

think process!



MULTIMATIC C

The perfect dough divider and round moulder.
Gentle on the dough and accurate in weight terms.

MULTIMATIC C SHORTFAC

BENEFITS

- Gentle on the dough and accurate in weight terms
- Extended weight range
- Dough pieces in best craftsmanship quality



Technical details		Multimatic MUC	MU
Dimensions (L x W x H) without spreading belt (upper edge of hopper)	mm	1,360 x 1,250 x 1,860	
Dough input height	mm	1,860	
Connected load rating	kVA	2.3	

Sections

Measuring pistons - dia. 50 mm (standard)		35 g to 85 g (up to 95 g on request)	-
Measuring pistons - dia. 40 mm		25 g to 65 g	-
Measuring pistons - dia. 44 mm		30 g to 75 g	-
Measuring pistons - dia. 55 mm		-	55 g to 150 g
Double pistons - dia. 36/55 mm		-	25 g to 52 g/ 55 g to 150 g
Double measuring pistons - dia. 40/55 mm		-	25 g to 65 g/ 55 g to 150 g
Max. performance range per row, weight-dependent	pieces/hour	600 to 1,750	628 to 2,027

SPECIFICATION

- 4-, 5- or 6-row
- Spreading belt, length 900 mm
- Measuring pistons, dia. 50 mm (with MUS)
- Moulding drum, grooved
- 1 chamber drum of your choice
- Stepper drive
- Synchronous switch

OPTIONS

- Measuring pistons/double measuring pistons for different weight ranges
- Various spreading belt lengths
- Variety of chamber drums
- Turning station for change of final position
- Flour duster, swivel-mounted
- Electrical adjustment downstream production unit

WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH

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