



**THE BAKER'S
CROWN**



COMBINE

**PERFORMANCE AND VERSATILITY
AT THE BEST VALUE**

CONSTRUCT YOUR OWN TAILOR-MADE BREAD ROLL PLANT.

„I DO NOT KNOW A SAFE WAY TO SUCCESS, BUT I
KNOW A SAFE WAY TO FAILURE: TO PLEASE EVERYBODY.“

Plato (400 BC)

For 50 years, Koenig has remained the worldwide specialist for bread roll lines. Our success is a direct reflection of our customers. We strive daily to offer our customers with the best products available. Products which allow our customers to differentiate themselves from their competition. Koenig roll line provide our customers with these opportunities.

Therefore the **Combiline** was developed: This modular plant can be adjusted to the requirements of your bakery.

Koenig does not want to please everybody. But we want to do the right thing for everybody. At any time!



BUT DO NOT COMPROMISE YOUR FUTURE.

With the design of the **Combilline**, the modular construction system was thought through to the end. By means of your special conditions, market requirements and investment spending you define the configuration of the plant. And Koenig builds it in the way you need it. In case you will need an additional level of automation later on, the plant can be easily expanded without major engineering work and with minimal disruption to your production.

With the **Combilline** you can produce high quality products: **round, oval, rounded and stamped, longrolled and stamped, flattened, longrolled, convoluted, cut and seeded** made of wheat dough, mixed dough, grain dough or yeast dough. The capacity is up to 9.000 pieces per hour, day and night.

GLOBALISATION IS NOT ONLY A WORD FOR US:

Whether producing bolillos in Mexico, baps in England, housky in Czech, hamburger buns in South Africa, Kaiser rolls in Austria or hot dog buns in Australia, the Koenig Combilline produces best quality products from all over the world.

Or do you want Spanish medias noches?
No Problem. Our Combi Line produces it.

WHATEVER YOU WANT - YOU CAN MAKE IT!



- 1 Rounded dough pieces
- 2 Production of hamburger
- 3 Production of Kornspitz
- 4 Setting unit
- 5 Special stamped products

THE BREAD ROLL PLANT THAT GROWS HAND IN HAND WITH YOUR REQUIREMENTS.



AT THE BEGINNING STANDS A REX

Starting with the dividing and rounding according to the "Rex Principle" – using the standard head machine **Basic Rex**, or **Classic Rex Futura** or **Rex Futura Multi**, the most gentle dough processing and weight accuracy is possible.

Basic Rex: typical weight ranges (e.g.) 35-85g or 50-110g.

Classic Rex Futura: The alternative head machine with expandable weight range. Typical weight ranges (e.g.) 22-110g or 55-170g.

Rex Futura Multi: The modular head machine with weight range of 17-230g for rounded dough pieces and 600g for only divided products.



ROW SELECTION

It is simple to select the number of rows required to fit the products according to the space available on the baking tray.



Adjustment from 4-row operation to 3-row operation.



PRE-ROLLING UNIT

It is a standard component of each Combine, located before the proving process, and is used for the production of oval dough pieces. These are the starting forms of oval stamped products or the first forming stage of long rolled products.



PRE-PROVER

The standard Combine is provided with a basic resting prover. It is available with adjustable climate (temperature, humidity) as an option. This feature is a standard component on the Combi Line fitted with a convoluting machine.

OPTION SEPARATION DEVICE

This option makes possible the production and setting of extremely long products e.g. a 2-row operation with a working width of 600mm for the production of Spanish bocadillos or half-baguettes.



STAMPING STATION

It offers easy, safe handling with reversible cups for the stamping of round, oval and long products.

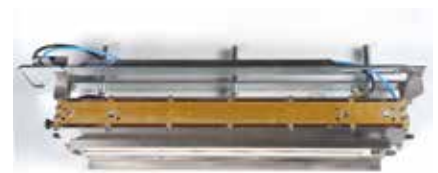
Quick product change, large range of stamping tools

The stamping tools are easy to change which allow a very quick changeover from one product to another.



OPTIONAL CUTTING STATION

For the simple longitudinal cut, the cutting station can be easily inserted instead of the stamping tool.



YOU NAME THE PRODUCTS – WE SET UP THE OPTIMUM PLANT.



FORMING STATION

We are offering two different versions.

FORMING STATION TYPE RR

For the forming of longrolled and flattened products e.g. Hamburger and Hot Dog rolls.



FORMING STATION TYPE WK-RR

For the forming of convoluted or convoluted longrolled products in addition to the above.



SEEDING UNIT

The following features characterize our seeding unit:

- **Safe humidification** via humidification roller
- An automatic return of remaining seeds ensures **no loss of seeds**
- Processing of **different types of topping** (e.g. poppy seed, pumpkin seed)

OPTIONAL SEEDER WITH MOBILE FRAME

- wire belt module on a mobile frame
- easy cleaning due to optimized accessibility of all parts which are in touch with dough
- wire belt module exchangeable with an optional conveyor belt (also on a mobile frame)
- seeding material can be reclaimed manually or with an automatic seeding material reclaimer available with one seeding box for seeding from above or with two seeding boxes for seeding from both
- water application with water bath and/or spraying unit



SETTING UNIT

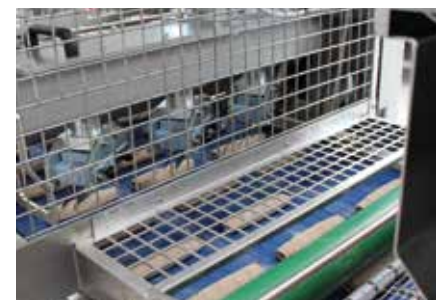
The setting unit type AB guarantees a **precise and automatic setting** of the formed dough pieces on baking trays, filet trays or peel boards.

The programmable control allows continuous adjustment of the stepsize as well as intermediate steps for the pitch-wise setting.



OPTIONAL CUTTING STATION ON SETTING UNIT

For an angular cut on the setting unit (e.g. for Kornspitz)



COMBILINE: OVERVIEW OF DIFFERENT VERSIONS

Name of the versions in brackets () are valid for working width 800mm.
 Versions with Classic Rex Futura are 100mm longer.
 Versions with Rex Futura Multi are 170mm longer.

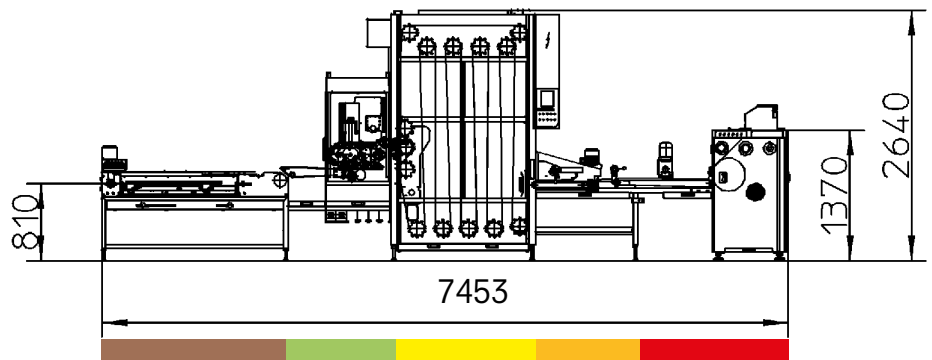
SERVICE REQUIREMENTS:

Use of compressed air for version with cutting station:	15l/min at a minimum of 6 bar
Use of compressed air for version with separation device:	20l/min at a minimum of 6 bar
Rated power supply for climatisation of the prover:	4.4 kW
Water consumption humidification prover:	max. 15l/h, 2 bar
Water consumption seeder:	40l/h, 2 bar
Rated power supply for power unit:	see respective version

KCL 1 (KCL 11)



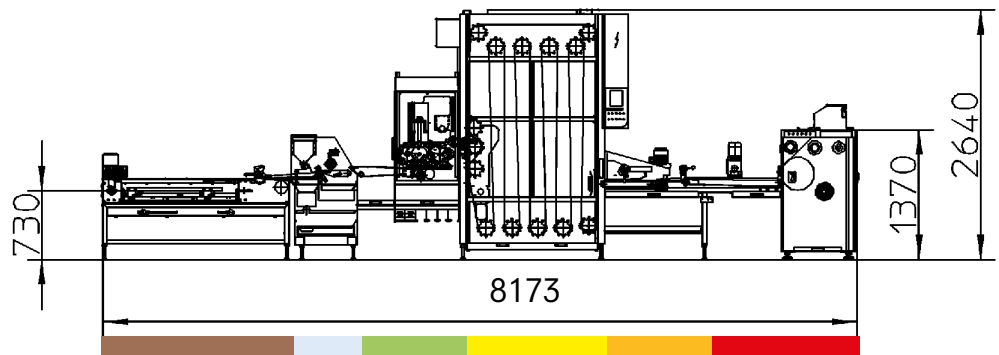
Rated power supply drive: 3.5 kW
 Climate prover optional



KCL 2 (KCL 12)



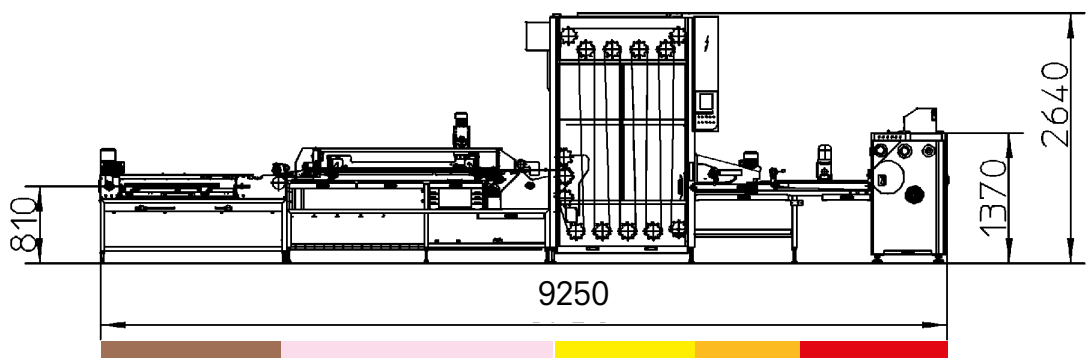
Rated power supply drive: 3.9 kW
 Water consumption seeder: 40l/h, 2 bar
 Climate prover optional



KCL 3 (KCL 13)



Rated power supply drive: 4.9 kW
 Climate prover optional



Setting unit

Seeding unit

Forming station with convoluter type WK RR

Forming station with convoluter type RR

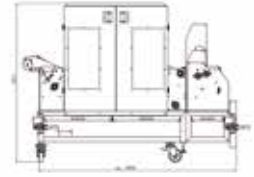
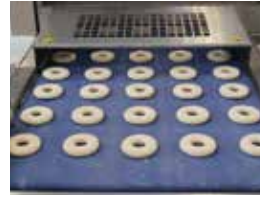
Stamping station

Prover

Pre-rolling unit

Basic Rex
(Option: Rex Futura,
Rex Futura Mult)

Additional modules optionally available
For example: Koenig donut stamping station
(KCL 3 - KCL 10)



OUTPUT:

Koenig Combiline 800 (800 mm working width):

6-rows: 9,000 pieces/h
5-rows: 7,500 pieces/h
4-rows: 6,000 pieces/h
3-rows: 4,500 pieces/h (with option separation device 6-/3- rows)

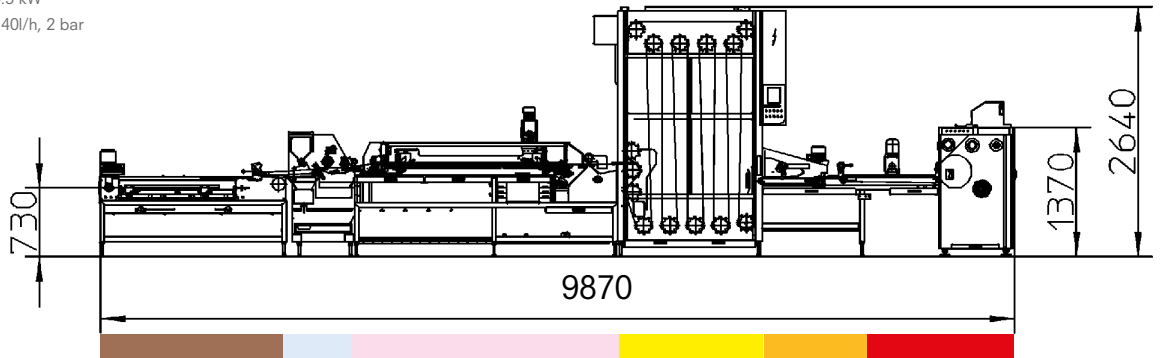
Koenig Combiline 600 (600 mm working width):

5-rows: 7,500 pieces/h
4-rows: 6,000 pieces/h
3-rows: 4,500 pieces/h
2-rows: 3,000 pieces/h (with option separation device 4-/2- rows)

KCL 4 (KCL 14)



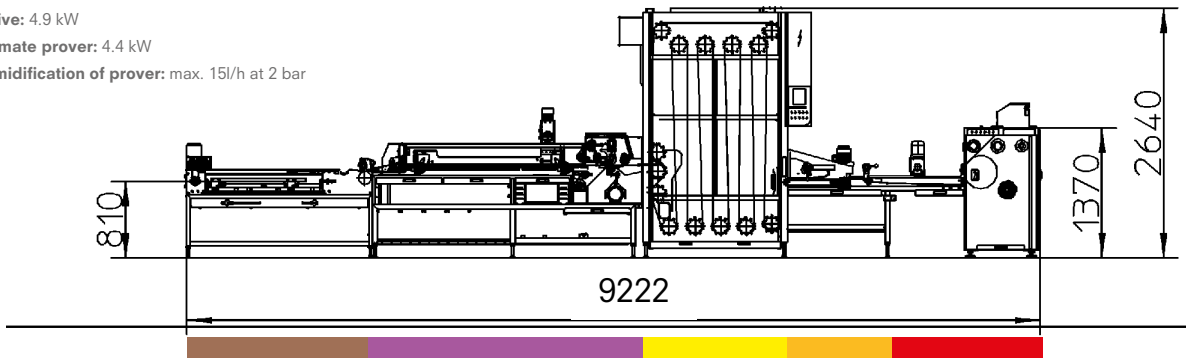
Rated power supply drive: 5.3 kW
Water consumption seeder: 40l/h, 2 bar
Climate prover optional



KCL 5 (KCL 15)



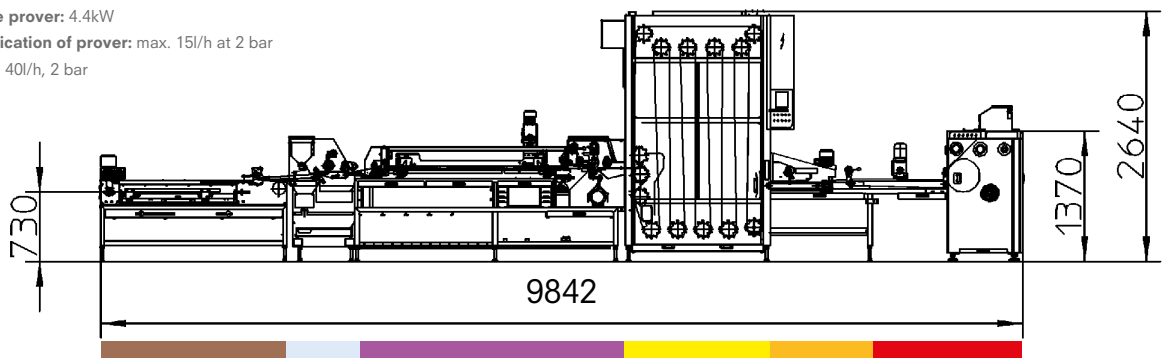
Rated power supply drive: 4.9 kW
Rated power supply climate prover: 4.4 kW
Water consumption humidification of prover: max. 15l/h at 2 bar



KCL 6 (KCL 16)



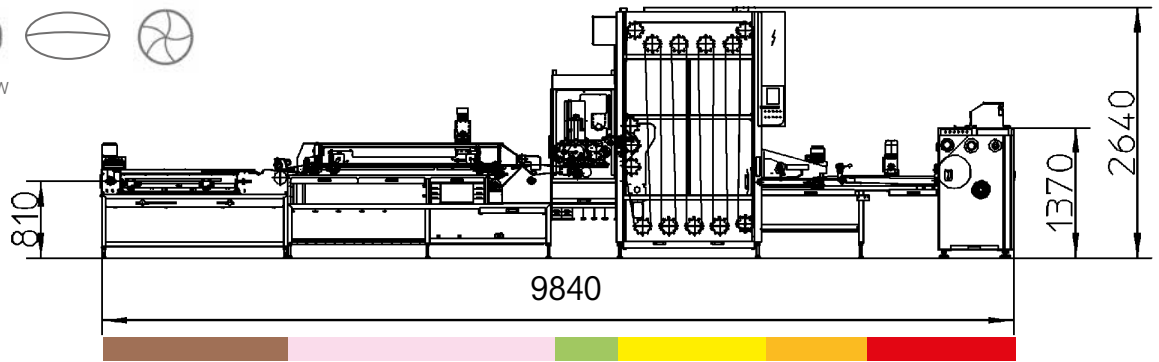
Rated power supply drive: 5.3 kW
Rated power supply climate prover: 4.4kW
Water consumption humidification of prover: max. 15l/h at 2 bar
Water consumption seeder: 40l/h, 2 bar



KCL 7 (KCL 17)



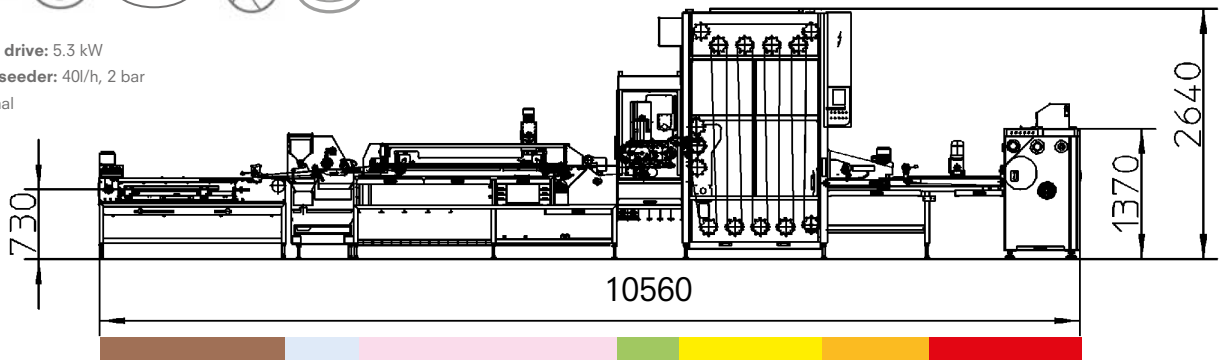
Rated power supply drive: 4.9 kW
Climate prover optional



KCL 8 (KCL 18)



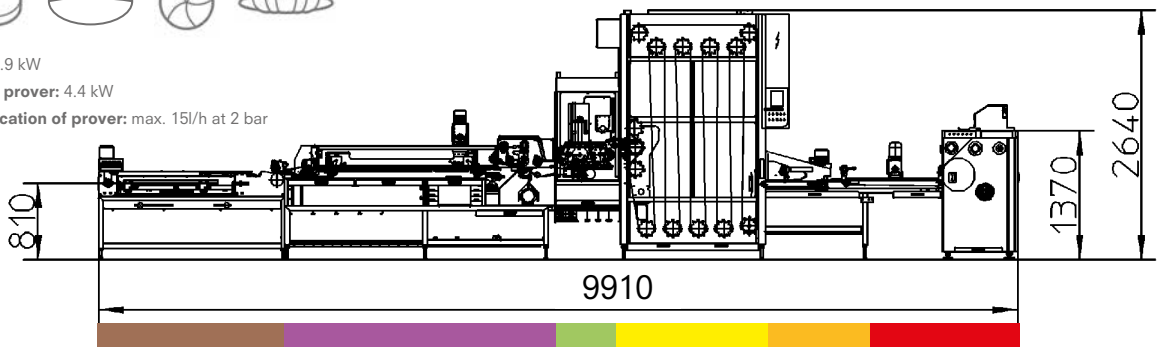
Rated power supply drive: 5.3 kW
Water consumption seeder: 40l/h, 2 bar
Climate prover optional



KCL 9 (KCL 19)



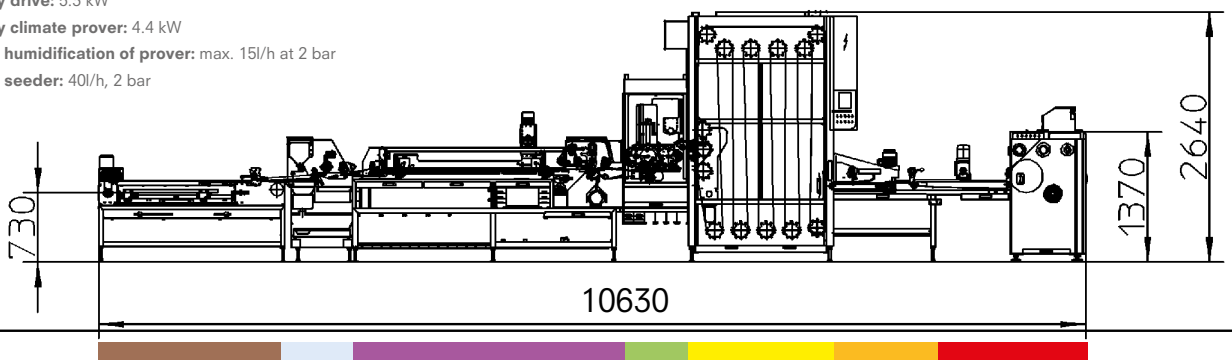
Rated power supply drive: 4.9 kW
Rated power supply climate prover: 4.4 kW
Water consumption humidification of prover: max. 15l/h at 2 bar



KCL 10 (KCL 20)



Rated power supply drive: 5.3 kW
Rated power supply climate prover: 4.4 kW
Water consumption humidification of prover: max. 15l/h at 2 bar
Water consumption seeder: 40l/h, 2 bar



CAPTION



ROUNDED

e.g. Donuts, milk rolls, tea-cakes, water rolls ...



ROUNDED AND STAMPED

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



ROUNDED AND LONG ROLLED STAMPED

e.g. Styrian long roll, plaited bread, Marraqueta, etc. ...



ROUNDED AND LONG ROLLED

e.g. Pain au lait, hot dog buns



ROUNDED, LONG ROLLED AND CONVOLUTED

e.g. Kornspitz ...



ROUNDED AND FLATTENED

e.g. Hamburger buns ...



ROUNDED AND LONG ROLLED CUT

e.g. Sliced bread rolls ...



SEEDED PRODUCTS

GENERAL CHARACTERISTICS:

- Whole plant in modular construction – expandable afterwards
- Freely programmable control with touch panel display – 50 programmes storable
- Production of long rolled convoluted products and Kipferl possible by attachment of convoluting unit
- Excellent processing results thanks to the use of quality stainless steel components
- Good accessibility of all essential components for cleaning and maintenance
- Optional pre-prover with direct transfer (bypass pre-prover for setting of round dough pieces)
- Also available with final prover



STAMPING TOOLS

ROUND STAMPED PRODUCTS



Kaiser



Salt



Carinthian



Star



GB



Crown 8



Crown 10



Evening time



Ö3



Sunflower



Tractor track



Shell



Tartaruga



Spiral



Yin-Yang



3-pointed star



Football

LONG ROLLED, STAMPED PRODUCTS



Styrian long roll



Moon



Caterpillar



Wave



Plait



Rogato



Tartaruga



Housky



Marraqueta



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:

DURING OFFICE HOURS: +43 316.6901.0
OUTSIDE OFFICE HOURS: +43 316.6901.739



KÖNIG THE BAKER'S
CROWN

Koenig Maschinen Gesellschaft m.b.H.
Stattegger Straße 80, 8045 Graz, AUSTRIA
Tel.: +43 316 6901-0, Fax: +43 316 6901-115
info@koenig-rex.com, www.koenig-rex.com

Folgen Sie uns auf
unseren digitalen Kanälen.

scan here

