

BACKMASTER EB 30 MT 3 X BN43

Air circulation, electric, left hinged, water connection



HIGHLIGHTS

MT-TECHNOLOGY:

- 5" MultiTouch Display
- Climatic® MT
- Last®20
- Quick Set
- Multi Baking
- Quick Mode/-ASC with password manager Eloma GmbH | Otto-Hahn-Str. 10 | 82216 Maisach/Germany
- Weekly programming

- Automatic door release
- Baking with safety and system
- Guaranteed efficiency
- Large viewing window with ideal lighting
- Multi Connect
- Plug & Play

BACKMASTER EB 30 MT - 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 [400V/ 3N AC]
Connection load: 3.60 kW [5.3 kW]
Rated current: 15.0 Amp [6.3 Amp]
Protection: 1 x 16 Amp [3 x 10 Amp]
Res. current circuit breaker: Type B
Recommended cross section: 2.5 qmm

Noise emission: < 70 dB (A)

Article number: EL3013002-2A [EL3013006-2A]

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 CONNECTION

Water supply/dim: 1 x G 3/4" A

Flow pressure: 2 - 6 bar (200 - 600 kPa)

WATER QUALITY

General requirement: drinking water

Total hardness: ≤ 3°dh / 70 - 125 ppm / 7-13° TH / 5-9 °e

pH-Wert: 7.0 - 8.5

CI (chloride): max. 60 mg/l CI_2 (free chlorine): max. 0.2 mg/l $\text{SO}_4{}^2$ (sulphate): max. 150 mg/l

Fe (iron): max. 0.1 mg/l Temperature: max. 40°C

Electrical conductivity: min. 20 ų S/cm

WATER CONSUMPTION

Drinking water: in accordance with the steaming setting

Max. flow rate: 25 l/h (at 4 bar)

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:

- Baking mode
- Climatic® MT
- Last®20
- Multi Baking
- MultiTouch-Display
- Quick Mode baking
- Quick Set

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

Weekly programming for baking programs

OPTIONS

Design Kit red control panel

Energy optimisation interface

LAN Interface

Right hinged

Water tank

ACCESSORIES

Combimix kit, support stands and condensation hoods for mix-stations

Hanging rack with 4 levels

Multi-Eco condensation hood

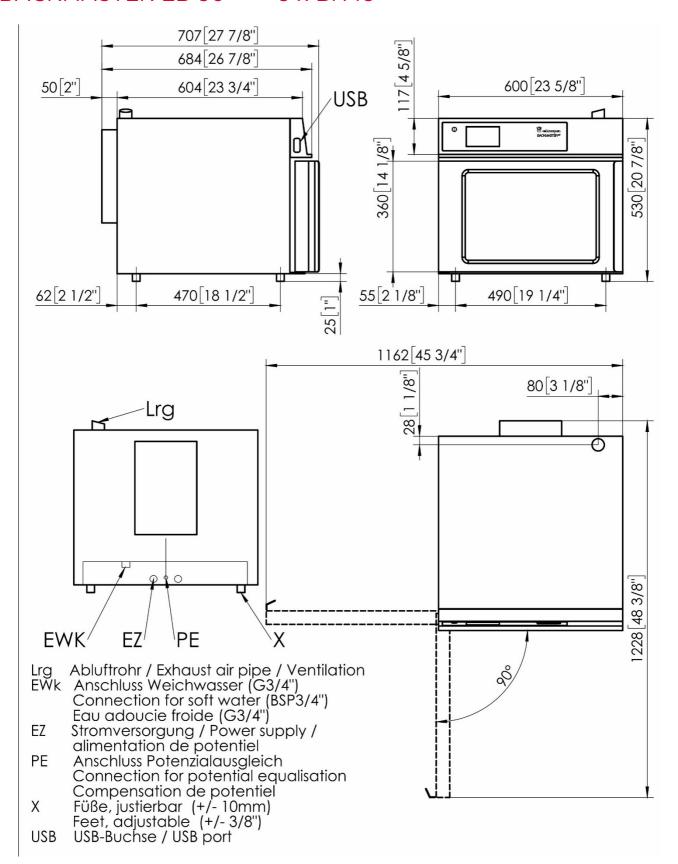
ProConnect

Support stands

Trays and grids



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