

DOSER MACHINE WITH SOLID PARTICLES MA

MACHINE FOR DOSING CUPCAKES, MUFFINS AND OTHER BAKED GOODS, DESSERTS OR PRE-COOKED PRODUCTS WITH/WITHOUT SOLIDS.

DISPLAY

Configure all of the machine's functions in a simple and visual way.

DEPOSITING SYSTEM

Pneumatic or with servo motor.

HEAD AND HOPPER

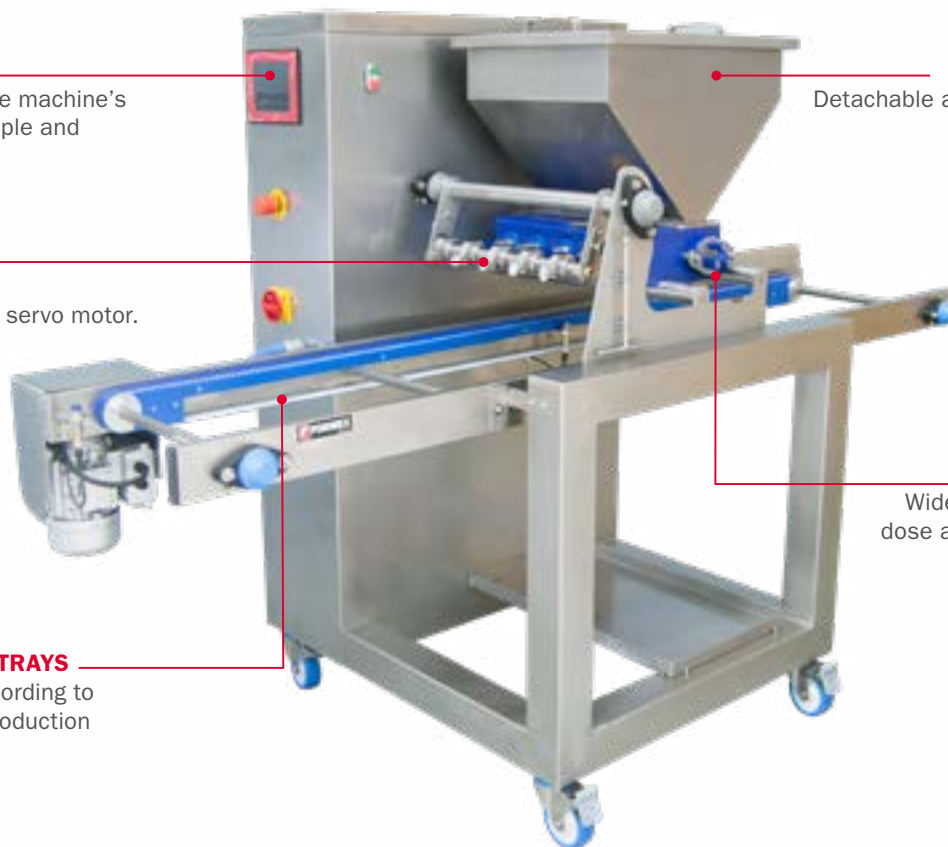
Detachable and interchangeable. Facilitates cleaning.

NOZZLES

Wide range of nozzles to dose a variety of products.

CONVEYOR AND TRAYS

Customisable according to product and/or production needs.



MODEL: MAS 40



MUFFINS · BROWNIES · PLUM CAKE · CUPCAKES · SPONGE CAKE · LARD SHORTBREAD · POUND CAKE · CREAMS

MARBLE CAKE · YOGHURT · PIES · QUICHES · SAUCES · SOUPS · BRANDADE · MOUSSE · CROQUETTE FILLING · PURÉE

CUSTARDS · RICE PUDDING · DONUTS · MACAROONS · CHOCOLATE · FILLED CHOCOLATES · SWISS ROLLS · BUNS



FORMEX

CREATING SOLUTIONS TO DOSE YOUR PRODUCT

GENERAL CHARACTERISTICS

- The Muffins&Cupcakes Automatic Doser Machine is the right machine **for dosing soft or semi-soft dough, such as muffins, which incorporate pieces of solids** with a diameter of up to approximately 15 mm.
- It excels in the areas of speed, precision and ease of operation.
- The **volumetric dosing is exact** and guarantees the same amount of product is dosed in all nozzles. **Homogeneous product.**
- Flexible and expandable.
- Quick and easy change of the different accessories for multi-product work.
- Made of AISI304 stainless steel and materials suitable for the processing of food product.
- For **semi-automatic productions and/or those with a higher degree of automation**, since it can be attached to a conveyor belt or production line.



PNEUMATIC DOSING OR WITH A SERVO MOTOR

- The **dosing volume and speed** are **independent and adjustable**.
- The **doser system doesn't harm the dough** and **allows us to work with very diverse products**. The design of the nozzles allows us to dose liquid dough, avoiding any dripping between trays.
- The MA Doser Machine offers volumetric dosing in its **different versions**, both for the **MA (pneumatic)** and for the **MAS (with servo motor)** versions. The following table compares the main advantages of using a servo motor.

MAS – SERVO MOTOR DEPOSITOR MACHINE

The volumetric **dosing** is **regulated through the touch screen**. Servo motor dosing replaces the mechanical stops and pneumatic adjustments, making the machine **faster, smoother and more precise during operation**. Thanks to the servo motor, the user can control countless parameters electronically with a high level of reliability and efficiency.

DIFFERENCES BETWEEN DOSAGES	MA (PNEUMATIC)	MAS (WITH SERVO MOTOR)
Dose change regulation	Mechanical with wheel (manual adjustment)	Electronic by display (very accurate)
Control of the dosing parameters by touch screen	No	Yes
Loading speed control	Pneumatic (not changeable)	Electronic by display (very accurate)
Unloading speed control	Pneumatic (not changeable)	Electronic by display (very accurate)
Re-dosing in the same mould	Yes	Yes
Drop aspiration	NO	Yes, by display

HMI PANEL FOR INTELLIGENT PRODUCTION MANAGEMENT

Through the touch screen we can control all of the machine's functions:

- Recipe programming (create, rename, delete, duplicate).
- Management with multi-users and passwords with different access levels according to rank.
- Number of rows per tray and distance between products.
- Forward movement of trays, being positioned for filling and exiting upon completion.
- Option to create dosing patterns to adjust them to the different trays.
- Electronic control of tray presence, when the tray reaches the end of the conveyor belt the machine stops until the tray is removed.
- Single-dosing function for weight adjustment.
- Multi-dosing function: dosing is repeated in the same position on the tray.
- Independent conveyor function.
- Anti-drip control.
- Self-cleaning function.
- List of alarms that occurred on the machine.
- Control of activated automated inputs and outputs.



TRAYS AND MOULDS

In addition to the standard tray width configuration of 40 cm, 45 cm, 60 cm or 80 cm, other tray sizes can be manufactured. The conveyor belt can be adapted to flat trays, paper trays or different conveyor systems and different types of moulds. A tray loader can also be added.



Conveyor belt with system to work with various tray sizes.



Tray with incorporated paper cups.



MAS with flat conveyor belt adapted for the continuous dosing of sponge cake sheets.



MAS with hanging hopper to be attached to an existing conveyor belt in a production line.



Flat tray conveyor belt.



Tray loader.



Conveyor belt designed to place three flat trays.

HOPPER

The standard hopper can be exchanged for one with a larger capacity, it can be heated to work with products such as chocolate, and another hopper can even be added to work with dough with two colours.

- Option of using hoppers with different capacities.
- The heads can be interchanged with different configurations in terms of outlets and volumes.
- Removable, facilitates cleaning.



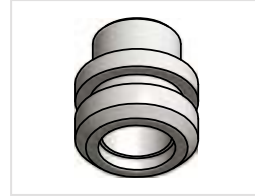
Heated hopper.



Hopper for dough with two colours.

DOSING NOZZLES

The machine can be used with different types of nozzles, adjustable nozzles with a variable centre, higher caliber pistons, anti-drip nozzles, etc. Some allow the passage of solid particles with a diameter of up to 15 mm.



Standard nozzle.



Off-centre nozzles, different off-centre and nozzle outlet diameter sizes.



Long nozzle



S-shaped, smooth or ridged nozzle.



Anti-drip nozzles with piston actuator.



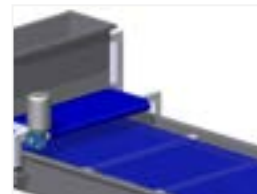
Anti-spatter nozzles for more liquid doughs.



Double nozzles to dose marble sponge cake.

TOPPING

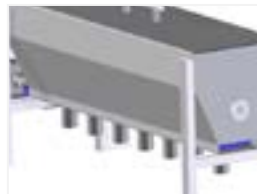
Different topping applicators can be attached to the machine. For decorating with chocolate pearls, seeds, pieces of walnut, sugar and other decorations.



TPT - Automatic topping doser for chocolate chips, peanuts, hazelnuts, almond, ground toppings, chocolate shavings.



TPA - Topping doser for sugar, sugar glass, chocolate powder.



TPS - Topping for seeds, ground toppings, chocolate shavings, grated coconut.



EXAMPLES OF DOSING MACHINES INTEGRATED INTO A WORKING LINE



Working line for the production of muffins and macarons.

- Consisting of an Omron technology robot arm with three interchangeable plates and nine tray loaders (different sizes, cardboard, metal and paper sheets).
- A paper-cup machine for two different types of paper.
- A muffin dispenser.
- Two interchangeable seed dispensers.



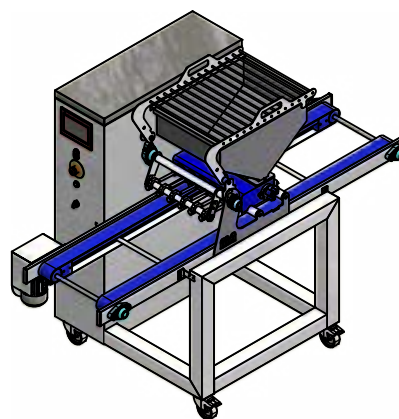
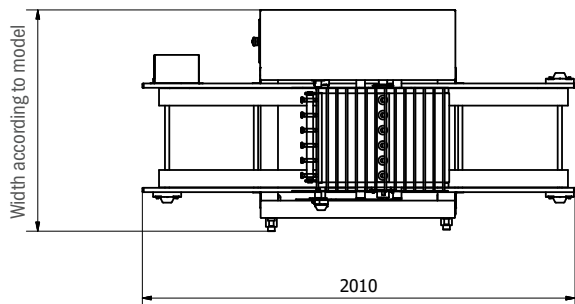
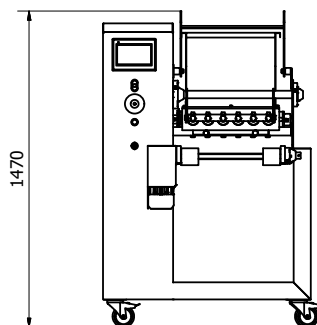
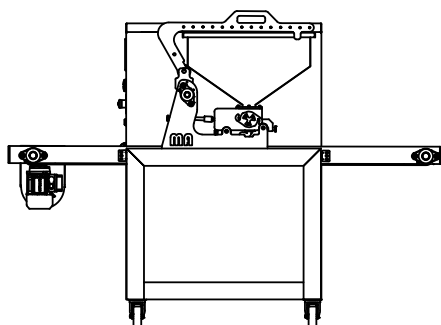
Working line for the production of muffins with topping.

Consisting of a tray loader, paper capsuling machine, muffin dispenser and chocolate chip topping dispenser.

TECHNICAL DATA SHEET

MODELS		MA40	MA45	MA60	MA65	MA80
MA (pneumatic) - MAS (with servo)	Tray width (cm)	40	45 (18")	60	65 (26")	80
	Maximum speed (seconds/cycle)	3,2 (variable value according to the amount of product to be dosed and type of dough)				
	No. of dosing nozzles	to choose				
	Dosing regulation: Piston Ø15 mm Piston Ø30 mm Piston Ø40 mm Piston Ø52 mm Piston Ø60 mm	from 2 to 17 cc from 7 to 69 cc from 13 to 123 cc from 21 to 208 cc from 28 to 276 cc				
	Hopper capacity (L)	52	58	72	78	96
	Weight (Kg)	180	202	240	250	280
	Drive motor (Kw)	0,18				
	Single phase voltage (V)	220				
MA	Measurements WxDxH (cm)	201x88x147	201x93x147	201x108x147	201x113x147	251x128x147
	Power consumption (Kw)	0,75				
	Air consumption (L/min)	190	190	230	230	230
	Pressure (compressor required)	6 bar				
MAS	Measurements WxDxH (cm)	201x94x147	201x99x147	201x114x147	201x119x147	251x134x147
	Power consumption (Kw)	1,5				
	Air consumption	50 (L/min) - 6 bar (compressor required)				

MODEL MAS



Due to constant technological development, the characteristics of our products may be altered without prior notice.

SEE PRODUCT
ON WEBSITE



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