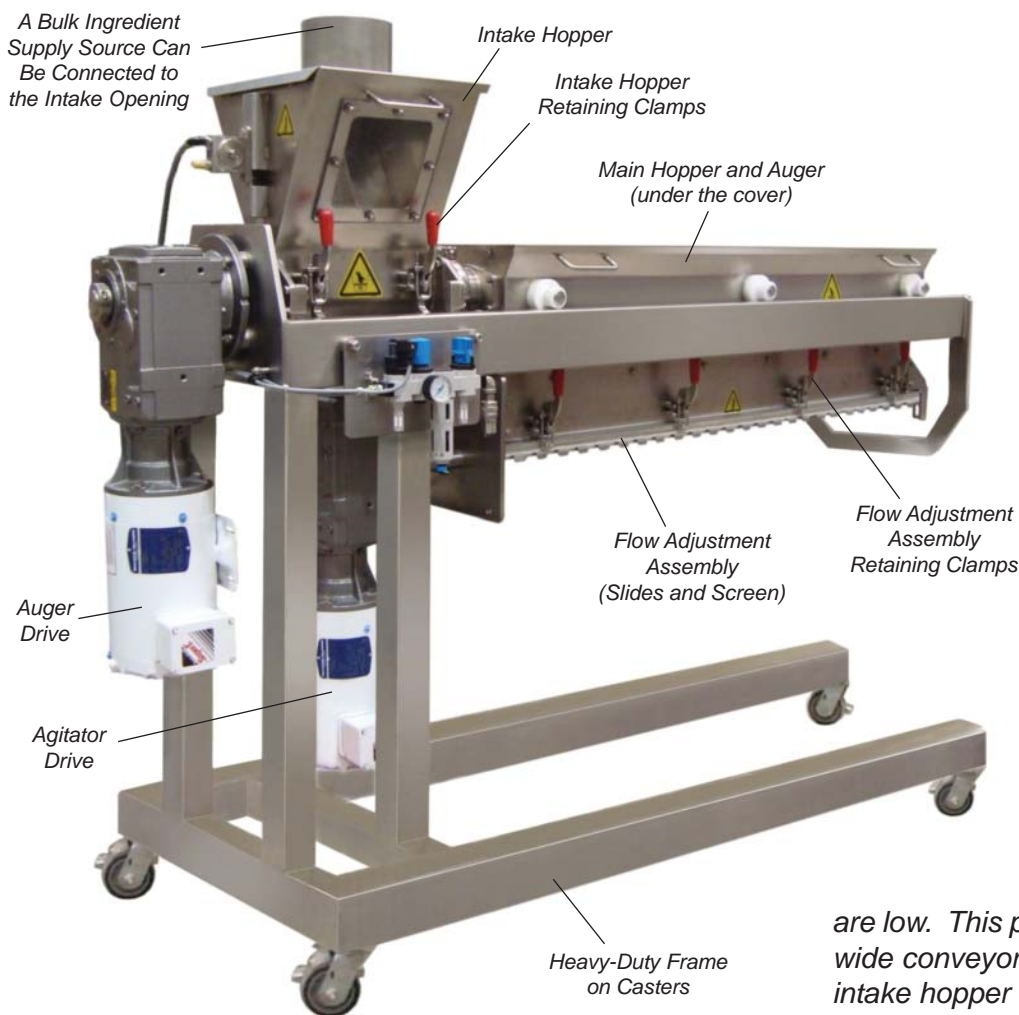


Side Load Duster-Dispenser



For automatic and continuous application of dry ingredients such as flour or cornmeal.



- **The intake hopper, positioned for easy side loading, provides efficient access and improved operator safety. Easily refilled during production without reaching or spilling.**
- **Can be used with a customer-provided ingredient supply source for continuous ingredient dispersion.**
- **Accommodates conveyor widths from 18" to 60".**

The Moline side load duster-dispenser is designed to uniformly and efficiently dispense dry ingredients across the width of the dough sheet. The intake hopper is filled with dry ingredient (such as flour or cornmeal) through the intake opening. The hopper can be filled manually or from a bulk ingredient supply source. An auger pulls the ingredient from the intake hopper and distributes it across the length of the main hopper for even dispersal. An agitator inside the intake hopper keeps the dry ingredient moving smoothly. Sensors detect ingredient levels in the main hopper and signal for more ingredient when levels

are low. This provides even dispersion and is useful on wide conveyors or in hard to reach locations since the intake hopper is filled at the side of the machine.

Flow adjustment slides and a screen control the dispensing pattern. The dispersion rate is adjusted with agitator speed and slide position. Quick release clamps retain the flow adjustment assembly which can be easily lowered for cleaning. The intake hopper can also be easily emptied of residual flour by releasing the two clamps and rotating it downward.

Electrical specifications vary depending on customer requirements. The frame, mounted on casters, provides easy sanitation and mobile flexibility.



Moline Machinery LLC

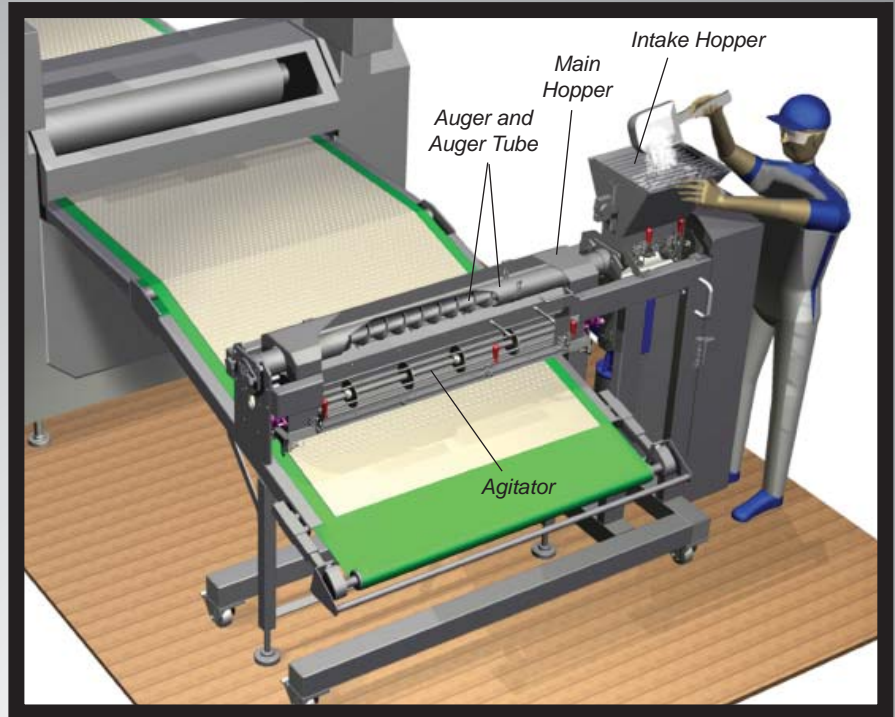
114 South Central Avenue • Duluth, Minnesota, USA, 55807
218-624-5734 (For after hours service, call 218-590-1987)
www.moline.com • sales@moline.com



Side Load Duster-Dispenser

Features

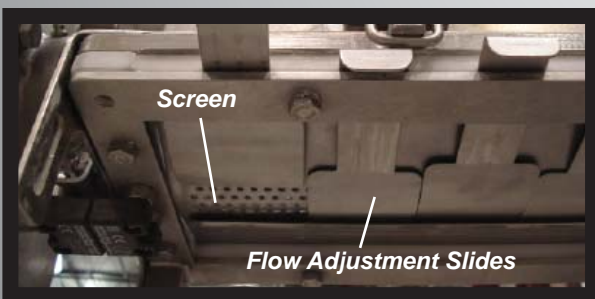
- **Construction:**
Stainless steel construction with precision machined components.
- **Available Sizes:**
Accommodates 18" to 60" wide conveyors.
- **Guards and Covers:**
Guards contain safety switches to prevent access to the agitator and auger during operation but allow easy access for sanitation when the machine is shut down.
- **Agitator/Auger Speed Adjustment:**
Speeds are controlled through a controller (DC machines) or through the production system's operator interface (AC machines).
- **Flow Adjustment:**
Flow adjustment slides are pulled out or pushed in to alter the flour dispersion pattern as necessary during production.
- **Drive Systems:**
Variable speed direct drives for both auger and agitator.
- **Electrical System:**
230 Volt, 60 Hertz, 3 Phase. Other electrical options are available.



Loading the Dispenser With Flour During Production



Rotating the Intake Hopper



Flow Adjustment Components (viewed from below)

Optional Auto-Fill System

The optional auto-fill system efficiently maintains ingredient levels in the dispenser intake hopper, providing continuous and automatic ingredient dispersion to the product. Ingredient is continuously provided by a customer-supplied delivery system. The intake hopper ingredient level is maintained by level sensors mounted to the hopper which signal for more ingredient from the delivery system as levels decrease. This provides a continuous, automated ingredient application for high-volume production systems while requiring minimal labor and very little downtime.