JOKER MT

Size: 6-11

Combi steamers, electric, top/side control, left/right-hinged



HIGHLIGHTS

- CAPACITY
  Compact appliance with 5+1 available levels as standard.
- FLEXIBILITY
  Position of the control panel freely selectable (top/left/right). The door hinges are mirrored depending on the position. With top control, the side of the door hinges can be freely selected (left/right).
- CONTROL
  Large 7-inch display and intuitive operation concept with intelligent functions to make handling easier. Extended personalisation options for adapting to individual processes.
- CLEANING SYSTEM (OPTIONAL)
  Hybrid circulation cleaning system autoclean® PRO with a choice of liquid or solid cleaner. Can be controlled and programmed fully automatically in conjunction with an electric door opener.
- WARRANTY
  3-year free warranty after registration. 2 years additional warranty for a lump sum.

Fact sheet - JOKER MT 6-11 - Electric

Appliance data	
Material	1.4301
Type of construction	according to DIN 18866
Protection class	IPX5
Device dimensions (*)	
Top control, left/right stop (WxDxH) [mm]	520 x 805 x 693
Lateral control, left/right stop (WxDxH) [mm]	650 x 805 x 560
Weights	
Appliance [kg]	83
Packaging [kg]	18
Capacity	
Number of levels	6 x GN 1/1
Level distance [mm]	67
Loading capacity	5 x GN 1/1
Maximum load quantity per level [kg]	15
Maximum total load [kg]	30
Oven chamber volume [litres]	96

(*) Technical drawings available on Info 24

Electrical connection				
	Connected load [kW]	**Current consumption [A]**	**Fuse protection [A]**	**Minimum connection cross-section [mm²]**
3NAC 380-415 V	7,0-8,4	10,7-11,7	3x16	1,5
at 400 V	7,7	11,2		
3AC 200-240 V	5,9-8,5	17,0-20,4	3x25	2,5
at 230 V	7,8	19,5		
3AC 208 V	8,5	23,6	3x30	12 AWG
3AC 208-240 V	6,4-8,5	17,7-20,5	3x30	12 AWG
1PH 208-240 V	4,3-5,7	20,7-23,8	3x30	12 AWG

INFORMATION:

- Install a residual current circuit breaker on site in accordance with the applicable regulations. We recommend a type B residual current circuit breaker (RCD) with a tripping current of 30 mA.
- Due to the components in the appliance (transformers, capacitors, etc.), we recommend a circuit breaker with switch-off characteristic D for the connection of the appliance.
- A potential-free contact is optionally available for controlling external consumers (e.g. extractor hoods provided by the customer) with a current ≥ 10 mA to ≤ 6 A (see enclosed circuit diagram).

Heat dissipation, noise emission	
Latent [kJ/h (kW)]	3000 (0,8)
Sensitive [kJ/h (kW)]	2100 (0,6)
Noise emission [dB (A)]	≤ 70

Installation		
Safety distance [mm]	back	min. 50
	right	min. 50
	left	min. 50
Minimum distance [mm]	for combi steamers, ovens, heating cabinets, etc.	min. 50
	to open flames, hot grease/oil, hot surfaces, etc.	min. 1000

Fresh water	
Water connection	2 x G 3/4 A
Flow pressure [bar (kPa)]	2 - 6 (200 - 600)
Water quality soft water	
General requirement	Drinking water
[°dH]	≤ 3
[ppm]	70 - 125
[°TH]	7 - 13
[°e]	5 - 9
pH value	7,0 - 8,5
Cl- (chloride) [mg/l]	max. 80
Cl 2 (free chlorine) [mg/l]	max. 0.1
SO42 (sulphate) [mg/l]	max. 100
Fe (iron) [mg/l]	max. 0.1
Temperature [°C]	max. 50
Electrical conductivity [(S/cm]	20 - 90
Water pressure [bar]	4 (2 - 6)
Water quality hard water	
General requirement	Drinking water
[°dH]	≤ 14
[ppm]	≤ 250
[°TH]	≤ 25
[°e]	≤ 18
Maximum water flow rate	
Soft water	8 l/h [2.1 gal/h]
Hard water	30 l/h [7.9 gal/h]

Wastewater	
Waste water connection	Fixed connection; DN40 (min. Ø inside: 36 mm)
Sewage pipe gradient [°]	min. 3

Features

Type of construction

- Inner and outer housing in stainless steel
- Seamless hygienic oven chamber with rounded edges and corners
- Swivelling air baffle
- [Variant 1] Control panel at the top and door hinges on the right-hand side
- [Variant 2] Control panel at the top and door hinges on the left-hand side
- [Variant 3] Control panel on the left-hand side and door hinges on the right-hand side
- [Variant 4] Control panel on the right-hand side and door hinges on the left-hand side
- Capacitive 7-inch touchscreen
- Door with LED lighting and double glazing
- Quick release door lock for single-stage door opening
- [Optional] Safety door lock for two-stage door opening
- [Optional] Electric door opener for automatic door opening. First stage electric or manual. Second stage manual.
- Door latch position 90° and 180
- Plug-in door gasket that can be changed without tools
- Fresh steam system
- Fresh water connection with non-return valve
- Separate hard and soft water connection (for appliances without hand shower and autoclean® PRO only soft water connection)
- Sensor-controlled wastewater cooling system
- [Optional] Integrated hand shower with automatic rewind
- Stackable. Mix kit required. Can also be combined with other appliance types and appliance sizes.
- [Optional] Device colour: red, black or anthracite
- [Optional] Installation frame and condensation hood for installation in standard kitchen cabinet

Loading system

- Lengthwise insertion of accessories
- Hanging rack: 5+1 levels for GN 1/1 with 67 mm level distance
- Hanging rack can be removed without tools

Operating modes

- Steam, combi steam, hot air, hot air with steam injection

Preparation methods

- Modes for manual cooking or baking
- Low temperature cooking
- Delta-T cooking
- Regenerating
- Holding
- Thawing
- Proofing

Process parameters

- Temperature can be set precisely between 30 °C and 300 °C

Features

- Core temperature adjustable to the degree between 20 °C and 100 °C
- Humidity range: 1 % to 100 % humidity adjustable to the exact percentage
- Steam injection quantity adjustable in 1 ml increments from 10 ml steam injection quantity in baking mode
- Steam injection duration adjustable in seconds in baking mode
- Manual steam injection (additional)
- Automatic rest time depending on the steam injection quantity or individually adjustable in baking mode
- Duration adjustable between 1 second and 24 hours, continuous operation possible

Device functions

- Fan speed: 5 levels
- Fan wheel pulsed at all 5 fan speed levels
- Fan wheel with change of direction of rotation
- Internal core temperature probe with 4 measuring points
- Preheating (cooling down if required) with temperature setting, individually adjustable for each process
- Cancelling preheating during operation
- E/2 - Energy saving function: Reduction of the heating output by 50 %
- Half loading function: adapted cooking and baking parameters for half loads
- ADC - Active dehumidification control in 5 levels
- Cool Down - Active Temp: Cooling down with the door closed and water added (default setting)
- Cool Down - Manual Temp: Cooling down with the door open
- Timer function: Setting the start/end time of preparation processes
- [Optional] Automatic door opening at the end of the preparation process
- [Optional] Automatic door opening at the end of the cleaning programme
- Automatic standby individually configurable: duration of inactivity, temperature, maximum temperature holding time

User interface

- Customisable operation concept with additional functions to adapt to customer-specific challenges
- Various functions can be hidden from the entire user interface if required
- Customisable structure and content of the start screen: choice between Last® 20 and basic functions. Tiles can be hidden.
- Display of the set process parameters and the current values

Software functions

- Multi menu: Multifunction list for selecting system statuses and symbol explanations. Elements can be customised.
- Process information can be called up at any time. Process settings can be changed during operation without stopping operations.
- Step overview for multi-step preparation processes
- Logging and display of appliance data and HACCP data
- Weekly Programming PRO for cooking and baking programmes: Set start or end time and repetition frequency (incl. exceptions)
- Weekly Programming PRO for autoclean® PRO with liquid cleaner: Set start or end time and frequency of repetition (incl. exceptions)
- Multi Cooking PRO/Multi Baking PRO: cooking time compensation/baking time compensation

Features

- Repeat Mode: restarting the completed preparation process
- Cooking time extension/baking time extension (by 1 minute at a time)
- Last® 20: List of 20 most recently started preparation processes
- Quick Modes: simplified usage modes with a specifically reduced range of functions
- Programme and media manager: Download, upload and manage programmes and media
- Password manager: Activate, change or reset individual passwords for two levels of access to device settings
- Optional screen lock with password protection
- Picture for standby individually selectable
- 31 languages
- 9 keyboard versions
- Signal tone volume adjustable in 10 levels
- Time and date setting
- Automatic standard time and daylight saving time

Programmes

- Alphanumeric. 1000 programmes. 20 steps each.
- Programme information input on the appliance. Manual work steps can be saved as programme steps.
- Search for terms in the programme name and programme information
- Favourites labelling
- Menu and product group labelling
- Bar and product code labelling

Interfaces

- [Optional, retrofittable] LAN interface for networking appliances and data transmission
- [Optional, retrofittable] Wi-Fi interface for networking appliances and data transmission
- USB interface for data transfer
- OPC UA interface for reading appliance data and for connection to kitchen control systems
- Rest API interface for reading appliance data and for data transmission
- [Optional, retrofittable] Cloud for digital management of multiple appliances. Real-time monitoring of operating status, error messages, HACCP and operating data. Management of programmes, programme lists and software updates.
- [Optional, retrofittable] ProConnect: free software for appliance management. Programme creation, Weekly Programming, data transmission and log management.
- [Optional, retrofittable] Dry contact for controlling third-party devices
- [Optional, retrofittable] Interface to external on-site energy optimisation system

Cleaning

- Guided, manual cleaning
- [Optional] Automatic cleaning with autoclean® PRO: hybrid circulation cleaning system. Compatible with liquid cleaners and solid cleaner tabs.
- Liquid cleaner: 5 available cleaning programmes including quick cleaning. Fill level indicator for cleaner and rinse aid.
- Solid cleaner: 4 available cleaning programmes including quick cleaning
- Optional drying phase after cleaning. Cancellation possible at any time.
- Automated cleaning instructions with optional appliance lock if operating time is exceeded

Features

Maintenance

- Easily removable control panel
- Water filter monitoring
- Automated reminder for technical device maintenance when the set operating time is reached

Safety

- Connection for equipotential bonding
- Tilt protection for pans and trays at every level
- Flashing light and sound signal at the end of a preparation process
- SPS - Steam Protection System: Reduction of steam outlet when opening the door

Accessories

- Condensation hood (retrofittable)
- Condensation hood PRO with activated carbon filter, particle filter, grease filter and flame protection filter (retrofittable)
- Support stands (retrofittable)
- Height-adjustable appliance feet, 65 mm, + 23 mm adjustment range (retrofittable)
- External core temperature probe with 4 measuring points in exchange for the internal core temperature probe (retrofittable)
- External sous vide probe in exchange for the internal core temperature probe (retrofittable)
- Special hanging racks (retrofittable)
- Telescopic pull-out with 400 mm pull-out length for GN 1/1 (retrofittable)
- Heat shield (retrofittable)
- Kits, support stands and condensation hoods for mix stations (retrofittable)
- SmokeFit: appliance for smoking in the oven chamber
- Trays, grids and pans in a wide variety of designs

Warranty

- 3-year free warranty after registration
- [Optional] 2-year additional warranty for a lump sum

Approvals/test marks

WE AT ELOMA ARE HAPPY TO HELP YOU WITH ANY QUESTIONS YOU MAY HAVE ABOUT OUR PRODUCTS

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