



FIN-DEKO
Traditional oven in modern way

The best choice for classic bakers who would like to bake traditional bread as it was made in old wood fired bread ovens but with assistance of the newest technology.

A deck oven with stone baking surface is the right solution for bakers who seek to attain tasty bakery products with perfect crust. Decks are regulated independently as baking parameters can be set for every deck.

Deck ovens traditionally remain classic baking ovens however we have added the new steaming generator and modern and user friendly software for simple and fast controlling of the oven.

The new line of traditional and modern modular deck ovens consists of two basic models in two sizes FD64 and FD68.



 **CLOUD CONNECTIVITY APPLICATION**
» HTB Oven Manager «

Internet application enables connectivity and control of performance and analytics of the ovens directly via USB key or remotely via internet.

- Adding of new and modification of existing baking programs;
- Unification of parameters' settings;
- Remote servicing and maintenance;

 **FIN-DEKO traditional ovens** are designed to be used for all kinds of bakery products and even for the smallest bakeries and pastry shops. Numerous baking options and yet simple and user friendly controlling of the ovens makes baking a joy.



Fines catalogue - FIN-DEKO 2017, english, Design: Darja Brečko Požarnik, Photo: Fotolia

FIN-DEKO BAKERY DECK OVENS



S - Control touch screen

Manual controller



INTUITIVE CONTROLLING

»S-Control«

Besides traditional electromechanical system we offer entirely new and advanced controlling »S-Control« system.

The controlling unit enables you to work with the traditional deck oven by way of the most advanced technology. Electronic intelligent regulation of the heaters combined with the newest steaming system offers new dimensions of baking true artisan breads that our grandmothers used to make.

Extreme responsiveness of the control unit gives you the best user experience.



STEAMING SYSTEM

Deck ovens include effective powerful steaming generator designed to meet the requests of the most demanding bakers.

- Ensures higher volume of the bakery products;
- Considerably longer freshness and reduced crumbliness of the bakery products;
- Perfect quality and glossy appearance of the bakery products;
- Incredibly fast regeneration of the steaming system;



TOPMOST QUALITY AND EVEN BAKING

Traditional stone baking surface made of natural burnt clay represents a centerpiece of any artisan bread bakery.

Natural clay material perfectly accumulates the heat and enables even baking on the whole baking surface.



ENERGY SAVING PERFORMANCE

Advanced electronic regulation of the heating elements enables oven to operate with lower power and thus enables reduction of the electricity use.



MODULAR SYSTEM

Build your own unit – modular structure of the oven gives you the possibility to combine the ovens according to your needs and desires. Every oven deck is entirely independent unit and your bakery unit can be simply upgraded at any time.



MINI BAKERY

The FINES combined system of traditional deck oven FIN-DEKO and modern convection oven HTB forms a real mini bakery.

True traditional bread and fresh bakery products, glossy croissants or deliciously crusty pizza baked directly on the stone – all this and much more can be prepared in your new bakery taking only 0,8 square meters of your space.



STANDARD CHARACTERISTICS

DECK OVENS	FIN-DEKO SMART	FIN-DEKO MANUAL
CONTROLL PANEL	Simple manual electro-mechanic controller /	Controller with capacitive colour graphical touch screen "S-Control" /
	Controller with capacitive colour graphical touch screen "S-Control" /	Automatic steaming function /
	Automatic steaming function /	Pictograms program selection /
	Pictograms program selection /	Automatic timer preheating activation /
	Automatic timer preheating activation /	Nature stone baking surface /
BAKING SURFACE	Nature stone baking surface /	Integrated preheated steam generator /
STEAMING SYSTEM	Integrated preheated steam generator /	Motorized steam flap released function /
VENTILATION	Motorized steam flap released function /	Halogen interior lighting /
LIGHTING	Halogen interior lighting /	USB connection – direct connectivity /
COMMUNICATION	USB connection – direct connectivity /	LAN internet connection – indirect cloud connectivity /
AND CONNECTIVITY	LAN internet connection – indirect cloud connectivity /	Cloud connectivity application "HTB Oven Manager" /
	Cloud connectivity application "HTB Oven Manager" /	

TECHNICAL DETAILS



DECK OVENS	FIN-DEKO SMART 64			FIN-DEKO SMART 68		
PRODUCT TYPE	FD64/1 SMART	FD64/2 SMART	FD64/3 SMART	FD68/1 SMART	FD68/2 SMART	FD68/3 SMART



DECK OVENS	FIN-DEKO MANUAL 64			FIN-DEKO MANUAL 68		
PRODUCT TYPE	FD64/1 MANUAL	FD64/2 MANUAL	FD64/3 MANUAL	FD68/1 MANUAL	FD68/2 MANUAL	FD68/3 MANUAL

Deck levels	1	2	3	1	2	3
Baking surface / deck	680x420 mm	680x420 mm	680x420 mm	680x840 mm	680x840 mm	680x840 mm
Tray capacity / deck	1x 60/40	1x 60/40	1x 60/40	2x 60/40	2x 60/40	2x 60/40
Opening door height	20 cm					
Outside Width dim.	980 mm					
Outside Depth dim.	800 mm	800 mm	800 mm	1210 mm	1210 mm	1210 mm
Outside Height dim.	470 mm	820 mm	1170 mm	470 mm	820 mm	1170 mm
Steam generator power	1,5 kW	3,0 kW	4,5 kW	1,5 kW	3,0 kW	4,5 kW
Chamber heating power	4,8 kW	2,4 kW	7,2 kW	4,8 kW	9,6 kW	14,4 kW
Connection power	4,0 kW	8,0 kW	12,0 kW	6,4 kW	12,8 kW	19,2 kW
Electric supply	400V / 3N / 50Hz					
Max. temperature	300°C	300°C	300°C	300°C	300°C	300°C
Weight	85 kg	170 kg	245 kg	140 kg	240 kg	340 kg



PROVERS	PROVERS Digital		PROVERS Manual	
PRODUCT TYPE	HTBP10-D	HTBP16-D	HTBP10-M	HTBP16-M

Controller type	Electronic	Electronic	Electromechanic	Electromechanic
Tray capacity	10x 60/40	16x 60/40	10x 60/40	16x 60/40
Tray distance	70 mm	70 mm	70 mm	70 mm
Dimensions WxDxH	980x825x655 mm	980x825x905 mm	980x825x655 mm	980x825x905 mm
Steaming system	Steam generator	Steam generator	Water injection	Water injection
Connection power	2,8 kW	2,8 kW	1,2 kW	1,2 kW
Electric supply	230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50Hz
Temperature	max. 60°C	max. 60°C	max. 85°C	max. 85°C
Weight	90 kg	105 kg	75 kg	90 kg



HOODS AND RACKS	HOODS			NEUTRAL RACKS		
PRODUCT TYPE	HTB-HK	HTB-HV	FD-68/90	FD-68/75	FD-HTB10	FD-HTB16

Execution	Condensation	Ventilation	Standalone	Standalone	In depth extension	In depth extension
Tray capacity	/	/	12x 60/40	10x 60/40	/	/
Electric supply	230V / 50Hz	230V / 50Hz	/	/	/	/
Dimensions WxDxH	980x880x340 mm	980x880x340mm	980x1165x900 mm	980x1165x750 mm	980x415x655	980x415x905
Weight	30 kg	24 kg	34 kg	29 kg	12 kg	14 kg