KÖNIG

THE BAKER'S CROWN

INDUSTRIE REX AW / INDUSTRIE REX AW-H

THE HIGH CAPACITY DIVIDING AND ROUNDING MACHINE FOR MAXIMUM WEIGHT ACCURACY ALSO AVAILABLE IN HYGIENIC DESIGN "H"

MAIN FEATURES INDUSTRIE REX AW / AW-H

There is hardly anything more challenging than striking a balanced compromise between diverging interests. On the one hand, the dough should be processed with great care. On the other hand, highest weight accuracy demands must be met throughout the entire production process. The description AW (accurate weight) stands for these two requirements. Koenig has even gone a stage further and **now offers the proven Industrie Rex AW in a further improved hygienic design "H" for highest demands as Industrie Rex AW-H.**

- the automatic dough dividing and rounding machine can operate in up to 10 rows and has a weight range of 22 - 150g
- hourly capacity of 36,000 pieces (60 strokes/min)
- the continuously adjustable, absolutely even pusher pressure ensures highest weight accuracy for various dough types and consistencies
- manually changeable dividing ledges and stamping tools for changing the weight range according to the system Multi
- exact dividing process with „stop and go" operation
- inner rounding drum with automatically adjustable rounding eccentric
- enlarged rounding unit for longer and gentler rounding process guarantees optimum product quality
- discharge spreading finger belt with direct drive to avoid belt slipping
- dough oiling unit behind machine coverings
- transfer belt between dividing and rounding drum can be folded up on two sides

Optional:

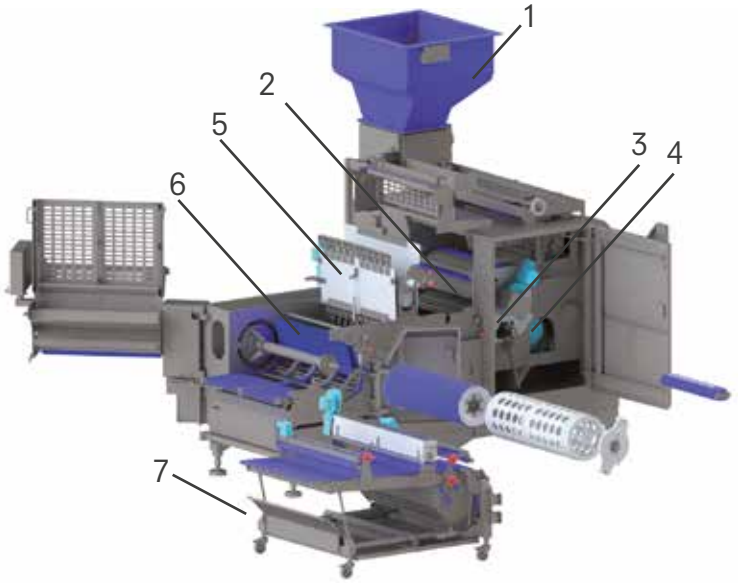
- large dough hopper with solid plastic feeding hopper for 160 to 400 kg of dough.

FOR HIGHEST DEMANDS: INDUSTRIE REX AW-H

H HYGIENIC DESIGN

- easy cleaning with stainless steel surfaces
- large, removable maintenance doors
- lightweight retractable drawers integrated in machine frame
- main drives are encapsulated and completely separated from the dough area
- duster and fan unit swivable for easy access to drum rounding unit
- removable first rounding belt
- excellent ground clearance for easy cleaning under the machine
- decoupleable discharge spreading finger belt on mobile frame for easy access to second maintenance-free rounding belt
- inner rounding drum completely removable

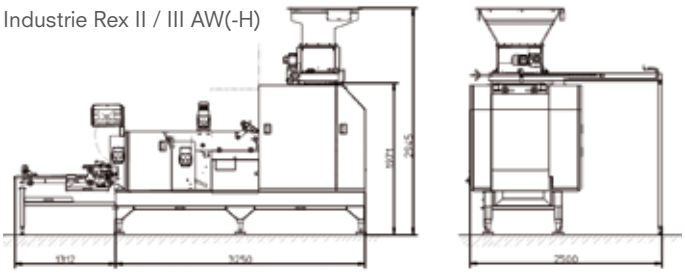
OVERVIEW – INDUSTRIE REX AW-H



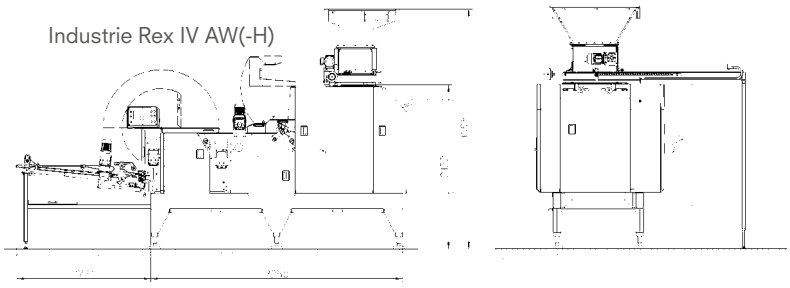
1 Dough hopper TRÖ
2 Dividing drum
3 Drum ledges change position
4 Dividing slide drive with adjustable pressure
5 Liftable transfer belt
6 Rounding unit
7 Spreading finger belt on mobile frame

MAIN DIMENSIONS INDUSTRIE REX AW / AW-H

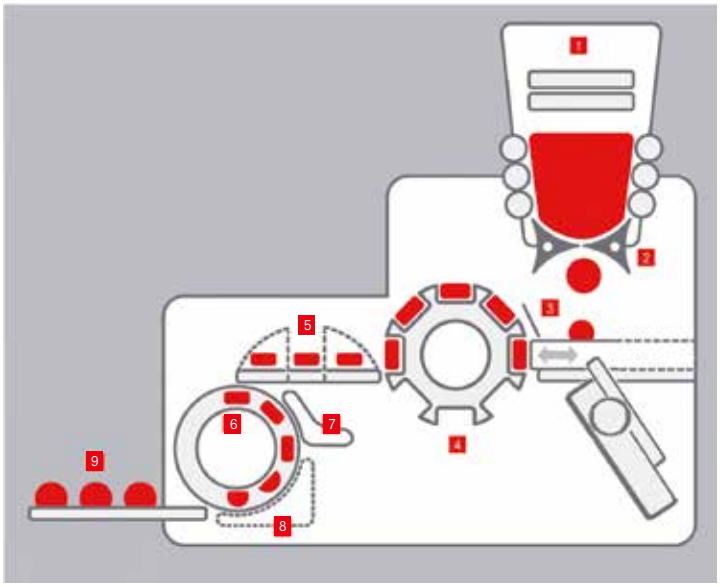
Industrie Rex II / III AW(-H)



Industrie Rex IV AW(-H)



WORKING PRINCIPLE - INDUSTRIE REX AW / AW-H



1 The dough is filled into the hopper with infeed rollers.

2 The rotating dough feedings stars cut thedough into suitable portions which are transferred to the dividing area.

3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The pusher pressure can be controlled electronically

At the bottom position of the drum the weight range can be changed via exchangeable dividing ledges.

4 The dough pieces are then turned in the dividing drum by 180° in anticlockwise direction and transferred to an intermediate belt. – This step allows the dough to rest before the rounding process is started.

5 This transfer belt can be lifted up on both sides for easy cleaning and maintenance.

6 The dough pieces are subsequently rounded with an oscillating rounding drum.

The size and properties of the drum are determined by the dough consistency and weight. The rounding unit is equipped with a switchable eccentric.

7 Pre-rounding belt initiating the rounding process.

8 Patented rounding chain belt, adjustable for best results.

9 The dough pieces are released from the chain belt at the bottom position and placed on the spreading finger belt.

This system allows for extremely high hourly capacities without stressing the dough. The above division and rounding system invented by Koenig is also suitable for high dough yields, as the rounding pressure and intensity can adjusted within a wide range to match the recipe.

WEIGHT RANGES INDUSTRIE REX AW / AW-H

INDUSTRIE REX II AW / INDUSTRIE REX II AW-H

weight ranges depending on dough	rows	max. hourly capacity		dividing drum separation	cross separation dividing drum
22-60g	4	14400	all weight ranges can be combined with changeable dividing drums	70	100
30-100g	4	14400		70	100
80-150g	4	14400		70	100
22-60g	3\4\5\6	10800/14400/18000/21600	all weight ranges can be combined with changeable dividing drums	70	92
30-100g	3\4\5\6	10800/14400/18000/21600		70	92
40-130g	3\4\5\6	10800/14400/18000/21600		70	92
80-150g	3\4\5\6	10800/14400/18000/21600		70	92

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INDUSTRIE REX III AW / INDUSTRIE REX III AW-H

weight ranges depending on dough	rows	max. hourly capacity		dividing drum separation	cross separation dividing drum
22-60g	6\7\8	21600/25200/28800	all weight ranges can be combined with changeable dividing drums	70	92
30-100g	6\7\8	21600/25200/28800		70	92
40-130g	6\7\8	21600/25200/28800		70	92
80-150g	6\7\8	21600/25200/28800		70	92
22-60g	9	32400	all weight ranges can be combined with changeable dividing drums	62	82
60-130g	9	32400		62	82
22-60g	8\9\10	28800/32400/36000	all weight ranges can be combined with changeable dividing drums	56	73
30-100g	8\9\10	28800/32400/36000		56	73

INDUSTRIE REX IV AW / INDUSTRIE REX IV AW-H

weight ranges depending on dough	rows	max. hourly capacity		dividing drum separation	cross separation dividing drum
22-60g	8\9\10	28800/32400/36000	all weight ranges can be combined with changeable dividing drums	70	92
30-100g	8\9\10	28800/32400/36000		70	92
40-130g	8\9\10	28800/32400/36000		70	92
80-150g	8\9\10	28800/32400/36000		70	92

* at 3 row operation minimum dough yield of 156 required

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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* Measurements indicated in mm – not binding, Technical changes reserved. September 2015