

LIBRA Dual Dough Sheeters



Space saving design combines multiple sheeting stations in a single frame.

LIBRA SHEETERS



- *Nose bar infeed transfer designed for smooth dough sheet transition.*
- *Accommodates line widths from 24 - 60" wide.*
- *Easily adjustable roller opening gaps.*
- *High sheeting capacity ratios within a compact footprint.*

The LIBRA dual sheeter is designed to reduce overall line space and cost, requiring fewer flour dusters, transfer conveyors and controls. The compact, ergonomic profile accommodates operator height. Individual sheeting roller scraper blades with clamp retention and smooth infeed transfer provide the right combination of simple design and efficient operation.

The dual sheeter contains two sets of 10-inch diameter stainless steel sheeting rollers, each directly driven by a

motor and gear reducer. The sheeter is nominally rated at up to 4:1 reduction. Roller opening gaps are adjusted with manually activated hand wheels or with the optional automatic roller adjustment system which is activated through the operator interface.

The dual sheeter can be ordered in one of two configurations: 1) which includes two standard sheeting roller stations, or 2) with one standard station and one satellite station for additional sheeting capacity.



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



LIBRA Dual Dough Sheeters

All LIBRA sheeters are available in Standard Industrial Duty or Severe Duty versions to accommodate the required application and price point. Contact Moline Customer Service for more information.

FEATURES

Construction:

Heavy-gauge stainless steel construction with precision machined components. Bolt-on or safety interlocked guards and doors prevent access to moving components during operation. Side doors provide access to mechanical components during shutdown.

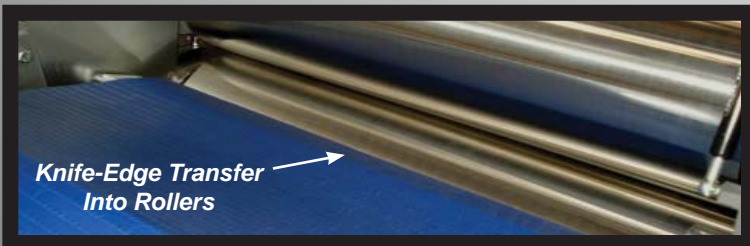
The compact, ergonomic profile accommodates all operator heights.



Compact, Ergonomic Profile

Infeed Transfer:

The knife-edge transfer provides smooth dough travel.



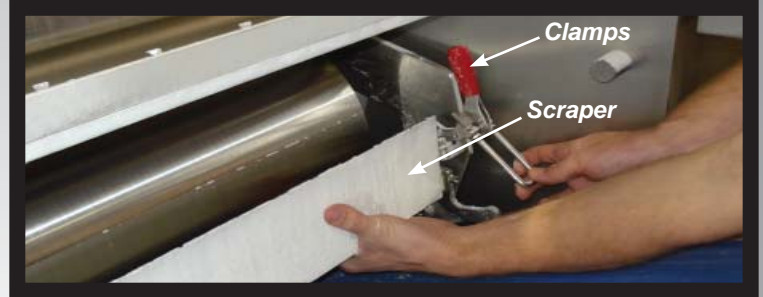
Knife-Edge Infeed Transfer

Satellite Sheeting Configuration

The satellite roller, installed in the first gauging station of the dual sheeter, delivers high reduction capability of as much as 12:1. Six 2-inch diameter stainless steel rollers rotate around a single shaft; a great option for primary sheeting of laminated dough requiring rapid yet gentle reduction.

Sheeting Roller Scrapers:

Individual roller scrapers are retained by over-center clamps for easy removal and tensioning.



Sheeting Roller Scrapers

Control Functions:

Roller openings are adjusted with hand wheels on the cabinet or automatically with the automated roller opening adjustment option. Roller speeds are easily adjusted through the operator interface.



Optional Automatic Roller Adjustment

Sanitation:

The dual sheeter is designed for efficient sanitation and meets or exceeds USDA standards. On wide sheeters, guards contain gas shocks for easy access to rollers and scrapers during sanitation.

Moline equipment is designed for food processing with Level I Bakery Duty or Level II Washdown Duty construction. See Moline Data Sheet 827 for details.

