ARTISAN OR THE ART OF STRESS-FREE PRODUCTION.

SFR MODEL – THE ECONOMICAL COMPACT MACHINE OFFERING ALL SORTS OF COMBINATION OPTIONS.

All dough string machines from König are noted for the particularly gentle way they shape the dough string. The Artisan SFR proves to be the ideal machine when it comes to producing a variety of both angular and round baked bread and pastries. The rounding device is included as standard.



Artisan SFR

You can find more technical information about the **Artisan SFR** on our data sheet or at www.koenig-rex.com.







For Ciabattas, angular and round bread rolls

1 A crate lifting device is used to tip the batch of dough into the pre-portioner.

2 The shaped dough string is cut into strips by exchangeable length-cutting devices and spaced apart as necessary by means of spreading finger belts.

3 The guillotine cuts the strips of dough into rectangular pieces.

4 The rectangular dough pieces are rounded by a rounding device.



An outstanding feature here is the precise automatic production of the dough string: You tip the dough in – a cleverly designed system of rollers and stamps gently turns this into the continuous dough string which is then divided up by length and width – and may optionally be rounded.

The Artisan SFR is designed to be used both as a stand-alone machine as well as in combination with traditional König bread roll lines. This means that you are able to produce, for example in the configuration SFR with Eco Twin, all types of breads and pastries: angular and round, rolled and convoluted, stamped, pressed, cut, etc. They can of course be sprinkled as well.



Artisan SFR – an overview

Production of angular and round dough pieces with high hydration using just one machine.

- up to 6000 pieces/hour with rounded bread rolls, 5 rows
- simple row reduction
- perfect pre-calibration of the dough string using side edge former and depression roller – no side trimming, no loss of dough
- cutting instead of pressing in the piston, only then rounding: round pieces with unrivalled pore structure and shape
- changeable tools for great product variety
- also available with greasing unit for typical German Rosenbrötchen
- particularly suited to crate lifting device





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5 After rounding, a range of stamping tools can be used to shape a wide range of bread varieties.

6 However, the angular dough pieces may also be set directly after passing through the guillotine with the automatic setting device.



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