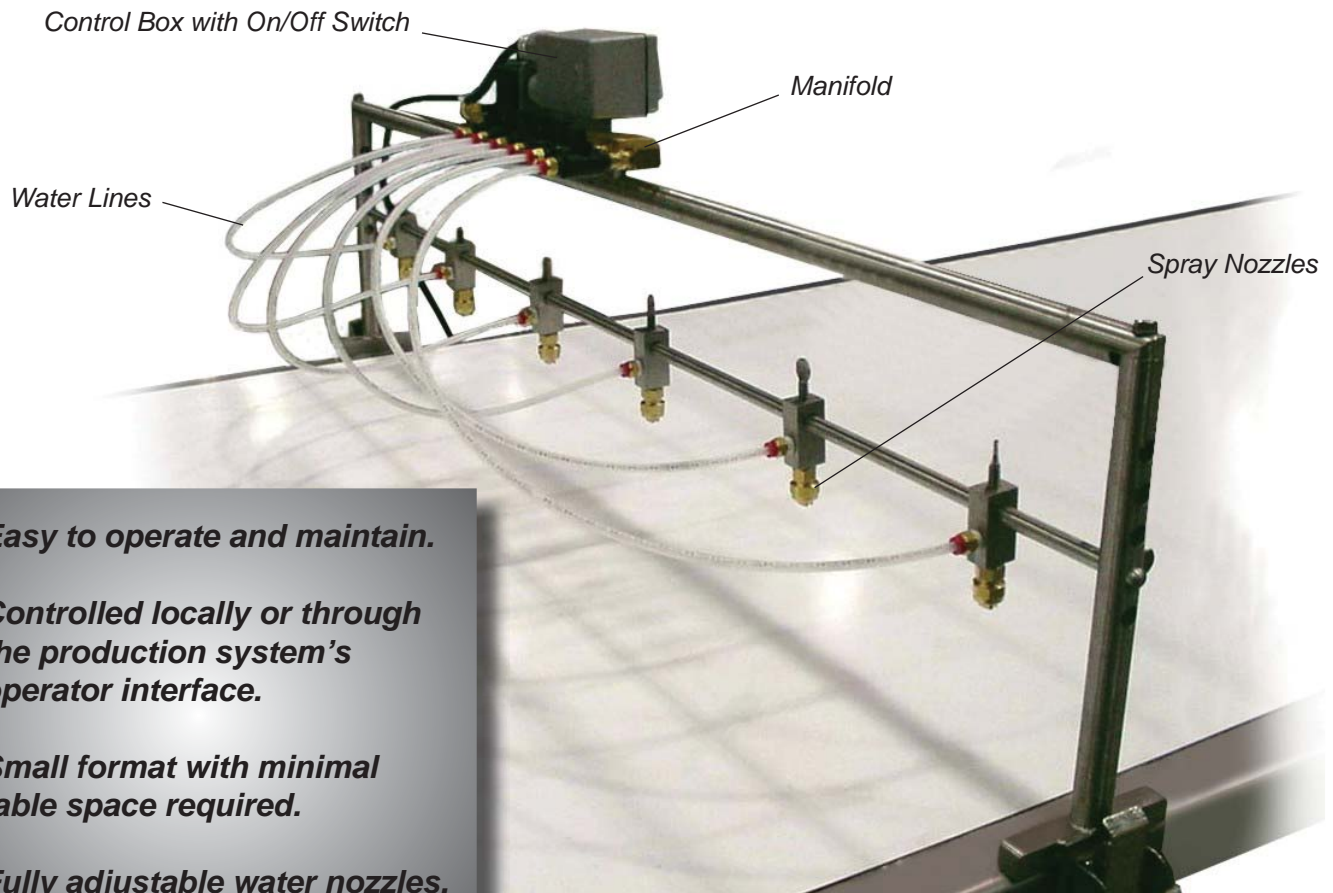


Moline Water Application Systems



Designed to efficiently apply water to the product or dough sheet.



- *Easy to operate and maintain.*
- *Controlled locally or through the production system's operator interface.*
- *Small format with minimal table space required.*
- *Fully adjustable water nozzles.*

Water Spray Unit

Moline manufactures several varieties of water application systems to suit a wide number of production environments. These units are designed to apply water to the dough sheet or product, typically to aid in sealing the dough before it is folded or rolled. Water is also used to keep dry filling in place as a dough is curled. Stainless steel construction provides easy sanitation and maximum reliability.

Water Spray Unit

The non-pneumatic water spray unit includes spray nozzles for water distribution. The nozzle positions can

be adjusted across the width of the dough sheet and can be independently turned off or adjusted for spray volume. The water source, which typically includes an in-line water filter to help prevent contaminants from entering the system, is connected to the manifold where it is distributed through water lines to the nozzles.

The unit is controlled through an electrical on/off switch on a control box or electronically through the production system's operator interface. Electrical specifications are 115 volt / 60 hertz / 1 phase.



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Moline Water Application Systems

Water Drip/Water Spray Unit

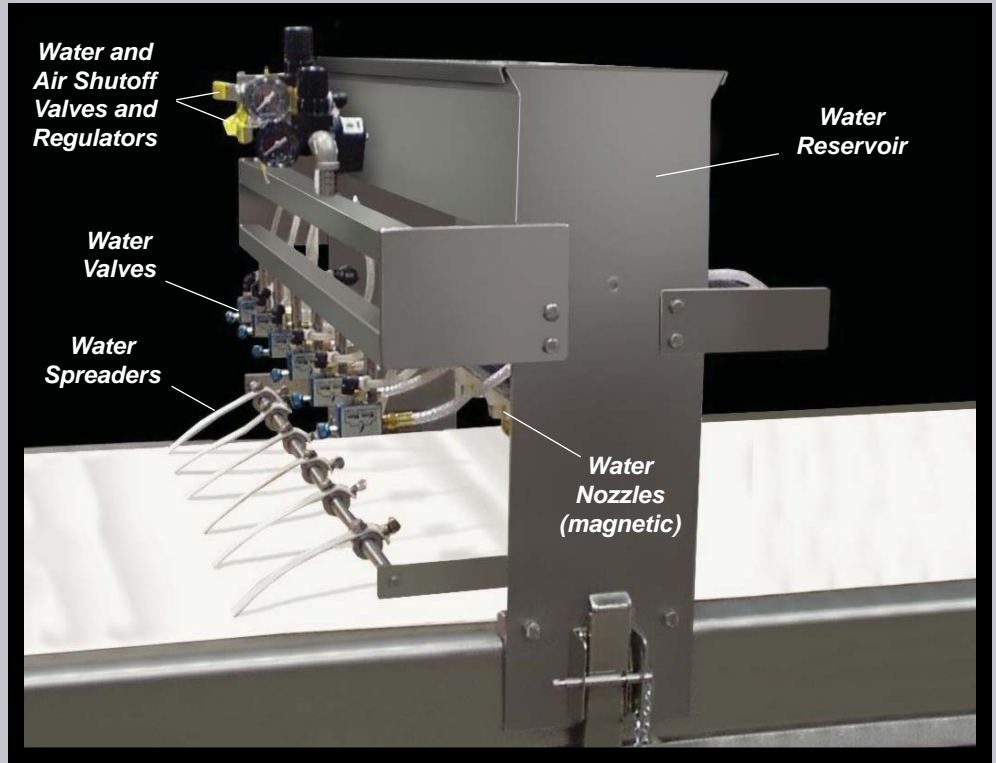
This unit is designed to apply water to the product or dough sheet in either droplet or spray form.

The water drip is typically used when making a folded or rolled product. Water is dripped along the edge of the dough strip before filling is applied. The water spreaders distribute the water droplets for an even, smooth application. The moistened dough-edge acts as an adhesive to seal the product as it is folded or curled.

The water spray is typically used to keep a dry topping, such as cinnamon sugar, in place on the dough sheet while the dough is curled. Water is sprayed in a fine mist across the dough prior to topping application. The topping is then applied to the moistened dough which provides optimum adhesion during curling.

The facility water source is connected to the water reservoir on the machine. A float, located inside the reservoir, maintains water level. Air is used to create the spray mist; shutoff valves and pressure regulators are included for both water and air.

The water nozzles provide either droplets or spray depending on the desired application. The water and air are manipulated to provide the necessary water application. Nozzles and spreaders can be adjusted across the width of

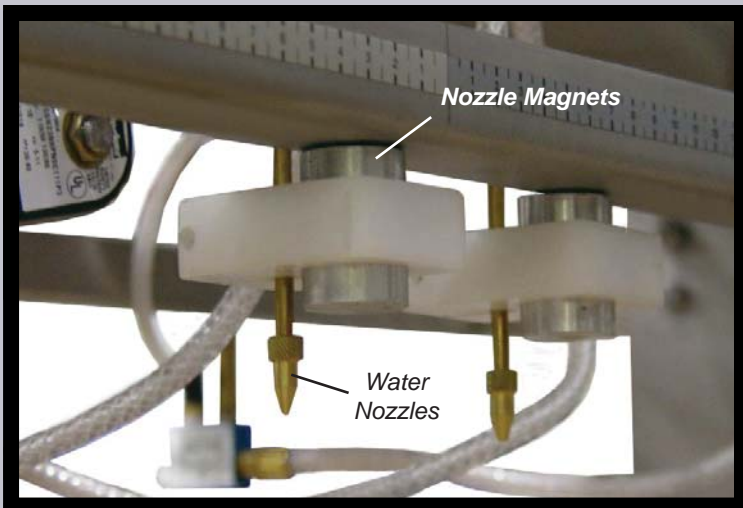


Water Drip/Water Spray Unit

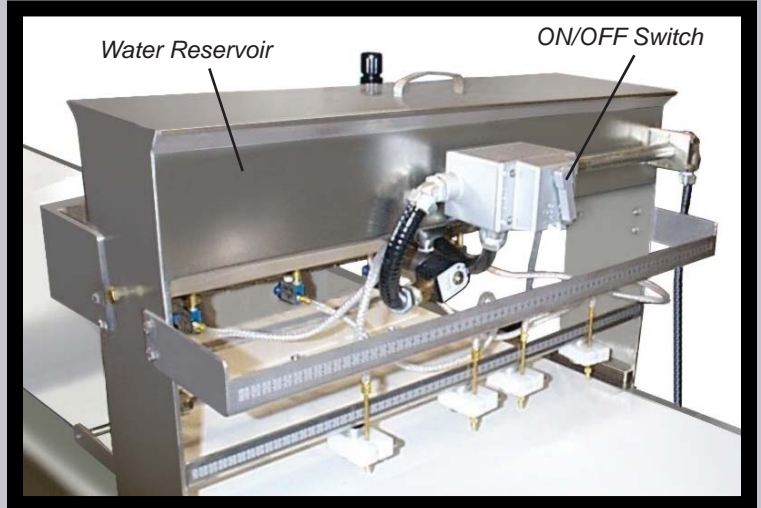
the dough sheet. The nozzles are magnetic and can be easily slid to the desired position.

The unit is controlled either through an electrical on/off switch on a control box or electronically through the production system's operator interface.

Electrical Specifications: 15 volt / 60 hertz / 1 phase.
Pneumatic Specifications: 10 cfm @ 80 psi (4.7 liters/second @ 5.5 bar).



Water Nozzles



On/Off Switch (on rear of machine)