

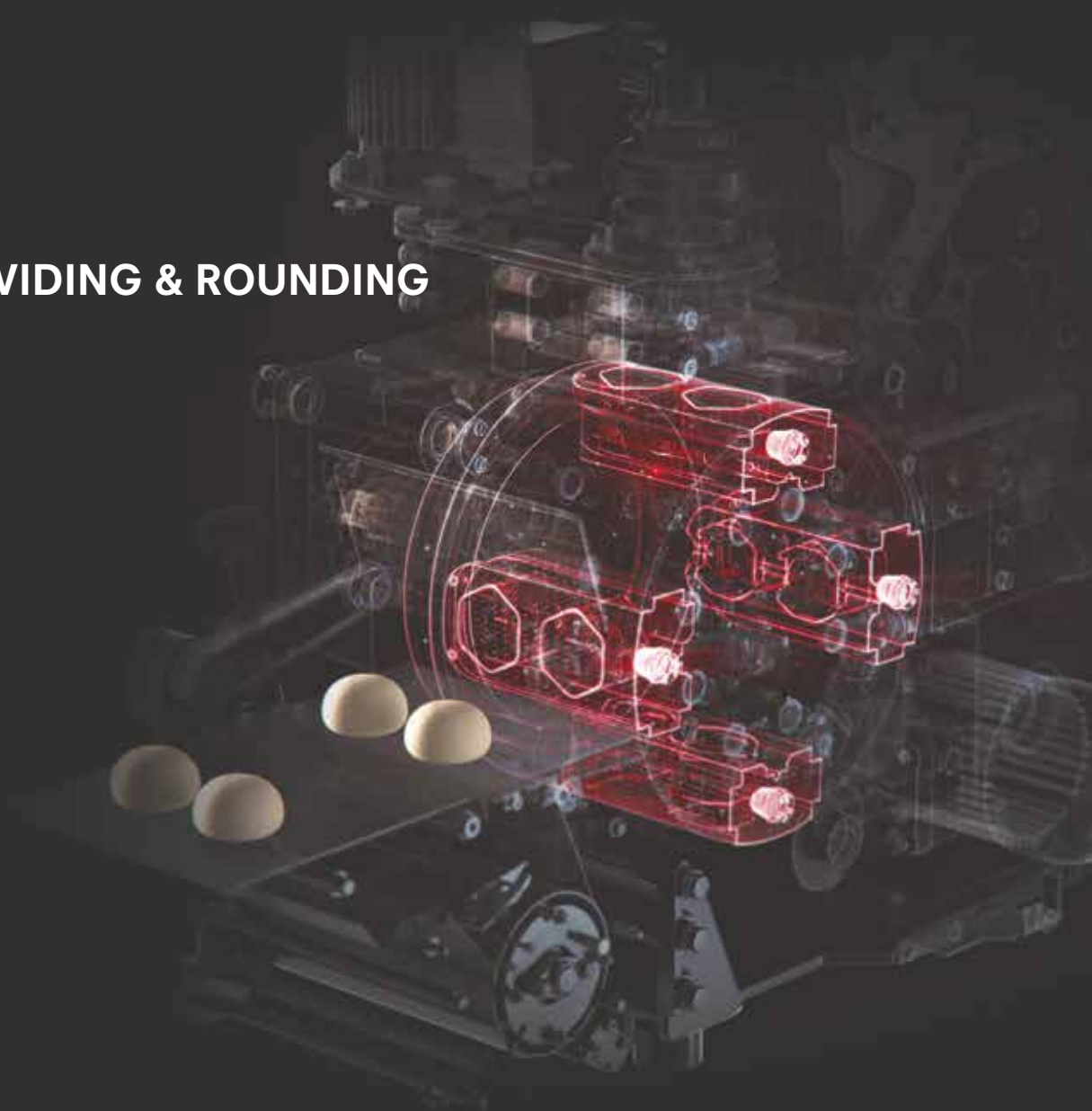
KONIG

THE BAKER'S
CROWN

REX PROGRAMME

AUTOMATIC DOUGH DIVIDING
AND ROUNDING MACHINES

DIVIDING & ROUNDING



LET'S MAKE SUCCESS OUR COMMON CAUSE!

THE REX PROGRAMME HAS SOMETHING FOR EVERYONE

When the first man set foot on the moon in 1969, it was „a great step for mankind“ (Neil Armstrong). Perhaps less noticed internationally, but all the more decisive within the industry, was the first landing of a „Rex“ prototype on the market. As the first Rex meant a massive simplification of work for the baker, while maintaining the traditional process and quality. For Koenig, it meant the beginning of a long success story: Through consistent development and innovation, Koenig gave itself and its customers a permanent head start, which carried the company to market leadership in biscuits. Today, it is impossible to imagine bakeries all over the world without Koenig head machines and biscuit machines. From small one-man operations with a few hundred pieces per day to large industrial manufacturers, operating plants with hourly outputs of 42,000 pieces and more, the world's bakers trust Koenig. And Koenig justifies this trust through permanent top performance in further development with regard to weight accuracy and range, dough protection, processability of „problematic“ doughs, hygiene, ease of cleaning and maintenance, ease of operation and many more.



OUR SUCCESS KNOWS NO BOUNDARIES

BAKERS ALL OVER THE WORLD RELY ON THE REX FAMILY

The mature and reliable technology is one thing, the consistent orientation towards the target groups is another. Koenig has three model series in its range, which cover the entire spectrum of needs in many variants: No matter where, no matter what quantities, no matter what products: Koenig's Rex dough dividers lay the reliable foundation for the efficient production of first-class baked goods. Bakers from all over the world rely on it.



GENTLE AND EXACT WEIGHT WITH THE HIGHEST PRECISION

DIVIDING AND ROUNDING ACCORDING TO THE REX PRINCIPLE

The greatest challenges are always those that have to bring conflicting interests into the greatest possible harmony. This is precisely the task of dividing and rounding. Because, on the one hand, it is about gentle dough handling, on the other hand it is about the constant adherence to strict weight specifications throughout the entire production process.

Koenig's technological leadership is based not least on solving precisely these kinds of problems to the satisfaction of its customers.

Specifically, we have succeeded in achieving an optimal balance between weight accuracy and dough protection with sophisticated technology such as patented pre-portioning, which is unique at this level. Koenig guarantees these product features for all machines in the Rex family.

We call this guarantee the Rex Principle.

KÖNIG

REX OVERVIEW



S-SERIES

Mini Rex Futura
Mini Rex Multi



M-SERIES

Basic Rex
Classic Rex
Classic Rex Futura
Classic Rex Plus
Rex Futura Multi



L-SERIES

I-Rex Compact EC
I-Rex Compact Futura EC
Industrie Rex
Industrie Rex Plus
Industrie Rex Futura
Industrie Rex AW / AW EC

KONIG

REX SYSTEMS

MODERN BAKING TECHNOLOGY FROM A COMPACT SYSTEM TO AN INDUSTRIAL PLANT

Depending on the type of pastry, the rounded dough pieces are rolled, wrapped, rounded, pressed, cut or formed into other shapes with the help of our equipment with hanging provers. Here, too, a wide range of different machine designs enables perfect consideration of all needs.

The background image shows three bagels and a small wheat stalk on a dark, textured surface. Two bagels are round with a hole in the center, and one is a smaller, rounder one. They are all covered in seeds and have a golden-brown crust. The wheat stalk is positioned near the top right of the bagels.A red square containing a white letter 'S'.**S - SERIES**

The claim to always offer every baker the best possible of all solutions runs like a red thread through the entire history of the company.

Over the years, this has led to the fact that we now have the right machines, systems and ovens for all individual requirements. The **S-series** forms all systems based on the Mini Rex principle with an hourly capacity of up to 4,800 pieces/h - ideal for shop bakeries and commercial operations.

A red square containing a white letter 'M'.**M - SERIES**

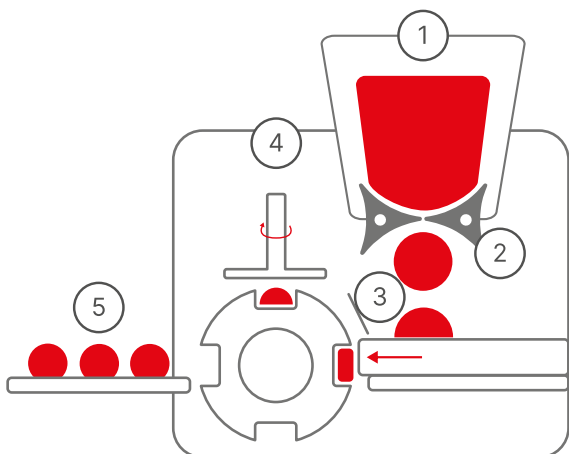
Like everything from Koenig, the **M-series** stands for systems of the highest standard. This success is achieved with experience, extensive process knowledge, the consistent pursuit of improvement and the will to always be able to offer the baker the best possible of all solutions. The M-series includes machines based on the Classic Rex principle for the medium output segment up to 9,000 units/hour.

A red square containing a white letter 'L'.**L - SERIES**

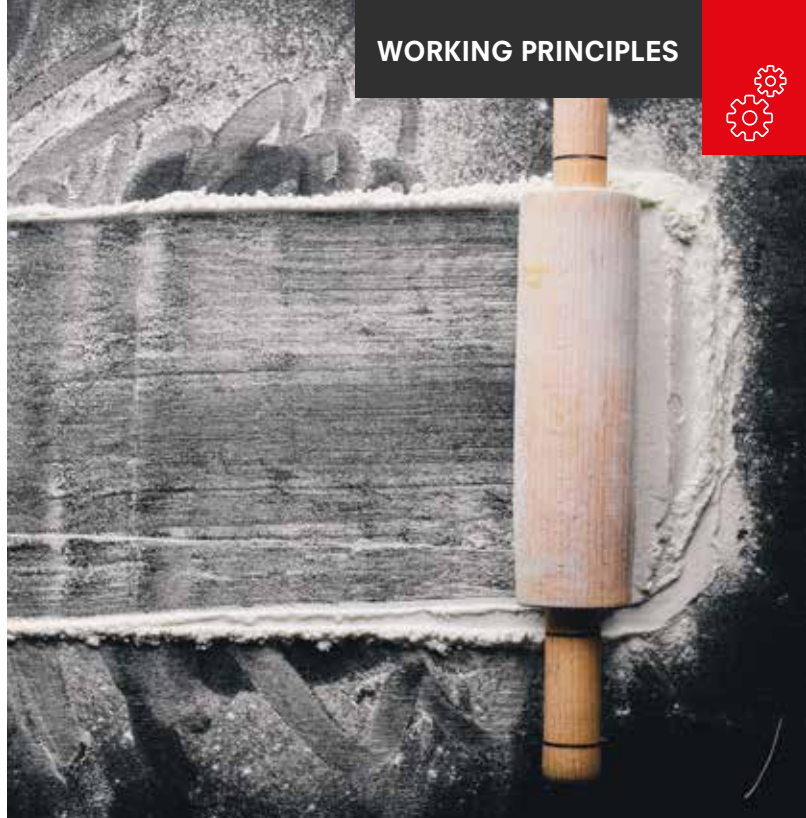
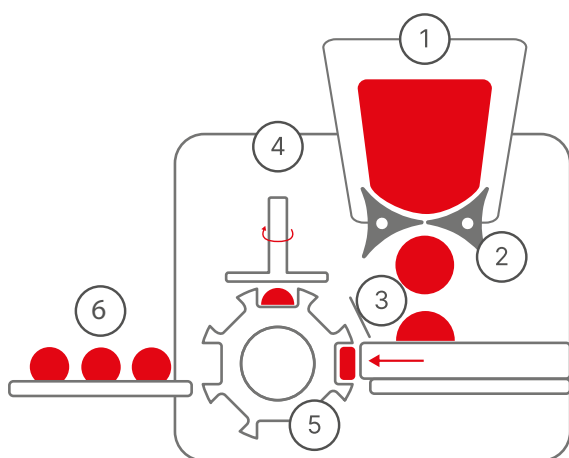
With the **L-series** of industrial Rex models and an hourly output of up to 50,400 pieces/h, Koenig opens up a category in the industrial production of baked goods. This top position applies not only to numerical output, but also to such crucial areas as product quality, flexibility, efficiency, ergonomics and operational safety.



WORKING PRINCIPLE CLASSIC:
 MINI REX MULTI | BASIC REX CLASSIC
 CLASSIC REX | CLASSIC REX PLUS |
 REX FUTURA MULTI



FUTURA WORKING PRINCIPLE:
 MINI REX FUTURA |
 CLASSIC REX FUTURA



- 1 The dough is manually fed into the dough feeding hopper (chute hopper and roller hopper).
- 2 Optimised dough portions are conveyed to the dividing area by means of rotating star rollers (dough feeding stars).
- 3 The slider moves horizontally and presses the dough into the openings on the rotating dividing drum. The excess quantity of dough is conveyed back to the dividing area by a scraper ledge.
- 4 After a 90° counterclockwise rotation, the rounding of the dough pieces takes place with an oscillating rounding plate. For optimum rounding results with different dough consistencies and weights, the speed of the rounding plate and the deflection of the rounding cam can be adjusted.
- 5 **Classic principle:** The dividing drum is equipped with 4 dividing ledges for **one** weight range.

Futura principle: The dividing drum is equipped with two different sets of dividing ledges for an extended weight range.
- 6 After another 90° rotation, the dough pieces are discharged onto the discharge belt.

S

MINI REX FUTURA

The compact dividing and rounding Mini Rex Futura machine is characterised by a high hourly performance (up to 4,000 pieces) and also has a large selection of stamping ledges, which makes possible an enormous range of weights.

- | Weight range from 13 to 160 g
- | max. hourly output up to 4,000 pieces
- | Operating principle: Futura (two weight ranges)
- | Dough capacity by means of roller hopper (15 kg)
- | Extended weight range through combined stamping tool sizes
- | Stainless steel version
- | PLC control system
- | Machine dimensions (L x W x H in mm): 1755 x 630 x 1790

S

MINI REX MULTI

The compact Mini Rex Multi divider and rounder is characterised by a high range of weights (8 to 330 g) and offers the ideal alternative to the conventional automatic plate rounder.

- | Weight range from 8 to 330 g
- | max. hourly output up to 4,800 pieces
- | Operating principle: Standard (a fixed weight range)
- | Dough capacity by means of roller hopper (15 kg)
- | Easy and safe changing of the dividing drum ledges for different weight ranges
- | Very easily accessible and therefore easy to clean roller hopper
- | Stainless steel version
- | Simple control via touch panel
- | Machine dimensions (L x W x H in mm): 1740 x 650 x 1805





THE REX IN MANY VERSIONS

The hourly output of up to 9,000 units and the multi-row design distinguish the Basic Rex as a proven entry-level model. At the same time, the dough-friendly Rex technology keeps the product quality at the highest level.

- Weight range from 15 to 135 g
- max. hourly output up to 9,000 pieces
- Operating principle: Standard (a fixed weight range)
- Dough capacity by means of roller hopper / chute hopper (max. 28 /18 kg)
- Stainless steel version
- Relay control
- Machine dimensions (L x W x H in mm): 2040 x 985 x 1655

CLASSIC REX

Up to 12,000 pieces per hour and a real masterpiece in terms of quality and versatility: That describes the Classic Rex best. Particularly in the medium performance segment, the Classic Rex is an optimal partner and still convinces with the highest hygiene standards.



- Weight range from 13 to 160 g
- max. hourly output up to 12,000 pieces
- Operating principle: Standard (a fixed weight range)
- Dough capacity by means of roller hopper/chute hopper (max. 28 /18 kg)
- Very easily accessible and therefore easy to clean roller hopper
- Stainless steel version
- PLC/relay control
- Machine dimensions (L x W x H in mm): 2055 x 925 x 1780

M

CLASSIC REX FUTURA

An enlarged dividing drum, various large drum capacities and different stamping tool sizes are the main features that the Classic Rex Futura has to offer. This enables processing for a particularly high weight range.

- Weight range from 15 to 180g
- max. hourly output up to 9,000 pieces
- Operating principle: Futura (two weight ranges)
- Dough capacity by means of roller hopper/chute hopper (max. 28 /18 kg)
- Extended weight range through combination of 2 stamping tool sizes
- Stainless steel version
- PLC control via touch panel
- Machine dimensions (L x W x H in mm): 2155 x 925 x 1820



M

CLASSIC REX PLUS

The Classic Rex Plus divides and rounds dough pieces weighing up to 320 g at an output of up to 4,800 pieces per hour. Pizzas, baguettes and other products can be produced in large quantities according to the proven Rex principle.

- Weight range from 75 to 320 g
- max. hourly output up to 4,800 pieces
- Operating principle: Standard (a fixed weight range)
- Dough capacity by means of roller hopper (30 kg)
- Stainless steel version
- PLC control via touch panel
- Machine dimensions (L x W x H in mm): 2275 x 860 x 1890

REX FUTURA MULTI



Another milestone in the weight range was set with the Rex Futura Multi. The proven Rex principle as well as the easily interchangeable dividing ledges enable the processing of an extended weight range from 12 to 245 g (rounded) or 600 g (unrounded).

- Weight range from 12 to 600 g
- max. hourly output up to 12,000 pieces
- Simple and safe changing thanks to the patented Easy Change interchangeable moulding principle
- Dough capacity by means of roller hopper (28 kg)
- Best accessibility for easy cleaning and maintenance due to dismountable components and large operating doors
- Stainless steel version
- PLC control via touch panel
- Machine dimensions (L x W x H in mm): 2200 x 1030 x 1900



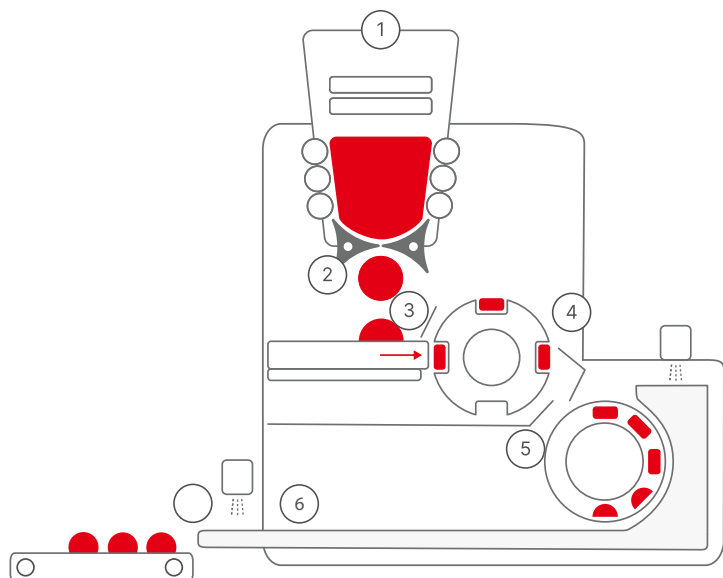
INDUSTRIE REX: THE REX FOR HIGH QUANTITIES

Koenig's technological leadership is also impressively demonstrated by the largest and strongest member of the Rex family. Beyond the harmonisation of dough preservation and adherence to exact weight limits, Koenig succeeds once again in bringing supposedly contradictory things down to a common denominator: and that means mass and quality - the greatest possible dough protection at hourly outputs of up to 43,200 pieces and more!

WORKING PRINCIPLES



WORKING PRINCIPLE: I-REX COMPACT EC



- 1 The dough is filled into the roller hopper.
- 2 Rotating star rollers are used to convey optimised dough portions to the dividing area.
- 3 The slider moves horizontally and presses the dough into the openings on the dividing drum. The excess quantity of dough is conveyed back to the dividing area by a scraper ledge.
- 4 After rotating clockwise by 180°, the pieces of dough are transferred to the rounding drum through a patented dough transfer flap. This enables a more compact design.
- 5 The subsequent rounding of the dough pieces is done with a continuously running rounding drum. The oscillating internal rounding drum has a continuously adjustable rounding cam. The size and configuration of the rounding unit is tailored to the dough consistency and dough weight.
- 6 The dough pieces are discharged onto the spreading finger belt via a continuous rounding belt. The electro-pneumatic adjustment of the rounding belt tension ensures an optimum rounding result.

I-REX COMPACT EC

The I-Rex Compact EC is a fully automatic dough dividing and rounding machine with a separate dividing and rounding system, which can produce dough pieces up to 200 g.

- | Weight range from 30 to 200 g
- | max. hourly output up to 14,400 pieces
- | Operating principle: Standard (a fixed weight range)
- | Dough capacity by means of roller hopper (max. 28 kg)
- | Very easily accessible and therefore easy to clean roller hopper (EC design)
- | Stainless steel version
- | PLC control via touch panel
- | Machine dimensions (L x W x H in mm): 2750 x 970 x 2135

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I-REX COMPACT FUTURA EC

The I-Rex Compact Futura EC is a fully automatic dough dividing and rounding machine with a separate dividing and rounding system. The Futura version offers even more versatility by combining two (different) weight ranges or rows.

- | Weight range from 30 to 200 g
- | max. hourly output up to 14,400 pieces
- | Operating principle: Standard (a fixed weight range)
- | Dough capacity by means of roller hopper (max. 28 kg)
- | Extended weight range through combination of two stamping tool sizes
- | Very easily accessible and therefore easy to clean roller hopper (EC design)
- | Stainless steel version
- | PLC control via touch panel
- | Machine dimensions (L x W x H in mm): 3300 x 970 x 2135



**YOUR PERSONAL WORLD OF EXPERIENCE FOR
STATE-OF-THE-ART PRODUCTS AND SOLUTIONS:
DISCOVER OUR
DEMO CENTER IN GRAZ!**

With your recipes and raw materials, we filter out the optimum together. Until you are satisfied. Test future successes before you invest. Under real conditions and with your ingredients.

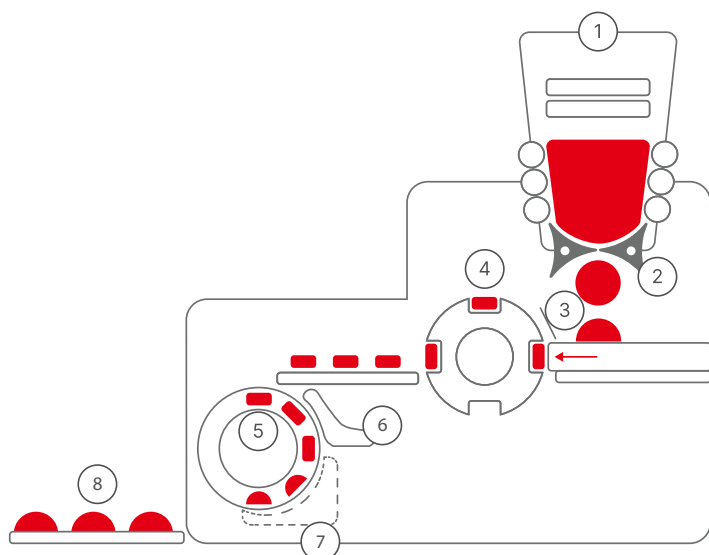
Our expert team is always on hand to provide you with personalised advice and turn your wishes into tangible experiences. Arrange your appointment today.



WORKING PRINCIPLES



**WORKING PRINCIPLE:
INDUSTRIE REX I
INDUSTRIE REX II
INDUSTRIE REX PLUS**



- 1 The dough is filled into the roller hopper.
- 2 Rotating star rollers are used to convey optimised dough portions to the dividing area.
- 3 The slider moves horizontally and presses the dough into the openings on the rotating dividing drum. The excess quantity of dough is conveyed back to the dividing area by a scraper ledge.
- 4 After a 180° counterclockwise rotation, the dough pieces are discharged onto an intermediate belt. This is especially important for high cycle rates (output!)
- 5 The subsequent rounding of the dough pieces is done with an oscillating rounding drum. The size and configuration of the rounding drum are tailored to the dough consistency and dough weight.
- 6 Grinding belt to initiate the action.
- 7 Patented rounding chain belt, adjustable for optimum rounding result.
- 8 The dough pieces are deposited on the spreading finger belt in the bottom position.

INDUSTRIE REX I



The Industrie Rex I is the classic entry-level model for high piece counts, as it can produce up to 24,000 pieces per hour. Due to the gentle dough processing with precise weight accuracy, not only the quantity but also the quality is correspondingly high.

- Weight range from 22 to 150 g
- max. hourly output up to 24,000 pieces
- Operating principle: Standard (a fixed weight range)
- Dough capacity by means of roller hopper (28 kg)
- Stainless steel version
- PLC control via touch panel
- Machine dimensions (L x B x H in mm): 3265 x 1075 x 2035

INDUSTRIE REX II

The secret of a high hourly capacity lies in the separation of the process steps. This is why we have separated the dividing and rounding sections in the Industrie Rex II, which offers an hourly output of up to 30,000 pieces with the best rounding results.

- Weight range from 10 to 150 g
- max. hourly output up to 30,000 pieces
- Operating principle: Standard (a fixed weight range)
- Dough capacity by means of roller hopper (28 kg)
- Stainless steel version
- PLC control via touch panel
- Machine dimensions (L x W x H in mm): 3265 x 1130 x 2035



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INDUSTRIE REX PLUS

The processing of high dough weights (up to 620 g), as is the case with pizza bases, baguettes, etc., can be produced with the Industrie Rex Plus without any problems.

- High weight range (85 to 620 g)
- Max. Hourly output up to 8,400 pieces
- Easy dough feeding through roller feeding hopper (23 kg)
- Stainless steel version
- Simple operation thanks to PLC operation
- Machine dimensions (L x W x H in mm): 3265 x 1875 x 2035

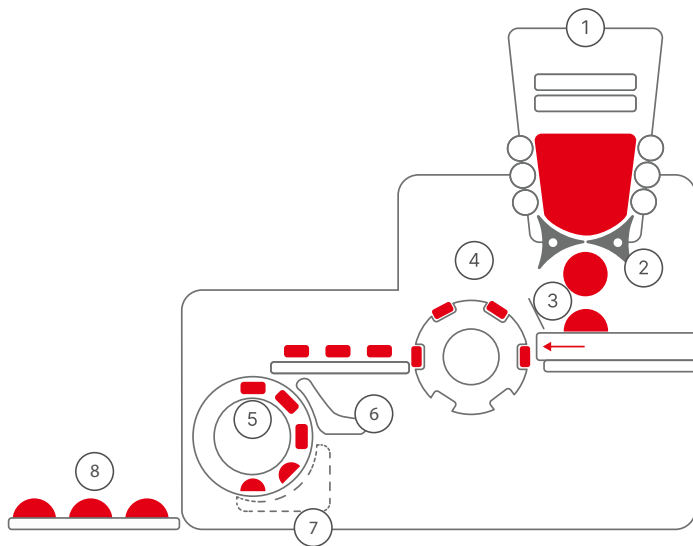


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INDUSTRIE REX FUTURA

Two different drum ledges and different chamber sizes enable an expansion of the range of processing weights. This allows a combination of different weight ranges.

- Weight range from 22 to 200 g
- max. hourly output up to 24,000 pieces
- Operating principle: Futura (two weight ranges)
- Dough capacity by means of roller hopper (28 kg)
- Extended weight range through combination of 2 stamping tool sizes
- Stainless steel version
- PLC control via touch panel
- Machine dimensions (L x W x H in mm): 3265 x 1075 x 2035



- 1 The dough is filled into the roller hopper.
- 2 Rotating star rollers are used to convey optimised dough portions to the dividing area.
- 3 The slider moves horizontally and presses the dough into the openings on the stationary dividing drum. The slider pressure can be controlled electronically. At the lowest drum position, the weight range can be changed using the patented Easy Change interchangeable moulding principle.
- 4 After a 180° counterclockwise rotation, the dough pieces are discharged to a transfer belt. This has the effect that the dough pieces can relax again before rounding. This transfer belt can be folded up on both sides for easy maintenance and cleaning.
- 5 The subsequent rounding of the dough pieces is done with an oscillating rounding drum. The size and configuration of the rounding drum are tailored to the dough consistency and dough weight. The rounding unit is equipped with a switchable eccentric.
- 6 Grinding belt to initiate the action.
- 7 Patented rounding chain belt, adjustable for optimum rounding result.
- 8 The dough pieces are deposited on the spreading finger belt in the bottom position. This system makes it possible to reconcile the highest hourly outputs with the greatest possible gentle handling of the dough. This part and rounding principle invented by Koenig also allows the processing of unusually high dough yields; Rounding pressure and intensity are adjusted to the recipe: from almost pressureless to extremely strong.

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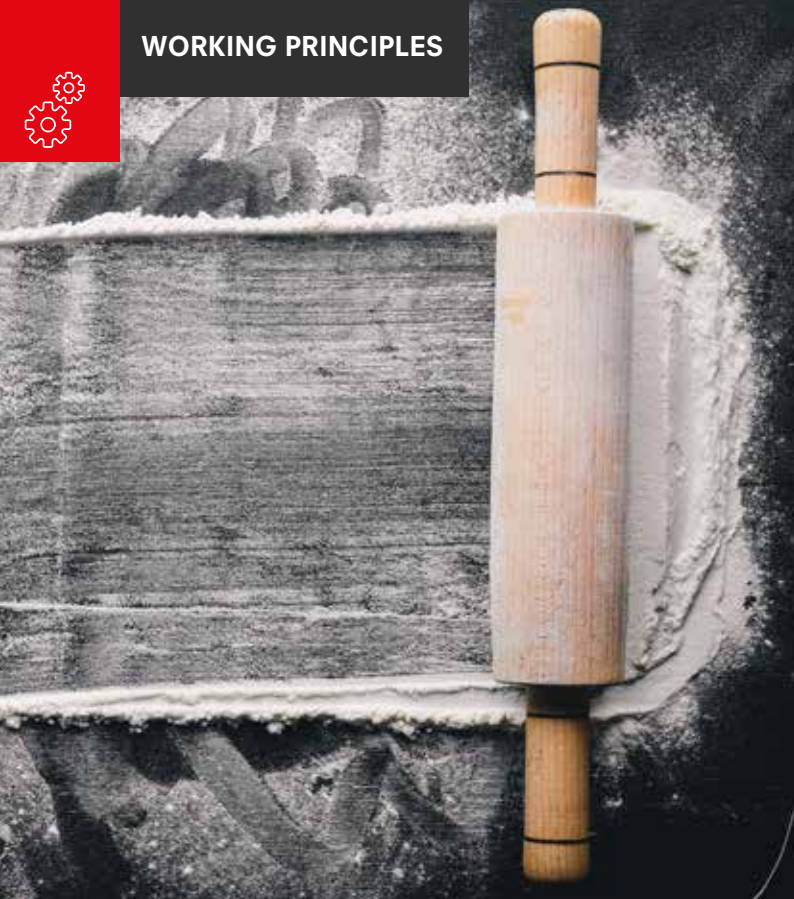
INDUSTRIE REX III

With the Industrie Rex III, production of up to 14 rows is possible. This extension permits a maximum output of 42,000 pieces per hour and allows product-specific adaptation to the downstream units.

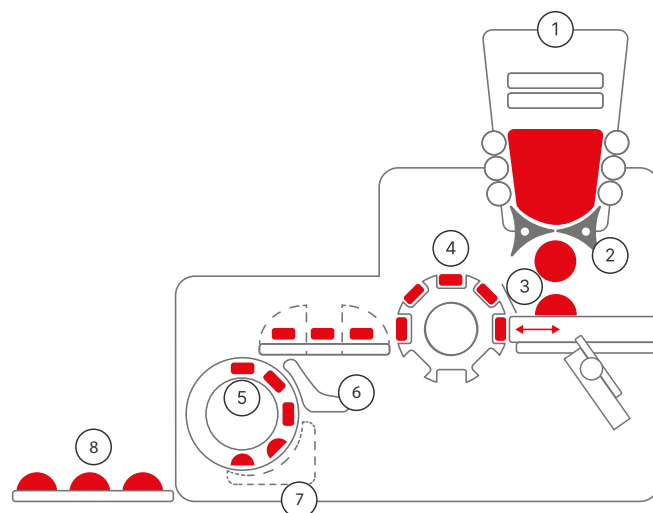


- Weight range from 10 to 150 g
- max. hourly output up to 42,000 pieces
- Operating principle: Standard (a fixed weight range)
- Dough capacity by means of roller hopper (38 kg)
- Stainless steel version
- PLC control via touch panel
- Machine dimensions (L x W x H in mm): 3665 x 1375 x 2115





WORKING PRINCIPLE: INDUSTRIE REX AW / AW EC



PATENTED AW - ACCURATE WEIGHT PRINCIPLE: THE BENCHMARK FOR WEIGHT ACCURACY

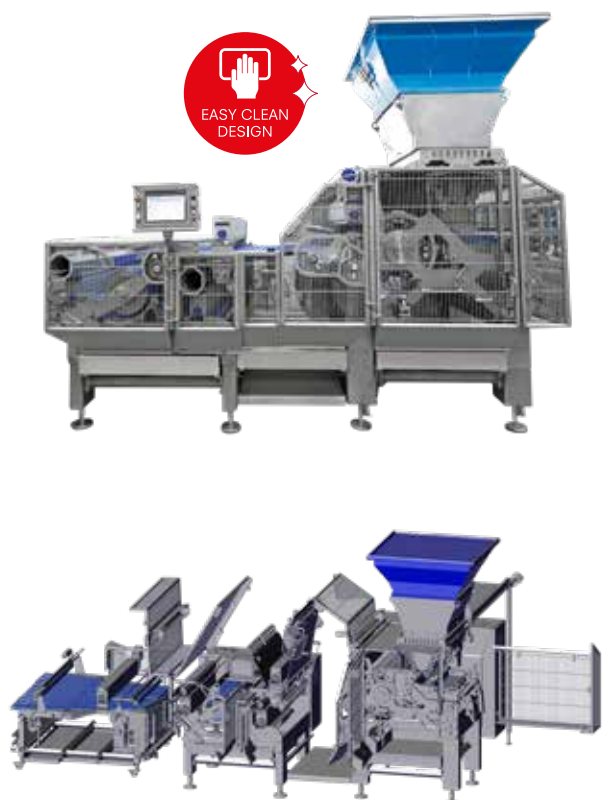
- Electrically adjustable pusher pressure
- Gentle dough dividing with higher weight accuracy
- Product-specific settings can be saved

- 1 The dough is filled into the roller hopper.
- 2 Rotating star rollers are used to convey optimised dough portions to the dividing area.
- 3 The slider moves horizontally and presses the dough into the openings on the stationary dividing drum. The slider pressure can be controlled electronically. At the lowest drum position, the weight range can be changed using the patented Easy Change interchangeable moulding principle.
- 4 After a 180° counterclockwise rotation, the dough pieces are discharged to a transfer belt. This has the effect that the dough pieces can relax again before rounding. This transfer belt can be folded up on both sides for easy maintenance and cleaning.
- 5 The subsequent rounding of the dough pieces is done with an oscillating rounding drum. The size and configuration of the rounding drum are tailored to the dough consistency and dough weight. The rounding unit is equipped with a switchable eccentric.
- 6 Grinding belt to initiate the action.
- 7 Patented rounding chain belt, adjustable for optimum rounding result.
- 8 The dough pieces are deposited on the spreading finger belt in the bottom position. This system makes it possible to reconcile the highest hourly outputs with the greatest possible gentle handling of the dough. This part and rounding principle invented by Koenig also allows the processing of unusually high dough yields; Rounding pressure and intensity are adjusted to the recipe: from almost pressureless to extremely strong.

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INDUSTRIE REX AW

- Weight range from 22 to 200 g in one machine
- Max. hourly output up to 43,200 pieces
- Simple and safe changing thanks to the patented Easy Change interchangeable moulding principle
- +/- 1% weight accuracy (depending on dough) according to the "AW" principle
- Dough capacity by means of roller hopper (max. 45 kg)
- Very easily accessible and therefore easy-to-clean roller hopper
- Stainless steel design
- PLC control via touch panel
- Optional: The revolutionary "EC" - Easy Clean Design saves time and resources for highly efficient cleaning and maintenance
- Machine dimensions (L x W x H in mm): 4605 x 2725 x 2905



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INDUSTRIE REX AW EC

The fully automatic dough divider and rounder Industrie Rex AW EC is the new dimension in quality and performance requirements. With a maximum dough throughput of 6.5 tons per hour and the Easy Clean Design, performance and hygiene standards are optimally combined.

- Weight range from 22 to 200 g in one machine
- Max. hourly output up to 50,400 pieces in 14-row operation
- Simple and safe changing thanks to the patented Easy Change interchangeable moulding principle
- A new standard for industrial design: Long-life operation with reinforced stainless steel frames and reinforced components
- The revolutionary "EC" Easy Clean Design saves time and resources for highly efficient cleaning and maintenance
- Passage through the machine possible
- Extendable spreader belt on mobile frame
- Open design for complete insight into dough processing and for the first time ever, you can even walk through the line
- +/- 1% weight accuracy (depending on dough) according to the "AW" principle
- Machine dimensions (L x W x H in mm): 5375 x 3095 x 3080

EASY CLEAN DESIGN – THE STANDARD FOR OPTIMIZED CLEANING AND MAINTENANCE

- Open design with complete insight into all process steps and access to all modules
- Complete separation of the drives from the dough area
- Hygiene and accessibility with at least 250 mm floor clearance
- Large door elements for easy accessibility
- Bevelled surfaces at a 45° angle to minimise the build-up of flour and dough residues
- High-quality design with components made of stainless steel or food-safe plastic
- Belts can be released easily and without tools



MINI REX FUTURA

Plastic drum | PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
13-35g	2	4000	all weight ranges combinable	rounded	33
16-40g	2	4000			33
20-65g	2	4000			33
25-75g	2	4000			33
35-85g	2	4000			33
40-105g	2	4000			33
65-130g	2	4000			33
70-140g	2	4000			33
85-160g	2	4000			33

MINI REX MULTI

Interchangeable drum ledge | Microcontroller controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
8-12g	4	4800	All weight ranges can be combined using interchangeable drum ledges	rounded	20
12-20g	3	3600			20
15-30g	3	3600			20
23-60g	2	2400			20
25-68g	2	2400			20
30-80g	2	2400			20
40-95g	2	2400			20
55-108g	2	2400			20
75-120g	2	2400			20
85-140g	2	2400			20
90-150g	2	2400			20
100-250g	1	1200		unrounded	20
190-330g	1	1200			20

BASIC REX

Relay controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
15-40g	(3)\4\5\6	4500/6000/7500/9000			25
20-50g	(3)\4\5\6	4500/6000/7500/9000			25
22-55g	(3)\4\5\6	4500/6000/7500/9000			25
25-65g	(3)\4\5\6	4500/6000/7500/9000			25
35-85g	(3)\4\5\6	4500/6000/7500/9000			25
45-100g	(3)\4\5\6	4500/6000/7500/9000		rounded	25
50-110g	(3)\4\5\6	4500/6000/7500/9000			25
52-115g	(3)\4\5\6	4500/6000/7500/9000			25
55-125g	(3)\4\5	4500/6000/7500			25
60-135g	(3)\4\5	4500/6000/7500			25

CLASSIC REX

PLC/relay controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
13-16g	(6)\8	9000/12000			25
14-30g	(6)\8	9000/12000			25
15-40g	(3)\4\5\6	4500/6000/7500/9000			25
20-50g	(3)\4\5\6	4500/6000/7500/9000			25
22-55g	(3)\4\5\6	4500/6000/7500/9000			25
25-65g	(3)\4\5\6	4500/6000/7500/9000			25
35-85g	(3)\4\5\6	4500/6000/7500/9000		rounded	25
45-100g	(3)\4\5\6	4500/6000/7500/9000			25
50-110g	(3)\4\5\6	4500/6000/7500/9000			25
52-115g	(3)\4\5\6	4500/6000/7500/9000			25
52-125g	(3)\4\5	4500/6000/7500			25
60-135g	(3)\4\5	4500/6000/7500			25
65-160g	(3)\4\5	4500/6000/7500			25

CLASSIC REX FUTURA

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
15-40g	(3)\4\5\6	4500/6000/7500/9000	all weight ranges combinable	rounded	25
20-50g	(3)\4\5\6	4500/6000/7500/9000			25
22-55g	(3)\4\5\6	4500/6000/7500/9000			25
25-65g	(3)\4\5\6	4500/6000/7500/9000			25
35-85g	(3)\4\5\6	4500/6000/7500/9000			25
50-110g	(3)\4\5\6	4500/6000/7500/9000			25
52-115g	(3)\4\5\6	4500/6000/7500/9000			25
55-125g	(3)\4\5	4500/6000/7500			25
60-135g	(3)\4\5	4500/6000/7500			25
65-160g	(3)\4\5	4500/6000/7500			25
70-170g	(3)\4\5	4500/6000/7500			25
80-180g	(3)\4\5	4500/6000/7500			25

CLASSIC REX PLUS

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
75-180g	(3)\4	3600/4800		rounded	20
90-210g	(3)\4	3600/4800			20
100-245g	(3)\4	3600/4800			20
115-280g	3	3600			20
125-300g	3	3600			20
135-320g	3	3600			20

REX FUTURA MULTI

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
12-16g	8	12000	all weight ranges can be combined using interchangeable drum ledges in combination with spreading finger belt	rounded	25
15-19g	8	12000			25
17-33g	8	12000			25
17-33g	(3)\4\5\6	4500/6000/7500/9000			25
20-47g	(3)\4\5\6	4500/6000/7500/9000			25
22-55g	(3)\4\5\6	4500/6000/7500/9000			25
25-65g	(3)\4\5\6	4500/6000/7500/9000			25
35-80g	(3)\4\5\6	4500/6000/7500/9000			25
50-105g	(3)\4\5\6	4500/6000/7500/9000			25
52-110g	(3)\4\5\6	4500/6000/7500/9000			25
55-125g	(3)\4\5	4500/6000/7500			25
60-130g	(3)\4\5	4500/6000/7500			25
65-160g	(3)\4\5	4500/6000/7500			25
95-165g	(3)\4\5	4500/6000/7500			25
100-170g	(3)\4\5	4500/6000/7500			25
95-165g	(3)\4	3600/4800			25
100-210g	(3)\4	3600/4800			25
140-245g	(3)\4	3600/4800			25
200-300g	3	4500		unrounded	25
200-400g	2	2160			25
300-600g	1	1500			25

I-REX COMPACT EC

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
30-100g	(4)/(5)/6	9600/12000/14400			40
45-135g	(3)/(4)/5	7200/9600/12000			40
60-150g	(3)/4	7200/9600		rounded	40
90-180g	(3)/4	7200/9600			40
130-200g	(3)/4	7200/9600			40

I-REX COMPACT FUTURA EC

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
30-100g	(4)/(5)/6	9600/12000/14400			40
45-135g	(3)/(4)/5	7200/9600/12000	two weight ranges can be combined in conjunction with spreading finger belt		40
60-150g	(3)/4	7200/9600		rounded	40
90-180g	(3)/4	7200/9600			40
130-200g	(3)/4	7200/9600			40

INDUSTRIE REX I

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
20-40g	(5)\(6)\(7)\8	15000/18000/21000/24000			50
22-60g	(6)\7	18000/21000			50
25-72g	4\5\6	9000/12000/15000/18000			50
30-100g	4\5\6	9000/12000/15000/18000		rounded	50
40-130g	4\5	9000/12000/15000			50
45-135g	4\5	9000/12000/15000			50
60-150g	4	9000/12000			50

INDUSTRIE REX II

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
10-20g	10	30000			50
20-30g	10	30000			50
22-60g	(6)\8	24000			50
30-85g	(6)\8	24000		rounded	50
30-100g	(4)\(5)\6	9000/12000/15000/18000			50
40-130g	(4)\(5)\6	9000/12000/15000/18000			50
60-150g	(4)\(5)\6	9000/12000/15000/18000			50

INDUSTRIE REX I PLUS

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
85-180g	4	8400			35
100-210g	4	8400			35
150-300g	4	8400		rounded	35
180-350g	3	6300			35
450-620g	2	4200			35

INDUSTRIE REX II PLUS

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
150-300g	5	10500		rounded	35

INDUSTRIE REX I FUTURA

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
22-60g	(4)/5	7200/9600/12000	combinable weight range		40
25-72g	(4)/5	7200/9600/12000			40
30-100g	(4)/5	7200/9600/12000		rounded	40
40-130g	(4)/5	7200/9600/12000			40
45-135g	(4)/5	7200/9600/12000			40

INDUSTRIE REX II FUTURA

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
22-60g	(4)/(5)/6	9600/12000/14400	combinable weight range		40
30-100g	(4)/(5)/6	9600/12000/14400			40
40-130g	(4)/(5)/6	9600/12000/14400			40
60-150g	(4)/(5)/6	9600/12000/14400			40
10-20g	(6)/(7)/8	14400/16800/19200	combinable weight range	rounded	40
20-30g	(6)/(7)/8	14400/16800/19200			40
20-60g	(6)/(7)/8	14400/16800/19200			40
30-85g	(6)/(7)/8	14400/16800/19200			40
10-20g	(6)/(7)/(8)/9	14400/16800/19200/21600	combinable weight range		40
20-30g	(6)/(7)/(8)/9	14400/16800/19200/21600			40
10-20g	(6)/(8)/(9)/10	14400/19200/21600/24000	combinable weight range		40
20-30g	(6)/(8)/(9)/10	14400/19200/21600/24000			40
30-100g	(4)/5	9600/12000	combinable weight range		40
95-200g	3	7200			40

INDUSTRIE REX III

PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
10-20g	(12)\14	36000/42000		rounded	50
20-30g	(12)\14	36000/42000			50
15-30g	(10)/12	30000/36000			50
25-72g	(10)/12	30000/36000			50
25-72g	(8)/(9)/10	24000/27000/30000			50
30-100g	(8)/(9)/10	24000/27000/30000			50
30-100g	(6)/(7)/8	18000/21000/24000			50
40-130g	(6)/(7)/8	18000/21000/24000			50
60-150g	(6)/(7)/8	18000/21000/24000			50

INDUSTRIE REX II AW

Interchangeable drum ledges | PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
22-60g	4	14400	All weight ranges can be combined using interchangeable drum ledges	rounded	60
30-70g	4	14400			60
55-100g	4	14400			60
85-150g	4	14400			60
22-60g	(4)\(5)\6	10800/14400/18000/21600	All weight ranges can be combined using interchangeable drum ledges		60
55-100g	(4)\(5)\6	10800/14400/18000/21600			60
70-130g	(4)\(5)\6	10800/14400/18000/21600			60
85-150g	(4)\(5)\6	10800/14400/18000/21600			60

INDUSTRIE REX III AW / AW EC

Interchangeable drum ledges | PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
85-150g	(4)\(5)\6	14400/18000/21600	All weight ranges can be combined using interchangeable drum ledges	rounded	60
130-200g	(4)\(5)\6	14400/18000/21600			60
22-60g	(6)\(7)\8	21600/25200/28800			60
30-70g	(6)\(7)\8	21600/25200/28800			60
55-100g	(6)\(7)\8	21600/25200/28800			60
70-130g	(6)\(7)\8	21600/25200/28800			60
85-150g	(6)\(7)\8	21600/25200/28800	All weight ranges can be combined using interchangeable drum ledges	rounded	60
22-60g	9	32400			60
70-130g	9	32400			60
22-60g	(8)\(9)\10	28800/32400/36000	All weight ranges can be combined using interchangeable drum ledges	rounded	60
55-100g	(8)\(9)\10	28800/32400/36000			60

INDUSTRIE REX IV AW / AW EC

Interchangeable drum ledges | PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
85-150g	(6)\(7)\8	21600/25200/28800	All weight ranges can be combined using interchangeable drum ledges	rounded	60
130-200g	(6)\(7)\8	21600/25200/28800			60
22-60g	(8)\(9)\10	28800/32400/36000			60
30-70g	(8)\(9)\10	28800/32400/36000	All weight ranges can be combined using interchangeable drum ledges	rounded	60
55-100g	(8)\(9)\10	28800/32400/36000			60
70-130g	(8)\(9)\10	28800/32400/36000			60
85-150g	(8)\(9)\10	28800/32400/36000			60
22-60g	(10)\(11)\12	36000/39600/43200	All weight ranges can be combined using interchangeable drum ledges	rounded	60
30-70g	(10)\(11)\12	36000/39600/43200			60
55-100g	(10)\(11)\12	36000/39600/43200			60

INDUSTRIE REX V AW EC

Interchangeable drum ledges | PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
85-150g	(8)/(9)/10	36000	All weight ranges can be combined using interchangeable drum ledges	rounded	60
130-180g	(8)/(9)/10	36000			60
22-60g	(10)/(11)/12	43200			60
30-70g	(10)/(11)/12	43200	All weight ranges can be combined using interchangeable drum ledges	rounded	60
55-100g	(10)/(11)/12	43200			60
70-130g	(10)/(11)/12	43200			60
85-150g	(10)/(11)/12	43200			60
22-60g	(12)/(13)/14	50400	All weight ranges can be combined using interchangeable drum ledges	rounded	60
30-70g	(12)/(13)/14	50400			60
55-100g	(12)/(13)/14	50400			60



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