

**THE BAKER'S
CROWN**



KOENIG ECO TWIN
THE COMPACT, COMBINED ROLL LINE

PERFORMANCE FEATURES

The Eco Twin is an efficient roll line for artisanal bakeries. It offers a great product variety thanks to quickly changeable stamping tools, cutting station and optionally available "Wachauer" rounding unit. The line features compact design and it can produce almost all common types of buns with the best quality as for example Kaiser rolls, cut rolls, Housky rolls, "Wachauer" etc.

- great performance at small footprint
- maximum hourly capacity between 4,200 and 5,040 pieces, depending on the working width
- available with different Rex dividing and rounding machines for 6-, 5- and 4-row operation with seam control (face-up/face-down)
- compact design: only 3,480mm length and 2,510mm height when executed as pre-proofer line
- direct transfer for products without resting time as standard for the line with 800mm working width
- high product variety due to quickly changeable stamping tools and cutting unit
- adjustable pressure board with moveable belt
- centering unit prior to the stamping station for an optimum product positioning
- exchangeable cutting unit with 3-, 4-, or 5-row scalpel cutting knives; 6-row scalpel cutting knives at 800mm working width
- highly effective UV sterilisation unit for empty swings
- air conditioning with heating and humidification, precise regulation with a thermostat and hygostat
- setting patterns that can be adjusted via program enable an exact positioning of the products on the most common proofing or baking trays

For easy cleaning and maintenance, the line offers a good accessibility to all modules. Due to the possibility to expand the Eco Twin with a variety of options, you can adapt this artisanal roll line to fast changing market requirements. The Eco Twin will also meet your requirements of a modern roll line.

- continuously adjustable retracting lengths and steps; pull-out drawer at 800mm working width as standard
- intuitive, freely programmable PLC control

Cleaning and Maintenance

- stainless steel design for a stable value for many years
- entire line on a robust, mobile and stainless steel frame
- easily removable swings and pressure cups
- smooth surfaces, also on the back of the line, and large doors enable optimized hygiene

Additional equipment as option:

- swiveling Rex dough dividing and rounding machine
- shifting device for "Doppelweck"
- cross conveyance with discharge belt for an exact feeding of a convoluting machine
- final proofer type N20 for Eco Twin 600



PRODUCT VARIETY



ROUNDED PRODUCTS



ROUNDED STAMPED PRODUCTS



ROUNDED LONG-ROLLED PRODUCTS



ROUNDED LONG-ROLLED CUT PRODUCTS

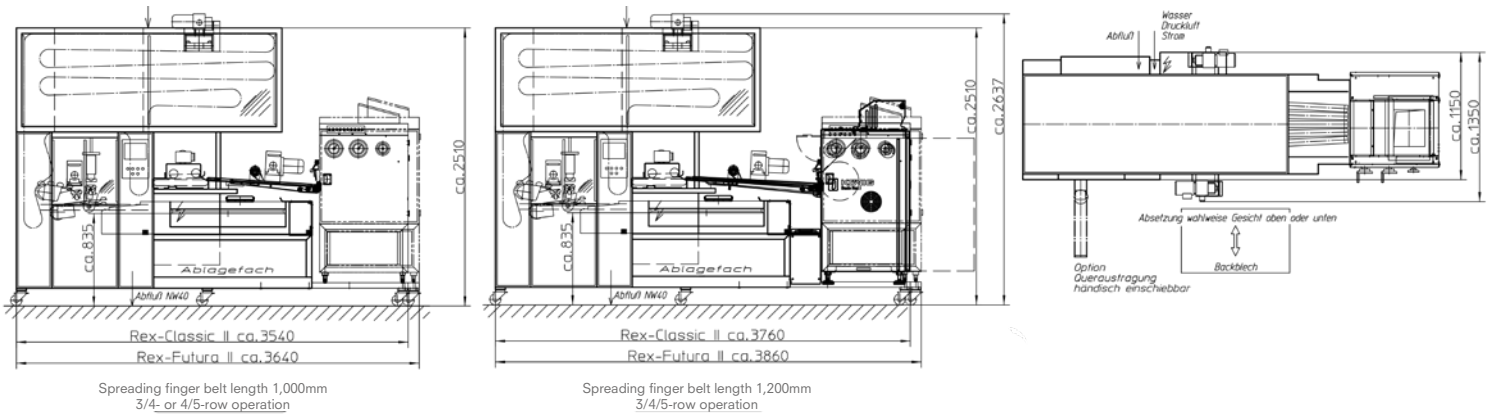


ROUNDED LONG-ROLLED STAMPED PRODUCTS

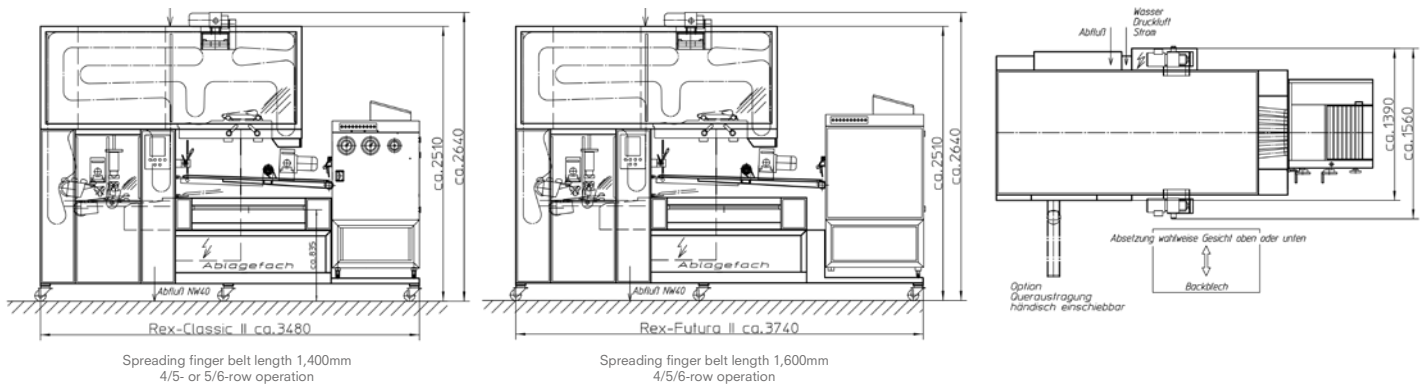


MAIN DIMENSIONS

Koenig Eco Twin 600



Koenig Eco Twin 800

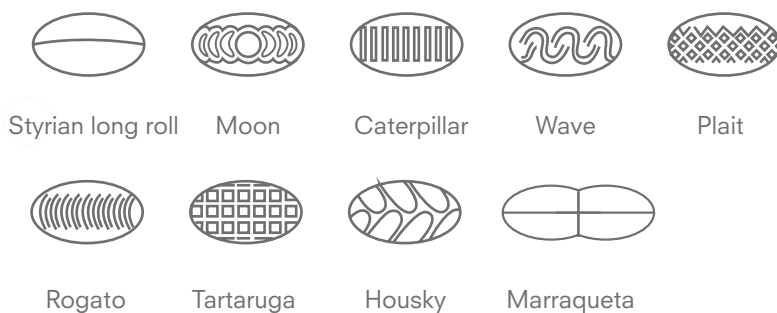


STAMPING TOOLS

ROUND STAMPED PRODUCTS



LONG-ROLLED, STAMPED PRODUCTS



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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OUTSIDE OFFICE HOURS: +43 316.6901.739



KÖNIG THE BAKER'S
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