

PRODUCT OVERVIEW

EVERYTHING AT A GLANCE



FOR THE LOVE OF COOKING AND BAKING

ELOMA - MY BEST DECISION

At Eloma, we focus on a balanced mix of tradition and modernity - from the development of the first combi steamer to the latest generation of our table-top units GENIUS^{MT}, MULTIMAX and the JOKER. We remain true to this philosophy so that you can continue to enjoy cooking and baking in the future.

We are aware of the daily challenges in the food service and catering industry. Our personal drive is to always find the right solutions to ensure an optimal workflow. As the world's leading manufacturer of combi steamers and in-store ovens for the professional sector, we do not consider ourselves primarily an industrial company, but rather a craftsman for craftsmen.

We meet our customers on an equal footing. We put things the way they are. Our goal: to make your operating company more economical and thus more successful. With people at the center of everything we do, we are always able to develop user-friendly products. Products that make work more comfortable, processes more efficient and increase the enjoyment of work. That is what's important for us.



WE LISTEN

Contact with our customers is our most valuable resource. We take your feedback seriously and respond accordingly in the further development of our products. Directly and immediately.

WE RECOGNIZE NEEDS

What does the professional chef need? Where can we help the assistant cook? How can we make life easier for the employee at the snack counter? For us, maximum profit means: maximum benefit for our customers.

WE SMELL TRENDS

Always being up to date is not enough. Now and then you have to get ahead of the train, anticipate trends and be prepared. Like our products and operating systems. Intuitive, direct and precise.

WE FEEL RESPONSIBILITY

Eloma is a dynamic company with the right sense of its responsibilities. We value sustainable relationships. We value sustainable relationships. With our customers, with our employees, with our suppliers. And last but not least, we keep an eye on environmentally friendly production.

RELIABILITY CREATES TRUST

For us, there is nothing more important than trust in our units. Therefore Eloma stands for MADE IN GERMANY. We are convinced of our quality.

Reliability and confidence in the unit are decisive arguments when making a purchase. We offer a three-year free warranty - this means reliability and gives you a good feeling. Extending the warranty to up to five years ensures high availability of the unit. Thanks to predictable costs, the investment is also protected.



3 YEARS WARRANTY FOR FREE. UP TO 5 YEARS AT A FLAT RATE.

3-YEAR WARRANTY FOR NO ADDITIONAL CHARGE

In addition to the statutory warranty of one year from purchase, we offer a further two-year free parts warranty if the unit is registered with us within three months of purchase. This means a total of three years free parts warranty. You can register online at www.eloma.com/en/warranty/.

UP TO 5 YEARS WARRANTY AGAINST A FLAT RATE

Moreover, we offer a parts warranty extension of 5 years at a flat rate. The rate depends on the type of unit purchased.

OPTIMUM SUPPORT

If a warranty claim occurs, Eloma's trained service partners will provide fast and competent assistance. The Eloma service partner coordinates the on-site intervention to ensure that the unit can be back into operation as quickly as possible.

PREREQUISITE FOR THE WARRANTY EXTENSION

The extended warranty and chargeable warranty extension applies to units purchased on or after March 11, 2024. Registered unit must be inspected in the third year of operation, but no later than 24 months after installation. The inspection appointments and reporting are arranged with the local Eloma service partner.

You can find more information about the warranty via <http://www.eloma.com/en/warranty/>



THE RIGHT FIT. THE JOKER.

The JOKER offers maximum space for cooking and baking despite its compact dimensions.

With a cooking chamber width of 44 cm, a height of 40 cm and a depth of either 44 cm or 62 cm, it is ideal for a range of space requirements. In addition, the JOKER can be flexibly configured – from the basic version to the all-round device. The cooking chamber size, position of the control module, door hinge, cleaning module, condensation hood and accessories can be individually selected.

Whether mobile with water tank, in front cooking or fully equipped for the kitchen – maximum flexibility is guaranteed.



CAPACITY

Compact unit with two different cooking chamber sizes (GN 2/3 und GN 1/1) and 5+1 standard inserts available.



OPERATION

The position of the control panel can be selected as required (top/left/right). The door hinge is reversed depending on the position. If the control unit is arranged at the top, the hinge can be selected as required (left/right).



EFFICIENCY

Door with double glazing made of ThermaGuard nRG glass with integrated LED lighting.



CLEANING

Hybrid cleaning system autoclean® PRO can be used with either liquid or solid detergent. Fully automatic control and programming in combination with electric door lock.



FLEXIBILITY

Mobile edition with water tanks and standard power supply for flexible use anywhere. Built-in edition for integration into standard-size kitchens, including heavy-duty drawer for optimal maintenance.



Whether it's snacks for the youngest or a hearty meal for the seniors, the JOKER makes it easy and efficient, leaving you more time for what's important.

STANDARD EQUIPMENT (EXCERPT)

- Fresh steam system
- Seamless hygienic cooking chamber with hinged air baffle
- Door with LED lighting and quick-release door lock
- Internal core temperature probe with 4 measuring points
- Connection via USB, ProConnect
- Optional MT control with touch display or ST control with additional twist knob and direct selection
- Manual cooking: temperature can be set to the exact degree between 30 °C and 300 °C, humidity can be set to the exact percentage between 0% and 100%
- Manual baking: manual steam injection, steam injection can be set in ml or in time
- Program list: up to 400 programs (20 steps each) or up to 99 programs (9 steps each) for ST control
- Weekly programming PRO for cooking and baking programs and autoclean® PRO
- MT technology: Multi Cooking PRO/Multi Baking PRO, Last® 20, Quick Modes, Repeat Mode
- Special programs: Delta-T cooking, low-temperature cooking, regenerating, holding, thawing, steaming
- Recording and display of operating and HACCP data

- E/2 — energy-saving function
- Half-occupancy function
- SPS — Steam Protection System

OPTIONAL:

- Security door lock
- External temperature probes: core temperature or sous-vide
- Interfaces: LAN, WiFi
- Customizable design: unit color, design back panel, device tray
- Hanging rack for baking with 4+1 available inserts thanks to optimized insert spacing



JOKER 6-23

ELECTRIC	
Connection load	3,6 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 A
Weight	70 kg

SPACE FOR	
Control on top (W/D/H)	520/625/693 mm
Lateral control (W/D/H)	650/625/560 mm



JOKER 6-11

ELECTRIC	
Connection load	7,8 kW
Voltage	400 V 3N AC
Fuse protection	3 x 16 A
Weight	83 kg

SPACE FOR	
Control on top (W/D/H)	520/805/693 mm
Lateral control (W/D/H)	650/805/560 mm

Features may vary depending on the control option (MT/ST). For more information, please refer to our product brochure.

CONDENSATION HOOD PRO

PUT AN END TO UNWANTED ODORS!
Whether in food retail, front house cooking or at the hot counter – wherever cooking takes place, unwelcome and unpleasant odors can arise.

The Condensation Hood PRO is the ideal solution for the reliable removal of grease, odors and particles. With its multi-stage filter system, it combines the functions of a condensation and a filter hood into a single unit. A separate extraction system is no longer required.

Thanks to its compact design, it can be used in any location, inside or outside the kitchen.

EFFECTIVELY
FILTERS MORE THAN
95% OF ODORS.*

The Condensation Hood PRO is available for the table top versions of GENIUS^{MT} and MULTIMAX, as well as for all sizes of the JOKER.

YOUR ADVANTAGES AT A GLANCE

- Effective filtering of grease, odors and particles
- Reliable condensation of steam and vapors
- Effective extraction with the door open
- No influence on the cooking results
- Easy to clean and maintain
- Compact, lightweight and quiet, even at high fan speed
- Available for installation ex works and for retrofitting

*Odor reduction according to IEC 6591





EASY. INGENIOUS. GENIUS^{MT}.


Discover the GENIUS^{MT}, the ideal combi steamer for gastronomic establishments. It is outstanding in terms of performance and versatility.


In the commercial kitchen, its efficiency and reliability guarantees a continuous flow of food. In the restaurant, its flexibility allows you to master a wide variety of dishes using different preparation methods. In system catering, it shines with its rapid preheating time, even heat distribution and automatic cleaning.


Thanks to the MT technology, adjusting and controlling the optimal parameters is as easy as child's play. No matter whether gentle steam cooking or crispy frying – the GENIUS^{MT} fulfills a wide range of culinary requirements.


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CAPACITY
More capacity in series and simultaneous resource-saving: The Vario hanging rack can be used with GN and BN accessories and offers up to 50% more capacity depending on the accessories.¹
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EFFICIENCY
Designed to be energy-efficient and water-saving, Eco Steam uses up to 33% less water.²
For demanding food, Power Steam offers a powerful steam function for better humidity control right from the start.
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SUSTAINABILITY
Designed for low temperature loss and a long service life.
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CLEANING
Hybrid cleaning system autoclean[®] PRO can be used with either liquid or solid cleaner.
Reduces water consumption and use of chemicals by around 32%.³
- 

OPERATION
Capacitive 9-inch display with a glass control element. Acid-resistant and easy to clean.
In combination with the intuitive software, operation is a breeze.
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SOFTWARE CUSTOMIZATION
Advanced customization options make daily work easier. Individual settings adapt the device to your specific needs.



¹ Compared to the previous model of the GENIUS^{MT}.
² Water savings when using Eco Steam compared to the steam function in the previous model.
³ Savings potential with autoclean[®] PRO compared to autoclean[®].



Unique all round:
The flexibility of the GENIUS^{MT} simplifies everyday work, and sustainable technologies reduce operating costs wherever they are used.

STANDARD EQUIPMENT (EXCERPT)

- Fresh steam system
- Seamless hygienic cooking chamber with hinged air baffle
- Multi-Eco-System: heat recovery
- Door with LED lighting and double glazing
- Internal core temperature probe with 4 measuring points
- Connections via USB, LAN, ProConnect
- Manual cooking: temperature can be set to the exact degree between 30 °C and 300 °C, humidity can be set to the exact percentage between 0% and 100%
- Manual baking: manual steam injection, steam injection can be set in ml or in time
- MT technology: Last[®] 20, Multi Cooking PRO/ Multi Baking PRO, Quick Modes, Repeat Mode
- Weekly programming PRO for cooking and baking

- programs and autoclean[®] PRO
- Program list: up to 1000 programs (20 steps each)
- Special programs: Delta-T cooking, low-temperature cooking, regenerating, holding, thawing, steaming
- Recording and display of operating and HACCP data
- E/2 — energy-saving function
- Half-occupancy function
- SPS — Steam Protection System

OPTIONAL:

- Door: left-hinged, triple glazing, security door lock, electric door lock for automatic door opening (standard for GENIUS^{MT} BME)
- External temperature probes: core temperature or sous-vide
- Interfaces: WiFi



GENIUS^{MT} 6-11

ELECTRIC	
Connected load	11 kW
Voltage	400 V 3N AC
Fuse protection	3 x 16 A
Weight	122 kg
W/D/H	925/810/840 mm

GAS	
Connected load	12 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 A
Weight	132 kg
W/D/H	925/810/840 mm



GENIUS^{MT} 10-11

ELECTRIC	
Connected load	17 kW
Voltage	400 V 3N AC
Fuse protection	3 x 25 A
Weight	156 kg
W/D/H	925/810/1120 mm

GAS	
Connected load	20 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 A
Weight	166 kg
W/D/H	925/810/1120 mm

FOR THE BIG CHALLENGES

We also offer ingenuity in XXL format. As a floor standing unit in two variants, even the largest quantities are no challenge for the GENIUS^{MT}. Technically, the floor standing units are on a par with their two smaller brothers and present themselves as absolutely reliable partners in the kitchen.

And to ensure hygienic cleanliness after the work is done, our Eloma autoclean[®] takes over the complete cleaning of the combi steamer. At the touch of a button, automatic and with the utmost care. It not only saves you and your employees the hassle of manual cleaning, but also a lot of water, detergent, rinse aid and, above all, time.

Are you going full steam ahead?
Then use our optional condensation hood so that your view is not obscured.



GENIUS^{MT} 20-11



GENIUS^{MT} 20-21



For more information, please refer to our product brochure.

REDUCED TO THE ESSENTIALS. MULTIMAX.

Cooking is a craftsmanship. Anyone who wants to master this craft needs a good education and many years of experience. Only those who know the basics can develop their own style and manage their kitchen competently and with confidence.

The MULTIMAX is made for these cooks! Focused on the essentials, the maker in the kitchen. Omitting everything unnecessary to effectively support everyday processes. Performance at the push of a button and always there when it is needed.

The operating concept is simple and effective. A 5-inch touch display with a language-neutral and intuitive user interface supported by a pressure-sensitive twist knob.



CAPACITY

More capacity in series and simultaneous resource-saving: The Vario hanging rack can be used with GN and BN accessories and offers up to 50% more capacity depending on the accessories.¹



EFFICIENCY

Designed to be energy-efficient and water-saving, Eco Steam uses up to 33% less water.² For demanding food, Power Steam offers a powerful steam function for better humidity control right from the start.



CLEANING

Hybrid cleaning system autoclean® PRO can be used with either liquid or solid cleaner. Reduces water consumption and use of chemicals by around 32%.³



OPERATION

Language-neutral control via touch display with additional twist knob.



¹ Compared to the previous model of the MULTIMAX.

² Water savings when using Eco Steam compared to the steam function in the previous model.

³ Savings potential with autoclean® PRO compared to autoclean®.

With the MULTIMAX, there are no limits to creativity in cooking. Just cook. Nothing else.

STANDARD EQUIPMENT (EXCERPT)

- Fresh steam system
- Seamless hygienic cooking chamber with hinged air baffle
- Internal core temperature probe with 4 measuring points
- Connections via: USB, ProConnect
- Manual cooking: temperature can be set to the exact degree between 30 °C and 300 °C, humidity can be set to the exact percentage between 0% and 100%
- Program list: up to 99 programs (9 steps each)
- Special programs: Delta-T cooking, low-temperature cooking, regenerating
- Recording and display of operating and HACCP data
- E/2 — energy-saving function
- SPS — Steam Protection System

- OPTIONAL:**
- Door: left-hinged, security door lock
 - Multi-Eco-System: heat recovery
 - External core temperature probe
 - Interfaces: LAN, WiFi



MULTIMAX 6-11

ELECTRIC	
Connected load	11 kW
Voltage	400 V 3N AC
Fuse protection	3 x 16 A
Weight	122 kg
W/D/H	925/810/840 mm

GAS	
Connected load	12 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 A
Weight	132 kg
W/D/H	925/810/840 mm



MULTIMAX 10-11

ELECTRIC	
Connected load	17 kW
Voltage	400 V 3N AC
Fuse protection	3 x 25 A
Weight	156 kg
W/D/H	925/810/1120 mm

GAS	
Connected load	20 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 A
Weight	166 kg
W/D/H	925/810/1120 mm



For more information, please refer to our product brochure.

MAXIMUM CAPACITY

Our all-rounder is also available in a large size. The largest quantities are no problem for the MULTIMAX thanks to the two available size variants. Absolutely reliable and up to any challenge, the floor standing units are the perfect kitchen aid when maximum performance is required.

autoclean® guarantees perfect cleanliness by automatically cleaning the units after work is done. With the push of a button, you save water, cleaning agents and, above all, the time of your employees.



MULTIMAX 20-11



MULTIMAX 20-21

BAKING IS ITS HOME. EVERYWHERE.

Whether within a bakery, supermarket or gas station, tasks are diverse. The BACKMASTER is prepared for this. With the MT technology and lots of professional options, it supports your everyday business - with system!

The best even baking at the highest level of user-friendliness. The BACKMASTER combines Eloma's years of proven baking expertise with the future-oriented, user-friendly MT technology - outstanding baking results guaranteed. This makes the processes even safer, standardizes workflows and the BACKMASTER remains the ideal partner for use in supermarkets, bakeries, kiosks, hotels, gas stations or coffee shops.



BEST BAKING RESULTS

Unique evenness in the baking process thanks to humidification (via quantity or time) and automatic resting time. Automatic door opening prevents unwanted after-baking.



ADAPTABILITY

Compact dimensions, left-hinged door and optional water tank allow flexible use in any location. Customizable operation adapts to the user.



OPERATION

Simple operation and avoidance of application errors thanks to MT technology. Intelligent programs such as Last® 20, Quick Mode ASC, Multi Baking and the half-load function make handling easier.



FULL CONTROL

Baking function for manually extending the baking program during operation. Direct restart of a program without entering the parameters using Repeat Mode.



EASY MANAGEMENT

Easily manage and distribute units and recipes with the ProConnect software. Logging and export function for HACCP data.



The compact and compatible BACKMASTER impresses with great results with every batch. The perfect little professional.

STANDARD EQUIPMENT (EXCERPT)

- Hygienic baking chamber with rounded edges
- Door with LED lighting and double glazing
- Electric door lock for automatic door opening
- Connections: USB, ProConnect
- Manual baking: temperature can be set to the exact degree between 30 °C and 300 °C, manual steaming; steaming in ml or steaming over time can be set
- Program list: up to 1000 programs (20 steps each)
- Weekly programming for baking programs
- Semi-automatic cleaning
- Recording and display of operating and HACCP data

OPTIONAL

- Interfaces: LAN, WiFi
- Left-hinged door
- Mobile Edition



EB 30^{MT}

ELECTRIC	
Connected load	3,6 kW
Voltage	230 V 1N AC
Fuse protection	1 x 16 A
Weight	48 kg
W/D/H	600/604/530 mm
Number of inserts	3 x 440/350 mm
Insert spacing	85 mm



EB 30 XL^{MT}

ELECTRIC	
Connected load	5,9 kW
Voltage	400 V 3N AC
Fuse protection	3 x 16 A
Weight	59 kg
W/D/H	760/684/530 mm
Number of inserts	3 x 600/400 mm
Insert spacing	85 mm



OUR DYNAMIC DUO

The JOKER and the BACKMASTER are the unbeatable duo for every shop situation. Whether baking, cooking or grilling – and all at the same time – your options are almost endless. These two units not only help you to optimize your workflows, but also to present your customers with a diverse and high-quality range of products.

SPACE-SAVING AND EFFICIENT

The compact design of both units makes them the ideal choice for any kitchen, no matter how large or small. You save valuable space and still can provide a comprehensive range of dishes and baked goods.

SIMULTANEOUS WORK

Thanks to the clever combination of these two units, you can handle several processes at the same time. While the JOKER is whipping up your snacks and grilled dishes, the EB 30 is baking your pastries to perfection in the background. This allows you to make optimal use of your time and offer your customers an even wider selection.

EASY CLEANING

After a busy day in the kitchen, cleaning is the last thing you want to worry about. Both units are designed to be easy to clean. The JOKER features autoclean® PRO, an automatic cleaning function, and the EB 30 is equipped with smooth, easy-care surfaces. This leaves you more time for what really matters – creating culinary delights.

UNLIMITED POSSIBILITIES FOR YOUR FOOD OFFERS

There are no limits to your culinary imagination. Here are some ideas for snacks and baked goods.

Breakfast

- Freshly baked rolls and croissants
- Scrambled eggs and crispy bacon

Lunch break

- Juicy sandwiches with grilled meat
- Accompaniment of bread variations

Afternoon snack

- Sweet treats, muffins and cookies
- Savoury snacks such as mini pizzas or quiches



UNPACK AND GET STARTED

With Eloma's starter kits, you can bring out the best in your unit as soon as you buy it.

Whether cooking, grilling or baking, we offer different kits for a range of applications to ensure that you can use your unit effectively from the outset. After all, you can only achieve outstanding results and exploit the full potential of your unit with the right accessories.

The starter kits are available for the table top versions of GENIUS^{MT} and MULTIMAX as well as for the compact JOKER.

STARTERKIT COOKING



STARTERKIT GRILLING AND BAKING



GOOD COOKING. GOOD SERVICE.

At Eloma, we never let our customers down. Should one of our devices fail to work, we will do our utmost to provide a remedy as soon as possible. To this end, we have a worldwide network of service partners who can be on site rapidly and provide expert advice. In addition, we offer our customers comprehensive support to help them get the most out of their Eloma products - ranging from the user hotline to technical training and cookbooks with recipes.

In addition, you can conveniently find all information about your Eloma units online at www.eloma.com/service.



FOR YOU AND OUR ENVIRONMENT

Eloma is synonymous with absolute performance and quality. At the same time, we do not lose sight of our environment. With innovative functions, Eloma combi steamers not only contribute to environmental protection, but also focus on sustainability.

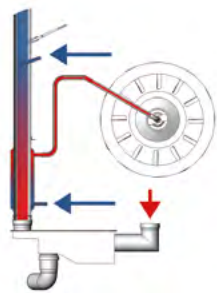
By using energy and water efficiently, our units minimize their environmental footprint. The high quality standards in our own production are another part of our sustainability strategy. Eloma units still run economically after ten or fifteen years. A clear sign against the throwaway mentality!

Eloma combi steamers are gentle on both your culinary creations and our environment. Together we are shaping a sustainable future for enjoyment and responsibility.



TECHNOLOGICAL INNOVATIONS

FRESH STEAM SYSTEM
The Eloma fresh steam system generates steam directly in the cooking chamber. Exactly then and exactly as much as is needed at the moment and directly after the program start. Switching between the operating modes is possible at any time. Perfect steam saturation guaranteed, saves time, energy and water.



MULTI-ECO-SYSTEM
Up to 16% energy could be saved by using a high performance heat exchanger. We were the only manufacturer of combi steamers to be awarded the Dr.-Georg-Triebe Innovation Award in the “Ecology and Efficiency” category for our Multi-Eco-System.

autoclean® PRO
Our fully automatic hybrid cleaning system autoclean® PRO shines with minimal consumption of water and cleaning agents. No waiting time or manual steps required. Cleaning at the touch of a button.



INSULATION AND LIGHTING
High quality workmanship and lagging provide excellent insulation. The LED lighting installed ex works allows for a clear view of the interior. With the optional triple glazing, the heat loss caused by the door can be reduced by another 14%. That’s something to be proud of!

INTERCHANGEABLE DOOR HINGE / TRUE UNIT MIRRORING
Due to the interchangeable door hinge, the unit is flexible and can be easily adapted to different installation locations. To ensure precise and simple operation regardless of the hinge, the operating panel of the unit is mirrored accordingly.

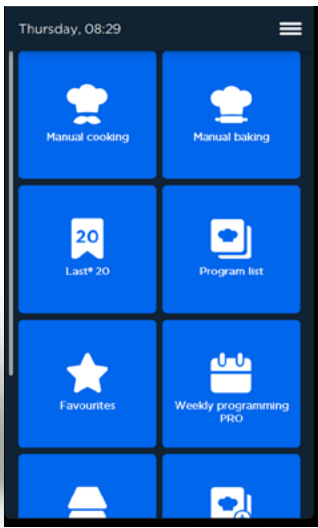


ONE FINGER. ONE DISPLAY. THAT’S ENOUGH.

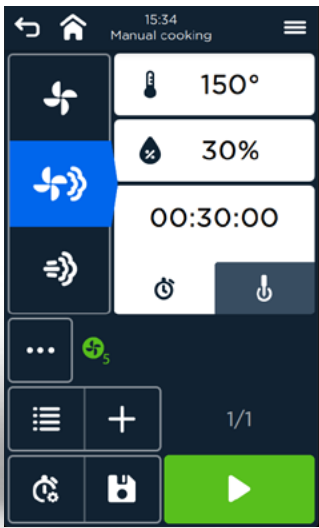
No time for long explanations? Cooking, baking and cleaning made easy – thanks to the innovative MT technology from Eloma. With a few simple swipes and taps, even untrained staff can achieve perfect results in no time.

The ST control, on the other hand, is specially designed for the professionals in the kitchen who have learned their trade from scratch. Here, the focus is on manual cooking and baking. Full control to give your own creativity free rein.

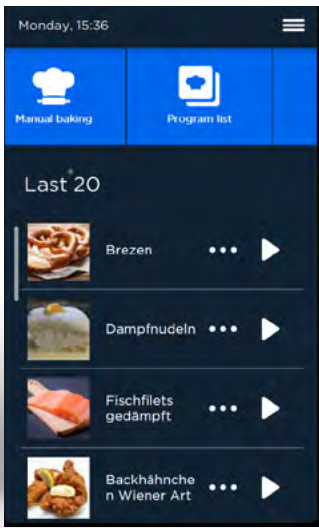
Do you prefer the classic way, reduced to the essentials, or multifunctional, with a system?
The choice is yours!



Main menu



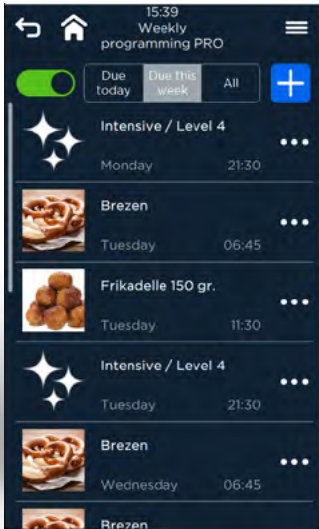
Manual cooking



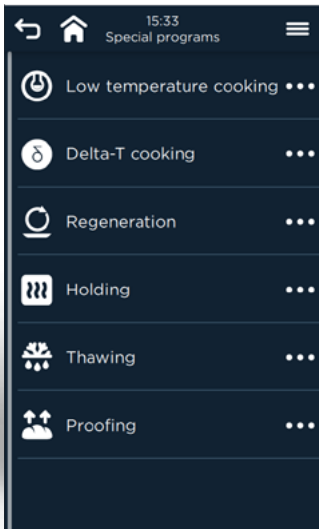
Last® 20



Multi Cooking PRO



Weekly programming PRO



Special programs

EVERYTHING UNDER CONTROL. WITH PRO CONNECT.

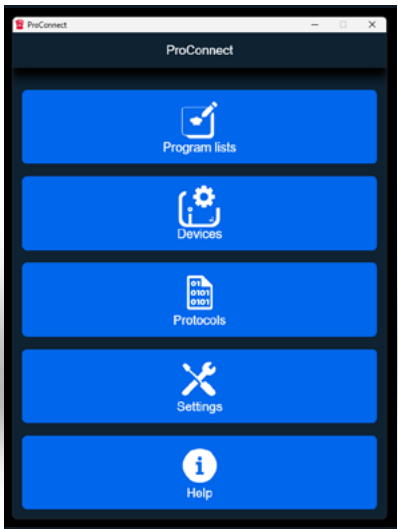
With ProConnect from Eloma, all units can be managed centrally and efficiently. The software offers a comprehensive solution for organizing Eloma units simply and effectively – whether for a single location or several outlets.

OVERVIEW OF FEATURES

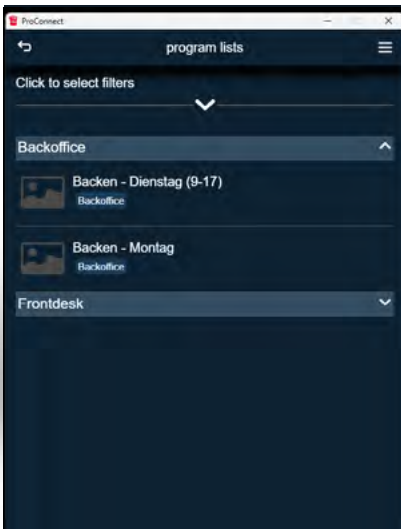
- Unit configuration: Units can be configured and managed with individual images and names
- Program creation: Programs can be tailored to your requirements and distributed to different units
- Menu group management: Menu groups are managed centrally for optimal organization
- Weekly planning: Weekly planning can be efficiently designed and clearly organized
- Barcode manager: Barcodes can be easily managed to accurately assign products
- Data transfer: Programs, settings and data can be flexibly transferred via USB, LAN or WiFi
- Log management: Logs such as HACCP data and consumption statistics can be sorted, displayed, printed and, if necessary, deleted

PERFECT FOR THE CHAIN STORE BUSINESS

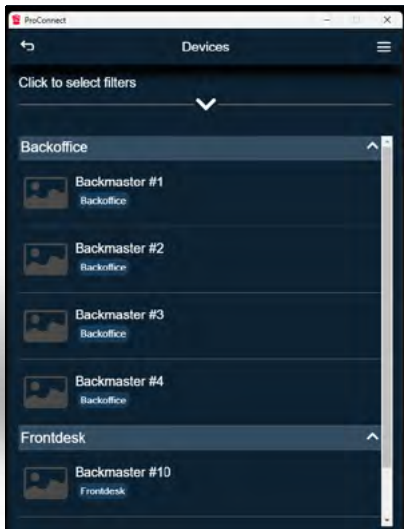
ProConnect is the ideal tool for scaling up in the chain store business. It enables centralized control of all units, provides access to important data and ensures smooth operation at all locations.



ProConnect Menu



Program lists



Unit management



Our hybrid cleaning system autoclean® PRO is standard for the JOKER and the table top versions of the GENIUS^{MT} and MULTIMAX. The cleaning system adapts to your needs and makes your day-to-day work easier. You decide when and how you clean, whether automatically or manually, with liquid or solid detergent. You can also change the mode at any time. With the optional automatic door opening after the cleaning cycle, you are always on the safe side when it comes to hygiene. Concentrate on cooking and baking. Cleaning is done by Eloma.

FULLY AUTOMATIC WITH LIQUID CLEANER

With the liquid cleaner, you have the widest range of operating options to choose from. Plug in the canister and the system is ready to go. Select the cleaning level and off you go. Do you want to clean at a specific time? For units with the MT control, you can set the start or end time.

HYBRID SYSTEM AS STANDARD. FLEXIBLE AND ECONOMICAL.

You can also automate the cleaning process. Define a cleaning schedule for the week or the whole year with just a few clicks. The program then runs automatically according to your settings. And with the optional automatic door opening after the cleaning process, you are on the safe side in terms of hygiene - it couldn't be more automatic. Whatever you choose, the system always dispenses detergent and rinse aid automatically.

AUTOMATIC WITH SOLID CLEANER

If you prefer solid detergents: Select the cleaning program, the display will show you whether you need one or two tabs. Place these on the plate strainer and off you go. You do not need finisher tabs for every cleaning cycle. When the time comes, you will receive a message from the system. The optional automatic door opening also optimizes your cleaning process at the end.

CLEANING WITH HAND SHOWER

If you prefer to clean the appliance yourself, you can also decide for the optional hand shower. A program guides you step by step through cleaning the unit with the hand shower and spray cleaner. Or you can use it to simply rinse through briefly – just as you like.



AUTOMATED NOTES

With autoclean® PRO, the unit notifies you when basic cleaning is due or the cleaning agent has run out. If desired, it can even lock itself if it has not been cleaned for a long time.

EFFICIENT

You can have the unit cleaned immediately after use. You don't have to wait until the cavity has cooled down. autoclean® PRO takes less than 15 minutes to restore a hygienically perfect cooking chamber if it is slightly dirty.

CLEANLY DOSED. THE MULTI-CLEAN PRODUCTS.

You can rely on us to make your cleaning as smooth and efficient as possible.

The products in the MULTI-CLEAN series provide you with cleaning agents that are perfectly tailored to your Eloma. Regardless of whether you prefer liquid, solid or spray cleaners.

EASY TO USE

autoclean® PRO impresses with minimal consumption of water, cleaning agents and energy. Color-coded canisters are simply connected to the hoses. The rest is done at the touch of a button. Maximum work safety guaranteed!

No space for canisters? We offer flexibility and a space-saving solution. Simply place the tab(s) on the drain sieve and off you go. Your Eloma unit thinks for itself and reminds you when intensive care is needed.

There is a suitable spray cleaner for cleaning with the hose spray. Everything has been thought of.

STOCKABLE

Our Multi-Clean PRO Cleaner Tabs and Finisher Tabs can be stored for three years without any loss of quality, and our Multi-Clean liquid cleaners can even be stored for four years after filling.

OPTIMAL CARE

The Eloma formula of the cleaner and rinse aid protects against corrosion, cares for the stainless steel in the cooking chamber and prevents overloading of the door gasket.

READY TO USE

Multi-Clean liquid cleaner is premixed and can be used immediately. This results in extremely short cleaning cycles. Multi-Clean PRO Cleaner Tabs are simply placed in the cooking chamber and the unit does the rest all by itself. And your Eloma notifies you on the screen when a Finisher Tab is needed again.



DID YOU ALREADY KNOW?

- A maximum of two cleaner tabs per cleaning cycle for GENIUS^{MT} 6-11 and 10-11 with autoclean® PRO.
- One 10-liter canister of Multi-Clean liquid cleaner is sufficient for around 43 cleaning cycles on the JOKER 6-23 and 40 cleaning cycles for the GENIUS^{MT} and MULTIMAX (6-11 and 10-11 respectively) with medium soiling.
- Rust in the cooking chamber is due to the use of external cleaning agents in over 90% of cases.
- Pumps can become blocked and hoses can become porous if external cleaning agents are used.
- Long-term tests prove that the longevity of the combi steamer is only guaranteed with the use of Eloma Multi-Clean care products.

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