



**eloma**

## COMBI STEAMERS - JOKER B - GN 6 x 2/3 ELECTRIC DOOR RIGHT HINGED



SAP Code: E JB 6-23 E 3NAC400V56 5\_9 1  
Code Number: EL0509386

**Dimensions**  
Width: 520 mm  
Depth: 640 mm  
Height: 670 mm  
Gross Weight: 60 kg

Number/levels: 6 x GN 2/3  
Distance/Levels: 67 mm

**Total Power**  
Electric: 5,90 kW  
Frequency: 3NAC 400 V  
Protection: 3 x 16 Amp

Certifications: VDE - GS - CE - SVGW - UL  
Mode of Protection: IPX4  
Water Inlet/Dim: 2 x G 3/4 A  
Water Drain/Dim: 40 mm



### Special features

#### **9 Multiple Cooking Modes**

- Vario steaming, steaming, forced steaming, combi steaming, convection (hot air), LT-Cooking, DT-Cooking, Regeneration, Baking

#### **M-Key for multifunctional use**

- LT-Cooking
- DT-Cooking
- Regeneration

#### **Control Panel**

- Electronic control
- Processor controlled
- 3 classic rotary knobs for time, temperature and core temperature

#### **Combitronic**

- Different cooking modes in sequence

#### **Clima Control**

- Humidification or de-humidification
- Different humidity levels for combi steaming

#### **Steam Generation**

- Direct Steam generation via Live Steam System in the cooking chamber
- Steam at any time and at any temperature
- No pre-heating
- High savings on energy

#### **Manual Humidification**

- Manual addition of humidity on an individual basis
- Ideal for baking fresh products

#### **Active Temp**

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- Automatic pre-heating or cool down of the cooking chamber

**Core Temperature Probe**

- Multi point core temperature probe
- Temperatures from 0 - 99°C
- Compensation of incorrect plug in

**Fan**

- Auto-reverse fan mode for perfectly even results
- Preset phased fan speed for gentle cooking

**Cooking Cabinet**

- 1 additional insert (6 times 2/3 instead of 5 times 2/3)
- Hygienic chamber - NSF conform

**HACCP**

- Automatically records of all relevant HACCP data
- On demand access to HACCP information, via integrated screen
- Serial interface RS 232 for data exchange with printer or pc

**Manual Cleaning Program**

- Display lead program
- Easy start anytime
- Automatic soaking

**Construction**

- Built for a temperature range from 30 to 300°C and moisture range from 0 to 100%
- Easy to clean cooking chamber with rounded corners
- Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304
- Ventilated glass door with removable door gaskets
- Quick release door lock for single-handed operation
- Power to oven is cut when the door is opened
- Integrated and dosing shower, extractable with automatic return and water stop - to be used with door closed.
- Hanging rack with 6 inserts for standard GN 2/3
- Bright interior lighting, halogen lamps - exact sight control
- Air exhaust and odour seal integrated in drain - fixed connection in accordance with national and international regulations.
- Sensor controlled, two-stage cooling down of condensed water
- Two separate connections for hard and soft water, intrinsically safe.
- Control panel - easy service access from the front side.
- Built and controlled according to quality management system EN ISO 9001
- Meets criteria of HKI quality standards

**Options / Accessories**

- Stacking kit for 2 units
- HACCP data recording, automatic recording of all relevant data
- Serial interface RS 232 for data exchange with printer or pc
- Left hinged door
- Support stands
- Multi-Eco hood
- Special voltages
- Ocean Series marine design

