

KONIG

THE BAKER'S
CROWN

PU IV INTEGRAL ONE BAKING PLATFORM UNLIMITED PRODUCT VARIETY

Independent baking zones
for maximum flexibility



VARIETY



ROUNDED

E.g. artisan round loaves, country breads, rustic round breads, sourdough loaves.



ROUNDED AND STAMPED

E.g. Kaiser rolls, stamped rolls, decorated rolls, star-pattern rolls...



ROUNDED LONG ROLLED

E.g. pain au lait, finger rolls, hot dog rolls, soft long rolls



ROUNDED AND LONG ROLLED STAMPED

E.g. stamped long rolls, Styrian rolls, Marraqueta rolls, moulded bread rolls...



ROUNDED AND CUT

E.g. scored rolls, cut rolls, crusty rolls, pretzel rolls...



ROUNDED CONVOLUTED

E.g. braided rolls, plaited breads, knot rolls, twisted rolls...



ROUNDED AND LONG ROLLED CUT

E.g. baguettes, demi-baguettes, long rolls with multiple cut...



SWEET / FRUIT PRODUCTS

E.g. raisin rolls, fruit buns, sweet rolls, enriched dough products...

THE BENEFITS AT A GLANCE

RELIABLE PERFORMANCE EVERY DAY

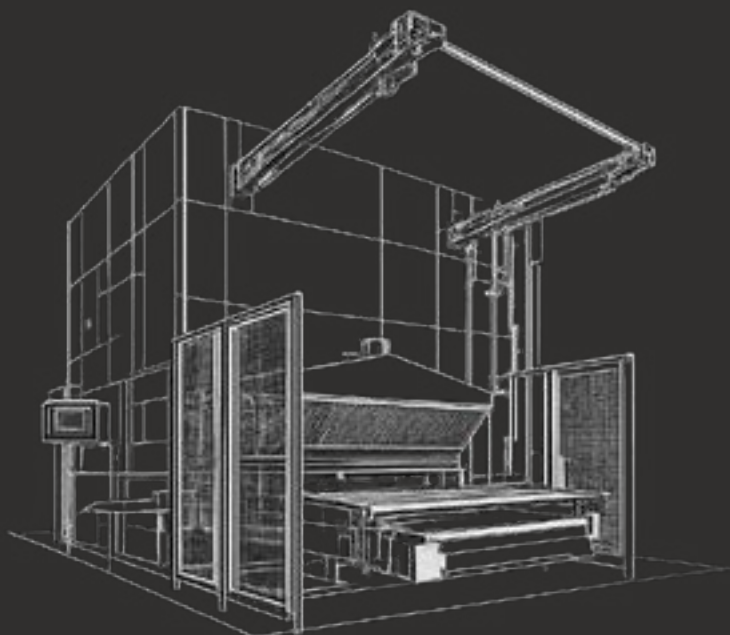
Consistent baking results, stable production processes and high availability ensure dependable operation day after day.

MAXIMUM EFFICIENCY

The compact design, optimized energy consumption and reduced maintenance requirements contribute to lower operating costs and improved productivity.

FUTURE-PROOF INVESTMENT

Flexible and future-ready, the PU IV Integral adapts to changing market demands and supports sustainable business growth.



BUILT TO BAKE BUILT TO PERFORM

PU IV Integral is designed to meet the demands of modern bakeries:
flexible, reliable and efficient.



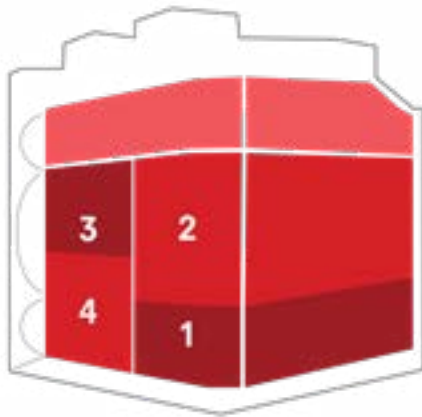
Discover PU IV Integral

Scan the QR code
to watch the video

THE UNIVERSAL BAKING OVEN

The **PU IV Integral** is designed for **par-baked and ready-baked products**. Four independent baking zones enable precise regulation and **control of temperature, humidity, and airflow** throughout the baking process. Its compact design combines a large baking area with a comparatively small footprint and includes an automatic loading and unloading system. A **key advantage** of the PU IV Integral is that its **baking plates remain permanently hot** inside the oven. This **reduces energy consumption** and reheating times while simultaneously ensuring immediate stability of the product base and consistently high product quality.

INDEPENDENT BAKING ZONES



Four independently controlled baking zones provide maximum flexibility and allow baking parameters to be tailored to each product's specific requirements.



TEMPERATURE CONTROL

Precise and independent temperature settings for every zone.



HUMIDITY CONTROL

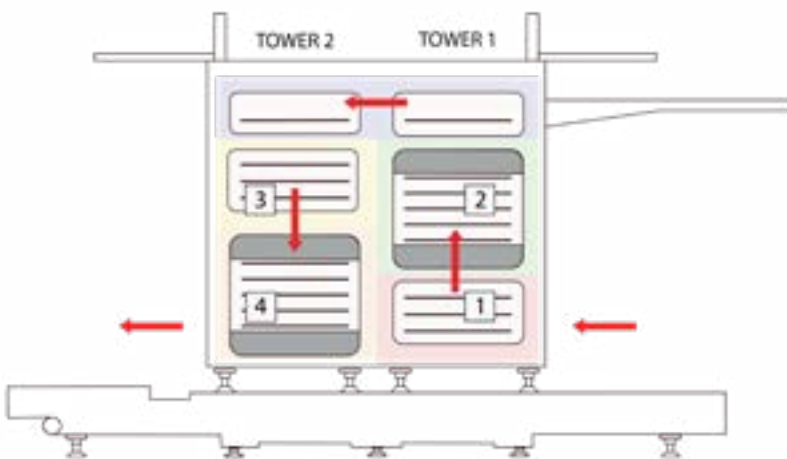
Optimized moisture management for superior product quality.



AIRFLOW CONTROL

Uniform baking conditions and consistent results.

AUTOMATIC LOADING SYSTEM: INCREASED EFFICIENCY AND HIGHER THROUGHPUT



The horizontal transport system enables automatic loading and unloading of the oven via a **transfer belt** or retracting unit. **Two independently operating loading trolleys** allow simultaneous loading and unloading, **reducing idle times** and maximizing oven utilization. An integrated depanning unit ensures smooth product transfer to downstream processes, while **automated pre-spraying** before baking and **post-spraying** after baking are fully integrated into the system, ensuring **consistent product quality** and efficient operation.

Result: higher production capacity, improved efficiency, and lower energy consumption per baked product.



PU IV INTEGRAL

Flexibility is no longer optional. It’s essential.

Modern bakeries are under increasing pressure to expand their product range, maintain consistent quality, control production costs and react quickly to changing market demands.

- GROWING PRODUCT DIVERSITY**
Consumers demand more variety, shorter product lifecycles and greater customization.
- RISING PRODUCTION COSTS**
Increasing energy, labor and raw material costs put pressure on profitability.
- HIGHER QUALITY EXPECTATIONS**
Customers expect consistent quality, appearance and taste, every single time.
- FASTER RESPONSE TIMES**
Bakeries must adapt quickly to new trends, seasonal peaks and changing market need.

PU IV Integral was developed to address these challenges.



WHY CHOOSE THE PU IV INTEGRAL

- High Product Variety with Best Baking Results**
Individual baking zones allow independent control of temperature, humidity, and airflow for optimal baking results across different product types. Permanently heated baking plates ensure immediate heat transfer, excellent product stability and consistently high quality.
- Large Baking Area – Small Footprint**
The compact design requires minimal floor space compared to conventional tunnel or deck ovens, helping to maximize throughput within a limited production area.
- Long-Lasting Reliability**
With no mechanical or moving parts inside the baking chamber, wear and maintenance are minimized. This ensures long service life, high reliability, and consistent performance.
- Reduced Moisture Loss**
Due to the high tightness of the oven, moisture loss can be reduced by up to 1% according to baking simulations.
- Efficient Energy Use**
The optimum baking area-to-surface ratio ensures low heat radiation, combined with adjustable energy input into each baking zone to help reduce total energy consumption.
- Hygienic Design and Easy Maintenance**
Integrated brush cleaning, smooth surfaces, extendible catch trays, and wide-opening maintenance doors ensure easy cleaning and servicing. Full front and rear access, combined with a service-friendly design, reduces maintenance effort and maximizes equipment availability.
- Flexible Baking Plate Options**
Baking plates are available in various thicknesses and executions, including perforated or solid versions. For lye-based baked goods and specialty bread rolls, Teflon-coated baking trays are available in either solid or perforated versions.

MODEL OVERVIEW

Active baking surface	Number of baking plates	Size of baking plates	Minimum cycle time	Baking time	Maximum product height at baking plate height (163 mm / 183 mm)	Required floor space with pre- and post-spraying (L/B)	System height (H)	Required floor space thermo oil with pre- and post-spraying (L/B)	System height thermo oil (H)
104 sqm 110 sqm 117 sqm 124 sqm	32 34 36 38	2500x1300 mm	20 sec	approx. 11.0 min - 32 baking plates approx. 11.5 min - 34 baking plates approx. 12.0 min - 36 baking plates approx. 12.5 min - 38 baking plates	90 mm/110 mm	approx. 9000x5000 mm	approx. 4800 - 5500 mm	approx. 9000x5000 mm	approx. 5200 - 5900 mm
124 sqm 132 sqm 140 sqm 148 sqm	32 34 36 38	3000x1300 mm	20 sec	11.0 min - 32 baking plates 11.5 min - 34 baking plates 12.0 min - 36 baking plates 12.5 min - 38 baking plates	90 mm/110 mm	approx. 9500x5500 mm	approx. 4800 - 5500mm	approx. 9500x5500 mm	approx. 5200 - 5900 mm



YOU CAN RELY ON OUR SERVICE!

For over 60 years, König's experience, expertise, and high level of vertical integration have been synonymous with reliable technology and competent support.

Our customer-oriented service organization ensures short response times and efficient support worldwide.

We are available for you – by phone, online, or directly on site.
Fast, reliable, and as a long-term partner for your bakery business.



During office hours: **+43 316 6901 0**
Outside office hours: **+43 316 6901 739**



KÖNIG

QR code for more information
about the PU IV Integral