



**SCOTS ICE AUSTRALIA**  
foodservice equipment

# BAKERY

MORE THAN 45 YEARS OF COMPETENCE IN ONE OVEN

ABN: 54 080 084 260

Unit 5 / 175-179 James Ruse Drive

Rosehill NSW 2142

[www.scotsice.com.au](http://www.scotsice.com.au)

Free Call: 1800 222 460 (\*Nation wide\*)

Phone: (02) 9684 5666

Email: [info@scotsice.com.au](mailto:info@scotsice.com.au)



OUR RECOMMENDATION:

## GENIUS MT 6-11 BACKMASTER COMBIMIX STATION

Nothing beats the scent of freshly baked croissants. Or do you prefer bread, buns, danish, pretzels? No matter what fresh products you want to serve your customers, with the Backmaster Edition of the GENIUS<sup>MT</sup> you can do this easily and reliably. The baking result is consistently of high quality and process reliability is guaranteed.



### **AUTOMATIC DOOR OPENING**

Prevents unwanted over-baking of your baked products. The door opens into ventilation position after a baking program (manual or from the programme list) has finished.

### **CUSTOMISED GRAPHICAL USER INTERFACE**

Customizable for every application and operator. Steam injection can be set in required ml or seconds. A possible resting time is calculated automatically by the GENIUS<sup>MT</sup>.

### **LARGE CAVITY – EVEN AIR FLOW**

The Eloma cavities are the ones with the largest volume in their class. This and the combination of rounded surfaces with tried and tested air flow system assures an incomparable uniformity in baking.

### **PRE-PROGRAMMED BAKE, BREAKFAST AND SNACK PROGRAMS**

The entire daily offer is covered with it, so the GENIUS<sup>MT</sup> provides complete flexibility in the process. Even if you would like to cook or grill something for your catering business.

### **FRESH STEAM SYSTEM**

Eloma's own fresh steam system is in all our machines.

It generates steam, supported with preheated water from our heat exchanger, directly in the cavity. Not only ideal for sensitive fresh dough, par baked or bake-off products, it saves also energy!

### **USEFUL DESIGN AND SOLUTIONS**

The large view by the oven door with incorporated lights do show your bake products in the best tempting way to the customers. No possibility to discharge the moisty vapors from the oven? A condensation hood in the same rounded design and without protruding parts is your solution.

	<b>GENIUS<sup>MT</sup> 6-11 BACKMASTER EDITION</b>	<b>MODEL CODE</b>
<b>STANDARD FEATURES:</b>	Electric, right hinged with autoclean <sup>®</sup> MT	EL6113015-2A
	Electric, right hinged without autoclean <sup>®</sup> MT	EL6113017-2A
	MT-Technology for maximum process safety	included as standard
	Electric door opening, programmable	included as standard
	Design kit black control panel	included as standard
<b>COMPLEMENTARY PRODUCTS/SPECIAL ACCESSORIES:</b>	KH2 Multi-Eco condensation hood for CombiMix stations	EL2004327
	CombiMix kit with standard feet	EL2003718
	CombiMix kit with unit feet 150 mm	EL2004916
	170 mm support stand with swiveling castors	EL0506839
<b>STANDARD ACCESSORIES:</b>	Baking tray aluminium KG flon coated, 5 mm perforation	EL2003644
	EHG BN/GN 5 levels x 85 mm distance	EL2004577-ATBME
	EHG (BN 64) 6 levels x 73 mm distance	EL0509217-ATBME
<b>SAFETY, HYGIENE:</b>	HACCP protocols saved in oven memory	included as standard
	autoclean <sup>®</sup> 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
	Brita Purity Steam C 600 Starter Kit	EL2003772
	Individual cleaning plan	included as standard
<b>VERSIONS/OPTIONS/ACCESSORIES (SELECTION):</b>	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 (LAN and USB port standard)	
	GENIUS <sup>MT</sup> 10-11 Backmaster Edition with 8 levels	

## FACTS & FIGURES:

<b>CAPACITY/ OUTPUT PER UNIT:</b>	2x5 inserts: 200 rolls, approx. 10 minutes 120 pretzels, approx. 14 minutes
<b>DIMENSIONS BASIC UNIT W/D/H IN MM:</b>	925/805/840
<b>CONNECTED LOAD:</b>	400V (11.0 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

## CUSTOMER SERVICE

Free Call: 1800 222 460 (\*Nation wide\*)

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## SALES

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Phone: 0458 222 300

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Phone: 0411 089 140

Email: [nsw.sales@scotsice.com.au](mailto:nsw.sales@scotsice.com.au)

### **Queensland Sales**

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### **Victoria Sales**

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## SERVICE & SPARE PARTS

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