

KÖNIG PRESENTS: THE COMPLETE STRESSFREE-PROGRAM

DISCOVER OUR STRESSFREE CLASS!

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:

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.

**EAN EXCELLENT VARIETY OF BREAD CATERING FOR
THE VERY LATEST TASTES.**

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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.

	Aritsan SFC	Aritsan SFR	Aritsan SFI	Ceres 2.1	Menes 1.0
Hourly output rate in kg	400	600	1.000	1.200	2.000
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.

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

- 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 Ciabatta and angular bread rolls



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.



KÖNIG

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

- Production of angular and rounded dough pieces with high dough yield with only one machine
- Up to 6,000 pieces per 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.



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.



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

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.

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

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



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.

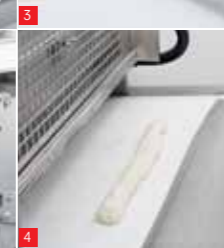
2 Individually adjustable length-cutting devices cut the dough string into even strips.



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.



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.

MENES 1.0

- 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
- 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.



CERES 2.1 FOR ALL THE BREAD IN THE WORLD

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

The Ceres 2.1 is a multi-talented machine for the production of many different types of bread. It allows you to produce Mediterranean varieties such as Ciabatta and baguettes as well as rye breads and rye-wheat breads. The modular principle of the Ceres 2.1 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.

THE MODULES OF THE CERES 2.1

BOWL HOIST

- Supported load 900 kg
- 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 ROUNDNER

- 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)

CERES 2.1

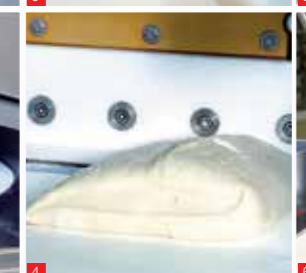
- For all doughs with a dough yield between 162 and 182 (with dough dividing unit; depending on the dough also higher dough yields possible)
- For all doughs ranging from 100% wheat to 100% rye (with dough dividing unit; depending on the dough)
- For all doughs with pre-dough and long bowl resting times (possible resting time 120 min and more)
- Minimal cleaning effort due to easy accessibility to parts, which have to be cleaned, cleaning menu, swievellung dough ribbon sensors, removable transfer disc and plastic belts
- Robust design due to use of cast iron parts designed for one-man operation
- Dough dividing unit with patented gravitation dough string technique
- Hopper with 300 litre content and 900 mm height for more bowl proofing – no pre-portioning hopper necessary
- Electrical raising and lowering of the hopper
- Bowl hoist with integrated scraping device to be combined Directly
- Sensor controlled weighing device
- Built according to the latest hygienic conditions
- Shortest set up times when changing dough sorts
- Siemens-S7-PLC-control with touch-panel



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



- 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.



TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE TECHNOLOGY 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. König 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 König machines at our Technology 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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