

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.



THE BACKMASTER EDITION OF THE GENIUS^{MT} BAKES IT POSSIBLE.

Nothing beats the smell of freshly baked bread. Or do you prefer croissants, pretzels, cinnamon buns or even vegetable strudel? No matter your choice of serving fresh bakery products or snacks, with the Backmaster Edition of GENIUS^{MT} it is made easy and done reliably. Whether in retail, in a bakery or coffee shop, at gas stations and motorway service plazas or multiple-outlet operations – the baking result is consistently of high quality and process reliability is guaranteed.

The baking version of the GENIUS^{MT} – a true master of baking – is equipped with:

HIGHLIGHTS:

- **Automatic door opening**

Ensuring a stop of the baking process and offering perfect hygiene and longevity after the cleaning process. The door opens into ventilation position once the programme has finished.

- **Adapted graphical user interface with baking mode**

Customizable for every application and operator. Steam injection can be set in quantity (ml) or in time (seconds).

- **Large cavity - even air flow**

The Eloma cavities are the ones with the largest volume in their class. This and the combination with the tried and tested air flow system guarantees unparalleled evenness in the cooking and baking results.

- **Integrated baking, snack and breakfast programmes**

The entire daily offer is covered, the combi steamer thus provides complete flexibility in the process.

- **Live steam system**

All units are equipped with Eloma's live steam system. It generates steam directly in the cavity, which is ideal also for sensitive food and saves energy!

- **Multifunctional with cooking mode**

Even if today's offer mainly includes bread, rolls and cakes – should this change in time and a lunch offer or snacks are added, you can switch to the cooking mode with a simple tipp of your finger. Future-proof guaranteed!

*Over
40 years
baking
experience –
live it!*

GENIUS

EASY. INGENIOUS.

The talented GENIUS^{MT} Backmaster Edition.



EFFICIENCY WITH SYSTEM

Too many chefs may spoil the broth. Better still, one that can do everything – and does everything the way you want it to. Standardization and process safety. So easy. So constant. With forward-looking MT-Technology.

CLEANING WITH METHOD

Once autoclean[®] MT has been chosen as an option, it is not only easy to keep the Backmaster Edition clean, it also takes charge and communicates when a cleaning cycle has been missed or when the cleaner is finished. If wanted, it even locks itself, when cleaning has not taken place.

ECONOMY WITH ECOLOGY

The complete package is more than the sum of its parts. Multi-eco-system, energy-efficient triple glazing and LED-lighting, resource-friendly cleaning, easy maintenance, sustainable quality. In short: Eloma pays off.

CONCEPTION WITH REASON

No one is as adaptable as the GENIUS^{MT}. Fitting into every gap. For example, when working with a left hinged unit, the control panel is in the right place. The only real mirrored unit. Focusing on an application? No problem – customize your user interface.

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!

05 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.

04 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

OVERVIEW OF MODELS



GENIUS^{MT} 6-11
BACKMASTER EDITION

ELECTRIC

Connected load	11 kW
Voltage	400 V 3N AC
Protection	3 x 16 Amp
Weight	122 kg
W/D/H	925/805/840 mm

BACKMASTER EDITION whit autoclean* MT

Right-hinged (RA)	EL6113015-2A
RA LED/triple glazing	EL6113031-2A
Left-hinged (LA)	EL6113014-2A
LA LED/triple glazing	EL6113030-2A

BACKMASTER EDITION whitout autoclean* MT

Right-hinged (RA)	EL6113017-2A
RA LED/triple glazing	EL6113033-2A
Left-hinged (LA)	EL6113016-2A
LA LED/triple glazing	EL6113032-2A



EB 30^{MT}

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	EL0510348-1A
with watertank	EL0510354-1A
Left-hinged	EL0510349-1A
with watertank	EL0510355-1A



GENIUS^{MT} 10-11
BACKMASTER EDITION

ELECTRIC

Connected load	17 kW
Voltage	400 V 3N AC
Protection	3 x 25 Amp
Weight	156 kg
W/D/H	925/805/1120 mm

BACKMASTER EDITION whit autoclean* MT

Right-hinged (RA)	EL1113015-2A
RA LED/triple glazing	EL1113026-2A
Left-hinged (LA)	EL1113014-2A
LA LED/triple glazing	EL1113025-2A

BACKMASTER EDITION whitout autoclean* MT

Right-hinged (RA)	EL1113017-2A
RA LED/triple glazing	EL1113028-2A
Left-hinged (LA)	EL1113016-2A
LA LED/triple glazing	EL1113027-2A



EB 30 XL^{MT}

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	EL3613001-2A
with watertank	EL3613003-2A
Left-hinged	EL3613002-2A
with watertank	EL3613004-2A

EB 30^{MT} and EB 30 XL^{MT} also available with red control panel. You will find additional options and features in the price list.



THE ACCESSORIES (EXTRACT)

ART.-NR.

EB 30 MT

EB 30 XL MT

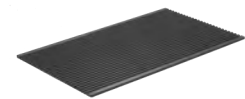
GENIUS MT 6-11

GENIUS MT 10-11



CONDENSATION HOODS (E)

B KH1 (not retrofittable)	EL0504141	●			
B KH1 XL (not retrofittable)	EL0504142		●		
KH2 (factory assembled)	EL2004324			●	●
KH2 LA (factory assembled)	EL2004325			●	●
N-KH2 (retrofit kit)	EL2004328			●	●
N-KH2 LA (retrofit kit)	EL2003760			●	●



HOTSPOT ALUMINIUM GRILL AND PIZZA TRAY

GN 1/1 grill and pizza tray	EL0503274			●	●
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BAKING TRAY, ALUMINUM, PERFORATED

GN 1/1 5 mm perforation	EL0500525			●	●
BN 43 5 mm perforation	EL0591165	●			
BN 64 5 mm perforation	EL0504521		●		



BAKE AND GRIDDLE TRAY, KG FLON COATED

GN 1/1, closed	EL2003642			●	●
BN 64, closed	EL2004459		●	●	●



SPECIAL HANGING RACKS

EHG BN/GN 5 levels x 85 mm distance	EL2004577			●	
EHG BN/GN 8 levels x 85 mm distance	EL2004578				●
EHG (BN 64) 6 levels x 73 mm distance	EL0509217			●	
EHG (BN 64) 8 levels x 93 mm distance	EL0509218				●



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 every-one 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 9.30 am 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.



UNDERS

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.

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.

02 We see requirements.

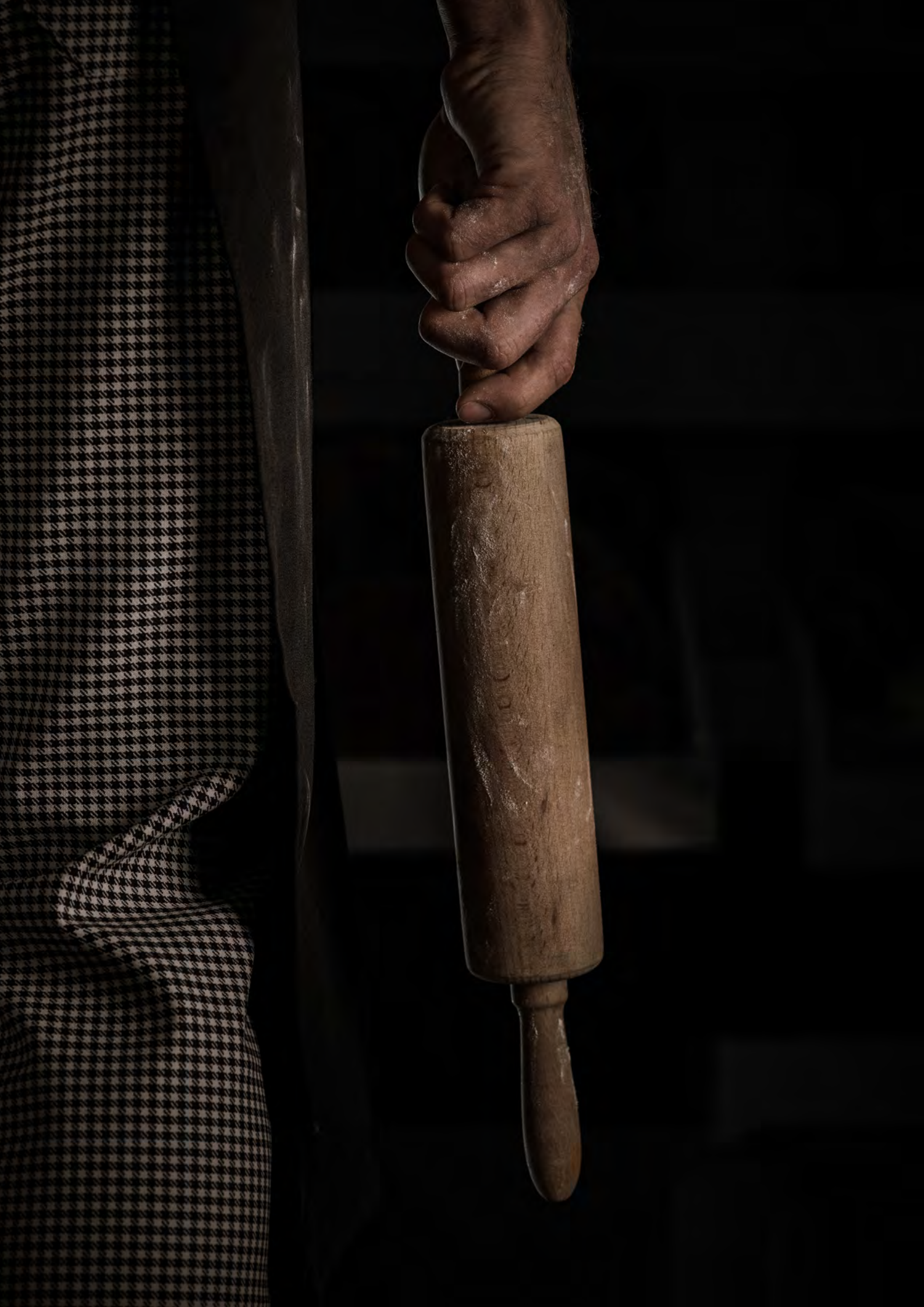
What does the professional chef need? How can we support the sous chef? How can we make the life easier of the employee behind the counter? Maximum profit means for us: maximum benefit for our customers.

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!





WHAT SATISFIED CUSTOMERS SAY:

RESTAURANT SMINK, NETHERLANDS

UNIT IN USE:
1 X GENIUS^{MT} Backmaster Edition
5 BN levels

„The GENIUS^{MT} Backmaster Edition helps me every day through my fine work. The Eloma combi steamer is always stable in temperature and does what we want. Thanks to the GENIUS^{MT}, I can make my dishes in a better quality. My favourite function is the baking programme because we bake our own bread. In the past, this was not possible but now we can do it!”

Jan Smink, owner and head chef



GULDKANTEN CAFÉ & CATERING, SWEDEN

UNIT IN USE:
1 X GENIUS^{MT} Backmaster Edition
8 BN levels

„The customer can feel confident with the baking result and evenness of the unit. Also because the door opens and stops the cooking immediately when the program is done.

They don't need to overlook the process when they have other things that takes up their attention in their Café. And when they are done for the day they can just start the automatic cleaning of the unit and when they return the day after their unit is shiny and ready for a new day of baking.”

Henric Fischer, ABM Sweden, Eloma Distributor

INSPIRATION BY ELOMA



BURGER BUNS MINI

Hint: use the proofing programme beforehand!

Accessory: Baking tray aluminium, KG Flon coated, or silicone mat

Make fresh yeast dough and portion into 30 g buns.



1	160 °C		9 min.		5		
2	170 °C		1 min.		5		✓

CROISSANT

Accessory:

Baking tray aluminium, KG Flon coated, perforated

Let croissants thaw for 15-30 minutes.

Put 12 pcs. of 80 gr. each on a tray



1	160 °C	150 ml		50 sec.	5		
2	170 °C	70 ml		50 sec.	5		
3	170 °C		5 min.		5	✓	
4	170 °C		7 min.		3		
5	175 °C		4 min.		3		✓



TARTE FLAMBEE

Accessory: Hotspot

Prepare tarte and place it on the plain underside of the hotspot.

Put it in the preheated unit. Adjust temperature depending on number of tartes.

Do not cut tarte on the hotspot.



1	220 °C		5 min.		5		
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BROWNIES

Accessory: granite enamelled container, 40 mm

Grease container and add brownie dough, then put it in the preheated unit.

Let brownies cool down in the container after baking.



1	165 °C		25 min.		5		✓
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AT ELOMA, WE LOVE TO INDULGE EVERY NOW AND AGAIN. AND WE WANT TO SHARE IT WITH YOU.

Our Eloma cookbook at www.eloma.com/en/cookbook contains practical tips for the day-to-day use of your Eloma combi steamer or baking oven.

All recipes can be saved easily thanks to the ProConnect software. Log on to Info 24 to view the complete range of recipes.

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 I S E



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

BAKING. SNACKING. SAVOURING.



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The Spirit of Excellence