



THE BAKER'S
CROWN



KGV COMBI 2000 SERIES

THE BENCHMARK FOR EFFICIENT ROLL PLANTS

MAIN FEATURES

The KGV Combi 2000, definitely not a line to be bought “off the rack”: Customers and experts from Koenig explore needs and options jointly. Then the machine is configured and designed. The use of modular components allows for an incredible diversity with an hourly capacity of up to 18,000 pieces.

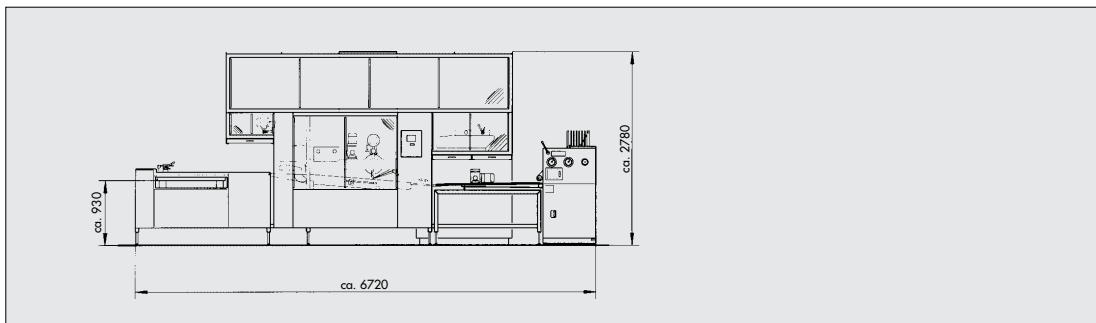
- available with Classic Rex or Industrie Rex
- maximum hourly capacity up to 18,000 pieces
- optionally available with dampening/seeding and final prover
- 800 mm working width for top performance
- on request, available with direct transfer for the setting down of raw dough pieces
- convenient manual operation
- easy cleaning because all parts in touch with dough are optimally accessible



TYPICAL PLANT LAYOUTS

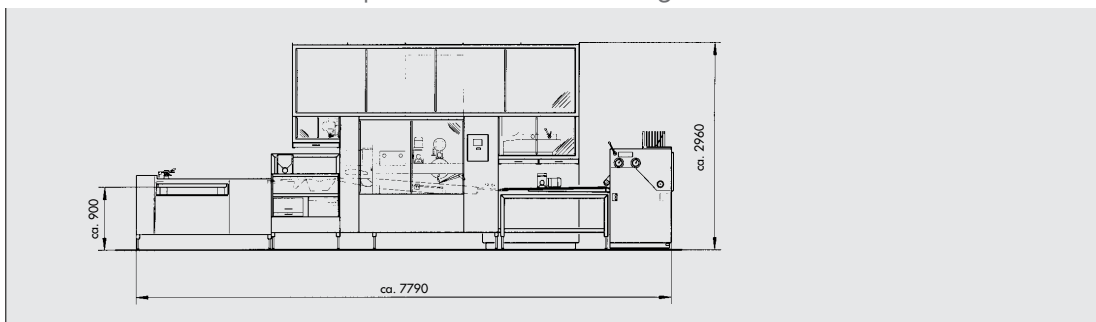
Classic Rex T6S-MKB

KGV COMBI 2000/25-9.000 pcs./h - 260 fillable swings



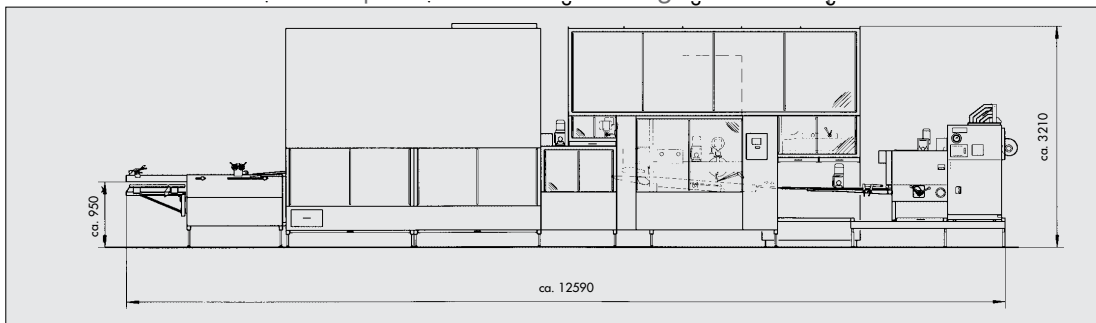
Classic Rex Futura T6S-MKB

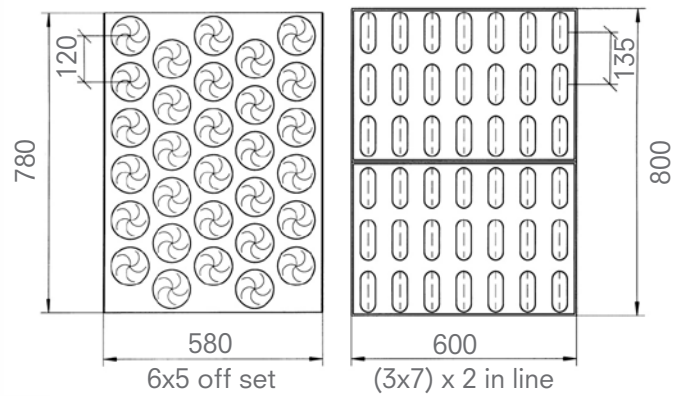
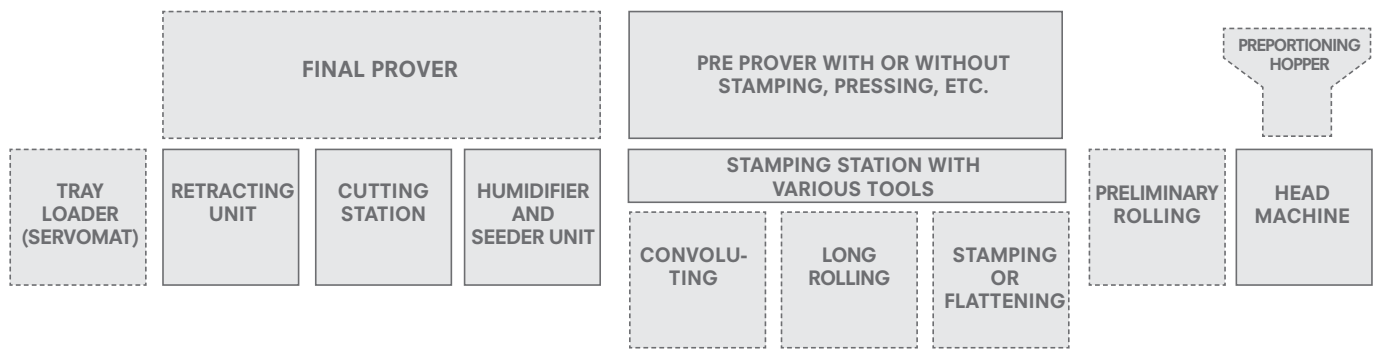
KGV COMBI 2000/33-11.800 pcs./h - 320 fillable swings - with seeder



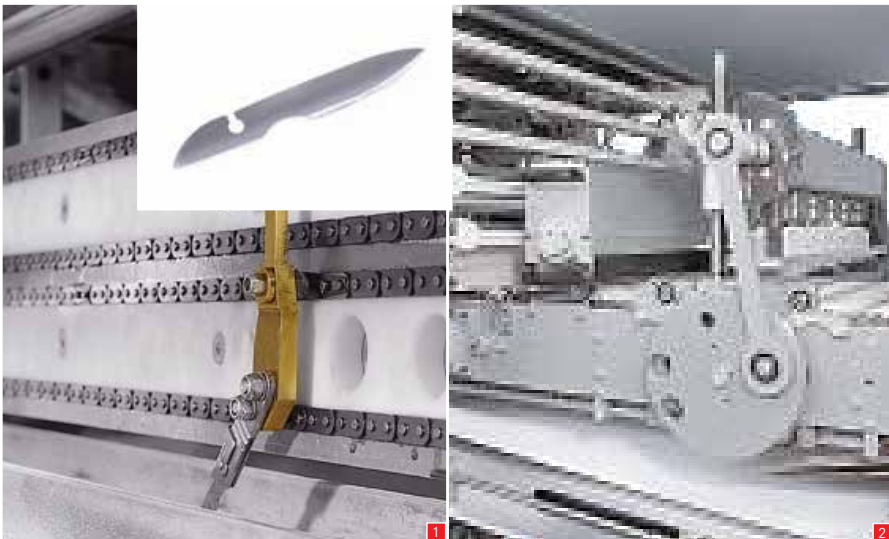
Industrie Rex T6S-I/1-70/9

KGV COMBI 2000/40-14.400 pcs./h - 400 fillable swings - with final prover





Setting-example



- 1 **This knife makes the difference**
 - a sharp, economical knife - easy to change
 - cleaned after every cut
- 2 **The proven Reginamatik stamping station**
 - perfectly shaped rolls
 - from 30 g hotel rolls to 85 g frozen products
- 3 **The long roller with RR-technology**
 - safe take over of every single dough piece
 - precise transfer into the swings
- 4 **The proven KOENIG seeder**
 - seeding from top or both top and bottom
 - quick and easy cleaning
- 5 **Direct transfer for special rolls**
 - processing through standing prover



TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE DEMONSTRATION CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. Koenig however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:
Thoroughly test the Koenig machines at our Demonstration Center.

Visit our centers in Graz and Dinkelsbühl. Based on your recipes and raw materials, we will work out the best solution for you until you are fully happy with our suggestion. If necessary, we adjust the units again and start the entire customisation process over again. This ensures that you can offer your customers what they expect from you.

SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine at our premises and then commission them, using their indepth knowledge of the baking trade. If you should encounter any problems, simply contact our spare parts and service department. We are available day and night from anywhere in the world:

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