

CODE 47609

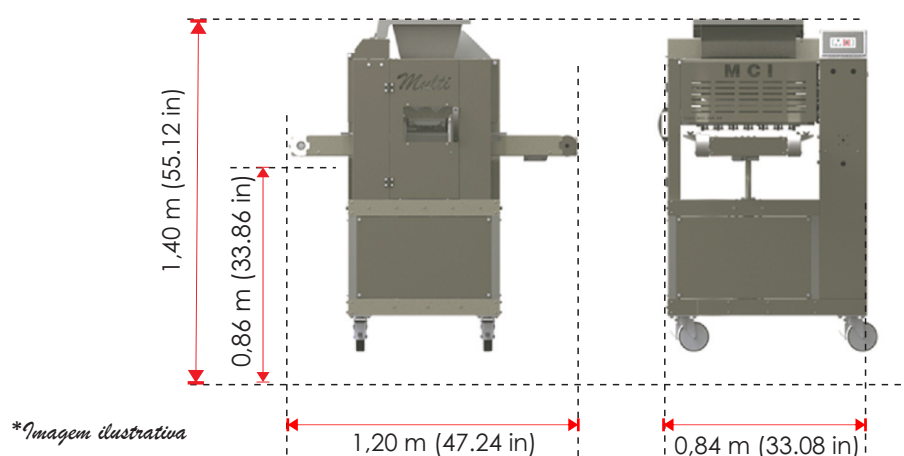


Description:

Mult Pratic, automatic dosing, dose products with varied consistencies such as cookies, cheese breads, cookies, among others. It has a roller system and accessories that give product diversification, uniformity in dosage, productivity, economy and operational safety for your business.

The equipment is not allowed to use solid and dry products such as dough, cubed fruits and vegetables, bars of chocolate, grated coconut, and liquid products in general such as juices, carbonated drinks and alcoholic beverages.

Visit our channel <https://www.youtube.com/user/videosmci> for further clarification.



Net weight:
220 kg
(485 lb)

Transportation and logistics info:

Height: 1,604 m (63.15 in)
Width: 0,968 m (38.11 in)
Length: 1,328 m (52.28 in)

Gross weight: 290 kg
(639 lb)

Electrical data:

220V

Power	Total current	Phase ware gauge	Earth ware gauge*	Plug	Dysjuntor
1,8 kW	12 A	2,5 mm ²	2,5 mm ²	American plug	bipolar 20A

Power cord length = 1.7 m (66.93 in)

The MCI dosing must be installed with a suitable electrical grounding.

Failure to electrical grounding may cause electric damages.

For your safety, ask for an electrician you trust to check the condition of the power grid of the equipment installation site






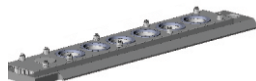







Motor potency:

Dough threads	1 CV/ 4P
Conveyor belt elevation	120 kgf
Conveyor belt moving	32 kgf
Nozzle gyre	46 W
Cutter	46 W

Electric panel:

Touch screen control panel

The M2 Dosing Machine is one of MCI's most versatile equipment. It has an incredible variety of accessories to create the most differentiated products.

<p>Module DOSING</p> 	 <p>Ruler D6 code 47000 (1 unit)</p>  <p>Smooth straight nozzle n#4 code 47616 (6 units)</p>  <p>Stretch straight nozzle n#4 code 47617 (6 units)</p>																
<p>Module GYRE</p> 	 <p>Ruler Gyre code 46805 (1 unit)</p>  <p>Smooth straight nozzle n#2 code 45856 (6 units)</p>  <p>Stretch straight nozzle n#2 code 45863 (6 units)</p>  <p>Smooth excentric nozzle n#1 code 46842 (6 units)</p>  <p>Stretch excentric nozzle n#1 code 46845 (6 units)</p>																
<p>Module CUTTER</p> 	 <p>Ruler Cutter code 46808 (1 unit)</p> <p>* CHOOSE a cutter block model to compose the accessories of the M2 Jr.</p> 																
<p>Trays or shapes: (DO NOT PART OF THE EQUIPMENT)</p>	<p>Tray dimensions: 400mm (15.75 in) wide x 600mm (23.62 in) long x 10 to 25mm edge. For products to be frozen, such as cheese bread, nylon trays of 6 to 8 mm (0.24 to 0.31 in) thick are recommended. For products to be baked, stainless steel trays are recommended, not aluminum. ** Curved or wrinkled trays may not be detected by the sensor, causing dosing errors in the tray.</p>																
<p>Productive capacity:</p>	<p>Variable according to dough sensity for each module:</p> <table><tr><th>Module</th><th>units / hour (20g)</th><th>kg / hour (product)</th><th>lb/ hour (product)</th></tr><tr><td>Cutter</td><td>8.000</td><td>160</td><td>2</td></tr><tr><td>Dosing</td><td>8.000</td><td>64 to 80</td><td>4</td></tr><tr><td>Gyre</td><td>2.400</td><td>64 to 80</td><td>4</td></tr></table>	Module	units / hour (20g)	kg / hour (product)	lb/ hour (product)	Cutter	8.000	160	2	Dosing	8.000	64 to 80	4	Gyre	2.400	64 to 80	4
Module	units / hour (20g)	kg / hour (product)	lb/ hour (product)														
Cutter	8.000	160	2														
Dosing	8.000	64 to 80	4														
Gyre	2.400	64 to 80	4														
<p>Volumetric capacity:</p>	<p>The volume of the roller bucket is 25 kg (55.12 lb)of product and the volume of the lobe bucket is 21 kg (46.30 lb) of product. The volumetric capacity is variable according to the density of the dough.</p>																
<p>Conditions for sweet production:</p>	<p>Air-conditioned environment, as the extrusion of the dough e warms it, making the formatting difficult.</p>																

DETAILING OF CUTTING FORMATS:

CHOOSE a cutter block model to compose the accessories of the M2

It is recommended to purchase a new rule for each CUT EXTRA chosen format.

**M2 Jr
compose
one
format**

ITEM	FORMAT	DESCRIPTION	CODE	DRAWING	DIMENSIONS	CUTTING BLOCKS
1		Cutter block - ESTRELA Ø 32mm (1.26 in)	47005	02-0319-118	A= 32mm (1.26 in)	
2		Cutter block - CRUZ Ø 32mm (1.26 in)	47008	02-0319-120	A= 32mm (1.26 in)	
3		Cutter block - FLOR Ø 32mm (1.26 in)	47007	02-0319-119	A= 32mm (1.26 in)	
4		Cutter block - Ø 45mm (1.77 in)	46675	02-0319-069	A= 45mm (1.77 in)	
5		Cutter block - Ø 40mm (1.57 in)	50764	02-0319-159	A= 40mm (1.57 in)	
6		Cutter block - Ø 35mm (1.38 in)	46806	02-0319-115	A= 35mm (1.38 in)	
7		Cutter block - Ø 30mm (1.18 in)	52375	02-0319-202	A= 30mm (1.18 in)	
8		Cutter block - Ø 25mm (0.98 in)	55176	02-0319-265	A= 25mm (0.98 in)	
9		Cutter block - Ø 22mm (0.86 in)	53914	02-0319-219	A= 22mm (0.86 in)	
10		Cutter block - Ø 22mm (0.86 in)	53917	02-0319-220	A= 22mm (0.86 in)	
11		Cutter block - CORACÃO Ø 32mm (1.26 in)	46828	02-0319-112	A= 26mm (1.02 in) B= 32mm (1.26 in)	
12		Cutter block - SINO Ø 43mm (1.69 in)	47009	02-0319-121	A= 37,6mm (1.48 in)	
13		Cutter block - SINO Ø 45mm (1.77 in)	47010	02-0319-122	Ø= 45mm (1.77 in)	
14		Cutter block - BOTA Ø 45mm (1.77 in)	47011	02-0319-123	A= 45mm (1.77 in)	
15		Cutter block - PINGO Ø 35mm (1.38 in)	47012	02-0319-124	A= 35mm (1.38 in)	

FORMATS with **DOSING DISCS** (purchase options):





















* DIVERSIFY your production by purchasing extra DOSAGE DISCS

To use these **dosing discs**, you must purchase the corresponding ruler.



RULER D
for DOSING DISCS
code 46814

**purchase
options**

ITEM	PRODUCT	DESCRIPTION	CODE	DOSING DISCS
1		Disc forming set #1	47600	
2		Disc forming set #2	47601	
3		Disc forming set #3	47602	
4		Disc forming set #4	47603	
5		Disc forming set #5	47604	
6		Disc forming set #6	47605	
7		Disc forming set #7	47606	
8		Disc forming set #8	47607	
9		Disc forming set #9	47608	
10		Disc forming set # 15	68492	

ATTENTION: Heavier trays are recommended for use with the FORMING DISCS.

Tray dimensions: 400mm wide x 600mm long x 10 to 25mm edge.

For product to be frozen, such as cheese bread, 6 to 8 mm thick nylon trays are recommended.

** Bulged or wrinkled trays may not be detected by the sensor, causing tray dosing errors.

FORMATS with **CUTTER BLOCKS** (purchase options):

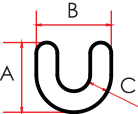
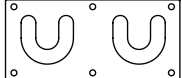
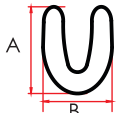
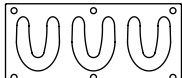
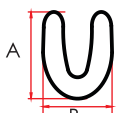
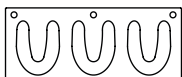
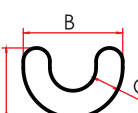

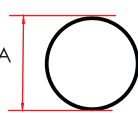

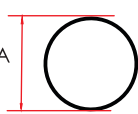
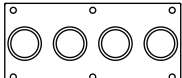
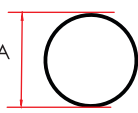
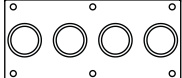
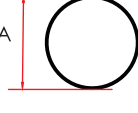
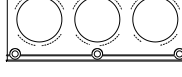
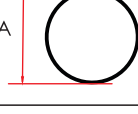
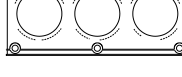

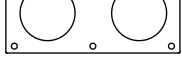
* DIVERSIFY your production by purchasing extra CUTTER BLOCK

To use these **cutter block** you must purchase the corresponding ruler.



RULER C
code 49757

**purchase
options**

ITEM	PRODUCT	DESCRIPTION	CODE	DRAWING	DIMENSIONS	CUTTER BLOCK
1		Double cutter block chipa 53x57x16 mm(2x) (2.08x2.24x0.63 in)	52386	02-0319-157	A = 53mm (2.08 in) B = 57mm (2.24 in) C = 16mm (0.63 in)	
2		Triple cutter block chipa 58x53 mm(3x) (2.28x2.08 in)	54158	02-0319-230	A= 58mm (2.28 in) B= 53mm (2.08 in)	
3		Triple cutter block chipa 58x47mm(3x) (2.28x1.85 in)	50050	02-0319-139	A= 58mm (2.28 in) B= 47mm (1.85 in)	
4		Cutter block chipa 60x83x23mm (1x) (2.36x3.27x0.91 in)	52387	02-0319-156	A= 60mm (2.36 in) B= 83mm (3.27 in) C= 23mm (0.91 in)	
5		Cutter block (5x) Ø25mm (0.98 in)	54154	02-0319-228	A= 25 mm (0.98 in)	
6		Cutter block (4x) Ø30mm (1.18 in)	50790	02-0319-151	A= 30 mm (1.18 in)	
7		Cutter block (4x) Ø34mm (1.34 in)	54194	02-0319-233	A= 34 mm (1.34 in)	
8		Cutter block (3x) Ø47mm (1.85 in)	54192	02-0319-232	A= 47 mm (1.85 in)	
9		Cutter block (3x) Ø48mm (1.89 in)	55070	02-0319-256	A= 48 mm (1.89 in)	
10		Cutter block (2x) Ø60mm (2.36 in)	50787	02-0319-153	A= 60mm (2.36 in)	

FORMATS with **CUTTER BLOCKS** (purchase options):

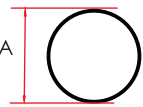
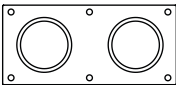
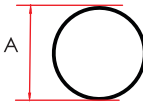
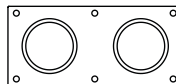
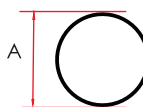
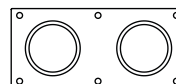
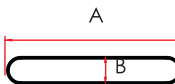
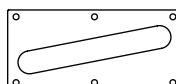
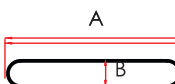
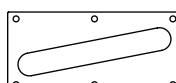
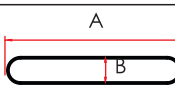
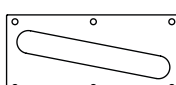
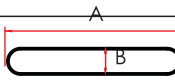
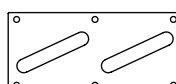
* DIVERSIFY your production by purchasing extra CUTTER BLOCK

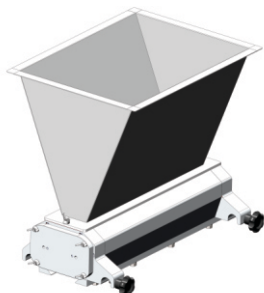
To use these **cutter block** you must purchase the corresponding ruler.



RULER C
code 49757

**purchase
options**

ITEM	PRODUCT	DESCRIPTION	CODE	DRAWING	DIMENSIONS	CUTTER BLOCK
10		Cutter block (2x) Ø52mm (2.04 in)	50789	02-0319-152	A= 52 mm (2.04 in)	
11		Cutter block (2x) Ø53mm (2.09 in)	54155	02-0319-227	A= 53 mm (2.09 in)	
12		Cutter block (2x) Ø57mm (2.24 in)	54156	02-0319-229	A= 57 mm (2.24 in)	
13		Cutter block toothpick - left 140x35 mm (1x) (5.51x1.38 in)	54157	02-0319-231	A= 140 mm (5.51 in) B= 35 mm (1.38 in)	
14		Cutter block toothpick - left 170x25mm (1x) (6.69x1.38 in)	52382	02-0319-154	A=170 mm (6.69 in) B= 25 mm (1.38 in)	
15		Cutter block toothpick - right 170x25mm (1x) (6.69x1.38 in)	52383	02-0319-158	A=170 mm (6.69 in) B= 25 mm (1.38 in)	
16		Cutter block toothpick - right 85x15mm (2x) (3.34x0.60 in)	52385	02-0319-155	A= 85 mm (3.34 in) B= 15 mm (0.60 in)	



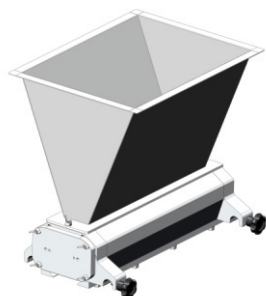
Other optional purchase accessories further diversify the production in the MULTI PRATIC DOSING MACHINE, such as accessories for **filling** and for **dosing cake type dough**.

To use them, the lobe bucket must be purchased.

LOBE BUCKET
CODE 46826

**purchase
options**

ITEM	PRODUCT	DESCRIPTION	CODE	RULE
1		ASSEMBLING THE CAKE DOSING RULE	46809	
2		ASSEMBLING THE CAKE DOSING RULE (use 4 sets of item 8)	46815	
3		ASSEMBLING THE CAKE DOSING RULE (use 6 sets of item 8)	47578	
4		ASSEMBLING THE CAKE DOSING RULE (use 6 sets of item 8)	50049	
5		ASSEMBLING 20 nozzle DOSING RULE (use 20 sets of item 8)	46816	
6		ASSEMBLING THE CAKE FILLING RULE (use 20 sets of item 8)	47575	
7		ASSEMBLING 5 needle FILLING RULE	46813	
8	for dosing with the rules of items 2,3,4 and 5	nipple Mago nozzle nut	48266 16342 48263	


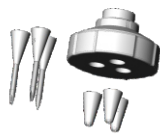

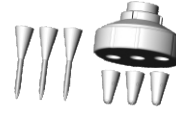

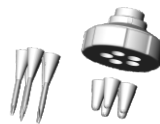


Other optional purchase accessories further diversify the production in the MULTI PRATIC DOSING MACHINE, such as accessories for **filling** and for **dosing cake type dough**.

To use them, the lobe bucket must be purchased.

LOBE BUCKET
CODE 46826

**purchase
options**

ITEM	PRODUCT	DESCRIPTION	CODE	NOZZLE
1		ASSEMBLING THE CAKE DOSING RULE	48217	
2		ASSEMBLING THE CAKE DOSING RULE	48218	
3		ASSEMBLING THE CAKE DOSING RULE	49436	

MODULE	CODE/ DRAWING	DIMENSIONS
DOSE Ruler assembly D06	47000 01-0319-043	
CUTTER Assembly cutting rule	46808 01-0319-024	
GYRE Assembling the rotating ruler	50321 01-0319-016	
Assembly cutting rule LARGE FORMATS *(optional purchase)	49757 01-0319-051	
Ruler assembly for DOSING DISCS *(optional purchase)	46814 01-0319-028	
Ruler assembly - D20 *(optional purchase)	46816 01-0319-035	

MODULE	CODE/ DRAWING	DIMENSIONS
Ruler assembly - BEBEZINHO *(optional purchase)	46815 01-0319-029	
Ruler assembly 5 needle filling *(optional purchase)	46813 01-0319-027	
Ruler assembly - ANA MARIA cake *(optional purchase)	47578 01-0319-046	
Ruler assembly - ANA MARIA filling *(optional purchase)	47575 01-0319-047	
Ruler assembly - cake *(optional purchase)	46809 01-0319-026	
Ruler assembly - english cake *(optional purchase)	50049 01-0319-054	