

THE BAKER'S
CROWN



HIGH PERFORMANCE GUILLOTINE

HIGH CUTTING SPEED AND
LOW REJECTION RATE



MAIN FEATURES

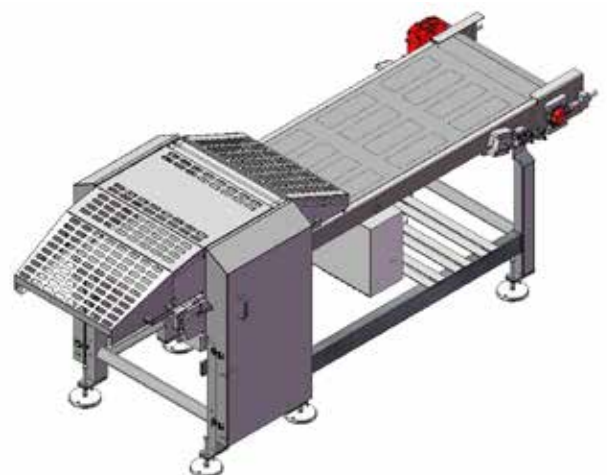
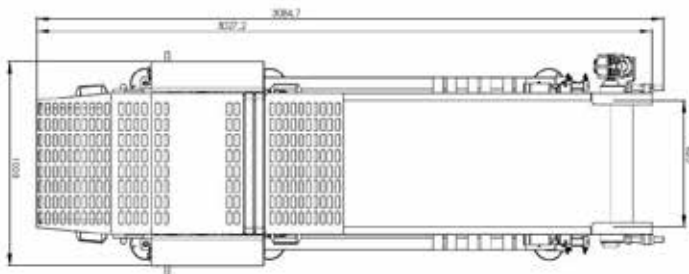
The Koenig high performance guillotine stands out with a decisive range of advantages for cutting and stamping:

- the servo-motor driven guillotine provides a high cutting force while making very little noise
- cutting and stamping tools can be exchanged in just a few minutes using a quick-change device
- high cutting speeds allow for exact vertical cuts regardless of dough height
- with this proven technology, an incredibly high number of strokes is possible without any jam at the guillotine - **cycle time up to 6 strokes/second with movable cutting tool**
- low rejection rate
- can be assembled into existing production lines
- individually adjustable
- movable cutting tool

Examples of use:

- production of filled pasta (e.g. tortellini), filled food or pet food

MAIN DIMENSIONS



KÖNIG THE BAKER'S CROWN

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