

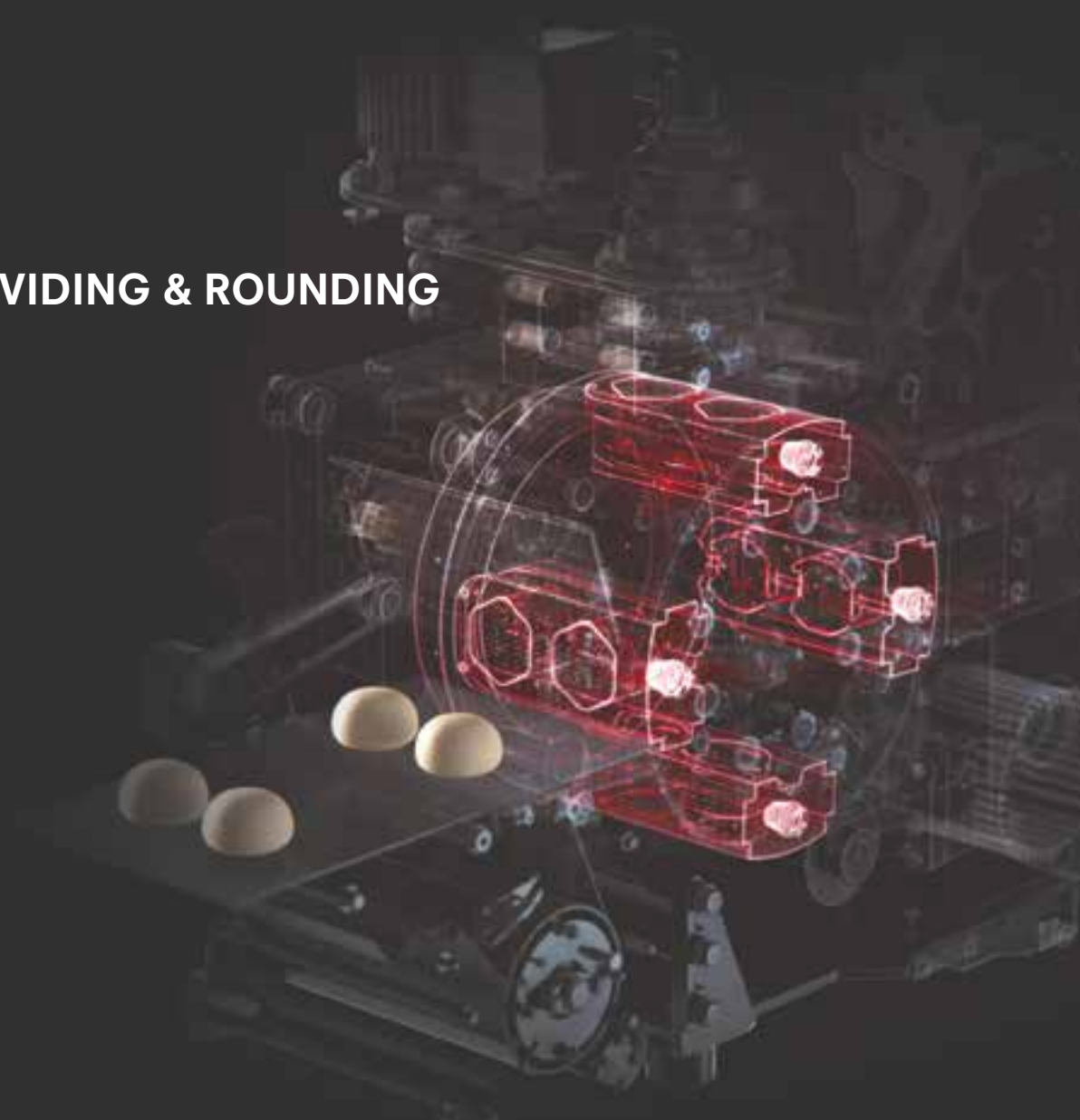
**KONIG**

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.

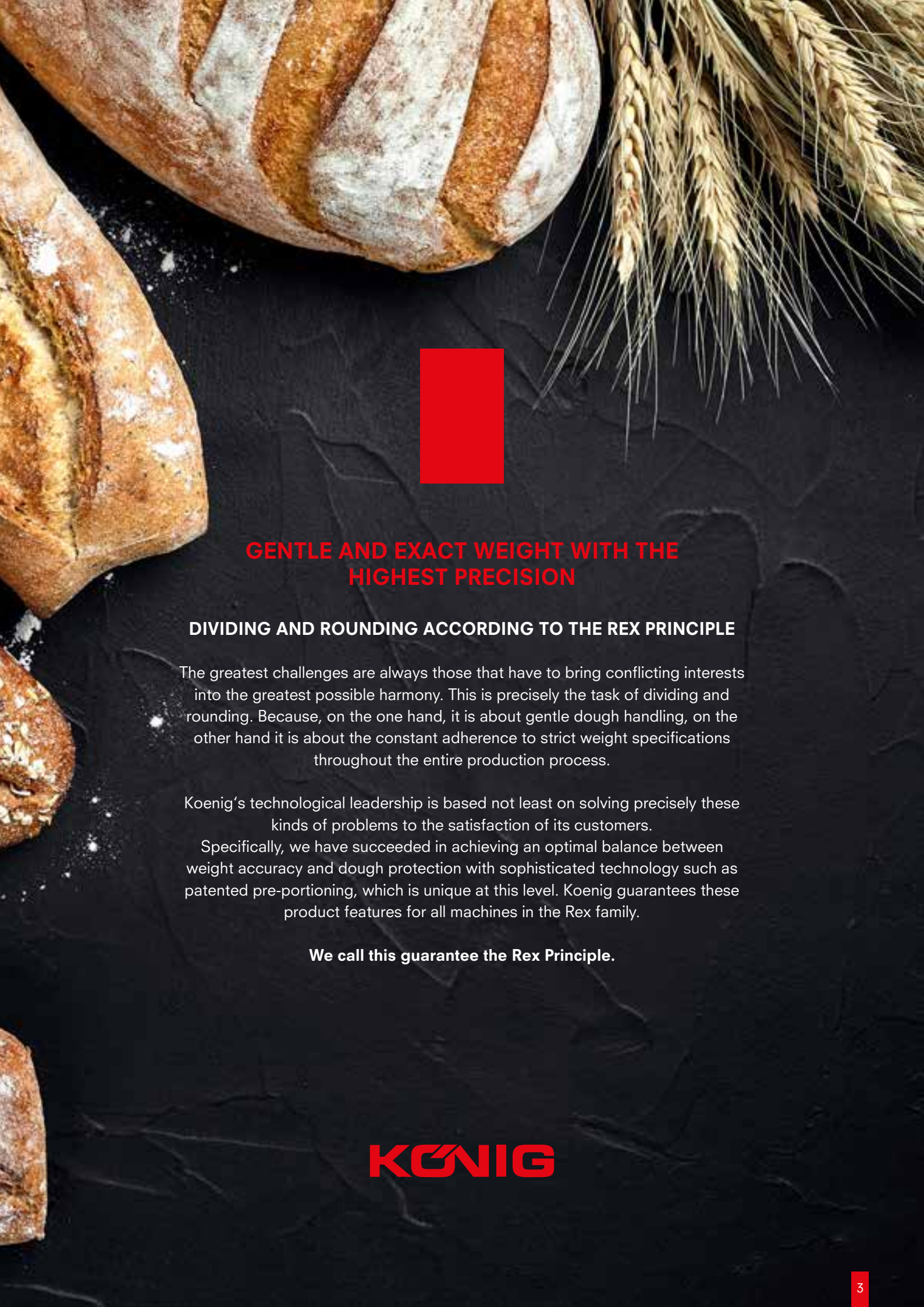


## OUR SUCCESS KNOWS NO BOUNDARIES

### 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.**

# **KONIG**

# REX OVERVIEW



## **S-SERIES** **MINI REX**

Mini Rex Futura  
Mini Rex Multi



## **M-SERIES** **REX**

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



## **L-SERIES** **INDUSTRIE REX**

I-Rex Compact EC  
I-Rex Compact Futura EC  
Industrie Rex I  
Industrie Rex II  
Industrie Rex Plus  
Industrie Rex Futura  
Industrie Rex III  
Industrie Rex AW / AW EC  
Industrie Rex V 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.



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.



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.



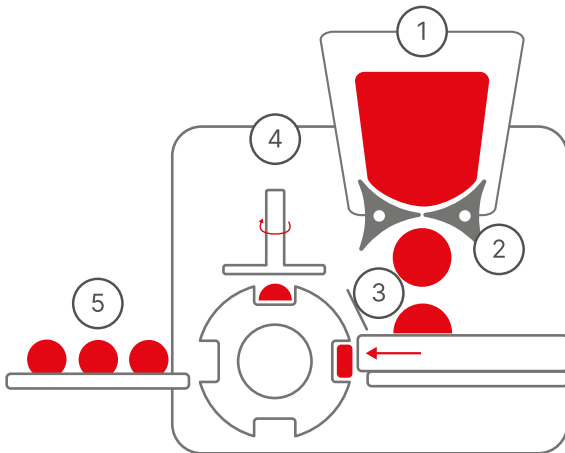
L

#### - SERIES

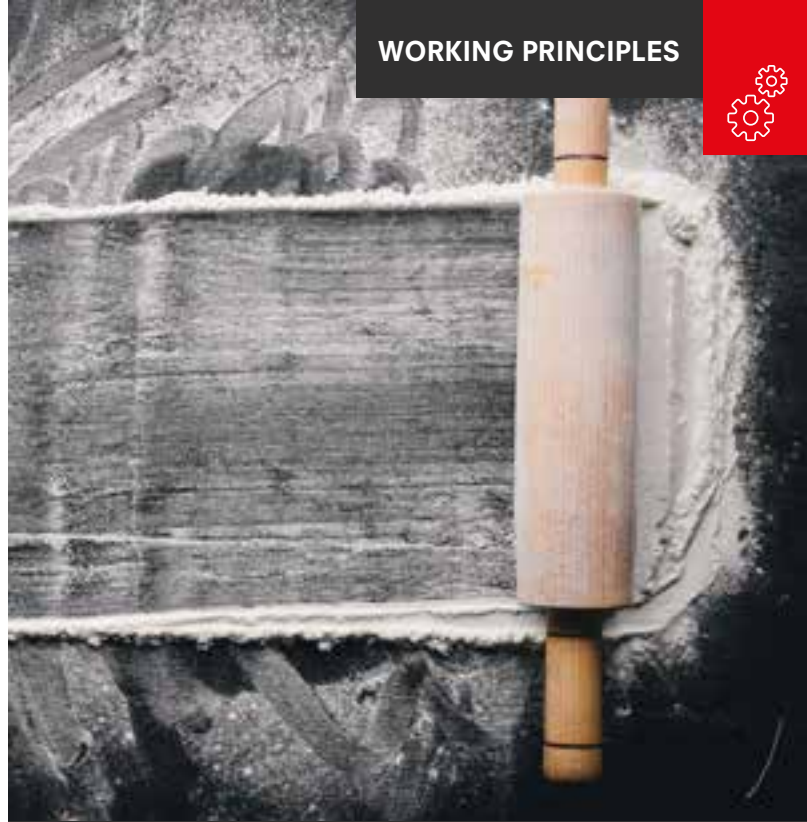
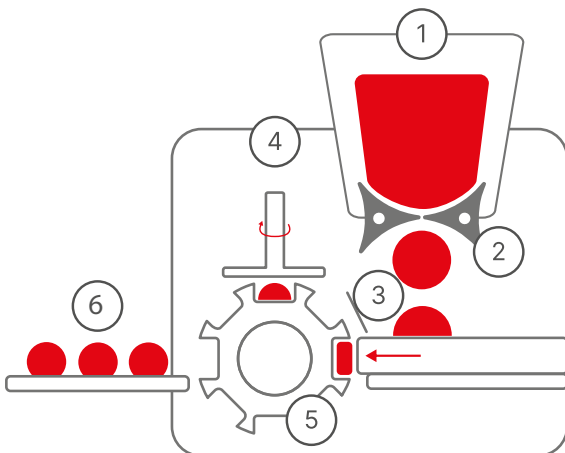
With the **L-series** of industrial Rex models and an hourly output of up to 50,400 pieces/h, Koenig opens up a category in the industrial production of baked goods. This top position applies not only to numerical output, but also to such crucial areas as product quality, flexibility, efficiency, ergonomics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



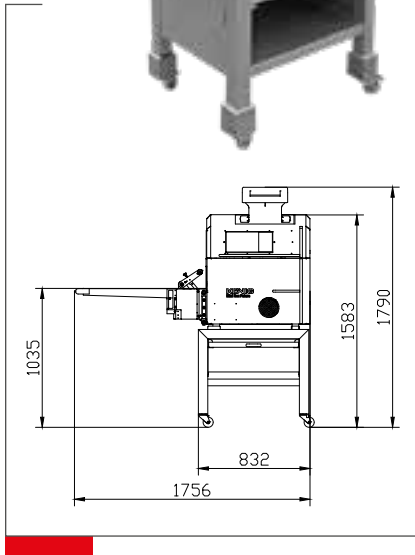
- 1 The dough is manually fed into the dough feeding hopper (chute hopper and roller hopper).
- 2 Optimised dough portions are conveyed to the dividing area by means of rotating star rollers (dough feeding stars)
- 3 The slider moves horizontally and presses the dough into the openings on the rotating 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.



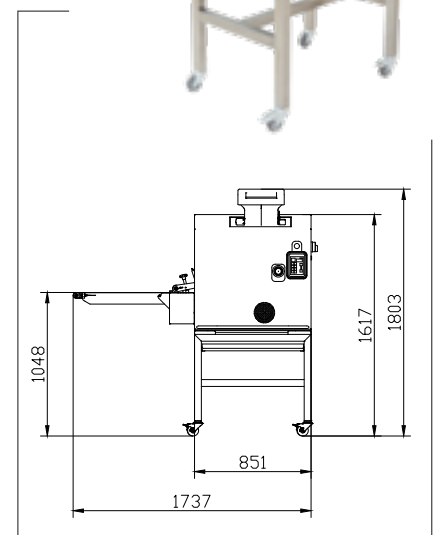
- Weight range from 13 to 160 g
- max. hourly output up to 4,000 pieces
- Operating principle: Futura (two weight ranges)
- Dough capacity by means of roller hopper (15 kg)
- Extended weight range through combined stamping tool sizes
- Stainless steel version
- PLC control system
- Electrical connected load 0.75 kW
- Machine weight approx. 350 kg
- Machine dimensions (L x W x H in mm): 1755 x 630 x 1790

S

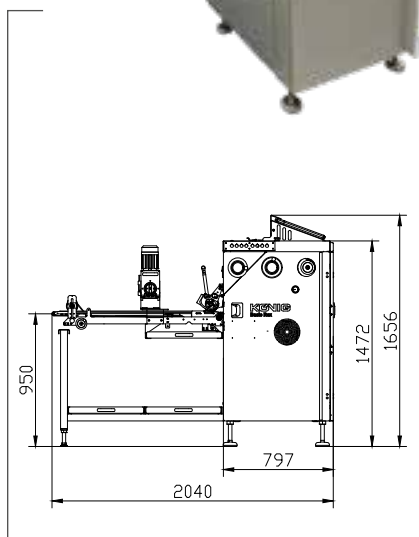
## MINI REX MULTI

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
- Electrical connected load 0.75 kW
- Machine weight approx. 300 kg
- Machine dimensions (L x W x H in mm): 1740 x 650 x 1805



**BASIC REX**



**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
  - Electrical connected load 1.5 kW
  - Machine weight approx. 800 kg
  - Machine dimensions (L x W x H in mm): 2040 x 985 x 1655
- \* other spreading finger belt lengths available

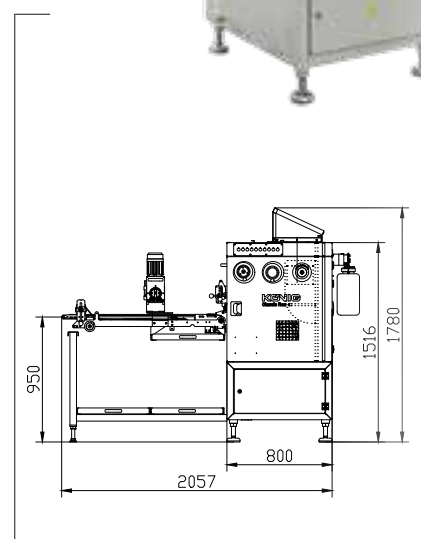
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**CLASSIC REX**

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
- Electrical connected load 2 kW
- Machine weight approx. 950 kg
- Machine dimensions (L x W x H in mm): 2055 x 925 x 1780

\* other spreading finger belt lengths available



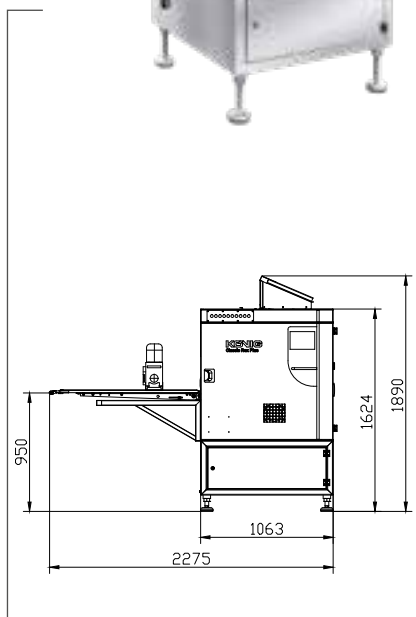
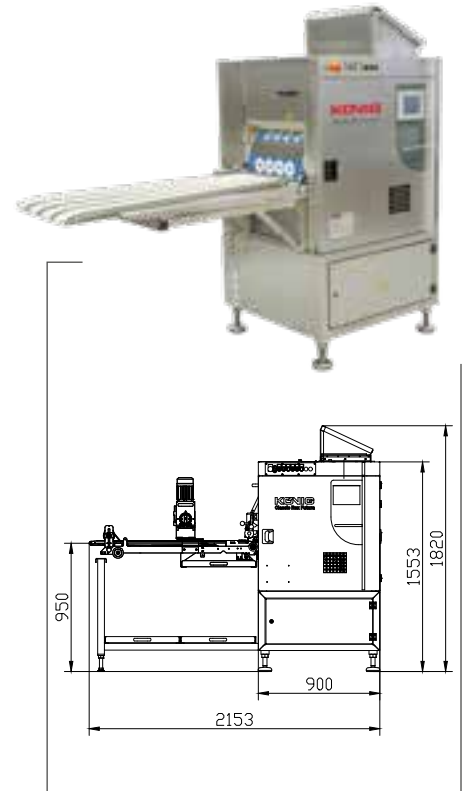


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**CLASSIC REX FUTURA**

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
  - Electrical connected load 2 kW
  - Machine weight approx. 950 kg
  - Machine dimensions (L x W x H in mm): 2155 x 925 x 1820
- \* other spreading finger belt lengths available



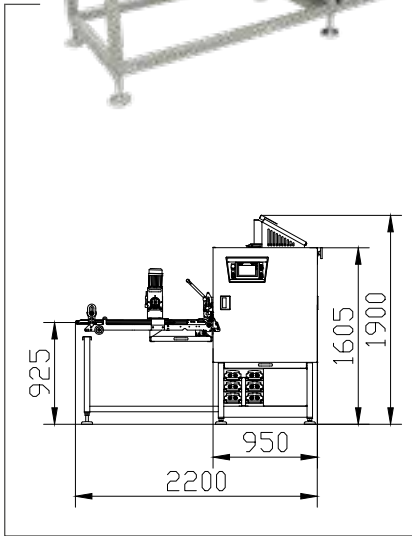
- Weight range from 75 to 320 g
  - max. hourly output up to 4,800 pieces
  - Operating principle: Standard (a fixed weight range)
  - Dough capacity by means of roller hopper (30 kg)
  - Stainless steel version
  - PLC control via touch panel
  - Electrical connected load 2,5 kW
  - Machine weight approx. 950 kg
  - Machine dimensions (L x W x H in mm): 2275 x 860 x 1890
- \* other spreading finger belt lengths available

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.

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
  - Operating principle: Interchangeable bar principle
  - Dough capacity by means of roller hopper (28 kg)
  - Easy and safe changing of the dividing drum ledges for different weight ranges
  - Best accessibility for easy cleaning and maintenance due to dismantable components and large operating doors
  - Stainless steel version
  - PLC control via touch panel
  - Electrical connected load 2 kW
  - Machine weight approx. 1,100 kg
  - Machine dimensions (L x W x H in mm): 2200 x 1030 x 1900
- \* other spreading finger belt lengths available



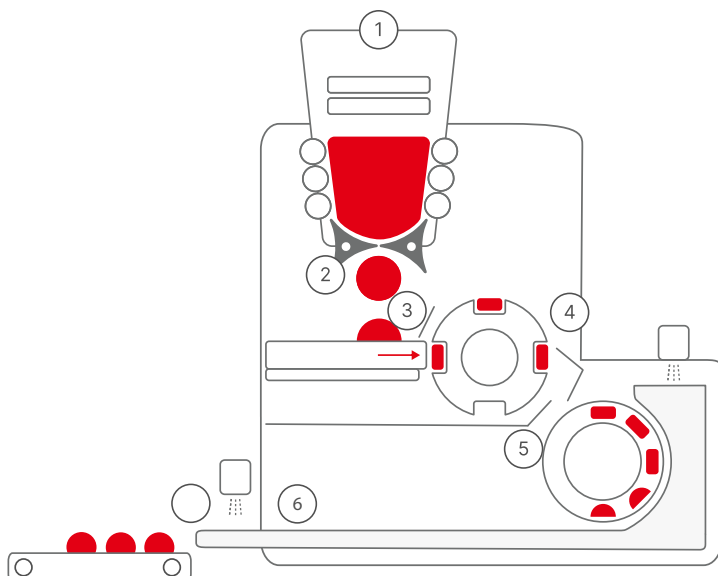
## INDUSTRIE REX: THE REX FOR HIGH QUANTITIES

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

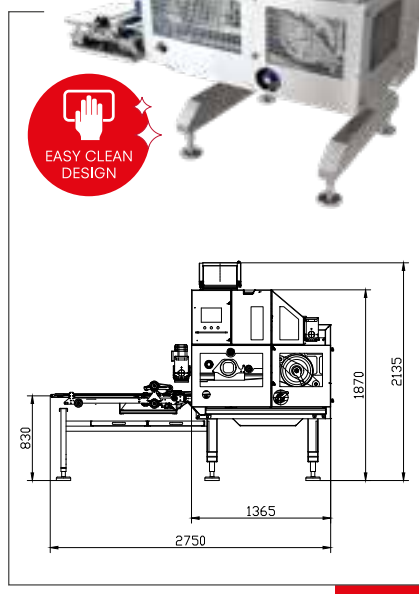


- 1 The dough is filled into the roller hopper.
- 2 Rotating star rollers are used to convey optimised dough portions to the dividing area.
- 3 The slider moves horizontally and presses the dough into the openings on the dividing drum. The excess quantity of dough is conveyed back to the dividing area by a scraper ledge
- 4 After rotating clockwise by 180°, the pieces of dough are transferred to the rounding drum through a dough transfer flap.
- 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.



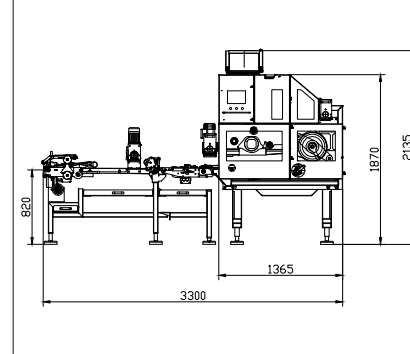
- Weight range from 30 to 200 g
  - max. hourly output up to 14,400 pieces
  - Operating principle: Standard (a fixed weight range)
  - Dough capacity by means of roller hopper (max. 28 kg)
  - Very easily accessible and therefore easy to clean roller hopper (EC design)
  - Stainless steel version
  - PLC control via touch panel
  - Electrical connected load 4 kW
  - Air consumption: 0.03 m<sup>3</sup>/Minute
  - Machine weight approx. 1000 kg
  - Machine dimensions (L x W x H in mm): 2750 x 970 x 2135
- \* other spreading finger belt lengths available

## L

## 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
  - Electrical connected load 4 kW
  - Air consumption: 0.03 m<sup>3</sup>/Minute
  - Machine weight approx. 1000 kg
  - Machine dimensions (L x W x H in mm): 3300 x 970 x 2135
- \* other spreading finger belt lengths available



## EASY CLEAN DESIGN



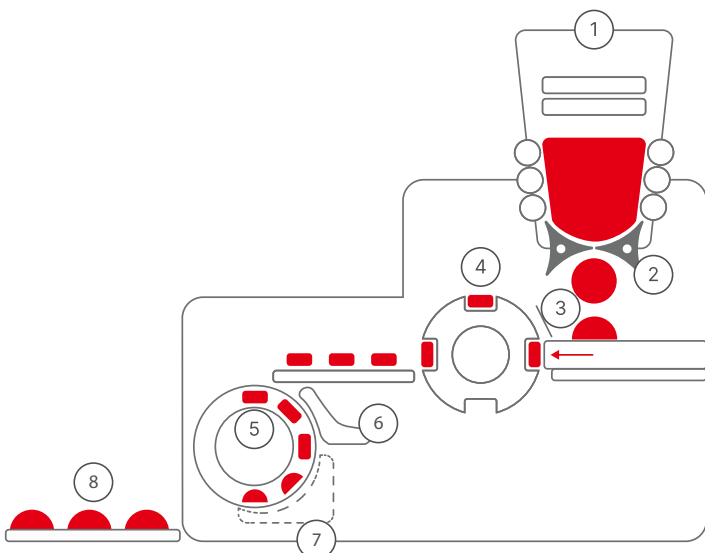
- Easy cleaning and maintenance
- Continuous frameless operating side with safety flaps that can be easily folded upwards for full access to all belts and modules
- Belts easily relaxable and removable
- Mechanical drive components completely encapsulated from the dough area
- Generous floor clearance of at least 300 mm and no direct adjacent leveling feet
- With beveled surfaces at a 45° angle, neither flour nor dough residues can deposit



## WORKING PRINCIPLES

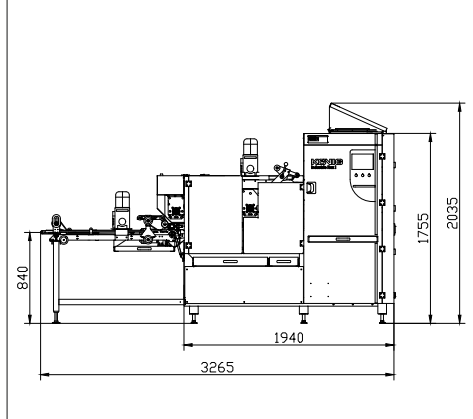


### WORKING PRINCIPLE: INDUSTRIE REX I INDUSTRIE REX II INDUSTRIE REX PLUS



- 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.

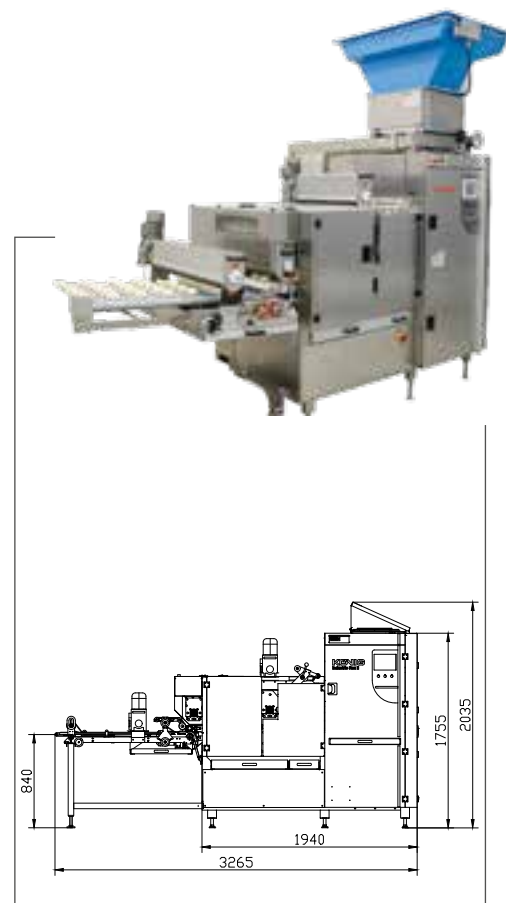
- Weight range from 22 to 150 g
- max. hourly output up to 24,000 pieces
- Operating principle: Standard (a fixed weight range)
- Dough capacity by means of roller hopper (28 kg)
- Stainless steel version
- PLC control via touch panel
- Electrical connected load 4.5 kW
- Machine weight approx. 2,000 kg
- Machine dimensions (L x B x H in mm): 3265 x 1075 x 2035
- \* other spreading finger belt lengths available

## L

## 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
- Electrical connected load 5.5 kW
- Machine weight approx. 2,200 kg
- Machine dimensions (L x W x H in mm): 3265 x 1130 x 2035
- \* other spreading finger belt lengths available



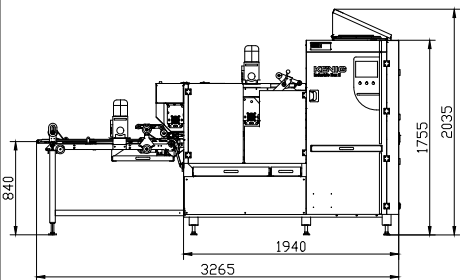
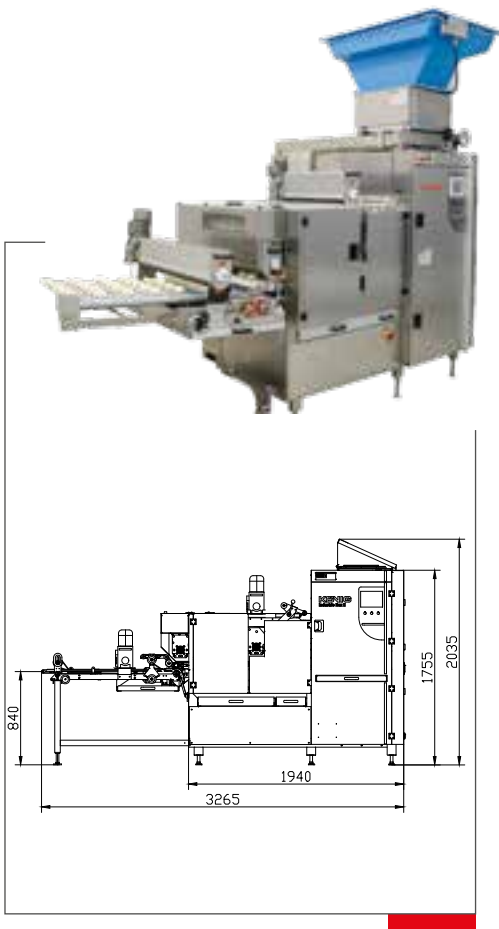
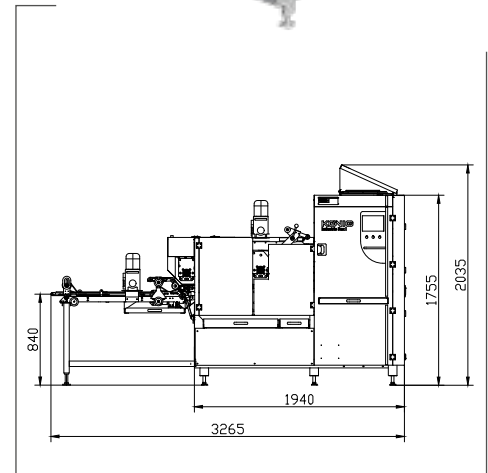


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## INDUSTRIE REX PLUS

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
  - Elektrische Anschlussleistung 4,5 kW
  - Machine weight approx. 2,000 kg
  - Machine dimensions (L x W x H in mm): 3265 x 1875 x 2035
- \* other spreading finger belt lengths available



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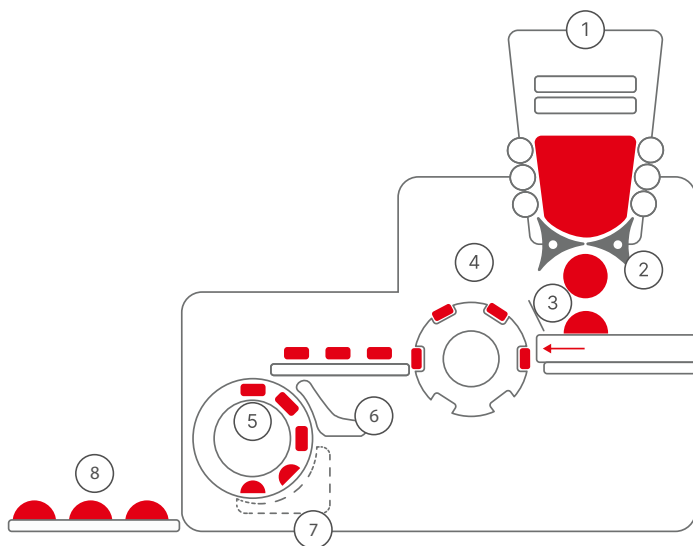
## INDUSTRIE REX FUTURA

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 30 to 130 g
  - max. hourly output up to 12,000 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
  - Electrical connected load 6 kW
  - Machine weight approx. 2200 kg
  - Machine dimensions (L x W x H in mm): 3265 x 1075 x 2035
- \* other spreading finger belt lengths available



## WORKING PRINCIPLES: INDUSTRIE REX III



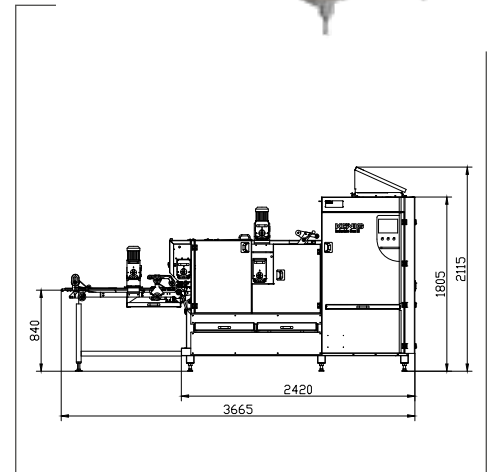
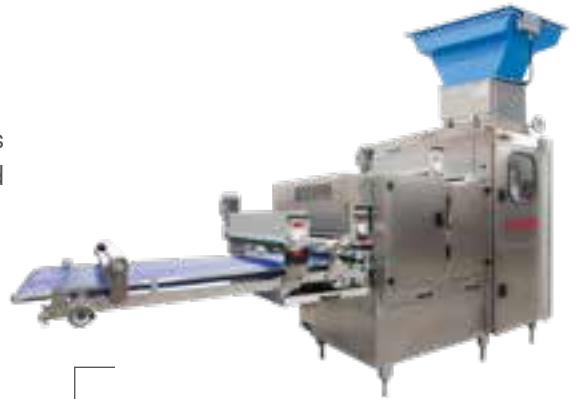
- 1 The dough is filled into the roller hopper.
- 2 Rotating star rollers are used to convey optimised dough portions to the dividing area.
- 3 The slider moves horizontally and presses the dough into the openings on the stationary dividing drum. The slider pressure can be controlled electronically. At the lowest drum position, the weight range can be changed by means of an interchangeable drum.
- 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.

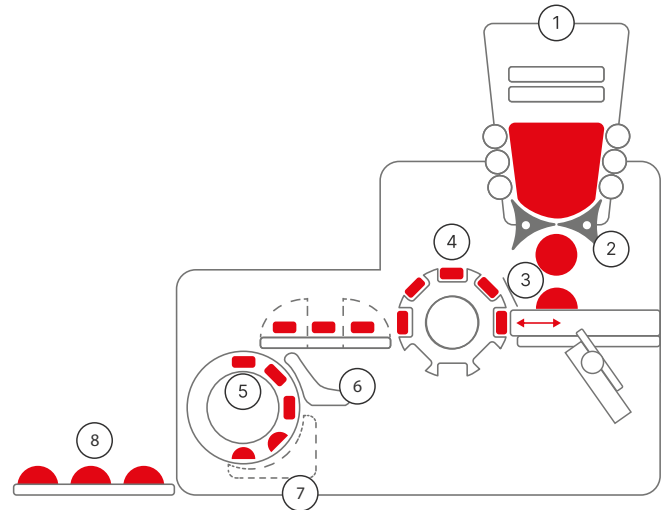
- Weight range from 10 to 130 g
  - max. hourly output up to 42,000 pieces
  - Operating principle: Standard (a fixed weight range)
  - Dough capacity by means of roller hopper (38 kg)
  - Stainless steel version
  - PLC control via touch panel
  - Electrical connected load 9 kW
  - Machine weight approx. 2,800 kg
  - Machine dimensions (L x W x H in mm): 3665 x 1375 x 2115
- \* other spreading finger belt lengths available







WORKING PRINCIPLE:  
INDUSTRIE REX AW / AW EC



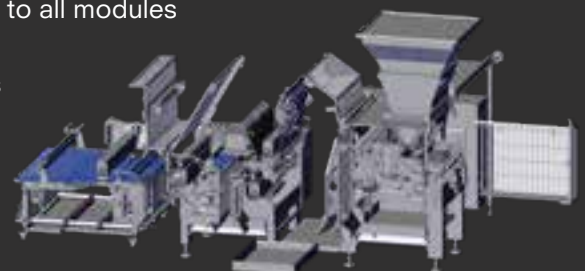
- 1 The dough is filled into the roller hopper.
- 2 Rotating star rollers are used to convey optimised dough portions to the dividing area.
- 3 The slider moves horizontally and presses the dough into the openings on the stationary dividing drum. The slider pressure can be controlled electronically. At the lowest drum position, the weight range can be changed by means of an interchangeable drum.
- 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.

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 release of belts
- Spreading finger belt mounted on mobile frame for easier access



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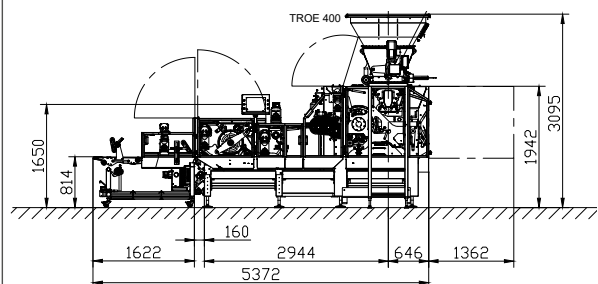
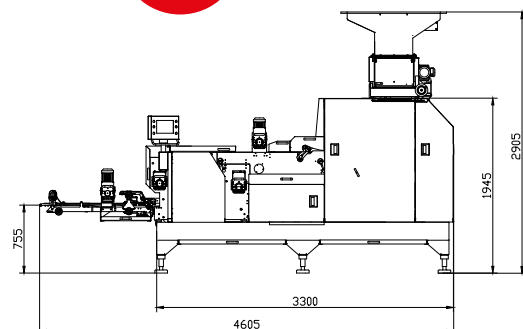
## INDUSTRIE REX AW / AW EC

**AW - ACCURATE WEIGHT: THE STANDARD FOR WEIGHT ACCURACY**

With the Industrie Rex AW, you will succeed in producing your products with the highest weight accuracy and gentle dough treatment at the same time.

- Weight range from 22 to 200 g in one machine
- Max. hourly output up to 43,200 pieces
- Operating principle: Interchangeable drum ledges
- Easy and safe changing of the dividing drum ledges
- +/- 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
- Electrical connected load 13 kW
- Machine weight approx. 4,000 kg
- Machine dimensions (L x W x H in mm): 4605 x 2725 x 2905

\* other spreading finger belt lengths available



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## INDUSTRIE REX V AW EC

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 Easy Clean Design, performance and hygiene standards are optimally combined.

- 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
  - 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
  - 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 weight approx. 5,200 kg (incl. dough hopper)
  - Machine dimensions (L x W x H in mm): 5375 x 3095 x 3080
- \* other spreading finger belt lengths available

## 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			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	all weight ranges can be combined using interchangeable drum ledges in combination with spreading finger belt	rounded	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			25
200-400g	2	2160		unrounded	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	(3)\4\5\6	9000/12000/15000/18000			50
30-100g	(3)\4\5\6	9000/12000/15000/18000		rounded	50
40-130g	(3)\4\5	9000/12000/15000			50
45-135g	(3)\4\5	9000/12000/15000			50
60-150g	(3)\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	(3)\(4)\(5)\6	9000/12000/15000/18000			50
40-130g	(3)\(4)\(5)\6	9000/12000/15000/18000			50
60-150g	(3)\(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	(3)/(4)/5	7200/9600/12000			40
25-72g	(3)/(4)/5	7200/9600/12000			40
30-100g	(3)/(4)/5	7200/9600/12000	combinable weight range	rounded	40
40-130g	(3)/(4)/5	7200/9600/12000			40
45-135g	(3)/(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	(3)/(4)/(5)/6	7200/9600/12000/14400			40
25-72g	(3)/(4)/(5)/6	7200/9600/12000/14400			40
30-100g	(3)/(4)/(5)/6	7200/9600/12000/14400	combinable weight range	rounded	40
40-130g	(3)/(4)/(5)/6	7200/9600/12000/14400			40
60-150g	(3)/(4)/(5)/6	7200/9600/12000/14400			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			50
20-30g	(12)\14	36000/42000			50
30-100g	(8)\(9)\10	24000/27000/30000		rounded	50
30-100g	(6)\(7)\8	18000/21000/24000			50
40-130g	(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			60
30-70g	4	14400	All weight ranges can be combined using interchangeable drum ledges		60
55-100g	4	14400		60	
85-150g	4	14400		60	
22-60g	(3)\(4)\(5)\6	10800/14400/18000/21600		rounded	60
55-100g	(3)\(4)\(5)\6	10800/14400/18000/21600	All weight ranges can be combined using interchangeable drum ledges		60
70-130g	(3)\(4)\(5)\6	10800/14400/18000/21600			60
85-150g	(3)\(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			60
130-200g	(4)\(5)\6	14400/18000/21600			60
22-60g	(6)\(7)\8	21600/25200/28800	All weight ranges can be combined using interchangeable drum ledges		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		rounded	60
85-150g	(6)\(7)\8	21600/25200/28800			60
22-60g	9	32400	All weight ranges can be combined using interchangeable drum ledges		60
70-130g	9	32400			60
22-60g	(8)\(9)\10	28800/32400/36000	All weight ranges can be combined using interchangeable drum ledges		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		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		60
55-100g	(8)\(9)\10	28800/32400/36000		rounded	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	
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		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		60
55-100g	(10)/(11)/12	43200		rounded	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	
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.



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**+43 316 6901 739 2 (electrical)**



# KONIG

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