

THE NEW COMPACT PRO
THE RIGHT FIT.



eloma



LITTLE SPACE - BIG IDEA?

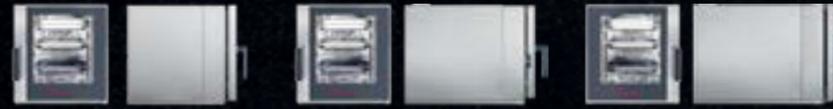
Respect! It takes a lot of courage to put a concept into action. In your head, there is room for a thousand ideas. Available space? Not so much. No problem. We have the solution: the new COMPACT PRO. As big as your ideas. As individual as you.

COMPACT PRO - The Right Fit.

OVERVIEW MODULES

Performance is the priority, but not at the expense of flexibility. The COMPACT PRO delivers that and more. Intelligent design that makes it easy for you to get exactly what you need and want. Simply choose what's best for you!

01 CAVITY



COMPACT PRO
6-23

COMPACT PRO
6-05

COMPACT PRO
6-11

02 DIMENSION & LOCATION OF CONTROL

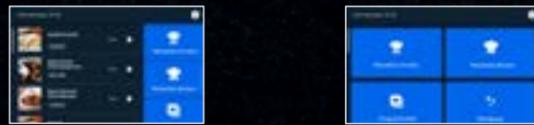


Left

Top

Right

03 CONTROL MODULES



MT

ST

04 STEAM MODULES



Convection Only

Steam Injection
(Baking)

Fresh steam system
(Combi steaming)

05 CLEANING MODULES



autoclean® PRO

Hand shower

06 DESIGN MODULE



Back cover

Storage





CAVITY SIZES

	COMPACT PRO 6-23	COMPACT PRO 6-05	COMPACT PRO 6-11
» Internal dimension in total			
W / D / H (in.)	17.2 / 17.2 / 15.6	17.2 / 22.2 / 15.6	17.2 / 24.2 / 15.6
W / D / H (mm)	440 / 440 / 400	440 / 570 / 400	440 / 620 / 400
» Internal dimension up to air baffle			
W / D / H (in.)	17.2 / 14.4 / 15.6	17.2 / 19.5 / 15.6	17.2 / 21.5 / 15.6
W / D / H (mm)	440 / 370 / 400	440 / 500 / 400	440 / 550 / 400
» Volume (cu. ft./m³)	2.3 / .065	3.1 / .088	3.4 / .096
» Capacity	5 + 1 levels at 2.6"/67 mm distance	4 + 1 levels at 3.3"/84 mm distance	5 + 1 levels at 2.6"/67 mm distance
Bread rolls (pieces)	45	48	60
Croissants (pieces)	30	36	40
Potatoes (lbs/kg)	33 / 15	35 / 16	44 / 20
Roast (lbs/kg)	33 / 15	31 / 14	46 / 21
Whole chicken	6	8	12

BIG MAY BE BEAUTIFUL BUT SMALL IS SMART!

The one who's got what it takes wins the game. And with a width of only 20.5"/52 cm (control position top) the new COMPACT PRO delivers maximum cooking capacity in the smallest footprint possible. Just like we keep saying — the right fit.





LEFT, TOP OR RIGHT - ENTIRELY UP TO YOU!



DIMENSIONS

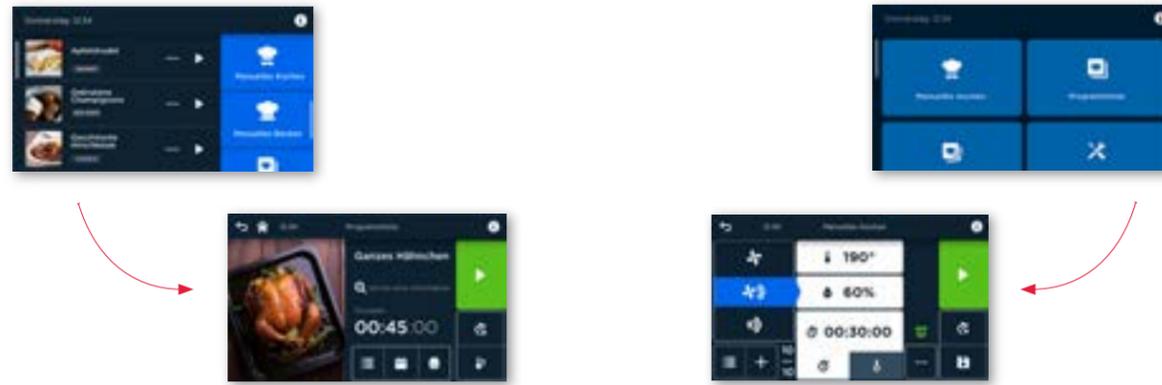
	COMPACT PRO 6-23	COMPACT PRO 6-05	COMPACT PRO 6-11
(W/D/H in.) left	25.4 / 24.6 / 21.8	25.4 / 29.7 / 21.8	25.4 / 31.7 / 21.8
(W/D/H in.) top	20.3 / 24.6 / 27.3	20.3 / 29.7 / 27.3	20.3 / 31.7 / 27.3
(W/D/H in.) right	25.4 / 24.6 / 21.8	25.4 / 29.7 / 21.8	25.4 / 31.7 / 21.8
(W/D/H mm) left	650 / 625 / 560	650 / 755 / 560	650 / 805 / 560
(W/D/H mm) top	520 / 625 / 693	520 / 755 / 693	520 / 805 / 693
(W/D/H mm) right	650 / 625 / 560	650 / 755 / 560	650 / 805 / 560

LOCATION / DOOR HINGE

CONTROL	HINGE
 Top	Right or left hinged door - your choice
 Left	Right hinged door only
 Right	Left hinged door only

The COMPACT PRO gives you the freedom to choose your own configuration to fit your concept. Innovative design and world-class performance combine to give you unprecedented flexibility and versatility from a single platform.





MULTIFUNCTIONAL

STREAMLINED

MT CONTROL MODULE

ST CONTROL MODULE

» **Description**

You serve a broad menu. You want the intelligence and programmability of a world-class interface. As intuitive and easy to use as your smartphone. As beautiful to look at too. High resolution graphics and more flexibility for you to automate even the most complex recipes. Once set, so easy for anyone to operate and produce the high standards you demand, and your customers love.

Everyone loves a touch screen. But perhaps your operation would benefit from a simplified version. Why invest in features and functions you don't need? You prefer a more manual touch —with an interface that thinks like you do. That's the ST control.

» **Features**

- Support with start-up settings
- Weekly programming PRO
- Multi Cooking / Multi Baking PRO
- Multifunctionality (new functions)
- Even more possibilities to individualize the operating concept - standardizing your operating process

- Manual cooking / baking (depending on the choice of water module)
- Program list
- Special programs

» **Note**

Depending on your choice of the position of the control module, the alignment is adjusted (horizontal / vertical).

Depending on your choice of the position of the control module, the alignment is adjusted (horizontal / vertical).

You prefer the classic way, reduced to the essentials with the ST control. Or the MT control, based on a multifunctional approach with focus on automated processes and standardization. Choose what's right for you. Can't decide? Start with the ST control and retrofit to the MT control in the future. Eloma makes it easy.

WANT IT ALL? LESS IS MORE?
SUIT YOURSELF!

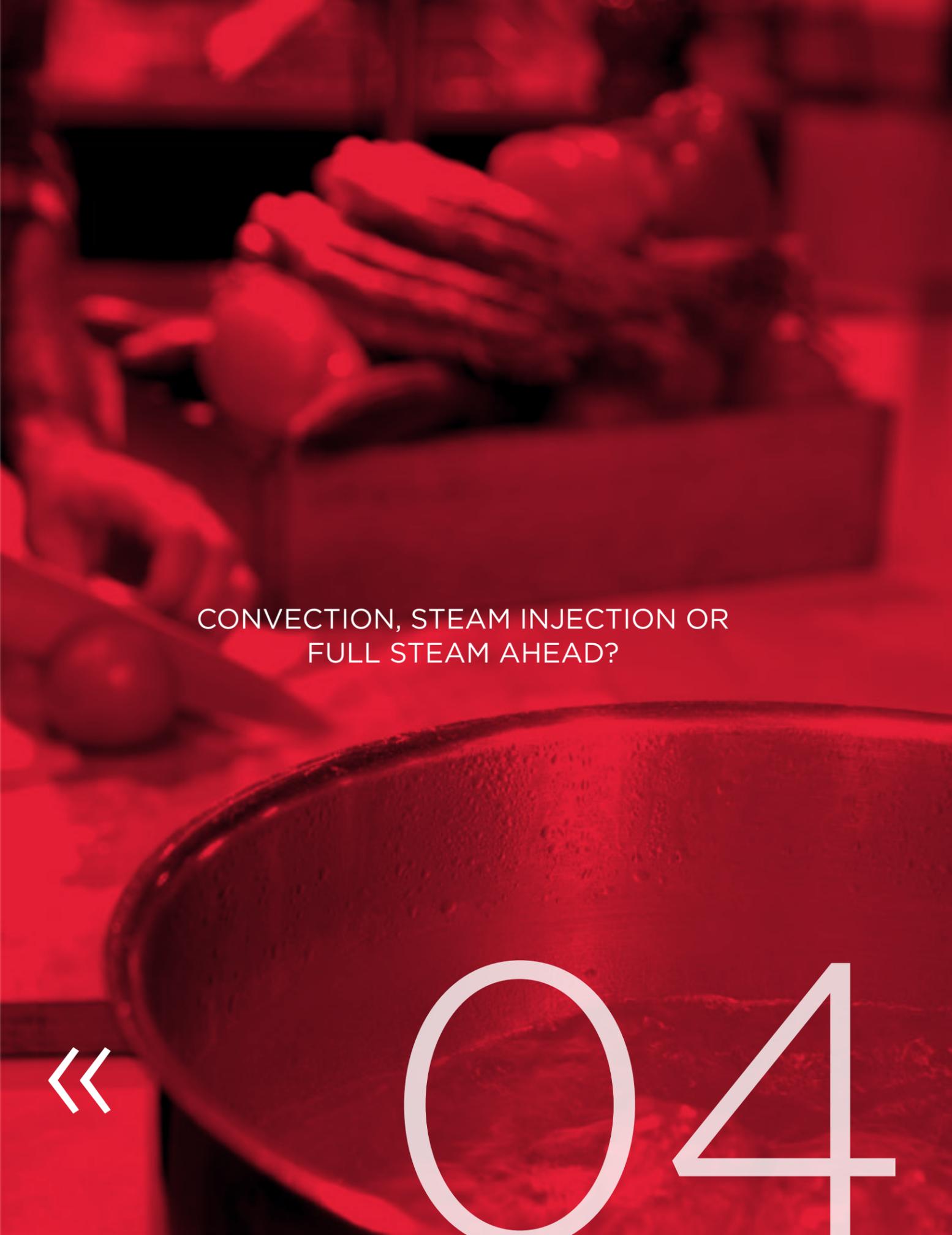


STEAM MODULES

	STEAM INJECTION MODULE	FRESH STEAM SYSTEM MODULE
» Description	Good baking results depend on the right approach! With the new COMPACT PRO you can define the steam injection exactly – to the milliliter. Or manually add steam injection during the cook cycle at any time.	The objective: outstanding results while saving time, energy and water. The solution: the Eloma fresh steam system. It generates steam directly in the cavity. Right when, and just as much as, needed. Ready to go within seconds whenever you want. The immediate change of operating modes is possible any time. Just as flexible as you need it to be.
» Application example	Pastry in, steam off! Almost instantly, so that bread and rolls rise nicely when baking. Deliciously crunchy on the outside, moist and fluffy inside.	Expertly steamed seafood, vegetables - everything. Cooked on point—glassy appearance, juicy taste. Delicate products? Perfect every time using our patented fresh steam system.

» **Also available as a convection only for applications where steam is not required**

The new COMPACT PRO can do it all. How much is up to you. If convection is all you need — skip the steam module altogether. Running a bakery, cafe or C-Store? The steam injection module is what you want. Serving a broader menu? Choose the fresh steam system for all of the power and versatility of a full size combi in a compact platform. From tender trout to crispy roasts. The right fit, isn't it?



CONVECTION, STEAM INJECTION OR FULL STEAM AHEAD?



04

CLEANING MODULES

	autoclean® PRO	HAND SHOWER
» Description	Our fully automatic cleaning system autoclean® PRO stands out with minimum consumption of water, cleaning agents and energy. No waiting time, no manual steps necessary.	Easy and effective: with the practical hand shower, you can quickly rinse out the cavity.
» Application	After a long and exhausting day in the kitchen, it's all about hygiene. Perfect, just tap the selection and the COMPACT PRO cleans itself.	Crumbs are all that's left in the cavity after a busy day in your shop. With the hand shower you can rinse, wipe - and get set for the next busy day.

Cleaning does not have to be complicated. Content with the basics? The practical hand shower will provide the right support. Fully clean at the tap of an icon? autoclean® PRO is the right choice. Automatic cleaning or cleaning yourself - it's entirely up to you!

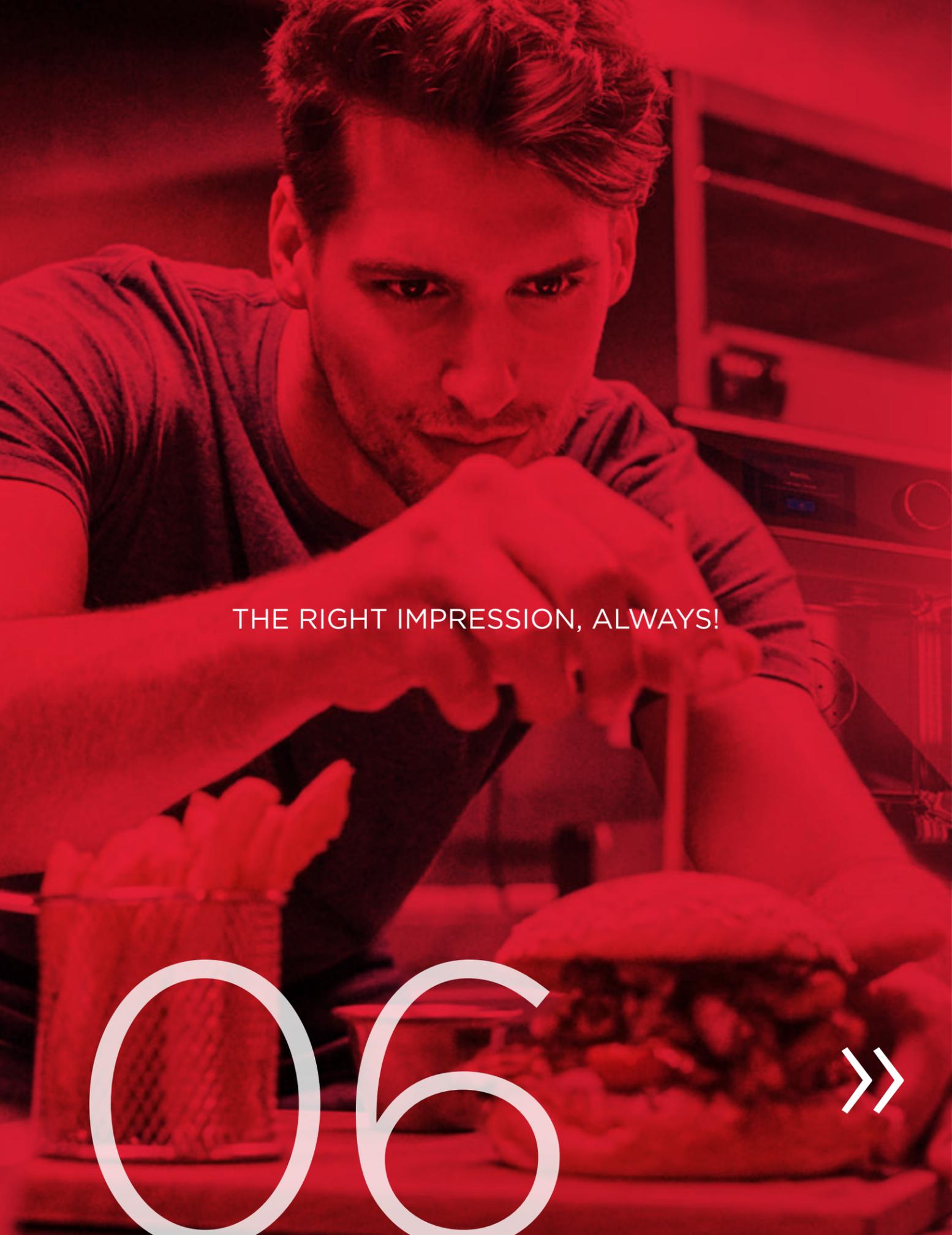
** autoclean® PRO compared with autoclean®*

Up to 32%
savings with the
new circulation
system!*

SPOTLESS BEHAVIOUR?



05



THE RIGHT IMPRESSION, ALWAYS!

06



DESIGN MODULE



TOP SHELF

With side mount controllers, put the top to good use and add a storage shelf with rails. It's the best way to regain the space taken up by the oven itself. Every inch counts, right?



BACK COVER

Put your best face forward even when the back of the oven faces your customers. Attractive on its own or enhanced with your logo



COLOR (10 UNIT MINIMUM)

Match the oven to your interior and/or brand. Stainless is standard but with an order of 10 pieces or more, you can choose the pantone color that reflects your concept and style.



SUPPORT STANDS

Extended the modularity of the Compact Pro. Configure the support stand to suit your needs: with or without levels, with or without the bottom shelf.



COMBIMIX-KITS

A clever move! The new Compact Pro can easily be stacked to create a power center. No protruding parts. Everything fits. Double your capacity in the same footprint



MULTI-ECO-CONDENSATION HOOD

Moisture and vapors produced during cooking are condensed in the hood. Good for the crew, the guests, and the environment too.

ACCESSORIES

As the saying goes: You eat with your eyes first. This is not only true for the dish itself, but for the kitchen and front of the house too. Make your COMPACT PRO an eye-catcher. A nice top railing for storage or a back cover with your logo. Have a color in mind? Your oven, your space, your style—your choice*.

* custom colors require a minimum of 10 units

THE ALL NEW COMPACT PRO — THE RIGHT FIT.

The philosophy is simple. Give the people what they want and that's what they will choose. The COMPACT PRO is everything you ever wanted. Your oven, your menu, your way.

MODULARITY

The COMPACT PRO is the right fit because you choose the configuration that's best for you and your operation. Control position and type, convection, steam injection, fresh steam system, automatic or manual cleaning - accessories or not the choice is always yours to make.

DESIGN

If there is such a thing as the art of omission, with the COMPACT PRO, we have perfected it. Form follows function. Clean lines. Confident style. Outstanding results anywhere you use it.

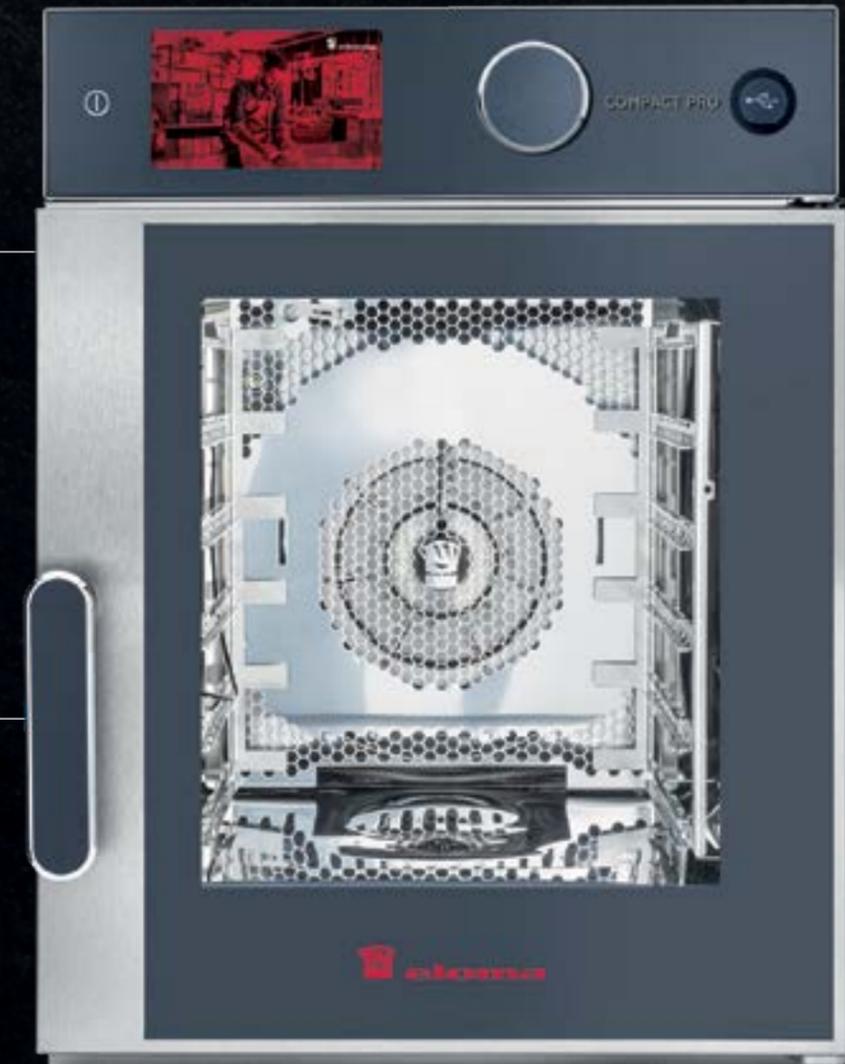
CAPACITY

The COMPACT PRO, with its footprint to cavity volume ratio, is pure efficiency. Maximum cavity space with minimum external dimensions. Baking, cooking and steaming in a platform that compliments any foodservice operation—especially yours!

FLEXIBILITY

Why be restricted? Maximum performance with minimum effort, as well as ease of use. You know what you need. The COMPACT PRO gives you exactly that.

----- 22.5" / 52 cm -----





SMALL SPACES? NO PROBLEM!
COMPACT PRO: THE RIGHT FIT.



GREAT MENU OFFERING. GREAT SERVICE.

At Eloma we recognize the importance of service after the sale. We're here to ensure your ownership experience is the best the industry has to offer. This commitment carries through to our network of service partners, who will always respond quickly and competently.

In addition, we offer exceptional operational support to make sure you get the best out of your Eloma. From our application hotline to technical training to recipes. Find what you are looking for easy at www.elomausa.com/service.

ELOMA FORUM

We like to pass on our knowledge. Our seminars are perfectly matched to end-users, dealers or service partners.

CONFIGURATOR

Configure your perfect unit with matching accessories in no time with the help of the online configurator.



PART FINDER

With Eloma, you don't search for spare-parts, you find them. In the parts finder, every item is registered—simply choose and order.

PRO CONNECT

The software solution for adapting images, descriptions and cooking/baking programs to your requirements - with ease, using USB (via your computer) LAN or WLAN. Also available as an App.

INFO 24

The Eloma product knowledgebase for you to download: drawings in 2D and 3D, brochures and the latest software versions can all be found online with just a couple of clicks. Also available as an App.

At Eloma USA, we're happy to help you with any questions you have about our products.



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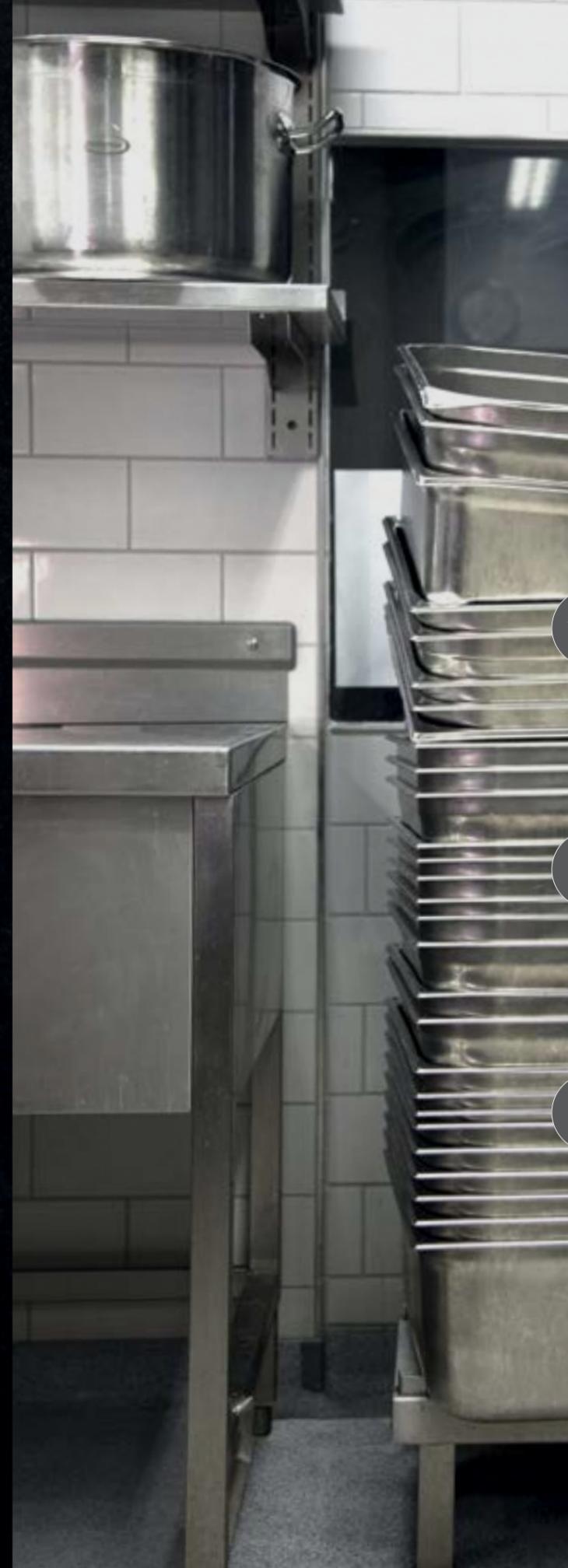


TECHNICAL SERVICE

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FOR DETAILS OF ALL
OUR ONLINE TOOLS
VISIT **ELOMAUSA.COM**



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The Spirit of Excellence