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**FIN-BAKE**  
Convection Ovens

**FIN-DEKO**  
Deck Ovens





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# Discover New Products From FINES

Take advantage of fourth generation of FINES ovens, result of more than twenty years of experience and continuous development of our ideas. We are dedicated to meet the needs of our clients and to offer them the highest quality baking equipment that guarantees the best results each and every time.

## Why Choose FIN-BAKE and FIN-DEKO Line ...

- Perfectly and evenly baked products
- Simple usage and functionalism
- Guaranteed quality, safety and economy
- Modern design that makes your working environment even more pleasant and attractive
- High technology – saving energy
- Simple installation and easy maintenance



# FIN-BAKE



FIN-BAKE



FIN-BAKE





FIN-BAKE



FIN-BAKE - mini



FIN-BAKE - mini





# FIN-BAKE line

## FIN-BAKE Convection Ovens

The group of the new baking-confectionary convection ovens consists of two basic models in two sizes labelled FB5 (five-tray capacity) and FB8 (eight-tray capacity) in three different management systems - manual, digital and computer.

### FIN-BAKE - manual

- Simple manual controller - easy to use
- Mechanical temperature regulation up to 260°C
- Electronic timer with alarm
- Steaming system - centrifugal water injection
- Manually controlled steaming by pushing the button
- Changing fan rotation (left-right)

### FIN-BAKE - digital

- Easy to use electronic controller with large LED displays
- Simple usage in MANUAL or PROGRAMME mode
- Up to 99 programs with 4 baking steps
- In each of the baking steps it is possible to adjust 4 baking parameters: temperature, time, steaming and fan speed
- Electronic temperature regulation up to 260°C
- Automatic pre-heating to a working temperature of the chosen programme
- Steaming system - electronically controlled centrifugal water injection
- Option to STOP the fan after steaming
- Electronic fan stoppage when opening the doors
- Baking time prolongation button
- Double fan speed
- Changing fan rotation (left-right)
- Intelligent error detection system

### FIN-BAKE - computer

- Advanced electronic computer controller with graphic LCD display
- Operation in MANUAL or PROGRAMME mode
- Up to 99 programs with 4 baking steps
- In each of the baking step it is possible to adjust 6 baking parameters: temperature, time, steaming, steam injection mode, fan speed and flap valve)



- Electronic temperature regulation up to 255°C
- Automatic pre-heating to a working temperature of the chosen programme
- Motorised flap valve for steam exhaust
- High performance heated steam generator
- Intelligent programmed steaming mode
- Option to STOP the fan after steaming
- Electronic fan stoppage when opening the doors
- Baking time prolongation button
- Double fan speed
- Changing fan rotation (left-right)
- Intelligent Error detection system
- HACCP standard control (option)
- INTERNET communication (option)
- Automatic transfer of HACCP data to the SD memory card (option)

### Construction

- Round and shaped interior edges – simple cleaning
- Quickly removable shelf guides and fan cover
- Powerful stainless steel heating elements – long life
- Double tempered anti-reflexive glass door
- Bright interior halogen lighting
- Heavy-duty handle made of low thermal conduction material
- High temperature resistant silicon door washer
- Thick ceramic and stone-wool isolation
- Rust resistant stainless steel construction INOX 304/430
- Possible combination with traditional FIN-DEKO deck ovens
- Manufactured in accordance with the CE regulation

### Optional

- Left hand opening (on request only FIN-BAKE digital)
- Shelf guides for gastro-norm GN1/1 pans
- Loading rack for quick loading/unloading for EN 60/40 or GN 1/1
- Insertion temperature probe (on request only FIN-BAKE digital)
- Manual hand water-spray unit with retractable hose
- FINES communication software "OVEN MANAGER" (only FIN-BAKE computer)





## FIN-BAKE Prover

### FBP16-M / FBP10-M manual

- Manually controlled temperature and humidity
- Mechanical temperature regulation up to 85°C
- Simple humidity system – water is injected into plate
- Heater power 1,5 kW
- Rust resistant stainless steel construction INOX 304/430
- Standard model on wheels

## FIN-BAKE Racks

- Standard racks with shelves guides in different heights H=500 / 900 / 1100 mm
- Rust resistant stainless steel construction INOX 304/430
- Standard model on wheels
- It can be customised according to special customer requests

## FIN-BAKE Hoods

### Hood ventilation FB-HK

- Effective steam sucking from oven chimney or during the door opening
- Double fan speed
- Automatic fan speed up by door opening

### Hood condenser FB-HV

- Condensation efficiency up to 80%
- Specially designed system for workplaces without air ventilation





## Technical Specification

### FIN-BAKE Convection Ovens

Type	FB5-M	FB5-D	FB5-C	FB8-M	FB8-D	FB8-C
Controller	manual	digital	computer	manual	digital	computer
Managing	manual	manual/automatic	manual/automatic	manual	manual/automatic	manual/automatic
Steaming system	Centrifugal water injection	Centrifugal water injection	Heated steam generator	Centrifugal water injection	Centrifugal water injection	Heated steam generator
Capacity	5x 60/40 cm	5x 60/40 cm	5x 60/40 cm	8x 60/40	8x 60/40	8x 60/40
Tray distance	95 mm	95 mm	95 mm	95 mm	95 mm	95 mm
Dimensions WxDxH	930 x 820 x 670 mm	930 x 820 x 670 mm	930 x 820 x 670 mm	930 x 820 x 940 mm	930 x 820 x 940 mm	930 x 820 x 940 mm
Weight	120 kg	120 kg	130kg	140 kg	140 kg	150kg
Electrical power	12,8 kW	12,8 kW	14,3 kW	15,8 kW	15,8 kW	17,3kW
Fuses	3x20 A	3x20 A	3x25 A	3x25 A	3x25 A	3x35 A
Electrical supply	3N / 400V / 50Hz	3N / 400V / 50Hz	3N / 400V / 50Hz	3N / 400V / 50Hz	3N / 400V / 50Hz	3N / 400V / 50Hz
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	d=50 mm	d=50 mm	d=50 mm	d=50 mm	d=50 mm	d=50 mm
Steam outlet	d=100 mm	d=100 mm	d=100 mm	d=100 mm	d=100 mm	d=100 mm
Temperature	260°C	260°C	255°C	260°C	260°C	255°C

### FIN-BAKE Provers

Type	FBP16-M	FBP10-M
Managing	manual	manual
Capacity	16x 60/40 cm	10x 60/40 cm
Tray distance	70 mm	70 mm
Dimensions WxDxH	930 x 800 x 900 mm	930 x 800 x 650 mm
Weight	75 kg	65 kg
Electrical power	1,5 kW	1,5 kW
Fuses	16 A	16 A
Electrical supply	230V / 50Hz	230V / 50Hz
Water inlet	R 3/4"	R 3/4"
Temperature	85°C	85°C

### FIN-BAKE Hoods

Type	FB-HV	FB-HK
Operational system	ventilation	condensation
Dimensions WxDxH	930 x 880 x 340 mm	930 x 880 x 340 mm
Weight	20 kg	35 kg
Electrical power	60 W	60 W
Electrical supply	230V / 50Hz	230V / 50Hz
Water outlet	d=50 mm	d=50 mm
Steam outlet	d=100 mm	d=100 mm

### FIN-BAKE Racks

Type	FB-CU16/110	FB-CU10/90	FB-CU6/50	FB-CE4
Capacity	16x 60/40 cm	10x 60/40 cm	6x 60/40 cm	4x 60/40 cm
Dimensions WxDxH	930x750x1100 mm	930x750x900 mm	930x750x500 mm	930x750x220 mm
Weight	40 kg	35 kg	30 kg	20 kg



# FIN-BAKE Mini Line

## FIN-BAKE Mini Convection Ovens

The group of the new MINI baking-confectionary convection ovens consists of two basic models in two sizes labelled FBM-60 (for trays 60x40 cm) and FBM-40 (for trays 40x40 cm), with two or three-tray capacity and with two different management systems – manual and digital.



### FIN-BAKE mini – manual

- Basic manual controller
- Mechanical temperature regulation up to 260°C
- Electronic timer with alarm
- Steaming system – centrifugal water injection
- Manual push button steaming
- Changing fan rotation (left-right)

### FIN-BAKE mini - digital

- Easy to use electronic controller with large LED displays
- Simple usage in MANUAL or PROGRAMME mode
- Up to 99 programs with 4 baking steps
- In each baking step it is possible to adjust 4 baking parameters: temperature, time, steaming and fan speed
- Electronic temperature regulation up to 260°C
- Automatic pre-heating
- Steaming system – electronic controlled centrifugal water injection
- Possibility to STOP the fan after steaming
- Baking time prolongation button
- Double fan speed
- Changing fan rotation (left-right)
- Error detection



## FIN-BAKE Mini Racks

There are different neutral racks available or you can use a standard prover from FIN-BAKE line. Considering to your special requests it is also possible to customize rack according to your order.

### Construction

- Round and shaped interior edges – simple cleaning
- Quickly removable shelves guides and fan cover
- Powerful stainless steel heating elements – long life
- Double tempered anti-reflexive glass door
- Bright interior halogen lighting
- Heavy-duty handle made of low thermal conduction material
- High temperature resistant silicon door washer
- Thick ceramic and stone-wool isolation
- Rust resistant stainless steel construction INOX 304/430
- In accordance with CE

### Optional

- Left hand opening (on request only FIN-BAKE digital)
- Shelves guides for gastro-norm GN1/1 or GN2/3 pans
- Hood condenser with integrated steaming system, water supply is not needed (on request only FIN-BAKE digital)

## FIN-BAKE Mini Hoods

### Hood condenser FBM-K60 / FBM-K40

- Air cooled steam condenser
- Condensation efficiency up to 80%
- Specially designed system for workplaces without air ventilation

### Hood condenser with integrated steaming system FBM-K60+ / FBM-K40+

- Integrated steaming system with water tank

## Technical Specifications

### FIN-BAKE MINI Convection Ovens

Type	FBM-60 M	FBM-60 D	FBM-40 M	FBM-40 D
Controller	manual	digital	manual	digital
Managing	manual	manual/automatic	manual	manual/automatic
Steaming system	Centrifugal water injection	Centrifugal water injection	Centrifugal water injection	Centrifugal water injection
Capacity	2x 60/40 cm	3x 60/40 cm	3x 40/40 cm	3x 40/40 cm
Tray distance	130 mm	95 mm	95 mm	95 mm
Dimensions WxDxH	930 x 680 x 460 mm	930 x 680 x 460 mm	730 x 680 x 460	730 x 680 x 460
Weight	65 kg	65 kg	55 kg	55 kg
Electrical power	3,5 kW	5,2 kW	3,5 kW	3,5 kW
Fuses	16 A	3x16 A	16 A	16 A
Electrical supply	230V / 50Hz	3N / 400V / 50Hz	230V / 50Hz	230V / 50Hz
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	d=50 mm	d=50 mm	d=50 mm	d=50 mm
Steam outlet	d=50 mm	d=50 mm	d=50 mm	d=50 mm
Temperature	260°C	260°C	260°C	260°C

### FIN-BAKE MINI Hoods

Type	FBM-K60	FBM-K60+	FBM-K40	FBM-K40+
Operational system	condensation	condensation	condensation	condensation
Steaming system	NO	YES	NO	YES
Dimensions WxDxH	930x730x220 mm	930x730x220 mm	730x730x220 mm	730x730x220 mm
Weight	15 kg	15 kg	18 kg	18 kg
Electrical power	50 W	50 W	50 W	50 W
Electrical supply	230V / 50Hz	230V / 50Hz	230V / 50Hz	230V / 50Hz
Water outlet	d=50 mm	d=50 mm	d=50 mm	d=50 mm
Steam outlet	d=50 mm	d=50 mm	d=50 mm	d=50 mm

### FIN-BAKE MINI Racks

Type	FBM-606/90	FBM-406/90
Capacity	6x 60/40 cm	6x 40/40 cm
Dimensions WxDxH	930x660x900 mm	730x660x900 mm
Weight	20 kg	18 kg



# FIN-DEKO



Combination FIN-BAKE / DEKO



FIN-DEKO





FIN-DEKO



FIN-DEKO



# FIN-DEKO line

## FIN-DEKO Deck Ovens

The group of the new traditional – modern module deck ovens consists of two basic models in two sizes labelled FD64 (60x40 cm of baking surface) and FD68 (60x80 cm of baking surface) and with simple digital controlling. Decks within the oven are divided and represent individual units and have been equipped with the steam generator.

### Characteristics

- Electronic digital controller
- MANUAL or PROGRAMME mode operation
- Independent regulation of upper and lower heating elements up to 300°C
- Steaming system with integrated heated steam generator
- Quick warming-up to the working temperature
- Digital review of upper and lower temperature and baking time
- Economy function to reduce electrical power
- Timer for automatic pre-heating
- Error detection

### Construction

- Simple deck modular system (1-4 decks)
- Powerful stainless steel heating elements – long life
- Steaming system with integrated heated steam generator
- Brick stone baking surface
- Special tempered antireflexive glass door
- Thick ceramic and stone-wool isolation
- Rust resistant stainless steel construction INOX 304/430
- Possible combination with FIN-BAKE convection ovens
- In accordance with CE

### Optional

- Sheet metal baking surface
- Rustic black colour design
- Manual hand water-spray unit with retractable hose







## Why choose Fines?



Guaranteed  
quality and  
modern design



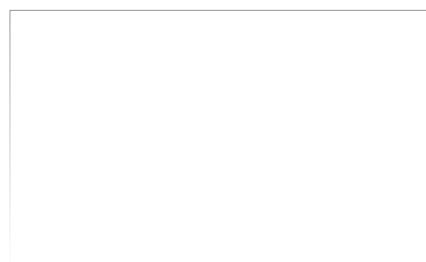
Functional  
and reliable



Rustik design  
on request



Simply for your pleasure!



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