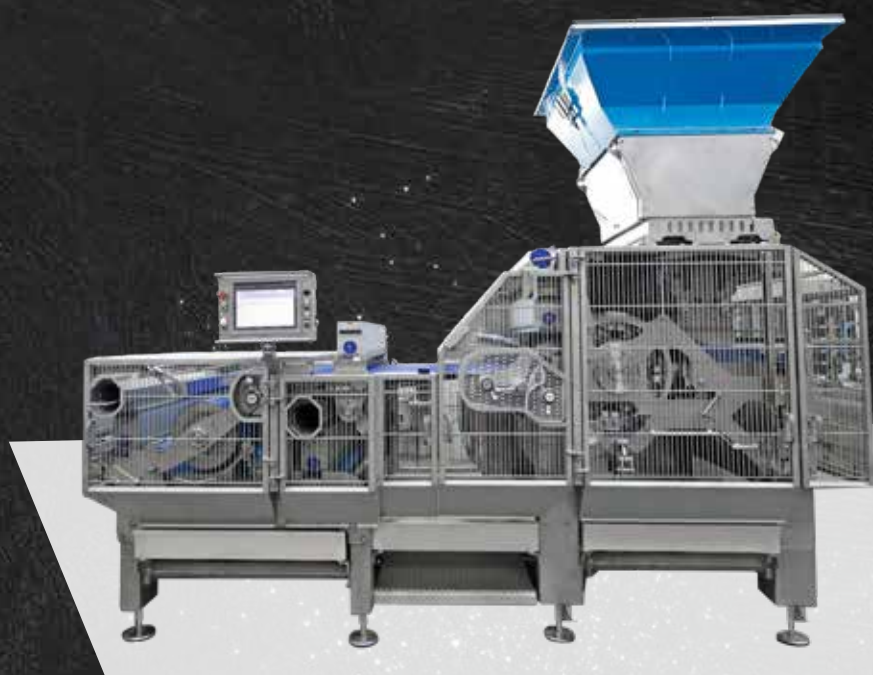


KONIG

THE BAKER'S
CROWN

INDUSTRIE REX AW EC

THE NEW DIMENSION OF
DIVIDING AND ROUNDING
MACHINES



DIVIDING & ROUNDING



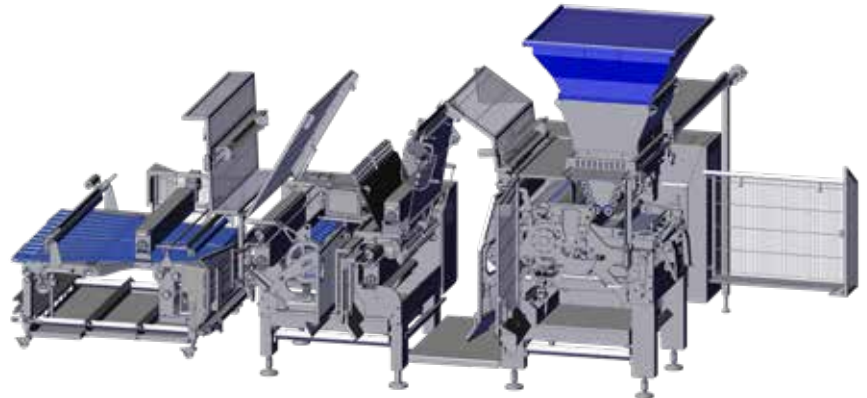
EN

DETAILS | FUNCTION & HYGIENE

Our revolutionary dough dividing and rounding machine Industrie Rex AW EC is not only powerful, but also equipped with innovative functional and hygiene features that meet the highest standards. The fully automatic dough dividing and rounding machine Industrie Rex AW EC is the new dimension in quality and performance requirements. With a maximum dough throughput of up to 6.5 tonnes per

hour and the Koenig Easy Clean Design, performance and hygiene standards are optimally combined. The patented AW principle is the benchmark for weight accuracy. The pusher pressure is electrically adjustable and enables gentle dough dividing with higher weight accuracy. The settings can be memorised for each specific product.

- 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 change of weight ranges thanks to the patented Easy Change interchangeable principle
- +/- 1 % weight accuracy (depending on dough) according to the "AW" principle
- Dough capacity 450 kg
- Stainless steel design
- 12 inch touch panel



▲ Fully visible process steps

▲ Split machine: full access through the machine possible

PARTS IN CONTACT WITH THE DOUGH CAN BE REMOVED WITHOUT TOOLS:



FOR THE HIGHEST DEMANDS: INDUSTRIE REX AW EC IN "EASY CLEAN DESIGN"

Focus on what matters – your production: The revolutionary Easy Clean Design saves time and resources with highly efficient cleaning and maintenance for maximum line availability.

- Open design with complete insight into all process steps and access to all modules
- Cleaning and maintenance door with walkthrough platform:
For the first time ever, you can walk through the line for better access
- Drives completely separated from dough area
- Hygiene and accessibility with at least 250 mm ground clearance
- Large door elements for easy accessibility
- Bevelled surfaces at a 45° angle to reduce flour deposits and dough residues
- High-quality design with components made of stainless steel or food-grade plastic
- Easy and toolless tension release of belts
- Spreading finger belt mounted on mobile frame for easier access



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	gewirkt	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	gewirkt	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	gewirkt	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	gewirkt	60
30-70g	(12)/(13)/14	50400			60
55-100g	(12)/(13)/14	50400			60



SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and line is tested with dough before it leaves Koenig. Our technicians have thorough training and years of experience in bakery technology. They assemble the equipment at Koenig and then commission it at your location. Our Spare Parts and Service department is at your disposal. Day and night. All over the world.



During office hours: **+43 316 6901 0**
Outside office hours: **+43 316 6901 739**



KONIG

QR Code for further information
about our Industrie Rex AW EC