

Simplicity at its best GENIUS MT





Simplify your cooking and



baking with the GENIUS™



Connectivity

- User friendly management software
- Advanced communication interface

Safety

- Self-explanatory pictograms
 - Automatic logbook
 - Controlled workflow

Cleaning

- Fully automatic cleaning
 - Quick clean
 - Perfect hygiene





Discover the GENIUS™

MT Technology

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

Last 20

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

Multi Cooking

A sure thing. Simply select one programme or cooking method and the GENIUS MT determines all the accompanying programmes required, automatically.

Particular benefits:

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

Quick Set

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

Climatic® MT

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

Quick Mode

System caterers will love it. The Quick Mode is a version of the operating concept especially adapted to meet their particular requirements. It allows rapid and standard handling in all outlets by means of specifically predetermined operating sequences.

autoclean® MT

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

The new GENIUS™ now features:

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

Multi Connect

Interconnect your GENIUS^{MT} the easy way. Manage your programmes and HACCP data using advanced communication interface such as USB or LAN.







The GENIUS MT – MT Technology for maximum ease of use.

Communal catering

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

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

HORECA

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

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

System catering and chain outlet

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

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



The GENIUS^{MT} – customized for your location

Modular Solution

Our customized modular solutions offer you maximum flexibility when it comes to individual combinations of combi-steamers, bake-off ovens, provers and condensation hoods. All Eloma products are fully compatible with each other, so that almost any combination can be arranged. Thanks to the unique condensation hood KH 2 Mix MT, GENIUS MT mix stations don't need an extra condensation hood between the two combi-steamers, which saves money.



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





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 you install and use your kitchen equipment.





The green side of the GENIUS™

The patented fresh steam system – invented by Eloma

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

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

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

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



The patented SPS® Steam Protection System

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

The Multi-Eco System

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

The Premix-Burner Technology

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



GENIUS^{MT} – Overview of models

and accessories



GENIUS^{MT} 6-11

Electric	ArtNr. EL6113001
Gas	ArtNr. EL6116001

ElectricConnected 6

 Connected electrical load
 11 kW

 Voltage
 400V 3N AC

 Protection
 3x 16 Amp

 Weight
 130 kg

 W/D/H
 925/805/840 mm

Gas

 Connected load
 12 kW

 Voltage
 230V 1N AC

 Protection
 1x 16 Amp

 Weight
 140 kg

 W/D/H
 925/805/840 mm



GENIUS™ 10-11

Electric	ArtNr. EL1113001
Gas	ArtNr. EL1116001

Electric

 Connected electrical load
 17 kW

 Voltage
 400V 3N AC

 Protection
 3x 32 Amp

 Weight
 167 kg

 W/D/H
 925/805/1120 mm

Gas

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



GENIUS MT 20 - 11

Electric	ArtNr. EL2113001
Gas	ArtNr. EL2116001

Electric

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

Gas

 Connected load
 40 kW

 Voltage
 230V 1N AC

 Protection
 1x 16 Amp

 Weight
 320 kg

 W/D/H
 1030/880/1930 mm

1 Mobile tray rack GN 1/1

Inclusive

Options

(electric only)	
Fat filter	ArtNr. EL0503707

Left-hinged	ArtNr. EL1113003
(electric only)	
Fat filter	ArtNr. EL0503707

Fat filter	ArtNr. EL0503707
(two pieces necess	sary)

Accessories

Multi-Eco-Hood KH2 (electric only)

Right-hinged [E]	ArtNr. EL2001371
Left-hinged [E]	ArtNr. EL2001371
Mounting kit	ArtNr. EL0505824
Air-repellent	ArtNr. EL0509072

Multi-Eco-Hood KH2 (electric only)

Right-hinged [E]	ArtNr. EL0504139
Left-hinged [E]	ArtNr. EL0503771
Mounting kit	ArtNr. EL0505824
Air-repellent	ArtNr. EL0509072

Multi-Eco-Hood KH3

Price available upon request

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

All gas appliances are available optionally as natural gas H/L or liquid gas versions.





GENIUS™ 12-21

Electric Art.-Nr. EL1213001

Gas Art.-Nr. EL1216001

Electric

 Connected electrical load
 34 kW (26 kW)

 Voltage
 400V 3N AC

 Protection
 3x 63 Amp (3x 50 Amp)

 Weight
 350 kg

 W/D/H
 1310/1086/1490 mm

Gas

 Connected load
 35 kW

 Voltage
 230V 1N AC

 Protection
 1x 16 Amp

 Weight
 365 kg

 W/D/H
 1310/1086/1490 mm

1 Mobile tray rack GN 2/1

Inclusive

Fat filter Art.-Nr. EL0760757

Multi-Eco-Hood KH4

Price available upon request



GENIUS™ 20-21

Electric Art.-Nr. EL2213001
Gas Art.-Nr. EL2216001

Electric

 Connected electrical load
 68 kW (52 kW)

 Voltage
 400V 3N AC

 Protection
 3x 100 Amp (3x 75 Amp)

 Weight
 495 kg

 W/D/H
 1310/1086/1925 mm

Ga

 Connected load
 70 kW

 Voltage
 230V 1N AC

 Protection
 1x 16 Amp

 Weight
 530 kg

 W/D/H
 1310/1086/1925 mm

1 Mobile tray rack GN 2/1

Inclusive

Fat filter Art.-Nr. EL0503707 (two pieces necessary)

Multi-Eco-Hood KH4

Price available upon request



MT Technology

Last 20

Multi Cooking

Quick Set

Climatic® MT

Quick Mode

autoclean® MT

Multi Connect

9 menu groups and 9 cooking methods

9 modus of operation

400 program spaces à 20 steps

Autoreverse fan wheel

Multi-Eco System

Logbook function for HACCP

Multi-point core temperature sensor

Connectivity to energy optimiser system [E]

Interface USB, LAN

SPS® Steam Protection System

Cleaning + Care

Eloma Multi-Clean Special-Detergent

101 Container

Art.-Nr. EL0729221

Eloma Multi-Clean Rinse-aid

10I Container

Art.-Nr. EL0729248

Advantage Package I:

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

Art.-Nr. EL0729221

Eloma Multi-Clean Rinse-aid

Art.-Nr. EL0729248

Advantage Package II:

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

Art.-Nr. EL0729221

Eloma Multi-Clean Rinse-aid

Art.-Nr. EL0729248

Advantage Package III:

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

Art.-Nr. EL0507464

Eloma Multi-Clean Rinse-aid

Art.-Nr. EL0507465







Aishwarya Consolidates Pvt. Ltd., #19, Frist Floor, 10th 'B' Main, 27th Cross, Third Block Jayanagar, BANGALORE – 560 011, INDIA Tel: +91-80-2664 1200/1/2 Fax: +91-80-2664 1204

E-mail: <u>aishtek@vsnl.com</u> www.aishwaryaconsolidates.com