

eloma



BACKMASTER® EB 30



BACKMASTER® EB 30 XL



BACKMASTER® EB 30 and BACKMASTER

100% oven-freshness

The Eloma baking oven BACKMASTER® EB 30 and BACKMASTER® EB 30 are the perfect choice for every bakery and a guaranty for a complete assortment of breads, pastries, and savory pizza, fragrant pastry and golden-brown rolls make you a true professional.

People who know the secrets of in-shop baking, appreciate the professional design of the Eloma BACKMASTER. Both of these baking ovens are available in a professional design. In addition, you can choose between two different types of control panels.



➔ *digital:*

Simple operation with knobs and digital display for time + temperature

BACKMASTER® EB 30

The primary model:

compact – space-saving – versatile



Tray dimension: 440 x 350 mm

NEU:

Water tank:

With the fully integrated water tank you are independent. No additional water connection is needed. The tank is easy to clean and the lid can be completely removed.

Baking chamber:

Easy to clean, brightly illuminated, hygienic baking chamber through the seamless transition between cavity and gasket.

Door:

The double-pane view glass door with intermediate ventilation, made of security glass, reduces the heat emission immensely. An integrated light in the door presents your bakery products in an optimal way.

Casing:

The control panel is removable from the front. This makes all important electronic parts easily accessible.

The Eloma BACKMASTER® – Your choice by the taste of fresh

BACKMASTER® EB 30 XL in a new Design

freshly baked products at any time of day

The BACKMASTER® EB 30 XL in a new design with new technical features is an eye-catcher for your customers. The constant availability of freshly baked products around the clock. Warm croissants and other bakery products that your customers want more.

The professional quality of baking, as well as the easy handling of the new design in left- or right-hinged versions, as well as in classic red or metallic design and modern touch controls.



NEU: ➔ *electronic I:*

Easily programmable control for up to 30 different programmes. Turn on – choose programme – always achieve a top result

BACKMASTER® EB 30 XL

The XL-Model:

35% more baking capacity – 35% more baking freshness



Tray dimension: 600 x 400 mm

Bring your bakery experience, enhanced with freshly-baked products!

Different versions:



EB 30

- ➔ with condensation hood:
 - improving room climate



EB 30

- ➔ with water tank:
 - can be used everywhere



EB 30

- ➔ as Twin-Station:
 - more flexibility
 - more capacity



EB 30

- ➔ in Metallic-Design

BACKMASTER® EB 30

Housing of Chrome nickel steel CrNi 18 10

Technical data	EB 30 digital EB 30 electronic
Dimensions*	
Width mm	600
Depth mm	620
Height mm	530
Weight: kg	48
Connected load: kW	3,5
Voltage	230 V AC
Fuse protection: A	16
Temperature range in °C	
digital	50°-250°
electronic I	40°-250°
Water connection	G 3/4 A
Water tank / contents	2,0
Capacity	3 baking trays 440 x 350 mm
Tray distance mm	85
Colour	standard red or metallic

* Refer to actual dimensioned sketches for detailed dimensions.

Baking examples	pieces/ charge	time ca./min.	temp. in °C	air flap open/closed	humidi- fication
Bread rolls / buns	36	20	180	closed	yes
Wholemeal rolls	36	20	180	open	no
Pretzels	18-27	18	160	open	no
Mini Baguettes 80g	45	15-20	190	closed	yes
Puff pastry	18-27	18	165	closed	no
Snacks	18-27	18	170	closed	no
Croissants	27-36	15-18	170	closed	no

BACKMASTER® EB 30 XL

Housing of Chrome nickel steel CrNi 18 10

Technical data	EB 30 XL digital EB 30 XL electronic
Dimensions*	
Width mm	760
Depth mm	665
Height mm	530
Weight: kg	59
Connected load: kW	5,9
Voltage	400 V 3N AC
Fuse protection: A	3 x 16
Temperature range in °C	
digital	50°-250°
electronic I	40°-250°
Water connection	G 3/4 A
Water tank / contents	2,0
Capacity	3 baking trays 600 x 400 mm
Tray distance mm	85
Colour	standard red or metallic

* Refer to actual dimensioned sketches for detailed dimensions.

Baking examples	pieces/ charge	time ca./min.	temp. in °C	air flap open/closed	humidi- fication
Bread rolls / buns	60	20	180	closed	yes
Wholemeal rolls	60	20	180	open	no
Pretzels	36	18	160	open	no
Baguettes	12	15-20	190	closed	yes
Puff pastry	45	18	165	closed	no
Snacks	45	18	170	closed	no
Croissants	60	15-18	170	closed	no

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