

The logo for König, featuring the word 'König' in a bold, red, sans-serif font. The 'K' and 'G' are stylized with a diagonal line through them.

THE BAKER'S
CROWN

COMPLETE PRODUCTION LINES

One partner.
One complete solution.



OUR APPROACH

THE RIGHT LINE STARTS WITH YOUR PRODUCT

Every production line starts with a clear understanding of your product and its requirements. On this basis, we develop a customised line concept tailored to your production goals, the desired level of automation and the space available.



DIFFERENT PRODUCTS INDIVIDUAL PROCESSES TAILOR-MADE SOLUTIONS

01

PRODUCT

Ingredients · Weight · Shape
Dough characteristics

02

PROCESS

Process steps
Process parameters

03

REQUIREMENTS

Production capacity ·
Level of automation ·
Space requirements

04

LINE CONCEPT

Individually tailored to
your production
requirements



EVERY PROCESS STEP ONE SOLUTION

A complete production line is more than a sequence of machines.
Each process stage must be dimensioned, synchronized and integrated with the stages before and after it.

Your product characteristics, the required process times, the desired production capacity, the level of automation and the available space form the basis of a tailored line concept.

ONE INTEGRATED SYSTEM



ONE PRODUCTION SYSTEM

Cooling and Freezing
Cooling
Freezing

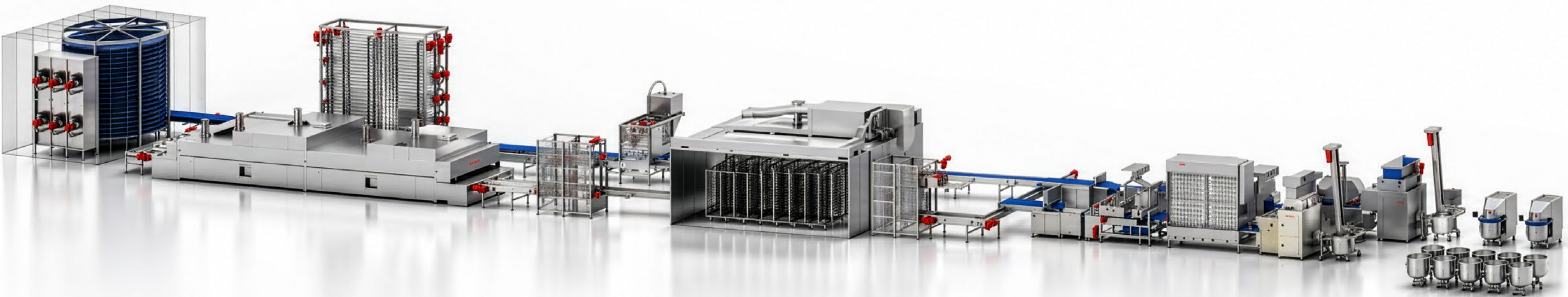
BAKING
Single-deck oven
Multi-deck oven
Oven with vertically circulating baking plates

DECORATION
Seeding
Glazing
Scoring

FINAL PROOFING
Step proofer
Tray proofer
Swing-proofer
Swing-tray proofer for baking trays

Dough processing and intermediate proofing
Dividing / Rounding
Moulding / Sheeting
Depositing into tins or onto trays

DOUGH PREPARATION
Mixing
Bulk Fermentation
Dough resting

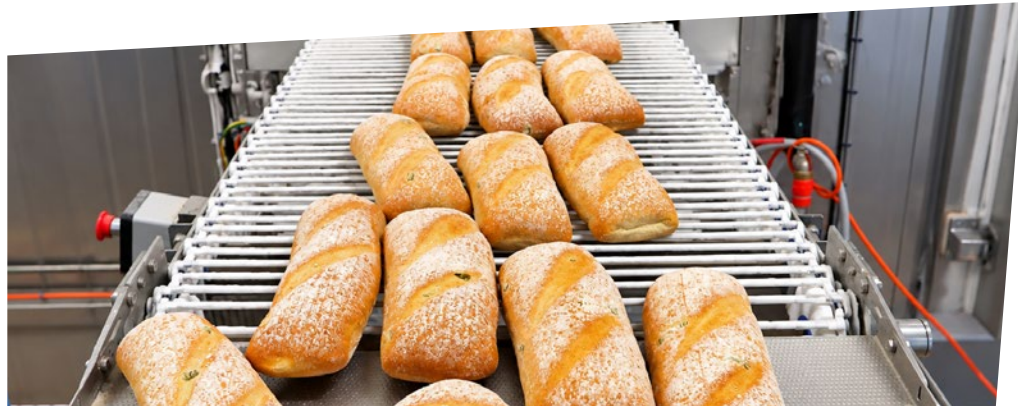


TAILORED TO YOUR PRODUCTION

Different products and production processes call for individual line concepts. Each production line is specifically designed around the process sequence, product handling requirements, the desired level of automation and the available space.

FREE-STANDING PRODUCTS

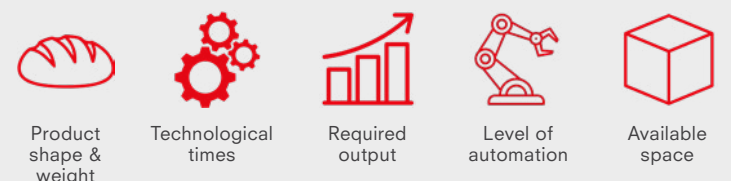
For bakery products made from leavened doughs and produced without baking tins or trays. The production line combines all required process steps, from dough processing, proofing and baking to cooling and further processing.



PRODUCT EXAMPLES

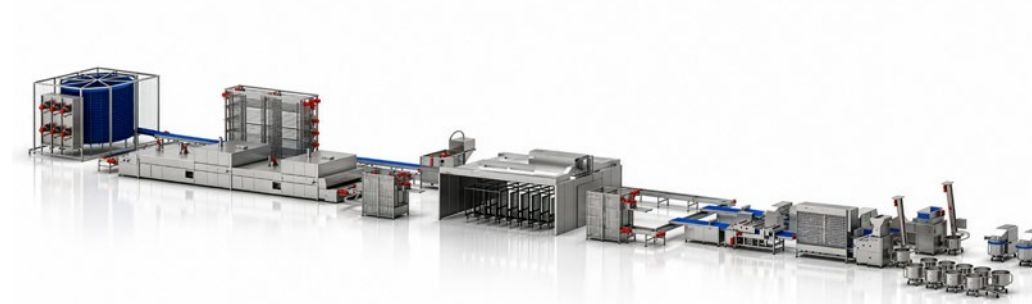


KEY CONFIGURATION FACTORS



PRODUCTS IN TINS OR ON TRAYS

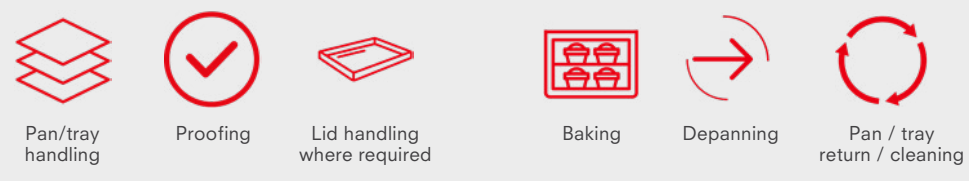
For bakery products processed in baking tins or on trays during production. The line concept covers all required process steps, including the handling, transport and return of tins and trays.



PRODUCT EXAMPLES

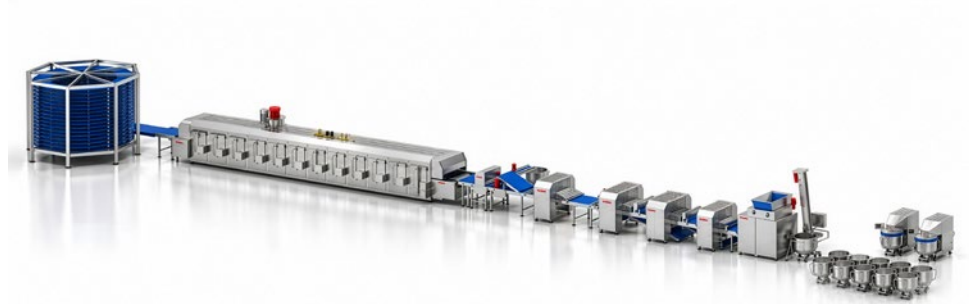


TYPICAL LINE FUNCTIONS



HIGH-TEMPERATURE BAKING

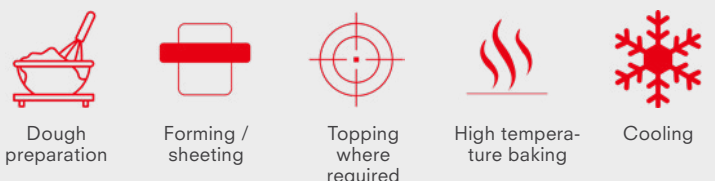
For bakery products that require high baking temperatures, the line concept is specifically tailored to the baking requirements and the upstream and downstream production processes.



PRODUCT EXAMPLES



PROCESS CAN INCLUDE

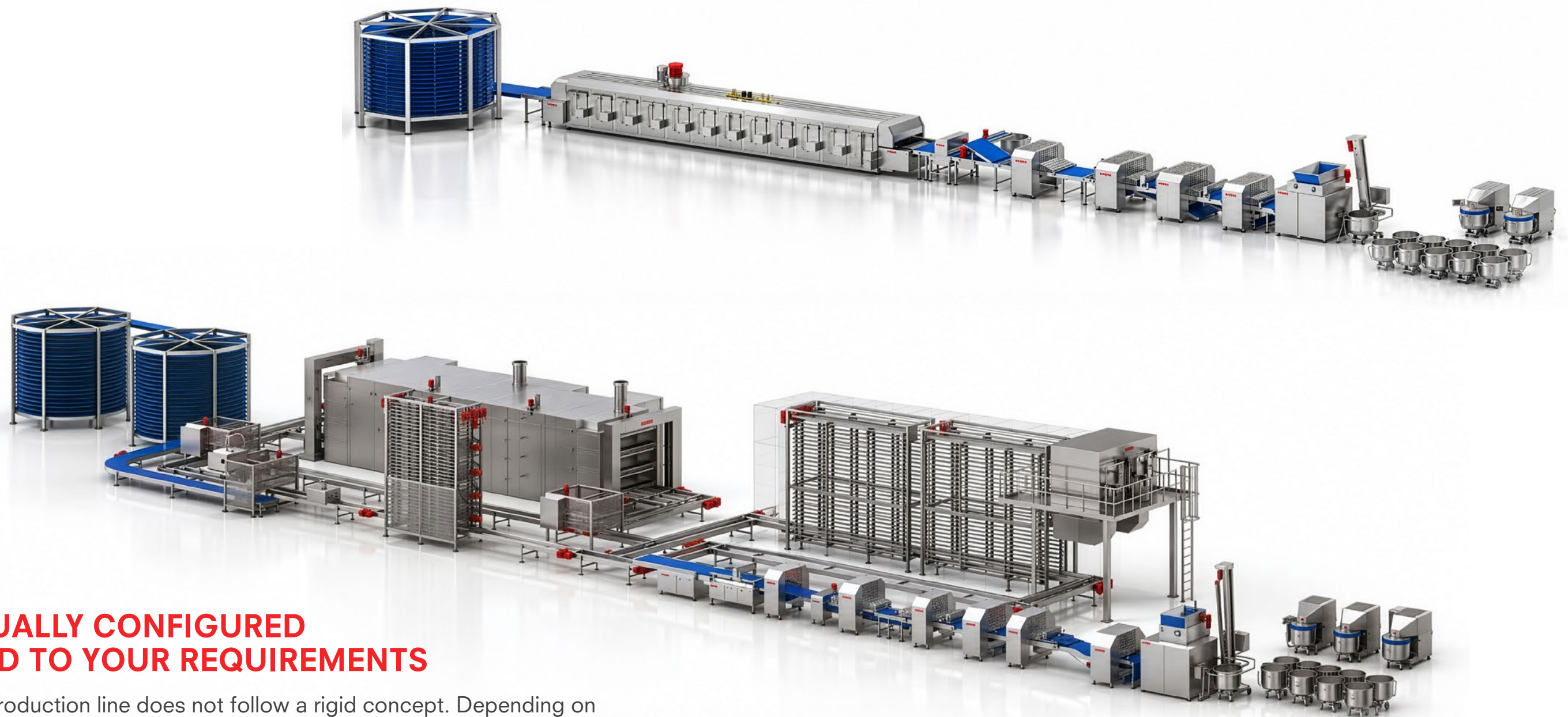


NO TWO CONFIGURATIONS ARE THE SAME

Every production line is individually tailored to the product characteristics, process requirements, desired production capacity and spatial conditions.

WHY CONFIGURATIONS VARY

Every production environment is different. Product characteristics, process times, required capacity, available space and the level of automation all influence the line configuration.



INDIVIDUALLY CONFIGURED TAILORED TO YOUR REQUIREMENTS

A complete production line does not follow a rigid concept. Depending on the requirements, the line layout, product handling, level of automation and individual process steps can be customised to suit the available space.

The aim is a well-designed overall solution that brings together production requirements, operational workflows and economic considerations.

THE RIGHT SOLUTION FOR YOUR SPACE

Spatial conditions play a key role in planning a production line. Whether on a single level or across multiple levels, different layout concepts allow machines, process steps and handling systems to be coordinated effectively and the available space to be used efficiently.

SINGLE-LEVEL LAYOUT

Machines, process steps and handling systems are arranged mainly on one level.

- + Clear production flow
- + Direct access to the machines
- + Easy access for operation, cleaning and maintenance

MULTI-LEVEL LAYOUT

To make efficient use of the available production space, individual process steps and handling systems can be arranged at different heights.

- + Efficient use of floor space
- + Flexible line layout
- + Physical separation of production and handling areas

THE RIGHT LEVEL OF AUTOMATION FOR YOUR PRODUCTION

Not every process step requires the same level of automation. Manual, semi-automated and fully automated processes can be combined to suit specific production requirements, operational workflows and economic conditions.

STATIONARY HANDLING UNITS

MANUAL LOADING / UNLOADING

Loading and unloading are carried out manually by operators, allowing flexible product handling.



AUTOMATIC HANDLING UNITS

AUTOMATED LOADING AND UNLOADING

Automatic handling systems are integrated directly into the production line and reduce manual intervention.



LEVEL OF AUTOMATION



MANUAL

Selected operations are carried out manually.



SEMI-AUTOMATED

Combination of manual and automated handling.



FULLY AUTOMATED

Automated handling within the production line.

REALIZATION

FROM CONCEPT TO A COMPLETE LINE

Successfully implementing a production line requires thorough engineering, close coordination between everyone involved and seamless integration of all components. König supports the entire process, from planning and implementation through to commissioning.



ENGINEERING

Detailed mechanical, electrical and process engineering based on the approved line concept.



PROJECT MANAGEMENT

Professional coordination of all project activities, schedules and interfaces throughout implementation.



INTEGRATION

Integration of König machines, additional technologies and the existing infrastructure through an experienced way of working.



LAYOUT PLANNING

Development of customised line layouts, taking into account production flow, machine arrangement and spatial conditions.



INSTALLATION

Professional on-site installation and integration of all machines and line sections in accordance with the project plan and applicable standards.



COMMISSIONING

Inspection of the entire production line, adjustment and testing of all systems, and preparation for production.



PRODUCTION START-UP

Support during production ramp-up, staff training and assistance with the transition to regular production.



SERVICE AND SUPPORT THROUGHOUT THE LIFECYCLE

YOUR PRODUCTION STARTS OUR SUPPORT CONTINUES

WE SUPPORT YOU THROUGHOUT THE LIFECYCLE OF YOUR LINE

We remain at your side after commissioning. Our service team provides technical expertise, reliable support and tailored service solutions to help maintain the long-term performance and availability of your production line.



SUPPORT BEYOND PRODUCTION START-UP

Our support does not end with commissioning. We support your ongoing production with technical assistance, spare parts, training and preventive maintenance. As your requirements change, we also assist with adaptations, modifications and upgrades.

24/7 SERVICE SUPPORT



TRAINING & PROCESS SUPPORT

Practical training for operating and maintenance personnel, together with support in optimising production processes.



TECHNICAL SUPPORT

Prompt assistance with technical questions and faults, remotely or on site, worldwide.



SPARE PARTS

Reliable supply of genuine spare parts for safe, dependable long-term operation.



PREVENTIVE MAINTENANCE

Targeted maintenance measures to improve line availability and reduce unplanned downtime.



MODIFICATIONS & UPGRADES

Adaptation, expansion and modernisation of existing production lines to meet new requirements.

A LONG-TERM PARTNER

Support throughout the entire lifecycle - for reliable and efficient production.



START-UP PHASE

Support at production start-up and throughout the initial production phase.



ONGOING SUPPORT

Technical support, spare parts supply, training and regular maintenance.



FURTHER DEVELOPMENT

Modifications, extensions and upgrades to meet new production requirements.



TURNKEY SOLUTION

REAL PROJECTS REAL SUCCESS STORIES

DISCOVER INSPIRING BAKERY PROJECTS TOLD BY THE PEOPLE BEHIND THEM.



**WATCH OUR
CUSTOMER STORIES**

Scan the QR code to explore
our videos on YouTube.

KÖNIG

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