

# Trophy 2023

"For the eighth time, the DBZ magazine awarded the iba Trophy at this year's world-leading trade fair for the bakery industry. This coveted award goes to exhibitors who present particularly forward-thinking innovations, innovative concepts, or solutions for the bakery industry. Thus, on the first two days of the fair, a significant step was taken: a panel of experts evaluated the solutions of the nominated companies at their respective booths and had them explained in detail. After a lively discussion at the final jury meeting, the winners were determined. The expert jury of the iba Trophy this year consisted of Prof. emeritus Dr. Dr. h.c. Friedrich Meuser, BGN expert Siegfried Döbler, INGER CEO Henning Tau, and INGER specialist editors and bakers Philipp Lagoda and Christian Bremicker. The awarded solutions are as follows:

## **- Hein with the Universal Volt deck oven**

Universal Volt deck oven by Hein S.à r.l.

Hein for the Universal Volt: It is well known that the oven manufacturer from Luxembourg is a specialist in ring tube technology. Now, Hein's engineers have succeeded in making this proven technology future-ready. Until now, the ring tubes had to be heated using a burner powered either by gas or oil. With the new Universal Volt, no fossil fuel is required to enable gentle baking using ring tube technology. Electric heating elements heat an airflow in an insulated labyrinth, and this transports the energy to the ring tubes, which, in the usual manner, gently provide the necessary heat to the baking chambers. Another advantage is the prefabricated blocks from which the oven is assembled on-site. These fit through any 90-centimeter door, greatly simplifying the installation. In Prof. Friedrich Meuser's laudatio: "This novel hybrid heating technology is as simple as it is brilliant - the stone becomes both a source of heat and a heat accumulator."