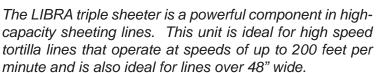
# LIBRA Triple Sheeter



Ultra Heavy Duty Sheeter with Three Gauging Stations in a Single Machine



- Ideal for high speed tortilla lines that operate at speeds of up to 200 feet/minute and for lines over 48" wide.
- Direct-drive solid stainless steel rollers with piloted bearings.
- Each roller
  opening gap is
  easily adjusted
  for optimum
  control.



With three sets of 8" diameter solid stainless steel rollers and two intermediate transition rollers, the triple sheeter provides optimum reduction in a compact and efficient format. Each roller set contains a manually activated hand wheel to adjust the roller opening for efficient and controlled reduction. An optional automatic adjustment, controlled

through the operator interface, is also available. Individual roller scrapers include clamp retention for improved control and easy sanitation. The knife-edge infeed transfer roller is designed for smooth dough transfer between infeed conveyor and sheeter.

The easy-to-use touch screen operator interface contains a "cascade" control logarithm that simplifies product changeovers and automates what would otherwise be tedious adjustment procedures.





## LIBRA Triple Sheeter

### Super Duty in a Dense, Compact Package



#### Construction:

Heavy-gauge stainless steel construction with precision machined components. Solid stainless steel rollers and piloted bearings.

### **Sheeting Control:**

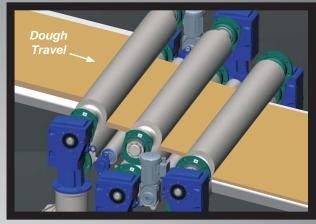
Roller openings are manually adjusted with hand wheels on the cabinet or automatically with the automated roller opening adjustment option. Each roller is directly driven by a motor and gear reducer. The two transition rollers are driven by gearmotors. Roller speeds are easily adjusted through the operator interface.

#### **Guards and Covers:**

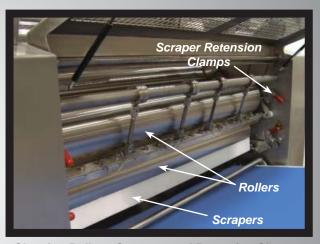
Safety interlocked guards prevent access to moving components during operation. Side doors provide access to mechanical components during shutdown. On wide sheeters, roller guards contain gas shocks for easy access.

#### Sanitation:

The triple sheeter is designed for efficient sanitation and meets or exceeds USDA standards. Guards contain gas shocks for easy access to rollers and scrapers during sanitation.



Sheeting Roller Layout and Drives



Sheeting Rollers, Scrapers and Retension Clamps



**Dough Sheet Reduction** 



Moline builds to two optional construction specifications, **Level I** Bakery Duty and **Level II** Washdown Duty. Level I equipment includes items such as painted drives, actuators and nickel-plated bearing housings with corrosion resistant inserts. These features allow for wet cleaning of product zone areas and dry cleaning of non-product zone areas. Level II includes items such as stainless steel drives, actuators and bearings. These features allow for wet cleaning of product zone and non-product zone areas. Cost varies accordingly. Contact Moline Customer Service for details.