

KONIG

THE BAKER'S
CROWN

MINI REX MULTI

THE COMPACT DOUGH DIVIDING
AND ROUNDING MACHINE WITH
HIGH WEIGHT RANGES FROM
8 TO 330G

EXPANDABLE WITH FORMING STATION
FOR HIGHER PRODUCT VARIETY



DIVIDING & ROUNDING



MAIN FEATURES

- Weight range from 8 to 330g (rounded up to 140g)
- hourly capacity in 1-, 2-, 3- or 4-row operation: 1,200, 2,400, 3,600 resp. 4,800 pieces
- head machine for fully automated dividing and rounding of wheat doughs and mixed doughs with maximum 40% rye
- easily changeable drum ledges for different weight ranges and number of rows
- user-friendly panel with self-explanatory pictograms
- roller feeding hopper for approx. 15kg dough
- power supply: 0.75kW
- machine weight approx. 300kg
- easy start-up and operation
- number of rows and weight ranges quickly changeable
- stainless steel design

SIMPLE CONTROL SYSTEM WITH MICRO CONTROLLER AND TOUCH PANEL

- all mechanical settings can be stored in the program
- additional defined parameters adjustable with UP/DOWN buttons

- bar display for value range limit
- direct access to the settings

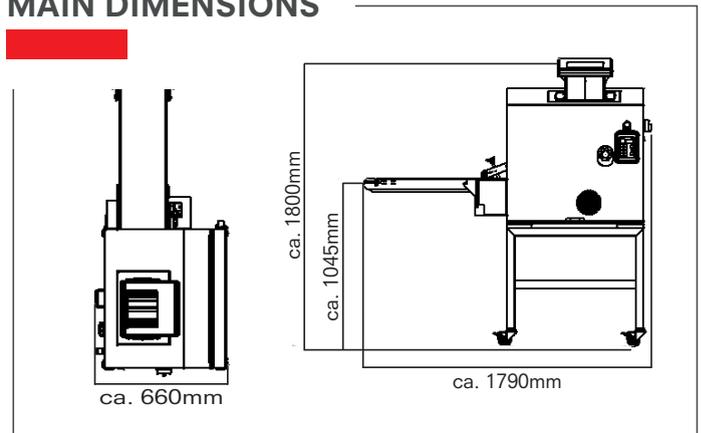
TOUCH PANEL

- robust industrial design with LED display
- well readable, 3-figure digital display

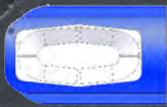
MICROCONTROLLER

- storage of all settings and easy software update with slot for SD memory card

MAIN DIMENSIONS



EXCHANGEABLE MODULES



1-ROW OPERATION - capacity 1,200 pieces/hour
weight ranges from 100g to 330g
dividing only, no rounding



2-ROW OPERATION - capacity 2,400 pieces/hour
weight ranges from 30g to 100g
dividing only, no rounding



2-ROW OPERATION - capacity 2,400 pieces/hour
weight ranges from 23g to 140g
rounded products



3-ROW OPERATION - capacity 3,600 pieces/hour
weight ranges from 12g to 30g
rounded products

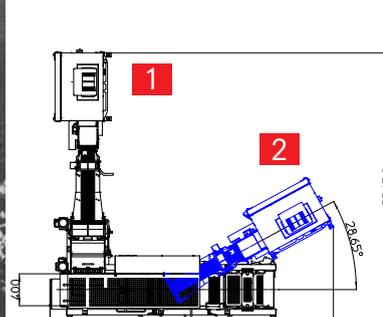


4-ROW OPERATION - capacity 4,800 pieces/hour
weight ranges from 8g to 12g
rounded products

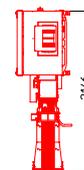
FOR HIGHER PRODUCT VARIETY: KOENIG FORMING STATION

PERFORMANCE FEATURES

- 1-, 2-, 3- or 4-row operation with exchangeable drum ledges
- ideal for shop bakeries and small commercial operations
- teflon-coated collecting tray for manual product removal
- excellent user comfort
- compact design
- easy and fast cleaning due the use of plug elements
- stainless steel design
- Possibility for additional product variety expansion with Koenig modules, such as convoluting unit, seeding unit



Mini Rex Multi with forming station
DR-RR 400-M



Several positions possible – without additional tools:

Pos. 1: Production of Teleras & Houskies

Pos. 2: Production of Hot Dog, Hamburger, Tin bread, Bolillos, etc.

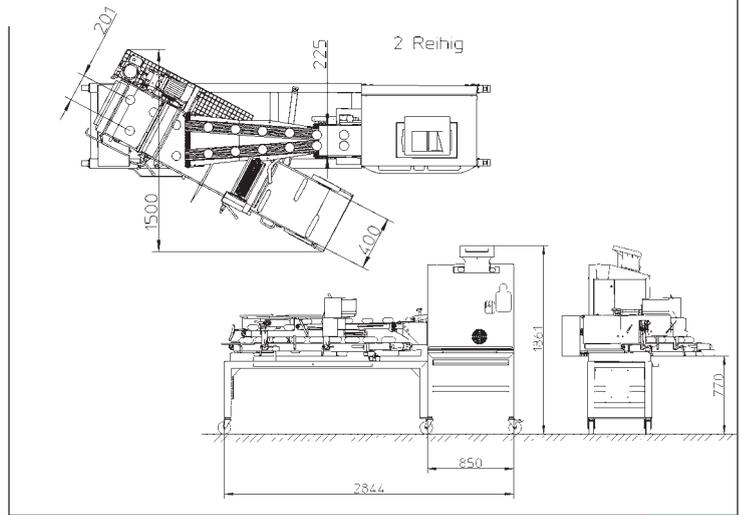
Pos 3: Mini Rex Multi as stand-alone machine for the production of rounded or only divided dough pieces, dependent of the chosen stamping tool



MINI REX MULTI WITH FORMING STATION DR-RR 400

- Product variety: produces excellent round, long rolled, rolled and folded as well as flat products
- adjustable calibrating head, folding net belts, swivelling lower and upper belt for improved ergonomics with the functions: transferring, longitudinal rolling and pressing

FORMING STATION DR-RR 400



MINI REX MULTI WITH FORMING STATION DR-RR 400-M – PARTICULARLY FOR TELERAS & HOUSKIES

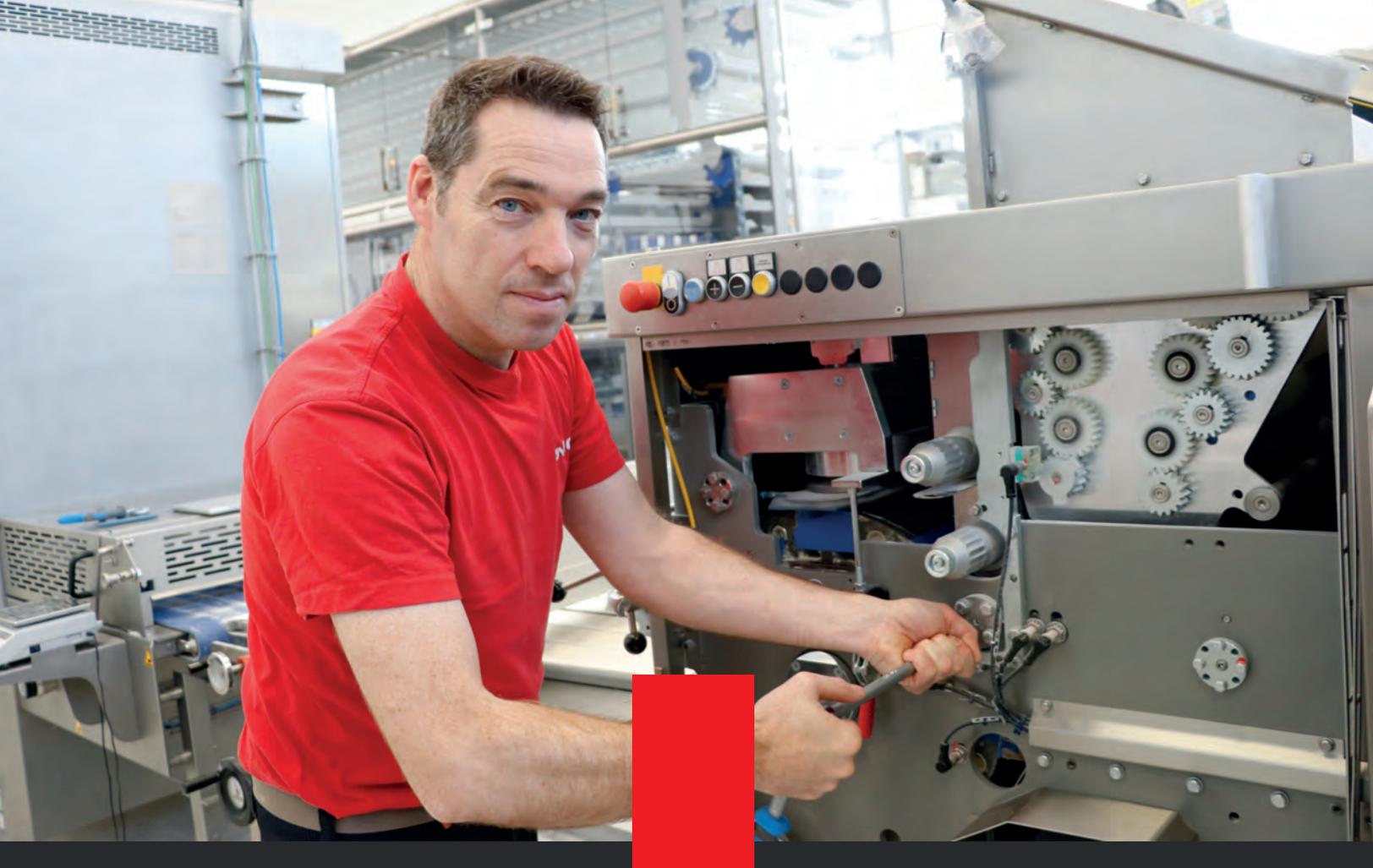
- additional product variety with a module for the production of Teleras (flattened, grooved) and Houskies (plaited shape): For the characteristically oval shape, the forming station is positioned at right angles to the Mini Rex Multi. The dough pieces are pre-longrolled with pressure boards and formed to Teleras or Houskies with a special module.
- the entire unit is height-adjustable for ergonomic operation



WEIGHT RANGES

Interchangeable drum bar | Microcontroller controlled

weight ranges (depending on dough)	number of rows	capacity pieces/hour	combination	rounded / not rounded	Strokes / minute
8-12g	4	4800			20
12-20g	3	3600			20
15-30g	3	3600			20
23-60g	2	2400			20
25-68g	2	2400			20
30-80g	2	2400	all weight ranges can be combined via interchangeable drum bars	rounded	20
40-95g	2	2400			20
55-108g	2	2400			20
75-120g	2	2400			20
85-140g	2	2400			20
90-150g	2	2400			20
100-250g	1	1200			20
190-330g	1	1200		not rounded	20



SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and system is tested with dough and run in before it leaves Koenig's premises. Our technicians have profound education and years of experience in bakery technology. They assemble the equipment at Koenig and then commission it at your site. And should a problem ever arise, our spare parts and service department is at your disposal. Day and night. Worldwide.



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+43 316 6901 739 2 (electrical)



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QR code for more information about
the Mini Rex Multi