

KONIG

THE BAKER'S
CROWN

BAKERY MACHINERY AND SYSTEMS

FOR PRODUCTS IN THEIR
GREATEST DIVERSITY



OVERVIEW OF SERVICES



KÖNIG BAKERY

Machines
& Systems
Plan & Realise
Service offer



KNEADING & LIFTING



DIVIDING & ROUNDING



DOUGH SHEET TECHNOLOGY



PROVING, PUNCHING & SHAPING

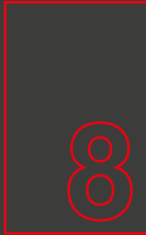
SIMIL - Series
Proving Systems



BAKING



COOLING & FREEZING



CONVEYOR SYSTEMS



BAKERY MACHINES AND SYSTEMS FOR PRODUCTS IN THEIR GREATEST DIVERSITY

For König, innovation is a key success factor, which is why we focus on ongoing research and development. About 20 designers are working in Graz on new processes for dough processing, which are subsequently also protected by patent on an international basis. Today, the product range covers the entire production chain of bakery technology. In these categories, König offers machines for commercial bakeries and in recent years has positioned itself worldwide as the leading supplier of industrial equipment for the production of small baked goods in large-scale operations.

There are no limits to the variety of bread, biscuits and pastries that can be produced. We also take into account local eating habits around the world.

KÖNIG

WE ACCOMPANY YOU IN EVERY PHASE OF YOUR PROJECT:



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



Advice on dough technology and optimisation options for your production



Conception of the system based on your exact requirements



Project management, contact persons and schedule with milestones



Installation & commissioning of the system by well-trained and experienced König employees



Training of your staff for independent operation of the system



Remote maintenance for immediate assistance in case of malfunctions or questions



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



Ongoing support and advice in areas such as product quality or extended product variety

YOUR SPECIALIST FOR THE PLANNING AND EQUIPMENT OF YOUR ENTIRE PRODUCTION

- Kneading and lifting
- Dividing, rounding, dough sheet technology
- Proving, punching, shaping
- Baking
- Cooling and freezing
- Conveyor systems



WE PLAN & REALISE TAILOR-MADE SOLUTIONS FOR YOUR ENTIRE BAKERY

Our decades of experience and our highly trained staff can also present you with customised solutions for your turnkey projects using sophisticated technology and engineering. For such projects, we also only use the best possible partners to make your project a success.

PRODUCT EXAMPLES



Bread rolls



Baguette



Ciabatta



Croissant



Snacks



Focaccia



Pizza



Bread loaf



Cake

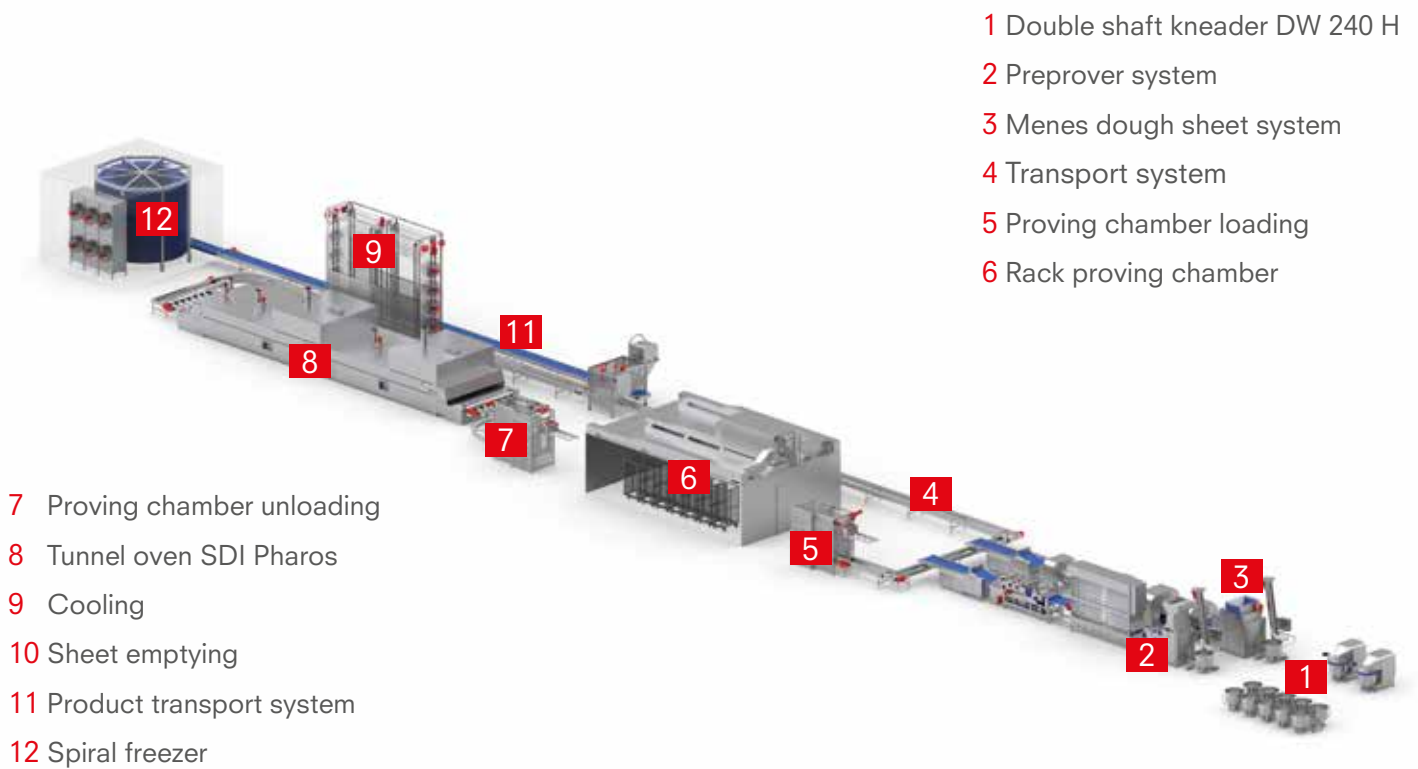
YOU BENEFIT FROM:

- Our years of knowledge of the entire manufacturing process
- Our optimised solutions not only in sub-areas, but for the entire production process: From dough production and preparation to baking and cooling
- Our willingness to also meet individual requirements
- Our detailed knowledge and rich experience in designing entire industrial plants
- Our competence in product development, planning, construction, assembly, commissioning, service and spare parts inventory

We respond to your individual requirements and offer you an all-round package that is right for you, from system planning and project management to installation, including training and subsequent service.



TURNKEY EXAMPLE CONFIGURATION - MULTIFUNCTION LINE



YOUR CONTACT PERSON FOR TURN KEY SOLUTIONS:

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Stattegger Straße 80
A-8045 Graz-Andritz

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WITH KÖNIG MACHINES THERE ARE NO LIMITS TO PRODUCT DIVERSITY

You specify the desired products, we find the appropriate technical solution. The orientation towards worldwide customer needs, continuous innovations and highly qualified employees make us the world's leading manufacturer of machines for small baked goods.

KÖNIG SERVICE OFFER

BETTER YIELDS AND FEWER WORRIES AT HIGHER QUALITY

Anyone who knows no compromises in their production processes and declares operational output to be the measure of all things has the optimal partner in König. At König, after-sales service is just as important as the delivery of new machines and systems. Only the seamless interlocking of high-quality production facilities with the corresponding value-preserving measures guarantees the profitability of your investment for years to come.



We are also happy to advise you on plant overhauls, plant expansions, plant conversions or plant transfers or relocations.



OUR SERVICE OFFER FOR YOU:



24h Service-Hotline

24 hours | 365 days a year, around the clock available for you

Spare parts and modification service

As a manufacturer, we have almost complete records and documentation on all our machines and systems. This means that you always get the right spare part for your König machine or system as quickly as possible.

Repair and Inspection Service

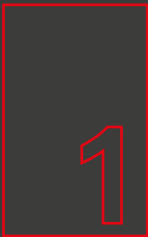
Should it ever happen that your machine or system has a defect, or perhaps you just want a precise analysis of the current state of your machine, we are the right partner for you.

Preventive maintenance

To ensure high availability of our machines and troublefree production of high-quality baked goods in the long-term, our highly trained service technicians carry out pre-planned, preventive maintenance activities

Training, process and application engineering support

OVERVIEW OF SERVICES



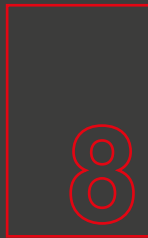
KÖNIG BAKERY

KNEADING & LIFTING

DIVIDING & ROUNDING

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KNEADING MACHINES AND LIFTING TIPPERS

BEST RESULTS RIGHT FROM THE START

Achieving optimal results requires being better right from the start, because mistakes made during dough preparation can hardly be made up for. The universally applicable spiral kneading machine with a dough capacity of 160 and 240 kg dough ensures optimum product quality right from the start - whether for wheat, wheat mix, rye mix, rye dough or crushed dough - the König spiral kneaders knead quickly and hardly heat the dough in the process. The double-shaft kneading machine with a dough capacity of 125 and 240 kg of dough enables you to lay the foundation for the highest product quality right from the dough processing stage. The two tools with a special winding are at an optimal working angle to each other and thus increase the input of mechanical energy and shorten the kneading time. In addition, this method incorporates more air and oxygen. For this reason, the twin-shaft kneading machine is particularly suitable for wheat and pastry doughs.



The **hygiene design „H“** was also realised for the twin-shaft kneader. Thus, the new DW 240 H is now available in a version that can be cleaned completely with gushing water (water at low pressure).



**TECHNICAL DATA
IN COMPARISON**

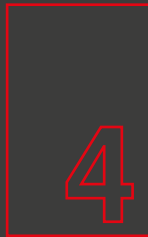
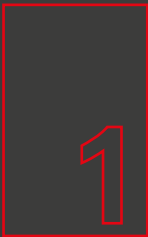
	SP 160	SP 240	DW 125	DW 240 (H)
Flour container (up to approx.)	100 kg	150 kg	75 kg	150 kg
Dough container (up to approx.)	160 kg	250 kg	125 kg	240 kg
Bowl capacity	225 litres	360 litres	190 litres	370 litres
Switching speeds at 50 Hz:				
1. Speed (mixing)	11,7 rpm	10,6 rpm	10,7 rpm	7,5 rpm
2. Speed (kneading)	23,5 rpm	21,3 rpm	21,6 rpm	15,1 rpm
Tool speeds at 50 Hz:				
1. Speed (mixing)	91,5 rpm	94,5 rpm	120 rpm	113,4 rpm
2. Speed (kneading)	183 rpm	189 rpm	240 rpm	229 rpm
Electrical connected load approx.	14 kW	18 kW	17 kW	26 kW (31 kW)
Measurements:				
Length	2217 mm	2404 mm	2176 mm	2569 mm (2113 mm)
Width	1370 mm	1396 mm	1365 mm	1449 mm (1630 mm)
Height	1953 mm	2068 mm	1983 mm	2349 mm (2301 mm)
Weight incl. Bowl approx.	1490 kg	1810 kg	1825 kg	2060 kg (3300 kg)

**HERKULES LIFTING TIPPER**

- Lifting force up to max. 1,000 kg
- Tilt height adjustable in steps from approx. 50 mm to max. 3300 mm
- choice of right-side or left-side model
- transversely movable (special model)
- also available for low tipping heights

To round off the „from dough to machine“ programme, König also offers the matching lifting tipper. With a lifting capacity of up to 1,000 kg and a lifting height of max. 3300 mm, this is universally applicable. During the entire lifting and tilting process, the kneading bowls are securely locked in the clamp. The dough bowl is completely emptied by the large tipping angle or by an optional scraper attachment for soft doughs.

OVERVIEW OF SERVICES



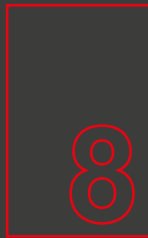
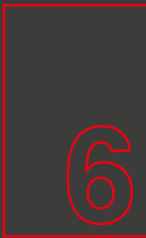
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GENTLE AND PRECISE
DIVIDING AND ROUNDING WITH THE REX SYSTEM

The greatest challenges are always those that have to bring conflicting interests into the greatest possible harmony. This is precisely the task of dividing and rounding. Because, on the one hand, it is about gentle dough handling, on the other hand it is about the constant adherence to strict weight specifications throughout the entire production process. König's technological leadership is based not least on solving precisely these kinds of problems to the satisfaction of its customers. Specifically, we have succeeded in achieving an optimal balance between weight accuracy and gentleness with the patented pre-portioning, which is unique at this level. König makes these product features possible with all machines in the Rex family. We call this guarantee the **System Rex**.



**AT EVERY GOOD BEGINNING THERE IS
A REX.**

As a head machine in front of systems or
as a stand-alone machine for depositing
by hand



SYSTEM REX



MINI REX PROGRAMME

The entry into the Rex system is the **Mini Rex programme** in the Multi and Futura versions. This 1- 2-, 3- or 4-row head machine range with a maximum hourly output of up to 4,800 pieces is the ideal solution for shop bakeries and commercial operations. The Mini Rex is used as a stand-alone machine as well as in combination with small bakery systems.



REX PROGRAMME

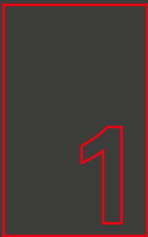
In the medium performance segment, König offers the **Rex range** with models with an hourly output of up to 9,000 units. In the Futura version, the Rex head machines have an enlarged dividing drum. Around the circumference of the dividing drum, the rows of chambers are alternately equipped with dividing pistons of different sizes and shapes. This simple principle allows the range of processing weights of the dough pieces to be expanded enormously. Switching between the chamber types is done electromechanically at the touch of a button, without interrupting the production process. The Plus version enables the processing of extremely high dough weights.



INDUSTRY REX PROGRAMME

König's technological leadership is also impressively demonstrated by the largest and strongest member of the Rex family in the Industrie Rex programme. Beyond the harmonisation of dough preservation and adherence to exact weight limits, König succeeds once again in bringing supposedly contradictory things down to a common denominator: And that means mass and quality - the greatest possible dough protection at hourly outputs of up to 45,000 pieces.

OVERVIEW OF SERVICES



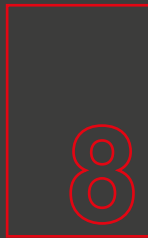
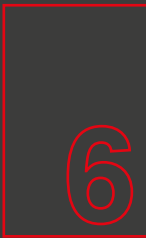
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**STRESS-FREE
NON-STOP****DIVIDING AND ROUNDING WITH THE DOUGH SHEET SYSTEM**

Dough sheet systems are particularly in demand where great importance is attached to the gentle processing of soft doughs that have been proved over a long period of time. That is why our Stressfree programme is characterised by particularly gentle dough processing. Due to the minimised mechanical stress on the dough, the proving bubbles remain in the dough. The structure of the proved dough is preserved. Thanks to the various expansion options and the modular design of our dough sheet systems, it is possible to optimally adapt the technology to the wishes and requirements of the customer. The following table shows the different types of work.

**Dough sheet system - Maximum protection during dough processing.
Modular or compact with interchangeable tools for maximum results.**

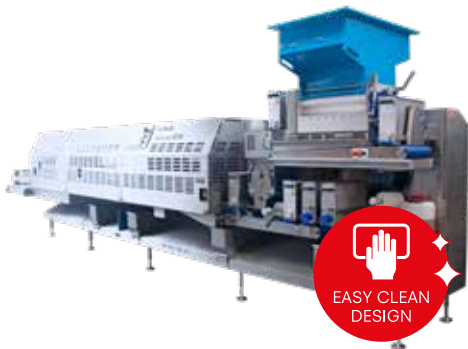
**ARTISAN SFC**

Of course, we always keep the economic aspect in mind with all our products. A particularly good example of this is the Artisan SFC. It impresses with its compactness and great price/performance ratio. Its strength lies in the product variety due to different, interchangeable punching and stamping tools such as heart or doughnut die. The result: artful, angular pastries in many variations.



ARTISAN SFM EC

With the Artisan SFM EC, we have developed a commercial dough sheet machine for you that offers full accessibility and minimal cleaning effort thanks to its „Easy Clean“ design. Whether it's ciabatta, crispy fresh or rose rolls - the Artisan SFM EC can process both soft and firm doughs and does so without any residual dough. Thus, we offer a solution for your business that combines multifunctionality, combination versatility, ease of cleaning and high bread roll variety. For uniform sprinkling on both sides directly on the conveyor belt, the integration of an „inline sprinkler“ is possible.

**CERES 2.2**

The Ceres 2.2 is a state-of-the-art dough divider that meets the highest demands in terms of dough utilisation and dough protection with the utmost precision. Special attention was paid to the ease of cleaning and maintenance and the robust design of the system. It is precisely the different types of bread that can be made with the Ceres 2.2 that make it an all-rounder in the bakery. Domestic varieties such as rye bread or mixed bread turn out just as perfectly and easily as Mediterranean breads. Whether rustic baguettes, ciabatta breads, white bread or even flatbreads and pizza dough.





**TRUST COMES FROM GOOD
EXPERIENCE AND THROUGH SECURITY:**

TEST US IN THE CUSTOMER DEMONSTRATION CENTRE!

Every investment you make today improves your prospects for even more success tomorrow. The prerequisite for this, however, is the certainty that the capital has been used correctly. Most of the time, this only becomes apparent in retrospect. König offers you the opportunity to play it safe beforehand. So that you are not unpleasantly surprised later: Put König machines through their paces in our customer demonstration centre. Visit us in our customer demonstration centre in Graz or in Dinkelsbühl. With your recipes and raw materials, we filter out the optimum together. Until you are satisfied. If necessary, we readjust our units and start again. So that you can offer your customers what they want. Test future successes before you invest. Under real conditions and with your ingredients.

Our technical centre makes it possible. Make your appointment today.



**You can also find all detailed
brochures online in our
download centre.**

MENES



When developing the Menes, our most important goal was to meet the most diverse customer needs as precisely as possible with a well thought-out modular concept. Therefore, the system is customisable and can also be expanded at any time later. Proven König components such as seeders, forming stations, cutting stations, retraction units, etc. are also part of this modular system. From the correct configuration of the individual units, lines can be put together for baguettes, flatbreads, pita, white bread, thin dough (strudel, baklava) or crispbread, as well as for ciabatta, pizza or layer pastry and puff pastry. For particularly high demands, the Menes is also available in hygienic design „H“.



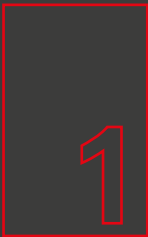
MENES H WITH GÄRSCHRANKANLAGE KGV



König also offers the option of linking the system of a dough sheet line with proven König bread roll lines. For example, the Menes system (shown here in the hygienic version „H“) can be used to produce a dough sheet that is subsequently divided into two mirrored systems. After the dough has been worked up and cut lengthwise and crosswise, the pieces of dough are rounded with a drum rounding machine (as used in an Industrie Rex, for example), transferred to a König KGV prover, punched (e.g. Kaiser rolls) and then set down with or without sprinkling. This makes hourly outputs of approx. 40,000 units possible.



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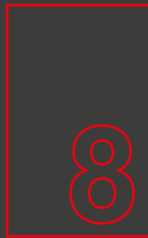
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KÖNIG SMALL BAKERY SYSTEMS

MODERN BAKING TECHNOLOGY FROM A COMPACT SYSTEM TO AN INDUSTRIAL PLANT

Depending on the type of pastry, the rounded dough pieces are rolled, wrapped, punched, pressed, cut or formed into other shapes with the help of our equipment with hanging provers. Here, too, a wide range of different machine designs enables perfect consideration of all needs.

S

- SERIES

The claim to always offer every baker the best possible of all solutions runs like a red thread through the entire history of the company. Over the years, this has led to the fact that we now have the right machines, systems and ovens for all individual requirements.

The **S-series** is made up of systems based on the Mini Rex.

M

- SERIES

Like everything from König, the **M-series** stands for systems of the highest standard. This success is achieved with experience, extensive process knowledge, the consistent pursuit of improvement and the will to always be able to offer the baker the best possible of all solutions.

The M-series can be counted as systems that are available in the mid-range. The machine can operate in the power segment from 15-33 strokes/min.

L

- SERIES

With the **L-series**, König opens up a category in the industrial production of baked goods. This top position applies not only to numerical output, but also to such crucial areas as product quality, flexibility, efficiency, ergonomics and operational safety.

The L-series is equipped with industrial Rex models throughout.



S

**MINI REX MULTI
MINI REX FUTURA WITH FORMING STATION DR-RR 400**



The Mini Rex in the Multi or Futura version with forming station for the production of rounded, long rolled, long rolled-flattened and flattened products forms the entry into the S-series. The machine is also available with additional tools to create bolillos (pointed rolls) and teleras (flattened, grooved rolls). With an hourly output of up to 4,800 pieces, this machine is also well proven for in-store bakeries.



S

**MINI REX MULTI
MINI REX FUTURA WITH COMPACT SYSTEM G 2000**



Whether rounded, punched, oval or wrapped-long rolled, the economical compact machine G2000 with Mini Rex Futura or Mini Rex Multi as head machine produces them perfectly. The compact prover with 100 assignable tray hangers for max. 75 g individual dough piece weight and an hourly output of approx. 2,500 pieces is the ideal solution for micro and small businesses or in-store bakeries. With an optional add-on module, it is also possible to produce hamburger buns and sliced rolls.



S

**MINI REX MULTI
MINI REX FUTURA WITH COMPACT SYSTEM GS 2000**



The product variety of the G2 000 is further extended in the **GS 2000** by the universal forming station. You can offer your customers a variety of attractive small baked goods: From round-knitted, long-rolled, long-wound to flat-pressed products with an hourly output of up to 4,800 pieces without prover operation.



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You can also find all detailed brochures online in our download centre.

M

ECO TWIN



The Eco Twin is a small bakery line with variable depositing that covers the bread roll spectrum. The Eco Twin enables a high product variety due to quickly changeable punching tools, cutting station and Wachauer rounding station. With an output of up to 17 strokes/min, 6,120 baked pieces can be produced in the 6-row version and 5,100 in the 5-row version. A wide variety of products can be produced with the Eco Twin: round, round-cut or long-rolled, long-rolled-cut or long-rolled-pressed.



M

MULTIPURPOSE SYSTEM



With the Multipurpose line we offer a uniquely modular line for a high variety of products. Not only hamburger buns and hot dog buns, but even toast or rusks can be produced on this line. The Multipurpose system is available in semi-industrial and industrial versions. You define your product requirements and we find the technical solution.



M

COMBILINE



In the development of the Combine, a modular construction system was consistently implemented. You determine the configuration of the system based on your spatial conditions, your market requirements and your investment budget. If you need other products later or want to take a further automation step, the system can be expanded without any problems. With an output of up to 25 strokes/min with 6-row operation - this corresponds to an hourly output of up to 9,000 pieces - you can produce a wide range of products in the highest quality.



M

COMBILINE COMPACT



The Combine Compact is a high-quality bread roll line that enables a high product variety through a cutting station or quick-change punching tools for a wide range of shapes. With an hourly output of up to 9,000 pieces, round, round-punched, long-rolled, long-rolled- pressed or longrolled-cut products can be produced. The unit is available in working widths of 600 and 800 mm.



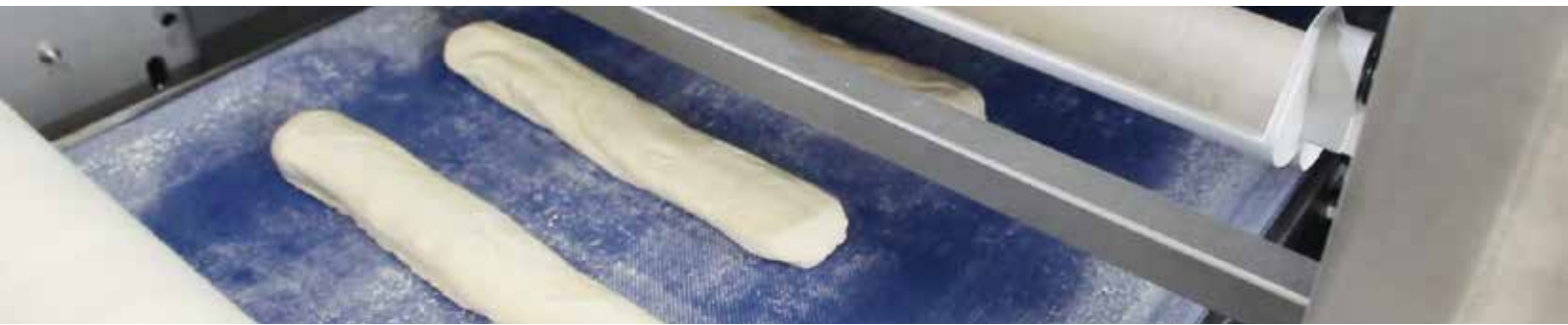


M

COMBILINE PLUS EC



With the Combine plus EC we offer another model in the modular Combi-line range - with an increased output of 33 strokes/min, which corresponds to 11,880 units with 6-row operation. For even easier cleaning, maintenance and accessibility to all modules - now in „Easy Clean“ design. This machine can be used to produce round-punched, long-rolled-punched or cut rolls, such as Kaiser rolls or sliced rolls. Optional modules, such as a forming station or a seeder, expand your product variety even further.



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L

KGV I-VI PROGRAMM



Whether Kaiser rolls, Rhenish sliced rolls, Styrian long rolls Berliner, Schrippen, Wachauer Laberl or Passau rolls etc.. You decide what and how you want to produce. We supply you with what you need for this. Our high-performance industrial systems adapt optimally to the individual wishes of our customers and so we can guarantee that we will find the best solution for your needs. The KGV system is also available in hygienic design „H“ with an up to 50% higher output compared to industrial bread roll systems currently on the market - hourly output for punched products is 45,000 pieces.



**YOUR CONTACT PERSON
FOR TURN KEY SOLUTIONS:**

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PROVING SYSTEMS



STEP-PROVER

The modularly designed prover is suitable for products on/in plates, trays or troughs and is available in standard working widths of 800, 1,000, 1,200, 1,600 and 2,400 mm. The compact design, hygienic construction and use of high-quality components ensure the best efficiency and flexibility in production, all with reduced space requirements. The prover is completely enclosed with heat-insulating panels. Nevertheless, all mechanical components are completely encapsulated and thus easily accessible for maintenance work.



PLATE PROVER

The modularly designed plate prover enables the dough pieces to be processed gently and evenly. The prover is completely enclosed with heat-insulating panels and offers high product quality due to constant climate conditions. The prover is suitable for loose products or products on/in moulds, trays or troughs and is available in standard working widths of 2,400, 3,000, 3,200 and 3,600 mm. The plate prover offers a capacity of up to 500 plates.



RACK PROVING CHAMBER

The rack proving chamber consists of modular plates and is especially suitable for proving bread rolls and pastries. The products are fed to the prover chamber with the help of rack trolleys on which the pastries are placed directly. The rack proving chamber is suitable for single or double rack tubs and dimensions of 800 x 600, 800 x 1,200 or 1,000 x 600 mm. The climate control unit enables very precise control of all proving parameters (temperature and humidity) and ensures uniform and constant proving conditions in all areas of the prover.

PROVING SYSTEMS



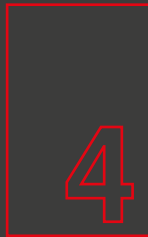
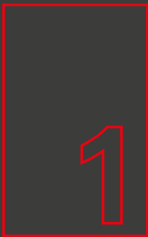
BELT PROVER

The belt prover enables high product quality due to constant climate conditions by means of a climate control unit for regulating temperature and humidity. The prover is suitable for loose products or laminated doughs and is available in standard working widths of 800, 1,000, 1,200, and 1,400 mm. The belt length of the modular belt prover is up to 400 m.

HANGING PROVER

The hanging prover is suitable for loose products and is available in system widths of 600, 800 or 1,000 mm or matched to the width of the following unit with widths of 1,600, 2,000, 2,500 or 3,000 mm. The prover is also available in widths of 1,000 or 1,300 mm for Berliner or Krapfen systems. Based on the desired proving time, the number of swings and thus the size of the prover is determined. The air conditioning with heating and humidification is controlled via a thermostat and hygostat.

OVERVIEW OF SERVICES



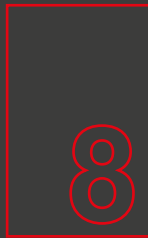
KÖNIG BAKERY

KNEADING & LIFTING

DIVIDING & ROUNDING

DOUGH SHEET TECHNOLOGY

Machines
& Systems
Plan & Realise
Service offer



PROVING, PUNCHING & SHAPING

BAKING

COOLING & FREEZING

CONVEYOR SYSTEMS

SIMIL - Series
Proving Systems





**OPTIMAL BAKING RESULTS:
STATE-OF-THE-ART BAKING TECHNOLOGY ENSURES
CONSISTENT PRODUCT QUALITY**

König ovens have had their indispensable place in bakeries worldwide for many years. With their proven technology, they guarantee optimal baking results at all times. Depending on your needs, we offer you different ovens in the baking area.



ROTO PASSAT SE (SAVE ENERGY) - The benchmark for energy efficiency from König
PU INTEGRAL - The universal baking oven with active baking surface from 84m² to 140m²
TUNNEL OVENS - The modular industrial ovens for your product diversity



ROTO PASSAT SE (SAVE ENERGY)

The Roto Passat from König is a compromise without compromise: Maximum performance is offered in the smallest space. The proven technology ensures the best, consistent baking results. The well thought-out design for an incomparable ratio of baking surface to floor space: There is nothing smaller. During the development of the new „SE - save energy“ version of the Roto Passat, the main focus was on the topic of „energy efficiency“. A newly developed heater is the basis of this energy reduction. The heater operated on the counterflow principle now offers significantly higher efficiency and better heat transfer.



PASSAT OH

Thanks to the proven slotted wall system, which guides hot air alternately over the baked goods at 30-second intervals, the Passat OH is not only the smallest rack oven, but also a guarantee for the uniformity of your baked goods.





PU INTEGRAL

The PU Integral automatic industrial oven features independent baking zones with temperature, air volume and humidity control for optimum product quality for all baked goods. For this purpose, König uses an innovative sealing system for the individual baking zones in the PU Integral. This makes the oven work similarly to several individual ovens, adapted to the different baking times. Two independently operating transport units allow short baking times for the production of partially baked products. The product range includes partially and fully baked products such as wheat biscuits, pretzels, free-shelved bread, loaf bread and pastries.



SDD EOS

The directly heated 1-level tunnel oven SDD EOS is a special solution that perfects the baking of flatbread and typical pizza. The SDD EOS is available in standard working widths of 900, 1,100, 1,300, 1,500 and 1,700 mm, offers a baking surface of up to 60m² and enables baking temperatures of 150 OC to 500 OC. Baking is done with the help of radiant gas burners installed above and below the conveyor belt. Heat is transferred to the product mainly by infrared radiation, but also by contact and natural circulating air.



MDI STRATOS

The MDI Stratos indirectly heated multideck tunnel oven is an exceptional combination of compact design, modularity, performance and control. The MDI Stratos, with a standard conveyor/ belt width of 2,500 mm and a baking surface of up to 500 m², offers baking temperatures from 100 OC to 300 OC. Heat transfer to the product is mainly by radiation, but also by contact and natural circulating air. As the shelves are completely independent of each other, it is also possible to bake different quantities and/or different products at the same time.

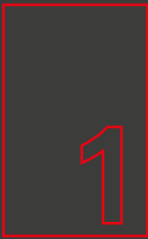


SDI PHAROS

The SDI Pharos is an indirectly heated 1-level tunnel oven with a baking surface of up to 200 m². Heat is transferred to the product mainly by radiation, but also by contact and natural circulating air. In this oven, the FAJ (Forced Air Jet) impact jet system is used more intensively to combine radiant heat with convection heat during the baking process. The SDI Pharos is suitable for baking directly on the belt or in baking tins and is available in the different working widths of 2,500, 3,100, 3,300, 3,700 and 4,100 mm. The tunnel oven reaches baking temperatures from 100 OC to 300 OC. The baking chamber can be divided into max. 4 zones, with each chamber equipped with its own burners for individual temperature control.



OVERVIEW OF SERVICES



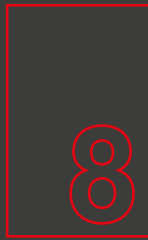
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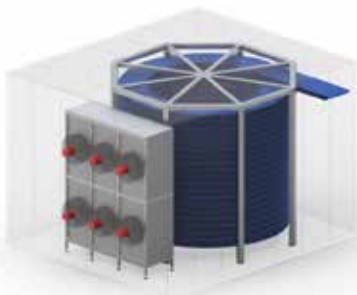
QUALITYVAC VACUUMTECHNOLOGY

Since production and sales are increasingly taking place at different locations, it is important to optimise production quantities on the one hand and on the other hand to ensure that the right quantity is always available in the best quality and at the right time at the places where baked goods are sold. With the König QualityVac, breads, biscuits and pastries can be cooled and stabilised for further use in just a few minutes. This enables improved product quality, faster (immediate) further processing of the baked goods as well as optimisation of operational processes through, for example, shorter baking times, reduced process times, more flexible use of resources etc.

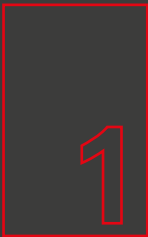


COOLING SPIRAL | SPIRAL FREEZER

The König cooling spiral ensures optimum and correct cooling of your products thanks to conditioned air. The temperature required for the spirals is automatically maintained and achieved by 2 AHU (Air Handling Unit). These are used for one zone each, and a cooling unit with cold water. The temperature is set automatically via a PLC control system.



OVERVIEW OF SERVICES



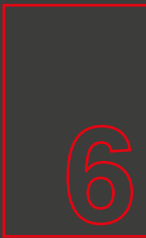
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CONVEYOR SYSTEMS

König offers you a comprehensive range of conveyor belts and accessories for the entire process integration and automation such as:

- | Transport systems
- | Systems for loading and unloading of units
- | Sheet emptying
- | Product transfer unit
- | Capper
- | Uncapper
- | Lid return unit
- | Mould emptying
- | Mould cleaning
- | Buffer etc.

Stop systems driven by pneumatic cylinders and equipped with shock absorbers prevent vibrations of the panels / sheets and the products. High process reliability is achieved through the use of high-quality, precise and inductive sensors that contribute to the perfect detection and positioning of the plates / sheets. In the process, sensors determine and report on the type and location of the fault.



TRUST COMES FROM GOOD EXPERIENCE AND THROUGH SECURITY:

TEST US IN THE CUSTOMER DEMONSTRATION CENTRE!

Every investment you make today improves your prospects for even more success tomorrow. The prerequisite for this, however, is the certainty that the capital has been used correctly. Most of the time, this only becomes apparent in retrospect. König offers you the opportunity to play it safe beforehand. So that you are not unpleasantly surprised later: Put König machines through their paces in our customer demonstration centre. Visit us in our customer demonstration centre in Graz or in Dinkelsbühl. With your recipes and raw materials, we filter out the optimum together. Until you are satisfied. If necessary, we readjust our units and start again. So that you can offer your customers what they want. Test future successes before you invest. Under real conditions and with your ingredients.

Our technical centre makes it possible. Make your appointment today.



**You can also find all detailed
brochures online in our
download centre.**



SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and system is tested with dough and run in before it leaves König's premises. Most of our fitters first learned to be bakers. They assemble the systems at König and then commission them at your premises. Our fitters know what is important. And should a problem ever arise, our spare parts and service department is at your disposal.

Day and night. Worldwide.



During office hours: **+43 316 6901 0**

Outside office hours: **+43 316 6901 739**



KÖNIG

...follow on the digital channels!

KÖNIG

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