



# A d v a n t a g e

## REDUCE COSTS - ADD FLEXIBILITY

### Honey Buns - Southern Treat Now Has National Appeal

Originally produced and sold in convenience stores and vending machines in the Southeast, honey buns are now found nationwide in food outlets everywhere.



High speed equipment from Moline has reduced production costs for this product and created the ability to make different size products on the same equipment, creating a unique marketing opportunity for wholesale bakers. Improved formulation for shelf life and glaze retention has also been a factor.

*“Our transpositor has changed the way the industry thinks about honey bun production”*

*(Larry Meyer, Moline Vice President)*

#### A Key Component: The Moline Transpositor

The transpositor contains an infeed conveyor (which brings the dough snake in) and a guillotine (which cuts it to size). Once cut, the product is directed to the carriage conveyor which reciprocates, depositing the cut product accurately onto proofer trays.

(continued on next page...)



#### Inside This Issue:

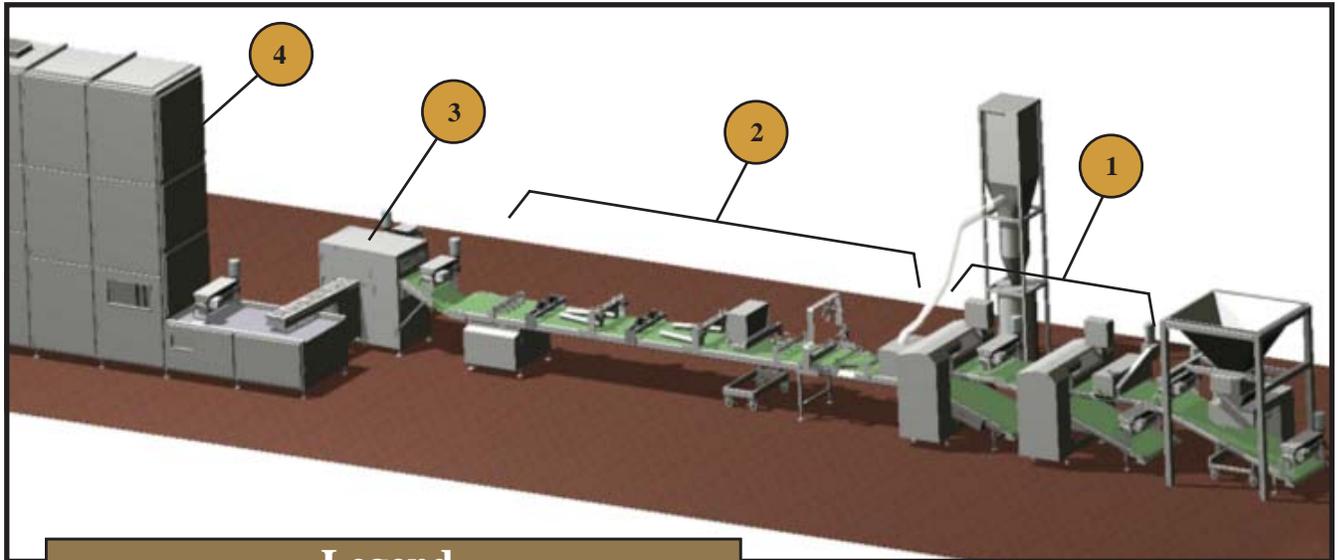
- **Honey Bun Production:** Reduce costs, add flexibility.
- **Certified Investment:** Moline certifications make a difference.
- **New Assignments**
- **New Employees**

Moline is a proud sponsor of the Grain Foods Foundation.



# Honey Buns - National Appeal... (continued from previous page)

Flour dusters are installed on the transpositor to enhance product flow and release. The transpositor is capable of handling multiple snakes for smaller product and can load trays at a rate of 50 trays per minute. Guillotine speeds of 350 cuts per minute are easily achieved.



## Legend

|                 |                |
|-----------------|----------------|
| 1 Sheeting Line | 3 Transpositor |
| 2 Make-Up Line  | 4 Proofer      |

Moline has developed honey bun lines for over thirty years and offers complete systems that are custom-built to your specifications.

Complete systems include everything from dough forming and extrusion, sheeting, make-up, tray loading and proofing, to frying and cooling.



Other available equipment options include dough pumps, cross rollers, a wide variety of sheeters, water applicators, dedusting systems, filling and topping depositors and several styles of curling rolls.

Call Moline Customer Service for more information (800-767-5734), or email us at [sales@moline.com](mailto:sales@moline.com).



# Certified Investment

## Certification Equals Value and Long Term Savings from Moline Equipment

Moline invests time and money to ensure our equipment is certified to meet the highest standards for quality, safety and sanitation.

For international use, Moline subscribes to 3rd party certifications to ensure compliance for our international customers.

The result is lower operating and insurance costs for the end user.

**When purchasing industrial equipment, compare specifications and insist on Moline “Listed” Equipment.**



### **Underwriters Laboratories (UL)**

Moline electrical panels are certified per UL Standard 508A.



### **Canadian Standards Association (CSA)**

Standards for Moline industrial equipment used in Canada.



### **Conformity Europe (CE)**

Moline is self certified and 3rd party certified by TUV Rhineland to meet compliance standards for equipment placed in the EU.



### **Factory Mutual (FM)**

Certification for Moline gas fryers.



### **Baking Industry Sanitation Standards (BISSC)**

Moline is approved for self-certification on all products.



### **United States Department of Agriculture (USDA)**

Moline sheeting lines with the Level I Washdown Specification are USDA listed.



**Proudly Engineered and Manufactured in the USA**





## New Assignments

Chris Matheson has taken the position of Bakery Service Technician beginning November 1st, 2006.



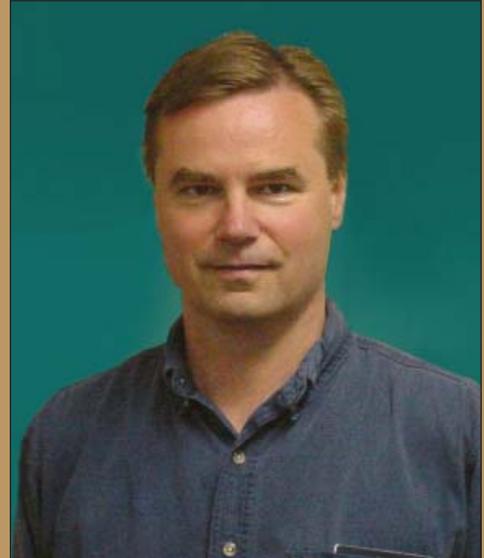
Chris Matheson

Chris has been with Moline for twenty years and is an AIB certified baker. His experience includes industrial bakery operation, equipment installation, assembly, and fryer technology.

Moline is pleased that Chris has chosen to take on this new position. His experience and knowledge will be of extreme value to our customers and our operation.

## New Employees

Moline is pleased to announce the addition of Rolf Kragseth as Senior Project Engineer.



Rolf Kragseth

Rolf is a graduate of the University of Minnesota Institute of Technology with a Bachelor of Science degree in Mechanical Engineering. His most recent experience includes project and applications engineering for FMC Foodtech in Northfield, MN.

Moline is pleased to add Rolf's experience and expertise to our engineering team.