

# BACKMASTER EB 30<sup>MT</sup> WT

## 3 X BN43

Air circulation, electric, left hinged, water tank



## HIGHLIGHTS

### MT-TECHNOLOGY:

- 5" MultiTouch Display
- Climatic® MT
- Last®20
- Quick Set
- Multi Baking
- Quick Mode/-ASC with password manager
- Weekly programming
- Automatic door release
- Baking with safety and system
- Guaranteed efficiency
- Large viewing window with ideal lighting
- Multi Connect
- Plug & Play
- Water tank

Eloma GmbH | Otto-Hahn-Str. 10 | 82216 Maisach/Germany

# BACKMASTER EB 30<sup>MT</sup> WT - 3 x BN43

## DIMENSIONS

Width x depth x height in mm: 600 x 605 x 530

Weight: 48 kg

Weight with packaging: 66 kg

Number levels: 3 x 440 x 350 mm

Distance between levels: 85 mm

## ELECTRICAL SUPPLY

Voltage: 230V/1 N AC

Connection load: 3.60 kW

Rated current: 15.0 Amp

Protection: 1 x 16 Amp

Res. current circuit breaker: Type B

Recommended cross section: 2.5 qmm

Noise emission: < 70 dB (A)

Article number: EL3013004-2A

## SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

## LOADING CAPACITY

Baking chamber volume: 50 l

3 x BN43

## WATER TANK

Filling capacity: ca. 2 litres

## WATER QUALITY

General requirement: drinking water

Total hardness:  $\leq 3^{\circ}\text{dh} / 70 - 125 \text{ ppm} / 7-13^{\circ} \text{ TH} / 5-9^{\circ} \text{e}$

pH-Wert: 7.0 - 8.5

Cl (chloride): max. 60 mg/l

Cl<sub>2</sub> (free chlorine): max. 0.2 mg/l

SO<sub>4</sub><sup>2-</sup> (sulphate): max. 150 mg/l

Fe (iron): max. 0.1 mg/l

Temperature: max. 40°C

Electrical conductivity: min. 20  $\mu\text{ S/cm}$

## WATER CONSUMPTION

Drinking water: in accordance with the steaming setting

## HEAT EMISSION

Latent: 2.33 MJ/h, sensitive: 1.56 MJ/h

## STANDARDS

Safety: CE-Conformity

Protection: IPX 4

Built according to: DIN 18866-2



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## STANDARD FEATURES

400 program spaces/20 steps each
Acoustic signal adjustable
Active dehumidification
Additional baking time
Automatic daylight-saving time
Automatic door release following the baking program end
Automatic resting time
Cleaning semi-automatic
Compensation of cooking time in Multi Baking
Control panel with MultiTouch-display
Door lock: Electrical door lock
Door with halogen lighting and double glazing
Fan wheel autoreverse
Fan wheel pulsed
Favourites list
Favourites marking and filtering
HACCP data logging and display
Half loading function
Hygienic, large baking chamber with rounded corners
Individualisation of operating concept with password manager
Input alphanumeric
Integration of (own) images
Integration of (own) sounds
Manual steaming

Memory Function
MT-Technology:
<ul style="list-style-type: none"><li>• Baking mode</li><li>• Climatic® MT</li><li>• Last*20</li><li>• Multi Baking</li><li>• MultiTouch-Display</li><li>• Quick Mode baking</li><li>• Quick Set</li></ul>
Multi-lingual control panel
Preheat/Cooldown function adjustable
Pre-set of steam injection (in 10 ml steps)
Program information input on the unit
Program list (alphabetical)
Repeat Mode
Selectable starting screen
Steam injection adjustable in millilitres or seconds
Steptronic®
Temperature setting 30°C - 250°C
Timer function: Entry of starting and ending time
USB Interface
Water resistance IP X4
Water tank
Weekly programming for baking programs

## OPTIONS

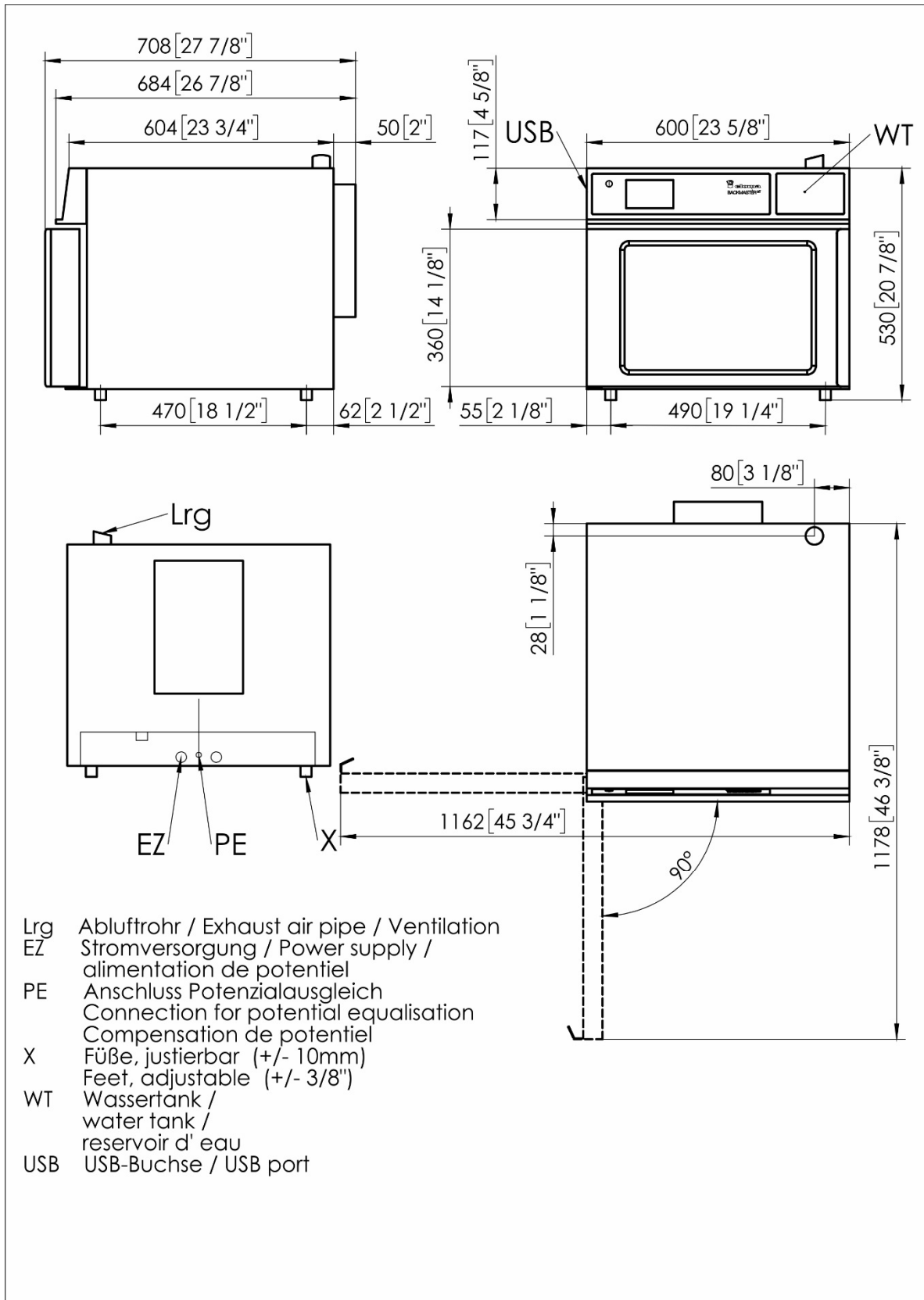
Design Kit red control panel
Energy optimisation interface
LAN Interface
Right hinged
Drinking water connection

## ACCESSORIES

Combimix kit, support stands and condensation hoods for mix-stations
Hanging rack with 4 levels
Multi-Eco condensation hood
ProConnect
Support stands
Trays and grids



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The Spirit of Excellence

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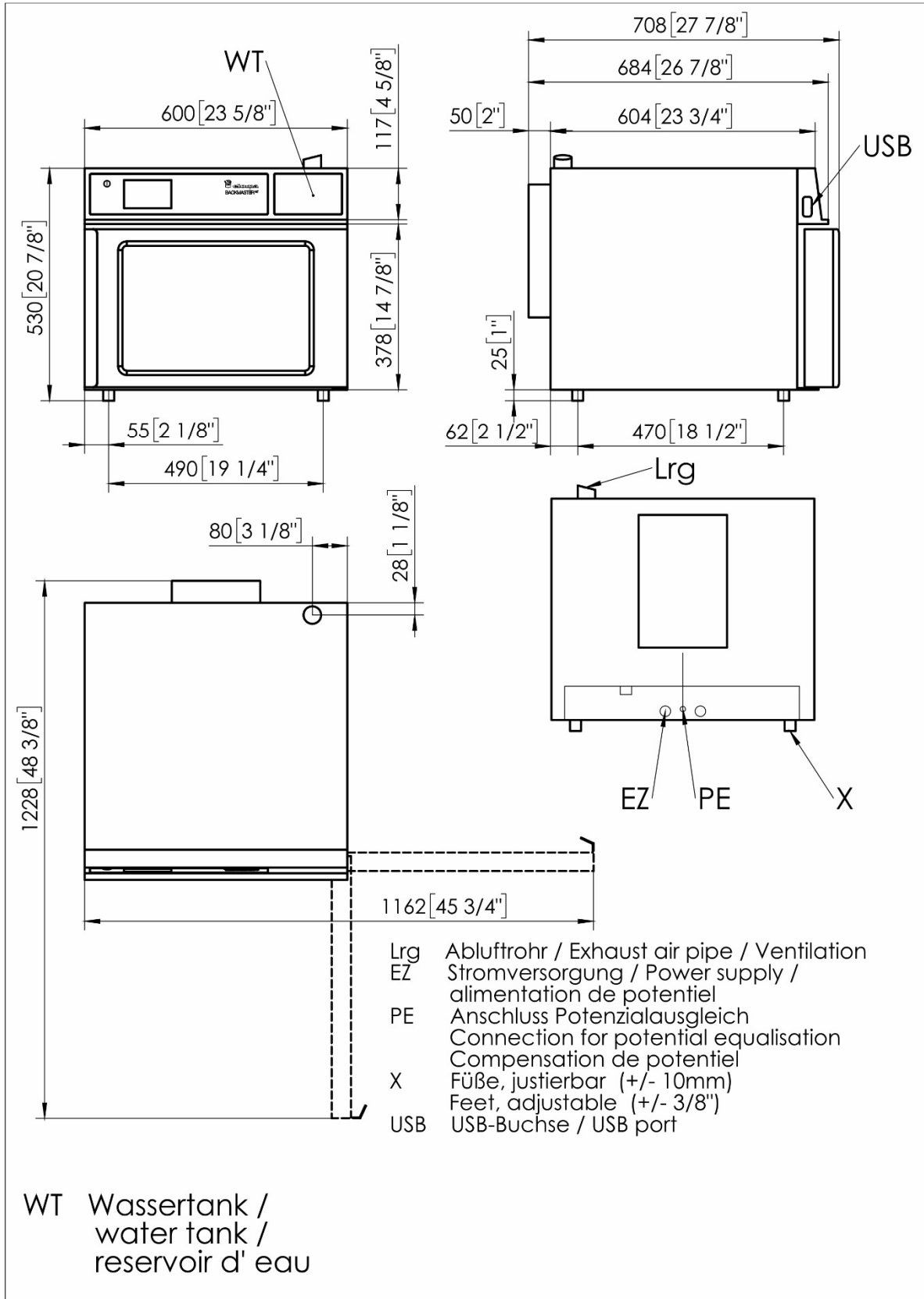
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