



# A d v a n t a g e

## BISCUIT PRODUCTION

### Once humble biscuits now enjoy mass appeal

**B**iscuits have evolved from a home-baked staple on the Sunday dinner table to the foundation for popular convenience store and fast food sandwiches everywhere. As a baked-goods category, biscuits are unquestionably in the running today for the most prevalent bread-type product consumed in America.

Many types of biscuits can be produced on a Moline sheeting line: yeast-raised, baking powder, southern, country style and home style. Moline's line of dough forming equipment and sheeters offer flexibility, efficiency, large capacities, and superb sheeting capability in a small footprint. Even if you're short on floor space, you don't have to compromise on sheeting power!

Moline now offers a new Dual Extrusion Biscuit Sheet Former that recycles excess biscuit dough for maximum efficiency. Even at very high capacities, this system runs effectively and efficiently.

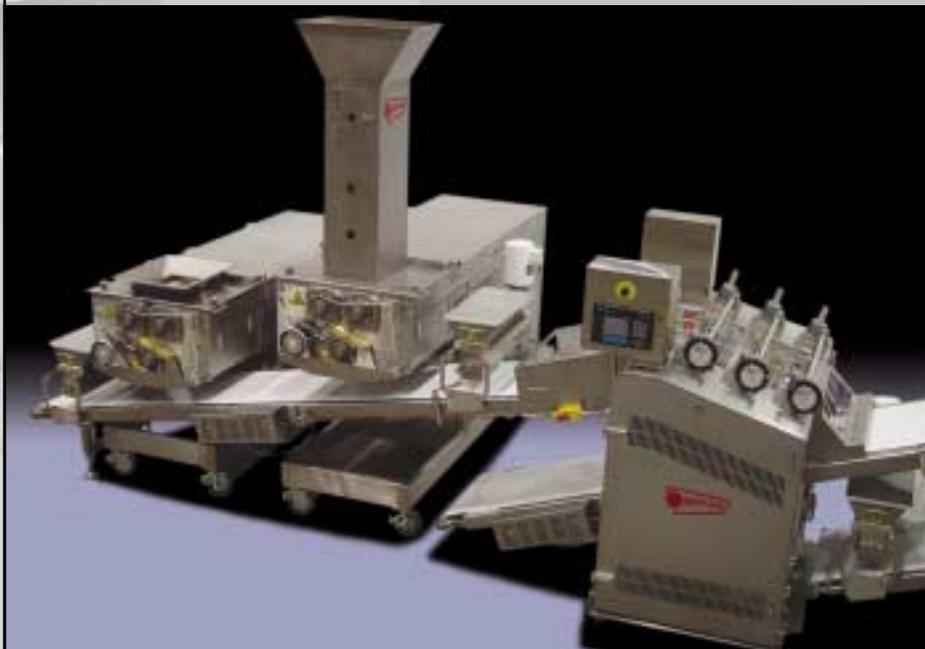
Enhance your productivity, and grab your share of the biscuit market with Moline dough forming and sheeting equipment.

- **New Dual Extrusion Biscuit Sheet Forming System**

- **Automatic processing of trim dough**

- **Outputs in excess of 25,000 pounds per hour**

- **Many biscuit types can be produced on a Moline sheeting line**



# New Designs Automate Trim Dough Processing

**W**asted dough equals wasted dollars. Continuous production of biscuits, pizza crusts and sweet goods results in after-cutting trim patterns of 35 percent or more, so using a line featuring an efficient dough retrieval system is a wise investment. Moline offers several productive, high-speed solutions to bakers' ongoing quest to run their plants more effectively and maintain profit margins.

For staggered cutting patterns and high make-up belt speeds (greater than 75 feet per minute), inline trim pick-up is an ideal solution for bakers. (See Photo 1).

Straight-pattern cutting with positive trim ejection from the cutter can be combined with reverse trim pick-up systems and self-threading attachments. This approach works very well on stickier short doughs such as biscuits and cookies (see Photo 2, Photo 3, and Drawing 1).

Integrated trim processing conveyors from Moline can return dough to an extruder or mixing

Photo 1



station for closed loop production (see Drawing 2). Options available on trim conveyors include smooth urethane belts, open surface plastic link belts that are positive tracking and cleated belts for inclines.

Conveyor support systems are custom-designed by Moline on a line-by-line basis with either sanitary legs or ceiling hangers.

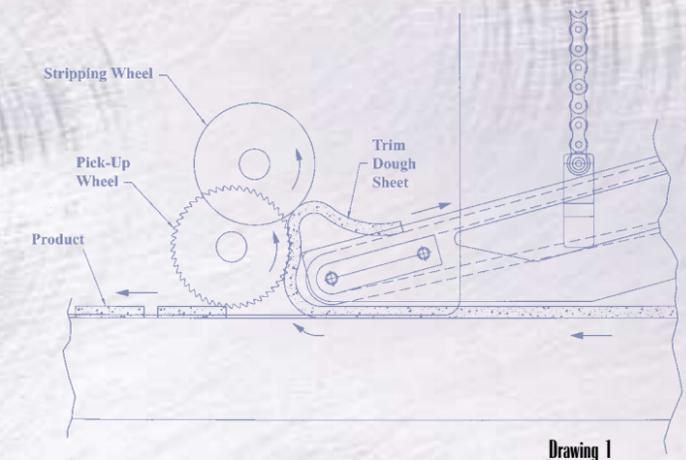
Catch trays or cloths beneath the conveyors keep debris off the floor, and hinge designs are easily accessible for cleaning.

As always, the key is making your production line as fast and efficient as possible, while maintaining consistent quality. No matter what your needs, Moline builds a dough retrieval system to meet them and make every dollar – and every bit of dough – count. Turn to Moline for solutions!

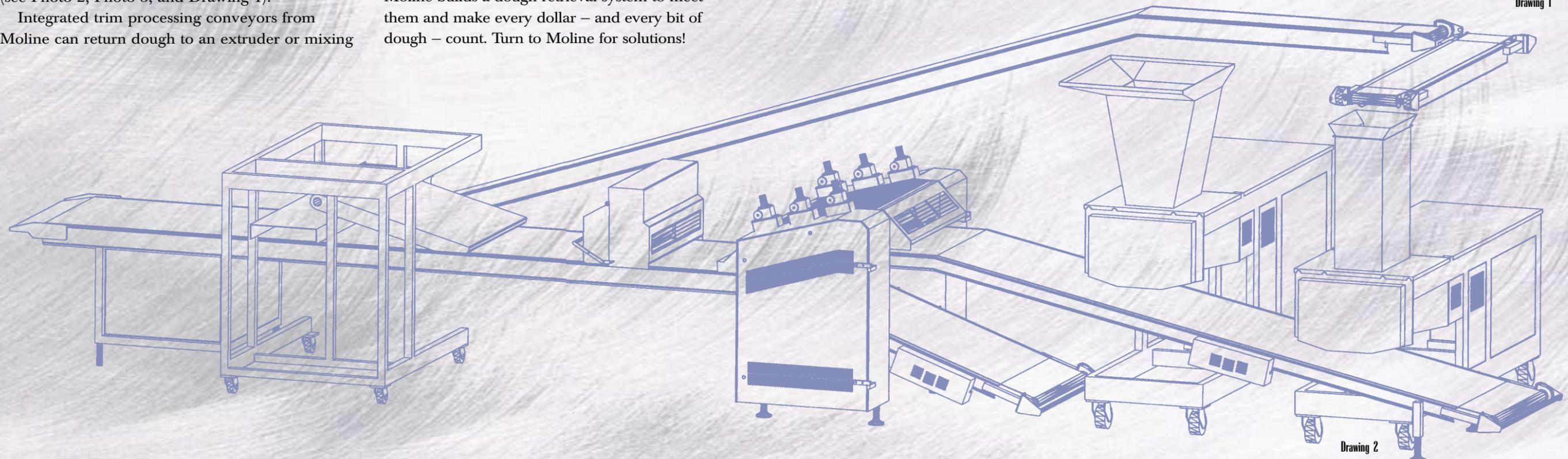
Photo 3



Photo 2



Drawing 1



Drawing 2

# Destination: Germany

*Moline Heads to Top International Industry Event*

The tri-annual iba trade show will be held this coming October 3-9 in Düsseldorf, Germany, and Moline will be well-represented on the show floor. The leading international baking industry exhibition, iba 2003 brings bakers and confectioners together with leading suppliers from around the world.

Approximately 80,000 visitors are expected to converge on the Düsseldorf Trade Fair Centre to learn more about the newest baking technology, bakery equipment, software and hardware, raw materials, accessories and much more.

Attendees will find suppliers from 41 countries showcasing their latest products, innovations and services. With



Moline traveled to Germany to participate in the 2001 iba show.

months to go, more than 700 companies are already scheduled to participate. Moline has exhibited in past iba shows, traveling across the globe to participate in this premier exhibition. This year's Moline booth will feature the latest innovations for production of yeast-raised and cake donuts. The Moline sales



team will greet show visitors with large equipment displays and fresh donuts daily.

We look forward to renewing established relationships, and forging new ones, with bakers from around the world.

For more information on Moline's exhibit, or to set up a time to meet during the show, please contact our sales department at 1-800-767-5734.



A Moline pressure cut donut tank at work.