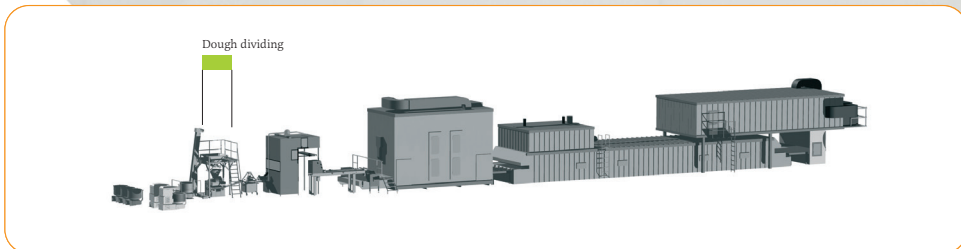




# DOUGH DIVIDER KRAS NB

## ADVANTAGES:

- ▶ Large weight and capacity range.
- ▶ High dividing accuracy.



# DOUGH DIVIDER KRAS NB

KRAS is an automatic volumetric dough divider designed for dividing all types of dough, wheaten, rye-wheaten and others with different humidity.

The machine is available as a one-pocket, two-pocket or three-pocket divider, as well as in combinations of these versions, which allows a different weight and capacity range.

Dough divider KRAS NB is also available in the ATT version, which is completed with an automatic weight-checking unit, which corrects the weighing accuracy in case of weighing deviations over the operator's selected weight limits (type KRAS NB PLC M ATT).

## ADVANTAGES:

- ▶ The volumetric dividing principle assures high quality of the baked products.
- ▶ The possibility of producing different products in the same line, which is enabled by the design of the suction-mechanism and lubrication system.
- ▶ The fine adjustment of dough volume assures the possibility of dividing even the softest types of dough with a minimum impact on its porosity.
- ▶ Large dividing and capacity range.
- ▶ All parts in contact with dough are made of alimentary irreproachable materials.
- ▶ Automatic lubrication of the head, knife and internal outlet conveyor.
- ▶ Low oil consumption.
- ▶ Automatic stop in a position facilitating the machine's cleaning.
- ▶ Service counter assure easier machine service. After a certain number of cycles the machine stops and restarts after service.
- ▶ Frequency inverter for machine drive
- ▶ Speed adjustment of the inlet conveyor.
- ▶ The machine's sturdy construction and high quality materials assure a long life-span and reliable operation even at a 24/7 use.
- ▶ The machine is movable on castors.
- ▶ The machine can be employed both in semi-automatic and automatic make-up plants.
- ▶ The KRAS NB PLC M ATT version is equipped with an electronic controller (PLC), which assures completely automatic operation

## BASIC VERSION OF KRAS NB P INCLUDES:

- stainless steel platings
- external outlet conveyor 750 mm
- stainless steel hopper 120l, rotating tip (left/right)
- manual weight adjustment
- manual regulation of the sucked-in quantity
- single regulation of working pressure
- oil reservoir 9 l with optical and electrical oil level sensor
- dough scraper with lubrication
- digital display of capacity and dough pieces' quantity
- service counter

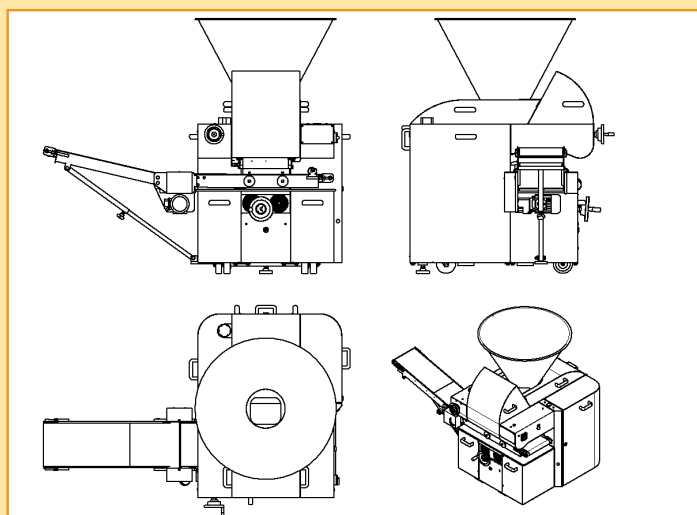
## BASIC VERSION OF KRAS NB PLC INCLUDES:

- basic machine KRAS NB P
- manual weight adjustment
- manual regulation of the sucked-in quantity
- operation through touch screen
- display of dough pieces' quantity
- preset numbers of dough pieces
- display of service interval
- warning of alarms
- possibility to connect on ETHERNET for remote control of the machine

## BASIC VERSION OF KRAS NB PLC M INCLUDES:

- basic machine KRAS NB PLC
- motor weight adjustment through control panel PLC
- possibility to connect automatic check-weigher

MORE INFORMATION CAN BE OBTAINED BY DIALING  
+ 386 5 330 71 00 OR E-MAILING TO INFO@GOSTOL.EU



## TECHNOLOGICAL AND TECHNICAL CHARACTERISTICS:

MACHINE	NR. OF POCKETS		
	1	2	3
MACHINE CAPACITY (PCS/H)	(350)411-1500*	(700)823-3000*	(1050)1234-4500*
DIVIDING RANGE (G)	(300)400-2690**	(110)200-1180**	(60)100-670**
OIL CONSUMPTION FOR 1000 PCS/H (L)	0,3 UP TO 0,5		
INSTALLED POWER (kW) [ATT]	1,47 / [1,54] (230/400 V, 50Hz + EARTH)		
DIMENSIONS:			
MACHINE DIMENSIONS (MM) [ATT]	2036/[3534]x 1376x 1530		
MACHINE WEIGHT (KG)	820		
GROSS MACHINE WEIGHT (KG)	1050		

\*Capacity depends on dough weight and type.

\*\*Capacity and dividing range is set at medium density values of the dough 1.15g/cm<sup>3</sup>  
(Capacity and dividing range with the discharge roller.)

## BASIC VERSION OF KRAS NB PLC M ATT INCLUDES:

- basic machine KRAS NB PLC M
- automatic check-weigher
- display of dough pieces' quantity on ATT screen
- automatic weight adjustment according to the pre-set weight (irregular dough quality)

## OPTIONS:

- external outlet conveyor 1000 in 1250 mm,
- stainless steel hopper 170, 245 in 400l
- Teflon coated hopper 120, 170, 245 in 400 l
- flour dredger (single, double)
- heightened frame by: 100, 180, 350 mm
- compensator of dough inflow (recommended for soft dough)
- moulding mash
- external outlet conveyor lubrication
- hopper lubrication (only PLC versions)
- discharge roller
- pan charging (pan conveyor, pan stopper and outlet roller)
- digital display of preset numbers of dough pieces (only by P version, in other versions already included)
- automatic check-weigher unit (only by PLC M version)



**gostol**  
Equipment of successful bakers.