

JOKER 6-11 with MT module

Hot air unit with fresh steam system

5+1 x GN 1/1

Compact combi steamer, electric, top operation module, left-hinged



HIGHLIGHTS

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

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TECHNICAL DATA

DIMENSIONS

Width x depth x height in mm: 520 x 805 x 693

Weight: 83 kg

Weight with packaging: 100 kg

Number of inserts: 5+1 x GN 1/1

Insert spacing: 67 mm

LOADING CAPACITY

GN 1/1: 5+1

Cooking chamber volume: 96 l

ELECTRICAL CONNECTION DATA

Voltage: 380V ... 415V 3 N AC

Power requirement: 7.0 ... 8.3 kW

Rated current: 10.6 ... 11.6 A

Fuse protection: 3 x 16 A

Residual-current circuit breaker: Type B, residual current device with 30 mA

Recommended cable cross section: 1.5 mm²

SAFETY DISTANCES

Rear: through air intake shaft (depth: 50 mm),

No additional minimum clearance required

Right: min. 50 mm

Left: min. 50 mm

Minimum clearance to other combi-steamers, ovens,

hot air units, etc.: min. 50 mm

Minimum clearance to deep fat fryers or open hot

fat/oil and heat sources (gas devices): min. 1000 mm

APPROVALS/TEST MARKINGS

Design as per: DIN 18866-2

CE

Protection class: IPX 5

WATER SUPPLY

Water supply/dim: 2 x G 3/4" A

Flow pressure: 2 - 6 bar (200 - 600 kPa)

WASTE WATER CONNECTION

Without cleaning: External siphon/connection

With hose spray nozzle: External siphon/connection

With autoclean® PRO: Permanent connection

Type: DN40 (min. inside dia.: 36 mm)
for permanent connection

Drain line gradient: min. 3%

WATER QUALITY

General requirement: Drinking water

Total hardness: ← 3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH value: 7.0 - 8.5

Cl (chlorine): max. 60 mg/l

Cl₂ (free chlorine): max. 0.2 mg/l

SO₄²⁻ (sulphate): max. 150 mg/l

Fe (iron): max. 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: approx. 20 µS/cm

Water pressure: 4 bar (2 - 6 bar)

MAXIMUM WATER FLOW

Soft water

Without cleaning: 0.3 l/min

With hose spray nozzle: 0.3 l/min

With autoclean® PRO: 0.3 l/min

Hard water

Without cleaning: 6.8 l/min

With hose spray nozzle (at 4 bar): 4.8 l/min

With autoclean® PRO: 6.8 l/min

HEAT EMISSION / NOISE EMISSION

Heat emission: latent: 3000 kJ/h (0.8 kW).

sensitive: 2100 kJ/h (0.6 kW)

Noise emission: < 70 dB (A)



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SERIES EQUIPMENT

12 operating modes

- 7" capacitive screen
- USB interface
- Internal core temperature sensor with 4 measuring points
- Supply air/exhaust air
- Frequency converter
- LED/triple glazing
- Quick-action door closure
- Adjustable air deflector
- 6-11 EHG 5+1 with 67mm distance
- 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%
- Humidification, adjustable in ml or over time
- Automatic off time in accordance with the steam injection quantity
- Manual steam injection

- 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
- Preheating 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
- Cooking time extension
- Repeat mode

- Changing settings during operation
- Cancel preheating during operation

Half occupancy function

Last® 20

Program 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
- Regeneration

- Hold

- Defrosting

- Fermentation

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 EQUIPMENT

Hose-spray-nozzle module:

- Cleaning & Care - semi-automatic cleaning
- Drying phase freely selectable
- The drying phase can be interrupted during the cleaning operations

Autoclean® PRO module:

- Cleaning & Care - fully automatic cleaning
- Drying phase freely selectable
- The drying phase can be interrupted during the cleaning operations
- Cool Down function: Active Temp selectable

ADDITIONAL MODULE: DESIGN

- Device rear panel
- Device colour*
* Minimum order quantity: 10 devices

DEVICE OPTIONS

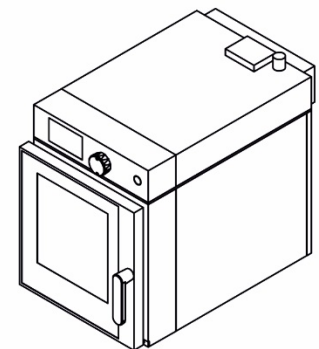
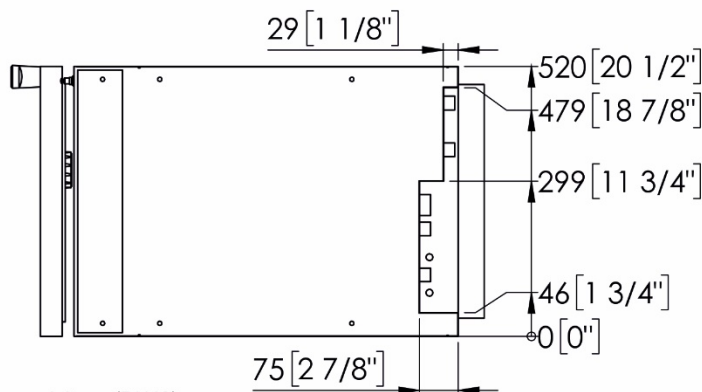
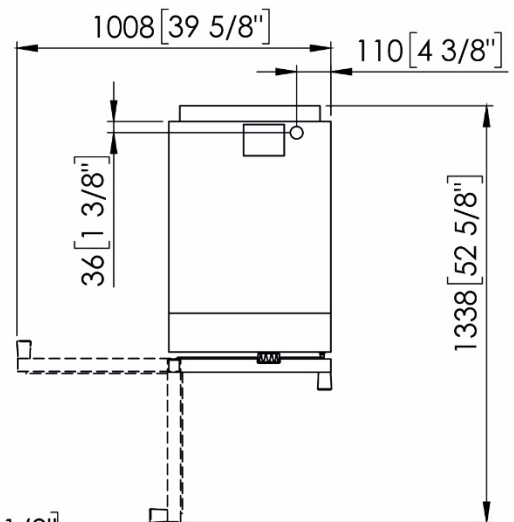
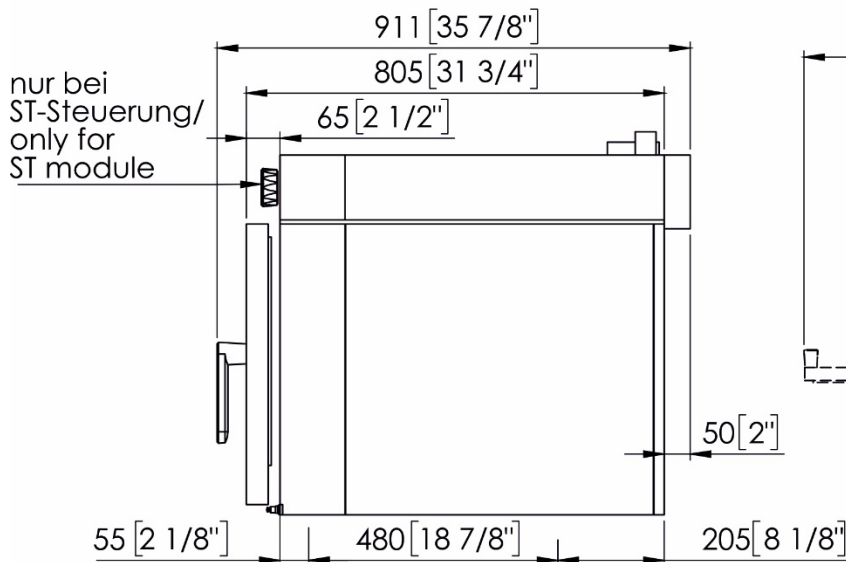
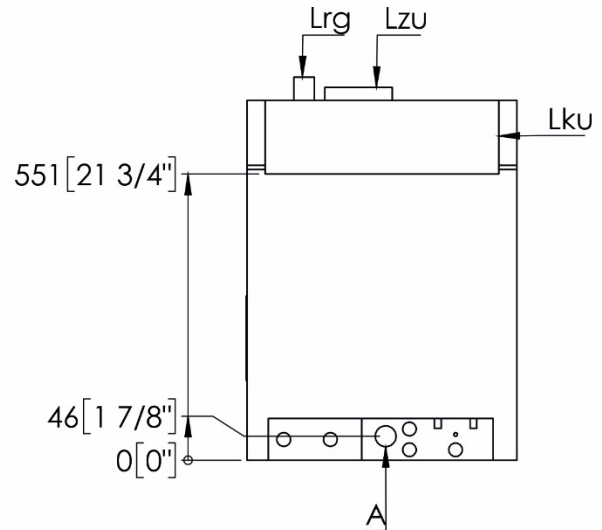
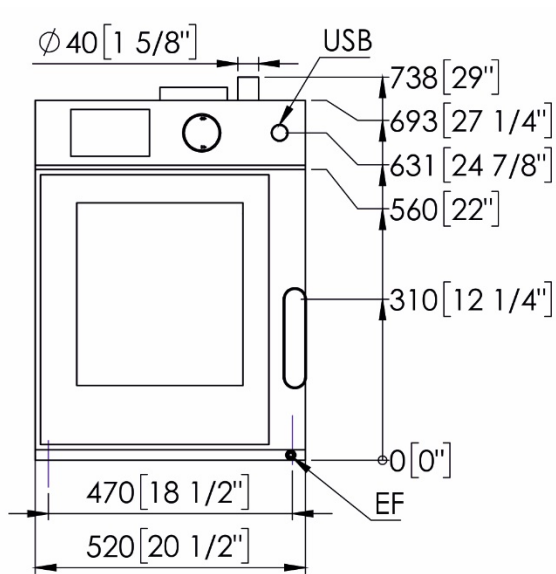
- Device feet
- Safety door latch
- Electric door latch
- External core temperature probe
- External sous vide probe
- Right-hinged
- LAN
- WLAN
- Energy optimisation connection
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)

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



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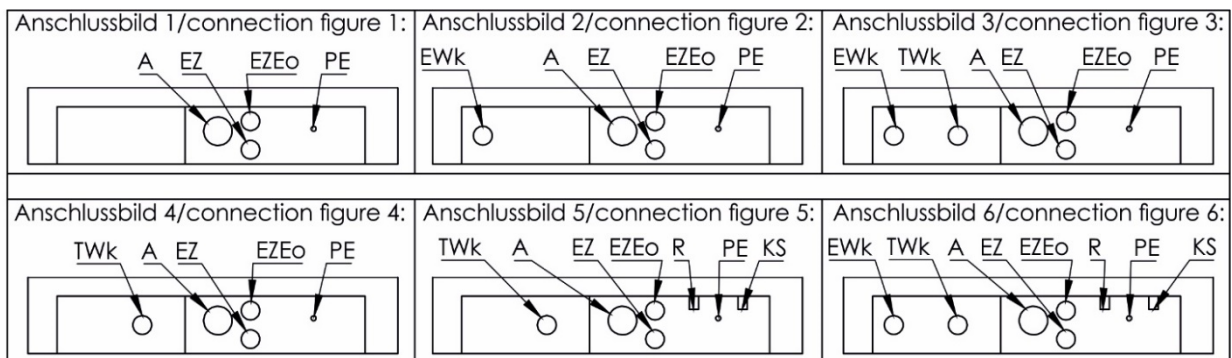


- A Anschluss Abwasserleitung (DN40)
Connection for waste water line (Dn 1 5/8")
- Lzu Zuluftöffnung / Supply air opening
- Lrg Abluftrohr / Exhaust air pipe
- Lku Luftansaugschacht Geräte Kühlung
Air intake for cooling
- EF externer Fühler / external sensor
- USB USB-Buchse / USB port

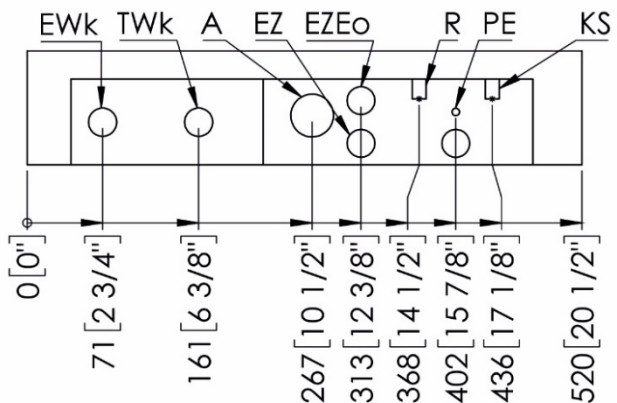
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Varianten in Abhängigkeit der Ausstattung Wasser-Modul und Reinigungs-Modul (X ja,- nein)
 Variants depending on the equipment Water module and Cleaning module (X yes, - no)

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



- A Anschluss Abwasserleitung (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 Anschluss Potenzialausgleich
Connection for potential equalisation
- TWk Anschluss Hartwasser
Connection for hard water
- R Anschluss für Reiniger / Connection for cleaner
- KS Anschluss für Klarspüler / Connection for rinse



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