

KONIG

THE BAKER'S
CROWN

**TURN KEY
SOLUTIONS**

**YOUR PARTNER FOR TAILOR-MADE
BAKERY SOLUTIONS**



YOUR PARTNER FOR COMPLETE BAKERY SOLUTIONS

The new production line with all its refinements is extremely impressive. The high-quality production of the bread and the professional work of our bakers underline our position as leading manufacturer of frozen baked goods.

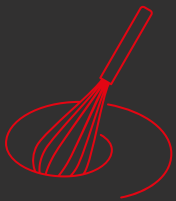
We have several Koenig equipment, make-up, mixers and ovens - we enjoy it. Koenig has a great reputation, great results, great service, great company, so we continue to buy the equipment.

The equipment of Koenig is highly function, very well built, a value of purchase. We developed a very good relationship with Koenig, especially in the area of soft and fermented doughs and this is why it lasted so many years. Koenig has been a huge game-changer for us in how we produce now."

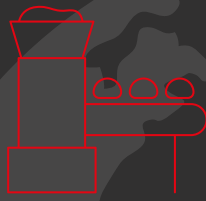
Our many years of experience and our highly qualified employees present you with tailor-made solutions with sophisticated technology for your turnkey projects. We only use outstanding partners for such projects, so that the success of your project is guaranteed.

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.

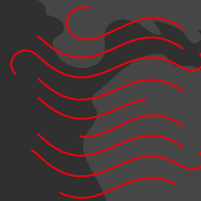
OVERVIEW OF SERVICES



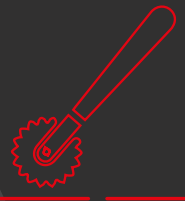
MIXING



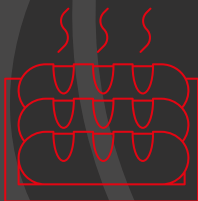
MAKE-UP
LINES



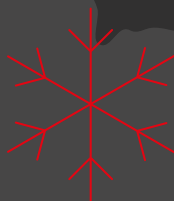
PROOFING
SYSTEMS



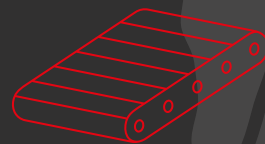
SCORING



BAKING



COOLING &
FREEZING



HANDLING
SYSTEMS

YOUR ADVANTAGES WITH OUR PROJECT SOLUTIONS

Depending on your wishes and needs, Koenig plans your individual project. Whether hamburger buns, rustic breads or donut lines, we have the right solution for you. Koenig designs lines for products in pans or moulds as well as lines for free standing products.

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



RUSTIC PRODUCTS
(Ciabatta, baguette, bread, etc.)



BUNS & ROLLS
(Hamburger, Hot Dog, Kaiser, etc.)



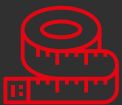
MEDITERRANEAN PRODUCTS
(Pizza, Pita, Pinsa, etc.)



PASTRY
(Croissant, Danish, etc.)



TIN BREAD



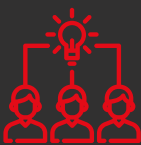
TAILORED SOLUTIONS.

We design your lines exactly according to your needs. Our solutions offer a high degree of customization.



EFFICIENT PRODUCTION.

Automize your production with us and save valuable resources, such as manpower and time and achieve higher and more constant product quality.



HIGHLY EXPERIENCED TEAM WITH YEARS OF KNOWLEDGE OF THE ENTIRE MANUFACTURING PROCESS.

From product development, engineering, project management, construction, assembly, commissioning, service and spare parts inventory.



DESIGNED FOR SIMPLE CLEANING AND MAINTENANCE.

The lines are designed for easy cleaning, comfortable access for maintenance and service works.



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



YOUR SPECIALIST FOR THE PLANNING AND EQUIPMENT OF YOUR ENTIRE PRODUCTION



Mixing

Koenig's product range consists of different twin twist and spiral mixers for various dough types and the matching bowl hoist.



Make-up lines

We provide dough sheeting lines or roll lines for an endless variety of products and with different capacities. For gentle dough handling and high weight accuracy.



Proofing

Gentle proofing systems available such as step, spiral, swing, tray or rack proofer. The proofing systems are completely configurable in different sizes.



Robotics

We feature a high-performance bread scoring system for gentle and precise scoring with intelligent functions for easy operation.



Baking

In the industrial baking segment, Koenig features single-deck and multi-deck ovens as well as the PU Integral plate circulation oven. Depending on the oven type, they are suitable for products on/in boards, pans, moulds, peelboards and for loose products.



Cooling & Freezing

We offer various types of coolers and freezers as step or spiral coolers. They are designed and built to your space requirements and cooling or freezing times.



Handling

We support you with product handling in the complete production process. This ranges from conveying systems up to delidders, depanners up to cleaning systems.

WE ACCOMPANY YOU IN EVERY PHASE OF YOUR PROJECT



Test your recipes and ingredients on our machines in our Demo Center



Advice on dough technology and optimisation options for your production



Conception of the line based on your exact requirements



Project management, contact persons and schedule with milestones



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



Training of your staff for independent operation of the system



Remote maintenance for immediate assistance in case of malfunctions or questions



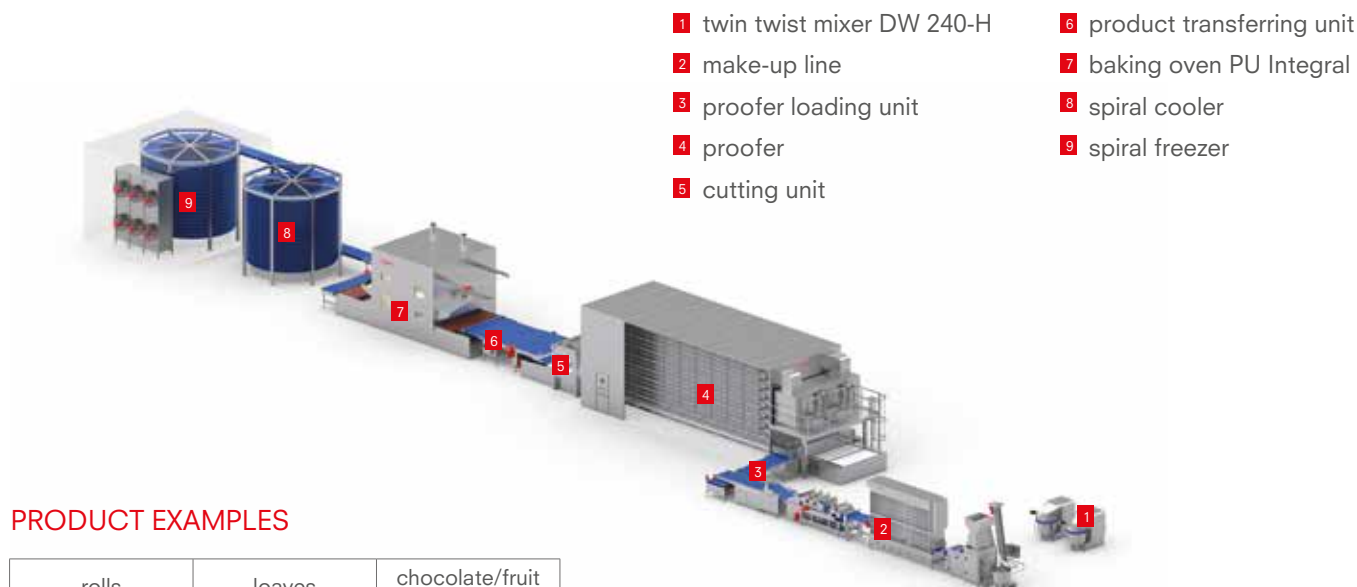
24-hour hotline as well as fast and long-term availability of spare parts



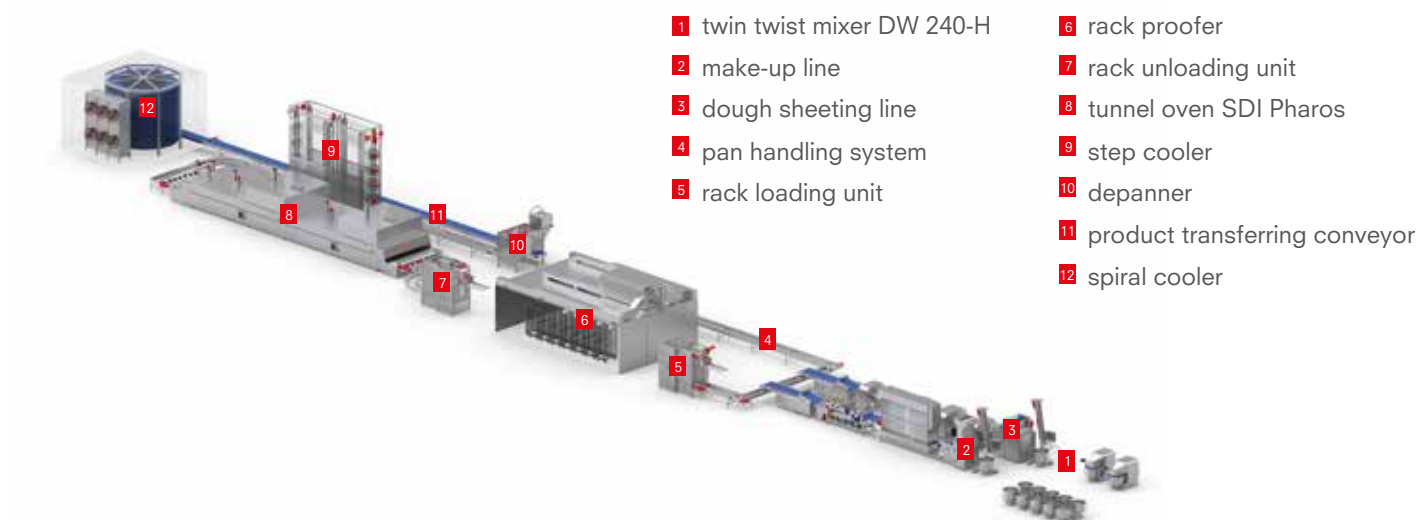
Ongoing support and advice in areas such as product quality or extended product variety

SAMPLE LINES

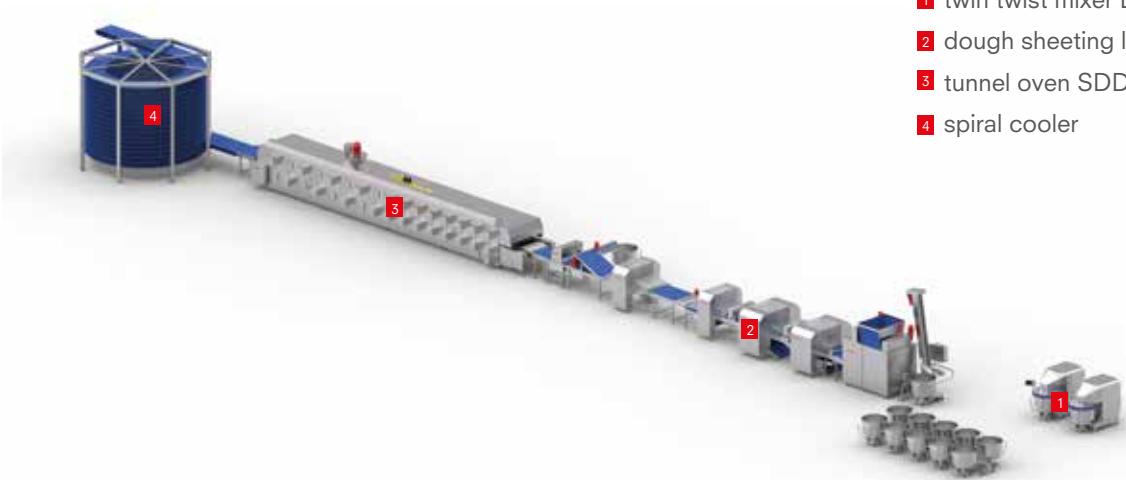
ROLL LINE



MULTIPURPOSE SEMIAUTOMATIC LINE



FLAT BREAD AND PIZZA LINE



- 1 twin twist mixer DW 240-H
- 2 dough sheeting line
- 3 tunnel oven SDD EOS
- 4 spiral cooler

PRODUCT EXAMPLES

pinsa	focaccia	pizza	italian pizza	flat bread	pita bread

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In the download center on our website, you will find all brochures available digitally and for download. This also allows you to do even more for a greener world.



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**KÖNIG**

QR code to product category "Project solutions"

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