

CATALOGUE 2020



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 officially 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.

NOT INCLUDED IN THE PRICES

- Delivery and installation of the products
- Yearly maintenance service inspection by the authorised FINES service

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.

FINES

FINEST BAKING TECHNOLOGY



FINES





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PRETZEL


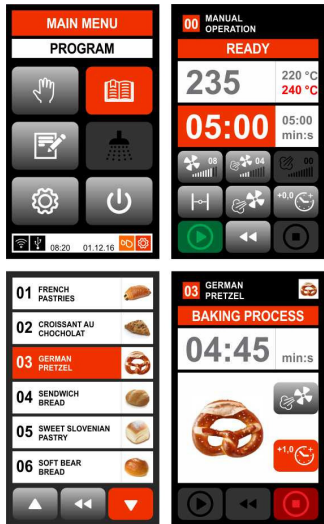

BAKING PROCESS


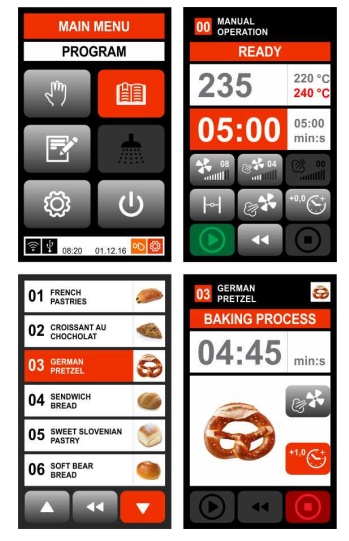
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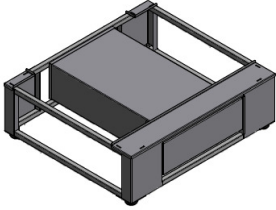
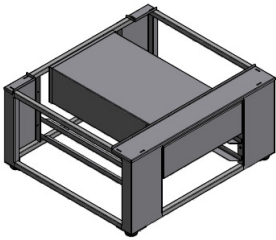
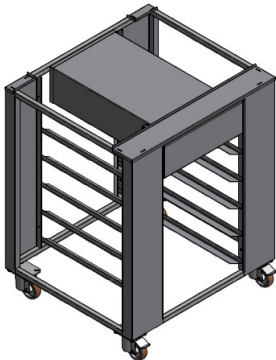
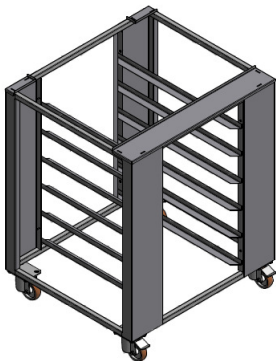


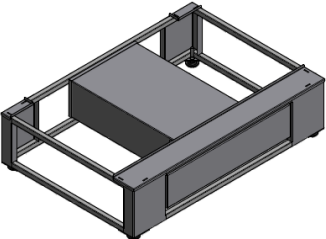
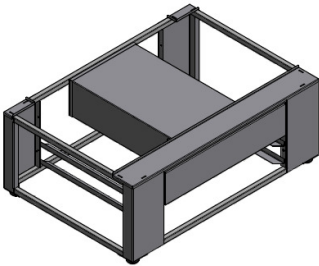
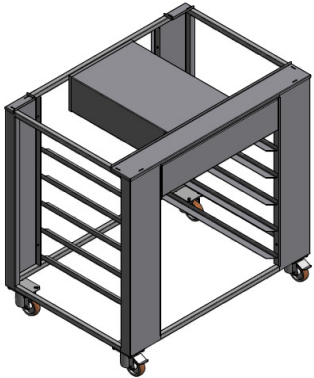
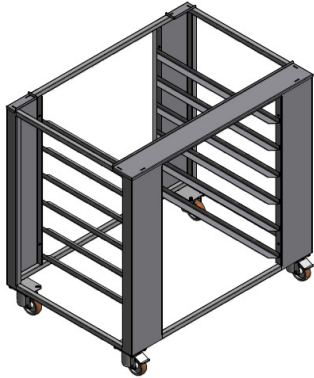
HTB mini

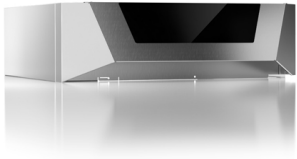

HTB mini – standard units			
UNIT-1	UNIT-2	UNIT-3	UNIT-4
Hood FBM-K60 Conv.oven HTBM-60 Rack FBM-605/90WT	Hood FBM-K60 Conv.oven HTBM-60 Conv.oven HTBM-60 Rack FBM-605/90WT	Hood FBM-K40 Conv.oven HTBM-40 Rack FBM-405/90WT	Hood FBM-K40 Conv.oven HTBM-40 Conv.oven HTBM-40 Rack FBM-405/90WT
			

HTB mini		CONVECTION OVENS MINI-40	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-161</p> 	<p>Convection oven HTBM-40 RIGHT DOOR OPENING</p> <p>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</p> <p>STANDARD FEATURES 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;</p> <p>USB data transfer; LAN ethernet communication;</p>	
		<p>OPTIONAL EQUIPMENT</p> <ul style="list-style-type: none"> — Color front design »Ultimate Premium« — 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	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-160</p> <p>100-162</p>	<p><u>Convection oven HTBM-60</u> RIGHT DOOR OPENING</p> <p><u>Convection oven HTBM-60 L</u> LEFT DOOR OPENING</p>	<p>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</p> <p>STANDARD FEATURES 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;</p> <p>USB data transfer; LAN ethernet communication;</p>
		<p>OPTIONAL EQUIPMENT</p> <ul style="list-style-type: none"> — Color front design »Ultimate Premium« — 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 	

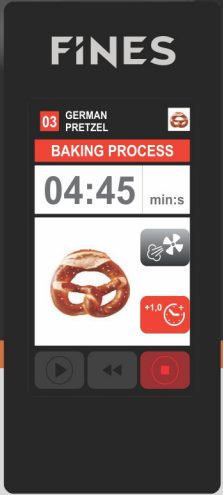
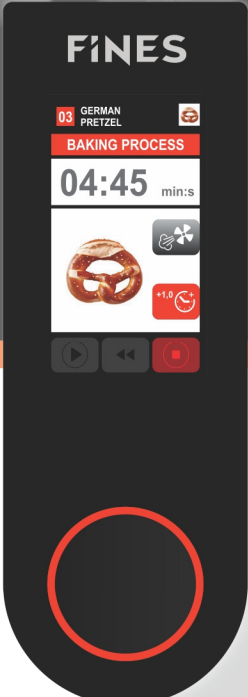
FIN-BAKE mini	NEUTRAL RACKS for MINI-40	
Draw	Article Nr.	Article name / description
	100-216	<p>Neutral rack FBM-400/20 WT H=20 cm</p> <p>TECHNICAL DETAILS Water container capacity: 10 liters Dim.: W=730, D=650, H=200 mm Weight: 15 kg</p> <p>STANDARD FEATURES Integrated water container WT material INOX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

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





FIN-BAKE mini	HOODS for MINI	
Draw	Article Nr.	Article name / description
	100-208	<p><u>Hood condenser FBM-K40</u></p> <p>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</p> <p><u>Hood is electrically connected into the oven !</u></p> <p>STANDARD FEATURES Steam condenser efficiency 88-94% material INOX - AISI 304 (1.4301)</p> <p>Color front design »Ultimate Premium«</p>
	100-206	<p><u>Hood condenser FBM-K60</u></p> <p>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</p> <p><u>Hood is electrically connected into the oven !</u></p> <p>STANDARD FEATURES Steam condenser efficiency 88-94% material INOX - AISI 304 (1.4301)</p> <p>Color design »Ultimate Premium«</p>

FINES


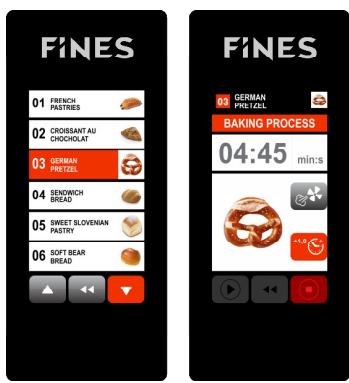
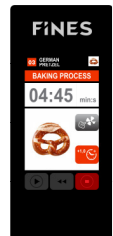
FINEST BAKING TECHNOLOGY


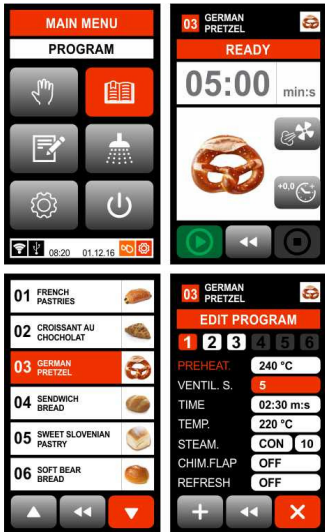



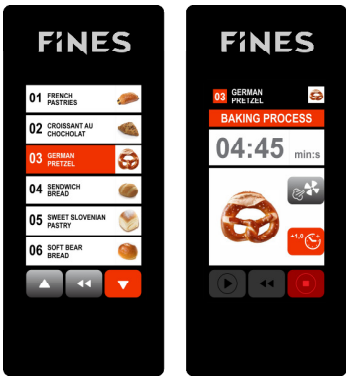
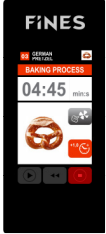
HTB
FIN-BAKE


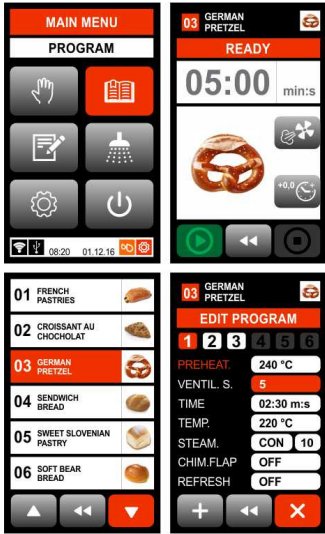
HTB / FIN-BAKE – standard units			
UNIT-1	UNIT-2	UNIT-3	UNIT-4
Hood HTB Conv.oven HTB-5 Rack HTB-CU10/90	Hood HTB Conv.oven HTB-5 Prover HTBP16	Hood HTB Conv.oven HTB-8 Rack HTB-CU10/90	Hood HTB Conv.oven HTB-8 Prover HTBP16
			


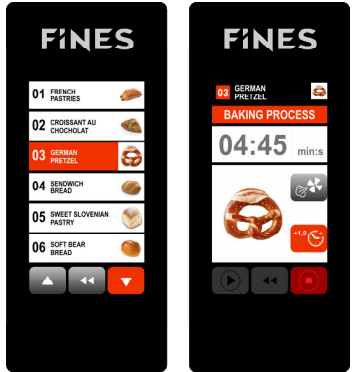
HTB / FIN-BAKE – standard units			
UNIT-5	UNIT-6	UNIT-7	UNIT-8
Hood HTB Conv.oven HTB-5 Conv.oven HTB-5 Rack HTB-CU6/50	Hood HTB Conv.oven HTB-5 Conv.oven HTB-8 Rack customised	Hood HTB Conv.oven HTB-5 Conv.oven HTB-10 Rack customised	Hood HTB Conv.oven FB5-D II Deck oven FD64/1 Prover HTBP10
			


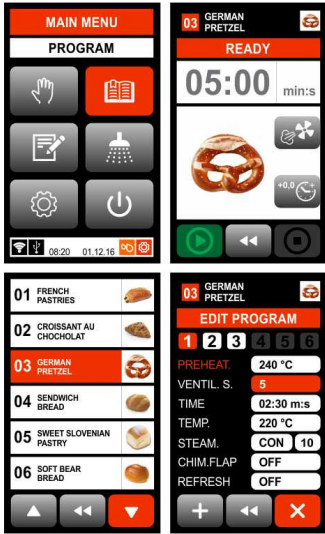
FIN-BAKE Smart		CONVECTION OVENS FB5-S Smart	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-601</p> 	<p>Convection oven FB5-S Smart RIGHT DOOR OPENING <i>LEFT DOOR OPENING (Optional)</i></p> <p>TECHNICAL DETAILS Tray capacity: 5x (60x40) cm / 90 mm <i>SPECIAL TRAY CAPACITY 6x (60x40) cm / 75 mm (Optional)</i></p> <p>Dim.: W=980, D=840, H=750 mm Connection power: 11,9 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</p> <p>STANDARD FEATURES 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 intensity, 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; Automatic motorised chimney flap; Reversible fan rotation (left/right); Automatic preheating and cooling; Timer function for switching ON of the oven;</p> <p>LED interior lighting; USB data transfer; LAN ethernet communication;</p>	
		<p>OPTIONAL EQUIPMENT</p> <ul style="list-style-type: none"> — Automatic cleaning system »FIN-CLEAN« — Tray holders 6x (60x40) cm / 75mm »FB5/6-S« — Color front design »Ultimate Premium« — LEFT door opening (handle on the right side) — Double oven connection kit — Optional electric supply 230V/3/50Hz 	



HTB		CONVECTION OVENS HTB-5	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-301</p> <p>100-304</p>	<p>Convection oven HTB-5 RIGHT DOOR OPENING</p> <p>Convection oven HTB-5L LEFT DOOR OPENING</p> <p>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</p> <p>STANDARD FEATURES 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: <ul style="list-style-type: none"> - 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;</p>	
		<p>—</p> <p>—</p> <p>—</p> <p>-</p>	<p>OPTIONAL EQUIPMENT <i>Color front design »Ultimate Premium«</i> Tray holders for 5x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz</p>

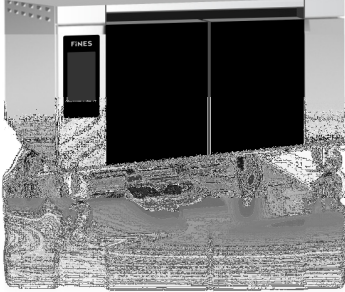


FIN-BAKE Smart		CONVECTION OVENS FB8-S Smart	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-602</p> 	<p>Convection oven FB8-S Smart RIGHT DOOR OPENING <i>LEFT DOOR OPENING (Optional)</i></p> <p>TECHNICAL DETAILS Tray capacity: 8x (60x40) cm / 90 mm <i>SPECIAL TRAY CAPACITY 10x (60x40) cm / 72 mm (Optional)</i></p> <p>Dim.: W=980, D=840, H=1020 mm Connection power: 15,9 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</p> <p>STANDARD FEATURES 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 intensity, 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; Automatic motorised chimney flap; Reversible fan rotation (left/right); Automatic preheating and cooling; Timer function for switching ON of the oven;</p> <p>LED interior lighting; USB data transfer; LAN ethernet communication;</p>	
		<p>OPTIONAL EQUIPMENT</p> <ul style="list-style-type: none"> — Automatic cleaning system »FIN-CLEAN« — Tray holder 10x (60x40) cm / 72mm »FB8/10-S« — Color front design »Ultimate Premium« — LEFT door opening (handle on the right side) — Double oven connection kit — Optional electric supply 230V/3/50Hz 	

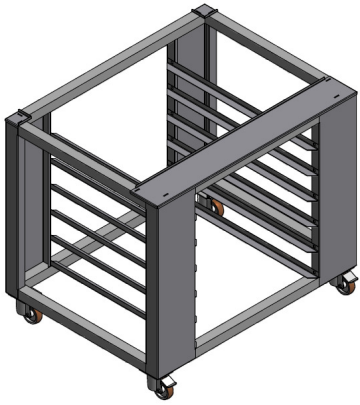
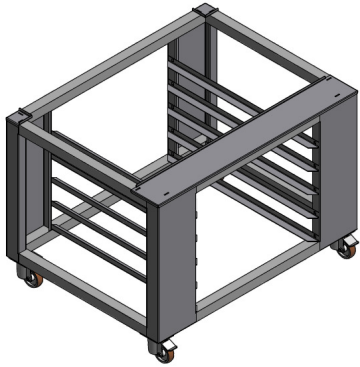
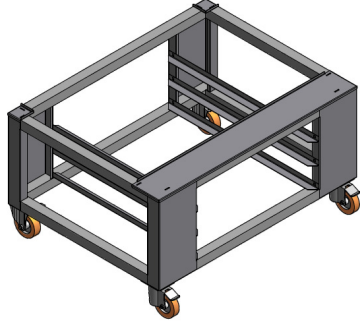
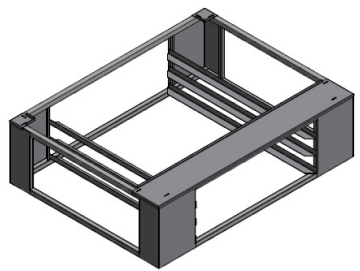
HTB		CONVECTION OVENS HTB-8	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-302</p> <p>100-305</p>	<p>Convection oven HTB-8 RIGHT DOOR OPENING</p> <p>Convection oven HTB-8 L LEFT DOOR OPENING</p> <p>TECHNICAL DETAILS Tray capacity: 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>STANDARD FEATURES 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: <ul style="list-style-type: none"> - 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;</p>	
		<p>—</p> <p>—</p> <p>-</p>	<p>OPTIONAL EQUIPMENT <i>Color front design »Ultimate Premium«</i> Tray holders for 8x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz</p>



FIN-BAKE Smart		CONVECTION OVENS FB10-S Smart	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	100-603	<p>Convection oven FB10-S Smart RIGHT DOOR OPENING <i>LEFT DOOR OPENING (Optional)</i></p> <p>TECHNICAL DETAILS Tray capacity: 10x (60x40) cm / 85 mm Tray distance: 85 mm Dim.: W=980, D=840, H=1150 mm Connection power: 22,9 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>STANDARD FEATURES 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 intensity, 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; Automatic motorised chimney flap; Reversible fan rotation (left/right); Automatic preheating and cooling; Timer function for auto.switch ON the oven;</p> <p>LED interior lighting; USB data transfer; LAN ethernet communication;</p>	
		<p>OPTIONAL EQUIPMENT</p> <ul style="list-style-type: none"> — Automatic cleaning system »FIN-CLEAN« — Color front design »Ultimate Premium« — LEFT door opening (handle on the right side) — Double oven connection kit — Optional electric supply 230V/3/50Hz 	

HTB		CONVECTION OVENS HTB-10	
Draw	Article Nr.	Article name / description	
 <p>Picture shows RIGHT DOOR OPENING</p> <p>LCD SCREEN PREVIEW</p> 	<p>100-303 Convection oven HTB-10 RIGHT DOOR OPENING</p> <p>100-306 Convection oven HTB-10 L LEFT DOOR OPENING</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 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</p> <p>STANDARD FEATURES 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: <ul style="list-style-type: none"> - 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;</p>	
		<p>—</p> <p>—</p> <p>—</p>	<p>OPTIONAL EQUIPMENT Color front design »Ultimate Premium« Tray holders for 10x GN 1/1 Double oven connection kit Optional electric supply 230V/3/50Hz</p>

HTBP		PROVERS - HTBP Manual																				
Draw		Article Nr.	Article name																			
 <p>HTBP10-M</p>  <p>HTBP16-M</p>	100-322	Prover HTBP10-M manual																				
	100-320	Prover HTBP16-M manual																				
	<p>TECHNICAL DETAILS Tray capacity: C (pcs) Tray distance: T (mm) Tray dimension: 60x40 cm Outside dim.: W x D x H (mm) Connection power: 1,2 kW Electric supply: 230V / 50Hz Temperature: max. 85°C Water supply: R 3/4" Weight: M (kg)</p> <table border="1"> <thead> <tr> <th></th> <th>HTBP10</th> <th>HTBP16</th> </tr> </thead> <tbody> <tr> <td>C: (pcs)</td> <td>10</td> <td>16</td> </tr> <tr> <td>T: (mm)</td> <td>65</td> <td>70</td> </tr> <tr> <td>W: (mm)</td> <td>980</td> <td>980</td> </tr> <tr> <td>D: (mm)</td> <td>825</td> <td>825</td> </tr> <tr> <td>H: (mm)</td> <td>655</td> <td>905</td> </tr> <tr> <td>M: (kg)</td> <td>75</td> <td>90</td> </tr> </tbody> </table> <p>STANDARD FEATURES 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;</p>			HTBP10	HTBP16	C: (pcs)	10	16	T: (mm)	65	70	W: (mm)	980	980	D: (mm)	825	825	H: (mm)	655	905	M: (kg)	75
	HTBP10	HTBP16																				
C: (pcs)	10	16																				
T: (mm)	65	70																				
W: (mm)	980	980																				
D: (mm)	825	825																				
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	Article Nr.	OPTIONAL EQUIPMENT																				
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HTBP		PROVERS - HTBP Smart																								
Draw	Article Nr.	Article name																								
 <p>HTBP10/60-S</p>  <p>HTBP16/80-S</p>  <p>HTBP20/95-S</p>	100-325	Prover HTBP10/60-S smart																								
	100-324	Prover HTBP16/80-S smart																								
	100-326	Prover HTBP20/95-S smart																								
	<p>TECHNICAL DETAILS Tray capacity: C (pcs) Tray dimension: 60x40 cm Tray distance: 70 mm Outside dim.: W x D x H (mm) Steam generator power: 1,2 kW Chamber heating power: 1,2 kW Connection power: 2,5 kW Electric supply: 230V / 50Hz Temperature: max. 50°C Water supply: R 3/4" Weight: M (kg)</p> <table border="1"> <thead> <tr> <th></th> <th>10/60</th> <th>16/80</th> <th>20/95</th> </tr> </thead> <tbody> <tr> <td>C: (pcs)</td> <td>10</td> <td>16</td> <td>20</td> </tr> <tr> <td>W: (mm)</td> <td>980</td> <td>980</td> <td>980</td> </tr> <tr> <td>D: (mm)</td> <td>840</td> <td>840</td> <td>840</td> </tr> <tr> <td>H: (mm)</td> <td>590</td> <td>800</td> <td>940</td> </tr> <tr> <td>M: (kg)</td> <td>90</td> <td>105</td> <td>115</td> </tr> </tbody> </table> <p>STANDARD FEATURES</p> <p>Functionality LCD, 7 inch color capacitive touch screen; MANUAL / PROGRAM operation; Electronic temp., time and steam adjustment; Automatic humidity controll up to 99%; Independent preheated steam generator; Inovative air circulation technology; Automatic preheating and cooling; Economic function for energy optimisation; LED interior lighting; Wheels with brakes;</p> <p>Connectivity USB data transfer; LAN ethernet communication;</p>				10/60	16/80	20/95	C: (pcs)	10	16	20	W: (mm)	980	980	980	D: (mm)	840	840	840	H: (mm)	590	800	940	M: (kg)	90	105
	10/60	16/80	20/95																							
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W: (mm)	980	980	980																							
D: (mm)	840	840	840																							
H: (mm)	590	800	940																							
M: (kg)	90	105	115																							
	Article Nr.	OPTIONAL EQUIPMENT																								
	---	Color front design »Ultimate Premium«																								

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

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

FINES

FINEST BAKING TECHNOLOGY



FINES

03 FRENCH RUSTIC BREAD





PRESS START




05:00 05:00
m:s










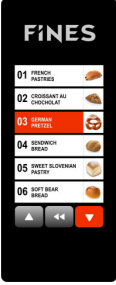
FINES





FIN-DEKO




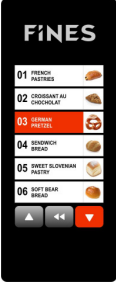
FIN-DEKO – standard units			
UNIT-1	UNIT-2	UNIT-3	UNIT-4
Hood HTB for FD68 Deck oven FD68/2 Rack FD-68/90	Hood HTB for FD68 Deck oven FD68/2 Prover HTBP16 Prover extension	Hood HTB for FD68 Deck oven FD68/3 Rack FD-68/75	Hood HTB for FD68 Deck oven FD68/3 Prover HTBP10 Prover extension
			

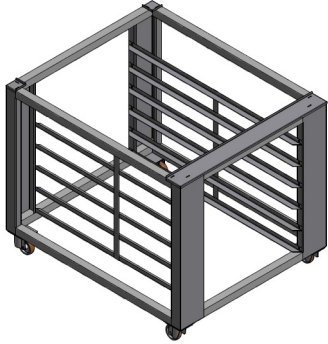
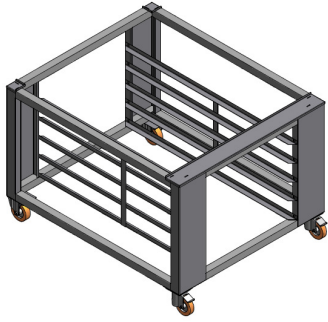
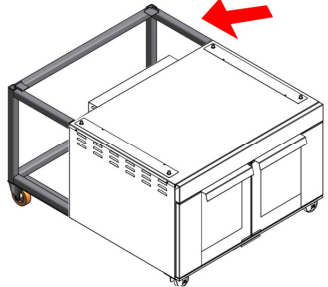
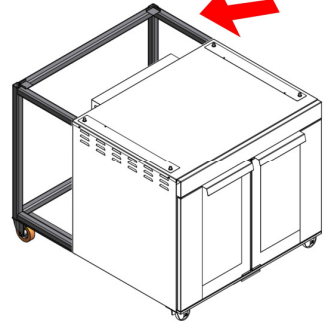
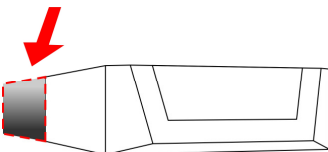
FIN-DEKO – standard units			
UNIT-5	UNIT-6	UNIT-7	
Hood HTB Conv.oven FB5-D Deck oven FD64/1 Prover HTBP10	Hood HTB Conv.oven HTB-5 Deck oven FD64/1 Prover HTBP10	Hood HTB for FD68 Deck oven FD68/4 Rack FD-68/50	
			




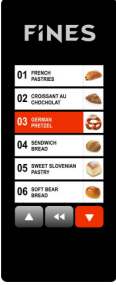
FIN-DEKO 64		DECK OVENS FD64 Manual (60x40)																																	
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	100-380 100-381 100-382	<u>Deck oven FD64/1-M manual</u> <u>Deck oven FD64/2-M manual</u> <u>Deck oven FD64/3-M manual</u>																																	
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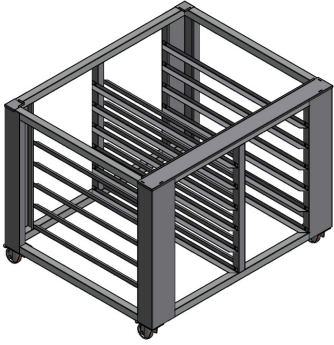
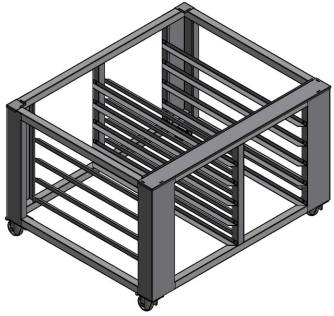


FIN-DEKO 64		DECK OVENS FD64 Smart (60x40)																																	
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	100-355 100-356 100-357	<u>Deck oven FD64/1-S smart</u> <u>Deck oven FD64/2-S smart</u> <u>Deck oven FD64/3-S smart</u>																																	
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FIN-DEKO 68		DECK OVENS FD68 Manual (60x80)																																	
Draw	Article Nr.	Article name / description																																	
	100-390 100-391 100-392	<u>Deck oven FD68/1-M manual</u> <u>Deck oven FD68/2-M manua</u> <u>Deck oven FD68/3-M manual</u>																																	
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FIN-DEKO 68		DECK OVENS FD68 Smart (60x80)																																	
Draw	Article Nr.	Article name / description																																	
	100-365 100-366 100-367	<u>Deck oven FD68/1-S smart</u> <u>Deck oven FD68/2-S smart</u> <u>Deck oven FD68/3-S smart</u>																																	
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M: (kg)	140	240	340																																
		STANDARD FEATURES 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;																																	
	---	Color front design » Ultimate Premium « <u>Ultimate premium design for FD68/1</u> ---																																	
	---	<u>Ultimate premium design for FD68/2</u> ---																																	
	---	<u>Ultimate premium design for FD68/3</u>																																	

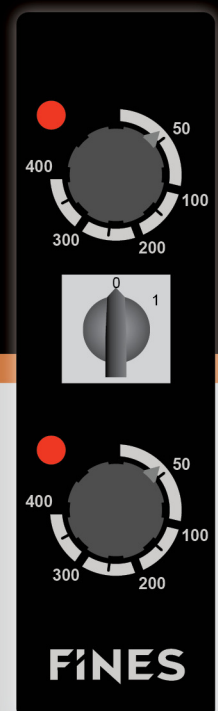
FIN-DEKO 68		RACKS for FD68 (60x80)	
Draw	Article Nr.	Article name / description	
	100-370	<u>Neutral rack FD-68/90</u> H=90cm TECHNICAL DETAILS Tray capacity: 12x (60x40) cm Dim.: W=980, D=1165, H=900 mm Weight: 34 kg STANDARD FEATURES material INOX - AISI 304 (1.4301); wheels with brakes; Color design »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 STANDARD FEATURES material INOX - AISI 304 (1.4301); wheels with brakes; Color 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 STANDARD FEATURES 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 STANDARD FEATURES material INOX - AISI 304 (1.4301)	
FIN-DEKO 68		HOOD for FD68 (60x80)	
	097-3600119 5	<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																																	
	100-558 100-559 100-560	<u>Deck oven FD86/1-S smart</u> <u>Deck oven FD86/2-S smart</u> <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>			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
	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																																
		STANDARD FEATURES 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;																																	
	---	Color front design » Ultimate Premium « --- <u>Ultimate premium design for FD86/1</u> --- <u>Ultimate premium design for FD86/2</u> --- <u>Ultimate premium design for FD86/3</u>																																	


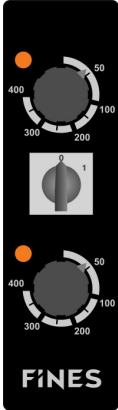


FIN-DEKO 86		RACKS for FD86 (80x60)	
Skica	Šifra	Naziv blaga in opis	
	100-572	<u>Neutral rack FD-86/90</u> H=90cm TECHNICAL DETAILS Tray capacity: 12x (60x40) cm Dim.: W=1165, D=950, H=900 mm Weight: 41 kg STANDARD FEATURES material INOX - AISI 304 (1.4301); wheels with brakes; Color front design »Ultimate 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 STANDARD FEATURES material INOX - AISI 304 (1.4301); wheels with brakes; Color 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 STANDARD FEATURES double ventilator speed; material INOX - AISI 304 (1.4301); Color 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 STANDARD FEATURES Efficiency of condensation up to 88-94%; Twin cooler condenser; material INOX - AISI 304 (1.4301); Color front design »Ultimate Premium«	


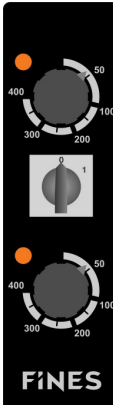


FINES


FINEST BAKING TECHNOLOGY

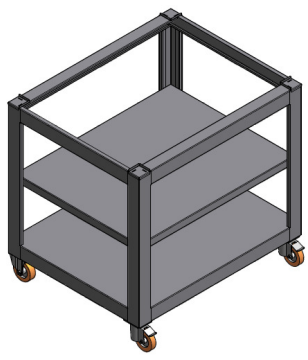
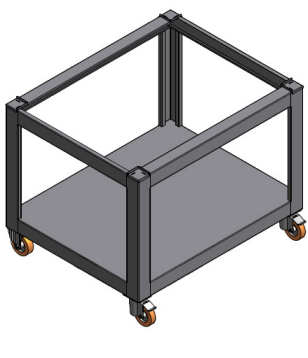


FIN-PIZZA

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 STANDARD FEATURES 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 STANDARD FEATURES 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 STANDARD FEATURES 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 STANDARD FEATURES 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>	<p>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</p> <p>STANDARD FEATURES 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;</p>

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

FINES

FINEST BAKING TECHNOLOGY



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


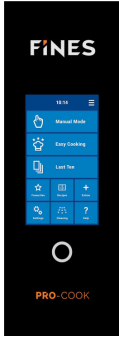
PRO-COOK - II	GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description
 <p>PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;</i></p>	<p>638-101</p> <p>F1</p> 	<p>Combi oven PRO-COOK II electric F1-623 i (injection)</p> <p>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</p> <p>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);</p> <p>SDS service diagnostic system; HACCP logger for critical cooking points; USB computer connection for data transfer;</p>
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>



PRO-COOK - II	GASTRONOMY COMBI OVENS electric		
Draw	Article Nr.	Article name / description	
 <p>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; Basket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Drying - Sterilization - Confit - Smoking 	<p>638-201</p> <p>F2</p> 	<p>Combi oven PRO-COOK II electric F2-623 i (injection)</p> <p>TEHNIČNI PODATKI Kapaciteta: 6 x GN 2/3 Razdalja med vodili: 65 mm Zmogljivost obrokov: 30 – 50 Dim.: Š=683, G=586, V=602 mm Prikjučna 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</p> <p>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;</p> <p>AHC automatic humidity control; SDS service diagnostic system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer; LAN/ethernet communication;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT</p> <p>Left door opening</p> <p>Safety door opening in two steps</p> <p>Second temp. core probe</p> <p>Drain reduction for table installation</p> <p>Optional electric supply 230V / 3 / 50Hz</p>	


PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 <p>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;</p>	638-102 F1 	Combi oven PRO-COOK II electric F1-611 i (injection) 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;	
		--- --- --- --- --- ---	OPTIONAL 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
 <p>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; Basket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Drying - Sterilization - Confit - Smoking 	<p>638-202</p> <p>F2</p> 	<p>Combi oven PRO-COOK II electric F2-611 b (boiler + injection)</p> <p>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</p> <p>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;</p> <p>AHC automatic humidity control; SDS service diagnostic system; BCS boiler control system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer; LAN/ethernet communication;</p>
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT</p> <p>Left door opening</p> <p>Safety door opening in two steps</p> <p>Second temp. core probe</p> <p>Optional electric supply 230V/3/50Hz</p> <p>GN adapter for 2xGN1/2</p> <p>GN adapter for 3xGN1/3</p> <p>Tray holders EN 60x40 cm</p>

PRO-COOK - II	GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description
 <p>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></p>	<p>638-105</p> <p>F1</p> 	<p>Combi oven PRO-COOK II electric F1-1011 i (injection)</p> <p>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</p> <p>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;</p> <p>SDS service diagnostic system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer;</p>
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>



PRO-COOK - II	GASTRONOMY COMBI OVENS electric		
Draw	Article Nr.	Article name / description	
 <p>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; Basket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Draying - Sterilization - Confit - Smoking 	<p>638-204</p> <p>F2</p> 	<p>Combi oven PRO-COOK II electric F2-1011 b (boiler + injection)</p> <p>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</p> <p>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;</p> <p>AHC automatic humidity control; SDS service diagnostic system; BCS boiler control system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer; LAN/ethernet communication;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT</p> <p>Left door opening</p> <p>Safety door opening in two steps</p> <p>Second temp. core probe</p> <p>Optional electric supply 230V/3/50Hz</p> <p>GN adapter for 2xGN1/2</p> <p>GN adapter for 3xGN1/3</p> <p>Tray holders EN 60x40 cm</p>	

PRO-COOK - II	GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description
 <p>PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Baknet cooking system;</p>	<p>638-108</p> <p>F1</p> 	<p>Combi oven PRO-COOK II electric F1-1221 i (injection)</p> <p>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: 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</p> <p>DESCRIPTION Touch digital control panel; 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;</p> <p>SDS service diagnostic system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer;</p> <p>STANDARD EQUIPMENT: 1 pc. – Loading trolley 12 x GN 2/1 - 63 mm</p>
	<p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT Safety door opening in two steps Optional electric supply 230V/3/50Hz Extra loading trolley 12 x GN 2/1 - 65 mm Extra loading trolley 8 x GN 2/1 - 85 mm</p>



PRO-COOK - II	GASTRONOMY COMBI OVENS electric		
Draw	Article Nr.	Article name / description	
 <p>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></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Draying - Sterilization - Confit - Smoking 	<p>638-206</p> <p>F2</p> 	<p>Combi oven PRO-COOK II electric F2-1221 b (boiler + injection)</p> <p>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: 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</p> <p>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;</p> <p>STANDARD EQUIPMENT: 1 pc. – Loading trolley 12 x GN 2/1 - 63 mm</p>	
	---	<p>OPTIONAL EQUIPMENT</p> <ul style="list-style-type: none"> --- Safety door opening in two steps --- Second temp. core probe --- Optional electric supply 230V/3/50Hz --- Extra loading trolley 12 x GN 2/1 - 65 mm --- Extra loading trolley 8 x GN 2/1 - 85 mm 	


PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 <p>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;</p>	638-110 F1 	Combi oven PRO-COOK II electric F1-2011 i (injection) 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	
		--- --- --- ---	OPTIONAL 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	
 <p>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; Basket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Draying - Sterilization - Confit - Smoking 	<p>638-207</p> <p>F2</p> 	<p>Combi oven PRO-COOK II electric F2-2011 b (boiler + injection)</p> <p>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</p> <p>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</p>	
			<p>OPTIONAL EQUIPMENT</p> <ul style="list-style-type: none"> --- 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


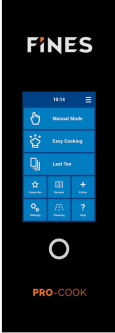
PRO-COOK - II	GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description
 <p>PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Basket cooking system;</p>	<p>638-113</p> <p>F1</p> 	<p>Combi oven PRO-COOK II electric F1-2021 i (injection)</p> <p>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</p> <p>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;</p> <p>SDS service diagnostic system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer;</p> <p>STANDARD EQUIPMENT 1 pc. – Loading trolley 20 x GN 2/1 - 63 mm</p>
	<p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>

PRO-COOK - II		GASTRONOMY COMBI OVENS electric	
Draw	Article Nr.	Article name / description	
 <p>PRO-COOK standard functions: Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Over night cooking; Food regeneration; Basket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Draying - Sterilization - Confit - Smoking 	<p>638-209</p> <p>F2</p> 	<p>Combi oven PRO-COOK II electric F2-2021 b (boiler + injection)</p> <p>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</p> <p>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</p>	
		<p>OPTIONAL EQUIPMENT</p> <ul style="list-style-type: none"> --- 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 	


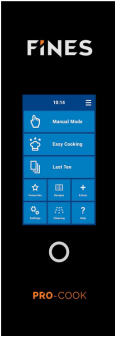
PRO-COOK - II	GASTRONOMY COMBI OVENS gas		
Draw	Article Nr.	Article name / description	
 <p>PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;</i></p>	<p>638-104</p> <p>F1</p> 	<p>Combi oven PRO-COOK II gas F1-611 iG (injection)</p> <p>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</p> <p>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;</p> <p>SDS service diagnostic system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>	

PRO-COOK - II	GASTRONOMY COMBI OVENS gas		
Draw	Article Nr.	Article name / description	
 <p>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></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Draying - Sterilization - Confit - Smoking 	<p>638-203</p> <p>F2</p>	<p>Combi oven PRO-COOK II gas F2-611 iG (injection)</p> <p>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</p> <p>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;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>	


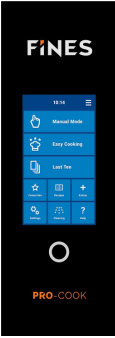
PRO-COOK - II	GASTRONOMY COMBI OVENS gas		
Draw	Article Nr.	Article name / description	
 <p>PRO-COOK standard functions: <i>Hot air 30-300°C; Combination 30-300°C; Steaming 30-130°C; Bio steaming 30-98°C; Food regeneration; Banket cooking system;</i></p>	<p>638-107</p> <p>F1</p> 	<p>Combi oven PRO-COOK II gas F1-1011 iG (injection)</p> <p>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</p> <p>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;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>	

PRO-COOK - II	GASTRONOMY COMBI OVENS gas		
Draw	Article Nr.	Article name / description	
 <p>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; Basket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Drying - Sterilization - Confit - Smoking 	<p>638-205</p> <p>F2</p> 	<p>Combi oven PRO-COOK II gas F2-1011 iG (injection)</p> <p>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</p> <p>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;</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT</p> <p>Left door opening</p> <p>Safety door opening in two steps</p> <p>Second temp. core probe</p> <p>GN adapter for 2xGN1/2</p> <p>GN adapter for 3xGN1/3</p> <p>Tray holders EN 60x40 cm</p>	



PRO-COOK - II	GASTRONOMY COMBI OVENS gas		
Draw	Article Nr.	Article name / description	
 <p>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></p>	<p>638-115</p> <p>F1</p> 	<p>Combi oven PRO-COOK II gas F1-1221 iG (injection)</p> <p>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</p> <p>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;</p> <p>SDS service diagnostic system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer;</p> <p>STANDARD EQUIPMENT: 1 pc. – Loading trolley 12 x GN 2/1 - 65 mm</p>	
	<p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>	

PRO-COOK - II	GASTRONOMY COMBI OVENS gas		
Draw	Article Nr.	Article name / description	
 <p>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></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Draying - Sterilization - Confit - Smoking« 	<p>638-212</p> <p>F2</p> 	<p>Combi oven PRO-COOK II gas F2-1221 iG (injection)</p> <p>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</p> <p>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;</p> <p>STANDARD EQUIPMENT: 1 pc. – Loading trolley 12 x GN 2/1 - 65 mm</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL EQUIPMENT</p> <p>Safety door opening in two steps</p> <p>Second temp. core probe</p> <p>Extra loading trolley 12 x GN 2/1 - 65 mm</p> <p>Extra loading trolley 9 x GN 2/1 - 85 mm</p>	

PRO-COOK - II	GASTRONOMY COMBI OVENS gas		
Draw	Article Nr.	Article name / description	
 <p>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; Basket cooking system;</i></p>	<p>638-112</p> <p>F1</p> 	<p>Combi oven PRO-COOK II gas F1-2011 iG (injection)</p> <p>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</p> <p>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;</p> <p>SDS service diagnostic system; HACCP records for critical cooking points;</p> <p>USB computer connection for data transfer;</p> <p>STANDARD EQUIPMENT: 1 pc. – Loading trolley 20 x GN 1/1 - 63 mm</p>	
	<p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>	

PRO-COOK - II	GASTRONOMY COMBI OVENS gas		
Draw	Article Nr.	Article name / description	
 <p>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; Basket cooking system; Delta T cooking; Cook & Hold; Golden Touch;</i></p> <p>PRO-COOK great way to make your menu special:</p> <ul style="list-style-type: none"> - Sous-vide - Draying - Sterilization - Confit - Smoking« 	<p>638-208</p> <p>F2</p> 	<p>Combi oven PRO-COOK II gas F2-2011 iG (injection)</p> <p>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</p> <p>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</p>	
	<p>---</p> <p>---</p> <p>---</p> <p>---</p>	<p>OPTIONAL 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</p>	

PRO-COOK	HOODS		
Draw	Article Nr.	Article name / description	
	638-10024	<u>Hood condenser PRO-COOK II FPC-HK 611/1011</u> TECHNICAL DETAILS Dim.: W=930, D=1129, H=412 mm Connection power: 400 W Electric supply: 230V / 50-60Hz Max. air flow: 1000 m3/h Water outlet: d=20 mm Weight: 60 kg	
	638-10025	<u>Hood condenser PRO-COOK II FPC-HK 2011</u> TECHNICAL DETAILS Dim.: W=952, D=1137, H=412 mm Connection power: 400 W Electric supply: 230V / 50-60Hz Max. air flow: 1000 m3/h Water outlet: d=20 mm Weight: 60 kg	
	638-10026	<u>Hood condenser PRO-COOK FPC-HK 623</u> TECHNICAL DETAILS Dim.: W=688, D=633, H=251 mm Connection power: 165 W Electric supply: 230V / 50-60Hz Max. air flow: 760 m3/h Water outlet: d=20 mm Weight: 40 kg	


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;


FINES

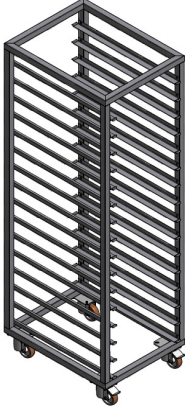
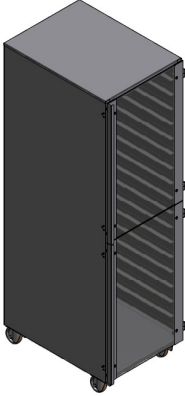
FINEST BAKING TECHNOLOGY




PRO-SONIC
HIGH SPEED OVEN





PRO-SONIC		High Speed Oven X1 / X2		
Draw		Article Nr.	Article name	
	654-10001	High Speed Oven PRO-SONIC X1		
	654-10002	High Speed Oven PRO-SONIC X2		
	TECHNICAL DETAILS			
	PRO-SONIC	X1	X2	
	Outside Width	358 mm	358 mm	
	Outside Depth	743 mm	743 mm	
	Outside Height	578 mm	578 mm	
	Inside Width	312 mm	312 mm	
	Inside Depth	312 mm	312 mm	
	Inside Height	178 mm	178 mm	
	Space capacity	17,2 liters	17,2 liters	
	Temperature	95-270 °C	95-270 °C	
	Microwave	1000 W	2000 W	
	Impingement	3000 W	3000 W	
	Connect. power	3,68 kW	5,95 kW	
	Power supply	230-240V/50Hz	400V/3N/50Hz	
	Weight	53 kg	61 kg	
STANDARD FEATURES				
Combination of three cooking technologies				
Impingement – preheated high speed wind jet				
Convection – hot air distribution				
Microwave – super fast heating				
Functionality				
Countertop configuration;				
Pull down ergonomic door handle;				
Stackable with special connection kit;				
Stainless steel color (extra colors optional);				
Catalytic converter for ventless operation;				
Microwave distribution – dual rotating antennas;				
HD capacitive 7-inch customizable Touch screen;				
Max cooking time up to 99,99 min;				
Temperature range 95-270°C;				
Fun speed intensity 0-100%;				
Power intensity – 11 levels;				
Pictograms program selection;				
1200 programable functions;				
4 baking steps can be set for each program;				
Uses standard metal trays, pans and screens;				
Connectivity				
WiFi / Ethernet / smart USB				
		Article Nr.	OPTIONAL	
		---	Color design »Ultimate Premium«	
		---	Color design »BLACK«	
		---	Optional electric supply	

PRO-SONIC		High Speed Oven XL			
Draw		Article Nr.	Article name		
		654-10003	High Speed Oven PRO-SONIC XL		
		TECHNICAL DETAILS			
		PRO-SONIC	XL		
		Outside Width	638 mm		
		Outside Depth	707 mm		
		Outside Height	516 mm		
		Inside Width	406 mm		
		Inside Depth	381 mm		
		Inside Height	254 mm		
		Space capacity	39 liters		
		Temperature	95-270 °C		
		Microwave	2200 W		
		Impingement	2000 W		
		IR radiant	3000 W		
		Connect. power	5,80 kW		
		Power supply	400V / 3N / 50Hz		
		Weight	68 kg		
STANDARD FEATURES					
Combination of four cooking technologies					
Impingement – preheated high speed wind jet					
Convection – hot air distribution					
Microwave – super fast heating					
Infra-red radiant – heating power					
Functionality					
Countertop configuration;					
Pull down ergonomic door handle;					
Stackable with special connection kit;					
Stainless steel color (extra colors optional);					
Catalytic converter for ventless operation;					
Microwave distribution – dual rotating antennas;					
HD capacitive 7-inch customizable Touch screen;					
Max cooking time up to 99,99 min;					
Temperature range 95-270°C;					
Fun speed intensity 0-100%;					
Power intensity – 11 levels;					
Pictograms program selection;					
1200 programable functions;					
4 baking steps can be set for each program;					
Uses standard metal trays, pans and screens;					
Connectivity					
WiFi / Ethernet / smart USB					
		Article Nr.	OPTIONAL		
		---	Color design »Ultimate Premium«		
		---	Color design »BLACK«		
		---	Optional electric supply		



TROLLEYS		
Draw	Article Nr.	Article name / description
	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>

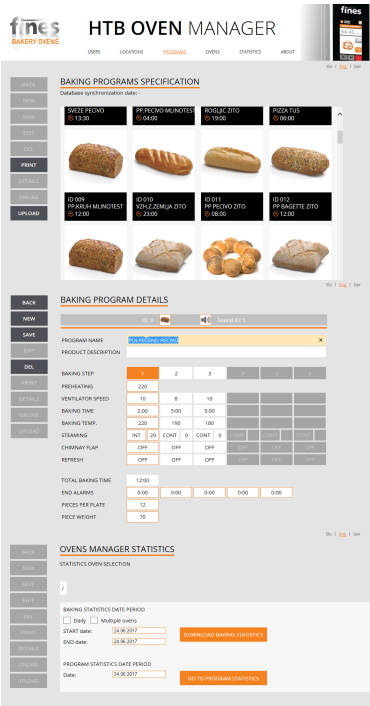
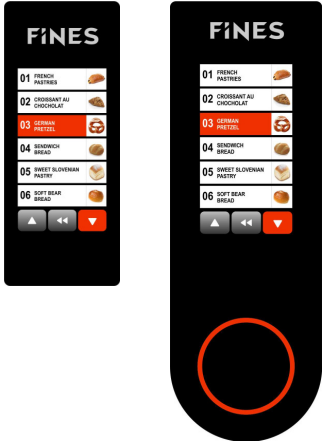
WATER FILTERS		BRITA cartridge water filter	
Draw	Article Nr.	Article name / description	
	623-04	<p><u>BRITA WATER FILTER SYSTEM</u> Aqua Quell PURITY 1200 CLEAN</p> <p>Regulation: electronic with digital display Dim.: 288 x 255 x H:550 mm Capacity: 13000 l Water pressure: min. 2 bar up to max. 6 bar 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> Aqua Quell PURITY 1200</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>	
	623-02	<p><u>BRITA WATER FILTER SYSTEM</u> Aqua Quell PURITY 600, mechanical</p> <p>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)</p>	

WATER FILTERS		BRITA cartridge water filter	
Draw	Article Nr.	Article name / description	
	623-03	<p><u>BRITA WATER FILTER SYSTEM</u> <u>Aqua Quell PURITY C 150</u></p> <p>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)</p>	

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

TRAYS size 40x40 cm - for pastry and bakery -			
Article Nr.	Article name		
	BAKING TRAY ALU 40x40x2 cm – CLOSED		
	BAKING TRAY ALU 40x40x2 cm – CLOSED + PERFOR.		
	BAKING TRAY ALU 40x40x2 cm – CLOSED + TEFLON		
	BAKING TRAY ALU 40x40x2 cm – CLOSED + PERFOR. + TEFLON		
TRAYS size 60x40 cm - for pastry and bakery -			
Article Nr.	Article name		
	BAKING TRAY ALU 60x40x2 cm – CLOSED		
	BAKING TRAY ALU 60x40x2 cm – CLOSED + PERFOR.		
	BAKING TRAY ALU 60x40x2 cm – OPENED + PERFOR. + TEFLON		
	BAKING TRAY ALU 60x40x2 cm – OPENED + TEFLON		
	BAKING TRAY ALU 60x40x3 cm – OPENED + PERFOR. + TEFLON		
	BAKING TRAY ALU 60x40 cm – BAGUETTE 4x		
	BAKING TRAY ALU 60x40 cm – BAGUETTE 5x		
	BAKING TRAY ALU 60x40 cm – BAGUETTE 4x + TEFLON		
	BAKING TRAY ALU 60x40 cm – BAGUETTE 5x + TEFLON		
	BAKING GRID 60x40 cm		
TRAYS size GN 1/1 (530x325) - for gastronomy -			
Article Nr.	Article name		
	GN - CONTAINER INOX GN 1/1-20		
	GN - CONTAINER INOX GN 1/1-40		
	GN - CONTAINER INOX GN 1/1-65		
	GN - CONTAINER INOX GN 1/1-20 perforiran		
	GN - CONTAINER INOX GN 1/1-40 perforiran		
	GN - CONTAINER INOX GN 1/1-65 perforiran		
	GN - CONTAINER for BAKING GN 1/1		
	GN - GRID INOX GN 1/1		
	GN - FRIT CONTAINER GN 1/1		
	GN - GRIL GN 1/1		
	GN - SHELVE FOR CHICKENS GN1/1		

CLEANING AGENTS		Cleaners for HTB & PRO-COOK ovens	
Draw	Article Nr.	Article name / description	
<p>fin-cleaner</p> 	644-05001	<p><u>Oven cleaner FIN-CLEANER</u></p> <p>Cleaning agent for automatic interior oven cleaning for daily usage.</p> <p>Can be used only with FINES ovens with automatic washing cycle:</p> <ul style="list-style-type: none"> - FINES PRO-COOK combi ovens - FINES HTB convection ovens <p>Packing: 3,6kg (36 x 100 g)</p>	
<p>fin-descaler</p> 	644-05002	<p><u>Oven descaler FIN-DESCALER</u></p> <p>Descaling agent for automatic interior oven decalcification usage.</p> <p>Can be used only with FINES ovens with automatic washing cycle:</p> <ul style="list-style-type: none"> - FINES PRO-COOK combi ovens - FINES HTB convection ovens <p>Packing: 3,6kg (36 x 100 g)</p>	

HTB MANAGER	INTERNET CLOUD APPLICATION		
Draw	Article Nr.	Article name / description	
 <p>HTB mini HTB</p> 		<p>Cloud application HTB MANAGER 2.0 One-year licence per oven !</p> <p><i>NOTE – the price for single licence may vary depending on the number of ovens connected to the central communication cloud system !</i></p> <p>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.</p> <p>Application consists of several software modules:</p> <p><u>LOCATION DATA BASE</u> List of locations of installed ovens and managing of location related data (e.g. addresses, contacts, comments).</p> <p><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.</p> <p><u>OVEN DATA BASE</u> List of ovens checked into the internet remote control system, control the operational status of the ovens</p> <p><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.</p> <p><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.</p>	



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