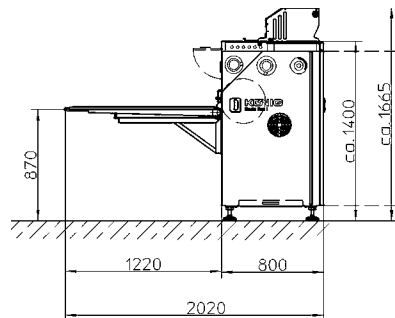


BASIC REX

THE REX IN DIFFERENT VARIETIES

Based on the gentle dough processing "Rex" principle, the Basic Rex divides and rounds dough in 6-, 5- and 4-row operation. The proved head machine offers an hourly output rate of up to 9,000 pieces.

- fully automated dividing and rounding
- gentle dough processing according to the Rex-principle
- 6-, 5- and 4-row operation
- easy change of the row numbers
- capacity stagelessly adjustable from 12 to max. 25 strokes/min
- shaft hopper with safety cage
- spread belt or conveyor
- numerous accessories
- weight approx.: 800kg (net)
- rated power supply: 1.5kW
- stainless steel design



CLASSIC REX AND CLASSIC REX FUTURA

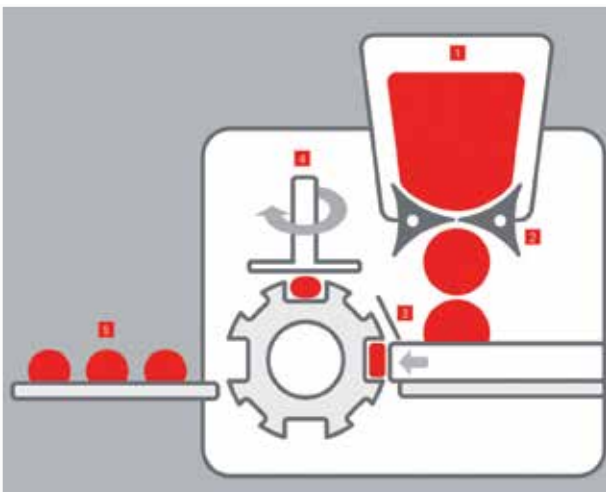
THE REX FOR THE MEDIUM PERFORMANCE SEGMENT

CLASSIC REX

With the Classic Rex, Koenig offers a machine whose quality of design and versatility are simply unrivalled in its performance range. The output rates of 6,000 (in 4 rows) to 9,000 (in 6 rows) pieces per hour speak for themselves.

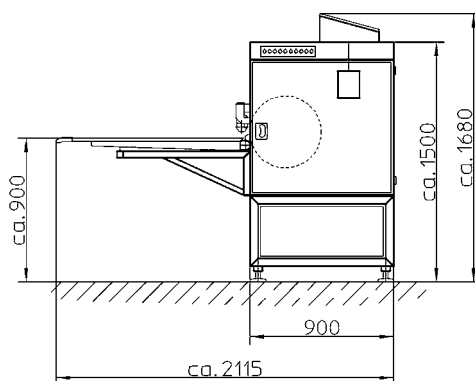
Apart from high performance, bakers praise the advanced design and technology of the Classic Rex, which gives even the accountant something to smile about.

For high weight ranges – Classic Rex Plus.



Working principle Classic Rex | Classic Rex Futura:

- 1 Left: The dough is filled into the shaft hopper
- 2 The rotating dough feeding stars transfer the dough to the dividing area.
- 3 The rotating dough feeding stars cut the dough into suitable portions, which are then transferred to the dividing area.
- 4 After the dough pieces have been turned in the dividing drum by 90° in anticlockwise direction, they are rounded by means of an oscillating rounding plate.
- 5 After another rotation of 90°, the dough pieces are transferred to the spreading finger belt.



- weight approx.: 950kg
- rated power supply: 2kW
- PLC/Relay control
- max. 25 strokes/min