



THE BAKER'S
CROWN



KGV PLUS HIGH PERFORMANCE LINE

**UNIQUELY HIGH PERFORMANCE
FOR A GREAT VARIETY OF ROLLS**

MAIN FEATURES

For 50 years, Koenig has been the worldwide specialist for baking equipment. This success was only possible thanks to the success of our customers: you aim to produce a large range of products of the highest quality every day, and in ever-increasing quantities.

Therefore, we have developed a new generation of roll lines: the KGV plus high-performance roll line for 100 strokes/min.

- the new type of industrial bread roll line for different products, such as hamburgers, hot dogs, milk rolls, donuts, brioche buns, etc.
- for a maximum output of 72,000 pieces/hour in 12-row execution
- high product quality and preservation of the dough structure, compared to extruder solutions
- easy processing of doughs with a developed dough structure or heterogeneous doughs with ingredients such as raisins or nuts
- the heart of the system is the T-Rex AW, a completely new dough dividing and rounding machine with a capacity of 100 strokes/min. for different dough consistencies and high weight accuracy

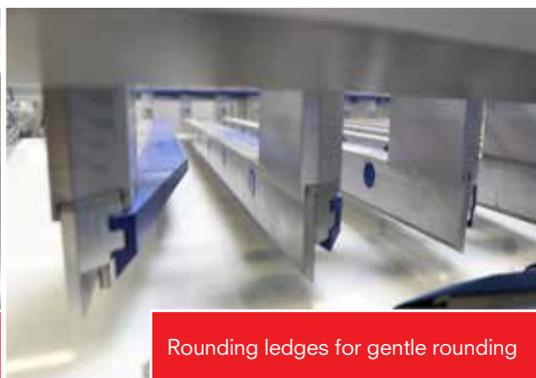
For the first time, two opposites can be combined with this system: gentle dough handling and high performance.

Due to the modular KGV system, the combination possibilities are almost unlimited and you can use different modules for your ideal line from the Koenig industrial construction kit.

- the T-Rex AW offers a wide weight range of 25 to 70g
- a proofer ensures gentle fermentation of the dough pieces
- a new multifunctional belt stamping unit provides accurate and central punching at high power, e.g. for donuts or bagels
- forming station for a high product variety
- the cleanliness and accessibility of the KGV plus are ensured by the open design, generous stainless steel service doors and collecting drawers under the line



T-Rex AW dough dividing and rounding machine

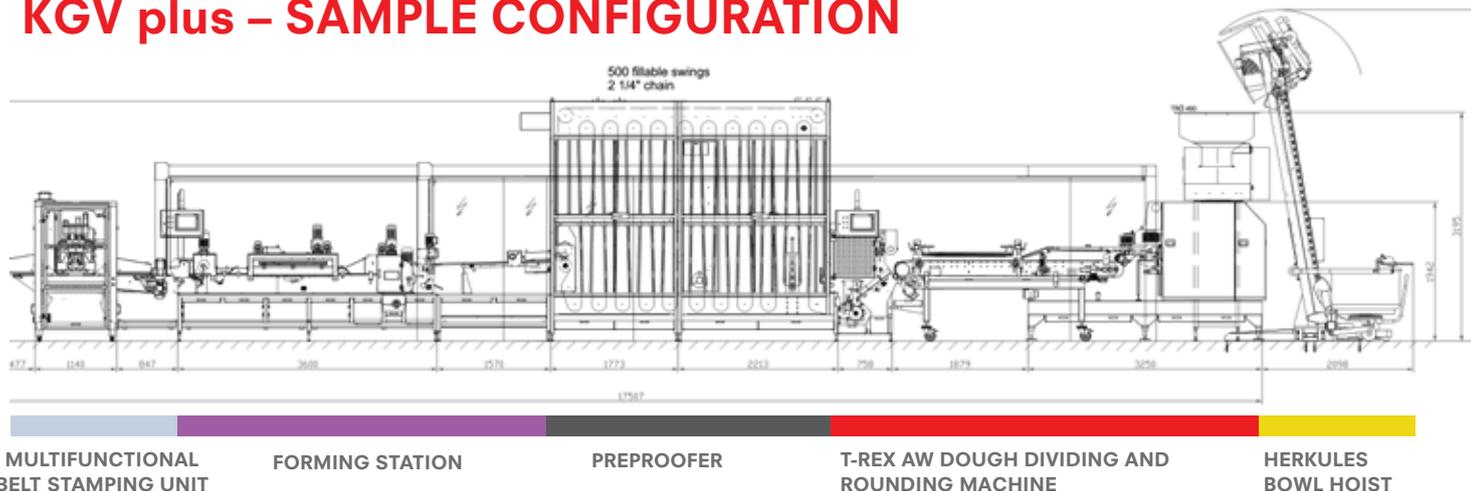


Rounding ledges for gentle rounding



Forming station for Hamburger, Hot Dogs, etc.

KGV plus – SAMPLE CONFIGURATION

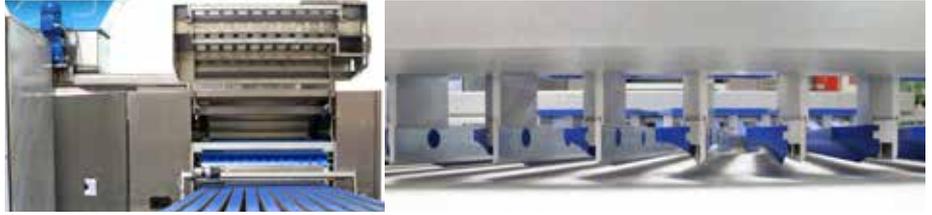


THE BASIC KGV plus COMPONENTS FOR TOP PERFORMANCE



HERKULES BOWL HOIST

The Herkules bowl hoist is universally applicable with a lifting power of up to 1,000 kg and a lifting height of a maximum of 3,300 mm. The large tilt angle ensures that the shell can be completely emptied.



T-REX AW DOUGH DIVIDING AND ROUNDING MACHINE

The high-performance dividing and rounding machine T-Rex AW is the heart of this line. With specially designed rounding ledges, the system thus achieves the high output of 100 strokes/min. and the dough pieces are thereby gently and virtually smooth rounded.

The machine offers a wide weight range of 25 to 70g. In the „AW“ version (accurate weight), the machine offers high weight accuracy and at the same time high dough protection. The dough pieces are divided according to the proven „Rex“ principle with patented pre-portioning and gentle dough division in the dividing drum.



PREPROOFER

Proofer with controlled climate (temperature, humidity). Number of swings can be defined depending on the fermentation time and power.



OPTIONAL BYPASS

Optionally available with direct transfer (bypass of proofer for setting of dough pieces)



FORMING STATION

- for forming long rolled and flattened products such as e.g. Hamburger and hot dog rolls
- movable calibration head and control roller for small dough pieces



FURTHER MODULES AVAILABLE FOR YOUR INDIVIDUAL LINE



MULTIFUNCTIONAL BELT STAMPING UNIT

The multifunctional belt stamping unit is a completely new module for decorative stamping, punching, embossing and forming of products.

For various products, such as donuts, bagels, choux pastry rings, cinnamon rings, biscuits, etc.

The new stamping unit unifies several working steps in only one process: Due to the special multi-stage design of the tools, the exact punching of donuts on the belt is carried out in one step.



SEEDING UNIT

- Safe humidification via humidification roller or spraying units
- An automatic return of remaining seeds ensures no loss of seeds
- Processing of different types of topping (e.g. poppy seed, pumpkin seed)



PRE-ROLLING UNIT

This component is located before the proofing process, and it is used for the production of oval dough pieces. These are the starting forms of oval stamped products or the first forming stage of long rolled products.



KGN FINAL PROOFER

The swing proofer is suitable for loose products and available in the standard machine widths of 600, 800 and 1,000mm. Alternatively, you can choose proofers of 1,600, 2,000, 2,500 or 3,000mm in width that fit the tunnel oven or cooling unit. Based on the desired proofing time, the number of swings and thus the size of the proofer is determined. The climate controlled with heating and humidifier is monitored with thermostat and hygostat.



STAMPING STATION

It offers easy, safe handling with reversible cups for the stamping of round, oval and long products.

Quick product change, large range of stamping tools

The stamping tools are easy to change which allow a very quick changeover from one product to another. You can also use a cutting tool for cut rolls instead of stamping tools.



RETRACTING UNIT

The retracting belt guarantees a precise and automatic setting of the formed dough pieces on baking trays, filet trays or peel boards.



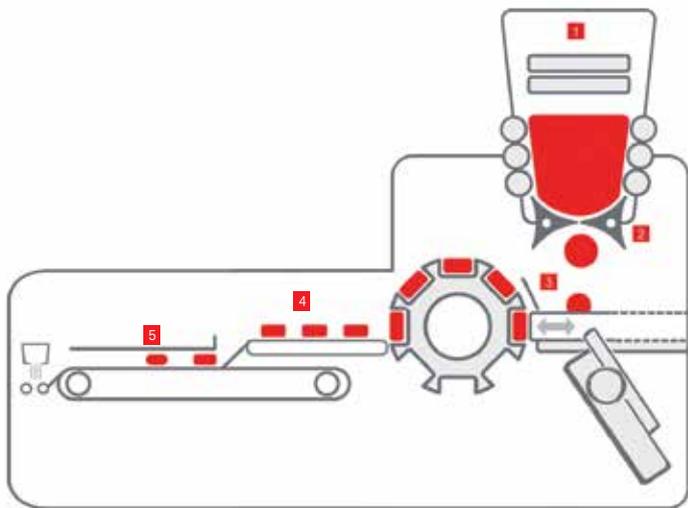
T-REX AW WEIGHT RANGES

THE MOST PERFORMANT OF ALL KOENIG DOUGH DIVIDERS AND ROUNDERS IN 50 YEARS OF THE "REX"-SERIES!



weight ranges	rows	max. hourly capacity	dividing piston size	rounding ledges
25-60g	10\11\12	60000/66000/72000	58	1 set of rounding ledges per weight range
35-70g	10\11\12	60000/66000/72000	58	

T-REX AW WORKING PRINCIPLE



- 1 The dough is filled into the hopper with infeed rollers.
- 2 The rotating dough feeding stars cut the dough into suitable portions, which are then transferred to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The pusher pressure can be controlled electronically.
- 4 The dough pieces are then turned by 180° in anticlockwise direction and transferred to a spreading finger belt. This step allows the dough to rest before the rounding process is started. The spreading finger belts are extractable for cleaning and maintenance.
- 5 The dough pieces are then transferred to a rounding belt and rounded with specially designed rounding ledges. The dough pieces are conveyed through the sloped rounding ledges where they are gently rounded at high speed. Subsequently, the dough pieces are dusted and transported to e.g. a proofer via a double setting roller.

The rounding ledges can be exchanged without tools and removed from the system for cleaning purposes.

This system enables highest hourly output rates at 100 strokes / min. with the greatest possible care for the dough. Koenig's dough dividing and rounding principle also allows the processing of high dough yields.

HIGH PERFORMANCE AND PRODUCT VARIETY

The T-Rex AW offers a weight range of 25 to 70g and can process different doughs, such as doughs with longer bowl resting time, with higher dough yield and with ingredients such as raisins, nuts or chocolate pieces.

Depending on customer requirements, additional pre-proofing cabinets, stamping stations, forming stations, seeding units and / or a final proofer can be added to other components of the Koenig industrial series.

Thus, this machine provides the optimal basis for the production of high quantities of products such as hot dogs, hamburgers, brioche buns, donuts or cut rolls at high quality.



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

