JOKER

with MT control and steam injection

6-23, 6-43, 6-11



HIGHLIGHTS

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

JOKER with MT control - 6-23, 6-43, 6-11

Device data

Type	6-23	6-43	6-11
Material	1.4301	1.4301	1.4301
Design module	according to DIN 18866	according to DIN 18866	according to DIN 18866
Protection class	IPX5	IPX5	IPX5
Device dimensions			
Control on top, stop on the left / right (WxDxH) [mm]	520 x 625 x 693	520 x 755 x 693	520 x 805 x 693
Control on the right / stop on the left / right (WxDxH) [mm]	650 x 625 x 560	650 x 755 x 560	650 x 805 x 560
Weight [kg]	70	80	83
Weight, with packaging [kg]	86	98	100
Capacity			
Number of inserts	5+1 x GN 2/3	4+1 x BN 43	5+1 x GN 1/1
Cavity volume [l]	65	88	96
Insert spacing [mm]	67	84	67

Electrical connection

Type	6-23	6-43	6-11
Voltage 200 V ... 230 V 1 NAC			
Power requirement [kW]	3.6	-	-
Rated current [A]	15.7	-	-
Fuse protection	1 x 16 A	-	-
Residual-current circuit breaker Tripping current [mA]	Type B 30	-	-
Cable cross section (recommended) [mm²]	1.5	-	-
Voltage 380 V ... 415 V 3 NAC			
Power requirement [kW]	5.8	7.7	7.7
Rated current [A]	8.4	11.2	11.2
Fuse protection	3 x 10 A	3 x 16 A	3 x 16 A
Residual-current circuit breaker Tripping current [mA]	Type B 30	Type B 30	Type B 30
Cable cross section (recommended) [mm²]	1.5	1.5	1.5

Heat output, heat emissions

Type	6-23	6-43	6-11
Heat, latent [MJ/h (kW)]	2.3 (0.6)	3.0 (0.8)	3.0 (0.8)
Heat, sensitive [MJ/h (kW)]	1.6 (0.4)	2.1 (0.6)	2.1 (0.6)
Noise [db (A)]	<70	<70	<70

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Setting up

Safety distance [mm]	rear	min. 50
	right	min. 50
	left	min. 50
Minimum clearance [mm]	to combi steamers, ovens, convection units	min. 50
	to deep fryers, open/hot fat/oil, heat sources, gas appliances	min. 1000

Water/Waste water

Water supply	
Water supply/dim [A]	2 x G 3/4“
Flow pressure [bar (kPa)]	2 - 6 (200 - 600)

Waste water connection	
Without cleaning	No waste water connection
With hand shower	External siphon/connection
With autoclean® PRO	Permanent connection
Type	DN40 (min. inside dia.: 36 mm) for permanent connection
Drain line gradient [%]	min. 3

Soft water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 3
[ppm]	70 - 125
[°TH]	7 - 13
[°e]	5 - 9
pH value	7.0 - 8.5
Cl (chlorine) [mg/l]	max. 60
Cl_2 (free chlorine) [mg/l]	max. 0.2
SO_4^2 (sulphate) [mg/l]	max. 150
Fe (iron) [mg/l]	max. 0.1
Temperature [°C]	max. 50
electrical conductivity [µS/cm]	20 - 90
Water pressure [bar]	4 (2 – 6)

Hard water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 14
[ppm]	≤ 250
[°TH]	≤ 25
[°e]	≤ 18

Maximum water flow	
Soft water	
Without cleaning	0.3 l/min
With hand shower	0.3 l/min
With autoclean® PRO	0.3 l/min

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Maximum water flow	
Hard water	
With hand shower (at 4 bar)	4.8 l/min
With autoclean® PRO:	6.8 l/min

Equipment

- 5 operating modes:
  - Convection
  - Baking with steam injection
  - Holding
  - Proofing
  - Thawing
- 7″ capacitive screen
- Inner and outer housing made of rustproof stainless steel
- IPX 5 (resistant to water jets)
- Seamless hygienic cooking chamber
- Adjustable air deflector
- Door with triple glazing and LED lighting
- Quick-action door closure
- Supply air/exhaust air
- Internal core temperature probe with 4 measuring points
- USB interface
- Frequency converter
- Manual baking:
  - Temperature, adjustable between 30°C - 300°C – to the exact degree
  - Core temperature, adjustable between 20°C - 100°C – to the exact degree
  - Steam injection, adjustable in ml or over time
  - Manual humidification
  - Automatic resting time in accordance with the steam injection quantity
  - Time, adjustable up to 24 hours, including continuous operation
- Steptronic®
- Step overview
- Alphanumeric memory function with image and sound selection
- Favourites marking during the saving process
- Menu group marking during the saving process
- Cool Down function: Auto-Temp (default setting for cooking and autoclean® PRO with liquid cleaner)
- Cool-down function active-temp adjustable (default setting for autoclean® PRO with solid detergent)
- 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
- Preheat function 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
- Additional Cooking time
- Repeat mode
- Changing settings during operation
- Stop Preheat during operation
- Half occupancy function
- Last® 20
- Programme list with 400 programs with 20 steps each:
  - Program search
  - Displaying and filtering menu groups
  - Displaying and filtering product groups
- Favourites list:
  - Program search
  - Displaying and filtering menu groups
  - Displaying and filtering product groups
- Special programs:
  - Holding
  - Thawing
  - Proofing
- Weekly programming PRO
- Multi Cooking PRO
- 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

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Equipment

- Cool Down function: Adjustable Manual-Temp
- Cleaning & Care
  - semi-automatic cleaning
  - Drying phase freely selectable
  - The drying phase can be interrupted during the cleaning operations
  - Image manager
  - Program manager PRO
- Setting and customisation options (Quick Modes/Direct Modes)
- Start-up Settings
  - Standby image and time
  - Version: light or dark
  - Start screen

Additional module

Hand shower module

- Drying can be interrupted in standard equipment

autoclean® PRO module

- Cleaning & Care - fully automatic cleaning
- Available with liquid cleaner and solid detergent

Module Design

- Unit back cover
- Unit storage (only with lateral control)
- Unit colour*

  * Minimum order quantity: 10 devices

Device options

- Device feet
- Safety door latch
- Electric door latch for automatic door opening
- External core temperature probe
- External sous vide probe
- LAN
- WLAN
- Energy optimization 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

Approvals/test markings

WMTS.101
WM040286

* EnergyStar energy efficiency test only for JOKER 6-11

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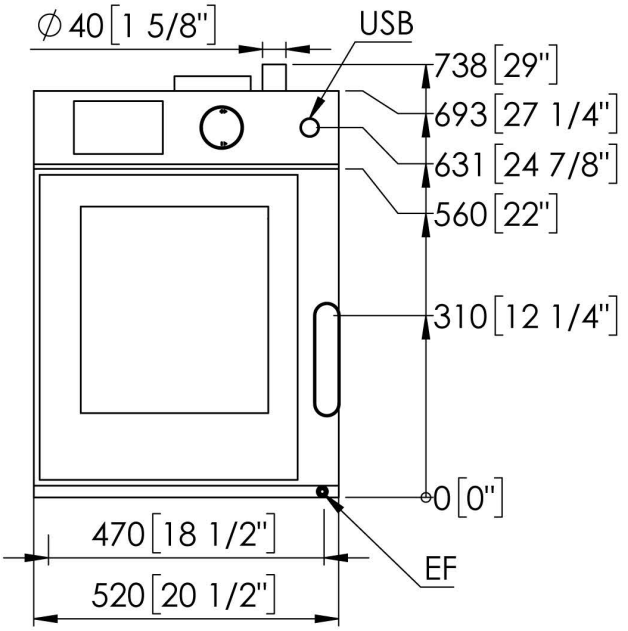
Dimensional drawings (all dimensions in mm [inches])

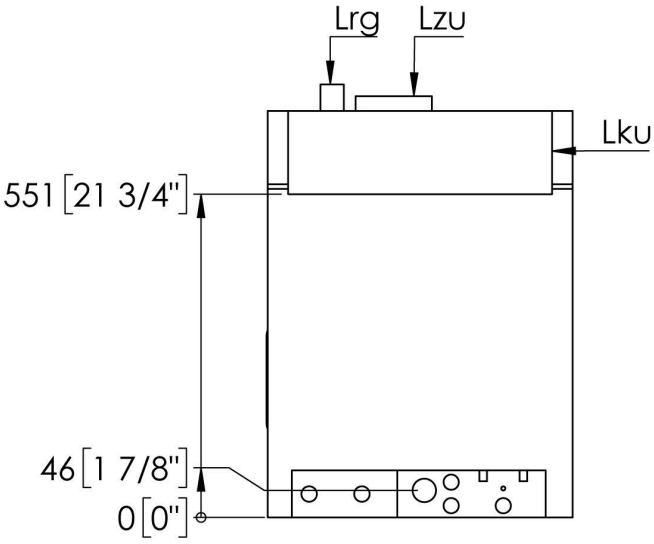
Key for dimensional drawings

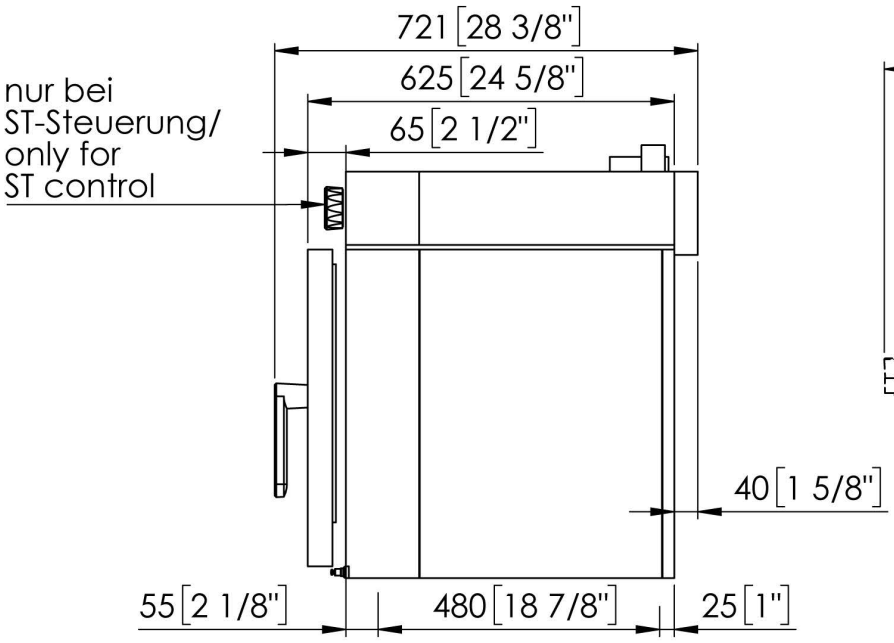
Designation	Meaning
A	Waste water connection (DN40)
Lzu	Supply air opening
Lrg	Exhaust air pipe
Lku	Air intake duct for device cooling
EF	External sensor
USB	USB port

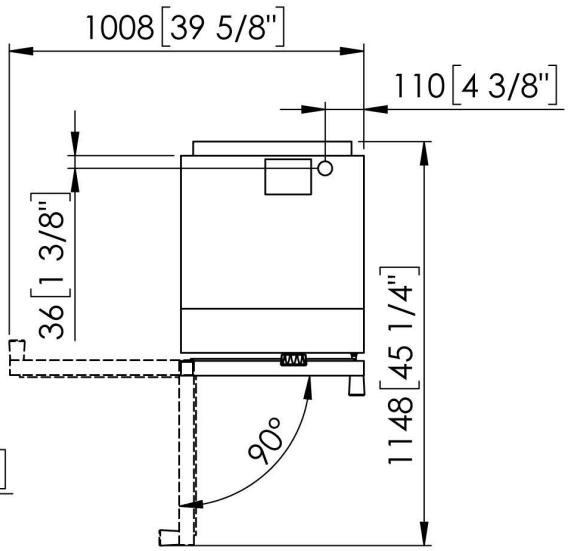
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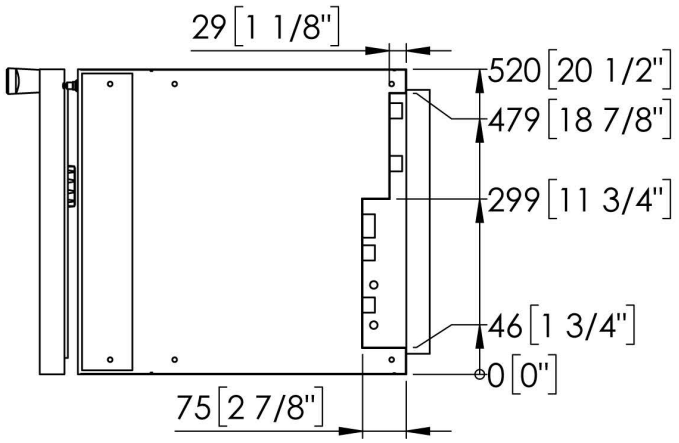
Dimensioned drawing 6-23, door stop on the left, control on top

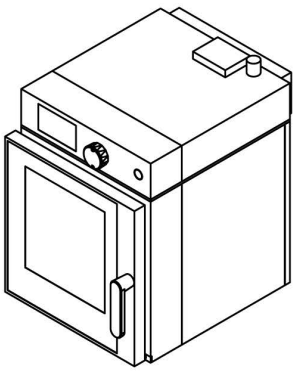






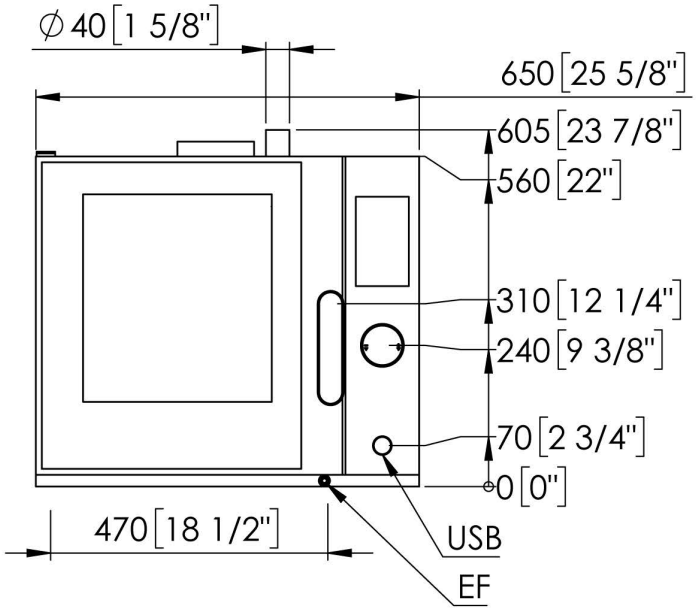


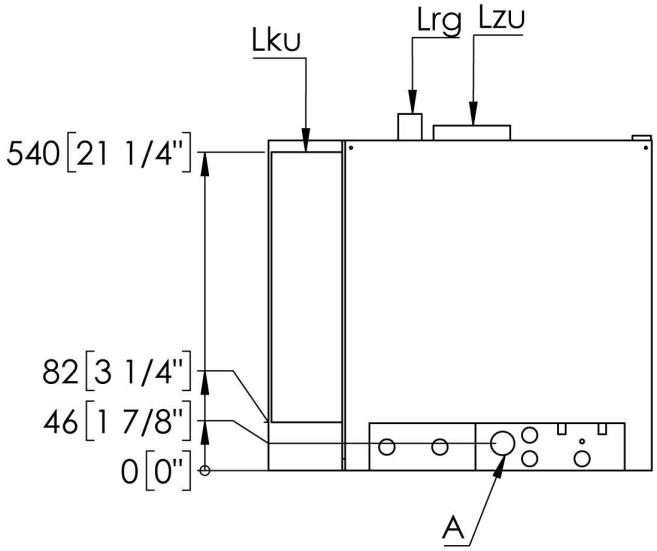


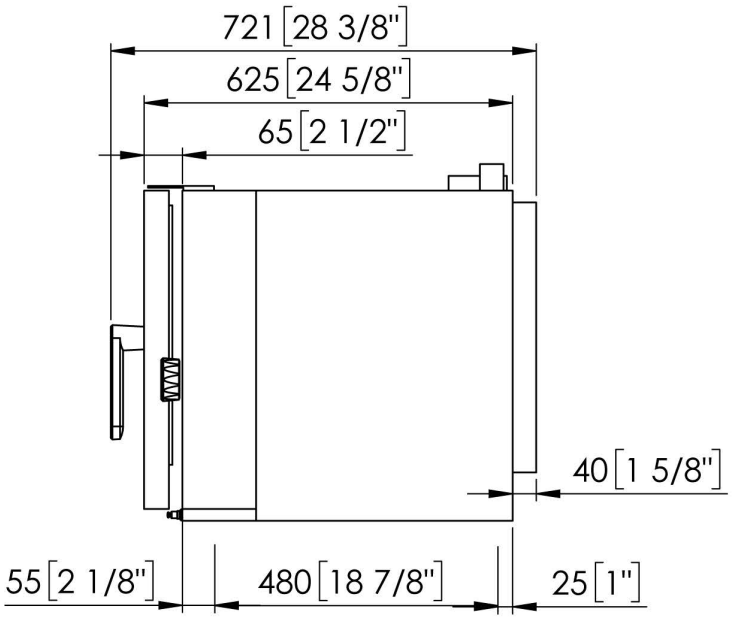


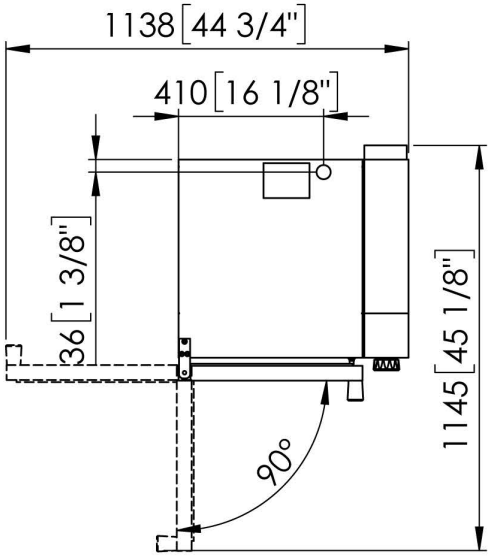
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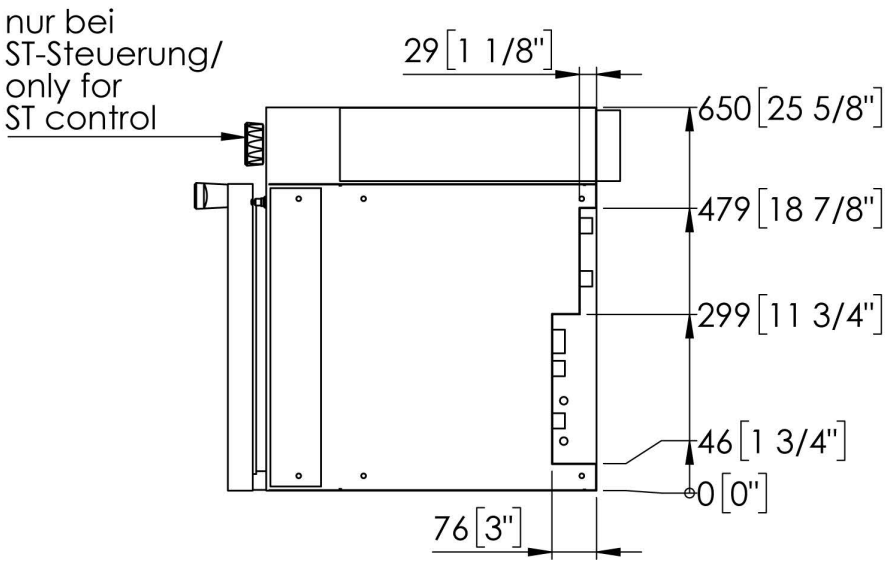
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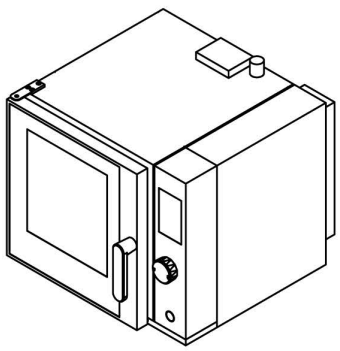






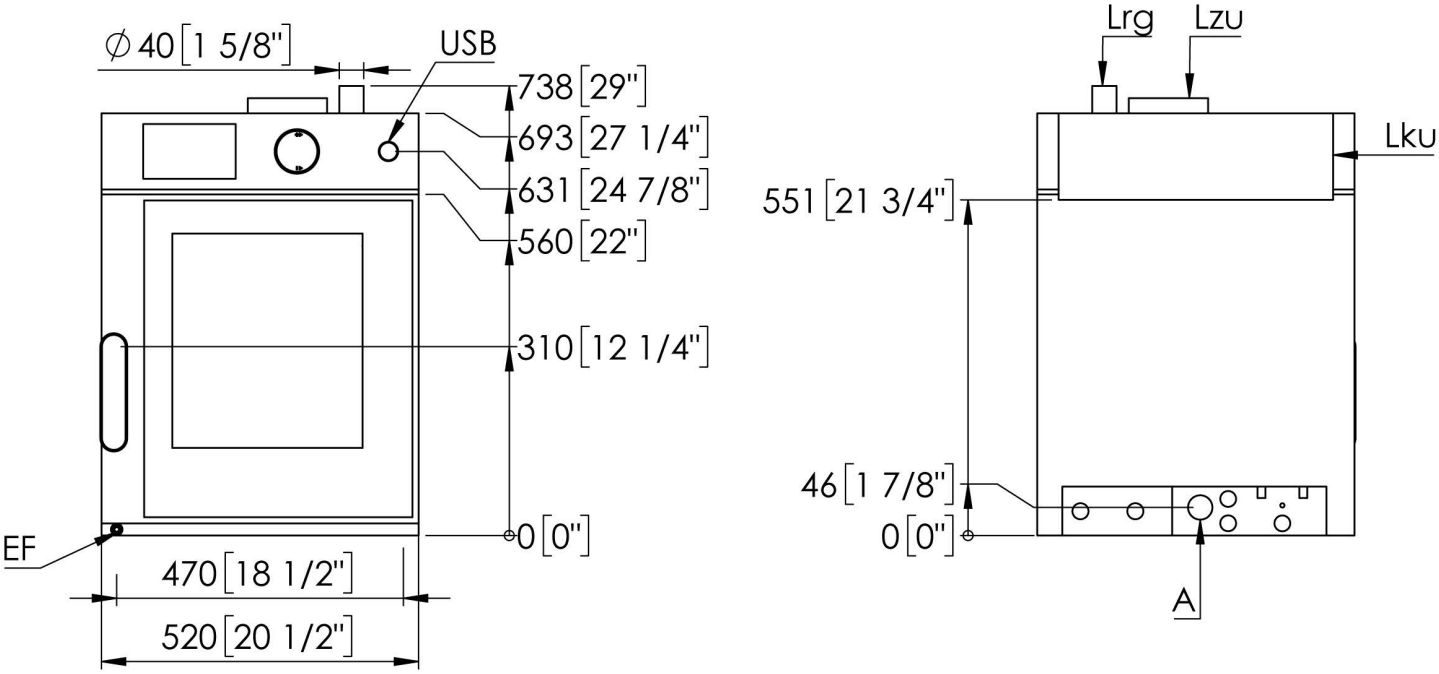


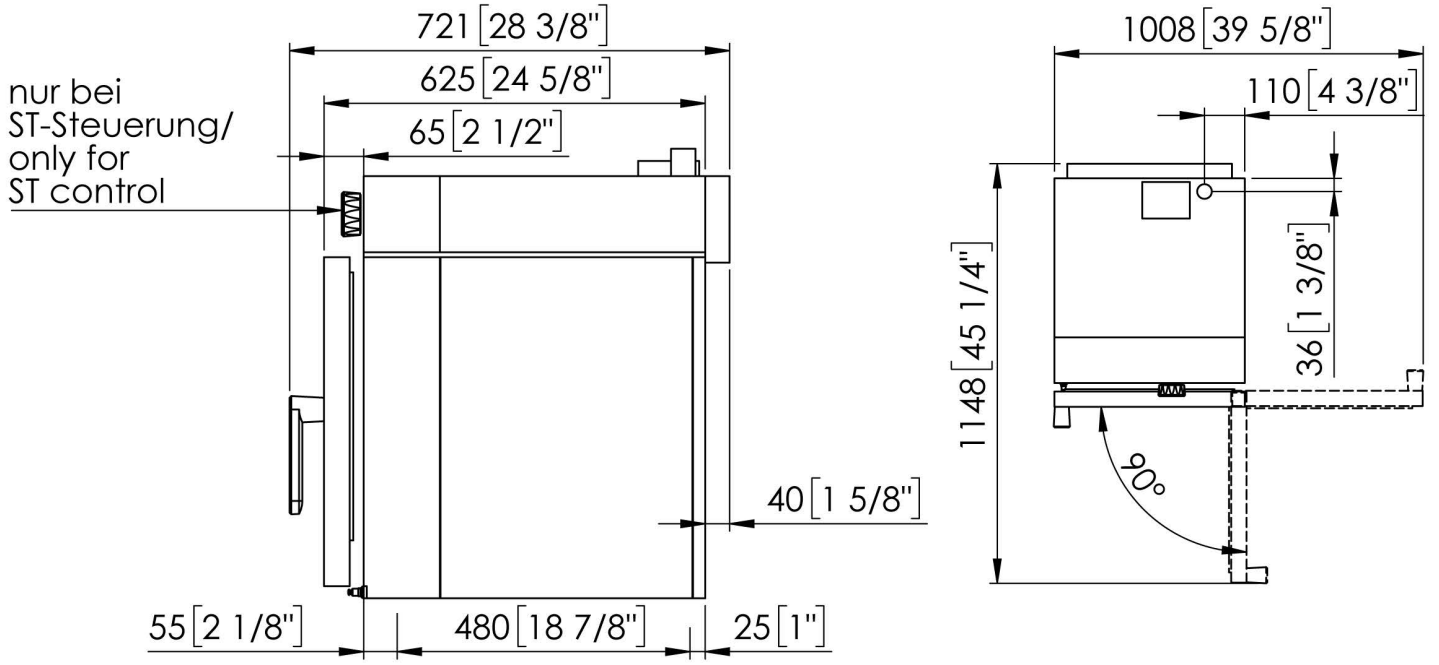


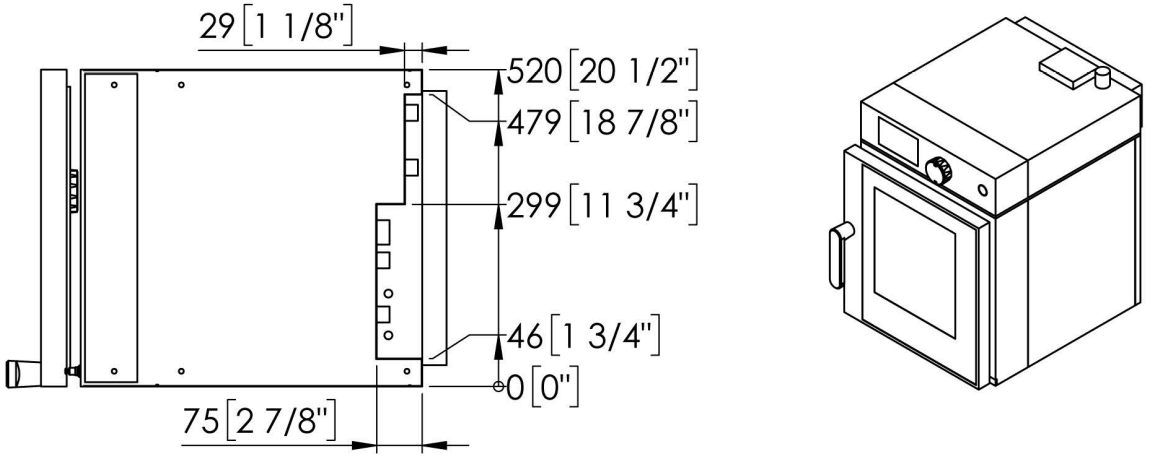


JOKER with MT control and steam injection - 6-23, 6-43, 6-11

Dimensioned drawing 6-23, door stop on the right, control on top

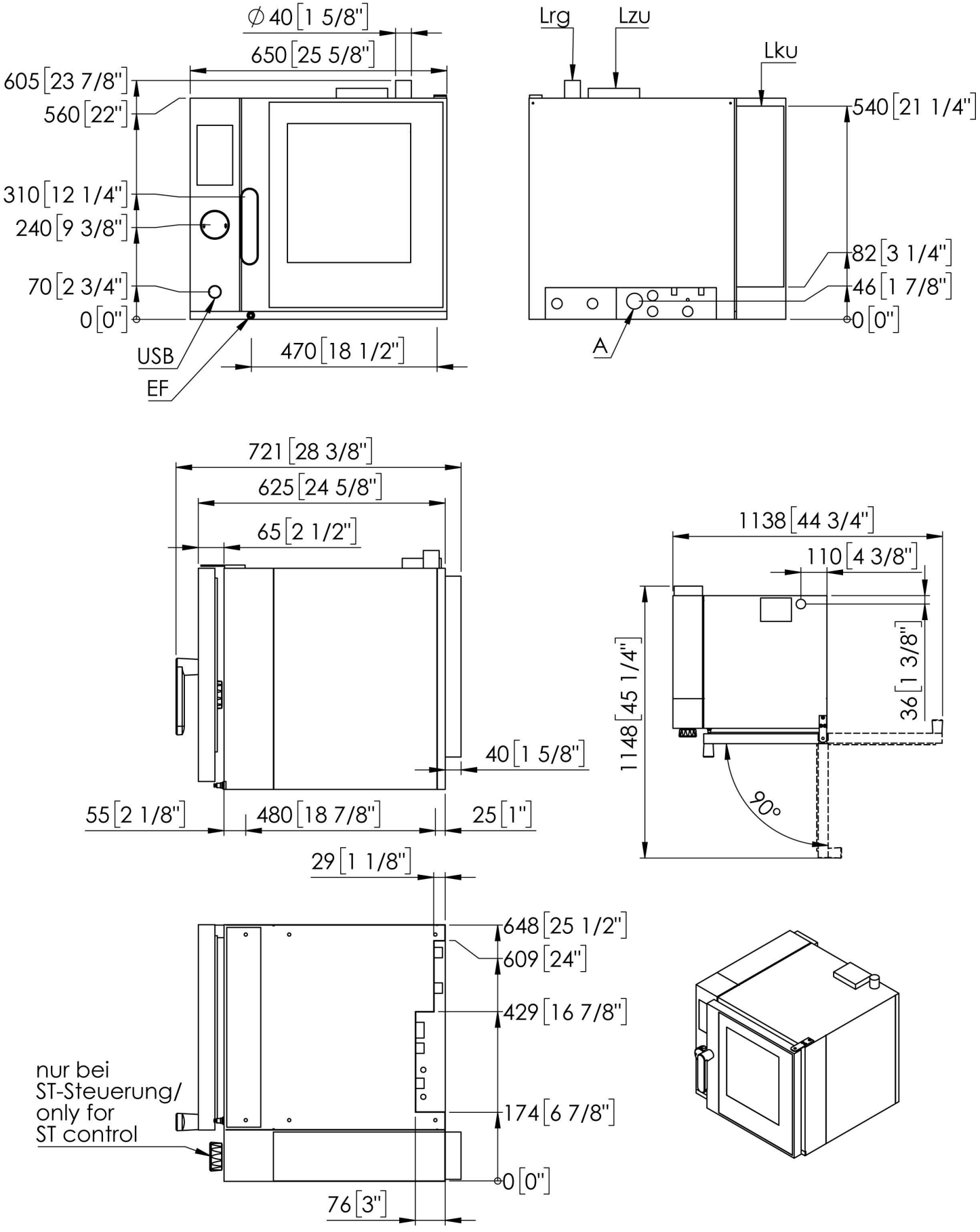






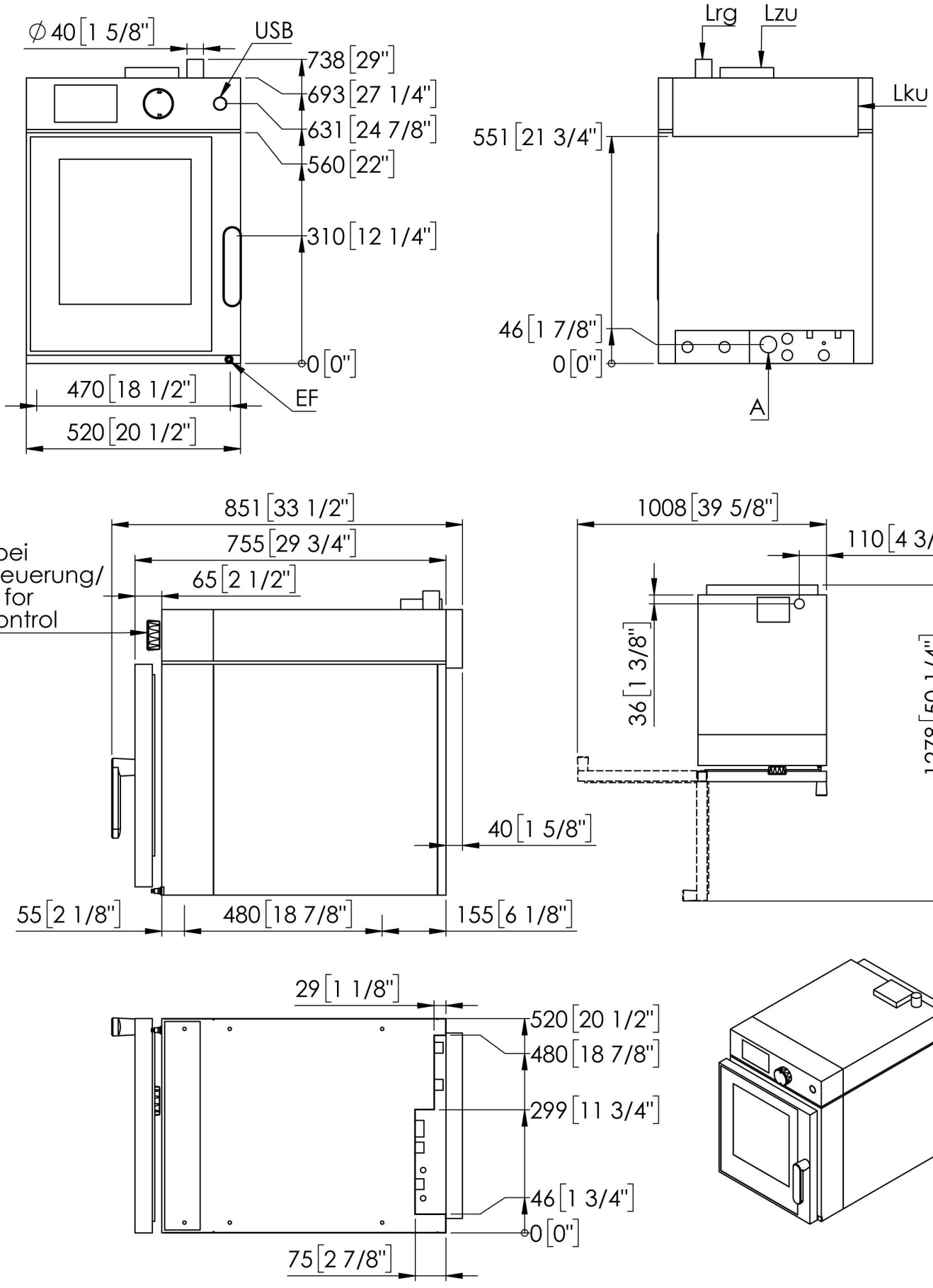
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Dimensioned drawing 6-23, door stop on the right, control on the left



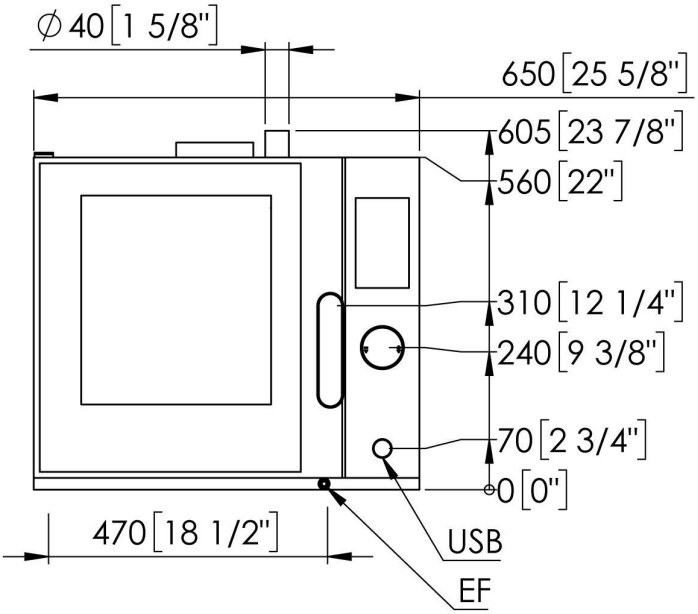
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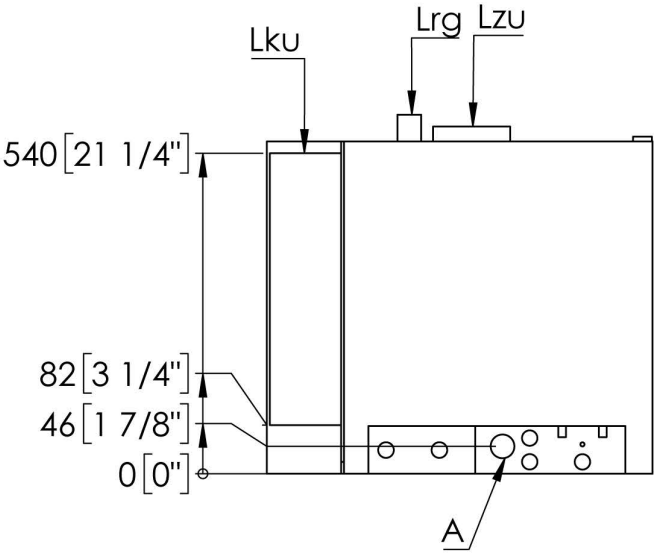
Dimensioned drawing 6-43, door stop on the left, control on top

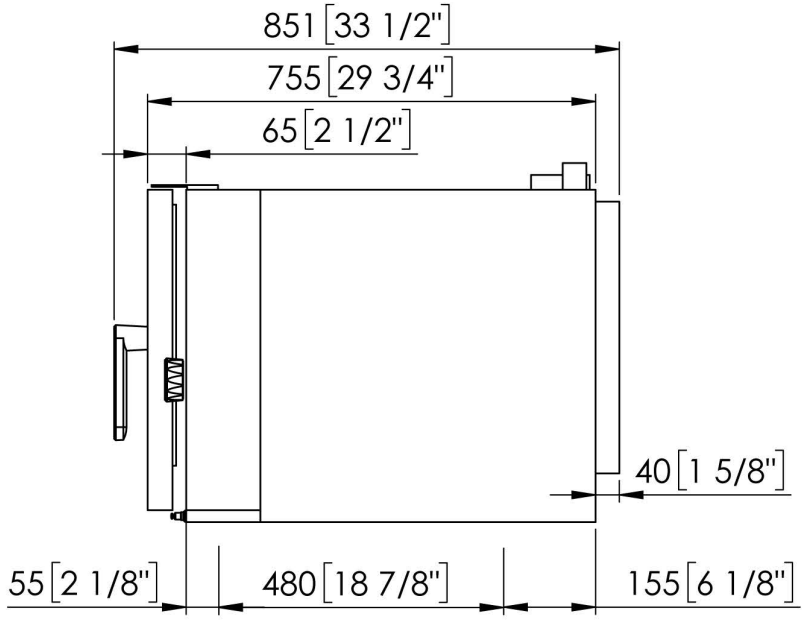


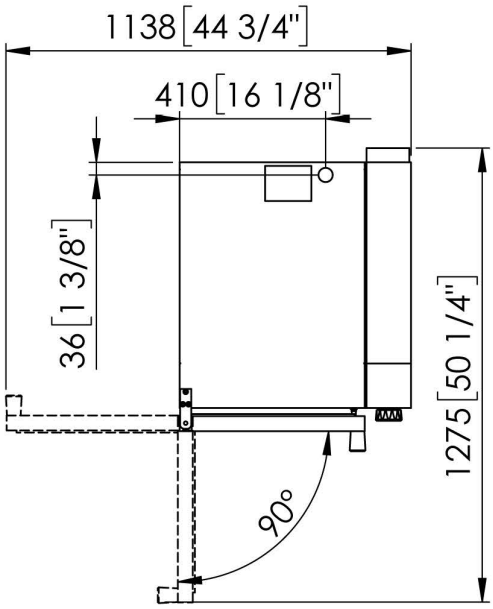
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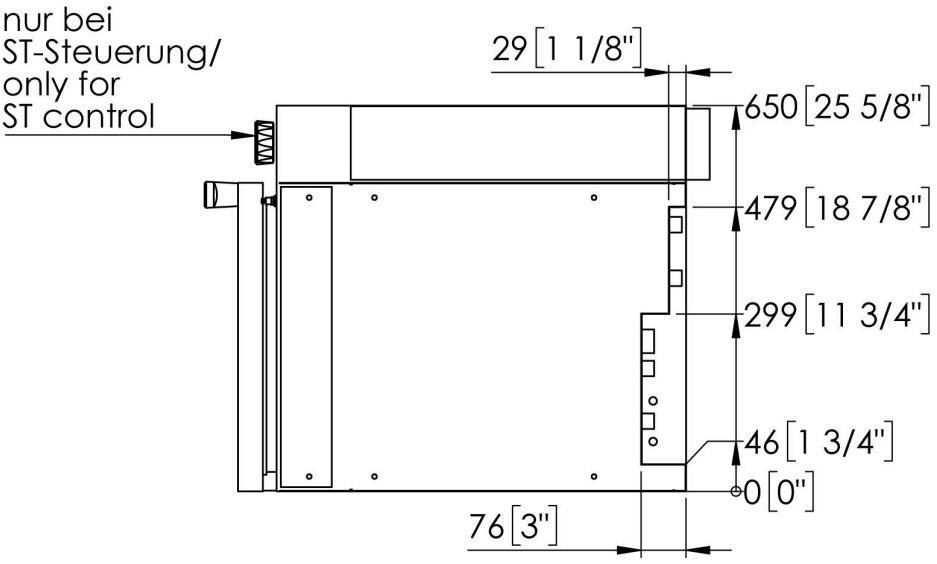
Dimensioned drawing 6-43, door stop on the left, control on the right

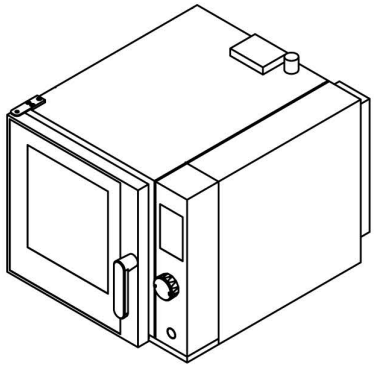






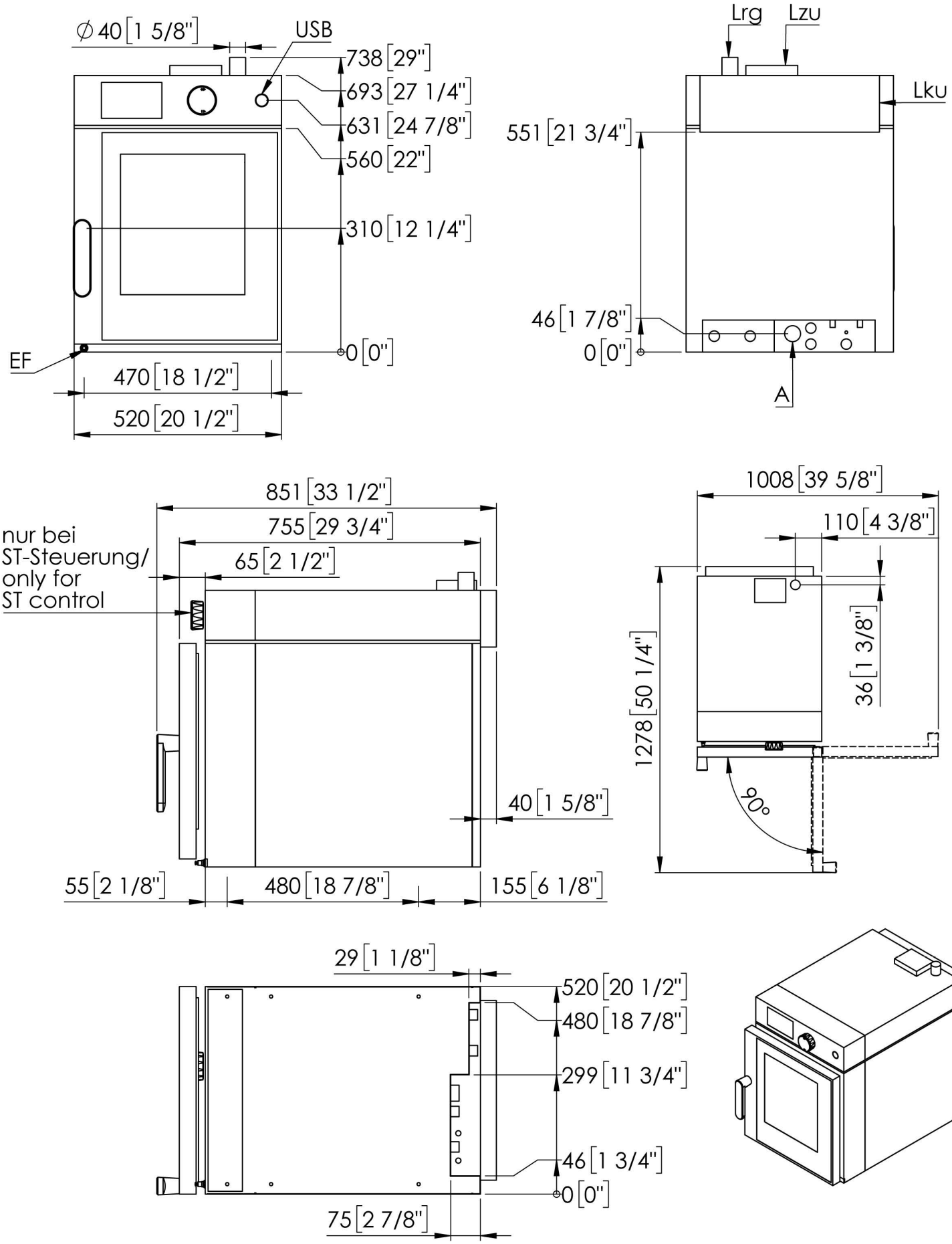






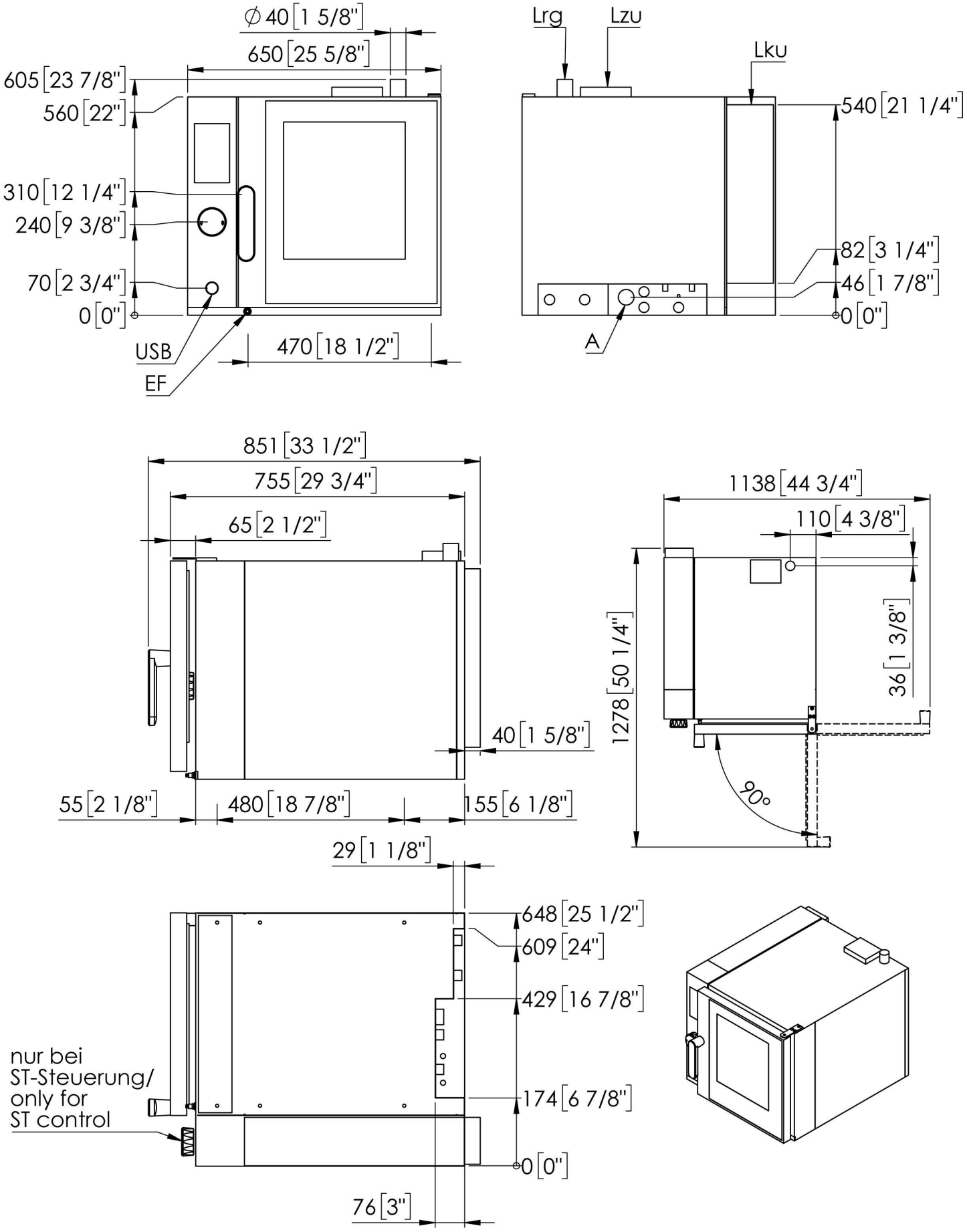
JOKER with MT control and steam injection - 6-23, 6-43, 6-11

Dimensioned drawing 6-43, door stop on the right, control on top



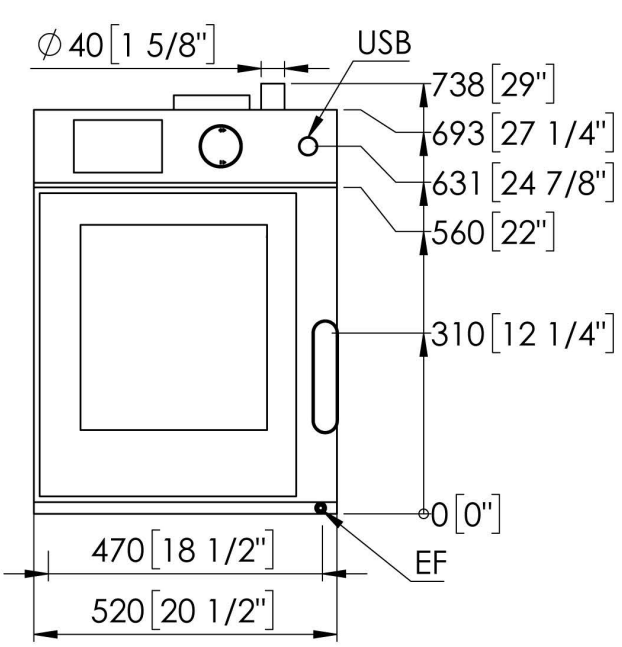
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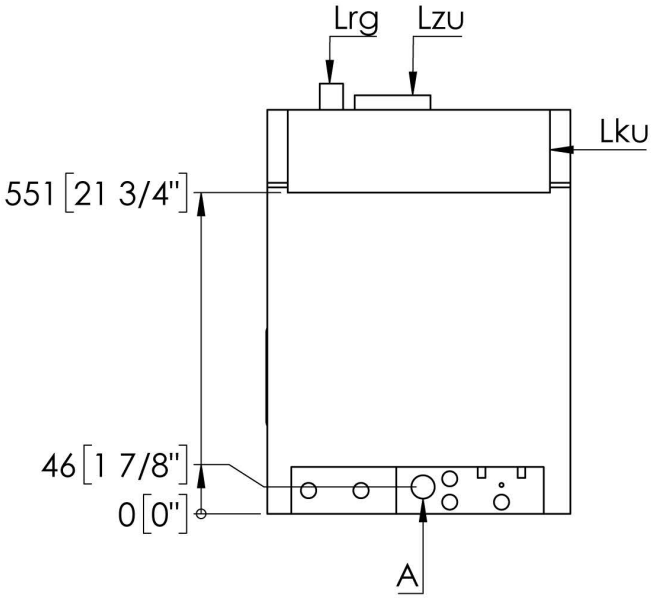
Dimensioned drawing 6-43, door stop on the right, control on the left

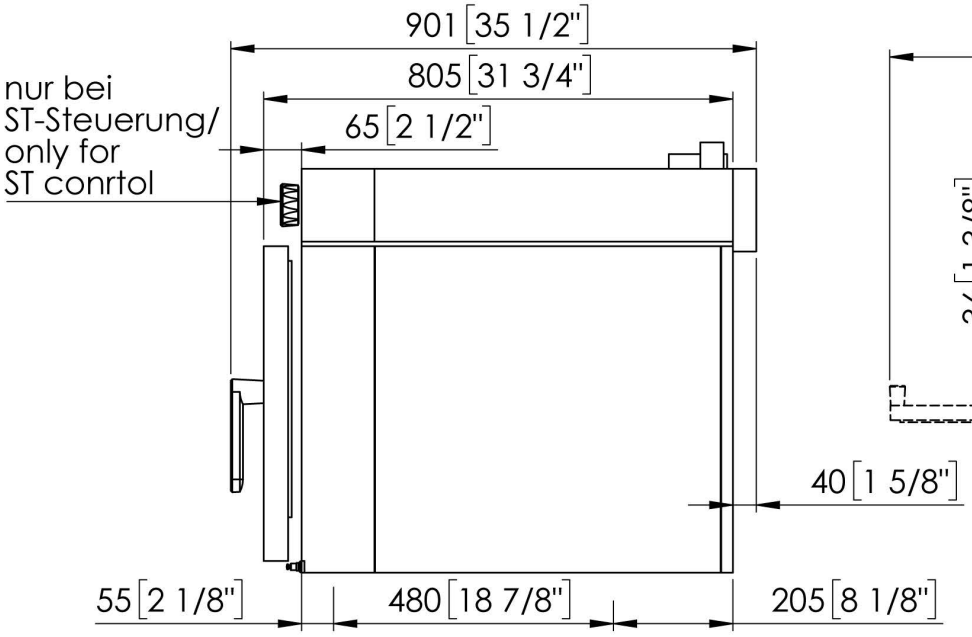


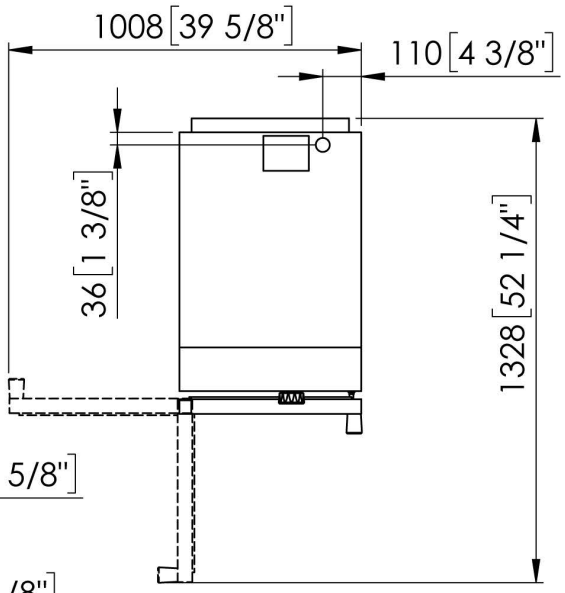
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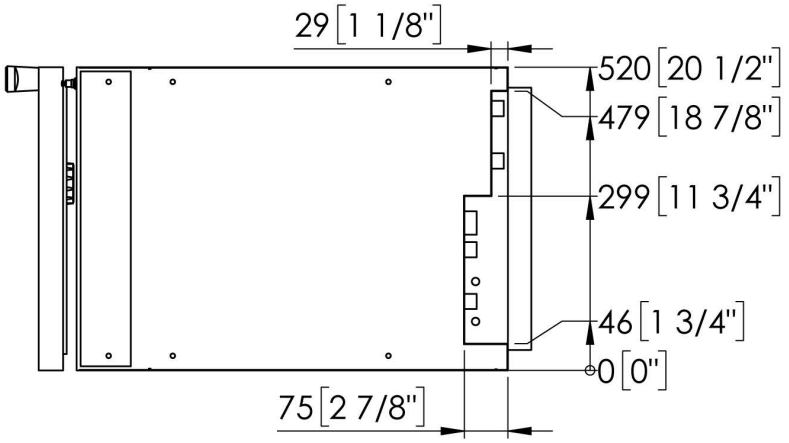
Dimensioned drawing 6-11, door stop on the left, control on top

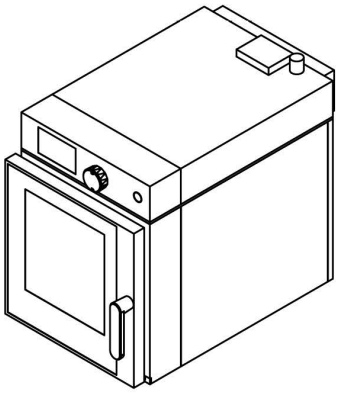






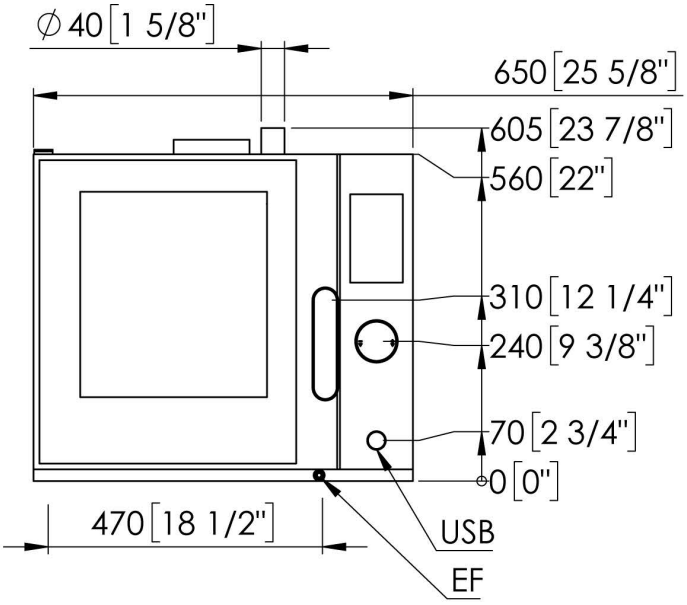


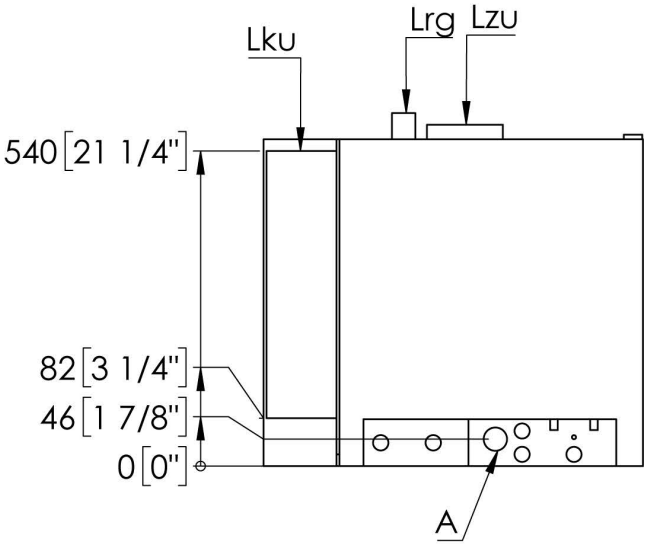


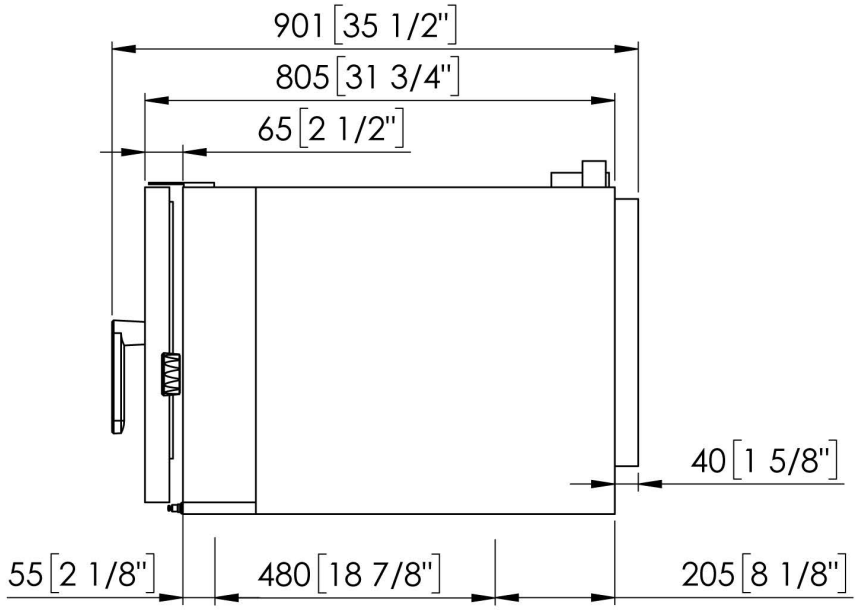


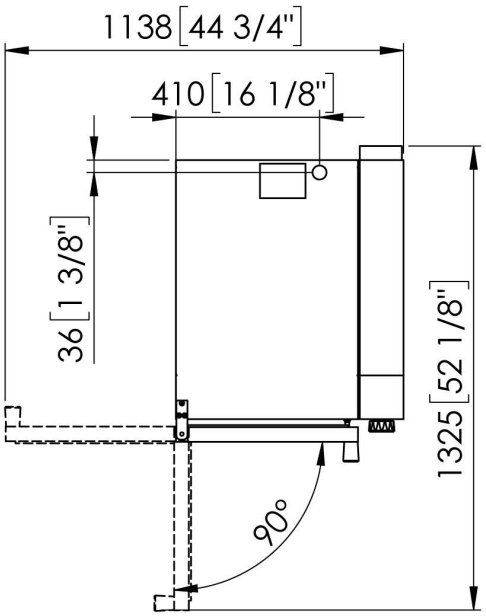
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Dimensioned drawing 6-11, door stop on the left, control on the right

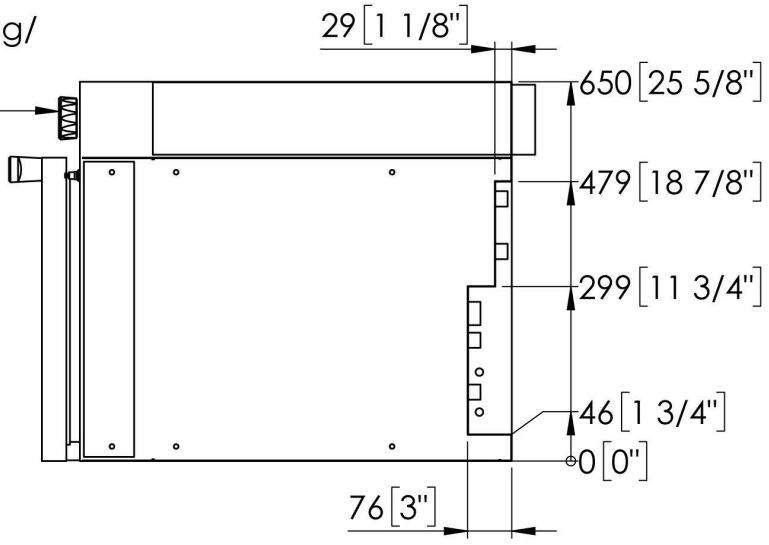


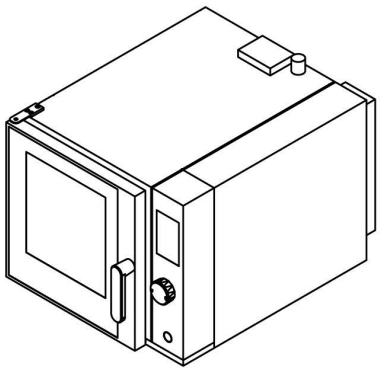






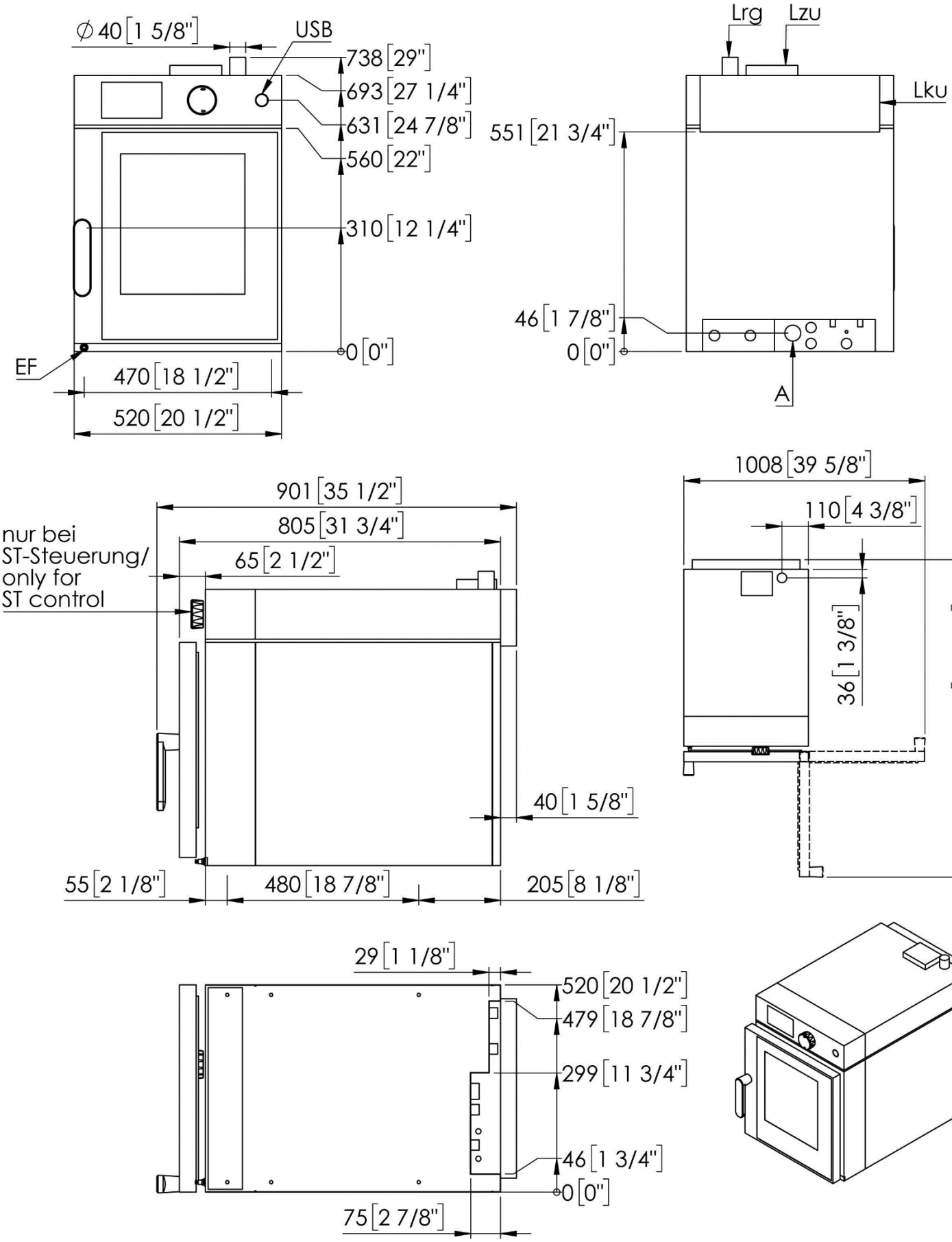
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ST-Steuerung/
only for
ST control





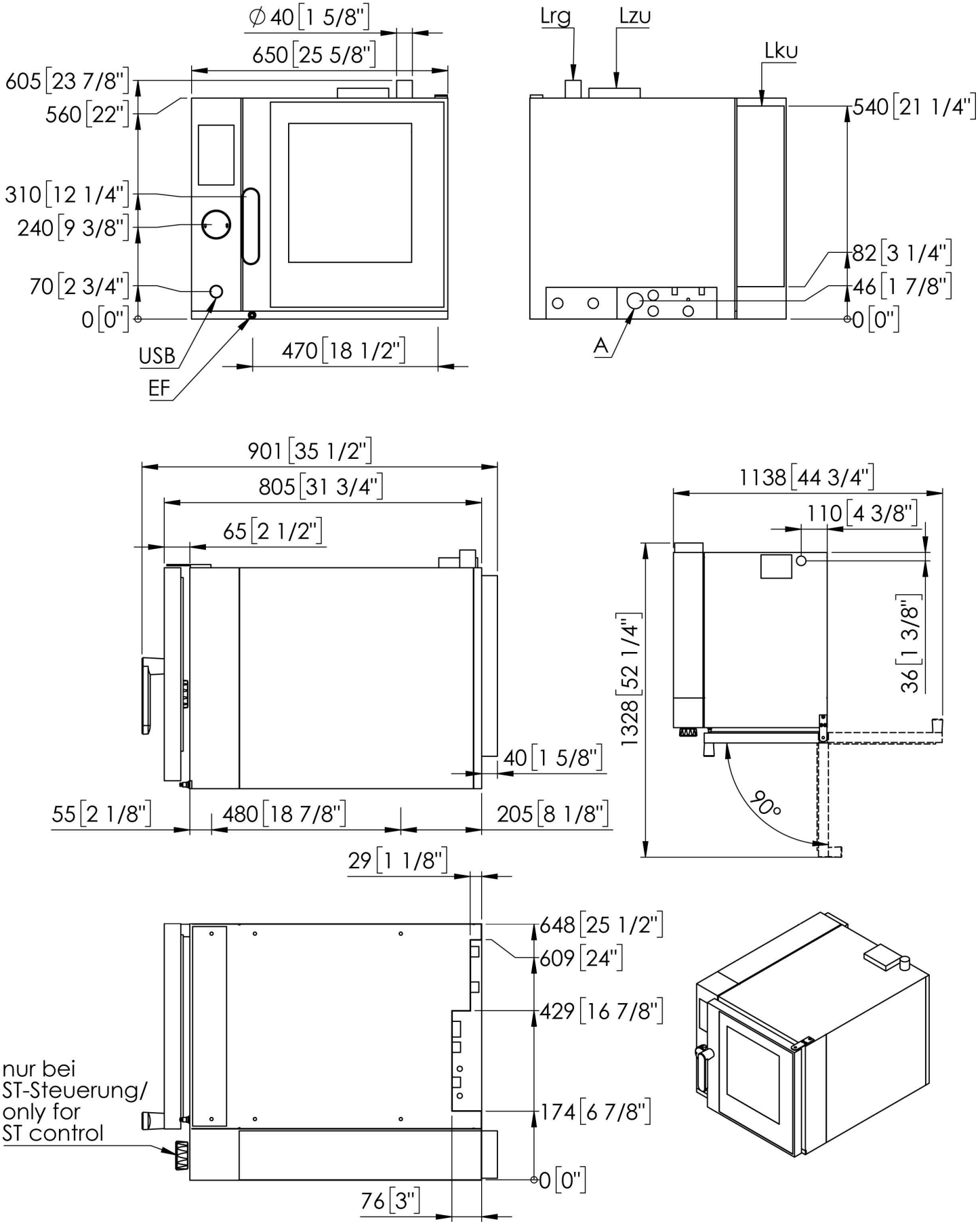
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Dimensioned drawing 6-11, door stop on the right, control on top



JOKER with MT control and steam injection - 6-23, 6-43, 6-11

Dimensioned drawing 6-11, door stop on the right, control on the left



JOKER with MT control and steam injection - 6-23, 6-43, 6-11

Variants depending on the equipment Water module and Cleaning module (X yes,- no)

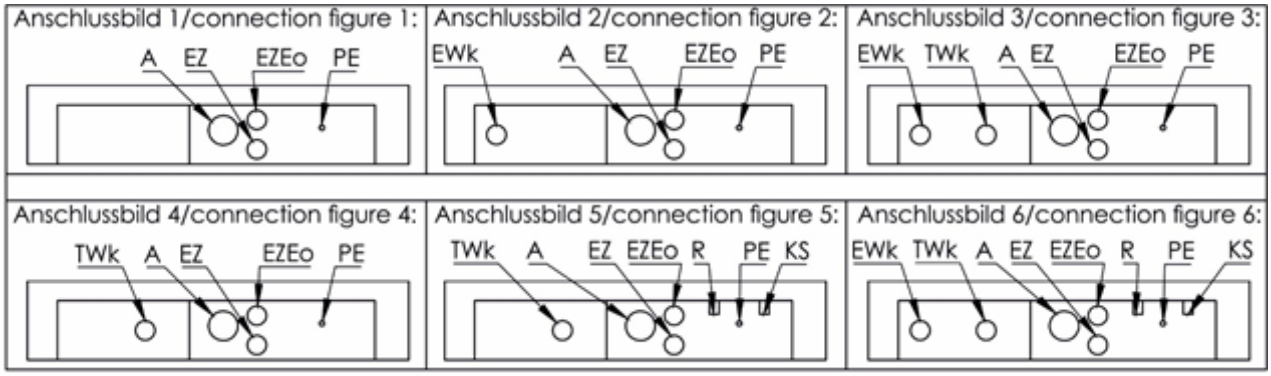
Variants depending on the equipment Water module and Cleaning module (X yes, - no)

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

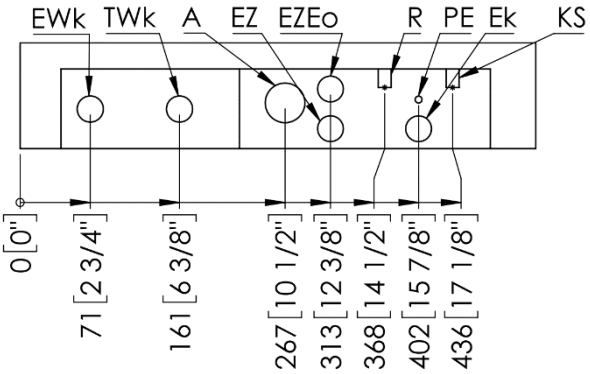
JOKER with MT control and steam injection - 6-23, 6-43, 6-11

Key for connection figures

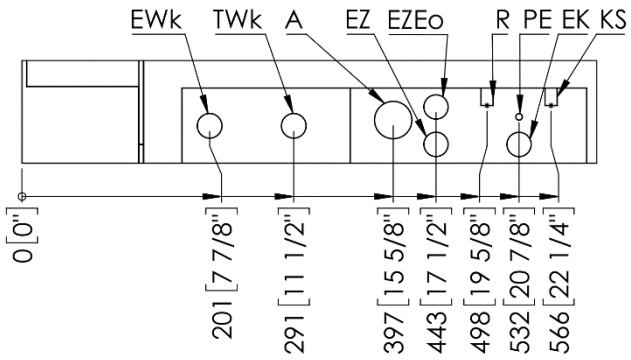
Designation	Meaning
A	Waste water connection (DN40) Connection for waste water line (Dn 1 5/8“)
EWk	Connection for soft water
EF	external sensor
EZ	Power supply
EZEo	Power optimization
PE	Equipotential bonding connection Connection for potential equalization
TWk	Hard water connection Connection for hard water
R	Connection for cleaner
KS	Connection for rinse



Control top and right



Control left



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