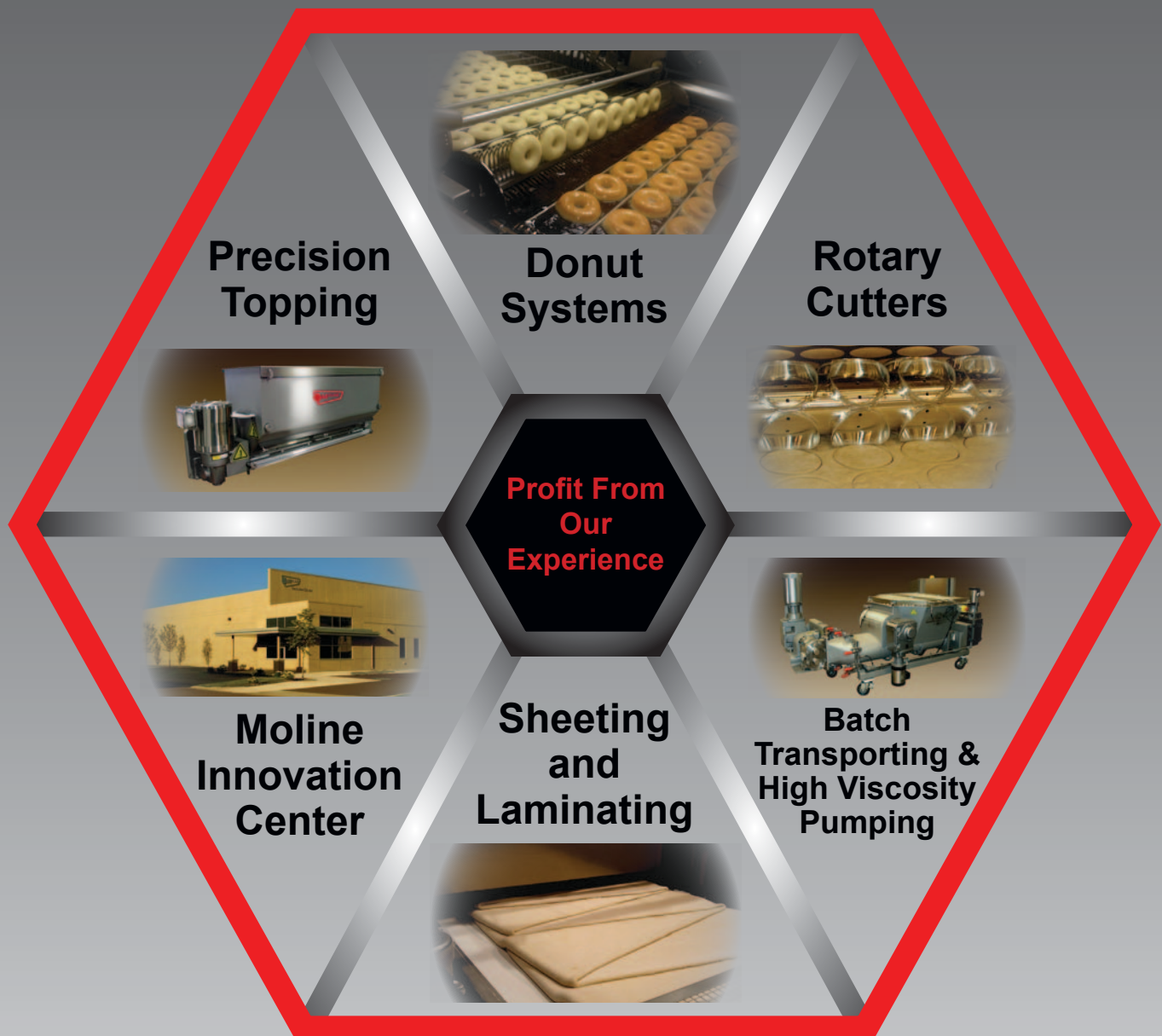




IBIE
INTERNATIONAL BAKING
INDUSTRY EXPOSITION
BOOTH 8330

A d v a n t a g e

High Volume Donut Systems, Industrial Sheeting Lines and More...



See Inside for More...



LIBRA Dual Fuel Fryer



- *The Efficiency of Electric – The Economy of Gas*



- *DonutKing Cake Donut Depositor Provides Gravity Fed Batter to the Fryer for Simple, Efficient Production*

- *Clean, Even Heating with Electric Elements and Gas Burners*
- *Independent, Power-Driven Surface Conveyors*
- *Easy Access for Sanitation*

Precision Topping Systems



- *Evenly Dispenses Large and Small Particle Toppings such as Nuts, Candy, Salts, Seasonings and Much More...*



- *Integrated Ingredient Recovery and Recycling Systems Available*

- *Flexible Design Allows Easy Topping Change-Overs*
- *Dispensing Widths from 8" to 84" (other sizes available)*

RAM™ Pump Feeder

- *Used in Conjunction with a Sheetting Horn for Applying Butter/Shortening*
- *Used for High Volume Batch Transporting from Mixer to Processing Equipment*





Sweet Goods and Specialty Bread Systems

- *Modular Dough Feeders for Different Products*
- *State-Of-The-Art Stamping Technology*
- *Full Washdown Stainless Steel Construction*
- *Widths Available Up To 60" for High Volume Production*



Icing | Glazing Stations

- *Pumps a Uniform Coating of Icing or Glaze to Freshly Fried Product*
- *Interchangeable Conveyors to Run Either Coating*
- *Excess Coating is Reclaimed and Recirculated for Reuse*
- *Reservoir With Thermostatically Controlled Heater and Agitator*





See for yourself, the Moline **A d v a n t a g e**

Moline IBIE 2016 - Booth Layout

- 1 Welcome Counters (2)
- 2 Sweet Goods and Specialty Bread Sheeting System
- 3 RAM™ Pump Feeder (high viscosity pump / batch transport)
- 4 LIBRA Dual Fuel Fryer
- 5 DonutKing Cake Donut Depositor
- 6 Industrial Cake Donut Tooling
- 7 Glazing System
- 8 Side Load T-Topper Dispenser
- 9 Industrial Rotary Cutter Displays
- 10 Conference Area

