

Backmaster EB 30 and EB 30 XL

The Eloma baking oven BACKMASTER EB30 and BACKMASTER EB 30 XL in a new design with new technical features is an eye catcher in every environment and guarantee for a complete assortment of freshly baked products around the clock. Warm croissants and savoury pizza, fragrant pastry and golden-brown rolls make your customers want more.

People who know the secrets of in-shop baking, appreciate the professional quality of baking, as well as the easy handling of the new Eloma BACKMASTER. Both of these baking ovens are available in left or right hinged versions, as well as in classic red or metallic design. In addition, you can choose between two different types of controls. Digital or electronic.

Digital:

- Simple operation with knobs and digital display for time + temperature.

Electronic:

- Easily programmable control for up to 30 different types of programs. Turn on - choose program - always achieve a top result.

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.

BACKMASTER EB30



Tray size 440 x 350 mm

BACKMASTER EB30XL



Tray size 600 x 400 mm

Technical data	EB 30B/EB 30T	EB 30 XL B/ EB 30 XL T
Dimensions (mm)		
Width	600	760
Depth	620	665
Height	530	530
Weight: kg	48	59
Connected load: kW	3,5	5,9
Voltage	230 V AC	400 V 3N AC
Fuse protection: A	16	3 x 16
Temperature range in °C	30°C - 250°C	30°C - 250°C
Water connection	G ¾"	G ¾"
Capacity	3 baking trays	3 baking trays
Tray size (mm)	440 x 350	600 x 400
Colour	standard red or metallic	standard red or metallic