



THE BAKER'S
CROWN



VERSATILE LIKE OUR BREAD

BAKING TECHNOLOGY FOR QUALITY PRODUCTS

SUCCESS NEEDS TO SET CLEAR TARGETS

HOW ABOUT SUCCESS ACROSS ALL LINES?

Advanced baking technology is not something that is achieved from one day to the next. Success in this field requires great experience, in-depth knowledge of all processes involved, dedication to continuous improvement and - last but not least - the firm desire to offer bakeries the best possible solution at any time. KÖNIG is operating on the basis of these principles since 1966.

König aims at offering every single customer the best possible solution for their processing requirements, taking into account the entire production process - from kneading and forming of the dough to fermenting, baking and vacuum cooling. König is a synonym for automated processing of small breads, catering for the entire range of products in this field. König offers the right equipment for various needs, ranging from compact Mini Rex dividing and rounding machines to high-performance industrial units with hourly outputs of up to 30,000 pieces. The engineers at König develop and design complete production lines that are tailor-made and customised to suit the requirements and wishes of the bakeries.

HISTORY

1966

Helmut König establishes „Maschinenfabrik Helmut König“; launch of „Regina“ roll stamping machine



1969

First „Rex Automat“ prototype produced

1971/72

Patent application for Rex; start of serial production



1979

Opening of new site for oven production in Graz

1989-1991

Joint Venture with CELBA in Celldömök, Hungary, which becomes a 100% subsidiary company trading as König Kft

2005

Founding of distribution subsidiary KOENIG Inc. in the USA and Canada; establishment of subsidiary König Laminiertechnik in Germany; construction of Technology Center in Graz with demonstration bakery, development and testing facilities



2006

Establishment of distribution subsidiary König Nederland BV; company workforce grows to 400

2007

5.000. Rex



2008

Foundation of the sales company König Germany

2009

Application center for permanent tests, prototype construction, further and new development

2010

Opening of the new demonstration center Graz, Statteggerstraße, 900 m²



KÖNIG CONQUERS THE WORLD

FORWARD-LOOKING STRATEGY IN A GLOBAL MARKET

The world is becoming smaller. Borders are becoming less and less important and many have already completely disappeared. Habits, traditions and cultures influence each other - and so do eating habits and culinary preferences. These changes open up new opportunities, but also make the market more competitive. Only companies with a clear position in the market and a consistent strategy can succeed in such an environment. This applies to bakers as well as their suppliers. The König recipe for success has become a great seller in our export trade. From the company's headquarters in Graz, Austria, we are now operating a production, distribution and service network that spans the globe:

KÖNIG HEADQUARTERS AND TECHNOLOGY CENTER



König Maschinen Gesellschaft m.b.H.
Graz-Andritz, Österreich

KÖNIG LAMINIERTECHNIK GESELLSCHAFT M.B.H.



Dinkelsbühl, Germany

KÖNIG GERMANY



Dinkelsbühl, Germany

KOENIG KFT.



Celldömök, Hungary

KÖNIG NEDERLAND BV



Gorinchem, Netherlands

KOENIG TECHNOLOGY INC.



Richmond, VA, USA

INTERNATIONAL REPRESENTATIONS

Australia, Belgium, Canada, Chile, Croatia, Cyprus, Czech Republic, Denmark, Finland, France, Great Britain, Greece, Hong Kong, India, Israel, Italy, Japan, Malaysia, Mauritius, Mexico, Norway, Poland, Russia, Singapore, Slovakia, Slovenia, Spain, South Africa, Sweden, Switzerland, Taiwan.



TO CONVINCe THE MARKET, YOU NEED RELIABLE PARTNERS

PUT YOUR TRUST INTO MACHINES THAT CATER
FOR ALL YOUR PRODUCTION NEEDS

The philosophy of König can be summed up as follows: The best solution for any requirements!

Benefit from:

- Our in-depth knowledge of the production process.
- Our optimised solutions for subprocesses as well as for the entire production line from dough production to product forming, baking and cooling.
- Our capability to cater for individual requirements.
- Our expertise and experience in the design and manufacture of industrial units.
- Our know-how in the fields of product development, planning, manufacturing, installation, commissioning, servicing and spare parts provision.



OUR PRODUCT RANGE AT A GLANCE

- MIXING AND KNEADING
- CONVEYING
- DIVIDING AND ROUNDING
- DOUGH STRING TECHNOLOGY
- PROVING
- STAMPING AND FORMING
- BAKING
- COOLING

STARTING WITH A MOUTH- WATERING PROMISE

MIXING AND KNEADING WITH SPIRAL
AND TWIN TWIST MIXERS

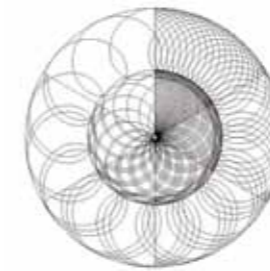
Our machines for mixing and kneading are an example of the case in point. The technically advanced, tried and tested spiral and twin twist mixers are highly reliable units for the preparation of dough. We offer models for bakeries of any size. For applications where the processing temperature is a key factor, we provide double-walled temperature-controlled kneading bowls.

With König equipment, you can achieve best product quality:

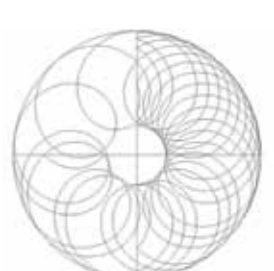
- Gentle processing of all ingredients of wheat, rye, wholemeal and mixed dough
- Efficient production processes
- Short kneading times, reducing temperature increase in the dough to a minimum
- Long lasting durability with minimum cleaning and maintenance requirements thanks to stainless steel components.



Twin Twist mixer



Spiral mixer



POWERFUL MACHINES MAKE WORK EASIER

MOVING BOWLS WITH THE
HERKULES HOIST

Our Herkules bowl hoist has been designed with these principles in mind. Its name really says it all: the hoist can handle dough weights of up to 1,100 kg (2,400 lb). The tilting angle of max. 110 degrees and a height of up to 3.30 m (11 ft.) guarantee full compatibility with other dough processing equipment.

Our Herkules offers even more:

- Safety features such as reliable locking of the dough bowl during lifting and tilting.
- Maximum flexibility due to various hoisting and tilting locking mechanisms (stationary, adjustable in length, movable in horizontal and vertical direction, or fixed with screws).



Herkules

BEST EFFECTS WITH KOENIG

DIVIDING AND ROUNDING WITH THE REX SYSTEM

Dough is divided and formed practically everywhere in the world, from Patagonia to Alaska. To produce equipment that caters for the many different ways of processing dough is of course a formidable challenge for a complete range supplier such as König.

With the impressive flexibility of the Rex system, König demonstrates once more that it is fully committed to meeting the needs of its customers in the field of dividing and rounding. The Rex machines handle the dough gently and divide, round and form it automatically, irrespective of whether the pieces to be processed are large or small.

Rex machines are suitable as stand-alone units for manual setting, or as head machines for compact and industrial units. The Rex is the heart of your bakery!

- The Mini Rex and Mini Rex Futura two-row machines are suitable for use as head machines as well as stand-alone units for setting by hand. They are the ideal solution for the economical yet gentle division of dough. In the classic segment, the Rex have up to 6 rows and achieve hourly capacities of up to 9,000 pieces. Matched exactly to the needs of customers, they are available as a Basic, Classic or Grande design. The Futura design enables particularly high weight ranges to be covered.
- The Industrie Rex series relies on the separation of the dividing and rounding process. This firstly means that the dough is treated particularly gently, and secondly it is possible to increase the cycle rate to 50 strokes or more a minute; this means that hourly capacities of up to 42,000 pieces an hour are possible! Depending on the weights and rows, the Industrie Rex is manufactured as the I, II or III model. For particularly high weights as Plus, for large weight ranges as Futura.



MAKE A GOOD START WITH A REX MACHINE – AS A HEAD MACHINE OR STAND-ALONE UNIT FOR SETTING BY HAND.



Mini Rex



Classic Rex Futura



Industry Rex

STRESS-FREE IN-LINE PRODUCTION

PROGRAMM DIVIDING AND ROUNDING WITH THE STRESS-FREE PROGRAM

Our stress-free operating system has been developed specifically for gentle dough cutting and string forming. The minimum mechanical stress on the dough ensures that the bubbles in the dough remain intact and that the fermented product retains its structure.

Gentle dough processing. Modular or compact design with exchangeable tools for best results.

The research and development activities of König are based on two fundamental strategic premises: First: Market orientation to meet customer and industry needs. Second: Advancement of position as technological leader.



CERES 2.1

The Ceres 2.1 is a multi-talented unit for the production of many different types of bread, including Mediterranean specialties such as Ciabatta and French baguette, as well as rye breads and mixed products. Thanks to the unique principle of division by gravity of the Ceres 2.0, shear forces are minimised: no pressing through pistons, no suction, no ejection! There is probably no system that divides dough more gently - even for high dough yields and long resting times.

Rye-wheat bread, rye bread, ciabatta, white bread





TWO SATELLITES FOR EVEN MORE RELAXATION

MENES 1.0 – BREAK-THROUGH IN THE FIELD OF DOUGH SHEETING.

The Menes 1.0 by König is a dough sheeting machine for use in industrial production that sets new standards with regard to modular flexibility. Its launch marked the introduction of a completely new standard in technology and customer orientation.

The Menes 1.0 unit can grow in line with the success of our customers. By aligning the various units in different ways, bakeries can assemble production lines for baguettes, flatbread, pita bread, white bread, thin dough (for Strudel, Baklava) or crispbread, as well as for Ciabatta, pizza dough, puff pastry and Danish pastry. Its flexible functions also allow for the production of several different products on one production line.



ARTISAN SFC

The two outstanding features of the Artisan SFC are its compact design and the excellent price-performance ratio. Thanks to exchangeable tools, it caters for a varied range of products.

Ciabatta, rectangular breads



ARTISAN SFR

The Artisan SFR is the ideal machine for all types of rectangular and round bread specialties. The technically advanced dough dividing and string forming system does away with the time-consuming and often inaccurate manual production of dough portions. The SFR does it automatically, gently and accurately, and is thus the ideal head machine for bread roll processing plants.

Ciabatta, rectangular breads, bread rolls



ARTISAN SFI

The Artisan SFI is designed for the processing of large dough quantities and combines gentle processing with an excellent throughput rate for Ciabattas, rectangular and country-style breads. Minimum shear forces ensure gentle processing of the dough. The Artisan SFI is a modular unit and can thus be combined with a number of different components such as rounding stations, baguette winders, dampening and seeding units, etc.

Baguette, ciabatta, rectangular breads, bread rolls



DETAILS THAT MAKE ALL THE DIFFERENCE:

DOUGH PORTIONING MACHINE

The dough from the kneader is divided into portions of approximately 10 kg (22 lb) and transferred onto the conveyor belt of the dough string former.

DOUGH STRING FORMER

The shear forces that occur when dough strings are formed can be avoided with this machine. It produces a continuous string with minimum physical impact on the dough.

TWIN-SAT UNIT

The Twin-Sat is equipped with two satellite roller heads positioned one above the other and allows for the formation of dough strips with minimum shearing forces. It marks a revolution in the production of dough strings.

GUILLOTINE

Our guillotine offers a range of advantages when it comes to cutting and stamping: It can handle high cutting forces and produces accurate vertical cuts in products with diameters up to 100 mm (4 inches). The various cutting and stamping tools can be exchanged within a few minutes. The machine works virtually vibration-free and silent.



SMALL IS BEAUTIFUL

MINI REX - VERSATILE PRODUCT ASSORTMENT WITH HIGH HOURLY OUTPUT

Where cultures meet, life becomes more interesting. This also applies to doughs and bakery products. König has embraced this challenge with great enthusiasm and renewed focus on proving, stamping and forming.

Depending on the product, our units with provers round, convolute, stamp, press, cut or otherwise form the dough pieces. The comprehensive range of machine configurations caters for all requirements.

MINI REX WITH FORMSTATION DR-RR 400

- Production of round, long rolled, rolled folded and flattened products, without pre-prover
- Hourly output adjustable from 1,800 to 4,000 pieces
- Available with Mini Rex and Mini Rex Futura head machine



MINI REX WITH COMPACT PLANT G 2000



- Compact pre-prover plant with Mini Rex Futura as head machine
- 2 - row operation
- Single row discharge belt for manual product removal
- Prover with approx. 100 fillable swings for max. 75 g single piece weight
- Proving time approx. 6 min at a hourly capacity of 2.000 pieces
- Stamping station with easily interchangeable stamping tools

MINI REX WITH COMPACT PLANT GS 2000

- Compact pre-prover plant with Mini Rex Futura as head machine
- Deliverable in the versions K or SL
- 2 - row operation
- Single row discharge belt for manual product removal
- Prover with approx. 145 fillable swings
- Proving time approx. 8 min at 145 swings and a hourly capacity of 2.000 pieces
- Stamping station with easily changeable stamping tools
- Integrated forming station with pre-calibration roller
- Head machine can be swivelled out to remove products manually
- Prover operation: 2.000 – 2.500, continuously adjustable



LAURIN

The Laurin from König introduces a completely new plant concept. It focuses on user-friendly operation, high output rate, compact design and attractive price-performance ratio while catering for as many different products as possible.

- Particularly suitable for the production of round breads (buns, scones with raisins, Danish pastry), formed breads (e.g. kaiser rolls) and long rolled products (standard rolls, cut rolls); If combined with a cross delivery unit and adjacent convoluting machine it can also be used to produce croissant-type products including kornspitz
- About 3.2 m long
- Output rate up to 3,000 pieces per hour
- All machine parts equipped with castors
- With Mini Rex or Mini Rex Futura head machine
- Ideal for small family bakeries and similar companies, as a second unit for larger bakeries or in shop bakeries



THE COMPACT RANGE FOR ADVANCED REQUIREMENTS

ECO COMPACT UNITS WITH AUTOMATIC SETTING

The excellent flexibility of this range of machine is due to the modular concept of the units and their combination. We therefore focus on the manufacture of tailor-made bread roll lines for any type of bakery, output range and budget. Our machines are fine-tuned for use in all types of bakeries from family shops to industrial production lines

ECO 4000

- Compact bread roll line for round stamped products (e.g. German Kaiser rolls)
- Output rate of up to 5,100 pieces per hour
- 5-row machine
- Suitable for operation with many different stamping tools
- Available with special setting frame for setting face up or face down
- Setting onto baking sheets/trays (580 x 780 mm or 580 x 980 mm)



ECO TWIN 9000



- hourly capacity up to 9000/7500 pieces at 6/5-row operation and 7500/6000 pieces at 5/4-row operation
- total length of only 3766 mm with Rex Futura and 3666 mm with Rex Classic, additional direct setting as standard
- Reginamatik stamping station with reversible cups for stamped, long rolled stamped and sliced products
- cutting unit with cutting girder and dough piece deflector
- option for cross conveyance
- integrated direct transfer for doughs without resting time and later expansion

TAILOR-MADE BY KÖNIG FOR GREAT FIT

CUSTOMISED INDUSTRIAL UNITS WITH OUTSTANDING THROUGHPUT RATES FOR QUALITY PRODUCTS

We would not be the leading manufacturer of bread roll lines, if we were not able to meet the specific requirements of both small bakeries and industrial producers. We offer you customised solutions that meet the highest technical standards so that you can in turn provide the market with quality breads produced at high output rates.

Our machines can produce buns of all shapes and sizes, short and long rolls, fruit breads and many other local specialities! It is up to you to decide what you wish to produce in which quantities. We will then supply the equipment you need.

Tailor-made units from König offer unrivalled output rates, excellent product quality and thus best possible added value. Secure your success by choosing the right investment.



COMBI LINE

The Combi Line unit is a typical example of the efficient implementation of our modular system. The key components

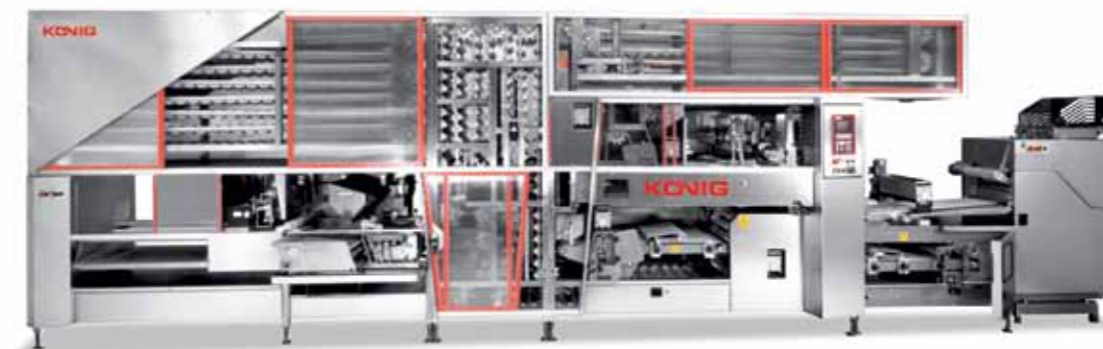
of the unit can be retrofitted at any time, which is of great advantage to growing businesses.

- Output rate of up to 7,500 pieces per hour
- 5-/4-/3-row operation
- Modular design of entire unit – allows for easy retrofitting
- Automatic setting onto baking sheets/trays (max. 580 x 980 mm)
- Can be equipped with lateral exit and convoluting machine to cater for the production of croissants and similar specialities
- Excellent processing results thanks to the use of quality stainless steel components
- Easy accessibility of all essential components for cleaning and maintenance
- PLC system which can store 50 programs

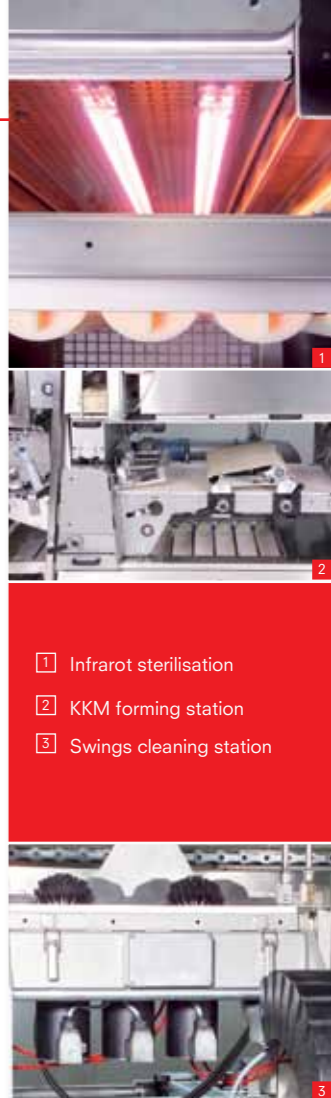


KKM

- Multifunction unit for great product variety
- Output rate of up to 7,500 pieces per hour
- König 3-fold reversible cup catering for a wide product range
- Wachauer rounding device for the production of quality country-style breads and rosette products
- Equipped with upstream integrated resting zone with long rolling station for quality cut rolls and long rolls
- Modular system, suitable for subsequent fitting of seeder, convoluting or cutting stations
- Equipped with energy-saving insulating glass ensuring constant conditions in pre-prover and final prover
- Quality stainless steel design

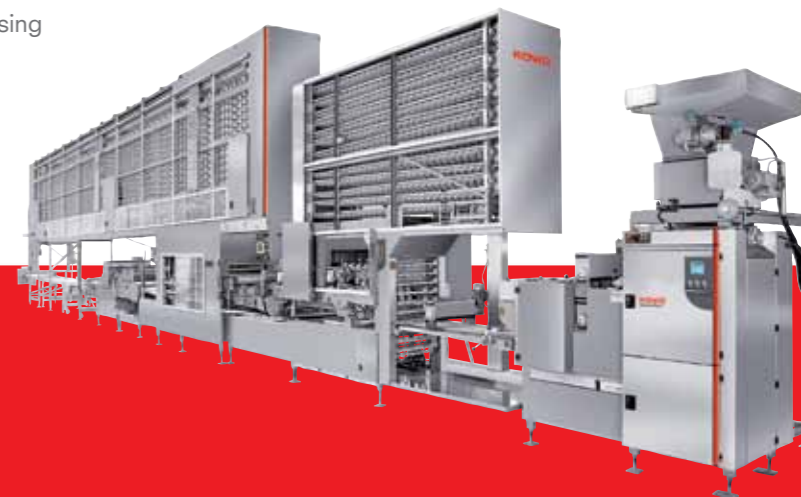


- 1 Infrarot sterilisation
- 2 KKM forming station
- 3 Swings cleaning station



HIGH-PERFORMANCE INDUSTRIAL UNITS

- Monoline or multi-functional units catering for a virtually unlimited range of products
- Output rate of up to 36,000 pieces per hour
- Modular system for customised configuration: suitable for buns, round and long rolls, cut rolls, wholemeal breads, doughnuts, etc
- Can handle multiple cutting, seeding, glazing, etc
- Can be upgraded with final prover with insulated housing and controlled climate
- Suitable for upgrading with swing cleaning, suction and infrared disinfection station
- Quality stainless steel design
- PLC system with touch panel



- 1 row reduction
- 2 forming station
- 3 setting unit



FOUR OVENS FOR CRISPY RESULTS

GUARANTEED PRODUCT QUALITY THANKS TO LATEST BAKING TECHNOLOGY



To meet the needs of the market, we offer four different oven models. Whether you are looking for a small oven with high output rate, a highly automated unit for continuous operation or "traditional" baking results: König has a solution!



- ROTO PASSAT – uniform quality with a twist
- PASSAT OH – combining compact design with high output
- STRATOTHERM – baking in deck oven offering the stacking advantages of rack oven
- INTEGRAL – unrivalled ratio of floor space to baking space



- Easy to operate, allows for fast interference in the baking process
- Well-designed computer control system for consistent quality
- Easy to clean thanks to durable stainless steel design

QUALITY PRODUCTS MADE FROM NOTHING

THE REVOLUTIONARY KÖNIG VACUUM LINES

air pressure relative to elevation above sea level	elevation above sea level	pressure	temperature
	100.000 m	10 ³ mbar	-76° C
Vacuum range	31.000 m	10 mbar	7° C
	11.000 m	226 mbar	63° C
	8.900 m	312 mbar	70° C
	4.800 m	554 mbar	84° C
	530 m	954 mbar	95° C
	0 m	1113 mbar	100° C



Energy savings up to 50%, protecting the environment

König succeeded in devising a vacuum technology for cost-effective use in the bread production industry. The use of vacuum technology in the baking process offers a range of advantages over conventional freezing methods, especially with regard to the production, logistics, sale and finishing of products.

Advantages for retail stores and outlets:

- Consistent and reliable baking quality
- Easy handling without the need to monitor the fermenting process
- Fast availability without the need for defrosting
- Extremely short finishing phase (baking for 5 to 7 minutes)
- High flexibility, large product range and quick response times
- Greater freshness, fewer returns
- No need for freezing capacities

Advantages for manufacturer:

- Shorter baking times
- Better utilisation of oven capacity
- Consistently dry, uniform crust
- Cost-effective handling and storage
- Compact design
- Low maintenance and servicing costs



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:

DURING OFFICE HOURS: +43 316.6901.0

OUTSIDE OFFICE HOURS: +43 316.6901.739



KÖNIG THE BAKER'S
CROWN

König Maschinen Gesellschaft m.b.H.

Stattegger Straße 80, 8045 Graz, AUSTRIA

Tel.: +43 316 6901-0, Fax: +43 316 6901-115

info@koenig-rex.com, www.koenig-rex.com

* Measurements indicated in mm – not binding, Technical changes reserved. July 2010