

GENIUS^{MT} Backmaster Edition 8 X BN64

Combi steamer, electric, right hinged



HIGHLIGHTS

MT TECHNOLOGY:

- 7" MultiTouch Display
- Climatic[®]MT
- Last[®]20
- Quick Set
- Multi Cooking
- Quick Mode
- Electrical door opening
- Adapted graphical user interface with baking focus
- Integrated baking, snack and breakfast programmes
- Switch to cooking mode at any time
- autoclean[®] MT (optional)

GENIUS MT Backmaster Edition 8 x BN64

DIMENSIONS

Width x depth x height in mm: 925 x 805 x 1120

Weight: 167 kg

Weight with packaging: 191 kg

Number levels: 8 x BN64

Distance between levels: 67 mm

ELECTRICAL SUPPLY

Voltage: 400V/ 3 N AC

Connection load: 17,20 kW

Rated current: 24,8 Amp

Protection: 3 x 25 Amp

Res. current circuit breaker, frequency converter 1PH: 10Amp

Recommended cross section: 4 qmm

Noise emission: < 70 dB (A)

Article number:

EL1113015-2A (with autoclean)

EL1113017-2A (without autoclean)

SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

LOADING CAPACITY

EN / BN: 8

GN 1/1*: 10+1

Plates max Ø32 cm: 26

*Serial-hanging racks EN/BN , GN hanging racks available with accessories

WATER CONNECTION

Water supply/dim: 2 x G 3/4" A

Flow pressure: 2 - 6 bar (200 - 600 kPa)

DRAIN SYSTEM

Version: permanent connection (rec.) or funnel waste trap

Type: DN50 (min. Ø internal: 46mm)

Slope for waste water pipe: min. 3%

WATER QUALITY

General requirement: drinking water

Total hardness: ≤ 3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH-value: 7,0 - 8,5

Cl (chloride): max. 60 mg/l

Cl₂ (free chlorine): max. 0.2 mg/l

SO₄²⁻ (sulphate): max. 150 mg/l

Fe (iron): max 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20 µ S/cm

Water pressure: 4 bar (2 - 6 bar)

WATER CONSUMPTION

Soft water: 19 l/h (at 4 bar)

Hard water: 55 l/h (at 4 bar)

HEAT EMISSION

latent: 6,12 MJ/h, sensitive: 4,284 MJ/h

STANDARDS

Safety: VDE - UL-CSA, SVGW, WRAS

Protection: IPX 5

Built according to: DIN 18866-2



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STANDARD FEATURES

7" Multitouch-Display

2 operating modes from 30°C to 300°C

Humidification programmable in seconds and millilitres

Automatic idle period, depending on set humidity amount

Automatic door, electrical door opening

Fan speed in 5 levels - each one can be pulsed

Autoreverse fan wheel for even results

400 programme spaces with 20 steps each

Favourites marking and filtering

Start and end time setting up to 24h

SPS®: Steam protection system

e/2 - energy saving mode

Manual steaming

Active-Temp

Eloma live steam system

Multi-Eco-System

Integrated spray hose

HACCP/LMHV data logging and display

Switch back to full cooking & baking mode at any time

MT-Technology:

Multi Baking

Last*20

Quick Mode

Quick Set

Steptronic®

Climatic®MT

OPTIONS

Left hinged

External sous-vide probe

External core temperature probe

Ocean Edition

Special voltages

Connection energy optimisation

WLAN and LAN-connection

autoclean® MT

ACCESSORIES (EXTRACT)

Multi-Eco condensationhood

Combimix-Kits, support stands and condensation hoods for mix-stations

Vario-hanging racks for GN 1/1 and BN 46

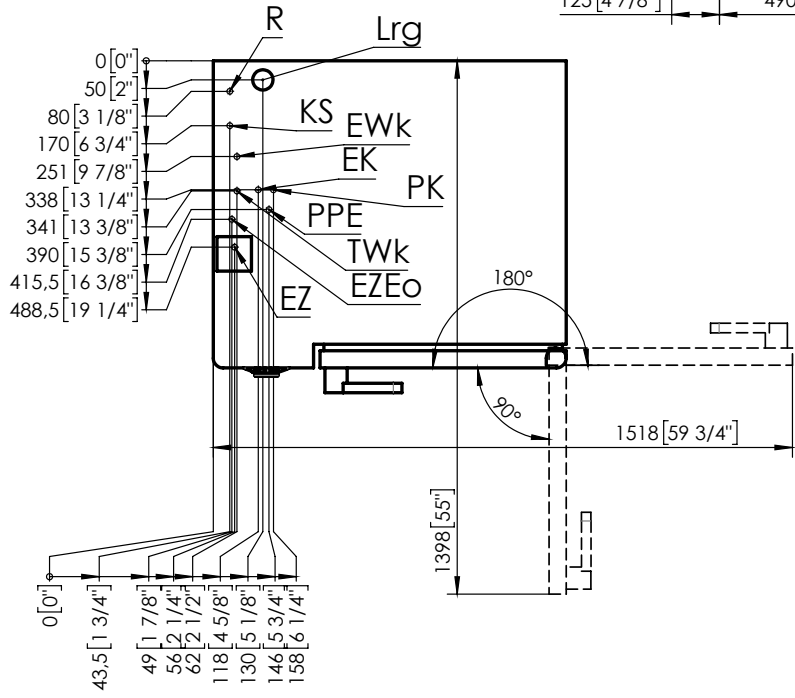
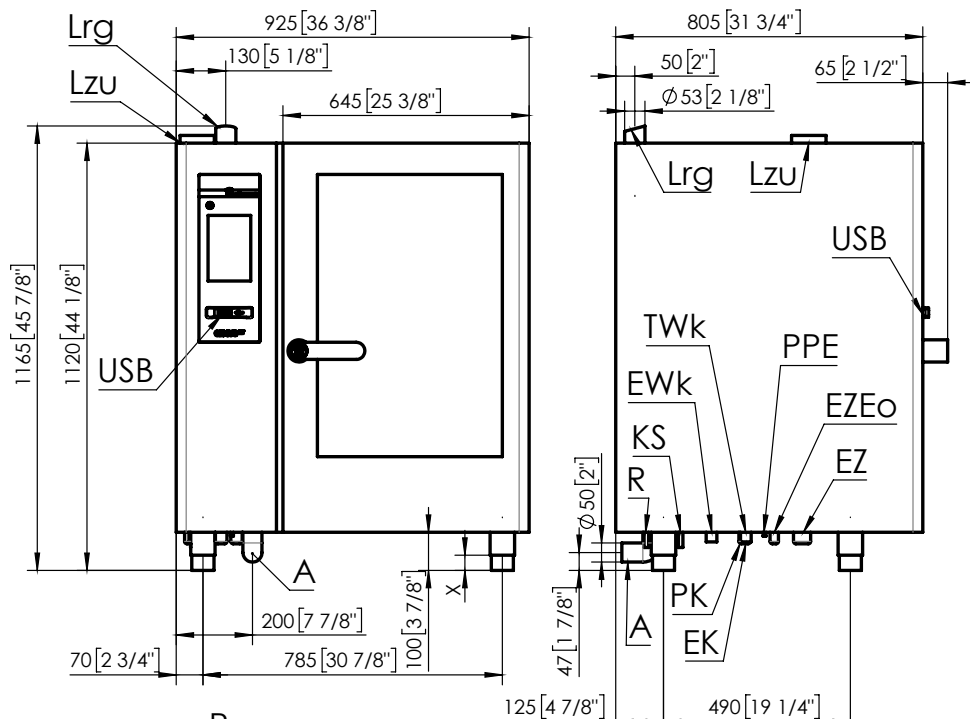
GN/BN hanging rack

SmokeFit smoking device

Trays, grids and pans

ProConnect data management software





- Lzu Supply air opening
- Lrg Exhaust air pipe
- A Connection for waste water line (DN2")
- EWK Connection for soft water (BSP3/4") (US:GHT 3/4")
- TWk Connection for hard water (BSP3/4") (US:GHT 3/4")
- EZ Power supply
- EK Communications connection (e.g. RS232, LAN)
- USB USB port
- PPE Connection for potential equalisation
- PK Floating contact (optional)
- EZEo Power optimization
- X Feet, adjustable (+/- 3/8")
- R Connection for cleaner
- KS Connection for rinse



Eloma GmbH | Otto-Hahn-Str. 10 | 82216 Maisach/Germany
 Phone: +49 8141 395-0 | Fax: +49 8141 395-130
 Mail: sales@eloma.com
 eloma.com



CUSTOMER SERVICE
 P. +49 8141 395-188
 F. +49 8141 395-130
 sales@eloma.com