

The image is a top-down view of various breads and wheat stalks arranged on a dark, textured surface. In the center, there are two long, rustic loaves of bread with a cracked, flour-dusted crust. To the left, there is a smaller, triangular-shaped bread covered in sesame seeds, with a wheat stalk stuck through its center. To the right, there are several round, braided rolls. In the bottom left corner, a small red cloth is partially visible. The overall aesthetic is rustic and artisanal.

**KÖNIG**

THE BAKER'S  
CROWN

## BAKERY MACHINERY AND LINES

FOR PRODUCTS IN THEIR  
GREATEST DIVERSITY





## **DISCOVER THE FUTURE OF BAKING WITH MODERN BAKERY TECHNOLOGY!**

Your success starts with our bakery machines:

We offer state-of-the-art technologies that make your processes more efficient, precise and more profitable. Whether for commercial bakeries or large production facilities - our solutions are perfectly tailored to your requirements.

Our product range covers the entire production chain of bakery bakery technology. Machines from Koenig stand for the highest quality, reliability and user-friendliness.

Place your trust in our expertise and increase your production with state-of-the-art technology that takes your baked goods to a new level!



# WE ACCOMPANY YOU IN EVERY PHASE OF YOUR PROJECT:



Test your recipes and ingredients on our machines in our customer demonstration centre



Advice on dough technology and optimisation options for your production



Conception of the plant based on your exact requirements



Project management, contact persons and schedule with milestones



Installation & commissioning of the line by well-trained and experienced König employees



Training of your staff for independent operation of the line



Remote maintenance for immediate assistance in case of malfunctions or questions



24-hour hotline as well as fast and long-term availability of spare parts



Ongoing support and advice in areas such as product quality or extended product variety

**YOUR SPECIALIST FOR THE PLANNING AND EQUIPMENT OF YOUR ENTIRE PRODUCTION**



## MIXERS AND BOWL HOISTS

### BEST RESULTS RIGHT FROM THE START

The universally applicable spiral mixer from the SP series with a dough capacity of 160 and 240 kg ensures optimum product quality right from the start - whether for wheat, mixed wheat, mixed rye or rye dough - the spiral mixers from Koenig knead quickly and hardly heat the dough at all.

The DW series twin twist mixer with a dough capacity of 125 and 240 kg dough enables you to create the basis for the highest product quality right from the dough processing stage. The two tools with special coils are positioned at an optimum working angle to each other, thus increasing the input of mechanical energy and shortening the kneading time. This method also incorporates more air and oxygen. For this reason, the twin twist mixing machine is particularly suitable for wheat and pastry doughs. The "H" hygienic design has been implemented for the twin twist mixer. This means that the new DW 240-H is now available in a version that can be completely cleaned with splash water (low-pressure water).



<b>TECHNICAL DATA IN COMPARISON</b>	<b>SP 160</b>	<b>SP 240</b>	<b>DW 125</b>	<b>DW 240 (H)</b>
Flour container (up to approx.)	100 kg	150 kg	75 kg	150 kg
<b>Dough container (up to approx.)</b>	<b>160 kg</b>	<b>240 kg</b>	<b>125 kg</b>	<b>240 kg</b>
Bowl capacity	225 litres	360 litres	190 litres	370 litres
Switching speeds at 50 Hz:				
1. Speed (mixing)	11,7 rpm	10,6 rpm	10,7 rpm	7,5 rpm
2. Speed (kneading)	23,5 rpm	21,3 rpm	21,6 rpm	15,1 rpm
Tool speeds at 50 Hz:				
1. Speed (mixing)	91,5 rpm	94,5 rpm	120 rpm	113,4 rpm
2. Speed (kneading)	183 rpm	189 rpm	240 rpm	229 rpm
Electrical connected load approx.	17,5 kW	24,6 kW	19 kW	28,6 kW (30,6 kW)
Measurements:				
Length	2217 mm	2404 mm	2176 mm	2569 mm (2113 mm)
Width	1370 mm	1396 mm	1365 mm	1449 mm (1630 mm)
Height	1953 mm	2068 mm	1983 mm	2349 mm (2301 mm)
Weight incl. Bowl approx.	1490 kg	1810 kg	1825 kg	2060 kg (3300 kg)



## HERKULES LIFTING TIPPER

- Lifting force up to max. 1,000 kg
- Tilt height adjustable in steps up to 3,500 mm
- choice of right-side or left-side model
- transversely movable (special model)
- also available for low tipping heights

To round off the „from dough to machine“ programme, Koenig also offers the matching lifting tipper. With a lifting capacity of up to 1,000 kg and a lifting height of max. 3,500 mm, this is universally applicable. During the entire lifting and tilting process, the kneading bowls are securely locked in the clamp. The dough bowl is completely emptied by the large tipping angle or by an optional scraper attachment for soft doughs.

## GENTLE AND PRECISE DIVIDING AND ROUNDING WITH THE REX SYSTEM

The greatest challenges are always those that have to bring conflicting interests into the greatest possible harmony. This is precisely the task of dividing and rounding. Because, on the one hand, it is about gentle dough handling, on the other hand it is about the constant adherence to strict weight specifications throughout the entire production process. Koenig's technological leadership is based not least on solving precisely these kinds of problems to the satisfaction of its customers. Specifically, we have succeeded in achieving an optimal balance between weight accuracy and gentleness with the patented pre-portioning, which is unique at this level. Koenig makes these product features possible with all machines in the Rex family. We call this guarantee the **System Rex**.



**AT EVERY GOOD BEGINNING  
THERE IS A REX.**

As a divider/rounder in front of lines or  
as a stand-alone machine for depositing  
by hand



## MINI REX PROGRAM

The entry into the Rex system is the **Mini Rex program** in the Multi and Futura versions. This 1- 2-, 3- or 4-row head machine range with a maximum hourly output of up to 4,800 pieces is the ideal solution for shop bakeries and commercial operations. The Mini Rex is used as a stand-alone machine as well as in combination with small bakery systems.



## REX PROGRAM

In the medium performance segment, König offers the **Rex range** with models with an hourly output of up to 9,000 units. In the Futura version, the Rex head machines have an enlarged dividing drum. Around the circumference of the dividing drum, the rows of chambers are alternately equipped with dividing pistons of different sizes and shapes. This simple principle allows the range of processing weights of the dough pieces to be expanded enormously. Switching between the chamber types is done electromechanically at the touch of a button, without interrupting the production process.



## INDUSTRIE REX PROGRAM

Koenig's technological leadership is also impressively demonstrated by the largest and strongest member of the Rex family in the **Industrie Rex** range. We succeed in reconciling seemingly contradictory aspects: Dough protection and weight accuracy - the greatest possible dough protection at hourly outputs of up to 50,400 pieces.



# MOST GENTLE DOUGH HANDLING ALL THE WAY

## DIVIDING WITH THE DOUGH SHEETING SYSTEM

Dough sheeting lines are particularly in demand where the gentle processing of soft dough that has been proofed over a long period of time is very important. This is why our dough sheeters are characterized by particularly gentle dough processing.

Thanks to the various expansion options and the modular design of our dough sheeting lines, it is possible to adapt the technology optimally to the wishes and requirements of the individual business.

**Dough sheeting system - maximum protection during dough processing.**

**Modular with interchangeable tools for maximum results.**

## ARTISAN SFC



The Artisan SFC dough sheeting machine impresses with its compact design and excellent price/performance ratio. Its strength lies in the variety of products thanks to different, interchangeable stamping tools, such as the heart or donut punching die. The result: artistic, angular pastries in many variations. The system can process up to 300 kg of dough per hour.



### ARTISAN SFE EC

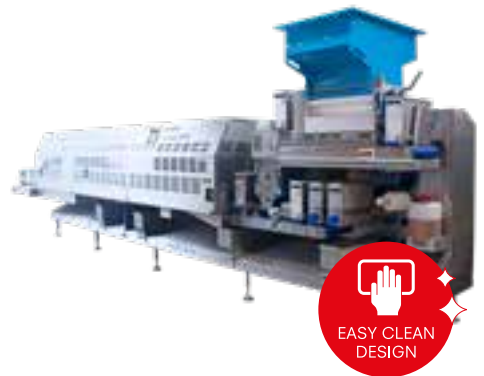


The new, compact Artisan SFE EC dough sheeting line offers some impressive advantages. The “E” stands for efficient production of your bread rolls via endless dough sheet generation, which is supported by an ergonomic design and ensures minimal cleaning effort with the Koenig “Easy Clean” design. In summary, economic technology that is quickly ready for you to use with an hourly dough throughput of up to 600 kg. The line is perfect for grain rolls: in various square shapes, with additional stamping tools and integrated “inline” seeding.



### ARTISAN SFM EC

With the Artisan SFM EC, we have developed a dough sheeting line for you that offers full accessibility and minimal cleaning effort thanks to its “Easy Clean” design. Whether ciabatta, crispy fresh, baguette or rose rolls - the Artisan SFM EC can process both soft and firm doughs without leaving any residual dough. The system can process up to 1,200 kg of dough per hour. We therefore offer a solution for your business that combines multifunctionality, a wide range of combinations, ease of cleaning and a wide variety of rolls. An “inline” seeding system can be integrated for uniform seeding on both sides directly on the dough sheet.





## CERES 2.2

The Ceres 2.2 is a state-of-the-art dough divider that meets the highest demands in terms of dough yield and dough protection with maximum precision. The system can process up to 1,200 kg of dough per hour. The different types of bread that can be produced with the Ceres 2.2 make it an all-rounder in the bakery. Varieties such as wheat bread, rye bread or mixed bread are just as perfect and easy to make as Mediterranean breads. Whether baguette, ciabatta, white bread or panettone - doughs from a dough yield of more than TA 160 can be portioned perfectly with the Koenig Ceres 2.2.



## DOWNLOAD CENTER

**DO YOU PREFER THE DIGITAL VERSION?  
ALL BROCHURES ARE ALSO AVAILABLE ONLINE.**

In the download center on our website, you will find all brochures available digitally and for download. This also allows you to do even more for a greener world.



You can find all detailed brochures online in our download centre.



## KOENIG ROLL LINES

### MODERN BAKING TECHNOLOGY FROM A COMPACT SYSTEM TO AN INDUSTRIAL PLANT

Depending on the type of pastry, the rounded dough pieces are rolled, wrapped, punched, pressed, cut or formed into other shapes with the help of our equipment with hanging provers. Here, too, a wide range of different machine designs enables perfect consideration of all needs.

**S**

#### - SERIES

The claim to always offer every baker the best possible of all solutions runs like a red thread through the entire history of the company. Over the years, this has led to the fact that we now have the right machines, lines and ovens for all individual requirements.

The **S-series** is made up of lines based on the Mini Rex with an hourly output of up to 4,000 pieces.

**M**

#### - SERIES

Like everything from Koenig, the **M-series** stands for lines of the highest standard. This success is achieved with experience, extensive process knowledge, the consistent pursuit of improvement and the will to always be able to offer the baker the best possible of all solutions.

The M-series can be counted as lines that are available in the mid-range with a performance of up to 12,000 pieces per hour.

**L**

#### - SERIES

With the **L-series**, Koenig opens up a category in the industrial production of baked goods. This top position applies not only to numerical output up to 50,000 pieces per hour, but also to such crucial areas as product quality, flexibility, efficiency, ergonomics and operational safety.

The L-series is equipped with "Industrie" Rex models.



S

### MINI REX MULTI MINI REX FUTURA WITH FORMING STATION DR-RR 400

The Mini Rex in the Multi or Futura version with forming station for the production of rounded, long rolled, long rolled-flattened and flattened products forms the entry into the S-series. The machine is also available with additional tools to create bolillos (pointed rolls) and teleras (flattened, grooved rolls).



S

### MINI REX MULTI MINI REX FUTURA WITH COMPACT LINES G2000 OR GS 2000

Whether rounded, stamped, oval or wrapped and rolled, the economical G 2000 and GS 2000 compact lines with Mini Rex Futura or Mini Rex Multi as the head machine produce them perfectly. With an output of up to 2,500 pieces per hour, these machines are the ideal solution for small businesses and in-store bakeries. With optional additional modules, both machines can also be used to produce hamburgers, sliced rolls, rose rolls or wrapped products.

With an integrated forming station, the GS 2000 also offers an extended variety of rolls for long-rolled and long-rolled stamped products.





M

## ECO TWIN



The Eco Twin is a compact roll line with variable depositing that covers the bread roll spectrum. The Eco Twin enables a wide variety of products thanks to its quick-change stamping tools, pressure cups and pneumatic cutting device. The system has an output of up to 6,120 pieces per hour for the 6-row version and up to 5,100 pieces per hour for the 5-row version. The Eco Twin can be used to produce a variety of products: round, round-stamped or long rolled, long rolled-cut or long rolled-pressed.



**YOUR PERSONAL WORLD OF EXPERIENCE  
FOR STATE-OF-THE-ART PRODUCTS AND  
SOLUTIONS:**

DISCOVER OUR  
DEMONSTRATION CENTER IN GRAZ!

With your recipes and raw materials, we filter out the optimum together. Until you are satisfied. Test future successes before you invest. Under real conditions and with your ingredients.

Our expert team is always on hand to provide you with individual advice and turn your wishes into tangible experiences. Arrange your appointment today.





M

**COMBILINE**

With the Combiline program, we have developed a modular system. You determine the configuration of the line based on your spatial conditions and your products. And we build your line. If you need other products at a later date or want to take a further automation step, the line can be expanded.

With an hourly output of up to 9,000 pieces, you can produce a wide range of products to the highest quality. Whether bolillos in Mexico, baps in England, Housky in the Czech Republic, hamburger buns in South Africa, Kaisersemmeln in Austria or hot dog buns in Australia - the Combiline produces unique baked goods of the highest quality with the various modules.

**FOR EVEN BETTER CLEANING AND ACCESSIBILITY:  
COMBILINE EC**

With its innovative "Easy Clean" design, the Combiline EC is unique thanks to its accessibility for cleaning and maintenance. Concentrate on the essentials - your production and save time and resources for maximum line availability.



## M

**COMBILINE PLUS**

With the Combiline plus, we offer another model in the modular Combiline range – with an increased output of up to 11,880 pieces in 6-row operation. In addition to the “plus” in output, the line also offers a higher individual dough piece weight thanks to its larger swings. Additional direct feeding of the dough pieces further increases the versatility of this line.

You determine the configuration of the line based on your spatial conditions and your products. And we build your line. Whether bolillos in Mexico, baps in England, Housky in the Czech Republic, hamburger buns in South Africa, Kaisersemmeln in Austria or hot dog buns in Australia - the Combiline plus produces unique baked goods of the highest quality with the various modules.

**FOR EVEN BETTER CLEANING AND ACCESSIBILITY:  
COMBILINE PLUS EC**

With its innovative “Easy Clean” design, the Combiline plus EC is unique thanks to its accessibility for cleaning and maintenance. Concentrate on the essentials - your production and save time and resources for maximum line availability.



L

KGV

The KGV high-performance lines are the peak of bread roll production. The KGV pre-proofing cabinet systems from Koenig have been synonymous with performance and gentle dough handling for decades. The variety of rolls is limitless with the modular system, from hamburgers, Kaisersemmel and sliced rolls to hot dogs, hot cross buns or marraquetas. You determine the configuration of the line based on your spatial conditions and your products. And we build your line. With an hourly output of up to 43,200 pieces in 12 rows, the KGV meets the highest performance requirements.



### FOR EVEN BETTER CLEANING AND ACCESSIBILITY: KGV EC

With the KGV EC in “Easy Clean” design, we are taking industrial bread roll production to the next level. Concentrate on the essentials - your production and save time and resources for maximum line availability. The maximum hourly output of the KGV EC is up to 50,000 pieces per hour in 14-row operation.





## PROOFING SYSTEMS

We offer various proofing systems for your baked goods, to create ideal conditions for your dough pieces.

The proofing systems can be configured in different sizes and can be individually controlled for gentle dough development.



### STEP-PROOFER

The modularly designed proofer is suitable for products on/in plates, trays or troughs and is available in standard working widths of 800, 1,000, 1,200, 1,600 and 2,400 mm. The compact design, hygienic construction and use of high-quality components ensure the best efficiency and flexibility in production, all with reduced space requirements. The proofer is completely enclosed with heat-insulating panels. Nevertheless, all mechanical components are completely encapsulated and thus easily accessible for maintenance work.

### PLATE PROOFER

The modularly designed plate proofer enables the dough pieces to be processed gently and evenly. The proofer is completely enclosed with heat-insulating panels and offers high product quality due to constant climate conditions. The proofer is suitable for loose products or products on/in moulds, trays or troughs and is available in standard working widths of 2,400, 3,000, 3,200 and 3,600 mm. The plate proofer offers a capacity of up to 500 plates.

### RACK PROOFING CHAMBER

The rack proofing chamber consists of modular plates and is especially suitable for proofing bread rolls and pastries. The products are fed to the proofer chamber with the help of rack trolleys on which the pastries are placed directly. The rack proofing chamber is suitable for single or double rack tubs and dimensions of 800 x 600, 800 x 1,200 or 1,000 x 600 mm. The climate control unit enables very precise control of all parameters (temperature and humidity) and ensures uniform and constant conditions in all areas of the proofer.



### BELT PROOFER

The belt prover enables high product quality due to constant climate conditions by means of a climate control unit for regulating temperature and humidity. The prover is suitable for loose products or laminated doughs and is available in standard working widths of 800, 1,000, 1,200, and 1,400 mm. The belt length of the modular belt prover is up to 400 m.



### HANGING PROOFER

The swing proofer is suitable for loose products and is available in system widths of 600, 800, 1,000 or 1,200 mm or in widths of 1,600, 2,000, 2,500 or 3,000 mm, depending on the width of the following unit. The proofing cabinet is also available in widths of 1,000 or 1,200 mm for Berliner or doughnut systems. The number of swings and thus the size of the proofer is determined based on the desired proofing time. The air conditioning with heating and humidification is controlled by a thermostat and hygrometer.



### SPIRAL PROOFER

The spiral proofing cabinet is made of high quality stainless steel construction and is particularly suitable for loose products. In nominal widths of 300 to 1250 mm, we offer a wide range and different layout combinations in which directions the spiral can be designed. Due to the modular design, the spiral proofer can be adapted exactly to your needs. A precise climate system enables the exact control of temperature and humidity.





## PRECISE SCORING OF DOUGH PIECES

Decorative cuts on bread give your products a characteristic trademark and ensure an appealing appearance of the baked goods. However, the cutting process is very complex, requires a lot of time and personnel and is subject to quality fluctuations when cut manually.

In order to automate cutting technology for bakeries, Koenig has developed an innovative scoring system as a solution for automation and gentle dough handling. Sophisticated technology makes our system one of the most advanced on the market, simulating and even improving the skills of a master baker.

### ALL-IN-ONE SCORING SOLUTION



Customized scoring. The system scans the product in 3 dimensions and adapts the user-defined pattern to the length, width, height and shape of each product. With our scoring system, no two products are the same, the cut is customized for each product. Regardless of its position on the board.



Fastest cutting:

Thanks to the combination of the most advanced technologies, we achieve the highest possible scoring speeds without neglecting the durability of our system.



3 cutting technologies in one machine and tool change in less than 1 minute per robot. Each machine is capable of using rotary blades, waterjet tools and ultrasonic knives or blades by simply changing the tool. Our three interchangeable cutting technologies can be installed at any time (just one, two or all three).



Intuitive graphical editor for setting a new cutting reference in just 5 minutes. The unique graphic editor gives the user the freedom to easily create an unlimited number of cutting patterns without stopping the machine.





**ROTO PASSAT SE (SAVE ENERGY)** - The benchmark for energy efficiency from König  
**PU INTEGRAL** - The universal baking oven with active baking surface from 84m<sup>2</sup> to 140m<sup>2</sup>  
**TUNNEL OVENS** - The modular industrial ovens for your product diversity



## ROTO PASSAT SE (SAVE ENERGY)

The Roto Passat SE is a compromise without compromise: It offers maximum performance in the smallest of spaces. The proven technology ensures the best, even baking results at two different available heights. The well thought-out design offers an incomparable baking surface to footprint ratio. When developing the new "SE - save energy" version of the Roto Passat, the main focus was on energy efficiency. The innovative heating register, which is operated according to the counterflow principle, offers higher efficiency and better heat transfer and therefore a significant reduction in energy during the baking process.



## PASSAT OH

Thanks to the proven slotted wall system, which alternately passes hot air over the baked goods at 30-second intervals, the Passat OH is not only the smallest rack oven, but also a guarantee for the uniformity of your baked goods. The oven is particularly suitable for crusty products such as bread.





## PU INTEGRAL

The PU Integral automatic industrial oven features independent baking zones with temperature, air volume and humidity control for optimum product quality for all baked goods. For this purpose, König uses an innovative sealing system for the individual baking zones in the PU Integral. This makes the oven work similarly to several individual ovens, adapted to the different baking times with baking surface of up to 140 m<sup>2</sup>. Two independently operating transport units allow short baking times for the production of partially baked products. The product range includes partially and fully baked products such as wheat biscuits, pretzels, free-shelved bread, loaf bread and pastries.



## SDD EOS

The directly heated 1-level tunnel oven SDD EOS is a special solution that perfects the baking of flatbread and typical pizza. The SDD EOS is available in standard working widths of 900, 1,100, 1,300, 1,500 and 1,700 mm, offers a baking surface of up to 67 m<sup>2</sup> and enables baking temperatures of 150 OC to 500 OC. Baking is done with the help of individually controllable radiant gas burners installed above and below the conveyor belt. Heat is transferred to the product mainly by infrared radiation, but also by contact and natural circulating air.





## MDI STRATOS



The MDI Stratos indirectly heated multideck tunnel oven is an exceptional combination of compact design, modularity, performance and control. The MDI Stratos, with a standard conveyor/ belt width of 2,500 mm and a baking surface of up to 500 m<sup>2</sup>, offers baking temperatures from 100 OC to 300 OC. Heat transfer to the product is mainly by radiation, but also by contact and natural circulating air. As the shelves are completely independent of each other, it is also possible to bake different quantities and/or different products at the same time.



## SDI PHAROS

The SDI Pharos is an indirectly heated 1-level tunnel oven with a baking surface of up to 300 m<sup>2</sup>. Heat is transferred to the product mainly by radiation, but also by contact and natural circulating air. In this oven, the FAJ (Forced Air Jet) impact jet system is used more intensively to combine radiant heat with convection heat during the baking process. The SDI Pharos is suitable for baking directly on the belt or in baking tins and is available in the different working widths of 2,500, 3,100, 3,300, 3,700 and 4,100 mm. The tunnel oven reaches baking temperatures from 100 OC to 300 OC. The baking chamber can be divided into max. 4 zones, with each chamber equipped with its own burners for individual temperature control.







### QUALITYVAC VACUUM TECHNOLOGY

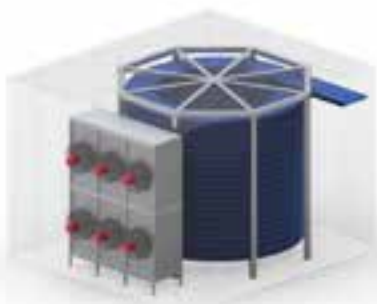
With the Koenig QualityVac, bread, rolls and pastries can be cooled and stabilized for further use in just a few minutes. This enables improved product quality, faster (immediate) further processing of the baked goods and the optimization of operating processes through, for example, shorter baking times, reduced process times and more flexible use of resources.

The QualityVac was designed in a modular, standardized construction in 3 different basic sizes as a one, two or three trolley chamber.



### COOLING SPIRAL | SPIRAL FREEZER

We offer different types of refrigerators and freezers as step or spiral coolers. They are designed and built according to your space requirements and your cooling or freezing times. Koenig's cooling spirals ensure optimal and correct cooling of your products thanks to conditioned air.



## HANDLING SYSTEMS

Koenig offers you a comprehensive range of conveyor belts and accessories for the entire process integration and automation such as:

- | Transport systems
- | Systems for loading and unloading of units
- | Sheet emptying
- | Product transfer unit
- | Lid management systems
- | Mould emptying
- | Mould cleaning
- | Buffer etc.

We support you with product handling throughout the entire production process. This ranges from conveyor systems to sheet emptying and cleaning systems. High process reliability is achieved through the use of high-quality, precise and inductive sensors that contribute to the perfect detection and positioning of the plates / sheets.



# YOUR ADVANTAGES WITH OUR PROJECT SOLUTIONS

Depending on your wishes and needs, Koenig plans your individual project. Whether hamburger buns, rustic breads or donut lines, we have the right solution for you. Koenig designs lines for products in pans or moulds as well as lines for free standing products.

The line configuration is designed to reach the best product quality with your doughs, starting from mixing over make-up, proofing and baking up to product handling, cooling and freezing.



**RUSTIC PRODUCTS**  
(Ciabatta, baguette, bread, etc.)



**BUNS & ROLLS**  
(Hamburger, Hot Dog, Kaiser, etc.)



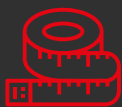
**MEDITERRANEAN PRODUCTS**  
(Pizza, Pita, Pinsa, etc.)



**PASTRY**  
(Croissant, Danish, etc.)



**TIN BREAD**



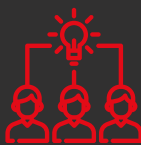
## TAILORED SOLUTIONS.

We design your lines exactly according to your needs. Our solutions offer a high degree of customization.



## EFFICIENT PRODUCTION.

Automize your production with us and save valuable resources, such as manpower and time and achieve higher and more constant product quality.



## HIGHLY EXPERIENCED TEAM WITH YEARS OF KNOWLEDGE OF THE ENTIRE MANUFACTURING PROCESS.

From product development, engineering, project management, construction, assembly, commissioning, service and spare parts inventory.



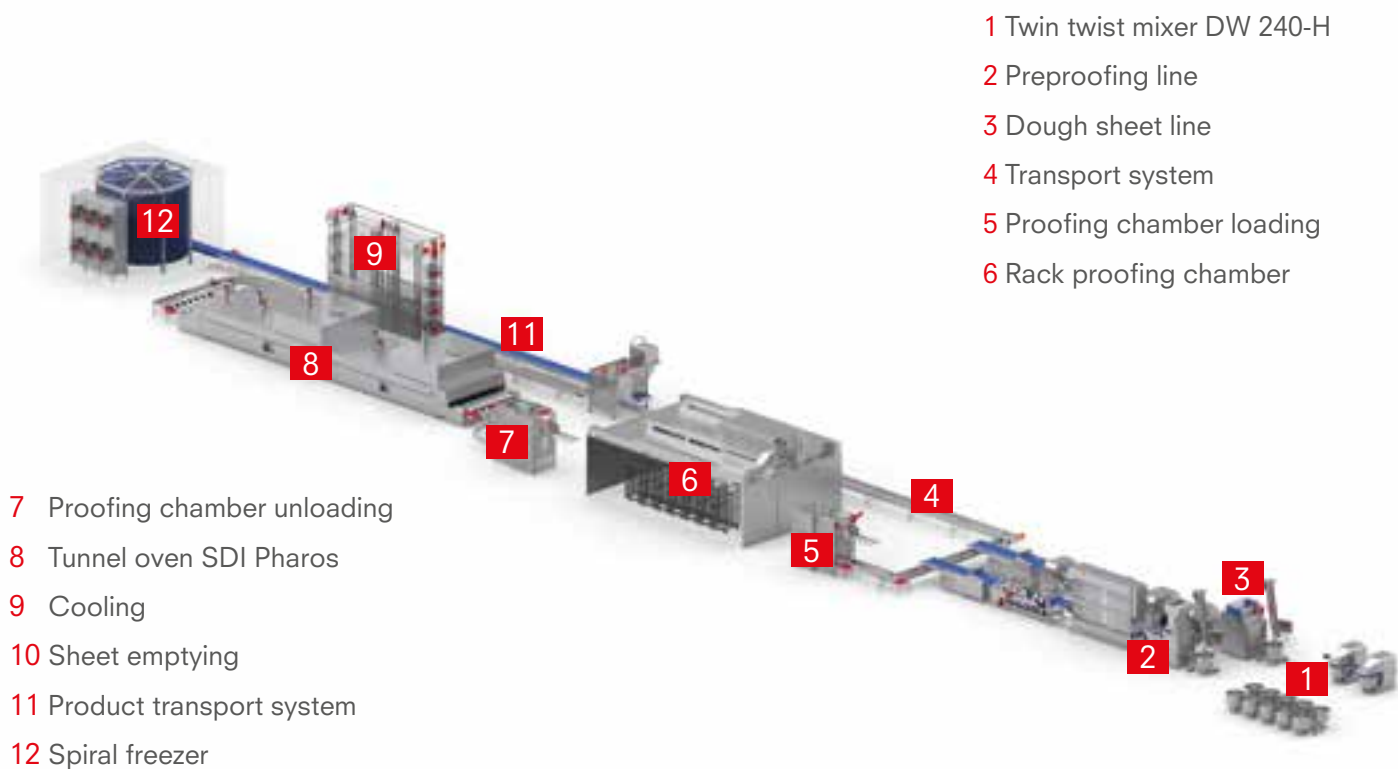
## DESIGNED FOR SIMPLE CLEANING AND MAINTENANCE.

The lines are designed for easy cleaning, comfortable access for maintenance and service works.





## TURNKEY EXAMPLE CONFIGURATION - MULTIFUNCTION LINE

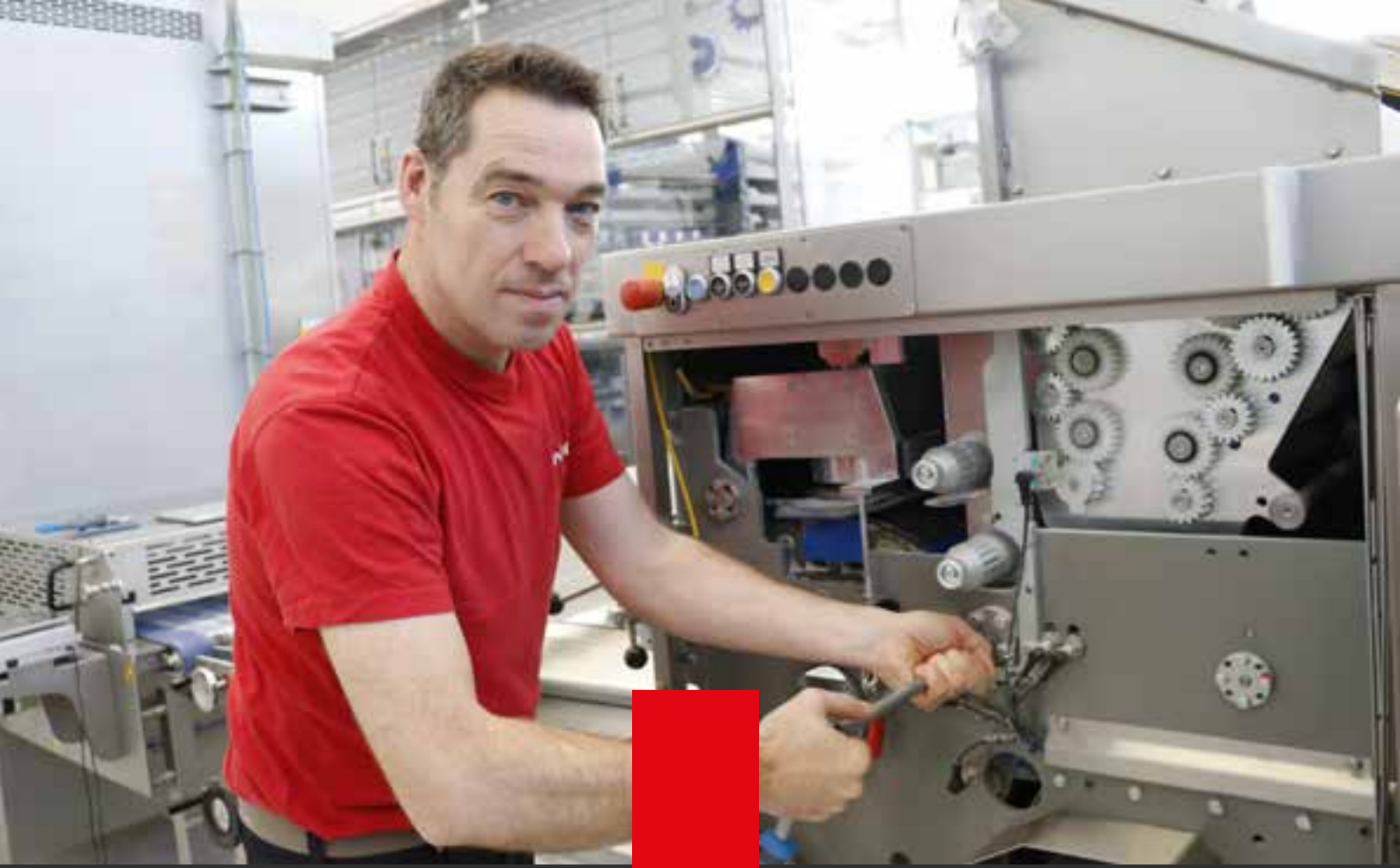


**YOUR CONTACT PERSON  
FOR TURN KEY SOLUTIONS:**

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## 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

...follow on the digital channels!