



THE BAKER'S
CROWN



Biscuits + Cakes

Fancy pastry

Bread

MENES 1.0

THE BREAKTHROUGH IN
LAMINATING TECHNOLOGY

TWINSAT INSIDE



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THE MARKET LEADER THE WORLD TRUSTS.

The world is growing together. Every day, consumers experience the global variety of specialities from different cultures. And the same applies to bread and pastries. Catchword: Ethno-Food. Sensitive areas of nutrition are where demands in particular increase hand in hand with integration. International choice, quality and naturally prices are the relevant deciding factors.

With these developments in mind, König is working on a strategic overall concept. The starting point is not only our extensive portfolio of machinery, ranging from kneading machines to industrial plants, but also our worldwide market leadership in machinery from the production of small bakery products such as biscuits and cakes. We are pursuing the same objectives with regard to technology for the manufacture of products from one continuous dough sheet.

Laminating becomes an additional core competence

König had already made the move to this technology a long time ago. We are now in the process of defining completely new quality criteria using an absolutely new development. The construction of our new factory in Dinkelsbühl in Germany is a visible sign of the consequences of our endeavours. And an invitation to you to test this revolution in laminating technology for yourself on site.

König is proud to present:

MENES 1.0

The new technology for all laminating systems.

Dieter Sönnichsen and his team are setting the standard when it comes to laminating technology. This has been confirmed by such well-known manufacturers as Oetker and Iglo where Mr. Sönnichsen has been responsible for the planning and construction of machines with significant success.

Rudolf Strätker
Managing Director

Josef Hefner
Managing Director Production

Dieter Sönnichsen
Managing Director Development
and Construction





KONIG

In a world of constant change, it makes sense to be ready for any changes that may come. With the modular **Menes 1.0** you can control this change according to your own personal requirements.

THE EXPECTED REVOLUTION IS TAKING PLACE. NOW!

MENES 1.0 – THE MODULAR MILESTONE
FOR FANCY PASTRY AND BREAD.

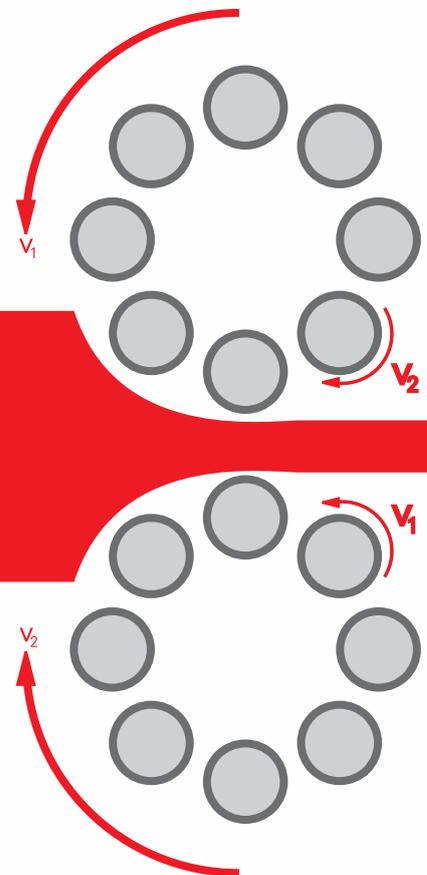


THE REASON WHY WE ARE TALKING ABOUT A NEW ERA.

TWINSAT – THE REVOLUTIONARY TWIN SATELLITE HEAD TECHNOLOGY FOR TENSION-FREE DOUGH PROCESSING.

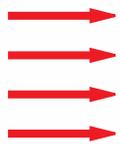
The TwinSat principle

The objective has been clearly formulated: Market leadership in the laminating systems sector. On our way there, we have already achieved an important stage victory by taking over technology market leadership: With TwinSat we have managed to introduce a system that can be described without doubt as a decisive further development in laminating technology.

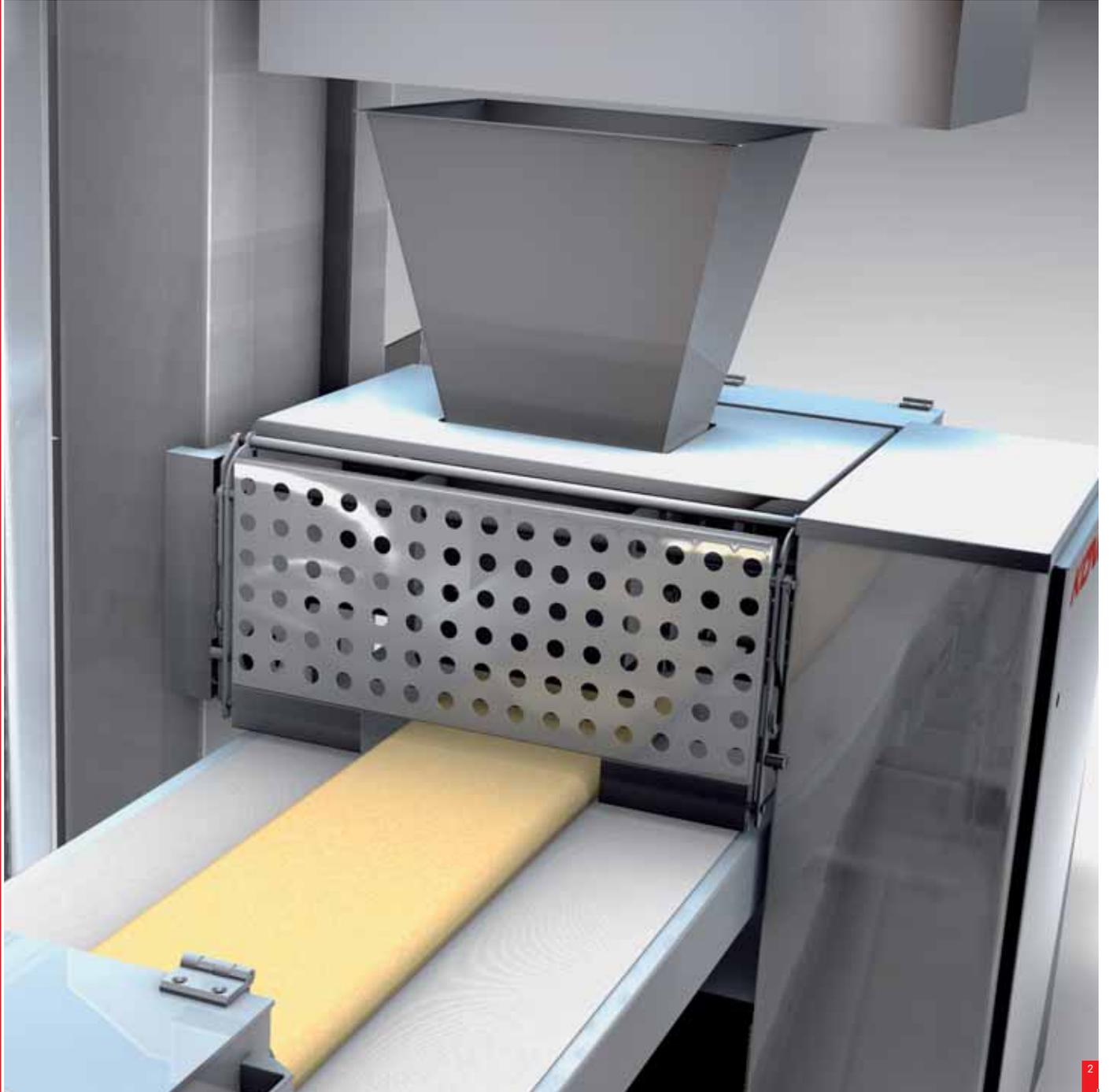
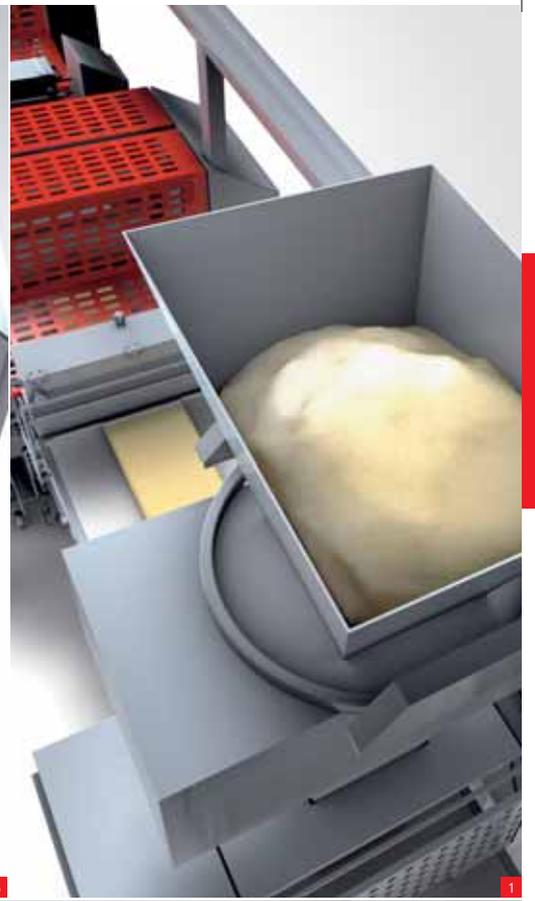


The major difference to ordinary satellite systems with standard cylindrical rollers lies in the twin satellite head which reduces high mechanical loads on the dough to a minimum and largely restricts dough tension. We call this the TwinSat principle.

The TwinSat's function is based on a sophisticated system. By positioning two satellite roller heads one above the other, it is possible to produce virtually tension-free dough. After delivery from the machine, it can be cut, formed and processed without any proofing. And while being transported through the machine, the dough is not rolled but formed into size by a patting movement at high speed.



- The satellites rotate at virtually the same speed in opposite direction to the planets.
- Motorised rotation of the planets and the satellites.
- Planet and satellite speeds can be varied to achieve optimum setting for the dough consistency and the production speed.
- As a result of the counter-active movement the dough is pressed rapidly in series and can therefore move unstressed in the production direction.
- Gas pores are retained even with high fermentation and multiple dough runs.
- The TwinSat principle guarantees that the dough structures are not shifted and no shear stress is created. The fermentation gases remain in the dough.



THE BREAKTHROUGH IS FOUNDED ON A WIDE BASIS.

THREE MODULES THAT SECURE OUR
LEAD EVEN MORE.

Part of König's long-term corporate philosophy is to secure our technical lead on an overall basis. Along with our revolutionary satellite roller system with the TwinSat principle, we also have further modules whose optimised functionality place us apart from the competition. As basic modules of the flexible **Menes 1.0** system, they make an important contribution towards making the system what it is as a whole: top of the scale in laminating technology.

1 Dough pre-portioner

In gentle mode from kneader to former.

The dough batch from the kneader (100 to 250 kg) is carefully divided into portions of about 10 kg in weight and transported by conveyor belt into the dough sheet former.

2 Dough sheet former

With or without.

Shear forces are generated during the production of the dough sheet. They are disadvantageous to the perfect production of certain types of bread. In these cases, simply bypass the dough sheet former. The TwinSat twin satellite head makes it possible.

3 Guillotine

The cutting edge of the blade.

Our guillotine stands out with a decisive range of advantages for cutting and stamping: Withstands high cutting forces, servo-motor for very quiet operation, cutting and stamping tools can be exchanged in just a few minutes using a quick-change attachment, cuts are still exactly vertical even with products of a diameter of 100 mm, no build-up at blade, and lots, lots more.

PUTTING THE FUTURE INTO FOCUS TOGETHER.

EXACT SOLUTIONS FOR ALL REQUIREMENTS.

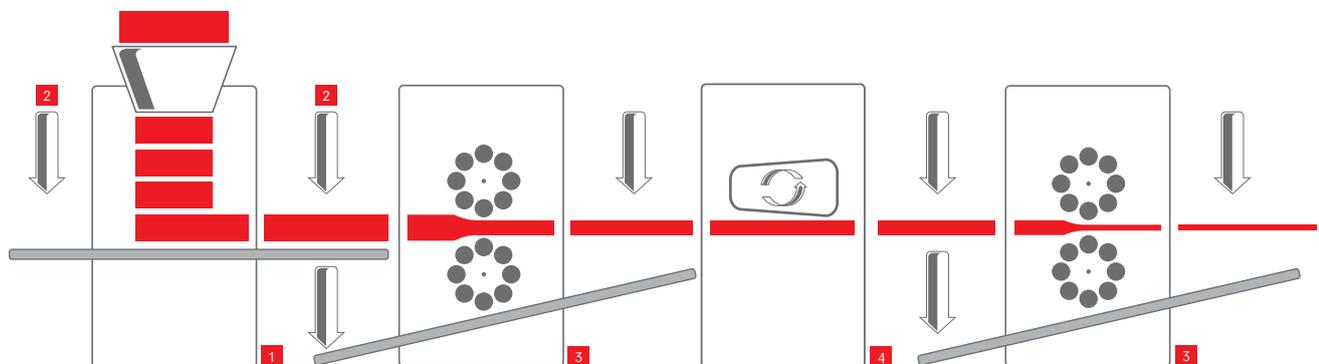
The advantages of the combined talents of the **Menes 1.0** are brought into full play when actual planning is preceded by a precise analysis of individual requirements. This is why we provide consultation at the earliest possible time in order to guarantee each customer the most advantageous system designed to suit individual requirements.

The perfect design, first of all, gives you a distinct lead on the competition and, secondly, puts you in a position to be able to manufacture precisely those specialities that your target group demands – in best possible quality, consistent form and at reasonable prices.

The reason why the product portfolio flexibility made possible by the **Menes 1.0** is so important, is that today more and more specialities are being demanded by consumers who are at home in completely different areas of the world. Whether ciabatta, croissant or baguette, using the various modules you can set your **Menes 1.0** to suit latest tastes. In this way, you have everything you need at your disposal in order to be able to react to current trends.

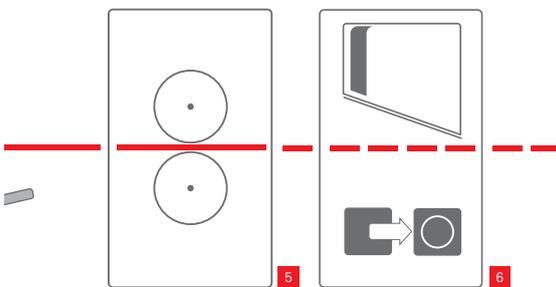


Example: Pizza line





Precision system
design for individual
success



- 1 The dough is fed into the pre-portioner by a lift-tipper and dosed into the dough sheet former. The dough sheet former forms a continuous dough sheet to suit the line.
- 2 The dough sheet is dusted constantly with flour from above and below by the multiple flour dusters.
- 3 The dough thickness is reduced gently on a ratio of 10:1 by the TwinSat.
- 4 The dough width is adjusted and levelled out by the cross-roller unit.
- 5 The required end dough thickness is achieved by the teflon-coated roller surface of the dressing cylinder.
- 6 The system-driven guillotine cuts the pizzas out of the dough sheet in several lanes.

WELCOME TO MODULAR FREEDOM.

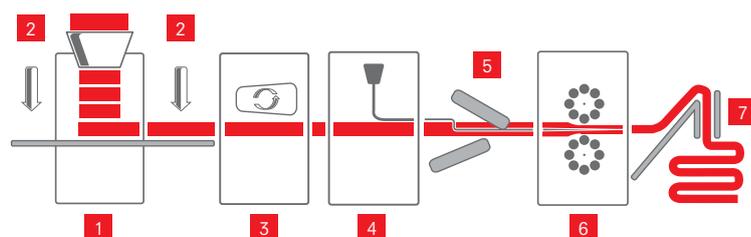
FLEXIBILITY FOR RISK-FREE GROWTH.

Our prime objective when developing the **Menes 1.0** was to comply with the various requirements as exactly as possible with a well-conceived modular concept. The motivation for this idea results from experience gained with customers from all possible areas over many years. An analysis showed the urgent need for even more flexibility.

With the **Menes 1.0** we have achieved a masterpiece of versatility which actually makes it possible to set each machine precisely to suit the needs of every individual customer. Not only different line configurations are possible, it also grows in line with your success. And newcomers have the possibility of keeping the volume of their investments within clear limits with a simpler machine structure.

In each case, however, you always have a product which complies precisely with the tastes of your customers. Beautifully tasty and light baked products in a wide range of variations.

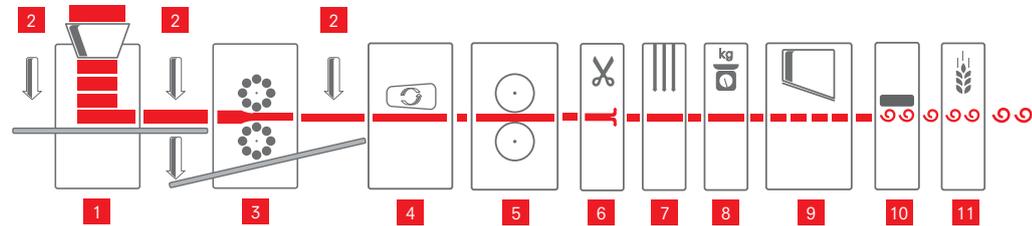
Example: Danish pastry dough pieces



- 1** The dough is fed into the pre-portioner by a lift-tipper and dosed into the dough sheet former. The dough sheet former forms a continuous dough sheet to suit the line.
- 2** The dough sheet is dusted evenly with flour from above and below by the multiple flour dusters.
- 3** The dough width is adjusted and levelled out by the cross-roller unit.
- 4** The butter pump coats the upper side of the dough sheet with butter.
- 5** The angled belt places the dough in the middle and encloses the butter.
- 6** The thickness of the sandwich is reduced gently on a ratio of 10:1 by the TwinSat and the layers are connected with each other.
- 7** The dough belt is then fed over a pendulum and placed in layers on top of one another.

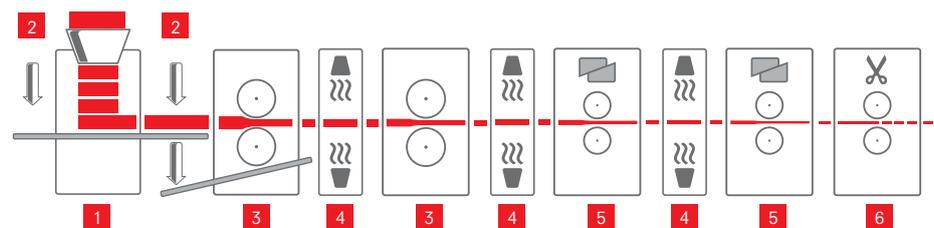
Other dough layers are then formed in a number of processing sections which can be attached in U-form or in L-form. Further processing of the dough sheet is carried out by appropriate dough production machines.

Example: Ciabatta line / square rolls



- 1** The dough is fed into the pre-portioner by a lift-tipper and dosed into the dough sheet former. The dough sheet former forms a continuous dough sheet to suit the line.
- 2** The dough sheet is dusted evenly with flour from above and below by the multiple flour dusters.
- 3** The dough thickness is reduced gently on a ratio of up to 10:1 by the TwinSat.
- 4** The dough width is adjusted and levelled out by the cross-roller unit.
- 5** A roller unit ensures even weight.
- 6** A slitter cuts the dough sheet into strips.
- 7** These dough strips are moved into the required spacing by a spreader belt.
- 8** An optional checkweigher undertakes weight control for the guillotine.
- 9** Weight differences are compensated by the guillotine by cutting different lengths of dough pieces.
- 10** The square dough pieces can be rolled into baguettes by a sheeter.
- 11** A duster then applies various seeds to the surface of the dough.

Example: Thin dough line



- 1** The pre-portioner doses the dough into the dough sheet former. A twin roller sheet former forms the dough sheet using an interchangeable mould.
- 2** The dough sheet is dusted evenly with flour from above and below by the multiple flour dusters.
- 3** The thickness of the dough sheet is reduced by finishing rollers.
- 4** Multiple position blowers dry the dough surface, both on the upper and the lower sides.
- 5** Adjustable roller units reduce the dough thickness precisely and evenly.
- 6** A choice of forms can be cut out of the dough with the cutting and stamping roller.

THE FRUITS OF THE PAST ARE THE CLASSICS OF TOMORROW.

DISCOVER OUR TRIED-AND-TESTED SF-CLASS.

The strategic decision by König to develop laminating technology as a further core competence is based on a large range of positive experience and developments in this sector. With our SF-Class, we have already been able in the past to position first-class solutions onto the market in subdivisions.



Ceres 2.0

Ceres 2.0

- Separates the dough using the patented König gravity dough rope system
- Optimum product quality even without intermediate proofing cabinet
- Sensor-controlled weighing rollers for precise weight control
- Fully variable moulding plates for gentle dough rounding
- Variety of system combinations

Baguette, multigrain bread, rye bread, ciabatta, white bread



SFI Artisan



SFR Artisan

SFR Artisan

- Production of square and round dough pieces with different TA with one and the same machine
- Up to 6,000 pieces per hour with moulded rolls, 5-rows
- Easy row conversion
- Perfect pre-calibration of the dough sheet by side edge former and depression roller
- Exact end-calibration of the dough sheet by satellite head

Ciabatta, square rolls, round rolls

SFI Artisan

- Extremely gentle dough processing
- Dough throughput up to 500 kg per hour at TA 180 and up to 1,200 kg per hour with firmer dough
- High-precision row positioning of pre-portioned dough pieces by special setdown systems
- Exact end calibration of dough rope by grooved roller funnel
- "Easy Cleaning System" for quick and easy cleaning

Baguette, ciabatta, square rolls, round rolls

SFC Artisan

- Optimum cost-benefit ratio
- Single-operator control
- Easy row conversion by exchanging the knife shaft
- Exchangeable cutting/stamping tools for high product versatility
- Long service life and stable value

Ciabatta, square rolls

“S-Class” solutions for the diversity of this world



SFC Artisan

We have supplemented our principle of free modularity with the demand for a clear and comprehensible decision process. This means that we are not making a science of the ideal composition of the individual machine components. All we are aiming at is to provide you with the opportunity of reaching a decision yourself in advance on a possible basic concept using a decision matrix.

The purpose of the following decision matrix is by no means to reduce the extent of our consulting services. Instead, we would like to give you here a further impression of our competence while at the same time already providing you with possible solution ideas. Following this, in intensive project planning talks we will draw up with you the precise details and specifications that, in the end, will lead to perfecting your sustained success.

	SFC Artisan	SFR Artisan	SFI Artisan	Ceres 2.0	Menes 1.0
Output: kg per hour	400	600	1.000	1.200	2000
Bread / Rolls					
Baguette					
Ciabatta					
Square rolls					
Leavened bread					
Multigrain bread					
Pitta bread					
Rye bread					
Round 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					

 Only possible under specific conditions.

SAFETY WAS NEVER SO CLOSE AT HAND.

SEE FOR YOURSELF AT OUR TECHNICAL CENTRE.

Complete in every way – the new world of König laminating technology

1 Recognise trends and carry out market analyses

König focuses beyond today and in this way turns its own success to yours.

2 Research & Development

With consistent work on innovation, König secures its leading technological position.

3 Comprehensive product program

König has turned versatility into a program because needs vary.

4 Customer-related consulting

Intensive project discussions and constant assistance guarantee lasting success.

Thanks to their longevity and reliability, König machines enjoy a first-class reputation. Our service technicians and spare parts are at your constant disposal for any technical urgencies. Worldwide. Because we have a global network of experienced partner companies who share our safety and quality philosophy in every way.

Apropos safety philosophy: Naturally, we can understand your wish to have a closer look first at new technology such as the **Menes 1.0**. No problem. Just call in at our Customer Technical Centre in Dinkelsbühl in Germany. There you will find the new world of laminating technology including all possibilities of subjecting our machines to a thorough and personal practical test.



Customer experience flows into the database for market analyses

8

The reason for this is quite simple: Nobody knows more about day-to-day operations than you.

International network for operational safety of your investment

7

No matter where in the world you decide on König, our Customer Service is on call to help you.

Tailor-made solutions for production plants

6

Together with you, König evaluates your individual needs prior to any investment decision.

Customer Technical Centre

5

Convince yourself personally at our Technical Centre of everything that König can do for you.



HEADQUARTERS

KÖNIG
LAMINATING
TECHNOLOGY

KÖNIG THE BAKER'S CROWN

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