



A d v a n t a g e

Precision Topping Solutions

Moline Acquires New Product Line to Expand Topping Solutions



In June 2015 Moline acquired Tiefenthaler Machinery, a Wisconsin-based manufacturer of topping equipment. The product line allows Moline to expand the equipment base and provide additional toppings to the industry. Toppings include:

- | | |
|-------------------|---------------|
| Fruit Pieces | Cheeses |
| Nuts | Herbs |
| Grains/Seeds | Vitamins |
| Crumbs | Baking Soda |
| Butter/Fat Chips | Cocoa |
| Candy Pieces | Corn Starch |
| Coconut | Seasonings |
| Cereals | Flours |
| Frozen Meat Cubes | Salts |
| Frozen Vegetables | Powders |
| Bacon Bits | Your Topping! |

A unique strategic opportunity has been created by combining the many years of expertise between Moline and Tiefenthaler to provide customers with additional options for ingredient dispensing!

Contact us for more information!

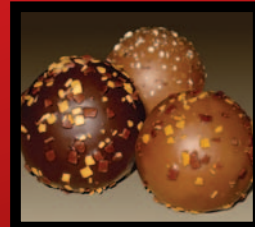


T-Topper – Precision Topping Solutions!



Stationary Models

- *Standard dispensing widths of 8" to 84" (other sizes available).*
- *Wide variety of dispensing shafts designed for specific toppings.*
- *Custom mounting options in both stationary and portable.*

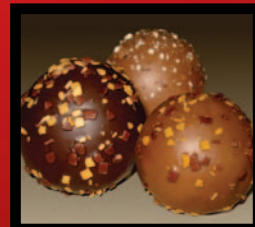
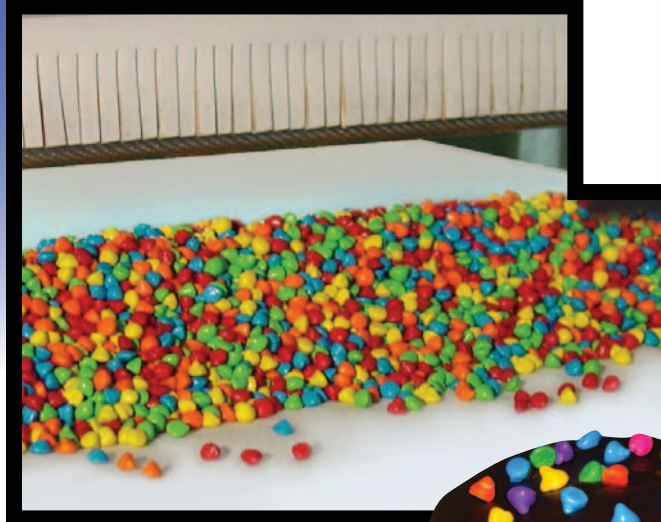


T-Topper – Precision Topping Solutions!



Portable Models

- *Easily integrated with customer-provided topping supply source for continuous operation.*
- *Servo drive for target topping applications.*
- *Hopper anti-bridging device for toppings prone to bridging.*





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

Visit the Moline Technical Center



Moline customers know they can rely on our full support to maximize product quality and increase their operational efficiency.

The Moline Technical Center provides an industrial R & D bakery setting to test new products, new production methods and customer formulas on Moline equipment. Our experienced staff of bakers and engineers provide full support and innovative recommendations for optimizing production.



The Technical Center provides 18,800 square feet of the latest in automated industrial equipment and technology, including:

- precision dough forming, sheeting and make-up lines.
- proofing systems for yeast-raised products.
- frying systems for donut and sweet goods testing.
- industrial mixers, freezers, ovens and more.

All of our equipment is fully integrated with the facility for complete test analysis. A report is generated to document test results for customer evaluation.

Contact us for more information!

sales@moline.com



Safety Update Checklist

Ensure that your facility has the required tools to promote safe operation such as:

- Appropriate Equipment Guards
- Safety Labels
- Personal Protective Equipment
- Technical Manuals
- Safety Manuals
- Lockout/Tagout Procedure and Equipment



Contact Moline for more information.