



THE BAKER'S  
CROWN



## **REX FUTURA MULTI**

THE DOUGH DIVIDING AND ROUNDING MACHINE  
WITH EXTENDED WEIGHT RANGE

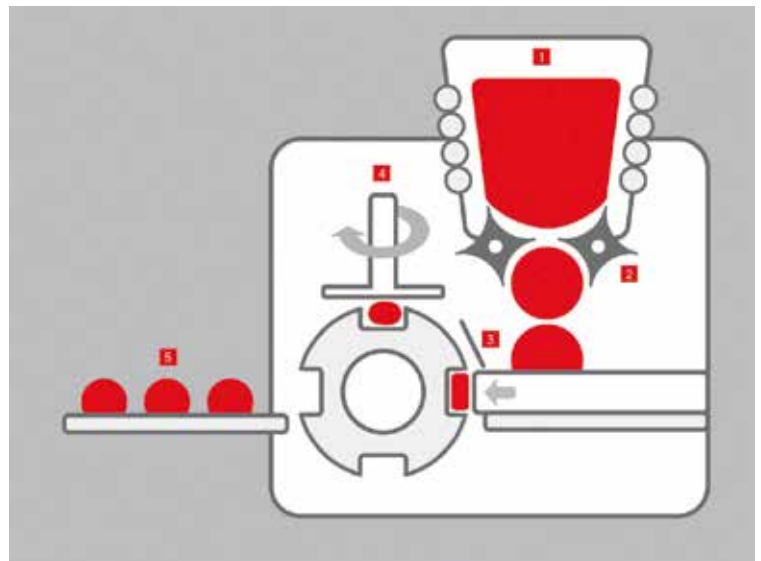
# MAIN FEATURES

Based on the gentle dough processing technology of the system „Rex“ we set another milestone with the new Rex Futura Multi by extending the weight range from 17 to 230g for rounded products and up to 600g for only divided products. The established principle of Mini Rex Multi's easily changeable drum ledges was applied to this new machine.

- weight range of 17 to 245g (up to 600g for only divided products) adjustable with touch panel
- hourly output rate of up to 9,000 pieces at 6-row operation (25 strokes/min)
- simple change of the dividing drum ledges for different weight ranges or to change the number of rows
- optimal rounding results due to exchangeable rounding plates and electrically adjustable rounding eccentric
- demountable dough hopper with infeed rollers, removable hopper duster unit, rounding plates and drum ledges allow easy cleaning of the machine
- simple cleaning and maintenance due to extensive operation doors
- PLC control and touchpanel enables a quick installation
- exchangeable dividing drum ledges allow the installation of special stamping tools or rustica stamps for the production of angular, rustic rolls
- massive cast side plates for ideal vibration damping during operation
- dough hopper with infeed roller with safety light-grid and a maximum capacity of 28 liter as standard
- generous and ergonomically engineered storage surface for dividing drum ledges and dividing slide blocks
- machine weight: approx. 1.100 kg
- rated power supply: 2 kW

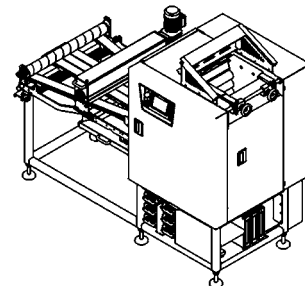
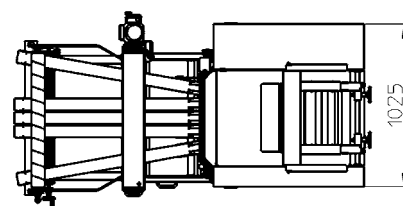
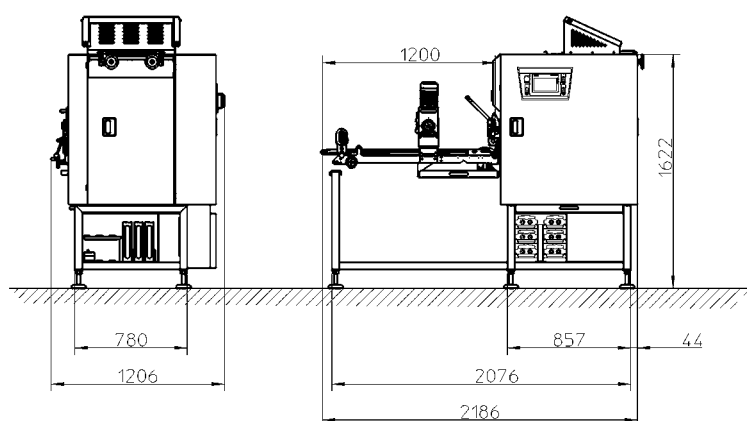
## WORKING PRINCIPLE REX FUTURA MULTI

- 1 The dough is filled by hand into the hopper with infeed rollers.
- 2 The rotating dough feeding stars cut the dough into suitable portions (depending on the selected dough piece weight) and transfer it 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.





## MAIN DIMENSIONS



## WEIGHT RANGES

Gewichtsbereich teigabhängig	Reihigkeit	max. Stundenleistung Stk/h		
17-33g	3\4\5\6	4500/6000/7500/9000	all weight ranges can be combined with changeable dividing drums	rounded
20-47g	3\4\5\6	4500/6000/7500/9000		
22-55g	3\4\5\6	4500/6000/7500/9000		
25-65g	3\4\5\6	4500/6000/7500/9000		
35-80g	3\4\5\6	4500/6000/7500/9000		
45-105g	3\4\5\6	4500/6000/7500/9000		
50-110g	3\4\5\6	4500/6000/7500/9000	all weight ranges can be combined with changeable dividing drums	
55-125g	3\4\5	4500/6000/7500		
60-130g	3\4\5	4500/6000/7500		
65-160g	3\4\5	4500/6000/7500		
70-165g	3\4\5	4500/6000/7500		
75-170g	3\4\5	4500/6000/7500		
75-180g	3\4	3600/4800	all weight ranges can be combined with changeable dividing drums	
90-210g	3\4	3600/4800		
100-245g	3\4	3600/4800		
200-300g	3	4500		
200-400g	2	3000		
300-600g	1	1500		
				not rounded





# TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

## TEST OUR MACHINES AT THE DEMONSTRATION CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. Koenig however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:  
Thoroughly test the Koenig machines at our Demonstration Center.

Visit our centers 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 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.

## SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine 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:

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**OUTSIDE OFFICE HOURS: +43 316.6901.739**



# KÖNIG

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