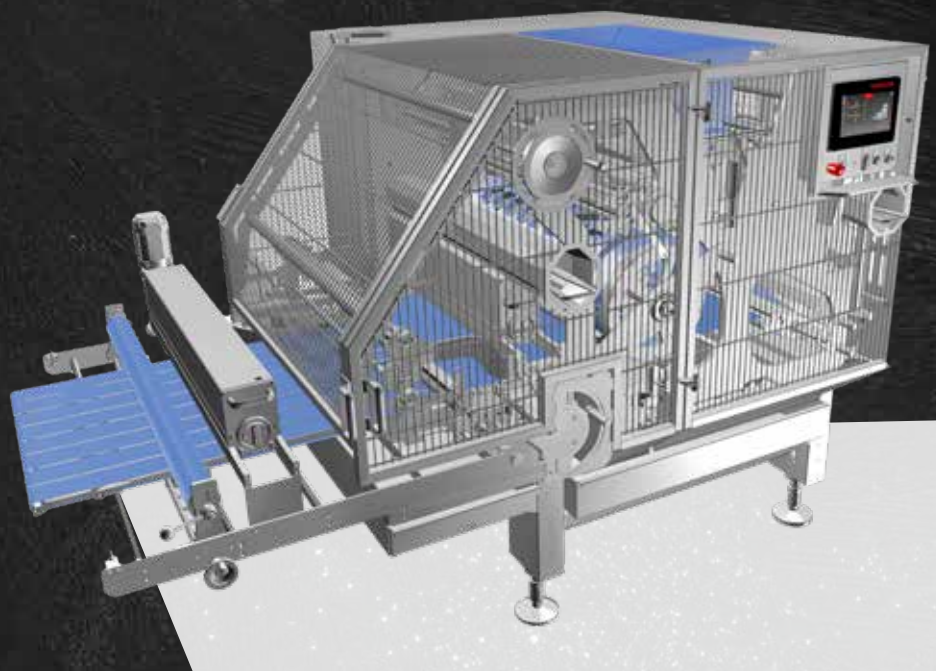


KONIG

THE BAKER'S
CROWN

INDUSTRIE REX EVO EC

THE NEXT GENERATION
IN DIVIDING & ROUNDING



DIVIDING & ROUNDING



PERFORMANCE FEATURES | FUNCTIONALITY & HYGIENE

Simplicity redefined. The Industrie Rex Evo EC dough divider and rounder is not just a machine – it is the result of over 60 years of passion for perfect dough processing.

Developed for customers who expect maximum performance and exceptional usability, the dough divider and rounder offers an uncompromising combination of power, hygiene and simplicity.

Its compact design saves space where other machines require more. Intuitive operation reduces training needs and minimizes operator errors.

The innovative Easy Clean design allows a complete overview of the process steps and ensures the fastest cleaning – a real advantage in tough everyday production. With a large weight range, quickly changeable ledge system, and robust components made of high-quality materials, the ma-

chine meets the highest requirements.

Less complexity. More freedom for your production. That is the Evo philosophy.

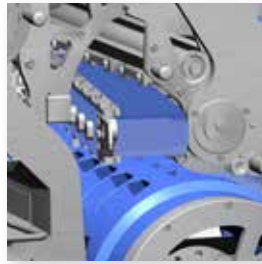
- Weight range from 28 to 280 g in one machine
- Max. hourly output up to 24,000 pieces in 8-row operation
- Simple and safe weight range changes by using the patented Easy Change drum ledge principle
- +/- 1% weight accuracy (depending on dough)
- Electropneumatically adjustable operating pressure
- Patented exchange system for spreading finger belt arms
- Electrohydraulically adjustable slide pressure
- Easily exchangeable rounding belt
- 10-inch touch panel



▲ High ground clearance makes cleaning effortless



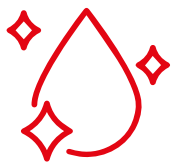
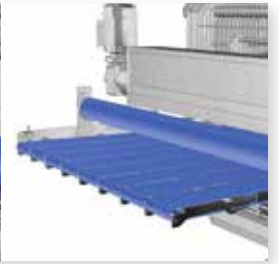
▲ A new user interface makes operation even easier



▲ Dividing ledges are simple to replace



▲ Adjustable spreader straps ensure maximum flexibility and a wide range of products



Simple, intuitive operation

Quick training times and safe handling of the machine thanks to user-friendly operation

Quick cleaning and maximum line availability

Open design, improved accessibility, quickly interchangeable drum ledges, dividing drums, and spreading belts reduce setup and cleaning times

High process stability

The dough divider and rounder guarantees stable and reliable production with consistent quality



Wide weight range (28-280 g) and product variety

A wide variety of products increases efficiency and makes optimal use of existing capacities

Optimal use of space

The compact design and an integrated electrical cabinet help you make the most of your existing space

Investment with prospects

The machine enables long-term planning and ensures stable production processes over many years



Stronger together for the future

Our solution is suitable for any machine replacement and supports the expansion of production capacities

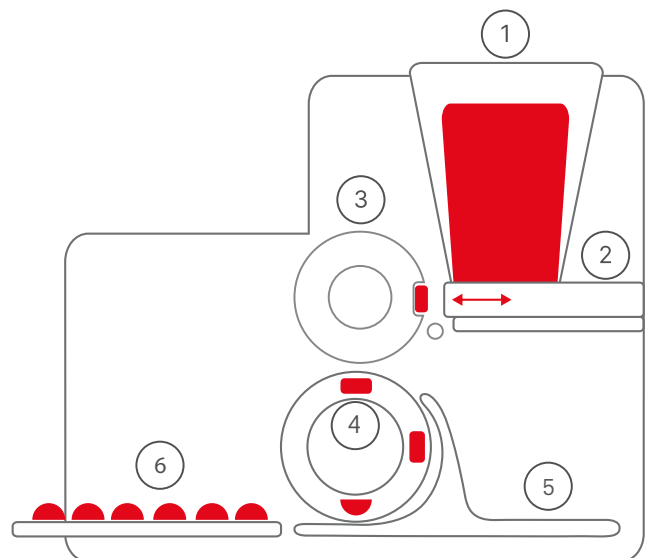
INDUSTRIE REX EVO EC

Interchangeable drum ledges | PLC controlled

Weight range	Arrangement of rows	max. hourly capacity	combinable & interchangeable	rounded / unrounded	Stroke rate / minute
28 - 50g / 1 - 1.8oz	8	24,000			50
45 - 60g / 1.6 - 2.1oz	8	24,000			50
60 - 80g / 2.1 - 2.8oz	8	24,000			50
80 - 100g / 2.8 - 3.5oz	8 / 6	24,000 / 18,000			50
100 - 120g / 3.5 - 4.2oz	8 / 6	24,000 / 18,000	All weight ranges can be freely combined using interchangeable drum ledges and spreading belts	rounded	50
120 - 140g / 4.2 - 4.9oz	8 / 6	24,000 / 18,000			50
140 - 160g / 4.9 - 5.6oz	8 / 6 / 4	24,000 / 18,000 / 12,000			50
160 - 200g / 5.6 - 7.1oz	8 / 6 / 4	24,000 / 18,000 / 12,000			50
200 - 250g / 7.1 - 8.8oz	6 / 4	18,000 / 12,000			50
250 - 280g / 8.8 - 10oz	4	12,000			50

WORKING PRINCIPLE

- 1 The dough is poured into the hopper.
- 2 The horizontally moving pusher presses the dough into the openings of the swiveling weighing drum.
- 3 After a 90° clockwise rotation, the dough pieces are transferred to the rounding drum.
- 4 The dough pieces are then rounded using a shaping drum with an automatically adjustable shaping center. The size and configuration of the shaping drum depend on the dough consistency and weight.
- 5 Shaping belt with adjustable belt tension for optimal shaping
- 6 In the lowest position, the dough pieces are discharged onto the spreading belt.



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

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

- Open design with full visibility of all process steps and access to all modules
- Complete separation of the drives from the dough area
- Hygienic design and accessibility with at least 250 mm ground clearance
- Large door elements for easy accessibility
- 45° beveled surfaces to minimize flour and dough residue accumulation
- High-quality design with components made of stainless steel or food-safe plastic
- Belts that can be easily released without tools





YOU CAN RELY ON OUR SERVICE!

For over 60 years, König's experience, expertise, and high level of vertical integration have been synonymous with reliable technology and competent support.

Our customer-oriented service organization ensures short response times. This means that problems are often solved within a few hours – worldwide.

We are available for you – by phone, online, or directly on site. Fast, reliable, and as a long-term partner for your bakery business.



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

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



KÖNIG

QR Code for further information
about our Industrie Rex Evo EC