BACKMASTER EB 30 MT

3 X BN43

Air circulation, electric, left hinged, water connection

HIGHLIGHTS

MT-TECHNOLOGY:

- 5“ MultiTouch Display
- Climatic® MT
- Last®20
- Quick Set
- Multi Baking
- Quick Mode/-ASC with password manager
- Weekly programming
- Automatic door release
- Baking with safety and system
- Guaranteed efficiency
- Large viewing window with ideal lighting
- Multi Connect
- Plug & Play

Eloma GmbH | Otto-Hahn-Str. 10 | 82216 Maisach/Germany

BACKMASTER EB 30 MT – 3 x BN43

DIMENSIONS

Width x depth x height in mm: 600 x 605 x 530
Weight: 48 kg
Weight with packaging: 66 kg
Number levels: 3 x 440 x 350 mm
Distance between levels: 85 mm

ELECTRICAL SUPPLY

Voltage: 230V/1 N AC [400V/ 3N AC]
Connection load: 3.60 kW [5.3 kW]
Rated current: 15.0 Amp [6.3 Amp]
Protection: 1 x 16 Amp [3 x 10 Amp]
Res. current circuit breaker: Type B
Recommended cross section: 2.5 qmm

Noise emission: < 70 dB (A)

Article number: EL3013002-2A [EL3013006-2A]

SAFETY CLEARANCE

Rear: min. 50mm
Right: min. 50mm
Left: min. 50mm
Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

Baking chamber volume: 50 l
3 x BN43

WATER CONNECTION

Water supply/dim: 1 x G 3/4“ A
Flow pressure: 2 - 6 bar (200 - 600 kPa)

WATER QUALITY

General requirement: drinking water
Total hardness: ≤ 3°dh / 70 – 125 ppm / 7-13° TH / 5-9 °e
pH-Wert: 7.0 – 8.5
Cl (chloride): max. 60 mg/l
Cl_2 (free chlorine): max. 0.2 mg/l
SO_4^2 (sulphate): max. 150 mg/l
Fe (iron): max. 0.1 mg/l
Temperature: max. 40°C
Electrical conductivity: min. 20 µ S/cm

WATER CONSUMPTION

Drinking water: in accordance with the steaming setting
Max. flow rate: 25 l/h (at 4 bar)

HEAT EMISSION

Latent: 2.33 MJ/h, sensitive: 1.56 MJ/h

STANDARDS

Safety: CE-Conformity
Protection: IPX 4
Built according to: DIN 18866-2

BACKMASTER EB 30 MT – 3 x BN43

STANDARD FEATURES

- 400 program spaces/20 steps each
- Acoustic signal adjustable
- Active dehumidification
- Additional baking time
- Automatic daylight-saving time
- Automatic door release following the baking program end
- Automatic resting time
- Cleaning semi-automatic
- Compensation of cooking time in Multi Baking
- Control panel with MultiTouch-display
- Door lock: Electrical door lock
- Door with halogen lighting and double glazing
- Fan wheel autoreverse
- Fan wheel pulsed
- Favourites list
- Favourites marking and filtering
- HACCP data logging and display
- Half loading function
- Hygienic, large baking chamber with rounded corners
- Individualisation of operating concept with password manager
- Input alphanumeric
- Integration of (own) images
- Integration of (own) sounds
- Manual steaming
- Memory Function
- MT-Technology:
  - Baking mode
  - Climatic® MT
  - Last®20
  - Multi Baking
  - MultiTouch-Display
  - Quick Mode baking
  - Quick Set
- Multi-lingual control panel
- Preheat/Cooldown function adjustable
- Pre-set of steam injection (in 10 ml steps)
- Program information input on the unit
- Program list (alphabetical)
- Repeat Mode
- Selectable starting screen
- Steam injection adjustable in millilitres or seconds
- Steptronic®
- Temperature setting 30°C – 250°C
- Timer function: Entry of starting and ending time
- USB Interface
- Water resistance IP X4
- Weekly programming for baking programs

OPTIONS

- Design Kit red control panel
- Energy optimisation interface
- LAN Interface
- Right hinged
- Water tank

ACCESSORIES

- Combimix kit, support stands and condensation hoods for mix-stations
- Hanging rack with 4 levels
- Multi-Eco condensation hood
- ProConnect
- Support stands
- Trays and grids

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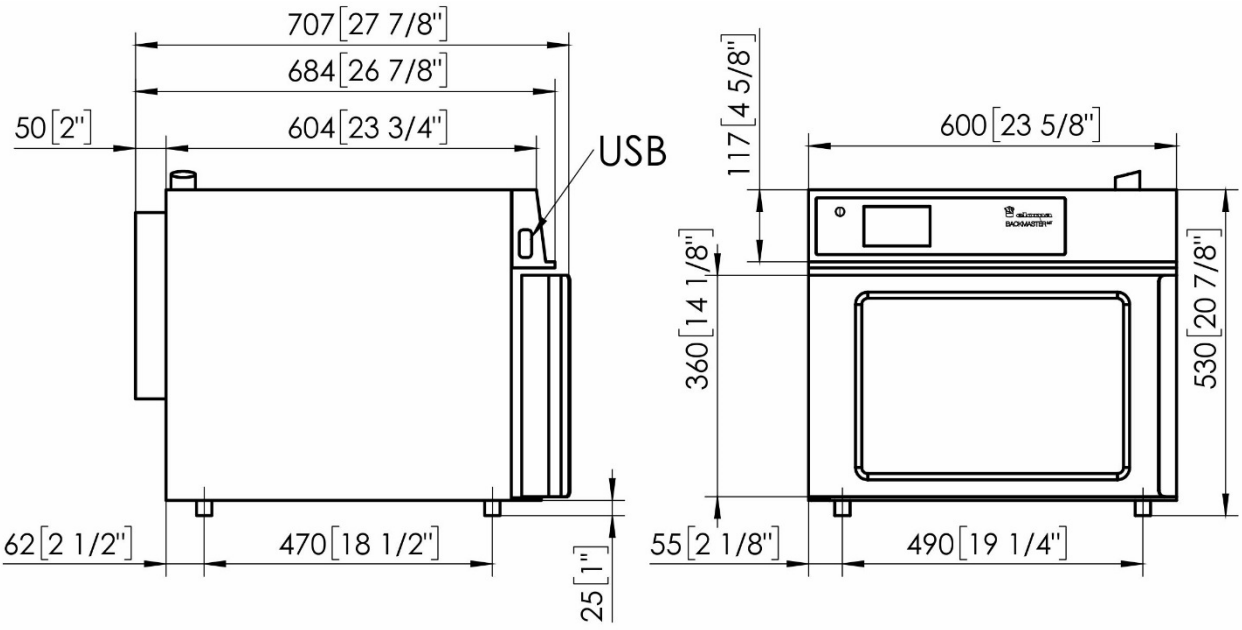

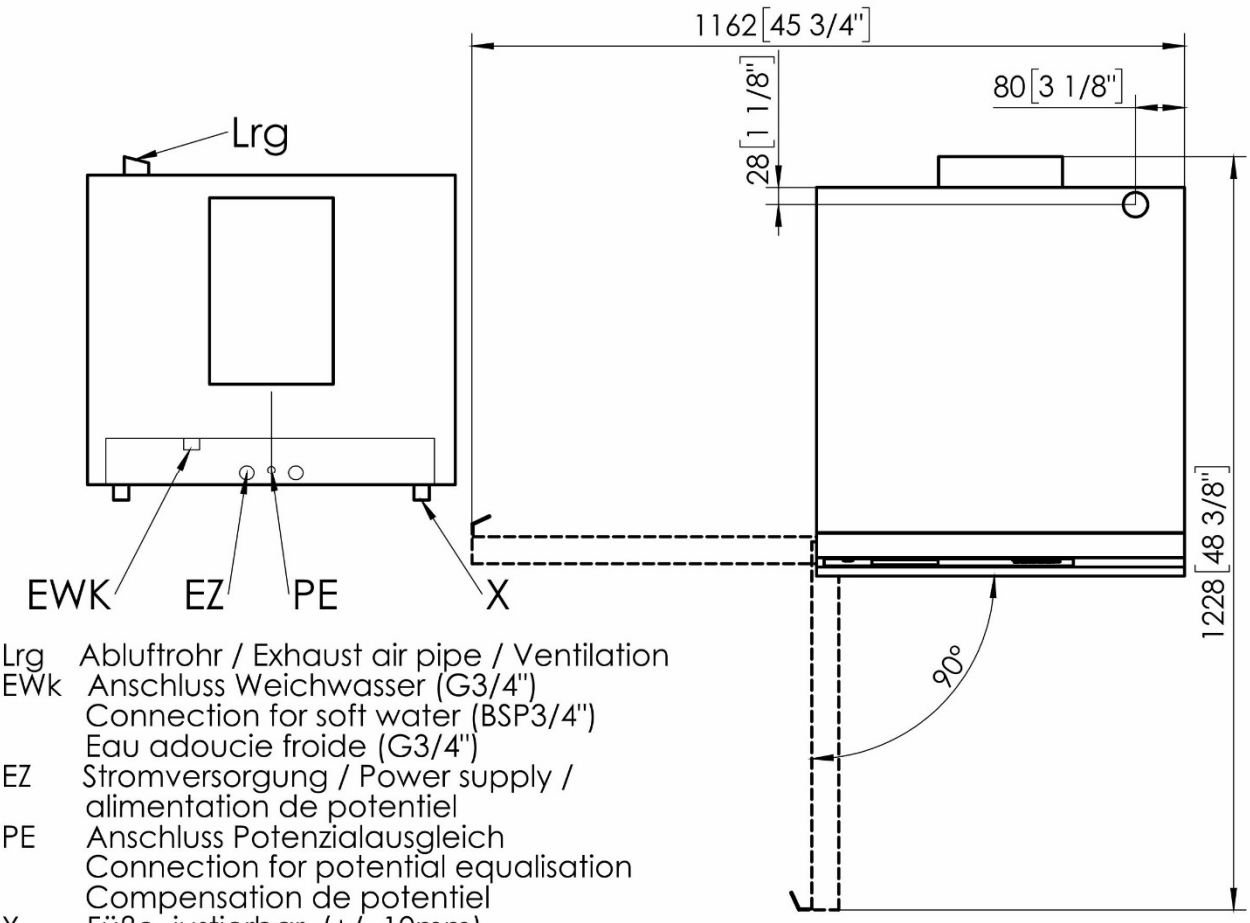

Lrg Abluftrohr / Exhaust air pipe / Ventilation
EWk Anschluss Weichwasser (G3/4")
Connection for soft water (BSP3/4")
Eau adoucie froide (G3/4")
EZ Stromversorgung / Power supply /
alimentation de potentiel
PE Anschluss Potenzialausgleich
Connection for potential equalisation
Compensation de potentiel
X Füße, justierbar (+/- 10mm)
Feet, adjustable (+/- 3/8")
USB USB-Buchse / USB port

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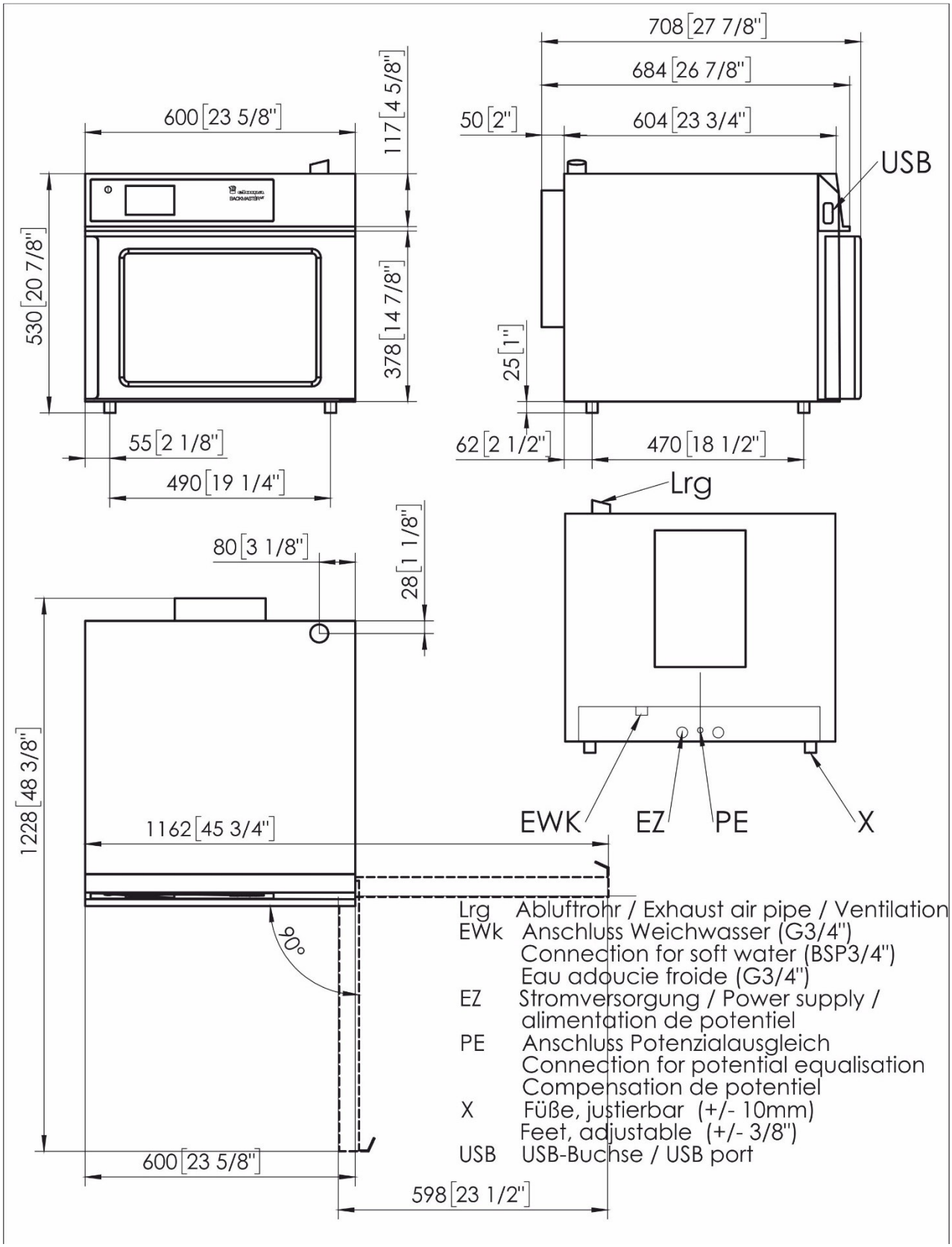

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