



**THE BAKER'S
CROWN**



COMBILINE plus EC

THE MODULAR ROLL LINE
WITH A CAPACITY OF 33 STROKES/MIN
IN EASY CLEAN DESIGN

THE MODULAR COMBILINE SYSTEM



With the **Combine plus EC** featuring the Industrie Rex or Industrie Rex Compact AW as dough dividing and rounding machine, Koenig offers another model in the modular Comcombine program with an **increased capacity of 33 strokes/min.**

Due to the modular design, the Comcombine plus fits to the requirements of your bakery. By means of your special conditions, market requirements and investment spending, you define the configuration of the line. In case you will need an additional level of automation later on, the line can be easily expanded without major engineering work and with minimal disruption to your production.

The **Easy Clean Design** offers easier cleaning, maintenance and access to all modules.

Together we design the ideal line for your bakery:

- new standards in terms of hygiene & accessibility
- whole line in modular system - can be easily expanded at any time
- tailored to your doughs & product range
- adapted to your space requirements

PERFORMANCE FEATURES

- max. hourly capacity of 11,880 pieces at 6-row operation and 33 strokes/min
- available in a working width of 800 mm, expandable to 1000 mm after proofer (with spreading finger belt)
- with pre-proofer „plus“ with 33 strokes/min and 320 usable swings (proofing time of 9,7 min)
- capacity adjustable between 18 and 33 strokes/min
- climate with heating and wetting, highly effective sterilisation unit for empty swings
- an entirely new user interface simplifies operation for daily production but also for changes in programs and service activities

INNOVATIVE EASY CLEANING DESIGN FOR OPTIMIZED CLEANING AND MAINTENANCE:

- maximum line availability by shortened cleaning and downtime of the line
- new frame construction for optimized hygiene and accessibility
- sloping surfaces at 45° angle where neither flour nor dough residues can deposit
- large service doors for easy accessibility for cleaning and maintenance
- all transfer belts can be released for easier cleaning

- forming tools e.g. pressure boards, stamping head, centering unit removable for cleaning
- all cover plates in the proofer can be removed without tools
- open design of the stamping station and easily and quickly exchangeable stamping tools allow best accessibility for cleaning and maintenance
- forming station, seeding unit and setting unit in open design allow accessibility from both sides for cleaning and maintenance
- critical areas for cleaning and maintenance easily visible and accessible



OPTIONAL:

- cross conveyance for feeding a convoluting machine
- integrated longrolling unit e.g. for cut rolls or Styrian long rolls
- direct transfer for products without resting time
- separate storage unit for all removable components e.g. stamping tools, pressure boards, centering units

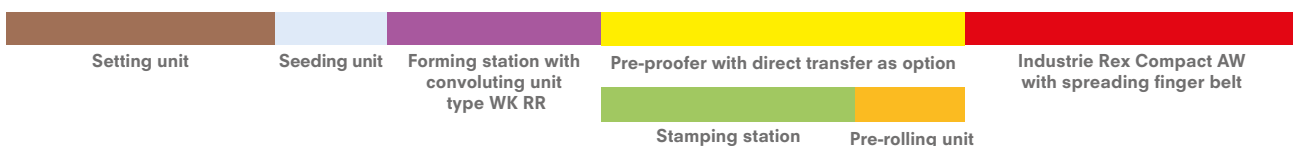
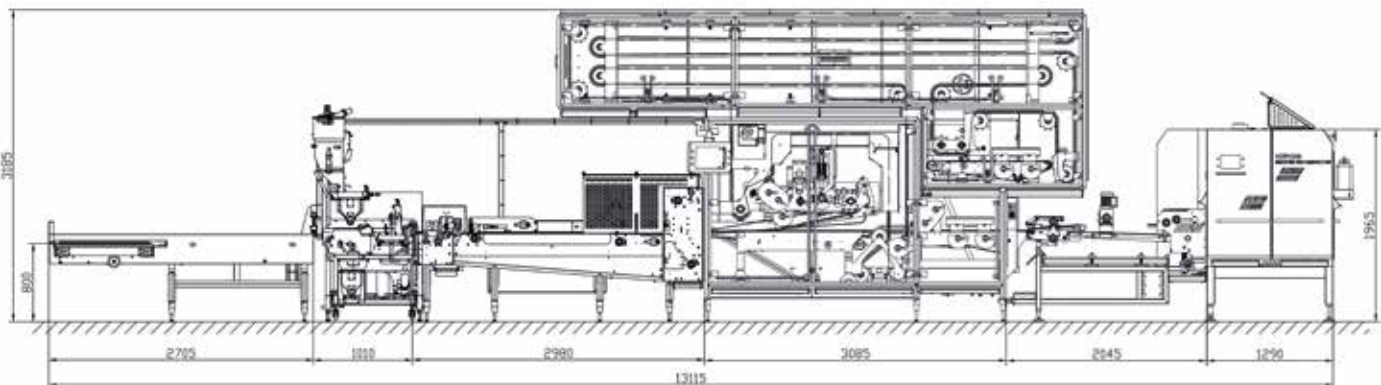
MODEL OVERVIEW

SAMPLE LINE IN 800 MM WORKING WIDTH

Rated power supply drive: 9,3 kW

Rated power supply climate proofer: 5,8 kW

Water consumption humidification of proofer: max. 15l/h at 2 bar



THE ROLL LINE THAT GROWS HAND IN HAND WITH YOUR REQUIREMENTS.



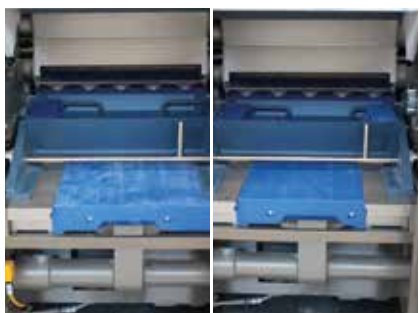
IT ALL STARTS WITH A REX

Starting dividing and rounding according to the "Rex Principle" – e.g. with the dough divider and rounder Industrie Rex or for enlarged weight range with the Industrie Rex Compact AW, the most gentle dough processing and weight accuracy is possible.



ROW SELECTION

It is simple to select the number of rows required to fit the products according to the space available on the baking tray.



Adjustment from 4-row to 3-row operation.

OPTIONAL

- grease injection for rose rolls
- shifting device for „Doppelweck“
- large dough hopper TRÖ with 160 liter or 240 liter dough capacity

FOR EXTENDED PRODUCT VARIETY

- combination of an Artisan SFM EC dough sheeting line with the Combiline plus EC
- easily exchangeable cutting tools for the production of triangular and square products (straight or rhombic)



PRE-ROLLING UNIT

The pre-rolling unit is a standard component for the production of oval dough pieces, designed as height-adjustable, removable pressure board before proofing. It allows the initial forming for oval products such as e.g. Styrian long rolls or the first forming step for high-weight long rolled products. A centering unit before the pre-rolling unit offers an optimum positioning of the dough pieces. An adjustment e.g. from 6-row operation to 3-row operation can be integrated as option.

OPTION INTEGRATED LONGROLLER UNIT

A longroller unit, designed as a height-adjustable, easily removable pressure board, can be integrated for the production of cut rolls. A centering flap on the pre-rolling unit enables optimum positioning of the dough pieces.



PRE-PROOFER

Proofer with regulated climate (temperature, humidity), swings with cotton covers and a highly effective UV-sterilization unit for empty swings with easily changeable UVC-lights.

OPTIONAL

- swings with gauze covers (swing duster necessary)
- swing duster at infeed
- direct transfer from head machine to setting unit
- cross conveyance for feeding a convoluting machine
- adjustable infeed to the pre-proofer



STAMPING STATION

It offers easy, safe handling with reversible cups for the stamping of round, oval and long products.

Quick product change, large range of stamping tools.

The easily changeable stamping tools enabling a very quick changeover from one product to another. An adjustable transfer belt after the stamping station allows to adjust the final position of the product.



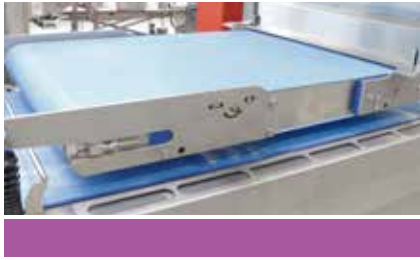
OPTIONAL

For the simple longitudinal cut, a cutting station can be easily inserted instead of the stamping tool.



Transfer belt for gentle and exact setting of dough pieces.

YOU NAME THE PRODUCTS – WE SET UP THE OPTIMUM LINE



FORMING STATION

We are offering two different versions of forming stations.

FORMING STATION TYPE RR

For forming of longrolled and flattened products e.g. Hamburger and Hot Dog rolls.



FORMING STATION TYPE WK-RR

For forming convoluted or convoluted longrolled products with drag belt or convoluting shoes (e.g. Kornspitz)



OPTIONAL

- forming station for pointed ends (e.g. "Spitzweck", Bolillos)
- sideguides for exact length of the dough pieces (e.g. Hot Dogs)
- retractable pressure board with wedges for cylindrical shape (e.g. Hot Dogs)



SEEDING UNIT

We are offering two different versions of seeding units.

TWO BELT SEEDING UNIT TYPE MO(WB/ST)

With water bath and spraying unit for one-sided seeding of the products.

THREE BELT SEEDING UNIT TYPE MO(WB/ST/ST)

With water bath and spraying unit for one-sided and double-sided seeding of the products.

All Koenig seeding units offer you the following advantages:

- processing of various seeds in different sizes (for example poppy seeds, sesame seeds, linseeds, sunflower seeds, oatmeal, pumpkin seeds)
- wire belt module on a mobile frame, completely washable
- exchangeable with and optional conveyor belt on a mobile frame for operation without seeding

OPTIONAL

Automatic return of remaining seeds



SETTING UNIT

The setting unit guarantees a precise and automatic setting of the formed dough pieces.

The programmable control allows continuous adjustment of the stepsize as well as intermediate steps for the pitch-wise setting. In addition the setting unit offers an adjustable standard retracting length of 1000mm and can be operated from two sides.



OPTIONAL

- other retracting lengths
- servo drive
- lowerable knife edge for lower drop height and more precise setting of dough pieces
- automated discharge of filled baking trays
- cutting device on the setting unit for a cross cut (e.g. Kornspitz)



CAPTION



ROUNDED

e.g. Donuts, milk rolls, tea-cakes, water rolls ...



ROUNDED AND STAMPED

e.g. Kaiser rolls, salt rolls, buns with star and football patterns, etc. ...



ROUNDED AND LONG ROLLED STAMPED

e.g. Styrian long roll, plaited bread, Marraqueta, etc. ...



ROUNDED AND LONG ROLLED

e.g. Pain au lait, hot dog buns



ROUNDED, LONG ROLLED AND CONVOLUTED

e.g. Kornspitz ...



ROUNDED AND FLATTENED

e.g. Hamburger buns ...



ROUNDED AND LONG ROLLED CUT

e.g. Sliced bread rolls ...



SEEDED PRODUCTS

GENERAL CHARACTERISTICS:

- Whole line in modular construction – expandable afterwards
- Freely programmable control with touch panel display – 50 programmes storable
- Production of long rolled convoluted products and Kipferl possible by attachment of convoluting unit
- Excellent processing results thanks to the use of quality stainless steel components
- Good accessibility of all essential components for cleaning and maintenance
- Optional pre-prover with direct transfer (bypass pre-prover for setting of round dough pieces)
- Also available with final proofer



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



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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