

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.

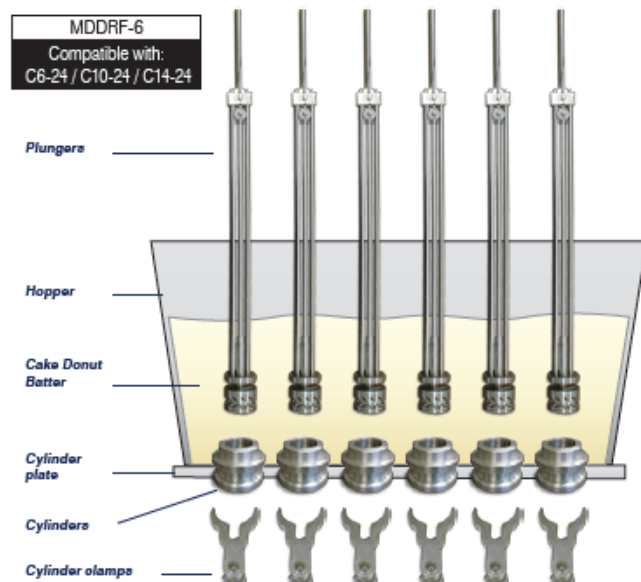
Standard Multimatic depositors (MDDRF models)

- 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.

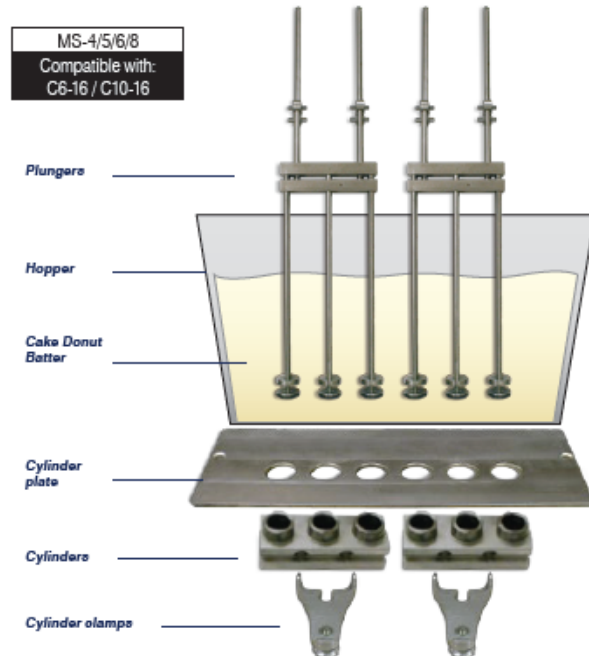
Multi-Space Multimatic depositors (MS and MSPF models)

- 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.


PLAIN
STAR
**FRENCH
CRULLER**
KRINKLE
**BALL
(CUTS 2, 3 OR 4)**
**STICK
(CUTS 1 OR 2)**

'Old Fashioned' donuts

For Old Fashioned donuts, we recommend using a plain plunger with an Old Fashioned cake donut formulation or recipe.


'OLD FASHIONED'

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 if known
- Type of plunger
- Diameter of plunger
- Whether single, double or triple plunger set
- For Ball and Stick plungers
 - the number of holes or slots in the 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)