

KREAZOT

the way of process

b a k e r y e q u i p m e n t

2022 PRODUCT CATALOG

kreazot.com.tr

We are manufacturer of bakery equipment; specialized in dough processing machines and lines. In addition, we are provider of integrated solutions for middle and large-sized industrial bakeries. Our experience have begun since 2005. Krezot follows market's demand and bakeries. We are the key partner of Dealers' and also the Manufacturers' who has no machines in their manufacturing series what we do. Our target is to reach world bakeries through our esteemed experienced partners in their areas. We supply high quality machines with very reasonable prices to our partners and has additional facilities we provide.

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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

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 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

Varying of the speed by inverter

7lt. capacity oil reservuar, stainless steel

Indicator of insufficient oil supply

Detachable discharge conveyor for easy cleaning, variable speed

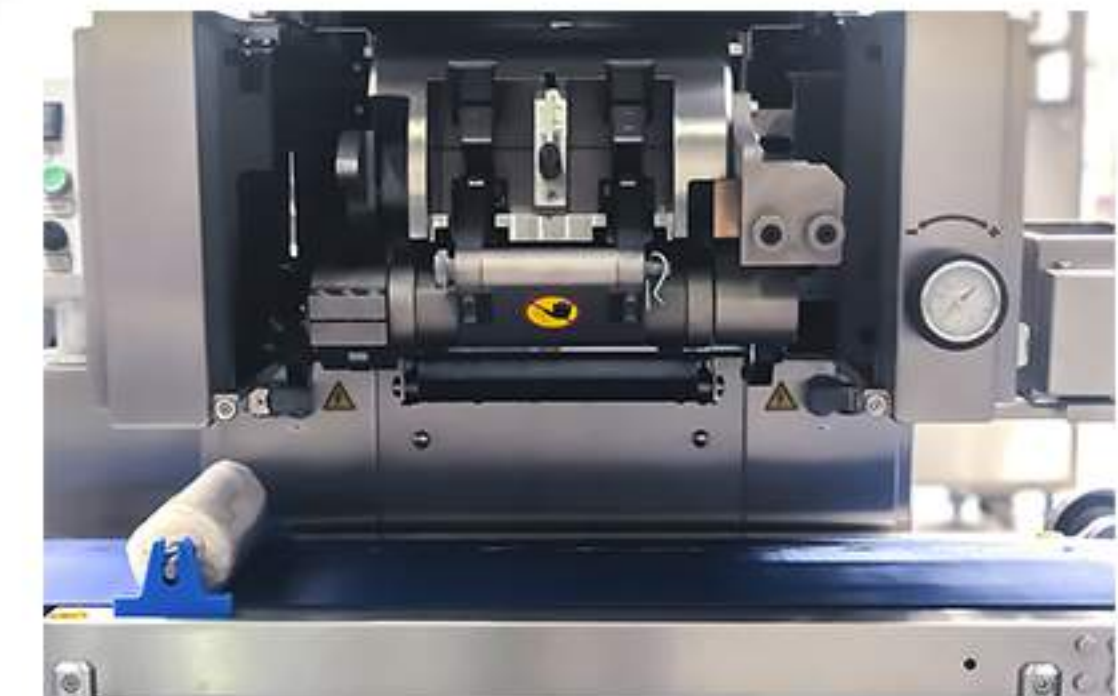
Cross discharge conveyor, left or right hand side must be specified with the order

Belt oiling

Electronic piece counter

Magnetic safety sensors

Electromechanical control panel



CONTINENT Models

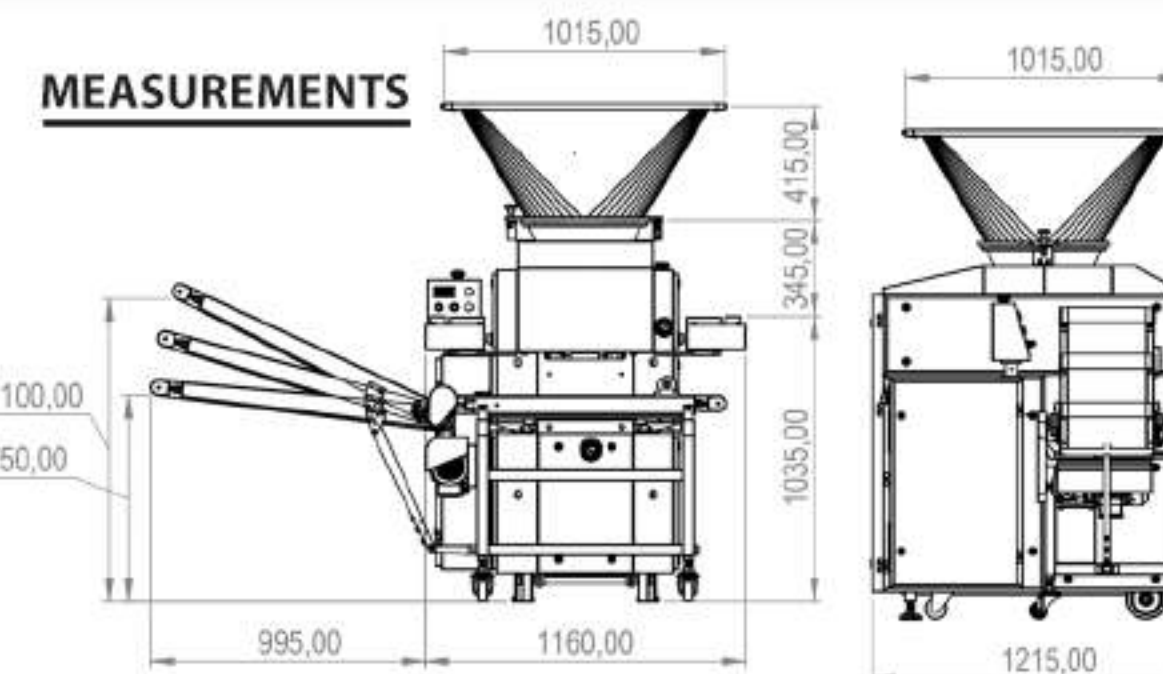
	CT1	CT2	CT3
Capacity Range Up to <i>depending on weight and consistency of dough pieces</i>	1.200 pcs/hr	2.400 pcs/hr	3.600 pcs/hr
Weight Range <i>depending on consistency of dough pieces</i>	400-2400 gr	110-1200 gr	100-650 gr
Nr. Of Piston	1 piece	2 pcs	3 pcs
Connecting Load	380/400V, 50-60Hz		
Net Weight	900 kg		
Power Supply	2,0 kw		

OPTIONS

Teflon coated hopper inside

Two automatic flour dusters

Custom version discharged conveyor



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

CORAL ROUNDER

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



CORAL

Technical Specifications

Capacity Range <i>depending on weight and consistency of dough pieces</i>	2.500 Up to 3.600 pcs/hr min 27-max 39 rpm
Weight Range <i>depending on consistency of dough pieces</i>	90-1.250 gr
Power Supply	1,1 kw-1.400rpm
Connecting Load	380/400V, 50-60Hz
Net Weight	600 kg

CONTROL PANEL

Start Stop
 Speed controllers
 Oil spray control
 Blower control

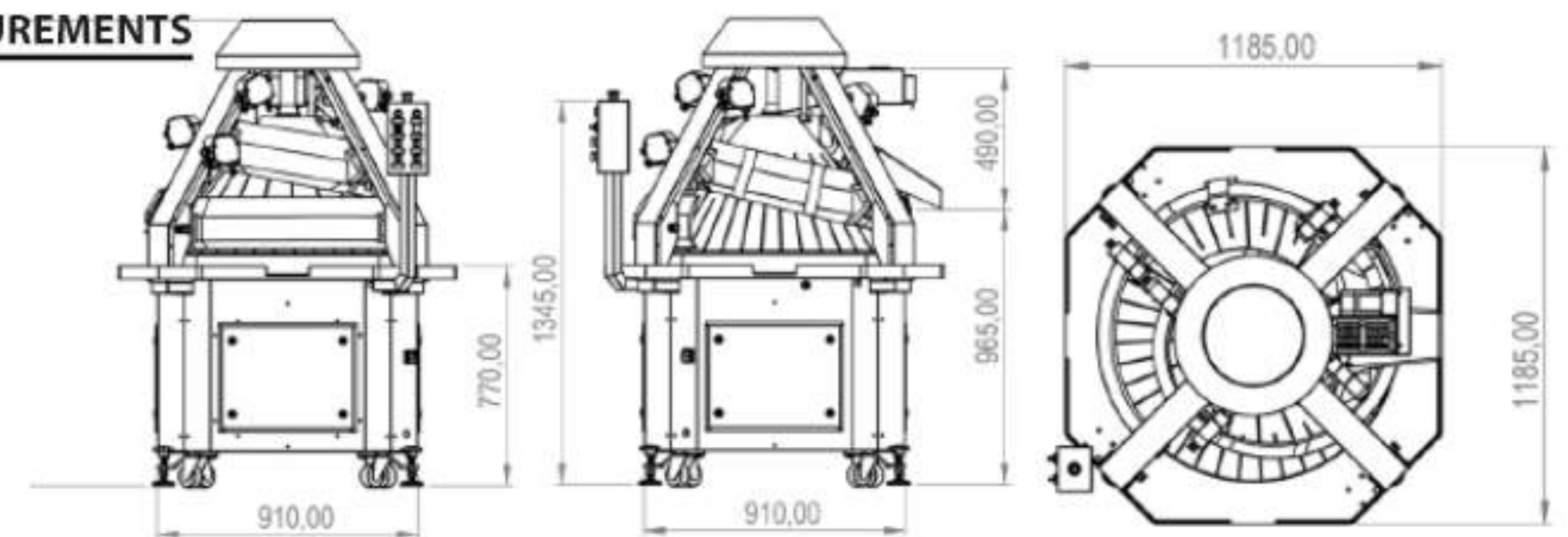


- Suitable for many common dough assortments such as wheat, rye, wheat/rye ex.
- Perfect round moulding
- Minimum of dough crumbs

OPTIONS CHART

- ✓ Oil spraying nozzles on 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 - unmounted

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

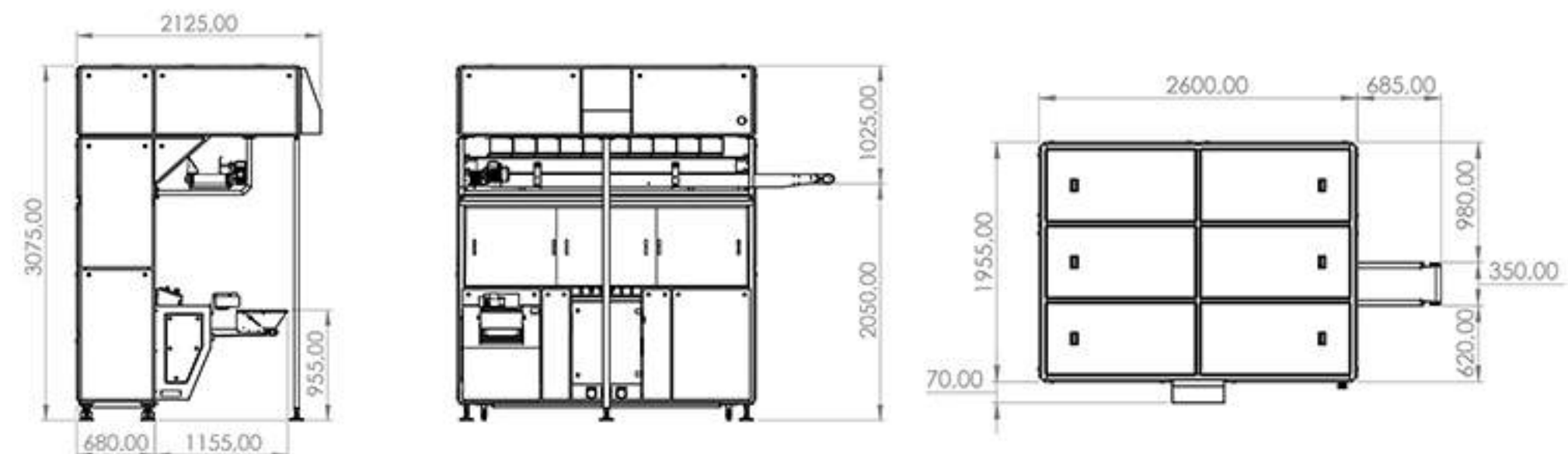


CASCADE Models	CS340	CS480	CS680
Nr. Of Pocket	340 pcs	480 pcs	680 pcs
Capacity	1.800 - 2.400 pcs max.	2.400 - 3.600 pcs max.	2.400 - 3.600 pcs max.
Proofing Time	11,3 - 8,50 minute	12 - 8 minute	17 - 11,3 minute
Infeed	SINGLE	DUAL	DUAL
Air Supply - 6 bar	NO	YES	YES

OPTIONS CHART

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

MEASUREMENTS



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

By pass 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 length 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

depending on weight and consistency of dough pieces

Up to 3.600 pcs/hr

Weight Range

depending on consistency of dough pieces

200-1.200 gr

Dough Length

Up to 380 mm

Power Supply

3,47 kw

Connecting Load

380/400V, 50-60Hz

Net Weight

1765 kg

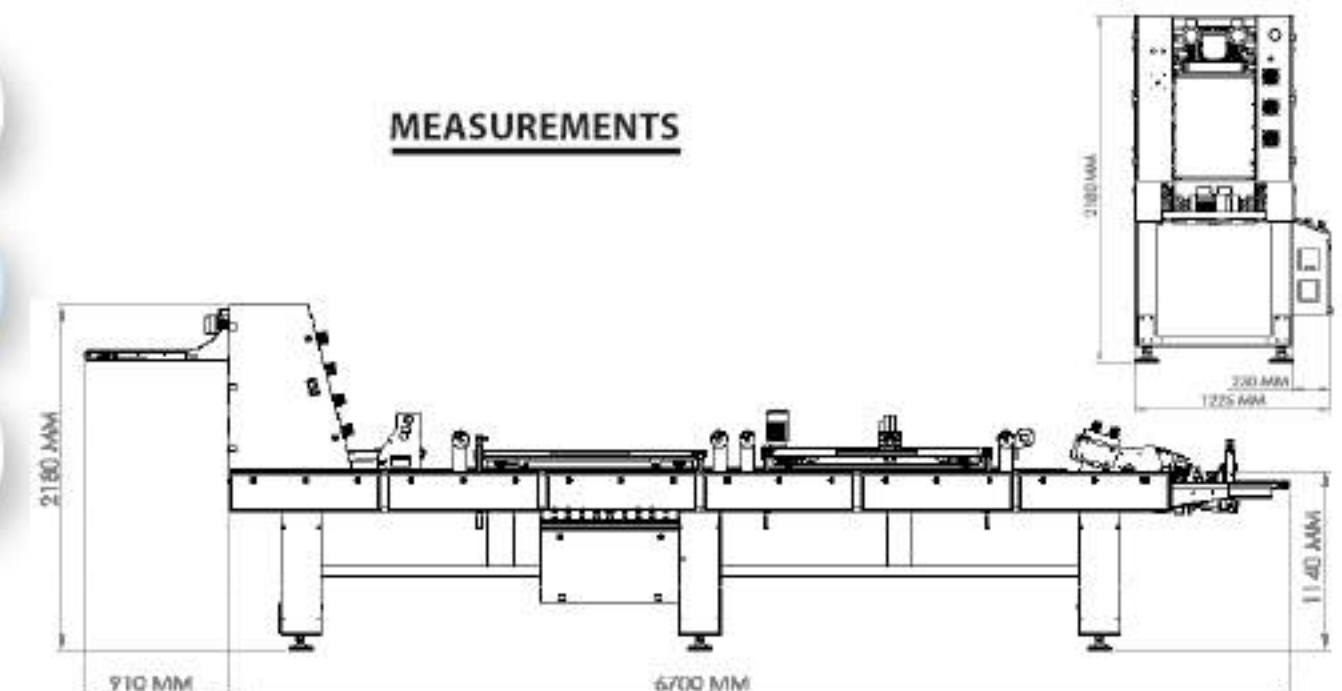
OPTIONS CHART

✓ 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 pair of non-stick adjustable pressure rollers by position indicators with scrapers for prevent sticking

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

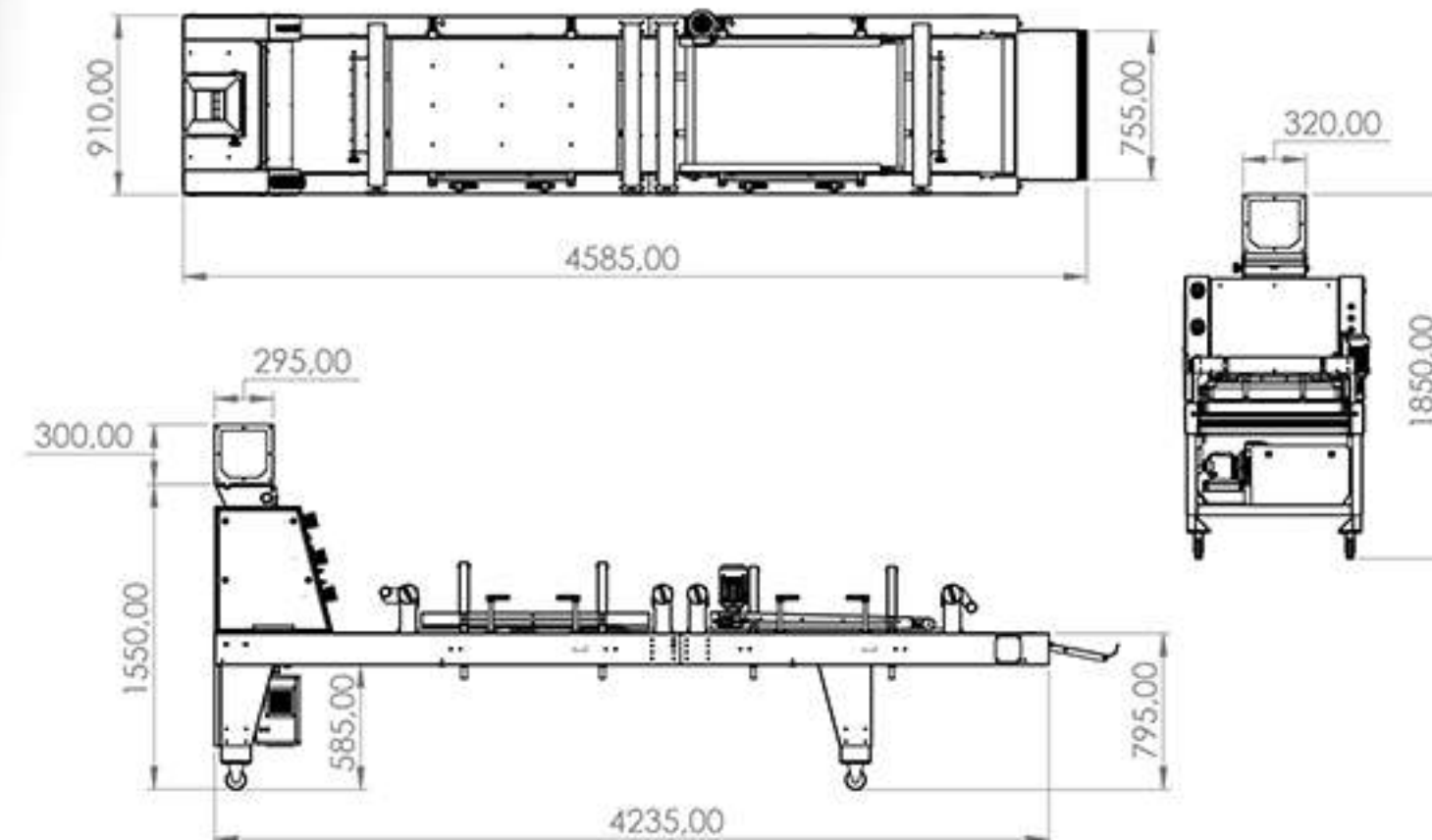
Electromechanical control unit

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
Connecting Load	380/400V, 50-60Hz
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 pointed
- ✓ Custom version seeding applications

OCEAN M

Universal
Dough
Moulder



Motorized
pressure board



BASIC EXECUTION

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

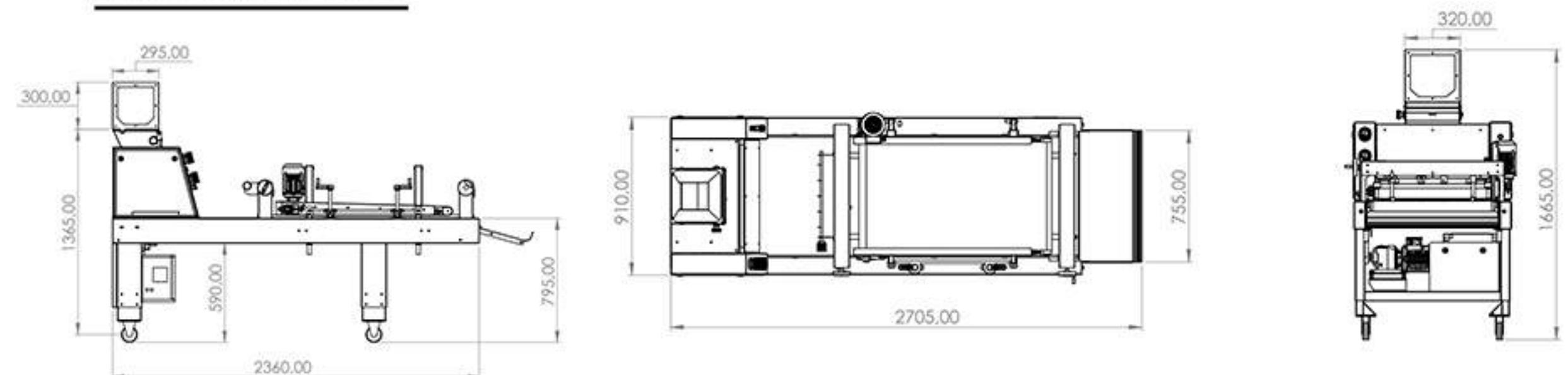
- Stainless steel parallel adjustable side guides 20 mm with turntable handles
- Height adjustable non-stick fixed pressure board folded by dashpot an upright position
- Blue color cleanline belt, coated with polyolefin material
- Height adjustable wheels with brake to easy move

OCEAN M

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
Connecting Load	380/400V, 50-60Hz
Net Weight	440 kg

MEASUREMENTS



OPTIONS CHART

✓ Flour duster

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 pair of non-stick adjustable pressure rollers by position indicators with scrapers for prevent sticking
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 wheels with brake to easy move

OCEAN B

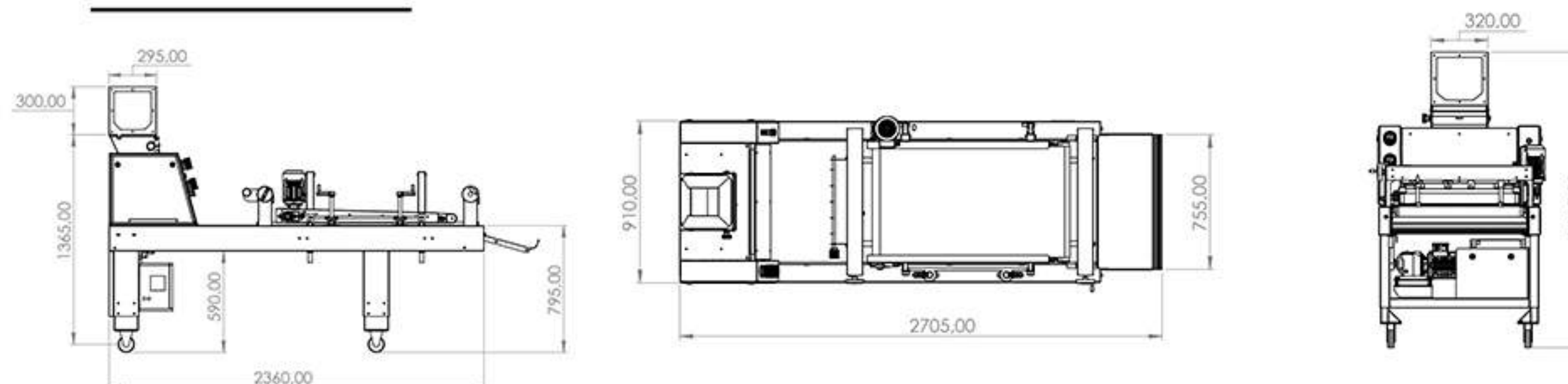
Technical Specifications

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
Connecting Load	380/400V, 50-60Hz
Net Weight	440 kg

OPTIONS CHART

✓ Flour duster

MEASUREMENTS



BREAD LINE TIN

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



CASCADE
Intermediate Proofer

CONTINENT
Dough Dividers

CORAL
Dough Rounder

ADVANCED
Long Dough Moulder

TIN BREADLINE



Capacity:
2400-3600 pcs/h

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 cutting-twisting and automatic tin loading stations. The line can be adapted existing and/or new continuous lines with tunnel oven 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 capacity up to 2.400pcs/hr dough weight range between 110-1.200gr and 3.600pcs/hr dough weight range between 100-650gr with 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 380 mm	Up to 380 mm



Dividing chamber, main piston, measuring piston, hopper base made of Ni-Resist material (wear-corrosion and oxidation resistant). Crankshaft is made 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 high quality conical rounder with its sturdy construction ensures a long and trouble-free life-cycle. The Coral dough rounder has completely stainless steel frame and covers, smart design and high quality processed components.



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 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.



Fully stainless steel frame and surrounding panels. Fully automatic twisting and panning By pass 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. Adjustable centering rollers on infeed conveyor. Parallel adjustable side guides to fix lenght of loaves

BREAD LINE UNI3600

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



CASCADE
Intermediate Proofer

CONTINENT
Dough Dividers

COMBI
Long Dough Moulder

CORAL
Dough Rounder

UNI3600 BREADLINE



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 capacity up to 2.400pcs/hr dough weight range between 110-1.200gr and 3.600pcs/hr dough weight range between 100-650gr with 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 Lenght	Up to 600 mm	Up to 600 mm

Capacity:
2400-3600 pcs/h



Dividing chamber, main piston, measuring piston, hopper base made of Ni-Resist material (wear-corrosion and oxidation resistant). Crankshaft is made 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 high quality conical rounder with its sturdy construction ensures a long and trouble-free life-cycle. The Coral dough rounder has 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 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.



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

BREAD LINE UNI2400

Make-up Dough
Line Capacity
2.400 pcs/hr



OCEAN M
Long Dough Moulder

CASCADE
Intermediate Proofer



CORAL
Dough Rounder

CONTINENT
Dough Dividers



UNI2400 BREADLINE



BASIC EXECUTION

KREAZOT Universal Bread Line UNI3400 is designed for continuous and consistent Bread production configured with Ocean M or 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/hr dough weight range between 110-1.200gr with Continent CT2 divider.

Technical Specifications

Capacity Range
depending on weight and consistency of dough pieces

Weight Range
depending on consistency of dough pieces

Dough Length

With DIVIDER CT2

Up to 2.400 pcs/hr

110-1.200 gr

Up to 600 mm

Capacity:
2.400 pcs/h



Dividing chamber, main piston, measuring piston, hopper base made of Ni-Resist material (wear-corrosion and oxidation resistant). Crankshaft is made 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 high quality conical rounder with its sturdy construction ensures a long and trouble-free life-cycle. The Coral dough rounder has 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 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.



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



THE WAY OF SUCCESS