

## Eloma Combi Steamer Joker B, Genius compact, Joker T



Joker B



Genius compact



Joker T

## Installation and Technical Connections



Dear Customer,

These installation instructions apply to Eloma's Joker B, Genius compact and Joker T electrical appliances.

Please read the installation and operating instructions in full before starting up the appliance and make sure to pay particular attention to the safety information.

**Attention!**

The named standards are valid for Germany in all other countries follow the local standards and valid instructions. Damages based on installation not complying with the directives given hereunder are not covered by warranty terms.

Check for any transport damage.

Should there any signs of transport damage, inform your dealer / freight forwarder immediately.

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**Service**

You can reach us practically around the clock, 7 days a week, 365 days a year:  
Your service hotline: +49 (0) 35023 63888

For information on liability for material defects and warranty conditions, please consult our general terms and conditions of business (T&C).

|   |                    |
|---|--------------------|
| <br>Eloma GmbH D-82216 Maisach |                    |
| Appliance model:.....   |                    |
| Appliance Nr.:.....   |                    |
| <b>Dealer:</b>  | <b>Installer:</b>  |
| Date:.....  | Installed on:..... |

## Table of contents

|     |   |    |
|-----|---|----|
| 1.  | Safety information .....  | 4  |
| 2.  | Equipment set up .....  | 6  |
| 2.1 | Installation instructions:.....                                     | 6  |
| 2.2 | Recommended minimum clearance .....                                 | 6  |
| 2.3 | Noise level. ....   | 6  |
| 2.4 | Exhaust air .....   | 6  |
| 2.5 | Heat emission into the area .....                                   | 7  |
| 3.  | Water supply .....  | 7  |
| 3.1 | In coming water supply quality.....                                 | 8  |
| 3.2 | Connections .....   | 9  |
| 3.3 | Diagrams for connection .....                                       | 9  |
| 3.4 | Water connection for fresh water with water softener .....          | 9  |
| 3.5 | Water connection for Osmosis / Softened water and fresh water ..... | 9  |
| 3.6 | Water connection for Osmosis / Softened water .....                 | 9  |
| 3.6 | Water pressure.....   | 10 |
| 3.7 | Max. flow rate .....  | 10 |
| 4.  | Autoclean (Optional Equipment) .....                                | 10 |
| 5.  | Drain connection .....  | 11 |
| 6.  | Electrical connection .....   | 12 |
| 6.1 | Standard connection .....   | 12 |
|     | Dimensioned sketch .....  | 13 |

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## Pictograms/symbols used



### **Danger!**

Indicates a situation presenting an immediate danger, which, if not avoided, will result in serious injury or death.



### **Warning!**

Indicates a potentially dangerous situation, which, if not avoided, could result in serious injury.



### **Caution**

Indicates a potentially dangerous situation, which, if not avoided, could result in minor or moderate injury.



Caustic substances



Caution: Risk of burns



Caution: Hot steam



Caution: Hot liquid



Risk of fire



Warning: Dangerous electrical voltage



Do not dispose the combi steamer with domestic waste



## 1. Safety information

- Installing the appliance incorrectly, making incorrect settings on it or modifying it can lead to damage, injury or even death.
- Read the installation and operating instructions for the combi steamer through carefully before starting it up.

### Use for intended purpose

- The appliance shall only be used for its intended purpose, namely the professional preparation of food.
- Eloma combi steamers are designed for use in commercial environments.

### Method of operation

- The combi steamer **Genuis compact, Joker T** enables you to prepare food goods using the best possible cooking chamber environment. This means the ability to adjust temperature and humidity levels exactly as required for each type of food good.
- At the same time, the required cooking method can be selected using the Scout feature on the operating panel.
- The cooking chamber temperature can be set as required to between 30°C and 300°C, and the humidity level to between 0% and 100%. The large number of setting options available enables a wide range of cooking methods to be used.
- The combi steamer is ideal for steaming, stewing, roasting, baking, grilling, gratinating, poaching, regenerating, defrosting and much more.
- Combi-steamer **Joker B** works with steam, combi-steam (combining the two media hot air and steam) or convection (hot circulating air) depending on the cooking mode selected with steam.
- The device has three rotary knobs for input of time, temperature and core temperature.
- The cooking modes are entered with the sensor touch keys.

### Operation

- Keep this manual in a place where it can be accessed by all users of the appliance at any time.

### The combi steamer must only be operated

- By trained staff
- For its intended purpose as outlined in the operating instructions, and whilst in perfect working order.
- To prevent the risk of accidents or damage to the appliance, it is essential that operating staff are given training and health and safety briefings on a regular basis.
- If the machine is set up outside, it must be ensured that it is adequately protected from rain, thunder storms and lightening. It must be set up on a solid foundation to ensure stability. It must also be ensured that the machine is only accessible for qualified personnel.

### The appliance must not be operated

- By children or persons with impaired physical, sensory or mental abilities, or by persons who do not have the requisite experience and/or knowledge, unless they are being supervised by a person who is responsible for their safety or are receiving instructions in how to use the appliance from this person
- At an ambient temperature of < +4°C
- In toxic atmospheres or atmospheres where there is a risk of explosion
- Outdoors without protection against rain
- With food containing highly flammable ingredients (e.g. alcohol)



- Only authorised customer service personnel may open the side wall and carry out repairs and maintenance work.



### **Risk of injury**

#### **Installation**

- Only authorised customer service personnel may install appliances, put them into operation and perform maintenance work on them.
- If using the marine version, attach the additional fastening elements supplied.



### **Risk of burns!**

- The functional surfaces of the appliance become hot during operation.



### **CAUTION!**

#### **Hot liquids in slide-in containers!**

- After installing the device, affix the supplied warning sign on the front above the access level at a height of 1.60 m.



### **Appliance defects**

- If the glass part of the door is damaged, the appliance must not be started up. Contact customer service.
- If malfunctions occur, disconnect the appliance from the mains and close the water shut-off valve. Contact customer service.



### **Before turning on**

- Lock the air baffle in place. Never reach behind the air baffle during operation and never attempt to stop fans manually.
- Lock the rack in place correctly.
- Take care not to bend the tracks when doing this, as this will stop grids, trays and containers from being held securely in place.



### **Hand shower**

- Water runs only when the oven is switched on
- The appliance is equipped with a hand shower
- How to work the shower:
  - Pull it out.
  - Hold the hose with one hand and press the push button with the other hand whilst cleaning.
- How to roll the shower back:
  - Let it roll up slowly, it winds up automatically



### **Notes on maintenance**

- To keep the appliance in perfect working order, an authorised service partner should carry out maintenance work on it at least once a year.
- We recommend that you agree a maintenance contract for this purpose.
- If the appliance is not going to be used for a prolonged period, turn it off, disconnect it from the mains and close the water tap.

## 2. Equipment set up

### Transport of units

- Use elevating truck or fork–lift truck for transport. Transport only on pallets.
- Observe door width and door height when transporting the units.

### 2.1 Installation instructions



- To prevent injury, always lift the appliance off the pallet with the aid of a second person → risk of crushing.
- Follow the local regulations and observe the instructions for the installation of kitchen and shop equipment.



- If using the marine version, attach the additional fastening elements supplied.
- Remove all cartons, packing materials, documents from the interior cabinet.
- No heat or steam sources may be installed underneath the oven.
- There must not be any sources of heat or moisture underneath or in the immediate vicinity of the appliance (such as deep fat fryers or portable stoves).
- In case of installation close to materials that risk burning, observe the instructions of fire prevention.
- Minimum distance from sources of heat and moisture: 500 mm
- When using deep fat fryers or portable stoves next to the appliance, make sure that they are kept at a suitably safe distance from it (based on the radius of action of the shower head). There is a serious risk of the operator sustaining burns if water is sprayed into hot fat.
- To ensure conformity with NSF, retrofit the device with the Foot Extension Kit 623.

### 2.2 Recommended minimum clearance

- The machine may only be set up in a location with adequate lighting for users.
- We recommend to install the ovens on top of original Eloma lower racks/supports or wall brackets.
- In case of installations on top of worktables, ensure sufficient stability and load capacity. (weight of an empty oven approx. 50 kg).
- It is mandatory to set up the appliance in horizontal position. True up minor unevenness with the vertically adjustable feet.
- Distance to walls on right, left and back side at least 50 mm. In case of installations near to materials that risk burning, observe the instructions of fire protection.
- The equipment must be secured against tilting and falling down.
- Net weight ca. 65 kg

### 2.3 Noise level

- The emission value of the noise level is less than 70 dB (A).

### 2.4 Exhaust air

- A built-in cooling function cools down water and steam of condensation, which runs down the drain. It is therefore not necessary, however recommended, to install the appliance under a ventilation hood.
- If such a hood is installed, its design and power rates should comply with the German VDI regulation 2052.

### Condensation hood (option)

- An optional condensation hood is available for Eloma combi steamers.
- The condensation hood is controlled fully automatically via the combi steamer.
- During the cooking process, steam is condensed as it passes over air-cooled plate condensers.

## 2.5 Heat emission into the area

|                |      |     |      |      |
|----------------|------|-----|------|------|
| Typ 6-23       |      |     |      |      |
| Connected load | kW   | 4,8 | 3,6  | 5,9  |
| latent         | MJ/h | 3,1 | 2,33 | 3,82 |
| sensible       | MJ/h | 2,1 | 1,56 | 2,55 |

## 3. Water supply



- Local water and regulation should be adhered to at all times.
- For UK inlet supply shall be fed via fluid backflow prevention category 3 arrangements such as a double check valve.
- The appliance must be connected to the drinking water supply in accordance with DIN EN 1717.
- In addition an easily accessible shut-off valve with filter must be installed in the water supply line for each machine.
- This valve should only be opened when the combi steamer is in operating.
- Before connecting the oven to the water supply, wash out / clean the building pipe system!
- All appliances are equipped as standard with 2 water-connections for soft water and hard water.
- Both connections are under the indication plate and both must be connected.
- The appliance must be connected to the water supply using a flexible hose that conforms to EN 61770 resp. IEC 61770 with a 3/4" screw connection. The water supply hose must fulfil the local or standard hygiene requirements for hoses in drinking water systems.
- Ensure there is sufficient pipe length left (minimum 50cm) so as to allow for easy access when servicing the appliance.
- **None corrosive connections (couplings) must be used at all times between the water treatment equipment and the Combi Steamer, failure to do so could cause rust to form within the unit. None compliance would be a breach of the warranty conditions.**

### 3.1 In coming water supply quality



- Check the water quality and water hardness with your local water supply company before commencing with the installation.
- The Incoming water quality should not exceed the following limits. With water it is necessary to know about the ingredients and their effects.

|                    |                |
|--------------------|----------------|
| total hardness:    | ≤ 3° dH        |
| pH- value:         | 7,0 bis 8,5    |
| conductivity:      | ≤ 90 µS/cm     |
| Cl <sup>-</sup> :  | Max. 60 mg/l   |
| SO <sub>4</sub> :  | Max. 100 mg/l  |
| SiO <sub>4</sub> : | Max. 10 mg/l   |
| Fe:                | Max. 0,05 mg/l |
| Mn:                | Max. 0,05 mg/l |
| Cu:                | Max. 0,05 mg/l |
| Cl <sub>2</sub> :  | Max. 0,10 mg/l |

#### Soft water connection:

- If the total water hardness is ≥ 3° dH at least one hydrogen ion exchanger must be connected upstream from the soft water connection on the machine. For our units approved filter systems are partial demineralisation filters with integrated particle and activated carbon filtration as well as a bypass.
- Among others, Brita offers adequate filter systems.
- Sodium ion exchangers (as normally used for dishwashers) are not permitted for our machines. The glass window can become dull and stainless steel components in the cooking chamber could be irreparably damaged!
- Systems with silicate metering must not be used. They can cause malfunctions and scaling in the cooking chamber.
- Systems that operate with electromagnetic fields do not protect against lime scale in this type of machine.
- If the total water hardness is < 3° dH but the water contains impurities such as sand, iron particles or suspended particles, a 5 - 15 µm fine filter must be installed upstream from the soft water connection on the machine.
- If the water is chlorinated Cl<sub>2</sub> in excess of 0.1 mg/l (corresponding to 0.1 ppm), an activated carbon filter must be additionally installed upstream from the soft water connection on the machine. Activated carbon filters may also be an integral part of fine filters.

#### Hard water connection:

- If the water contains impurities such as sand, iron particles or suspended particles, a 5 - 15 µm fine filter must be installed upstream from the hard water connection of the machine.
- If the water is chlorinated Cl<sub>2</sub> in excess of 0.1 mg/l (corresponding to 0.1 ppm), an activated carbon filter must be additionally installed upstream from the hard water connection on the machine.
- Activated carbon filters may also be an integral part of fine filters.

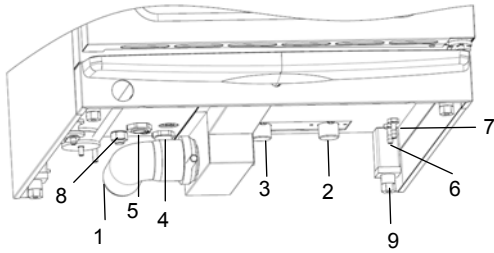
#### Special requirements:

- If the chloride Cl<sup>-</sup> concentration is in excess of 60 mg/l (corresponding to 60 ppm) and/or the concentration of silicate (SiO<sub>4</sub>) is ≥ 10 mg/l, there is a greater risk of corrosion. Thus the water for the entire water supply of the device must be treated with a reversed osmosis system. Make sure that the reference value of 10 µS/cm is maintained.
- Reverse osmosis systems can be an alternative to full and/or partial demineralisation systems. Reverse osmosis systems remove almost all water-hardening substances and non-hardening minerals from the water.
- If a combination of filters and water treatment system is installed, the following components must be installed in the specified order: sediment filter, hydrogen ion exchanger with activated carbon filter, shut-off valve.



Regular maintenance on every type of water treatment unit is vitally necessary. Damages to Eloma machines resulting from neglect of maintenance will void warranty claims.

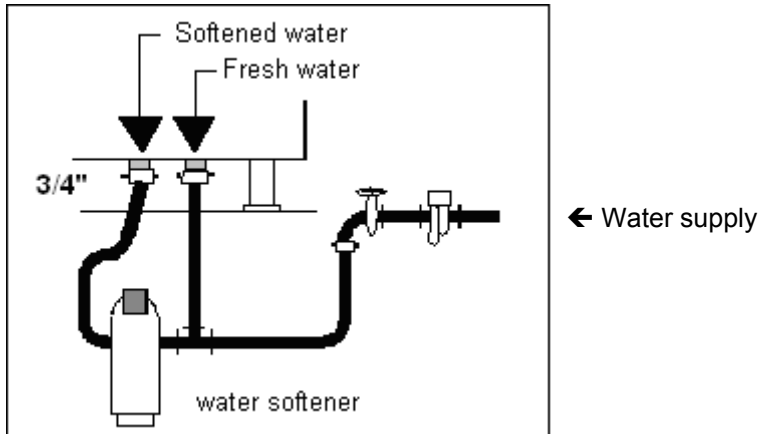
### 3.2 Connections



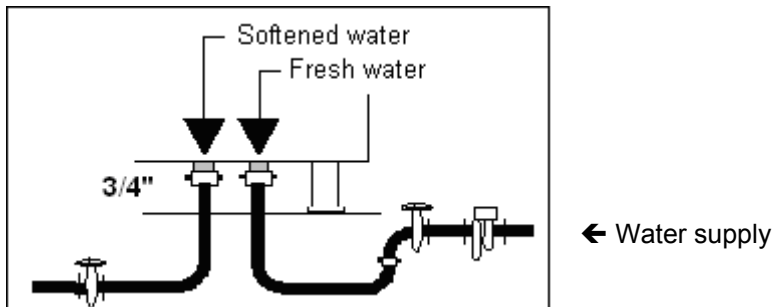
- 1. Drain
- 2. Tap (raw) water
- 3. Softened water
- 4. Power supply
- 5. Energy optimisation
- 6. Connection cleaner
- 7. Connection rinse
- 8. Potential equalisation
- 9. Adjustment +/- 10 mm

### 3.3 Diagrams for connection

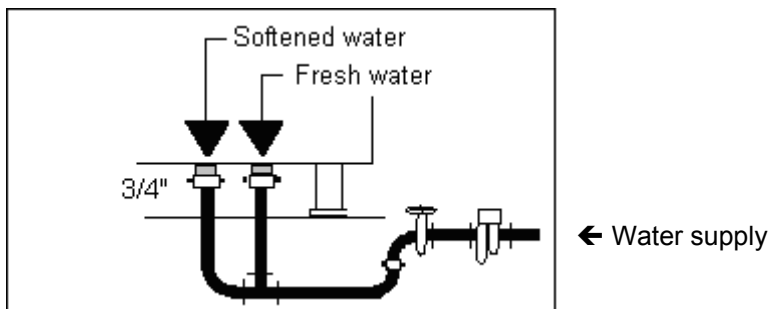
#### 3.4 Water connection for fresh water with water softener



#### 3.5 Water connection for Osmosis / Softened water and fresh water



#### 3.6 Water connection for Osmosis / Softened water



### 3.6 Water pressure

Min. 200 kPa = 2 bar

Max. 600 kPa = 6 bar

### 3.7 Max. flow rate

|                    |    |
|--------------------|----|
| Softened water l/h | 6  |
| Hard water l/h     | 30 |

## 4. Autoclean (Optional Equipment)

- Please use only Eloma MULTI-CLEAN special detergent and Eloma MULTI-CLEAN Klarspüler rinse aid for cleaning your Eloma equipment. The Eloma distributed detergents and rinse-aids contain special components with exact measurements that are specifically synchronized and tested for optimal results with Eloma machines.
- Other cleaning products can possibly cause irreparable rust damages in the cooking chamber, as well as damage pumps and seals.
- Eloma GmbH cannot assume liability for any damages resulting from the use of alternative products. This will void the Eloma warranty.



### Connection

- Refer to the dimensioned sketch for connections of cleaning and rinse agent.
- The label on the oven indicates where the chemicals have to be connected.

**Reiniger**  
**Cleaner**  
**Nettoyant**

**Klarspüler**  
**Rinse agent**  
**Rince-éclat**

Use the supplied clamps to connect the hoses to the oven.

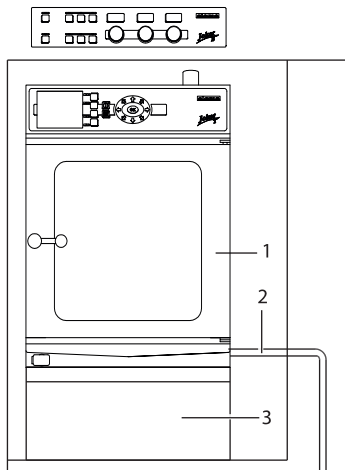
- Red for the cleaner and blue for the rinse agent
- Handling of cleaner and rinse agent: Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.
- Make sure to place the two canisters lower or at the same level as the combi-steamer. Maximum vertical range from canister to connection = 1,50 m. Maximum hose length = 10 m.
- Remove the lids of the two canisters (cleaner and rinse agent) and screw the screw cap with hose to the respective canister. Red for the cleaner and blue for the rinse agent.
- Start the installation program Autoclean. Check if cleaner and rinse agent are sucked into the cooking chamber. If necessary, please repeat the Autoclean “start up” level. Autoclean is ready for use.
- To detailed data and function of Autoclean see operation manual of the combi-steamer.

## Waste water connection

### Waste water connection versions

#### Fixed connection with siphon in the combi-steamer

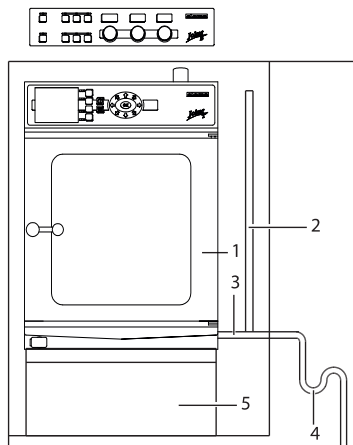
Application: if there is no on-site siphon, as a siphon is integrated in the device.



- 1 Combi-steamers
- 2 Fixed connection
- 3 Support stand

#### Fixed connection with air exhaust pipe; waste pipe with external siphon

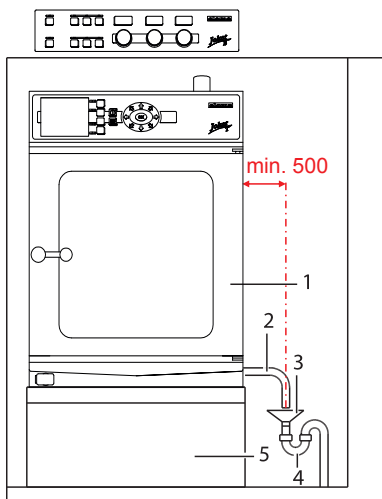
Application: when an external siphon is present.



- 1 Combi-steamers
- 2 Air exhaust pipe
- 3 Fixed connection
- 4 Siphon
- 5 Support stand

## Waste water drain into vent tundish

Application: when an external siphon is present or the diameter of the external waste water pipe is too small.



- 1 Combi-steamers
- 2 Waste water pipe
- 3 Vent tundish
- 4 Siphon
- 5 Support stand

Distance: 500 mm or 20 inches

## Installing the waste water connection

1. Observe the local waste water regulations.
2. Determine the connection version.
3. Install the waste water pipe such that the slope is at least 5%.
4. Add three litres of water (101.4 oz) to the chamber to fill the siphon.

## 6. Electrical connection



- Follow the installation instructions and the information on the rating plate when connecting the unit.
- Comply with all local regulations and standards.
- Do not connect the unit to the mains if it has just been transported from a cold environment into a warm room. Otherwise condensate may develop inside the combi steamer which may cause damages. Wait for about two hours until the unit has reached room temperature
- Electrical connections must be carried out by an approved electrician in accordance with the regulations of the local electricity supply companies.

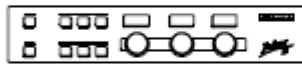
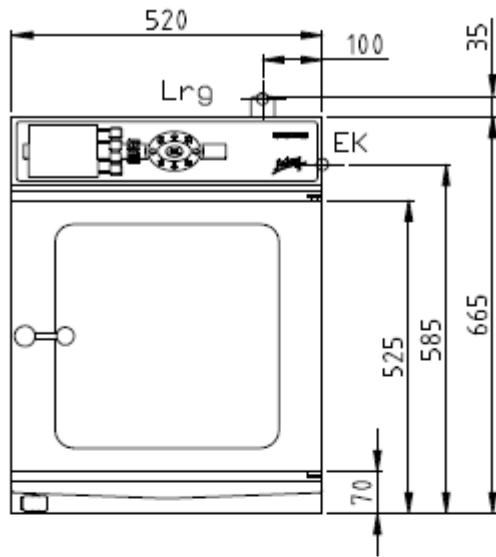
### 6.1 Standard connection

| Type 6-23       |    |            |         |             |
|-----------------|----|------------|---------|-------------|
| Connected load  | kW | 4,8        | 3,6     | 5,9         |
| Voltage         | V  | 208 V 3 AC | 230V AC | 400 V 3N AC |
| Fuse protection | A  | 3x15 A     | 1x16 A  | 3x16 A      |

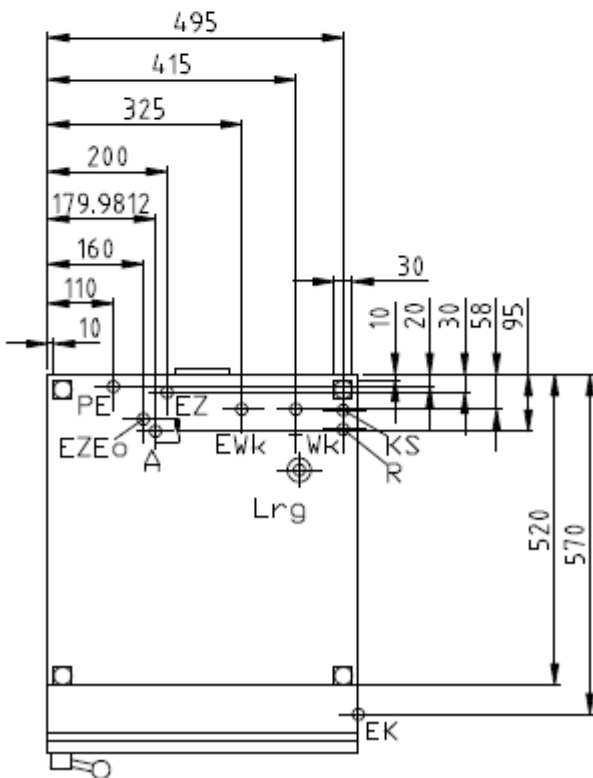
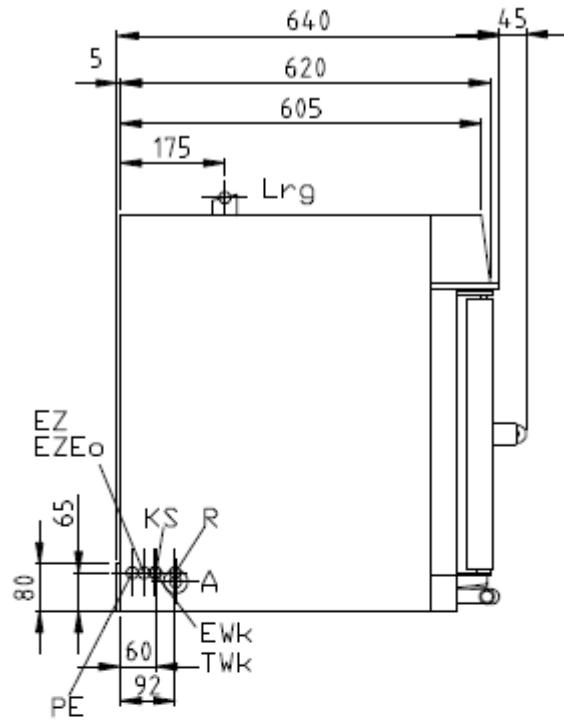
- The cross-section of the power cables must be based on the current consumption and on local regulations.
- For USA and Canada the applicable standards: NFPA 70/NEC, CSA C22.2
- Next to the appliance an all-pole electric circuit breaker with a contact opening of at least 3mm has to be provided for on site.
- Every unit requires its own connection and fuse protection.
- We recommend installation of a residual current circuit breaker with 30 mA.
- Model **Joker B**: Upon request the possibility of connection to energy optimising systems is provided for.
- Model **Genius compact, Joker T**: The possibility of connection to energy optimising systems is standard.
- Refer always to data given on the type plate.
- The appliance must be incorporated into the potential equalisation system (ground). You find the terminal under the indication plate

## Dimensioned sketch

Housing dimensions and technical connections of models Joker B / Joker T / Genius compact are identical



Joker B



- Lrg Exhaust pipe
- A Drain Ø 40 mm
- EWk Softened water G 3/4A
- TWk Tap (raw) water G 3/4A
- EZ Power supply
- EZEo Connection power optimisation
- PE Potential equalisation
- R Connection cleaner
- KS Connection rinse
- EK Serial interface

Technical details are subject to change!

**Englisch**  
Art. Nr.: ins\_EL0510672\_jb\_jt\_gc\_08\_enus