



CENTURY MULTIMATIC CAKE DONUT DEPOSITOR

Belshaw's Multimatic Cake Donut Depositor has been an industry standard for high-volume cake donut depositing for decades. The upgraded Multimatic Depositor, together with the wide selection of Belshaw donut plungers, provides the flexibility you need to produce a wide variety of cake donuts. Furthermore, durable construction allows the Multimatic to deposit consistent donuts reliably – time after time – over years of continuous service.

MULTIMATIC MODELS:

- STANDARD (MDDRF models) - 2, 4, 6, 8 or 10 deposits per cycle depending on model
- MULTI-SPACE (MS models) - Depending on the donut size, the base of the depositor can be changed to allow enough donut cuts to fill the entire fryer width. Donut production capacity can be increased by up to 33%.
- MD2 - Designed for C6-8 only, 2 full size or 4 mini donuts across the fryer.
- MS-HS High Speed Depositor - Available for high volume fryers up to 50" across (such as Belshaw HV Industrial series). For information ask your Belshaw industrial sales manager.



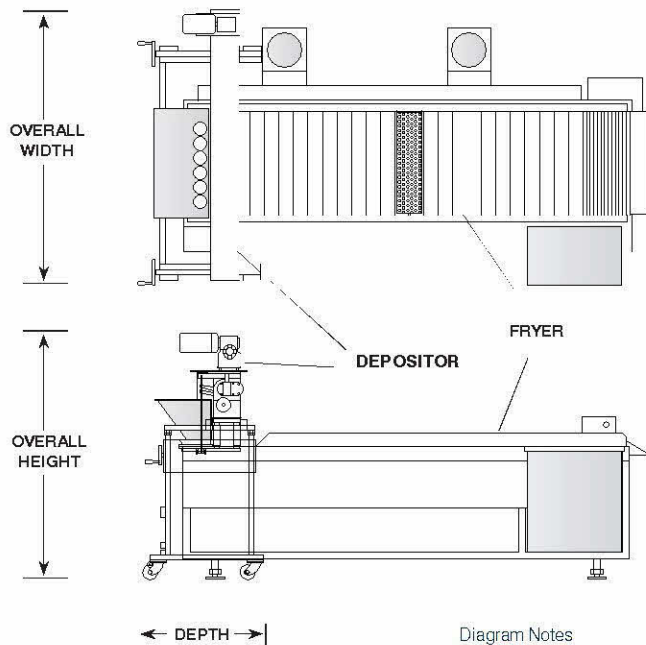
Multimatic MDDRF-6

FRYER USAGE – Comparison of MDDRF and MS (Multispace) Depositor Models

MDDRF Depositors		MDDRF-4	MDDRF-6	MDDRF-8
Donut Size	Plunger Size			
LARGE	2"–2¼"			
MEDIUM	1½"–1¾"			
SMALL	1¼"–1½"			
MINI	¾"–1¼"			
		Compatible with: C6-16 / C10-16 fryers	Compatible with: C6-24 / C10-24 / C14-24 fryers	Compatible with: C10-36 fryer
MS Depositors		MS-4/5/6/8	MS-6/8/9/12	MS-8/10/12/16
Donut Size	Plunger Size			
LARGE	2"–2¼"			
MEDIUM	1½"–1¾"			
SMALL	1¼"–1½"			
MINI	¾"–1¼"			

Features

- Roto-Flex system allows weight adjustments while machine is running.
- Fast, no-tools-required clean-up.
- Automatic synchronization with donut fryer.
- Models fit donut fryers 18" to 50" in frying width (46-127 cm).
- Double plungers available for high-volume miniature donut production.
- Mountable on Mobile Lift Carrier with electric or manual height adjustment
- NSF-listed.
- Electronic Deposit Counter option will stop machine after pre-selected number of cuts is completed.
- Optional Heavy-duty batter pouring chute.
- For Century C6-8 systems, the MD-2 depositor is mounted directly to the fryer. It is tiltable upward, allowing for feed table insertion of raised donuts.


Multimatic Diagrams


Top: Multimatic MS-16 deposits 16 mini donuts across the fryer (C10-36)

Above: This MS-6/8/9/12 model deposits 8 donuts at a time and is compatible with C6-24 / C10-24 and C14-24 fryers

Right: Multimatic MDDRF-4 deposits 4 donuts across the fryer, shown with C6-16G fryer

Bottom: MD-2 (mounted directly to C6-8 fryer)

Diagram Notes

1. Diagram shows MDDRF-6 with mobile carrier.
2. Diagram includes fryer (C10-24G) for illustrative purposes

Multimatic Dimensions & Power

MODEL	SYSTEM	DIMENSIONS (WITH MOBILE CARRIER)			HOPPER CAPACITY	APPROX SHIPPING WEIGHT	POWER REQUIREMENTS			CONSTRUCTION
		WIDTH	HEIGHT	DEPTH			203/236V 50/60Hz 1ph	203/236V 50/60Hz 3ph	460/480V 50/60Hz 3ph	
MD-2	C6-8	24" (61cm)	31" (79cm)	29" (74cm)	50lbs (23kg)	260lbs (118kg)	3.7 A	2.4 A		Stainless steel, nickel-plated steel, mild steel, aluminum
MDDRF-4	C6-16 / C10-16	60" (152cm)	71" (180cm)	37" (94cm)	85lbs (39kg)	1260lbs (573kg)	4.4 A	2.9 A		
MS-4/5/6/8	↓	60" (152cm)	71" (180cm)	37" (94cm)	105lbs (48kg)	1350lbs (614kg)	5.8 A	3.8 A		
MSPF-4/5/6/8		68" (173cm)	71" (180cm)	37" (94cm)	105lbs (48kg)	1460lbs (664kg)	6.6 A	4.3 A		
MDDRF-6	C6-24 / C10-24 / C14-24	72" (183cm)	71" (180cm)	37" (94cm)	130lbs (59kg)	1425lbs (648kg)	6.4 A	4.2 A		
MS-6/8/9/12	↓	73" (185cm)	71" (180cm)	37" (94cm)	150lbs (68kg)	1500lbs (682kg)	6.4 A	4.2 A		
MDDRF-8	C10-36	84" (213cm)	71" (180cm)	37" (94cm)	195lbs (89kg)	1765lbs (802kg)	6.6 A	3.6 A	1.4 A	
MS-8/10/12/16	↓	85" (216cm)	71" (180cm)	37" (94cm)	195lbs (89kg)	1860lbs (845kg)	8.5 A	5.6 A	3.3 A	

MULTIMATIC PLUNGERS

Century MultiMatic plungers and cylinders are precision-made from high quality stainless steel. Plungers and cylinders are manufactured to close tolerances to produce clean cuts over a long production lifetime.

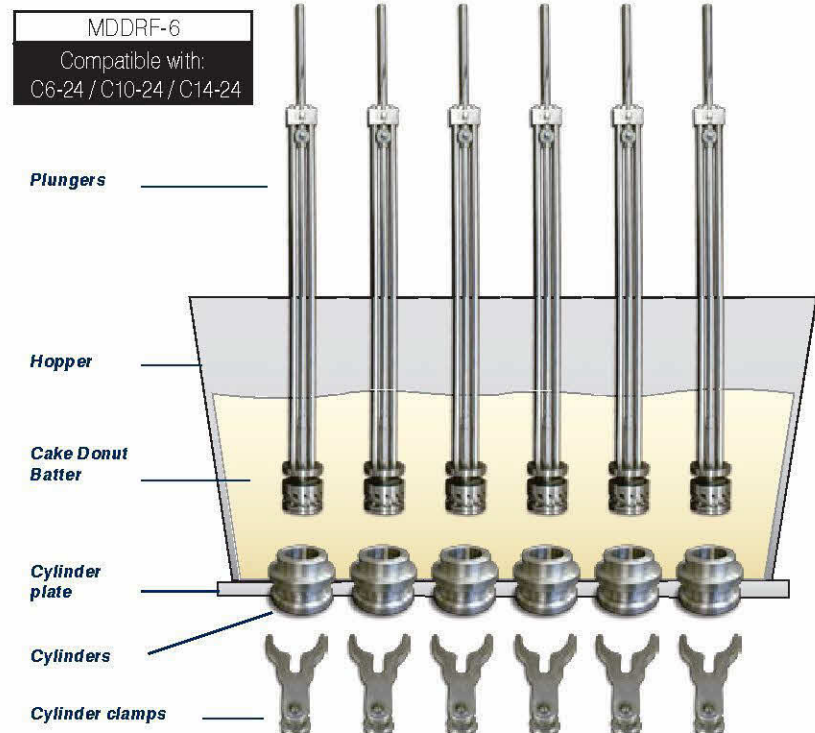
Standard Multimatic depositors (MDDRF models)

- Standard equipment with Multimatic MDDRF models includes 1-3/4in (45mm) plain plungers with matching cylinders and cylinder clamps.
- Plunger and cylinder sizes must match. (For example, 2" plungers can only be used with 2" cylinders).
- New cylinder clamps will be required if the diameter of one set of plungers you will use is 1-7/8in(47mm) or more AND the diameter of another set is 1-3/4in (45mm) or less.
- MDDRF models can deposit double quantities of mini donuts. You will need: double plungers, double cylinders, double cylinder plate and double cylinder clamps.

Multi-Space Multimatic depositors (MS and MSPF models)

- The Multi Space configuration increases production by depositing more cake donuts across the fryer with each cycle of the depositor. For instance, an MS 4/5/6/8 allows these options across each row:
 - 4 large donuts
 - 5 standard size donuts
 - 6 standard size (slightly smaller) donuts
 - 8 mini donuts
- If you change from one configuration to another (from MS-4 to MS-6, for instance), a new cylinder plate and new cylinders/clamps are normally required.
- Plungers, cylinders, cylinder clamps and cylinder plate are purchased separately. Single, double and triple plunger sets are available (diagram at right shows triple plunger sets).
- Multi-Space layouts for Century fryers are shown on Page 10 of the *Century Donut System Guide*.

Example of standard Multimatic plunger set



Example of Multi-Space plunger set (triple-cut)

