# Automated Pastry and Sweet Dough Production Systems



Combining cutting edge technology and efficiency with easy sanitation for high-volume production of pastry and sweet goods.



Industrial,
heavy duty
design and
stainless steel
construction
provide long
life, low
maintenance
and easy
cleanup for
maximum
production.

- Fully automated, modular design provides efficient operation and sanitation.
- Accessory equipment snaps on and off conveyor rails for quick, easy change-over between products.
- Custom conveyor lengths.
- User friendly state-of-the-art electronic controls result in efficient production and consistent product output.

Moline's automated pastry and sweet dough production systems are custom designed to accommodate a wide range of specialty products. Productions systems are built of heavy duty stainless steel and include many options for accessory equipment. The modular design provides for quick product change-over and efficient sanitation and maintenance.

Centrally located, easy-to-use operator interface screens are mounted on stainless steel control panels for efficient production system control.

Qualified factory-trained technicians provide onsite supervision as the system is uncrated, positioned and assembled. The Moline commitment to safety, durability, reliability and value has made us a leader in baking equipment for well over half a century.



### Flexible Design

Moline production lines are designed for flexibility. Accessories are easily installed or removed from the line with guick-release latches so you can change products quickly and efficiently. Large equipment can be built portable, on casters, to move on and off the line as needed. Many equipment and accessory options are available and include:

- Dough Formers (Yoga)
- 2) Starwheel Chunkers
- 3) Extruders
- 4 Flour Dusters
- 5) Cross Rollers
- 6) Sheeters
- 7) Make-up Conveyors
- 8) Conveyor Drive Units
- 9) Belt Trackers
- 10) Powered Compression Belts 26)
- 11) **Cutting Stations**
- 12) Cutters (many styles/sizes)
- 13) Stampers and Dies
- Guillotines 14)
- 15) Strip Cutters
- 16) Impression Discs

- Donut Hole Removal Units
- 18) Scrap Pickup Conveyors
- Scrap Return Systems 19)
- Scrap Removal Units 20)
- Water Drip/Spray Units 21)
- 22) Flour Removal Systems
- 23) Dry Topping Dispensers
- Filling Pumps and Depositors 24)
- Curling Rolls 25)
- Dough Plows
- Repositioning Units 27)
- 28) Laminators
- 29) **Panners**
- 30) All Types of Conveyors

#### Operator Interface and Control Panel



Moline production lines can be controlled from one, or several, operator interface locations. Easy-to-use touch screens offer fast and efficient control at the touch of a button.

#### Quick-Release Accessory Latches



Accessory equipment snaps on and off the conveyor for quick product changeover and efficient sanitation.





Pneumatic Cutting Stations



Tandem Rotary Cutting Stations



Repositioning Rollers



Tapered Curling Rolls



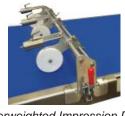
Dough Plows







Dusters/Dispensers



Counterweighted Impression Discs



Powered Scrap Diverters

Stampers and Dies



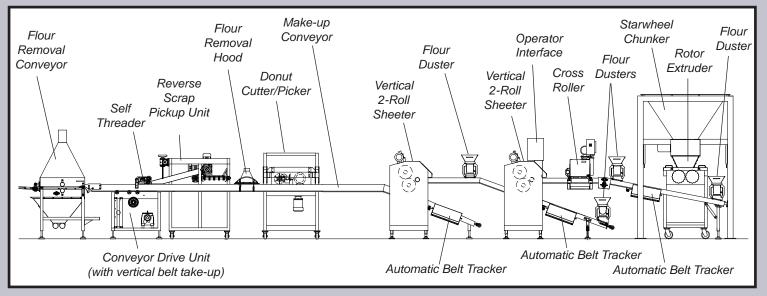
Guillotines



Conveyors

## **Production System Equipment**

Moline manufactures production systems for all types of sweet goods including donuts, cinnamon rolls, cookies, laminated and filled products. Production systems for breads, tortillas, pizza crusts, biscuits and many other products are also available, including a wide selection of proofing and frying system equipment.



**Typical Donut Production System** 

Call our Customer Service Department for more information.

## **Production System Safety**





Moline uses a wide variety of equipment safety mechanisms depending upon the application. Items such as emergency stop buttons, motor disconnect switches, safety lockout switches, safety switches, emergency stop buttons and emergency stop cable systems are widely used. Operator safety is of primary concern.







