

KONIG

THE BAKER'S
CROWN

TUNNEL OVENS
INDUSTRIAL BAKING SYSTEMS
FOR A WIDE PRODUCT RANGE



SDD EOS



MDI STRATOS



SDD EOS

The directly fired single deck tunnel oven SDD EOS has been custom designed and realized for baking flat bread and typical pizza to perfection. Baking is realized by means of a series of infrared radiant gas burners installed on top and underneath the oven conveyor. The heat transfer to the product takes place mainly by IR radiation, but also by contact and natural convection. This oven can reach incomparably high temperatures (500°C), yet it can also be widely modulated down to 150° C for baking any type of rustic product.

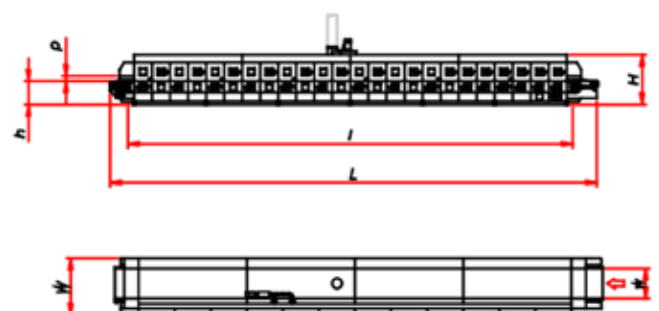
DHM SYSTEM

The baking process control is realized by **DHM (Direct Heating Management)**, Koenig's high efficiency thermo-regulation system.



PERFORMANCE FEATURES

- for baking loose products or in pans
- standard nominal conveyor widths: 900-1.700 mm*
- available conveyor width: up to 2.400 mm*
- baking surface up to 67 sqm
- baking temperatures from 150°C to 500°C
- baking chamber divided in up to 1 zone every 1500 mm with dedicated burners for independent temperature setting
- gas burners with a high modulation ratio
- independent control of top and bottom heat of each zone
- adjustable forced steam/fumes extraction
- possibility to install a baking conveyor high precision pre-heating section
- low heat losses thanks to the efficient insulation
- inspection doors can be installed along baking chamber
- baking conveyor with stone plates (SDD-SP), metal plates (SDD-MP), wire-mesh (SDD-WM) or metal slats (SDD-MS)
- possibility to have conveyor and baking chamber cleaning systems
- possibility to install a steamer at infeed
- possibility to install turbulences inside the baking chamber
- modular construction
- stainless steel hygienic design



Also available with electric heating

SDD EOS*											
baking surface (sqm)		nominal dimensions (mm)					overall dimensions (mm)			installed power	
min	max	w	l min	l max	h	p	W	L	H	kW/sqm	Mcal/h sqm
1,8	36	900	2.000	39.500	950	200	1.990	l + 1.750 ÷ 2.800	2.020	19 ÷ 80	16 ÷ 70
2,2	43	1.100	2.000	39.500			2.190				
2,6	51	1.300	2.000	39.500			2.390				
3,0	59	1.500	2.000	39.500			2.590				
3,4	67	1.700	2.000	39.500			2.790				

* Our technical department is open to analyze ovens with characteristics outside the declared ranges. Indicative values, to be checked depending on oven characteristic.

OPTIONS SDD EOS:

The single deck direct tunnel oven SDD EOS can also be provided in compact version as SDD MINI. (nominal width= 800 mm; length= 2000 to 5000 mm)

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.

ADVANCED POWER SYSTEM PWR

The advanced power system PWR (Power Where/When Required), Koenig's advanced power distribution and thermoregulation method, allows a careful control of calorie intake onto the product and of the baking environment in each zone of the oven, also ensuring the maximum energy efficiency.

FORCED AIR JET SYSTEM

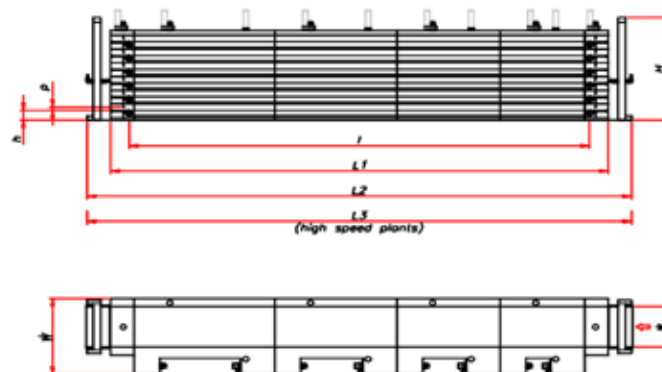
MDI STRATOS can additionally be equipped with Koenig's system FAJ (Forced Air Jet), in case of products requiring a local mixed radiant/convection baking.



MDI STRATOS with 1 deck



MDI STRATOS with 4 deck



PERFORMANCE FEATURES

- for baking loose products, in pans or moulds
- standard nominal conveyor widths: 2.500 mm*
- available conveyor width: up to 3.300 mm*
- baking surface up to 500 sqm
- baking temperatures from 100°C to 300°C
- up to 6 decks
- baking chamber of each deck divided in up to 4 zones with dedicated burners for independent temperature setting
- gas or oil burners with a high modulation ratio
- independent control of top and bottom heat of each zone by means of dedicated damper
- fine tuning of lateral heat distribution in each zone by means of micro-dampers controlling flow of each radiant section
- forced steam extraction with adjustable damper for each zone
- possibility to install a baking conveyor pre-heating section
- possibility to have a steaming dedicated zone at infeed, with independent temperature setting
- no influence between the decks (fully enclosed)
- low heat losses thanks to the compact design, to the conveyors running inside the baking chambers and to the efficient insulation
- inspection doors can be installed along the baking chamber
- baking conveyor with stone plates (MDI-SP), metal plates (MDI-MP), wire-mesh (MDI-WM) or metal slats (MDI-MS)
- possibility to have conveyor cleaning system
- possibility to have baking chamber cleaning system
- possibility to operate with different feeding / discharge lines
- high speed elevators for loading and unloading
- modular construction and small footprint
- stainless steel hygienic design



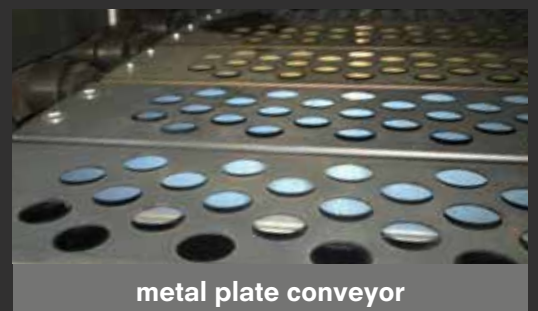
Also available with electric heating

THE MDI STRATOS GROWS ACCORDING TO YOUR DEMAND:

The oven offers extreme flexibility in terms of scalability. Starting from 1 deck, the oven can be easily made higher and/or longer at any time, by adding decks and/or modules, so as to perfectly suit the needs and the development plans of both small artisan bakeries and large industries.



stone plate conveyor



metal plate conveyor



wire mesh conveyor



metal slats conveyor



MDI STRATOS*																
decks (no.)	zones (no.)	baking surface (sqm)		nominal dimensions (mm)					overl dimensions (mm)					reference installed power		
		min	max	w	l min	l max	h	p	W	L1	L2 max	L3 max	H	kW	Mcal/h	
1	1	13	21	2.500	5.000	8.500	600	200	4.800	l + 2.000	l + 5.000	l + 7.500	1.300	110÷200	95÷170	
	2	25	43		10.000	17.000								220÷400	190÷340	
	3	38	64		15.000	25.500								330÷600	280÷520	
	4	50	85		20.000	34.000								440÷800	380÷690	
2	1	25	43		5.000	8.500							220÷400	190÷340		
	2	50	85		10.000	17.000							440÷800	380÷690		
	3	75	128		15.000	25.500							660÷1200	570÷1030		
	4	100	170		20.000	34.000							880÷1600	760÷1380		
3	1	38	64		5.000	8.500							330÷600	280÷520		
	2	75	128		10.000	17.000							660÷1200	570÷1030		
	3	113	191		15.000	25.500							990÷1800	850÷1550		
	4	150	255		20.000	34.000							1320÷2400	1140÷2060		
4	1	50	85		5.000	8.500							440÷800	380÷690		
	2	100	170		10.000	17.000							880÷1600	760÷1380		
	3	150	255		15.000	25.500							1320÷2400	1140÷2060		
	4	200	340		20.000	34.000							1760÷3200	1510÷2750		
5	1	63	106		5.000	8.500							550÷1000	470÷860		
	2	125	213		10.000	17.000							1100÷2000	950÷1720		
	3	188	319		15.000	25.500							1650÷3000	1420÷2580		
	4	250	425		20.000	34.000							2200÷4000	1890÷3440		
6	1	75	128	5.000	8.500	660÷1200	570÷1030									
	2	150	255	10.000	17.000	1320÷2400	1140÷2060									
	3	225	383	15.000	25.500	1980÷3600	1700÷3100									
	4	300	510	20.000	34.000	2640÷4800	2270÷4130									

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SDI PHAROS

The indirectly fired single-deck tunnel oven SDI PHAROS takes advantage of the same technology developed for the MDI STRATOS oven, yet with variable working widths available and burners in tower configuration.



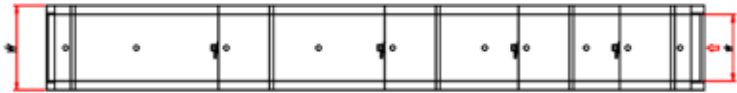
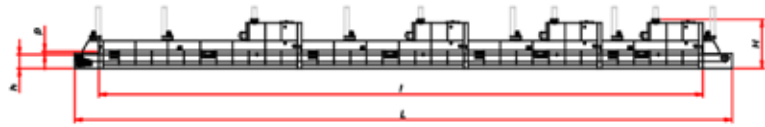
In this oven, the **FAJ (Forced Air Jet)** system can be applied in an even more substantial way, to achieve a combined radiant and convection baking process. It is also possible to set the direction of the air flow top-to-bottom or bottom- to-top.

ADDITIONAL PERFORMANCE FEATURES COMPARED TO MDI STRATOS



Also available with electric heating










- standard nominal conveyor widths: 1.900 to 4.100 mm*
- available conveyor width: up to 4.900 mm*
- baking surface up to 300 sqm at temperatures from 100 to 300°C
- The baking process is possible directly on the belt or in the baking mould
- Individual control of heating from the top and bottom
- Integrated cleaning system for conveyor and baking chamber

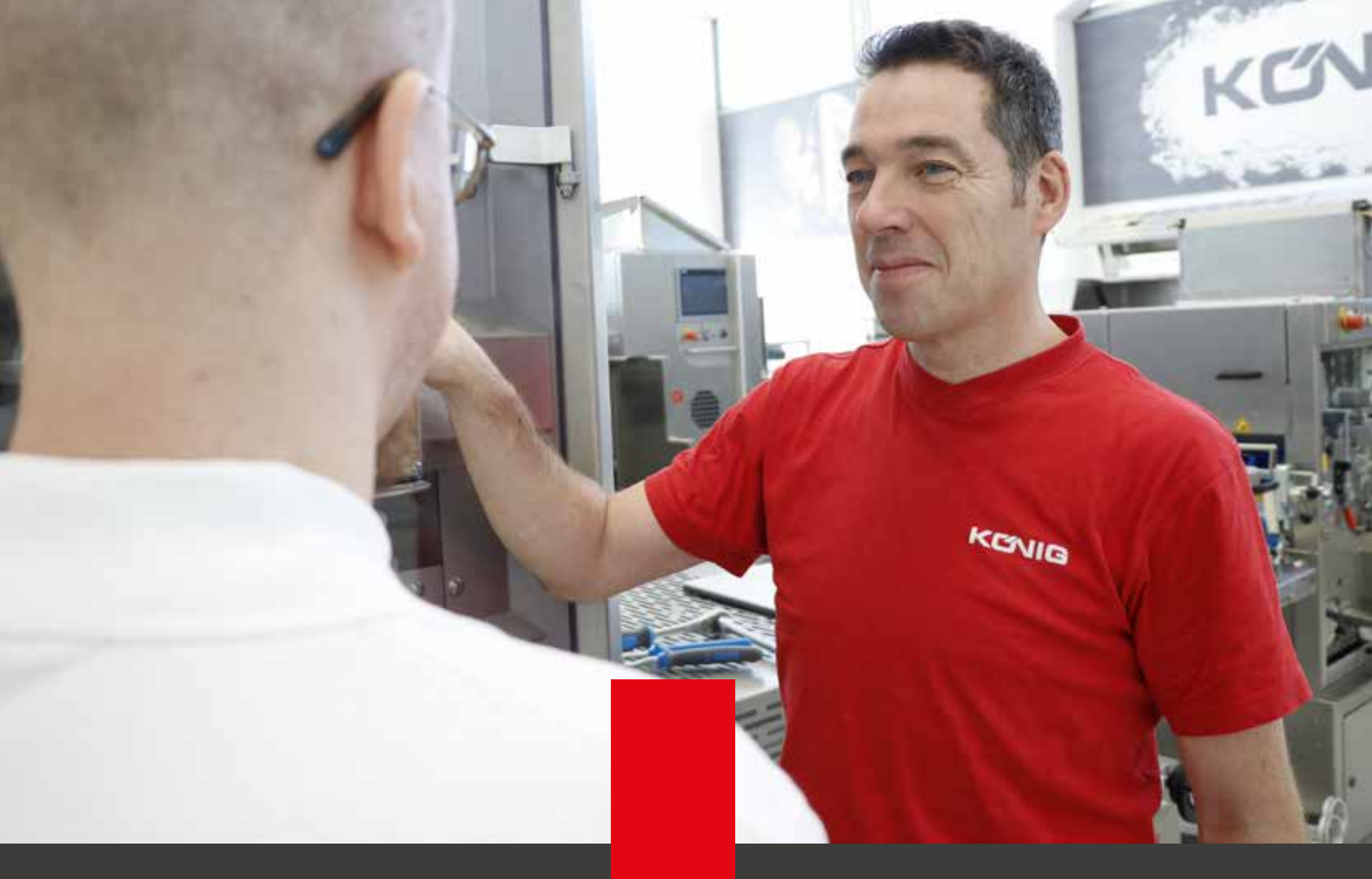


SDI PHAROS*														
zones (no.)	baking surface (sqm)		nominal dimensions (mm)					overall dimensions (mm)			reference installed power			
	min	max	w	l min	l max	h	p	W	L	H	kW	Mcal/h		
1	10	30	1.900	5000	16000	800	280	3.200	l + 3.300	3.000	350	300		
2	19	61		10000	32000						700	600		
3	29	91		15000	48000						1.050	900		
4	38	122		20000	64000						1.400	1.200		
1	13	30	2.500	5000	12000			3.800			350	300		
2	25	60		10000	24000						700	600		
3	38	90		15000	36000						1.050	900		
4	50	120		20000	48000						1.400	1.200		
1	16	31	3.100	5000	10000			4.400			350	300		
2	31	62		10000	20000								700	600
3	47	93		15000	30000								1.050	900
4	62	124		20000	40000								1.400	1.200
1	19	48	3.700	5000	13000			5.000			350÷550	300÷470		
2	37	96		10000	26000								700÷1100	600÷950
3	56	144		15000	39000								1050÷1650	900÷1420
4	74	192		20000	52000								1400÷2200	1200÷1890
1	21	49	4.100	5000	12000	5.400	350÷550	300÷470						
2	41	98		10000	24000				700÷1100	600÷950				
3	62	148		15000	36000				1050÷1650	900÷1420				
4	82	197		20000	48000				1400÷2200	1200÷1890				

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PRODUCT RANGE

		SDD EOS	MDI STRATOS	SDI PAHROS
max. baking surface (sqm)		67	500	200
max temperature (°C)		500	300	300
max no. of zones		1 zone all 1,5m	4	6
rolls			X	X
baguette			X	X
ciabatta			X	X
loaves			X	X
toast bread/ tin bread			X	X
snacks			X	X
rusks			X	X
croissants			X	X
puff pastry			X	X
cakes			X	X
rustic bread		X	X	X
focaccia		X	X	X
pizza		X	X	X
italian pizza		X		
flat bread		X		
pita bread		X		



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.



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

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+43 316 6901 739 2 (electrical)



KONIG

QR code for more information about
our baking ovens