

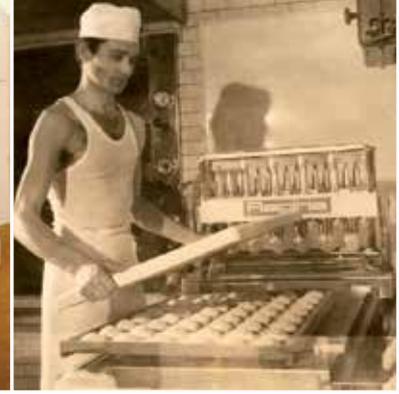


THE BAKER'S  
CROWN



## **REX PROGRAM**

**AUTOMATIC DOUGH DIVIDING AND ROUNDING MACHINES**



## LET'S MAKE SUCCESS OUR COMMON CAUSE!

### THE REX FAMILY OFFERS SOMETHING FOR EVERYBODY

It was in 1969, when Neil Armstrong walked on the moon, referring to this achievement as a "giant leap for mankind". In the same year, another great launch took place, namely the introduction of the Rex prototype, which was to revolutionise the baking Industrie. The first Rex made work considerably easier for bakers without requiring them to alter their traditional processes, craftsmanship and product quality. The launch of this unit marks the beginning of the success story of Koenig.

Thanks to consistent and innovative efforts in the field of development, Koenig and its customers achieved a lasting competitive edge, making the company the market leader in processing equipment for rolls and similar products. Head machines and bread roll lines from Koenig have become standard equipment in bakeries all over the world. Bakers trust Koenig. Its equipment is therefore in use in small family bakeries where only a few hundred rolls are produced per day, as well as in industrial bakeries where hourly output rates of up to 42,000 units and more are achieved. Koenig honours this trust by continuously improving and further developing its machines as regards weight accuracy and range, gentle dough processing, methods for the processing of "difficult" doughs, hygiene, low-maintenance design, user-friendly machine operation, etc.

**There is no doubt about it:  
Koenig simply produces the best machines.**

## OUR SUCCESS KNOWS NO BOUNDARIES

### BAKERS ALL OVER THE WORLD TRUST THE REX FAMILY

Sophisticated and reliable technology must be complemented with a clear focus on the needs of the target market. That is why Koenig offers three basic machines that are available in various models catering for all requirements. Irrespective of the location, dough portion sizes and products – the Rex divider from Koenig guarantees efficient processing of first-class products. Bakers all over the world trust in us.



## GENTLE DOUGH HANDLING AND PRECISION WEIGHING

### DIVIDING AND ROUNDING WITH THE REX PRINCIPLE

There is hardly anything more challenging than striking a balanced compromise between diverging interests. The task of dividing and rounding is just such a challenge. On the one hand, the dough should be processed with great care. On the other hand, the weight requirements must be met throughout the production process.

The technological leadership of Koenig is not least due to the company's capacity to provide satisfactory solutions for problems that its customer encounter. Thanks to extensive research and development, we can offer you a technologically advanced patented pre-dividing system that strikes a balance between accuracy of weight and gentle processing and that is unrivaled at its level.

Koenig guarantees gentle dough handling and accurate weighing in all Rex machines. This guarantee is known at Koenig as the Rex principle.



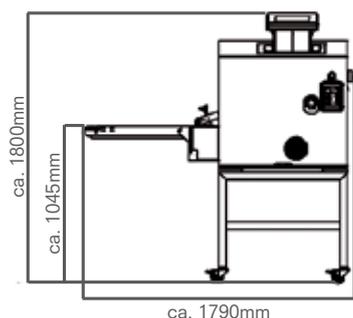
# MINI REX MULTI AND MINI REX FUTURA

## TWINS THAT ARE NOT QUITE IDENTICAL

It is thanks to continued product development and improvement that Koenig became the market leader for bakery equipment. One of the keys to its success was the launch of the compact Mini Rex system. This two-row head machine range caters for automated dividing and rounding of wheat and mixed doughs with a rye content of maximum 40%. Throughput rates of 1,500 to 4,000 units per hour and the attractive price have made the Mini Rex the preferred solution for both in-store bakeries and industrial producers. The Mini Rex can be operated as a stand-alone unit as well as in combination with bread roll production lines.



### MINI REX MULTI

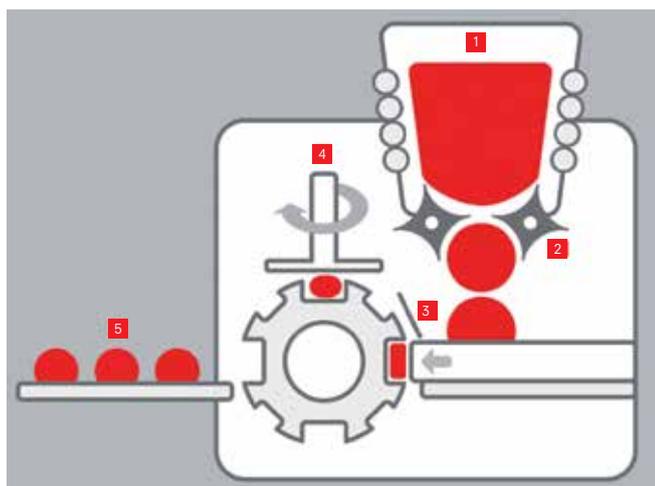
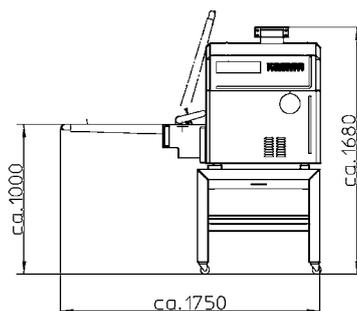


- weight range from 12 to 330g (rounded up to 140g)
- hourly capacity in 1-, 2- or 3-row-operation: 1,200, 2,400 resp. 3,600 pieces
- number of rows and weight ranges quickly changeable
- changeable drum ledges / rounding plates
- simple control system via touch panel
- roller feeding hopper for approx. 15kg dough
- rated power supply: 0.75 kW
- machine weight approx. 300kg
- easy start-up and operation
- user-friendly panel with self-explanatory pictograms
- stainless steel design

### MINI REX FUTURA

- weight approx.: 350kg
- rated power supply: 0.75kW
- PLC control
- plastic drum
- max. 3 strokes/minute
- for rounded products
- 2-row operation
- hourly capacity up to 4,000 pieces
- extended weight range by means of the combination of 2 dividing pistons sizes
- weight ranges as per table on page 10/11
- excellent rounding quality due to continuously adjustable rounding eccentric

- optionally deliverable with special dividing pistons
- hopper with infeed rollers with approx. 15 kg dough capacity
- built according to the latest safety and hygiene standards
- stainless steel design



#### Working principle Mini Rex Futura:

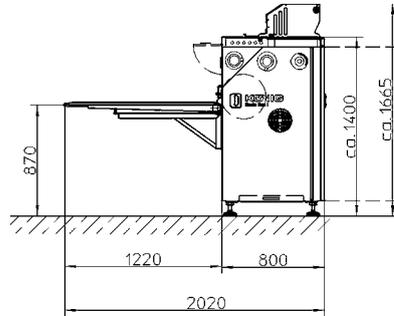
- 1 The dough is filled by hand into the hopper which has infeed rollers.
- 2 The rotating dough feeding stars cut the dough into suitable portions (determined by the selected dough piece weight), which are then transferred to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The excess dough is removed by the scraper bar and returned to the dividing area.
- 4 After the dough pieces have been turned in the dividing drum by 90° in an anticlockwise direction, they are rounded by means of an oscillating rounding plate. The rounding eccentric can be adjusted to suit the consistency and weight of the dough.
- 5 After another rotation of 90°, the dough pieces are transferred to the discharge belt.

# BASIC REX

## THE REX IN DIFFERENT VARIETIES

Based on the gentle dough processing "Rex" principle, the Basic Rex divides and rounds dough in 6-, 5- and 4-row operation. The proved head machine offers an hourly output rate of up to 9,000 pieces.

- fully automated dividing and rounding
- gentle dough processing according to the Rex-principle
- 6-, 5- and 4-row operation
- easy change of the row numbers
- capacity stagelessly adjustable from 12 to max. 25 strokes/min
- shaft hopper with safety cage
- spread belt or conveyor
- numerous accessories
- weight approx.: 800kg (net)
- rated power supply: 1.5kW
- stainless steel design



# CLASSIC REX AND CLASSIC REX FUTURA

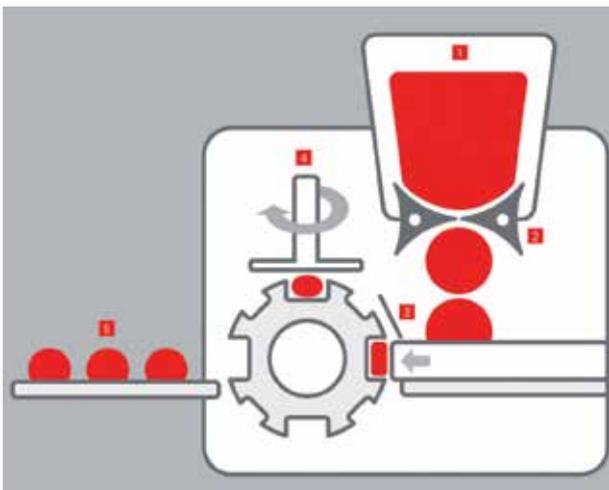
## THE REX FOR THE MEDIUM PERFORMANCE SEGMENT

### CLASSIC REX

With the Classic Rex, Koenig offers a machine whose quality of design and versatility are simply unrivalled in its performance range. The output rates of 6,000 (in 4 rows) to 9,000 (in 6 rows) pieces per hour speak for themselves.

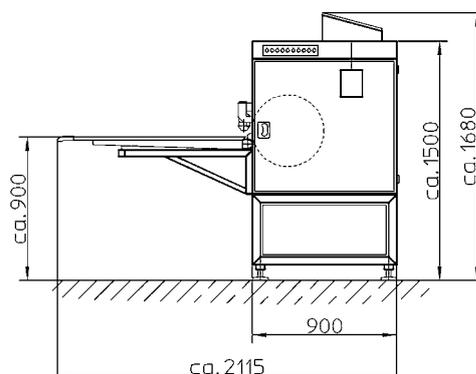
Apart from high performance, bakers praise the advanced design and technology of the Classic Rex, which gives even the accountant something to smile about.

**For high weight ranges – Classic Rex Plus.**



### Working principle Classic Rex:

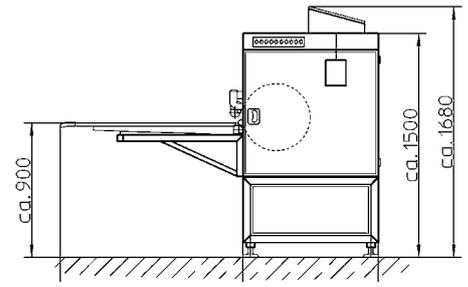
- 1 Left: The dough is filled into the shaft hopper
- 2 The rotating dough feeding stars transfer the dough to the dividing area.
- 3 The rotating dough feeding stars cut the dough into suitable portions, which are then transferred to the dividing area.
- 4 After the dough pieces have been turned in the dividing drum by 90° in anticlockwise direction, they are rounded by means of an oscillating rounding plate.
- 5 After another rotation of 90°, the dough pieces are transferred to the spreading finger belt.



- weight approx.: 950kg
- rated power supply: 2kW
- PLC/Relay control
- max. 25 strokes/min

## CLASSIC REX FUTURA

- weight approx.: 950kg
- rated power supply: 2kW
- PLC control
- extendable weight ranges
- max. 25 strokes/min

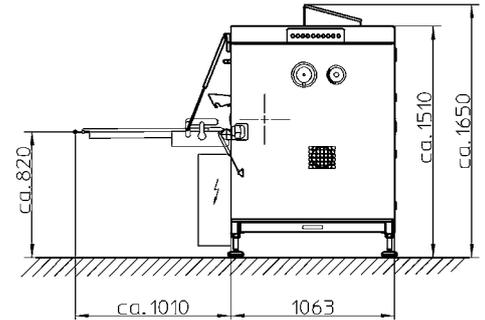


## GRANDE REX AND GRANDE REX FUTURA

### THE REX FOR HIGH WEIGHT RANGES

Innovation is one of the key strengths of Koenig. The Grande Rex was developed specifically to cater for extremely large weight ranges. With this new unit, you can now process dough pieces of up to 320g in accordance with the Rex principle. This model opens up new possibilities for the production of pizza, baguettes, braided bread, Strudel strands and many more bread products on multiple rows.

- weight approx.: 950kg
- rated power supply: 2kW
- relay control
- plastic drum
- max. 12 strokes/min

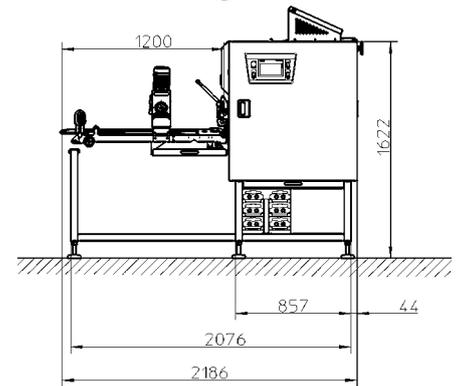


## REX FUTURA MULTI

### THE INTELLIGENT SYSTEM OF A MODULAR HEAD MACHINE

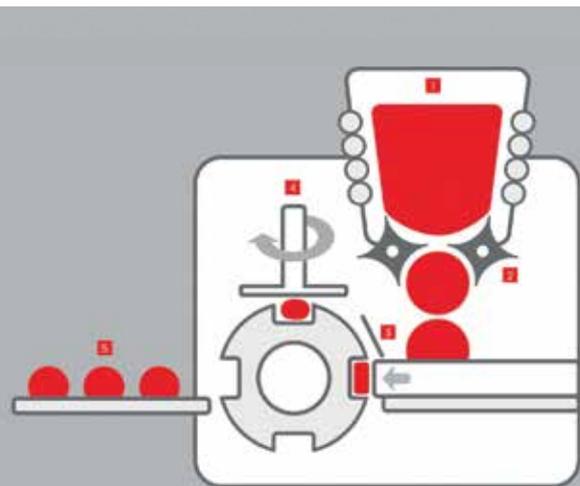
With the new Rex Futura Multi we set another milestone by extending the weight range from 17 to 245g for rounded products and up to 600g for only divided products. The established principle of Mini Rex Multi's easily changeable drum ledges was applied to this machine.

- weight range of 17 to 245g (up to 600g for only divided products)
- hourly output rate of up to 9,000 pieces at 6-row operation (25 strokes/min)
- simple change of the dividing drum ledges for different weight ranges or to change the number of rows
- machine weight: approx. 1,100 kg
- rated power supply: 2 kW



### Working principle Rex Futura Multi:

- 1 The dough is filled by hand into the hopper with infeed rollers.
- 2 The rotating dough feeding stars cut the dough into suitable portions (depending on the selected dough piece weight) and transfer it to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The excess dough is removed by the scraper bar and returned to the dividing area.
- 4 After the dough pieces have been turned in the dividing drum by 90° in an anticlockwise direction, they are rounded by means of an oscillating rounding plate. The rounding eccentric can be adjusted to suit the consistency and weight of the dough.
- 5 After another rotation of 90°, the dough pieces are transferred to the discharge belt.



# INDUSTRIE REX

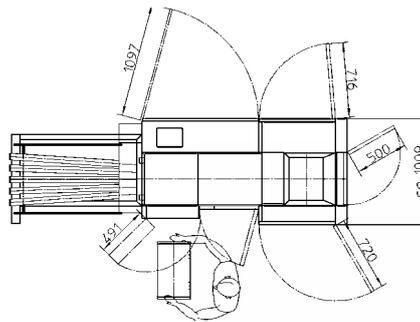
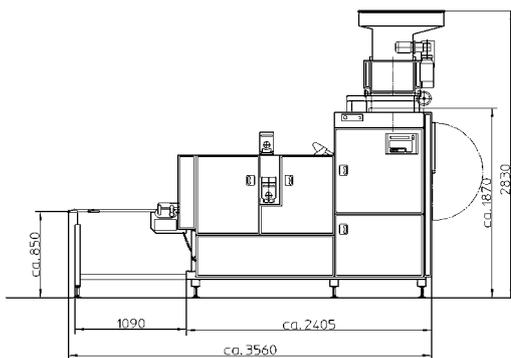
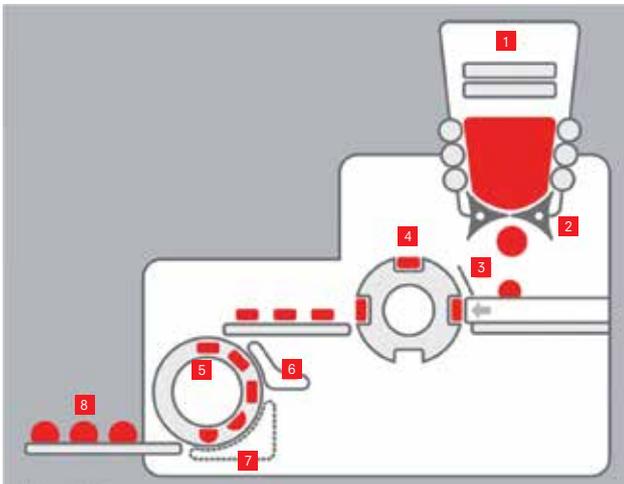
## THE REX FOR HIGH OUTPUT RATES

By combining harmonised design, gentle dough handling and accurate weighing, Koenig has again managed to find the optimum balance between the contradicting requirements of high product quality and fast production. In the case of the Industrie Rex, this means gentle dough handling at an hourly output rate of 42,000 pieces and more.

For high weight ranges – Industrie Rex Plus.

- weight approx.: 1,500kg
- rated power supply: 6kW
- PLC control
- changeable drum ledges
- max. 50 Strokes/min

### Working principle Industrie Rex



The Industrie Rex ist also available as version HD (hard dough) with the following additional features:

### Dividing drum with ratched feed for start-stop operation:

The dough pieces are pushed into the dividing piston via a particularly formed sealing ledge. Thereby, an entire filling of the dividing chamber is reached without stressing the dough.

### Electronically controllable pusher pressure:

For constant pressure across the entire pusher ledge and therefore highest weight accuracy. With an air bellows with integrated buffer, constant pusher pressure is developed, independent of the set weight or dough level. The pusher pressure can be set individually for the optimized processing of diverse doughs and can be stored in the product program.

- 1 The dough is filled into a preportioning hopper
- 2 The rotating dough feeding stars cut the dough into suitable portions, which are then transferred to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The excess dough is removed by the scraper bar and returned to the dividing area.
- 4 The pieces are then turned in the dividing drum by 180° in anticlockwise direction and transferred to an intermediate belt. – This step is particularly important for high processing rates.
- 5 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.
- 6 Pre-rounding belt initiating the rounding process.
- 7 Patented rounding chain belt, adjustable for best results.
- 8 The dough pieces are released from the chain belt at the bottom position and placed on the spreading finger belt.



# INDUSTRIE REX AW

## THE BENCHMARK FOR WEIGHT ACCURACY

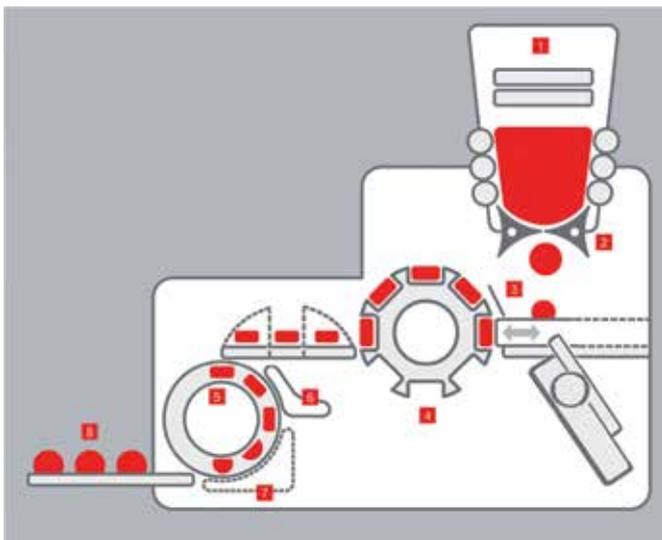
There is hardly anything more challenging than striking a balanced compromise between diverging interests. The task of dividing and rounding is just such a challenge. On the one hand, the dough should be processed with great care. On the other hand, highest weight accuracy demands must be met throughout the entire production process.

With the new Industrie Rex AW Koenig has managed to find the perfect solution for this tricky task. The sophisticated technology of the newly developed dividing and rounding system allows for an optimum balance between weight accuracy and gentle dough processing.



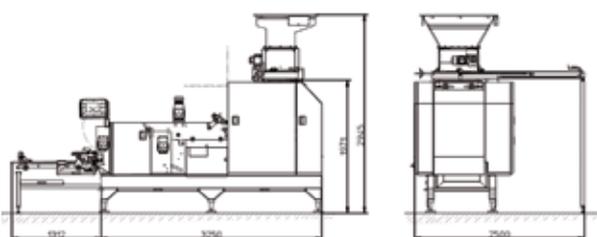
- the dough dividing and rounding machine Industrie Rex AW is operating in up to 10 rows and has a maximum weight range of 22-150g. The newly developed dividing and rounding system and continuously adjustable, absolutely even pusher pressure ensure highest weight accuracy with all types of dough
- max. hourly capacity of 30,000 pieces at 10-row operation with 50 strokes/min
- 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
- transfer belt between dividing drum and rounding drum can be folded up on both sides and therefore easily cleaned and maintained
- the transfer belts are driven by cardan joint drive drums to maximize belt spread at the greatest possible belt protection
- enlarged rounding unit for longer and gentler rounding process guarantees optimum product quality

### Working principle Industrie Rex AW

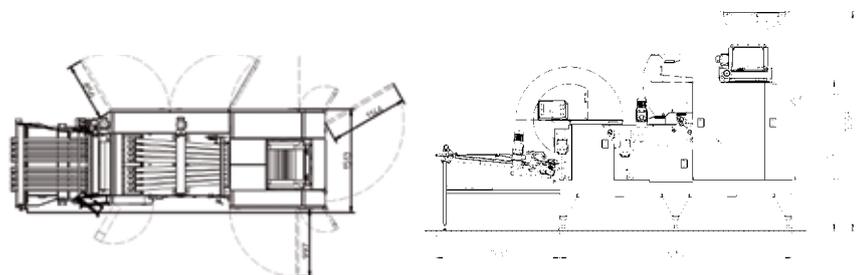


- 1 The dough is filled into the hopper with infeed rollers.
- 2 The rotating dough feeding stars cut the dough into suitable portions, which are then transferred to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The pusher pressure can 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. This transfer belt can be lifted up on both sides for easy cleaning and maintenance.
- 5 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.

- 6 Pre-rounding belt initiating the rounding process.
- 7 Patented rounding chain belt, adjustable for best results.
- 8 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 be adjusted within a wide range to match the recipe.



Industrie Rex II / III AW



Industrie Rex IV AW

## FOR ENLARGED PRODUCT VARIETY REX WITH FORMING STATION OR COMPACT LINE

### MINI REX MULTI | FUTURA WITH FORMING STATION DR-RR 400 THE STAR IN EVERY IN-STORE BAKERY

- can be combined with Mini Rex Multi as well as Mini Rex Futura
- product varieties see last page
- 2-row operation
- weight range according head machine
- hourly capacity adjustable up to 4,000 pieces
- top belt with two speeds for transfer, long rolling and flattening
- adjustable calibrating roller folding net belts
- teflon-coated collecting tray for manual product removal
- top- and bottom belt can be swivelled out
- excellent user comfort because dough infeed and product removal can be performed by one and the same person without changing his position
- stainless steel design



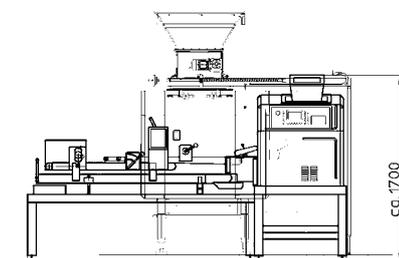
### MINI REX MULTI | FUTURA WITH COMPACT LINE G 2000 COMPACT LINE FOR ROUND STAMPED, FOLDED AND LONG ROLLED PRODUCTS ("GERMAN SCHRIPPEN")

- compact pre-prover line with Mini Rex Futura | Multi as head machine
- product varieties see last page
- single row discharge belt for manual product removal
- prover with approx. 100 fillable swings for max. 75 g single piece weight
- max. hourly capacity with prover operation: 2,000-2,500 pieces, continually adjustable
- stamping station with easily changeable stamping tools
- integrated folding and long rolling unit (production of "German Schrippen")
- Mini Rex Futura can be swivelled out to remove products manually with a dough weight over 75 g directly from the discharge belt
- weight range: as per table but max. 75 g at prover operation
- weight approx. 1,100kg, rated power supply: 1.2kW

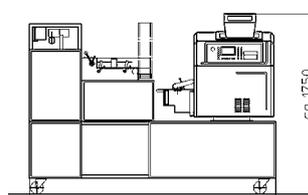


### MINI REX FUTURA WITH COMPACT LINE GS 2000 COMPACT LINE WITH EXTENDED PRODUCT RANGE

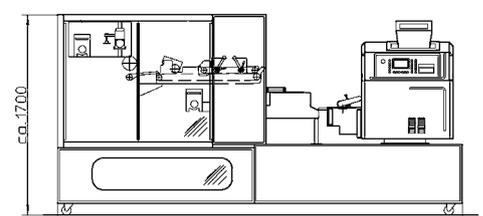
- compact pre-prover line with Mini Rex Futura | Multi as head machine
- deliverable in the versions K or SL
- product varieties see last page
- single row discharge belt for manual product removal
- prover with approx. 145 fillable swings
- proving time approx. 8 min at 145 swings and a capacity of 2,000 pieces/h
- stamping station with easily changeable stamping tools
- integrated forming station with pre-calibration roller
- head machine can be swivelled out to remove products manually
- prover operation: 2,000 – 2,500, continuously adjustable
- Mini Rex Futura | Multi swivelled out: 1,800 – 4,000, continuously adjustable



Mini Rex Futura with forming station



Mini Rex Futura with G2000



Mini Rex Futura with GS2000

### MINI REX MULTI

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation	
12-20g	3	3600	all weight ranges can be combined with changeable dividing drums	SKG 40	50	rounded
15-30g	3	3600		SKG 45	50	
23-60g	2	2400		SKG 51	80	
25-68g	2	2400		SKG 54	80	
30-80g	2	2400		SKG 58	80	
40-95g	2	2400		SKG 63	80	
55-108g	2	2400		AKG 67	80	
75-120g	2	2400		AKG 70	80	
85-140g	2	2400		AKG 75	80	
100-250g	1	1200		SK 144	-	
190-330g	1	1200	SKG 144	-		

### MINI REX FUTURA

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation
13-35g	2	4000	all weight ranges can be combined	SKG 40	80
16-40g	2	4000		SKG 45	80
20-65g	2	4000		SKG 51	80
25-75g	2	4000		SKG 54	80
35-85g	2	4000		SKG 58	80
40-105g	2	4000		SKG 63	80
65-130g	2	4000		AKG 67	80
70-140g	2	4000		AKG 70	80
85-160g	2	4000		AKG 75	80

### BASIC REX

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation
15-40g	3\4\5\6	4500/6000/7500/9000		SK 47	70
22-55g	3\4\5\6	4500/6000/7500/9000		SK 51	70
35-85g	3\4\5\6	4500/6000/7500/9000		SK 58	70
25-65g	3\4\5\6	4500/6000/7500/9000		SK 54	70
50-110g	3\4\5\6	4500/6000/7500/9000		SK 63	70
52-115g	3\4\5\6	4500/6000/7500/9000		SK 65	70
55-125g	3\4\5	4500/6000/7500		SK 67	85
60-135g	3\4\5	4500/6000/7500		SK 70	85

### CLASSIC REX

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation
13-16g	6\8	9000/12000		SK 30	45
18-30g	6\8	9000/12000		SK 40	45
15-40g	3\4\5\6	4500/6000/7500/9000		SK 47	70
22-55g	3\4\5\6	4500/6000/7500/9000		SK 51	70
25-65g	3\4\5\6	4500/6000/7500/9000		SK 54	70
35-85g	3\4\5\6	4500/6000/7500/9000		SK 58	70
50-110g	3\4\5\6	4500/6000/7500/9000		SK 63	70
52-115g	3\4\5\6	4500/6000/7500/9000		SK 65	70
55-125g	3\4\5	4500/6000/7500		SK 67	85
60-135g	3\4\5	4500/6000/7500		SK 70	85
65-160g	3\4\5	4500/6000/7500	SK 73	85	

### CLASSIC REX FUTURA

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation
17-45g	3\4\5\6	4500/6000/7500/9000	all weight ranges can be combined	SK 44	70
20-50g	3\4\5\6	4500/6000/7500/9000		SK 47	70
22-55g	3\4\5\6	4500/6000/7500/9000		SK 51	70
25-65g	3\4\5\6	4500/6000/7500/9000		SK 54	70
35-85g	3\4\5\6	4500/6000/7500/9000		SK 58	70
50-110g	3\4\5\6	4500/6000/7500/9000		SK 63	70
55-115g	3\4\5\6	4500/6000/7500		SK 65	70
55-125g	3\4\5	4500/6000/7500		SK 67	85
60-135g	3\4\5	4500/6000/7500		SK 70	85
65-160g	3\4\5	4500/6000/7500		SK 73	85
70-170g	3\4\5	4500/6000/7500		SK 75	85
70-180g	3\4\5	4500/6000/7500		SK 78	85

### CLASSIC REX PLUS

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation
75-180g	3\4	3600/4800		SK 75	90
90-210g	3\4	3600/4800		SK 80	90
100-245g	3\4	3600/4800		SK 85	90
115-280g	3	3600		SK 90	115
125-300g	3	3600		SK 92	115
135-320g	3	3600		SK 95	115

### GRANDE REX

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation
75-180g	3\4	2160/2880		SK 75	90
90-210g	3\4	2160/2880		SK 80	90
100-245g	3\4	2160/2880		SK 85	90
115-280g	3	2160		SK 90	115
125-300g	3	2160		SK 92	115
135-320g	3	2160		SK 95	115

## GRANDE REX FUTURA

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation	
75-180g	4	2880	all weight ranges can be combined	SK 75	90	no row selection possible
90-210g	4	2880		SK 80	90	
100-245g	4	2880		SK 85	90	
115-280g	3	2160		SK 90	115	
125-300g	3	2160		SK 92	115	
135-320g	3	2160		SK 95	115	

## REX FUTURA MULTI

weight ranges depending on dough	rows	max. hourly capacity		dividing piston size	dividing drum separation	
17-33g	3\4\5\6	4500/6000/7500/9000	all weight ranges can be combined with changeable dividing drums	SK 44	70	rounded
20-47g	3\4\5\6	4500/6000/7500/9000		SK 47	70	
22-55g	3\4\5\6	4500/6000/7500/9000		SK 51	70	
25-65g	3\4\5\6	4500/6000/7500/9000		SK 54	70	
35-80g	3\4\5\6	4500/6000/7500/9000		SK 58	70	
45-105g	3\4\5\6	4500/6000/7500/9000		SK 63	70	
50-110g	3\4\5\6	4500/6000/7500/9000	SK 65	70		
55-125g	3\4\5	4500/6000/7500	all weight ranges can be combined with changeable dividing drums	SK 67	85	
60-130g	3\4\5	4500/6000/7500		SK 70	85	
65-160g	3\4\5	4500/6000/7500		SK 73	85	
70-165g	3\4\5	4500/6000/7500		SK 75	85	
75-170g	3\4\5	4500/6000/7500		SK 78	85	
75-180g	3\4	3600/4800		all weight ranges can be combined with changeable dividing drums	SK 75	105
90-210g	3\4	3600/4800	SK 80		105	
100-245g	3\4	3600/4800	SK 85		105	
200-300g	3	4500	-		-	
200-400g	2	3000	-		-	
300-600g	1	1500	-		-	

## INDUSTRIE REX I

weight ranges depending on dough	rows	max. hourly capacity	dividing piston size	dividing drum separation	cross separation dividing drum	
20-40g	5\6\7\8	15000/18000/21000/24000	25x42	52	52	*
22-60g	6\7	18000/21000	30x52	60	60	
22-72g	3\4\5\6	9000/12000/15000/18000	35x52	70	70	
33-95g	3\4\5\6	9000/12000/15000/18000	40x60	70	70	
30-100g	3\4\5\6	9000/12000/15000/18000	40x60	70	70	
45-135g	3\4\5	9000/12000/15000	45x70	70	85	
40-140g	3\4\5	9000/12000/15000	42x75	70	85	
60-160g	3\4	9000/12000	42x75	70	100	

## INDUSTRIE REX II

weight ranges depending on dough	rows	max. hourly capacity	dividing piston size	dividing drum separation	cross separation dividing drum	
10-20g	10	30000	22x34	40	56	*
20-30g	10	30000	28x42	40	56	
30-85g	8	24000	36x66	52	70	
30-100g	3\4\5\6	9000/12000/15000/18000	40x60	70	92	
40-140g	3\4\5\6	9000/12000/15000/18000	42x75	70	92	
60-160g	3\4\5\6	9000/12000/15000/18000	45x75	70	92	

## INDUSTRIE REX III

weight ranges depending on dough	rows	max. hourly capacity	dividing piston size	dividing drum separation	cross separation dividing drum
10-20g	12\14	36000/42000	22x34	40	56
20-30g	12\14	36000/42000	28x42	40	56
30-100g	8\9\10	24000/27000/30000	40x60	56	73
40-140g	6\7\8	18000/21000/24000	42x75	70	92

## INDUSTRIE REX PLUS

weight ranges depending on dough	rows	max. hourly capacity	dividing piston size	dividing drum separation	cross separation dividing drum
85-180g	4	8400	54x80	85	107
100-210g	4	8400	60x100	85	107
150-300g	4	8400	65x110	85	107
180-350g	3	6300	75x115	100	115
450-620g	2	4200	100x115	140	180

## INDUSTRIE REX FUTURA

weight ranges depending on dough	rows	max. hourly capacity	dividing piston size	dividing drum separation	cross separation dividing drum
30-100g	5	1200	40x60	85	107
95-200g	3	7200	60x80	85	107
30-100g	6	14400	40x60	85	107
40-140g	3	7200	42x75	100	115

## INDUSTRIE REX II AW

weight ranges depending on dough	rows	max. hourly capacity		dividing drum separation	cross separation dividing drum
22-60g	4	12000	all weight ranges can be combined with changeable dividing drums	70	100
30-100g	4	12000		70	100
80-150g	4	12000		70	100
22-60g	3\4\5\6	9000/12000/15000/18000	all weight ranges can be combined with changeable dividing drums	70	92
30-100g	3\4\5\6	9000/12000/15000/18000		70	92
40-130g	3\4\5\6	9000/12000/15000/18000		70	92
80-150g	3\4\5\6	9000/12000/15000/18000		70	92

\* at 3 row operation minimum dough yield of 156 required

### INDUSTRIE REX III AW

weight ranges depending on dough	rows	max. hourly capacity		dividing drum separation	cross separation dividing drum
22-60g	6\7\8	18000/21000/24000	all weight ranges can be combined with changeable dividing drums	70	92
30-100g	6\7\8	18000/21000/24000		70	92
40-130g	6\7\8	18000/21000/24000		70	92
80-150g	6\7\8	18000/21000/24000		70	92
22-60g	9	27000	all weight ranges can be combined with changeable div. drums	62	82
60-130g	9	27000		62	82
22-60g	8\9\10	24000/27000/30000	all weight ranges can be combined with changeable div. drums	56	73
30-100g	8\9\10	24000/27000/30000		56	73

### INDUSTRIE REX IV AW

weight ranges depending on dough	rows	max. hourly capacity		dividing drum separation	cross separation dividing drum
22-60g	8\9\10	24000/27000/30000	all weight ranges can be combined with changeable dividing drums	70	92
30-100g	8\9\10	24000/27000/30000		70	92
40-130g	8\9\10	24000/27000/30000		70	92
80-150g	8\9\10	24000/27000/30000		70	92

Mini Rex Multi / Futura, Basic Rex, Classic Rex, Grande Rex, Rex Futura Multi, Industrie Rex: rounded 

Mini Rex + DR-RR 400: rounded, long rolled, rounded and flattened   

G 2000: rounded, folded and long rolled (German „Schrippe“), rounded and stamped long rolled and sliced (Option)     \*)

GS 2000 - K: rounded, long rolled, convoluted and long rolled, round and flattened, rounded and stamped long rolled and sliced (Option)       \*)

GS 2000 - SL: rounded, long rolled, convoluted and long rolled, round and flattened, oval and stamped long rolled and sliced (Option)       \*)

\* with optional cutting unit

## 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:

During office hours: +43 316.6901.0  
Outside office hours: +43 316.6901.739



## KÖNIG THE BAKER'S CROWN

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