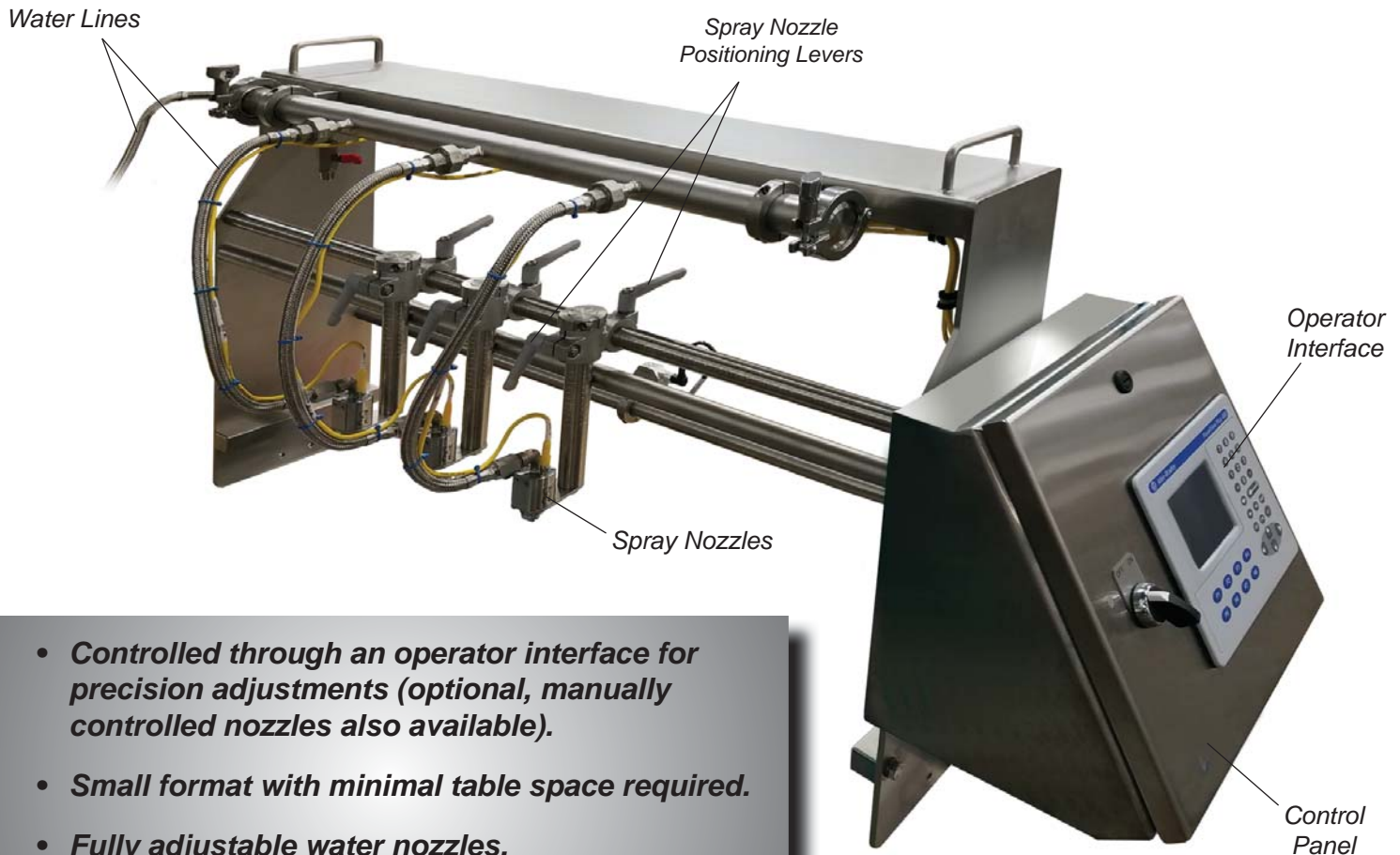


Moline Water Application Systems



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



- **Controlled through an operator interface for precision adjustments (optional, manually controlled nozzles also available).**
- **Small format with minimal table space required.**
- **Fully adjustable water nozzles.**
- **Easy to operate and maintain.**

Moline water application systems are designed to suit a wide variety of production environments. These units are designed to apply water in spray and/or droplet form to the dough sheet or product below. The facility water source is connected to the machine and distributed through water lines to the nozzles. The nozzles can be independently adjusted for spray and drip volume, or turned off entirely.

Nozzle locations are easily adjusted with the positioning levers. They can be adjusted laterally across the width of

the conveyor or raised and lowered for optimum spray and drip application.

The system is typically controlled through an operator interface for precise, uniform application of water (optional, manually controlled nozzles are also available).

Stainless steel construction provides easy sanitation and maximum durability. Mounting clamps allow the unit to be removed from the conveyor if needed.



Moline Machinery LLC

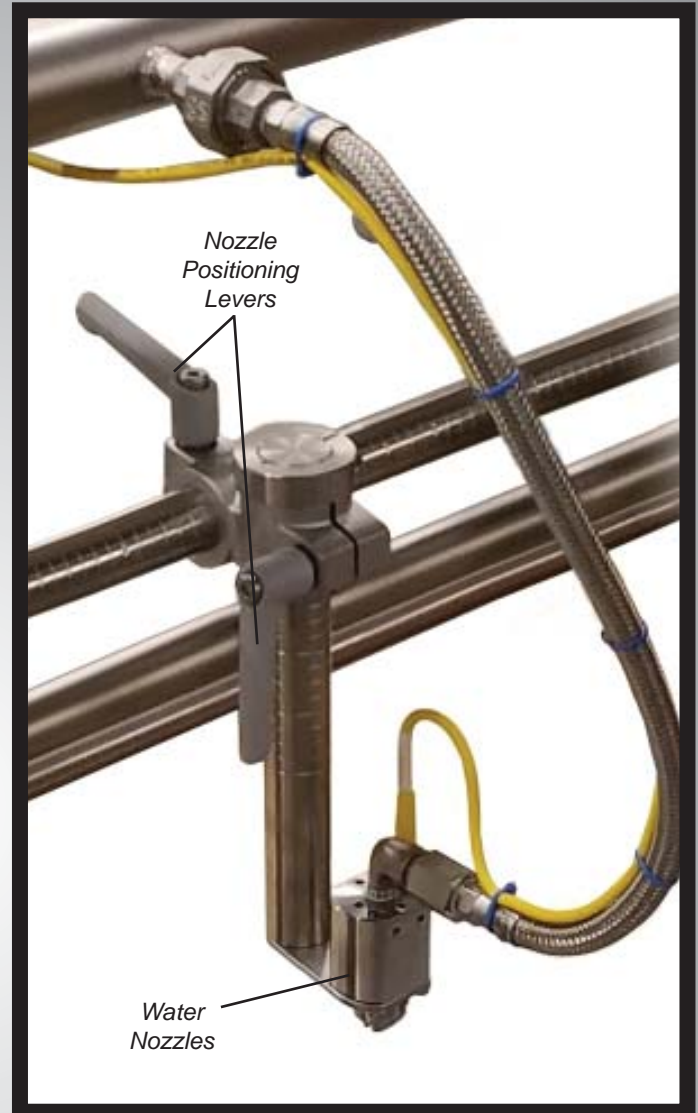
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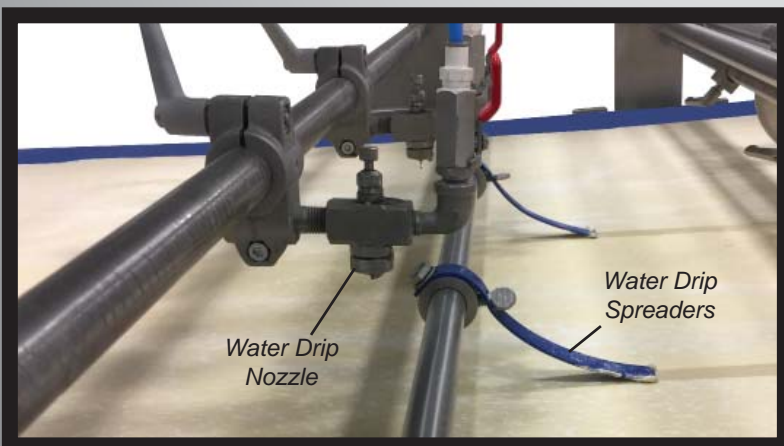
Moline Water Application Systems

Features

- **Construction:**
Heavy-gauge stainless steel with precision-machined components. Stainless steel water nozzles are provided for either spray or droplet applications, or both.
- **Mounting:**
Clamps onto the conveyor bed for easy installation and removal.
- **Electrical System:**
Standard Electrical Requirements:
115 Volt / 60 Hertz / Single Phase
(other options are available).
- **Water Spray Nozzles:**
Water spray nozzles are easily adjusted for height and lateral position as needed. 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 applying topping. The topping is then applied to the moistened dough which provides optimum adhesion during curling/folding.
- **Water Drip Nozzles:**
Water drip nozzles and drip spreaders can be adjusted across the width of the dough sheet. The water drip is typically used when making a folded or rolled product. Water is dripped and spread 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 enhances adhesion to seal the product as it is folded or curled.



Typical Water Spray Nozzle



Typical Water Drip Nozzles and Spreaders

- **Control Functions:**
Activation and flow rates are easily adjusted through the operator interface (if so equipped) or through the water control panel.



Typical Water Control Panel