



HEIN GROUP

HEIN UNIVERSAL

THE REFERENCE FOR ANNULAR TUBE OVENS.



With masonry hearth
constructed from
thermodynamic
refractory bricks,
22 mm stone baking plates
and a new revolutionary
steam unit.



THE TRADITION OF GOOD BAKING

HEIN UNIVERSAL, THE ANNULAR TUBE OVEN

ROYAL CLASS

“Ah, in the good old days...” this is often how we begin a sentence that refers to what quality bread used to be like.

Even if the nostalgia we feel about the so-called disappearance of quality is a subjective notion, there are some very real reasons for this sentiment.

We gladly remember a crunchy crust, the tasty inside of the bread and the feeling that “this bread will still taste good in a day or two”. The time factor, and therefore the related costs, the current extent of product ranges and consumer habits have contributed to the modification of bakery products, even as regards quality.

That's why “long fermentation” has come back into fashion. As a traditional baker, you try to offer your customers quality products by developing your own recipes, using high-quality raw materials and by properly preparing your dough.

For baking, we recommend the HEIN UNIVERSAL annular tube oven.

We have never given up the tradition of "genuine" quality bakery products.

The UNIVERSAL, with its system that fulfils the role of a steam oven combined with the latest technology, has all the baking capabilities you need to satisfy your customers.

Our annular tube oven keeps the promises its name brings to mind.

The UNIVERSAL bakes just as you want it to and for a very long time.

Guaranteed!



THE GOOD OLD DAYS...
...WITH TECHNOLOGY ADAPTED TO SUIT YOUR NEEDS.



TRADITION AND INNOVATION

HEIN UNIVERSAL annular tube ovens equipped with the HEIN SPIDER automatic supply and unloading system.

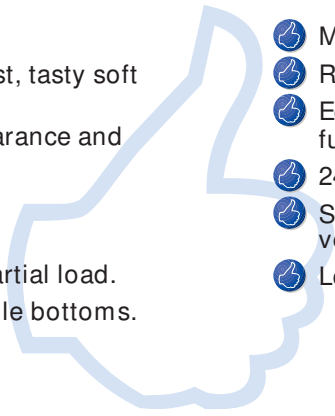
Hein UNIVERSAL
with metallic mobile plates.



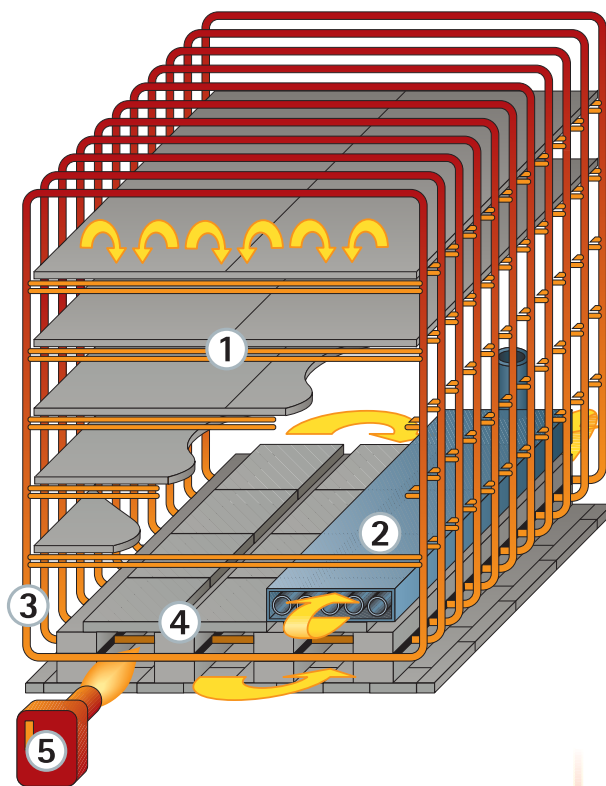
THE ART OF PERFECTION

A FEW OF HEIN UNIVERSAL'S STRONG POINTS:

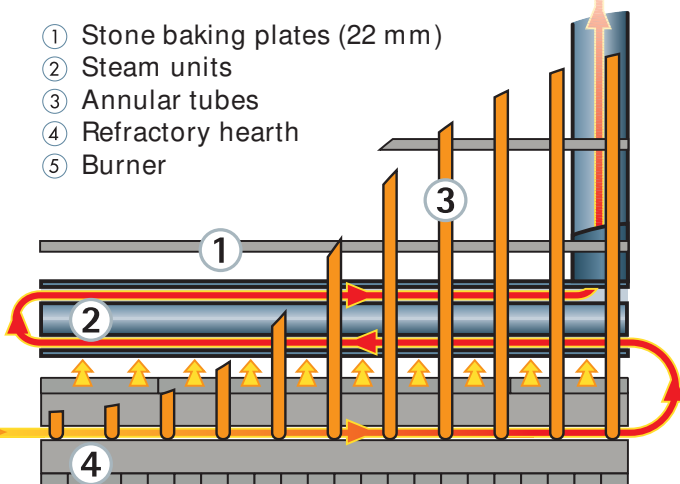
- 👍 Exceptional baking quality.
- 👍 Lovely uniform, crunchy crust, tasty soft inside.
- 👍 Longer lasting "fresh" appearance and taste of products.
- 👍 Generalised use.
- 👍 Successive batches.
- 👍 "Gentle heat", even with a partial load.
- 👍 Almost "indestructible" mobile bottoms.
- 👍 Top-quality finish.
- 👍 Minimal maintenance costs.
- 👍 Reduced energy consumption.
- 👍 Ecologically sound, no immediate or future recycling problems.
- 👍 24/7 after-sales service.
- 👍 Spare parts and after-sales service at a very reasonable price.
- 👍 Long-term partnership and collaboration.



A CONVINCING SYSTEM THAT IS BOTH SMART AND SIMPLE!



- ① Stone baking plates (22 mm)
- ② Steam units
- ③ Annular tubes
- ④ Refractory hearth
- ⑤ Burner



We only use continuous, top-quality tubes without welds from Mannesmann. You can count on a realistic lifetime of 30 years (your successor will thank you).

These tubes are bent by us to give them a circular form. After assembly, each circular tube is tested individually at a pressure of 490 bars. After filling with a set amount of water, several of these circular tubes are then welded to form a battery (③). The lower part of the annular tubes is located in the heating zone and is an integral part of the masonry hearth made of refractory bricks (③+④+⑤). When the oven is switched on, the water is transformed into steam and silently rises (no pump is necessary) while distributing the heat in the oven in a uniform manner. Different heat spots are physically impossible!

The UNIVERSAL is extremely robust: an 18 m² oven weighs approximately 10 tons. This weight is mostly attributable to the solid masonry hearth made from refractory bricks which serves as a huge storage heater, hence the low energy requirement and the even distribution of heat throughout all the decks.

The masonry hearth, the 22 mm stone baking plates (①), the soft, gentle heat radiated by the annular tubes, the natural turbulence, as well as the elevated height of the baking chambers, are behind the unequalled performance of this modern oven.

The heat radiation system guarantees you a product with that typical beautiful crust that retains humidity inside the bread and thus guarantees freshness.

The heat accumulated in the masonry hearth allows the uninterrupted baking of successive batches of different sorts and sizes of bread, as many times as you want.

CONSTRUCTION

The baking decks, which are impervious to steam, are located above the insulated refractory hearth. Each deck is equipped with tubes, to heat the bottom and the roof.

The steam unit (which in itself is a revolutionary innovation) (2) is integrated above the oven inside the refractory bricks. Its immense mass is therefore always at the temperature of the oven and guarantees "batch on batch" baking, always with an optimum quantity and quality of steam.

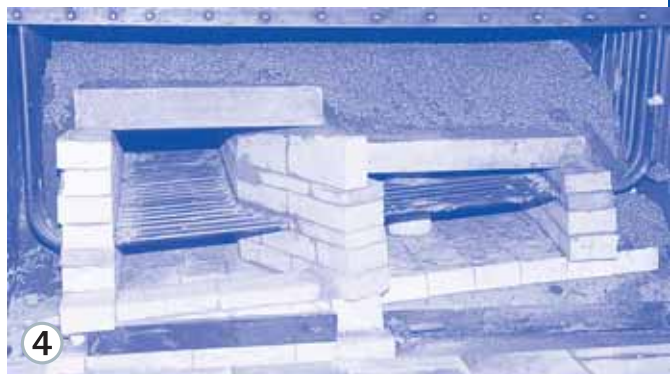
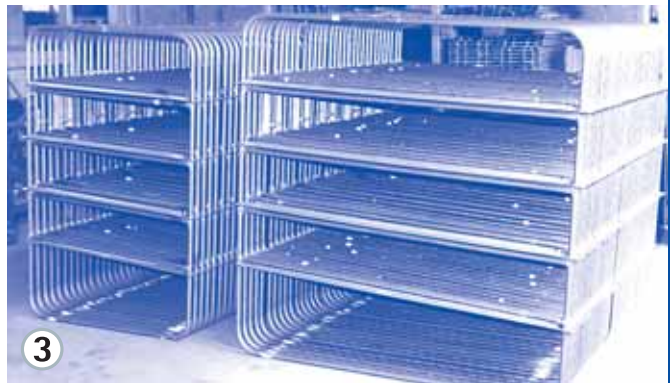
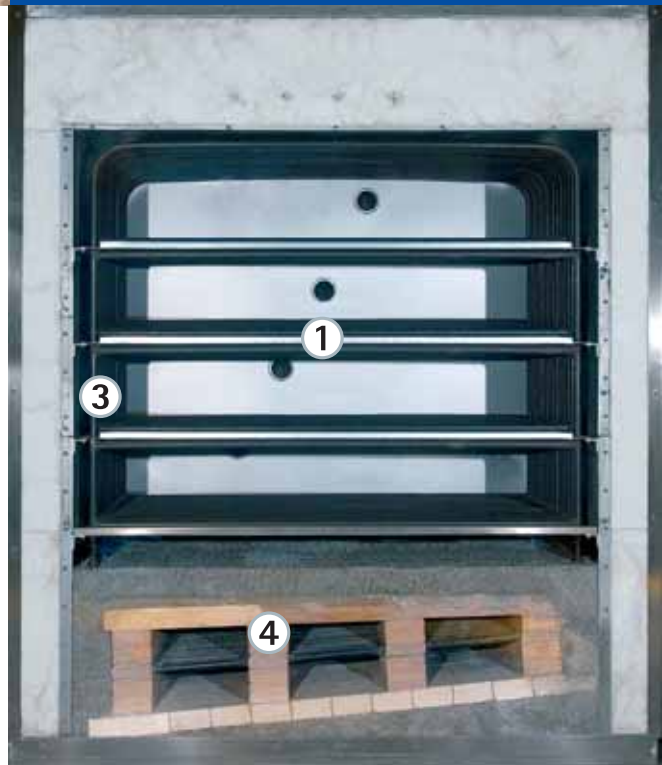
The UNIVERSAL oven can be built in on three sides because the various elements that require maintenance (the burner, water injection tubes, computer) are accessible from the front. The oven does not have any other components which require maintenance. No circulation ventilator, no turbo equipment, no tangle of cables or pipes. Always compare maintenance costs before making a choice.

Owing to the enormous amount of stored heat in the masonry hearth, the oven hardly needs the burner, which comes on almost 30 % less often than with a comparable cyclothermic oven. This results in considerable energy savings. Since the UNIVERSAL oven does not use a motor, a pump, a ventilator or the like, the result is a clear improvement in the work environment owing to a reduction in noise levels.

The oven doors are made from stainless steel and can be equipped with Securit glass peepholes upon request. Thanks to the doors' patented tilting mechanism, no humidity can penetrate into the insulation and the risk of the formation of thermal bridges and condensation inside the insulation is eliminated. As a result, the oven's lifetime is extended.

The oven doors are practically impervious. Condensation, as well as heat, remains inside the baking chambers. Each deck is equipped with a pressure control valve (requiring no maintenance) that allows the evacuation of surplus pressure when condensation is produced.

The large extraction hood, made to capture the remaining condensation and heat when product is put in and taken out, is factory fitted with a highly efficient oversized extraction ventilator that allows the immediate evacuation of the heat and/or condensation. In order to facilitate work in front of the oven, top-quality lighting can be installed upon request.





MATERIALS

Only top-quality raw materials, processed using the latest high-end tools, guarantee the successful products your customers demand. Your customers' loyalty is the best proof of this.

The same applies to your UNIVERSAL oven: we use a maximum amount of stainless steel as well as construction elements that meet the highest quality and hygiene standards.

The 22 mm thick stone bottom is made of a special mixture of crushed stone which is poured into very robust steel frames at HEIN.

Savings in energy, the protection of human health, as well as respect for the natural environment, are at the top of HEIN's agenda. This is why your UNIVERSAL oven is insulated with the best industrial insulating panels available. Heat stays inside the oven, so the atmosphere in the bakery will be all the more comfortable and energy costs calculable.

SAFETY AND GUARANTEE

The safe use of your UNIVERSAL oven is guaranteed by our unique system of annular tubes. Regular and systematic monitoring of the materials as well as of the fittings is carried out by the German Technical Surveillance Association (TUV). Based on our 125 years of experience, we guarantee the masonry hearth as well as the annular tubes for a period of 10 years.

OPERATION AND SETTINGS

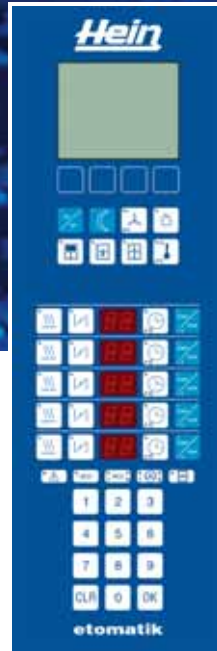
The UNIVERSAL is factory fitted with an ETOMATIK computerised control panel that guarantees simple and intuitive use of the oven.

- 🕒 Large 16-line screen (display of text and graphics).
- 👉 Simple and intuitive to use.
- 👉 99 baking programmes.
- 🕒 Weekly program with two automatic programmable start times per day.
- 👉 The error messages are displayed in a clear and understandable manner.
- 👉 Can be connected to a PC.
- 👉 Remote display (option) can be directly connected.



etomatik
The easy-to-use,
intelligent controls.

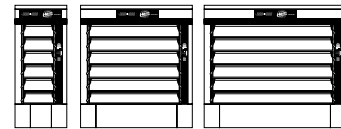
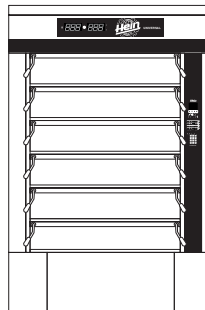
- 🕒 The ETOMATIK is 100 % compatible with the automatic HEIN SPIDER supply and unloading system (see pages 1 & 2)



WIDE CHOICE OF MODELS: NEARLY EVERYTHING IS POSSIBLE

The UNIVERSAL is the slimmest annular tube oven on the market with a masonry hearth constructed from refractory bricks. For instance, for a 120 cm wide baking chamber, the external width of the oven is only 159 cm, so respectively 180 cm for 180 cm and 219 cm for 240 cm.

You have the choice between four widths of baking chamber (60, 120, 180 and 240 cm) for an oven with 3, 4, 5 or 6 racks with a depth of 160, 200 or 240 cm. This means more than 60 different models with a cooking surface ranging from 3 to 35 m².



ERGONOMIC DESIGN FOR PUTTING IN AND TAKING OUT PRODUCT

The height for putting in and taking out product for the fifth deck is only 158 cm.

ULTRA RAPID ASSEMBLY

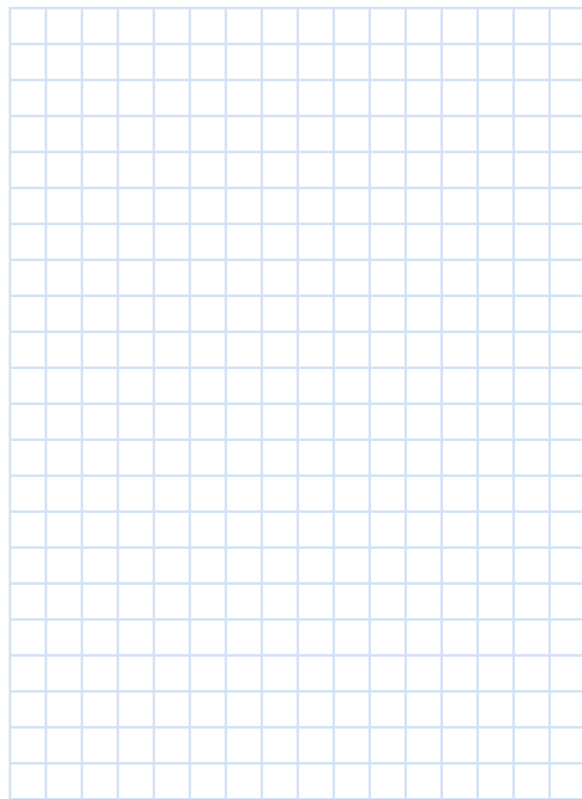
If the on-site conditions allow it, we can deliver the oven fully assembled.

THE UNIVERSAL STAYS MOBILE

The oven can be fitted with castors to move it around easily. Once it has been moved, the castors can be removed.

EASY MAINTENANCE (AND THEREFORE LOWER COSTS)

Although constructed in a very compact manner, all the components and parts of the oven that require maintenance are accessible from the front. The oven can therefore be built in on three sides.



EXAMPLES FROM OUR PRODUCT RANGE



LUXROTOR

Rotating rack ovens for 1, 2 or 4 racks



EUROLUX

Cyclothermic ovens



ELECTRO

Electric deck ovens



THERMOLUX

Rack ovens heated with thermal oil



SYSTEMOLUX

Deck and/or convection ovens for shops



SPIDER

Automatic supply and unloading system



RINGTECH

Tunnel oven with masonry hearth constructed from thermodynamic refractory stones and stone baking plates



TOPLUX

Cooling technology from A to Z



HEIN BAKERY ENGINEERING Ltd.l.c. & **HEIN COOLING TECHNOLOGIES** Ltd.l.c.
are companies of the HEIN group