

Automatic Muffins & Cup-Cakes Filling Machine



Place the tray
in one side and
pick it up filled at
the end.



MA-40 v08 / MA-45 v08 / MA-60 v08

The Cup-Cakes and Muffins Filling Machines Formex are the most suitable to fill soft or semi-soft doughs, like cup-cakes, which contain solids like : raisins, chocolate pieces, almonds, lemon, rice, pine kernels, etc... With 10 mm diameter more or less.

The volumetric dosing is exact and easy to adjust.

The HMI interface incorporated in the machine supervises all the movements, checking correct functioning as the tray feed, dosage positioning and output. If there is no paper, or tray is not collected at the end, the machine stops it, sounds a warning and displays the reason for the stop on the control screen.

It's rapid, easy to use, precise and does not punish the mixture.

The machines are sturdy and being built to work 24 hours. It needs no maintenance (no greasing). All the parts of the machines in contact with the mixture are made in suitable materials to be in touch with them. To make easy the machine transport they have wheels. With a 1 years warranty.

New digital panel easy to use:



- Autocleaning function.
- Control of production:
 - You can look the real production as it shows the filled trays.
 - You can programme the number of trays to fill.
- Easy adjusting dose control.
- Independent dragging function.
- Multi-dosage function, it repeats the same dose in the same tray's position as you need.
- Mono-dosage function.

Technical characteristics:

- For trays of:
 - Width 40, 45, 60 cm. (18", 26", 30 " inch)
- Dosage capacity:
 - From 10 to 200 cc. by dose.
- Recommended for a production (40x60 tray):
 - MA-40: 170 trays/hour
 - MA-45: 170 trays/hour
 - MA-60: 230 trays/hour
- Tank Capacity : 80 litres.
- Weight 80 Kg.
- Dimensions (width x base x height):
 - MA-40: 250 x 80 x 155 cm.
 - MA-45: 250 x 85 x 155 cm.
 - MA-60: 250 x 100 x 155 cm.
- 1 motors of 1/8 C.V. 220 V mono-phases.
- Needs compressed air.
- Air consumption: 190 lt/min
- Recommended work pressure: 6 bar
- Different elements of the configuration machine can be modified in function of the needs of the client: Number of nozzles and distance between it, special trays wide, etc...



Optional equipment:

- Chain conveyor system (Necessary to use with sugar tank and sprinkling attachment)
- Pneumatic sugar tank.
- Sprinkling attachment.



Thanks its new lighter chassis, the cleaning works are faster. The chassis don't gets dirty by dough and the cleaning machine works easily from the "cleaning" position on the electronic panel.



Special nozzles:

Optionally, this machine offers a great versatility in the filling process thanks to the different nozzles we can add, useful to fill a great variety of bakery products as the muffins or cup-cakes as well as other sectors like precooked food with products as sauces, mousse, bolognesa sauce, Spanish omelette, croquette dough, mashed potato, etc...

- It permits to fill in different trays size or moulds.
- Automatic nozzles rising.
- Nozzles with variable dosage center.
- It permits to change the nº of working nozzles.

On request we manufacture special filling machine to your unique requirements. With different kind and numbers of nozzles, many cup sizes, special measure trays, moulds or another technical modifications.



Due to the different variations that can have the models, the manufacturer is reserved the right to modify the images and technical characteristics without subject to notice.

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