KCNIG

THE BAKER'S CROWN **G2000 & GS2000** THE COMPACT BREAD ROLL MACHINES FOR HIGH VARIETY

PROOFING, STAMPING & FORMING



MINI REX WITH COMPACT MACHINE G2000

Whether rounded, stamped, oval or folded/long-rolled, the cost-efficient compact line G2000 with Mini Rex Futura as head machine makes them all perfectly. The compact proofer with an hourly capacity of approx. 2,500 pieces is the ideal solution for small and very small or in-store bakeries.



Hourly output of up to 2,500 pieces per hour Compact pre-proofing line with Mini Rex Futura or Mini Rex Multi as head machine Height-adjustable, single-row outfeed conveyor for

convenient manual removal

Optionally available with 100 or 150 rackable swings

Proofer for max. 75 g individual dough piece weight for

stamped products and unstamped up to approx. 85 g

Easily exchangeable punching tools

For higher output without proofer operation, Mini Rex Futura or Multi can be swung out for up to 4,800 pieces per hour and extended weight range of dough pieces

Integrated long folding roller (e.g. for the production of "Schrippen")

Weight approx. 1,100 kg

Simple PLC control with touch panel on the head machine

MINI REX WITH COMPACT MACHINE GS2000

The variety of the G"S"2000 machine is even greater because of its universal forming station. You can offer your customers a wide range of attractive roll varieties: from rounded, long-rolled, long-rolled/convoluted up to flattened products.



Hourly output of up to 2,500 pieces per hour

Compact pre-proofing line with Mini Rex Futura or Mini Rex Multi as head machine

Height-adjustable, single-row outfeed conveyor for convenient manual removal

Optionally available with 170 or 220 rackable swings Proofer for max. 75 g individual dough piece weight for stamped products and unstamped up to approx. 100 g

Easily exchangeable punching tools

integrated forming station with pre-pressure roller, drag belt, lower and upper belt with continually adjustable speed for 2-row operation, cross separation of max. 180 mm

For higher output without proofer operation, Mini Rex
Futura or Multi can be swung out for up to 4,800 pieces
per hour and extended weight range of dough pieces
Weight approx. 1,650 kg

Simple PLC control with touch panel on the head machine



ADDITIONAL MODULES FOR HIGHER PRODUCT VARIETY



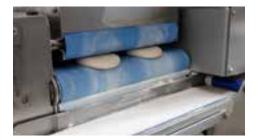
FAT INJECTION UNIT FOR ROSE ROLLS

The Mini Rex is expandable at any time with a fat injection unit for the production of typically German rose rolls. This option is installed externally on a mobile unit next to the dough dividing and rounding machine.

CUTTING UNIT FOR CUT ROLLS

An optional cutting unit is available for the G2000 and GS2000. The cutting knife cuts on the single-row discharge belt and thus enables longitudinal cut products, such as cut rolls. A centering device is responsible for an exactly centered cut.





DRIVEN UPPER BELT "RR" FOR HAMBURGER BUNS

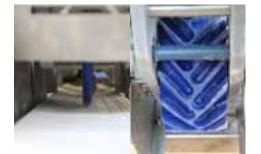
The G2000 is also available as version with driven upper belt. The speed can be adjusted continuously. Thus, you can produce round-flattened products, such as Hamburger buns, in 2-row operation.

CONVOLUTING UNIT S48 FOR CONVOLUTED ROLLS

For the production of convoluted products Maximum hourly capacity up to 4,000 pieces 2-row (42-55g) or 1-row (55-280g) dough infeed Feeding belt available in different lengths

With collecting tray for convoluted products





UNIT WITH DECORATIVE ROLLERS

You can shape your piece of dough on the outfeed conveyor. With a unit for central scoring (e.g. for Steirische Langsemmel, Marraqueta) or for a typical plaited shape (e.g. for Housky).

STAMPING TOOLS I ROUND, STAMPED DOUGH PIECES

















Ö3





Shell











Sunflower

Tractor track

Tartaruga

Spiral

Yin-Yang

3-pointed star

Football



SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and line is tested with dough before it leaves Koenig. Our technicians have thorough training and years of experience in bakery technology. They assemble the equipment at Koenig and then commission it at your location. Our Spare Parts and Service department is at your disposal. Day and night. All over the world.



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More Information about the G2000



More Information about the GS2000

Specifications in mm - not binding. Subject to technical changes. October 2024