

Пароконвектоматы GENIUS MT Backmaster Edition 5 x BN64, 8 x BN64

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

эл.почта: eag@nt-rt.ru || сайт: <https://eloma.nt-rt.ru/>

GENIUS^{MT} Backmaster Edition

Baking appliance, electric, left/right-hinged

5 x BN64, 8 x BN64



HIGHLIGHTS

- **Eco Steam**
More power with significantly less consumption. Energy-optimised and water-saving.
- **Power Steam**
The powerful function for demanding food.
- **LED and double glazing**
Lower power consumption, more environmentally friendly and longer service life.
- **autoclean® PRO**
Water-saving, fewer chemicals in use, more flexibility.
- **9 inch display**
Capacitive display with glass control element and intuitive operating concept.
- **Customisable software**
Advanced personalisation options make daily work with the unit easier.

GENIUS^{MT} Backmaster Edition – combi-steamer, Electric, left/right-hinged- 5 x BN64, 8 x BN64

Device data

	Type	5 x BN64	8 x BN64
Material		1.4301	1.4301
Design module		according to DIN 18866	according to DIN 18866
Protection class		IPX5	IPX5
Device dimensions			
Hinge left/right (WxDxH) [mm]		925 x 810 x 840	925 x 810 x 1120
Weights			
Electrical device [kg]		117	146
Gas device [kg]		127	156
Packaging [kg]		35	38
Capacity			
Number of inserts		5 x BN64	8 x BN64
Cavity volume [l]		268	398
Insert spacing [mm]		85	85

Electrical connection

	Type	5 x BN64	8 x BN64
Voltage 200 V – 240 V 3 AC			
Power requirement [kW]		8.6 – 12.1	17.0 – 24.2
Rated current [A]		37.4 – 52.7	74.0 – 105.3
Fuse protection		3 x 35 A	3 x 63 A
Residual-current circuit breaker		Type B	Type B
Tripping current [mA]		30	30
Voltage 380 – 415 V 3 NAC			
Power requirement [kW]		10.2 – 12.0	15.6 – 18.5
Rated current [A]		24.8 – 29.5	39.0 – 46.3
Fuse protection		3 x 20 A (3 x 16 A)	3 x 35 A (3 x 25 A)
Residual-current circuit breaker		Type B	Type B
Tripping current [mA]		30	30
Minimum cross section for connection [mm ²]		3x 1.5	3 x 1.5

GENIUS^{MT} Backmaster Edition – combi steamer, electric, left/right-hinged– 5 x BN64, 8 x BN64

Heat emission, noise emission

	Type	5 x BN64	8 x BN64
Heat, latent [MJ/h (kW)]		4.3 (1.2)	7.2 (2.0)
Heat, sensitive [MJ/h (kW)]		3.7 (1.0)	6.1 (1.7)
Noise emission [dB (A)]		<70	<70

Setting up

Safety distance [mm]	rear	min. 50
	right	min. 50
	left	min. 50
Minimum clearance [mm]	to combi-steamers, ovens, heating cabinets, etc.	min. 50
	to open flames, hot fat/oil, hot surfaces or similar.	min. 1000

GENIUS^{MT} Backmaster Edition – combi steamer, electric, left/right-hinged– 5 x BN64, 8 x BN64

Water/Waste water

Water supply	
Water supply/dim [A]	2 x G 3/4" A
Flow pressure [bar (kPa)]	2 – 6 (200 – 600)
Waste water connection	
With autoclean® PRO	Permanent connection
Type	DN50 (min. inside dia.: 46 mm) for permanent connection
Drain line gradient [%]	min. 3

Soft water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 3
[ppm]	70 – 125
[°TH]	7 – 13
[°e]	5 – 9
pH value	7.0 – 8.5
Cl (chlorine) [mg/l]	max. 80
Cl ₂ (free chlorine) [mg/l]	max. 0.1
SO ₄ ² (sulphate) [mg/l]	max. 100
Fe (iron) [mg/l]	max. 0.1
Temperature [°C]	max. 50
electrical conductivity [µS/cm]	20 – 90
Water pressure [bar]	4 (2 – 6)

Hard water quality	
General requirement:	Drinking water
Total hardness	
[°dH]	≤ 14
[ppm]	≤ 250
[°TH]	≤ 25
[°e]	≤ 18

Hard water quality	
Maximum water flow	
Soft water	
With autoclean® PRO	0.3 l/min
Power Steam	1.85 l/min
Hard water	
With autoclean® PRO:	6.8 l/min

Equipment

Equipment

- 5 operating modes:
 - Convection
 - Baking with steam injection
 - Holding
 - Proofing
 - Thawing
- MT technology: Baking mode
- Eco Steam
- Power Steam
- Multi-eco system for heat recovery
- Multi menu
- Control unit with MultiTouch display
- LAN interface
- USB interface
- Inner and outer housing made of rustproof stainless steel
- IPX 5 (jet water protection)
- Integrated hose with hand shower
- Fresh steam system
- Seamless hygienic cooking chamber
- Adjustable air deflector
- Door with LED lighting and double glazing
- Right-hinged door
- Door latch position 90 °
- Flashing light at the end of the cooking programme
- Adjustable volume of the signal tone
- Supply air/exhaust air
- Electric door lock for automatic door opening after end of cooking/baking programme and
- Electric door lock for automatic door opening after cleaning programme end Supply air/extract air
- Frequency converter
- Manual baking:
 - Temperature, adjustable between 30 °C–300 °C – accurate to the degree
 - Core temperature, adjustable between 20 °C–100 °C – accurate to the degree
 - Steam injection quantity, adjustable in 1 ml steps or seconds
 - Manual humidification (additional)
 - Automatic resting time in accordance with the steam injection quantity
 - Time, adjustable up to 24 hours, including continuous operation
- Steptronic®
- Step overview
- Manual work steps
- Favourites marking during the saving process
- Menu group marking during the saving process
- Product group marking during the saving process
- Bar and product code marking during the saving process
- ADC – Active dehumidification control in 5 stages
- Timed fan speeds
- Fan wheel autoreverse
- Preheat function with temperature specification, adjustable and adaptable
- E/2 Energy saving function
- SPS® – Steam Protection System
- Timer function: Input of start and end time
- Display of actual/target temperature
- Display of the actual core temperature
- Display steam injection quantity
- Cool-down function active-temp adjustable (default setting for autoclean® PRO with solid detergent)
- Cool Down function: Adjustable Manual-Temp
- Cool Down function: Auto-Temp (default setting)

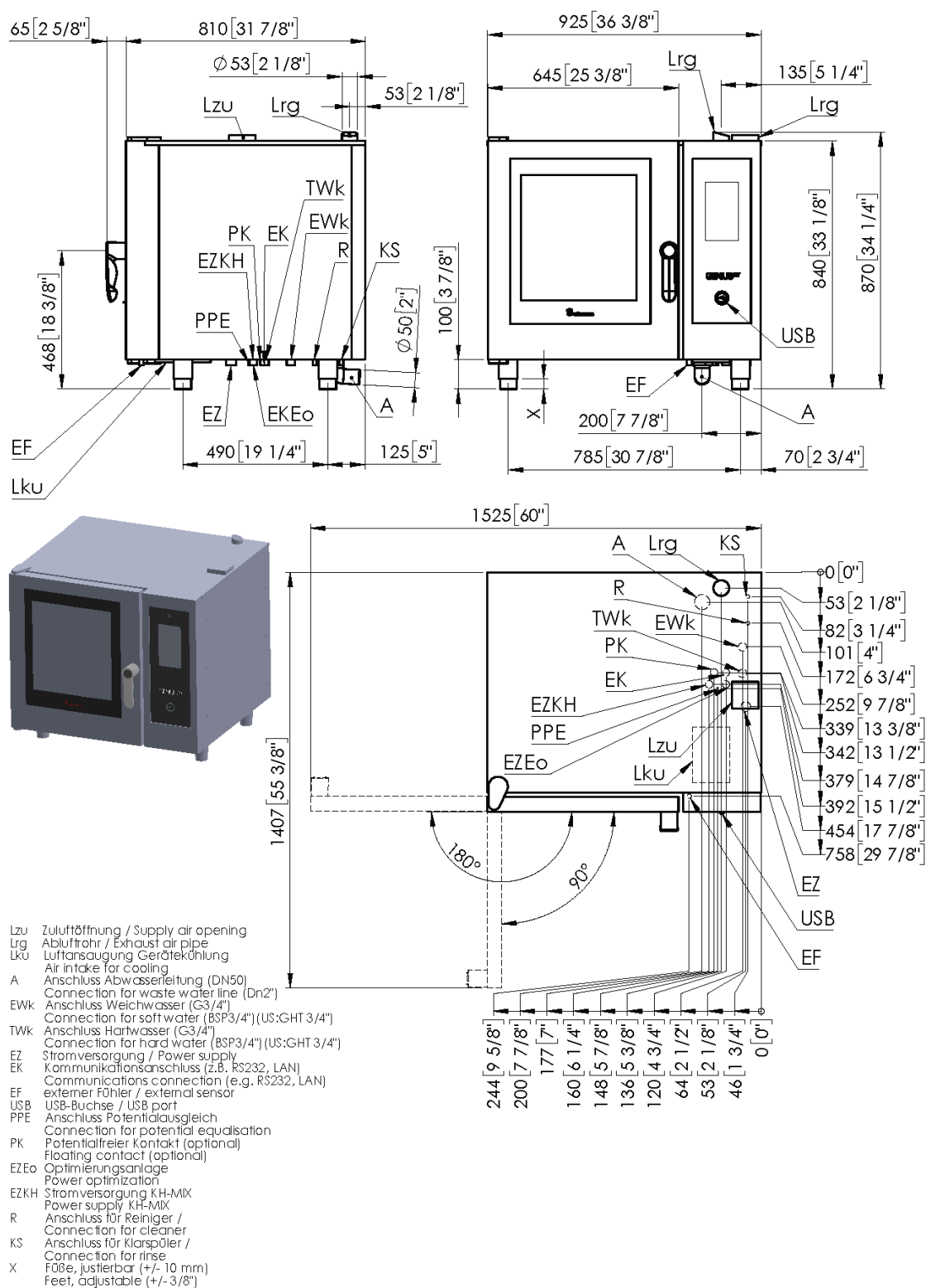
Equipment	
• Prolonged baking function • Repeat mode • Changing settings during operation • Stop Preheat during operation • Half occupancy function • Last® 20 • Programme list with 1000 programs with 20 steps each: - Program search - Programme list (alphabetical) - Displaying and filtering menu groups - Displaying and filtering product groups • Favourites list: - Favourites search - Displaying and filtering menu groups - Displaying and filtering product groups • Special programs: - Holding - Thawing - Proofing • Alphanumeric memory function with image and sound selection • Weekly programming PRO for baking programmes and autoclean® PRO • Multi Baking PRO. • Quick Mode baking • Quick Mode cleaning • Quick Set • Individualisation of the operating concept with password manager	• Cleaning & Care - Fully automatic cleaning autoclean® PRO with liquid cleaner - Drying phase freely selectable - The drying phase can be interrupted during the cleaning operations • Settings & Service: - Language setting in 25 languages - Time and date setting - Keyboard setting: 6 different versions - Alphanumeric input - Data and HACCP logging and display - Automated cleaning and maintenance instructions, including blocking - Automatic switching between standard time and daylight saving time - Programs and Media Manager: - Image manager - Favourites manager - Program manager PRO - Sound manager - Program information input on device • Plug-in door seal for easy cleaning and maintenance • Note: Clean air filter • Water filter monitoring • Setting and customisation options (Quick Modes/Direct Modes) • Start-up Settings - Standby image and time - Version: light or dark - Start screen • Standby after cleaning and 15 min. inactivity - Stackable (modular solutions)

Versions	
Backmaster Edition with LED/double glazing and autoclean® PRO with liquid cleaner.	
Backmaster Edition with LED/double glazing and autoclean® PRO with solid detergent.	
Backmaster Edition with LED/triple glazing and autoclean® PRO with liquid cleaner.	
Backmaster Edition with LED/triple glazing and autoclean® PRO with solid detergent.	
Device options	
- autoclean® PRO with solid detergent - Left-hinged door - Door with LED lighting and triple glazing - Safety door latch - External multi-point core temperature probe with 4 measuring points	- WLAN - Energy optimisation connection (230V) according to DIN 18875 - Special voltages - Connection of potential-free contact to control third-party appliances (e.g. external extractor hoods)
Accessories	
- Multi-Eco condensation hood - Kombimix kits, base frames and Multi-Eco condensation hoods for Mix stations - Special hanging racks - Base frames	- Tray and plate rack trolley - Various trays, grills and containers - Smoke Fit smoker unit - Thermal hoods
Approvals/test markings	



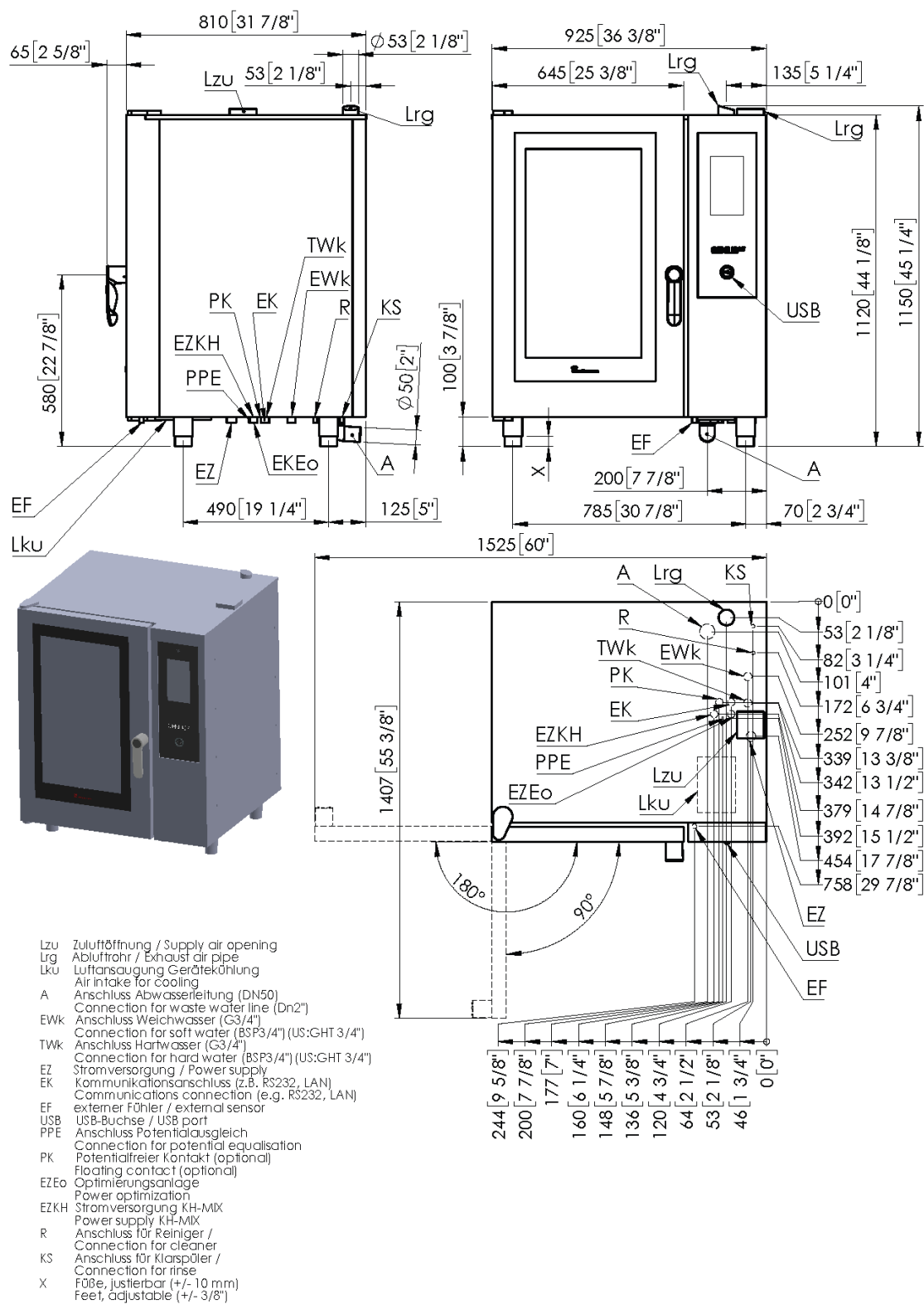
GENIUS^{MT} Backmaster Edition – combi-steamer, Electric, left/right-hinged- 5 x BN64, 8 x BN64

Dimensioned drawing 5 x BN64, left-hinged door (all dimensions in mm [inches])





Dimensioned drawing 8 x BN64, left-hinged door (all dimensions in mm [inches])



Dimensioned drawing 8 x BN64, right-hinged door (all dimensions in mm [inches])



- | | |
|------|--|
| EWK | Anschluss Weichwasser (G3/4")
Connection for soft water (BSP3/4") (US:GHT 3/4") |
| TWK | Anschluss Hartwasser (G3/4")
Connection for hard water (BSP3/4") (US:GHT 3/4") |
| EZ | Stromversorgung / Power supply |
| EK | Kommunikationsanschluss (z.B. RS232, LAN)
Communications connection (e.g. RS232, LAN) |
| EF | externer Fühler / external sensor |
| USB | USB-Buchse / USB port |
| PPE | Anschluss Potentialausgleich
Connection for potential equalisation |
| PK | Potentialfreier Kontakt (optional)
Floating contact (optional) |
| EZEo | Optimierungsanlage
Power optimization |
| EZKH | Stromversorgung KH-MIX
Power supply KH-MIX |
| R | Anschluss für Reiniger
Connection for cleaner |
| KS | Anschluss für Klargläser /
Connection for rinses |

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

эл.почта: eag@nt-rt.ru || сайт: <https://eloma.nt-rt.ru/>