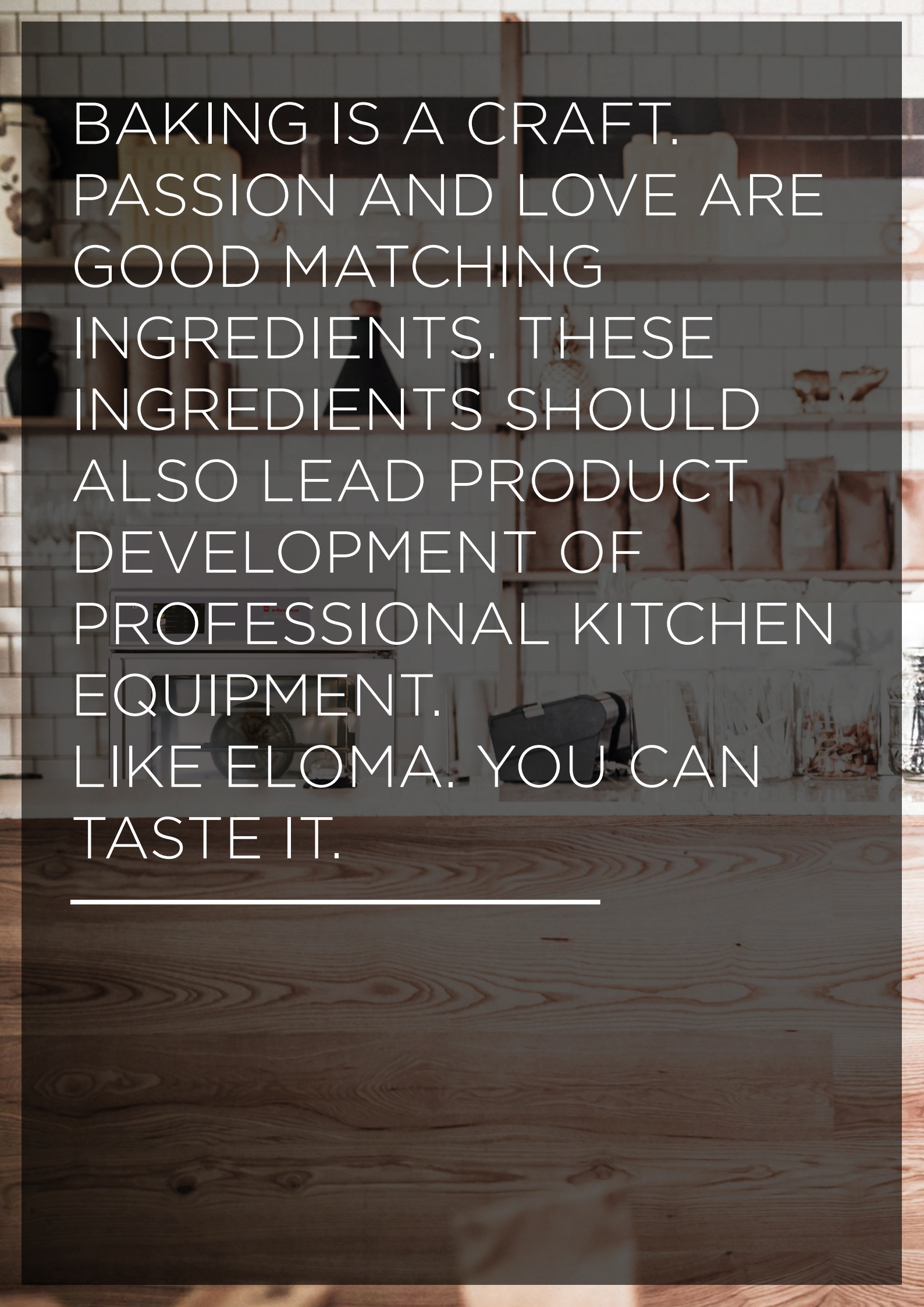




COMPATIBLE. COMPACT. GREAT!

BACKMASTER - THE LITTLE PROFESSIONAL
FOR GREAT BAKING RESULTS.



BAKING IS A CRAFT.
PASSION AND LOVE ARE
GOOD MATCHING
INGREDIENTS. THESE
INGREDIENTS SHOULD
ALSO LEAD PRODUCT
DEVELOPMENT OF
PROFESSIONAL KITCHEN
EQUIPMENT.
LIKE ELOMA. YOU CAN
TASTE IT.



PLEASE
PAY
HERE

SPECIALS

Latte \$3.50
Cappuccino \$3.50
Mocha \$4.00

Espresso \$2.50

BAKING IS ITS HOME. EVERYWHERE.

Whether within a bakery, supermarket or gas station, tasks are diverse. The BACKMASTER is prepared for this. With the MT-Technology and lots of professional options, it supports your everyday business - with system!



AUTOMATIC DOOR RELEASE

The door of the BACKMASTER opens automatically, once the baking programme has finished, to avoid over-baking.

BAKING WITH SAFETY

MT-Technology makes the application even easier and safer. With the Quick Mode ASC, three suitable baking programs can be defined and restarted in parallel operation throughout the day. Application error excluded.

GREAT BAKING RESULTS

After humidification in millilitres or seconds, the BACKMASTER adds the resting time automatically. Creating uniquely even baking results - guaranteed! Exceeding your expectations and the expectations of your customers.

ADAPTABILITY PAR EXCELLENCE

It is not only the compact dimensions, but also with optional left hinged door or as mobile edition with water tank - it fits perfectly, anywhere. And with its customizable user interface, it adapts to your needs, not the other way round.

BACKMASTER

EASY. COMPACT. BACKMASTER.

Exceptionally even baking results with highest user-friendliness. The new BACKMASTER combines Eloma's baking expertise with the forward-thinking, user-friendly MT-Technology - excellent baking results are guaranteed. Processes become safer, workflows can be standardized and the BACKMASTER remains the ideal partner for supermarkets, coffee shops, kiosks, Bed & Breakfast hotels or petrol stations.



Up to 10%
time saving*

01 MT-TECHNOLOGY

Simple and safe operation, especially thanks to Quick Mode/Quick Mode ASC.

02 WITH A VIEW

The large viewing window and the ideal lighting provide insights for the user and stimulate the appetite of the customers.

03 GUARANTEED EFFICIENCY

10% time saving compared to the previous generation, half loading function and Multi Baking make the difference!

04 FULL CONTROL

Prolong the baking programme during or after the cycle. No re-entry of the baking parameters is necessary. The automatic door release avoids overbaking after the baking programme has finished.

05 PLUG AND PLAY

Eloma has a whole portfolio of solutions: condensation hood, support stand, mobile edition, 230 V version - and you're ready to bake.

06 MULTI CONNECT

With MultiConnect and the Eloma ProConnect software HACCP data can be saved and recipes can be managed.

*compared to the previous model



A JACK OF ITS TRADE.

What defines a great baker? Reliably providing the same quality of baking goods. This is what you can count on with the BACKMASTER as well. 100%.

BACKMASTER

STANDARD CONFIGURATION:

- ASC Mode
- Baking mode
- Climatic® MT
- Last® 20
- Multi Baking (with baking time compensation)
- MultiTouch-Display
- Quick Mode baking
- Quick Set
- 400 program spaces/20 steps each
- Active dehumidification
- Automatic DST (Daylight Saving Time)
- Automatic resting time in accordance to humidity setting
- Automatic door release following the baking program end
- Automated maintenance instructions
- Control panel with MultiTouch-display
- Manual steaming
- Pre-set of steam injection (in 10 ml steps)
- Input alphanumeric
- Favourites marking and filtering
- Favourites list
- Compensation of baking time
- HACCP data logging and display
- Half loading function
- Instruction: clean air filter
- Individualisation of operating concept with password manager

- Fan wheel autoreverse
- Fan wheel pulsed
- Repeat Mode
- Steam injection adjustable in millilitres or seconds
- Door seal, pluggable, for easy cleaning and maintenance
- Steptronic®
- Temperature setting: 30°C - 250°C
- Timer function: Entry of starting and ending time
- Interface USB
- Weekly programming for baking

OPTIONS:

- Interface energy optimisation
- Door left hinged
- Water tank (Mobile Edition)
- Multi-Eco-Hood
- Design kit red control panel



OVERVIEW OF MODELS



EB 30 ^{MT}

ELECTRIC Art.-Nr. EL0510348-1A
Silver Panel

ELECTRIC

Connected load	3,6 kW
Voltage	230 V 1N AC
Protection	1 x 16 Amp
Weight	48 kg
W/D/H	600/620/530 mm

OPTIONS

Right-hinged
with WT Art.-Nr. EL0510354-1A
Left-hinged Art.-Nr. EL0510349-1A
with WT Art.-Nr. EL0510355-1A



EB 30 XL ^{MT}

ELECTRIC Art.-Nr. EL0510367-1A
Silver Panel

ELECTRIC

Connected load	5,9 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	59 kg
W/D/H	760/665/530 mm

OPTIONS

Right-hinged
with WT Art.-Nr. EL0510372-1A
Left-hinged Art.-Nr. EL0510368-1A
with WT Art.-Nr. EL0510373-1A



You will find additional options and features in the price list.
WT = Watertank





THE ACCESSORIES (EXTRACT)



CONDENSATION HOODS (E)

	ART.-NR.	EB 30 MT	EB 30 XL MT
B KH1 (factory assembled)	EL0504141	●	
B KH1 XL (factory assembled)	EL0504142		●



SUPPORT STAND HEIGHT 350 MM

Height 350 mm, with level 3 x BN 43	EL0864498	●	
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SUPPORT STAND HEIGHT 1000 MM

Height 1 m, with level 10 x BN 43	EL0515574	●	
Height 1 m, open with level 10 x BN 64	EL0517291		●



PRO CONNECT

ProConnect Eloma		●	●
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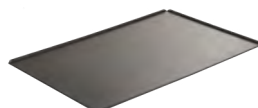
STACKING KITS & SUPPORT STANDS

BACKMASTER EB 30 MT Combimix	EL0504625	●	
	EL0506456 ¹		
	EL2004376 ²		
	EL2005039 ³		
BACKMASTER EB 30 XL MT Combimix	EL0504626		●
	EL0506457 ¹		
	EL2004377 ²		
	EL2005019 ³		

¹ Combimix kit for units with DK1

² Retrofit kit

³ Retrofit kit for units with DK1



BAKING TRAYS

BN 43 Baking tray aluminium, perforated 5 mm	EL0591165	●	
BN 64 Baking tray aluminium with KG Flon coated, closed	EL2004459		●



SPECIAL HANGING RACKS

EHG (BN 43) 4 levels x 70 mm distance	EL0510482	●	
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ELOMA. BECAUSE WE KNOW YOUR STORY.

It's not easy to keep a cool head when at seven in the evening the kitchen starts buzzing. That's when everyone has to function. And the units even more so. It does not look any different at the bakery or the butcher's counter when the workers arrive at 9.30am to get their snack. Everyone has to be on the ball. The sales team as well as the technology.

At Eloma we know the stories that happen every day in the gastronomy and food industry. Therefore, we also know exactly what requirements are placed on the equipment. Finding the right solutions for an optimal workflow is our personal motivation.

As one of the world's leading manufacturer of combi steamers and baking ovens for the professional sector, we also do not see ourselves as an industrial company. Rather, we see ourselves as craftsmen for craftsmen.

We want to meet you eye to eye. Speak in plain language. To pursue one goal together: make your business more economical. Due to putting the human component at the center, we always succeed in developing user-friendly products over and over again. For a comfortable working environment. For more efficient processes. For more fun in the job. It's not that unimportant.



UNDERST

DEVELOPMENT WITH ALL SENSES:

01 We listen.

Contact with our customers is our most important resource. To hear from you what goes down well and where it may pinch a little. Accordingly, we react with the right features of our products. Straight away.

02 We see requirements.

What does the professional chef need? How can we support the sous chef? How can we make the life easier of the employee behind the counter? Maximum profit means for us: maximum benefit for our customers.

03 We smell trends.

Being up to date is not enough. You have to be at the front every now and then. Anticipating trends and being prepared. Intuitive. Like our control systems.

04 We feel responsibility.

Eloma is a dynamic company with empathy. We attach great importance to sustainable relationships. To our customers, to our employees, to our suppliers. And we pay attention to environmentally friendly production.

FOR A TASTY RESULT



GREAT MENU OFFERING. GREAT SERVICE.

It is one of Eloma's main objectives to never let our customers down. In case one of our units does not run smoothly, we will give our utmost to remedy the situation as quickly as we can. For this, we have built a world wide network of service partners, who will be fast and competent in their response.

In addition, our customers receive all the support they need to get the best out of their Eloma products. From the application hotline to technical training to the cookbook with recipes. Find what you are looking for - easy at www.eloma.com/service.



INFO 24

The entire Eloma product knowledge for you to download: More than 25000 documents in different languages. Info 24 is now available as an app.

PART FINDER

With Eloma, you don't search for spare-parts, you find them. They are right here in the part finder. Every item is registered, just choose and order it!

S

E

R

V



SERVICE – STRAIGHT
TO THE POINT.

ELOMA PRO CONNECT

The software solution for adapting images, descriptions and cooking/baking programmes to your requirements – with ease, using USB, LAN or WLAN.

ELOMA FORUM

We like to pass on our knowledge. Our seminars are perfectly matched to end-users, dealers or service partners.

We, the Eloma Service Team, are happy to help you with questions about our products!



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FOR DETAILS OF ALL OUR
ONLINE TOOLS VISIT
ELOMA.COM

BACKMASTER — THE LITTLE PROFESSIONAL FOR GREAT BAKING RESULTS.



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an Ali Group Company



The Spirit of Excellence