



## **CODE 51843**

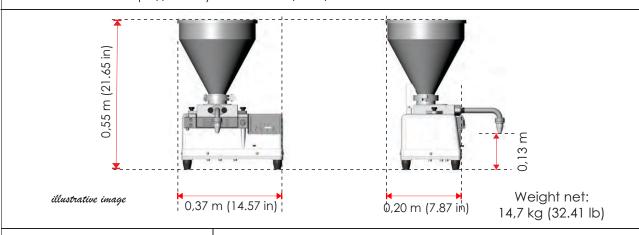


## Description:

Multi Festa, semi-automatic dosing, dose and filling products with creamy or pasty consistency. It has a dosing pump that imparts uniformity in dosage and filling, 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: 0,53 m (20.87 in) Width: 0,33 m (13.00 in) Length: 0,70 m (27.56 in) Gross weigth: 16 kg ( 35.27 lb)				
Electrical data:	Power	Total current	Phase ware gauge	Earth ware gauge*	Plug
	50 W	2 A	1,5 mm²	1,5 mm <sup>2</sup>	American plug
	Power cord length = 1.2 m  The MCI dosing, Multi Festa, 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.				
Motor potency	Dosing/ filling pump: 45W				
Productive capacity	Variable by product Volumetric capacity: <b>5 liters</b> (1,32 gal)				
Anti-drip system	At the end each dosing, reversing the rotation of the dosing lobes avoids or minimizes dripping. Used for more fluid products.				
Dosage	Mousse, mini cake, pasty sweets				
Filling	«Churros», cake "bebezinhos", donuts, «bomba», «carolinas»				

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