Mobile Cake Donut Cutter: Fast and Accurate High Volume Production

Though the consumer appeal of some bakery products rise and fall with the times, cake donuts are a consistent winner for the small retail and large industrial baker alike. Cutting is a crucial step in the large-scale production of these perennial favorites.

Moline Machinery’s Mobile Cake Donut Cutter provides high volume and accurate weight control, creating the kind of efficiency and flexibility that make a positive impact on our customers’ profit margins.

Moline’s exclusive automatic pressure cutting system allows for cutting capability up to 18 pieces wide at over 100 cuts per minute. The air pressure system and continuous feeds control weight and uniformity better than gravity feed depositors – within 2 percent of target weights. These tight controls are especially important for popular mini donuts and gems.

How does the system work? Dough from the hoppers enters the continuous feed housing (see Figure A). A rotor in the housing allows the dough to enter an air chamber, where the dough is then fed to the cutter by air pressure. When the outer sleeve of the cutter retracts and closes, the pressurized dough is released in the form of a ring or ball and dropped into the fryer. The machine rolls into position over the fryer and is ready for operation in minutes.

Through precision pin location, the cutter head is positively aligned to the fryer. With the simple turn of a dial, cutting action is synchronized with fryer speed so that each row of cuts falls on the fryer’s moving drop plate.

Donut size and shape are regulated by air pressure in the housing chamber, size of cutter and dwell time at opening and closing of the cutter. Easy-to-operate variable controls built into the cutter give complete control over opening, dwell and closing cycles of the cutter strokes.

Different cutter sizes with center disk options enable the customer to quickly change product shape and size, from star shaped (fluted disc) to straight hole (round disc). Changes in dough consistency or errors in dough handling can be

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  Experience high production volume and accurate size control.

- Specialty Sheeters: Cookie Line
  Moline’s compact line offers reliable cookie production.

- New Engineers Aboard

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offset with this machine by adjusting the cutter action during operation, thereby avoiding misshapen product and production delays.

Thanks to two continuous feeds, two different products can even be run at the same time as long as they require the same frying time, temperature and machine speed. Each feed has its own clutch, hopper and air pressure regulator.

Another great feature: the cutter’s sturdy stainless steel and aluminum construction disassembles without tools for easy cleaning.

If you are interested in high volume cake donut production, accurate control of product weight and size, and attractively uniform donuts, the Moline Mobile Cake Donut Cutter has it all. Contact Moline Machinery at (218) 624-5734 for more information.

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**Building Our Engineering Team**

Moline Machinery is pleased to announce the recent addition of two new members to the engineering staff.

Dan Raihala was recently appointed to the position of Design Engineer. He is a graduate of the University of Wisconsin - Platteville. Dan worked in the mechanical engineering field for several years prior to joining Moline. He will work with both Moline's commercial and industrial lines.

Paul Brunfelt has also joined the company as Project Engineer for Industrial Systems. Paul is a graduate of the University of Minnesota’s engineering program. "Moline Machinery’s reputation in the industry is excellent. I look forward to contributing to their continued success," said Paul. Welcome to Dan and Paul.
Cookies. They're a staple in the bakery market. Holidays, special occasions and impulse purchasing drive high demand for specialty cookie shapes. Be prepared to meet that demand with a Cookie Line from Moline.

Moline's Cookie Line is a compact system using

Moline's Line has no product size limitations or time consuming changeovers. The Rotary Cutters can be easily switched for quick cookie shape changes. Made of durable steel, each is coated with an FDA approved nickel-plated or Teflon finish for easy cleaning.

Moline cutters, known industry-wide for high quality and consistent uniformity, come in a wide array of holiday and specialty shapes (see back page) Moline will also custom-make cutters, enabling customers to achieve higher sales by offering unique cookie shapes as well as standard favorites.

Cookies produced on the Moline Line have the tempting, smooth-surfaced look of home-baked. The Line's automatic trim recycling and paper placement insure the equipment is economical to run, too.

For ease of use, for volume production, for reliability... turn to Moline Machinery. Call today for more details on the Moline Cookie Line or other specialty sheeting lines.
Rotary Specialty Cutters

In addition to standard holiday cutting shapes, Moline will make custom shapes to your specifications. Ask your Moline representative for details.

**Standard Shapes Available**
- St. Patrick’s Day
  - Clover
- Valentine’s Day
  - Heart
- Easter
  - Egg • Chick • Bunny
- Christmas
  - Santa • Tree • Bell
- Thanksgiving
  - Turkey • Pilgrim Hat
- Memorial Day
- Veteran’s Day, 4th of July
- Flag
- Halloween
  - Ghost • Pumpkin • R.I.P.
- Special Parties
  - Dinosaur • Circle • Teddy
  - Bear • Bone • Star • Clown

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Address Correction Requested