



BACKÖFEN & KÄLTETECHNIK
FOURS & TECHNOLOGIE DE FROID
OVENS & KOELTECHNIEK

INVITATION

to the "IBA Trade Fair" in DÜSSELDORF from 18.05.25 – 22.05.25

Dear Customers,

In May, the "IBA 2025" will once again open its doors.

We are pleased to invite you to this exciting trade fair and hereby provide you with the voucher codes that you can use to register online and receive a free ticket. Here is the link to the IBA Ticket Shop to redeem the voucher code. After completing the personalisation, you will automatically receive your personal season ticket by email.

<http://www.iba-tradefair.com/tickets>

Please note that each code can only be used once:

You will find our booth in: **HALL 10 - STAND 10B.45**

On our booth, the following energy-saving ovens will be on display:

1) HEIN UNIVERSAL PLUS

The annular tube oven with a built-in thermostone heating system and genuine 22 mm thick stone hearth plates..

The HEIN UNIVERSAL PLUS oven is heated by a steamtube system integrated into the thermostone heating system. Each steamtube tube is filled with a precisely calculated amount of water. Without pumps or noise, the steam spreads throughout to every level. Natural heat transfer and high-performance steaming units ensure unrivalled baking performance. A clean energy source, economical in consumption, mature technology and easy to handle.



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2) HEIN ECOSTONE PLUS

The only rack oven with integrated heat recovery and heat storage from thermostone walls weighing 250 kg.

Reduces the drop in temperature after loading and unloading.

Purely mechanical—no controls or electronics involved.

No connection to building services required, as the heat remains where it is needed: in the baking chamber for baking your products.

Lowers flue gas temperature by an average of 150°C (with continuous baking), resulting in a flue gas temperature 52°C below the baking chamber temperature.

This leads to 10% shorter burner operation times and a 20% reduction in burner connection power.

Baking pauses due to a cooled-down oven are almost entirely eliminated.

Advanced control column with robust touchscreen control.

3) HEIN ELEKTRO Deck Oven with Thermostone

The Hein Electro Deck Oven can be selected based on our HEIN "**Stone Baking**" philosophy, with the option of "thermostones in every deck".

- **Slow Baking**
- **Soft Baking**
- **Better crust**
- **Better volume**
- **Less drying out**
- **Reduced temperature drop between baking cycles and across days**

4) HEIN FLEX-UV PLUS STORAGE CELL

The Flex-UV PLUS storage cell allows you to store your 90% prebaked products for up to 14 days without quality loss, and then finish baking them as needed.

Stored in a low-germ environment thanks to UV light, at above-zero temperatures and controlled humidity.

Better quality and aroma, no drying out, no mould formation.

The Flex-UV PLUS cell offers more flexibility in production, reduces waste, and improves work scheduling.

Night shifts become day shifts, improving profitability and increasing profits.

Reduced energy costs and time savings, as the products are not deep frozen.



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At our booth, you can experience the quality of these products yourself, as our master bakers will finish bake breads that have been matured for 5 days in the Flex UV PLUS, ready for tasting.

It would be a great pleasure and honour for us to personally welcome you at our attractive exhibition booth.

Kind regards,

HEIN S.à r.l.

Ferdinand Hein
Managing Director

Henri Guillaume
Chief Executive Officer