

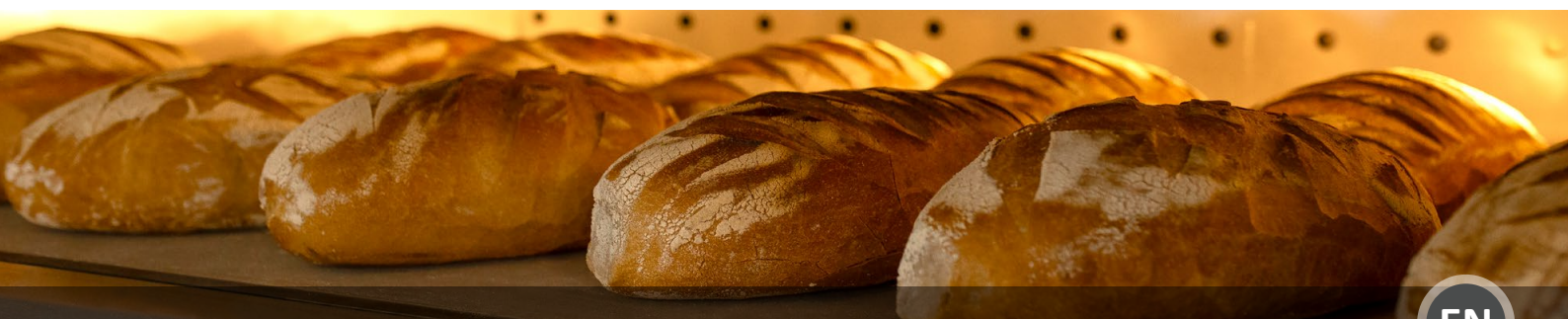
# NEW CONDILUX & BAKELUX

Electrically heated all-rounders



Excellence in Artisan Baking

BEST BAKING QUALITY, ENERGY EFFICIENT, SPACE-SAVING, MOBILE AND VERSATILE



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## CONDILUX – Excellence in Artisan Baking

The CONDILUX combines artisan quality, energy efficiency and flexibility.

Its key advantages:

### CERAMIC HEATING ELEMENT

- A ceramic heating element ensures even and gradual heat distribution.
- Perfectly balanced baking for a crispy crust and a flavorful crumb.
- Optimal heat retention and release, even during intensive production.

### FLEXIBLE MODULAR SYSTEM

- Baking surface ranging from 0,24 to 7,2 m<sup>2</sup>, tailored to your needs.

### HIGH-PERFORMANCE STEAM GENERATOR

- Saturated steam production in every cycle for unmatched shine and crispiness.
- Independent steam generation system for perfect thermal stability.

### TOUCH Control

- 7" touchscreen with intelligent energy management.
- Customizable interface and precise baking parameter adjustments.

### EASY MAINTENANCE & GUARANTEED HYGIENE

- Tool-free glass replacement for quick and efficient cleaning.

### SOFT CLOSE DOOR

- Damped oven doors for optimized handling.
- Smooth, silent closing without unwanted noise.

### TOOL-FREE GLASS REPLACEMENT

- Quick and easy removal for hygienic cleaning.
- Comfortable handling without tedious screwing.



The „baked in the shop“ experience



## BAKELUX – Performance and Versatility in a Compact Space

The BAKELUX is a convection oven designed to bake a wide variety of products, from bread to snacks, while ensuring fast and even baking.

Its key advantages:

### DUAL STEAM GENERATOR

- for customized baking (classic, steam, or frozen products).

### INTELLIGENT VENTILATION

- with 10 speeds and airflow reversal for uniform heat distribution.

### AUTOMATIC CLEAN WASH SYSTEM

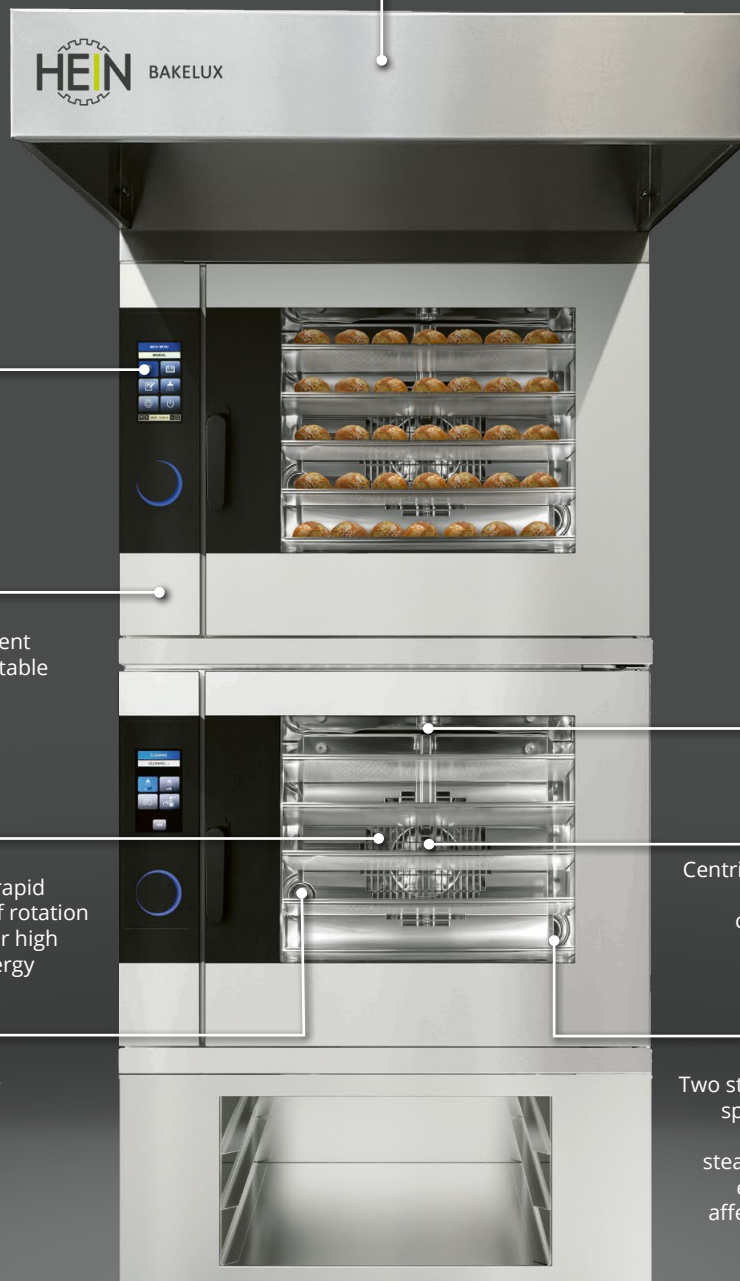
- for impeccable cleanliness and reduced water consumption.

### TOUCH CONTROL

- 7" touchscreen and intuitive multifunction knob.



Oversized hood with powerful exhaust system



7" Touchscreen smart control panel with multifunction knob.

Energy-efficient heating: Infinitely variable adjustment of the heating power for stable temperature conditions.

Intelligent fan control: 10 air circulation speeds, rapid reversal of the direction of rotation and quick stop function for high baking uniformity and energy efficiency.

REFRESH: Regulated fresh air supply for more crispness and crunchiness.

Mobility maintained for flexible use.

CLEAN WASH: Thorough and quick self-cleaning with low water consumption.

Cooling system: Rapid cooling of the interior for quick product changes.

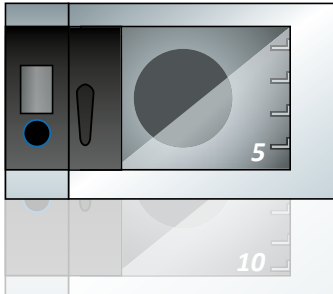
Centrifugal water injection system: Permanent steam supply in continuous pulses for perfect baking of frozen products.

Dual steam system: Two steam generators for product-specific, precisely dosed steam during baking, roasting, and steaming. Rich wet steam during every baking process without affecting the temperature in the baking chamber.

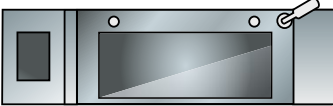
## BAKELUX COMBI – The Perfect Fusion of Convection and Traditional Baking

### BAKELUX COMBI - built for you

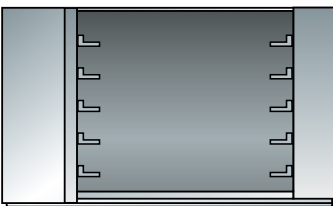
BAKELUX Module



CONDILUX Module(s)



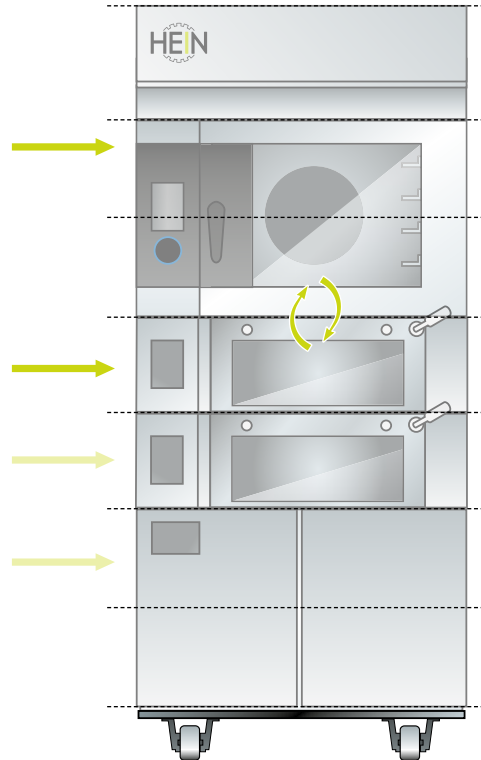
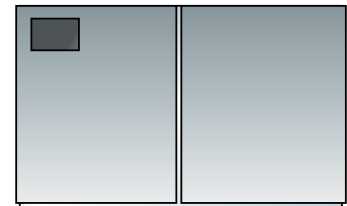
Storage



Hood with exhaust system



Proofing unit



The clever modular system allows for a wide variety of configurations.

The BAKELUX COMBI is fully customizable and can be tailored to individual capacity requirements and product ranges. With the BAKELUX COMBI, you combine the benefits of two heating characteristics in one oven design: BAKELUX baking chambers can be connected to one or two CONDILUX deck ovens.

Naturally, we also offer matching accessories for the BAKELUX COMBI, such as a hood, spacer, proofing cabinet, and base frame.

**The ideal solution for those who demand the highest standards of flexibility, quality, and performance.**



## BAKELUX – Technical specifications

<b>BAKELUX</b>	Unit	<b>5</b>	<b>5+5</b>	<b>10</b>
Number of baking chambers		1	2	1
Number of racks (400x600)		5	10	10
Rack spacing	mm	90	90	85
Rack dimensions(BxT)	mm	600 x 400	600 x 400	600 x 400
Maximum total baking area	m <sup>2</sup>	1,2	2,4	2,4
<b>External dimensions</b>	Unit			
• Width	mm	980	980	980
• Depth	mm	840	840	840
• Height	mm	750	1500	1050
Weight	kg	126	252	187
Height of a single hood	mm	245	245	245
Height of hood + condenser	mm	350	350	350
Connection value of the oven	kW	12	24	20,2
<b>PROOVER BAKELUX</b>	Unit			
Number of racks (400x600)		10	16	20
Rack spacing	mm	70	70	70
• Width	mm	980	980	980
• Depth	mm	840	840	840
• Height	mm	590	800	940
Weight	kg	90	105	115
Connection value of the proover	kW	2,5	2,5	2,5

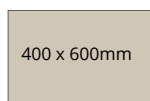


## CONDILUX – Technical specifications

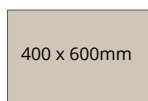
CONDILUX	Unit	Internal dimensions (WxD)																	
		600 x 400			600 x 800			800 x 600			800 x 1200			1200 x 800			1200 x 1200		
Single chamber	mm	160	165	200	250	165	200	250	165	200	250	165	200	250	165	200	250		
Number of decks		1 to 5			1 to 5			1 to 5			1 to 5			1 to 5			1 to 5		
Number of baking trays per deck																			
• 400 x 600 mm		1	2			2			4			4			6				
• 580 x 780 mm		/	1			1			2			2			2				
• 600 x 800 mm		/	1			1			2			2			2				
Baking surface per	m²	0,24	0,48			0,48			0,96			0,96			1,44				
Total baking surface 5 decks	m²	1,2	2,4			2,4			4,8			4,8			7,2				
External dimensions	Unit																		
• Width	mm	980	1180			980			1560			1180			1560				
• Depth	mm	750	1150			1350			1350			1750			1750				
• Heigh	mm	298	285	320	360	285	320	360	285	320	360	285	320	360	285	320	360		
Weight	kg	85	155	160	165	155	160	165	170	175	180	170	175	180	205	210	215		
Height of a single hood	mm	195	195			195			195			195			195				
Heigt of hood + condenser	mm	250	250			250			250			250			250				
Connection value of the oven	kW	4,8	5			4,6			8,4			8,4			9,8				

### Possible baking surface arrangements per deck [600 × 400mm]

600 x 400mm

0,24 m<sup>2</sup>

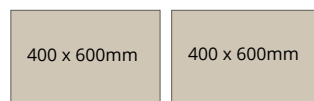
600 x 800mm

0,48 m<sup>2</sup>

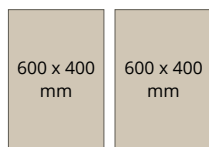
1200 x 800mm

0,96 m<sup>2</sup>

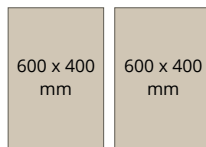
1200 x 1200mm

1,44 m<sup>2</sup>

800 x 1200mm

0,48 m<sup>2</sup>

800 x 1200mm

0,96 m<sup>2</sup>

1200 x 1200mm

1,44 m<sup>2</sup>0,24 to 1,44m<sup>2</sup> per deck0,48 to 7,20m<sup>2</sup> per oven (2 to 5 decks)

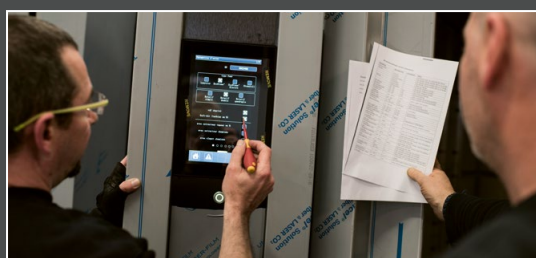
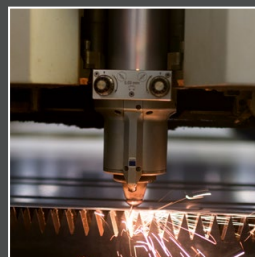


**HEIN OVENS**

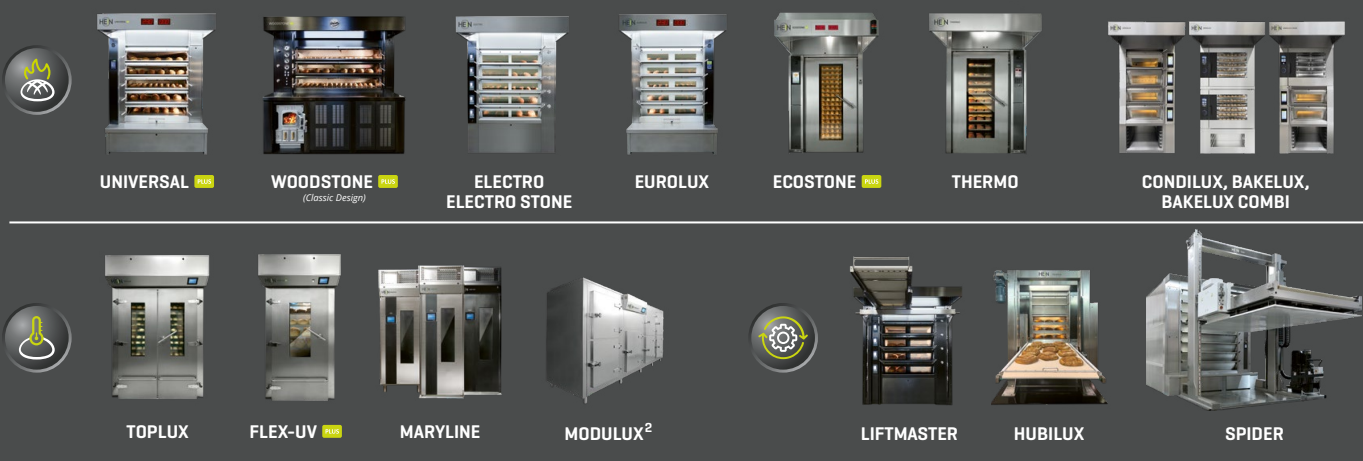
Designed for Tradition. Built for Tomorrow.

## 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 manufacture 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.*



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