

# New! MD81 Cake Donut Depositor



The REDESIGNED Moline MD81 depositor provides streamlined operation with fewer moving parts and improved control of product weight and size.

- Quick product change-over between ring or ball cake donuts.
- New linear actuators efficiently raise/lower the feed support assembly.
- Direct drive rotor shaft.
- Easily rolled into position and ready for operation in minutes via positive alignment locating pins.



The NEW redesigned MD81 Depositor is engineered to efficiently cut and drop cake donut batter into a fryer kettle.

Batter is mixed and placed in the depositor hopper. A rotor turning inside each of the continuous feeds, along with air pressure, pushes the batter down into the cutter nozzles. Cutting action is electronically synchronized with fryer speed so that each cut row of product falls accurately into the fryer flight pocket. The operator controls the size of the donut by regulating only two functions while the cutters are in operation:

- 1) Cutter dwell time (amount of time cutter is open).
- 2) Deposit pressure (air pressure applied to batter).

Changes in batter consistency or error in batter handling can be easily offset by adjusting the cutter action during operation. In-process timing eliminates misshapen product and production delays.

All machine functions are easily accessed from the depositor control panel and operator interface.

The depositor is available with 6 to 18 cutters in sizes from 1-1/8" to 2-3/16" in diameter.

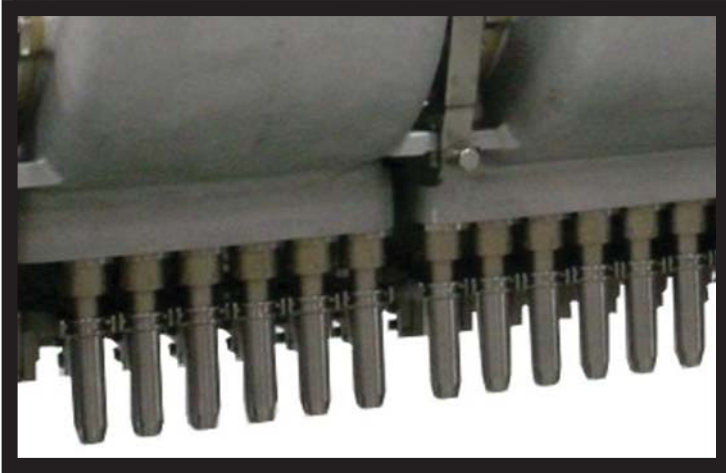


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# MD81 Cake Donut Cutter Assemblies

Moline cake donut cutters are precision-engineered and manufactured to high tolerances to provide concise and efficient production. Cutter assemblies are stainless steel and consist of a sleeve, nozzle and cutting disc. During operation, the sleeve slides up and down over the nozzle and cutting disc to cut batter into product with each cycle of the depositor. Cutter assemblies are in matched sets and can be quickly disassembled for sanitation.



**Cake Donut Cutters Mounted in the Depositor**

Three cutter styles are available: Standard, Conversion and Super-conversion. Each style refers to a different range of diameters. Standard cutters are available in diameters from 1-1/4" to 2-3/16". Conversion cutters are available in diameters from 1-1/8" to 1-7/8". Super-conversion cutters are available in diameters of 1-1/8", 1-1/4" and 1-3/8".

To determine which cutter style an existing cutter is, measure the ring diameter of the cutter:

Standard Ring Diameter	2-7/16"
Conversion Ring Diameter	2-1/8"
Super-Conversion Ring Diameter	1-3/8"

Plain donuts and old fashioned donuts (old fashioned



**Ring Diameter on Cutter Sleeve**

donuts raise higher and have a crack around the top of the donut) can be produced using cutters with plain discs for a smooth, circular center or using cutters with fluted discs for a star-shaped center.

Swirl-shaped cake donuts can be extruded with standard or conversion cutters. They are available in three sizes: 1-3/8", 1-1/2" and 1-5/8" diameter.



**Cutters and Components**

Weight Per Dozen Per Cutter	
Cutter Size	Weight Per Dozen (oz.)
1-1/4"	5 - 6
1-3/8"	5 - 8
1-1/2"	6 - 9
1-5/8"	8 - 10
1-3/4"	10 - 15
1-7/8"	14 - 17
2"	16 - 20
2-1/8"	19 - 21
2-3/16"	20 - 26

The weights given are recommended fried donut weights. Product and packaging requirements may cause them to vary slightly.



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