



Bake-off ovens

Backmaster EB 50 & 80





With 5 trays for up to 15 kg of bread



Eloma Backmaster EB 50

It takes the best quality ingredients and a lot of effort to produce tasty bakery products. Eloma ovens help you to demonstrate perfect craftsmanship and produce outstanding bakery products in the presence of your customers.

Do you value top quality workmanship, attractive design, optimal user comfort and simple-to-clean products? Then Eloma ovens are the perfect solution. The oven made entirely of stainless steel and with a brightly lit baking chamber is bound to attract customers' attention in any shop. Enjoy the greatest flexibility when selecting the individual design of your future Backmaster.

Door hinged to the right or left, fully automatic sensor control or manual comfort control, auto-clean function or extendible shower spray – your needs take top priority at Eloma.

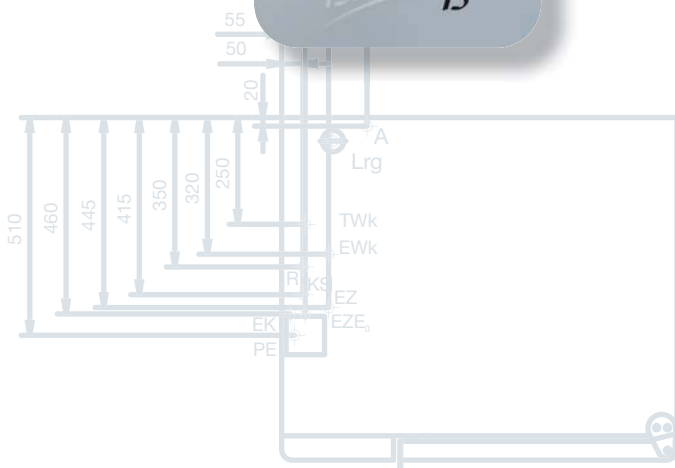




! The inside glass pane in the door folds open to make cleaning easier. Once the baking process is complete, the door opens automatically to prevent unwanted additional baking.

... by the way:

- ! All Backmasters are fitted with the high-performance Eloma dual humidity generator (see page 6).
- ! Backmaster 50 can be supplied with the door hinged to the right or left, depending on the site conditions. The mirrored operating panel is really special.
- ! Together with the incorporated high-performance heat exchanger, its Multi-Eco system helps you to save energy.
- ! The auto-clean automatic cleaning system guarantees efficient cleaning in scarcely no time at all.
- ! It is available with T and B control variants and with a silver or red panel (see pages 8+9).





With 8 trays for up to 160 rolls



Eloma Backmaster EB 80

Focus on the use of natural ingredients is increasing to respond to the growing demand for healthy bakery products. The result is a wide range of the most diverse bakery products. You can create an individual programme for every single one of them using the Eloma Backmaster.







Consistent product quality, the same good baking results every time and freshness around the clock are your goals? Then you are looking at just the right product. The reversible fan wheel, the programme memory and Eloma's high-performance dual humidity generator all guarantee evenly baked products fresh from the oven.

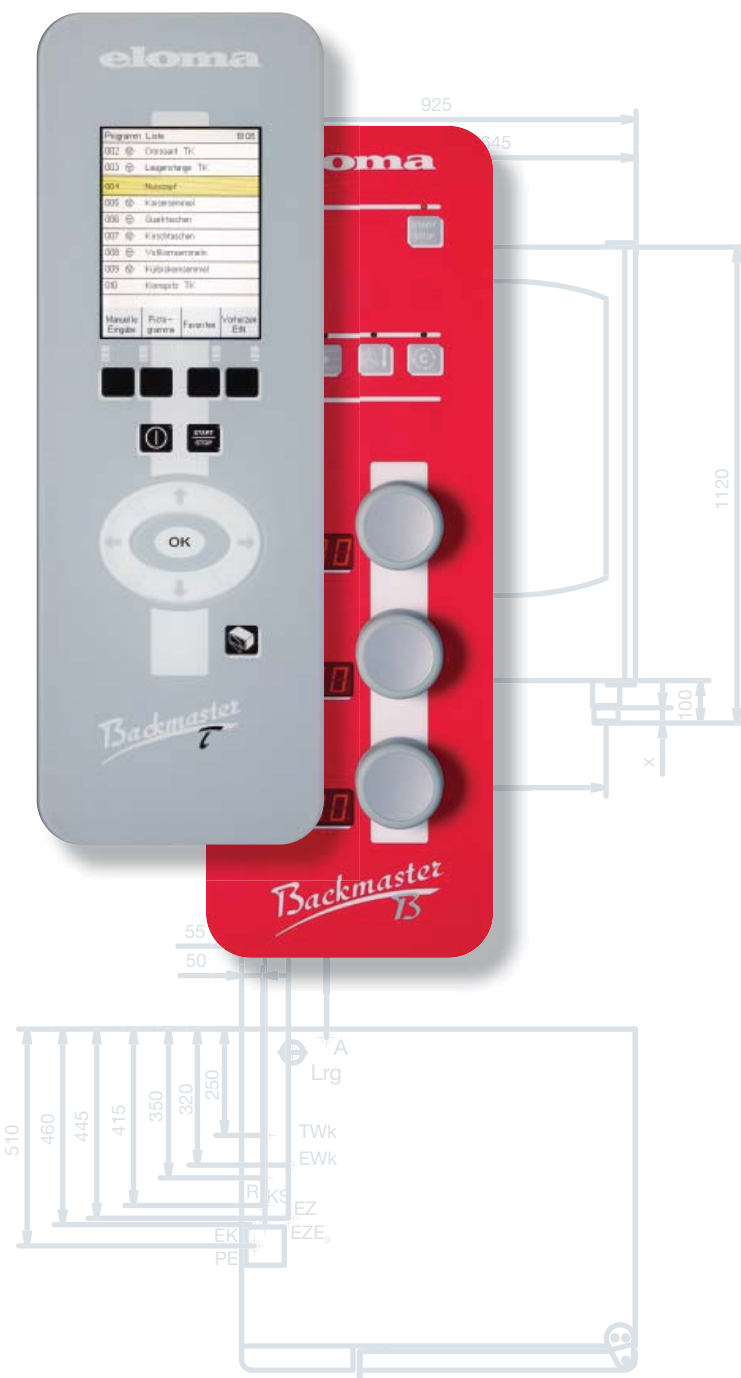




I Rounded corners for increased hygiene. A manual cleaning programme reduces the time you spend on cleaning. With the fully automatic auto-clean programme (optional) you can clean the oven at the touch of a button. The automatic door locking system closes the door gently at start and opens the door after each baking process.

... by the way:

-  The door not only opens to the right or left; it also offers glare-free halogen illumination in the door frame in addition to the wide-surface illumination in the bakery chamber itself.
-  Like the Backmaster 50, its Multi-Eco system saves both energy and water.
-  The Backmaster 80 naturally offers auto-clean as well, for the best possible cleaning results without you ever having to touch the cleaning agent.
-  The Backmaster 80 can also be combined to suit your needs thanks to Eloma modular solutions.
-  It is available with T and B control variants and a choice of silver or red panel (see pages 8+9).
-  The prover and steam extraction hood offer even more possibilities for use (see pages 10+11).





With 13 trays for up to 260 bakery products



Eloma Backmaster Bake Mix

If you wish to provide different bakery products at the same time and in the same quality, you need separate bakery programmes to run simultaneously. Eloma Bake Mix stations are the ideal solution.







Do you require different quantities of bakery products depending on the time of day and/or do you need to bake small dough products and loaves of bread at the same time? Then a Bake Mix station is the right choice for you.

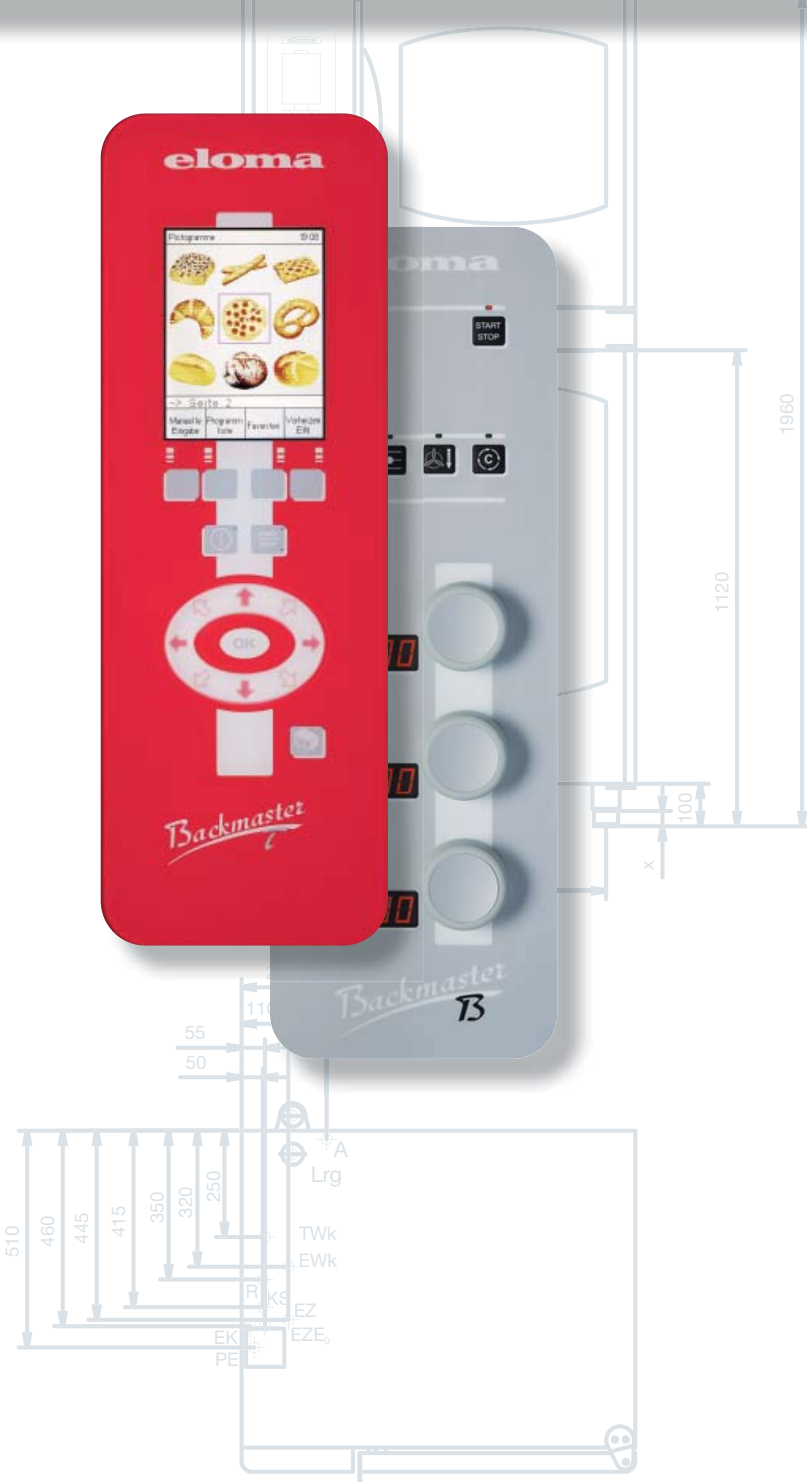


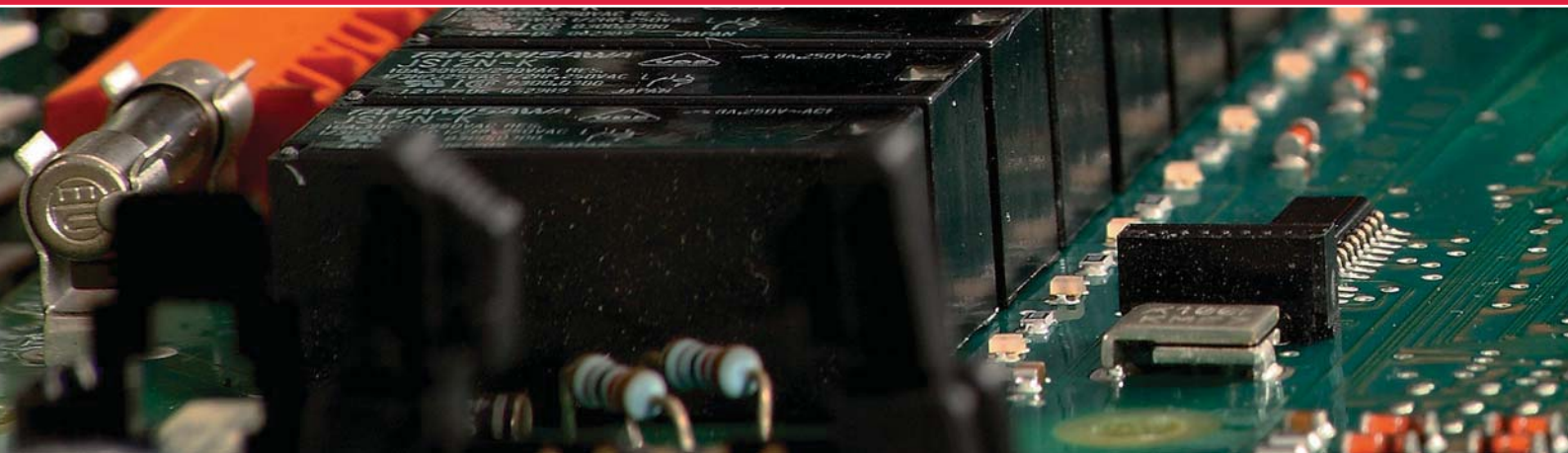


Eloma's high-performance dual humidity generator uses a micro-sprayer to create just the right amount of steam for perfect humidification. Dual injection onto a rotating sprayer guarantees extremely fast humidity saturation in the entire baking chamber.

... by the way:

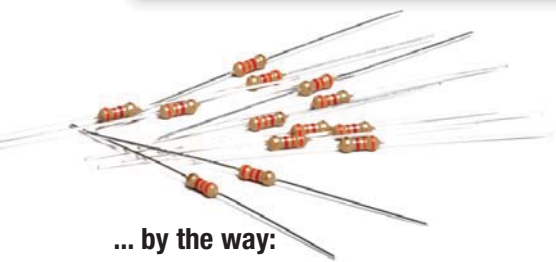
-  A Bake Mix can be compiled as needed using Eloma Backmaster 50 and 80.
-  The door hinge can be chosen independently of the other appliances.
-  The Bake Mix combines all of the product benefits of the selected appliances.
-  It only takes up very little space in spite of the enormous flexibility and large capacity it offers.
-  You can also combine individual appliances with our Combi steamers as needed thanks to Eloma modular solutions.
-  The Multi-Eco hood was developed as a Mix set especially for the Bake Mix (see page 11).













As many as 300 programmes at your fingertips

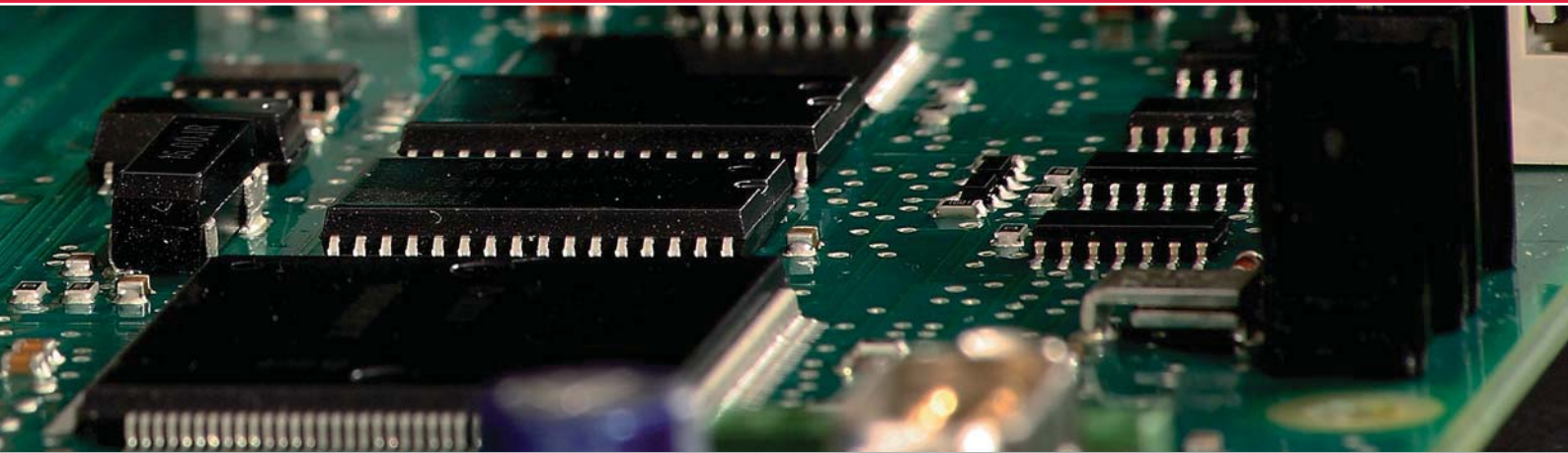
T Control



... by the way:

-  It has a pictogram screen with 18 freely selectable programmes.
-  Offering pre-settable start menus, the control system can be optimally adapted to its user's needs.
-  The high-resolution TFT screen is easy to read from any angle – even if you are not standing right in front of it.
-  The pictograms are easy to understand, or select digits as an alternative.
-  Learning how to use them is extremely simple and nearly self-explanatory.
-  The “half load” button automatically adjusts all parameters to a half load. This saves both time and energy.
-  The “additional baking” button allows you to extend the selected baking programme by up to 4 minutes.
-  All baking processes can be fully recorded thanks to the HACCP function.














Turn as many as 3 times for perfect results



B Control



... by the way:

-  The volume of humidity can be pre-set.
-  With classic rotating knobs for quick and professional use.
-  B Control unites tradition and the highest levels of individuality.
-  The classic design is available in red and silver.
-  B Control = simplest possible operation.
-  The symbols are easy to understand.
-  It offers manually controlled semi-automatic mode.
-  Additional manual humidification is possible at any time.
-  Complete with automatic pre-heating function.






Prove as many as 240 small dough products



Prover

Proving is a crucial step in the traditional baking process. An Eloma prover allows you to prove in the shop itself, thus avoiding unnecessary transportation.

... by the way:

-  It is available with 6 or 12 trays and fits aesthetically beneath the Backmaster 50 or Backmaster 80.
-  Its electronic climate control guarantees perfect proving results.
-  The air circulation fan distributes the air humidity and temperature evenly throughout the proving chamber.



-  With double glass door for gentle removal on just one side.
-  Combine the Backmaster with a prover and condensation hood to create the perfect baking station.

Would you like to show your customers the entire production process – from proving to finished product? Then the Eloma Prover is the perfect addition to your Backmaster.











Up to 90% efficiency

Multi-Eco Condensation Hood

Steam is produced during the baking process. The Multi-Eco Hood extracts the steam continuously throughout the baking process, thus protecting your shop fittings and preserving the delicious smell of freshly baked products.



... by the way:

-  The Multi-Eco Hood is extremely economical, using just 180 watts maximum. It doesn't require any cooling water at all.
-  It is available for all Backmaster models.
-  Its design is perfectly matched to the respective Backmaster.
-  The condensation hood only raises the height of the appliance marginally (170 mm).
-  The low-noise fan manages to circulate as much as 1600 m³ of air per hour. Fan performance increases automatically just before the end of the baking process to extract any remaining steam when the door is opened.
-  The Multi-Eco hood is also available as a Mix set for Combi stations (see pages 6 + 7).

You should definitely fit an Eloma Condensation Hood to your appliance if you wish to improve the room climate in your shop.



From adapter to intermediate frame

Numerous accessories

! The choice of the right accessories is just as important as the choice of the right bakery products. Eloma accessories are perfectly matched to your Backmaster and guarantee the smooth execution of your processes.

... by the way:

- ! They are made from the best quality materials.
- ! The special finish makes the coated trays non-stick and easier to clean.
- ! Support stands are available in different heights to suit all Backmasters.
- ! Trays can be stored in a lower rack without taking up too much space.



! Make sure you opt for original Eloma accessories if you want to take maximum advantage of all the possibilities offered by your Backmaster. Eloma used its practical experience to develop its accessories, such as silicone-coated trays, solid chrome-nickel-steel lower racks or easily manoeuvrable tray carts, and they have proven their worth in practice 1000 times over.



Software that has been developed to the point of perfection

Pro Connect



Baking programmes:

Read, send, delete, create, modify, copy, store, print out, ...

HACCP:

Read, store, print out



Pro Connect



Service area:

For rapid assistance if service is required

Operating data acquisition:

Read, store, print out



Organising baking programmes

Pro Connect allows you to write your baking programmes easily and quickly on a PC and manage them in clearly organised lists that are tailored to your individual preferences.

Data transfer made easy

At the click of a mouse: Just send your centrally stored baking programmes from your PC to your Eloma ovens and vice versa – ideal when you are working with several Backmaster appliances.

HACCP documentation: LMHV approved & secure

Baking processes and operating data can be easily stored on your PC and retrieved at any time for later evaluation. This allows you to optimise both baking times and the freshness of your products – which will help you increase your sales.



Compare all the specifications in this table ...

Capacity of baking oven / Baking time	Backmaster Bake-off ovens		Combination of		Baking time in minutes
	EB 50	EB 80	EB 50 + EB 50	EB 80 + EB 50	
Bread rolls	100	160	200	260	about 20
Star rolls	75	120	150	195	about 18-20
Wholemeal rolls	100	160	200	260	about 18
Pretzels	60	96	120	156	about 16
Mini Baguettes 80g	100	160	200	260	about 15-20
Danish pastry according to size	75	120	150	195	about 18
Snacks according to size	75	120	150	195	about 18
Croissants	75	120	160	208	about 15-18

Information about capacity, baking times and temperature are guidelines. They depend on the type of product. Please test your product on site.

Possible combinations	Upper modul			
	EB 50 T	EB 50 B	EB 80 T	EB 80 B
EB 50 T	①	①	①	①
EB 50 B	①	①	①	①
EB 80 T	①	①		
EB 80 B	①	①		
UG 80	②	②	②	②
UG 50	②	②	②	②
GS 120	②	②	②	②
GS 60	②	②	②	②

① optional with KH 2 and KH 2 Mix ② optional with KH 2

Technical amendments reserved





... before making your decision

Technical data	Backmaster Bake-off ovens				Provers		Multi-Eco-Hoods KH 2 + KH 2 Mix
	EB 50 T	EB 50 B	EB 80 T	EB 80 B	ES 60	ES 120	
Housing CNS (material no. 1.4301)	•	•	•	•	•	•	•
Width mm	925	925	925	925	925	925	925
Depth mm	805	805	805	805	805	805	805
Hight mm	840	840	1120	1120	570	850	170
Weight kg	130	130	167	167	78	102	32
Connected load kW	11	11	17	17	2,6	2,6	0,2
Voltage	400 V 3N AC	400 V 3N AC	400 V 3N AC	400 V 3N AC	230 V AC	230 V AC	power is supplied by baking oven and requires no separate connection
Fuse protection	3 x 16 A	3 x 16 A	3 x 25 A	3 x 25 A	1 x 16 A	1 x 16 A	
Temperature range °C	30° - 250°C	30° - 250°C	30° - 250°C	30° - 250°C	20° - 50°C	20° - 50°C	
Climate area in prover					40 - 90%	40 - 90%	
Water connection	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	G 3/4 A	G 3/4 A	
Vapour outlet Ø mm	50	50	50	50			
Baking surface in m ²	1,2	1,2	1,92	1,92			
Capacity / Number of trays	5	5	8	8	6	12	
Tray size mm	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	
Tray distance mm	85	85	85	85	85	85	
Panel in red or silver	•	•	•	•	•	•	
TFT screen with Scout	•		•				
Digital display with rotary knobs		•		•			
Baking chamber illumination / lamps	1	1	2	2	2	4	
Door illumination / lamps	2	2	3	3			
Spray shower or hand shower	optional	optional	optional	optional			
autoclean	optional	optional	optional	optional			
Dual humidity generator	•	•	•	•			
Multi-Eco-Hood	•	•	•	•			

Technical data (accessory)	Drive-In HGW EB 80	Transport trolley 850	Transport trolley 570	Support stand UG 850	Support stand UG 570
Frame CNS (material no. 1.4301)	•	•	•	•	•
Width mm	430	625	625	920	920
Depth mm	615	827	827	660	660
Hight mm	735	1185	905	850	570
Weight kg	8	17	15,5	22	30
Capacity / Number of trays	8			16/8	10/5
Baking tray size mm	600 x 400			600 x 400	600 x 400
Tray distance mm	80			55	55

• available for this model

Technical amendments reserved

The Eloma-Team is here to help you, around the clock!
quick – reliable – personal!



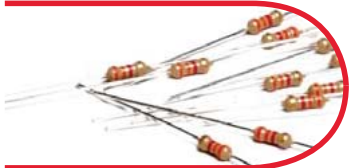
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Eloma Backmaster EB 80:
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Eloma Backmaster Mix-Station:
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B Control: ... turn as many as 3 times for perfect results ...



Prover: ... prove as many as 240 small dough products ...
Multi-Eco Condensation Hood: ... up to 90% efficiency ...



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Baking examples & Technical data

