

HTB

25 YEARS
of experience

ACTIVE
TECHNOLOGY FOR
PROFESSIONAL BAKING



fines
BAKERY OVENS



5 EXCITING AND 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.

You can combine centrifugal and indirect 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 Enhanced motor control

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

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.

4 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.

5 HTB BAKERY MANAGER software

Gives you unlimited possibilities to analyse data or upload recipes, pictures, sounds and other data that is important for your work, either by usb, or via internet communication.

NEW





SIMPLIFY YOUR BAKING BY USING 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 manner of handling the oven. Menus together with supporting pictures are made to be simple, fast and intuitive.

Picture, sound and baking personalization of the oven.

Simple and intuitive touch screen control.

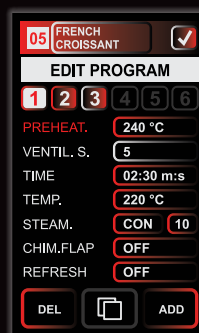
Multifunctional heavy-duty knob.



- select programme -



- start programme -



- edit programme -



- manual operation -



CALL US

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

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