

# GENIUS MT

# Combi steamer, electric, left/right-hinged 6-11, 10-11





# **HIGHLIGHTS**

### Vario hanging rack

More capacity, resource-saving. Can be used flexibly for both GN and BN accessories.

#### Eco Steam

More power with significantly less consumption. Energy-optimised and water-saving.

#### Power Steam

The powerful function for demanding food.

#### LED and double glazing

Lower power consumption, more environmentally friendly and longer service life.

#### autoclean® PRO

Water-saving, fewer chemicals in use, more flexibility.

#### 9 inch display

Capacitive display with glass control element and intuitive operating concept.

#### Customisable software

Advanced personalisation options make daily work with the unit easier.

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# Device data

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

# **Electrical connection**

	Type 6-11	10-11	
Voltage 200 V - 240 V 3 AC			
Power requirement [kW]	8.6 – 12.1	17.0 - 24.2	
Rated current [A]	37.4 - 52.7	74.0 - 105.3	
Fuse protection	3 x 35 A	3 x 63 A	
Residual-current circuit breaker	Туре В	Туре В	
Tripping current [mA]	30	30	
Voltage 380 - 415 V 3 NAC			
Power requirement [kW]	10.2 - 12.0	15.6 – 18.5	
Rated current [A]	24.8 <b>-</b> 29.5	39.0 – 46.3	
Fuse protection	3 x 20 A	3 x 35 A	
	(3 x 16 A)	(3 x 25 A)	
Residual-current circuit breaker	Туре В	Туре В	
Tripping current [mA]	30	30	
Minimum cross section for connection [mm²]	3x 1.5	3 x 1.5	

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# Heat emission, noise emission

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

# Setting up

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

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# Water/Waste water

2 x G 3/4" A	
2 - 6 (200 - 600)	
Permanent connection	
DN50 (min. inside dia.: 46 mm) for permanent connection	
min. 3	
	2 - 6 (200 - 600)  Permanent connection  DN50 (min. inside dia.: 46 mm) for permanent connection

Drinking water
≤ 3
70 - 125
7 - 13
5 - 9
7.0 - 8.5
max. 80
max. 0.1
max. 100
max. 0.1
max. 50
20 - 90
4 (2 - 6)

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

# Hard water quality

#### Soft water

Soft water		
With autoclean® PRO	0.3 l/min	
Power Steam	1.85 I/min	
Hard water		
With autoclean® PRO:	6.8 l/min	

# **Equipment**

#### **Equipment**

- 12 operating modes:
- Steaming
- Intensive steaming
- Vario steaming
- Convection
- Combi-cooking
- Low-temperature cooking
- Delta-T cooking
- Regenerating
- Baking with steam injection
- Holding
- Proofing
- Thawing
- MT technology: Baking mode
- Eco Steam
- Power Steam
- Multi-eco system for heat recovery
- Multi menu
- Glass control unit with 9" display
- Control unit with MultiTouch display
- LAN interface
- USB interface
- Inner and outer housing made of rustproof stainless steel
- IPX 5 (jet water protection)
- Integrated hose with hand shower
- Fresh steam system
- Seamless hygienic cooking chamber
- Adjustable air deflector
- Door with LED lighting and double glazing
- Right-hinged door
- Door latch position 90 °
- Flashing light at the end of the cooking programme
- Adjustable volume of the signal tone
- Quick-action door closure
- Supply air/exhaust air
- Internal multi-point core temperature probe with 4 measuring points
- Frequency converter

- Manual cooking / Manual baking:
- Temperature, adjustable between
   30 °C-300 °C accurate to the degree
- Core temperature, adjustable between 20 °C-100 °C accurate to the degree
- Humidity range, adjustable between
   0 100 % percentage accurate
- Steam injection quantity, adjustable in 1 ml steps or seconds
- Manual humidification (additional)
- Automatic resting time in accordance with the steam injection quantity
- Time, adjustable up to 24 hours, including continuous operation
- Steptronic®
- Step overview
- Manual work steps
- Favourites marking during the saving process
- Menu group marking during the saving process
- Product group marking during the saving process
- Bar and product code marking during the saving process
- ADC Active dehumidification control in 5 stages
- Fan speed in 5 increments
- Timed fan speeds
- Fan wheel autoreverse
- Preheat function with temperature specification, adjustable and adaptable
- E/2 Energy saving function
- SPS® Steam Protection System
- Timer function: Input of start and end time
- Display of actual/target temperature
- Display of the actual core temperature
- Display steam injection quantity
- Cool-down function active-temp adjustable (default setting for autoclean® PRO with solid detergent)
- Cool Down function: Adjustable Manual-Temp
- Cool Down function: Auto-Temp (default setting)
- Cleaning & Care
- Fully automatic cleaning autoclean® PRO with liquid cleaner
- Drying phase freely selectable
- The drying phase can be interrupted during the cleaning operations

#### **Equipment**

- Cooking time extension / Prolonged baking function
- Repeat mode
- Changing settings during operation
- Stop Preheat during operation
- Half occupancy function
- Last® 20
- Programme list with 1000 programs, with 20 steps each:
- Program search
- Programme list (alphabetical)
- Displaying and filtering menu groups
- Displaying and filtering product groups
- Favourites list:
- Favourites search
- Displaying and filtering menu groups
- Displaying and filtering product groups
- Special programs:
- Low-temperature cooking
- Delta-T cooking
- Regenerating
- Holding
- Thawing
- Proofing
- Alphanumeric memory function with image and sound selection
- Weekly programming PRO for cooking/baking programmes and autoclean® PRO
- Multi Cooking PRO / Multi Baking PRO.
- Quick Mode cooking/baking
- Quick Mode cleaning
- Quick Set
- Individualisation of the operating concept with password manager
- Vario hanging rack for GN and BN accessories

- Settings & Service:
- Language setting in 25 languages
- Time and date setting
- Keyboard setting: 6 different versions
- Alphanumeric input
- Data and HACCP logging and display
- Automated cleaning and maintenance instructions, including blocking
  - Automatic switching between standard time
    - and daylight saving time
- Programs and Media Manager:
  - Image manager
  - Favourites manager
  - Program manager PRO
  - Sound manager
- Program information input on device
- Plug-in door seal for easy cleaning and maintenance
- Note: Clean air filter
- Water filter monitoring
- Setting and customisation options (Quick Modes/Direct Modes)
- Start-up Settings
- Standby image and time
- Version: light or dark
- Start screen
- Standby after cleaning and 15 min. inactivity
- Stackable (modular solutions)

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#### **Versions**

- Backmaster Edition with LED/double glazing and autoclean® PRO with liquid cleaner.
- Backmaster Edition with LED/double glazing and autoclean® PRO with solid detergent.
- Backmaster Edition with LED/triple glazing and autoclean® PRO with liquid cleaner.
- Backmaster Edition with LED/triple glazing and autoclean® PRO with solid detergent.

#### **Device options**

- autoclean® PRO with solid detergent
- Left-hinged door
- Door with LED lighting and triple glazing
- Safety door latch
- External core temperature probe
- External sous vide probe
- \Λ/Ι Δ Ν
- Energy optimisation connection (230V) according to DIN 18875

- Special voltages
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)
- Electric door lock for automatic door opening after end of cooking/baking programme and
- electric door lock for automatic door opening after end of cleaning programme

#### **Accessories**

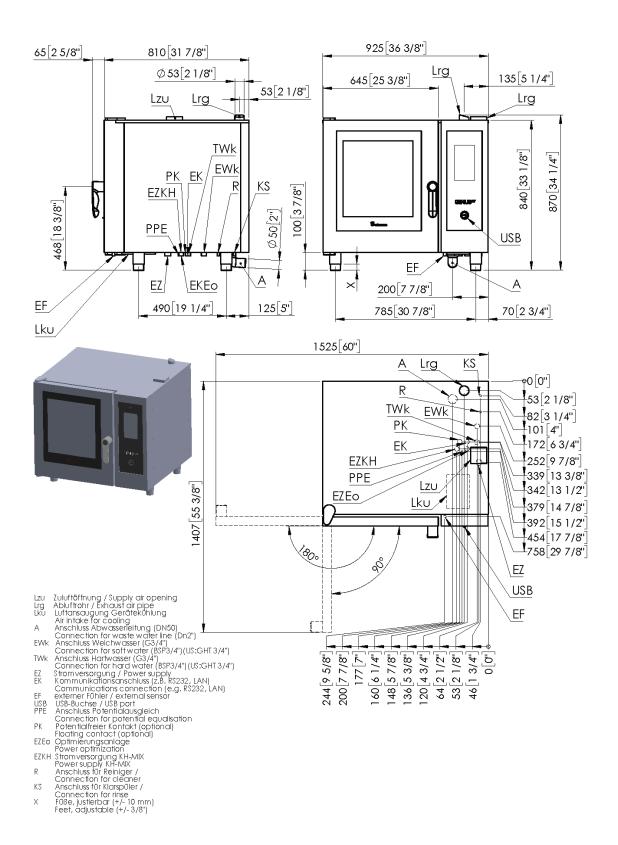
- Multi-Eco condensation hood
- Kombimix kits, base frames and Multi-Eco condensation hoods for Mix stations
- Special hanging racks
- Base frames

- Tray and plate rack trolley
- Various trays, grills and containers
- Smoke Fit smoker unit
- Thermal hoods

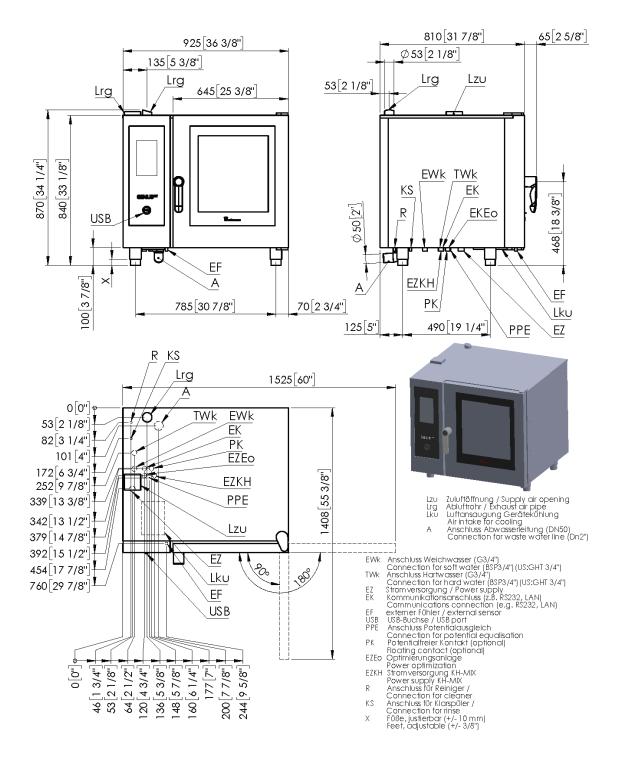
#### Approvals/test markings



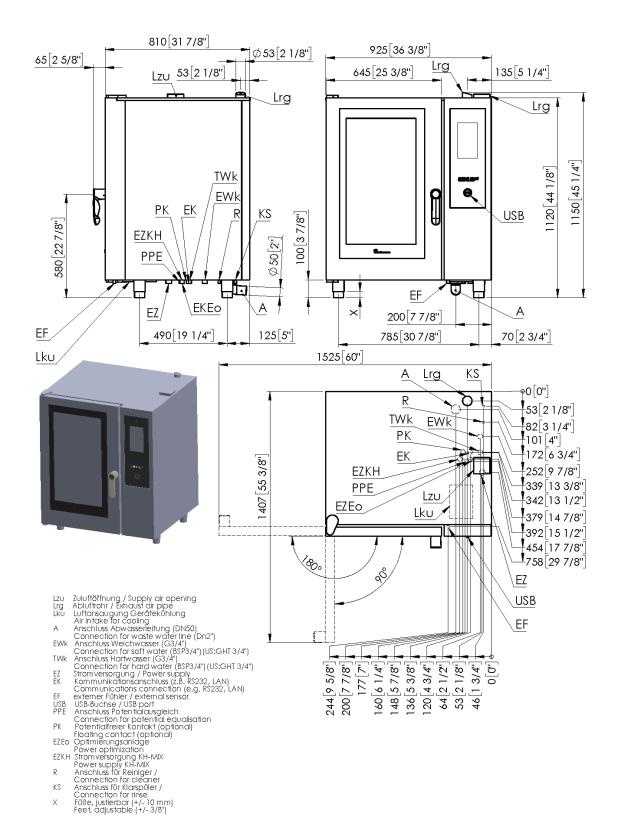
#### Dimensioned drawing 6-11, left-hinged door (all dimensions in mm [inches])



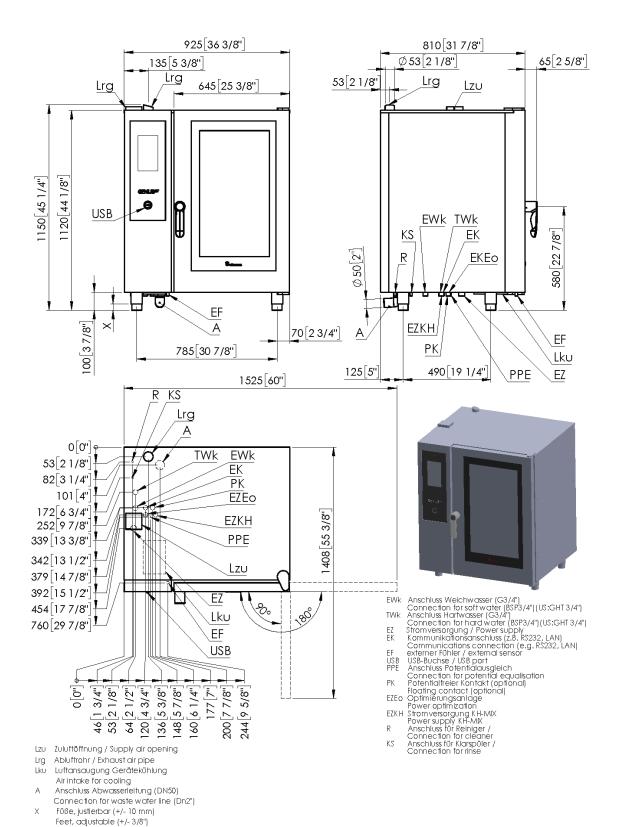
#### Dimensioned drawing 6-11, right-hinged door (all dimensions in mm [inches])



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



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



# WE AT ELOMA WILL BE HAPPY TO HELP YOU WITH ANY QUESTION RELATING TO OUR PRODUCTS

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