

GENIUS^{MT} 12-21

GN 12 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 1490

Weight: 350 kg

Weight with packaging: 450 kg

Number levels: 12 x GN 2/1

Distance between levels: 67 mm

ELECTRICAL SUPPLY

Voltage: 400V/3 N AC

Connection load: 34.00 kW / 26.00 kW¹⁾

Rated current: 48.5 Amp / 36.7 Amp¹⁾

Protection: 3 x 63 Amp / 3 x 50 Amp¹⁾

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

Recommended cross section: 10 qmm

Noise emission: < 70 dB (A)

Article number: EL1213001-2X / EL1213002-2X¹⁾

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

Cooking chamber volume: 781 l

GN 2/1: 12

GN 1/1: 24

Plates max. Ø32 cm: 75

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: 25 l/h (at 4 bar)

Hard water: 55 l/h (at 4 bar)

HEAT EMISSION

Latent: 12.24 MJ/h, sensitive: 8.568 MJ/h

Latent: 9.36 MJ/h, sensitive: 6.552 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

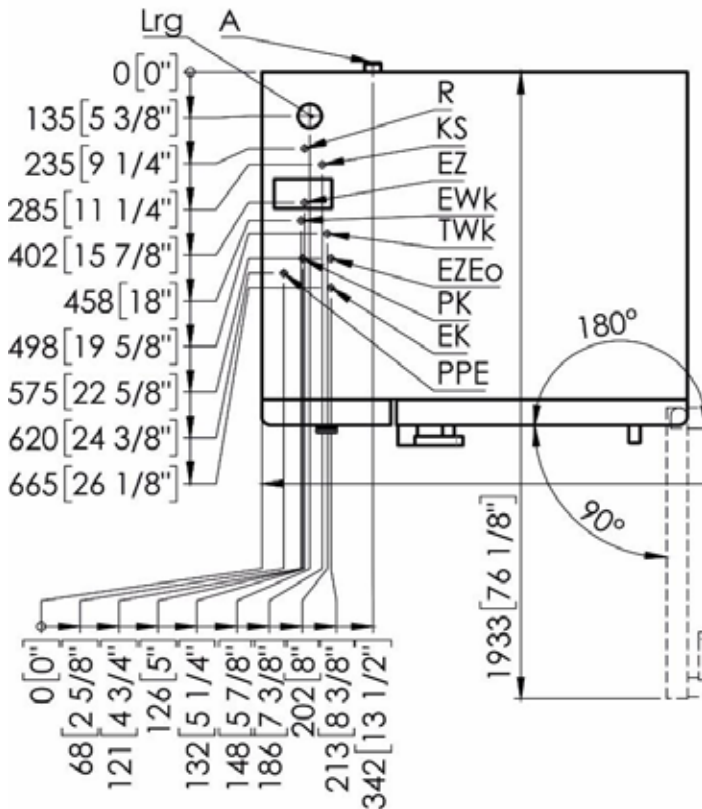
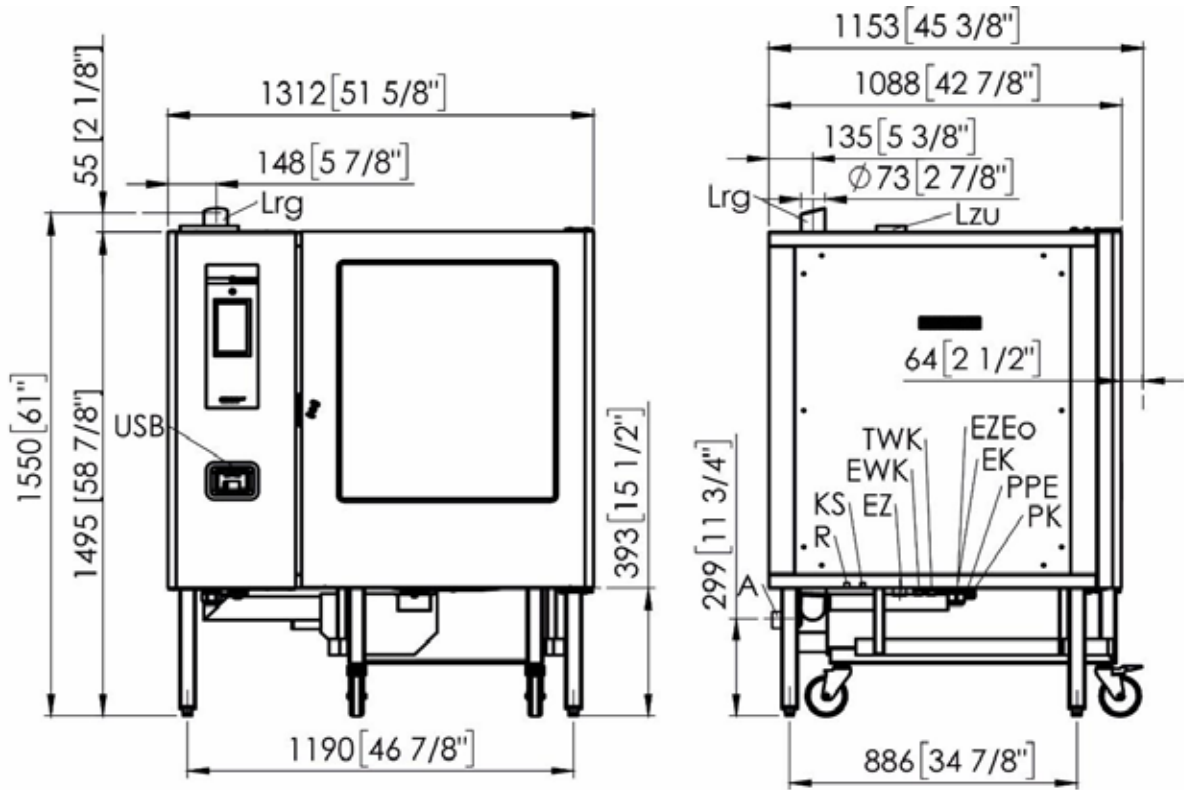
Multi-Eco condensation hood

ProConnect

Trays, grids und pans



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- Lzu Zuluftöffnung / Supply air opening
- Lrg Abluftrohr / Exhaust air pipe
- A Anschluss Abwasserleitung/Connection for waste water line
- EWk Anschluss Weichwasser G3/4" / Connection for soft water BSP 3/4"(US:GHT 3/4")
- TWk Anschluss Hartwasser G3/4" / Connection for hard water BSP 3/4"(US:GHT 3/4")
- EZ Anschluss Elektroleitung/Connection for electrical cable
- EK Kommunikationsanschluss (z.B. RS232,LAN) Communications connection(e.g.RS232,LAN)
- USB USB-Buchse/USB port
- PPE Anschluss Potentialausgleich/Connection for potential equalisation
- PK Potentialfreier Kontakt(optional)/Floating contact (optional)
- EZEo Optimierungsanlage/Power optimization
- X Füße, justierbar +/-10mm/Feet, adjustable +/- 3/8"
- R Anschluss Reiniger/Connection for cleaner
- KS Anschluss Klarspüler/Connektion for rinse agent



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