

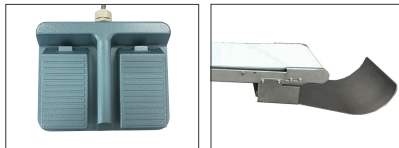
# KR4330 / 5530

**Versatile sheeting machine**  
**Very hygienic, made of stainless steel**  
**New model featuring numerous improvements!**



### Standard equipment

Foot Switches    Catch tray



[Optional features]

Pressure plate: After the rollers degas the dough, the pressure plate molds it into a roll; this machine can also be used as a molder.

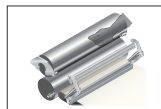
Short-bed type: Available in a smaller machine width with the shorter length bed.

Semi-automatic type: The conveyors in this type automatically reverse the direction when the handle lever is inserted into the scale dial.

## Product features

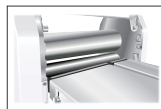
### ■ Designed for easy cleaning and maintenance

The upper and lower scrapers are integrated in one structure allowing one-touch detachment. Moreover, they are made of resin, making them much easier to clean.



### ■ Enhanced sanitation

The entire exterior is made of stainless steel, which eliminates contamination by peeling paint.



### ■ Reduced dead spaces under conveyors

Detachable scrapers are provided on each the left and right ends of the top and bottom rollers. They can be removed without tools, making them much easier to clean.



### ■ Adjustable speeds

On the previous models, the infeed conveyor, rollers and exit conveyor operated at fixed speed. This new model is equipped with a speed control knob so that the infeed conveyor speed can be easily adjusted. Just by turning the knob, you can instantly set the speed according to the dough conditions.



### ■ Variety of sizes

Available in two versions with different conveyor belt widths: standard 430 mm and frequently demanded 550 mm. The wider belt allows you to prepare larger quantities of dough at a time.



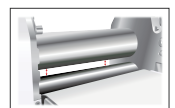
### ■ New scale dial for roller gap adjustment

In response to customer requests for better visibility of the scale dial, we adopted the new scale dial with the stationary needle and rotatable scale. With the enhanced visibility, you can now efficiently adjust the roller gap.



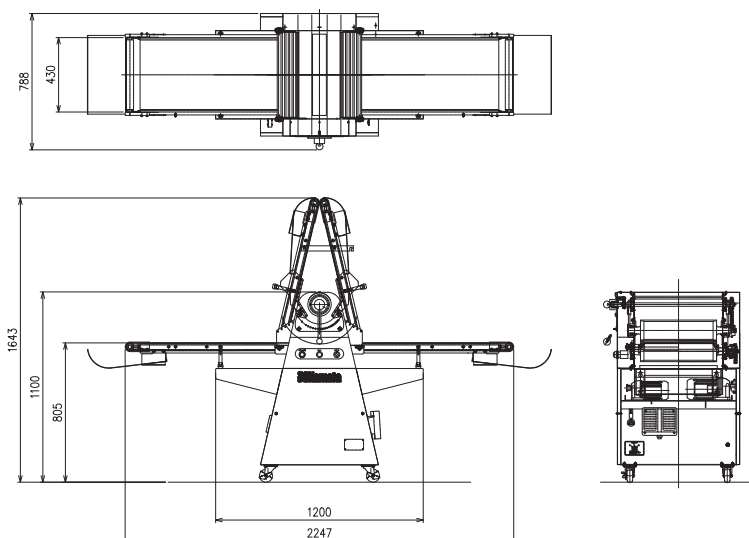
### ■ Wider opening between rollers

For further refinement to the large  $\phi 120$  mm rollers of excellent rolling effect inherited from the previous model, the maximum roller gap has been increased from 25 mm to 30 mm. Now thick dough can be rolled out smoothly, reducing workload of pre-sheeting on the conveyor.

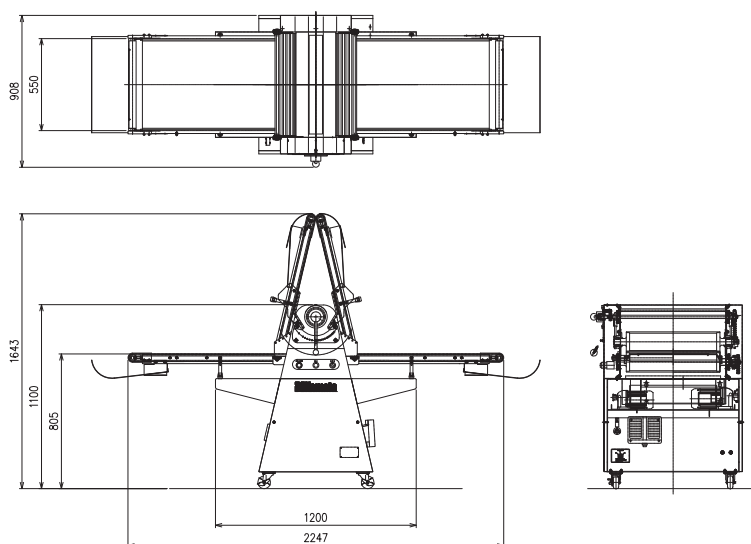


## ■ Dimensions

### External dimensions (KR4330)



### External dimensions (KR5530)



## ■ Specifications

Model	KR4330	KR5530
Dimensions	W2247 x D788 x H1100 mm	W2247 x D908 x H1100 mm
Weight	250 kg	320 kg
Rollers	ø120 *Effective width 430 mm	ø120 *Effective width 550 mm
Gap between rollers	0.5 - 30 mm	0.5 - 30 mm
Conveyor belts	W430 mm x C2,130 mm	W550 mm x C2,130 mm
Power	3P 200V 0.8 kw	3P 200V 0.8 kw
Capacity	2 - 3 kg	2.5 - 4 kg
Dimensions when folded-up	W1200 x D788 x H1643 mm	W1200 x D908 x H1643 mm
Short bed	W1887 x D788 x H1100mm	W1887 x D908 x H1100mm

◆ Specifications are subject to change without notice.



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