

B4. DOUGH DIVIDER WITH AUTOMATIC CHECK-WEIGHER

KRAS ATT

KRAS is an automatic volumetric dough divider designed for dividing all types of dough with a humidity up to 50%.

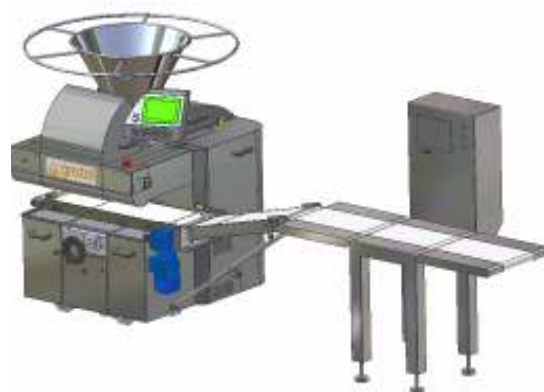
Its key features are a wide dividing and capacity range, as well as a high dividing accuracy even for dough of variable consistency.

The machine is available as a one-pocket, two-pocket or three-pocket divider, as well as in combinations of these versions. The machine can be employed both in semi-automatic and automatic make-up plants.

The dough divider is equipped with an automatic check-weigher that ensures the maximum dividing accuracy by discarding the dough pieces that exceed the preset weight limits, as well as it automatically adjusts the dough divider's dividing volume in case of excessive deviations.

Advantages:

- The volumetric dividing principle assures high quality of the baked products.
- The fine adjustment of dough volume assures the possibility of dividing even the softest types of dough with a minimum impact on its porosity.
- All adjustments are performed automatically through the machine's electronic control panel (PLC).
- Automatic discarding of the dough pieces exceeding the required weight limits.
- High dividing accuracy with automatic dividing volume adjustment according to each dough batch' characteristics.
- Large dividing and capacity range.
- All parts in contact with dough are made of alimentary irreproachable materials.
- Automatic lubrication of the internal outlet conveyor.
- Low oil consumption.
- Simple control of the machine.
- Automatic stop in a position facilitating the machine's cleaning.
- The machine's sturdy construction and high quality materials assure a long life-span.
- The machine is movable on castors.



Technological and technical characteristics:

| MACHINE | Nr. of pockets | | |
|--|------------------|------------------|----------------|
| | 1 | 2 | 3 |
| Machine capacity (pcs/h)* | 525-1455 | 1045-2910 | 1560-4365** |
| Dividing range (g) | (300**) 400-2880 | (110**) 200-1250 | (60**) 100-700 |
| Oil consumption for 1000 pcs./h (l) | 0,3 | | |
| Installed power (kW) | 1,18 | | |
| Dimensions | | | |
| Machine dimensions (mm) (lxbxh) | 2032x1375x1528 | | |
| Machine weight with check-weigher (kg) | 820+100 | | |

* Capacity depends on dough weight and type.

**Dividing range with the discharge roller included (option).



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Basic version of KRAS ATT includes:

- basic machine KRAS (KRAS1/2 or KRAS 1/2/3)
- automatic check-weigher ATT with discarding and feed-back regulation function
- weight adjustment through electro-motor
- electronic control board (PLC)

Options:

- external outlet conveyor 1000mm
- external outlet conveyor 1250 mm
- stainless steel hopper 120l
- stainless steel hopper 170l
- dough scraper with lubrication
- flour dredger
- discharge roller
- heightened frame by 180mm

Remark:**Discharge roller**

Enables an equal discharging and alignment of the dough pieces.

This option is obligatory in case of small dough pieces' dividing (see table above – the values in the brackets), beside it is recommended when dividing soft and sticky types of dough (rye content up to 80% or dough humidity between 45 and 50%).

