

A vertical photograph showing the interior of a wood-fired oven. Bright orange and yellow flames are visible, rising from a bed of glowing red embers. The oven walls are made of dark, textured stone or brick.

THE BAKER'S
CROWN



PU INTEGRAL

THE UNIVERSAL BAKING OVEN WITH
ACTIVE BAKING AREA OF 84sqm TO 140sqm

MAIN FEATURES

High product variety with best baking results

- individual baking zones ensure ideal baking results for all products for par-baked and ready baked products such as for example: wheat rolls, lye bread rolls, freely set bread, tin loaves, pastry and pizza
- baking plates in various thicknesses available in perforated or solid execution, for lye bread rolls and special bread rolls, also teflon-coated or with a thin stone layer
- up to four independent individual baking zones enable exact regulation and control of temperature, air quantity and humidity during the baking process.
- for an ideal baking process, the following parameters may be set independently for each zone:
 - zone humidity – controlled by measuring the actual value
 - zone temperature – controlled by measuring the actual value of the zone's individual heater
- our innovative sealing system for the individual zones is the precondition for the zone independent control and thus ideal baking results
- the use of two independently working loading trolleys can reduce the cycle and baking time considerably
- independent sensory test showed excellent baking properties for par-baked bread rolls

No contradiction: Large baking area – small footprint

- the compact design requires minimum footprint compared to conventional tunnel or deck ovens

Automatic loading system included

- horizontal transport system for loading and unloading the oven
- the products can be fed via a transfer belt or a retracting unit
- the use of two independently working loading trolleys can reduce the baking time considerably
- the automatic depanning unit enables simple product unloading onto subsequent components
- integrated pre- and post-spraying of the products



MODEL OVERVIEW

Active baking surface	Number of baking plates	Size of baking plates	Minimum cycle time	Baking time	Maximum product height at baking plate height (163 mm / 190mm)
84sqm 91sqm 97sqm 104sqm 110sqm 117sqm	26 28 30 32 34 36	2500x1300mm	1 loading trolley: 25 sec 2 loading trolleys: 19 sec	1 loading trolley: 11.0 min - 26 baking plates 11.5 min - 28 baking plates 12.5 min - 30 baking plates 2 loading trolleys: 10.0 min - 32 baking plates 11.0 min - 34 baking plates 11.5 min - 36 baking plates	110mm / 140mm
101sqm 109sqm 117sqm 124sqm 132sqm 140sqm	26 28 30 32 34 36	3000x1300mm	1 loading trolley: 25 sek 2 loading trolleys: 19 sec	1 loading trolley: 11.0 min - 26 baking plates 11.5 min - 28 baking plates 12.5 min - 30 baking plates 2 loading trolleys: 10.0 min - 32 baking plates 11.0 min - 34 baking plates 11.5 min - 36 baking plates	110mm / 140mm



TESTED IN MAY 2015

OPTIMAL BAKING RESULTS

The oven bakes with a **very even and optimally stable crust at only slight browning.**

SIGNIFICANTLY REDUCED BROWNING

Even though the oven bakes with common baking temperatures, **the crust temperature stays low during the entire baking time. This enables a significantly reduced browning due to the Maillard reaction.**

REDUCTION OF MOISTURE LOSS

Due to the high tightness, the PU Integral is capable of generating a high baking moisture inside of the oven. Given a difference in dew point temperature of 10 °C and otherwise identical parameters, **the moisture loss can be reduced by up to 1%** (according to baking simulation).

Hygienic design

- each unloaded baking plate is cleaned by the integrated brush cleaning system
- easily accessible underneath oven
- extendible catch trays in the loading and unloading area of the oven
- smooth surfaces enable easy cleaning
- wide-opening maintenance doors for easy access to baking chamber

Efficient energy use – Minimum heat loss

- optimum baking area-surface-ratio ensures low heat radiation
- adjustable, targeted energy input into each individual baking zone (heat energy and humidity) reduces the total energy consumption

Maintenance and Service

- thanks to the easy accessibility no special tools required for any maintenance works
- long maintenance intervals guarantee high availability



Required floor space cyclotherm with pre- and post-spraying L/B)	System height cyclotherm (H)	Required floor space thermo oil with pre- and post-spraying (L/B)	System height thermo oil (H)
8400x4890mm	4759 - 5411mm	8400x4590mm	5110 - 5870mm
8400x5390mm	4759 - 5411mm	8400x5090mm	5110 - 5870mm

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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