



Simple and logical
HTB Oven
manager in cloud

HTB STEAMING SYSTEM
» ECO S-Steam «

Perfect quality, higher volume, glossy appearance and longer freshness of the bakery products.



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;
- Baking statistics;
- Unification of parameters' settings;
- Specification of the ovens included in the system and list of their locations;
- Remote servicing and maintenance;

CONTEMPORARY DESIGN WITH A DIFFERENCE
»Ultimate Premium Design«

HTB line of products is also available in an attractive modern Premium look.



HTB CONVECTION OVENS

Made for users who would not settle for less than perfection. Numerous baking options and yet simple and user friendly controlling of the ovens makes baking a joy.



HTB
BAKERY CONVECTION OVENS

HTB
HTB & HTB simple CONVECTION OVENS



Welcome to Fines world. We don't just make ovens.
We are successful in what others think is impossible.



Fines is one of the leading manufacturers of the new-generation ovens. Amongst competitors and its users Fines has been recognized as the leader of the research and development of the ovens of the future. Due to the innovative ideas and solutions we can offer products that meet the highest standards of the most demanding clients. Our dearness, enthusiasm, passion for research, respect for nature and natural resources, focus on the future

and obsession with futuristic industrial design all result in new and unexpected solutions that astonish and impress our users. With our approach and our products we have changed mindset of the baking professionals as we encourage them to Think Green and to understand the impact the use of the ovens has on nature and its resources, to recognize the oven as their assistant and not just as a working tool and to discover that baking with technically so perfected ovens equals joy and pleasure.



FINES d.o.o.,
Industrijska 5,
1290 Grosuplje
Slovenija
T +386 (0)1 788 83 40
F +386 (0)1 788 83 42
E info@fines.si
W www.fines.si

Fines catalogue - HTB 2017, english, Design: Darja Brečko Pobernik, Photo: Fotolia

HTB INNOVATIVE SYSTEMS



HTB INTUITIVE CONTROL

» S-Control+ «

Fines understands its clients and their work and is aware of the importance of having an oven which is simple to use but still offers extremely broad range of settings. Controlling of the HTB ovens is simple and user friendly. Extreme responsiveness of the control unit gives you the best user experience.



UNIQUE FINES KNOB. YOUR ASSISTANT FOR EVEN MORE RELIABILITY

Controlling of the oven is also possible (besides using the touch screen) by using a multifunctional knob. The touch screen and the knob are designed to fit the needs of our clients and are made to function in the most demanding working environments.



INNOVATIVE STEAMING SYSTEM – OUR BEST AND LONG EXPECTED INNOVATION

» ECO S-Steam «

- Topmost preparation of the steam for the most demanding baking professionals;
- Ensures higher volume of the bakery products;
- Considerably prolonged freshness and reduced crumbliness of the bakery products;
- Optimal system for baking of frozen bakery products;
- Perfect quality and glossy appearance of the bakery products;
- Steaming does not lower the temperature in the chamber;
- Significantly lower use of energy;
- Incredibly fast regeneration of the steaming system;

The new independently heated »ECO S-Steam« steam generator enables preparation of the highly effective steam outside the chamber and without taking any thermal energy required and necessary for baking. As thermal energy is added to the chamber during the steaming process the steaming itself does not cause any temperature decrease in the chamber. This is what makes our steaming system a worldwide-unique.

When steaming system is activated the steam remains in the chamber for as long as it is required to evenly moist each and every bakery product. The effect of the steam prepared in the steam generator out of the chamber is significantly higher in comparison to the classical steaming systems as our innovative system needs significantly less water and less energy for the same quantity of steam.



VENTILATION SYSTEM DEVELOPED FOR YOUR PERFECT PERFORMANCE

» AIR-Fresh «

- Possibility to activate the function for drying bakery products while baking for hard and crispy crust;
- Ventilation of the chamber during baking process;
- Automatic drying of the chamber at the end of the baking process and zero steam release when opening the door;
- Fast drying of the chamber interior;



ENSURED TOP QUALITY AND EVEN BAKING

- Extremely fast changing of the fan rotation direction ensures the same quality on all levels and on every tray;
- Integrated electronic fan brake (immediate stop of the fan in 1 second) prevents loss of thermal energy in case of sudden opening of the door and consequently prevents decrease of the temperature inside the chamber;
- Possibility to choose between different fan speeds results in optimal conditions for preparation of the most sensitive and demanding bakery products;



THE LIGHT-SHOW

- Big and transparent 7 inch capacitive colour touch screen with software which enables you the simplest possible controlling of the oven;
- LED colouring indication around the multifunctional knob that gives you information on the status of the oven even from far away;
- LED high density interior lighting;



AUTOMATIC CLEANING OF THE CHAMBER INTERIOR

» HTB-Clean «

The system enables automatic cleaning of the chamber interior including tray holders, door glass and other elements located under the ventilator cover. Simple and effective, high pressure cleaning ensures perfect cleanliness in only 40 minutes. Due to the perfect design of the cleaning system, quiet high pressure pump and FIN-CLEANER detergent the result is a shiny chamber. The program is saving energy as only 20 - 30 litres of water are used for the cleaning depending on the size of the oven.

MINI BAKERY

The FINES modular system enables you to combine HTB convection oven and FIN-DEKO deck oven in one mini bakery unit.



Controller type S-CONTROL+



Controller type D-CONTROL



STANDARD CHARACTERISTICS

CONVECTION OVENS	HTB	HTB SIMPLE	FIN-BAKE
CONTROLL PANEL	Simple controller with digital screens "D-Control" /	/	•
	Controller with capacitive colour graphical touch screen "S-Control+" •	•	/
	Multifunctional knob with push function for quick selection •	•	/
	LED colouring around the knob for indication of status of the oven •	•	/
STEAMING SYSTEM	Ventilator centrifugal water injection system •	•	•
	Integrated innovative preheated steam generator "ECO S-Steam" •	/	/
	Programmed double steaming system "DSC Dual-Steam-Control" •	/	/
CLEANING SYSTEM	Oven interior self cleaning system "FIN-Clean" •	/	/
VENTILATOR	Multispeed electronic controlled motor ventilator 10 •	10	2
	Electronic motor-ventilator brake stop •	•	•
	Reversible motor-ventilator rotation (cw/ccw) •	•	•
	Ventilator stop function after steaming process •	•	•
	Ventilator stop function during steaming process •	/	/
VENTILATION	Motorized flap steam release function •	•	/
	Motorized active chamber refresh function "AIR-Fresh" •	/	/
LIGHTING	LED high density interior lighting •	•	•
DOOR OPENING	RIGHT hand door opening •	•	•
	LEFT hand door opening •	•	•
	Electrical automatic double door opening system "EASY-Lock" •	/	/
COMMUNICATION AND CONNECTIVITY	USB connection – direct connectivity •	•	/
	LAN internet connection – indirect cloud connectivity •	•	/
	Cloud connectivity application "HTB Oven Manager" •	•	/
LOADING SYSTEM	Loading rack with mobile tray holders "HTB Drive-in" •	•	•

TECHNICAL DETAILS

CONVECTION OVENS	HTB	HTB Simple	HTB Simple	HTB Simple	FIN-BAKE	
PRODUCT TYPE	HTB-5	HTB-8	HTB-5 Simple	HTB-8 Simple	FBS-D Digital	FBS-D Digital
Controller type	S-Control +	S-Control +	S-Control +	S-Control +	D-Control	D-Control
Tray capacity	5x 60/40	8x 60/40	5x 60/40	8x 60/40	5x 60/40	8x 60/40
Tray distance	90 mm					
Dimensions WxDxH	980x840x750 mm	980x840x1020mm	980x840x750 mm	980x840x1020mm	980x830x750 mm	980x830x1020mm
Steaming system	Steam generator	Steam generator	Water injection	Water injection	Water injection	Water injection
Connection power	12,0 kW	19,0 kW	12,0 kW	16,0 kW	12,0 kW	16,0 kW
Electric supply	400V / 3N / 50Hz					
Weight	156 kg	193 kg	126 kg	157 kg	126 kg	157 kg

PROVERS	PROVERS Digital	PROVERS Manual	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	HOODS	NEUTRAL RACKS	NEUTRAL RACKS	NEUTRAL RACKS	
PRODUCT TYPE	HTB-HK	HTB-HV	HTB-CU10/90	HTB-CU8/75	HTB-CU6/50	HTB-CE
Execution	Condensation	Ventilation	Standalone	Standalone	Standalone	Middle rack
Tray capacity	/	/	10x 60/40	8x 60/40	6x 60/40	3x 60/40
Electric supply	230V / 50Hz	230V / 50Hz	/	/	/	/
Dimensions WxDxH	980x880x340 mm	980x880x340mm	980x750x900 mm	980x750x750 mm	980x750x500 mm	980x750x270 mm
Weight	30 kg	24 kg	29 kg	25 kg	23 kg	18 kg



• standard equipment • optional equipment