

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 in-depth 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 BREAD LINE CERES 2.1

THE ALL-ROUNDER -
FOR BREAD IN ITS LARGEST DIVERSITY



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KÖNIG

THE BAKER'S
CROWN



handed over by: _____

THE FEATURES OF THE CERES 2.1

The **Ceres 2.1** is a modern dough dividing machine, which fulfills highest demands in dough yield, gentle dough processing and precision. Particular attention has been given to the robust design and the possibility to easily clean and maintain the machine.

- for all doughs with a dough yield between 162 and 182 (with dough dividing unit; depending on the dough also higher dough yields possible)
- for all doughs ranging from 100% wheat to 100% rye (with dough dividing unit; depending on the dough)
- for all doughs with pre-dough and long bowl resting times (possible resting time 120 min and more)
- minimal cleaning effort due to easy accessibility to parts, which have to be cleaned, cleaning menu, swivelling dough ribbon sensors, removable transfer disc and plastic belts
- robust design due to use of cast iron parts
- designed for one-man operation
- dough dividing unit with patented gravitation dough string technique
- hopper with 300 litre content and 900 mm height for more bowl proofing – no pre-portioning hopper necessary.
- electrical raising and lowering of the hopper
- bowl hoist with integrated scraping device to be combined directly
- sensor controlled weighing device.
- built according to the latest hygienic conditions
- shortest set up times when changing dough sorts
- Siemens-S7-PLC-control with touch-panel.



weighing line



easy accessibility - minimal cleaning effort



removable transfer disc

PRODUCT VARIETIES

Due to the possibility of producing a wide variety of breads the **Ceres 2.1** can be called the all-rounder of the bakery.

No matter what type of bread, either traditional bread such as **rye bread** or **rye-wheat bread** or typical mediterranean bread, the Ceres 2.1 is the answer. **Baguette**, **Ciabatta**, **white** or **flat bread**, even **pizza dough** can easily be portioned with the Ceres 2.1.

THE MODULES OF THE CERES 2.1

■ Bowl hoist

The bowl hoist with the integrated dough scraping device automatically conveys the dough batches into the gravitation dough dividing unit.

■ Gravitation dough dividing unit

The weighing device of the gravitation dough dividing unit divides the dough string into equal dough pieces. As soon as the required weight of the dough pieces is reached, the guillotine cuts off the dough string.

- Rotating dough hopper, 300 l content, with inner cone
- Rotating cutting disc
- Transfer disc with duster
- Dough string width 60 – 150 mm, adjustable via sensors
- Electronic weighing system
- Guillotine
- Transport belt with duster
- Height adjustable transfer belt

■ Eccentric round-moulding unit

The dough pieces divided by the guillotine are rounded by the eccentric round-moulding unit. Due to the minimal mechanical stress the original structure of the dough remains unchanged.

■ Transport belt with bypass for the round-moulding unit (optional)

The transport belt conveys the rounded dough batches to be further processed manually or automatically. A height and length adjustable belt makes it possible to either directly remove – e.g. Ciabatta – or further process the dough pieces without the round-moulding unit – e.g. Baguettes. Naturally, the dough batches can also be transferred to an intermediate prover (not included) and/or to a long rolling unit.

- Work table with transport belt and support frame for baking trays (optional)

MAIN DIMENSIONS

