



Our demonstration program at DIE GENUSS - 24. - 27.04.2010

Artisan SFC with MOC-C300

The Artisan SFC convinces on the one hand with its compact way of construction and its price performance ratio. On the other hand with its strength of offering a high product variety due to changeable stamping tools. The result: artful, rectangular bread rolls in a high number of varieties. The revision of the Artisan SFC was characterized by putting an emphasis on maximum gentle dough processing at all dough yields.



Artisan SFC

PRESENTATION OF OUR NEW ECO TWIN!

The compact bread roll plant Eco Twin makes a high product variety possible due to quick change stamping tools, cutting unit and Wachauer rounding unit. At a hourly output rate of 9.000 pieces a diversity of products can be produced: rectangular or round, stamped or longrolled, cut or flattened,...



Eco Twin 9000

Roto Passat

The Roto Passat by König is a compromise without compromises: maximum performance is offered in a very small space. The tried-and tested technology produces the best, consistent baking results. The sophisticated design provides a unique ratio between baking area and supporting surface: there is nothing smaller!

And- one for all: the Roto Passat is designed for the complete range of products, from rustic bread and rolls through to cake products.



Roto Passat

**ÖBA
ÖKONDA**
diegenuss

We are looking forward
to your visit!
hall 20, booth 1670

daily demonstrations:
Artisan SFC
Eco Twin

KÖNIG

THE BAKER'S
CROWN