

NEW

FIN-CLEAN



Time
faster cleaning,
more baking?



Water
only 7-8 L
per cycle.



Energy
minimal consumption
with ECO mode.



Safety
reliable washing,
fewer errors.

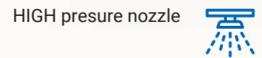


Good for your bakery,
good for the planet.
only
7-8 l
of water / cycle

Consumption Alerts
clear notifications ensure timely
maintenance.

Premium Washing Performance
supports the use of local detergents, in
tablet or powder form.

From this To this in just one cycle!



FIN-BAKE mini

FBM-60 S FBM-40 S

	Controller with 7" LCD capacitive colored touch screen	S	S
	Manual or Program operation	S	S
	99 programs / 6 baking steps	S	S
	6 baking parameters for each baking step: (preheating, baking temp., baking time, steam intensity, fan speed, air flap)	S	S
S-control control panel	Pictograms program selection	S	S
	Baking time prolongation button	S	S
	Manual or automatic steam injection	S	S
	Double fan speed setting	S	S
	Automatic preheating on the working temperature	S	S
	Automatic timer function for switching ON the oven	S	S
Steaming system	Ventilator centrifugal water injection system	S	S
	Optional water tank configuration preparation	O	O
Fan	Double speed electronic controlled motor fan	S	S
	Intelligent reversible rotation (cw/ccw)	S	S
	Fan stop function after steaming process	S	S
Ventilation	Motorized flap steam release function	S	S
Heating	Extra heavy INCOLOY heating elements	S	S
Lighting	LED high density interior lighting	S	S
Door glass	Low energy emission door glass – reduced glass surface temp. (max. 45 °C)	S	S
Door opening	Electric door opening "E1"	S	S
	RIGHT hand door opening	S	S
	LEFT hand door opening (control panel always on the left)	O	O
Cleaning system	Cleaning system – FIN-CLEAN "CL"	O	O
Communication and connectivity	USB connection – direct connectivity	S	S
	LAN internet connection – indirect cloud connectivity	S	S
	Cloud connectivity internet application "PRO BAKER"	O	O
Special design	Ultimate Premium design "UP1" Pearl Grey	O	O
	Ultimate Premium design "UP2" Royal Black	O	O
Power supply	1/N/PE AC 220-230 V 50/60 Hz	O	S
	3/PE AC 200-208 V 50/60 Hz	O	/
	3/PE AC 220-240 V 50/60 Hz	O	/
Extra equipment	Hood condensing unit FBM-K	E	E
	Water tank unit FBM "WT"	E	E
	Neutral racks FBM	E	E
	Neutral rack unit for FBM / PRO-SONIC combination	E	E
	Connection kit for DOUBLE OVEN tower configuration	E	E

S - STANDARD Features, O - OPTIONAL Features, E - EXTRA Equipment / - NOT Available

FRONT COLOURS DESIGN

Stainless Steel
Standard design



UP1 Pearl Grey
Ultimate Premium design



UP2 Royal Black
Ultimate Premium design



FINES d.o.o.
Industrijska cesta 5
1290 Grosuplje
Slovenija - EU
T: +386 1 788 83 40
E: info@fines.si
www.fines.si



UNIBRAND 2026 - 02

SMALL IN SIZE. BIG IN PERFORMANCE.

FIN-BAKE mini



COMPACT CONVECTION OVENS
FOR BAKERIES & PASTRIES



DEFINED BY INNOVATION

FIN-BAKE mini

Built for professionals who demand efficiency, durability, and uncompromising quality, FIN-BAKE mini delivers powerful, consistent performance in a compact format – where precision and innovation ensure exceptional baking results.



INTELLIGENT S-Control interface

The advanced touchscreen control system that delivers precise baking management, intuitive navigation, and a seamless, unified FINES experience across all oven systems.



AUTOMATIC CLEANING system

A powerful high-pressure performance combined with FIN-CLEANER detergents ensures fast, reliable, and eco-efficient cleaning.



PRO-BAKER - ethernet connectivity

Professional external steam generation system that maintains stable chamber temperatures while delivering optimal humidity for perfect crust, volume, shine, freshness, and faster, more efficient baking.



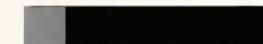
Hood



Convection Oven



Convection Oven



Water tank



Neutral rack

Modularity

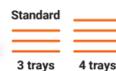
Every configuration, every detail, built around your way of baking.



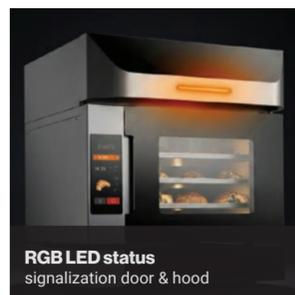
MODELS



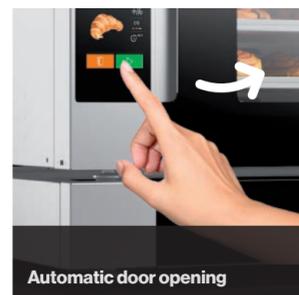
Convection oven FBM40
tray dimension 40x40 cm



Convection oven FBM60
tray dimension 60x40 cm



RGB LED status
signalization door & hood



Automatic door opening



Integrated water tank



Reduced door glass
temperature 45 °C

