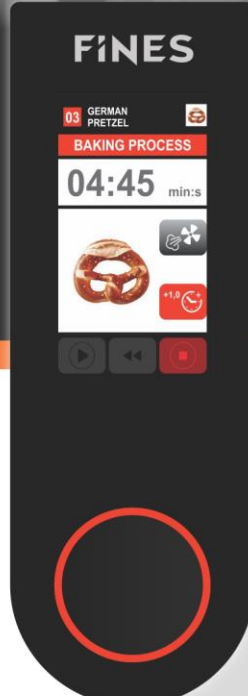





FINES

FINEST BAKING TECHNOLOGY









HTB FIN-BAKE



HTB / FIN-BAKE – standard units



UNIT-1	UNIT-2	UNIT-3	UNIT-4
Hood HTB Conv.oven HTB-5 Rack HTB-CU10/90	Hood HTB Conv.oven HTB-5 Prover HTBP16	Hood HTB Conv.oven HTB-8 Rack HTB-CU10/90	Hood HTB Conv.oven HTB-8 Prover HTBP16
			



HTB / FIN-BAKE – standard units


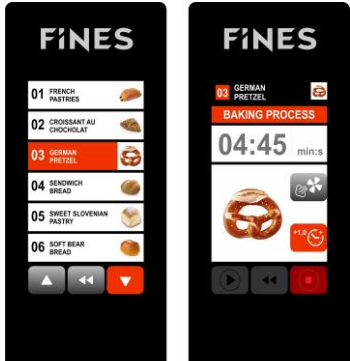
UNIT-5	UNIT-6	UNIT-7	UNIT-8
Hood HTB Conv.oven HTB-5 Conv.oven HTB-5 Rack HTB-CU6/50	Hood HTB Conv.oven HTB-5 Conv.oven HTB-8 Rack customised	Hood HTB Conv.oven HTB-5 Conv.oven HTB-10 Rack customised	Hood HTB Conv.oven FB5-D II Deck oven FD64/1 Prover HTBP10
			



FIN-BAKE Smart	CONVECTION OVENS FB5-S Smart	
Draw	Article Nr.	Article name / description
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	100-601	<p>Convection oven FB5-S Smart RIGHT DOOR OPENING <i>LEFT DOOR OPENING (Optional)</i></p> <p>TECHNICAL DETAILS Tray capacity: 5x (60x40) cm / 90 mm <i>SPECIAL TRAY CAPACITY 6x (60x40)cm / 75mm (Optional)</i></p> <p>Dim.: W=980, D=840, H=750 mm Connection power: 11,9 kW Electric supply: 3N~ / 380-400V / 50/60Hz Fuses: 3x20A Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 126 kg</p> <p>STANDARD FEATURES LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., steam intensity, flap position;</i> Pictograms graphic program selection; Baking time prolongation direct button; Steaming system – direct fan water injection; Ventilator-stop after steaming process; 10 ventilator speeds selection; Automatic motorised chimney flap; Reversible fan rotation (left/right); Automatic preheating and cooling; Timer function for switching ON of the oven;</p> <p>LED interior lighting; USB data transfer; LAN ethernet communication;</p>
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT <i>Automatic cleaning system »FIN-CLEAN«</i> <i>Tray holders 6x (60x40) cm / 75mm »FB5/6-S«</i> <i>Color front design »Ultimate Premium«</i> LEFT door opening (handle on the right side) Double oven connection kit Optional electric supply 230V/3/50Hz</p>




HTB		CONVECTION OVENS HTB-5	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-301</p> <p>100-304</p>	<p>Convection oven HTB-5 RIGHT DOOR OPENING</p> <p>Convection oven HTB-5L LEFT DOOR OPENING</p> <p>TECHNICAL DETAILS Tray capacity: 5x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=840, H=750 mm Steam generator power: 3,9 kW Connection power: 12,1 kW Electric supply: 3N~ / 380-400V / 50/60Hz Fuses: 3x20A Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 156 kg</p> <p>STANDARD FEATURES LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 8 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., type of steam, steam quantity, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; innovative double steaming system DSC: <ul style="list-style-type: none"> - direct fan water injection system; - preheated steam generator ECO S-steam; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system FIN-clean; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; PID electronic heater regulation; USB data transfer; LAN ethernet communication;</p>	
		<p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT Color front design »Ultimate Premium« Tray holders for 5x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz</p>





FIN-BAKE Smart	CONVECTION OVENS FB8-S Smart	
Draw	Article Nr.	Article name / description
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	100-602	<p>Convection oven FB8-S Smart RIGHT DOOR OPENING <i>LEFT DOOR OPENING (Optional)</i></p> <p>TECHNICAL DETAILS Tray capacity: 8x (60x40) cm / 90 mm <i>SPECIAL TRAY CAPACITY 10x (60x40)cm / 72mm (Optional)</i></p> <p>Dim.: W=980, D=840, H=1020 mm Connection power: 15,9 kW Electric supply: 3N~ / 380-400V / 50/60Hz Fuses: 3x32A Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 157 kg</p> <p>STANDARD FEATURES LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., steam intensity, flap position;</i> Pictograms graphic program selection; Baking time prolongation direct button; Steaming system – direct fan water injection; Ventilator-stop after steaming process; 10 ventilator speeds selection; Automatic motorised chimney flap; Reversible fan rotation (left/right); Automatic preheating and cooling; Timer function for switching ON of the oven;</p> <p>LED interior lighting; USB data transfer; LAN ethernet communication;</p>
	---	<p>OPTIONAL EQUIPMENT <i>Automatic cleaning system »FIN-CLEAN«</i> <i>Tray holder 10x (60x40) cm / 72mm »FB8/10-S«</i> <i>Color front design »Ultimate Premium«</i> LEFT door opening (handle on the right side) Double oven connection kit Optional electric supply 230V/3/50Hz</p>






HTB		CONVECTION OVENS HTB-8	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-302</p> <p>Convection oven HTB-8 RIGHT DOOR OPENING</p> <p>100-305</p> <p>Convection oven HTB-8 L LEFT DOOR OPENING</p>	<p>TECHNICAL DETAILS Tray capacity: 8x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=840, H=1020 mm Steam generator power: 2,9 kW Connection power: 19,1 kW Electric supply: 3N~ / 380-400V / 50/60Hz Fuses: 3x32A Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 193 kg</p> <p>STANDARD FEATURES LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 8 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., type of steam, steam quantity, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; innovative double steaming system DSC: <ul style="list-style-type: none"> - direct fan water injection system; - preheated steam generator ECO S-steam; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system FIN-clean; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; PID electronic heater regulation; USB data transfer; LAN ethernet communication;</p>	
		<p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT Color front design »Ultimate Premium« Tray holders for 8x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz</p>

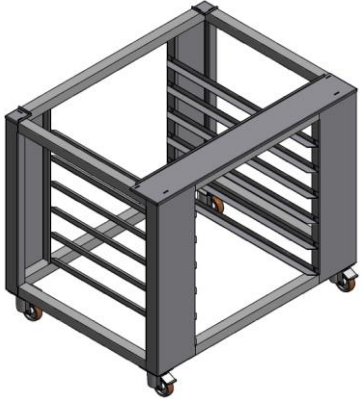
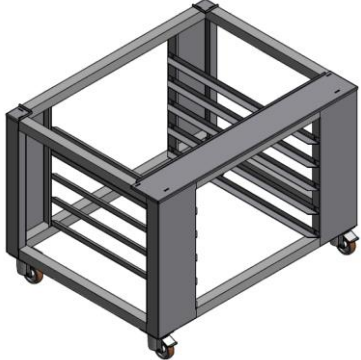
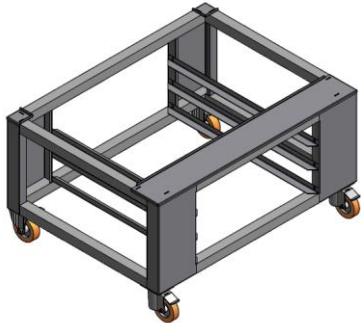
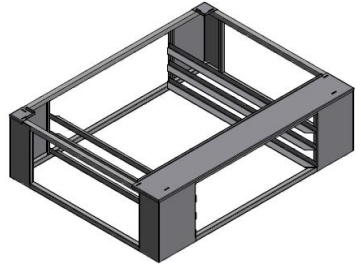
FIN-BAKE Smart	CONVECTION OVENS FB10-S Smart		
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	100-603	<p>Convection oven FB10-S Smart RIGHT DOOR OPENING <i>LEFT DOOR OPENING (Optional)</i></p> <p>TECHNICAL DETAILS Tray capacity: 10x (60x40) cm / 85 mm Tray distance: 85 mm Dim.: W=980, D=840, H=1150 mm Connection power: 20,5 kW Electric supply: 3N~ / 380-400V / 50/60Hz Fuses: 3x32A Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 187 kg</p> <p>STANDARD FEATURES LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., steam intensity, flap position;</i> Pictograms graphic program selection; Baking time prolongation direct button; Steaming system – direct fan water injection; Ventilator-stop after steaming process; 10 ventilator speeds selection; Automatic motorised chimney flap; Reversible fan rotation (left/right); Automatic preheating and cooling; Timer function for auto.switch ON the oven;</p> <p>LED interior lighting; USB data transfer; LAN ethernet communication;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT Automatic cleaning system »FIN-CLEAN« Color front design »Ultimate Premium« LEFT door opening (handle on the right side) Double oven connection kit Optional electric supply 230V/3/50Hz</p>	



HTB		CONVECTION OVENS HTB-10	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-303 Convection oven HTB-10 RIGHT DOOR OPENING</p> <p>100-306 Convection oven HTB-10 L LEFT DOOR OPENING</p>	<p>TECHNICAL DETAILS Tray capacity: 10x (60x40) cm Tray distance: 85 mm Dim.: W=980, D=840, H=1150 mm Steam generator power: 2,9 kW Connection el. power: 20,5 kW Electric supply: 3N~ / 380-400V / 50/60Hz Fuses: 3x32A Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 225 kg</p> <p>STANDARD FEATURES LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 8 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., type of steam, steam quantity, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; innovative double steaming system DSC: <ul style="list-style-type: none"> - direct fan water injection system; - preheated steam generator ECO S-steam; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system FIN-clean; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; PID electronic heater regulation; USB data transfer; LAN ethernet communication;</p>	
		<p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT Color front design »Ultimate Premium« Tray holders for 10x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz</p>

HTBP		PROVERS - HTBP Manual																						
Draw	Article Nr.	Article name																						
	100-322	Prover HTBP10-M manual																						
	100-320	Prover HTBP16-M manual																						
 <p>HTBP10-M</p>  <p>HTBP16-M</p>		<p>TECHNICAL DETAILS</p> <p>Tray capacity: C (pcs) Tray distance: T (mm) Tray dimension: 60x40 cm Outside dim.: W x D x H (mm) Connection power: 1,2 kW Electric supply: 1N~ / 230V / 50/60Hz Fuses: 16A Temperature: max. 85°C Water supply: R 3/4" Weight: M (kg)</p> <table border="1"> <thead> <tr> <th></th> <th>HTBP10</th> <th>HTBP16</th> </tr> </thead> <tbody> <tr> <td>C: (pcs)</td> <td>10</td> <td>16</td> </tr> <tr> <td>T: (mm)</td> <td>65</td> <td>70</td> </tr> <tr> <td>W: (mm)</td> <td>980</td> <td>980</td> </tr> <tr> <td>D: (mm)</td> <td>825</td> <td>825</td> </tr> <tr> <td>H: (mm)</td> <td>655</td> <td>905</td> </tr> <tr> <td>M: (kg)</td> <td>75</td> <td>90</td> </tr> </tbody> </table> <p>STANDARD FEATURES</p> <p>Manual mode operation; Electromechanic temperature adjustment; Manual humidity push button; Humidity water box with drain; Inovative air circulation technology; Integrated condensate container; Material INOX - AISI 304 (1.4301); Wheels with brakes;</p>		HTBP10	HTBP16	C: (pcs)	10	16	T: (mm)	65	70	W: (mm)	980	980	D: (mm)	825	825	H: (mm)	655	905	M: (kg)	75	90	
	HTBP10	HTBP16																						
C: (pcs)	10	16																						
T: (mm)	65	70																						
W: (mm)	980	980																						
D: (mm)	825	825																						
H: (mm)	655	905																						
M: (kg)	75	90																						
	Article Nr.	OPTIONAL EQUIPMENT																						
	---	Color front design »Ultimate Premium«																						

HTBP	PROVERS – HTBP-D2 Digital																										
Draw	Article Nr.	Article name																									
	100-325.0000003	Prover HTBP10/60-D2 digital																									
	100-324.0000003	Prover HTBP16/80- D2 digital																									
	100-326.0000003	Prover HTBP20/95- D2 digital																									
 <p>HTBP10/60-D2</p>  <p>HTBP16/80-D2</p>  <p>HTBP20/95-D2</p>			<p>TECHNICAL DETAILS</p> <p>Tray capacity: C (pcs) Tray dimension: 60x40 cm Tray distance: 70 mm Outside dim.: W x D x H (mm) Steam generator power: 1,2 kW Chamber heating power: 1,2 kW Connection power: 2,5 kW Electric supply: 1N~ / 230V / 50/60Hz Fuses: 16A Temperature: max. 50°C Water supply: R 3/4" Weight: M (kg)</p> <table border="1"> <thead> <tr> <th></th> <th>10/60</th> <th>16/80</th> <th>20/95</th> </tr> </thead> <tbody> <tr> <td>C: (pcs)</td> <td>10</td> <td>16</td> <td>20</td> </tr> <tr> <td>W: (mm)</td> <td>980</td> <td>980</td> <td>980</td> </tr> <tr> <td>D: (mm)</td> <td>840</td> <td>840</td> <td>840</td> </tr> <tr> <td>H: (mm)</td> <td>590</td> <td>800</td> <td>940</td> </tr> <tr> <td>M: (kg)</td> <td>90</td> <td>105</td> <td>115</td> </tr> </tbody> </table> <p>STANDARD FEATURES MANUAL mode operation; LED display and capacitive touch buttons; Electronic temp., time and steam adjustment; Automatic humidity controll up to 99%; Independent preheated steam generator; Inovative air circulation technology; Automatic preheating and cooling; Economic function for energy optimisation; Wheels with brakes;</p>		10/60	16/80	20/95	C: (pcs)	10	16	20	W: (mm)	980	980	980	D: (mm)	840	840	840	H: (mm)	590	800	940	M: (kg)	90	105	115
	10/60	16/80	20/95																								
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	Article Nr.	OPTIONAL EQUIPMENT																									
	---	Color front design »Ultimate Premium«																									

HTBP	PROVERS - HTBP Smart																										
Draw	Article Nr.	Article name																									
	100-325 100-324 100-326	Prover HTBP10/60-S smart Prover HTBP16/80-S smart Prover HTBP20/95-S smart																									
 HTBP10/60-S  HTBP16/80-S  HTBP20/95-S	 	TECHNICAL DETAILS Tray capacity: C (pcs) Tray dimension: 60x40 cm Tray distance: 70 mm Outside dim.: W x D x H (mm) Steam generator power: 1,2 kW Chamber heating power: 1,2 kW Connection power: 2,5 kW Electric supply: 1N~ / 230V / 50/60Hz Fuses: 16A Temperature: max. 50°C Water supply: R 3/4" Weight: M (kg)	<table border="1"> <thead> <tr> <th></th> <th>10/60</th> <th>16/80</th> <th>20/95</th> </tr> </thead> <tbody> <tr> <td>C: (pcs)</td> <td>10</td> <td>16</td> <td>20</td> </tr> <tr> <td>W: (mm)</td> <td>980</td> <td>980</td> <td>980</td> </tr> <tr> <td>D: (mm)</td> <td>840</td> <td>840</td> <td>840</td> </tr> <tr> <td>H: (mm)</td> <td>590</td> <td>800</td> <td>940</td> </tr> <tr> <td>M: (kg)</td> <td>90</td> <td>105</td> <td>115</td> </tr> </tbody> </table>		10/60	16/80	20/95	C: (pcs)	10	16	20	W: (mm)	980	980	980	D: (mm)	840	840	840	H: (mm)	590	800	940	M: (kg)	90	105	115
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W: (mm)	980	980	980																								
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M: (kg)	90	105	115																								
	Article Nr.	OPTIONAL EQUIPMENT																									
	---	Color front design »Ultimate Premium«																									

HTB		NEUTRAL RACKS	
Draw	Article Nr.	Article name / description	
	100-341	Neutral rack HTB-CU10/90 H=90cm	<p>TECHNICAL DETAILS Tray capacity: 10x (60x40) cm Dim.: W=980, D=750, H=900 mm Weight: 29 kg</p> <p>STANDARD FEATURES material INOX - AISI 304 (1.4301); wheels with brakes;</p> <p>Color design »Ultimate Premium«</p>
	100-343	Neutral rack HTB-CU8/75 H=75cm	<p>TECHNICAL DETAILS Tray capacity: 8x (60x40) cm Dim.: W=980, D=750, H=750 mm Weight: 25 kg</p> <p>STANDARD FEATURES material INOX - AISI 304 (1.4301); wheels with brakes;</p> <p>Color design »Ultimate Premium«</p>
	100-342	Neutral rack HTB-CU6/50 H=50cm	<p>TECHNICAL DETAILS Tray capacity: 6x (60x40) cm Dim.: W=980, D=750, H=500 mm Weight: 23 kg</p> <p>STANDARD FEATURES material INOX - AISI 304 (1.4301); wheels with brakes;</p> <p>Color design »Ultimate Premium«</p>
	100-344	Neutral rack HTB-CE H=27cm	<p>TECHNICAL DETAILS Tray capacity: 6x (60x40) cm Dim.: W=980, D=750, H=270 mm Weight: 18 kg</p> <p>STANDARD FEATURES material INOX - AISI 304 (1.4301);</p> <p>Color design »Ultimate Premium«</p>

HTB	HOODS	
Draw	Article Nr.	Article name / description
	100-331	<p><u>Hood ventilation HTB-HV</u></p> <p>TECHNICAL DETAILS Dim.: W=980, D=880, H=340 mm Connection power: 60 W Electric supply: 230V~ / 50Hz Weight: 24 kg</p> <p>STANDARD FEATURES double ventilator speed; reconnection to high speed during opening doors; material INOX - AISI 304 (1.4301);</p> <p>OPTIONAL EQUIPMENT Color front design »Ultimate Premium«</p>
	100-330	<p><u>Hood condenser HTB-HK</u></p> <p>TECHNICAL DETAILS Dim.: W=980, D=880, H=340 mm Connection power: 80 W Electric supply: 230V~ / 50Hz Water outlet: d=20 mm Weight: 30 kg</p> <p>STANDARD FEATURES Efficiency of condensation up to 88-94%; Twin cooler condenser; material INOX - AISI 304 (1.4301);</p> <p>OPTIONAL EQUIPMENT: Color front design »Ultimate Premium«</p>