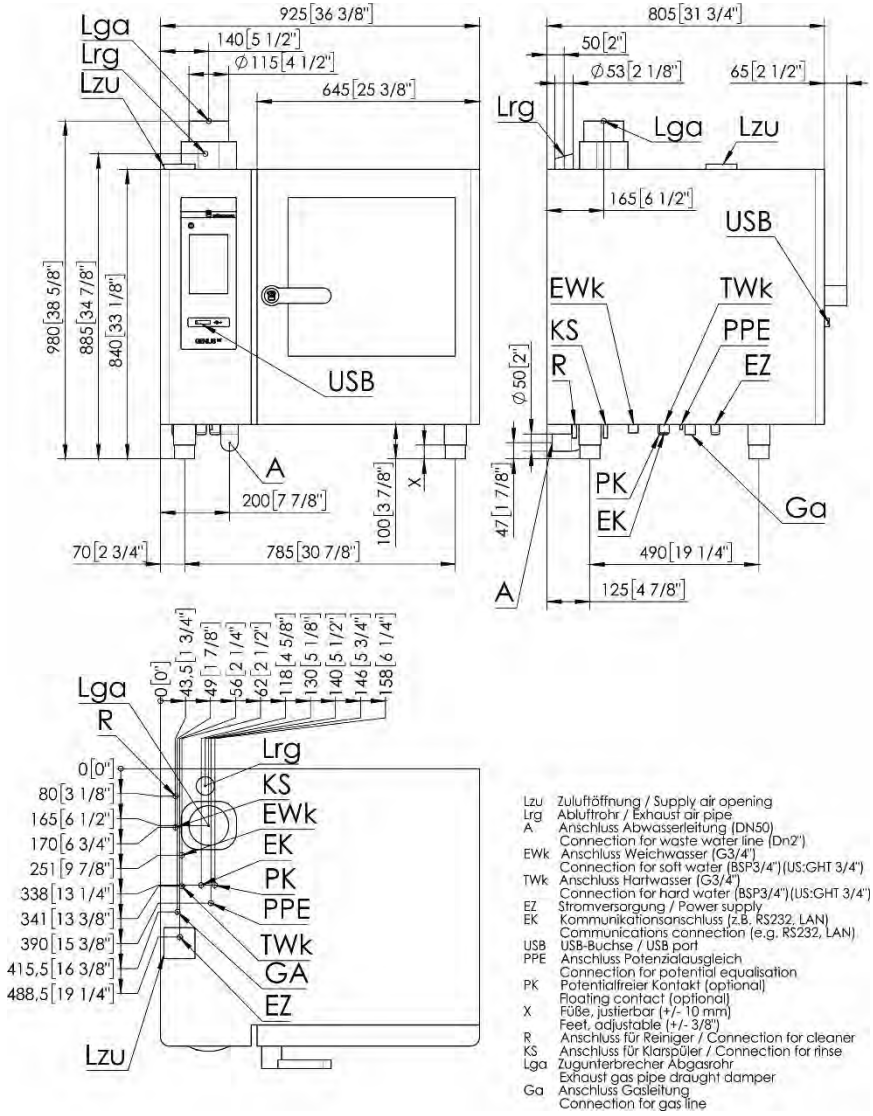


Fig. 16: GeniusMT 6-11, gas, right-hinged

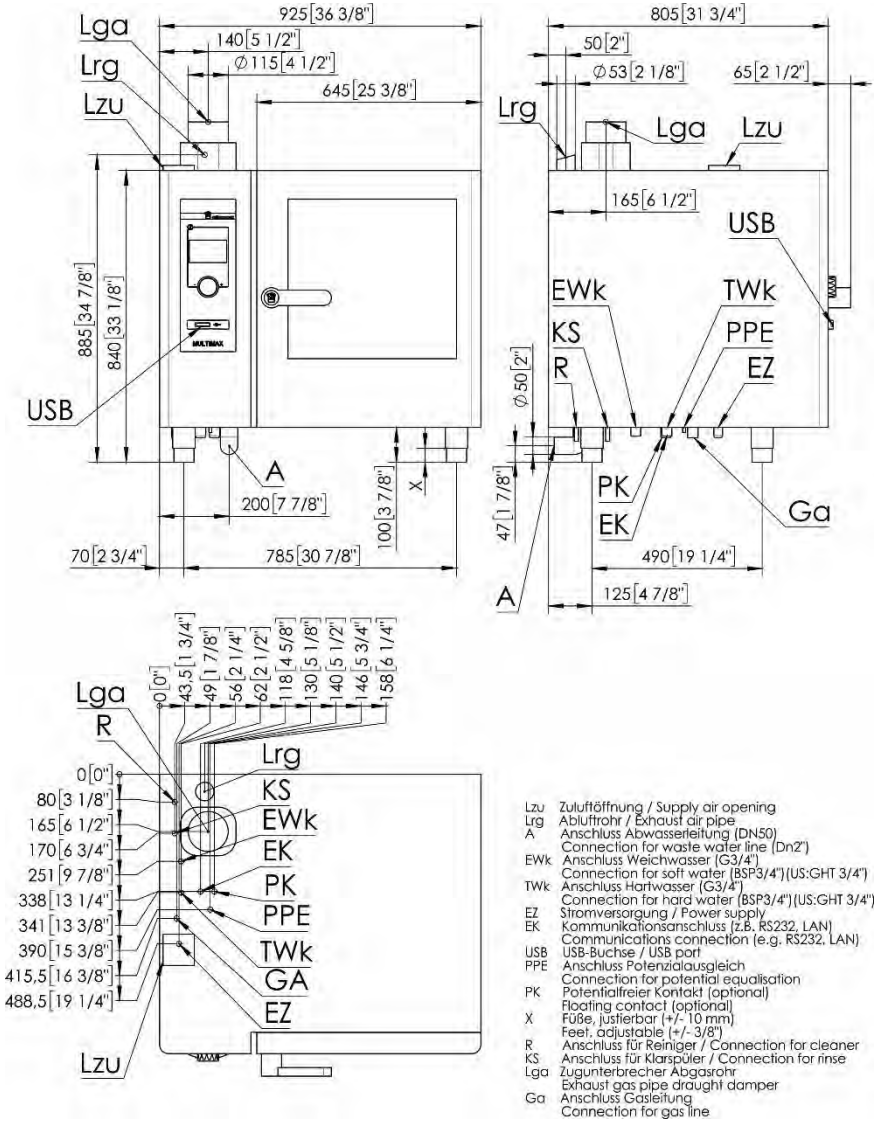


Fig. 17: Multimax 6-11, gas, right-hinged

Sizes 10-11, electric

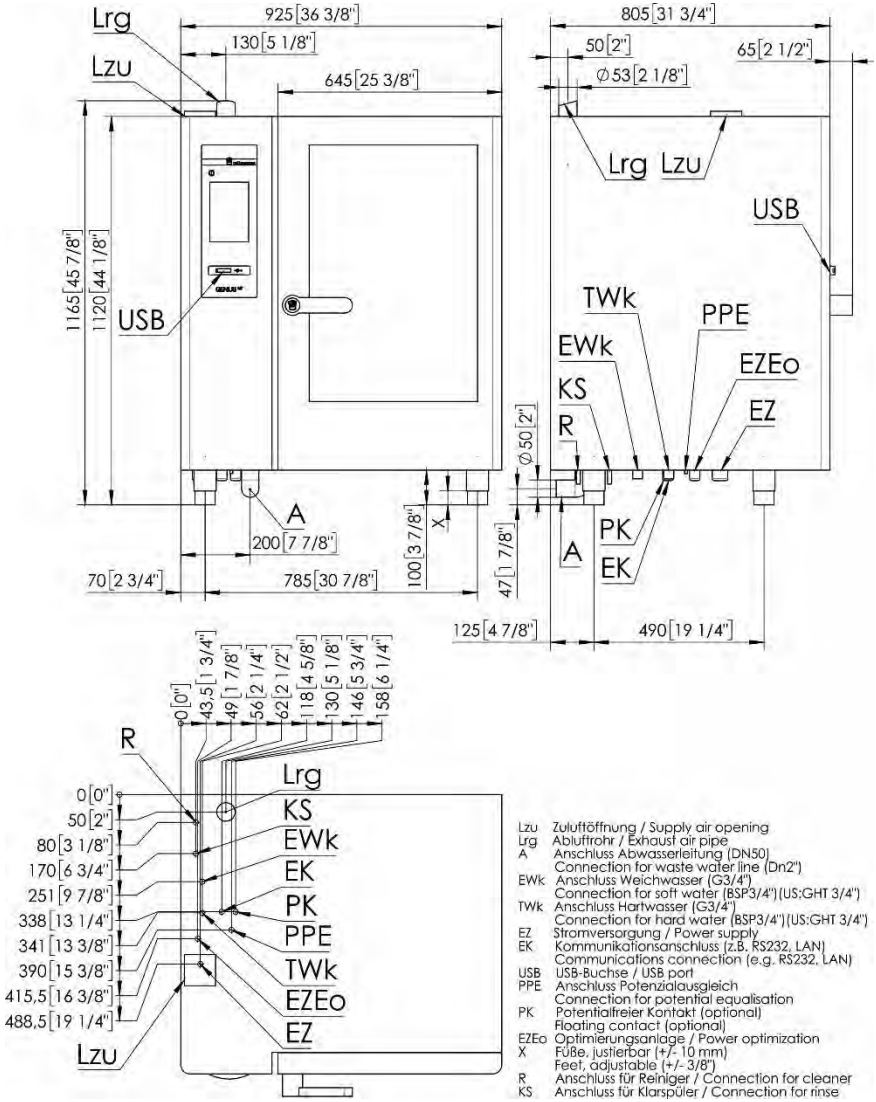


Fig. 18: GeniusMT 10-11, electric, right-hinged

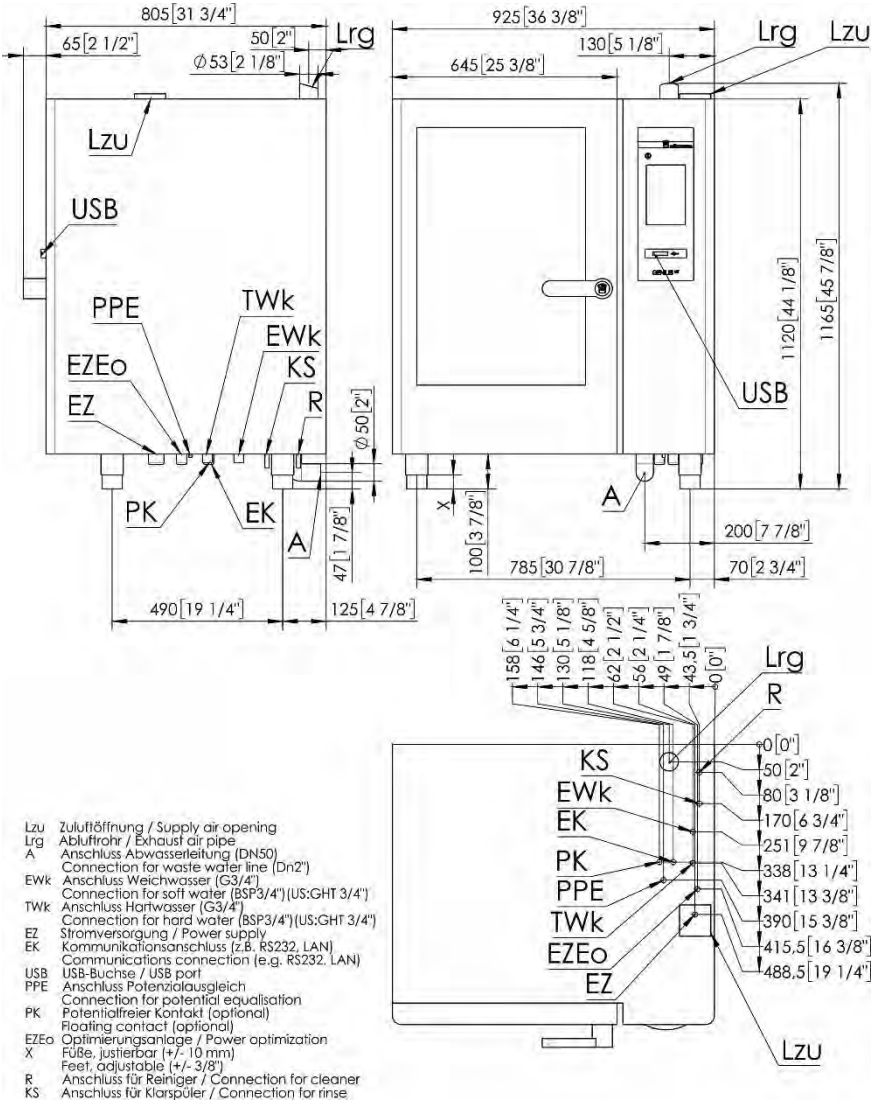


Fig. 19: GeniusMT 10-11, electric, left-hinged

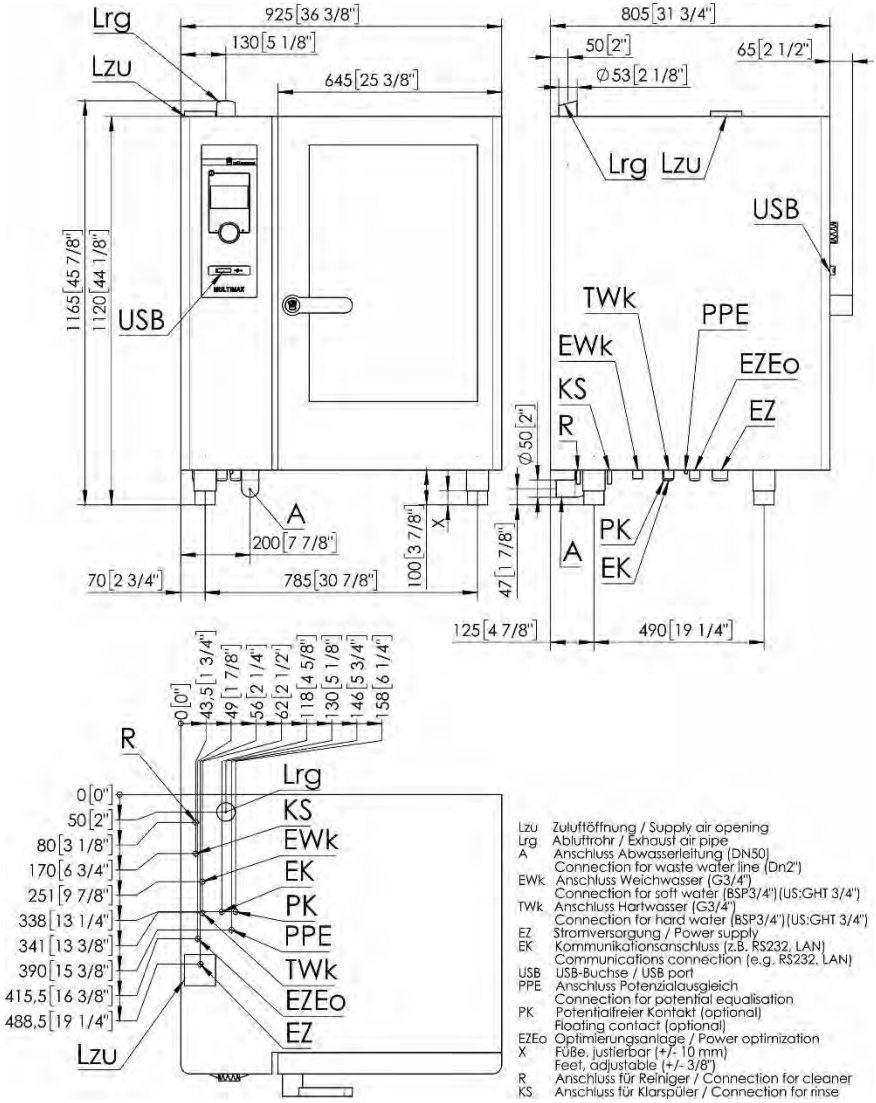


Fig. 20: Multimax 10-11, electric, right-hinged

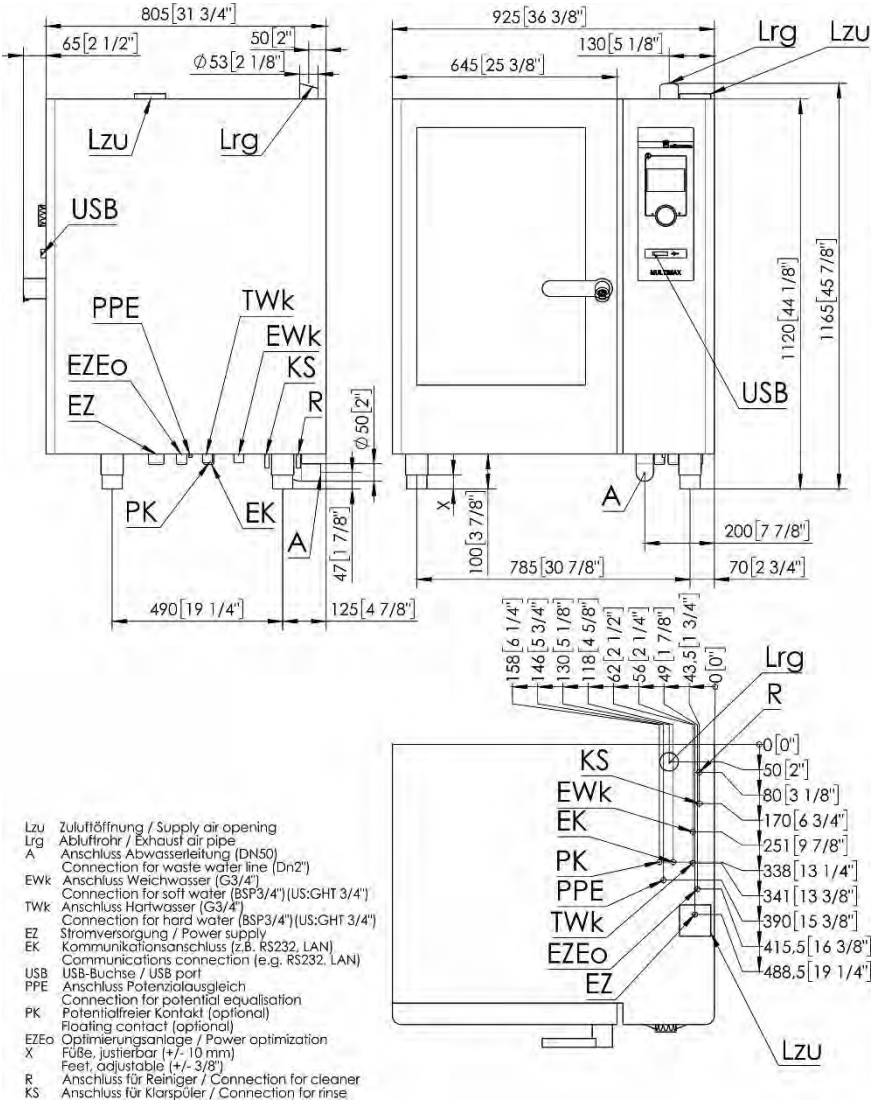


Fig. 21: Multimax 10-11, electric, left-hinged

Size 10-11, gas

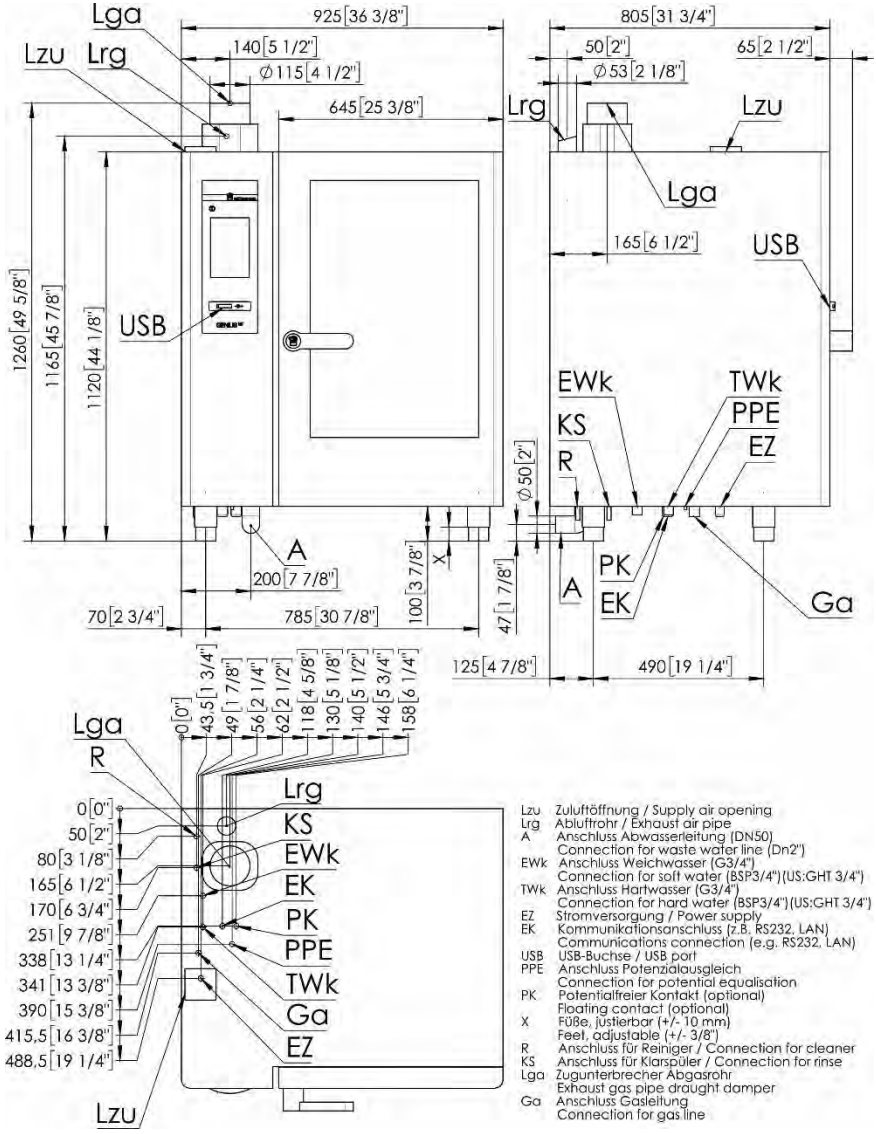


Fig. 22: GeniusMT 10-11, gas, right-hinged

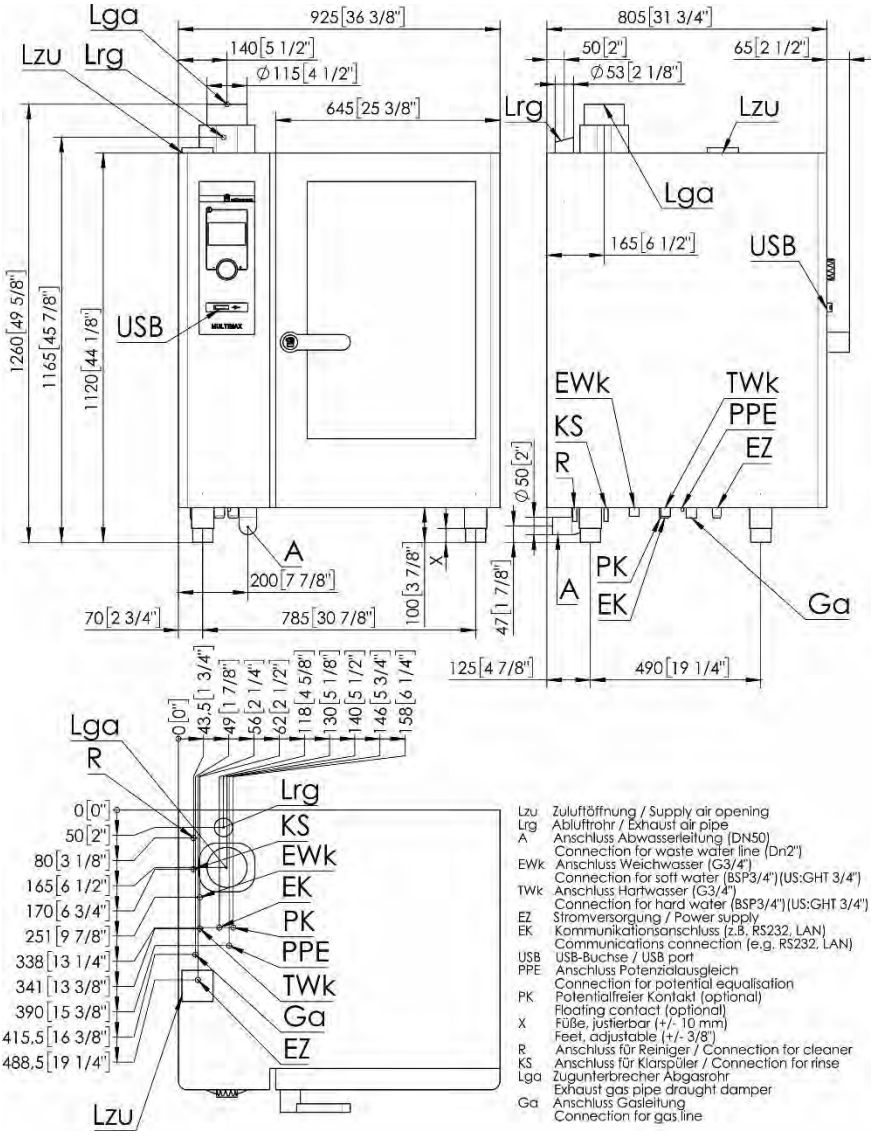


Fig. 23: Multimax 10-11, gas, right-hinged

Size 20-11, electric

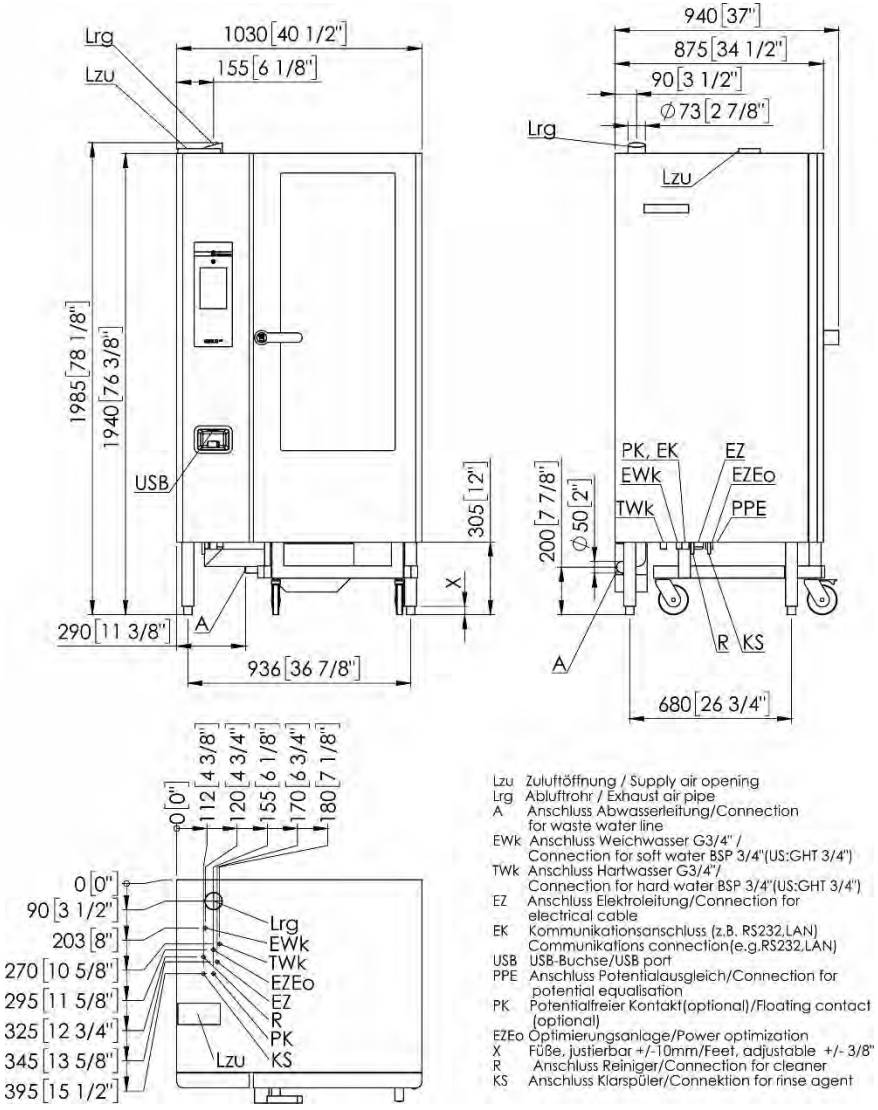


Fig. 24: GeniusMT 20-11, electric, right-hinged

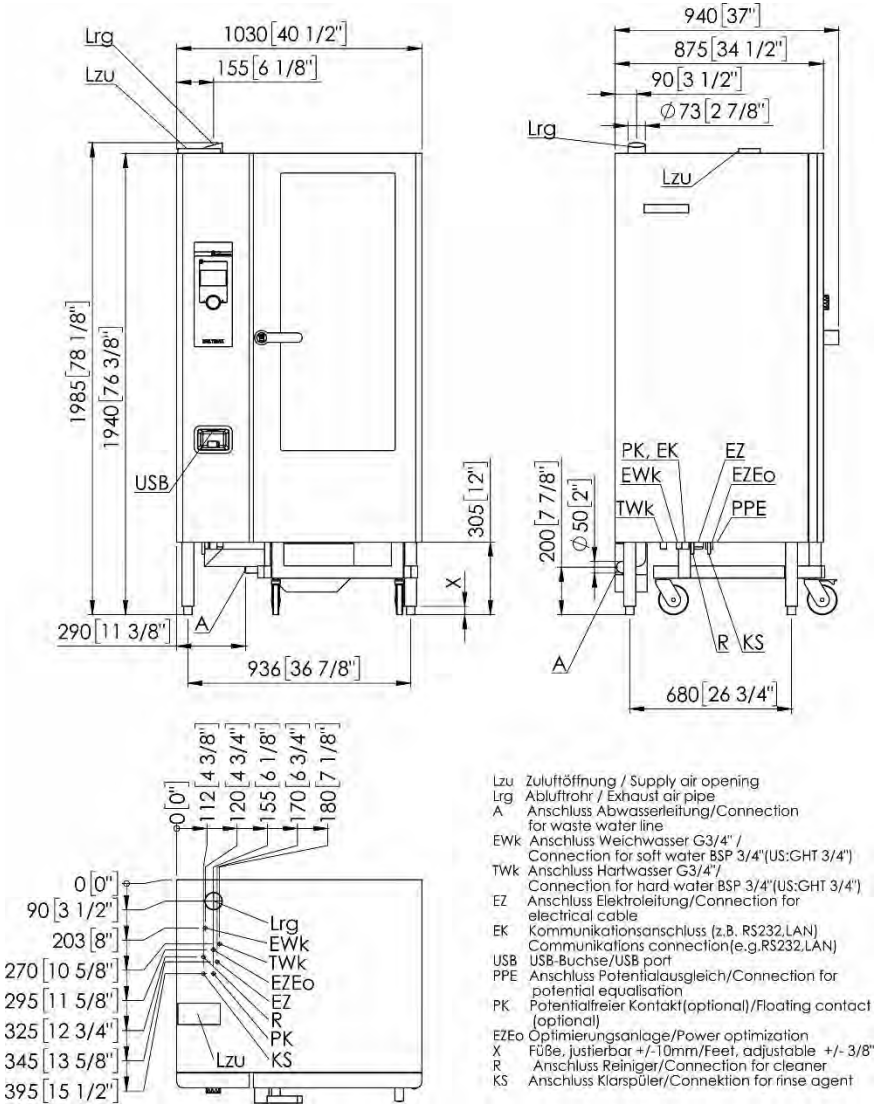


Fig. 25: Multimax 20-11, electric, right-hinged

Size 20-11, gas

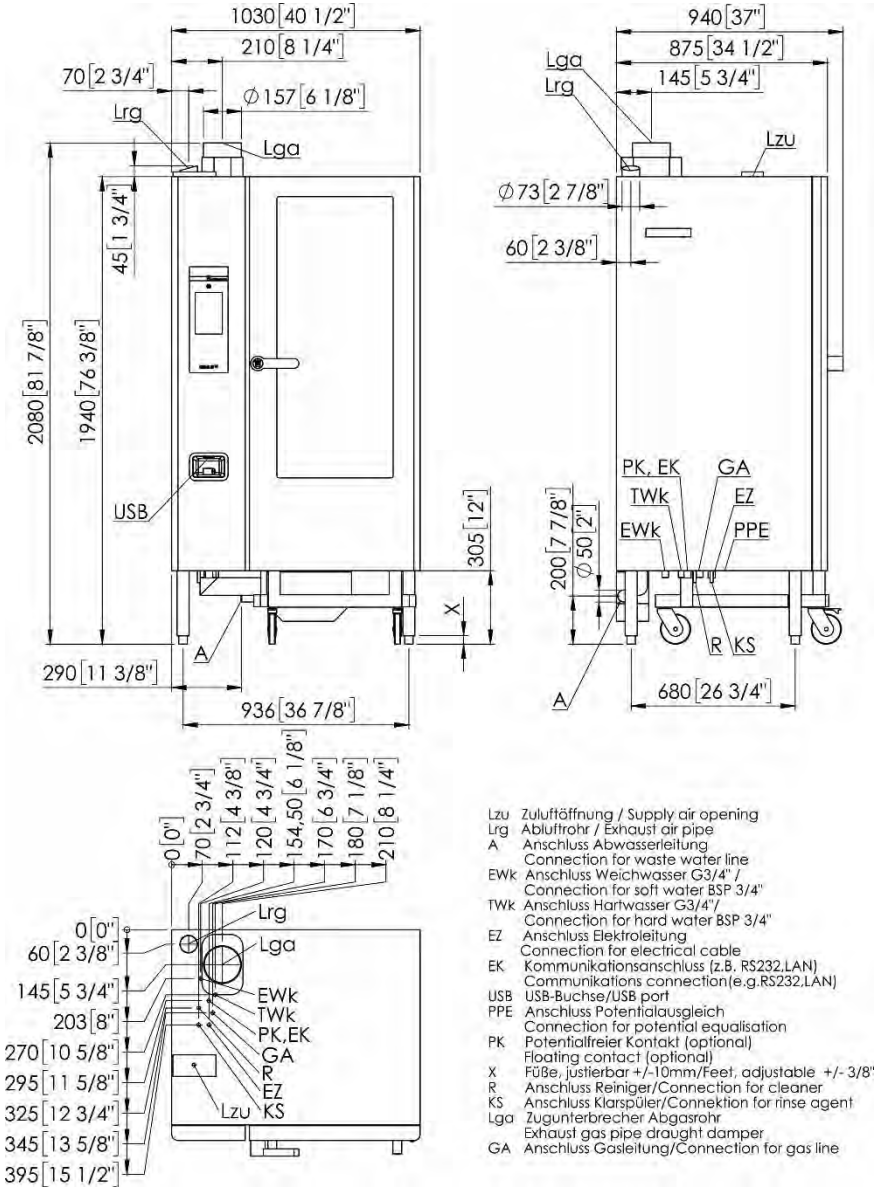


Fig. 26: GeniusMT 20-11, gas, right-hinged

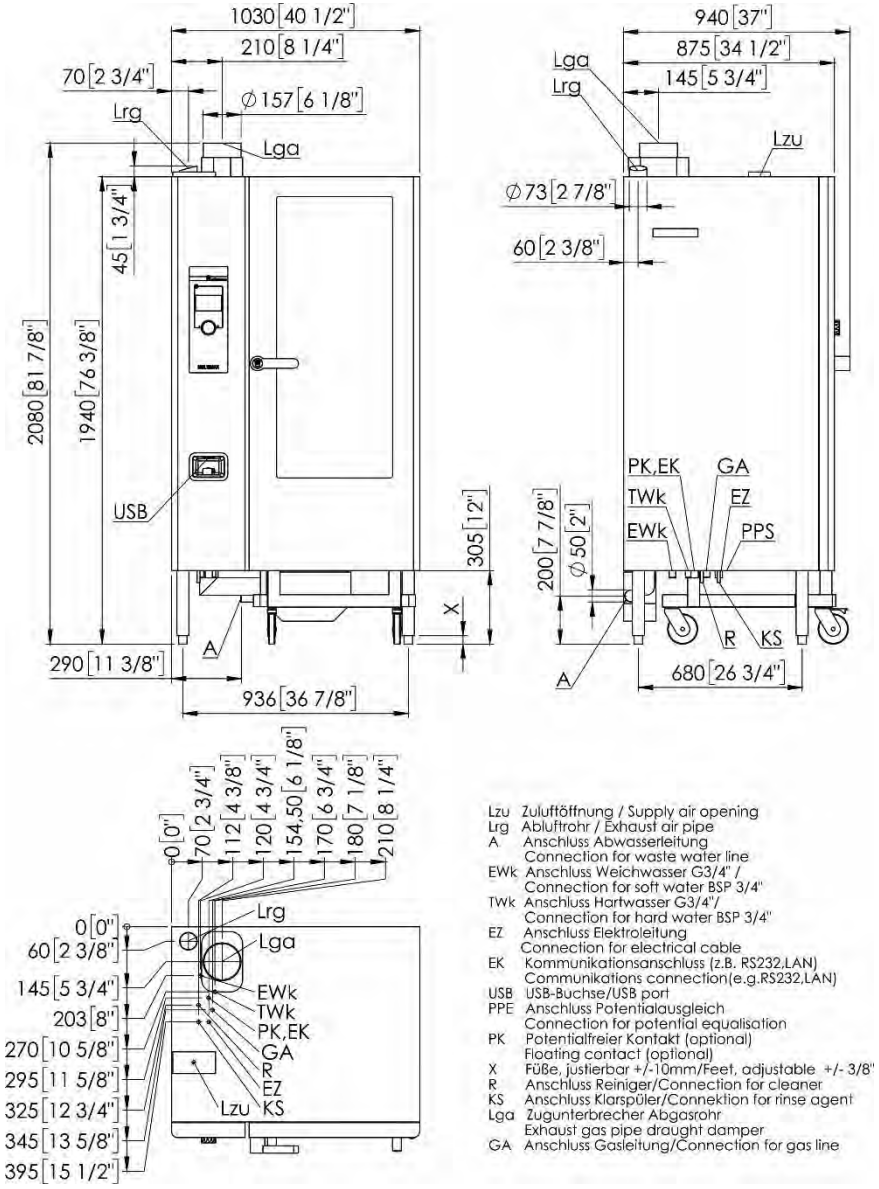


Fig. 27: Multimax 20-11, gas, right-hinged

Size 12-21, electric

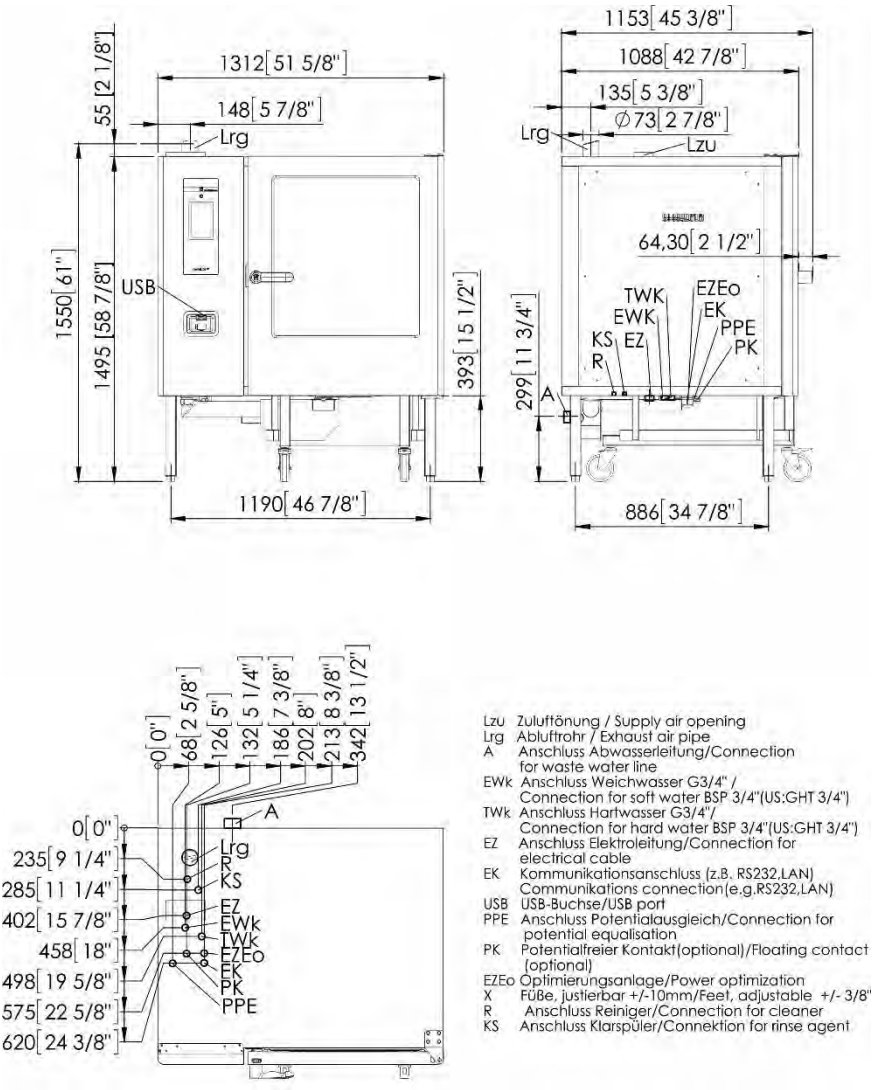
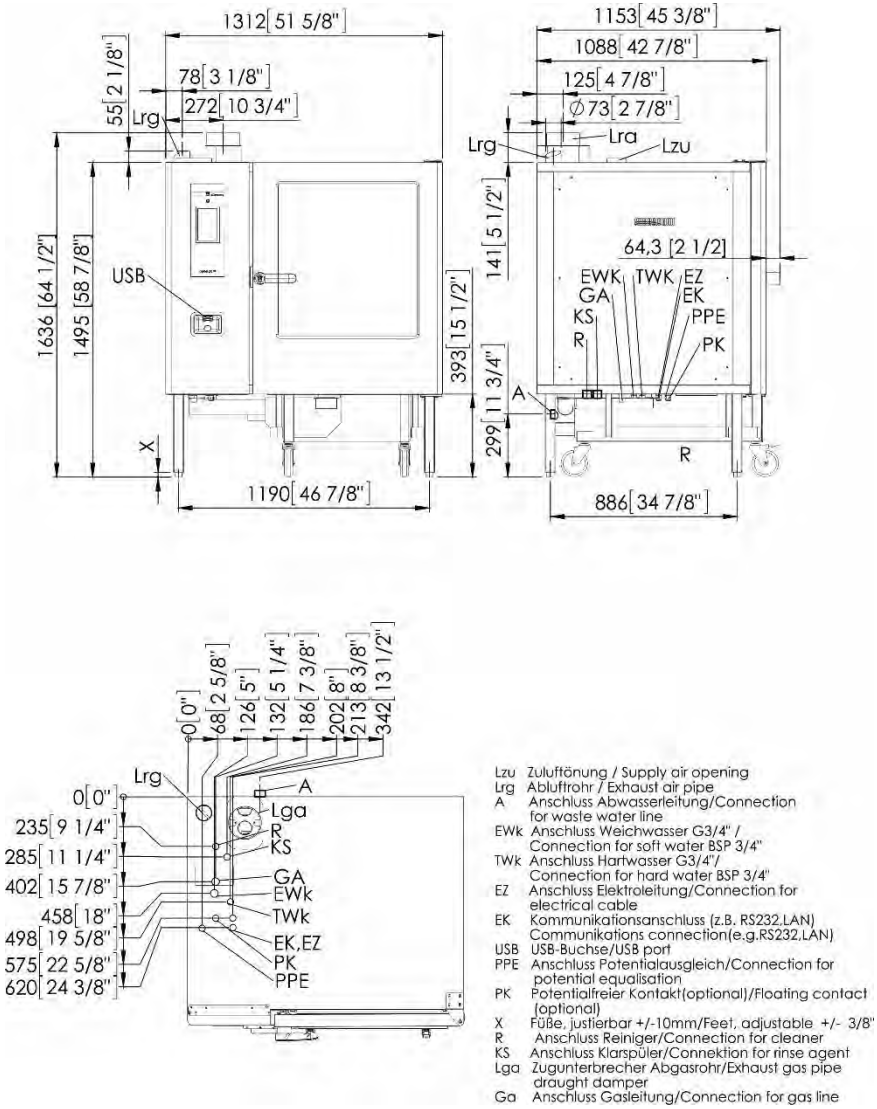


Fig. 28: GeniusMT 12-21, electric, right-hinged

Size 12-21, gas



Lzu Zuluftönung / Supply air opening
Lrg Abluftrohr / Exhaust air pipe
A Anschluss Abwasserleitung/Connection for waste water line
EWk Anschluss Weichwasser G3/4" / Connection for soft water BSP 3/4"
TWk Anschluss Hartwasser G3/4"/ Connection for hard water BSP 3/4"
EZ Anschluss Elektroleitung/Connection for electrical cable
EK Kommunikationsanschluss (z.B. RS232,LAN) Communikations connection(e.g.RS232,LAN)
USB USB-Buchse/USB port
PPE Anschluss Potentialausgleich/Connection for potential equalisation
PK Potentialfreier Kontakt(optional)/Floating contact (optional)
X Füße, justierbar +/-10mm/Feet, adjustable +/- 3/8"
R Anschluss Reiniger/Connection for cleaner
KS Anschluss Klarspüler/Connektion for rinse agent
Lga Zugunterbrecher Abgasrohr/Exhaust gas pipe draught damper
Ga Anschluss Gasleitung/Connection for gas line

Fig. 29: GeniusMT 12-21, gas, right-hinged

Size 20-21, electric

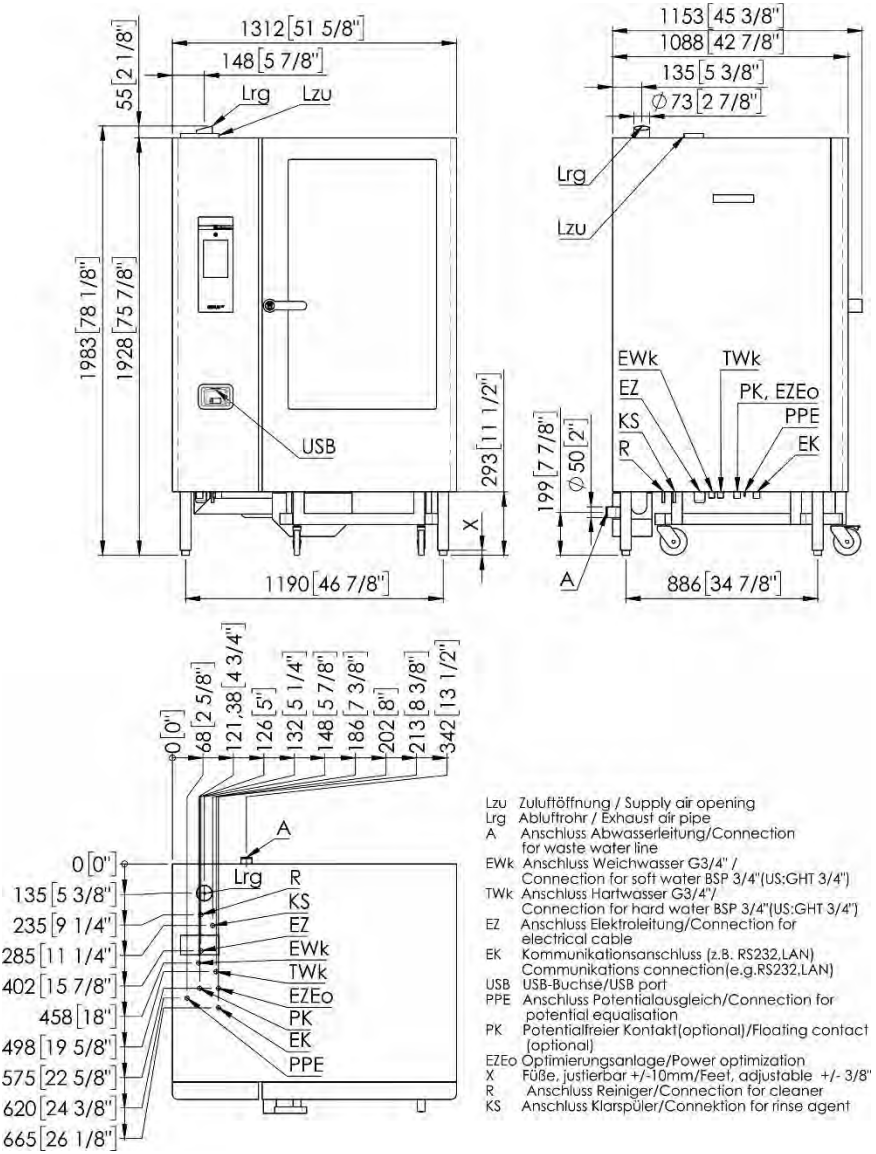


Fig. 30: GeniusMT 20-21, electric, right-hinged

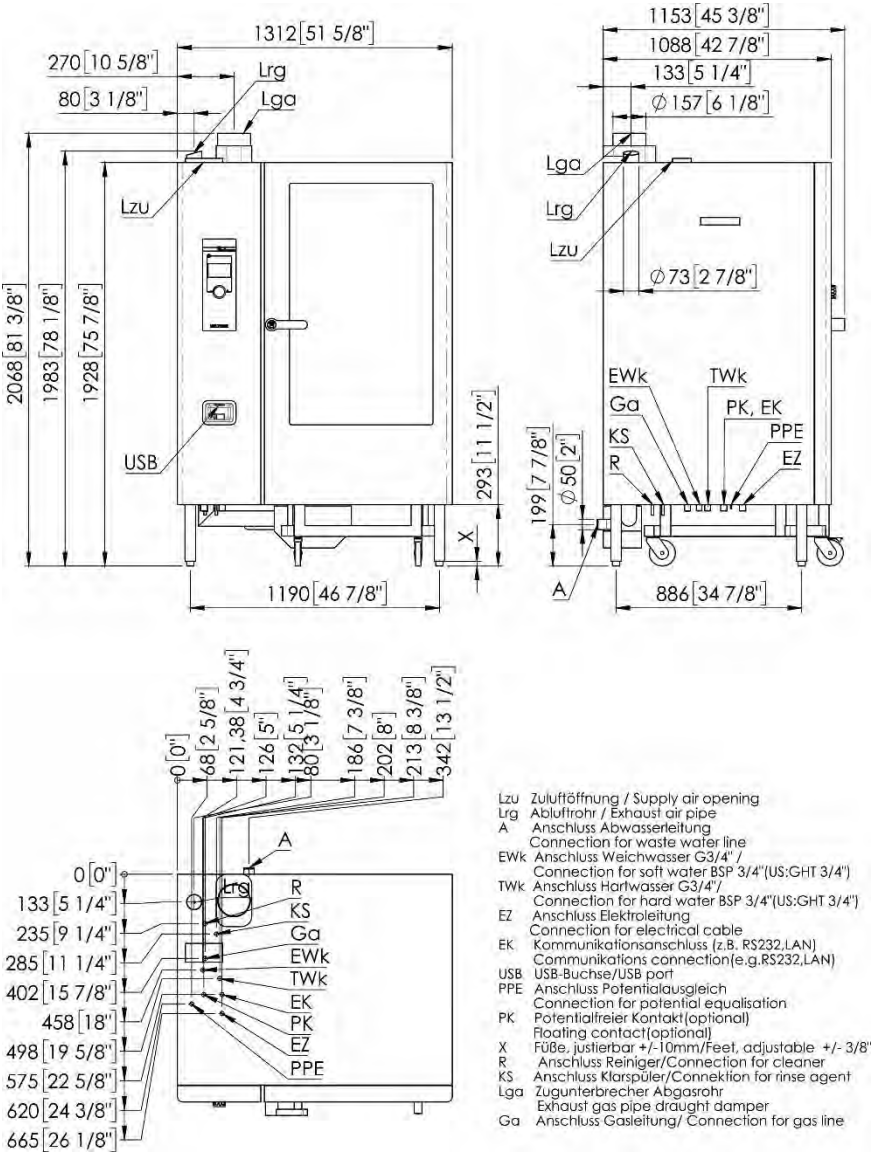


Fig. 31: Multimax 20-21, electric, right-hinged

Size 20-21, gas

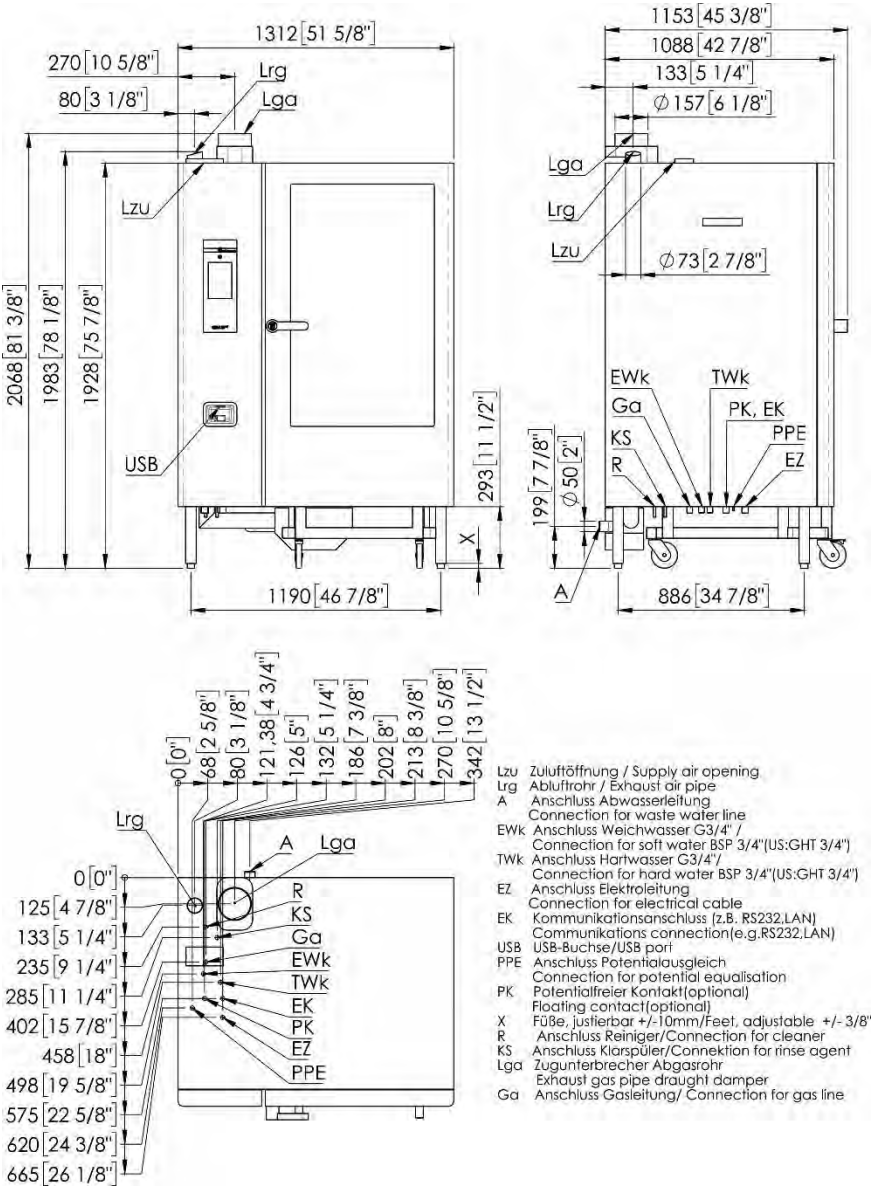


Fig. 32: GeniusMT 20-21, gas, right-hinged

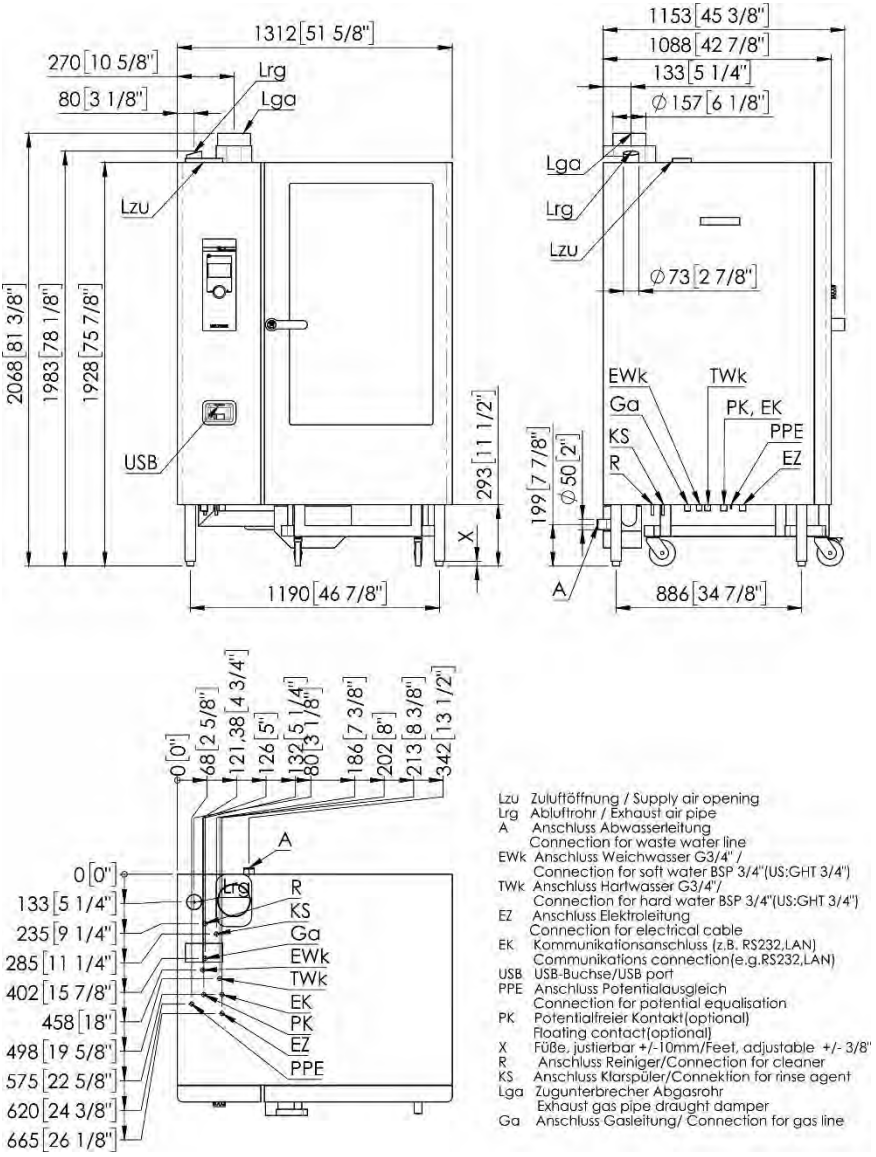


Fig. 33: Multimax 20-21, gas, right-hinged

8.1.2 Options for Kombimix stations

Overview

	Device, top (GeniusMT / MULTIMAX)				
	6-11 electric RH	**6-11 electric LH**	**10-11 electric RH**	**10-11 electric LH**	**6-11 gas**
KOMBIMIX stations					
Device, bottom (GeniusMT / MULTIMAX)					
6-11 electric RH	X	O	X	O	O
6-11 electric LH	O	X	O	O	O
10-11 electric RH	X	O	O	O	O
10-11 electric LH	O	X	O	O	O
6-11 gas	O	O	O	O	X
Condensation hoods (installed or for retrofitting)					
KH2 RH hood	X	O	X	O	O
KH2 LH hood	O	X	O	X	O
Hood KH2 MIX RA	X	O	X	O	O
Hood KH2 MIX LA	O	X	O	X	O
Kits, piping, fastening					
KOMBIMIX kit 6-11	X	X	O	O	O
KOMBIMIX kit 10-11	O	O	X	X	O
KOMBIMIX kit gas 6-11	O	O	O	O	X

Tab. 17: Overview of Kombimix stations combi steamer on combi steamer

	Device, top (Backmaster)				
	EB50 RH	**EB50 LH**	**EB80 RH**	**EB80 LH**	
KOMBIMIX stations					
Device, bottom (GeniusMT / MULTIMAX)					
6-11 electric RH	X	O	X	O	
6-11 electric LH	O	X	O	X	
10-11 electric RH	X	O	O	O	
10-11 electric LH	O	X	O	O	
6-11 gas	O	O	O	O	
Condensation hoods (installed or for retrofitting)					
KH2 RH hood	X	O	X	O	
KH2 LH hood	O	X	O	X	
Hood inst. KH2 MIX MT RA	X	O	X	O	
Hood inst. KH2 MIX MT LA	O	X	O	X	
Kits, piping, fastening					
KOMBIMIX kit 6-11	X	X	O	O	
KOMBIMIX kit 10-11	O	O	X	X	
KOMBIMIX kit gas 6-11	O	O	O	O	

Tab. 18: Overview of Kombimix stations Backmaster on combi steamer

	6-11 electric RH	6-11 electric LH	10-11 electric RH	10-11 electric LH	6-11 10-11 gas
Accessories					
Foot panelling 6/10-11 RH LH	X	X	X	X	X
Foot fastening, table-top device, marine version	X	X	X	X	X
Base frames (BF)					
BF MIX 180 mm	X	X	X	X	X
BF MIX 280 mm					
BF MIX with swivel castors	X	X	X	X	X
BF open 570 mm	X	X	X	X	X
BF open 850 mm	X	X	X	X	X
BF GN 1/1 570 mm	X	X	X	X	X
BF GN 1/1 850 mm	X	X	X	X	X
BF BN 600x400 570 mm	X	X	X	X	X
BF BN 600x400 850 mm	X	X	X	X	X
BF GN 1/1 570 mm sides closed, with door	X	X	X	X	X
BF GN 1/1 850 mm sides closed, with door	X	X	X	X	X
BF GN 1/1 570 mm, door prepared	X	X	X	X	X

	6-11 electric RH	6-11 electric LH	10-11 electric RH	10-11 electric LH	6-11 10-11 gas
BF GN 1/1 850 mm, door prepared	X	X	X	X	X
Door for self installation for BF 570	X	X	X	X	X
Door for self installation for BF 850	X	X	X	X	X
Base cabinets					
Heated base cabinet WU14	X	X	X	X	X
Cooking cabinet ES 80 (including castors)	X	X	X	X	X
Cooking cabinet ES 80 (including castors)	X	X	X	X	X

Tab. 19: Overview of options (X - possible; O - not possible)

Some examples of possible Kombimix versions

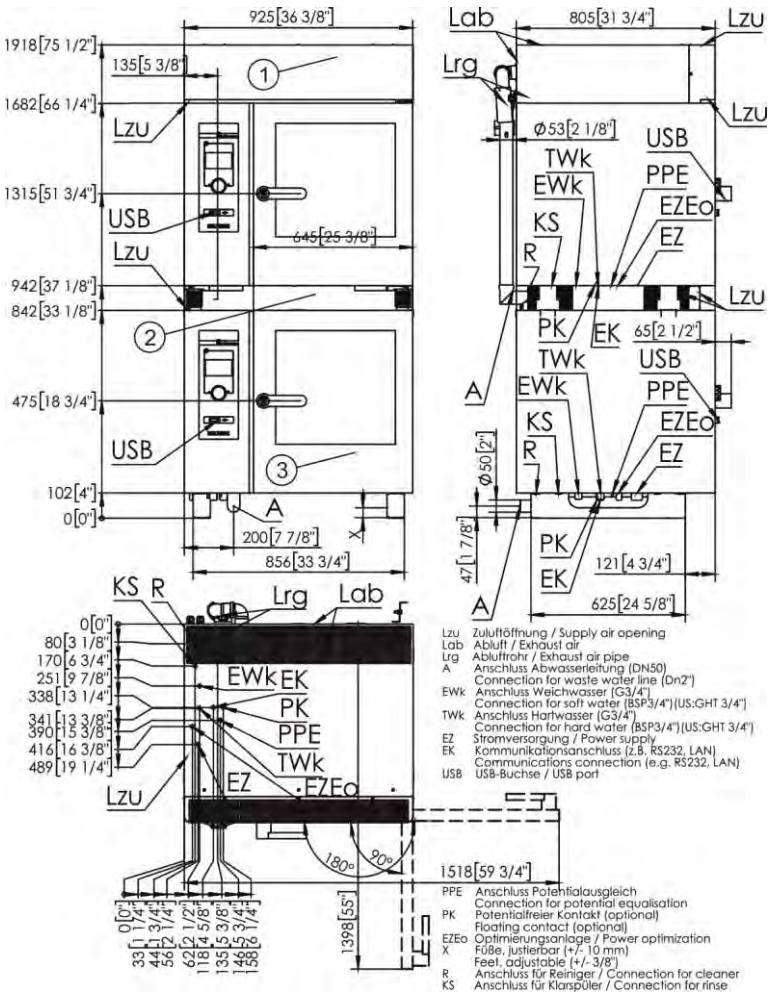


Fig. 34: Kombimix station sizes 6-11/6-11 with condensation hood KH2, right-hinged

1 Condensation hood KH2 MIX MT RH

2 Kombimix kit 6-11 MT RH electric

3 Combi steamer size 6-11, RH electric

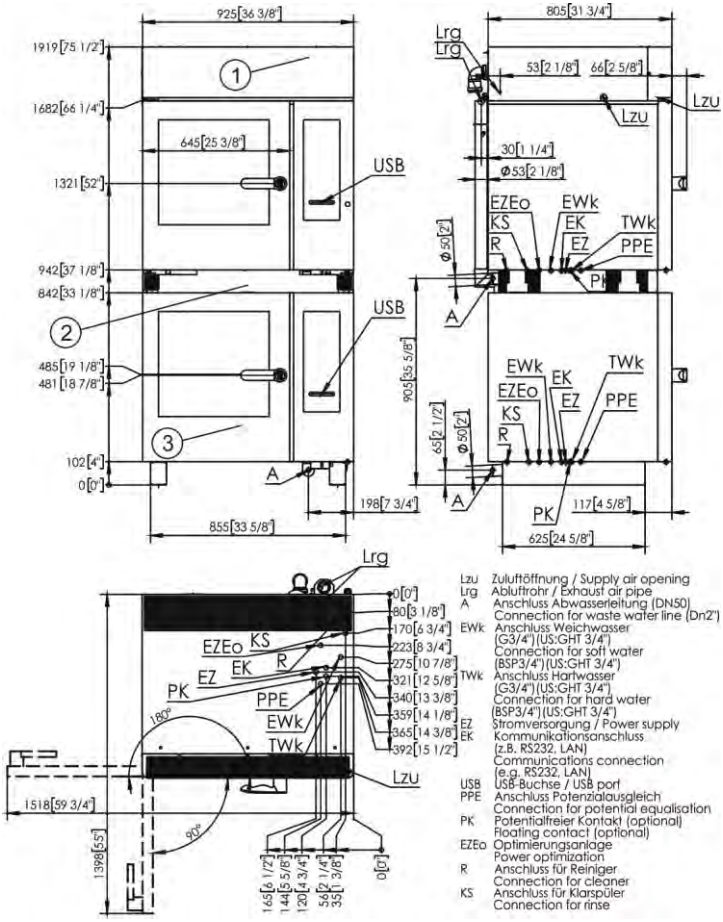


Fig. 35: Kombimix station sizes 6-11/6-11 with condensation hood KH2, left-hinged

1 Condensation hood KH2 MIX MT LH

2 Kombimix kit 6-11 MT LH electric

3 Combi steamer size 6-11, LH electric

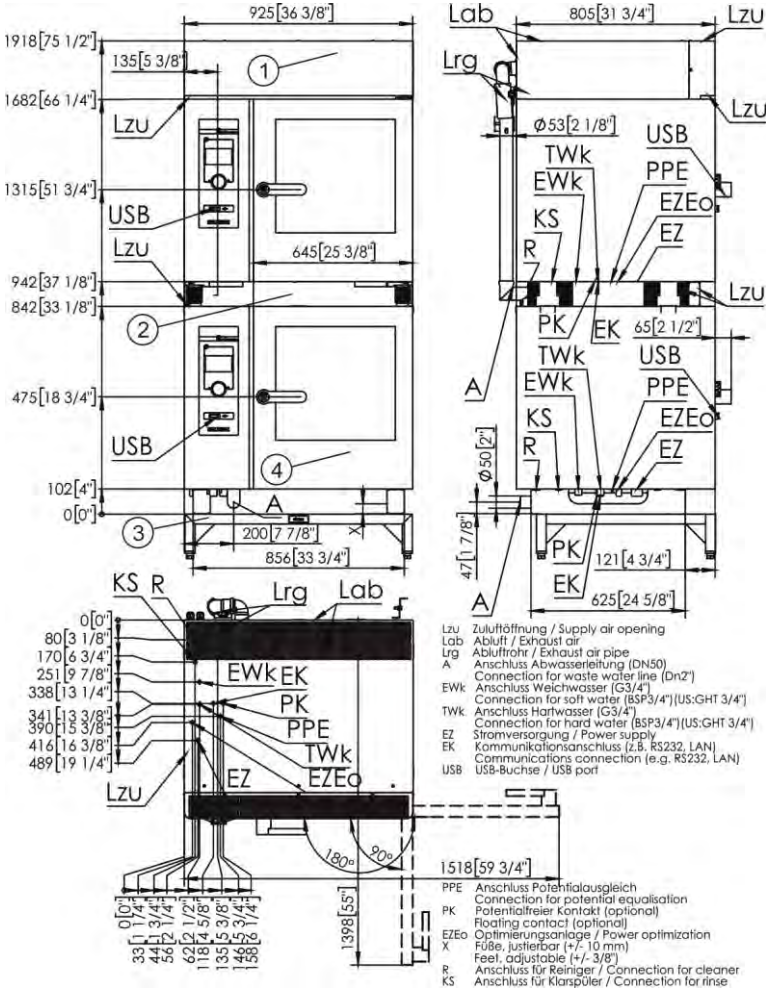


Fig. 36: Kombimix station sizes 6-11/6-11 with base frame 180 and condensation hood KH2, right-hinged

1 Condensation hood KH2 MIX MT RH

2 Kombimix kit 6-11 MT RH electric

3 Base frame H = 180 mm / 7 1/8 in Kombimix 6+10/10+6

4 Combi steamer size 6-11, RH electric

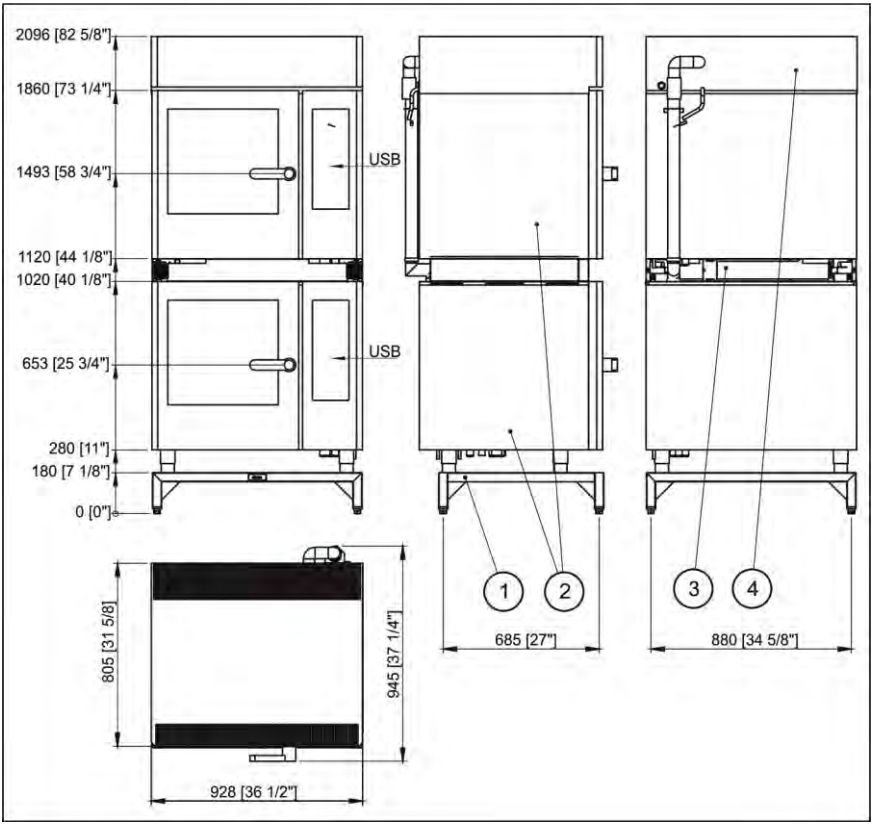


Fig. 37: Kombimix station sizes 6-11/6-11 with base frame 180 and condensation hood KH2, left-hinged

1 Base frame H = 180 mm / 7 1/8 in Kombimix 6+10/10+6
2 Combi steamer size 6-11, LH electric
3 Kombimix kit 6-11 MT LH electric
4 Condensation hood KH2 MIX MT LH

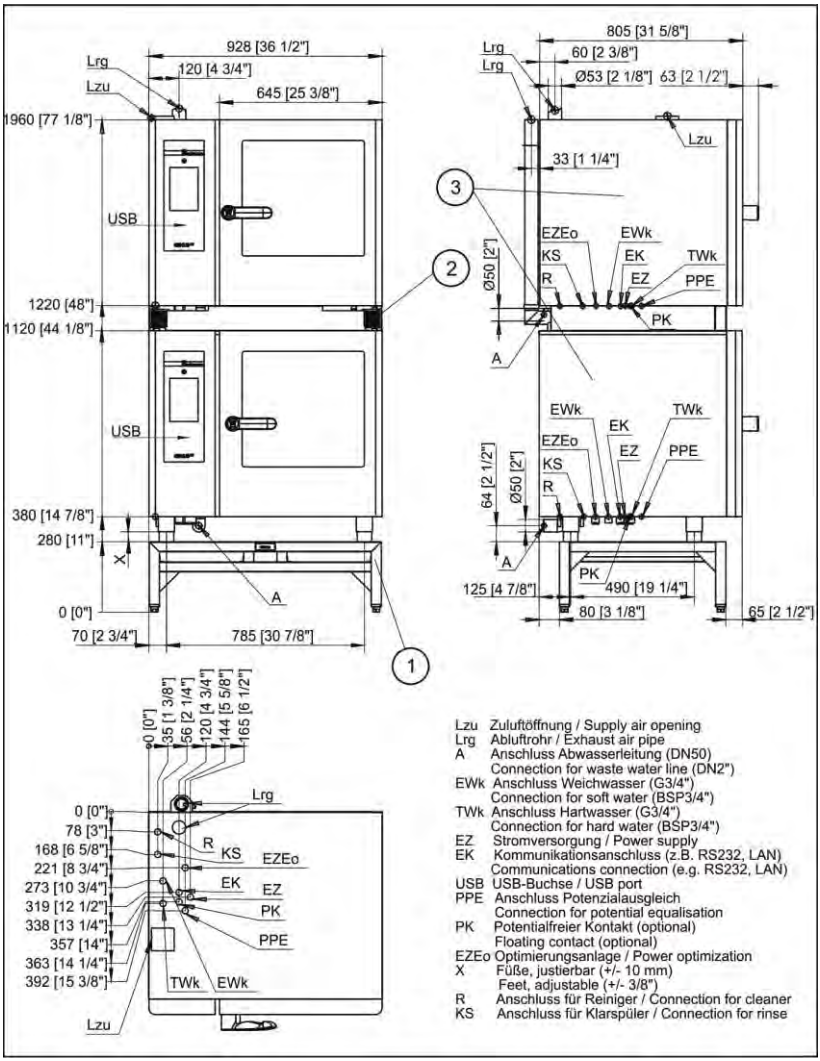


Fig. 38: Kombimix station sizes 6-11/6-11 with base frame 280, right-hinged

1 Base frame H = 280 mm / 11 in Kombimix

2 Kombimix kit 6-11 RH electric

3 Combi steamer size 6-11, RH electric

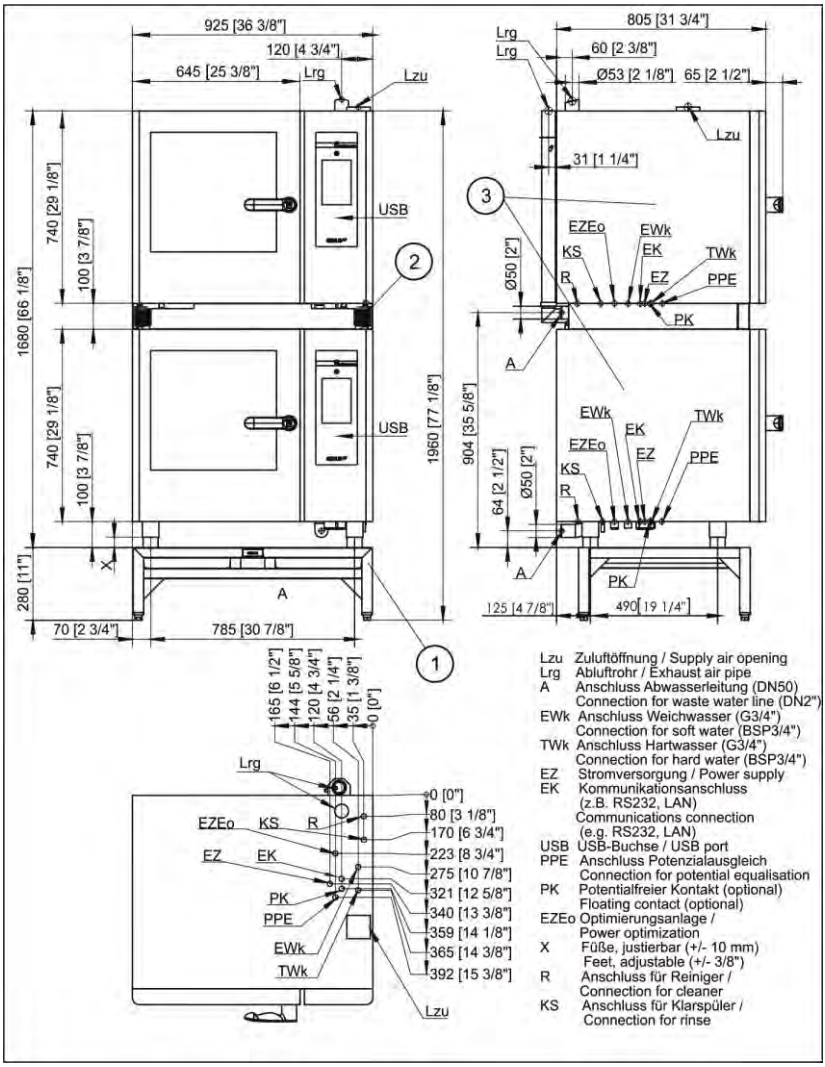


Fig. 39: Kombimix station sizes 6-11/6-11 with base frame 280, left-hinged

1 Base frame H = 280 mm / 11 in Kombimix 6+10/10+6

2 Kombimix kit 6-11 MT LH electric

3 Combi steamer size 6-11, LH electric

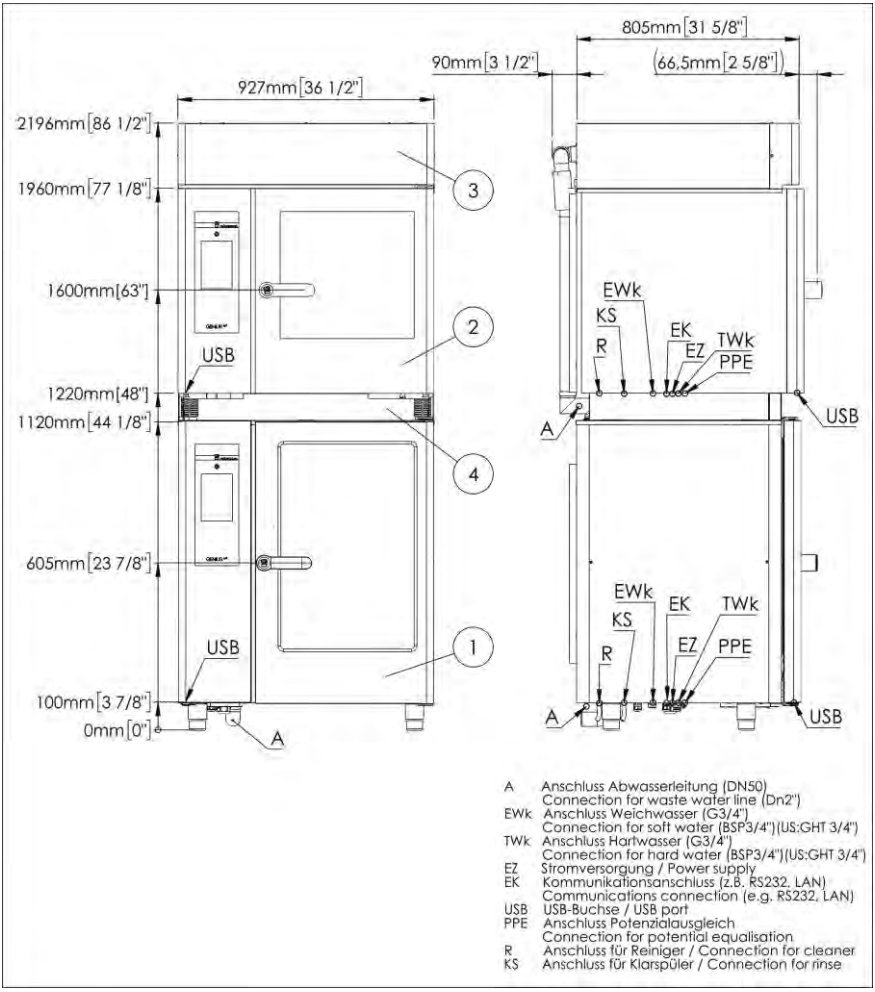


Fig. 40: Kombimix station sizes 6-11/10-11 with condensation hood KH2, right-hinged

1 Combi steamer size 10-11, RH electric
2 Combi steamer size 6-11, RH electric
3 Condensation hood KH2 MIX RH
4 Kombimix kit 6-11 RH electric

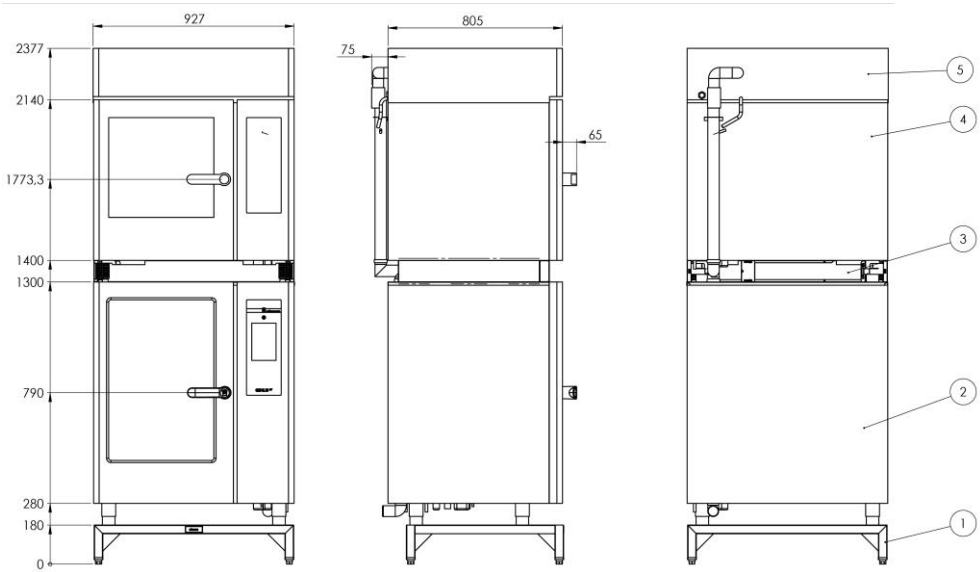


Fig. 41: Kombimix station sizes 6-11/10-11 with condensation hood KH2, left-hinged

1 Base frame
2 Combi steamer size 10-11 LH
3 Kombimix kit
4 Combi steamer size 6-11 LH
5 Condensation hood KH2 MIX MT LH

8.2 Check list

Inspection criterion	Inspection note
Transportation	
Transportation performed as per installation instructions?	
Setting up	
Requirements for the set-up location met?	
Device correctly unpacked?	
Table-top/standalone device securely set up?	
Installation	
Electrical installation correct?	
Gas installation correct? (for gas devices)	
Water connection correct?	
autoclean® connection correct?	
Device safety	
Side plates, cover and panels in position?	
Device surfaces and door have no visible damage?	
Door position for cooking chamber ventilation correct?	
Door sensor fully functional?	
Separator correct?	
Gas shut-off system correct?	
All moving equipment with castors can be secured?	
Warnings	
All warnings/signs in position?	

Tab. 20: Check list after completing installation

8.3 Installation instructions

8.3.1 Installation instructions for Kombimix kit GeniusMT / Multimax from 04/17

Fig. 42: Kombimix kit

Required tools:

- Screwdriver
- Various screw wrenches
- Hand-held drill and drill bit Ø 7 (wall fastening)

Required components:

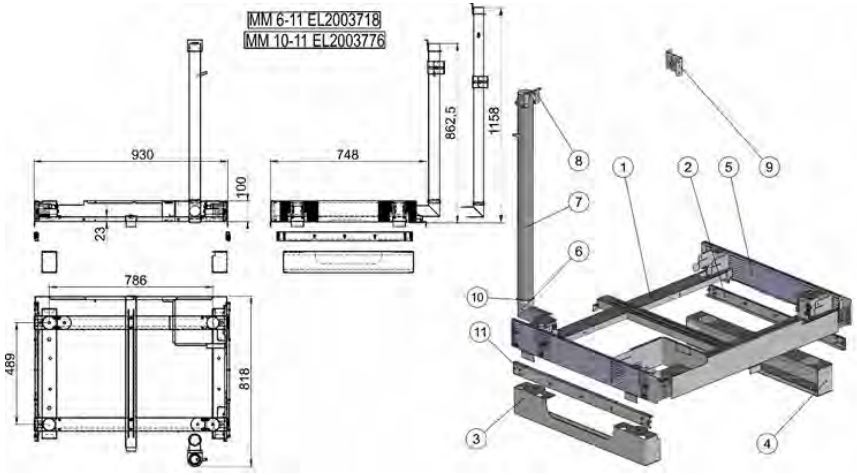


Fig. 43: Kombimix kit, right-hinged 6-11/10-11 ELECTRIC

CAUTION:
If the doors are left-hinged, mirror-image construction!

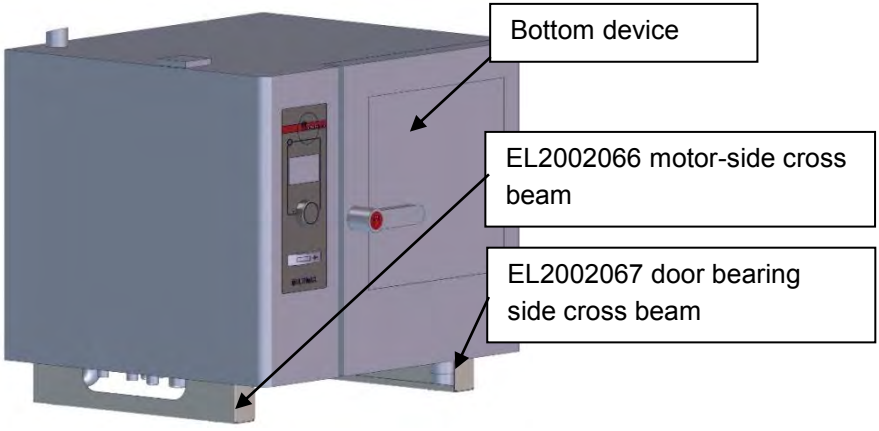


Fig. 44: Arrangement of the cross beams

Item	Art. no.	Designation		Units
1	EL2003000	Intermediate frame inst.	(Fig. 43)	1
2	EL2003020	Reinforcement assy.		2
3	EL2002066	Cross beam	Motor side	1
4	EL2002067	Traverse	Door bearing side	1
5	EL2000907	Ass. foot panelling	6-11/10-11 RA	
6	EL0760188	Double socket D2k		1
7	EL2000955	Exhaust air pipe assy. 6-11	KH2mix 13	1
	EL2001234	Exhaust air pipe assy. 10-11		
8	EL2002796	Pipe retainer		1
9	EL2003364	Wall fastening	Setting range 50/80 mm	1
10	EL0307025	Sealing element	DN 50 silicone	1
11	EL0010685	Oval head screw M5x16	DIN 7985 A2	18

Tab. 21: Kombimix kit, right-hinged (mirror image at left-hinged), electric

CAUTION:
Items 3 and 4 have to be fitted to the foot fastening of the bottom device if required for stability.

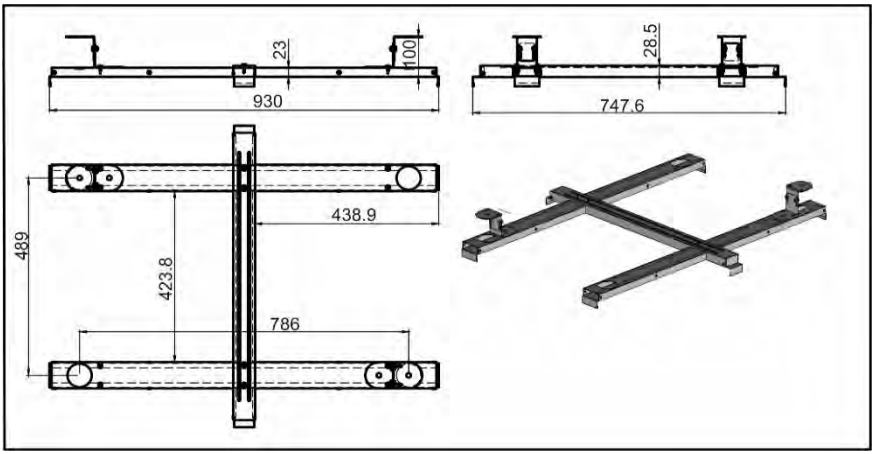


Fig. 45: Intermediate frame installed (Kombimix kit, right-hinged 6-11/10-11 ELECTRIC)

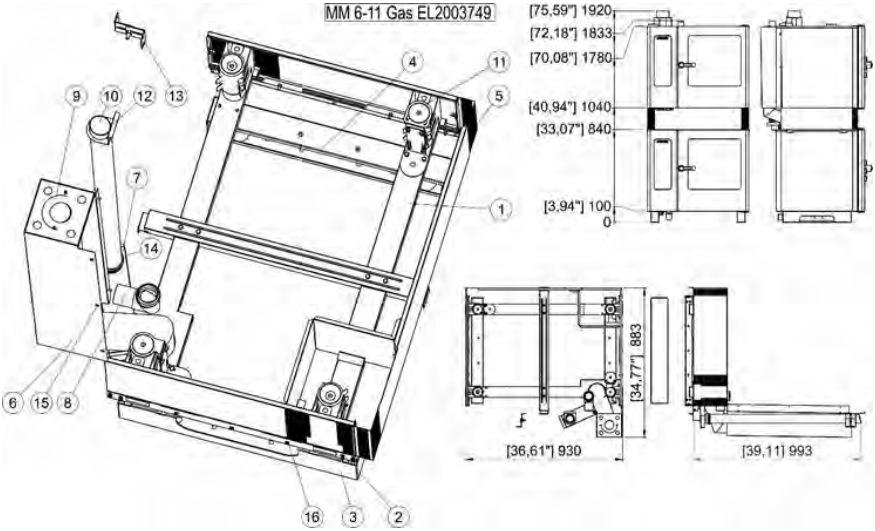


Fig. 46: Kombimix kit, right-hinged 10-11 gas

Item	Art. no.	Designation		Units
1	EL2003751	Intermediate frame inst.	MM gas 17 (Fig. 46)	1
2	EL2003020	Reinforcement comp.	MM 17	2
3	EL2002066	Cross beam	Motor side	1
4	EL2002067	Cross beam	Door bearing side	1
5	EL2001055	Ass. foot panelling	6-11 / 10-11 gas RA	1
6	EL0959154	Shaft assy.	Kombimix gas	1
7	EL0959243	Exhaust air duct assy.	Multimix gas	1
8	EL0959502	Drain elbow	Multimix gas	1
9	EL0501262	Exhaust gas pipe, sheathed	Multimix gas	1
10	EL0959235	Exhaust air pipe	Multimix gas	1
11	EL0887811	Adjustable foot, round	200 mm / 7 6/8 in	4
12	EL2002796	Pipe mount	6-10	1
13	EL2003364	Wall fastening	Setting range 50/80 mm / 2/ 3 1/8 in	1
14	EL0307025	Sealing element	DN 50 silicone	1
15	EL0010685	Pan head screw	M4x8 V2A	5
16	EL0959235	Oval head screw M5x16	DIN 7985 A2	18

Tab. 22: Kombimix kit, right-hinged (left-hinged mirror image), gas

CAUTION:
Items 3 and 4 have to be fitted to the foot fastening of the bottom device if required for stability.

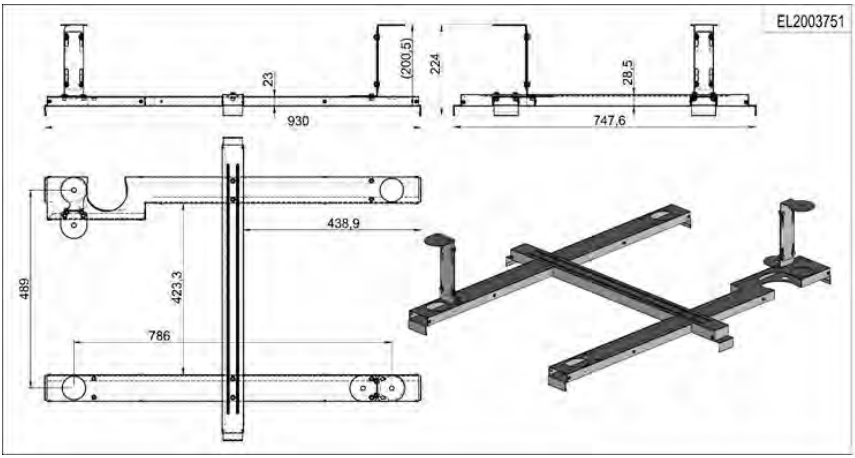


Fig. 47: Intermediate frame installed (Kombimix kit, right-hinged 10-11 gas)

CAUTION:
The installation sequence refers to electric devices. The working steps are similar for gas devices 6-11.

Installation sequence:

1. Unpack the devices and check for external damage.
2. Determination of the bottom and top device.
3. Take into account whether front door is right-hinged or left-hinged before beginning installation of the Kombimix kit.

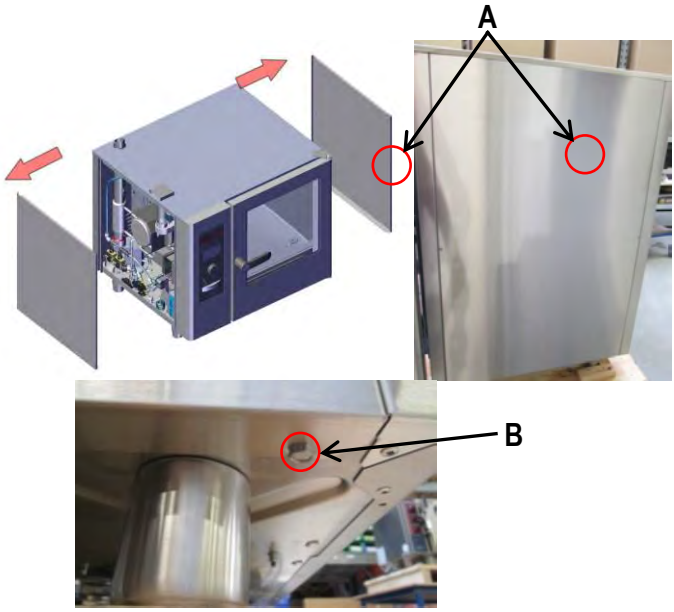


Fig. 48: Unfastening the screws

4. Unfastening the screws on the side plates of the housing of the bottom device (A) and the screws on the base (B) (Fig. 48).

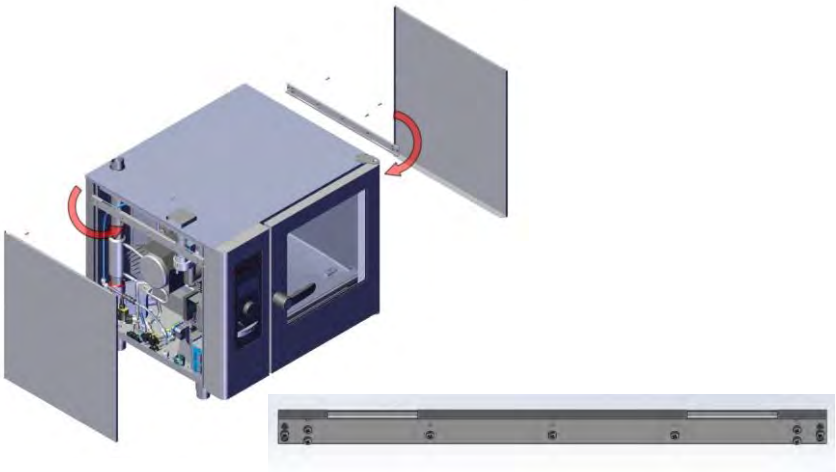


Fig. 49: Installation of the reinforcement (installation position of the reinforcement in this case left)

5. Insert both reinforcements (item 2) on the left and right into the housing and screw them to the upper stay using the oval-head screws M5x16 (items 11 and 16 respectively) (Fig. 49).

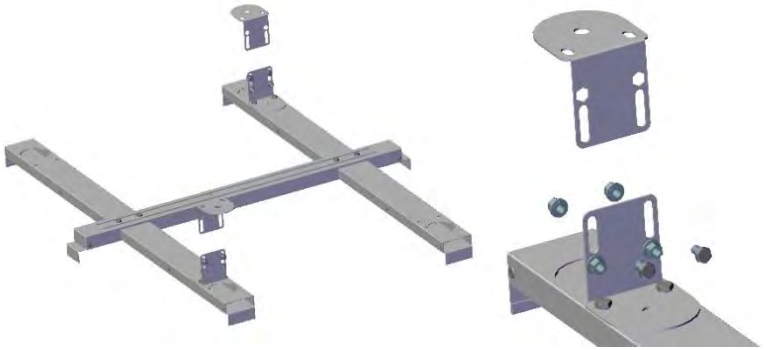


Fig. 50: Foot mounts

6. Unfasten the upper bracket on both foot mounts (Fig. 50).

Fig. 51: Positioning of the intermediate frame

7. Place the intermediate frame (item 1) on the cover of the bottom device so that it aligns with the edges (Fig. 51). The six lugs which are bent downwards (A) must engage securely with the bottom edge of the cover.

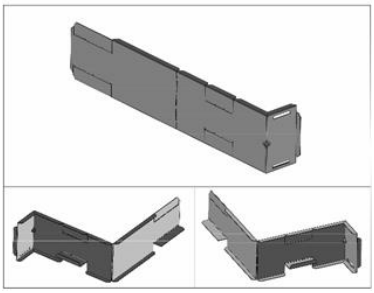
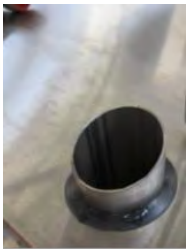


Fig. 52: Separating plate: Right-hinged and left-hinged

8. Bend the separating plate 90° in accordance with the hinge side and edge the lugs (Fig. 52), and install it on the intermediate frame (right-hinged on the left-hand side/left-hinged on the right-hand side). See Fig. 43 for electric devices, see Fig. 46 for gas devices.

Exhaust air extractor, bottom device



Attached double socket with silicone rings

Fig. 53: Installation of the double socket

9. Place double socket on the exhaust air pipe on the bottom device and align it towards the rear (Fig. 53).

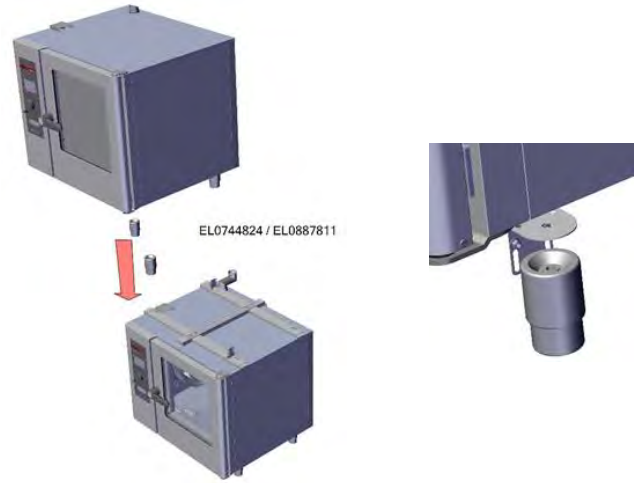


Fig. 54: Adjustable feet

10. Remove the round diagonal adjustable feet provided for securing from the top device (electric EL0744824/gas EL0887811) and fasten them to the device again with the top foot mount brackets (Fig. 54).

Fig. 55: Making sure that the feet are at the same height

11. The foot height is set so that the exact same gap (approximately 100 mm / 3 7/8 in for electric devices/approximately 200 mm / 7 6/8 in for gas devices) is ensured between the bottom and top device across the entire installation surface (Fig. 55).

CAUTION:
For reasons of safety it is imperative that you always install all 4 feet.

12. Connection of waste water connection underneath the top device.

CAUTION:
Never select a nominal diameter smaller than that specified by the manufacturer (DN 50) for all waste water connections as there is otherwise a risk of a backlog.

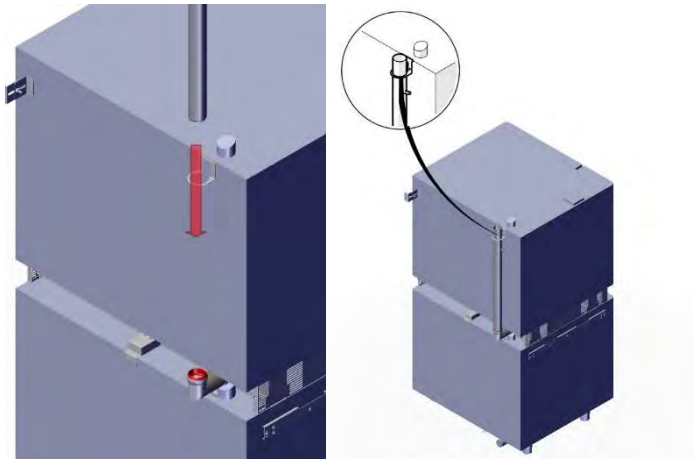


Fig. 56: Attaching the exhaust air pipe

13. Before attaching the exhaust air pipe, the pipe mount has to be clamped underneath the housing cover of the top device. The exhaust air pipe can then be inserted and connected to the double socket (Fig. 56).

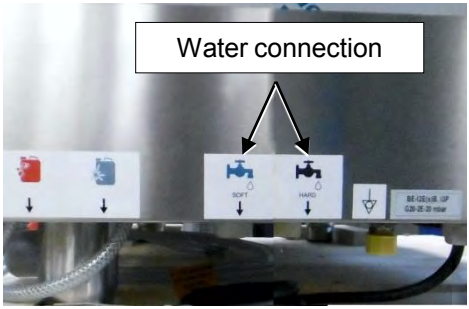


Fig. 57: Water connection

14. Connections for hard and soft water on both devices (Fig. 57).

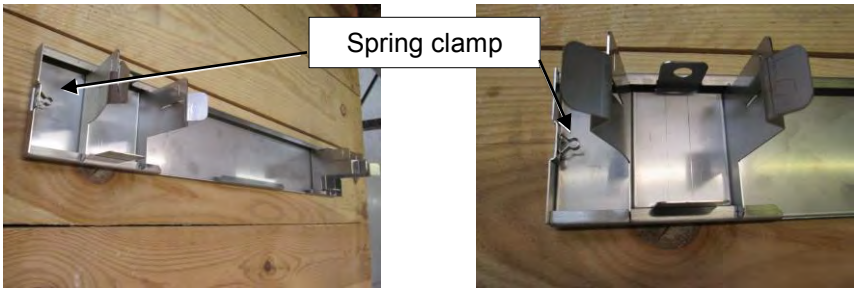


Fig. 58: Spring clamp

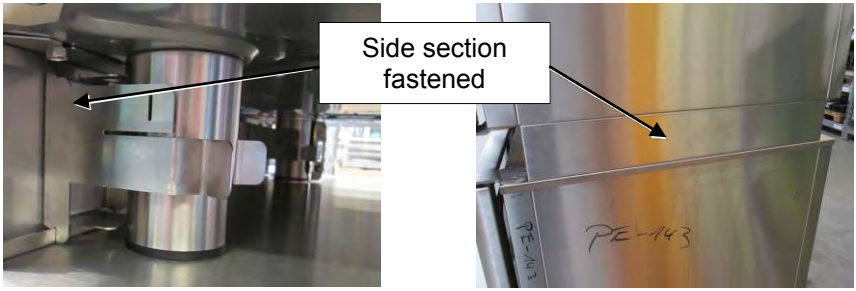


Fig. 59: Side section

15. Attaching the side sections of the foot panelling on the top device. Check beforehand whether spring clamps have been used as clamp connectors in the side sections, and insert them as necessary (Fig. 58 to Fig. 59).

Fig. 60: Installation of the front foot panelling

16. Insert the front section of the foot panelling between the two devices and engage the bolts on the left and right in the spring clamps (Fig. 60).

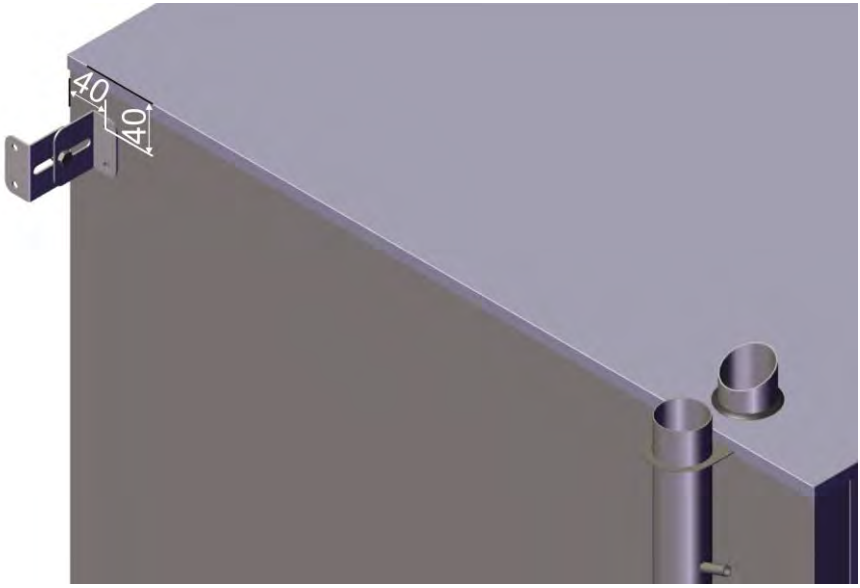


Fig. 61: Dimensions for installation of the wall mount

Fig. 62: Individual parts of the wall mount

17. Use the wall mount (Fig. 62) to secure the top device to prevent it from toppling (recommended dimensions Fig. 61 (40 mm / 1 5/8 inch)).
    The required connecting elements are not included with the delivery.

CAUTION:
It is imperative to ensure the wall fastening is secure. Otherwise the owner-operator bears the responsibility!

8.3.2 Installation instructions for the condensation hood for individual devices and Kombimix stations

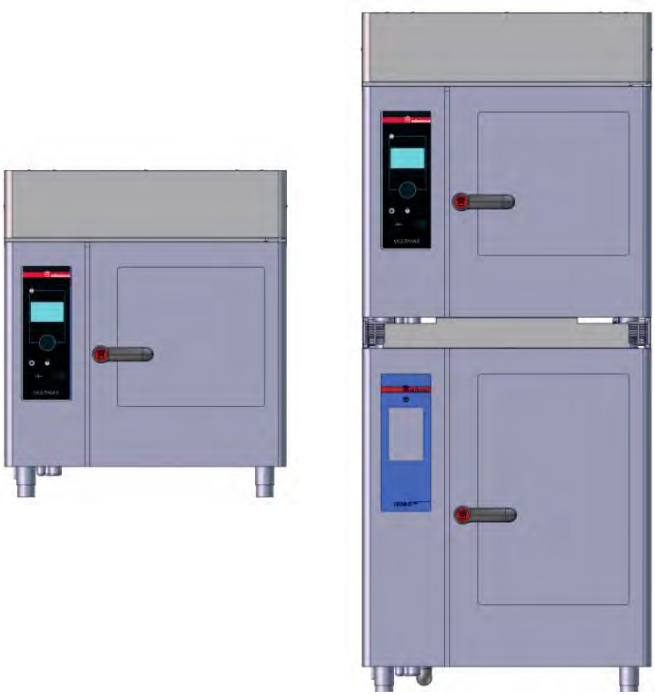


Fig. 63: Individual device and Kombimix station with condensation hood KH2

Supplied material

- Condensation hood N-KH2 assy.
- EL2003503 N-KH2 RH
- EL2003760 N-KH2 LH
- EL2003779 N-KH2 MIX RH
- EL2003780 N-KH2 MIX LH

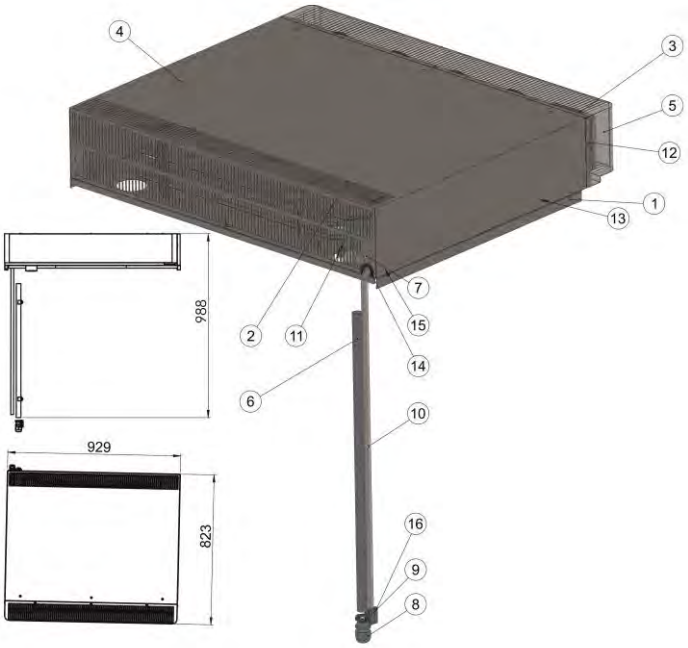


Fig. 64: Main retrofit KH2 parts for individual devices (here right-hinged)

Item	Art. no.	Part	Designation	Units
1	EL2003508	Floor assy.	Retrofit KH2	1
2	EL2000954 EL2001679	Condenser	KH2-13-RH KH2-13-LH	1
3	EL2003534 EL2001845	Ventilation inst.	Retrofit KH2 RH KH2 MT LH	1
4	EL0503612 EL0504655	Front hood section	KH2 09 RH KH2 09 LH	1
5	EL2003509	Rear hood section assy.	KH2	1
6	EL2000959	Protective tube assy.	KH2mix MT	1
7	EL2001024	Cable gland	M20	1
8	EL0501319	Cable gland	M25x1.5	1
9	EL0501321	Nut M25 x 1.5	Cable gland	1
10	EL0593303	Silicone hose	∅9x3 dia.	2m
11	EL0277665	Hose clip	NW 9 – 14	1
12	EL0525316	Pan head screw	M4x8 V2A	8
13	EL0553395	Washer nut	M4 V2A	7
14	EL0510663	Edge protection profile	ET-056, 56 long	1
15	EL0262390	Fastening clip		1
16	EL0502785	Pin header	7-pole	1

Tab. 23: List of main retrofit KH2 parts for individual devices

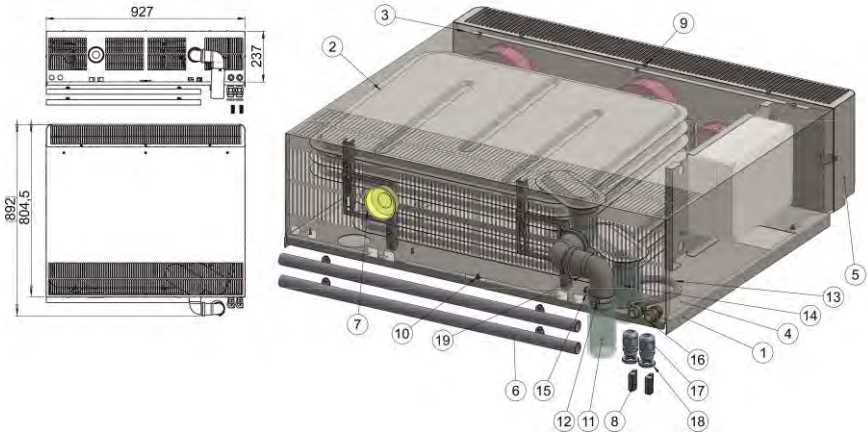


Fig. 65: Main retrofit KH2 parts for mixed stations (here right-hinged)

Item	Art. no.	Part	Designation	Quantity
1	EL2003508	Floor assy.	Retrofit KH2	1
2	EL2000946	Double condenser	KH2mix MT RH	1
3	EL2003865	Fan plate inst.	N-KH2mix	1
4	EL2000943	Rear hood assy.	KH2mix MT	1
5	EL2000602	Hood, front	KH2mix MT RH	1
6	EL2000959	Protective tube assy.	KH2mix MT	2
7	EL2001415	Cover	for hood	1
8	EL0502785	Pin header	7-pole	2
9	EL0525316	Pan head screw	M4x8 V2A	12
10	EL0553395	Washer nut	M4 V2A	9
11	EL0580635	Silicone hose	∅50x5 dia., 140 lg.	2

Item	Art. no.	Part	Designation	Quantity
12	EL0580791	Hose clip	40-60 mm / 1 5/8-2 3/8 in clamping range	2
13	EL0593303	Silicone hose	∅9x3 dia. 80 Shore	4 m
14	EL0277665	Hose clip	NS 9-14 clamping range	2
15	EL0262390	Fastening clip		1
16	EL0580465	Cable lug	PG 16	2
17	EL0501319	Cable gland	M25x1.5	2
18	EL0501321	Nut M25 x 1.5	Cable gland	2
19	EL0581763	HT bend	87° NW 50	3

Tab. 24: List of main retrofit KH2 parts for mixed stations (here right-hinged)

Required tools

Fig. 66: Ladder if necessary, hand-held drill, screwdriver, spanner

Information on correct installation.

- The hoods are available in two versions: Right-hinged and left-hinged devices for an individual device or as a Kombimix version.
- The hood always has to be set up on the combi steamer in a horizontal position.
- Do not set up the device on heat sources, and make sure there is sufficient insulation.
- A minimum clearance to solid walls of 50 mm / 2 in on all sides must be observed.
- You must make sure that there is a sufficient air supply in order to prevent heat accumulation.
- Always place the condensation hood N-KH2 flush onto the combi steamer.

Installation of the condensation hood on an individual device

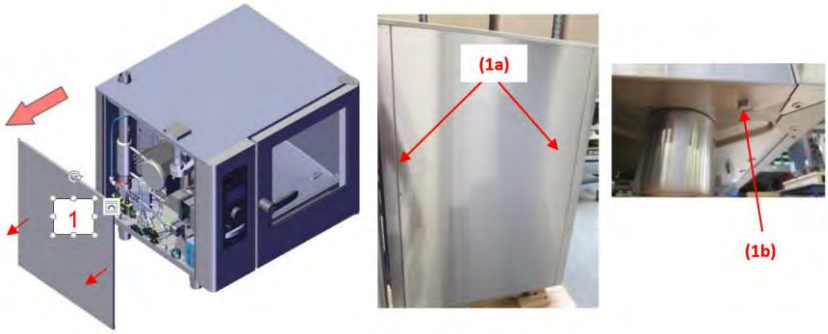


Fig. 67: Opening the bottom device

1. Unfasten the screws (1a) and bottom (1b) on the left-hand side panel and remove the side panel.
2. Place the condensation hood N-KH2 flush onto the combi steamer.

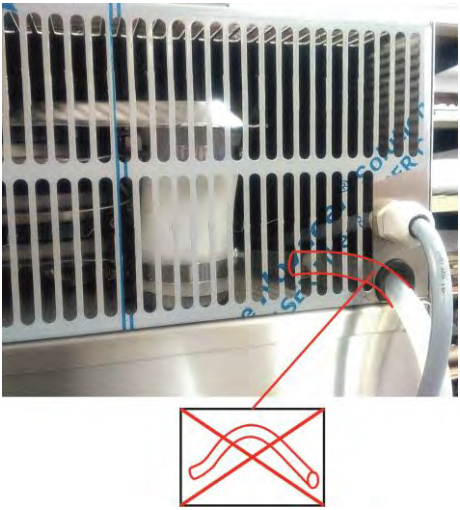


Fig. 68: Straight hose routing in the N-KH2

3. The hose Ø 9x3 must always be fastened flat to the condenser floor and may not be routed higher than the condenser connection.

Fig. 69: Installation details

4. Use a hose clip to connect the hose Ø 9x3 to the condenser outlet and route it through the membrane grommet to the outside.

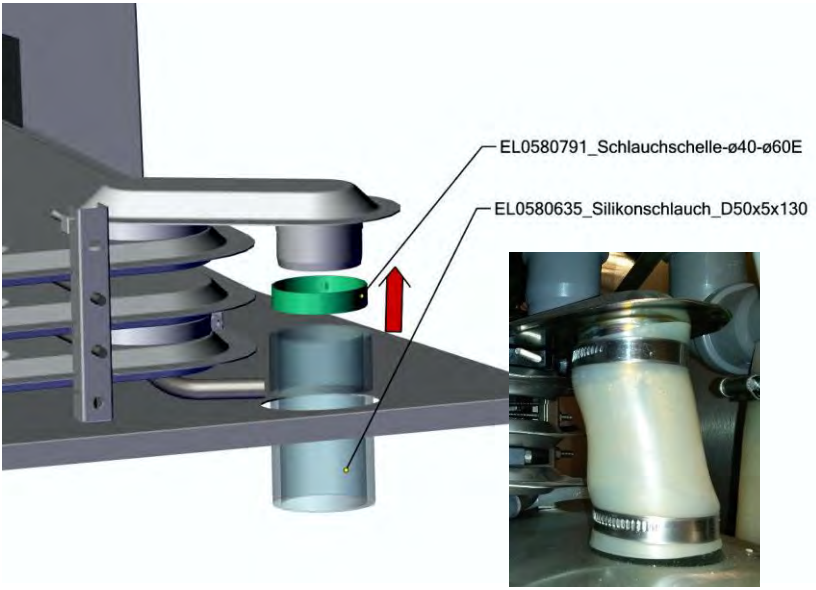


Fig. 70: Installation details

5. Connect the silicone hose Ø 50x5x130 with the vent pipe and condenser and fasten using hose clips.

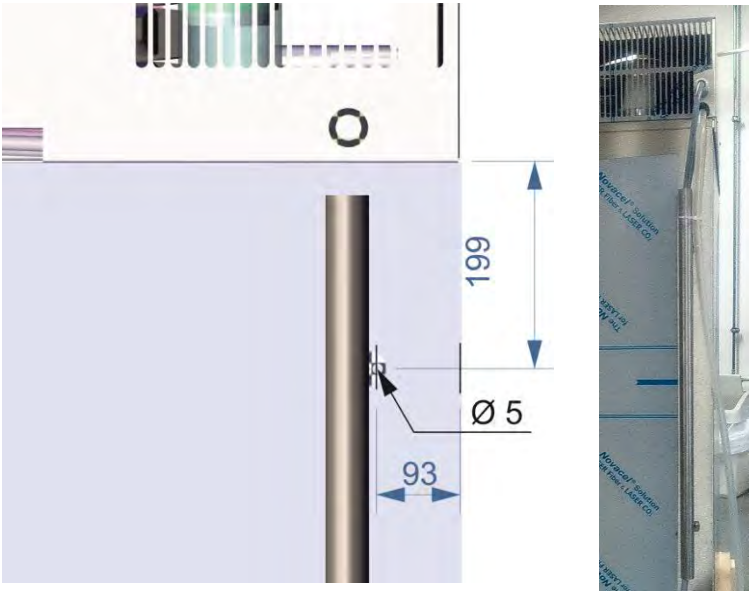


Fig. 71: Installation details

6. To mount the protective tube drill the hole for the upper holding clip in the device rear panel (Fig. 71). Then fasten the protective tube using the pan head screw M4x8 and washer nut M4 and align vertically. Drill the hole for the second clip and also fasten using the pan head screw M4x8 and washer nut M4.

Damage to the device interior through drilling.
Do not drill the hole deeper than 10 mm as there will otherwise be damage to the components in the device.
Chippings must not be allowed to enter into the device or, respectively, they must be collected and removed.

Fig. 72: Mounting detail

7. Route the electrical cable connected as per circuit diagram through the cable gland and the protective tube out of the combi steamer downwards through the opening at the device bottom and connect to the connector plug. Then connect the plug with the device electrical system.
8. Remount the side panels.
9. Switch on the power, switch on the N-KH2 and test whether the fans at the front of the steam condenser suction air.

Installation of the condensation hood on Kombimix stations

Installation of the KH2 for Kombimix stations is effected in a similar manner in conjunction with the installation instructions for Kombimix stations:

8.4 EC declaration of conformity and certificates

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 designation	Forced convection oven (with steamer) for commercial use (electric)
Devices	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 2014/35/EC
- Electromagnetic Compatibility Directive 2014/30/EC
- RoHS Directive 2011/65/EC

The protective targets of the Low Voltage Directive 2006/95/EC are upheld as per Annex I, no. 1.5.1 of the Machinery Directive

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 55014-1:2012; DIN EN 55014-2:2016
- DIN EN 61000-3-2:2015; DIN EN 61000-3-3:2014
- DIN EN ISO 12100:2011

Applied quality and environmental management
Eloma GmbH applies the following quality and environmental management:

- certified quality management system as per ISO 9001:2015
- certified quality environmental system as per ISO 14001:2015

In case of improper use or constructional modifications to the device without the approval of Eloma GmbH this EC declaration of conformity will lose its validity.

Maisach, 19/07/2018

Mark Joseph Müller
Managing Director

ppa. B. Hoffmann
Bernd Hoffmann
Production Manager

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 designation	Forced convection oven (with steamer) for commercial use (electric)
Devices	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 2014/35/EC
- Electromagnetic Compatibility Directive 2014/30/EC
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- DIN EN 55014-1:2012; DIN EN 55014-2:2016
- DIN EN 61000-3-11:2001; DIN EN 61000-3-12:2012
- DIN EN ISO 12100:2011

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82216 Maisach, Germany

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

Product designation	Forced convection oven (with steamer) for commercial use (gas)
Devices	MULTIMAX 6-11; MULTIMAX 10-11; MULTIMAX 20-11; MULTIMAX 20-21 Genius-MT 10-11; 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 2014/35/EC
- Gas Appliance Directive 2009/142/EC
- Electromagnetic Compatibility Directive 2014/30/EC
- RoHS Directive 2011/65/EC

The protective targets of the Low Voltage Directive 2006/95/EC are upheld as per Annex I, no. 1.5.1 of the Machinery Directive

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 55014-1:2012; DIN EN 55014-2:2016
- DIN EN 61000-3-2:2015; DIN EN 61000-3-3:2014
- DIN EN ISO 12100:2011

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