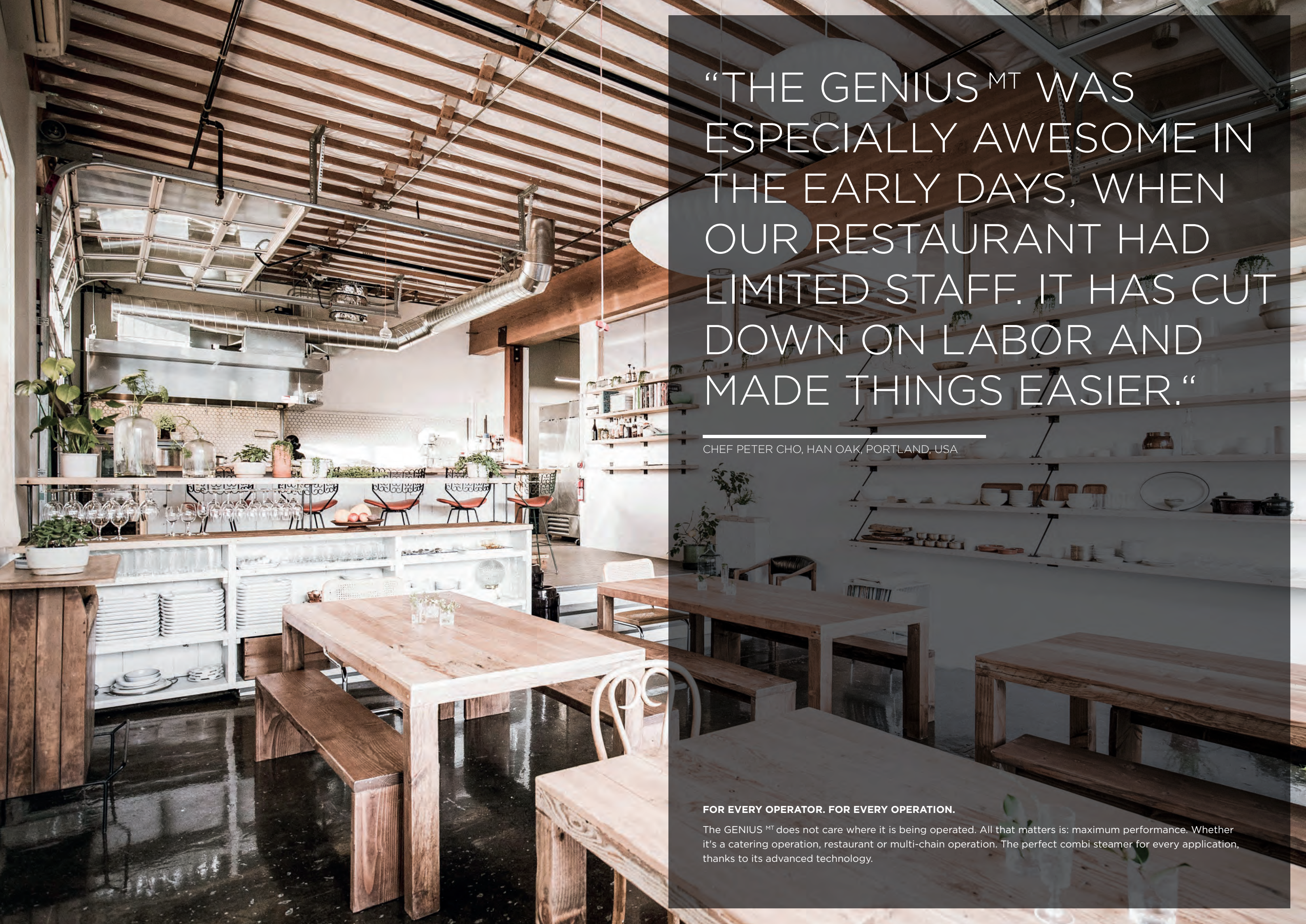




COOKING AND BAKING WITH EASE.
SYSTEMATICALLY. WITH GENIUS^{MT}.

GENIUS^{MT}. RESULTING IN PERFECTION.





“THE GENIUS^{MT} WAS ESPECIALLY AWESOME IN THE EARLY DAYS, WHEN OUR RESTAURANT HAD LIMITED STAFF. IT HAS CUT DOWN ON LABOR AND MADE THINGS EASIER.”

CHEF PETER CHO, HAN OAK, PORTLAND, USA

FOR EVERY OPERATOR. FOR EVERY OPERATION.

The GENIUS^{MT} does not care where it is being operated. All that matters is: maximum performance. Whether it's a catering operation, restaurant or multi-chain operation. The perfect combi steamer for every application, thanks to its advanced technology.

EASY. INGENIOUS.

The talented GENIUS^{MT}.



EFFICIENCY WITH SYSTEM

Too many chefs may spoil the broth. Better still, one that can do everything – and does everything the way you want it to. Process safety. So easy. So constant. With advanced MT-Technology.

CLEANING WITH METHOD

It's not only easy to keep the GENIUS^{MT} clean, it also takes charge and communicates when a cleaning cycle has been missed for a while or when the cleaner is finished.

ECONOMY WITH ECOLOGY

The complete package is more than the sum of its parts. Multi-eco-system, resource-saving cleaning, easy maintenance, sustainable quality. In short: Eloma pays off.

CONCEPTION WITH REASON

No one is as adaptable as the GENIUS^{MT}. Fitting into every gap. For example, when working with a left hinged unit, the control panel is in the right place. The only real mirrored unit. Focusing on an application? No problem – customize your user interface.

SIMPLY GENIUS^{MT}.

The GENIUS^{MT} gets along with anyone. No words are needed.

01 EASE OF USE

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

02 CUSTOMISATION

- Adaptable operation
- Individual images
- Personalized recipes

03 SAFETY

- Self-explanatory pictograms
- Automatic logbook
- Controlled workflow

04 CONNECTIVITY

- User-friendly management software
- Advanced communication interface

05 CLEANING

- Fully automatic cleaning
- Quick clean
- Perfect hygiene

*Simplicity
is the result of
maturity.*

*(Friedrich Schiller
1759 - 1805)*

AHEAD WITH MT-TECHNOLOGY

Nobody likes long explanations. Introducing cooking and baking with ease – made possible with the advanced MT-Technology by Eloma. Just slide, wipe or scroll – intuition is key to operating your GENIUS^{MT} with lightning speed and precision. Especially at peak times.

- **Climatic[®] MT:**

A simple stroke of the finger simultaneously sets temperature and humidity to the exact degree and percentage.

- **Last[®] 20:**

Nothing is ever lost – the last 20 cooking processes can be instantly restarted, whether it is a standard programme, one of your filed favourites or even a manual setting.

- **Multi Connect:**

Manage your programmes and HACCP data using an advanced communication interface such as USB, LAN or WLAN.

- **Quick Set:**

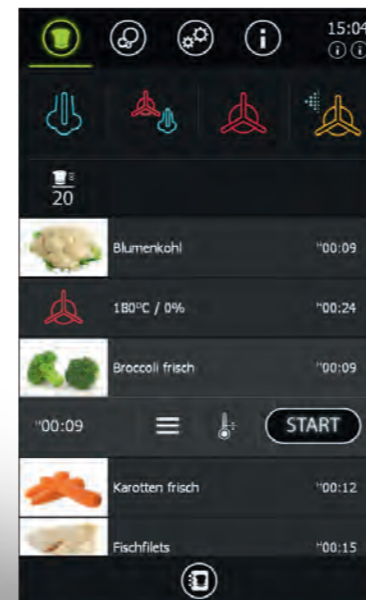
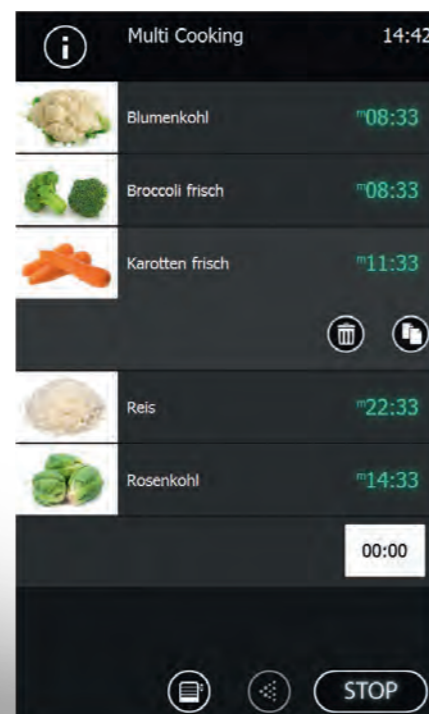
A touch of your finger puts all settings where you want them to be.

- **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.

- **Multi Cooking**

A sure thing: simply select your programme or cooking mode and the GENIUS^{MT} automatically determines all accompanying programmes. Multiple selection for parallel operation is not a problem. Whether before or during the cooking process. Supporting the intelligent time management, with starting- or endtime selection.



OVER 40 YEARS BAKING
EXPERIENCE - LIVE IT
WITH THE GENIUS^{MT}.

BAKE IT POSSIBLE.

Nothing beats the smell of freshly baked rolls. Or do you prefer croissants, pretzels, bread? No matter your choice of serving fresh goods, with the Backmaster Edition of the GENIUS^{MT} it is made easy and done reliably. Whether in a hotel, in a coffee shop, in a restaurant, canteen or multiple-outlet operation - the baking result is consistently of high quality and process reliability is guaranteed.

The baking version of the GENIUS^{MT} -
a true master of baking - is equipped with:

- **Electric door opening**
Ensuring a stop of the baking process once the baking programme has finished.
- **Adapted graphical user interface with baking mode**
Customizable for every application and operator.
- **Integrated baking, snack and breakfast programmes**
The entire daily offer is covered and thus provides complete flexibility in the process.
- **Hanging rack accommodating both gastro norm and baking norm trays**
Continue using existing equipment.



BAKING

WHEN GIVING 100%
EVERY DAY IN YOUR
JOB, YOU SHOULD NOT
COMPROMISE WHEN
CHOOSING YOUR TOOLS.
ELOMA. 100% MADE IN
GERMANY.



A SAFE AND CLEAN SOLUTION: AUTOCLEAN®.

Hygiene is part of the day to day operation. Scrubbing is not. With the GENIUS^{MT}, our patented autoclean[®] takes over the complete cleaning of the combi steamer. With the touch of a button, fully automatic and with the utmost care. You and your employees do not only avoid frustrating manual cleaning, but also save a lot of water, detergents and time.

autoclean[®]:

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

MT-Technology presents:

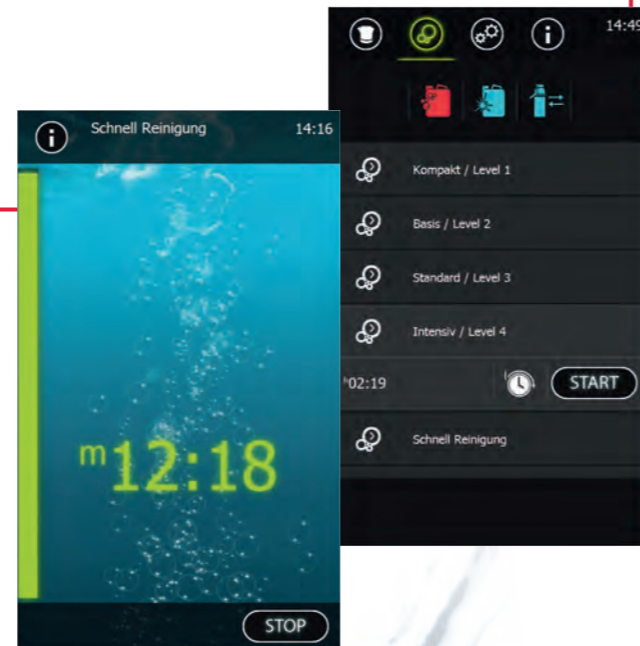
- Quick clean in 15 minutes
- Colour-coded indicator of remaining care product quantities

Multi-Clean cleaning agents:

We also pay attention to safety when choosing the cleaning agent. By using liquid cleaning agents 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^{MT}.



A JACK OF ALL TRADES.

In school, they probably would have called the GENIUS^{MT} a nerd. Being great at so many different things, this may result in jealousy. But in the kitchen, this results in happiness.

MT-TECHNOLOGY:

- MultiTouch display
- Climatic[®] MT
- Last[®] 20
- Quick Set
- Multi Cooking
- Quick Mode

STANDARD CONFIGURATION:

- autoclean[®] MT
- 9 operation modes
- 400 programme spaces with 20 steps each
- Favourites marking and filtering
- Steptronic[®]
- 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
- Eloma live steam system
- Multi-Eco-System
- Manual steaming
- SPS[®] - Steam Protection System
- E/2 - Energy saving mode
- Reduced fan speed in different levels
- 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:

- Backmaster Edition
- Ocean Edition
- Left-hinged door
- Multi-Eco-Hood
- WLAN
- External core-temperature sensor
- External sous-vide sensor
- Connectivity to energy optimiser system



OVERVIEW OF MODELS



GENIUS^{MT} 6-11

ELECTRIC	Art.-Nr. EL6113001-2A
GAS	Art.-Nr. EL6116001-2A

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

OPTIONS	
Left-hinged	Art.-Nr. EL6113003-2A
(Electric only)	

EDITIONS	
(Electric only)	
BACKMASTER EDITION with autoclean*	
Right-hinged	Art.-Nr. EL6113015-2A*
Left-hinged	Art.-Nr. EL6113014-2A*

BACKMASTER EDITION without autoclean*MT	
Right-hinged	Art.-Nr. EL6113017-2A*
Left-hinged	Art.-Nr. EL6113016-2A*

* without internal core temperature probe, external core temperature probe can be retro-fitted at any time



GENIUS^{MT} 10-11

ELECTRIC	Art.-Nr. EL1113001-2A
GAS	Art.-Nr. EL1116001-2A

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

OPTIONS	
Left-hinged	Art.-Nr. EL1113003-2A
(Electric only)	

EDITIONS	
(Electric only)	
BACKMASTER EDITION with autoclean*	
Right-hinged	Art.-Nr. EL1113015-2A*
Left-hinged	Art.-Nr. EL1113014-2A*

BACKMASTER EDITION without autoclean*MT	
Right-hinged	Art.-Nr. EL1113017-2A*
Left-hinged	Art.-Nr. EL1113016-2A*

* without internal core temperature probe, external core temperature probe can be retro-fitted at any time



GENIUS^{MT} 20-11

ELECTRIC	Art.-Nr. EL2113001-2X
GAS	Art.-Nr. EL2116001-2X

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

1 MOBILE TRAY RACK GN 1/1	
(in series)	



GENIUS^{MT} 12-21

ELECTRIC	Art.-Nr. EL1213001-2X
GAS	Art.-Nr. EL1216001-2X

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

GAS	
Connected load	35 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	365 kg
W/D/H	1310/1086/1490 mm

1 MOBILE TRAY RACK GN 2/1	
(in series)	



GENIUS^{MT} 20-21

ELECTRIC	Art.-Nr. EL2213001-2X
GAS	Art.-Nr. EL2216001-2X

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

1 MOBILE TRAY RACK GN 2/1	
(in series)	



THE ACCESSORIES (EXTRACT)



CONDENSATION HOODS (E)

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
KH2 (factory assembled)	EL2003761	•	•		
KH2 LA (factory assembled)	EL2003762	•	•		
N-KH2 (retrofitting kit)	EL2003503	•	•		
N-KH2 LA (retrofitting kit)	EL2003760	•	•		
KH3	EL0780332			•	
KH4	EL0755079				•



GREASE FILTER

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
Grease filter stainless steel (for 20-11 and 20-21 units, 2 pcs are needed)	EL0760749	•	•	•	•
Grease filter stainless steel 12-21 Electric	EL0760757			•	

SUPPORT STAND HEIGHT 570 MM

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
Sides closed for 2 x 5 GN 1/1 trays	EL2002759		•		
Sides closed for 2 x 5 GN 1/1 trays + door	EL2002530		•		
Door for EL2002759	EL2002717		•		

SUPPORT STAND HEIGHT 850 MM

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
Sides closed for 2 x 10 GN 1/1 trays	EL2002760	•			
Sides closed for 2 x 10 GN 1/1 trays + door	EL2002531	•			
Door for EL2002760	EL2002718	•			

SET FOR OPTIONAL EXTERNAL SENSOR (FACTORY ASSEMBLED)

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
Sous-vide sensor kit floor models	EL2001964			•	•
Sous-vide sensor kit table-top models	EL2003764	•	•		
Core-temperature sensor kit floor models	EL2002055			•	•
Core-temperature sensor kit table-top models	EL2003766	•	•		



SMOKE FIT

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
SmokeFit smoker unit	EL2002134	•	•		

PRO CONNECT MT

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
ProConnect MT	EL2001633	•	•	•	•

STACKING KITS & SUPPORT STANDS

Electric

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
GENIUS ^{MT} 6-11 combination	EL2003718	•			
GENIUS ^{MT} 10-11/ 6-11 combination (the 10-11 combi steamer needs to be at the bottom)	EL2003718	•	•		

Gas

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
GENIUS ^{MT} 6-11 combination	EL2003749	•			

Support Stands

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
Support Stand 170 mm mobile with castors	EL0506839	•	•		
Support Stand 180 mm	EL0763721	•	•		
Support Stand 280 mm	EL0763608	•	•		

PANS AND TRAYS

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
Super Start Bundle GN 1/1, 6 x pans + 2 x grids	EL0509223	•	•	•	•

SPECIAL HANGING RACKS

EHG Vario (GN/BN 64)

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
7 levels x 67 mm distance	EL0873381	•			

EHG Special Butchery (BN 64)

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
6 levels x 75 mm distance	EL0773794	•			

EHG Vario (GN/BN 64)

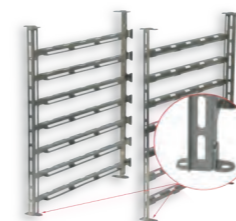
ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
11 levels x 67 mm distance	EL0509971		•		

EHG Special Butchery (BN 64)

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
10 levels x 75 mm distance	EL0773808		•		

EHG Adapter Vario Convert[®] GN 1/1 to GN 2/4

ART.-NR.	GENIUS ^{MT} 6-11	GENIUS ^{MT} 10-11	GENIUS ^{MT} 20-11	GENIUS ^{MT} 12-21	GENIUS ^{MT} 20-21
(2 x EHG Vario is needed)	EL2001384	•	•		



THE UNIQUENESS LIES
IN ITS FLEXIBILITY.
WHEREVER YOU PLACE
YOUR GENIUS^{MT}, IT
PROOFS IT IS IN A
CLASS OF ITS OWN.
ALWAYS IN THE
SERVICE OF THE CREW.



ELOMA. BECAUSE WE KNOW YOUR STORY.

It's not easy to keep a cool head when at seven in the evening the kitchen starts buzzing. That's when everyone has to function. And the units even more so. It does not look any different at the bakery or the butcher's counter when the workers arrive at 9.30 am to get their snack. Everyone has to be on the ball. The sales team as well as the technology.

At Eloma we know the stories that happen every day in the gastronomy and food industry. Therefore, we also know exactly what requirements are placed on the equipment. Finding the right solutions for an optimal workflow is our personal motivation.

As the world's leading manufacturer of combi steamers and bake-off ovens for the professional sector, we also do not see ourselves as an industrial company. Rather, we see ourselves as craftsmen for craftsmen.

We want to meet you eye to eye. Speak in plain language. To pursue one goal together: make your business more economical. Due to putting the human component at the center, we always succeed in developing user-friendly products over and over again. For a comfortable working environment. For more efficient processes. For more fun in the job. It's not that unimportant.



DEVELOPMENT WITH ALL SENSES:

01 We listen.

Contact with our customers is our most important resource. To hear from you what goes down well and where it may pinch a little. Accordingly, we react with the right features of our products. Straight away.

02 We see requirements.

What does the professional chef need? How can we support the sous chef? How can we make the life easier of the employee behind the counter? Maximum profit means for us: maximum benefit for our customers.

03 We smell trends.

Being up to date is not enough. You have to be at the front every now and then. Anticipating trends and being prepared. Intuitive. Like our control systems.

04 We feel responsibility.

Eloma is a dynamic company with empathy. We attach great importance to sustainable relationships. To our customers, to our employees, to our suppliers. And we pay attention to environmentally friendly production.

FOR A TASTY RESULT



UNDERSTANDING

GREAT MENU OFFERING. GREAT SERVICE.

It is one of Eloma's main objectives to never let our customers down. In case one of our units does not run smoothly, we will give our utmost to remedy the situation as quickly as we can. For this, we have built a world wide network of service partners, who will be fast and competent in their response. In addition, our customers receive all the support they need to get the best out of their Eloma products. From the application hotline to technical training to the cookbook with recipes. And finally, you can configure your new Eloma unit online – easy at www.eloma.com/service



SERVICE – STRAIGHT TO THE POINT.

We, the Eloma Service Team, are happy to help you with questions about our products!

CUSTOMER SERVICE

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F. +49 8141 395-164

sales@eloma.com

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application@eloma.com

TECHNICAL SUPPORT

T. +49 35023 63-888
F. +49 8141 395-156

service@eloma.com



CONFIGURATOR

Everybody can configure their perfect combi. Online and in no time.

ELOMA FORUM

We like to pass on our knowledge. Our seminars are perfectly matched to end-users, dealers or service partners.

INFO 24

The entire Eloma product knowledge for you to download: More than 25000 documents in different languages.

PART FINDER

With Eloma, you don't search for spare-parts, you find them. They are right here in the part finder. Every item is registered, just choose and order it!

ELOMA PRO CONNECT

The software solution for adapting images, descriptions and cooking/baking programmes to your requirements – with ease, using USB, LAN or WLAN.

FOR DETAILS OF ALL OUR ONLINE TOOLS VISIT **ELOMA.COM**



SERVICE

GENIUS ^{MT.} RESULTING IN PERFECTION.



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an Ali Group Company



The Spirit of Excellence