

THE BAKER'S
CROWN



COMBILINE COMPACT
THE COMPACT MACHINE FOR
A GREAT VARIETY OF BREAD ROLLS

PERFORMANCE FEATURES

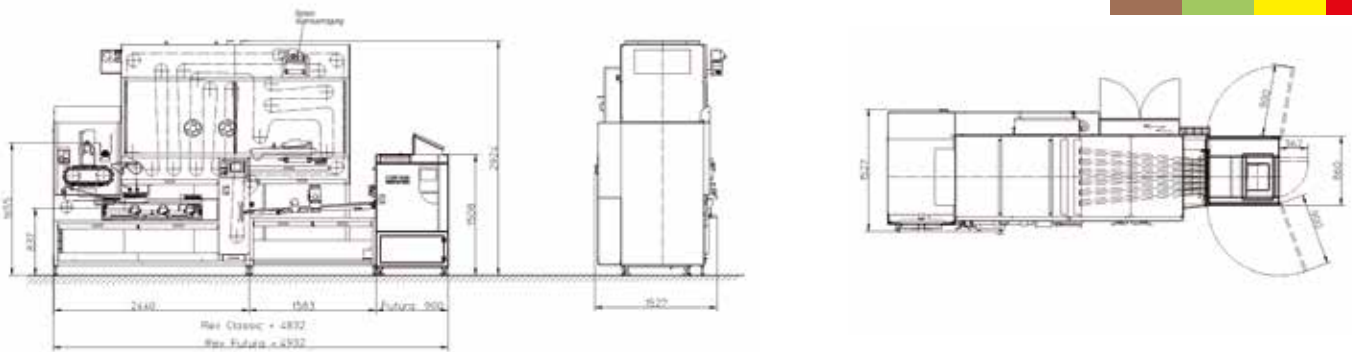


When designing our machines and plants we strive to provide our customers with machines that meet the highest quality standards and are flexible enough to produce a wide range of products and therefore offer a comprehensive economic overall solution. Thanks to its compact design the Combiline Compact meets all of these requirements. With its quick-change stamping tools and the insertable cutting station a high variety of products (e.g. round, rounded, longrolled stamped or longrolled cut products) can be processed at a production capacity of up to 9.000 pieces per hour.

- modular and robust framework construction
- proven dough dividing and rounding machines Basic Rex, Classic Rex or Classic Rex Futura 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 for the production of cut rolls
- stainless steel execution
- optional retractable drawer for easy tray retraction

OVERVIEW OF MACHINE MODELS / DIMENSIONS

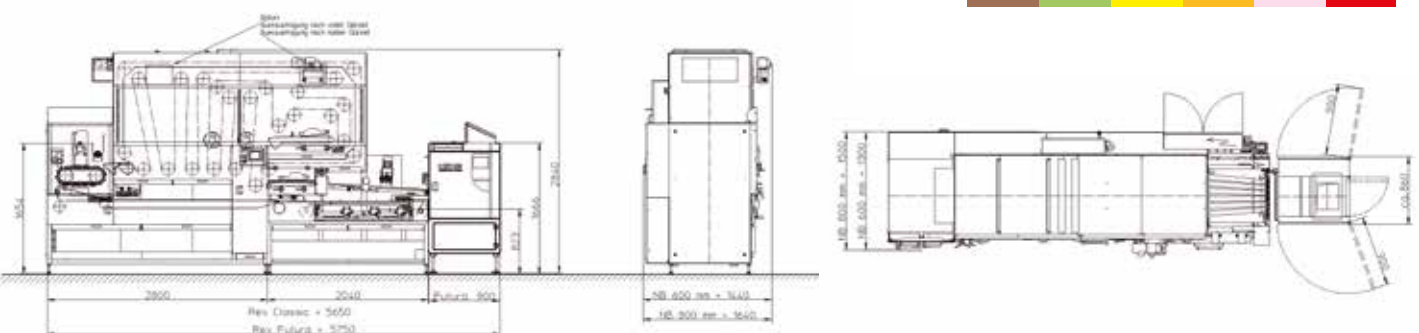
KOENIG COMBILINE COMPACT (800 MM WORKING WIDTH):

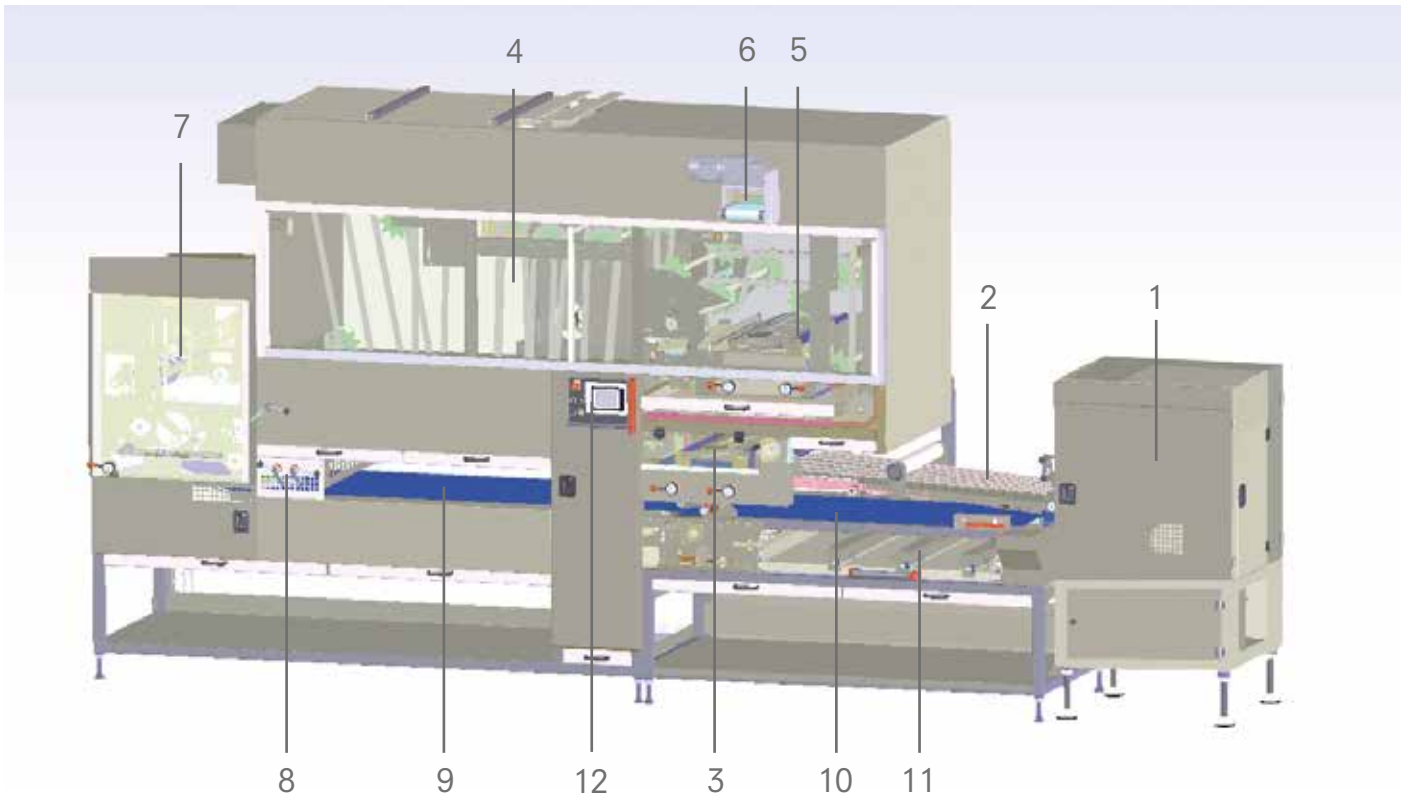


KOENIG COMBILINE COMPACT WITH DIRECT SETTING (600 OR 800 MM WORKING WIDTH):



COMBILINE COMPACT WITH DIRECT SETTING AND PRE-LONGROLLING UNIT (600 OR 800 MM WORKING WIDTH):





- | | | | |
|---|-----------------------------|----|------------------------------------|
| 1 | head machine type REX | 7 | cutting and stamping unit |
| 2 | spreading finger belt | 8 | transfer roller onto transfer belt |
| 3 | pre-rolling unit (optional) | 9 | transfer belt |
| 4 | prover | 10 | retracting unit |
| 5 | integrated longrolling unit | 11 | retractable drawer (optional) |
| 6 | cross conveyance (optional) | 12 | Siemens touch panel control |

OUTPUT:

Koenig Combiline Compact (600 mm working width): **Koenig Combiline Compact (800 mm working width):**

5-rows: 7.500 pieces/h
 4-rows: 6.000 pieces/h
 3-rows: 4.500 pieces/h

6-rows: 9.000 pieces/h
 5-rows: 7.500 pieces/h
 4-rows: 6.000 pieces/h

UTILITY CONSUMPTION:

Compressed air for cutting unit:
Power supply for climatisation of prover:
Water for climatisation of prover:

approx. 30l/min. at min. 6 bar
 approx. 12,5 kW
 approx. 40l/h at 2 bar



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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