

FIN DEKO – STANDARD FEATURES

		FIN-DEKO Smart	FIN-DEKO Digital
Controller	Basic "D-CONTROL" digital controller	/	S
	50 programs / 2 baking steps	/	S
	Advanced "S-CONTROL" SMART Controller	S	/
	with 7" LCD capacitive colored touch screen	S	/
	99 programs / 6 baking steps	S	S
	Manual or Program operation	S	S
	6 baking parameters for each baking step:	S	S
	preheating / upper & bottom baking temperature / baking time / air flap /		
	Steam intensity	S	/
	Pictograms program selection	S	/
	Baking time prolongation button	S	/
Automatic preheating on the working temperature	S	/	
Automatic timer function for switching ON the oven	S	/	
ECO Economy function	S	/	
Baking surface	Traditional baking surface made of natural burnt clay	S	S
	Baking surface made of thermo-cement food compliance structure	O	O
Steaming system	Integrated steam generator "ECO S-Steam"	S	S
Heating	Extra heavy INCOLOY heating elements	S	S
Ventilation	Motorized flap steam release function	S	S
Door glass	Low energy emission door glass	S	S
Lighting	Interior LED lighting	S	S
Modular decks	Modular stackable configuration (1 - 4 baking decks)	S	S
	Modular stackable configuration (5 baking decks) upon request	O	O
Communication and connectivity	USB connection – direct connectivity	S	/
	LAN internet connection – indirect cloud connectivity	O	/
	Cloud connectivity internet application "PRO BAKER"	O	/
Special design	Ultimate Premium design "UP1" Pearl Grey	O	O
	Ultimate Premium design "UP2" Royal Black	O	O
Power supply	3/PE AC 200-208 V 50/60 Hz	O	O
	3/PE AC 220-240 V 50/60 Hz	O	O

S - STANDARD Features, O - OPTIONAL Features, / - NOT Available

COLOURS

Stainless Steel
Standard design



UP1 Pearl Grey
Ultimate Premium design

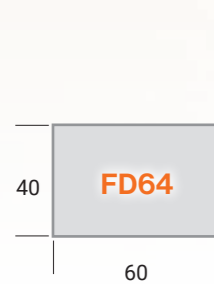


UP2 Royal Black
Ultimate Premium design

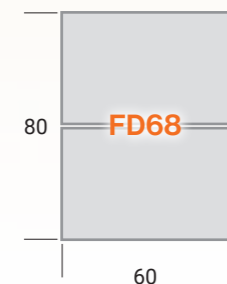


MODELS & BAKING SIZES

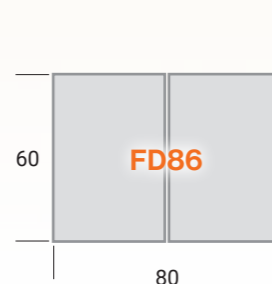
FIN DEKO 64
baking size



FIN DEKO 68
baking size



FIN DEKO 86
baking size



FD 68 / 86

H1 = 20

FD 64 / 68 / 86

H2 = 16

FINES

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TRADITION MEETS INNOVATION.

FIN-DEKO

TRADITIONAL BAKING

The FIN-DEKO deck oven merges traditional baking methods with cutting-edge technology, delivering exceptional results for bread and pastries. Its static baking system on a brick stone surface enhances product texture, ensuring a crispy crust and soft crumb.



Watch video



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.



ECO S-STEAM generator

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.

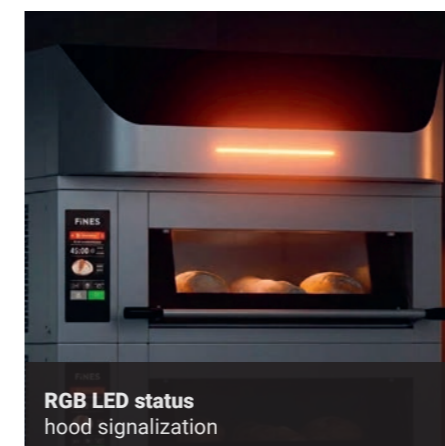


PRO-BAKER – ethernet connectivity

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.



MODULARITY



RGB LED status hood signalization



DIGITAL D2 interface



Traditional stone plate baking