"Technical Perfection in Every Loaf"

KREAZOT
Industrial Bakery Equipment

PRODUCT CATALOG
2025

Kreazot specializes in crafting bakery equipment, particularly focusing on machines and production lines for handling dough. Beyond this expertise, we excel in offering comprehensive solutions tailored for medium and large-scale industrial bakeries. Our journey began in 2005, and since then, we've diligently aligned with market demands and bakery requirements.

As a pivotal partner for both dealers and manufacturers lacking specific machines in their production lineup, Kreazot fills crucial gaps. Our primary goal revolves around global outreach, accomplished through esteemed partners well-versed in their respective regions. We prioritize delivering top-notch machines at competitive prices to our partners while offering additional support and facilities in bakery technology.

KREAZOT
the way of process

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01

CONTINENT DIVIDERS

CONTINENT
Dough Dividers

Models CT1/CT2/CT3

A highly precise dough divider with a proven long lifespan. Designed for versatility, it accommodates nearly any type of dough in almost any bakery setting.

Precision & Reliability

The Continent Dough Dividers deliver exceptional accuracy and durability, ensuring consistent portioning for all types of dough. Designed for versatility, they handle a wide range of hydration levels, making them ideal for artisanal and industrial bakeries. With advanced engineering and a robust build, these dividers minimise waste, enhance efficiency, and guarantee a long service life.

- **Semi-Industrial & Compact – Space-saving design with high performance.**
- **High Weight Accuracy – Ensures consistent portioning for every batch.**
- **Versatile Dough Handling – Suitable for a wide range of dough types.**
- **Adaptable Hopper Sizes – Flexibly accommodates different batch sizes.**
- **Easy Maintenance – Quick cleaning of all dough-contact surfaces.**
- **Customizable Features – Tailored to meet individual bakery needs.**
- **Low Machine Height – Provides maximum accessibility and ease of use.**

Kreazot Dough Dividing Process

Kreazot's dough divider operates in a two-step process for precision and efficiency. First, an estimated portion of dough is drawn into the main chamber. Then, the dividing chamber accurately measures and portions each piece to the desired weight. A 90° rotating drum gently transfers the dough onto the inner conveyor, then moves it seamlessly to the discharge conveyor. Since the dough volume in the main chamber is already close to the final portion size, the entire system ensures a smooth, consistent, and dough-friendly process, preserving quality and texture.

CONTINENT
Dough Dividers

Models CT1/CT2/CT3

PRIMARY SETUP

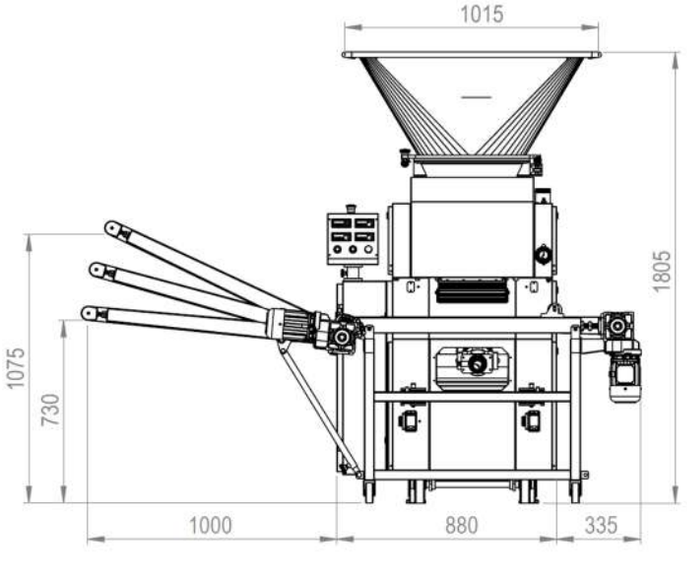
- Choice of 1, 2, or 3 pistons
- Ni-Resist material for dividing chamber, main piston, measuring piston, and hopper base (resistant to wear, corrosion and oxidation)
- Cast iron crankshaft
- Knife-hardened steel components
- BEKA-Groeneveld brand oiling pump with 8 fixed dosing valves
- Teflon-coated 160 kg drop hopper volume
- Stainless steel panels encompassing the machine
- Analog weight adjustment with position indicator
- Analog spring pressure adjustment with position indicator
- Variable speed adjustments via inverter for main cutting, main conveyor, and transport conveyor
- 7-liter capacity stainless steel oil reservoir
- Alert for insufficient oil supply
- Detachable discharge conveyor for convenient cleaning
- Specify the left or right-hand side of the cross-discharge conveyor when ordering
- Belt oiling mechanism
- Electronic piece counter
- Magnetic safety sensors
- Electromechanical control panel

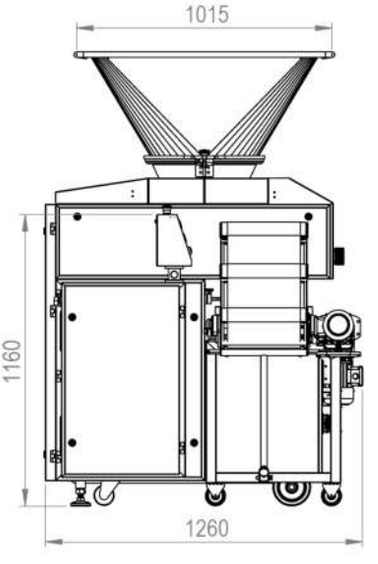
OPTIONAL ADDITIONS

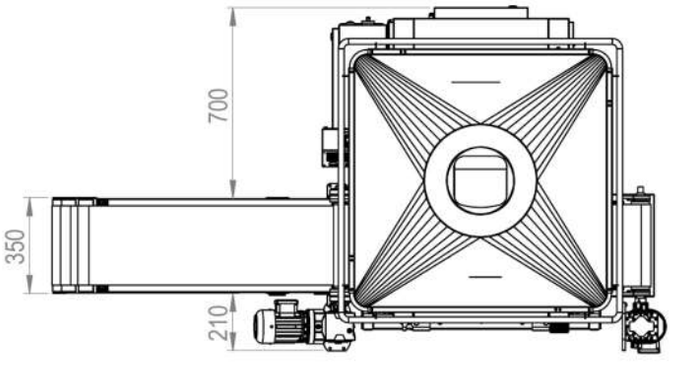
- Automatic flour duster
- Custom version of discharge conveyor
- Hopper oiling feature
- Teflon-coated 250 kg drop hopper volume
- Conveyor safeguard
- Trip wire safety switch for hopper
- HMI Controller
- HMI Controller (with automatic weight adjustment)

	CT1	CT2	CT3
Capacity range *Depending on the weight and consistency*	1300 pcs/h	2600 pcs/h	3900 pcs/h
Weight range *Depending on the consistency*	300-2700 gr	110-1200 gr	100-650 gr
Number of pistons	1 piece	2 pcs	3 pcs
Required voltage	3 Phase 400 V N+PE	3 Phase 400 V N+PE	3 Phase 400 V N+PE
Power supply	1,86 kW	1,86 kW	1,86 kW
Oil consumption *At 1000 strokes*	0,5–0,9 L/h	0,5–0,9 L/h	0,5–0,9 L/h
Dimensions	2215 mm (width) 1260 mm (length) 1805 mm (height)	2215 mm (width) 1260 mm (length) 1805 mm (height)	2215 mm (width) 1260 mm (length) 1805 mm (height)
Net weight	850 kg	850 kg	850 kg

DIMENSIONS







CONTINENT
Dough Dividers

Model CT3 Mega

PRIMARY SETUP

- 3 pistons
- Ni-Resist material for dividing chamber, main piston, measuring piston, and hopper base (resistant to wear, corrosion, and oxidation)
- Cast iron crankshaft
- Knife-hardened steel components
- BEKA-Groeneveld brand oiling pump with 8 fixed dosing valves
- Teflon-coated 160 kg drop hopper volume
- Stainless steel panels encompassing the machine
- Analog weight adjustment with position indicator
- Analog spring pressure adjustment with position indicator
- Variable speed adjustments via inverter for main cutting, main conveyor, and transport conveyor
- 7-liter capacity stainless steel oil reservoir
- Alert for insufficient oil supply
- Detachable discharge conveyor for convenient cleaning
- Specify the left or right-hand side of the cross-discharge conveyor when ordering
- Belt oiling mechanism
- Electronic piece counter
- Magnetic safety sensors
- Electromechanical control panel

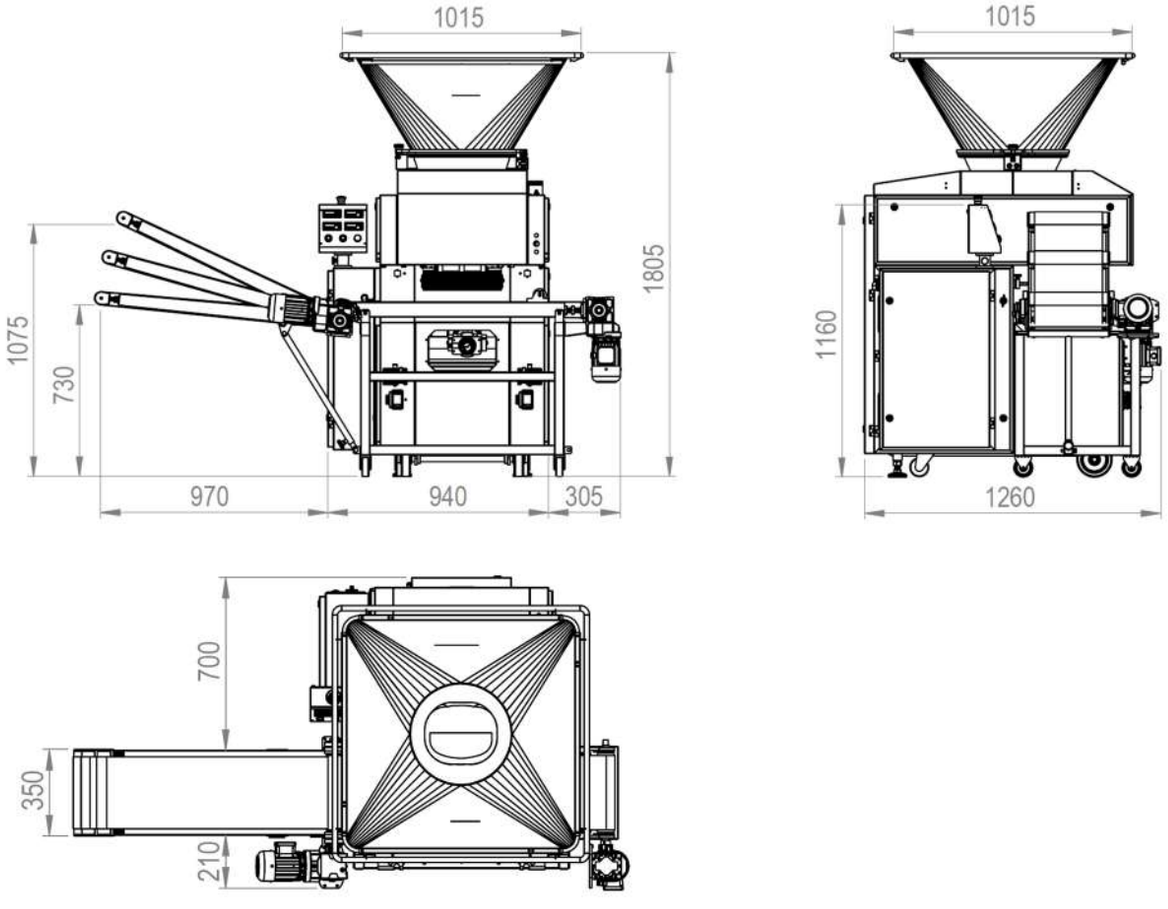
OPTIONAL ADDITIONS

- Automatic flour duster
- Custom version of discharge conveyor
- Hopper oiling feature
- Teflon-coated 250 kg drop hopper volume
- Conveyor safeguard
- Trip wire safety switch for hopper
- HMI Controller
- HMI Controller (with automatic weight adjustment)

CT3 Mega

Capacity range *Depending on the weight and consistency*	**3900 pcs/h**
Weight range *Depending on the consistency*	**100-900 gr**
Number of pistons	**3 pcs**
Required voltage	**3 Phase 400 V N+PE**
Power supply	**1,86 kW**
Oil consumption *At 1000 strokes*	**0,5–0,9 L/h**
Dimensions	**2215 mm (width)** **1260 mm (length)** **1805 mm (height)**
Net weight	**900 kg**

DIMENSIONS



02

CORAL ROUNDER

CORAL
Dough Rounders

A highly efficient conical rounder with a proven long lifespan. Designed for versatility, it ensures uniform rounding of nearly any type of dough in almost any bakery setting.

Precision & Reliability

The Coral Conical Rounders ensure exceptional consistency and durability, delivering perfectly rounded dough pieces for a wide range of applications. Designed for versatility, they accommodate various dough types and hydration levels, making them ideal for both artisanal and industrial bakeries. With advanced engineering and a robust build, these rounders enhance efficiency, minimise dough stress, and guarantee a long service life.

- **Precision & Consistency – Ensures uniform rounding for various dough types.**
- **Versatile Performance – Suitable for both artisanal and industrial bakeries.**
- **Gentle Dough Handling – Maintains dough structure and quality.**
- **Robust & Durable – Engineered for long-term reliability.**
- **Efficiency & Speed – Optimizes production flow with minimal waste.**

Working Method

The Coral Conical Rounder operates with a rotating conical drum and adjustable guiding tracks, ensuring uniform rounding of dough pieces. As the dough moves along the spiralling tracks, it naturally forms a smooth, tight surface, improving dough structure and handling. This gentle yet efficient process allows for consistent shaping while preserving dough integrity, making it ideal for various hydration levels and bakery applications.

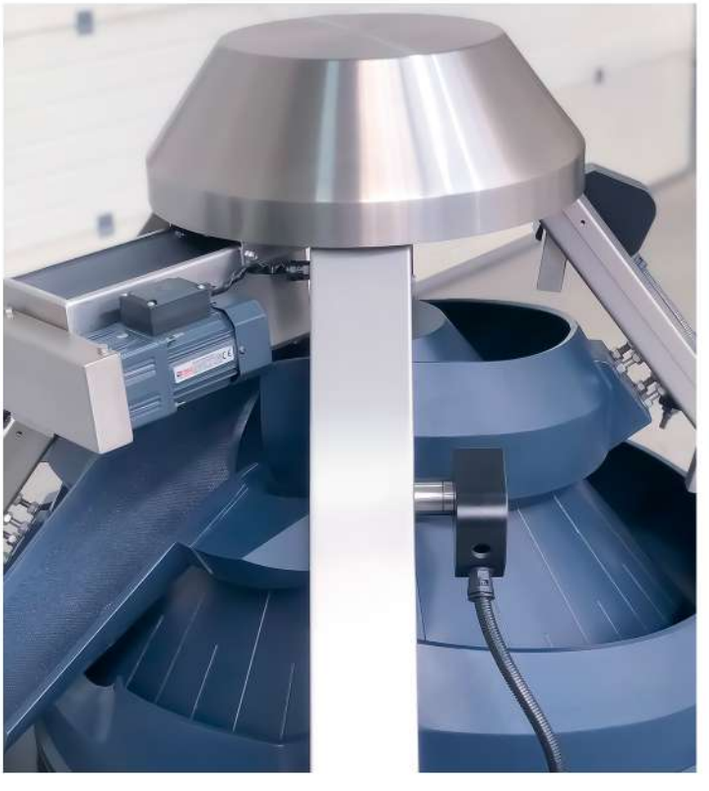
CORAL
Dough Rounders

PRIMARY SETUP

- Frame and surrounding panels entirely made of stainless steel.
- Teflon-coated cast iron cone.
- 4.1-meter rounding length cast aluminum tracks, both inside and outside Teflon-coated.
- Teflon-coated cast aluminum crumb collection tray.
- Teflon-coated cast aluminum outfeed chute.
- Inverter-controlled speed for the cone.
- Cone equipped with a top bearing.
- Round head cover made of stainless steel.
- Automatic flour duster.
- Stainless steel swivel castors with mounting pins.
- Electromechanical control panel.

OPTIONAL ADDITIONS

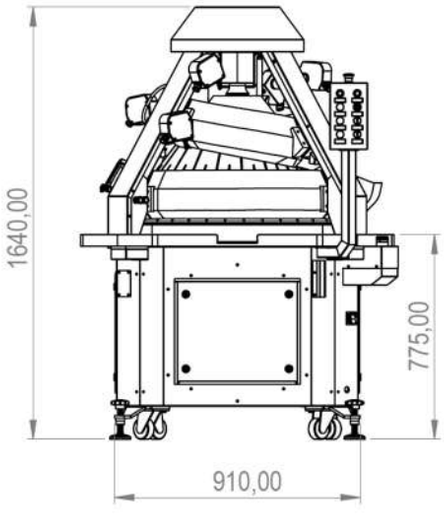
- 5 oil spraying nozzles on the cone.
- Air blower with heating capability.
- Option for a dough discharge conveyor in place of the chute

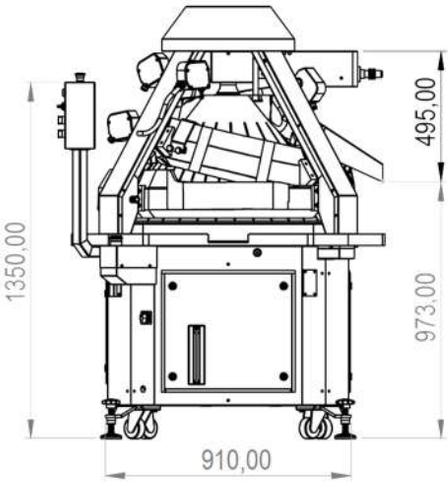


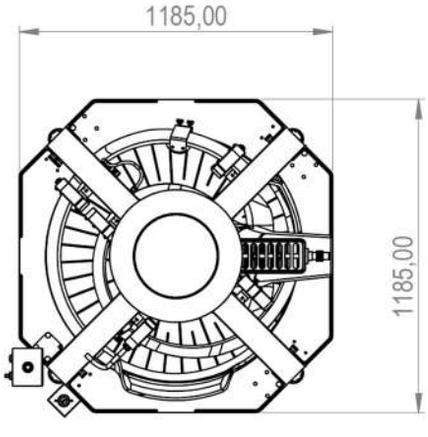
CORAL

Capacity range *Depending on the weight and consistency*	**1200 Up to 3900 pcs/hr** **min 26-max 55 rpm**
Weight range *Depending on the consistency*	**200-1600 gr**
Power supply	**1,47 kW**
Required voltage	**3 Phase 400 V** **N+PE**
Dimensions	**1185 mm (width)** **1185 mm (length)** **1640 mm (height)**
Net weight	**600 kg**

DIMENSIONS







03

INTERMEDIATE PROOFERS

CASCADE
Intermediate Proofer

This intermediate dough proofer is designed for various dough types, offering flexible proofing times and round pockets that enhance the proofing process for optimal results.

Precision & Reliability

The Cascade intermediate proofer delivers exceptional Precision and reliability. Its photocell-controlled infeed system ensures the accurate placement of dough pieces for consistent proofing. The proofer operates seamlessly in intermittent and continuous modes, offering flexibility for different production needs. Designed for durability, the ultraviolet lamps prevent mold growth, while the transparent windows allow for clear visibility, ensuring reliable monitoring of dough quality.

- **Infeed System: Powered by photocell or V-step belt**
- **Operation Modes: Can run intermittently or continuously**
- **Proofer Pockets: Round polyethylene pockets (Ø 190 mm), removable and washable**
- **Construction: Stainless steel frame, turning device, proofer trays, and panels**
- **Dough Contact Areas: Teflon-coated for smooth and efficient dough handling**
- **Chain & Guides: Durable stainless steel chain with integrated guides**
- **Drive Mechanism: Gearbox with shear pin protection for added reliability**
- **Control Panel: Integrated switchboard for easy access and control**
- **Discharge System: Outfeed chute located on the last row for streamlined dough removal**
- **The Cascade is available in assembled and disassembled models, offering flexibility for installation and transportation needs.**

Working Method

The Cascade intermediate proofer operates through a controlled infeed system using either a photocell or a V-step belt, ensuring accurate placement of rounded dough pieces into the proofer pockets. These round polyethene pockets (Ø 190 mm) are designed to hold the dough pieces securely during the proofing process. The machine can run in either intermittent mode for full pocket filling or continuous mode for a steady flow of dough.

As the dough moves through the proofer, the system provides the necessary environmental conditions for optimal proofing. The Teflon-coated parts in contact with the dough reduce friction and improve dough handling, while the ultraviolet lamps prevent mold formation inside the proofer. The dough pieces are then discharged via an outfeed chute on the last row, ready for the next stage of production.

CASCADE
Intermediate Proofer

PRIMARY SETUP

- Stainless steel frame and swings throughout.
- Modular, unmounted system.
- Nylon-mesh round pockets, easily removable for cleaning, accommodating weights from 100 to 1,250 grams.
- Standard 8 modulated pockets on swings for all models.
- Infeed conveyor with photocell control and continuous drive.
- Adjustable collection drawers for resting dough, allowing for the desired proofing time before the dough piece exits.
- Outfeed cross conveyor.
- Synchronized speed controller aligned with the divider.
- Electrical cabinet positioned at working height, equipped with power supply and sockets for divider, rounder, and molder.
- Air circulation fan and UV lighting.
- Flexible layout options, specifying infeed position—right or left side, front or rear—required when placing an order.
- Electromechanical control panel.

OPTIONAL ADDITIONS

- Climatör unit
- Hot air blower
- Flour duster
- UV Lighting
- Air circulation fan

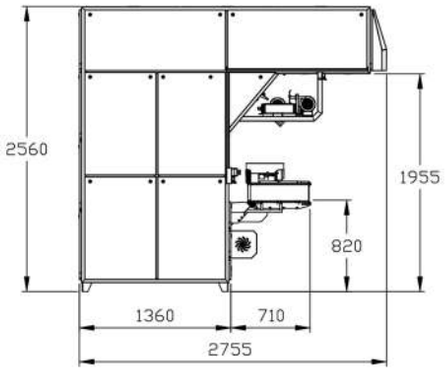
CONFIGURATIONS

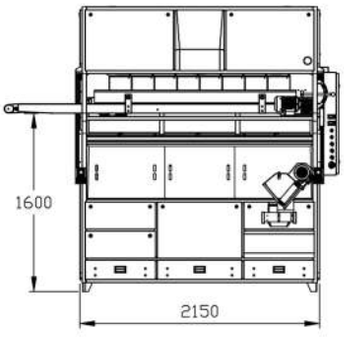
- Single infeed
- Single outfeed
- Single infeed with valve for dual depositing
- Dual infeed
- Dual outfeed
- Dual infeed with valves for four depositing
- Output valve
- Rear infeed

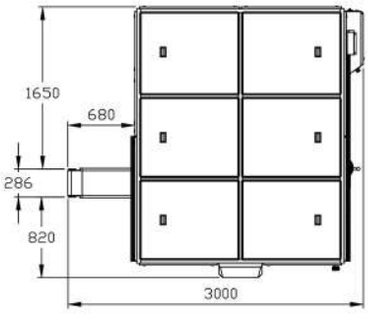
	CS352	CS480	CS672	CS384	CS624	CS864	CS1104
Model Type	Assembled	Assembled	Assembled	Disassembled	Disassembled	Disassembled	Disassembled
Control type	Electromechanical						
Number of pockets	352	480	672	384	624	864	1104
Active pockets	312	440	632	324	564	804	1044
Number of rows**	8 Rows	8 Rows	8 Rows	12 Rows	12 Rows	12 Rows	12 Rows
Capacity range *	3600-700 pcs/hr	3600-700 pcs/hr	3600-700 pcs/hr	3600-700 pcs/hr	3600-700 pcs/hr	3600-700 pcs/hr	3600-700 pcs/hr
Weight range *	200-1600 g						
Product infeed type	1, 2 or 4 pieces						
Resting time	Variable and Configurable						
Air pressure	6 Bar – depending on options						
Voltage	3 Phase 400V + N + PE						
Power	1,90Kw	1,90Kw	1,90Kw	2,30Kw	2,30Kw	2,30Kw	2,30Kw
Dimensions	3000mm 2755mm 2560mm	3000mm 3415mm 2560mm	3000mm 4075mm 2560mm	3900mm 2125mm 3010mm	3900mm 2785mm 3010mm	3900mm 3445mm 3010mm	3900mm 4105mm 3010mm

**Capacity and weight range depending on dough consistency*
***Number of rows per swing*

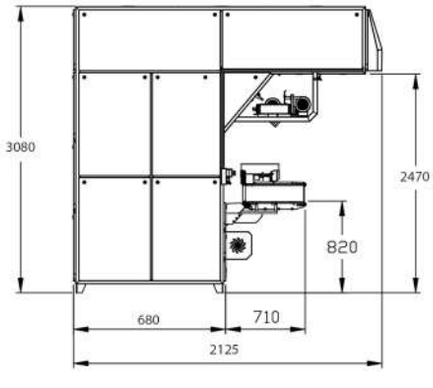
DIMENSIONS Assembled

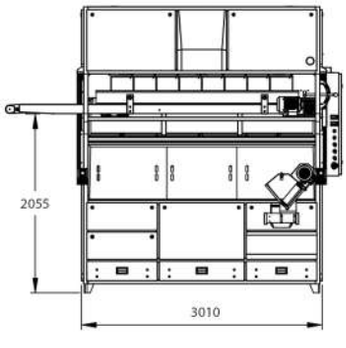


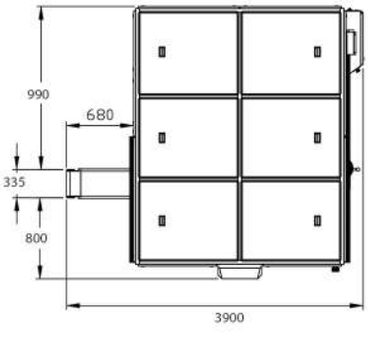




DIMENSIONS Disassembled







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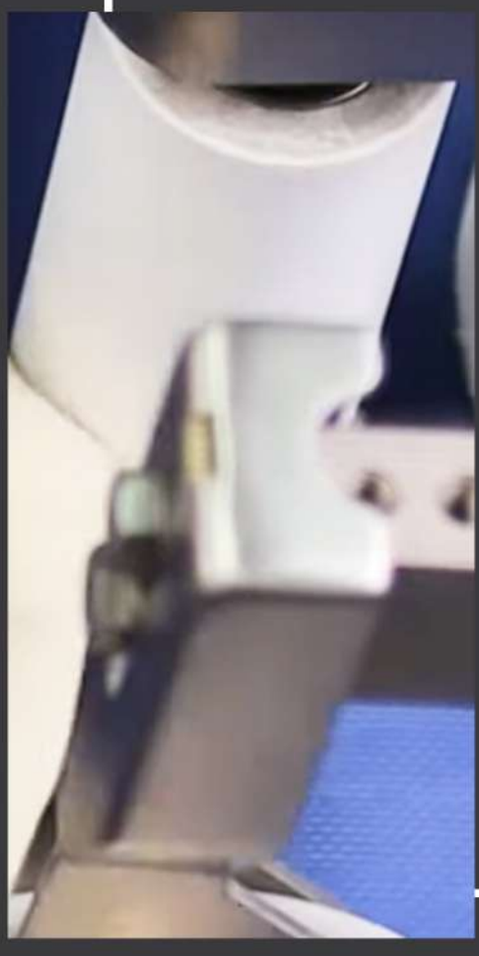
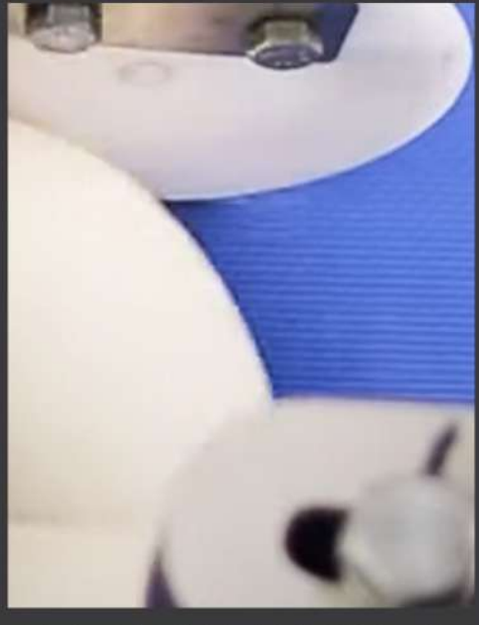
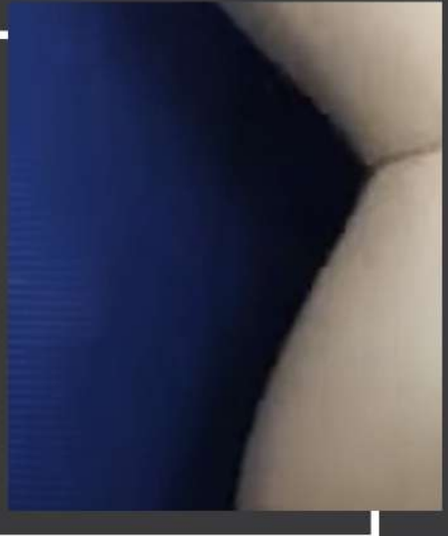






ADVANCED MOULDER

ADVANCED
Dough Moulder

The Kreazot OCEAN Advanced Long Moulder is a reliable machine for shaping dough in tin bread production.Made from stainless steel, it handles various dough types with ease and consistency. Simple to use, solid in build — a great choice for daily industrial baking needs.

Precision & Reliability

The Kreazot Ocean ADVANCED Long Moulder is engineered for precision and reliability in industrial bakery production. Constructed with robust stainless steel, it ensures durability and consistent performance across various dough types. This versatile machine is ideal for bakers seeking uniform shaping and high-quality results.Designed specifically for tin bread production, the Ocean ADVANCED provides consistent and professional shaping for tin loaves, while maintaining superior dough integrity throughout the process.

- **Precision Engineering – Guarantees consistent shaping, including special designs for tin bread production.**
- **Superior Durability – Built with high-quality stainless steel for long-lasting performance.**
- **Versatile Design – Suitable for a wide range of dough types, including wheat and rye blends.**
- **Gentle Dough Handling – Maintains dough integrity while minimizing stress.**
- **High Efficiency – Streamlined for continuous operation, delivering consistent, high-quality results.**
- **Customizable Settings – Adjustable features to meet diverse production needs.**
- **Automatic Panning Station – Integrated feature for effortless loading of shaped dough into baking trays, enhancing efficiency and ensuring consistent dough placement**

Working Method

The Ocean ADVANCED Long Moulder is designed for precision shaping and efficient dough handling, making it ideal for industrial tin bread production.

1. Dough Infeed: The divided dough pieces are gently fed into the moulder, ensuring smooth and uniform processing.
2. Pre-Moulding Stage: The dough is lightly compressed to prepare it for final shaping, maintaining its structure and minimizing stress.
3. Shaping Process: The dough passes through adjustable rollers and moulding belts, achieving the desired length and shape with consistent tension.
4. Automatic Panning Station: The shaped dough is seamlessly transferred into baking tins, optimizing production flow and reducing manual handling.

Continuous Operation: The system runs efficiently and reliably, integrating smoothly into high-capacity bakery lines with minimal downtime.

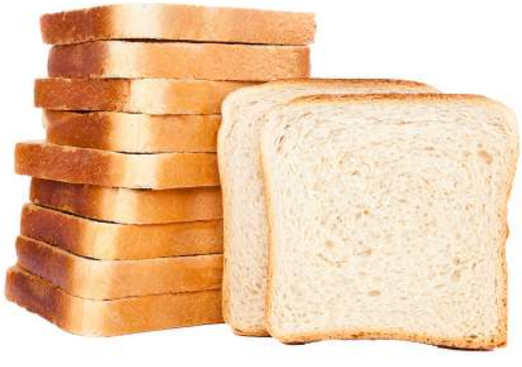
ADVANCED
Dough Moulder

PRIMARY SETUP

- Full stainless steel construction for both frame and surrounding panels
- Fully automated twisting and panning processes
- Option to bypass the twisting station for open loaves
- Utilizes a clean line belt in blue color, coated with polyolefin material.
- Cutting station for both complete and partial cutting
- Stainless steel discharge belt for seamless transfer of loaves into the tin
- Infeed conveyor system integrated
- Centering rollers on the infeed conveyor adjustable for precision
- Three pairs of adjustable rollers with position indicators
- Speed adjustments facilitated by frequency inverter
- Adjustable wire belt for pre-molding, separate conveyor for enhanced control
- Individual conveyor speed adjustments via frequency inverter
- Combined pressure boards, both fixed and motorized, with adjustable height
- Air blowing fans installed on sheeting rollers, pre-molding belt, and pressure board
- Parallel adjustable side guides to ensure consistent loaf lengths

OPTIONAL ADDITIONS

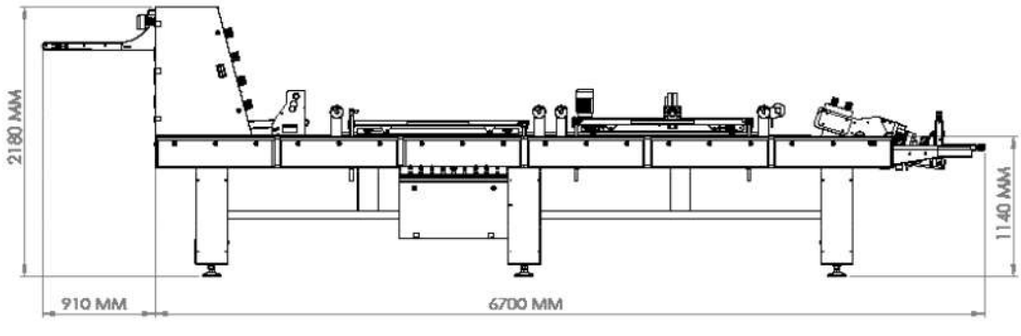
- Flour duster
- Panning conveyor straight
- Panning conveyor 90° turn (left or right)
- Tin oiling system

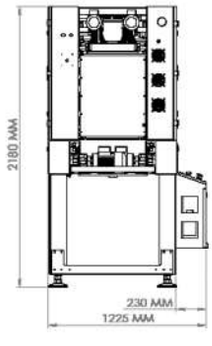


Advanced

Capacity range *Depending on the weight and consistency*	3600 pcs/h
Weight range *Depending on the consistency*	100-1200 gr
Dough lenght	380 mm
Required voltage	3 Phase 400 V N+PE
Power supply	3,47 kW
Dimensions	1225 mm (width) 7610 mm (length) 2180 mm (height)
Net weight	1765 kg

DIMENSIONS





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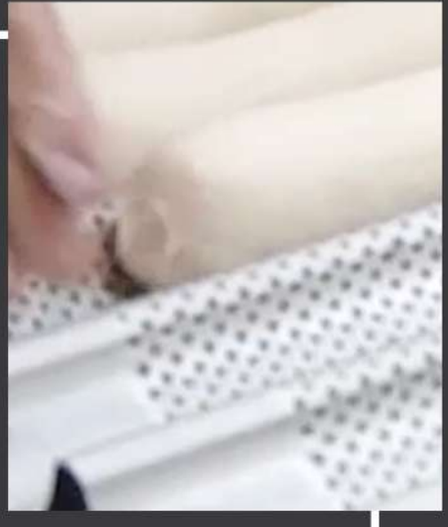


COMBI MOULDER

OCEAN COMBI
Dough Moulder

The Kreazot Ocean Combi is a highly efficient long dough moulder designed for industrial bread production. Built with robust stainless steel construction, it ensures uniform shaping of various dough types, including wheat and rye blends, across diverse bakery settings. Its versatility and durability make it an ideal choice for bakers seeking consistent quality and performance.

Precision & Reliability

The Ocean COMBI Long Moulder delivers exceptional precision and reliability, ensuring uniform shaping and gentle dough handling for a wide range of bread types. Engineered with advanced technology and a durable stainless steel build, it maintains dough integrity while optimizing production efficiency. Designed for both artisanal and industrial bakeries, the Ocean COMBI guarantees consistent results, minimal waste, and a long service life, making it an essential solution for high-quality bread production.

- **Versatile Dough Handling – Suitable for a wide range of dough types and hydration levels.**
- **Precision Moulding – Ensures uniform shaping with consistent results.**
- **Adjustable Sheeting & Rolling – Customizable settings for different bread varieties.**
- **Robust Stainless Steel Construction – Heavy-duty, hygienic, and built for long-term use.**
- **Gentle Dough Treatment – Preserves dough structure and prevents stress.**
- **High Efficiency & Productivity – Designed for continuous operation in industrial bakeries.**
- **Seamless Integration – Easily fits into existing production lines.**
- **User-Friendly Operation – Intuitive controls for quick adjustments and minimal downtime.**

Working Method

The Ocean COMBI Long Moulder is designed for precise shaping and gentle handling of various dough types, ensuring consistent results and high efficiency in industrial and artisanal bakery operations.

1. Dough Infeed

Dough pieces are fed into the moulder either manually or automatically from the divider. The system ensures smooth and controlled feeding to prevent dough stress.

2. Sheeting & Flattening

The dough passes through a set of adjustable rollers, gently flattening it to the desired thickness. The sheeting process helps develop dough structure while maintaining its integrity.

3. Pre-Rolling & Curling

The flattened dough is guided through a curling mechanism, forming a tight pre-roll. This step helps achieve uniform shaping and ensures even baking.

4. Final Rolling & Lengthening

The dough piece moves through the moulding belts, which further shape and elongate it to the required length. Adjustable pressure and belt speed settings allow customization based on the type of bread being produced.

5. Outfeed & Transfer

The shaped dough is discharged onto a conveyor. The system ensures smooth handling to maintain product consistency and quality. With its precise engineering, adjustable settings, and high-capacity output, the Ocean COMBI Long Moulder is a reliable solution for bakeries looking to optimize their bread production while maintaining superior dough quality.

OCEAN COMBI
Dough Moulder

PRIMARY SETUP

- Robust stainless steel construction for the frame and surrounding panels
- Central infeed hopper, easily adjustable for precise and consistent dough placement
- Three sets of non-stick pressure rollers with position indicators and scrapers to prevent adhesion
- Stainless steel wire belt for preliminary shaping
- Utilizes a clean line belt in blue color, coated with polyolefin material.
- Parallel adjustable side guides (13-30 mm) equipped with turntable handles
- Two motorized pressure boards featuring speed controllers
- Main drive with a speed controller for optimal performance
- Stainless steel discharge belt for seamless dough transfer into the tin
- Height-adjustable wheels with brakes for effortless mobility
- Electromechanical control unit for operational control

OPTIONAL ADDITIONS

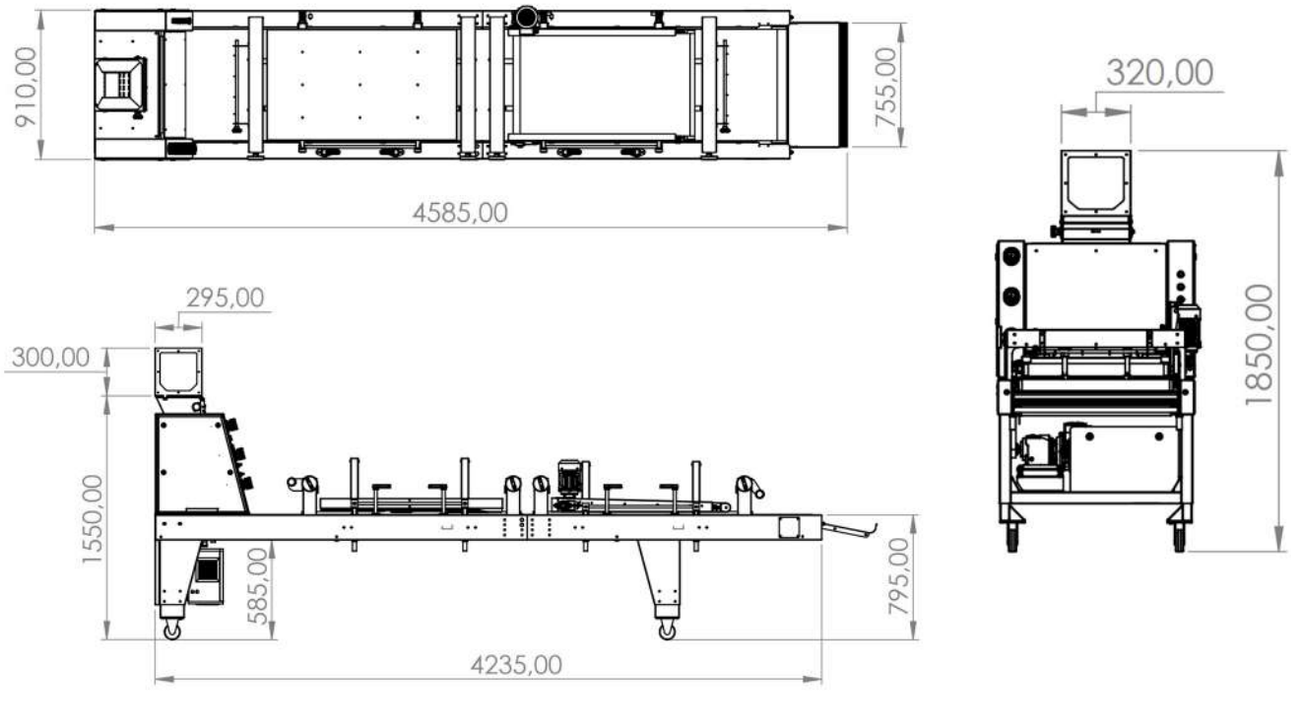
- Flour duster
- Cup elevator

OCEAN COMBI

Combi

Capacity range *Depending on the weight and consistency*	**3600 pcs/h**
Weight range *Depending on the consistency*	**100-2000 gr**
Dough lenght	**600 mm**
Required voltage	**3 Phase 400 V N+PE**
Power supply	**2,24 kW**
Dimensions	**910 mm (width) 4585 mm (length) 1850 mm (height)**
Net weight	**800 kg**

DIMENSIONS



04

COMBI SHARP MOULDER

OCEAN COMBI SHARP
Dough Moulder (For Artisan-Tapered Edged Breads)

The Kreazot Ocean Combi Sharp is a highly efficient long dough moulder tailored for industrial bakery production. Constructed with robust stainless steel, it ensures uniform shaping of various dough types, including wheat and rye blends, across diverse bakery settings. Its versatility and durability make it an an ideal choice for bakers seeking consistent quality and performance. Additionally, it is a specially designed machine for artisan bread production, featuring tapered edges to create the perfect traditional loaf shape while maintaining superior dough integrity.

Precision & Reliability

The Ocean COMBI SHARP Long Moulder delivers exceptional precision and reliability, ensuring uniform shaping and superior dough handling for artisan and industrial bread production. Built with high-quality stainless steel and engineered for efficiency, it maintains dough integrity minimizes waste, and guarantees consistent results with every batch. With its advanced moulding technology, including tapered edge shaping for artisan loaves, the Ocean COMBI SHARP is the perfect solution for bakeries demanding precision, durability, and high productivity.

- **Consistent Shaping – Guarantees precise moulding with tapered edges for authentic artisan loaves.**
- **Advanced Dough Handling – Maintains dough integrity while preventing stress and overworking.**
- **Robust Stainless Steel Construction – Heavy-duty design for long-term durability and hygiene.**
- **Optimized for Artisan Production – Specially designed to shape bread with tapered edges for a traditional look.**
- **High Efficiency & Productivity – Engineered for continuous, high-volume operation in demanding bakery environments.**
- **Seamless Integration – Compatible with existing and new production lines.**
- **User-Friendly Operation – Intuitive controls for easy adjustments and minimal downtime.**

Working Method

The Ocean COMBI SHARP Long Moulder is designed for precision shaping and gentle dough handling, ensuring consistent results for both artisan and industrial bread production.

1. Dough Infeed

Dough pieces are fed into the machine either manually or automatically from the divider. The feeding system ensures smooth entry without damaging the dough structure.

2. Sheeting & Flattening

Adjustable rollers gently sheet the dough to the desired thickness. This step helps develop dough structure while preserving its integrity.

3. Pre-Rolling & Curling

The dough passes through a curling mechanism, creating a tight and uniform pre-roll. Ensures an even crumb structure and consistent loaf formation.

4. Final Rolling & Lengthening

The dough moves through final shaping belts, achieving the required length and shape. Pressure and belt speed are fully adjustable to match production needs.

5. Tapered Edge Moulding

The dough is precisely shaped with tapered edges, ideal for artisan-style bread. Adjustable moulding belts allow customization for different bread types.

6. Outfeed & Transfer

The shaped dough is smoothly discharged onto a conveyor or into baking trays. Ensures gentle handling to maintain uniformity and quality.

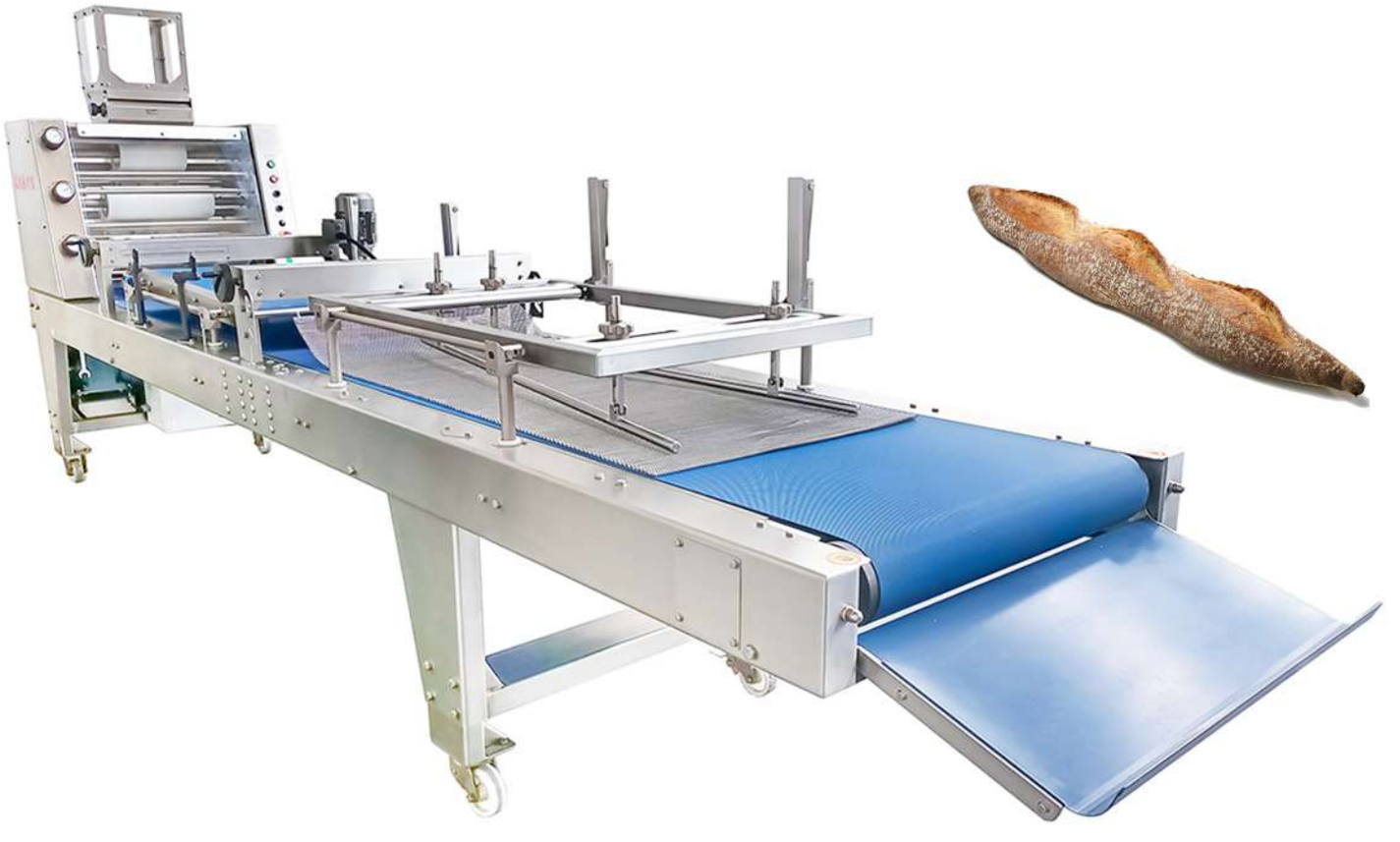
OCEAN COMBI SHARP
Dough Moulder (For Artisan-Tapered Edged Breads)

PRIMARY SETUP

- Robust stainless steel construction for the frame and surrounding panels
- Central infeed hopper, easily adjustable for precise and consistent dough placement
- Three sets of non-stick pressure rollers with position indicators and scrapers to prevent adhesion
- Utilizes a clean line belt in blue color, coated with polyolefin material.
- Stainless steel wire belt for preliminary shaping
- Parallel adjustable side guides (15-30 mm) equipped with turntable handles
- Single motorized pressure board featuring speed control, with secondary wire belt for tapered edges
- Main drive with a speed controller for optimal performance
- Stainless steel discharge belt for seamless dough transfer into the tin
- Height-adjustable wheels with brakes for effortless mobility
- Electromechanical control unit for operational control

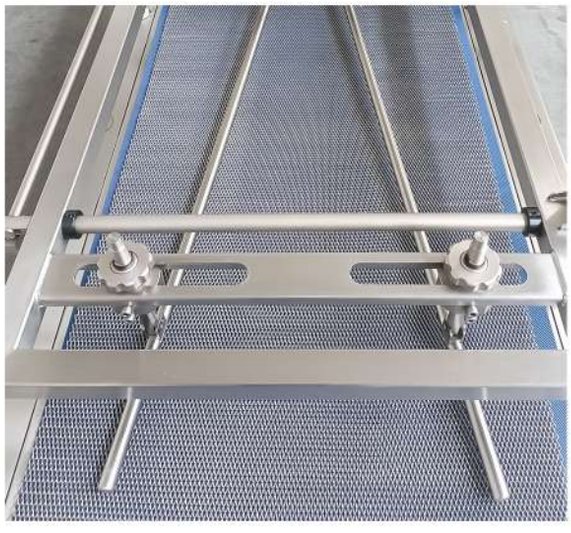
OPTIONAL ADDITIONS

- Flour duster
- Cup elevator



Combi Sharp

Capacity range *Depending on the weight and consistency*	**3600 pcs/h**
Weight range *Depending on the consistency*	**100-2000 gr**
Dough lenght	**600 mm**
Required voltage	**3 Phase 400 V N+PE**
Power supply	**2,24 kW**
Dimensions	**910 mm (width) 4585 mm (length) 1850 mm (height)**
Net weight	**800 kg**



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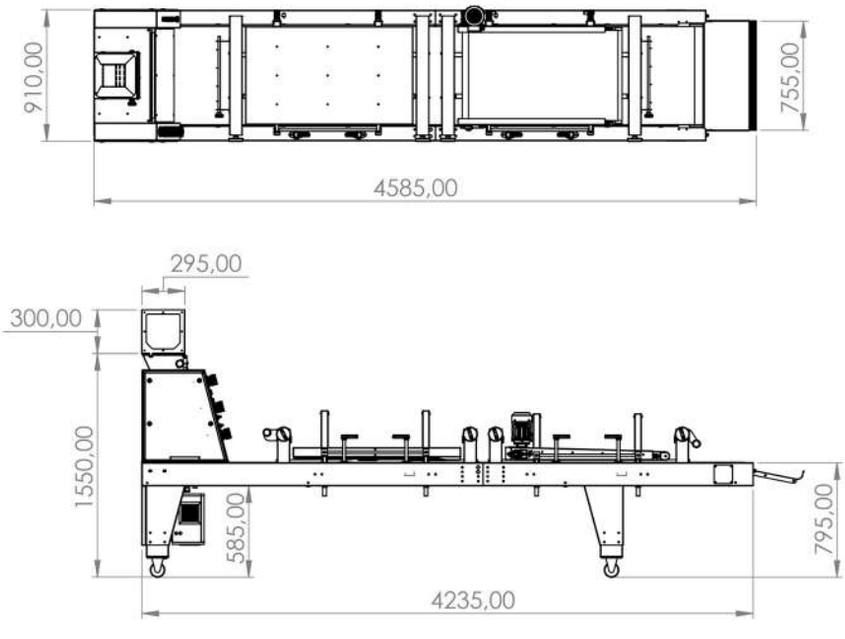

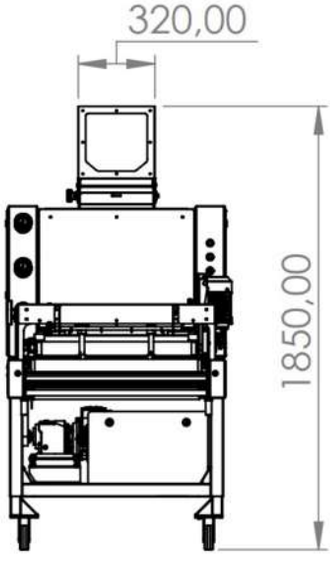

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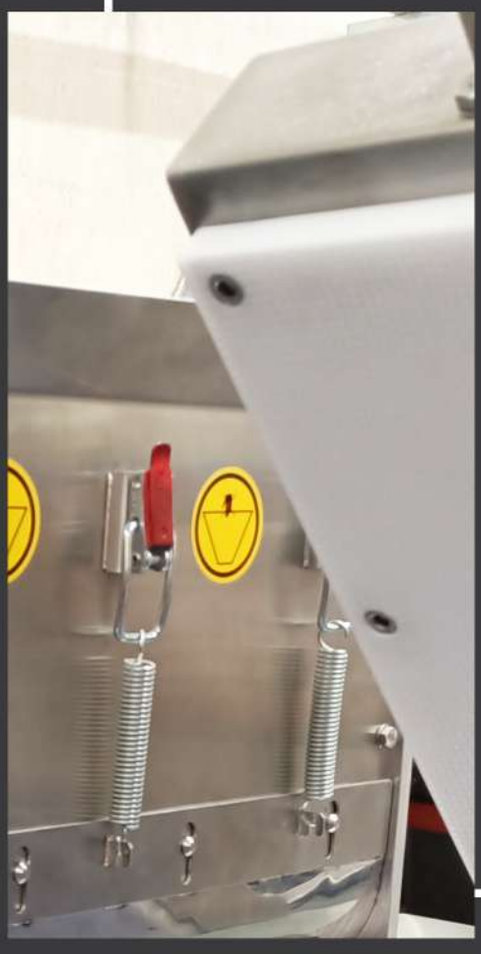


COMBI FLOW MOULDER

OCEAN COMBI FLOW
Dough Moulder

The Kreazot OCEAN COMBI FLOW is a highly efficient long dough moulder designed for industrial bread production. Builtwith robust stainless steel construction, it ensures uniform shaping of various dough types, including wheat and rye blends, across diverse bakery settings. Its versatility and durability make it an ideal choice for bakers seeking automation, consistent quality and performance.

Precision & Reliability

The Ocean COMBI FLOW Long Moulder delivers exceptional precision and reliability, ensuring uniform shaping and gentle dough handling for a wide range of bread types. Engineered with advanced technology and a durable stainless steel build, it maintains dough integrity while optimising production efficiency. Designed for both artisanal and industrial bakeries, the Ocean COMBI FLOW guarantees consistent results, minimal waste, and a long service life, making it an essential solution for high-quality bread production seeking automated equipment.

- **Versatile Dough Handling – Suitable for various dough types and hydration levels.**
- **Precision Moulding – Ensures uniform shaping with consistent results.**
- **Automatic Valve for Bread Panning: Equipped with an automatic valve to ensure precise and efficient panning of bread, optimizing workflow and reducing manual labour.**
- **Adjustable Sheeting & Rolling – Customizable settings for different bread varieties.**
- **Robust Stainless Steel Construction – Heavy-duty, hygienic, and built for long-term use.**
- **Gentle Dough Treatment – Preserves dough structure and prevents stress.**
- **High Efficiency & Productivity – Designed for continuous operation in industrial bakeries.**
- **Seamless Integration – Easily fits into existing production lines.**
- **User-Friendly Operation – Intuitive controls for quick adjustments and minimal downtime.**

Working Method

The Ocean COMBI FLOW Long Moulder is designed for precise shaping and gentle handling of various dough types, ensuring consistent results and high efficiency in industrial and artisanal bakery operations.

1. Dough Infeed

Dough pieces are fed into the moulder either manually or automatically from the divider. The system ensures smooth and controlled feeding to prevent dough stress.

2. Sheeting & Flattening

The dough passes through a set of adjustable rollers, gently flattening it to the desired thickness. The sheeting process helps develop dough structure while maintaining its integrity.

3. Pre-Rolling & Curling

The flattened dough is guided through a curling mechanism, forming a tight pre-roll. This step helps achieve uniform shaping and ensures even baking.

4. Final Rolling & Lengthening

The dough piece moves through the moulding belts, which further shape and elongate it to the required length. Adjustable pressure and belt speed settings allow customization based on the type of bread being produced.

5. Outfeed & Transfer

The shaped dough is discharged into baking tins. The system ensures smooth handling to maintain product consistency and quality. With its precise engineering, adjustable settings, and high-capacity output, the Ocean COMBI FLOW Long Moulder is a reliable solution for bakeries looking to optimize their bread production while maintaining superior dough quality.

OCEAN COMBI FLOW
Dough Moulder

PRIMARY SETUP

- Robust stainless steel construction for the frame and surrounding panels
- Infeed conveyor system integrated
- Three sets of non-stick pressure rollers with position indicators and scrapers to prevent adhesion
- Stainless steel wire belt for preliminary shaping
- Utilizes a clean line belt in blue color, coated with polyolefin material.
- Parallel adjustable side guides (13-30 mm) equipped with turntable handles
- One fixed and one motorized pressure boards featuring speed controllers
- Main drive with a speed controller for optimal performance
- Stainless steel discharge belt for seamless dough transfer into the tin
- Electromechanical control unit for operational control

OPTIONAL ADDITIONS

- Cup elevator

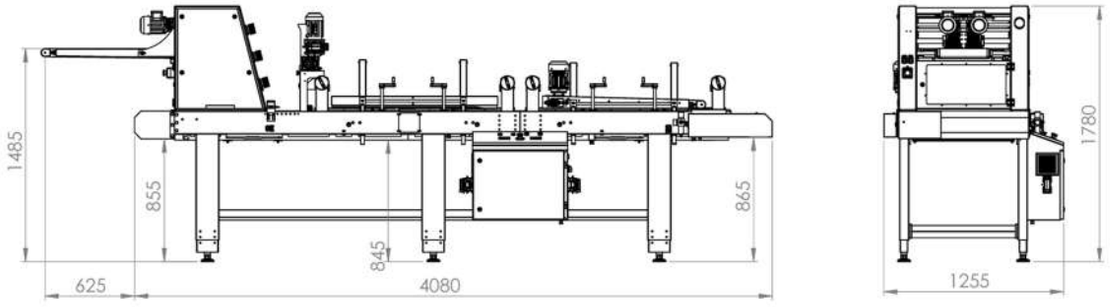
OCEAN COMBI FLOW

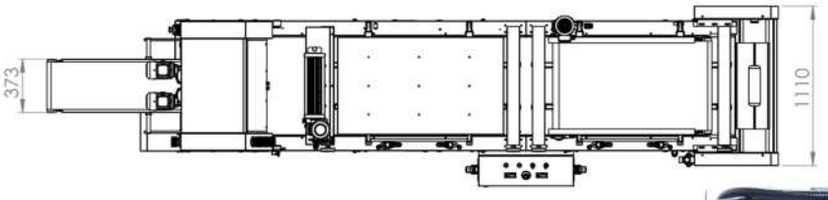
Dough Moulder

Combi Flow

Capacity range *Depending on the weight and consistency*	**3600 pcs/h**
Weight range *Depending on the consistency*	**100-2000 gr**
Dough lenght	**550 mm**
Required voltage	**3 Phase 400 V N+PE**
Power supply	**2,45 kW**
Dimensions	**1255 mm (width) 4705 mm (length) 1780 mm (height)**
Net weight	**1150 kg**

DIMENSIONS





04

OCEAN M MOULDER

OCEAN M
Dough Moulder

A highly efficient long moulder with a proven long lifespan. Designed for versatility, it ensures uniform shaping of nearly any type of dough in almost any bakery setting.

Precision & Reliability

The Ocean M Model Long Moulder ensures exceptional consistency and durability, delivering perfectly moulded dough pieces for a wide range of applications. Designed for versatility, it accommodates various dough types and hydration levels, making it ideal for both artisanal and industrial bakeries. With advanced engineering and a robust build, this moulder enhances efficiency, preserves dough structure, and guarantees a long service life.

- **Precision & Consistency – Ensures uniform shaping for various dough types.**
- **Versatile Performance – Suitable for both artisanal and industrial bakeries.**
- **Adjustable Settings – Customizable motorised pressure board and rolling system for different dough textures.**
- **Gentle Dough Handling – Preserves dough structure while achieving optimal shaping.**
- **Robust & Durable – Engineered for long-term reliability with a sturdy build.**
- **Efficiency & Speed – Optimizes production flow while minimizing waste.**
- **Compact & Ergonomic Design – Space-saving structure with user-friendly operation.**

Working Method

The Ocean M Model Long Moulder operates through a systematic rolling and shaping process, ensuring uniform dough elongation while preserving its structure. Dough pieces enter the moulder infeed. They pass through a set of adjustable sheeting rollers, gently flattening the dough to the desired thickness. The dough is then guided into a curling net or belt, where it is gently rolled into a cylindrical shape. This process helps develop the dough's structure and creates the initial shape for final moulding. The shaped dough moves under a motorised pressure board, which elongates it to the required length. The pressure board is adjustable, allowing control over the final shape and tightness of the dough. Once moulded, the dough exits the machine and is ready for further processing, such as proofing or baking. The Ocean M Model Long Moulder is designed for high precision, versatility, and gentle handling, making it ideal for a wide range of bakery applications.

OCEAN M
Dough Moulder

PRIMARY SETUP

- Entirely constructed from stainless steel, including the frame and surrounding panels.
- The centrally adjustable infeed hopper ensures consistent and precise positioning of the dough piece.
- Equipped with two sets of non-stick adjustable pressure rollers, accompanied by position indicators and scrapers to prevent adherence.
- Features a stainless steel wire belt for pre-molding purposes.
- Includes a collection tray coated with Teflon for easy cleaning.
- Parallel adjustable side guides of 15-30 mm, featuring turntable handles.
- Height-adjustable non-stick motorized pressure board, folded upright by a dashpot mechanism.
- Utilizes a clean line belt in blue color, coated with polyolefin material.
- Equipped with height-adjustable wheels featuring brakes for effortless movement

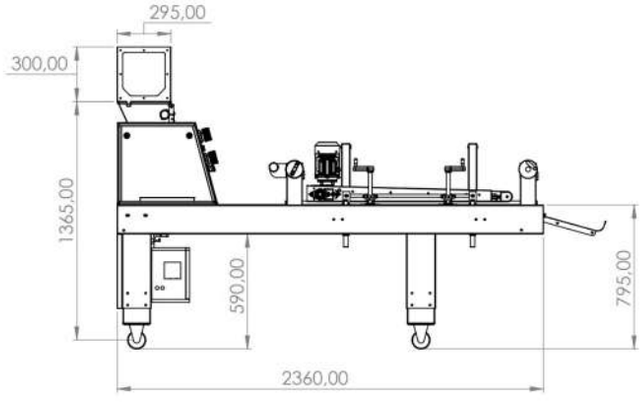
OPTIONAL ADDITIONS

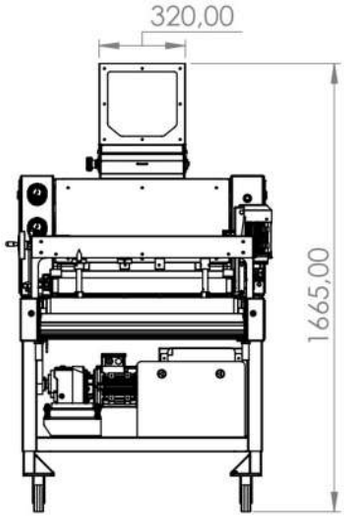
- Flour duster
- Cup elevator

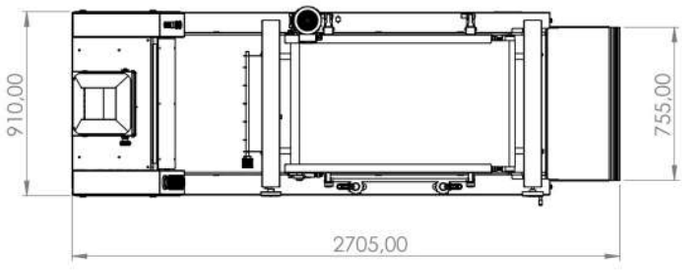
Ocean M

Capacity range *Depending on the weight and consistency*	**2400 pcs/h**
Weight range *Depending on the consistency*	**100-2000 gr**
Dough lenght	**500 mm**
Required voltage	**3 Phase 400 V N+PE**
Power supply	**1,12 kW**
Dimensions	**910 mm (width) 2705 mm (length) 1665 mm (height)**
Net weight	**460 kg**

DIMENSIONS







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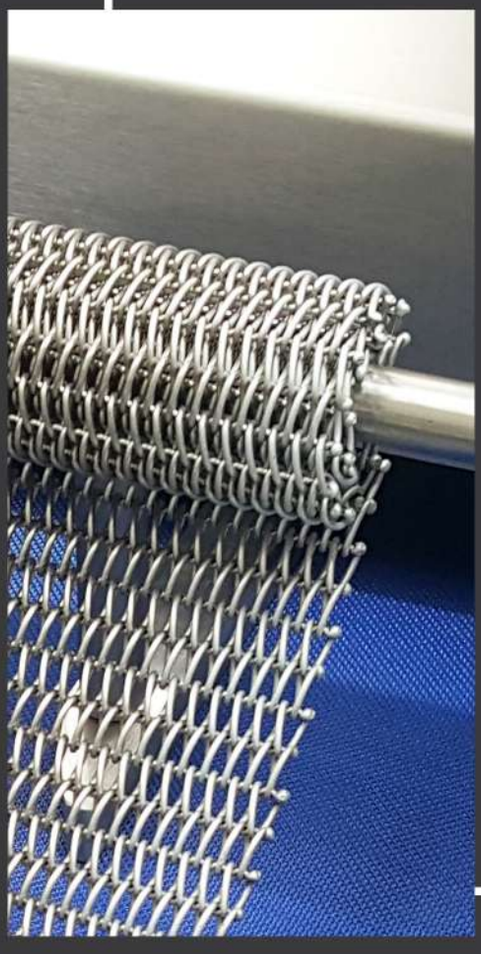
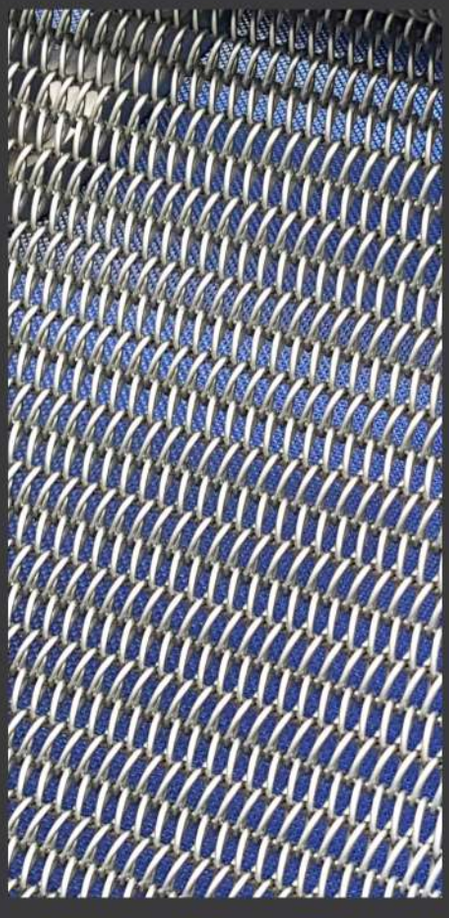




OCEAN B MOULDER

OCEAN B
Dough Moulder

A highly efficient long moulder with a proven long lifespan. Designed for versatility, it ensures uniform shaping of nearly any type of dough in almost any bakery setting.

Precision & Reliability

The Ocean B Model Long Moulder ensures exceptional consistency and durability, delivering perfectly moulded dough pieces for a wide range of applications. Designed for versatility, it accommodates various dough types and hydration levels, making it ideal for both artisanal and industrial bakeries. With advanced engineering and a robust build, this moulder enhances efficiency, preserves dough structure, and guarantees a long service life.

- **Precision & Consistency – Ensures uniform shaping for various dough types.**
- **Versatile Performance – Suitable for both artisanal and industrial bakeries.**
- **Adjustable Settings – Customizable pressure board and rolling system for different dough textures.**
- **Gentle Dough Handling – Preserves dough structure while achieving optimal shaping.**
- **Robust & Durable – Engineered for long-term reliability with a sturdy build.**
- **Efficiency & Speed – Optimizes production flow while minimizing waste.**
- **Compact & Ergonomic Design – Space-saving structure with user-friendly operation.**

Working Method

The Ocean B Model Long Moulder operates through a systematic rolling and shaping process, ensuring uniform dough elongation while preserving its structure. Dough pieces enter the moulder infeed. They pass through a set of adjustable sheeting rollers, which gently flatten the dough to the desired thickness. The dough is then guided into a curling net or belt, where it is gently rolled into a cylindrical shape. This process helps develop the dough's structure and creates the initial shape for final moulding. The shaped dough moves under a fixed pressure board, which elongates it to the required length. The pressure board is adjustable, allowing control over the final shape and tightness of the dough. Once moulded, the dough exits the machine and is ready for further processing, such as proofing or baking. The Ocean B Model Long Moulder is designed for high precision, versatility, and gentle handling, making it ideal for a wide range of bakery applications.

OCEAN B
Dough Moulder

PRIMARY SETUP

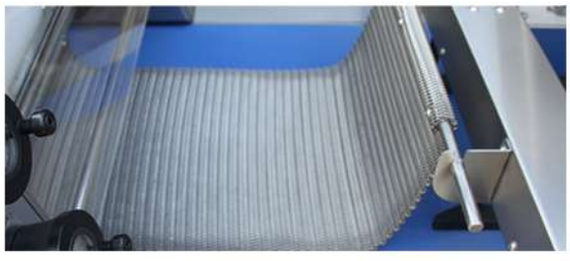
- Robust stainless steel frame and adjacent panels
- Centrally adjustable inlet hopper ensures consistent and precise positioning of the dough piece
- Dual sets of adjustable pressure rollers, equipped with position indicators and scrapers to prevent adhesion
- Stainless steel wire belt for preliminary shaping
- Collection tray coated with Teflon for easy cleaning
- Parallel adjustable side guides (15-30 mm) with turntable handles
- Height-adjustable non-stick fixed pressure board, folded upright via a dashpot mechanism
- Utilizes a clean line belt in blue color, coated with polyolefin material.
- Height-adjustable wheels with brakes for convenient mobility

OPTIONAL ADDITIONS

- Flour duster
- Cup elevator

Ocean B

Capacity range *Depending on the weight and consistency*	**2400 pcs/h**
Weight range *Depending on the consistency*	**100-2000 gr**
Dough lenght	**500 mm**
Required voltage	**3 Phase 400 V N+PE**
Power supply	**0,75 kW**
Dimensions	**910 mm (width) 2705 mm (length) 1665 mm (height)**
Net weight	**460 kg**



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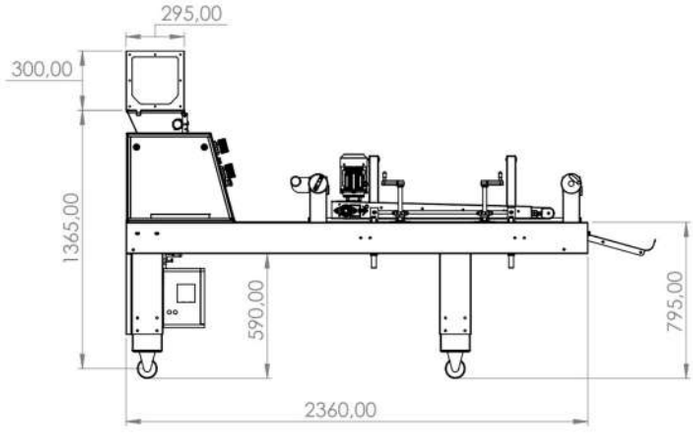

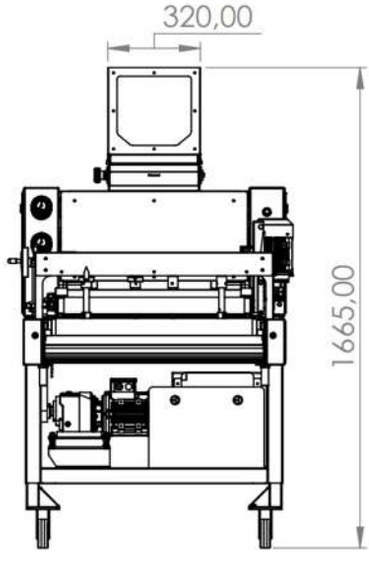

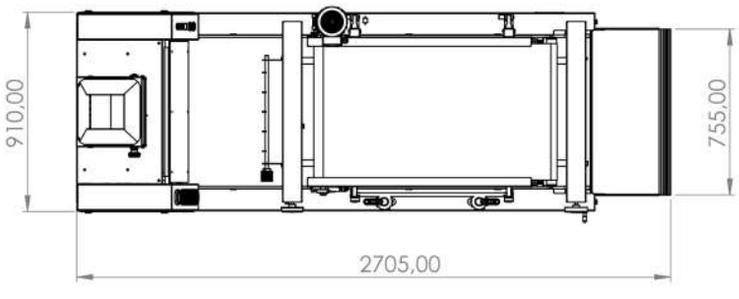

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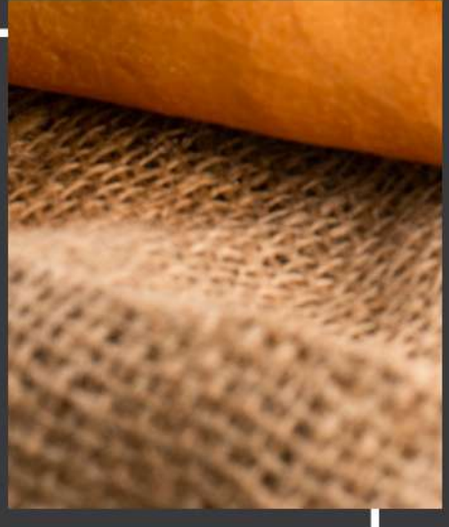

BREAD LINES

TIN BREAD LINE

UNI3900 BREAD LINE

UNI2600 BREAD LINE

UNI1300 BREAD LINE

TIN BREAD LINE

Possible Setups

The KREAZOT Industrial Tin Bread Line ensures continuous and consistent tin bread production. Featuring the Ocean Advanced Moulder with cutting, twisting, and automatic tin loading stations, it seamlessly integrates into existing or new continuous lines with tunnel ovens. Built from high-quality stainless steel with heavy-duty construction, it guarantees perfect dough handling and excellent baking results.

Precision & Reliability

The Tin Bread Production Line offers exceptional precision and reliability, ensuring uniform portioning, consistent shaping, and optimal texture for every loaf. Engineered with advanced technology and robust components, it handles dough with care to maintain quality while minimizing waste. Designed for high-volume production, this line guarantees efficient operation and a long service life.

- **Continuous & High-Capacity Production – Ensures consistent output with seamless operation.**
- **Ocean Advanced Moulder – Equipped with cutting, twisting, and automatic tin loading stations.**
- **Precision & Dough Care – Maintains uniform shaping while preserving dough structure.**
- **Flexible Integration – Adapts to both existing and new continuous production lines with tunnel ovens.**
- **Heavy-Duty Stainless Steel Construction – Built for durability, hygiene, and long-term reliability.**
- **Optimized for Baking Excellence – Ensures perfect dough handling, leading to superior baking results.**
- **User-Friendly & Efficient – Designed for ease of operation, maintenance, and minimal waste.**

Working Method

The KREAZOT Industrial Tin Bread Line follows a fully automated process to ensure precise shaping, uniform portioning, and efficient tin loading, resulting in consistent high-quality bread.

1. Dough Dividing & Rounding

The dough is first processed through a high-precision divider, ensuring accurate portioning. It then passes through a rounder, shaping it into uniform dough balls for better moulding.

2. Intermediate Proofing

The dough portions enter an intermediate proofer, allowing them to rest and relax the gluten structure before final shaping.

3. Moulding & Shaping (Ocean Advanced Moulder)

The relaxed dough pieces move to the Ocean Advanced Moulder, where they undergo:

 Sheeting & Lengthening – The dough is flattened and stretched to the desired length.

 Cutting & Twisting (if required) – The dough can be cut and twisted for specific tin bread styles.

4. Automatic Tin Loading

The shaped dough pieces are automatically placed into baking tins with high accuracy. The system ensures precise alignment, reducing manual handling and improving efficiency.

TIN
BREAD LINE

Possible Setups

Tin Breadline Machine Configurations

Machine Type	Models
CONTINENT Dough Divider	CT3, CT3 MEGA
CORAL Conical Dough Rounder	CORAL MODEL 1, CORAL MODEL 2
CASCADE Intermediate Proofer	CS672 ASSEMBLED CS624, CS864, CS1104 DISASSEMBLED
OCEAN Long Moulder	OCEAN ADVANCED

UNI3900
BREAD LINE

Possible Setups

The KREAZOT Universal Bread Line UNI3900 is engineered for continuous and consistent bread production. Equipped with the Ocean Combi Moulder, it adeptly handles various dough types, including wheat, rye, and wheat/rye blends. Constructed from high-quality stainless steel with a heavy-duty build, it ensures optimal dough processing and delivers exceptional baking results.

Precision & Reliability

The KREAZOT UNI3900 Bread Line delivers exceptional precision and reliability, ensuring consistent shaping, uniform portioning, and optimal texture for every loaf. Engineered with advanced technology and durable components, it handles dough gently to preserve quality while minimizing waste. Designed for high-capacity production, this line guarantees efficient performance and long service life.

- **Continuous & High-Capacity Production – Ensures consistent output with seamless operation.**
- **Ocean Advanced Moulder – Equipped with cutting, twisting, and automatic tin loading stations.**
- **Precision & Dough Care – Maintains uniform shaping while preserving dough structure.**
- **Flexible Integration – Adapts to both existing and new continuous production lines with tunnel ovens.**
- **Heavy-Duty Stainless Steel Construction – Built for durability, hygiene, and long-term reliability.**
- **Optimized for Baking Excellence – Ensures perfect dough handling, leading to superior baking results.**
- **User-Friendly & Efficient – Designed for ease of operation, maintenance, and minimal waste.**

Working Method

The KREAZOT UNI3900 Bread Line follows a streamlined, automated process to ensure precise shaping, uniform portioning, and high-efficiency production, making it ideal for large-scale bakery operations.

1. Dough Dividing & Rounding

The dough is fed into a high-precision divider, ensuring accurate portioning. The divided dough pieces are then gently rounded, preparing them for moulding.

2. Intermediate Proofing

The dough pieces enter an intermediate proofer, allowing gluten relaxation and volume development before shaping.

3. Moulding & Shaping (Ocean Combi Moulder)

The Ocean Combi Moulder processes the dough through:

-Sheeting & Lengthening – The dough is carefully flattened and extended.

-Rolling & Twisting (if required) – Ensures the correct shape and structure for tin bread.

4. Automatic Tin Loading

The shaped dough pieces are precisely placed into baking tins, ensuring uniformity and reducing manual handling.

UNI3900
BREAD LINE

Possible Setups

UNI3900 Breadline Machine Configurations

Machine Type	Models
CONTINENT Dough Divider	CT3, CT3 MEGA
CORAL Conical Dough Rounder	CORAL MODEL 1, CORAL MODEL 2
CASCADE Intermediate Proofer	CS672 ASSEMBLED CS624, CS864, CS1104 DISASSEMBLED
OCEAN Long Moulder	OCEAN COMBI, OCEAN SHARP, OCEAN FLOW

UNI2600
BREAD LINE

Possible Setups

The KREAZOT Universal Bread Line UNI2600 is engineered for continuous and consistent bread production. Equipped with the Ocean Combi Moulder, it adeptly handles various dough types, including wheat, rye, and wheat/rye blends. Constructed from high-quality stainless steel with a heavy-duty build, it ensures optimal dough processing and delivers exceptional baking results.

Precision & Reliability

The KREAZOT UNI2600 Bread Line delivers exceptional precision and reliability, ensuring consistent shaping, uniform portioning, and optimal texture for every loaf. Engineered with advanced technology and durable components, it handles dough gently to preserve quality while minimizing waste. Designed for high-capacity production, this line guarantees efficient performance and long service life.

- **High Precision & Consistency – Ensures accurate dough portioning, shaping, and uniform bread quality.**
- **CT2 Dough Divider – Provides precise weight control and gentle dough handling to maintain structure.**
- **OCEAN B/M - OCEAN COMBI Moulder – Customizable moulding options for various bread types and textures.**
- **Efficient & Continuous Production – Designed for high-capacity output with minimal downtime.**
- **Seamless Integration – Compatible with existing or new bakery lines, including tunnel ovens and proofers.**
- **Robust Stainless Steel Construction – Heavy-duty design ensures durability, hygiene, and easy maintenance.**
- **Advanced Automation – Reduces manual handling while optimizing efficiency and reducing waste.**
- **Versatile Dough Handling – Suitable for different hydration levels and a wide range of bread formulations.**
- **User-Friendly Operation – Intuitive control system with programmable settings for easy adjustments.**

The KREAZOT UNI2600 Bread Line delivers precision, efficiency, and reliability, making it an ideal solution for both artisanal and industrial bakeries.

Working Method

Equipped with CT2 Dough Divider and OCEAN B/M or OCEAN COMBI Moulder

The KREAZOT UNI2600 Bread Line is designed for efficient, high-precision bread production, ensuring uniform shaping, accurate portioning, and seamless operation.

1. Dough Dividing (CT2 Dough Divider)

The dough is fed into the CT2 Dough Divider, which ensures precise portioning while maintaining the dough's structure.

The divider operates with gentle processing, preventing excessive stress on the dough.

2. Intermediate Proofing (Optional)

The divided dough pieces can be rested in an intermediate proofer to relax gluten before final shaping.

3. Moulding & Shaping (OCEAN Moulder)

The dough pieces enter the OCEAN Moulder, where they undergo:

-Sheeting & Flattening – The dough is gently stretched to the desired shape.

-Rolling & Twisting (if required) – Creates uniform cylindrical or customized shapes for various bread types.

UNI2600
BREAD LINE

Possible Setups

UNI2600 Breadline Machine Configurations

Machine Type	Models
CONTINENT Dough Divider	CT2
CORAL Conical Dough Rounder	CORAL MODEL 1, CORAL MODEL 2
CASCADE Intermediate Proofer	CS352, CS480 ASSEMBLED CS384, CS624, DISASSEMBLED
OCEAN Long Moulder	OCEAN COMBI, OCEAN SHARP, OCEAN FLOW

UNI1300
BREAD LINE

Possible Setups

The KREAZOT Universal Bread Line UNI1300 is engineered for continuous and consistent bread production. Equipped with the Ocean Combi Moulder, it adeptly handles various dough types, including wheat, rye, and wheat/rye blends. Constructed from high-quality stainless steel with a heavy-duty build, it ensures optimal dough processing and delivers exceptional baking results.

Precision & Reliability

The KREAZOT UNI1300 Bread Line delivers exceptional precision and reliability, ensuring consistent shaping, uniform portioning, and optimal texture for every loaf. Engineered with advanced technology and durable components, it handles dough gently to preserve quality while minimizing waste. Designed for high-capacity production, this line guarantees efficient performance and long service life.

- **High Precision & Consistency – Ensures accurate dough portioning, shaping, and uniform bread quality.**
- **CT1 Dough Divider – Provides precise weight control and gentle dough handling to maintain structure.**
- **OCEAN B / OCEAN M Moulder – Customizable moulding options for various bread types and textures.**
- **Efficient & Continuous Production – Designed for high-capacity output with minimal downtime.**
- **Seamless Integration – Compatible with existing or new bakery lines, including tunnel ovens and proofers.**
- **Robust Stainless Steel Construction – Heavy-duty design ensures durability, hygiene, and easy maintenance.**
- **Advanced Automation – Reduces manual handling while optimizing efficiency and reducing waste.**
- **Versatile Dough Handling – Suitable for different hydration levels and a wide range of bread formulations.**
- **User-Friendly Operation – Intuitive control system with programmable settings for easy adjustments.**

The KREAZOT UNI1300 Bread Line delivers precision, efficiency, and reliability, making it an ideal solution for both artisanal and industrial bakeries.

Working Method

Equipped with CT1 Dough Divider and OCEAN B or OCEAN M Moulder

The KREAZOT UNI1300 Bread Line is designed for efficient, high-precision bread production, ensuring uniform shaping, accurate portioning, and seamless operation.

1. Dough Dividing (CT1 Dough Divider)

The dough is fed into the CT1 Dough Divider, which ensures precise portioning while maintaining the dough's structure.

The divider operates with gentle processing, preventing excessive stress on the dough.

2. Intermediate Proofing (Optional)

The divided dough pieces can be rested in an intermediate proofer to relax gluten before final shaping.

3. Moulding & Shaping (OCEAN B or OCEAN M Moulder)

The dough pieces enter the OCEAN B or OCEAN M Moulder, where they undergo:

-Sheeting & Flattening – The dough is gently stretched to the desired shape.

-Rolling & Twisting (if required) – Creates uniform cylindrical or customized shapes for various bread types.

UNI1300
BREAD LINE

Possible Setups

UNI1300 Breadline Machine Configurations

Machine Type	Models
CONTINENT Dough Divider	CT1
CORAL Conical Dough Rounder	CORAL MODEL 1, CORAL MODEL 2
CASCADE Intermediate Proofer	CS352, CS480 ASSEMBLED CS384 DISASSEMBLED
OCEAN Long Moulder	OCEAN M, OCEAN B

KREAZOT

the way of process

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