

KONIG

THE BAKER'S
CROWN

G2000 & GS2000

THE COMPACT
BREAD ROLL MACHINES
FOR HIGH VARIETY

PROOFING, STAMPING & FORMING



MINI REX WITH COMPACT MACHINE G2000



Whether rounded, stamped, oval or folded/long-rolled, the cost-efficient compact line G2000 with Mini Rex Futura as head machine makes them all perfectly. The compact proofer with an hourly capacity of approx. 2,500 pieces is the ideal solution for small and very small or in-store bakeries.

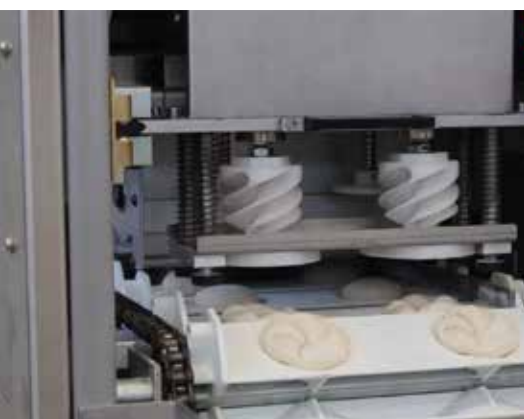
- Hourly output of up to 2,500 pieces per hour
- Compact pre-proofing line with Mini Rex Futura or Mini Rex Multi as head machine
- Height-adjustable, single-row outfeed conveyor for convenient manual removal
- Optionally available with 100 or 150 rackable swings
- Proofer for max. 75 g individual dough piece weight for stamped products and unstamped up to approx. 85 g
- Easily exchangeable punching tools
- For higher output without proofer operation, Mini Rex Futura or Multi can be swung out for up to 4,800 pieces per hour and extended weight range of dough pieces
- Integrated long folding roller (e.g. for the production of „Schrippen“)
- Weight approx. 1,100 kg
- Simple PLC control with touch panel on the head machine

MINI REX WITH COMPACT MACHINE GS2000



The variety of the G“S”2000 machine is even greater because of its universal forming station. You can offer your customers a wide range of attractive roll varieties: from rounded, long-rolled, long-rolled/convoluted up to flattened products.

- Hourly output of up to 2,500 pieces per hour
- Compact pre-proofing line with Mini Rex Futura or Mini Rex Multi as head machine
- Height-adjustable, single-row outfeed conveyor for convenient manual removal
- Optionally available with 170 or 220 rackable swings
- Proofer for max. 75 g individual dough piece weight for stamped products and unstamped up to approx. 100 g
- Easily exchangeable punching tools
- integrated forming station with pre-pressure roller, drag belt, lower and upper belt with continually adjustable speed for 2-row operation, cross separation of max. 180 mm**
- For higher output without proofer operation, Mini Rex Futura or Multi can be swung out for up to 4,800 pieces per hour and extended weight range of dough pieces
- Weight approx. 1,650 kg
- Simple PLC control with touch panel on the head machine



ADDITIONAL MODULES FOR HIGHER PRODUCT VARIETY



FAT INJECTION UNIT FOR ROSE ROLLS

The Mini Rex is expandable at any time with a fat injection unit for the production of typically German rose rolls. This option is installed externally on a mobile unit next to the dough dividing and rounding machine.

CUTTING UNIT FOR CUT ROLLS

An optional cutting unit is available for the G2000 and GS2000. The cutting knife cuts on the single-row discharge belt and thus enables longitudinal cut products, such as cut rolls. A centering device is responsible for an exactly centered cut.

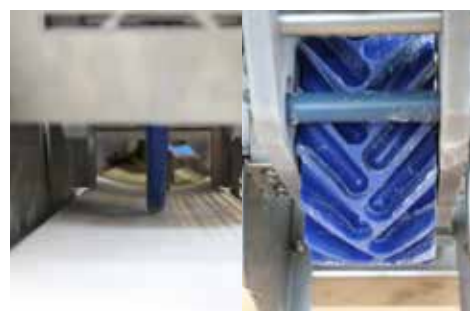


DRIVEN UPPER BELT „RR“ FOR HAMBURGER BUNS

The G2000 is also available as version with driven upper belt. The speed can be adjusted continuously. Thus, you can produce round-flattened products, such as Hamburger buns, in 2-row operation.

UNIT WITH DECORATIVE ROLLERS

You can shape your piece of dough on the outfeed conveyor. With a unit for central scoring (e.g. for Steirische Langsemmel, Marraqueta) or for a typical plaited shape (e.g. for Housky).



STAMPING TOOLS | ROUND, STAMPED DOUGH PIECES



Kaiser



Salt



Carinthian



Star



GB



Crown 8



Crown 10



Evening time



Ö3



Sunflower



Tractor track



Shell



Tartaruga



Spiral



Yin-Yang



3-pointed star



Football



SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and line is tested with dough before it leaves Koenig. Our technicians have thorough training and years of experience in bakery technology. They assemble the equipment at Koenig and then commission it at your location. Our Spare Parts and Service department is at your disposal. Day and night. All over the world.



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More Information
about the G2000



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