



THE BAKER'S
CROWN

ROLL LINE KGV EC

THE BENCHMARK FOR HIGH PERFORMANCE LINES
NOW FOR EVEN EASIER CLEANING AND MAINTENANCE

KGV EC CONFIGURABLE MULTIFUNCTIONAL LINE

With the **KGV EC** featuring the Industrie Rex AW-H as dough dividing and rounding machine, Koenig offers another model in the **EASY CLEAN DESIGN series**.

Due to the modular system, the possible combinations and thus the variety of products are almost unlimited. The high-performance line can be adapted to your individual requirements: rounded, stamped, long-rolled, long-rolled folded, long-rolled convoluted, flattened or seeded products. We know the traditional regional products worldwide and know how to produce them in the highest quality and as economically as possible.

The **Easy Clean Design** offers easier cleaning, maintenance and access to all modules.

Together we design the ideal line for your bakery:

- new standards in terms of hygiene & accessibility
- highest line availability with minimized maintenance and cleaning times
- whole line in modular system
- tailored to your doughs & product range
- adapted to your space requirements

PERFORMANCE FEATURES

- Performance of 50 to 65 strokes per minute depending on the product. This corresponds to a performance of 46,800 pieces per hour in 1,200mm working width and 12-row operation.

- Pre-proofer with, for example, 750 usable swings at 50 strokes/min (proofing time of 15 minutes) or at 65 strokes/min (proofing time of 11.5 minutes)

INNOVATIVE EASY CLEAN DESIGN FOR OPTIMIZED CLEANING AND MAINTENANCE:

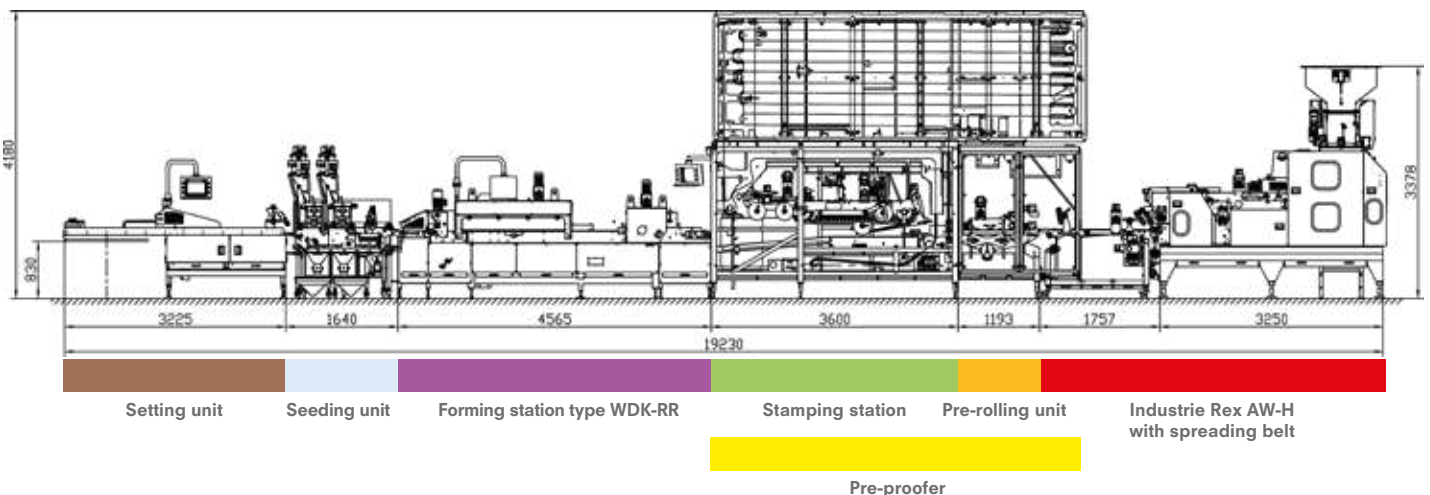
- maximum line availability by shortened cleaning cycles and reduced downtime of the line
- all new frame construction for optimized hygiene and accessibility with at least 200mm floor clearance
- sloping surfaces at 45° angle where neither flour nor dough residues can deposit
- forming tools like pressure boards, stamping tools, centering units removable for cleaning
- drives encapsulated from dough area
- large service doors for easy accessibility for cleaning and maintenance
- Industrie Rex AW-H dough dividing and rounding machine in open design, e.g. with foldable transfer belt, swivelling flour duster unit for easy access to rounding drum

- the open design of the forming station, seeding unit and setting unit enables access from both sides



MODEL OVERVIEW

SAMPLE LINE IN 1200 MM WORKING WIDTH



YOU NAME THE PRODUCTS –



SETTING UNIT

The setting unit guarantees a precise and automatic setting of the formed dough pieces on the tray and is available in different designs.

The programmable control allows continuous adjustment of the step size as well as intermediate steps for the batch-wise setting.

OPTIONAL

- cross setting unit
- various retracting lengths
- servo drive
- cutting device on the setting unit for a cross cut (e.g. Kornspitz)



SEEDING UNIT

Two types of seeding units are available as standard.

TWO BELT SEEDING UNIT TYPE MO (WB/ST)

With water bath and spraying unit for one-sided seeding of the products.

THREE BELT SEEDING UNIT TYPE MO (WB/ST/ST)

With water bath and spraying unit for one-sided and double-sided seeding of the products.

All Koenig seeding units offer you the following advantages:

- processing of various seeds in different sizes (for example sesame seeds, linseeds, sunflower seeds, oatmeal, pumpkin seeds)
- wire belt module on a mobile frame, completely washable
- exchangeable conveyor belt mounted on a mobile frame for operation without seeding

OPTIONAL

Automatic return of remaining seeds



FORMING STATION

Three types of forming stations are available as standard.

FORMING STATION TYPE RR

For forming of longrolled products (Hot Dogs, etc.) and flattened products (Hamburger).

FORMING STATION TYPE SCHR-RR

For forming of longrolled products (Hot Dogs, etc.) and flattened products (Hamburger). You can additionally also fold the dough pieces.

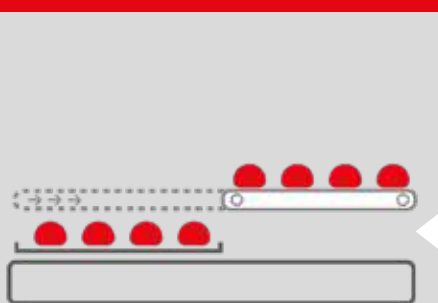
FORMING STATION TYPE WDK-RR

For forming convoluted or convoluted longrolled products with drag belt or convoluting shoes (e.g. Kornspitz), including easily lowerable roller head.

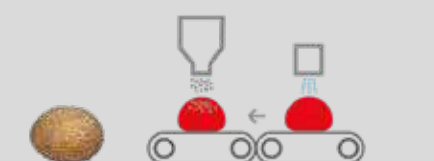
OPTIONAL

- forming station for pointed ends (e.g. "Spitzweck", Bolillos)
- sideguides for exact length of the dough pieces (e.g. Hot Dogs)
- retractable pressure board with wedges for cylindrical shape (e.g. Hot Dogs)
- additional operator panel

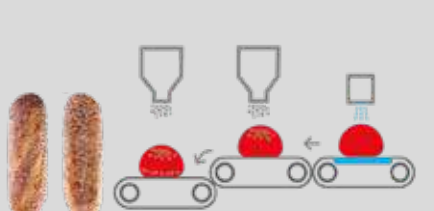
THE SINGLE STEPS IN DOUGH PROCESSING IN OVERVIEW



TWO BELT SEEDING



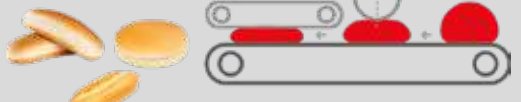
THREE BELT SEEDING



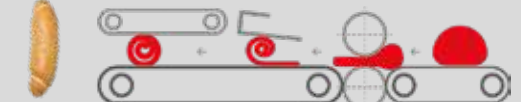
RR



SCHR-RR



WDK-RR



WE CONFIGURE YOUR IDEAL LINE



STAMPING STATION

The stamping station is designed with reversible cups for the stamping of round, oval and long products and it is very easy to operate at high operational safety.

Quick product change, large range of stamping tools.

The easily exchangeable stamping tools guarantee a very quick change-over from one product to another and allow easy cleaning.



OPTIONAL

- For the simple longitudinal cut, a pneumatic cutting unit can be easily inserted instead of the stamping tool.
- Optional centering unit on the out-feed conveyor of the stamping unit.
- separate storage trolley for all components extractable for cleaning



PRE-ROLLING UNIT

The pre-rolling unit is a standard component for the production of oval dough pieces, designed as height-adjustable, removable pressure board before proofing. It allows the initial forming for oval and stamped products or the first forming step for long rolled products.

Optional with row separation device (e.g. from 10 to 5 rows).



PRE-PROOFER

Proofer with regulated climate (temperature and humidity), swings with cotton covers and a highly effective UV-sterilization unit for empty swings with easily changeable UVC-lights.

OPTIONAL

- swings with gauze covers (swing duster necessary)
- cross conveyance for feeding a convoluting machine
- direct transfer (proofer by-pass)
- aerosol wetting unit

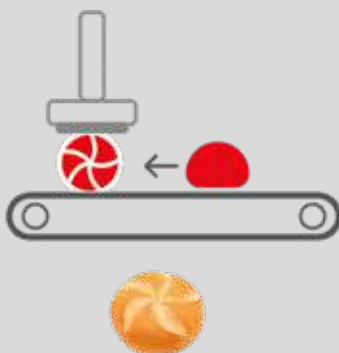


REX DOUGH DIVIDER AND ROUNDER

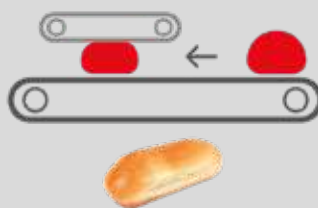
Dividing and rounding according to the "Rex Principle" – the most gentle dough processing and weight accuracy is possible. With the Industrie Rex AW-H in hygienic design, which offers a considerable cleaning advantage. Also available with greasing as an option.

For a weight range of 22-150g.

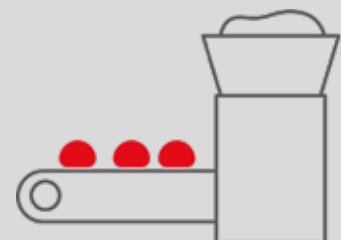
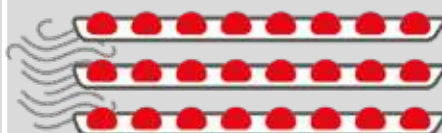
The hygienic design features encapsulated drives, removable inner rounding drum and swing-out flour dusters for easy access to the drum rounder. The machine enables optimized accessibility to the second rounding belt, the transfer belt can be folded up. The discharge spreading finger belt is mounted on a mobile frame, the transfer belt can again be folded up.



PRE-ROLLING UNIT



PRE-PROOFER



CAPTION



ROUNDED

e.g. Donuts, milk rolls, tea-cakes, 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, 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. Cut bread rolls ...



SEEDED PRODUCTS

GENERAL CHARACTERISTICS:

- Whole line in modular construction – expandable afterwards
- Maximum line availability by shortened cleaning cycles and reduced downtime due to Easy Clean Design
- 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
- Also available with final proofer



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

König 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

Follow us on our
digital channels.

