IBIE 2010

Welcome to IBIE 2010 and to Moline Machinery

Moline has supplied donut systems, industrial sheeting lines, rotary cutters and much more to the international baking industry for more than 65 years. We’re proud that our products have gained a reputation for innovation, quality and durability. At Moline, we continue to develop new technologies and constantly strive to better serve our customers. We measure our success by theirs.

This is a special edition of the Moline Advantage, a quarterly newsletter focusing on Moline’s industrial baking equipment. If you would like a free subscription to the Advantage, please drop off your business card at our booth, fax us, or visit our website at www.moline.com and send us an email.

Thank you for visiting Moline Machinery’s booth. Enjoy the show!

Gary Moline, President

Moline Machinery...Your North American Partner for Sheeting Lines / Donut Frying Systems / Make-up Tooling

www.moline.com
MOLINE

IBIE Booth #7230

Flat and Thin Breads are HOT!!
Profit From Our Experience in this Growing Market
Enjoy Fresh Cake Donuts
Made on the Historic DCA*
Lincoln Donut Machine

* Moline acquired the Doughnut Corporation of America (DCA) equipment business in 1995.

LEGEND
1 Low Profile Dough Portioning and Feed System
2 Low Stress 2-Rotor Bread Sheet Former
3 Spiral Dough Sheeter
4 Resting Conveyor System
5 LIBRA Final Dough Sheeter
6 “Rapid Change” Make-Up System
7 Side Load Dispersing System for Flour, Cornmeal (and other dry toppings)
8 Industrial Rotary Cutters
9 Lincoln Donut Machine
10 Industrial Cake Donut Cutters
11 Retail Rotary Cutters

www.moline.com
Innovative Technology for Industrial Bakers

- Custom Sheeting and Make-up Lines from 24” Wide to 60” Wide
- Automation Expertise With Successful Installations World-Wide

Subscribe Online to Our Newsletters

Equipment Applications that are Product Focused

The Moline EDGE

www.moline.com
What do breakfast burritos, snack wraps, gourmet pizza and fajitas all have in common besides flour and water?

All fall into the FLATBREAD category of healthy, easy to eat meals that fit today’s active lifestyles.

Moline sheeting lines fit this trend with high volume, low cost production techniques and the latest in equipment innovations.

From dough forming to industrial sheeting and make-up, Moline has the equipment you need to provide production rates that are the highest in the industry. The soft, thick formulations used for flatbreads and pizza crusts are easily manipulated by the YOGA II dough former and our industrial sheeters, including the new LIBRA sheeters. The result is a perfect combination of tenderness and light texture that make these products a favorite among both the health conscious and those who just love great bread.

Inside This Issue:
- Flatbread Production
- Tooling
- IBIE 2010
Moline Machinery:

Sheeting and Make-up Lines for High Volume FLATBREAD Production

Technical Expertise:
- Experienced engineers and bakers that know today’s products.
- Installation experience worldwide.

Manufacturing Competence:
- US based engineering and manufacturing since 1945.
- Outstanding service and parts support: because we build what we sell, we support it.

Technology Leader:
- State of the art automation and controls. Washdown rated wiring and UL listed electrical systems.
- Variety of tooling options to expand your product line and your business.
- Providing the highest production rates in the industry and the most automated equipment on the market.
- Efficient designs, such as our new LIBRA sheeters, save you money.
YOGA II Stressless Feeding With Make-up After Proofing. Ideal for Soft Pita Flatbread and Thick Crust Pizza.

60” Wide Production System With In-Line Resting Conveyor and High Speed Make-up. The Ultimate Solution for Wraps, Tortillas, Chips and Appetizer Bread.

Operation into the future with Moline.
See for yourself, the Moline Advantage

**Flatbread Tooling**

Moline Driven Cutting Station

- **Industrial Design and Construction**
- **Positive Drive For:**
  - High Speed Operation
  - Precise Cutting

Rotary Die Design and Manufacturing Expertise

Moline Driven Cutting Station

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SEPTEMBER 26 - 29
Moline Booth 7230

IBIE 2010
World Class Industrial Test Bakery

Schedule a Demo...
Duluth, MN USA
The Moline EDGE

New LIBRA SHEETERS

Now Standard on Moline Sheeting Lines

Numerous Design Changes Improve Performance, Operator Ergonomics and Maintainability

Improved Dough Handling Features
Low Profile Design/Multiple Configurations

LIBRA 2I-32R Sheeter (Dual, With Satellite Roller)
LIBRA 1I-32R Sheeter (Single)

Easy to Operate, Clean and Service

Over-Center Clamps Allow Easy Removal of Sheeting Roller Scrapers

Knife-Edge Transfer Into Rollers

Handle Soft Dough Easily - Use Less Flour

Perforated Guards for Online Monitoring

Continued next page...
Standard Moline Industrial Duty Design and Construction

Oversized Gearbox Drives and Piloted Bearings

Powered and Precise Roller Gap Adjustment

Heavy Steel Plate / Continuous Sanitary Welds
High Volume Donut Systems

The Only Complete Manufacturer of Sheeting, Proofing and Frying Systems - Featuring Our New...

- Optimized Kettle Design
- Easy Sanitation
- Continuous Dynamic Filtering