

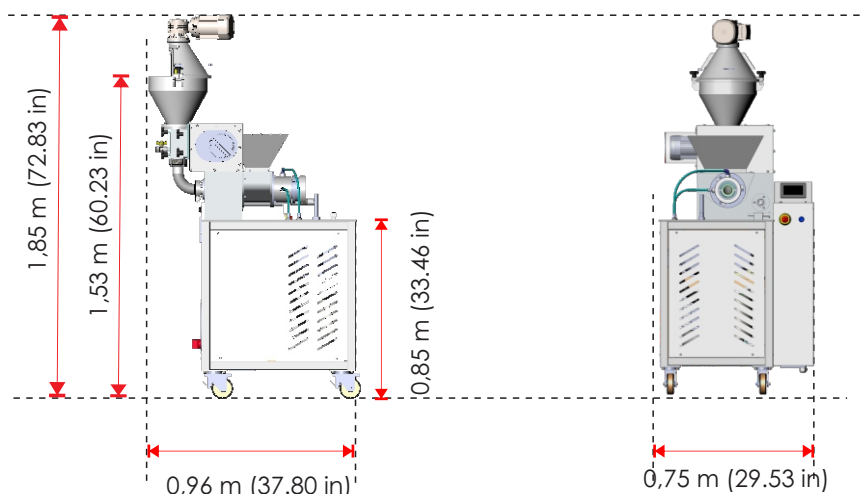


CODE 50969^{BR}

FORMATIX

Description:

The forming machine FORMATIX, forms and fills yeast dough like esfiha. It has a triangular and rectangular shapes available, providing uniformity, productivity, labor savings, and operational safety to your business.



**Illustrative image*

Net weight:
268 kg
(590 lb)

Transportation and logistics info	Height: 1.68 m (66.14 in) Width: 1.29 m (50.79 in) Length: 1.69 m (66.53 in)					Gross weight: 349 kg (769 lb)
Electricity: 220 V single phase	Power	Total current	Phase wire gauge	Gauge ground wire*	Plug	Circuit breaker
	3 kW	22 A	6 mm ²	6 mm ²	Steck blue 2P+T 32A	Bipolar 32A
* The MCI Formatix must be installed with adequate grounding according to the information above. Failure to do so may cause electrical damage and consequent loss of MCI warranty.						
Motor potency:	Actuation screw of dough Actuation screw of filling Motor pump of filling Motor of cutter					2 CV 4P 1/4 CV 4P 1/3 CV 4P 12 W
Cooling in the dough dispenser distributor:	Electro pump 220/ 60Hz					

Production capacity	<p>Variable according to the product</p> <p>Control the amount of dough and filling on the electronic panel. Approximately 3,500 units of 25g (0,88 oz) per hour or 150 kg/hour (330,6 lbs per hour).</p> <p>*There may be a weight variation of 2 to 3g (for more and less) for small products and around 3 to 5 g (for more and less) for large products.</p>
Dough (fundamental characteristics)	<p>For the good performance of product formatting, the following characteristics are fundamental in the dough:</p> <ul style="list-style-type: none">• "veil" point (a homogeneous, smooth dough with full development of gluten performing the "windowpane test" by flattening and stretching the dough with the fingers until it is translucent, resembling a veil);• must not be sticking;• firmer doughs improve the equipment performance;• always choose to use ice and cold water when mixing the dough.
Filling (fundamental characteristics)	<p>For the good performance of product formatting, the following characteristics are essential in the filling:</p> <ul style="list-style-type: none">• it must have a creamy texture;• it can't contain liquids;• fat excess in the filling (eg pepperoni), which can cause the product to open and/or sealing problems while the product is still raw;• fillings with larger pieces of vegetables and/or seasonings, for example, they can interfere with the product sealing both when formatting and when baking as well;• fillings with only cheese or cream cheese have burst risks when baking;• all fillings must be oven-appropriate, preventing the product from bursting when in the oven.
Production environment	<p>The production environment must be refrigerated (temperature maximum 18° C (64.4° F)).</p> <p>The customer's product must be validated in an in-person test at the MCI, and registered in a report, which will be signed at the end of the test.</p>

Electric panel



Control the dough and filling quantity at electric panel

The formers and nozzles are optional to purchase and are available in rectangular (bauru) or triangular (esfiha) formats for savories from 25 g (0.88 oz) or 120 g (4.23 oz), as follows:



Rectangular shape
or bauru

25 g	120 g
FORMER SET * code 64381	FORMER SET * code 64375
DOUGH NOZZLE M229 cód. 64393	DOUGH NOZZLE M174 cód. 62906
DOUGH GUIDE code 64395	DOUGH GUIDE code 62904
FILLING NOZZLE R747 code 64394	FILLING NOZZLE R688 code 62903



Triangular shape
or esfiha

25 g	120 g
FORMER SET * code 64328	FORMER SET * code 64327
DOUGH NOZZLE M174 cód. 62906	DOUGH NOZZLE M225 cód. 62953
DOUGH GUIDE code 62904	DOUGH GUIDE code 62956
FILLING NOZZLE R688 code 62903	FILLING NOZZLE R691 code 62954

* CODE for the FORMER SET includes all the items for the production of the format, among them, trolley, former, nozzles, mats, etc.