

JOKER 6-23

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

Device data

	6-23
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 625 x 693
Control on the right / stop on the left / right (WxDxH) [mm]	650 x 625 x 560
Weight [kg]	70
Weight, with packaging [kg]	86
Capacity	
Number of inserts	5+1 x GN 2/3
Cavity volume [l]	65
Insert spacing [mm]	67

Electrical connection

Ту	pe 6-23
Voltage 200 V 230 V 1 NAC	
Power requirement [kW]	3.6
Rated current [A]	15.7
Fuse protection	1 x 16 A
Residual-current circuit breaker	Туре В
Tripping current [mA]	30
Cable cross section (recommended) [mm ²]	1.5
Voltage 380 V 415 V 3 NAC	
Power requirement [kW]	5.8
Rated current [A]	8.4
Fuse protection	3 x 10 A
Residual-current circuit breaker	Туре В
Tripping current [mA]	30
Cable cross section (recommended) [mm ²]	1.5

Heat output, heat emissions

	6-23	
Heat, latent [MJ/h (kW)]	2.3 (0.6)	
Heat, sensitive [MJ/h (kW)]	1.6 (0.4)	
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, 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	
Туре	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	

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	

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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

Ac	lditional module		
Ha	nd shower module	Мо	dule Design
• au	Drying can be interrupted in standard equipment toclean® PRO module	•	Unit back cover Unit storage (only with lateral control)
•	Cleaning & Care - fully automatic cleaning Available with liquid cleaner and solid detergent	•	Unit colour* * Minimum order quantity: 10 devices
De	vice options		
•	Device feet	•	LAN
•	Safety door latch	•	WLAN
•	Electric door latch for automatic door opening	•	Energy optimization connection
•	External core temperature probe	•	Connection of potential-free contact to control
•	External sous vide probe		third-party appliances (e.g. external extractor hoods)
Ac	cessories		
•	Multi-Eco condensation hood	•	Base frames
•	Kombimix kits, base frames and Multi-Eco condensation hoods for Mix stations	•	Various trays, grills and containers ProConnect
•	Various racks		
Ap	oprovals/test markings		
		K	ENERGY ENERGY ENERGY ENERGY EFFICIENT
			CERTIFIED BY

* EnergyStar energy efficiency test only for JOKER 6-11

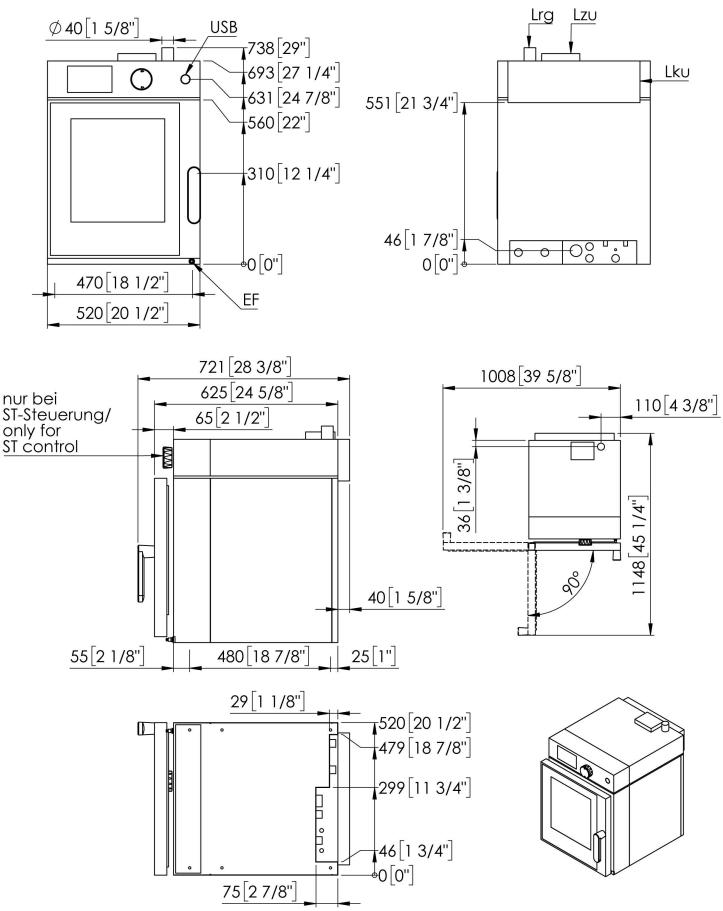
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Dimensional drawings (all dimensions in mm [inches])

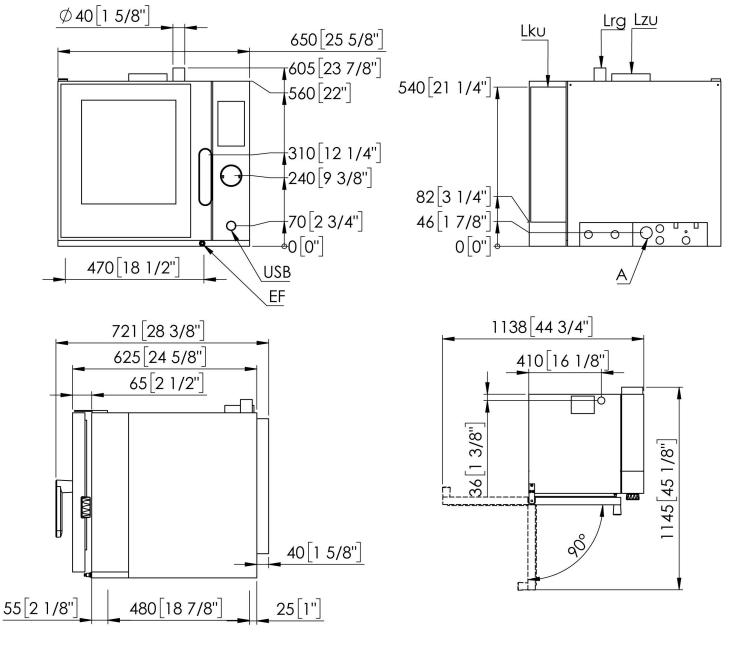
Key for dimensional drawings

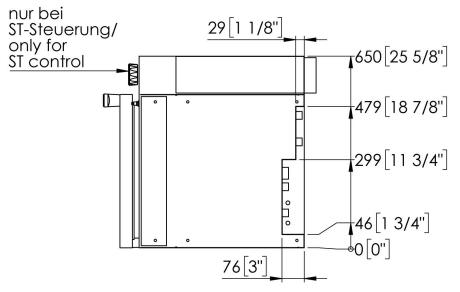
Designation	Meaning	Meaning	
A	Waste water connection (DN40)		
Lzu	Supply air opening		
Lrg Lku	Exhaust air pipe		
Lku	Air intake duct for device cooling		
EF	External sensor		
USB	USB port		

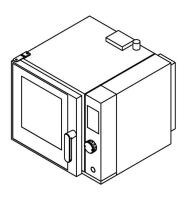
Dimensioned drawing 6-23, door stop on the left, control on top



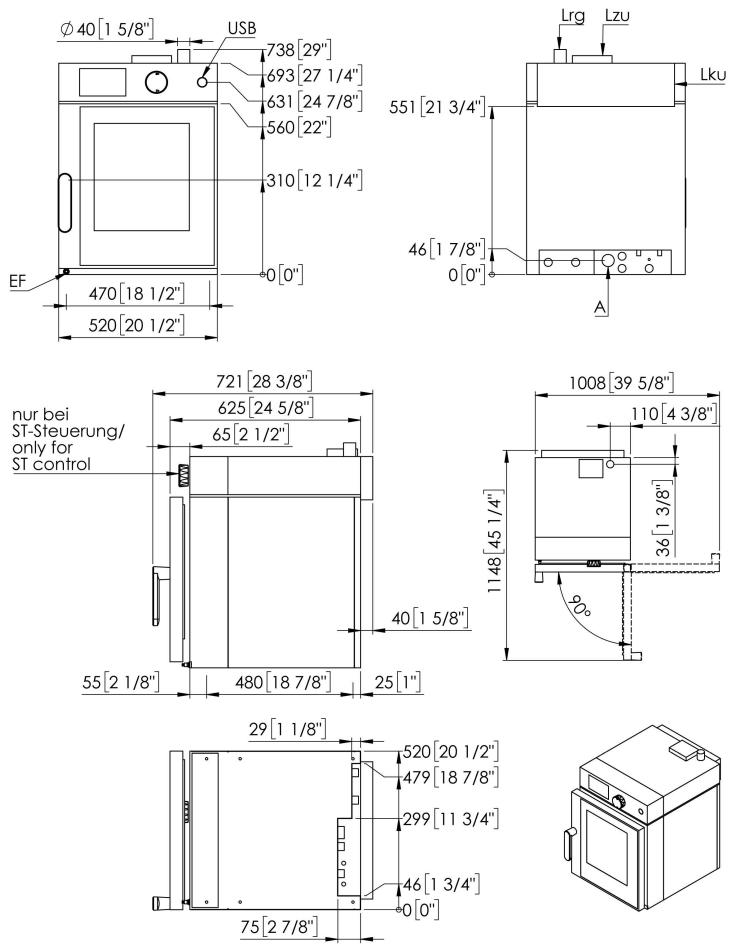
Dimensioned drawing 6-23, door stop on the left, control on the right



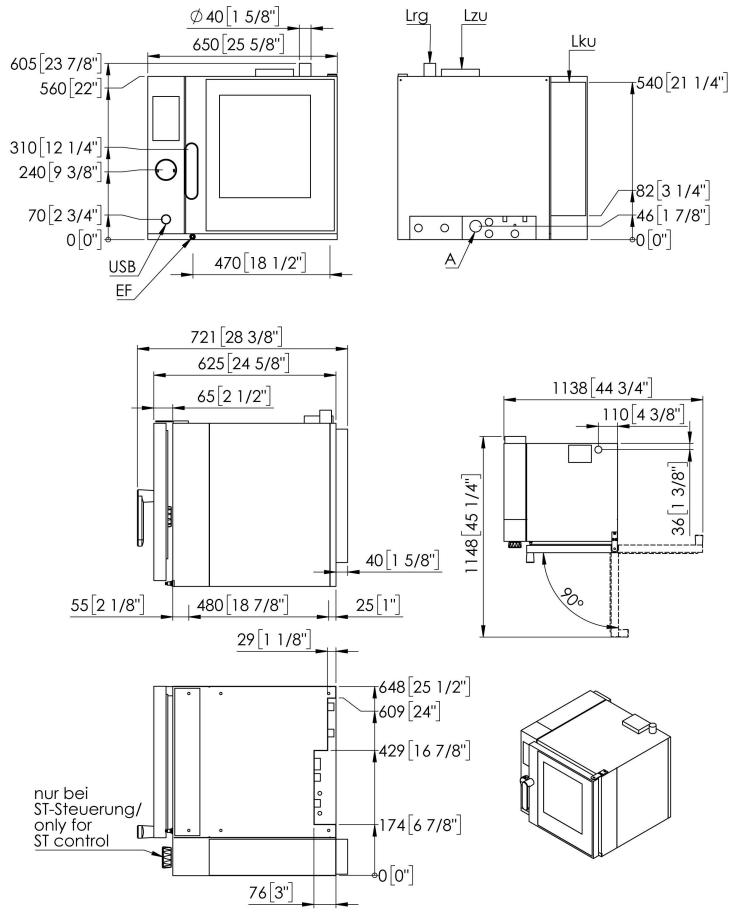




Dimensioned drawing 6-23, door stop on the right, control on top





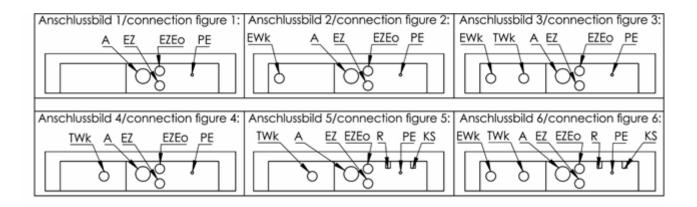


Variants depending on the equipment Water module and Cleaning module (X yes,- no) Variants depending on the equipment Water module and Cleaning module (X yes, - no)

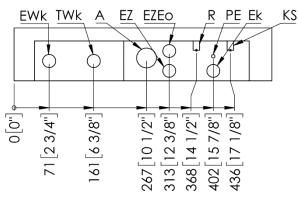
Fresh steam system	Steam Injection	Hand shower hose spray nozzle	autoclean® PRO	connection figure	
-	-	-	-	1	
-	Х	-	-	2	
X	-	-	-		
X	-	X	-	3	
-	Х	Х	-		
-	-	Х	-	4	
-	-	X	x	5	
-	-	-	X		
Х	-	-	X		
Х	-	Х	Х	6	
-	X	-	X	_ ~	
-	X	X	X		

Key for connection figures

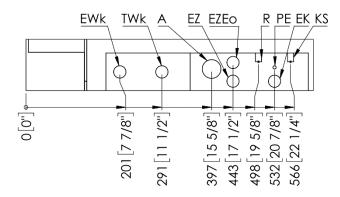
Designation	Meaning
A	Waste water connection (DN40)
	Connection for waste water line (Dn 1 5/8")
EWk	Anschluss Weichwasser / Connection for soft water
EF	externer Fühler / external sensor
EZ	Stromversorgung / Power supply
EZEo	Optimierungsanlage / Power optimization
PE	Equipotential bonding connection
	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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