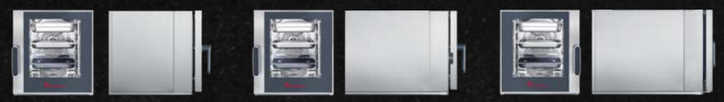

THE RIGHT FIT. THE NEW JOKER.
eloma

LITTLE SPACE - BIG IDEA?

Respect! It takes a lot of courage to put a concept into action. You get it done. In your head, there is room for a thousand ideas. This is not the case when looking at the available space in your shop. No problem, you know the solution: the new JOKER. As big as your task. As individual as you. The right fit!

OVERVIEW MODULES

01
CAVITY (P. 7)



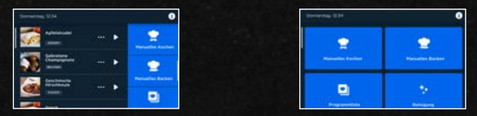
JOKER 6-23 | JOKER 6-43 | JOKER 6-11

02
DIMENSION & POSITION OF CONTROL (P. 9)



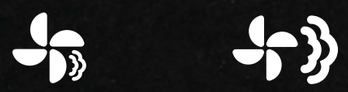
Left | Top | Right

03
CONTROL MODULE (P. 10)



MT | ST

04
WATER MODULE (P. 12)



Steam Injection (Baking) | Fresh steam system (Combi steaming)

05
CLEANING MODULE (P. 14)



autoclean® PRO | Hand shower

06
DESIGN MODULE (P. 17)



Back cover | Storage | Colour



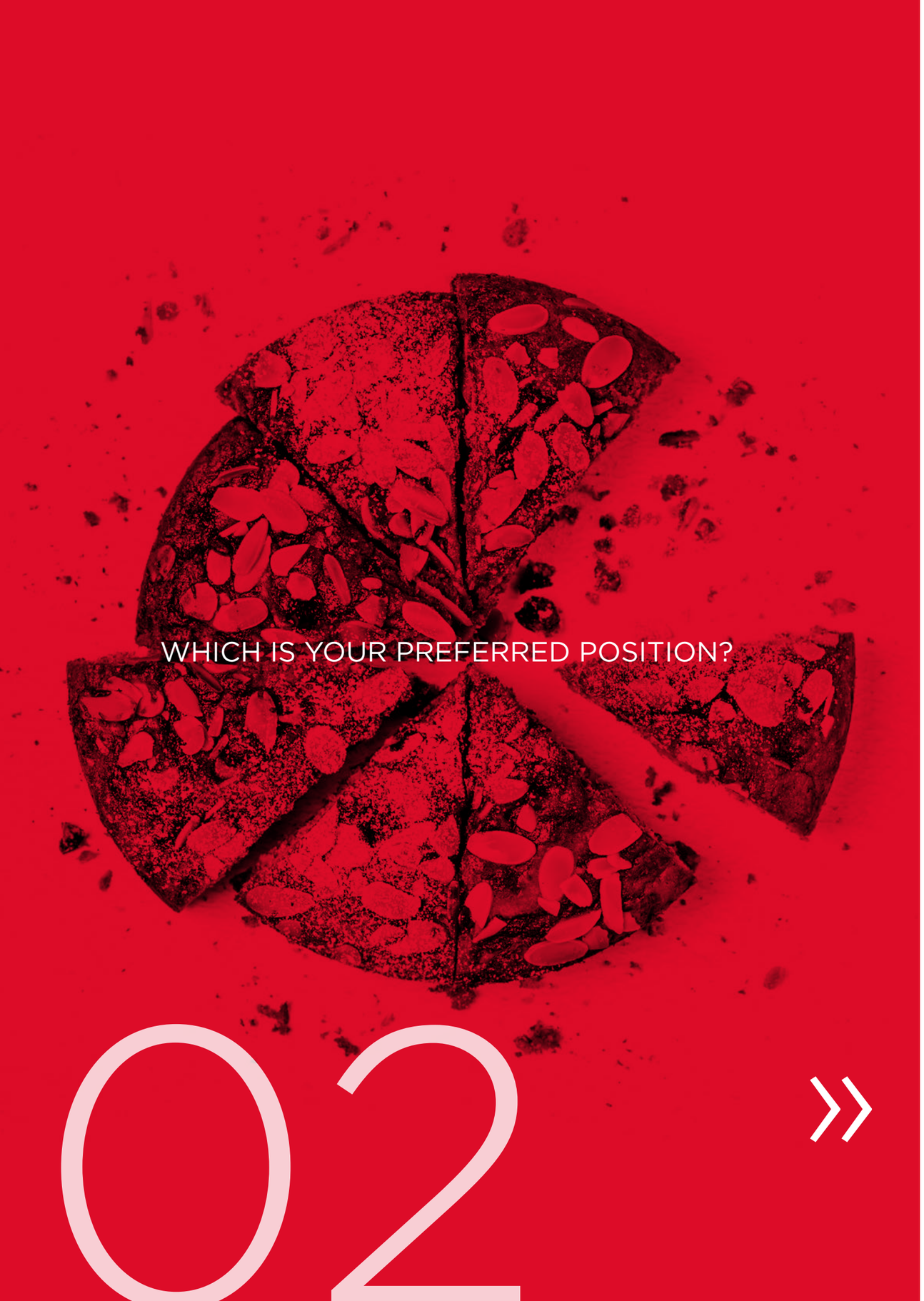




CAVITY SIZES

	JOKER 6-23	JOKER 6-43	JOKER 6-11
» **Internal dimension in total**			
W / D / H in mm	440 / 440 / 400	440 / 570 / 400	440 / 620 / 400
» **Internal dimension up to air baffle**			
W / D / H in mm	440 / 370 / 400	440 / 500 / 400	440 / 550 / 400
» **Volume**	0,065 m³	0,088 m³	0,096 m³
» **Capacity**	5 + 1 levels at 67 mm distance	4 + 1 levels at 84 mm distance	5 + 1 levels at 67 mm distance
Bread rolls	45 pieces	48 pieces	60 pieces
Croissants	30 pieces	36 pieces	40 pieces
Potatoes	15 kilogram	16 kilogram	20 kilogram
Roast	15 kilogram	14 kilogram	21 kilogram
Whole chicken	6 pieces	8 pieces	12 pieces

The one who‘s got what it takes wins the game. And with a width of only 52 cm the new JOKER has got a lot to offer! No matter the configuration. Whether as 6-23, 6-11 or 6-43. In its own way and for your requirements, the new JOKER is always the greatest.





DIMENSIONS

	JOKER 6-23	JOKER 6-43	JOKER 6-11
» **External dimension**			
W / D / H in mm			
Control left	650 / 625 / 560	650 / 755 / 560	650 / 805 / 560
Control on top	520 / 625 / 693	520 / 755 / 693	520 / 805 / 693
Control right	650 / 625 / 560	650 / 755 / 560	650 / 805 / 560

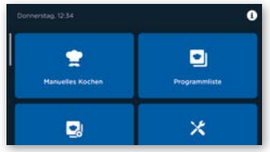
CONTROL MODULE - POSITION

	POSITION OF CONTROL & DOOR
On Top	Right or left hinged door
Left	Right hinged door
Right	Left hinged door

Hey, pick your slice. Choose the best corner
for the position of your control module.
On top, left or right - everything is possible.









	MULTIFUNCTIONAL, WITH SYSTEM!	REDUCED AND FOCUSSED!
	MT CONTROL	**ST CONTROL**
» **Description**	Nobody likes long explanations. Introducing working with ease, systematically. New features help you to not only bake and cook, but to work with programmes and to plan your workflow. With the new MT-Technology you have your new JOKER and the work routine fully under control.	Focussing on manual cooking and baking. You make clear announcements and are a passionate craftsman, that‘s what the operating concept of the ST control is all about: getting it done!
» **Features (extract)**	• Support with start-up settings • Weekly programming PRO • Multi Cooking / Multi Baking PRO • Multifunctionality (new functions) • Even more possibilities to individualize the operating concept - standardizing your operating	• Manual cooking / baking (depending on the choice of water module) • Programme list • Special programmes
» **Note**	Depending on your choice of the position of the control module, the alignment is adjusted (horizontal / vertical).	Depending on your choice of the position of the control module, the alignment is adjusted (horizontal / vertical).

You prefer the classic way, reduced to the essentials with the ST control, or the MT control based on a multifunctional approach with focus on process safety? It has to be right for you. If you cannot decide on the operating concept when buying the unit, start with the ST control and retrofit the MT control when needed.



WATER MODULE

	STEAM INJECTION	FRESH STEAM SYSTEM
» **Description**	Good baking results depend on the right approach! With the new JOKER you can define the steam injection exactly to the milliliter. A manual steam injection during operation is still possible at any time. For perfect shine and best evenness.	The objective: saving time, energy and water. The solution: the Eloma own fresh steam system. It generates steam directly in the cavity. Right when and just as much as needed. Ready to go within seconds whenever you want. The immediate change of operating modes is possible any time. Just as flexible as you are!
» **Application example**	Pastry in, steam off! No wasting of time allowed, so that bread and rolls rise nicely when baking and are deliciously crunchy.	Let the salmon smile. Cooked to the point, glassy appearance, juicy taste. Also sensitive products succeed perfectly in the fresh steam system.

The new JOKER can do it all. But does not have to. If needed, he gets along completely without water connection. If you run a bakery or a petrol station, the injection module should be your choice. It saves money and is a real powerhouse. More flexiblity in the operation needed? Choose the JOKER as a combi steamer. The fresh steam system guarantees tender trouts and crispy roasts. The right fit, isn‘t it?



CLEANING MODULE

	autoclean® PRO	HAND SHOWER
» **Description**	Our fully automatic cleaning system autoclean® PRO stands out with minimum consumption of water, cleaning agents and energy. No waiting time, no manual steps necessary. Cleaning: go!	Easy and effective: with the practical hand shower, you can quickly rinse out the cavity.
» **Application**	After a long and exhausting day in the kitchen, it‘s all about hygiene. Perfect, just press a button and the JOKER cleans itself. Check.	Crumbs are all that‘s left in the cavity after a busy day in your shop, providing fresh baked goods from morning to evening. Hand shower at hand, rinse, wipe - and you are set for the next busy day.

Cleaning does not have to be complicated. For purists who prefer to do things themselves the practical hand shower will provide the right support. And for those who want it more comfortable autoclean®PRO is the right choice. Automatic cleaning or cleaning yourself - it`s your decision.

** autoclean® PRO compared with autoclean®*



PUTTING IN AN APPEARANCE!

06







DESIGN MODULE

STORAGE	BACK COVER	COLOUR
Shortage of space - make the most of it by using also the top of the unit. With the storage module, nothing will slide or fall down. Obviously, this only works with the control module on the side.	The JOKER can turn its back. Choose the back cover, use it as a promotional space, for example by including your own logo. Provide the right message to your customers.	You want to show your colours? The JOKER can too, according to your taste - it does not need to clash. Make it yours by giving it a paintwork.
Every centimeter counts.	The choice is yours!	> Minimum order quantity: 10 pieces

As the saying goes: You eat with your eyes first. This is not only true for the dish itself, but also for the kitchen and the bar. Make your JOKER an eye-catcher.
A nice railing for the storage or a back cover with your logo. The JOKER will be the right fit.

... AT THE END, YOU WILL SAY: THE RIGHT FIT!

You won‘t be persuaded to buy a JOKER. The JOKER will convince. Because you get what you really need. And he will fulfill every wish. That‘s exactly your scene. No more and no less.

MODULARITY
Whether it‘s a basic version or a complex all-rounder - you can configure the JOKER to make it your right fit. Control module, fresh steam system, cleaning system - the choice is yours.

DESIGN
If there is such a thing as the art of omission, we have perfected it with the JOKER. Form follows function. Clear edge. Confident style. And enough room for your individual touch.

CAPACITY
The new JOKER is pure efficiency in its footprint / cavity volume ratio. Maximum use of space with minimum external dimensions. With a cavity of 44 cm width and 40 cm height, the JOKER offers you plenty of space for baking and cooking - and is also absolutely stylish.

FLEXIBILITY
Maximum performance with minimum effort, as well as ease of use. You know exactly the best position to control your JOKER. So just configure it like that.



THE MODELS. ONE IS YOURS.

Highest efficiency in the smallest space - that's how it works with the new JOKER. And he keeps his promises. Every time. The cavity is the same width and height on all three JOKER models. Based on this, you can configure your JOKER individually. That's what we call a product family!



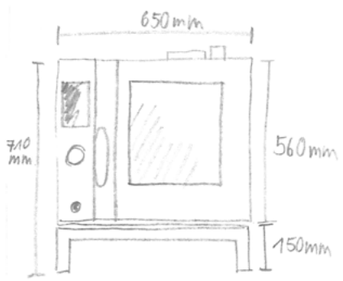
JOKER 6-23

Connected load	3,6 kW
Protection	1 x 16 Amp
Voltage	230 V 1N AC

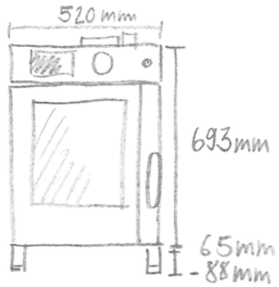
Connected load	5,9 kW
Protection	3 x 16 Amp
Voltage	400 V 3N AC

W / D / H in mm	
Control left	650 / 625 / 560
Control on top	520 / 625 / 693
Control right	650 / 625 / 560

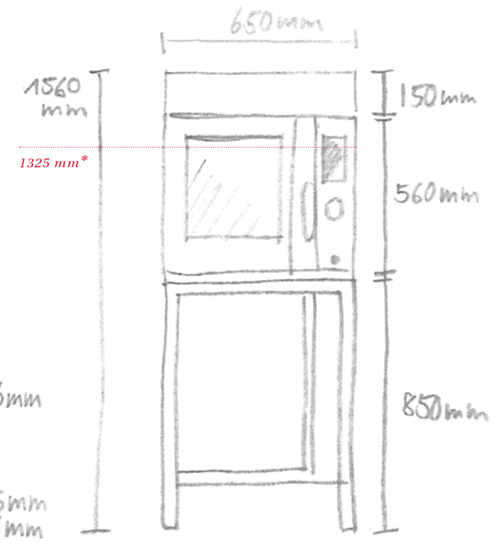
Note: Depth of unit incl. door



JOKER with control on the side on 150mm stand.



JOKER with control on top with height adjustable feet (65-88mm).



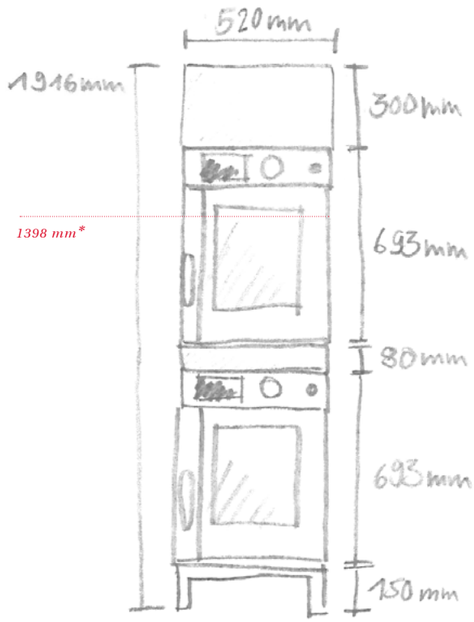
JOKER with control on the side and KH1 with 850mm stand.



JOKER 6-43

Connected load	7,8 kW
Protection	3 x 16 Amp
Voltage	400 V 3N AC

W / D / H in mm	
Control left	650 / 755 / 560
Control on top	520 / 755 / 693
Control right	650 / 755 / 560



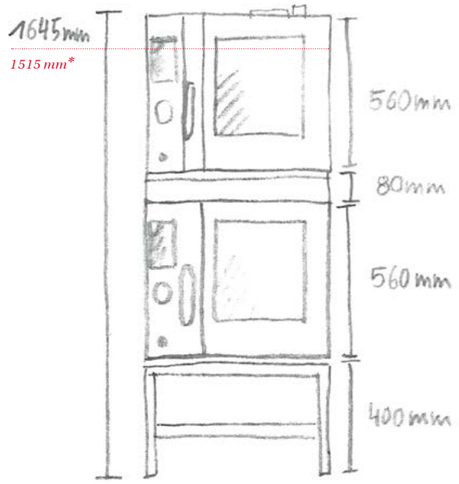
CombiMix-Station with JOKER and control on top with KH1 on 150mm stand.



JOKER 6-11

Connected load	7,8 kW
Protection	3 x 16 Amp
Voltage	400 V 3N AC

W / D / H in mm	
Control left	650 / 805 / 560
Control on top	520 / 805 / 693
Control right	650 / 805 / 560



CombiMix-Station with JOKER and control on the side on 400mm stand.

* TOP INSERTION LEVEL



EVERYTHING MATTERS!

07

ACCESSORIES

SUPPORT STANDS	COMBIMIX-KITS	MULTI-ECO-CONDENSATION HOOD
We continue the modular approach. Configure the support stand of your new JOKER according to your needs: with or without levels, with or without bottom shelf. > retrofit possible	A clever move! The new compact class can easily be stacked to a power center. No protruding parts. Everything fits. The maximum recommended insertion height is maintained. For a comfortable working environment.	Condensation hood on - easy breeze! The moisture and vapors produced during cooking are condensed in the hood. This pleases the kitchen team as well as the guest. And by the way you conserve the environment. Looks good, right?







The right fit. At Eloma we say: better is the enemy of good. That is why for the new JOKER we took every action to combine functionality and aesthetics. How does that work? With much attention to detail. Only if every little thing fits, the total package is right. And every additional component complements the whole thing in its own individual way. Are you familiar with that? Of course, it‘s your business concept.

YOUR STYLE: UNADAPTED?
THE RIGHT FIT.

GREAT MENU OFFERING. GREAT SERVICE.

It is one of Eloma‘s main objectives to never let our customers down. In case one of our units does not run smoothly, we will give our utmost to remedy the situation as quickly as we can. For this, we have built a world wide network of service partners, who will be fast and competent in their response.
In addition, our customers receive all the support they need to get the best out of their Eloma products. From the application hotline to technical training to the cookbook with recipes. Find what you are looking for – easy at www.eloma.com/service.

ELOMA FORUM

We like to pass on our knowledge. Our seminars are perfectly matched to end-users, dealers or service partners.

CONFIGURATOR

Configure your perfect unit with matching acces-sories in no time with the help of the online configurator.



PART FINDER

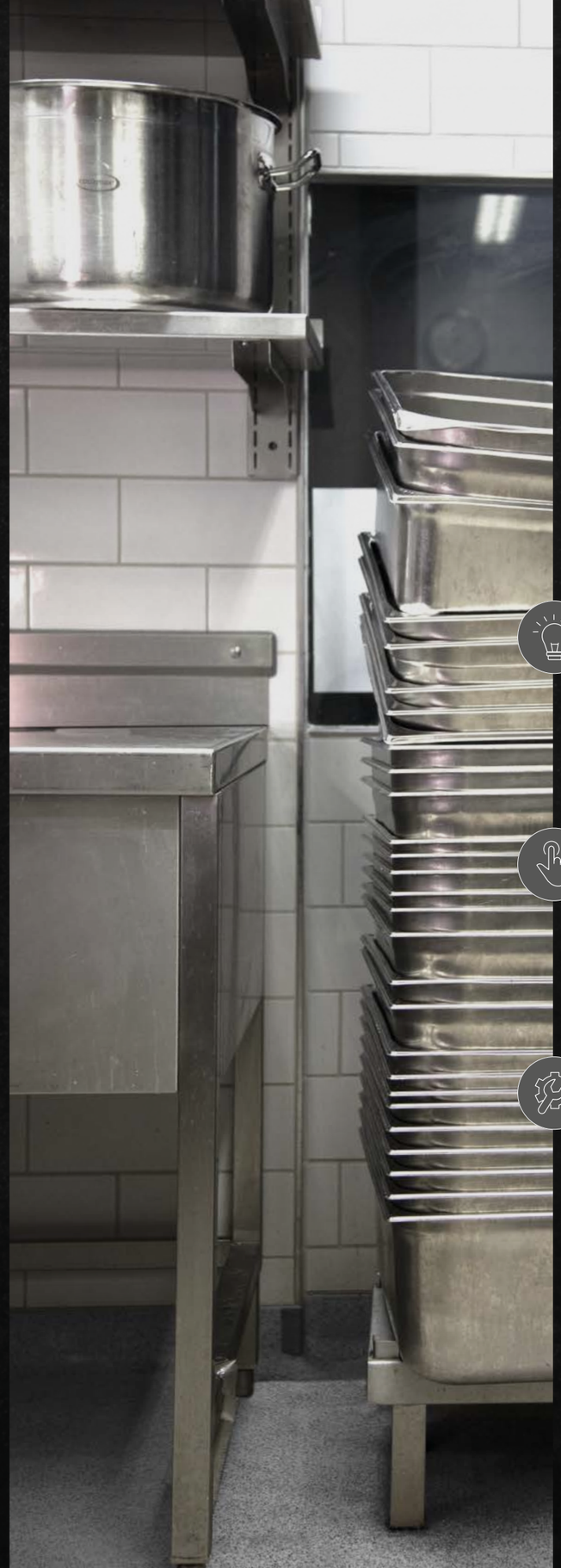
With Eloma, you don`t search for spare-parts, you find them. They are right here in the part finder. Every item is re-gistered, just choose and order it.

PRO CONNECT

The software solution for adapting images, de-scriptions and cooking/ baking programmes to your requirements – with ease, using USB (via your computer) LAN or WLAN. Now available as App.

INFO 24

The entire Eloma product knowledge for you to download: drawings in 2D and 3D, brochures and the latest software version can all be found with a couple of clicks online. Info24 is now also available as an App.



We the Eloma Team, are happy to help you with questions about our products.

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