



Project: _____
 Location: _____
 Item #: _____
 Quantity: _____

Model: Genius Compact 6-23 Electric (boilerless)



- Baking
- Regenerating.

9 Modes of Operation:

- Vario-Steaming
- Steaming
- Forced Steaming
- Combi-Steam Cooking
- Convection
- LT-cooking (cook & hold)
- Delta-T Cooking
- Baking

Program capacity: Up to 300 fully automatic, multi-step programs.

Favourites: Customized listing for fully automatic programs.

Mixed-Load-Cooking Multi-Level, shelf control for timed, multi-product cooking. Independent shelf timers. Alpha-numeric character shelf identifiers (product names). Capable of batch cooking for multiple food products at once. Significant savings of electricity/gas, water, time and labor.

Glass Panel with Sensors and Color Monitor Laminated safety glass. Integrated, flat surface for maintenance-free sanitation. Multi-directional operating unit "Scout" for one-hand operation. Simultaneous input of all cooking procedures, temperature and moisture level. Full-color graphic user interface displays cooking chamber climate (temperature and humidity), menu groups, cooking modes, program list, favourites, special programs and additional functions. Multilingual Interface.

Climate Control Patented Climatic® controls temperature and moisture level. Active humidification and/or de-humidification. Dry heat and humidity in combination with temperature and humidity graphically displayed.

Steam Generation On demand steam generation via Live-Steam-System in the cooking chamber. Manual steam injection at any time. No pre-heating or

stand-by required. Significant energy and water savings.

Active Temp Automatic pre-heating or cool down of the cooking chamber. Closed door cool-down using residual heat via Multi-Eco System.

Core Temperature Probe Integral multi-point, thermocouple controlled food core temperature probe. Temperature range 68° to 210°F. Correction alarm if improperly placed in product.

Fan Auto-reverse fan mode for even browning. Pulsed fan speed for delicate products. AISI 304 stainless steel fan wheel.

Cooking Cabinet Seamlessly welded, coved-cornered stainless steel. Large chamber for greater capacity NSF conforming, hygienic cooking chamber.

HACCP Automatically records of all relevant HACCP data. On demand access to HACCP information, via integrated screen. Serial interface RS 232 for data exchange with printer or PC.

Cleaning Patented fully-automatic autoclean® technology. 100% process-controlled for guaranteed hygiene. No manual cool-down required. No direct employee contact with cleaning agents. Bio-degradable cleaning/rinsing agents. Delayed start time possible.

Hand-shower Integrated hand shower with automatic rewind.

Description

Our Unit is a boilerless, self-cleaning, combi oven designed for steaming and convection cooking either separately, sequentially or combined. The combi oven has live-steam-system that generates steam directly into the cooking chamber, for faster heating and reheating without requiring a stand-by mode. The 2/3 size is a compact all-round solution that fits anywhere.

Features

5 Unique Start Screens

9 Menu Groups:

- Pasta
- Desert/cakes
- Bread/rolls
- Poultry
- Meat
- Fish/seafood
- Vegetables
- Side dishes
- Banqueting/rethermalization

9 Cooking Methods:

- Thawing
- Poaching
- Braising
- Steaming
- Roasting
- Broiling/browning
- Grilling



Construction

Constructed to withstand temperature range from 86° to 572°F and humidification from 0% to 100%. Hygienic cooking chamber with coved corners, seamless welding. Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304. Tempered door glass (with hinged double panes for easy cleaning) with

lock-in-place positions, ventilated door, removable door gaskets & integrated drain pan. Quick release door lock for single-handed operation. Automatic fan stop when door opens. Integrated, external hand shower, with automatic return and shut off - for use with door opened or closed. Bright interior lighting with halogen lamps. Exhaust and odor seal integrated in drain - fixed connection in accordance with national and international regulations. Sensor-controlled, two-stage cool down water condensation. Split water connections for hard and soft water. Sliding control panel - easy service access from the front. Manufactured according to

quality management system EN ISO 9001. IPX 5 Water-tight rating.

Options / Accessories

Stacking option for two units 6-23 + 6-23 with or without hoods
Left hinged door
Support stands
Multi-Eco condensation hood
Serial interface RS 485
ProConnect programming software
Special voltages and marine design

Dimensions

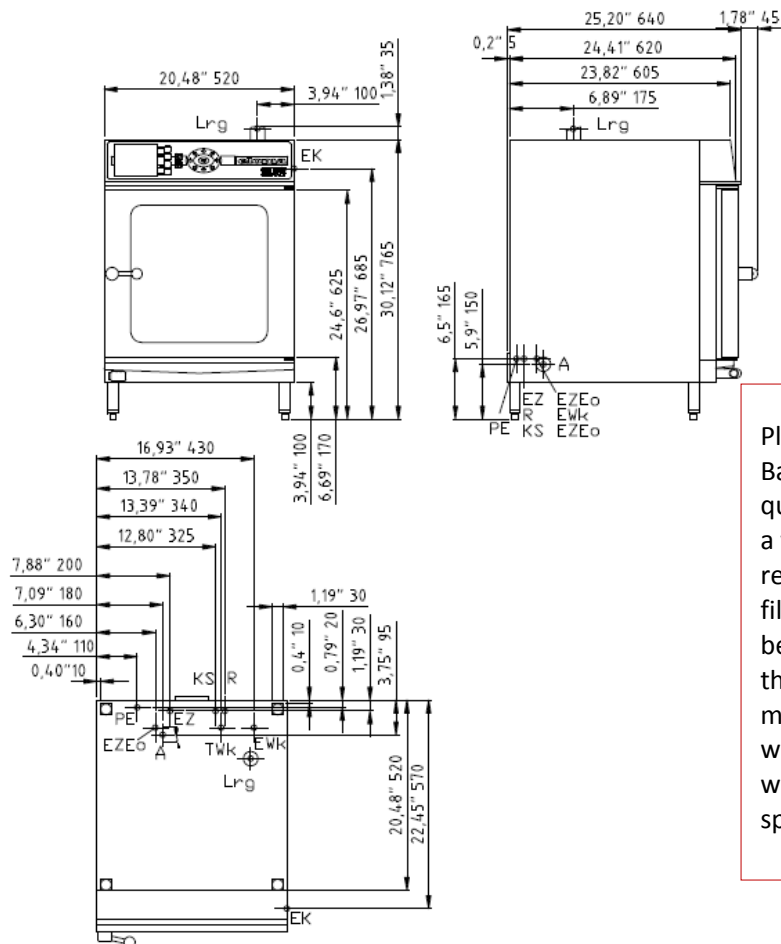
Width: 20.47"
Depth: 24.21"
Height: 26.38"

Gross Weight: 133 lbs
Number of levels: 6
Capacity 2/3 steam pans: 6
Connected load (kW): 5

Electrical:
Voltage: 208 V
Phase: 3 Ph
Amperage: 15 Amps
Hz: 60
Certifications: ETL, ETL Sanitation
Protection (water tight): IPX5
Water Inlet:

Two 3/4" garden hose connection
Water Drain: 2"

*We reserve the right to change (11-2012)



Please note:
Based on the water quality in your area, a water filter is recommended. Any filter applied should be sized to handle the flow rate of the machine selected, as well as achieve the water quality specified.

Eloma North America 3765 Champion Blvd. Winston Salem NC 27105 / USA
Phone: 800-551-8795 Fax: 336-661-9546 sales@elomausa.com www.elomausa.com





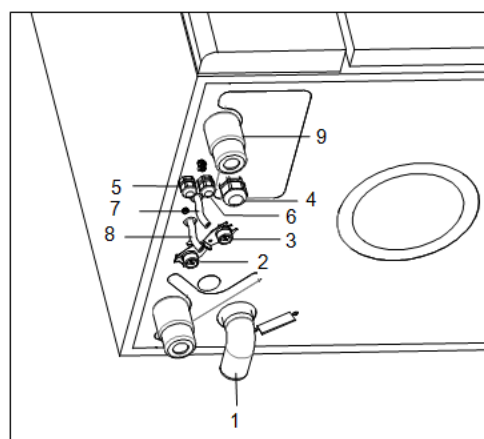
Water requirements

The Incoming water quality should not exceed the following limits. With water it is necessary to know about the ingredients and their effects.

Eloma water flow rate						
Type		6_11	10_11	12_21	20_11	20-21
Softened water	in g/h	4,00	5,25	6,50	10,50	13,25
Hard water	in g/h	14,50	14,50	14,50	17,00	17,00

Water pressure	
min:	30 PSI
max:	87 PSI

Softened water quality	
total hardness:	$\leq 3^{\circ}$ dH
	3 grains/gallon
pH- value:	7,0 to 8,5
conductivity:	$\leq 90 \mu\text{S}/\text{cm}^3$
Cl. :	>60 mg/l
SO ₄ :	>100 mg/l
SiO ₄ :	>10 mg/l
Fe:	>0,05 mg/l
Mn:	>0,05 mg/l
Cu:	>0,05 mg/l
Cl ₂ :	>0,10 mg/l



1. Drain
2. Tap (raw) water
3. Softened water
4. Power supply
5. Connection kitchen control system
6. Energy optimising
7. Connection cleaner
8. Connection rinse
9. Adjustment +/- 10 mm