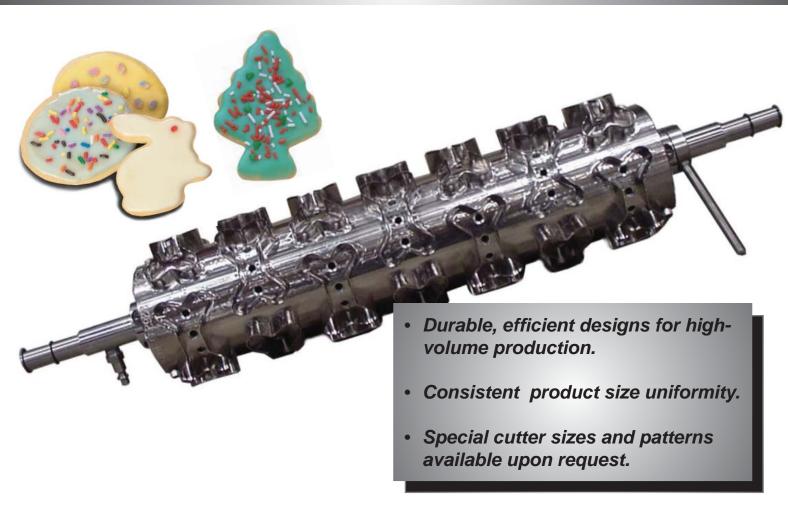
## Moline Specialty Rotary Cutters



Providing uniform, precision-machined specialty patterns and shapes for high-volume production.



Moline specialty rotary cutters are designed for fast and easy cutting of cookies, pies, pizzas, crackers and other short doughs in complex shapes for holidays or special occasions.

Shapes and patterns are electronically generated using the most efficient nested designs for high volume production. Precision machining ensures a crisp, well-defined pattern for optimum product quality and uniformity. Cutters are made of durable steel with FDA approved nickel-plated or Teflon finishes for optimum

release and easy sanitation. Other materials, such as plastic, are also available.

Air ejection technology eliminates the sticking problems usually associated with short doughs.

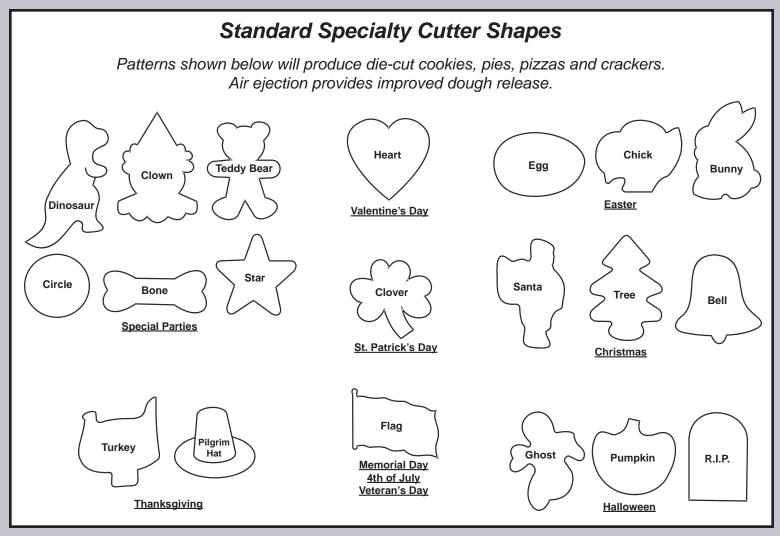
The cutters can be used on Moline rotary cutting stations or on cutting equipment built by other manufacturers. Custom designs can also be produced. Contact Moline Customer Service for certified pattern drawings or a quote on special configurations.



Moline Machinery LLC



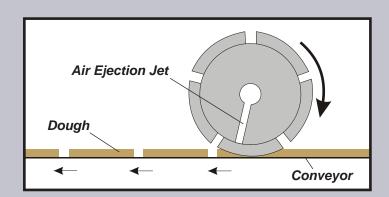
## Moline Specialty Rotary Cutters



All cutter shafts are 3/4" in diameter. When ordering, specify the length for the machine on which the cutter will be used.

Cutters with air ejection require a regulator system and compressed air at approximately 3 - 5 CFM @ 20 - 30 PSI. Air is provided by the customer.

The regulator system can be purchased from Moline and includes an air pressure regulator, an air pressure gauge and a quick disconnect coupling for a 3/4" diameter cutter shaft.



For more information, contact Moline Customer Service at 218-624-5734 or sales @moline.com.