

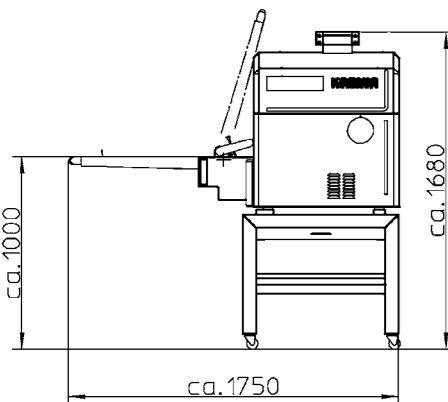
## MINI REX

AUTOMATIC DOUGH DIVIDING AND ROUNDING MACHINE

weight ranges depending on dough consistency	dividing pistons size
13 - 35 g	SKG 40
17 - 45 g	SKG 45
22 - 60 g	SKG 51
25 - 70 g	SKG 54
28 - 85 g	SKG 58
40 - 110 g	SKG 63
52 - 130 g	AKG 67
55 - 160 g	AKG 70

### Features:

- Fully automatic dividing and rounding at optimal price-performance ratio
- For rounded products
- 2 - row operation
- Capacity up to 3.000 pieces/hr**
- Weight ranges as per table
- Built according to the latest safety and hygiene standards
- Shaft hopper with approx. 7,5 kg dough capacity with hopper safety control via light barrier
- Stainless steel design
- Operation via hand wheel (weight adjustment) and potentiometer (stroke rate, rounding speed)



Width: 630mm  
Weight approx. 350kg, rated power supply: 0,75kW



Control panel

## MINI REX FUTURA

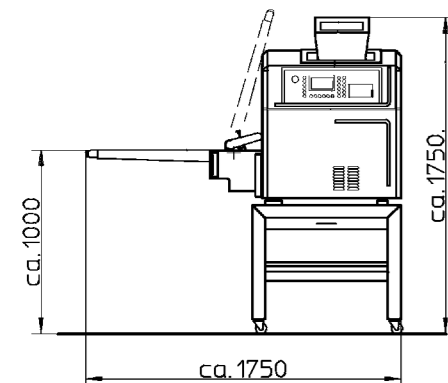
AUTOMATIC DOUGH DIVIDING AND ROUNDING MACHINE

weight ranges depending on dough consistency	dividing pistons size
13 - 35 g	SKG 40
16 - 40 g	SKG 45
20 - 65 g	SKG 51
25 - 75 g	SKG 54
35 - 85 g	SKG 58
40 - 105 g	SKG 63
65 - 130 g	AKG 67
70 - 140 g	AKG 70
85 - 160 g	AKG 75

\*) Combinable weight ranges

### Features:

- For rounded products
- 2 - row operation
- Hourly capacity up to 4.000 pieces**
- Extended weight range by means of the combination of 2 dividing pistons sizes
- Weight ranges as per table
- Excellent rounding quality due to continuously adjustable rounding eccentric
- Optionally deliverable with special dividing pistons at limited weight range (e.g. for rectangular products like "Rustika Rolls")
- Hopper with infeed rollers with approx. 15 kg dough capacity with hopper safety control via light barrier
- Built according to the latest safety and hygiene standards
- Stainless steel design
- PLC control with 12-line display, 50 programs storable
- Quick access buttons for single piece weight, stroke rate, rounding speed, rounding pressure, rounding eccentricity, pre-selection of number of pieces



Width: 630mm  
Weight approx. 350kg, rated power supply: 0,75kW



Control panel

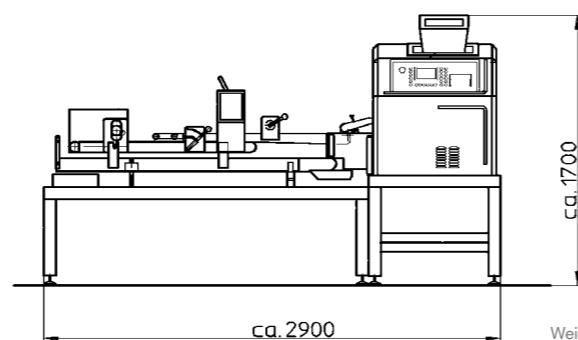


## MINI REX WITH FORMING STATION DR-RR 400

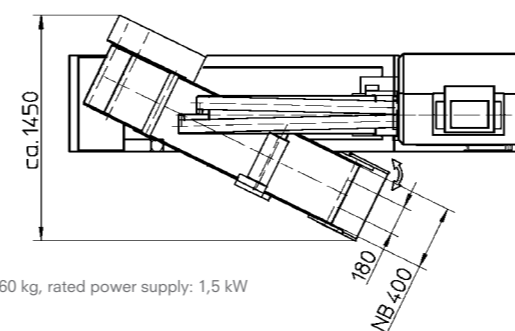
THE STAR IN EVERY IN-STORE BAKERY

### Features:

- Can be combined with Mini Rex as well as Mini Rex Futura
- Product varieties see last page
- 2 - row operation
- Weight range according head machine Mini Rex
- Hourly capacity adjustable between 1.800 – 4.000 pieces (for Mini Rex Futura)
- Top belt with two speeds for transfer, long rolling and flattening
- High adjustable calibrating roller
- Folding net belts
- Teflon-coated collecting tray for manual product removal
- Top- and bottom belt can be swivelled out
- Excellent user comfort because dough infeed and product removal can be performed by one and the same person without changing his position
- Stainless steel design



Weight approx. 460 kg, rated power supply: 1,5 kW

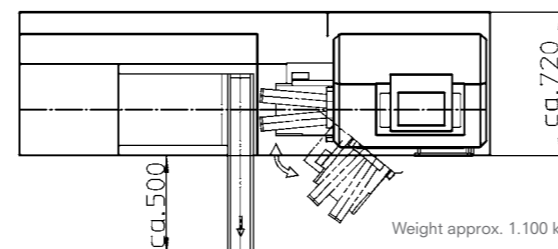
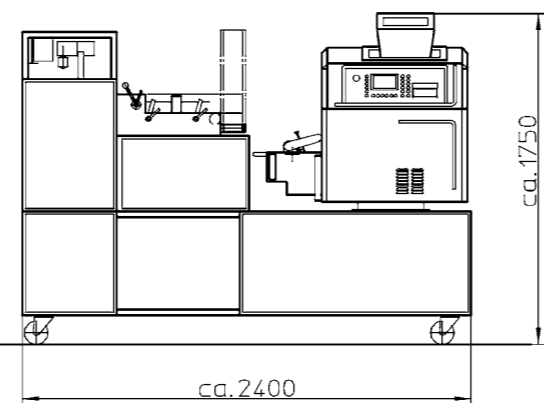


## G 2000

COMPACT PLANT FOR ROUND STAMPED, FOLDED AND LONG ROLLED PRODUCTS ("GERMAN SCHRIPPEN")

### Features:

- Compact pre-prover plant with Mini Rex Futura as head machine
- Product varieties see last page
- 2 - row operation
- Single row discharge belt for manual product removal
- Prover with approx. 100 fillable swings for max. 75 g single piece weight
- Proving time approx. 6 min at a capacity of 2.000 pieces/hr
- Stamping station with easily interchangeable stamping tools
- Integrated folding and long rolling unit (production of "German Schrippen")
- Mini Rex Futura can be swivelled out to remove manually products with a dough weight over 75 g directly from the discharge belt
- Weight range: as per table for Mini Rex Futura but max. 75 g at prover operation
- Capacity (pieces/hr):**
- Prover operation: 2.000 – 2.500, continuously adjustable
- Mini Rex Futura swivelled out: 1.800 – 4.000, continuously adjustable



Weight approx. 1.100 kg, rated power supply: 1,2 kW

## GS 2000

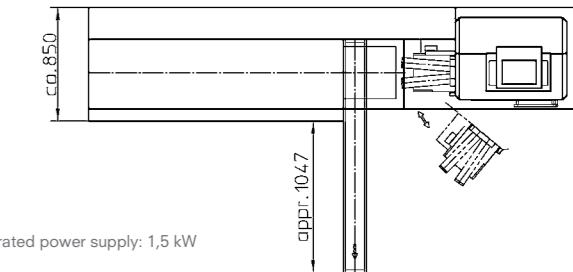
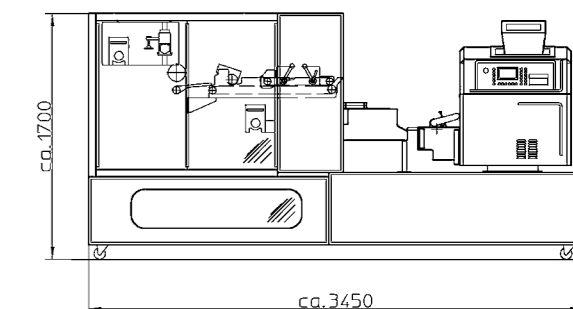
COMPACT PLANT WITH EXTENDED PRODUCT RANGE

### Features:

- Compact pre-prover plant with Mini Rex Futura as head machine
- Deliverable in the versions K or SL
- Product varieties see last page
- 2 - row operation
- Single row discharge belt for manual product removal
- Prover with approx. 145 fillable swings (version K with swings with single cups, version SL with continuous swings), max. single piece weight 100 g
- Optionally also deliverable with 170 or 220 fillable swings
- Proving time approx. 8 min at 145 swings and a capacity of 2.000 pieces/h
- Stamping station with easily changeable stamping tools
- Integrated forming station with pre-calibration roller, drag belt, top and bottom belt with continuously adjustable speed, 2 - row operation, cross separation max. 180 mm
- Mini Rex Futura can be swivelled out to remove manually products with a dough weight over 100 g directly from the



Weight approx. 1.650 kg, rated power supply: 1,5 kW



## ABX

RETRACTING UNIT FOR MINI REX, G 2000 AND GS 2000

### Features:

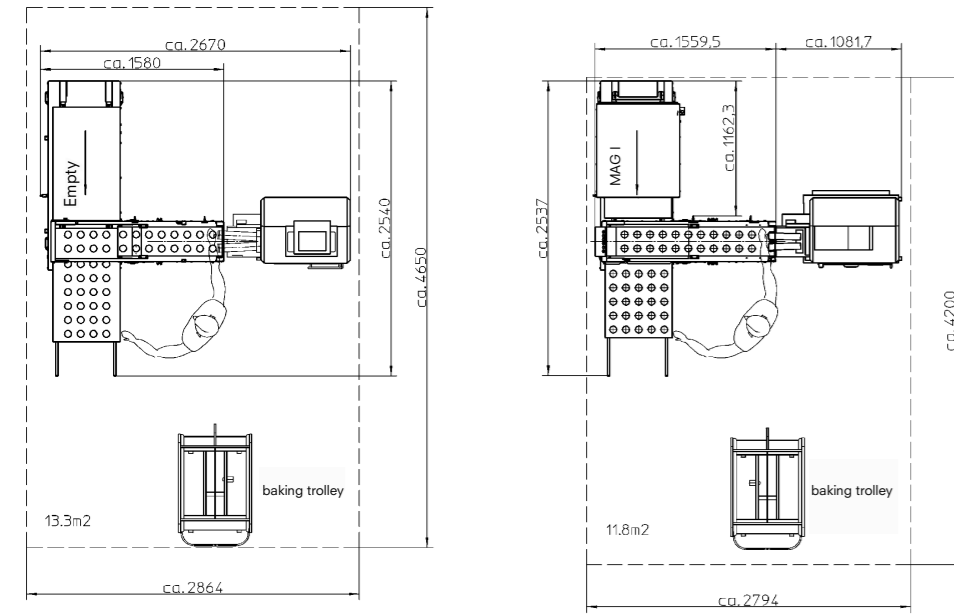
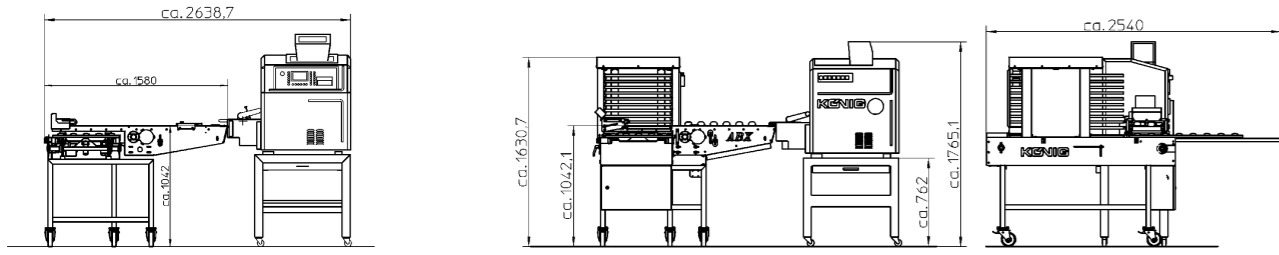
- Hourly capacity between 2.000 – 4.000 pieces
- Infeed height 880 – 980 mm
- Setting onto baking trays with max. dimension 600 x 1.000 mm. When using baking trays with different dimensions please consult us
- Extractable baking tray support
- Also connectable to lines not supplied by König
- Mainly made of stainless steel
- Unit movable on wheels
- 1- resp. 2- rows setting possible – depending on the plant arrangement
- Rated power supply: 0,5 kW
- Place requirement in operation: see examples on the following pages
- Weight: approx. 250 kg

### Setting Pattern:

- When connected to Mini Rex / Mini Rex Futura (= 2-row retracting): only even numbers of rows in step direction of the tray possible
- When connected to G2000 / GS2000 (=1 row retracting): no restriction of number of rows
- Mini Rex with forming station DR-RR 400: connection of ABX not possible



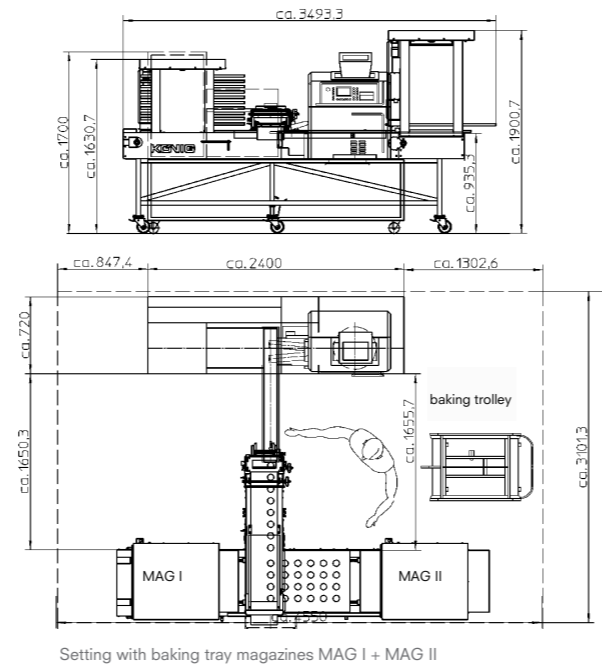
**MINI REX /MINI REX FUTURA + ABX**



**Baking tray magazine MAG I:**  
magazine for empty trays

**Baking tray magazine MAG II:**  
magazine for full trays

Setting without baking tray magazine      Setting with baking tray magazine MAG I



Setting with baking tray magazines MAG I + MAG II

**SERVICES AND SPARE PARTS FROM THE MANUFACTURER!**

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine at our premises and then commission them, using their indepth knowledge of the baking trade.

If you should encounter any problems, simply contact our spare parts and service department. We are available day and night from anywhere in the world:

**During office hours:** +43 316.6901.0  
**Outside office hours:** +43 316.6901.739



**PRODUCT VARIETIES**

**Mini Rex:** ○  
rounded

**Mini Rex Futura:** ○  
rounded

**Mini Rex + Formstation DR-RR 400:** ○ ○  
rounded, long rolled, rounded and flattened

**G 2000:** ○ ○ ○ ○  
rounded, folded and long rolled (German „Schrippe“), rounded and stamped, long rolled and sliced (Option)

**GS 2000 - K:** ○ ○ ○ ○ ○ ○  
rounded, long rolled, convoluted and long rolled, round and flattened, rounded and stamped, long rolled and sliced (Option)

**GS 2000 - SL:** ○ ○ ○ ○ ○ ○  
rounded, long rolled, convoluted and long rolled, round and flattened, oval and stamped, long rolled and sliced (Option)

\* with optional cutting unit

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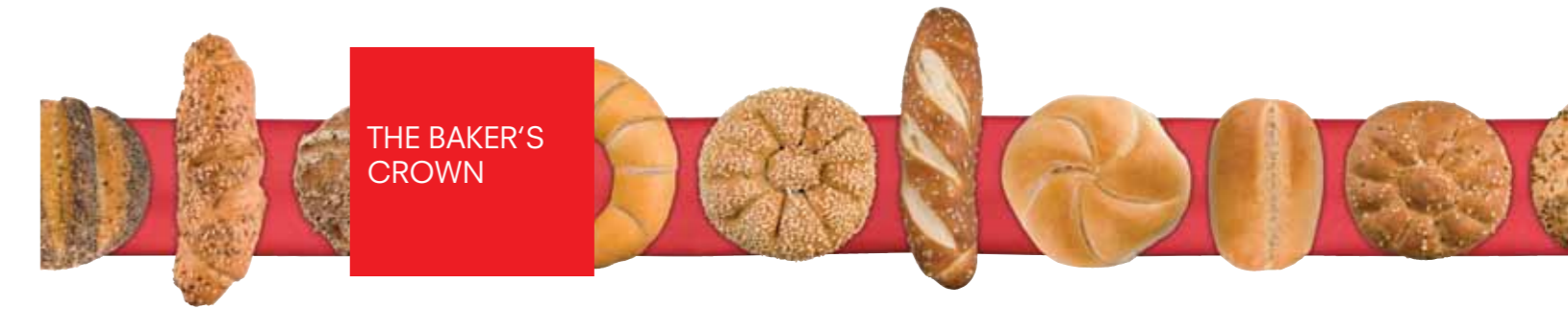
Mini Rex



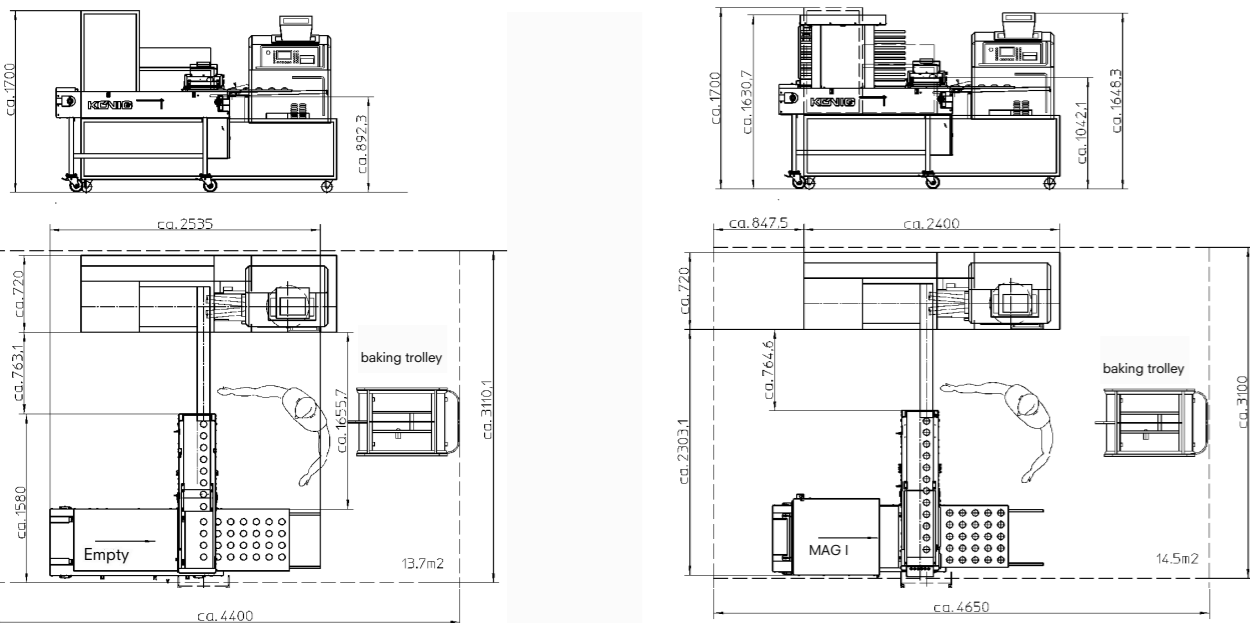
Mini Rex Futura



Mini Rex Futura + forming station



**G 2000/GS 2000 + ABX**



Setting without baking tray magazine      Setting with baking tray magazine MAG I



G 2000



GS 2000

**MINI REX PROGRAM**

AUTOMATIC DOUGH DIVIDING AND ROUNDING MACHINE MINI REX  
COMPACT PROVER PLANTS WITH MINI REX  
RETRACTING UNIT ABX