



JOKER B 6-23

GN 6 X 2/3

Combi-Steamer, Electro, Right Hinge

DESIGNATION

Combi steamer as per DIN 18866 for automatic cooking and baking of foods, and for regeneration with optional use of steam and hot air individually, one after the other or in combination.

FEATURES:

- Multiple cooking processes feasible thanks to various combination possibilities of the two cooking media hot air and steam.
- Four cooking modes: steaming, combi-cooking/rethermalizing, convection, LT-cooking.
- Analogous-electronic control, processor controlled with supply of energy as occasion demands.
- Clear control panel and large-sized digital displays, with infinitely variable, analogous rotary knobs
- **Combitronic®** - computerised processing of different cooking modes in sequence.
- **Memory** - the last program entered is repeated just by restarting it again.
- **Live-Steam System** - steam generation, directly in the oven cavity, *eloma patent*.
- **Clima-Aktiv®** manually controllable dehydration, optimising cavity atmosphere
- Manual humidification - individual manual addition of humidity
- Timer, from 1 min. to 24 hours, continuous operation
- Delay start programming, 24 hours in advance
- Temperature range: Convection 30°C to 300°C (85° F to 570° F)
- Temperature range: Combi-cooking 30° C to 250°C (85° F to 480° F),
- Temperature range: Steaming 30° C to 130°C (85° F to 260° F)
- Low temperature cooking / LT - (cook&hold), fan operating in intervals, for long time cooking from 30° C to 120° C (85° F to 250° F)
- Core temperature control (meat probe) from 20° C to 99° C (70° F to 210° F), digital display of nominal and actual core temperature
- Fast cool down feature, door closed
- Quick door locking for one-hand operation
- Integrated and dosing shower, extractable, with automatic return and water stop - to be used with door closed.

EQUIPMENT:

- Hygienic cooking chamber with rounded edges - jointless welding
- Interior and exterior housing of chrome nickel steel CrNi 18 10 - material No. 1.4301
- Panorama view glass door, double-glazed, heat insulating with smooth inner panel
- Fan stop at door opening, contact free magnetic switch.
- Interval control of fan and autoreverse rotation for gentle cooking
- Hang-in racks, 6 shelves with stabilizing device
- Bright interior lighting, halogen lamps - exact sight control
- Air exhaust and odor seal integrated in the drain, fixed connection in accordance with DVGW regulations.
- Grease filtering
- Sensor controlled cooling down and flushing of condensed water
- Two separate connections for hard and soft water, intrinsically safe according to DVGW
- Front open control panel - easy service access to important component parts from the top
- Service test program - KDA
- Built and controlled according to quality management system EN ISO 9001
- Meets criteria of HKI quality standards

OPTIONS (Auswahl)

- Door left-hand hinged
- autoclean®
- Combination of stacked units
- Special voltages
- Connection to energy optimising installations
- Connection to potential-free contact
- Wall bracket
- Marine design
- Dosed retractable hose shower with automatic return

TECHNICAL DATA

Operating modes

- Convection temperature: 30 to 300 °C
- Steaming temperature: 30 to 130 °C
- Combination temperature: 30 to 250 °C
- Humidity range: 0% to 100%

Electrical connection power: approx. 5,9 kW

Voltage: 400 V 3 N AC

Fuse protection: 3 x 16 A

Spray water protection: IPX5

Latent heat: approx. 2,124 MJ/h

Sensitive heat: approx. 1,486 MJ/h

Material, inside / outside: 1.4301 18/10

Water supply: 2x G 3/4 A / d 1/2"

Water drain: DN 40 mm

Flow pressure: MPa / 2- 6 bar

Dimensions

- Width: approx. 520 - 530 mm
- Depth: approx. 640 - 660 mm
- Height: approx. 670 - 680 mm

Table-top device capacity: 6 x GN 2/3

Number of meals per day: 30-60

Insert direction: lengthways

Insert spacing: min. 67 mm

Weight (net): approx. 60-70 kg

Specific cooking chamber volume: approx. 77 l

APPROVALS/TEST MARKINGS



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