

# KÖNIG

# ARTISAN SFM EC

CUSTOMER SUCCESS STORY:  
DIEPENBROCK BAKERY



**DIEPENBROCK**  
Ihr Münsterland-Bäcker

THE CHALLENGE. THE SOLUTION. THE RESULT.



## CUSTOMER SUCCESS STORY

„The production of our daily workload of baked goods would no longer be feasible without the **Artisan SFM EC**. What is now possible in 20 minutes with one employee previously took three employees and an hour!“

Daniel Diepenbrock

The background of the lower half of the page features a semi-transparent, wireframe-style image of a large industrial machine, likely a bread-making or baking machine. The machine's internal components, including rollers and a central shaft, are visible. The word "KONIG" is printed in a bold, red, sans-serif font across the middle of the machine's body.

**KONIG**

 Germany

## TRADITION MEETS INNOVATION:

THE DIEPENBROCK BAKERY RELIES ON THE  
**KOENIG ARTISAN SFM EC** FOR ITS BAKED GOODS PRODUCTION.

The Diepenbrock bakery has been a traditional business in the German Münsterland region since 1860 and stands - then as now - for enjoyment. Time-tested craftsmanship combined with natural, regional raw materials, passion and expertise form the basis for high-quality baked goods in what are now eight stores. A high degree of innovative spirit and the striving for continuous improvement and expansion guarantee the success of the Diepenbrock bakery.

**With Koenig as a partner, this succeeds once again**



## THE CHALLENGE

For the managing directors of Diepenbrock, Marc Mundri and Daniel Diepenbrock, consistently high product quality is the most important indicator of customer satisfaction. The well-known shortage of skilled workers is not very conducive to this. Qualified and competent employees are enormously important for every company and contribute significantly to the product quality and subsequently to the company's success. Since it is almost impossible to find skilled workers for the production of high-quality baked goods and long-term absences are becoming more and more common, the lack of skills is to be compensated for with the help of automation processes.

Added to this is the pressure that even traditional bakeries such as Diepenbrock bakery have to produce **larger quantities with consistent quality standards** while at the same time meeting technical demands in order to survive in the market and satisfy increasing customer demand. It is therefore necessary to find a **balance between traditional baker's craft and increasing productivity** in order to continue to be successful and expand the customer base.





## THE SOLUTION

In order to compensate for the lack of skilled workers and long absences, and at the same time to be able to increase production output, Diepenbrock relies on **automation and thus also on the Artisan SFM EC from Koenig Maschinen GmbH.**

With the Artisan SFM EC, Koenig has developed a **high-performance dough belt** system. SFM (stress-free modular) stands for best dough protection, highest product quality, high weight accuracy and maximum product safety. PLC-guided operation, which automatically regulates the parameters dimensions and weights of the products, as well as unrivaled **flexibility with minimal changeover times** are further innovations that have been incorporated in the Artisan SFM EC. The „Easy Clean“ design also allows **full accessibility and minimal cleaning effort.** Whether ciabatta, crispy fresh, rose rolls, grain corners or breads - the system processes soft doughs without residual dough. The modular design also makes it possible to retrofit a forming station, sprinkling station, proofing cabinets, etc. as required. Thus, Koenig offers a solution for Diepenbrock that combines **ease of cleaning, flexibility and a high product variety.**

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## THE RESULT

Previously manually pressed, weighed and dipped baked goods are produced automatically thanks to the Artisan SFM EC. This not only saves time, but also shows a strong reduction in raw ingredients and grit:

**„With the help of the Artisan SFM EC, we have been able to save almost half of the raw ingredients, such as dust flour and grit. The long kettle cooking process has also reduced the addition of yeast by up to 40%,“**

reports Managing Director Daniel Diepenbrock. Cleaning after the end of production also plays a major role: the open design of the machine enables thorough and rapid cleaning. Other factors that contributed significantly to the selection are the energy and water savings as well as the space-saving design. The traditional company from Münster does not regret the decision to make an investment of this size:

**„We had been looking for a bread line for a long time and Koenig convinced us because the Artisan SFM EC is simply the best!“**

says Daniel Diepenbrock.

Nothing stands in the way of a successful future between the Diepenbrock and Koenig, as the next purchase has already been made.





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# **KÖNIG**

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