



Higher Quality Food That Holds Longer and Travels Further™



The Cook anything and everything to perfection oven from Eloma

The Eloma COMPACT PRO™ — The Right Fit™



Eloma: The Heart Of A Successful C-Store FoodService Program



Why Eloma For Convenience Store Food Service

Food that tastes better, holds longer, and travels further.

Delicious Food. Simplified Process. Ultimate Convenience.

Your customers crave great food that's fast and irresistible. When your menu becomes their go-to choice, you've secured their loyalty. But to keep delivering that quality, you need equipment that makes it easy. The right tools ensure consistency, high quality, and simplicity in every batch, so great taste is guaranteed.

Enter the Eloma COMPACT PRO.

This compact powerhouse is your all-in-one solution for baking, broiling, grilling, toasting, airfrying, steaming, slow-cooking, and more. It's designed to maximize output, save space, and keep your team focused on what matters—serving convenient, hot, fresh, and delicious food fast.

Tap into decades of experience serving operators just like you

More than an equipment supplier, Eloma offers a comprehensive "service that surrounds the product" designed to make launching or upgrading your food service program easy.

Explore

Unlock possibilities and provide key insights to shape your vision.

Customize

Help you craft a menu that is as delicious as it is easy to produce

Test

Thorough testing to ensure quality and consistency across your system

Train

In depth training for operations, maintenance, and service teams

Roll-Out

Seamless purchasing, installation, start-up, and training

Followed by comprehensive support for the life of your equipment

Why Choose The Eloma COMPACT PRO



Better for Batch Cooking

Unlike many speed and specialty ovens limited to one or two servings, the COMPACT PRO can handle multiple servings in full or mixed loads. Restocking grab-and-go items—even for the roller grill—is faster and keeps food fresher longer.

Higher Quality Grab-and-Go

No wait, no compromise. With the COMPACT PRO, grab-and-go items maintain their fresh taste longer than with speed ovens, reducing waste while boosting customer satisfaction and loyalty.

Streamlined for Success

Build your menu around the COMPACT PRO™ and reduce your space requirements with its compact footprint. This means lower equipment costs, streamlined operations, and less complexity overall.

Ready for Roller Foods

Skip the slow grill warm-up. With the COMPACT PRO, frozen roller items like taquitos, hot dogs, and sausages reach serving temperature quickly. Restock the grill ahead of peak times to ensure hot, delicious food is always ready for your customers.

Accelerate Speed

Increase Revenue

Reduce Labor

Elevate Quality

Broaden Menu

Optimize Workflow

Save Space

Simplify Operations

Maximize Profit



Units can be stacked for the ultimate in productivity in minimum space



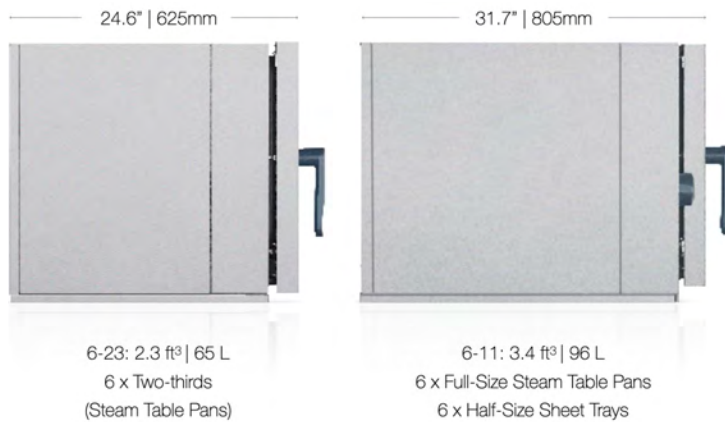
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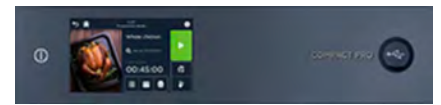
The Eloma COMPACT PRO™ — The Right Fit™



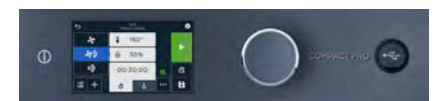
Two cavity sizes available - full size and two-thirds



Two operating controllers



MT: Photo-icon touch screen
400 x 20-step recipes



ST: Touch and Dial
99 x 9-step recipes

Excluding Hybrid Cleaning System



The fully automatic hybrid recirculatory cleaning system lets you select between solid cleaning tabs and liquid cleaners, ensuring effortless cleanliness. Hand shower also standard.

Available ventless



The Eloma COMPACT PRO is an award-winning, world-class combi oven. Its modular design allows you to choose from three control positions, two operating systems, and two cavity depths (six full-size or six two-thirds size hotel pans). The fully automatic hybrid cleaning system supports both liquid and tab options. Additionally, it is available with or without the Type-1, two-stage Multi-Eco PRO ventless hood.



eloma

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