

BACKMASTER



COMPATIBLE. COMPACT.
CLASS.
THE LITTLE PRO.

BAKING IS HIS HOME. EVERYWHERE.

Whether bakery, supermarket or petrol station, your tasks are varied. The BACKMASTER is ready for it. With MT technology and a host of professional options, it supports your everyday work - systematically!

Best uniformity with maximum user-friendliness. The BACKMASTER combines Eloma's years of proven baking expertise with pioneering, user-friendly MT technology - outstanding baking results guaranteed. This makes processes even safer, standardizes procedures and remains the ideal partner for use in supermarkets, bakeries, kiosks, hotel garni, petrol stations and coffee shops.



BEST BAKING RESULTS

After steaming (via quantity or time), the BACKMASTER automatically maintains the required resting time and bakes with unique uniformity. In addition, the automatic door opening at the end of the program prevents unintentional re-baking.



ADAPTABILITY PAR EXCELLENCE

Thanks to its compact dimensions, the optional left-hinged door and the optional water tank, it fits in perfectly anywhere. The customizable operation adapts entirely to your needs and not the other way around.



BAKE WITH CERTAINTY

MT technology makes the application even easier and reduces application errors. With the Last® 20 list, the last 20 baking processes can be restarted directly. The Quick Mode ASC defines three suitable baking programs for parallel operation in addition to Multi Baking and restarts them throughout the day. The half loading function adjusts the process parameters to the reduced capacity utilization of the cavity.



FULL CONTROL

Manually extending the baking program during operation is no problem with the baking time extension function. Repeat Mode is used to restart a program without re-entering the baking parameters.



MANAGE EASILY

With the ProConnect software, HACCP data can be saved and exported and recipes can be managed.

SIMPLE. COMPACT. BACKMASTER.





STANDARD EQUIPMENT BACKMASTER (EXCERPT)

What makes a good baker? That they reliably deliver the same quality of baked goods. You can rely on this 100 percent with the BACKMASTER.

- Housing and cavity made of rustproof stainless steel
- Right hinged door with LED lighting and double glazing
- Electric door opener for automatic door opening at the end of the baking program
- Control unit with resistive MT display
- USB interface
- Temperature range: 30 °C to max. 300 °C
- Manual steam injection (additional)
- Steam quantity adjustable in milliliters or seconds
- Steam quantity adjustable in 1 ml increments from 10 ml weighting quantity
- Automatic rest time depending on the steam quantity
- Timer function: Start/end time input up to 24 hours
- Program information input on the unit
- Alphanumeric input
- 1,000 program slots/20 steps
- Program list and search
- Weekly Programming for baking programs
- Multi Baking (with baking time extension)
- Last* 20
- Repeat Mode
- Quick Mode
- ASC Mode
- Climatic* MT
- Favorites: Labeling, list and search
- Automatic summer/winter time changeover
- Step overview
- Half loading function
- Pulsed fan wheel
- Cool Down: Active Temp
- Password manager
- Semi-automatic cleaning
- HACCP data logging and display
- Automation of maintenance instructions
- Multilingual user interface

OPTIONAL

- Left hinged door
- Fresh water tank (removable)
- Condensation hood
- Design kit red operating foil
- LAN or Wi-Fi
- ProConnect
- Energy optimization connection





EB 30^{MT}



EB 30 XL^{MT}



EB 30^{MT}



EB 30 XL^{MT}

| ELECTRO | |
|---------------------------|----------------------|
| Connected load | 3,6 kW |
| Voltage | 230 V 1N AC |
| Fuse protection | 1 x 16 A |
| Weight | 48 kg |
| W/D (incl. door handle)/H | 600/634 (658)/530 mm |
| Number of levels | 3 x 440/350 mm |
| Insertion distance | 85 mm |

DEVICE VARIANTS

| | |
|-----------------|--------------|
| Right hinged | EL3013021-2A |
| Mobile Edition* | EL3013023-2A |
| | |
| Left hinged | EL3013022-2A |
| Mobile Edition* | EL3013024-2A |

* With water tank

| ELECTRO | |
|---------------------------|----------------------|
| Connected load | 5,9 kW |
| Voltage | 400 V 3N AC |
| Fuse protection | 3 x 16 A |
| Weight | 59 kg |
| W/D (incl. door handle)/H | 760/684 (708)/530 mm |
| Number of levels | 3 x 600/400 mm |
| Insertion distance | 85 mm |

DEVICE VARIANTS

| | |
|-----------------|--------------|
| Right hinged | EL3613021-2A |
| Mobile Edition* | EL3613023-2A |
| | |
| Left hinged | EL3613022-2A |
| Mobile Edition* | EL3613024-2A |

| CONDENSATION HOOD | Art. no. |
|---|-----------|
| B-KH | EL2009060 |
| | |
| SUPPORT STAND | |
| Open with 3 levels x BN 43, 350 mm high | EL0864498 |
| Open with 10 levels x BN 43, 1000 mm high | EL0515574 |

ACCESSORIES FOR MIX STATIONS

| | |
|--|-----------|
| Kit EB 30 ^{MT} on EB 30 ^{MT} | EL0504625 |
| Kit EB 30 ^{MT} on JOKER 6-23 with top control | EL2006568 |
| Kit EB 30 ^{MT} on JOKER 6-11 with top control | EL2008736 |
| Condensation hood DK1 Mix EB 30 ^{MT} | EL0504618 |
| Support stand UG 700 mm with 6 levels x BN 43 | EL0515582 |

| CONDENSATION HOOD | Art. no. |
|---|-----------|
| B-KH XL | EL2009556 |
| | |
| SUPPORT STAND | |
| Open with 10 levels x BN 64, 1000 mm high | EL0517291 |

ACCESSORIES FOR MIX STATIONS

| | |
|--|-----------|
| Kit EB 30 XL ^{MT} on EB 30 XL ^{MT} | EL0504626 |
| Condensation hood DK1 Mix EB 30 XL ^{MT} | EL0504931 |
| Support stand UG 700 mm with 6 levels x BN 64 | EL0520349 |

Further options and equipment can be found in the price list.



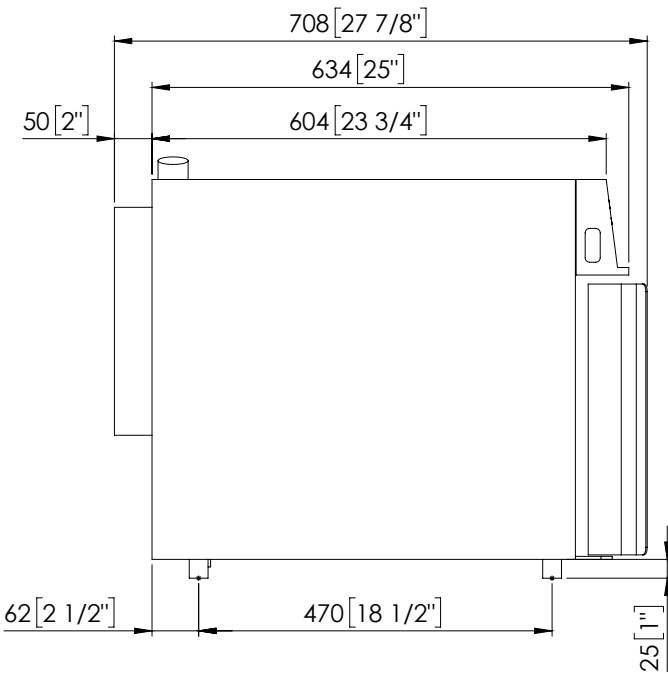
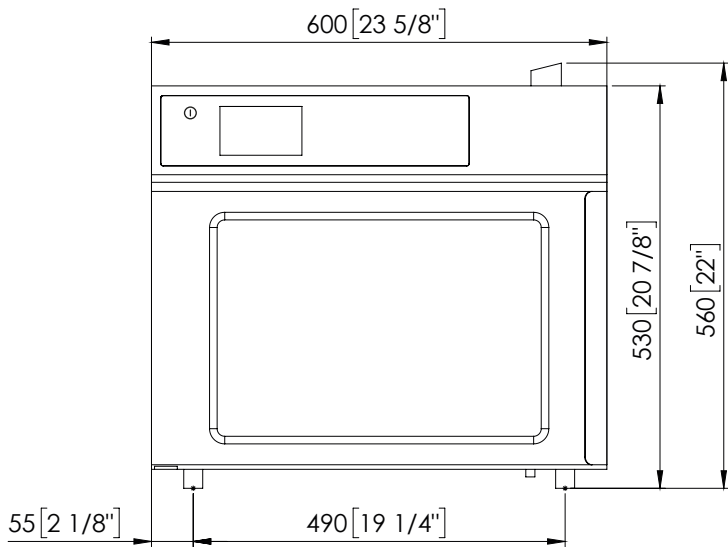
Condensation hood



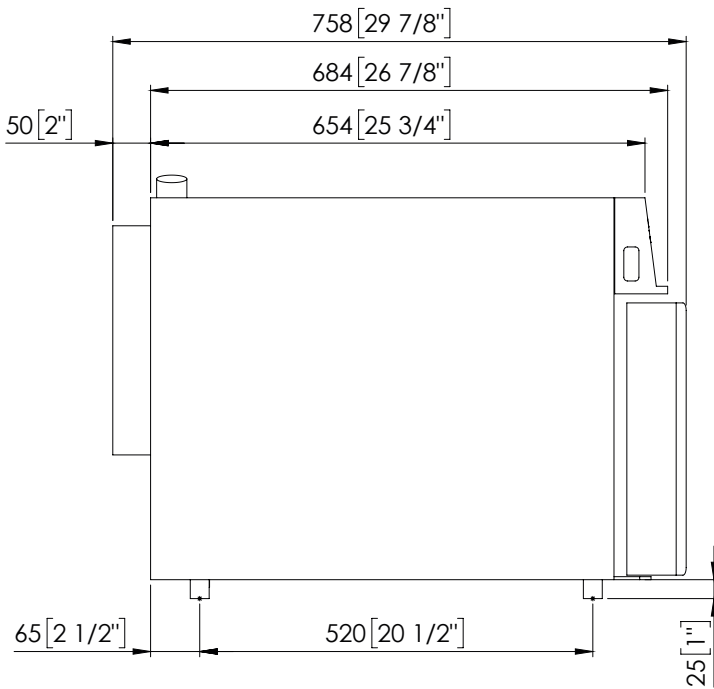
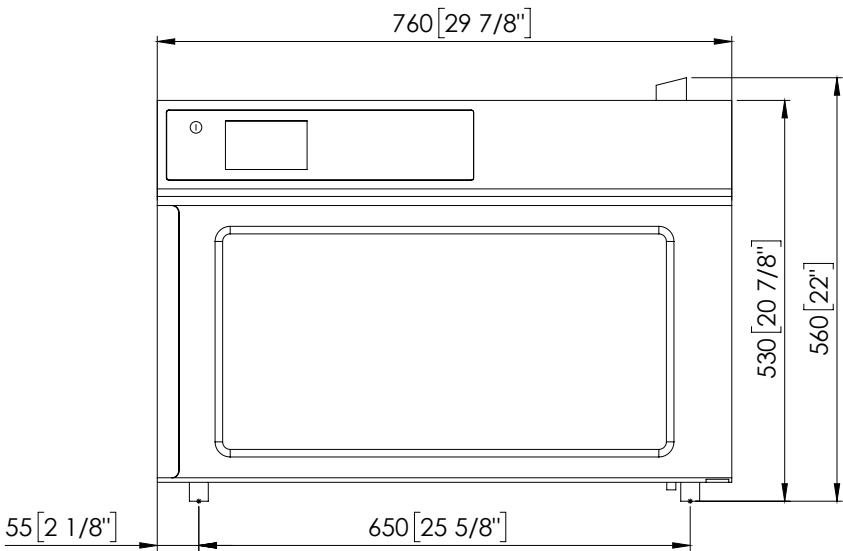
Mix station

BN 43 = 440 x 350 mm BN 64 = 600 x 400 mm

BACKMASTER EB 30^{MT}



BACKMASTER EB 30 XL^{MT}



OUR DYNAMIC DUO.

The JOKER and the BACKMASTER EB 30 MT are the unbeatable duo for every store situation. Whether baking, cooking, grilling - and all at the same time - your options are virtually unlimited. These two devices not only help you to optimize your work processes, but also to present your customers with a varied and high-quality range of products.

SPACE-SAVING AND EFFICIENT

The compact design of both devices makes them the ideal choice for any kitchen, no matter how large or small. You save valuable space and can still provide a comprehensive range of dishes and baked goods. You also benefit from the energy efficiency of both devices, which reduces your operating costs and supports your sustainability goals.

SIMULTANEOUS WORKING

Thanks to the clever combination of these two devices, you can handle several processes at the same time. While the JOKER conjures up your snacks and grilled dishes, the EB30 MT bakes your baked goods to perfection in the background. This allows you to make optimum use of your time and offer your customers an even greater choice.

EASY CLEANING

After a busy day in the kitchen, cleaning is the last thing you want to worry about. Both devices are designed to be easy to clean. The JOKER has an automatic cleaning function thanks to autoclean® PRO, and the EB 30 MT is equipped with smooth, easy-care surfaces. This leaves you more time for what really matters - creating culinary delights.

UNLIMITED POSSIBILITIES FOR YOUR OFFER

There are no limits to the imagination and the range of food on offer. Here are some ideas for snacks and baked goods.

Breakfast magic

- Freshly baked rolls and croissants
- Scrambled eggs and crispy bacon

Lunch break

- Juicy sandwiches with grilled meat
- Accompanying bread variations

Afternoon snack

- Sweet treats, muffins and cookies
- Hearty snacks such as mini pizzas or quiches



Fresh baked goods and a couple of hearty snacks - no problem for the Eloma duo BACKMASTER and JOKER.



WHAT ACTUALLY IS...?

| | |
|--|---|
| ASC Mode | Enables the selection of three one-step baking programs with the same climate. These baking programs are assigned consecutively to the insertion levels. |
| Climatic® MT | Monitor for setting the temperature and humidity to the exact degree and percentage by moving the controller in the temperature-humidity matrix. |
| Energy optimization | Connection interface for connecting the device to an internal peak load management. Enables the targeted, short-term switching off of electrical devices to reduce power consumption. |
| Half loading function | Function for algorithm-controlled adjustment of the temperature and humidity to the reduced loading of the cavity. |
| Last® 20 | List for restarting, changing and saving the last 20 baking processes. |
| Manual Temp | Function for cooling the cavity down to a target temperature by opening the door. Stimulation of air circulation in the cavity by the fan wheel. |
| Multi Baking | Function for parallel operation of single-step baking programs with the same climate. Only programs matching the climate can be selected. |
| Baking time extension | Function for extending the baking time by one minute at baking process. |
| Password manager | Function for individual password management for two access levels (e.g. users and management). |
| ProConnect | External software for creating and managing images, sounds and program settings. Data is transferred via USB, LAN or WI-FI. |
| Quick Mode | Optimized operating concept for standardized baking processes with an adapted range of functions. |
| Quick Mode ASC | Connection of Quick Mode with ASC Mode. Optimized operating concept for using the unit with three predefined baking programs. |
| Repeat Mode | Function for repeatedly restarting the current baking program without using of the stop function. |
| Semi-automatic cleaning | Step-by-step instructions for manual cleaning of the device. |
| Weekly Programming for baking programs | Function for date-accurate planning of automated baking processes. Execution starts from the idle state of the device. |

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.



ELOMA - MY BEST DECISION

At Eloma, we focus on a balanced mix of tradition and modernity - from the development of the first combi steamer to the latest generation of our table-top units GENIUS^{MT}, MULTIMAX and the JOKER. We remain true to this philosophy so that you can continue to enjoy cooking and baking in the future.

We are aware of the daily challenges in the food service and catering industry. Our personal drive is to always find the right solutions to ensure an optimal workflow. As the world's leading manufacturer of combi steamers and in-store ovens for the professional sector, we do not consider ourselves primarily an industrial company, but rather a craftsman for craftsmen.

We meet our customers on an equal footing. We put things the way they are. Our goal: to make your operating company more economical and thus more successful. With people at the center of everything we do, we are always able to develop user-friendly products. Products that make work more comfortable, processes more efficient and increase the enjoyment of work. That is what's important for us.



WE LISTEN

Contact with our customers is our most valuable resource. We take your feedback seriously and respond accordingly in the further development of our products. Directly and immediately.

WE RECOGNIZE NEEDS

What does the professional chef need? Where can we help the assistant cook? How can we make life easier for the employee at the snack counter? For us, maximum profit means: maximum benefit for our customers.

WE SMELL TRENDS

Always being up to date is not enough. Now and then you have to get ahead of the train, anticipate trends and be prepared. Like our products and operating systems. Intuitive, direct and precise.

WE FEEL RESPONSIBILITY

Eloma is a dynamic company with the right sense of its responsibilities. We value sustainable relationships. With our customers, with our employees, with our suppliers. And last but not least, we keep an eye on environmentally friendly production.

GOOD COOKING. GOOD SERVICE.

At Eloma, we never let our customers down. Should one of our devices 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.

BACKMASTER.
THE LITTLE PRO FOR GREAT
BAKING RESULTS.

CUSTOMER SERVICE

T. +49 8141 395-188

F. +49 8141 395-164

sales@eloma.com

APPLICATION CONSULTING

T. +49 8141 395-150

application@eloma.com

TECHNICAL SERVICE

T. +49 35023 63-888

F. +49 8141 395-156

service@eloma.com



Eloma GmbH • Otto-Hahn-Str. 10 • 82216 Maisach/Germany
T. +49 8141 395-0 • F. +49 8141 395-164 • sales@eloma.com
eloma.com

an Ali Group Company



The Spirit of Excellence