

COMPATIBLE. COMPACT. GREAT!

JOKER AND BACKMASTER - LITTLE PROFESSIONALS FOR GREAT COOKING AND BAKING RESULTS.





A GOOD CHEF CAN PERFORM IN THE SMALLEST SPACES, AND EXCEED EXPECTATIONS. ESPECIALLY WHEN WORKING WITH THE RIGHT EQUIPMENT.

RATHER SAVE ON SPACE THAN ON FUNCTIONALITY.

Whether you would like to steam, combi steam or work in convection mode - JOKER is a reliable helper on all levels. And all of this with only 52 cm width. Higher performance with this footprint is not possible.

VERSATILE. FLEXIBLE.

When it comes to professional cooking, the JOKER get's the job done. It becomes a customized solution for every site.



CAVITY PLUS

The JOKER offers the best ratio between cavity volume and footprint. Or in other words: this little guy can take a lot.

ONLY 52 CM IN WIDTH

So much power in the smallest space is unique. Thanks to its narrow width, the JOKER also finds its place in every snack bar or showroom.

UNIQUE CAPACITY

The JOKER is full of surprises. Baking, cooking, regenerating - he does it all extremely efficient and even with large quantities of consistently high quality.

GARANTUEED FLEXIBILITY

1/1- or 2/3-size, left or right hinged, with or without multi-eco-hood, various colored control panels everything is possible! Also combinations, e.g. with the BACKMASTER EB 30.

JOKER B

Proven and sustainable - the JOKER B features a classic control, comfortable dials and above-average serial features. With its eight operating modes all possibilities are open to you.



JOKER MT

Two designs, one promise: flexibility and maximum performance in the smallest of space. As comfortable as possible. Because the unique MT-Technology allows you to control via a comfortable touch screen.



The greatest and most wonderful is the simplest.

(Walther Rathenau 1867 – 1922)

01 EASE OF USE

- Classic display with rotary knobs
- Digital display for time, temperature and core-temperature
- Multifunction button for individual and special programmes

02 SAFE AND CLEAN

- Extendable spray hose with automatic return
- Recording of all HACCP relevant data
- Optional: fully automatic cleaning system autoclean[®]

03 SIMPLY FUNCTIONAL

- Live-steam-system
- Preheating and cool-down function
- Autoreverse fan wheel
- Timer function start time preselection
- Integrated core-temperature sensor

01 EASE OF USE

- Genuine MultiTouch display
- Ultrafast response
- Intuitive operation
- Memory function

02 CUSTOMISATION

- Adaptable operation
- Individual images
- Personalized recipes

03 SAFETY

- Self-explanatory pictograms
- Automatic logbook
- Controlled workflow

04 CONNECTIVITY

- User-friendly management software
- Advanced communication interface

05 CLEANING

- Fully automatic cleaning
- Quick clean
- Perfect hygiene

STAY AHEAD WITH MT-TECHNOLOGY.

Nobody likes long explanations. Introducing cooking and baking with ease - made possible with the advanced MT-Technology by Eloma. Just slide, wipe or scroll - intuition is key to operating your JOKER with lightning speed and precision. Especially at peak times.

• Climatic[®] MT:

A simple stroke of the finger simultaneously sets temperature and humidity to the exact degree and percentage.

• Last[®] 20:

Nothing is ever lost – the last 20 cooking processes can be instantly restarted, whether it is a standard programme, one of your filed favourites or even a manual setting.

• Multi Connect:

Manage your programmes and HACCP data using an advanced communication interface such as USB, LAN or WLAN.

• Quick Set:

A touch of your finger puts all settings where you want them to be.

• Quick Mode:

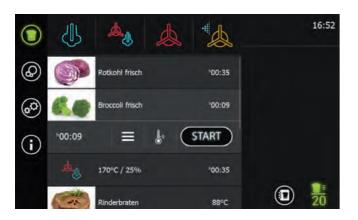
System caterers will love it. The Quick Mode is a version of the operating concept especially adapted to meet their particular requirements. It allows rapid and standard handling in all outlets by means of specifically predetermined operating sequences.

Multi Cooking

A sure thing: simply select your programme or cooking mode and the JOKER automatically determines all accompanying programmmes. Multiple selection for parallel operation is not a problem. Whether before or during the cooking process. Supporting the intelligent time management, with starting- or endtime selection.

Cooking and baking modes included

Steam, convection air and combi steam are being completed with a baking mode. Programmes in this mode contain a rest period after the steaming, so that the baked goods are guaranteed to succeed.







A SAFE AND CLEAN SOLUTION: AUTOCLEAN®.

Hygiene is part of the day to day operation. Scrubbing is not. With the JOKER, our patented autoclean® takes over the complete cleaning of the combi steamer. With the touch of a button, fully automatic and with the utmost care. You and your employees not only avoid frustrating manual cleaning, but also save a lot of water, detergents and time.

autoclean®:

The fully automatic cleaning system for unsurpassed cleaning results that keeps consumption of water, cleaning and rinsing agents to a minimum.

MT-Technology presents:

- Quick clean in 15 minutes
- Colour-coded indicator of remaining care product quantities

Multi-Clean cleaning agents:

We also pay attention to safety when choosing the cleaning agent. By using liquid cleaning agents you avoid skin contact with chemicals and protect your health. In addition, a liquid cleaning agent is also easy on your wallet as it offers the lowest costs per cleaning.

HACCP Logbook function:

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Manage your HACCP data on your computer. The Eloma software ProConnect provides the complete HACCP documentation of all processes. Just save it or print it. What's more, all processes can be shown on the display of your JOKER.

(i) Schnell 14:13 m12:222

UNDERSTATEMENT EXTERNALLY. A POWER PACK ON THE INSIDE.

You will not notice the inner values on the first look, but the JOKER has been built in a way that to you it is a valuable employee in any space available. No matter the size. Together you will achieve great things.

JOKER B

SERIAL FEATURES:

- 8 operation modes: steaming, vario-steaming, intensive steaming, combined load steaming, rehe ating, convection cooking, low temperature coo king and delta-T cooking
- Panel with digital display and rotary knobs
 Combitronic[®]: automatic sequence of consecutive
- cooking modes
- Memory: saves the last used programme
- Live-steam-system
- Clima-Active[®]
- Manual steaming
- Time setting from 1 min to 24 hours and continuous operation
- Timer function up to 24 hours
- Multi-point core-temperature sensor
- HACCP data management
- Quick release door lock for single-handed operation

JOKER MT

SERIAL FEATURES:

- MT-Technology:
- MultiTouch-Display
- Climatic® MT
- Last® 20
- Quick Set
- Multi Cooking
- Quick Mode
- 9 operation modes
- 400 programme spaces with 20 steps each
- Favourites marking and filtering
- Steptronic[®]
- Multi-point core-temperature sensor
- Temperatures from 30 °C to 300 °C
- Humidity from 0 % to 100 %
- Timer function up to 24 hours
- Active-Temp
- Live-steam-system
- Manual steaming
- SPS[®] Steam Protection System
- Active air supply (1/1 only)
- Reduced fan speed (1/1 only)



- Seamless, hygienic cooking chamber with rounded corners
- Fan wheel switching off when opening the door (magnetic switch)
- Autoreverse fan wheel for gentle cooking
- KDA service-test programme
- Extendable spray hose with automatic return

OPTIONAL

- Ocean Edition
- Left-hinged door
- autoclean®
- Special voltages
- Connectivity to energy optimiser system
- Wall bracket



- Autoreverse fan wheel
- Pulsed fan wheel
- Logbook for HACCP/LMHV data
- LAN and USB 2.0 interface
- Seamless, hygienic cooking chamber
- Quick release door lock for single-handed operation
- Integrated spray hose

OPTIONAL

- Ocean Edition
- Mobile Edition
- Built-in Edition
- Left-hinged doors
- autoclean® MT
- SPS/active air supply (for JOKER ^{MT} 2-3)
- WLAN
- External core-temperature sensor
- External sous-vide sensor
- Connectivity to energy optimiser system
- Wall bracket

BAKING IS A CRAFT, PASSION AND LOVE IS NEEDED. JUST LIKE THE PROFESSIONAL EQUIPMENT MUST BE CRAFTED WITH LOVE AND PASSION. LIKE ELOMA. IT'S NOTICEABLE.



SPECIAL

BAKING IS ITS HOME. EVERYWHERE.

Whether within a bakery, supermarket or gas station, tasks are diverse. The BACKMASTER is prepared for this. With lots of options on hand.



AUTOMATIC DOOR RELEASE

The door of the BACK-MASTER opens automatically, once the baking programme has finished, to avoid over-baking.

AUTOMATIC RESTING TIME AFTER STEAMING

Greatness takes a while. BACKMASTER automatically thinks of the resting times during the baking process.

GREAT BAKING RESULTS

BACKMASTER guarantees baking with fantastic evenness. Exceeding your expectations and the expectations of your customers.

OR BASED ON VOLUME Depending the selection, the steaming parameters can be entered exactly on the milliliter. Alternatively, decide on the resting time - chosen to the second.

BACKMASTER B

All BACKMASTER-models:

Baking with exceptionally even results. With its robust rotary knobs you easily access all functions that you have come to expect from a professional bake-off oven. Our BACKMASTER B models are all equipped with useful features such as automatic preheating or the individual selection of the amount of steam in milliliters. Also, the resting time can be chosen to the second. Numerous extras complete the offer and ensure an enjoyable baking experience.



chamber.

BACKMASTER T

Exceptionally even baking results and best ease of use. Our BACKMASTER T models are fully programmable and easy to use thanks to their scout display. Compared to the BACKMASTER B models the BACK-MASTER T distinguishes itself by its automatic steaming, the option to combi-bake and to record HACCP data. Therefore, it is ideal for use in supermarkets, coffee shops. kiosks, Bed & Breakfast hotels and petrol stations.



DISPLAY

and a climatic[®] display for the precise setting of your baking climate.

02 PROGRAMMES AND **FAVOURITES**

03 COMBINED-LOAD BAKING



01 PERFECT EVENNESS

The patented live-steam-system provides an exact amount of steam in the cooking chamber - to the milliliter. Nonetheless, it is still possible to add steam at any time. This guarantees perfect gloss and even results.

02 CONSTANT CONTROLL

To avoid unintentional baking at the end of each cycle, the door of your Backmaster opens automatically upon completion An autoreverse fan guarantees even baking results on all levels throughout the whole baking

03 EASE OF USE

The automatic preheating function guarantees the right temperatur starting your baking programme, the memory function saves the last used baking programme, no re-entry is required. And the timer function makes set timing up to 24h possible.

Additionally with all T-models:

01 HIGH-RESOLUTION TOUCH

Touch technology, a scout control

300 programmes with up to 20 steps and 18 pictogrammes to choose from. Your BACK-MASTER saves the most frequently used programmes in a favourites list.

Simultaneously use one climate for baking different products with different baking times. You get to determine on which level you insert your pastry.

04 HALF LOAD FUNCTION

Choose the half load function if you're not using all of the trays.

05 HACCP DATA MANAGEMENT

Manage your data with our ProConnect software. Save all records via PC and LAN interfaces.

06 ADDITIONAL BAKING FUNCTION Prolong the baking programme during or after the cycle. No re-entry of the baking parameters is necessary.



A JACK OF ITS TRADE:

What defines a great baker? Reliably providing the same quality of baking goods. This is what you can count on with the BACKMASTER as well. 100%.

BACKMASTER B

SERIAL FEATURES:

- Rotary knobs
- Clear display
- Automatic pre-heating
- Memory function
- Automatic steaming
- Manual steaming additionally
- Manual cleaning programme
- Temperature range from 30 $^{\circ}\mathrm{C}$ to 250 $^{\circ}\mathrm{C}$
- Timer function up to 1 min to 9:59 hours
- Start time preselection of up to 24 hours and continuous operation
- Automatic shutoff and door-opening at the end of the baking process
- Seamless baking chamber
- Autoreverse fan wheel for even results

BACKMASTER T

SERIAL FEATURES:

- Multidimensional scout display
- Glas panel with sensor keys
- 300 programmes with 20 steps each
- 18 pictogrammes
- Favourites list
- Combined-load baking
- Half load function
- Memory function
- HACCP data management
- Manual cleaning programme
- Autoreverse fan wheel for even results
- Temperature range from 30 °C to 250 °C
- Automatic steaming
- Manual steaming
- Timer function from 1 min to 24 hours
- Start time preselection of up to 24 hours and continuous operation
- Automatic pre-heating
- Automatic shutoff and door-opening at the end of the baking process
- Seamless baking chamber



OPTIONAL

- Left-hinged doors
- Water tank
- Multi-Eco-Hood
- Connector for energy optimization
- Connection to kitchen control systems



OPTIONAL

- Left-hinged doors
- Water tank
- Multi-Eco-Hood
- Connector for energy optimization
- Connection to kitchen control systems

OVERVIEW OF MODELS



JOKER B 2-3

ELECTRIC	ArtNr. EL0509386
Blue Panel	

ELECTRIC

Connected load	5,9 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	60 kg
W/D/H	520/640/670 mm

OPTIONS

Right-hinged	
with AC	ArtNr. EL0509389

Left-hinged	ArtNr. EL0509392
with AC	ArtNr. EL0509394



You will find additional options and features in the price list. AC = autoclean®

All units are available with a silver control panel.



JOKER^{MT} 2-3

ELECTRIC

Art.-Nr. EL6213001-2X

ELECTRIC

Connected load	5,9 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	70 kg
W/D/H	520/640/702 mm

OPTIONS

Right-hinged	
with air supply	ArtNr. EL6213013-2X
with AC	ArtNr. EL6213006-2X
with AC+air supply	ArtNr. EL6213005-2X
Left-hinged	ArtNr. EL6213002-2X
with air supply	ArtNr. EL6213015-2X
with AC	ArtNr. EL6213011-2X
with AC+air supply	ArtNr. EL6213007-2X



You will find additional options and features in the price list. AC = autoclean®

The JOKER MT 2-3 is also available with 230V. Ali units are available with a silver control panel.



JOKER^{MT} 1-1

ELECTRIC

Art.-Nr. EL6313002-2X

ELECTRIC

Connected load Voltage Protection Weight W/D/H

7,5 kW 400 V 3N AC 3 x 16 Amp 83 kg 520/805/702 mm

OPTIONS

Right-hinged with AC+air supply Art.-Nr. EL6313001-2X

Right-hinged Art.-Nr. EL6313006-2X with AC+air supply Art.-Nr. EL6313003-2X



OVERVIEW OF MODELS



EB 30 B

ELECTRIC	ArtNr. EL0510338-1A
Red Panel	

3,6 kW
400 V 1N AC
1 x 16 Amp
48 kg
600/620/530 mm

OPTIONS

Right-hinged	
with WT	ArtNr. EL0510344-1A
Left-hinged	ArtNr. EL0510339-1A
with WT	ArtNr. EL0510345-1A



EB 30 XL B

ELECTRIC	ArtNr. EL0510358-1A
Red Panel	

ELECTRIC

Connected load	5,9 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	59 kg
W/D/H	760/665/530 mm

OPTIONS

Right-hinged	
with WT	ArtNr. EL0510363-1A
Right-hinged	ArtNr. EL0510359-1A
with WT	ArtNr. EL0510364-1A



EB 30 T

ELECTRIC	ArtNr. EL0510348-1A
Red Panel	

ELECTRIC

Connected load	3,6 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	48 kg
W/D/H	600/620/530 mm

OPTIONS

Right-hinged	
with WT	ArtNr. EL0510354-1A
Left-hinged	ArtNr. EL0510349-1A
with WT	ArtNr. EL0510355-1A





You will find additional options and features in the price list. WT = Watertank, AC = autoclean®

All units are available with a silver control panel.

You will find additional options and features in the price list. WT = Watertank, AC = autoclean®

All units are available with a silver control panel.



EB 30 XL T

Art.-Nr. EL0510367-1A

ELECTRIC Red Panel

ELECTRIC

Connected load	5,9 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	59 kg
W/D/H	760/665/530 mm

OPTIONS

Right-hinged	
with WT	ArtNr. EL0510372-1A
Left-hinged	ArtNr. EL0510368-1A
with WT	ArtNr. EL0510373-1A

THE ACCESSORIES (EXTRACT)

JOKER^{MT} 2-3 JOKER B 2-3 JOKER^{MT} 1-1 EB 30 XL 30 Β Π ART.-NR.

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CONDENSATION HOODS (E)

B KH1 (factory assembled)	EL0504141				•	
B KH1 XL (factory assembled)	EL0504142					
KH1 JOKER B (factory assembled)	EL0501685	•				
KH1 MT 2-3 (retrofitting kit)	EL2001749		•			
KH1 MT 1-1 (retrofitting kit)	EL2001750			•		



SMOKE FIT

SmokeFit smoker unit



PRO CONNECT ProConnect MT



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EP-11

GREASE FILTER

Grease filter stainless steel

EL0726613 • • •



Height 350 mm, with level 3 x BN 43	EL0864498		
	220001.000		



SUPPORT STAND HEIGHT 850 MM

Height 850 mm, with level 10 x GN 2/3	EL0675792	•	•		
Height 850 mm, with level 10 x GN 1/1 + door	EL2001777			•	



SUPPORT STAND HEIGHT 1000 MM

Height 1 m, with level 10 x BN 43	EL0515574		•	
Height 1 m, open with level 10 x BN 64 + door	EL0517291			•



BACKMASTER EB 30 Kombi	EL0504625 EL0506456*				•	
BACKMASTER EB 30 XL Kombi	EL0504626 EL0506457*					•
BACKMASTER EB 30 / JOKER ^{MT} 2-3 Kombi (JOKER below, EB 30 above)	EL2002167 EL2002169**		•		•	
JOKER B 2-3 Kombi	EL0503831 EL0510772**	•				
JOKER [™] 1-1 Kombi	EL2002171 EL2002172**			•		
JOKER ^{MT} 2-3 Kombi	EL2002170 EL2002169**		•			

* Kombikit in preparation for DK1 ** with multi-eco-condensation hood

PANS AND TRAYS



GN 2/3, 6 x container + 2 x grating	EL0509222	•	•			
GN 1/1, 6 x container + 2 x grating	EL0509223			•		
BN aluminum 6 x BN 43 perforation 5 mm	EL0509224				•	
BN aluminum 6 x BN 64 perforation 5 mm	EL0509225					•
BN aluminum, KG Flon, 6 x BN 43 perforation 5 mm	EL2003662				•	
BN aluminum, KG Flon, 6 x BN 64 perforation 5 mm	EL2003663					•



SET FOR OPTIONAL	EXTERNAL	SENSOR	(FACTORY	ASSEMBLED))

Sous-vide sensor kit table-top models	EL2001964	•	•	
Core-temperature sensor kit table-top models	EL2002055	•	•	



SPECIAL HANGING RACKS

EHG (BN 43) 4 levels x 70 mm di EHG adapter GN 2/3 to GN 1/2



ARTNR.	JOKER B 2-3	JOKER ^{MT} 2-3	JOKER ^{MT} 1-1	EB 30	EB 30 XL
 EL2002134	•		•		
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STACKING KITS & SUPPORT STANDS

listance	EL0510482			•	•
	EL0501627	•	•		

SMALL SPACES WILL NEED OPTIMAL UTILIZATION. IDEALLY WITH THE COMPACT UNITS FROM ELOMA. ADAPTABLE AND POWERFUL. OR IN BRIEF: A PERFECT FIT!



ELOMA. BECAUSE WE KNOW YOUR STORY.

It's not easy to keep a cool head when at seven in the evening the kitchen starts buzzing. That's when everyone has to function. And the units even more so. It does not look any different at the bakery or the butcher's counter when the workers arrive at 9.30am to get their snack. Everyone has to be on the ball. The sales team as well as the technology.

At Eloma we know the stories that happen every day in the gastronomy and food industry. Therefore, we also know exactly what requirements are placed on the equipment. Finding the right solutions for an optimal workflow is our personal motivation.

As the world's leading manufacturer of combi steamers and bake off ovens for the professional sector, we also do not see ourselves as an industrial company. Rather, we see ourselves as craftsmen for craftsmen.

We want to meet you eye to eye. Speak in plain language. To pursue one goal together: make your business more economical. Due to putting the human component at the center, we always succeed in developing user-friendly products over and over again. For a comfortable working environment. For more efficient processes. For more fun in the job. It's not that unimportant.

DEVELOPMENT WITH ALL SENSES:

01 We listen.

Contact with our customers is our most important resource. To hear from you what goes down well and where it may pinch a little. Accordingly, we react with the right features of our products. Straight away.

02 We see requirements.

What does the professional chef need? How can we support the sous chef? How can we make the life easier of the employee behind the counter? Maximum profit means for us: maximum benefit for our customers.

FOR A TASTY RESULT



03 We smell trends.

Being up to date is not enough. You have to be at the front every now and then. Anticipating trends and being prepared. Intuitive. Like our control systems.

04 We feel responsibility.

Eloma is a dynamic company with empathy. We attach great importance to sustainable relationships. To our customers, to our employees, to our suppliers. And we pay attention to environmentally friendly production.

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. And finally, you can configure your new Eloma unit online – easy at www.eloma.com/service



CONFIGURATOR

Everybody can configure their perfect combi. Online and in no time.

ELOMA FORUM

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

INFO 24

The entire Eloma product knowledge for you to download: More than 25000 documents in different languages.

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 registered, just choose and order it!

ELOMA PRO CONNECT

The software solution for adapting images, descriptions and cooking/ baking programmes to your requirements – with ease, using USB, LAN or WLAN.

FOR DETAILS OF ALL OUR ONLINE TOOLS VISIT ELOMA.COM





SERVICE - STRAIGHT TO THE POINT.

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

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THE COMPACT CLASS FROM ELOMA. JUST GREAT!



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