

MULTIMATIC C/CG

MULTIMATIC C/CG 1/2
Dough Dividing and Moulding Machine 26.03.2008

Dough dividing machine

Dividing ranges **S _ 35–85 g/pc. SG _ 35–150 g/pc.**

Twin pistons **SG _ 25–52 / 25–65 / 35–150 g/pc.**

Output with 6 rows **max. 10,500 pc./h**

The head machine of the MULTIMATIC Series was first introduced in 1985. Since then, it has been adapted at regular intervals to suit the latest state of developments. The fundamental demand to build a machine which is as close as possible to manual processing has remained the same. This is achieved with an integrated drum moulding system, long moulding path and adjustable moulding belt flour dusting.

The pressure of the delivery piston is controlled by an hydraulic system to match all dough delivery types. This avoids any influence on dough structures as far as possible. Modern materials such as Teflon and other plastics allow stress-free processing.

Machines of the MULTIMATIC range are used all over the world. They are renowned for their wide range of application, high level of weight precision, solid design, tried and tested technology and long service life.

They are the perfect machines within in their performance range if you are looking for top quality – by no means least because of our “adaptive design” which changes as required to suit different demands.

Machine output approx. 1,750 pcs. per row and a weight range of 35–85 g or 35–150 g.



Similar to illustration

- _ Drum moulding principle similar to manual processing
- _ Patented twin piston system for gentle dividing of all weights
- _ Interchangeable chamber drums for optimum moulding room size for complete weight range at all times
- _ High weight precision
- _ Dividing system drive with hydraulic backup
- _ Dough-handling parts can be removed without tools
- _ Drive parts in separate dust and spray-water protection section



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Weight range

- 35 – 85 g = MUC
 - 35 – 150 g = MUC-G
- Smaller weights (e.g. 25 g) on request

Output

600 – 1,750 pcs./h
per row

Dough types

- Wheat dough
- Wheat mix dough
- Rye mix and special dough

Products

Round dough pieces

Dimensions (without spreading belt)

Height 1,860 mm
Breadth 1,360 mm
Length 1,250 mm

Modules

Various chamber drums for exact adaptation to dough weights

Interfaces

- WP Multiroll
- WP Selecta Mega
- WP Formmeister
- WP Rollmeister
- WP Selecta Kompakt

Twin piston system



Properties

Separate drive parts – dust and spray-water protected

- Hygienic
- Easy to clean

Hydraulic system

- Processing gently on dough
- High volume yield
- Maximum baking quality

Large dividing range

- Easy to change chamber drums
- Highly versatile possibilities for use

Long moulding path

- Gentle moulding
- Retains typical baking structures

Technical Data

	MUC	MUC-G
Drive motor	1.5 kW	1.5 kW
Connected value	2.3 kVA	2.3 kVA
Dough input height in mm	1,860	1,860
Dimensions in mm		
Without spreading belt (funnel upper edge) (B x L x H)	1,360 x 1,250 x 1,860	1,360 x 1,250 x 1,860
In box (B x L x H)	1,480 x 1,480 x 2,120	1,480 x 1,480 x 2,120
In sea chest (B x L x H)	1,450 x 1,450 x 1,900	1,450 x 1,450 x 1,900
Dividing section		
Measuring piston Ø 50 mm (standard)	35 – 85 g (upon request up to 95 g)	
Measuring piston Ø 44 mm	30 – 75 g (ideal for 60 g)	
Measuring piston Ø 40 mm	25 – 65 g	
Measuring piston Ø 55 mm	55 – 150 g	
Twin measuring pistons Ø 36/55 mm	25 – 52 g / 55 – 150 g	
Twin measuring pistons Ø 40/55 mm	600 – 1,750 pcs./h	25 – 65 g / 55 – 150 g
Max. performance range per row*	600 – 1,750 pcs./h	628 – 2,027 pcs./h

* depending on dough piece weight

