



PROVIDING INNOVATIVE TECHNOLOGY SINCE 1980



CAKE LINE PRODUCTION
MULTICAKE TL

ONE MACHINE - ENDLESS APPLICATIONS





Technical Specifications:

Designed for high-efficiency cake and pastry production for pastry & chocolate laboratories.

-10' color touch screen with memories for controlling functions and storing recipes.

-Stainless steel frame.

-High quality construction.

-Cream deposition stations with electronic control of the volumetric dosage.

-Syrup deposition with shower-type mold.

-Press for adjusting the height of the cakes.

-Standard configuration includes 2 dosage cream stations, 1 dosage syrup stations and 1 press station.

-Operates with electricity and air.

-Compatible with hopper topper transfer pump.

MODEL

TL300

TL350

PRDUCTION
per shift

300-400
cakes per
shift

300-400
cakes per
shift

VOLTAGE:

400/50/3p
h

400/50/3ph

CREAM
DOSAGE
STATIONS

2

3

SYRUP
DOSAGE
STATIONS

1

-

DIMENSION

250x145x190
cm

300x145x190
cm

Why choose Multicake TL

- Faster production with one operator and zero factory work space.
- Precise dosing for zero waste.
- Adaptable to multiple cake and pastry formats.





WE PROVIDE TECHNOLOGY

PRECISION IN PASTRY & CHOCOLATE MACHINERY

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