

# JOKER 6-11

with MT control and fresh steam system



## HIGHLIGHTS

- **MODULARITY**  
Configuration options based on actual requirements
- **CAPACITY**  
Maximum use of space with minimum external dimensions, with a cavity 44 cm wide and 40 cm high
- **FLEXIBILITY**  
Selectable control position, based on available space
- **DESIGN MODULE**  
Form follows function.  
Clean lines, clear touch screen, simple operation

## JOKER 6-11 with MT control and fresh steam system -

### Device data

	6-11
Material	1.4301
Design module	according to DIN 18866
Protection class	IPX5
<b>Device dimensions</b>	
Control on top, stop on the left / right (WxDxH) [mm]	520 x 805 x 693
Control on the right / stop on the left / right (WxDxH) [mm]	650 x 805 x 560
Weight [kg]	83
Weight, with packaging [kg]	100
<b>Capacity</b>	
Number of inserts	5+1 x GN 1/1
Cavity volume [l]	96
Insert spacing [mm]	67

### Electrical connection

	6-11
<b>Voltage 200 V ... 230 V 1 NAC</b>	
Power requirement [kW]	-
Rated current [A]	-
Fuse protection	-
Residual-current circuit breaker Tripping current [mA]	-
Cable cross section (recommended) [mm <sup>2</sup> ]	-
<b>Voltage 380 V ... 415 V 3 NAC</b>	
Power requirement [kW]	7.7
Rated current [A]	11.2
Fuse protection	3 x 16 A
Residual-current circuit breaker Tripping current [mA]	Type B 30
Cable cross section (recommended) [mm <sup>2</sup> ]	1.5

### Heat output, heat emissions

	6-11
Heat, latent [MJ/h (kW)]	3.0 (0.8)
Heat, sensitive [MJ/h (kW)]	2.1 (0.6)
Noise [db (A)]	<70

## JOKER 6-11 with MT module and fresh steam

### system Setting up

Safety distance [mm]	rear	min. 50
	right	min. 50
	left	min. 50
Minimum clearance [mm]	to combi steamers, ovens, convection units	min. 50
	to deep fryers, open/hot fat/oil, heat sources, gas appliances	min. 1000

### Water/Waste water

#### Water supply

Water supply/dim [A]	2 x G 3/4"
Flow pressure [bar (kPa)]	2 - 6 (200 - 600)

#### Waste water connection

Without cleaning	External siphon/connection
With hand shower	External siphon/connection
With autoclean® PRO	Permanent connection
Type	DN40 (min. inside dia.: 36 mm) for permanent connection
Drain line gradient [%]	min. 3

#### Soft water quality

General requirement: Drinking water

Total hardness

[°dH] ≤ 3

[ppm] 70 - 125

[°TH] 7 - 13

[°e] 5 - 9

pH value 7.0 - 8.5

Cl (chlorine) [mg/l] max. 60

Cl<sub>2</sub> (free chlorine) [mg/l] max. 0.2

SO<sub>4</sub><sup>2-</sup> (sulphate) [mg/l] max. 150

Fe (iron) [mg/l] max. 0.1

Temperature [°C] max. 50

electrical conductivity [μS/cm] 20 - 90

Water pressure [bar] 4 (2 - 6)

#### Hard water quality

General requirement: Drinking water

Total hardness

[°dH] ≤ 14

[ppm] ≤ 250

[°TH] ≤ 25

[°e] ≤ 18

#### Maximum water flow

##### Soft water

Without cleaning	0.3 l/min
With hand shower	0.3 l/min
With autoclean® PRO	0.3 l/min

## JOKER 6-11 with MT module and fresh steam system

Maximum water flow	
<b>Hard water</b>	
Without cleaning	6.8 l/min
With hand shower (at 4 bar)	4.8 l/min
With autoclean® PRO:	6.8 l/min

### Equipment

- 12 operating modes:
  - Steaming
  - Intensive steaming
  - Vario steaming
  - Convection
  - Combi-cooking
  - Low-temperature cooking
  - Delta-T cooking
  - Regenerating
  - Baking with steam injection
  - Holding
  - Proofing
  - Thawing
- 7" capacitive screen
- Inner and outer housing made of rustproof stainless steel
- IPX 5 (resistant to water jets)
- Seamless hygienic cooking chamber
- Adjustable air deflector
- Door with triple glazing and LED lighting
- Quick-action door closure
- Supply air/exhaust air
- Internal core temperature probe with 4 measuring points
- USB interface
- Frequency converter
- Manual cooking / Manual baking:
  - Temperature, adjustable between 30°C - 300°C - to the exact degree
  - Core temperature, adjustable between 20°C - 100°C - to the exact degree
  - Humidity can be exactly adjusted between 0 - 100%
  - Steam injection, adjustable in ml or over time
  - Manual humidification
  - Automatic resting time in accordance with the steam injection quantity
  - Time, adjustable up to 24 hours, including continuous operation
- Steptronic®
- Step overview
- Alphanumeric memory function with image and sound selection
- Favourites marking during the saving process
- Menu group marking during the saving process
- Product group marking during the saving process
- Bar and product code marking during the saving process
- ADC - Active dehumidification in 5 stages
- Fan speed in 5 increments
- Timed fan speeds

### Equipment

- Additional Cooking time
- Repeat mode
- Changing settings during operation
- Stop Preheat during operation
- Half occupancy function
- Last® 20
- Programme list with 400 programs with 20 steps each:
  - Program search
  - Displaying and filtering menu groups
  - Displaying and filtering product groups
- Favourites list:
  - Favourites search
  - Displaying and filtering menu groups
  - Displaying and filtering product groups
- Special programs:
  - Low-temperature cooking
  - Delta-T cooking
  - Regenerating
  - Holding
  - Thawing
  - Proofing
- Weekly programming PRO
- Multi Cooking PRO
- Cool Down function: Auto-Temp (default setting for cooking and autoclean® PRO with liquid cleaner)
- Preheat function with temperature specification, adjustable and adaptable
- E/2 Energy saving function
- SPS® - Steam Protection System
- Timer function: Input of start and end time
- Display of actual/target temperature
- Display of the actual core temperature
- Cool-down function active-temp adjustable (default setting for autoclean® PRO with solid detergent)
- Cool Down function: Adjustable Manual-Temp
- Cleaning & Care
  - semi-automatic cleaning
  - Drying phase freely selectable
  - The drying phase can be interrupted during the cleaning operations
- Settings & Service:
  - Language setting in 25 languages
  - Time and date setting
  - Keyboard setting: 6 different versions
  - Data and HACCP logging and display
  - Automated cleaning and maintenance notices
  - Automatic switching between standard time and daylight saving time
  - Password manager
  - Sound manager
  - Image manager
  - Program manager PRO
- Setting and customisation options (Quick Modes/Direct Modes)
- Start-up Settings
  - Standby image and time
  - Version: light or dark
  - Start screen

## JOKER 6-11 with MT module and fresh steam system

### Additional module

#### Hand shower module

- Drying can be interrupted in standard equipment

#### autoclean® PRO module

- Cleaning & Care - fully automatic cleaning
- Available with liquid cleaner and solid detergent

#### Module Design

- Unit back cover
  - Unit storage (only with lateral control)
  - Unit colour\*
- \* Minimum order quantity: 10 devices

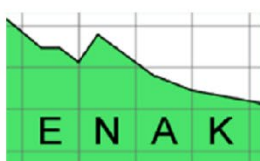
### Device options

- Device feet
- Safety door latch
- Electric door latch for automatic door opening
- External core temperature probe
- External sous vide probe
- LAN
- WLAN
- Energy optimization connection
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)

### Accessories

- Multi-Eco condensation hood
- Kombimix kits, base frames and Multi-Eco condensation hoods for Mix stations
- Various racks
- Base frames
- Various trays, grills and containers
- ProConnect

### Approvals/test markings



\* EnergyStar energy efficiency test only for JOKER 6-11

## JOKER 6-11 with MT control and fresh steam system

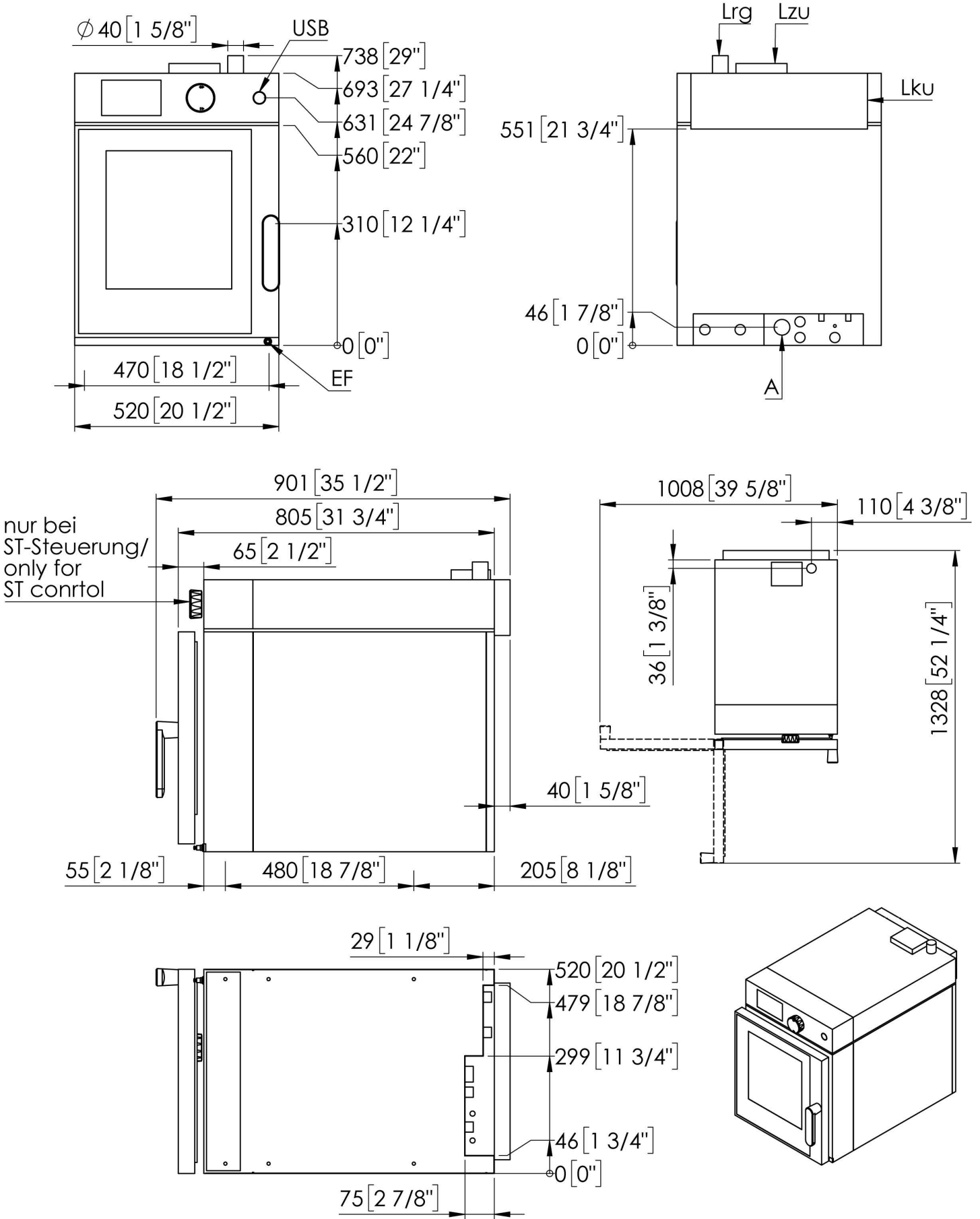
### Dimensional drawings (all dimensions in mm [inches])

#### Key for dimensional drawings

Designation	Meaning
A	Waste water connection (DN40)
Lzu	Supply air opening
Lrg	Exhaust air pipe
Lku	Air intake duct for device cooling
EF	External sensor
USB	USB port

**JOKER 6-11 with MT module and fresh steam system**

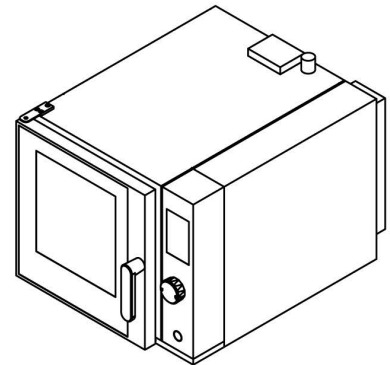
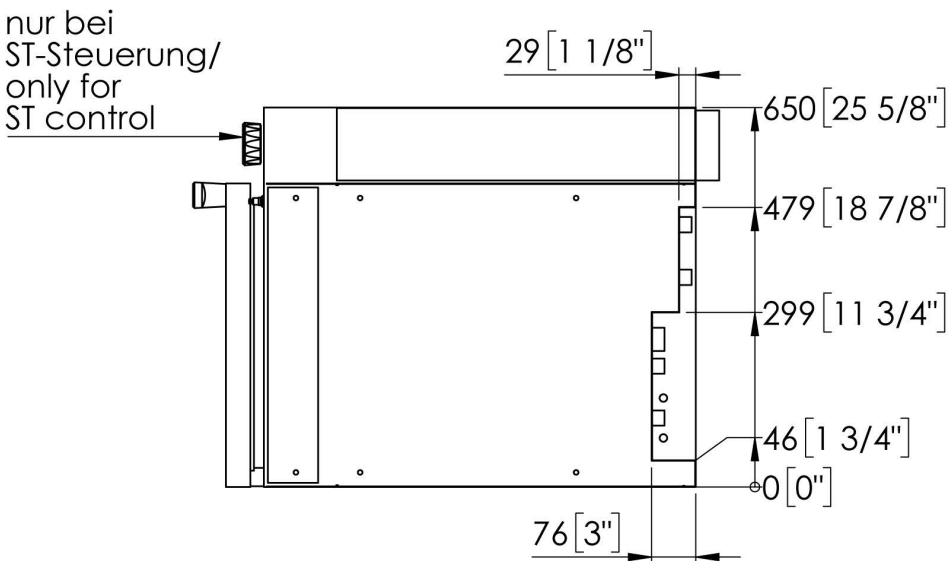
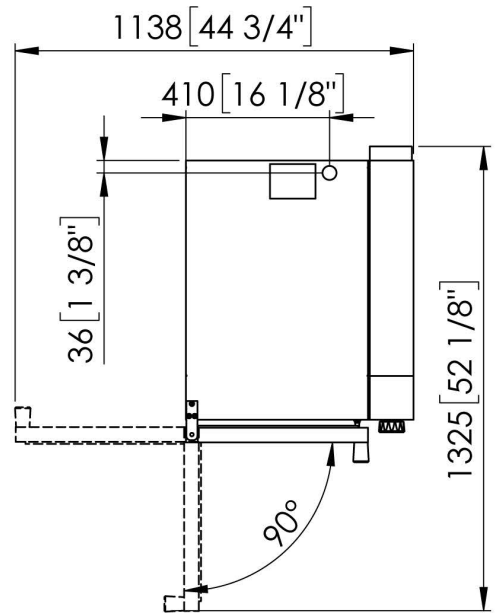
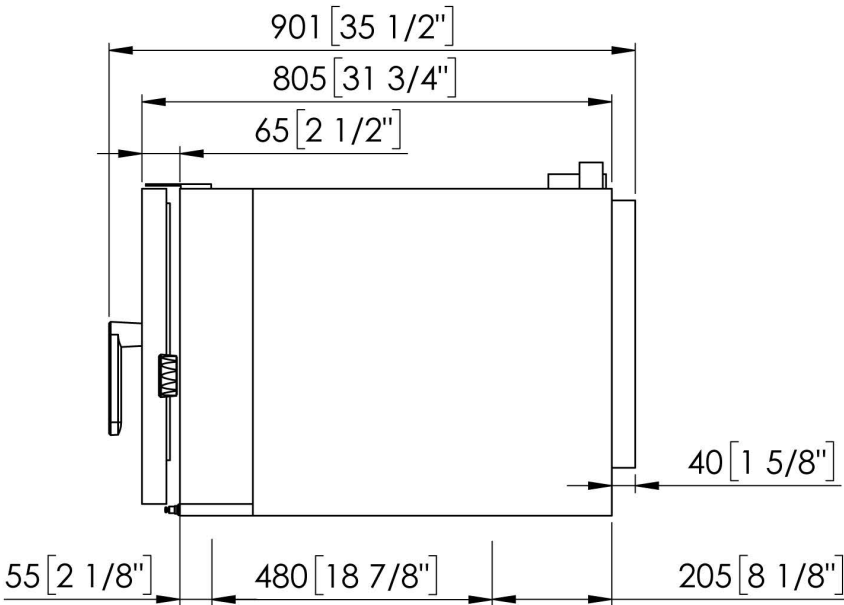
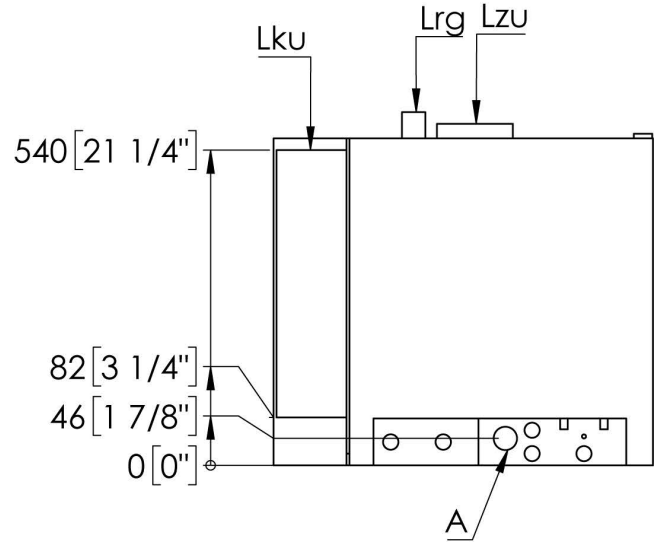
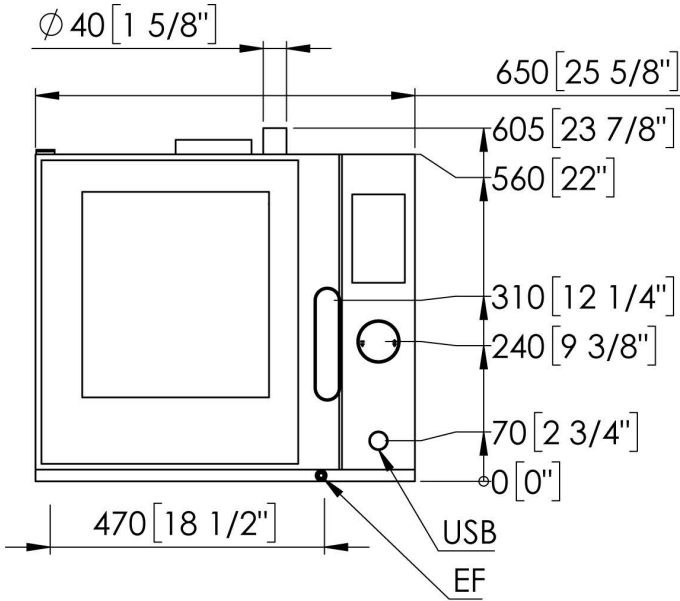
**Dimensioned drawing 6-11, door stop on the left, control on top**





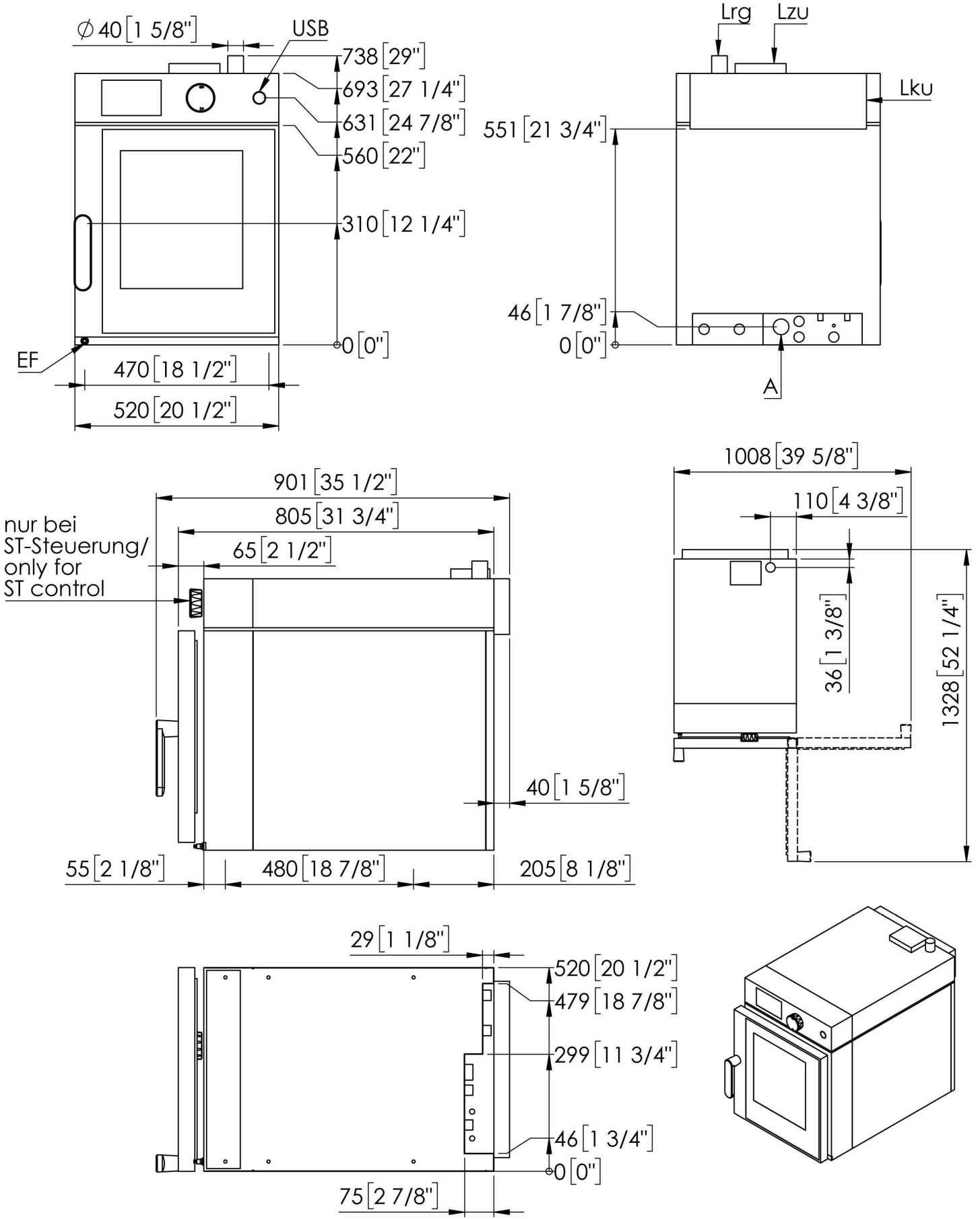
**JOKER 6-11 with MT module and fresh steam system**

**Dimensioned drawing 6-11, door stop on the left, control on the right**



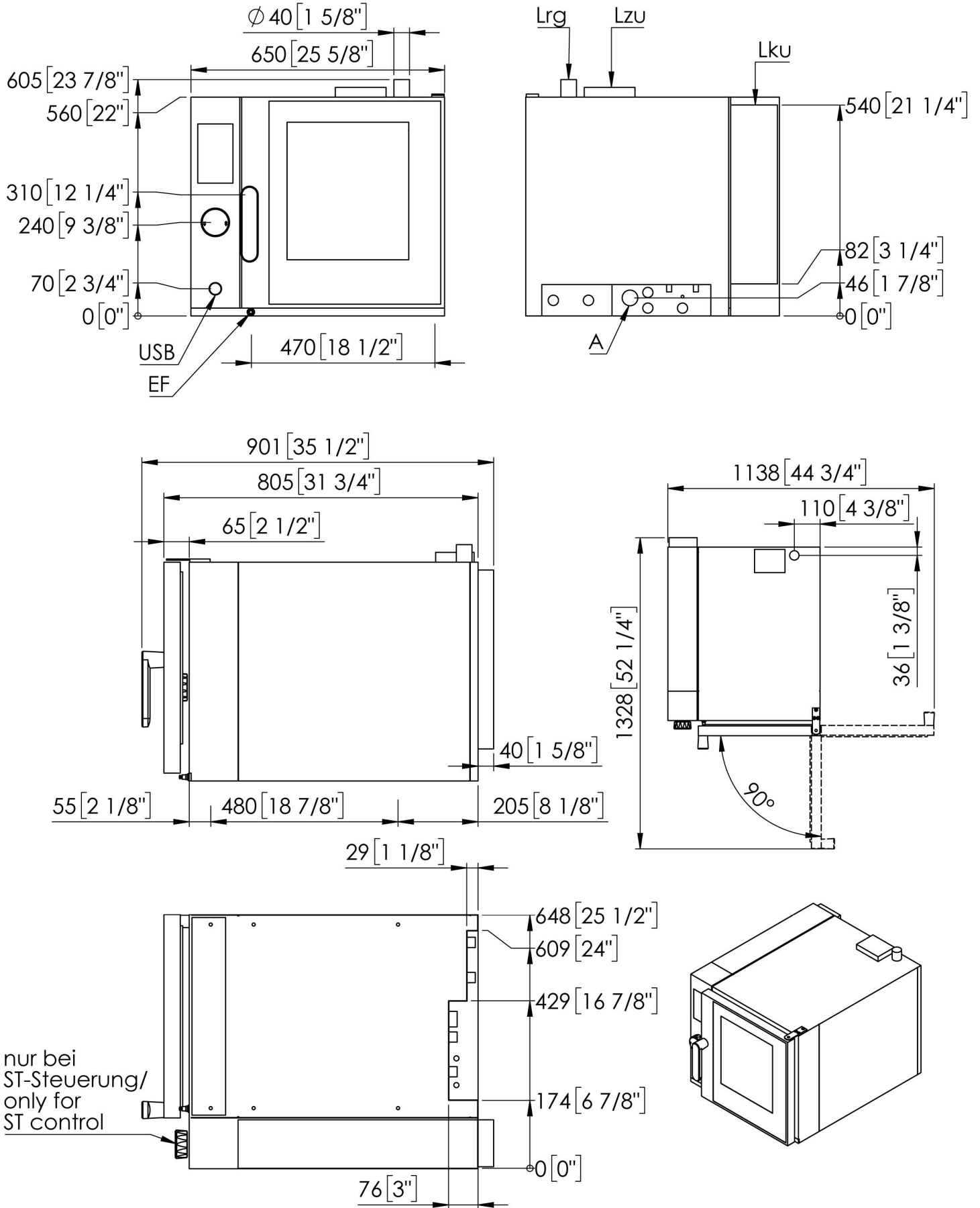
**JOKER 6-11 with MT module and fresh steam system**

**Dimensioned drawing 6-11, door stop on the right, control on top**



**JOKER 6-11 with MT module and fresh steam system**

**Dimensioned drawing 6-11, door stop on the right, control on the left**



## JOKER 6-11 with MT module and fresh steam system

Variants depending on the equipment Water module and Cleaning module (X yes,- no)

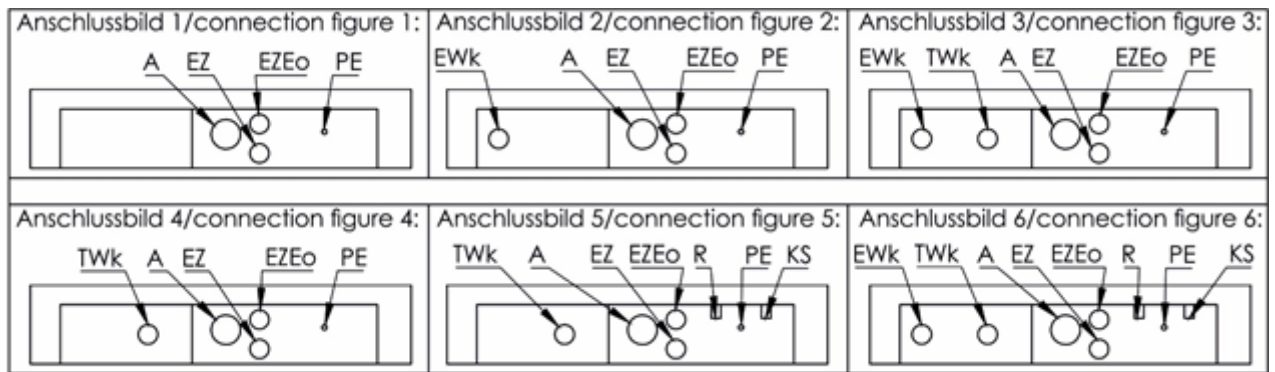
Variants depending on the equipment Water module and Cleaning module (X yes, - no)

Fresh steam system	Steam Injection	Hand shower hose spray nozzle	autoclean® PRO	connection figure
-	-	-	-	1
-	X	-	-	2
X	-	-	-	
X	-	X	-	3
-	X	X	-	
-	-	X	-	4
-	-	X	X	5
-	-	-	X	
X	-	-	X	6
X	-	X	X	
-	X	-	X	
-	X	X	X	

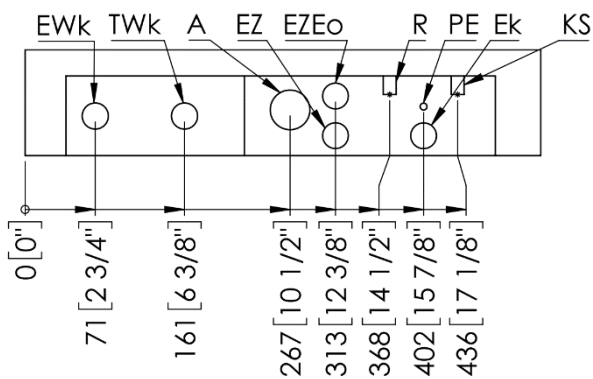
## JOKER 6-11 with MT module and fresh steam system

### Key for connection figures

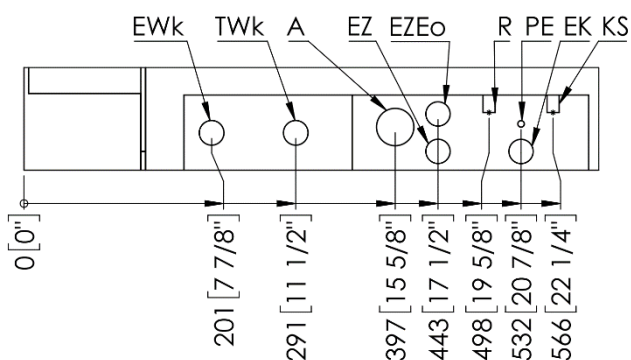
Designation	Meaning
A	Waste water connection (DN40) Connection for waste water line (Dn 1 5/8")
EWk	Anschluss Weichwasser / Connection for soft water
EF	externer Fühler / external sensor
EZ	Stromversorgung / Power supply
EZEo	Optimierungsanlage / Power optimization
PE	Equipotential bonding connection Connection for potential equalization
TWk	Hard water connection Connection for hard water
R	Anschluss für Reiniger / Connection for cleaner
KS	Anschluss für Klarspüler / Connection for rinse



### Bedienung oben und rechts / Control top and right



### Bedienung links / Control left





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