

Cupper-Filler of Muffins & Cup-Cakes



¡ Nuevo panel digital !

A real robot for the production of cup-cakes or muffins doing away with carrying of trays, placing of paper and manual filling. The most suitable machine for the dosage of soft doughs (like magdalenas or sponge cake), which contain solids like: raisins, chocolate pieces, almonds, lemon, rice, pine kernels, etc... The machine automatically takes the empty trays one by one and places them in the cupping unit where the paper is placed. Then they go to the filling unit where the mixture is placed. The tray can now be collected to be placed into the oven. The computer incorporated in the machine supervises all the movements, checking correct functioning. If there is no paper, or tray is not collected at the end, the machine stops, sounds a warning and displays the reason for the stop on the control screen. If nobody sees to the fault in three minutes, it disconnects itself. Pneumatic movement. It needs compressed air. Paper deposit. Mixture doser. Totally made in stainless steel.

•• **New digital panel, easy to use:**

- Autocleaning function.
- Control of production:
 - You can see the production at the moment, it indicates the number of filled trays.
 - You can to programme the number of trays to fill.
- Easy adjusting dose control.
- Independent dragging function.
- Multidosage function: It repeat the dosage in the same position of tray, you choose the time.
- Mono-dosage function.

•• **Optional equipment:**

- Pneumatic sugar tank.
- Sprinkling attachment.

•• **Special nozzles:**

- You can to control the center of dosage.
- You can change the number of working nozzles.
- Nozzles with movment upward-downward.
- It permits to regulate the height of filling.

•• **Technical Characteristics:**

- For trays of:
 - Width 40, 45, 60 cm. (18", 26", 30 " inch)
 - We can accomodate other trays size.
- Dosage capacity for nozzle:
 - From 10 to 100 cc.
 - From 20 to 200 cc.
- Regulable nozzles
- Recommended for a production of : 150-180 trays/hour.
- Tank Capacity : 80 litres.
- Weight 230 Kg.
- Dimensions (width x base x height):
 - CMA-40: 350 x 80 x 155 cm.
 - CMA-45: 350 x 85 x 155 cm.
 - CMA-60: 350 x 100 x 155 cm.
- 2 motors of 1/8 and 1/2 C.V. or 380 V. three-phases.
- Needs compressor.
- Air consumption. 220 lt/min
- Work pressure atmospheres: 6 bar
- Other technical specifications on request.