Project: _____
Location: _____
Item #: _____
Quantity: _____

Eloma Compact PRO – Model 6-23

Modular Compact Combi Oven

MT Model

HIGHLIGHTS

- MODULARITY
  Control panel can be located on the left, right or top. Choice of two controller/operating systems: MT (advanced control) and ST (streamlined 'tap and dial' control).
- PRODUCTIVITY
  Exceptional footprint to cavity ratio. Holds six two-thirds 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

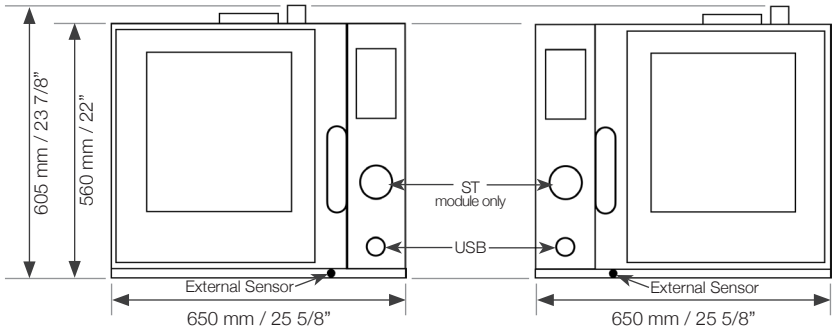
KEY FEATURES – SPECIFICATIONS
COOKING: -Convection + Full Steam + Combi
CAPACITY: -6-23 (2.3 ft³) (65.1 liters)
CONTROLLER (choose from one of two options): -Advanced (MT) -Streamlined (ST)
CONTROL MOUNT (choose from one of three locations): -Top (left or right door hinge) -Left (right door hing only) -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 PRO Type 1 Hood	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)

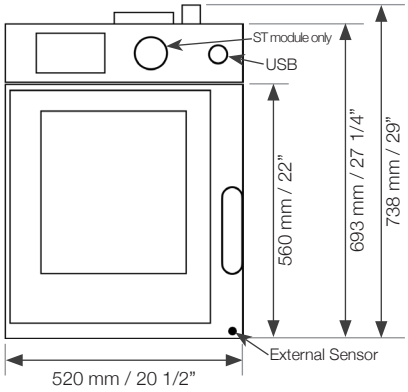
UPDATE AUGUST 2024

Eloma Compact PRO – Model 6-23
Dimensions, Weights, Connections and Clearances

Front View - Controller Right, Controller Left

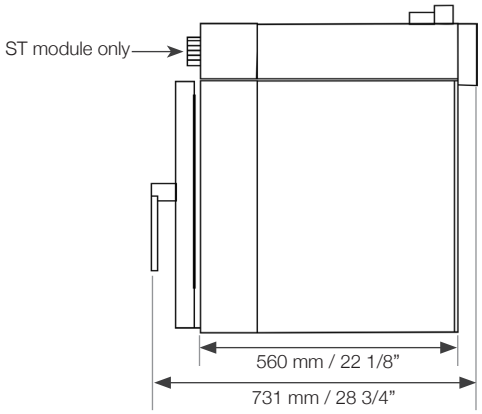


Front View - Controller Top

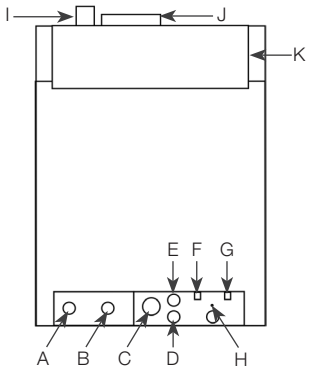


Side View -

Side measurements apply to all 6-23 models



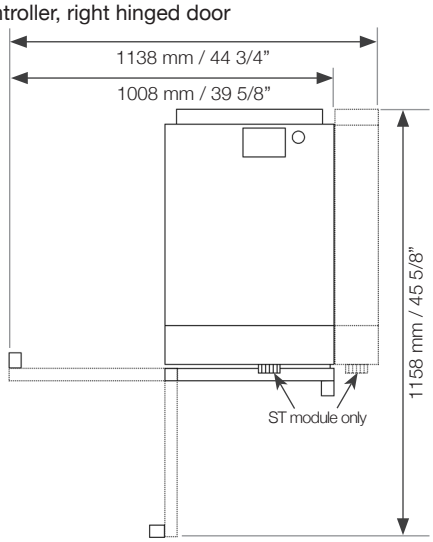
Back View - Connections



A	Soft water connection
B	Hard water connection
C	Waste water line connection
D	Electrical cable connection
E	Energy optimization connection
F	Cleaner connection
G	Rinsing agent connection
H	Potential equalization
I	Exhaust air pipe
J	Supply air opening
K	Air intake for cooling

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 6-23 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	154 lbs. / 70 kg
Shipping load device	190 lbs. / 86 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 6-23
Dimensions, Capacity, Water, Electrical, Safety and Sanitation

DIMENSIONS AND CAPACITY			
Eloma COMPACT PRO	Model 6-23		
	W	D	H
Exterior Dimensions - inches / mm (Left & Right controller)	25.35 / 650	24.61 / 625	22 / 560
Exterior Dimensions - inches / mm (Centre controller)	20.28 / 520	24.61 / 625	27.03 / 693
Interior Cavity Dimensions* - inches / mm	17.32 / 440	14.57 / 370	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	2.30 / 65		
Number of sheet pans	N/A		
Number of hotel pans	6 two-thirds size (12" x 13" x 2.5" D)		
Distance between rails - inches / mm	2.64 / 67		
Weight - lbs / kgs	154 / 70		
Weight with packaging - lbs / kgs	190 / 86		

ELECTRICAL SUPPLY – Model 6-23	
Voltage	208 - 240 VAC
Phases	3 phase
Factory Recommended Amperage	13.6 amp – 15.7 amp
Maximum fuse rating	30 amp
Connected load	4.9 kW – 6.5 kW
480 VAC, 3 phase also available via special order	

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 6-23	
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 6-23	
Total hardness	<3° dH / 3 grains/gal
pH value	7,0 – 8,5
Conductivity	max. 90 uS/cm^3
Cl	max. 240 mg/gal
SO_4	max. 400 mg/gal
SiO_4	max. 40 mg/gal
Fe	max. 0,2 mg/gal
Mn	max. 0,2 gal/l
Cu	max. 0,2 mg/gal
Cl_2	max. 0,40 mg/gal
Water pressure	60 PSI (min. 35 – max. 87 PSI)

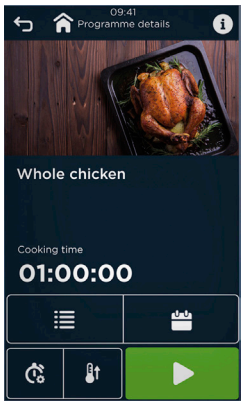
MAXIMUM WATER FLOW RATE – Model 6-23	
Soft Water -	
No cleaning	0,1 gpm (at 60 PSI)
With hand shower	0,1 gpm (at 60 PSI)
With autoclean® PRO	0,1 gpm (at 60 PSI)
Hard Water -	
With hand shower	1,3 gpm (at 60 PSI)
With autoclean® PRO	1,8 gpm (at 60 PSI)

WATER CONNECTION AND DRAINAGE – Model 6-23	
Cold water inlet	two (2) 3/4 inch garden hose connection
Drain	1 1/2 inch / 40 mm

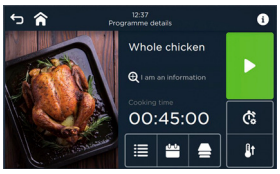
IT IS THE SOLE RESPONSIBILITY OF THE OWNER/OPERATOR/ PURCHASER OF THIS EQUIPMENT TO VERIFY THAT THE INCOMING WATER SUPPLY MEETS AND COMPLIES WITH THE WATER QUALITY SPECIFIED. NON-COMPLIANCE WITH THESE MINIMUM STANDARDS WILL POTENTIALLY DAMAGE THIS EQUIPMENT AND/OR COMPONENTS AND VOID THE ORIGINAL EQUIPMENT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

WASTE WATER LINE – Model 6-23	
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

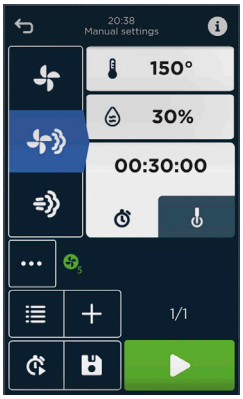


MT Control Module,
left side or right side



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
Steptronic® – 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

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

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	8 Operation Modes

SPECIAL PROGRAMS	
Convection + Full Steam	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

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