



#### CLOUD CONNECTIVITY APPLICATION

##### »PRO-BAKER 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 history and statistics;
- Unification of parameter's settings;
- Specification of the ovens included in the system and list of their locations;
- Specification of the users;
- Energy optimisation management;
- Remote servicing and maintenance.



#### FIN-BAKE 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.



#### NO SPECIAL PREPARATION OF INSTALLMENTS

The unique advantage of the MINI oven represents the option to connect the oven to a single phase electric connection. There is also not necessary to have a water supply installation as it is possible to connect the MINI to an optional water tank.



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# FINES

FINEST BAKING TECHNOLOGY



# FIN-BAKE MINI

BAKERY & PASTRY CONVECTION OVENS

# FIN-BAKE mini CONVECTION OVENS



## HTB INTUITIVE CONTROL » Smart 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 part of tray surface;
- Double fan speed results in optimal conditions for preparation of the most sensitive and demanding bakery products.



## THE LIGHT-SHOW

- 7 inch capacitive colour touch screen, with updated user interface which enables you the simplest possible controlling of the oven;
- LED high density interior lighting.



## SMALL BUT POWERFULL

FIN-BAKE 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.



## OVEN CLEANING SYSTEM »Optional«

Simple and effective, high pressure automatic cleaning ensures perfect cleanliness in only 40 minutes using only a few litres of water.



## CONTEMPORARY DESIGN WITH A DIFFERENCE »Ultimate Premium Design«

All the products are also available in an attractive modern Premium look.



Double FBM-60 Smart bakery unit with condenser hood and integrated water tank configuration.



Double FBM-40 Smart bakery unit with condenser hood.



Single FBM-40 Smart bakery unit with condenser hood.



Single FBM-40 Smart bakery unit with condenser hood and integrated water tank configuration.

## STANDARD CHARACTERISTICS

FIN-BAKE mini - CONVECTION OVENS	FBM-60 S	FBM-40 S
<b>CONTROL PANEL</b>	Controller with 7" LCD capacitive coloured touch screen	
	Manual or Program operation	
	99 programs with 6 baking steps	
	Pictograms program selection	
	Baking time prolongation button	
	Automatic preheating up to the working temperature	
	Timer function for switching ON the oven	
<b>STEAMING SYSTEM</b>	Ventilator centrifugal water injection system	
	Optional water tank configuration	
<b>VENTILATOR</b>	Double speed electronic controlled motor ventilator	
	Reversible motor-ventilator rotation (cw/ccw)	
	Ventilator stop function after steaming process	
<b>VENTILATION</b>	Motorized flap steam released function	
<b>HEATING</b>	Extra heavy INCOLOY heating elements	
<b>LIGHTING</b>	LED high density interior lighting	
<b>DOOR OPENING</b>	Electric door opening	
	RIGHT hand door opening	
	LEFT hand door opening (control panel always on the left)	
<b>COMMUNICATION AND CONNECTIVITY</b>	USB connection – direct connectivity	
	LAN internet connection – indirect cloud connectivity	
	Cloud connectivity internet application "Pro Baker"	

## TECHNICAL DETAILS

FIN-BAKE mini	FBM-60 Smart	FBM-40 Smart
<b>PRODUCT TYPE</b>	S-Control	S-Control
Controller type	S-Control	S-Control
Tray capacity	3x 60/40	3x 40/40
Tray distance	85 mm	85 mm
Dimensions WxDxH	930x720x460 mm	730x720x460 mm
Steaming system	Water injection	Water injection
Connection power	5,4 kW	3,3 kW
Electric supply	3/N/PE AC 380-400V 50/60Hz	1/N/PE AC 220-230V 50/60Hz
Weight	65 kg	55 kg

HOODS	FBM-K60 led	FBM-K40 led
<b>PRODUCT TYPE</b>	FBM-K60 led	FBM-K40 led
Execution	Condensation	Condensation
Connection power	60 W	60 W
Electric supply	1/N/PE AC 220-230V 50/60Hz	1/N/PE AC 220-230V 50/60Hz
Dimensions WxDxH	930x840x220 mm	730x840x220 mm
Weight	20 kg	19 kg

RACKS	NEUTRAL RACKS				WATER TANK UNITS	
PRODUCT TYPE	FBM-60/90	FBM-40/90	FBM-60/75	FBM-40/75	FBM-60/14 WT	FBM-40/14 WT
Execution	Standalone on wheels		Standalone on wheels		Table / intermediate version	
Integrated water tank	/		/		YES	
Tray capacity	6		5		/	
Tray distance	120		110		/	
Tray dimensions	60x40	40x40	60x40	40x40	/	
Width	930 mm	730 mm	930 mm	730 mm	930 mm	730 mm
Depth	650 mm		650 mm		650 mm	
Height	900 mm		750 mm		140 mm	
Weight	20 kg	18 kg	18 kg	16 kg	16 kg	15 kg

● standard equipment ● optional equipment

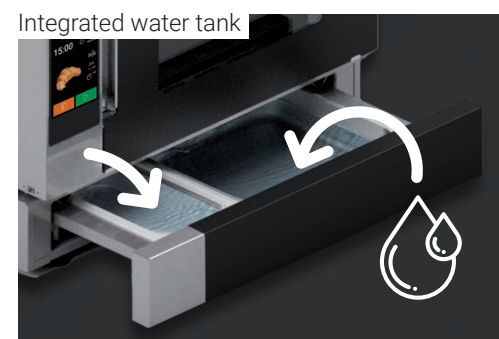
USB connection



Top quality and even baking



Integrated water tank



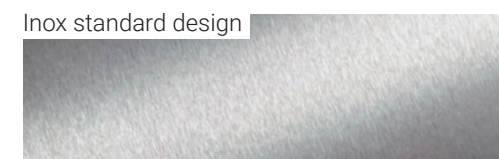
Automatic door opening



Oven cleaning system



Inox standard design



Ultimate Premium Design

