

Operation Manual

Backmaster T EB 80, EB 50





PLATONSERVICE

8 (800) 500-34-47

www.platonservice.com

Dear Customer,

You have chosen an Eloma baking oven.
Thank you for your confidence.

These operation manual apply to Eloma's Backmaster T EB 50, Backmaster T EB 80 electrical appliances.

Please read the installation and operating instructions in full before starting up the appliance and make sure to pay particular attention to the safety information.

Attention!

The named standards are valid for Germany in all other countries follow the local standards and valid instructions. Damages based on installation not complying with the directives given hereunder are not covered by warranty terms.

Check for any transport damage.

Should there any signs of transport damage, inform your dealer / freight forwarder immediately.

For information and tips please contact:

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For our baking forum and user tips, visit our website at www.eloma.com.
User hotline: +49 (0) 35023 63887

Service

You can reach us practically around the clock, 7 days a week, 365 days a year:
Your service hotline: +49 (0) 35023 63888

For information on liability for material defects and warranty conditions, please consult our general terms and conditions of business (T&C).



eloma

Eloma GmbH D-82216 Maisach

Appliance model:

Appliance Nr.:

Dealer:

Installer:

Date:.....

Installed on:.....

Operating Instructions

Backmaster T

EB 50, EB 80

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Version 1.3

Item no. EL0504461 10/2013

Pictograms/symbols used



Danger!

Indicates a situation presenting an immediate danger, which, if not avoided, will result in serious injury or death.



Warning!

Indicates a potentially dangerous situation, which, if not avoided, could result in serious injury.



Caution

Indicates a potentially dangerous situation, which, if not avoided, could result in minor or moderate injury.



Caustic substances



Caution: Risk of burns



Caution: Hot steam



Caution: Hot liquid



Warning: Dangerous electrical voltage



Do not dispose the Backmaster domestic waste



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1. Safety information

- Installing the appliance incorrectly, making incorrect settings on it or modifying it can lead to damage, injury or even death.
- Read the installation and operating instructions for the baking oven through carefully before starting it up.

Use for intended purpose

- The appliance shall only be used for its intended purpose, namely the professional preparation of food.
- The Eloma baking ovens are designed for use in commercial environments.

Method of operation

- The **Backmaster T** enables you to prepare baked goods using the best possible baking environment. This means the ability to adjust temperature and humidity levels exactly as required for each type of baked good.
- At the same time, the required baking method can be selected using the scout feature on the operating panel.
- The Climatic® cursor moves during this process. This moveable Climatic® cursor indicates the exact temperature in degrees and the exact humidity level between 10 and 1000 ml or in seconds.
- The baking chamber temperature can be set to between 30°C and 250°C, and the humidity level to between 10 and 1000 ml, or in seconds depending on the setting made in the Service menu.

Operation

- Keep this manual in a place where it can be accessed by all users of the appliance at any time.
- Insert the water tank only with the lid.

The baking oven must only be operated

- By trained staff
- For its intended purpose as outlined in the operating instructions, and whilst in perfect working order.
- To prevent the risk of accidents or damage to the appliance, it is essential that operating staff are given training and health and safety briefings on a regular basis.
- If the machine is set up outside, it must be ensured that it is adequately protected from rain, thunder storms and lightening. It must be set up on a solid foundation to ensure stability. It must also be ensured that the machine is only accessible for qualified personnel.

The appliance must not be operated

- By children or persons with impaired physical, sensory or mental abilities, or by persons who do not have the requisite experience and/or knowledge, unless they are being supervised by a person who is responsible for their safety or are receiving instructions in how to use the appliance from this person.
- At an ambient temperature of $< +4^{\circ}\text{C}$
- In toxic atmospheres or atmospheres where there is a risk of explosion
- With food containing highly flammable ingredients (e.g. alcohol)



Door lock, emergency release lever

- The Backmaster T is fitted with an automatic door lock.
- The user simply has to leave the door slightly "ajar". The appliance is able to close the door automatically from this position when a program is started.
- If the "Open door" button is pressed so that the door can be opened manually, the hot air fan and the heating are switched off automatically. The program is paused for as long as the door remains open.
- When the program ends the door opens automatically, depending on the setting made in the Service menu.



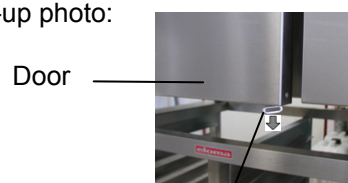
- The door can be opened by means of the "Open door" sensor button either during or after operation.

When the door opens automatically at the end of the baking time, there is a risk of personnel sustaining burns.

Should a malfunction or power failure occur, or should the appliance be disconnected from the mains, the door can easily be opened by mechanical means.

- The emergency release lever can be found underneath the door, near to the handle.
- Push the emergency release lever down and the door will open.

See close-up photo:



Emergency release lever



- Only authorised customer service personnel may open the side wall and carry out repairs and maintenance work.



Risk of injury Installation

- Please refer to the installation instructions for precise information on how to install the appliance.
- Only authorised customer service personnel may install appliances, put them into operation and perform maintenance work on them.



Risk of burns!

- Care must be taken when opening the baking chamber door, as hot air and steam could escape.



Risk of burns!

- The functional surfaces of the appliance become hot during operation.
- When the door opens automatically at the end of the baking time, there is a risk of personnel sustaining burns.



Appliance defects

- If the glass part of the door is damaged, the appliance must not be started up. Contact customer service.
- If malfunctions occur, disconnect the appliance from the mains and close the water shut-off valve. Contact customer service.



Cleaning

- In operation and while cleaning, at the drain area risk of burns!
- The shower head may only be used for cleaning the baking chamber.
- Do not spray water into the hot baking chamber.
- Under no circumstances must water jets, steam cleaners or high-pressure cleaners be used on the exterior of the appliance.
- The door must not be opened whilst Autoclean is running (risk of chemical burns).
- Only use Eloma Multi-Clean special cleaning agents and Eloma Multi-Clean rinse agents.
- Eloma GmbH accepts no liability for damage caused by using non-Eloma cleaning agents or rinse agents; use of such agents will also invalidate any warranty claims.
- Please observe the instructions for use provided with the cleaning agent and rinse agent.
- Wear appropriate protective gear when carrying out manual cleaning work (gloves, protective goggles).
- Do not breathe in spray mist.
- Make sure that the air baffle and racks are used and locked in place in accordance with regulations.
- When using the Autoclean function, make sure the canisters are connected correctly: red for the cleaning agent and blue for the rinse agent.
- Before cleaning, make sure that there is sufficient cleaning and rinse agent in the respective canisters.
- Canisters must be positioned below the bottom edge of the baking oven. They must never be positioned above this.



Notes on maintenance

- To keep the appliance in perfect working order, an authorised service partner should carry out maintenance work on it at least once a year.
- We recommend that you agree a maintenance contract for this purpose.
- If the appliance is not going to be used for a prolonged period, turn it off, disconnect it from the mains and close the water tap.



Before turning on

- Before closing the oven door make sure that the pans and grids inside are securely in place to avoid damages to the door glass..
- When opening and closing the door take care to leave enough space for yourself and other people to avoid possible injuries.
- Lock the air baffle in place. Never reach behind the air baffle during operation and never attempt to stop fans manually.
- Lock the rack or mobile tray rack in place correctly.



Loading/unloading

Risk of burns

- Depending on the selected baking temperature, the food containers, grids, rack trolley and inside of the door in particular may reach high temperatures. It is recommended that you wear protective gloves.
- The temperature of the glass part of the door and the casing may reach more than 60°C at some points during operation.
- Maximum permissible loading weight:
EB 50 30 kg (max. 15 kg per tray)
EB 80 50 kg (max. 15 kg per tray)

Fixing the rack in place (tabletop appliances)

- Hanging in place: Push the rack up and hang it in place.
- Take care not to bend the tracks when doing this, as this will stop grids, trays and containers from being held securely in place.

Working with mobile tray racks and trolleys

- Do not stack rack trolleys so that they are top-heavy → risk of tipping.
- Always make sure that the container locking device is closed.
- Push in the mobile tray rack as far as it will go and apply its brakes.
- To pull it out, use the handle supplied. Remove the handle during baking.
- Empty the collecting tray at the bottom of the mobile tray rack on a regular basis; otherwise, water spilling over the sides will create a risk of slipping.
- When transporting racks using the rack transportation trolley, make sure the rack engages in the transportation locking device.
- During transportation over a sloping or bumpy surface, the trolley/trolley system, or rack transportation trolley may tilt.



Hand shower with automatic retraction option

- Pull the hand shower out until you hear it click; this means that it is locked in the correct position for operation.
- To retract the hose, pull it out until it stops making a clicking noise.
- The hose will retract automatically.
- **Water will only flow when the hose is locked in the correct position for operation.**

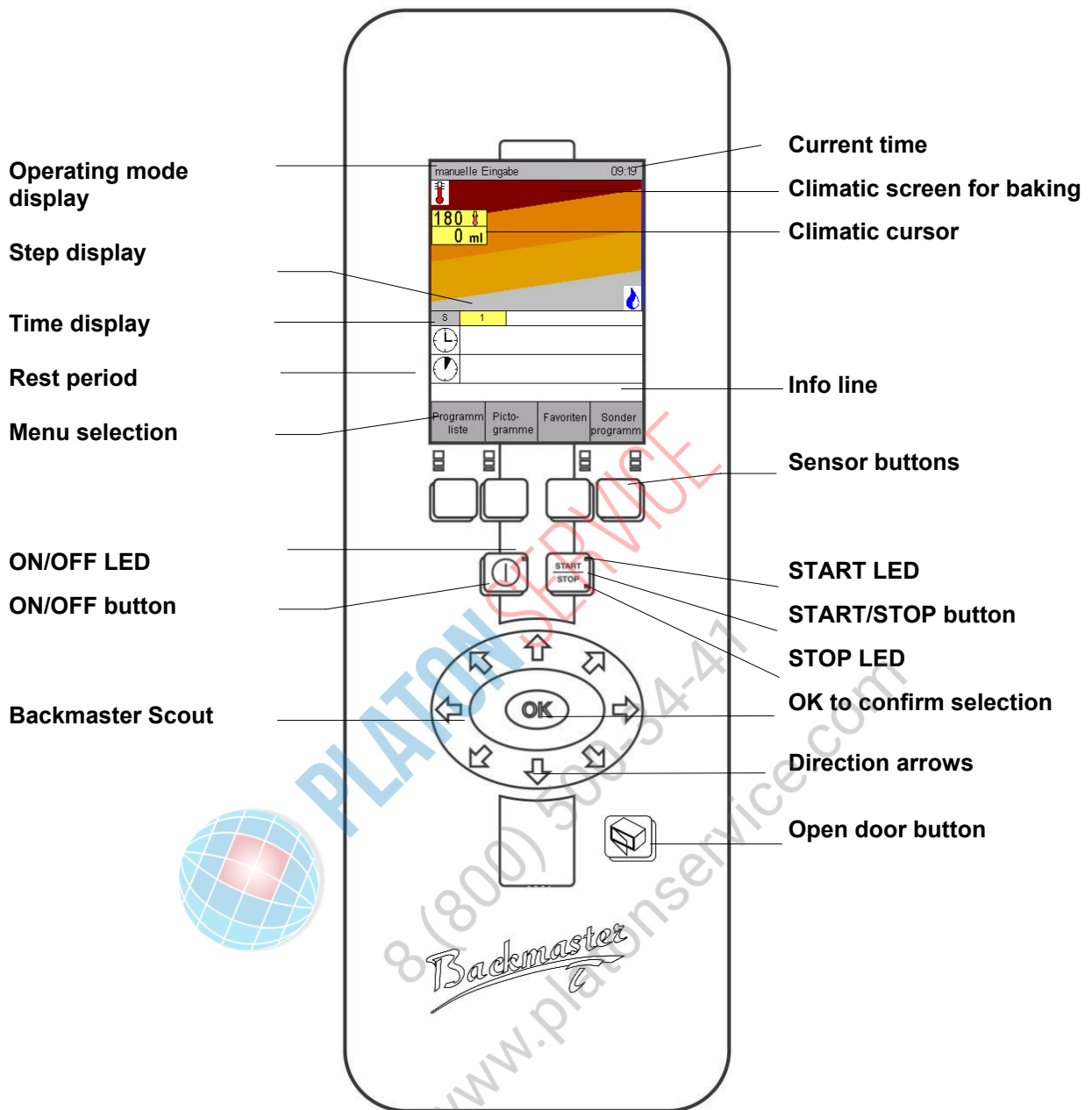


Condensation hood (option)

- An optional condensation hood is available for Eloma baking ovens.
- The condensation hood is controlled fully automatically via the baking oven.
- During the baking process, steam is condensed as it passes over air-cooled plate condensers.

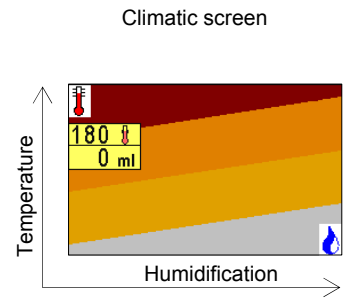
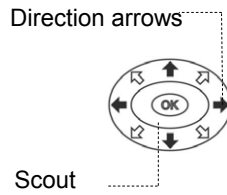
2. Operating panel and description of functions

2.1 Backmaster T EB 50 and EB 80 panel

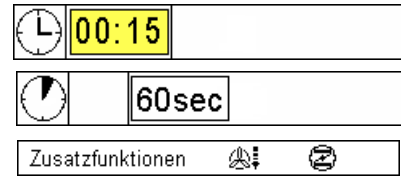
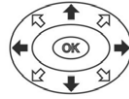


2.2 Operating the Backmaster T using Scout

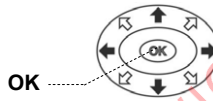
Press the Scout direction arrows to move the Climatic cursor around the Climatic screen.
The selected field appears on a yellow background.



Press the Scout direction arrows briefly to make changes step by step, or hold them down to make changes rapidly.



Confirm your settings by pressing **OK**.
The setting, in this case the time, is adopted.



2.3 Screen layout for manual operation

Press to switch the appliance on; the start screen appears.

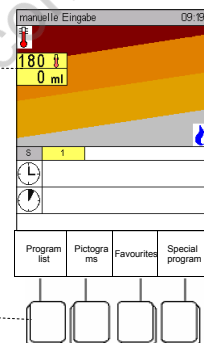
The moveable Climatic cursor indicates the exact temperature in degrees and the humidity level.

Climatic cursor

Using sensor buttons to select menus

Press the sensor buttons to call up the different menus.

Sensor buttons



Programm Liste		15:19	
002	Croissant		
003i	Plunder		
004i	Blätterteig		
000	Brötchen		
001i	Baguette		
005	Brezeln		
006	Laugebrötchen		
007	Laugenbrezeln		
008	Butterkuchen		
009	Snaks		
Manual input	Pictograms	Favourites	Pre-heating ON

Pictogramme		10:00	
Manual input	Program list	Favourites	Pre-heating ON

Favoriten		15:19	
003i	Plunder		
004i	Blätterteig		
001i	Baguette		
Manual input	Pictograms	Favourites	Pre-heating ON

Special programs

Spezial		10:05	
Wochenprogramm			
Setup			
Design Pictogramme			
Design ASC			
Manual input	Autoclean	HACCP	

3. Starting the Backmaster T up

Prior to start: **open water tap.**

If the appliance is connected to the mains, the Eloma standby screen appears.



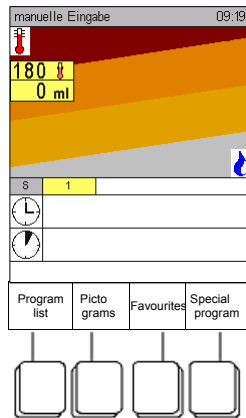
Press the **ON/OFF button**; the start screen appears and the appliance is ready to use.


The LED lights up.

Eloma standby screen



Start screen



- "Manual input" appears in the operating mode display.
- Press the **Special program** sensor button and select **Setup** to open the Service input menu.
- Select the start screen and press OK to confirm.
- Four display menus can be selected as the start screen (Manual input/Favourites/Program list/Pictograms).
- The default Climatic cursor settings that appear after the appliance has been switched on using  are temperature = 180°C and humidity = 0 ml.
- Initially, only icons are displayed in the "Time" and "Rest period" lines.



3.1 Manual input

- The temperature and humidity level are set via the Climatic cursor.
- Input range: temp. **30°C – 250°C** and humidity level **10 ÷ 1000 ml** or in seconds, depending on the setting made in the Service menu.
- Default baking settings are **temp. 180°C** and **humidity level 0 ml**.


Enter the baking program manually.

Use Scout to enter the desired temperature and humidity level, **10 ÷ 1000 ml**, in 10 ml increments.

If a humidity level of **"0"** is entered in the first baking step and confirmed with **OK**, **00:00** appears in the time display and the baking time of between **00:00** and **23:59** hours is entered using the direction arrows.

If a humidity level of **">0"** is entered in the first baking step and confirmed with **OK**, **00:00** appears in the time display and the rest period of between **0 ÷ 180 seconds** can be entered using the direction arrows.

You can also enter **0 sec.** as the rest period.

- For the baking step, **the time must always be entered**, otherwise it will not be possible to input any other settings.
- The time can be set to between 00:00 and 23:59 or switched to continuous operation.
- **Time** at a setting of 00:00 press \leftarrow or at 23:59 press \rightarrow = ∞ continuous operation
- The appliance always has to be pre-heated. This is selected via the **Pre-heating** sensor button. For a description of the **pre-heating** function, refer also to Section 7.
- For information on entering several baking steps, see Section 3.3. Up to 20 baking steps are possible per baking program.
- Save the baking programs as described in Section 4.
- Start the appliance by pressing ; the appliance will switch to Pre-heating mode, assuming that this mode has been activated.
- When pre-heating is complete, a signal sounds. The temperature is maintained.
- Press the "Open door" sensor button to open the door.
- Now insert food into the appliance quickly so that the drop in temperature resulting from holding the door open can be kept to a minimum.
- Leave the door slightly ajar; the baking process will now start.
- The door can be opened at any time during the baking process by pressing the "Open door" sensor button, allowing more food to be placed in the baking chamber, if required. The baking program is interrupted. Once the food has been inserted, leave the door slightly ajar and the program will continue to run from the point at which it was interrupted.

Additional baking

- You can subject food to additional baking both before and after the end of the specified baking process. The additional baking function is only ever available in the last baking step of a baking program; the baking chamber temperature remains unchanged.
- If the baking time is to be extended by 1, 2, 3 or 4 minutes, depending on the setting parameters, **before** the end of the baking program, press the **Additional baking** sensor button as many times as required.
- If the baking time is to be extended by 1, 2, 3 or 4 minutes **after** the end of the baking program, you must perform the following steps:

Switch the audible signal/buzzer off by pressing the arrow keys.




Press the Additional baking button as many times as required and leave the door slightly ajar.

Then press the  button.

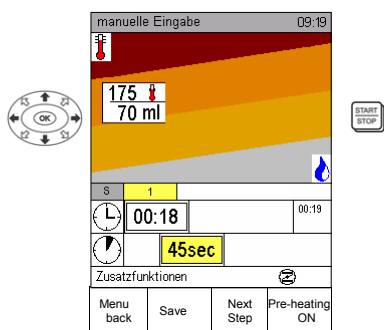
The appliance continues to bake for the period of time you have set.

- Pressing the Additional baking sensor button a fifth time deactivates the function.
- When the baking program has finished, a signal sounds and the door opens automatically, depending on the settings made in the Service menu.
- Settings can be made in the Service menu to determine whether or not a signal should sound at the end of the baking program and what time delay will apply before the door is opened. Default setting = 5 sec.

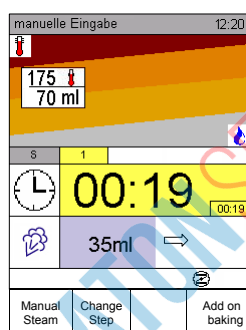
3.2 Manual operation with one step

- Use Scout to enter the desired temperature and humidity level via the Climatic cursor and confirm your settings with OK.
- Enter the baking time and confirm with OK.
- Enter the rest period and confirm with OK.
- Use the additional functions to select whether the exhaust air flap should be open or closed.
- The "Pre-heating ON" sensor button is activated.
- Start the Backmaster T by pressing , the appliance begins to  **pre-heat** and the LED lights up.
- Once the nominal temperature is reached, a signal sounds and "Pre-heating end" appears in the info line.
- The signal continues to sound at regular intervals until the door is opened.
- The nominal temperature is maintained for a maximum of 1 hour.
- Insert food into the appliance and ajar the door. The baking program starts at the first baking step.
- When the program ends a signal sounds.
- The door opens automatically (depending on the setting made in the Service menu).
- The baking program can be started again by pressing .
- A display indicating how the program is progressing appears on the screen.

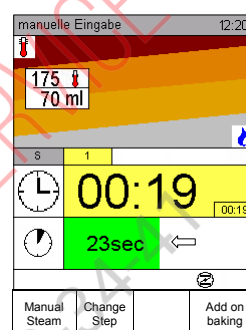
Manual input



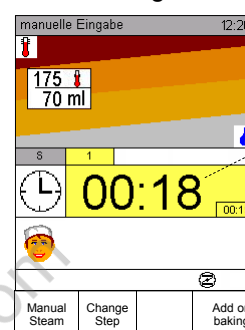
Humidification



Rest



Baking



Time remaining
Nominal time

- Bars indicating the progress of the program appear in the display fields.
- During humidification, the bar extends to the right and when the rest period is running down, the bar decreases in length from right to left.
- Additional manual humidification can always be executed by pressing the "Shot of steam" sensor button.
- When the program is complete, a signal sounds.

3.3 Entering several baking steps

- Enter the first step as described in Section 3.1.
- If several baking steps are to be entered, select the **Next step** sensor button.
- Enter the first step as described in Section 4.
- The maximum number of baking steps is 20.

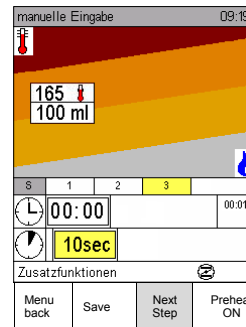
Step 1



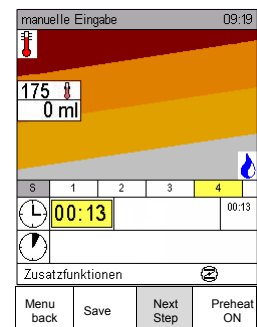
Step 2



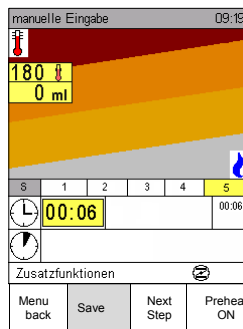
Step 3



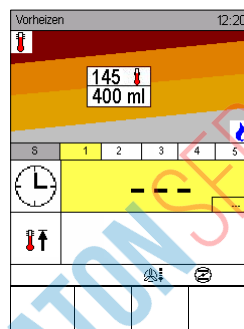
Step 4



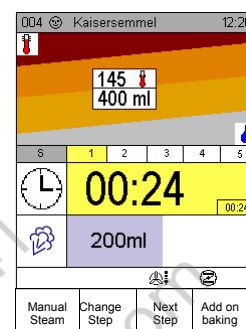
Step 5, etc.



Pre-heating



Start first step



- You can check which baking step was performed immediately prior to this point by pressing the "Back to menu" sensor button briefly.
- Pressing the "Back to menu" sensor button for longer will take the user back to the start screen.
Caution! This will cause all previously entered data to be cleared automatically.
- Start the appliance by pressing ; the appliance will switch to Pre-heating mode, assuming that this mode has been activated.
- When pre-heating is complete, a signal sounds and **Pre-heating end** appears in the info line. The temperature is maintained.
- Press the "Open door" sensor button to open the door.
- Insert food into the appliance and ajar the door. The program starts at the first baking step automatically.
- The door can be opened at any time during the baking process by pressing the "Open door" sensor button, allowing more food to be placed in the baking chamber, if required. The baking program is interrupted. Once the food has been inserted, ajar the door and the program will continue to run from the point at which it was interrupted.
- When the baking program has finished, a signal sounds and the door opens automatically, depending on the settings made in the Service menu.
- Settings can be made in the Service menu to determine whether or not a signal should sound at the end of the baking program and what time delay will apply before the door is opened. Default setting = 3 sec.

Additional baking

- Refer to the "Additional baking" description contained in Section 3.1.

3.4 Operating states for several baking steps

Example: Bread rolls

1st step → input: temperature 145°C, 400 ml humidity, pause of 60 sec, flap closed

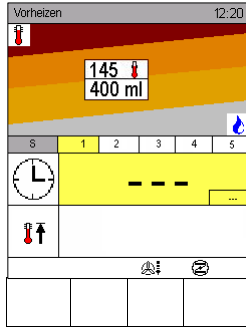
2nd step → input: temperature 155°C, 300 ml humidity, pause of 30 sec, flap closed

3rd step → input: temperature 165°C, 100 ml humidity, pause of 10 sec, flap closed

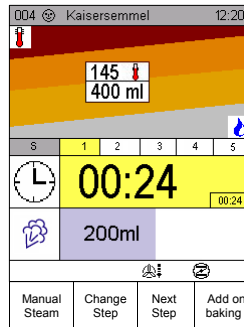
4th step → input: temperature 175°C, baking time of 13 min, flap closed

5th step → input: temperature 180°C, baking time of 6 min, flap closed

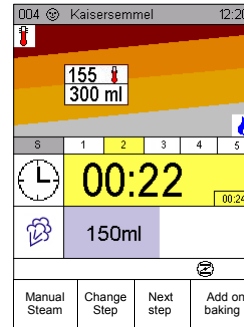
Pre-heating operating state



Step 1 operating state



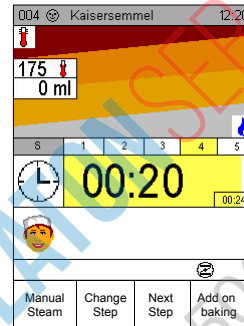
Step 2 operating state



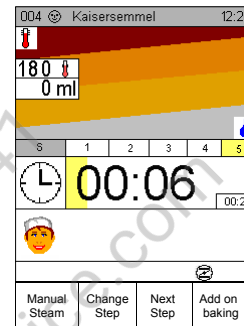
Step 3 operating state



Step 4 operating state



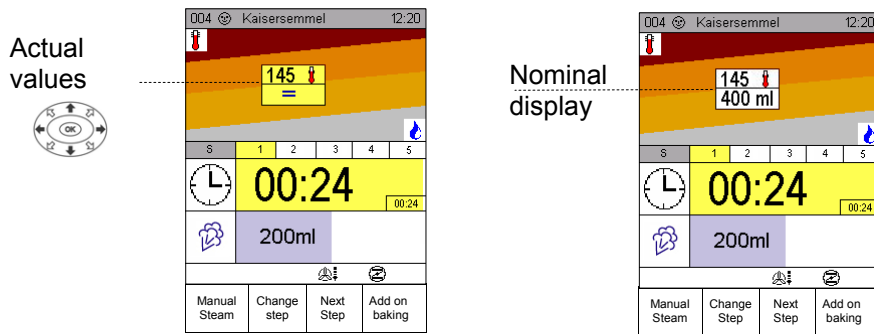
Step 5 operating state



- If the **Shot of steam** sensor button is pressed, water will be evaporated in the baking chamber.

3.5 Display of actual values

- During operation, the actual temperature values for the active baking step can be displayed for 5 seconds by pressing one of the direction arrows.
- After 5 seconds, the nominal values will be displayed again automatically.



Next step

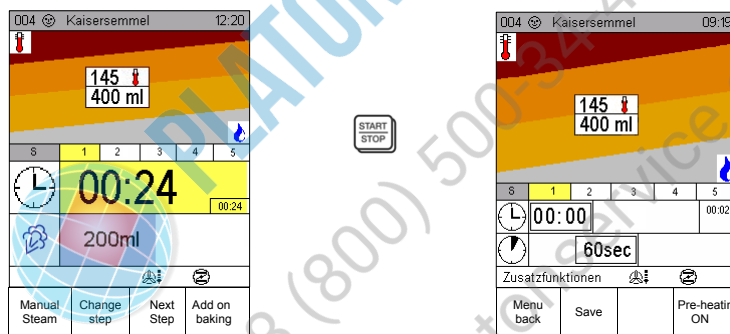
- Press the "Next step" function button whilst a baking program is running to view the settings for the next baking step.

Change step


- Press the "Change step" function button whilst a baking program is running to view and modify the settings for a baking step.
Press the "Save changes" function button to activate the changes for the program being executed.

Terminating a program

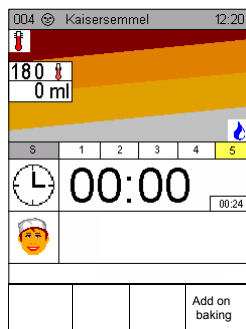
- Press  to terminate the active program; entered data is retained in the memory.



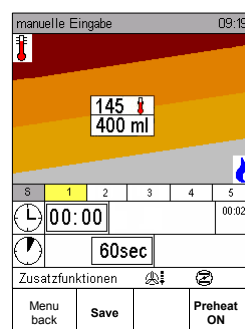
Program end

- The appliance switches off. The STOP LED lights up and a signal sounds. The signal can be stopped immediately by pressing an arrow key or opening the door.
- If required, press the "Additional baking" sensor button. Leave the door slightly ajar and the additional baking procedure will start automatically.
- When the program ends, press  to switch the display to the "Manual input" screen.

Display during signal time



Display following start/stop

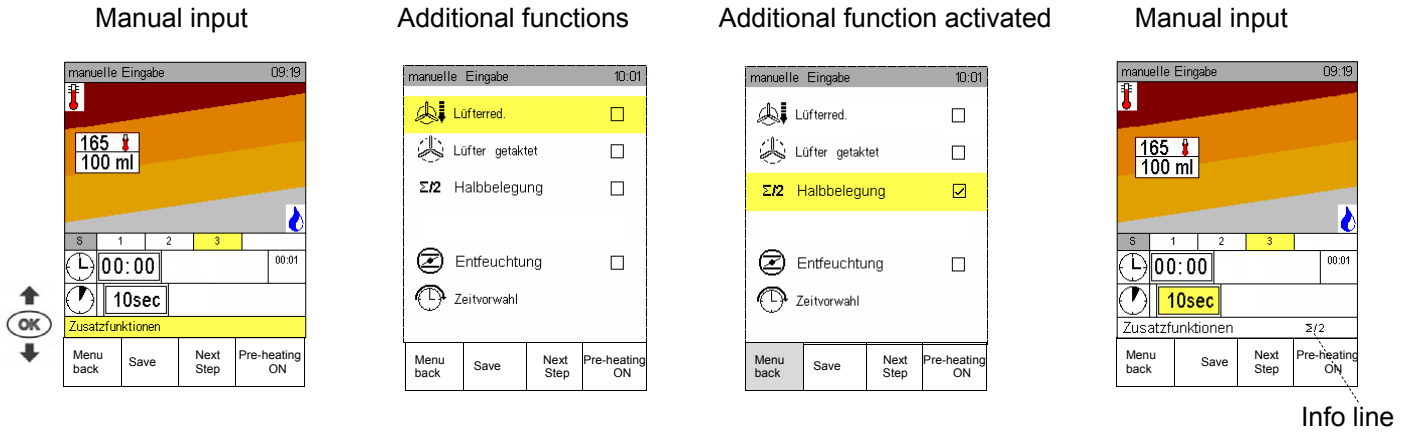


Memory

- When a program is terminated or completed, the entered data is retained in the memory so that the same baking process or program can be started again straightaway.

3.6 Selecting additional functions

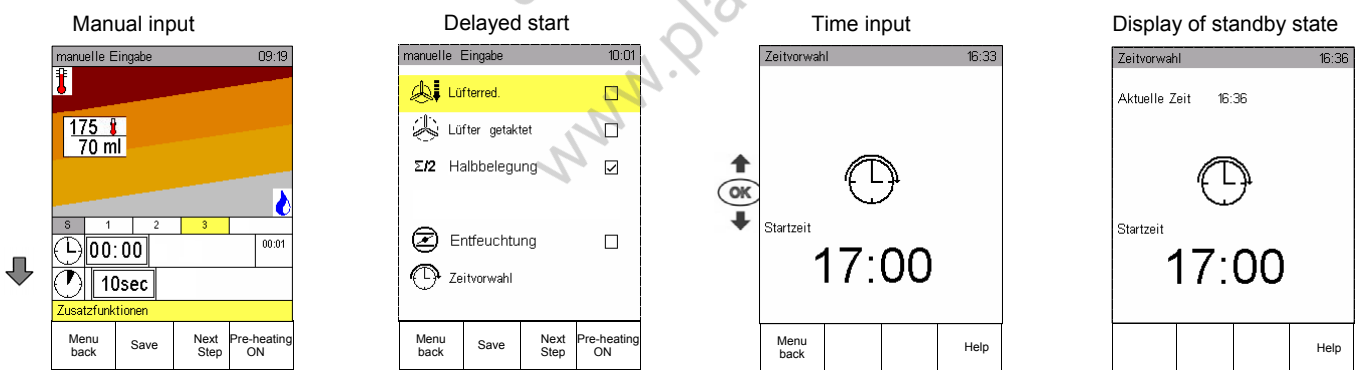
- You can select other functions using the Additional functions line.



- Press **OK** to select or deselect a function. "✓" appears when a function is selected.
- Press the "Back to menu" sensor button briefly to return to the "Manual input" screen.
- The additional functions are shown in the info line.
- If this function is activated, the fan speed is reduced.
- Fan pulsing
- $\Sigma \frac{1}{2}$ Half load can be selected if you are not using all the trays.
If the program is saved with $\frac{1}{2}$, this is indicated by the " $\Sigma \frac{1}{2}$ " icon, which appears in the program list. In addition, a continuous query "half load" at program start can be set in the service menu.
- The default setting for the exhaust air flap is closed.
- Program start can be pre-programmed.

3.7 Delayed start for manual input

- Once the start time has been entered using Backmaster Scout, press the button and the appliance will go into standby.



- Press the button to cancel the delayed start.
The "Manual input" screen is automatically displayed again and the preset program can be started using .

4. Saving programs

Program number
Input field number
Input field name

<< Left cursor
>> Right cursor

← [X] Delete characters to the left

[X] Delete characters

Suggested name field

Info line

Program name

Confirmation of program name/no.

Favourite icon

Letters/numbers field

Pictogram design

4.1 Saving programs

- Make the settings you require for a baking program and press the **Save** sensor button.

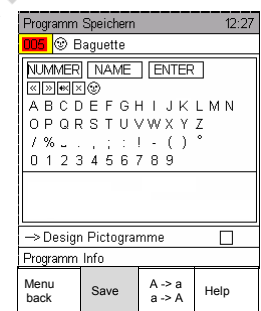
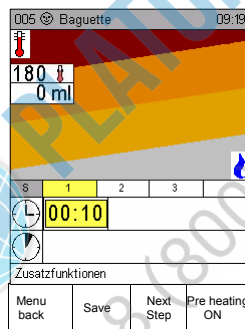
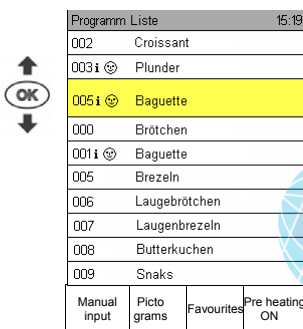
- The program number is preset, but it can be changed.
For new baking programs, the next available program number is suggested.
- To enter the program name, use the direction arrows to select the required letters/numbers and confirm with **OK**.
- The program name must not exceed 22 characters.
- The program can be marked as a favourite by moving the cursor to the ☺ icon and pressing **OK**.
- If the program name is confirmed with **ENTER**, Scout jumps to "Pictogram design". Select "✓" or deselect the function using **OK**.
- If the program name is confirmed with **ENTER**, additional information relating to the baking program can be stored in "Program info".
- Press the **Save** sensor button to save the program.
- Press the **START** button to start the program.
- Press the "Back to menu" sensor button to return to the "Program list" input screen.
- Press the "Manual input" sensor button to return to the "Manual input" input screen.

Selecting and editing program names from the suggested name field



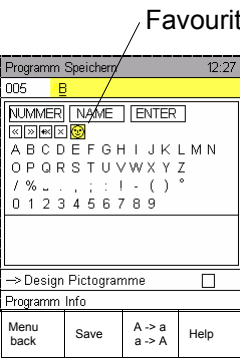
- Use Scout to enter the first letter of the program. Confirm with **OK**.
- Use Backmaster Scout ↓ to select the suggested name field.
- Two suggestions are provided in the form of existing program names starting with the same letter as that displayed at the cursor position.
- Press Backmaster Scout ↓ to scroll through other program names in the highlighted name line, if any are available.
- If the suggested name is confirmed with **OK**, the program name can be edited or adopted as it is by pressing **Enter**.
- Save the program as described in Section 5.1.

Changing program numbers



- Select the required program and confirm with **OK**.
- Press the **Save** sensor button.
- Move the Scout cursor to the "Number" input field and confirm with **OK**.
- The "Number" input field is highlighted in yellow and the program number can now be changed.
- If the program number in the input field turns red, it means that this number has already been assigned but can be overwritten. This will delete the old program.
- Press the **Save** sensor button to return to the input screen.

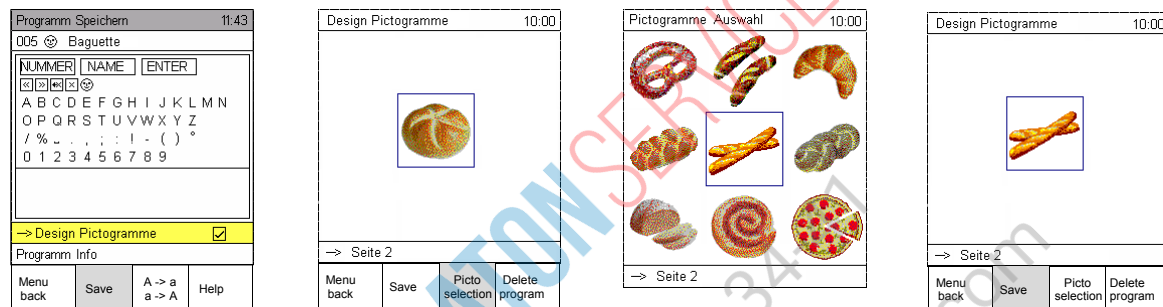
Selecting a program as a favourite



- Mark the programs you use frequently as favourites. They can then be filtered out of the program list to make them easier to find.
- The program can be marked as a favourite by moving Scout to the ☺ icon and pressing **OK**.

Pictogram design

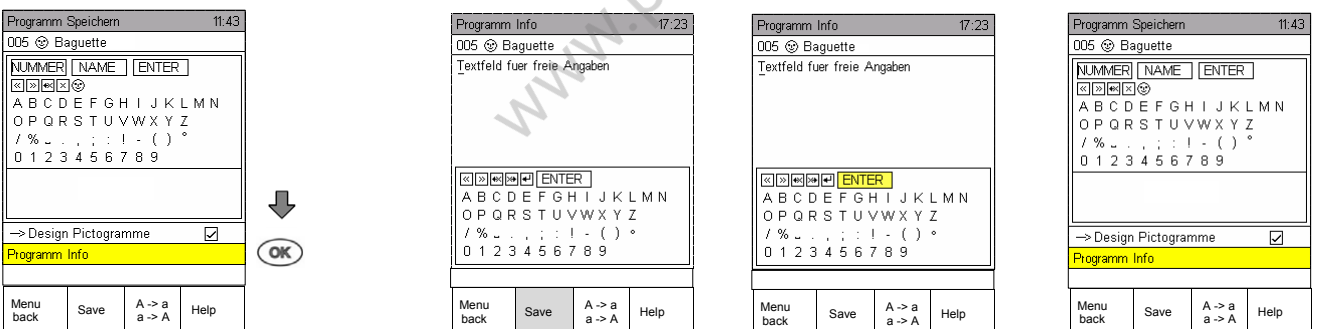
- If the program name is confirmed with ENTER, Scout jumps to "Pictogram design". Select "✓" or deselect the function using **OK**.



- Press the **Save** sensor button to open the "Pictogram design" input screen.
- Press the **"Picto selection"** sensor button to open the available saved pictograms.
- Use Scout to select a pictogram for the baking program that has been entered and confirm with **OK**.
- Press the **Save** sensor button to save the entered baking program under that particular pictogram.
- Press the **Back to menu** and **Manual input** sensor buttons to access the "Manual input" screen.

Program info

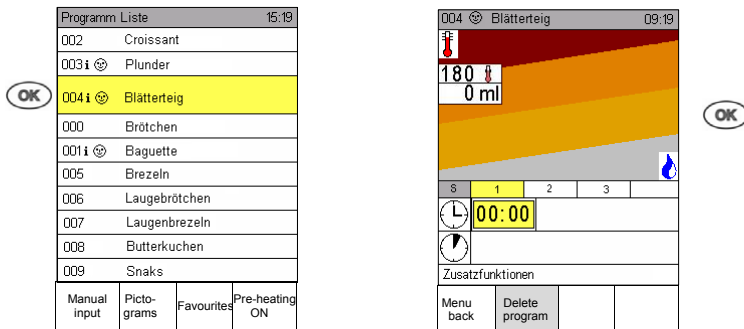
- If the program name is confirmed with Enter, Scout ↓ can be used to select the "Program info" line.
- If the "Program info" line is opened with OK, you can enter your own specific data for the program.



- If the program is saved with this information, this is indicated by the "i" icon, which appears in the program list.
- If "ENTER" is selected with OK at the "Program info" level, you will return to the "Save program" input screen.

4.2 Deleting a program

- Call the program from the program list and confirm with **OK**.
- Call the program from the program list and confirm with **OK**.
- Press sensor key „Next Step“ and set the time to „0“.
- Press sensor key „Delete program“.
- The complete program is deleted.

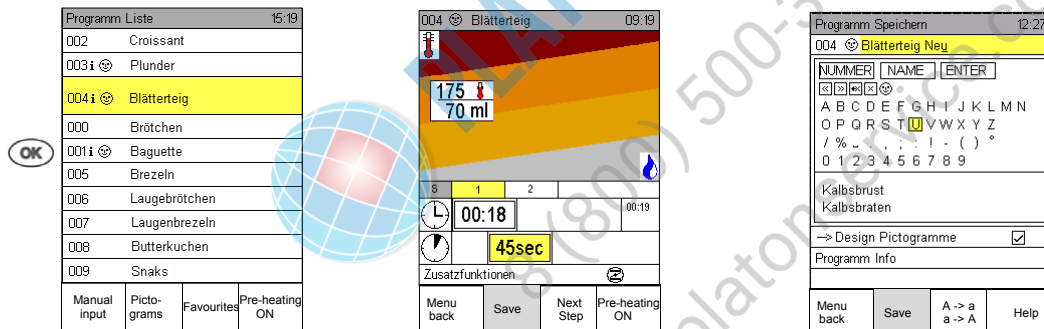


Or:

- Enter "0" in the input field humidity level, „0“ in the input field time and „0“ in the input field rest time.
- Press sensor key „Delete program“.
- The complete program is deleted.

4.3 Copying a program

- Saved programs can be overwritten and copied.
- Call the program from the program list and confirm with **OK**.



- Press the **Save** sensor button.
- For details on entering the new program name and/or number, refer to Section 5.1. Confirm your settings by moving Scout to Enter.
- Press the **Save** sensor button; the program is copied or overwritten.
- The same program can be saved several times under different numbers.

4.4 Selecting and starting a program from the program list

- All saved programs can be called up via the **Program list** sensor button.

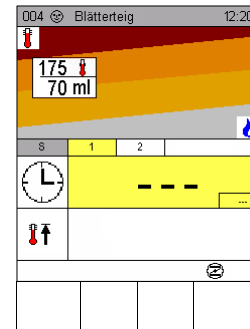
Selecting a program from the program list

Selecting a program

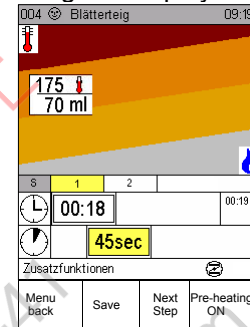
Programm Liste		15:19
002	Croissant	
003i	Plunder	
004i	Blätterteig	
000	Brötchen	
001i	Baguette	
005	Brezeln	
006	Laugebrötchen	
007	Laugenbrezeln	
008	Butterkuchen	
009	Snaks	
Manual input	Picto-grams	Favourites Preheat ON



Starting with Pre-heating



Program display



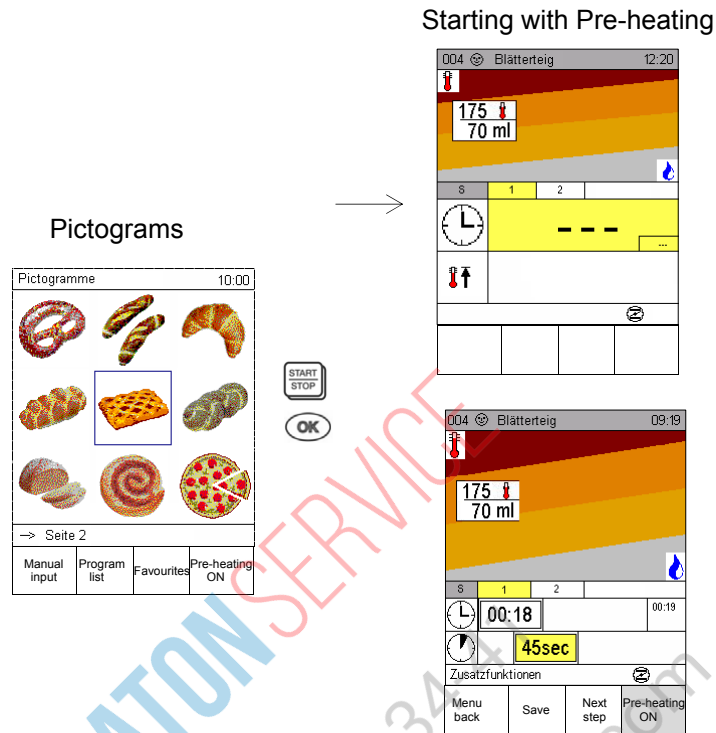
- Use Scout \uparrow and \downarrow to select a program.
- Press Scout \Rightarrow to access "Program info".
- Press the "Pre-heating ON" sensor button if required.
- Press Start/Stop to start the program immediately or **OK** to display it.



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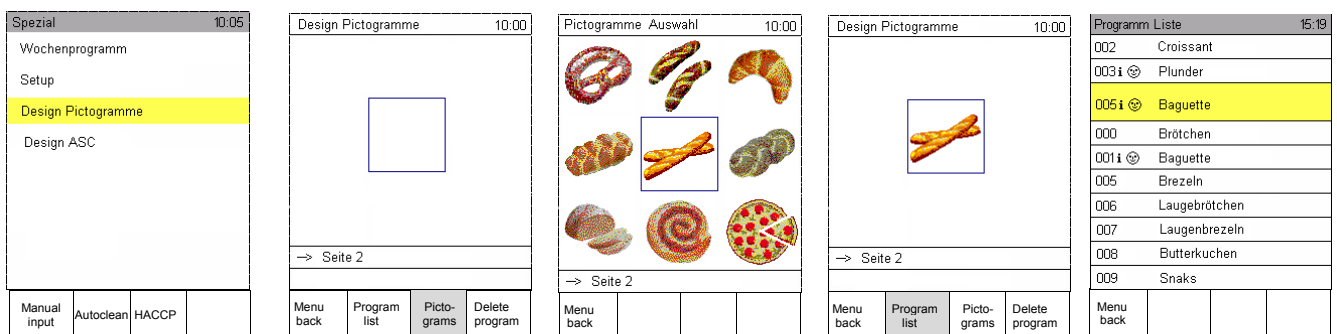
4.5 Selecting and starting a program from the pictogram level

- Press the "**Pictograms**" sensor button to open the "Pictograms" screen.
- Use Scout to select the saved baking program you require via the chosen pictogram and confirm with OK.
- You can use Scout to select the baking programs saved in each pictogram. The baking program number and name are shown in the info line.
- Press "Start/Stop" to start the program immediately or OK to display it, followed by "Start/Stop" to start it.



4.6 Assigning pictograms to saved baking programs

- 18 pictograms (9 per screen page) can be freely assigned via the pictogram screen.
- In the Service menu, numbers from 1 to 18 can be set instead of the pictogram images.
- Press the **Special program** sensor button, select the "Pictogram design" input field and confirm with OK. Use Scout to select a free pictogram location.
- Press the "Picto selection" sensor button to open the available saved pictograms. Move Scout to the info line and confirm with OK to access the second pictogram page.
- Use Scout to select a pictogram and confirm with **OK**.
- The pictogram appears in the location you selected previously.
- Press the "Program list" sensor button to select the baking program for the pictogram you chose previously and confirm with OK.
- The baking program is saved under the selected pictogram image.
- Saved baking programs cannot be started from the "Pictogram design" level.
- Press the "Back to menu" and "Manual input" sensor buttons to access the "Manual input" screen.



4.7 ASC mode

If ASC mode is activated, the ASC screen will appear when the appliance is switched on.

Service personnel or customer service staff trained by Eloma can then access additional operating features.

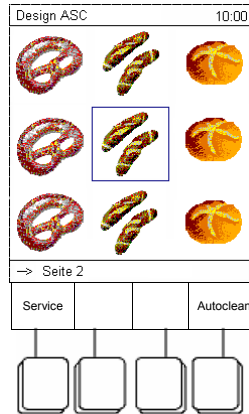
This secure ASC mode protects the user in terms of incorrect operations, which can be particularly useful for chain store customers, for example. ASC mode is activated by the branch manager, for instance, who defines the programs and images for the ASC screen before the appliance is actually put to use.

The branch manager then activates ASC mode.

Eloma standby screen



Start screen

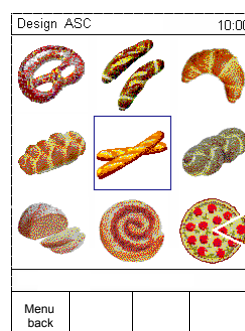
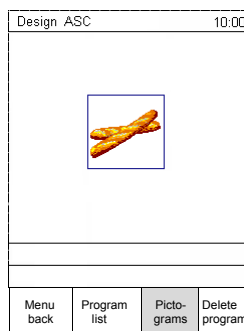
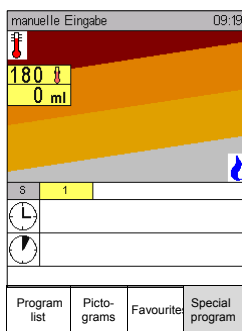


ASC screen design

- Three levels are available in the ASC control system.
- Three different programs can be assigned to the different tray levels.
- Pictograms are assigned and the ASC screen is designed as described in Section 4.8.
- The branch manager is responsible for designing the ASC screen.
- To do this, ASC mode must be deactivated. You can obtain detailed information on this topic from our hotline: Eloma Maisach factory, telephone number +49 (0) 35023 63888.

4.8 Assigning saved baking programs to the ASC level

- 18 pictograms are available for selection.
- In the Service menu, numbers from 1 to 18 can be set instead of the pictogram images.
- Press the **Special program** sensor button, select the "Pictogram design" input field and confirm with OK.
- Press the "Picto selection" sensor button to open the available saved pictograms.
- Move Scout to the info line and confirm with OK to access the second pictogram page.
- Use Scout to select a pictogram for the saved program and confirm with **OK**.
- Press the "Program list" sensor button to select a baking program for the pictogram you have chosen and confirm with OK.
- The program is saved under the selected pictogram image.
- Saved baking programs cannot be started from the "ASC design" level.
- Press the "Back to menu" and "Manual input" sensor buttons to access the "Manual input" screen.

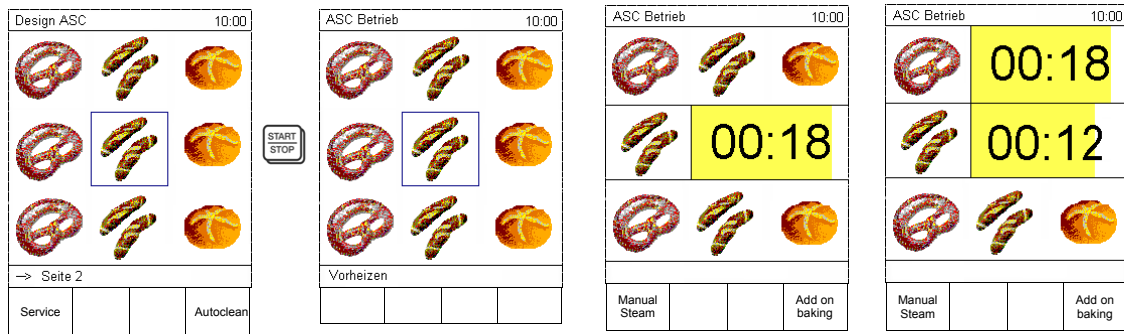


Programm Liste		15:19
002	Croissant	
003 i	Plunder	
004 i	Blätterteig	
000	Brötchen	
001 i	Baguette	
005	Brezeln	
006	Laugebrötchen	
007	Laugenbrezeln	
008	Butterkuchen	
009	Snaks	
Menu back		

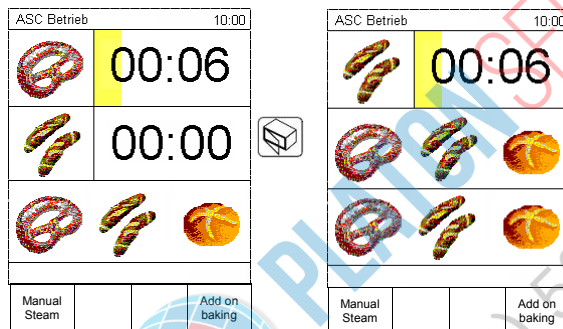
An example of the program sequence used in ASC mode can be found in Section 4.9.

4.9 Program sequence in ASC mode

- Only products that require a similar climate within the baking chamber should be baked together. The branch manager is responsible for coming up with reasonable combinations of products.
- Use Scout to select a baking product at the required level and press the Start/Stop button.



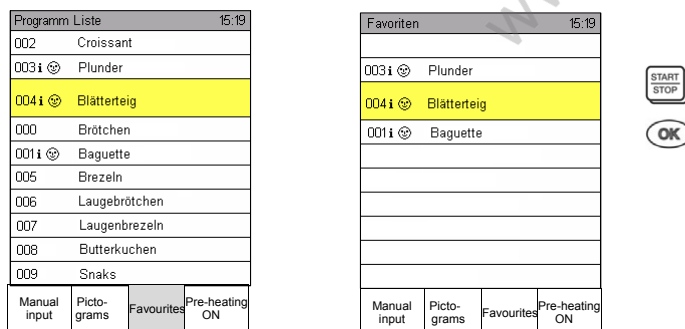
- The appliance goes into the pre-heating stage automatically. "Pre-heating" appears in the info line.
- When pre-heating is complete, "Pre-heating end" is displayed and you must open the door by pressing the "Open door" sensor button. Insert food at the required level and leave the door slightly ajar; the program will start automatically.
- If food is to be inserted at another level too, use Scout to select the level and the product and confirm with OK. Then press the "Open door" sensor button, insert the food and leave the door slightly ajar or close it.
- Proceed in the same way as for the last level.



- When the baking time for one level has elapsed, a signal sounds and the food can be removed from the baking chamber. When the door opens, the display for the corresponding level resets to its initial state and new products can then be inserted at that level.
- Pre-heating can only be performed again once the times for all levels have elapsed.

4.10 Selecting and starting a program from the pictogram level

- Favourites are identified by the ☺ icon.



- Press the **Favourites** sensor button to bring up the list. Use Scout ↑ or ↓ to select a favourite.
- Press "Start/Stop" to start the program immediately or **OK** to display it, followed by "Start/Stop" to start it (see above).

5. Combi baking

Combi baking is a function that can be selected for baking products that require a similar climate within the baking chamber and that do not need a humidification setting, just a baking temperature.

Manual humidification is possible.

Combi baking can be selected in manual and program modes.

The **Combi baking** sensor button is available:

1. During baking
2. After the "Pre-heating" process
3. In the last baking step of a program containing several steps
 - Make manual entries as described in Section 3.1 or select a baking program from the program list.
 - Press START/STOP to start the program.
 - Press the "Combi baking" sensor button to select other baking programs from the program list and start them with OK.
 - The time remaining for the started programs is displayed.
 - Additional baking can also be applied to the individual levels.

Display 1

007 Laugenbrezen		14:45
170 ml 0 ml		
00:08		
Manual Steam	Change Step	Combi baking

Display 2

Kombi-Backen Auswahl		15:19
002	Croissant	
003i	Plunder	
004i	Blätterteig	
000	Brötchen	
001i	Baguette	
005	Brezeln	
006	Laugebrötchen	
007	Laugenbrezeln	
008	Butterkuchen	
009	Snaks	
		Menu back

Display 3

Kombi-Backen Betrieb		15:00
000	Laugensemmel	00:12
006	Laugebrötchen	00:14
007	Laugenbrezen	00:15
010	Laugenzöpfe	00:17
Manual Steam	Combi baking	Add on baking

Display 5

Kombi-Backen Betrieb		15:00
000	Laugensemmel	00:00
006	Laugebrötchen	00:12
007	Laugenbrezen	00:15
010	Laugenzöpfe	00:17
Manual Steam	Combi baking	Add on baking

Display 6

Kombi-Backen Betrieb		15:00
006	Laugebrötchen	00:12
007	Laugenbrezen	00:15
010	Laugenzöpfe	00:17
Manual Steam	Combi baking	Add on baking

- If an hourglass is empty, i.e. the time has elapsed (display **00:00**), a signal sounds and the line is highlighted in colour.
- Open the door and take the baked items out.

- The display for the expired program is cleared.
- The hourglass jumps to the baking program with the next shortest time.
- You can cancel the **combi baking** function by pressing **Start/Stop**; this causes the display to return to "Manual input", see Section 3.1.
- When **combi baking** has finished, the appliance returns to "Manual input", see Section 3.1.

If several trays are inserted simultaneously, the program must be copied and assigned to the individual levels.

Copying a program

Press Scout; the first line is highlighted.

Use Scout \updownarrow to select the line to be copied.

Press the "Copy program" sensor button.

The next available line is highlighted; alternatively, you can use Scout \updownarrow to select a different line and confirm with OK. The baking program is copied to the line.

6. Pre-heating

The appliance always has to be pre-heated prior to baking.


The default setting is always "Pre-heating ON".

The **pre-heating** function brings the temperature of the Backmaster baking chamber to a set nominal temperature.

There are 2 options:

1. Manual pre-heating

Manual pre-heating uses a nominal temperature that is set to a higher value than the nominal temperature of the baking program. The % increase in the nominal temperature is defined using the adjustable parameters in the Service menu.

- Enter **all baking steps**.
- Start the baking program with .
- The appliance is brought to the set nominal temperature.
- Once the nominal temperature is reached, a signal sounds and "Pre-heating end" appears in the info line. The signal continues to sound at regular intervals until the door is opened.
- The nominal temperature is maintained for a maximum of 1 hour.
- Insert food into the appliance and ajar the door. The baking program starts automatically at the first baking step.
- If the user cancels pre-heating by pressing the "Open door" sensor button and then leaves the door slightly ajar, this will cause the appliance to move straight on to the first baking step.
- The "manual pre-heating" function cannot be saved in a baking program.
- You can select other functions as normal using the Additional functions line.

2. Setting the pre-heating function in the Service menu

- The "Pre-heating button" setting can be activated/deactivated in the Service menu.

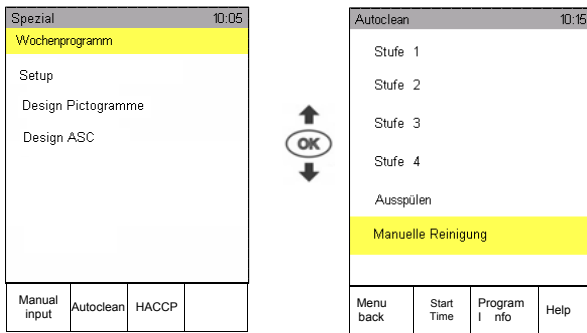





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7. Special programs

7.1 Cleaning

7.1.1 Manual cleaning



- Select manual cleaning via the "Autoclean" sensor button using Scout \updownarrow and start it with .
- Any burnt on food is softened.
- When the default values are reached, a signal sounds and the  display flashes.
- Open the appliance door and spray the baking chamber with a cleaning agent by hand.
- Ajar the appliance door and leave the cleaning agent to work.
- Once the cleaning agent has had time to work, a signal sounds and the  display flashes. Open the door and flush the baking chamber out thoroughly with water (using the hand shower).
- Ajar the door. The baking chamber is dried and you should leave its door open afterwards to ensure good ventilation.

Cleaning preparations

Before you start the appliance up: open the water tap.

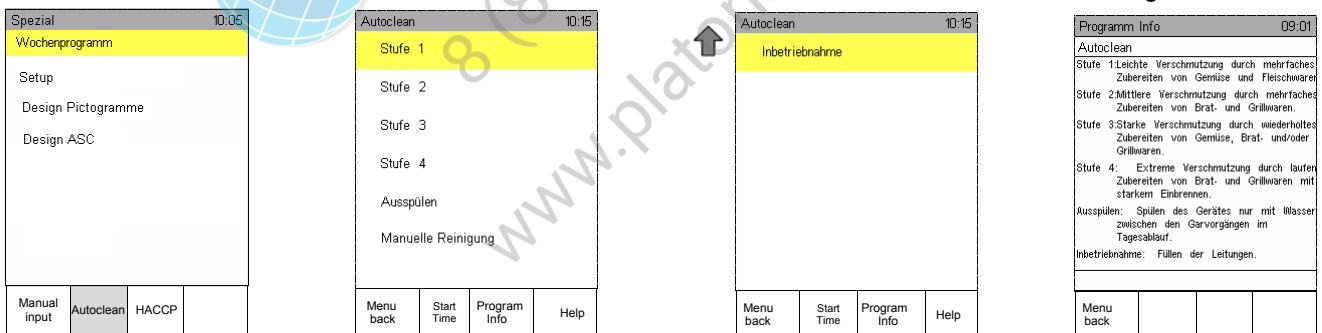
Make sure that the baking chamber is empty.

Trays and racks should be cleaned in the dishwasher.

7.1.2 Fully automatic cleaning with Autoclean option

Autoclean is a fully automatic self-cleaning system.

The user benefits from minimal costs thanks to precise dosing of the liquid cleaner, plus it can be started at any time without having to cool the appliance down or open the door manually.



- Carry out a **visual inspection** to ensure that there is sufficient cleaning and rinse agent in the respective canisters.
- Press the **Special program** sensor button and confirm with **OK**.
- Use the Scout direction arrows to select the required cleaning stage and start it with Start/Stop.
- Press the "Program info" button to obtain information about the relevant cleaning stage.
- You access start-up by scrolling to the next page \uparrow .

Autoclean programs:

Different programs can be chosen, depending on the degree of dirt inside the baking chamber.

Display	Duration in minutes	Program sequence
Stage 1	45 min. approx.	Soak, 1 x clean, rinse, dry
Stage 2	1 hour 15 min. approx.	Soak, 2 x clean, rinse, dry
Stage 3	1 hour 40 min. approx.	Soak, 3 x clean, rinse, dry
Stage 4	2 hours 15 min. approx.	Soak, 4 x clean, rinse, dry
Flushing	2 min. approx.	Flush with water
Start-up	2 min. approx.	Fill the line
Manual cleaning		

- The "cool-down" function starts automatically if the temperature in the baking chamber exceeds the cleaning temperature of the selected stage.
- The cool-down function brings the temperature of the appliance down to 80°C. The corresponding icon flashes in the info line and "Appliance cooling down!" appears on the screen.
- When the required temperature is reached, the Backmaster Autoclean function starts automatically at the selected stage.
- It is not necessary to cool the appliance down manually by leaving the door open.

7.1.3 Delayed start for Autoclean

The delayed start time can be set to a maximum of 24 h. It is selected on the "Autoclean" screen page, via the "Delayed start" function button.

Set the required start time.

A log is created for the Autoclean cleaning program.

When creating Autoclean logs it is important for the correct time and date to be set on the appliance (see Section 7.4).

7.1.4 Selecting and printing Autoclean logs

In the HACCP program, you can select the day of the week and confirm it with OK to select and print out the Autoclean logs for that day.

Press the "Print 7" sensor button to print out the logs for the last 7 days.

7.1.5 Hints on operational safety



Only approved Eloma cleaning agents may be used.

All safety devices inside the unit have been designed to the use of these products in order to comply with the standard specifications of the drinking water supply.

Other cleaning products can possibly cause irreparable rust damages in the cooking chamber, as well as damage pumps and seals.

Eloma GmbH cannot assume liability for any damages resulting from the use of alternative products. This will void the Eloma warranty.

Regular maintenance on all types of water treatment and compliance with the manufacturer's recommendations need to be adhered to at all time. Should water treatment and cleaning agents not comply to the Eloma standard this will affect any possible warranty claims.



Do not use flammable liquids for cleaning the appliance.

Replacing or refilling cleaning and rinse agents:

Observe the manufacturer's instructions and wear suitable protective gloves, glasses and clothing.

When Autoclean is running, the door must not be opened in the interests of safety.

Cleaning agent, rinse agent and hot water may escape from the baking chamber.

However, if it is absolutely necessary to open the door, Autoclean must be stopped.

If the appliance is going to be put out of operation for a prolonged period, the Autoclean system must be flushed out thoroughly with lukewarm water to prevent cleaning and rinse agents from clogging the pumps and valves.

Remove the screwed glands from the canister and put the ends of the tubes and the filter in a container of warm water.

Run the Autoclean **Flushing** program and flush the appliance out until no cleaning agent remains in the tubes or the appliance itself.



Cleaning preparations

Before cleaning, you must carry out a **visual inspection** to ensure that there is sufficient cleaning and rinse agent in the respective canisters.


Make sure that the baking chamber is empty.

Take out any **fat filters**, drain filters, containers, racks, trays, etc. and clean them separately.

In the case of **floor-standing** appliances, the empty rack trolley must be inserted.

Changing canisters of cleaning and rinse agents

In case there is not sufficient cleaner or rinse agent left, the canisters must be exchanged or refilled. Please ensure that correct connections are made.

- Press the **Special program** sensor button to select Autoclean and confirm with **OK**.
- Use Scout \uparrow and \downarrow to select "Start-up" and start the process with .
- Autoclean is ready to run again.

Note: If the Autoclean program is stopped, a rinsing cycle is always performed to ensure that any chemical contaminants are flushed out.

7.2 HACCP

All baking data relevant to HACCP is recorded continuously and automatically during operation of the Backmaster T. The 200 most recent baking logs are always contained in the memory and can be output via the serial interface.

Baking programs are saved in the form of a log if they are stopped via the Start/Stop button or if the appliance switches off automatically. A log is created for the Autoclean cleaning program as well.

7.2.1 Interface for connecting cable

If a printer capable of outputting at least 40 characters per line is connected to the appliance, this data can be printed out. Printer setting data: 9600,N,8,1.

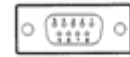
The port for the cable connection is in the hose shower tulip.

Connector no.
EXTERNAL 9-pin min-D socket

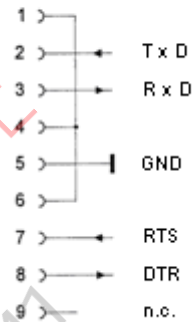
Function:
RS-232C
Serial interface (9600, N, 8, 1)
9600 BAUD, 8 data bits, EVEN
PARITY,
1 STOP BIT

The connection socket is located on the side of the operating panel.

→
**Connect
printer**



Bushing top view



DIP switch assignment, thermal printer NP 104

1. Parallel interface (DIP switch 1)

	1	2	3	4	5	6	7	8
ON	■	■	■	■	■	■	■	■
OFF	□	□	□	□	□	■	■	■

Switch	NOMINAL
1	CR/LF: CR/LF: Carriage return + line feed
2	40 columns
3	Normal character
4	Normal zero
5...7	German
8	Not defined

2. 2. Serial interface (DIP switch 2)

	1	2	3	4
ON	■	■	■	■
OFF	■	■	■	■

Switch	NOMINAL
1	Parity check
2	Even parity
3, 4	9600 bps



7.2.2 Selecting and printing baking logs

The printer and the appliance must be switched off before the connecting cable is plugged in or unplugged, otherwise the control unit and/or the printer may suffer damage.

- The appliance must be switched on and no baking program must be running. When creating HACCP logs, it is important for the correct time and date to be set on the appliance (see Section 7.4).
- Press the **Special program** sensor button to select HACCP and confirm with **OK**.
- A selection list appears, containing dates and days of the week.
- Press the Scout direction arrow \downarrow to scroll through the HACCP list in chronological order.
- Press the "Print" sensor button to print out the HACCP data for the highlighted day.
- Select the day of the week and confirm with **OK** to choose and print out the baking data for the individual programs run on that day.
- Press the "Print 7" sensor button to print out the baking program or Autoclean logs for the last 7 days.

Spezial	10:05		
Wochenprogramm			
Setup			
Design Pictogramme			
Design ASC			
Manual input	Autoclean	HACCP	

HACCP	14:05		
Sa 03.08.2002			
So 04.08.2002			
Mo 05.08.2002			
Di 06.08.2002			
Mi 07.08.2002			
Do 08.08.2002			
Fr 09.08.2002			
Sa 10.08.2002			
Menu back	Print	Print 7	

HACCP	14:41		
15:30 001 Brezen			
14:00 002 Kaisersemmel			
16:00 003 Baguette			
Menu back	Print	Print 7	

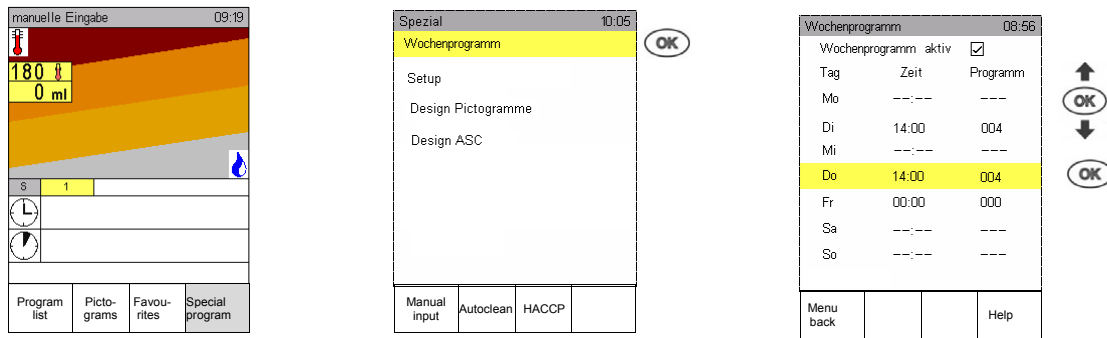
HACCP	11:09		
Geraete_Nr 0	EBT 30		
Geraete_Typ	Ausdruckdatum 19.03.09 13:16		
Betriebsstunden 10			
Datum: Fr 13.03.09 12:33 - 13:19			
Programm: 2 Kaisersemmel			
12:33 Vorheizen 160°C			
12:36 Ende Vorheizen			
12:54 Tuer_auf 12:55 Tuer_zu			
12:55 1 Soll 145°C Schwaden 400 ml			
Ruhezeit: 60 s			
Soll 145°C			
12:58 1 00:02 h Haltezeit 00:02 h			
12:58 2 Soll 155°C Schwaden 300 ml			
Ruhezeit: 30 s			
Soll 155°C			
13:00 2 00:02 h Haltezeit 00:02 h			
13:00 3 Soll 165°C Schwaden 150 ml			
Menu back	Print	Next page	



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7.3 Weekly program

- The weekly program can only be used for saved programs and enables a delayed start to be set for certain programs on different days of the week.

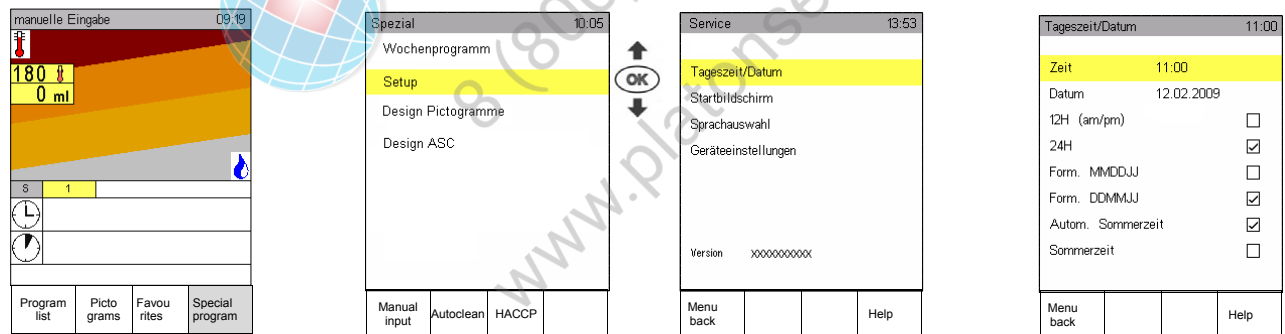


- Press the "Special program" sensor button, select the "Weekly program" input field and confirm with **OK**.
- Press **OK** to select or deselect the function. "✓" appears when the function is selected; this means that the weekly program is active.
- Use the Scout direction arrows \downarrow and \Rightarrow to select the day, the time and the required baking program.
- Press **OK** to complete your entries. The appliance will start on the set day of the week, at the specified time.
- Press the **Back to menu** sensor button briefly to return to the "Manual input" screen.

7.4 Setup

7.4.1 Date/Time

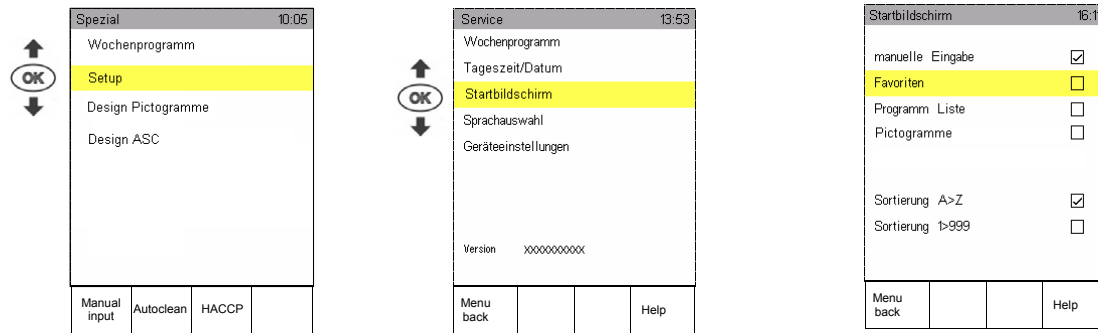
- On delivery of the appliance, the current time is already set.
- However, if it does become necessary to reset the date and time, press the **Special program** sensor button, use Scout to select the "Set-up" input field and confirm with **OK**.
- Use the Backmaster Scout direction arrows \uparrow and \downarrow to enter the new time and confirm with **OK**.



- The Time/Date screen can be used to input data in different formats or to switch between summer and winter time; such settings must then be confirmed with the **OK** button.

7.4.2 Start screen

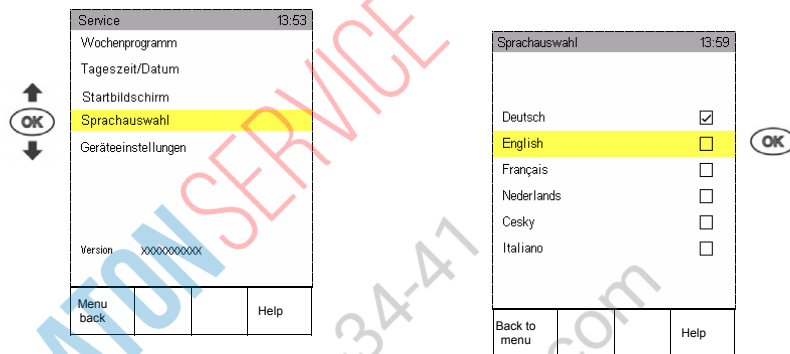
- You can choose from 4 different start screens.



- Select "✓" or deselect the function using **OK**.
- The "Manual input" screen is not shown here (see Section 3).

7.4.3 Language

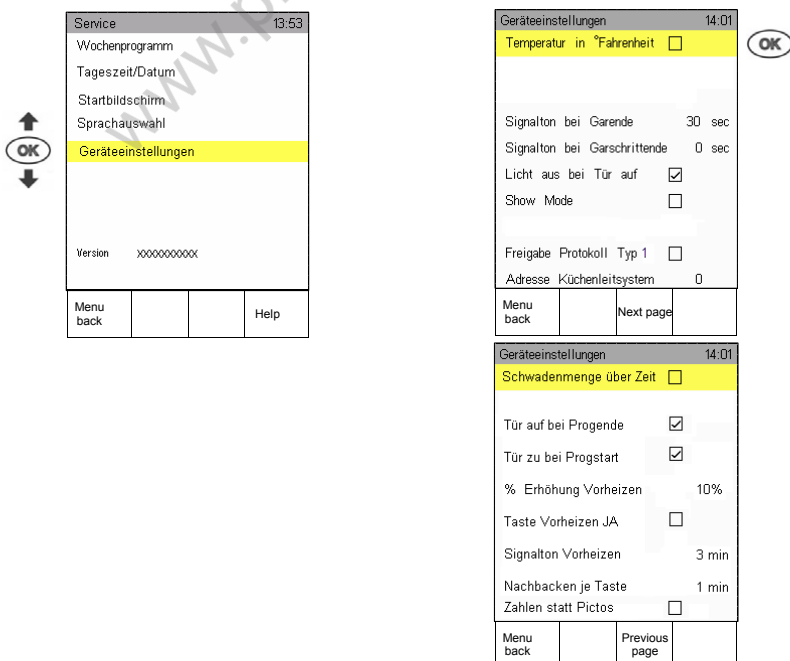
- All functions, menus and information can be displayed in different languages.



- Use Scout to select the "Language" input field and confirm with **OK**.
- Select "✓" or deselect the function using **OK**.

7.4.4 Unit parameters





- Use Scout to select the "Unit parameters" input field. Other functions can be activated or changed here.
- Select "✓" or deselect the function using **OK**.



8. Errors

8.1 Displaying errors

- You can use the "Help" sensor button to call up useful information relating to the errors displayed on the screen.

ERROR icons	OPERATING STATE	REMEDY
	Door open	Close the door.
	Water supply interrupted	Open water tap
	Water supply interrupted	Open water tap
	General fault	Customer service call!



If the appliance is not working correctly, you should try to remedy minor faults yourself, by referring to the tables above and below.

If you cannot remedy the cause of the fault:

Switch the appliance off, disconnect it from the mains and close the water tap.

Contact customer service.

- Press the "**Back to menu**" sensor button to switch from the "Help" screen page to the corresponding start screen.
- After a short time the display returns to the previous page automatically.

8.2 Error messages

The "Error info" sensor button can be used to display errors.

Error info	Description	Remedy
002	Door has been opened with the emergency release lever	Press the "Open door" button.
003	Problem with a limit switch or motor	Press the "Open door" button; if the error remains, call customer service.
004	The door has opened	Press the "Open door" button.
005	Critical problem with a limit switch or motor	Press the "Open door" button and switch the appliance off and on again; if the error remains, call customer service.
006	Undefined state	Press the "Open door" button.
111	Baking chamber sensor	Stop operating the appliance.
117	Steam discharge sensor	Stop operating the appliance. Call customer service!
212	Excess temperature in the baking chamber or M1 STB triggered	Stop operating the appliance. Call customer service!
311	No water pressure	During baking: warning/during Autoclean: pause Open the water tap. Implement on-site measures to combat inadequate water pressure. Check that the pressure switch is working properly. Caution! In Autoclean the appliance will pause. The appliance can be used in baking mode without water.
511	Control module	Warning Module temperature above 65°C Operation still possible, call customer service!
512	Control module	Stop operating the appliance. Module temperature above 70°C Call customer service!

8.3 Troubleshooting

If the appliance is not working correctly, you should try to remedy minor faults yourself, by referring to the table below.

If you cannot remedy the cause of the fault:

Switch the appliance off, disconnect it from the mains and close the water tap.

Contact customer service, stating the data, type and number of your appliance.

Fault	Possible cause	Remedy
Appliance cannot be switched on	Main switch not turned on	Turn the main switch on.
	Mains-side fuse deactivated	Switch the mains-side fuse on.
No humidification	Water tap not open	Turn the water tap on.
Water on the bottom of the baking chamber	Appliance faulty or humidity that was previously correct is now set too high	Reduce the humidity or contact customer service.
Light does not come on	Faulty halogen lights	Replace the halogen lights. Caution: only use 10 V, 10 W halogen lights. Cover your hand with a cloth before touching the light, otherwise its service life will be seriously adversely affected.
Rust in the baking chamber	Water quality	Filter your water, observe the relevant installation instructions.
	Incorrect cleaning agent	Use Eloma cleaning agents.
	Cleaning agent not thoroughly flushed out	Always flush the baking chamber out thoroughly.
	Particles of iron in the water supply	Customer to remove all components of the water supply that are made of untreated steel.
Door does not close, no error message	Appliance leaning forwards or door incorrectly aligned	Adjust the appliance so it is level. Allow trained customer service staff to align the door properly.

During the warranty period, maintenance work must only be performed on the appliance by service staff trained by Eloma. You can request the names and addresses of our service partners by contacting the Eloma Maisach factory on telephone number +49 (0) 35023 63888.

9. End of operation

Press the  button to switch the appliance off. The LED on the button goes out.

Close the **water tap**.

If the appliance is not going to be used for a prolonged period, disconnect it from the mains.

10. Cleaning and maintenance

Regular cleaning of the combi steamer is of utmost importance.

Only Eloma recommended cleaner agents may be used.

If food residue is left in the baking chamber and then heated up again, this will impair the smell and taste of the food being baked and will also cause smoke to form.



Our baking appliances can be fitted with a hand shower as an option. This must only be used to rinse the appliance out, never to clean its external surfaces.

If a lot of salt is used in the food being baked, the appliance must be cleaned at regular intervals to prevent the baking chamber becoming corroded.

If cleaning agent residue is left in the baking chamber, this could lead to corrosion.

The baking appliance must not be started up if no air baffle is in place.

Maintaining the door seals

The service life of seals is heavily influenced by the way in which they are maintained.

Grease and caustic cleaning agents attack the seal material and accelerate the rate of wear. Therefore, please observe the following maintenance instructions:

Clean the seals by hand every day with a mild grease solvent.

Use fresh water to remove any cleaning agent residue.

Leave the door open overnight so that the door seals are not put under unnecessary strain.

The door should also be left open when the appliance is not in use.

Inspect the seals regularly for damage. If a seal is damaged, replace it to prevent steam and/or air from escaping.

The seals on appliances featuring the Autoclean cleaning system still need to be cleaned by hand.

Cleaning the glass parts of the door:

The door is made of two parts and the inner pane can be swivelled out in order to clean it.

Only clean these panes of glass with a soft cloth. Do not use scouring agents.

Cleaning the glass panel:

Only clean the glass panel with a soft cloth. Do not use scouring agents.

Cleaning the external surfaces:

Use a grease solvent or a special stainless steel cleaner.

Do not use flammable liquids for cleaning the appliance.



Under no circumstances must water jets, steam cleaners or high-pressure cleaners be used on the exterior of the appliance.

See the "Kitchen safety rules" ("Sicherheitsregeln für Küchen") published by the relevant German professional associations.

Do not spray jets of water into a hot baking chamber.

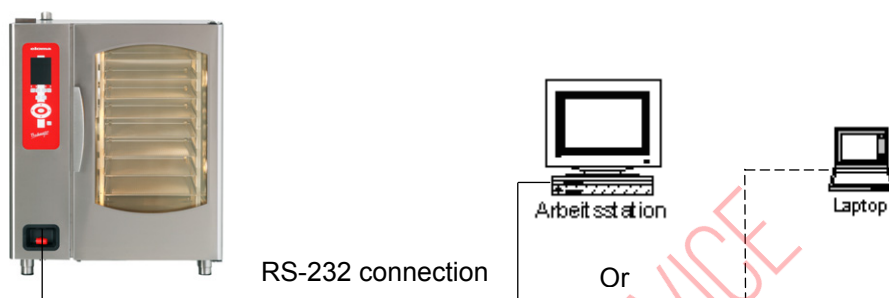


11. ProConnect ↔ Backmaster communication

11.1 Starting up ProConnect ↔ Backmaster communication

Backmaster T

- Backmaster is in standby mode or switched off.
- Establish a communication link between the PC and the Backmaster in the form of a point-to-point RS-232 connection, using the connecting cable provided.
- Plug the connecting cable to external SubD9 port in the hose shower tulip and connect the other end to the PC.



Switch the PC on and start ProConnect up.

- Set the appliance address in the PCPrG to the Backmaster appliance address:
Menu/Options/Device address
- Set the Com port in the PCPrG to that used as the interface of the PCPrG ↔ Backmaster connection.
- If the connection is established via one of the PC's USB ports using a USB/RS-232 adapter, this interface will also appear as the Com port on the PC.
- Communication can be tested in the set-up dialogues for the appliance address and the interface.
- Other customised connection and networking options are also available, of course.
- Contact our service hotline or our sales department for further information.

11.2 Function for networking a baking control system (option)

- Certain hardware/software configurations facilitate networking via a kitchen control system.

EG-Konformitätserklärung / EC Declaration of Conformity

Hersteller / Manufacturer

Eloma GmbH
Innovative Koch und Backtechnik
Otto-Hahn-Straße 10

D-82216 Maisach

Produktbezeichnung / Product name: Gewerbliche Backöfen / Baking oven for commercial use

Geräte / Appliances: Backmaster EB 30 B, Backmaster EB 30 T
Backmaster EB 30 XL B, Backmaster EB 30 XL T

Backmaster EB 50 B, Backmaster EB 50 T
Backmaster EB 80 B, Backmaster EB 80 T

Erfüllte Richtlinien / Guidelines satisfied:

Der Hersteller erklärt, dass die oben genannten, von ihm hergestellten Backöfen den folgenden Richtlinien und Normen entsprechen.
The manufacturer hereby declares that his backing ovens, as listed above, comply with the following directive standards.

Maschinenrichtlinie 2006/42/EG / Machinery Directive 2006/42/EC Elektromagnetische Verträglichkeit 2004/108/EG / EMC 2004/108/EC

Die Schutzziele der Niederspannungsrichtlinie 2006/95/EG werden gemäß Anhang I, Nr. 1.5.1 der Maschinenrichtlinie eingehalten.

The protection goals of Low Voltage Directive 2006/95/EC comply with Annex I, Nr. 1.5.1 of the Machinery Directive.

Angewandte Normen / Applicable standards

Die Geräte erfüllen die Sicherheitsanforderungen der folgenden europäischen Normen:
The appliance are in compliance with the safety requirements of the following European standards:

EN ISO 12100-1:2003 + A1:2009
EN ISO 12100-2:2003 + A1:2009
EN ISO 14121-1:2007
EN 60335-2-42:2003 + A1:2008
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008
EN 55014-1:2006; EN 61000-3-2:2006; EN 61000-3-3:2006; EN 55014-2:2002

Qualitätsmanagement / Quality management:

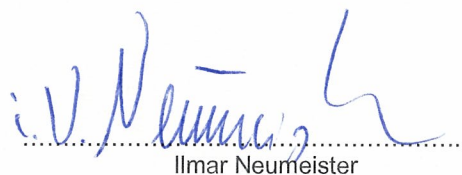
Die Konformitätserklärung erlischt bei nicht verwendungsgemäßer Benutzung sowie bei konstruktiver Veränderung, die nicht von uns als Hersteller schriftlich bestätigt wurde.

The declaration will become invalid by inappropriate usage as well as changes in construction were not confirmed in writing by us as a manufacturer.

Die Eloma GmbH wendet ein zertifiziertes Qualitätsmanagement- System nach EN ISO 9001 an.
Eloma GmbH applies a certified quality management system in accordance with EN ISO 9001.

Dokumentationsbeauftragter / Person authorized to compile the technical file:
Hans Hommen Technische Dokumentation Eloma GmbH

Maisach, den 1.01.2010



Ilmar Neumeister

Geschäftsleitung Produktentwicklung / Executive Board Engineering



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