



BAKERMAT

User instructions

version 01-06-2008

LEVENTI ®

Congratulations with the purchase of your Leventi oven. You could not have made a better choice. Your work experiences with our equipment will soon convince you thereof! This oven represents more than fifty years of experience with optimal and problem free baking and cooking in high-tech ovens. We are convinced that your ovens comply with your high demands. We wish you much working pleasure with this oven.

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Should there be a distinction between what has been mentioned in the delivery contract and what has been described in this manual, then the text as written in the contract will be valid.

For information regarding installations, repairs and maintenance where this manual does not foresee, then you should contact the Customer Services Department of Levens Cooking & Baking Systems B.V.

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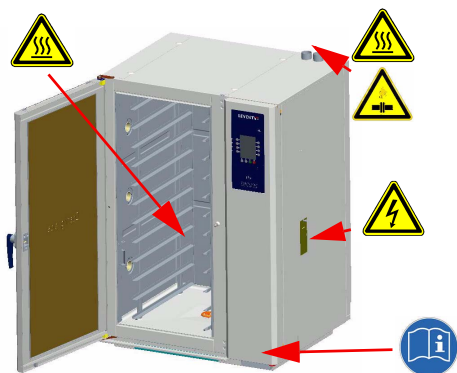
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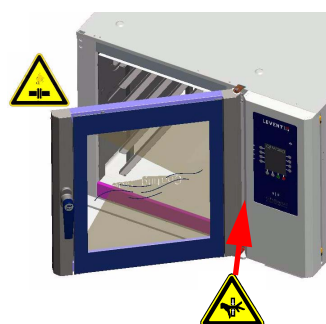
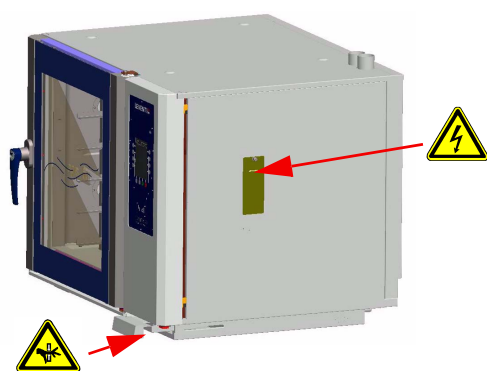
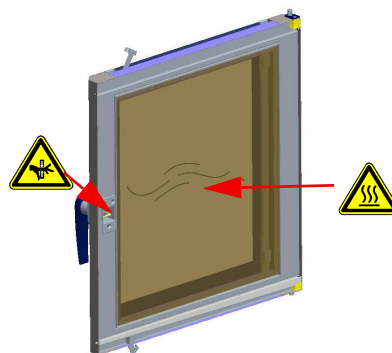
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Working safely with your oven

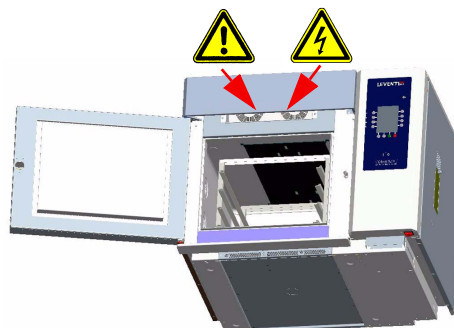
1 Working safely with your oven



Summary of safety risks for users



booster



General Danger



Beware of hot parts



Beware of parts with convey electric current



Beware of becoming trapped



Beware of hot steam



**Read the instruction manual
before using this equipment!**

Working safely with your oven

1.1 Certifications

CE conformity

The Leventi ovens comply with the CE-norm. This can be checked by means of the conformity declaration as printed in the user manual.

1.2 Maintenance

Maintenance and repairs to the ovens must be always carried out by recognised specialists. Never remove side panels components and other parts but always have your service done by a qualified and recognised Leventi service firm.

There are specific instructions for the installation of the oven in the technical instruction manual. These instructions are familiar to Leventi approved technicians. A shortened version is included in this instruction manual.

When carrying out repairs always use the original and by Leventi provided spare parts. Should this not happen, then there is chance on unnecessary damage to equipment.

The activities such as described in the chapter maintenance can be carried out by the end-user. However, the oven should always be disconnected from the power supply and it should have cooled down sufficiently before you start with the small maintenance.

Incorrect installation, maintenance and repair can result in consequential damage. Leventi is not responsible for this damage if the conditions in this manual are not observed.

1.3 Intended use

This oven has only been intended for activities and food product preparations as defined in this guide. The use of the oven for any other aim is not been permitted.

1.4 Removal of baking trays with products

When you remove a baking tray from the oven, it can tilt due to the weight of the products. This can lead to hot products, or the baking tray itself, falling onto you. Consider your own safety and hold the tray securely

1.5 High Voltage



The oven works on an electrical current of 380/415 or 220/240 Volts, depending on of the model. When you open the side panels for maintenance or cleaning then always pull out the plug

from the partition socket. That prevents accidents. The most critical places have been marked with the indicated sticker.

Check the power cables regularly. This cable should never be damaged, nor conducted under the furnace and should not cross a warm surface or should be led over sharp edges.

When the cable and/or the plug is damaged, don't use the oven but firstly repair the faulty component by an acknowledged electro technologist. The plug socket must easily reachable so that in need the plug can be disconnected from the power supply fast and easily. Never put the oven in front of the socket but always besides the socket.

Never plunge or bring the plug or socket into contact with water or any other fluid. When this should happen then short circuiting results are possible.

Twinge the plug in the wall socket entirely to prevent overheating and catching fire of the connection plug and the socket.

Never pull the plug from the socket by pulling at the cable. The connection between the plug and the cable can be damaged as a result.

1.6 High temperatures



When you do maintenance on your oven, let it cool down sufficiently first. The heating element can reach a contact temperature of 550°C and heats all components to high temperatures. Contact of these hot components can cause burns. The most critical places have been marked with the indicated sticker.

You find this sticker among other things on the inner window and on the front list at opened door. When you open the oven door, steam can come out the oven chamber. This steam will come outside and can be very hot. This also possible when at closed door no steam in the oven is visible. Leventi recommends oven mitts when placing or removing objects from the oven. This prevents burns. You can order oven mitts at Leventi.

1.7 Working with Booster equipment

The Booster oven (with microwave-function) is equipped with several safety features which prevent the continued operation of the oven when the door is open.

Working safely with your oven

If you make use of the booster function, only do so when there are products in the oven chamber. With an empty oven, radiation may leak outside or the oven may suffer technical damage. Although the amount of this radiation falls well within international safety standards, we advise against such use.

Do not make use of the booster function when making or amending your own cleaning programme.

The inside of the door is equipped with a serrated metal edge covered with foil. This edge ensures the closing of the door. Take care that this metal edge does not bend!

1.7.1 Booster safety instructions.

The Booster function is not intended to be used independently but always supports the normal preparation process. Do not use the Booster just to warm a cup of water etc.

Do not use the oven if the door or door rubber is broken. Allow this to be repaired by an authorised person.

Do not heat liquids and foodstuffs in sealed containers. This creates the risk of explosion.

Use of the booster for the heating of drinks can lead to delayed heating in which cooking can continue to occur (even if the programme has finished). Beware of this when removing drinks.

Liquids and drinks may not be heated in closed or sealed containers. This prevents products from exploding.

Heating with microwaves can lead to irregular heating. Always stir products such as drinks and baby food well and afterwards check the temperature carefully. This prevents the risk of burns.

When heating packaged products in the oven using the microwave function look into the oven regularly. This is to check for the occurrence of flames.

Boiled eggs and eggs in shells may not be heated using the microwave function. These products explode. They can still explode even once the heating programme has finished.

1.8 What to do in case of...

Fire

Bring yourself and others to safety. Call the fire department. If you think you are able to fight the fire yourself then shut off the oven immediately, disconnect it from the power supply. When an extractor hood has been installed or connected then shut these off immediately.

Water nuisance

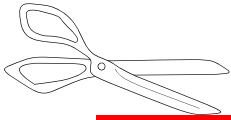
Water nuisance can arise by leakage or flood. Switch of the oven from its power source and close the water supply. Call the Customer Services Department for recommendations.

Power failure

When the power shortly falls away then the motor security of an electric oven can become effective. This prevents damage of the motor. The thermal protection must then be reset. The settings of the oven do not change by a discontinuance of the power supply.

Working safely with your oven

For Boosteroven only: Make a copy of this page, cut out the warnings and hang it next to the oven in order to alert the user to the dangers of unsuitable operation.



WARNING: Use of the booster for the heating of drinks can lead to delayed heating in which cooking can continue to occur (even if the programme has finished). Beware of this when removing drinks.



WARNING: Do not heat liquids and foodstuffs in sealed containers. This prevents exploding products.



WARNING: Heating with microwaves can lead to irregular heating. Always stir products such as drinks and baby food well and afterwards check the temperature carefully. This prevents the risk of burns.

2 Brief description Leventi oven

2.1 The oven

Your Leventi furnace is a convection oven.

Mastermind

The operation is menu-driven. The oven has a maximum of 200 pre-programmed food preparation programmes. You select a program on the operation panel.

Digital

The Digital is manually operated.

2.2 Intended use

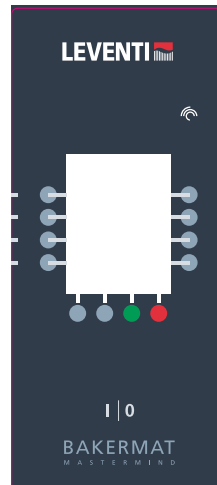
This oven is only allowed to be used for food preparations as described in this manual. Using this oven for any other purpose is not allowed.

2.3 Models

There are four different types in this range. The data of the different ovens are to be found elsewhere in this manual.

2.4 Operating the oven

2.4.1 Display and operation panel












The display is provided with push buttons besides and under the screen. The function of the buttons is reflected in the display and can vary per screen.

Softkeys

The functions of the keys are explained in the display and can vary! These buttons are called soft keys. Sometimes symbols and sometimes texts are used in the display.

The symbols

The meaning of the softkeysymbols are:

-  Move cursor to the right.
-  Move cursor to the left.
-  Scroll up
-  Scroll down.
-  Increase the value (on the line).
-  Decrease the value (on the line).
-  Go one step back in the menu. Eventual changes will not be saved.
-  Don't show menu option.
-  Do show menu option.








The caption

- Menu : start menu.
 - Options : possible choices.
 - Ready : confirm completed name or change.
 - OK : confirm character.
 - DEL : delete last character.
 - Continue : go to next screen in menu.
 - Back : go back to previous screen.
 - Start : start selected programme.
 - Stop : stop current running programme.
- With the softkeys, texts appear in the display of all kinds of group names, product names, menu options,

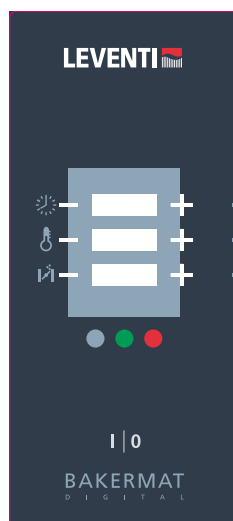
Brief description Leventi oven

confirmations en denials. Pressing a softkey will execute the chosen demand in the screen literally.

Symbols in the display

-  Quantity of moist in the moist phase (ml)
-  Pre-heat temperature (°C)
-  Oven room temperature (°C)
-  Humidity level in percentages
-  programme time (hr, min, sec)
-  Fan speed (low, medium, high)
-  Flap position

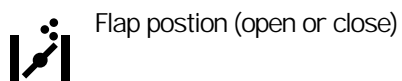
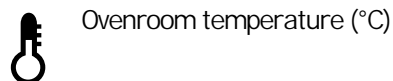
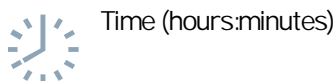
2.4.2 Digital



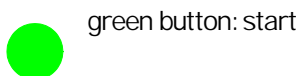
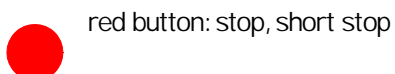
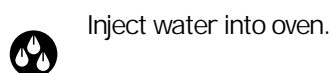
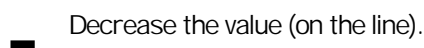
The display is provided with push buttons besides and under the screen. The function of the buttons is related to the displays aside.

The symbols

Next to the displays you find symbols. The symbols communicate what the displays mean.



The panel has different buttons:



2.5 Brief explanation food preparing

2.5.1 Mastermind

In the menu you can choose the various preparation methods. Below you will find a short explanation hereof. You will find a more detailed description of the preparation methods and preparation tips in this manual.

Preheat

The preheat phase will bring the oven to the right temperature before the products are being loaded into the oven. By using this phase it is possible to achieve a higher temperature then necessary for the preparation, this will compensate for the loss of temperature whilst loading the oven.

The preheat phase will end when the set temperature has been reached.

Moist phase / Steam phase

This phase is mainly used for preparing Bake-Off products. With this phase you can set a certain amount of moist (in ml) before you start the actual bake. Besides that you can also add Boost, when you have an oven equipped with Leventi's Advanced Booster Technology. You can end this phase with a pause time.

This phase has ended when the set amount of moist has been injected and the pause time has elapsed.

Preparation based on time

Standard preparation method based on a specific time. With a humidity level of 0% you can open or close the valve. With all levels above 0% the valve will stay automatically closed.

When you set the humidity level at 100% and temperatures of 100°C or lower, special cooking techniques are started.

This phase has ended when the set time has elapsed.

Regeneration

Preparation method mainly used for regenerating prepared dishes like pizzabread. By using a special moist control there is no dehydration and loss of taste.

This phase has ended when the set time has elapsed.

Baking time correction (optional)

Baking programmes are easy to use. Nevertheless preparing one product or a full load is quite a difference.

Also opening the door for a while during the preparation process can lead to unwanted influences on the end result. The oven will automatically correct for these factors without interaction of the user, and will prolong or shorten the preparation time when the clever formula has calculated a too large difference between the settings and the actual temperatures.

2.5.2 Digital

Preheating

Preheating will bring the oven to the right temperature before the products are being loaded into the oven. By using this it is possible to achieve a higher temperature then necessary for the preparation, this will compensate for the loss of temperature whilst loading the oven.

Preparation based on time

Standard preparation method based on a specific time. With a humidity level of 0% you can open or close the valve. With all levels above 0% the valve will stay automatically closed.

This process ends when the set time has elapsed.

Quick start

3 Quick start

3.1 Switching on

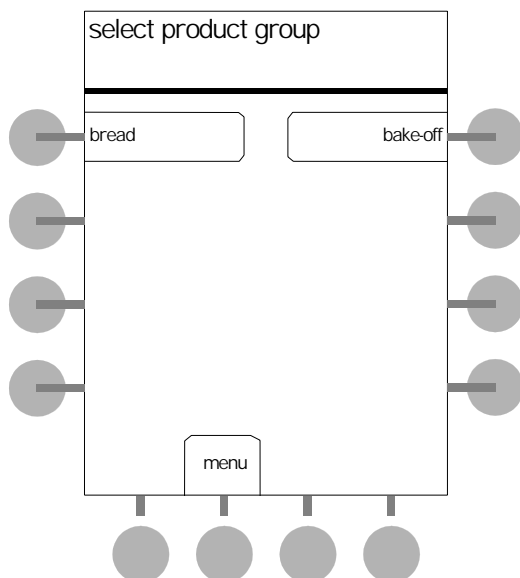
Switch the oven on by using the main switch.
The main switch can be found on the bottom right hand side of the oven.
The display will now show a clock.
To actually start working with the oven you should press the I-button (below) on the operation panel.

When the previous session with the oven has been ended in the cleaning cycle by switching the oven off, then the oven may start a rinsing cycle first. This is to prevent that there are chemical residues still present in the oven chamber when you start the preparation.

3.2 Quick start with the Mastermind

3.2.1 Select programme and start

The oven will always come up with the selection menu of the various groups in the illuminated display on the operation panel. Should you loose your way in the computer, then press the red stop key as many times untill you return in this screen.



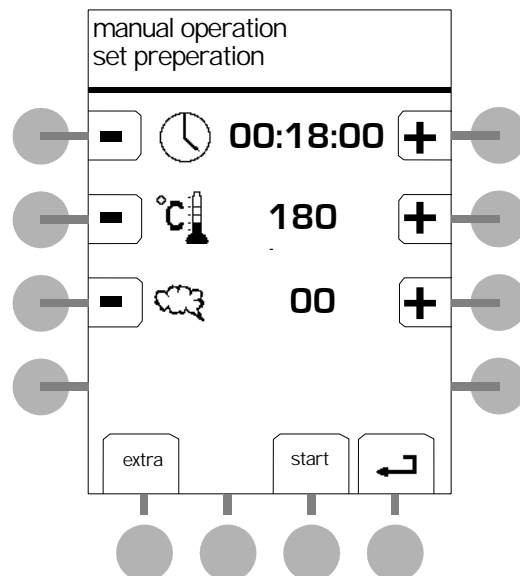
Select the product group of your choice.
Select the programme of your choice.
Press the green start button.

3.3 Manual control

You can set the oven to manual controls.
Choose menu / manual control

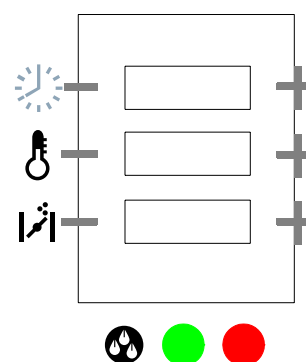
select menu / manual operation

Choose the preparation method
Set the desired values
Press Start.



3.4 Quick start with the Digital

3.4.1 Starting preparation




Set the desired values for temperatures, time and flap by using **+** and/or **-**
Start the preparation with the green start button.

Caution: when it is important to preheat the oven before you load the products in the oven, then

preheat the oven on the desired temperature by using time preparation before actually loading the oven.
Start the oven with the settings for the product you want to prepare.

Press  to inject water during preparation.

Press  to open or close the flap during preparation.

3.4.2 Starting continuous operation

It is possible to let the oven work continuously. Act as follows:

Set the desired temperature.
Keep the preparation time on 0:00.
Then press start.

The oven will now work on continuous preparation until you press stop.

Timer during continuous preparation.

During the continuous preparation you can start the cooking timer.
Act as follows:

Set the timer by using **+** and **-**

The set time will start counting down immediately. You do not need to confirm your setting.

When the set time has expired then an acoustic signal will sound.

The oven will operate continuously on the set temperature. The time setting can be used again.

3.4.3 Switching off

To switch off the oven you press the 0-button on the

operation panel. The clock will remain in the display.

When you want to disconnect the oven completely from the power supply then you also switch off the main switch. The mains switch can be found on the bottom right hand side of the oven.

Working with the Mastermind

4 Working with the Mastermind

4.1 Start a programme

Choose the desired group.
Choose the desired programme.
Press the green Start button.

4.2 Stop running programme

You can stop a programme to resume afterwards, by pressing the red stop button or

[choose options / short stop](#)

4.3 End running programme

You can completely end a programme, by pressing the red stop button for three seconds or

[choose options / stop](#)

Confirm your choice.

4.4 Manual control

You can set the oven to manual control.

[choose menu / manual operation](#)

Choose the desired preparation method
Set the desired values
Press start

4.5 Start delay of a programme

You can also use a start-delay function on a programme.
Select the desired programme

[choose start-delay](#)

Set the time and date on which you want to start the preparation
Confirm your settings

4.6 Change settings during preparation

During preparation you can change the settings.

[choose options / correction](#)

Increase the value of (for example) the temperature (on the line) with **+** or decrease with **-**
Confirm the settings by pressing OK.

4.7 Table planner

During the preparation (also for manual control) you can activate the cooking timer (table planner). With this option you can set the cooking time for a product, plate or tray in the oven. The table planner consists of eight different independent cooking timers which you can start during a preparation.

[choose options / table planner](#)

Now you can set eight different cooking timers
Select the desired cooking timer
Set the desired time
Press Start
Select in this way multiple cooking timers at your own desires and set the preferred cooking times for each product, dish, or tray.

You should remember yourself which timer corresponds to which product, plate or tray.

4.7.1 Default value of the table planner

You can set all cooking timers at the same value. When you are preparing the same products with the same preparation time (eg. 5 min. 30 sec.), this can be an interesting option for you.

Start the table planner during preparation and

[choose options / set default time](#)

Set the default time and confirm your settings.

5 Programme management Mastermind

5.1 Define groups and programmes

The programmes (preparation programmes) are divided into groups. This will enable you to allocate the programme to the right group and find the programme of your choice easier.

The programme management can be protected by a PIN. This will prevent that untrained or non authorised persons can change your programmes.

5.2 New group

The computer contains a maximum of eight groups. As long as the maximum has not been reached you can add new groups.

[choose menu / programme management / new group](#)

Set the name of the new group.

Act as follows:

Use the arrows left and right of the letter and number ranges to select the desired characters and form a name.

Confirm your choices with OK.

When the name is ready, confirm this with ready.

Tip: the space can be found at the end of the number range only.

Group names that already exist are not allowed.

5.3 Delete group

You can delete groups only when the group does not contain any programmes

[choose menu / programme management / delete group](#)

5.4 Change programme

[choose menu / programme management / change programme](#)

Choose the programme you want to change

You can change the name, add a phase, delete a phase or amend a phase.

When you change a phase:

Choose the preparation method you want to change.

Or Choose just to change the settings for the phase with retention of the preparation method.

Important: Cook & Hold is always the last phase of the programme. The computer will ensure this condition.

5.5 New programme

[select menu / programme management / new programme](#)

Choose the group.

Set a new name.

Names that already exist in the computer are not allowed.

Enter a maximum of six different phases for the new programme.

5.6 Copy programme

Programmes can be copied under another name. This can be used to quickly copy a similar programme. This often goes faster than creating a whole new programme.

[choose menu / programme management / copy programme](#)

5.7 Delete programme

Programmes can be deleted

[select menu / programme management / delete programme](#)

Select accordingly the group and then programme you want to delete.

5.8 View programme

To view a programme use the Change programme option without actually changing values or settings.

[choose menu / programme management / change programme](#)

Choose the programme you want to view.

Choose to change a phase.

Choose just to change the settings for the phase with retention of the preparation method.

Leave the menu without changing.

The mastermind and tag

6 The mastermind and tag

6.1 What is a tag

The tag is a memory card. On this tag you can save up to 40 programmes, take them with you to another oven and save them there. This is rather easy for people who work on several locations and still would like to use their own way of working

6.2 Using the tag

To use the tag, you should hold this next to the tag sign



on the operation panel. If you hold it left of this sign then the oven will automatically recognise the presence of the tag.

Important! Take the following rules into account.

- Before you can replace the programmes you need to hold the tag in front of the sign long enough.
- Consequently follow all actions that you wish.
- For closing you need to hold the tag in front of the sign again and choose ready.
- You cannot make a group division on the tag.
- When you remove the tag too soon during starting up or closing down of the tag-session the oven will inform you hereof, then it will ask you to place the tag in front of the sign again.
- You cannot change programmes on the tag.
- To work with a tag, you should first copy the programme to a group in the oven.
- For specific actions there is a double check if the name already exists, if this is the case then it will inform you hereof.
- When you place an unknown tag in front of the oven, then you have the option to format the tag.

6.3 The tag menu

In the tag menu you can choose the desired actions.

You can:

- Move programmes from the tag to the oven.
- Move programmes from the oven to the tag.
- Check the tag content
- Inform that you are ready in the tag menu.

6.4 From tag to oven

6.4.1 Copy programme to group

[choose from tag to oven / programme to group](#)

Select the group.

Select the programme you wish to copy.

Select the group you wish copy the programme to.

6.4.2 Copy tag content to group

[choose from tag to oven / tag content to group](#)

Choose the group you wish to copy the tag content to.

6.5 From oven to tag

6.5.1 Copy programme to tag

[choose from oven to tag / 1 programme to tag](#)

Select the programme.

Select target group.

Confirm your choice.

The programme will be copied to the tag unless the name already exists. In this case you need to change the name of the programme in the oven first, or delete the programme with the same name on the tag.

Select the next programme you want to copy to the tag or return to the main menu by pressing Stop.

6.5.2 Copy group to tag

[choose from oven to tag / group to tag](#)

Choose group to which you want to copy the group.

6.6 Tag maintenance

6.6.1 Memory status

You can check how much memory there is left on the tag.

[choose tag content / memory status](#)

The oven will show the number of programmes on the tag and how many programmes you can still add.

6.6.2 Delete programmes

You can delete programmes from the tag.

[choose tag content / delete programmes](#)

Select the programme you wish to delete and confirm your choice.

Select the next programme you wish to delete or return to the main menu by pressing the stop button

6.6.3 Empty or formatting a tag

You can empty the tag in one go.

[choose tag content / empty tag](#)

6.7 End tag session without tag

You can end the tag session without keeping the tag at the tag sign.

[choose ready / no](#)

There will be a message that the tag session will be closed without updating the tag.

User settings

7 User settings

As a user you can set the oven to your own desired settings. This menu has been protected by a pincode.

7.1 Mastermind

7.1.1 Select language

There are three languages in the oven. When you choose for one of these languages, then all display and menu options will appear in the selected language. The names of programmes will remain unchanged!

[choose menu/](#) [settings menu/](#) [display language](#)

Choose the desired language.

The oven confirms your choice (in the new chosen language).

Return to the menu with Back (red button).

7.1.2 Set date and time

The date and time in the display can be changed to your local preferences.

[select menu /](#) [settings menu /](#) [set date and time](#)

Change the date and time.

Confirm your changes.

The oven will reconfirm your changes.

Return to the menu with back.

7.1.3 Define start menu

By switching on the oven, it will show a start up menu, standard a group choice menu will be shown. This start up menu can be set to your desires.

You can select the following choice menus:

- Standard (all groups).
- 8 last chosen programmes.
- 8 most chosen programmes.
- Self selected programmes.
- Self selected groups.

[choose menu /](#) [settings /](#) [define start menu](#)

Choose the desired option in the choice menu

Follow the instructions on the display and set the menu

Per group or programme you will find the following symbols:



With this button right next to it on the operation panel you select the programme or group to be shown in the display of your own start-up menu. The name will be shown inverted if selected.



With this symbol you will deselect the choice. The text will be shown regularly again if deselected.

Tip: Sometimes it can be useful to show only one product in the choice menu, then you are sure that the one operating the oven will always make the right choice.

7.1.4 PIN

Factory settings

The PINcode has been set as a standard at 0000.

Forgot your PIN?

When you forgot your PIN then call the Customer Services department.

Enter PINcode

Some menus have been protected with a PINcode to prevent unintended use. The PINcode is made up out of 4 digits from 0 to 7.

With a correct entering of the PINcode you will be granted access to the desired menus.

When you enter a wrong PINcode you are able to enter the right PINcode or you leave the menu.

Change PINcode

You can change the PINcode

[choose menu /](#) [pincode /](#) [change pincode](#)

Enter the new PINcode by using the keys next to the display

Repeat this

You will return in the menu.

When you do not repeat the correct PINcode, then you start to enter the new PINcode again.

To stop changing the PINcode you press stop.

Disable PINcode

When you desire not to use a PINcode in all menus then you set the PINcode one time at 1111. In this case the user menus will not be blocked by a PINcode and all users can access these menus.

(PINcode 1111 will disable all PINcodes!)

By choosing another value the PINcode will be activated again.

7.1.5 Set display

The contrast and backlight of the display can be set. This will enhance the readability of the screen to your own specific situation and location of the oven.

[choose menu](#) / [menu settings](#) / [set display](#)

7.1.6 Comm. port function

The oven's communication port has various functions. Select the correct function.

Select menu/ settings menu / comm port function

Profile Composer: to load baking programmes into the oven.

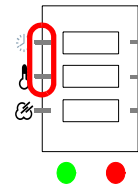
Scrolling display: for the automatic switching on of the scrolling display


External Data Logging: for the storage of HACCP-information. An external receiving computer or laptop is required for this.



7.2 Digital

7.2.1 Set date and time

The date and time showed in the display can be set differently.



Hold the two -buttons as indicated simultaneously for three seconds.

Then use  and  to alter date and time.

Confirm the new date and time with the green start button.

Bake off preparation

8 Bake off preparation

8.1 Brief explanation

Convection

With convection products are prepared in hot dry air.

Combisteaming

With combisteaming product are prepared in hot and humid air.

8.2 Bake-Off Tips

Preheat

It is important to preheat the oven at around 20° - 40° Celsius above the baking temperature.

When is the product ready?

A product is only ready when the coloring is right and the product is internally fully baked. You can achieve this by setting the right baking temperature.

The colouring of the product is right, but the core is not fully baked

When the set temperature is too high, the product will receive its colouring but the inside will not be cooked. When you increase the baking time then the product will eventually be internally fully baked but the outside will be too dark. Therefore it is advised to bake at a lower temperature, for a longer time, in order to get the right color and obtain an internally fully baked product.

The product is internally fully baked, but has insufficient colouring

When the set temperature is too low, the product will be internally fully baked but the outside will have too little browning. When you increase the baking time the product will eventually get its right colour, however the inside will be overcooked. Therefore it is advised to increase the baking temperature in order to obtain the right colouring and have the inside fully baked.

When is the product ready?

A product is ready when the bottom of the product is dry.

Opening the air valve

For the perfect bake the air valve needs to be opened the last minutes of the bake. This will ensure that the excess moist in the oven chamber will be removed and the product will receive a nice crust and browning. When you have chosen for a Bakermat Mastermind, then the computer will regulate this for you automatically.

8.3 Baking frozen products

Puff Pastry

When you want to bake products from the freezer then it is advised to thaw these fully, as this generally results in the best bake.

When you bake products that can be baked straight from the freezer, then this will be clearly marked on the packaging.

Prebaked products/Brown & Serve

These products can be baked in frozen and in thawed condition.

When you apply a steam injection just after the loading of the products in the oven you will reduce the baking time, and will enhance a glazed crust.

These products only need to be baked for a short time, as they are already internally fully baked!

Proved dough

When you want to bake dough then you always need to let it thaw before you put it in the prover. The core of the product needs to be thawed.

With cream butter products you need to use low thaw temperatures, therefore you can use for example a refrigerator.

There is a continuous development in Bake-Off products. Therefore it is advisable to ask your supplier of bread products for a suitable baking advice, they know the product like no other.

9 Maintenance and cleaning

This chapter is divided into Safety Indications, Cleaning and Small Maintenance.

9.1 Safety instructions

Maintenance and repairs on the ovens should always be done by recognised specialists. Therefore never remove side panels, parts and or other items, but always use a recognised service firm.

The technical manual contains installation instructions which must be strictly adhered to.

When carrying out repairs only the original Leventi parts should be used. When this does not happen then there is a chance of unnecessary damage to your equipment.

The activities such as described in the chapter Maintenance may be carried out by the user. However the oven should in this case always be taken of the power supply, and should have cooled down sufficiently.

For more safety information see the Chapter Working safely with your Quadro.

Read the indications on the packaging and on the security sheets that have been delivered with your oven and the cleaning agents you use.

Ignoring the conditions in this manual can lead to serious damage. Leventi is not responsible for this damage if the conditions in this manual are not observed.

9.2 Cleaning

Cleaning and decalcify agents

You should always use the cleaning agents as prescribed by Leventi. Read the indications on the packaging and on the security sheets that have been delivered with your oven and the cleaning agents you use.

General instructions

NEVER clean the oven with a pressure washer.

NEVER use abrasive materials or sponges or brushes to clean the oven. This results in irreparable damage to the oven.

After the preparation of products containing (high amounts of) salt, such as fish and seafood, the oven must be cleaned or thoroughly rinsed. This prevents deposits and corrosion from the chloride elements in these products.

Option handshower

Leventi can deliver the oven with an optional handshower. When you use a handshower you will always have a water

supply at hand that you can easily use to clean or rinse the oven chamber with. Ask your dealer for more information about the Leventi handshowers.

There are various configurations with or without Fat Separator, Soap Pump or Circulation Pump. This has consequences for the operation of the operation of the system.

Therefore follow the instructions in the display of the oven accurately.

The total cleaning process will last about 1.5 hours. The water consumption is about 20-25 liters of water and 80-400ml of cleaning detergent and 30ml of polishing detergent. All depending on factors such as waterpressure and the chosen intensity.

9.2.1 Cleaning Mastermind

[choose menu / cleaning / total cleaning](#)

Only for systems with a soap pump

The oven will check if there is sufficient cleaning detergent present for at least one cleaning cycle. When the last cleaning cycle has been reached, the oven will indicate this in the display. Should this happen then change the empty Safepack with the cleaning fluid for a new one. (specifications available at Leventi)

Set the desired cleaning intensity with **+** and/or **-**

Confirm your choice.

Only for systems with Fat Separator

The oven will ask you to empty the fat separator. Empty the fat separator. See for help page 23. Then press Ready to start cleaning.

Consequently the oven will go through a cleaning cycle. During the cleaning chemicals are active. Therefore keep the door closed during this process!

Warming up or cooling down

In the first phase the oven will be warmed up or cooled down to the correct cleaning temperature.

Only for systems with a circulation pump or no pump

The oven will ask you to spray the cleaning fluid in the oven. Open the door of the oven and pour half a liter of cleaning fluid on the bottom and the inside walls of the oven. Then close the door.

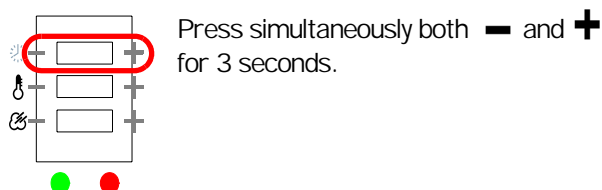
Maintenance and cleaning

The oven will go through a number of steps within the cleaning process. There will be alternatingly cleaned (with cleaning fluid) and rinsed.

End cleaning cycle

At the end of the cleaning cycle you open the door and rinse the oven chamber with a handshower. As soon as you close the door after the rinsing, then the cleaning process is finished.

9.2.2 Cleaning Digital



Only for systems with a soap pump

The oven will check if there is sufficient cleaning detergent present for at least one cleaning cycle. *If not the display will show the code CE-1.*

Should this happen then change the empty Safepack with the cleaning fluid for a new one. (specifications available at Leventi). *The display will then show CE-2.* Press Start to continue.

C1-9: Set the intensity

The display will show the text C1-9.

Set the desired cleaning intensity by using + and - and confirm your choices by pressing the start button.

C2-9: Empty fat separator

Only for systems that are equipped with a fat separator. The display will show the text C2-9. Empty the fat separator. See for help page 12. Then press the green start button to start the process.

C3-9 Heating up or cooling down

The oven will warm up or cool down to the cleaning temperature.

The display will show the text C3-9 and will indicate the temperature.

C4-9: Poor in detergent

Only for systems with circulation pump or without pump. The display will show the text C4-9. Open the door of the oven and pour half a liter of detergent over the bottom and the side walls of the oven cavity. Then close the door.

C5-9: Cleaning

The display shows the text C5-9.

Consequently the oven will go through a cleaning cycle. During the cleaning cycle chemicals will be active. Therefore leave the door closed!

C6-9: Rinsing

The display shows the text C6-9.

The oven will go through a couple of steps within the cleaning process. Alternating there will be cleaning (with cleaning detergent) and rinsing.

C7-9: Manually rinsing

The oven shows the text C7-9.

At the end of the cleaning cycle you will open the door and spray the oven cavity with the hand shower.

Also clean the door rubber properly. Ensure that no cleaning material remains on the rubber. This greatly prolongs the life of the rubber.

C8-9: oven switch off

If you take too long to open the door, rinse and close the door in the C7-9 situation (> 15 min), the oven will switch itself off. This function was introduced in order to allow the user to go home after beginning the cleaning sequence. Switch the oven off and on with the I/O and follow the instructions (C7-9).

C9-9: Clean and finish

As soon as you close the door after the rinsing, the cleaning will be finished.

9.2.3 Hold or abort cleaning

C0-0: Short stop

To shortly pause the cleaning, press stop. Press start to resume the interrupted cleaning process (at the beginning of the phase).

9.2.4 End cleaning

To end the cleaning, press Stop. Choose End to end the cleaning (via a rinse phase).

The oven will rinse away any eventual leftovers of the cleaning detergent.

Caution: NEVER open the door during the rinsing process (see display).

The oven will flush out the remains of the cleaning detergent. Important: NEVER open the door during the rinsing cycle (see display).

9.2.5 Detailed information for ACS

Safety instruction cleaning detergent

- The cleaning system uses a special cleaning detergent. Other brands or sorts are not suitable.
- The cleaning detergent is a slightly perfumed, caustic substance and contains substances that are harmful for your health. Therefore follow the indications on the packing closely.
- The cleaning fluid can cause serious burning wounds. When touched by skin or eyes rinse with abundant water. Do this immediately and ask a general practitioner for medical advice.
- Keep the cleaning fluid out of reach of children.
- When you spill cleaning fluid on your clothes then take them off and rinse these immediately with abundant water.
- Always make sure you have suitable plastic gloves and protection for your eyes when you are working with cleaning agents.
- Treat empty packages as chemical waste.
- When the Safepack with cleaning fluid is getting empty there will be a notification in the display.

You can order the cleaning fluids at the Customer Services Department.

Change Safepack

Read the indications on the packing
Use special gloves
Place the safepack outside the stand
Remove the empty safepack
Open the new and full safepack
Save the closing cap!
Attach the suction pump to the safepack
Place the full safepack back in the stand

Empty fat separator

Put a 10 liter bucket under the tap of the separator
Turn the tap of the fat separator to the open position and let the water out of the fat separator drain into the bucket
Open both closing clams of the fat separator
Slide the fat separator gently forward
And let the last bit of water drain into the bucket
Turn the tap to closed position
Option: when you want to clean the fat separator completely, then you can remove this from the stand
Important: be careful with the closing gasket of the fat separator

Do not forget to clean the filter in the fat separator. For the Type 4 also clean the fine filter.

9.2.6 Cleaning additional

Cleaning the stand and trolley

The stand and the trolley should be cleaned every week by using a detergent and hot water.

Cleaning the extractor hood

The extractor hood should be cleaned every week by using a detergent and hot water. Do not forget to also clean the grid of the extractor hood.

Cleaning additional

Aluminium baking trays should be cleaned with hot water and detergent only. Important: NEVER use Ovenrein on aluminium parts (baking trays, frying trays etc.) Should you do this regardlessly then these parts may rust.

Grills and innerracks can be cleaned with Ovenrein. Then they should be rinsed thoroughly with hot water. Place grills and innerracks in the oven during the cleaning process. This will save you time!

Silicone mats should be cleaned with a plastic dough scratcher, every now and then you can also clean them with hot water and detergent. Always rinse them off with hot water! Be careful to never fold, incise or cut silicone mats!

Cleaning the drain grating

The drain grating on the bottom of the oven can be simply removed by turning it, then you can simply clean it with hot water and detergent. NEVER remove this part during the cleaning of your oven, this to prevent that your drain will be clogged by dirty water or large residue.

Cleaning drain

It is recommended to directly flush the drain with abundant hot water after the preparation of products that contain a lot of fat. You may add Leventi Ovenrein to the water which gives a cleaning effect.

When the oven has already cooled down, then the fat in the drain may have already coagulated. Then it will not possible any more to remove this fat with hot water. Important: with this treatment the water in the drain may be hot (85° Celcius)!

Then you need to unscrew the backside of the drain system on the oven and clean it from there.

Necessity

Regularly cleaning the oven is necessary to prevent it from getting dirty, and will ensure the smooth operation of your oven.

Maintenance and cleaning

Time saving: when you clean the oven on a regular and daily basis, then it will never get too dirty and the cleaning process can be done in a jiffy.

9.2.7 Manually descaling the oven chamber

This chapter is mainly of use when you have an oven that is equipped with a direct injection system. With these ovens there may be a calcium residue (white) on your oven chamber depending on the degree of your water. This can be removed as follows:

Clean the oven as described in this manual.

Let the oven cool down to maximally 60° Celcius

Let the oven steam for 15 minutes at 60° Celcius

Then spray the oven chamber abundantly with Leventi Ontkalker (decalcifier) and leave this for about 20 minutes to work.

TAKE CARE: ensure that you do not spray the door sealing with de-scaler! This greatly prolongs the life of the door sealing.

Then let the oven steam for 30 minutes at 100° Celcius
Clean the oven after the cleaning program by using a handshower and or a moist cloth in order not to leave any chemical residue behind. Also clean the door rubber!

9.3 Maintenance of the boiler

This chapter is only applicable when your oven has been equipped with a boiler.

Flushing the boiler

The boiler will be automatically flushed when the oven is turned on. The computer will decide itself if this is necessary. The flushing cycle will only take a couple of minutes. When the oven is too hot then it needs to cool (the boiler) down first.

9.3.1 Decalcifying the boiler

Depending on the use and the degree of your water the boiler needs to be decalcified. On average this needs to be done once every two weeks (with a maximal water degree of 3°dh). The oven will indicate when this needs to be done.

The Mastermind will show the message that the boiler needs to be decalcified.

The Digital shows the code B1

You decide when you want to decalcify the boiler (preferably at the end of the working day in respect to the time this process takes). But you should decalcify as soon as possible.

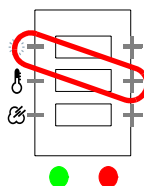
Also applicable here: when you regularly decalcify your oven then this will never happen as a surprise during busy opening hours.

Starting up decalcifying of the boiler

With the Mastermind:

[choose menu / cleaning / decalcify boiler](#)

With the Digital:



Press simultaneously both **-** and **+** as indicated in the figure for 3 seconds

The oven will start up the decalcifying programme.

The boiler will be flushed after a cooling down period.
The masterfy will notify this, the Digital shows the code B1-4.

Then follow the instructions in the display. The oven will ask you to insert the decalcifier in the boiler.
The Digital shows the code B2-4.



Pour the indicated amount of Leventi Ontkalker in the opening on the right hand side of the oven. Use a funnel to pour in the decalcifier.

Then press continue.

The Mastermind notifies that the process is running, the Digital will show the code B3-4.

The decalcifying process takes approximately eight hours. It is recommended to plan this in at the end of the

Maintenance and cleaning

day. You do not need to stay with the oven during this process. You can easily go home.
When the decalcifying is ready, then all functions are switched off.
The mastermind display will be empty.
The digital will show B4-4.

You can switch on the oven again by pressing the I-O button on the display. When the decalcifying process has been started, the whole programme needs to be followed to the end.

9.4 Maintenance water softener

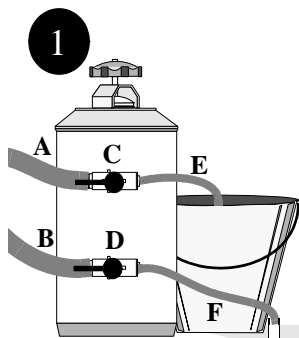
Leventi advises to always apply a water softener. This will prolong the lifespan of your oven (and particularly the boiler versions).

When you have connected your oven to a water softener, then on average this should be descaled at least every two weeks to ensure a proper working. Therefore follow the operation manual of your water softener.

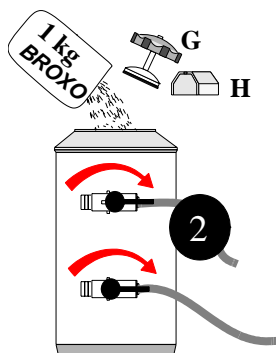
Flushing the manual water softener

Below text is a short manual for the manual water softener.

Important: NEVER remove the resin grains in your water softener!

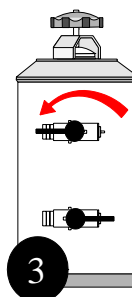


During the rinsing process there is no water connection to the connected machine. Keep this in mind.
Hang the end of the hose E in a bucket.
Hang the end of the hose F in a drain.

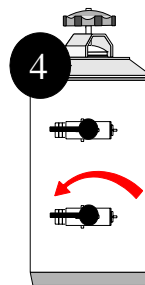


Turn the taps C and D (in the direction of the arrows). There will be water pressure on hose E (max 2 liters).

Open the lid G
Fill the water softener with one to one and a half kilos of salt.



Close the lid G
Turn the tap C back (left, according to the arrow).
There will be salt water coming out of hose F
Wait for 2 hours.



Turn tap D back (left, according to arrow).
The water softener is ready for use.

Salt type: the salt will be used during the rinsing process to clean the water softener. The salt should never be present during normal use. Therefore use the two hour period (50 liters of flushing water). After the rinsing period the water coming out of hose F SHOULD be sweet tasting.

9.5 Small maintenance.

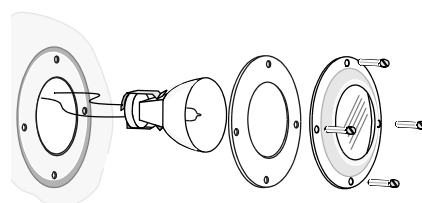
9.5.1 Change the filter of the air cooler



The filter is located at the shaft under the operation panel. This shaft contains a filter for cooling the air in the technical area of the oven. This filter should be

cleaned regularly. Check this filter at least every two weeks.

9.5.2 Changing the oven lighting



Type bulb, 12V, 20W, max.res.300° Celcius, beamangel 38°. Article code: 05001232000

Maintenance and cleaning

9.5.3 Changing the door seals

A door seal will ensure a good closure between the door seal and the oven cavity. The door seal is subject to wear and tear. When you replace the seal then act as follows. Advise: poke a couple of holes in the rubber (in the back that you use to put into the oven). This prevents the sticking of the door seal.

- Remove the old door seal.
- Make the dent where the door seal fits in clean of dust and any other residue such as kit.
- Then you apply a small quantity of kit in the lower corners. Small tubes are available under article code: 05001086000.
- Start in the left upper corner. Press the corner. Stretch the rubber out to the right above corner and also press this.
- Then press the rubber in the two upper corners.
- Also stretch the rubber out to the left below corner and also press this.
- Continue this operation until it fits everywhere.
- Then also press the doorseal firmly with a hard but blunt object.

9.5.4 Reset after a power failure

You should never do this yourself. Let a specialised service technician do this. In the switch board there are many buttons and other parts which are under high voltage. Wrong actions may lead to life threatening situations.

10 Error notifications Mastermind

Error notifications will appear in the error screen accompanied with an accoustic signal.

Mastermind

For all errors please follow the instructions in the display.

Digital

The Digital shows error codes only. Decide with help of the tables in this chapter what to do.
Always confirm error notifications with the green button.

Here you will find an overview of the most common errors.

10.1 Maintenance messages

Table 1: Various messages

	Report in the display	What's happening
b 1	Boiler needs to be descaled	boiler needs to be descaled asap
b 2	Boiler needs to be descaled	At next start boiler will be descaled
CE 1	cleaner empty	cleaning detergent is finished.
C?-9	various	All C-codes are related to cleaning.
C8-9	various	Switch oven off and on. See manual for instruction on cleaning.
b?-4	various	All B-codes are related to descaling of the boiler

10.2 User errors Mastermind

A user error will occur when you try to do something that the oven is not capable of doing or is not allowed to do. For example you cannot add a phase after the Cook&Hold phase. The oven will remind you hereof.

Table 2: Error Notifications

Report	Error situation
There are no programmes available	There are no programmes in the group
There are no groups available	There are no groups
Maximal table planner / cooking timer time is 99 minutes	Maximal time that can be set
Memory is full	U wants to add a group or programme whilst the memory is full
There are no groups	There are no groups
There are no programmes	There are no programmes
Programme name already exists	Name programme already exists
Group name already exists	Name group already exists
Important: core temperature low in respect to previous phase. This may result in problems.	U define phase core temperature after a phase with a higher temperature (therefore core already has the temperature)
PINcode not twice the same	Re-enter the PINcode
Keep the tag in front of the sign until the notification appears that you can remove the tag	Tag is being removed too soon during reading
Keep the tag in front of the sign until the notification appears that you can remove the tag	Tag is being removed too soon during writing
Tag memory is full	Tag full
Memory oven is full	Computer memory is full
Tag is being removed too soon during reading	Keep the tag in front of the sign until the notification appears that you can remove the tag
Cook&Hold is only possible as last phase	Cook&Hold cannot be used as an intermediate phase
Starting of the programme is not possible when the door is open	Close the door and start over again Starting with an open door is not possible

Error notifications Mastermind

10.3 System errors

There can be system errors in the oven. When for example the core probe has been damaged by placing it between the door, the notification will appear that you cannot use the core probe any longer. Programmes such as Delta-T and Cook&Hold cannot be used when this occurs.

Table 3: System errors

	Report in the screen	What should you do
102	Core probe damaged. Only preparation without core probe.	You can continue to work, however without the core probe.
107	Boiler damaged. When this occurs again call the Customer Services.	You can continue to work. When this occurs again call the Customer Services
108	Condensor does not work properly. When this occurs again call the Customer Services	You can continue to work. When this occurs again call the Customer Services
109	No climate control possible. Check the water supply. Advise do not cook. Call the Customer Services	You can continue to work but possibly without humidity programmes. Call the Customer Services
110	Valve is not functioning properly. Call the Customer Services	When this occurs again call the Customer Services
111	Oven is heating too slow. Call the Customer Services	You can continue working but report this to the Customer Services
117	Booster does not work	Re-start oven or continue to work without booster. If this recurs call service.
116	Boiler is not filling. Check the water supply. When this occurs again call the Customer Services	You can continue to work. When this occurs again call the Customer Services
120	Programme not suitable for this oven configuration. Choose another programme.	This programme has been made on another oven configuration and is not (no longer) feasible (for example core probe damaged).
123	No contact with Boosterprint.	Re-start oven or continue to work without booster. If this recurs call service.
126	Incorrect configuration. Boiler/ACS, no injection? Degreaser, no condenser?	The configuration is set incorrectly.
135	No cleaning material	Replace Safepack

Table 3: System errors

	Report in the screen	What should you do
136	No polishing material	Replace Safepack
137	Door opened during water check	Close door several seconds after pushing start button
139	Pumping empty of boiler unsuccessful.	Pumping empty of boiler unsuccessful. Check pump and drain
140	Internal error: programme not correct	Quickest solution: delete baking programme and re-program.
141	Internal error: programme not correct	Quickest solution: delete baking programme and re-program.
777	A system error occurred. Confirm to go to mainmenu.	Press the green button

10.4 Fatal errors

Fatal errors will occur only seldomly, but will have as an effect that due to an internal error the oven will no longer be able to function properly. When such a fatal error, then follow the instructions on the screen.

Always try to restart the oven before calling Leventi Service.

Table 4: Fatal errors

No	Notification in the screen
103	Security overheating active. Call the Customer Services Department.
104	Security overheating active. Call the Customer Services Department.
105	Security overheating active. Call the Customer Services Department.
106	Room temperature cannot be measured. When this occurs again call the Customer Services Department.
118	Oven does not work properly. Call the Customer Services Department.
119	Check, clean and or replace the filter.
121	Print damaged
122	Problems with the motor. When this occurs again call the Customer Services Department.
124	No water supply. Check the water supply! Are there chemicals in the oven? Oven needs to be turned off.

Table 4: Fatal errors

No	Notification in the screen
138	Computer overloaded.
999	A fatal error occurred. The oven does not function properly anymore. Confirm to switch off. Call the Customer Services Department.

Technical sheet

11 Technical sheet

This chapter gives a brief overview of the technical specifications of the Bakermat Mastermind ovens. This overview is not intended as an installation instruction. The technical specifications set out here have been included purely for reference.

11.1 Connection values

11.1.1 Water supply and drainage

Supply

Connection: aerated cold water tap, 3/4" water

Capacity: at least 2 Bar (200kPa), no more than 5 Bar (500kPa).

The oven must be connected to cold water supply of drinkable quality.

Always apply a water softener.

Concentrations

Table 5: Concentrations

concentrations	level
CL ⁻	less than 50mg/l
CL ²	less than 0,2 mg/l
dust, iron etc.	filtered with 5-15 micrometer

Drainage

Internal diameter drainage pipe: Ø 40 mm

Height of drainage point and breech: 50 mm

A syphon is built in! Don't use external syphon. Prevent syphon working in the drain tube!

11.1.2 Power supply

Table 6: Connection values

type	connection V, Hz	conn. value [kW]	consumption [kW/h]
1	3×380, 50/60	9,5	4,5
2	3×380, 50/60	9,5	4,5
3	3×380, 50/60	18,5	9
4	3×380, 50/60	30	15

11.2 Location

The oven should be placed horizontally and level. Please put your utmost care to this point.

The oven may be placed to the back wall. We advise you nevertheless to keep a safety margin of at least 1 centimeter.

11.3 Oven room space

1: 4 trays

2: 6 trays

3: 8 trays

4: 10 trays

11.4 Measures and weight

Table 7: Measures and weights

Type	Width (mm)	Height (mm)	Depth (mm)	Weight (kg)
1	970	620	810	130
2	970	750	810	150
3	970	1010	810	170
4	970	1400	810	235

11.5 Extraction

The oven should preferably be placed under an extraction system. Leventi can deliver a standard extractor hoods (with or without a motor).

Content

11.6 Environmental data

The oven produces less than 70 dB (A) of noise.

The oven functions good between 0 and 35 °C in a non condensing environment.

11.7 Transport

The oven should always be transported with the top side up, meaning never on its side, back or up side down.

12 Support

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CE conformiteitsverklaring (NL, BE)
The conformity declaration (UK, IE)
Déclaration CE de conformité (FR)
Ce Konformitätserklärung (DE, LU, AT)
Dichiarazione di conformità CE (IT)
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in overeenstemming is met de richtlijnen: is in accordance with the directives: est conforme aux dispositions des directives: den Richtlinien entspricht: è conforme alle seguenti direttive: encontra-se em conformidade com as directivas: está en conformidad con las directivas: a prohlašuje, že vyhovuje týmto smerniciam: er i overensstemmelse med direktiverne: överensstämmer med riktlinjerna: vastavuse eest direktiividele: on seuraavien direktiivien mukainen: συμμορφώνεται με τις οδηγίες: és kijelenti, hogy az megfelel a következő irányelveknek: atbilst direktīvām: atitinka direktyvas: hija konformi mad-direttivi: spełnia wymagania zawarte w następujących dyrektywach: a prehlasuje, že vyhovuje týmto smerniciam: v soglasju z direktivo:

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2004/108/EG (EØF, EMÜ, CEE, EOK, EEK, EEB, EWG, EEC)

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R. Levens

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