

THE BAKER'S
CROWN



KOENIG MULTIPURPOSE LINE

THE MODULAR LINE FOR A
LARGE VARIETY OF BREAD AND BUNS
TAILORED TO YOUR PRODUCTION SCALE

YOUR PARTNER FOR BAKERY PLANTS

WE ACCOMPANY YOU THROUGH THE ENTIRE PROCESS

Koenig stands for high-quality baking machines and lines as well as for more than 50 years of experience in dough technology, project management, training and customer service. With our know-how, we are your partner in every step of your project.



Test your recipes and ingredients on our machines in our customer demonstration centre



Consultation on dough technology and possibilities for optimizing your production



Conception of the plant – based on your exact needs and wishes



Project management, contact persons and timeline with deadlines



Assembly and startup of plant by the skilled and experienced Koenig team



Training of your staff for autonomous operation of plant



Remote maintenance for immediate help in case of questions or errors



24-hour hotline and fast and long-term availability of spare parts



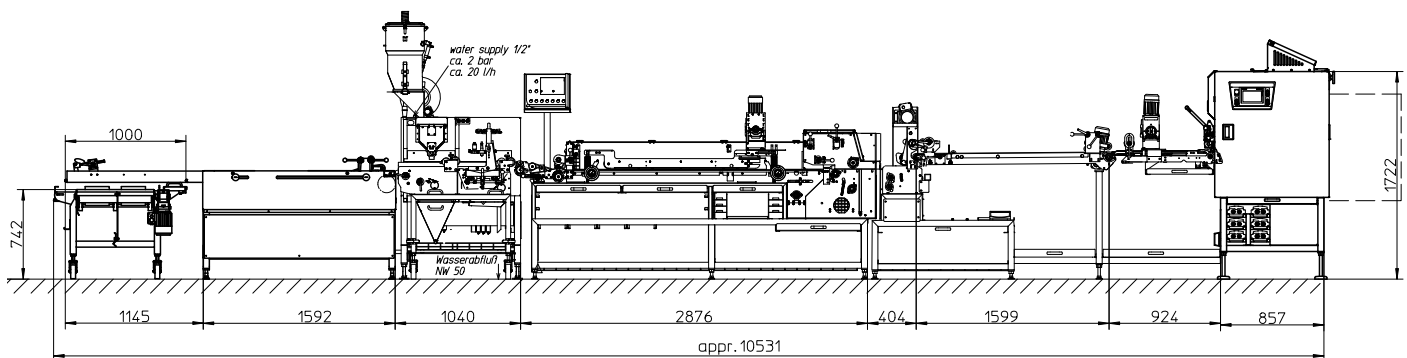
Ongoing support and consultation on product quality or enlarged product variety

SEMI-INDUSTRIAL MULTIPURPOSE LINE

With the Koenig **MULTIPURPOSE LINE**, we offer a uniquely modular line for a high versatility of products. Not only Hamburger and Hot Dog Buns, but also tin bread, Rusk bread and Pav can be produced on this line. Highly modular and for every business – the multipurpose line is available in **semi-industrial** and **industrial** execution.

You define your product requirements and we will find the technical solution. Due to this orientation on worldwide customer requirements for the past 50 years, ongoing innovations and highly skilled employees, Koenig has developed into the world leader in the manufacture of bread roll lines.

SAMPLE CONFIGURATION OF SEMI-INDUSTRIAL MULTIPURPOSE LINE



TRAY CONVEYOR BELT



- for automated transport of trays to the setting unit
- manual feeding of the trays on one side of the line and manual take off after paning on the other side of the line

RETRACTING BELT



- guarantees a precise and automatic setting of the formed dough pieces on baking trays, file trays or peel boards

SEEDING UNIT (OPTIONAL)



- automatic return of remaining seeds ensures no loss of seeds
- processing of different types of topping (e.g. poppy seed, pumpkin seed)

FORMING STATION WDK-RR



- for forming longrolled and flattened products e.g. Hamburger and Hot Dog buns
- also for forming convoluted or convoluted longrolled products, e.g. tin bread
- movable calibrating roller with space closure for small dough pieces

SPREADING BELT



The dough pieces are released from the discharge belt and placed on the spreading belt

DOUGH DIVIDER/ROUNDER REX FUTURA MULTI



The dividing and rounding machine Rex Futura Multi operates according to the "Rex Principle" – with the most gentle dough processing and high weight accuracy at a wide weight range



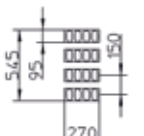
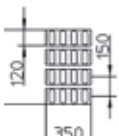

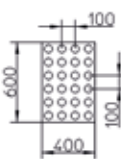
PERFORMANCE FEATURES




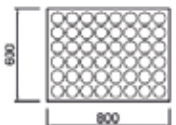
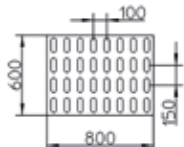
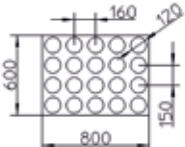
- hourly capacity of up to 12,000 pieces at 6-row operation (25 strokes/min)
- working widths: 600 or 800mm
- dough divider and rounder Rex Futura Multi with weight range of 12 to 245g (up to 600g only for divided products)

WEIGHT RANGES REX FUTURA MULTI

Weight ranges (depending on dough)	Number of rows	Hourly capacity		
12-16g	8	12000	all weight ranges can be combined with changeable dividing ledges in combination with a spreading finger belt	rounded
15-19g	8	12000		
17-33g	8	12000		
17-33g	3\4\5\6	4500/6000/7500/9000		
20-47g	3\4\5\6	4500/6000/7500/9000		
22-55g	3\4\5\6	4500/6000/7500/9000		
25-65g	3\4\5\6	4500/6000/7500/9000		
35-80g	3\4\5\6	4500/6000/7500/9000		
50-105g	3\4\5\6	4500/6000/7500/9000		
52-110g	3\4\5\6	4500/6000/7500/9000		
55-125g	3\4\5	4500/6000/7500		
60-130g	3\4\5	4500/6000/7500		
65-160g	3\4\5	4500/6000/7500		
95-165g	3\4\5	4500/6000/7500		
100-170g	3\4\5	4500/6000/7500		
95-180g	3\4	3600/4800		
100-210g	3\4	3600/4800		
140-245g	3\4	3600/4800		
200-300g	3	4500		not rounded
200-400g	2	3000		
300-600g	1	1500		

PRODUCT VARIETY

Tin bread	Rusk bread	Pav
500g or 760g	480g	15-55g
		
500g (4x125g) 4x4  760g (4x190g) 4x4 		6x4 

Chocolate/ Fruit Brioche	Hot Dog	Hamburger
45g	60g	110g
		
	4x8 	4x5 

INDUSTRIAL MULTIPURPOSE LINE

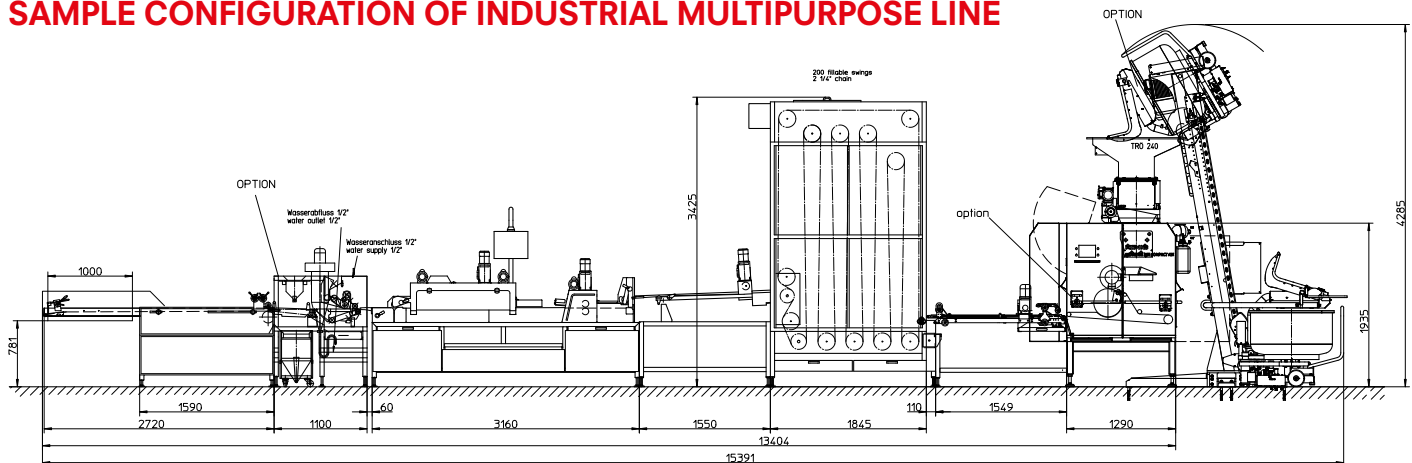
The industrial version of the Koenig multipurpose line features higher performance at the same high product quality. From dough dividing up to retracting, the entire line is dedicated to increased strokes per minute in a stable design. This enables a capacity

of up to 30,000 pieces per hour. Aside from the make-up line, Koenig also offers subsequent modules, such as tray proofer and tunnel oven for your automated, low-maintenance and centrally controlled production line from one supplier.

PERFORMANCE FEATURES

- hourly capacity of up to 30,000 pieces at 10-row operation (50 strokes/min)
- working widths: 800, 1,000 and 1,200mm
- automatic dough dividing and rounding machine Industrie Rex Compact AW in 10/9/8/7/6 rows available with a weight range of 25-350g by means of variable separation of dividing pistons and rows

SAMPLE CONFIGURATION OF INDUSTRIAL MULTIPURPOSE LINE



RETRACTING BELT



■ the retracting belt in industrial type ABI guarantees a precise and automatic setting of the formed dough pieces on baking trays, filet trays or peel boards

SEEDING UNIT (OPTIONAL)



■ automatic return of remaining seeds ensures no loss of seeds
 ■ processing of different types of topping (e.g. poppy seed, pumpkin seed)

FORMING STATION WDK-RR WITH CONTINUOUS DISCHARGE BELT



■ for forming longrolled and flattened products e.g. Hamburger and Hot Dog buns
 ■ also for forming convoluted or convoluted longrolled products, e.g. tin bread
 ■ movable calibrating roller with space closure for small dough pieces
 ■ double setting roller
 ■ movable timing roller

RESTING PROOFER



The line is provided with a resting proofer with 200 fillable swings. It is available with adjustable climate (temperature, humidity) as an option

SPREADING BELT



The dough pieces are released from the discharge belt and placed on the spreading belt.

DOUGH DIVIDER/ROUNDER INDUSTRIE REX COMPACT AW



The dividing and rounding machine Industrie Rex Compact AW operates with gentle dough processing and high weight accuracy at a wide weight range.

The Industrie Rex Compact AW is equipped with a large dough hopper TRÖ 240

ADDITIONAL KOENIG MODULES

BOWL HOIST HERKULES



The bowl hoist Herkules is universally usable, with a lifting power of up to 1,000 kg and a lifting height of maximum 3300 mm. The large tilting angle ensures that the bowl can completely be emptied.

SWING PROOFER / TRAY PROOFER / STEP PROOFER



The swing proofer can be equipped with as many swings as demanded and is suitable for loose products.



The tray proofer with a capacity of up to 500 trays is suitable for loose products and products on/in boards, pans and moulds.



The step proofer provides a gentle and uniform treatment of the products on/in boards, pans or moulds.

HANDLING SYSTEM



- for automated transport of trays
- gentle transport of trays, pans or moulds without collisions for most gentle handling of dough pieces

PLATE CIRCULATION OVEN / TUNNEL OVENS



The PU Integral automatic baking oven offers a baking surface of 84sqm to 140sqm and independent baking zones for the regulation of parameters for optimised product quality for all baked goods.






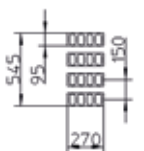
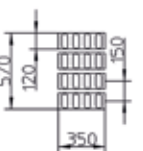

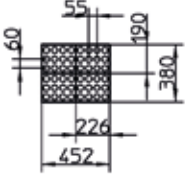
The indirectly heated multi-deck tunnel oven **MDI Stratos** features independent decks, allowing the management of different production rates and/or different products to be baked simultaneously. The **SDI Pharos**, an indirectly fired single-deck tunnel oven, offers a baking surface up to 200 sqm and independent baking zones.




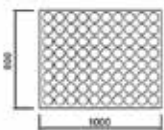
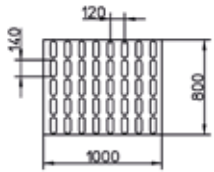
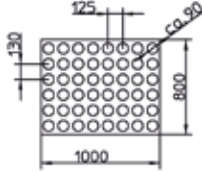


WEIGHT RANGES INDUSTRIE REX COMPACT AW

weight range (depending on dough)	number of rows	row reduction possible to	max. hourly capacity	strokes/min	
25-55g	10	9/8/7/6/5/4	30000	50	variable separation of rows: weight range of 25-350g in one machine
55-105g					
80-160g	8	7/6/5/4	21600	45	
150-230g	6	5/4/3	14400	40	
230-350g	5	4/3	10500	35	

PRODUCT VARIETY

Tin bread	Rusk bread	Pav
500g or 760g	480g	15-55g
		
500g (4x125g) 4x4  760g (4x190g) 4x4 		

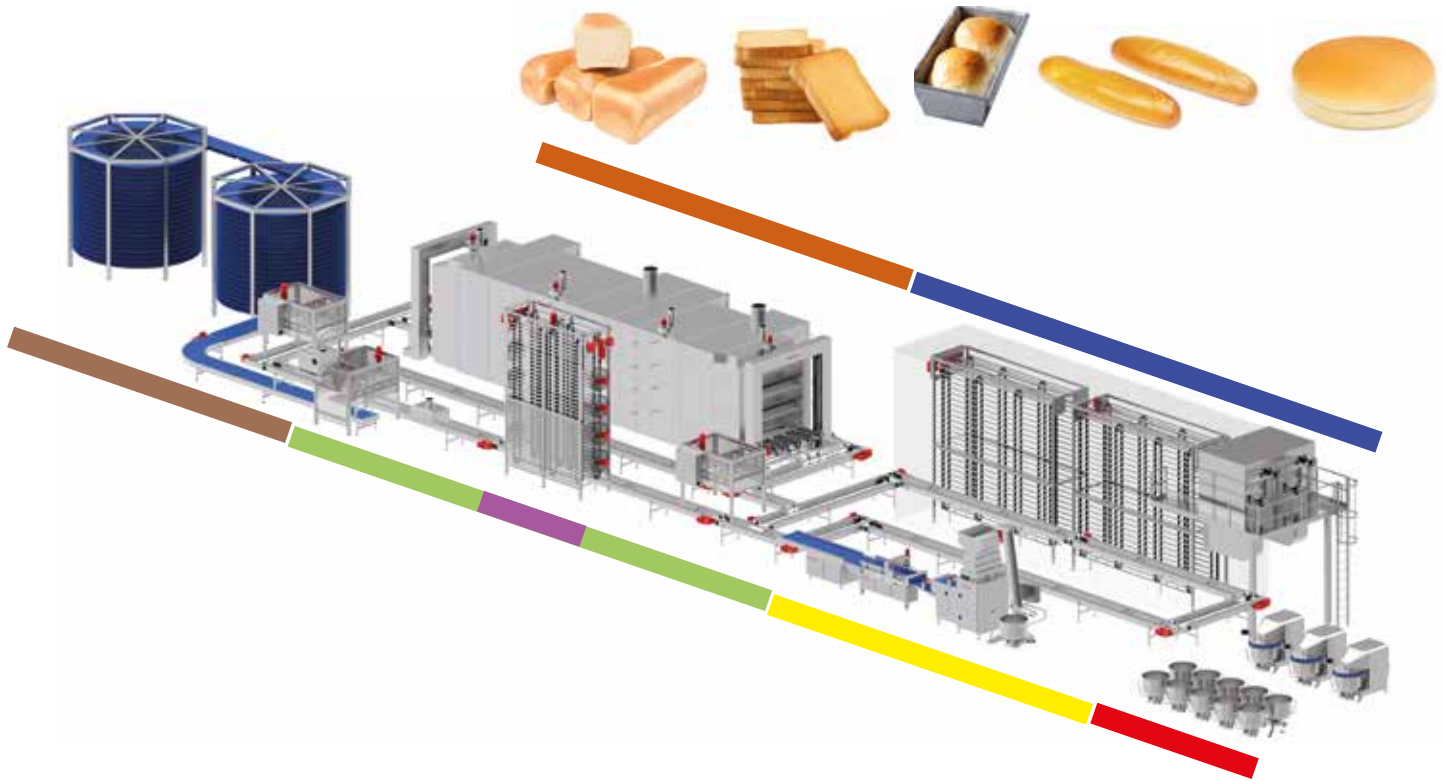
Chocolate/ Fruit Brioche	Hot Dog	Hamburger
45g	60g	110g
		
		

TURN-KEY MULTIPURPOSE LINE

Our decades of experience and team of highly skilled employees can provide tailor-made solutions with sophisticated technology for your turn-key projects. We only partner with outstanding companies to ensure the success of your project.

We address your individual demands and offer you an all-inclusive package tailored to your wishes: from system planning to project management up to the installation, including training and subsequent service.

SAMPLE CONFIGURATION OF TURN-KEY INDUSTRIAL MULTIPURPOSE LINE FOR PRODUCTS IN PANS/MOULDS



TWIN TWIST MIXER DW 240-H

The twin twist mixer from Koenig ensures to lay the groundwork for top product quality already during dough production. The consistent implementation of the hygienic design "H" in the Koenig product portfolio has also been applied to the twin twist mixer. Thus the DW 240-H can be entirely cleaned with splash water (low pressure water) and has a dough capacity of up to 240kg.



INDUSTRIAL MULTIPURPOSE LINE

Due to the modular system, possible combinations are virtually unlimited with Koenig:

- monoline for top hourly capacity or multifunctional line for the greatest possible product diversity
- modular system for the configuration of the line according to your needs



PAN/LID HANDLING SYSTEM

The lid handling system transfers the lids coming from the delidder to the liddler.



STEP PROOFER

The step proofer is a modular unit providing a gentle and uniform treatment of the product on pans or moulds. Its compact design, hygienic construction and high quality components assure the best efficiency and production flexibility in a reduced footprint.



The proofer is fully enclosed by thermo-insulated panels, yet all mechanical components are easily accessible for maintenance purposes. Inside the proofer, the pans or moulds move with a chain lifting system and a horizontal positioning system.

MULTIDECK OVEN MDI STRATOS

The indirectly heated multi-deck tunnel oven MDI Stratos is an extraordinary combination of compact design, modularity, power and control.



The heat transfer to the product takes place mainly by radiation, but also by contact and natural convection. The decks are totally independent, also allowing the management of different production rates and/or different products to be baked simultaneously.

STEP COOLER

The step cooler takes advantage of the same mechanical design and the same hygienic construction of the step proofer and is used for the correct cooling process of the empty pans or moulds by forced ambient air blown by a series of fans.



Inside the cooler, the pans or moulds move with a chain lifting system and a horizontal positioning system.

SPIRAL COOLER

The spiral cooler is an endless conveyor belt system providing natural and uniform cooling for the products before the following process, whether it is slicing, freezing or packaging.

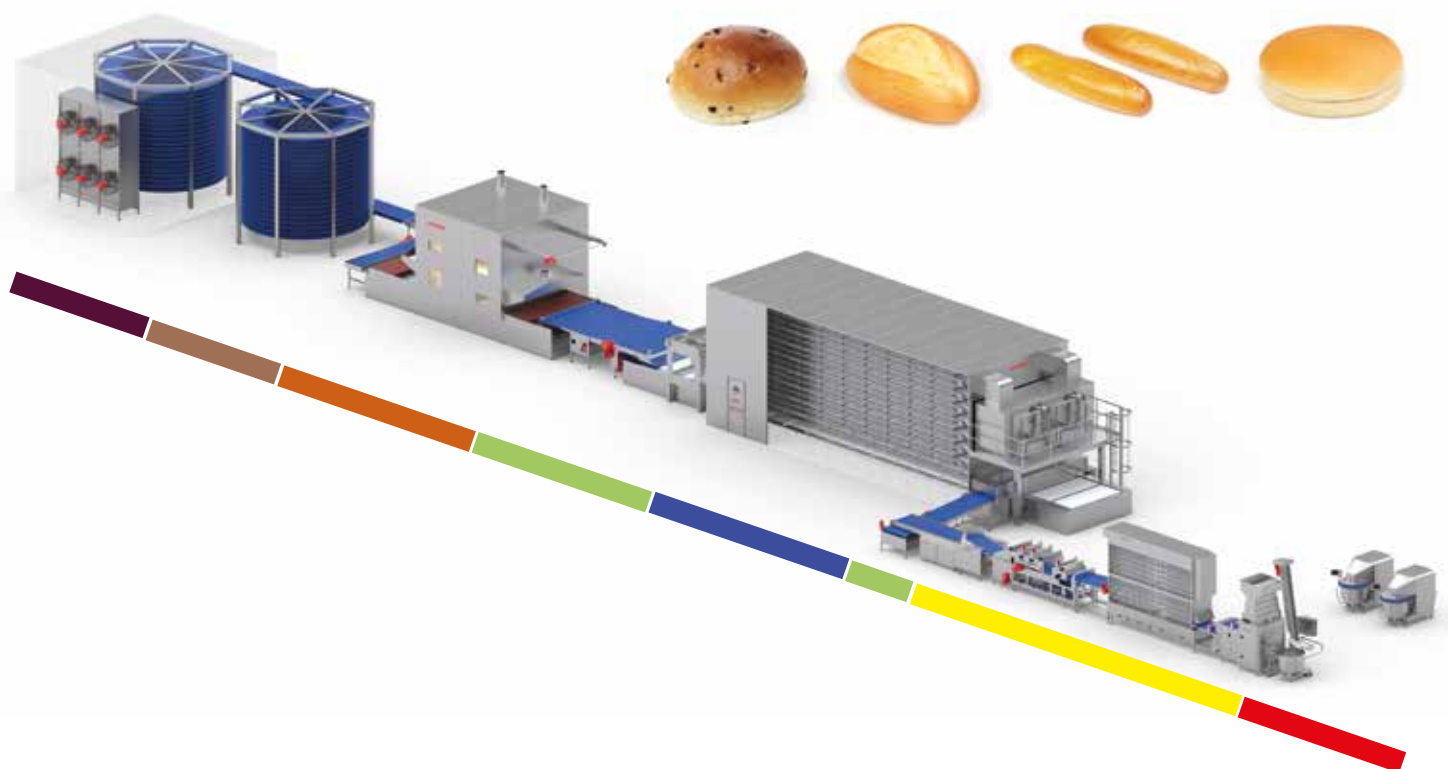


This cooler, besides combining high capacity and small footprint, also stands for its high flexibility, thanks to the simple adjustment of the product permanence time inside the unit.

Depending on the wishes and needs, Koenig plans the individual line. Therefore, Koenig designs lines for products in pans or moulds as well as lines for free standing products, such as brioche buns, cut rolls or free standing hamburger or hot

dog buns. The line configuration is designed to reach the best product quality with your doughs, starting from make-up over proofing and baking up to cooling and freezing.

SAMPLE CONFIGURATION OF TURN-KEY INDUSTRIAL MULTIPURPOSE LINE FOR FREE STANDING PRODUCTS



TWIN TWIST MIXER DW 240-H

The twin twist mixer from Koenig ensures to lay the groundwork for top product quality already during dough production. The consistent implementation of the hygienic design "H" in the Koenig product portfolio has also been applied to the twin twist mixer. Thus the DW 240-H can be entirely cleaned with splash water (low pressure water) and has a dough capacity of up to 240kg.



INDUSTRIAL MULTIPURPOSE LINE

Due to the modular system, possible combinations are virtually unlimited with Koenig:

- monoline for top hourly capacity or multifunctional line for the greatest possible product diversity
- modular system for the configuration of the line according to your needs



PRODUCT HANDLING SYSTEM

The proofer loading unit receives the product from the make-up and transfers it to the tray proofer by means of a retracting unit.



TRAY PROOFER

The tray proofer with a capacity of up to 500 trays is suitable for loose products and products on/in boards, pans and moulds.



INDUSTRIAL OVEN PU INTEGRAL

The PU Integral automatic industrial baking oven offers an active baking area of 84sqm to 140sqm. The oven features independent baking zones for the regulation of temperature, air volume and humidity that enable optimised product quality for all baked goods.



SPIRAL COOLER

The spiral cooler is an endless conveyor or belt system providing natural and uniform cooling for the products before the following process, whether it is slicing, freezing or packaging.

This cooler, besides combining high capacity and small footprint, also stands for its high flexibility, thanks to the simple adjustment of the product permanence time inside the unit.



SPIRAL FREEZER

The spiral freezer is a continuous freezing system allowing the product to reach the optimum core temperature for conservation, with a special attention to sanitation and efficiency requirements. The freezer is fully enclosed by thermo-insulated panels and its internal conditions are maintained by a series of evaporators.



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



* Measurements indicated in mm – not binding, Technical changes reserved. September 2018