

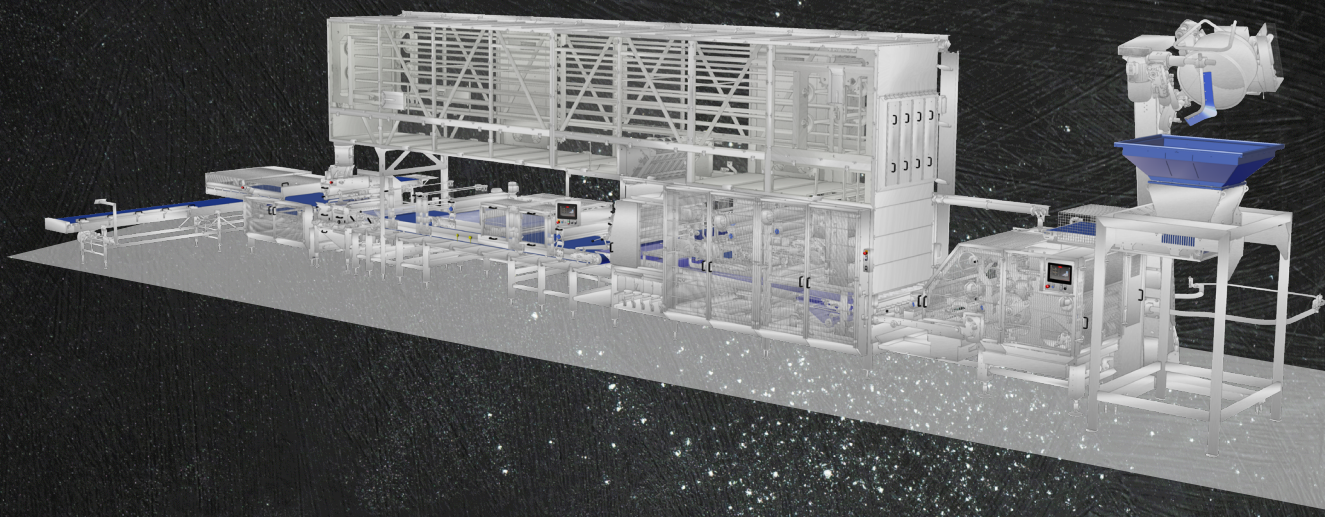
KONIG

THE BAKER'S
CROWN

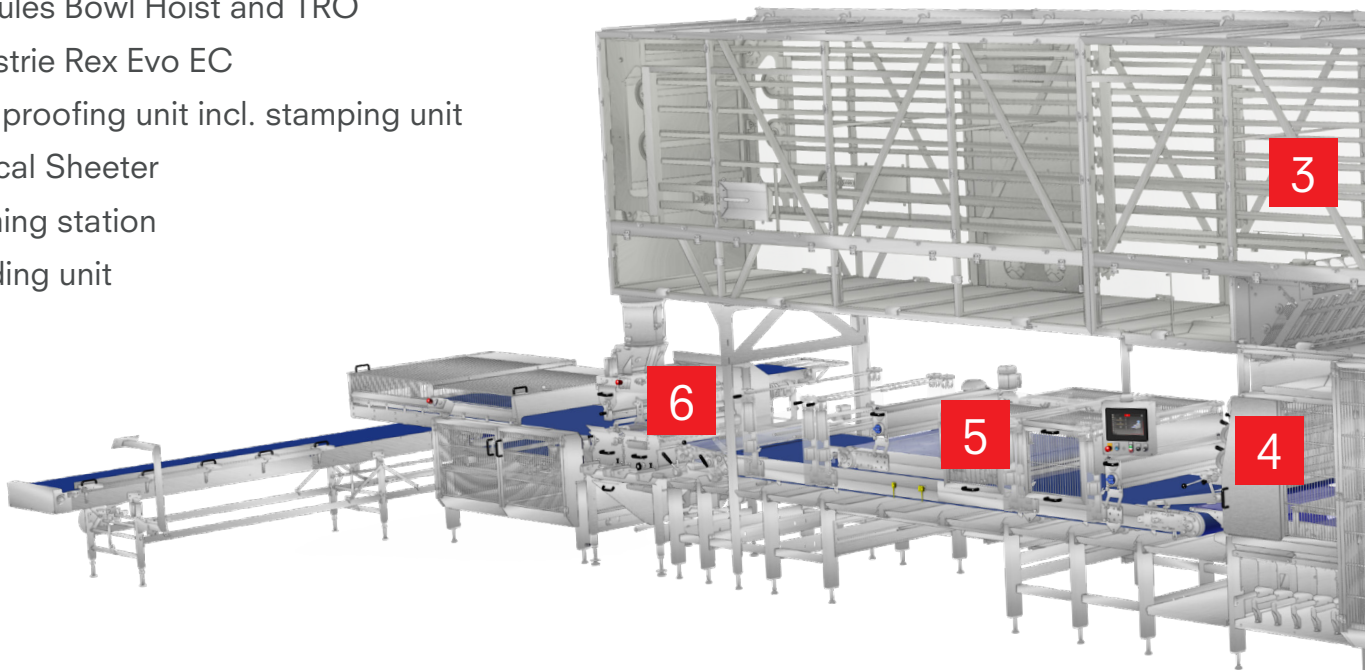
ROLL LINE
KGL EC

WIDE PRODUCT VARIETY
AND OUTSTANDING QUALITY

PROOFING, FORMING AND STAMPING



- 1 Herkules Bowl Hoist and TRÖ
- 2 Industrie Rex Evo EC
- 3 KGL proofing unit incl. stamping unit
- 4 Vertical Sheeter
- 5 Forming station
- 6 Seeding unit



1 Herkules Bowl Hoist and TRÖ

- Lifting tipper with a lifting capacity of up to 1,000 kg
- Spacious all-plastic hopper with a capacity of approx. 300 liters
- Automatic internal wall lubrication for reliable dough handling
- Star rollers for even and precise dough portioning

2 Industrie Rex Evo EC

- Suction divider principle for precise dough portioning and rounding
- Gentle rounding process thanks to an optimized rounding drum unit and continuous conveyor belt
- Touchscreen control panel for convenient operation
- Drives are separated from the dough area to ensure highest hygiene standards
- Patented spreading belts that can be replaced by simply inserting them

3 Proofing unit KGL EC incl. stamping unit

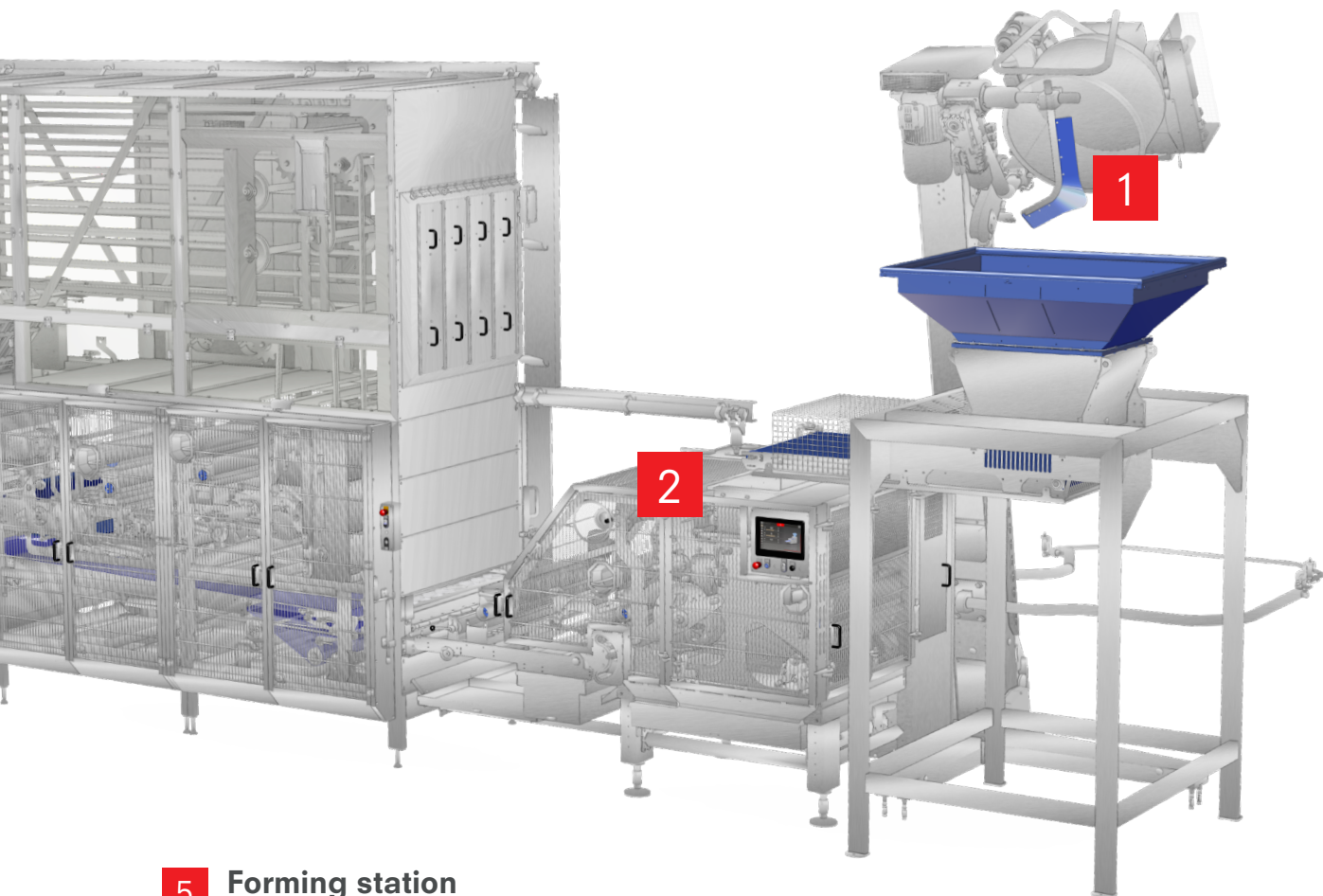
- Stamping unit: 120 g, up to 50 strokes per minute
- Proofing unit with up to 380 swings
- Gentle product transfer and precise dough piece alignment thanks to centering, turning, and transfer systems
- UV sterilization, Macrolon cladding, and Easy Clean (EC) design
- Quick product changeover, extensive range of stamping tools

4 Vertical Sheeter

- At a working width of 1,000 mm, the drive system is capable of up to 80 strokes per minute
- Consistent and precise dough preparation
- Flexible processing thanks to a distribution system for different row configurations (4, 6, and 8 rows)
- Gentle product transfer via a drag net and a height-adjustable discharge belt



**TELL US WHAT YOU WANT TO PRODUCE
AND WE'LL CONFIGURE THE
PERFECT LINE FOR YOU - TAILORED TO
YOUR NEEDS AND REQUIREMENTS!**

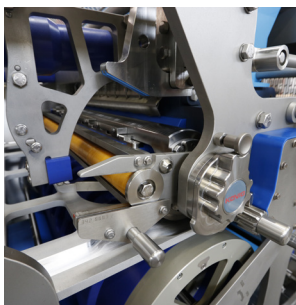


5 Forming station

- Precise dough forming thanks to coordinated pressure boards and upper belts
- Consistent product quality and gentle product handling through optimized belt guidance
- Flexible design for various product shapes, including a device for pointed ends

6 Seeding unit

- Seeding unit for even and reliable product distribution
- Combined moistening system
- Flexible operation thanks to interchangeable seeding boxes
- Easy Clean design for quick cleaning



- ▲ The horizontally moving pusher presses the dough into the openings of the swiveling weighing drum



- ▲ Precised vertical sheeter for uniform shaping



- ▲ A modern interface makes it very easy for users to operate



- ▲ Large doors provide a clear view of the process and make cleaning easy

VARIETY



ROUNDED

e.g. Donuts, milk rolls, raisin rolls, water rolls ...



ROUNDED AND STAMPED

e.g. Kaiser rolls, salt rolls, buns with star and football patterns, etc. ...



ROUNDED AND LONG ROLLED STAMPED

e.g. Styrian long roll, plait rolls, Marraqueta, etc. ...



ROUNDED LONGROLLED

e.g. Pain au lait ...



ROUNDED CONVOLUTED

z.B. Salzstangerl, Kornspitz ...



ROUNDED AND FLATTENED

z.B. Buns, Hamburger ...



ROUNDED AND LONG ROLLED CUT

z.B. Deutsche Schnittbrötchen ...



SEEDED PRODUCTS



Simple, intuitive operation

Quick training times and safe handling of the machine thanks to user-friendly operation

Quick cleaning and maximum line availability

Open design, improved accessibility, quickly interchangeable drum ledges, dividing drums, and spreading belts reduce setup and cleaning times

High process stability

The dough divider and rounder guarantees stable and reliable production with consistent quality



Wide weight range (28-280g/1-10oz) and product variety

A wide variety of products increases efficiency and makes optimal use of existing capacities

Optimal use of space

The compact design and an integrated electrical cabinet help you make the most of your existing space

Investment with prospects

The machine enables long-term planning and ensures stable production processes over many years



Stronger together for the future

Our solution is suitable for any machine replacement and supports the expansion of production capacities



FOR THE HIGHEST DEMANDS THE INNOVATIVE EASY CLEAN DESIGN FROM KÖNIG

CONCENTRATE ON THE ESSENTIALS: YOUR PRODUCTION

Our revolutionary Easy Clean design saves time and resources with highly efficient cleaning and maintenance for maximum system availability.



ENHANCED
VISIBILITY



EASIER
CLEANING



HIGHER LINE
AVAILABILITY

THE EASY CLEAN DESIGN STANDARD FROM KOENIG OFFERS:

- Open design with practical frame structure for a complete insight into all process steps
- Large, transparent door elements enable easier detection of dirt and more efficient cleaning
- Continuous ground clearance of at least 230 mm for easy access under the line
- Beveled surfaces at a 45° angle to prevent flour and dough residue from accumulating
- Ergonomically shaped collecting tray for easy handling
- Forming tools such as pressure boards, stamping tools or centering devices can be changed and removed quickly
- The forming station offers belts that can be released without tools for easy cleaning of both belt sides
- Individual cables laid continuously above the line simplify cleaning of the line cabling



SERVICE, AUF DEN SIE SICH VERLASSEN KÖNNEN!

Seit über 60 Jahren stehen Erfahrung, Know-how und eine hohe Fertigungstiefe bei König für zuverlässige Technik und kompetenten Support.

Unsere kundennahe Serviceorganisation sorgt für kurze Reaktionszeiten. So werden Probleme in kürzester Zeit gelöst – und das weltweit.

Wir sind für Sie erreichbar – telefonisch, online oder direkt vor Ort. Schnell, zuverlässig und als langfristiger Partner für Ihren Bäckereibetrieb.



Während der Bürozeiten: **+43 316 6901 0**

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KONIG

QR Code für mehr Information
über die KGL EC!