



**THE BAKER'S
CROWN**



COMBI LINE
PERFORMANCE AND VERSATILITY
AT THE BEST VALUE

CONSTRUCT YOUR OWN TAILOR-MADE BREAD ROLL PLANT.

„I DO NOT KNOW A SAFE WAY TO SUCCESS, BUT I
KNOW A SAFE WAY TO FAILURE: TO PLEASE EVERYBODY.“

Plato (400 BC)

For more than 40 years König has been the worldwide specialist for bread roll plants. This success could only have happened through the success of our customers: They have to produce daily a wide range of products of the best quality. Products nobody is thinking of today, will probably be vogue tomorrow. The plants made by König today also have to anticipate these requirements.

Therefore the **Combi Line** was developed: This modular plant can be adjusted to the requirements of your bakery.

König does not want to please everybody. But we want to do the right thing for everybody. At any time!



BUT DO NOT COMPROMISE YOUR FUTURE.

With the design of the **Combi Line**, the modular construction system was thought through to the end. By means of your special conditions, market requirements and investment spending you define the configuration of the plant. And König builds it in the way you need it. In case you will need an additional level of automation later on, the plant can be easily expanded without major engineering work and with minimal disruption to your production.

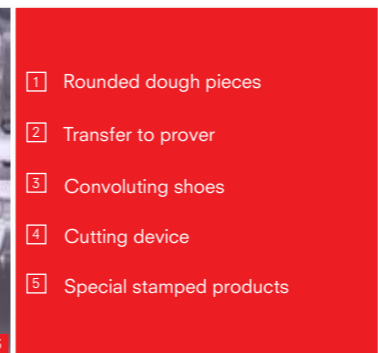
With the **Combi Line** you can produce high quality products: **round, oval, rounded and stamped, longrolled and stamped, flattened, longrolled, convoluted, cut and seeded** made of wheat dough, mixed dough, grain dough or yeast dough. The capacity is up to 9.000 pieces per hour, day and night.

GLOBALISATION IS NOT ONLY A WORD FOR US:

Whether producing bolillos in Mexico, baps in England, housky in Czech, hamburger buns in South Africa, Kaiser rolls in Austria or hot dog buns in Australia, the König Combi Line produces best quality products from all over the world.

Or do you want Spanish medias noches?
No Problem. Our Combi Line produces it.

WHATEVER YOU WANT - YOU CAN MAKE IT!



- 1 Rounded dough pieces
- 2 Transfer to prover
- 3 Convoluting shoes
- 4 Cutting device
- 5 Special stamped products

THE BREAD ROLL PLANT THAT GROWS HAND IN HAND WITH YOUR REQUIREMENTS.



AT THE BEGINNING STANDS A REX

If the beginning is not good the rest of the plant achieves nothing. Starting with the dividing and rounding according to the "Rex Principle" – using the standard head machine **Basic Rex** or **Classic Rex Futura** with expandable weight range, the most gentle dough processing and weight accuracy is possible.

Basic Rex: typical weight ranges (e.g.) 35-85g or 50-110g.

Classic Rex Futura: The alternative head machine with expandable weight range. Typical weight ranges (e.g.) 22-110g or 55-170g.



ROW SELECTION

It is simple to select the number of rows required to fit the products according to the space available on the baking tray.



Adjustment from 5-row operation to 3-row operation.



PRE-ROLLING UNIT

It is a standard component of each Combi Line, located before the proving process, and is used for the production of oval dough pieces. These are the starting forms of oval stamped products or the first forming stage of long rolled products.



PRE-PROVER

The standard Combi Line is provided with a basic resting prover. It is available with adjustable climate (temperature, humidity) as an option. This feature is a standard component on the Combi Line fitted with a convoluting machine.

OPTION SEPARATION DEVICE

This option makes possible the production and setting of extremely long products e.g. a 2-row operation with a working width of 600mm for the production of Spanish bocadillos or half-baguettes.



STAMPING STATION

It offers easy, safe handling with reversible cups for the stamping of round, oval and long products.

Quick product change, large range of stamping tools

The stamping tools are easy to change which allow a very quick changeover from one product to another.



OPTIONAL CUTTING STATION

For the simple longitudinal cut, the cutting station can be easily inserted instead of the stamping tool.



YOU NAME THE PRODUCTS – WE SET UP THE OPTIMUM PLANT.



FORMING STATION

We are offering two different versions.

FORMING STATION TYPE RR

For the forming of longrolled and flattened products e.g. Hamburger and Hot Dog rolls.



FORMING STATION TYPE WK-RR

For the forming of convoluted or convoluted longrolled products in addition to the above.



SEEDING UNIT

The following features characterize our seeding unit:

- **Safe humidification** via humidification roller
- An automatic return of remaining seeds ensures **no loss of seeds**
- Processing of **different types of topping** (e.g. poppy seed, pumpkin seed)



SETTING UNIT

The setting unit type AB guarantees a **precise and automatic setting** of the formed dough pieces on baking trays, fillet trays or peel boards.

The programmable control allows continuous adjustment of the stepsize as well as intermediate steps for the pitch-wise setting.



COMBI LINE: OVERVIEW OF DIFFERENT VERSIONS

Name of the versions in brackets () are valid for working width 800mm.
 Versions with Rex Futura are 100mm longer.

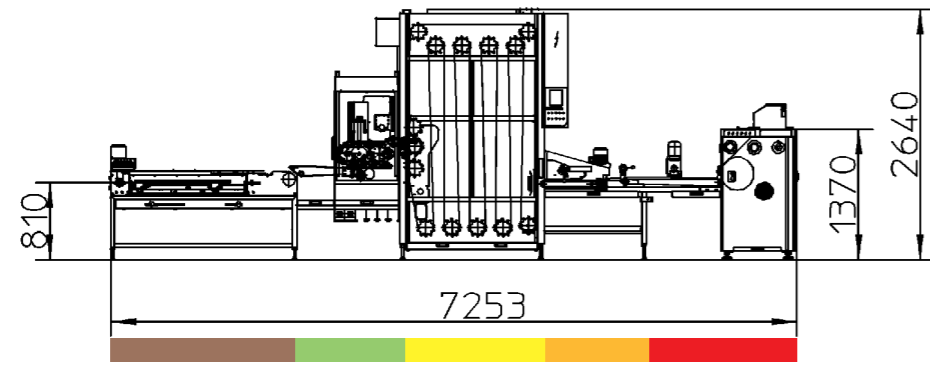
SERVICE REQUIREMENTS:

Use of compressed air for version with cutting station: 15l/min at a minimum of 6 bar
 Use of compressed air for version with separation device: 20l/min at a minimum of 6 bar
 Rated power supply for climatisation of the prover: 4.4 kW
 Water consumption humidification prover: max. 15l/h, 2 bar
 Water consumption seeder: 40l/h, 2 bar
 Rated power supply for power unit: see respective version

KCL 1 (KCL 11)



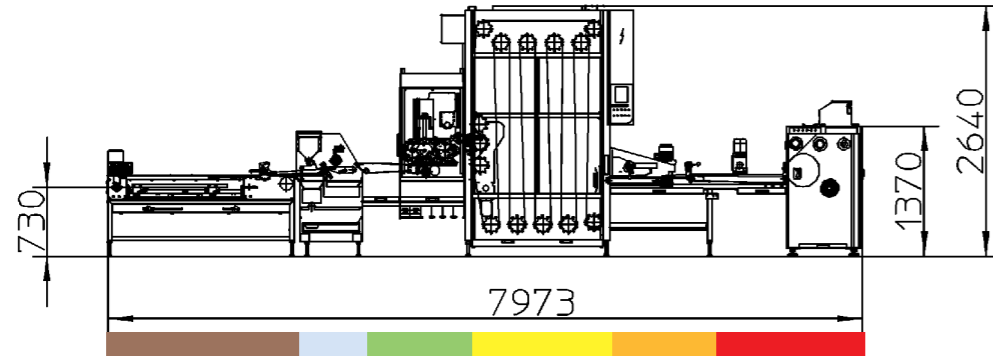
Rated power supply drive: 3.5 kW
 Climate prover optional



KCL 2 (KCL 12)



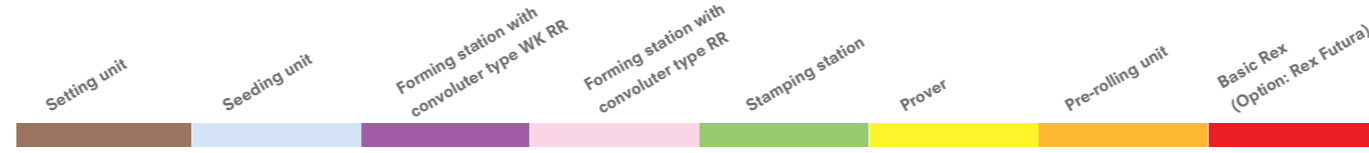
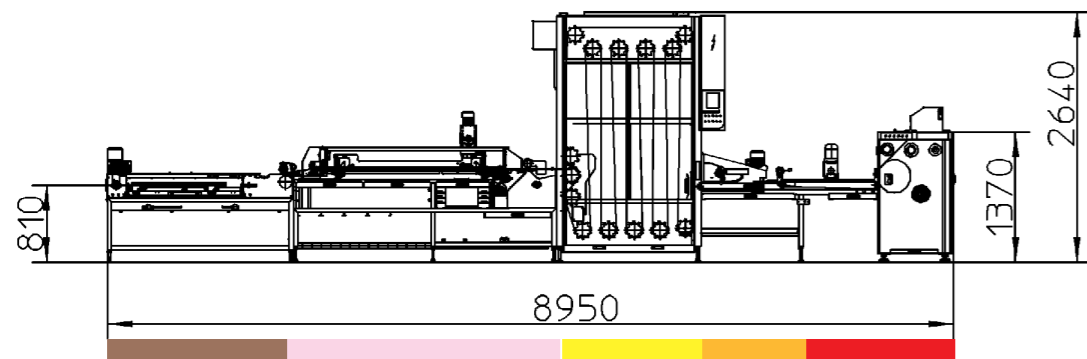
Rated power supply drive: 3.9 kW
 Water consumption seeder: 40l/h, 2 bar
 Climate prover optional



KCL 3 (KCL 13)



Rated power supply drive: 4.9 kW
 Climate prover optional



OUTPUT:

König Combi Line 800 (800 mm working width):

6-rows: 9,000 pieces/h
 5-rows: 7,500 pieces/h
 4-rows: 6,000 pieces/h
 3-rows: 4,500 pieces/h (only with option separation device 6-/3- rows)

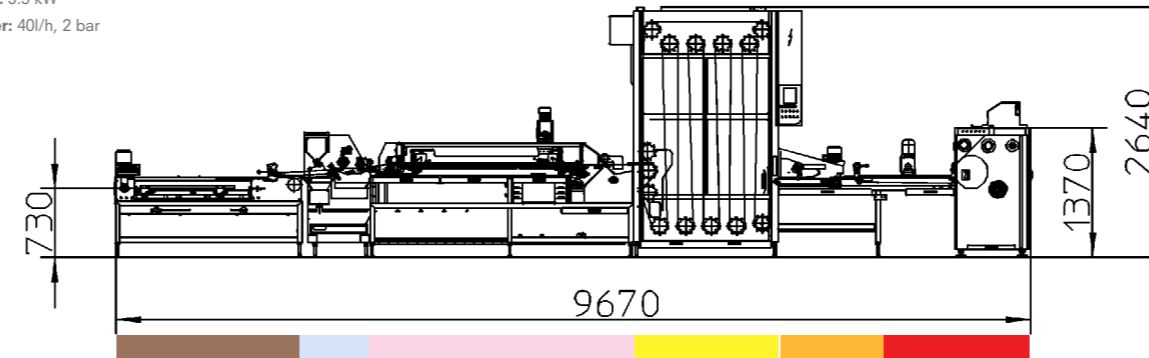
König Combi Line 600 (600 mm working width):

5-rows: 7,500 pieces/h
 4-rows: 6,000 pieces/h
 3-rows: 4,500 pieces/h
 2-rows: 3,000 pieces/h (only with option separation device 4-/2- rows)

KCL 4 (KCL 14)



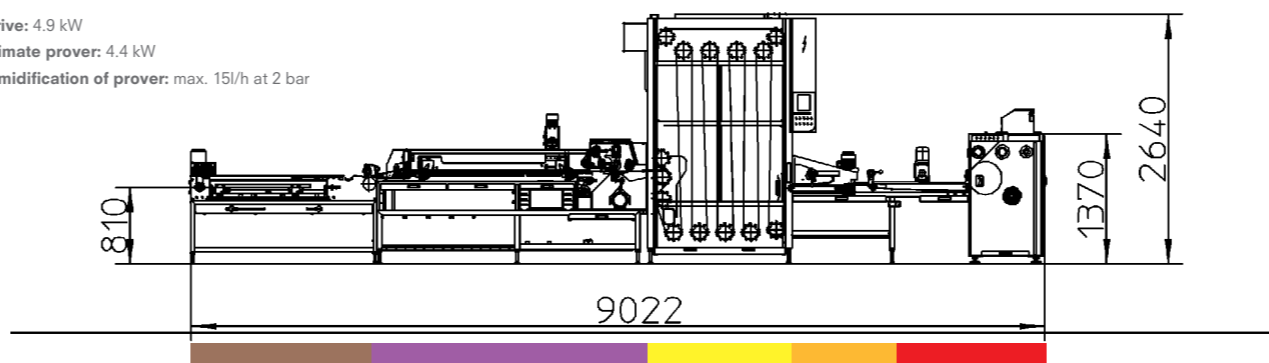
Rated power supply drive: 5.3 kW
 Water consumption seeder: 40l/h, 2 bar
 Climate prover optional



KCL 5 (KCL 15)



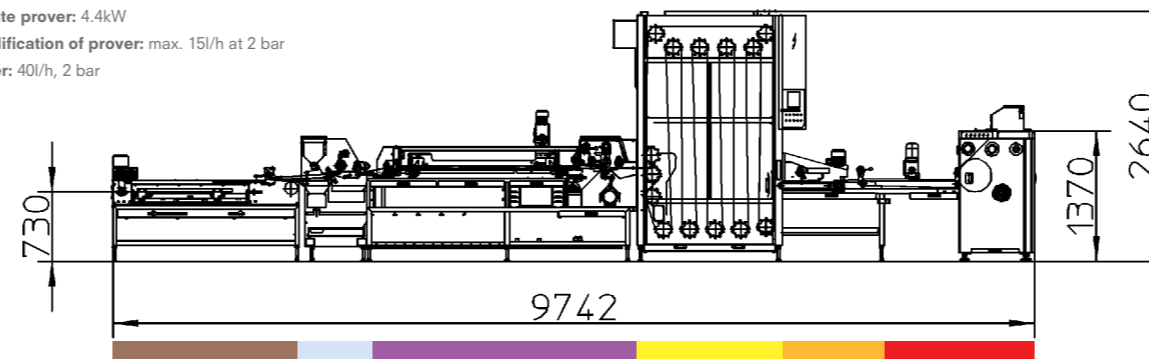
Rated power supply drive: 4.9 kW
 Rated power supply climate prover: 4.4 kW
 Water consumption humidification of prover: max. 15l/h at 2 bar



KCL 6 (KCL 16)



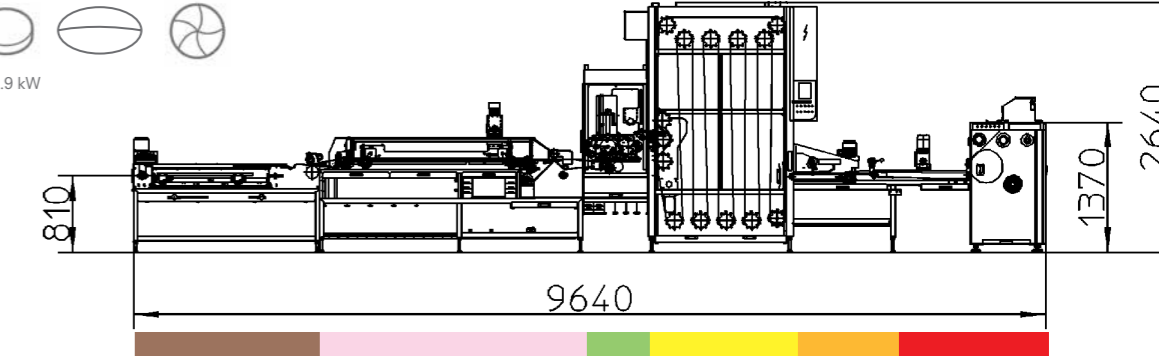
Rated power supply drive: 5.3 kW
 Rated power supply climate prover: 4.4kW
 Water consumption humidification of prover: max. 15l/h at 2 bar
 Water consumption seeder: 40l/h, 2 bar



KCL 7 (KCL 17)



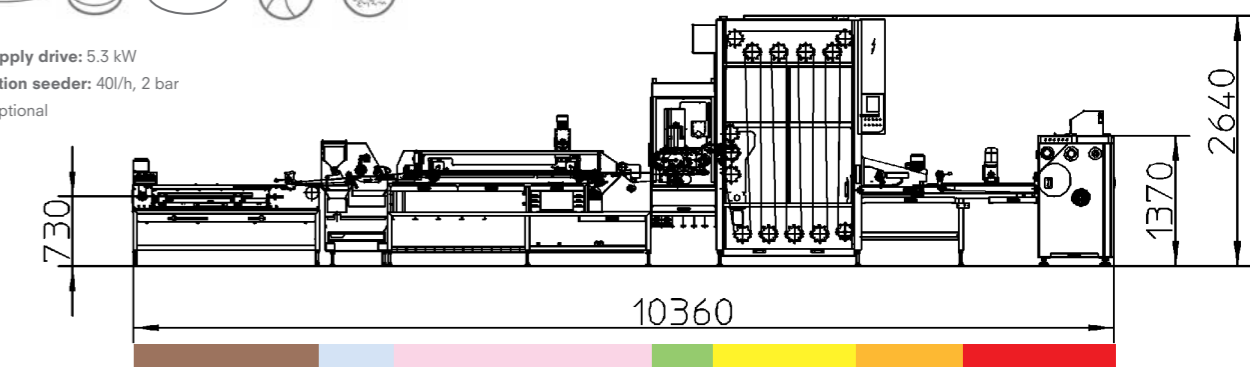
Rated power supply drive: 4.9 kW
 Climate prover optional



KCL 8 (KCL 18)



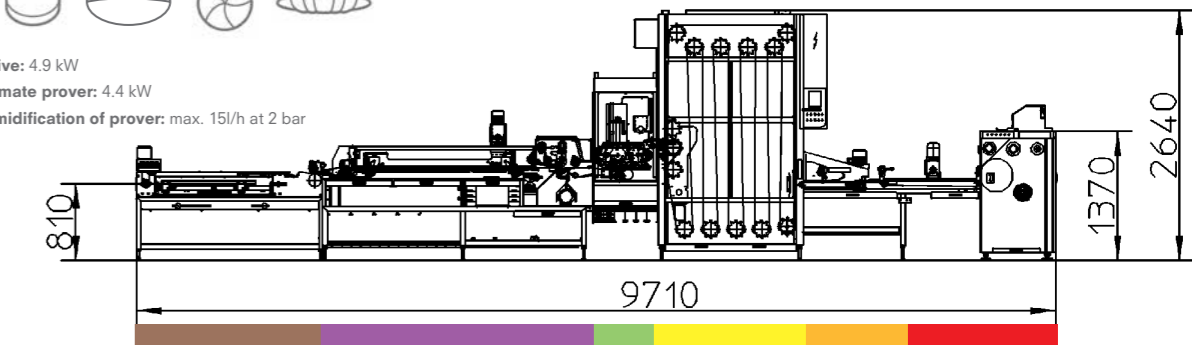
Rated power supply drive: 5.3 kW
 Water consumption seeder: 40l/h, 2 bar
 Climate prover optional



KCL 9 (KCL 19)



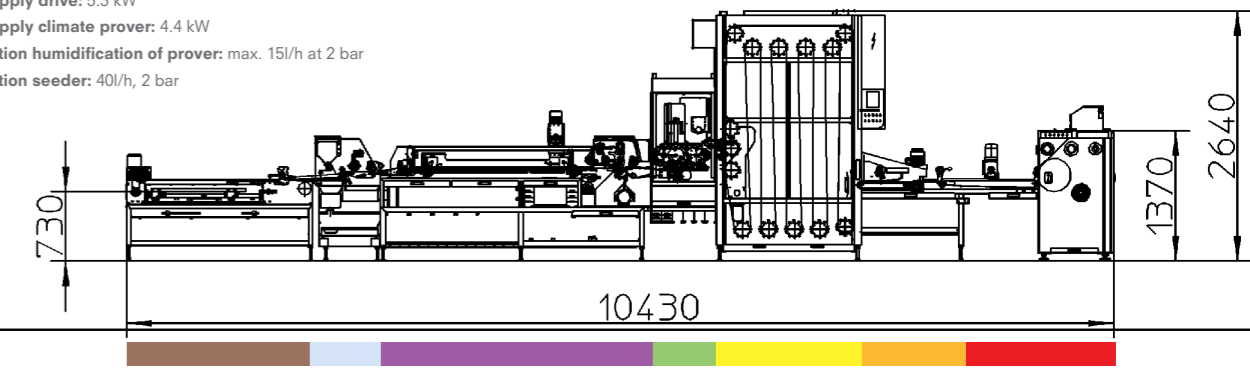
Rated power supply drive: 4.9 kW
 Rated power supply climate prover: 4.4 kW
 Water consumption humidification of prover: max. 15l/h at 2 bar



KCL 10 (KCL 20)



Rated power supply drive: 5.3 kW
 Rated power supply climate prover: 4.4 kW
 Water consumption humidification of prover: max. 15l/h at 2 bar
 Water consumption seeder: 40l/h, 2 bar



CAPTION



ROUNDED

e.g. Donuts, milk rolls, tea-cakes, water rolls ...



ROUNDED AND STAMPED

e.g. Kaiser rolls, salt rolls, buns with e.g. star and football patterns ...



ROUNDED AND LONG ROLLED STAMPED

e.g. Styrian long roll, plaited bread, Marraqueta, etc. ...



ROUNDED AND LONG ROLLED

e.g. Pain au lait, hot dog buns



ROUNDED, LONG ROLLED AND CONVOLUTED

e.g. Kornspitz ...



ROUNDED AND FLATTENED

e.g. Hamburger buns ...



ROUNDED AND LONG ROLLED CUT

e.g. Sliced bread rolls ...



VERSIONS WITH SEEDING UNIT

GENERAL CHARACTERISTICS:

- Whole plant in modular construction – expandable afterwards
- Freely programmable control with touch panel display – 50 programmes storable
- Production of long rolled convoluted products and Kipferl possible by attachment of convoluting unit
- Excellent processing results thanks to the use of quality stainless steel components
- Good accessibility of all essential components for cleaning and maintenance
- Optional pre-prover with direct transfer (bypass pre-prover for setting of round dough pieces)
- Also available with final prover



STAMPING TOOLS

ROUND STAMPED PRODUCTS



Kaiser



Salt



Carinthian



Star



GB



Crown 8



Crown 10



Evening time



Ö3



Sunflower



Tractor track



Shell



Tartaruga



Spiral



Yin-Yang



3-pointed star



Football

LONG ROLLED, STAMPED PRODUCTS



Styrian long roll



Moon



Caterpillar



Wave



Plait



Rogato



Tartaruga



Housky



Marraqueta



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 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:

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KONIG THE BAKER'S CROWN

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