

# Simplicity at its best GENIUS MT





# Simplify your cooking and baking with the GENIUS™

# Ease of use Genuine MultiTouch display Ultrafast response Intuitive operation

Memory function

# Customisation

- Individual images
- Personalised recipes
- Adaptable operation



# Connectivity

- User friendly management software
- Advanced communication interface

# Safety

- Self-explanatory pictograms
  - Automatic logbook
  - Controlled workflow

# Cleaning

- Fully automatic cleaning
  - Quick clean
  - Perfect hygiene



# Discover the GENIUS<sup>MT</sup>

# MT Technology

Everything is easier. Just slide, wipe or scroll – intuition is the key to operating your GENIUS MT with lightning speed precision. You'll be delighted with the high-resolution display, which can also withstand a demanding day in the kitchen.

# Last 20

Your GENIUS<sup>MT</sup> has a memory: the last 20 cooking processes can be instantly restarted, whether a standard programme, one of your filed favourites or a manual setting – nothing is ever lost.

# Multi Cooking

A sure thing. Simply select one programme or cooking method and the GENIUS  $^{\rm MT}$  determines all the accompanying programmes required, automatically.

Particular benefits:

- Multiple selection for parallel operation, whether before or during the cooking process
- Intelligent time control, set start or end time as desired

# Quick Set

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

# Climatic® MT

A simple stroke of the finger simultaneously sets temperature and humidity to the exact degree and percentage. The precise MT Technology makes it possible.

## 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.

## autoclean® MT

The fully automatic cleaning system for unsurpassed cleaning results while keeping consumption of water, cleaning and rinsing agents to a minimum.

The new GENIUS™ now features:

- Quick clean in 15 minutes
- Colour-coded indicator of care product quantities remaining

## Multi Connect

Interconnect your GENIUS<sup>MT</sup> the easy way. Manage your programmes and HACCP data using advanced communication interface such as USB or LAN.









# The GENIUS<sup>MT</sup> – The perfect combi steamer wherever you need it

# Communal catering

Whether a canteen, school cafeteria, senior residence or refectory – wherever you look, large volumes of food with a consistent quality must be cooked, kept warm or replenished. The GENIUS MT enables operation of several cooking appliances at once and coordination of the various cooking processes to meet all the requirements for the day. While remaining easy to operate even by auxiliary staff.

Your special benefits: Multi Cooking, Climatic® MT, Last 20, Quick Set, Multi Connect, autoclean® MT, MT Technology

# **HORECA**

Hotel restaurant, gastronomy, catering – all thrive on their cuisine being recommended to others. Meals must offer variety, be served quickly and the cook must be able to respond to individual requests. The MT Technology allows you to prepare different kinds of meals in one appliance simultaneously or to interrupt procedures at short notice and easily modify cooking processes.

Your special benefits: Last 20, Climatic® MT, Quick Set, autoclean® MT, MT Technology

# System catering and chain outlet

Whether petrol station, QSR, bakery, butcher's shop or snack bar – customers don't have much time and want to be served quickly and efficiently. With a Multi-Touch display the touch of a finger tip is enough to start the appropriate cooking process. International companies benefit the most from the universally intelligible pictogram language.

Your special benefits: Quick Mode, Multi Connect, autoclean® MT, MT Technology, Climatic® MT



# The green side of the GENIUS™

# The patented fresh steam system – invented by Eloma

- Fresh steam is available within a matter of seconds without preheating
- Perfect steam saturation down to the millilitre
- Economical and ecological: short cooking times, greatly reduced energy and water consumption

# The Multi-Eco System

- A high-performance heat exchanger allows savings of up to 16% energy and up to 42% water
- No extra maintenance costs
- We are the only manufacturer of combi steamers to date to have been awarded the Dr.-Georg-Triebe Innovation Prize in the category Ecology and Efficiency for our Multi-Eco System

# The Premix-Burner Technology

- Triple-pipe-heat exchanger for optimal energy efficiency and reduced emission of exhaust gases into the atmosphere
- Long-lasting technology thanks to high-quality materials

# The patented SPS® Steam Protection System

- Automatic steam extraction in the cooking chamber after completion of the cooking process
- Creates an optimal indoor climate and saves energy

Eloma is actively committed to environmental protection. From the supply of raw materials to the final product, our processes are all influenced by our attitude to economical and ecological sustainability.

We have set ourselves the target of developing products which work with greatest efficiency, thus saving valuable resources such as energy and water. All of our products are guaranteed a long service life due to quality manufacturing and materials. In addition, our appliances are more than 95% recyclable.

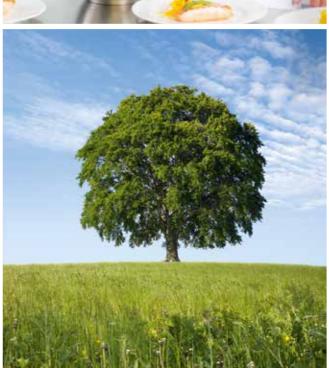
We have been certified according to the International Environmental Management Standard ISO 14001 since 2011. Eloma also complies with the ISO 9001 Guidelines.















GENIUS<sup>MT</sup> – Overview of models and accessories







# GENIUS™ 6-11

Electric Art.	-Nr. EL6113001
Gas Art.	-Nr. EL6116001
Electric	
Connected electrical load	11 kW
Voltage	400V 3N AC
Protection	3x 16 Amp
Weight	130 kg
W/D/H 92	25/805/840 mm
Gas	
Connected electrical load	12 kW
Voltage	230V 1N AC
Protection	1x 16 Amp
Weight	140 kg

# **GENIUS™** 10-11

Electric	ArtNr. EL111300
Gas	ArtNr. EL111600
Electric	
Connected electrical	load 17 kV
Voltage	400V 3N A
Protection	3x 32 Am
Weight	167 kg
W/D/H	925/805/1120 mm
Gas	
Connected electrical	load 20 kV
Voltage	230V 1N A
Protection	1x 16 Am
Weight	177 k
W/D/H	925/805/1120 mn

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

tric /	ArtNr. EL1113001	Electric	ArtNr. EL2113001
	ArtNr. EL1116001	Gas	ArtNr. EL2116001
tric		Electric	
nected electrical I	oad 17 kW	Connected el	ectrical load 45 kW (34 kW)
ige	400V 3N AC	Voltage	400V 3N AC
ection	3x 32 Amp	Protection	3x 80 Amp (3x 63 Amp)
ght	167 kg	Weight	295 kg
/H	925/805/1120 mm	W/D/H	1030/880/1930 mm
		Gas	
nected electrical I	oad 20 kW	Connected e	lectrical load 40 kW
ige	230V 1N AC	Voltage	230V 1N AC
ection	1x 16 Amp	Protection	1x 16 Amp
jht	177 kg	Weight	320 kg
/H	925/805/1120 mm	W/D/H	1030/880/1930 mm
		1 Mobile tra	y rack GN 1/1

# **Options** Left-hinged

W/D/H

(electric only)		(electric c
Fat filter	ArtNr. EL0503707	Fat filter
Accessorie	es	

925/805/840 mm

Art.-Nr. EL6113003

Left-hinged	ArtNr. EL1113003
(electric only)	
Fat filter	ArtNr. FI 0503707

Fat filter	ArtNr. EL0503707
(two pieces neces	sary)

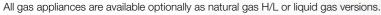
Multi-Eco-Hood KH2 (electric only)		
Right-hinged [E]	ArtNr. EL0504139	
Left-hinged [E]	ArtNr. EL0503771	
Mounting kit	ArtNr. EL0505824	
Air-repellent	ArtNr. EL0509072	

Multi-Eco-Hood KH2 (electric only)		
Right-hinged [E]	ArtNr. EL0504139	
Left-hinged [E]	ArtNr. EL0503771	
Mounting kit	ArtNr. EL0505824	
Air-repellent	ArtNr. EL0509072	

### Multi-Eco-Hood KH3

Price available upon request

NEW AND UNIQUE: the innovative Multi-Eco-Hood KH 2 Mix MT. For Mixing Stations with the GENIUS<sup>MT</sup> 6-11 or GENIUS<sup>MT</sup> 10-11 now only one hood is required. Possible combinations and prices upon request.





# **GENIUS™ 12-21**

Electric	ArtNr. EL1213001
Gas	ArtNr. EL1216001

# Electric

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

# Gae

dus	
Connected electrical load	35 kW
Voltage	230V 1N AC
Protection	1x 16 Amp
Weight	365 kg
W/D/H <b>1310/1</b>	086/1490 mm

# 1 Mobile tray rack GN 2/1

Inclusive

Fat filter	ArtNr. EL0760757	Fat filter

### Multi-Eco-Hood KH4

Price available upon request



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

Electric	ArtNr. EL221300
Gas	ArtNr. EL221600

### **Electric**

lectrical load 68 kW (52 kW	Connected el		
400V 3N AC	Voltage	,	
3x 100 Amp (3x 75 Amp	Protection		
495 kg	Weight	1	
1310/1086/1925 mm	W/D/H	1	

### Gas

•	Connected electrical loa	ad <b>70 kW</b>
;	Voltage	230V 1N AC
)	Protection	1x 16 Amp
ı	Weight	530 kg
1	W/D/H <b>131</b> 0	0/1086/1925 mm

## 1 Mobile tray rack GN 2/1

Inclusive

Art.-Nr. EL0503707 (two pieces necessary)

# Multi-Eco-Hood KH4

Price available upon request

# **Equipment Highlights**

MT Technology

Last 20

**Multi Cooking** 

**Quick Set** 

Climatic® MT

**Quick Mode** 

autoclean® MT

**Multi Connect** 

9 menu groups and 9 cooking methods

9 modus of operation

400 program spaces à 20 steps

Autoreverse fan wheel

Multi-Eco System

**Logbook function for HACCP** 

Multi-point core temperature sensor

Connectivity to energy optimiser system [E]

Interface USB, LAN

SPS® Steam Protection System

# Cleaning + Care

Eloma Multi-Clean Special-Detergent

101 Container

Art.-Nr. EL0729221

Eloma Multi-Clean Rinse-aid

101 Container

Art.-Nr. EL0729248

# Advantage Package I:

from 6 Container (free combinable) Eloma Multi-Clean Special-Detergent

Art.-Nr. EL0729221

Eloma Multi-Clean Rinse-aid

Art.-Nr. EL0729248

# Advantage Package II:

from 20 Container (free combinable) Eloma Multi-Clean Special-Detergent

Art.-Nr. EL0729221

Eloma Multi-Clean Rinse-aid

Art.-Nr. EL0729248

### Advantage Package III:

from 60 Container (pre-sorted) Eloma Multi-Clean Special-Detergent

Art.-Nr. EL0507464

Eloma Multi-Clean Rinse-aid

Art.-Nr. EL0507465





# The Eloma Team is always happy to help you!

# Sales

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# Eloma Online Tools for Pros









Forum

www.eloma.com

