

# Eloma COMPACT PRO – Model 6-11

## Modular Compact Combi Oven



MT Model Shown

### HIGHLIGHTS

- MODULARITY**  
 Control panel can be located on the left, right or top. Available in MT (advanced control) and ST (streamlined 'tap and dial' control).
- PRODUCTIVITY**  
 Exceptional footprint to cavity ratio. Holds six half-size sheet pans, six full-size hotel pans.
- FLEXIBILITY**  
 Stackable, available ventless hood, multiple cooking capabilities: Full steam, Convection, Combination (convection + steam).
- INNOVATION + DESIGN**  
 Whisper-quiet, Front of the house aesthetic, Fully automatic hybrid, recirculatory cleaning system (liquid or solid), hinged control panel for easy service access.

## KEY FEATURES, OPTIONS AND ACCESSORIES

### KEY FEATURES – CONSTRUCTION

- Temperature range from 86°F / 30°C - 572°F / 300°C
- Hygienic cooking cavity with coved corners, seamless welding
- Interior and exterior housing of stainless steel
- Tempered door glass (with hinged double panes for easy cleaning) with lock-in-place positions, ventilated door, removable door gaskets & integrated drip tray
- Quick release safety door lock for single-handed operation
- Automatic fan break when door opens by contact-free magnetic front size switch
- Bright interior lighting with LEDs integrated in the door, for easy exchange
- Exhaust and door seal integrated in drain – fixed connection in accordance with national and international regulations. Sensor controlled, two-stage cool down water condensation (max. discharge temperature 176°F / 80°C)
- Split water connections for hard and soft water
- Hinged control panel - easy service access from the front
- Rack can be easily removed without tools and has a pan slide stop
- Manufactured according to quality management system EN ISO 9001
- IPX 5

### KEY FEATURES – SPECIFICATIONS

- COOKING:**  
 - Convection + Full Steam + Combi
- CAPACITY:**  
 - 6-11 (3.4 ft<sup>3</sup>) (96.2 liters)
- CONTROLLER (choose from one of two options):**  
 - Advanced (MT)  
 - Streamlined (ST)
- CONTROL MOUNT (choose from one of three locations):**  
 - Top (left or right door hinge)  
 - Left (right door hing only)  
 - Right (left door hing only)
- CLEANING:**  
**Fully Automatic, Hybrid AutoCleanPRO®:**  
 - Uses liquid or solid (cleaner and rinse agent)  
 - Fully automatic cleaning (liquid cleaners/rinse agent)  
 - Drying phase freely adjustable  
 - The drying phase can be aborted during the cleaning operation  
 - Cool down function: Active Temp selectable (MT only)  
 - Onboard Hand Shower - For rinse or quick clean

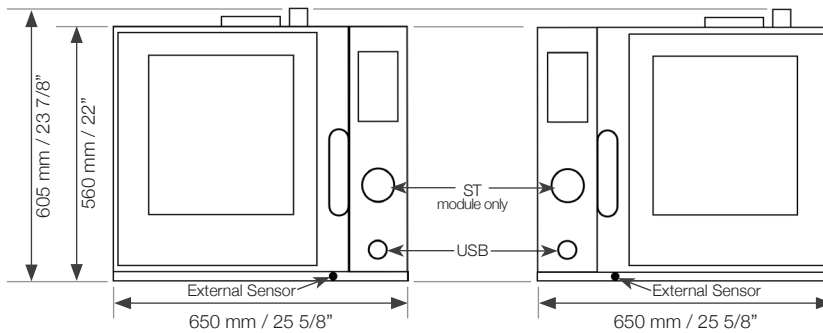
### OPTIONS AND ACCESSORIES

- |   |   |
|---|---|
| Ventless Multi-Eco Condensation Hood PRO                    | External core temperature probe   |
| Support stand   | ProConnect programming software   |
| Combimix stacking kits for 2 units COMPACT PRO without hood | LAN interface   |
| Various hanging racks, sheets, gridirons and pans           | WIFI interface  |
| ProConnect programming software                             | Connection for energy improvement   |
| Safety door lock & Electric door lock                       | Heat shield   |
| Back cover  | Special voltages  |
| Foot extensions kit   | Connection of potential-free contact to control third-party equipment (e.g. external extractor hoods) |

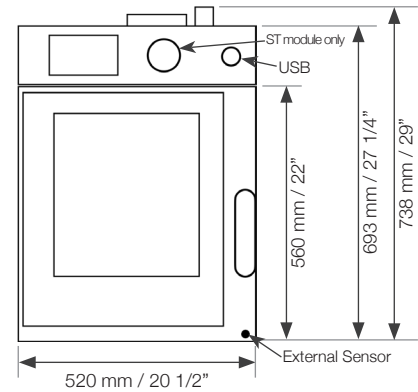
# Eloma Compact PRO – Model 6-11

## Dimensions, Weights, Connections and Clearances

Front View - Controller Right, Controller Left

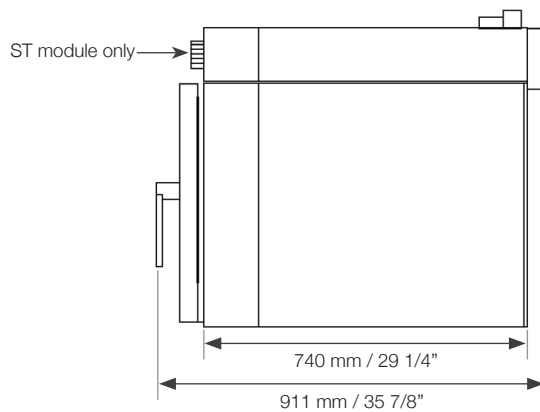


Front View - Controller Top

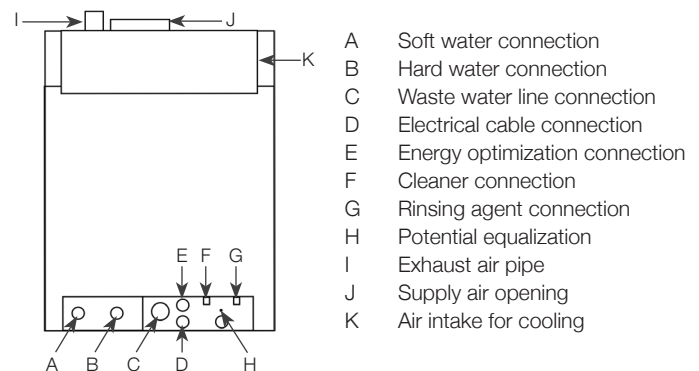


Side View -

Side measurements apply to all 6-11 models

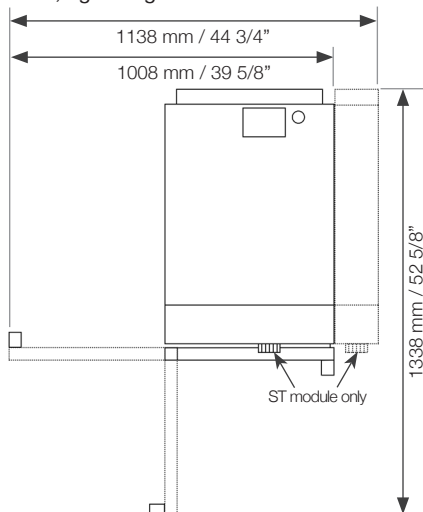


Back View - Connections



Clearances -

Measurements are the same for left controller, right hinged door & top controller, right hinged door



### Safety Clearances for table top devices - Applies to all 6-11 models

Side with operating control panel to the wall or side without operating control panel to the wall; Side without operating control panel to other devices: >2 inches (50mm)

Rear of device to the wall: >2 inches (50mm)

*A distance between the air chaft at the back of the device and the walls provided by the customer is not necessary*

Top Edge of the exhaust air pipe to the ceiling if exhaust hood provided by the operating company: >2 inches (50mm)

Top Edge of the exhaust air pipe to the ceiling without exhaust hood provided by the operating company: >39 3/8 inches (1000mm)

Minimum distance to boiler, flat top, open flames, fryers –  
Without Heat Shield: >10 inches (254mm)  
With Heat Shield: >2 1/2 inches (63.5mm)

WEIGHT	
Max. load per shelf	33 lbs. / 15 kg
Max. load size	66 lbs. / 30 kg
Net load device	183 lbs. / 83 kg
Shipping load device	220 lbs. / 100 kg

SHIPPING DIMENSIONS			
	Width	Depth	Height
Shipping dimension	37 1/2" / 950 mm	27 1/8" / 690 mm	47 1/4" x 1200 mm
Freight class	class 150		
Cubing / packing	one unit per pallet		

# Eloma Compact PRO – Model 6-11

## Dimensions, Capacity, Water, Electrical, Safety and Sanitation

DIMENSIONS AND CAPACITY			
	6-11		
	W	D	H
Exterior Dimensions - inches / mm (Left & Right controller)	25.35 / 650	31.69 / 805	22 / 560
Exterior Dimensions - inches / mm (Centre controller)	20.28 / 520	31.69 / 805	27.03 / 693
Interior Cavity Dimensions* - inches / mm	17.32 / 440	21.65 / 550	15.75 / 400
*Internal to air baffle (usable space) - actual cavity dimensions are deeper by 2.5" / 6.35 cm			
Cooking Chamber Volume - cu. ft. / litres	3.40 / 96		
Number of sheet pans	6 half size (13" x 18")		
Number of hotel pans	6 full size (12" x 20" x 2.5" D)		
Distance between rails - inches / mm	2.64 / 67		
Weight - lbs / kgs	183 / 83		
Weight with packaging - lbs / kgs	220 / 100		

ELECTRICAL SUPPLY – Model 6-11	
Voltage	208 - 240 VAC
Phases	3 phase
Factory Recommended Amperage	17.7 amp – 20.5 amp
Maximum fuse rating	30 amp
Connected load	6.4 kW – 8.5 kW
<b>480 VAC, 3 phase also available via special order</b>	

ELECTRIC UNITS:  
NO PLUG, ONLY CABLE PROVIDED (max. length 6 feet)  
UNLESS SPECIFIED (DEDICATED CIRCUIT REQUIRED)  
DO NOT CONNECT TO A GFCI OUTLET.

SAFETY AND SANITATION – Model 6-11	
Certification	ETL, ETL Sanitation
Protection (water tight)	IPX5
Heat Emission	Latent: 2900 Btu/Hr Sensitive: 2030 Btu/Hr
Noise Level	< 70 dB (A)



REQUIRED WATER QUALITY – Model 6-11	
Total hardness	<3° dH / 3 grains/gal
pH value	7,0 – 8,5
Conductivity	max. 90 uS/cm <sup>3</sup>
Cl	max. 240 mg/gal
SO <sub>4</sub>	max. 400 mg/gal
SiO <sub>4</sub>	max. 40 mg/gal
Fe	max. 0,2 mg/gal
Mn	max. 0,2 gal/l
Cu	max. 0,2 mg/gal
Cl <sub>2</sub>	max. 0,40 mg/gal
Water pressure	60 PSI (min. 35 – max. 87 PSI)

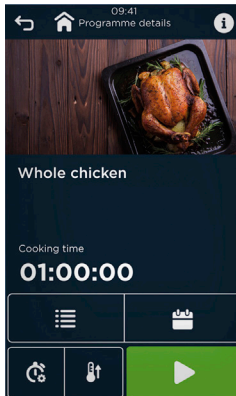
MAXIMUM WATER FLOW RATE – Model 6-11	
Soft Water -	
No cleaning	0,1 gpm (at 60 PSI)
With hand shower	0,1 gpm (at 60 PSI)
With autoclean® PRO	0,1 gpm (at 60 PSI)
Hard Water -	
With hand shower	1,3 gpm (at 60 PSI)
With autoclean® PRO	1,8 gpm (at 60 PSI)

WATER CONNECTION AND DRAINAGE – Model 6-11	
Cold water inlet	two (2) 3/4 inch garden hose connection
Drain	1 1/2 inch / 40 mm

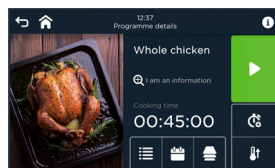
IT IS THE SOLE RESPONSIBILITY OF THE OWNER/OPERATOR/PURCHASER OF THIS EQUIPMENT TO VERIFY THAT THE INCOMING WATER SUPPLY MEETS AND COMPLIES WITH THE WATER QUALITY SPECIFIED. NON-COMPLIANCE WITH THESE MINIMUM STANDARDS WILL POTENTIALLY DAMAGE THIS EQUIPMENT AND/OR COMPONENTS AND VOID THE ORIGINAL EQUIPMENT MANUFACTURER'S WARRANTY.

WASTE WATER LINE – Model 6-11	
With autoclean® PRO	fixed connection
Type of fixed line	HT pipe PA-I 1818 DIN 16560, min. diameter 1 5/8" / 40 mm (outside), 1 1/4" / 32 mm (inside), max. length 39 1/3" / 1000 mm, gradient min. 5% (max. temperature for waste water 176°F / 80°C)

## Eloma Compact PRO – MT and ST Control Modules



MT Control Module,  
left side or right side



MT Control Module, top

### SETTINGS AND SERVICE – MT

Language setting – 25 languages

Time and date setting

Keyboard setting – 6 different versions

HACCP log book – automatic internal recording and display of HACCP data

Password Manager – allowing for regular change of password to keep your settings safe

Automatic maintenance and cleaning alert with locking of unit when cleaning has not taken place, if desired

Automatic daylight saving time change – no manual change of setting needed

Sound Manager

Image Manager

Program Manager PRO

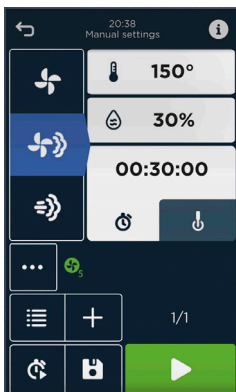
Customization (eg. Quick Modes/Direct Modes)

Standby picture and time setting

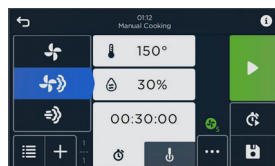
Screen setting – light or dark

Home screen setting

Drying phase freely selectable



ST Control Module,  
left side or right side



ST Control Module, top

### SETTINGS AND SERVICE – ST

Language setting – 25 languages

Time and date setting

HACCP log book – automatic internal recording and display of HACCP data

Automatic maintenance and cleaning alert with locking of unit when cleaning has not taken place, if desired

Sound Manager

Program Manager PRO

Setting Options

## Eloma Compact PRO – MT (Advanced) Standard Features

### STANDARD FEATURES - MT CONTROLLER

MT Advanced – Genuine 7” Multi-Touch display with ultrafast response and high resolution. Intuitive and precise operating by means of sliding, swiping or scrolling.

Supply air / outlet air

Internal core temperature control for multi-point probe

USB Interface for data transfer (programs, protocols, sounds)

Frequency inverter

Door with LED and triple glazing – allowing for perfect illumination and achieving additional energy savings of around 10% (compared to units with halogen and double glazing)

Quick door lock

Swivelling air baffle

Cavity and housing in stainless steel

Seamless, hygienic cavity – for perfect and long-lasting hygiene

Selection of suitable hanging racks

Startup settings

Stepronic® – automatic program sequences using variable combination of cooking steps

Step overview

Alphanumeric program entry and memory function with image and sound selection

Images – Saves individual product images

Program capacity – an integrated menu and product group display including a library with up to 400 recipes with 20 steps each and 400 product pictures

Favorite marking while saving and list-customized listing for fully automatic programs

Bar and product code marking while saving

**ADC – Active Dehumidification Control in 5 levels**

5 fan speed levels – in 5 increments or preconfigured fan timer function or pulsing

Programmable start and end time for up to 24 hours

Preheating with temperature specification, adjustable & adaptable

e/2 – Energy saving function for reduction of heating power

SPS® – Steam Protection System for prevention of burns using active steam extraction at the end of the cooking process

Continuous display of actual/target temperature and actual core temperature

Extended cooking time

Repeat mode

Changing the settings during operation

Preheating aborted during operation

Half assembly function

Last® 20

### OPERATING MODES

Convection + Full Steam + Combi	12 Operation Modes
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### SPECIAL PROGRAMS

Convection + Full Steam + Combi	Low-Temperature Cooking Delta-T Cooking Regeneration Holding Thawing Proofing
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### MANUAL OPERATIONS - Convection + Full Steam

Temperature adjustable from 86°F / 30°C to 572°F / 300°C, accurate to the degree

Time, adjustable up to 24 hours, including continuous operation

Injection adjustable in milliliters or time

Automatic resting time depending on injection quantity

Precise adjustment and measurement of the core temperature from 32°F / 0°C to 210°F / 100°C, control of cooking procedures and error correction in case of false core temperature probe readings

Manual injection



# Eloma Compact PRO – ST (Streamlined) Standard Features

STANDARD FEATURES
ST Streamlined – Streamlined operating system, 7” touch screen with ‘Turn and Tap’ selector dial
Rotary encoder
Supply air / outlet air
Internal core temperature control for multi-point probe
USB Interface for data transfer (programs, protocols, sounds)
Frequency inverter
Door with LED and triple glazing – allowing for perfect illumination and achieving additional energy savings of around 10% (compared to units with halogen and double glazing)
Quick door lock
Swivelling air baffle
Cavity and housing in stainless steel
Seamless, hygienic cavity – for perfect and long-lasting hygiene
Selection of suitable hanging racks
Steptronic® – automatic program sequences using variable combination of cooking steps
Step overview
Numeric memory function
ADC – Active Dehumidification Control in 5 levels
5 fan speed levels – in 5 increments or preconfigured fan timer function or pulsing
Preconfigured start and end time for automatic start/end at a freely selected time, up to 24 hours
Preheating function with temperature specification
e/2 – Energy saving function for reduction of heating power
SPS® – Steam Protection System for prevention of burns using active steam extraction at the end of the cooking process
Continuous display of actual/target temperature and actual core temperature
Changing the settings during operation
Preheating aborted during operation
Program list with max. 99 programs, with 9 steps each
Cool down function: Auto-Temp (default setting)
Cool down function: Adjustable Manual temp.

OPERATING MODES	
Convection + Full Steam + Combi	8 Operation Modes

SPECIAL PROGRAMS	
Convection + Full Steam + Combi	Low-Temperature Cooking Delta-T Cooking Regeneration

MANUAL OPERATIONS - Convection + Full Steam
Temperature adjustable from 86°F / 30°C to 572°F / 300°C, accurate to the degree
Humidity can be exactly adjusted between 0 - 100%
Time, adjustable up to 24 hours, including continuous operation
Precise adjustment and measurement of the core temperature from 32°F / 0°C to 210°F / 100°C, control of cooking procedures and error correction in case of false core temperature probe readings
Manual injection

