Moline cross sheeters gently work a continuous dough sheet 90° to its direction of travel. Two styles are available: the continuous multi-roll unit and the reciprocating servo unit. Designed for use on 24 to 60 inch wide conveyor belts, the fast, gentle action of these sheeters equalizes dough stress and controls dough sheet width.

**The “Original” Moline Continuous Multi-Roll Unit**
- Continuous motion of the twelve UHMW polyethylene rollers gently sheets the dough simultaneously in opposite directions from the center to the edges.
- Easily adjusted to accommodate different dough sheet thicknesses.
- Compact design can be mounted to existing conveyors and requires less than 24” of space.

**Reciprocating Servo Unit**
- The single reciprocating roller action sheets dough from side to side duplicating the action of a hand rolling pin.
- Servo drive provides precise width control with rapid acceleration/deceleration profiles on high capacity lines.
- Ideal for laminated and thick, stressless dough sheets.
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