

GENIUS^{MT} 10-11

GN 10+1 X 1/1

Combi steamer, electric, left hinged



HIGHLIGHTS

MT-TECHNOLOGY:

- 7" MultiTouch Display
- Climatic[®] MT
- Last[®]20
- Quick Set
- Multi Cooking/Multi Baking
- Quick Mode with password manager
- Weekly programming
- 10 fan speed levels
- autoclean[®] MT
- Automation facilities
- Eloma live steam system
- HACCP data logging and display
- Multi-Eco-System
- SPS[®]: Steam Protection System
- Timer-function: Entry of starting and ending time

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DIMENSIONS

Width x depth x height in mm: 925 x 805 x 1120

Weight: 140 kg

Weight with packaging: 165 kg

Number levels: 10+1 x GN 1/1

Distance between levels: 67 mm

ELECTRICAL SUPPLY

Voltage: 400V/3 N AC

Connection load: 17.20 kW

Rated current: 24.8 Amp

Protection: 3 x 25 Amp

Res. current circuit breaker, frequency converter 1PH: 10 Amp

Recommended cross section: 4 qmm

Noise emission: < 70 dB (A)

Article number: EL1113003-2A

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

Cooking chamber volume: 398 l

GN 1/1: 10+1

EN/BN*: 8

Plates max. Ø32 cm: 26

* Serial-hanging racks GN, EN/BN hanging racks available with accessories

WATER CONNECTION

Water supply/dim: 2 x G 3/4" A

Flow pressure: 2 - 6 bar (200 - 600 kPa)

DRAIN SYSTEM

Version: permanent connection (rec.) or funnel waste trap

Type: DN50 (min. Ø internal: 46mm)

Slope for waste water pipe: min. 3%

WATER QUALITY

General requirement: drinking water

Total hardness: ≤ 3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH-Wert: 7.0 - 8.5

Cl (chloride): max. 60 mg/l

Cl₂ (free chlorine): max. 0.2 mg/l

SO₄²⁻ (sulphate): max. 150 mg/l

Fe (iron): max. 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20 µ S/cm

Water pressure: 4 bar (2 - 6 bar)

WATER CONSUMPTION

Soft water: 19 l/h (at 4 bar)

Hard water: 55 l/h (at 4 bar)

HEAT EMISSION

Latent: 6.12 MJ/h, sensitive: 4.284 MJ/h

STANDARDS

Safety: VDE-GS, UL, SVGW, DVGW, BRL, EAC, GlobalMark Australia

Protection: IPX 5

Built according to: DIN 18866-2



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STANDARD FEATURES

9 operating modes

400 program spaces/20 steps each

Acoustic signal adjustable

Active dehumidification

Additional cooking/baking time

Automatic daylight-saving time

Automatic resting time in accordance to humidity setting

Automated cleaning and maintenance instructions, incl. locking

Blinking light following the program end

Cleaning fully automatic: autoclean[®] MT

Compensation of cooking time (Multi Cooking/Multi Baking)

Control panel with MultiTouch-display

Door lock: Quick release door lock

Door with LED lighting and triple glazing

Energy saving function E/2

Fan speed in 5 levels/each one can be pulsed

Fan wheel autoreverse

Favourites list

Favourites marking and filtering

HACCP data logging and display

Humidity setting: 0 - 100%

Individualisation of operating concept with password manager

Input alphanumeric

Instruction: clean air filter

Integrated spray hose

Integration of (own) images

Integration of (own) sounds

LAN Interface

Live steam system

Manual steaming

Memory Function

Multi-Eco-System: heat recovery

Multi Key Button

Multi-lingual control panel

Multi-point core temperature sensor

MT-Technology:

- Baking mode
- Climatic[®] MT
- Last[®]20
- Multi Cooking/Multi Baking
- MultiTouch-Display
- Quick Mode cooking/baking
- Quick Mode cleaning
- Quick Set

Preheat/Cooldown function adjustable

Pre-set of steam injection (in 10 ml steps)

Program information input on the unit

Program list alphabetical with menu group filtering

Repeat Mode

Seamless, hygienic cooking chamber

Selectable drying phase

Selectable starting screen

SPS: Steam Protection System

Standby after cleaning

Steam injection adjustable in millilitres or seconds

Steptronic[®]

Temperature setting: 30°C - 300°C

Timer function: Entry of starting and ending time

USB Interface

Water resistance IP X5

Weekly programming for cooking/baking and autoclean[®] MT



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VERSIONS

Backmaster Edition with autoclean[®] MT

Backmaster Edition without autoclean[®] MT

Ocean-Edition

OPTIONS

Energy optimisation interface

External core temperature sensor

External sous-vide sensor

Left hinged

Safety door lock

Special voltages

WLAN Interface

ACCESSORIES

Combimix kit, support stands and condensation hoods for mix-stations

Mobile plate rack

Mobile tray rack

Multi-Eco condensation hood

ProConnect

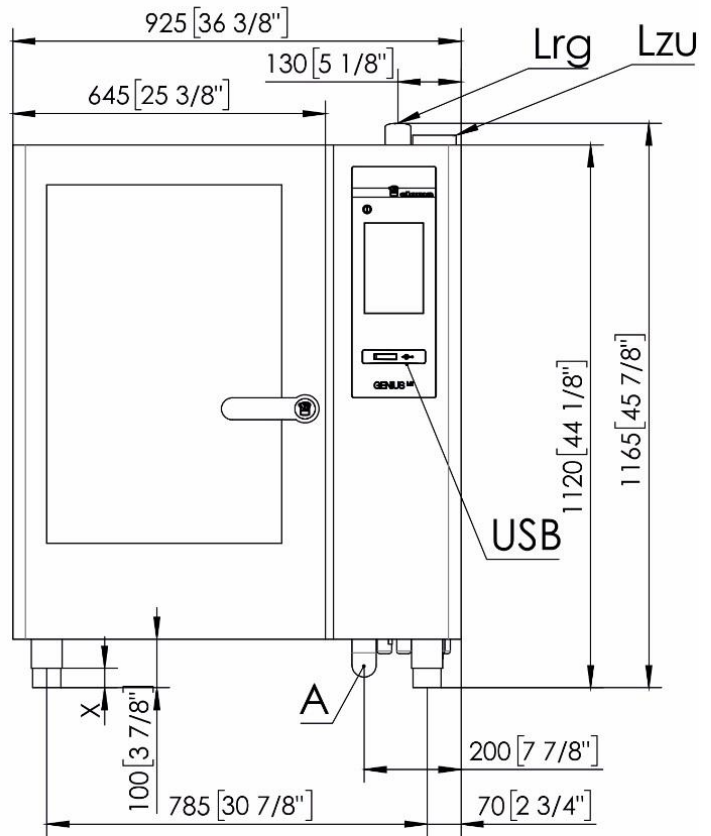
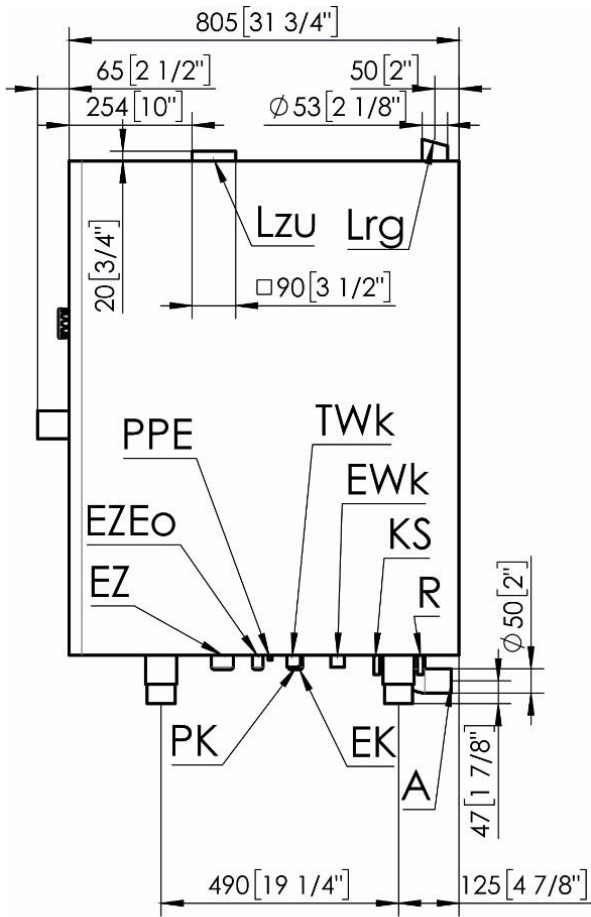
SmokeFit smoking device

Trays, grids und pans

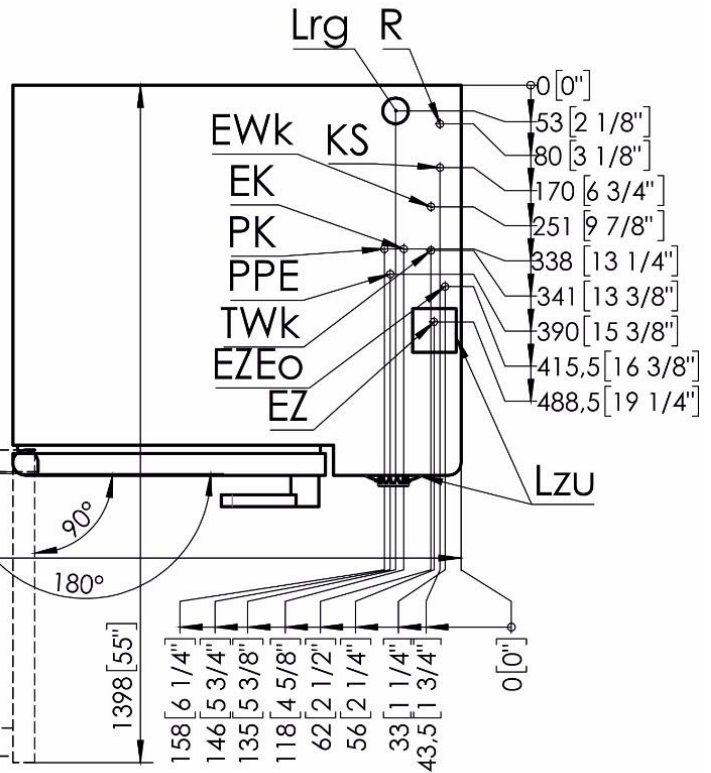
Vario-hanging racks for GN 1/1 and BN64



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- Lzu Zuluftöffnung / Supply air opening
- Lrg Abluftrohr / Exhaust air pipe
- A Anschluss Abwasserleitung (DN50)
Connection for waste water line (Dn2")
- EWk Anschluss Weichwasser (G3/4")
Connection for soft water (BSP3/4")(US:GHT 3/4")
- TWk Anschluss Hartwasser (G3/4")
Connection for hard water (BSP3/4")(US:GHT 3/4")
- EZ Stromversorgung / Power supply
- EK Kommunikationsanschluss (z.B. RS232, LAN)
Communications connection (e.g. RS232, LAN)
- USB USB-Buchse / USB port
- PPE Anschluss Potentialausgleich
Connection for potential equalisation



- PK Potentialfreier Kontakt (optional)
Floating contact (optional)
- EZEo Optimierungsanlage /
Power optimization
- X FüÙe, justierbar (+/- 10 mm)
Feet, adjustable (+/- 3/8")
- R Anschluss für Reiniger /
Connection for cleaner
- KS Anschluss für Klarspüler /
Connection for rinse



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