

JOKER MT 6-23 Mobile

GN 6 X 2/3

Combi steamer, electric, right hinged - Air inlet - Fresh and waste water container



HIGHLIGHTS

MT TECHNOLOGY:

- 7" MultiTouch Display
- Climatic MT
- Last®20
- Quick Set
- Multi Cooking
- Quick Mode

MOBILE EDITION:

- HACCP/LMHV data logging and display
- Fan speed programmable for gentle cooking
- ELOMA live steam system
- Fan speed with pulsing and autoreverse
- SPS®: Steam Protection System

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DIMENSIONS

Width x depth x height in mm: 520 x 640 x 814

Weight: 70 kg

Weight with packaging: 86 kg

Number levels: 6 x GN 2/3

Distance between levels: 63 mm

ELECTRICAL SUPPLY

Voltage: 400V/ 3 N AC

Connection load: 5,90 kW

Rated current: 8,5 Amp

Protection: 3 x 10 Amp

Res. current circuit breaker: 10 Amp

Recommended cross section: 2,5 qmm

Geräuschemission: < 70 dB (A)

Article number: EL6313003-2X

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

GN 1/1: 6

EN / BN*: 5

Plates max Ø32 cm: 18

*Serial-hanging racks GN, EN/BN hanging racks available with accessories

WATER CONNECTION

Made of hygienic plastic, capacity: 4 l

Level monitoring with alarm indication

DRAIN SYSTEM

Made of stainless steel, capacity: 4 l

Level monitoring with alarm indication

WATER QUALITY

General requirement: drinking water

Total hardness: $\leq 3^{\circ}\text{dh}$ / 70 - 125 ppm / 7-13° TH / 5-9

°e pH-value: 7,0 - 8,5

Cl (chloride): max. 60 mg/l

Cl₂ (free chlorine): max. 0.2 mg/l

SO₄2 (sulphate): max. 150 mg/l

Fe (iron): max 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20 µ S/cm

Water pressure: 4 bar (2 - 6 bar)

WATER CONSUMPTION

Hard water: 30 l/h (bei 4 bar)

HEAT EMISSION

latent: 3,06 MJ/h, sensitive: 2,142 MJ/h

STANDARDS

Safety: VDE - UL-CSA, SVGW, WRAS

Protection: IPX 5

Built according to: DIN 18866-2



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STANDARD FEATURES

9 operating modes from 30°C to 300°C

7" MultiTouch Display

Multi Cooking

Quick Set

Eloma live steam system

Steptronic®

Climatic®MT

Fan wheel pulsed for gentle cooking

Autoreverse fan wheel for even results

e/2 – energy saving mode

Start time setting up to 24h

400 programme spaces with 20 steps each

Quicke Mode

HACCP/LMHV data logging and display

Last*20

Multi-point core-temperature sensor

Active Temp

Safety door lock

Integrated spray hose

Temperatures from 30°C to 300°C

SPS®: Steam protection system

Manual steaming

Delta-T cooking

Low-T-cooking

Favourites marking and filtering

OPTIONS

Left hinged

Multi-Eco-Hood

Connection energy optimisation

External sous-vide probe

Special voltages

LAN/WLAN connection

Ocean version

ACCESSORIES (EXTRACT):

Multi-Eco condensationhood

Combimix-Kits, support stands and condensation hoods for mix-stations

Vario-hanging racks for GN 1/1 and BN 46

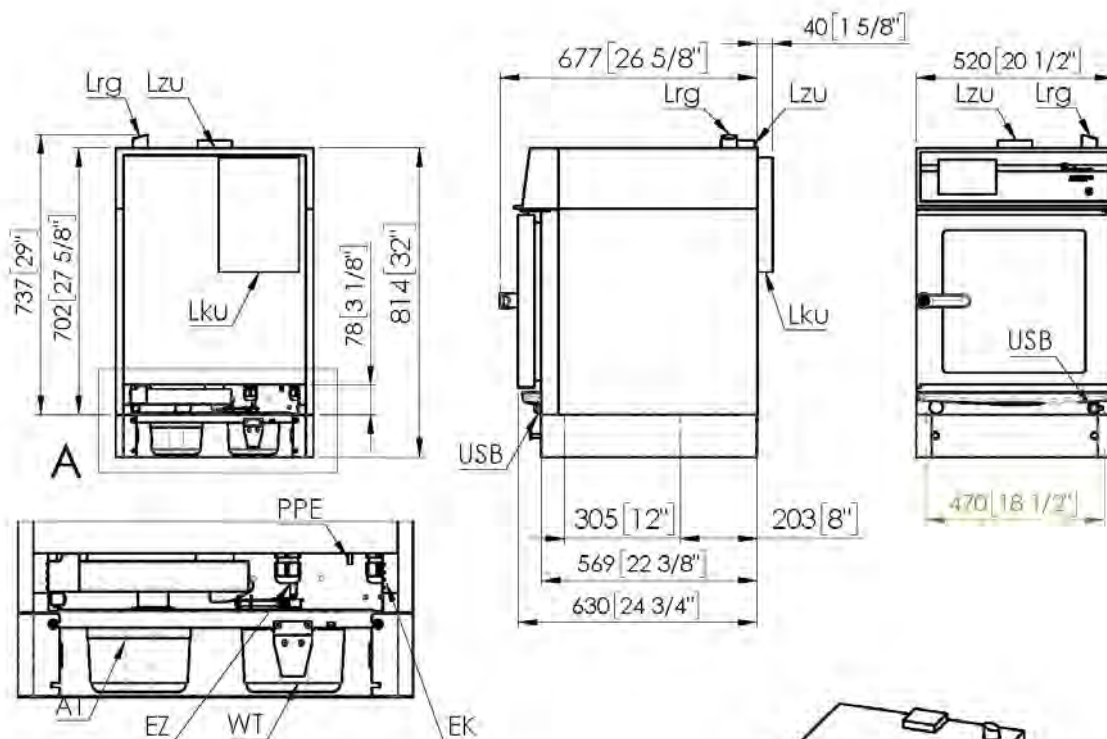
Mobile plate rack

Installation solutions for shop systems and station kitchens

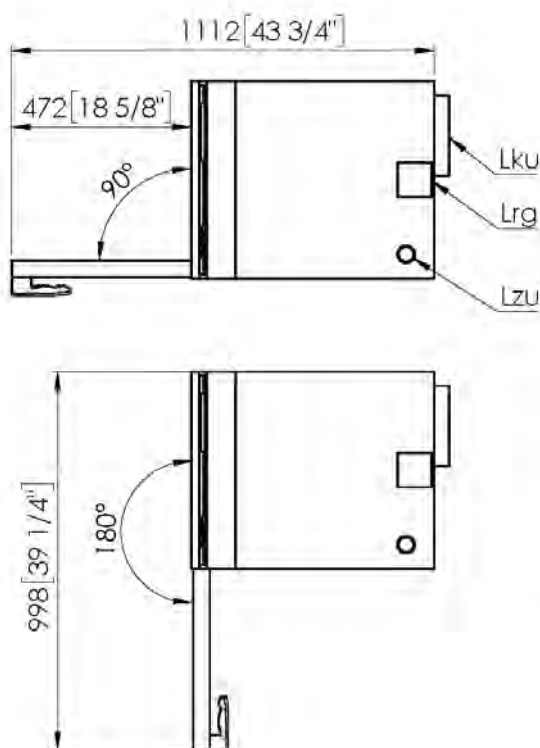
Trays, grids and pans

ProConnect data management software





DETAIL A



- Lzu Zuluftöffnung / Supply air opening
- Lrg Abluftrohr / Exhaust air pipe
- Lku Luftansaugschacht Gerätekühlung
Air intake for cooling
- AT Abwassertank / Waste water tank
- WT Frischwassertank / Fresh water tank
- EZ Stromversorgung / Power supply
- EK Kommunikationsanschluss (z.B. RS232, LAN)
Communications connection (e.g. RS232, LAN)
- USB USB-Buchse / USB port
- PPE Anschluss Potenzialausgleich
Connection for potential equalisation



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