



Rex Automat

Continuously working dough dividing and rounding machine

Weight range: 25—220 g

The heart of your bakery



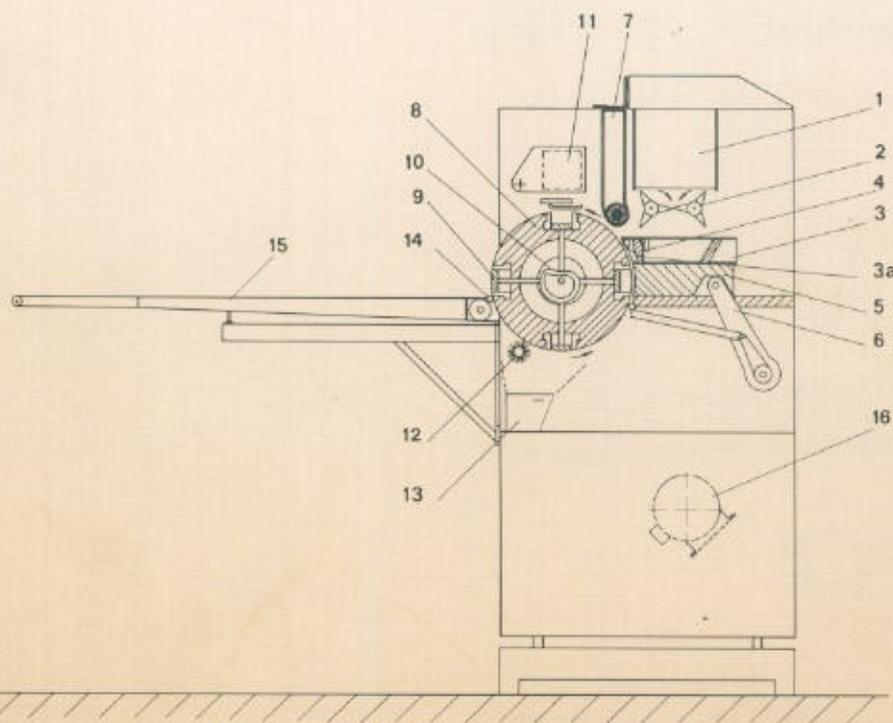
Quality that stands



könig
MASCHINEN



Rex Automat - the concept of continuously working dough dividing and rounding machines



- 1 Hopper
Capacity 20 l
- 2 Dough feeding stars
- 3 Dividing hopper
- 3a Portioning unit
- 4 Dough level sensor
- 5 Dough pusher
- 6 Lever arm — spring protected
- 7 Duster
- 8 Dividing drum
- 9 Piston
- 10 Cam plate
- 11 Rounding plate
- 12 Cleaning brush
- 13 Collecting tray (for dough residues)
- 14 Scraper shaft
- 15 Spreading finger belts
- 16 Drive Rex Automat



**Rex Automat -
the best for all bakers**

Rex Automat — dividing and rounding
for gentle handling of dough



Rex Automat for tight soft and for well proofed doughs

The principle:

The principle of the Rex Automat, a continuously working dough dividing and rounding machine, is similar to that of a plate rounder. Continuously means: dividing — rounding — dough discharge is effected step-by-step at the same time.

Hopper:

Feeding of dough into the hopper without preforming, pre-portioning by means of patented dough feeding system consisting of hopper, dough feeding stars, dough level sensor and duster.

Dough divider:

Dividing according to the Rex-High-Soft-(HS)-System. Portioning by synchronized movement of the spring suspended dividing slide and the cam controlled dividing pistons in the drum. Portioning of dough at the portioning unit during drum rotation. Excess dough in the dividing hopper is moving upwards during the forward movement of the dough pusher.

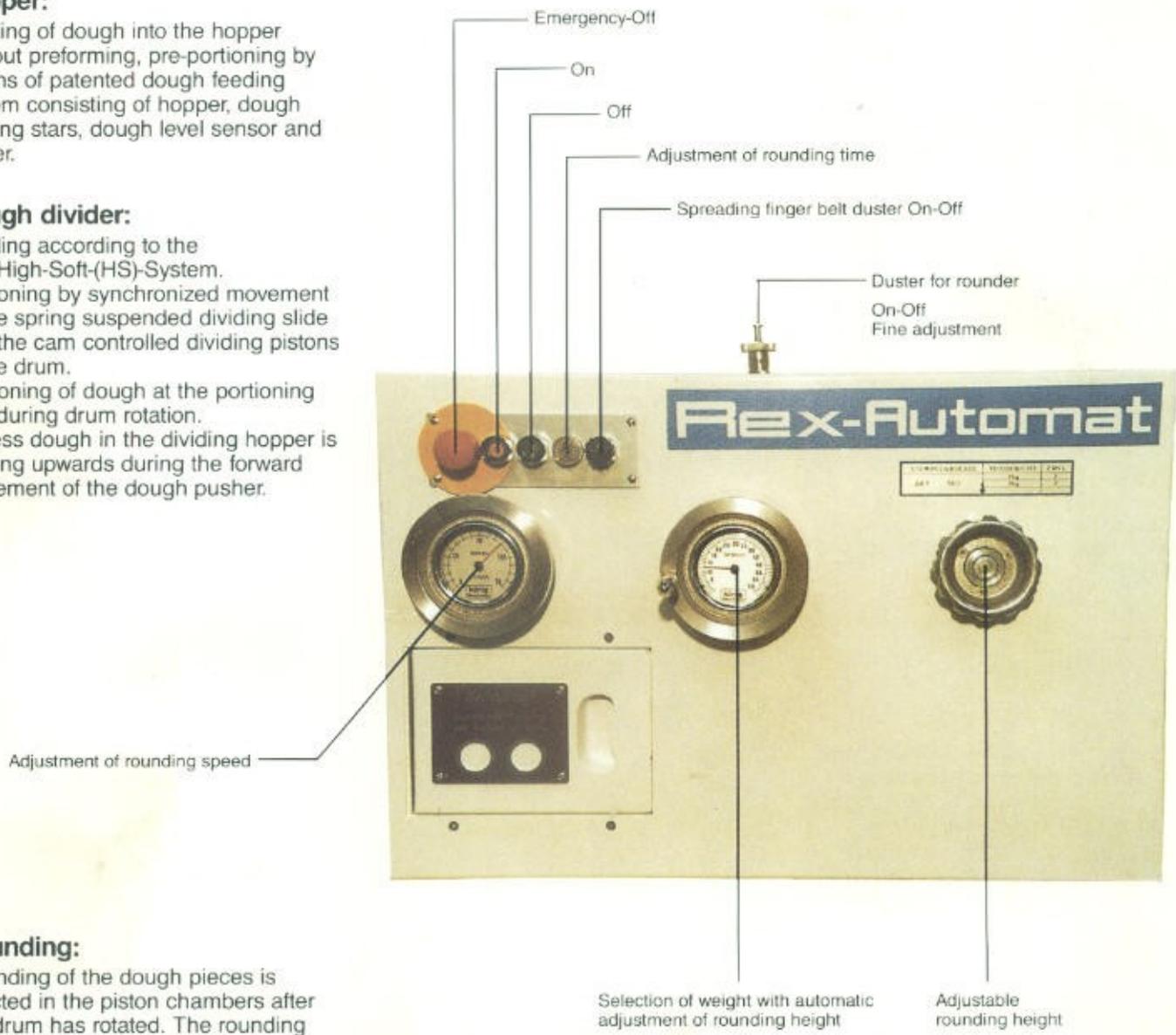
Rounding height:

During the rounding process the rounding height is automatically adjusted. Selection of a new dough weight results automatically a new adjustment of rounding height. Additionally a fine adjustment of the rounding height is possible to adapt to different consistencies of dough (only required for very different weights and dough consistencies).

After rounding the dough pieces are discharged at the discharge position.

The special dividing and rounding and gentle handling of dough provide a good quality of final product.

Possibility to work also with very soft doughs (i.e. dough for rolls, for Berliner, fruity doughs, Grahamdough, short pastry, rye doughs — 40 percentage of rye possible).



Adjustment of rounding speed

Selection of weight with automatic adjustment of rounding height

Adjustable rounding height

Rounding:

Rounding of the dough pieces is effected in the piston chambers after the drum has rotated. The rounding plate is similar to that of a plate rounder.

In detail: operating elements



könig
MASCHINEN



Maintenance and cleaning

Maintenance:

The Rex Automat is to a large extent free of maintenance. The maintenance is limited to lubrication of the chains each half year, to greasing of 2 lubricating nipples each month and to check the oil level.



Cleaning:

The use of flour for dusting makes it possible to keep the machine perfectly clean with only 10 minutes cleaning time daily.

On lifting up the dough hopper all parts in the dividing area are accessible for cleaning. All parts touching the dough such as hopper, dough feeding stars, dividing slide and dividing pistons are either teflonized or out of high-quality, abrasion resisting synthetic material. The cam control slides in the dividing drum are sealed in an oil bath; intermediate space between dividing pistons and inner side of drum must be cleaned with a brush every day.

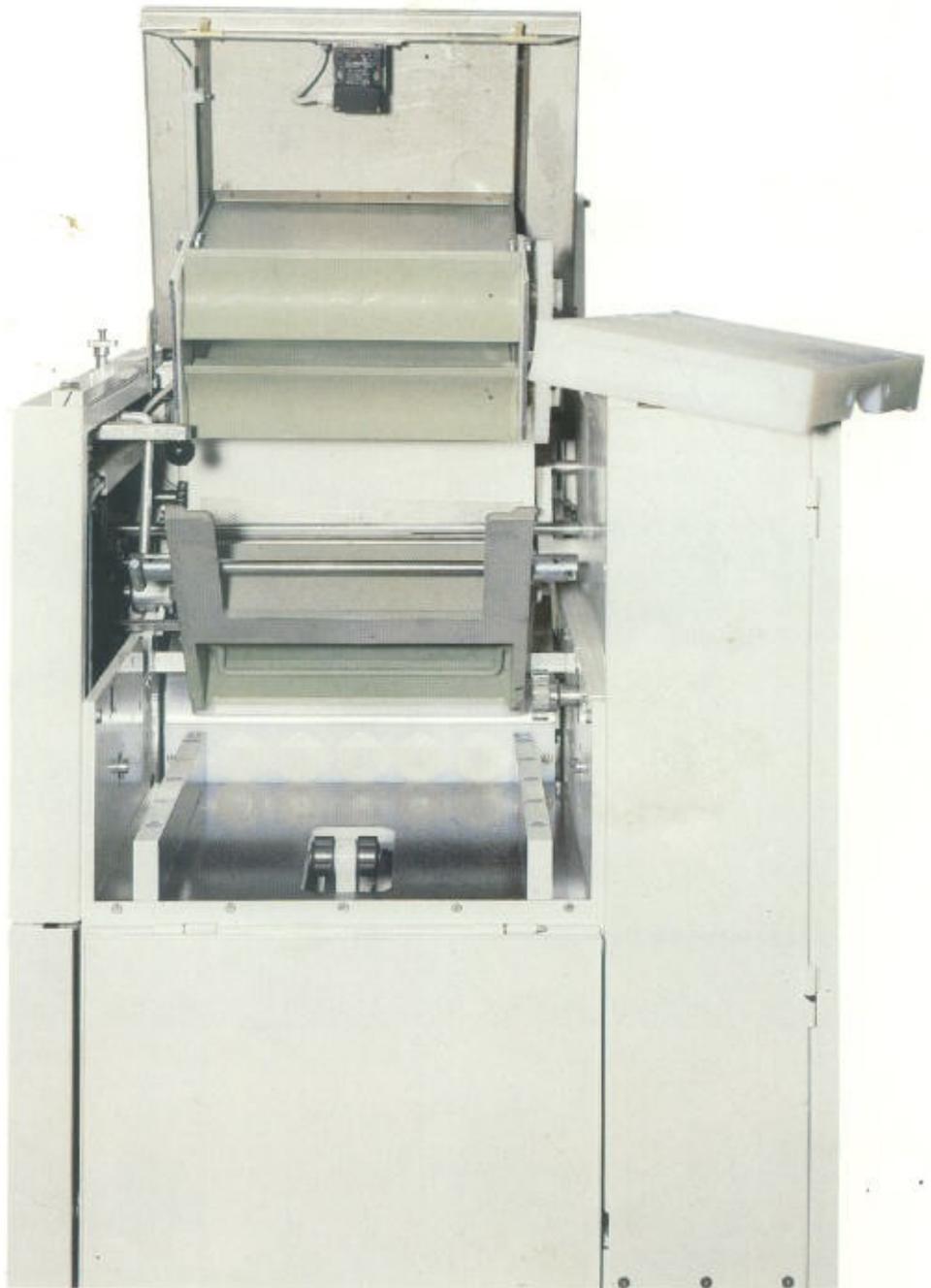
Rex Automat: strong, durable

A special example!

One of the first Rex Automats delivered to England has been used since 1977 daily in three working shifts (20 hours a day) and produces an hourly capacity of 9000 pieces (daily production 180.000 pieces).

As an example of trouble free operation, only the exchange of the aluminium plates had been necessary; otherwise this Rex Automat had been running without any essential repair.

Rex Automat: minimum of cleaning requirements





Special equipment:



Rex Automat 5-pocket, with dough hopper TRM 160 and spreading finger belt duster.

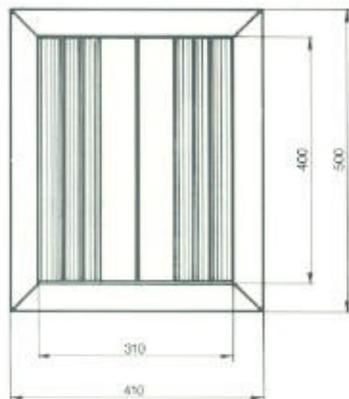
1) Dough hopper TRM 160:
Dough hopper with a capacity of 160 l.
Flour duster in the dough feeding area.
Input of the full capacity of the
kneading bowl into the lifting and tilting
device.

2) Disconnectable rounding:
For the production of certain kinds of
bread, which are only divided and not
rounded (i.e. rye buns).



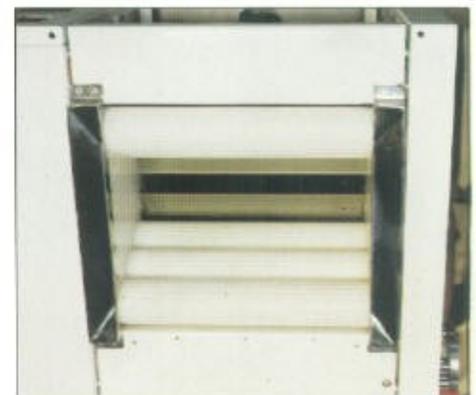
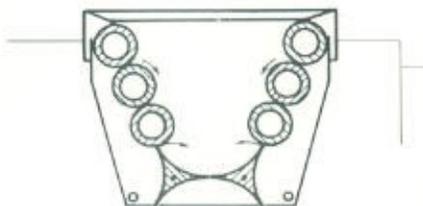
Rex Automat with fitted oiling unit.

3) Oiling unit for special rolls:
For the production of dough pieces,
which are finally oiled.



Hopper with dough feeding rollers
Preportioning of dough in a gentle
manner

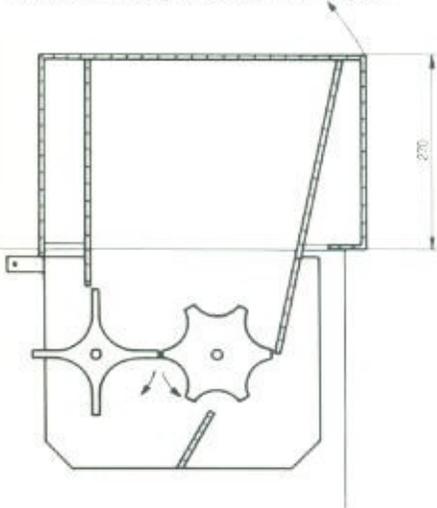
4) Enlarged dough hopper (hopper with
dough feeding rollers or dough hopper
TR 30/50)



View into the hopper with dough
feeding rollers; is fitted when dough
hopper and a large dough hopper TRM
160 are supplied.



Enlarged dough hopper TR 30/50



Capacity: 50 l (6-pocket execution of Rex Automat). Installation of a large dough hopper TRM 160 requires additionally mounting of a hopper with infeed rollers or a hopper TR 30/50.



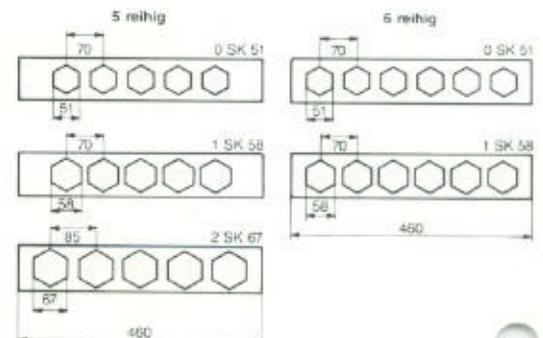
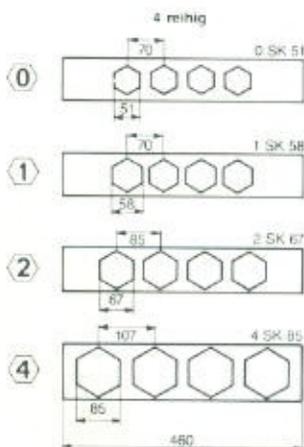
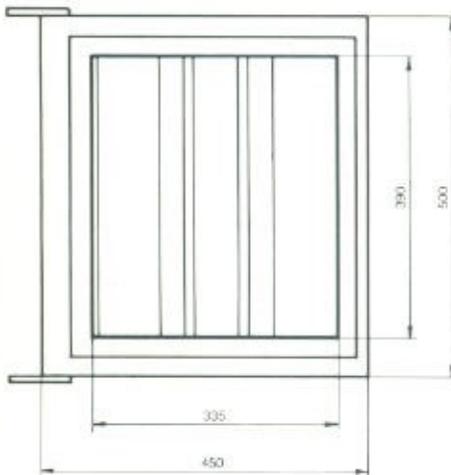
Weight ranges of Rex Automat

weight range size	4-pocket gr	5-pocket gr	6-pocket gr
0	25— 55	25— 55	25—55
1	35— 85	35— 85	35—85
2	60—125	60—125	
4	100—220		
Capacity pieces per hour	6000	7500	9000

Capacity pieces per hour

Special weight range on request.

Table values depend on quality and preparation of dough and therefore they could differ slightly.

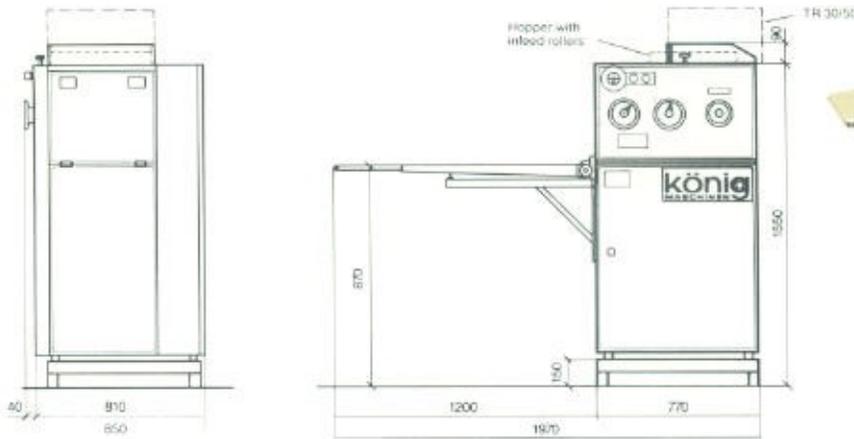


Possibility to deliver Rex Automats with row reduction.

To adapt the Rex Automats to different conditions, special executions are available.



Use of a Rex Automat like a plate rounder with discharge belt



Measures Rex Automat

Construction:

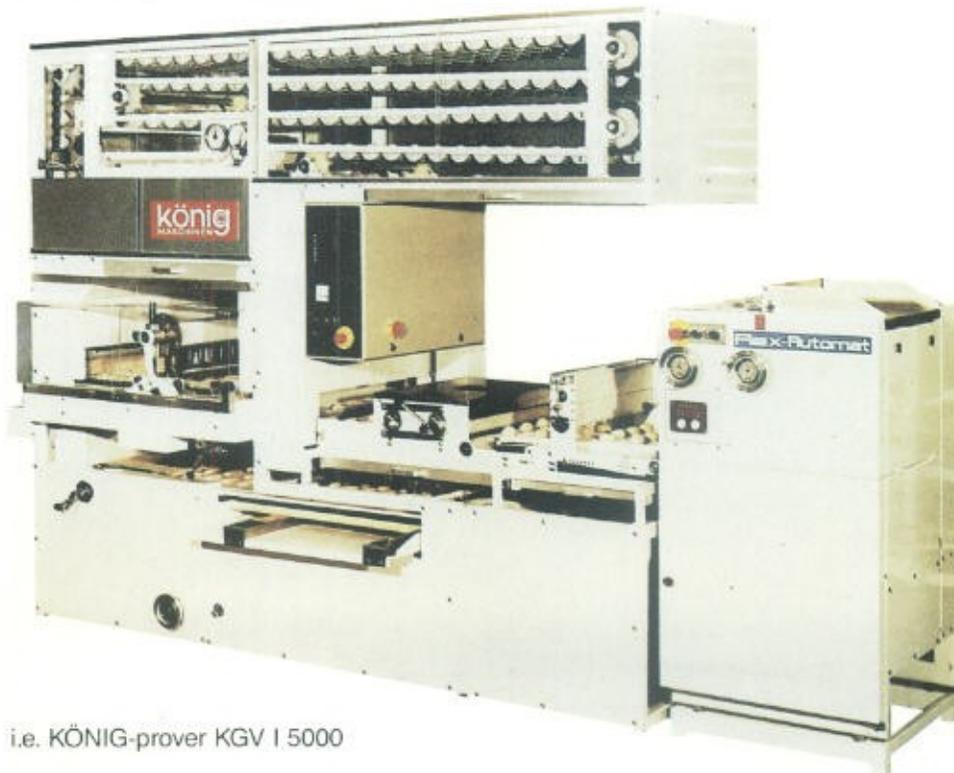
Whole construction out of steel.
 The parts touching the dough are
 teflonized, out of stainless steel or out
 of abrasion resistant synthetic material
 or out of non corrosive cast aluminium.

Driving capacity: 1,25 KW
 Rounding motor: 0,37 KW
 Weight of Rex Automat with discharge
 belt: appr. 700 kg net

Capacity of each head machine
 continuously adjustable.



Rex Automat as head machine for the prover:



i.e. KÖNIG-prover KGV I 5000

Rex Automat can be connected to
 provers not produced by KÖNIG.
 The necessary synchronization is
 installed.



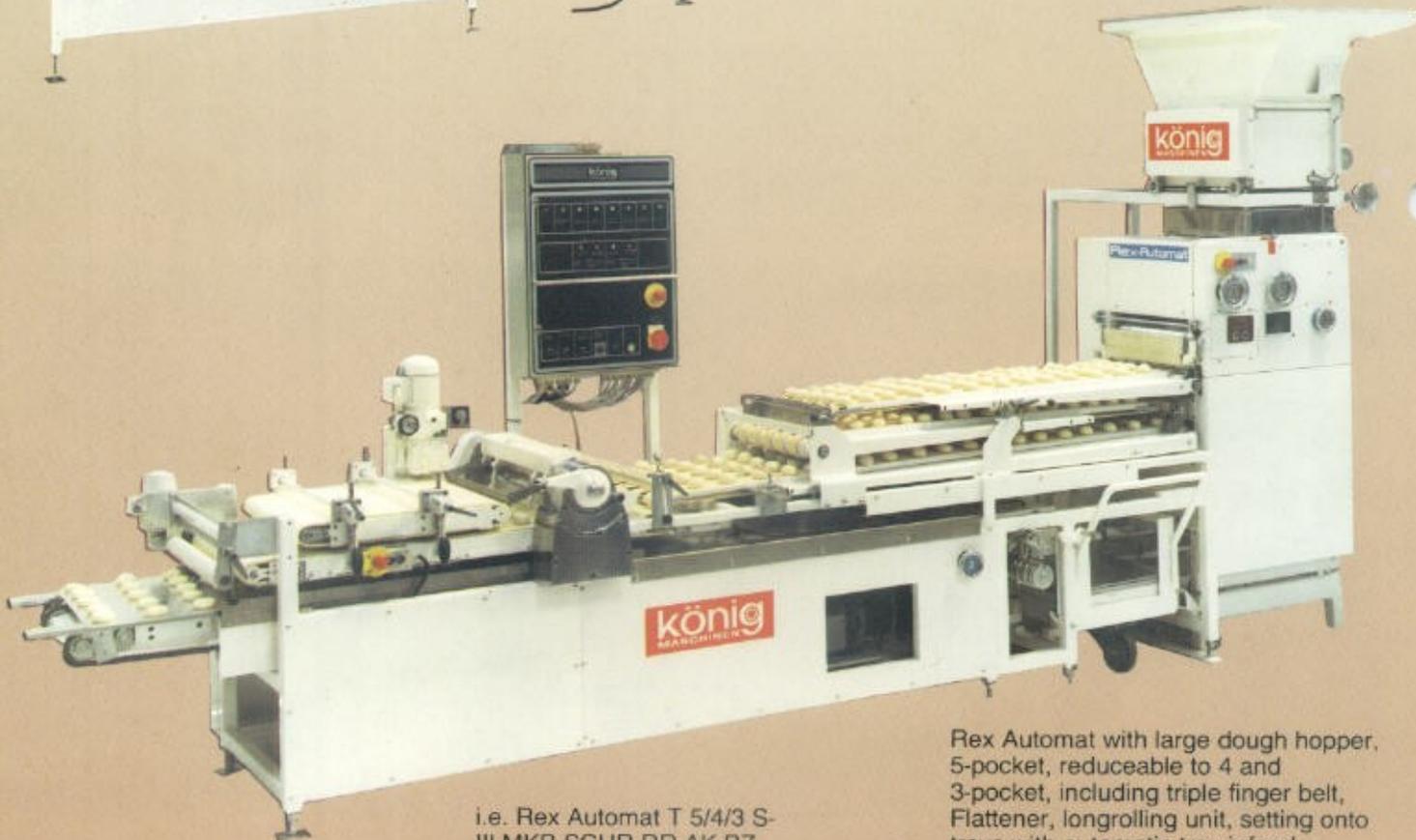
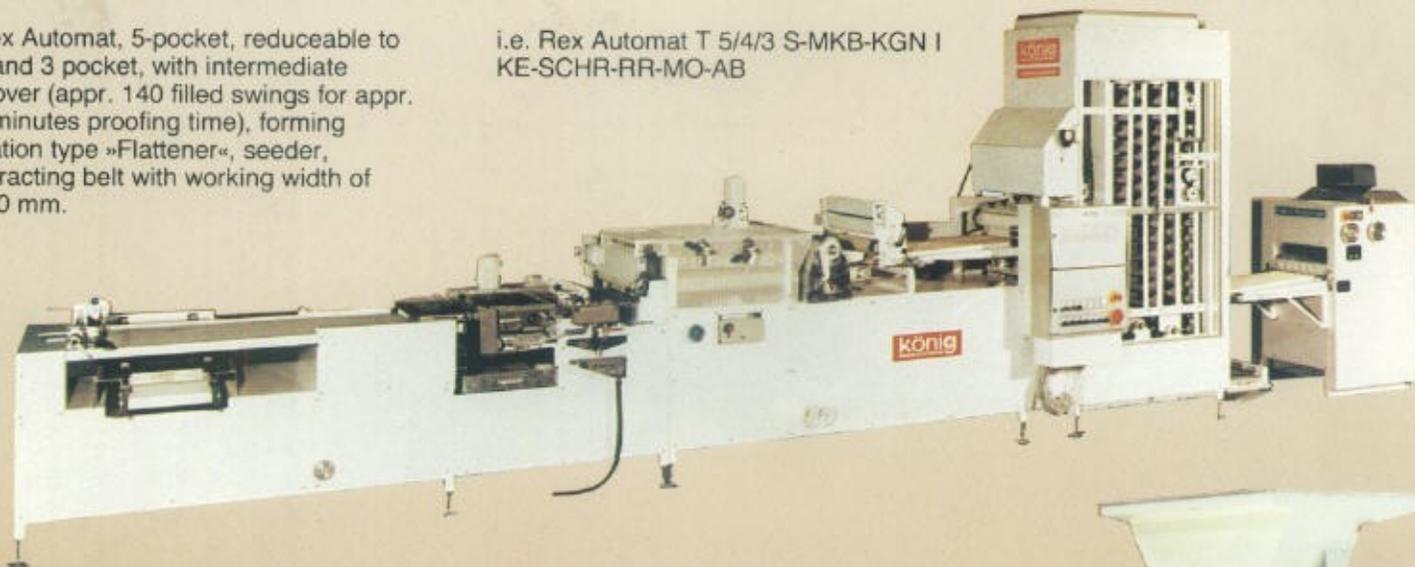
könig
MASCHINEN



Rex Automat as head machine for many variations of machine

Rex Automat, 5-pocket, reduceable to 4 and 3 pocket, with intermediate prover (appr. 140 filled swings for appr. 6 minutes proofing time), forming station type »Flattener«, seeder, retracting belt with working width of 560 mm.

i.e. Rex Automat T 5/4/3 S-MKB-KGN I
KE-SCHR-RR-MO-AB



i.e. Rex Automat T 5/4/3 S-III-MKB-SCHR-RR-AK-BZ.

Rex Automat with large dough hopper, 5-pocket, reduceable to 4 and 3-pocket, including triple finger belt, Flattener, longrolling unit, setting onto trays with automatic tray infeed.

König Maschinen Gesellschaft m.b.H.
A-8045 Graz-Andritz, Austria, Statteggerstraße 80, Telefon: 03 16 / 69 01-0, Fax: 69 01-115
Werk Backöfen: A-8051 Graz, Wiener Straße 186

könig
MASCHINEN

Austria-Export-Prospekt