



A d v a n t a g e

SWEET GOODS

Cinnamon Rolls: An American Favorite

Mmmmmm. Pungent swirls of cinnamon threading through layers of tender sweet bread, perhaps topped with finger-licking glaze or sticky icing. . . Our love affair with an American standard has spawned a whole baker's rack full of sweet roll forms: Persians, Honeybuns, Swirls, Twirls, Spins, Carmel Rolls or Sticky Buns. Preferences for one version over the others may vary regionally, but all are relatives of that good, old standby – the cinnamon roll.

Cinnamon rolls, and their cousins, never go out of style, but the techniques for producing this beloved product do. Moline Machinery's commitment to progressive engineering and design solutions has resulted in the development of leading edge automated equipment for sweet roll production.

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- persians,
honeybuns,
spins,
carmel rolls,
sticky buns
- up to 60"
wide lines for
multi-lane
production
- cutters
synchronized
with proofer
trays or pans
- washdown
duty execution



PETE'S PICKS



Pete Swanson
Director of Projects & Design

New Designs Simplify Sanitation and Maintenance

Urethane Sleeve Sheeting Rollers

- low coefficient of friction reduces dusting flour
- bright colors make it easy to clean and inspect scraper blade performance

Mobile/Quick Dump Flour Dusters

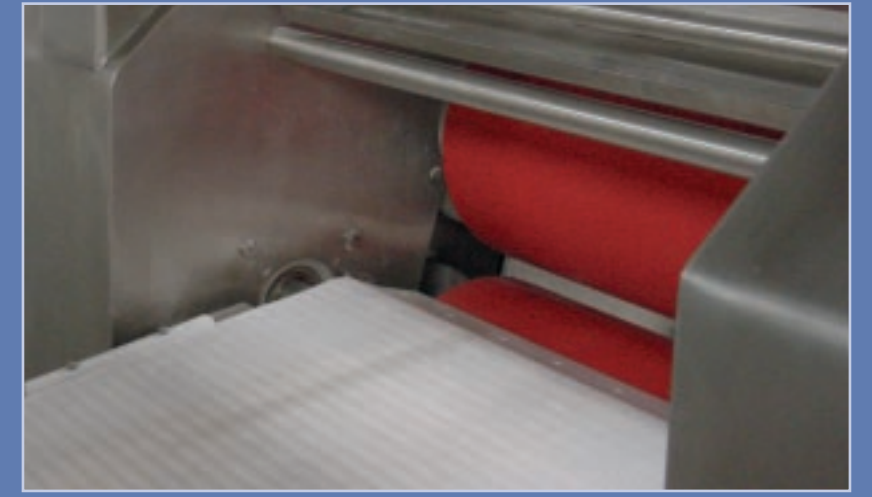
- c-frame design easily rolls away from sheeting line, simplifying washdown procedures
- pivot mounting permits easy removal of duster flour without lifting of heavy hoppers

Overhead Wiring Trough With Color Coded Outlets

- eliminates clutter on make-up lines
- simplifies hook-up and removal of powered accessories
- shields wiring for precision control of digital signals
- easily accommodates control changes



Quick Dump Flour Duster



Urethane Sheeting Rollers



Overhead Wiring Trough

SWEET GOODS

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Speed and reliability plus uniform dough consistency and appearance equal cost-effective production. Whether bakers are focused on baked or fried varieties, Moline offers durable, reliable options to streamline cinnamon roll production. Automated dough make-up includes filling application such as from cinnamon and nut dispensers, followed by multiple lane curling.

Moline's legendary expertise in rotary cutter design extends to guillotine-style cutters as well. Watch the filled and curled roll of dough stream down the line toward Moline's high-speed guillotine cutters, which achieve up to 400 precise cuts per minute.

Baked products are efficiently prepared for oven time by Moline's automated panning technology at production speed. Fried rolls pass through BISSC-certified continuous proofers (wider tray design and "softdump" discharge improve product quality and yield) before being cooked off in Moline's state-of-the-art fryers.

Moline's SHALLOWKETTLE™ Fryers, the largest fryers in the industry, have low kettle shortening requirements which insure rapid



oil turnover. Economical energy consumption is another attractive feature in these ultra cost-conscious times. Durable stainless steel construction provides easy maintenance and sanitation.

Moline's gas fryers include several other key features, among them, a flighted conveyor with powered submerger in the second cooking zone. Dual zone temperature control – tested near the surface where product sits – maintains even heat, minimizing the dip in set temperature as "cold" product enters the fryer.

Finally, Moline's icer/glazer equipment applies the tempting finishing touch before heading down the conveyor for packaging. Moline conveyors, crafted entirely of stainless steel, have stand-off mounting and electrical systems designed for direct washdowns, with Clean In Place (CIP) belt wash tanks optional.

Rev up your cinnamon and sweet roll production with system design and equipment from the experienced team at Moline. Call our sales department at 1-800-767-5734 or e-mail sales@moline.com for information.

Cool It!

Moline offers NEW spiral cooler for donut and sweet goods producers

Sweet goods and donut producers who want to run rings around their competitors carefully examine each and every aspect of production. Moline's new spiral cooler anticipates that attention to detail with crucial design features that make the most of this essential step.

It begins with Moline's trademark all stainless steel construction. Heavy glazes and icings demand a high performance design that can stand up to the abrasive, high-torque environment created by sticky sweet goods.

Moline's exclusive transfer design accommodates small or round products and minimizes "crumbing", resulting in higher yields and a clean factory.

Whether your line calls for an "up-go" or "down-go" configuration, Moline can meet your needs, complete with stainless steel or plastic belting.

A Clean In Place, or CIP, (see illustration at right) belt wash system is standard on the spiral cooler, another asset to maintaining a clean production area despite the punishment glazes and icings hand out.

Let Moline help you meet production *and* sanitation goals with the new Moline spiral cooler. Contact our sales department at 1-800-767-5734 or e-mail sales@moline.com for more information on this exciting new design.

