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

- Precision Topping
- Donut Systems
- Rotary Cutters
- Moline Innovation Center
- Sheetng and Laminating
- Batch Transporting & High Viscosity Pumping

Profit From Our Experience

See Inside for More...
LIBRA Dual Fuel Fryer

- The Efficiency of Electric – The Economy of Gas
- Clean, Even Heating with Electric Elements and Gas Burners
- Independent, Power-Driven Surface Conveyors
- Easy Access for Sanitation
- DonutKing Cake Donut Depositor Provides Gravity Fed Batter to the Fryer for Simple, Efficient Production

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 Sheeting Horn for Applying Butter/Shortening
- Used for High Volume Batch Transporting from Mixer to Processing Equipment

IBIE Booth 8330 • www.moline.com
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
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