

The Moline Yoga Dough Former



A stand-alone machine, delivering a true, low-stress dough sheet with the highest capacities available in the baking industry.

The Moline Yoga dough sheet former is designed to deliver a true, stressless dough sheet for high-volume industrial applications. The unique three-stage design, incorporating portioning, multi-rolling and tamping/weight control, is perfect for variety bread systems, frozen or pre-fried donut systems, pizza, pita and flour tortilla lines. The unit consists of a chunker with hopper and starwheel portioning paddles, a satellite roller, tamping roller and conveyors.

From a mixer, dough is delivered to the chunker hopper where it is portioned onto the conveyor with electronically synchronized starwheel paddles. The conveyor moves the

dough to the satellite roller which gently kneads it to the approximate final dough sheet dimensions. The dough then passes under the tamping roller where final dough sheet dimensions are formed. A sensor detects dough height which synchronizes Yoga infeed conveyor speed to maintain the appropriate amount of dough for optimum width and weight control. Flour dusters mounted on the machine deliver a controlled amount of flour to the conveyor belts and to the dough sheet for smooth and consistent operation. The dough sheet exits the machine at the discharge conveyor.



- **Electronically synchronized for uniform and consistent dough delivery.**
- **Large capacity chunker for high-volume production.**
- **Optional oiling system for smooth dough travel and optimum release.**



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Features

Construction:

Heavy-gauge stainless steel with precision-machined components. Chunker hopper interior is specially coated for optimum dough release.

Control Functions:

Controls are easily accessed through the operator interface. Electronic sensors detect dough size for automatic speed changes.

Drive System:

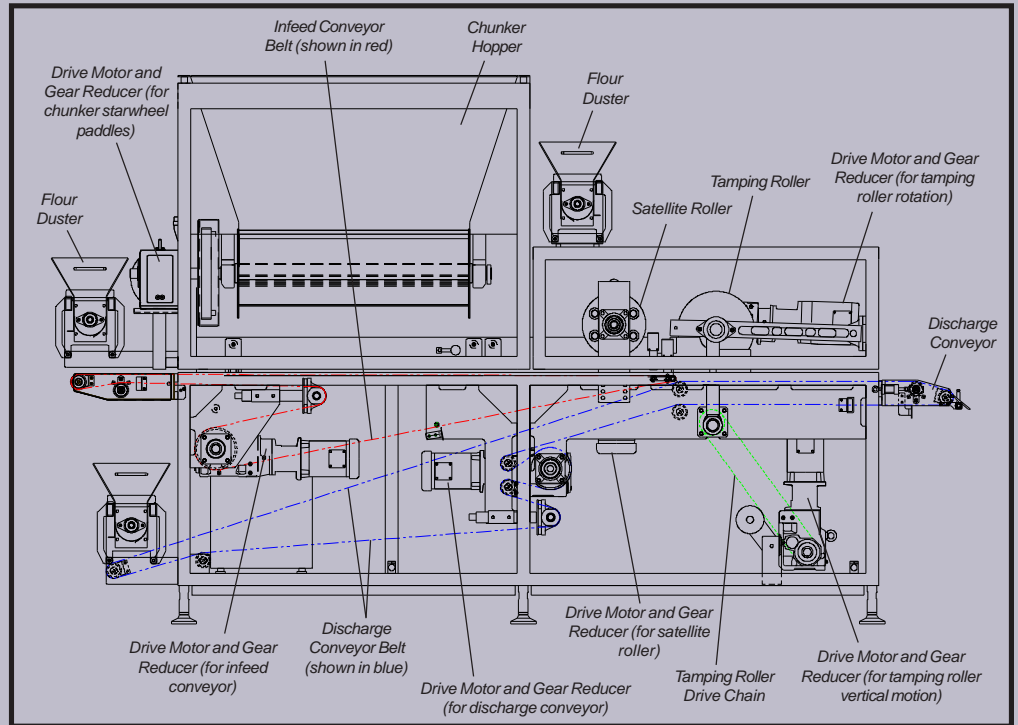
Standard: drive motors, gear reducers and pneumatic torque limiters (where necessary).

Pneumatic System:

Contains a filter, regulator and control valves necessary to operate the pneumatic torque limiter on the chunker drive. Pneumatic Requirements: 10 cfm @ 80 psi (5 liters/second @ 5 bar).

Electrical System:

Standard Electrical Requirements: 480 Volt / 60 Hertz / 3 Phase (other options are available).



Right Side View of Yoga Dough Former

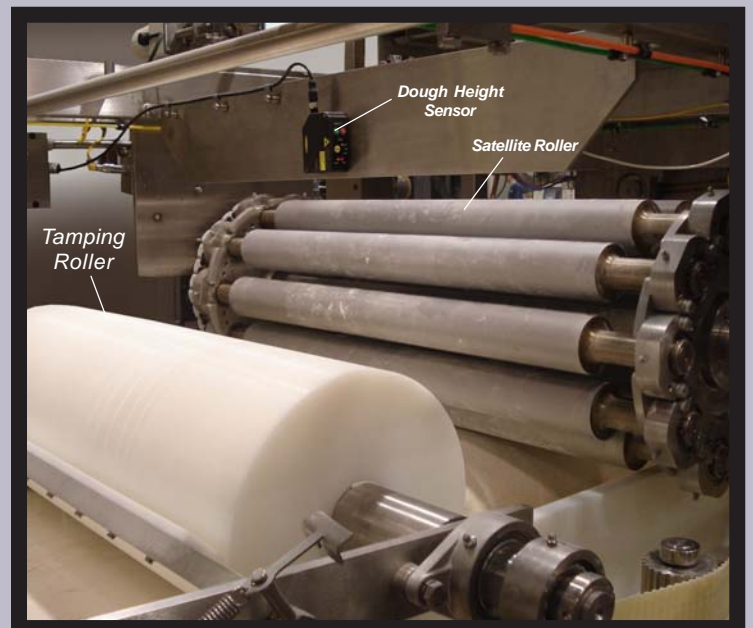
Optional Equipment:

Dough Oilers: designed to oil the sides of the dough to prevent it from sticking or tearing as it moves through the machine.

Side Conveyors: provide dough edge forming and assist with dough travel.



Dough Sheet Exiting the Yoga



Rollers In Operation