



THE BAKER'S
CROWN



COMBILINE EC

THE MODULAR ROLL LINE

NOW FOR EVEN EASIER CLEANING AND MAINTENANCE

THE MODULAR COMBILINE SYSTEM



With the **Combine EC** featuring the Classic Rex Futura or Rex Futura Multi as dough dividing and rounding machine, Koenig offers another model in the modular Combine program in **EASY CLEAN DESIGN**.

Due to the modular design, the Combine EC fits to the requirements of your bakery. By means of your special conditions, market requirements and investment spending, you define the configuration of the line. In case you will need an additional level of automation later on, the line can be easily expanded without major engineering work and with minimal disruption to your production.

The **Easy Clean Design** offers easier cleaning, maintenance and access to all modules.

Together we design the ideal line for your bakery:

- new standards in terms of hygiene & accessibility
- whole line in modular system - can be easily expanded at any time
- tailored to your doughs & product range
- adapted to your space requirements

PERFORMANCE FEATURES

- max. hourly capacity of approx. 7,500 pieces in 600mm working width respectively 9,000 pieces in 800mm working width
- pre-proofer with 25 strokes/min and 200 usable swings (proofing time of 8 minutes)
- capacity adjustable between 15 and 25 strokes/min
- highly effective sterilisation unit for empty swings

OPTIONAL:

- climate with heating and wetting
- cross conveyance for feeding a convoluting machine
- separate storage trolley for all components that can be removed for cleaning e.g. stamping tools, pressure boards, centering units

INNOVATIVE EASY CLEAN DESIGN FOR OPTIMIZED CLEANING AND MAINTENANCE:

- maximum line availability by shortened cleaning cycles and reduced downtime of the line
- all new frame construction for optimized hygiene and accessibility with at least 200mm floor clearance
- sloping surfaces at 45° angle where neither flour nor dough residues can deposit
- forming tools like pressure boards, stamping tools, centering units removable for cleaning
- critical areas for cleaning and maintenance easily visible and accessible
- all cover plates in the proofer can be removed without tools

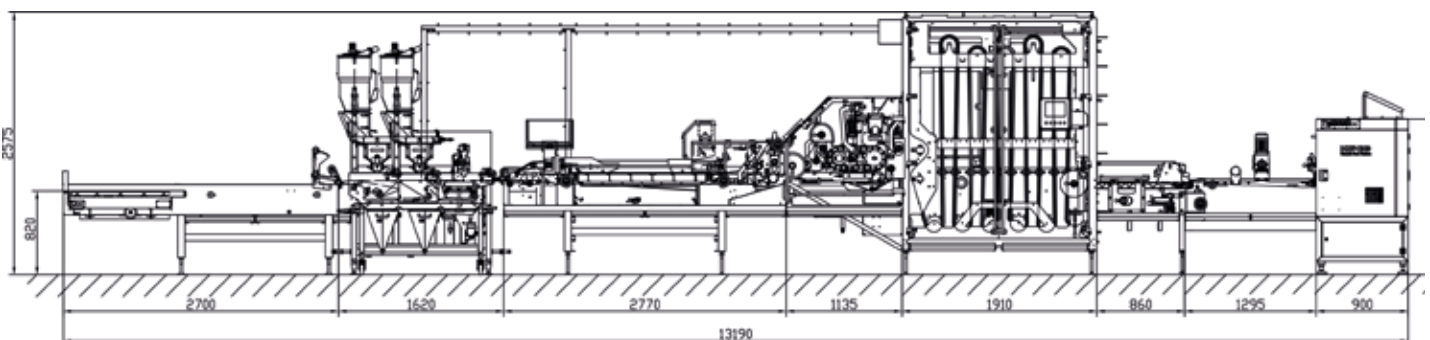
- large service doors for easy accessibility for cleaning and maintenance
- open design of the stamping station and easily and quickly exchangeable stamping tools allow best accessibility for cleaning and maintenance
- forming station, seeding unit and setting unit in open design allow accessibility from both sides for cleaning and maintenance



MODEL OVERVIEW

SAMPLE LINE IN 600 MM WORKING WIDTH

Rated power supply drive: 14 kW



Setting unit

Seeding unit

Forming station type WDK-RR

Stamping station

Pre-proofer

Pre-rolling unit

Classic Rex Futura with spreading belt

THE ROLL LINE THAT GROWS WITH YOUR REQUIREMENTS AND YOUR SUCCESS



IT ALL STARTS WITH A REX

Dividing and rounding according to the "Rex Principle" – e.g. with the dough divider and rounder Basic Rex, Classic Rex Futura or for enlarged weight range with the Rex Futura Multi. The most gentle dough processing and weight accuracy is possible.

Basic Rex: Typical weight ranges e.g. 35-85g or 50-110g.

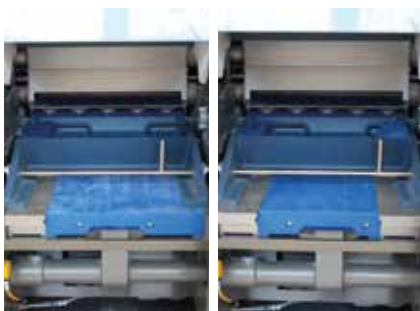
Classic Rex Futura: Typical weight ranges: 35-160g in 5-row / 35-115g in 6-row operation mode.

Rex Futura Multi: The modular head machine with extended weight range of 17-230g for rounded dough pieces and 600g for only divided products.

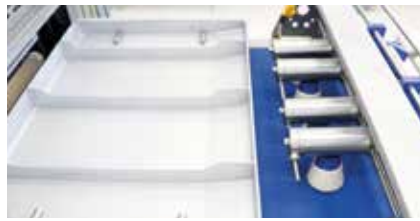


ROW SELECTION

It is simple to select the number of rows required to fit the products according to the space available on the baking tray.



Adjustment from 4-row to 3-row operation.



PRE-ROLLING UNIT

The pre-rolling unit is a standard component for the production of oval dough pieces, designed as height-adjustable, removable pressure board before proofing. It allows the initial forming for oval and stamped products or the first forming step for long rolled products.

OPTIONAL

- exchangeable separation device (4/2-rows and/or 6/3-rows)
- centering unit for optimal positioning of the dough pieces
- digital dough piece scale including a suitable socket



PRE-PROOFER

Proofer with regulated climate (temperature and humidity), swings with cotton covers and a highly effective UV-sterilization unit for empty swings with easily changeable UVC-lights.

OPTIONAL

- swings with gauze covers (swing duster necessary)
- cross conveyance for feeding a convoluting machine
- adjustable infeed for pre-proofer
- climate with heating and wetting



STAMPING STATION

The stamping station is designed with reversible cups for the stamping of round, oval and long products and it is very easy to operate at high operational safety.

Quick product change, large range of stamping tools.

The easily exchangeable stamping tools guarantee a very quick changeover from one product to another and allow easy cleaning.



Extendable and removable flour dusters make daily cleaning easier. Flour can be refilled during operation.

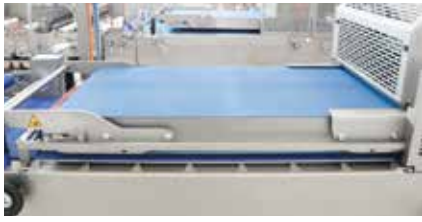
OPTIONAL

For the simple longitudinal cut, a pneumatic cutting unit can be easily inserted instead of the stamping tool.



Optional centering unit on the outfeed conveyor of the stamping unit.

YOU NAME THE PRODUCTS – WE SET UP THE OPTIMUM LINE



FORMING STATION

Two types of forming stations are available as standard.

FORMING STATION TYPE RR

For forming of longrolled products (Hot Dogs, etc.) and flattened products (Hamburger).



FORMING STATION TYPE WDK-RR

For forming convoluted or convoluted longrolled products with drag belt or convoluting shoes (e.g. Kornspitz), including easily lowerable roller head.



OPTIONAL

- forming station for pointed ends (e.g. "Spitzweck", Bolillos)
- sideguides for exact length of the dough pieces (e.g. Hot Dogs)
- retractable pressure board with wedges for cylindrical shape (e.g. Hot Dogs)
- additional operator panel



SEEDING UNIT

Two types of seeding units are available as standard.

TWO BELT SEEDING UNIT TYPE MO(WB/ST)

With water bath and spraying unit for one-sided seeding of the products.

THREE BELT SEEDING UNIT TYPE MO(WB/ST/ST)

With water bath and spraying unit for one-sided and double-sided seeding of the products.

All Koenig seeding units offer you the following advantages:

- processing of various seeds in different sizes (for example poppy seeds, sesame seeds, linseeds, sunflower seeds, oatmeal, pumpkin seeds)
- wire belt module on a mobile frame, completely washable
- exchangeable conveyor belt mounted on a mobile frame for operation without seeding

OPTIONAL

Automatic return of remaining seeds



SETTING UNIT

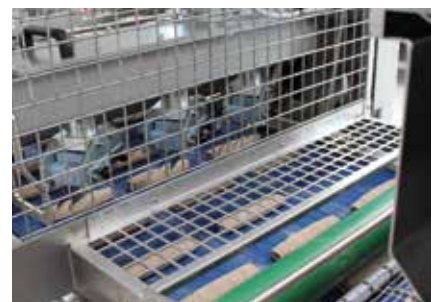
The setting unit guarantees a precise and automatic setting of the formed dough pieces on the tray and is available in different designs.

The programmable control allows continuous adjustment of the step size as well as intermediate steps for the batch-wise setting. In addition the setting unit offers an adjustable standard retracting length of 1000mm.



OPTIONAL

- other retracting lengths
- servo drive
- automated discharge of filled baking trays
- cutting device on the setting unit for a cross cut (e.g. Kornspitz)
- retracting drawer for type AB



CAPTION



ROUNDED

e.g. Donuts, milk rolls, tea-cakes, water rolls ...



ROUNDED AND STAMPED

e.g. Kaiser rolls, salt rolls, buns with star and football patterns, etc. ...



ROUNDED AND LONG ROLLED STAMPED

e.g. Styrian long roll, plaited bread, Marraqueta, etc. ...



ROUNDED AND LONG ROLLED

e.g. Pain au lait, hot dog buns



ROUNDED, LONG ROLLED AND CONVOLUTED

e.g. Kornspitz ...



ROUNDED AND FLATTENED

e.g. Hamburger buns ...



ROUNDED AND LONG ROLLED CUT

e.g. Cut bread rolls ...



SEEDED PRODUCTS

GENERAL CHARACTERISTICS:

- Whole line in modular construction – expandable afterwards
- Freely programmable control with touch panel display – 50 programmes storable
- Production of long rolled convoluted products and Kipferl possible by attachment of convoluting unit
- Excellent processing results thanks to the use of quality stainless steel components
- Good accessibility of all essential components for cleaning and maintenance
- Also available with final proofer



STAMPING TOOLS

ROUND STAMPED PRODUCTS



Kaiser



Salt



Carinthian



Star



GB



Crown 8



Crown 10



Evening time



Ö3



Sunflower



Tractor track



Shell



Tartaruga



Spiral



Yin-Yang



3-pointed star



Football

LONG ROLLED, STAMPED PRODUCTS



Styrian long roll



Moon



Caterpillar



Wave



Plait



Rogato



Tartaruga



Housky



Marraqueta



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

