



CÓDIGO 51997

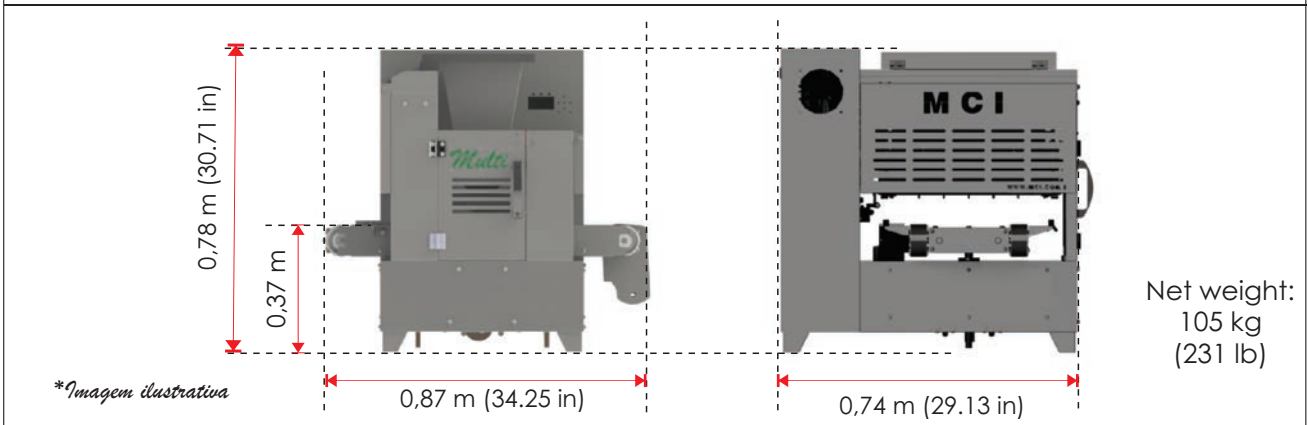


Description:

M2 Júnior, automatic dosing, dose products with varied consistencies such as cookies, cheese breads, cookies, among others. It has a roller system and accessories that give product diversification, uniformity in dosage, productivity, economy and operational safety for your business.

The equipment is not allowed to use solid and dry products such as dough, cubed fruits and vegetables, bars of chocolate, grated coconut, and liquid products in general such as juices, carbonated drinks and alcoholic beverages.

Visit our channel <https://www.youtube.com/user/videosmci> for further clarification.



Transportation and logistics info:	Height: 0,95 m (37.40 in) Width: 0,87 m (34.25 in) Length: 0,93 m (36.61 in)	Gross weight: 135 kg (298 lb)
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Electrical data: 115 V	Power	Total current	Phase ware gauge	Earth ware gauge*	Plug
	650 W	6 A	1,5 mm ²	1,5 mm ²	American plug
<p>Power cord length = 1.2 m The MCI dosing must be installed with a suitable electrical grounding. Failure to electrical grounding may cause electric damages. For your safety, ask for an electrician you trust to check the condition of the power grid of the equipment installation site.</p>					

Motor potency:	Dough threads	3/4 CV
	Conveyor belt elevation	46 W
	Conveyor belt moving	46 W
	Nozzle gyre	46 W
	Cutter	46 W

Electric panel:	Touch screen control panel	
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The M2 Dosing Machine is one of MCI's most versatile equipment. It has an incredible variety of accessories to create the most differentiated products.

<p>Module DOSING</p>	<p>Ruler D6 code 50325 (1 unit)</p> <p>Ruler D20 code 50334 (purchase option)</p> <p>Smooth straight nozzle n#4 code 47616 (6 units)</p> <p>Stretch straight nozzle n#4 code 47617 (6 units)</p> <p>* DIVERSIFY your production by purchasing extra DOSAGE DISCS</p>																
<p>Module GYRE</p>	<p>Ruler Gyre code 50321 (1 unit)</p> <p>Smooth straight nozzle n#2 code 45856 (6 units)</p> <p>Stretch straight nozzle n#2 code 45863 (6 units)</p> <p>Smooth excentric nozzle n#1 code 46842 (6 units)</p> <p>Stretch excentric nozzle n#1 code 46845 (6 units)</p>																
<p>Module CUTTER</p>	<p>Ruler Cutter code 50323 (1 unit)</p> <p>* CHOOSE a cutter block model to compose the accessories of the M2 Jr.</p>																
<p>Trays or shapes: (DO NOT PART OF THE EQUIPMENT)</p>	<p>Tray dimensions: 400 mm (15.75 in) wide x 600 mm (23.62 in) long x 10 to 25mm (0.39 to 0.98 in) edge. For product to be frozen, such as cheese bread, 6 to 8 mm (0.24 to 0.31 in) thick nylon trays are recommended. ** Bulged or wrinkled trays may not be detected by the sensor, causing tray dosing errors.</p>																
<p>Productive capacity:</p>	<p>Variable according to dough sensity for each module:</p> <table border="1" data-bbox="566 1556 1401 1742"> <thead> <tr> <th>Module</th> <th>units / hour (20g)</th> <th>kg / hour (product)</th> <th>lb/ hour (product)</th> </tr> </thead> <tbody> <tr> <td>Cutter</td> <td>5.000</td> <td>100</td> <td>220</td> </tr> <tr> <td>Dosing</td> <td>5.000</td> <td>40 to 70</td> <td>88 to 154</td> </tr> <tr> <td>Gyre</td> <td>1.500</td> <td>40 to 70</td> <td>88 to 154</td> </tr> </tbody> </table>	Module	units / hour (20g)	kg / hour (product)	lb/ hour (product)	Cutter	5.000	100	220	Dosing	5.000	40 to 70	88 to 154	Gyre	1.500	40 to 70	88 to 154
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<p>Volumetric capacity:</p>	<p>Bucket volume is from 12 to 18 kg (26 to 39 lb) of product, variable according to dough density.</p>																
<p>Conditions for sweet production:</p>	<p>Air-conditioned environment, as the extrusion of the dough e warms it, making the formatting difficult.</p>																

DETAILING OF CUTTING FORMATS:

CHOOSE a cutter block model to compose the accessories of the M2

It is recommended to purchase a new rule for each CUT EXTRA chosen format.

**M2 Jr
compose
one
format**

ITEM	FORMAT	DESCRIPTION	CODE	DRAWING	DIMENSIONS	CUTTING BLOCKS
1		Cutter block - ESTRELA Ø 32mm (1.26 in)	44783	02-0159-259	A= 32mm (1.26 in)	
2		Cutter block - CRUZ Ø 32mm (1.26 in)	44779	02-0159-262	A= 32mm (1.26 in)	
3		Cutter block - FLOR Ø 32mm (1.26 in)	44780	02-0159-261	A= 32mm (1.26 in)	
4		Cutter block - Ø 45mm (1.77 in)	27399	02-0159-238	A= 45mm (1.77 in)	
5		Cutter block - Ø 40mm (1.57 in)	35944	02-0159-083	A= 40mm (1.57 in)	
6		Cutter block - Ø 30mm (1.18 in)	43067	02-0159-255	A= 30mm (1.18 in)	
7		Cutter block - Ø 25mm (0.98 in)	44777	02-0159-264	A= 25mm (0.98 in)	
8		Cutter block - Ø 20mm (0.79 in)	35945	02-0159-084	A= 20mm (0.79 in)	
9		Cutter block - CORAÇÃO Ø 32mm (1.26 in)	44781	02-0159-260	A= 26mm (1.02 in) B= 32mm (1.26 in)	
10		Cutter block - SINO Ø 43mm (1.69 in)	46302	02-0159-293	A= 37,6mm (1.48 in)	
11		Cutter block - SINO Ø 45mm (1.77 in)	46304	02-0159-295	Ø= 45mm (1.77 in)	
12		Cutter block - BOTA Ø 45mm (1.77 in)	46303	02-0159-294	A= 45mm (1.77 in)	
13		Cutter block - PINGO Ø 35mm (1.38 in)	44778	02-0159-263	A= 35mm (1.38 in)	
14		Cutter block - QUADRADO Ø 45mm (1.77 in)	46491	02-0159-297	A= 34mm (1.34 in) Ø= 45mm (1.77 in)	

FORMATS with **DOSING DISCS** (purchase options):

* DIVERSIFY your production by purchasing extra DOSAGE DISCS

To use these **dosing discs**, you must purchase the corresponding ruler.



RULER D
for DOSING DISCS
code 50339

**purchase
options**

ITEM	PRODUCT	DESCRIPTION	CODE	DOSING DISCS
1		Disc forming set #1	47600	
2		Disc forming set #2	47601	
3		Disc forming set #3	47602	
4		Disc forming set #4	47603	
5		Disc forming set #5	47604	
6		Disc forming set #6	47605	
7		Disc forming set #7	47606	
8		Disc forming set #8	47607	
9		Disc forming set #9	47608	

ATTENTION: Heavier trays are recommended for use with the FORMING DISCS.

Tray dimensions: 400mm wide x 600mm long x 10 to 25mm edge.

For product to be frozen, such as cheese bread, 6 to 8 mm thick nylon trays are recommended.

** Bulged or wrinkled trays may not be detected by the sensor, causing tray dosing errors.