

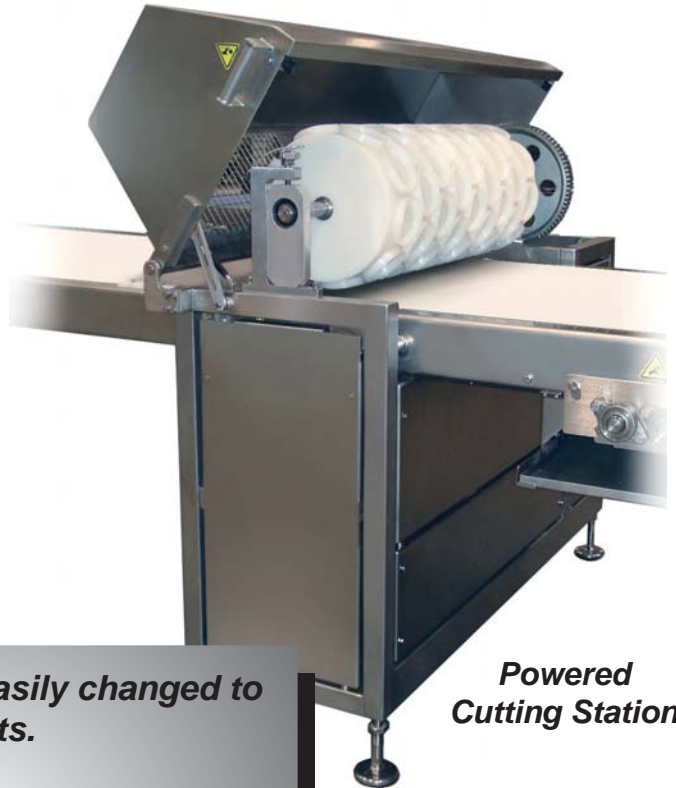
Moline Cutting Stations



Designed for efficient, high-volume rotary cutting of a wide variety of products.



**Pneumatic
Cutting Station**



**Powered
Cutting Station**

- **Rotary cutters are easily changed to run different products.**
- **The compact footprint of these cutting stations can be incorporated into nearly any production system.**
- **Accommodates line widths of 24 to 60 inches wide.**

Moline cutting stations offer efficiency and flexibility for high-volume applications. Machine designs vary, depending on the type of product to be processed, and provide easy product change-over and precise cutting.

Rotary cutters are available for a wide range of products from sweet goods to pizzas and snack foods.

Machine widths can accommodate systems from 24 - 60 inches wide. Cutting stations are activated either through a control panel mounted on the machine or through the production system's operator interface. A rubber roller, installed beneath the conveyor belt, provides the necessary cutting surface for a clean, even cut.



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Moline Cutting Stations

Pneumatic Cutting Station

The pneumatic cutting station allows the cutter to be raised and lowered pneumatically with air cylinders and provides even cutting pressure across the width of the conveyor. As the dough sheet passes through the machine, the rotary cutter (activated by the action of the dough sheet) cuts the desired product shape. Conveyor rail mounting latches allow the unit to be easily removed from the line if desired. Pneumatic requirements are 10 cfm @ 80 psi (4.7 liters/second @ 5.5 bar). A safety interlocked guard prevents access to the cutter during operation.

Dual Cutting Station Option

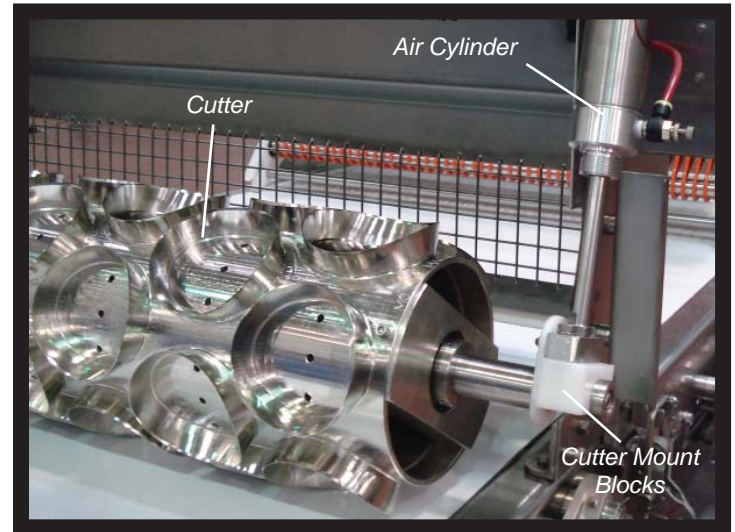
This unit holds two cutters which are synchronized to perform two cuts simultaneously. As with the cutting station noted above, cutter height is pneumatically controlled.

Powered Cutting Station

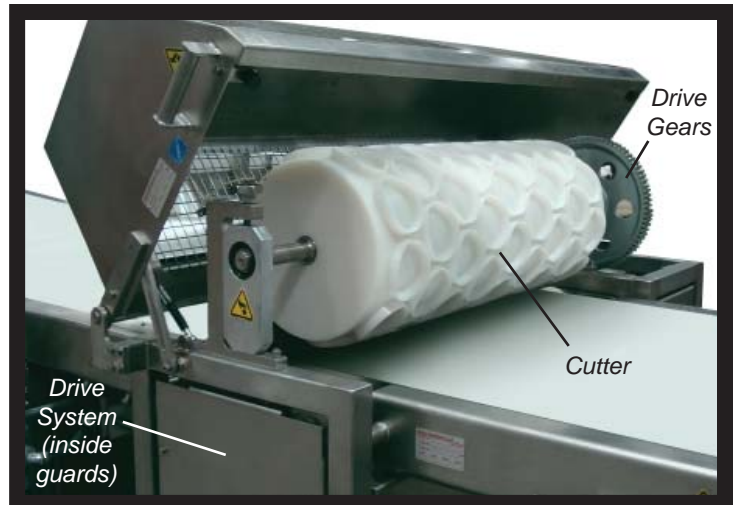
The powered cutting station contains a power-driven cutter for efficient and fast product cutting. A drive motor, gear reducer and set of gears drive the cutter. A rubber roller, located inside the cabinet beneath the conveyor, provides the optimum cutting surface and can be raised or lowered pneumatically from the operator interface. Safety interlocked guards prevent access to components during operation.

Counterweighted Strip Cutting Station

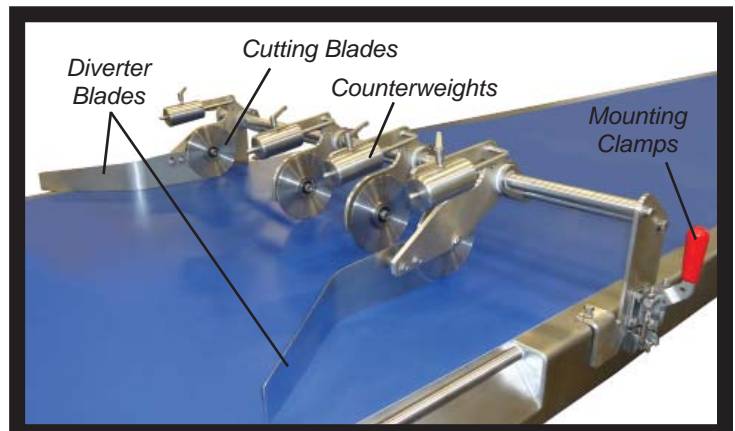
The counterweighted strip cutting station is a non-powered unit that cuts edge trim from the dough sheet or, if several cutters are installed, cuts the dough sheet into individual lanes. The counterweights allow cutting pressure to be adjusted as needed. Typically, diverter blades are also used to divert edge trim from the makeup table to a bin or conveyor installed below. The unit is mounted to the conveyor with clamps for easy removal as needed.



Pneumatic Cutting Station (shown with guard opened during shutdown)



Powered Cutting Station (shown with guard opened during shutdown)



Counterweighted Strip Cutting Station With Diverter Blades