

## MINI REX FUTURA

The compact dough dividing and rounding machine with higher hourly capacity



### MAIN FEATURES

At Koenig, development starts long before the construction of a machine. Observation, market analysis, consideration of customer demands and the innovative power of our engineers formed the basis of this programme.

In the **Futura** version, the Mini Rex has two different stamp ledges of different size, i.e. an enormous weight range can be covered with one machine.

#### Performance features:

- capacity of up to 4000 pieces/hour, set at 33 strokes/min.
- extended weight range through the combination of 2 dividing stamp sizes
- optimum rounding results via continually adjustable rounding eccentric
- roller hopper with approx. 15 kg dough capacity
- 2-row operation
- industrial PLC control with quick access keys
- plastic drum for easy cleaning
- also available with special stamps
- stainless steel cladding, executed in accordance with state-of-the-art safety and hygiene standards
- quick access keys
- machine weight approx.: 350 kg
- power supply: 0.75 kW

### WEIGHT RANGES

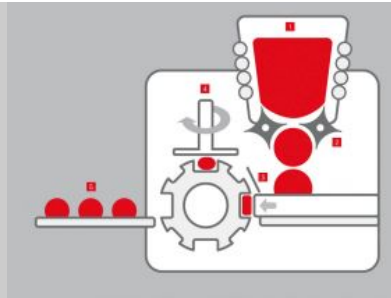
Weight range	Number of rows	Piston size	Max. hourly capacity	
13-35G	2	SKG 40	4000	all weight ranges combinable
16-40G	2	SKG 45	4000	
20-65G	2	SKG 51	4000	
25-75G	2	SKG 54	4000	
35-85G	2	SKG 58	4000	
40-105G	2	SKG 63	4000	
65-130G	2	AKG 67	4000	
70-140G	2	AKG 70	4000	
85-160G	2	AKG 75	4000	

### WORKING PRINCIPLE

The dough is filled manually into the roller hopper.

Optimised dough portions (depending on the single weight of the dough pieces) are conveyed into the dividing area by means of rotating star rollers (dough feeding stars).

The horizontally moving slider presses the dough into the opening of the rotating dividing drum. The excess quantity of dough is conveyed back to the

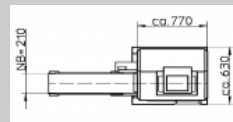
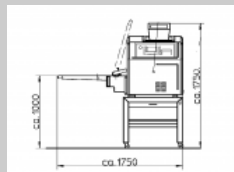


dividing area by a scraper ledge.

After an anti-clockwise rotation by 90°, the rounding of the dough pieces is performed by an oscillating rounding plate. The rounding eccentric can be set depending on the dough consistence and dough weight.

After another 90° rotation, the dough pieces are transferred to the discharge belt

## DIMENSIONS



## DETAILED PHOTOS



## VIDEO

### TRY US AT THE CUSTOMER TECHNOLOGY CENTRE!

#### Trust evolves from good experience and reliability

So you won't buy a pig in a poke: You can put Koenig machines through the acid test at our Customer Technology Centre.

Visit us at our Customer Technology Centre in Graz or Dinkelsbühl. Together with you, we will reach optimal results with your recipes and raw materials. We won't stop until you are satisfied.

### SERVICE AND SPARE PARTS FROM THE MANUFACTURER!

#### Only fast help is real help.

This sentence gets to the heart of the matter. That's why you can expect service from Koenig without any time restrictions.

The service hotline of Koenig:

+43 316.6901.739