



A d v a n t a g e

LOW-CARB PRODUCTION

Low-carb products require high-strength equipment

It's everywhere! The low-carb diet craze has taken North America by storm, and bakers are responding. Low-carb creates challenges for the industry, but it also creates tremendous opportunities to introduce new, premium-priced products.

Health claim standards require the reformulation of doughs for low-carb pizza, tortillas, wraps and bread sticks. The dough characteristics of low-carb products – stiff (low absorption) and short (low elasticity) – are demanding production-wise. Moline Machinery offers the heavy-duty equipment to handle the job.

Moline can not only provide the durable equipment bakers need for low-carb products but also design sheeting lines which gradually reduce stiff, short dough sheets without the pulling or tearing problems that often occur while sheeting such doughs.

A variety of sheeting options from Moline address the challenges of low-carb dough handling. The heavy-duty Tri-Roll Extruder (see photos) offer high-volume dough sheet forming up to 36 inches wide. Its oversized roller bearings and shafts exemplify the durable construction.

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- Sheet low-carb dough without pulling or tearing
- High-volume sheet forming up to 36" wide
- Zero backlash calibration for precise weight control
- Total system design
- Resting conveyor system creates superior volume after baking



Severe Duty Tri-Roll

LOW-CARB PRODUCTION

Triple strand chain power transmission provides high torque drive. Independant speed control of the Tri-Roll's packing and sizing rollers insures performance with a variety of doughs and production rates.

The Vertical 2-Roll Sheeter (see photo) features impressive 10-inch diameter rollers ideal for handling doughs that tear easily. Tight transfers between conveyors and rollers reduce dusting flour requirements. Zero backlash calibration insures precise weight control for consistent production.

Moline's Reciprocating Cross Sheeter (see photo) simulates the action of a rolling pin with its large-diameter, reversing roller. It equalizes stress in the dough sheet and controls width for maximum efficiency on a make-up line.

Besides the specific pieces of equipment, proper overall system design (see photo) is a critical component in successful low-carb production. Three or more sheeting stations are necessary to bring the dough sheet down gradually.

An optional resting conveyor system relaxes the dough following extrusion, geared toward creating products with superior volume after baking.

Partner with Moline to meet demand for low-carb products. From engineering to installation and follow-up, Moline is focused on supplying the equipment and service bakers need to successfully respond to market trends.

For more details on low-carb production or Moline Sheeters, call 1-800-767-5734.



Tri-Roll Drive Compartment



IBIE FULL STEAM AHEAD August 15-18, Las Vegas, NV

Moline will once again be exhibiting at IBIE, to be held in Las Vegas this August. Moline's 2,700 square feet of booth space will feature the latest and greatest in Sheeting and Donut Production Equipment for the industrial baker.

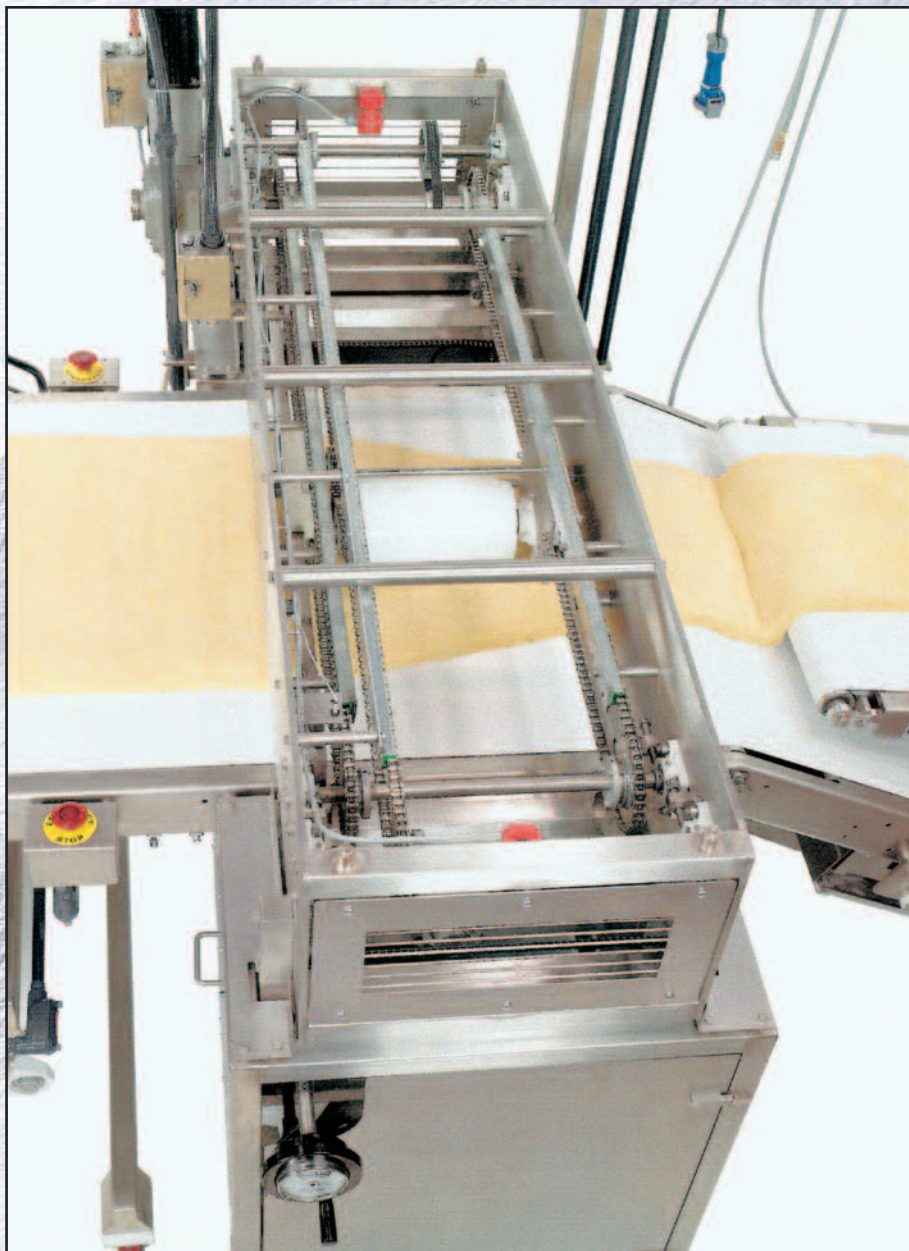
Come visit us at **Booth 3351**



Verticle 2-roll Sheeter



High-capacity Sheeting Line



Reciprocating Cross Sheeter

Feedback Requested

Customer service matters at Moline Machinery. Input from clients lets our sales and customer service representatives know what Moline is doing well and what our customers would like to see Moline improve upon.

Three simple ways to offer feedback:

- Fill out and return the reminder cards inserted into every shipment.
- Visit www.moline.com/wecare to complete an online survey.
- Contact our customer service department through the contact page on the Moline web site or call 1-800-767-5734.

Accessory handling and storage solutions

Convenience, efficiency, sanitation and safety are all factors in the design of accessories and storage options.

Simplify line changeovers and protect workers from heavy lifting procedures with mobile lifts from Moline.

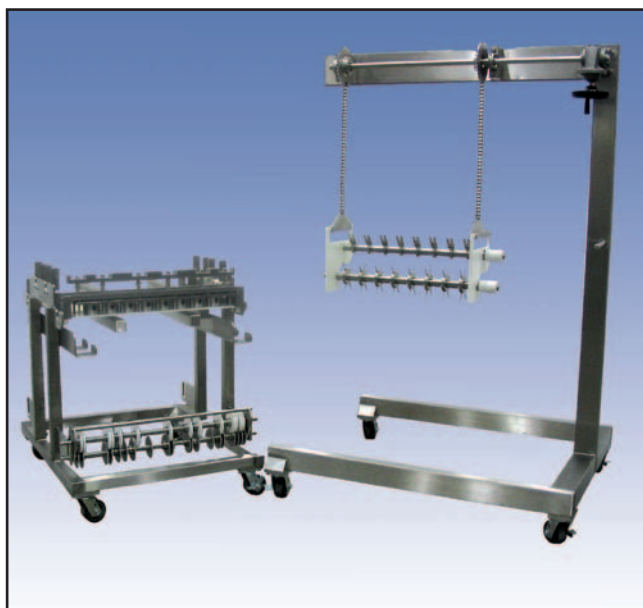
Avoid damage to costly cutters and make-up attachments, and keep accessories organized, with Moline's storage carts.

Simplify sanitation tasks with mobile storage racks and carts that transfer quickly and easily to washdown areas.

Protect your investments in equipment and labor with handling and storage pieces from Moline. For more information on accessory handling and storage, contact Moline's Customer Service department at 1-800-767-5734.



Cake Cutter Storage



Mobile Lift with Compatible Storage Cart



Mobile Lift Removing Make-up Accessory