



Joker T Combi Oven

## Special features

### 5 Start Screens

- 9 Menu Groups (Gratins/pasta, desert/cakes, bread/rolls, poultry, meat, fish/seafood, vegetables, side dishes, banquet)
- 9 Cooking Methods (Defrosting, poaching, stewing, steaming, roasting, gratinating, grilling, baking, regenerating)
- 9 Modes of Operation (Vario steaming, steaming, forced steaming, combination, convection, LT-cooking, DT-cooking, cook & hold, baking)
- Program list for 300 fully automatic programs
- Favourites for 20 fully automatic programs

### Mixed-Load Cooking

- Different products with different cooking times together
- Rolling production possible
- High savings in energy, water and time

### Glass Panel with Sensors and TFT-Colour Monitor

- Laminated safety glass
- Totally integrated, flat surface for perfect hygiene - maintenance free
- Scout multidimensional operating unit for selection and input of functions. Simultaneous input of cooking procedures, temperature and moisture level
- Fully coloured graphic user interface presenting cooking chamber climate, menu groups, cooking modes, program list, favourites, special programs and additional functions
- Multilingual

**Clima Control**

- Controls temperature and moisture
- Humidification or de-humidification
- Dry and humid heat in combination plus temperature displayed on Climatic screen

**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

**Active Temp**

- 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
- 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**

- Automatic recording of all relevant data
- Control via integrated screen at any time
- Serial interface RS 232 for data exchange with printer or pc

**Construction**

- Built for a temperature range from 30 to 300°C and moisture range from 0 to 100%
- Hygienic cooking chamber with rounded edges, jointless welding.
- Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304
- Panorama view glass door, ventilated door, removable door gaskets
- Quick release door lock for single-handed operation.
- Fan switches off when door opens, non-contact ignition door lock
- 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
- Support stands
- Multi-Eco hood
- ProConnect software