

Пароконвектоматы GENIUS мт 20-11

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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эл.почта: eag@nt-rt.ru || сайт: <https://eloma.nt-rt.ru/>

GENIUS^{MT} 20-11

GN 20 X 1/1

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

GENIUS^{MT} 20-11 GN 20 X 1/1

DIMENSIONS

Width x depth x height in mm: 1030 x 880 x 1930

Weight: 295 kg

Weight with packaging: 420 kg

Number levels: 20 x GN 1/1

Distance between levels: 67 mm

ELECTRICAL SUPPLY

Voltage: 400V/3 N AC

Connection load: 45.00 kW / 34.00 kW¹⁾

Rated current: 64.3 Amp / 50.4 Amp¹⁾

Protection: 3 x 80 Amp / 3 x 50 Amp¹⁾

Res. current circuit breaker, frequency converter 1PH: 35Amp

Recommended cross section: 6 qmm

Noise emission: < 70 dB (A)

Article number: EL2113001-2X / EL2113002-2X¹⁾

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

Cooking chamber volume: 731 l

GN 1/1: 20

Plates max. Ø32 cm: 54

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: 2 x 20 l/h (at 4 bar)

Hard water: 65 l/h (at 4 bar)

HEAT EMISSION

Latent: 16.20 MJ/h, sensitive: 11.34 MJ/h

Latent: 12.24 MJ/h, sensitive: 8.568 MJ/h¹⁾

STANDARDS

Safety: VDE-GS, UL-CSA, SVGW, DVGW,

BRL, EAC, GlobalMark Australia

Protection: IPX 5

Built according to: DIN 18866-2



GENIUS^{MT} 20-11 GN 20 X 1/1

STANDARD FEATURES

9 operating modes
400 program spaces/20 steps each
Acoustic signal adjustable
Active dehumidification
Additional cooking/baking time
Automatic daylight-saving time
Automatic resting time in accordance to humidity setting
Automated cleaning and maintenance instructions, incl. locking
Blinking light following the program end
Cleaning fully automatic: autoclean [®] MT
Compensation of cooking time (Multi Cooking/Multi Baking)
Control panel with MultiTouch-display
Door lock: Safety door lock
Door with halogen lighting and double glazing
Energy saving function E/2
Fan speed reduced
Fan wheel autoreverse
Favourites list
Favourites marking and filtering
HACCP data logging and display
Humidity setting: 0 - 100%
Individualisation of operating concept with password manager
Input alphanumeric
Instruction: clean air filter
Integrated spray hose
Integration of (own) images
Integration of (own) sounds
LAN Interface
Live steam system
Manual steaming

Memory Function
Multi-Eco-System: heat recovery
Multi Key Button
Multi-lingual control panel
Multi-point core temperature sensor
MT-Technology: • Baking mode • Climatic⁺ MT • Last⁺20 • Multi Cooking/Multi Baking • MultiTouch-Display • Quick Mode cooking/baking • Quick Mode cleaning • Quick Set
Preheat/Cooldown function adjustable
Pre-set of steam injection (in 10 ml steps)
Program information input on the unit
Program list alphabetical with menu group filtering
Repeat Mode
Seamless, hygienic cooking chamber
Selectable drying phase
Selectable starting screen
SPS: Steam Protection System
Standby after cleaning
Steam injection adjustable in millilitres or seconds
Steptronic [®]
Temperature setting: 30°C - 300°C
Timer function: Entry of starting and ending time
USB Interface
Water resistance IP X5
Weekly programming for cooking/baking and autoclean [®] MT



GENIUS^{MT} 20-11 GN 20 X 1/1

VERSIONS

Ocean-Edition

OPTIONS

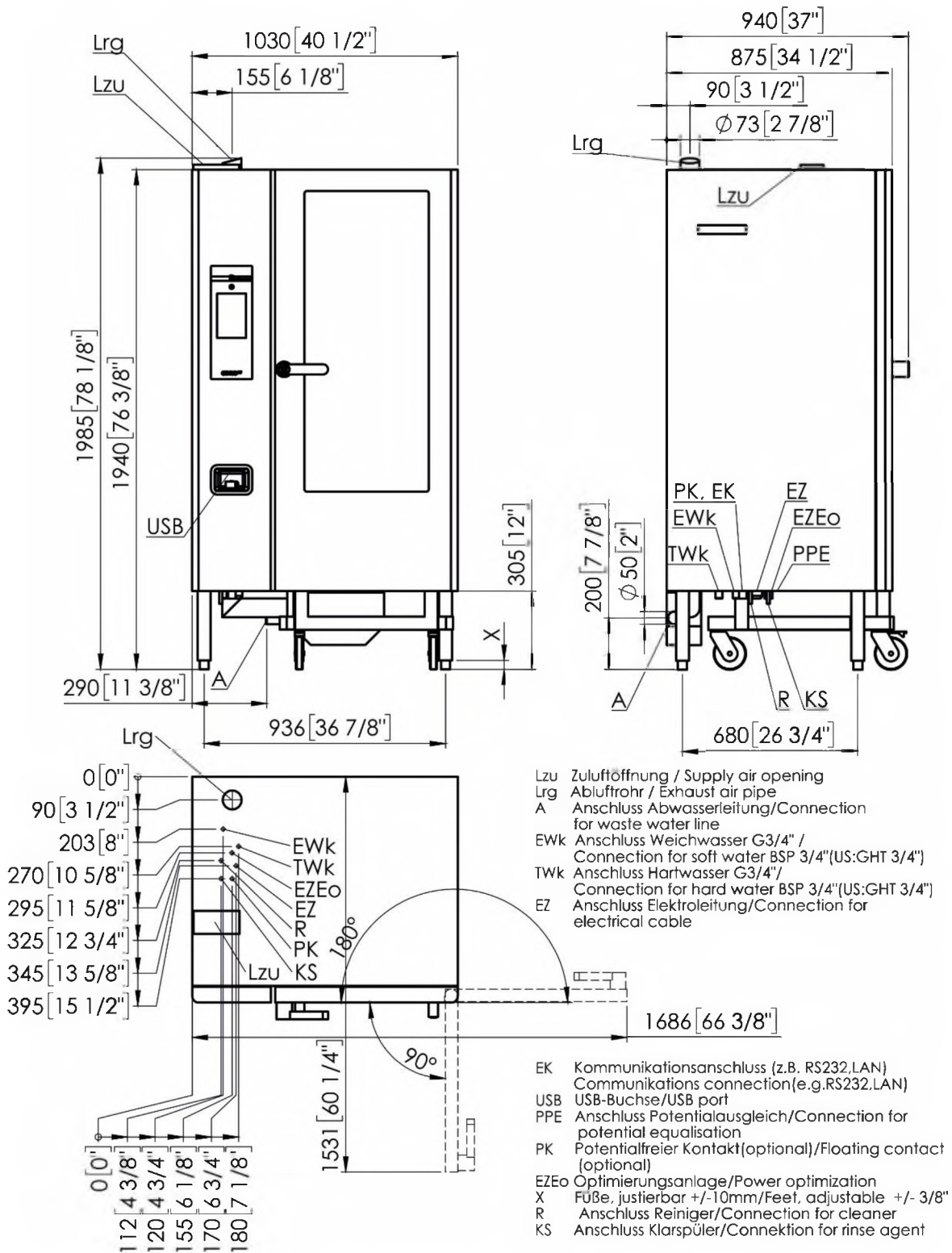
- Door with LED lighting and triple glazing
- Energy optimisation interface
- External core temperature sensor
- External sous-vide sensor
- Special voltages
- WLAN

ACCESSORIES

- Hygienic connection
- Mobile plate rack
- Mobile tray rack
- Multi-Eco condensation hood
- ProConnect
- Trays, grids und pans



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