



The Original Eloma Joker: Small in size ... big on flexibility

Equipped with technology usually reserved for larger appliances, the Eloma Joker is a compact all-round solution that fits anywhere.

Quality that has been proved a thousand times over.

The Joker is at home anywhere and everywhere – the local restaurant, gastro pubs, buffet cars on trains and submarines.

Your benefits:

- can be used anywhere
- incredibly easy to use
- high performance capability
- limitless applications
- versatile – easily positioned alongside or stacked
- also available with left-hinged doors

I Multi-point core temperature sensor:

Our standard for consistently reliable temperature measurement, and **your guarantee for the ultimate in product safety.**

I HACCP:

Download and store all cooking processes and work data on your computer, as a printout, or **on the display panel (Joker τ)** – a unique feature offered only by Eloma!

I Inventor of the Live Steam System:

PATENT

Live steam is generated in the chamber itself, with perfect steam saturation – ideal for sensitive delicate products, such as broccoli, dumplings, vegetables or fish.

Your benefits:

- **immediate use, no need to pre-heat**
- **significantly reduced energy costs – up to 46%**
- **significantly reduced maintenance costs, compared to boiler version, no de-scaling required**

I Multi-Eco-Hood KH1:

PATENT
application has
been submitted

The condensation hood offering **more than 80% efficiency.** Optimal solution eliminates the need for large investment in ventilation systems.

no water – minimum energy – maximum efficiency

I Left-hinged doors:

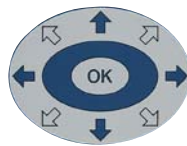
Ergonomics at their best! Door hinge can be optionally placed to the right or left.



Joker τ : Gives you the best of everything!

We only had one goal in mind when we developed the Joker τ . To build a superb combi steamer for people who are looking for the best and appreciate this!

I Joker Scout:



- embedded in a glass panel
- ergonomic one-hand operation
- the smooth glass surface is hygienic, easy to clean and maintenance-friendly
- display on a unique TFT screen



Multi-Eco-Hood KH 1
on Joker τ (left-hinged door)

I autoclean: PATENT **autoClean**

Our unique, fully automatic self-cleaning system (option):

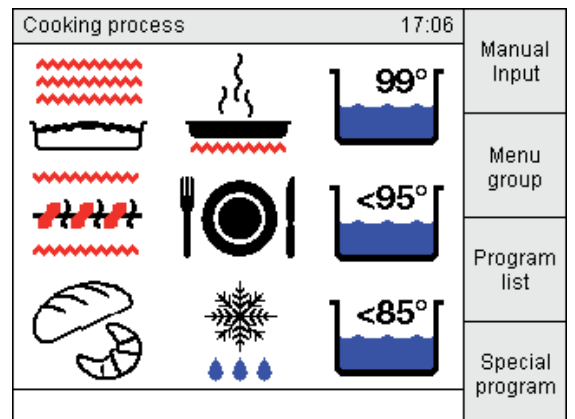
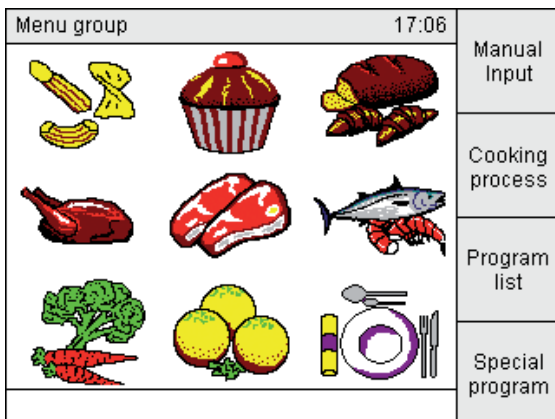
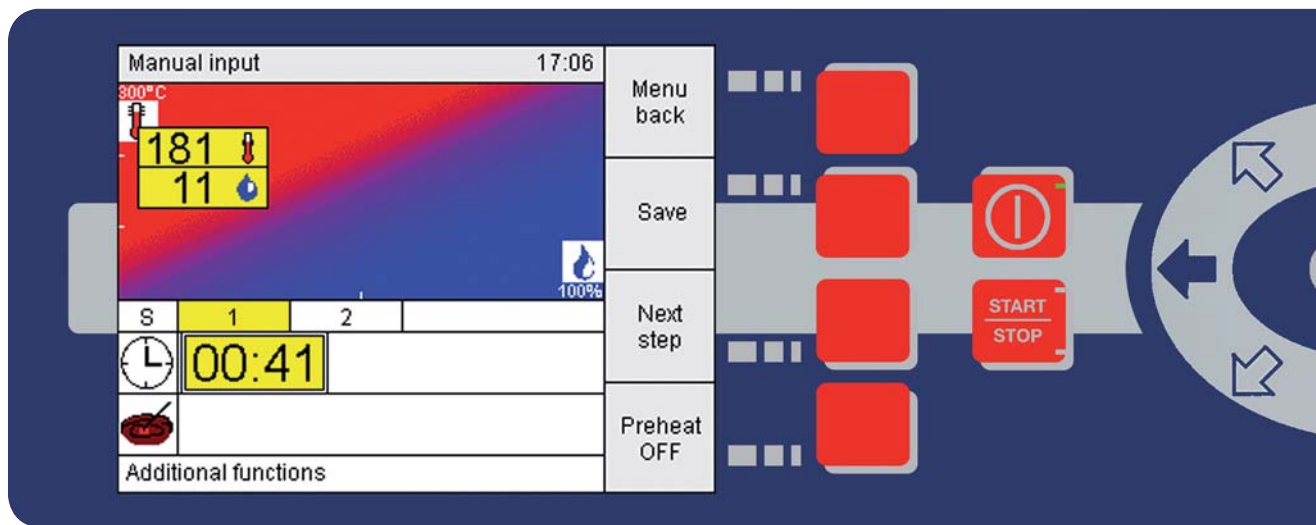
Your benefits:

- minimal costs thanks to precise dosage of liquid cleaner
- start any time, no need to manually cool down or open door
- perfect cleaning result thanks to rotating nozzle
- health protection – no contact with cleaning agents
- no need to decant or fiddle around with cartridges or tabs

Best possible hygiene and operating safety!

I 9 modes of operation:

- steaming
- vario steaming
- forced steaming
- combi steaming
- convection (hot air)
- LT cooking
- ΔT cooking
- regeneration
- baking



I Menu groups:

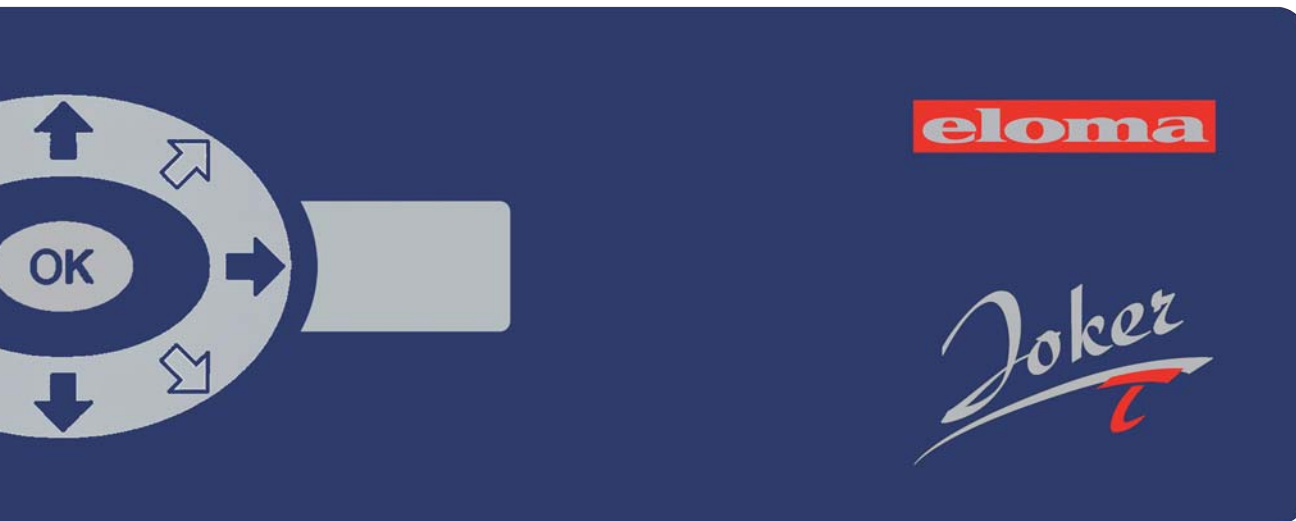
- 9 menu groups
- three-dimensional – multi-coloured
- incredibly easy to use

I Cooking process:

- 9 cooking methods
- clear symbols
- international

... at your fingertips!

... at your fingertips!



Favourites	17:06	
001 i Venison crépinette		Manual Input
002 i Turbot roulade wrapped in chard		
003 i Fillet of pork in puff pastry		
004 i NT-leg of lamb		Menu-group
005 i Oven Dried tomatoes		Cooking process
006 i Puff pastry gamishes		
007 i Quail galantine stuffed with goos		
008 i Swiss roll		
009 i Rump steak		Preheat OFF
010 i Baked Potatoes		

I Favourites:

- your own creativity at first glance
- quick and reliable
- day to day

... at your fingertips!

Combi-Cooking in operation		17:06	
035 Baked Potatoes	00:39	Manual Steam	
041 Potato Wedges	00:21		
044 Potato / courgette cakes	00:10		
040 Cevapcici	00:12		
		Combi-Cooking	

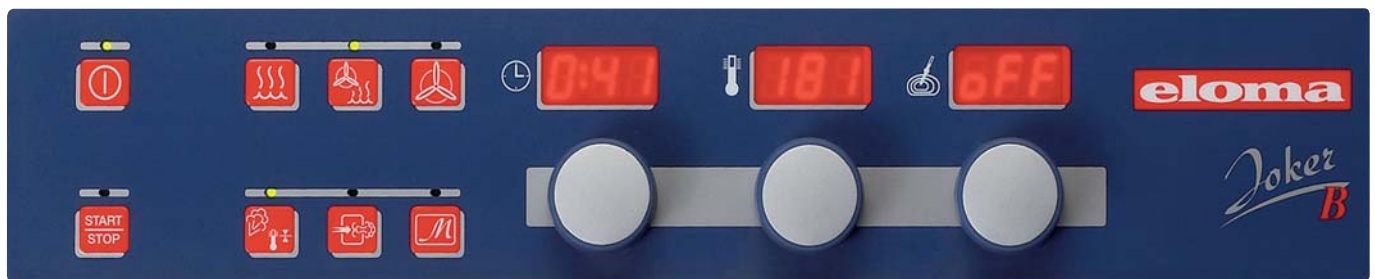
I Combi-Cooking:

- 1 cooking process – different foods – different times
- perfect results, consistent quality
- stress-free combi cooking

... at your fingertips!



The new Joker B: The professional all-rounder!



An appliance that leaves nothing to be desired!

Classic operating controls combined with high-quality finish and superb cooking performance we believe the Multimax to be **"Best in class"**!



Functions:

- **Clima-Aktiv®**
humidification and de-humidification of the cooking chamber
- **Active Temp**
pre-heating or cooling down
- **multi-function key**
- **auto-reversible fan wheel**
for perfect evenness and interval speed for gentle cooking

9 modes of operation:

- vario steaming
- steaming
- forced steaming
- convection (hot air)
- combination
- regeneration
- LT-cooking
- ΔT-cooking
- baking with manual humidification



ProConnect: Making data management child's play!

ProConnect – an intelligent innovation for combi steamers:

Intuitive operation

The self-explanatory user interface combines the well-known combi steamer operation with useful Windows functions.

Organisation of cooking programmes

ProConnect allows you to write your cooking programmes easily and quickly on a PC and store them in clearly organised files – to meet your individual preferences.

HACCP documentation

Simple and comprehensive documentation of all cooking processes and work data on your PC – accessible at any time.

Data transfers made easy

At the click of button: Just send your centrally stored cooking programmes from your PC to your Eloma combi steamer and vice versa – ideal when you are working with several appliances.

Features (summary)

- ✓ Original Eloma Live Steam System
- ✓ Pre-heating and rapid cooling (Active Temp)
- ✓ Manual humidification
- ✓ Temperature range 30-300°C
- ✓ Integrated fat filter
- ✓ Clima-Aktiv®: humidification and de-humidification
- ✓ Fan wheel – Auto-reverse for superbly even results
- ✓ Climatic®: Temperature and humidity measurement/control*
- ✓ Multi-point core temperature probe
- ✓ Multi-language user interface*
- ✓ Scout one-hand operation*
- ✓ TFT screen/Climatic® screen*
- ✓ Glass panel*
- ✓ autoclean (option)
- ✓ Multi-Eco Hood (option)
- ✓ RS232 interface* (option Joker B)

* Joker T only

Technical specifications

	Joker T – B 6 x 2/3 GN
Dimensions	
Width (mm)	520
Depth (mm)	615
Height (mm)	670
Weight (kg)	60
Connections	
Water inlet	2 x G 3/4 A
Water outlet Ø mm (DN)	40

	Joker T – B 6 x 2/3 GN
Electrical models (Standard Version)	
Voltage	400 V 3N AC
Electrical loading or rating: kW	5,9
Protection: A	3 x 16
Electrical models (Single Phase)	
Voltage	230 V N AC
Electrical loading or rating: kW	3,6
Protection: A	1 x 16

We reserve the right to changes

The Eloma team is here to help you, around the clock!

- Experienced cooks, butchers and bakers are available to support you
- Global network of service partners
- Spare parts stock with global express despatch
- Service vehicles with spare parts

quick – reliable – personal!

