



THE BAKER'S
CROWN



INDUSTRIE REX COMPACT AW

THE COMPACT DESIGN DOUGH DIVIDING AND ROUNDING
MACHINE WITH AN LARGE WEIGHT RANGE

MAIN FEATURES

The Industrie Rex Compact AW offers an ideal balance between weight accuracy and gentle dough processing. The variable separation of the dividing pistons and rows of this dough dividing and rounding machine allows to cover a weight range from 25 to 350g in only one machine – and nevertheless in compact design. To achieve this, the proven „Multi“ principle with easily exchangeable dividing ledges has been applied to this machine.

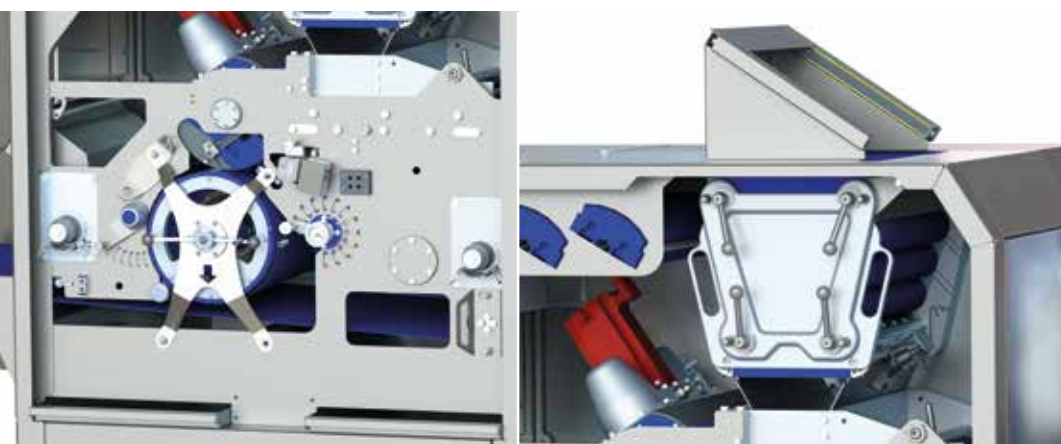
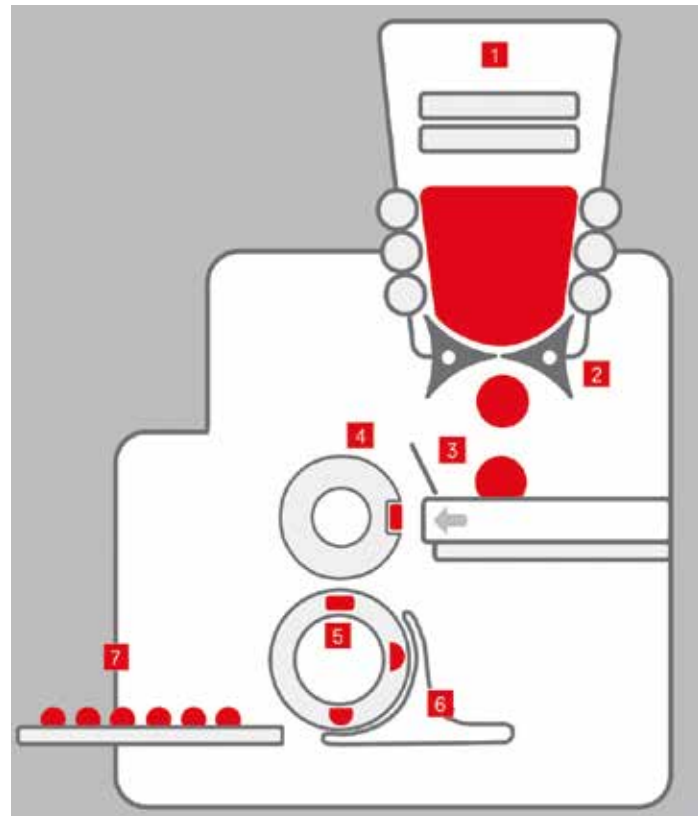
- the automatic dough dividing and rounding machine can operate in up to 10 rows
- available weight range of 25-350g with by means of variable separation of dividing pistons and rows
- hourly capacity of up to 30,000 pieces at 50 strokes/min
- proven Koenig pre-portioning unit
- the slider block is continuous adjustable, applying even pressure to ensure the highest weight accuracy for various types of doughs and consistencies
- manually changeable dividing ledges and dividing pistons for changing the weight range according to the system Multi
- inner rounding drum with automatically adjustable rounding eccentric
- swiveling dividing drum for compact design
- discharge spreading finger belt adjustable to separations/rows
- rounding unit for gentle rounding process guarantees optimum product quality
- easy operation with touch display

Cleaning and Maintenance

- tool-free exchangeable dividing ledges including dividing pistons
- easy cleaning with stainless steel surfaces
- large, removable maintenance doors
- drives completely separated from the dough area
- entirely removable rounding belt and rounding drum

WORKING PRINCIPLE

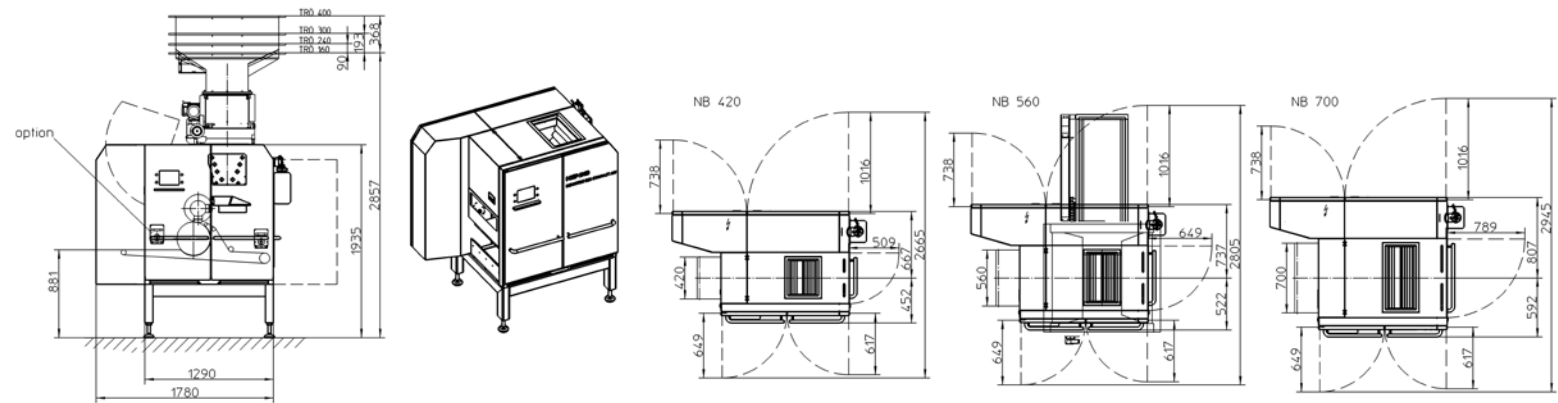
- 1 The dough is filled into the hopper with infeed rollers.
- 2 The rotating dough feedings stars cut the dough into suitable portions which are transferred to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the swiveling dividing drum. The excess dough is removed by the scraper bar and returned to the dividing area.
- 4 After a clockwise rotation by 90°, the dough pieces are transferred to the rounding drum.
- 5 Afterwards, they are rounded by means of an automatically adjustable rounding eccentric. The size and type of the rounding drum are determined by the dough consistency and weight.
- 6 Rounding belt with adjustable belt tension for an ideal rounding process.
- 7 The dough pieces are released at the bottom position and placed on the spreading finger belt.



- high weight range of 25-350g with only one machine by means of variable separation of dividing pistons and rows
- simple and reliable change of the dividing drum ledges for different weight ranges or to change the number of rows



MAIN DIMENSIONS



WEIGHT RANGES

Nominal width: 420mm

weight range depending on dough	number of rows	row reduction possible to	max. hourly capacity	max. strokes/min	
25-55g	6	5/4/3	18000	50	variable separation of rows: weight range of 25-350g in one machine
55-105g					
70-135g	5	4/3	13500	45	
150-230g	4	3	9600	40	
230-350g	3	2	6300	35	

Nominal width: 560mm

weight range depending on dough	number of rows	row reduction possible to	max. hourly capacity	max. strokes/min	
25-55g	8	7/6/5/4	24000	50	variable separation of rows: weight range of 25-350g in one machine
55-105g					
80-160g	6	5/4/3	16200	45	
150-230g	5	4/3	12000	40	
230-350g	4	3/2	8400	35	

Nominal width: 700mm

weight range depending on dough	number of rows	row reduction possible to	max. hourly capacity	max. strokes/min	
25-55g	10	9/8/7/6/5/4	30000	50	variable separation of rows: weight range of 25-350g in one machine
55-105g					
70-135g	8	7/6/5/4	21600	45	
150-230g	6	5/4/3	14400	40	
230-350g	5	4/3	10500	35	

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 in-depth 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

König Maschinen Gesellschaft m.b.H.
Stattegger Straße 80, 8045 Graz, AUSTRIA
Tel.: +43 316 6901-0, Fax: +43 316 6901-115
info@koenig-rex.com, www.koenig-rex.com

Follow us on our
digital channels.

scan here

