



THE BAKER'S
CROWN

THE COMPLETE STRESS-FREE PROGRAM



KONIG

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CROWN

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THE STRESS-FREE ROUTE TO SUCCESS.

König is a company with real tradition. We have been addressing the great challenges that processing dough presents since 1966. In doing this, our goal is to offer all of our customers an absolutely top-class product for all phases of the production process – from processing the raw ingredients to the end product, from the mixer and baking ovens to vacuum cooling units.

Just like any other company which has enjoyed long-term success, we carefully analyse the latest trends: Consumers experience the global variety of products with all their specifics every single day. The world of different tastes is becoming increasingly merged. Any company which is able to provide baked goods with a high quality of soft dough, long guides, open pores and an authentic taste will be successful in satisfying people's appetite for delicious bread and pastries.

We at König are real experts at designing and developing modern machines and systems for producing breads and pastries which are natural, light and fluffy, full of flavour and last but not least highly profitable. With the "stress-free line" – our SF class – we offer you a profitable way to fully cater for all the wishes and expectations of your customers. The complete range which caters for every need!

INNOVATION MEANS ANTICIPATING THE FUTURE RIGHT NOW.

TRANSPARENT RESEARCH AND DEVELOPMENT AT A DEDICATED TEST AND DEMONSTRATION CENTER.

Research and development at König is based on two fundamental strategic premises:

- 1 Advancement of position as technological leader.
- 2 Market orientation to meet customer and industry needs.



This also applies of course to all developments in the area of dough string technology. Our stress-free range is designed to process the dough very gently. The minimal mechanical stress placed on the dough means that the bubbles remain intact in the dough after proving: the structure of the proven dough is retained. König is fully aware of the demands placed on modern dough processing and is able to meet them in a variety of ways.

Just as much attention has been paid to developing the SF class to the suitability of the machines in practice, such as ease of operation (modern control systems with storage of recipes are used almost universally), hygiene, cleaning, maintenance and upkeep.

As far as we are concerned, it goes without saying that we are more than willing to look ahead to the future. Every single unit is tested rigorously and thoroughly at the Technology Center.

All customers are welcome to visit the Technology Center to test our machines and systems in practice – with their own recipes and raw ingredients – under real conditions. Furthermore, we offer all customers here the opportunity to work with our engineers, developers, technicians and master bakers to optimise their individual products and to find the perfect machine configuration for their specific needs.



KÖNIG PRESENTS THE COMPLETE STRESS-FREE PROGRAM.

DISCOVER OUR SF CLASS!

The rule is straightforward: if you want to secure customers on a permanent basis, you need to make effective decisions over the long run. If expectations placed on the product are not met, the customer will look around for alternatives. This simple logic also applies to the products made from the continuous dough string.



All of the machines in the SF class are constructed with a modular design; they can be assembled in whatever way they are needed and can simply be expanded at a later date to ensure that they always cater for the latest requirements. The only thing that really matters here is that the quality remains high at all times. Consumers will judge this primarily by assessing the quality of the open pore structure. The König SF class ensures that the bubbles from fermentation remain exactly where the baker intended, through cleverly thought-out recipes, careful preparation of the dough, leaving the dough to set for exactly the right length of time and gentle handling; subsequently, you have a perfectly baked product! We have worked hard to achieve this:

An excellent variety of bread catering for the very latest tastes.



ANYBODY CAN AFFORD ARTISAN SUCCESS.

SFC MODEL – PROFITABILITY
IN ALL VERSIONS.

It goes without saying that, with all of our innovations, we do not lose sight of the economic aspect. A particularly good example of this is the **Artisan SFC**, a compelling choice thanks to its compactness and the tremendous value it presents. The second advantage it offers is the ability to produce a variety of products due to the different stamping tools that can be interchanged. This results in artistic angular breads and pastries in a variety of shapes and sizes, including triangular, for example.



Artisan SFC

You can find more technical information
on the **Artisan SFC** data sheet
or at www.koenig-rex.com.

Artisan SFC – an overview

- optimum value for money
- can be operated by one person
- easy row conversion by exchanging the rotating cutter shaft
- exchangeable stamping tools for great product variety
- long working life and stable value
- dampening/seeding can be done subsequently



For Ciabattas and angular bread rolls



Dampening and seeding station (optional)

ARTISAN OR THE ART OF STRESS-FREE PRODUCTION.

SFR MODEL – THE ECONOMICAL COMPACT MACHINE OFFERING ALL SORTS OF COMBINATION OPTIONS.

All dough string machines from König are noted for the particularly gentle way they shape the dough string. The **Artisan SFR** proves to be the ideal machine when it comes to producing a variety of both angular and round baked bread and pastries. The rounding device is included as standard.



Artisan SFR

You can find more technical information about the **Artisan SFR** on our data sheet or at www.koenig-rex.com.



1 A crate lifting device is used to tip the batch of dough into the pre-portioner.

2 The shaped dough string is cut into strips by exchangeable length-cutting devices and spaced apart as necessary by means of spreading finger belts.

3 The guillotine cuts the strips of dough into rectangular pieces.

4 The rectangular dough pieces are rounded by a rounding device.



For Ciabattas, angular and round bread rolls

An outstanding feature here is the precise automatic production of the dough string: You tip the dough in – a cleverly designed system of rollers and stamps gently turns this into the continuous dough string which is then divided up by length and width – and may optionally be rounded.

The **Artisan SFR** is designed to be used both as a stand-alone machine as well as in combination with traditional König bread roll lines. This means that you are able to produce, for example in the configuration **SFR** with **Eco Twin**, all types of breads and pastries: angular and round, rolled and convoluted, stamped, pressed, cut, etc. They can of course be sprinkled as well.



Artisan SFR – an overview

Production of angular and round dough pieces with high hydration using just one machine.

- up to 6000 pieces/hour with rounded bread rolls, 5 rows
- simple row reduction
- perfect pre-calibration of the dough string using side edge former and depression roller – no side trimming, no loss of dough
- cutting instead of pressing in the piston, only then rounding: round pieces with unrivalled pore structure and shape
- changeable tools for great product variety
- also available with greasing unit for typical German Rosenbrötchen
- particularly suited to crate lifting device



5 After rounding, a range of stamping tools can be used to shape a wide range of bread varieties.

6 However, the angular dough pieces may also be set directly after passing through the guillotine with the automatic setting device.



ARTISAN FOR SUCCESS ON ALL LINES.

SFI MODEL – THE HIGH-PERFORMANCE DOUGH
STRING MACHINE FOR HIGHER DEMANDS.



Artisan SFI

You can find more technical information
about the **Artisan SFI** on our data sheet
or at www.koenig-rex.com.



1 Using several roller units and stamping devices, the dough string is levelled and brought to a uniform height. Satellite roller units bring the dough, through knocking movements, gently and without any stress to the desired dough thickness.

2 Individually adjustable length-cutting devices cut the dough string into even strips.



Depending on the configuration, one or two satellite roller heads are used in the **Artisan SFI**. The continuous dough string is brought to its final thickness very gently. Minimum shear stresses guarantee supreme quality, and the tremendous performance guarantees a high degree of profitability.

The modular concept permits investments when they make sense. The **Artisan SFI** can be expanded at any time to include bowl hoist, a rounding station with a bypass section, dampening and seeding unit, longrolling station for white breads and baguettes, a cutting unit, setting unit etc.

Artisan SFI – an overview

- extremely gentle dough processing for soft types of dough
- dough throughput for softer types of dough approx. 500 kg/hour (1,100 lb/hour), for more solid types of dough up to 1,200 kg/hour (2,600 lb/hour)
- high-precision row positioning of the pre-portioned dough pieces by special setting system
- exact calibration of the dough string by forming hopper and satellite heads
- “Easy Cleaning System” for quick and easy cleaning
- maximum product variety because of modular units and different tools which are easy to change: bowl hoist, rounding station, longrolling station, dampening/seeding, etc.



3 The dough string is divided up into even dough pieces by the guillotine.

4 Folding station for long products such as baguettes.

5 Retracting device on sheets, fillets, transport belts, etc.

For Ciabattas, angular bread rolls and round bread rolls, baguettes and white breads.

MENES 1.0 THE INDIVIDUALLY CONFIGURABLE DOUGH STRING MACHINE.

FROM PUFF PASTRY, DANISH PASTRY, ANGULAR AND ROUND BREAD ROLLS THROUGH CIABATTAS AND BAGUETTES, ALL ON THE SAME PREMISE: SUPREME QUALITY.

For König it was a logical step, from the machines for continuous dough string production for small pastries and breads to the large-scale, industrial laminating machines. We have made this step without making any compromises: we have not focussed merely on the best in the market, but have aimed to produce the best baked quality possible. And then we created the best.

The dough portioning machine, the dough string former, the "Twin-Sat" twin satellite head and the guillotine are all more than just state of the art. With the **Menes 1.0** you will get more than you would expect with regard to processing soft dough, handling dough gently and multifunctionality.



For puff pastry and Danish pastry dough, thin dough (strudel, baklava), white breads and baguettes, Ciabattas, angular and round bread rolls (also with rye and grains), pita bread and pizza, etc.



Menes 1.0 – an overview

- complete modularity thanks to modular concept and a large number of tools for cutting, pumping, filling, pressing, kneading, rolling, convoluting, folding, decorating, seeding, setting, etc.
- can be operated by one person thanks to state-of-the-art object-oriented, visualised control system with a large touch panel
- unique dough portioning machine and dough string former
- unique "Twin-Sat" twin satellite head
- designed to comply with the very latest hygiene requirements



Menes 1.0

You can find more technical information about the **Menes 1.0** in our special brochure or at www.koenig-rex.com.

FOR ALL THE BREAD IN THE WORLD.

CERES 2.0 WITH A UNIQUE PRINCIPLE OF DIVISION BY GRAVITY TO REFLECT THE LATEST TREND.

The **Ceres 2.0** is a multi-talented machine for the production of many different types of bread. It allows you to produce Mediterranean varieties such as Ciabattas and baguettes as well as rye breads and rye-wheat breads. The modular principle of the Ceres 2.0 means there is no limit on the variety of different products you can generate. The uniquely gentle way that the dough is divided means there is no limit to your imagination and what you can achieve.



Ceres 2.0

You can find more technical information about the **Ceres 2.0** in our special brochure or at www.koenig-rex.com.



For baguettes, Ciabattas, white bread, rye-wheat bread and rye bread.

Ceres 2.0 – an overview

BOWL HOIST

- supported load 700 kg (1,540 lb)
- tilting height 1,750 mm (69")
- with scraping device as standard

GRAVITY DOUGH DIVIDER

- rotating dough hopper, 300 l capacity, with inner cone
- rotating cutting disc
- transfer disc with duster
- dough string width 60 – 150 mm (2 3/8 – 6"), can be set with sensors
- electronic weighing system
- guillotine
- crawl belt with duster
- height-adjustable discharge belt

ECCENTRIC ROUNDER

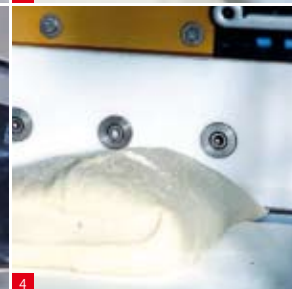
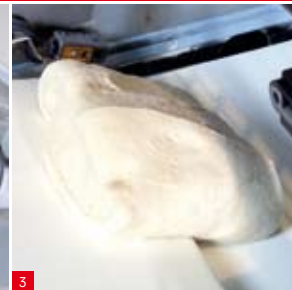
- with duster

TRANSPORT BELT WITH BYPASS FOR A ROUND-MOULDING UNIT (OPTIONAL)

- transfer to (customer's) intermediate prover and/or long rolling unit
- work table with transport belt (optional)



- 1 The bowl hoist with scraping device transfers the dough into the rotating hopper.
- 2 The gravity dough divider shapes a continuous dough string via a disc.
- 3 The weighing unit guarantees high weight accuracy for the dough pieces.
- 4 The guillotine is used to cut the dough string into pieces.
- 5 The eccentric rounder shapes the rectangular dough pieces into round dough pieces.
- 6 However, the eccentric rounder can also be bypassed by means of the transport belt and the rectangular dough pieces can be set immediately.



KÖNIG MAKES THE DECISION EASY FOR YOU.

A DIRECT COMPARISON OF ALL SF MACHINES.

Not every decision needs to be difficult. The summary below gives you a quick indication of which machine is best suited to meet the requirements you have for your final product. We can discuss all the other details together: to make sure you enjoy the perfect product over the long term.

	Artisan SFC	Artisan SFR	Artisan SFI	Ceres 2.0	Menes 1.0
Output kg/hour	400 (880 lb)	600 (1,320 lb)	1000 (2,200)	1200 (2,640 lb)	2000 (4,400 lb)
Bread / bread rolls					
Baguette					
Ciabatta					
Angular bread rolls					
Flat bread					
Rye-wheat bread					
Pita bread					
Rye bread					
Round bread rolls					
White bread					
Thin dough					
Strudel					
Baklava					
Crispbread					
Puff pastry / Danish pastry					
Croissants					
Folded products					
Rolled products					
Pies / pasties					
Pastry whirls					
Viennese pastries					
Pizza					
Italian					
American					
Calzone					

 Possible to a certain extent.

ACHIEVE MORE WITH EXTRA KNOWLEDGE.

WELCOME TO THE KÖNIG RANGE OF ACCESSORIES.

In order to further improve the production procedure and to match our systems to your individual working conditions and demands, we offer you a wide range of accessories. It contains both parts from prestigious suppliers and accessories which we produce ourselves.

For example, when it comes to refining the automatically shaped and rounded dough pieces manually by hand, we recommend our work table with support frame for baking trays.

Incidentally, the machines in our SF range can be combined easily and quickly with all of König's standard components such as forming stations, seeder and setting devices.



The emergency hotline: the service line from König.
Your insurance against downtimes.

During office hours: +43 316.6901.0

Outside office hours:

For machines and units: +43 664.505 69 01

For ovens: +43 664.505 69 02



And another big plus:
just the accessories
you need directly from
König!





KÖNIG THE BAKER'S
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HEADQUARTERS

**König Maschinen
Gesellschaft m.b.H.**
Stattegger Straße 80
A-8045 Graz, Austria
Phone: +43 316 6901 0
Fax: +43 316 6901 115
info@koenig-rex.com
www.koenig-rex.com