



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.



Fines catalogue - HTB 2020 - english - Design: Darja Bracko Poženel (Photo: Fotolia)

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## HTB & FIN-BAKE

BAKERY CONVECTION OVENS

## HTB & FIN-BAKE

HTB & FIN BAKE 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.



# HTB INNOVATIVE SYSTEMS



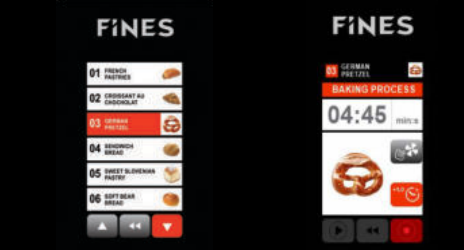
## MINI BAKERY

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  
S-CONTROL



## STANDARD CHARACTERISTICS

CONVECTION OVENS	HTB	FIN-BAKE CL	FIN-BAKE
CONTROLL PANEL	Controller with capacitive colour graphical touch screen "S-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	10 speed electronic controlled motor ventilator	/	/
	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"	/	/
DESIGN	Coloured front design "ULTIMATE PREMIUM"	/	/

## TECHNICAL DETAILS

CONVECTION OVENS	HTB	FIN-BAKE
PRODUCT TYPE	HTB-5	HTB-8
Controller type	S-Control +	S-Control +
Tray capacity	5x 60/40	8x 60/40
Tray distance	90 mm	90 mm
Dimensions WxDxH	980x840x750 mm	980x840x1020mm
Steaming system	Steam generator	Steam generator
Connection power	12.0 kW	19.0 kW
Electric supply	400V / 3N / 50Hz	400V / 3N / 50Hz
Weight	156 kg	193 kg

CONVECTION OVENS	HTB	FIN-BAKE
PRODUCT TYPE	HTB-10	FB8-S Smart
Controller type	S-Control +	S-Control
Tray capacity	10x 60/40	5x 60/40
Tray distance	90 mm	90 mm
Dimensions WxDxH	980x840x1150 mm	980x830x750 mm
Steaming system	Steam generator	Water injection
Connection power	20.5 kW	12.0 kW
Electric supply	400V / 3N / 50Hz	400V / 3N / 50Hz
Weight	225 kg	126 kg

CONVECTION OVENS	HTB	FIN-BAKE
PRODUCT TYPE	HTB-16	FB8-S Smart
Controller type	S-Control +	S-Control
Tray capacity	16x 60/40	8x 60/40
Tray distance	90 mm	90 mm
Dimensions WxDxH	980x840x1020mm	980x830x1020mm
Steaming system	Steam generator	Water injection
Connection power	23.0 kW	16.0 kW
Electric supply	400V / 3N / 50Hz	400V / 3N / 50Hz
Weight	105 kg	157 kg

CONVECTION OVENS	HTB	FIN-BAKE
PRODUCT TYPE	HTB-20	FB10-S Smart
Controller type	S-Control +	S-Control
Tray capacity	20x 60/40	8x 60/40
Tray distance	90 mm	90 mm
Dimensions WxDxH	980x840x1150 mm	980x840x1150 mm
Steaming system	Steam generator	Water injection
Connection power	23.0 kW	20.5 kW
Electric supply	400V / 3N / 50Hz	400V / 3N / 50Hz
Weight	115 kg	187 kg

PROVERS	PROVERS Smart	PROVERS Manual
PRODUCT TYPE	HTBP10/60-S	HTBP16/80-S
Controller type	Electronic	Electronic
Tray capacity	10x 60/40	16x 60/40
Tray distance	70 mm	70 mm
Dimensions WxDxH	980x840x590 mm	980x840x800 mm
Steaming system	Steam generator	Steam generator
Connection power	2.8 kW	2.8 kW
Electric supply	230V / 50Hz	230V / 50Hz
Temperature	max. 50°C	max. 50°C
Weight	90 kg	105 kg

PROVERS	PROVERS Smart	PROVERS Manual
PRODUCT TYPE	HTBP20/95-S	HTBP10-M
Controller type	Electronic	Electromechanic
Tray capacity	20x 60/40	10x 60/40
Tray distance	70 mm	65 mm
Dimensions WxDxH	980x840x940 mm	980x825x655 mm
Steaming system	Steam generator	Water injection
Connection power	2.8 kW	1.2 kW
Electric supply	230V / 50Hz	230V / 50Hz
Temperature	max. 50°C	max. 85°C
Weight	115 kg	75 kg

PROVERS	PROVERS Smart	PROVERS Manual
PRODUCT TYPE	HTBP16/80-S	HTBP16-M
Controller type	Electronic	Electromechanic
Tray capacity	16x 60/40	16x 60/40
Tray distance	70 mm	70 mm
Dimensions WxDxH	980x840x800 mm	980x825x905 mm
Steaming system	Steam generator	Water injection
Connection power	2.8 kW	1.2 kW
Electric supply	230V / 50Hz	230V / 50Hz
Temperature	max. 50°C	max. 85°C
Weight	105 kg	90 kg

HOODS AND RACKS	HOODS	NEUTRAL RACKS
PRODUCT TYPE	HTB-HK	HTB-HV
Execution	Condensation	Ventilation
Tray capacity	/	/
Electric supply	230V / 50Hz	230V / 50Hz
Dimensions WxDxH	980x880x340 mm	980x880x340mm
Weight	30 kg	24 kg

HOODS AND RACKS	HOODS	NEUTRAL RACKS
PRODUCT TYPE	HTB-CU10/90	HTB-CU8/75
Execution	Standalone	Standalone
Tray capacity	10x 60/40	8x 60/40
Electric supply	230V / 50Hz	230V / 50Hz
Dimensions WxDxH	980x750x900 mm	980x750x750 mm
Weight	29 kg	25 kg

HOODS AND RACKS	HOODS	NEUTRAL RACKS
PRODUCT TYPE	HTB-CU6/50	HTB-CE
Execution	Standalone	Middle rack
Tray capacity	6x 60/40	3x 60/40
Electric supply	230V / 50Hz	230V / 50Hz
Dimensions WxDxH	980x750x500 mm	980x750x270 mm
Weight	23 kg	18 kg



## 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;



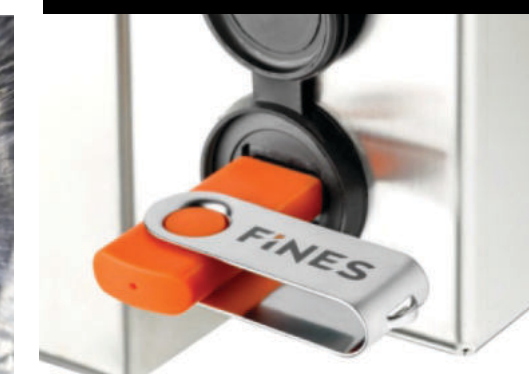
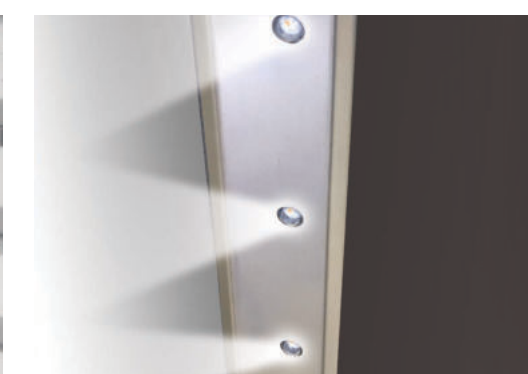
## THE LIGHT-SHOW

- 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 lightning;



## 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.



● standard equipment  
● optional equipment