



COOKING AND BAKING WITH EASE.  
SYSTEMATICALLY. WITH GENIUS<sup>MT</sup>.


THE GENIUS<sup>MT</sup>. RESULTING IN PERFECTION.









The background image shows a modern restaurant interior. In the foreground, there are wooden tables and benches. In the background, there are white walls with open wooden shelves displaying various dishes, bowls, and plates. The lighting is warm and natural, coming from large windows or skylights. The overall aesthetic is clean, minimalist, and rustic.

“THE GENIUS<sup>MT</sup> WAS  
ESPECIALLY AWESOME IN  
THE EARLY DAYS, WHEN  
OUR RESTAURANT HAD  
LIMITED STAFF. IT HAS CUT  
DOWN ON LABOR AND  
MADE THINGS EASIER.”

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CHEF PETER CHO, HAN OAK, PORTLAND, USA

**FOR EVERY OPERATOR. FOR EVERY OPERATION.**

The GENIUS<sup>MT</sup> does not care where it is being operated. All that matters is: maximum performance. Whether it's a catering operation, restaurant or multi-chain operation. The perfect combi steamer for every application, thanks to its advanced MT-Technology.



# EASY. INGENIOUS.

The talented GENIUS<sup>MT</sup>.



## EFFICIENCY WITH SYSTEM

Too many chefs may spoil the broth. Better still, one that can do everything – and does everything the way you want it to. Standardization and process safety. So easy. So constant. With forward-looking MT-Technology.

## CLEANING WITH METHOD

It's not only easy to keep the GENIUS<sup>MT</sup> clean, it also takes charge and communicates when a cleaning cycle has been missed or when the cleaner is finished. If wanted, it even locks itself, when cleaning has not taken place.

## ECONOMY WITH ECOLOGY

The complete package is more than the sum of its parts. Multi-eco-system, energy-efficient triple glazing and LED-lighting, resource-friendly cleaning, easy maintenance, sustainable quality. In short: Eloma pays off.

## CONCEPTION WITH REASON

No one is as adaptable as the GENIUS<sup>MT</sup>. Fitting into every gap. For example, when working with a left hinged unit, the control panel is in the right place. The only real mirrored unit. Focusing on an application? No problem – customize your user interface.

# SIMPLY GENIUS<sup>MT</sup>.

The GENIUS<sup>MT</sup> gets along with anyone. No words are needed.



## 01 EASE OF USE

- Genuine MultiTouch display
- Ultrafast response
- Intuitive operation
- Memory function
- Automated instructions

## 02 CUSTOMISATION

- Adaptable operation for cooking, baking and cleaning
- Individual images
- Personalized recipes
- Password Manager

## 03 SAFETY

- Self-explanatory icons and visualization
- Automatic logbook
- Controlled workflow
- Restriction mode
- Value conservation and longevity through defined cleaning and maintenance instructions

## 04 CONNECTIVITY

- User-friendly management software
- Future proof communication interfaces

## 05 CLEANING

- Fully automatic cleaning
- Practical consumption display
- Perfect hygiene
- Weekly programming - planning of automated cleaning

*Simplicity  
is the result of  
maturity.*

*(Friedrich Schiller  
1759 - 1805)*

# ADVANCING WITH MT-TECHNOLOGY

Nobody likes long explanations. Introducing easy cooking and baking, systematically - made possible with forward-thinking MT-Technology by Eloma. Just slide, wipe or scroll – intuition is key to operating your GENIUS<sup>MT</sup> with lightning speed and precision. Especially at peak times.

- **Climatic<sup>®</sup> MT:**

A simple stroke of the finger simultaneously sets temperature and humidity to the exact degree and percentage.

- **Last<sup>®</sup> 20:**

Nothing is ever lost – the last 20 cooking and baking processes can be instantly restarted, whether it is a standard programme, one of your filed favourites or even a manual setting.

- **Multi Connect:**

Manage your programmes and HACCP data using an advanced communication interface such as USB, LAN or WLAN.

- **Multi Cooking / Multi Baking:**

A sure thing: simply select your programme or cooking/baking mode and the GENIUS<sup>MT</sup> automatically determines all accompanying programmes. Multiple selection for parallel operation is not a problem. Whether before or during the cooking process. In addition, the GENIUS<sup>MT</sup> compensates the cooking/baking time automatically when e.g. heat is lost through door opening.

Supporting the intelligent time management, with starting- or endtime selection.

- **Quick Mode:**

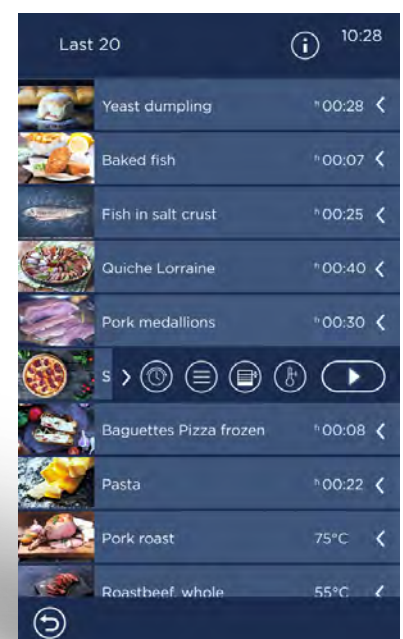
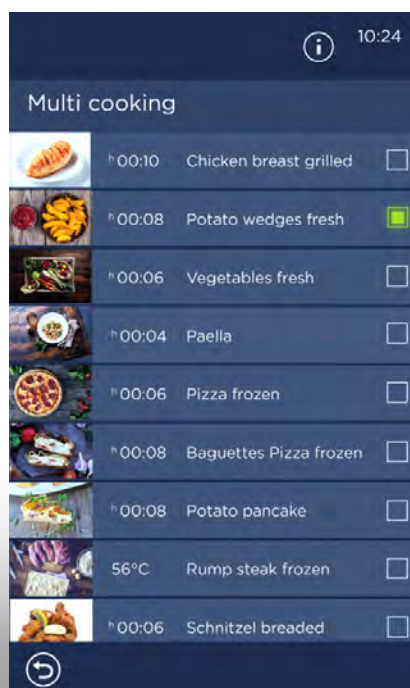
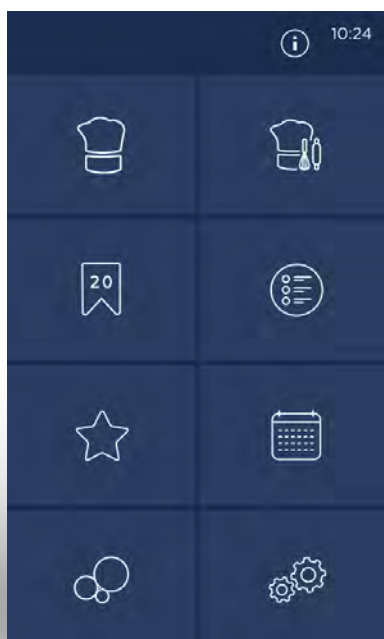
System caterers will love it. The Quick Mode is a version of the operating concept especially adapted to meet their particular requirements. It allows rapid and standard handling in all outlets by means of specifically predetermined operating sequences for cooking, baking and cleaning. With Repeat Mode you can restart your settings without detours. Restriction possibilities no problem thanks to the password manager. Highest process safety guaranteed!

- **Quick Set:**

A touch of your finger puts all settings where you want them to be.

- **Weekly programming:**

With the GENIUS<sup>MT</sup> you can easily create a cooking and cleaning plan for the whole week. There are no questions left.









OVER 40 YEARS ELOMA  
EXPERTISE IN BAKING -  
EXPERIENCED BY YOU  
WITH THE GENIUS<sup>MT.</sup>

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BAK



# BAKE IT POSSIBLE.

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Nothing beats the smell of freshly baked rolls. Or do you prefer croissants, pretzels, bread? No matter your choice of serving fresh goods, with the Backmaster Edition of the GENIUS<sup>MT</sup> it is made easy and done reliably. Whether in a hotel, in a coffee shop, in a restaurant, canteen or multiple-outlet operation – the baking result is consistently of high quality and process reliability is guaranteed.

The baking version of the GENIUS<sup>MT</sup> – a true master of baking – is equipped with:

- **Automatic door opening**

Ensuring a stop of the baking process once the baking programme has finished. Also offering perfect hygiene and longevity after the cleaning process.

- **Adapted graphical user interface with baking mode**

Customizable for every application and operator.

- **Integrated baking, snack and breakfast programmes**

The entire daily offer is covered and thus provides complete flexibility in the process.

- **Hanging rack combines: GN/BN**

Continue using existing accessories and maximize your capacity.



ING



# LOOKING AFTER OUR ENVIRONMENT

Numerous features ensure that we save resources and therefore protect our environment.

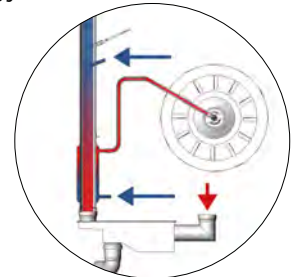
## **LIVE STEAM SYSTEM:**

The Eloma own live steam system generates steam directly in the cooking chamber, right when and just as much as is needed, ready to go whenever you want. The immediate change of operating modes is possible any time, with perfect steam saturation guaranteed. Saving time, energy and water.



## **MULTI-ECO-SYSTEM:**

A high-performance heat exchanger allows energy savings of up to 16% and water savings up to 42%. We are the only combi steamer manufacturer to date to have been awarded the Dr.-Georg-Triebe Innovation Prize in the category „Ecology and Efficiency“ for our Multi-Eco-System.



## **AUTOCLEAN®:**

Our fully automatic cleaning system autoclean® stands out with a minimum consumption of water and cleaning agents. No waiting time, no manual steps necessary. Cleaning: check!

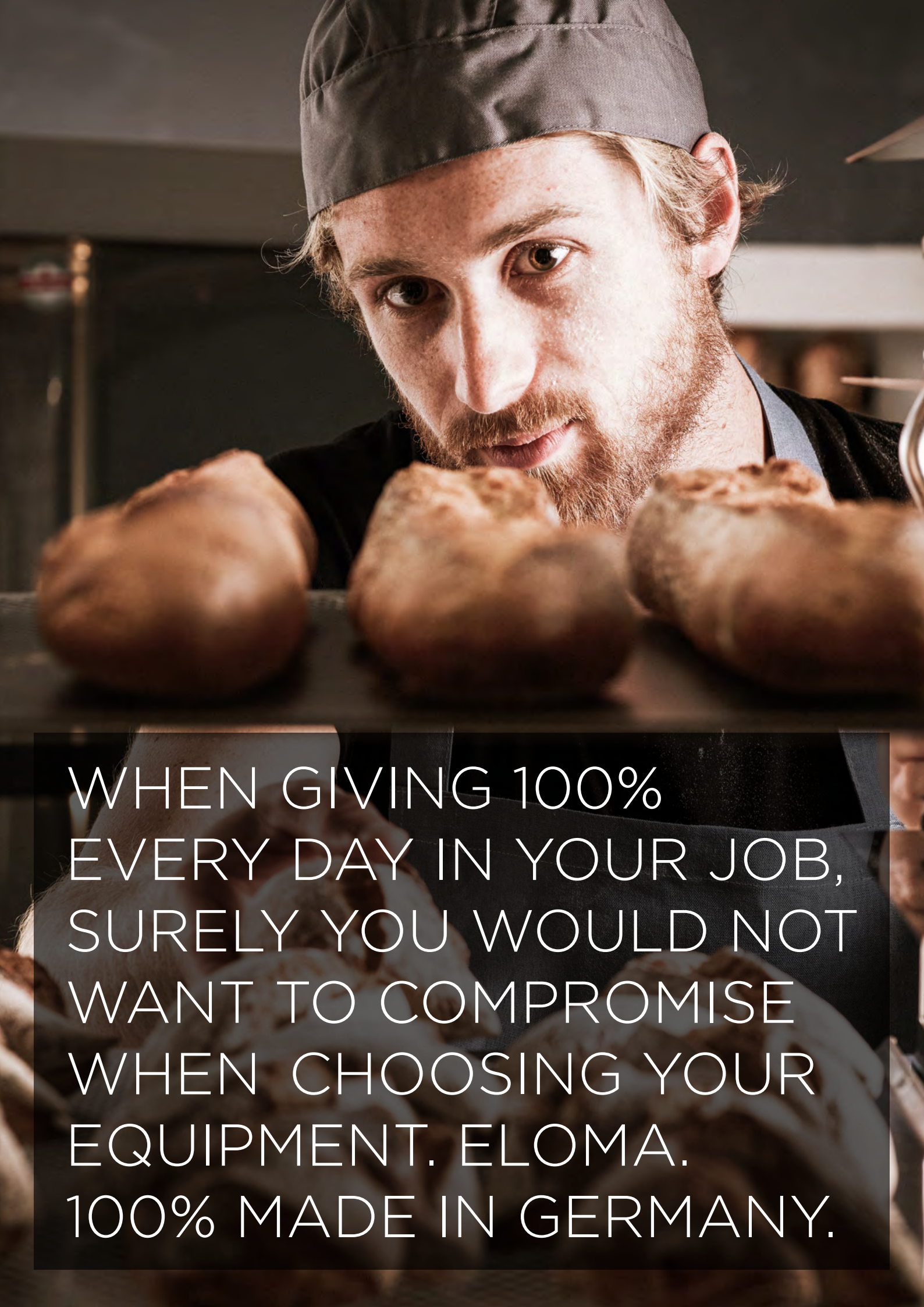


## **INSULATION:**

Our high quality manufacturing and insulation keeps the heat on the inside. The optional door with LED lighting and triple glazing achieves additional energy savings of around 14%. You can count on it!





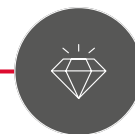


WHEN GIVING 100%  
EVERY DAY IN YOUR JOB,  
SURELY YOU WOULD NOT  
WANT TO COMPROMISE  
WHEN CHOOSING YOUR  
EQUIPMENT. ELOMA.  
100% MADE IN GERMANY.



# A SAFE AND CLEAN SOLUTION: AUTOCLEAN®.

Hygiene is part of the day to day operation. Scrubbing is not. With the GENIUS<sup>MT</sup>, our patented autoclean<sup>®</sup> takes over the complete cleaning of the combi steamer. With the touch of a button, fully automatic and with the utmost care. You and your employees do not only avoid frustrating manual cleaning, but also save a lot of water, detergents and time.



## autoclean<sup>®</sup>:

The fully automatic cleaning system for unsurpassed cleaning results that keeps consumption of water, cleaning and rinsing agents to a minimum.\*

## MT-Technology presents:

- Quick clean in 15 minutes
- Colour-coded indicator and monitoring of cleaning agents quantities
- Cleaning levels can be defined in advance
- Weekly programming
- Selectable drying phase
- Warm rinse
- Waterfilter consumption monitoring

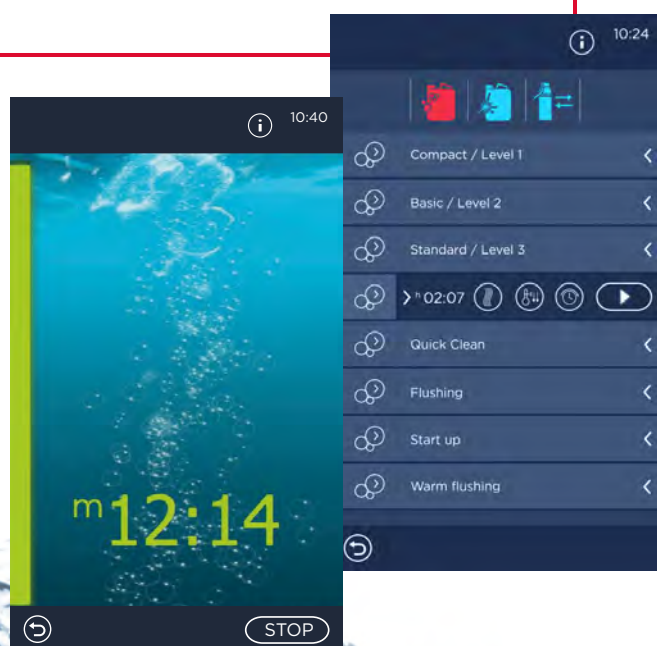
## Multi-Clean cleaning agents:

We also pay attention to safety when choosing the cleaning agent. By using liquid cleaning agents you avoid skin contact with chemicals and protect your health - the only fully automatic solution! Multi-Clean cleaning agent facilitates the cleaning and ensures a long life of the device. In addition, a liquid cleaning agent is also easy on your wallet as it offers the lowest costs per cleaning.

## HACCP Logbook function:

Manage your HACCP data on your computer. The Eloma software ProConnect provides the complete HACCP documentation of all processes. Just save it or print it. Additionally, all processes can be shown on the the display of your GENIUS<sup>MT</sup>.

\* Endurance tests prove that the longevity of our combi steamer is only guaranteed with the use of Eloma Multi-Clean cleaning agents.





# A JACK OF ALL TRADES.

In school, they probably would have called the GENIUS<sup>MT</sup> a nerd. Being great at so many different things, this may result in jealousy. But in the kitchen, this results in happiness.

## STANDARD CONFIGURATION:

- 9 operation modes for cooking and baking
- 400 programme spaces with 20 steps each
- Active dehumidification
- Automatic daylight saving time
- Automatic resting time in accordance to humidity setting
- Individualised cleaning and maintenance instructions, including locking
- Baking mode
- Blinking light following programme end
- Climatic<sup>®</sup> MT
- E/2 -Energy saving function
- Favourites marking and filtering
- Live steam system
- HACCP data logging and display
- Last<sup>®</sup> 20
- Fan speed reduced (floor standing units only)
- Fan speed in 5 levels (table top units only)
- Multi-point core temperature sensor
- Multi-lingual operation
- Multi Key Button
- Multi-Eco-System: heat recovery
- Multi Cooking / Multi Baking (with compensation)
- MultiTouch-Display
- Password Manager
- Programme information input on the unit (up to 200 characters)
- Programme list with menu group filtering
- Quick Mode cooking/baking
- Quick Mode cleaning
- Quick Set
- Fully automatic cleaning: autoclean<sup>®</sup> MT
- Steam injection in ml or sec
- SPS<sup>®</sup> - Steam Protection System
- Selectable startscreen
- Steptronic<sup>®</sup>

- Timer function: Entry of start and end time
- Safety door lock (floor standing units only)
- Quick release door lock (table top units only)
- Weekly programming for cooking/baking and autoclean<sup>®</sup> MT

## OPTIONS:

- Backmaster Edition
- Ocean Edition
- Left-hinged door
- Multi-Eco-Hood
- WLAN
- External core temperature sensor
- External sous-vide sensor
- Energy optimization interface
- Safety door lock (table top units only)
- Door with LED lighting and triple glazing





# OVERVIEW OF MODELS



GENIUS<sup>MT</sup> 6-11

## ELECTRIC

Connected load	11 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	122 kg
W/D/H	925/805/840 mm

## GAS

Connected load	12 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	132 kg
W/D/H	925/805/840 mm

## ELECTRIC

Art.-Nr.

Right-hinged (RA)	EL6113001-2A
RA LED/triple glazing	EL6113028-2A
Left-hinged (LA)	EL6113003-2A
LA LED/triple glazing	EL6113029-2A

## GAS

Right-hinged (RA)	EL6116001-2A
RA LED/triple glazing	EL6116008-2A

## BACKMASTER EDITION whit autoclean<sup>®</sup> MT

Right-hinged (RA)	EL6113015-2A
RA LED/triple glazing	EL6113031-2A
Left-hinged (LA)	EL6113014-2A
LA LED/triple glazing	EL6113030-2A

## BACKMASTER EDITION whitout autoclean<sup>®</sup> MT

Right-hinged (RA)	EL6113017-2A
RA LED/triple glazing	EL6113033-2A
Left-hinged (LA)	EL6113016-2A
LA LED/triple glazing	EL6113032-2A



GENIUS<sup>MT</sup> 10-11

## ELECTRIC

Connected load	17 kW
Voltage	400 V 3N AC
Protection	3 x 25 Amp
Weight	156 kg
W/D/H	925/805/1120 mm

## GAS

Connected load	20 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	166 kg
W/D/H	925/805/1120 mm

## ELECTRIC

Art.-Nr.

Right-hinged (RA)	EL1113001-2A
RA LED/triple glazing	EL1113023-2A
Left-hinged (LA)	EL1113003-2A
LA LED/triple glazing	EL1113024-2A

## GAS

Right-hinged (RA)	EL1116001-2A
RA LED/triple glazing	EL1116008-2A

## BACKMASTER EDITION whit autoclean<sup>®</sup> MT

Right-hinged (RA)	EL1113015-2A
RA LED/triple glazing	EL1113026-2A
Left-hinged (LA)	EL1113014-2A
LA LED/triple glazing	EL1113025-2A

## BACKMASTER EDITION whitout autoclean<sup>®</sup> MT

Right-hinged (RA)	EL1113017-2A
RA LED/triple glazing	EL1113028-2A
Left-hinged (LA)	EL1113016-2A
LA LED/triple glazing	EL1113027-2A





GENIUS<sup>MT</sup> 20-11

**ELECTRIC**

Connected load	45 kW (34 kW)
Voltage	400 V 3N AC
Protection	3 x 80 Amp (3 x 63 Amp)
Weight	295 kg
W/D/H	1030/880/1930 mm

**GAS**

Connected load	40 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	320 kg
W/D/H	1030/880/1930 mm

**ELECTRIC 45 KW**

Art.-Nr.

Right-hinged (RA)	EL2113001-2X
RA LED/triple glazing	EL2113008-2X

**ELECTRIC 34 KW**

Right-hinged (RA)	EL2113002-2X
RA LED/triple glazing	EL2113009-2X

**GAS**

Right-hinged (RA)	EL2116001-2X
RA LED/triple glazing	EL2116005-2X

**1 MOBILE TRAY RACK GN 1/1**

(in series)



GENIUS<sup>MT</sup> 12-21

**ELECTRIC**

Connected load	34 kW (26 kW)
Voltage	400 V 3N AC
Protection	3 x 63 Amp (3 x 50 Amp)
Weight	350 kg
W/D/H	1310/1086/1490 mm

**GAS**

Connected load	35 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	365 kg
W/D/H	1310/1086/1490 mm

**ELECTRIC 34 KW**

Art.-Nr.

Right-hinged (RA)	EL1213001-2X
RA LED/triple glazing	EL1213009-2X

**ELECTRIC 26 KW**

Right-hinged (RA)	EL1213002-2X
RA LED/triple glazing	EL1213010-2X

**GAS**

Right-hinged (RA)	EL1216001-2X
RA LED/triple glazing	EL1216005-2X

**1 MOBILE TRAY RACK GN 2/1**

(in series)



GENIUS<sup>MT</sup> 20-21

**ELECTRIC**

Connected load	68 kW (52 kW)
Voltage	400 V 3N AC
Protection	3 x 100 Amp (3 x 75 Amp)
Weight	495 kg
W/D/H	1310/1086/1925 mm

**GAS**

Connected load	70 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	530 kg
W/D/H	1310/1086/1925 mm

**ELECTRIC 68 KW**

Art.-Nr.

Right-hinged (RA)	EL2213001-2X
RA LED/triple glazing	EL2213011-2X

**ELECTRIC 52 KW**

Right-hinged (RA)	EL2213002-2X
RA LED/triple glazing	EL2213012-2X

**GAS**

Right-hinged (RA)	EL2216001-2X
RA LED/triple glazing	EL2216005-2X

**1 MOBILE TRAY RACK GN 2/1**

(in series)

You will find additional options and features in the price list.

The Backmaster Edition is only available as electric and without internal core temperature sensor. The external core temperature sensor can be retro-fitted at any time.



# THE ACCESSORIES (EXTRACT)



## CONDENSATION HOODS (E)

ART.-NR.	GENIUS MT 6-11	GENIUS MT 10-11	GENIUS MT 20-11	GENIUS MT 12-21	GENIUS MT 20-21
KH2 (factory assembled)	EL2004324	●	●		
KH2 LA (factory assembled)	EL2004325	●	●		
N-KH2 (retrofitting kit)	EL2004328	●	●		
N-KH2 LA (retrofitting kit)	EL2003760	●	●		
KH3	EL0780332			●	
KH4	EL0755079				●



## GREASE FILTER

Grease filter stainless steel (for 20-11 and 20-21 units, 2 pcs are needed)	EL0760749	●	●	●	●	●
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## SUPPORT STAND HEIGHT 570 MM

2 Sides closed, with levels, 2 x 5 GN 1/1	EL2005115		●			
2 Sides closed, with levels, 2 x 5 GN 1/1 + door	EL2005116		●			
3 Sides closed, with levels, 2 x 5 GN 1/1	EL2005117		●			
3 Sides closed, with levels, 2 x 5 GN 1/1 + door	EL2005118		●			
Door for EL2005115 and EL2005117	EL2005119		●			



## SUPPORT STAND HEIGHT 850 MM

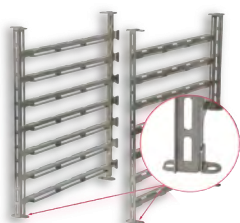
2 Sides closed, with levels, 2 x 10 GN 1/1	EL2005120	●				
2 Sides closed, with levels, 2 x 10 GN 1/1 + door	EL2005121	●				
3 Sides closed, with levels, 2 x 10 GN 1/1	EL2005122	●				
3 Sides closed, with levels, 2 x 10 GN 1/1 + door	EL2005123	●				
Door for EL2005120 and EL2005122	EL2005124	●				



## SET FOR OPTIONAL EXTERNAL SENSOR (FACTORY ASSEMBLED)

Sous-vide sensor kit floor models	EL2001964			●	●	●
Sous-vide sensor kit table-top models	EL2003764	●	●			
Core temperature sensor kit floor models	EL2002055			●	●	●
Core temperature sensor kit table-top models	EL2003766	●	●			





ART.-NR.

GENIUS<sup>MT</sup> 6-11

GENIUS<sup>MT</sup> 10-11

GENIUS<sup>MT</sup> 20-11

GENIUS<sup>MT</sup> 12-21

GENIUS<sup>MT</sup> 20-21

## SMOKE FIT

SmokeFit smoker unit

EL2002134

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•

## PROCONNECT MT

ProConnect MT

kostenlos

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## STACKING KITS & SUPPORT STANDS

### Electric

GENIUS<sup>MT</sup> 6-11 combination with standard feet

EL2003718

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GENIUS<sup>MT</sup> 10-11/ 6-11 combination with standard feet (the 10-11 combi steamer needs to be at the bottom)

EL2003718

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Unit feet 150 mm

EL2004916

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### Gas

GENIUS<sup>MT</sup> 6-11 combination with standard feet

EL2003749

•

Unit feet 150 mm

EL2004918

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### Support stands

UG 170 mm mobile with castors

EL0506839

•

•

UG 150 mm

EL2004993

•

•

UG 280 mm

EL0763608

•

•

## SPECIAL HANGING RACKS

### EHG Vario (GN/BN 64)

7 levels x 67 mm distance

EL0873381

•

### EHG Special Butchery (BN 64)

6 levels x 75 mm distance

EL0773794

•

### EHG Vario (GN/BN 64)

11 levels x 67 mm distance

EL0509971

•

### EHG Special Butchery (BN 64)

10 levels x 75 mm distance

EL0773808

•

### EHG Adapter Vario Convert<sup>®</sup> GN 1/1 to GN 2/4

(2 x EHG Vario is needed)

EL2001384

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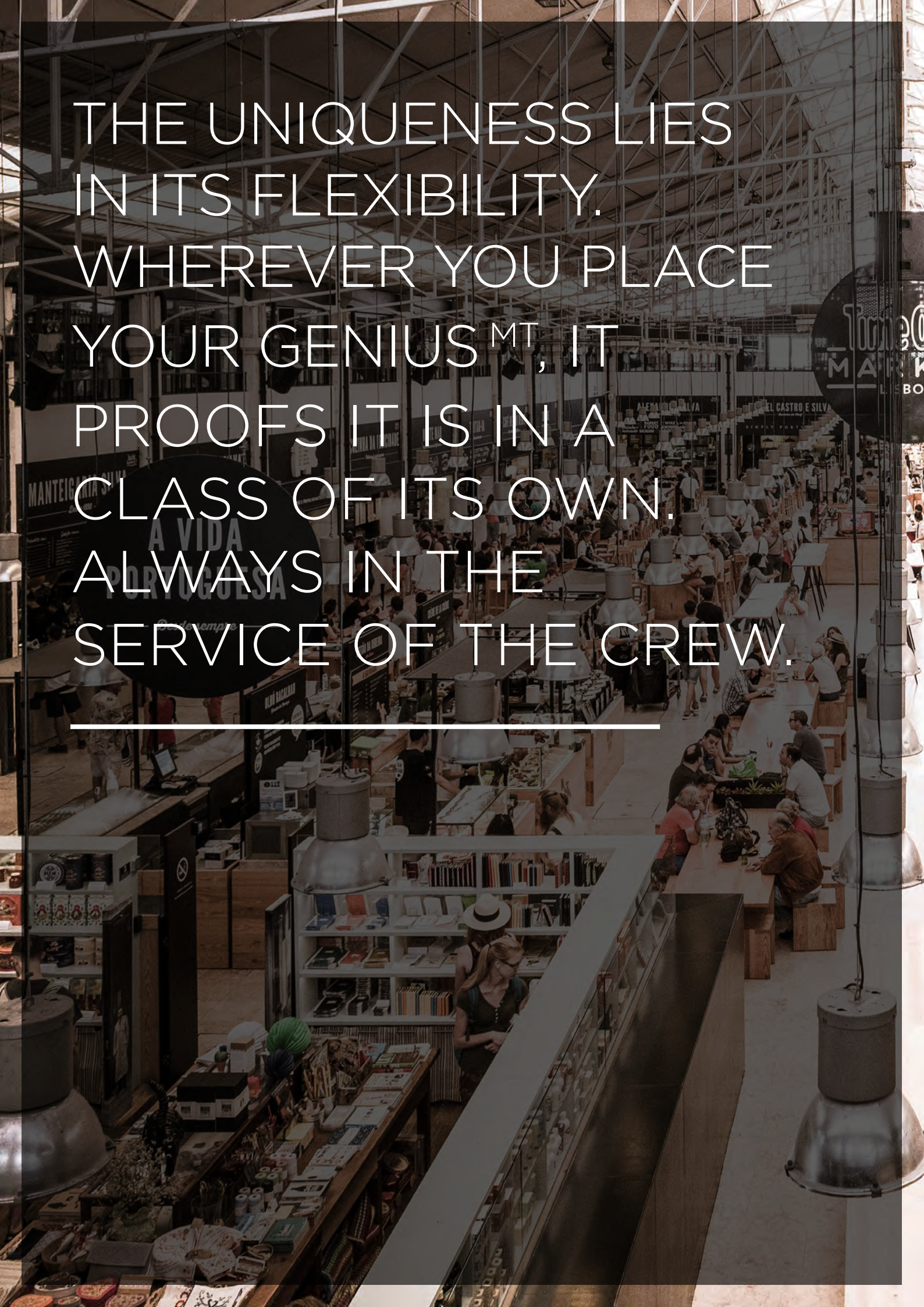
### EHG BN/GN

8 levels x 85 mm distance

EL2004578

•





THE UNIQUENESS LIES  
IN ITS FLEXIBILITY.  
WHEREVER YOU PLACE  
YOUR GENIUS<sup>MT</sup>, IT  
PROOFS IT IS IN A  
CLASS OF ITS OWN.  
ALWAYS IN THE  
SERVICE OF THE CREW.

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Out  
KET  
A

MARLENE VIEIRA

MERCADÃO  
Santana

PIZZA A PIZZA

CAMPESINA

BOUQUET

PAUVA

NÓS É MAIS BOLOS  
Doce e Salgado de Portugal

GAL

ACADEMIA  
TimeOut

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SAMSUNG

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CHEF'S  
EXPERIENCE

Red suitcase



# ELOMA. BECAUSE WE KNOW YOUR STORY.

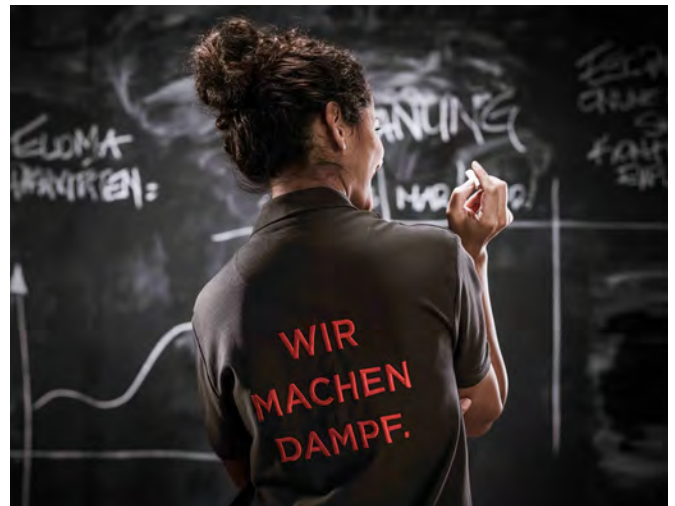
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It's not easy to keep a cool head when at seven in the evening the kitchen starts buzzing. That's when every-one has to function. And the units even more so. It does not look any different at the bakery or the butcher's counter when the workers arrive at 9.30 am to get their snack. Everyone has to be on the ball. The sales team as well as the technology.

At Eloma we know the stories that happen every day in the gastronomy and food industry. Therefore, we also know exactly what requirements are placed on the equipment. Finding the right solutions for an optimal workflow is our personal motivation.

As the world's leading manufacturer of combi steamers and baking ovens for the professional sector, we also do not see ourselves as an industrial company. Rather, we see ourselves as craftsmen for craftsmen.

We want to meet you eye to eye. Speak in plain language. To pursue one goal together: make your business more economical. Due to putting the human component at the center, we always succeed in developing user-friendly products over and over again. For a comfortable working environment. For more efficient processes. For more fun in the job. It's not that unimportant.



# UNDERST



# DEVELOPMENT WITH ALL SENSES:

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## 01 We listen.

Contact with our customers is our most important resource. To hear from you what goes down well and where it may pinch a little. Accordingly, we react with the right features of our products. Straight away.

## 02 We see requirements.

What does the professional chef need? How can we support the sous chef? How can we make the life easier of the employee behind the counter? Maximum profit means for us: maximum benefit for our customers.

## 03 We smell trends.

Being up to date is not enough. You have to be at the front every now and then. Anticipating trends and being prepared. Intuitive. Like our control systems.

## 04 We feel responsibility.

Eloma is a dynamic company with empathy. We attach great importance to sustainable relationships. To our customers, to our employees, to our suppliers. And we pay attention to environmentally friendly production.

## FOR A TASTY RESULT



## GREAT MENU OFFERING. GREAT SERVICE.

It is one of Eloma's main objectives to never let our customers down. In case one of our units does not run smoothly, we will give our utmost to remedy the situation as quickly as we can. For this, we have built a world wide network of service partners, who will be fast and competent in their response.

In addition, our customers receive all the support they need to get the best out of their Eloma products. From the application hotline to technical training to the cookbook with recipes. Find what you are looking for – easy at [www.eloma.com/service](http://www.eloma.com/service).



### **INFO 24**

The entire Eloma product knowledge for you to download: More than 25000 documents in different languages. Info 24 is now available as an app.

### **PART FINDER**

With Eloma, you don't search for spare-parts, you find them. They are right here in the part finder. Every item is registered, just choose and order it!





SERVICE – STRAIGHT  
TO THE POINT.

#### **ELOMA PRO CONNECT**

The software solution for adapting images, descriptions and cooking/baking programmes to your requirements – with ease, using USB, LAN or WLAN.

#### **ELOMA FORUM**

We like to pass on our knowledge. Our seminars are perfectly matched to end-users, dealers or service partners.

**We, the Eloma Service Team, are happy to help you with questions about our products!**



#### **CUSTOMER SERVICE**

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FOR DETAILS OF ALL OUR  
ONLINE TOOLS VISIT  
**ELOMA.COM**



GENIUS <sup>MT.</sup> RESULTING IN PERFECTION.



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an Ali Group Company



The Spirit of Excellence