



THE BAKER'S  
CROWN



## INDUSTRIAL ROLL LINE KGV / KGV-H

THE BENCHMARK FOR NEW HYGIENIC DESIGN  
AND PERFORMANCE

ALSO AVAILABLE IN HYGIENIC DESIGN „H“

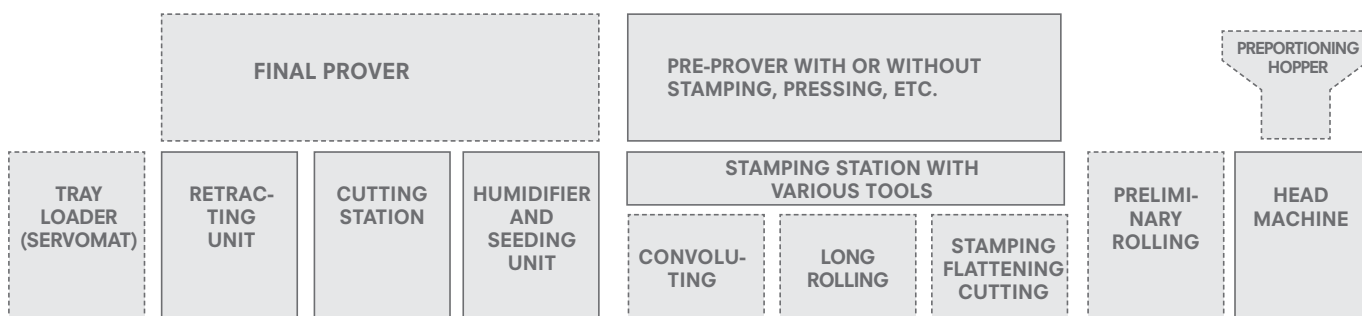
## MAIN FEATURES OF THE KGV / KGV-H LINES

For 50 years, Koenig has remained the worldwide specialist for bread roll lines. Our success is a direct reflection of our customers. We strive daily to offer our customers with the best products available. Products which allow our customers to differentiate themselves from their competition. Koenig roll line provide our customers with these opportunities.

- monoline for top hourly capacity or multifunctional line for the greatest possible product diversity
- max. hourly capacity up to 36,000 pieces (KGV) / 43,200 pieces (KGV-H)
- modular system for the configuration of the line according to your needs
- multiple rounds of cutting, seeding, etc. are possible
- final prover with insulation cladding and controlled climate available
- equipment with swing cleaning, vacuuming and infra-red sterilisation station is possible
- available with modem connection for remote maintenance

Due to the modular system of the KGV lines, the combination possibilities are virtually unlimited. Our high performance roll lines adapt to your wishes. We know the traditional regional bread rolls worldwide and know how to produce them in high quality and best cost effectiveness.

## SAMPLE LINE – KGV / KGV-H



## PRODUCT VARIETY



The product variety of a KGV line is unlimited: Whether rounded, stamped, long-rolled, long-rolled folded, long-rolled convoluted, flattened or seeded – we define the line according to your desired products.

Kaiser rolls, cut rolls, long rolls, German rose rolls, Brollillos, Mini Baguettes, Hamburger or Hot Dog buns,... and many more! You decide, what and how you would like to produce it. We offer the right solution.



# FOR HIGHEST DEMANDS – KGV IN HYGIENIC DESIGN: KGV-H

What the baking industry needs most is largely maintenance-free and easy-clean bread roll lines for maximum service life with minimal maintenance and cleaning times.

To meet this customer demand, Koenig has set a benchmark by developing an integrated hygiene concept for an industrial bread roll line.

cept for an industrial bread roll line.

With help from our customers, Koenig has developed revolutionary hygienic design for our bread roll line which fulfills the highest standards for our customers worldwide.



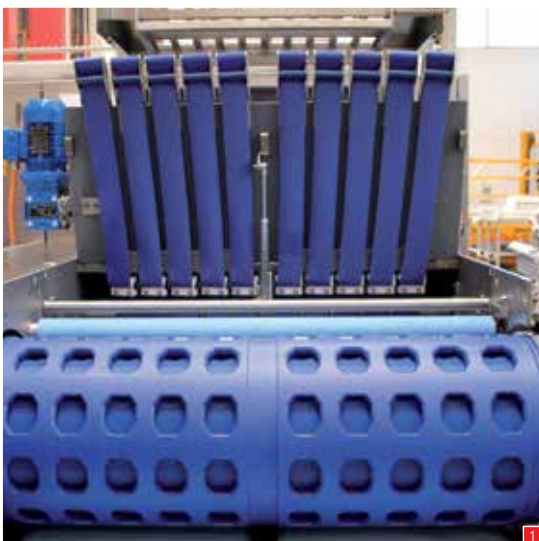
## Hygienic design "H" for the following modules:

- dividing and rounding machine Industrie Rex AW-H
- KGV-H pre-prover line with Reginamatic stamping station
- forming station for long-rolled, flattened and convoluted products – WDK-RR1000-H
- up to 50% higher output compared to other industrial bread roll lines currently available on the market
- max. hourly capacity for stamped products: 43,200 pieces
- newly designed frame constructions ensure minimal surface contamination
- all mechanical drive components completely encapsulated from the dough area
- sealed bearings enable cleaning with splash water
- entire line in open design for greatest possible accessibility; large fence doors as hand guard
- all conveyor belts can be slackened for cleaning purposes and are easily removed
- quick-lock reversible stamping cups, stamping tools and conveyor belts of the Reginamatic stamping station can easily be removed from the line without any tools
- five-belt seeding unit for seeding from both sides – MO(ST/ST/5B)1000-H
- retracting unit type Industry – ABI 1000/1000-H

## Dividing and rounding machine Industrie Rex AW-H

For maximum weight accuracy in hygienic design "H":

- the automatic dough dividing and rounding machine has a weight range of 22-150g
- main drives are encapsulated and completely separated from the dough area
- duster and fan unit swivable for easy access to drum rounding unit
- removable first rounding belt
- inner rounding drum completely removable
- decoupleable discharge spreading finger belt on mobile frame for easy access to second maintenance-free rounding belt



### Industrie Rex AW-H in hygienic design „H“

- 1 optimized accessibility to the second rounding belt, transfer belt can be folded up
- 2 decoupleable discharge spreading finger belt on mobile frame for easy access to second maintenance-free rounding belt
- 3 Conveyor belts can be relaxed and removed without tools
- 4 **Forming station WDK-RR1000-H** for long-rolled, flattened and convoluted products
- 5 Fence doors as hand guard



# 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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