

Technical Specifications

JOKER^{MT} 2-3 M (230 V)

Sliding rails: 17 à 20 mm distance	2/3 GN
Capacity:	about 20-40 meals per cooking cycle
Dimensions WxDxH:	520/630/814 mm
Connected load:	3,6 kW
Voltage:	230 V 3N AC

JOKER^{MT} 2-3 M (400 V)

Sliding rails: 17 à 20 mm distance	2/3 GN
Capacity:	about 20-40 meals per cooking cycle
Dimensions WxDxH:	520/630/814 mm
Connected load	5,9 kW
Voltage:	400 V 3N AC

JOKER^{MT} 1-1 M (400 V)

Sliding rails: 17 à 20 mm distance	1/1 GN
Capacity:	about 40-60 meals per cooking cycle
Dimensions WxDxH:	520/805/814 mm
Connected load:	7,5 kW
Voltage:	400 V 3N AC



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The Spirit of Excellence



MOBILE EDITION

The JOKER^{MT} with water tank



HIGHLIGHTS

- 52 cm device width
- level indicator in the display
- MT-Technology
- Best ratio between cooking space volume and footprint
- Unique capacity

Mobile Edition

The flexible and compact combi

For occasions where there is no fixed water supply, Eloma offers a mobile edition of the JOKER^{MT}.

The JOKER^{MT} is available as GN 2/3 and GN 1/1 models and it comes with an integrated fresh water and wastewater tank. Allowing it to be used flexibly.



Intuitive Handling

Filling levels at a glance

With the mobile version of the JOKER^{MT} you can cook up to three hours without refilling the water tank - depending on the cooking mode. For maximum ease of use the filling levels of the water tanks are conveniently shown on the display.



The menu “water supply” shows the filling levels of the water tanks.



The menu “fresh water” indicates when the fresh water tank needs to be refilled.



The menu “wastewater” indicates when the waste water tank needs to be drained.

MT-Technology

Cooking and baking with ease. Systematically.

Nobody likes long explanations. Introducing cooking and baking with ease - made possible with the advanced MT-Technology by Eloma. If Sliding, wiping or scrolling - intuitively operate your JOKER^{MT} with lightning speed and precision. Even if it is hectic.

- **Climatic[®] MT**
Simply set the temperature and humidity at the same time with a tap of the finger, with degree and percent precision.
- **Last[®] 20**
The last 20 cooking processes are immediately ready to start again.
- **Multi Connect**
Networking is easy. Manage your programs and HACCP data via future-proof standard interfaces such as USB, LAN or WLAN.
- **Quick Set**
With a tap, all adjustment parameters are clear.
- **Quick Mode**
This operating concept, which has been specially developed for the catering industry, enables fast and uniform handling in all branches through defined operating procedures.
- **Multi Cooking**
A sure thing. You choose your program or the cooking style and the JOKER^{MT} automatically detects all matching programs. In this case, a multiple selection for parallel operation is possible. Whether during the cooking process or before. It supports intelligent time management, optionally with start or end time input.