





The Original Eloma Joker: Small in size ... big on flexibility

Equipped with technology usually reserved for larger appliances, the Eloma Joker is a compact all-round solution that fits anywhere.

Quality that has been proved a thousand times over.

The Joker is at home anywhere and everywhere – the local restaurant, gastro pubs, buffet cars on trains and submarines.

Your benefits:

- can be used anywhere
- incredibly easy to use
- high performance capability
- limitless applications
- versatile – easily positioned alongside or stacked
- also available with left-hinged doors

I Multi-point core temperature sensor:

Our standard for consistently reliable temperature measurement, and **your guarantee for the ultimate in product safety.**

I HACCP:

Download and store all cooking processes and work data on your computer, as a printout, or **on the display panel (Joker τ)** – a unique feature offered only by Eloma!

I Inventor of the Live Steam System:

PATENT

Live steam is generated in the chamber itself, with perfect steam saturation – ideal for sensitive delicate products, such as broccoli, dumplings, vegetables or fish.

Your benefits:

- **immediate use, no need to pre-heat**
- **significantly reduced energy costs – up to 46%**
- **significantly reduced maintenance costs, compared to boiler version, no de-scaling required**

I Multi-Eco-Hood KH1:

PATENT
application has been submitted

The condensation hood offering **more than 80% efficiency.** Optimal solution eliminates the need for large investment in ventilation systems.

no water – minimum energy – maximum efficiency

I Left-hinged doors:

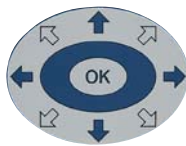
Ergonomics at their best! Door hinge can be optionally placed to the right or left.



Joker τ : Gives you the best of everything!

We only had one goal in mind when we developed the Joker τ . To build a superb combi steamer for people who are looking for the best and appreciate this!

I Joker Scout:



- embedded in a glass panel
- ergonomic one-hand operation
- the smooth glass surface is hygienic, easy to clean and maintenance-friendly
- display on a unique TFT screen



Multi-Eco-Hood KH 1
on Joker τ (left-hinged door)

I autoclean: **PATENT** autoClean

Our unique, fully automatic self-cleaning system (option):

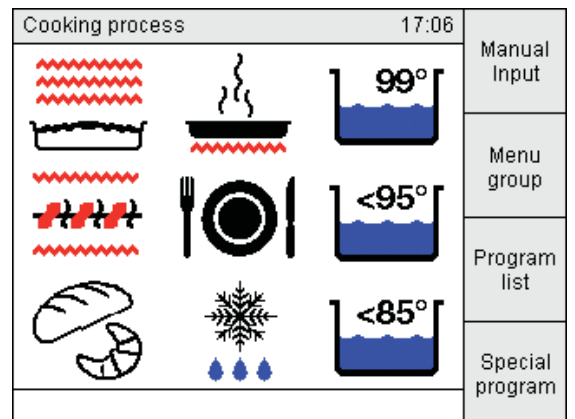
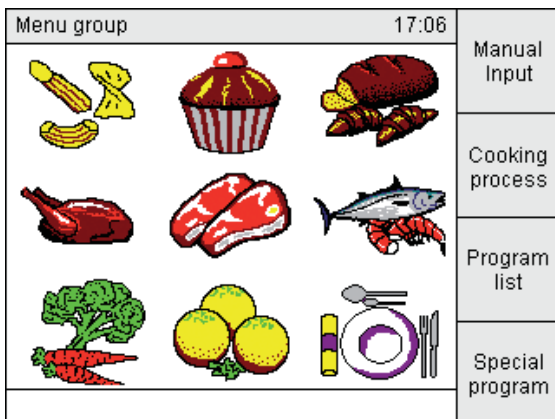
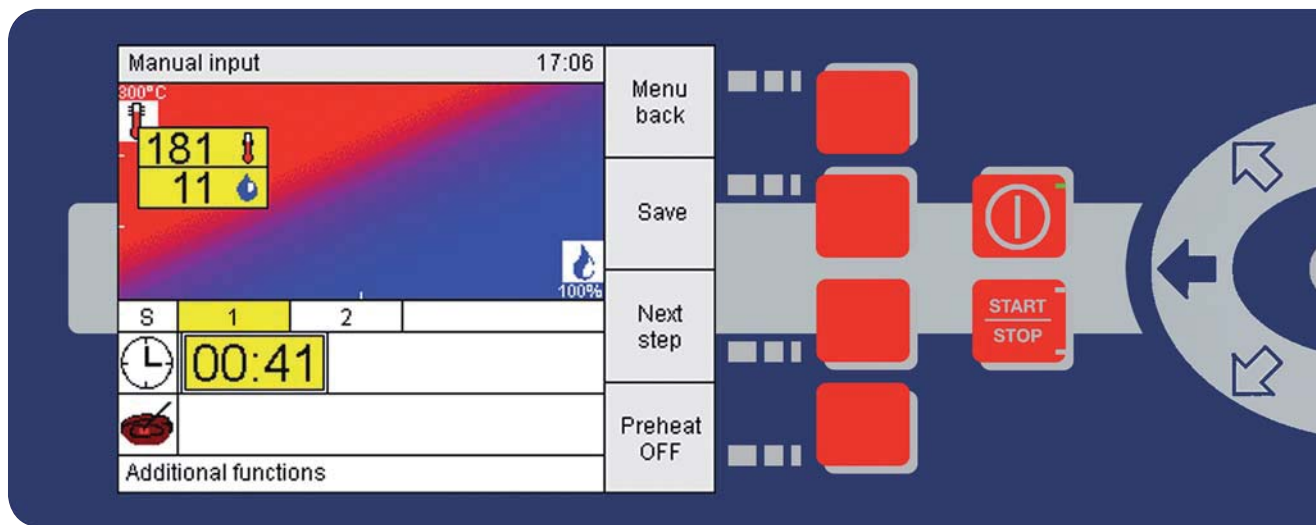
Your benefits:

- minimal costs thanks to precise dosage of liquid cleaner
- start any time, no need to manually cool down or open door
- perfect cleaning result thanks to rotating nozzle
- health protection – no contact with cleaning agents
- no need to decant or fiddle around with cartridges or tabs

Best possible hygiene and operating safety!

I 9 modes of operation:

- steaming
- vario steaming
- forced steaming
- combi steaming
- convection (hot air)
- LT cooking
- ΔT cooking
- regeneration
- baking



I Menu groups:

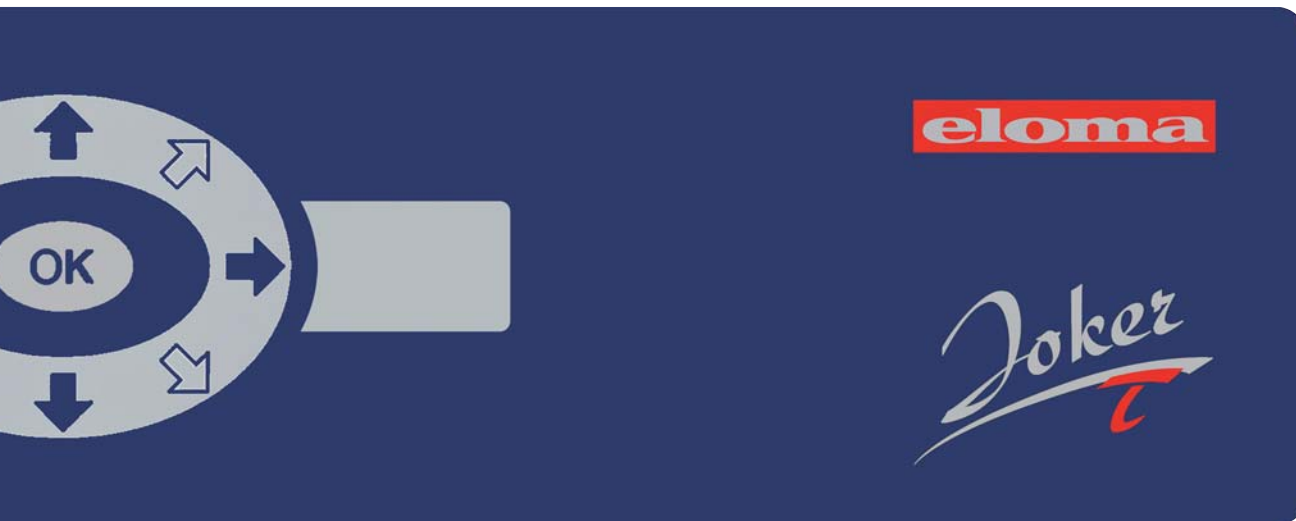
- 9 menu groups
- three-dimensional – multi-coloured
- incredibly easy to use

I Cooking process:

- 9 cooking methods
- clear symbols
- international

... at your fingertips!

... at your fingertips!



Favourites	17:06	
001 i Venison crépinette		Manual Input
002 i Turbot roulade wrapped in chard		
003 i Fillet of pork in puff pastry		
004 i NT-leg of lamb		Menu-group
005 i Oven Dried tomatoes		Cooking process
006 i Puff pastry gamishes		
007 i Quail galantine stuffed with goos		
008 i Swiss roll		
009 i Rump steak		Preheat OFF
010 i Baked Potatoes		

I Favourites:

- your own creativity at first glance
- quick and reliable
- day to day

... at your fingertips!

Combi-Cooking in operation	17:06	
035 Baked Potatoes	00:39	Manual Steam
041 Potato Wedges	00:21	
044 Potato / courgette cakes	00:10	
040 Cevapcici	00:12	
		Combi-Cooking

I Combi-Cooking:

- 1 cooking process – different foods – different times
- perfect results, consistent quality
- stress-free combi cooking

... at your fingertips!



The new Joker B: The professional all-rounder!



An appliance that leaves nothing to be desired!

Classic operating controls combined with high-quality finish and superb cooking performance we believe the Multimax to be **"Best in class"**!



Functions:

- **Clima-Aktiv®**
humidification and de-humidification of the cooking chamber
- **Active Temp**
pre-heating or cooling down
- **multi-function key**
- **auto-reversible fan wheel**
for perfect evenness and interval speed for gentle cooking

9 modes of operation:

- vario steaming
- steaming
- forced steaming
- convection (hot air)
- combination
- regeneration
- LT-cooking
- ΔT-cooking
- baking with manual humidification



ProConnect: Making data management child's play!

ProConnect – an intelligent innovation for combi steamers:

Intuitive operation

The self-explanatory user interface combines the well-known combi steamer operation with useful Windows functions.

Organisation of cooking programmes

ProConnect allows you to write your cooking programmes easily and quickly on a PC and store them in clearly organised files – to meet your individual preferences.

HACCP documentation

Simple and comprehensive documentation of all cooking processes and work data on your PC – accessible at any time.

Data transfers made easy

At the click of button: Just send your centrally stored cooking programmes from your PC to your Eloma combi steamer and vice versa – ideal when you are working with several appliances.

Features (summary)

- ✓ Original Eloma Live Steam System
- ✓ Pre-heating and rapid cooling (Active Temp)
- ✓ Manual humidification
- ✓ Temperature range 30-300°C
- ✓ Integrated fat filter
- ✓ Clima-Aktiv®: humidification and de-humidification
- ✓ Fan wheel – Auto-reverse for superbly even results
- ✓ Climatic®: Temperature and humidity measurement/control*
- ✓ Multi-point core temperature probe
- ✓ Multi-language user interface*
- ✓ Scout one-hand operation*
- ✓ TFT screen/Climatic® screen*
- ✓ Glass panel*
- ✓ autoclean (option)
- ✓ Multi-Eco Hood (option)
- ✓ RS232 interface* (option Joker B)

* Joker T only

Technical specifications

	Joker T – B 6 x 2/3 GN
Dimensions	
Width (mm)	520
Depth (mm)	615
Height (mm)	670
Weight (kg)	60
Connections	
Water inlet	2 x G 3/4 A
Water outlet Ø mm (DN)	40

	Joker T – B 6 x 2/3 GN
Electrical models (Standard Version)	
Voltage	400 V 3N AC
Electrical loading or rating: kW	5,9
Protection: A	3 x 16
Electrical models (Single Phase)	
Voltage	230 V N AC
Electrical loading or rating: kW	3,6
Protection: A	1 x 16

We reserve the right to changes

The Eloma team is here to help you, around the clock!

Experienced cooks, butchers and bakers are available to support you

Global network of service partners

Spare parts stock with global express despatch

Service vehicles with spare parts

quick – reliable – personal!



Aishwarya Consolidates Pvt. Ltd.,

**#19, First Floor, 10th 'B' Main, 27th Cross,
Third Block Jayanagar, BANGALORE – 560 011, INDIA**

Tel: +91-80-2664 1200/1/2 Fax: +91-80-2664 1204

E-mail : aishtek@vsnl.com www.aishwaryaconsolidates.com