

# GENIUS<sup>MT</sup>



INGENUITY WITH SYSTEM.  
MAKING GOOD THINGS  
EVEN BETTER.

## EASY. INGENIOUS. GENIUS<sup>MT</sup>.

Discover the GENIUS<sup>MT</sup>, the ideal combi steamer for gastronomic establishments. It is outstanding in terms of performance and versatility.

In the commercial kitchen, its efficiency and reliability guarantee a continuous flow of food. In the restaurant, its flexibility allows you to master a wide variety of dishes using different preparation methods. In system catering, it shines with its rapid preheating time, even heat distribution and automatic cleaning.

Thanks to the MT technology, adjusting and controlling the optimal parameters is as easy as child's play. No matter whether gentle steam cooking or crispy frying - the GENIUS<sup>MT</sup> fulfills a wide range of culinary requirements.

**The development of the latest generation of GENIUS<sup>MT</sup> centers around the user. Our goal was to create an all-round perfect cooking experience. The result is the new GENIUS<sup>MT</sup>.**



### USER FOCUS

Our goal is to meet the requirements and needs of all users. We have developed an intuitive user interface with the MT controller that is easy to use and can be adapted to the individual needs of each operator.



### SUSTAINABILITY

We are committed to efficiency and quality. The new GENIUS<sup>MT</sup> consumes significantly less energy, saves on water consumption and still delivers outstanding results. This is not only environmentally friendly, but also makes economic sense.



### FLEXIBILITY

We offer a standard with GENIUS<sup>MT</sup> that enables versatile customization options. It allows you to implement your requirements in the most effective way, while benefiting from an effective solution.



### CAPACITY

You can increase your productivity with the GENIUS<sup>MT</sup> without having to make any trade-offs. Higher capacity with no change in size. You can achieve more without needing additional space.



### PERFORMANCE

GENIUS<sup>MT</sup> is always ready for action and always in an excellent condition. A reliable team player that will stand the test of time in any situation.

**DEVELOPMENT THROUGH EXPERIENCE AND INNOVATION - THAT'S WHAT THE NEW GENERATION FROM ELOMA IS ALL ABOUT.**



Completely original:  
The flexibility of the GENIUS<sup>MT</sup>  
simplifies everyday work,  
and sustainable technologies  
reduce operating costs wherever  
they are used.

## THIS IS NEW

- 

**VARIO HANGING RACK**  
More capacity in series and simultaneous resource-saving: The Vario hanging rack can be used with GN and BN accessories and offers up to 50% more capacity depending on the accessories.<sup>1</sup>
- 

**9" DISPLAY**  
A capacitive display with a glass control element. Together with our intuitive operating concept, using the device is simple and without hassle.
- 

**SOFTWARE CUSTOMIZATION**  
Advanced customization options make daily work easier. Individual settings adapt the device to your specific needs.
- 

**ECO STEAM**  
Better performance with significantly lower consumption. Designed to be energy-optimized and water-saving, Eco Steam uses up to 33% less water.<sup>2</sup>
- 

**POWER STEAM**  
The high-performance steam function for demanding food. Perfect humidity control right from the start.
- 

**LED AND DOUBLE GLAZING**  
Less power consumption and environmentally friendly. Designed for a long and sustainable service life.
- 

**autoclean® PRO**  
Reduces water consumption and use of chemicals by around 32%. The flexible cleaning system for economical cleanliness.<sup>3,4</sup>



<sup>1</sup> Compared to the previous model of the Genius<sup>MT</sup>

<sup>2</sup> Water savings when using Eco Steam compared to the steam function in the previous model

<sup>3</sup> Savings potential with autoclean® PRO compared to autoclean®

<sup>4</sup> Fully automatic cleaning function when using the liquid cleaner

## STANDARD EQUIPMENT GENIUS<sup>MT</sup> (EXCERPT)



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



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

- 12 operating modes
- ADC - active dehumidification control in five levels
- Automatic summer/winter changeover
- Automatic resting time in accordance with steam injection quantity
- Automation of cleaning and maintenance instructions, including locking
- Operating unit made of glass with 9" display and MultiTouch
- Manual steam injection (additional)
- Steam injection quantity can be preset (in 10 ml steps)
- Flashing light at end of cooking program
- Data and HACCP logging and display
- E/2 energy saving function
- Eco Steam
- Start screen setting
- Favorites identification during saving
- Favorites list and favorites search
- Humidity range: 0% to 100% humidity (accurate to the percent)
- Fresh steam system
- Cooking time compensation (Multi Cooking PRO / Multi Baking PRO)
- Additional cooking time / post-bake function
- Individualization of the operating concept with Password Manager
- Integrated hose spray
- Core temperature, adjustable between 20 °C and 100 °C (accurate to the degree)
- LAN interface
- Fan speeds in five levels
- Fan wheel auto-reverse
- Fan wheel clocked
- Multi-point core temperature probe
- Multilingual user interface (25 languages)
- Multi-eco system: heat recovery
- Multi menu
- MT technology: baking mode
- Last<sup>®</sup> 20
- Multi Cooking PRO / Multi Baking PRO
- Multi-touch display

- Quick mode cooking/baking
- Quick mode cleaning
- Quick set
- Power steam
- Programs and Media Manager
- Program list with 1000 programs, 20 steps each
- Fully automatic cleaning: autoclean<sup>®</sup> PRO
- Swath quantity adjustable in milliliters or seconds
- Special programs (low-temperature cooking, regenerating, holding, thawing, steaming)
- SPS - Steam Protection System
- Start-up settings
- Steptronic and step overview
- Temperature, adjustable between 30 °C and 300 °C (accurate to the degree)
- Timer function: input of start and end time
- Left hinged door
- Door with LED lighting and double glazing
- Quick release door lock
- Weekly programming PRO for cooking/baking programs and autoclean<sup>®</sup> PRO

### OPTIONAL:

- Backmaster Edition (BME)
- Energy optimization connection
- External core temperature probe (also for BME)
- External sous-vide probe (not for BME)
- Special voltages
- Electric door lock (for automatic door opening after end of cooking/baking/cleaning program)
- Safety door latch
- Door with LED lighting and triple glazing
- WiFi

### ELECTRIC

Connected load	11 kW
Voltage	400 V 3N AC
Fuse 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
Fuse protection	1 x 16 Amp
Weight	132 kg
W/D/H	925/805/840 mm

### EXCERPT DEVICE LIST

ELECTRIC / AC PRO <sup>*</sup> LIQUID CLEANER	Article no.
RA LED/Double glazing	EL6113801-3A
LA LED/Double glazing	EL6113901-3A

### ELECTRIC / AC PRO<sup>\*</sup> SOLID CLEANER

RA LED/Double glazing	EL6113802-3A
LA LED/Double glazing	EL6113902-3A

### GAS / AC PRO<sup>\*</sup> LIQUID CLEANER

RA LED/Double glazing	EL6116801-3A
-----------------------	--------------

### GAS / AC PRO<sup>\*</sup> SOLID CLEANER

RA LED/Double glazing	EL6116802-3A
-----------------------	--------------

### BACKMASTER EDITION

#### ELECTRIC / AC PRO<sup>\*</sup> LIQUID CLEANER

RA LED/Double glazing	EL6113807-3A
LA LED/Double glazing	EL6113907-3A

#### ELECTRIC / AC PRO<sup>\*</sup> SOLID CLEANER

RA LED/Double glazing	EL6113808-3A
LA LED/Double glazing	EL6113908-3A

\* AC PRO = autoclean<sup>®</sup> PRO / RA = Right-hinged / LA = Left-hinged

You can find further options and equipment in the price list. All devices are also available with LED / triple glazing. Gas devices optionally available as natural gas H/L or liquid gas version. The Backmaster Edition is only available with electrical connection.

### ELECTRIC

Connected load	17 kW
Voltage	400 V 3N AC
Fuse 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
Fuse protection	1 x 16 Amp
Weight	166 kg
W/D/H	925/805/1120 mm

### ELECTRIC / AC PRO<sup>\*</sup> LIQUID CLEANER Article no.

RA LED/Double glazing	EL1113801-3A
LA LED/Double glazing	EL1113901-3A

### ELECTRIC / AC PRO<sup>\*</sup> SOLID CLEANER

RA LED/Double glazing	EL1113802-3A
LA LED/Double glazing	EL1113902-3A

### GAS / AC PRO<sup>\*</sup> LIQUID CLEANER

RA LED/Double glazing	EL1116801-3A
-----------------------	--------------

### GAS / AC PRO<sup>\*</sup> SOLID CLEANER

RA LED/Double glazing	EL1116802-3A
-----------------------	--------------

### BACKMASTER EDITION

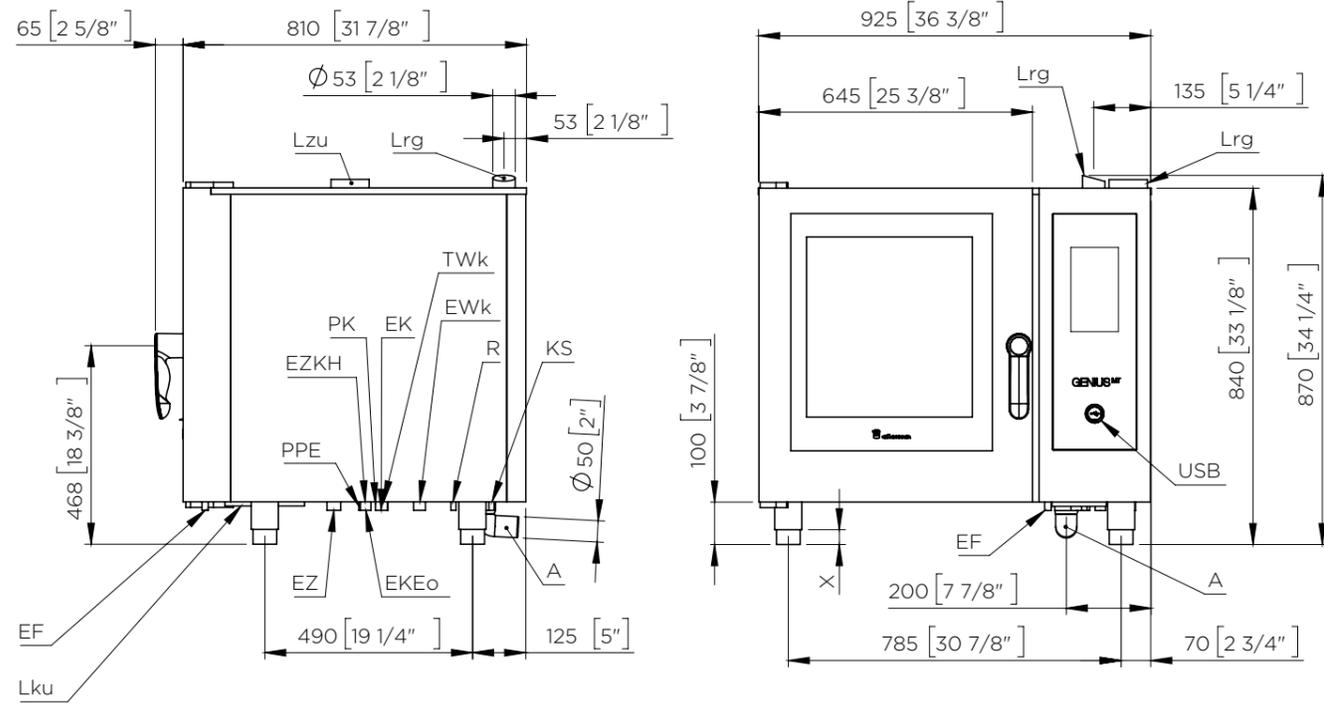
#### ELECTRIC / AC PRO<sup>\*</sup> LIQUID CLEANER

RA LED/Double glazing	EL1113807-3A
LA LED/Double glazing	EL1113907-3A

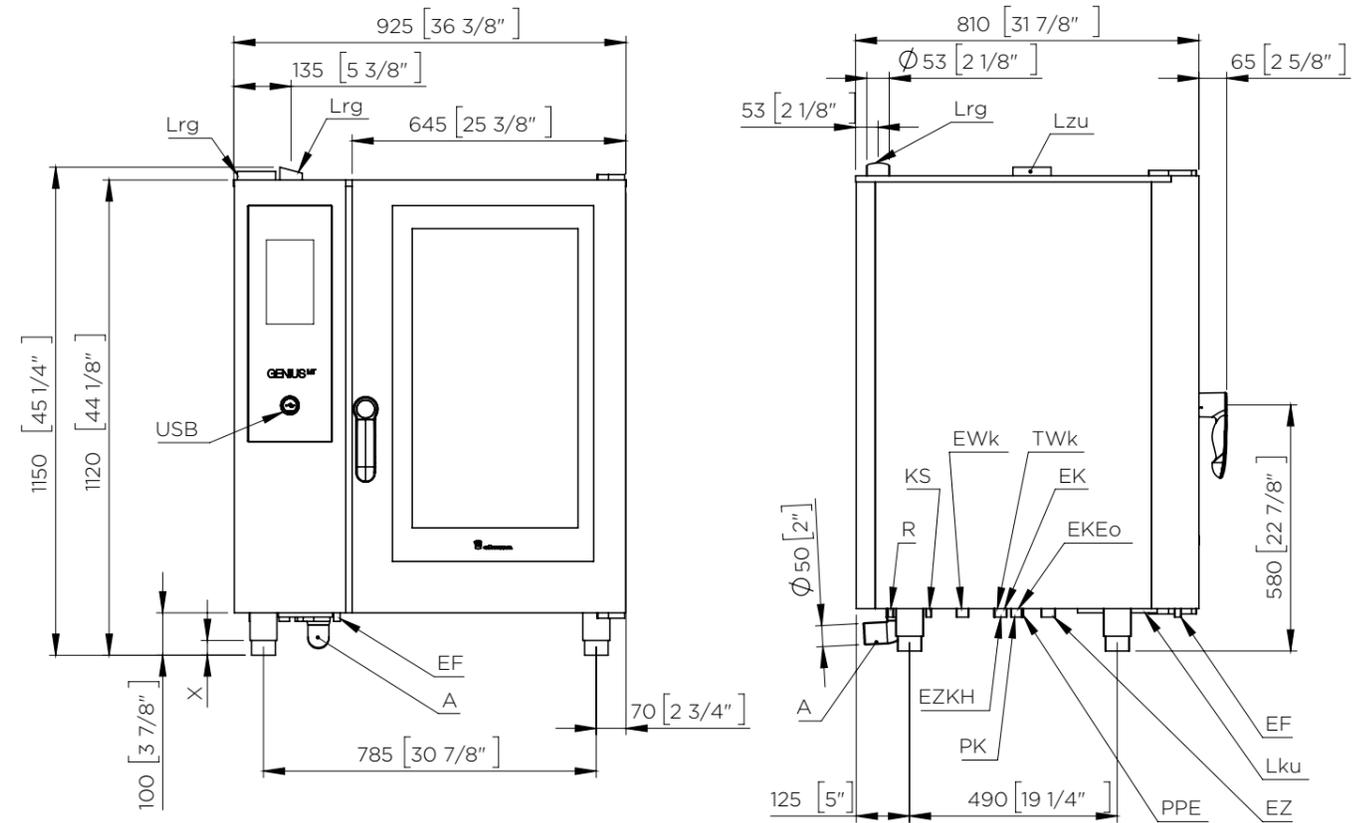
#### ELECTRIC / AC PRO<sup>\*</sup> SOLID CLEANER

RA LED/Double glazing	EL1113808-3A
LA LED/Double glazing	EL1113908-3A

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



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



- Lzu Supply air opening
- Lrg Exhaust air pipe
- Lku Air intake for cooling
- A Connection for waste water line (Dn2")
- EWk Connection for soft water (BSP3/4")(US:GHT 3/4")
- TWk Connection for hard water (BSP3/4")(US:GHT 3/4")
- EZ Power supply
- EK Communications connection (e.g. RS232, LAN)
- EF External sensor

- USB USB port
- PPE Connection for potential equalization
- PK Floating contact (optional)
- EZEo Power optimization
- EZKH Power supply KH-MIX
- R Connection for cleaner
- KS Connection for rinse
- X Feet, adjustable (+/- 3/8")

## UNPACK AND GET STARTED

With Eloma starter kits, you can instantly awaken the talents of your unit right out of the box. We offer different kits for different applications to ensure that you can use your device effectively from the beginning - because you can only achieve outstanding results and exploit the full potential of your unit with the right accessories.

### STARTER KIT COOKING



GENIUS <sup>MT</sup>	6-11	10-11	CONTAINER	Article no.
1	1 x	1 x	GN CONTAINER STAINLESS STEEL, CLOSED - GN 1/1 20 mm	EL0500524
2	1 x	2 x	STAINLESS STEEL GRATING - GN 1/1	EL0522023
3	1 x	2 x	GN CONTAINER STAINLESS STEEL, CLOSED - GN 1/1 65 mm	EL0096512
4	1 x	1 x	GN CONTAINER GRANITE-MILLED - GN 1/1 40 mm	EL0348783
5	1 x	1 x	GN CONTAINER STAINLESS STEEL, WITH HOLES - GN 1/1 90 mm	EL050053

### STARTER KIT GRILLING AND BAKING



GENIUS <sup>MT</sup>	6-11	10-11	CONTAINER	Article no.
1	2 x	2 x	BAKING TRAY ALUMINUM WITH KG FLON COATING - GN 1/1 Perforation 5 mm	EL2003641
2	1 x	1 x	FLEXIFRY DEEP-FRYING BASKET WITH LOTAN COATING - GN 1/1 40 mm	EL0501193
3	1 x	2 x	HOTSPOT ALUMINIUM GRILL AND PIZZA PLATE - GN 1/1	EL0503274
4	1 x	2 x	GN CONTAINER GRANITE-MILLED - GN 1/1 20 mm	EL0500527
5	1 x	1 x	POULTRY GRATE STAINLESS STEEL - GN 1/1 (Capacity for 8 chickens)	EL0500404



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



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



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



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

**EXCERPT ACCESSORIES**

**CONDENSATION HOOD**

	Article no.
T KH (assembled ex works)	EL2010078
T KH LA (assembled ex works)	EL2010079
N-T KH (retrofitting kit)	EL2010087
N-T KH (retrofitting kit)	EL2010088

**SPECIAL HANGING RACKS**

EHG special butchery (BN 64)	
6 levels x 75 mm spacing	EL2010037

**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

**CONDENSATION HOOD**

	Article no.
T KH (assembled ex works)	EL2010078
T KH LA (assembled ex works)	EL2010079
N-T KH (retrofitting kit)	EL2010087
N-T KH (retrofitting kit)	EL2010088

**SPECIAL HANGING RACKS**

EHG butchery (BN 64)	
10 levels x 75 mm spacing	EL2010037

**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

**STACKING KITS & SUPPORT STANDS**

	Article no.
<b>Electric</b>	
GENIUS <sup>MT</sup> 6-11 Combi with standard bases	EL2003718
GENIUS <sup>MT</sup> 10-11/ 6-11 Combi with standard bases (lower device must be 10-11)	EL2003718
With device bases 150 mm height	EL2004916

**Gas**

GENIUS <sup>MT</sup> 6-11 Combi with standard bases	EL2003749
With device bases 150 mm height	EL2004918

**Support stands**

UG 170 mm mobile with swivel castors	EL0506839
UG 150 mm	EL2004993
UG 280 mm	EL0763608

**STACKING KITS & SUPPORT STANDS**

	Article no.
<b>Electric</b>	
GENIUS <sup>MT</sup> 10-11/ 6-11 Combi with standard bases (lower device must be 10-11)	EL2003718
With device bases 150 mm height	EL2004916

**Support stands**

UG 170 mm mobile with swivel castors	EL0506839
UG 150 mm	EL2004993
UG 280 mm	EL0763608

For more information on our extensive range of accessories, please refer to our price list. For individual questions, you can also contact your sales representative directly.



Condensation hood



Special hanging racks



Stacking kits



Support stands

## BAKE IT POSSIBLE.

Nothing beats the smell of freshly-baked croissants. Or do you prefer bread, kringle, stollen or pretzels? No matter what you want to serve fresh to your customers, with the Backmaster Edition of the GENIUS<sup>MT</sup>, you can do it easily and reliably. Whether in a hotel, coffee shop, restaurant, canteen or system catering - the baking result is characterized by consistently high quality and process reliability is guaranteed.

The GENIUS<sup>MT</sup> is a true master baker - perfectly equipped for your bakery.

### AUTOMATIC DOOR OPENING

Prevents unwanted re-baking of your baked goods. And ensures perfect hygiene after cleaning.

### CUSTOMIZED GRAPHICAL USER INTERFACE WITH BAKING MODE

Can be customized for every application and user.

### INTEGRATED BAKING, BREAKFAST AND SNACK PROGRAMS

The entire daily range is covered, resulting in complete flexibility during the process.

### HANGING RACK IN BAKERY STANDARD DIMENSION

So you can continue to use existing equipment and achieve maximum capacity.



Freshly-baked goods and a few snacks in between - the GENIUS<sup>MT</sup> Backmaster Edition can do both. Multifunctional thanks to easy switching between baking and cooking functions.



## FOR YOU AND OUR ENVIRONMENT.

Eloma is synonymous with absolute performance and quality.

At the same time, we do not lose sight of our environment. With innovative functions, Eloma combi steamers not only contribute to environmental protection, but also focus on sustainability.

By using energy and water efficiently, our units minimize their environmental footprint. The high quality standards in our own production are another part of our sustainability strategy.

Eloma units still run economically after ten or fifteen years. A clear sign against the throwaway mentality!

And our responsibility goes even further:

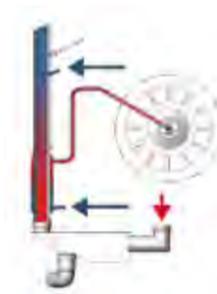
The 100% recyclable packaging of our products underlines our commitment to an environmentally friendly future, as does the selection of our suppliers according to sustainable production criteria.

Eloma combi steamers are gentle on both your culinary creations and our environment. Together we are shaping a sustainable future for enjoyment and responsibility.



### FRESH STEAM SYSTEM

The Eloma fresh steam system generates steam directly in the cooking chamber. Exactly then and exactly as much as is needed at the moment and directly after the program start. Switching between the operating modes is possible at any time. Perfect steam saturation guaranteed, saves time, energy and water.



### MULTI-ECO SYSTEM

Up to 16% energy saved by using a high performance heat exchanger. We were the only manufacturer of combi steamers to be awarded the Dr.-Georg-Triebe Innovation Prize in the "Ecology and Efficiency" category for our Multi-Eco system.

### autoclean® PRO

Our fully automatic cleaning system autoclean® PRO shines with minimal consumption of water and cleaning agents. No waiting time or manual steps required. Cleaning at the touch of a button.



### INSULATION AND LIGHTING

High quality workmanship and lagging provide excellent insulation. The LED lighting installed ex works allows for a clear view of the interior. With the optional triple glazing, the heat loss caused by the door can be reduced by another 14%. That's something to be proud of!

### INTERCHANGEABLE DOOR HINGE / TRUE UNIT MIRRORING

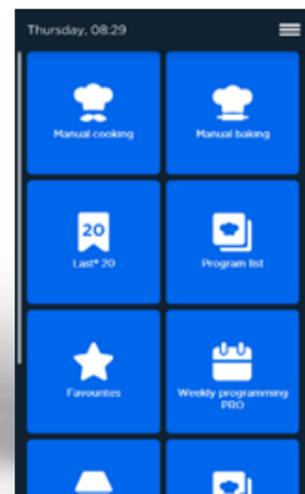
Due to the interchangeable door hinge, the unit is flexible and can be easily adapted to different installation locations. To ensure precise and simple operation regardless of the hinge, the operating unit of the device is mirrored accordingly.



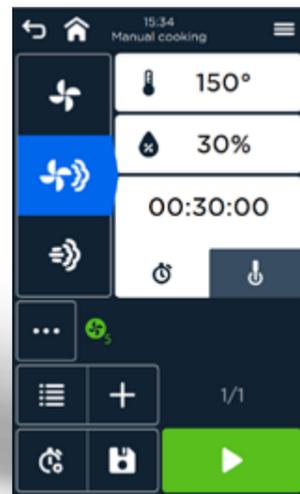
## ONE FINGER. ONE DISPLAY. THAT'S ENOUGH.

Not enough time for long explanations? With the GENIUS<sup>MT</sup>, you can cook, bake and clean with ease - thanks to Eloma's pioneering MT technology. Simple, efficient and intuitive: the GENIUS<sup>MT</sup> allows you to enjoy a unique cooking experience. Scroll, swipe, select - it couldn't be faster.

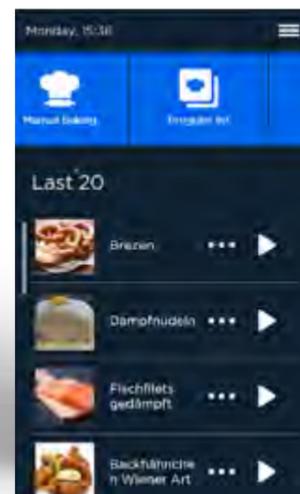
The 9-inch capacitive glass panel is robust and easy to clean. Even when things get hectic, everything is under control thanks to the simple and intuitive controller.



Main menu



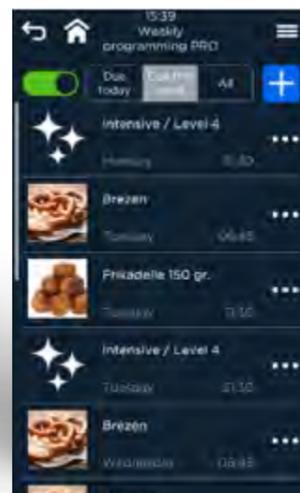
Manual cooking



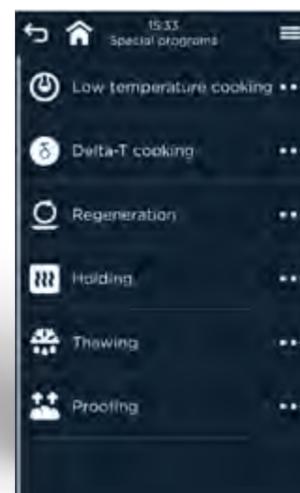
Last<sup>®</sup> 20



Multi Cooking PRO



Weekly programming PRO



Special programs

## FOR ANY USER. FOR ANY APPLICATION.

No matter what requirements are placed on the operation of the GENIUS<sup>MT</sup>: Thanks to MT technology, individualization of the software is possible at any time and without complications. In addition, there are still many operations that support the user.

### LAST<sup>®</sup> 20

Nothing is lost - the last 20 cooking processes, whether from the program list, favorites or manually created, are immediately ready to start again.

### MULTI CONNECT

Management of programs and HACCP data via future-proof standard interfaces such as USB, LAN or WiFi - networking made easy.

### MULTI COOKING PRO / MULTI BAKING PRO

A sure thing. Select your program or cooking mode, and the GENIUS<sup>MT</sup> automatically determines all matching programs. The desired level can be freely determined, but does not need to be. Multiple selection of programs for parallel operation is also possible. Whether during the cooking process or before. It supports intelligent time management, optionally with start or end time input and with the memory function.

### QUICK MODE

System caterers will love it. Quick Mode offers tailored versions of the operating concept, enabling rapid and uniform handling in all stores through specially defined operating sequences for cooking, baking and cleaning. With the Repeat Mode, you can start again from the beginning without any detours. Thanks to the Password Manager, access to definable functions can be restricted. More process reliability is not possible!

### QUICK SET

Have all setting parameters exactly where you expect them with just one click.

### WEEKLY PROGRAMMING PRO

Using the GENIUS<sup>MT</sup>, you can easily define a cooking and cleaning schedule for the whole year. No questions remain unanswered.

Hybrid system for the use of liquid or solid cleaner. Flexible and economical!

## autoclean® PRO CLEANING ACCORDING TO PLAN



Whether liquid or solid cleaner, our hybrid cleaning system autoclean® PRO adapts to your needs. Immerse yourself in the world of fully automatic cleaning with our liquid cleaner and experience how autoclean® PRO revolutionizes your everyday work! Or you can use our cleaning tabs, you decide! Focus only on what is most important. The cleaning is done by Eloma.

### LOW-PRICED

Save up to 32% per cleaning operation compared to autoclean®. Example: Cleaning with cleaning stage 2 in the GENIUS<sup>MT</sup> 6-11 will cost you less than 3 EUR\* per operation.

### FULLY AUTOMATIC WITH LIQUID CLEANER

Plug in the canister once and you're done. Your Eloma unit with MT technology will give you a signal should the canister run low. Do you want to clean sooner or later? No problem. Simply select the automatic start or end time. With the optional automatic door opening, you can relax regarding the subject of cleaning. You can't get more fully automatic than this.

### SOLID CLEANER

Here, too, the rule is: minimal consumption of water, cleaning agents and energy. Simply place the tab(s) on the built-in plate sieve and off you go. Nothing else needs to go in or out. You don't need a finisher tab every time you clean. But don't worry: When the time comes, you will receive a message.

### AUTOMATED MESSAGES

Using autoclean® PRO, the device even takes care of letting you know when it's time for basic cleaning or when the cleaning agent has run out. If desired, it will even lock itself if it hasn't been cleaned in a while.

\* Average value for Germany. Regional variations possible.

### WEEKLY PROGRAMMING PRO

Using the GENIUS<sup>MT</sup>, you can easily define a cooking and cleaning schedule for the whole year. Using liquid cleaner, it runs completely automatically according to your setting interval. No questions remain unanswered.



### APPLICATION-SAFE

When using the liquid detergent, the exact amounts of detergent and rinse aid are automatically added to the cooking chamber as required by the selected cleaning level. With the solid cleaner, the display shows how many tabs the selected cleaning level requires.

### EFFICIENT

In case of slight soiling, autoclean® PRO takes less than 15 minutes to restore a perfectly hygienic cooking chamber. No waiting for the cooking chamber to cool down.

## NEATLY DOSED. MULTI-CLEAN PRODUCTS.

Rely on it to make cleaning as smooth and efficient as possible. With the products of the MULTI-CLEAN series, you obtain cleaning agents that are perfectly matched to your Eloma. Whether fully automatic cleaning or manually with our tabs.

### EASY TO USE

autoclean® PRO shines with minimal consumption of water, cleaning agents and energy. Color-coded canisters are simply connected to the hoses. The rest is done at the touch of a button. Highest level of work safety guaranteed!

No room for canisters? We also offer flexibility and a space-saving solution. Simply place the tab(s) on the drain sieve and off you go. Your Eloma device thinks for itself and reminds you when it's time for intensive care.

### CAN BE STORED

Our Multi-Clean PRO Cleaner Tabs and Finisher Tabs can be stored without loss of quality for three years, our Multi-Clean Liquid Cleaners even for four years after filling.

### OPTIMAL CARE

The Eloma formula of the cleaner and rinse aid protects against corrosion, maintains the stainless steel in the cooking chamber and prevents overstressing of the door seal.

### READY TO USE

Multi-Clean PRO is premixed and can be used immediately. This results in extremely short cleaning cycles. Multi-Clean PRO Cleaner Tabs are simply placed in the cooking chamber and the device does the rest all on its own. Your Eloma will notify you on the screen when a rinse aid tab is needed again.



## DID YOU KNOW?

- Only two cleaner tabs per cleaning process! - for GENIUS<sup>MT</sup> 6-11 and 10-11.
- One canister Multi-Clean PRO is sufficient for 40 cleaning operations (for example: GENIUS<sup>MT</sup> 6-11 and 10-11, autoclean® PRO with liquid cleaner, medium soiling, 10 l canister).
- Rust in the cooking chamber is due to the use of foreign cleaning agents in over 90% of cases!
- Pumps can become clogged and hoses porous if a foreign cleaner is used!
- Long-term tests prove that the longevity of the combi steamer is only guaranteed with the use of Eloma Multi-Clean care products designed for our devices.

## FOR THE BIG CHALLENGES.

We also offer ingenuity in XXL format. As a floor standing unit in two variants, even the largest quantities are no challenge for the GENIUS<sup>MT</sup>. Technically, the floor standing units are on a par with their two smaller brothers and present themselves as absolutely reliable partners in the kitchen.

And to ensure hygienic cleanliness after the work is done, our Eloma autoclean<sup>®</sup> takes over the complete cleaning of the combi steamer. At the touch of a button, fully automatic and with the utmost care. It not only saves you and your employees the hassle of manual cleaning, but also a lot of water, detergent, rinse aid and, above all, time.

Are you going full steam ahead?

Then use our optional condensation hood so that your view is not obscured.



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



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



Large quantities and high throughput require highest precision and reliability. Perfect conditions for the GENIUS<sup>MT</sup> floor standing unit.

## STANDARD EQUIPMENT FLOOR STANDING UNITS GENIUS<sup>MT</sup> (EXCERPT)

### STANDARD EQUIPMENT (EXCERPT):

- Nine operating modes
- Program list with 400 programs, 20 steps each
- ADC - active dehumidification control in five levels
- Automatic summer/winter changeover
- Automatic resting time depending on the steam injection quantity
- Automation of cleaning and maintenance instructions, including locking
- Flashing light at end of cooking program
- E/2 energy saving function
- Safety door latch
- Favorites marking during the saving process
- Favorites list
- Humidity range: 0% to 100% humidity (accurate to the percent)
- Fresh steam system
- Cooking time compensation (Multi Cooking PRO / Multi Baking PRO)
- Data and HACCP logging and display
- Individualization of the operating concept with Password Manager
- Image manager
- Sound manager
- Integrated hose spray
- LAN interface
- Reduced fan speed
- Fan speeds in five levels
- Multi-point core temperature probe
- Multilingual user interface (25 languages)
- Multi Key Button
- Multi-eco system: heat recovery
- Baking mode
- Last<sup>®</sup> 20
- Multi Cooking PRO / Multi Baking PRO
- Multi-touch display
- Quick mode cooking/baking
- Quick mode cleaning
- Quick set

- Fully automatic cleaning: autoclean<sup>®</sup>
- Swath quantity adjustable in milliliters or seconds
- SPS - Steam Protection System
- Start screen setting
- Steptronic
- Temperature, adjustable between 30°C and 300°C (accurate to the degree)
- Timer function: input of start and end time
- Door with halogen lighting and double glazing
- Safety door lock
- Weekly programming PRO for cooking/baking programs and autoclean<sup>®</sup>

### OPTIONAL:

- Multi-Eco condensation hood
- Energy optimization connection
- External core temperature probe
- External sous-vide sensor
- WiFi



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

### ELECTRIC

Connected load	45 kW (34 kW)
Voltage	400 V 3N AC
Fuse 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
Fuse protection	1 x 16 Amp
Weight	320 kg
W/D/H	1030/880/1930 mm

### ELECTRIC 45 KW

Article no.	
Right-hinged (RA)	EL2113001-2X

### ELECTRIC 34 KW

Right-hinged (RA)	EL2113002-2X
-------------------	--------------

### GAS

Right-hinged (RA)	EL2116001-2X
-------------------	--------------

### 1 MOBILE TRAY RACK GN 1/1

(as standard)



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

### ELECTRIC

Connected load	68 kW (52 kW)
Voltage	400 V 3N AC
Fuse 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
Fuse protection	1 x 16 Amp
Weight	530 kg
W/D/H	1310/1086/1925 mm

### ELECTRIC 68 KW

Article no.	
Right-hinged (RA)	EL2213001-2X

### ELECTRIC 52 KW

Right-hinged (RA)	EL2213002-2X
-------------------	--------------

### GAS

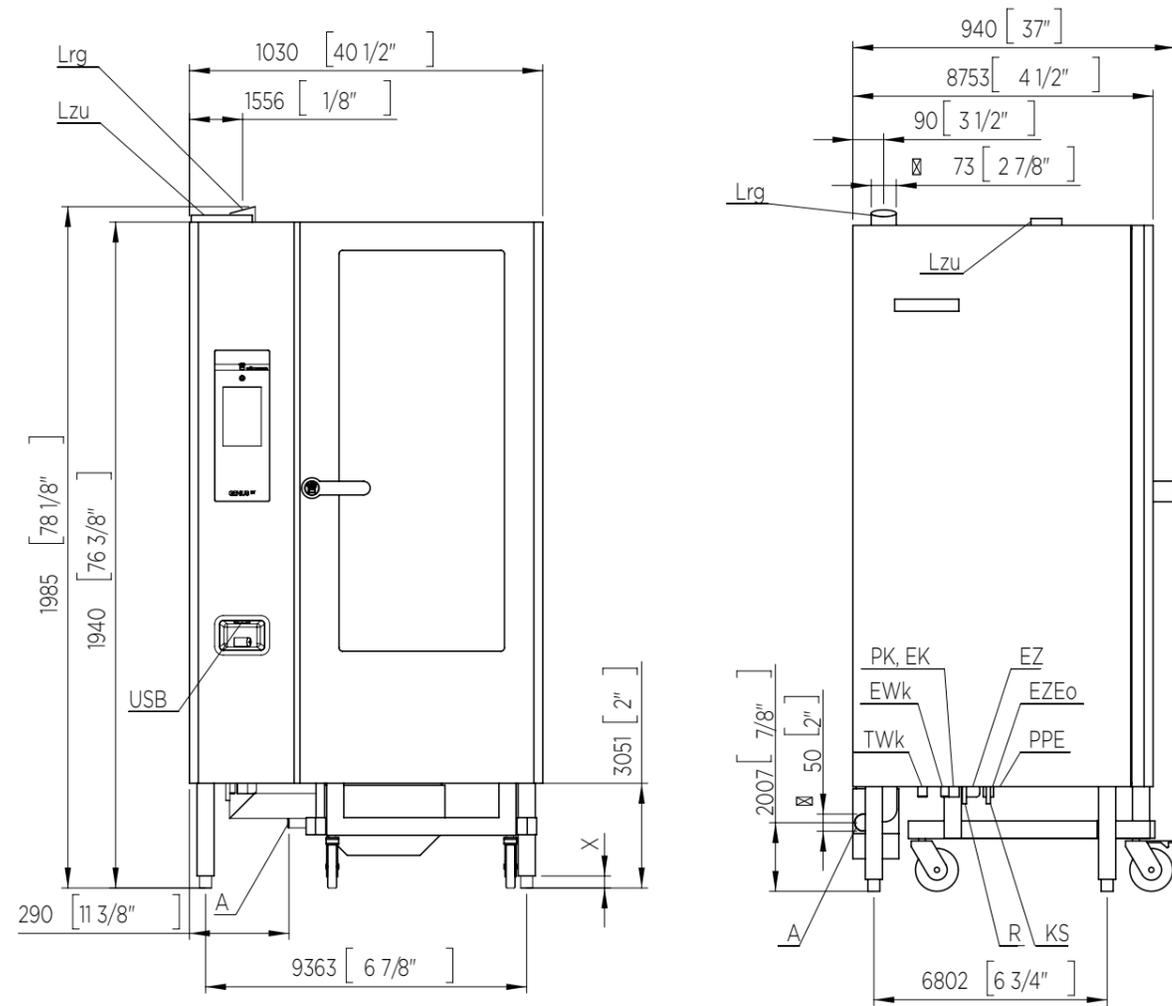
Right-hinged (RA)	EL2216001-2X
-------------------	--------------

### 1 MOBILE TRAY RACK GN 2/1

(as standard)

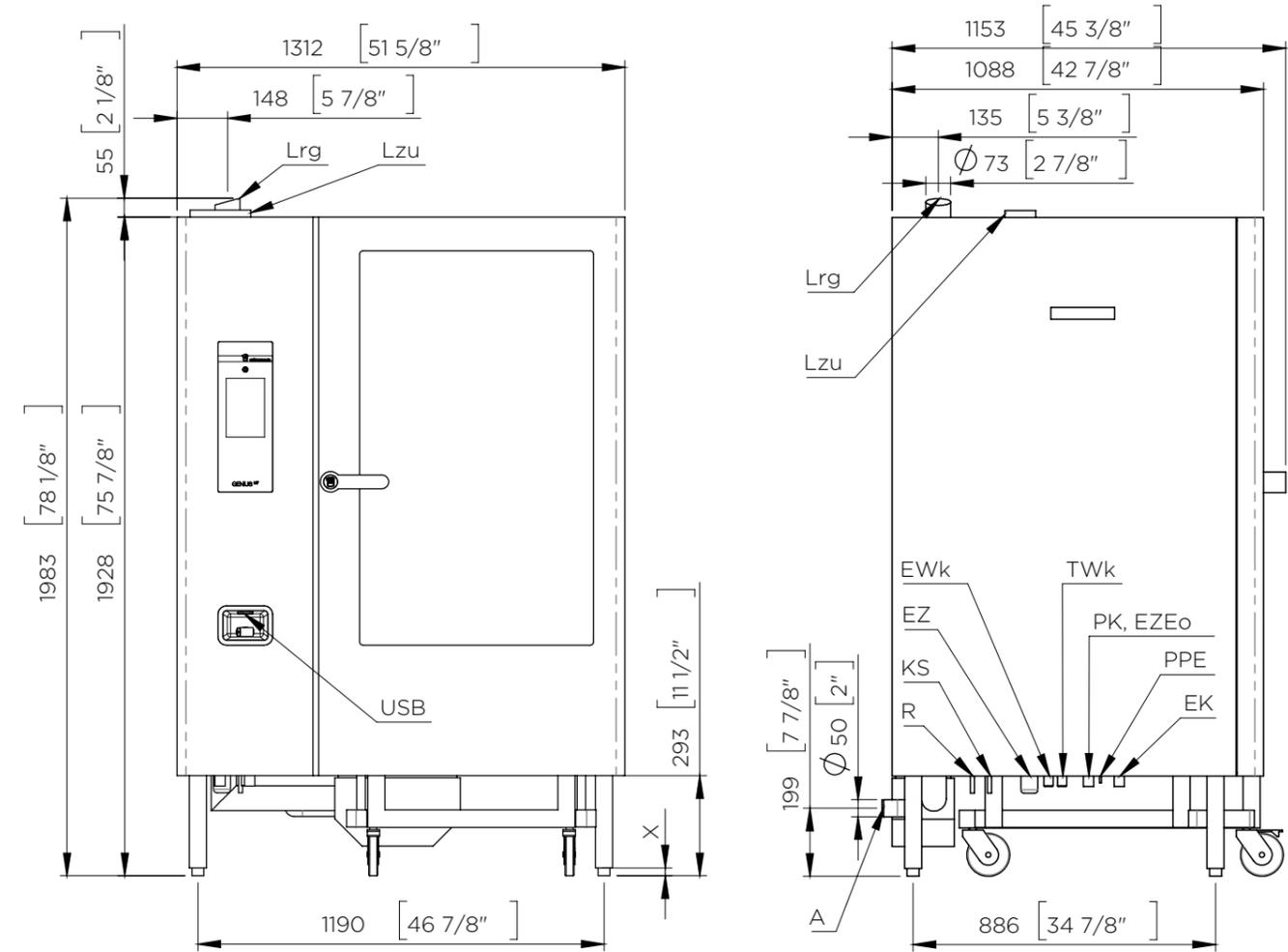
You can find further options and equipment in the price list. All gas devices optionally available as natural gas H/L or liquid gas version.

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



- Lzu Supply air opening
- Lrg Exhaust air pipe
- Lku Air intake for cooling
- A Connection for waste water line (Dn2")
- EWk Connection for soft water (BSP3/4")(US:GHT 3/4")
- TWk Connection for hard water (BSP3/4")(US:GHT 3/4")
- EZ Power supply
- EK Communications connection (e.g. RS232, LAN)
- EF External sensor

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



- USB USB port
- PPE Connection for potential equalization
- PK Floating contact (optional)
- EZEo Power optimization
- EZKH Power supply KH-MIX
- R Connection for cleaner
- KS Connection for rinse
- X Feet, adjustable (+/- 3/8")

## ELOMA - MY BEST DECISION.

At Eloma, we focus on a balanced mix of tradition and modernity - from the development of the first combi steamer to the latest generation of our table-top units GENIUS<sup>MT</sup>, MULTIMAX and the JOKER. We remain true to this philosophy so that you can continue to enjoy cooking and baking in the future.

We are aware of the daily challenges in the food service and catering industry. Our personal drive is to always find the right solutions to ensure an optimal workflow. As the world's leading manufacturer of combi steamers and in-store ovens for the professional sector, we do not consider ourselves primarily an industrial company, but rather a craftsman for craftsmen.

We meet our customers on an equal footing. We put things the way they are. Our goal: to make your operating company more economical and thus more successful. With people at the center of everything we do, we are always able to develop user-friendly products. Products that make work more comfortable, processes more efficient and increase the enjoyment of work. That is what's important for us.



### WE LISTEN

Contact with our customers is our most valuable resource. We take your feedback seriously and respond accordingly in the further development of our products. Directly and immediately.

### WE RECOGNIZE NEEDS

What does the professional chef need? Where can we help the assistant cook? How can we make life easier for the employee at the snack counter? For us, maximum profit means: maximum benefit for our customers.

### WE SMELL TRENDS

Always being up to date is not enough. Now and then you have to get ahead of the train, anticipate trends and be prepared. Like our products and operating systems. Intuitive, direct and precise.

### WE FEEL RESPONSIBILITY

Eloma is a dynamic company with the right sense of its responsibilities. We value sustainable relationships. With our customers, with our employees, with our suppliers. And last but not least, we keep an eye on environmentally friendly production.

## GOOD COOKING. GOOD SERVICE.

At Eloma, we never let our customers down. Should one of our devices fail to work, we will do our utmost to provide a remedy as soon as possible. To this end, we have a worldwide network of service partners who can be on site rapidly and provide expert advice. In addition, we offer our customers comprehensive support to help them get the most out of their Eloma products - ranging from the user hotline to technical training and cookbooks with recipes. In addition, you can conveniently find all information about your Eloma devices online at [www.eloma.com/service](http://www.eloma.com/service).

**ELOMA PROCONNECT**  
The software solution for easily adapting images, descriptions and cooking or baking programs to individual needs via USB, LAN or WiFi.

**ELOMA FORUM**  
We share our experience. Our seminars are perfectly tailored to users, specialist dealers or technical service partners.

**INFO 24**  
Bundled Eloma knowledge for download: over 25,000 documents in different languages. Ranging from software to dimensional sketches and brochures. Also available as an app.

**PART FINDER**  
At Eloma, you don't look for spare parts, you find them. And that is right here. Every item is registered in the Part Finder. Choose, order and continue cooking.



### **CUSTOMER SERVICE**

T. +49 8141 395-188

F. +49 8141 395-164

[sales@eloma.com](mailto:sales@eloma.com)

### **APPLICATION ASSISTANCE**

T. +49 8141 395-150

[application@eloma.com](mailto:application@eloma.com)

### **TECHNICAL SERVICE**

T. +49 35023 63-888

F. +49 8141 395-156

[service@eloma.com](mailto:service@eloma.com)



Eloma GmbH • Otto-Hahn-Str. 10 • 82216 Maisach/Germany  
T. +49 8141 395-0 • F. +49 8141 395-164 • [sales@eloma.com](mailto:sales@eloma.com)  
[eloma.com](http://eloma.com)

an Ali Group Company



The Spirit of Excellence