



THE BAKER'S
CROWN



MINI REX MULTI

THE COMPACT DOUGH DIVIDING AND ROUNDING MACHINE
WITH HIGH WEIGHT RANGES FROM 8 TO 330G

EXPANDABLE WITH FORMING STATION FOR HIGHER PRODUCT VARIETY

MAIN FEATURES

DOUGH DIVIDING AND ROUNDING MACHINE MINI REX MULTI AB

- weight range from 8 to 330g (rounded up to 140g)
- hourly capacity in 1-, 2-, 3- or 4-row-operation: 1,200, 2,400, 3,600 resp. 4,800 pieces
- head machine for fully automated dividing and rounding of wheat doughs and mixed doughs with maximum 40% rye
- easily changeable drum ledges for different weight ranges and number of rows
- user-friendly panel with self-explanatory pictograms
- roller feeding hopper for approx. 15kg dough
- power supply: 0.75kW
- machine weight approx. 300kg
- easy start-up and operation
- number of rows and weight ranges quickly changeable
- stainless steel design

Simple control system with micro controller and touch panel

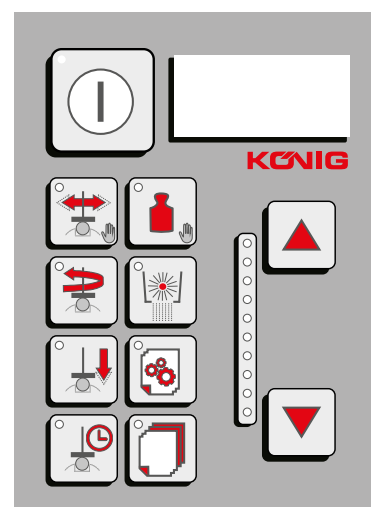
- all mechanical settings can be stored in the program
- additional defined parameters adjustable with UP/DOWN buttons
- bar display for value range limit
- direct access to the settings

Touch Panel

- robust industrial design with LED display
- well readable, 3-figure digital display

Microcontroller

- storage of all settings and easy software update with slot for SD memory card



EXCHANGEABLE MODULES



1-row operation

- capacity 1,200 pieces/hour
- weight ranges from 100g to 330g
- dividing only, no rounding



2-row operation

- capacity 2,400 pieces/hour
- weight ranges from 30g to 100g
- dividing only, no rounding



2-row operation

- capacity 2,400 pieces/hour
- weight ranges from 23g to 140g
- rounded products



3-row operation

- capacity 3,600 pieces/hour
- weight ranges from 12g to 30g
- rounded products

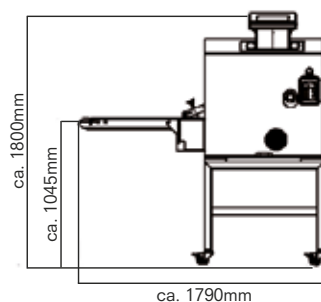


4-row operation

- capacity 4,800 pieces/hour
- weight ranges from 8g to 12g
- rounded products

WEIGHT RANGES & MAIN DIMENSIONS

weight ranges (depending on dough)	number of rows	piston size	capacity pieces/hour
8-12g	4	SKG 32	4800
12-20g	3	SKG 40	3600
15-30g	3	SKG 45	3600
23-60g	2	SKG 51	2400
25-68g	2	SKG 54	2400
30-80g	2	SKG 58	2400
30-80g	2	RK 58	2400
40-95g	2	SKG 63	2400
45-100g	2	RK 64	2400
55-108g	2	AKG 67	2400
75-120g	2	AKG 70	2400
85-140g	2	AKG 75	2400
100-250g	1	SK 144	1200
190-330g	1	SKG 144	1200



Mini Rex Multi AB

FOR HIGHER PRODUCT VARIETY: KOENIG FORMING STATION

PERFORMANCE FEATURES OF THE KOENIG FORMING STATIONS

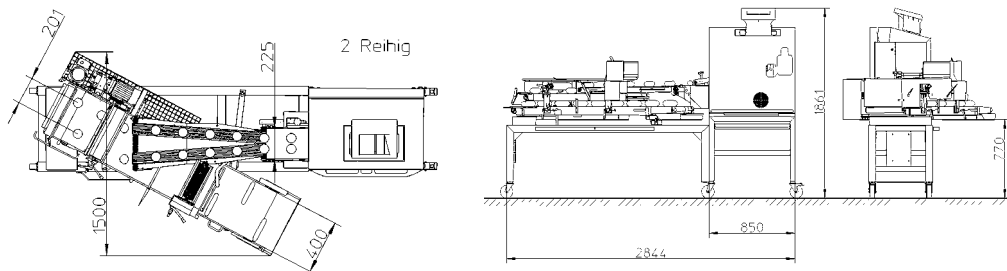
- 1-, 2-, 3- or 4-row operation with exchangeable drum ledges
- ideal for shop bakeries and small commercial operations
- teflon-coated collecting tray for manual product removal
- excellent user comfort
- compact design
- easy and fast cleaning due the use of plug elements
- stainless steel design
- Possibility for additional product variety expansion with Koenig modules, such as convoluting unit, seeding unit

MINI REX MULTI WITH FORMING STATION DR-RR 400

- Product variety: produces excellent round, long rolled, rolled and folded as well as flat products
- adjustable calibrating head, folding net belts, swivelling lower and upper belt for improved ergonomics with the functions: transferring, longitudinal rolling and pressing



MAIN DIMENSIONS



Mini Rex Multi with forming station DR-RR 400

MINI REX MULTI WITH FORMING STATION DR-RR 400-M – PARTICULARLY FOR TELERAS & BOLILLOS

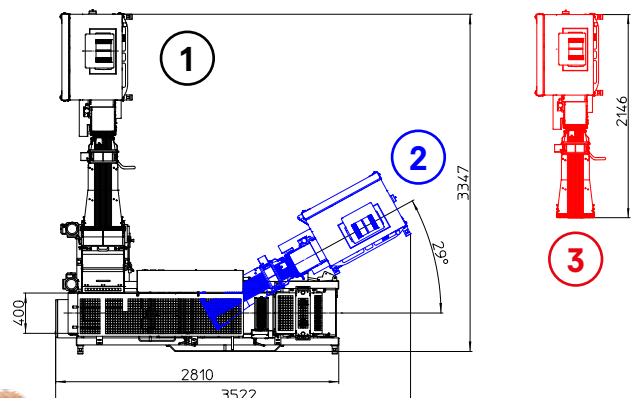
- additional product variety with a module for the production of Teleras (flattened, grooved) and Bolillos (pointed ends): For the characteristically oval shape, the forming station is positioned at right angles to the Mini Rex Multi. The dough pieces are pre-longrolled with pressure boards and formed to Teleras or Bolillos with a special module.
- the entire unit is height-adjustable for ergonomic operation

Several positions possible – without additional tools:

- ① Pos. 1: Production of Teleras & Bolillos
- ② Pos. 2: Production of Hot Dog, Hamburger, Tin bread, etc.
- ③ Pos. 3: Mini Rex Multi as stand-alone machine for the production of rounded or only divided dough pieces, dependent of the chosen stamping tool



MAIN DIMENSIONS



Mini Rex Multi with forming station DR-RR 400-M

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:

DURING OFFICE HOURS: +43 316.6901.0
OUTSIDE OFFICE HOURS: +43 316.6901.739



KÖNIG THE BAKER'S
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Koenig 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

