

Пароконвектоматы GENIUS MT 6-11, 10-11

Технические характеристики

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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

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

Combi steamer, electric, left/right-hinged

6-11, 10-11



HIGHLIGHTS

- **Vario hanging rack**
More capacity, resource-saving. Can be used flexibly for both GN and BN accessories.
- **Eco Steam**
More power with significantly less consumption. Energy-optimised and water-saving.
- **Power Steam**
The powerful function for demanding food.
- **LED and double glazing**
Lower power consumption, more environmentally friendly and longer service life.
- **autoclean® PRO**
Water-saving, fewer chemicals in use, more flexibility.
- **9 inch display**
Capacitive display with glass control element and intuitive operating concept.
- **Customisable software**
Advanced personalisation options make daily work with the unit easier.

GENIUS^{MT} – combi steamer, electric, left/right-hinged– 6-11, 10-11

Device data

	Type	6-11	10-11
Material		1.4301	1.4301
Design module		according to DIN 18866	according to DIN 18866
Protection class		IPX5	IPX5
Device dimensions			
Hinge left/right (WxDxH) [mm]		925 x 810 x 840	925 x 810 x 1120
Weights			
Electrical device [kg]		117	146
Gas device [kg]		127	156
Packaging [kg]		35	38
Capacity			
Number of inserts		7 x GN 1/1	11 x GN 1/1
Cavity volume [l]		268	398
Insert spacing [mm]		67	67

Electrical connection

	Type	6-11	10-11
Voltage 200 V – 240 V 3 AC			
Power requirement [kW]		8.6 – 12.1	17.0 – 24.2
Rated current [A]		37.4 – 52.7	74.0 – 105.3
Fuse protection		3 x 35 A	3 x 63 A
Residual-current circuit breaker		Type B	Type B
Tripping current [mA]		30	30
Voltage 380 – 415 V 3 NAC			
Power requirement [kW]		10.2 – 12.0	15.6 – 18.5
Rated current [A]		24.8 – 29.5	39.0 – 46.3
Fuse protection		3 x 20 A (3 x 16 A)	3 x 35 A (3 x 25 A)
Residual-current circuit breaker		Type B	Type B
Tripping current [mA]		30	30
Minimum cross section for connection [mm ²]		3x 1.5	3 x 1.5

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Heat emission, noise emission

	Type	6-11	10-11
Heat, latent [MJ/h (kW)]		3.9 (1.1)	6.1 (1.7)
Heat, sensitive [MJ/h (kW)]		2.8 (0.8)	4.3 (1.2)
Noise emission [dB (A)]		<70	<70

Setting up

Safety distance [mm]	rear	min. 50
	right	min. 50
	left	min. 50
Minimum clearance [mm]	to combi-steamers, ovens, heating cabinets, etc.	min. 50
	to open flames, hot fat/oil, hot surfaces or similar.	min. 1000

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Water/Waste water

Water supply	
Water supply/dim [A]	2 x G 3/4" A
Flow pressure [bar (kPa)]	2 – 6 (200 – 600)
Waste water connection	
With autoclean® PRO	Permanent connection
Type	DN50 (min. inside dia.: 46 mm) for permanent connection
Drain line gradient [%]	min. 3

Soft water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 3
[ppm]	70 – 125
[°TH]	7 – 13
[°e]	5 – 9
pH value	7.0 – 8.5
Cl (chlorine) [mg/l]	max. 80
Cl ₂ (free chlorine) [mg/l]	max. 0.1
SO ₄ ² (sulphate) [mg/l]	max. 100
Fe (iron) [mg/l]	max. 0.1
Temperature [°C]	max. 50
electrical conductivity [µS/cm]	20 – 90
Water pressure [bar]	4 (2 – 6)

Hard water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 14
[ppm]	≤ 250
[°TH]	≤ 25
[°e]	≤ 18

Hard water quality	
Maximum water flow	
Soft water	
With autoclean® PRO	0.3 l/min
Power Steam	1.85 l/min
Hard water	
With autoclean® PRO:	6.8 l/min

Equipment

Equipment

- 12 operating modes:
 - Steaming
 - Intensive steaming
 - Vario steaming
 - Convection
 - Combi-cooking
 - Low-temperature cooking
 - Delta-T cooking
 - Regenerating
 - Baking with steam injection
 - Holding
 - Proofing
 - Thawing
- MT technology: Baking mode
- Eco Steam
- Power Steam
- Multi-eco system for heat recovery
- Multi menu
- Glass control unit with 9" display
- Control unit with MultiTouch display
- LAN interface
- USB interface
- Inner and outer housing made of rustproof stainless steel
- IPX 5 (jet water protection)
- Integrated hose with hand shower
- Fresh steam system
- Seamless hygienic cooking chamber
- Adjustable air deflector
- Door with LED lighting and double glazing
- Right-hinged door
- Door latch position 90 °
- Flashing light at the end of the cooking programme
- Adjustable volume of the signal tone
- Quick-action door closure
- Supply air/exhaust air
- Internal multi-point core temperature probe with 4 measuring points
- Frequency converter
- Manual cooking / Manual baking:
 - Temperature, adjustable between 30 °C-300 °C – accurate to the degree
 - Core temperature, adjustable between 20 °C-100 °C – accurate to the degree
 - Humidity range, adjustable between 0 – 100 % – percentage accurate
 - Steam injection quantity, adjustable in 1 ml steps or seconds
 - Manual humidification (additional)
 - Automatic resting time in accordance with the steam injection quantity
 - Time, adjustable up to 24 hours, including continuous operation
- Steptronic®
- Step overview
- Manual work steps
- Favourites marking during the saving process
- Menu group marking during the saving process
- Product group marking during the saving process
- Bar and product code marking during the saving process
- ADC – Active dehumidification control in 5 stages
- Fan speed in 5 increments
- Timed fan speeds
- Fan wheel autoreverse
- Preheat function with temperature specification, adjustable and adaptable
- E/2 Energy saving function
- SPS® – Steam Protection System
- Timer function: Input of start and end time
- Display of actual/target temperature
- Display of the actual core temperature
- Display steam injection quantity
- Cool-down function active-temp adjustable (default setting for autoclean® PRO with solid detergent)
- Cool Down function: Adjustable Manual-Temp
- Cool Down function: Auto-Temp (default setting)
- Cleaning & Care
 - Fully automatic cleaning autoclean® PRO with liquid cleaner
 - Drying phase freely selectable
 - The drying phase can be interrupted during the cleaning operations

Equipment

- Cooking time extension / Prolonged baking function
- Repeat mode
- Changing settings during operation
- Stop Preheat during operation
- Half occupancy function
- Last® 20
- Programme list with 1000 programs, with 20 steps each:
 - Program search
 - Programme list (alphabetical)
 - Displaying and filtering menu groups
 - Displaying and filtering product groups
- Favourites list:
 - Favourites search
 - Displaying and filtering menu groups
 - Displaying and filtering product groups
- Special programs:
 - Low-temperature cooking
 - Delta-T cooking
 - Regenerating
 - Holding
 - Thawing
 - Proofing
- Alphanumeric memory function with image and sound selection
- Weekly programming PRO for cooking/baking programmes and autoclean® PRO
- Multi Cooking PRO / Multi Baking PRO.
- Quick Mode cooking/baking
- Quick Mode cleaning
- Quick Set
- Individualisation of the operating concept with password manager
- Vario hanging rack for GN and BN accessories
- Settings & Service:
 - Language setting in 25 languages
 - Time and date setting
 - Keyboard setting: 6 different versions
 - Alphanumeric input
 - Data and HACCP logging and display
 - Automated cleaning and maintenance instructions, including blocking
 - Automatic switching between standard time and daylight saving time
 - Programs and Media Manager:
 - Image manager
 - Favourites manager
 - Program manager PRO
 - Sound manager
 - Program information input on device
- Plug-in door seal for easy cleaning and maintenance
- Note: Clean air filter
- Water filter monitoring
- Setting and customisation options (Quick Modes/Direct Modes)
- Start-up Settings
 - Standby image and time
 - Version: light or dark
 - Start screen
- Standby after cleaning and 15 min. inactivity
- Stackable (modular solutions)

GENIUS^{MT} – combi steamer, electric, left/right-hinged– 6–11, 10–11

Versions

- Backmaster Edition with LED/double glazing and autoclean® PRO with liquid cleaner.
- Backmaster Edition with LED/double glazing and autoclean® PRO with solid detergent.
- Backmaster Edition with LED/triple glazing and autoclean® PRO with liquid cleaner.
- Backmaster Edition with LED/triple glazing and autoclean® PRO with solid detergent.

Device options

- autoclean® PRO with solid detergent
- Left-hinged door
- Door with LED lighting and triple glazing
- Safety door latch
- External core temperature probe
- External sous vide probe
- WLAN
- Energy optimisation connection (230V) according to DIN 18875
- Special voltages
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)
- Electric door lock for automatic door opening after end of cooking/baking programme and
- electric door lock for automatic door opening after end of cleaning programme

Accessories

- Multi-Eco condensation hood
- Kombimix kits, base frames and Multi-Eco condensation hoods for Mix stations
- Special hanging racks
- Base frames
- Tray and plate rack trolley
- Various trays, grills and containers
- Smoke Fit smoker unit
- Thermal hoods

Approvals/test markings

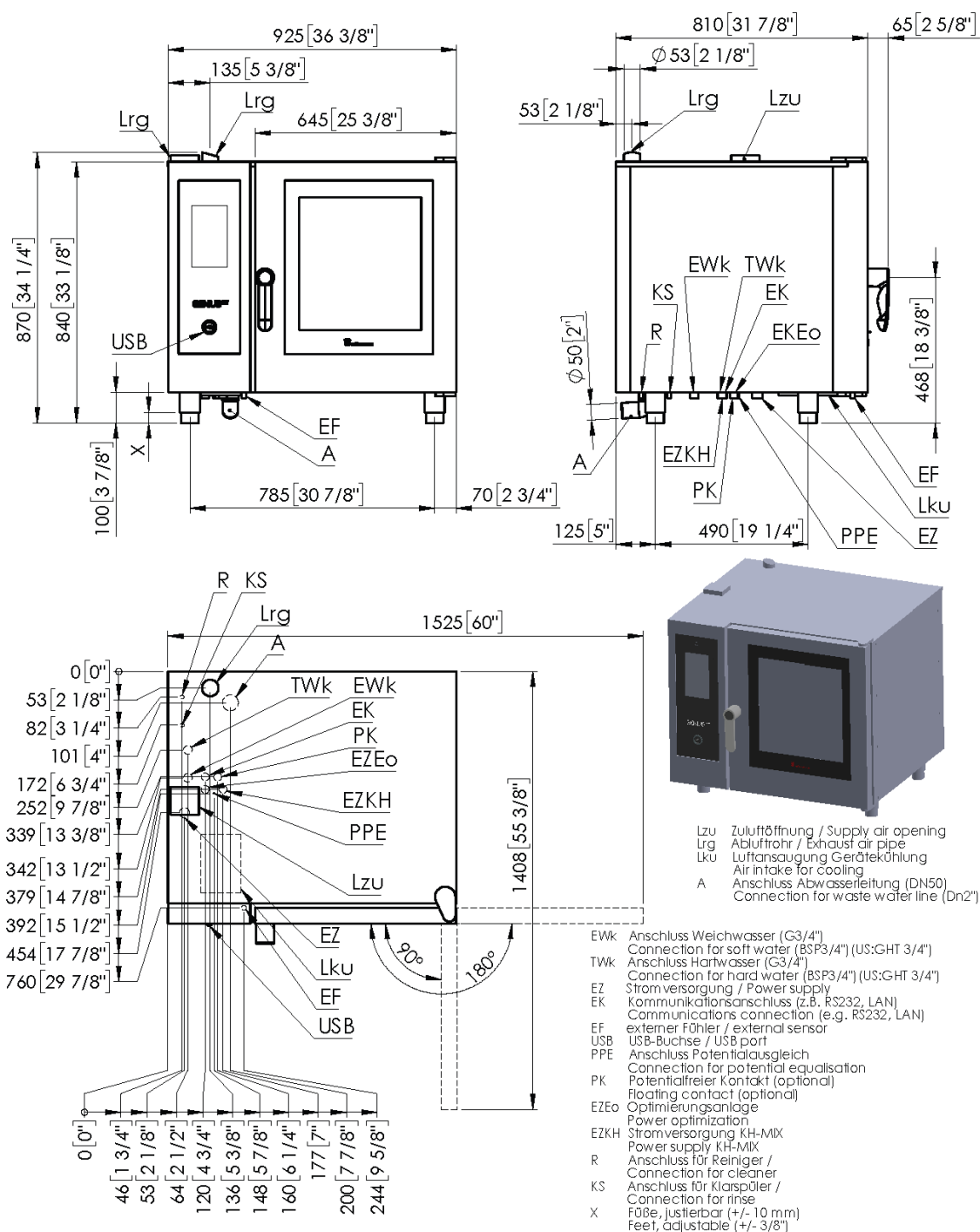


Dimensioned drawing 6-11, left-hinged door (all dimensions in mm [inches])



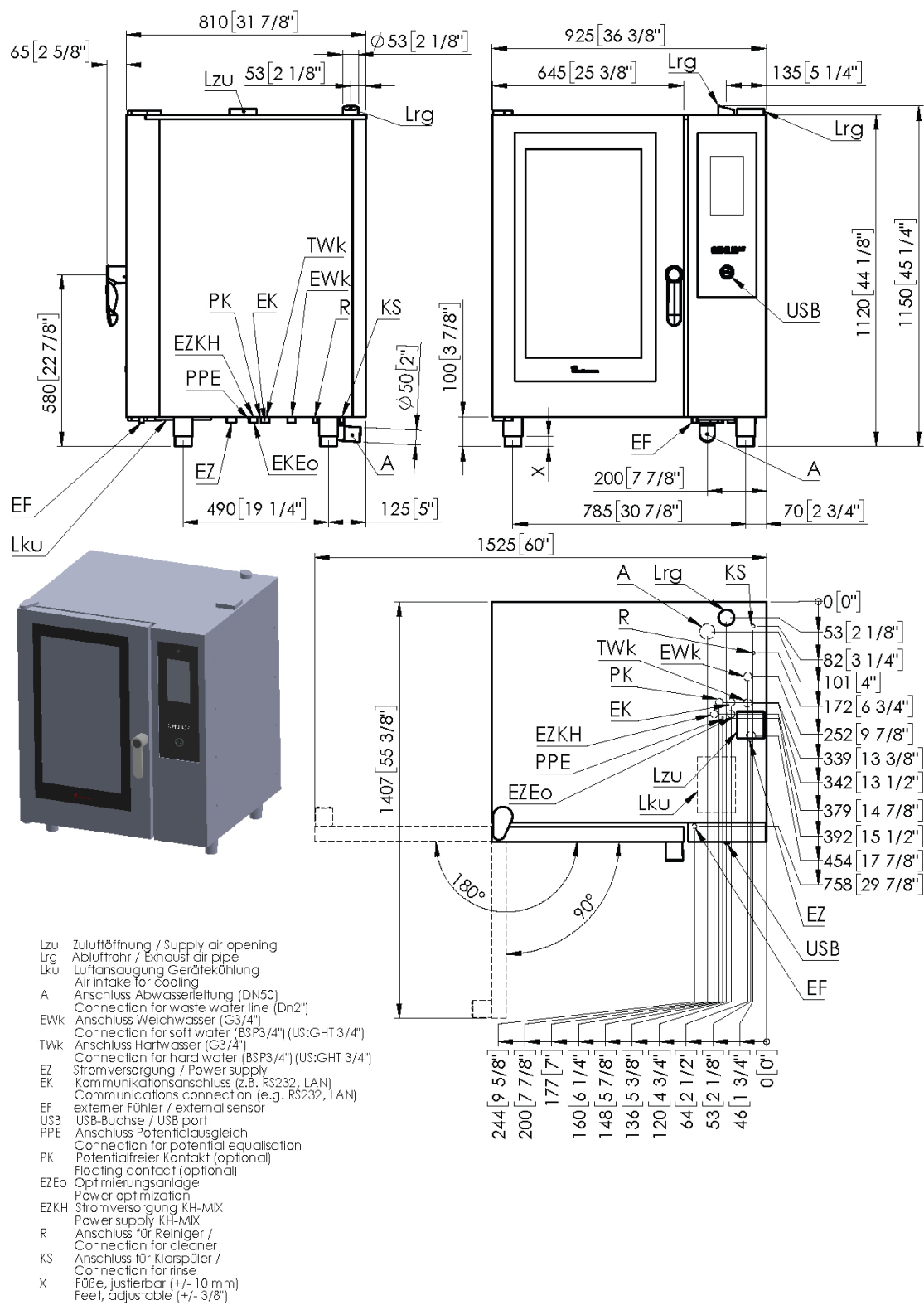
GENIUS^{MT} - combi steamer, electric, left/right-hinged- 6-11, 10-11

Dimensioned drawing 6-11, right-hinged door (all dimensions in mm [inches])



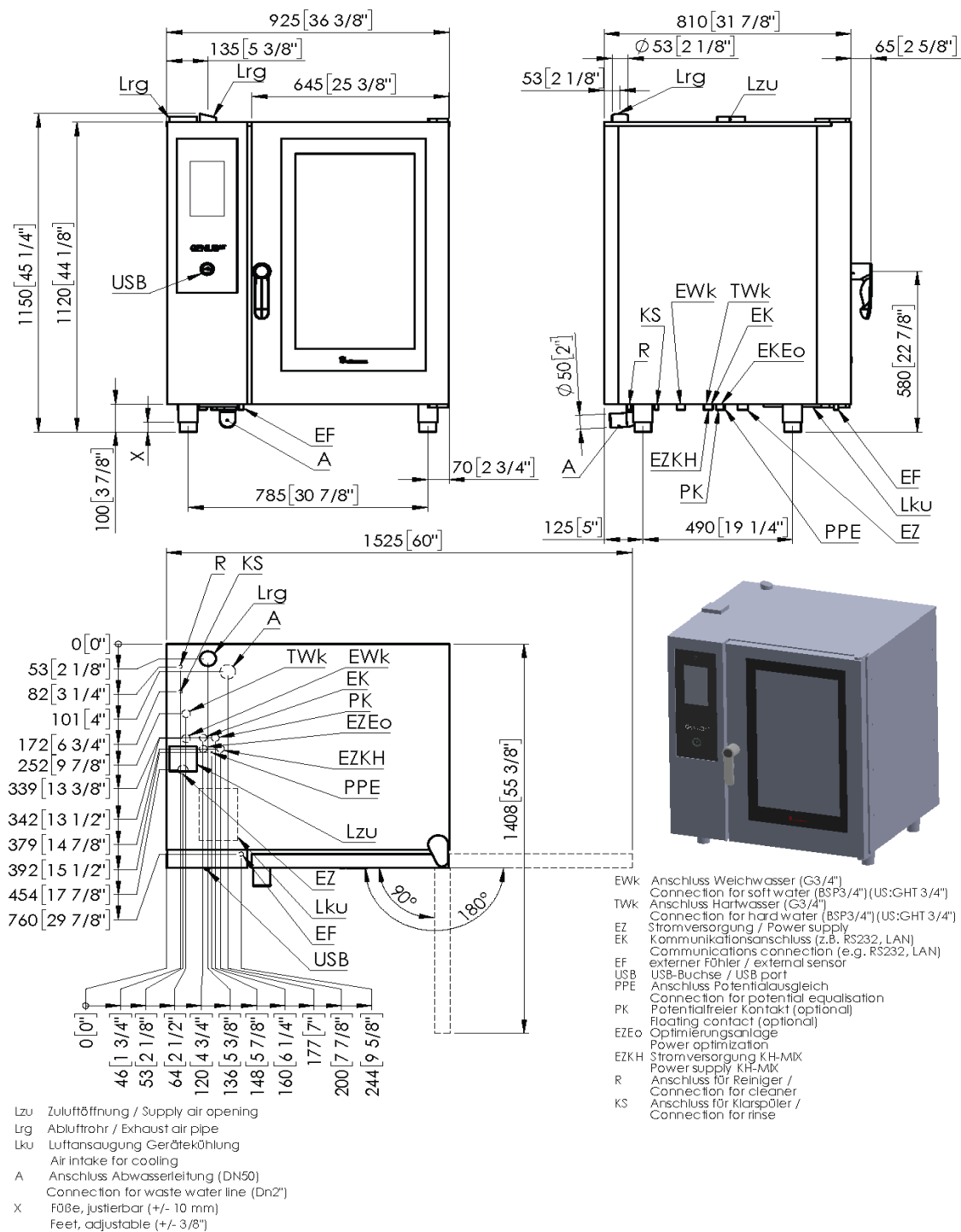
GENIUS^{MT} - combi steamer, electric, left/right-hinged- 6-11, 10-11

Dimensioned drawing 10-11, left-hinged door (all dimensions in mm [inches])



GENIUS^{MT} - combi steamer, electric, left/right-hinged- 6-11, 10-11

Dimensioned drawing 10-11, right-hinged door (all dimensions in mm [inches])



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