

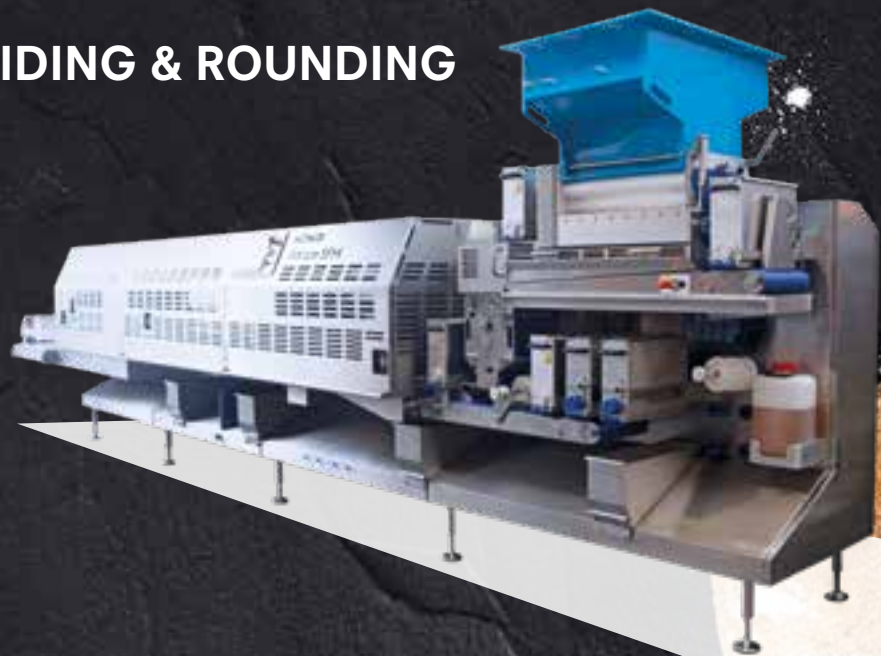
KONIG

THE BAKER'S
CROWN

ARTISAN SFM EC

THE DOUGH SHEETING LINE IN
„EASY CLEAN“ DESIGN
FOR LARGE- AND
FINE-PORE DOUGHS

DIVIDING & ROUNDING



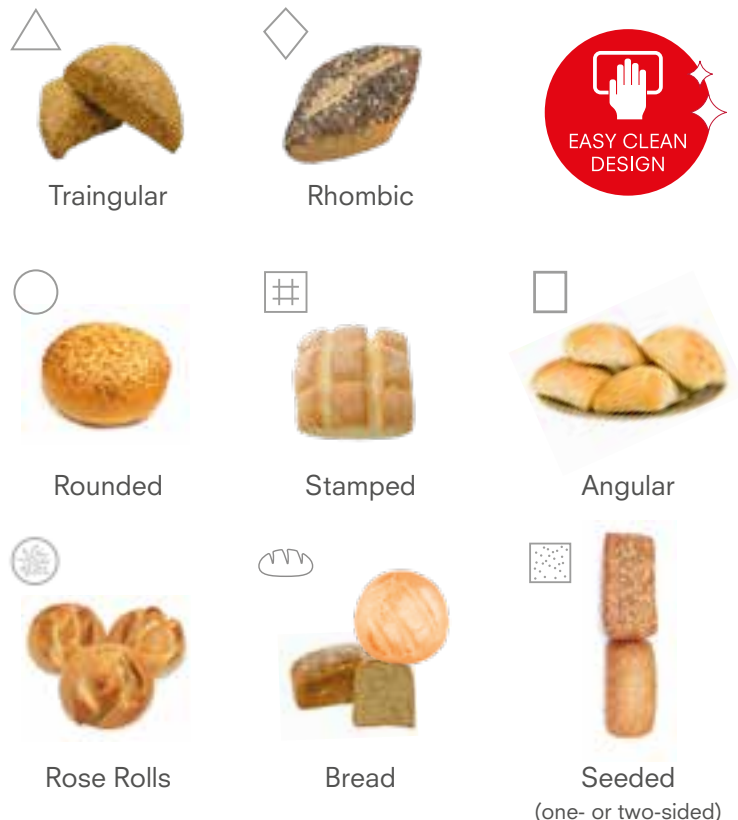
MAIN FEATURES

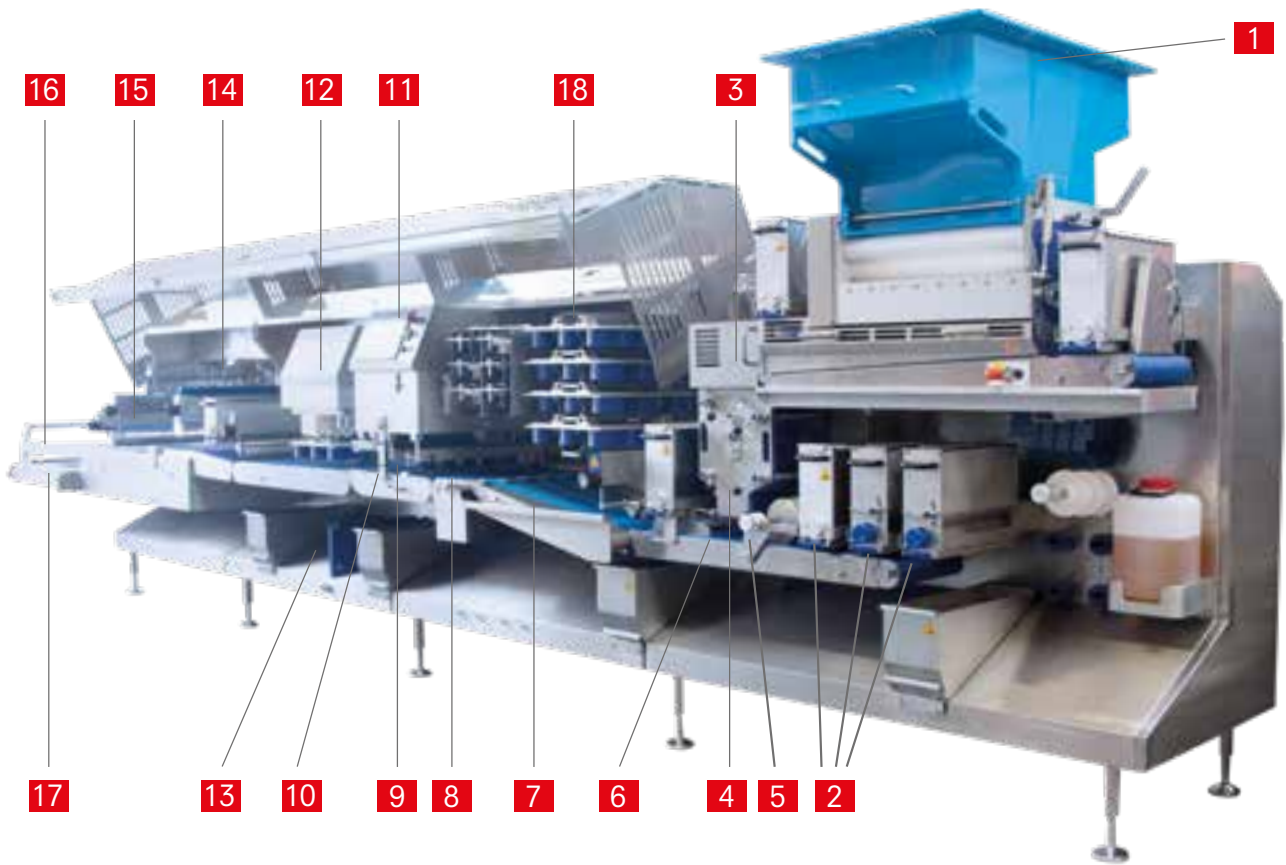
With the Artisan SFM EC, we have developed a dough sheeting line for medium-sized bakeries, which offers full accessibility and minimal cleaning effort with the „**Easy Clean**“ design. Whether ciabatta, German rose rolls or rust square buns – the Artisan SFM EC can process both soft-pore and large-pore doughs without any residual dough. Thus, we offer a solution for your bakery that combines multifunctionality, combination variety, ease of cleaning and a high roll variety.

- dough throughput of 400 to 1,200kg per hour
- performance with angular rolls: 16,200 pieces/hour at 6-row operation (45 strokes/min.)
- performance with rounded rolls: 11,800 pieces/hour at 6-row operation (33 strokes/min.)
- forming of dough sheet without residual dough, thus dough is usable to 100% – other systems often have residual dough of up to 15%
- gentle processing of fine- and large-pore doughs by means of easily exchangeable forming rolls with different surfaces depending on dough yield and dough resting time
- modular system: Modules such as forming station, proofer and seeding unit available and can be retrofitted at any time
- integrated weighing system for weight-accurate production
- new kind of dough sheet forming for gentle dough handling:
 - preformer with 3-roll satellite, counter-roller and scraper for gentle preforming of the dough sheet
 - a calibration unit ensures a homogenous dough sheet, reduction of machine length and thus reduced footprint
 - for a more even dough sheet and improved weight accuracy, especially for doughs with longer bowl resting time
- row flexible rounding unit for gentle rounding and high weight bandwidth: rounding unit can be easily equipped with different exchangeable tools depending on the weight of the dough piece. The rounding pressure can be regulated individually with a dough piece bandwidth of 45 to 160g.
- a greasing device for German rose rolls extends the product variety
- exchangeable cutting rollers for different dough sheet rows
- intuitive control by PLC control and 14 inch touch panel with pictograms

PRODUCT RANGE

- the plant processes doughs with a dough yield of 160 to 180 and more - from grain corners to ciabatta
- high product variety due to easily exchangeable cutting and punching tools (triangular and square products, heart, donut, etc.) with adjustable cutting and embossing depths
- guillotine with swivel knife for open and closed cut
- expansion of the production of round products with cup rounding station
- production of rose buns by greasing facility possible
- weighing out breads in the weight range from 160 to 1,400g
- various sprinkling options directly in the plant
- modern control system offers an optional interface for data exchange with higher-level systems





OVERVIEW ARTISAN SFM EC

- | | |
|--|---|
| 1 Dough hopper 160L | 11 Control for up to 99 programs |
| 2 Flour boxes (seeding boxes optional) | 12 Rounding unit (optional) |
| 3 Preformer with 3-roll satellite | 13 Greasing unit (optional) |
| 4 Dough sheet former | 14 Multifunctional cutting unit with cutting heads (optional) |
| 5 Longitudinal cutting | 15 Turning device (optional) |
| 6 Discharge belt | 16 Retracting unit |
| 7 Spreading finger belt | 17 Retracting drawer with autom. feeding and discharge (optional) |
| 8 Weighing unit | 18 Storage for rounding & stamping tools |
| 9 Stamping station (optional) | |
| 10 Guillotine | |

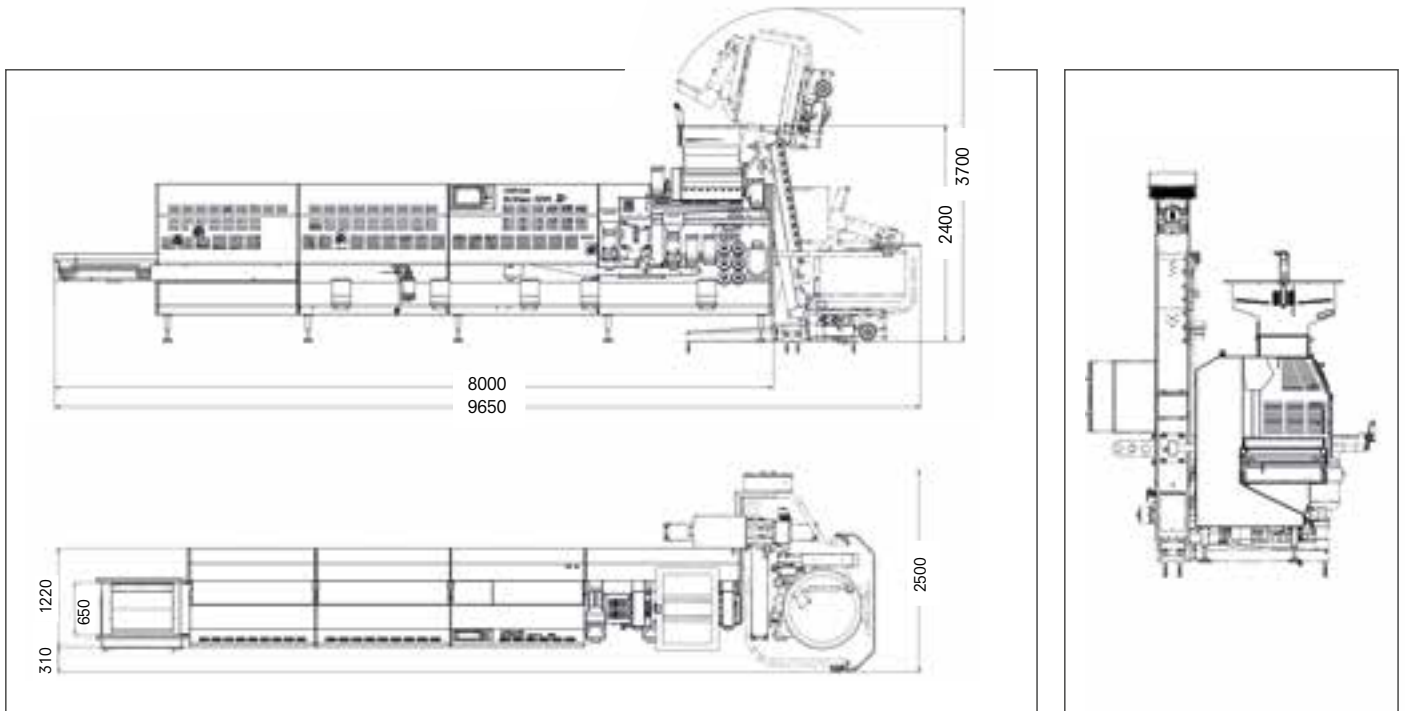
INNOVATIVE DOUGH SHEET FORMING

Processing of various doughs with adjustable and easily changable forming rollers

- gentle system of dough sheet production with hopper, feeding belt, preformer with 3-roll satellite and dough sheet former
- forming rollers with separate drives for exact adjustment to your doughs
- for an absolutely homogeneous dough sheet from the beginning
- optimized weight accuracy, especially for doughs with high dough yield and long bowl resting time



MAIN DIMENSIONS



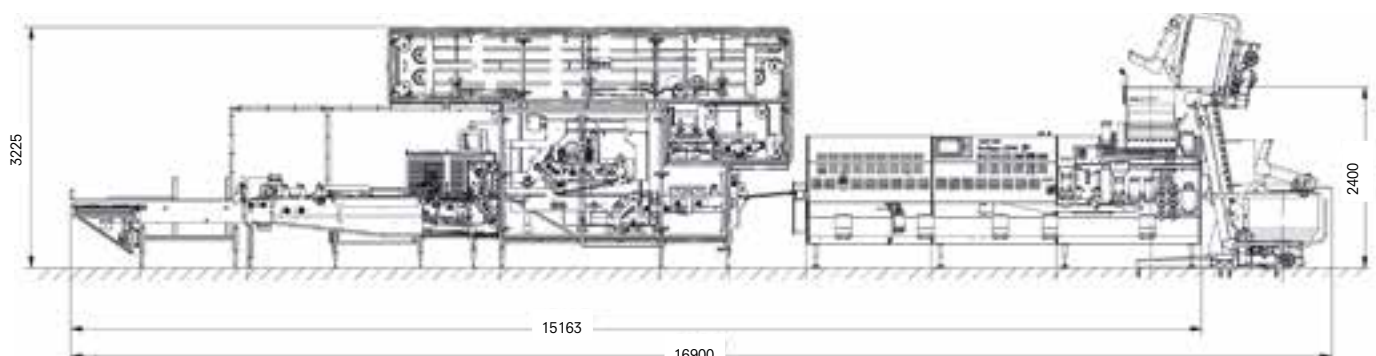
FOR ENLARGED VARIETY – COMBINATION WITH COMBILINE PLUS EC

for extended product variety, the combination of an Artisan SFM EC with the Combiline plus EC roll line is possible

“plus” pre-proofer with 33 strokes / min and 320 fillable swings (with a proofing time of 9.7 min)

line in „Easy Clean Design” – new frame design for optimized hygiene and accessibility:

- all around sloping surfaces in 45 ° angle
- large door elements for easy accessibility
- all conveyor belts are easy to clean for cleaning





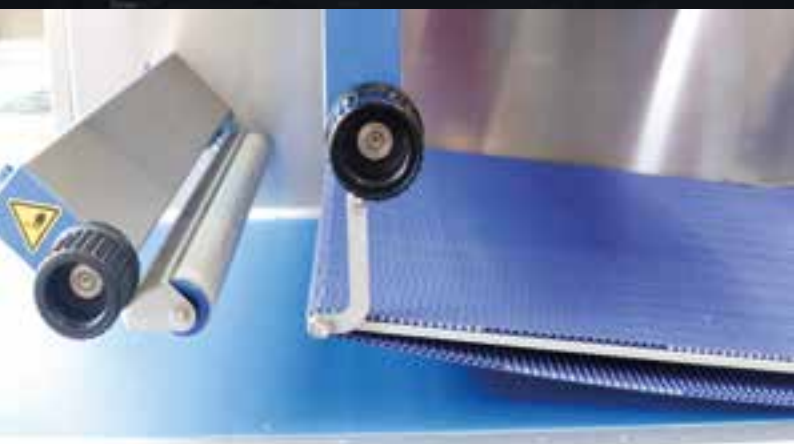
EXTENSIONS

Adapt your line perfectly to your bakery.

- | dough hopper for 240 Liter capacity
- | "Inline" seeding for angular and rounded products: Spraying unit and plug-in seeding boxes for seeding directly in the line
- | stamping station with various tools (triangular, angular, heart or donut shape, etc.)
- | row-flexible cup circular knitting station BRW and BRW+ for gentle knitting and a wide weight range: The circular knitting station can be easily equipped with different interchangeable knitting tools depending on the dough piece weight. The knitting pressure can be individually controlled with a weight band width of 45 to 240g with BRW or 45 to 600g with BRW+. Depending on the dough piece weight, the circular knitting station has a capacity of up to 40 strokes/min.
- | greasing device for German rose rolls extends the product variety
- | multifunctional cutting unit for fine decorative cuts: due to the flexible design of the cutting head, different cutting patterns are possible, e.g. single, double or triple, straight, oblique or cross cuts
- | turning device for gently turning the dough pieces – thus optimal retracting of dough pieces on the proofing carrier with face down
- | pull-off drawer with automatic pull-in & pull-out for convenient removal of the proofing trays, optionally also for one- and two-man operation from both sides.
- | additional sprinkling unit for one-sided or two-sided sprinkling prior to loading (e.g. for sprinkling round products)

▼ turning device for gently turning of dough pieces

▼ row flexible rounding station for gentle rounding and high weight bandwidth



EASY CLEAN DESIGN FOR EASY CLEANING AND MAINTENANCE



- entire line is in „Easy Clean“ design for optimal cleaning and accessibility
- continuously frameless operating side with easy-to-fold safety claps for full access to all belts and modules
- belts can be easily relaxed and removed
- mechanical drive components are completely encapsulated from the dough area



▲ Hopper can be easily folded to the side



▲ Weighing cells easily extractable



▲ Stamping station with easily changeable cutting and stamping tools



▲ Tools of rounding station can be exchanged, rounding cups are demountable



▲ Forming rollers easily extractable and adjustable for dough sheet forming



▲ Sloping surfaces and great clearance height



▲ Flour and seeding boxes changeable with easy plug-in



▲ Scraper for cleaning of retracting belt



▲ Easy access to hopper rollers by removable side shield



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Every investment you make today improves your prospects for even more success tomorrow. The prerequisite for this, however, is the certainty that the capital has been used correctly. Koenig offers you the opportunity to play it safe beforehand.

Put Koenig machines to the test in our customer demonstration centre.

Visit us in our customer demonstration centre in Graz. With your recipes and raw materials, we filter out the optimum together. Until you are satisfied. If necessary, we readjust our units and start again. So that you can offer your customers what they want. Test future successes before you invest. Under real conditions and with your ingredients. Our demonstration centre makes it possible.

Make your appointment today.





SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and system is tested with dough and run in before it leaves Koenig's premises. Our technicians have profound education and years of experience in bakery technology. They assemble the equipment at Koenig and then commission it at your site. And should a problem ever arise, our spare parts and service department is at your disposal. Day and night. Worldwide.



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QR code for more information about
the Artisan SFM EC