



**THE BAKER'S  
CROWN**

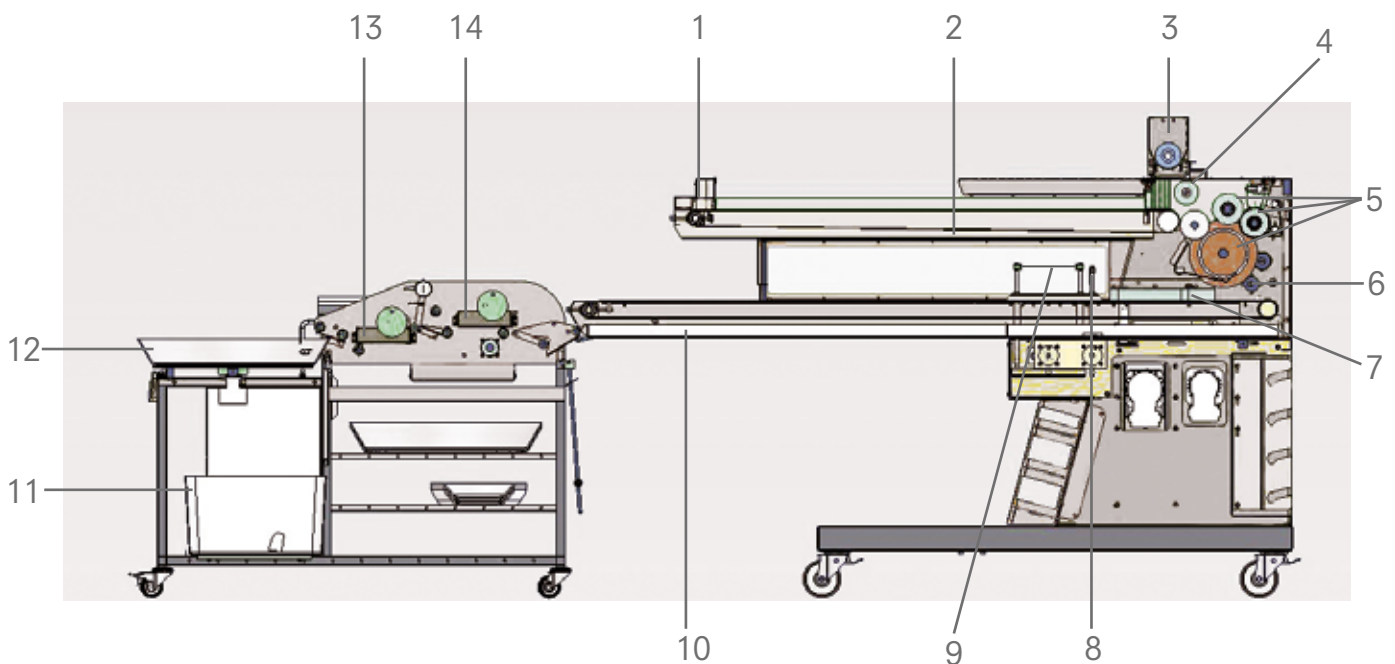


**ARTISAN SFC + SEEDER MOC C-300**  
FOR MAXIMUM PRODUCT VARIETY

## MAIN FEATURES

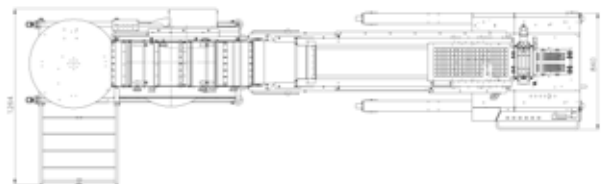
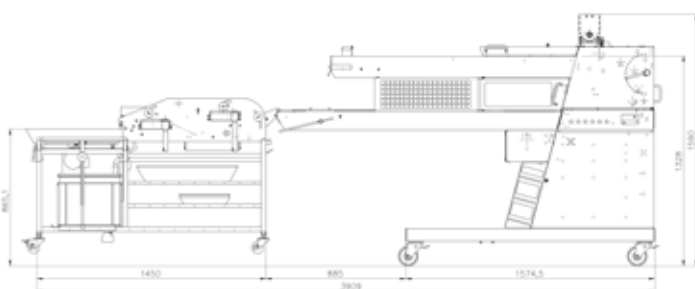
- the line can process up to 390 kg dough per hour
- dough sheet height: min./max. 6mm/ 32mm, depending on dough
- dough sheet width: 170mm
- optimal dough feeding due to the wide feeding belt
- dough belt duster with big storage container and controllable drive for a regular dusting of the dough string
- touch panel with pictograms for language independent operation
- quick and easy adjustment of the machine due to pre-installed standard programs
- max. 50 programs storeable
- guillotine and stamping station for highest product variety
- dough string calibrating system due to synchronized calibration ledges
- seeding and dampening unit optionally available

## OVERVIEW ARTISAN SFC + SEEDER



- |   |                                 |    |                                  |
|---|---------------------------------|----|----------------------------------|
| 1 | flour duster feeding belt       | 8  | guillotine                       |
| 2 | feeding belt                    | 9  | forming and decor stamp          |
| 3 | flour duster dough belt         | 10 | discharge belt                   |
| 4 | feeding roller                  | 11 | water reservoir with pump        |
| 5 | calibrating rollers             | 12 | revolving seeding material plate |
| 6 | longitudinal cutting unit       | 13 | water bath II                    |
| 7 | dough string calibration system | 14 | water bath I                     |

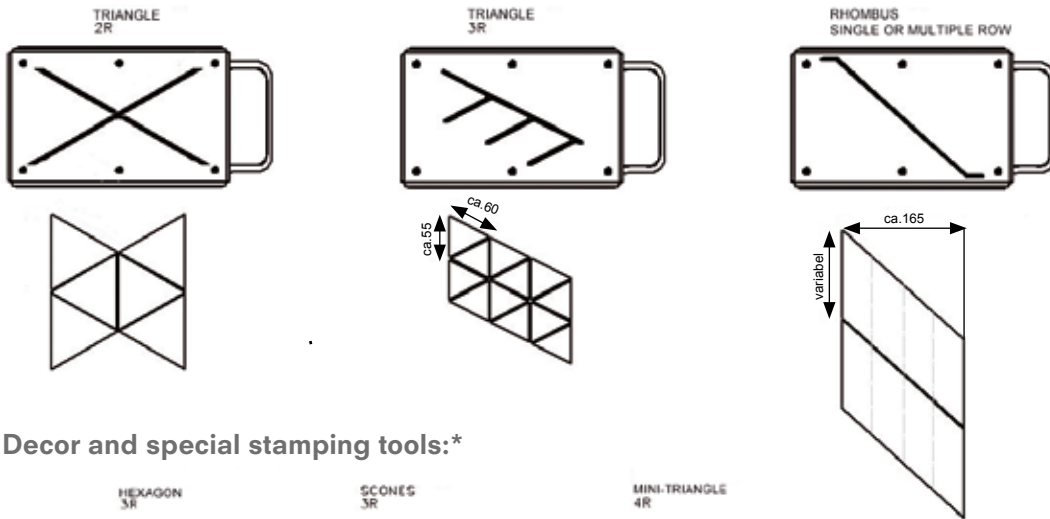
## MAIN DIMENSIONS



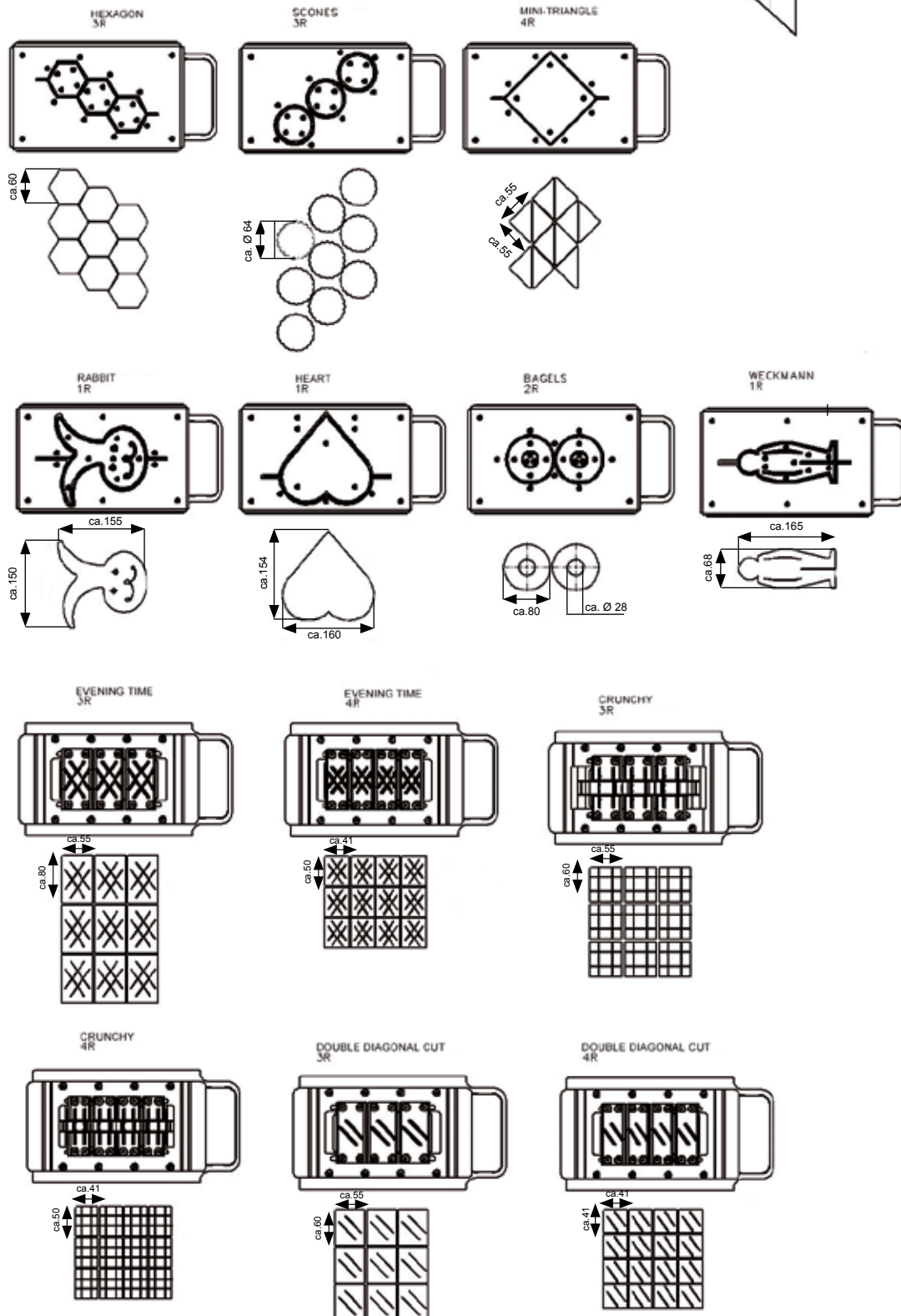
### rated power supply:

Artisan SFC:	3 x 400 V / 50 Hz	0.6 kW
MOC-C300:	3 x 400 V / 50 Hz	0.4 kW

Cutting tools:\*



Decor and special stamping tools:\*



# 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:

**DURING OFFICE HOURS: +43 316.6901.0**  
**OUTSIDE OFFICE HOURS: +43 316.6901.739**



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CROWN

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