

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

## 3 X BN64

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Air circulation, electric, right hinged, water connection



## 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

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## DIMENSIONS

Width x depth x height in mm: 760 x 685 x 530

Weight: 59 kg

Weight with packaging: 78 kg

Number levels: 3 x 600 x 400 mm

Distance between levels: 85 mm

## ELECTRICAL SUPPLY

Voltage: 400V/3 N AC

Connection load: 5.90 kW

Rated current: 7.0 Amp

Protection: 3 x 16 Amp

Res. current circuit breaker: Type B

Recommended cross section: 2.5 qmm

Noise emission: < 70 dB (A)

Article number: EL3613001-2A

## SAFETY CLEARANCE

Rear: min. 50mm

Right: min. 50mm

Left: min. 50mm

Minimum distance to heat sources: min. 50mm

## LOADING CAPACITY

Baking chamber volume: 85 l

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## 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:  $\leq 3^\circ\text{dh}$  / 70 - 125 ppm / 7-13° TH / 5-9 °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 µ S/cm

## WATER CONSUMPTION

Drinking water: in accordance with the steaming setting

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

## HEAT EMISSION

Latent: 3.82 MJ/h, sensitive: 2.55 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                                                                                                                                                                                                    |
| Weekly programming for baking programs                                                                                                                                                                                    |

## OPTIONS

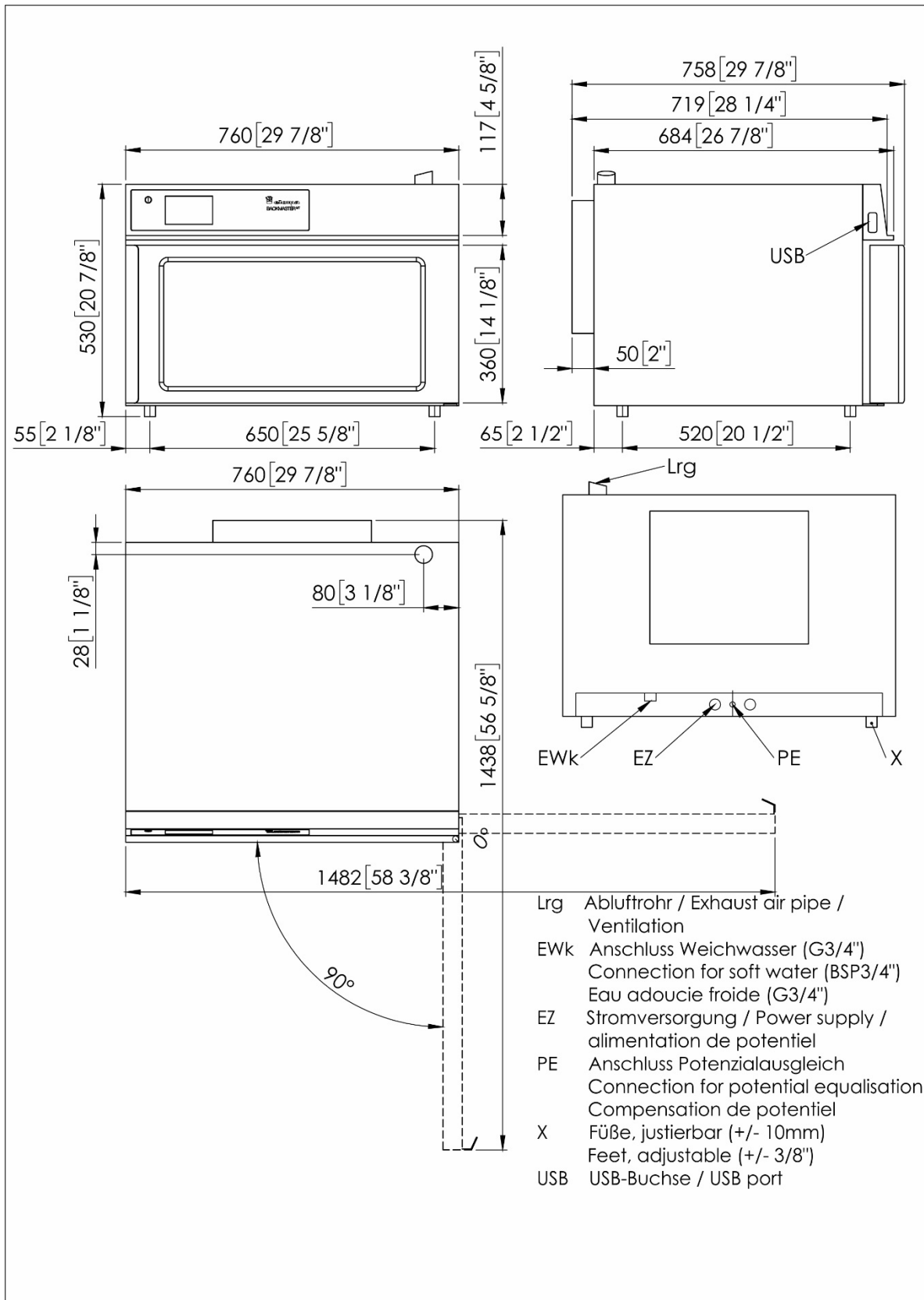
|                               |
|-------------------------------|
| Design Kit red control panel  |
| Energy optimisation interface |
| LAN Interface                 |
| Left hinged                   |
| Water tank                    |

## 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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The Spirit of Excellence