

KONIG

THE BAKER'S
CROWN

MULTIPURPOSE LINE

THE MODULAR LINE FOR A LARGE VARIETY
OF BREAD AND BUNS
TAILORED TO YOUR PRODUCTION SCALE



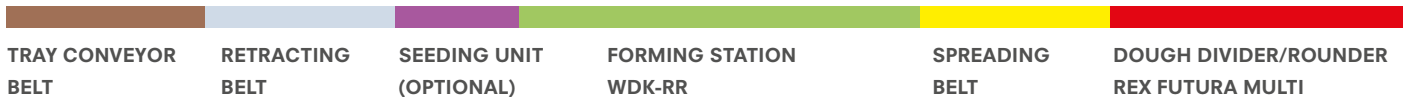
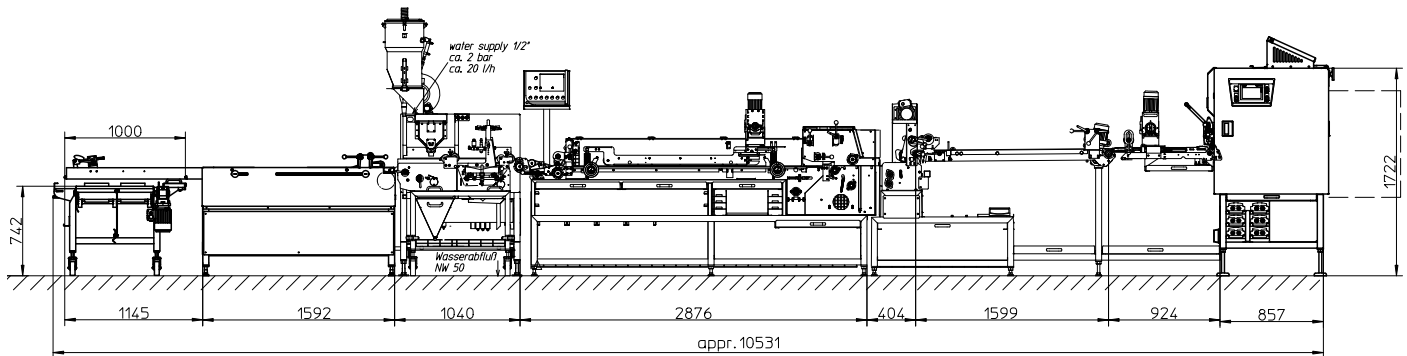
SEMI-INDUSTRIAL MULTIPURPOSE LINE

With the Koenig Multipurpose line, we offer a uniquely modular line for a high versatility of products. Not only Hamburger and Hot Dog Buns, but also tin bread, Rusk bread and Pav can be produced on this line.

Highly modular and for every business – the multipurpose line is available in semi-industrial and industrial execution.

You define your product requirements and we will find the technical solution. Due to this orientation on worldwide customer requirements for the past 50 years, ongoing innovations and highly skilled employees, Koenig has developed into the world leader in the manufacture of bread roll lines.

SAMPLE CONFIGURATION OF SEMI-INDUSTRIAL MULTIPURPOSE LINE



for automated transport of trays to the setting unit
manual feeding of the trays on one side of the line and manual take off after panning on the other side of the line

guarantees a precise and automatic setting of the formed dough pieces on baking trays, filet trays or peel boards

automatic return of remaining seeds ensures no loss of seeds
processing of different types of topping (e.g. poppy seed, pumpkin seed)

for forming longrolled and flattened products e.g. Hamburger and Hot Dog buns
also for forming convoluted or convoluted longrolled products, e.g. tin bread
movable calibrating roller with space closure for small dough pieces

The dough pieces are released from the discharge belt and placed on the spreading belt

The dividing and rounding machine Rex Futura Multi operates according to the "Rex Principle" – with the most gentle dough processing and high weight accuracy at a wide weight range




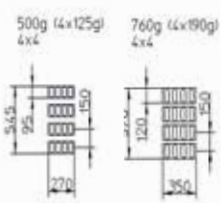

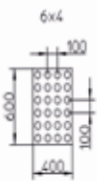
PERFORMANCE FEATURES




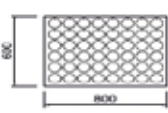
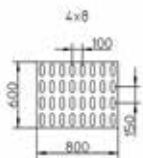
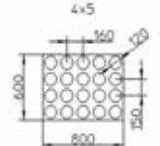
- hourly capacity of up to 12,000 pieces at 6-row operation (25 strokes/min)
- working widths: 600 or 800mm
- dough divider and rounder Rex Futura Multi with weight range of 12 to 245g (up to 600g only for divided products)

WEIGHT RANGES REX FUTURA MULTI

weight ranges (depending on dough)	number of rows	hourly capacity	
12-16g	8	12000	
15-19g	8	12000	
17-33g	8	12000	
17-33g	3/4/5/6	4500/6000/7500/9000	
20-47g	3/4/5/6	4500/6000/7500/9000	
22-55g	3/4/5/6	4500/6000/7500/9000	
25-65g	3/4/5/6	4500/6000/7500/9000	
35-80g	3/4/5/6	4500/6000/7500/9000	
50-105g	3/4/5/6	4500/6000/7500/9000	
52-110g	3/4/5/6	4500/6000/7500/9000	
55-125g	3/4/5	4500/6000/7500	
60-130g	3/4/5	4500/6000/7500	rounded
65-160g	3/4/5	4500/6000/7500	all weight ranges can be combined with changeable dividing ledges in combination with a spreading finger belt
95-165g	3/4/5	4500/6000/7500	
100-170g	3/4/5	4500/6000/7500	
95-165g	3/4	3600/4800	
100-210g	3/4	3600/4800	
140-245g	3/4	3600/4800	
200-300g	3	4500	
200-400g	2	3000	
300-600g	1	1500	not rounded

PRODUCT VARIETY

Tin bread	Rusk bread	Pav
500g or 760g	480g	15-55g
		
		

Chocolate/ Fruit Brioche	Hot Dog	Hamburger
45g	60g	110g
		
		

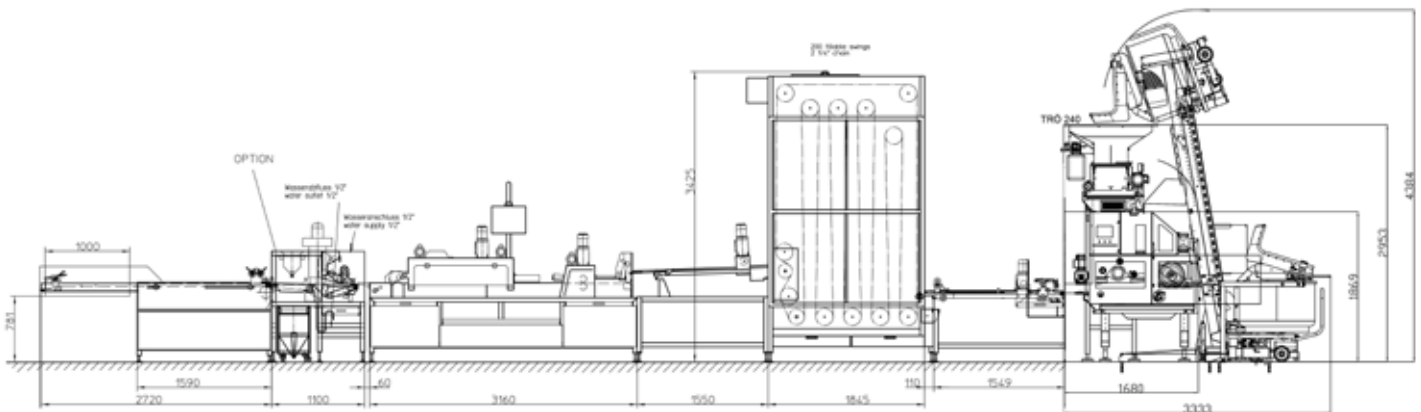
INDUSTRIAL MULTIPURPOSE LINE

The industrial version of the Koenig multipurpose line features higher performance at the same high product quality. From dough dividing up to retracting, the entire line is dedicated to increased strokes per minute in a stable design. This enables a capacity of up to 36,000 pieces per hour, depending on dough divider and rounder. Aside from the make-up line, Koenig also offers subsequent modules, such as tray proofer and tunnel oven for your automated, low-maintenance and centrally controlled production line from one supplier.

PERFORMANCE FEATURES

- I-Rex Compact EC dough divider and rounder: hourly capacity of up to 14,400 pieces at 6-row operation available with a weight range of 30-200g
- Industrie Rex AW dough divider and rounder: hourly capacity of up to 36,000 pieces at 10-row operation available with a weight range of 22-200g
- working widths: 800, 1,000 and 1,200mm

SAMPLE CONFIGURATION OF INDUSTRIAL MULTIPURPOSE LINE



RETRACTING BELT	SEEDING UNIT (OPTIONAL)	FORMING STATION WDK-RR WITH CONTINUOUS DISCHARGE BELT	RESTING PROOFER	SPREADING BELT	DOUGH DIVIDER/ROUNDER INDUSTRIE REX AW, INDUSTRIE REX OR I-REX COMPACT EC
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- the retracting belt in industrial type ABI guarantees a precise and automatic setting of the formed dough pieces on baking trays, filet trays or peel boards
 - automatic return of remaining seeds ensures no loss of seeds
 - processing of different types of topping (e.g. poppy seed, pumpkin seed)
 - for forming longrolled and flattened products e.g. Hamburger and Hot Dog buns
 - also for forming convoluted or convoluted longrolled products, e.g. tin bread
 - movable calibrating roller with space closure for small dough pieces
 - double setting roller
 - movable timing roller
- The line is provided with a resting proofer with 200 fillable swings. It is available with adjustable climate (temperature, humidity) as an option
- The dough pieces are released from the discharge belt and placed on the spreading belt.
- Depending on your requested capacity, weight range and space requirements, we will define your ideal dough divider and rounder with you.




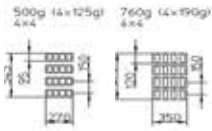

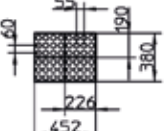
WEIGHT RANGES I-REX COMPACT EC




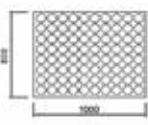
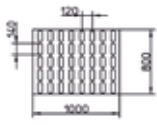
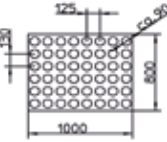
weight ranges (depending on dough)	Arrangement of rows	max. hourly capacity	strokes/min
30-100g	(4)/(5)/6	9600/12000/14400	40
45-135g	(3)/(4)/5	7200/9600/12000	40
60-150g	(3)/4	7200/9600	40
90-180g	(3)/4	7200/9600	40
130-200g	(3)/4	7200/9600	40

WEIGHT RANGES INDUSTRIE-REX III AW / AW-H

weight ranges (depending on dough)	Arrangement of rows	max. hourly capacity	Stroke rate / minute
85-150g	(4)\(5)\6	14400/18000/21600	60
130-200g	(4)\(5)\6	14400/18000/21600	60
22-60g	(6)\(7)\8	21600/25200/28800	60
30-70g	(6)\(7)\8	21600/25200/28800	60
55-100g	(6)\(7)\8	21600/25200/28800	60
70-130g	(6)\(7)\8	21600/25200/28800	60
85-150g	(6)\(7)\8	21600/25200/28800	60
22-60g	9	32400	60
70-130g	9	32400	60
22-60g	(8)\(9)\10	28800/32400/36000	60
55-100g	(8)\(9)\10	28800/32400/36000	60

PRODUCT VARIETY

Tin bread	Rusk bread	Pav
500g or 760g	480g	15-55g
		
 <p>500g (4x125g) 4x4 760g (4x190g) 4x4</p>	 <p>550</p>	 <p>55 190 380 226 452 60</p>

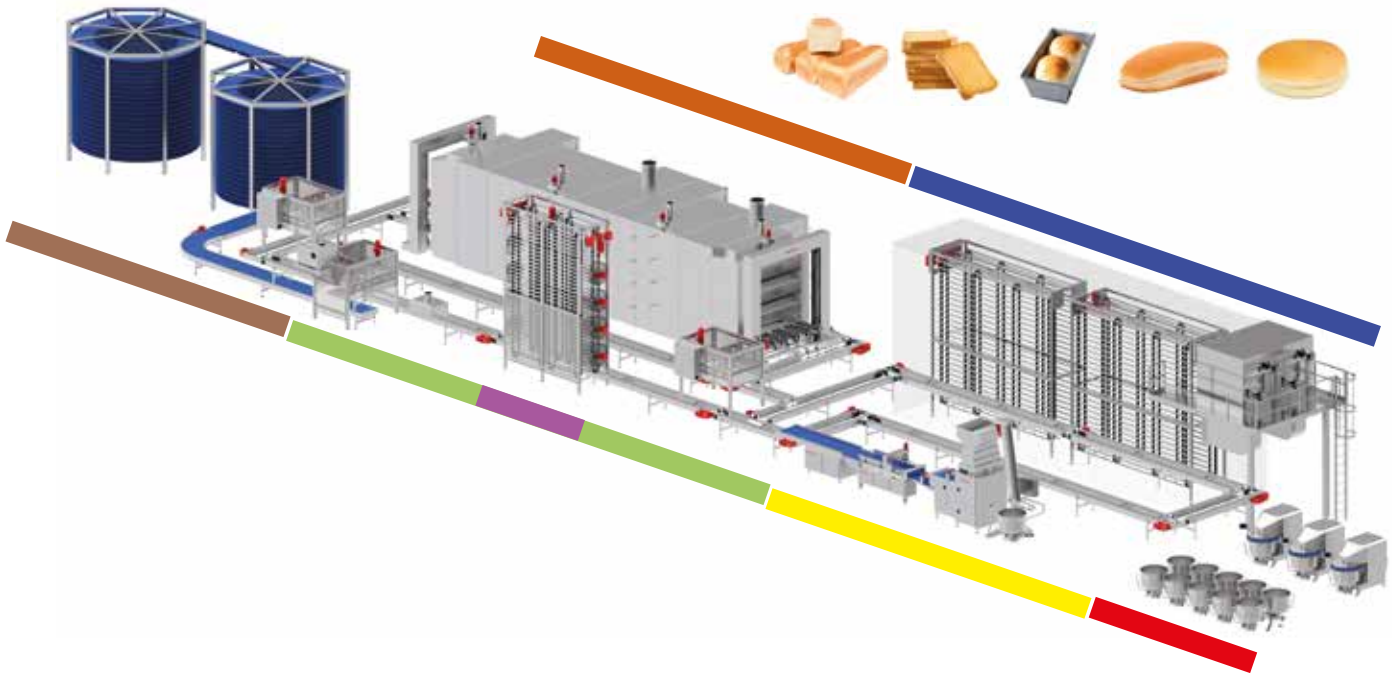
Chocolate/ Fruit Brioche	Hot Dog	Hamburger
45g	60g	110g
		
 <p>1000</p>	 <p>120 800 1000 1400</p>	 <p>125 800 1000 1300 60 90</p>

TURN-KEY MULTIPURPOSE LINE

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.

SAMPLE CONFIGURATION OF TURN-KEY INDUSTRIAL MULTIPURPOSE LINE FOR PRODUCTS IN PANS/MOULDS



TWIN TWIST MIXER DW 240-H

The twin twist mixer from Koenig ensures to lay the groundwork for top product quality already during dough production. The consistent implementation of the hygienic design "H" in the Koenig product portfolio has also been applied to the twin twist mixer with a dough capacity of up to 240kg.



INDUSTRIAL MULTIPURPOSE LINE

Due to the modular system, possible combinations are virtually unlimited with Koenig:

- monoline for top hourly capacity or multifunctional line for the greatest possible product diversity
- modular system for the configuration of the line according to your needs



PAN/LID HANDLING SYSTEM

The lid handling system transfers the lids coming from the delidder to the lidded.



STEP PROOFER

The step proofer is a modular unit providing a gentle and uniform treatment of the product on pans or moulds. Its compact design, hygienic construction and high quality components assure the best efficiency and production flexibility in a reduced footprint.



The proofer is fully enclosed by thermo-insulated panels, yet all mechanical components are easily accessible for maintenance purposes.

MULTIDECK OVEN MDI STRATOS

The indirectly heated multi-deck tunnel oven MDI Stratos is an extraordinary combination of compact design, modularity, power and control.



The heat transfer to the product takes place mainly by radiation, but also by contact and natural convection. The decks are totally independent, also allowing the management of different production rates and/or different products to be baked simultaneously.

STEP COOLER

The step cooler takes advantage of the same mechanical design and the same hygienic construction of the step proofer and is used for the correct cooling process of the empty pans or moulds by forced ambient air blown by a series of fans.



Inside the cooler, the pans or moulds move with a chain lifting system and a horizontal positioning system.

SPIRAL COOLER

The spiral cooler is an endless conveyor belt system providing natural and uniform cooling for the products before the following process, whether it is slicing, freezing or packaging.



This cooler, besides combining high capacity and small footprint, also stands for its high flexibility, thanks to the simple adjustment of the product permanence time inside the unit.

WE ACCOMPANY YOU IN EVERY PHASE OF YOUR PROJECT



Test your recipes and ingredients on our machines in our customer demonstration centre



Advice on dough technology and optimization options for your production



Conception of the system based on your exact requirements



Project management, contact persons and schedule with milestones



Installation & commissioning of the system by well-trained and experienced König 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



SERVICES AND 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.



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

Outside office hours: **+43 316 6901 739 1 (mechanical)**

+43 316 6901 739 2 (electrical)



KONIG

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