

25 YEARS
of experience



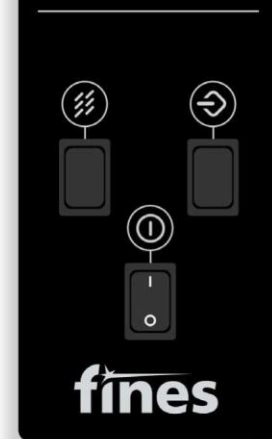
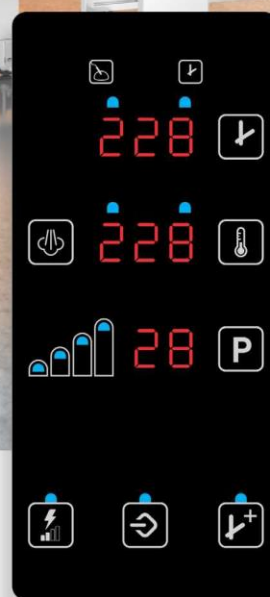
CATALOGUE 2016

Valid from 01.03.2016

fines
BAKERY OVENS

PRODUCER CONTACT DETAILS

Company name	FINES d.o.o.
Company address	Industrijska 5, 1290 Grosuplje, SLOVENIA
Tax. ID number	SI-84093404
ID number	1576224000
Bank account	IBAN SI56 0202 2008 9924 780 (NLB d.d.)
Telefon	+ 386 1 788 83 40
Telefax	+ 386 1 788 83 42
Email	info@fines.si
Internet	www.fines.si
Telefon technical dep.	+ 386 51 606 522
Email technical dep.	servis@fines.si



Convection ovens

FIN-BAKE mini





FBM-60 Digital / Manual




FBM-40 Digital



- DIGITAL -




- MANUAL -

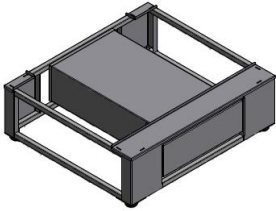
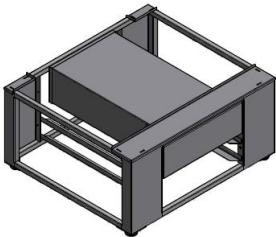
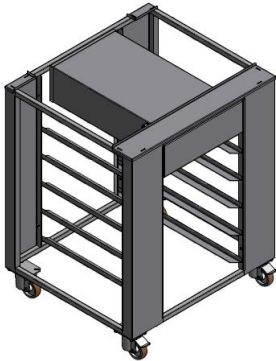
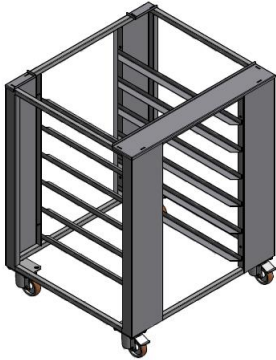
FIN-BAKE MINI – standard units

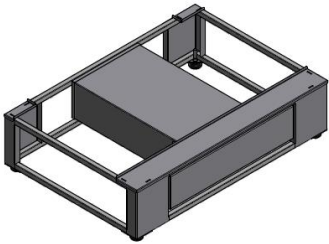
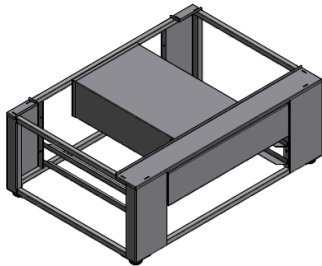
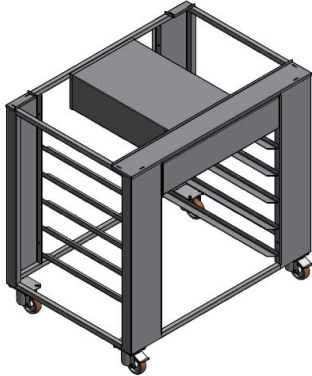
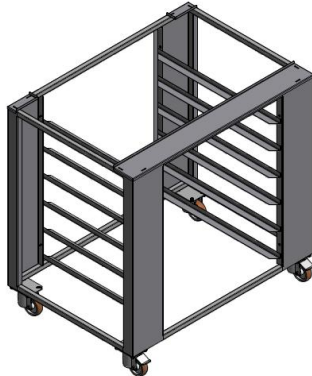
UNIT-1	UNIT-2	UNIT-3	UNIT-4
<ul style="list-style-type: none"> - Hood FBM-K60 - Conv.oven FBM-60 D - Rack FBM-605/90WT 	<ul style="list-style-type: none"> - Hood FBM-K60 - Conv.oven FBM-60 D - Conv.oven FBM-60 D - Rack FBM-605/90WT 	<ul style="list-style-type: none"> - Hood FBM-K40 - Conv.oven FBM-40 D - Rack FBM-405/90WT 	<ul style="list-style-type: none"> - Hood FBM-K40 - Conv.oven FBM-40 D - Conv.oven FBM-40 D - Rack FBM-405/90WT
			


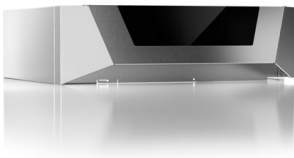
FIN-BAKE mini	CONVECTION OVENS size 60x40		
Draw	Code	Title	
 <p data-bbox="220 801 453 869">Picture shows RIGHT DOOR OPENING</p>	<p data-bbox="563 253 655 280">100-201</p> <p data-bbox="563 342 655 369">100-204</p>  	<p data-bbox="695 253 1094 309"><u>Convection oven FBM-60 D digital</u> RIGHT DOOR OPENING</p> <p data-bbox="695 342 1182 398"><u>Convection oven FBM-60 DL digital</u> LEFT DOOR OPENING on special request !</p> <p data-bbox="695 472 975 499">TECHNICAL DETAILS: Tray capacity: 3x (60x40) cm Tray distance: 85 mm Dim.: W=930, D=700, H=460 mm Connection power: 5,2 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 65 kg</p> <p data-bbox="695 808 1193 1111">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; manual steam outlet flap; reversible fan rotation (left/right); automatic preheating; direct baking time prolongation button;</p>	
	<p data-bbox="595 1245 624 1272">---</p> <p data-bbox="595 1274 624 1301">---</p> <p data-bbox="595 1303 624 1330">---</p> <p data-bbox="595 1332 624 1359">---</p> <p data-bbox="595 1361 624 1388">---</p>	<p data-bbox="695 1211 1169 1391">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, 3N~ / 50Hz</p>	

FIN-BAKE mini	CONVECTION OVENS size 60x40		
Draw	Code	Title	
 <p>Picture shows RIGHT DOOR OPENING</p>	<p>100-200</p> 	<p><u>Convection oven FBM-60 M manual</u> RIGHT DOOR OPENING</p> <p>TECHNICAL DETAILS: Tray capacity: 3x (60x40) cm Tray distance: 85 mm Dim.: W=930, D=700, H=460 mm Connection power: 3,6 kW Electric supply: 230V~ / 50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 65 kg</p> <p>DESCRIPTION: manual electromechanic temperature adjustment; electronic time adjustment, LED display; manual or automatic steam injection; fan stop function at the end of steaming cycle; manual steam outlet flap; reversible fan rotation (left/right);</p>	
	<p>---</p> <p>---</p> <p>---</p>	<p>EXTRA EQUIPMENT: Upgrade for water tank connection WT Tray holders for 3x GN 1/1 Double oven connection kit</p>	

FIN-BAKE mini		CONVECTION OVENS size 40x40	
Draw	Code	Title	
 <p>Picture shows RIGHT DOOR OPENING</p>	<p>100-203</p>  	<p><u>Convection oven FBM-40 D digital</u> RIGHT DOOR OPENING</p> <p>TECHNICAL DETAILS: Tray capacity: 3x (40x40) cm Tray distance: 85 mm Dim.: W=730, D=700, H=460 mm Connection power: 3,6 kW Electric supply: 230V~ / 50Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 55 kg</p> <p>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; manual steam outlet flap; reversible fan rotation (left/right); automatic preheating; direct baking time prolongation button;</p>	
	<p>---</p> <p>---</p> <p>---</p>	<p>EXTRA EQUIPMENT: Upgrade for water tank connection WT Tray holders for 3x GN 1/1 Double oven connection kit</p>	

FIN-BAKE mini	NEUTRAL RACKS mini 40		
Draw	Code	Title	
	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 mini 60		
Draw	Code	Title	
	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		
Draw	Code	Title	
	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 (oven connection) Water outlet: d=15 mm Weight: 20 kg DESCRIPTION: Steam condenser efficiency 88-94% material INOX - AISI 304 (1.4301)	
	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 (oven connection) Water outlet: d=15 mm Weight: 19 kg DESCRIPTION: Steam condenser efficiency 88-94% material INOX - AISI 304 (1.4301)	



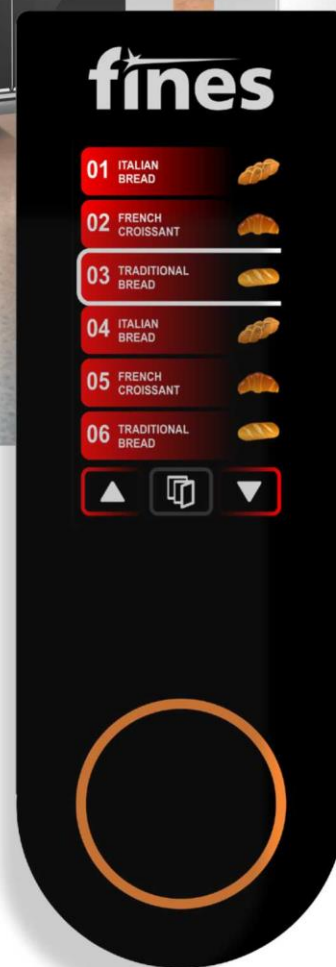
Convection ovens

HTB

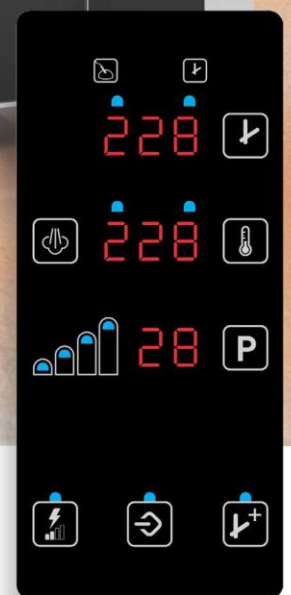
HTB-5 / HTB-8 / HTB-10

FIN-BAKE

FB5-D digital / FB8-D digital



- HTB -



- DIGITAL -








fines

HTB / FIN-BAKE - standard units

UNIT-1	UNIT -2	UNIT -3	UNIT -4
<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-5 - Rack HTB-CU10/90 	<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-5 - Prover HTB16-D 	<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-8 - Rack HTB-CU10/90 	<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-8 - Prover HTB16-D
			

HTB / FIN-BAKE - standard units

UNIT -5	UNIT -6	UNIT -7	UNIT -8
<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-5 - Conv.oven HTB-5 - Prover HTB-CU6/50 	<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-5 - Conv.oven HTB-8 - Rack special height 	<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-5 - Conv.oven HTB-10 - Rack special height 	<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-5 - Deck oven FD64/1-D II - Prover HTB10-D
			

FIN-BAKE - II		CONVECTION OVENS – 5 trays 60x40	
Draw	Code	Title	
 <p>Picture shows RIGHT DOOR OPENING</p>	<p>100-307</p> <p>100-310</p>	<p><u>Convection oven FB5-D II digital</u> RIGHT DOOR OPENING</p> <p><u>Convection oven FB5-DL II digital</u> LEFT DOOR OPENING on special request !</p> <p>TECHNICAL DETAILS: Tray capacity: 5x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=830, H=750 mm Connection power: 13,0 kW Electric supply: 400 V, 3N~ / 50 Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=100 mm Weight: 126 kg</p> <p>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;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>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, 3N~ / 50Hz</p>	

OTHER EQUIPMENT - FIN-BAKE-II	
PROVERS (HTB line)	page 20, 21
NEUTRAL RACKS (HTB line)	page 22
HOODS (HTB line)	page 23

FIN-BAKE - II		CONVECTION OVENS – 8 trays 60x40	
Draw	Code	Title	
 <p>Picture shows RIGHT DOOR OPENING</p>	<p>100-308</p> <p>100-311</p>	<p><u>Convection oven FB8-D II digital</u> RIGHT DOOR OPENING</p> <p><u>Convection oven FB8-DL II digital</u> LEFT DOOR OPENING on special request !</p> <p>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: 400 V, 3N~ / 50 Hz Temperature: max. 260°C Water supply: R 3/4" Water outlet: d=100 mm Weight: 157 kg</p> <p>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;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>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, 3N~ / 50Hz</p>	





OTHER EQUIPMENT - FIN-BAKE-II	
PROVERS (HTB line)	page 20, 21
NEUTRAL RACKS (HTB line)	page 22
HOODS (HTB line)	page 23

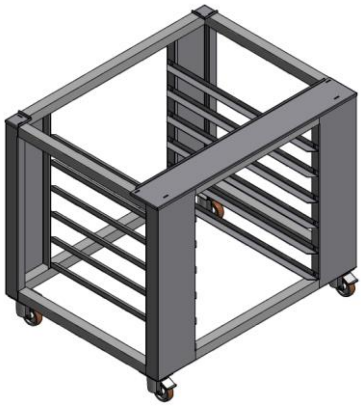
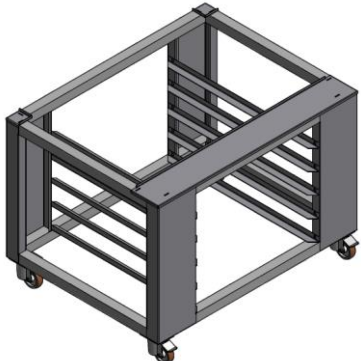
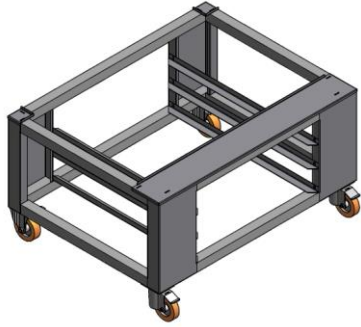
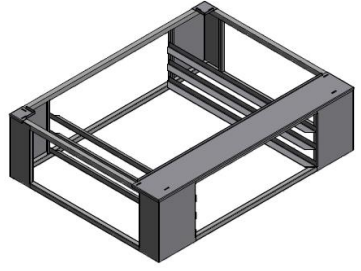
HTB		CONVECTION OVENS – 5 trays 60x40	
Draw	Code	Title	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN SAMPLES</p> 	<p>100-301</p> <p>100-304</p>	<p><u>Convection oven HTB-5</u> RIGHT DOOR OPENING</p> <p><u>Convection oven HTB-5L</u> LEFT DOOR OPENING on special request !</p> <p>TECHNICAL DETAILS: Tray capacity: 5x (60x40) cm Tray distance: 90 mm Dim.: W=980, D=840, H=750 mm Steam generator power: 1,5 kW Connection power: 14,5 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</p> <p>DESCRIPTION: LCD color touch screen size 480x800 dpi; 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, quantity of steam, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; double independent steam.generator (CON/INT); CON steaming system – ventilator water inject.; INT steaming system – preheated generator; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; PID electronic heater regulation; USB connection; LAN ethernet communication;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>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, 3N~ / 50Hz</p>	



HTB		CONVECTION OVENS – 8 trays 60x40	
Draw	Code	Title	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN SAMPLES</p> 	<p>100-302</p> <p>100-305</p> 	<p>Convection oven HTB-8 RIGHT DOOR OPENING</p> <p>Convection oven HTB-8 L LEFT DOOR OPENING on special request !</p> <p>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</p> <p>DESCRIPTION: LCD color touch screen size 480x800 dpi; 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, quantity of steam, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; double independent steam.generator (CON/INT); CON steaming system – ventilator water inject.; INT steaming system – preheated generator; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; PID electronic heater regulation; USB connection; LAN ethernet communication;</p>	
		<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>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, 3N~ / 50Hz</p>

HTB		CONVECTION OVENS – 10 trays 60x40	
Draw	Code	Title	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN SAMPLES</p> 	<p>100-303</p> <p>100-306</p>	<p><u>Convection oven HTB-10</u> RIGHT DOOR OPENING</p> <p><u>Convection oven HTB-10 L</u> LEFT DOOR OPENING on special request !</p> <p>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 power: 22,0 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</p> <p>DESCRIPTION: LCD color touch screen size 480x800 dpi; 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, quantity of steam, flap position and air refresh;</i> pictograms graphic program selection; baking time prolongation direct button; double independent steam.generator (CON/INT); CON steaming system – ventilator water inject.; INT steaming system – preheated generator; ventilator-stop during steaming process; 10 ventilator speeds selection; electronic motor-ventilator brake; automatic interior cleaning system; automatic motorised chamber refresh function; automatic motorised chimney flap; reversible fan rotation (left/right); automatic preheating and cooling; PID electronic heater regulation; USB connection; LAN ethernet communication;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>EXTRA EQUIPMENT: 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, 3N~ / 50Hz</p>	

HTB	PROVERS		
Draw	Code	Title	
	100-320 	<u>Prover HTB16-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	
	100-322 	<u>Prover HTB10-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	

HTB	PROVERS		
Draw	Code	Title	
	<p>100-321</p> 	<p><u>Prover HTB16-D digital</u></p> <p>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</p> <p>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;</p>	
	<p>100-323</p> 	<p><u>Prover HTB10-D digital</u></p> <p>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</p> <p>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;</p>	

HTB	NEUTRAL RACKS		
Draw	Code	Title	
	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;	
	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;	
	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;	
	100-344	<u>Neutral rack HTB-CE</u> H=27cm TECHNICAL DETAILS: Tray capacity: 3x (60x40) cm Dim.: W=980, D=750, H=270 mm Weight: 18 kg DESCRIPTION: material INOX - AISI 304 (1.4301);	

HTB	HOODS		
Draw	Code	Title	
	100-331	<p><u>Hood ventilation HTB-HV</u></p> <p>TECHNICAL DETAILS: Dim.: W=980, D=1040, H=340 mm Connection power: 120 W Electric supply: 230V~ / 50Hz Weight: 24 kg</p> <p>DESCRIPTION: double ventilator speed; reconnection to high speed during opening doors; material INOX - AISI 304 (1.4301);</p>	
	100-330	<p><u>Hood condenser HTB-HK</u></p> <p>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</p> <p>DESCRIPTION: Efficiency of condensation up to 88-94%; Twin cooler condenser; material INOX - AISI 304 (1.4301);</p>	



Deck bakery ovens

FIN-DEKO

FD-64 Manual / Digital

FD-68 Manual / Digital



- MANUAL -








- DIGITAL -

FIN-DEKO - standard units





UNIT-1	UNIT-2	UNIT-3	UNIT-4
<ul style="list-style-type: none"> - Hood HTB - Deck oven FD 68/2-D II - Rack FD-68/90 	<ul style="list-style-type: none"> - Hood HTB - Deck oven FD 68/2-M II - Prover HTB16-M - Prover extension 	<ul style="list-style-type: none"> - Hood HTB - Deck oven FD 68/3-D II - Rack FD-68/75 	<ul style="list-style-type: none"> - Hood HTB - Deck oven FD 68/3-M II - Prover HTB10-M - Prover extension
			

FIN-DEKO – combinations with convection ovens





UNIT-5	UNIT-6		
<ul style="list-style-type: none"> - Hood HTB - Conv.oven FD5-D II - Deck oven FD64/1-M II - Prover HTB10-M 	<ul style="list-style-type: none"> - Hood HTB - Conv.oven HTB-5 - Deck oven FD64/1-D II - Prover HTB10-D 		
			

FIN-DEKO - II		DECK BAKERY OVENS FD64-M II manual																																	
Draw	Code	Title																																	
	100-351 100-353	Modul deck FD64-M II manual Modul frame FD64-B II (top + bottom part)																																	
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FD64/3-M II	3 x	1 x																																	
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OTHER EQUIPMENT - FIN-DEKO FD64 II	
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NEUTRAL RACKS for FD64 II (HTB line)	page 22
HOODS for FD64 II (HTB line)	page 23

FIN-DEKO - II		DECK BAKERY OVENS FD64-D II digital																																	
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	100-350 100-353	Modul deck FD64-D II digital Modul frame FD64-B II (top + bottom part)																																	
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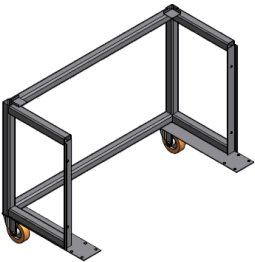
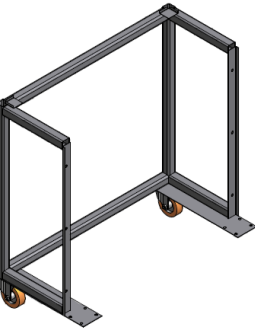
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NEUTRAL RACKS for FD64 II (HTB line)	page 22
HOODS for FD64 II (HTB line)	page 23

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FIN-DEKO - II		NEUTRAL RACKS for FD68 II	
Draw	Code	Title	
	100-370	<u>Neutral rack FD-68/90 II</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;	
	100-371	<u>Neutral rack FD-68/75 II</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;	
	100-373	<u>Prover extension FD-HTB10 II</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 II</u> H=90cm TECHNICAL DETAILS: Dim.: W=980, D=415, H=905 mm Weight: 14 kg DESCRIPTION: material INOX - AISI 304 (1.4301);	



Pizza ovens

PIZZA ES-660

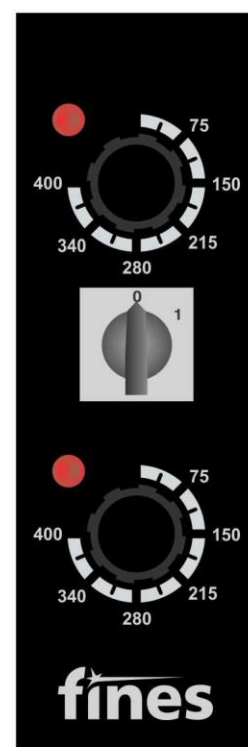
Digital / Manual

PIZZA ET-990

Digital









- DIGITAL -







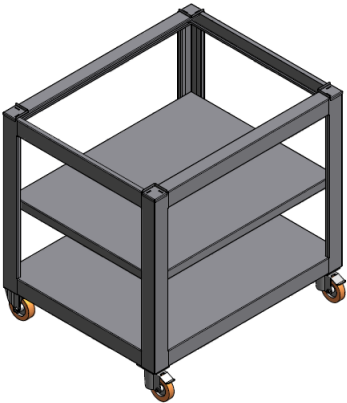
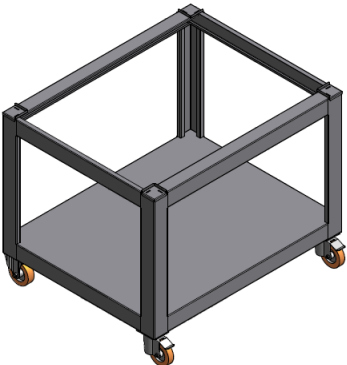
- MANUAL -

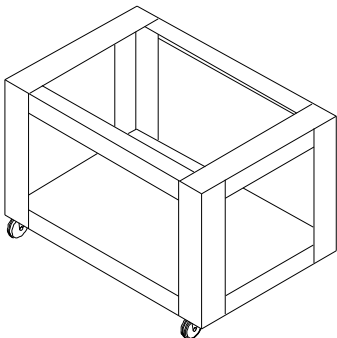
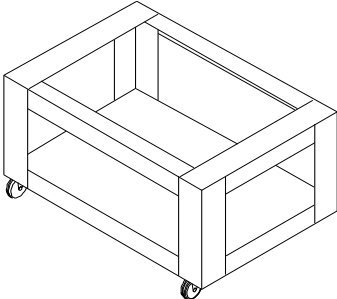
PIZZA ES 660		PIZZA OVENS	
Draw	Code	Title	
	<p>100-91</p> 	<p><u>Pizza oven ES 660-1 MANUAL</u></p> <p>TECHNICAL DETAILS: Capacity: 1x 4 pizzas / 330 mm Baking surface/deck: 680x680 mm Opening door height: 15 cm Outside dim.: W=960 x D=840 x H=490 mm Connection power: 4,8 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 400°C Weight: 110 kg</p> <p>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;</p>	
	<p>100-121</p> 	<p><u>Pizza oven ES 660-1 DIGITAL</u></p> <p>TECHNICAL DETAILS: Capacity: 1x 4 pizzas / 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</p> <p>DESCRIPTION: Electronic temperature controll; 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;</p>	

PIZZA ES 660		PIZZA OVENS	
Draw	Code	Title	
	100-92 	<u>Pizza oven ES 660-2 MANUAL</u> TECHNICAL DETAILS: Capacity: 2x 4 pizzas / 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 pizzas / 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 controll; 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 ES 660		PIZZA OVENS	
Draw	Code	Title	
	100-93 	<u>Pizza oven ES 660-3 MANUAL</u> TECHNICAL DETAILS: Capacity: 3x 4 pizzas / 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: 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;	
	100-123 	<u>Pizza oven ES 660-3 DIGITAL</u> TECHNICAL DETAILS: Capacity: 3x 4 pizzas / 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 controll; 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 ET 990		PIZZA OVENS	
Draw	Code	Title	
	100-71 	<u>Pizza oven ET 990-1 DIGITAL</u> TECHNICAL DETAILS: Capacity: 1x 6 pizzas / 330 mm Baking surface/deck: 995x710 mm Opening door height: 18 cm Outside dim.: W=1350 x D=1000 x H=600 mm Connection power: 7,2 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 400°C Weight: 160 kg DESCRIPTION: Electronic temperature controll; 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; double 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;	
	100-72 	<u>Pizza oven ET 990-2 DIGITAL</u> TECHNICAL DETAILS: Capacity: 2x 6 pizzas / 330 mm Baking surface/deck: 995x710 mm Opening door height: 18 cm Outside dim.: W=1350 x D=1000 x H=1000 mm Connection power: 14,4 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 400°C Weight: 280 kg DESCRIPTION: Electronic temperature controll; 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; double 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 ES 660		NEUTRAL RACKS	
Draw	Code	Title	
	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;	

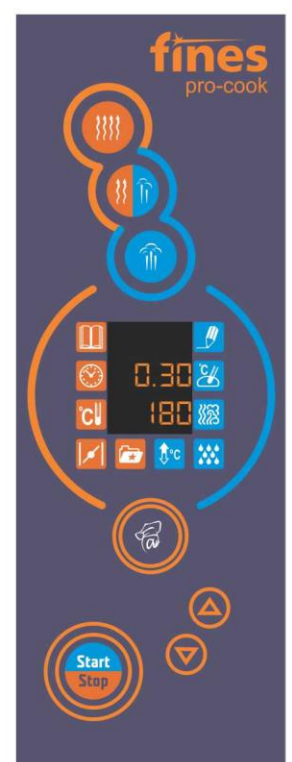
PIZZA ET 990		NEUTRAL RACKS	
Draw	Code	Title	
	100-75	<u>Neutral rack ET-OP1</u> TECHNICAL DETAILS: Dim.: W=1350, D=950, H=860 mm Weight: 50 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes;	
	100-76	<u>Neutral rack ET-OP2</u> TECHNICAL DETAILS: Dim.: W=1350, D=950, H=690 mm Weight: 40 kg DESCRIPTION: material INOX - AISI 304 (1.4301); wheels with brakes;	





Gastronomy Combi Ovens



PRO-COOK



Electric / Gas





PRO-COOK		COMBI OVENS electric	
Draw	Code	Title	
	638-01 	<u>Combi oven PRO-COOK F-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=644, H=575 mm Connection power: 4,9 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 65 kg DESCRIPTION: MANUAL / PROGRAM operation; steam production – INJECTION direct system; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; reversible ventilator rotation (left/right); touch digital control display; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;	
	--- --- --- ---	EXTRA EQUIPMENT: Core probe Hand shower Motorised flap valve Optional electric supply 230V, 3N~ / 50Hz	

PRO-COOK		COMBI OVENS electric	
Draw	Code	Title	
	638-02 	<u>Combi oven PRO-COOK F-611 i (injection)</u> TECHNICAL DETAILS: Tray capacity: 6x GN 1/1 Tray distance: 65 mm Capacity of meals: 50 - 150 Dim.: W=933, D=863, H=786 mm Connection power: 10,2 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 110 kg DESCRIPTION: MANUAL / PROGRAM operation; steam production – INJECTION direct system; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Left hand opening Optional electric supply 230V, 3N~ / 50Hz Hood condenser Adapter for 2xGN1/2 or 3xGN1/3 Tray holders for EN 60x40 cm	

PRO-COOK		COMBI OVENS electric	
Draw	Code	Title	
	638-17 	<u>Combi oven PRO-COOK F-611 b (boiler + injection)</u> TECHNICAL DETAILS: Tray capacity: 6x GN 1/1 Tray distance: 65 mm Capacity of meals: 50 - 150 Dim.: W=933, D=863, H=786 mm Connection power: 10,2 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 116 kg DESCRIPTION: MANUAL / PROGRAM operation; steam production – BOILER and INJECTION; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Left hand opening Optional electric supply 230V, 3N~ / 50Hz Hood condenser Adapter for 2xGN1/2 or 3xGN1/3 Tray holders for EN 60x40 cm	

PRO-COOK		COMBI OVENS electric	
Draw	Code	Title	
	638-03	<u>Combi oven PRO-COOK F-1011 i (injection)</u>	
		<p>TECHNICAL DETAILS: Tray capacity: 10x GN 1/1 Tray distance: 65 mm Capacity of meals: 150 - 250 Dim.: W=933, D=863, H=1046 mm Connection power: 17,6 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 132 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – INJECTION direct system; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p>	
	--- --- --- --- ---	<p>EXTRA EQUIPMENT: Left hand opening Optional electric supply 230V, 3N~ / 50Hz Hood condenser Adapter for 2xGN1/2 or 3xGN1/3 Tray holders for EN 60x40 cm</p>	

PRO-COOK		COMBI OVENS electric	
Draw	Code	Title	
	638-08 	<u>Combi oven PRO-COOK F-1011 b (boiler + injection)</u> TECHNICAL DETAILS: Tray capacity: 10x GN 1/1 Tray distance: 65 mm Capacity of meals: 150 - 250 Dim.: W=933, D=863, H=1046 mm Connection power: 17,6 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 138 kg DESCRIPTION: MANUAL / PROGRAM operation; steam production – BOILER and INJECTION; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;	
	--- --- --- --- ---	EXTRA EQUIPMENT: Left hand opening Optional electric supply 230V, 3N~ / 50Hz Hood condenser Adapter for 2xGN1/2 or 3xGN1/3 Tray holders for EN 60x40 cm	

PRO-COOK	COMBI OVENS electric	
Draw	Code	Title
	<p>638-04</p> 	<p><u>Combi oven PRO-COOK F-1221 i (injection)</u></p> <p>TECHNICAL DETAILS: Tray capacity: 12x GN 2/1 or 24x GN 1/1 Tray distance: 60 mm Capacity of meals: 400 - 600 Dim.: W=1105, D=997, H=1353 mm Connection power: 35 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 197 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – INJECTION direct system; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p> <p>STANDARD EQUIPMENT 1 pc. - Loading trolley 12 x GN 2/1 - 60 mm</p>
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>EXTRA EQUIPMENT: Optional electric supply 230V, 3N~ / 50Hz Loading trolley 12 x GN 2/1 - 60 mm Loading trolley 8 x GN 2/1 - 85 mm Banquet trolley for 70 plates Banquet trolley for 60 plates Thermo cover for banquet trolley</p>



PRO-COOK		COMBI OVENS electric	
Draw	Code	Title	
	638-18 	<u>Combi oven PRO-COOK F-1221 b (boiler + injection)</u>	
		<p>TECHNICAL DETAILS: Tray capacity: 12x GN 2/1 or 24x GN 1/1 Tray distance: 60 mm Capacity of meals: 400 - 600 Dim.: W=1105, D=997, H=1353 mm Connection power: 35 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 207 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – BOILER and INJECTION; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p> <p>STANDARD EQUIPMENT 1 pc. - Loading trolley 12 x GN 2/1 - 60 mm</p>	
	--- --- --- --- ---	EXTRA EQUIPMENT: Optional electric supply 230V, 3N~ / 50Hz Loading trolley 12 x GN 2/1 - 60 mm Loading trolley 8 x GN 2/1 - 85 mm Banquet trolley for 70 plates Banquet trolley for 60 plates Thermo cover for banquet trolley	

PRO-COOK	COMBI OVENS electric	
Draw	Code	Title
	638-05	<p><u>Combi oven PRO-COOK F-2011 i (injection)</u></p> <p>TECHNICAL DETAILS: Tray capacity: 20x GN 1/1 Tray distance: 60 mm Capacity of meals: 400 - 600 Dim.: W=948, D=871, H=1824 mm Connection power: 35 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 221 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – INJECTION direct system; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p> <p>STANDARD EQUIPMENT: 1 pc. - Loading trolley 20 x GN 1/1 - 60 mm</p>
	--- --- --- --- ---	<p>EXTRA EQUIPMENT: Optional electric supply 230V, 3N~ / 50Hz Loading trolley 20 x GN 1/1 - 60 mm Loading trolley 15 x GN 1/1 - 85 mm Banquet trolley for 59 plates Banquet trolley for 48 plates Thermo cover for banquet trolley</p>


PRO-COOK	COMBI OVENS electric	
Draw	Code	Title
	638-14	<p><u>Combi oven PRO-COOK F-2011 b (boiler + injection)</u></p> <p>TECHNICAL DETAILS: Tray capacity: 20x GN 1/1 Tray distance: 60 mm Capacity of meals: 400 - 600 Dim.: W=948, D=871, H=1824 mm Connection power: 35 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 233 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – BOILER and INJECTION; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p> <p>STANDARD EQUIPMENT: 1 pc. - Loading trolley 20 x GN 1/1 - 60 mm</p>
	--- --- --- --- ---	<p>EXTRA EQUIPMENT: Optional electric supply 230V, 3N~ / 50Hz Loading trolley 20 x GN 1/1 - 60 mm Loading trolley 15 x GN 1/1 - 85 mm Banquet trolley for 59 plates Banquet trolley for 48 plates Thermo cover for banquet trolley</p>

PRO-COOK		COMBI OVENS electric	
Draw	Code	Title	
	638-07	<p><u>Combi oven PRO-COOK F-2021 i (injection)</u></p> <p>TECHNICAL DETAILS: Tray capacity: 20x GN 2/1 or 40x GN 1/1 Tray distance: 60 mm Capacity of meals: 500 - 900 Dim.: W=1105, D=996, H=1819 mm Connection power: 59 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 330 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – INJECTION direct system; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p> <p>STANDARD EQUIPMENT: 1 pc. - Loading trolley 20 x GN 2/1 - 60 mm</p>	
	---	<p>EXTRA EQUIPMENT: Optional electric supply 230V, 3N~ / 50Hz Loading trolley 20 x GN 2/1 - 60 mm Loading trolley 15 x GN 2/1 - 85 mm Banquet trolley for 118 plates Banquet trolley for 96 plates Thermo cover for banquet trolley</p>	

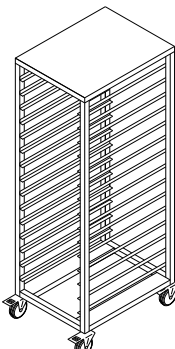
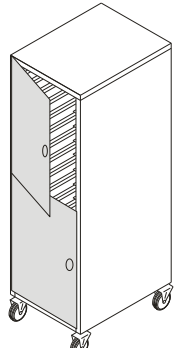
PRO-COOK	COMBI OVENS electric	
Draw	Code	Title
	638-13	<p><u>Combi oven PRO-COOK F-2021 b (boiler + injection)</u></p> <p>TECHNICAL DETAILS: Tray capacity: 20x GN 2/1 or 40x GN 1/1 Tray distance: 60 mm Capacity of meals: 500 - 900 Dim.: W=1105, D=996, H=1819 mm Connection power: 59 kW Electric supply: 400V, 3N~ / 50Hz Temperature: max. 300°C Water supply: R 3/4" Water outlet: d=50 mm Weight: 344 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – BOILER and INJECTION; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p> <p>STANDARD EQUIPMENT: 1 pc. - Loading trolley 20 x GN 2/1 - 60 mm</p>
	--- --- --- --- ---	<p>EXTRA EQUIPMENT: Optional electric supply 230V, 3N~ / 50Hz Loading trolley 20 x GN 2/1 - 60 mm Loading trolley 15 x GN 2/1 - 85 mm Banquet trolley for 118 plates Banquet trolley for 96 plates Thermo cover for banquet trolley</p>

PRO-COOK	COMBI OVENS Gas	
Draw	Code	Title
	638-12 	<p><u>Combi oven PRO-COOK Gas F-611 iG (injection)</u></p> <p>TECHNICAL DETAILS: Tray capacity: 6x GN 1/1 Tray distance: 65 mm Capacity of meals: 50 - 150 Dim.: W=933, D=863, H=926 mm Connection el. power: 0,3 kW Electric supply: 230V~ / 50Hz Gas consumption: 1,3 m3/h Heat power: 13,0 kW Temperature: max. 300°C Water supply: R 3/4" Gas connection: R 3/4" Water outlet: d=50 mm Weight: 132 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – INJECTION direct system; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p>
	--- --- --- --- ---	EXTRA EQUIPMENT: Left hand opening Optional electric supply 230V, 3N~ / 50Hz Hood condenser Adapter for 2xGN1/2 or 3xGN1/3 Tray holders for EN 60x40 cm

PRO-COOK	COMBI OVENS Gas		
Draw	Code	Title	
	<p>638-09</p> 	<p><u>Combi oven PRO-COOK Gas F-1011 iG (injection)</u></p> <p>TECHNICAL DETAILS: Tray capacity: 10x GN 1/1 Tray distance: 65 mm Capacity of meals: 150 - 250 Dim.: W=933, D=863, H=1186 mm Connection el. power: 0,8 kW Electric supply: 230V~ / 50Hz Gas consumption: 1,9 m3/h Heat power: 18,0 kW Temperature: max. 300°C Water supply: R 3/4" Gas connection: R 3/4" Water outlet: d=50 mm Weight: 154 kg</p> <p>DESCRIPTION: MANUAL / PROGRAM operation; steam production – INJECTION direct system; automatic interior active cleaning system; 5 cleaning programs; 99 programs / 9 baking steps; 5 speed ventilator with electronic brake; electronic ventilator brake during opening doors; reversible ventilator rotation (left/right); touch digital control display; temperature core probe; motorized flap valve; humidity function for baking bread; Automatic preheating and cooling system; USB plug-in; LAN internet communication channel; WSS – water saving system; ECO logic – optimised energy savings; Water shower with electromagnetic valve;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>EXTRA EQUIPMENT: Left hand opening Optional electric supply 230V, 3N~ / 50Hz Hood condenser Adapter for 2xGN1/2 or 3xGN1/3 Tray holders for EN 60x40 cm</p>	

PRO-COOK	NEUTRAL RACKS		
Draw	Code	Title	
	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;	


TROLLEYS

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

WATER FILTERS and CARTRIDGES

WATER FILTER	BRITA cartridge water systems	
Draw	Code	Title
	623-04	<p><u>BRITA WATER FILTER SYSTEM</u> <u>Aqua Quell PURITY 1200 CLEAN</u></p> <p>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)</p> <p>Electronic water counter is included in the price !</p>
	623-01	<p><u>BRITA WATER FILTER SYSTEM</u> <u>Aqua Quell PURITY 1200</u></p> <p>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)</p>




WATER FILTER		BRITA cartridge water systems	
Draw	Code	Title	
	623-02	<u>BRITA WATER FILTER SYSTEM 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)	
	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;	

WATER FILTER		DE VECCHI automatic regeneration	
Draw	Code	Title	
	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 and PANS

TRAYS size 40x40 cm - for pastry and bakery -			
Code	Title		
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 -			
Code	Title		
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 -			
Code	Title		
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 - SHELVE FOR CHICKENS GN1/1		
PIZZA PANS - for pizzerias -			
Code	Title		
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

CLEANING AGENTS		
Draw	Code	Title
	638-02001	<p><u>Cleaning agent FINES PRO-CLEAN</u></p> <p>Cleaning powder detergent for automatic cleaning.</p> <p>It can be used only for the FINES ovens with programed automatic cleaning function:</p> <ul style="list-style-type: none"> - FINES PRO-COOK combi-ovens - FINES HTB bakery ovens <p>Packed: 40 pcs / 10 g</p>
	644-02002	<p><u>Cleaning agent FINES Moroto GX500</u></p> <p>Liquid cleaner for removing resistant and burned stains ;</p> <p>For cleaning professional ovens, grills and other equipment in gastronomy, bakery and pastry ;</p> <p>Packed: 10 liters</p>
	644-01002	<p><u>Cleaning agent FINES Moroto MX200</u></p> <p>Universal disinfectant liquid cleaner for cleaning grease ;</p> <p>For cleaning professional ovens, grills and other equipment in gastronomy, bakery and pastry ;</p> <p>Packed: 10 liters</p>