

# GENIUS<sup>MT</sup> 10-11

## GN 10+1 X 1/1

Combi steamer, electric, right hinged



## HIGHLIGHTS

### MT-TECHNOLOGY:

- 7" MultiTouch Display
- Climatic<sup>®</sup> MT
- Last<sup>®</sup>20
- Quick Set
- Multi Cooking/Multi Baking
- Quick Mode with password manager
- Weekly programming
- 10 fan speed levels
- autoclean<sup>®</sup> MT
- Automation facilities
- Eloma live steam system
- HACCP data logging and display
- Multi-Eco-System
- SPS<sup>®</sup>: 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: EL1113001-2A

## 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

Cl<sub>2</sub> (free chlorine): max. 0.2 mg/l

SO<sub>4</sub><sup>2-</sup> (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	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 <sup>®</sup> MT
Blinking light following the program end	• Last <sup>®</sup> 20
Cleaning fully automatic: autoclean <sup>®</sup> 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: Quick release door lock	• Quick Mode cleaning
Door with LED lighting and triple glazing	• Quick Set
Energy saving function E/2	Preheat/Cooldown function adjustable
Fan speed in 5 levels/each one can be pulsed	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 <sup>®</sup>
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 <sup>®</sup> 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

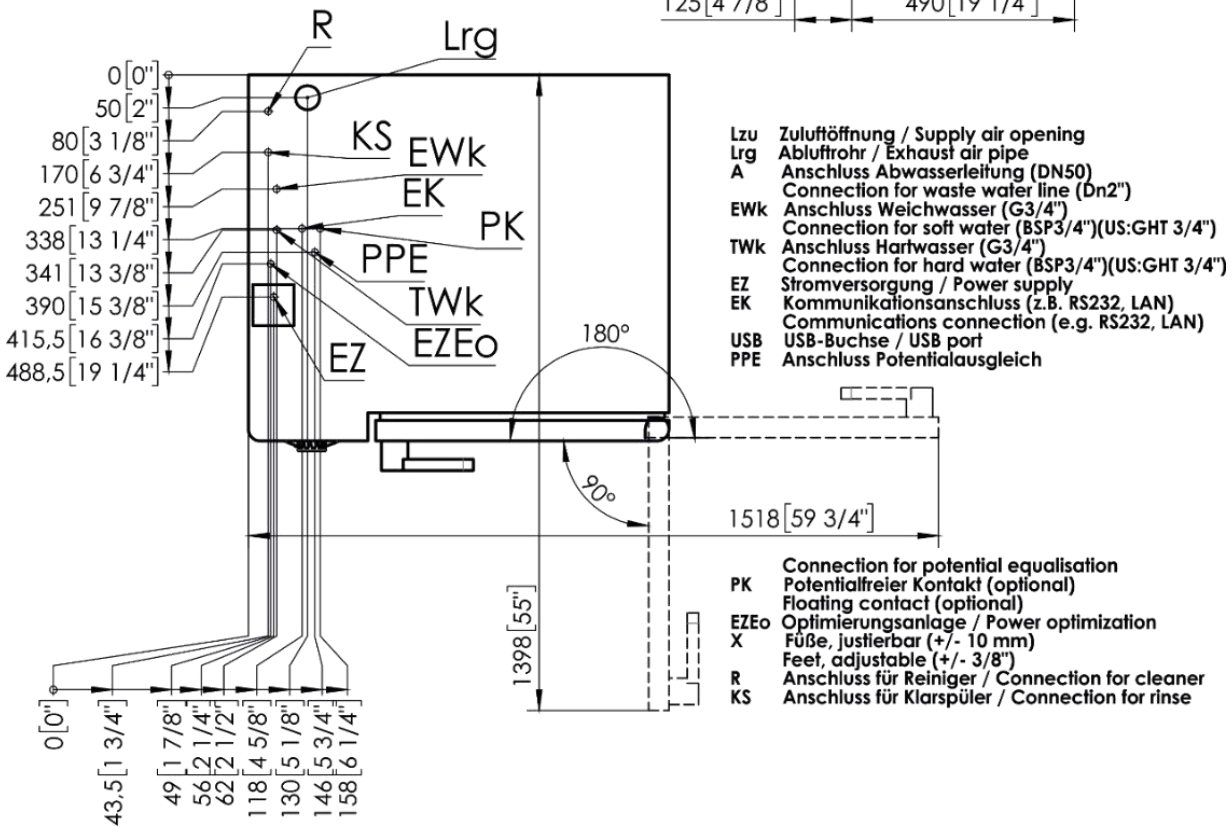
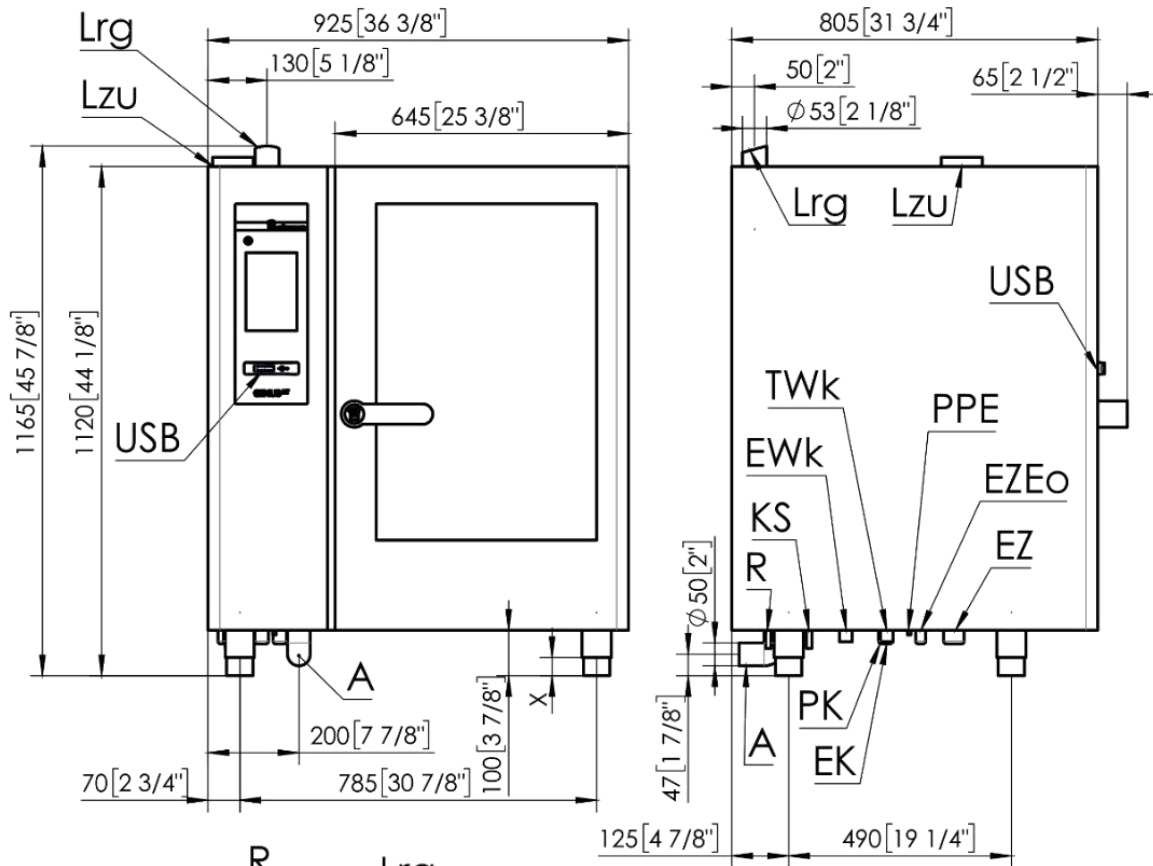
SmokeFit smoking device

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)
- USB USB-Buchse / USB port
- PPE Anschluss Potentialausgleich

- PK Connection for potential equalisation  
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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