

# Moline Glazer-Crumber



**Uniform and high capacity application of glaze and crumb coatings.**



- **Production capacity: 2000 dozen donuts per hour.**
- **Portable design for versatile operation and efficient sanitation.**
- **Modules can be used separately for more flexibility.**

The Moline glazer-crumber is designed for high-volume production of glazed and crumb-coated cake donuts in a single pass-through operation. The unit consists of two modules that function in tandem to glaze the product and coat it with dry topping: the glazer and the crumber. The glazer consists of a glaze trough and manifold mounted over a wire rod conveyor with a glaze reservoir and pump unit mounted below. Excess glaze from the manifold and trough is captured in drip trays beneath the wire rod conveyor and returned to the glaze reservoir. Freshly fried product is conveyed through a continuous “waterfall” of

heated glaze. Temperature and viscosity of the glaze is maintained by the special heated water jacket surrounding the glaze vat. The donuts are then transferred beneath an air blow-off system and continue on to the crumber drum where they are gently tumbled for complete and uniform coating. Another conveyor discharges the donuts from the drum.

A control panel, mounted to the glazing section provides simple and easy-to-use controls for both modules, plus outlets for electrical connection.



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## MACHINE FEATURES

### Construction:

- Stainless steel construction with precision machined components.
- Stainless steel wire-rod conveyor belting.
- Air diaphragm glaze pump.
- Quiet and efficient drum operation, activated by four polyurethane rollers.
- Mounted on casters for portability.

### Guards and Covers:

- Bolt-on guards prevent access during operation but provide easy access for inspection and sanitation during machine shutdown.

### Control Functions:

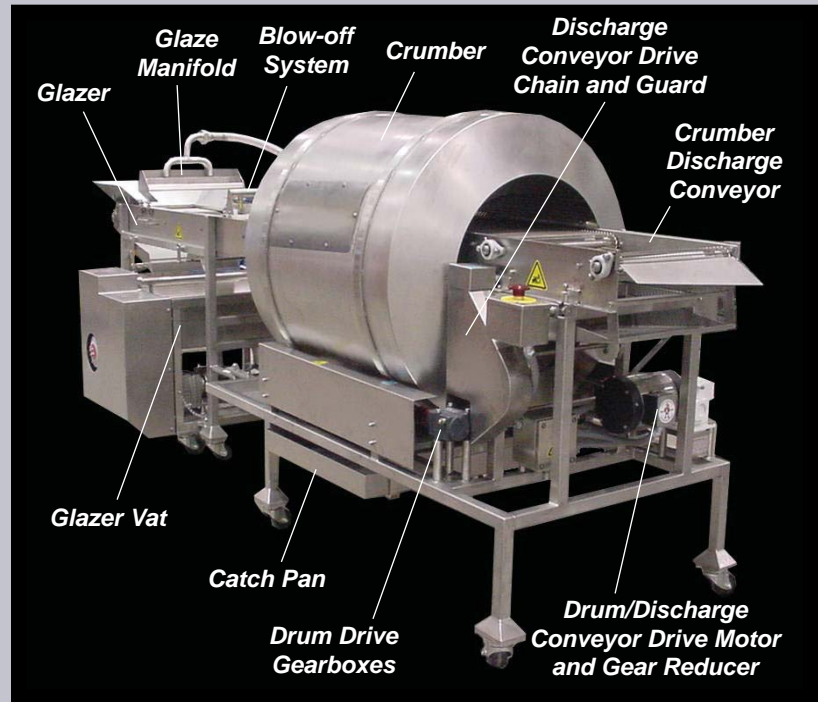
- A control panel is mounted to the glazing section and provides simple and easy-to-use controls for both modules, plus outlets for electrical connection.

### Drive System:

- Glazing conveyor drive motor and gear reducer.
- Drum drive motor and gear reducer (also drives the drum discharge conveyor via chains).

### Electrical:

- Electrical Requirements: 240/480 Volt, 60 Hertz, 3 Phase (other options available).
- 5000 watt heating element for thermostatically controlled immersion heater on glaze vat.
- NEMA 4 control panel.



### Pneumatics:

- Standard: 20 cfm @ 90 psi (9 liters/second @ 6 bar).  
Air provided by customer.

### Capacities:

- Production: 2000 dozen donuts per hour.
- Glaze Vat: 15 gallons (57 liters) (approx. 125 lbs.)
- Glazer Vat Water Jacket: 16 gallons (61 liters).

