

# FLEX-UV PLUS



The FLEX-UV PLUS storage cells:  
the revolutionary solution for storing your semi-baked goods -  
the right step into the future of your bakery.



## WITH FLEX-UV PLUS, YOU HAVE A RESERVE OF PRE-BAKED BREAD.

The FLEX-UV PLUS storage unit allows bakers to pre-bake their entire range of bread up to 90% and store it for up to two weeks. There is no risk of drying out thanks to an ingenious humidity control system, and mold formation is prevented by integrated UV lamps.

The entire process is managed by innovative software with:

- 200 different fan speed settings,
- PID (Proportional, Integral, Differential) regulation,
- Precise and consistent control of relative air humidity, heat, and cold,
- Vertical and horizontal airflow management.

All these features ensure **optimal climatic conditions** (no drying, enhanced structure, and improved flavor and aroma development).

### BENEFITS:

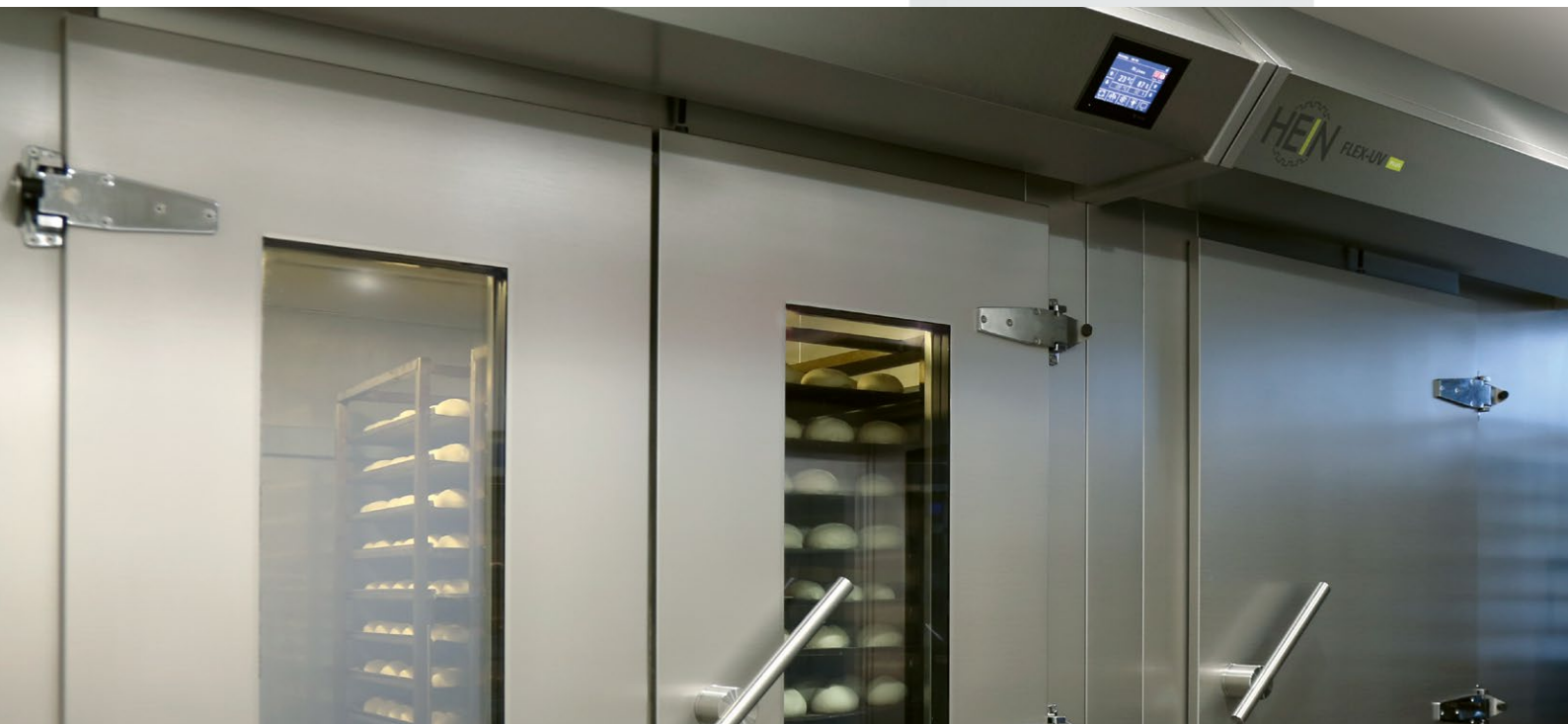
- High flexibility
- Better flavor and aroma development
- Reduced transportation, optimized efficiency
- Pre-baked products for final baking at the point of sale (Safe and simplified storage for several days)
- Freshly baked products available throughout the day

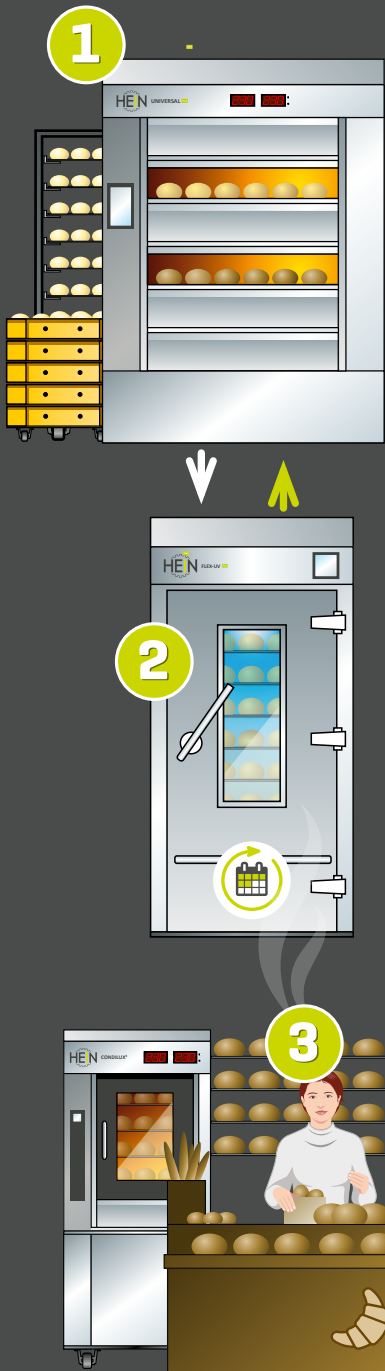
The FLEX-UV PLUS is also an ideal solution for bakeries looking to open or optimize a point of sale. Sales staff can finalize pre-baked products at any time without worrying about defrosting or fermentation.

Pre-baked products can be delivered to retail locations without additional active cooling.

The FLEX-UV PLUS is also a great choice for bakers who want greater flexibility and profitability in-store, with products that can be baked continuously based on demand.

Ultimately, with the FLEX-UV PLUS system, production at both the bakery and retail locations becomes more flexible, oven usage is optimized, and profitability is increased.





## FLEX-UV PLUS Workflow:

### Step 1

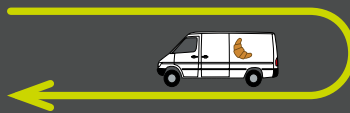
Pre-bake the bread up to 90% and store it in the FLEX-UV PLUS for up to two weeks. Optimise production times, night work becomes day work. Weekly production instead of daily. For example, instead of producing a small quantity of dough per day, you now produce a large quantity of dough per week.

### More sleep, less stress.

### Step 2

Pre-baked bread can be stored for up to 2 weeks, and storage in an absolutely sterile, climate-optimised environment has an exclusively positive influence on quality. (Sterile and aseptic environment thanks to UV light, Temperature range 3° to 5°C and between 80% to 90% humidity)

### Better taste, longer lasting freshness.

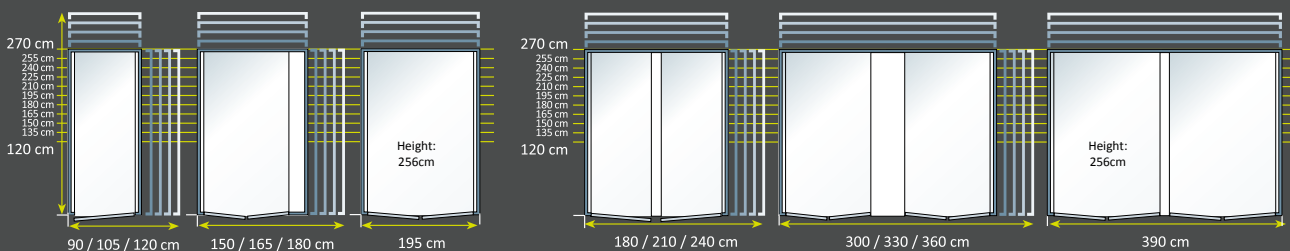


### Step 3

Stored bread can be baked in 10-15 minutes at any time and as required (for example, in the shop), so you always have fresh, warm bread on the shelves, at any time of the day, and virtually no overproduction.

### More sales, less waste, more profit.

## FROM SMALL TO X-LARGE

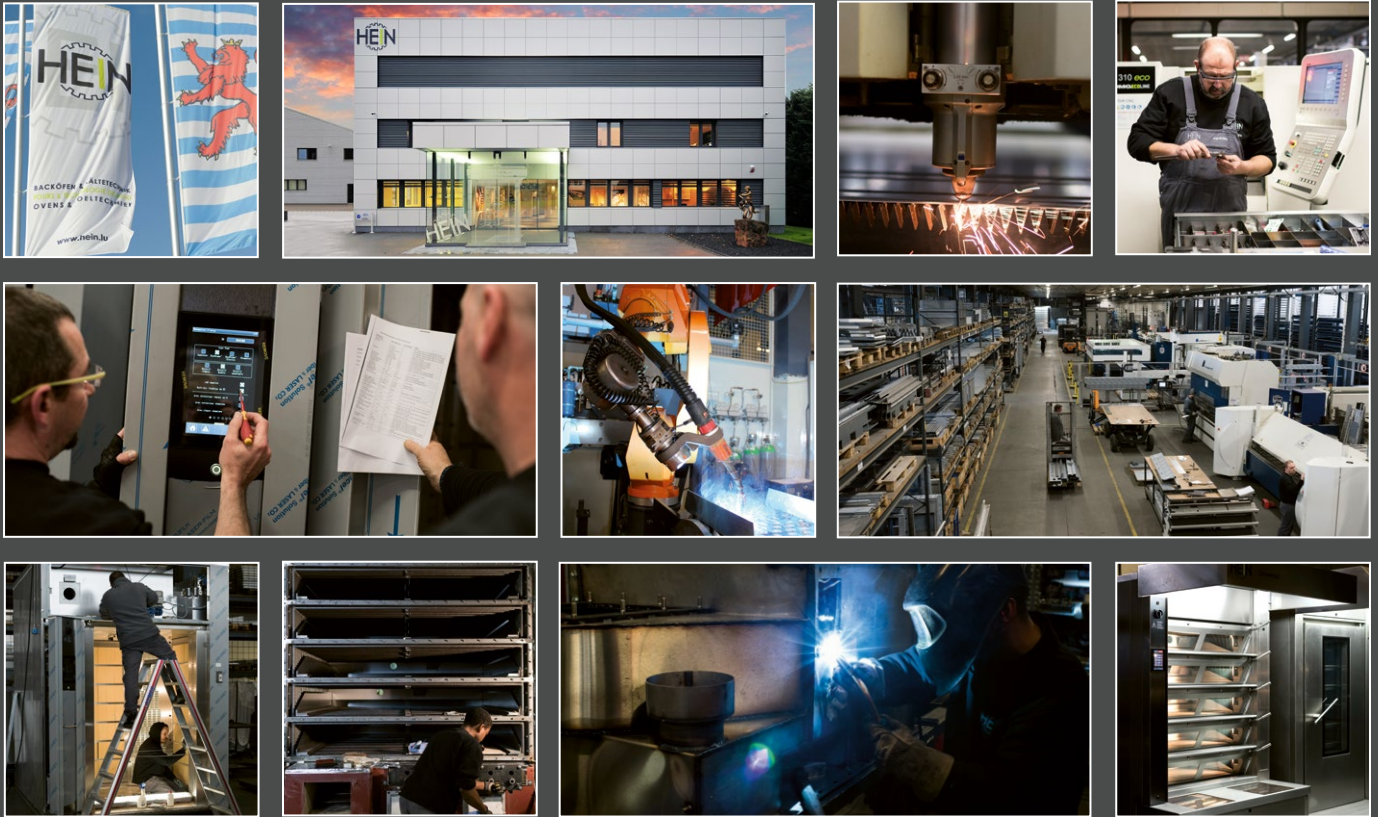


Over 100 models, adapted to all rack and trolley formats. This enables us to design the system that perfectly fits your needs.

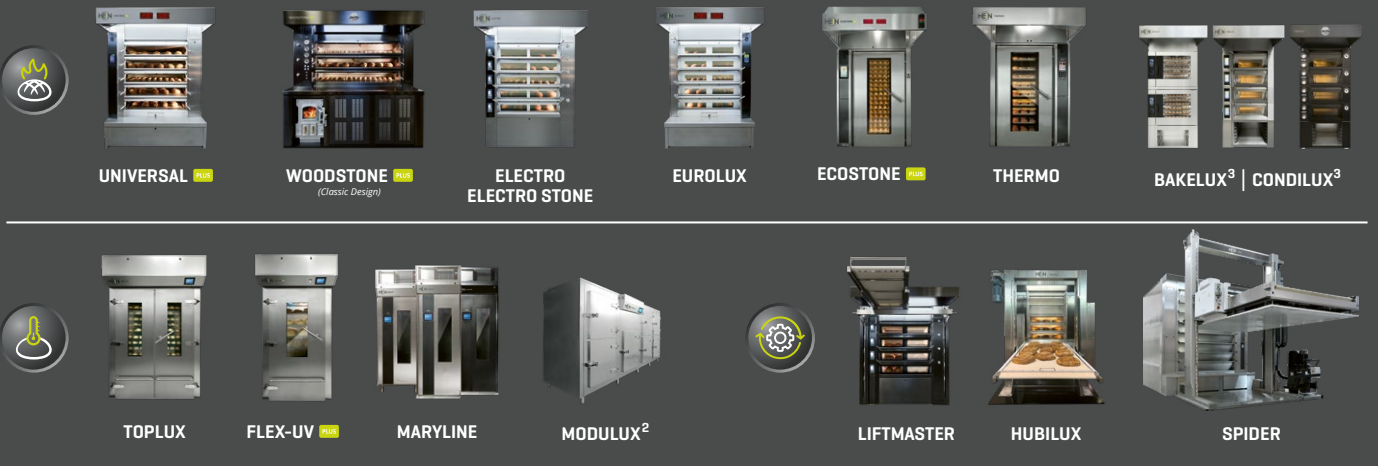


# Oven construction and cooling technologies

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.*



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