

TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE TECHNOLOGY
CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. König however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:
Thoroughly test the König machines at our Technology Center.

Visit our centers in Graz and Dinkelsbühl. Based on your recipes and raw materials, we will work out the best solution for you until you are fully happy with our suggestion. If necessary, we adjust the units again and start the entire customisation process over again. This ensures that you can offer your customers what they expect from you.

SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine at our premises and then commission them, using their indepth knowledge of the baking trade. If you should encounter any problems, simply contact our spare parts and service department. We are available day and night from anywhere in the world:

DURING OFFICE HOURS: +43 316.6901.0

OUTSIDE OFFICE HOURS: +43 316.6901.739



KÖNIG THE BAKER'S
CROWN

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* Measurements indicated in mm – not binding, Technical changes reserved. July 2012



THE BAKER'S
CROWN



ARTISAN SFI

THE HIGH PERFORMANCE DOUGH SHEETING
MACHINE FOR STRESS-FREE DOUGH PROCESSING

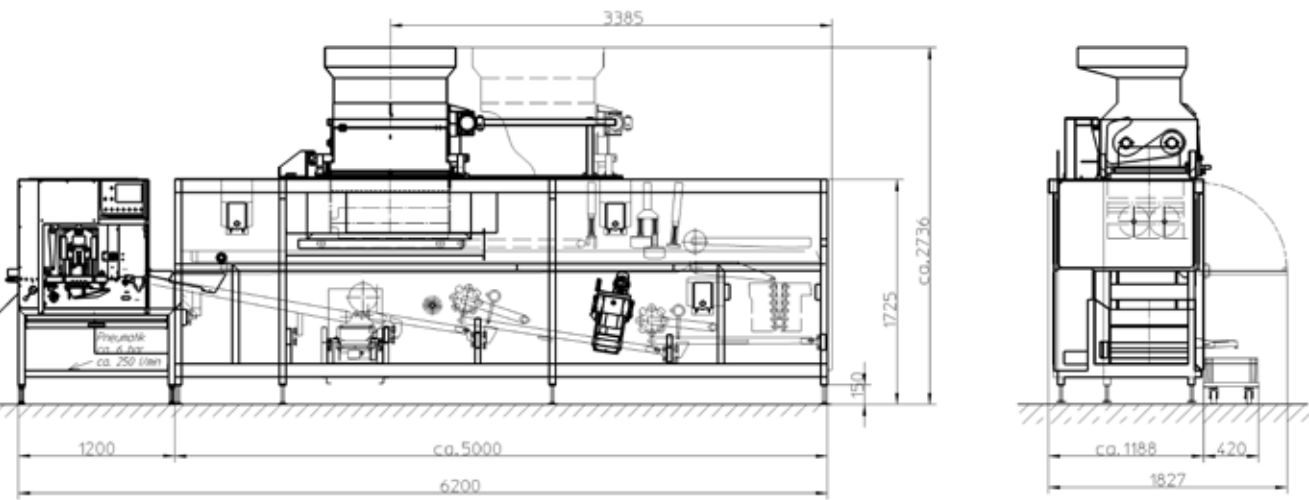
MAIN FEATURES

Using two satellite roller heads, the continuous dough string is brought to its final thickness very gently, so to say "stress-free". Minimum shear stresses guarantee supreme quality, the tremendous performance guarantees a high degree of profitability.

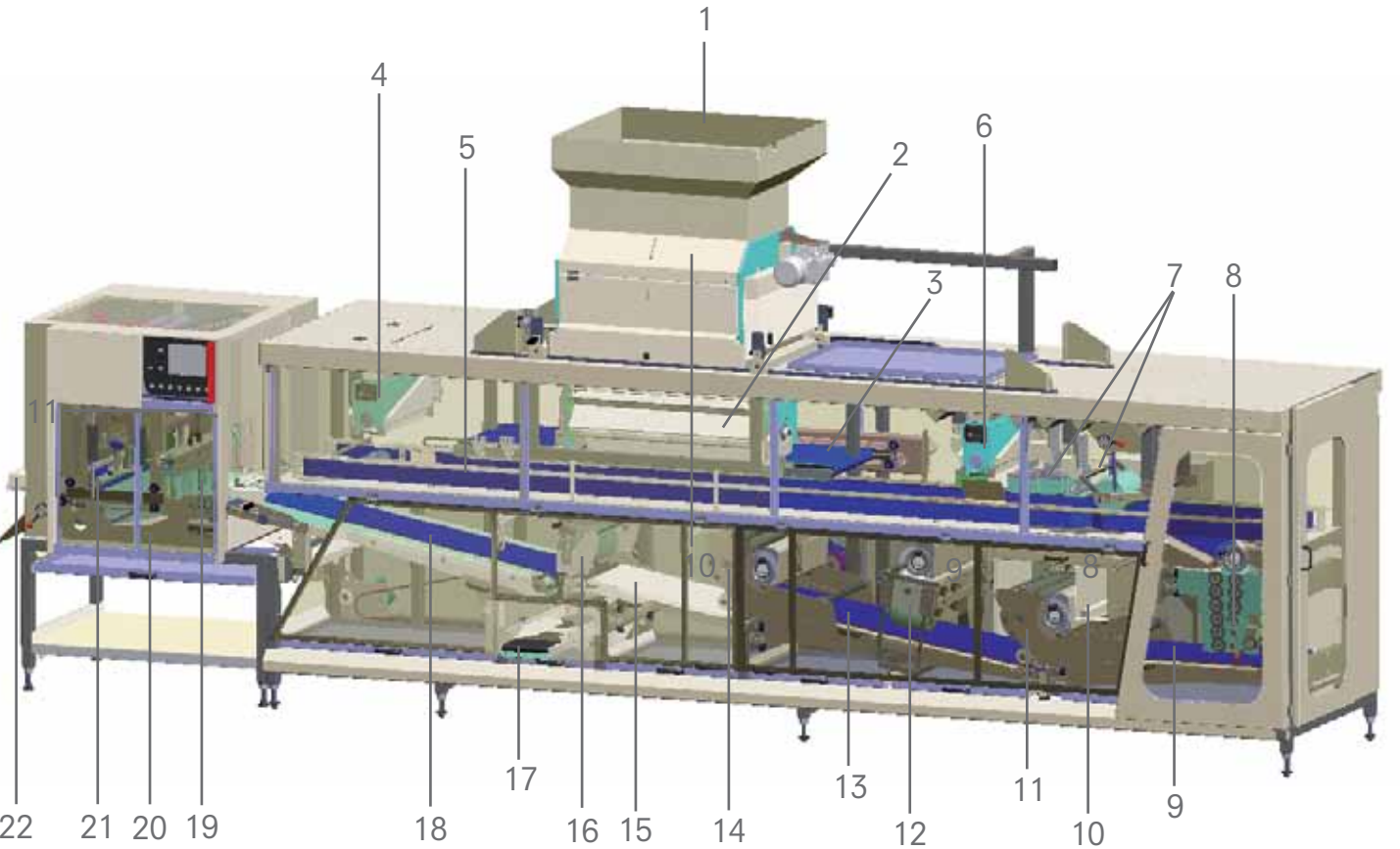
The modular concept permits individual investment planning; i.e. the Artisan SFI can be expanded at any time to include bowl hoist or box lifter, a rounding station with a bypass section, dampening and seeding unit, longrolling station for white breads and baguettes, a cutting unit, a setting unit etc.

- Extremely gentle dough processing also for soft doughs with a dough yield up to 180
- Dough throughput for softer doughs approx. 500 kg/hour, for harder doughs up to 1,200 kg/hour
- High-precision row positioning of the pre-portioned dough pieces by special setting system
- Exact calibration of the dough string by forming hopper and satellite heads
- "Easy cleaning system" for quick and easy cleaning
- Maximum product variety because of modular units - such as rounding station, longrolling station, dampening/seeding - and various different stamping and cutting tools which are easy to change
- Ciabatte, angular bread rolls, round bread rolls, baguettes and Mediterranean breads are only some examples of the wide variety of products

MAIN DIMENSIONS



ARTISAN SFI - AN OVERVIEW



- | | | | |
|----|--------------------------------------|----|-----------------------------------|
| 1 | dough hopper TRÖ300, oiling (option) | 12 | cross roller |
| 2 | roller hopper | 13 | transfer belt II |
| 3 | setting belt | 14 | satellite roller unit II |
| 4 | dough belt duster I | 15 | transfer belt III |
| 5 | transfer belt with side belts | 16 | length-cutting device |
| 6 | dough belt duster II | 17 | discharge belt for dough residues |
| 7 | pre-presser with pressure roller | 18 | spreading finger belt |
| 8 | forming hopper | 19 | centering device |
| 9 | transfer belt I | 20 | weighing device and guillotine |
| 10 | dough belt duster III | 21 | cutting and stamping tools |
| 11 | satellite roller unit I | 22 | discharge belt |



- Using pre-pressers, pressure rollers and forming hopper, the dough string is leveled and brought to a uniform height. Satellite roller units bring the dough, through knocking movements, gently and without any stress to the desired dough thickness.
- Individually adjustable length-cutting devices cut the dough string into even strips.
- The dough string is divided up into even dough pieces by the guillotine.
- Forming station for long products such as baguettes.
- Retracting device on sheets, fillets, transport belts, etc.

