LIBRA Dual Dough Sheeters

Space saving design combines multiple sheeting stations in a single frame.

LIBRA SHEETERS

• Infeed transfer designed for smooth dough sheet transition.
• Accommodates line widths from 24 - 60” wide.
• Easily adjustable roller opening gaps.
• High sheeting capacity ratios within a compact footprint.

The LIBRA dual sheeter is designed to reduce overall line space and cost, requiring fewer flour dusters, transfer conveyors and controls. The compact, ergonomic profile accommodates operator height. Individual sheeting roller scraper blades with clamp retention and smooth infeed transfer provide the right combination of simple design and efficient operation.

The dual sheeter contains two sets of 10-inch diameter stainless steel sheeting rollers, each directly driven by a motor and gear reducer. The sheeter is nominally rated at up to 4:1 reduction. Roller opening gaps are adjusted with manually activated hand wheels or with the optional automatic roller adjustment system which is activated through the operator interface.

The dual sheeter can be ordered in one of two configurations: 1) which includes two standard sheeting roller stations, or 2) with one standard station and one satellite station for additional sheeting capacity.
All LIBRA sheeters are available in Standard Industrial Duty or Severe Duty versions to accommodate the required application and price point. Contact Moline Customer Service for more information.

**FEATURES**

**Construction:**
Heavy-gauge stainless steel construction with precision machined components. Bolt-on or safety interlocked guards and doors prevent access to moving components during operation. Side doors provide access to mechanical components during shutdown.

The compact, ergonomic profile accommodates operator height for easy access.

**Sheeting Roller Opening Gap:**
The sheeting roller opening gap settings dictate the amount of dough sheet reduction. The roller opening gaps are adjusted with hand wheels on the sheeter cabinet or with the optional automatic roller opening adjustment. The automatic version contains a drive and sensor system and is manipulated through the operator interface.

**Sanitation:**
The single sheeter is designed for efficient sanitation and meets or exceeds USDA standards. On wide sheeters, guards contain gas shocks for easy access to rollers and scrapers during sanitation.

Moline equipment is designed for food processing with Level I Bakery Duty or Level II Washdown Duty construction. See Moline Data Sheet 827 for details.

**Satellite Sheeting Configuration**
The satellite roller, installed in the first gauging station of the dual sheeter, delivers high reduction capability of as much as 12:1. Six 3-inch diameter stainless steel rollers rotate around a single shaft; a great option for primary sheeting of laminated dough requiring rapid yet gentle reduction.