Rotary Dough Cutters



Standard Models For Retail Bakeries and Foodservice Outlets

Providing efficient cutting of many products including raised donuts, bismarks, biscuits, croissants, long johns, scones and turnovers.



- A wide variety of cutters available to suit nearly any application.
- Provides fast and efficient production with optimum dough handling.

Moline standard rotary cutters are precision machined to perfect concentricity for accurate and fast production. All cutters are designed for durability, easy sanitation and positive dough release.

As a manufacturer of both cutters and cutting equipment, Moline is uniquely positioned to offer years of design experience and integration along with excel-

lent value. A variety of styles are available for both machine and bench use. Precisely manufactured on CNC equipment out of 6061 aluminum material, these are durable cutters made for rigorous use in commercial bakeries.

Visit our website for standard rotary cutter bulletins with specific sizes and dimensions.





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Rotary Dough Cutters... Standard M

Moline Has A Cutter to Suit Your Production Needs

Cutters for Machine Use

Our machine cutters are designed for use on sheeters and make-up tables manufactured by Moline, Rondo, Acme, LVO and others.

OLINE

Cutter patterns and shafts fit standard 22" and 24" wide belts.





Scrapless Cutters

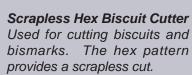
Our scrapless cutters simplify production and increase output by eliminating scrap dough web. These cutters are available in machine and bench styles (including Junior models). If you are presently using a round cutter, order the next size smaller in the hexagon scrapless style to obtain an equivalent product size.







Scrapless Hex Donut Cutter Used for cutting yeast-raised donuts. The hex pattern provides a scrapless cut.





Round Donut Cutter The round donut cutter is used for cutting yeast-raised donuts. (Shown with optional low-friction coating.)



Round Biscuit Cutter Used for cutting rolls, biscuits and bismarks.

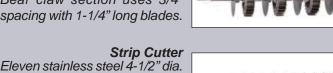
Long John Cutter This rectangular cutter is used for cutting long johns, hot dog buns, sticks and bars.



Turnover Cutter Used for cutting fruit-filled turnovers and similar items. Sizes: 5" x 5", 4-1/2" x 4-1/2", 4" x 4".

Strudel/Bear Claw Cutter

Cutter positions are adjustable. Bear claw section uses 3/4" spacing with 1-1/4" long blades.





Triangle Cutter Used for cutting croissants, scones and other triangleshaped specialty products.

Oval Cutter Used for cutting tortillas, pizza crusts and similar products. (Shown in optional high-density plastic.)

cutting blades. Cutting width can be adjusted with 1", 1/2"

or 1/4" spacers used between

blades.





lodels For Retail Bakeries and Foodservice Outlets



Cutters for Bench Use

Moline bench cutters are designed for manual use with easy-rolling, self-lubricating, polyethylene handles at each end.

The Junior models contain the same cutter cup sizes as machine models but are narrower for easy hand rolling.



Junior Hex Donut Cutter Used for cutting yeast-raised donuts. The hex pattern provides a scrapless cut.



Junior Hex Biscuit Cutter Used for cutting biscuits and bismarks. The hex pattern provides a scrapless cut.



Junior Round Donut Cutter The round donut cutter is used for cutting yeast-raised donuts. (Shown in optional high-density plastic).



Junior Round Biscuit Cutter Used for cutting rolls, biscuits and bismarks.



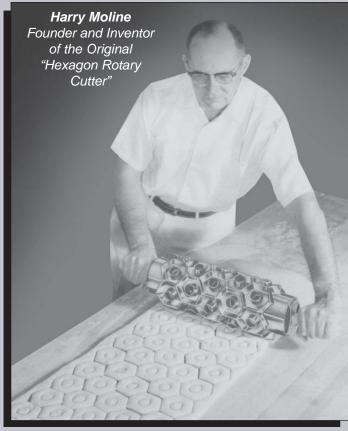
Junior Triangle Cutter Used for cutting croissants, scones and other triangleshaped specialty products.



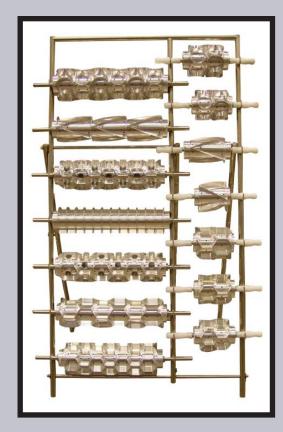
Junior Long John Cutter This rectangular cutter is used for cutting long johns, hot dog buns, sticks and bars.







For Over 60 Years Moline Has Provided Top Quality Cutters to the Industry...





Rotary Dough Cutters

Standard Models For Retail Bakeries and Foodservice Outlets

Standard Cutter Patterns

