

JOKER



ALWAYS A PERFECT
FIT. ANYWHERE.
ANYTIME. SPOT ON.

THE JOKER. THE RIGHT FIT.

Maximum performance in a compact footprint: The JOKER offers impressive capacity for both cooking and baking, despite its small footprint.

With an oven chamber width of 44 cm, a height of 40 cm, and a selectable depth of either 44 cm or 62 cm, the JOKER adapts flexibly to a variety of space requirements. Thanks to intelligent equipment options, it can be individually configured – from the basic version to a versatile all-rounder. Oven chamber size, control panel position, door hinge, cleaning system, condensation hood, and accessories can be tailored precisely to your requirements.

Whether as a mobile unit with water tanks, for front cooking, or fully equipped for professional kitchens – the JOKER delivers maximum flexibility.



USER FOCUS

The needs of users take center stage. The intuitive MT control system offers a customizable interface that ensures simple operation and comfort.



SUSTAINABILITY

Efficiency meets quality: The JOKER reduces energy and water consumption significantly while continuing to deliver first-class results. This is not only environmentally friendly, but also makes economic sense.



FLEXIBILITY

Maximum performance with minimal effort. The position of the control panel can be chosen to integrate the JOKER seamlessly into your kitchen workflow.



CAPACITY

Big on performance, small in size. With an oven chamber width of 44 cm and height of 40 cm, the JOKER provides generous space for a wide range of applications – all in a clean, compact design.



PERFORMANCE IN MULTIPLE VARIANTS

Whether basic or fully equipped, the JOKER can be configured precisely to your needs. Control, fresh steam, cleaning system, mobile or built-in version – the choice is yours.

CONTINUOUS DEVELOPMENT THROUGH EXPERIENCE AND INNOVATION - THAT'S THE JOKER FROM ELOMA.



SPOT ON. THE JOKER.



CAPACITY

Compact but generous: Two oven chamber sizes (GN 2/3 and GN 1/1) for maximum flexibility. Equipped with 5+1 inserts as standard - for efficient use of the available space.



CONTROL

Ergonomic and thoughtful: The control panel can be positioned at the top, left, or right. The door hinge adapts automatically - and with top control, it's freely selectable.



EFFICIENCY

More performance, less consumption: The double-glazed ThermaGuard nRG glass door provides outstanding insulation and features integrated LED lighting.



CLEANING

Hybrid cleaning system: autoclean® PRO works with liquid or solid cleaners. Fully automatic and programmable when combined with the electric door opener.



FLEXIBILITY

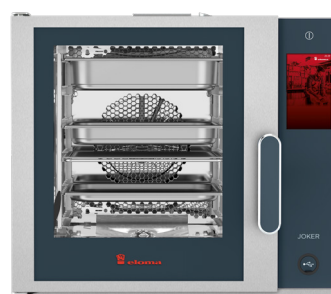
Mobile or built-in - the choice is yours. The Mobile Edition with water tanks can be used anywhere. The Built-In Edition with a heavy-duty pull-out is perfect for standard kitchens cabinets.



Left-sided



On top



Right-sided



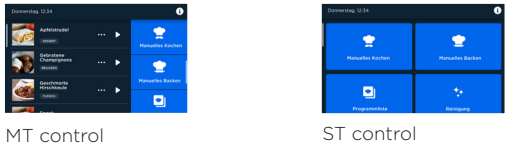
THE JOKER AT A GLANCE.

Maximum efficiency in minimal space – that’s the JOKER. And it delivers on its promise. In every configuration. While both JOKER models feature the same oven chamber width and height, their equipment options are fully customizable. Whether it’s the control panel, cleaning system, or accessories – the JOKER offers the flexibility of a true product family.

CONTROL PANEL POSITION



CONTROL



OVEN CHAMBER



FRESH STEAM SYSTEM



CLEANING



EDITIONS



DESIGN



130 mm 520 mm 130 mm



STANDARD EQUIPMENT JOKER (EXCERPT)

- Fresh steam system
- Door with LED lighting, double glazing and quick release door lock
- Right-hinged or left-hinged door depending on the position of the control panel
- Position of the control panel selectable (top, left, right)
- Control selectable (MT or ST)
- 7 inch touchscreen (JOKER ST with control knob)
- Core temperature probe with 4 measuring points
- USB interface
- Operating modes: steam, convection, combisteam
- Temperature: between 30 °C and 300 °C adjustable to the degree
- Humidity: between 0 % to 100 % adjustable to the exact percentage (only for JOKER MT)
- Core temperature: between 20 °C and 100 °C adjustable to the degree
- Steam injection: quantity adjustable and also possible manually (only for JOKER MT)
- Automatic rest time depending on the steam injection quantity (only for JOKER MT)
- Timer function: start/end time input up to 24 hours, including continuous operation (end time input only for JOKER MT)
- Program information input on the unit: JOKER MT alphanumeric, JOKER ST numeric/by ID
- 1000 programs, 20 steps each (JOKER MT)
- 99 programs, 9 steps each (JOKER ST)
- Programs and favorites: save, list and search (JOKER ST no program search and favorites)
- MT technology (JOKER MT only): Weekly programming PRO, Multi Cooking PRO/Multi Baking PRO (cooking time compensation), Last® 20, Repeat Mode, Quick Mode, cooking/baking time extension, baking mode
- Special programs: Low temperature cooking, Delta-T cooking, Regenerating; for JOKER MT additionally Holding, Thawing, Proofing
- E/2 – energy saving function
- Half loading function
- 5 fan speeds
- Pulsed fan wheel (for JOKER MT in 5 levels)
- ADC – Active Dehumidification Control in 5 levels
- SPS – Steam Protection System
- Cool Down: Active Temp
- Programs and media manager
- Password manager (only for JOKER MT)

- Logging of unit and HACCP data
- Automated cleaning and maintenance instructions including blocking
- Automatic changeover between standard time and daylight saving time (only for JOKER MT)
- Multilingual user interface

OPTIONAL

- Hybrid cleaning system autoclean® PRO for automatic cleaning
- Integrated hand shower
- Electric door opener for automatic door opening at the end of the program or after cleaning
- Safety door lock (two-stage)
- LAN or WiFi
- ProConnect
- Interface to the energy optimization system
- External core temperature probe or sous vide probe (only for JOKER MT)
- Condensation hood and condensation hood PRO
- Support stands and unit feet
- Kits, support stands and condensations hoods for mix stations

EDITIONS

- Built-in Edition with condensation hood for standard kitchen cabinets
- Mobile Edition with removable water tanks



JOKER 6-23

STANDARD UNIT

W/D/H in mm	
Top control	520/625/693
Side control	650/625/560
Weight	70 kg

MOBILE EDITION

W/D/H in mm	
Top control	520/625/805
Side control	650/625/672
Weight	85 kg
Capacity of the water tanks	
Fresh water tank	6,5 l
Waste water tank	5 l

CAPACITY

Number of inserts	5+1 GN 2/3
Insertion distance	67 mm
Volume	65 l

POWER CONNECTION

Connected load	3,6 kW/5,8 kW
Voltage	230 V 1N AC/400 V 3N AC
Fuse protection	1 x 16 A/3 x 10 A



JOKER 6-11

STANDARD UNIT

W/D/H in mm	
Top control	520/805/693
Side control	650/805/560
Weight	83 kg

MOBILE EDITION

W/D/H in mm	
Top control	520/805/805
Side control	650/805/672
Weight	98 kg
Capacity of the water tanks	
Fresh water tank	6,5 l
Waste water tank	5 l

CAPACITY

Number of inserts	5+1 GN 1/1
Insertion distance	67 mm
Volume	96 l

POWER CONNECTION

Connected load	7,7 kW
Voltage	400 V 3N AC
Fuse protection	3 x 16 A

CAPACITY AND COMSUMPTION



JOKER 6-23

EXAMPLES FOR MAXIMUM LOADING*	
Bread rolls	45 pieces à 70 - 85 gram
Croissants	24 pieces à 70 gram
Potatoes	15 kilogram
Roast meat	14 kilogram
Whole chicken	6 pieces à 1.100 gram



JOKER 6-11

EXAMPLES FOR MAXIMUM LOADING*	
Bread rolls	60 pieces à 70 - 85 gram
Croissants	32 pieces à 70 gram
Potatoes	20 kilogram
Roast meat	21 kilogram
Whole chicken	12 pieces à 1.100 gram

CONSUMPTION VALUES**	JOKER 6-23		JOKER 6-11
	1NAC 230V	3NAC 400V	3NAC 400V
Energy consumption under load in convection mode	1,11 kWh	1,16 kWh	1,38 kWh
Energy consumption under load in steam mode	1,14 kWh	1,1 kWh	1,6 kWh
Water consumption under load in steam mode	2,3 l	1,2 l	1,3 l
Energy consumption under load in combination mode	1,12 kWh	0,91 kWh	1,54 kWh
Water consumption under load in combination mode	0,9 l	1,2 l	0,9 l
Energy efficiency of electrically operated units in combination mode	65,5 %	82,3 %	70,7 %



Please refer to the price list for model variants and equipment.

* Depending on the hanging rack. Cooking: 5+1 inserts with 67 mm distance, Baking: 4+1 inserts with 84 mm distance; various hanging racks available depending on applicaiton.

** Data for consumption values: HKI CERT

A REAL EYE-CATCHER.

Confident in design, impressive in function. The JOKER combines intuitive operation with aesthetic details that captivate. Thanks to its well-thought-out design options, it seamlessly integrates into any setting – making it a standout feature at the counter. And it's not just users who are convinced: renowned design juries have also recognized the JOKER's excellence..



EQUIPMENT SHELF

Every centimeter counts. The optional shelf provides additional storage space and prevents items from slipping or falling – a smart solution available only for units with side control.



BACK COVER

Nothing to hide – only to cover. The optional back cover conceals connections and offers a discreet space for branding or promotions – a thoughtful detail with added value.



CUSTOM COLOR

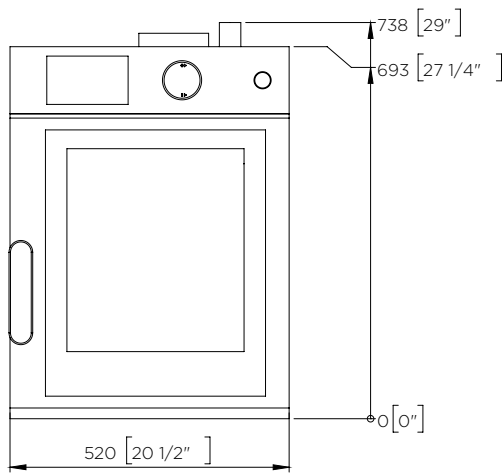
Personalized to your taste. With an order of 10 or more units, the JOKER is available in five custom colors (RAL 5002, RAL 7016, RAL 3001, RAL 9004, RAL 6005).*



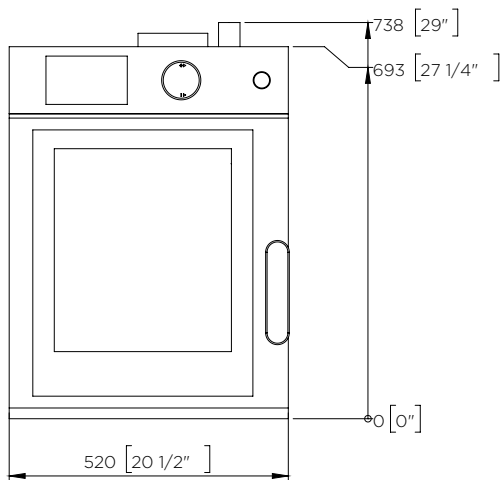
* Special colors only available with the following configuration: unit with top control, right-hinged door, autoclean® PRO and hand shower.

JOKER 6-23 / 6-11

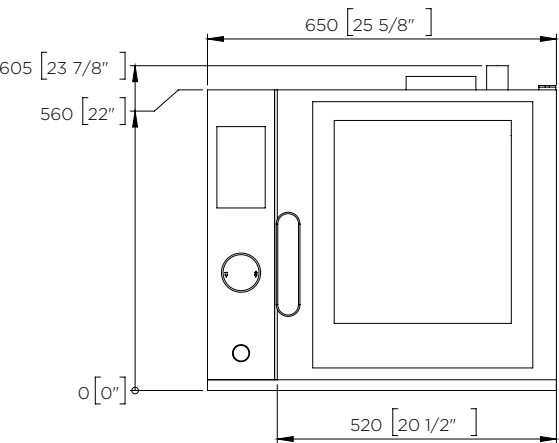
Dimensioning - width and height (mm)



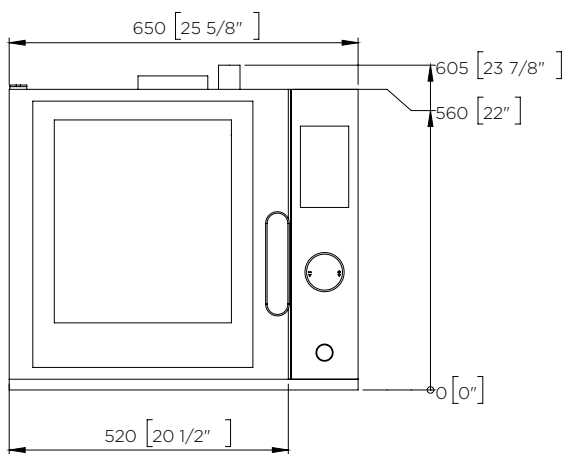
Control on top with right-hinged door



Control on top with left-hinged door



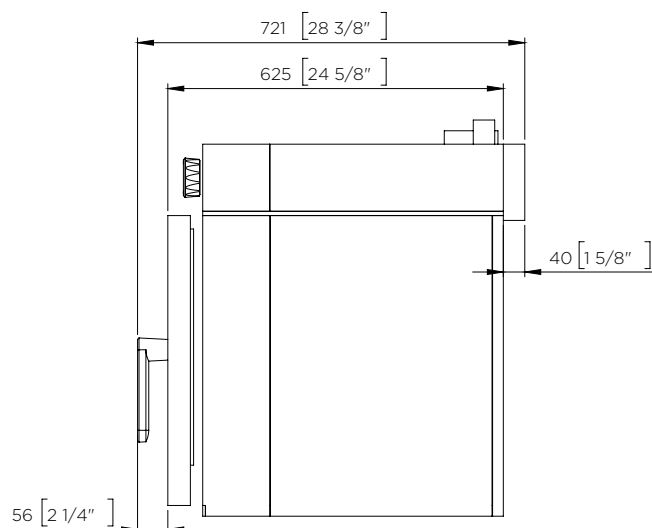
Control left



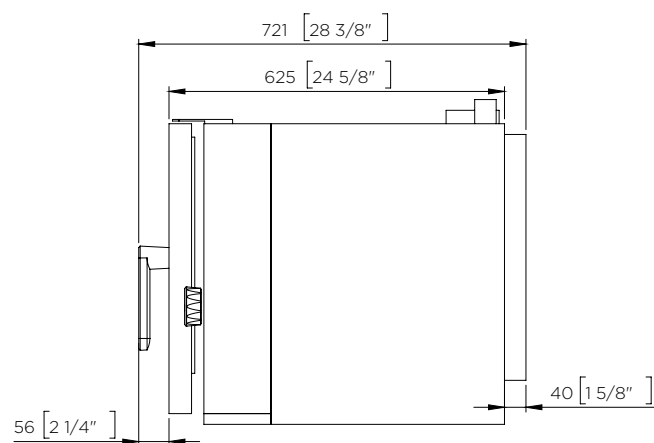
Control right

JOKER 6-23

Dimensioning - width and height (mm)



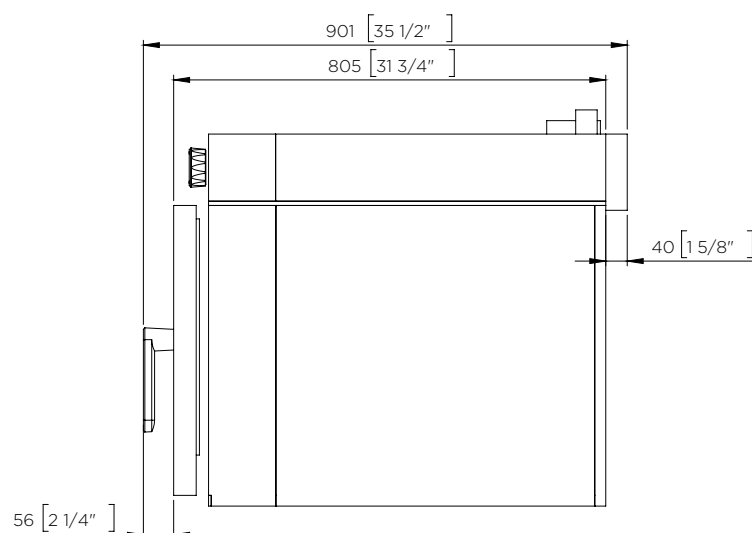
Control on top



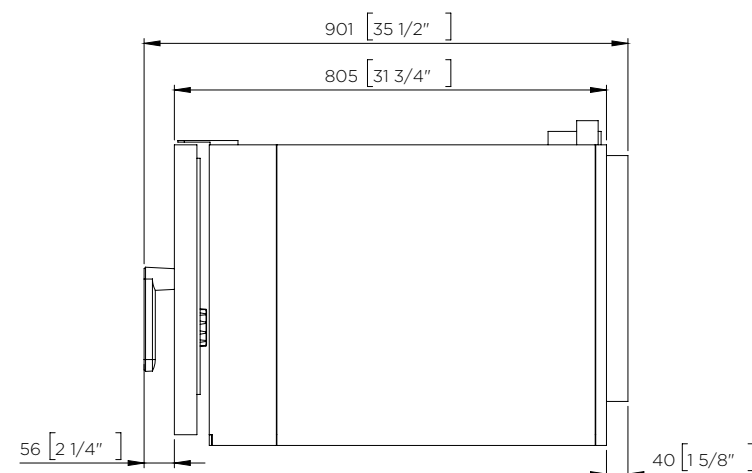
Side control

JOKER 6-11

Dimensioning - width and height (mm)



Control on top



Side control

FULL STEAM AHEAD, ANYWHERE. THE JOKER MOBILE EDITION.

Whether at events, in catering, or in mobile kitchens – the Mobile Edition of the JOKER offers maximum independence and flexibility. Wherever mobility is key, the JOKER impresses with performance and efficiency.

Especially in mobile applications, it's not just about performance – a pleasant working environment matters, too. The optional condensation hood captures steam precisely, while the condensation hood PRO additionally filters out odors effectively. Comfortable for everyone – no matter where the JOKER is in use.



MOBILE WITH WATER TANKS

Fully flexibility without a fixed water connection: the integrated water tanks provide up to 90 minutes of continuous steam power. The fill levels for fresh and waste water can be monitored intuitively and user-friendly directly on the display.



EASY TO USE WITH STANDARD PLUG

No heavy current? No problem. Thanks to the safety plug, the Mobile Edition of the JOKER can be operated from any standard socket - for maximum operational readiness.



DESIGNED TO FIT ANY CABINET. THE JOKER BUILT-IN EDITION.

Every kitchen is different – but one thing remains the same: the demand for smart, efficient equipment. The JOKER Built-in Edition has been designed to integrate seamlessly into any environment while offering maximum flexibility.

Whether in elderly care facilities, daycare centers, or hospitals – with its clever design, the JOKER opens up new possibilities. The condensation hood reliably condenses steam, protecting the built-in cabinet and ensuring a clean, pleasant working environment.

The perfect solution for those who value efficiency and hygiene.



SEAMLESS INTEGRATION

Compact, powerful, and flexible: The JOKER Built-in Edition fits into any standard kitchen cabinet and integrates seamlessly into existing setups. Its built-in design ensures that no valuable space is wasted – a practical solution, especially for smaller workspaces.



EASY ACCESS

Thought through to the last detail: The sturdy heavy-duty pull-out enables easy and safe access to the unit. Maintenance and service can be carried out effortlessly – ensuring smooth workflows and maximum efficiency in day-to-day operations.



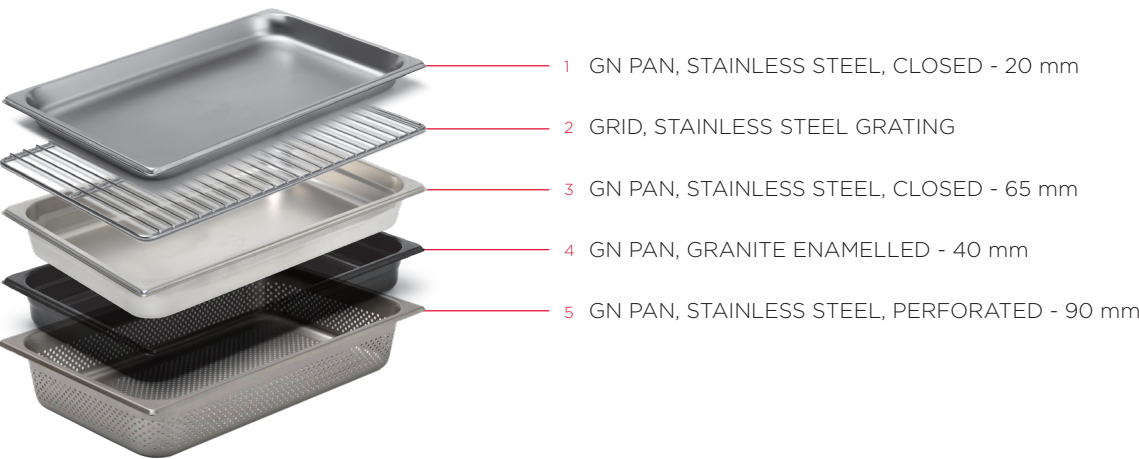
UNPACK AND GET STARTED.

With Eloma's starter kits, you can bring out the best in your unit as soon as you buy it.

Whether cooking, grilling or baking, we offer different kits for a range of applications to ensure that you can use your unit effectively from the outset. After all, you can only achieve outstanding results and use the full potential of your unit with the right accessories.

The starter kits are available for the table top versions of GENIUS^{MT} and MULTIMAX as well as for the compact JOKER.

STARTERKIT COOKING



STARTERKIT GRILLING AND BAKING



CONDENSATION HOOD PRO

PUT AN END TO UNWANTED ODORS!

Whether in food retail, front house cooking or at the hot counter – wherever cooking takes place, unwelcome and unpleasant odors can arise.

The condensation hood PRO is the ideal solution for the reliable removal of grease, odors and particles. With its multi-stage filter system, it combines the functions of a condensation and a filter hood into a single unit. A separate extraction system is no longer required.

Thanks to its compact design, it can be used in any location, inside or outside the kitchen.

EFFECTIVELY FILTERS MORE THAN 95% OF ODORS.*

The condensation hood PRO is available for the table top versions of GENIUS^{MT} and MULTIMAX, as well as for all sizes of the JOKER.

YOUR ADVANTAGES AT A GLANCE

- Effective filtering of grease, odors and particles
- Reliable condensation of steam and vapors
- Effective extraction with the door open
- No influence on the cooking results
- Easy to clean and maintain
- Compact, lightweight and quiet, even at high fan speed
- Available for installation ex works and for retrofitting

*Odor reduction according to IEC 6591



Product video



ADDITIONAL ACCESSORIES



JOKER 6-23



JOKER 6-11

ACCESSORIES EXTRACT

CONDENSATION HOOD

	Art. no.
Top control: KH JOKER	EL2008081
Side control: KH JOKER	EL2008086
Top control: KH JOKER PRO	EL2008883
Side control: KH JOKER PRO	EL2008893

SUPPORT STAND (HEIGHT 150 MM/850 MM)

Top control: UG 150	EL2006265
Side control: UG 150	EL2006303
Top control: UG 850	EL2006224
Side control: UG 850	EL2006313

ADDITIONAL ACCESSORIES

Hanging rack (4+1 inserts x 84 mm distance)	EL2006757-AT
Unit feet (not available for Mobile Edition)	EL2006834

CONDENSATION HOOD

	Art. no.
Top control: KH JOKER	EL2008079
Side control: KH JOKER	EL2008088
Top control: KH JOKER PRO	EL2008889
Side control: KH JOKER PRO	EL2008897

SUPPORT STAND (HEIGHT 150 MM/850 MM)

Top control: UG 150	EL2006309
Side control: UG 150	EL2006310
Top control: UG 850	EL2006314
Side control: UG 850	EL2006315

ADDITIONAL ACCESSORIES

Hanging rack (4+1 inserts, 84 mm distance)	EL2006923-AT
Unit feet (not available for Mobile Edition)	EL2006836



Condensation hood / PRO



Support stand



JOKER 6-23



JOKER 6-11

MIXING KITS

	Art. no.
Top control	EL2006530
Side control	EL2006531

CONDENSATION HOOD

Top control	EL2008078
Side control	EL2008091

SUPPORT STAND (HEIGHT 150 MM/400 MM)

Top control: UG 150	EL2006265
Side control: UG 400	EL2006311

MIXING KITS

	Art. no.
Top control	EL2006537
Side control	EL2006540

CONDENSATION HOOD

Top control	EL2008090
Side control	EL2008093

SUPPORT STAND (HEIGHT 150 MM/400 MM)

Top control: UG 150	EL2006309
Side control: UG 40	EL2006312

For more information about our extensive range of accessories, please refer to our price list.
For individual inquiries, feel free to contact your dedicated sales representative.



Mix station



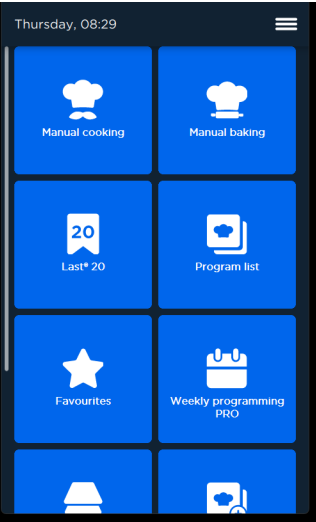
Price list

ONE FINGER. ONE DISPLAY. THAT’S ENOUGH.

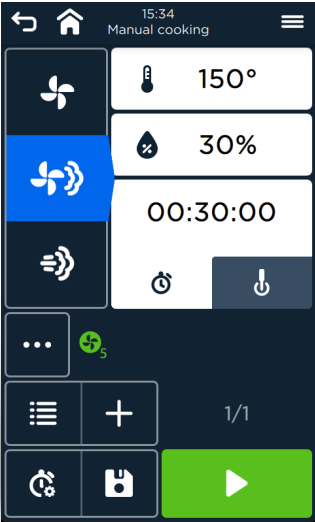
No time for long explanations? Cooking, baking and cleaning made easy – thanks to the innovative MT technology from Eloma. With a few simple swipes and taps, even untrained staff can achieve perfect results in no time.

The ST control, on the other hand, is specially designed for the professionals in the kitchen who have learned their craft from scratch. Here, the focus is on manual cooking and baking. Full control to give your own creativity free rein.

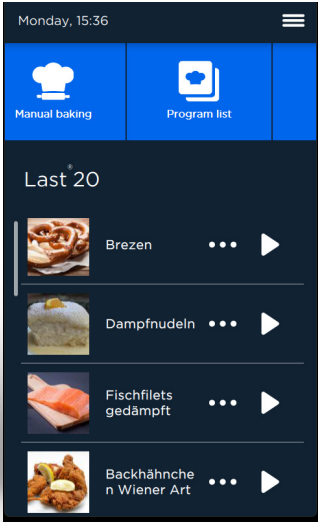
Do you prefer the classic way, reduced to the essentials, or multifunctional, with a system?
The choice is yours!



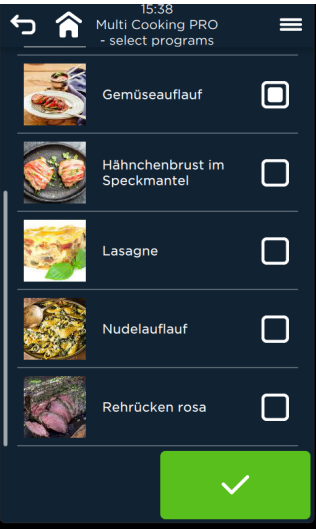
Main menu



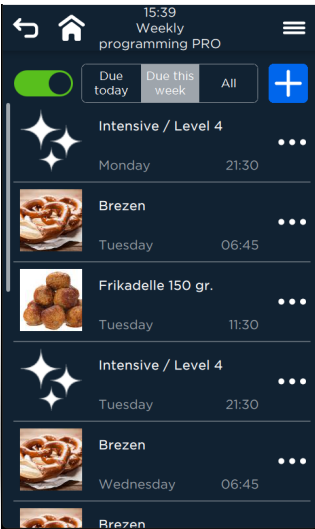
Manual cooking



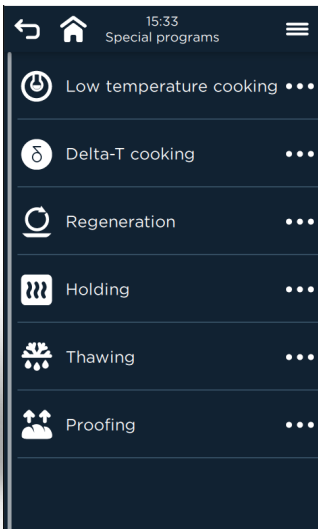
Last* 20



Multi Cooking PRO



Weekly programming PRO



Special programs

EVERYTHING UNDER CONTROL. WITH PROCONNECT.

With ProConnect from Eloma, all units can be managed centrally and efficiently.

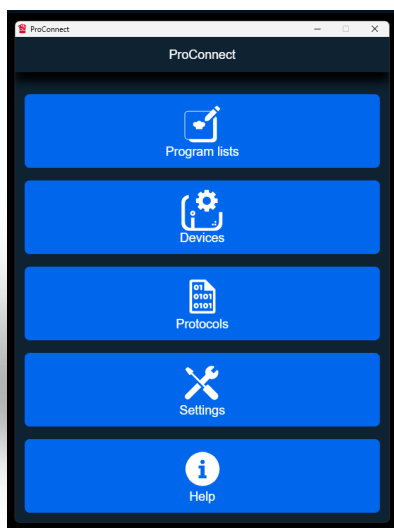
The software offers a comprehensive solution for organizing Eloma units simply and effectively – whether for a single location or several outlets.

OVERVIEW OF FEATURES

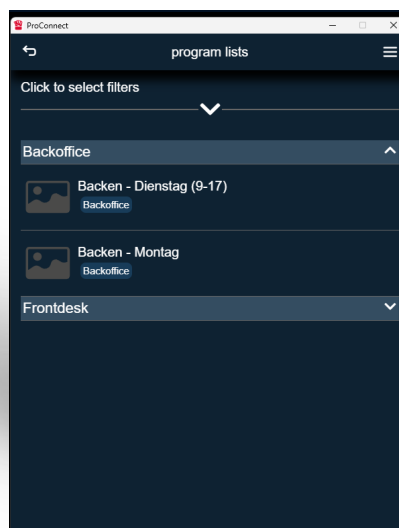
- Unit configuration: Units can be configured and managed with individual images and names.
- Program creation: Programs can be tailored to your requirements and distributed to different units.
- Menu group management: Menu groups are managed centrally for optimal organization.
- Weekly planning: Weekly planning can be efficiently designed and clearly organized.
- Barcode manager: Barcodes can be easily managed to accurately assign products.
- Data transfer: Programs, settings and data can be flexibly transferred via USB, LAN or WiFi.
- Log management: Logs such as HACCP data and consumption statistics can be sorted, displayed, printed and, if necessary, deleted.

PERFECT FOR THE CHAIN STORE BUSINESS

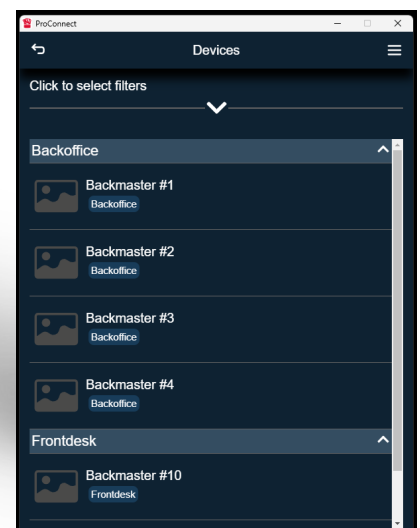
ProConnect is the ideal tool for scaling up in the chain store business. It enables centralized control of all units, provides access to important data and ensures smooth operation at all locations.



ProConnect menu



Program lists



Unit management



Our hybrid cleaning system autoclean® PRO is standard for the JOKER and the table top versions of the GENIUS^{MT} and MULTIMAX. The cleaning system adapts to your needs and makes your day-to-day work easier. You decide when and how you clean, whether automatically or manually, with liquid or solid detergent. You can also change the mode at any time. With the optional automatic door opening after the cleaning cycle, you are always on the safe side when it comes to hygiene. Concentrate on cooking and baking. Cleaning is done by Eloma.

FULLY AUTOMATIC WITH LIQUID CLEANER

With the liquid cleaner, you have the widest range of operating options to choose from. Plug in the canister and the system is ready to go. Select the cleaning level and off you go. Do you want to clean at a specific time? For units with the MT control, you can set the start or end time.

HYBRID SYSTEM AS STANDARD. FLEXIBLE AND ECONOMICAL.

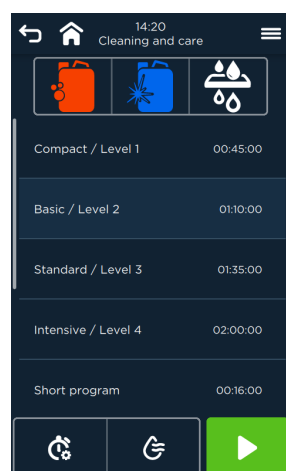
You can also automate the cleaning process. Define a cleaning schedule for the week or the whole year with just a few clicks. The program then runs automatically according to your settings. And with the optional automatic door opening after the cleaning process, you are on the safe side in terms of hygiene - it couldn't be more automatic. Whatever you choose, the system always dispenses detergent and rinse aid automatically.

AUTOMATIC WITH SOLID CLEANER

If you prefer solid cleaner: Select the cleaning program, the display will show you whether you need one or two tabs. Place these on the drain strainer and off you go. You do not need finisher tabs for every cleaning cycle. When the time comes, you will receive a message from the system. The optional automatic door opening also optimizes your cleaning process at the end.

CLEANING WITH HAND SHOWER

If you prefer to clean the unit yourself, you can also decide for the optional hand shower. A program guides you step by step through cleaning the unit with the hand shower and spray cleaner. Or you can use it to simply rinse through briefly – just as you like.



AUTOMATED NOTES

With autoclean® PRO, the unit notifies you when basic cleaning is due or the cleaner has run out. If desired, it can even lock itself if it has not been cleaned for a long time.

EFFICIENT

You can have the unit cleaned immediately after use. You don't have to wait until the oven chamber has cooled down. autoclean® PRO takes less than 15 minutes to restore a hygienically perfect oven chamber if it is slightly dirty.

CLEANLY DOSED. THE MULTI-CLEAN PRODUCTS.

You can rely on us to make your cleaning as smooth and efficient as possible.

The products in the MULTI-CLEAN series provide you with cleaner that are perfectly tailored to your Eloma. Regardless of whether you prefer liquid, solid or spray cleaner.

EASY TO USE

autoclean® PRO impresses with minimal consumption of water, cleaner and energy. Color-coded canisters are simply connected to the hoses. The rest is done at the touch of a button. Maximum work safety guaranteed!

No space for canisters? We offer flexibility and a space-saving solution. Simply place the tab(s) on the drain strainer and off you go. Your Eloma unit thinks for itself and reminds you when intensive care is needed.

There also is a suitable spray cleaner for cleaning with the hand shower. Everything has been thought of.

STOREABLE

Our Multi-Clean PRO Cleaner Tabs and Finisher Tabs can be stored for three years without any loss of quality, and our Multi-Clean liquid cleaner can even be stored for four years after filling.

OPTIMAL CARE

The Eloma formula of the cleaner and rinse aid protects against corrosion, cares for the stainless steel in the oven chamber and prevents overloading of the door gasket.

READY TO USE

Multi-Clean liquid cleaner is premixed and can be used immediately. This results in extremely short cleaning cycles. Multi-Clean PRO Cleaner Tabs are simply placed in the oven chamber and the unit does the rest all by itself. And your Eloma notifies you on the screen when a Finisher Tab is needed again.



DID YOU ALREADY KNOW?

- Use a maximum of one cleaning tab per cleaning cycle.
- One 10-liter canister of Multi-Clean liquid cleaner is sufficient for around 43 cleaning cycles on the JOKER 6-23 and 40 cleaning cycles for JOKER 6-11 under medium contamination.
- Rust in the oven chamber is due to the use of external cleaning agents in over 90 % of cases.
- Pumps can become blocked and hoses can become porous if external cleaning agents are used.
- Long-term tests prove that the longevity of the combi steamer is only guaranteed with the use of Eloma Multi-Clean care products.

FOR YOU AND OUR ENVIRONMENT.

Eloma is synonymous with absolute performance and quality.

At the same time, we do not lose sight of our environment. With innovative functions, Eloma combi steamers not only contribute to environmental protection, but also focus on sustainability.

By using energy and water efficiently, our units minimize their environmental footprint. The high quality standards in our own production are another part of our sustainability strategy. Eloma units still run economically after ten or fifteen years. A clear sign against the throwaway mentality!

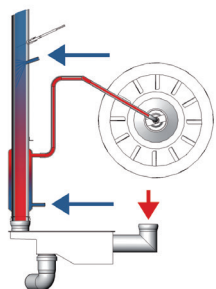
Eloma combi steamers are gentle on both your culinary creations and our environment. Together we are shaping a sustainable future for enjoyment and responsibility.



TECHNOLOGICAL INNOVATIONS

FRESH STEAM SYSTEM

The Eloma fresh steam system generates steam directly in the oven chamber. Exactly then and exactly as much as is needed at the moment and directly after the program start. Switching between the operating modes is possible at any time. Perfect steam saturation guaranteed, saves time, energy and water.



MULTI-ECO-SYSTEM

By using a high-performance heat exchanger in the GENIUS^{MT} and MULTIMAX models, up to 16 % energy can be saved. We are the only combi steamer manufacturer to date to have been awarded the Dr. Georg Triebe Innovation Prize in the category of Ecology and Economic Efficiency for our Multi-Eco-System.

autoclean® PRO

Our fully automatic hybrid cleaning system autoclean® PRO shines with minimal consumption of water and cleaning agents. No waiting time or manual steps required. Cleaning at the touch of a button.



INSULATION AND LIGHTING

High-quality workmanship and insulation provide excellent thermal efficiency. The factory-installed LED lighting ensures a clear view of the interior.

INTERCHANGEABLE DOOR HINGE / TRUE UNIT MIRRORING

Due to the interchangeable door hinge, the unit is flexible and can be easily adapted to different installation locations. To ensure precise and simple operation regardless of the hinge, the operating panel of the unit is mirrored accordingly.



RELIABILITY CREATES TRUST.

For us, there is nothing more important than trust in our units. Therefore Eloma stands for MADE IN GERMANY. We are convinced of our quality.

Reliability and confidence in the unit are decisive arguments when making a purchase. We offer a three-year free warranty - this means reliability and gives you a good feeling. Extending the warranty to up to five years ensures high availability of the unit. Thanks to predictable costs, the investment is also protected.

3 YEARS WARRANTY FOR FREE. UP TO 5 YEARS AT A FLAT RATE.



3-YEAR WARRANTY FOR NO ADDITIONAL CHARGE

In addition to the statutory warranty of one year from purchase, we offer a further two-year free parts warranty if the unit is registered with us within three months of purchase. This means a total of three years free parts warranty. You can register online at www.eloma.com/en/warranty/.

UP TO 5 YEARS WARRANTY AGAINST A FLAT RATE

Moreover, we offer a parts warranty extension of 5 years at a flat rate. The rate depends on the type of unit purchased.

OPTIMUM SUPPORT

If a warranty claim occurs, Eloma's trained service partners will provide fast and competent assistance. The Eloma service partner coordinates the on-site intervention to ensure that the unit can be back into operation as quickly as possible.

PREREQUISITE FOR THE WARRANTY EXTENSION

The extended warranty and chargeable warranty extension applies to units purchased on or after March 11, 2024. Registered unit must be inspected in the third year of operation, but no later than 24 months after installation. The inspection appointments and reporting are arranged with the local Eloma service partner.

You can find more information about the warranty via <http://www.eloma.com/en/warranty/>



GOOD COOKING. GOOD SERVICE.

At Eloma, we never let our customers down. Should one of our units fail to work, we will do our utmost to provide a remedy as soon as possible. To this end, we have a worldwide network of service partners who can be on site rapidly and provide expert advice. In addition, we offer our customers comprehensive support to help them get the most out of their Eloma products - ranging from the user hotline to technical training and cookbooks with recipes.

In addition, you can conveniently find all information about your Eloma units online at www.eloma.com/service.

ELOMA PROCONNECT
The software solution for easily adapting images, descriptions and cooking or baking programs to individual needs via USB, LAN or WiFi.

ELOMA FORUM
We share our experience. Our seminars are perfectly tailored to users, specialist dealers or technical service partners.

INFO 24
Bundled Eloma knowledge for download: over 25,000 documents in different languages. Ranging from software to dimensional sketches and brochures. Also available as an app.

PART FINDER
At Eloma, you don't look for spare parts, you find them. And that is right here. Every item is registered in the Part Finder. Choose, order and continue cooking.

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The Spirit of Excellence