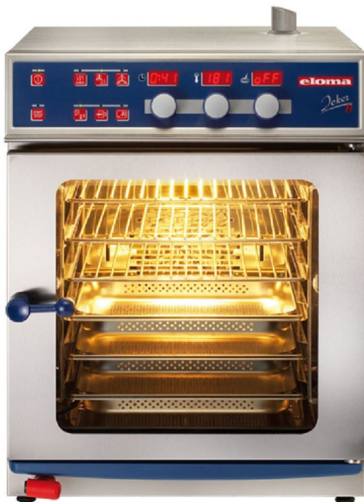


COMBI STEAMERS - JOKER B - GN 6 x 2/3 ELECTRIC

DOOR RIGHT HINGED



SAP Code: E JB 6-23 E 3NAC400V56 5_9 1
Code Number: EL0509386

Dimensions

Width: 20,47 inch
Depth: 25,20 inch
Height: 26,38 inch
Gross Weight: 132,28 lbs

Number/levels: 6 x GN 2/3

Total Power

Electric: 5,90 kW
Frequency: 3NAC 400 V
Protection: 3 x 16 Amp

Certifications: VDE - GS - CE - SVGW- UL
Mode of Protection: IPX4
Water Inlet/Dim: 2 x G 3/4 A
Water Drain/Dim: 1,57 inch



Special features

9 Multiple Cooking Modes

- Vario steaming, steaming, forced steaming, combi steaming, convection (hot air), LT-Cooking, DT-Cooking, Regeneration, Baking

M-Key for multifunctional use

- LT-Cooking
- DT-Cooking
- Regeneration

Control Panel

- Electronic control
- Processor controlled
- 3 classic rotary knobs for time, temperature and core temperature

Combitronic

- Different cooking modes in sequence

Clima Control

- Humidification or de-humidification
- Different humidity levels for combi steaming

Steam Generation

- Direct Steam generation via Live Steam System in the cooking chamber
- Steam at any time and at any temperature
- No pre-heating
- High savings on energy

Manual Humidification

- Manual addition of humidity on an individual basis
- Ideal for baking fresh products

Active Temp

JOKER B - GN 6 x 2/3 ELECTRIC

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- Automatic pre-heating or cool down of the cooking chamber

Core Temperature Probe

- Multi point core temperature probe
- Temperatures from 0 - 99°C
- Compensation of incorrect plug in

Fan

- Auto-reverse fan mode for perfectly even results
- Preset phased fan speed for gentle cooking

Cooking Cabinet

- 1 additional insert (6 times 2/3 instead of 5 times 2/3)
- Hygienic chamber - NSF conform

HACCP

- Automatically records of all relevant HACCP data
- On demand access to HACCP information, via integrated screen
- Serial interface RS 232 for data exchange with printer or pc

Manual Cleaning Program

- Display lead program
- Easy start anytime
- Automatic soaking

Construction

- Built for a temperature range from 30 to 300°C and moisture range from 0 to 100%
- Easy to clean cooking chamber with rounded corners
- Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304
- Ventilated glass door with removable door gaskets
- Quick release door lock for single-handed operation
- Power to oven is cut when the door is opened
- Integrated and dosing shower, extractable with automatic return and water stop - to be used with door closed.
- Hanging rack with 6 inserts for standard GN 2/3
- Bright interior lighting, halogen lamps - exact sight control
- Air exhaust and odour seal integrated in drain - fixed connection in accordance with national and international regulations.
- Sensor controlled, two-stage cooling down of condensed water
- Two separate connections for hard and soft water, intrinsically safe.
- Control panel - easy service access from the front side.
- Built and controlled according to quality management system EN ISO 9001
- Meets criteria of HKI quality standards

Options / Accessories

- Stacking kit for 2 units
- HACCAP data recording, automatic recording of all relevant data
- Serial interface RS 232 for data exchange with printer or pc
- Left hinged door
- Support stands
- Multi-Eco hood
- Special voltages
- Ocean Series marine design

