

THE BAKER'S
CROWN



ARTISAN SFM EC

THE DOUGH SHEETING LINE IN "EASY CLEAN" DESIGN
FOR DOUGHS RANGING FROM 100% WHEAT TO 100% RYE

MAIN FEATURES

With the Artisan SFM EC, we have developed a dough sheeting line for medium-sized bakeries, which offers full accessibility and minimal cleaning effort with the "Easy Clean" design. Whether ciabatta, German rose rolls, rustic square buns or breads – the Artisan SFM EC can process doughs with a dough yield starting from 160 and higher without any residual dough. Thus, we offer a solution for your bakery that combines multi-functionality, combination variety, ease of cleaning and a high roll variety.



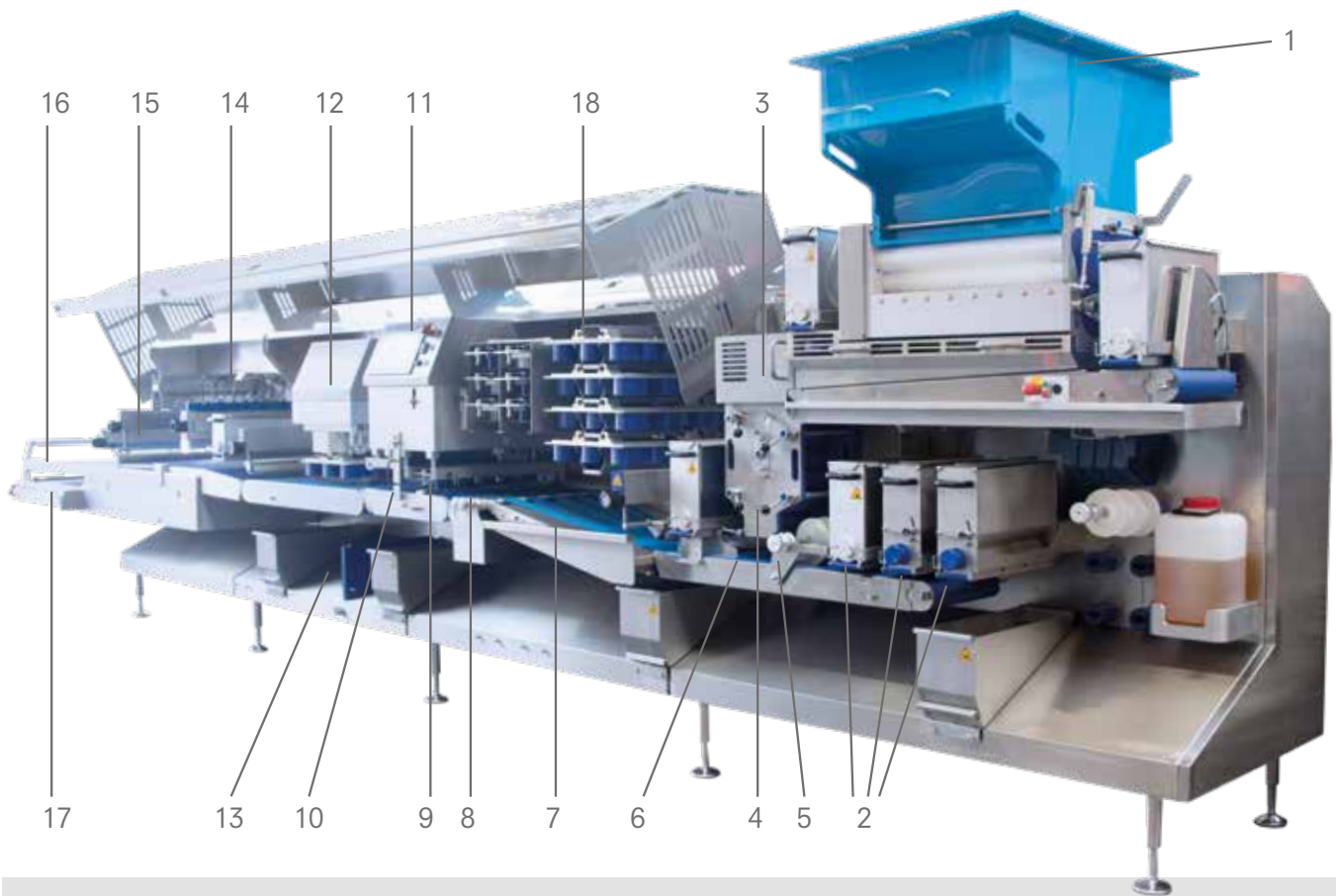
- dough throughput of 400 to 1,200 kg per hour for rolls and 400 to 1,500 kg per hour for breads
- performance with angular rolls: 16,200 pieces/hour at 6-row operation (45 strokes/min.)
- performance with rounded rolls: 11,800 pieces/hour at 6-row operation (33 strokes/min.)
- absolutely gentle processing of fine- and large-pore doughs due to multiple forming rollers, adjustable for individual dough yields and bowl resting time
- **new kind of dough sheet forming for gentle dough handling:**
 - preformer with 3-roll satellite, counter-roller and scraper for gentle preforming of the dough sheet
 - a dough sheet former ensures a homogeneous dough sheet, reduction of machine length and thus reduced footprint
 - for an even dough sheet and improved weight accuracy, especially for doughs with longer bowl resting time
- forming of dough sheet without residual dough, thus dough is usable to 100% – other systems often have residual dough of up to 15%
- modular system: Modules such as forming station, seeding stations, proofer etc. available and can be retrofitted at any time
- integrated weighing system for weight-accurate production
- exchangeable cutting rollers for different dough sheet rows
- intuitive control by PLC control with 14 inch touch panel with pictograms and 99 storable programs

PRODUCT RANGE

- the line processes doughs with a dough yield of 160 to 180 and more – from rustic square rolls to Ciabatta
- high product diversity due to different cutting and stamping tools (triangular and angular products, heart or donut shape etc.) with adjustable cutting and stamping length
- Guillotine for open as well as closed cut
- you can produce rounded products with a weight range of 45 to 160g with the optional, row-flexible rounding station
- the optional greasing device enables you to produce rose rolls
- dividing of breads with a weight range of 160 to 1,400g is possible as well
- with various seeding options, you can seed your rolls directly in the line



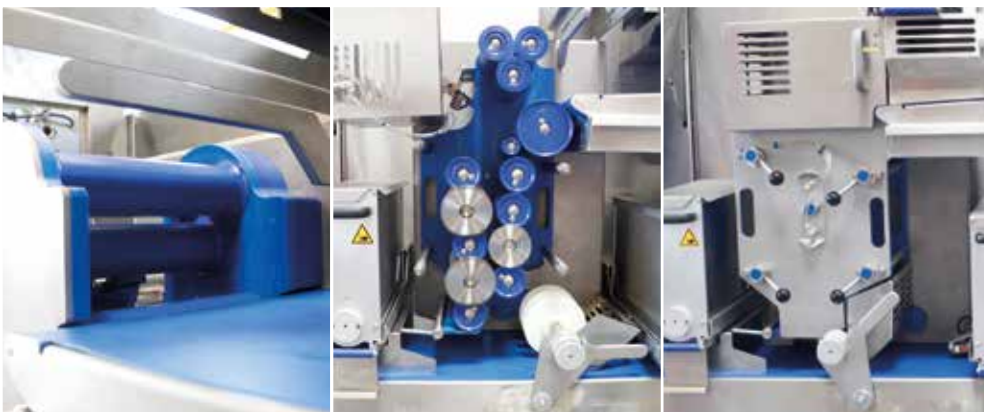
OVERVIEW – ARTISAN SFM EC



- | | | |
|---|-------------------------------------|--|
| 1 Dough hopper 160l | 7 Spreading finger belt | 13 Greasing unit (optional) |
| 2 Flour boxes
(seeding boxes optional) | 8 Weighing unit | 14 Multifunctional cutting unit with
cutting heads (optional) |
| 3 Preformer with 3-roll satellite | 9 Stamping station (optional) | 15 Turning device (optional) |
| 4 Dough sheet former | 10 Guillotine | 16 Retracting unit |
| 5 Longitudinal cutting | 11 Control for up to
99 programs | 17 Retracting drawer with autom.
feeding and discharge (optional) |
| 6 Discharge belt | 12 Rounding unit (optional) | 18 Storage for rounding & stamping tools |

INNOVATIVE DOUGH SHEET FORMING

PROCESSING OF VARIOUS DOUGHS WITH ADJUSTABLE AND EASILY CHANGEABLE FORMING ROLLERS



- gentle system of dough sheet production with hopper, feeding belt, preformer with 3-roll satellite and dough sheet former
- Forming rollers with separate drives for exact adjustment to your doughs
- for an absolutely homogeneous dough sheet from the beginning
- optimized weight accuracy, especially for doughs with high dough yield and long bowl resting time

EASY CLEAN DESIGN FOR EASY CLEANING AND MAINTENANCE



- entire line is in „Easy Clean“ design for optimal cleaning and accessibility
- continuously frameless operating side with easy-to-fold safety claps for full access to all belts and modules
- belts can be easily relaxed and removed
- mechanical drive components are completely encapsulated from the dough area



Hopper can be easily folded to the side



Easy access to hopper rollers by removable side shield



Forming rollers easily extractable and adjustable for dough sheet forming



Weighing cells easily extractable



Stamping station with easily changeable cutting and stamping tools



Tools of rounding station can be exchanged, rounding cups are demountable



Sloping surfaces and great clearance height



Flour and seeding boxes changeable with easy plug-in



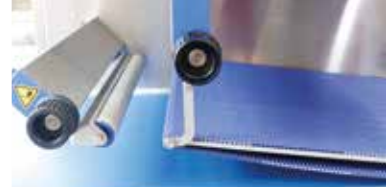
Scraper for cleaning of retracting belt



ADAPT YOUR LINE PERFECTLY TO YOUR BAKERY WITH EXTENSIONS

- dough hopper for 240 Liter capacity
- "Inline" seeding for angular products: Spraying unit and plug-in seeding boxes for seeding directly in the line
- stamping station with various tools (triangular, angular, heart or donut shape, etc.)
- row flexible rounding unit for gentle rounding and high weight bandwidth: rounding unit can be easily equipped with different exchangeable tools depending on the weight of the dough piece. The rounding pressure can be regulated individually with a dough piece bandwidth of 45 to 160g.
- greasing device for German rose rolls extends the product variety
- "Inline" seeding unit in the line for rounded products as well
- multifunctional cutting unit for fine decorative cuts: due to the flexible design of the cutting head, different cutting patterns are possible, e.g. single, double or triple, straight, oblique or cross cuts
- turning device for gently turning the dough pieces – thus optimal retracting of dough pieces on the proofing carrier with face down
- retracting drawer with automatic pull-in and pull-out for convenient removal of the proofing carriers / trays

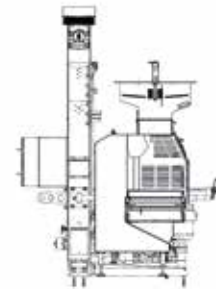
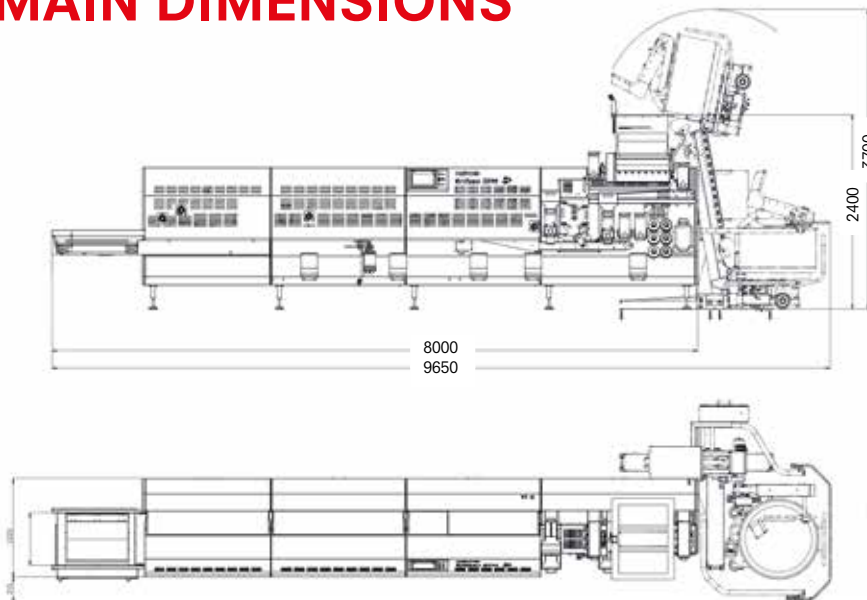
Turning device for gently turning of dough pieces



Row flexible rounding station for gentle rounding and high weight bandwidth

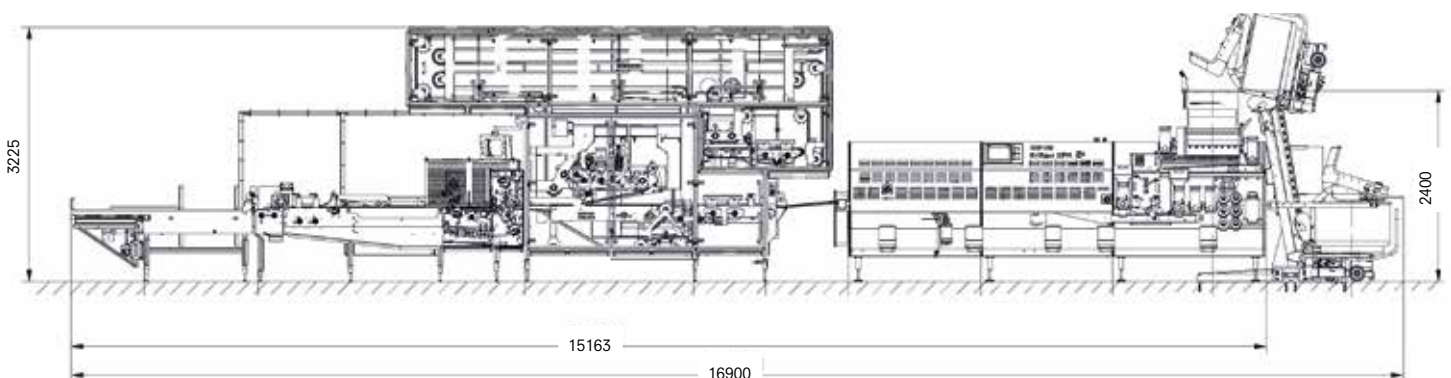


MAIN DIMENSIONS



FOR ENLARGED VARIETY – COMBINATION WITH COMBILINE PLUS EC

- For extended product variety, the combination of an Artisan SFM EC with the Comcombine plus EC roll line is possible
- "plus" pre-proofer with 33 strokes / min and 320 fillable swings (with a proofing time of 9.7 min)
- Line in „Easy Clean Design“ – new frame design for optimized hygiene and accessibility:
 - all around sloping surfaces in 45 ° angle
 - large door elements for easy accessibility
 - all conveyor belts are easy to clean for cleaning



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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