



THE BAKER'S
CROWN



TREATMENT SYSTEMS

INDUSTRIAL PROOFING, COOLING AND
FREEZING SYSTEMS FOR A WIDE PRODUCT RANGE

YOUR BENEFITS

Main benefits of all Koenig treatment systems:

- more than 30 years experience in product treatment and air conditioning systems for bakery industry
- a wide range of solution for any kind of product and plant
- a robust and clean design

TRAY UNITS

SUITABLE FOR FOLLOWING PRODUCTS:

- loose products (flat tray)
- products on/in boards, pans, moulds (fork tray)

PERFORMANCE FEATURES

- working widths: 1800 to 4000 mm
- capacity up to 500 trays
- overhead or box design
- various layout combinations
- modular construction
- stainless steel standard execution
- adjustable process time
- insulating paneling*
- high precision conditioning system controlling heating, cooling and humidity*
- automatic chain lubrication
- drying/cleaning/sterilization system for flat trays
- walkways for accessibility

* depending on treatment



STEP UNITS

SUITABLE FOR FOLLOWING PRODUCTS:

- products on/in boards, pans, moulds

PERFORMANCE FEATURES

- working widths: 600 to 2400 mm
- no limitations in capacity
- various layout combinations
- modular construction
- stainless steel standard execution
- high standard of hygiene
- adjustable process time
- insulating paneling*
- high precision conditioning system controlling heating, cooling and humidity*
- walkways for accessibility

* depending on treatment



BELT UNITS

SUITABLE FOR FOLLOWING PRODUCTS:

- laminated dough and loose product

PERFORMANCE FEATURES

- working widths: 600 to 2400 mm
- capacity up to 400 m belts total length
- overhead or box design
- various layout combinations
- modular construction
- stainless steel standard execution
- adjustable process time
- insulating paneling*
- high precision conditioning system controlling heating, cooling and humidity*
- walkways for accessibility

* depending on treatment



RACK UNITS

SUITABLE FOR FOLLOWING PRODUCTS:

- products on supports (boards, pans, moulds) stacked in single or double racks

PERFORMANCE FEATURES

- standard rack dimensions: 800x600, 800x1.200, 1.000x600 mm
- no limitation in capacity
- manual or guide-type version
- various layout combinations
- modular construction
- adjustable process time
- stainless steel standard execution
- insulating paneling*
- high precision conditioning system controlling heating, cooling and humidity*
- walkways for accessibility

* depending on treatment



SWING UNITS

SUITABLE FOR FOLLOWING PRODUCTS:

- loose products

PERFORMANCE FEATURES

- working widths: 600 to 3000 mm
- capacity (number of swings) tailored on proofing time
- stainless steel standard execution
- insulating paneling
- high precision conditioning system controlling heating, cooling and humidity
- empty swings heating/drying
- empty swings sterilisation with UV cold-cathode tubes
- walkways for accessibility



SPIRAL UNITS

SUITABLE FOR FOLLOWING PRODUCTS:

- loose products
- products on/in boards, pans

PERFORMANCE FEATURES

- nominal widths: 300 to 1250 mm
- external drive unit
- no limitations in capacity
- various layout combinations
- modular construction
- stainless steel standard execution
- adjustable process time
- insulating paneling*
- high precision conditioning system controlling heating, cooling and humidity*
- walkways for accessibility

* depending on treatment



















THE RIGHT UNIT FOR YOUR APPLICATION

	raw products		par-baked, baked, toasted products		
	proofing	freezing	cooling	staling	freezing
tray unit	X		X	X	
step unit	X	X	X		X
belt unit	X		X		
rack unit	X		X	X	
swing unit	X				
spiral unit	X	X	X	X	X



THE RIGHT UNIT FOR YOUR PRODUCTS

		tray unit	step unit	belt unit	rack unit	swing unit	spiral unit
rolls		X	X	X	X	X	X
baguette		X	X	X	X	X	X
ciabatta		X	X	X	X		X
loaves		X	X	X	X	X	X
toast/tin bread		X	X	X	X	X	X
snacks		X	X	X	X		X
rusks		X	X	X	X	X	X
croissants		X	X	X	X		X
puff pastry		X	X	X	X		X
cakes		X	X	X	X		X
rustic bread		X	X	X	X		X
focaccia		X	X		X		X
pizza		X	X	X	X	X	X
italian pizza				X		X	X
flat bread		X	X	X	X	X	X
pita bread				X		X	X

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



KÖNIG THE BAKER'S
CROWN

König Maschinen Gesellschaft m.b.H.
Stattegger Straße 80, 8045 Graz, AUSTRIA
Tel.: +43 316 6901-0, Fax: +43 316 6901-115
info@koenig-rex.com, www.koenig-rex.com

Follow us on our
digital channels.

scan here

