

Reversible Sheeter (Automatic model)

CKG625 / CKG696

Versatile rolling machine
Fully automatic,
computer-controlled machine that
can store settings for 80 jobs



Touch panel display

The machine is equipped with a large, easy-to-see touch panel display.

Efficiently rolls out dough with large rollers (ø200)

CKG625 [Fully automatic rolling machine]

Dough is rolled out using large (ø200) rollers, therefore users can efficiently prepare large quantities of dough at a time. Moreover, it improves sheet-making by locating the chassis box underneath the roller frame and the operating box below the left conveyor so that the entire machine can be sanitarily used.



80-job memory

Jobs can be easily recalled from memory.

Rationalized for rolling out dough for Danish pastries, pies and more

CKG696 [Fully automatic rolling machine]

The rollers are 92 mm in diameter and can be spaced a maximum 60 mm apart, making the whole process from folding to final rolling highly efficient. Also, there are stainless steel trays below the rollers and conveyors to keep tossing flour from falling to the floor.

[Option] "CKG696A" Dough take-up machine

Product features

■ **Easy-to-operate thanks to computer control**

The computer can store settings for 80 jobs, therefore production can be easily and quickly started by just selecting a job from memory and pressing the start button.

■ **All basic adjustments done digitally**

Roller speed and conveyor speed can be easily adjusted via touch panel operation.

■ **Easy-to-see high definition display**

The high definition display is actually an easy-to-operate touch panel that makes machine operation a whole lot easier.

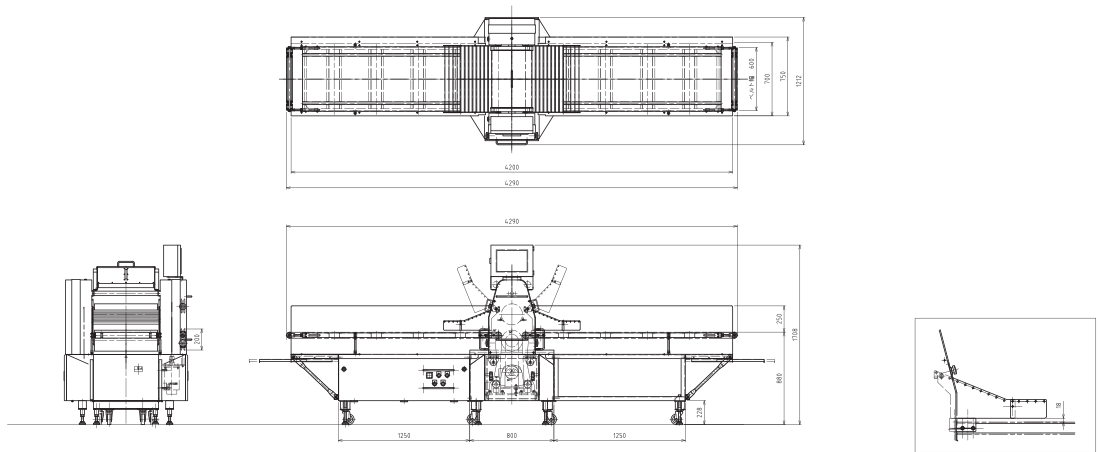
■ **Max. 60 mm opening between rollers (CKG696)**

The ø92 mm rollers can be spaced a maximum of 60 mm apart, making the whole process from folding to final rolling highly efficient.

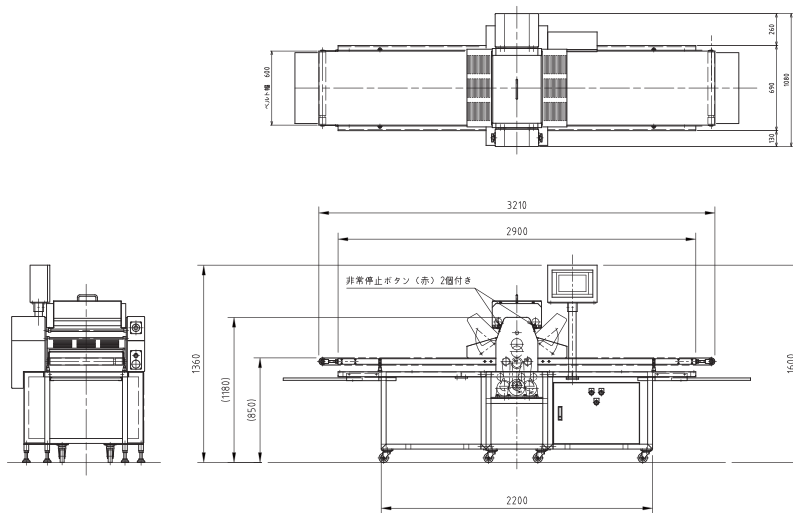
■ **Designed for easy cleaning (CKG625)**

The chassis box and operating box have been improved for sheet-making by concealing all wiring and reducing area where flour can settle. Moreover, the operating box comes with a door that makes it a whole lot easier to inspect the large operating panel.

External dimensions (CKG625)



External dimensions (CKG696)



■ Specifications

Model	CKG696	CKG625
Dimensions (Standard configuration)	W3,210 x D1,080 x H1,600 mm	W4,290 x D1,201 x H1,708 mm
Dimensions (Short bed)	—	W3,540 x D1,201 x H1,708 mm
Weight	400 kg	850 kg
Rollers	ø92 mm * Effective width 630 mm x Gap 0.3 - 60.3 mm	ø200 mm *Effective width 600 mm x Gap 0.3 - 50.3 mm
Belts	W605 mm x C3,150 mm	W600 mm
Capacity	5 - 6 kg	6 - 8 kg
Power	3 P-200 V / 0.84 kW	3 P-200 V / 2 kW
Computer control	40 jobs, 30 addresses	40 jobs, 30 addresses
Flour sieve	2 heads included	2 heads included

◆ Specifications are subject to change without notice.



製パン機械・機器の製造・販売

株式会社 鎌田機械製作所

<Headquarters> Asakadai Eki-Mae Building #301,
1-3-3 Higashibenzei, Asaka-shi, Saitama, 351-0022

<Hidaka plant> 746 Harajuku, Hidaka-shi, Saitama, 350-1205

FAX 042-978-6683

TEL 042-984-1261

✉ info@kamata-machine.co.jp