

INDUSTRIAL BAKERY EQUIPMENT

**KREAZOT**  
*the way of process*

**PRODUCT  
CATALOG  
2024**  
EN



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.

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## **CONTINENT**

Dough dividers



## **CORAL**

Dough rounders



## **CASCADE**

Intermediate proofers



## **OCEAN**

Dough moulders



## **BREAD LINES**

Make-Up Dough Lines

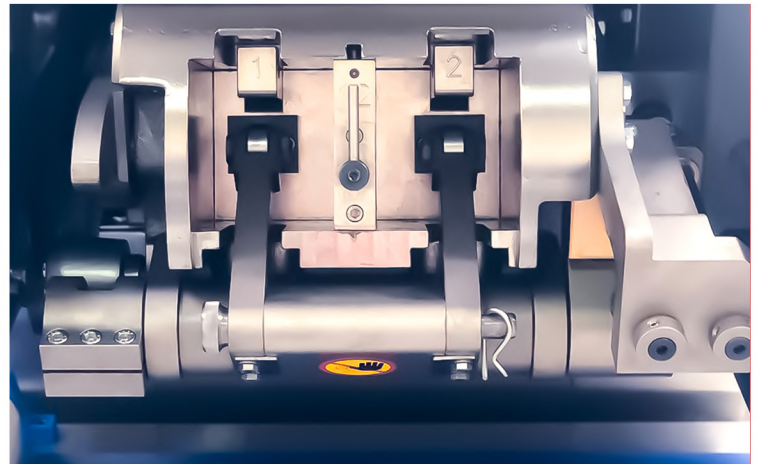
# CONTINENT

## 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

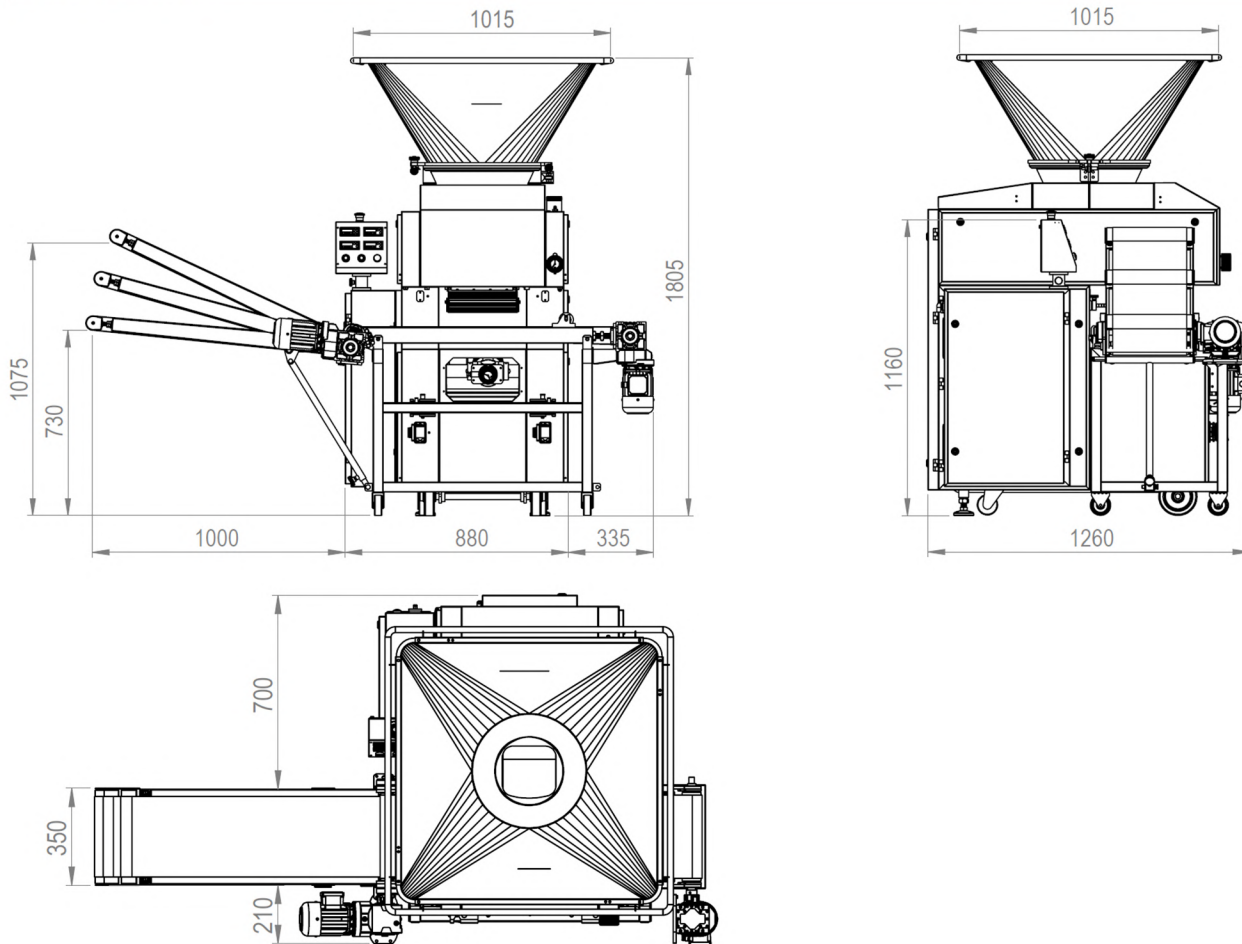


### OPTIONAL ADDITIONS

- 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)

	<b>CT1</b>	<b>CT2</b>	<b>CT3</b>
<b>Capacity range</b> <i>Depending on the weight and consistency</i>	1200 pcs/h	2600 pcs/h	3900 pcs/h
<b>Weight range</b> <i>Depending on the consistency</i>	400-2400 gr	110-1200 gr	100-650 gr
<b>Number of pistons</b>	1 piece	2 pcs	3 pcs
<b>Required voltage</b>	3 Phase 400 V N+PE	3 Phase 400 V N+PE	3 Phase 400 V N+PE
<b>Power supply</b>	1,86 kW	1,86 kW	1,86 kW
<b>Oil consumption</b> <i>At 1000 strokes</i>	0,5-0,9 L/h	0,5-0,9 L/h	0,5-0,9 L/h
<b>Dimensions</b>	880 mm (width) 1260 mm (length) 1805 mm (height)	880 mm (width) 1260 mm (length) 1805 mm (height)	880 mm (width) 1260 mm (length) 1805 mm (height)
<b>Net weight</b>	850 kg	850 kg	850 kg

**DIMENSIONS**

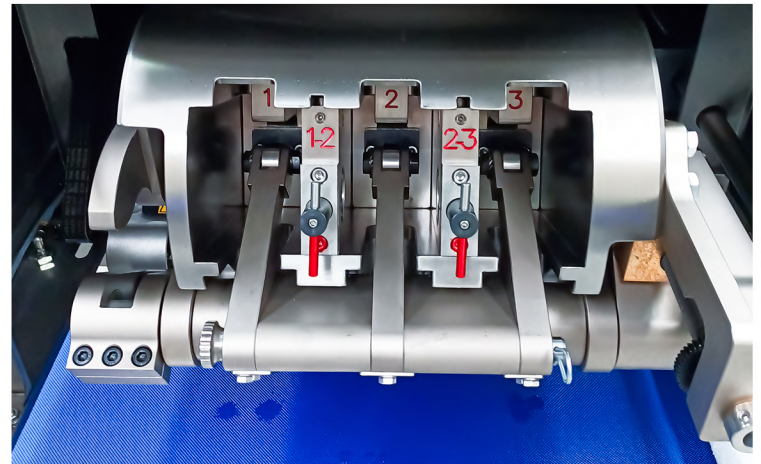


# CONTINENT Dough Dividers

## 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

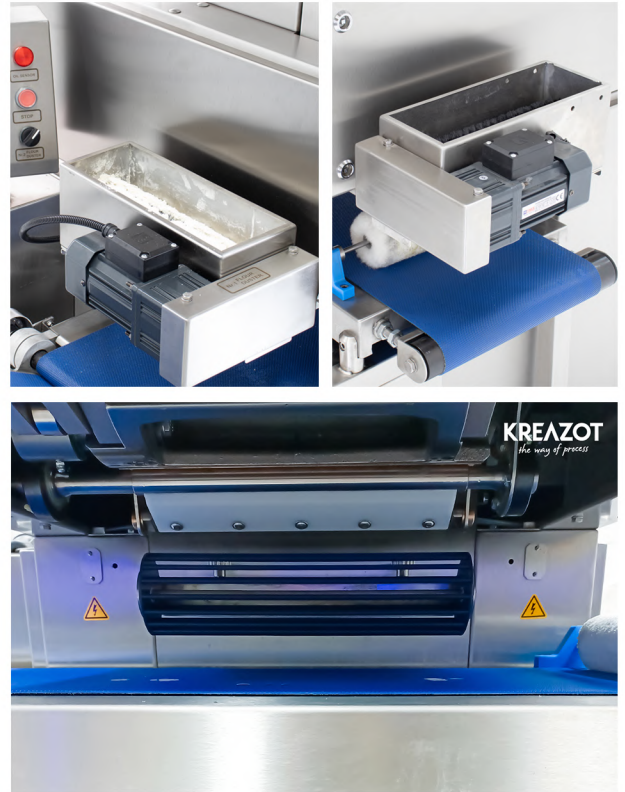


### OPTIONAL ADDITIONS

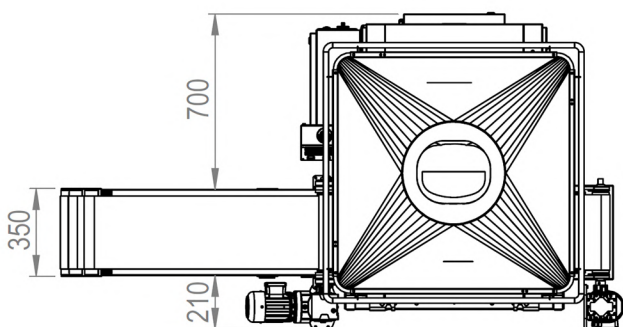
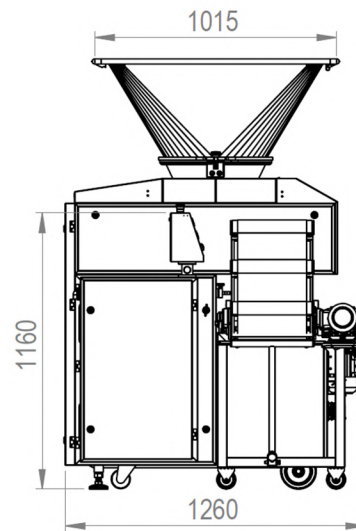
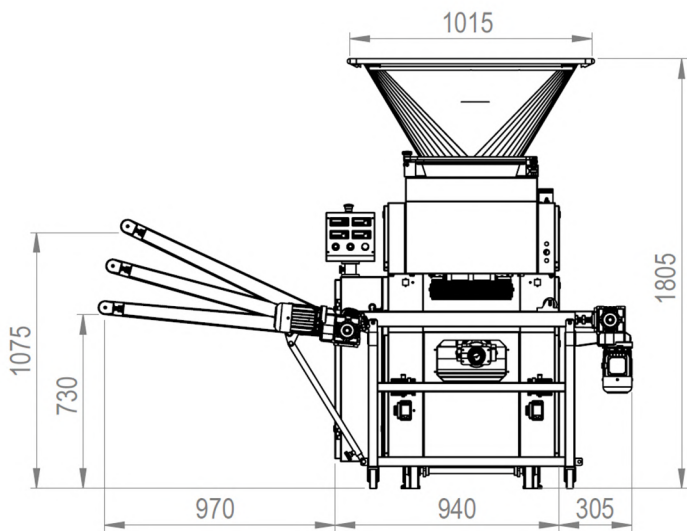
- Automatic flour duster
- Custom version of discharge conveyor
- Hopper oiling feature
- Teflon-coated 250 kg drop hopper volume
- Conveyor safeguard
- Trip wire safety switch for hopper
- HMI Controller
- HMI Controller (with automatic weight adjustment)

**CT3 Mega**

<b>Capacity range</b> <i>Depending on the weight and consistency</i>	<b>3900 pcs/h</b>
<b>Weight range</b> <i>Depending on the consistency</i>	<b>100-1000 gr</b>
<b>Number of pistons</b>	<b>3 pcs</b>
<b>Required voltage</b>	<b>3 Phase 400 V N+PE</b>
<b>Power supply</b>	<b>1,86 kW</b>
<b>Oil consumption</b> <i>At 1000 strokes</i>	<b>0,5-0,9 L/h</b>
<b>Dimensions</b>	<b>940 mm (width) 1260 mm (length) 1805 mm (height)</b>
<b>Net weight</b>	<b>900 kg</b>



**DIMENSIONS**



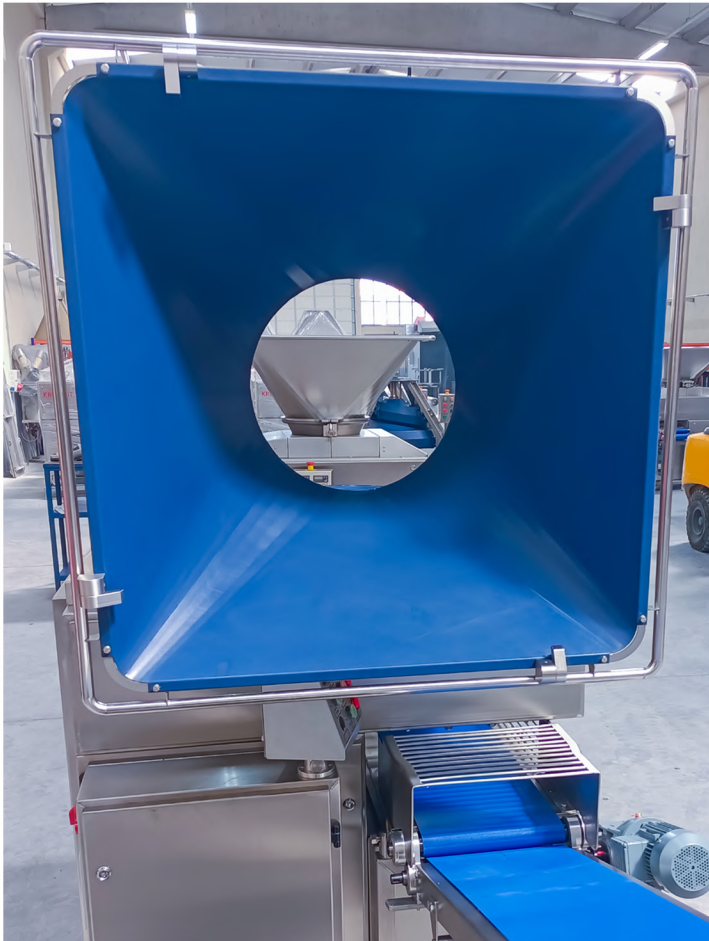
# KREAZOT

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## CONTINENT Dough Dividers







# CORAL

## Dough Rounders

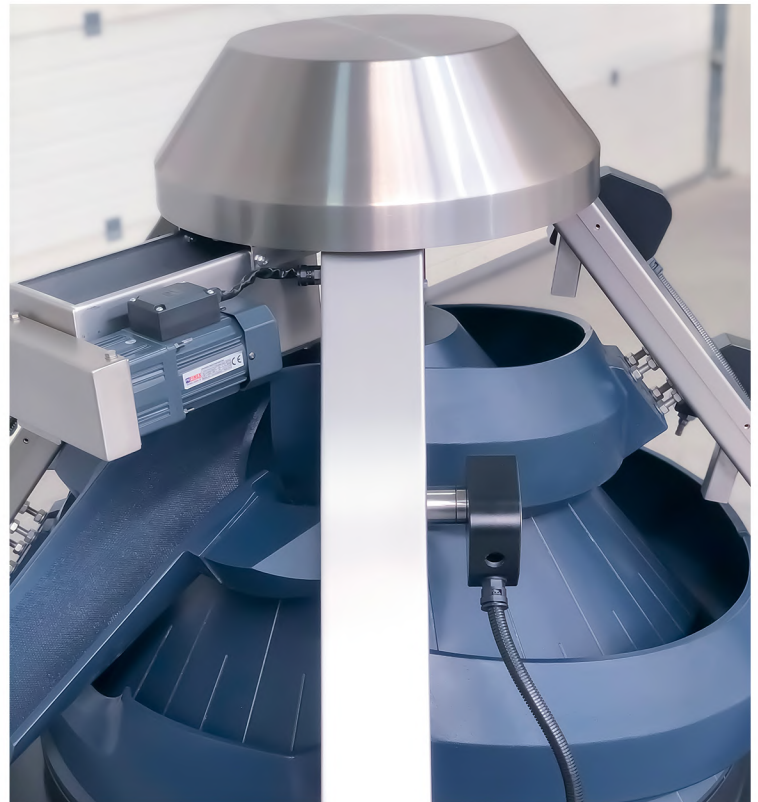
### PRIMARY SETUP

- 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

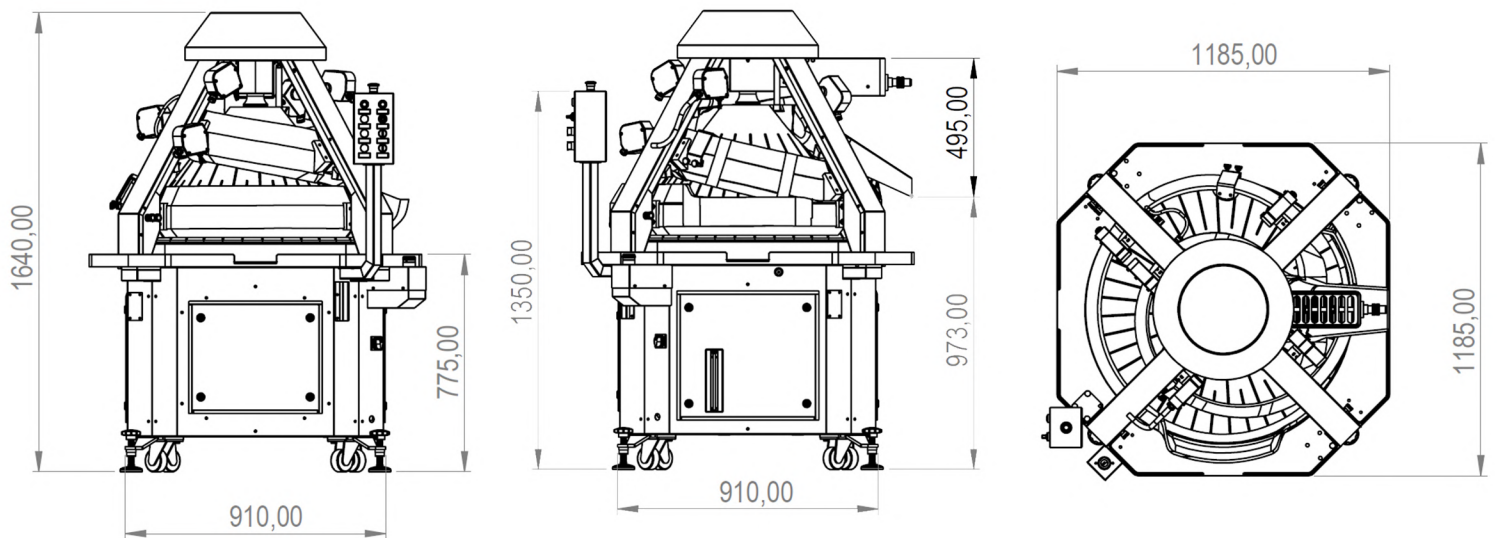


## CORAL

<b>Capacity range</b> <i>Depending on the weight and consistency</i>	<b>1200 Up to 3900 pcs/hr</b> min 26-max 55 rpm
<b>Weight range</b> <i>Depending on the consistency</i>	<b>90-1500 gr</b>
<b>Power supply</b>	<b>1,47 kW</b>
<b>Required voltage</b>	<b>3 Phase 400 V N+PE</b>
<b>Dimensions</b>	<b>1185 mm (width) 1185 mm (length) 1640 mm (height)</b>
<b>Net weight</b>	<b>600 kg</b>



## DIMENSIONS



# CASCADE

## Intermediate Proofer

Models CS340/CS480

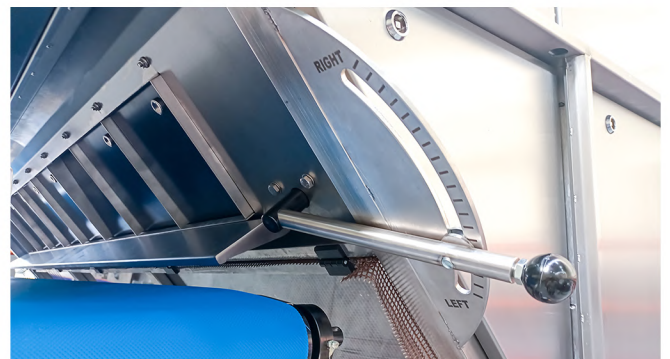
### PRIMARY SETUP

- 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.



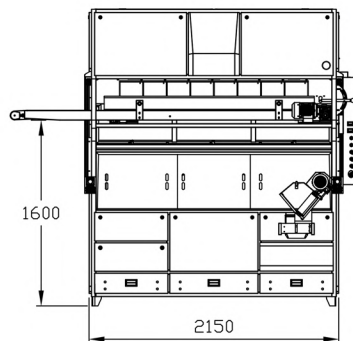
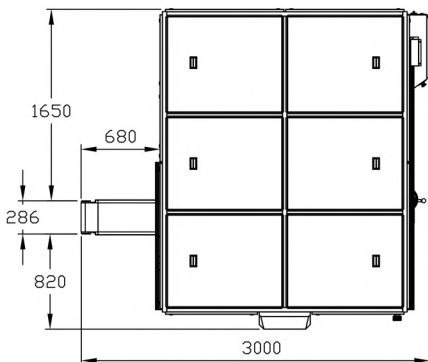
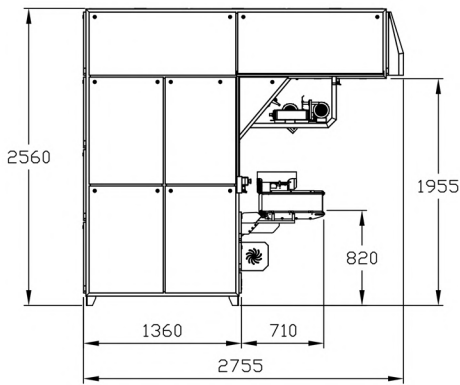
### OPTIONAL ADDITIONS

- Humidification system
- Infeed from rear side
- Flour duster on the infeed conveyor
- Bypass outfeed conveyor  
( depends on layout project of line, must be specified with the order )



	<b>CS340</b>	<b>CS480</b>
<b>Effective pockets</b>	352 pcs	480 pcs
<b>Active pockets</b>	320 pcs	448 pcs
<b>Weight range</b>	100-1600 gr	100-1600 gr
<b>Capacity range</b>	1200-2400 pcs/hr	1800-3600 pcs/hr
<b>Infeed type</b>	*Single	**Dual
<b>Air pressure</b>	-	6 bar
<b>Required voltage</b>	3 Phase 400 V N+PE	3 Phase 400 V N+PE
<b>Power supply</b>	1,90 kW	1,90 kW
<b>Dimensions</b>	2150 mm (width) 2755 mm (length) 2560 mm (height)	2150 mm (width) 3435 mm (length) 2560 mm (height)
<p>*V-Belt system for single depositing            ** V-Belt system with pneumatic valve for dual depositing            Capacity and weight range depending on dough consistency</p>		

## DIMENSIONS



# 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

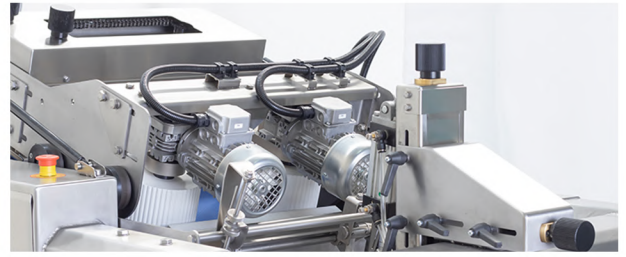
## OPTIONAL ADDITIONS

- Flour duster add-on
- Tailored panning system to suit specific needs
- Customized seeding applications in a specialized version

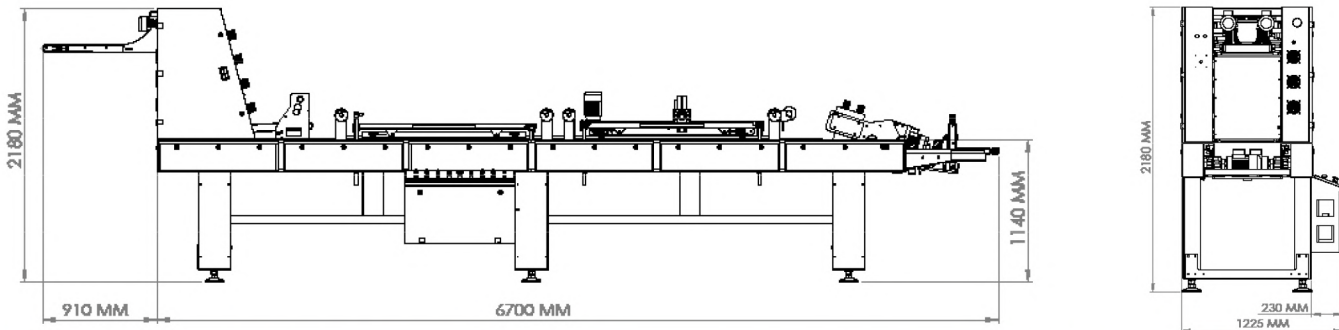


## Advanced

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



## DIMENSIONS



# OCEAN COMBI

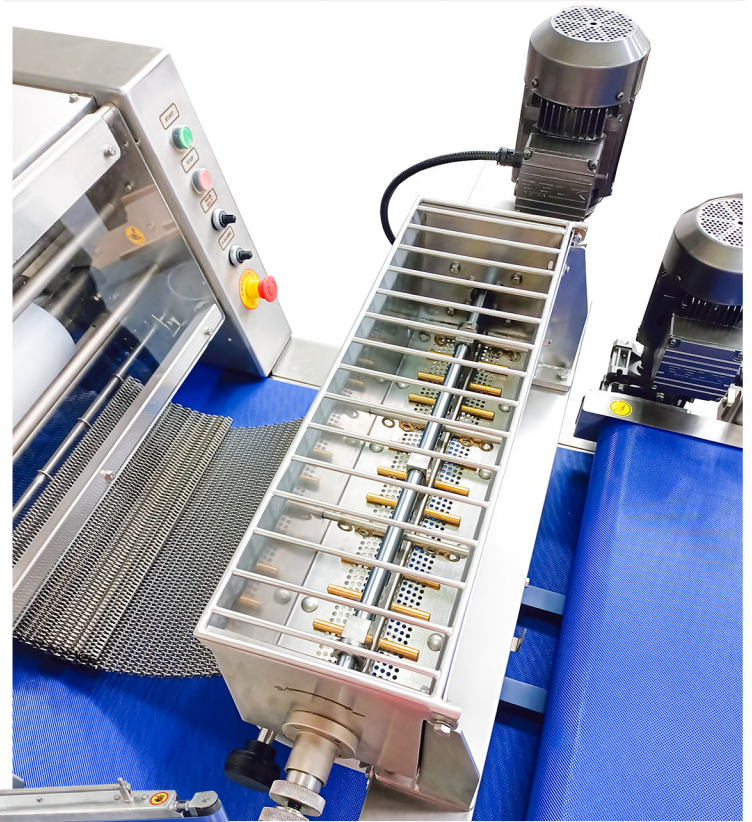
## Dough Moulder

### 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

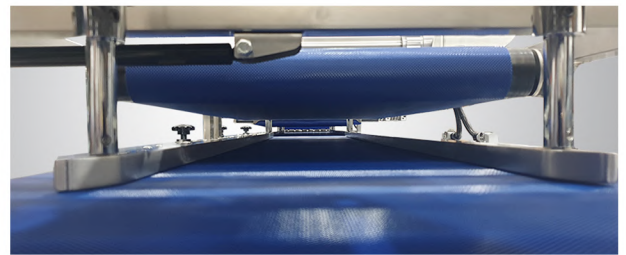
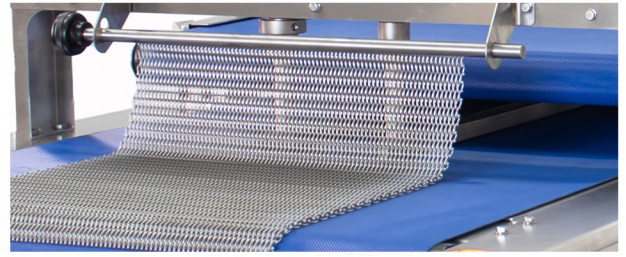
- Flour duster
- Infeed conveyor (alternative to the infeed hopper)
- Knife station for precise complete or partial cutting, suitable for mini baguettes, finger rolls, etc.
- Tailored panning system to meet specific requirements
- Customized pressure board designed for pointed ends (SHARP model)
- Specialized seeding applications in a custom version



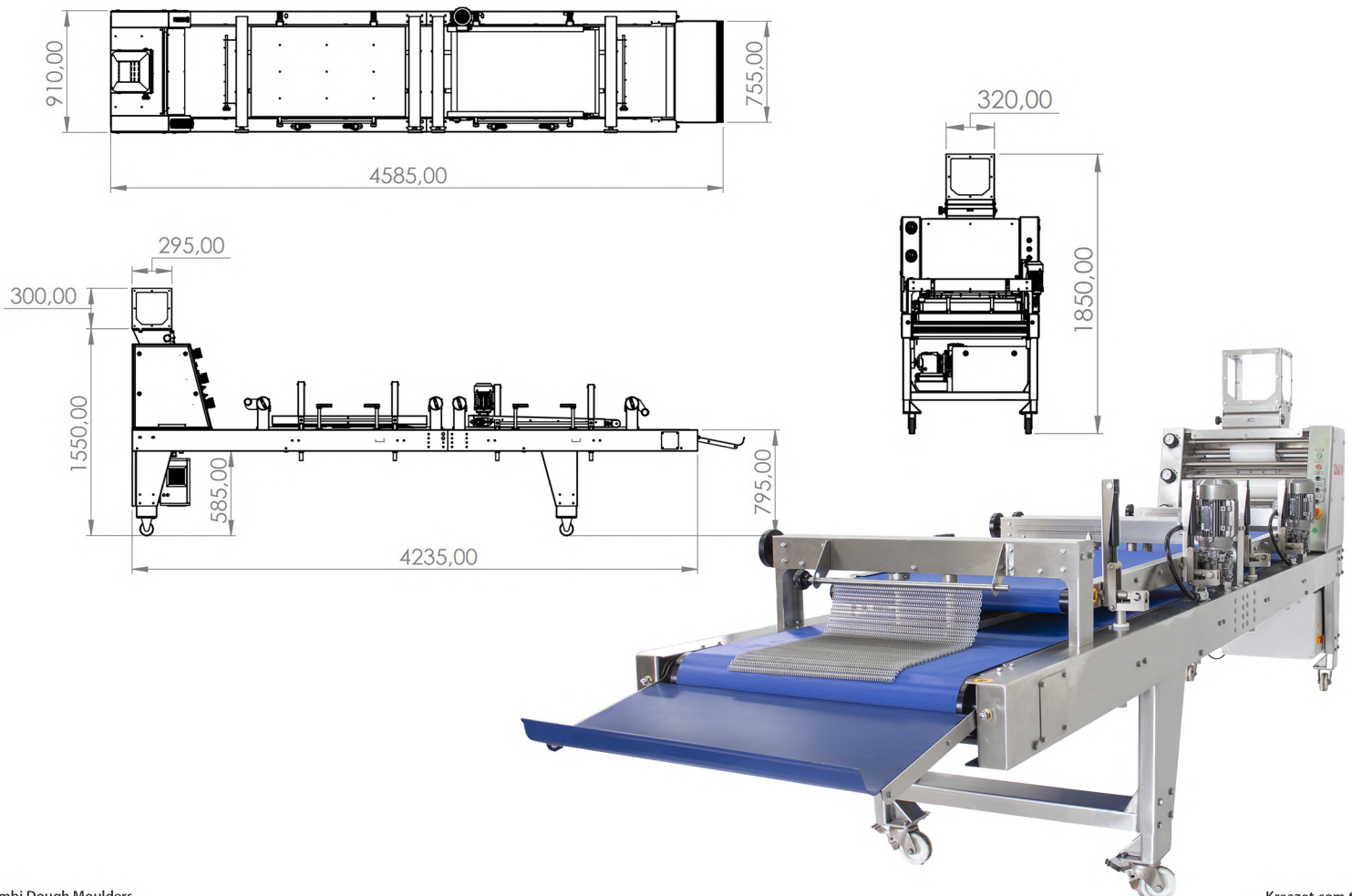


**Combi**

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



**DIMENSIONS**



# OCEAN COMBI SHARP

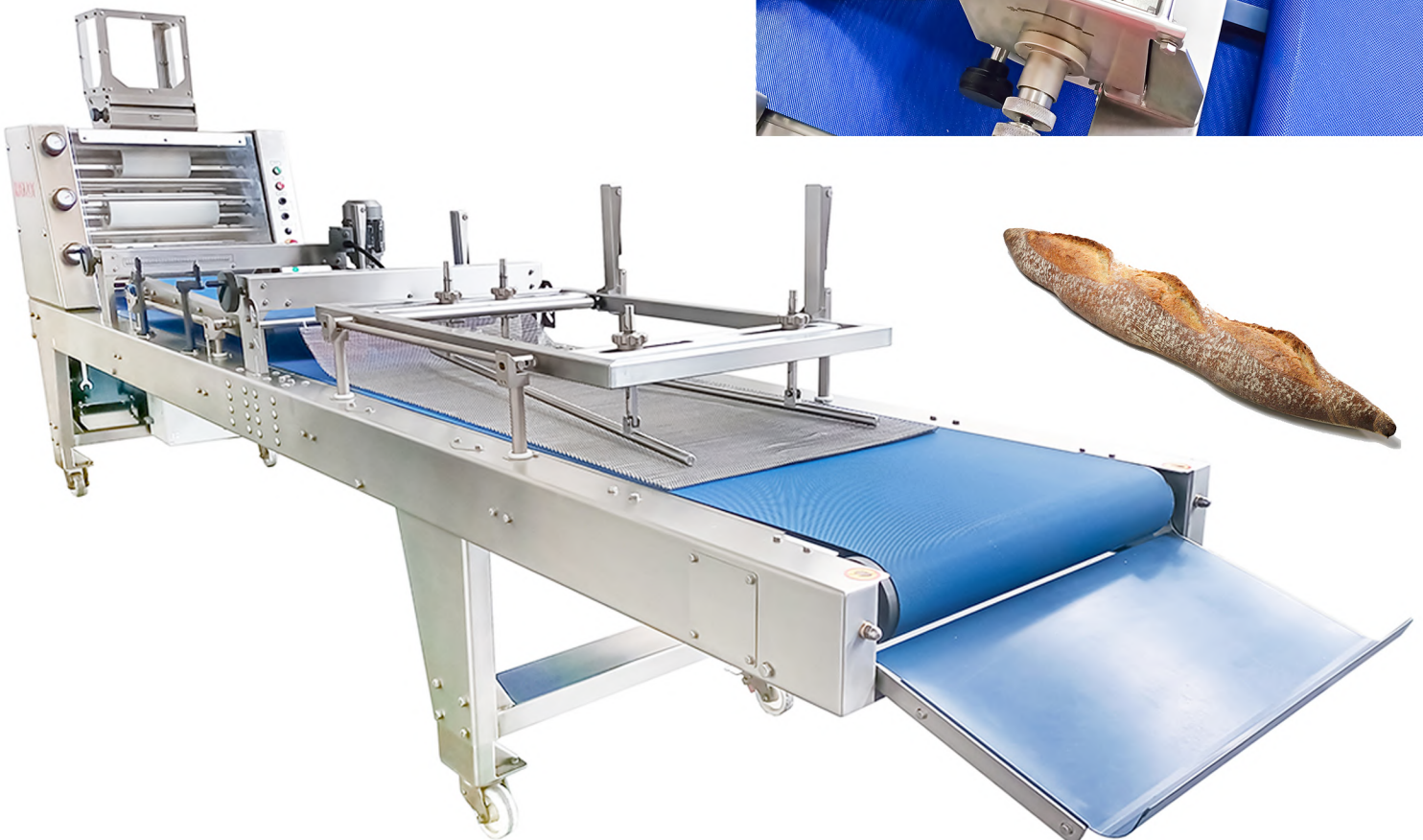
## Dough Moulder (For Artisan-Tapered Edged Breads)

### 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

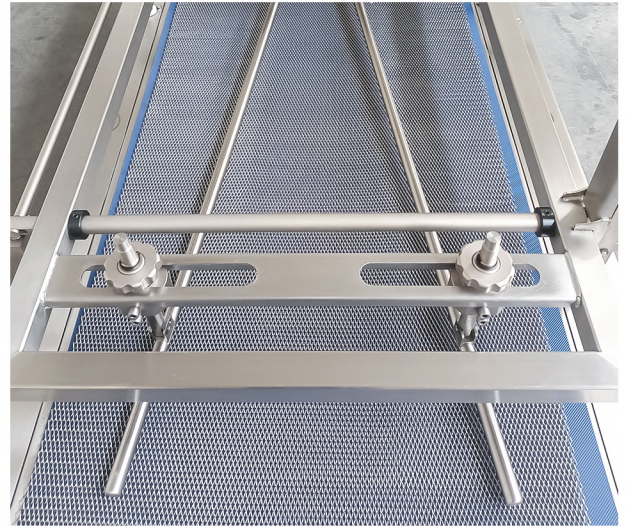
### OPTIONAL ADDITIONS

- Flour duster
- Infeed conveyor (alternative to the infeed hopper)
- Tailored panning system to meet specific requirements
- Specialized seeding applications in a custom version

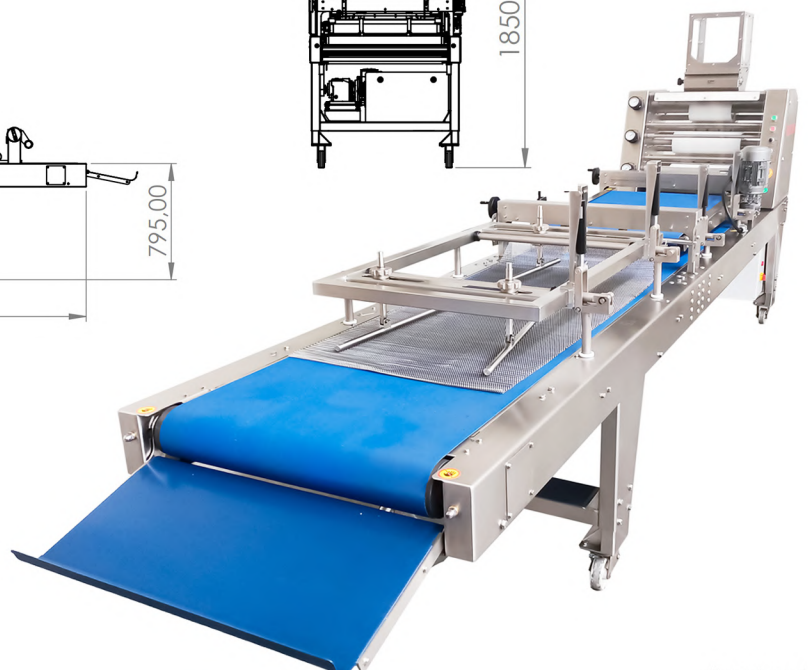
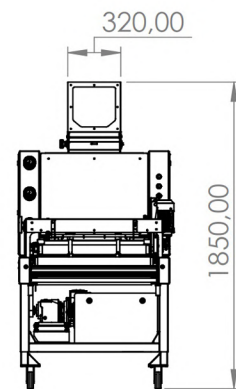
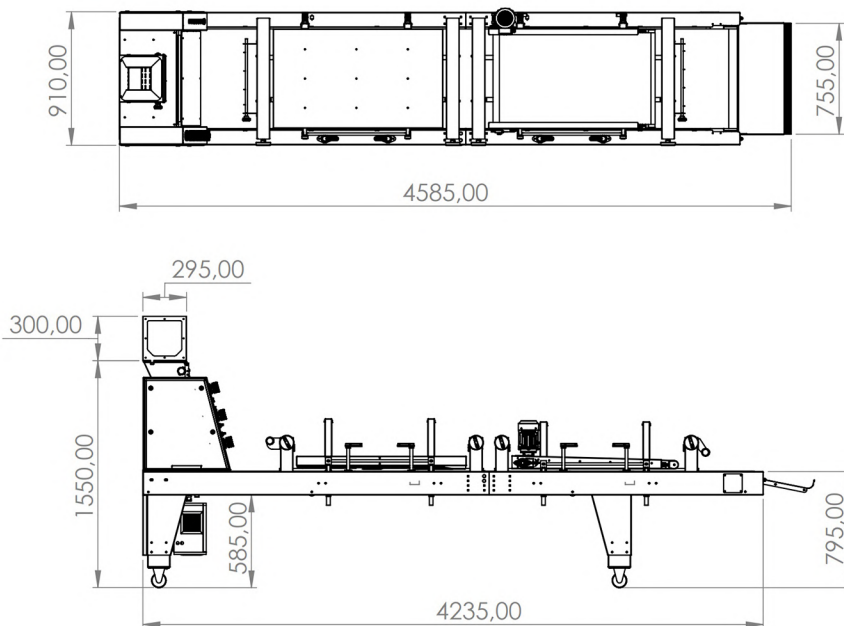


## Combi Sharp

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



## DIMENSIONS



# 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

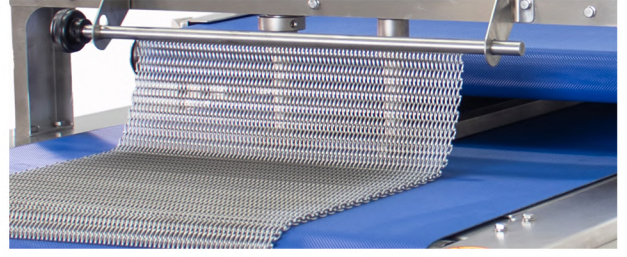
### OPTIONAL ADDITIONS

- Flour duster available as an optional add-on.

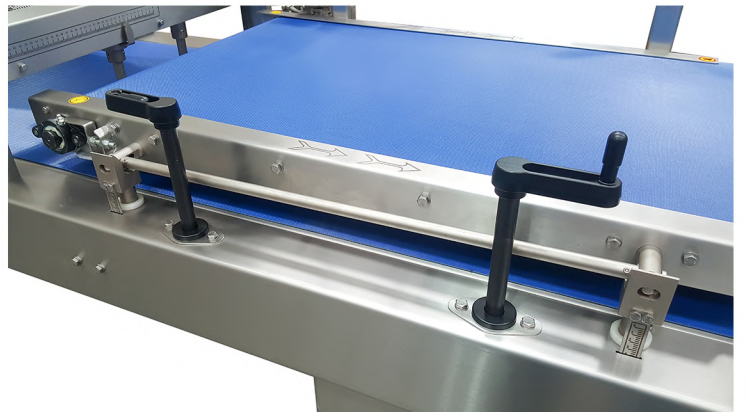
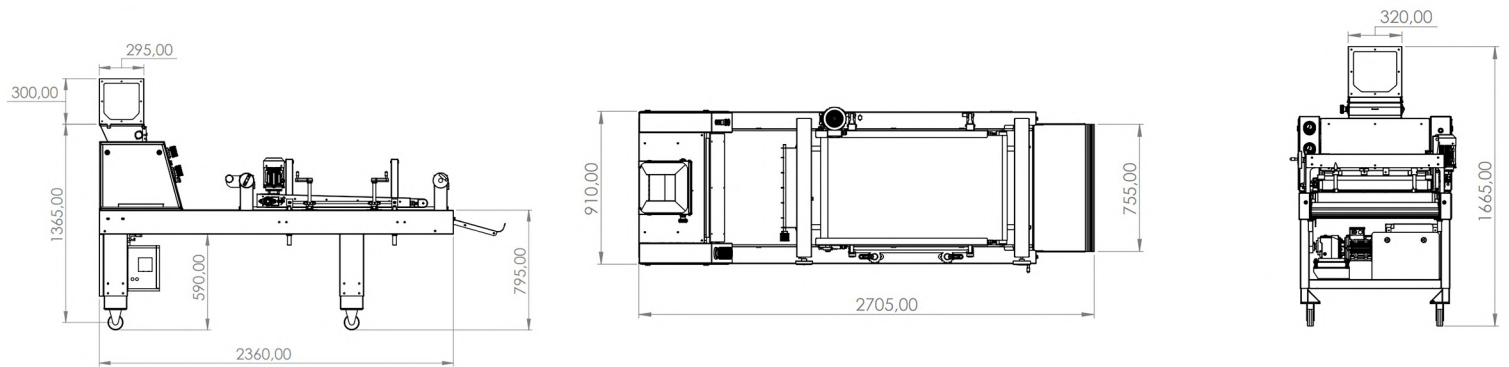


## Ocean M

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



## DIMENSIONS



# 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

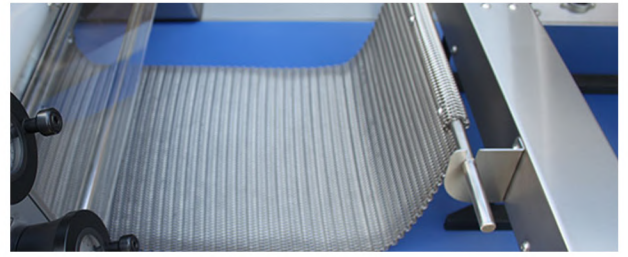
### OPTIONAL ADDITIONS

- Flour duster available as an optional add-on.

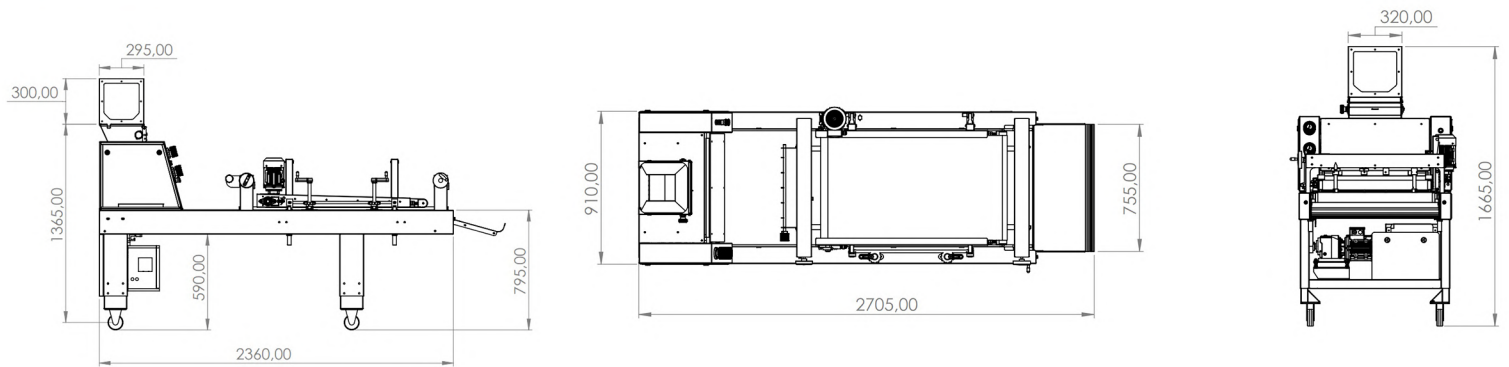


## Ocean B

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



## DIMENSIONS





### ● TIN BREAD LINE (For Toast Bread )

- Dough Divider
  - CONTINENT CT3 (3900 pcs)-(100-650 gr)
  - CONTINENT CT3MEGA (3900 pcs)-(100-1000 gr)
- Conical Rounder → CORAL (3900 pcs)-(90-1500 gr)
- Intermediate Proofer → CASCADE CS480 (3600 pcs)
- Long Moulder → OCEAN ADVANCED-(380 mm) Twisting&cutting



# UNI3900 BREAD LINE

## Possible Setups



### ● UNI3900 BREAD LINE

- Dough Divider
  - CONTINENT CT3 (3900 pcs)-(100-650 gr)
  - CONTINENT CT3MEGA (3900 pcs)-(100-1000 gr)
- Conical Rounder → CORAL (3900 pcs)-(90-1500 gr)
- Intermediate Proofers → CASCADE CS480 (3600 pcs)
- Long Moulder
  - OCEAN COMBI (Dual pressure board)-(600 mm)
  - OCEAN SHARP (Tapered edges)-(500 mm)

# UNI2600 BREAD LINE

## Possible Setups



### ● UNI2600 BREAD LINE

- Dough Divider
  - CONTINENT CT1 (1200 pcs)-(400-2400 gr)
  - CONTINENT CT2 (2600 pcs)-(110-1200 gr)
- Conical Rounder
  - CORAL (3900 pcs)-(90-1500 gr)
- Intermediate Proofers
  - CASCADE CS340 (2400 pcs)
  - CASCADE CS480 (3600 pcs)
- Long Moulder
  - OCEAN B (Fixed pressure board)-(500 mm)
  - OCEAN M (Motorized pressure board)-(500 mm)

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