

JOKER 6-11

with ST 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

Device data

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

	6-11
Capacity	
Number of inserts	5+1 x
	GN 1/1
Cavity volume [I]	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	Type B 30
Tripping current [mA]	
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

Water talks	
Fresh water tank	
Capacity [I]	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	

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

Equipment

- 8 operating modes
- 7" capacitive screen
- Rotary encoder
- 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

Manual cooking

- Temperature, adjustable between 30°C 300°C to the exact degree
- Humidity can be exactly adjusted between 0 - 100%
- Time, adjustable up to 24 hours, including continuous operation
- Core temperature, adjustable between 20°C -100°C - to the exact degree
- Manual humidification
- Steptronic®
- Step overview
- Numeric memory function
- ADC Active dehumidification in 5 stages
- Fan speed in 5 increments
- Timed fan speeds
- Preheat function with temperature specification
- E/2 Energy saving function
- SPS® Steam Protection System
- Timer function: Start time input up to 24 hours
- Display of actual/target temperature
- Changing settings during operation
- Stop Preheat during operation

Programme list with max. 99 programs, with 9 steps each

Cool Down function: Auto-Temp (default setting)

Cool Down function: Adjustable Manual-Temp

Special programs:

- Low-temperature cooking
- Delta-T cooking
- Regenerating

Cleaning & Care - manual cleaning supported

Settings & Service:

- Language setting in 25 languages
- Time and date setting
- Data and HACCP logging and display
- Automated cleaning and maintenance notices
- Sound manager
- Program manager
- Setting options

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

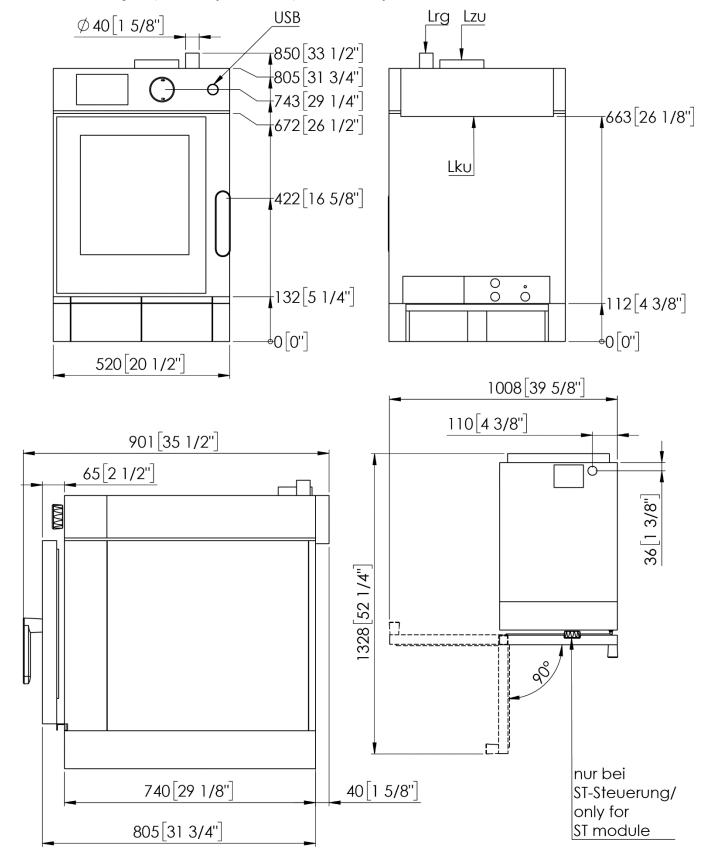
- LAN
- WLAN
- Energy optimization connection
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)
- Special voltages

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

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



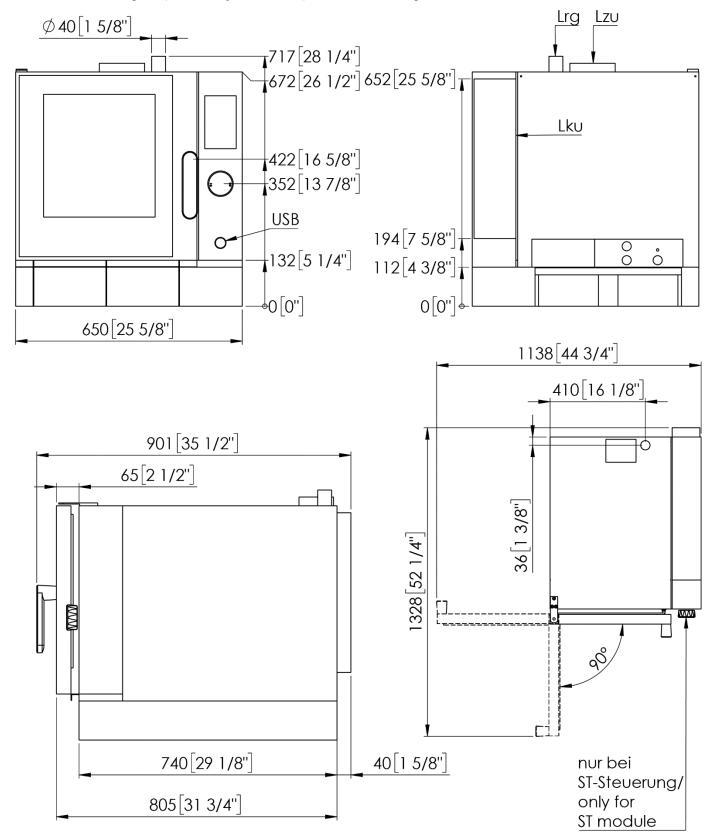
Lzu Zuluftöffnung / Supply air opening

Lku Luftansaugschacht Gerätekühlung/

Air intake for cooling

Lrg Abluftrohr / Exhaust air pipe

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



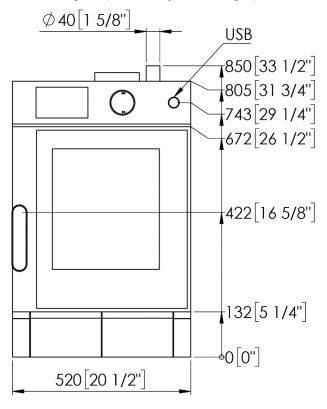
Lzu Zuluftöffnung / Supply air opening

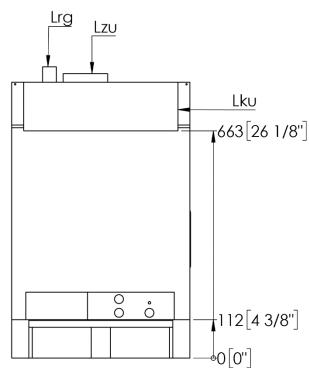
Lku Luftansaugschacht Gerätekühlung/

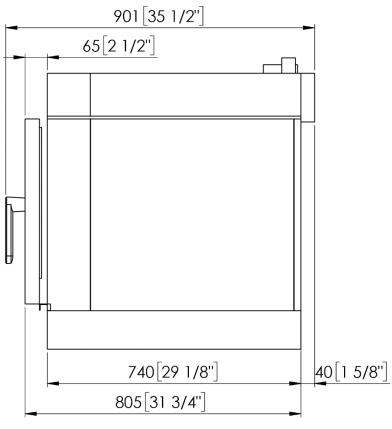
Air intake for cooling

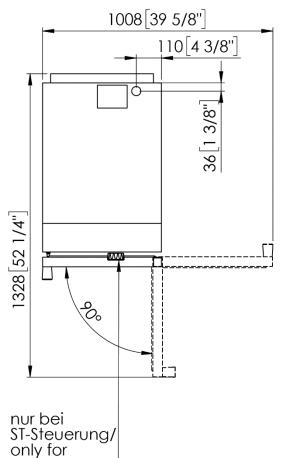
Lrg Abluftrohr / Exhaust air pipe

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









ST module

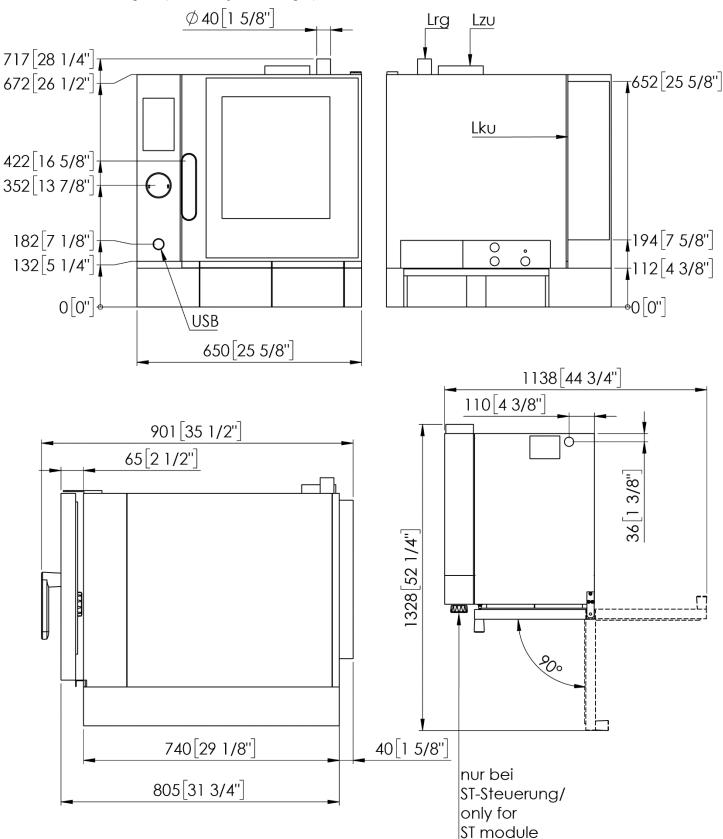
Lzu Zuluftöffnung / Supply air opening

Lku Luftansaugschacht Gerätekühlung/

Air intake for cooling

Lrg Abluftrohr / Exhaust air pipe

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



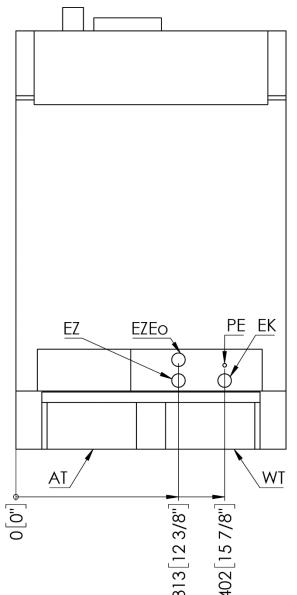
Lzu Zuluftöffnung / Supply air opening

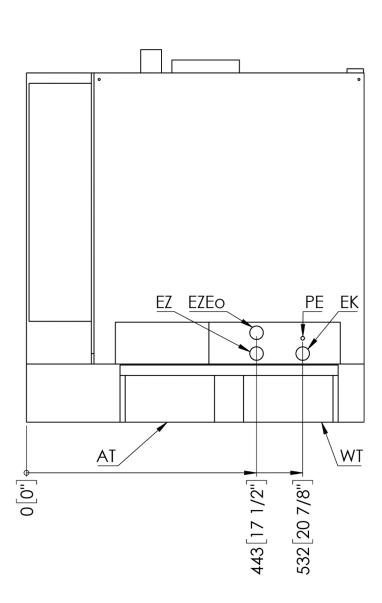
Lku Luftansaugschacht Gerätekühlung/

Air intake for cooling

Lrg Abluftrohr / Exhaust air pipe

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

ΕK

Kommunikationsanschluss (z.B. RS232, LAN)

Communications connection (e.g. RS232, LAN)

EWk Anschluss Weichwasser

EZ Stromversorgung Power supply

Connection for soft water

EZEo Optimierungsanlage Power optimization

PE Anschluss Potenzialausgleich

Connection for potential equalisation

WT Frischwassertank Fresh water tank



Taylor UK
(A division of HTG Trading Ltd)
106 Claydon Business Park
Gt. Blakenham, Ipswich
IP6 0NL

EQUIPMENT SALES

0800 838 896

sales@taylor-company.co.uk www.taylor-company.co.uk

TECHNICAL SERVICE

01473 350000 service@htgtradng.co.uk



Eloma GmbH • Otto-Hahn-Str. 10 • 82216 Maisach/Germany T. +49 8141 395-0 • F. +49 8141 395-130 • sales@eloma.com eloma.com

an Ali Group Company



The Spirit of Excellence