



JOKER^{MT} 6-23

GN 6 X 2/3

Combi steamer, electric, right-hinged

MT technology

- Multi-Touch display screen
- Climatic® MT
- Last® 20
- Quick Set
- Multi-cooking
- Quick mode
- Automation of cleaning and maintenance instructions, inclusive device stop
- 9 operating modes, e.g.
 - Steaming (30 - 130 °C)
 - Combi-cooking (30 - 300 °C) with humidification 10 - 100%
 - Convection (30 - 300 °C)
 - Baking (30 - 300 °C) with/without manual steam injection and automatic idle period
- Steptronic®
- 400 programs with max. 20 steps
- Marking and filtering of favourites
- Multi-point core temperature probe
- Fresh steam system
- Multi-Eco system
- SPS® - Steam Protection System
- e/2 energy saving function
- Fan wheel with 5 speed levels, preconfigured timer and auto-reverse
- HACCP log book function
- LAN/WLAN and USB interface
- Seamless hygienic chamber with rounded corners
- Quick-action door closure
- Integrated hose with spray head

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.

OCCUPATIONAL SAFETY

- Devices approved for unsupervised production as per VDE.
- Safety temperature limiter for heaters.
- Door safety lock with two-stage latching.
- Double-glazed safety door concept with latched position and back-ventilated, pivoting inner Thermoreflex glass pane with self-draining condensation collection trough.
- Cooking chamber with anti-deluge safeguard - no water sloshes out when the door is opened.
- System to prevent steam being expelled when opening the door at the end of the cooking time.
- Fan deactivation by contact-free magnetic switch when door is opened.
- Password protection for program levels, self-test when switching on, self-calibration sequences.
- Customer service analysis program.

OPERATION

- Interactive screen menu navigation
- Manual setting and control of the cooking chamber climate accurate to the degree, temperature (°C/°F), air humidity, time, core temperature, steam injection quantity, pause times
- Fan speed in 5 increments, preconfigured fan timer function for each level selectable
- Switching of 9 operating modes without waiting time
- The energy saving function facilitates energy saving operation at half power
- Cooking process information available to be called up and modified at all times without stopping operation
- Automatic sequence of up to 400 programs with 20 self-created cooking steps each
- Preconfigured start time for automatic start at a freely selected time, up to 24h
- Integrated humidification, available for use at all times during operation
- Cooking and baking mode - an operating concept for cooking/baking with the respective setting parameters
- Supportive, intelligent multiple selection and time management system for parallel operation of cooking programs, with start time selection/start selection

- Multi-cooking for different foods with different cooking times using parallel-running timers or the core temperature
- Individually set, adjustable operating concept for standardising processes for major customers and chain operators
- With the touch of the finger all the setting parameters are there where you expect them
- Functional fields for cooking time extension, weekly program and integrated symbol explanation
- Program and screen management using USB stick or (W)LAN, set programs/screens can be assigned
- Large field display for constant information on operating statuses

CLEANING, SERVICING AND OPERATIONAL RELIABILITY

- Fully automatic cleaning program with integrated cooling function when the cooking chamber door is closed for immediate readiness for operation
- Automatic cleaning system with 5 cleaning programs, including 15-minute quick cleaning program, with flexible adjustment to the level of soiling and automatic batching for cleaning
- Four-stage cleaning process with soaking, cleaning, rinsing and drying
- No cleaning, rinsing or draining as required with separate steam generator
- Automatic, exact batching of liquid cleaner and rinsing agent in line with requirement and with no skin contact
- Rotary nozzles for optimum cleaning of the entire cooking chamber, even behind the air baffle
- Safety rinsing in case of program stop or power failure
- Batching pumps with conveying distance of max. 10 metres and suction hoses 2 metres each in length with foot valve
- Empty warning indicator for canisters of cleaner/rinsing agent on the display screen
- Cleaning and logging as per HACCP / LMHV
- Health protection due to automatic spraying of cleaner

EQUIPMENT

- Immediate start without preheating a steam generator
- Automatic preheating or cooling of the cooking chamber to a set temperature
- Cooling with residual heat utilisation
- Automatic heating and cooling with closed cooking chamber door
- Option of operation of the fresh steam generator with demineralised water
- Device function and cooking process using microprocessor for digital electronic control
- Energy supply in accordance with requirement
- The easy removable, service-friendly operating unit provides quick access to important components (e.g. circuit breakers, I-O board, safety temperature limiter)
- Operating unit above the cooking chamber, legible at a 160° angle and from a distance thanks to automatic switch-over to large characters in operating mode
- High-resolution colour monitor with touch technology, 7" display screen size, flat
- USB interface, LAN or WLAN (optional) for data exchange
- Software for generating and managing cooking and baking programs and HACCP data management
- Multi-point core temperature probe
- Error correction in case of false core temperature probe readings
- Connection option for kitchen management system for management of multiple devices
- Potential-free contact kit for connection to the user's energy optimisation system (optional)
- Fresh steam system ready at all times with perfectly saturated steam in the cooking chamber for immediate start-up in the selected cooking mode
- Seamless hygienic chamber with rounded corners, cooking interior with electrically highly polished finish
- autoclean® MT: fully automatic cleaning depending on the degree of soiling of the cooking chamber (optional)
- Timed fan with auto-reverse and 5 selectable speeds for gentle cooking and baking
- Delta-T cooking
- Low-temperature cooking
- Cook & hold, cooked dishes are kept warm at a preset cooking chamber temperature
- Regeneration - pre-cooked dishes are reheated gently
- Special programs, semi-automatic with preconfigurable cooking settings
- Language and service setting available for selection
- Steam extraction unit which suctions off the vapours in the device immediately before the end of the program within the system
- Sensor-controlled two-stage steam damping system to prevent expulsion of steam
- Halogen lighting integrated into the door
- Integrated, metered hose with spray head, removable, with automatic return mechanism, installed damage-free

- Separate solenoid valves for soft water and hard water up to 30 °C
- Height-adjustable device feet +/-10 mm
- Permanent waste water connection DVGW/SVGW approved
- Rack for lengthways insert with 6 levels for GN/BN 1/3, 1/2 and 2/3
- Insert spacing 65 mm in depth
- Easily removable rack and anti-tilt safeguard
- Thermal conductivity 0.040 W/mk
- Insulation as per DIN 4102/A2 to 60 mm

OPTIONS (SELECTION)

- Left-hinged
- KH1 hood (also available for retrofitting)
- Combination of devices with and without KH1 Mix hood
- Marine edition
- Special voltage
- External core temperature probe
- External sous vide probe
- WLAN
- Energy optimisation connection
- Potential-free contact connection

SCOPE OF DELIVERY FOR CLEANING

- A basic supply of cleaning agents, suitable for the device requirements, must be provided with delivery:
 - 1 canister liquid cleaner, approx. 5 l
 - 1 canister rinsing agent, approx. 5 l

TECHNICAL DATA

Operating modes

- Convection temperature: 30 to 300 °C
- Steaming temperature: 30 to 130 °C
- Combination temperature: 30 to 300 °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. 702 - 740 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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