





Eloma – always offering the best possible quality

Ever since it developed its first combi steamer over 30 years ago, and even with the latest generation of Genius Touch, Eloma has always focussed on balancing the traditional and modern. We still abide by this philosophy today to ensure that you continue to enjoy cooking.

“You have to be able to understand your customers’ business to be able to provide optimal solutions!”

We understand tradition as being **“100 percent Made in Germany”**. German engineering precision and craftsmanship guarantee the highest levels of quality!

But we go even further to ensure your satisfaction. For example, by continuing to provide you with an additional tray, larger chamber space and the tried and trusted fan wheel auto-reverse technology. **Our guarantee for superbly even cooking and the best possible product quality!**

Eloma offers this quality the world over! With more than 200 partners on 5 continents we can offer you fast, direct and widespread support – wherever you cook with us.



Eloma Genius τ – for especially discerning people in kitchens the world over!



Eco-logical facts about Eloma

I Inventor of the live steam system:

PATENT

Live steam is generated in the chamber itself, with perfect steam saturation – ideal for sensitive delicate products, such as broccoli, dumplings, vegetables or fish.

Your benefits:

- immediate use, no need to pre-heat
- significantly reduced energy costs – up to 46%
- significantly reduced maintenance costs, compared to boiler version, no de-scaling required

I autoclean:

PATENT

autoClean

Our unique, fully automatic self-cleaning system:

Your benefits:

- minimal costs thanks to the precise dosage of liquid cleaner
- start any time, no need to manually cool down or open the door
- perfect cleaning result thanks to rotating nozzle
- health protection – no contact with the cleaning agent
- no need to decant or fiddle around with cartridges or tabs

Best possible hygiene and operating safety!

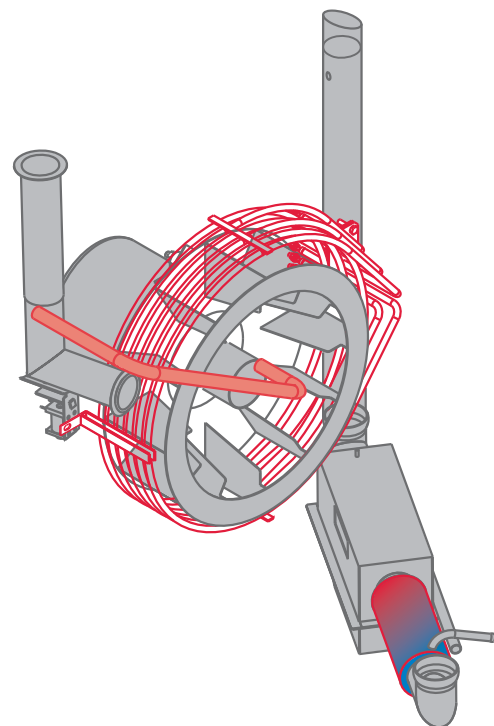
I Multi-eco system:

AWARD-WINNING

Our multi-eco system helps you to save other resources.

Your benefits:

- high-performance heat exchanger with condensation saving as much as 42% water and 16% energy



We are currently the only manufacturer of combination steamers whose multi-eco system has won the Dr.-Georg-Triebe Innovation Prize in the ecology and energy efficiency categories!



Eloma offers individual system solutions

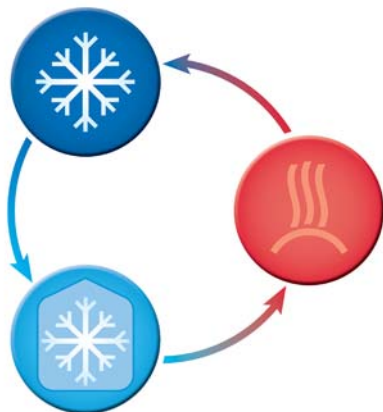
I Chefs:

Our Genius τ brings the pleasure back into cooking and allows you to impress customers with your very personal and unique style of preparing food.

Your benefits:

- stores 300 personal recipes
- individual list of favourites
- new pictograms for clear and immediate help
- "combi cooking" – save time and energy

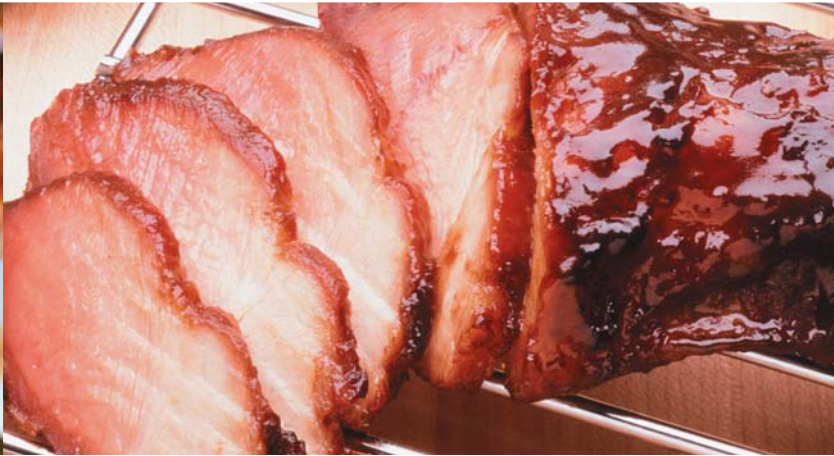
It goes without saying that you can alter all of the settings at any time – just as you like. **You're in charge!**



I Cook & Chill:

From cooking for the masses to classic gastronomy – our Genius τ is perfect for your individual Cook & Chill solution.

Regardless of whether you are cooking à la carte, a buffet or banquet – you are guaranteed success and the best possible quality with Genius τ !



I Butchers:

Traditional craftsmanship combined with new approaches is a recipe for success. Open a hot food counter and supply hot food to go such as roasts, sausages and pies.

Quality that your customers can only get from you!

Your benefits:

- **bake or roast at low temperatures and without any supervision – using off-peak power**
- **up to 75% less weight loss**
- **crispy on the outside, wonderfully juicy and tender on the inside**
- **everything ready to serve – before your first customers arrive**
- **ideal ΔT cooking solution for specialities such as boiled beef topside**



I Hot Spot:

... grill without oil or unpleasant smells – the Genius τ + Hot Spot makes you the perfect grill chef!

Genius τ + Hot Spot provides the complete solution from day one!



I Bakers/Bake-off Counters:

Baking in a combi steamer – child’s play with our Genius ™ thanks to its manual humidification, interval fan wheel and reduced fan speed!

Your benefits:

- use of our established auto-reverse fan technology for superbly even results – guaranteed!
- baking with humidification
- use as a "proofer"
- autoclean removes all burnt-on residue

Benefit from maximum flexibility – whether its cooking breads, pastries, pies or cakes.

Our Genius ™ – the ultimate in flexibility for a butcher, baker or retailer!



... even deep frozen pizza tastes like it came out of a stone oven!



Eloma sets the highest standards!

I Eloma Steam Protection System (SPS):

PATENT

Steam is automatically extracted from the chamber following completion of the cooking process. **This protects you against burns, guarantees a better working ambient and saves energy.**

I Active Temp:

Pre-heating or cooling – fully automatic with door closed and utilisation of residual heat. Guarantees consistent results – day in, day out!

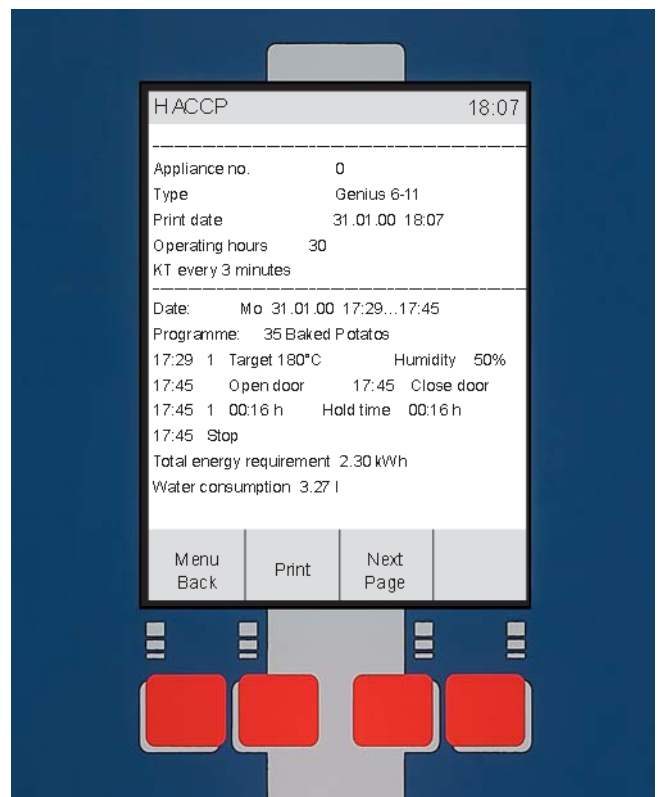
I Multi-point core temperature sensor:

Our standard for consistently reliable temperature measurement, and **your guarantee for the ultimate in product safety.**



I HACCP:

Download and store all cooking processes and work data on your computer, as a printout, or **on the display panel – a unique feature offered only by Eloma!**

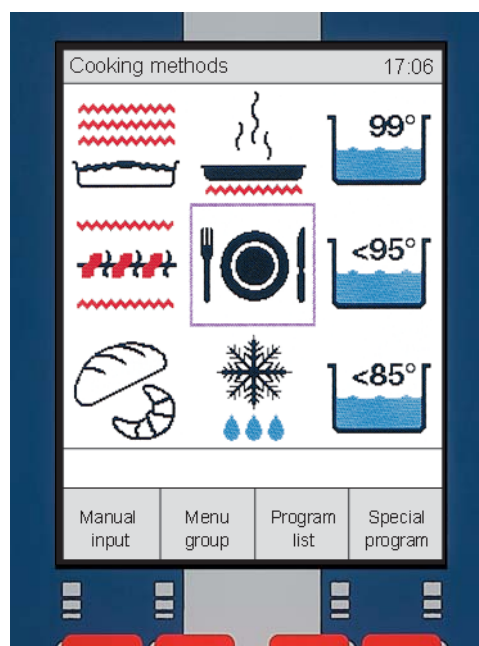




I Cooking methods:

- 9 cooking methods
- clear symbols
- international

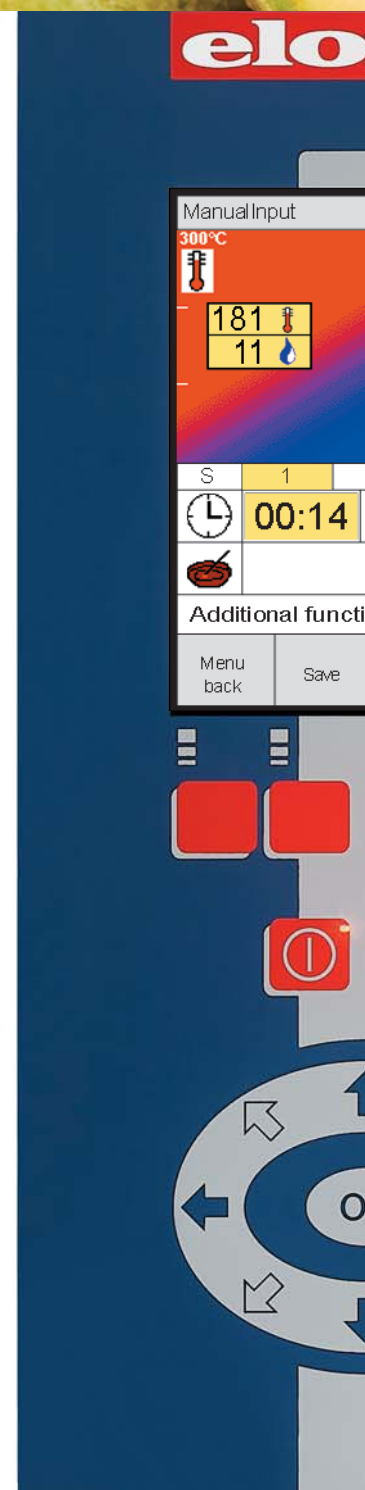
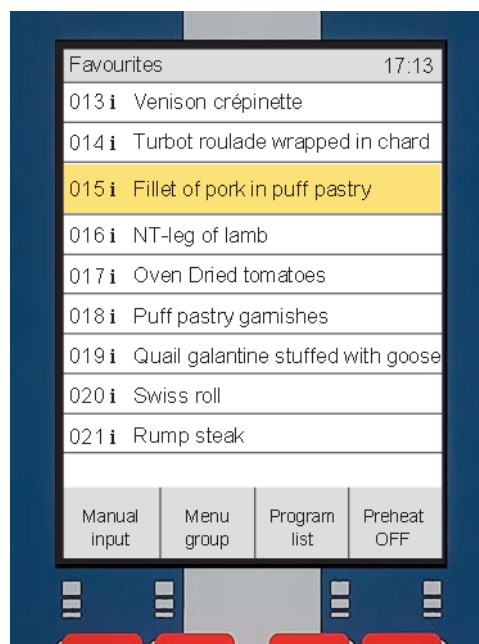
... at your fingertips!



I List of favourites:

- your own creativity at first glance
- quick and reliable
- day to day

... at your fingertips!





The new Eloma Genius τ : Rediscover the joy of cooking!

We only had one goal in mind when we developed the Genius τ . To build a superb combi steamer for people who are looking for the best and appreciate this!

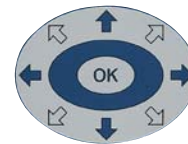
Genius τ – gives you the best of everything!

I Climatic®: PATENT

- precise climate control
- active humidification and de-humidification
- crispy on the outside – tender on the inside
- unique ventilation system allows huge water savings during discharge



I Genius Scout:



- embedded in a glass panel
- ergonomic one-hand operation
- the smooth glass surface is hygienic, easy to clean and maintenance-friendly
- display on a unique TFT screen



9 modes of operation:

- steaming
- vario steaming
- forced steaming
- combi steaming
- convection (hot air)
- LT cooking
- ΔT cooking
- regeneration/banquet
- baking

Gas: PATENT

- low pollution burner – kiwa
- high-performance triple pipe heat exchanger
- optimal efficiency





Individualised system solution offering maximum flexibility!

I Combi mix:

Compact cooking station, a combination of two Eloma combi steamers: 2 x 6-11 or 6-11 + 10-11.

Flexibility, even in cramped spaces! User-friendly and practical, all modes of operation and temperature ranges can be handled simultaneously. **Optimal utilisation of existing capacities and performance guaranteed, on less than 1m² floorspace!**



Combi mix
Genius^T 6-11/6-11 and 6-11/10-11

I Multi-eco hood KH:

PATENT
application has
been submitted

The condensation hood offering **more than 80% efficiency.**

Your benefits:

- **no water – minimum energy – maximum efficiency**



Optimal solution eliminating the need for large investment in ventilation systems – available in two sizes: KH2 for models 6-11 and 10-11, KH3 for model 20-11, KH4 for models 12-21 and 20-21.

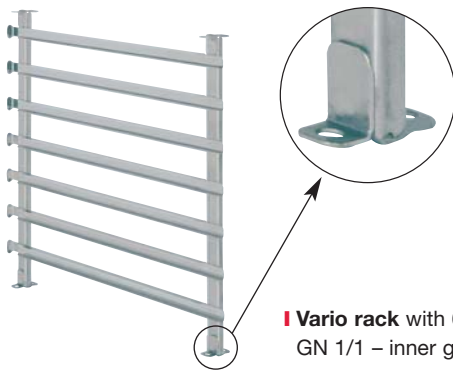
I Left-hinged doors:

Ergonomics at their best! Door hinge and operating elements can be optionally placed to the right or the left. An option unique to Eloma!

Multi-eco hood KH 2 on
Genius^T 6-11 (left-hinged door)



Raising your appliances to perfection!



! Vario rack with 6+1 or 10+1 trays, outer grid GN 1/1 – inner grid 400 x 600 mm

Practical and perfectly matching accessories turn individual appliances into a system solution!



! Hygienic support stand for GN grids and trays, enclosed on 3 sides



! Banquet system with thermal insulation hood

6-11: 18 plates, 10-11: 32 plates; 20-11: 62 plates; 12-21: 77 plates; 20-21: 120 plates



! WU 14 warming cabinet with active humidification with 14 trays, GN 1/1



ProConnect: Making data management child's play!

ProConnect – an intelligent innovation for combi steamers:

Intuitive operation

The self-explanatory user interface combines the well-known combi steamer operation with useful Windows functions.

Organisation of cooking programmes

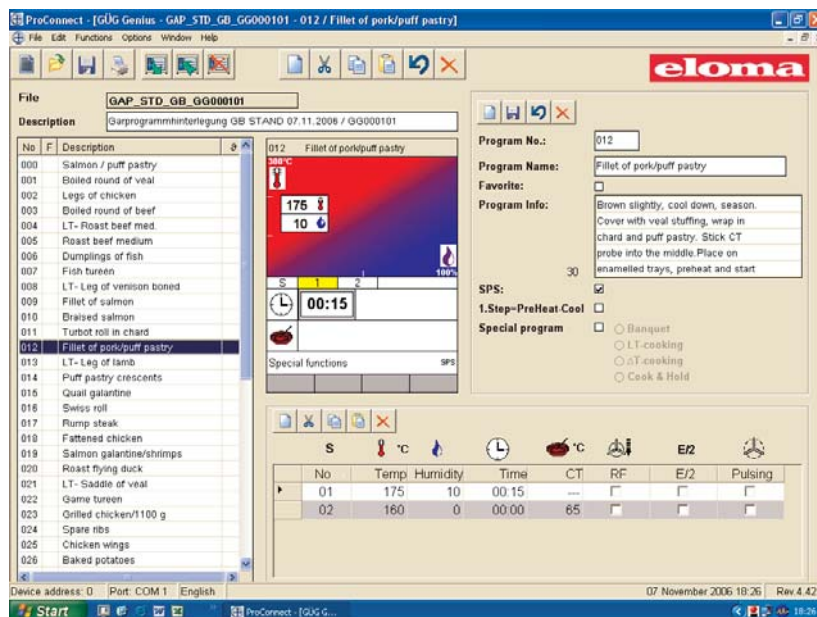
ProConnect allows you to write your cooking programmes easily and quickly on a PC and store them in clearly organised files – meeting your individual preferences.

HACCP documentation

Simple and comprehensive documentation of all cooking processes and work data on your PC – accessible at any time.

Data transfers made easy

At the click of button: Just send your centrally stored cooking programmes from your PC to your Eloma combi steamer and vice versa – ideal when you are working with several appliances.





Features (summary)

- ✓ Original Eloma live steam system
- ✓ Pre-heating and rapid cooling (Active Temp) with utilisation of residual heat
- ✓ Manual humidification
- ✓ Temperature range 30-300°C
- ✓ Integrated fat filter
- ✓ Integrated steam discharge
- ✓ Fan wheel – Auto-reverse and large cooking chamber (up to 26% larger than competitors) for superbly even results
- ✓ Active humidification and de-humidification with unique ventilation system
- ✓ Climatic®: Temperature and humidity measurement/control
- ✓ Multi-point core temperature probe
- ✓ Multi-language user interface
- ✓ Genius Scout one-hand operation
- ✓ TFT screen/Climatic® screen
- ✓ Glass panel
- ✓ 1 additional tray
- ✓ autoclean

Technical specifications (for all electrical and gas appliances)

	Genius – Genius Gas				
	6-11	10-11	20-11	12-21	20-21
Model sizes					
Capacity	6 x 1/1 GN	10 x 1/1 GN	20 x 1/1 GN	12 x 2/1 GN 24 x 1/1 GN	20 x 2/1 GN 40 x 1/1 GN
Trays					
Number	6 + 1	10 + 1	20 + 1	12 + 1	20 + 1
Spacing mm	67	67	67	67	67
Dimensions					
Width mm	925	925	1030	1310	1310
Depth mm	805	805	880	1086	1086
Height mm	840	1120	1930	1490	1925
Weight kg	130/140*	167/177*	295/320*	350/365*	495/530*
Connections					
Water inlet	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A
Water outlet Ø mm (DN)	50	50	50	50	50
Electric models					
Voltage	400 V 3N AC	400 V 3N AC	400 V 3N AC	400 V 3N AC	400 V 3N AC
Electrical Loading: kW	11	17	45	34	68
Protection: A	3 x 16	3 x 25	3 x 80	3 x 50	3 x 100
Electric models with reduced heat output					
Voltage			400 V 3N AC	400 V 3N AC	400 V 3N AC
Electrical Rating or Loading*: kW			34	26	52
Protection: A			3 x 50	3 x 50	3 x 80
Gas appliances					
Voltage	230 V N AC	230 V N AC	230 V N AC	230 V N AC	230 V N AC
Electrical Rating or Loading: kW	1	1	1,8	1,3	2,2
Protection: A	1 x 16	1 x 16	1 x 16	1 x 16	1 x 16
Gas Rating: kW	12	20	40	35	70

We reserve the right to changes

Casing made of nickel chromium steel CrNi 18 10.

* Weight gas units

The Eloma team is here to help you, around the clock!

- Experienced chefs, butchers and bakers are available to support you
- Global network of service partners
- Spare parts stock for global express despatch
- Service vehicles stocked with spare parts for quick service response

quick – reliable – personal!

