

KÖNIG

THE BAKER'S
CROWN

KÖNIG CERES 2.1

FOR BREAD IN ITS
GREATEST POSSIBLE DIVERSITY

DIVIDING & ROUNDING



OVERVIEW

Our Koenig state-of-the-art dough divider Ceres 2.2 meets the highest requirements regarding dough yield, gentle dough handling and excellent weight accuracy.

As a genuine allrounder for making bread, it offers unique versatility in a small space. Local varieties such as wheat breads or pure rye breads and mixed breads regardless of the mixing ratio of the flours, are just as perfect and easy to make as Mediterranean breads.

The Koenig Ceres 2.2 can handle any kind of dough from a dough yield TA >160 and thus produce baguettes, ciabatta, white breads, panettone or also flatbreads.



HIGHLIGHTS

DIVIDING RANGE

Enlarged dividing range: +26%

WEIGHT ACCURACY

Improved weight accuracy: the standard deviation was more than halved

SENSOR TECHNOLOGY & CONTROL

Optimized productions process with new sensor technology and new control structure

NEW | FEATURES & FUNCTIONS

- Enlarged dividing range from 100 to 2,000 g
- Improved weight accuracy
- Optimized sensor technology and control through new load cell, automatic measurement of the filling level and length measurement of the cut dough pieces
- Reinforced guillotine frame for perfect stability during cutting
- Latest generation modular Siemens PLC control
- Extremely service-friendly thanks to enlarged and improved structure of the control cabinet
- Hopper with 370L capacity and 900 mm height for longer bowl resting time
- Electronic weighing system with Siemens SIWAREX load cell