

Automated Pastry and Sweet Dough Production Systems



Combining cutting edge technology and efficiency with easy sanitation for high-volume production of pastry and sweet goods.

Moline's automated pastry and sweet dough production systems are custom designed to accommodate a wide range of specialty products. Production systems are built of heavy duty stainless steel and include many options for accessory equipment. The modular design provides for quick product change-over and efficient sanitation and maintenance.

Centrally located, easy-to-use operator interface screens are mounted on stainless steel control panels for efficient production system control.

Qualified factory-trained technicians provide onsite supervision as the system is uncrated, positioned and assembled. The Moline commitment to safety, durability, reliability and value has made us a leader in baking equipment for well over half a century.

- **Durable, heavy duty stainless steel construction.**
- **Fully automated, modular design provides efficient operation and sanitation.**
- **Accessory equipment snaps on and off conveyor rails for quick, easy change-over between products.**
- **Custom conveyor lengths.**
- **User friendly state-of-the-art electronic controls result in efficient production and consistent product output.**

Industrial, heavy duty design and stainless steel construction provide long life, low maintenance and easy cleanup for maximum production.



Flexible Design

Moline production lines are designed for flexibility. Accessories are easily installed or removed from the line with quick-release latches so you can change products quickly and efficiently. Large equipment can be built portable, on casters, to move on and off the line as needed. Many equipment and accessory options are available and include:

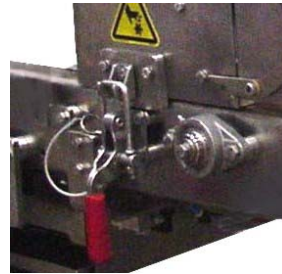
- | | |
|---------------------------------|----------------------------------|
| 1) Dough Formers (Yoga) | 17) Donut Hole Removal Units |
| 2) Starwheel Chunkers | 18) Scrap Pickup Conveyors |
| 3) Extruders | 19) Scrap Return Systems |
| 4) Flour Dusters | 20) Scrap Removal Units |
| 5) Cross Rollers | 21) Water Drip/Spray Units |
| 6) Sheeters | 22) Flour Removal Systems |
| 7) Make-up Conveyors | 23) Dry Topping Dispensers |
| 8) Conveyor Drive Units | 24) Filling Pumps and Depositors |
| 9) Belt Trackers | 25) Curling Rolls |
| 10) Powered Compression Belts | 26) Dough Plows |
| 11) Cutting Stations | 27) Repositioning Units |
| 12) Cutters (many styles/sizes) | 28) Laminators |
| 13) Stampers and Dies | 29) Panners |
| 14) Guillotines | 30) All Types of Conveyors |
| 15) Strip Cutters | |
| 16) Impression Discs | |

Operator Interface and Control Panel



Moline production lines can be controlled from one, or several, operator interface locations. Easy-to-use touch screens offer fast and efficient control at the touch of a button.

Quick-Release Accessory Latches



Accessory equipment snaps on and off the conveyor for quick product change-over and efficient sanitation.

Accessory Equipment Includes...



Pneumatic Cutting Stations



Tapered Curling Rolls



Dough Plows



Powered Scrap Diverters



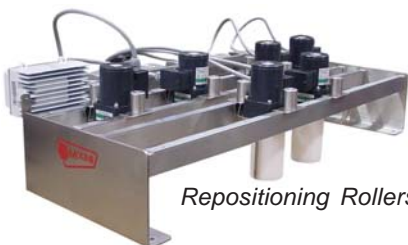
Tandem Rotary Cutting Stations



Dusters/Dispensers



Stampers and Dies



Repositioning Rollers



Conveyors



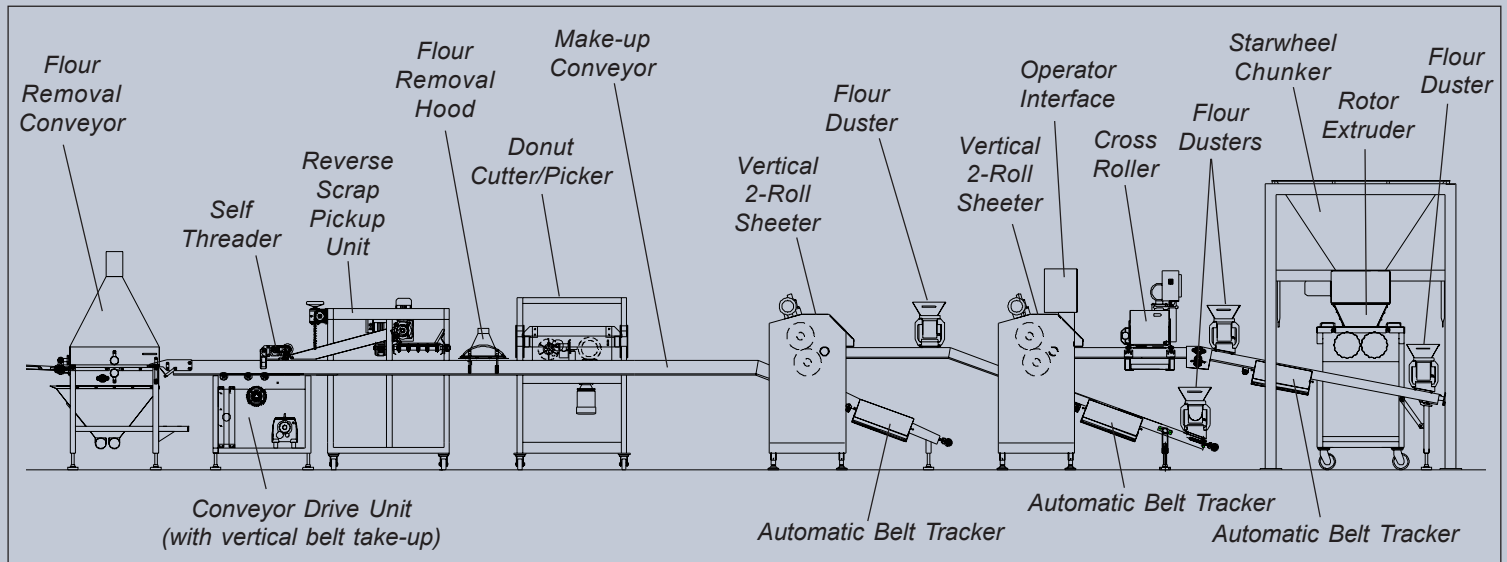
Guillotines



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Production System Equipment

Moline manufactures production systems for all types of sweet goods including donuts, cinnamon rolls, cookies, laminated and filled products. Production systems for breads, tortillas, pizza crusts, biscuits and many other products are also available, including a wide selection of proofing and frying system equipment.



Typical Donut Production System

Production System Safety



Moline uses a wide variety of equipment safety mechanisms depending upon the application. Items such as emergency stop buttons, motor disconnect switches, safety lockout switches, safety interlock switches, emergency stop buttons and emergency stop cable systems are widely used. Operator safety is of primary concern.



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