

GENIUS^{MT} Backmaster Edition

Baking appliance, electric, left/right-hinged

5 x BN64, 8 x BN64



HIGHLIGHTS

- **Eco Steam**
More power with significantly less consumption. Energy-optimised and water-saving.
- **Power Steam**
The powerful function for demanding food.
- **LED and double glazing**
Lower power consumption, more environmentally friendly and longer service life.
- **autoclean[®] PRO**
Water-saving, fewer chemicals in use, more flexibility.
- **9 inch display**
Capacitive display with glass control element and intuitive operating concept.
- **Customisable software**
Advanced personalisation options make daily work with the unit easier.

GENIUS^{MT} Backmaster Edition – combi-steamer, Electric, left/right-hinged- 5 x BN64, 8 x BN64

Device data

	Type	5 x BN64	8 x BN64
Material		1.4301	1.4301
Design module		according to DIN 18866	according to DIN 18866
Protection class		IPX5	IPX5
Device dimensions			
Hinge left/right (WxDxH) [mm]		925 x 810 x 840	925 x 810 x 1120
Weights			
Electrical device [kg]		117	146
Gas device [kg]		127	156
Packaging [kg]		35	38
Capacity			
Number of inserts		5 x BN64	8 x BN64
Cavity volume [l]		268	398
Insert spacing [mm]		85	85

Electrical connection

	Type	5 x BN64	8 x BN64
Voltage 200 V – 240 V 3 AC			
Power requirement [kW]		8.6 – 12.1	17.0 – 24.2
Rated current [A]		37.4 – 52.7	74.0 – 105.3
Fuse protection		3 x 35 A	3 x 63 A
Residual-current circuit breaker		Type B	Type B
Tripping current [mA]		30	30
Voltage 380 – 415 V 3 NAC			
Power requirement [kW]		10.2 – 12.0	15.6 – 18.5
Rated current [A]		24.8 – 29.5	39.0 – 46.3
Fuse protection		3 x 20 A (3 x 16 A)	3 x 35 A (3 x 25 A)
Residual-current circuit breaker		Type B	Type B
Tripping current [mA]		30	30
Minimum cross section for connection [mm ²]		3x 1.5	3 x 1.5

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Heat emission, noise emission

	Type	5 x BN64	8 x BN64
Heat, latent [MJ/h (kW)]		4.3 (1.2)	7.2 (2.0)
Heat, sensitive [MJ/h (kW)]		3.7 (1.0)	6.1 (1.7)
Noise emission [dB (A)]		<70	<70

Setting up

Safety distance [mm]	rear	min. 50
	right	min. 50
	left	min. 50
Minimum clearance [mm]	to combi-steamers, ovens, heating cabinets, etc.	min. 50
	to open flames, hot fat/oil, hot surfaces or similar.	min. 1000

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Water/Waste water

Water supply	
Water supply/dim [A]	2 x G 3/4" A
Flow pressure [bar (kPa)]	2 - 6 (200 - 600)

Waste water connection	
With autoclean® PRO	Permanent connection
Type	DN50 (min. inside dia.: 46 mm) for permanent connection
Drain line gradient [%]	min. 3

Soft water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 3
[ppm]	70 - 125
[°TH]	7 - 13
[°e]	5 - 9
pH value	7.0 - 8.5
Cl (chlorine) [mg/l]	max. 80
Cl ₂ (free chlorine) [mg/l]	max. 0.1
SO ₄ ²⁻ (sulphate) [mg/l]	max. 100
Fe (iron) [mg/l]	max. 0.1
Temperature [°C]	max. 50
electrical conductivity [µS/cm]	20 - 90
Water pressure [bar]	4 (2 - 6)

Hard water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 14
[ppm]	≤ 250
[°TH]	≤ 25
[°e]	≤ 18

Hard water quality	
Maximum water flow	
Soft water	
With autoclean® PRO	0.3 l/min
Power Steam	1.85 l/min
Hard water	
With autoclean® PRO:	6.8 l/min

Equipment

Equipment

- 5 operating modes:
 - Convection
 - Baking with steam injection
 - Holding
 - Proofing
 - Thawing
- MT technology: Baking mode
- Eco Steam
- Power Steam
- Multi-eco system for heat recovery
- Multi menu
- Control unit with MultiTouch display
- LAN interface
- USB interface
- Inner and outer housing made of rustproof stainless steel
- IPX 5 (jet water protection)
- Integrated hose with hand shower
- Fresh steam system
- Seamless hygienic cooking chamber
- Adjustable air deflector
- Door with LED lighting and double glazing
- Right-hinged door
- Door latch position 90 °
- Flashing light at the end of the cooking programme
- Adjustable volume of the signal tone
- Supply air/exhaust air
- Electric door lock for automatic door opening after end of cooking/baking programme and
- Electric door lock for automatic door opening after cleaning programme end Supply air/extract air
- Frequency converter
- Manual baking:
 - Temperature, adjustable between 30 °C-300 °C - accurate to the degree
 - Core temperature, adjustable between 20 °C-100 °C - accurate to the degree
 - Steam injection quantity, adjustable in 1 ml steps or seconds
 - Manual humidification (additional)
 - Automatic resting time in accordance with the steam injection quantity
 - Time, adjustable up to 24 hours, including continuous operation
- Steptronic®
- Step overview
- Manual work steps
- Favourites marking during the saving process
- Menu group marking during the saving process
- Product group marking during the saving process
- Bar and product code marking during the saving process
- ADC - Active dehumidification control in 5 stages
- Timed fan speeds
- Fan wheel autoreverse
- Preheat function with temperature specification, adjustable and adaptable
- E/2 Energy saving function
- SPS® - Steam Protection System
- Timer function: Input of start and end time
- Display of actual/target temperature
- Display of the actual core temperature
- Display steam injection quantity
- Cool-down function active-temp adjustable (default setting for autoclean® PRO with solid detergent)
- Cool Down function: Adjustable Manual-Temp
- Cool Down function: Auto-Temp (default setting)

Equipment

- Prolonged baking function
- Repeat mode
- Changing settings during operation
- Stop Preheat during operation
- Half occupancy function
- Last[®] 20
- Programme list with 1000 programs with 20 steps each:
 - Program search
 - Programme list (alphabetical)
 - Displaying and filtering menu groups
 - Displaying and filtering product groups
- Favourites list:
 - Favourites search
 - Displaying and filtering menu groups
 - Displaying and filtering product groups
- Special programs:
 - Holding
 - Thawing
 - Proofing
- Alphanumeric memory function with image and sound selection
- Weekly programming PRO for baking programmes and autoclean[®] PRO
- Multi Baking PRO.
- Quick Mode baking
- Quick Mode cleaning
- Quick Set
- Individualisation of the operating concept with password manager
- Cleaning & Care
 - Fully automatic cleaning autoclean[®] PRO with liquid cleaner
 - Drying phase freely selectable
 - The drying phase can be interrupted during the cleaning operations
- Settings & Service:
 - Language setting in 25 languages
 - Time and date setting
 - Keyboard setting: 6 different versions
 - Alphanumeric input
 - Data and HACCP logging and display
 - Automated cleaning and maintenance instructions, including blocking
 - Automatic switching between standard time and daylight saving time
 - Programs and Media Manager:
 - Image manager
 - Favourites manager
 - Program manager PRO
 - Sound manager
 - Program information input on device
- Plug-in door seal for easy cleaning and maintenance
- Note: Clean air filter
- Water filter monitoring
- Setting and customisation options (Quick Modes/Direct Modes)
- Start-up Settings
 - Standby image and time
 - Version: light or dark
 - Start screen
- Standby after cleaning and 15 min. inactivity
 - Stackable (modular solutions)

Versions

- Backmaster Edition with LED/double glazing and autoclean[®] PRO with liquid cleaner.
- Backmaster Edition with LED/double glazing and autoclean[®] PRO with solid detergent.
- Backmaster Edition with LED/triple glazing and autoclean[®] PRO with liquid cleaner.
- Backmaster Edition with LED/triple glazing and autoclean[®] PRO with solid detergent.

Device options

- autoclean[®] PRO with solid detergent
- Left-hinged door
- Door with LED lighting and triple glazing
- Safety door latch
- External multi-point core temperature probe with 4 measuring points
- WLAN
- Energy optimisation connection (230V) according to DIN 18875
- Special voltages
- Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)

Accessories

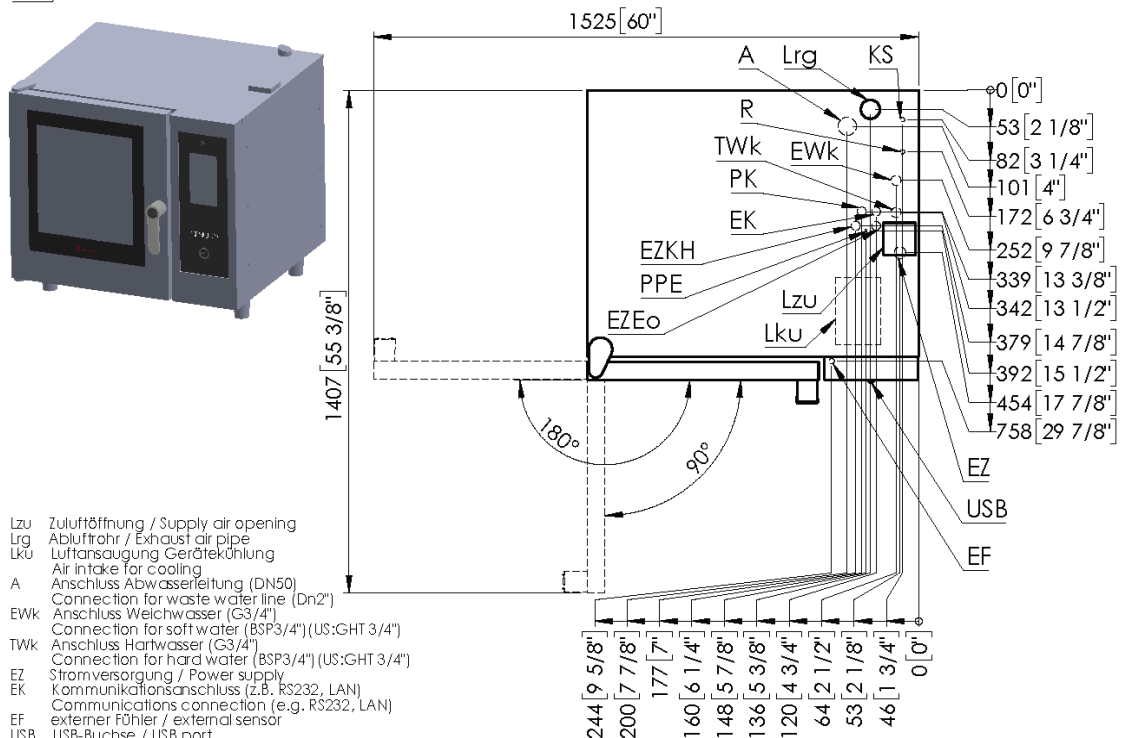
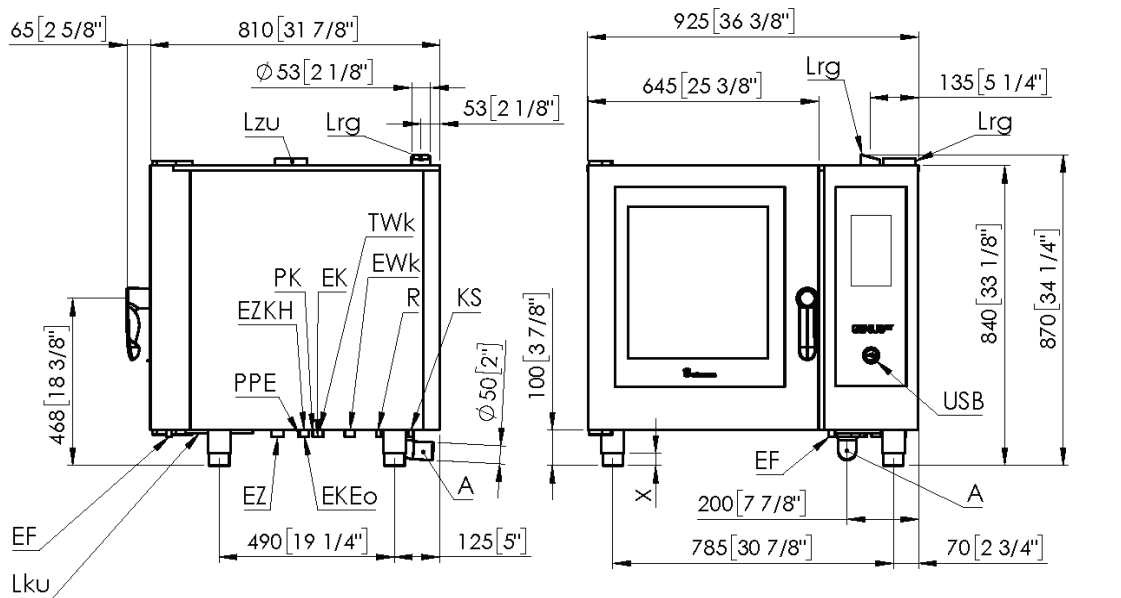
- Multi-Eco condensation hood
- Kombimix kits, base frames and Multi-Eco condensation hoods for Mix stations
- Special hanging racks
- Base frames
- Tray and plate rack trolley
- Various trays, grills and containers
- Smoke Fit smoker unit
- Thermal hoods

Approvals/test markings



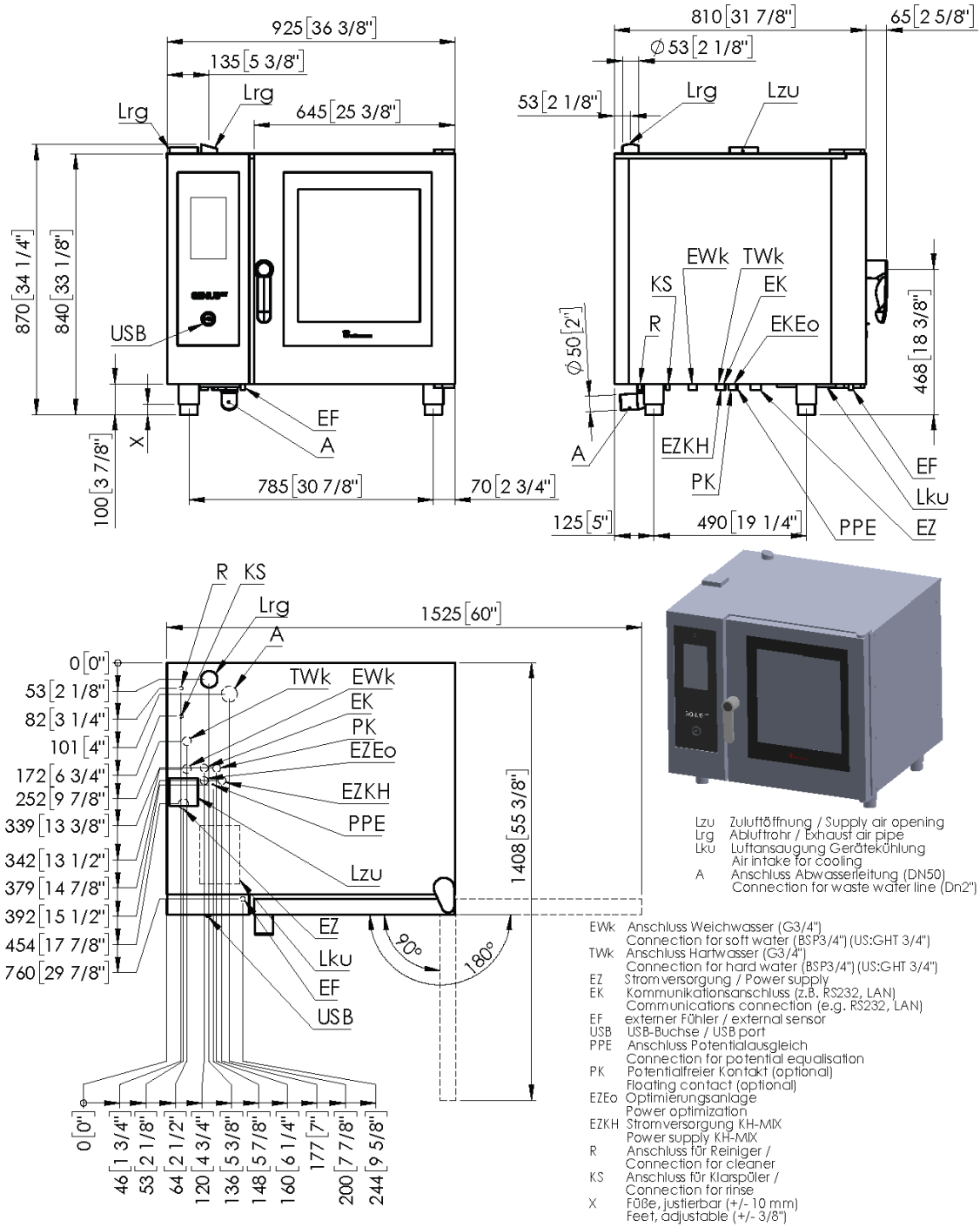
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Dimensioned drawing 5 x BN64, left-hinged door (all dimensions in mm [inches])



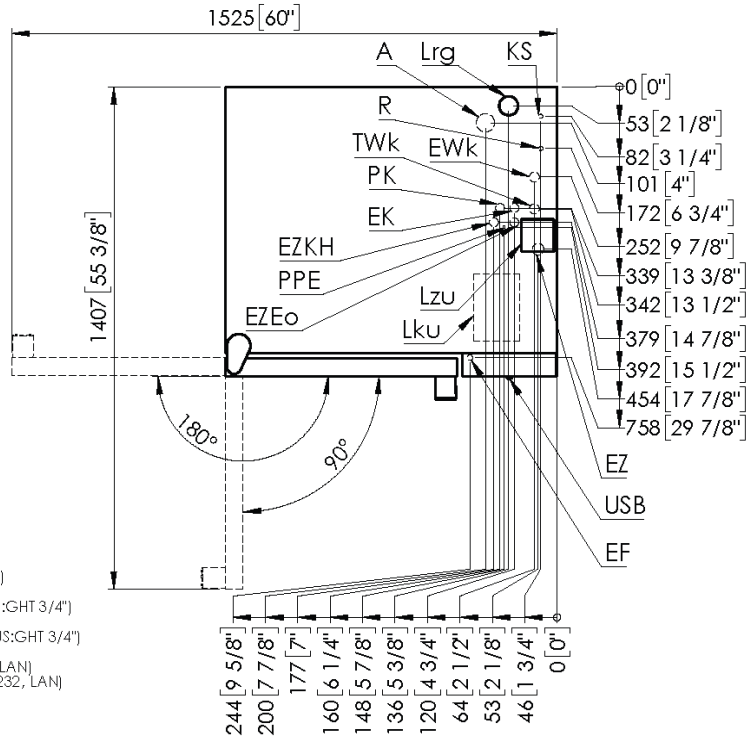
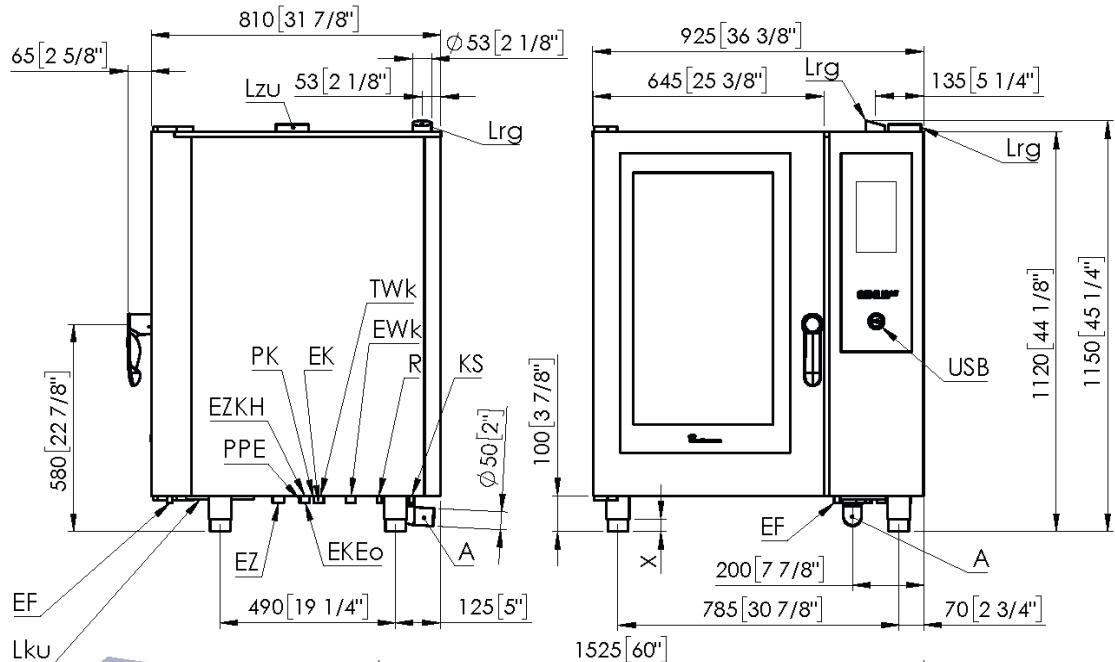
- Lzu Zuluftöffnung / Supply air opening
- Lrg Abluftrohr / Exhaust air pipe
- Lku Luftansaugung Gerätekühlung
- A Air intake for cooling
- A Anschluss Abwasserleitung (DN50)
- EWk Connection for waste water line (Dn2")
- EWk Anschluss Weichwasser (G3/4")
- TWk Connection for soft water (BSP3/4") (US:GHT 3/4")
- TWk Anschluss Hartwasser (G3/4")
- EZ Stromversorgung / Power supply
- EK Kommunikationsanschluss (z.B. RS232, LAN)
- EK Communications connection (e.g. RS232, LAN)
- EF externer Fühler / external sensor
- USB USB-Buchse / USB port
- PPE Anschluss Potentialausgleich
- PPE Connection for potential equalisation
- PK Potentialfreier Kontakt (optional)
- PK Floating contact (optional)
- EZEo Optimierungsanlage
- EZEo Power optimization
- EZKH Stromversorgung KH-MIX
- EZKH Power supply KH-MIX
- R Anschluss für Reiniger /
- R Connection for cleaner
- KS Anschluss für Klarspüler /
- KS Connection for rinse
- X Fußße, justierbar (+/- 10 mm)
- X Feet, adjustable (+/- 3/8")

Dimensioned drawing 5 x BN64, right-hinged door (all dimensions in mm [inches])



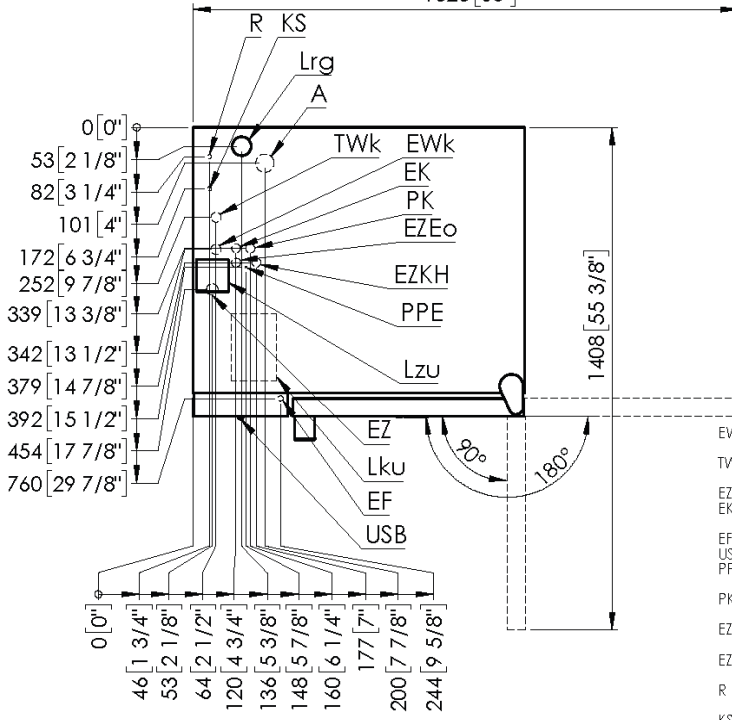
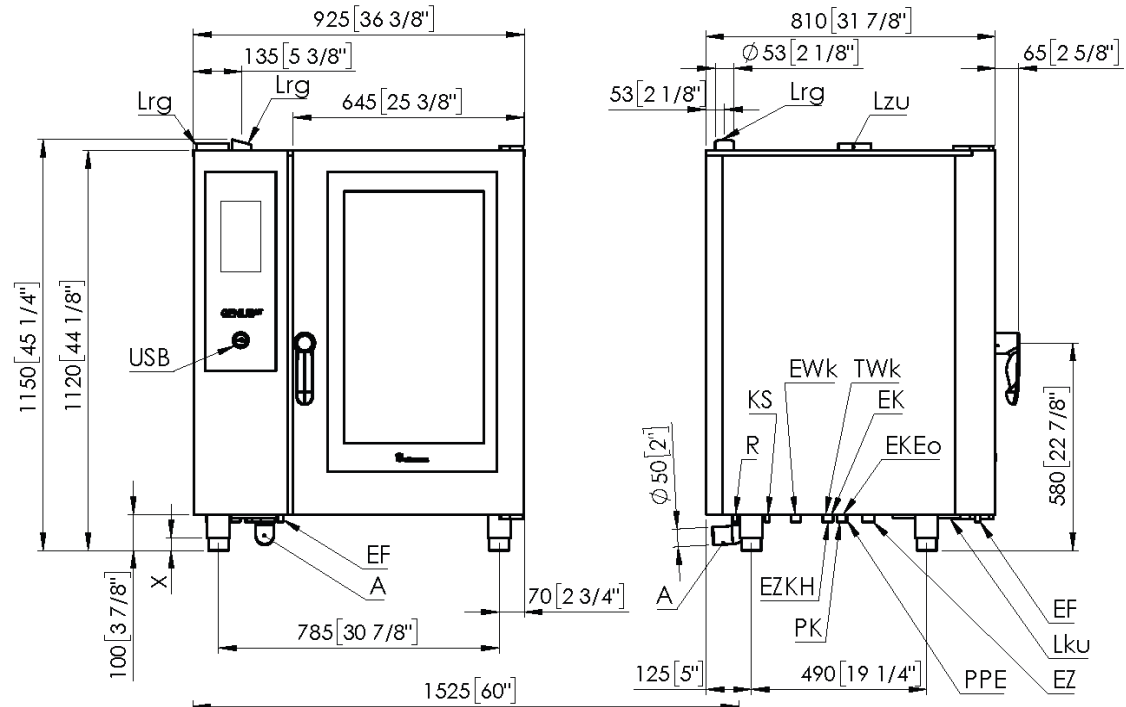
GENIUS^{MT} Backmaster Edition – combi steamer, electric, left/right-hinged- 5 x BN64, 8 x BN64

Dimensioned drawing 8 x BN64, left-hinged door (all dimensions in mm [inches])



- Lzu Zuluftöffnung / Supply air opening
- Lrg Abluftrohr / Exhaust air pipe
- Lku Luftansaugung Gerätekühlung
Air intake for cooling
- A Anschluss Abwasserleitung (DN50)
Connection for waste water line (Dn2")
- EWk Anschluss Weichwasser (G3/4")
Connection for soft water (BSP3/4") (US:GHT 3/4")
- TWk Anschluss Hartwasser (G3/4")
Connection for hard water (BSP3/4") (US:GHT 3/4")
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Communications connection (e.g. RS232, LAN)
- EF externer Föhler / external sensor
- USB USB-Buchse / USB port
- PPE Anschluss Potentialausgleich
Connection for potential equalisation
- PK Potentialfreier Kontakt (optional)
Floating contact (optional)
- EZEo Optimierungsanlage
Power optimization
- EZKH Stromversorgung KH-MIX
Power supply KH-MIX
- R Anschluss für Reiniger /
Connection for cleaner
- KS Anschluss für Klarspüler /
Connection for rinse
- X Föhle, justierbar (+/- 10 mm)
Feet, adjustable (+/- 3/8")

Dimensioned drawing 8 x BN64, right-hinged door (all dimensions in mm [inches])



- EWk Anschluss Weichwasser (G3/4")
Connection for soft water (BSP3/4") (US:GHT 3/4")
- TWk Anschluss Hartwasser (G3/4")
Connection for hard water (BSP3/4") (US:GHT 3/4")
- EZ Stromversorgung / Power supply
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Power optimization
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Power supply KH-MIX
- R Anschluss für Reiniger /
Connection for cleaner /
- KS Anschluss für Klarspüler /
Connection for rinse

- Lzu Zuluftöffnung / Supply air opening
- Lrg Abluftrohr / Exhaust air pipe
- Lku Luftansaugung Gerätekühlung
Air intake for cooling
- A Anschluss Abwasserleitung (DN50)
Connection for waste water line (Dn2")
- X FöÙe, justierbar (+/- 10 mm)
Feet, adjustable (+/- 3/8")

WE AT ELOMA WILL BE HAPPY TO HELP YOU WITH ANY QUESTION RELATING
TO OUR PRODUCTS

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