



THE BAKER'S
CROWN



ROLL LINES

EVERYTHING YOU NEED FROM ONE SUPPLIER

WELCOME TO THE KOENIG WORLD OF MODERN BAKING TECHNOLOGY

THE „WHO'S WHO“ OF ROLL LINES

Koenig roll lines feature the latest developments in baking technology. The Koenig portfolio ranges from compact units over industrial lines up to complete turn-key plants and thus meets your individual requirements in many different ways. This flexibility has made Koenig the number one supplier of roll lines.

S series: This series has been specifically developed for small commercial and shop bakeries, and is also in use as additional equipment in larger companies.

The objective of providing a suitable solution for any bakery has been one of the principles of Koenig and can be followed throughout the company history. This starts with our smallest machines: We provide versatile machines for small commercial bakeries, catering or hotel companies.

M series: Perfect for medium-sized producers.

The M series is based on baking technology of the highest standards. This quality level was of course not achieved over night. The M series features high product versatility and a modular system. Thus, we find the right solution for bakeries worldwide.

L series: First-class lines for large bakeries and industrial producers.

With the L series, Koenig has introduced a new category for the industrial production of quality bread and rolls. It is not only unrivaled regarding the output rate, but also offers excellent product quality, flexibility, efficiency, ergonomics and operational safety. Practically every line is designed and manufactured to meet specific customer requirements. To do this, we offer our customers comprehensive advice prior to the purchase. In the subsequent design and production, the experience and expertise of the Koenig staff plays a key role.

One-stop solution – the entire production as turn-key solution

Additional to dough processing, we concentrate also on complete turn-key solutions for our customers. From mixing over processing up to baking and cooling: Our decades of experience and team of highly skilled employees provide tailor-made solutions with sophisticated technology for your turn-key projects. We only partner with outstanding companies to ensure the success of your project.





THE MINOR ONE FROM KOENIG FOR MAJOR SUCCESS

THE ENTRY MODEL OF THE S SERIES FOR UP TO 4,800 PIECES PER HOUR

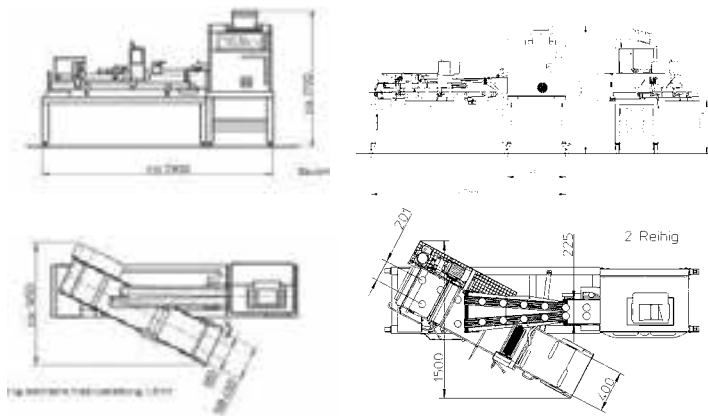
MINI REX MULTI/FUTURA WITH FORMING STATION DR-RR 400



The efficient small-scale machine with excellent performance.

- compact design
- with Mini Rex Futura as two-row (head) machine for fully automated dividing and rounding of wheat doughs and mixed doughs with maximum 40% rye
- available with Mini Rex Multi for 1-, 2- or 3- and 4-row operation with exchangeable drum ledges
- produces excellent round, long-rolled, long-rolled and folded as well as flat products
- produces 1,800 to 4,800 pieces per hour
- ideal for shop bakeries and small commercial operations

- adjustable calibrating head, folding net belts, swivelling lower and upper belt for improved ergonomics with the functions: transferring, longitudinal rolling and pressing
- teflon-coated collecting tray for manual product removal
- excellent user comfort
- easy and fast cleaning due the use of plug elements
- stainless steel design



MINI REX MULTI WITH FORMING STATION DR-RR 400-M – PARTICULARLY FOR TELERAS, BOLILLOS & HOUSKIES

- additional product variety with a module for the production of Teleras (flattened, grooved), Bolillos (pointed ends) or Houskies (braided): For the characteristically oval shape, the forming station is positioned at right angles to the Mini

Rex Multi. The dough pieces are pre-longrolled with pressure boards and formed to the desired shape.

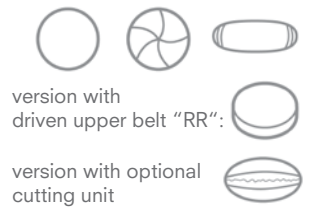
- the entire unit is height-adjustable for ergonomic operation
- the previous product variety is possible just as well



MINI REX WITH COMPACT MACHINE G2000

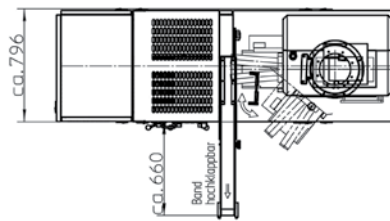
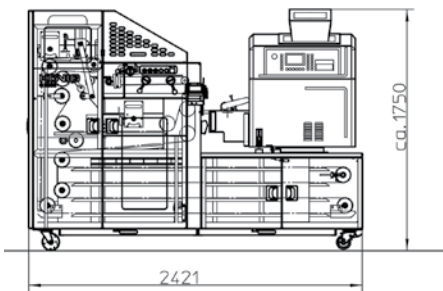
THE COMPACT MACHINE WITH STAMPING AS WELL AS FOLDING AND LONG ROLLING STATION IN EASY CLEAN DESIGN

- 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 usable 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:

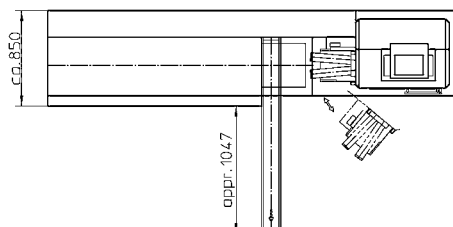
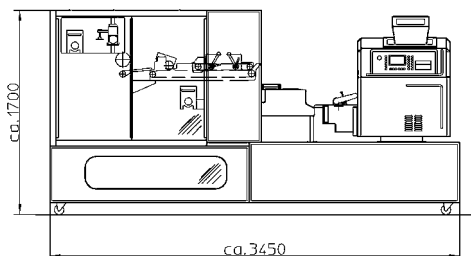
- generous operating and maintenance doors in stainless steel design for easy accessibility
- removable catch trays under the entire line
- user-friendly, intuitive control panel with new standardized operating levers



MINI REX WITH COMPACT MACHINE GS2000

THE COMPACT MACHINE WITH STAMPING AND FORMING STATION

- 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 usable swings for max. 75g single piece weight for stamped products and up to 100g for unstamped products
- optionally available with 170 or 220 usable 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



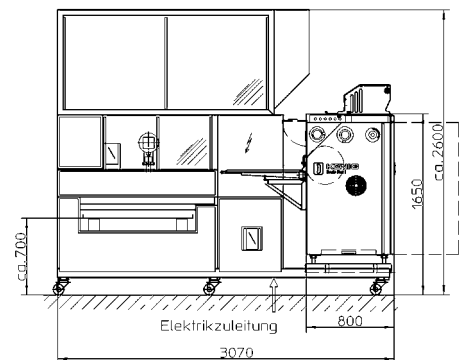


GREAT SOLUTIONS FOR ALL BAKERS

THE KOENIG M SERIES INCLUDES SIMPLE OR MULTI-FUNCTION LINES WITH OUTSTANDING ECONOMY

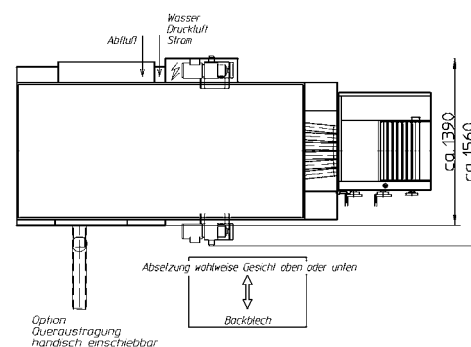
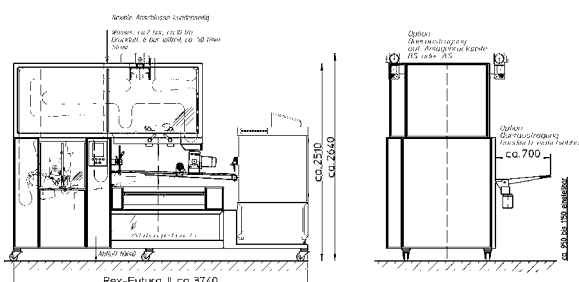
ECO 4000 - COMPACT LINE FOR KAISER ROLLS

- output rate of up to 5,100 pieces per hour in continuous production mode
- compact machine for round stamped products
- excellent price-performance ratio
- machine available with swivelling Classic Rex and wheels for easy movement
- 5-row operation
- with optional device for setting face up or face down
- setting adjusted to suit standardised European baking tray sizes
- also available with final proofer for proofing times of approx. 10 or 20 minutes
- available on request with cross delivery for pre-proofed dough pieces (e.g. convoluted products)



ECO TWIN - COMPACT LINE FOR KAISER ROLLS AND CUT ROLLS

- excellent cost/benefit ratio
- hourly output rate of up to 5,040 pieces
- total length of the pre-proofer line only 3,480 mm
- additional direct setting as standard
- quick reversible stamping tools, cutting unit and Wachauer rounding unit
- produced in stainless steel design
- Eco Twin 600 also available with N20 final proofer
- entire line on wheels
- retracting unit for setting the products onto the most common baking trays
- retracting lengths and steps of the dough pieces continuously adjustable



MULTIPURPOSE LINE



With the Koenig Multipurpose line, we offer a uniquely modular line for a high versatility of products. Not only Hamburger and Hot Dog Buns, but also tin bread, Rusk bread and Pav can be produced on this line.

Highly modular and for every business – the multipurpose line is available in semi-industrial and industrial execution. You define your product requirements and we will find the technical solution.

Semi-industrial version:

- hourly capacity of up to 9,000 pieces at 6-row operation (25 strokes/min)
- dough divider and rounder Rex Futura Multi with weight range of 17 to 245g (up to 600g only for divided products)



COMBILINE

The modular commercial unit grows hand in hand with your business. The Combiline has been developed as a fully modular unit. It can thus be upgraded at any time with additional components such as a humidifier/seeder unit, convoluting station or cutting station.

- hourly output rate of up to 9,000 pieces
- modular design
- 6-/5-/4- or 5-/4-/3-row operation; available for 2-row operation on request
- also available with direct transfer system for the setting of unformed dough pieces
- automatic setting onto baking trays or sheets
- available for operating width of 600 and 800 mm
- suitable for attachment of cross delivery and convoluting unit for the production of convoluted products; also available with integrated convoluter
- excellent processing results thanks to the use of quality stainless steel components
- easy cleaning and maintainance



COMBILINE COMPACT

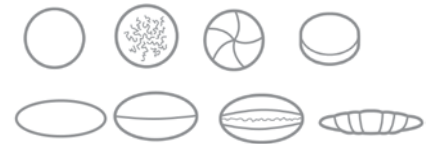
- hourly output rate of up to 9,000 pieces
- modular and robust framework construction
- proven dough dividing and rounding machines, such as Basic Rex, Classic Rex, Classic Rex Futura or Rex Futura Multi as head machine guarantee high quality products
- Reginamatic stamping station with automatically reversible cups for rounded, stamped and long-rolled products
- climatisation with heater and humidification, highly effective disinfection for empty swings
- capacity adjustable between 15 and 25 strokes/min
- ergonomic tray retracting height
- direct setting from head machine to setting unit possible
- integrated longroller-unit e.g. for the production of cut rolls
- stainless steel execution
- optional retractable drawer for easy tray retraction



COMBILINE plus EC

We revised the globally proven Combine roll line for even easier cleaning, maintenance and access to all modules – called “Easy Clean” Design.

- new machine frame design for easier access and hygiene
- max. hourly capacity of 11,880 pieces at 6-row operation and adjusted 33 strokes/min
- the „Easy clean design“ features sloping surfaces at 45° angle where neither flour nor dough residues can be deposited
- with pre-proofer with integrated long-rolling unit and 330 usable swings
- exact and gentle setting with transport belt after stamping station
- climate with heating and wetting, highly effective sterilisation unit for empty swings
- retracting unit accessible from three sides at ergonomic height
- direct transfer from head machine to setting unit possible to convey products with high single dough piece weight to the setting unit
- optional retractable drawer for easy tray retraction



KKM

- multi-function unit for great product variety catering for forming, pressing, stamping, long rolling, rounding, convoluting, cutting and seeding - all in one
- hourly output rate of up to 7,500 pieces at 5-/4-/3-row operation
- available with direct transfer for setting of unformed dough pieces
- depending on the unit configuration, can be upgraded at any time with additional components such as a proofer, humidifier/seeder unit, convoluting station or cutting station
- 3-fold turning flap catering for a wide product range
- continuously adjustable rounding unit for second proofing process for the production of quality country-style breads
- equipped with upstream integrated pre-proofer with long rolling station for q



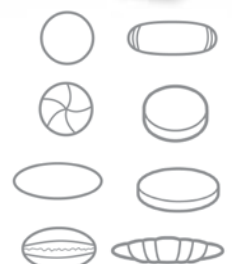
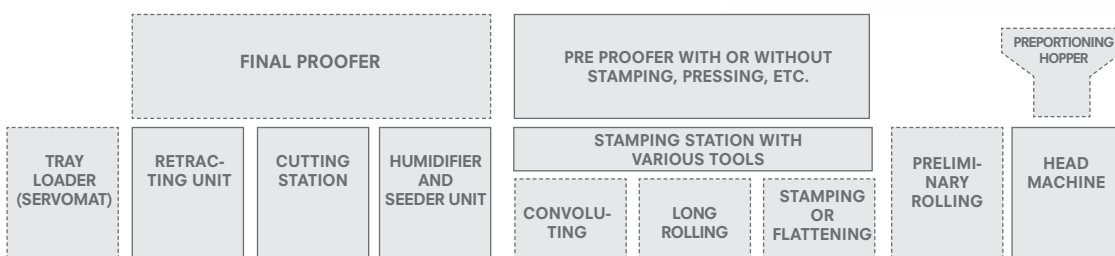
PERFORMANCE COMES FIRST L SERIES STANDS FOR THE TOP OF PERFORMANCE

KGV COMBI 2000

The KGV Combi 2000 cannot be bought off the shelf: each machine is tailor-made after an in-depth evaluation of the customer’s requirements and available options carried out by

our experts. Thanks to the use of modular assemblies, virtually any desired machine can be assembled.

- hourly output rate of max. 18,000 pieces, depending on head machine
- humidifier/seeding station and final proofer options available
- 800 mm working width of unrivalled productivity
- available with direct transfer for the setting down of raw dough pieces
- easy cleaning and maintenance
- ergonomic design





KGV HIGH INDUSTRIAL ROLL LINES

- monoline for highest output rate or multi-functional line for a virtually unlimited range of products
- hourly output rate of up to 36,000 pieces
- modular system for customized configuration: suitable for buns, round and long rolls, "Kornspitz", doughnuts, etc.
- can handle multiple cutting and seeding processes, suitable for bagel production, etc.

- can be upgraded with final proofer with insulated housing and controlled climate
- suitable for upgrading with swing cleaning, suction and infrared disinfection station.
- equipped with modem for remote maintenance.



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

- with dividing and rounding machine Industrie Rex AW-H in hygienic design "H"
- hourly output of up to 45,000 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

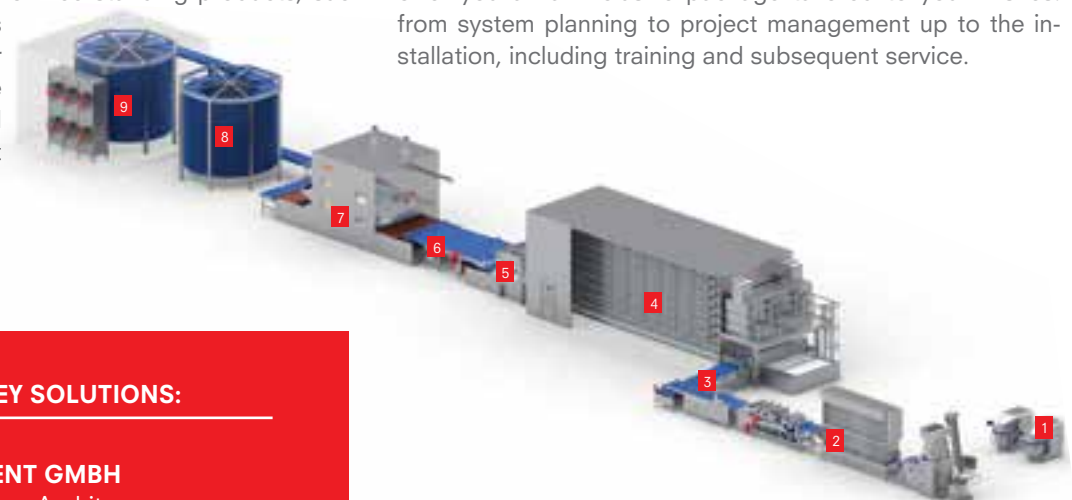
- quick-lock reversible stamping cups, stamping tools and conveyor belts of the Reginamatic stamping station can easily be removed from the line without any tools



THE COMPLETE SOLUTION: TURN-KEY PLANT FOR ROLLS

Depending on the wishes and needs, Koenig plans your individual line. Therefore, Koenig designs lines for products in pans or moulds as well as lines for free standing products, such as brioche buns, cut rolls or free standing hamburger or hot dog buns. The line configuration is designed to reach the best product quality with your doughs,

starting from make-up over proofing and baking up to cooling and freezing. We address your individual demands and offer you an all-inclusive package tailored to your wishes: from system planning to project management up to the installation, including training and subsequent service.



YOUR CONTACT FOR TURN KEY SOLUTIONS:

KOENIG PROJECTMANAGEMENT GMBH
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More Information:



- 1 twin twist mixer DW 240-H
- 2 pre-proofer line
- 3 proofer loading unit
- 4 tray proofer
- 5 cutting unit
- 6 product transferring unit
- 7 baking oven PU Integral
- 8 spiral cooler
- 9 spiral freezer

YOUR GUARANTEE FOR BEST RESULTS

FINAL PROOFERS FROM KOENIG

SWING PROOFER

The swing proofer is suitable for loose products and available in the standard machine widths of 600, 800 and 1,000mm. Alternatively, you can choose proofers of 1,600, 2,000, 2,500 or 3,000mm in width that fit the tunnel oven or cooling unit. For donut lines, we offer proofers with nominal widths of 1,000 and 1,300mm. Based on the desired proofing time, the number of swings and thus the size of the proofer is determined. The climate controlled with heating and humidifier is monitored with thermostat and hygostat.



The Koenig final proofers are also available in a housing made using insulating panels. Such proofers are equipped with an electronically controlled climate unit that ensures optimised constant proofing conditions. For this purpose, the proofer is equipped with a heating, cooling, humidifying and dehumidifying system. Encased units are easier to clean, as there are no side panels attached to the frame. Residual flour and dough simply drops to the floor and can be taken up at the end of the shift with a brush or a vacuum cleaner.



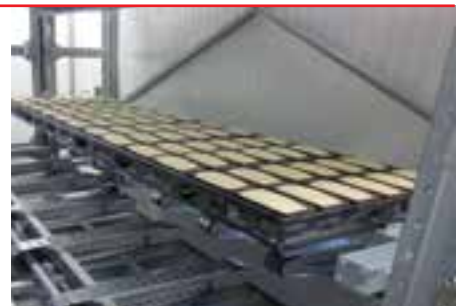
STEP PROOFER

The step proofer is a modular unit providing a gentle and uniform treatment of products on/in boards, pans and moulds and available in the standard working widths of 800, 1,000, 1,200, 1,600, 2,400mm. Its compact design, hygienic construction and high quality components assure the best efficiency and production flexibility with reduced footprint. The proofer is fully enclosed by thermo-insulated panels, yet all mechanical components are easily accessible for maintenance purposes. Inside the proofer, the boards move thanks to a chain lifting system and to a horizontal positioning system.



TRAY PROOFER

The tray proofer is a modular unit providing a gentle and uniform treatment of the product. The proofer is fully enclosed by thermo-insulated panels, yet all mechanical components are easily accessible for maintenance purposes. Inside the proofer, the trays movement is executed by a mechanical transmission ensuring the movement to the toothed wheel of the main chains. The proofer is suitable for loose products, products on/in boards, pans or moulds and available in standard working widths 2,400, 3,000, 3,200 or 3,600mm.



RACK PROOFER

The rack proofer is composed of modular panels and it is particularly designed for bread and pastry proofing. The product enters the proofer by means of racks where the pans are directly placed. The proofer is suitable for single racks and double racks and standard rack dimensions: 800x600, 800x1,200 or 1,000x600mm. The climate control unit provides for a very accurate setting of all the proofing parameters (temperature and humidity) and ensures the maintenance of uniform and constant proofing conditions within every area of the chamber.



BELT PROOFER

The belt proofer offers high product quality due to a climate control unit which enables a very accurate setting of all the proofing parameters (temperature and humidity). The proofer is suitable for laminated dough and loose products and available in standard working widths 800, 1,000, 1,200, und 1,400mm. This modular designed belt proofer offers a belt length of up to 400m and is available with overhead or box design.



HYGIENE EQUIPMENT

Mould spots are very difficult to prevent. Koenig is sparing no resources to improve its proofing swings and the cleaning and sterilisation options for its proofers.

Apart from the standard drying zone, the following combinations have proved successful for large proofers:

1. Swing cleaning station

After every production cycle, each swing is individually cleaned with rotating brushes in a closed station, whereby it is held upside down: the brushes enter the swings from the bottom, and all residue can thus drop to the ground.

2. Extractor system

The dust generated during brushing is extracted by means of a high-performance explosion-proof industrial extractor system and transferred into a dust bag that can easily be changed.

3. Infrared sterilisation

After the mechanical brushing and vacuum cleaning, the swings are moved along a row of powerful infrared lamps where they are sterilised for a predefined period of time. In contrast to conventional UV radiation, this treatment goes beneath the surface, as the swing covering is heated to a temperature of approximately 125°C, at which all germs and spores are killed. The infrared sterilisation can be configured in such a way that all swings are treated after each production cycle, which is the standard procedure for three-shift operation. Alternatively, a special treatment programme can be run at the end of the shift or production run.



SWITCHING BAKING TROLLEYS WITHOUT LINE STOP AUTOMATION WITHOUT COMPROMISE

SERVOMAT



The Servomat is the automatic tray stacking device of Koenig. It is designed to transfer full baking trays (or other product carrying devices) from the setting unit of the processing line to the rack oven or similar unit. In other words, the baking trolley is loaded automatically and made ready for baking. Where large quantities are to be processed, this saves a lot of time, freeing up labour for other tasks!

- no need to stop the line when the baking rack is to be changed.
- suitable for all standard oven racks and baking trays.
- processing rate up to 180 trays per hour.
- can be positioned at the front or the rear of the line; also available for maximum performance as a double model for both ends (= 360 trays per hour).
- industrial model equipped with programmable control system.
- automatic baking tray detection.
- also available with „shunting station“ that allows for the use of two trolleys, whereby operator intervention and a change of trolley is only necessary after the second trolley has been filled.

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



CAPTION



ROUNDED

e.g. Danish pastry, doughnut, scones with or without raisins, buns, etc.



ROUNDED AND STAMPED

e.g. kaiser roll, buns with star, football, etc. patterns



ROUNDED AND LONG ROLLED STAMPED

e.g. long roll, pleated bread, Marraqueta, etc.



ROUNDED AND LONG ROLLED CUT

e.g. crispy rolls



ROUNDED AND LONG ROLLED

z.B. pain au lait ...



ROUNDED AND LONG ROLLED FOLDED

e.g. hot dog bun, etc.



ROUNDED AND CONVOLUTED

e.g. Austrian "Salzstangerl", "Kornspitz", etc.



SEEDED PRODUCTS



ROUNDED TWICE

z.B. rose rolls



ROUNDED AND FLATTENED

e.g. Hamburger buns, etc.



ROUNDED, LONG ROLLED AND FLATTENED

e.g. Italian-style rolls

Koenig also caters for **special products** such as for example „Mantovani“, which are rounded, convoluted, turned and convoluted again. Together with the customer, our engineers are able to develop special solutions to cover specific needs.

In the past, Koenig has been able to manufacture machines for products that previously required time-consuming manual forming, with subsequent automated processing (including proofing, seeding, cutting, setting, etc.).

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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KÖNIG THE BAKER'S
CROWN

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