

Electric Boilerless Combi Oven

MODELS: GENIUS T 10-11



GENIUS T 10-11

Standard Features

- Time-delay programming can hold cooking or cleaning starts up to 24 hours.
- Energy-Saver mode reduces power consumption.
- Water-tight IPX5 spec.
- AutoClean® function.
- Two-speed, auto-reverse fan provides optimum air circulation, reduced speed capability and even heat distribution.
- Separate connections for hard and soft water
- Sensors control two-stage cool down of condensed water.
- HACCP data is stored in built-in memory, which records information automatically and captures the prior 200 operating events. Information can also be downloaded and printed.
- Manual humidification button allows injection of steam on demand.
- Integrated multi-point temperature probe ensures precision cooking.
- Built-in odor seal with back flow prevention device and protective overflow valve.

Optional Features and Accessories

- Capacity boosting rack system accommodates one 18" x 26" sheet pan or 12" x 20" x 2 1/2" steam pans on each of nine levels.
- "Hot Spot" for grilling and frying.
- Stands, multiple sizes and designs.
- Chicken racks.
- Cleaning and rinsing solutions.
- Permanent left-hand hinging.
- Stacking kits (usable for 6-11 units and 10-11 units when combined with 6-11 units), for use when stacking on electric units only. Two gas units cannot be stacked together.

Specifications:

Unit is boilerless, self-cleaning, combi oven designed for steaming, convection cooking, low-temperature (LT) cooking, Delta-T (controlled cooking monitored by core product temperature), rethermalizing, cooking & holding, roasting, baking and proofing.

Genius T 10-11 has a boilerless design with a patented Multi-Eco system that reduces energy and water consumption. System has a heat exchanger that simultaneously pre-heats incoming water and cools outgoing condensate. Unit has a patented live-steam system that generates steam directly into the cooking chamber, for faster heating and reheating. Genius T 10-11 employs SPS® steam protection system that exhausts steam from cooking cavity before programs end.

Unit's Climatic® system allows dry and humidified heat to be combined precisely according to operator preferences and cooking requirements. Genius T 10-11 has an interval mode fan wheel that reduces fan speed to create cooking conditions most suitable for delicate products, and has auto-reverse function.

Genius T 10-11 has single-touch controls capable of storing up to 300 cooking programs and associated preparation instructions. Unit's Steptronic® feature provides automatic sequencing of cooking steps in whichever order operator desires.

Cooking Compartment:

Genius T 10-11 has a seamless cooking chamber made with rounded corners and jointless welding. Compartment's interior and exterior are sheathed in chrome nickel steel (CrNi 18/10). Unit has a self-cleaning, internal, AutoClean® function that is fully automatic and completely integrated. Interior is illuminated by halogen lamps. Genius T 10-11 Climatic® system gives operators precise control over the desired humidity level inside the cooking cavity. Cooking compartment accepts full-size sheet pans (18" x 26") and double-size hotel pans (12" x 20").

Controls:

Genius T 10-11 has one-touch controls that allow operators to determine cooking temperatures and humidity levels. Controls store up to 300 programs and up to 20 steps for each. Unit's available program storage offers operators the ability to locate frequently used programs and associated cooking instructions quickly. Unit uses a color monitor to display information including cooking set-points and actual heat and humidity levels in the cooking chamber.

Doors:

Genius T 10-11 has a two-stage door handle to increase safety. Unit has a large, double-glazed glass door with a separate interior glass panel that maintains a cool exterior temperature and swings open for cleaning of interior glass surfaces. Door features include heat-insulating double-glazing and plug-in type sealing.

Approvals:



Eloma specification sheets are available online at www.elomausa.com.

CHARACTERISTICS	GENIUS T 10-11
Width, Overall	36.5"
Depth, Overall	31.7"
Height, Overall	44.1"
Pan Capacity (12" x 20")	10
Optional Pan Capacity (18" x 26")*	9
Optional Pan Capacity (12" x 20")*	9
Weight	382
Electrical	208V 3 Phase 240V 3 Phase
Connected Load (kW)	18 24.6
Amperage	50 59
Protection (water-tight)	IPX5
Water connection (hard and soft)	3/4" hose
Drain	2" O.D.
Clearance (Side and Back)	2"
Min. Entry Clearance (Uncrated)	32"

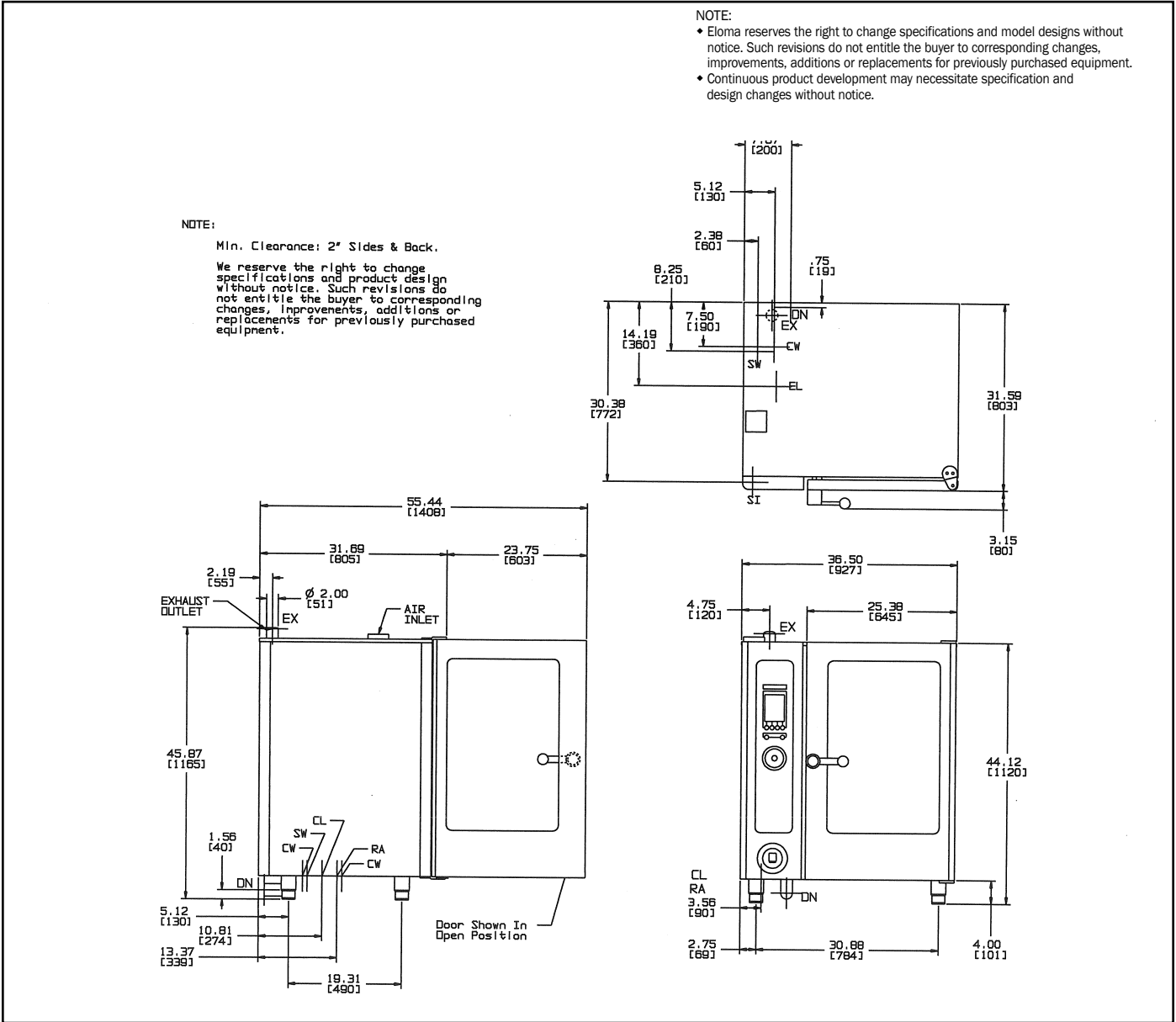
Eloma Genius T 10-11

Provide Eloma Genius T 10-11 electric boilerless tabletop combi oven/steamer. Unit shall have the capability to prepare foods with pressureless steam, convected hot air or a combination of these methodologies. Unit shall have a heat exchanger that simultaneously pre-heats incoming water and cools outgoing condensate. Unit to have a live-steam system that generates steam directly in the cooking chamber and a steam protection system that exhausts steam from cooking cavity before programs end. Unit shall be able to store HACCP data in built-in memory, record information automatically and capture the prior 200 operating events.

Crated dim. & wts.	Ht.	Width	Depth	Cu.Ft.	Lbs
Genius T 10-11	51.5"	40.5"	40"	48.3"	467

Water Supply
 Minimum water quality:
 Chlorides & sulfates < 100mg/l
 Hardness < 4 grams/gal
 Ph range: 6.5 - 9.5
 Potable water only
 Combi oven/steamer:
 30 (min) - 90 (max) PSI
 Water supply should not be heated

* Requires optional capacity boosting rack accessory



Continuous product development may necessitate specification changes and design without notice.



Eloma participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDA/FCSI recommended guidelines.