



A d v a n t a g e

WORLD-CLASS QUALITY

World Class Test Bakery Leads the Industry



Technicians Rob Kitchen (left) and Bob Raunio (right) prepare a small quantity of a customer's product-in-development at Moline's test bakery.

When your reputation for quality, durability and innovation are on the line, you don't take chances. That's why Moline Machinery dedicates an impressive 20,000 square feet to its on-site test bakery, led by the watchful eye of Moline's technical service representative, "Baker Bob" Raunio.

With more than 25 years of experience at Moline Machinery, Bob provides Moline's customers an invaluable source of information.

"Last year, I spent about 130 days away from the plant working on installations, start-ups and training," says Bob of his busy schedule. The vast majority of his time at Moline's plant and headquarters in Duluth, Minnesota is spent working with customers and supervising the test bakery.

Moline's FDA-approved test bakery is comprised of Moline equipment featuring the latest technology. Extrusion, sheeting,

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- 20,000 sq. ft. test bakery on site
- Full line of industrial equipment
- Technical service reps including "Baker Bob" Raunio
- Testing for new products, research and development
- Customer demonstrations and product fine tuning

W I N T E R 2 0 0 4 - 0 5
Compression Roller, Fryer Turbulence System



Rob runs an extruder in the Moline test bakery.

laminating, make-up, proofing, frying and finishing processes are included in the lines. Support equipment includes horizontal, vertical and spiral mixers, rack and revolving tray ovens, and blast and holding freezers. The set-up, with space for multiple complete lines, allows Moline to change configurations depending on the equipment and product being run.

“The test bakery allows us to provide a variety of valuable services for our customers,” says Bob, “including helping develop new product samples for test marketing.”

As Bob points out, it’s expensive and time-consuming for any large industrial baker to shut down regular production and reconfigure its line just to output a small run of sample product. Instead, customers can save time and money by producing a short quantity of samples right at Moline’s site and ship samples out from there for market evaluation.

Moline also commonly uses its test bakery for customer demonstrations of Moline equipment about to be purchased. Often, that involves running the customer’s own ingredients and formulas on the line. A customer group visits the test bakery to review performance and note any final adjustments that may be needed. With two large conference rooms in addition to the test bakery, Moline is well equipped to host customers.

Moline’s sizable test bakery, and Bob Raunio and staff’s expert guidance offer the perfect solution for product development, equipment and process development, and test market sample preparation.

For more information on Moline’s test bakery facility, contact Moline at 800-767-5734.

Powered Compression Roller Adds Sheeting Capacity to Tight Spaces

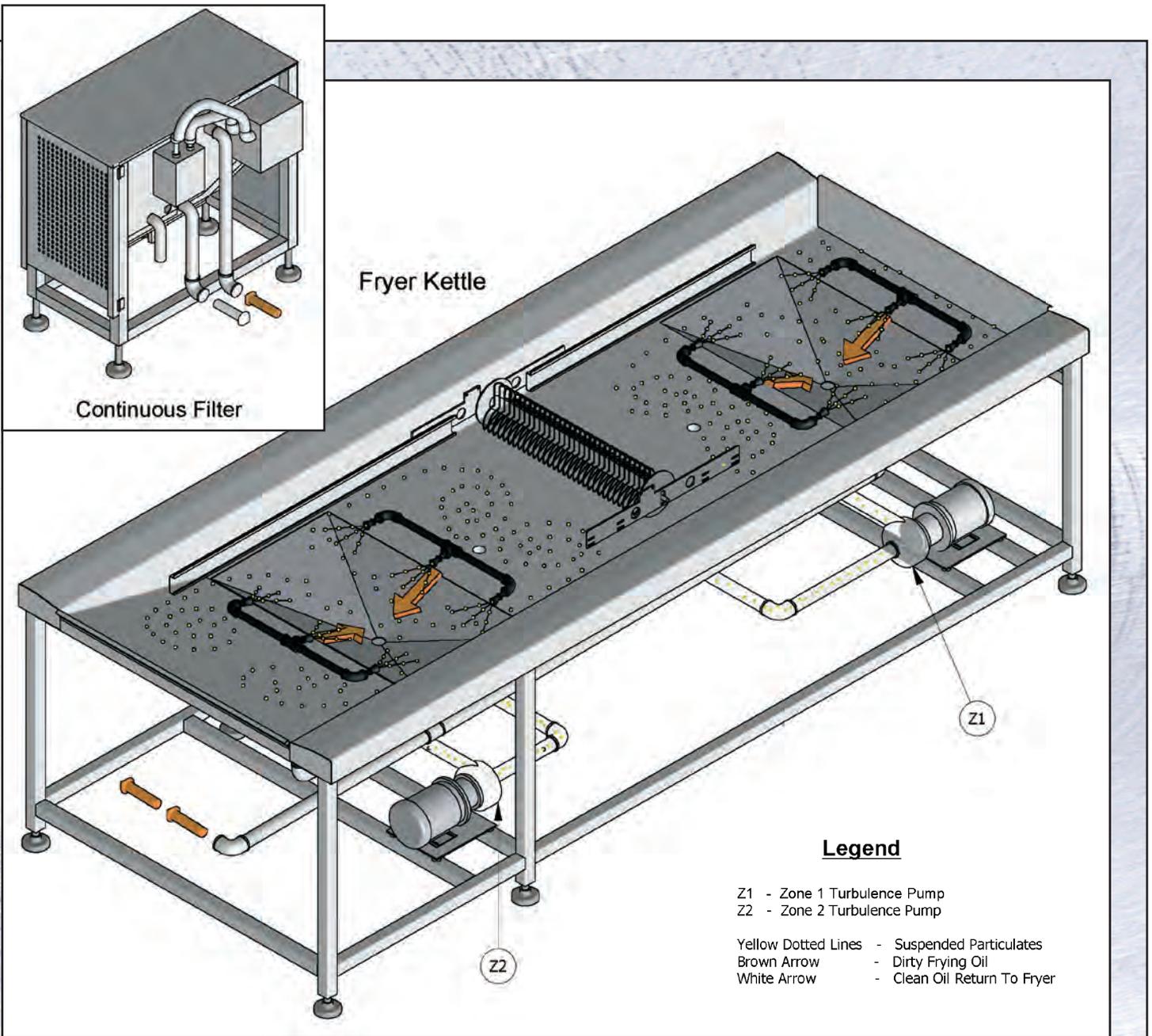
Bakers have to run a tight ship. With slim margins and changing markets, efficiency on the plant floor is more important than it has ever been. The Powered Compression Roller from Moline helps maximize sheeting power while occupying minimal production space.

The Roller includes a high-tech machined roller that eliminates the gearbox and external motor. And, its new cantilevered design is easy to adjust and safe to operate.

For more information on the Powered Compression Roller, contact the Moline sales department at 800-767-5734.



Powered Compression Roller



Moline Develops NEW Turbulence System for Fryers

The engineers at Moline have developed a unique system that significantly improves the performance of continuous filters with direct-heated fryers.

The new, closed-loop pump set-up is connected to high-volume, low-velocity nozzles to create

currents below the cooking area where particulates would normally gather.

This system offers high-volume users two major benefits. First, it extends the time between boil-outs by keeping particulates suspended for easy capture by the filter. Also, it

greatly reduces the side-to-side temperature differential on wide fryers to less than two percent of set point.

Turbulence Systems can be added to existing Moline Fryers or purchased as an option on new Fryers. Contact Moline Machinery at 800-767-5734 for details.



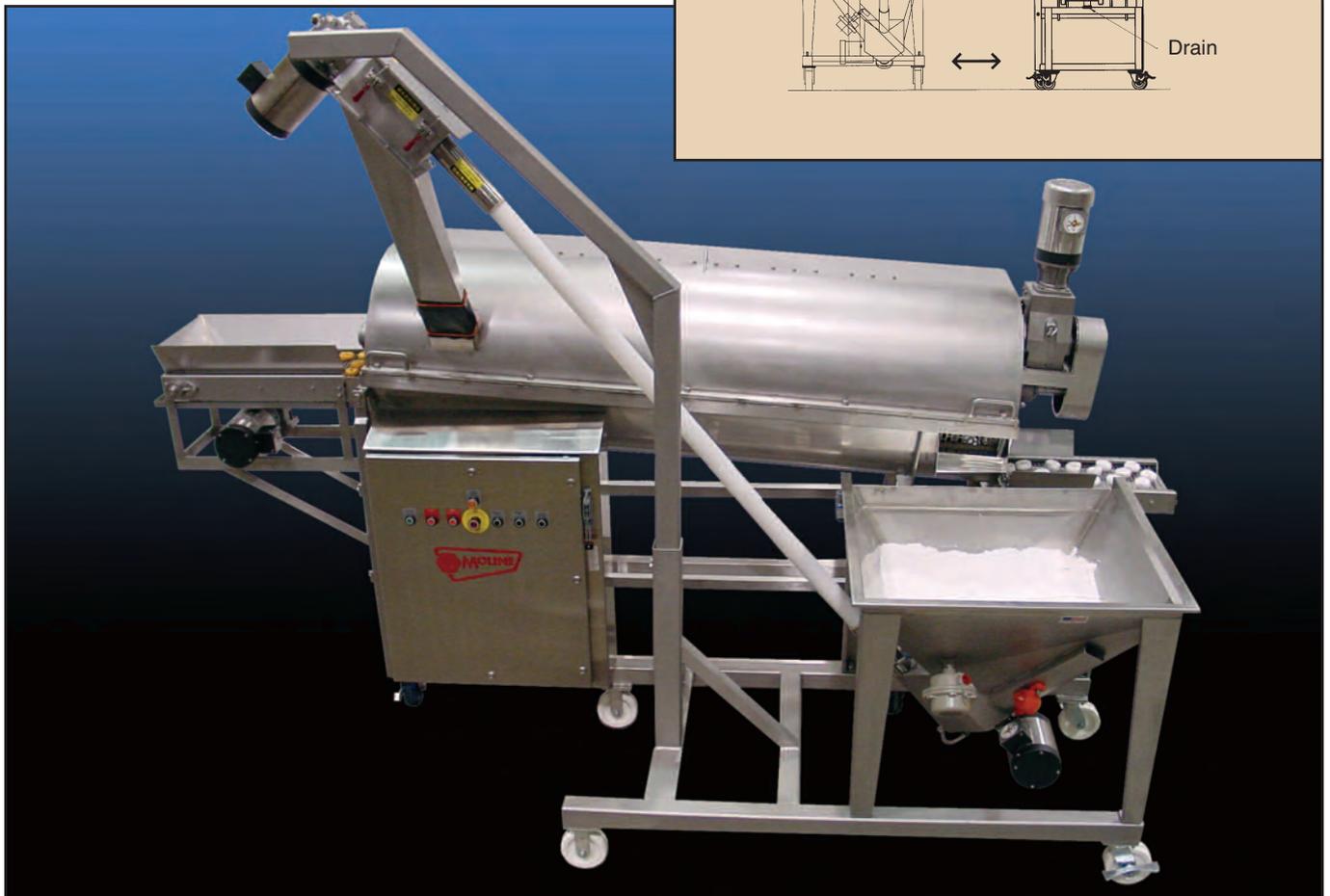
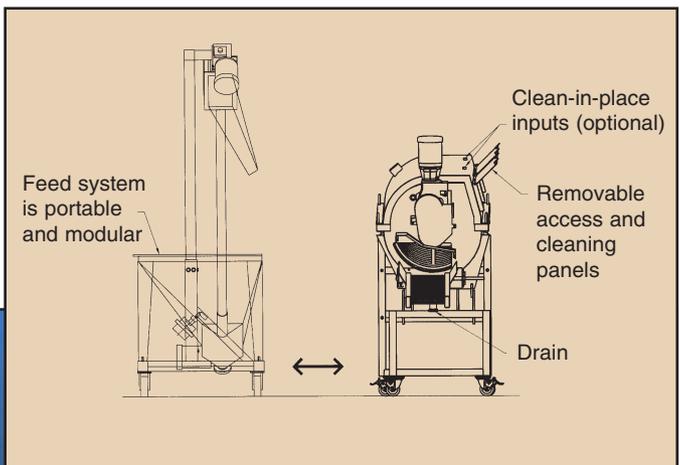
Moline's New Modular SugarKing a Hit at IBIE 2004

Successful production requires dependable yet versatile equipment on the line. Moline has responded to bakers' requests for easy-clean, flexible designs with a variety of modular pieces that reduce the time required for changeover and sanitation. The new SugarKing, which made its debut at Moline's IBIE 2004 exhibit booth, is a welcome addition to the Moline family of modular equipment.

Multiple feeders (and multiple flavors) can be purchased to feed a single tumbling drum. This compact finishing accessory takes up minimal space and, at the same time, reduces overall capital investment.

The SugarKing offers the best of both worlds: faster, more efficient production at an economical price.

For more information on the SugarKing, please call Moline's service department at 800-767-5734 or email to sales@moline.com.



The new SugarKing from Moline