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MOLINE® ADVANTAGE

BAKERY TECHNOLOGY UPDATE SUMMER 1999

Stressless Dough Sheet Forming

YOGA II Sets New Standard

New and Improved!

Manufacturers often apply this descriptor to their products, while consumers are left to ponder what exactly it means. "Improved how?" they wonder, perhaps suspecting that little has changed beyond the packaging.

YOGA II, Moline's redesigned stressless dough sheet former, truly is new and improved – and in a concrete, measurable way. Design innovations have improved performance and simplified production, resulting in a better machine at a lower price.

The method employed by YOGA offers a gentler forming alternative to traditional high-volume techniques. By eliminating back pressure, tearing, and shearing forces on the dough mass, it forms a true continuous sheet without seams or weight variations.

The original YOGA, which debuted in 1997, utilized horizontal portioning that has now been replaced by rotary portioning. The new design has proven to be a more positive technique, requiring fewer parts to manufacture and allowing Moline to pass on the cost savings to customers.

Like its predecessor, YOGA II features a unique three-stage operating principle: portioning into

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slabs, splice integration and final sheet forming. First, dough from a mixer is fed into a uniform chamber, where a piece is cut to the approximate dimensions required by the sheeting and make-up line.

The cut piece is transferred to a conveyor, where it travels to a one-of-a-kind, second stage planetary forming station. There, it is joined with the preceding piece to form a continuous sheet. Thickness and width are precisely measured by laser sensors and calibrated with Moline's exclusive tamping roller, further relaxing the dough before it moves to the final sheeting line.

YOGA II is the ultimate first step in sheeting doughs for pan bread, baguettes, artisan bread, yeast-raised donuts, thick-crust pizza, and even flour tortillas and pocket bread. Dough is precisely developed in the controlled environment of the mixer; the YOGA II itself imparts no energy on the dough. Customers appreciate the fact that YOGA II's stressless nature helps create a more consistent product and avoid dough-related production delays.

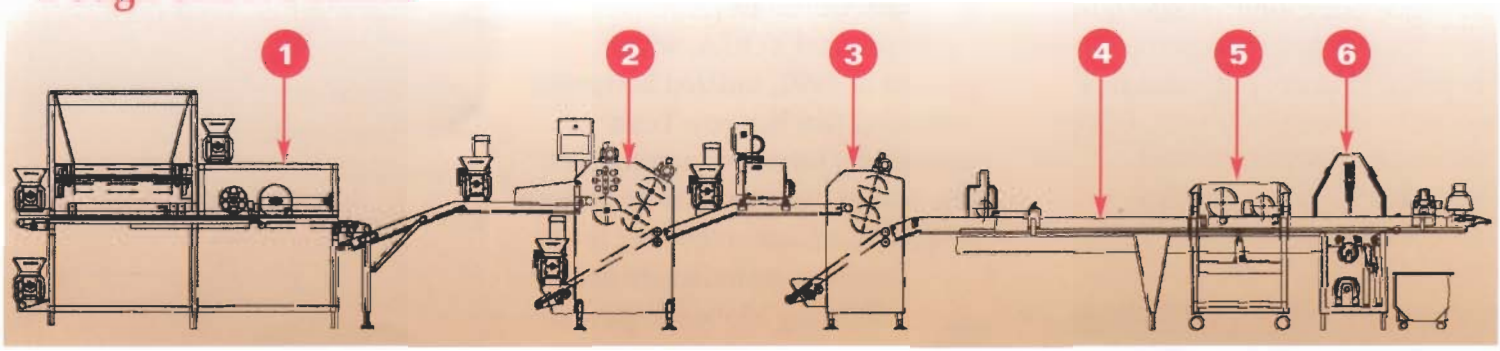
Whether adding a new line, or updating an existing one, relax your sheeting techniques with Moline's YOGA II. Sheet widths from 356-610 mm are available, with capacities from 1,000-8,000 kg per hour, depending on dough characteristics.

Moline's "new and improved" claim has teeth! Let us prove it – call (800) 767-5734 for more information.

Legend

1. YOGA II Dough Sheet Former
2. Dual Sheeter w/Satellite Roller
3. 10" 2-Roll Vertical Sheeter
4. Make-Up Conveyor
5. Donut Cutter/Picker
6. Lever-Action Guillotine

Dough Sheet Former



New Sheeting Video

Moline produces nearly any variation in dough sheet forming and sheeting that you could imagine. See them all, including YOGA II, in our new Sheeting Systems Video. Take a look at Moline's automatic dough chunking, rotor extrusion, Tri Roll former, dough pumps, sheeters of all types, accessories and much more. Contact Moline Machinery for details or to request a copy.

Moline Partners with AMERICAN INGREDIENTS *for Icing/Glaze Prep Systems and Process Know-How*

Howdy, partner. Moline and American Ingredients Company have joined in a unique partnership agreement. Part of the Holland-based CSM Group, American is a global supplier of high quality stabilizers used in wholesale icing preparation.

Bakers benefit, as they will now be able to fill their complete icing/glazing preparation and application needs – including American Ingredient's BREDDO Likwifier Plus – from a single source.

The Likwifier Plus both cooks and mixes icing or glaze in continuous batches, and fast. Likwifier works in one third the time of conventional methods. The self-contained unit eliminates manual and pump transfer of syrup from cooker to mixer, which carry potential safety and pump-clogging problems.

The insulated, stainless steel design prevents heat transfer to exterior parts of the machine, for worker safety. It also promotes heat retention and efficiency. The Likwifier's processing time is just 12-15 minutes!

Likwifier Plus delivers high speed blending with scraped surface heat transfer in one vessel. Production units come in 50, 100 and 200 gallon sizes, with lab and demo models available in 10 and 25 gallons. Among its standard features are a self-cleaning bowl and casters for easy mobility. Options include a steam generator for optimal processing time.

Moline is very pleased to offer our customers access to the combined technical expertise these companies offer for icing/glaze equipment and processing techniques.

Simplify your life – call on Moline as your single source for icing/glazing technology.

Likwifier Plus
Icing Cooker/Mixer

WORLD CLASS QUALITY™

Scraper Unit

Hi-Tech CAD: Success by Design

Computer Aided Design (CAD) systems touch – and improve – every aspect of Moline's operations, from initial design, to assembly, proposals and service after the sale.

Each design, whether it is an enhancement to a current product or an innovative new one, begins life in our computer system as a 2-D *AutoCAD Release 14* drawing or a 3-D solid model created in *Mechanical Desktop.*

The newer 3-D approach provides amazing advantages in allowing Moline's team to see and manipulate a design from every possible angle. Not only can engineers refine the machine in question, but also test its fit with other pieces of bakery equipment.

Proposals to customers are CAD-produced as well. Utilizing the exact dimensions of a customer's facility in CAD format, Moline tailors the proposed layout to make the most of the existing space.

CAD drawings and models are available to view as reference throughout Moline's plant and headquarters – to guide assembly, assist sales in providing detailed product information, and help customer service with troubleshooting and ordering parts.

Moline is also interactive, offering instant information and 24-hour communication through our Web site and e-mail. The Web site is updated at least three times a year, so if you haven't visited us lately, check it out at www.moline.com.

Moline's e-mail and AutoCAD capabilities are a powerful combination, allowing instantaneous electronic transfer of information anywhere in the world. "Many of our customers use AutoCAD programs as well, making it fast and easy to share facility layouts, equipment designs, and modifications at a moment's notice," explained Edd Leis, Moline's manager of CAD and systems engineering. "We can respond almost immediately to their requests," continued Leis, "and fast, accurate communication is a big plus for our customers in today's competitive business environment."

Staying on the leading edge of the industry is a high priority at Moline, because it helps us serve our customers better!

Meet Newest Design Staff

We are pleased to introduce the latest additions to the Moline team.

Stephen Buss has joined Moline as a project engineer for industrial frying and sheeting systems. Stephen earned his bachelors degree in mechanical engineering from Wichita State University, graduating cum laude. Most recently, he worked as a design engineer for Lear Jet in Wichita, Kansas.

Matt Hagen is the newest CAD Systems operator for mechanical and electrical drawings at Moline. Matt recently graduated from Lake Superior College with a degree in computer aided design.

24-hour Technical Service Hotline
(218) 725-2090