



THE BAKER'S  
CROWN



## **CONVOLUTING MACHINE S48**

UNIVERSAL MACHINE FOR THE PRODUCTION  
OF CONVOLUTED PRODUCTS



## PERFORMANCE DATA

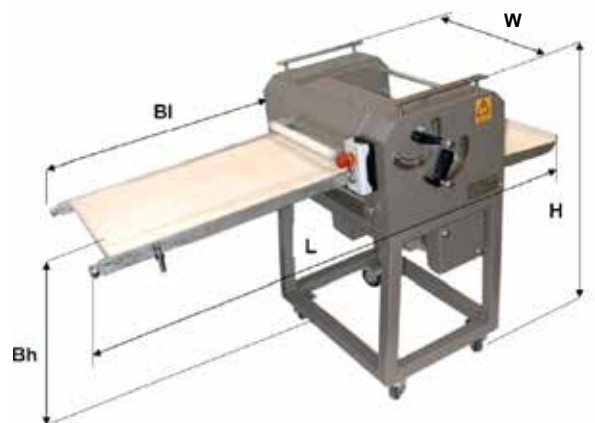
- for the production of convoluted products with a weight range from 42-280g
- maximum hourly capacity of 2,000 to 4,000 pieces, depending on product
- 2-row (42-55g) or 1-row (55-280g) dough infeed
- maximum working width of 400 mm
- useable as standalone machine or in combination with a Koenig dough divider and rounder | bread roll line
- feeding belt available in different lengths (see table with machine types)
- with collecting tray for convoluted products
- whole machine on a mobile frame
- adjustable sheeting rollers and convoluting belts
- electric power supply: 1.1kW
- machine weight: 200kg

## WORKING PRINCIPLE

- 1 The dough pieces are placed manually or by a transfer belt onto the feeding belt of the machine.
- 2 The feeding belt transports the dough pieces to the sheeting unit. The area between the upper and lower sheeting rollers and the height of the sheeting unit can be adjusted by turning the adjusting lever.
- 3 The dough pieces are transported from the sheeting unit to the upper and lower convoluting belt.
- 4 The convoluted dough pieces are discharged onto the foldable collecting tray.

## MAIN DIMENSIONS

	S48 N	S48 S	S48 L	S48 LL
Width (W)	820mm	820mm	820mm	820mm
Length (L)	1000mm	1400mm	1750mm	1950mm
Height (H)	1120mm	1120mm	1120mm	1120mm
Belt height (Bh)	900mm	900mm	900mm	900mm
Belt length (Bl)	215mm	515mm	865mm	1065mm



**KONIG** THE BAKER'S CROWN

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