Moline Icing/Glazing Systems

Uniform, efficient and high volume application of icing or glaze.

Moline icing/glazing systems provide a uniform coating of either icing or glaze to freshly fried product. The station consists of three conveyors which are interchangeable depending on which type of coating is used.

The pump unit, which includes a water jacketed reservoir with a thermostatically controlled heater, is mounted on casters to move easily in and out of the production line. Excess coating is captured in drip trays beneath the wire rod conveyor and returned to the reservoir. An agitator in the reservoir keeps the coating homogenized as it is recirculated through the pump back to the manifold.

When icing is applied, the icing is routed to a manifold just under the center conveyor. The product is iced from the bottom, then flipped over onto the discharge conveyor which contains urethane o-ring belting.

When glaze is applied, the product is conveyed through a continuous "waterfall" of heated glaze flowing from the glaze manifold into a trough mounted to the center conveyor section.

Controls are activated locally through a control panel mounted to the pump unit or electronically through the production system's operator interface.

Unit is shown set up for glazing.

- ***Designed for systems of 24" to 60" wide.***
- ***Change between icing or glaze applications by simply replacing one set of conveyors for another.***

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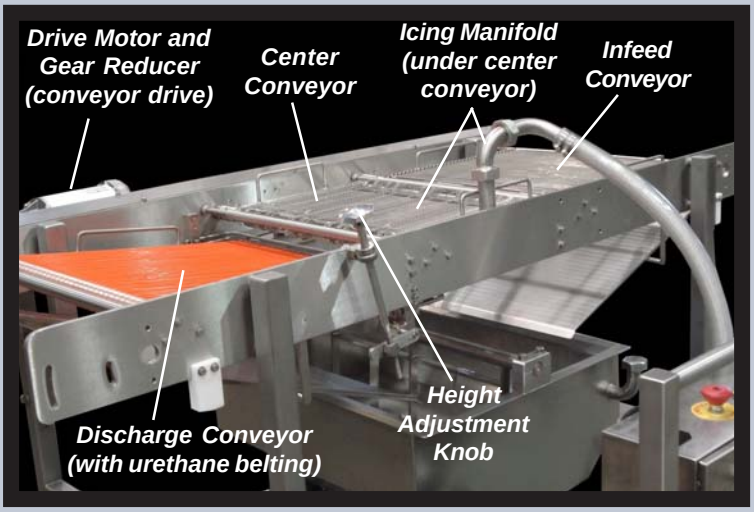
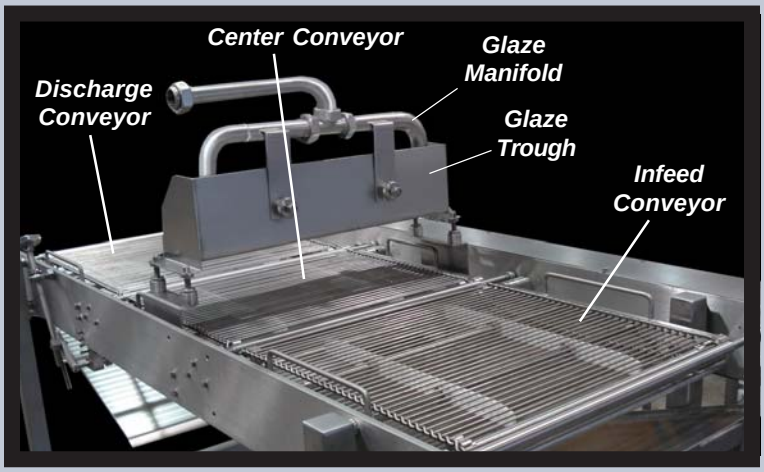
Moline Icing/Glazing Systems

The center and discharge conveyors are easily interchanged between those required for icing and those required for glazing. The infeed conveyor remains the same for both processes.

Icing: *The center conveyor used for icing (shown at right) contains the icing manifold which distributes the heated icing onto the product. The product is iced from below, then flipped over onto the discharge conveyor for cooling and for transfer. The icer discharge conveyor (shown at right) contains urethane o-ring belting. The angle of the conveyor can be adjusted by turning the adjustment knob on the side of the conveyor.*



Icer-Glazer Unit (set up for the icing process)



Icer-Glazer Unit (set up for the glazing process)

Glazing: *Glazed product requires three conveyors of the same type of wire rod belting (see photo at left). All three conveyors remain flat and level, and the product is not flipped. The center section contains the trough where the glaze "waterfall" is formed. The discharge conveyor transfers the glazed product to the next station.*

MACHINE FEATURES

Construction:

- *Stainless steel construction with precision machined components.*
- *Stainless steel wire-rod conveyor belting, and urethane banded belting on icer discharge.*
- *Pump unit is mounted on casters for portability and easy sanitation.*

Control Functions:

- *Controls are activated locally through the panel mounted to the pump unit or electronically through the production system's operator interface.*

Drive Systems:

- *Conveyors are driven by a 1 hp (.7 kW) drive motor, gear reducer and series of chains.*
- *Two 1 hp (.7 kW) drive motors for agitator and pump.*
- *Gear reducers for each drive.*

Electrical:

- *Electrical Requirements: 240/480 Volt, 60 Hertz, 3 Phase (other options available).*
- *5000 watt heating element for thermostatically controlled immersion heater on glaze vat.*
- *NEMA 4 control panel.*