

JOKER 6-11

with ST 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

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Device data

	6-11
Material	1.4301
Design module	according to DIN 18866
Protection class	IPX5
Device dimensions	
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
Capacity	
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) [mm ²]	-
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) [mm ²]	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

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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

Soft 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 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. 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

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Maximum water flow

Hard water

Without cleaning	6.8 l/min
With hand shower (at 4 bar)	4.8 l/min
With autoclean® PRO:	6.8 l/min

Equipment

- 8 operating modes:
 - Steaming
 - Intensive steaming
 - Vario steaming
 - Convection
 - Combi-cooking
 - Low-temperature cooking
 - Delta-T cooking
 - Regenerating
- Twist knob
- 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:
 - 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%
 - Manual humidification
 - Time, adjustable up to 24 hours, including continuous operation
- Steptronic®
- Step overview
- Numeric memory function
- ADC - Active dehumidification in 5 stages
- Fan speed in 5 increments
- Cleaning & Care
 - semi-automatic cleaning
 - Drying phase freely selectable
 - The drying phase can be interrupted during the cleaning operations
- Timed fan speeds
- Preheat function with temperature specification, adjustable
- E/2 Energy saving function
- SPS® - Steam Protection System
- Timer function: Input of start and end time
- Display of actual/target temperature
- Changing settings during operation
- Stop Preheat during operation
- Programme list with 99 programs with 9 steps each
- Special programs:
 - Low-temperature cooking
 - Delta-T cooking
 - Regenerating
- Cool Down function: Auto-Temp (default setting for cooking and autoclean® PRO with liquid cleaner)
- Cool-down function active-temp adjustable (default setting for autoclean® PRO with solid detergent)
- Cool Down function: Adjustable Manual-Temp
- 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
 - Sound manager
 - Program manager

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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

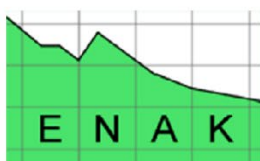
Device options

- 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

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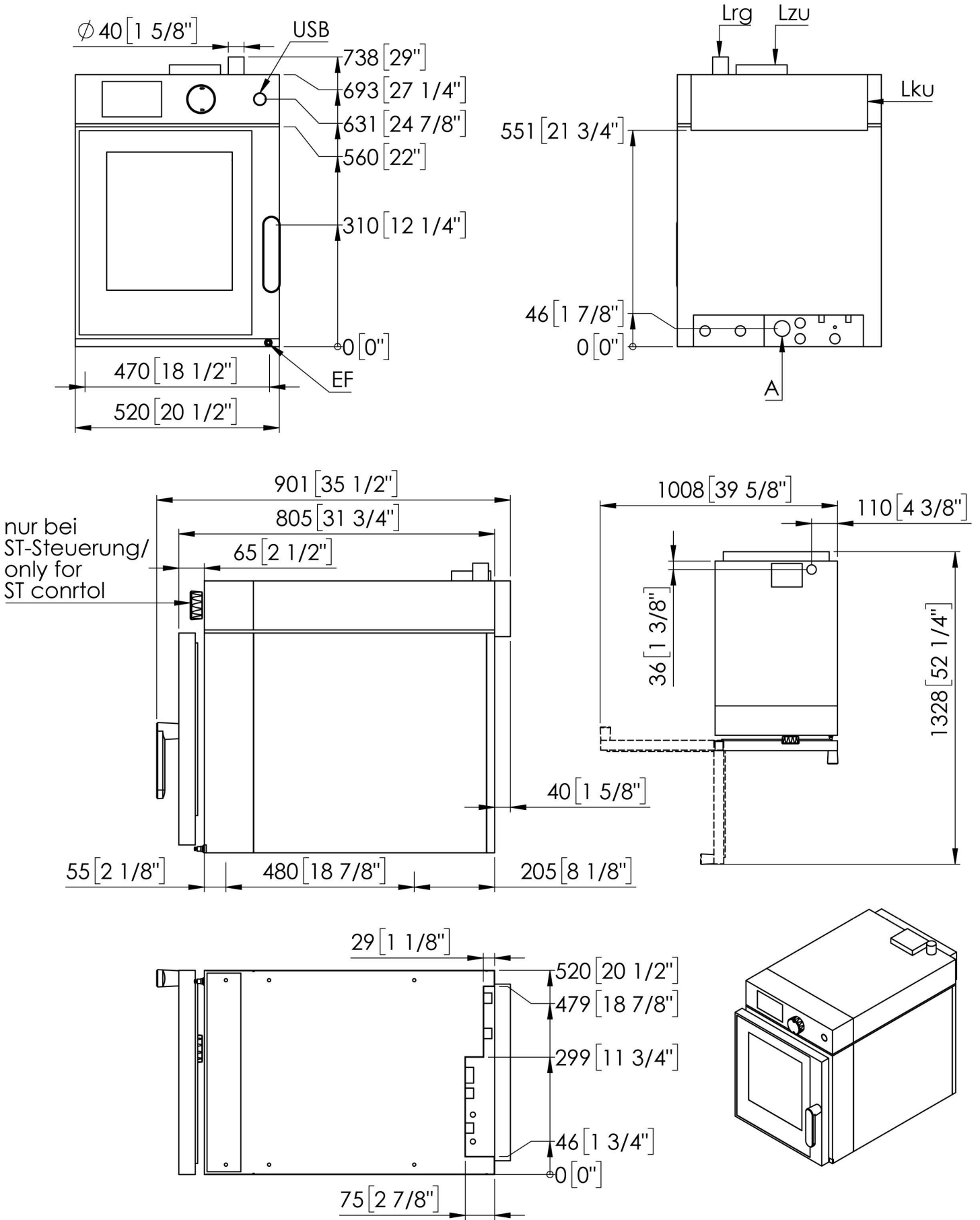
Dimensional drawings (all dimensions in mm [inches])

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

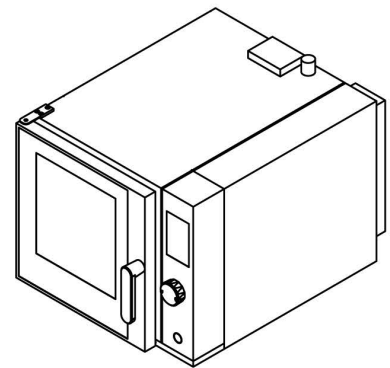
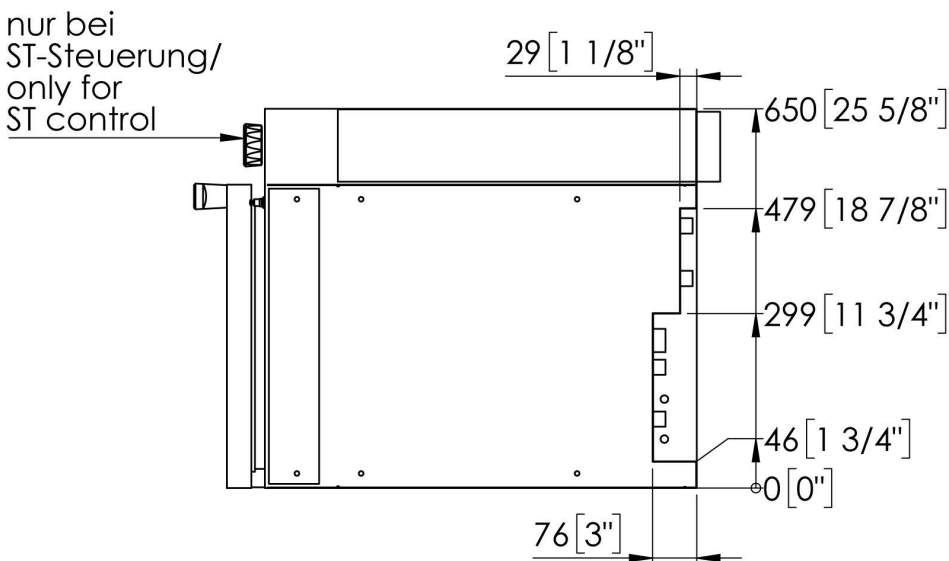
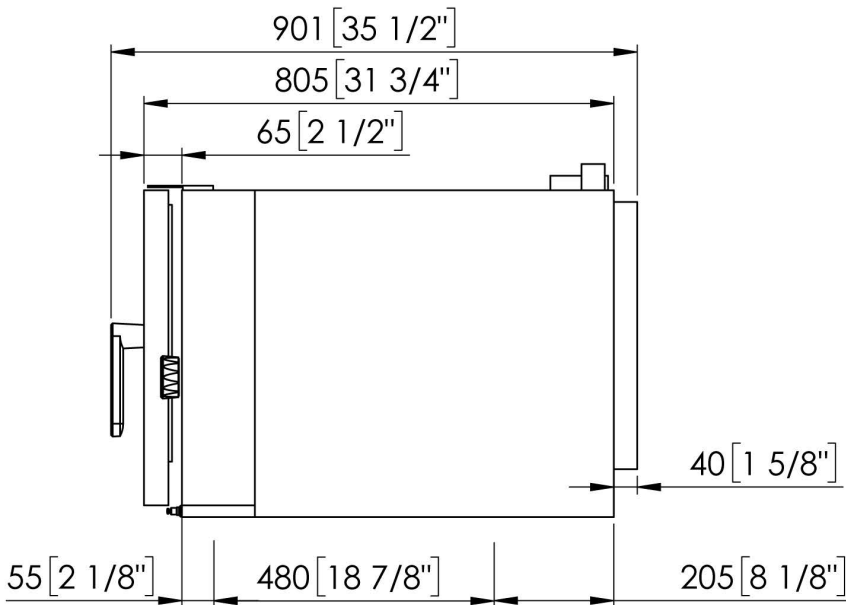
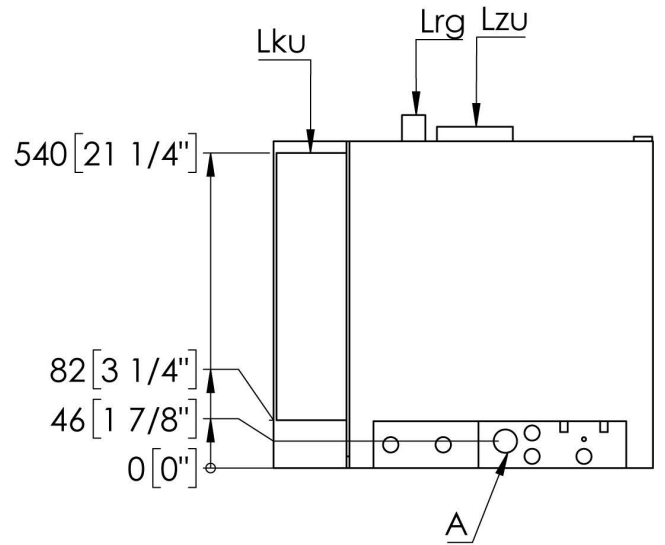
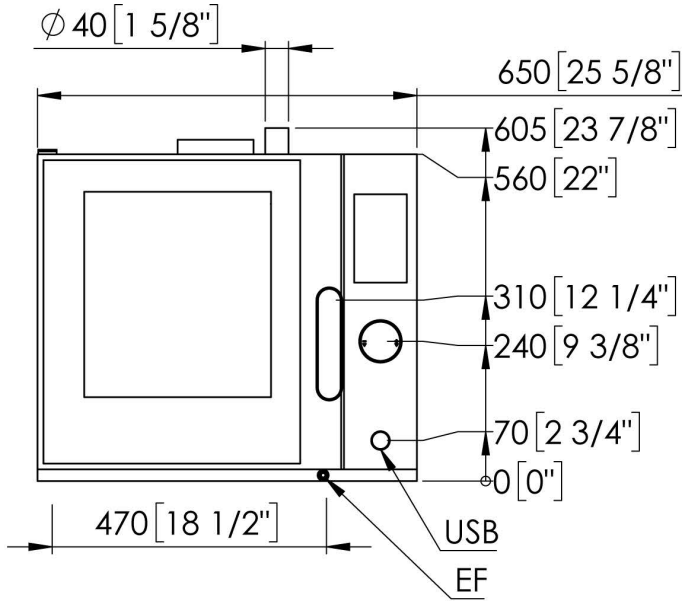
JOKER 6-11 with ST module and fresh steam system

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



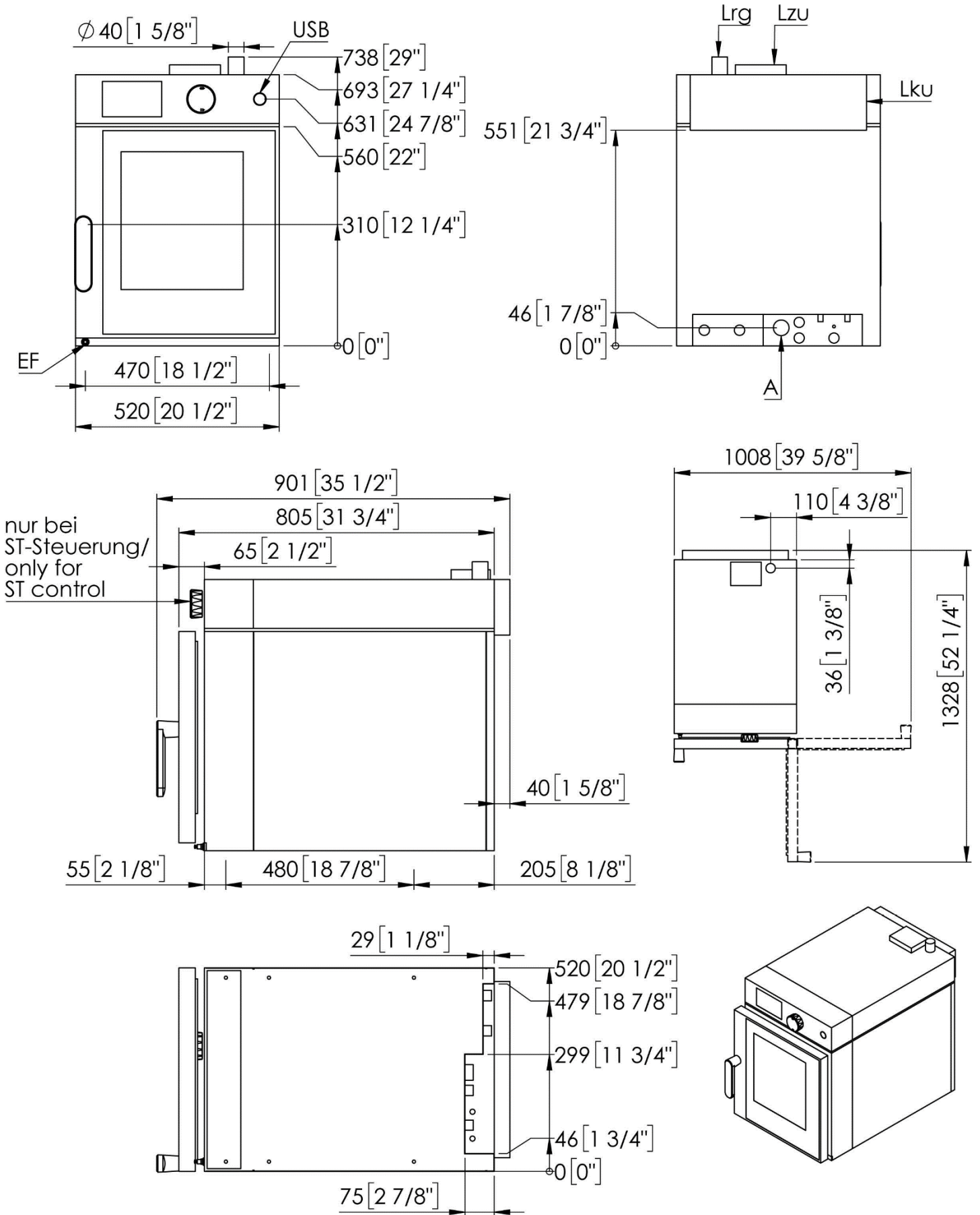
JOKER 6-11 with ST module and fresh steam system

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



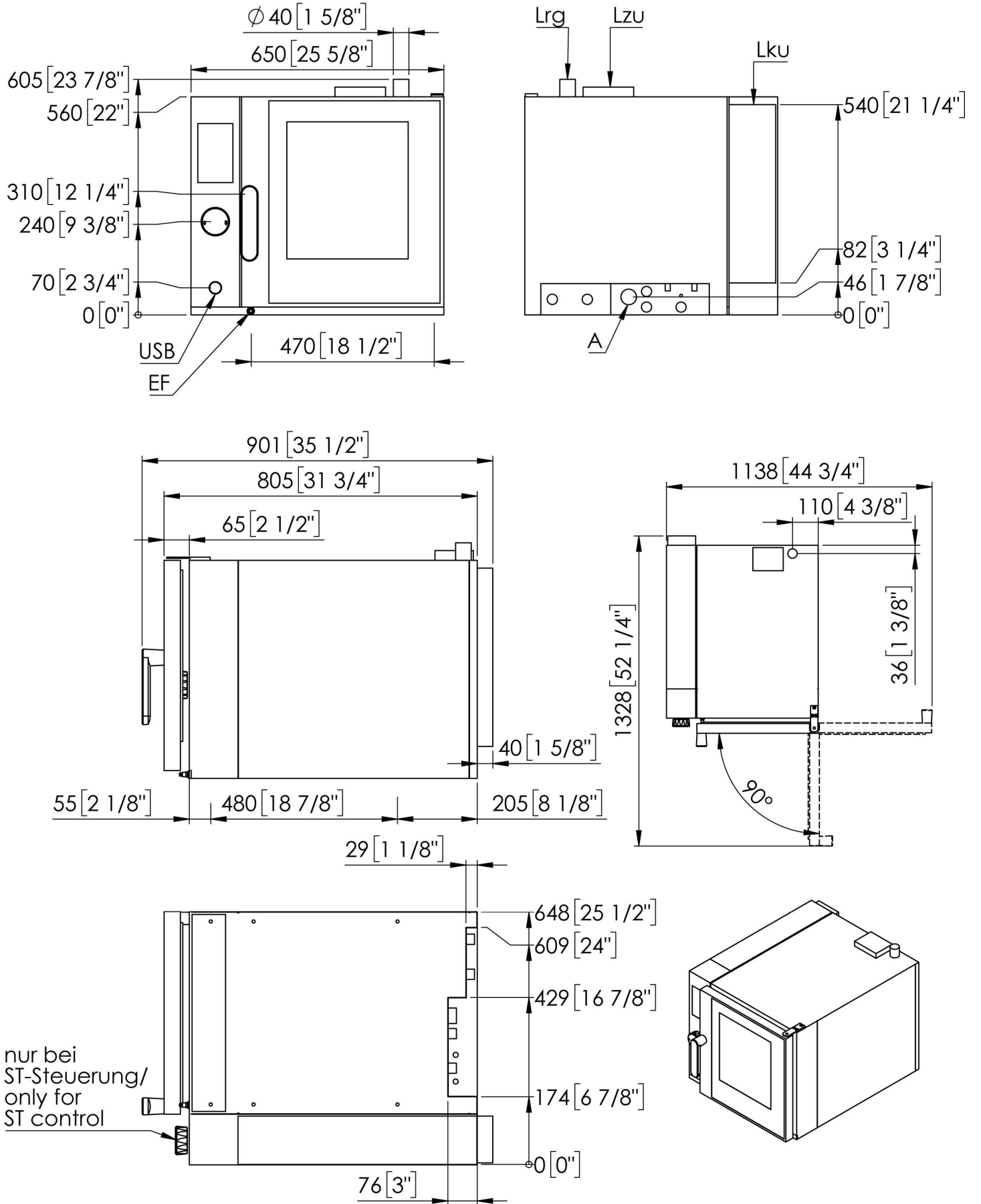
JOKER 6-11 with ST module and fresh steam system

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



JOKER 6-11 with ST module and fresh steam system

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



JOKER 6-11 with ST module and fresh steam system

Connection diagram

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

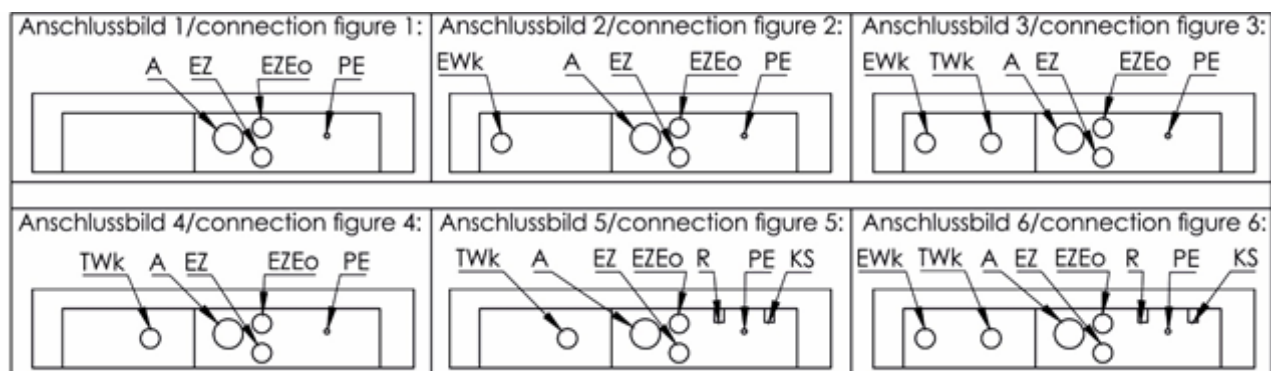
Variants depending on the equipment Water module and Cleaning module (X yes, - no)

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	

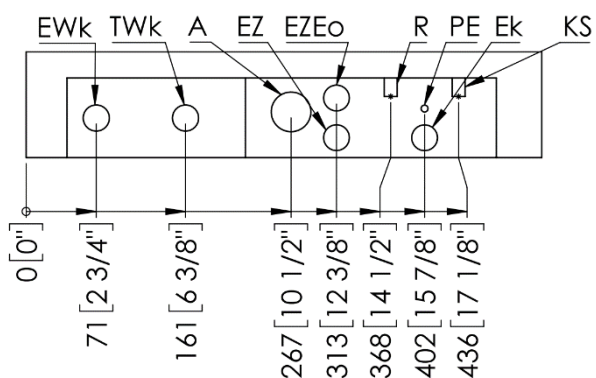
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Key for connection figures

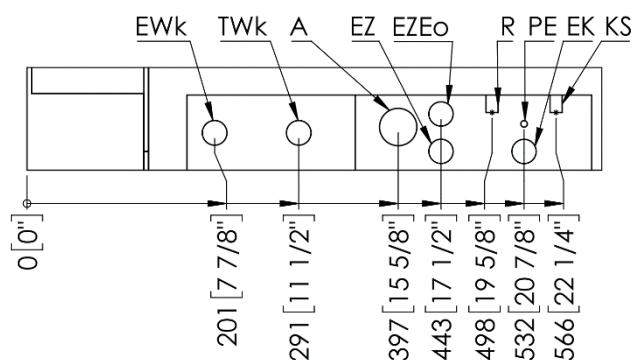
Designation	Meaning
A	Waste water connection (DN40) Connection for waste water line (Dn 1 5/8")
EWk	Connection for soft water
EF	external sensor
EZ	Power supply
EZEo	Power optimization
PE	Equipotential bonding connection Connection for potential equalization
TWk	Hard water connection Connection for hard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



Control top and right



Control left





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