

FRYING Systems



CAKE DONUTS
 BERLINERS
 HONEYBUNS
 FRIED SNACKS
 YEAST DONUTS
 BEIGNETS
 LONG JOHNS
 FRITTERS
 PERSIANS
 FRENCH
 CRULLERS
 CAKE DONUTS
 BERLINERS
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Frying

If you produce fried goods, you know. You know uniformity at high speeds is key. You understand the importance of shortening turnover and heat control. You realize how critical durability and sanitation are in a punishing, high-temperature environment. And so do we. Our fryers, gas and electric, offer some of the largest capacities in the industry. Innovative features coupled with proven performance (under even the harshest conditions) distinguish Moline fryers and, indeed, our entire industrial baking line. As your single source of supply,



Moline manufactures a full spectrum of high-volume, high-quality, highly versatile equipment. Stressless dough sheet formers, depositors, and various sheeting options. Multiple-zone proofers. Cutters, filling depositors, and curling rolls. Cooling conveyors, including spirals. A full selection of finishing equipment: icer/glazers, sugar coating

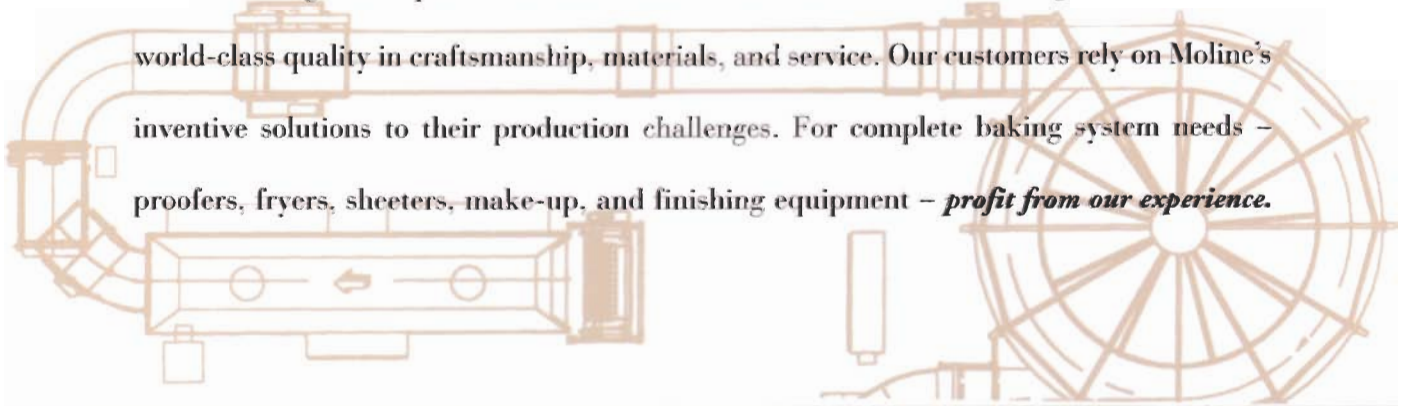
machines, and topping dispensers. And, of course, extraordinary frying systems. We put the pieces in place, smartly. When it comes to fryers, Moline Machinery just knows.

- GAS, ELECTRIC, OR REMOTE HEATED FRYERS • CAPACITIES FROM 400-4500 DOZEN DONUTS/HOUR • CLEAN-IN-PLACE OPTIONS • INTEGRATED CONTROLS • UL AND CE APPROVALS • SYSTEM LAYOUT AND PROCESS EXPERTISE • MADE IN THE USA

AUTOMATED FRYING SYSTEMS FOR LARGE-SCALE PRODUCTION.

Systems

Moline entered the industrial frying market in 1972 with the development of the world's most efficient gas-heated, continuous donut fryer. As the demands of the baking industry have changed, Moline has kept pace by employing the most advanced engineering and manufacturing techniques. What has remained the same: our unwavering commitment to world-class quality in craftsmanship, materials, and service. Our customers rely on Moline's inventive solutions to their production challenges. For complete baking system needs – proofers, fryers, sheeters, make-up, and finishing equipment – *profit from our experience.*





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Moline Industrial Frying



Donuts, Berliners, Honeybuns...

