

UNIVERSAL PLUS



THE REFERENCE IN ANNULAR TUBE OVEN CONSTRUCTION





THERE ARE MORE THAN 140 YEARS OF EXPERIENCE IN OVEN CONSTRUCTION IN EVERY UNIVERSAL PLUS

YOU CAN BAKE LIKE IN THE PAST WHILE USING THE TECHNOLOGY OF TOMORROW

“Yes, in the good old days ...” is often the beginning of a reminiscence about really good quality baked goods, especially when it comes to bread.

Even if the mourning for a supposedly lost quality is usually a subjective assessment, there are also real reasons for it.

One likes to remember the thick crust, the juicy crumb and the feeling that “this bread will still taste good the day after tomorrow”.

The time factor and the associated costs, the depth of assortment of today and the consumption habits have contributed to changes in baked goods and also partly their quality.

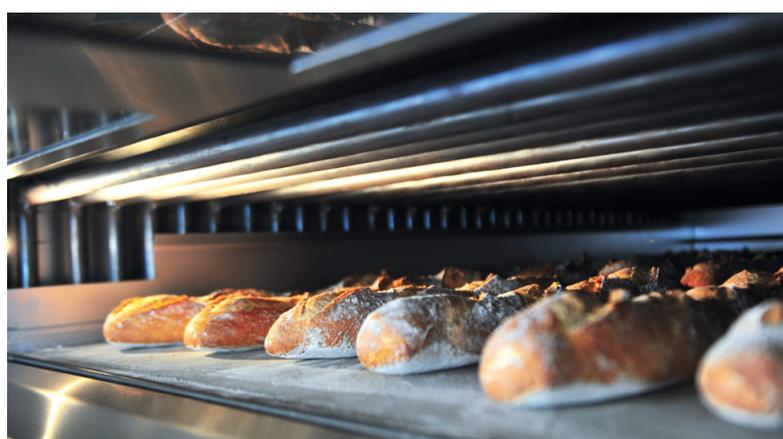
It is no coincidence that for some time now there has been renewed talk of “Long-term management” or “slow baking”.

As a master of the traditional bakery trade, you strive to offer your customers high-quality products through good raw materials, your own sophisticated recipes and good dough processing.

When it comes to baking, you can rely on the UNIVERSAL PLUS annular tube oven, even for the most demanding requirements.

Continuing the tradition of “good baking” has always been our top priority.

The UNIVERSAL PLUS with its system as a steam baking oven, paired with the most modern technology, has the baking properties that you need for your satisfied and returning customers.





HEIN UNIVERSAL PLUS



THE NAME SAYS IT ALL

The UNIVERSAL PLUS bakes everything, in the small bakery as well as in the industrial bakery, to complete satisfaction, guaranteed without concerns and for a very, very long time.

THE SYSTEM THAT IS AS CONVINCINGLY SIMPLE AS IT IS INGENUOUS:

We obtain the seamless, high-quality endless tubes from a leading German manufacturer. Due to the extremely high quality of these pressure-tested tubes, you can expect a realistic service life of over 40 years (!).

We bend these tubes into rings and then join them together to form a group of annular tubes ((3)). The lower part of the annular tube is located in the area of the thermal stone firing. This tube area is filled with a precisely defined amount of water. With the help of the burner, the thermal stones and the annular tubes are heated up ((3)+(4)).

The water is brought to evaporate. Silently and without pumping, the steam rises and distributes itself absolutely evenly in this closed system. Thus, the heat is also distributed evenly in each hearth.

Thanks to its solid design, the UNIVERSAL PLUS is extremely robust and economical: an 18 m² to 50 m² weighs approx. 10 to 22 tons. This is what makes the masonry thermal stone firing so special. An enormous heat accumulator with high efficiency to which the modest energy consumption of the UNIVERSAL PLUS can be attributed.

The thermal stone firing, the new base steam system ((2)), the massive 22 mm thick stone hearth plates ((1)), which we still cast ourselves in a frame in the good old tradition. Together with the soft, calm radiant heat of the annular tube heating system ((3)), the natural turbulence and the unusually high hearth heights, ensure the unrivalled good baking behaviour of this "multi-talent".

The natural heat transfer of the thermal stone firing system ((4)) and stone plates ensure for the typically good crust. This crust also retains the moisture inside the bread. It is clear that this means that the product is kept longer fresh.

The enormous heat storage capacity of the thermal stone firing allows "shot on shot" baking of all types and sizes of bread. Loaves, country loaves - everything without a break. And you can do it as often as you like, one after the other. No problem for the HEIN UNIVERSAL PLUS annular tube oven. By the way, you can bake loaves of bread on one hearth and croissants on the other.

Convince yourself, just ask one of the several thousand satisfied HEIN ring oven bakers. Your HEIN partner will be happy to give you the name of a company near you.

Just give us a call: (+352) 45 50 55 -1





THE DESIGN:

The individual vapor-tight hearths are arranged above the thermal stone firing, which is well insulated towards the top. Each hearth has separate tubes for upper and lower heat, which are integrated into the overall circuit of the annular tube system.

The new, extremely efficient DT-BASE STEAM SYSTEM (2) is heated both by the thermal stone firing as well as the heating gases of the chimney.

This produces a super steam - really wet and rich. This innovative system also achieves very low flue gas temperatures.

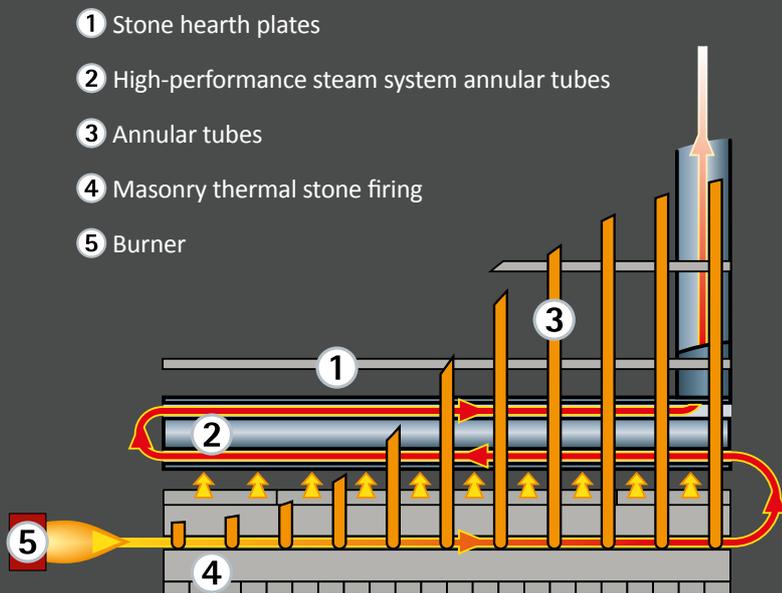
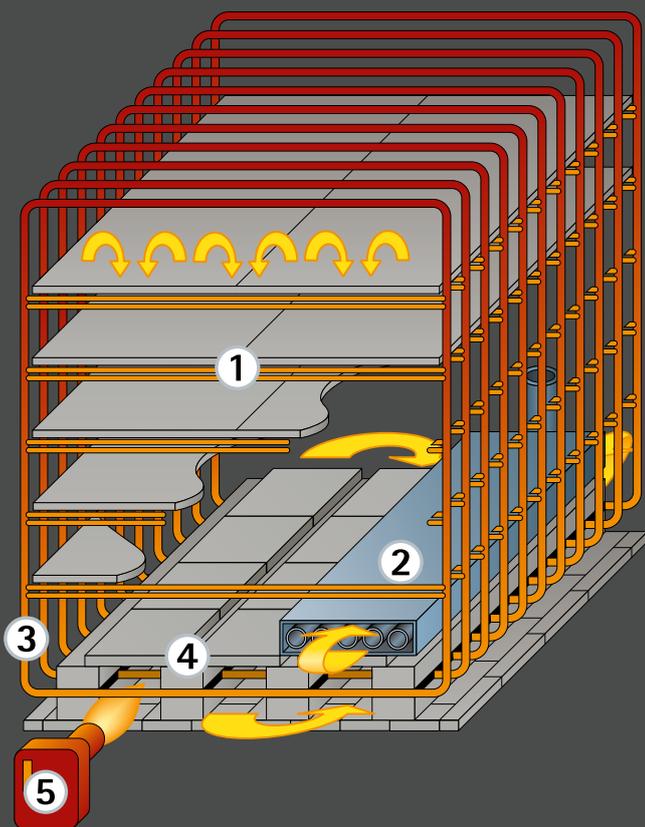
The oven can be installed on three sides, as the only parts relevant to maintenance, i.e., burner and spray tubes, are accessible from the front.

The HEIN UNIVERSAL PLUS does not require any circulation fans, Turbo devices" or otherwise rather vulnerable equipment.

Due to the enormously high storage capacity of the thermal stone firing system (4), the burner is rarely needed. It switches on approx. 50% less than with a comparable recirculating unit. In addition to the significant energy savings, this also has the advantage that, apart from the occasional burner operation, no motors, fans or pumps are running. The consequences are not only low maintenance costs but above all a reduced noise level: Peace and quiet returns to your bakery.

The steam-tight oven doors are made of stainless steel and can be fitted with Sekurit glass on request (at no extra charge). Thanks to the patented and very simple tilting mechanism, no door hinge breaks through the oven side wall, through which the steam could get into the thermal insulation. This increases the life span of the oven significantly. The moisture and also the heat remain where they are needed - in the hearth.

All hearths are equipped with a separate, maintenance-free pressure relief valve. This prevents excessive pressure build-up during steaming.



- 1 Stone hearth plates
- 2 High-performance steam system annular tubes
- 3 Annular tubes
- 4 Masonry thermal stone firing
- 5 Burner

SEVERAL RELEVANT BENEFITS AT A GLANCE:

- Traditional and tried-and-tested baking technology in a high-tech design.
- Universally applicable with outstanding baking quality for your entire product range.
- Good, uniform and strong crust, juicy crumb for bread. Long freshness of the baked goods.
- Flexible baking without large temperature curves.
- Baking shot after shot with the same baked product quality.
- Soft heat, no scorching, even with partial occupancy and long standing.

- Super steam as much as you like, always really rich and wet.
- High-quality workmanship of the best materials and components.
- Minimal energy costs (up to 40% savings due to high storage mass and optimum efficiency, ecologically harmless, no disposal problems).
- Customer service 24 hours a day 365 days a year and spare parts at extremely reasonable prices.
- 10 years warranty!
(on the system, annular tubes and stone firing in 1-shift operation).

The standard oversized extractor hood with a powerful extraction fan enables immediate extraction of the heat and the steam during the loading/unloading of the oven and the baking out.

As a useful extension, the extractor hood can be equipped with a large display for baking temperature and remaining baking time. Visual remote monitoring is therefore possible.

Well thought-out down to the smallest detail:
e. g.: glove compartment

TOUCHMATIC touchscreen control
Leaves nothing to be desired.



Steam-tight oven doors made of stainless steel. Fitted with Sekurit glass on request (at no extra charge).

Solid, hand-cast 22 mm thick stone hearth plates made of our own stone flour mixture.

Stove front made of high-quality stainless steel. All design elements of the highest quality. Optimum heat insulation due to best insulation material.

Extendible stone hearth plate.

The massive thermal stone firing, the high-performance base steam system, the soft and quiet radiant heat of the unique and long-lasting annular tube system as well as the 22mm thick stone hearth plate ensure unrivalled baking performance.

UP TO 40% LESS ENERGY CONSUMPTION!



MATERIAL

One of the basic requirements for the production of high-quality goods is the use of high-quality raw materials.

You can judge that best.

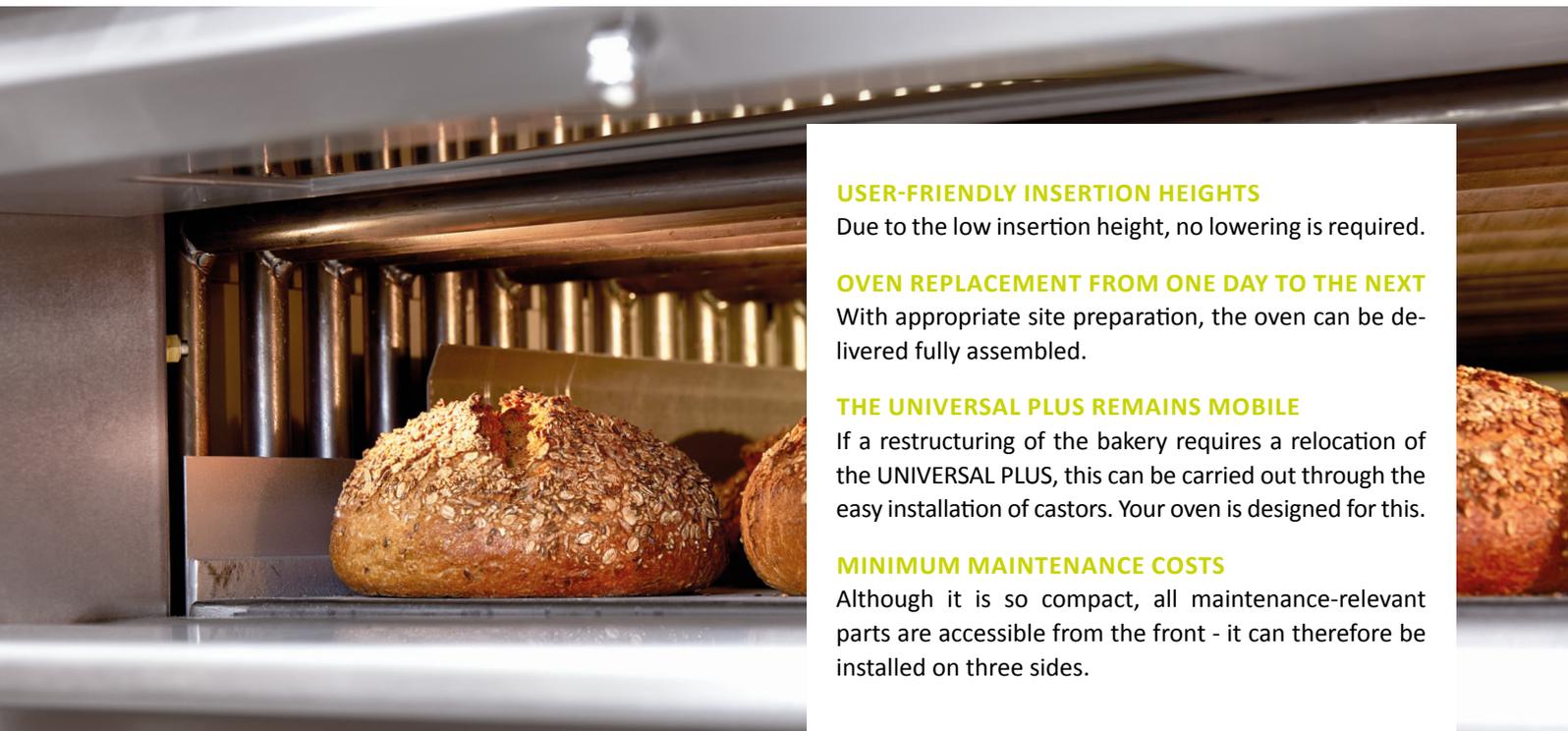
For this reason, only stainless steel materials and components of the highest quality level are used for the UNIVERSAL PLUS. We cast our 22 mm thick hearth plates ourselves from a special stone flour mixture in a robust steel frame. The thermal insulation of the UNIVERSAL PLUS is optimal. Here, we also use only the best materials. This means that the baking room climate is not additionally burdened and the heat remains where it belongs, in the oven.

SAFETY

The unique annular tube system gives you operational safety during baking.

Our more than 140 years of experience in baking oven construction, as well as the ten-year guarantee on the thermal stone firing, on the annular tube heating system and the 22 mm thick stone hearth plates, and of course the legendary long service life of all HEIN baking ovens, gives you the security for the right investment.

The certainty of your success is ultimately given by the unrivalled baking result.



USER-FRIENDLY INSERTION HEIGHTS

Due to the low insertion height, no lowering is required.

OVEN REPLACEMENT FROM ONE DAY TO THE NEXT

With appropriate site preparation, the oven can be delivered fully assembled.

THE UNIVERSAL PLUS REMAINS MOBILE

If a restructuring of the bakery requires a relocation of the UNIVERSAL PLUS, this can be carried out through the easy installation of castors. Your oven is designed for this.

MINIMUM MAINTENANCE COSTS

Although it is so compact, all maintenance-relevant parts are accessible from the front - it can therefore be installed on three sides.

THE NEW TOUCH SCREEN CONTROL



A new chapter in control programming technology! Night start time, temperature curve, baking time, steaming duration, ..., the new HEIN-TOUCHMATIC controls all necessary settings. Several ovens can exchange data in a network or be controlled and monitored decentral (e.g., via a PC or an oven configured as a "master").

Sophisticated baking processes can also be easily transferred from one oven to another via USB stick without a network connection.

Furthermore, the graphical user interface and the advantages of the 5" (8.4" as an option) colour touch screen enable extremely simple operation and clear presentation.

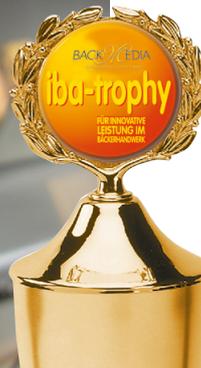
The baking programs (299) and temperature curves are stored and displayed in the form of bar or curve diagrams.

All data of the baking processes are stored - The logging of possible baking errors, deviations from the program or hardware faults enables significantly faster and more effective service interventions.

The regular service intervals are automatically displayed.



PRIZE-WINNING...



UNLIMITED CHOICE OF MODELS: ALMOST ANYTHING IS POSSIBLE. 3-60 M² PER OVEN.

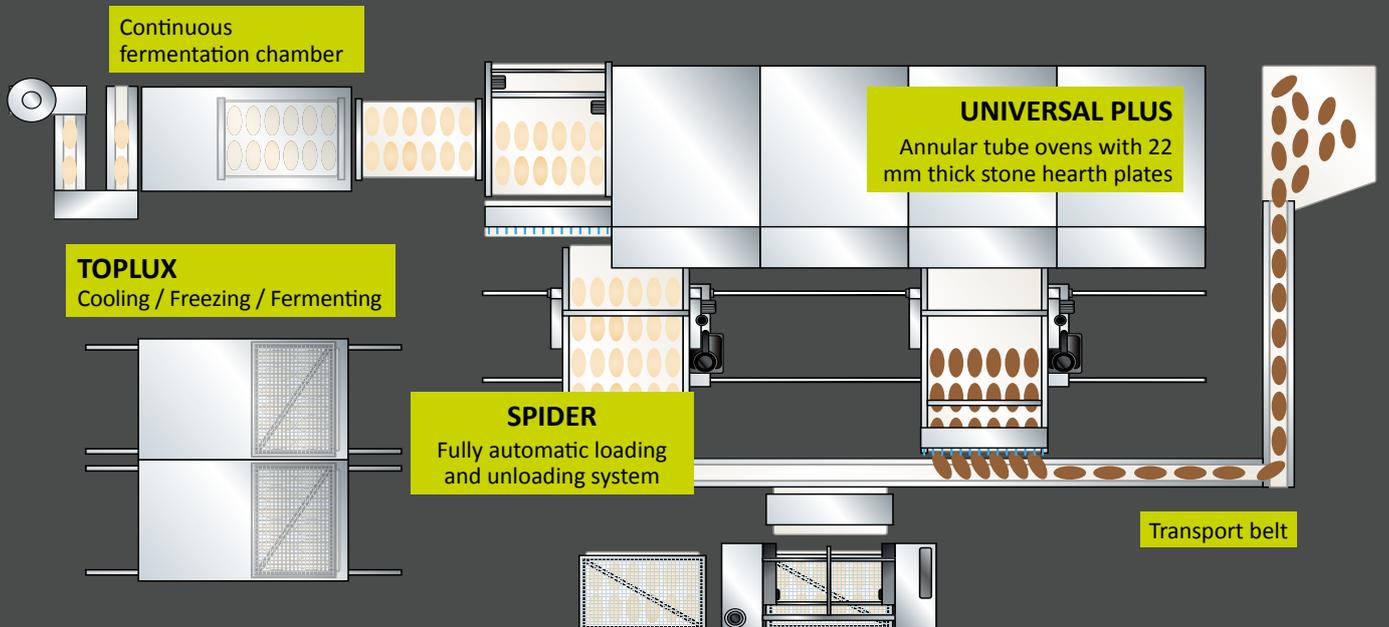
There is a choice of 4 oven widths: 60, 120, 180 and 240 cm and each as an oven with 3 to 10 hearths with a depth of 160, 200 or 240 cm. This results in a variety of different sizes with baking surfaces from just under 3 m² to 60 m².

The UNIVERSAL PLUS is the narrowest annular tube oven with masonry thermal stone firing on the market.

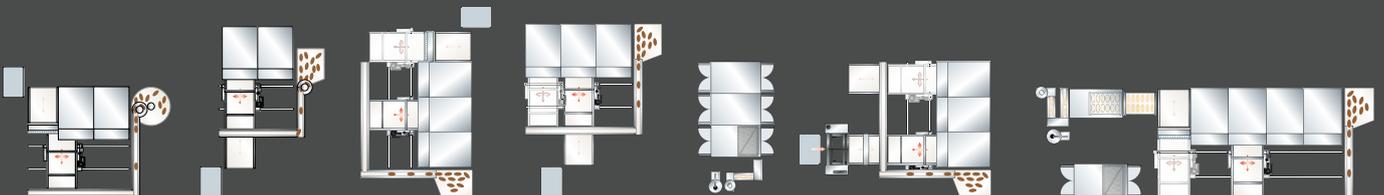
Only 158 cm outer width with a hearth width of 120 cm or only 218 cm outer width with a hearth width of 180 to 200 cm.



CUSTOMISED PLANT ENGINEERING WITH UNIVERSAL PLUS ANNULAR TUBE OVENS



CONFIGURATION EXAMPLES



OTHER PRODUCT FAMILIES THAT MIGHT INTEREST YOU:

UNIVERSAL PLUS WOODSTONE UNIVERSAL PLUS PELLETSSTONE

Hybrid annular tube oven

A real UNIVERSAL PLUS but with additional wood firing.

It enables "baking like in the old days" with renewable energy and CO₂ -neutral.

The WOODSTONE can be fired with wood or pressed wood briquettes either from the front through a special firing door or via an oil or gas burner after only a short changeover. The PELLETSSTONE can be fired with Pellets.

They combine the well-known benefits of the UNIVERSAL PLUS annular tube baking oven with even lower energy costs - thanks to the use of the renewable raw material wood.



SPIDER

Automation technology



LIFTMASTER

Semi-automatic loading and unloading aid.



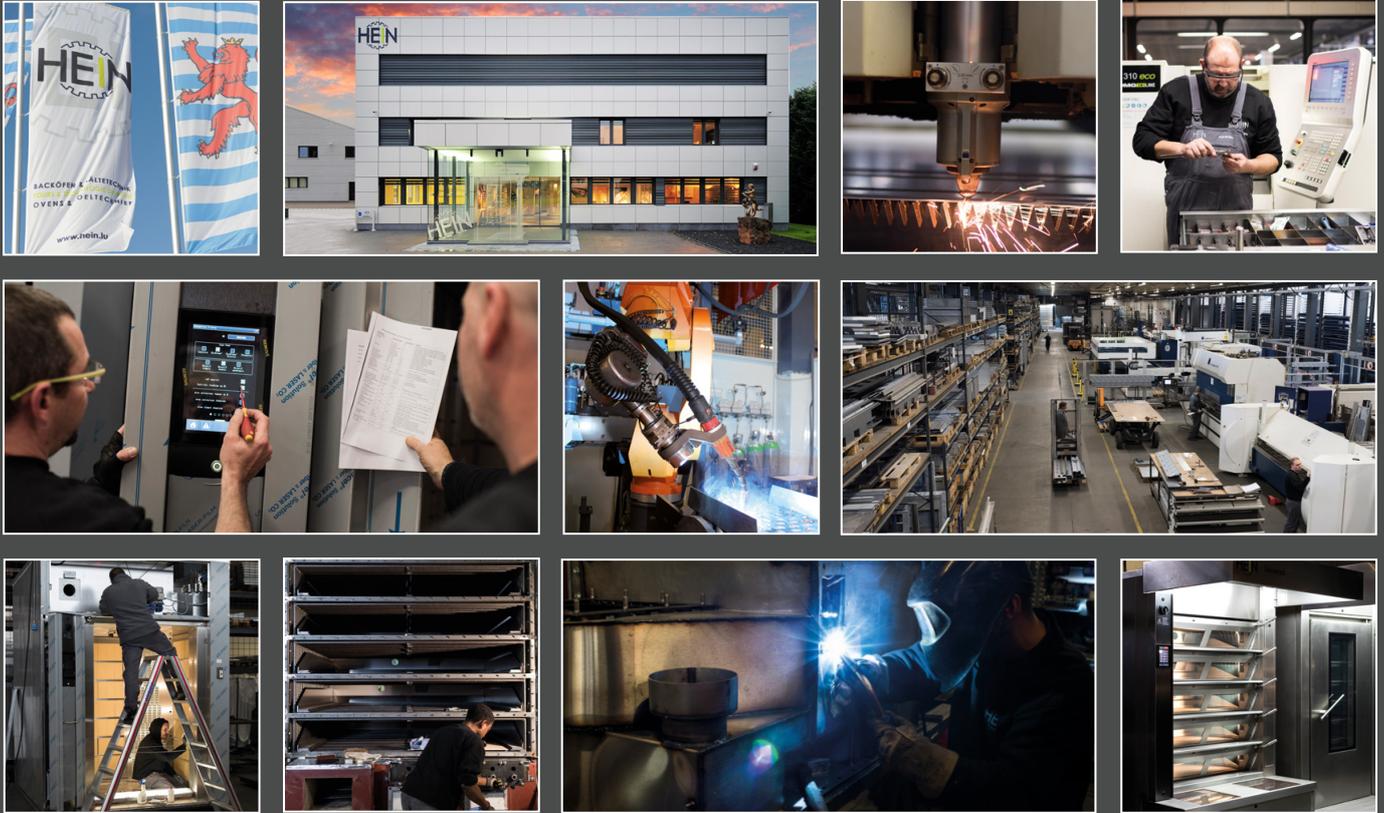
TOPLUX

Refrigeration technology from A to Z. Fully automatic fermenters, fermentation delay systems, cold storage cells, deep-freeze storage cells and blast freezers.

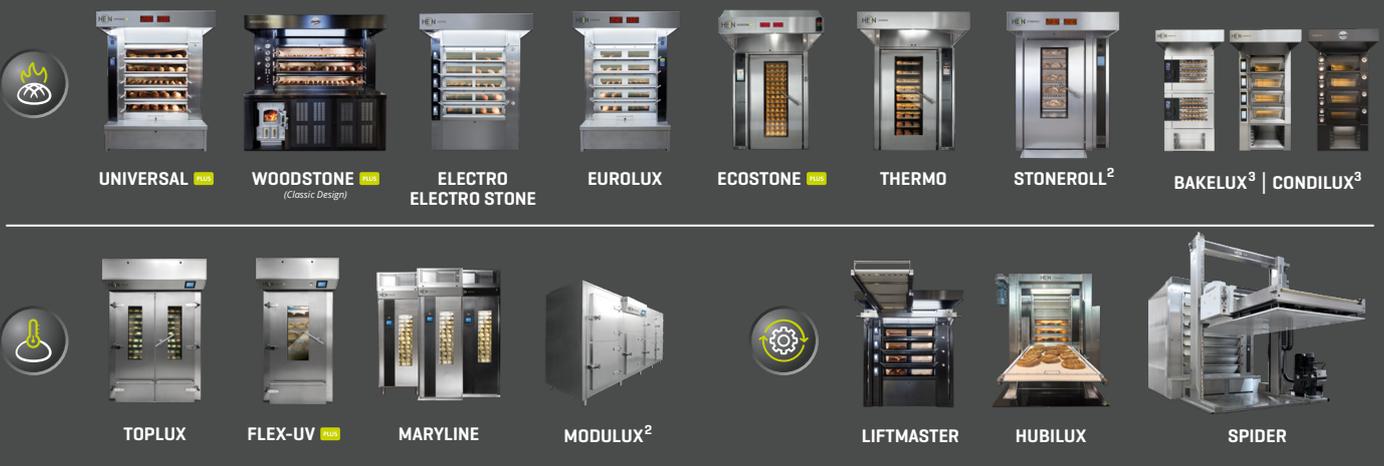


Oven construction and cooling technologies

The HEIN company is an innovative family-owned company from Luxembourg, which has been developing high-quality baking and cooling technology for demanding bakers and manufacturing it in its own production facilities since 1882. Every product that leaves the factory is the result of over 140 years of experience, the highest level of engineering, the best materials and components, the most modern production techniques down to the last detail and the skills of highly motivated and committed employees.



Overview of our product range



Redefining excellence. Since 1882.



102, rue du Kiem · L-8030 Strassen - Luxembourg
 (+352) 45 50 55 -1 · info@hein.lu
 www.hein.lu

