

CATALOGUE 2019



FINES
FINEST BAKING TECHNOLOGY

PRODUCER CONTACT DETAILS

Company name	FINES d.o.o.
Company address	Industrijska c. 5, 1290 Grosuplje, SLOVENIJA
Tax. number	SI-84093404
ID number	1576224000
Telephone	+ 386 1 788 83 40
Email	info@fines.si
Internet	www.fines.si
Service telephone	+ 386 1 788 83 45
Service email	servis@fines.si

WARRANTY

24 months warranty

Is valid for all electric products under the following conditions:

- Yearly maintenance inspection is done after the first 12 months of the product operation; by authorised FINES service;
- For the ovens with automatic cleaning system (HTB and PRO-COOK) only original FIN-CLEANER" cleaning agent is used or any other can be used only if it is officialy tested and confirmed by FINES;

12 months warranty

The product warranty is limited to 12 months in the following conditions:

- Yearly maintenance inspection is not done at all;
- Yearly maintenance inspection is not done by authorised service;
- If inappropriate cleaning agent is used on the ovens with automatic cleaning system (HTB or PRO-COOK);

Costs of the yearly maintenance inspection should be charged to the end customer.

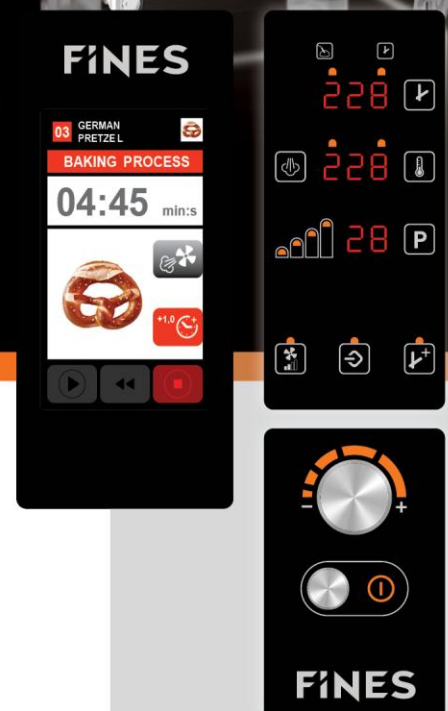
Warranty conditions are clearly defined in the warranty card of each product.

WARNING !

The contents of this Price List (technical data and pictures) are designated for information purposes only and can be amended at any time without prior notice.



HTB mini FIN-BAKEmini



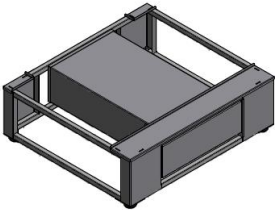
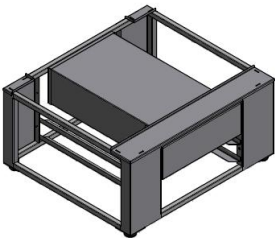
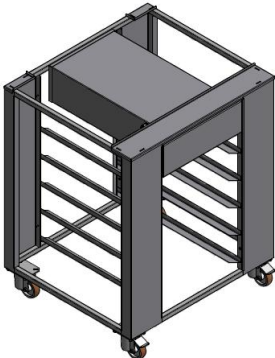
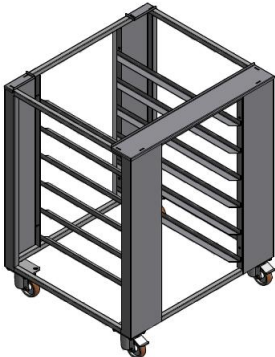
FIN-BAKE MINI – standard units			
UNIT-1	UNIT-2	UNIT-3	UNIT-4
Hood FBM-K60 Conv.oven HTBM-60 Rack FBM-605/90WT	Hood FBM-K60 Conv.oven HTBM-60 Conv.oven HTBM-60 Rack FBM-605/90WT	Hood FBM-K40 Conv.oven HTBM-40 Rack FBM-405/90WT	Hood FBM-K40 Conv.oven HTBM-40 Conv.oven HTBM-40 Rack FBM-405/90WT
			

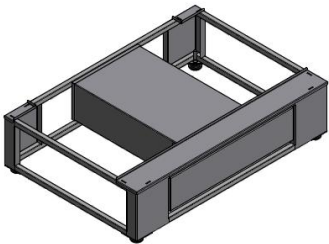
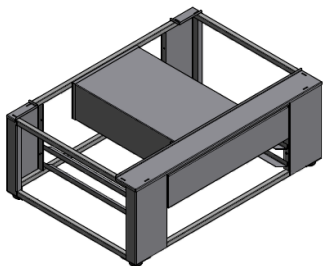
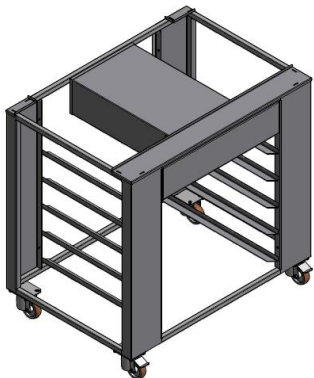
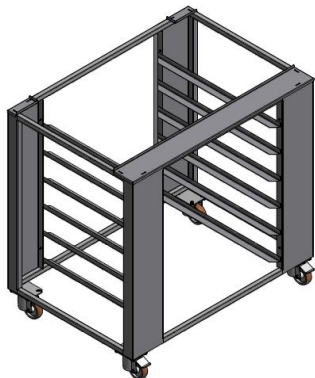
FIN-BAKE mini		CONVECTION OVENS MINI-40	
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING	100-203	<u>Convection oven FBM-40 D digital</u> RIGHT DOOR OPENING TECHNICAL DETAILS: Tray capacity: 3x (40x40) cm Tray distance: 85 mm Dim.: W=730, D=720, H=460 mm Connection power: 3,7 kW Electric supply: 230V/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 55 kg DESCRIPTION: manual or automatic operation; 99 programs with 4 baking steps; manual or automatic steam injection; fan stop function at the end of steaming cycle; double ventilator speed; manual steam outlet flap; reversible fan rotation (left/right); automatic preheating; direct baking time prolongation button; LED interior lighting;	
	---	EXTRA EQUIPMENT: --- Upgrade for water tank connection WT --- Tray holders for 3x GN 2/3 --- Double oven connection kit	

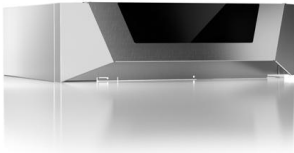
FIN-BAKE mini		CONVECTION OVENS MINI-60	
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING	100-201	Convection oven FBM-60 D digital RIGHT DOOR OPENING	
	100-204	Convection oven FBM-60 DL digital LEFT DOOR OPENING on special request !	
	 	TECHNICAL DETAILS: Tray capacity: 3x (60x40) cm Tray distance: 85 mm Dim.: W=930, D=720, H=460 mm Connection power: 5,1 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 65 kg DESCRIPTION: manual or automatic operation; 99 programs with 4 baking steps; manual or automatic steam injection; fan stop function at the end of steaming cycle; double ventilator speed; manual steam outlet flap; reversible fan rotation (left/right); automatic preheating; direct baking time prolongation button; LED interior lighting;	
	---	EXTRA EQUIPMENT: Upgrade for water tank connection WT Tray holders for 3x GN 1/1 Double oven connection kit Optional electric supply 230V/50Hz Optional electric supply 230V/3/50Hz	

HTB mini		CONVECTION OVENS MINI-40	
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING LCD SCREEN PREVIEW 	100-161	<u>Convection oven HTBM-40</u> RIGHT DOOR OPENING TECHNICAL DETAILS: Tray capacity: 3x (40x40) cm Tray distance: 85 mm Dim.: W=730, D=720, H=460 mm Connection power: 3,7 kW Electric supply: 230V/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 55 kg DESCRIPTION: LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., steam quantity, air flap position;</i> pictograms graphic program selection; baking time prolongation direct button; manual / automatic steam injection; ventilator-stop after steaming process; double ventilator speed; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating on the working temp.; LED interior lighting; USB data transfer; LAN ethernet communication;	
	---	EXTRA EQUIPMENT: Upgrade for water tank connection WT Tray holders for 3x GN 2/3 Double oven connection kit	

HTB mini		CONVECTION OVENS MINI-60	
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING LCD SCREEN PREVIEW 	100-160	Convection oven HTBM-60 RIGHT DOOR OPENING	
	100-162	Convection oven HTBM-60 L LEFT DOOR OPENING on special request !	
		TECHNICAL DETAILS: Tray capacity: 3x (60x40) cm Tray distance: 85 mm Dim.: W=930, D=720, H=460 mm Connection power: 5,1 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 65 kg DESCRIPTION: LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., steam quantity, air flap position;</i> pictograms graphic program selection; baking time prolongation direct button; manual / automatic steam injection; ventilator-stop after steaming process; double ventilator speed; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating on the working temp.; LED interior lighting; USB data transfer; LAN ethernet communication;	
		EXTRA EQUIPMENT: --- Upgrade for water tank connection WT --- Tray holders for 3x GN 1/1 --- Double oven connection kit --- Optional electric supply 230V/50Hz --- Optional electric supply 230V/3/50Hz	

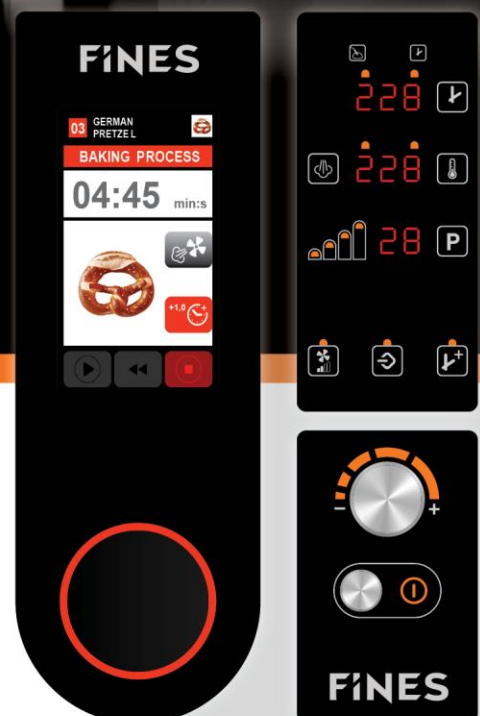
FIN-BAKE mini		NEUTRAL RACKS for MINI-40	
Draw	Article Nr.	Article name / description	
	100-216	<u>Neutral rack FBM-400/20 WT</u> H=20 cm TECHNICAL DETAILS: Water container capacity: 10 liters Dim.: W=730, D=650, H=200 mm Weight: 15 kg DESCRIPTION: Integrated water container WT material INOX - AISI 304 (1.4301)	
	100-213	<u>Neutral rack FBM-402/35 WT</u> H=35 cm TECHNICAL DETAILS: Tray capacity: 2x (40x40) cm Water container capacity: 10 liters Dim.: W=730, D=650, H=350 mm Weight: 18 kg DESCRIPTION: Integrated water container WT material INOX - AISI 304 (1.4301)	
	100-212	<u>Neutral rack FBM-405/90 WT</u> H=90 cm TECHNICAL DETAILS: Tray capacity: 5x (40x40) cm Water container capacity: 10 liters Dim.: W=730, D=650, H=900 mm Weight: 26 kg DESCRIPTION: Integrated water container WT material INOX - AISI 304 (1.4301) wheels with brakes	
	100-211	<u>Neutral rack FBM-406/90</u> H=90 cm TECHNICAL DETAILS: Tray capacity: 6x (40x40) cm Dim.: W=730, D=650, H=900 mm Weight: 18 kg DESCRIPTION: material INOX - AISI 304 (1.4301) wheels with brakes	

FIN-BAKE mini		NEUTRAL RACKS for MINI-60	
Draw	Article Nr.	Article name / description	
	100-217	<u>Neutral rack FBM-600/20 WT</u> H=20 cm TECHNICAL DETAILS: Water container capacity: 10 liters Dim.: W=930, D=650, H=200 mm Weight: 16 kg DESCRIPTION: Integrated water container WT material INOX - AISI 304 (1.4301)	
	100-215	<u>Neutral rack FBM-602/35 WT</u> H=35 cm TECHNICAL DETAILS: Tray capacity: 2x (60x40) cm Water container capacity: 10 liters Dim.: W=930, D=650, H=350 mm Weight: 19 kg DESCRIPTION: Integrated water container WT material INOX - AISI 304 (1.4301)	
	100-214	<u>Neutral rack FBM-605/90 WT</u> H=90 cm TECHNICAL DETAILS: Tray capacity: 5x (60x40) cm Water container capacity: 10 liters Dim.: W=930, D=650, H=900 mm Weight: 28 kg DESCRIPTION: Integrated water container WT material INOX - AISI 304 (1.4301) wheels with brakes	
	100-210	<u>Neutral rack FBM-606/90</u> H=90 cm TECHNICAL DETAILS: Tray capacity: 6x (60x40) cm Dim.: W=930, D=650, H=900 mm Weight: 20 kg DESCRIPTION: material INOX - AISI 304 (1.4301) wheels with brakes	

FIN-BAKE mini		HOODS for MINI	
Draw	Article Nr.	Article name / description	
	100-208	<u>Hood condenser FBM-K40</u> TECHNICAL DETAILS: Dim.: W=730, D=840, H=220 mm Connection power: 60 W Electric supply: 230V/50Hz Water outlet: d=15 mm Weight: 19 kg <u>Hood is electrically connected into the oven !</u> DESCRIPTION: Steam condenser efficiency 88-94% material INOX - AISI 304 (1.4301)	
			
	100-206	<u>Hood condenser FBM-K60</u> TECHNICAL DETAILS: Dim.: W=930, D=840, H=220 mm Connection power: 60 W Electric supply: 230V/50Hz Water outlet: d=15 mm Weight: 20 kg <u>Hood is electrically connected into the oven !</u> DESCRIPTION: Steam condenser efficiency 88-94% material INOX - AISI 304 (1.4301)	



HTB
FIN-BAKE



HTB / FIN-BAKE – standard units			
UNIT-1	UNIT-2	UNIT-3	UNIT-4
Hood HTB Conv.oven HTB-5 Rack HTB-CU10/90	Hood HTB Conv.oven HTB-5 Prover HTBP16	Hood HTB Conv.oven HTB-8 Rack HTB-CU10/90	Hood HTB Conv.oven HTB-8 Prover HTBP16
			

HTB / FIN-BAKE – standard units			
UNIT-5	UNIT-6	UNIT-7	UNIT-8
Hood HTB Conv.oven HTB-5 Conv.oven HTB-5 Rack HTB-CU6/50	Hood HTB Conv.oven HTB-5 Conv.oven HTB-8 Rack customised	Hood HTB Conv.oven HTB-5 Conv.oven HTB-10 Rack customised	Hood HTB Conv.oven FB5-D II Deck oven FD64/1 Prover HTBP10
			

FIN-BAKE	CONVECTION OVENS FB5 digital		
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING	100-307 100-310	<u>Convection oven FB5-D digital</u> RIGHT DOOR OPENING <u>Convection oven FB5-DL digital</u> LEFT DOOR OPENING on special request ! TECHNICAL DETAILS: Tray capacity: 5x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=830, H=750 mm Connection power: 12,0 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 126 kg DESCRIPTION: manual or automatic operation; 99 programs with 4 baking steps; manual or automatic steam injection; fan stop function at the end of steaming cycle; double fan speed; electronic motor-ventilator brake; manual steam outlet flap; reversible fan rotation (left/right); automatic preheating; direct baking time prolongation button; LED interior lighting;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Loading trolley HTB-LR1 Loading mobile tray holders HTB-MR 5x 60/40 Tray holders for 5x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz	

FIN-BAKE		CONVECTION OVENS FB8 digital	
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING	100-308	Convection oven FB8-D digital RIGHT DOOR OPENING	
	100-311	Convection oven FB8-DL digital LEFT DOOR OPENING on special request !	
		TECHNICAL DETAILS: Tray capacity: 8x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=830, H=1020 mm Connection power: 16,0 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 157 kg DESCRIPTION: manual or automatic operation; 99 programs with 4 baking steps; manual or automatic steam injection; fan stop function at the end of steaming cycle; double fan speed; electronic motor-ventilator brake; manual steam outlet flap; reversible fan rotation (left/right); automatic preheating; direct baking time prolongation button; LED interior lighting;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Loading trolley HTB-LR1 Loading mobile tray holders HTB-MR 8x 60/40 Tray holders for 8x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz	

HTB	CONVECTION OVENS HTB-5		
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING LCD SCREEN PREVIEW 	100-301	Convection oven HTB-5 RIGHT DOOR OPENING	
	100-304	Convection oven HTB-5L LEFT DOOR OPENING on special request !	
		TECHNICAL DETAILS: Tray capacity: 5x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=840, H=750 mm Steam generator power: 3,0 kW Connection power: 12,0 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 156 kg DESCRIPTION: LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 8 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., type of steam, steam quantity, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; innovative double steaming system DSC: - direct fan water injection system; - preheated steam generator ECO S-steam; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system FIN-clean; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; PID electronic heater regulation; USB data transfer; LAN ethernet communication;	
	---	EXTRA EQUIPMENT: Special modern front design »Ultimate premium« Loading trolley HTB-LR1 Loading mobile tray holders HTB-MR 5x 60/40 Tray holders for 5x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz	

HTB		CONVECTION OVENS HTB-5 Simple	
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING LCD SCREEN PREVIEW 	100-313	Convection oven HTB-5 S Simple RIGHT DOOR OPENING	
	100-316	Convection oven HTB-5 SL Simple LEFT DOOR OPENING on special request !	
		TECHNICAL DETAILS: Tray capacity: 5x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=840, H=750 mm Connection power: 12,0 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 126 kg DESCRIPTION: LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., steam quantity, flap position;</i> pictograms graphic program selection; baking time prolongation direct button; Steaming system – direct fan water injection; ventilator-stop after steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; USB data transfer; LAN ethernet communication;	
	---	EXTRA EQUIPMENT: Special modern front design »Ultimate premium« Loading trolley HTB-LR1 Loading mobile tray holders HTB-MR 5x 60/40 Tray holders for 5x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz	

HTB	CONVECTION OVENS HTB-8		
Draw	Article Nr.	Article name / description	
Picture shows RIGHT DOOR OPENING LCD SCREEN PREVIEW	100-302 100-305	Convection oven HTB-8 RIGHT DOOR OPENING Convection oven HTB-8 L LEFT DOOR OPENING on special request ! TECHNICAL DETAILS: Tray capacity: 8x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=840, H=1020 mm Steam generator power: 3,0 kW Connection power: 19,0 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 193 kg DESCRIPTION: LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 8 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., type of steam, steam quantity, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; innovative double steaming system DSC: - direct fan water injection system; - preheated steam generator ECO S-steam; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system FIN-clean; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; PID electronic heater regulation; USB data transfer; LAN ethernet communication;	
	--- --- --- --- --- ---	EXTRA EQUIPMENT: Special modern front design »Ultimate premium« Loading trolley HTB-LR1 Loading mobile tray holders HTB-MR 8x 60/40 Tray holders for 8x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz	

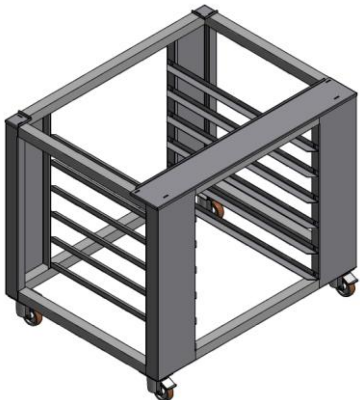
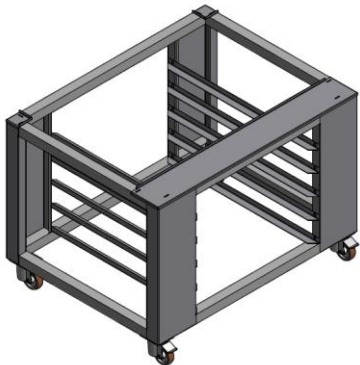
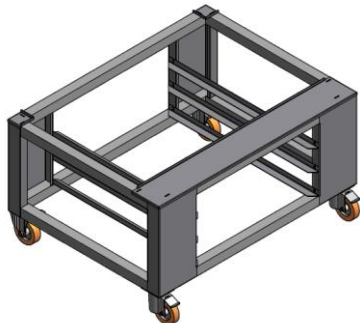
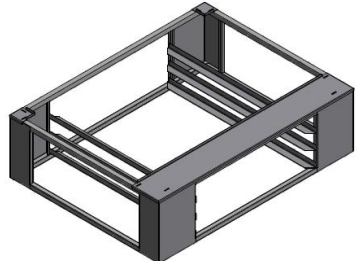
HTB	CONVECTION OVENS HTB-8 Simple		
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING LCD SCREEN PREVIEW 	100-314 100-317	Convection oven HTB-8 S Simple RIGHT DOOR OPENING Convection oven HTB-8 SL Simple LEFT DOOR OPENING on special request ! TECHNICAL DETAILS: Tray capacity: 8x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=840, H=1020 mm Connection power: 16,0 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 157 kg DESCRIPTION: LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., steam quantity, flap position;</i> pictograms graphic program selection; baking time prolongation direct button; Steaming system – direct fan water injection; ventilator-stop after steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; USB data transfer; LAN ethernet communication;	
	---	EXTRA EQUIPMENT: Special modern front design »Ultimate premium« Loading trolley HTB-LR1 Loading mobile tray holders HTB-MR 8x 60/40 Tray holders for 8x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz	

HTB		CONVECTION OVENS HTB-10	
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING LCD SCREEN PREVIEW 	100-303	Convection oven HTB-10 RIGHT DOOR OPENING	
	100-306	Convection oven HTB-10 L LEFT DOOR OPENING on special request !	
		TECHNICAL DETAILS: Tray capacity: 10x (60x40) cm Tray distance: 85 mm Dim.: W=980, D=840, H=1150 mm Steam generator power: 3,0 kW Connection el. power: 23,0 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 225 kg DESCRIPTION: LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 8 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking temp., type of steam, steam quantity, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; innovative double steaming system DSC: - direct fan water injection system; - preheated steam generator ECO S-steam; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system FIN-clean; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; PID electronic heater regulation; USB data transfer; LAN ethernet communication;	
	---	EXTRA EQUIPMENT: Special modern front design »Ultimate premium« Loading trolley HTB-LR1 Loading mobile tray holders HTB-MR 10x 60/40 Tray holders for 10x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz	

HTB	CONVECTION OVENS HTB-10 Simple		
Draw	Article Nr.	Article name / description	
 Picture shows RIGHT DOOR OPENING LCD SCREEN PREVIEW 	100-315	Convection oven HTB-10 S Simple RIGHT DOOR OPENING	
	100-318	Convection oven HTB-10 SL Simple LEFT DOOR OPENING on special request !	
		TECHNICAL DETAILS: Tray capacity: 10x (60x40) cm Tray distance: 85 mm Dim.: W=980, D=840, H=1150 mm Connection el. power: 23,0 kW Electric supply: 400V/3N/50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=100 mm Weight: 205 kg DESCRIPTION: LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, ventilator speed, baking time, baking</i> <i>temp., steam quantity, flap position;</i> pictograms graphic program selection; baking time prolongation direct button; Steaming system – direct fan water injection; ventilator-stop after steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; timer function for switching ON of the oven; LED interior lighting; USB data transfer; LAN ethernet communication;	
	---	EXTRA EQUIPMENT: Special modern front design »Ultimate premium« Loading trolley HTB-LR1 Loading mobile tray holders HTB-MR 10x 60/40 Tray holders for 10x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz	

HTB	PROVERS Manual		
Draw	Article Nr.	Article name / description	
	100-320 	<u>Prover HTBP16-M manual</u> TECHNICAL DETAILS: Tray capacity: 16x (60x40) cm Tray distance: 70 mm Dim.: W=980, D=825, H=905 mm Connection power: 1,2 kW Electric supply: 230V / 50Hz Temperature: max. 85°C Water supply: R 3/4" Weight: 90 kg DESCRIPTION: manual mode operation; electromechanic temperature adjustment; manual humidity push button; humidity water box with drain; inovative air circulation technology; integrated condensate container; material INOX - AISI 304 (1.4301); wheels with brakes; EXTRA EQUIPMENT: Special modern front design »Ultimate premium«	
	100-322 	<u>Prover HTBP10-M manual</u> TECHNICAL DETAILS: Tray capacity: 10x (60x40) cm Tray distance: 65 mm Dim.: W=980, D=825, H=655 mm Connection power: 1,2 kW Electric supply: 230V / 50Hz Temperature: max. 85°C Water supply: R 3/4" Weight: 75 kg DESCRIPTION: manual mode operation; electromechanic temperature adjustment; manual humidity push button; humidity water box with drain; inovative air circulation technology; integrated condensate container; material INOX - AISI 304 (1.4301); wheels with brakes; EXTRA EQUIPMENT: Special modern front design »Ultimate premium«	

HTB	PROVERS Digital		
Draw	Article Nr.	Article name / description	
	100-321 	<u>Prover HTBP16-D digital</u> TECHNICAL DETAILS: Tray capacity: 16x (60x40) cm Tray distance: 70 mm Dim.: W=980, D=840, H=905 mm Steam generator power: 1,5 kW Connection power: 2,8 kW Electric supply: 230V / 50Hz Temperature: max. 60°C Water supply: R 3/4" Weight: 105 kg DESCRIPTION: automatic mode operation; electronic temperature and time adjustment; automatic humidity controll up to 99%; electronic controlled steaming generator; inovative air circulation technology; humidity water box with drain; Integrated condensate container; material INOX - AISI 304 (1.4301); wheels with brakes; EXTRA EQUIPMENT: Special modern front design »Ultimate premium«	
	100-323 	<u>Prover HTBP10-D digital</u> TECHNICAL DETAILS: Tray capacity: 10x (60x40) cm Tray distance: 65 mm Dim.: W=980, D=840, H=655 mm Steam generator power: 1,5 kW Connection power: 2,8 kW Electric supply: 230V / 50Hz Temperature: max. 60°C Water supply: R 3/4" Weight: 90 kg DESCRIPTION: automatic mode operation; electronic temperature and time adjustment; automatic humidity controll up to 99%; electronic controlled steaming generator; inovative air circulation technology; humidity water box with drain; Integrated condensate container; material INOX - AISI 304 (1.4301); wheels with brakes; EXTRA EQUIPMENT: Special modern front design »Ultimate premium«	

HTB	NEUTRAL RACKS		
Draw	Article Nr.	Article name / description	
	100-341	<u>Neutral rack HTB-CU10/90</u> H=90cm TECHNICAL DETAILS: Tray capacity: 10x (60x40) cm Dim.: W=980, D=750, H=900 mm Weight: 29 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes; Special modern front design »Ultimate premium«	
	100-343	<u>Neutral rack HTB-CU8/75</u> H=75cm TECHNICAL DETAILS: Tray capacity: 8x (60x40) cm Dim.: W=980, D=750, H=750 mm Weight: 25 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes; Special modern front design »Ultimate premium«	
	100-342	<u>Neutral rack HTB-CU6/50</u> H=50cm TECHNICAL DETAILS: Tray capacity: 6x (60x40) cm Dim.: W=980, D=750, H=500 mm Weight: 23 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes; Special modern front design »Ultimate premium«	
	100-344	<u>Neutral rack HTB-CE</u> H=27cm TECHNICAL DETAILS: Tray capacity: 6x (60x40) cm Dim.: W=980, D=750, H=270 mm Weight: 18 kg DESCRIPTION: material INOX - AISI 304 (1.4301); Special modern front design »Ultimate premium«	

HTB	HOODS		
Draw	Article Nr.	Article name / description	
	100-331	<u>Hood ventilation HTB-HV</u> TECHNICAL DETAILS: Dim.: W=980, D=880, H=340 mm Connection power: 60 W Electric supply: 230V~ / 50Hz Weight: 24 kg DESCRIPTION: double ventilator speed; reconnection to high speed during opening doors; material INOX - AISI 304 (1.4301); EXTRA EQUIPMENT: Special modern front design »Ultimate premium«	
	100-330	<u>Hood condenser HTB-HK</u> TECHNICAL DETAILS: Dim.: W=980, D=880, H=340 mm Connection power: 80 W Electric supply: 230V~ / 50Hz Water outlet: d=20 mm Weight: 30 kg DESCRIPTION: Efficiency of condensation up to 88-94%; Twin cooler condenser; material INOX - AISI 304 (1.4301); EXTRA EQUIPMENT: Special modern front design »Ultimate premium«	



FIN-DEKO



FIN-DEKO – standard units

UNIT-1	UNIT-2	UNIT-3	UNIT-4
Hood HTB for FD68 Deck oven FD68/2 Rack FD-68/90	Hood HTB for FD68 Deck oven FD68/2 Prover HTBP16 Prover extension	Hood HTB for FD68 Deck oven FD68/3 Rack FD-68/75	Hood HTB for FD68 Deck oven FD68/3 Prover HTBP10 Prover extension
			

FIN-DEKO – standard units

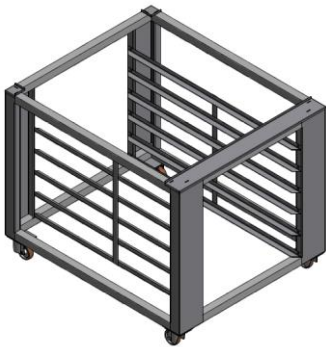
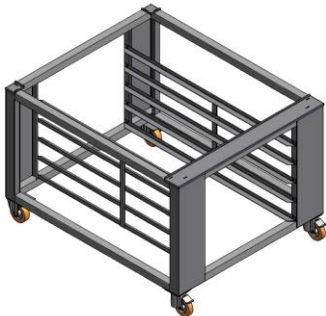
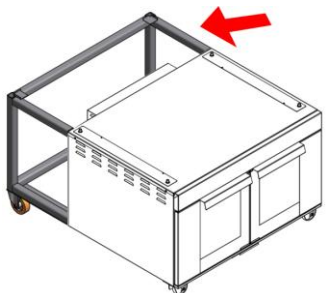
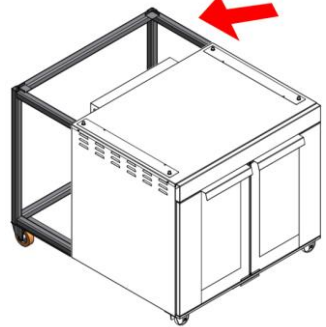
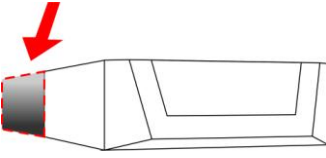
UNIT-5	UNIT-6	UNIT-7	
Hood HTB Conv.oven FB5-D Deck oven FD64/1 Prover HTBP10	Hood HTB Conv.oven HTB-5 Deck oven FD64/1 Prover HTBP10	Hood HTB for FD68 Deck oven FD68/4 Rack FD-68/50	
			

FIN-DEKO 64		DECK OVENS FD64 Manual (60x40)																																	
Draw	Article Nr.	Article name / description																																	
	100-380	<u>Deck oven FD64/1-M manual</u>																																	
	100-381	<u>Deck oven FD64/2-M manual</u>																																	
	100-382	<u>Deck oven FD64/3-M manual</u>																																	
 Deck oven FD64/1-M  Deck oven FD64/2-M  Deck oven FD64/3-M		TECHNICAL DETAILS: Tray capacity/deck: 1x (60x40) Baking surface/deck: 680x420 mm Opening door height: 20 cm Outside dim.: W x D x H (mm) Steam generator power: P1 (kW) Chamber heating power: P2 (kW) Connection power: P (kW) Electric supply: 400V / 3N / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=50 mm Weight: M (kg) <table border="1"> <thead> <tr> <th></th><th>FD64/1</th><th>FD64/2</th><th>FD64/3</th></tr> </thead> <tbody> <tr> <td>W: (mm)</td><td>980</td><td>980</td><td>980</td></tr> <tr> <td>D: (mm)</td><td>800</td><td>800</td><td>800</td></tr> <tr> <td>H: (mm)</td><td>470</td><td>820</td><td>1170</td></tr> <tr> <td>P1: (kW)</td><td>1,5</td><td>3,0</td><td>4,5</td></tr> <tr> <td>P2: (kW)</td><td>2,4</td><td>4,8</td><td>7,2</td></tr> <tr> <td>P: (kW)</td><td>4,0</td><td>8,0</td><td>12,0</td></tr> <tr> <td>M: (kg)</td><td>85</td><td>170</td><td>245</td></tr> </tbody> </table> DESCRIPTION: electromechanic temperature adjustment; electronic timer adjustment with sound alarm; separated adjustment of upper and lower temp.; independed preheated steam generator; main switch only for steam generator; manual steaming push button; manual steam outlet flap; LED interior lighting;			FD64/1	FD64/2	FD64/3	W: (mm)	980	980	980	D: (mm)	800	800	800	H: (mm)	470	820	1170	P1: (kW)	1,5	3,0	4,5	P2: (kW)	2,4	4,8	7,2	P: (kW)	4,0	8,0	12,0	M: (kg)	85	170	245
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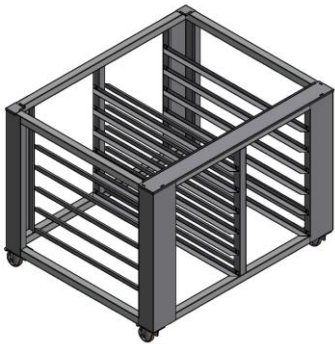
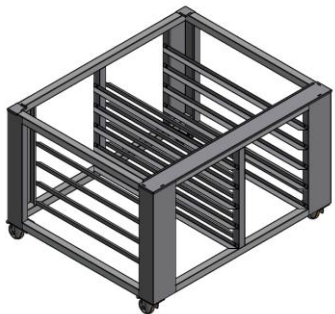
FIN-DEKO 64		DECK OVENS FD64 Smart (60x40)																																	
Skica	Sifra	Naziv blaga in opis																																	
	100-355	<u>Deck oven FD64/1-S smart</u>																																	
	100-356	<u>Deck oven FD64/2-S smart</u>																																	
	100-357	<u>Deck oven FD64/3-S smart</u>																																	
 Deck oven FD64/1-S  Deck oven FD64/2-S  Deck oven FD64/3-S		TECHNICAL DETAILS: Tray capacity/deck: 1x (60x40) Baking surface/deck: 680x420 mm Opening door height: 20 cm Outside dim.: W x D x H (mm) Steam generator power: P1 (kW) Chamber heating power: P2 (kW) Connection power: P (kW) Electric supply: 400V / 3N / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=50 mm Weight: M (kg) <table border="1"> <thead> <tr> <th></th><th>FD64/1</th><th>FD64/2</th><th>FD64/3</th></tr> </thead> <tbody> <tr> <td>W: (mm)</td><td>980</td><td>980</td><td>980</td></tr> <tr> <td>D: (mm)</td><td>800</td><td>800</td><td>800</td></tr> <tr> <td>H: (mm)</td><td>470</td><td>820</td><td>1170</td></tr> <tr> <td>P1: (kW)</td><td>1,5</td><td>3,0</td><td>4,5</td></tr> <tr> <td>P2: (kW)</td><td>2,4</td><td>4,8</td><td>7,2</td></tr> <tr> <td>P: (kW)</td><td>4,0</td><td>8,0</td><td>12,0</td></tr> <tr> <td>M: (kg)</td><td>85</td><td>170</td><td>245</td></tr> </tbody> </table> DESCRIPTION: MANUAL / PROGRAM operation; LCD, 7 inch color capacitive touch screen; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, baking time, top and bottom baking temp., steam quantity, flap position;</i> pictograms graphic program selection; electronic controll of temp., time and humidity; separated adjustment of top and floor temp.; independed preheated steam generator; manual or automatic steaming; baking time prolongation direct button; automatic motorised chimney flap; automatic preheating date/time function; ECONOMIC energy optimisation function; LED interior lighting; USB data transfer; LAN ethernet communication;		FD64/1	FD64/2	FD64/3	W: (mm)	980	980	980	D: (mm)	800	800	800	H: (mm)	470	820	1170	P1: (kW)	1,5	3,0	4,5	P2: (kW)	2,4	4,8	7,2	P: (kW)	4,0	8,0	12,0	M: (kg)	85	170	245	
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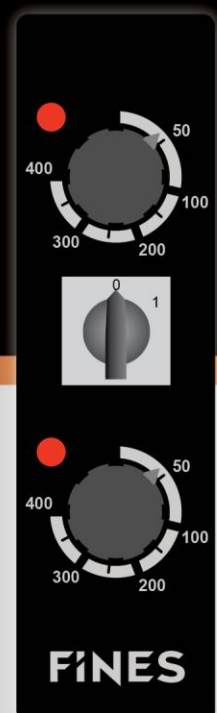
FIN-DEKO 68		DECK OVENS FD68 Manual (60x80)																																	
Draw	Article Nr.	Article name / description																																	
	100-390	<u>Deck oven FD68/1-M manual</u>																																	
	100-391	<u>Deck oven FD68/2-M manual</u>																																	
	100-392	<u>Deck oven FD68/3-M manual</u>																																	
 Deck oven FD68/1-M  Deck oven FD68/2-M  Deck oven FD68/3-M		TECHNICAL DETAILS: Tray capacity/deck: 1x(60x80) / 2x(60x40) Baking surface/deck: 680x840 mm Opening door height: 20 cm Outside dim.: W x D x H (mm) Steam generator power: P1 (kW) Chamber heating power: P2 (kW) Connection power: P (kW) Electric supply: 400V / 3N / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=50 mm Weight: M (kg) <table border="1"> <thead> <tr> <th></th><th>FD68/1</th><th>FD68/2</th><th>FD68/3</th></tr> </thead> <tbody> <tr> <td>W: (mm)</td><td>980</td><td>980</td><td>980</td></tr> <tr> <td>D: (mm)</td><td>1210</td><td>1210</td><td>1210</td></tr> <tr> <td>H: (mm)</td><td>470</td><td>820</td><td>1170</td></tr> <tr> <td>P1: (kW)</td><td>1,5</td><td>3,0</td><td>4,5</td></tr> <tr> <td>P2: (kW)</td><td>4,8</td><td>9,6</td><td>14,4</td></tr> <tr> <td>P: (kW)</td><td>6,4</td><td>12,8</td><td>19,2</td></tr> <tr> <td>M: (kg)</td><td>140</td><td>240</td><td>340</td></tr> </tbody> </table> DESCRIPTION: electromechanic temperature adjustment; electronic timer adjustment with sound alarm; separated adjustment of upper and lower temp.; independed preheated steam generator; main switch only for steam generator; manual steaming push button; manual steam outlet flap; LED interior lighting;			FD68/1	FD68/2	FD68/3	W: (mm)	980	980	980	D: (mm)	1210	1210	1210	H: (mm)	470	820	1170	P1: (kW)	1,5	3,0	4,5	P2: (kW)	4,8	9,6	14,4	P: (kW)	6,4	12,8	19,2	M: (kg)	140	240	340
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FIN-DEKO 68		DECK OVENS FD68 Smart (60x80)																																	
Skica	Sifra	Naziv blaga in opis																																	
	100-365	<u>Deck oven FD68/1-S smart</u>																																	
	100-366	<u>Deck oven FD68/2-S smart</u>																																	
	100-367	<u>Deck oven FD68/3-S smart</u>																																	
 Deck oven FD68/1-S  Deck oven FD68/2-S  Deck oven FD68/3-S		TECHNICAL DETAILS: Tray capacity/deck: 1x(60x80) / 2x(60x40) Baking surface/deck: 680x840 mm Opening door height: 20 cm Outside dim.: W x D x H (mm) Steam generator power: P1 (kW) Chamber heating power: P2 (kW) Connection power: P (kW) Electric supply: 400V / 3N / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=50 mm Weight: M (kg) <table border="1"> <thead> <tr> <th></th><th>FD68/1</th><th>FD68/2</th><th>FD68/3</th></tr> </thead> <tbody> <tr> <td>W: (mm)</td><td>980</td><td>980</td><td>980</td></tr> <tr> <td>D: (mm)</td><td>1210</td><td>1210</td><td>1210</td></tr> <tr> <td>H: (mm)</td><td>470</td><td>820</td><td>1170</td></tr> <tr> <td>P1: (kW)</td><td>1,5</td><td>3,0</td><td>4,5</td></tr> <tr> <td>P2: (kW)</td><td>4,8</td><td>9,6</td><td>14,4</td></tr> <tr> <td>P: (kW)</td><td>6,4</td><td>12,8</td><td>19,2</td></tr> <tr> <td>M: (kg)</td><td>140</td><td>240</td><td>340</td></tr> </tbody> </table> DESCRIPTION: MANUAL / PROGRAM operation; LCD, 7 inch color capacitive touch screen; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, baking time, top and bottom baking temp., steam quantity, flap position;</i> pictograms graphic program selection; electronic controll of temp., time and humidity; separated adjustment of top and floor temp.; independed preheated steam generator; manual or automatic steaming; baking time prolongation direct button; automatic motorised chimney flap; automatic preheating date/time function; ECONOMIC energy optimisation function; LED interior lighting; USB data transfer; LAN ethernet communication;		FD68/1	FD68/2	FD68/3	W: (mm)	980	980	980	D: (mm)	1210	1210	1210	H: (mm)	470	820	1170	P1: (kW)	1,5	3,0	4,5	P2: (kW)	4,8	9,6	14,4	P: (kW)	6,4	12,8	19,2	M: (kg)	140	240	340	
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FIN-DEKO 68		RACKS for FD68 (60x80)	
Draw	Article Nr.	Article name / description	
	100-370	<u>Neutral rack FD-68/90</u> H=90cm TECHNICAL DETAILS: Tray capacity: 12x (60x40) cm Dim.: W=980, D=1165, H=900 mm Weight: 34 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes; Special modern front design »Ultimate premium«	
	100-371	<u>Neutral rack FD-68/75</u> H=75cm TECHNICAL DETAILS: Tray capacity: 10x (60x40) cm Dim.: W=980, D=1165, H=750 mm Weight: 29 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes; Special modern front design »Ultimate premium«	
	100-373	<u>Prover extension FD-HTB10</u> H=65cm TECHNICAL DETAILS: Dim.: W=980, D=415, H=655 mm Weight: 12 kg DESCRIPTION: material INOX - AISI 304 (1.4301);	
	100-374	<u>Prover extension FD-HTB16</u> H=90cm TECHNICAL DETAILS: Dim.: W=980, D=415, H=905 mm Weight: 14 kg DESCRIPTION: material INOX - AISI 304 (1.4301);	
FIN-DEKO 68		HOOD for FD68 (60x80)	
	097-36001195	<u>Hood extension HTB for FD68</u> TECHNICAL DETAILS: Extension lenght: +450 mm Dim.: W=980, D=880+450, H=340 mm	

FIN-DEKO 86		DECK OVENS FD86 Smart (80x60)																																	
Draw	Article Nr.	Article name / description																																	
	100-558	<u>Deck oven FD86/1-S smart</u>																																	
	100-559	<u>Deck oven FD86/2-S smart</u>																																	
	100-560	<u>Deck oven FD86/3-S smart</u>																																	
 Deck oven FD86/1-S  Deck oven FD86/2-S  Deck oven FD86/3-S		TECHNICAL DETAILS: Tray capacity/deck: 1x(80x60) / 2x(40x60) Baking surface/deck: 680x840 mm Opening door height: 20 cm Outside dim.: W x D x H (mm) Steam generator power: P1 (kW) Chamber heating power: P2 (kW) Connection power: P (kW) Electric supply: 400V / 3N / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Steam outlet: d=50 mm Weight: M (kg) <table border="1"> <thead> <tr> <th></th><th>FD86/1</th><th>FD86/2</th><th>FD86/3</th></tr> </thead> <tbody> <tr> <td>W: (mm)</td><td>1165</td><td>1165</td><td>1165</td></tr> <tr> <td>D: (mm)</td><td>950</td><td>950</td><td>950</td></tr> <tr> <td>H: (mm)</td><td>470</td><td>820</td><td>1170</td></tr> <tr> <td>P1: (kW)</td><td>1,5</td><td>3,0</td><td>4,5</td></tr> <tr> <td>P2: (kW)</td><td>4,8</td><td>9,6</td><td>14,4</td></tr> <tr> <td>P: (kW)</td><td>6,4</td><td>12,8</td><td>19,2</td></tr> <tr> <td>M: (kg)</td><td>145</td><td>250</td><td>355</td></tr> </tbody> </table> DESCRIPTION: MANUAL / PROGRAM operation; LCD, 7 inch color capacitive touch screen; 99 programs / 6 baking steps; 6 baking parameters for each baking step: <i>preheating, baking time, top and bottom baking temp., steam quantity, flap position;</i> pictograms graphic program selection; electronic controll of temp., time and humidity; separated adjustment of top and floor temp.; independed preheated steam generator; manual or automatic steaming; baking time prolongation direct button; automatic motorised chimney flap; automatic preheating date/time function; ECONOMIC energy optimisation function; LED interior lighting; USB data transfer; LAN ethernet communication;			FD86/1	FD86/2	FD86/3	W: (mm)	1165	1165	1165	D: (mm)	950	950	950	H: (mm)	470	820	1170	P1: (kW)	1,5	3,0	4,5	P2: (kW)	4,8	9,6	14,4	P: (kW)	6,4	12,8	19,2	M: (kg)	145	250	355
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FIN-DEKO 86		RACKS for FD86 (80x60)	
Skica	Sifra	Naziv blaga in opis	
	100-572	<u>Neutral rack FD-86/90</u> H=90cm TECHNICAL DETAILS: Tray capacity: 12x (60x40) cm Dim.: W=1165, D=950, H=900 mm Weight: 41 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes; Special modern front design »Ultimate premium«	
	100-571	<u>Neutral rack FD-86/75</u> H=75cm TECHNICAL DETAILS: Tray capacity: 10x (60x40) cm Dim.: W=1165, D=950, H=750 mm Weight: 37 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes; Special modern front design »Ultimate premium«	
FIN-DEKO 86		HOODS for FD86 (80x60)	
	100-581	<u>Hood ventilation FD-HV-86</u> TECHNICAL DETAILS: Dim.: W=1165, D=1080, H=340 mm Connection power: 60 W Electric supply: 230V/50Hz Weight: 26 kg DESCRIPTION: double ventilator speed; material INOX - AISI 304 (1.4301); Special modern front design »Ultimate premium«	
	100-580	<u>Hood condenser FD-HK-86</u> TECHNICAL DETAILS: Dim.: W=1165, D=1080, H=340 mm Connection power: 80 W Electric supply: 230V/50Hz Water outlet: d=20 mm Weight: 32 kg DESCRIPTION: Efficiency of condensation up to 88-94%; Twin cooler condenser; material INOX - AISI 304 (1.4301); Special modern front design »Ultimate premium«	

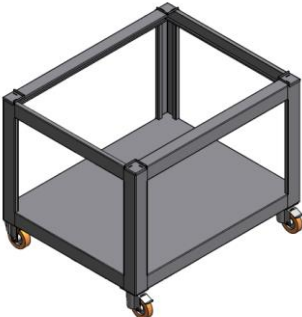


FIN-PIZZA

PIZZA		PIZZA OVENS ES 660-1	
Draw	Article Nr.	Article name / description	
	100-91	<u>Pizza oven ES 660-1 MANUAL</u> TECHNICAL DETAILS: Capacity: 4 pizza / 330 mm Baking surface/deck: 680x680 mm Opening door height: 15 cm Outside dim.: W=960 x D=840 x H=490 mm Connection power: 4,8 kW Electric supply: 400V/3N/50Hz Temperature: max. 400°C Weight: 110 kg DESCRIPTION: electromechanic temperature adjustment; separated adjustment of upper and lower temp.; baking surface made of natural refractory stone Cor-800W, thickness of 20 mm; extra refractory stone also on the top surface; ceramic glass door for high temperatures; double heating elements made of INCOLOY 800; interior and exterior made of INOX; double natural wool isolation; interior lighting;	
			
	100-121	<u>Pizza oven ES 660-1 DIGITAL</u> TECHNICAL DETAILS: Capacity: 4 pizza / 330 mm Baking surface/deck: 680x680 mm Opening door height: 15 cm Outside dim.: W=960 x D=840 x H=490 mm Connection power: 4,8 kW Electric supply: 400V/3N/50Hz Temperature: max. 400°C Weight: 110 kg DESCRIPTION: Electronic temperature control; baking parameters visible on led screens; separated adjustment of upper and lower temp.; baking timer with sound alarm, timer for automatic preheating function; economy function button for saving energy; baking surface made of natural refractory stone Cor-800W, thickness of 20 mm; extra refractory stone also on the top surface; ceramic glass door for high temperatures; double heating elements made of INCOLOY 800; interior and exterior made of INOX; double natural wool isolation; interior lighting;	
			

PIZZA		PIZZA OVENS ES 660-2	
Draw	Article Nr.	Article name / description	
	100-92	<u>Pizza oven ES 660-2 MANUAL</u> TECHNICAL DETAILS: Capacity: 2x 4 pizza / 330 mm Baking surface/deck: 680x680 mm Opening door height: 15 cm Outside dim.: W=960 x D=840 x H=790 mm Connection power: 9,6 kW Electric supply: 400V/3N/50Hz Temperature: max. 400°C Weight: 210 kg DESCRIPTION: electromechanic temperature adjustment; separated adjustment of upper and lower temp.; baking surface made of natural refractory stone Cor-800W, thickness of 20 mm; extra refractory stone also on the top surface; ceramic glass door for high temperatures; double heating elements made of INCOLOY 800; interior and exterior made of INOX; double natural wool isolation; interior lighting;	
			
	100-122	<u>Pizza oven ES 660-2 DIGITAL</u> TECHNICAL DETAILS: Capacity: 2x 4 pizza / 330 mm Baking surface/deck: 680x680 mm Opening door height: 15 cm Outside dim.: W=960 x D=840 x H=790 mm Connection power: 9,6 kW Electric supply: 400V/3N/50Hz Temperature: max. 400°C Weight: 210 kg DESCRIPTION: Electronic temperature control; baking parameters visible on led screens; separated adjustment of upper and lower temp.; baking timer with sound alarm, timer for automatic preheating function; economy function button for saving energy; baking surface made of natural refractory stone Cor-800W, thickness of 20 mm; extra refractory stone also on the top surface; ceramic glass door for high temperatures; double heating elements made of INCOLOY 800; interior and exterior made of INOX; double natural wool isolation; interior lighting;	
			

PIZZA		PIZZA OVENS ES 660-3	
Draw	Article Nr.	Article name / description	
	100-123	<u>Pizza oven ES 660-3 DIGITAL</u>	
		TECHNICAL DETAILS: Capacity: 3x 4 pizza / 330 mm Baking surface/deck: 680x680 mm Opening door height: 15 cm Outside dim.: W=960 x D=840 x H=1090 mm Connection power: 14,4 kW Electric supply: 400V/3N/50Hz Temperature: max. 400°C Weight: 310 kg DESCRIPTION: Electronic temperature control; baking parameters visible on led screens; separated adjustment of upper and lower temp.; baking timer with sound alarm, timer for automatic preheating function; economy function button for saving energy; baking surface made of natural refractory stone Cor-800W, thickness of 20 mm; extra refractory stone also on the top surface; ceramic glass door for high temperatures; double heating elements made of INCOLOY 800; interior and exterior made of INOX; double natural wool isolation; interior lighting;	

PIZZA		NEUTRAL RACKS for ES-660	
Draw	Article Nr.	Article name / description	
	100-98	<u>Neutral rack ES-OP/90</u> H=90cm	
		TECHNICAL DETAILS: Dim.: W=960, D=775, H=890 mm Weight: 34 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes;	
	100-90	<u>Neutral rack ES-OP/70</u> H=75cm	
		TECHNICAL DETAILS: Dim.: W=960, D=775, H=690 mm Weight: 30 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes;	



PRO-COOK

FINES



PRO-COOK

FINES



PRO-COOK

PRO-COOK F1



F1-2021 i

F1-2011 i / ig

F1-1221 i

F1-1011 i / ig

F1-611 i / ig

F1-623 i

PRO-COOK F2



F2-2021 b

F2-2011 b / ig

F2-1221 b

F2-1011 b / ig

F2-611 b / ig

F2-623 i

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;</i>	638-101 F1	<u>Combi oven PRO-COOK II electric F1-623 i (injection)</u> TECHNICAL DETAILS: Tray capacity: 6x GN 2/3 Tray distance: 65 mm Capacity of meals: 30 - 50 Dim.: W=683, D=586, H=602 mm Connection power: 5,0 kW Electric supply: 400V/3N/50-60Hz Fuses: 3x16A Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=40 mm Weight: 62 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); SDS service diagnostic system; HACCP logger for critical cooking points; USB computer connection for data transfer;	
	--- --- --- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps Insertion core probe Motorised flap valve, quick cooling Standard hand shower Drain reduction for table installation Optional electric supply 230V/3/50Hz	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking	638-201 F2	<u>Combi oven PRO-COOK II electric F2-623 i (injection)</u> TEHNIČNI PODATKI: Kapaciteta: 6 x GN 2/3 Razdalja med vodili: 65 mm Zmogljivost obrokov: 30 – 50 Dim.: S=683, G=586, V=602 mm Priključna moč.: 5,0 kW Električni priklop: 400V/3N/50-60Hz Varovalke: 3x16A Temperatura: max. 300°C Priklop vode: R 3/4" Odtok: d=40 mm Masa: 62 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water Preheating with integrated heat exchanger; Automatic interior active cleaning system; Insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; AHC automatic humidity control; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps Second temp. core probe Drain reduction for table installation Optional electric supply 230V / 3 / 50Hz	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;	638-102 F1	<u>Combi oven PRO-COOK II electric F1-611 i (injection)</u> TECHNICAL DETAILS: Tray capacity: 7 x GN 1/1 Tray distance: 65 mm Capacity of meals: 51 – 150 Dim.: W=933, D=821, H=786 mm Connection power: 10,9 kW Fuses: 3x16A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 116 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer;	
	--- --- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps Optional electric supply 230V/3/50Hz GN adapter for 2xGN1/2 GN adapter for 3xGN1/3 Tray holders EN 60x40 cm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking	638-202 F2	<u>Combi oven PRO-COOK II electric F2-611 b (boiler + injection)</u> TECHNICAL DETAILS: Tray capacity: 7 x GN 1/1 Tray distance: 65 mm Capacity of meals: 51 – 150 Dim.: W=933, D=821, H=786 mm Connection power: 10,9 kW Fuses: 3x16A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 122 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; BCS boiler control system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication;	
	--- --- --- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps Second temp. core probe Optional electric supply 230V/3/50Hz GN adapter for 2xGN1/2 GN adapter for 3xGN1/3 Tray holders EN 60x40 cm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;	638-105 F1	<u>Combi oven PRO-COOK II electric F1-1011 i (injection)</u> TECHNICAL DETAILS: Tray capacity: 11 x GN 1/1 Tray distance: 65 mm Capacity of meals: 151 – 250 Dim.: W=933, D=821, H=1046 mm Connection power: 18,6 kW Fuses: 3x32A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 138 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer;	
	--- --- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps Optional electric supply 230V/3/50Hz GN adapter for 2xGN1/2 GN adapter for 3xGN1/3 Tray holders EN 60x40 cm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking	638-204 F2	<u>Combi oven PRO-COOK II electric F2-1011 b (boiler + injection)</u> TECHNICAL DETAILS: Tray capacity: 11 x GN 1/1 Tray distance: 65 mm Capacity of meals: 151 – 250 Dim.: W=933, D=821, H=1046 mm Connection power: 18,6 kW Fuses: 3x32A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 144 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; BCS boiler control system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication;	
	---	EXTRA EQUIPMENT: --- Left door opening --- Safety door opening in two steps --- Second temp. core probe --- Optional electric supply 230V/3/50Hz --- GN adapter for 2xGN1/2 --- GN adapter for 3xGN1/3 --- Tray holders EN 60x40 cm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;	638-108 F1	<u>Combi oven PRO-COOK II electric F1-1221 i (injection)</u> TECHNICAL DETAILS: Tray capacity: 12 x GN 2/1 Tray distance: 63 mm Capacity of meals: 400 – 600 Dim.: W=1111, D=961, H=1343 mm Connection power: 36,9 kW Fuses: 3x63A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 210 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; STANDARD EQUIPMENT: 1 pc. – Loading trolley 12 x GN 2/1 - 63 mm	
	---	EXTRA EQUIPMENT: --- Safety door opening in two steps --- Optional electric supply 230V/3/50Hz --- Extra loading trolley 12 x GN 2/1 - 63 mm --- Extra loading trolley 8 x GN 2/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking	638-206 F2	<u>Combi oven PRO-COOK II electric F2-1221 b (boiler + injection)</u> TECHNICAL DETAILS: Tray capacity: 12 x GN 2/1 Tray distance: 63 mm Capacity of meals: 400 – 600 Dim.: W=1111, D=961, H=1343 mm Connection power: 36,9 kW Fuses: 3x63A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 220 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; BCS boiler control system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication; STANDARD EQUIPMENT: 1 pc. – Loading trolley 12 x GN 2/1 - 63 mm	
	---	EXTRA EQUIPMENT: --- Safety door opening in two steps --- Second temp. core probe --- Optional electric supply 230V/3/50Hz --- Extra loading trolley 12 x GN 2/1 - 63 mm --- Extra loading trolley 8 x GN 2/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;	638-110 F1	<u>Combi oven PRO-COOK II electric F1-2011 i (injection)</u> TECHNICAL DETAILS: Tray capacity: 20 x GN 1/1 Tray distance: 63 mm Capacity of meals: 400 – 600 Dim.: W=948, D=834, H=1858 mm Connection power: 36,9 kW Fuses: 3x63A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 235 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; STANDARD EQUIPMENT: 1 pc. – Loading trolley 20 x GN 1/1 - 63 mm	
	---	EXTRA EQUIPMENT: --- Safety door opening in two steps --- Optional electric supply 230V/3/50Hz --- Extra loading trolley 20 x GN 1/1 - 63 mm --- Extra loading trolley 15 x GN 1/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking	638-207 F2	<u>Combi oven PRO-COOK II electric F2-2011 b (boiler + injection)</u> TECHNICAL DETAILS: Tray capacity: 20 x GN 1/1 Tray distance: 63 mm Capacity of meals: 400 – 600 Dim.: W=948, D=834, H=1858 mm Connection power: 36,9 kW Fuses: 3x63A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 245 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; BCS boiler control system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication; STANDARD EQUIPMENT: 1 pc. – Loading trolley 20 x GN 1/1 - 63 mm	
	---	EXTRA EQUIPMENT: --- Safety door opening in two steps --- Second temp. core probe --- Optional electric supply 230V/3/50Hz --- Extra loading trolley 20 x GN 1/1 - 63 mm --- Extra loading trolley 15 x GN 1/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;</i>	638-113 F1	<u>Combi oven PRO-COOK II electric F1-2021 i (injection)</u> TECHNICAL DETAILS: Tray capacity: 20x GN 2/1; 40x GN 1/1 Tray distance: 63 mm Capacity of meals: 600 – 900 Dim.: W=1156, D=963, H=1815 mm Connection power: 58,9 kW Fuses: 3x100A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 330 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; STANDARD EQUIPMENT: 1 pc. – Loading trolley 20 x GN 2/1 - 63 mm	
	---	EXTRA EQUIPMENT: --- Safety door opening in two steps --- Optional electric supply 230V/3/50Hz --- Extra loading trolley 20 x GN 2/1 - 63 mm --- Extra loading trolley 15 x GN 2/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking	638-209 F2	<u>Combi oven PRO-COOK II electric F2-2021 b (boiler + injection)</u> TECHNICAL DETAILS: Tray capacity: 20x GN 2/1; 40x GN 1/1 Tray distance: 63 mm Capacity of meals: 600 – 900 Dim.: W=1156, D=964, H=1815 mm Connection power: 58,9 kW Fuses: 3x100A Electric supply: 400V/3N/50-60Hz Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Weight: 336 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; BCS boiler control system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication; STANDARD EQUIPMENT: 1 pc. – Loading trolley 20 x GN 2/1 - 63 mm	
	---	EXTRA EQUIPMENT: --- Safety door opening in two steps --- Second temp. core probe --- Optional electric supply 230V/3/50Hz --- Extra loading trolley 20 x GN 2/1 - 63 mm --- Extra loading trolley 15 x GN 2/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS gas	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;</i>	638-104 F1	<u>Combi oven PRO-COOK II gas</u> <u>F1-611 iG (injection)</u> TECHNICAL DETAILS: Tray capacity: 7 x GN 1/1 Tray distance: 65 mm Capacity of meals: 51 – 150 Dim.: W=933, D=821, H=786 mm Connection power: 0,74 kW Fuses: 10A Electric supply: 230V/50-60Hz Gas consumption: 1,3 m3/h Heating power: 13,0 kW Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Gas supply: G3/4 Weight: 127 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps GN adapter for 2xGN1/2 GN adapter for 3xGN1/3 Tray holders EN 60x40 cm	

PRO-COOK - II		GASTRONOMY COMBI OVENS gas	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking	638-203 F2	<u>Combi oven PRO-COOK II gas</u> <u>F2-611 iG (injection)</u> TECHNICAL DETAILS: Tray capacity: 7 x GN 1/1 Tray distance: 65 mm Capacity of meals: 51 – 150 Dim.: W=933, D=821, H=786 mm Connection power: 0,74 kW Fuses: 10A Electric supply: 230V/50-60Hz Gas consumption: 1,3 m3/h Heating power: 13,0 kW Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Gas supply: G3/4 Weight: 127 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps Second temp. core probe GN adapter for 2xGN1/2 GN adapter for 3xGN1/3 Tray holders EN 60x40 cm	

PRO-COOK - II		GASTRONOMY COMBI OVENS gas	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;	638-107 F1	Combi oven PRO-COOK II gas F1-1011 iG (injection) TECHNICAL DETAILS: Tray capacity: 11 x GN 1/1 Tray distance: 65 mm Capacity of meals: 151 – 250 Dim.: W=933, D=821, H=1046 mm Connection power: 0,74 kW Fuses: 10A Electric supply: 230V/50-60Hz Gas consumption: 1,9 m3/h Heating power: 22,5 kW Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Gas supply: G3/4 Weight: 149 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps GN adapter for 2xGN1/2 GN adapter for 3xGN1/3 Tray holders EN 60x40 cm	

PRO-COOK - II		GASTRONOMY COMBI OVENS gas	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking	638-205 F2	<u>Combi oven PRO-COOK II gas F2-1011 iG (injection)</u> TECHNICAL DETAILS: Tray capacity: 11 x GN 1/1 Tray distance: 65 mm Capacity of meals: 151 – 250 Dim.: W=933, D=821, H=1046 mm Connection power: 0,74 kW Fuses: 10A Electric supply: 230V/50-60Hz Gas consumption: 1,9 m3/h Heating power: 22,5 kW Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Gas supply: G3/4 Weight: 149 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication;	
	--- --- --- --- --- ---	EXTRA EQUIPMENT: Left door opening Safety door opening in two steps Second temp. core probe GN adapter for 2xGN1/2 GN adapter for 3xGN1/3 Tray holders EN 60x40 cm	

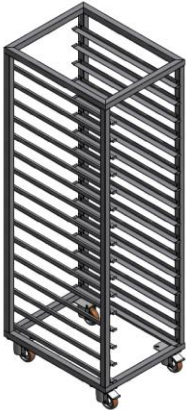
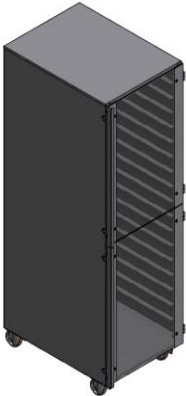
PRO-COOK - II		GASTRONOMY COMBI OVENS gas	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;	638-115 F1	<u>Combi oven PRO-COOK II gas F1-1221 iG (injection)</u> TECHNICAL DETAILS: Tray capacity: 12 x GN 2/1 Tray distance: 65 mm Capacity of meals: 400 – 600 Dim.: W=1111, D=961, H=1343 mm Connection power: 1,28 kW Fuses: 10A Electric supply: 230V/50-60Hz Gas consumption: 3,9 m3/h Heating power: 45,0 kW Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Gas supply: G3/4 Weight: 229 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; STANDARD EQUIPMENT: 1 pc. – Loading trolley 12 x GN 2/1 - 65 mm	
	--- --- ---	EXTRA EQUIPMENT: Safety door opening in two steps Extra loading trolley 12 x GN 2/1 - 65 mm Extra loading trolley 9 x GN 2/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS gas	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking«	638-212 F2	<u>Combi oven PRO-COOK II gas F2-1221 iG (injection)</u> TECHNICAL DETAILS: Tray capacity: 12 x GN 1/1 Tray distance: 65 mm Capacity of meals: 400 – 600 Dim.: W=1111, D=961, H=1343 mm Connection power: 1,28 kW Fuses: 10A Electric supply: 230V/50-60Hz Gas consumption: 3,9 m3/h Heating power: 45,0 kW Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Gas supply: G3/4 Weight: 229 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication; STANDARD EQUIPMENT: 1 pc. – Loading trolley 12 x GN 2/1 - 65 mm	
	---	EXTRA EQUIPMENT: --- Safety door opening in two steps --- Second temp. core probe --- Extra loading trolley 12 x GN 2/1 - 65 mm --- Extra loading trolley 9 x GN 2/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS gas	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;</i>	638-112 F1	<u>Combi oven PRO-COOK II gas F1-2011 iG (injection)</u> TECHNICAL DETAILS: Tray capacity: 20 x GN 1/1 Tray distance: 63 mm Capacity of meals: 400 – 600 Dim.: W=948, D=834, H=1858 mm Connection power: 1,28 kW Fuses: 10A Electric supply: 230V/50-60Hz Gas consumption: 3,9 m3/h Heating power: 45,0 kW Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Gas supply: G3/4 Weight: 257 kg DESCRIPTION: Touch digital control pannel; MANUAL / PROGRAM operation; 99 programs / 9 baking steps; Steam production – INJECTION direct system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; Insertion core probe; Motorised air flap opening; Tripple glazed door glass; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Standard hand shower; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; STANDARD EQUIPMENT: 1 pc. – Loading trolley 20 x GN 1/1 - 63 mm	
	--- --- ---	EXTRA EQUIPMENT: Safety door opening in two steps Extra loading trolley 20 x GN 1/1 - 63 mm Extra loading trolley 15 x GN 1/1 - 85 mm	

PRO-COOK - II		GASTRONOMY COMBI OVENS gas	
Draw	Article Nr.	Article name / description	
 PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Banket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i> PRO-COOK great way to make your menu special: - Sous-vide - Draying - Sterilization - Confit - Smoking«	638-208 F2	<u>Combi oven PRO-COOK II gas F2-2011 iG (injection)</u> TECHNICAL DETAILS: Tray capacity: 20 x GN 1/1 Tray distance: 63 mm Capacity of meals: 400 – 600 Dim.: W=948, D=834, H=1858 mm Connection power: 1,28 kW Fuses: 10A Electric supply: 230V/50-60Hz Gas consumption: 3,9 m3/h Heating power: 45,0 kW Temperature: max. 300°C Water supply / outlet: G3/4 / 50 mm Gas supply: G3/4 Weight: 257 kg DESCRIPTION: LCD, 8 inch color touch display; MANUAL / PROGRAM operation; 1000 programs / 20 baking steps; Advanced steam generation system; Injection steaming system, two step water preheating with integrated heat exchanger; Electronic controlled boiler steaming system; Automatic interior active cleaning system; 7 ventilator speeds with electronic brake; Quick motor-stop function during door opening; 6-point insertion core probe; Motorised air flap opening, quick cooling; Tripple glazed door glass; Patented dehumidification system; Humidity function for baking bread; Automatic preheating and cooling function; Reversible ventilator rotation (left/right); Retractable roll-in hand shower; AHC automatic humidity control; SDS service diagnostic system; HACCP records for critical cooking points; USB computer connection for data transfer; LAN/ethernet communication; STANDARD EQUIPMENT: 1 pc. – Loading trolley 20 x GN 1/1 - 63 mm	
	--- --- --- ---	EXTRA EQUIPMENT: Safety door opening in two steps Second temp. core probe Extra loading trolley 20 x GN 1/1 - 63 mm Extra loading trolley 15 x GN 1/1 - 85 mm	

PRO-COOK		EXTRA EQUIPMENT	
Draw	Article Nr.	Article name / description	
	100-116	<u>Neutral rack OP 611/1011</u> H=70 cm TECHNICAL DETAILS: Tray capacity: 16x GN 1/1 Dim.: W=800, D=570, H=700 mm Weight: 25 kg DESCRIPTION: material INOX - AISI 304 (1.4301); regulation legs;	
	638-02009	<u>Smoking equipment PRO-COOK Smoke</u> TECHNICAL DETAILS: Capacity: smoking period up to 3 hours Dim.: W=172.5, D=354, H=65 mm Connection power: 300 W Electric supply: 230V / 50-60Hz Temperature: 20 - 200°C Weight: 2 kg DESCRIPTION: - touch screen control pannel; - programmable smoke strenght at 3 levels; - microprocessor-controlled wood ignition; - double heating system; - special sealing, smoker can be washed using automatic washing system in PRO-COOK ovens;	

TROLLEYS			
Draw	Article Nr.	Article name / description	
	100-30	<u>Trolley for trays EVP</u> TECHNICAL DETAILS: Tray capacity: 18x EN (60x40) cm Tray distance: 85 mm Dim.: W=465, D=630, H=1750 mm Weight: 18 kg DESCRIPTION: material INOX - AISI 430; wheels with brakes;	
	100-69	<u>Trolley for trays closed KV-20</u> TECHNICAL DETAILS: Tray capacity: 20x EN (60x40) cm Tray distance: 85 mm Dim.: W=460, D=630, H=1780 mm Weight: 26 kg DESCRIPTION: closed with double acryl transparent door; material INOX - AISI 304 (1.4301); wheels with brakes;	

WATER FILTERS		BRITA cartridge water filter	
Draw	Article Nr.	Article name / description	
	623-04	<u>BRITA WATER FILTER SYSTEM</u> <u>Aqua Quell PURITY 1200 CLEAN</u> Regulation: electronic with digital display Dim.: 288 x 255 x H:550 mm Capacity: 13000 l Water pressure: min. 2 bar up to max. 6 bar Water temperature: 4 – 30°C Water supply: 3/4 Weight: 18 kg (dry) / 24 kg (wet) Electronic water counter is included in the price !	
	623-01	<u>BRITA WATER FILTER SYSTEM</u> <u>Aqua Quell PURITY 1200</u> Regulation: electronic with digital display Dim.: 288 x 255 x H:550 mm Capacity: 5000 – 9000 l Water pressure: min. 2 bar up to max. 6 bar Water temperature: 4 – 30°C Water supply: 3/4 Weight: 18 kg (dry) / 24 kg (wet)	
	623-02	<u>BRITA WATER FILTER SYSTEM</u> <u>Aqua Quell PURITY 600, mechanical</u> Dim.: 249 x 212 x H:520 mm Capacity: up to 4000 l Water pressure: min. 2 bar up to max. 6 bar Water temperature: 4 – 30°C Water supply: 3/4 Weight: 12 kg (dry) / 15 kg (wet)	

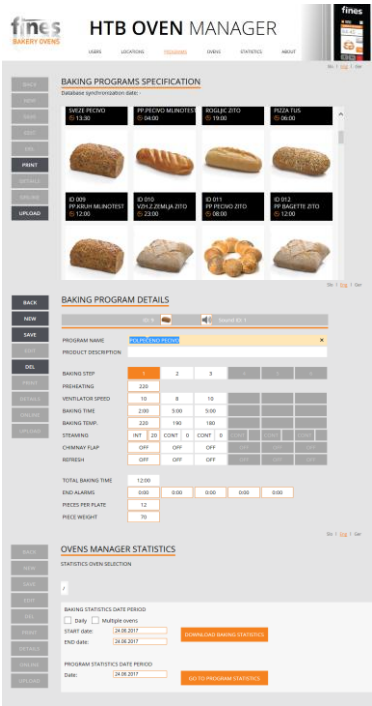
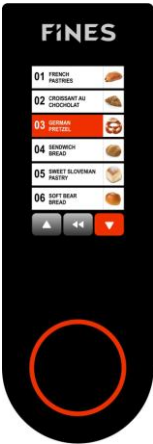
WATER FILTERS		BRITA cartridge water filter	
Draw	Article Nr.	Article name / description	
	623-03	<u>BRITA WATER FILTER SYSTEM</u> <u>Aqua Quell PURITY C 150</u> Dim.: 117 x 108 x H:421 mm Capacity: up to 1650 l Water pressure: min. 2 bar up to max. 6 bar Water temperature: 4 – 30°C Water supply: 3/4 Weight: 1,7 kg (dry) / 2,5 kg (wet)	

WATER FILTERS		BRITA spare cartridges	
Draw	Article Nr.	Article name / description	
	623-040	<u>Filter cartridge for PURITY 1200 CLEAN</u> Capacity: Max. 13000 liters, depends of the hardness;	
	623-010	<u>Filter cartridge for PURITY 1200</u> Capacity: Max. 9000 liters, depends of the hardness;	
	623-021	<u>Filter cartridge for PURITY 600</u> Capacity: Max. 4000 liters, depends of the hardness;	
	623-030	<u>Filter cartridge for PURITY C 150</u> Capacity: Max. 1650 liters, depends of the hardness;	

WATER FILTERS		DE-VECCHI automatic regeneration	
Draw	Article Nr.	Article name / description	
	647-02	<u>Water filter automatic GIX 8</u>	
		TECHNICAL DETAILS Regulation: electronic with digital display Dim.: 250 x 540 x H:480 mm Filter capacity: 8 l Water capacity: 800 -1500 l/h Material for regeneration: NaCl Individual consumption brine: 1 kg / regeneration Regeneration: automatic Water pressure: 2 - 8 bar Water temperature: max. 50°C Water connection: 3/4 (1/2) Electrical supply: 230V / 50Hz Weight: 12 kg	

TRAYS size 40x40 cm - for pastry and bakery -			
Article Nr.	Article name		
090-01001	BAKING TRAY ALU 40x40x2 cm – CLOSED		
090-01002	BAKING TRAY ALU 40x40x2 cm – CLOSED + PERFOR.		
090-01003	BAKING TRAY ALU 40x40x2 cm – CLOSED + PERFOR. + TEFLON		
TRAYS size 60x40 cm - for pastry and bakery -			
Article Nr.	Article name		
090-01004	BAKING TRAY ALU 60x40x2 cm – CLOSED		
090-01005	BAKING TRAY ALU 60x40x2 cm – CLOSED + PERFOR.		
090-01011	BAKING TRAY ALU 60x40x2 cm – OPENED + PERFOR. + TEFLON		
090-01012	BAKING TRAY ALU 60x40x2 cm – OPENED + TEFLON		
090-04001	BAKING TRAY ALU 60x40x3 cm – OPENED + PERFOR. + TEFLON		
090-01015	BAKING TRAY ALU 60x40 cm – BAGUETTE 4x + TEFLON		
090-01016	BAKING TRAY ALU 60x40 cm – BAGUETTE 5x + TEFLON		
033-06201	BAKING GRID 60x40 cm		
TRAYS size GN 1/1 (530x325) - for gastronomy -			
Article Nr.	Article name		
090-02001	GN - CONTAINER INOX GN 1/1-20		
090-02002	GN - CONTAINER INOX GN 1/1-40		
090-02003	GN - CONTAINER INOX GN 1/1-65		
090-02005	GN - CONTAINER INOX GN 1/1-20 perforiran		
090-02006	GN - CONTAINER INOX GN 1/1-40 perforiran		
090-02007	GN - CONTAINER INOX GN 1/1-65 perforiran		
090-02013	GN - CONTAINER PEKARSKI GN 1/1		
090-02014	GN - GRID INOX GN 1/1		
090-02015	GN - FRIT CONTAINER GN 1/1		
090-02016	GN - GRIL GN 1/1		
090-02017	GN - SHELVES FOR CHICKENS GN1/1		
PIZZA pans - for pizzeria -			
Article Nr.	Article name		
034-01003	PIZZA PAN diameter 19 cm		
034-01004	PIZZA PAN diameter 24 cm		
034-01005	PIZZA PAN diameter 26 cm		
034-01006	PIZZA PAN diameter 29 cm		
034-01007	PIZZA PAN diameter 33 cm		
034-01008	PIZZA PAN diameter 48 cm		

CLEANING AGENTS		Cleaners for HTB & PRO-COOK ovens	
Draw	Article Nr.	Article name / description	
fin-cleaner 	644-05001	<u>Oven cleaner FIN-CLEANER</u> Cleaning agent for automatic interior oven cleaning for daily usage. Can be used only with FINES ovens with automatic washing cycle: - FINES PRO-COOK combi ovens - FINES HTB convection ovens Packing: 3,6kg (36 x 100 g)	
fin-descaler 	644-05002	<u>Oven descaler FIN-DESCALER</u> Descaling agent for automatic interior oven decalcification usage. Can be used only with FINES ovens with automatic washing cycle: - FINES PRO-COOK combi ovens - FINES HTB convection ovens Packing: 3,6kg (36 x 100 g)	

HTB MANAGER	INTERNET CLOUD APPLICATION	
Draw	Article Nr.	Article name / description
 HTB mini  HTB 		<u>Cloud application HTB MANAGER 2.0</u> One-year licence per oven ! <i>NOTE – the price for single licence may vary depending on the number of ovens connected to the central communication cloud system !</i> DESCRIPTION: HTB manager is inovative communication software which enables remote oven control via internet cloud application. The communication between the user and the oven is possible by using INTERNET connection or by using the USB data transfer. Communication software and internet cloud application are compatible with all HTB ovens. Application consists of several software modules: <u>LOCATION DATA BASE</u> List of locations of installed ovens and managing of location related data (e.g. addresses, contacts, comments). <u>SOFTWARE DATA BASE</u> Enables programming and editing of the baking programs, structuring of the data base, transfer of programs to one or more ovens simultaneously and copying of the programs from ovens to the internet data base. <u>OVEN DATA BASE</u> List of ovens checked into the internet remote control system, control the operational status of the ovens <u>STATISTICS OF PREVIOUS BAKINGS</u> The software enables ON-LINE control of the current operational status of each oven and review of the previous bakings for a single oven or for a group of ovens. The software offers precise and structured data on the quantity of baked products in different periods (graphical and numerical summaries), use of energy sources and similar. <u>SERVICE and MAINTENANCE</u> This part of the software is designated for the use of the technical personnel. It enables remote controlling of operations of each oven, editing of the service/maintenance parameters, review of past errors, gaining of data on water softener capacity, use of electricity, preset maintenance requirements.

