

Пароконвектоматы JOKER 6-11, 6-23, 6-43

Технические характеристики

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JOKER



Here comes the first fully configurable compact class. More flexible than ever. More space efficient than all. More stylish than any other. And as individual as you.

- Configurable modularity
- Unbeatable capacity
- Maximum flexibility
- Contemporary design

CAVITY SIZES

	JOKER 6-23	JOKER 6-43	JOKER 6-11
Internal dimension in total W / D / H in mm	440 / 440 / 400	440 / 570 / 400	440 / 620 / 400
Internal dimension up to air baffle W / D / H in mm	440 / 370 / 400	440 / 500 / 400	440 / 550 / 400
Volume	0,065 m3	0,088 m3	0,096 m3
Capacity			

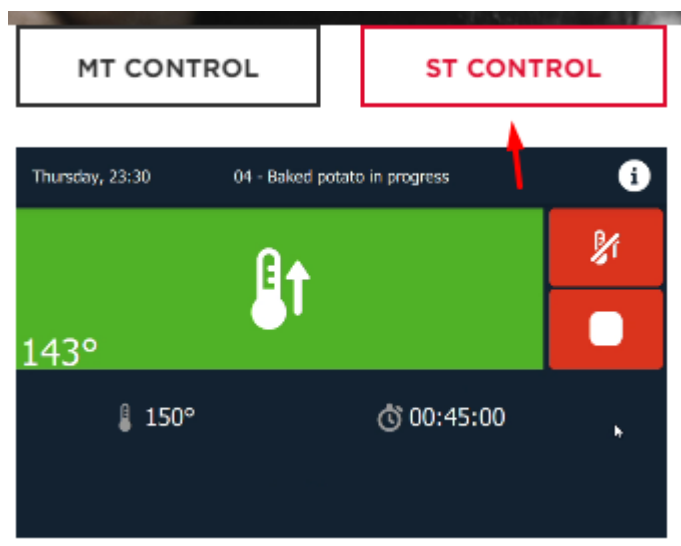
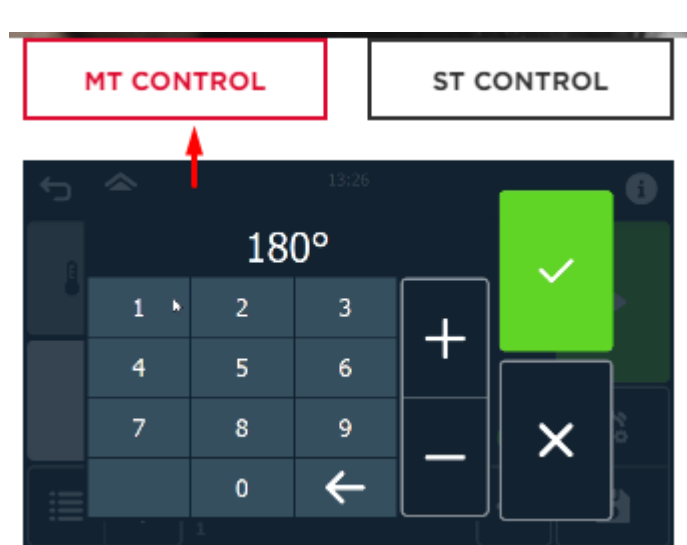
Standard hanging rack	5 + 1 levels 2/3 GN at 67 mm distance	4 + 1 levels BN 43 at 84 mm distance	5 + 1 levels 1/1 GN at 67 mm distance
Tray size	325 mm x 354 mm	350 mm x 440 mm	325 mm x 530 mm
Examples max. capacity*			
Bread rolls	45 pieces à 70 - 85 gram	48 pieces à 70 - 85 gram	60 pieces à 70 - 85 gram
Croissants	24 pieces à 70 gram	36 pieces à 70 gram	32 pieces à 70 gram
Potatoes	15 kilogramm	16 kilogram	20 kilogram
Roast	14 kilogramm	14 kilogram	21 kilogram
Whole chicken	6 pieces à 1.100 gram	8 pieces à 1.100 gram	8 pieces à 1.100 gram
* depending on the hanging rack. Cooking: 5+1 levels at 67 mm distance, Baking: 4+1 levels at 84 mm distance; different hanging racks available according to the application.			

DIMENSIONS

	JOKER 6-23	JOKER 6-43	JOKER 6-11
External dimension			
W / D / H in mm			
Control left	650 / 625 / 560	650 / 755 / 560	650 / 805 / 560
Control on top	520 / 625 / 693	520 / 755 / 693	520 / 805 / 693
Control right	650 / 625 / 560	650 / 755 / 560	650 / 805 / 560

CONTROL MODULE - POSITION

Position of Control	Door
On Top	Right or left hinged door
Left	Right hinged door
Right	Left hinged door



CONTROL MODULE

	Multifunctional, with system!	Reduced and focussed!
	MT Control	ST Control
Description	Nobody likes long explanations. Introducing working with ease, systematically. New features help you to not only bake and cook, but to work with programmes and to plan your workflow. With the new MT-Technology you have your new JOKER and the work routine fully under control.	Focussing on manual cooking and baking. You make clear announcements and are a passionate craftsman, that's what the operating concept of the ST control is all about: getting it done!
Features (extract)	Support with start-up settings Weekly programming PRO Multi Cooking / Multi Baking PRO Multifunctionality (new functions) Even more possibilities to individualize the operating concept - standardizing your operating	Manual cooking / baking (depending on the choice of water module) Programme list Special programmes
Note	Depending on your choice of the position of the control module, the alignment is adjusted (horizontal / vertical).	Depending on your choice of the position of the control module, the alignment is adjusted (horizontal / vertical).

WATER MODULE

	Steam injection	Fresh steam system
Description	Good baking results depend on the right approach! With the new JOKER you can define the steam injection exactly to the milliliter. A manual steam injection during operation is still possible at any time. For perfect shine and best evenness.	The objective: saving time, energy and water. The solution: the Eloma own fresh steam system. It generates steam directly in the cavity. Right when and just as much as needed. Ready to go within seconds whenever you want. The immediate change of operating modes is possible any time. Just as flexible as you are!
Application example	Pastry in, steam off! No wasting of time allowed, so that bread and rolls rise nicely when baking and are deliciously crunchy.	Let the salmon smile. Cooked to the point, glassy appearance, juicy taste. Also sensitive products succeed perfectly in the fresh steam system.
Water tank module	For all occasions where there is no fixed water supply, the JOKER is available with a water tank module. With an integrated fresh and waste water tank, there is no limit to flexibility. Filling levels of the water tanks are conveniently shown on the display, this guarantees intuitive handling and ease of use.	

CLEANING MODULE

	autoclean® PRO with liquid cleaner	autoclean® PRO with solid cleaner	Hand shower
Description	Our fully automatic cleaning system autoclean® PRO stands out with minimum consumption of water, cleaning agents and energy. No waiting time, no manual steps necessary. Cleaning: go!	No space for canisters? We offer flexibility and a spacesaving solution. That's what the JOKER is! Saving resources also applies here: with minimal consumption of water, detergents and energy.	Easy and effective: with the practical hand shower, you can quickly rinse out the cavity.
Application	Choose cleaning level - done. Or, with MT control, fully automate the process: define start or end time, or even use weekly programming PRO for a long term cleaning plan.	Simply place the tab(s) on the built-in outlet sieve, and off you go. Nothing else has to be put in or out.	Crumbs are all that's left in the cavity after a busy day in your shop, providing fresh baked goods from morning to evening. Hand shower at hand, rinse,

	Automatic door opening makes it perfect!		wipe - and you are set for the next busy day.
Note	You can also use our cleaner tabs at any time.	You don't need a finisher tab with every single cleaning cycle. But don't worry: the JOKER tells you when.	The JOKER supports you and gives you cleaning instructions via the screen.

DESIGN MODULE

Storage	Back cover	Colour
<p>shortage of space - make the most of it by using also the top of the unit. With the storage module, nothing will slide or fall down. Obviously, this only works with the control module on the side.</p> <p>Every centimeter counts.</p>	<p>The JOKER can turn its back. Choose the back cover, use it as a promotional space, for example by including your own logo. Provide the right message to your customers.</p> <p>The choice is yours!</p>	<p>You want to show your colours? The JOKER can too, according to your taste - it does not need to clash. Make it yours by giving it a paintwork.</p> <p>> Minimum order quantity: 10 pieces</p>

ACCESSORIES

Support Stands	Combimix-Kits	Multo-Eco-Condensation Hood	Built-in kit
<p>We continue the modular approach. Configure the support stand of your new JOKER according to your needs: with or without levels, with or without bottom shelf.</p> <p>> retrofit possible</p>	<p>A clever move! The new compact class can easily be stacked to a power center. No protruding parts. Everything fits. The maximum recommended insertion height is maintained. For a comfortable working environment.</p>	<p>Condensation hood on - easy breeze! The moisture and vapors produced during cooking are condensed in the hood. This pleases the kitchen team as well as the guest. And by the way you conserve the environment.</p> <p>Looks good, right?</p>	<p>A perfect fit when built in your kitchen cupboard. With the hood, you do not need to worry about exhaust air. The heavy duty pull-out rails will make your service technician smile: the JOKER 6-23 can be pulled out completely, so service and maintenance are an easy game.</p> <p>A practical solution!</p>

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