JOKER 6-11

with MT control, fresh steam system and water tank module

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

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Device data

	6-11
Material	1.4301
Device dimensions	
Control on top, stop on the left / right (WxDxH) [mm]	520 x 805 x 805
Control on the right / stop on the left / right (WxDxH) [mm]	650 x 805 x 672
Weight [kg]	98
Weight, with packaging [kg]	115

Capacity	6-11
Number of inserts	5+1 x GN 1/1
Cavity volume [l]	96
Insert spacing [mm]	67

Electrical connection

	6-11
Voltage 200 V ... 230 V 1 NAC	
Power requirement [kW]	-
Rated current [A]	-
Fuse protection	-
Residual-current circuit breaker Tripping current [mA]	-
Cable cross section (recommended) [mm²]	-
Voltage 380 V ... 415 V 3 NAC	
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) [mm²]	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

Setting up

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

Water tanks

Fresh water tank	
Capacity [l]	6.5
Maximum operating time at 100% humidity [h]	1.5
Material	Stainless steel

Waste water tank	
Capacity [l]	5
Material	Stainless steel

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_2 (free chlorine) [mg/l]	max. 0.2
SO_4^2 (sulphate) [mg/l]	max. 150
Fe (iron) [mg/l]	max. 0.1
Temperature [°C]	max. 40
electrical conductivity [µS/cm]	20 - 90

Approvals, marks of conformity

Design module	as per DIN 18866-2
Manufacturer's certificate	CE conformity
Protection class	IPX5

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Equipment

- 12 operating modes
- 7″ capacitive screen
- USB interface
- Internal core temperature probe with 4 measuring points
- Supply air/exhaust air
- Frequency converter
- LED/triple glazing
- Quick-action door closure
- Adjustable air deflector
- Inner and outer housing made of rustproof stainless steel
- Seamless hygienic cooking chamber
- IPX 5 (resistant to water jets)

Start-Up Settings

Manual cooking / Manual baking

  - Temperature, adjustable between 30°C - 300°C - to the exact degree
  - Time, adjustable up to 24 hours, including continuous operation
  - 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
  - Automatic resting time in accordance with the steam injection quantity
  - Manual humidification

- 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
- 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
- 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)

Cool Down function: Adjustable Manual-Temp

Cleaning & Care - manual cleaning supported

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 options
- Standby image and time setting
- Display setting: light or dark
- Start screen setting
- Setting and customisation options (Quick Modes/Direct Modes)
- Drying phase freely selectable

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Additional module: Design module

- Unit back cover
- Unit colour
  * Minimum order quantity: 10 devices

Device options

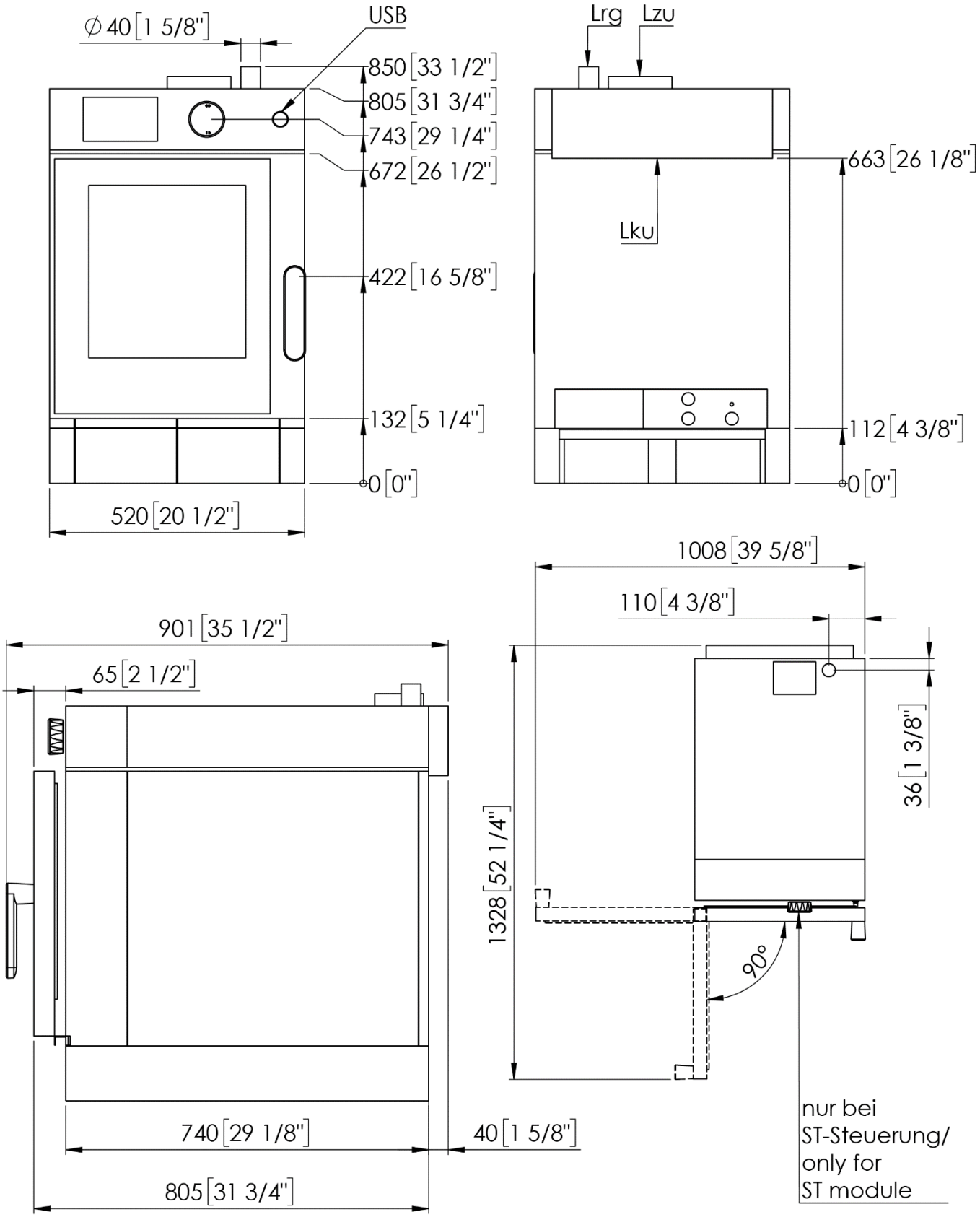
- Device feet
- Safety door latch
- Electric door latch
- External core temperature probe
- External sous vide probe
- LAN
- WLAN
- Energy optimization connection
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)

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

JOKER 6-11with MT module, fresh steam system and water tank module

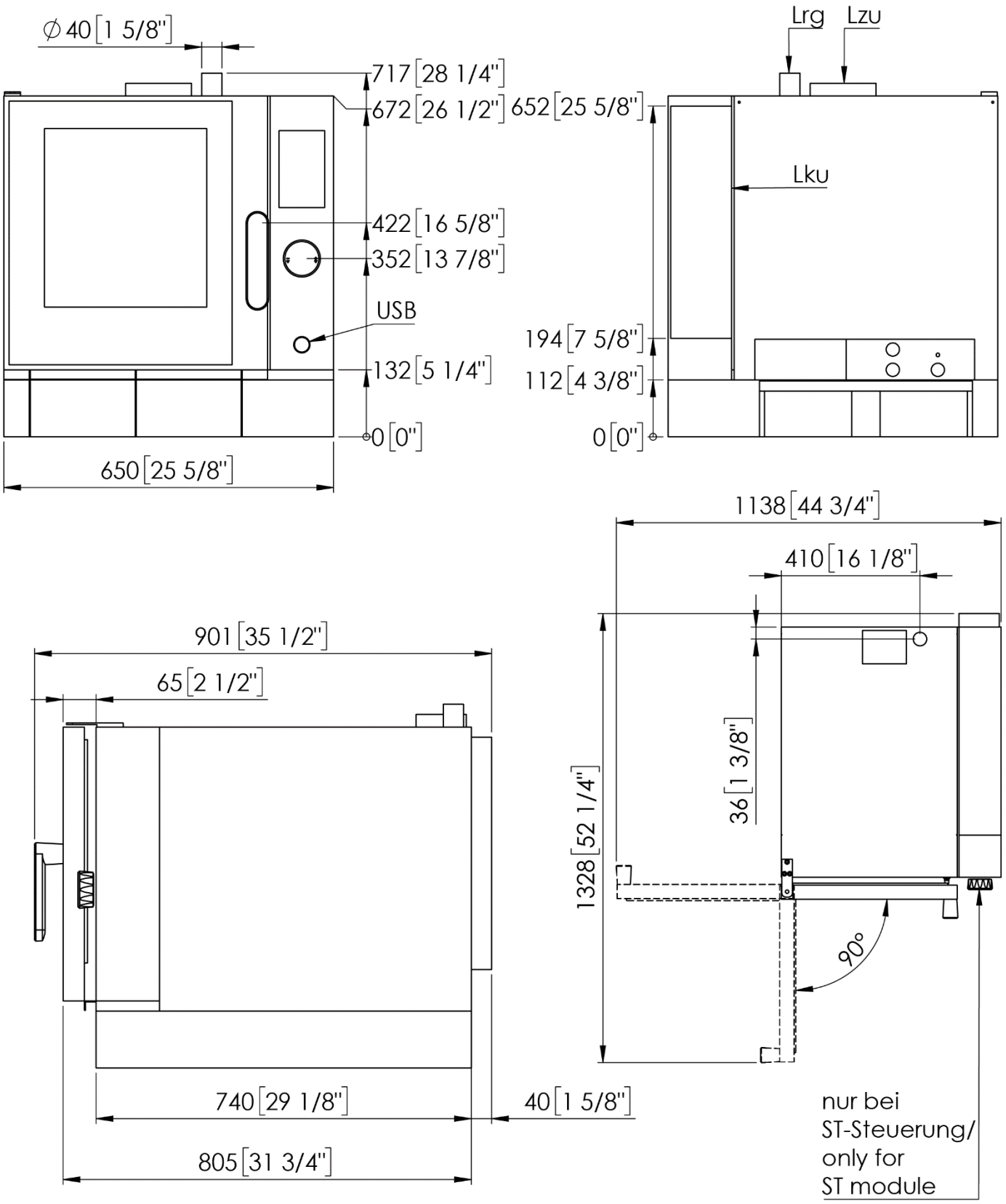
Dimensioned drawing 6-11, door stop on the left, control on top



Lzu Zuluftöffnung / Supply air opening
Lku Luftansaugschacht Gerätekühlung/
Air intake for cooling
Lrg Abluftrohr / Exhaust air pipe
USB USB-Buchse / USB port

JOKER 6-11 with MT module, fresh steam system and water tank module

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



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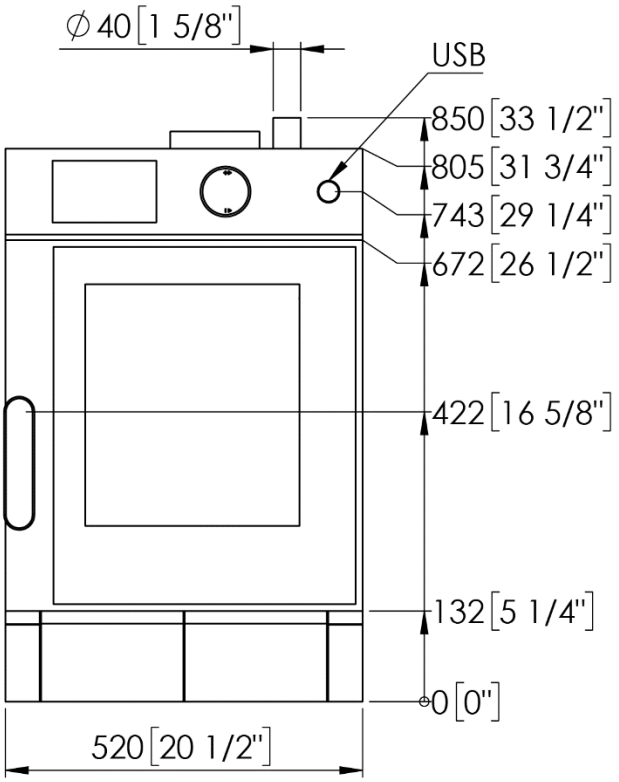

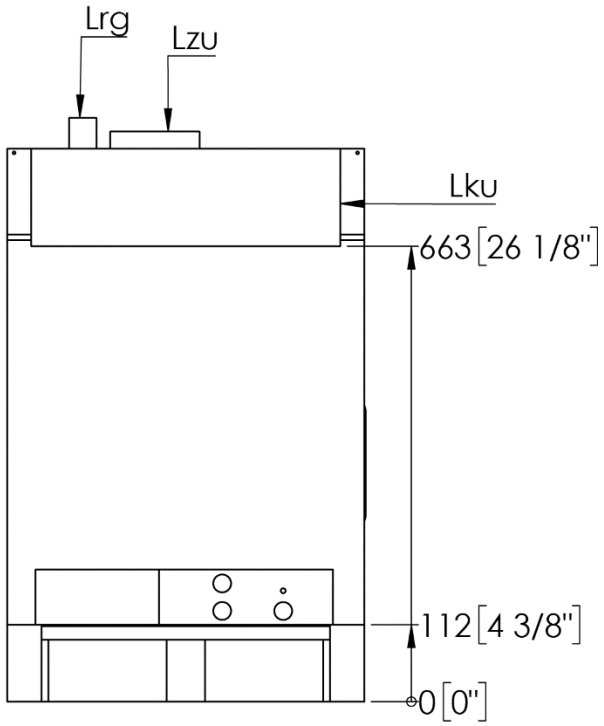

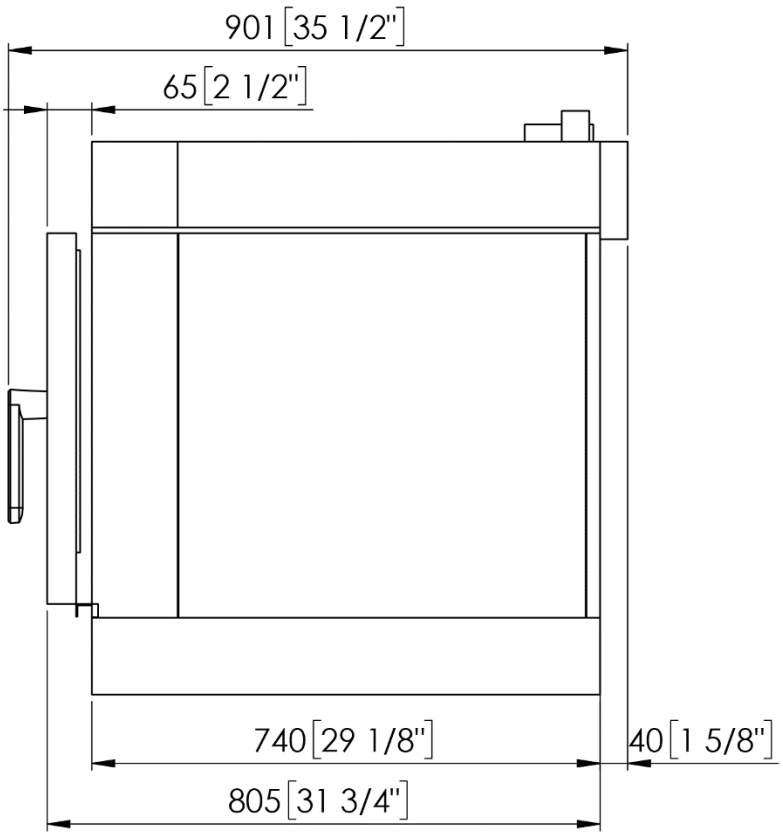

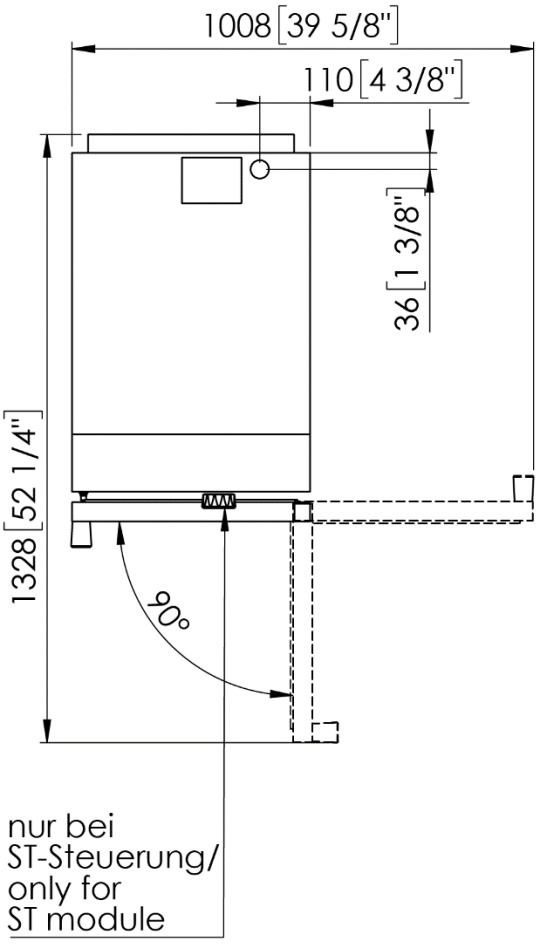

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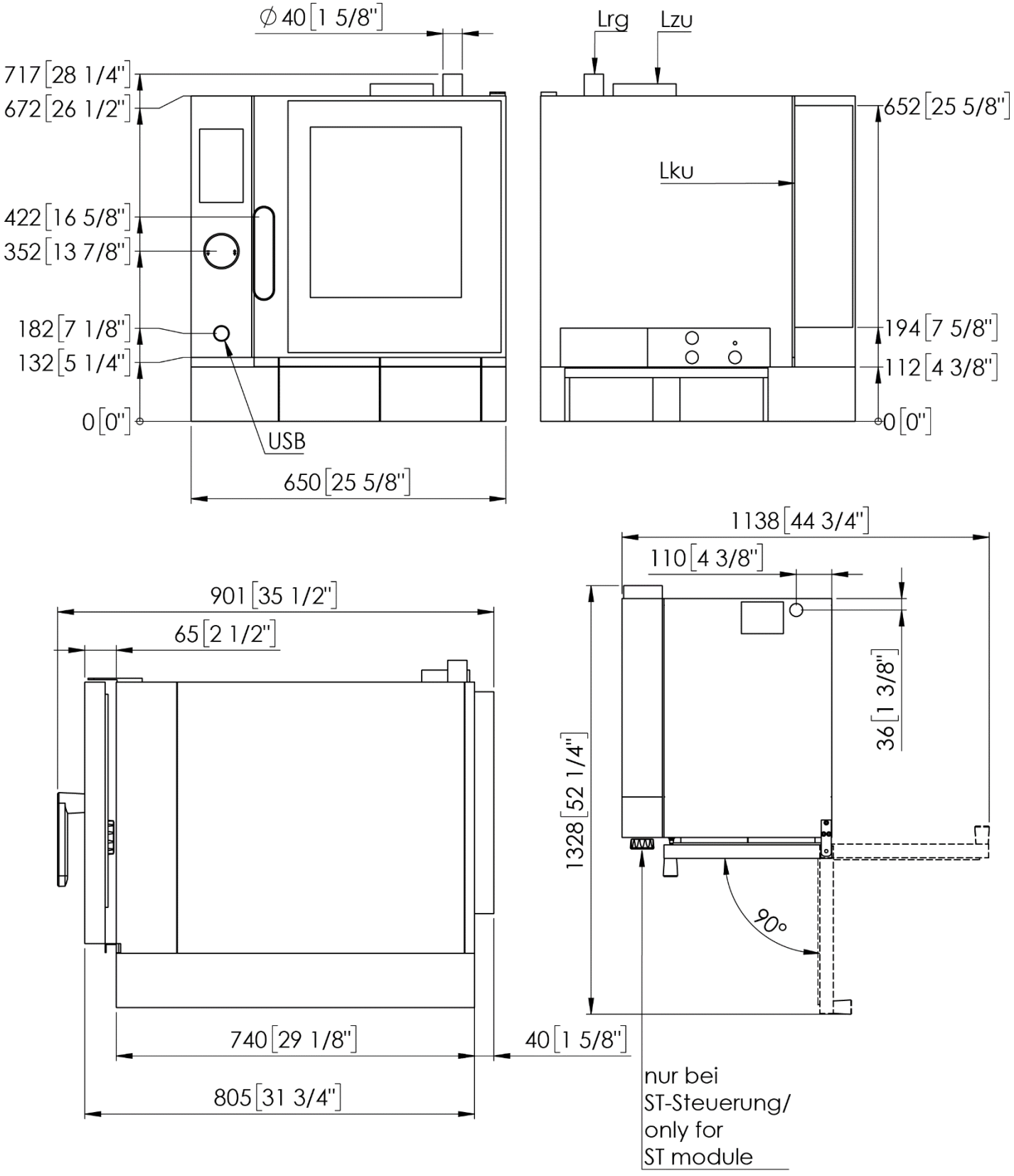
Dimensioned drawing 6-11, door stop on the right, control on the left



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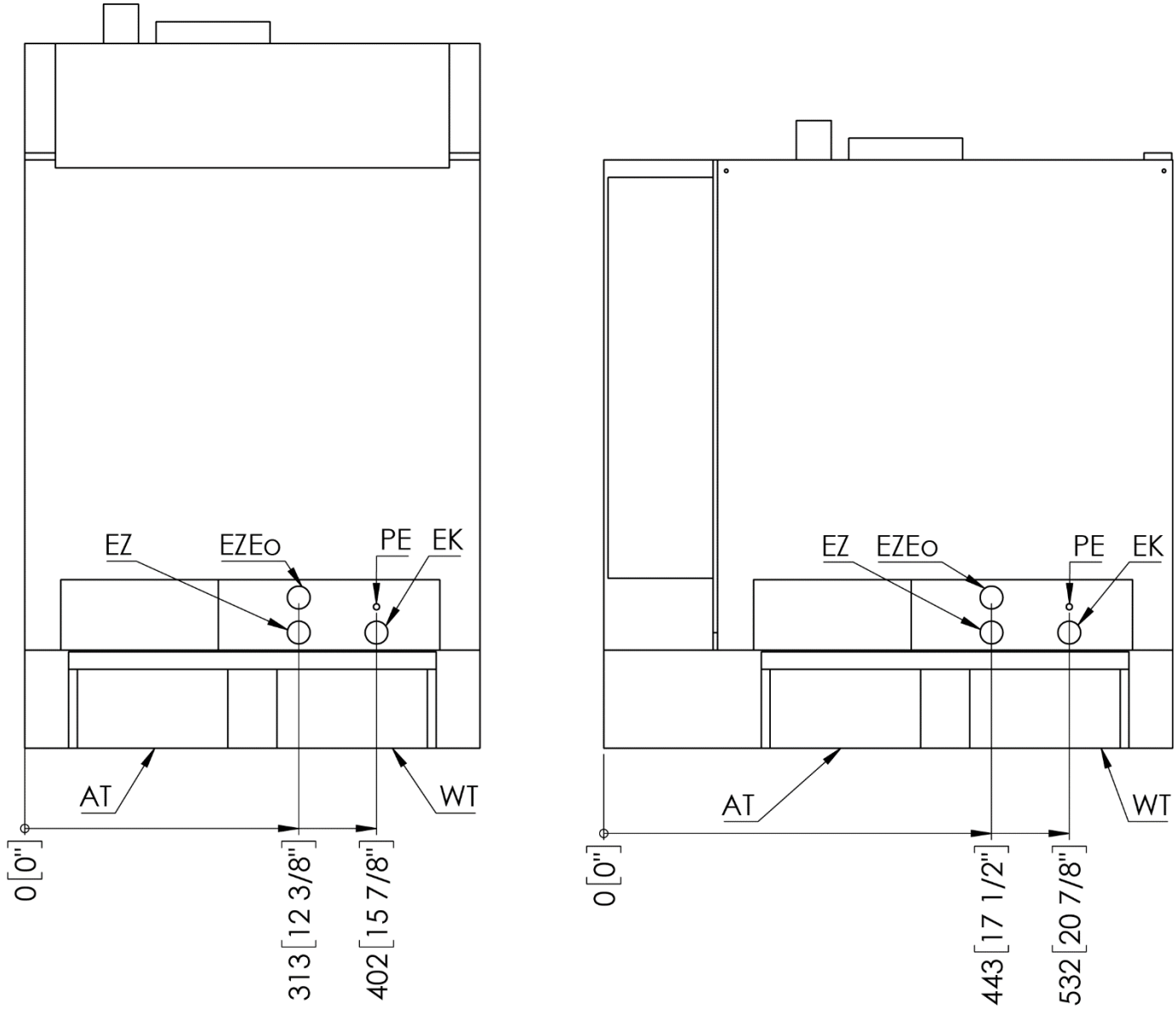
Connection diagram



Die Maße entsprechen auch der Variante mit Steuerung Seite (links)/
The dimensions also correspond to the variant with control on the left side

AT Abwassertank
Waste water tank
EK Kommunikationsanschluss (z.B. RS232, LAN)
Communications connection (e.g. RS232, LAN)
EWk Anschluss Weichwasser
Connection for soft water
EZ Stromversorgung
Power supply

EZEo Optimierungsanlage
Power optimization
PE Anschluss Potenzialausgleich
Connection for potential equalisation
WT Frischwassertank
Fresh water tank

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