

KONIG

THE BAKER'S
CROWN

**COMBILINE
PROGRAM**

THE MODULAR
ROLL LINE

PROOFING, STAMPING & FORMING



BUILD YOUR TAILORED BREAD ROLL LINE

With the Combine 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, Kaisersemeln in Austria or hot dog buns in Australia - the Combine produces unique baked goods of the highest quality with the various modules.

With a Koenig Combine, there are no limits to your baking ideas. We ensure that your creations are of the highest quality - no matter where you are in the world.

YOUR ADVANTAGES WITH A COMBILINE ROLL LINE



CUSTOMIZED SOLUTIONS.

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



EFFICIENT PRODUCTION.

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



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

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



MODULAR MACHINES FOR FLEXIBLE SOLUTIONS.

Our modular machines adapt perfectly to your production requirements and allow for easy expansion.



FOR LINES IN EASY CLEAN DESIGN: EVEN BETTER CLEANING AND ACCESSIBILITY

Our revolutionary Easy Clean Design saves time and resources with highly efficient cleaning and maintenance for maximum line availability.



COMBILINE VARIATIONS

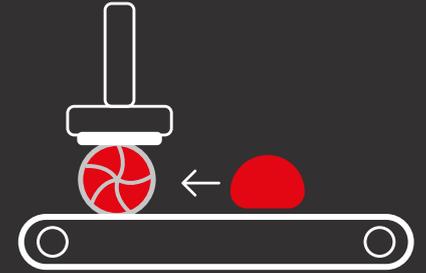
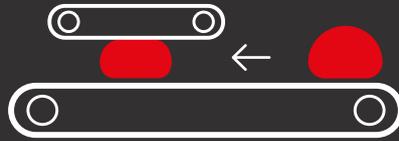
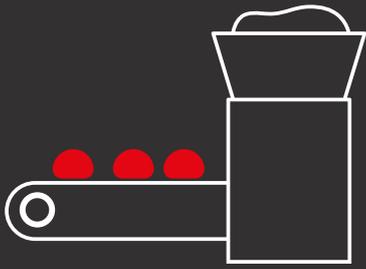
The modular Combiline range consists of Combiline and Combiline “plus” for increased performance. Comprised of individual modules that can be combined with each other in various ways, these line types are also available in an “Easy Clean” version for even better cleaning and accessibility. We will work with you to find the optimum solution for you.

TECHNICAL DATA IN COMPARISON	Combiline (EC)	Combiline plus (EC) <i>plus</i>
max. hourly output	7,500 Pieces / 600 mm Nominal width 9,000 Pieces / 800 mm Nominal width	9,900 Pieces / 600 mm Nominal width 11,880 Pieces / 800 mm Nominal width
Strokes/min.	15-25	20-33
Nominal width	600 mm 800 mm	600 mm 800 mm (EC nur 800)
Rows	2-5 / 600 mm Nominal width 2-6 / 800 mm Nominal width	2-5 / 600 mm Nominal width 2-6 / 800 mm Nominal width
No. of occupiable swings	200	320
Proofing time in min.	8	9.7
max. individual dough piece weight in the swing	110 g (round dough pieces)	140 g (round dough pieces)
Air conditioning in the proofer	Heating and humidification	Heating and humidification
Sterilization in the proofer	UV disinfection system	UV disinfection system
Storable programs	50	50
Direct transfer	-	Standard

The “plus” of higher performance and a higher weight range



THE BREAD ROLL LINE THAT GROWS WITH YOUR NEEDS AND YOUR SUCCESS



IT STARTS WITH A REX

Dividing and rounding according to the proven "Rex principle" - as gentle on the dough and as accurate in weight as possible.

The Basic Rex, Classic Rex Futura or Rex Futura Multi head machines are available for the Combilline.

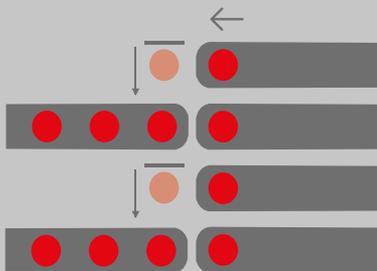
plus With the Combilline plus, you can choose from the "Industrie" Rex machines for increased performance.

ROW REDUCTION

You can easily adapt the rows of the Rex machine suitable to the depositing patterns on the baking tray.

OPTIONAL CROSS-SETTING DEVICE

This option enables 2- or 3-row operation and thus the production and depositing of long products.

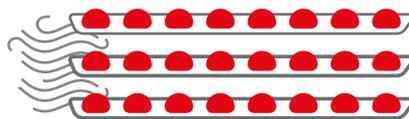


PRE-LONGROLLER

The pre-long roller, designed as a height-adjustable, removable pressure board, serves as a standard component for the production of oval products before they are fed into the proofer. It enables the initial shape for oval punched products or the first shaping step for long rolled products.

OPTIONAL

- Centering device for optimum positioning of the dough pieces
- Digital dough piece scale



PREPROOFER

Proofer with a controlled climate (temperature, humidity), swing covers made of cotton canvas and a highly effective UV sterilization system for empty swings with easily replaceable UVC lamps.

OPTIONAL

- Hanging support made of gauze (Hanger recommendation required)
- Cross discharge for wrapped products
- Adjustable hanger infeed
- Air conditioning with heating and humidification

STAMPING STATION

Equipped with reversible pressure cups for stamping round, oval and long products, it is extremely easy to operate and offers a high level of operational reliability.

Rapid product changeover, extensive range of stamping tools

Quick and easy to change stamping tools guarantee a fast product change and enable simple cleaning.

Pull-out and removable flour duster boxes make daily cleaning easier. Flour dusters can be refilled during operation.

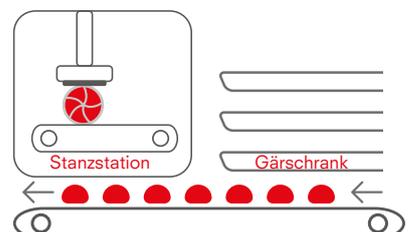
OPTIONAL

Pneumatic cutting device for simple longitudinal cutting, easy to insert in place of a stamping tool.

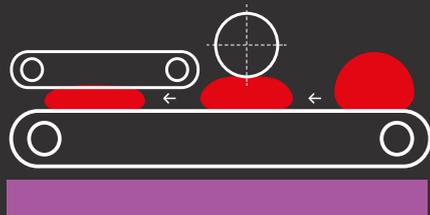
Optional centering device on the output belt of the stamping station.

plus DIRECT TRANSFER

With the direct transfer, the dough pieces are transported directly from the dough dividing and rounding machine to the setting unit, bypassing the proofer and stamping station.



YOU TELL US THE PRODUCTS - WE CONFIGURE YOUR OPTIMAL LINE

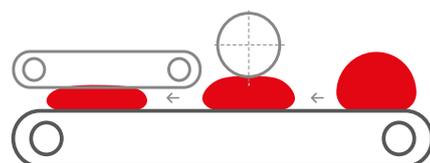


FORMING STATION

Two versions of forming stations are available as standard.

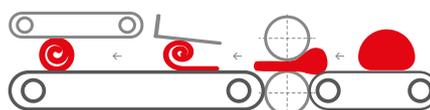
FORMING STATION TYPE RR

For forming long rolled (hot dogs, etc.) and flat pressed products (hamburgers).



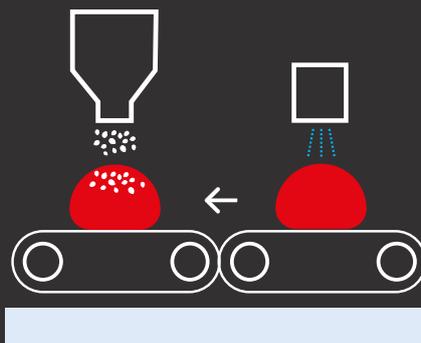
FORMING STATION TYPE WK-RR

For shaping additionally convoluted products (e.g. Kornspitz).



OPTIONAL

- Forming station for pointed ends (e.g. Bolillos)
- Sideguides for exact length of the dough pieces (e.g. Hot Dogs)
- Retractable pressure board with wedges for cylindrical shape (e.g. Hot Dogs)
- Additional operator panel

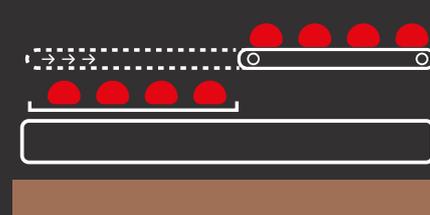


SEEDING UNIT

- Moistening by means of adjustable spray nozzles for subsequent uniform one-sided seeding
- Processing of seeding materials of different grain sizes (e.g. poppy seeds, pumpkin seeds, linseed)
- Mobile frame for grid belts, making cleaning easy thanks to optimized accessibility

OPTIONAL

- Automatic return of excess seeding material
- Additional seeding box for seeding flour or various spreading materials
- Replaceable plastic belt for operation without seeding



SETTING UNIT

The setting unit guarantees a precise and automatic setting of the formed dough pieces on the tray and is available in different designs.

The programmable control allows continuous adjustment of the step size as well as intermediate steps for the batch-wise setting. In addition the setting unit offers an adjustable standard retracting length of 1000mm.

OPTIONAL

- Various setting lengths
- Servo drive
- Cutting device on the setting unit for bevel cutting
- Pull-out tray
- Pull-out drawer with automatic baking tray extension

FOR THE HIGHEST DEMANDS THE INNOVATIVE EASY CLEAN DESIGN FROM KÖNIG

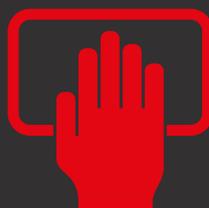


CONCENTRATE ON THE ESSENTIALS: YOUR PRODUCTION

Our revolutionary Easy Clean design saves time and resources with highly efficient cleaning and maintenance for maximum system availability.



EASIER
VISIBILITY



EASIER
CLEANING



HIGHER LINE
AVAILABILITY

THE EASY CLEAN DESIGN STANDARD FROM KOENIG OFFERS:

- Open design with practical frame structure for a complete view of all process steps
- Ergonomically shaped collecting tray for easy handling
- Large, transparent door elements enable easier detection of dirt and more efficient cleaning
- Forming tools such as pressure boards, stamping tools or centering devices can be changed and removed quickly
- Continuous ground clearance of at least 230 mm for easy access under the line
- The forming station offers belts that can be released without tools for easy cleaning of both belt sides
- Beveled surfaces at a 45° angle to prevent flour and dough residue from accumulating
- Individual cables laid continuously above the line simplify cleaning of the line cabling



LEGEND

With a Koenig Combilline, there are no limits to your baking ideas. We ensure that your creations are of the highest quality - no matter where you are in the world.



ROUNDED

e.g. Donuts, milk rolls, tea-cakes, water rolls ...



ROUNDED AND STAMPED

e.g. Kaiser rolls, salt rolls, buns with star and football patterns, etc. ...



ROUNDED AND LONG ROLLED STAMPED

e.g. Styrian long roll, plaited bread, Marraqueta, etc. ...



ROUNDED LONGROLLED

e.g. Pain au lait ...



ROUNDED CONVOLUTED

z.B. Salzstangerl, Kornspitz ...



ROUNDED AND FLATTENED

z.B. Buns, Hamburger ...



ROUNDED AND LONG ROLLED CUT

z.B. Deutsche Schnittbrötchen ...



SEEDED PRODUCTS

STAMPING TOOLS

ROUND STAMPED PRODUCTS



Kaiser



Salt



Carinthian



Star



GB



Crown 8



Crown 10



Evening Time



Ö3



Sun flower



Tractor



Shell



Tartaruga



Spiral



Yin-Yang



3-pointed star



Football

LONG ROLLED, STAMPED PRODUCTS



Styrian long roll



Moon



Caterpillar



Wave



Plait



Rogato



Tartaruga



Housky



Marraqueta



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



More information about
the Combiline EC



More information about
the Combiline plus EC