

KONIG

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 fillable swings
- Proofer for max. 75 g individual dough piece weight for stamped products and unstamped up to approx. 100 g
- Easily exchangeable stamping tools
- Optimum handling and manoeuvrability thanks to stable castor design
- 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 „Schippen“)
- Simple PLC control with touch panel on the dividing and rounding 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 up to flattened products. In addition to the G2000, you can also use the GS2000 to produce long-rolled/convoluted 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 fillable swings
- Proofer for max. 75 g individual dough piece weight for stamped products and unstamped up to approx. 100 g
- Easily exchangeable stamping tools
- Optimum handling and manoeuvrability thanks to stable castor design
- 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
- Simple PLC control with touch panel on the dividing and rounding machine



OPTIONS

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.

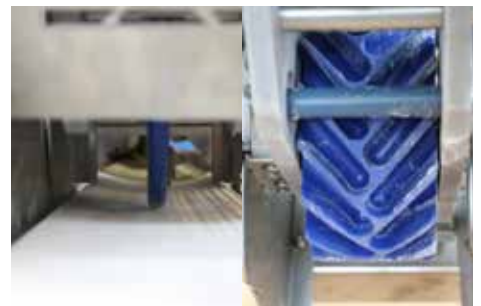


DRIVEN UPPER BELT „RR“ FOR HAMBURGER BUNS

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

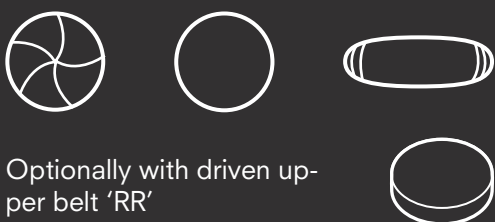
UNIT WITH DECORATIVE ROLLERS

You can shape your piece of dough on the outfeed conveyor. With a unit for central scoring (e.g. for Styrian Longroll, Marraqueta) or for a typical plaited shape (e.g. for Housky with GS2000).



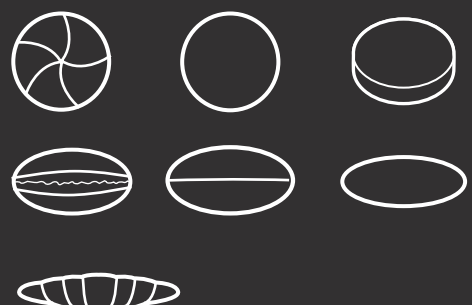
PRODUCT VARIETY

G2000



Optionally with driven upper belt 'RR'

G2000





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
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