

GENIUS MT 10-11

GN 10+1 X 1/1

Combi steamer, electric, right hinged



HIGHLIGHTS

MT TECHNOLOGY:

- 7" MultiTouch Display
- Climatic®MT
- Last®20
- Quick Set
- Multi Cooking
- Quick Mode
- autoclean® MT
- 9 operating modes
- 10 fan speed levels
- Steptronic®
- Multi-Eco-System
- Multi-point core-temperature sensor
- SPS®: Steam Protection System

GENIUS MT 10-11 GN 10+1 X 1/1

DIMENSIONS

Width x depth x height in mm: 925 x 805 x 1120

Weight: 167 kg

Weight with packaging: 191 kg

Number levels: 10+1 x GN 1/1

Distance between levels: 67 mm

ELECTRICAL SUPPLY

Voltage: 400V/ 3 N AC

Connection load: 17,20 kW

Rated current: 24,8 Amp

Protection: 3 x 25 Amp

Res. current circuit breaker, frequency converter 1PH: 10Amp

Recommended cross section: 4 qmm

Noise emission: < 70 dB (A)

Article number:

EL1113003-2A

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

GN 1/1: 10+1

EN / BN*: 5

Plates max Ø32 cm: 18

*Serial-hanging racks GN, EN/BN hanging racks available with accessories

WATER CONNECTION

Water supply/dim: 2 x G 3/4" A

Flow pressure: 2 - 6 bar (200 - 600 kPa)

DRAIN SYSTEM

Version: permanent connection (rec.) or funnel waste trap

Type: DN50 (min. Ø internal: 46mm)

Slope for waste water pipe: min. 3%

WATER QUALITY

General requirement: drinking water

Total hardness: ≤ 3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH-value: 7,0 - 8,5

Cl (chloride): max. 60 mg/l

Cl₂ (free chlorine): max. 0.2 mg/l

SO₄²⁻ (sulphate): max. 150 mg/l

Fe (iron): max 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20 µ S/cm

Water pressure: 4 bar (2 - 6 bar)

WATER CONSUMPTION

Soft water: 16 l/h (at 4 bar)

Hard water: 55 l/h (at 4 bar)

HEAT EMISSION

latent: 6,12 MJ/h, sensitive: 4,284 MJ/h

STANDARDS

Safety: VDE - UL-CSA, SVGW, WRAS

Protection: IPX 5

Built according to: DIN 18866-2



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STANDARD FEATURES

9 operating modes from 30°C to 300°C

7" Multitouch-Display (resistiv)

autoclean®MT

Quick Set

Eloma live steam system

Steptronic®

Climatic®MT

Fan speed in 5 levels - each one can be pulsed

Autoreverse fan wheel for even results

e/2 - energy savind mode

Start time setting up to 24h

400 programme spaces with 20 steps each

Favourites marking and filtering

Quick Mode

HACCP/LMHV data logging and display

Last*20

Multi-point core-temperature sensor

Active-Temp

Safety door lock

Integrated spray hose

Temperatures from 30°C to 300°C

SPS®: Steam protection system

Manual steaming

Multi-Eco-System

Delta-T cooking

LT-cooking

Regeneration mode

Multi Cooking

OPTIONS

Left hinged

External sous-vide probe

External core temperature probe

Ocean version

Special voltages

Connection energy optimisation

LAN-connection

ACCESSORIES (EXTRACT)

Multi-Eco condensationhood

Combimix-Kits, support stands and condensation hoods for mix-stations

Vario-hanging racks for GN 1/1 and BN 46

Mobile tray rack, push-in-frame

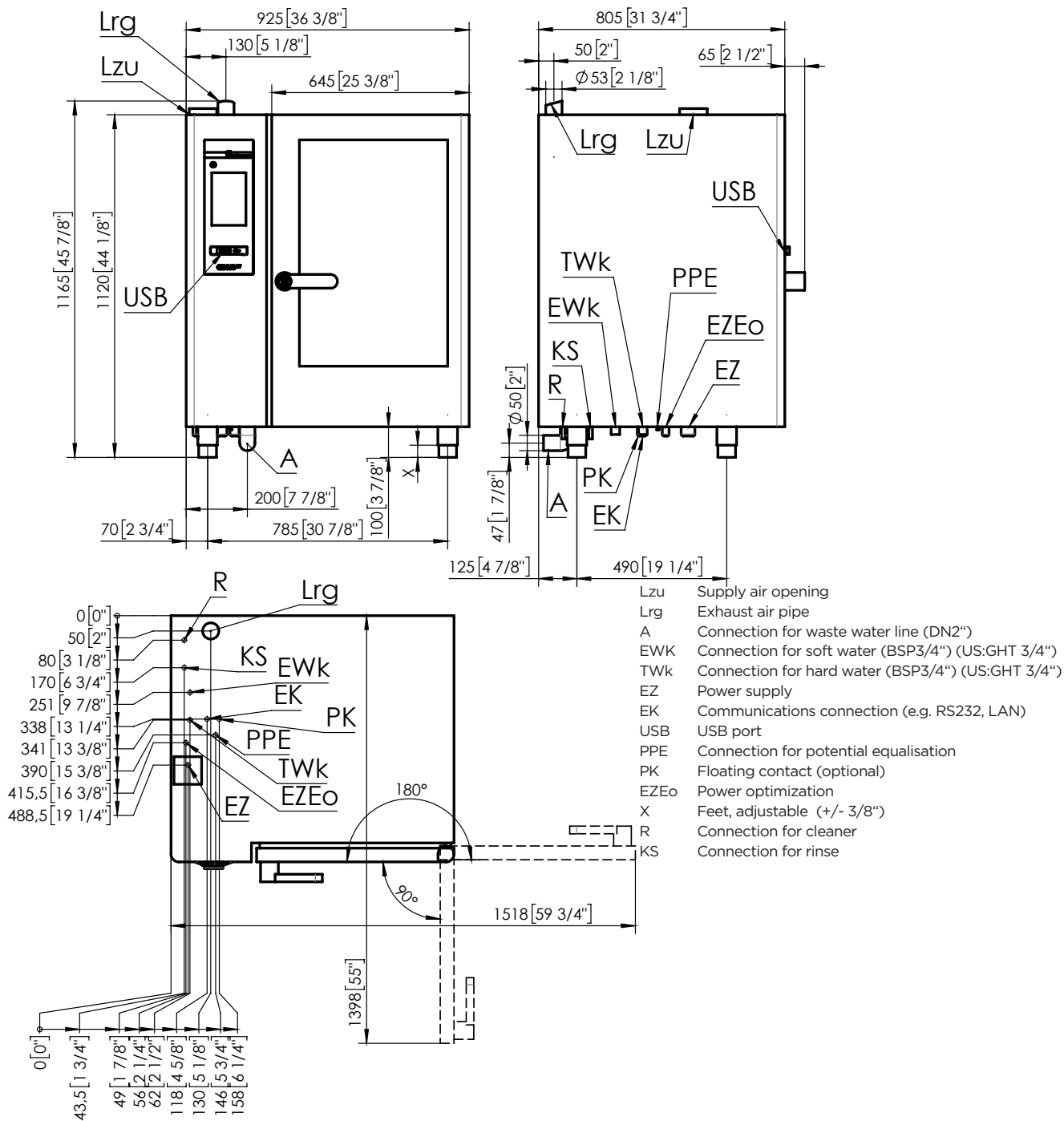
Mobile plate rack

SmokeFit smoking device

Trays, grids and pans

ProConnect data management software





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