

## 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 2012

## THE BAKER'S CROWN



## MENES - LAMINATING LINES

THE MILESTONE IN  
LAMINATING TECHNOLOGY

TWIN SAT INSIDE

**THE EXPECTED REVOLUTION  
IS TAKING PLACE. NOW!**

MENES - THE MODULAR MILESTONE  
FOR PASTRY AND BREAD.

AVAILABLE IN WORKING WIDTHS  
600 mm | 800 mm | 1200 mm | 1600 mm



In a world of constant change, it makes sense to be ready for any changes that may come.

With the modular **Menes laminating line** you can control this change according to your own personal requirements.



The Menes plant can be exactly adapted to **customer needs** and is **expandable** by further modules **at any time**.

Also well proven components such as seeder units, forming stations, setting units etc. are included in this modular building case.

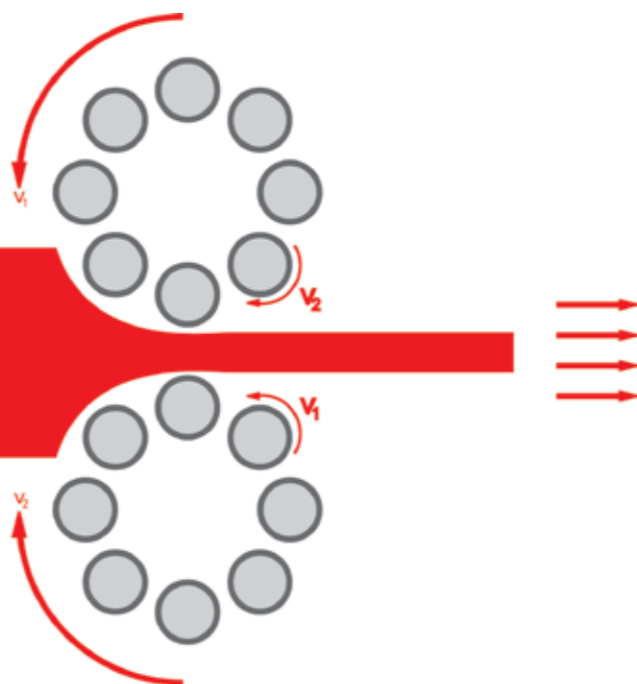
## THE REASON WHY WE ARE TALKING ABOUT A NEW ERA.

TWINSAT – THE REVOLUTIONARY TWIN SATELLITE HEAD TECHNOLOGY FOR TENSION-FREE DOUGH PROCESSING.

### THE TWIN-SAT PRINCIPLE

The objective has been clearly formulated: Market leadership in the laminating systems sector. On our way there, we have already achieved an important stage victory by taking over technology market leadership: With TwinSat we have managed to introduce a system that can be described without doubt as a decisive further development in laminating technology.

The major difference to ordinary satellite systems with standard cylindrical rollers lies in the twin satellite head which reduces high mechanical loads on the dough to a minimum and largely restricts dough tension. We call this the TwinSat principle.



The TwinSat's function is based on a sophisticated system. By positioning two satellite roller heads one above the other, it is possible to produce virtually tension-free dough.

After rolling the machine, it can be cut, formed and processed without any proofing. And while being transported through the machine, the dough is not rolled but formed into size by a patting movement at high speed.



- The satellites rotate at virtually the same speed in opposite direction to the planets.

- Motorised rotation of the planets and the satellites.

- Planet and satellite speeds can be varied to achieve optimum setting for the dough consistency and the production speed.

- As a result of the counter-active movement the dough is pressed rapidly in series and can therefore move unstressed in the production direction.

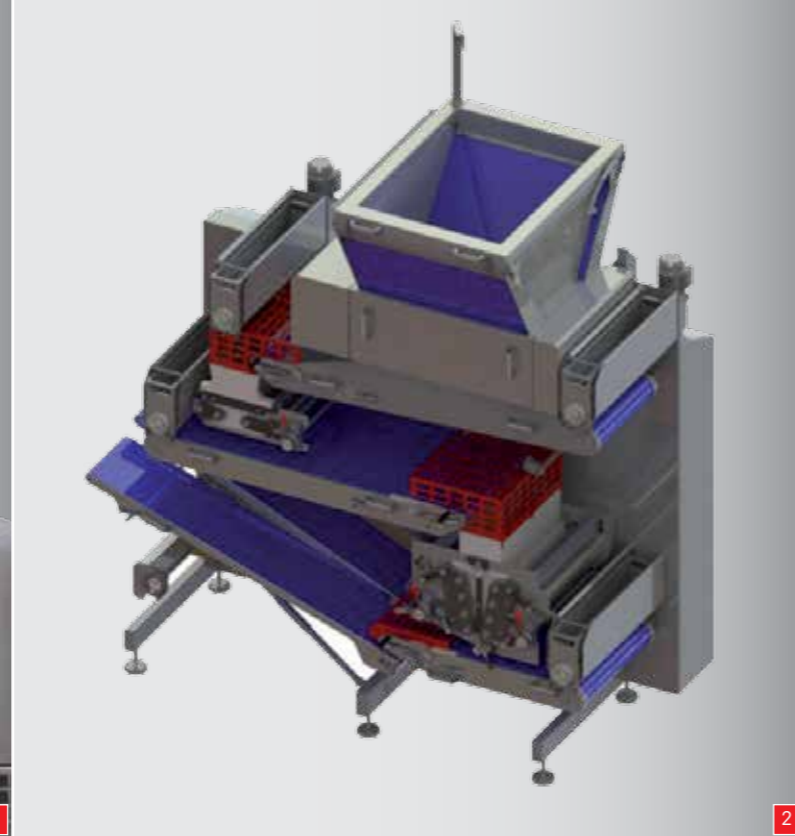
- Gas pores are retained even with high fermentation and multiple dough runs.

- The TwinSat principle guarantees that the dough structures are not shifted and no shear stress is created. The fermentation gases remain in the dough.

## THE BREAKTHROUGH IS FOUNDED ON A WIDE BASIS.

IMPORTANT MODULES, AS EXAMPLES, THAT SECURE  
OUR LEAD EVEN MORE.

Part of König's long-term corporate philosophy is to secure our technical lead on an overall basis. Along with our revolutionary satellite roller system with the TwinSat principle, we also have further modules whose optimised functionality place us apart from the competition. As basic modules of the flexible Menes plant, they make an important contribution towards making the system what it is as a whole: top of the scale in laminating technology.



### 1 **DOUGH PRE-PORTIONER** - In gentle mode from kneader to former.

The dough batch from the kneader (100 to 250 kg) is carefully divided into portions of about 10 kg and transported by conveyor belt into the dough string processing system or into the dough sheet former.

### 2 **DOUGH STRING PROCESSING SYSTEM** - tension-free dough and exact weights from the start.

The new dough string processing system "TEM", which is a completely new development, is the heart of this line and produces out of the dough blocks an uniform homogenous dough strip for all sorts of doughs. This guarantees a production of weight-accurate products and a minimum of remaining dough right from the start.

### 3 **DOUGH SHEET FORMER** - as alternative to the dough string processing system.

The dough sheet former is an alternative to the dough string processing system (TEM).

### 4 **GUILLOTINE** - The cutting edge of the blade.

Our guillotine stands out with a decisive range of advantages for cutting and stamping: It withstands high cutting forces and the servo-motor offers a very quiet operation. Cutting and stamping tools can be exchanged in just a few minutes using a quick-change attachment, cuts are still exactly vertical even with products with a great dough strip height. With this proven technology an incredibly high number of strokes is possible without any jam at the guillotine.



#### Example of plants:

Menes plant  
with a working  
width of 800mm.

Menes plant  
with a working  
width of 600mm.

