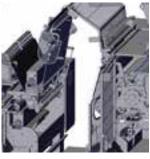


DETAILS | FUNCTION & HYGIENE

Our revolutionary dough dividing and rounding machine Industrie Rex V AW EC is not only powerful, but also comes with innovative functional and hygienic features that meet the highest standards. Thanks to these unique characteristics, we can ensure that your requirements in terms of performance and hygiene are fully met.





 Split machine: full access through the machine possible



Fully visible process steps



Toolless disassembly of roller feed hopper



 Generous ground clearance prevents deposits and bevelled surfaces



▲ Toolless removal of drum bar and sealing gland



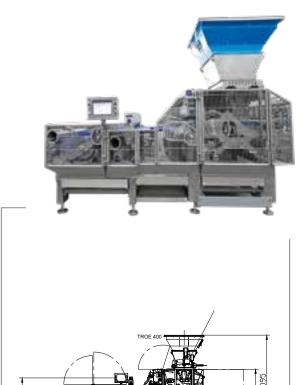
Interchangeable inner and outer drum

FOR THE HIGHEST DEMANDS: INDUSTRIE REX V 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 release of belts
- Spreading finger belt mounted on mobile frame for easier access



INDUSTRIE REX V AW EC

The king of dividers and rounders: The fully automatic dough divider and rounder Industrie Rex V AW EC is the new dimension in quality and performance requirements. With a maximum dough throughput of 6.5 tons per hour and the Koenig Easy Clean Design, performance and hygiene standards are perfectly combined. Following the proven AW principle, the Industrie Rex V AW EC offers excellent weight accuracy and gentle dough handling at the same time.

- Weight range from 22 to 180 g in one machine
- Max. hourly output up to 50,400 pieces in 14-row operation
- Operating principle: Interchangeable drum ledges
- Dough capacity of large dough hopper TRÖ 450 (450 kg)
- Dough capacity of roller hopper (65 kg)
- Easy and safe changing of the dividing drum ledges
- Excellent accessibility for easy cleaning and maintenance thanks to dismountable components and large operation doors
- Stainless steel design
- PLC control via touch panel
- Electrical connected load 14 kW
- Machine weight approx. 5,200 kg (incl. dough hopper)
- +/- 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
 - * Other spreader belt lengths on request

WEIGHT DANGE

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		rounded	60
130-180g	(8)/(9)/10	36000			60
22-60g	(10)/(11)/12	43200			60
30-70g	(10)/(11)/12	43200			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 combi- ned using inter- changeable drum ledges		60
30-70g	(12)/(13)/14	50400			60
55-100g	(12)/(13)/14	50400			60



SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and system is tested with dough and run in before it leaves Koenig's premises. Our technicians have profound education and years of experience in bakery technology. They assemble the equipment at Koenig and then commission it at your site. And should a problem ever arise, our spare parts and service department is at your disposal. Day and night. Worldwide.



During office hours: +43 316 6901 0

Outside office hours: +43 316 6901 739 1 (mechanical)

+43 316 6901 739 2 (electrical)



QR Code for further information about our Industrie Rex V AW EC