



KREAZOT

the way of process

INDUSTRIAL
BAKERY
EQUIPMENT

2022
**PRODUCT
CATALOG**

krezot.com.tr



ADVANCED
Long Moulder

We are manufacturer of bakery equipment; specialized in dough processing machines and lines. In addition, we are a provider of integrated solutions for middle and large-sized industrial bakeries. Our experience has begun in 2005. Krezot follows the markets and bakeries' demands. We are the key partner for Dealers and Manufacturers who do not have similar products in their assortment. Our target is to reach world bakeries through our esteemed experienced partners in their areas. We supply high-quality machines at very reasonable prices to our partners and also provide additional facilities.

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01 **CONTINENT**
Dough dividers

02 **CORAL**
Dough rounders

03 **CASCADE**
Intermediate proofers

04 **OCEAN**
Dough moulders

05 **BREAD LINES**
Make-Up Dough Lines

CONTENT

CONTINENT DIVIDER



- Suitable for all kinds of dough assortments
- High accuracy
- Gentle dough dividing

BASIC EXECUTION

1, 2 or 3 piston

Dividing chamber, main piston, measuring piston, hopper base made of Ni-Resist material (wear-corrosion and oxidation resistant)

Crankshaft is made of cast iron

Hardened steel knife

BEKA brand oiling pump – 6 fixed dosing valves

Drop hopper volume 210lt., stainless steel

Stainless steel surrounding panels

Analog weight adjustment with position indicator.

Analog pressure adjustment of spring with position indicator

Varying of the speed by inverter

Oil reservuar with 7 lt capacity

Indicator of insufficient oil level

Detachable discharge conveyor for easy cleaning, variable speed

Cross discharge conveyor, left or right hand side must be specified with the order

Belt oiling

Electronic piece counter

Magnetic safety sensors

Electromechanical control panel

210 Lt Capacity
Wear-Resistant
chrome nickel alloy
Teflon coated



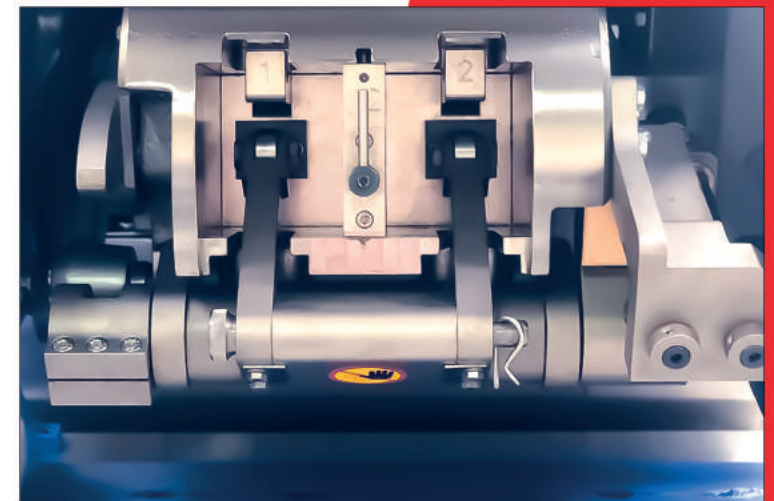
Drop hopper,
easy cleaning



Cross discharge conveyor, left or right hand side must be specified with the order



CONTINENT Models	CT1	CT2	CT3
Capacity Range Up to <i>depending on weight and consistency of dough pieces</i>	1.200 pcs/hr	2.400 pcs/hr	3.600 pcs/hr
Weight Range <i>depending on consistency of dough pieces</i>	400-2400 gr	110-1200 gr	100-650 gr
Number Of Piston	1 piece	2 pcs	3 pcs
Required Voltage	3 Phase 380V, 50Hz+N+PE		
Power Supply	2,0 kW		
Oil Consumption at 1000 Strokes	0,5-0,9 L/h		
Dimensions	Weight 2155 mm L enght 1215 mm Height 1795 mm		
Weight Net	900 kg		
Weight Gross	1050 kg		
Shipping Volume (Crated)	2,6		



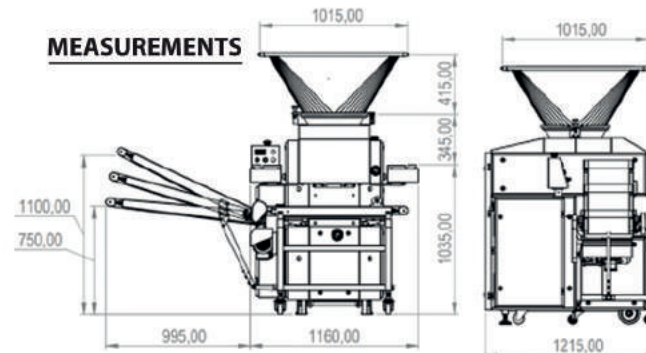
OPTIONS

Teflon coated hopper inside

Two automatic flour dusters

Custom version discharged conveyor

MEASUREMENTS



CORAL ROUNDER



- Suitable for many common dough assortments such as wheat, rye, wheat/rye ex.
- Perfect round moulding
- Minimum of dough crumbs



CORAL | Dough Rounder
krezot.com.tr

BASIC EXECUTION

Fully stainless steel frame and surrounding panels

Cast iron teflon coated cone,

Aluminium tracks, in and outside teflon coated

Cast aluminium crumb collection tray, teflon coated

Cone speed controller by inverter

Cone with top bearing

No flour necessity to avoid sticking of dough

Stainless steel round head cover

Automatic flour duster

Stainless steel swivel castors with mounting pins

Easy in operation and cleaning

Perfect separation between dough pieces coming from the divider

Perfect transfer of dough pieces with outfeed chute



CONTROL PANEL

Start Stop

Speed controllers

Oil spray control

Blower control

CORAL

Technical Specifications

Capacity Range

depending on weight and consistency of dough pieces

2.500 Up to 3.600 pcs/hr
min 27-max 39 rpm

Weight Range

depending on consistency of dough pieces

90-1.250 gr

Power Supply

1,1 kW

Required Voltage

3 Phase 380V, 50Hz+N+PE

Dimensions

Weight 1185 mm
Length 1185 mm
Height 1485 mm

Net Weight

600 kg

Gross Weight

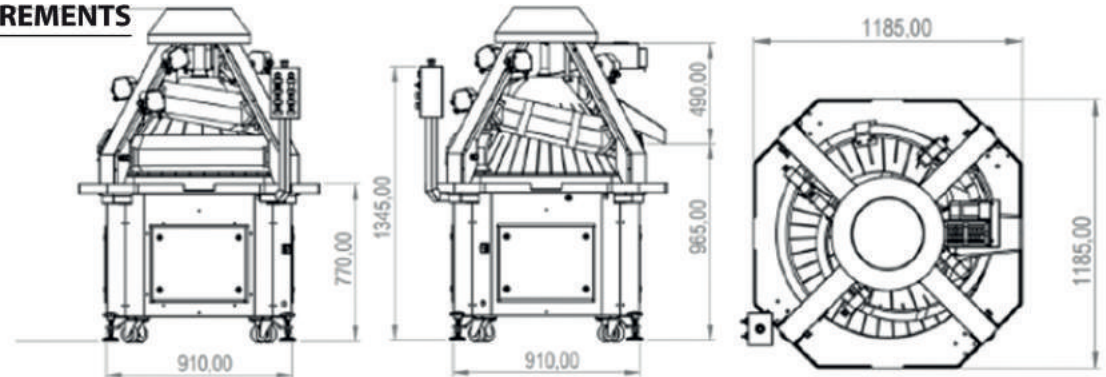
750 kg



OPTIONS CHART

- ✓ Oil spraying nozzles on the cone (5 nozzles)
- ✓ Air blower with heating
- ✓ Dough discharge conveyor instead of chute

MEASUREMENTS



CASCADE INTERMEDIATE PROOFER

BASIC EXECUTION

Fully stainless steel frame, swings and surrounding panels

Modular system – dismantled

Nylon-mesh round pockets, easy to remove for cleaning, weight range 100-1.250gr

10 pocket modulated standart in all models on swings

Infeed conveyor, with photocell control with continuous drive.

Flour duster on infeed conveyor

Collection drawers for adjustable resting time, to able to exit of dough pieces as refer desired proofing time

Outfeed cross conveyor

Synchronized speed controller with the divider

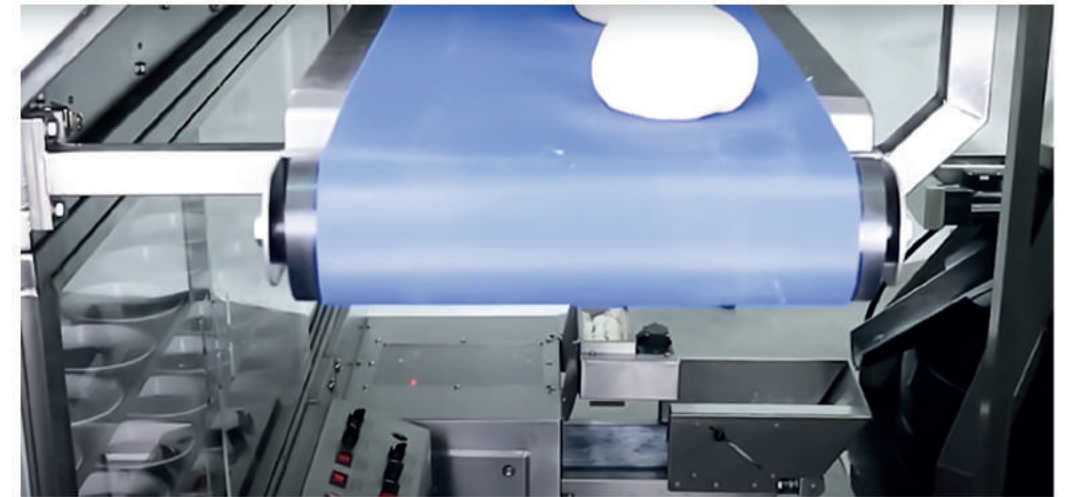
Electrical cabinet at working height with power supply and sockets for divider, rounder and moulder.

Air circulation fan

UV lightening

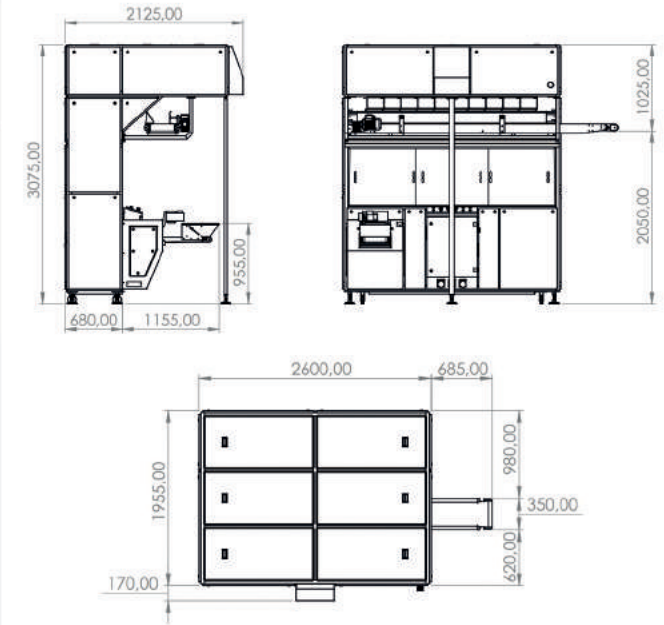
Flexible layout with the choice of infeed position; side right or left and front or rear must be specified with the order.

Electromechanical control panel



CASCADE Models	CS340	CS480	CS680
Number Of Pocket	340 pcs	480 pcs	680 pcs
Weight Capacity of pockets	1100 gr	1100 gr	1100 gr
Capacity Range	1.800 - 2.400 pcs/h	2.400 - 3.600 pcs/h	2.400 - 3.600 pcs/h
Resting Time	8,5-11,3 minute	8-12 minute	11,3 - 17 minute
Infeed Type	SINGLE	DUAL	DUAL
Air Pressure	-	6 Bar	6 Bar
Required Voltage	3 Phase 380V, 50Hz+N+PE		
Power Supply	4,40 kw		
Dimensions	W 3285 mm L 2125 mm H 3075 mm	W 3285 mm L 2125 mm H 3685 mm	W 3285 mm L 2825 mm H 3685 mm
Net Weight	600 kg		
Gross Weight	600 kg		

MEASUREMENTS



OPTIONS CHART

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

OCEAN ADVANCED



Long Moulder is for industrial toast bread producers and sort of loaves

BASIC EXECUTION

- Fully stainless steel frame and surrounding panels
- Fully automatic twisting and panning
- Bypass of twisting station for open loaves
- Blue color cleanline belt, coated with polyoefin material
- Knife station for complete and partial cutting
- Discharge stainless steel belt to transfer the loaves in tin
- Infeed conveyor
- Adjustable centering rollers on infeed conveyor
- Parallel adjustable side guides to fix lenght of loaves
- Driven pressure roller adjustable by position indicator
- 3 pair of adjustable sheeter and gear drive on rollers
- Adjustable speed by frequency inverter
- Adjustable wire belt for pre-molding with seperated conveyor
- Individually adjustable conveyor speed by frequency inverter
- Height adjustable fixed and motorized-conveyed combined pressure boards
- Air blowing fans on sheeting rollers, pre-molding belt and pressure board

OCEAN ADVANCED

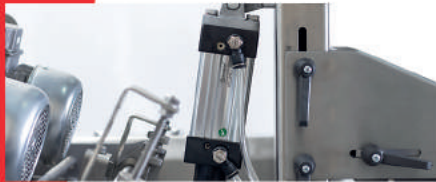
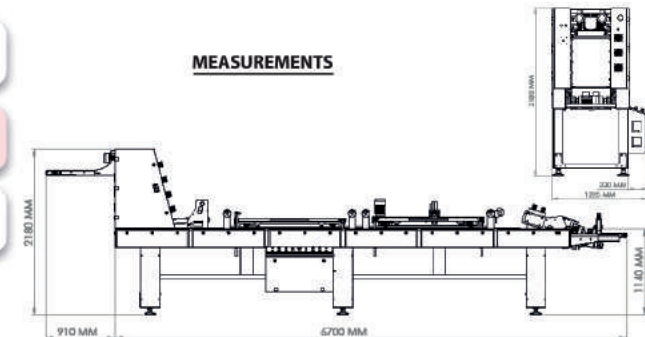
Technical Specifications

Capacity Range <i>depending on weight and consistency of dough pieces</i>	Up to 3.600 pcs/hr
Weight Range <i>depending on consistency of dough pieces</i>	200-1.200 gr
Dough Lenght	Up to 380 mm
Power Supply	3,47 kw
Required Voltage	3 Phase 380V, 50Hz+N+PE
Net Weight	1765 kg

OPTIONS CHART

- ✓ Flour duster
- ✓ Customized panning system
- ✓ Custom version seeding applications

MEASUREMENTS



OCEAN COMBI



Universal
Dough
Moulder

BASIC EXECUTION

Fully stainless steel frame and surrounding panels

Centrally adjustable infeed hopper provides a correct and invariable positioning of the dough piece

Three pairs of non-stick adjustable pressure rollers with position indicators and scrapers to prevent sticking of the dough.

Stainless steel wire belt for pre-moulding

Stainless steel parallel adjustable side guides 20 mm with turntable handles

Two motorized pressure boards with speed controllers

Main drive with speed controller

Discharge stainless steel belt to transfer the dough in tin

Height adjustable wheels with brake to easy move

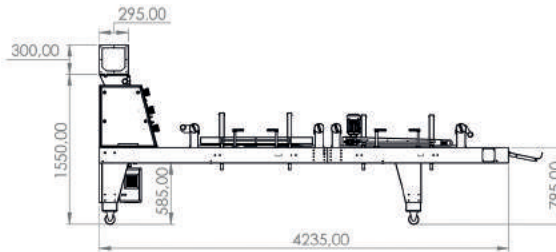
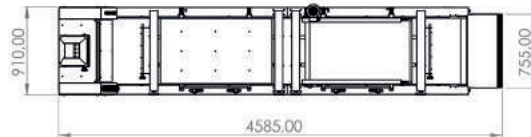
Electromechanical control unit

OCEAN COMBI

Technical Specifications

Capacity Range <i>depending on weight and consistency of dough pieces</i>	Up to 3.600 pcs/hr
Weight Range <i>depending on consistency of dough pieces</i>	100-2.000 gr
Dough Length	Up to 600 mm
Power Supply	3,47 kw
Required Voltage	3 Phase 380V, 50Hz+N+PE
Net Weight	800 kg

MEASUREMENTS



OPTIONS CHART

- ✓ Flour duster
- ✓ Infeed conveyor instead of infeed hopper
- ✓ Knife station for complete or partial cutting for mini baguettes, finger rolls and etc.
- ✓ Customized panning system
- ✓ Customized pressure board for pointy edges
- ✓ Custom version seeding applications

OCEAN M



Universal
Dough
Moulder

BASIC EXECUTION

Fully stainless steel frame and surrounding panels

Centrally adjustable infeed hopper provides a correct and invariable positioning of the dough piece

Two pairs of non-stick adjustable pressure rollers with position indicators and scrapers to prevent sticking of the dough.

Stainless steel wire belt for pre-moulding

Teflon coated collection tray

Stainless steel parallel adjustable side guides 20 mm with turntable handles

Height adjustable non-stick fixed pressure board folded by dashpot an upright position

Blue color cleanline belt, coated with polyolefin material

Height adjustable castors with brake for easy mobility

Motorized
pressure board

OCEAN M

Technical Specifications

Capacity Range

depending on weight and consistency of dough pieces

Up to 2.400 pcs/hr

Weight Range

depending on consistency of dough pieces

100-2.000 gr

Dough Length

Up to 600 mm

Power Supply

0,93 kw

Required Voltage

3 Phase 380V, 50Hz+N+PE

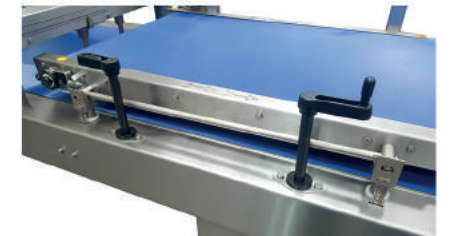
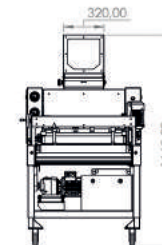
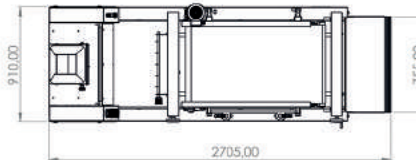
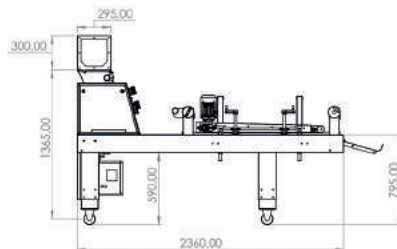
Net Weight

440 kg

OPTIONS CHART

✓ Flour duster

MEASUREMENTS



OCEAN B



Universal
Dough
Moulder

BASIC EXECUTION

- Fully stainless steel frame and surrounding panels
- Centrally adjustable infeed hopper provides a correct and invariable positioning of the dough piece
- Two pairs of non-stick adjustable pressure rollers with position indicators and scrapers to prevent sticking of the dough.
- Stainless steel wire belt for pre-moulding
- Teflon coated collection tray

- Stainless steel parallel adjustable side guides 20 mm with turntable handles
- Height adjustable non-stick fixed pressure board folded by dashpot an upright position
- Blue color cleanline belt, coated with polyolefin material
- Height adjustable castors with brake for easy mobility

OCEAN B

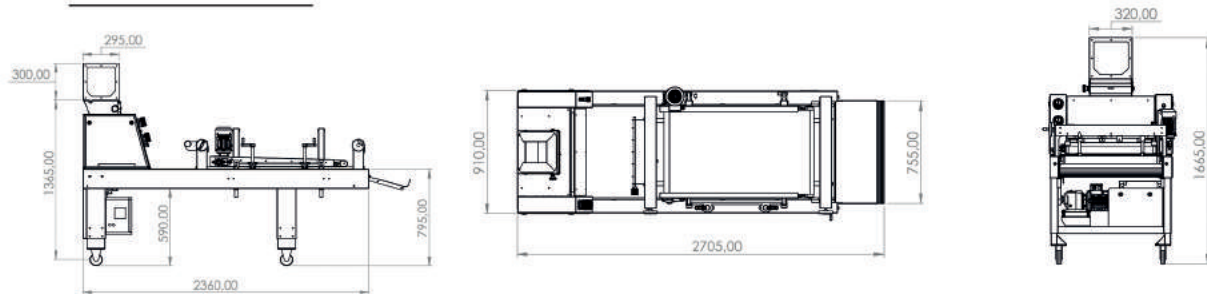
Technical Specifications

Capacity Range <i>depending on weight and consistency of dough pieces</i>	Up to 2.400 pcs/hr
Weight Range <i>depending on consistency of dough pieces</i>	100-2.000 gr
Dough Length	Up to 600 mm
Power Supply	0,93 kw
Required Voltage	3 Phase 380V, 50Hz+N+PE
Net Weight	440 kg

OPTIONS CHART

- ✓ Flour duster

MEASUREMENTS



TIN BREAD LINE

Make-up Dough
Line Capacity
**2.400-3.600
pcs/hr**

ADVANCED
Long Moulder

KREAZOT

CASCADE
Intermediate Proofer

CONTINENT
Dough Dividers

CORAL
Dough Rounder



TIN BREAD LINE

BASIC EXECUTION

KREAZOT Industrial Tin Bread Line is designed for continuous and consistent Tin Bread production configured with unique Ocean Advanced Moulder which is equipped with cutting-twisting and automatic tin loading stations. The line can be adapted to existing and/or new continuous lines with tunnel ovens as refer the flow diagram of bakeries. This powerful industrial tin bread line is made of high-quality materials, fully stainless steel, heavy-duty construction, and well workmanship, that ensures perfect dough results and in the end excellent baking results

Depending on needs, the line has two different capacities up to 2.400pcs/hr dough weight range between 110-1.200gr and 3.600pcs/hr dough weight range between 100-650gr with the possibility to choose between Continent CT2 or Continent CT3 dough divider

Technical Specifications	With DIVIDER CT2	With DIVIDER CT3
Capacity Range <i>depending on weight and consistency of dough pieces</i>	Up to 2.400 pcs/hr	Up to 3.600 pcs/hr
Weight Range <i>depending on consistency of dough pieces</i>	110-1.200 gr	100-650 gr
Dough Length	Up to 380 mm	Up to 380 mm



Dividing chamber, main piston, measuring piston, hopper base made of Ni-Resist material (wear-corrosion and oxidation resistant). The crankshaft is made of cast iron. Knife hardened steel.
BEKA brand oiling pump – 6 fixed dosing valves. Drop hopper volume 210lt., stainless steel.
Stainless steel surrounding panels.
Analog weight adjustment with position indicator.
Analog pressure adjustment of spring with position indicator.



The Coral is a high-quality conical rounder with its sturdy construction ensuring a long and trouble-free life cycle. The Coral dough rounder has a completely stainless steel frame and covers, smart design, and high-quality processed components.



One of the most flexible Pocket Proofer on the market. Fully stainless steel frame, swings, and surrounding panels. Nylon-mesh round pockets, easy to remove for cleaning, weight range 100-1.250gr. 10 pockets modulated standard in all models on swings. Infeed conveyor, with photocell control with continuous drive. Flour duster on infeed conveyor. Collection drawers for adjustable resting time, to able to exit of dough pieces as refer desired proofing time.



Fully stainless steel frame and surrounding panels. Fully automatic twisting and panning Bypass of twisting station for open loaves. Blue color clean line belt, coated with polyolefin material. Knife station for complete and partial cutting. Discharge stainless steel belt to transfer the loaves in the tin. Adjustable centering rollers on the infeed conveyor. Parallel adjustable side guides to fix the length of the loaves.

UNI3600 BREAD LINE

Make-up Dough
Line Capacity

2.400-3.600
pcs/hr



CASCADE
Intermediate Proofer

CONTINENT
Dough Dividers

COMBI
Long Moulder

CORAL
Dough Rounder



UNI3600 BREAD LINE

BASIC EXECUTION

KREAZOT Universal Bread Line UNI3600 is designed for continuous and consistent Bread production configured with Ocean Combi Moulder suitable for many common dough assortments such as wheat, rye, wheat/rye, etc. This powerful universal bread line is made of high-quality materials, fully stainless steel, heavy-duty construction, and well workmanship, that ensures perfect dough results and in the end excellent baking results.



Depending on needs, the line has two different capacities up to 2.400pcs/hr dough weight range between 110-1.200gr and 3.600pcs/hr dough weight range between 100-650gr with the possibility choose between Continent CT2 or Continent CT3 dough divider.

Technical Specifications	With DIVIDER CT2	With DIVIDER CT3
Capacity Range <i>depending on weight and consistency of dough pieces</i>	Up to 2.400 pcs/hr	Up to 3.600 pcs/hr
Weight Range <i>depending on consistency of dough pieces</i>	110-1.200 gr	100-650 gr
Dough Length	Up to 600 mm	Up to 600 mm



Dividing chamber, main piston, measuring piston, hopper base made of Ni-Resist material (wear-corrosion and oxidation resistant). The crankshaft is made of cast iron. Knife hardened steel. BEKA brand oiling pump – 6 fixed dosing valves. Drop hopper volume 210lt., stainless steel. Stainless steel surrounding panels. Analog weight adjustment with position indicator. Analog pressure adjustment of spring with position indicator.



The Coral is a high-quality conical rounder with its sturdy construction ensuring a long and trouble-free life cycle. The Coral dough rounder has a completely stainless-steel frame and covers, smart design, and high-quality processed components.



One of the most flexible Pocket Proofer on the market. Fully stainless-steel frame, swings, and surrounding panels. Nylon-mesh round pockets, easy to remove for cleaning, weight range 100-1.250gr. 10 pockets modulated standard in all models on swings. Infeed conveyor, with photocell control with continuous drive. Flour duster on infeed conveyor. Collection drawers for adjustable resting time, to able to exit of dough pieces as refer desired proofing time.



Fully stainless-steel frame and surrounding panels. Centrally adjustable infeed hopper provides a correct and invariable positioning of the dough piece. Three pairs of non-stick adjustable pressure rollers by position indicators with scrapers to prevent sticking. Stainless steel wire belt for pre-molding. Stainless steel parallel adjustable side guides 20 mm with turntable handles.

UNI2400 BREAD LINE

Make-up Dough
Line Capacity
2.400 pcs/hr



OCEAN M
Long Moulder

CASCADE
Intermediate Proofer



CORAL
Dough Rounder

CONTINENT
Dough Dividers



UNI2400 BREAD LINE

BASIC EXECUTION

KREAZOT Universal Bread Line UNI2400 is designed for continuous and consistent Bread production configured with Ocean M or Ocean B Moulder suitable for many common dough assortments such as wheat, rye, wheat/rye, etc. This powerful universal bread line is made of high-quality materials, fully stainless steel, heavy-duty construction, and well workmanship, that ensures perfect dough results and in the end excellent baking results.



The capacity of this basic line is up to 2.400pcs/h dough weight range between 110-1.200 gr with Continent CT2 divider.

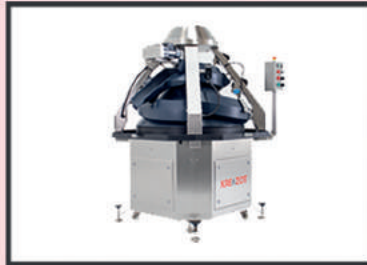
Technical Specifications

With DIVIDER CT2

Capacity Range <i>depending on weight and consistency of dough pieces</i>	Up to 2.400 pcs/hr
Weight Range <i>depending on consistency of dough pieces</i>	110-1.200 gr
Dough Length	Up to 600 mm



Dividing chamber, main piston, measuring piston, hopper base made of Ni-Resist material (wear-corrosion and oxidation resistant). The crankshaft is made of cast iron. Knife hardened steel.
BEKA brand oiling pump – 6 fixed dosing valves. Drop hopper volume 210lt., stainless steel.
Stainless steel surrounding panels.
Analog weight adjustment with position indicator.
Analog pressure adjustment of spring with position indicator.



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One of the most flexible Pocket Proofers on the market. Fully stainless-steel frame, swings, and surrounding panels. Nylon-mesh round pockets, easy to remove for cleaning, weight range 100-1.250gr. 10 pockets modulated standard in all models on swings. Infeed conveyor, with photocell control with continuous drive. Flour duster on infeed conveyor. Collection drawers for adjustable resting time, to able to exit of dough pieces as refer desired proofing time.



Fully stainless steel frame and surrounding panels
Centrally adjustable infeed hopper provides a correct and invariable positioning of the dough piece
Two pairs of non-stick adjustable pressure rollers by position indicators with scrapers to prevent sticking
Stainless steel wire belt for pre-molding
Teflon-coated collection tray

THE WAY OF SUCCESS



KREAZOT

the way of process

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