



Leventi Bakermat Mastermind IC/15

Top quality as starting point. The largest Leventi professional bake-off oven available is built using latest bake-off technology and offers a full flexible solution for concepts which demand high production output. The IC/15 oven features the following characteristics:

- Hot convection air with or without steam
- Solid stainless steel body
- Special water filled venting system for perfect baking results
- Double glass doors which can be opened for cleaning
- Changeable door hinging from left to right
- Self cleaning stainless steel fans
- Hi-Tech thermo-insulation
- Clear halogen inner lighting (5 fittings) for a good view on the products
- Digital display of time and temperature
- Simple touch-control keys
- Available with full roll-in / roll-out rack system for maximum flexibility
- Fully programmable and computer controlled

All Leventi Bakermat ovens are specially developed for bake-off and are equipped with many useful details which specific bake-off contingency demand from an oven. They will therefore guarantee very even baking results, a very reliable and simple operation, an excellent air circulation, a royal view on the products being baked and a very low transfer of heat into the surrounding area. Professional appearance is written in capitals.

TECHNICAL SPECIFICATIONS	LEVENTI BAKERMAT MASTERMIND IC/15
Dimensions in mm (h x w x d)	1830 x 1325 x 1120 mm
Dimensions in inches (h x w x d)	72,05 x 52,16 x 44,09 inch
Electrical connection	3 x 380/415 Volt + \pm ; 50/60 herz
	30 kW (optionally available in 60 kW)
Energy consumption e	12 kW/hour (average)
Number of trays (600 x 400 mm / 23.62 x 15.74 inch)*	15
Tray distance*	100 mm / 3,94 inch
Water: supply drain system	3/4" swivel \varnothing 40 mm / 1,57 inch

Technical details can be adjusted if technological developments make this possible or necessary.

* Alternative tray sizes, number of trays and/or spacing between trays on demand.

The oven

When you recognise the advantages of professional bake-off as a marketing tool in your specific operation but find the existing bake-off oven systems available on the market to be too small on capacity and / or too difficult to operate, Leventi has the perfect solution for you.

The Leventi Bakermat Mastermind IC/15 oven has been designed and engineered to combine all currently available modern bake-off techniques with high volume output, a volume which you would normally expect only to get from a large rack or deck oven. Just imagine baking 60 loafs of 800 grams or 28 ounces in only one bake ! No need to turn trays around, fast baking when necessary straight from frozen, clear lighting so a good show effect to your customer.

The oven itself is a stand-alone system which sits on less than 1.5 m² or 14 square feet. It is fully flexible with left or right door hinging and can easily be replaced should your business change or expand.

The controls

The Mastermind computer control will automatically bake according to pre-set programmes defined by you. All your named programmes are divided into main groups of products and each programme can hold up to 5 baking steps per product. Operational mistakes like heat loss because of the opening of the oven door during the baking cycle are compensated for by an ingenious computer controlled temperature correction system. With the help of a laptop computer, new programmes can easily be added or existing programmes can easily be changed over. Because of Mastermind control, the operator of the oven does not have to be a skilled baker anymore!

The concept

The Bakermat Mastermind IC/15 oven is available with a full flexible roll-in / roll-out racking system. With the help of the special lift-up trolley, the oven rack holding the products can be easily rolled in or rolled out of the cavity. The oven racks can be 'parked' on special set-down tables to facilitate the loading and unloading of the products, allowing you to do your preparation work at a different time or location. When the trolley is not needed, it can be stowed under the oven so it is not 'in the way'.

Only one trolley is needed per oven and combined with more oven racks and the special set-down tables for these racks, you have a full concept with logical and easy routing for any kind of bake-off product.

We make this concept fit in to your specific environment. Just ask Leventi or the Leventi distributor! Remember, bake-off is not only about baking products, it is a marketing philosophy. Create the smell of success!



Lift-up trolley



Lift-up trolley with oven rack

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