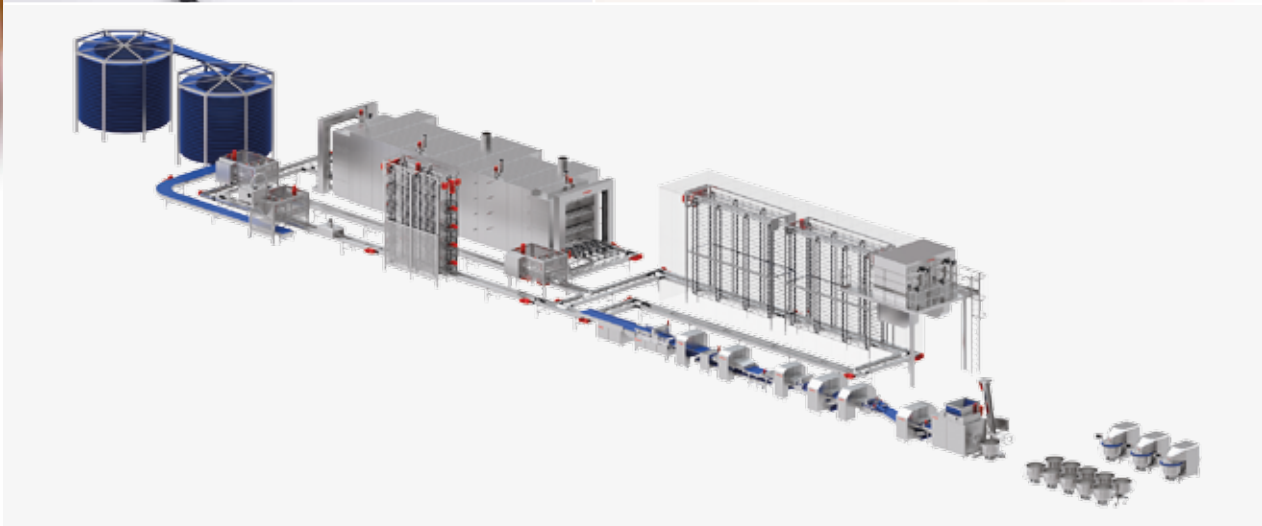


THE BAKER'S  
CROWN



**TURN KEY SOLUTIONS**

KOENIG - YOUR PARTNER FOR  
TAILOR-MADE BAKERY SOLUTIONS

# WE PLAN AND REALISE TAILOR-MADE SOLUTIONS FOR YOUR PRODUCTION CHAIN

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.

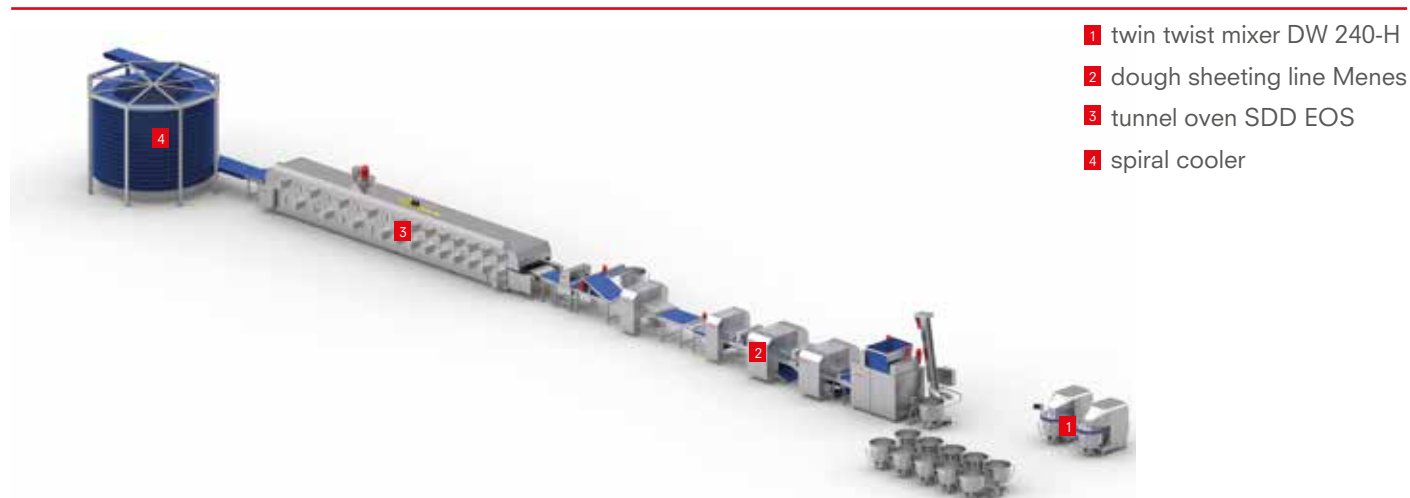
**Koenig is your specialist for planning and equipping your entire production process:**

- MIXING & LIFTING
- DOUGH PROCESSING (e.g. dough sheeting systems, Rex systems)
- PROOFING SYSTEMS (e.g. step, plate, belt and swing proofers)
- BAKING (e.g. tunnel ovens, plate ovens)
- COOLING & FREEZING
- HANDLING SYSTEMS & OTHERS



## KOENIG TURN KEY LINES - SAMPLE CONFIGURATIONS

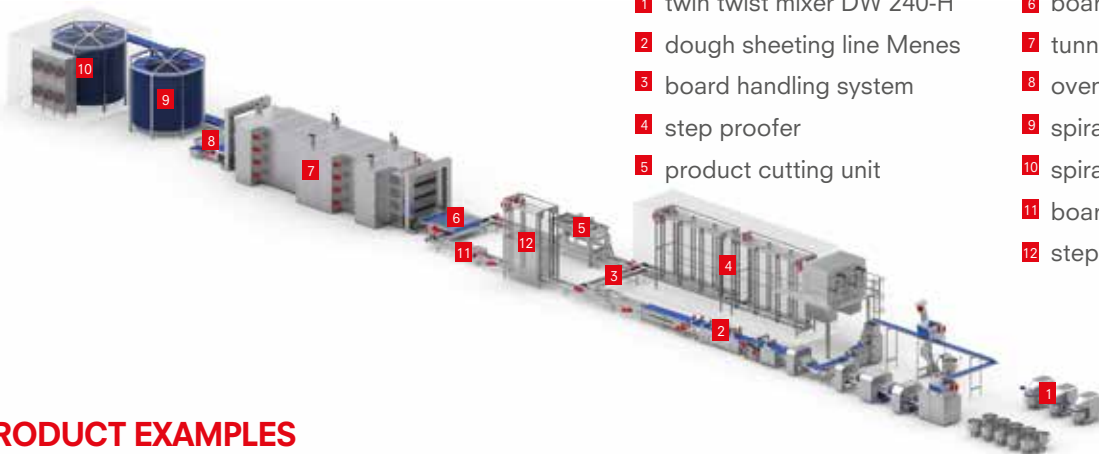
### FLAT BREAD AND PIZZA LINE



### PRODUCT EXAMPLES:

rustic bread	focaccia	pizza	italian pizza	flat bread	pita bread
					

## PREMIUM BREAD LINE

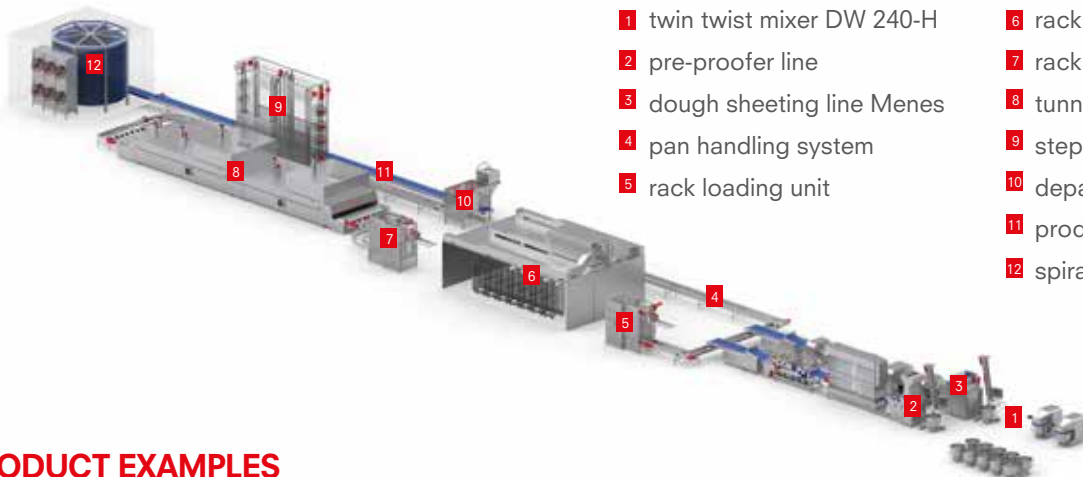


- 1 twin twist mixer DW 240-H
- 2 dough sheeting line Menes
- 3 board handling system
- 4 step proofer
- 5 product cutting unit
- 6 board unloader / oven feeder
- 7 tunnel oven MDI STRATOS
- 8 oven outfeeder / cooler feeder
- 9 spiral cooler
- 10 spiral freezer
- 11 board cleaning unit
- 12 step buffer

## PRODUCT EXAMPLES

rolls	baguette	ciabatta	loaves	rustic bread
				

## MULTIPURPOSE SEMIAUTOMATIC LINE



- 1 twin twist mixer DW 240-H
- 2 pre-proofer line
- 3 dough sheeting line Menes
- 4 pan handling system
- 5 rack loading unit
- 6 rack proofer
- 7 rack unloading unit
- 8 tunnel oven SDI Pharos
- 9 step cooler
- 10 depanner
- 11 product transferring conveyer
- 12 spiral freezer

## PRODUCT EXAMPLES

rolls	baguette	ciabatta	loaves	snacks	croissants
					
cakes	focaccia	pizza			
					



### YOUR CONTACT FOR TURN KEY SOLUTIONS:

#### KOENIG PROJECTMANAGEMENT GMBH

Stattegger Straße 80  
A-8045 Graz-Andritz

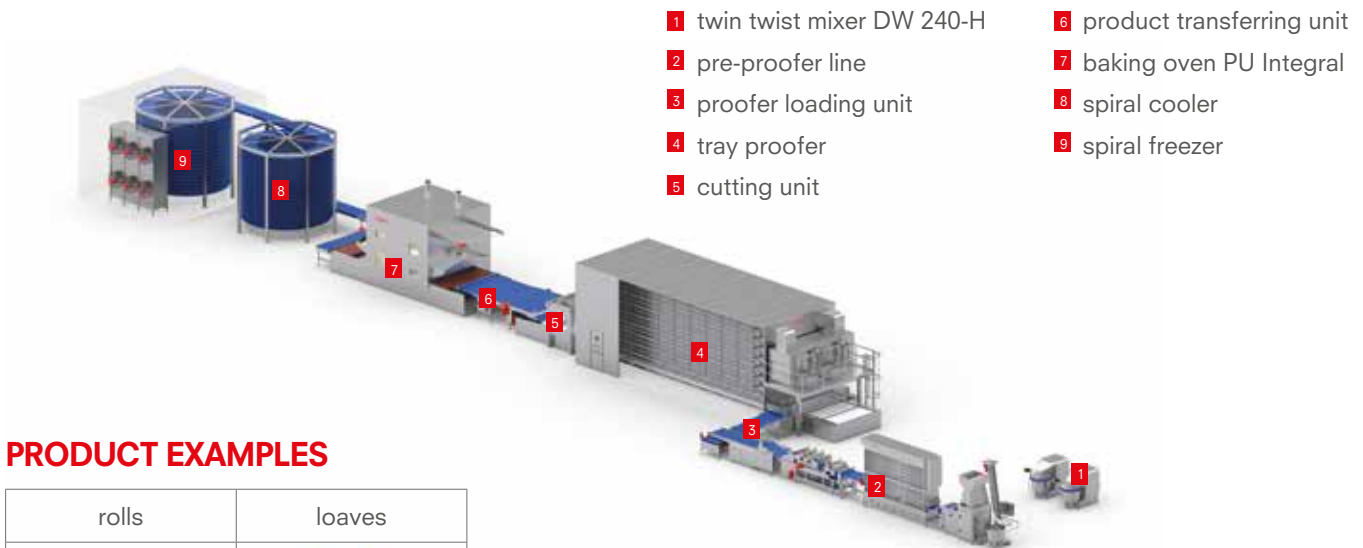
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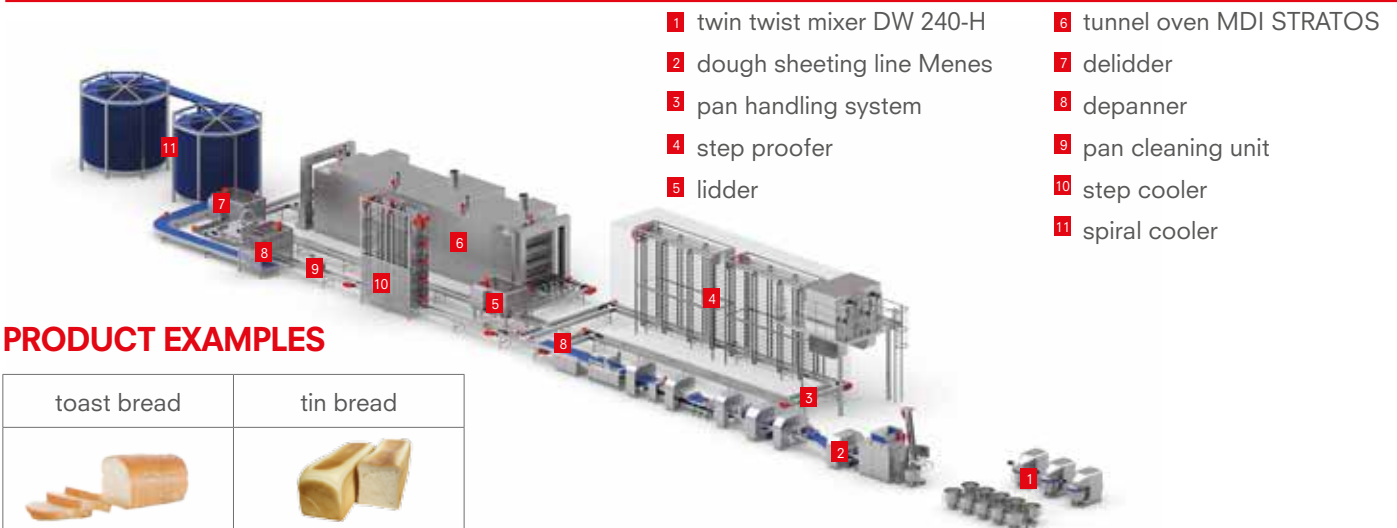
## ROLL LINE



### PRODUCT EXAMPLES

rolls	loaves

## TIN BREAD LINE



### PRODUCT EXAMPLES

toast bread	tin bread

# DESCRIPTION OF MAIN MODULES

## MIXING & LIFTING

### TWIN TWIST MIXER DW 240-H (HYGIENIC DESIGN)

The twin twist mixer from Koenig ensures that you lay the groundwork for top product quality already during dough processing. The consistent implementation of the hygienic design "H" in the Koenig product portfolio has been applied also to the twin twist mixer. Thus the DW 240-H can be entirely cleaned with splash water (low pressure water). The twin twist mixer with a dough capacity of 240 kg and a flour capacity of 150 kg is especially suitable for wheat and pastry doughs. Excellent results are also obtained for rye and rye-wheat doughs as of TA 180. The hygienic design is also available for the spiral mixer.

## DOUGH PROCESSING

### DOUGH SHEETING LINE MENES

When developing the Menes dough sheeting line, Koenig focused on the modular design and the possibility to produce bread rolls, tin dough products, pastry, pizza and bread specialties from the dough sheet. The Menes offers a dough throughput of up to 5,000 kg per hour and a Twin Sat twin satellite head for the most gentle dough processing. The line is available in working widths 600/800/1,200 and 1,600 mm.

### PRE-PROOFER LINE

Due to the modular system, possible combinations are virtually unlimited with Koenig. Our high-performance industrial lines with an hourly capacity of more than 40,000 pieces can be optimally adapted to your individual wishes. Thus we are able to guarantee you that we will find the best solution for your needs. We know practically every traditional, local and regional baked product in the world and know how to produce them with premium quality and the greatest cost-efficiency.

## PROOFING SYSTEMS

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### RACK PROOFER

The rack proofer is suitable for single and double racks and standard rack dimension of 800x600, 800x1,200 and 1,000x600 mm. The proofer is composed of modular panels and it is particularly designed for bread and pastry proofing. The product enters the proofer by means of racks where the pans are directly placed. The climate control unit provides for a very accurate setting of all the proofing parameters (temperature and humidity) and ensures the maintenance of uniform and constant proofing conditions within every area of the chamber.

### STEP PROOFER

The step proofer is a modular unit providing a gentle and uniform treatment of the product on boards. The proofer is suitable for products on/in boards, pans or moulds and is available in standard working widths of 800, 1,000, 1,200, 1,600, 2,400 mm. 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. Inside the proofer, the boards move thanks to a chain lifting system and to a horizontal positioning system.

### TRAY PROOFER

The tray proofer with a capacity of up to 500 trays is suitable for loose products and products on/in boards, pans and moulds. The modular unit is available in standard working widths of 2,400, 3,000, 3,200 and 3,600 mm and provides a gentle and uniform treatment of the product. The proofer is fully enclosed by thermo-insulated panels, yet all mechanical components are easily accessible for maintenance purposes. Inside the proofer, the movement is executed by a mechanical transmission ensuring the movement to the toothed wheel of the main chains.

## BAKING

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### SDD EOS (SINGLE DECK TUNNEL OVEN)

The directly fired single deck tunnel oven SDD EOS is a custom-designed oven for baking flat bread and typical pizza to perfection. The SDD EOS is available in the standard conveyor widths 900, 1,100, 1,300, 1,500 and 1,700 mm, offers a baking surface of up to 60 sqm and provides baking temperatures from 150°C to 500°C. 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.

### SDI PHAROS (SINGLE DECK INDIRECT TUNNEL OVEN)

SDI Pharos is an indirectly fired single-deck tunnel oven with a baking surface up to 200 sqm, where the heat transfer to the product takes place mainly by radiation, but also by contact and natural convection. Variable working widths from 2,500, 3,100, 3,300, 3,700 to 4,100 mm are available as well as burners in tower configuration. The zones are totally independent, allowing the management of different baking diagrams.

### MDI STRATOS (INDIRECTLY HEATED MULTI-DECK TUNNEL OVEN)

The indirectly heated multi-deck tunnel oven MDI Stratos is an extraordinary combination of compact design, modularity, power and control. The MDI Stratos with a standard conveyor width of 2,500 mm and a baking surface of up to 500sqm offers baking temperatures from 100°C to 300°C. 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.

### PU INTEGRAL BAKING OVEN

The PU Integral automatic industrial baking oven offers an active baking area of 84sqm to 140sqm. The oven features independent baking zones for the regulation of temperature, air volume and humidity that enable optimised product quality for all baked goods. To achieve this, Koenig uses for the PU Integral an innovative sealing system for the individual baking zones. The individual baking zones ensure ideal baking results for all products for par-baked and ready baked products such as for example: wheat rolls, lye bread rolls, freely set bread, tin loaves, pastry and pizza. Due to the compact design, the PU Integral requires minimum footprint compared to conventional deck ovens.

## COOLING & FREEZING

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### SPIRAL COOLER

The spiral cooler with a variable speed of 7-21 meter/min and variable resting time of 34-102 minutes 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 out for its high flexibility, thanks to the simple adjustment of the product permanence time inside the unit.

### STEP COOLER

The step cooler is used for the correct cooling process of the product in pans by forced ambient air blown by a series of fans. Inside the cooler, the pans move thanks to a chain lifting system and to a horizontal positioning system.

### SPIRAL FREEZER

The spiral freezer is a continuous freezing system allowing the product to reach the optimum core temperature for conservation, with a special attention to sanitation and efficiency requirements. The freezer is fully enclosed by thermo-insulated panels and its internal conditions are maintained by a series of evaporators. This freezer, besides combining high capacity and small footprint, also stands out for its high flexibility, thanks to the simple adjustment of the product permanence time inside the unit.

# TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE DEMONSTRATION  
CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. Koenig however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:  
Thoroughly test the Koenig machines at our Demonstration Center.

Visit our centers in Graz and Dinkelsbühl. Based on your recipes and raw materials, we will work out the best solution for you until you are fully happy with our suggestion. If necessary, we adjust the units again and start the entire customisation process over again. This ensures that you can offer your customers what they expect from you.

## SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine at our premises and then commission them, using their in-depth knowledge of the baking trade. If you should encounter any problems, simply contact our spare parts and service department. We are available day and night from anywhere in the world:

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**KÖNIG** THE BAKER'S  
CROWN

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