



A d v a n t a g e

Plan for the Future

Capitalize on Market Trends with Sheeting Equipment

Bakery trends change quickly, and being early to market is critical when chasing a trendy product. Making a capital equipment purchase that is versatile enough to adapt to the ever-changing industry is well worth planning for and versatile sheeting equipment is without question the solution for the high volume baker. Consider...

- A flatbread line that produces artisan breads.
- A biscuit line that can also produce pizza crusts.
- A curled product system that produces pastry or curled breads.

With a little extra planning, your new equipment system can be a viable solution for this product trend...and the next.



Plan for Possibility with Moline!

See Inside for Details...

When Planning for the F

System Set Up for Thin Pizza Crust

(items in green are not used for this product)



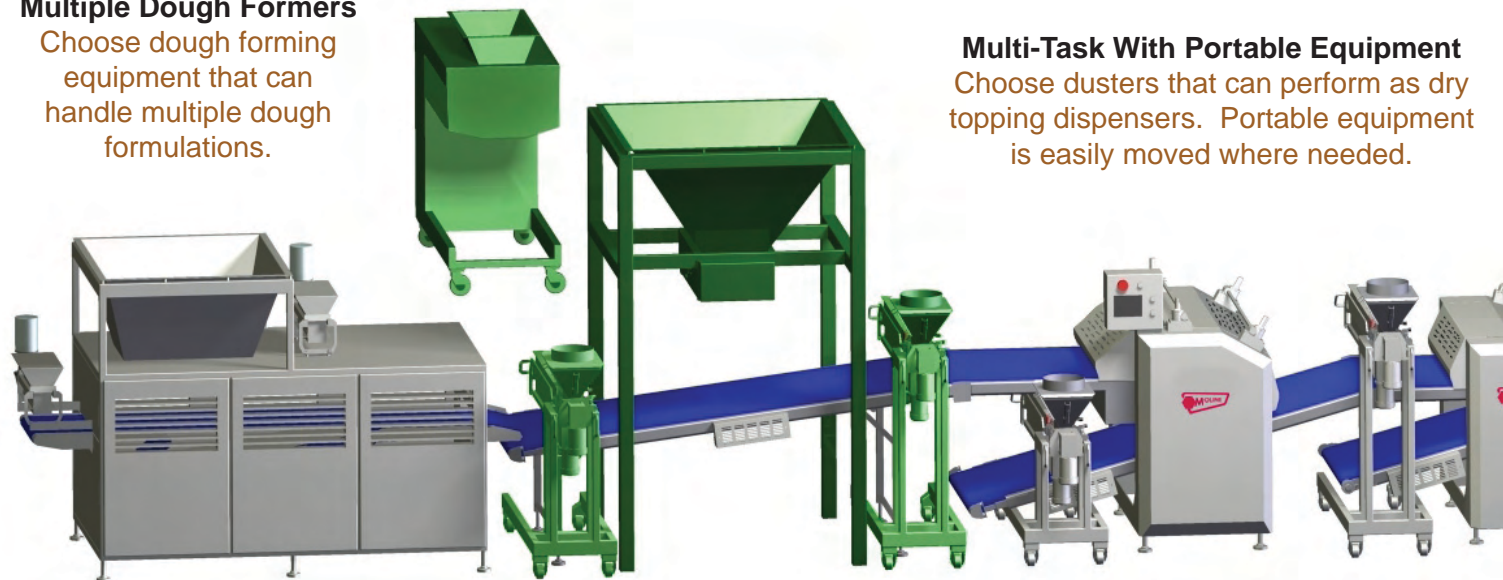
One Equipment System

Adjustable A

Raise or remove a
not in use for a s

Multiple Dough Formers

Choose dough forming equipment that can handle multiple dough formulations.



Multi-Task With Portable Equipment

Choose dusters that can perform as dry topping dispensers. Portable equipment is easily moved where needed.

System Reconfigured for Ciabatta Bread

(items in green are not used for this product)

Flexible Sheeting

Choose sheeting equipment that can handle several different dough formulations.



uture...Versatility is Key!

m — Multiple Products

Accessories

accessories when
specific product.

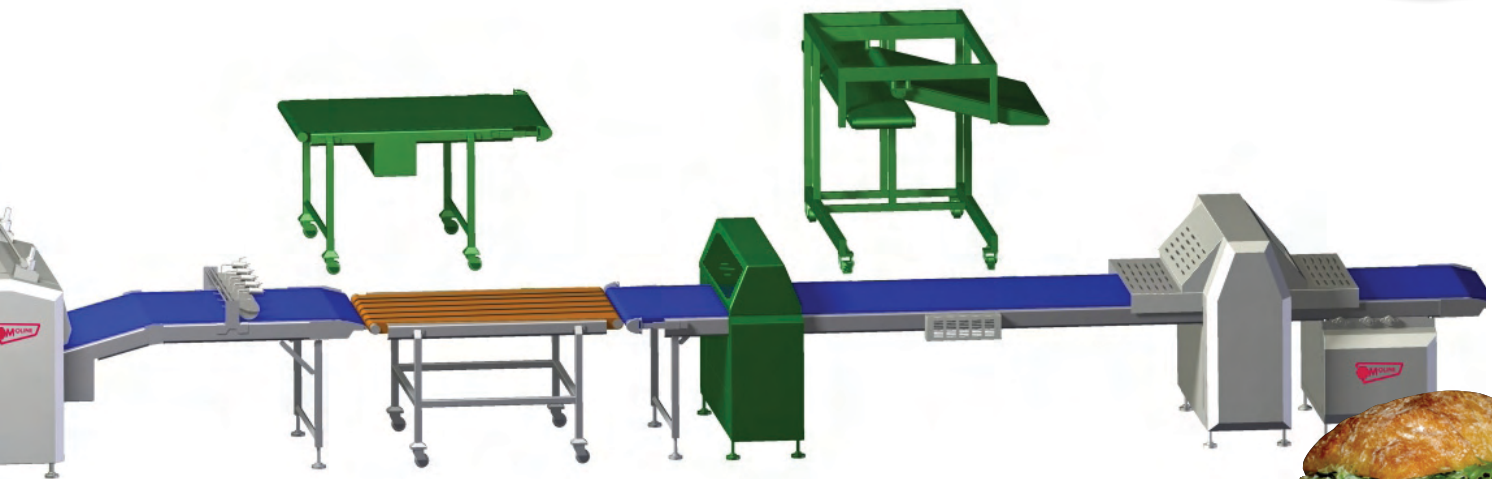


Cutting Systems

Choose cutting systems that can produce many
products. Change out or remove cutters as needed.

Go Modular

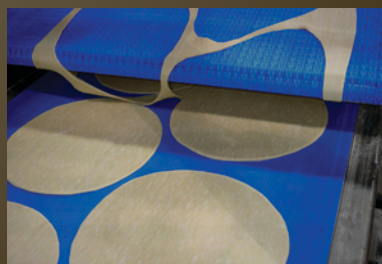
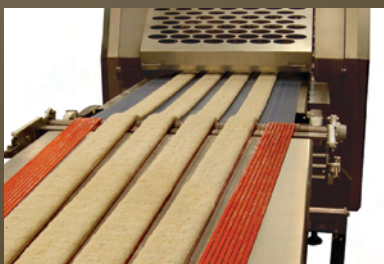
Plan for modular pieces that roll in and
out to accommodate different products.



Extra Space

Plan to leave space on the makeup table for
other equipment. Moline accessories clamp
to the conveyor bed for simple changeovers.

an handle
tions.





See for yourself, the Moline **A d v a n t a g e**

Safety Update

Lockout/Tagout Procedure

The lockout/tagout procedure is a positive means of securing the main energy source in the OFF position, allowing only one person (the person performing the procedure) to have possession of the key.

When equipment is being cleaned, serviced, inspected or maintained, a lockout/tagout procedure is required to prevent personal injury or equipment damage from an accidental startup. Follow your company's established procedure. If a procedure is not already provided, use the following instructions:

LOCKOUT/TAGOUT PROCEDURE

1. Announce machine shutdown. Ensure all personnel are informed *before* shutting down the equipment.
2. Shut down all power to the equipment.
3. Lock out the electrical panel and place an "equipment is locked out" tag on the panel. Use a lock with only one key.
4. Put the key in your pocket.

NOTE: The type of lock used must prevent other personnel from connecting power to the machine - a lockout device that permits several padlocks to be installed is recommended. Lockout devices are commercially available.

5. Secure all equipment components against gravity or spring tension.
6. Lockout, block, chain, or release any stored energy sources (ex: pneumatics, hydraulics, water).
7. Clear all personnel from the machine area.
8. When power sources have been locked out, test for movement by implementing the start procedure. If no movement is detected, the machine has been successfully locked and tagged out.



WARNING

Before reversing the lockout/tagout procedure, clear all personnel from machine area and ensure that all personnel are informed of impending startup.

At Moline, Safety is Priority One!