



THE BAKER'S CROWN

Bread rolls | Yeast raised pastry | Bread/Pizza

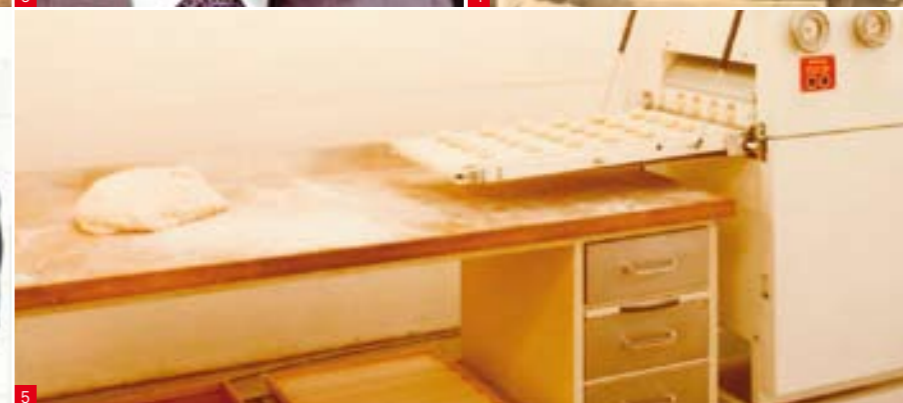
THE REX FAMILY

DIVIDING AND ROUNDING WITH THE REX PRINCIPLE

KÖNIG THE BAKER'S CROWN

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HEADQUARTERS



- 1** 2007
The 5000th Rex unit leaves our factory.
- 2** 1971/72
Rex design patented – start of series production.
- 3** 1966
Helmut König (†) establishes König.
- 4** “Regina” roll stamping machine
- 5** 1969
First “Rex Automat” prototype

LET'S MAKE SUCCESS OUR COMMON CAUSE!

THE REX FAMILY OFFERS SOMETHING FOR EVERYBODY.

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It was in 1969, when Neil Armstrong walked on the moon, referring to this achievement as a “giant leap for mankind”. In the same year, another great launch took place, namely the introduction of the Rex prototype, which was to revolutionise the baking industry.

The first Rex made work considerably easier for bakers without requiring them to alter their traditional processes, craftsmanship and product quality. The launch of this unit marks the beginning of the success story of König. Thanks to consistent and innovative efforts in the field of development, König and its customers achieved a lasting competitive edge, making the company the market leader in processing equipment for rolls and similar products. Head machines and bread roll plants from König have become standard equipment in bakeries all over the world. Bakers trust König. Its equipment is therefore in use in small family bakeries where only a few hundred rolls are produced per day, as well as in industrial bakeries where hourly output rates of up to 36,000 units and more are achieved. König honours this trust by continuously improving and further developing its machines as regards weight accuracy and range, gentle dough processing, methods for the processing of “difficult” doughs, hygiene, low-maintenance design, user-friendly machine operation, etc.

There is no doubt about it: König simply produces the best machines.

GENTLE DOUGH HANDLING AND PRECISION WEIGHING.

DIVIDING AND ROUNDING WITH THE REX PRINCIPLE.

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, the weight requirements must be met throughout the production process.

König guarantees gentle dough handling and accurate weighing in all Rex machines. This guarantee is known at König as the Rex principle.

The technological leadership of König is not least due to the company's capacity to provide satisfactory solutions for problems that its customer encounter. Thanks to extensive research and development, we can offer you a technologically advanced patented pre-dividing system that strikes a balance between accuracy of weight and gentle processing and that is unrivalled at its level.

The equipment in the Rex series is also leading as regards low maintenance and cleaning costs:

- The panelling allows for easy access to all key components. All parts that are in direct contact with the dough are equipped with a wear-resistant non-stick coating or made in high-quality plastic.
- Rex units are nearly maintenance-free. All you need to do from time to time is lubricate the chains and check the oil level. The use of standardised industrial components ensures high availability.
- The "Futura" version of our Rex machines is equipped with two piston bars of different sizes, catering for large weight range.

THE REX PRINCIPLE TURNS YOUR DOUGH
INTO SOMETHING VERY PRECIOUS.



OUR SUCCESS KNOWS NO BOUNDARIES.

BAKERS ALL OVER THE WORLD TRUST THE REX FAMILY .

Sophisticated and reliable technology must be complemented with a clear focus on the needs of the target market. That is why König offers three basic machines that are available in various models catering for all requirements. Irrespective of the location, dough portion sizes and products – the Rex divider from König guarantees efficient processing of first-class products.

Bakers all over the world trust in us.



MINI REX AND MINI REX FUTURA.

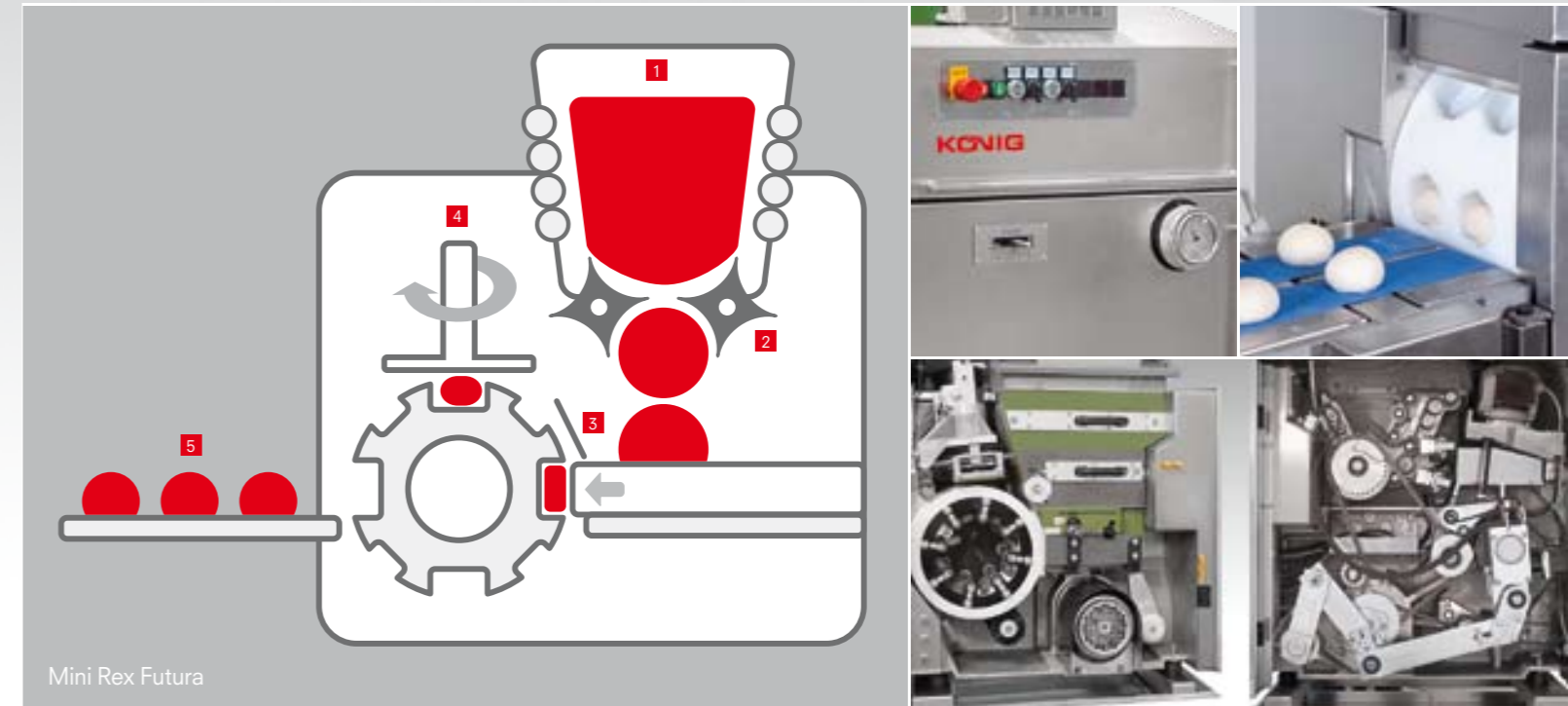
TWINS THAT ARE NOT QUITE IDENTICAL.

It is thanks to continued product development and improvement that König became the market leader for bakery equipment. One of the keys to its success was the launch of the compact **Mini Rex** system.

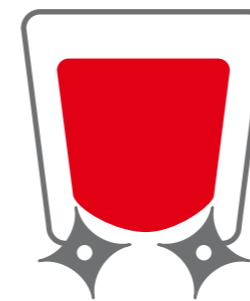
This two-row head machine range caters for automated dividing and rounding of wheat and mixed doughs with a rye content of maximum 40%. Throughput rates of 1,500 to 4,000 units per hour and the attractive price have made the Mini Rex the preferred solution for both in-store bakeries and industrial producers. The **Mini Rex** can be operated as a stand-alone unit as well as in combination with bread roll production plants such as the **Laurin**.



Mini Rex and Mini Rex Futura



Mini Rex Futura



Mini Rex:
Shaft hopper



Mini Rex Futura:
Hopper with infeed rollers

- 1 The dough is filled by hand into the hopper which has infeed rollers.
- 2 The rotating dough feeding stars cut the dough into suitable portions (determined by the selected dough piece weight), which are then transferred to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The excess dough is removed by the scraper bar and returned to the dividing area.
- 4 After the dough pieces have been turned in the dividing drum by 90° in an anticlockwise direction, they are rounded by means of an oscillating rounding plate. The rounding eccentric can be adjusted to suit the consistency and weight of the dough.
- 5 After another rotation of 90°, the dough pieces are transferred to the discharge belt.

MINI REX COMES IN MANY GUISES.

THE ECONOMIC HEAD MACHINE RANGE WITH COMPACT DESIGN.

For König, consistency is the guiding principle in all its developments. Our ongoing analysis of the market, the wishes of our customers as well as the innovative creativity of our engineers ensure that we are moving forward. The **Mini Rex** system, available in two basic models, is an example in case.

Mini Rex

- Fully automated dividing and rounding at optimal price-performance ratio.
- Easy one-man operation.
- Available with base frame on castors.
- All components easily accessible for fast and proper cleaning.
- Smallest head machine of the Rex family.
- Hourly output rate adjustable between 1,500 and 3,000 pieces.
- 10 kg shaft hopper capacity.
- Weight range: 13 to 160 g - depending on the machine model.
- Stainless steel design.
- Weight: approx. 310 kg (net); rated power supply: 0.7 kW.



Mini Rex Futura

- For round or rectangular products.
- Excellent rounding performance thanks to steplessly adjustable eccentric.
- Hourly output adjustable from 1,800 to 4,000 pieces.
- Switchable drum ledges in two sizes, catering for all weights between 13 and 140 g.
- Quality stainless steel design.
- PLC system with 50 storable processing programs.
- Enlarged roller feeding hopper for approx. 15 kg of dough protected by light beam safety system.
- Built according to the latest safety and hygiene standards.
- Stainless steel design.
- Weight: approx. 330 kg (net); rated power supply: 0.9 kW.



The Mini Rex Futura control system

PLC system with 12-line screen

- 50 permanently stored programs.
- Intuitive user interface.

Control panel with quick access keys for:

dough piece weight, piece list selection, strokes per cycle, rounding speed, rounding pressure, rounding eccentricity, distance between dough pieces on the discharge belt and duster.



THE CLASSIC REX.

THE INTELLIGENT MODULAR HEAD MACHINE.



A Flexible row selection

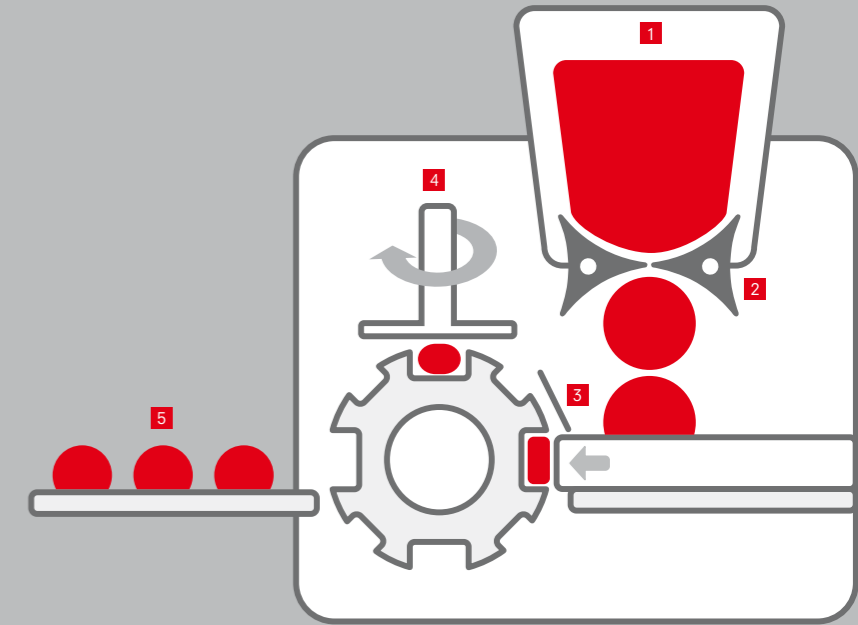
Changing the number of rows to be processed in the Rex could not be easier: simply adjust the guiding plates at the hopper outlet, so that only the amount of dough that can be processed in the dividing unit is fed into the machine, avoiding compression of excess material. Then replace the dividing slide and insert segments to cover the rows not to be used in the dividing drum.

The screen inserts for the dusters ensure that the empty rows are not dusted with flour.

B Bread face up or down

Always correctly placed on the spreading finger belt: If the dough pieces are to be transferred facing downwards, choose the hinged dough discharge roller.

If the dough pieces are to be transferred facing upwards, install the adjustable turning flap. For dough pieces facing upwards or downwards, the Rex must be equipped with both the turning flap and the discharge roller.



Classic Rex Futura

With the **Classic Rex**, König 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.

Classic Rex

Basic Rex, Classic Rex, Classic Rex Futura, Classic Rex Plus, Grande Rex and Grande Rex Futura



- 1 The dough is filled into the shaft hopper or hopper with infeed rollers (optional). This is done manually or by means of a preportioning hopper.
- 2 The rotating dough feeding stars cut the dough into suitable portions (determined by the selected dough piece weight), which are then transferred to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The excess dough is removed by the scraper bar and returned 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. The rounding plate must be chosen taking into consideration the dough consistency and weight.
- 5 After another rotation of 90°, the dough pieces are transferred to the spreading finger belt.

Capacity: max. 25 strokes/minute.

GREATER VERSATILITY FOR A BRIGHTER FUTURE.

THE CLASSIC REX BRINGS YOUR DOUGH INTO SHAPE.

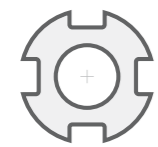
Based on the gentle dough processing technology of the **Classic Rex**, the **Classic Rex Futura** offers even more when it comes to versatility. For many of our customers, a wide range of bread products on the shelf means higher profits. We have therefore added the **Futura** to our Rex family, catering for a virtually unlimited range of bread products.

The most distinctive feature of the **Rex Futura** is its large dividing drum. Its increased circumference allows for the use of dividing pistons of various shapes and sizes in the chamber rows (patented system). On each machine, two different piston types can be specified. These are arranged in alternate rows round the dividing drum.

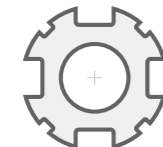
To switch between the piston types, simply press the respective button. There is no need to stop production.

The double piston technology offers a range of advantages:

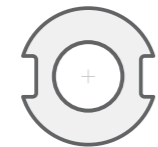
- Much greater dough weight range.
- Use of "Rustika" pistons for the production of rectangular country-style breads (optional).
- Use of special pistons, e.g. for the production of American-style cookies.



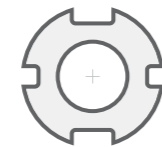
Classic Rex



Classic Rex Futura



Grande Rex



Grande Rex Futura

The dividing drum is supplied with the fixed pocket size and dividing piston, based on the order specifications. It thus caters for a defined range of weights, whereby the optimum weight normally corresponds to the most commonly produced bread.

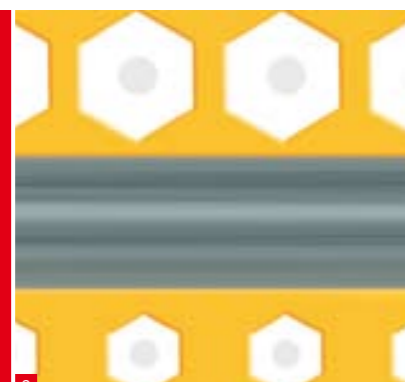
Futura: The dividing drum consists of two rows of pockets of different size, with two matching piston sizes. With this simple modification, it is possible to greatly extend the range of dough piece weights and shapes.

THE GRANDE REX – OUR LATEST ADDITION TO THE FAMILY.

Innovation is one of the key strengths of König. The **Grande Rex** was developed specifically to cater for extremely large weight ranges. With this new unit, you can now process dough pieces of up to 320 g in accordance with the Rex principle. This model opens up new possibilities for the production of pizzas, baguettes, braided bread, Strudel strands and many more bread products on multiple rows.



1 Hopper with infeed rollers.



2 The Classic Rex Futura can be equipped with two different piston rows for weights between 17 and 170 g.



3 Large doors in the panelling allow for easy access of all components for cleaning and maintenance.



Mini Rex

Mini Rex

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
13-35	2	3,000
17-45	2	3,000
22-60	2	3,000
25-70	2	3,000
28-85	2	3,000
40-110	2	3,000
52-130	2	3,000
55-160	2	3,000

Mini Rex Futura

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
13-35	2	4,000
16-40	2	4,000
22-65	2	4,000
25-75	2	4,000
35-85	2	4,000
40-105	2	4,000
65-130	2	4,000
70-140	2	4,000

2 weight ranges of the same colour can be combined.

Classic Rex

Basic Rex I

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
20-50	4/5/6	4,800/6,000/7,200
22-55	4/5/6	4,800/6,000/7,200
35-80	4/5/6	4,800/6,000/7,200
50-110	4/5/6	4,800/6,000/7,200
55-125	4/5	4,800/6,000
60-130	4/5	4,800/6,000

Basic Rex II

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
20-50	4/5/6	6,000/7,500/9,000
22-55	4/5/6	6,000/7,500/9,000
35-80	4/5/6	6,000/7,500/9,000
50-110	4/5/6	6,000/7,500/9,000
55-125	4/5	6,000/7,500
60-130	4/5	6,000/7,500

Classic Rex

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
13-18	6/8	9,000/12,000
18-30	6/8	9,000/12,000
20-50	4/5/6	6,000/7,500/9,000
22-55	4/5/6	6,000/7,500/9,000
35-80	4/5/6	6,000/7,500/9,000
50-110	4/5/6	6,000/7,500/9,000
55-125	4/5	6,000/7,500
60-135	4/5	6,000/7,500
65-160	4/5	6,000/7,500

Classic Rex Futura

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
17-45	4/5/6	6,000/7,500/9,000
20-50	4/5/6	6,000/7,500/9,000
22-55	4/5/6	6,000/7,500/9,000
35-85	4/5/6	6,000/7,500/9,000
50-110	4/5/6	6,000/7,500/9,000
55-115	4/5/6	6,000/7,500/9,000
55-125	4/5	6,000/7,500
60-135	4/5	6,000/7,500
65-160	4/5	6,000/7,500
70-170	4/5	6,000/7,500

All weight ranges can be combined with the same number of rows.

Classic Rex Plus

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
75-180	4	4,800
90-210	4	4,800
100-245	4	4,800
115-280	3	3,600
125-300	3	3,600
135-320	3	3,600

Grande Rex/Grande Rex Futura

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
75-180	4	2,800
90-210	4	2,800
100-245	4	2,800
115-280	3	2,160
125-300	3	2,160
135-320	3	2,160

Futura: 2 weight ranges can be combined in any chosen way.

All weights are in grams.

Rex data sheet

Industrie Rex

Industrie Rex I

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
20-40	4/5/6/7/8	12,000/15,000/18,000/21,000/24,000
22-60	6/7	18,000/21,000
22-72	4/5/6	12,000/15,000/18,000
33-95	4/5/6	12,000/15,000/18,000
30-100	4/5/6	12,000/15,000/18,000
45-135	4/5	12,000/15,000
30-130	4/5	12,000/15,000

Industrie Rex II

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
10-20	10	30,000
20-30	10	30,000
30-85	8	24,000
30-130	3/4/5/6	9,000/12,000/15,000/18,000
60-160	3/4/5/6	9,000/12,000/15,000/18,000

Industrie Rex III

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
10-20	12/14	36,000/42,000
20-30	12/14	36,000/42,000
35-95	8/9/10	24,000/27,000/30,000
30-130	8	24,000

Industrie Rex Futura

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
33-95	5	12,000
95-200	3	7,200
33-95	6	14,400
90-135	3	7,200

2 weight ranges of the same colour can be combined

Industrie Rex Plus

Weight range (depending on dough type)	No. of rows	Hourly output rate (pieces/h)
85-180	4	8,400
100-210	4	8,400
150-330	4	8,400
180-350	3	6,300
450-620	2	4,200

T-Rex

On request, the models Industrie Rex I, II and III are also available with stroke rate 75, depending on the other machine specifications. This means that the output rate can be increased by 50%.



INDUSTRIE REX – THE REX MODEL FOR HIGH OUTPUT RATES.

NEVER HAS SEPARATING BEEN SO USEFUL.

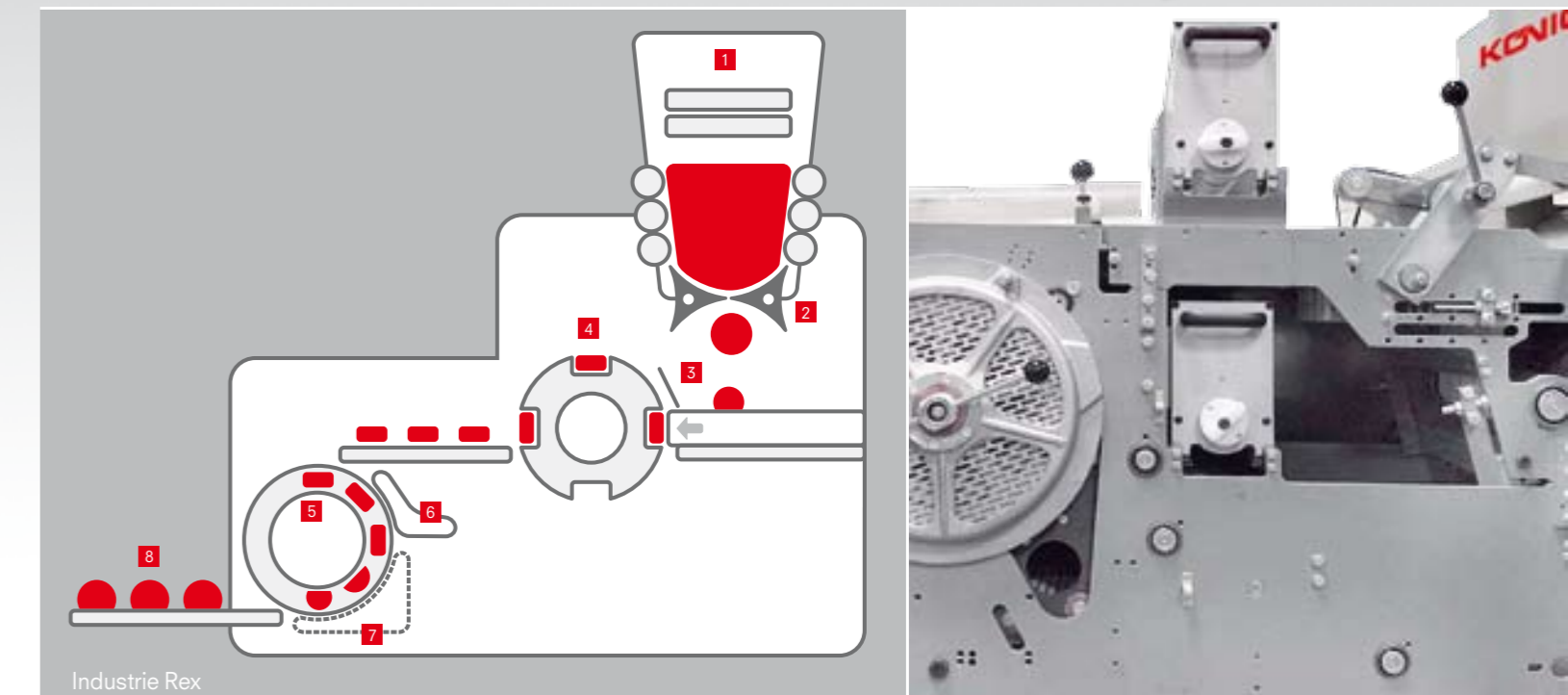
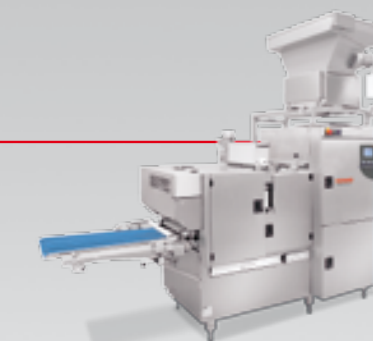


The largest and most powerful member of the Rex family is a most impressive example of the technological leadership of König.

By combining harmonised design, gentle dough handling and accurate weighing, König has again managed to find the optimum balance between the contradicting requirements of high product quality and fast production. In the case of the **Industrie Rex**, this means gentle dough handling at an hourly output rate of 36,000 pieces and more.

Industrie Rex

Industrie Rex I, II and III, Industrie Rex Futura and Industrie Rex Plus



- 1 The dough is filled through a preportioning hopper into the hopper with infeed rollers.
- 2 The rotating dough feeding stars cut the dough into suitable portions (determined by the selected dough piece weight), which are then transferred to the dividing area.
- 3 The horizontal slider pushes the dough into the recesses of the rotating dividing drum. The excess dough is removed by the scraper bar and returned to the dividing area.
- 4 The pieces are then turned in the dividing drum by 180° in anticlockwise direction and transferred to an intermediate belt. – This step is particularly important for high processing rates as it allows the dough to rest between division and rounding.
- 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.
- 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 throughput rates (up to 42,000 pieces per hour) without stressing the dough. The above division and rounding mechanism 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.

ONE PRINCIPLE OF OPERATION FOR MULTIPLE MODELS.

THE INDUSTRIE REX IS ADAPTABLE TO SUIT YOUR NEEDS.

Our product range consists of three basic machine types. In addition, we offer you customised models that are tailor-made to suit your specific needs.



The secret behind the outstanding processing rate of the **Industrie Rex** is the separation of the processing steps of division and rounding. Firstly, the dough is divided according to the Rex principle into pieces of a defined weight. Secondly, the dough pieces are rounded to their preset final shape.

Division and rounding are thus physically separated, which allows for processing with up to 50 strokes per minute. As there is a short resting phase between the two stations, the dough is less stressed, and higher dough yields can be achieved.

And there are other advantages:

The Industrie Rex is available with three different processing widths (models I, II and III). It can thus simultaneously process up to 14 rows of rolls, depending on the weight requirements. By disabling some of the rows, the production rate can be adjusted to suit the downstream units.

You will be delighted with a machine that allows you to process extra-soft doughs up to TA 170 (70% water : flour weight) at an unrivalled processing rate without compromising the quality of your products. The Industrie Rex caters for traditional bread roll recipes, doughnuts, pizza, brioche and wholemeal doughs as well as for short pastry and fruit cake mixtures.

A GOOD START FOR EXCELLENT RESULTS.

KÖNIG ROLL PLANTS.

Irrespective of the machine combination you choose, all König units have one thing in common: unrivalled economy. This applies to both our compact and versatile multi-function plants as well as our industrial high-performance single or multi-function production lines. Value for money is a key factor in any decision on an investment. König therefore offers standard units as well as tailor-made solutions catering for special requirements.

The examples shown here thus demonstrate not only the versatility and flexibility of König equipment, but also the excellent technology behind our roll plants.

Small, smart and efficient

The **Laurin** from König introduces a completely new plant concept. It focuses on user-friendly operation, high output rate, compact design and attractive price-performance ratio while catering for as many different products as possible.



Double chamber capacity for optimum performance

The **Eco Twin** has been designed as a plant for standard requirements. Its modular design caters for formed rolls as well as sandwich breads.



WE CAN DO MORE FOR YOU.

STRESS-FREE PROCESSING.

While we will always follow the Rex principle, we are aware that the needs of our customers are varied and changing. More and more clients ask us for plants that can be used to produce both rectangular and round breads. In response to this demand, we have developed a range of stress-free plants. These fully automated units consist of a number of technically advanced sub-units and produce continuous dough ribbons, which are then separated with exchangeable blade rollers into preset numbers of rows and subsequently cut to size with a guillotine. The dough pieces are then rounded in the adjacent rounding station consisting of a cup rounding unit imitating the manual rounding movement of the baker's hands, or of a drum rounder as found in the **Industrie Rex**.

These units thus cater for both rectangular and round products. With suitable equipment, they can also be used to produce baguettes. As the dough is processed in a ribbon rather than pressed into shape with a piston, the dough structure is different, which of course affects the consistency of the end product. This method of production also allows for the addition of large starter dough portions, extremely long dough resting times and high dough yields.



Artisan SFI



Artisan SFR



Herkules

EQUIPMENT TO COMPLEMENT YOUR REX.

DOUGH HOPPER, BOWL HOIST AND SCRAPING DEVICE.

For best results, your processes must be reproducible and completed under controlled conditions. Apart from selected raw materials and tried and tested recipes, this requires that all processing steps are adjusted to each other. For this purpose, König offers you specially developed machines and accessories.

Best results – from the very beginning

In addition to **kneaders and ovens**, we offer **proportioning hoppers and bowl hoists** with and without scraping device. The dough hopper, which has become part of the standard equipment in larger units, ensures that the dough is fed to the **Rex** in portions that can be easily processed. It comes with an anti-stick coating and an oiler, which is program-controlled and applies a thin film of oil on the hopper walls the moment dough is filled into the hopper, and makes efficient processing so much easier: The dough is added in batches from the bowl hoist into the hopper, from where it is fed in suitable portions to the **Rex**. This ensures that the **Rex** is never overfilled or underfilled. The preportioning of the dough also prevents unnecessary compression of the dough in the head machine.

Work with the strength of a Greek god

The bowl hoist brings the kneader bowl to the required filling height so that the dough can be filled into the preportioning hopper. All bowl hoists are equipped with the required safety devices. For sticky doughs (mixed and kernel doughs, Danish pastry dough, etc.) we recommend using a bowl hoist equipped with a scraper device, which scrapes out all dough residue from the bowl during the tilting and turning movement.



TRY US BEFORE YOU TRUST US .

TEST OUR MACHINES AT OUR TEST AND DEMONSTRATION CENTRE!

Any investment that you make today will improve your opportunities for success in the future. Profitability can however 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 make the wrong choice:
thoroughly test the König machines at our Test and Demonstration Centre.

Visit our centres 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 will 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.

TEST BEFORE YOU BUY.

Test our equipment before you decide on your investment. Use your own ingredients and run our machines under realistic conditions at our Test and Demonstration Centre. Contact us today for an appointment.

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SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs and is then run in with dough. Most of our technicians are trained bakers. They assemble the machines 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:
 For machines and units: +43 664.505 69 01
 Ovens: +43 664.505 69 02



Don't rely on what we tell you. See for yourself by visiting the König Test and Demonstration Centre.