Creating the Perfect Mini Donut

Cake Donut Market Shifts Toward Smaller Portions - Mini Donuts Lead the Way

The overwhelming trend in snack foods is smaller portion sizes -- donuts are no exception. Mini or “gem” donuts are in high demand, and Moline offers mini donut systems that provide the efficient, high capacity production you need.

Mini Donut Production Systems

Moline Mini Donut Systems consist of batter depositing, frying, cooling and finishing. The MD-81 cake donut depositor is the only one on the market that can produce mini or “gem” donuts and has been doing just that, reliably, for over 50 years. Moline depositors provide:

- High capacity production.
- Accurate product delivery with consistent weights.
- Full adjustability during operation.
- Gravity feed and automatic filling depositors are also available.

Moline LIBRA fryers provide maximum performance and energy savings. Even heating enhances product coating by eliminating hot spots and strong oil currents that push product to one side. Several heating options are available:

- Natural gas
- Electric
- Hybrid (electric and gas)

Moline also provides product cooling and topping solutions to meet your needs.

See Inside for More...
From Depositing to Finishing, Moline Has It All...

Fill-O-Matic Cake Donut Depositor
For filled donuts, the Moline Fill-O-Matic Depositor, similar to the MD-81, fills donuts as they are cut and deposited into the fryer.

MD-81 Depositor

Moline LIBRA Fryers

NEXT GENERATION MD-81 FEATURES:
- Tubular frame for easier sanitation.
- Precision air flow control enhances product weight control.
- PLC touch screen control.
- Bridge contains linear actuators, eliminating the hydraulic system.
- Direct drive continuous feeds for simpler sanitation and maintenance.
Moline's Donut Systems

From Depositing to Finishing, Moline Has It All...

Cooling Equipment
- Straight / Incline
- Spiral

Finishing Equipment
- Glazing
- Sugaring
- Crumbing
- Spiral Discharge Conveyor
- Sugar Machine
Sanitize Safely

Moline provides detailed equipment manuals which include safety precautions, operating, sanitation and maintenance procedures. Sanitation safety includes the following points:

- Ensure that all sanitation personnel are thoroughly familiar with the equipment, the correct sanitation procedures and safety precautions as noted in the equipment manual.
- Wear appropriate personal protective equipment for the sanitation process to be performed.
- Turn equipment OFF and disconnect all power sources before beginning sanitation.
- Follow the LOCKOUT/TAGOUT procedure as described in the equipment manual.
- When moving portable pieces of equipment, ensure that movement is controlled at all times.
- Ensure that electrical components are covered (including control panels, electrical safeties and drive components).
- Never lean, sit or stand on the equipment. Use an approved ladder or catwalk for safe access.

Contact Moline for More Information on Safety During Sanitation

At Moline, Safety is Priority One!