# eloma

**Backmaster T
EB 30, EB 30 XL**

# Operation Manual

Dear Customer,

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

These operation manual apply to Eloma's Backmaster T EB 30, Backmaster T EB 30 XL 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: ÉI JÁ€DÁ¦Í €GҤ HÌ Ï Á

Service
You can reach us practically around the clock, 7 days a week, 365 days a year:
Your service hotline: ÉI JÁ€DÁ¦Í €GҤ HÌ Ì Á

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

| | |
|---|---|
| | **eloma**<br>**Eloma GmbH D-82216 Maisach** |
| Appliance model:............................ | |
| Appliance Nr.:................................ | |
| **Dealer:** | **Installer:** |
| Date:………………… | Installed on:………………. |

# Operating Instructions
# Backmaster T
# EB 30, EB 30 XL

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# Pictograms/symbols used

 **Danger!**
Indicates a situation presenting an immediate danger, which, if
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°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.
- If the Backmaster is being used, the door is closed by giving it a gentle push.
- 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:



Door — Handle

Emergency release lever

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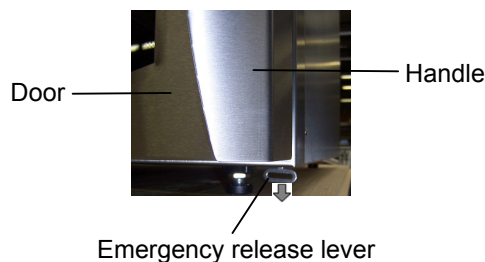
- Only authorised customer service personnel may open the side wall and carry out repairs and maintenance work.

**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.

**Before turning on**
- Lock the air baffle in place. Never reach behind the air baffle during operation and never attempt to stop fans manually.
- Lock the rack in place correctly.
- Take care not to bend the tracks when doing this, as this will stop grids, trays and containers from being held securely in place.

**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.

**Cleaning**
- 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.
- Only use Eloma Multi-Clean special cleaning 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.

**Notes on maintenance**
- Insert the water tank only with the lid.
- Empty and clean the tank every day. If the appliance is going to be out of operation for a prolonged period, allow the tank to dry out.
- 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.

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⚠️ **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 30          10 kg (max. 10 kg per tray)
  EB 30 XL      15 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.

**Appliance with water tank option**

**If your appliance is not connected to a water supply, it can be filled with water manually.**

- The Backmaster is equipped with a water tank that has a capacity of around 2 litres.
- This water tank is located on the right-hand side of the top section, next to the oven's control panel.



**Water tank**

**Press here**

- In order to fill the water tank, it must be removed from the oven.
- Press the cover on the operating panel firmly to open it up.
- Take hold of the water tank by the handle, lift it up slightly and then pull it towards you.
- Place the tank on a level surface.
- Open the lid and fill the tank with water up to the appropriate mark.
- Now close the water tank by pushing the lid down until it clicks into place and re-insert the tank next to the control panel, pushing it in as far as it will go.
- Close the cover on the operating panel.
- The Backmaster is now ready to use again.

⚠️
- If the water level in the tank has fallen below 250 ml, the 🚰 icon lights up in the info line to warn of this lack of water.

**Only use softened water**

- The water poured into the tank must have a chloride and sulphate content of below 50 mg/l.
- If possible, only fill the tank with as much water as will be needed for one day (maximum 2.1 litres).
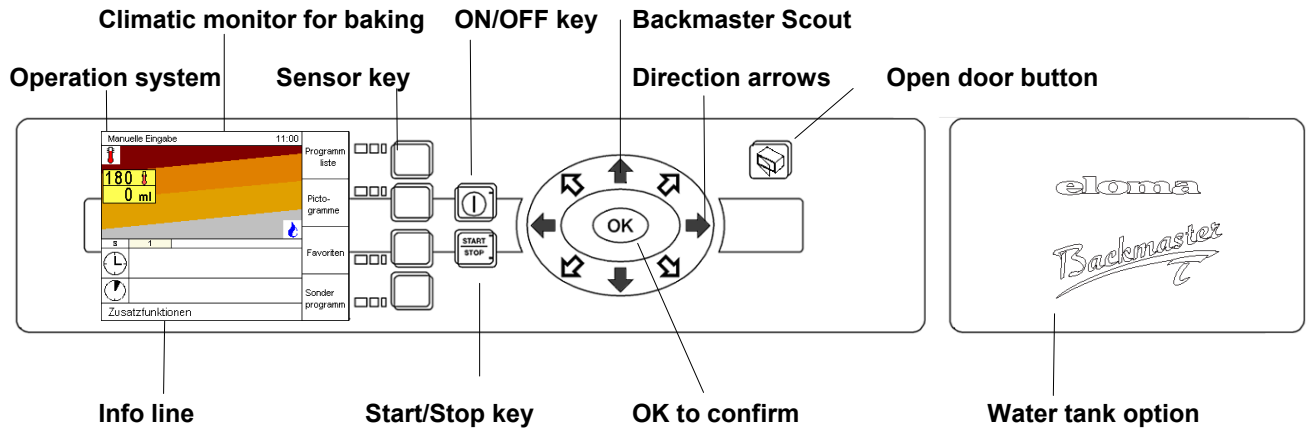- Ensure that no dirt has penetrated the water tank.

⚠️ **Insert the water tank only with closed cover.**

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# 2. Operating panel and description of functions

## 2.1 Backmaster T EB 30 and EB 30 XL panel

To achieve a high degree of evenness in baking, the direction in which the fan rotates changes during operation. The length the rotation direction is dynamically adapted to the baking time, which means, that during short baking times, the rotation direction is changed at shorter intervals than with longer ones.

The oven space light is controlled by the program and depends on the door's position.
If the door is opened, to put in or take something out of the oven, the light switches off.
See also device settings in the service menu.



**Climatic monitor for baking**    **ON/OFF key**    **Backmaster Scout**

**Operation system**    **Sensor key**    **Direction arrows**    **Open door button**

**Info line**    **Start/Stop key**    **OK to confirm**    **Water tank option**
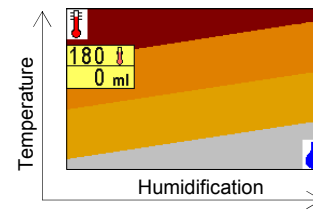
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## 2.2 Operating the Backmaster T using Scout

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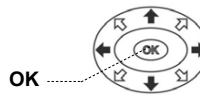The selected field appears on a yellow background.

Direction arrows

Scout

Climatic screen

Temperature

180
0 ml
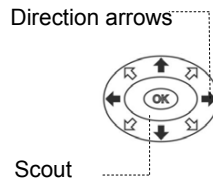
Humidification

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

00:15

60sec

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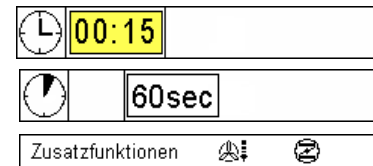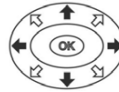
Confirm your settings by pressing **OK**.
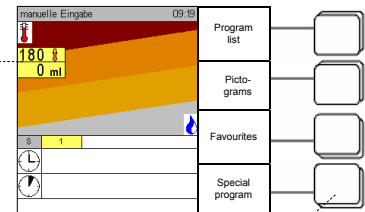The setting, in this case the time, is adopted.

**OK**

00:15

## 2.3 Screen layout for manual operation

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

Climatic cursor

manuelle Eingabe          09:19
180
0 ml
Program list
Picto-grams
Favourites
Special program

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

**Using sensor buttons to select menus**

Press the sensor buttons to call up the different menus.

Sensor buttons

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

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

| Favoriten | 15:19 | | Manual input |
|---|---|---|---|
| 003 | Plunder | | |
| 004 | Blätterteig | | Picto grams |
| 001 | Baguette | | |
| | | | Favourites |
| | | | |
| | | | Pre-heating ON |

### Special programs

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

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# 3. Starting the Backmaster T up

Prior to start: **open water tap**
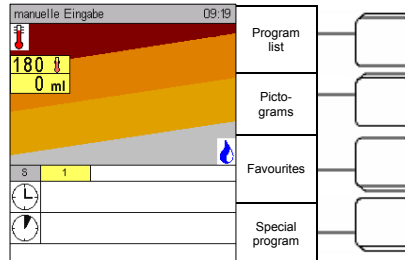If the appliance is connected to the mains, the Eloma standby screen appears.

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.

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## 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 ⇦ or at 23:59 press ⇨ = ∞ 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.

- Close the door 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.

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## 3.2    Manual operation with one step

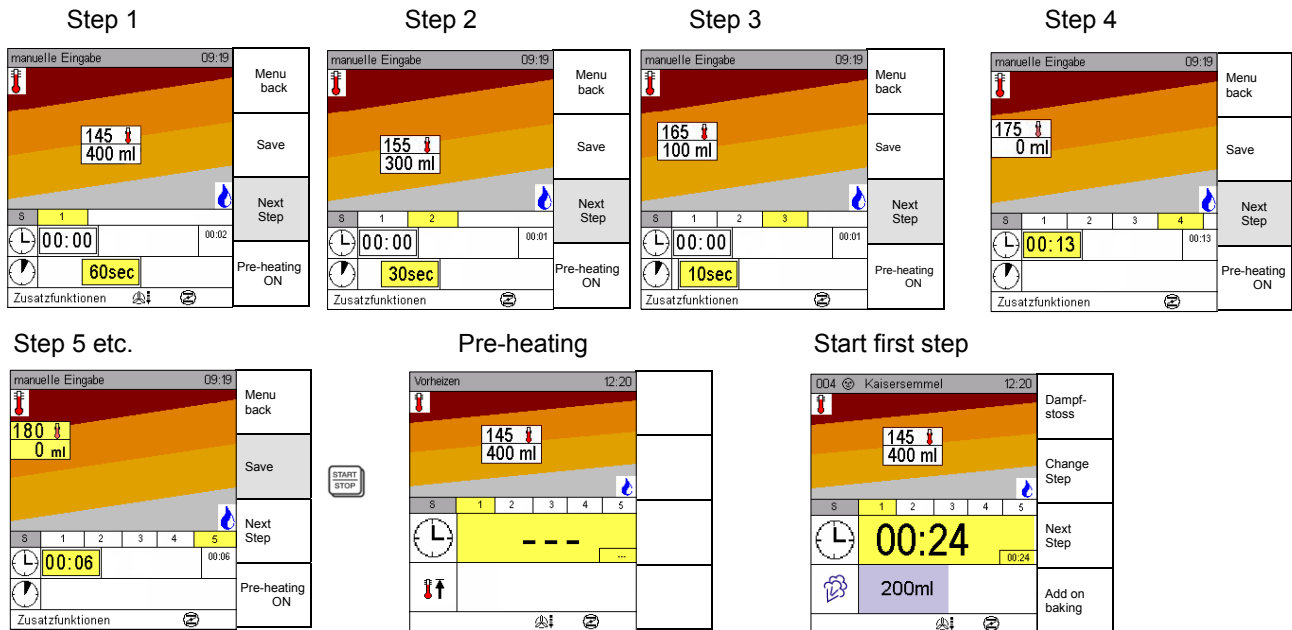- Use Scout to enter the desired temperature and humidity level via the Climatic cursor and confirm your settings with OK.
- Enter the baking time and confirm with OK.
- Enter the rest period and confirm with OK.
- Use the additional functions to select whether the exhaust air flap should be open or closed.
- The "Pre-heating ON" sensor button is activated.
- Start the Backmaster T by pressing [START STOP]; the appliance begins to [START STOP] **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 [START STOP].
- A display indicating how the program is progressing appears on the screen.

| Manual input | Humidification | Rest period | Baking |
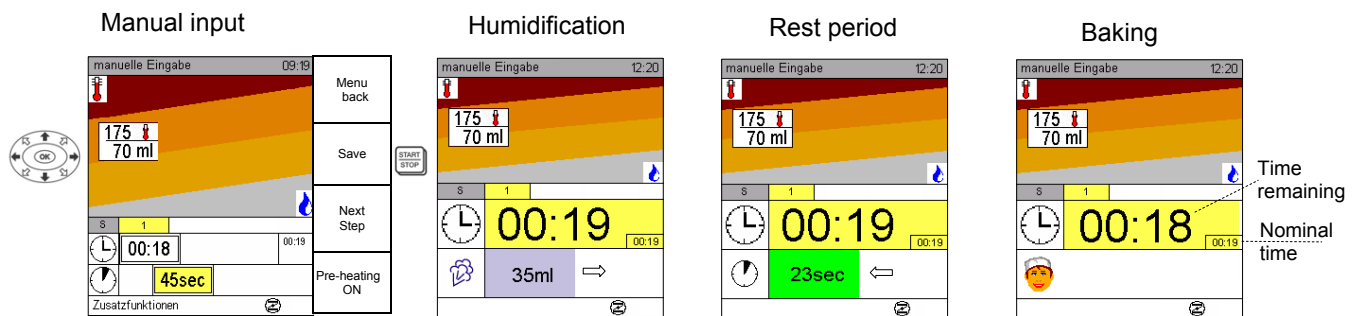


- Bars indicating the progress of the program appear in the display fields.
- During humidification, the bar extends to the right and when the rest period is running down, the bar decreases in length from right to left.
- Additional manual humidification can always be executed by pressing the "Shot of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

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## 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 [START STOP]; 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.

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## 3.4   Operating states for several baking steps

Example: Bread rolls

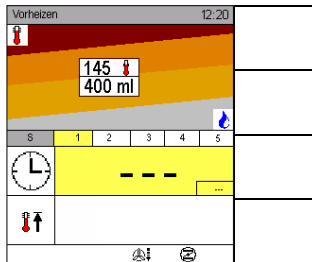**1st** step → input: temperature 145°C, 400 ml humidity, pause of 60 sec, flap closed
**2nd** step → input: temperature 155°C, 300 ml humidity, pause of 30 sec, flap closed
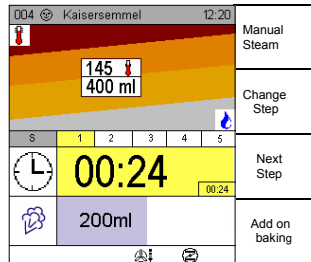**3rd** step → input: temperature 165°C, 100 ml humidity, pause of 10 sec, flap closed
**4th** step → input: temperature 175°C, baking time of 13 min, flap closed
**5th** step → input: temperature 180°C, baking time of 6 min, flap closed
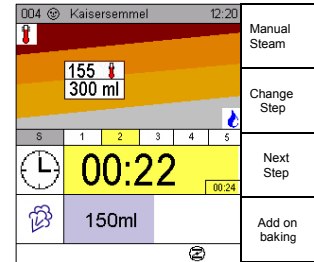
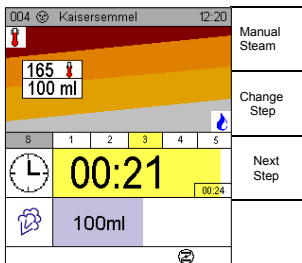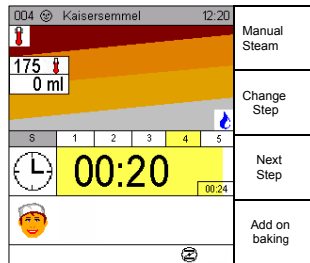Pre-heating operating state        Step 1 operating state        Step 2 operating state
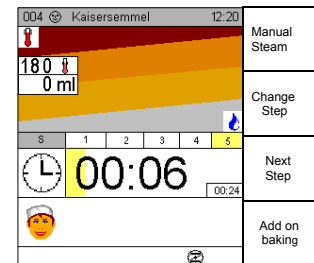


Step 3 operating state        Step 4 operating state        Step 5 operating state



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

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## 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.

Actual values

Nominal display
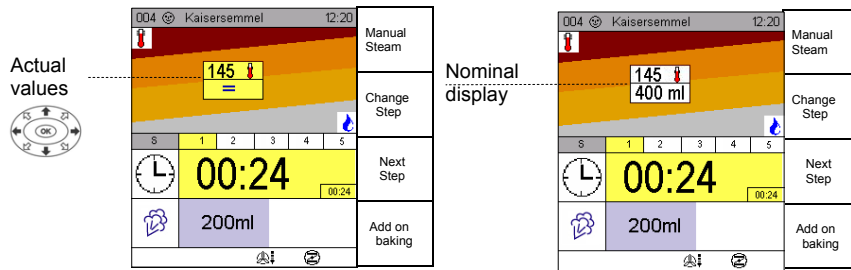
### Next step

- 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 START STOP to terminate the active program; entered data is retained in the memory.
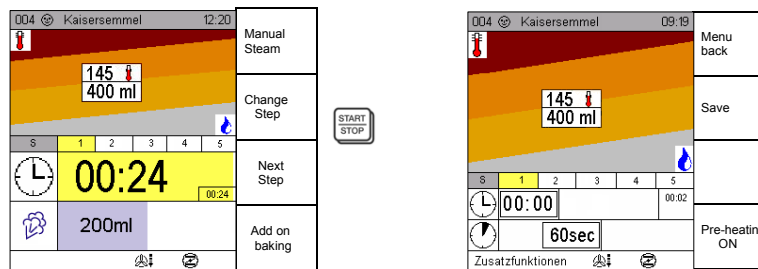
### Program end

- 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 START STOP to switch the display to the "Manual input" screen.

Display during signal time                Display following start/stop

Display during signal time                Display following start/stop
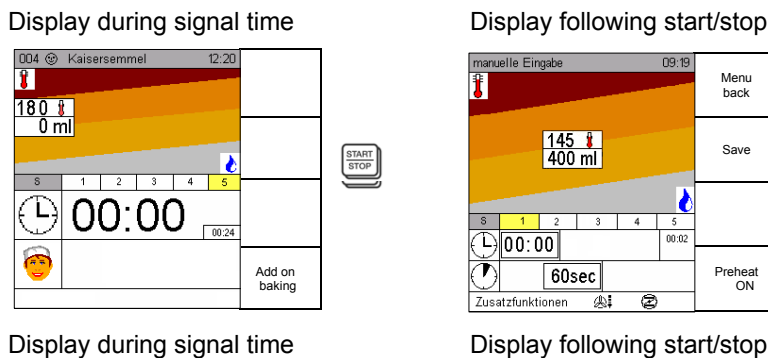
### Memory

- 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.

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## 3.6 Selecting additional functions

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

Manual input      Additional functions      Additional function activated      Manual input



Info 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.

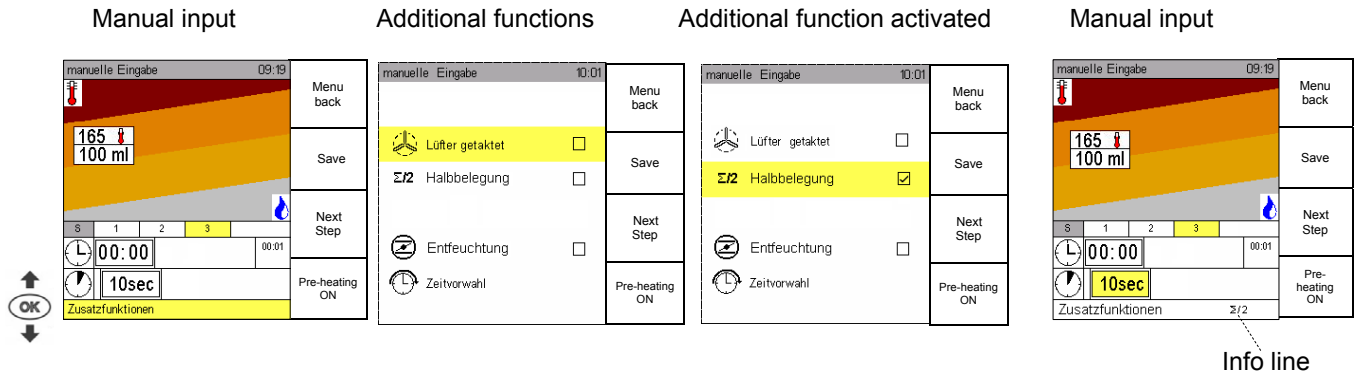- ⊿ Fan pulsing

- Σ ½ Half load can be selected if you are not using all the trays.
    If the program is saved with ½, this is indicated by the **"Σ ½"** 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 [START/STOP] button and the appliance will go into standby.

Manual input      Delayed start      Time input      Display of standby
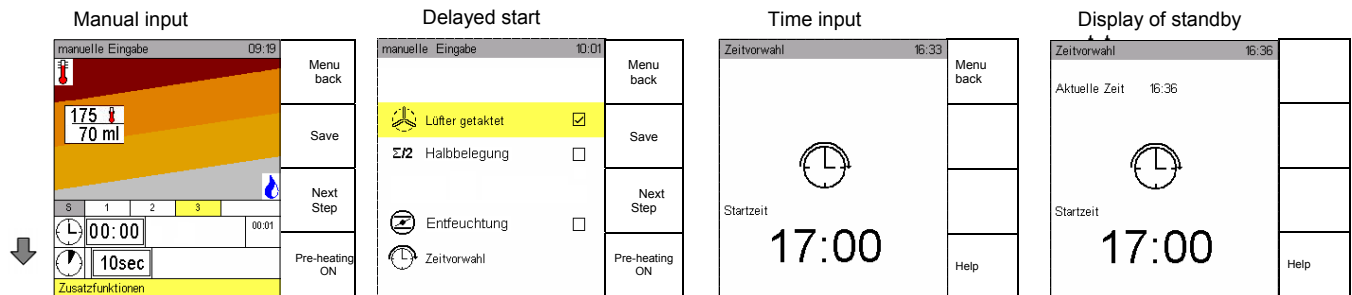


- Press the [START/STOP] button to cancel the delayed start.

    The "Manual input" screen is automatically displayed again and the preset program can be started using [START/STOP].

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# 4.    Saving programs

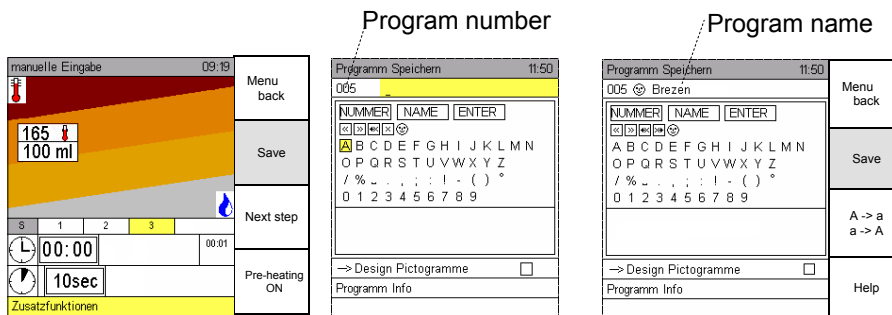| | |
|---|---|
| Program number | |
| Input field number | |
| Input field name | |
| << Left cursor | |
| >> Right cursor | |
| ◄–x Delete characters to the left | |
| x Delete characters | |
| Suggested name field | |
| Info line | |

Program name

Confirmation of program name/no.
Favourite icon

Letters/numbers field

Pictogram design

**Programm Speichern          11:50**
005

NUMMER   NAME   ENTER
« » ◄« x ☺
A B C D E F G H I J K L M N
O P Q R S T U V W X Y Z
/ % _ . , ; : ! - ( ) °
0 1 2 3 4 5 6 7 8 9

—> Design Pictogramme          ☐
Programm Info

Menu back

Save

A -> a
a -> A

Help

## 4.1   Saving programs

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

Program number          Program name

**manuelle Eingabe          09:19**

165
100 ml

S   1   2   3
00:00          00:01
10sec
Zusatzfunktionen

Menu back

Save

Next step

Pre-heating ON

**Programm Speichern          11:50**
005

NUMMER   NAME   ENTER
« » ◄« x ☺
A B C D E F G H I J K L M N
O P Q R S T U V W X Y Z
/ % _ . , ; : ! - ( ) °
0 1 2 3 4 5 6 7 8 9

—> Design Pictogramme          ☐
Programm Info

**Programm Speichern          11:50**
005 ☺ Brezen

NUMMER   NAME   ENTER
« » ◄« »« ☺
A B C D E F G H I J K L M N
O P Q R S T U V W X Y Z
/ % _ . , ; : ! - ( ) °
0 1 2 3 4 5 6 7 8 9

—> Design Pictogramme          ☐
Programm Info

Menu back

Save

A -> a
a -> A

Help

- 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.

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## Selecting and editing program names from the suggested name field
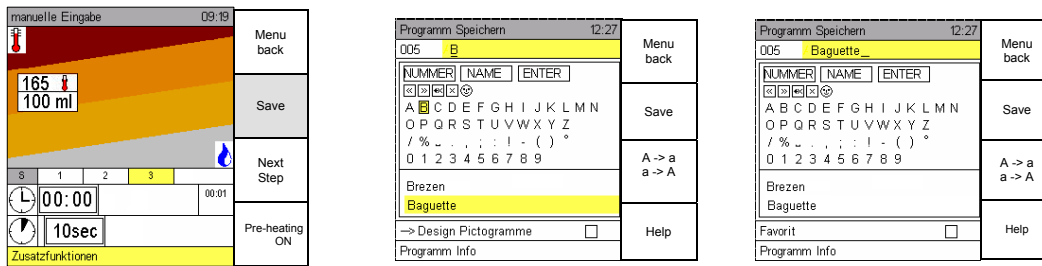


Use Scout to enter the first letter of the program.
Confirm with **OK**.

- 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
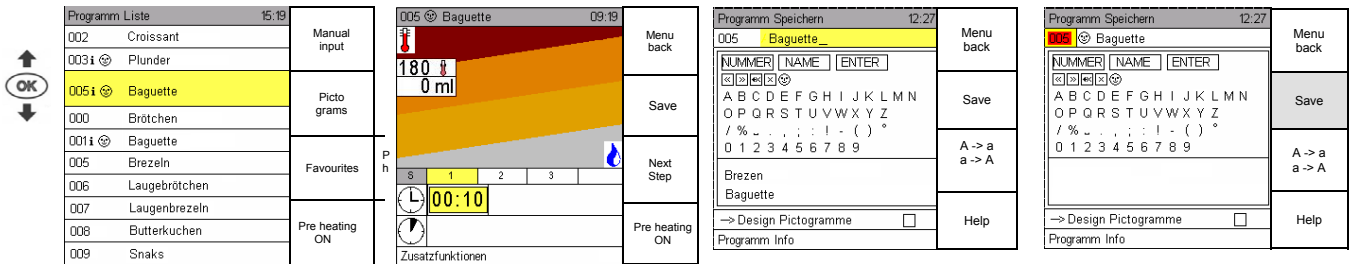


Select the required program and confirm with **OK**.
- Press the **Save** sensor button.
- Move the Scout cursor to the "Number" input field and confirm with **OK**.
- The "Number" input field is highlighted in yellow and the program number can now be changed.
- If the program number in the input field 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.

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**Selecting a program as a favourite**

Favourite icon
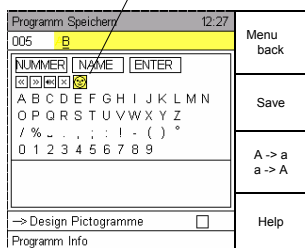


- Mark the programs you use frequently as favourites.
  They can then be filtered out of the program list to make them easier to find.
- The program can be marked as a favourite by moving Scout to the ☺ icon and pressing **OK**.

**Pictogram design**

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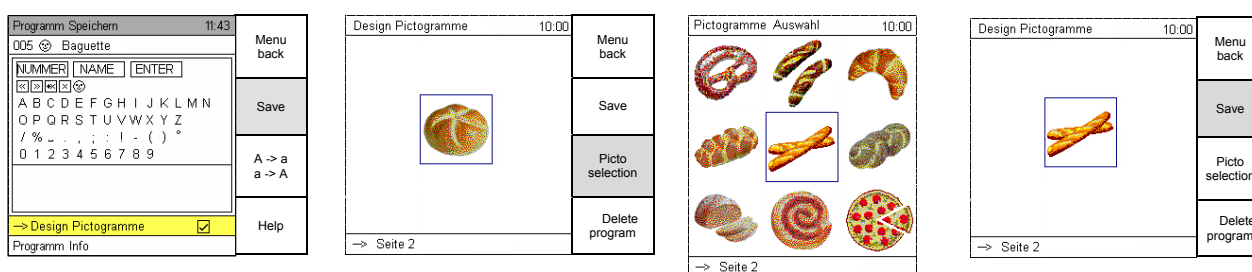


- Press the **Save** sensor button to open the "Pictogram design" input screen.
- Press the **"Picto selection"** sensor button to open the available saved pictograms.
- Use Scout to select a pictogram for the baking program that has been entered and confirm with **OK**.
- Press the **Save** sensor button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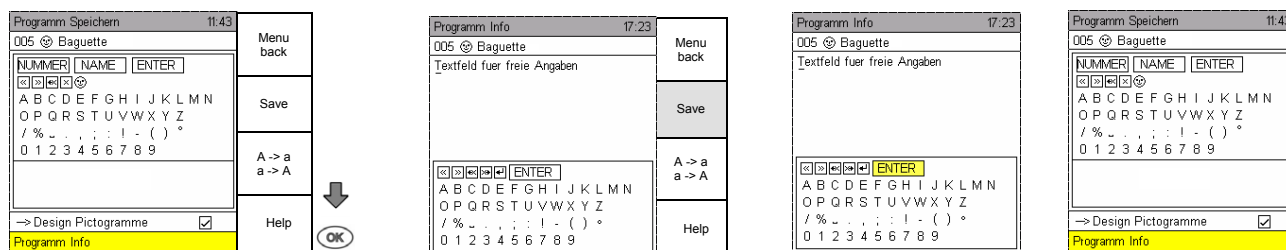


- If the program is saved with this information, this is indicated by the "**i**" icon, which appears in the program list.
- If "ENTER" is selected with OK at the "Program info" level, you will return to the "Save program" input screen.

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## 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**".
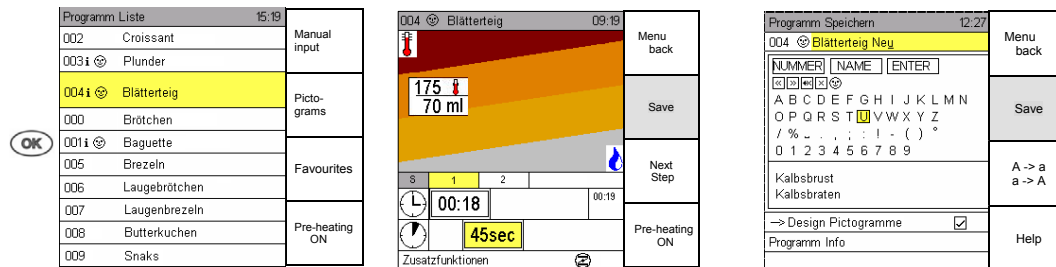- Press sensor key „Delete program".
- The complete program is deleted.
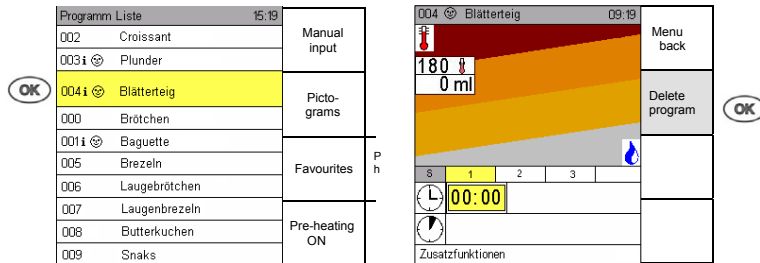


**Or:**
- Enter "**0**" in the input field humidity level, „**0**" in the input field time and „**0**"in the input field rest time.
- Press sensor key „Delete program.
- The complete program is deleted.

## 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.

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## 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**

Starting with Pre-heating

Selecting a program
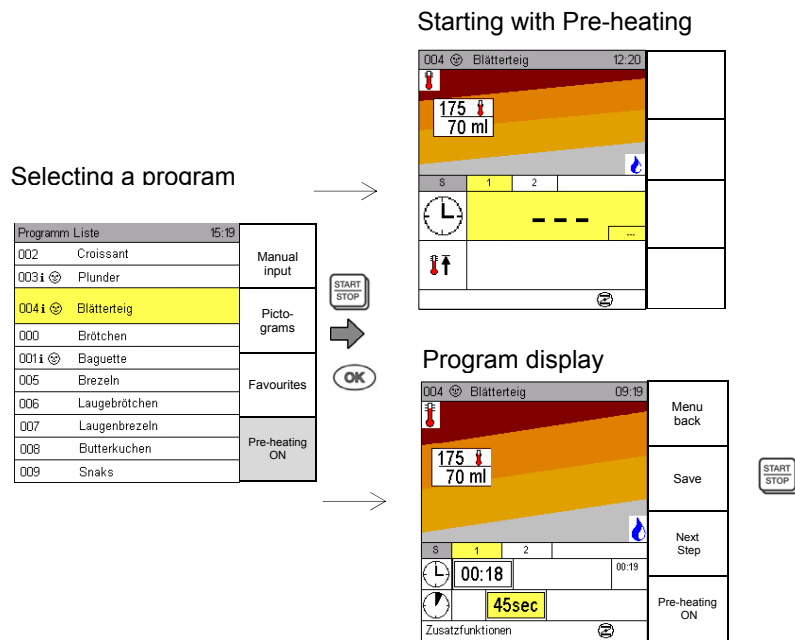


Program display



- Use Scout ⇧ and ⇩ to select a program.
- Press Scout ⇨ 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.

Starting with Pre-heating
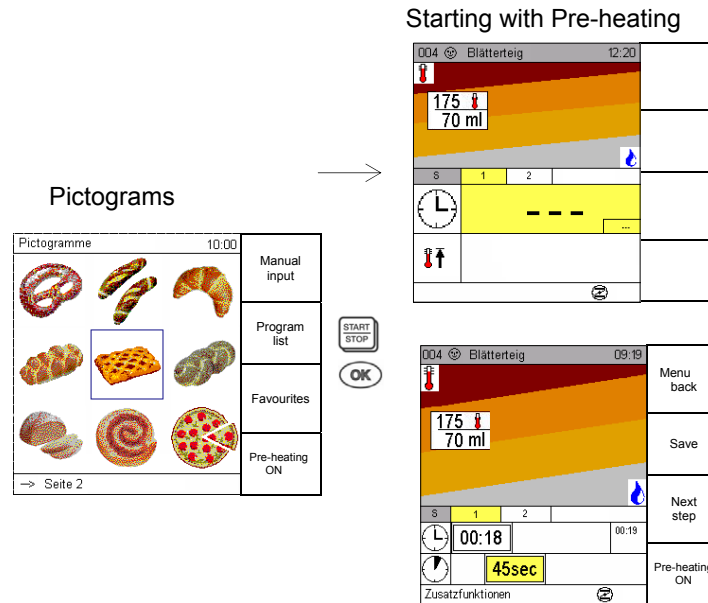
Pictograms

## 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, number Pictograms an 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.

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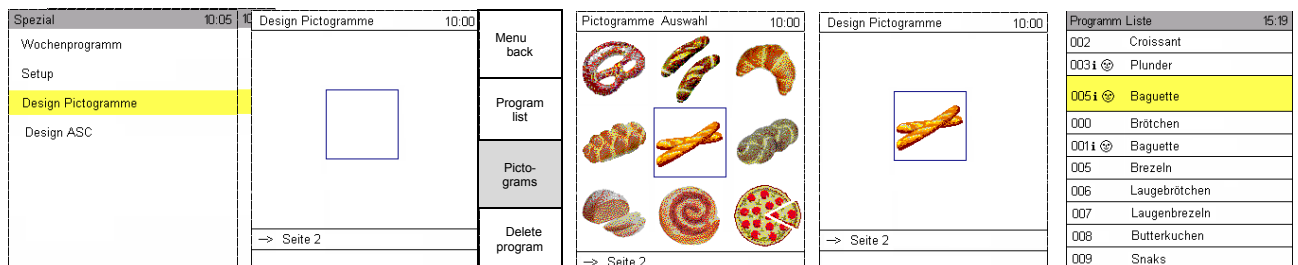
## 4.7 ASC mode

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 than activates ASC mode.

**Eloma standby screen**        **Start screen**
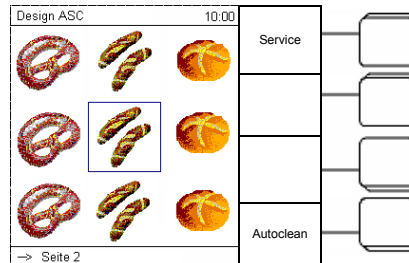


**ASC screen design**

- 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.
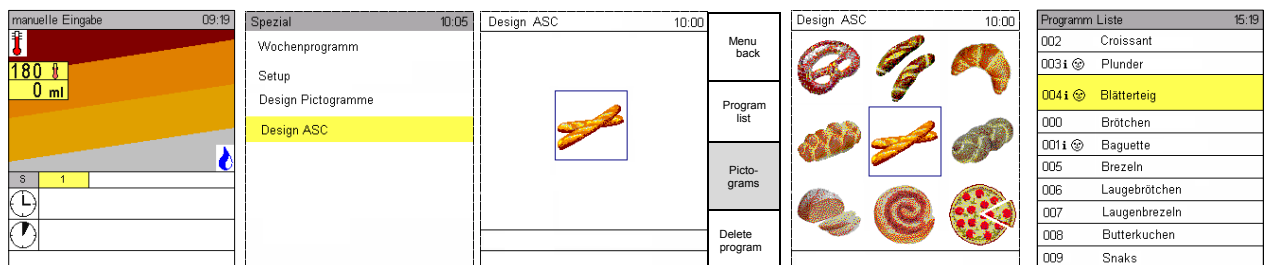


An example of the program sequence used in ASC mode can be found in Section 4.9.

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## 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.
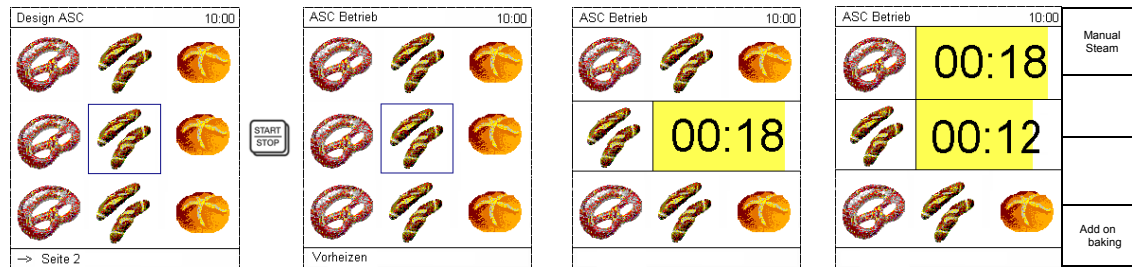


- The appliance goes into the pre-heating stage automatically. "Pre-heating" appears in the info line.
- When pre-heating is complete, "Pre-heating end" is displayed and you must open the door by pressing the "Open door" sensor button. Insert food at the required level and leave the door slightly ajar; 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.
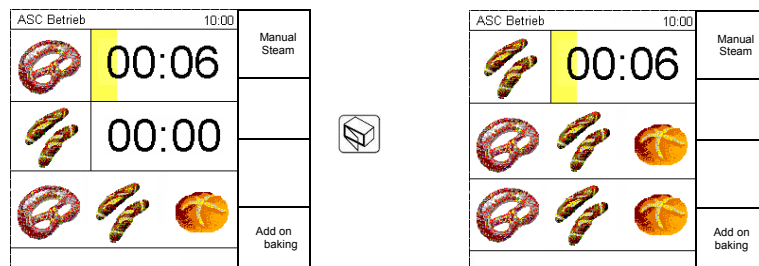


- When the baking time for one level has elapsed, a signal sounds and the food can be removed from the baking chamber.
  When the door opens, the display for the corresponding level resets to its initial state and new products can then be inserted at that level.
- Pre-heating can only be performed again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

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# 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 | Display 2 | Display 3 |
| --- | --- | --- |

**Display 1**

| 007 Laugenbrezen | 14:45 | Manual Steam |
| 170 | | |
| 0 ml | | Change Step |
| S 1 2 | | |
| 00:08 | 00:17 | Combi baking |
| | | Add on baking |

**Display 2**

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

**Display 3**

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

**Display 5**

| Kombi-Backen Betrieb | 15:00 | Manual Steam |
| 000 Laugensemmel | 00:00 | |
| 006 Laugebrötchen | 00:12 | |
| 007 Laugenbrezen | 00:15 | |
| 010 Laugenzöpfe | 00:17 | |
| | | 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.

**Display 6**

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

- 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 ⇕ to select the line to be copied.
  Press the "Copy program" sensor button.
  The next available line is highlighted; alternatively, you can use Scout ⇕ to select a different line and confirm with OK. The baking program is copied to the line.

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# 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 sec. 7.4.4 unit parameters.

- 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 close 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 see sec. 7.4.4 unit parameters.

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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 ⇕ and start it with [START STOP].

  **Caution!:** manual cleaning begins only at a maximum temperature of max. 60°C/140°F display indicates ⚠60°C/140°F
- Any burnt on grease and food is softened.

- When soaking is finished, a signal sounds and the 💧 display flashes.
- Open the appliance door and thoroughly clean the baking chamber.
- -Close the door 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 or, for appliances that are not connected to a water supply, fill the water tank by hand; see Section 1.6

Make sure that the baking chamber is empty.

Trays and racks should be cleaned in the dishwasher.

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## 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 on the right side of the control panel.**
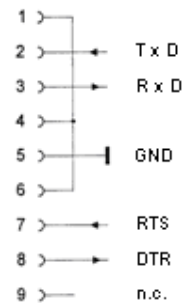
Connector no.
EXTERNAL 9-pin min-D socket

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

➜ **Connect printer**

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

Bushing top view

```
1 >—
2 >——←  T x D
3 >——←  R x D
4 >—
5 >——|  GND
6 >—
7 >——←  RTS
8 >——←  DTR
9 >——   n.c.
```

**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: <br> 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 |

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# 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 ⇩ 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.

## 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.
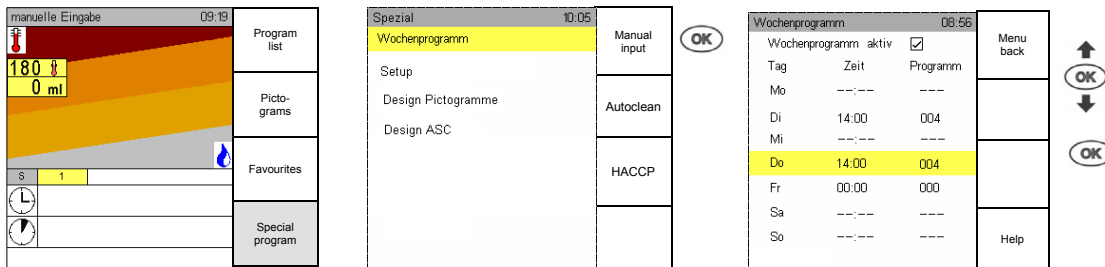


- Press the "Special program" sensor button, select the "Weekly program" input field and confirm with **OK**.

- 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 ⇩ and ⇨ 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 ⇧ and ⇩ to enter the new time and confirm with **OK**.
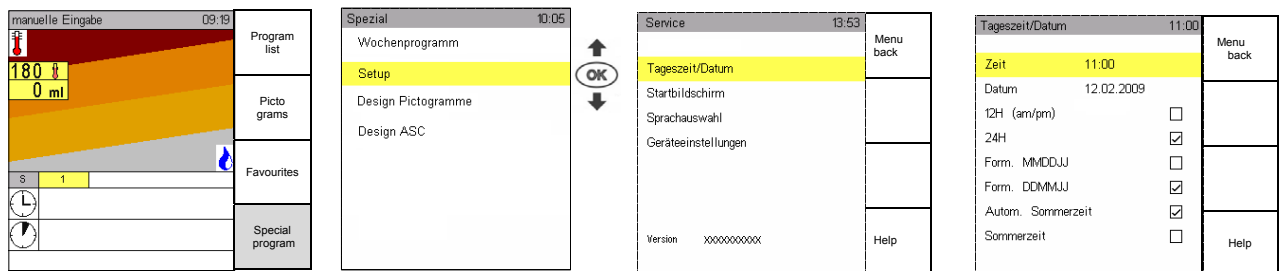


- The Time/Date screen can be used to input data in different formats or to switch between summer and winter time; such settings must then be confirmed with the **OK** button.

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## 7.4.2 Start screen

- You can choose from 4 different start screens.
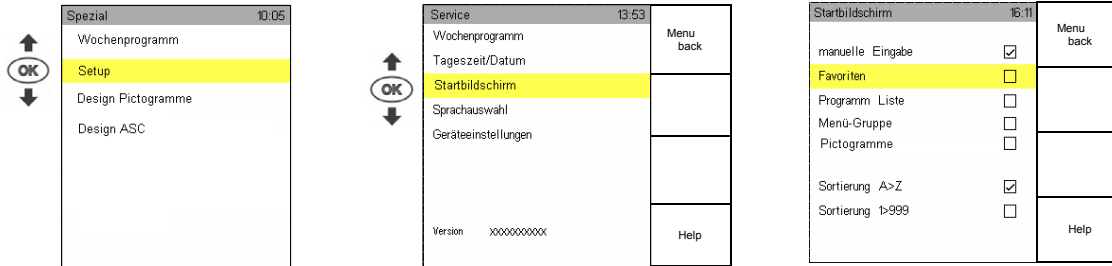


- Select "✓" or deselect the function using **OK**.
- The "Manual input" screen is not shown here (see Section 3).

## 7.4.3 Language

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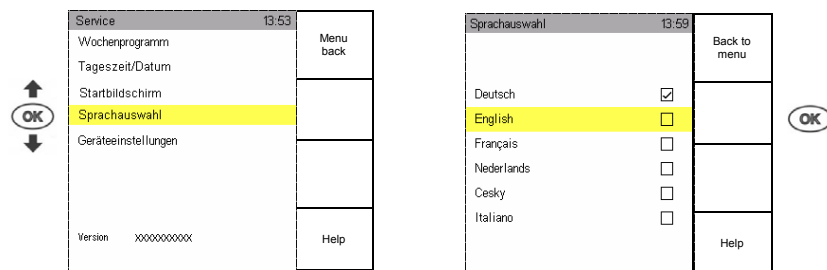


- Use Scout to select the "Language" input field and confirm with **OK**.

- 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**.



30
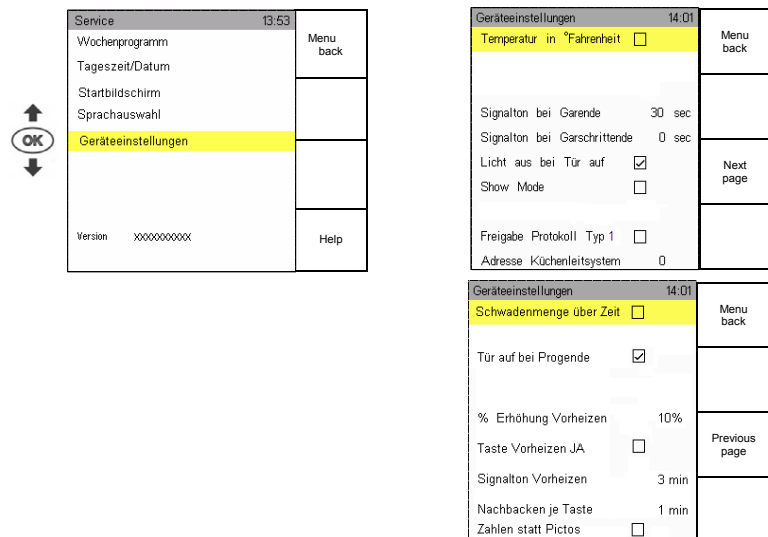
# 8.   Errors

## 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 |
| | 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.

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## 8.2 Error messages

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

| Error info | Description | Remedy |
|---|---|---|
| 111 | Baking chamber sensor | Operation stop! |
| 117 | Steam discharge sensor | Operation stop!<br>**Call customer service!** |
| 211 | Excess temperature in the baking chamber or M1 STB triggered | Operation stop!<br>**Call customer service!** |
| 314 | Water level is low | Fill the water tank |
| 315 | Solenoid valve damage | Operation stop!<br>Close the water tap<br>**Call customer service!** |
| 511 | Control module | Warning<br>Module temperature above 65°C<br><br>**Operation still possible, call customer service!** |
| 512 | Control module | Operation stop!<br>Module temperature above 70°C<br><br>**Call customer service!** |

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## 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)35203 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.

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# 10. Cleaning and maintenance

Regular cleaning of the baking oven 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.

**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.

## Cleaning the water tank

If tap water is used, the tank must be emptied each day and rinsed well in running water.

Do not use any cleaning agents to clean the tank.

If the appliance is going to be out of operation for a prolonged period, remove any residual water with an absorbent sponge.

Ensure that all water is removed from the line:

Switch the appliance on, press the Humidification button several times or start a program with 200 ml humidity. Wipe the appliance out.

If distilled water is used, no special cleaning has to be performed.

**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.**

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# 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 into the external 9-pin D-Sub socket located on the side of the operating panel and the other end into the PC.



RS-232 connection

Arbeitsstation

Or

Laptop
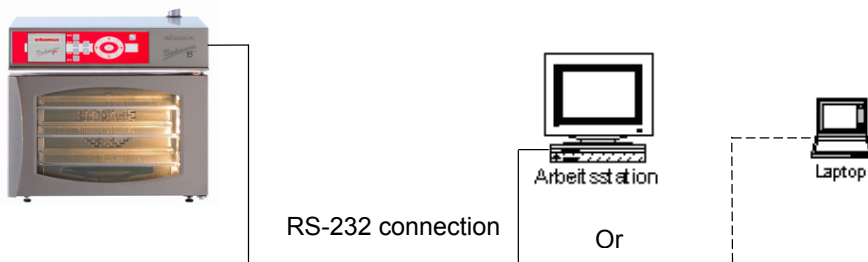
    Switch the PC on and start ProConnect up.
- Set the appliance address in the PCPrg to the Backmaster appliance address: Menu/Options/Device address
- Set the Com port in the PCPrg to that used as the interface of the PCPrg ↔ Backmaster connection.
- If the connection is established via one of the PC's 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.

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# Baking examples

All baking times and temperatures are depending on product quality and preparation.

**Backmaster EB 30**

| Bakery products | 3 trays 440 x 350 mm approx. pieces/charge | Baking time minutes | Temperature ° C / ° F | Flap exhaust air Closed /Open | Humidi-fication |
|---|---|---|---|---|---|
| Bread rolls/buns (pre-baked) | 36 | 20 | 180° C 356° F | closed | yes |
| Pretzels | 18-27 | 18 | 170 ° C 338° F | open | no |
| Mini Baguettes 80 g | 45 | 10-15 | 190° C 374 ° F | closed | yes |
| Puff pastry/Petits fours according to size | 18-27 | 18 | 165° C 329° F | closed | yes |
| Snacks according to size | 18-27 | 18 | 170° C 338° F | closed | yes |
| Croissants | 27-36 | 18-20 | 170° C 338 ° F | closed | yes |

**Backmaster EB 30 XL**

| Backwaren | 3 trays 400 x 600 mm approx. pieces/charge | Baking time minutes n | Temperature ° C / ° F | Flap exhaust air Closed /Open | Humidi-fication |
|---|---|---|---|---|---|
| Bread rolls/buns (pre-baked) | 60 | 20 | 180 | closed | yes |
| Pretzels | 36 | 18 | 170 | open | no |
| Mini Baguettes 80 g | 60 | 10-15 | 190 | closed | yes |
| Puff pastry/Petits fours according to size | 45 | 18 | 165 | closed | yes |
| Snacks according to size | 45 | 18 | 170 | closed | yes |
| Croissants | 60 | 18-20 | 170 | closed | yes |

# 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 / Backing 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 / Guidlines 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**
**Elektomagnetische 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
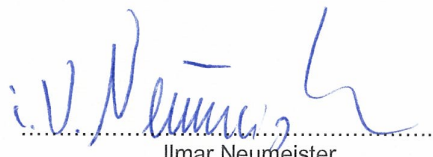
**Qualitätsmanagement / Quality management:**

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 consrtruction 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

# Notes:

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