Plan for the Future

Capitalize on Market Trends with Sheeting Equipment

Bakery trends change quickly, and being early to market is critical when chasing a trendy product. Making a capital equipment purchase that is versatile enough to adapt to the ever-changing industry is well worth planning for and versatile sheeting equipment is without question the solution for the high volume baker. Consider...

- A flatbread line that produces artisan breads.
- A biscuit line that can also produce pizza crusts.
- A curled product system that produces pastry or curled breads.

With a little extra planning, your new equipment system can be a viable solution for this product trend...and the next.

Plan for Possibility with Moline!
When Planning for the Future...Versatility is Key!

Flexible Sheeting
Choose sheeting equipment that can handle several different dough formulations.

Multi-Task With Portable Equipment
Choose dusters that can perform as dry topping dispensers. Portable equipment is easily moved where needed.

Multiple Dough Formers
Choose dough forming equipment that can handle multiple dough formulations.

System Set Up for Thin Pizza Crust
(items in green are not used for this product)

System Reconfigured for Ciabatta Bread
(items in green are not used for this product)

Adjustable
Raise or remove accessories not in use for a specific product.

Flexible Sheeting
Choose sheeting equipment that can handle several different dough formulations.
When Planning for the Future...Versatility is Key!

Accessories
Choose sheeting equipment that can handle several different dough formulations.

Cutting Systems
Choose cutting systems that can produce many products. Change out or remove cutters as needed.

Go Modular
Plan for modular pieces that roll in and out to accommodate different products.

Extra Space
Plan to leave space on the makeup table for other equipment. Moline accessories clamp to the conveyor bed for simple changeovers.

Adjustable Accessories
Raise or remove accessories when not in use for a specific product.
Safety Update

Lockout/Tagout Procedure

The lockout/tagout procedure is a positive means of securing the main energy source in the OFF position, allowing only one person (the person performing the procedure) to have possession of the key.

When equipment is being cleaned, serviced, inspected or maintained, a lockout/tagout procedure is required to prevent personal injury or equipment damage from an accidental startup. Follow your company’s established procedure. If a procedure is not already provided, use the following instructions:

LOCKOUT/TAGOUT PROCEDURE

1. Announce machine shutdown. Ensure all personnel are informed before shutting down the equipment.
2. Shut down all power to the equipment.
3. Lock out the electrical panel and place an “equipment is locked out” tag on the panel. Use a lock with only one key.
4. Put the key in your pocket.
   
   NOTE: The type of lock used must prevent other personnel from connecting power to the machine - a lockout device that permits several padlocks to be installed is recommended. Lockout devices are commercially available.
5. Secure all equipment components against gravity or spring tension.
6. Lockout, block, chain, or release any stored energy sources (ex: pneumatics, hydraulics, water).
7. Clear all personnel from the machine area.
8. When power sources have been locked out, test for movement by implementing the start procedure. If no movement is detected, the machine has been successfully locked and tagged out.

⚠️ WARNING

Before reversing the lockout/tagout procedure, clear all personnel from machine area and ensure that all personnel are informed of impending startup.

At Moline, Safety is Priority One!

Moline Machinery LLC  ♦  PO Box 16308, Duluth, MN 55816-0308 USA  ♦  (800) 767-5734
sales@moline.com  ♦  www.moline.com