

LIBRA Single Dough Sheeters



Optimum control - simple design. Ideal for final calibration prior to make-up.

LIBRA
SHEETERS



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

The Moline LIBRA single sheeter is designed to accommodate formulations for a wide range of products from sweet goods to specialty breads and snack foods. The compact, ergonomic profile accommodates all operators. Individual sheeting roller scraper blades with clamp retention and smooth infeed transfer provide the right combination of simple design and efficient operation.

The single sheeter contains one set of 10-inch diameter stainless steel sheeting rollers, directly driven by a motor and gear reducer. The single sheeter is nominally rated at 2:1 reduction, but ratios can vary depending on dough

density and line speed. Roller opening gap is adjusted with a manually activated hand wheel or with the optional automatic roller adjustment system which is activated through the operator interface. The touch screen operator interface contains a "cascade" control logarithm that simplifies product change-overs and automates what would otherwise be tedious adjustment procedures.

The single sheeter can also be ordered with the optional "satellite" roller in the upper position for additional sheeting capacity.



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LIBRA Single 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 operator height for easy access.



Compact, Ergonomic Sheeter Profile

Sheeting Roller Opening Gap:

The sheeting roller opening gap setting dictates the amount of dough sheet reduction. The roller opening gap is adjusted with a hand wheel on the sheeter cabinet or with the optional automatic roller opening adjustment. The automatic version contains a drive and sensor system and is manipulated through the operator interface.



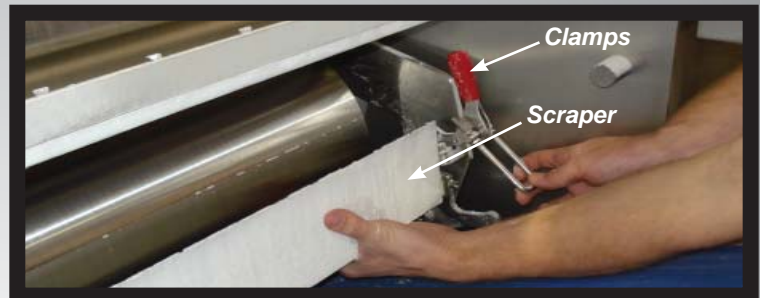
Dough Sheet Reduction

Optional Satellite Sheeting

The optional satellite roller, installed in the upper roller position of the single sheeter, delivers high reduction capability of as much as 6:1. 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:

Sheeting roller speeds are easily adjusted through the operator interface.



Operator Interface Panel (Models Vary)

Sanitation:

The single 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.

