

Crescent Molder

# KCS

## / KCC200/ KC200A

**Easy shaping. Just load dough.**  
**Standard machine that improves productivity via 'speed' and 'stable molding'**



**For rolling out roll breads**

**KCS** [Crescent molder]

Speedy and easy, the KCS takes just 1.2 sec to roll out each roll bread. Featuring numerous mechanical improvements that ensure firm, stable and straight rolling, the KCS is widely used on mass-production lines.



**For roll bread dough**

**KC200A** [Crescent molder]

Molding is easy and safe by simply feeding rolls of dough into the V-conveyor. When making large quantities of roll breads, users can increase their productivity and eliminate shape inconsistencies that come from hand-rolling products.



**For croissant dough**

**KCC200** [Croissant molder]

The KCC200 greatly improves productivity as a croissant-making machine. Besides molding croissants, it also releases gas from bread dough and molds small products.

**Product features**

■ **Compact, space-saving design** (KC200A, KCC200)

Owing to a compact design, these molders do not require lots of space, so users do not need to fret over where to install them.

■ **Size adjustable**

Products can be made in various sizes by adjusting the gap between the rollers and felt belts.

■ **Various configurations available** (KCS)

Machine configuration can be chosen by the number of V-conveyors (2, 3 or 4) and rollers (2 or 3). A proofer specification is also available for continuous production lines.

■ **Greater versatility in product molding** (KCC200)

Besides molding croissants, machines also release gas from bread dough and molds small products. A single product can have anywhere between 30 - 50 g of dough. (Can mold even larger dough.)

■ **Options**

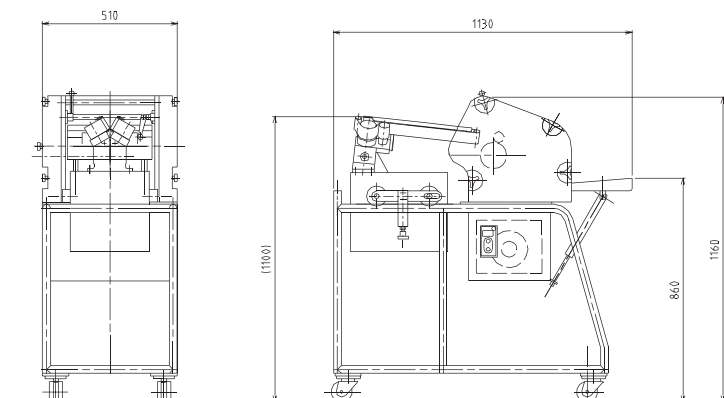
Machines with stainless steel frames are available for sanitary applications.

■ **Outstanding durability**

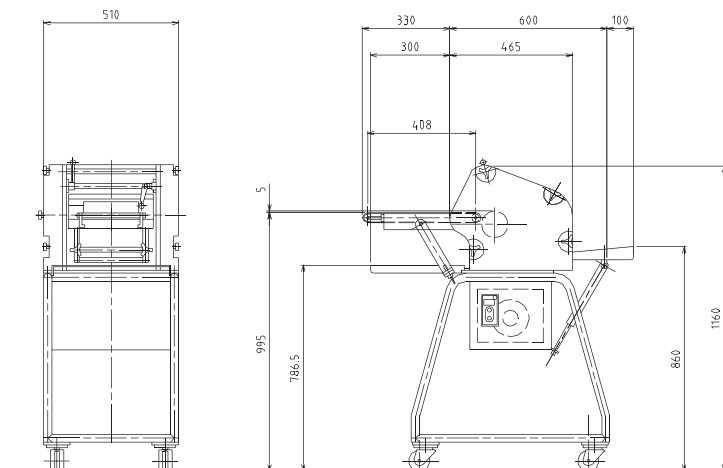
Kamata machines are durably designed so that users get years of use out of them.

## Dimensions

### External dimensions (KC200A)



### External dimensions (KCC200)

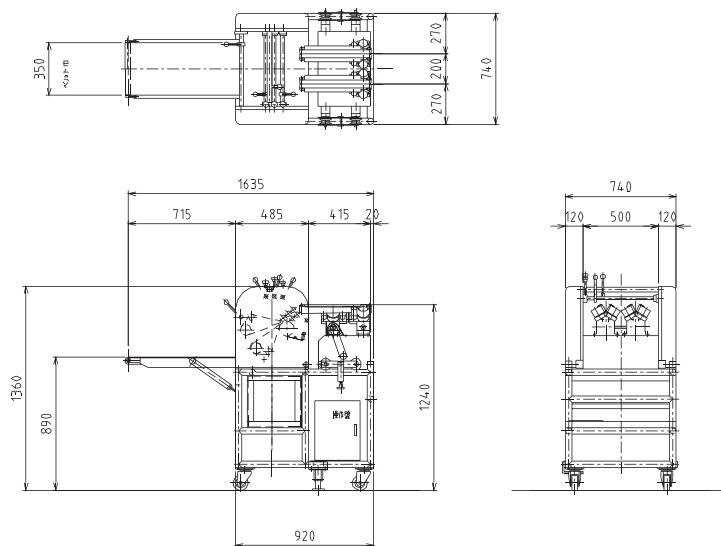


## Specifications

Model	KC200A	KCC200
Dimensions	W1,130 x D510 x H1,160 mm	W1,030 x D510 x H1,160 mm
Top roller	ø41 x L230 mm	ø41 x L230 mm
Bottom roller	ø100 x L230 mm	ø100 x L230 mm
Gap between rollers	0.1 - 12 mm	0.1 - 12 mm
Top felt belt	W230 mm x C460 mm	W230 mm x C460 mm
Bottom felt belt	W230 mm x C640 mm	W230 mm x C640 mm
Conveyor Belt	W50 mm x C1,035 mm	W50 mm x C1,035 mm
Power	3 P-200 V / 0.3 kW	3 P-200 V / 0.2 kW
Motor	0.2 kW (Machine drive) + 0.09 kW (V-conveyor drive)	0.2 kW (Machine drive)
Dough weight	30 - 50 g per product (Can mold even heavier dough.)	30 - 50 g per product (Can mold even heavier dough.)
Capacity	1,200 pc/hr (Based on dough feeding every 3 sec)	1,200 pc/hr (Based on dough feeding every 3 sec)

◆Specifications are subject to change without notice.

### External dimensions (KCS403A)



Model	KCS403A	KCS400A	KCS503A	KCS500A	KCS603A
Width	740	740	840	840	940
Depth	920	920	920	920	920
Height	1,360	1,280	1,360	1,280	1,360
Weight	440 kg	420 kg	510 kg	480 kg	600 kg
V-conveyor	2 included	2 included	3 included	3 included	4 included
Number of rollers	3-stage	2-stage	3-stage	2-stage	3-stage
Roller width	400 mm	400 mm	500 mm	500 mm	600 mm
Exit conveyor	Option	Option	Option	Option	Option
Molding capacity	6,000 pc/hr	6,000 pc/hr	9,000 pc/hr	9,000 pc/hr	12,000 pc/hr
Power	1.04 kW	0.95 kW	1.04 kW	0.95 kW	1.04 kW

◆ Specifications are subject to change without notice.



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