

GENIUS^{MT} 20-21

GN 20 X 2/1

Combi steamer, electric, right hinged



HIGHLIGHTS

MT-TECHNOLOGY:

- 7" MultiTouch Display
- Climatic[®] MT
- Last[®]20
- Quick Set
- Multi Cooking/Multi Baking
- Quick Mode with password manager
- Weekly programming
- 3 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: 1310 x 1086 x 1925

Weight: 490 kg

Weight with packaging: 620 kg

Number levels: 20 x GN 2/1

Distance between levels: 67 mm

ELECTRICAL SUPPLY

Voltage: 400V/3 N AC

Connection load: 68.00 kW / 52.00 kW¹⁾

Rated current: 96.7 Amp / 73.2 Amp¹⁾

Protection: 3 x 100 Amp / 3 x 80 Amp

Res. current circuit breaker, frequency converter 1PH: 50Amp

Recommended cross section: 10 qmm

Noise emission: < 70 dB (A)

Article number: EL2213001-2X / EL2213002-2X¹⁾

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

Cooking chamber volume: 1194 l

GN 2/1: 20

GN 1/1: 40

Plates max. Ø32 cm: 123

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: 2 x 25 l/h (at 4 bar)

Hard water: 65 l/h (at 4 bar)

HEAT EMISSION

Latent: 24.28 MJ/h, sensitive: 17.136 MJ/h

Latent: 18.72 MJ/h, sensitive: 13.104 MJ/h¹⁾

STANDARDS

Safety: VDE-GS, UL-CSA, SVGW, DVGW,

BRL, EAC, GlobalMark Australia

Protection: IPX 5

Built according to: DIN 18866-2



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STANDARD FEATURES

| | |
|--|---|
| 9 operating modes | Memory Function |
| 400 program spaces/20 steps each | Multi-Eco-System: heat recovery |
| Acoustic signal adjustable | Multi Key Button |
| Active dehumidification | Multi-lingual control panel |
| Additional cooking/baking time | Multi-point core temperature sensor |
| Automatic daylight-saving time | MT-Technology: |
| Automatic resting time in accordance to humidity setting | • Baking mode |
| Automated cleaning and maintenance instructions, incl. locking | • Climatic [®] MT |
| Blinking light following the program end | • Last [®] 20 |
| Cleaning fully automatic: autoclean [®] MT | • Multi Cooking/Multi Baking |
| Compensation of cooking time (Multi Cooking/Multi Baking) | • MultiTouch-Display |
| Control panel with MultiTouch-display | • Quick Mode cooking/baking |
| Door lock: Safety door lock | • Quick Mode cleaning |
| Door with halogen lighting and double glazing | • Quick Set |
| Energy saving function E/2 | Preheat/Cooldown function adjustable |
| Fan speed reduced | Pre-set of steam injection (in 10 ml steps) |
| Fan wheel autoreverse | Program information input on the unit |
| Favourites list | Program list alphabetical with menu group filtering |
| Favourites marking and filtering | Repeat Mode |
| HACCP data logging and display | Seamless, hygienic cooking chamber |
| Humidity setting: 0 - 100% | Selectable drying phase |
| Individualisation of operating concept with password manager | Selectable starting screen |
| Input alphanumeric | SPS: Steam Protection System |
| Instruction: clean air filter | Standby after cleaning |
| Integrated spray hose | Steam injection adjustable in millilitres or seconds |
| Integration of (own) images | Steptronic [®] |
| Integration of (own) sounds | Temperature setting: 30°C - 300°C |
| LAN Interface | Timer function: Entry of starting and ending time |
| Live steam system | USB Interface |
| Manual steaming | Water resistance IP X5 |
| | Weekly programming for cooking/baking and autoclean [®] MT |



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VERSIONS

Ocean-Edition

OPTIONS

Door with LED lighting and triple glazing

Energy optimisation interface

External core temperature sensor

External sous-vide sensor

Special voltages

WLAN

ACCESSORIES

Hygienic connection

Mobile plate rack

Mobile tray rack

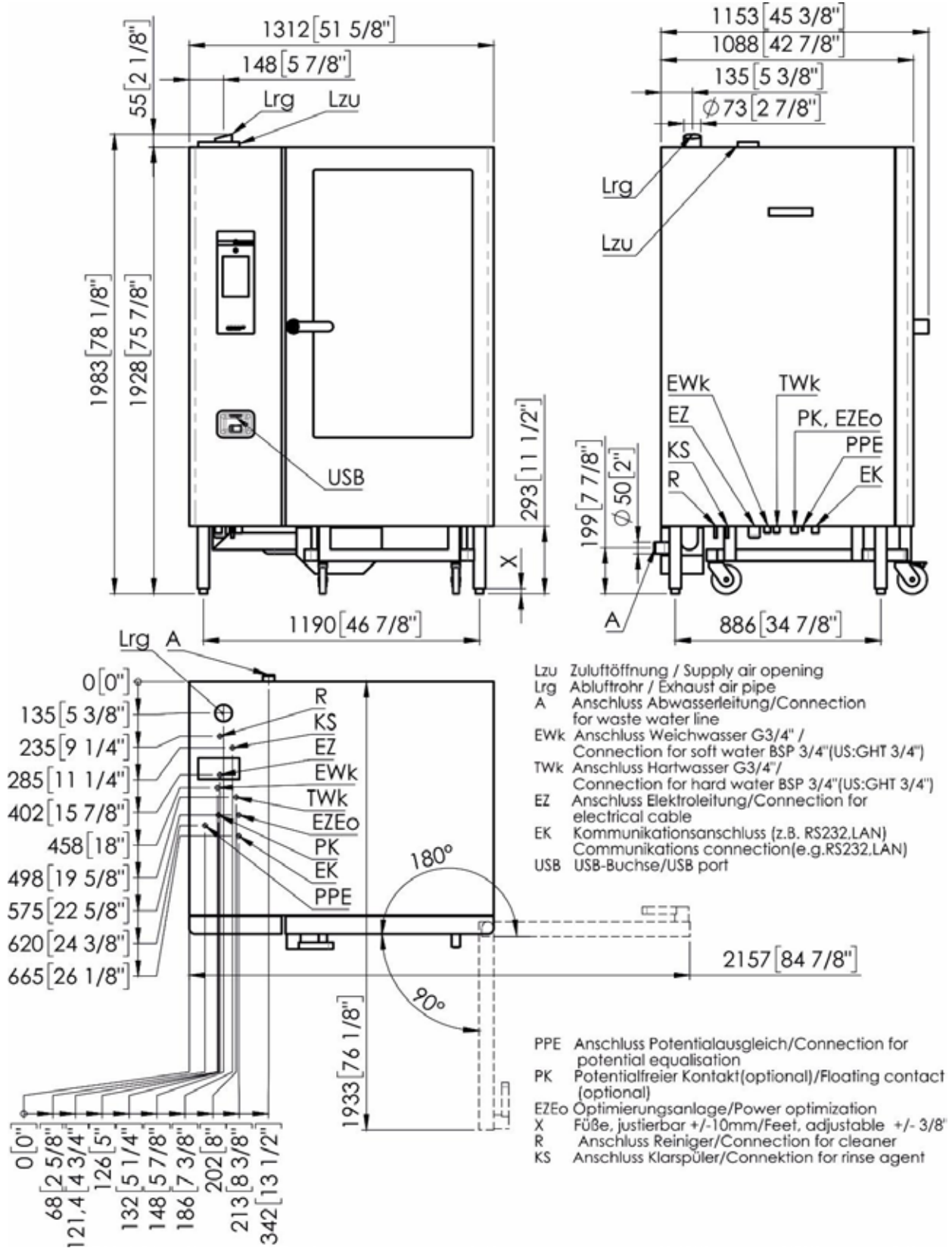
Multi-Eco condensation hood

ProConnect

Trays, grids und pans



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