

JUST



moline.com



DONUT SYSTEMS

World-renowned industrial equipment for a variety of baked good types covering every step of production from dough to go.



THE MOLINE DIFFERENCE

Moline is the only equipment supplier in the world that provides a turnkey yeast raised donut system for American donuts. Having one system from a single supplier means you get a sprinkling of added benefits for your business.

- ONE-STOP SHOP
- SEAMLESS INTEGRATION
- CUSTOMIZED SOLUTIONS
- EXPERT SUPPORT
- RELIABLE QUALITY

MADE AT MOLINE

We have been challenging how industrial baking works from the very beginning. From fryer oil filtration to new topping applications, we're constantly looking for new ways to push the industry forward.





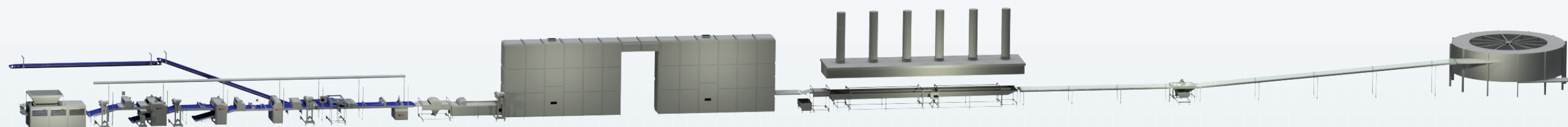
YEAST RAISED DONUT SYSTEMS

Give your customers the authentic American donut, made right every time.

- Fully automated – requires only one operator
- Versatile for stamped, rotary cut, and curled products
- Continuous sediment removal and oil filtration for extended operation
- Enables cake donut production on yeast raised lines
- Wide range of finishing options

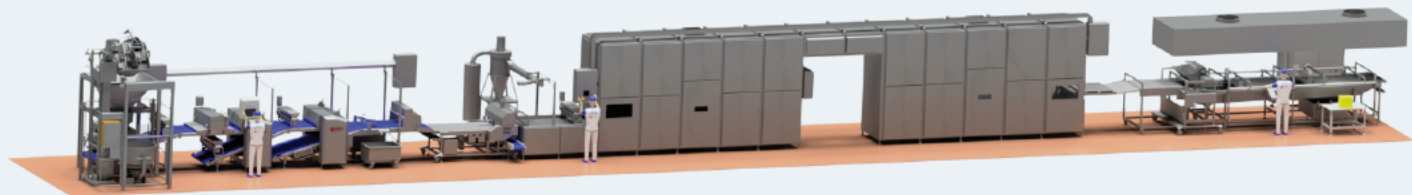


MOLINE HIGH-VOLUME YEAST RAISED DONUT SYSTEM



MID-VOLUME YEAST RAISED
DONUT SYSTEMS

Ideal for operations with fresh-daily products, such as franchise store central bakeries, c-store manufacturing facilities and any direct-to-store daily delivery facility.



KEY BENEFITS



Produce 4,000-18,000 donuts per hour



Compact footprint and customizable layout



Designed for flexibility and quick product changeover

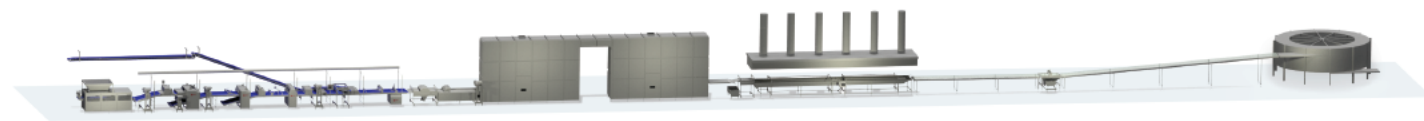


Simplified tooling for reduced maintenance



HIGH-VOLUME YEAST RAISED
DONUT SYSTEMS

Our high-volume systems are ideal for large operations like frozen bakery production, national retail brands, private-label packaged operations or customers seeking to maximize throughput.



KEY BENEFITS



Produce 18,000-40,000+ donuts per hour



Reduced production cost per unit



Customizable to your operation's goals



Options for improved sustainability



CAKE DONUT SYSTEMS

When your customers want that rich bite, cake donuts made by a Moline system are the way to go.

- DonutKing gravity feed depositor—durable and easy to maintain
- MD-81 – the industry standard for mini-donut depositing
- Highest-volume systems available
- Fryers optimize oil turnover for superior product quality
- Versatile finishing and tooling options



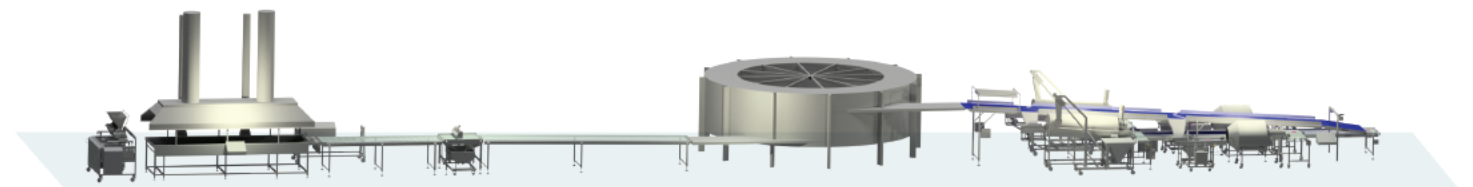
HIGH-VOLUME MINI CAKE DONUT SYSTEMS

Designed for maximum throughput and safety with minimal downtime, these systems can be tailored for a single product line or adapted to handle multiple donut varieties.



VARIETY CAKE DONUT SYSTEMS

Moline cake donut systems are modular and highly customizable, allowing you to focus on a single product or seamlessly switch between multiple types.

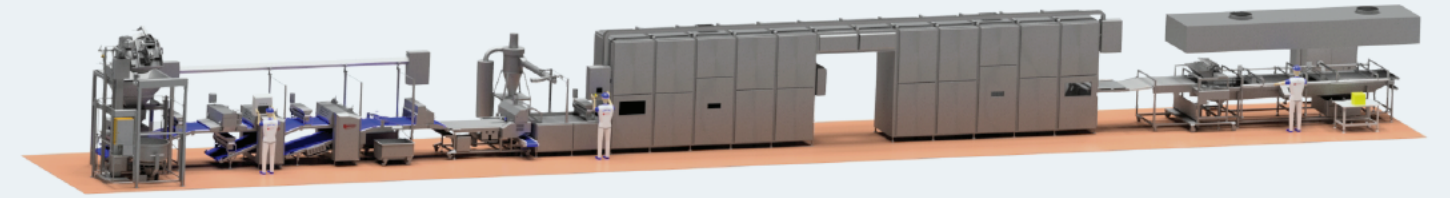




FRIED CINNAMON ROLL & HONEYBUN SYSTEMS

The only thing better than a fried cinnamon roll or gooey honeybun is a system that can churn them out by the thousands.

- Automated transpositor with cutting and proofer loading for maximum capacity and efficiency
- Available as a dedicated system or part of a versatile yeast-raised donut line
- Wide range of finishing options
- Produce up to 800+ buns per minute



MULTI-USE DONUT SYSTEMS

Moline turnkey donut systems are highly customizable and modular, built to adapt as your production needs evolve. Whether you need a multi-use system or an upgrade to your existing setup, we have the expertise to deliver.

- Designed for rapid sanitization and changeover
- Perfect for single-operator production facilities
- Modular for many different product types or a changing lineup
- Easy to upgrade in the future
- Never obsolete



DONUT FINISHING SYSTEMS

Our integrated finishing systems ensure precise control, product uniformity, quick topping changes, and full washdown for efficient sanitation.

We are creators.
Made in the USA.
We're family.
Four generations of
innovation, invention
and ingenuity.
We pair well with coffee.
We make the world's
best donut-making machines.
We outfit you for the whole
process—start to sprinkles.
We rise to all challenges.
And we stand behind every
piece of equipment with
our name on it.
We are Moline.



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