



**eloma**



# GENIUS<sup>MT</sup>

The pro with MT Technology

# The specialist for professional cooking and baking

As one of the leading manufacturers of combi-steamers and bake-off ovens Eloma offers the best way of food preparation to every customer. Whether it's a gourmet restaurant, a canteen, petrol station or a remote mountain hut – we always find flexible and very reliable solutions. Our corporate philosophy "100% Made in Germany" guarantees the best quality. Eloma was founded in 1975 and has belonged to the international Ali Group since 2007. We deliver in more than 65 countries world-wide.

## This is Eloma:

- Best cooking and baking results
- Highly efficient and reliable operation
- User-friendly handling



# Quality that convinces

We attach great importance to quality. From our production within Germany to our service partners all around the world – Eloma and our partners work with the utmost care to ensure that our high standards are continuously met.



## Tested Quality

We make no compromise when it comes to quality: all of our products have been thoroughly tested before delivery. In addition, our combi-steamers are regularly approved according to strict regulations and standards. Awarded with numerous renowned test seals we can guarantee you the best quality and process reliability.

Since 2011 we are certified with the international environmental management standard ISO 14001. Eloma also fulfills the requirements of the quality management standard ISO 9001.



## Made in Germany

All Eloma units are developed and produced in Germany. Our many years of experience, profound engineering knowledge and traditional craftsmanship guarantee that our products are of the best quality and offer sustained high performance.

## Material Quality

When it comes to the material of our combi-steamers and bake-off ovens we make no compromises. Eloma units are often heavier than others on the market. A robust construction, thicker walls, high quality stainless steel – that's what you can expect from Eloma. Thanks to our material quality the life span of your units increases significantly – your combi-steamers survive transports and repeated assembling and dismantling without any issues.





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

The GENIUS<sup>MT</sup> is the perfect combi-steamer for every location. The latest technologies, intuitive operation and additional features allow you to concentrate on what's most important: cooking. This is according to our philosophy: "Simplicity at its best".

## Ease of use

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

## Customisation

- Adaptable operation
- Individual images
- Personalized recipes

## Safety

- Self-explanatory pictograms
- Automatic logbook
- Controlled workflow



## Connectivity

- User-friendly management software
- Advanced communication interface

## Cleaning

- Fully automatic cleaning
- Quick clean
- Perfect hygiene

# MT Technology

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

## Last<sup>®</sup> 20

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

## Multi Cooking

A sure thing: Simply select your programme or cooking method and the GENIUS<sup>MT</sup> automatically determines all accompanying programmes required.

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

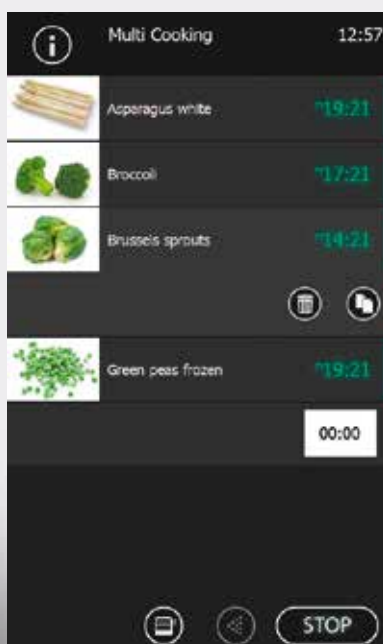


## Quick Set

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

## 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.

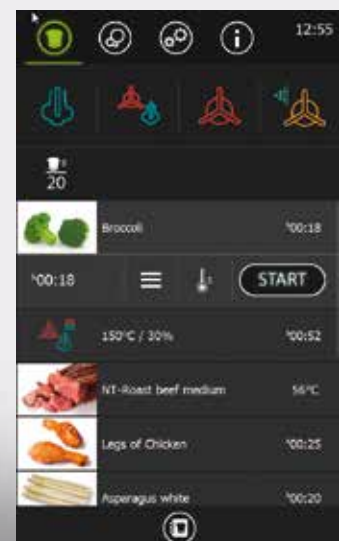


## Climatic<sup>®</sup> MT

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

## Multi Connect

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



# Customized for your location

## Vario-Rack

Enlarge your cooking chamber and get the maximum capacity from your combi-steamer. Our vario-rack for GN 1/1 or BN 600 mm x 400 mm pans, grids and baking trays offers 39 % more capacity.



## ProConnect MT

With our special software ProConnect MT you can easily adjust content like pictures, descriptions and cooking programmes of your GENIUS<sup>MT</sup> to your own needs. It works via a USB, LAN or WLAN directly from your desk. These are just some of the practical solutions that make ProConnect MT the ideal software for communication and data transfer.



## Modular Solutions

Our customized modular solutions offer you maximum flexibility when it comes to individual combinations of combi-steamers and bake-off ovens. All Eloma products are fully compatible with each other, so that almost any combination can be arranged. And what completes the offer: Thanks to the unique condensation hood KH2 Mix MT, GENIUS<sup>MT</sup> mix stations don't need an extra condensation hood between the two combi-steamers, which saves you money.



## Mirrored Display

Ergonomics in perfection – we produce your kitchen equipment in accordance with your wishes. Something only Eloma can do: No matter where you put your machine, Eloma adjusts it to your location. The combi-steamers and bake-off ovens are available with a right-hinged door or with a left-hinged door and a mirrored display. This means less of an effort for you when installing and using your kitchen equipment.



# GENIUS<sup>MT</sup> – safe and clean

Safety is a high priority for us – at all levels. The high material quality and our intensive quality controls ensure a safe and smooth operation. Our MT Technology guarantees maximum safety when using your Eloma combi-steamer. And finally our fully automatic cleaning programme autoclean<sup>®</sup> MT stands for absolute hygiene and safe handling.

Safety is part of our philosophy. It can be seen in every detail. For example in our security door locks or our seamless, hygienic cooking chamber.

## autoclean<sup>®</sup> MT

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

The new GENIUS<sup>MT</sup> features:

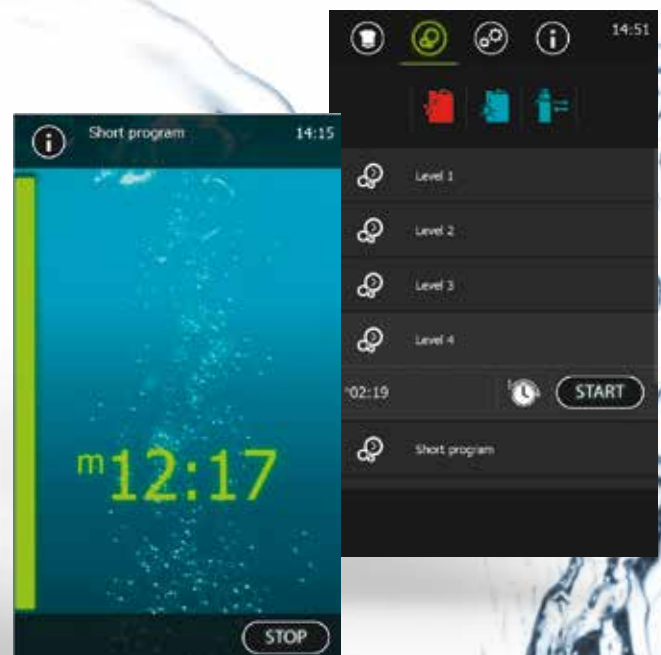
- Quick clean in 15 minutes
- Colour-coded indicator of care product quantities remaining

## Multi-Clean cleaning agent

We also pay attention to safety when choosing the cleaning agent. By using a liquid cleaning agent you avoid skin contact with chemicals and protect your health. 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. What's more, all processes can be shown on the display of your GENIUS<sup>MT</sup>.



# GENIUS<sup>MT</sup> – Overview of models



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

|                 |                              |
|-----------------|------------------------------|
| <b>Electric</b> | <b>Art.-Nr. EL6113001-2X</b> |
| <b>Gas</b>      | <b>Art.-Nr. EL6116001-2X</b> |

|                           |                       |
|---------------------------|-----------------------|
| <b>Electric</b>           |                       |
| Connected electrical load | <b>11 kW</b>          |
| Voltage                   | <b>400 V 3N AC</b>    |
| Protection                | <b>3 x 16 Amp</b>     |
| Weight                    | <b>130 kg</b>         |
| W/D/H                     | <b>925/805/840 mm</b> |

|                           |                       |
|---------------------------|-----------------------|
| <b>Gas</b>                |                       |
| Connected electrical load | <b>12 kW</b>          |
| Voltage                   | <b>230 V 1N AC</b>    |
| Protection                | <b>1 x 16 Amp</b>     |
| Weight                    | <b>140 kg</b>         |
| W/D/H                     | <b>925/805/840 mm</b> |

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

|                 |                              |
|-----------------|------------------------------|
| <b>Electric</b> | <b>Art.-Nr. EL1113001-2X</b> |
| <b>Gas</b>      | <b>Art.-Nr. EL1116001-2X</b> |

|                           |                        |
|---------------------------|------------------------|
| <b>Electric</b>           |                        |
| Connected electrical load | <b>17 kW</b>           |
| Voltage                   | <b>400 V 3N AC</b>     |
| Protection                | <b>3 x 32 Amp</b>      |
| Weight                    | <b>167 kg</b>          |
| W/D/H                     | <b>925/805/1120 mm</b> |

|                           |                        |
|---------------------------|------------------------|
| <b>Gas</b>                |                        |
| Connected electrical load | <b>20 kW</b>           |
| Voltage                   | <b>230 V 1N AC</b>     |
| Protection                | <b>1 x 16 Amp</b>      |
| Weight                    | <b>177 kg</b>          |
| W/D/H                     | <b>925/805/1120 mm</b> |

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

|                 |                              |
|-----------------|------------------------------|
| <b>Electric</b> | <b>Art.-Nr. EL2113001-2X</b> |
| <b>Gas</b>      | <b>Art.-Nr. EL2116001-2X</b> |

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

|                           |                         |
|---------------------------|-------------------------|
| <b>Gas</b>                |                         |
| Connected electrical load | <b>40 kW</b>            |
| Voltage                   | <b>230 V 1N AC</b>      |
| Protection                | <b>1 x 16 Amp</b>       |
| Weight                    | <b>320 kg</b>           |
| W/D/H                     | <b>1030/880/1930 mm</b> |

**1 HGW Mobile Tray Rack GN 1/1**  
In series

## Options

Left-hinged door **Art.-Nr. EL6113003-2X**  
(only for electric model)

Left-hinged door **Art.-Nr. EL1113003-2X**  
(only for electric model)

For further options and accessories please check the page to the right or see our price list.

All gas appliances are available as natural gas H/L or liquid gas versions.  
All GENIUS<sup>MT</sup> combi-steamers are equipped with autoclean<sup>®</sup> MT.



# Equipment Highlights



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

|                 |                              |
|-----------------|------------------------------|
| <b>Electric</b> | <b>Art.-Nr. EL1213001-2X</b> |
| <b>Gas</b>      | <b>Art.-Nr. EL1216001-2X</b> |

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

|                           |                          |
|---------------------------|--------------------------|
| <b>Gas</b>                |                          |
| Connected electrical load | <b>35 kW</b>             |
| Voltage                   | <b>230 V 1N AC</b>       |
| Protection                | <b>1 x 16 Amp</b>        |
| Weight                    | <b>365 kg</b>            |
| W/D/H                     | <b>1310/1086/1490 mm</b> |

**1 HGW Mobile Tray Rack GN 2/1**  
In series



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

|                 |                              |
|-----------------|------------------------------|
| <b>Electric</b> | <b>Art.-Nr. EL2213001-2X</b> |
| <b>Gas</b>      | <b>Art.-Nr. EL2216001-2X</b> |

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

|                           |                          |
|---------------------------|--------------------------|
| <b>Gas</b>                |                          |
| Connected electrical load | <b>70 kW</b>             |
| Voltage                   | <b>230 V 1N AC</b>       |
| Protection                | <b>1 x 16 Amp</b>        |
| Weight                    | <b>530 kg</b>            |
| W/D/H                     | <b>1310/1086/1925 mm</b> |

**1 HGW Mobile Tray Rack GN 2/1**  
In series

### MT Technology:

- MultiTouch-Display
- Climatic<sup>®</sup> MT
- Last<sup>®</sup> 20
- Quick Set
- Multi Cooking
- Quick Mode

autoclean<sup>®</sup> MT in series

9 operation modes

400 programme spaces with 20 steps each

Favourites marking and filtering

Steptronic<sup>®</sup>

Multi-point core-temperature sensor

Temperatures from 30°C to 300°C

Humidity from 0% to 100%

Timer function up to 24 hours

Active-Temp

Live-steam-system

Multi-Eco-System

Manual steaming

SPS<sup>®</sup> – Steam Protection System

E/2 – Energy safe

Reduced fan speed

Autoreverse fan wheel

Phased fan wheel

Logbook for HACCP/LMHV data

LAN and USB 2.0 interface

Seamless, hygienic cooking chamber

Quick release door lock for single-handed operation

Integrated spray hose

### Options

Vario-Rack for GN 1/1 or BN 600mm x 400mm

Multi-Eco-Hood

WLAN







External core-temperature sensor

External sous-vide sensor

Connectivity to energy optimiser system [E]

Left-hinged doors

# GENIUS<sup>MT</sup> – Accessories

|   | Art.-Nr.   | 6-11<br>GENIUS <sup>MT</sup> | 10-11<br>GENIUS <sup>MT</sup> | 20-11<br>GENIUS <sup>MT</sup> | 12-21<br>GENIUS <sup>MT</sup> | 20-21<br>GENIUS <sup>MT</sup> |
|---|--|------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| <b>Multi-Eco-Hoods (electric only)</b>  |  |                              |                               |                               |                               |                               |
|    | KH2 MT GENIUS <sup>MT</sup>  | EL2001371                    | ■                             | ■                             |                               |                               |
|   | KH2 MT LA* GENIUS <sup>MT</sup>  | EL2001372                    | ■                             | ■                             |                               |                               |
|   | KH3  | EL0780332                    |                               |                               | ■                             |                               |
|   | KH4  | EL0755079                    |                               |                               |                               | ■                             |
|   | KH2 MT Refit Mounting kit (GENIUS <sup>MT</sup> )                            | EL2001408                    | ■                             | ■                             |                               |                               |
|   | Air repellent backside KH2/KH2 Mix   | EL0509072                    | ■                             | ■                             |                               |                               |
| <b>Grease Filters Stainless Steel</b>   |  |                              |                               |                               |                               |                               |
|    | Table top and Floor models (for 20-11, 20-21<br>2 pcs required) or 12-21 Gas | EL0760749                    | ■                             | ■                             | ■                             | ■                             |
|   | 12-21 Electric   | EL0760757                    |                               |                               | ■                             |                               |
|   |  |                              |                               |                               |                               |                               |
| <b>UG Support Stand height 570 mm</b>   |  |                              |                               |                               |                               |                               |
|   | UG basic   | EL0505901                    |                               | ■                             |                               |                               |
|   | UG 5 levels x GN 1/1   | EL0506777                    |                               | ■                             |                               |                               |
|   | UG 4 levels x BN 64  | EL0506778                    |                               | ■                             |                               |                               |
|   | UG sides closed 5 levels x GN 1/1<br>each side (see fig.)                    | EL2001914                    |                               | ■                             |                               |                               |
|   |  |                              |                               |                               |                               |                               |
| <b>UG Support Stand height 850 mm</b>   |  |                              |                               |                               |                               |                               |
|  | UG basic (see fig.)  | EL0505895                    | ■                             |                               |                               |                               |
|   | UG 10 levels x GN 1/1  | EL0505906                    | ■                             |                               |                               |                               |
|   | UG 8 levels x BN 64  | EL0505907                    | ■                             |                               |                               |                               |
|   | UG sides closed 10 levels x GN 1/1<br>each side                              | EL2001915                    | ■                             |                               |                               |                               |
|   |  |                              |                               |                               |                               |                               |
| <b>UB Support Stand hygiene height 570 mm</b>                                       |  |                              |                               |                               |                               |                               |
|  | UB with doors 10 levels x GN 1/1   | EL0506914                    |                               | ■                             |                               |                               |
|   |  |                              |                               |                               |                               |                               |
|   |  |                              |                               |                               |                               |                               |
|   |  |                              |                               |                               |                               |                               |
| <b>UB Support Stand hygiene height 850 mm</b>                                       |  |                              |                               |                               |                               |                               |
|  | UB with doors 20 levels 20 x GN 1/1  | EL0506915                    | ■                             |                               |                               |                               |
|   |  |                              |                               |                               |                               |                               |
|   |  |                              |                               |                               |                               |                               |
|   |  |                              |                               |                               |                               |                               |

\*LA = left-hinged door

|   | Art.-Nr.   | 6-11<br>GENIUS <sup>MT</sup> | 10-11<br>GENIUS <sup>MT</sup> | 20-11<br>GENIUS <sup>MT</sup> | 12-21<br>GENIUS <sup>MT</sup> | 20-21<br>GENIUS <sup>MT</sup> |
|---|--|------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| <b>Castor Set</b>   |  |                              |                               |                               |                               |                               |
|    | <b>For UG 570/850/1000 and UB 570/850/1000</b><br>(swivelling, lockable) | EL0504920                    | ■                             | ■                             |                               |                               |
|   |  |                              |                               |                               |                               |                               |
|   |  |                              |                               |                               |                               |                               |
| <b>UG Support Stand for Mix Combinations</b>  |  |                              |                               |                               |                               |                               |
|    | <b>UG 170 mm support stand mobile</b>                                    | EL0506839                    | ■                             | ■                             |                               |                               |
|   | <b>UG 180 mm</b>   | EL0763721                    | ■                             | ■                             |                               |                               |
|   | <b>UG 280 mm</b>   | EL0763608                    | ■                             | ■                             |                               |                               |
| <b>WU Thermal Cabinet height 850 mm</b>   |  |                              |                               |                               |                               |                               |
|    | <b>WU 14 with 14 levels x GN 1/1</b>                                     | EL0760137                    | ■                             | ■                             |                               |                               |
|   |  |                              |                               |                               |                               |                               |
|   |  |                              |                               |                               |                               |                               |
| <b>HGW Mobile Tray Rack</b>   |  |                              |                               |                               |                               |                               |
|  | <b>HGW 6-11 6 x GN 1/1</b>   | EL0760722                    | ■                             |                               |                               |                               |
|   | <b>HGW 10-11 10 x GN 1/1</b>   | EL0760730                    |                               | ■                             |                               |                               |
|   | <b>HGW 10-11 8 x BN 64</b>   | EL0504315                    |                               | ■                             |                               |                               |
|   | <b>HGW 20-11 20 x GN 1/1</b>   | EL0506878                    |                               |                               | ■                             |                               |
|   | <b>HGW 20-11 16 x BN 64</b>  | EL0506909                    |                               |                               | ■                             |                               |
|   | <b>HGW 12-21 12 x GN 2/1</b>   | EL0506908                    |                               |                               |                               | ■                             |
|   | <b>HGW 20-21 20 x GN 2/1</b>   | EL0506897                    |                               |                               |                               | ■                             |
| <b>TGW Mobile Plate Rack</b>  |  |                              |                               |                               |                               |                               |
|  | <b>TGW 6-11 18 plates</b> (max. Ø 32 cm)                                 | EL0760765                    | ■                             |                               |                               |                               |
|   | <b>TGW 10-11 26 plates</b> (max. Ø 32 cm)                                | EL0507574                    |                               | ■                             |                               |                               |
|   | <b>TGW 20-11 54 plates</b> (max. Ø 32 cm)                                | EL0506912                    |                               |                               | ■                             |                               |
|   | <b>TGW 12-21 75 plates</b> (max. Ø 32 cm)                                | EL0506911                    |                               |                               |                               | ■                             |
|   | <b>TGW 20-21 123 plates</b> (max. Ø 32 cm)                               | EL0506913                    |                               |                               |                               | ■                             |
| <b>Push-In Frame &amp; Transport Trolleys for HGW/TGW</b>                           |  |                              |                               |                               |                               |                               |
|  | <b>HGW/TGW push-in frame GN/BN</b>                                       | EL0760668                    | ■                             | ■                             |                               |                               |
|   | <b>HGW/TGW transport trolley 570 mm</b>                                  | EL0502566                    |                               | ■                             |                               |                               |
|   | <b>HGW/TGW transport trolley 850 mm</b>                                  | EL0502567                    | ■                             |                               |                               |                               |
| <b>HGW/TGW Thermal Insulation Cover</b>   |  |                              |                               |                               |                               |                               |
|  | <b>HGW/TGW 6-11</b>  | EL0760838                    | ■                             |                               |                               |                               |
|   | <b>HGW/TGW 10-11</b>   | EL0760846                    |                               | ■                             |                               |                               |
|   | <b>HGW/TGW 20-11</b>   | EL0760862                    |                               |                               | ■                             |                               |
|   | <b>HGW/TGW 12-21</b>   | EL0760889                    |                               |                               |                               | ■                             |
|   | <b>HGW/TGW 20-21</b>   | EL0760900                    |                               |                               |                               | ■                             |

# GENIUS<sup>MT</sup> – Accessories



|   | Art.-Nr.   | 6-11<br>GENIUS <sup>MT</sup> | 10-11<br>GENIUS <sup>MT</sup> | 20-11<br>GENIUS <sup>MT</sup> | 12-21<br>GENIUS <sup>MT</sup> | 20-21<br>GENIUS <sup>MT</sup> |
|---|--|------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| <b>Special EHG Hanging Racks</b>  |  |                              |                               |                               |                               |                               |
|    | EHG Vario 6-11 (GN/BN 64)<br>7 levels x dist. 67 mm (see fig.)   | EL0873381                    | ■                             |                               |                               |                               |
|   | EHG Vario 6-11 (GN/BN 64)<br>instead of standard rack  | EL0873381                    | ■                             |                               |                               |                               |
|   | EHG Special Butchery 6-11 (BN 64)<br>6 levels x dist. 75 mm  | EL0773794                    | ■                             |                               |                               |                               |
|   | EHG Vario 10-11 (GN/BN 64)<br>11 levels x dist. 67 mm  | EL0509971                    |                               | ■                             |                               |                               |
|    | EHG Vario 10-11 (GN/BN 64)<br>instead of standard rack   | EL0509971                    |                               | ■                             |                               |                               |
|   | EHG Special Butchery 10-11 (BN 64)<br>10 levels x dist. 75 mm  | EL0773808                    |                               | ■                             |                               |                               |
|   | EHG Adapter VarioConvert® GN 1/1 to GN 2/4<br>use (2 x EHG Vario is necessary, 6-11 or 10-11) (see fig.) | EL2001384                    | ■                             | ■                             |                               |                               |
|   |  |                              |                               |                               |                               |                               |
| <b>Grid Stainless Steel</b>   |  |                              |                               |                               |                               |                               |
|  | GN 1/1   | EL0522023                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 2/1   | EL0146005                    |                               |                               | ■                             | ■                             |
|   | BN 64 (only with EHG Vario)  | EL0515531                    | ■                             | ■                             | ■                             |                               |
|   |  |                              |                               |                               |                               |                               |
| <b>GN Pan Stainless Steel</b>   |  |                              |                               |                               |                               |                               |
|  | GN 1/1 20 mm   | EL0500524                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 1/1 40 mm   | EL0500528                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 1/1 65 mm   | EL0096512                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 1/1 100 mm  | EL0096458                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 1/1 150 mm  | EL0500529                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 2/1 20 mm   | EL0146021                    |                               |                               | ■                             | ■                             |
|   | GN 2/1 40 mm   | EL0001473                    |                               |                               | ■                             | ■                             |
|   | GN 2/1 65 mm   | EL0001422                    |                               |                               | ■                             | ■                             |
|   | GN 2/1 100 mm  | EL0366757                    |                               |                               | ■                             | ■                             |
| <b>GN Pan Stainless Steel, perforated</b>   |  |                              |                               |                               |                               |                               |
|  | GN 1/1 55 mm   | EL0500531                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 1/1 90 mm   | EL0500532                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 1/1 140 mm  | EL0500533                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 2/1 65 mm   | EL0326984                    |                               |                               | ■                             | ■                             |
| <b>GN Pan Granite Enameled</b>  |  |                              |                               |                               |                               |                               |
|  | GN 1/1 20 mm   | EL0500527                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 1/1 40 mm   | EL0348783                    | ■                             | ■                             | ■                             | ■                             |
|   | GN 1/1 65 mm   | EL0348805                    | ■                             | ■                             | ■                             | ■                             |
|   |  |                              |                               |                               |                               |                               |









|   | Art.-Nr.  | 6-11<br>GENIUS <sup>MT</sup> | 10-11<br>GENIUS <sup>MT</sup> | 20-11<br>GENIUS <sup>MT</sup> | 12-21<br>GENIUS <sup>MT</sup> | 20-21<br>GENIUS <sup>MT</sup> |
|---|---|------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| <b>Super Start Bundle (not discountable)</b>  |   |                              |                               |                               |                               |                               |
|    | <b>GN 1/1, 6 x pans</b> (2 x stainless steel pans 65 mm, 2 x stainless steel pans perforated 55 mm, 2 x granite enameled 20 mm) | EL0509223                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>+ 2 x stainless steel grids</b>  |                              |                               |                               |                               |                               |
| <b>Grease Drip Pans/Trays</b>   |   |                              |                               |                               |                               |                               |
|    | <b>BN 64 20 mm</b> (only with EHG Vario or EHG Special Butchery)  | EL0500821                    | ■                             | ■                             | ■                             |                               |
|   | <b>BN 64 20 mm incl. drain and stopper</b><br>(only with EHG Vario or EHG Special Butchery)                                     | EL0509478                    | ■                             | ■                             | ■                             |                               |
|   | <b>BN 64 100 mm</b> (only with EHG Vario or EHG Special Butchery)<br><b>with handle</b>   | EL0871885                    | ■                             | ■                             | ■                             |                               |
| <b>HotSpot Aluminium</b>  |   |                              |                               |                               |                               |                               |
|   | <b>GN 1/1 grill and pizza tray</b>  | EL0503274                    | ■                             | ■                             | ■                             | ■                             |
|   |   |                              |                               |                               |                               |                               |
|   |   |                              |                               |                               |                               |                               |
| <b>Chicken Grid Stainless Steel</b>   |   |                              |                               |                               |                               |                               |
|  | <b>GN 1/1, capacity: 8 chickens</b>   | EL0500404                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>Special 40/30, capacity: 6 chickens for EHG Vario/BN 64</b>  | EL0774960                    | ■                             | ■                             | ■                             |                               |
|   |   |                              |                               |                               |                               |                               |
| <b>PotatoBaker Aluminium</b>  |   |                              |                               |                               |                               |                               |
|  | <b>GN 1/1 capacity: 28 potatoes</b>   | EL0501673                    | ■                             | ■                             | ■                             | ■                             |
|   |   |                              |                               |                               |                               |                               |
|   |   |                              |                               |                               |                               |                               |
| <b>FlexiFry, Frying Basket</b>  |   |                              |                               |                               |                               |                               |
|  | <b>GN 1/1 40 mm</b>   | EL0501193                    | ■                             | ■                             | ■                             | ■                             |
|   |   |                              |                               |                               |                               |                               |
|   |   |                              |                               |                               |                               |                               |
| <b>Baking Tray Aluminium, perforated</b>  |   |                              |                               |                               |                               |                               |
|  | <b>GN 1/1 perforation 5 mm</b>  | EL0500525                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>GN 1/1 silicon, perforation 5 mm</b>   | EL0716537                    | ■                             | ■                             | ■                             | ■                             |
|   |   |                              |                               |                               |                               |                               |
| <b>Bake and griddle tray, teflon coated</b>   |   |                              |                               |                               |                               |                               |
|  | <b>GN 1/1</b>   | EL2002173                    | ■                             | ■                             | ■                             | ■                             |
|   |   |                              |                               |                               |                               |                               |
|   |   |                              |                               |                               |                               |                               |

GN 2/3 = 325 x 354 mm   GN 1/1 = 325 x 530 mm   GN 2/1 = 650 x 530 mm   BN 43 = 440 x 350 mm   BN 64 = 600 x 400 mm

# GENIUS<sup>MT</sup> – Accessories

|   | Art.-Nr.   | 6-11<br>GENIUS <sup>MT</sup> | 10-11<br>GENIUS <sup>MT</sup> | 20-11<br>GENIUS <sup>MT</sup> | 12-21<br>GENIUS <sup>MT</sup> | 20-21<br>GENIUS <sup>MT</sup> |
|---|--|------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| <b>Eloma Multi-Clean</b>  |  |                              |                               |                               |                               |                               |
|          | <b>Multi-Clean special detergent 1 x 10 L container</b>                                  | EL0729221                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>Multi-Clean rinse aid 1 x 10 L container</b>  | EL0729248                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>Multi-Clean special detergent 1 x 5 L container</b>                                   | EL2001916                    | ■                             | ■                             |                               |                               |
|   | <b>Multi-Clean rinse aid 1 x 5 L container</b>   | EL2001917                    | ■                             | ■                             |                               |                               |
| <b>Accessories</b>  |  |                              |                               |                               |                               |                               |
|          | <b>Hinged box for 2 x 10 L containers</b>  | EL0502228                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>Pressure pump spray 1.5 L</b>   | EL0178101                    | ■                             | ■                             | ■                             | ■                             |
| <b>Brita Purity 600 Quell ST (Table top units without autoclean<sup>®</sup> MT)</b>       |  |                              |                               |                               |                               |                               |
|         | <b>Filter System with MAE: Pressure vessel incl. lid with MAE and cartridge</b>          | EL0500566                    | ■                             | ■                             |                               |                               |
|   | <b>Remote display</b> (extension of the MAE display)                                     | EL0789712                    | ■                             | ■                             |                               |                               |
|   | <b>Hose Set DN 13 2 m: hose 3/4" - 3/4", hose 3/4" - 3/4" bend, stop valve 3/4" - 1"</b> | EL0510441                    | ■                             | ■                             |                               |                               |
|   | <b>Connecting bend 3/4" (2 pcs)</b>  | EL0504241                    | ■                             | ■                             |                               |                               |
| <b>Brita Purity 1200 Quell ST (Table top- and Floor units with autoclean<sup>®</sup>)</b> |  |                              |                               |                               |                               |                               |
|        | <b>Filter System with MAE: Pressure vessel incl. lid with MAE and cartridge</b>          | EL0510443                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>Remote display</b> (extension of the MAE display)                                     | EL0789712                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>Hose Set DN 13 2 m: hose 3/4" - 3/4", hose 3/4" - 3/4" bend, stop valve 3/4" - 1"</b> | EL0510441                    | ■                             | ■                             | ■                             | ■                             |
|   | <b>Connecting bend 3/4"</b>  | EL0504241                    | ■                             | ■                             | ■                             | ■                             |

When buying a single container, the extra costs on shipping will be € 25,00 (not discountable). Use our economy pack for our MultiClean detergent / rinse aid and save when buying 6, 20 or 60 containers. See price list for more information.

|   | Art.-Nr.  | 6-11<br>GENIUS <sup>MT</sup> | 10-11<br>GENIUS <sup>MT</sup> | 20-11<br>GENIUS <sup>MT</sup> | 12-21<br>GENIUS <sup>MT</sup> | 20-21<br>GENIUS <sup>MT</sup> |
|---|---|------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| <b>ProConnect Data Management</b>   |   |                              |                               |                               |                               |                               |
|    | ProConnect MT software free download on <a href="http://www.eloma.com">www.eloma.com</a>  | free                         | ■                             | ■                             | ■                             | ■                             |
|   | ProConnect MT software on Eloma USB stick   | EL2001633                    | ■                             | ■                             | ■                             | ■                             |
| <b>Adapters &amp; Interfaces</b>  |   |                              |                               |                               |                               |                               |
|    | Interface RS 485  | EL0776610                    | ■                             | ■                             | ■                             | ■                             |
|   | LAN Connection for GENIUS <sup>MT</sup> (free)  | EL2001450                    | ■                             | ■                             | ■                             | ■                             |
|   | WLAN  | EL2002158                    | ■                             | ■                             | ■                             | ■                             |
| <b>Set for optional external sensor (also as Refit Set)</b>                         |   |                              |                               |                               |                               |                               |
|   | Sous-vide sensor kit  | EL2001964                    | ■                             | ■                             | ■                             | ■                             |
|   | Core-temperature sensor kit   | EL2002055                    | ■                             | ■                             | ■                             | ■                             |
| <b>Sensors for units with external connection socket</b>                            |   |                              |                               |                               |                               |                               |
|  | Sous-vide sensor  | EL2001963                    | ■                             | ■                             | ■                             | ■                             |
|   | Core-temperature sensor   | EL2001962                    | ■                             | ■                             | ■                             | ■                             |
| <b>Energy Optimising (Refit set)</b>  |   |                              |                               |                               |                               |                               |
|  | For 6-11 / 10-11 / 12-21  | EL0758213                    | ■                             | ■                             | ■                             | ■                             |
|   | For 20-11   | EL0758221                    |                               | ■                             |                               |                               |
|   | For 20-21   | EL0758248                    |                               |                               |                               | ■                             |
| <b>Others</b>   |   |                              |                               |                               |                               |                               |
|  | Initial briefing (application training) on site<br>(price per briefing, not discountable) | EL0504445                    | ■                             | ■                             | ■                             | ■                             |
|   | Connector soft/hard water   | EL0502615                    | ■                             | ■                             | ■                             | ■                             |
|   | Connection kit table top units  | EL2002174                    | ■                             | ■                             |                               |                               |
|   | SmokeFit smoking device   | EL2002134                    | ■                             | ■                             |                               |                               |
|   | Equipment Ocean Series individual   | upon request                 | ■                             | ■                             | ■                             | ■                             |

# The green side of the GENIUS<sup>MT</sup>

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 towards economical and ecological sustainability. Our products guarantee a long service life and are more than 95 % recyclable.

All Eloma products are highly efficient and equipped with special features that save valuable resources such as energy and water. Eloma has developed special systems to make this possible.

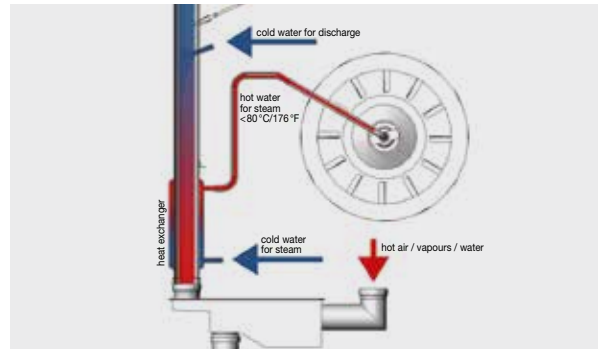
## The patented live-steam-system

- Live steam is available within a matter of seconds without pre-heating
- Perfect steam saturation down to the milliliter
- Economical and ecological: short cooking times and significantly reduced water and energy consumption



## The 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 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 patented SPS<sup>®</sup> Steam Protection System

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



## The Premix-Burner Technology

- Patented triple-pipe-heat exchanger for optimal energy efficiency and reduced emission of exhaust gases
- Long-lasting technology thanks to high-quality materials







# Our service for you

## The Eloma Team

With our comprehensive service we ensure that you always get the best from your Eloma product. Our 24 hour application service hotline is staffed with experienced professional chefs. In case of technical problems our world-wide service partner network guarantees you fast and competent assistance directly on-site. And in our order processing department (Customer Service) you will get support from qualified personnel. On the back you can find all of our contact details at a glance.

## The Eloma online tools at [www.eloma.com](http://www.eloma.com)



### Info 24 – our entire product knowledge for you

Our extensive information platform contains 25.000 documents about current and former product lines in different languages. From brochures, spec sheets and manuals to drawings and software downloads – our knowledge is available for you anytime and anywhere.



### Part Finder

Are you looking for a spare part for your Eloma unit? With the part finder you've got the right assistant for all questions regarding spare parts and accessories. Find your product with the article number, serial number or search for the name or the specific features of your unit.



### Eloma Forum

We offer practical seminars for users, informative seminars for specialist dealers and technical training for service partners – and anyone else who wants it.



### Configurator

Configure your perfect unit with matching accessories in no time with the help of the configurator. If you wish, you can also order your unit directly online.

The use of our online tools is free. Register at [www.eloma.com](http://www.eloma.com).







# eloma

The Eloma Team is always happy to help you!

## Customer Service

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Phone: +49 (0) 8141 395-188

Fax: +49 (0) 8141 395-130

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

## Application Assistance

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Hotline: +49 (0) 8141 395-150

## Technical Service

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Hotline: +49 (0) 35023 63888

Fax: +49 (0) 8141 395-156

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