



Multimatic MDDRF-8, shown with and without safety guards.



### 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%.
- **MS-HS High Speed Depositor** - Available for high volume production up to 100 cycles per minute. For information ask your Belshaw industrial sales manager.

Belshaw's Multimatic Cake Donut Depositors have 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 full variety of cake donuts. Durable construction allows the Multimatic to deposit consistent donuts reliably – over years of continuous service.

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

For small to medium size donuts, the MS Depositor is able to use the fryer more efficiently than the equivalent MDDRF depositor.

MDDRF Depositors				
Donut Size	Plunger Size	MDDRF-4	MDDRF-6	MDDRF-8
LARGE	2"–2¼"			
MEDIUM	1½"–1⅞"			
SMALL	1¼"–1½"			
MINI	⅞"–1⅛"			
		Compatible with: C6-16 / C10-16 fryers	Compatible with: C6-24 / C10-24 / C14-24 fryers	Compatible with: C10-36 / C14-36 fryers
MS Depositors		MS-4/5/6/8	MS-6/8/9/12	MS-8/10/12/16
LARGE	2"–2¼"			
MEDIUM	1½"–1⅞"			
SMALL	1¼"–1½"			
MINI	⅞"–1⅛"			

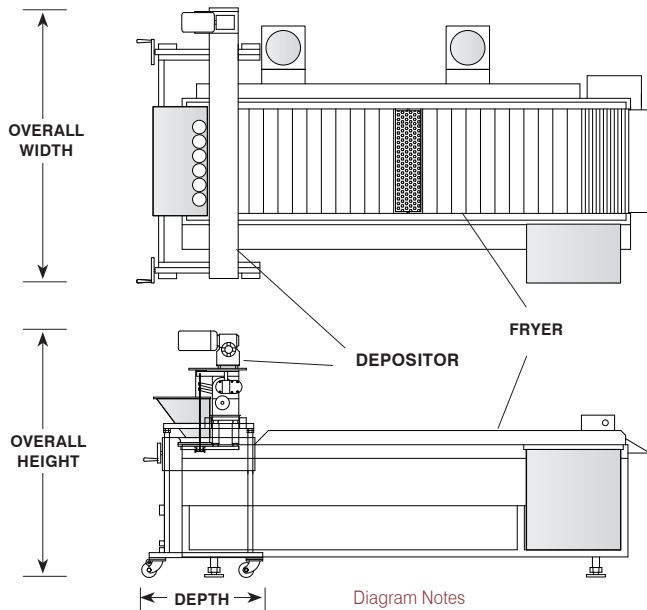
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### Features

- Deposit cycles are synchronized with fryer
- 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

### Diagrams



#### Diagram Notes

- 1 Diagram shows MDDRF-6 with mobile carrier.
- 2 Diagram includes fryer (C10-24G) for illustrative purposes

### Multimatic Dimensions

MODEL	SYSTEM	DIMENSIONS (WITH MOBILE CARRIER)			HOPPER CAPACITY
		WIDTH	HEIGHT	DEPTH	
MD-2	C6-8	24" (61cm)	31" (79cm)	29" (74cm)	50lbs (23kg)
MDDRF-4	C6-16 / C10-16	60" (152cm)	71" (180cm)	37" (94cm)	85lbs (39kg)
MS-4/5/6/8	↓	60" (152cm)	71" (180cm)	37" (94cm)	105lbs (48kg)
MSPF-4/5/6/8		68" (173cm)	71" (180cm)	37" (94cm)	105lbs (48kg)
MDDRF-6		72" (183cm)	71" (180cm)	37" (94cm)	130lbs (59kg)
MS-6/8/9/12	↓	73" (185cm)	71" (180cm)	37" (94cm)	150lbs (68kg)
MDDRF-8		84" (213cm)	71" (180cm)	37" (94cm)	195lbs (89kg)
MS-8/10/12/16	↓	85" (216cm)	71" (180cm)	37" (94cm)	195lbs (89kg)

**Multimatic S-4/6/8/10,**  
depositing 6 medium  
size donuts per cycle,  
shown with C10-16G  
fryer



**Multimatic MDDRF-6**  
deposits 6 donuts  
across the fryer, shown  
with C6-24G fryer



**Multimatic MS-6/8/9/12**  
deposits 8 donuts at a  
time, compatible with  
C6-24 / C10-24 and  
C14-24 fryers



**Multimatic MDDRF-8**  
deposits 16 mini  
donuts across the  
fryer, shown with  
C10-36G fryer



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The Spirit of Excellence

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.

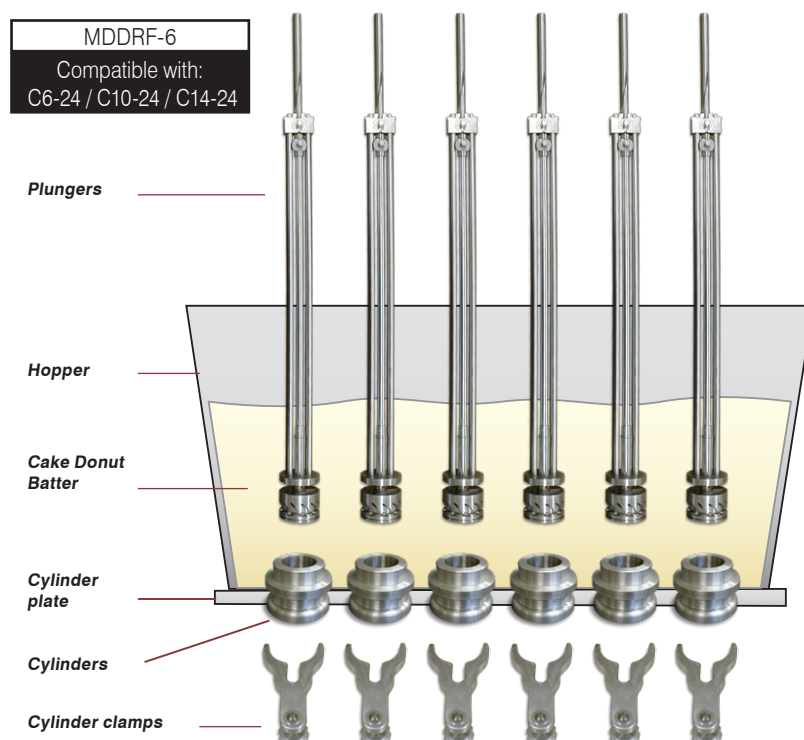
### Standard Multimatic depositors (MDDRF models)

- 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.

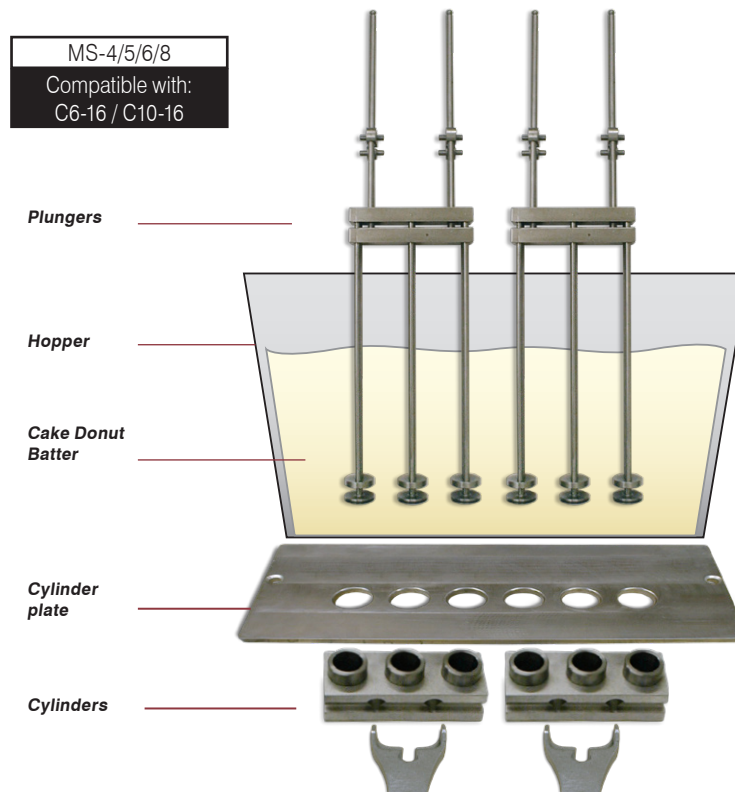
### Multi-Space Multimatic depositors (MS and MSPF models)

- 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)



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## CAKE DONUT PLUNGER SELECTION

Top-quality Belshaw cake donut plungers allow you to make a wide variety of cake donuts.



### 'Old Fashion' donuts

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



## 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)

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