



Mini Rex



Basic Rex



Classic Rex



Classic Rex Futura

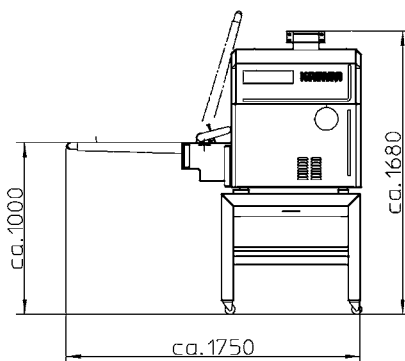


Industrie Rex

## THE REX PROGRAM – OVERVIEW

AUTOMATIC DOUGH DIVIDING AND ROUNDING MACHINES  
MINI. BASIC. CLASSIC. FUTURA. INDUSTRIE.

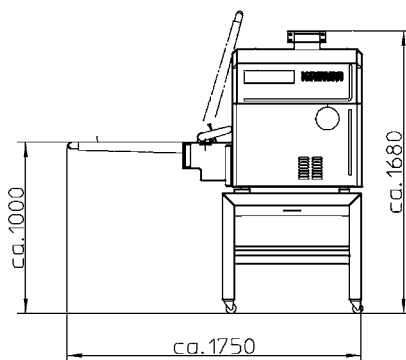
# MINI REX



- Weight approx.: 350kg
- Rated power supply: 0,75kW
- Relay control
- Plastic drum
- Max. 25 strokes/minute

Weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons size	Cam plate	Eccentric	Cross separation dividing drum
13-35G	2	3000	SKG 40	divided	17 - 25	80
17-45G	2	3000	SKG 45	divided	17 - 25	80
22-60G	2	3000	SKG 51	divided	20 - 28	80
25-70G	2	3000	SKG 54	divided	20 - 28	80
28-85G	2	3000	SKG 58	divided	20 - 28	80
40-110G	2	3000	SKG 63	divided	20 - 28	80
52-130G	2	3000	AKG 67	divided	20 - 28	80
55-160G	2	3000	AKG 70	divided	20 - 28	80

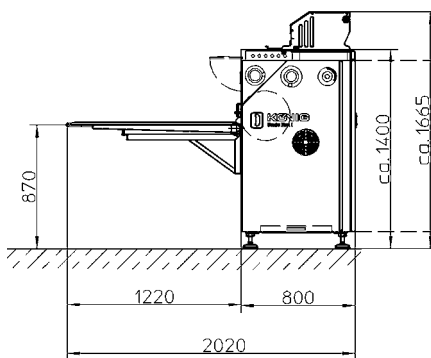
# MINI REX FUTURA



- Weight approx.: 350kg
- rated power supply: 0,75kW
- PLC control
- Plastic drum
- Max. 33 strokes/minute

Weight ranges depending on dough consistency	Rows	max. output pieces/hour		Dividing pistons size	Cam plate	Eccentric	Cross separation dividing drum
13-35G	2	4000	combinable weight ranges	SKG 40	divided	17 - 25	80
16-40G	2	4000		SKG 45	divided	17 -25	80
20-65G	2	4000		SKG 51	divided	20 -28	80
25-75G	2	4000		SKG 54	divided	20 -28	80
35-85G	2	4000		SKG 58	divided	20 -28	80
40-105G	2	4000		SKG 63	divided	20 -28	80
65-130G	2	4000		AKG 67	divided	20 -28	80
70-140G	2	4000		AKG 70	divided	20 -28	80
85 -160 G	2	4000		AKG 75	divided	20 - 28	80

# BASIC REX

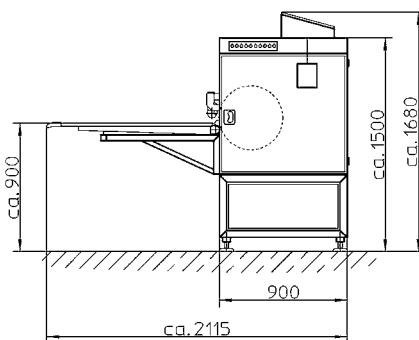


- Weight approx.: 600kg
- Rated power supply: 2kW
- Relay control
- Changeable drum ledges
- Max. 25 strokes/min

Weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons size	Cam plate	Eccentric	Cross separation dividing drum
20-50G	3\4\5\6	4500/6000/7500/9000	SK 47	rigid	20	70
22-55G	3\4\5\6	4500/6000/7500/9000	SK 51	rigid	20	70
25-65G	3\4\5\6	4500/6000/7500/9000	SK 54	rigid	23	70
35-80G	3\4\5\6	4500/6000/7500/9000	SK 58	rigid	23	70
50-110G	3\4\5\6	4500/6000/7500/9000	SK 63	rigid	25	70
52-115G	3\4\5\6	4500/6000/7500/9000	SK 65	rigid	25	70
55-125G	3\4	4500/6000	SK 67	rigid	27	85
60-135G	3\4	4500/6000	SK 70	rigid	27	85

\* at 3 row operation minimum dough yield of 156 required

# CLASSIC REX



- Weight approx.: 950kg
- Rated power supply: 2kW
- PLC/Relay control
- Changeable drum ledges
- Max. 25 strokes/min

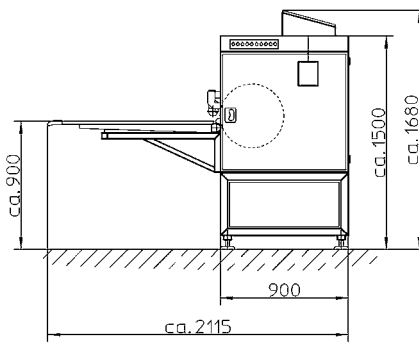
Weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons size	Cam plate	Eccentric	Cross separation dividing drum
13-18G	6\8	9000/12000	SK 30	rigid	13	45
18-30G	6\8	9000/12000	SK 40	rigid	17	45
20-50G	3\4\5\6	4500\6000/7500/9000	SK 47	rigid	20	70
22-55G	3\4\5\6	4500\6000/7500/9000	SK 51	rigid	20	70
25-65	3\4\5\6	4500\6000/7500/9000	SK 54	rigid	23	70
35-85G	3\4\5\6	4500\6000/7500/9000	SK 58	rigid	23	70
50-110G	3\4\5\6	4500\6000/7500/9000	SK 63	rigid	25	70
52-115G	3\4\5\6	4500\6000/7500/9000	SK 65	rigid	25	70
55-125G	3\4\5	4500/6000/7500	SK 67	rigid	27	85
60-135G	3\4\5	4500/6000/7500	SK 70	rigid	27	85
65-160G	3\4\5	4500/6000/7500	SK 73	rigid	30	85
75-180G	3\4\5	4500/6000/7500	SK 75	rigid	31	85

\* at 3 row operation minimum dough yield of 156 required

## FOR HIGH WEIGHT RANGES - CLASSIC REX PLUS

Weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons size	Cam plate	Eccentric	Cross separation dividing drum
75 - 180G	3\4	3600/4800	SK 75	rigid	31	90
90 - 210G	3\4	3600/4800	SK 80	rigid	33	90
100 - 245G	3\4	3600/4800	SK 85	rigid	33	90
115 - 280G	3	3600	SK 90	rigid	35	115
125 - 300G	3	3600	SK 92	rigid	35	115
135 - 320G	3	3600	SK 95	rigid	38	115

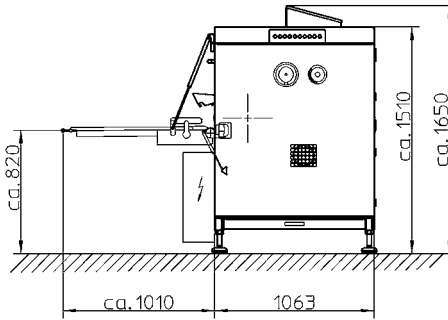
## CLASSIC REX FUTURA



- Weight approx.: 950kg
- Rated power supply: 2kW
- PLC control
- Changeable drum ledges
- Max. 25 strokes/min

weight ranges depending on dough consistency	Rows	max. output pieces/hour				Dividing pistons size	Cam plate	Eccentric	Cross separation dividing drum
17-45G	3\4\5\6	4500/6000/7500/9000	combinable weight ranges	17-85G	20-110G	SK 44	divided	17-25	70
20-50G	3\4\5\6	4500/6000/7500/9000				SK 47	divided	17-25	70
22-55G	3\4\5\6	4500/6000/7500/9000				SK 51	divided	20-28	70
25-65G	3\4\5\6	4500/6000/7500/9000				SK 54	divided	20-28	70
35-85G	3\4\5\6	4500/6000/7500/9000				SK 58	divided	20-28	70
50-110G	3\4\5\6	4500/6000/7500/9000				SK 63	divided	20-28	70
55-115G	3\4\5\6	4500/6000/7500/9000				SK 65	divided	20-28	70
55-125G	3\4\5	4500/6000/7500				SK 67	divided	20-28	85
60-135G	3\4\5	4500/6000/7500				SK 70	divided	20-28	85
65-160G	3\4\5	4500/6000/7500				SK 73	divided	20-28	85
70-170G	3\4\5	4500/6000/7500				SK 75	divided	20-28	85
70-180G	3\4\5	4500/6000/7500				SK 78	divided	20-28	85

\* at 3 row operation minimum dough yield of 156 required



- Weight approx.: 950kg
- Rated power supply: 2kW
- Relay control
- Plastic drum
- Max. 12 strokes/min

weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons size	Cam plate	Eccentric	Cross separation dividing drum
75 - 180G	3\4	2160/2880	SK 75	rigid	31	90
90 - 210G	3\4	2160/2880	SK 80	rigid	33	90
100 - 245G	3\4	2160/2880	SK 85	rigid	33	90
115 - 280G	3	2160	SK 90	rigid	35	115
125 - 300G	3	2160	SK 92	rigid	35	115
135 - 320G	3	2160	SK 95	rigid	38	115

# GRANDE REX FUTURA

weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons sizes	Cam plate	Eccentric	Cross separation dividing drum
75 - 180G	4	2880	SK 75	rigid	31	90
90 - 210G	4	2880	SK 80	rigid	33	90
100 - 245G	4	2880	SK 85	rigid	33	90
115 - 280G	3	2160	SK 90	rigid	35	115
125 - 300G	3	2160	SK 92	rigid	35	115
135 - 320G	3	2160	SK 95	rigid	38	115

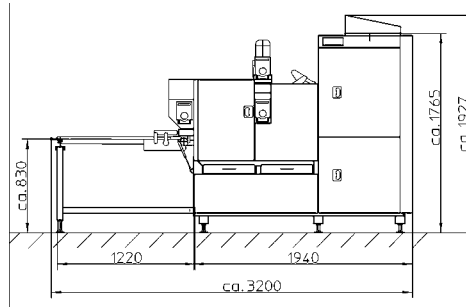
All weight ranges combinable

no row reduction possible

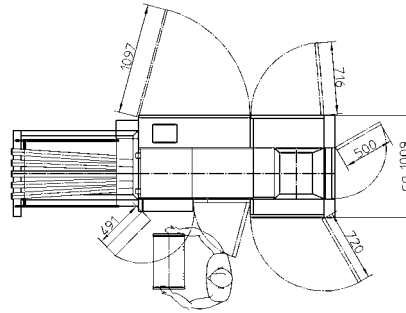


Rex –  
the heart of each bread roll plant

# INDUSTRIE REX



- Weight approx.: 1500kg
- Rated power supply: 6kW
- PLC control
- Changeable drum ledges
- Max. 50 Strokes/min



## INDUSTRIE REX I

weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons size	Cam plate	Cross separation dividing drum	Cross separation rounding drum
20-40G	5\6\7\8	15000/18000/21000/24000	25x42	rigid	52	52
22-60G	6\7	18000/21000	30x52	rigid	60	60
22-72G	3\4\5\6	9000/12000/15000/18000	35x52	rigid	70	70
33-95G	3\4\5\6	9000/12000/15000/18000	40x60	rigid	70	70
30-100G	3\4\5\6	9000/12000/15000/18000	40x60	divided	70	70
45-135G	3\4\5	9000/12000/15000	45x70	rigid	70	85
30-140G	3\4\5	9000/12000/15000	42x75	divided	70	85

\* at 3 row operation minimum dough yield of 156 required

## INDUSTRIE REX II

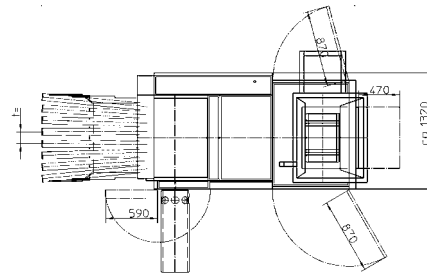
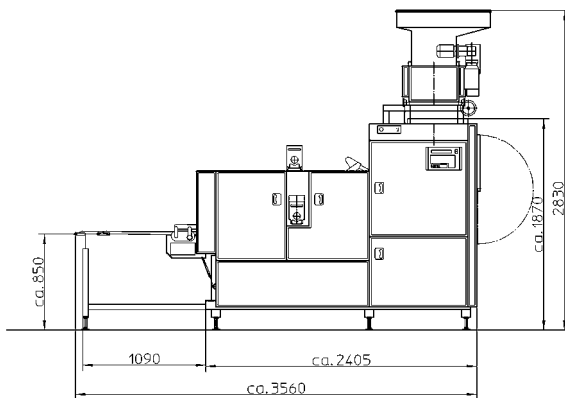
weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons size	Cam plate	Cross separation dividing drum	Cross separation rounding drum
10-20G	10	30000	22x34	divided	40	56
20-30G	10	30000	28x42	divided	40	56
30-100G	5\6\7\8	24000	40x60	divided	52	70
30-100G	3\4\5\6	9000/12000/15000/18000	40x60	divided	70	92
30-140G	3\4\5\6	9000/12000/15000/18000	42x75	divided	70	92
60-160G	3\4\5\6	9000/12000/15000/18000	45x75	divided	70	92

\* at 3 row operation minimum dough yield of 156 required

## INDUSTRIE REX PLUS

weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons sizes	Cam plate	Cross separation dividing drum	Cross separation rounding drum
85-180G	4	8400	54x80	rigid	85	107
100-210G	4	8400	60x100	rigid	85	107
150-300G	4	8400	65x110	rigid	85	107
180-350G	3	6300	75x115	rigid	100	115
450-620G	2	4200	100x115	rigid	140	180

## INDUSTRIE REX III



weight ranges depending on dough consistency	Rows	max. output pieces/hour	Dividing pistons sizes	Cam plate	Cross separation dividing drum	Cross separation rounding drum
10-20G	12\14	36000/42000	22x34	divided	40	56
20-30G	12\14	36000/42000	28x42	divided	40	56
30-100G	8\9\10	24000/27000/30000	40x60	divided	56	70
30-130G	8	24000	42x72	divided	70	92



**Industrie Rex –**  
the heart of each industrial line



## SERVICE 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 in-depth 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



**KÖNIG** THE BAKER'S  
CROWN

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