



Cutting Edge Technology

Yeast Raised Table-Cut Donut Systems

With a Wide Variety of Options for

- *Product Flexibility*
- *Custom Applications*
- *Product Output*
- *Cost Effective Production*



System Solutions for High

From Dough Forming

Equipment Options

Dough Forming:

- YOGA Dough Former for low stress forming at high capacity.
- Chunker/Rotor Dough Former for low stress forming at high capacity.
- YOGA Flex Dough Former for low stress forming of multiple products.

Sheeting Line:

- LIBRA Sheeters (single, dual and triple roller). Satellite options for increased reduction.
- Cross Sheeters (single and multi-roller) for side-to-side dough sheet forming at the desired width.

Makeup Line:

- Product cutting via rotary cutters and/or stamper dies.
- Automated product center hole removal, synchronized for efficient production.
- Trim removal systems for any product size, optimize operation by rerouting trim dough back to the mixer for reuse.

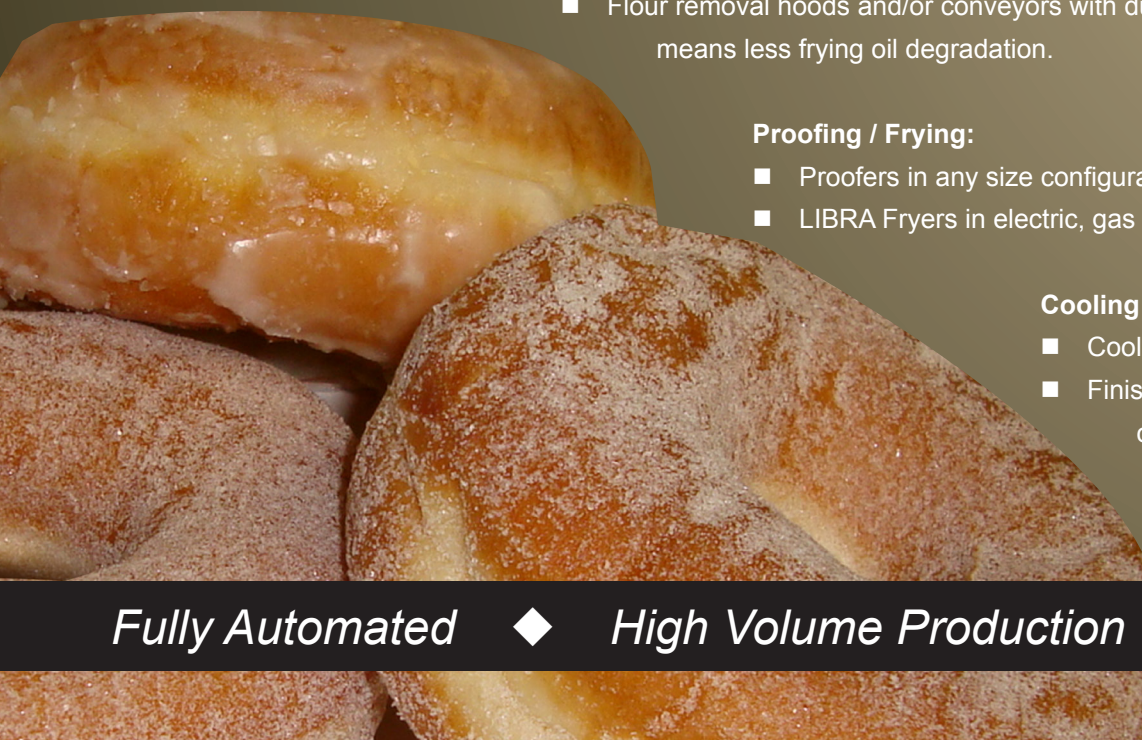
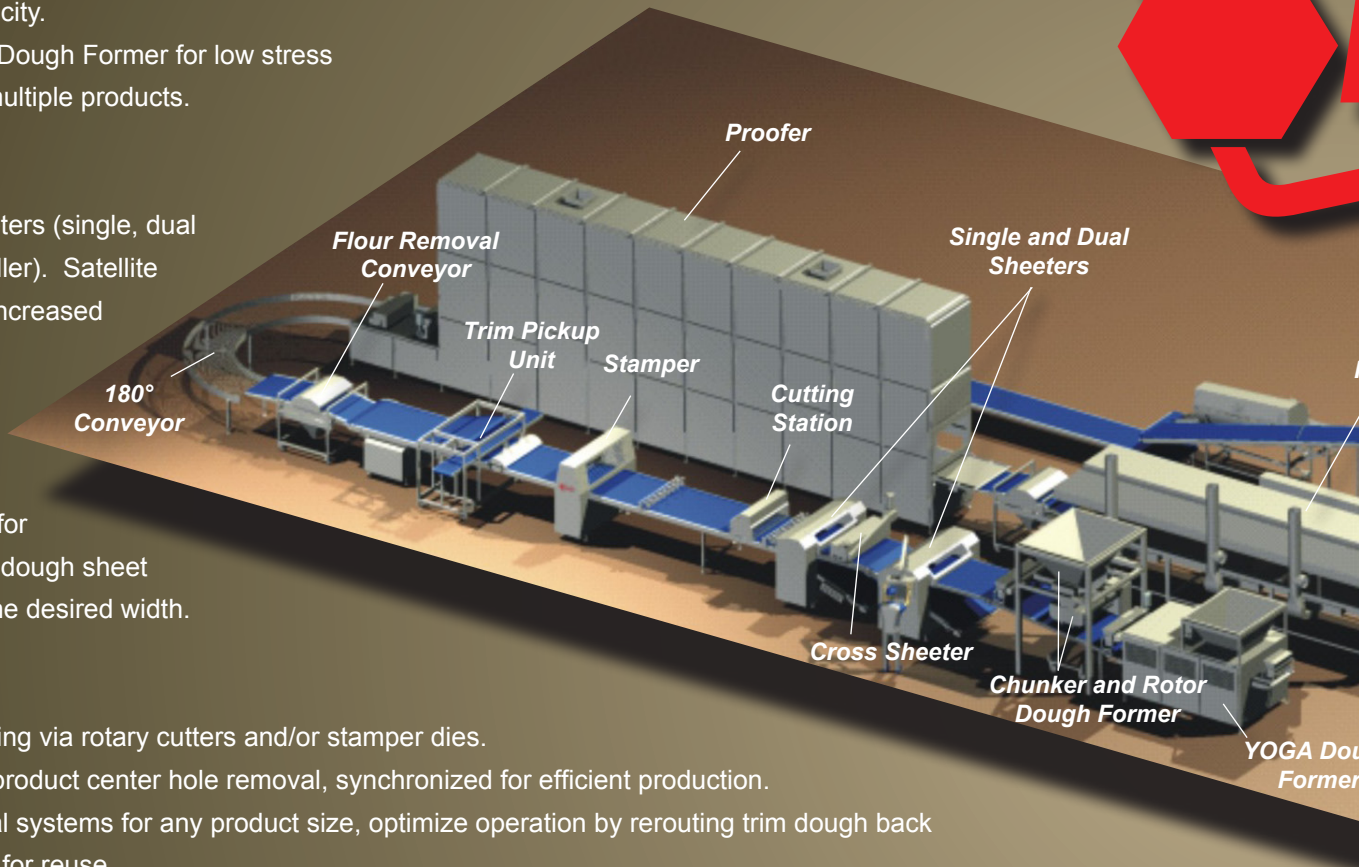
- Flour removal hoods and/or conveyors with dust collection systems. Less flour means less frying oil degradation.

Proofing / Frying:

- Proofers in any size configuration with walk-thru access and efficient m
- LIBRA Fryers in electric, gas and dual fuel hybrids for the highest capa

Cooling / Finishing:

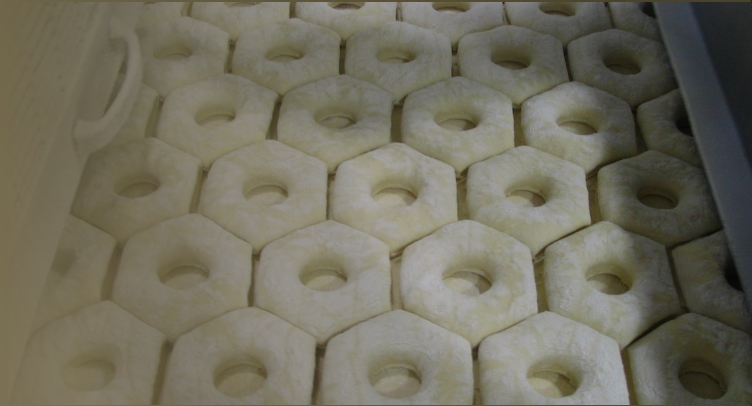
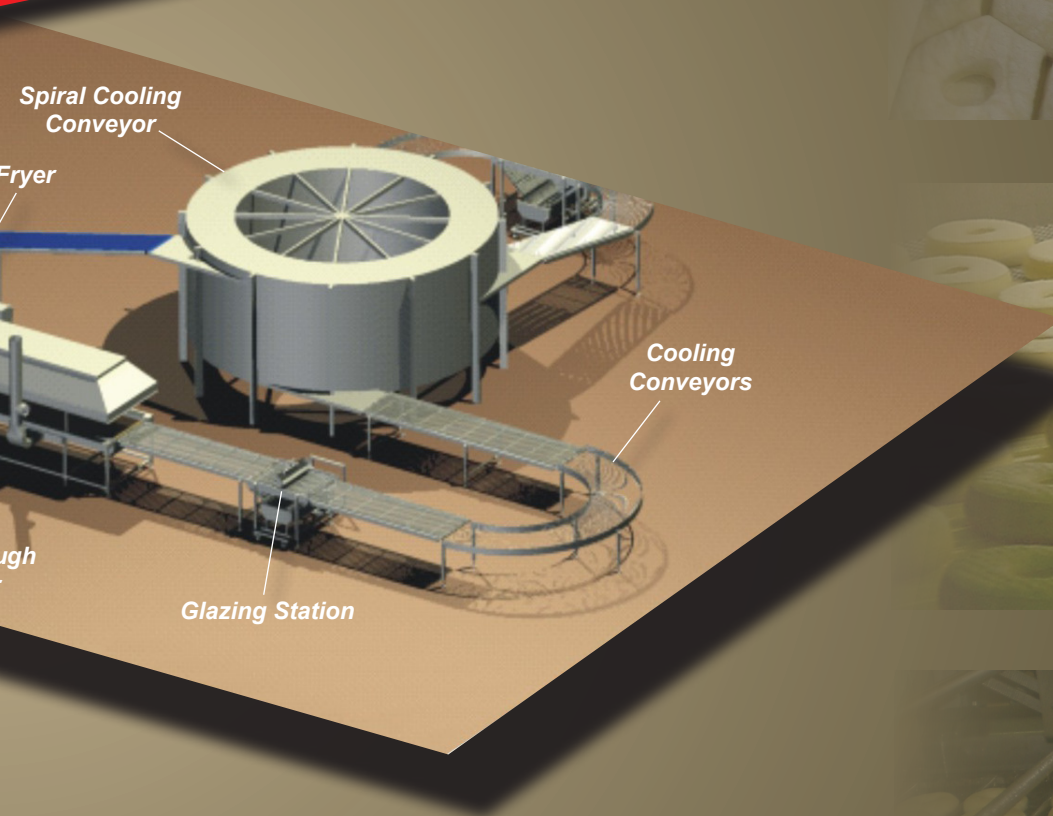
- Cooling conveyors in virtually any configuration
- Finishing equipment such as sugar machines and capacity for optimal coverage and quality r



Fully Automated ◆ *High Volume Production* ◆ *4,000 to 30,000*

High Volume Donut Production

From Baking to Finishing...Moline Has it All



Multi-zone climate control.
Facilities with the most efficient energy use.

Options including spiral, 90° and 180°.
Icers and icer/glazers apply coatings using gentle product handling at high
throughput results.

Product Pieces Per Hour ◆ Systems Available From 24" to 60" Wide



Donut System Configuration Options

Dough Forming

Dough forming options include 1) the Chunker and Rotor Dough Former for low stress dough processing, 2) the YOGA Dough Former for low stress/high capacity systems and 3) the Chunker and YOGA Flex for low stress/high capacity systems running multiple products. Each of these dough forming systems provides consistent dough delivery for a smooth dough sheet of consistent width and thickness. Integrated with the sheeting line, these dough forming systems are easily adjusted during production to achieve accurate settings for the required product specifications.

Sheeting / Makeup

Sheeting options include the LIBRA Single and Dual Sheeters, and a multi-roll cross sheeter. An optional satellite roller, can be installed in the upper infeed position of each sheeter and contains six individual rollers rotating around a single shaft. This option increases reduction capability for fast and efficient sheeting.

Makeup line options include several types of cutting stations, trim removal and trim return systems, flour removal equipment and transfer conveyors for efficient, totally automated product processing.

Proofing / Frying

The proofer carries product through a climate controlled environment on automatically-loaded trays allowing the product to rise or "proof" at a specific temperature and relative humidity. Electronically controlled and synchronized with the production system, the Moline proofer provides consistent results. Options include starch reclaim bins, product discharge variations, climate zone control and pass-thru modules for easy access.

Moline fryers are designed to optimize frying oil life and provide easy access for sanitation. Heating options include electric, gas or hybrid dual fuel (electric and gas) for even and uniform temperature control. Production capacities range from 1,600 to 4,500 dozen per hour and the fryers are electronically synchronized with the production system for efficient, automated processing.

Finishing / Cooling

Finishing options include sugar machines, icers and glazers - each with gentle processing to maintain product shape while applying full coverage coatings.

Cooling conveyors include long runs of straight, 90 degree and 180 degree configurations, typically wire rod or wire mesh belting. Spiral cooling conveyors are also available for high capacity cooling within a limited footprint.



Chunker and Rotor Dough Former



YOGA Dough Former



Chunker and YOGA Flex Dough Former



LIBRA Sheeters



Cutting Stations and Product Center Hole Removal



Stamper and Stamping Dies



Flour Removal Equipment



Trim Pickup and Trim Return Conveyors



Transfer Conveyors



Proofers



Gas Fryers



LIBRA Electric and Hybrid Fryers



SugarKing Sugar Machine



Icer / Glazer Units



Cooling Conveyors