JOKER 6-23 with MT module

Hot air unit with fresh steam system
5+1 x GN 2/3

Compact combi steamer, electric, top operation module, right-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 625 x 693

Weight: 70 kg

Weight with packaging: 86 kg

Number of inserts: 5+1 x GN 2/3

Insert spacing: 67 mm

LOADING CAPACITY

GN 2/3: 5+1

Cooking chamber volume: 65 l

ELECTRICAL CONNECTION DATA

Voltage:	200V … 230V 1 N AC
Power requirement:	2.8 … 3.9 kW
Rated current:	13.9 … 15.9 A
Fuse protection:	1 x 16 A
Voltage:	380V … 415V 3 N AC
Power requirement:	5.3 … 6.4 kW
Rated current:	8.1 … 8.9 A
Fuse protection:	3 x 10 A

Residual-current circuit breaker: Type B, residual current device with 30 mA
Recommended cable cross section: 1.5 mm"

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

Cl_2 (free chlorine): max. 0.2 mg/l

SO_4^2 (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
- 6-23 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

- o Temperature, adjustable between 30°C - 300°C - to the exact degree
- o Time, adjustable up to 24 hours, including continuous operation
- o Core temperature, adjustable between 20°C - 100°C - to the exact degree
- o Humidity can be exactly adjusted between 0 - 100%
- o Humidification, adjustable in ml or over time
- o Automatic off time in accordance with the steam injection quantity
- o 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

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*
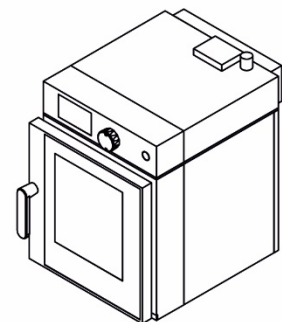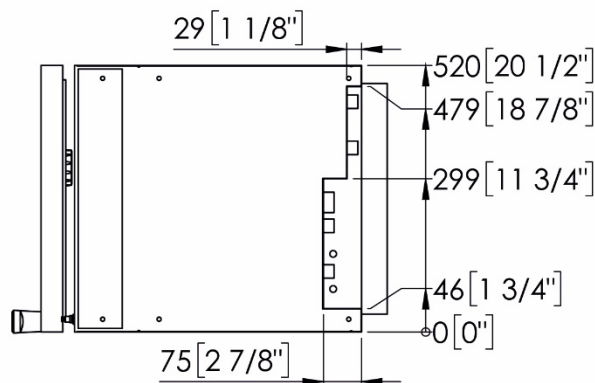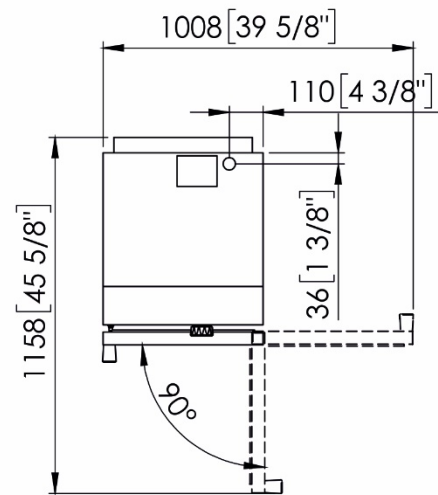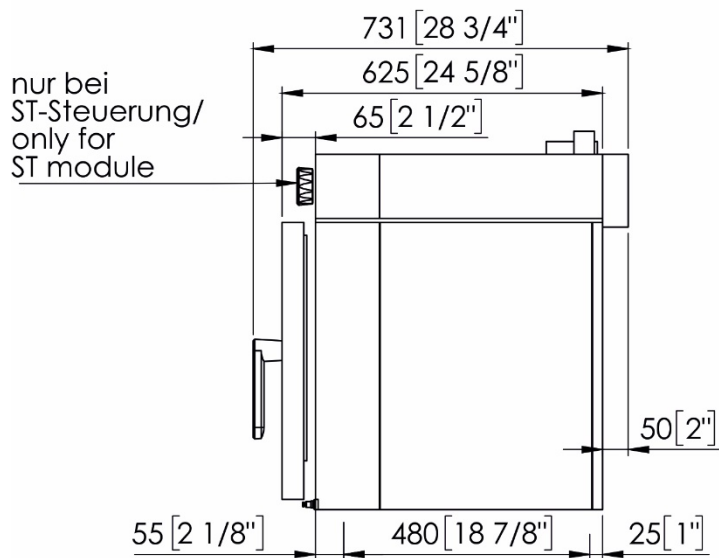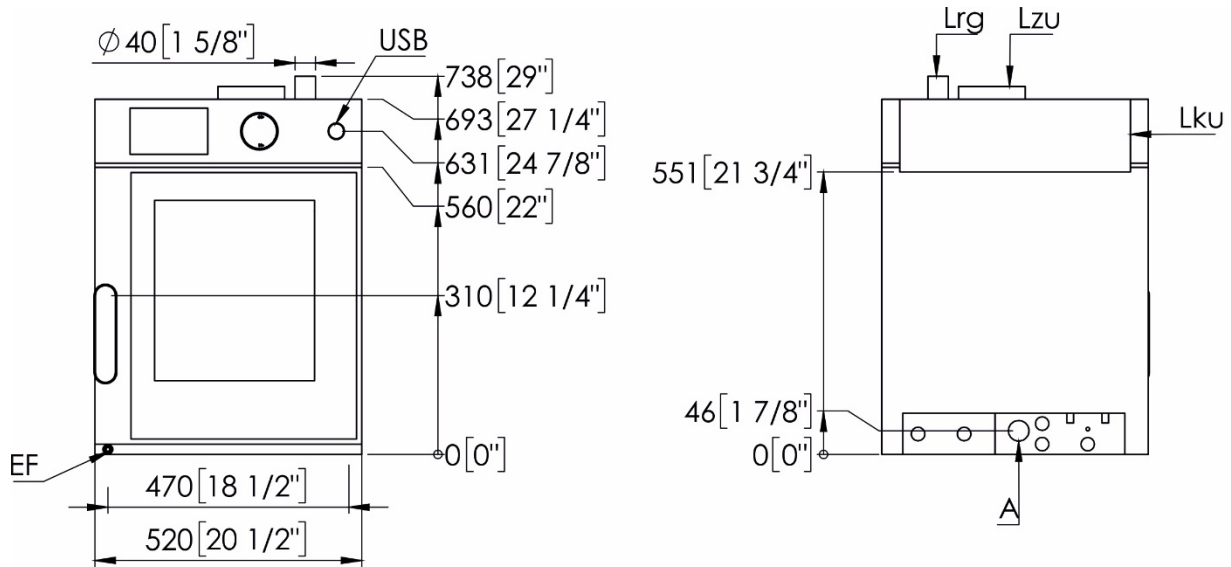   - * Minimum order quantity: 10 devices

DEVICE OPTIONS

- Left-hinged
- Device feet
- Safety door latch
- Electric door latch
- External core temperature probe
- External sous vide probe

- 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

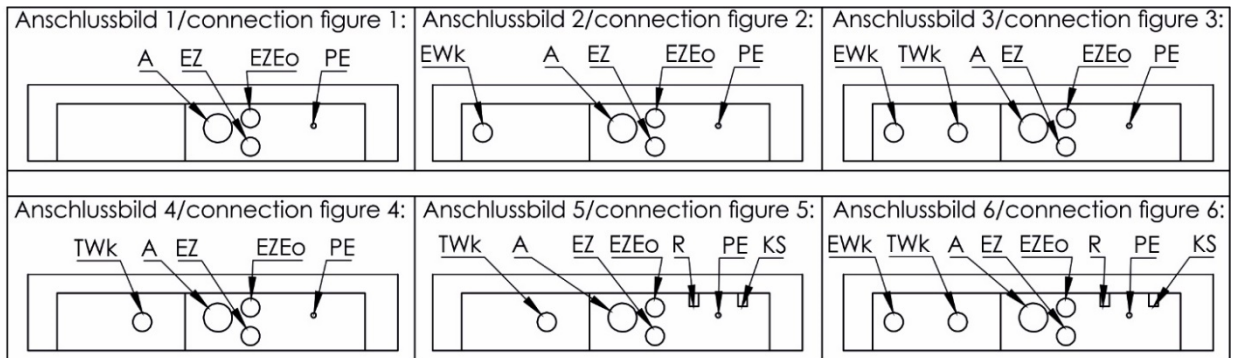# JOKER 6-23 with MT module, hot air unit with fresh steam system, 5+1 x GN 2/3

Ø 40 [1 5/8"]
USB
738 [29"]
693 [27 1/4"]
631 [24 7/8"]
560 [22"]
310 [12 1/4"]
EF
0 [0"]
470 [18 1/2"]
520 [20 1/2"]

Lrg Lzu
Lku
551 [21 3/4"]
46 [1 7/8"]
0 [0"]
A

nur bei
ST-Steuerung/
only for
ST module
731 [28 3/4"]
625 [24 5/8"]
65 [2 1/2"]
50 [2"]
55 [2 1/8"]
480 [18 7/8"]
25 [1"]

1008 [39 5/8"]
110 [4 3/8"]
1158 [45 5/8"]
36 [1 3/8"]
90°

29 [1 1/8"]
520 [20 1/2"]
479 [18 7/8"]
299 [11 3/4"]
46 [1 3/4"]
0 [0"]
75 [2 7/8"]

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 Gerätekühlung
     Air intake for cooling
EF   externer Fühler / external sensor
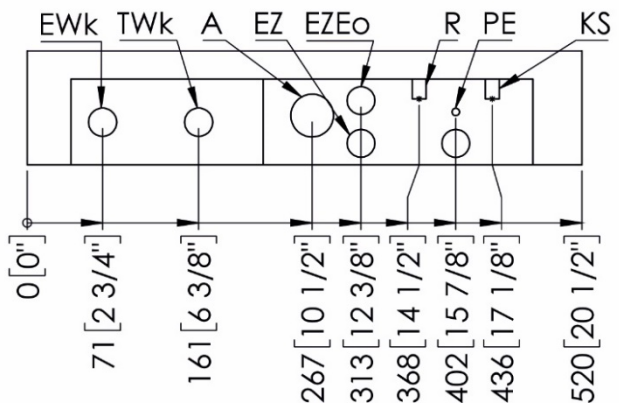USB USB-Buchse / USB port

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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	Beschwadung Injection	Hand shower hose spray nozzle	autoclean® PRO	Anschlussbild connection figure
-	-	-	-	1
-	X	-	-	2
X	-	-	-	2
X	-	X	-	3
-	X	-	-	3
-	-	X	-	4
-	-	X	X	5
-	-	-	X	5
X	-	-	X	6
X	-	X	X	6
-	X	-	X	6
-	X	X	X	6

Anschlussbild 1/connection figure 1:
Anschlussbild 2/connection figure 2:
Anschlussbild 3/connection figure 3:
Anschlussbild 4/connection figure 4:
Anschlussbild 5/connection figure 5:
Anschlussbild 6/connection figure 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

EWk   TWk   A   EZ   EZEo   R   PE   KS

0[0"]   71[2 3/4"]   161[6 3/8"]   267[10 1/2"]   313[12 3/8"]   368[14 1/2"]   402[15 7/8"]   436[17 1/8"]   520[20 1/2"]