

ELECTRO



ELECTRICALLY HEATED DECK OVEN





THE BENEFITS

- The top and bottom heat as well as the steam output of the individual decks can be controlled separately. The oven offers you high flexibility for your different products.
- Each baking chamber is equipped with its own high-performance steam unit that can be heated separately. (enabling significant energy savings)
- Each deck is equipped with a separate steam extractor.
- Thanks to the massive oven plates and the very homogeneous heat transfer, an ideal base heat is created. (perfect for forming the crust for bread)
- Convenient and intuitive operation of the oven. High level of safety in production and the best conditions for adhering to your quality standards.
- The HEIN ELECTRO can be installed on three sides (optional).

HEATER ELEMENTS MADE OF CERAMIC



The heating elements of the HEIN ELECTRO fulfil the strictest quality standards. The electrical resistors are coated with the latest generation of ceramics and are unique with regard to operational safety, reliability and efficiency (much less aggressive heat than the commercially available round metal resistors).

The soft radiant heat allows constant even baking and guarantees a crispy crust with soft, tasty crumb. The products stay like "freshly baked" for longer.





*Example of a customised system:
4 HEIN ELECTRO deck oven with
six decks each and the fully
automatic HEIN SPIDER loading
and unloading system.*



THE DESIGN

The steam-tight baking chambers are continuously welded (no spot welding) and have an extremely long service life.

Thanks to the highly effective thermal insulation, the heat does not penetrate into the other baking chambers.

Each baking chamber is equipped with a maintenance-free pressure relief valve, which prevents an excessive increase in pressure during steam injection.

The quality of the materials used and the workmanship are much higher than usual in this sector.

Front, deck doors and rack are made completely of 2.5 mm stainless steel. On request, they can be supplied with Securit® glazing with IR coating at no extra charge.

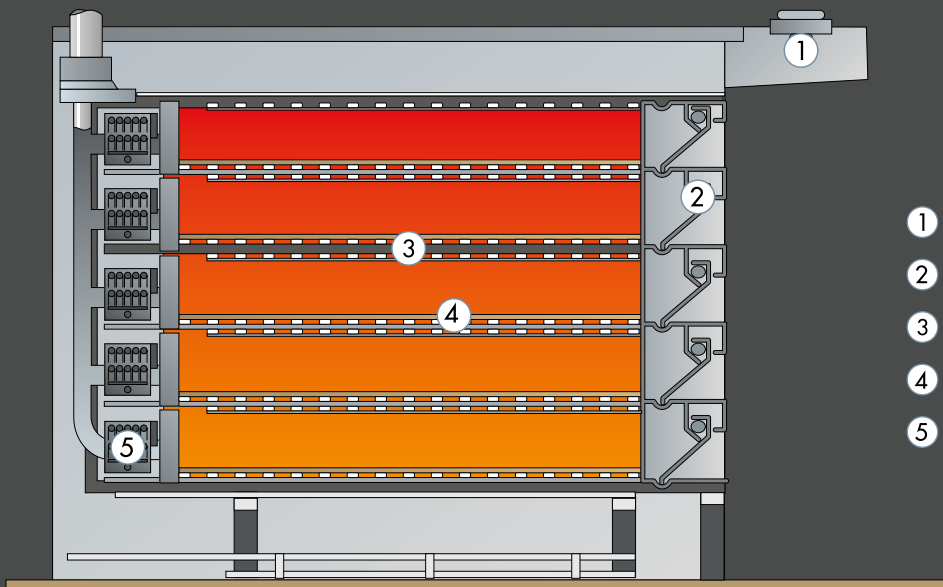
The patented tilting mechanism means that there are no hinges recessed in the oven wall, which means that moisture cannot penetrate the thermal insulation of the oven. Heat loss via moist thermal insulation is thus avoided. The service life is therefore extended considerably. In addition, this design makes cleaning significantly easier.

The large extractor hood is also made of stainless steel. The extraction fan with two different extraction levels enables the steam and heat to be extracted immediately.

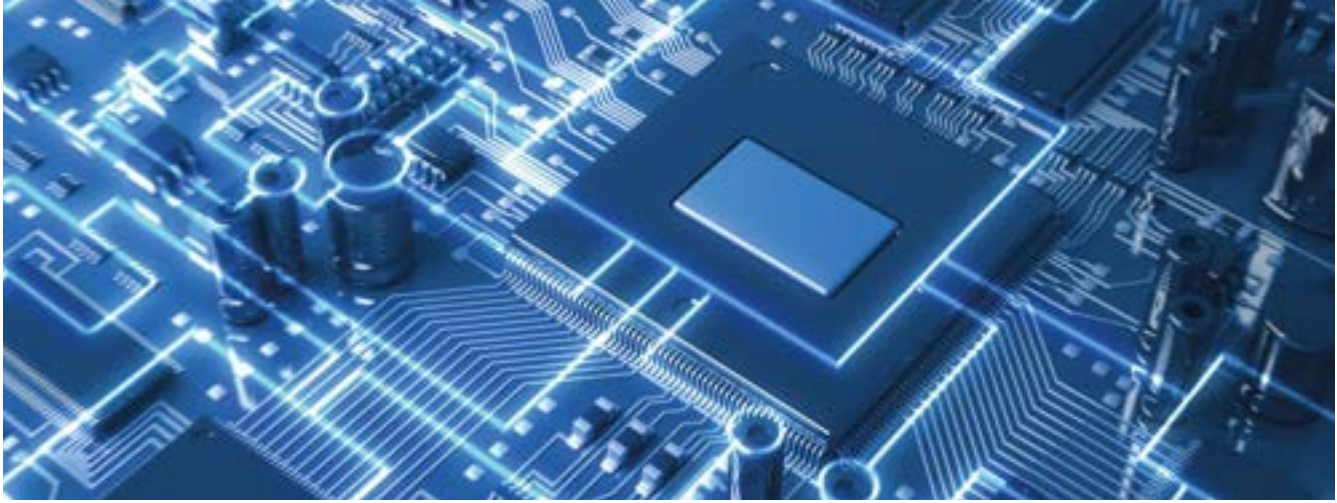


USEFUL ACCESSORIES

- Pull-out decks
- Semi-automatic loading and unloading system HEIN LIFTMASTER
- Fully automatic loading and unloading system HEIN SPIDER
- Proofing and refrigeration technology from A to Z - HEIN TOPLUX
- Extended extractor hood made to size
- Steam condenser



- ① Extractor hood
- ② Deck doors (patented tilting mechanism)
- ③ Thermal insulation between the decks
- ④ 22 mm thick cast thermal stone plates
- ⑤ Oversized steam unit



THE STANDARD CONTROL S1

The typical control for an electrically heated deck oven. The large digital displays enable practical handling of the decks and reading of the set and actual temperatures as well as all data displayed by the control.

- Controls the steaming duration and automatic opening and closing of the steaming flaps (accessory).
- It enables automatic monitoring and control of the baking process, the baking time as well as, of course, the top and bottom heat.
- The night start as well as the hood after-run time are among the basic functions of the S1 control. The S1 control helps you to save energy.
- If a deck is not used for a freely programmable period of time (no baking programme started), the control system lowers the baking temperature to a freely definable temperature.



THE NEW K1 CONTROL (OPTION)

- 7" colour touch control (easy operation with clearly arranged display).
- Baking with approx. 100 baking programmes and adjustable favourites (own customer pictures possible).
- Programmable weekly timer (automatic oven start, 2 times per day can be set).
- Eco button (the oven can be temporarily set to a reduced temperature).
- Master / slave function (the master control controls the hood fan and baking programmes can be copied to individual decks).
- Intelligent energy management adjustable across all decks (a defined total power level is not exceeded with reduced power).
- Optional cloud access of the control system via internet possible (update service for HEIN, overview of oven data with PC, tablet and smartphone).

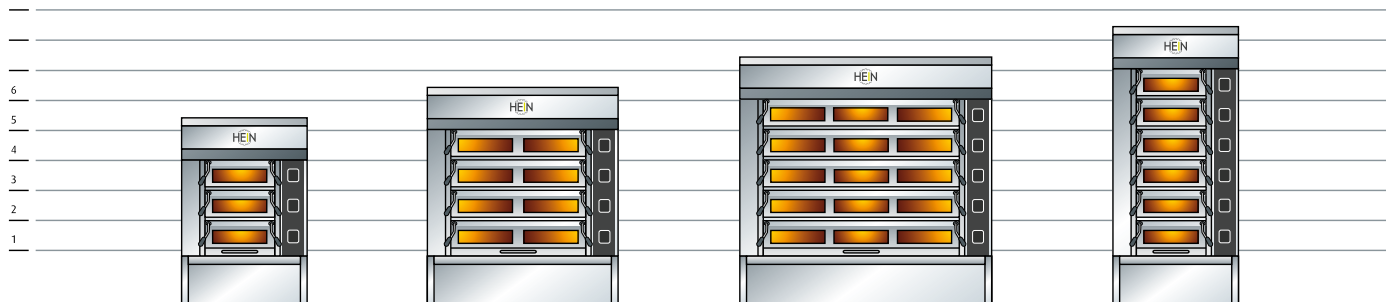


DIMENSIONS AND CONNECTION VALUES

BAKING AREA		OVEN DIMENSIONS		EE 3030 (3 decks)		EE 4040 (4 decks)		EE 5050 (5 decks)	
Depth (cm)	Width (cm)	Depth (cm)	Width (cm)	kW	kW (limited)	kW	kW (limited)	kW	kW (limited)
160	60	2585	1180	24.9	17.7	32.8	23.2	40.8	28.8
160	82	2585	1400	28.8	21.6	38.0	28.4	47.3	35.3
160	120	2585	1780	45.6	31.2	60.4	41.2	75.3	51.3
160	160	2585	2180	55.9	37.8	74.2	50.0	92.5	62.3
160	180	2585	2380	63.1	45.1	83.8	59.8	104.5	74.5
200	60	3055	1180	32.4	23.1	42.9	30.4	53.4	37.8
200	82	3055	1400	37.0	26.2	49.0	34.6	61.0	43.0
200	120	3055	1780	56.1	38.1	74.4	50.4	92.8	62.8
200	160	3055	2180	73.9	50.5	98.2	67.0	122.5	83.5
200	180	3055	2380	79.4	56.0	105.2	74.0	131.0	92.0
240	60	3455	1180	36.1	25.3	47.8	33.4	59.5	41.5
240	82	3455	1400	41.5	30.7	55.0	40.6	68.5	50.5
240	120	3455	1780	66.7	45.3	88.6	60.0	110.5	74.8
240	160	3455	2180	80.7	57.3	107.2	76.0	133.8	94.8
240	180	3455	2380	96.8	68.2	128.4	90.2	160.0	112.3

The indication of electrical connection values is subject to change depending on the height of the floors and the presence of mobile floors.

Baking area from 2.88 to 25.92m²



The HEIN ELECTRO is available with three, four, five or six decks and different baking chamber sizes. On request, we will be happy to provide you with a non-binding quotation tailored to your specific requirements.

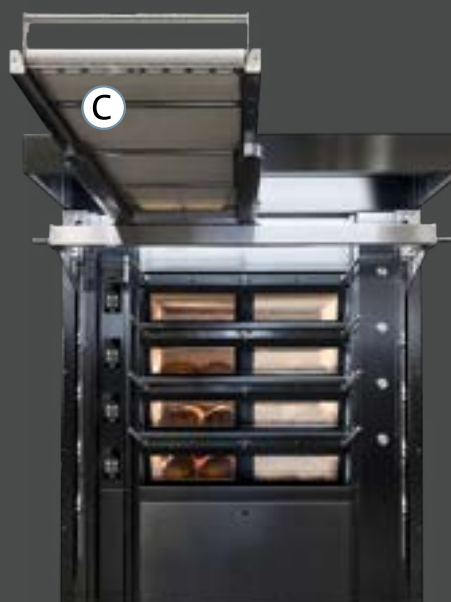
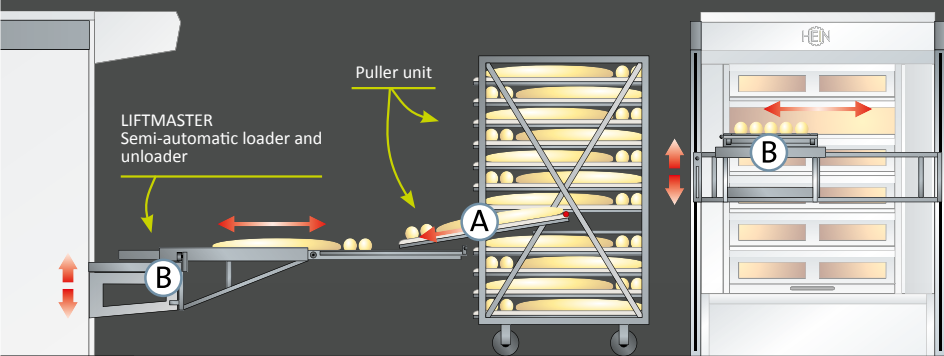
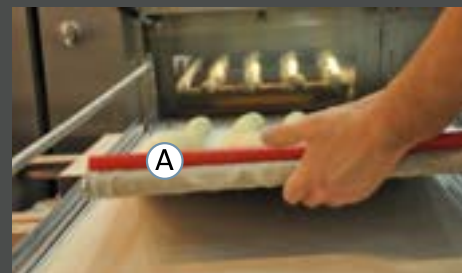
Just give us a call **(Phone: (+352) 45 50 55 -1)** and your nearest HEIN partner will be happy to provide you with a tailor-made offer. Contacting us is the first step towards a permanent partnership and optimised production with no more unpleasant surprises.

OPTION: THE NEW HEIN LIFTMASTER (LOADING SYSTEM INTEGRATED ON THE OVEN)

Loading and unloading in no time at all with the help of the manual loader

Thanks to the newly developed HEIN LIFTMASTER **B**, you no longer need to bother with large puller units. Place your dough pieces on the LIFTMASTER with the help of the handy puller unit **A**. To load, simply lift the LIFTMASTER to the desired deck with one hand and load. Unloading is just as easy with the LIFTMASTER

After loading, between baking or after work, the parking position of the LIFTMASTER guarantees headroom and free access to the oven **C**.



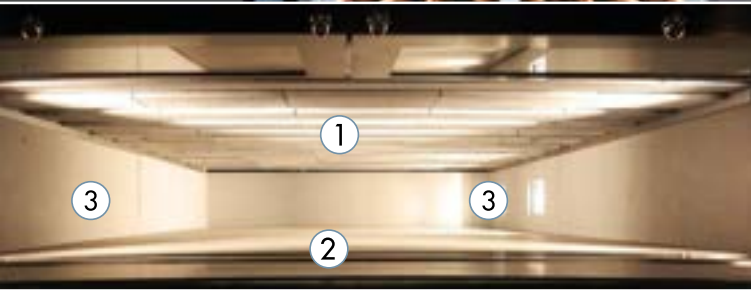
- Completely free floor space in front of the oven.
- Free access to the baking chambers, in width as well as height
- Safe and easy operation from both sides
- Back-friendly loading and unloading
- Aesthetic construction integrated into the oven
- Uncomplicated care and maintenance
- Adaptable to other oven types (also from other manufacturers).



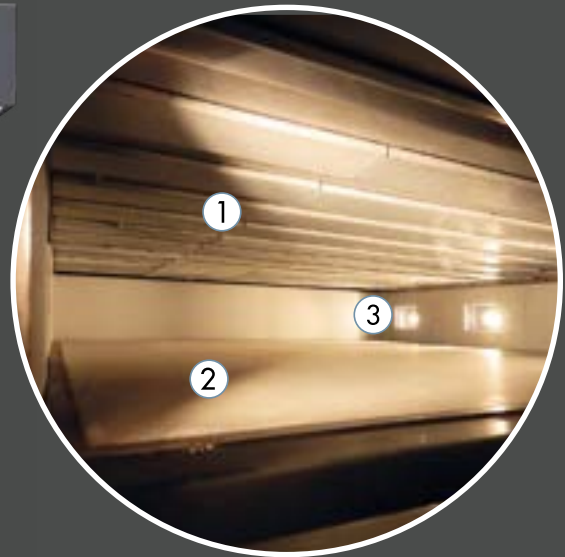
NEW

ELECTRO STONE

With baking chambers that are integrally equipped with thermodynamic refractory bricks.

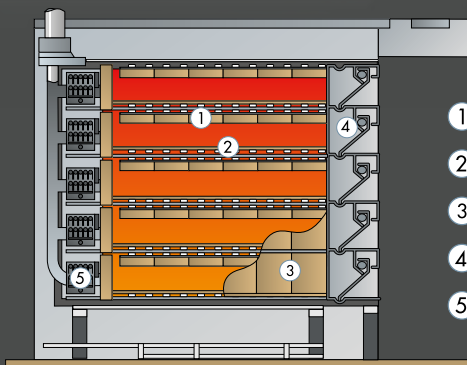


- Slow baking
- Soft baking
- Better bread crust
- More volume
- Less drying out
- Less heat loss between production times



- ① Ceiling made of refractory bricks
- ② Stone hearth plate
- ③ Side walls and rear wall made of refractory bricks

The refractory bricks are a tremendous heat accumulator. This heat accumulator also allows, among all other advantages, a considerable saving of energy.

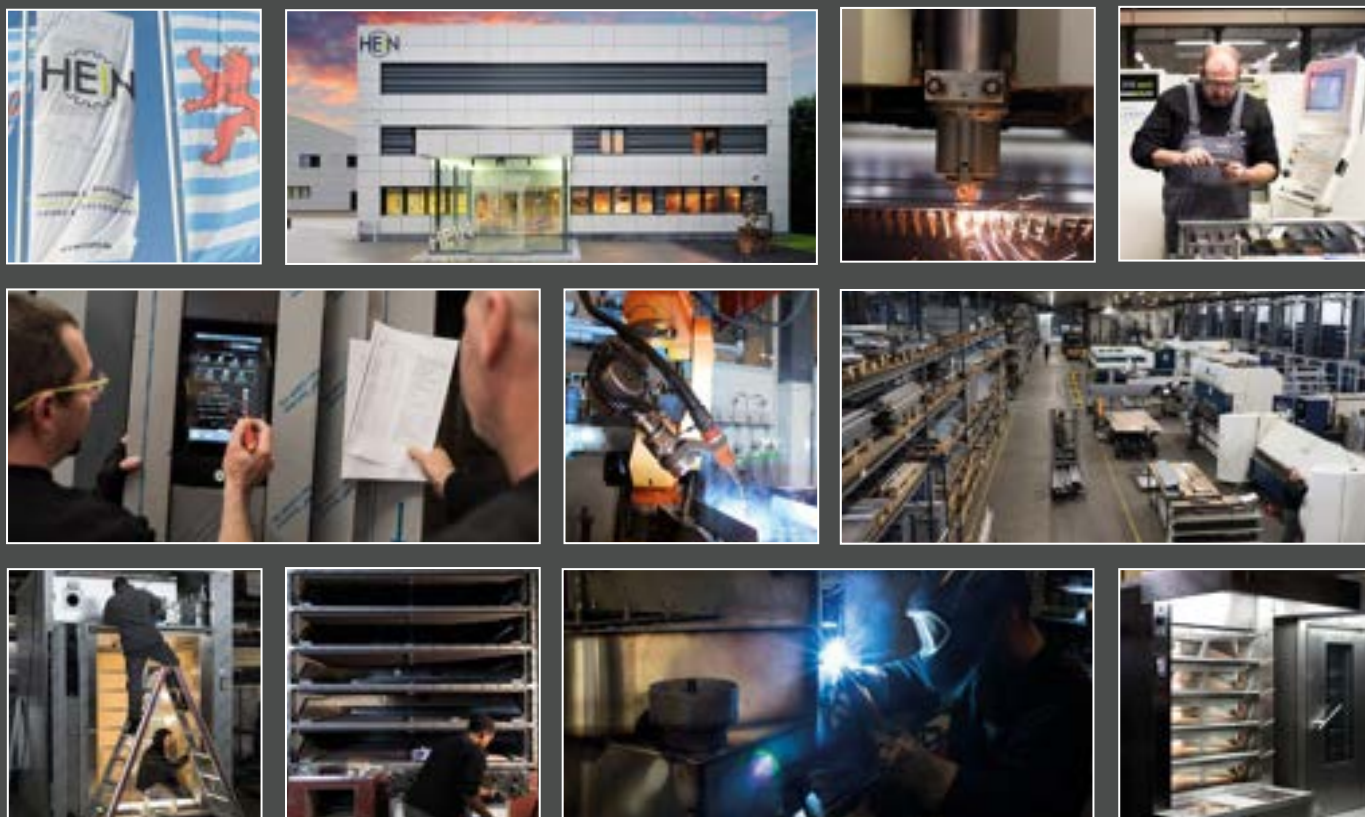


- ① Ceiling made of refractory bricks
- ② Stone hearth plate
- ③ Side walls and rear wall made of refractory bricks
- ④ Steam-tight oven doors (patented)
- ⑤ High-performance steam system

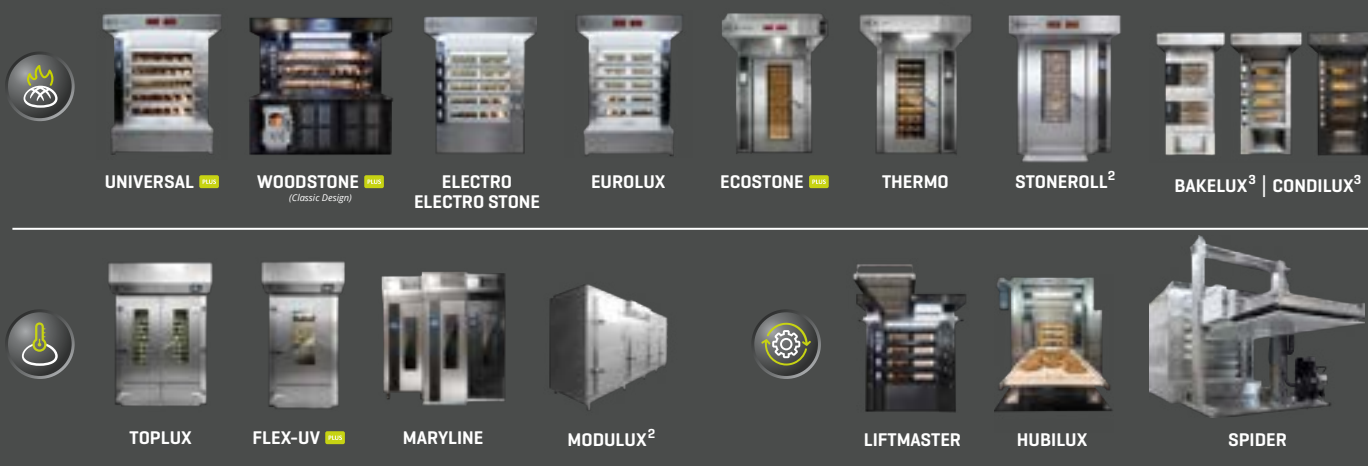


Oven construction and cooling technologies

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

