COMPATIBLE. COMPACT. GREAT!

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

eloma

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 with consistent high quality no matter the quantity.

GUARANTEED 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.

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.

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

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.

01 EASE OF USE
- Genuine MultiTouch display
- Ultrafast response
- Intuitive operation
- Memory function
- Automated instructions

02 CUSTOMISATION
- Adaptable operation
- Individual images
- Recipe information individualized
- Password Manager

03 SAFETY
- Self-explanatory icons and colour visualization
- Automatic logbook
- Controlled workflow
- Restriction mode
- Value conservation and longevity through defined cleaning and maintenance instructions

04 CONNECTIVITY
- Simultaneous management of one or more units
- Advanced communication interface

05 CLEANING
- Fully automatic cleaning
- Practical consumption display
- Perfect hygiene

JOKER

ADVANCING 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.

- **ASC Mode (BACKMASTER):**
  Simply define three suitable baking programmes. All three are selectable on every shelf level and can thus be started in parallel operation throughout the day. No changes possible! This makes kitchen processes even safer, appreciated not only but especially by customers with multiple outlets.

- **Climatic® MT:**
  A simple stroke of the finger simultaneously sets temperature and humidity to the exact degree and percentage.

- **Cooking and baking modes (JOKER MT):**
  In addition to the regular modes - steam, combi steam, convection - they are being completed with a baking mode. Settings in this mode include the automatic resting time after the humidification phase, so that the baked goods are guaranteed to succeed.

- **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.

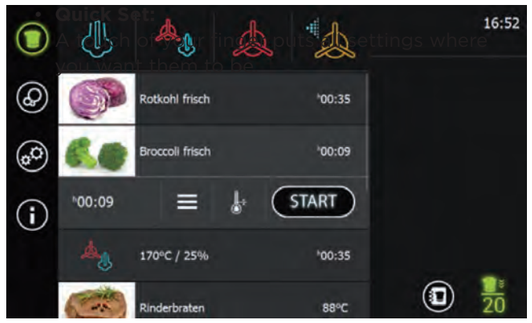
- **Multi Connect:**
  Manage your programmes and HACCP data using an advanced communication interface such as USB, LAN or WLAN.

- **Multi Cooking / Multi Baking:**
  A sure thing: simply select your programme or cooking mode and the device 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. An automated time compensation, for example when opening the door during Multi Cooking/ Multi Baking, has also been integrated.

- **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 for cooking and baking. With Repeat Mode you can start again without detours.

- **Quick Set:**
  A touch of your finger puts all settings where you want them to be.

- **Weekly programming:**
  You can easily create a cooking and baking plan for the whole week, leaving no questions open.



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 present:

- Quick clean in 15 minutes
- Colour-coded indicator and monitoring of cleaning agents quantities
- Cleaning levels can be defined in advance
- Weekly programming
- Selectable drying phase
- Warm rinse
- Waterfilter consumption monitoring

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 - the only fully automatic solution! Multi-Clean cleaning agent facilitates the cleaning and ensures a long life of the device. In addition, a liquid cleaning agent is also easy on your wallet as it offers the lowest costs per cleaning.

HACCP Logbook function:

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. Additionally, all processes can be shown on the the display of your JOKER MT.

* Endurance tests prove that the longevity of our combi steamer is only guaranteed with the use of Eloma Multi-Clean cleaning agents.

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

STANDARD CONFIGURATION:
- 8 operation modes
- Panel with digital display and rotary knobs
- Combitronic®: automatic sequence of consecutive cooking modes
- Memory: saves the last used programme
- Live steam system
- Active dehumidification
- 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
- HACCP data storage
- Quick release door lock
- Seamless, hygienic cooking chamber
- Fan wheel switching off when opening the door (magnetic switch)
- Autoreverse fan wheel for gentle cooking
- KDA service-test programme
- Integrated spray hose
- Door seal, pluggable, for easy cleaning and maintenance
- Temperature setting: 30°C - 300°C

OPTIONS:
- Ocean Edition
- Door left hinged
- autoclean®
- Special voltages
- Interface energy optimisation

JOKER MT

STANDARD CONFIGURATION:
- MultiTouch-Display
- Climatic® MT
- Last® 20
- Quick Set
- Multi Cooking
- Quick Mode with Password Manager
- Baking Mode
- Weekly programming for cooking and baking
- 9 operation modes
- 400 programme spaces with 20 steps each
- Automatic DST (Daylight Saving Time)
- Favourites list
- Steptronic®
- Multi-point core-temperature sensor
- Temperatures from 30 °C to 300 °C
- Timer function: Entry of starting and ending time
- Active dehumidification (1/1 only)
- Live steam system
- SPS® – Steam Protection System (1/1 only)
- Active air supply (1/1 only)
- Reduced fan speed (1/1 only)
- HACCP data logging and display
- Automated cleaning and maintenance instructions

OPTIONS:
- Ocean Edition
- Mobile Edition
- Built-in Edition
- Door left hinged
- autoclean® MT
- SPS/active air supply/active dehumidification (2/3 only)
- WLAN
- External core-temperature sensor
- External sous-vide sensor
- Interface energy optimisation
- LAN interface
- Special voltages
- Design kit black/silver control panel

BAKING IS A CRAFT. PASSION AND LOVE ARE GOOD MATCHING INGREDIENTS. THIS INGREDIENT SHOULD ALSO LEAD PRODUCT DEVELOPMENT OF PROFESSIONAL KITCHEN EQUIPMENT. LIKE ELOMA. YOU CAN TASTE IT.

BAKING IS ITS HOME. EVERYWHERE.

Whether within a bakery, supermarket or gas station, tasks are diverse. The BACKMASTER is prepared for this. With the MT-Technology and lots of professional options, it supports your everyday business - with system!

AUTOMATIC DOOR RELEASE
The door of the BACKMASTER opens automatically, once the baking programme has finished, to avoid over-baking.

BAKING WITH SAFETY
MT-Technology makes the application even easier and safer. With the Quick Mode ASC, three suitable baking programs can be defined and restarted in parallel operation throughout the day. Application error excluded.

GREAT BAKING RESULTS
After humidification in millilitres or seconds, the BACKMASTER adds the resting time automatically. Creating uniquely even baking results - guaranteed! Exceeding your expectations and the expectations of your customers.

ADAPTABILITY PAR EXCELLENCE
It is not only the compact dimensions, but also with optional left hinged door or as mobile edition with water tank - it fits perfectly, anywhere. And with its customizable user interface, it adapts to your needs, and not the other way round.

EASY. COMPACT. BACKMASTER.

Exceptionally even baking results with highest user-friendliness. The new BACKMASTER combines Eloma's baking expertise with the forward-thinking, user-friendly MT-Technology - excellent baking results are guaranteed. Processes become safer, workflows can be standardized and the BACKMASTER remains the ideal partner for supermarkets, coffee shops, kiosks, Bed & Breakfast hotels or petrol stations.

01 MT-TECHNOLOGY
Simple and safe operation, especially thanks to Quick Mode/Quick Mode ASC.

02 WITH A VIEW
The large viewing window and the ideal lighting provide insights for the user and stimulate the appetite of the customers.

03 GUARANTEED EFFICIENCY
10% time saving compared to the previous generation, half loading function and Multi Baking make the difference!

05 FULL CONTROL
Prolong the baking programme during or after the cycle. No re-entry of the baking parameters is necessary. The automatic door release avoids overbaking after the baking programme has finished.

04 PLUG AND PLAY
Eloma has a whole portfolio of solutions: condensation hood, support stand, mobile edition, 230 V version - and you're ready to bake.

06 MULTI CONNECT
With MultiConnect and the Eloma ProConnect software HACCP data can be saved and recipes can be managed.

*Up to 10% time saving**

*compared to the previous model

BACKMASTER

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

STANDARD CONFIGURATION:
- ASC Mode
- Baking mode
- Climatic® MT
- Last® 20
- Multi Baking (with baking time compensation)
- MultiTouch-Display
- Quick Mode baking
- Quick Set
- 400 program spaces/20 steps each
- Active dehumidification
- Automatic DST (Daylight Saving Time)
- Automatic resting time in accordance to humidity setting
- Automatic door release following the baking program end
- Automated maintenance instructions
- Control panel with MultiTouch-display
- Manual steaming
- Pre-set of steam injection (in 10 ml steps)
- Input alphanumeric
- Favourites marking and filtering
- Favourites list
- Compensation of baking time
- HACCP data logging and display
- Half loading function
- Instruction: clean air filter
- Individualisation of operating concept with password manager
- Fan wheel autoreverse
- Fan wheel pulsed
- Repeat Mode
- Steam injection adjustable in millilitres or seconds
- Door seal, pluggable, for easy cleaning and maintenance
- Steptronic®
- Temperature setting: 30°C - 250°C
- Timer function: Entry of starting and ending time
- Interface USB
- Weekly programming for baking

OPTIONS:
- Interface energy optimisation
- Door left hinged
- Water tank (Mobile Edition)
- Multi-Eco-Hood
- Design kit red control panel

OVERVIEW OF MODELS

JOKER B 2-3

ELECTRIC	Art.-Nr. 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	Art.-Nr. EL0509389

Left-hinged	Art.-Nr. EL0509392
with AC	Art.-Nr. 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	Art.-Nr. EL6213013-2X
with AC	Art.-Nr. EL6213006-2X
with AC+air supply	Art.-Nr. EL6213005-2X
Left-hinged	Art.-Nr. EL6213002-2X
with air supply	Art.-Nr. EL6213015-2X
with AC	Art.-Nr. EL6213011-2X
with AC+air supply	Art.-Nr. 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	7,5 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	83 kg
W/D/H	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 MT

ELECTRIC	Art.-Nr. EL0510348-1A
Silver 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	Art.-Nr. EL0510354-1A
Left-hinged	Art.-Nr. EL0510349-1A
with WT	Art.-Nr. EL0510355-1A

EB 30 XL MT

ELECTRIC	Art.-Nr. EL0510367-1A
Silver 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	Art.-Nr. EL0510372-1A
Left-hinged	Art.-Nr. EL0510368-1A
with WT	Art.-Nr. EL0510373-1A

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

THE ACCESSORIES (EXTRACT)

CONDENSATION HOODS (E)

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
B KH1 (factory assembled)	EL0504141				●	
B KH1 XL (factory assembled)	EL0504142					●
KH1 JOKER B (factory assembled)	EL0501685	●				
KH1 MT 2-3 (factory-assembled)	EL2001749		●			
KH1 MT 2-3 (retrofitting kit)	EL2005014		●			
KH1 MT 1-1 (factory-assembled)	EL2001750			●		
KH1 MT 1-1 (retrofitting kit)	EL2005015			●		

GREASE FILTER

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
Grease filter stainless steel	EL0726613	●	●	●		

SUPPORT STAND HEIGHT 350 MM

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
Height 350 mm, with level 3 x BN 43	EL0864498				●	

SUPPORT STAND HEIGHT 850 MM

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
Height 850 mm, with level 10 x GN 2/3	EL0675792	●	●			
Height 850 mm, with level 10 x GN 1/1	EL2001777			●		

SUPPORT STAND HEIGHT 1000 MM

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
Height 1 m, with level 10 x BN 43	EL0515574				●	
Height 1 m, open with level 10 x BN 64	EL0517291					●

SET FOR OPTIONAL EXTERNAL SENSOR (FACTORY ASSEMBLED)

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
Sous-vide sensor kit table-top models	EL2001964		●	●		
Core-temperature sensor kit table-top models	EL2002055		●	●		

GN 2/3 = 325 x 354 mm GN 1/1 = 325 x 530 mm GN 2/1 = 650 x 530 mm BN 43 = 440 x 350 mm BN 64 = 600 x 400 mm

SMOKE FIT

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
SmokeFit smoker unit	EL2002134	●	●	●		

PRO CONNECT

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
ProConnect Eloma		●	●	●	●	●

STACKING KITS & SUPPORT STANDS

		JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
BACKMASTER EB 30 MT Combimix	EL0504625 EL0506456 [1] EL2004376 [3] EL2005039 [4]				●	
BACKMASTER EB 30 XL MT Combimix	EL0504626 EL0506457 [1] EL2004377 [3] EL2005019 [4]					●
BACKMASTER EB 30 MT / JOKER MT 2-3 Combimix (JOKER below, EB 30 MT above)	EL2002167 EL2002169 [2]		●		●	
JOKER B 2-3 Combimix	EL0503831 EL0510772 [2]	●				
JOKER MT 1-1 Combimix	EL2002171 EL2002172 [2]			●		
JOKER MT 2-3 Combimix	EL2002170 EL2002169 [2]		●			

[1] Combimix kit for units with DK1
[2] Combimix kit for units with Multi-Eco-Hoods
[3] Retrofit kit
[4] Retrofit kit for units with DK1

PANS AND TRAYS

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
GN 2/3 Pan 40 mm stainless steel, perforated	EL0049409	●				
GN 1/1 Pan 20 mm granite enamelled	EL0500527			●		
BN 43 Baking tray aluminium, perforated 5 mm	EL0591165				●	
BN 64 Baking tray aluminium with KG Flon coated, closed	EL2004459					●

SPECIAL HANGING RACKS

	ART.-NR.	JOKER B 2-3	JOKER MT 2-3	JOKER MT 1-1	EB 30 MT	EB 30 XL MT
EHG (BN 43) 4 levels x 70 mm distance	EL0510482				●	
EHG adapter GN 2/3 to GN 1/2	EL0501627	●	●			

SMALL SPACES NEED THOROUGH PLANNING. IDEALLY WITH THE COMPACT CLASS 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 one of the world's leading manufacturer of combi steamers and baking 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.

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.

FOR A TASTY RESULT

UNDERSTANDING

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. Find what you are looking for - easy at www.eloma.com/service.

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

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!

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 Spirit of Excellence

2019/03/EN/V1