The Moline balanced flow manifold is used in conjunction with a filling pump to continuously and uniformly deliver viscous fillings to the top of the dough sheet. The filling is pumped from the filling pump hopper to the manifold where it is dispersed onto the product through the manifold tubing and nozzles. Each nozzle position is fully adjustable across the width of the conveyor for controlled and accurate application. The balanced flow manifold can be ordered with up to six nozzles (only two are shown below).

Also included is a catch pan, which is removed during operation, to collect residual filling from the nozzles once the filling process is complete.

An adjustable spreading plate assembly can be ordered to spread the filling once applied.

Sanitation is easy and efficient due to stainless steel construction and simple disassembly.
Moline Balanced Flow Manifold

Features

• **Construction**
  Stainless steel with precision machined components. The unit also contains a Delrin manifold and Tygon braided nozzle tubing.

• **Manifold**
  The Delrin manifold provides continuous filling to all nozzles and is easily disassembled for sanitation. The balanced flow manifold can be ordered to accommodate up to six nozzles.

• **Nozzles**
  The nozzles are fully adjustable across the width of the conveyor by loosening the position adjustment handles and sliding the nozzles where desired along the mounting bar.

• **Mounting**
  An accessory latch or clamp mounting system is included. The unit can be easily removed from the conveyor if necessary.

Moline Portable Filling Pump

The Moline portable filling pump, is designed to continuously and uniformly deliver viscous fillings to the balanced flow manifold. The filling is pumped from the filling pump hopper, via piping, to the manifold. The photo at right shows a typical model, however many styles and options are available.