FINES
FINEST BAKING TECHNOLOGY

Simple and logical HTB Oven manager in cloud

Integrated water tank

NO SPECIAL PREPARATION OF INSTALLMENTS

The unique advantage of the MINI oven represents the possibility to connect to a single phase electric connection. There is also no need to have a water supply as it is possible to connect the MINI to an optional water tank.

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;

HTB MINI

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.

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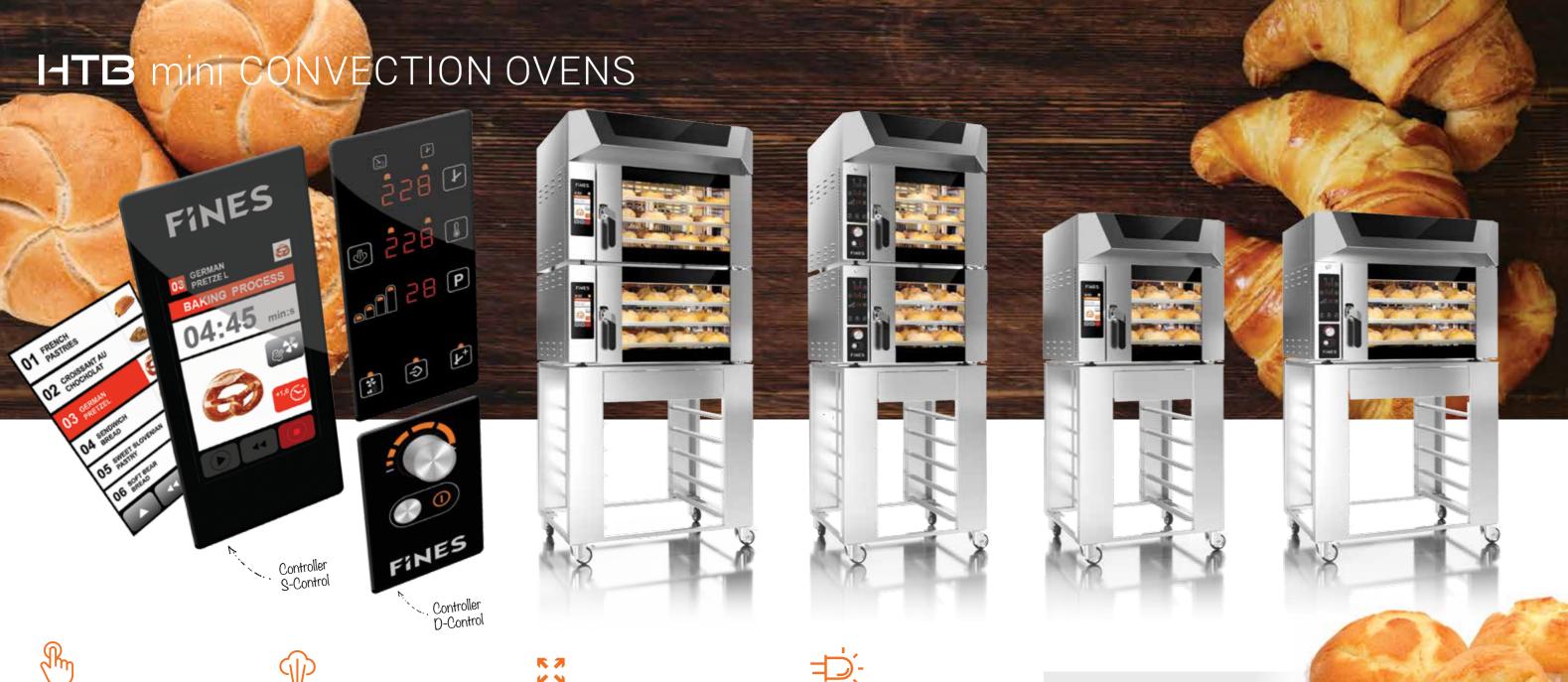
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HTB mini
BAKERY CONVECTION OVENS

HTB mini CONVECTION OVENS

Controller S-Control

Controller D-Control

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.

STEAMING SYSTEM

- Electronically controlled centrifugal water injection system;
- Perfect quality and glossy appearance of the bakery products;
- Programmed steaming for baking frozen products;
- Fan stop function after steaming process;
- Optimised energy consumption;
- Optional water tank configuration;

ENSURED TOP QUALITY AND EVEN BAKING

- Reversible fan rotation direction ensures the same quality on all levels and on every tray;
- Double fan speed 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 even;
- LED high density interior lightning;

SMALL BUT POWERFULL

HTB mini oven is a compact and small yet powerful and robust oven. Its own design, sturdiness and the way of setting and programming of the control panel proves that the oven is a piece of professional baking equipment comparable to bigger and more expensive products available on the market.

STANDARD CHARACTERISTICS

MINI CONVECTION OVENS		HTB mini	FIN-BAKE mini
CONTROLL PANEL	Simple controller with digital screens "D-Control"	/	●
	Controller with capacitive colour graphical touch screen "S-Control"	●	/
	Pictograms program selection	●	/
STEAMING SYSTEM	Ventilator centrifugal water injection system	●	●
	Pre-preparation for the water tank configuration	●	●
VENTILATOR	Double speed electronic controlled motor ventilator	●	●
	Reversible motor-ventilator rotation (cw/ccw)	●	●
	Ventilator stop function after steaming process	●	●
VENTILATION	Motorized flap steam released function	●	/
HEATHING	Extra heavy INCOLOY heating elements	●	/
LIGHTING	LED high density interior lighting	●	●
DOOR OPENING	RIGHT hand door opening	●	●
	LEFT hand door opening (only with type HTBM-60 and FBM-60)	●	●
COMMUNICATION AND CONNECTIVITY	USB connection – direct connectivity	●	/
	LAN internet connection – indirect cloud connectivity	●	/
	Cloud connectivity application "HTB Oven Manager"	●	/

● optional equipment
● standard equipment

TECHNICAL DETAILS

MINI CONV. OVENS	HTB mini		FIN-BAKE mini	
PRODUCT TYPE	**HTBM-60**	**HTBM-40**	**FBM-60 D Digital**	**FBM-40 D Digital**
Controller type	S-Control	S-Control	D-Control	D-Control
Tray capacity	3x 60/40	3x 40/40	3x 60/40	3x 40/40
Tray distance	85 mm	85 mm	85 mm	85 mm
Dimensions WxDxH	930x720x460 mm	730x720x460 mm	930x720x460 mm	730x720x460 mm
Steaming system	Water injection	Water injection	Water injection	Water injection
Connection power	5,2 kW	3,6 kW	5,2 kW	3,6 kW
Electric supply	400V / 3N / 50Hz	230V / 50Hz	400V / 3N / 50Hz	230V / 50Hz
Weight	65 kg	55 kg	65 kg	55 kg

HOODS		
PRODUCT TYPE	**FBM-K60**	**FBM-K40**
Execution	Condensation	Condensation
Connection power	60 W	60 W
Electric supply	230V / 50Hz	230V / 50Hz
Dimensions WxDxH	930x840x220 mm	730x840x220 mm
Weight	20 kg	19 kg

NEUTRAL RACKS for MINI-40			
PRODUCT TYPE	**FBM-400/20 WT**	**FBM-402/35 WT**	**FBM-405/90 WT**	**FBM-406/90**
Execution	Table version	Table version	Standalone version	Standalone version
Integrated water tank	10 l	10 l	10 l	/
Tray capacity	/	2x 40/40	5x 40/40	6x 40/40
Dimensions WxDxH	730x650x200 mm	730x650x350 mm	730x650x900 mm	730x650x900 mm
Weight	15 kg	18 kg	26 kg	18 kg

NEUTRAL RACKS for MINI-60			
PRODUCT TYPE	**FBM-600/20 WT**	**FBM-602/35 WT**	**FBM-605/90 WT**	**FBM-606/90**
Execution	Table version	Table version	Standalone version	Standalone version
Integrated water tank	10 l	10 l	10 l	/
Tray capacity	/	2x 60/40	5x 60/40	6x 60/40
Dimensions WxDxH	930x650x200 mm	930x650x350 mm	930x650x900 mm	930x650x900 mm
Weight	16 kg	19 kg	28 kg	20 kg