

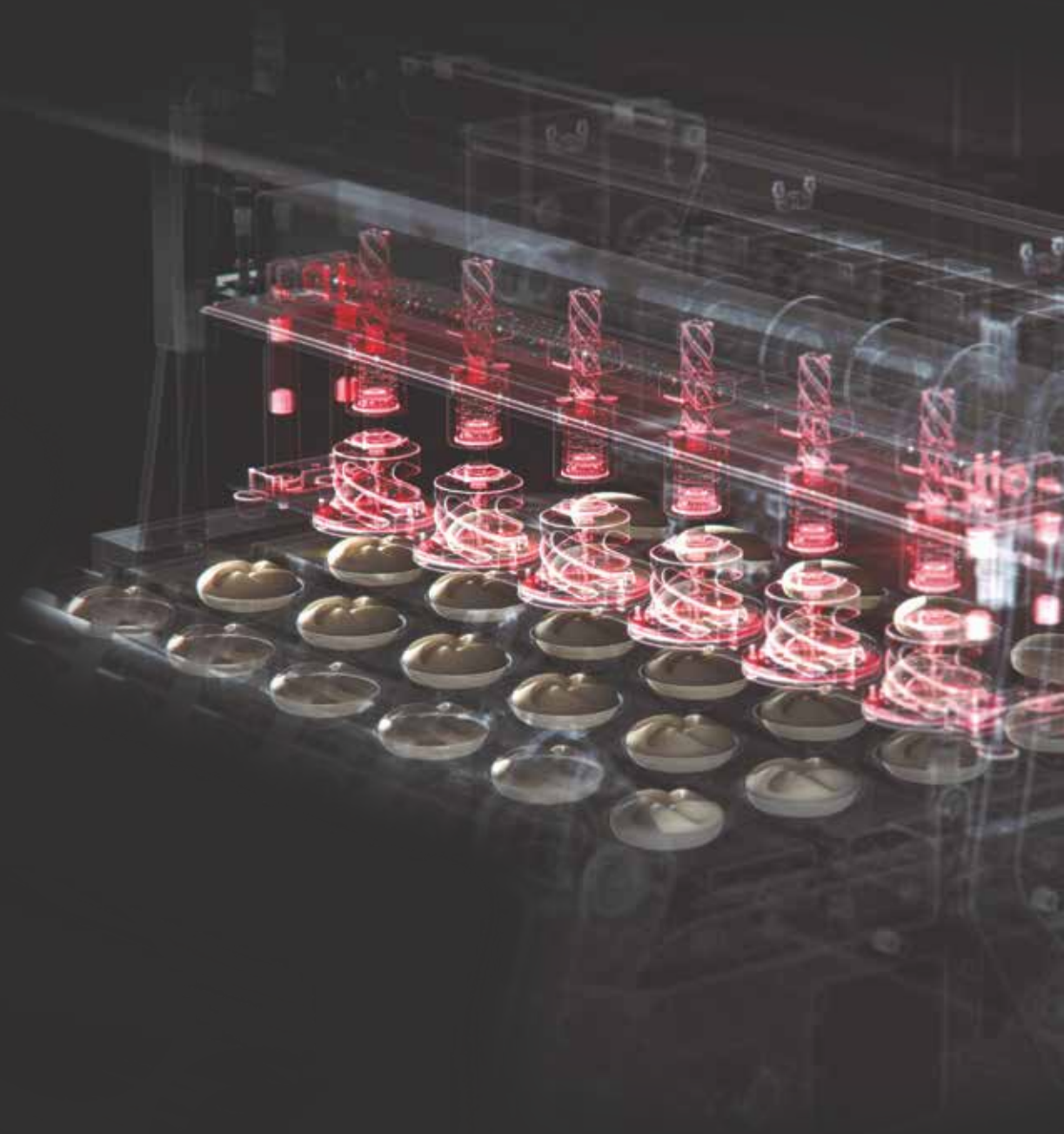
**KONIG**

THE BAKER'S  
CROWN

## **ROLL LINES**

FOR ENDLESS  
VARIETY OF ROLLS

**PROOFING, STAMPING, FORMING**





## WORLDWIDE LEADING IN ROLL LINES

Whether Hamburger buns, Cut rolls, Kaiser or Hot Dog buns: Koenig is leading in machines and systems for the production of small baked goods. Since the foundation of our company in 1966, it has been our goal to support bakeries in their craft. Decades of experience in the bread segment make us your ideal partner for gentle and efficient production.

From compact machines to industrial and complete production lines, Koenig will meet your individual requirements in a variety of ways.

### EVERYTHING FROM ONE SOURCE - THE PARTNER FOR YOUR ENTIRE PRODUCTION

In addition to dough processing, we also offer a complete package for your turnkey production. From mixing to make-up, up to baking, cooling and freezing: Our decades of experience and our highly trained employees support you in your projects with customized solutions using sophisticated technology. From artisanal operations to large-scale bakeries, we have the right solution.

## OVERVIEW



### S-SERIES

MINI REX - DR-RR 400  
MINI REX G 2000  
MINI REX GS 2000

In the S-Series, we offer high-performance machines for small commercial bakery, catering and hotel businesses.



### M-SERIES

ECO TWIN  
MULTIPURPOSE LINE  
COMBILINE  
COMBILINE EC  
COMBILINE PLUS  
COMBILINE PLUS EC

The M-Series is characterized by high product diversity and a modular construction system.



### L-SERIES

KGV  
KGV EC

With the L series, Koenig opens up a maximum performance and customized category in the industrial production of baked goods. In addition to performance, this also applies to product quality, flexibility, efficiency, and operational reliability.

# KONIG

## MINI REX MULTI / MINI REX FUTURA WITH FORMING STATION DR-RR 400

THE EFFICIENT SMALL-SCALE MACHINE WITH EXCELLENT PERFORMANCE.

- compact design
- with Mini Rex Futura as two-row (head) machine for fully automated dividing and rounding of wheat doughs and mixed doughs with maximum 40% rye
- available with Mini Rex Multi for 1-, 2- or 3- and 4-row operation with exchangeable drum ledges
- produces excellent round, long-rolled, long-rolled and folded as well as flat products
- produces 1,200 to 4,800 pieces per hour
- ideal for shop bakeries and small commercial operations
- adjustable calibrating head, folding net belts, swivelling lower and upper belt for improved ergonomics with the functions: transferring, longitudinal rolling and pressing
- teflon-coated collecting tray for manual product removal
- excellent user comfort
- easy and fast cleaning due the use of plug elements
- stainless steel design



## MINI REX MULTI / MINI REX FUTURA WITH FORMING STATION DR-RR 400-M

PARTICULARLY FOR TELERAS, BOLILLOS & HOUSKIES

- additional product variety with a module for the production of Teleras (flattened, grooved), Bolillos (pointed ends) or Houskies (braided): For the characteristically oval shape, the forming station is positioned at right angles to the Mini Rex Multi. The dough pieces are pre-longrolled with pressure boards and formed to the desired shape.
- the entire unit is height-adjustable for ergonomic operation
- the previous product variety is possible just as well





S

## MINI REX MULTI / MINI REX FUTURA WITH COMPACT MACHINE G2000

THE COMPACT MACHINE WITH STAMPING AS WELL AS  
FOLDING AND LONG ROLLING STATION

- 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. 100
- Easily exchangeable punching tools
- Optimum handling and manoeuvrability thanks to stable castor design
- 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 "Schippen")
- Simple PLC control with touch panel on the head machine



S

## MINI REX MULTI / MINI REX FUTURA WITH COMPACT MACHINE GS2000

THE COMPACT MACHINE WITH STAMPING AND FORMING STATION

- 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
- Proofer for max. 75 g individual dough piece weight for stamped products and unstamped up to approx. 100 g
- optionally available with 170 or 220 usable swings
- Easily exchangeable punching tools
- Optimum handling and manoeuvrability thanks to stable castor design
- integrated forming station with pre-pressure roller, drag belt, lower and upper belt with continually adjustable speed for 2-row operation, cross separation max. 180 mm**
- For higher output rate 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
- Simple PLC control with touch panel at dough divider/rounder





## ECO TWIN

THE COMPACT LINE FOR KAISER ROLLS AND  
CUT ROLLS

- Hourly output of 6,120 pieces with 6-row mode of operation
- Options such as pre-long roller or integrated long roller
- Open design and optimum accessibility for cleaning purposes
- Thanks to quick-change stamping tools and optional cutting device, almost all common types of rolls can be produced (sliced rolls, kaiser rolls, plaited rolls, etc.)
- optional cross discharge with double discharge belt for wrapped products such as Kornspitz or rose rolls



We have consistently implemented the modular system in the Combine. Key components of the line, such as the seedin station, forming station or donut stamping station, can also be retrofitted at a later date without any problems.



- Hourly output of approx. 7,500 pieces in 600mm working width or 9,000 pieces in 800mm working width
- Modular construction system
- 6-/5-/4- or 5-/4-/3-row operation; optionally 2- or 3-row by means of transfer device
- Automatic depositing onto baking trays or proofing trays
- Available in working width 600 or 800 mm
- Production of salt sticks or croissants by means of transverse discharge and addition of a convoluting machine possible
- Best processing quality due to the use of high-quality stainless steel materials



Koenig redesigned the worldwide proven Comcombine roll line for even easier cleaning, maintenance and accessibility to all modules in the „Easy Clean“ design.

- Hourly output of approx. 7,500 pieces in 600mm working width resp. 9.000 pieces in 800mm working width
- Pre-proofing cabinet with 25 strokes/min and 200 occupiable hangers (proofing time of 8 minutes)
- Capacity adjustable from 15-25 strokes/min
- Highly efficient sterilization system for empty trays

**“Easy Clean” design: New frame construction for optimized optimized hygiene and accessibility**

- Beveled surfaces at 45° angle where neither flour nor dough residues can accumulate
- Maximum line availability thanks to shorter cleaning and downtimes of the plant
- All tools such as pressure boards, stamping tools or centering devices can be removed for cleaning



EASY CLEAN  
DESIGN

## COMBILINE PLUS

With the Combine plus EC with Industrie Rex or I-Rex Compact EC as head machine, Koenig offers another model in the modular Combine program with an increased output of 33 strokes/min.

- max. hourly capacity of 11,880 pieces at 6-row operation and adjusted 33 strokes/min
- available in a working width of 600 or 800mm, expandable to 1000mm after proofer with belt spreaders
- with pre-proofing cabinet „plus“ with 33 strokes/min and 320 occupiable hangers (with a proofing time of 9.7 min)
- capacity adjustable from 18-33 strokes/min
- more precise and gentle depositing by means of a transfer belt after the stamping station
- air-conditioning with heating and humidification, highly effective disinfection system for empty hangers



## COMBILINE PLUS EC



The Comcombine plus EC is the extension for optimized cleaning and maintenance. The Comcombine plus EC enables “plus” performance, higher product weights and direct transfer.

- max. hourly capacity of 11,880 pieces at 6-row operation and adjusted 33 strokes/min
- available in a working width of 800mm, expandable to 1000mm after proofer with belt spreaders
- with pre-proofing cabinet „plus“ with 33 strokes/min and 320 occupiable hangers (with a proofing time of 9.7 min)
- capacity adjustable from 18-33 strokes/min
- more precise and gentle depositing by means of a transfer belt after the stamping station
- air-conditioning with heating and humidification, highly effective disinfection system for empty hangers

### “Easy Clean” design: new frame construction for optimized hygiene and accessibility

- Beveled surfaces at 45° angle where neither flour nor dough residues can accumulate
- Maximum line availability thanks to shorter cleaning and downtimes of the plant
- All tools such as pressure boards, stamping tools or centering devices can be removed for cleaning





## KGV HIGH PERFORMANCE LINES

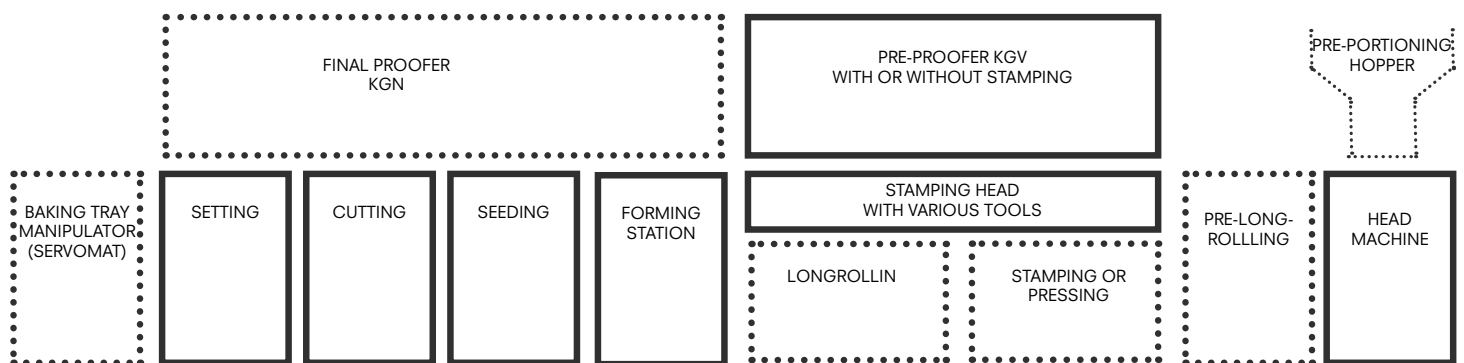
### TAILOR-MADE LINES FOR HIGHEST PRODUCT VARIETY

Due to the modular system, the combination possibilities of a KGV line and thus its product variety are almost unlimited. The high-performance line can be adapted to your individual requirements: round, stamped, long rolled, long rolled convoluted, long rolled convoluted, flattened or seeded products.



### Together with you, we design the ideal plant for your operation:

- Complete plant in modular design
- Tailored to your doughs and your product range
- Adapted to your space requirements
- Monoline for highest output rate or multi-functional line for a virtually unlimited range of products
- hourly output rate of up to 43,200 pieces (depending on configuration)
- modular system for customized configuration: suitable for buns, round and long rolls, "Kornspitz", doughnuts, etc.
- can handle multiple cutting and seeding processes, suitable for bagel production, etc.
- can be upgraded with final proofer with insulated housing and controlled climate
- suitable for upgrading with swing cleaning, suction and infrared disinfection station.



# L

## KGV EC IN „EASY CLEAN“ DESIGN

THE BENCHMARK FOR HIGH PERFORMANCE LINES NOW  
FOR EVEN EASIER CLEANING AND MAINTENANCE

The line is available in different sizes with up to 1,600mm working width and can reach an hourly output of up to 50,400 pieces in different shapes, such as stamped, flattened, long rolled and more.

The line features a configurable pre-proofing cabinet with, for example, 680 occupiable hangers at 62 strokes/min.

A modular design principle with components such as a stamping station, rose roll unit, forming station, seeding unit, etc. offers the customer unlimited product variety.

The dough dividing and rounding machine Industrie Rex AW EC as part of the KGV EC is characterized by highest weight accuracy and a wide weight range with easily exchangeable dividing ledges.

The machine can also be equipped with a final proofer with an unlimited number of swings.



### EASY CLEAN DESIGN - THE STANDARD FOR OPTIMIZED CLEANING AND MAINTENANCE

Open design with complete insight into all process steps and access to all modules

Complete separation of the drives from the dough area

Hygiene and accessibility with at least 250 mm floor clearance

Large door elements for easy accessibility

Bevelled surfaces at a 45° angle to minimise the build-up of flour and dough residues

High-quality design with components made of stainless steel or food-safe plastic

Hinges can be released easily and without tools



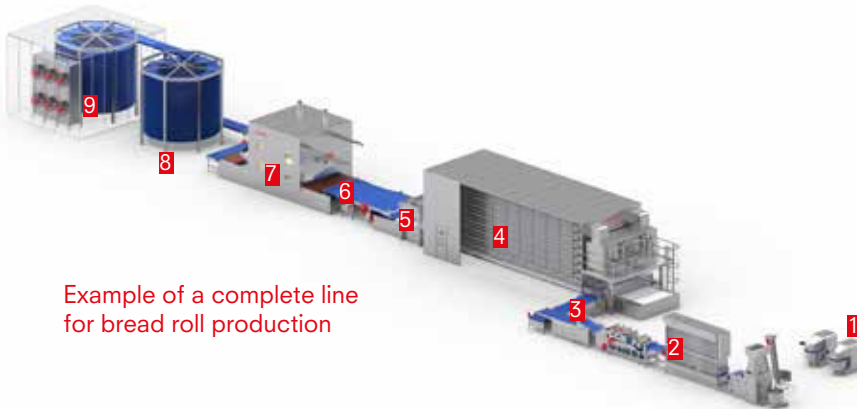


## TURN-KEY SOLUTIONS FOR ROLLS AND BUNS

### YOUR COMPLETE PRODUCTION LINE FROM A SINGLE SOURCE

Depending on the wishes and needs, Koenig plans your 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 qua-

lity with your doughs, starting from make-up over proofing and baking up to cooling and freezing. 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.



Example of a complete line  
for bread roll production

- 1 Twin twist mixer DW 240-H
- 2 Pre-proofer line
- 3 Proofer loading unit
- 4 Tray proofer
- 5 Cutting unit
- 6 Product transferring unit
- 7 Baking oven PU Integral
- 8 Spiral cooler
- 9 Spiral freezer

### YOUR CONTACT FOR PROJECT SOLUTIONS:

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## FINAL PROOFERS FROM KOENIG

### SWING 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. For donut lines, we offer proofers with nominal widths of 1,000 and 1,300mm. 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.

The Koenig final proofers are also available in a housing made using insulating panels. Such proofers are equipped with an electronically controlled climate unit that ensures optimised constant proofing conditions. For this purpose, the proofer is equipped with a heating, cooling, humidifying and dehumidifying system. Encased units are easier to clean, as there are no side panels attached to the frame. Residual flour and dough simply drops to the floor and can be taken up at the end of the shift with a brush or a vacuum cleaner.



### SPIRAL PROOFER

The spiral proofer is made of high quality stainless steel construction and is particularly suitable for loose products. In the nominal widths 300 to 1250 mm, we offer a wide range and different layout combinations in which directions the spiral can be designed. Due to the modular construction, the spiral proofer can be adapted exactly to your needs. A precise climate system allows accurate control of temperature and humidity.



### STEP PROOFER



The step proofer is a modular unit providing a gentle and uniform treatment of products on/in boards, pans and moulds and available in the standard working widths of 800, 1,000, 1,200, 1,600, 2,400mm. Its compact design, hygienic construction and high quality components assure the best efficiency and production flexibility with 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 boards move thanks to a chain lifting system and to a horizontal positioning system.



### TRAY PROOFER

The tray proofer is a modular unit providing a gentle and uniform treatment of the product. The proofer is fully enclosed by thermo-insulated panels, yet all mechanical components are easily accessible for maintenance purposes. Inside the proofer, the trays movement is executed by a mechanical transmission ensuring the movement to the toothed wheel of the main chains. The proofer is suitable for loose products, products on/in boards, pans or moulds and available in standard working widths 2,400, 3,000, 3,200 or 3,600mm.



### RACK PROOFER



The rack proofer is composed of modular panels and it is particularly designed for bread and pastry proofing. The product enters the proofer by means of racks where the pans are directly placed. The proofer is suitable for single racks and double racks and standard rack dimensions: 800x600, 800x1,200 or 1,000x600mm. The climate control unit provides for a very accurate setting of all the proofing parameters (temperature and humidity) and ensures the maintenance of uniform and constant proofing conditions within every area of the chamber.

### BELT PROOFER

The belt proofer offers high product quality due to a climate control unit which enables a very accurate setting of all the proofing parameters (temperature and humidity). The proofer is suitable for laminated dough and loose products and available in standard working widths 800, 1,000, 1,200, and 1,400mm. This modular designed belt proofer offers a belt length of up to 400m and is available with overhead or box design.



## HYGIENE EQUIPMENT

Mould spots are very difficult to prevent. Koenig is sparing no resources to improve its proofing swings and the cleaning and sterilisation options for its proofers.

### FOR LARGER PROOFERS WE RECOMMEND THE FOLLOWING EQUIPMENT:

#### 1 SWING CLEANING STATION

After every production cycle, each swing is individually cleaned with rotating brushes in a closed station, whereby it is held upside down: the brushes enter the swings from the bottom, and all residue can thus drop to the ground.



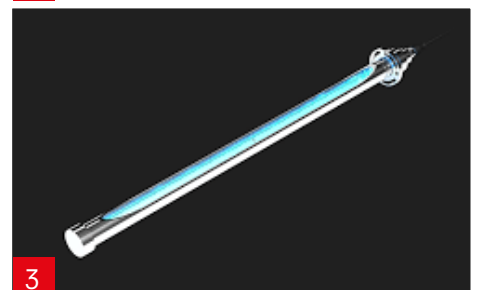
#### 2 EXTRACTOR SYSTEM

The dust generated during brushing is extracted by means of a high-performance explosion-proof industrial extractor system and transferred into a dust bag that can easily be changed.



#### 3 UVC DISINFECTION

Surface hygiene is a particularly important issue in the food industry. We use UV surface emitters to disinfect hangers. This combination enables maximum effect by targeting the UVC radiation source at surfaces.



## SWITCHING BAKING TROLLEYS WITHOUT LINE STOP | SERVOMAT

The Servomat is the automatic tray stacking device of Koenig. It is designed to transfer full baking trays (or other product carrying devices) from the setting unit of the processing line to the rack oven or similar unit. In other words, the baking trolley is loaded automatically and made ready for baking. Where large quantities are to be processed, this saves a lot of time, freeing up labour for other tasks!

- no need to stop the line when the baking rack is to be changed.
- suitable for all standard oven racks and baking trays.
- processing rate up to 180 trays per hour.
- can be positioned at the front or the rear of the line; also available for maximum performance as a double model for both ends (= 360 trays per hour).
- industrial model equipped with programmable control system.
- automatic baking tray detection.
- also available with „shunting station“ that allows for the use of two trolleys, whereby operator intervention and a change of trolley is only necessary after the second trolley has been filled.



## STAMPING TOOLS

### ROUND STAMPED PRODUCTS



Kaiser



Salt



Carinthian



Star



GB



Crown 8



Crown 10



Evening Time



Ö3



Sun flower



Tractor



Shell



Tartaruga



Spiral



Yin-Yang



3-pointed star



Football

### LONG ROLLED, STAMPED PRODUCTS



Styrian long roll



Moon



Caterpillar



Wave



Plait



Rogato



Tartaruga



Housky



Marraqueta





## 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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# KONIG

QR code to product category "Proofing, Stamping, Forming"