JOKER 6-23 with MT module

Combi steamer
5+1 x GN 2/3

- 12 operating modes for cooking and baking
- 400 program slots/20 steps
- ADC - Active dehumidification control in 5 stages
- Automatic switching between standard time and daylight saving time
- Automatic off time in accordance with the steam injection quantity
- Automated cleaning and maintenance notices, including disabling
- Bar and product code marking during the saving process
- Image and sound manager
- Password manager
- Program manager PRO
- Start-up settings for
  – Screen mode / light/dark
  – Standby image and time
  – Start screen
- Internal core temperature sensor with 4 measuring points
- E/2 energy saving function
- Customisation options (Quick Modes)
- Marking and filtering if favourites
- Fresh steam system
- Seamless hygienic cooking chamber
- Cooking time extension / Prolonged baking function
- Data and HACCP logging/display
- Half occupancy function
- Last® 20
- LED/triple glazing
- 5-step fan speeds with selectable pulsing per step
- Manual steam injection.
- Multilingual operating interface
- Menu and product group marking during the saving process
- Multi Cooking PRO/Multi Baking PRO (with cooking time compensation)
- 7" MultiTouch display (capacitive)
- Program information input on device (up to 200 characters)
- List of programs in alphabetical order with menu/product group filtering
- Repeat mode
- Cleaning: manual cleaning supported
- Special programs Low-temperature cooking, Delta-T cooking, Regeneration, Holding, Defrosting, Fermentation
- Step overview
- Alphanumeric memory function with image and sound selection
- SPS® – Steam Protection System
- Steptronic®
- Keyboard setting: 6 different versions
- Timer function: Input of start and end time
- Drying phase freely selectable
- Quick-action door closure
- Preheating function with temperature specification, adjustable and adaptable
- Weekly programming PRO
- Supply air/exhaust air

COMPACT COMBI-STEAMER, ELECTRIC

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

- Safety temperature limiter for heaters
- Quick-action door latch with robust single-stage mechanics
- Safety door lock with sturdy two-stage mechanism (optional)
- Door with LED lighting and triple glazing with latched position and back-ventilated, pivoting, double glazed inner Thermoreflex glass pane with self-draining condensate drain pan
- Light and sound signal at the end of the cooking/baking program
- Automated cleaning and maintenance notices, including locking with customisable appliance shutoff timer
- System to prevent steam being expelled when opening the door at the end of the cooking time
- Hanging racks with anti-tilt protection for Gastronorm pans
- Fan deactivation by contact-free magnetic switch when door is opened
- Password protection, self-test when switching on, self-calibration sequences
- Customer service analysis program

Operation

- Interactive screen menu navigation
- Manual setting and control exact values for the cooking chamber climate, temperature (°C/°F), humidity, time, core temperature, humidification quantity, pause times
- Cooking and baking mode – an operating concept for cooking/baking with the respective setting parameters
- 12 operating modes for cooking and baking
- Individually set, adjustable operating concept for standardising processes for major customers and chain operators
- Large field display for constant information on operating statuses
- Cooking process information available to be called up and modified at all times without stopping operation

Equipment

- Modular appliance structure for needs-based equipment tailored to customised applications. Exchanging the control variants in a focused/multifunctional perspective is possible.
- Switch between 12 operating modes for cooking and baking
    - a) Convection:
      Temperature range of 30 to 300 °C, adjustable to the exact degree using touch panel.
    - b) Steam:
      Temperature range of 30 to 130 °C, adjustable to the exact degree using touch panel.
    - c) Combi-cooking:
      Temperature range between 30 to 300°C exactly adjustable with humidity from 1 to 100% in 1% steps via touch panel.
    - d) Intensive steam: between 99 to 130°C
    - e) Vario steam: Temperature below 99°C
    - f) Baking with steam injection
      Temperature range of 30 to 300°C with/without manual steam injection and automatic off time, adjustable to the exact value using touch panel. The steam injection can be set to the exact value in 10 ml increments or in seconds.
    - g) Low-temperature cooking
    - h) Delta-T cooking
    - i) Regeneration
    - j) Defrosting Temperature range from 20 to 50°C with 10 to 30% humidity
    - k) Fermentation Temperature range from 30 to 50°C with 20 to 90% humidity
    - l) Hold Temperature range from 40 to 90°C with 1 to 100% humidity
- Up to 400 baking and cooking programs, each with up to 20 individual steps, can be saved. Option of managing saved programs in menu and product groups by adding an info text, or searching using the alphanumerical keypad on the touch panel.
- Automatic storage of the last 20 programs to be called up
- 6 different keyboard versions can be set
- User-friendly favourites management facilitates
    - a) Marking of programs as favourites
    - b) Saving of programs in a favourites list
    - c) Filtering using customised definitions (e.g. menu and product groups)
    - d) Search using alphanumerical keypad on the touch panel
- Different selection options for the start screen
- Different start modes available for selection, especially for major customers and chain operators
- The cooking chamber lighting flashes to display the end of the cooking program visually.
- Immediate start without preheating a steam generator
- Fresh steam system ready at all times with perfectly saturated steam in the cooking chamber for immediate start-up in the selected cooking mode
- Active dehumidification in 5 stages
- Preheating of the cooking chamber to set temperature
- Different options for cooling the cooking chamber to a set temperature
    - a) by opening the door and selecting the fan level manually (default value: level 2)
    - b) with the door closed, using automatic setting for the fan speed with open supply air flap
    - c) with the door closed, using automatic setting for the fan speed and addition of water with open supply air flap
- Supportive, intelligent multiple selection and time management system for parallel operation of backing and cooking programs, with start time selection/start selection
- Start and end time settings for cookery programs and weekly program management for cooking, baking and cleaning
- If necessary, the cooking/baking time can be extended by approx. 15 min.
- Half-occupancy function for cooking and baking without full loading through temperature, humidity, humidification and time preset reduction
- Once a program has been completed, it can be re-started immediately, if required for the same cooked product.
- Digitally controlled appliance operation and cooking processes
- Requirement-based energy supply helps save operating costs.
- Cleaning and maintenance notices appear on the display screen in accordance with the set operating hours.
  If the operating time is exceeded, the device is disabled when it is activated.
- Easily removable, service-friendly operating panel facilitates quick access to important components
  (e.g. circuit breakers, I-O board, safety temperature limiter)

- The control module can be arranged on the left, right or above the cooking chamber module, readability at a 160-degree angle
- Right- and left-hinged door possible with top control module; with right-hand control module only left-hinged door possible; with left-hand control module only right-hinged door possible
- High-resolution colour monitor with touch technology, display size 7", full-surface glass control unit
- Light and dark monitor mode can be selected for optimal readability in different lighting conditions
- USB, LAN or WLAN (optional) interface for transfer and exchange of reports, programs, images and sounds. Custom programs, images, sounds and alarm signals can easily be applied or edited in the control software. The sound volume is adjustable.
- The internal multi point core temperature sensor with 4 measuring points can be exactly adjusted to a 20 to 100°C temperature range via the touch panel. The core temperature is displayed.
- External multi point core temperature sensor (optional)
- Error correction in case of false core temperature probe readings
- Seamless hygienic chamber with rounded corners
- Easy cleaning and convenient replacement thanks to insertable door seal
- 5-step fan speed with auto-reverse, preset fan pulsing can be selected at each step for gentle cooking and baking
- Special programs, semi-automatic with preconfigured cooking settings, such as low-temperature cooking, Delta-T cooking, regeneration and fermentation programs, as well as programs to keep cooked items warm at a preset cooking chamber temperature
- Setting and service parameters selectable and adjustable, password-protected, an individual password can also be set.
- Program information input on device (up to 200 characters)
- List of programs in alphabetical order with menu or product group filtering
- Bar and product code marking programs during the saving process
- Steam extraction unit which suctions off the vapours in the device immediately before the end of the program within the system.
- Sensor-controlled waste water cooling system
- Steam damping system to prevent expulsion of steam
- LED 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 appliance feet, 65mm + 23mm adjustment range (optional)
- Permanent waste water connection, DVGW/SVGW approved (with live steam system and/or fully automatic cleaning)
- Longitudinal slide-in rack with 5+1 shelves, slide-in slot distance 67 mm, for GN 2/3 pans
- Longitudinal slide-in rack with 4+1 shelves, slide-in slot distance 84 mm (optional)
- Easily removable rack and anti-tilt safeguard
- Effective spray water protection equivalent to IP IPX5
- Thermal conductivity 0.04 W/mk
- Insulation as per DIN 4102/A2 to 60 mm
- Free software for generating and managing cooking and baking programs and HACCP data management
- Operation of the fresh steam generator with soft water recommended (see data sheet for specifications)
- The energy saving function facilitates energy saving operation at half power
- Potential-free contact to control third-party appliances (optional)
- Connection to external energy optimisation systems provided by the customer (optional)
- Integrated humidification, available for use at all times during operation
- Supportive, intelligent multiple selection and time management system for parallel operation of cooking programs, with start time selection/start selection
- Integrated symbol explanation

Cleaning, servicing and operational reliability

- Modular equipment: manual cleaning, semi-automatic cleaning or energy- and resource-saving, fully automatic circulation cleaning system supported
- Fully automatic cleaning program with integrated cooling function when the cooking chamber door is closed for immediate readiness for operation
- Fully automatic circulation cleaning system with 5 cleaning programs, including a 15-minute quick cleaning program, with flexible adjustment to the soiling degree and automatic detergent dosing
- Four-stage cleaning process with soaking, cleaning, rinsing and drying
- Start screen for cleaning
- Weekly programming for automatic cleaning programs
- 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
- Circulation cleaning system for perfect cleaning of the whole cooking chamber, even behind the air baffle
- Safety rinsing in case of program stop or power failure
- Freely selectable drying phase
- The drying phase can be interrupted at any time during the cleaning operations
- Standby on completion of cleaning and wait mode (15 min)
- 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
- Automatic water filter status monitoring

Options

- Top control module with right- or left-hinged door
- Left-hand control module with right-hinged door, or right-hand control module with left-hinged door
- Safety door latch
- Electric door latch
- External core temperature probe
- External sous vide probe
- Special voltages for different regions and applications
- Energy optimisation connection as per DIN 18875
- Connection of potential-free contact to control third-party appliances (e.g. extractor hoods)
- LAN
- WLAN
- Design module back wall
- Design module tray (only with left- or right-hand control module)
- Design module appliance colour
- Condensation hood (also available for retrofitting)
- Combination of devices with and without condensation hood
- Height-adjustable appliance feet, 65mm + 23mm adjustment range

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. 11 kW

Voltage: 400 V 3 N AC

Fuse protection: 3 x 16 A

Spray water protection: IPX5

Latent heat: approx. 2.3 MJ/h

Sensitive heat: approx. 1.6 MJ/h

Material, inside / outside: 1.4301 18/10

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

Water drain: DN 40

Flow pressure: 2- 6 bar

Dimensions

Capacity: 5+1 x GN 2/3

Insert direction: lengthways

Insert spacing: 67 mm

Number of meals per day: 80-120

Width: 520 mm

Depth: 625 mm

Height: 693 mm

Weight: approx. 70 kg

Specific cooking chamber volume: approx. 65 l

Approvals/test markings