



**SCOTS ICE AUSTRALIA**  
foodservice equipment

# CATERING

MULTIMAX - THE CRAFTSMAN IN THE CANTEEN, CATERING AND PARTY SERVICE

ABN: 54 080 084 260

Unit 5 / 175-179 James Ruse Drive

Rosehill NSW 2142

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## OUR RECOMMENDATION:

### MULTIMAX 10-11

The simple things in life are often the best. The same applies to the MULTIMAX combi steamer. We have simply left out everything that is not necessary. And that is exactly what makes MULTIMAX so valuable. It's all about cooking!

#### THE SAME AGAIN, PLEASE!

It truly assists the chef in the day to day operations and makes sure that the guests are continuously happy with the results. The MULTIMAX memory of 99 programs and the Steptronic® function ensure high quality results every time.

#### AND NOW WITH FULL STEAM!

The MULTIMAX also features the Eloma fresh steam system. It generates steam directly in the cooking chamber, which is ideal, also for sensitive food – saving you water and energy.



#### HELLO CONTROL!

In the kitchen there is usually no time for long and detailed instructions. That's why we designed an intuitive and time saving control: with a language neutral 5" display and a push-dial. Thanks to the new USB port positioning, updates and programs can be transferred as easy as never before.

#### KITCHEN POSSIBLE!

Thanks to the simple and basic concept behind it, MULTIMAX remains a multitasking machine: a true all-rounder! With 8 cooking modes from 30°C to 300°C: steaming, combi-steaming, intensive-steaming, vario-steaming, convection cooking, low-temperature and Delta-T cooking as well as regeneration. The MULTIMAX can cover it all.

	<b>MULTIMAX 10-11</b>	<b>MODEL CODE</b>
<b>STANDARD FEATURES:</b>	Electric, right hinged door, autoclean® and Multi-Eco-system	EL1103001-2A
	Electric with right hinged door	EL1103008-2A
<b>COMPLEMENTARY PRODUCTS/ SPECIAL ACCESSORIES:</b>	KH2 Multi-Eco condensation hood	EL2004324
	Open support stand, 570 mm height	EL0506777
	Rack adaptor VarioConvert® GN 1/1 into GN 2/4	EL2001384
	Vario rack (GN/BN 64) as replacement to the standard GN	EL0509971-AT
	Safety door lock	EL2000818-AT
<b>STANDARD ACCESSORIES:</b>	GN pan stainless steel, closed 65 mm	EL0096512
	GN pan stainless steel, perforated	EL0500531
	GN grid stainless steel	EL0522023
	FlexiFry frying basket	EL0501193
	Hotspot aluminium grill and pizza tray	EL0503274
	Grease filter stainless steel	EL0760749
<b>SAFETY, HYGIENE:</b>	HACCP protocols saved in oven memory	included as standard
	autoclean® MT - fully automatic cleaning system	included as standard
	Advantage package Multi-Clean special cleaner, 6x10 l	EL0729221
	Advantage package Multi-Clean rinse aid, 6x10 l	EL0729248
	Brita Purity Steam C 600 Starter Kit	EL2003772
	Individual cleaning plan	included as standard
<b>VERSIONS/ OPTIONS/ ACCESSORIES (SELECTION):</b>	Left hinged door with user panel on the right side (only for electric 6-11 and 10-11)	
	LAN connection as option (USB port standard)	
	Variations in model sizes: 6-11, 10-11, 20-11, 20-21	
	Gas (only right hinged)	

## FACTS & FIGURES:

**CAPACITY/ OUTPUT PER UNIT:** 120 meals, 40 kg potatoes, 120 chicken breasts

**DIMENSIONS BASIC UNIT W/D/H IN MM:** 925/805/1120

**CONNECTED LOAD:** 400V (17.0 kW)

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## CUSTOMER SERVICE

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## SALES

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Email: [nsw.sales@scotsice.com.au](mailto:nsw.sales@scotsice.com.au)

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## SERVICE & SPARE PARTS

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