

Genius T

The classic appliance for pros

Rediscover the world of cooking and baking with the Genius T. Equipped with the unique Eloma live steam system and the unique combined load cooking function, you can delight your customers and guests with your own personal and incomparable culinary art. The Genius T offers customised system solutions, adapted perfectly to suit your requirements.

Genius T control: Perfect operation - Eloma lives and breathes cooking

   
• High-resolution color monitor with touch technology

• Climatic monitor for setting the oven manually to exactly the right temperature, humidity, time, core temperature, amount of steam, pause times, and fan speed

• 9 cooking methods, 9 menu groups, low temperature and Delta T cooking

• 300 cooking and baking programs, and favorites function

• 5 cleaning programs for all types of grime

• HACCP display showing all data at a glance, data can be archived via PC and LAN interfaces

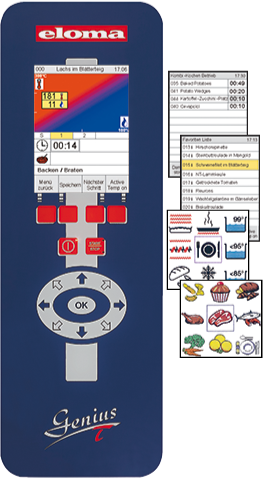
• Pro-Connect software for creating and managing cooking and baking programs and HACCP data management

• Various fan speeds

• Programs can be adjusted without stopping the machine

• Automatic heating and cooling, with fast cool down feature

• Manual, precise steaming in baking mode



The live steam system - invented by Eloma

Live steam is generated by our patented heat recovery system and directly injected into the dispersion tube. This saves energy and creates live steam within seconds without preheating.

Key benefits:

• Perfectly saturated steam quality, precise to the milliliter

• Economical and ecological: greatly reduced cooking times, minimal use of materials, massively reduced energy and water consumption with the very best food quality

• Maximum hygiene thanks to elimination of the boiler and a steady supply of freshly generated steam



Massive benefits for all users – for professional cooking or baking

   
• Minimal heating time (less than 2.5 minutes to reach 160 degrees Celsius or 320° Fahrenheit)

• Perfect cooking temperature: stable and precise to the degree, even in the lower temperature range

• Energy and water consumption reduced to a minimum

• Significant savings on ingredients thanks to minimised cooking losses and waste

• 50% more capacity thanks to variable tray sizes

• Lightning-fast cooling

• Powerful aroma development, juicy roasts, intensive colours and crispy crusts - all without turning, flipping or rearranging

• Optimisation of product usage thanks to superbly even temperature distribution

• Precise, regular air distribution at all levels

• Perfect combination of cooking parameters

• Optimum temperature conditions for perfect cooking results

Combined load cooking

   
Prepare a range of different products all at the same time with Eloma combined load cooking – quickly, easily and all at once.

• Summary of all meals which can be cooked together - with multiple idependent timer display for each tray

• Cooking times with Eloma combined load cooking can also be controlled using the core temperature: meat dishes that are perfectly cooked inside and out, the best cooking results without stress or time constraining

• Each tray can be programmed individually when fitted with different equipment

• Permanent summary of the remaining cooking times for all dishes and trays

• Visual and acoustic alerts as soon as meals in each tray is ready

Eloma autoclean® – the fully automatic cleaning system

   
The ultimate in hygiene and safety - our unique, patented, fully automatic self-cleaning system.

Your combi steamer takes care of everything on its own at the touch of a button.

• Liquid cleaning system coordinated with Eloma products and ready for use, for optimum cleaning results and the best possible surface protection

• Proven, unsurpassed cleaning results: requiring a minimal amount of time, power and water

• Extremely low cleaning costs thanks to precise measuring of the liquid cleaner

• Maximum safety protection, no direct contact with any cleaning chemicals

• The program can be started at any time without manual cooling or need to open the door

• Perfect cleaning results thanks to a rotary jet

• No more refilling or handling of cartridges or tabs

• Top hygiene standards for products and processes

We recommend our **Eloma MULTI-CLEAN** products for the best cleaning results and long operating life.



The award-winning multi-eco system

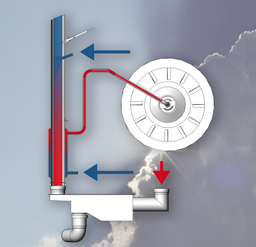
   
Award-winning Eloma technology: be kind to the environment and reduce your operating costs.

• A high-performance heat exchanger can save you up to 16% energy and up to 42% water

• Preheating the steaming water to up to 70°C (158°F) using exhaust heat

• No additional costs for maintenance work

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



Doors can be hinged on the right or left

   
Perfect ergonomics - we manufacture your machine to suit your requirements.

Only Eloma offers this: no matter where you position your machine, Eloma can adapt it to fit the space you have available. Our machines are available with door hinges on the right-hand side or with a control control panel on the left-hand side.

• Easy to adjust and install

• We offer custom system solutions as an innovative solutions provider

• Outstanding flexibility for all applications thanks to an optimised delivery program

