

AGED CARE

ONE UNIT TO COOK AND BAKE SYSTEMATICALLY IN ELDERLY HOMES

ABN: 54 080 084 260 Unit 5 / 175-179 James Ruse Drive Rosehill NSW 2142 www.scotsice.com.au

Free Call: 1800 222 460 (*Nation wide*) Phone: (02) 9684 5666



OUR RECOMMENDATION:

GENIUS MT 10-11

There are many talents in the GENIUS MT. Nobody is as adaptable as the GENIUS MT. Weekly programming, fully automatic cleaning system and forward-thinking MT-Technology guarantee highest process safety and make your life easier.



EFFICIENCY WITH A SYSTEM

Too many chefs may spoil the broth. Better still, one that can do everything - and does everything the way you want it to. Standardisation and process safety. So easy. So constant. With forward-thinking MT-Technology.

CLEANING WITH METHOD

It's not only easy to keep the GENIUS MT clean, it also takes charge and communicates when a cleaning cycle has been missed or when the cleaner is finished. If wanted, it even locks itself, when cleaning has not taken place.

ECONOMY WITH ECOLOGY

The complete package is more than the sum of its parts. Multi-Eco system, energy-efficient triple glazing and LED-lighting, resource-friendly cleaning, easy maintenance, sustainable quality. In short: Eloma pays off.

CONCEPTION WITH REASON

No one is as adaptable as the GENIUS MT. Fitting into every gap. For example, when working with a left hinged unit, the control panel is in the right place. The only real mirrored unit. Focusing on an application? No problem - customise your user interface.

	GENIUS MT 10-11	MODEL CODE
	Electric, right hinged with autoclean® MT	EL1113001-2A
STANDARD FEATURES:	MT-Technology for maximum process safety	included as standard
COMPLEMENTARY PRODUCTS/ SPECIAL ACCESSORIES:	KH2 Multi-Eco condensation hood	EL2004324
	Vario rack (GN/BN 64) as replacement to the standard GN	EL0509971-AT
	Support stand, height 570 mm, 3 sides closed	EL2005118
	Safety door lock	EL2000818-AT
	Energy optimisation interface (230 V)	EL2004533
STANDARD ACCESSORIES:	GN pan stainless steel, closed 65 mm	EL0096512
	GN pan stainless steel, perforated	EL0500531
	GN grid stainless steel	EL0522023
	Grease filter stainless steel	EL0760749
SAFETY, HYGIENE:	HACCP protocols saved in oven memory	included as standard
	autoclean® MT - fully automatic cleaning system	included as standard
	Advantage package Multi-Clean special cleaner, 6x10 l	EL0729221
	Advantage package Multi-Clean rinse aid, 6x10 l	EL0729248
VERSIONS/ OPTIONS/ ACCESSORIES (SELECTION):	Brita Purity Steam C 600 Starter Kit	EL2003772
	Individual cleaning plan	included as standard
	Door with LED-lighting and triple glazing	
	Left hinged door with user panel on the right side (only for electric 6-11 and 10-11)	
	WLAN connection as option (USB port standard)	
	Variations in model sizes: 6-11, 10-11, 20-11, 12-21, 20-21	
	Gas (only right hinged)	

FACTS & FIGURES:

CAPACITY/ OUTPUT PER UNIT: 120 meals per unit. 40 kg potatoes. 120 steaks

DIMENSIONS BASIC UNIT W/D/H IN MM: 925/805/1120

CONNECTED LOAD: 400V (17.0 kW)

WORKING WITH AUSTRALIA'S FINEST DEALERSHIPS AND DESIGNERS AND OFFERING THE BEST EQUIPMENT TO SUIT YOUR NEEDS, WE ARE AUSTRALIA'S CHOICE FOR INNOVATIVE FOOD SERVICE EQUIPMENT SOLUTIONS

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