

# SPECIFICATION



## Eloma Combi-Steamer Genius 10-11 – Table top model

Combi-steamer with Genius operation for simplest handling

- Colour monitor - Climatic® - Monitor
- Screen menus
- Sensor keys
- Genius Scout single handed operation

### Special features

- **Genius Scout** Multidimensional operating unit for selection and input of functions. Simultaneous input of cooking procedures, temperature and moisture level.
- **Colour monitor** – graphic user interface presenting cooking chamber climate, cooking mode, menu groups, favourites, special programs, program lists and additional functions .....
- **Glass panel with sensor keys** with display screen menu prompting
- **Climatic®** Dry and humid heat to be combined - graphic display – temperature and moisture level measuring, actively influencing the cooking chamber climate – addition or removal of moisture. The Climatic® feature combines in one the cooking modes steaming – combi cooking/regenerating – convection.
- **LT-cooking - Low temperature - Cook and Hold** – long time cooking 30° C to 120° C.
- **Δ-T cooking** – controlled cooking processes monitored by core temperature conditions.
- **Banquet program** – storage of special programs for plate service, regeneration.
- **Programmable** - 300 programs with up to 20 program steps each.
- **Favourites** – identification and special listing of frequently used programs.
- **Steptronic®** - automatic processing of cooking steps in whatever combination.
- **Memory** – the last program entered is repeated just by restarting it again.
- **Program info** – special page to file additional program information.
- **Autoclean**- fully automatic integrated self-cleaning system
- **Core temperature control with multi-point core temperature sensing** – precise measurement of core temperatures from 0°C to 99°C over the entire sensing distance, control of cooking processes and compensation of incorrect plunging.
- **HACCP Data Recording** - automatic internal recording of HACCP relevant data with serial interface RS 232 for data output.
- **Live-steam system** - the original Eloma steam generation system, generating steam directly in the cooking chamber- patent right.
- **Multi-Eco system** – heat recovery through heat exchanger, traceable reduction of electricity and water.
- Connection to energy optimising installations.
- **KDA** - Test program for after-sales service
- **E/2** - energy saving feature, reduction of heating capacity, peak load regulation
- **SPS®** - Steam Protection System – steam exhaust before program end.
- **Reduced fan speed** - for gentle cooking, programmable
- **Auto- reverse fan mode** and large cooking chamber for most even results
- Manual humidification for individual addition of moisture, i. e. for bakery products.
- Temperature range from 30 to 300°C, moisture range from 0 to 100%.
- Time setting from 1 minute to 24 hours, continuous operation and delay start programming
- up to 24 hours start pre-selection.
- **Active Temp** automatic pre- heating and cooling down of the cooking chamber to a set temperature, cooling down by using the residual heat.

## Eloma Combi-Steamer Genius 6-11

### Construction

- Hygienic cooking chamber with rounded edges, jointless welding.
- Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304
- Panorama view glass door with arresting positions, ventilated inner door, removable insertable door gaskets
- Quick release door lock for single-handed operation.
- Fan switching off at door opening, non-contact ignition door lock
- Interval-mode fan wheel for gentle cooking, auto-reverse motion.
- Integrated and dosing shower, extractable, with automatic return and water stop – to be used with door closed.
- Hang-in racks with 5 supports standard baking trays 400 x 600 mm
- Bright interior lighting, halogen lamps, - exact sight control
- Grease filtering
- Air exhaust and odour seal integrated in the drain – fixed connection in accordance with DVGW regulations (German gas and water standards).
- Sensor controlled , two-stage cooling down of condensed water
- Two separate connections for hard and soft water, intrinsically safe according to DVGW.
- Swivelling control panel – easy service access from the front side.
- Built and controlled according to quality management system EN ISO 9001
- Meets criteria of HKI quality standards

### Optional extras and system accessories:

- Combi-Mix – combination of two units 6 + 6 or 6 + 10
- **Housing mirrored left-right** – door hinged left/control panel right
- **Autoclean-** fully automatic integrated self-cleaning system
- Serial interface RS 485
- Connectivity with kitchen monitoring systems.
- Special voltages, marine design.
- Hang-in racks for standard baking trays 400 x 600 mm
- Trolley and movable push-in rackl
- Banquet plate trolley for 32 plates up to 320 mm Ø

### Technische Daten

|                    |                                 |
|--------------------|---------------------------------|
| Capacity           | 10 + 1 levels 1/1 GN<br>67 mm   |
| Casing dimensions: |                                 |
| Width              | 925 mm                          |
| Depth              | 805 mm                          |
| Height             | 1120 mm                         |
| Weight             | 167 kg                          |
| Connected load     | 17 kW                           |
| Voltage            | 400 V 3N AC                     |
| Fuse protection    | 3 x 25 A                        |
| Approvals          | VDE - GS - CE – SVGW – UL *     |
| Protection         | water-tight IPX5                |
| Construction       | according to DIN 18866-2        |
| Water connection   | 2 x G 3/4 A hard and soft water |
| Drain              | 50 mm Ø                         |

**Technical amendments reserved!**

*lw-08-06*