

THE BAKER'S
CROWN



BREAD LINE CERES 2.1

THE ALL-ROUNDER - FOR A WIDE VARIETY OF BREADS

MAIN FEATURES

The **Ceres 2.1** is a modern dough dividing machine, which fulfils the highest demands in dough yield, gentle dough processing and precision. Great deal has gone into the robust design of the machine which allows for easy cleaning and maintenance.

- for doughs yields between 162 and 182 (with dough dividing unit; higher dough yields may be possible depending on the dough)
- for dough rangings from 100% wheat to 100% rye (with dough dividing unit; dough dependent)
- for doughs with pre-dough and long bowl resting times (possible resting time 120 min and more)
- easy accessibility to cleaning areas, cleaning menu, swivelling dough ribbon sensors, removable transfer disc, and plastic belts
- robust cast iron design
- designed for one-man operation
- dough dividing unit with patented gravitation dough sheet technique
- hopper with 300 liter content and 900 mm height for more bowl proofing – no pre-portioning hopper necessary
- electrical raising and lowering of the hopper
- pairs well with the Koenig bowl hoist and integrated scraping device
- sensor controlled weighing device
- built according to the latest hygienic requirements
- quick change-over times
- Siemens-S7-PLC-control with touch-panel



weighing line



easy accessibility - minimal cleaning effort



removable transfer disc



THE MODULES OF THE CERES 2.1

■ bowl hoist

The bowl hoist with the integrated dough scraping device automatically conveys the dough batches into the gravitation dough dividing unit.

■ gravitation dough dividing unit

The weighing device of the gravitation dough dividing unit divides the dough sheet into equal dough pieces. As soon as the required weight of the dough pieces is reached, the guillotine cuts off the dough sheet.

- rotating dough hopper, 300 l content, with inner cone
- rotating cutting disc
- transfer disc with duster
- dough sheet width 60 – 150 mm, adjustable via sensors
- electronic weighing system
- guillotine
- transport belt with duster
- height adjustable transfer belt

■ eccentric round-moulding unit

The dough pieces divided by the guillotine are rounded by the eccentric round-moulding unit. Due to the minimal mechanical stress, the original structure of the dough remains unchanged.

■ transport belt with bypass for the round-moulding unit (optional)

The transport belt conveys the rounded dough batches to be further processed manually or automatically. A height and length adjustable belt makes it possible to either directly remove – e.g. Ciabatta – or further process the dough pieces without the round-moulding unit – e.g. Baguettes. Naturally, the dough batches can also be transferred to an intermediate prover (not included) and/or to a long rolling unit.

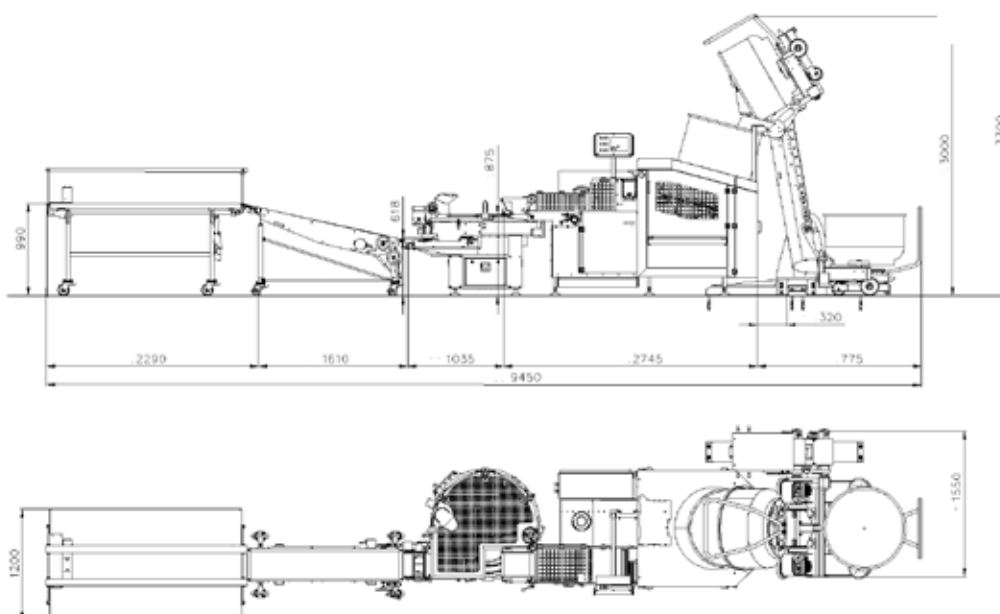
- work table with transport belt and support frame for baking trays (optional)

PRODUCT VARIETIES

Due to the possibility of producing a wide variety of breads, the **Ceres 2.1** can be called the all-rounder of the bakery.

No matter what type of bread, either traditional bread such as **rye bread** or **rye-wheat bread** or typical mediterranean bread, the Ceres 2.1 is the answer. **Baguette**, **Ciabatta**, **white** or **flat bread**, **Panettone**, even **pizza dough** can easily be portioned with the Ceres 2.1.

MAIN DIMENSIONS



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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