

THE BAKER'S
CROWN



INDUSTRIE REX III - AW

THE DOUGH DIVIDING AND ROUNDING MACHINE FOR
HIGHEST WEIGHT ACCURACY AND GENTLE DOUGH HANDLING

GENTLE DOUGH HANDLING AND ACCURATE WEIGHT WITH THE INDUSTRIE REX III - AW

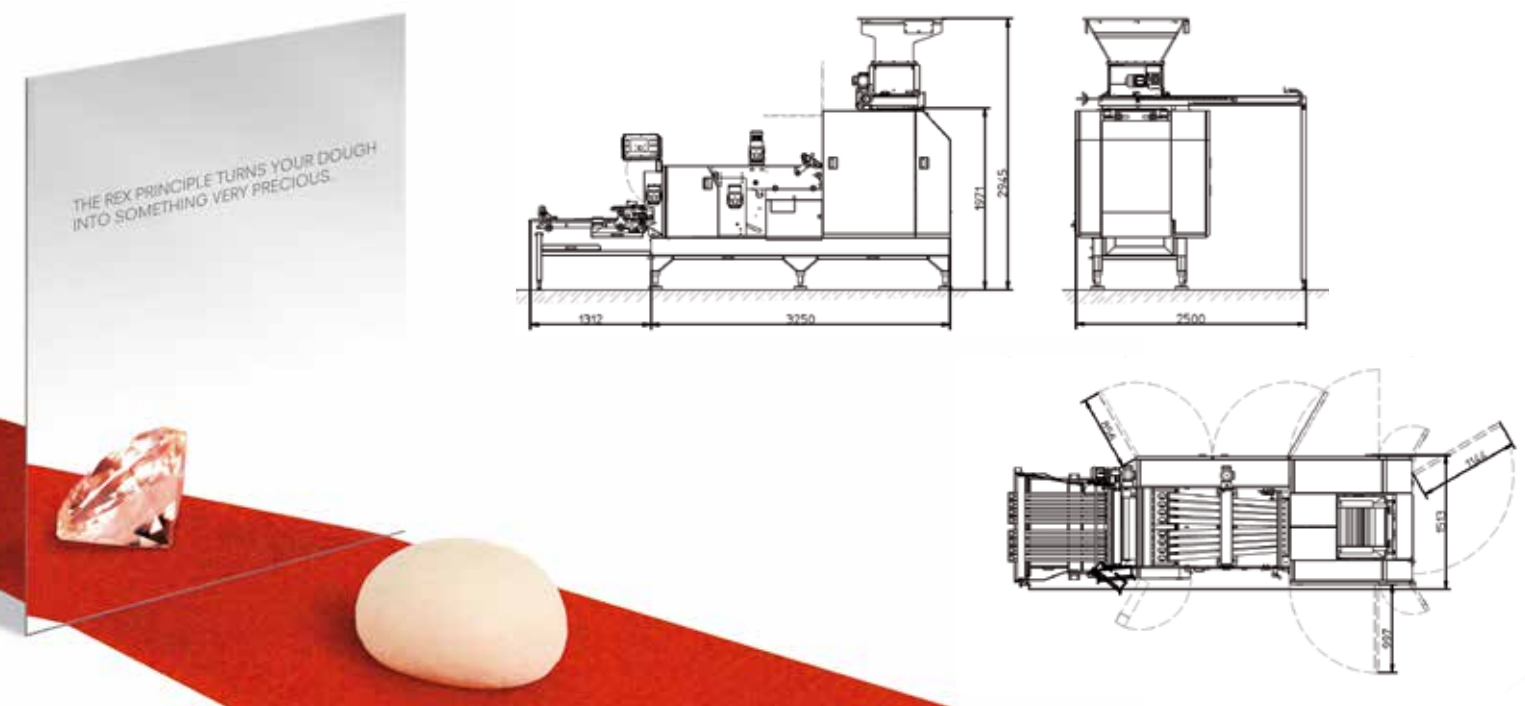
There is hardly anything more challenging than striking a balanced compromise between diverging interests. The task of dividing and rounding is just such a challenge. On the one hand, the dough should be processed with great care. On the other hand, highest weight accuracy demands must be met throughout the entire production process.

With the new Industrie Rex III - AW König has managed to find the perfect solution for this tricky task. The sophisticated technology of the newly developed dividing and rounding system allows for an optimum balance between weight accuracy and gentle dough processing.

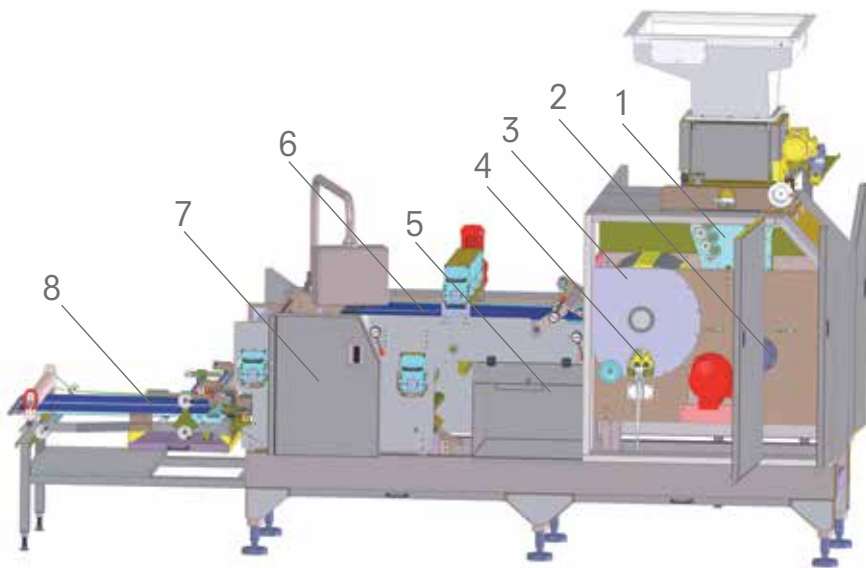
PERFORMANCE FEATURES

- 8-row dough dividing and rounding machine Industrie Rex with a weight range of 22-160g with newly developed dividing and rounding system and continuously adjustable, absolutely even pusher pressure for highest weight accuracy with all types of dough
 - Max. hourly capacity of 19.200 pieces at 40 strokes/min
 - Manually changeable dividing ledges and stamping tools for changing the weight range according to the System Multi
 - Exact dividing process with "stop and go"- operation
 - Inner rounding drum with automatically adjustable rounding eccentric
 - Transfer belt between dividing drum and rounding drum can be folded up on both sides and therefore easily cleaned and maintained
 - The transfer belts are driven by cardan joint drive drums to maximize belt spread at the greatest possible belt protection
 - Enlarged rounding unit for longer and gentler rounding process guarantees optimum product quality.
 - Discharge spreading finger belt with direct drive to avoid belt slipping
 - Drives completely separated from dough area
 - Large area doors in stainless steel which can be unhinged for simple cleaning and maintenance
 - Continuous 300mm ground clearance
 - Dough oiling unit behind machine coverings
 - Storage compartments for dividing ledges and stamping tools integrated in machine frame
- Optional:**
- Large dough hopper with solid plastic feeding hopper for 160 to 400 kg of dough.
 - Stainless-steel switch cabinet attached to the drive side

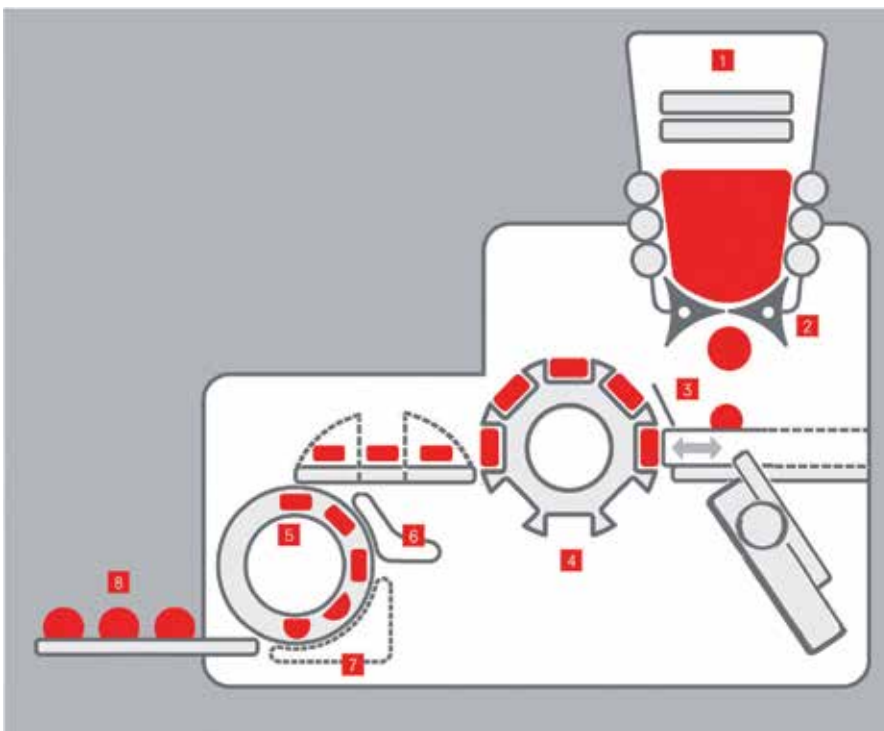
MAIN DIMENSIONS



WORKING PRINCIPLE - INDUSTRIE REX III - AW



- 1 Hopper with infeed rollers
- 2 Dividing slide drive with adjustable pressure
- 3 Dividing drum
- 4 Drum ledges change position
- 5 Drum ledges storage
- 6 Lifiable transfer belt
- 7 Integrated rounding unit
- 8 Spreading finger belt



1 The dough is filled into the hopper with in-feed rollers.

2 The rotating dough feedings stars cut the dough into suitable portions which are transferred to the dividing area.

3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The pusher pressure can be controlled electronically

At the bottom position of the drum the weight range can be changed via exchangeable dividing ledges.

4 The dough pieces are then turned in the dividing drum by 180° in anticlockwise direction and transferred to an intermediate belt. – This step allows the dough to rest before the rounding process is started.

This transfer belt can be lifted up on both sides for easy cleaning and maintenance.

5 The dough pieces are subsequently rounded with an oscillating rounding drum.

The size and properties of the drum are determined by the dough consistency and weight. The rounding unit is equipped with a switchable eccentric.

6 Pre-rounding belt initiating the rounding process.

7 Patented rounding chain belt, adjustable for best results.

8 The dough pieces are released from the chain belt at the bottom position and placed on the spreading finger belt.

This system allows for extremely high hourly capacities without stressing the dough. The above division and rounding system invented by König is also suitable for high dough yields, as the rounding pressure and intensity can be adjusted within a wide range to match the recipe.

TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE TECHNOLOGY CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. König however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:
Thoroughly test the König machines at our Technology Center.

Visit our centers in Graz and Dinkelsbühl. Based on your recipes and raw materials, we will work out the best solution for you until you are fully happy with our suggestion. If necessary, we adjust the units again and start the entire customisation process over again. This ensures that you can offer your customers what they expect from you.

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 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

König Maschinen Gesellschaft m.b.H.
Stattegger Straße 80, 8045 Graz, AUSTRIA
Tel.: +43 316 6901-0, Fax: +43 316 6901-115
info@koenig-rex.com, www.koenig-rex.com