



HTB

HIGH
TECHNOLOGY
BAKERY



BAKING
HAS NEVER BEEN SO EASY

fines
BAKERY OVENS



6

INSPIRING FACTS ABOUT HTB OVEN

1

Revolutionary new steaming system
The innovative combination of two steaming systems integrated into one oven enables you to perfectly regulate moisturizing during all stages of the baking process.

The technology of the advanced powerful indirect steaming generator ensures steaming with minimum temperature drops in the chamber which is of essential importance especially at the initial stage of the baking process.

The direct centrifugal water injection system gives you the option to moisturize the chamber in the classic way. You can combine the two steaming systems during all stages of the baking process so you can adjust the moisturizing to your needs.

2

Automatic cleaning system
very simple, effective, high pressure cleaning system was developed for HTB ovens.

Now you can clean your oven with only 30 litres of water with perfectly designed flushing device and high performance silent water pump. The oven interior is perfectly cleaned (including all edges, door glass and parts of the ventilator placed behind the back cover).

3

10 speeds
selection of up to 10 fan speeds ensures optimal conditions for baking of any kind of products.

4

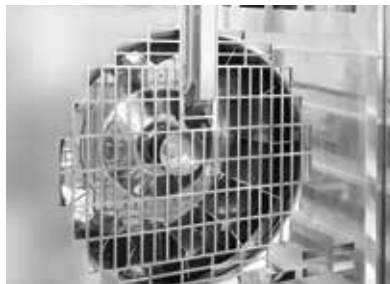
Electronic motor control
superfast changing of the fan rotation ensures that all products on each of the baking trays are baked evenly. The fan rotation changes in 2 seconds only even at maximum fan speed which improves quality and the look of your baking products. Immediate and soft blockage of the ventilator each time you open the door prevents loss of energy and heat.

5

Refreshing of the interior of the chamber
This function refreshes the interior of the chamber during the last stage of the baking process by drying the air and by cooling the interior if needed. all this enables you to give your products the perfect final shiny look.

6

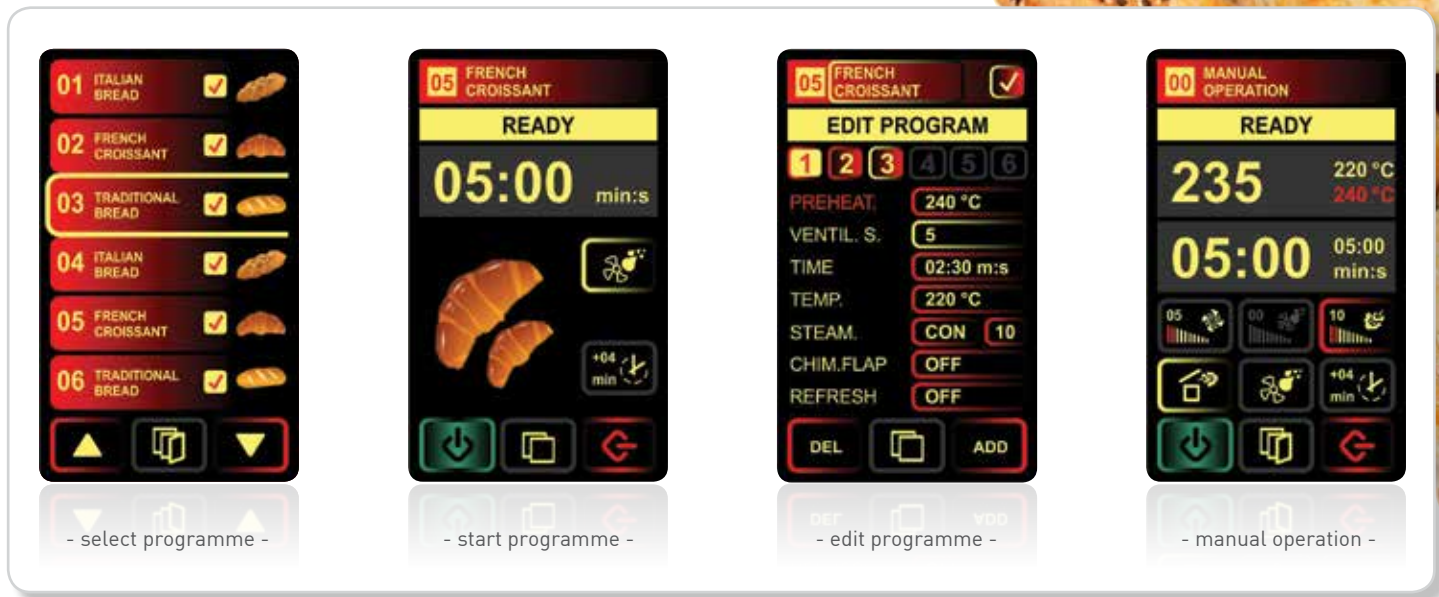
HTB computer in combination with Oven manager PC software
gives you unlimited possibilities to upload recipes, pictures, sounds and other data that is important for your work, either by usb, or via internet communication.



Picture, sound and baking personification of the oven.

Multifunctional heavy-duty knob.

Simple and intuitive touch screen control.



Shop assistant

"Although I am not a technical person, I found the oven very simple to handle. Touch screen is really fun and easy to operate with."

HTB
HIGH TECHNOLOGY BAKERY



HTB
GIVES YOU THE OPPORTUNITY
TO CREATE **ENDLESS BAKING
COMBINATIONS** AND TO BAKE
SUPERB PRODUCTS FOR YOUR
CUSTOMERS

The HTB oven was designed to satisfy even the most demanding clients that accept nothing but perfection. This oven does just that. All of the baking parameters and ovens features can be regulated to give you the power of creating perfect baking conditions for your products and making it an ideal oven for bakery and pastry.





CHOOSE YOUR COMBINATION OF HTB OVEN

Different sizes and types of ovens, provers, hoods and newtral racks give you a broad range of combinations at your disposal. It doesn't matter if you only bake croissants in the morning or you bake bread 24/7. We always have a perfect solution for you. You will always have a chance to pick the perfect size and setup for your bakery or pastry shop needs.



HTB intelligent computer functions

- Automatic or simple manual operation;
- 99 chosen programmes managing up to 6 baking steps each;
- 8 different parameters can be preset for each baking step: preheating temperature, ventilator speed, time, temperature, two different independent steaming modes, motorised chimney flap and fresh air ventilation;
- 4 different cleaning programmes available;
- Automatic preheating and cooling function;
- Special button for immediate prolongation of baking time; Special button for additional moisturising during baking cycle;

- Easy programme selection by pictograms;
- Simple modification of programme through the oven controller;
- Operating of the oven by using touch panel and/or multiknob selector;
- Possibility to lock baking programmes;
- Internet communication with HTB oven manager PC software (option)

Optional

- Left hand opening
- Shelf guides for gastro-norm GN1/1 pans
- Loading rack for quick loading/unloading
- Fines HTB oven manager PC software



The varieties of Fines products is so big and flexible, that you can easily find an ideal combination for your needs. Fines has developed a really high tech ovens, that make your work significantly better and easier.



HTB ovens

| | FB5-HTB computer | FB8-HTB computer | FB10-HTB computer |
|----------------------------------|-----------------------------|-----------------------------|-----------------------------|
| Controller | HTB computer | HTB computer | HTB computer |
| Operation mode | Manual/ Computer programme | Manual/ Computer programme | Manual/ Computer programme |
| Steaming system 1 | Indirect steaming | Indirect steaming | Indirect steaming |
| Steaming system 2 | Direct (classical) steaming | Direct (classical) steaming | Direct (classical) steaming |
| Capacity | 5x 60/40 (GN1/1) | 8x 60/40 (GN1/1) | 10x 60/40 (GN1/1) |
| Tray distance | 95 mm | 95 mm | 95 mm |
| Dimensions WxDxH | 980 x 850 x 750 mm | 980 x 850 x 1020 mm | 980 x 850 x 1151 mm |
| Weight | 170 kg | 220 kg | 220 kg |
| Electrical steam generator power | 1,5 kW | 3,0 kW | 3,0 kW |
| Electrical total power | 15,0 kW | 19,0 kW | 22,00 kW |
| Fuses | 3x25 A | 3x32 A | 3x40 A |
| Electrical supply | 3N / 400V / 50Hz | 3N / 400V / 50Hz | 3N / 400V / 50Hz |
| Water inlet | R 3/4" | R 3/4" | R 3/4" |
| Water outlet | d= 50 mm | d= 50 mm | d= 50 mm |
| Steam outlet | d=100 mm | d=100 mm | d=100 mm |
| Temp. max. baking | 260°C | 260°C | 260°C |

Prover

| Type | HTB16 - M/C | HTB10-M/C |
|-------------------|-------------------|--------------------|
| Managing | manual/computer | manual/computer |
| Capacity | 16x 60/40 cm | 10x 60/40 cm |
| Tray distance | 70 mm | 70 mm |
| Dimensions WxDxH | 980 x 800 x900 mm | 980 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 | 85/65°C | 85/65°C |

We can supply standard open racks H=50, 90, 110cm or any other custom made hight.

Hood

| Type | HTB-HV | HTB-HK |
|--------------------|--------------------|--------------------|
| Operational system | ventilation | condensation |
| Dimensions WxDxH | 980 x 880 x 340 mm | 980 x 880 x 340 mm |
| Weight | 20 kg | 30kg |
| Electrical power | 60 W | 60 W |
| Electrical supply | 230V / 50Hz | 230V / 50Hz |
| Water outlet | d=15 mm | d=50 mm |
| Steam outlet | d=100 mm | d=100 mm |

SIMPLIFY YOUR BAKING WITH HTB OVEN

The oven is designed to satisfy every user. Therefore we have developed a touch screen and a multifunctional knob so the user can choose the type of handling. Menus together with supporting pictures are made to be simple, fast and intuitive.



IT'S TIME FOR HTB

You need a reliable, modern, high quality oven living up to the standards and demands of modern customer? We got it - it's HTB. Choose between the everyday growing range of Fines products. Never before was the difference so obvious.

CALL US

We will be happy to answer all of your questions and help you make your decision easier.

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