



## 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.



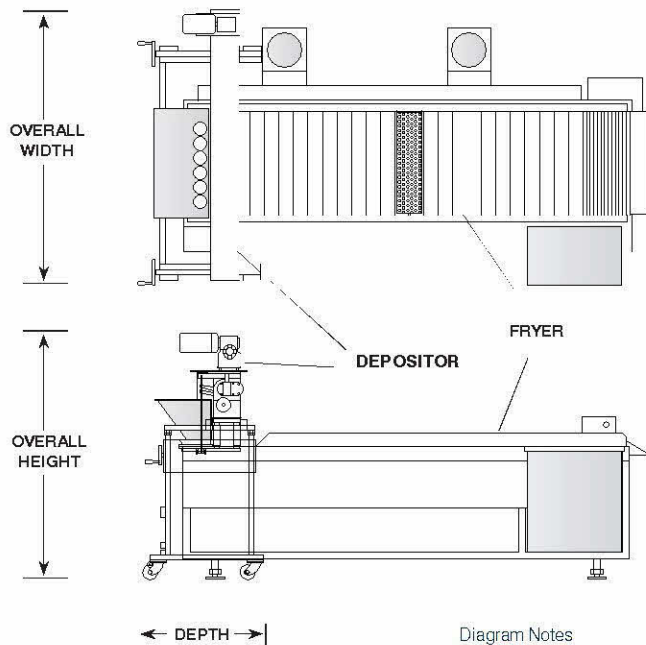
Multimatic MDDRF-6

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

MDDRF Depositors		MDDRF-4	MDDRF-6	MDDRF-8
<b>Donut Size</b>	<b>Plunger Size</b>			
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
<b>Donut Size</b>	<b>Plunger Size</b>			
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		
MDDRF-4	C6-16 / C10-16	60" (152cm)	71" (180cm)	37" (94cm)	85lbs (39kg)	1260lbs (573kg)	4.4 A	2.9 A	Stainless steel, nickel-plated steel, mild steel, aluminum	
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.

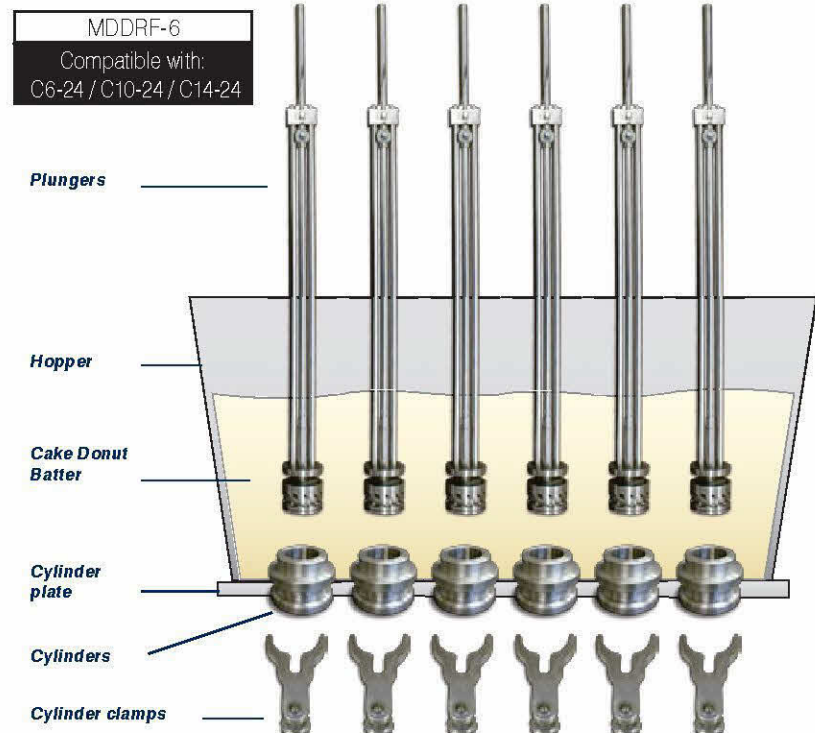
### Standard Multimatic depositors (MDDRF models)

- 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.

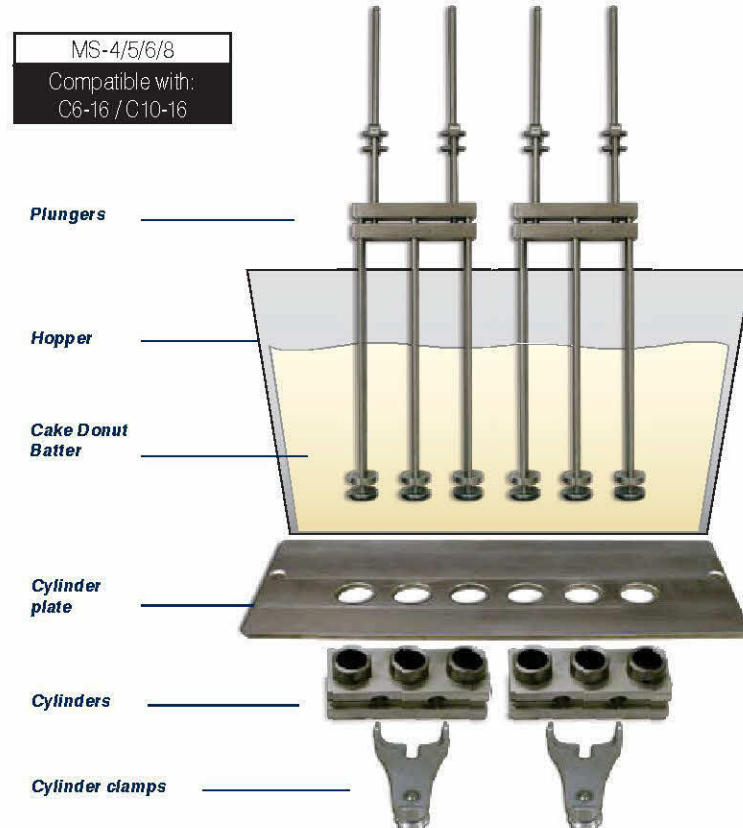
### Multi-Space Multimatic depositors (MS and MSPF models)

- 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

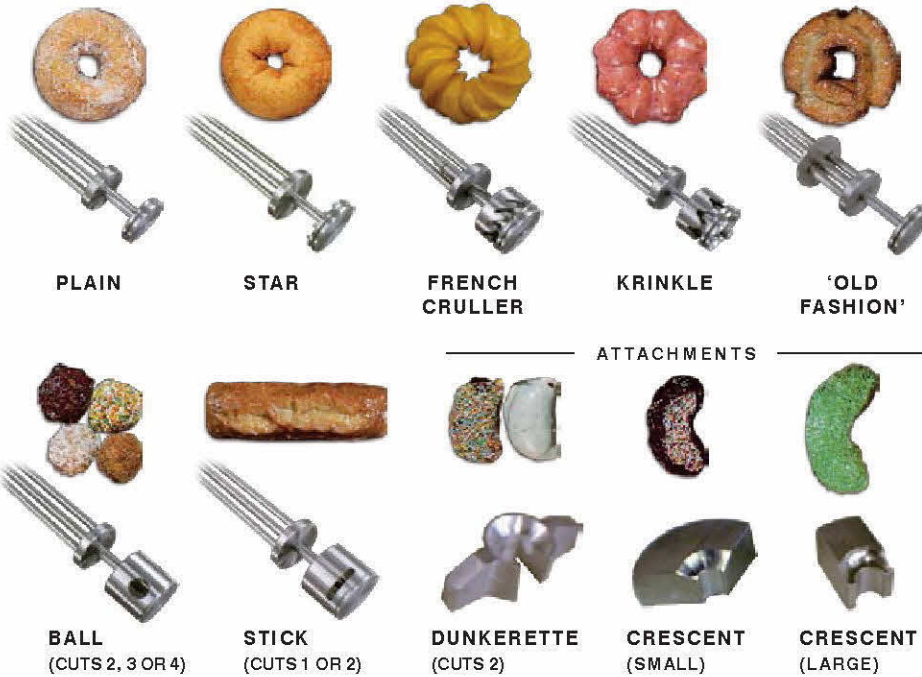


### Example of Multi-Space plunger set (triple-cut)



### CAKE DONUT PLUNGER SELECTION

Top-quality Belshaw cake donut plungers allow you to make a wide variety of cake donuts. Small attachments to a Belshaw plain plunger allow even greater possibilities.



#### Cake Donut Plungers Size Range

Product weights are estimates and results will vary. Discuss all product weights with a Belshaw industrial sales manager before purchase.

TYPE OF PLUNGER	PART NUMBER	DIAMETER (1/8" INCREMENTS)	
		MIN	MAX
PLAIN	MS-1046S	7/8 in	2-1/4 in
STAR	MS-1045S	7/8 in	2-1/4 in
FRENCH CRULLER	MS-1051S	1-1/8 in	2-1/4 in
KRINKLE	MS-1049S	1-1/2 in	2 in
BALL (Specify 2, 3 or 4 holes)	MS-1050S	1-1/2 in	2-1/4 in
STICK (Specify 1 or 2 cuts)	MS-1052S	1-1/2 in	2 in
SUPER ('Old fashion')	MS-1048S	1-1/2 in	2-1/4 in

#### Ordering plungers

When ordering, always state:

- Part number
- Type of plunger
- Diameter of plunger
- Whether single, double or triple plunger set
- For Ball and Stick plungers
  - the number of balls or stick holes in plunger
  - the size of the hole or slot

#### Cake Donut Plungers Size And Product Weight

Product weights are estimates and results will vary. Discuss all product weights with a Belshaw industrial sales manager before purchase.

PLUNGER SIZE		PRODUCT WEIGHT (Per dozen, after frying)	
in	mm	MIN	MAX
7/8"	22.2mm	3 oz. (85g)	5 oz. (142g)
1"	25.4mm	5 oz. (142g)	8 oz. (227g)
1-1/8"	28.6mm	6 oz. (170g)	9 oz. (255g)
1-1/4"	31.8mm	8 oz. (227g)	11 oz. (312g)
1-3/8"	34.9mm	10 oz. (284g)	13 oz. (369g)
1-1/2"	38.1mm	12 oz. (340g)	15 oz. (425g)
1-5/8"	41.3mm	14 oz. (397g)	17 oz. (482g)
1-3/4"	44.5mm	16 oz. (454g)	20 oz. (567g)
1-7/8"	47.6mm	19 oz. (539g)	24 oz. (680g)
2"	50.8mm	22 oz. (624g)	27 oz. (765g)
2-1/8"	54.0mm	25 oz. (709g)	30 oz. (851g)
2-1/4"	57.2mm	28 oz. (794g)	34 oz. (964g)



## CENTURY FINISH-LINE CONVEYORS

Belshaw's Century Conveyor line is designed to work in conjunction with other Century equipment. All of Belshaw's Conveyors use high-quality stainless steel service belting and are constructed for heavy-duty service and long life. These conveyors combine practical uses such as direction change and a cooling period with today's allure of exhibition-style production.

### Curved Conveyors

- 45°, 90° and 180° conveyors.
- Left-hand and right-hand configurations.
- Maintains donuts in rows.
- Heavy duty stainless steel wire belting.
- Filler rods for small products such as donut balls/holes (optional).
- Adjustable safety clutch that uncouples motor in event of obstruction.
- Removable drip pans.
- Variable speed drive.
- Water-resistant motor.

### Cooling Conveyors

- Straight configuration.
- CC models include fans for extra cooling
- SC models do not include fans
- 6, 9 or 12 foot lengths
- Variable speed drive.
- Moisture-resistant motor.



◀ Century 90° curve conveyor

Century 180° curve conveyor ▶



◀ 6 foot long CC30-6



12 foot long SC30-12 ▶



Above: Century system with 180° curve conveyor