



THE BAKER'S
CROWN



G2000 & GS2000

THE COMPACT ROLL MACHINES FOR HIGH VARIETY

MINI REX WITH COMPACT MACHINE G2000

THE COMPACT MACHINE WITH STAMPING AS WELL AS FOLDING AND LONG ROLLING STATION IN EASY CLEAN DESIGN

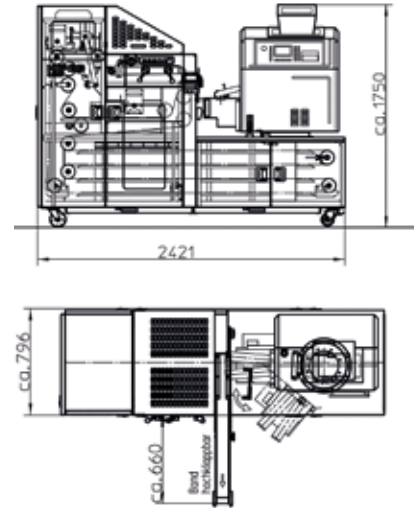


Whether rounded, stamped, oval or folded/long-rolled, the cost-efficient compact line G2000 with Mini Rex Futura as head machine makes them all perfectly. The compact proofer with an

hourly capacity of approx. 2,500 pieces is the ideal solution for small and very small or in-store bakeries.

MAIN FEATURES

- compact pre-proofer line with Mini Rex Futura or Mini Rex Multi as head machine
- height-adjustable single row discharge belt for manual product removal
- proofer with approx. 100 fillable swings for max. 75g single piece weight for stamped products and up to 100g for unstamped products
- proofing time approx. 6 min at a capacity of 2,000 pieces/hr
- stamping station with easily changeable stamping tools
- hourly output rate with proofer operation: 2,000-2,500 pieces, continuously adjustable
- for higher output rate without proofer operation: Mini Rex Futura or Multi can be swivelled out: 1,800-4,800 pieces, continuously adjustable and enlarged weight ranges
- integrated folding and long rolling station (production of "German Schrippen")
- weight approx. 1,100kg, rated power supply: 1.2kW
- easy PLC control with touch panel at dough divider/rounder



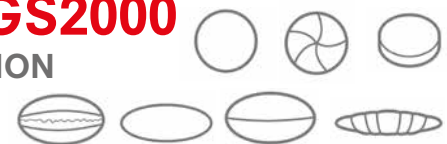
EASY CLEAN DESIGN FOR BETTER CLEANING & MAINTENANCE

Koenig presents the G2000 in easy clean design for better. The special focus is on easy cleaning and maintenance.

- generous operating and maintenance doors in stainless steel design for easy accessibility
- removable catch trays under the entire line
- user-friendly, intuitive control panel with new standardized operating levers

MINI REX WITH COMPACT MACHINE GS2000

THE COMPACT MACHINE WITH STAMPING AND FORMING STATION

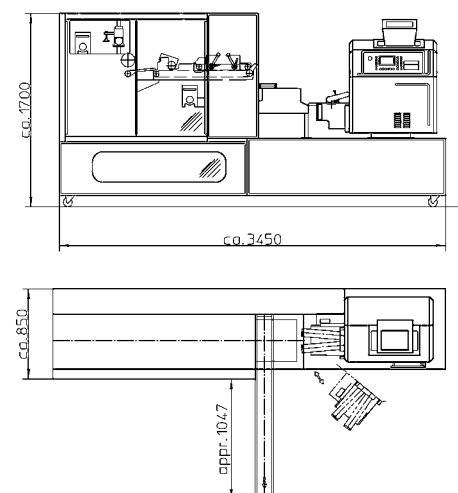


The variety of the G"S"2000 machine is even greater because of its universal forming station. You can offer your customers

a wide range of attractive roll varieties: from rounded, long-rolled, long-rolled/convoluted up to flattened products.

MAIN FEATURES

- compact pre-proofer line with Mini Rex Futura or Mini Rex Multi as head machine
- height-adjustable single row discharge belt for manual product removal
- proofer with approx. 145 fillable swings for max. 75g single piece weight for stamped products and up to 100g for unstamped products
- optionally available with 170 or 220 fillable swings
- stamping station with easily changeable stamping tools
- proofing time approx. 8 min at 145 swings and a capacity of 2,000 pieces/h
- integrated forming station with pre-pressure roller, drag belt, lower and upper belt with continually adjustable speed for 2-row operation, cross separation max. 180 mm
- hourly output rate with proofer operation: 2,000-2,500 pieces, continuously adjustable
- for higher output rate without proofer operation: Mini Rex Futura or Multi can be swivelled out: 1,800-4,800 pieces, continuously adjustable and enlarged weight ranges
- weight approx. 1,650 kg, rated power supply: 1.5kW
- easy PLC control with touch panel at dough divider/rounder



FOR HIGHER PRODUCT VARIETY

KOENIG OFFERS ADDITIONAL MODULES FOR AN EVEN HIGHER PRODUCT VARIETY FOR THE G2000 AND GS2000 MACHINES

FAT INJECTION UNIT FOR ROSE ROLLS



The Mini Rex is expandable at any time with a fat injection unit for the production of typically German rose rolls. This option is installed externally on a mobile unit next to the dough dividing and rounding machine.



CUTTING UNIT FOR CUT ROLLS



An optional cutting unit is available for the G2000 and GS2000. The cutting knife cuts on the single-row discharge belt and thus enables longitudinal cut products, such as cut rolls. A centering device is responsible for an exactly centered cut.



DRIVEN UPPER BELT "RR" FOR HAMBURGER BUNS



The G2000 is also available as version with driven upper belt. The speed can be adjusted continuously. Thus, you can produce round-flattened products, such as Hamburger buns, in 2-row operation.



CONVOLUTING UNIT S48 FOR CONVOLUTED ROLLS



- for the production of convoluted products with a weight range from 42-280g
- maximum hourly capacity of 2,000 to 4,000 pieces, depending on product
- 2-row (42-55g) or 1-row (55-280g) dough infeed
- feeding belt available in different lengths
- with collecting tray for convoluted products



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



TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE DEMONSTRATION 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. Koenig 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 Koenig machines at our **Demonstration 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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