

KONIG

THE BAKER'S
CROWN

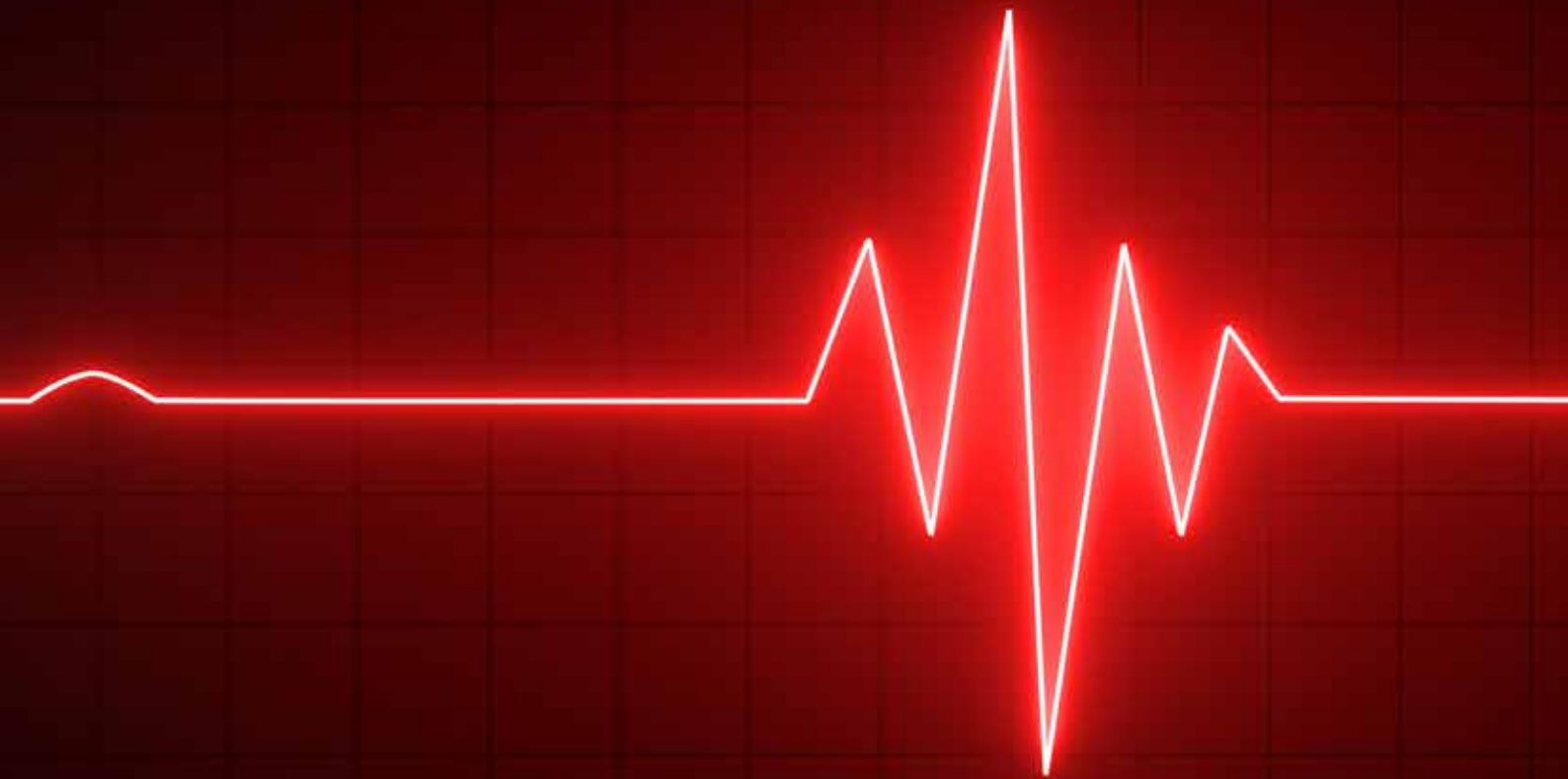
ARTISAN SFE EC

THE EFFICIENT
DOUGH SHEETING LINE IN
THE „EASY CLEAN“ DESIGN

DOUGH SHEET SYSTEM



IN RHYTHM WITH YOUR HEARTBEAT



ARTISAN SFE EC

THE EFFICIENT DOUGH SHEETING LINE

The Artisan SFE EC dough sheeting line beats to the rhythm of your heart, as it brings your ideas to life with precision and innovation.

The line works in sync with you in terms of efficiency, cleanability and ease of handling. You and your vision are what motivates us to achieve the perfect result together.

DESCRIPTION

The new, compact Artisan SFE EC dough sheeting line offers some impressive advantages. The “E” stands for **efficient** production of your bread rolls via **endless** dough sheet generation, which is supported by an **ergonomic** design and ensures minimal cleaning effort with the Koenig “**Easy Clean**” design. In summary, **economic** technology that is quickly ready for you to use.

Production occurs without an edge section, which means that there is no remaining dough. Thanks to the sustainable, technical operation of the line, the Artisan SFE EC can consequently be used for production that really conserves resources. Thanks to a wide range of stamping tools and integrated inline seeding, the line is perfectly suited to seeded rolls.

PRODUCT RANGE

- The line processes doughs with a dough yield of 155 to 175 (depending on the dough):
from grain roll doughs to soft doughs
- High product diversity thanks to easily exchangeable cutting and stamping tools
(triangular and square products, diamond shape, etc.)
- All in one: Stamping and cutting are possible in a single step
- Optional extension of the production of round products with cup rounding station with integrated greasing device
(for the production of rose rolls)
- Inline seeding directly in the line prevents raw material losses and allows seeds to adhere better to the dough.
A separate seeding unit is not necessary.
- A modern PLC control system enables simple and user-friendly operation with an optional interface for data exchange with higher-level systems



EFFICIENT PRODUCTION AND COMPACT DESIGN

- Utilisation of 100% of the dough volume by forming the dough sheet without any remaining dough
- Minimization of the floor area through an integrated box lifter and inline seeding



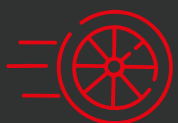
EASY TO USE AND FAST PRODUCT CHANGES

- Clear operating concept based on programs and parameters stored in the control system
- Less effort when it comes to changeover thanks to easy access to the components



ERGONOMIC WORKING THANKS TO OPTIMIZED CONSTRUCTION

- Excellent ergonomics with integrated steps and dusters that can be filled from the outside
- Reduced workload thanks to tool-free product changes



EASY HANDLING OF THE LINE AND READY FOR USE ON SITE

- Rapid operational readiness due to low installation effort and quick commissioning
- Optimum handling and manoeuvrability thanks to stable roller design and handles



EASY TO CLEAN AND GOOD VISIBILITY

- Ideal visibility thanks to large doors, mirrors on the dough hopper and secured collecting trays
- Easy cleaning with the Koenig “Easy Clean” concept

ARTISAN SFE EC

The compact Artisan SFE EC is an efficient dough sheeting line in "Easy Clean" design, and is ideally suited to processing grain roll doughs. The clear design and insight into the process steps enable you to clean more quickly and easily, and, if necessary, to quickly intervene directly in the ongoing production process. With up to 9,000 pieces per hour (with six-row operation), the Artisan SFE EC is ideal for your commercial production.



Triangular



Diamond-shaped



Square



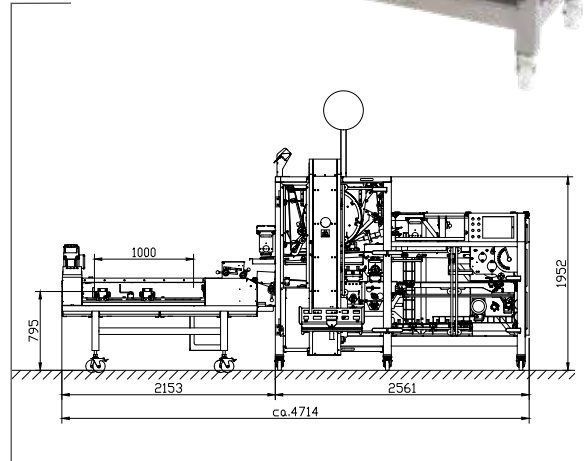
With decorative stamping



Seeded
(one or both sides)



Round



PERFORMANCE CHARACTERISTICS

- Hopper volume: 60 litres
- Dough sheet width: 40 to 240 mm
- Dough sheet thickness: 10–19 mm (depending on the dough)
- Dough throughput: Up to 9,000 pieces/h with max. six-row operation (max. 600 kg per hour)
- High weight accuracy
- Optimised, compact design for the smallest floor area
- Dimensions of the machine (L x W x H): 4714 x 1940 x 2865 mm (incl. setting device)
- Stainless steel version
- PLC control system via touch panel
- Connected electrical load approx. 6 kW
- Machine weight approx. 1700 kg

DETAILS



▲ Wheels ensure mobility and agility



▲ Easy replacement of cutting rollers for different rows



▲ Quick and tool-free changing of seeding boxes



▲ Extendable spreading finger belt on rail system



▲ Integrated, pull-out step



▲ High-frequency ultrasonic cutter for an optimum cutting result



▲ Bevelled surfaces ensure minimal dirt



FOR THE HIGHEST STANDARDS: ARTISAN SFE EC IN "EASY CLEAN DESIGN"

Concentrate on what really matters – your production. Our revolutionary "Easy Clean" design saves time and resources with highly efficient cleaning and maintenance for maximum line availability.

- Open design with complete insight into all process steps and access to all modules
- Large, transparent door elements for easier detection of dirt and easier cleaning
- Better accessibility with at least 230 mm ground clearance; easy and tool-free product changes and tool changes
- Unlocking in the area of the disc hopper, removable lateral belts, extendable spreading finger belt on rail system
- Bevelled collecting trays





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.



During office hours: **+43 316 6901 0**
Outside office hours: **+43 316 6901 739**



KONIG

QR code for more information
about the Artisan SFE EC