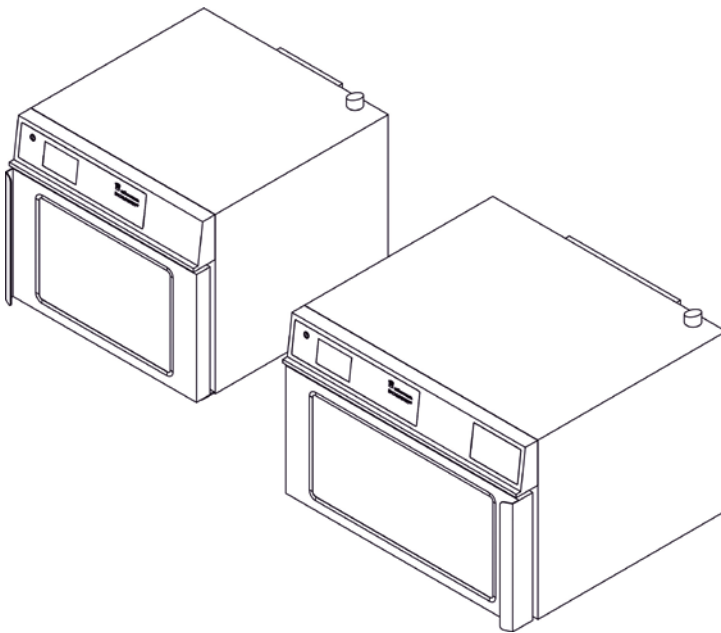


# BACKMASTER

SIZES: EB 30<sup>MT</sup>, EB 30 XL<sup>MT</sup>

---

ENERGY TYPE: ELECTRIC



Translation of the original operating instructions

Subject to technical changes.

Read carefully before use.

Keep safe for future use.

# LEGAL NOTICE

You have chosen an Eloma Backmaster EB 30<sup>MT</sup> or EB 30 XL<sup>MT</sup>. Many thanks for your trust. Please read the installation and operating instructions all the way through before commissioning, and pay particular attention to the safety notes.

Eloma GmbH – Eine Bauchentscheidung  
Otto-Hahn-Str. 10  
82216 Maisach  
Germany

Tel. +49 (0) 8141 395-0  
Fax +49 (0) 8141 395-130

Visit our website [www.eloma.com](http://www.eloma.com) for user tips and recipes  
Please also feel free to contact our application advice department:  
Tel. +49 (0) 8141 395-150  
E-mail [application@eloma.com](mailto:application@eloma.com)

You can contact us almost 24 hours a day, 7 days a week, 365 days a year:  
Tel. +49 (0) 8141 395-188  
E-mail [service@eloma.com](mailto:service@eloma.com)

Our Customer Service department will be happy to help you with any question on our products:  
Tel. +49 (0) 35023 63-888  
E-mail [sales@eloma.com](mailto:sales@eloma.com)

Please refer to the terms and conditions (T&Cs) on our website for information on liability for material defects and the warranty.



Device type: .....

Device no.: .....

**Dealer:**

**Installation technician:**

Date: .....

Installed on: .....

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# 1 ABOUT THIS DOCUMENT

---

## 1.1 CONTENT AND TARGET GROUP

This translation of the operating instructions describes how to operate, clean and service the Backmaster EB 30 <sup>MT</sup> / EB 30 XL <sup>MT</sup> in-store baking oven safely, and measures for fault clearance and environmentally friendly disposal.

The operating instructions are intended for persons who operate, clean and service the Backmaster EB 30 <sup>MT</sup> / EB 30 XL <sup>MT</sup>.

## 1.2 INTENDED USE OF THE DEVICES

Eloma in-store baking ovens are designed for commercial purposes only and must only be used for thermal preparation and baking of food products, using accessories (grills, containers, trays, inserts etc.) which are suitable for the device and the given size. Exceptions include foods which are highly flammable and combustible substances (e.g. alcohol). The Backmaster can be operated without supervision.

## 1.3 HOW TO USE THIS DOCUMENT

The translation of the original operating instructions is always included in the scope of delivery of the device and contains information and instructions for safe operation, cleaning and servicing of the Backmaster EB 30 <sup>MT</sup> / EB 30 XL <sup>MT</sup> and measures for troubleshooting.

- ▶ The operating instructions must be kept at the location of use so that they are accessible for operating and cleaning staff at all times.
- ▶ Operating staff must have read or been informed and trained on the operating instructions, in particular the section "Safety notes", before starting work.
- ▶ These operating instructions must be kept safe during the service life of the device and must be handed over to the next owner in case of a change in ownership. Otherwise, a new copy will need to be ordered from the manufacturer or supplier.
- ▶ Every update or supplement published by the manufacturer must be added to the operating instructions.
- ▶ We recommend that you add additional instructions, including responsibilities for the supervision and reporting of specific aspects of operation, e.g. relating to work organisation, work procedures or the employed staff. The circuit diagram is situated in the installation space.
- ▶ Make sure that the circuit diagram is kept safe in the installation space at all times.

### 1.4 WARRANTY AND LIMITATION OF LIABILITY

The device must not be modified technically, e.g. constructional conversion, without the approval of the manufacturer/supplier. Any warranty or guarantee cover will be rendered null and void in case of unauthorised technical modifications. Furthermore, the safety of the device is no longer assured. Warranty or liability claims for personal injury or material damage cannot be asserted if caused by one or more of the following causes:

- Improper use of the Backmaster
- Improper commissioning, improper operation or incorrect maintenance of the device
- Faults which are caused by failure to adhere to these installation and operating instructions.

You will find detailed information on liability for material defects and the warranty in our general terms and conditions.

1.5     STRUCTURE OF WARNINGS AND THE SYMBOLS USED

| Symbol                                                                            | Explanation                                                                                                                   |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|
|  | Warning: This symbol is followed by a warning                                                                                 |
| 1.<br>2.                                                                          | Instruction for action with multiple steps: Multiple instructions for actions have to be carried out in the stipulated order. |
|  | Single-step instruction for action: Precisely one instruction for action has to be carried out.                               |
|  | List of multiple single-step instructions for actions:                                                                        |
|  | Instructions for actions can be carried out in any order.                                                                     |

Tab. 1:        Explanation of the notes used

The meanings of the pictograms and signal words used are shown in the following table:

| Symbol                                                                              | Explanation                                                                                                                                                                                                                                |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|    | <b>DANGER!</b><br><b>Type and source of hazard.</b><br>Consequence: Failure to observe will lead to fatal injury.<br> Measure to prevent the hazard.      |
|    | <b>WARNING!</b><br><b>Type and source of hazard.</b><br>Consequence: Failure to observe will lead to serious injuries.<br> Measure to prevent the hazard. |
|   | <b>CAUTION!</b><br><b>Type and source of hazard.</b><br>Consequence: Failure to observe will lead to minor injuries.<br> Measure to prevent the hazard. |
|                                                                                     | <b>NOTE</b><br><b>Type and source of hazard.</b><br>Consequence: Failure to observe will lead to material damage.<br> Measure to prevent the hazard.    |
|  | INFORMATION:<br>Tip on operation.                                                                                                                                                                                                          |

Tab. 2:        Explanation of the symbols and signal words used

1.6 OVERVIEW OF THE DEVICE SIGNS USED

Warning and information signs with the following meanings are attached to all Backmasters EB 30<sup>MT</sup> / EB 30 XL<sup>MT</sup> where they are clearly visible:

| Sign                                                                                                                  | Meaning                                                   |
|-----------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------|
|                                      | <b>DANGER!</b><br>"Dangerous electrical voltage!"         |
|                                      | <b>WARNING!</b><br>"Hot surface up to 150 °C!"            |
|                                      | <b>WARNING!</b><br>"Hot fluids in insert containers!"     |
|                                      | <b>DANGER!</b><br>"Risk of fire"                          |
|                                      | <b>WARNING!</b><br>"Hot steam can be expelled!"           |
|                                      | MARKING<br>"Equipotential bonding connection"             |
| <br>Name _____<br>Unterschrift _____ | MARKING<br>"Completed device testing and quality control" |

Tab. 3: Overview of the device signs used

1.7      **USE OF FIGURES**



**INFORMATION:**  
Figures are shown as examples and may differ from the supplied in-store baking oven.

1.8      **VARIANTS AND DEVICE SIZES**

| Designation            | Version                |
|------------------------|------------------------|
| EB 30 <sup>MT</sup>    | 3 inserts 440 x 350 mm |
| EB 30 XL <sup>MT</sup> | 3 inserts 600 x 400 mm |

Tab. 4:      Overview of device sizes and versions

## 2 SAFETY

---

All Eloma devices comply with the relevant safety standards. However, this does not mean that all residual risks, such as those caused by incorrect operation, can be ruled out.

### 2.1 QUALIFICATIONS OF OPERATING STAFF

Operating staff must be familiar with and adhere to the respective valid regional regulations when operating the Backmaster.

The standards and regulations which are frequently referenced, are valid in Germany.

The following conditions must be met:

- ▶ Make sure that the device is only operated and cleaned by persons who have received instruction, regular training and safety briefing.
- ▶ Make sure that the Backmaster EB 30 <sup>MT</sup> / EB 30 XL <sup>MT</sup> is only operated and cleaned by persons who have read the operating instructions for the in-store baking oven attentively and in full, have been instructed sufficiently on their content, and have understood the safety notes.
- ▶ Make sure that the following category of persons only operates the Backmaster if supervision and instruction is provided by a person with the aforementioned qualifications:
  - Persons with limited psychological, sensory or mental abilities,
  - Persons who do not possess the aforementioned qualifications.
- ▶ Make sure that repairs and maintenance work on the device are only carried out by an authorised Eloma service partner.

## 2.2 SAFETY NOTES

### 2.2.1 BEFORE OPERATION AND IN CASE OF FAULTS



#### **DANGER!**

##### **Personal injury from electric shock!**

- ▶ Only put fully functional and undamaged Backmasters into operation.
- ▶ Do not put devices with a damaged electrical cable into operation. Have a damaged electrical cable replaced immediately by an Eloma service partner.
- ▶ Do not open the housing.
- ▶ In case of malfunction:
  - A) Disconnect the Backmaster from the power supply (e.g. using an external breaker switch) and secure it to prevent it from being switched back on.
  - B) If necessary, close the operating company's water tap.
- ▶ Make sure that repairs are only carried out by an authorised Eloma service partner and/or qualified specialists.



#### **WARNING!**

##### **Risk of injury from parts falling out!**

- ▶ Remove loose parts from the baking chamber.



#### **DANGER!**

##### **Perception of the formation of smoke and fires!**

- ▶ In case of the formation of smoke and in case of fire
  - Stop the supply of energy and immediately ventilate the installation location.
  - Notify the fire services.
  - Extinguish fat fires with a fire extinguisher for class F fires. Never use water. Extinguish other fires, e.g. with an ABC extinguisher, CO2 extinguisher or an extinguishing agent suitable for the respective fire class.

### 2.2.2 DURING BAKING OPERATION



#### **CAUTION!**

##### **Risk of crushing when opening and closing the baking chamber door!**

- ▶ Make sure that there is nobody in the pivoting range of the baking chamber door.
- ▶ Close the baking chamber door carefully.



### **WARNING!**

#### **Risk of burns from hot surfaces!**

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Do not touch the rack or baking trays when removing the cooked product.
- ▶ Do not touch the door glass or housing.
- ▶ Do not touch the exhaust air or waste water pipes.



### **WARNING!**

#### **Risk of scalding from hot liquids!**

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Close the baking chamber door carefully.
- ▶ If containers are filled with liquid or liquefied baking product during baking, only insert levels must be used which allow the operator to view the inserted containers (recommended maximum insert height approximately 1.60 m from the access level).



Fig. 1: Sticker, Caution! Hot fluids in insert containers (included with delivery)



### **WARNING!**

#### **Risk of scalding due to hot air and hot steam!**

Hot air and hot steam can escape when opening the in-store baking oven door.

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Open the baking chamber door carefully.



### **CAUTION!**

#### **Risk of toppling if the device is loaded top-heavy!**

- ▶ Load the rack evenly.



### **WARNING!**

#### **Risk of fire due to combustible materials, soiling and grease films!**

- ▶ Do not load the baking device with food products which contain highly flammable substances (e.g. food products with alcohol).
- ▶ Make sure that there are no flammable materials above the Backmaster.
- ▶ Do not store any flammable materials, gases or liquids (e.g. petrol) in the vicinity of in-store baking ovens.
- ▶ Do not attach any highly flammable materials above the Backmaster.
- ▶ Clean in-store baking ovens regularly and adhere to the cleaning instructions.
- ▶ Do not operate in-store baking ovens in a toxic or explosive atmosphere.
- ▶ When installing under a hood: Switch on the hood during operation.



### **CAUTION!**

#### **Material damage due to improper or non-intended use!**

- ▶ Use accessories in the baking chamber properly in order to prevent the door glass from breaking.
- ▶ Make sure that there are no objects in the pivoting range of the baking chamber door.
- ▶ Make sure that the ambient temperature of the Backmaster is above +4 °C.
- ▶ Only connect USB memory sticks with a Flash-based memory.
- ▶ Do not use force to insert USB memory sticks.
- ▶ Always insert USB memory sticks before reading/writing and do not remove them until the data transfer has been completed.



### **CAUTION!**

#### **Damaged glass panes!**

- ▶ Do not operate the device with damaged glass panes and faulty baking chamber light.
- ▶ Dispose of any baking goods which are contaminated with glass fragments.



### **CAUTION!**

#### **Material damage due to overheating!**

- ▶ Make sure that the supply air opening and ventilation slats are unobstructed and not covered.
- ▶ Keep the area between the device feet free in order to make sure that there is sufficient ventilation underneath the Backmaster.

### 2.2.3 DURING CLEANING



#### **WARNING!**

##### **Risk of burns from hot surfaces!**

- ▶ Allow the Backmaster to cool down slowly before cleaning.



#### **WARNING!**

##### **Risk of chemical burns from cleaners and rinsing agents!**

When carrying out manual cleaning:

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- ▶ Do not inhale the spray mist from the cleaner or rinsing agent.



#### **CAUTION!**

##### **Risk of material damage due to improper cleaning!**

- ▶ Do not clean the housing with a water jet, steam cleaner or a high-pressure cleaner.
- ▶ Only use the stipulated cleaner and rinsing agent.
- ▶ Do not clean the housing with flammable cleaners.
- ▶ Adhere to the cleaning intervals.

### 2.2.4 HYGIENE



#### **CAUTION!**

##### **Health hazard due to insufficient hygiene!**

- ▶ Adhere to the cleaning intervals.
- ▶ Clean the racks and baking accessories before use.

### 2.2.5 MAINTENANCE



#### **WARNING!**

##### **Risk of fire due to improper maintenance!**

- ▶ Make sure that maintenance work is only carried out by an authorised Eloma service partner.
- ▶ Adhere to the maintenance intervals.
- ▶ Adhere to the rules of conduct in case of fire.

## 3 READINESS FOR OPERATION

### 3.1 SWITCHING THE BACKMASTER EB 30<sup>MT</sup> / EB 30 XL<sup>MT</sup> ON AND OFF



#### **CAUTION!**

#### **Condensation due to a change in ambient temperature!**

Damage to the control elements.

- ▶ Make sure that the ambient temperature of the Backmaster is above +4 °C.

#### 3.1.1 SWITCHING ON THE DEVICE

1. Open the operating company's water connection and check whether there is sufficient water in the tank.
2. Press the **On/Off** key.  
The start setting is displayed.  
The Backmaster EB 30<sup>MT</sup> / EB 30 XL<sup>MT</sup> is ready for operation.

#### 3.1.2 SWITCHING OFF THE DEVICE FOR SHORT BREAKS IN OPERATION

1. Press the **On/Off** key.  
The touch screen display is extinguished.
2. Close the operating company's water connection.
3. Open the baking chamber door.

#### 3.1.3 MEASURES IN CASE OF A POWER INTERRUPTION OR POWER FAILURE



#### **INFORMATION:**

Characteristics of the Backmaster in case of power failure:

- The display is extinguished.
  - The fan wheel stops.
  - The heater stops.
- ▶ Close the operating company's water connection.
  - ▶ Open the baking chamber door.

#### **NOTE**

- ▶ When the power supply is restored, the Backmaster runs in standby mode. Further instructions (continue or cancel baking program) are shown on the display screen.

### 3.2 OPENING/CLOSING THE DOOR AND LOADING/EMPTYING THE DEVICE

#### NOTE

- ▶ Before starting work, familiarise yourself with section 2 "Safety" and the special notes and warnings.
- ▶ Only use the stipulated sizes of containers and trays.
- ▶ Make sure that the racks engage securely and that the containers and trays rest securely in place.
- ▶ Always position the container or tray in a horizontal position (supported at the same height on the left and right).
- ▶ Adhere to the maximum load.
- ▶ If containers are filled with liquid or liquefied baking product during baking, only insert levels must be used which allow the operator to view the inserted containers (recommended maximum insert height approximately 1.60 m from the access level).
- ▶ Always remove these containers in a horizontal position and, wherever possible, only move them with a cover attached.

#### 3.2.1 WORKING SEQUENCE

- ▶ Push the tray or container into the desired insert level. Wherever possible, start at the bottom.
- ▶ Close the baking chamber door by pushing it gently. The baking program starts automatically with the first baking step.
- ▶ The door can be opened at any time during the baking process, to load new goods as necessary, by selecting <Open door>.
  - The baking program is paused.
  - After inserting the goods, close the door.
  - The program continues from the same point.
- ▶ At the end of the program a signal sounds, the door opens automatically (in accordance with the setting in the service menu).
- ▶ The baking program end signal sound and the time delay for the opening of the door can be set in the service menu (default setting = 3 seconds).
- ▶ Remove the tray or container.



Fig. 2: Screen after unexpected deactivation (e.g. power failure)

### 3.3 DOOR LATCH, EMERGENCY RELEASE



**INFORMATION:**

- ▶ The Backmaster is equipped with an automatic door latch.

The door can be opened during or after operation using the **Open door** sensor key.



**CAUTION!**

**Skin burns or scalding of the skin and eyes!**

As a result of the door opening automatically after or during the baking process.

- ▶ Wear safety goggles and protective gloves.

**NOTE**

- ▶ In case of a fault, power failure or if the devices are without power the door can simply be opened mechanically.
- ▶ There is an emergency release underneath the door on the side where the handle is.
- ▶ Push the emergency release down. The door springs open.

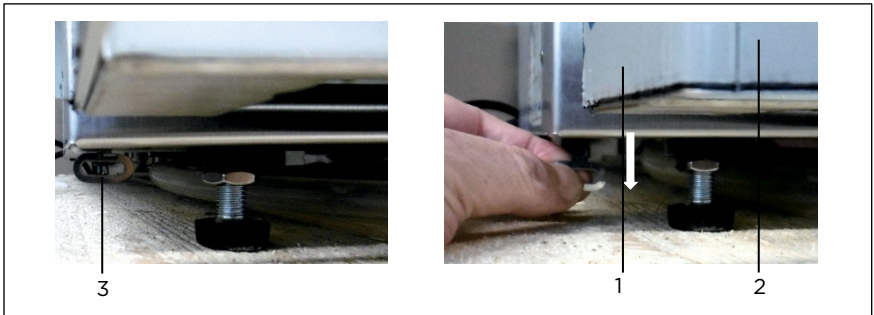


Fig. 3: Door latch emergency release

- 1 Handle
- 2 Door
- 3 Emergency release

### 3.4 OPTIONS AND ACCESSORIES

#### 3.4.1 DEVICE WITH WATER TANK (OPTIONAL)



##### INFORMATION:

- ▶ On devices with a water tank the device can be filled with water manually.
- ▶ The water tank has a capacity of approximately 2 l.
- ▶ The water tank is situated in the top part of the device, next to the controller.
- ▶ When the content drops below 250 ml, a topping up reminder appears on the screen.
- ▶ Refill messages respectively appear on the screen at 30%, 15%, 10%, and 5% of the tank capacity.

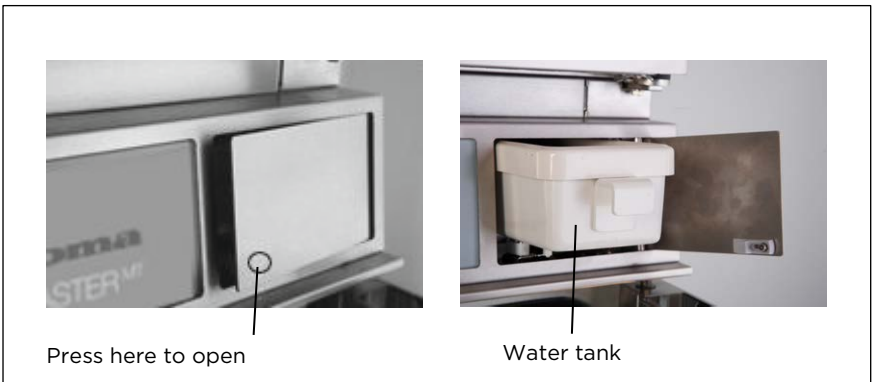


Fig. 4: Removing the water tank

##### Sequence for filling the water tank

1. Remove the water tank from the housing.
2. Firmly press on the flap in the operating panel to open it.
3. Briefly push the water tank upwards by the handle and then pull it out straight.
4. Open the cover and fill the water tank with water up to the mark.



##### INFORMATION:

- ▶ Set the tank down on a horizontal surface.

5. After filling, close the water tank so that the water tank cover engages in place.
6. Push the water tank into the designated space as far as it will go.
7. Close the flap in the operating panel. The Backmaster is ready for operation.

### NOTE

#### **Damage caused by incorrect installation of the water tank!**

- ▶ Only insert the water tank with the cover closed.
- ▶ Only top up with soft water.
- ▶ Make sure that no dirt gets into the water tank.

### 3.4.2 USE OF A CONDENSATION HOOD

An optional condensation hood is available for the Eloma Backmaster. It is fully automatic and activated by the in-store baking oven.

The steam and vapours are condensed during baking by air-cooled plate condensers.



#### INFORMATION:

Further options (e.g. frames, mixed frames, consoles) are available.

### 3.4.3 INSTALLATION OF PROCONNECT COMMUNICATION



#### INFORMATION:

The device must be in standby mode. Otherwise, switch off the device.

1. Establish the communication connection between the PC and Backmaster
  - as a point-to-point (LAN) with the respective connection cable.
  - by connecting a USB stick.
2. Set the device address on the ProConnect to the device address of the Backmaster:
  - Menu/Settings/Device address
3. Select the appropriate connection in the ProConnect device properties, creating a new profile as necessary.



#### INFORMATION:

- ▶ In the setting dialogues for the device address and interface you have the option of testing the communication.
- ▶ Refer to the ProConnect instructions for further information.

### 3.4.4 NETWORK CONNECTION WITH A KITCHEN CONTROL SYSTEM OR BAKING CONTROL SYSTEM

A network connection using a kitchen control system or baking control system is possible if certain hardware and software requirements are met.

- ▶ Please contact Eloma Customer Service.

## 4 DESCRIPTION OF THE DEVICE - FUNCTIONAL PARTS, OPERATION AND DISPLAYS

---

### 4.1 CHARACTERISTICS OF THE ELOMA BACKMASTER EB 30<sup>MT</sup> AND EB 30 XL<sup>MT</sup>

The function of the Backmaster EB 30<sup>MT</sup> or EB 30 XL<sup>MT</sup>, as Eloma's multifunctional in-store baking oven, is characterised by unique evenness of consistency and surface browning of the finished baked goods because it allows you to prepare baked goods in the respective baking climate. The temperature and steam quantity can be varied freely and harmonised for the desired baking process.

Simple operation and high-grade workmanship – this combination is our recipe for success for a durable product. Using Climatic®<sup>MT</sup> the baking temperature can be set between 30 °C and 250 °C to the exact degree, and the steam quantity can be set between 10 – 1000 ml or in seconds (in accordance with the setting in the service menu).

The Backmaster is used in restaurants, industrial kitchens, preparation kitchens, service stations and canteens, for instance. The wealth of variants of set-up and combination options with identical and different devices makes for another benefit. The baking process is programmable and can be supplemented and combined with a large range of additional and special functions. The user-friendly controller, integrated with a touch screen, with a selection of preconfigured baking programs and multiple measuring

## 4.2 FUNCTIONAL PARTS OF THE EB 30<sup>MT</sup>, EB 30 XL<sup>MT</sup>

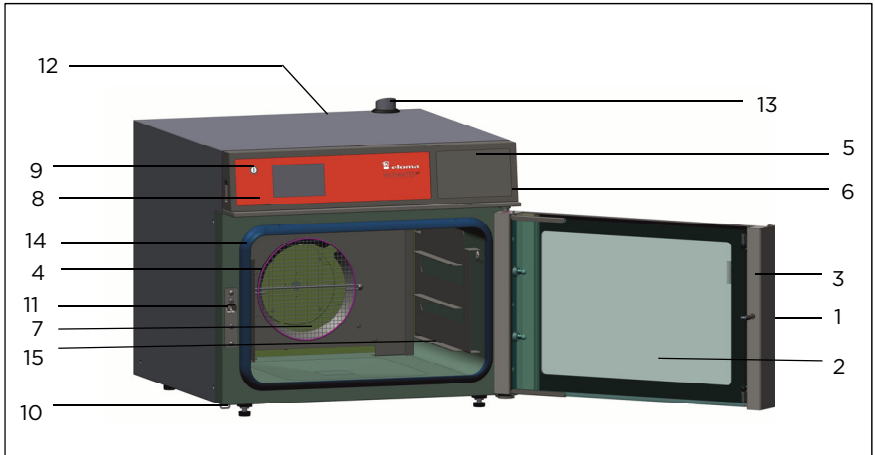


Fig. 5: Main components of the EB 30<sup>MT</sup>, EB 30 XL<sup>MT</sup> (in this case right-hinged)

- 1 Door latch and door handle
- 2 Inner window pane
- 3 Baking chamber door
- 4 Baking chamber
- 5 Water tank (optional - see section 3.4.1)
- 6 USB connection port (on the side of the operating panel)
- 7 Fan wheel, heater with protective grating
- 8 Operating panel with touch display screen
- 9 On/Off key
- 10 Emergency release (see section 3.3)
- 11 Door lock
- 12 Supply air opening (at the rear of the device)
- 13 Exhaust air pipe
- 14 Door seal
- 15 Rack, right/left

### **4.3 BAKING IN CONVECTION MODE**

#### **4.3.1 BAKING WITH DRY AIR**

Convection mode with dry air can be used to bake. This operating mode is suitable for baked goods which are supposed to be crunchy and browned.

#### **4.3.2 BAKING WITH MOISTURE**

Hot air with humidification can be used to bake baked goods with hot air. The air is sporadically humidified.

4.4 HACCP REPORT

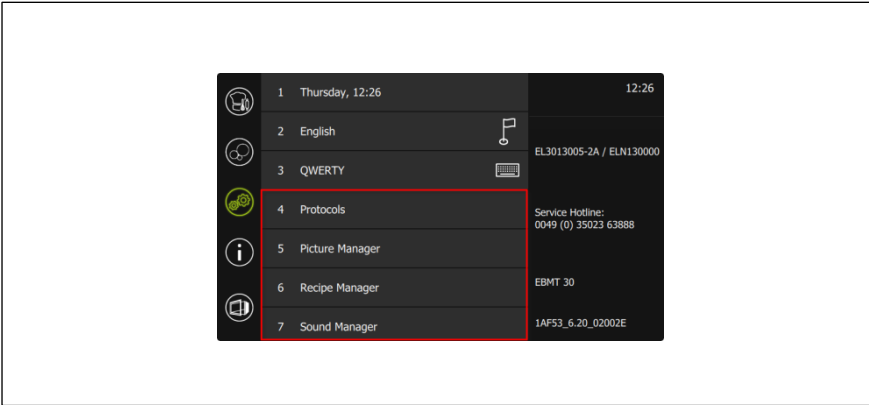


Fig. 6: Possible directories for external data transfer

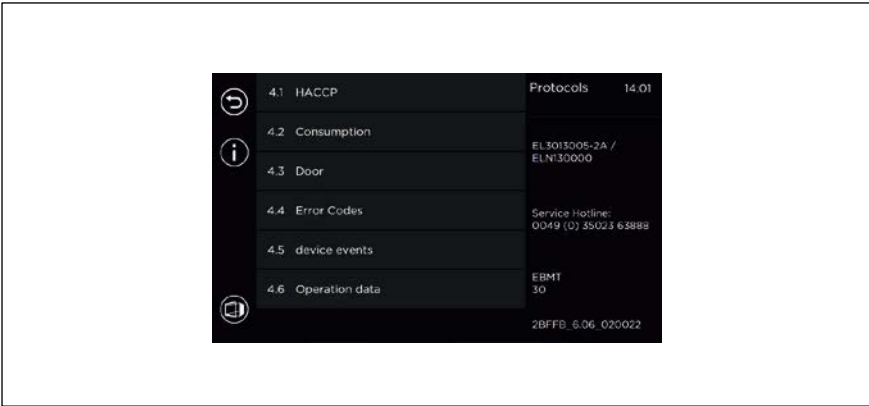


Fig. 7: Upload reports

During operation all the baking data of a baking program is stored in an HACCP (Hazard Analysis and Critical Control Points) report. The HACCP report can be displayed on the device, transferred to an external computer on a USB stick or by LAN (optional), and analysed and printed using ProConnect.

4.5 USB INTERFACE

The USB interface is used to transfer the content of the memory being read out to an external USB stick (Flash memory). Inversely you can also import the user's software updates and baking programs to the Backmaster's memory. Only active when an USB stick is connected.



INFORMATION:

In order to ensure that data (baking programs, images, sounds) is transferred successfully, the current screen must not be changed during the USB uploading/downloading process on the device!

The screens for uploading/downloading programs, images and sounds are structured similarly.

4.5.1 DEVICE TO USB TRANSFER

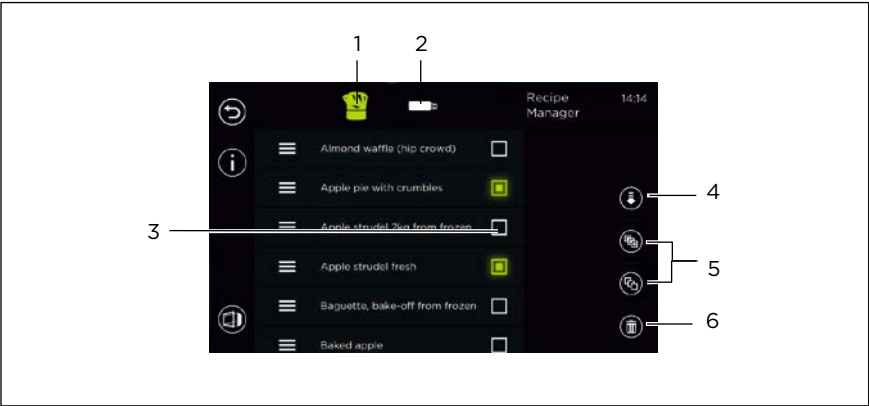


Fig. 8: Screen for uploading/downloading via program management

| Item | Symbol | Designation/function                                                                                                                   |
|------|--------|----------------------------------------------------------------------------------------------------------------------------------------|
| 1    |        | Data on the Backmaster                                                                                                                 |
| 2    |        | Data on USB stick                                                                                                                      |
| 3    |        | List of available baking programs (images, sounds) <div><div></div>Activation is performed by clicking on the check box (green).</div> |

| Item | Symbol                                                                            | Designation/function                 |
|------|-----------------------------------------------------------------------------------|--------------------------------------|
| 4    |  | Upload/Download fields               |
| 5    |  | Select all / Remove selection fields |
| 6    |  | Delete baking program field          |

Tab. 5: Symbols for external data transfer screen

The following data can be copied from the Backmaster to the USB stick. This data can also be analysed, edited and printed using Eloma's ProConnect software.

- Baking programs
- Reports (HACCP, fault lists, log files)

4.5.2 USB TO DEVICE TRANSFER

The respective management screen can be used to transfer

- baking programs
- images
- sounds

to the Backmaster (see Fig. 3 and Tab. 5).

4.6 EDITING THE BASIC SETTING

The Backmaster is supplied with a default national setting. The basic settings can be changed by the user on the Settings/Service screen.

4.6.1 BASIC SETTING PARAMETERS

The following parameters can be changed in the *Settings/Service* menu:

- Day and time
- User language
- Keyboard layout
- Reports and operating data recording

4.6.2 CHANGE THE BASIC SETTING

To change the basic settings, the following access data is required:

- Password: "1234" or "asdf"

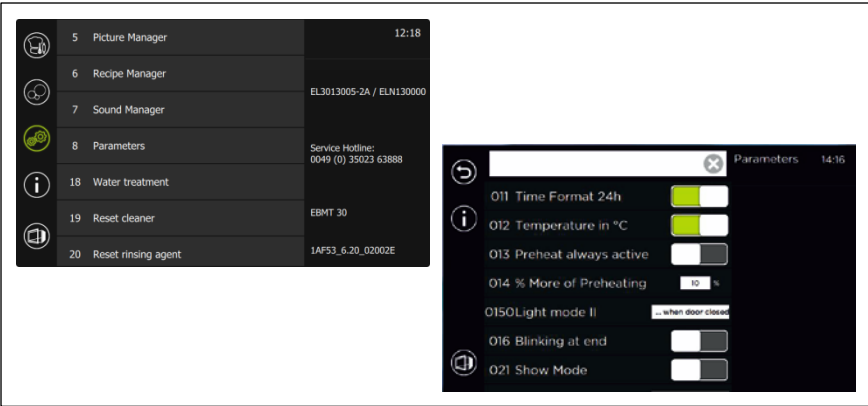


Fig. 9: Process to change the parameter settings

The following parameters, for instance, can be changed:

1. Time display format:
  - 24 hour clock
  - 12 hour clock with am/pm
2. Unit for temperature displays
  - °C
  - °F
3. Preheating ON
4. Lighting
5. Show mode
6. Sound settings
  - Preheat end
  - Program end
  - Multi baking/slot end
  - Multi baking/slot start
  - Step end

## 5 CONTROL SYSTEM STRUCTURE AND OPERATION

### 5.1 MAIN ELEMENTS OF THE OPERATING PANEL



Fig. 10: Elements of the operating panel

- 1 ON/OFF key
- 2 Touch screen panel
- 3 Port for USB stick

#### **ON/OFF key**

Switches the Backmaster EB 30<sup>MT</sup> / EB 30 XL<sup>MT</sup> on and off (membrane keyboard)

#### **Touch screen**

Display, individual menu selection and input confirmation by selecting the respective icon/button and operation using Climatic® MT monitor.

#### **Port for USB stick**

Transfer of data from/to the device

5.1.1 START SETTINGS



Fig. 11: The Backmaster is ready for operation

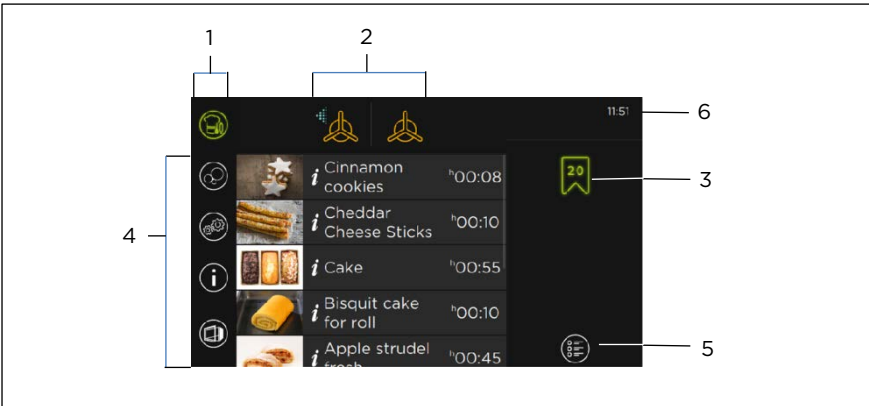


Fig. 12: Start display for baking

| Item | Symbol | Designation/function  |
|------|--------|-----------------------|
| 1    |        | Main menu             |
|      |        | Baking menu field     |
|      |        | Start interface       |
|      |        | manual cleaning field |

| Item | Symbol                                                                             | Designation/function                                                     |
|------|------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
|      |   | <b>Settings and service</b> field<br>Start interface                     |
|      |   | <b>Eloma information</b> field<br>Start interface                        |
|      |   | <b>Open manual door</b> field<br>Start interface                         |
| 2    |   | <b>Baking with automatic steam injection</b> field                       |
|      |   | <b>Baking without steam injection</b> field                              |
| 3    |   | <b>Last*20</b> field<br>Shows the last 20 baking programs to be selected |
| 4    |                                                                                    | Baking programs<br>Shows the action bar when clicked                     |
| a    |   | Photo of baked goods (optional)                                          |
| b    | Baguette                                                                           | Designation of baked goods                                               |
| c    | <sup>h</sup> 00:12                                                                 | Total baking time                                                        |
| 5    |  | <b>Program list</b> field                                                |
| 6    | 08:41                                                                              | Current time                                                             |

Tab. 6: Start display

5.2 MANUAL BAKING

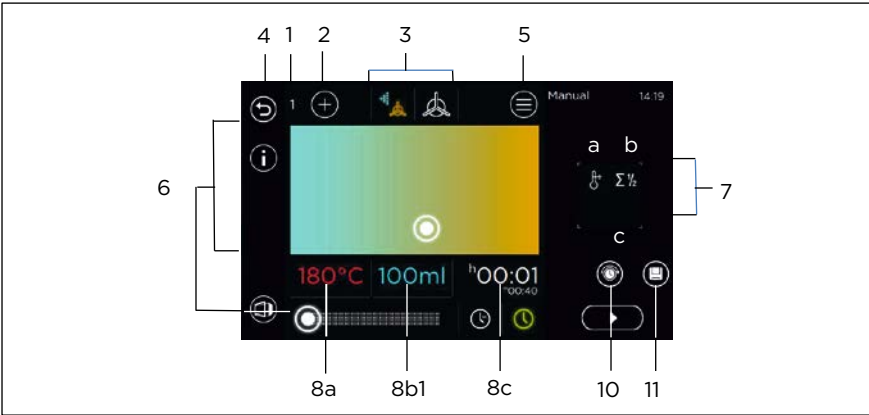


Fig. 13: Baking with steam injection

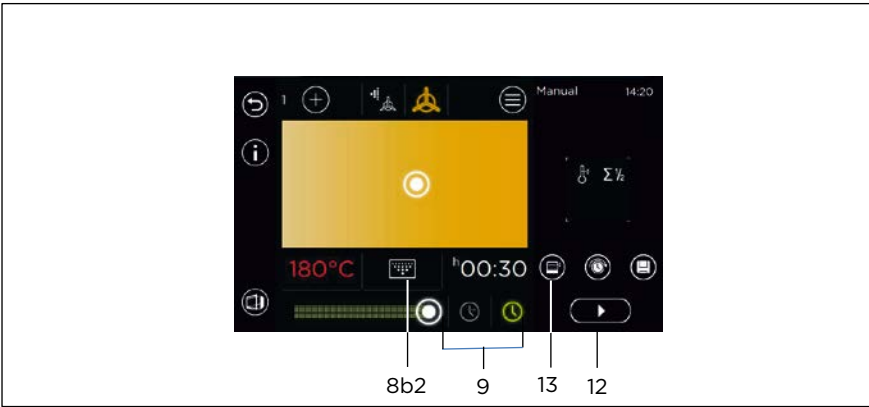
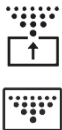


Fig. 14: Baking without steam injection

| Item | Symbol | Designation/function                                                                         |
|------|--------|----------------------------------------------------------------------------------------------|
| 1    | 1      | Number of baking steps                                                                       |
| 2    |        | <b>Add baking step</b> field<br>▶ Add new baking step after currently displayed baking step. |
| 3    |        | Baking operating mode                                                                        |

| Item | Symbol                                                                              | Designation/function                                                                                                                                                                                                                                                                                                            |
|------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| a    |    | <b>Baking with steam injection</b> field                                                                                                                                                                                                                                                                                        |
| b    |    | <b>Baking without steam injection</b> field                                                                                                                                                                                                                                                                                     |
| 4    |    | <b>Back</b> field                                                                                                                                                                                                                                                                                                               |
| 5    |    | <b>Step overview</b> field<br>▶ Display of program steps                                                                                                                                                                                                                                                                        |
| 6    |                                                                                     | Climatic <sup>®MT</sup> Monitor and slider<br>▶ Slide the cursor in the Climatic <sup>®MT</sup> Monitor or on the slider to change the following settings:<br>- In baking operating mode with steam injection: Target temperature and steam injection<br>- In baking operating mode without steam injection: Target temperature |
| 7    |                                                                                     | Additional functions<br>▶ Selected additional functions are highlighted in green.                                                                                                                                                                                                                                               |
| a    |    | <b>Preheating</b> field<br>▶ Preheating is activated.                                                                                                                                                                                                                                                                           |
| b    |    | <b>Half occupancy</b> field<br>▶ Low energy consumption for utilisation of less than full capacity when activated.                                                                                                                                                                                                              |
| 8    |                                                                                     | Parameter settings                                                                                                                                                                                                                                                                                                              |
| a    | 180°C<br>356°F                                                                      | Temperature (in °C or °F)<br>▶ Sets the baking temperature.                                                                                                                                                                                                                                                                     |
| b1   | 100ml                                                                               | <b>Steam injection</b> field<br>▶ Sets steam injection (in ml or seconds).<br>In baking operating mode with steam injection only!                                                                                                                                                                                               |
| b2   |  | <b>Supply air</b> field<br>▶ Opens/closes supply air.<br>When baking without steam injection only!                                                                                                                                                                                                                              |

| Item | Symbol                                                                                                                                                                                              | Designation/function                                                                                                                                                                                                            |
|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| c    | <div><div><div><div></div><div>h00:01</div></div><div><div></div><div>m00:40</div></div></div></div>                                                                                                | <b>Baking time and off time</b> field <ul style="list-style-type: none"><li>▶ Sets the baking time for the selected baking step.</li><li>▶ Sets the off time when baking with steam injection.</li></ul>                        |
| 9    | <div><div></div><div></div></div> | <b>Off time</b> field <ul style="list-style-type: none"><li>▶ Set the off time in seconds.</li></ul> <b>Baking step</b> field <ul style="list-style-type: none"><li>▶ Controls the baking step using the baking time.</li></ul> |
| 10   |                                                                                                                    | <b>Time preselection</b> field <ul style="list-style-type: none"><li>▶ Opens the <i>Time preselection</i> window.<br/>Only available before starting the program!</li></ul>                                                     |
| 11   |                                                                                                                    | <b>Save</b> field <ul style="list-style-type: none"><li>▶ Switches to the <i>Save</i> screen.<br/>Only available before starting the program!</li></ul>                                                                         |
| 12   |                                                                                                                    | <b>START</b> field <ul style="list-style-type: none"><li>▶ Starts the baking program.<br/>Only available before starting the program!</li></ul>                                                                                 |
| 13   |                                                                                                                    | <b>Multi-baking</b> field <ul style="list-style-type: none"><li>▶ Selects single-step programs with the same settings for multiple mode.</li></ul>                                                                              |

Tab. 7:       Setting manual baking

### 5.3 GENERATING, SELECTING AND EDITING PROGRAM STEPS

#### 5.3.1 GENERATING PROGRAM STEPS



Fig. 15: Selection of temperature, steam injection, baking time and off time using *Climatic\*MT* screen

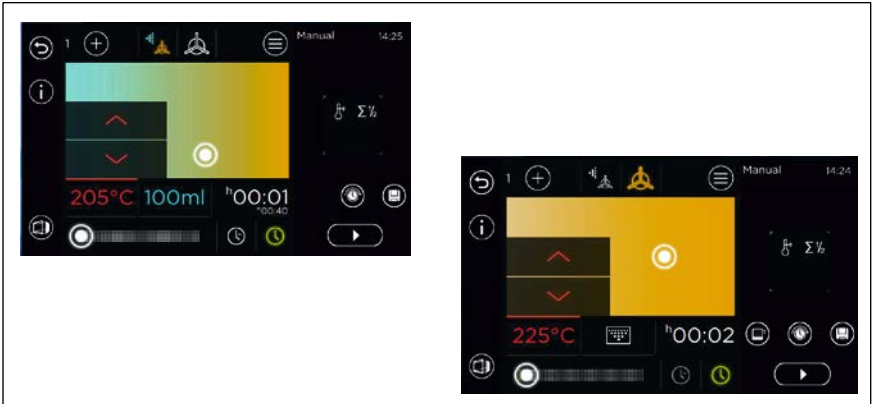


Fig. 16: Selection of temperature, steam injection, baking time and off time using **UP/DOWN** keys

- ▶ Enter and set the desired temperature, steam quantity, baking time and off time using Climatic<sup>®</sup> MT by sliding the control or using the **UP/DOWN** keys by and selecting the parameters.
- ▶ The exhaust air flap is set to open or closed using the additional functions.
  - The **Preheating ON** sensor key is activated.
- ▶ Once the target temperature has been reached, an acoustic signal sounds and preheating is stopped.



### INFORMATION:

- The target temperature is held for a maximum of 1 hour.
- Load the device, close the door, the baking program starts with the first baking step.
- At the end of the program a signal sounds, the door opens automatically (in accordance with the setting in the service menu).
- The display of program progress appears on the screen.
- Additional manual steam injection is possible at all times.

### 5.3.2 ADDING, VIEWING AND CHANGING PROGRAM STEPS

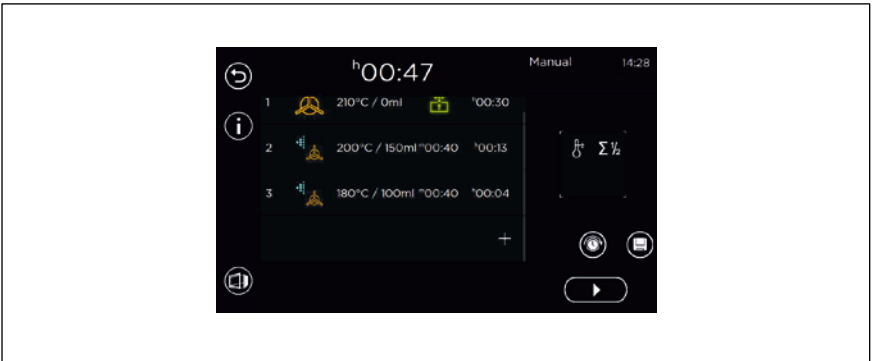


Fig. 17: Adding baking steps

- ▶ Input of first step as described in section 5.3.1.
- ▶ If multiple baking steps are entered, the function **Add baking step** has to be selected after setting the parameters for each.
- ▶ The number of baking steps is increased by one.
- ▶ After entering the last baking step, save the baking program.



### INFORMATION:

- The maximum number of number of baking steps is 20.
- Baking steps can be edited before and during the baking process.

### 5.3.3 DELETING PROGRAM STEPS

- ▶ Call up a baking program with multiple steps.
- ▶ Select the **Step overview** field.
- ▶ Touch and hold the baking step you wish to delete for approximately 10 seconds. The step is deleted.
- ▶ Save the baking program.



#### INFORMATION:

Baking steps cannot be deleted whilst the baking program is in progress.

## 6 MANAGING PROGRAM(S)

### 6.1 SAVE PROGRAM(S) SCREEN

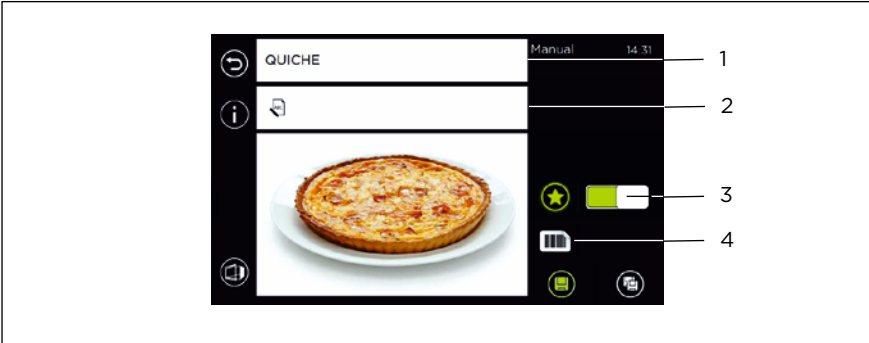


Fig. 18: Saving a new program

| Item | Symbol                                                                              | Designation/function                                                                                |
|------|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| 1    | Quiche                                                                              | <b>Program name</b> field<br>▶ Enter the program name using the keypad.                             |
| 2    | 12345                                                                               | <b>Numerical program</b> field<br>▶ Enter the program no. using the keypad.                         |
| 3    |    | <b>Favourites</b> field<br>▶ Adds to favourites or removes from favourites using the slider switch. |
| 4    |  | <b>Barcode</b> field<br>▶ Outputs the program as a barcode.                                         |

Tab. 8: Saving a new program

6.2 DELETE PROGRAM(S) SCREEN

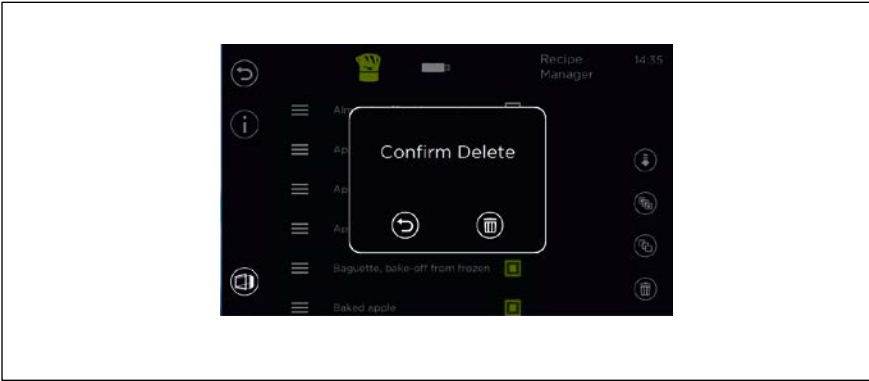


Fig. 19: Deleting baking program(s)

| Item | Symbol | Designation/function                                                                                                             |
|------|--------|----------------------------------------------------------------------------------------------------------------------------------|
| 1    |        | <b>Delete data from device</b> field<br>▶ Deletes the programs on the device.                                                    |
| 2    |        | <b>Delete data on USB stick</b><br>▶ Deletes the programs from the USB stick.                                                    |
| 3    |        | List of available baking programs or images, sounds<br>▶ Selection is performed by clicking on the check box (green).            |
| 4    | <br>   | <b>Upload/Download</b> fields<br>▶ Uploads programs, reports, images and sounds to the device or downloads them from the device. |
| 5    | <br>   | <b>Set/remove select all</b> fields<br>▶ Sets (green) or removes (black) the markings for all programs, images, sounds etc.      |
| 6    |        | <b>Delete</b> field<br>▶ Selected programs, images, sounds etc. are deleted.                                                     |

Tab. 9: Symbols for program management screen / deleting

### 6.2.1 DELETING WORKING STEPS OF PROGRAM(S)

1. Open setting/service with the password "**1234**" or "**asdf**".
2. Call up program management.
3. Select the programs you wish to delete.
4. Delete using the delete function (recycle bin).
5. Confirm deletion again.
6. The program has been removed from the device.
7. Back to the program interface (see Tab. 5).

### 6.3 COPYING AND DUPLICATING PROGRAM(S)

#### 6.3.1 PROGRAM FROM PROGRAM LIST OR LAST\*20

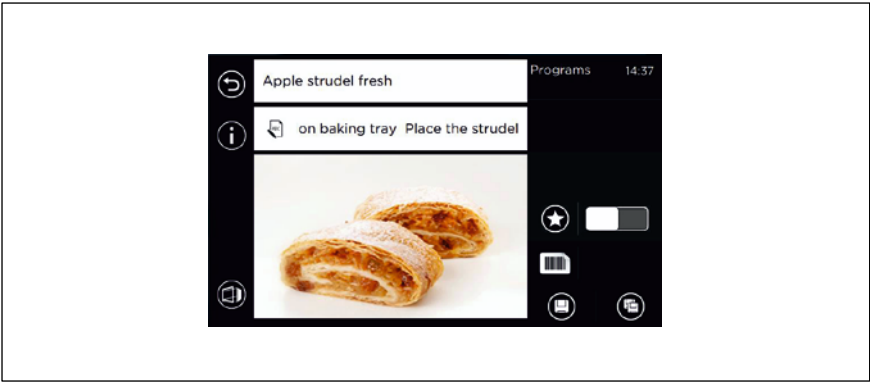


Fig. 20: Copying/duplicating a baking program from the list

1. Open program list/**Last\*20**.
2. Select a program.
3. Select the **Step overview** field.
4. Change or add a program step.
5. Select the **Save** field.
6. Edit the input as necessary (add to favourites and assign to a menu group, for instance).
7. Confirm saving or duplication.

#### 6.3.2 GENERATING A NEW BAKING PROGRAM

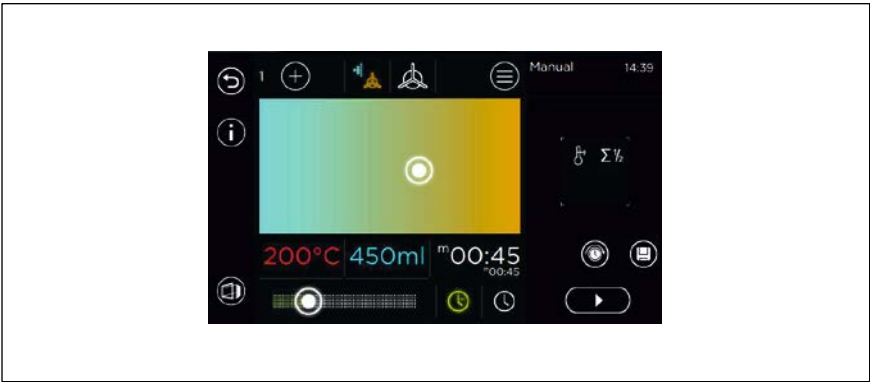


Fig. 21: Generating a new baking program

## Managing program(s)

---

1. Select the parameter using manual program settings, activate additional functions as required
2. Select the **Save** field.
3. Complete input.
4. Confirm saving or duplication.



### INFORMATION:

- The baking program is added to the list.
- The timer setting is not applied when adding during operation.

6.4 SELECTING AND STARTING BAKING PROGRAM(S)

6.4.1 PROGRAM(S) FROM THE PROGRAM LIST/LAST\*20

Searching for a baking program using favourites

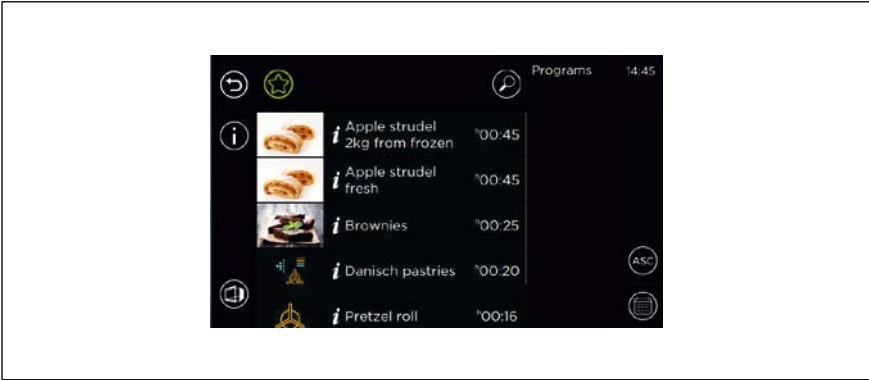


Fig. 22: Calling up and starting a baking program from the list with favourites filter

1. Open the program list.
2. Select the **Favourites** field.  
The list of baking programs is reduced to the selected filter.
3. To select the baking program for which you are searching: Select the baking program.  
– The action line is displayed.
4. Select **START**.

Searching for a baking program by entering keywords

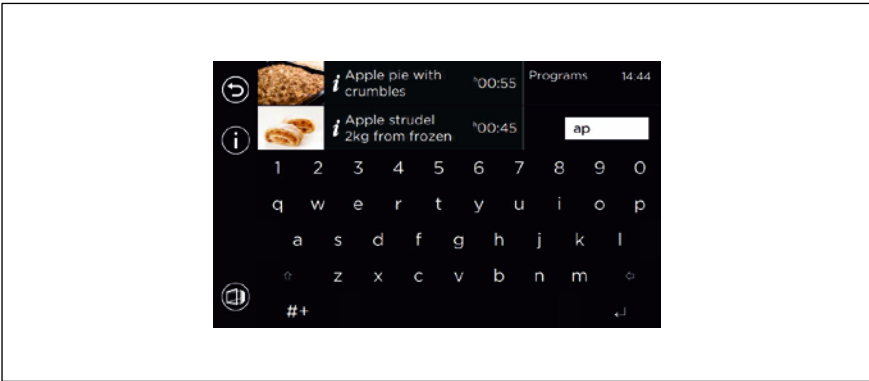


Fig. 23: Searching for a baking program in the list

1. Open the program list.
2. Select the **Search** field.
3. A keypad is displayed.
4. Enter the keyword using the keypad.
5. The list of baking programs is reduced to the entered keyword.
6. To select the baking program for which you are searching: Select the baking program.
  - The action line is displayed.
7. Select **START**.  
Or  
Enter another key word.

### 6.4.2 PROGRAM(S) FROM STEP OVERVIEW

1. Call up the **Program list** field. If necessary, swipe to scroll.
2. Touch the desired program to select it. The program line is displayed.
  - The action line is displayed.**Step overview** can be selected for information.
3. **START** the program.



#### INFORMATION:

Images can only be assigned using the ProConnect program.

### 6.4.3 STARTING A PROGRAM FROM LAST\*20

1. **Call up Last\*20** (display of the 20 most recently used programs).
2. Touch and select the desired program.
  - The action line is displayed.
3. **START** the program.

### 6.5 MANAGING THE WEEKLY PROGRAM

#### 6.5.1 ADDING A WEEKLY PROGRAM

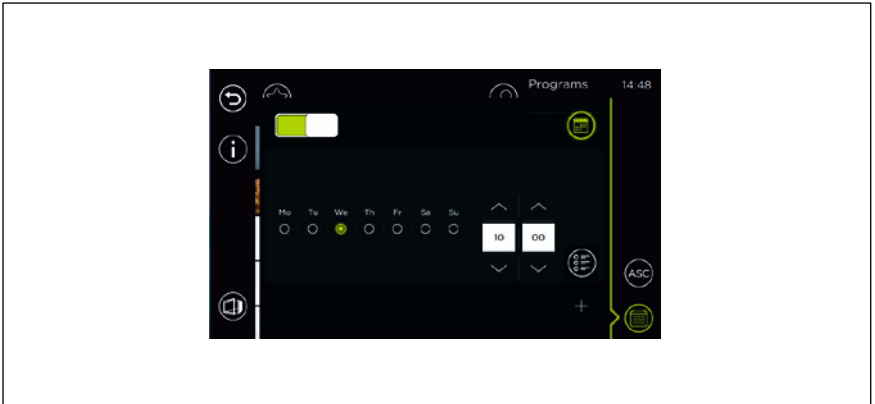


Fig. 24: Adding a weekly program

1. Open the *Program list*.
2. Select the **Weekly program** field.
  - The weekly program selection window is opened.
  - Baking programs which have already been set, are displayed.
3. Select **Add**.
  - Weekly program settings are displayed.
4. Select the desired day of the week by clicking on the selection box (appears in green).
5. Touch the **Up/Down** fields to set the hours and minutes of the time.
6. Select the **Program list**.
  - The list of saved baking programs is displayed.
7. Select the baking program.  
The action line is displayed.
8. Select the **Weekly program** field.  
The selected baking program has been added to the weekly program.

### 6.5.2 CHANGING OR DELETING A WEEKLY PROGRAM



Fig. 25: Changing/deleting a weekly program

1. Select a baking program which has already been added.
  - Weekly program settings are displayed.
2. Change the weekly program settings.  
Or  
Select **Delete** to delete a cooking program from the weekly program.

### 6.5.3 SWITCHING ON/OFF THE WEEKLY PROGRAM

1. Activate the **Weekly program** switch to switch on the weekly program.
  - The field and **Weekly program** switch are highlighted in green.
2. Deactivate the weekly program switch to switch off the weekly program.

### 6.6 "SECURE" ASC MODE (QUICKMODEASC) AND ASC MODE (SPECIAL PROGRAM)



#### INFORMATION:

The two modes QuickModeASC/ASC special program can be used to assign three single-step baking programs with almost identical program settings to the three insert levels.

#### 6.6.1 QUICKMODEASC

In the "secure" QuickModeASC the user is prevented from carrying out incorrect operations which can be of particular interest, e.g. in chain stores. QuickModeASC has to be activated in the *Settings/Service* menu. Further operating options are available for service staff and Eloma's trained customer service department. ASC mode is set, for example by the branch manager. The branch manager defines the programs & images for the ASC screen before actual use.



#### INFORMATION:

- If QuickModeASC is activated, only the ASC screen appears when the device is switched on.
- At the end of the last program, the start display for the ASC module appears.
- ASC baking for the three defined baking programs can be continued.
- It is impossible to return immediately to full mode.

#### QuickModeAS settings and sequence



#### INFORMATION:

QuickModeASC has not yet been activated (first use)!

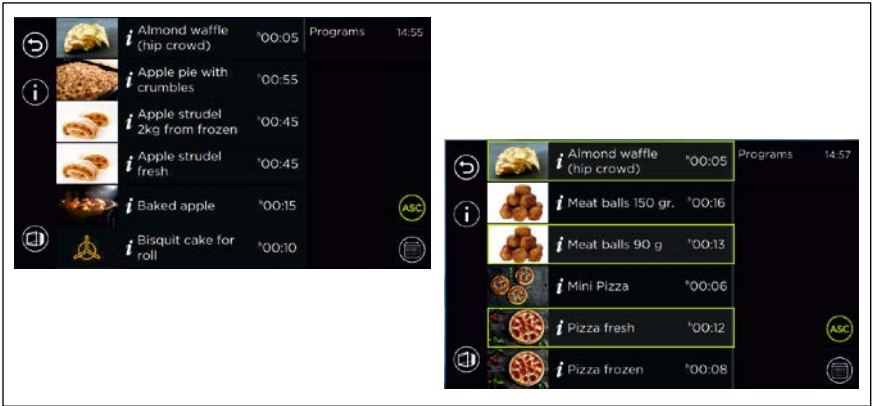


Fig. 26: Program selection list display (QuickModeASC)

1. ASC mode is called up using the special program in the program list.
  - All programs with a single step can be selected (see Fig. 25a).
  - Once the first single-step program has been selected, all other program suggestions which can be baked simultaneously with almost identical program settings, are displayed (see Fig. 25b).
2. Select three baking programs for the insert levels.

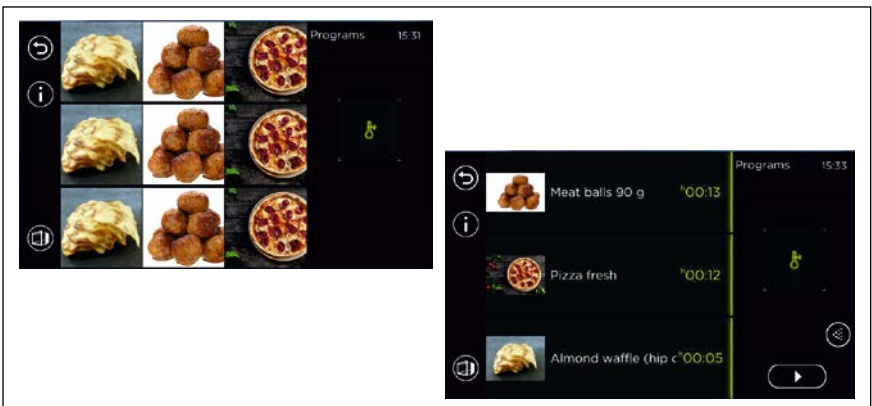


Fig. 27: QuickModeASC list screen (programs selected) ready to **START** (a. preheating for manual selection, b. standby temperature set)

3. Select *Settings/Service*.
4. Enter the password "**asdf**".
5. Enter parameter **121 Mode** or scroll through the parameter list.

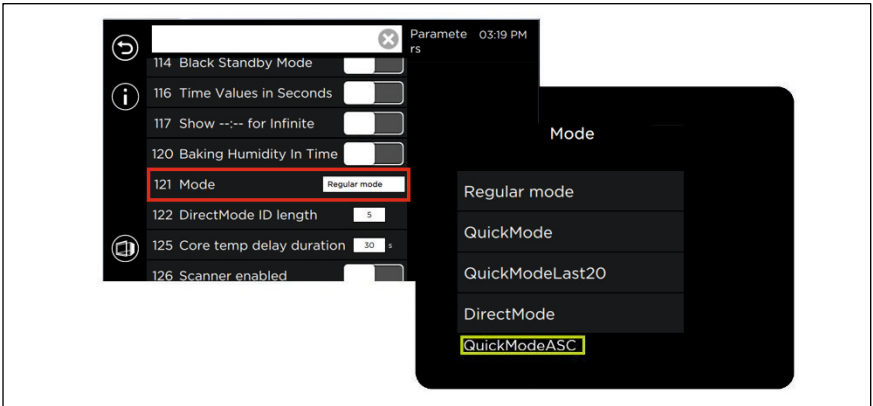


Fig. 28: Activating QuickModeASC in *Settings/Service*

6. Click on mode display and select **QuickModeASC**.
7. **Back** to the start screen.



#### INFORMATION:

- A standby temperature for preheating and holding a constant baking chamber temperature can be selected in *Settings/Service*.
- The device automatically switches to the preheating phase or holds the selected baking chamber temperature for up to 6 hours.  
(CAUTION: High energy consumption!)

8. The *Program selection list display in ASC mode* screen appears (see Fig. 26).
9. Once preheating is complete, the signal sounds and the desired level of the baking chamber can be loaded.
10. The program starts once the door has been closed, and the baking time counts down.

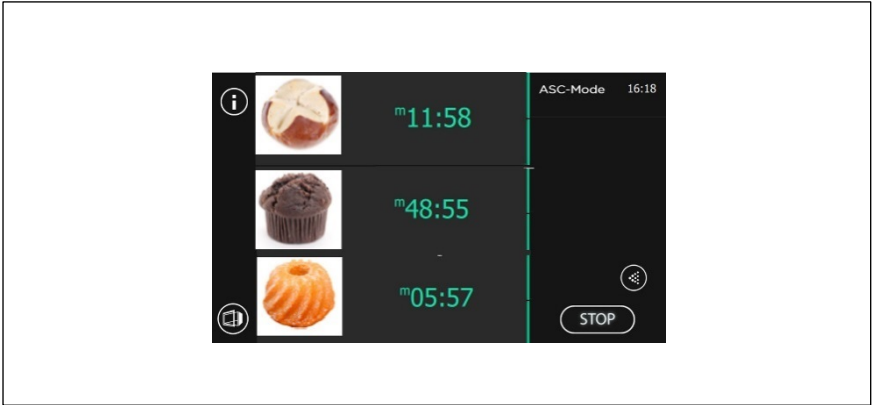


Fig. 29: *ASC mode* screen - Baking programs have been started, the remaining baking time is displayed.

11. Once the baking time of a level has elapsed, a signal sounds, the door opens automatically and the baked goods can be removed.
12. Load new goods (if necessary), select a pictogram.
13. Close the door.



#### INFORMATION:

- Once the last program has been completed, without a new program having been selected, the display returns to the image matrix with the three preconfigured baking programs.
- The display also returns to the image matrix if **STOP** is selected whilst baking is in progress.

### 6.6.2 ASC MODE AS SPECIAL PROGRAM

The "simple" ASC mode is called up using *Special programs*, and selected with the **ASC** field. Once the last ASC program has been completed, the display returns to the start screen. ASC mode (always available for selection in full mode) has to be re-started, and three "new" baking programs with the same parameters can be selected and started.

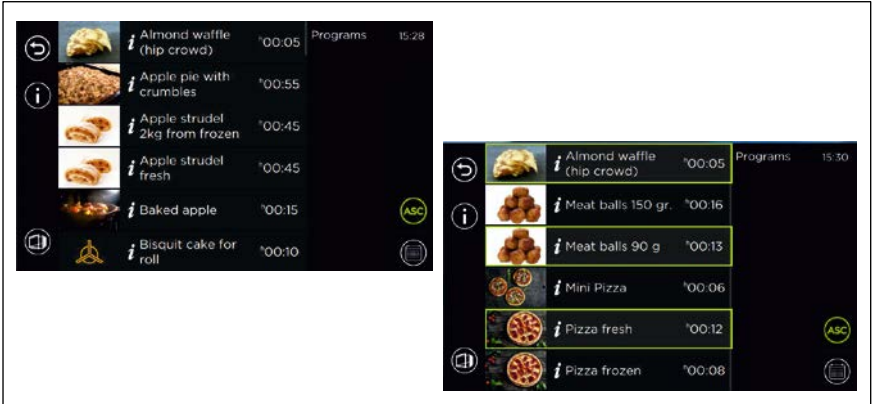


Fig. 30: Program selection list display (ASC special programs)

1. ASC mode is called up using the special program in the program list.
  - All programs with a single step can be selected (see Fig. 29a).
  - Once the first single-step program has been selected, all other program suggestions which can be baked simultaneously with almost identical program settings, are displayed (see Fig 29b).
2. Select three baking programs for the insert levels.

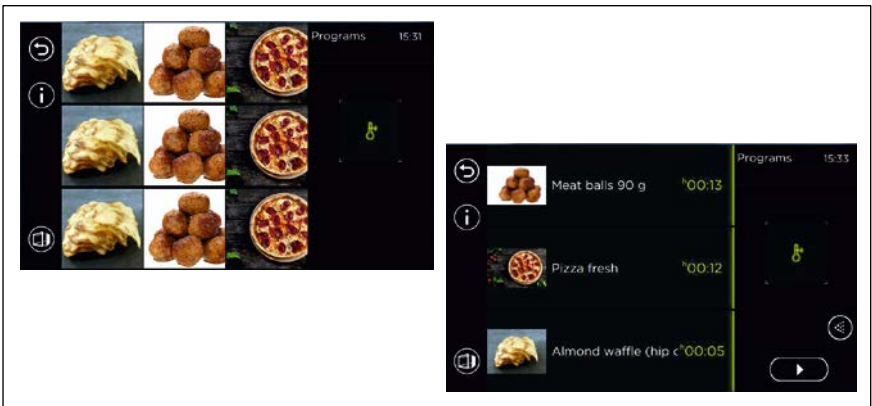


Fig. 31: Start screen after selecting 3 baking programs (a. preheating for manual selection, b. standby temperature set)

3. Select **START**.



INFORMATION:

- The activated baking programs are highlighted in green.
- Select the **ASC mode** field again (it then appears white) to deactivate all the selected programs.

4. After selecting **START**, the three programs are displayed and the baking time counts down.

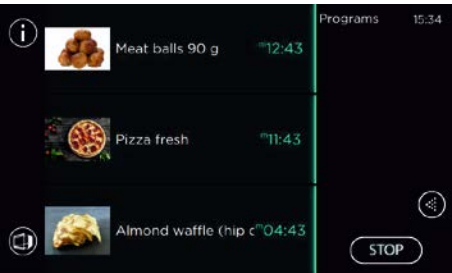


Fig. 32: ASC mode screen - the baking programs have been started

5. At the end of each program a signal sounds to prompt the removal of the respective baked goods, and the door opens automatically.



INFORMATION:

The start line appears for each completed baking program (see Fig. 32).



Fig. 33: ASC mode screen - the middle baking program has been completed

6. Remove the finished baked goods.
7. Load new baked goods (if necessary) and select a pictogram.
8. Close the door.  
The baking process is continued.



### INFORMATION:

- Once the last program has been completed, without a new program having been selected, the display returns to the program start view with white (deactivated) ASC.
- The display also returns to the *Program list view* if **STOP** is selected whilst baking is in progress.

6.7 SELECTION OF ADDITIONAL FUNCTIONS

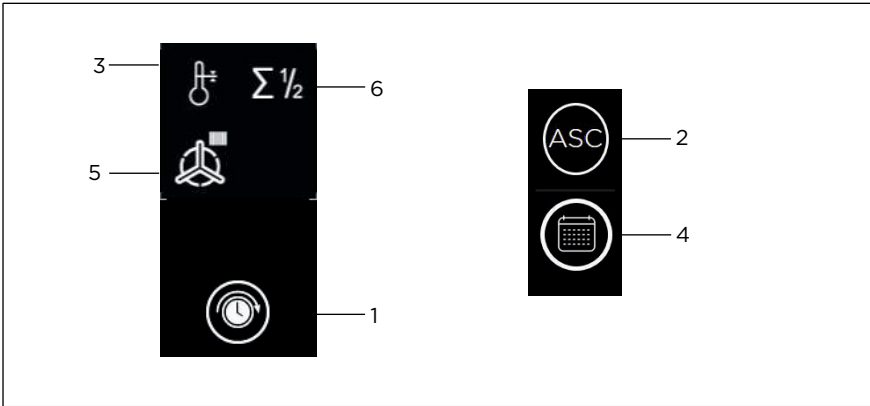


Fig. 34: Overview of additional functions

| Item | Symbol                                                                              | Designation/function                                                                                                                                                                                                |
|------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1    |    | <b>Time preselection</b> field<br>► Opens the <i>Time preselection</i> window.<br>Only available before starting the program!                                                                                       |
| 2    |    | <b>ASC mode OFF</b> for a maximum of 3 baking programs<br>► Switches to the ASC baking screen.<br>Only available for baking mode without steam injection with a single baking step and before starting the program! |
| 3    |  | <b>Preheating ON</b> field<br>► Preheating to preheating temperature is active.                                                                                                                                     |
| 4    |  | <b>Weekly program ON</b> field<br>► Weekly program input is active.                                                                                                                                                 |
| 5    |  | <b>Fan timer ON</b> field<br>► Fan timer is selected.                                                                                                                                                               |
| 6    |  | <b>Half occupancy</b> ON field<br>► Half occupancy (energy saving mode) is active.                                                                                                                                  |

Tab. 10: Overview of additional functions

### 6.7.1 PREHEAT

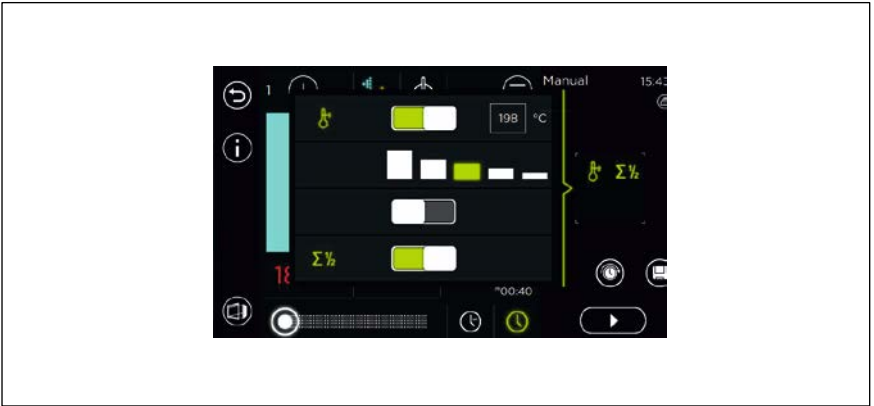


Fig. 35: Setting the preheating temperature

1. Activating **Preheating ON** (green).
  - A preconfigured temperature is displayed.
  - It can be changed to suit the baked goods.



#### INFORMATION:

The preconfigured preheating temperature can be changed in *Settings/Service/Parameters*.

2. Once the preconfigured temperature has been reached, an acoustic signal sounds and preheating is stopped.

### 6.7.2 "HALF OCCUPANCY"

With the additional e/2 function the Backmaster is operated in energy saving mode at half power when the baking chamber is not fully loaded.

### 6.7.3 FAN TIMER

A fan timing function, set by the manufacturer, can be selected as necessary.

### 6.7.4 TIMER

The additional timer function can be used to select the start or end time for the baking program.

6.8 REPORTS

The following reports for the previous week can be uploaded/downloaded in the *Settings/Service* menu:

- HACCP
- Energy and water consumption
- Door management
- Fault messages
- Device properties
- Device operating data

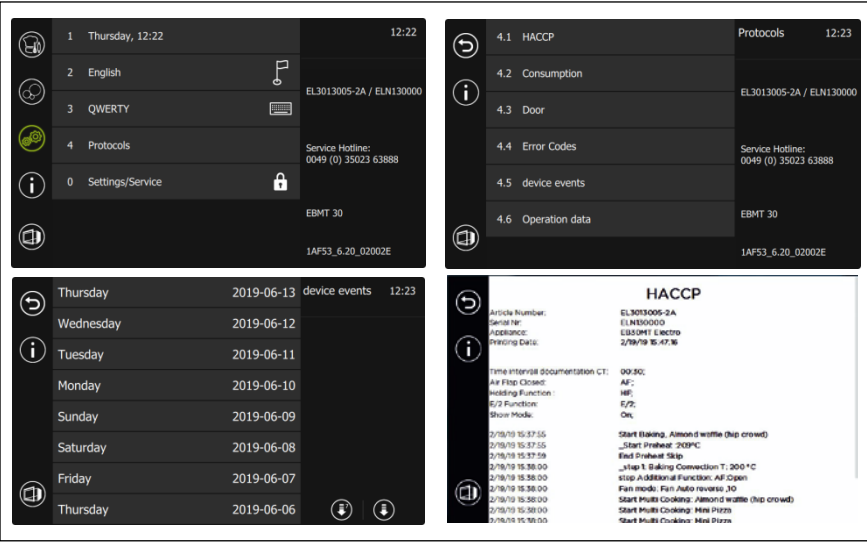


Fig. 36: Report management sequence (example)

1. Call up *Settings/Service*.
2. Select **4 reports**.
3. Select **HACCP**.
4. Select report(s) and day(s).
5. **Upload/Download**.
6. **Back** after completion.

## 7 CLEANING, SERVICING AND MAINTENANCE

### 7.1 SEMI-AUTOMATIC CLEANING



Touch this symbol to access semi-automatic cleaning.

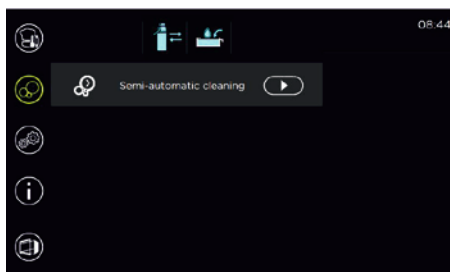


Fig. 37: Semi-automatic cleaning

#### SEQUENCE

1. Steam for 5 min with convection and 50 ml of water.
2. Open the door.
3. Spray the cooking chamber with cleaner.
4. Close the door.
5. Allow the cleaner to take effect for 5 min at 60°C.
6. Open the door.
7. Rinse out the cooking chamber manually.
8. Wipe the cooking chamber dry.
9. Select "Stop" to stop the program.  
The program has to be stopped by selecting "Stop" before switching off the device.
10. Leave the device to dry with the door open.

### 7.1.1 STIPULATED CLEANING AGENTS



#### **WARNING!**

##### **Risk of chemical burns from cleaners and rinsing agents!**

Chemical burns to the skin and eyes.

- ▶ Allow the device to cool down before cleaning.
- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- ▶ Adhere to the safety notes for the stipulated cleaner and rinsing agent.
- ▶ Do not inhale the spray mist from the cleaner or rinsing agent.

The following cleaners and rinsing agents are approved for cleaning the baking chamber:

- Eloma Multi-Clean special cleaner
- Eloma Multi-Clean rinsing agent



#### **INFORMATION:**

We recommend the use of a pressure pump sprayer.

#### **NOTE**

##### **Material damage due to incorrect cleaner and incorrect cleaning utensils!**

Stains in the baking chamber, damage to the housing.

- ▶ Only use the cleaner and rinsing agent stipulated by the manufacturer.
- ▶ Do not clean the housing with flammable cleaners.
- ▶ Do not use sharp or pointed objects for cleaning.
- ▶ Do not use scouring agent or scratchy cleaning utensils (e.g. steel wool).

#### **NOTE!**

##### **Incorrect cleaning agents!**

The warranty will be rendered null and void with immediate effect if the any cleaners are used other than those stipulated by the manufacturer!

### 7.1.2 NOTES ON MANUAL CLEANING



#### **WARNING!**

##### **Risk of burns from hot surfaces!**

Skin burns.

- ▶ Allow the Backmaster to cool down slowly before cleaning.



### **WARNING!**

**Risk of scalding from hot liquids with a temperature of up to 60 °C!**

Scalding of the skin and eyes.

- ▶ Wear safety goggles, protective gloves and suitable protective clothing.

### **NOTE**

- ▶ Before cleaning the device: Open the water valve, or for devices without a water connection: Top up the water tank manually.
- ▶ The baking chamber must be empty! Trays and racks should be cleaned in the dishwasher.

7.1.3 RECOMMENDED CLEANING INTERVALS



**CAUTION!**

**Do not clean the housing with a water jet, steam cleaner or a high-pressure cleaner!**

Device fault or destruction.

- ▶ Use the recommended cleaning methods.

| Interval                           | What                  | How                                                              |
|------------------------------------|-----------------------|------------------------------------------------------------------|
| Daily, after the end of production | Screen                | See section 7.1.4                                                |
|                                    | Baking chamber        | See section 7.1.5                                                |
|                                    | Operating panel       | Mild cleaning agent, soft cloth                                  |
|                                    | Door handle           |                                                                  |
|                                    | Door seal             | See section 7.1.6                                                |
|                                    | Accessories used      | Mild cleaning agent, sponge/brush or dishwasher                  |
|                                    | Air suction filter    | Manually in the wash basin or in the dishwasher                  |
| Monthly                            | Water tank (optional) | When using tap water<br>See section 7.1.8                        |
|                                    | Ventilation slats     | Mild cleaning agent, brush                                       |
|                                    | Glass door panes      | See section 7.1.7                                                |
|                                    | Outer surfaces        | Degreasing cleaning agent or stainless steel cleaner, soft cloth |
|                                    | Water tank (optional) | When using distilled water<br>See section 7.1.8                  |

Tab. 11: Overview of cleaning intervals

### 7.1.4 CLEANING AND SERVICING THE SCREEN

#### Requirement

- The screen must not be in operation.

#### Work recommendations

- ▶ In case of light soiling (e.g. fingerprints) wipe the soiling with a damp microfibre cloth or similar.
- ▶ Remove coarser soiling as far as possible with TFT cleaner on a microfibre cloth.
- ▶ When cleaning corners, cracks etc., it is best to use a soft brush.

#### NOTE!

##### **Excessive pressure on the screen surface!**

Destruction of the screen.

- ▶ Only apply gentle pressure when cleaning.

#### NOTE!

##### **Use of washing-up liquids and cleaning agents for screens!**

Destruction of the screen.

- ▶ Never spray directly onto the screen.
  - The protective layer will be excessively corroded and the image in this area will become poor.
- ▶ Do not use window cleaners or washing-up liquid.
  - Window clean tends to smudge the screen rather than cleaning it, and with too much washing-up liquid you can quickly damage the coating on the monitor.

### 7.1.5 CLEANING THE BAKING CHAMBER

#### Requirement

- Baked goods have been removed.
- Accessories (e.g. trays) have been removed.
- The device has cooled down.

#### Recommended settings and working steps

1. Remove coarse residue of food and grease.
2. Start the manual cleaning program.

#### When using a pressure pump sprayer

3. Mix the stipulated cleaner with water at a ratio of 1:10 in the pressure pump sprayer.
4. Spray the baking chamber with cleaner.
5. Close the baking chamber door.
6. Allow the cleaner to take effect until the acoustic signal sounds.
7. Clean the baking chamber thoroughly, and remove the cleaner with clear water.
8. Start the baking program with the following settings to dry the baking chamber:
  - Target temperature: 120 °C
  - Target moisture: 0%
  - Baking time: 10 minutes
9. Open the baking chamber door.

### 7.1.6 CLEANING THE DOOR SEAL



#### INFORMATION:

Check the door seal regularly for damage and always replace a damaged door seal immediately.

#### Working steps

1. Clean the door seal with a cloth and mild degreasing cleaning agent by hand.
2. Remove the cleaning agent with clear water.

### 7.1.7 CLEANING THE WINDOW PANES AND GLASS DOOR PANES



#### **CAUTION!**

#### **Damage as a result of opening the inner window pane incorrectly!**

Damage to the door mount.

- ▶ Do not open the inner window pane more than 90°.
- ▶ Keep hold of the inner window pane while cleaning.
- ▶ Check the door mount regularly. If necessary, have the door mount repaired.

#### **Requirement**

- The device has been switched off.
- The device has cooled down.

#### **Working steps**

1. Clean the glass panes with a degreasing cleaning agent and a soft cloth.
2. Cleaning stainless steel with stainless steel cleaner or a mild cleaning agent and a soft cloth.

### 7.1.8 CLEANING THE WATER TANK (OPTIONAL)



#### **INFORMATION:**

- When using tap water the tank has to be emptied and rinsed out thoroughly under running water.
- Clean without additional cleaning agents.
- If the device has been unused for a longer period, remove the residual water with a sponge.

#### **Requirement**

- The device has been switched off.
- The device has cooled down.

#### **Working steps**

1. Remove all water from the line.
2. Switch on the device.
3. Press the steam injection button multiple times or start a program with 200 ml steam injection.
4. Wipe out the device.

## 7.2 MAINTENANCE INTERVALS



### **WARNING!**

#### **Risk of fire and device failure as a result of improper maintenance!**

Burns.

- ▶ Make sure that maintenance work is only ever carried out by an Eloma service partner.
- ▶ Adhere to the stipulated maintenance intervals.
- ▶ Have maintenance carried out once a year or **after 2500 operating hours**.



### INFORMATION:

We recommend that you conclude a maintenance contract with Eloma.

- ▶ Have maintenance carried out at least once a year by an Eloma service partner.

# 8 CLEARING FAULTS AND MALFUNCTIONS

**NOTE**

If the signal display or an audible signal tone indicates a fault, the device may be faulty.

- ▶ Switch off the device and/or disconnect it from the power.
- ▶ The operator can carry out the first fault analysis based on the following table. You can also inform Eloma's customer service department to ask for help.
- ▶ If the operator is unable to clear the fault, or if there is a technical fault, a service technician will need to be informed to carry out fault clearance.

## 8.1 POSSIBLE CAUSES OF FAULT AND REMEDY

| Malfunction                                                | Possible cause                                                                        | Troubleshooting                                                                                            |
|------------------------------------------------------------|---------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| The device does not display a function after switching on. | The external master switch has been switched off.                                     | ▶ Switch on the master switch.                                                                             |
|                                                            | A fuse or circuit breaker has triggered.                                              | ▶ Check the fuses or circuit breakers in the building's distribution.                                      |
|                                                            | Ambient temperature of the device was below +4 °C for a longer period.                | ▶ Heat the cooking chamber to 20 °C.<br>▶ Only operate the device in rooms which are protected from frost. |
| No steam injection                                         | Water connection is closed.                                                           | ▶ Open the water connection.                                                                               |
| The water in the baking chamber does not drain off.        | Faulty device or steam injection quantity too high although set correctly beforehand. | ▶ Reduce the steam injection quantity.                                                                     |
|                                                            |                                                                                       | ▶ Inform the customer service department.                                                                  |
| No light in the baking chamber                             | The halogen lamps are faulty.                                                         | ▶ Replace the halogen lamps.                                                                               |

# Clearing faults and malfunctions

| Malfunction                                                               | Possible cause                        | Troubleshooting                                                                                     |
|---------------------------------------------------------------------------|---------------------------------------|-----------------------------------------------------------------------------------------------------|
| Rust in the baking chamber                                                | The water quality is poor.            | ▶ Use a water filter or replace the water filter currently in use.                                  |
|                                                                           | The wrong cleaner has been used.      | ▶ Always use Eloma special cleaner.                                                                 |
|                                                                           | Cleaner was not rinsed out carefully. | ▶ Always rinse thoroughly.                                                                          |
|                                                                           | Iron parts in the water supply        | ▶ Remove or replace all water components made of untreated steel provided by the operating company. |
| Water drips from the device door.                                         | Door seal worn or damaged.            | ▶ Replace the door seal.                                                                            |
|                                                                           |                                       | ▶ Inform the customer service department.                                                           |
| Backmaster EB 30 <sup>MT</sup> / EB 30 XL <sup>MT</sup> does not heat up. | Show mode is switched on.             | ▶ Switch off show mode.                                                                             |

Tab. 12: Description of faults, possible causes and measures

8.2 FAULT MESSAGES AND REMEDIES

| Code | Description                                                | Cause/remedy                                                                                |
|------|------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| 111  | Baking chamber sensor faulty                               | Stop operation!<br>▶ Check the sensor connection.                                           |
| 117  | Sensor<br>Steam damping faulty                             | Stop operation!<br>▶ Call customer service!                                                 |
| 211  | Excessive temperature, baking chamber or M1 STB triggered. | Stop operation!<br>▶ Call customer service!                                                 |
| 314  | Lack of water                                              | ▶ Top up water.                                                                             |
| 315  | Solenoid valve faulty                                      | Stop operation!<br>▶ Close the water valve<br>▶ Call customer service!                      |
| 511  | Control module overheated                                  | Warning! "Module temperature over 65 °C"<br>Operation possible.<br>▶ Call customer service! |
| 512  | Control module severely overheated                         | Stop operation! "Module temperature over 70 °C"<br>▶ Call customer service!                 |

Tab. 13: Description of fault messages, possible causes and measures

## 9 DISPOSAL AND ENVIRONMENTAL PROTECTION

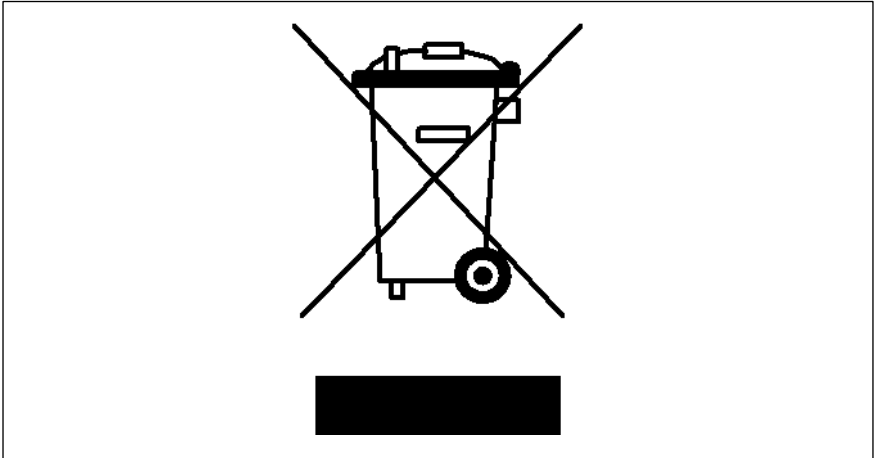


Fig. 38: Disposal symbol

Strict adherence to the legal rules, quality standards and regulations, and a high environmental awareness form the basic standards for development, production and servicing of the in-store baking ovens on our premises. However, as well as valuable recyclable materials, these devices with electronic circuits also contain harmful substances which were necessary for their function and safety.

- ▶ Therefore, you must not dispose of the device with the residual waste as these substances may be harmful to your health and the environment.
- ▶ Dispose of it in accordance with the local regulations for used devices.
- ▶ If you have any questions, contact the responsible authorities (e.g. authority for waste management).

# 10 APPENDICES

## 10.1 BAKING RECOMMENDATIONS (EXAMPLE)



**INFORMATION:**  
All baking time and temperature data is product-related and is intended as a recommendation.

### 10.1.1 BACKMASTER EB 30 <sup>MT</sup> (TRAY 440 X 350 MM)

| Baked goods                | Trays<br>[qty./batch] | Baking time<br>[min] | Temperature<br>[°C] | Exhaust<br>air flap | Steam<br>injection |
|----------------------------|-----------------------|----------------------|---------------------|---------------------|--------------------|
| Bread tolls<br>(pre-baked) | 36                    | 20                   | 180                 | closed              | yes                |
| Pretzel rolls              | 36                    | 20                   | 180                 | open                | no                 |
| Pretzels                   | 18 - 27               | 16                   | 170                 | open                | no                 |
| Mini baguette 80 g         | 45                    | 10 - 15              | 190                 | closed              | yes                |
| Danish pastry, by<br>size  | 18 - 27               | 18                   | 165                 | closed              | yes                |
| Snacks, by size            | 18 - 27               | 18                   | 170                 | closed              | yes                |
| Croissants                 | 27 - 36               | 18 - 20              | 170                 | closed              | yes                |

Tab. 14: Recommended parameters for Backmaster EB 30 <sup>MT</sup>

### 10.1.2 BACKMASTER EB 30 XL <sup>MT</sup> (TRAY 400 X 600 MM)

| Baked goods                | Trays<br>[qty./batch] | Baking time<br>[min] | Temperature<br>[°C] | Exhaust<br>air flap | Steam<br>injection |
|----------------------------|-----------------------|----------------------|---------------------|---------------------|--------------------|
| Bread tolls<br>(pre-baked) | 60                    | 20                   | 180                 | closed              | yes                |
| Pretzel rolls              | 60                    | 20                   | 180                 | open                | no                 |
| Pretzels                   | 36                    | 16                   | 170                 | open                | no                 |
| Mini baguette<br>80 g      | 60                    | 10 - 15              | 190                 | closed              | yes                |
| Danish pastry, by<br>size  | 45                    | 18                   | 165                 | closed              | yes                |
| Snacks, by size            | 45                    | 18                   | 170                 | closed              | yes                |
| Croissants                 | 60                    | 18 - 20              | 170                 | closed              | yes                |

Tab. 15: Recommended parameters for Backmaster EB 30 XL <sup>MT</sup>

10.2 CHECK LIST, TRAINING/START OF OPERATION

| Inspection criterion                                                                                                                                                                    | Inspection note |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>General</b>                                                                                                                                                                          |                 |
| Training on construction and function provided?                                                                                                                                         |                 |
| Section on safety read and noted?                                                                                                                                                       |                 |
| Trained on operation of the main elements?                                                                                                                                              |                 |
| <b>Training and functional check before start of operation</b>                                                                                                                          |                 |
| Lighting functional?                                                                                                                                                                    |                 |
| Screen display functional?                                                                                                                                                              |                 |
| Water tank (optional) properly in the device?                                                                                                                                           |                 |
| Cleaning the air filter (repeat at least once a month) explained?                                                                                                                       |                 |
| <b>Manual cleaning</b>                                                                                                                                                                  |                 |
| Steam injection/steam injection functional?                                                                                                                                             |                 |
| Multi-eco condensation hood functional (optional)?                                                                                                                                      |                 |
| <b>Training on controller functions</b>                                                                                                                                                 |                 |
| Programming and deletion carried out?                                                                                                                                                   |                 |
| Convection baking types?                                                                                                                                                                |                 |
| Program steps (if available) explained?                                                                                                                                                 |                 |
| Timer explained?                                                                                                                                                                        |                 |
| Customised controller training                                                                                                                                                          |                 |
| <ul style="list-style-type: none"><li>• Multi-baking</li><li>• Last* 20</li><li>• Quick mode</li><li>• Upload/Download programs, images, sounds</li><li>• Additional programs</li></ul> |                 |

| Inspection criterion                          | Inspection note |
|-----------------------------------------------|-----------------|
| Eloma customer service information            |                 |
| Eloma customer service information            |                 |
| Eloma forum dates                             |                 |
| Warranty extension to 2 years on registration |                 |
| User and service hotline                      |                 |
| Info 24                                       |                 |
| ProConnect                                    |                 |

# 11    MAINTENANCE COMMENTS / NOTES

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WE AT ELOMA WILL BE HAPPY TO HELP YOU WITH  
ANY QUESTIONS RELATING TO OUR PRODUCTS

## CUSTOMER SERVICE

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T. +49 8141 395-188  
F. +49 8141 395-164  
[sales@eloma.com](mailto:sales@eloma.com)

## APPLICATION ADVICE

---

T. +49 8141 395-150  
[applications@eloma.com](mailto:applications@eloma.com)

## TECHNICAL SERVICE

---

T. +49 35023 63-888  
F. +49 8141 359-156  
[service@eloma.com](mailto:service@eloma.com)



Eloma GmbH  
An ALI Group Company



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