



SCOTS ICE AUSTRALIA
foodservice equipment

SUPERMARKETS

COOKING AND BAKING WITH EASE. SYSTEMATICALLY

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

Email: info@scotsice.com.au



OUR RECOMMENDATION:

GENIUS^{MT} 10-11

There are many talents in the GENIUS MT. Nobody is as adaptable as the GENIUS MT. At the deli counter or the snack counter food can be prepared easily and safely. Even with semi-skilled staff.



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 6-11 BACKMASTER EDITION (1)	MODEL CODE
STANDARD FEATURES:	2 x Electric, right hinged with autoclean® MT	EL61130152A
	GENIUS MT 10-11 (2)	
COMPLEMENTARY PRODUCTS/SPECIAL ACCESSORIES:	Electric, right hinged with autoclean® MT	EL1113001-2A
	MT-Technology for maximum process safety	included as standard
	KH2 Multi-Eco condensation hood (add to 2)	EL2004324
	KH2 Mix hood for CombiMix kit (add to 1)	EL2004327
	Support stand, open, height 850 mm (add to 2)	EL0505906
	CombiMix kit with standard feet (add to 1)	EL2003718
	Vario rack (GN/BN 64) as replacement to the standard GN	EL0509971-AT
STANDARD ACCESSORIES:	Safety door lock	EL2000818-AT
	BN 64 baking tray, aluminium, perforated (add to 1)*	EL2003644
	BN 64 bake and griddle tray, closed (add to 1)*	EL2004459
	GN pan stainless steel, closed 65 mm (add to 2)*	EL0096512
	GN pan stainless steel, perforated (add to 2)*	EL0500531
	GN grid stainless steel (add to 2)*	EL0522023
	Chicken grid, stainless steel (add to 2)*	EL0500404
	Hotspot aluminium grill and pizza tray (add to 2)*	EL0503274
	GN pan granite enamelled, GN 1/1 20 mm (add to 2)*	EL0500527
	Grease filter stainless steel (add to 1 and 2)	EL0760749
	SAFETY, HYGIENE:	HACCP protocols saved in oven memory
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
Brita Purity Steam C 600 Starter Kit		EL2003772
Individual cleaning plan		included as standard
VERSIONS/OPTIONS/ACCESSORIES (SELECTION):	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)	
	Variations in model sizes: 6-11, 10-11, (20-11, 20-21 only for GENIUS MT)	
	Gas (only right hinged) / GENIUS MT Backmaster Edition electric only	

FACTS & FIGURES:

GENIUS MT:

CAPACITY/ OUTPUT PER UNIT: 3 chickenrack with 8 chicken each, 10x ca 2kg spare ribs or 10 x 15 meat balls 150g each

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

CONNECTED LOAD: 400V (17.0 kW)

GENIUS MT BACKMASTER EDITION:

CAPACITY/ OUTPUT PER UNIT: 5 x 20 rolls 70g each, 5 x 4 baguettes or 5 x 18 croissants 70 g each per load

DIMENSIONS BASIC UNIT W/D/H IN MM: 925/805/840

CONNECTED LOAD: 400V (11.0 kW)

* If you have a Vario rack (GN/BN 64) you can use GN and BN trays.

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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Phone: (02) 9684 5666

Email: info@scotsice.com.au

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National Accounts

Phone: 0477 071 716

New South Wales Sales

Phone: 0458 222 300

Email: nswsales@scotsice.com.au

Phone: 0411 089 140

Email: nsw.sales@scotsice.com.au

Queensland Sales

Phone: 0414 817 619

Email: qldsales@scotsice.com.au

Victoria Sales

Phone: 0415 735 273

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Phone: (02) 9684 5666

Email: service@scotsice.com.au

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