# A d v a n t a g e

#### **IBIE 2010**

#### Welcome to IBIE 2010 and to Moline Machinery

oline has supplied donut systems, industrial sheeting lines, rotary cutters and much more to the international baking industry for more than 65 years. We're proud that our products have gained a reputation for innovation, quality and durability. At Moline, we continue to develop new technologies and constantly strive to better serve our customers. We measure our success by theirs.

This is a special edition of the Moline Advantage, a quarterly newsletter focusing on Moline's industrial baking equipment. If you would like a free subscription to the Advantage, please drop off your business card at our booth, fax us, or visit our website at www.moline.com and send us an email.

Thank you for visiting Moline Machinery's booth. Enjoy the show!

Gary Moline, President

945



Live Manufacturing Demos Daily

TERNATIONAL BAKING 2010

Las Vegas, NV - USA

Visit Our Booth #7230 for Schedule

Moline Machinery...Your North American Partner for Sheeting Lines / Donut Frying Systems / Make-up Tooling

www.moline.com

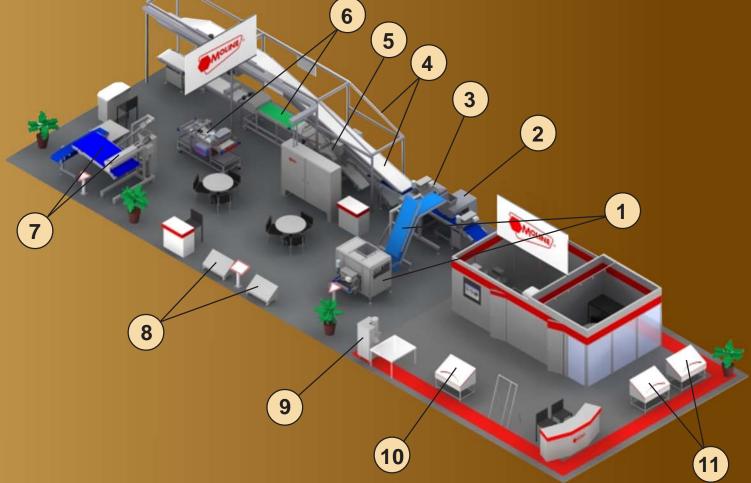
2010





## IBIE Booth #7230





**Flat and Thin Breads are HOT!!** Profit From Our Experience in this Growing Mark

## Enjoy Fresh Cake Donuts Made on the Historic DCA\* Lincoln Donut Machine

\* Moline acquired the Doughnut Corporation of America (DCA) equipment business in 1995.

### LEGEND

- 1 Low Profile Dough Portioning and Feed System
- **2** Low Stress 2-Rotor Bread Sheet Former
- **3** Spiral Dough Sheeter
- 4 Resting Conveyor System
- **5 LIBRA Final Dough Sheeter**
- 6 "Rapid Change" Make-Up System
- 7 Side Load Dispersing System for Flour, Cornmeal (and other dry toppings)
- **8 Industrial Rotary Cutters**
- 9 Lincoln Donut Machine
- **10 Industrial Cake Donut Cutters**
- **11 Retail Rotary Cutters**

www.moline.com



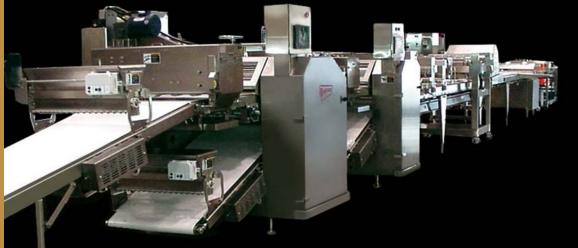
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## Innovative Technology for Industrial Bakers

- Custom Sheeting and Make-up Lines from 24" Wide to 60" Wide
- Automation Expertise With Successful Installations World-Wide





## **Subscribe Online to Our Newsletters**



A d v a n t a g e

Equipment Applications that are Product Focused



The Moline EDGE

Equipment Design Innovations

## www.moline.com

#### BAKERY TECHNOLOGY UPDATE



# A d v a n t a g e

**Sheeted Bread Production** 

## FLATBREADS...Now Mainstream

What do breakfast burritos, snack wraps, gourmet pizza and fajitas all have in common besides flour and water?

All fall into the **FLATBREAD** category of healthy, easy to eat meals that fit today's active life styles.

Moline sheeting lines fit this trend with high volume, low cost production techniques and the latest in equipment innovations.



From dough forming to industrial sheeting and make-up, Moline has the equipment you need to provide production rates that are the highest in the industry. The soft, thick formulations used for flatbreads and pizza crusts are easily manipulated by the YOGA II dough former and our

industrial sheeters, including the new **LIBRA** sheeters. The result is a perfect combination of tenderness and light texture that make these products a favorite among both the health conscious and those who just love great bread.

> Read More Inside...



- Production
- Tooling
- IBIE 2010

# **Moline Machinery:**

# Sheeting and Make-up Lines for High Volume FLATBREAD Production

Make-Up

l ine

#### **Technical Expertise:**

- Experienced engineers and bakers that know today's products.
- Installation experience worldwide.

#### Manufacturing Competence:

- US based engineering and manufacturing since 1945.
- Outstanding service and parts support: because we build what we sell, we support it.

#### Technology Leader:

- State of the art automation and controls. Washdown rated wiring and UL listed electrical systems.
- Variety of tooling options to expand your product line and your business.
- Providing the highest production rates in the industry and the most automated equipment on the market.
- Efficient designs, such as our new LIBRA sheeters, save you money.



60" Wide Production System With In-Line Resting Conveyor and High Speed Make-up. The Ultimate Solution for Wraps, Tortillas, Chips and Appetizer Bread.

Sheeting Line

YOGA II Stressless Feeding With Make-up After Proofing. Ideal for Soft Pita Flatbread and Thick Crust Pizza.

peration into the future with Moline.

Trim Return Conveyors



Yoga II Dough Former

ofer

See for yourself, the Moline 🗛 🚺 V a 👖 t a 🗓 🤤



## Moline Driven Cutting Station

- Industrial Design and Construction
- Positive Drive For:
  - High Speed Operation
  - Precise Cutting

## Rotary Die Design and Manufacturing Expertise



**NOLINE** 

#### SEPTEMBER 26 - 29 Moline Booth 7230

Moline Machinery LLC PO Box 16308 Duluth, MN 55816-0308 USA (800) 767-5734 Fax: (218) 628-3853 E-mail: sales@moline.com Keb Site: www.moline.com 24-hour Technical Service Hotline: (218) 590-1987















Schedule a Demo... Duluth, MN USA









Equipment News for Wholesale Bakers

#### Industrial Sheeting Lines



High Capacity Donut Systems



Specialty Cutters and Dies



New Standard on Moline Sheeting Lines

Numerous Design Changes Improve Performance, Operator Ergonomics and Maintainability

> Improved Dough Handling Features Low Profile Design/Multiple Configurations



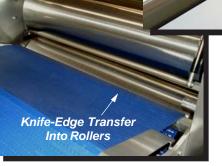
LIBRA 2I-32R Sheeter (Dual, With Satellite Roller)



LIBRA 1I-32R Sheeter (Single)

#### Easy to Operate, Clean and Service

Over-Center Clamps Allow Easy Removal of Sheeting Roller Scrapers



Handle Soft Dough Easily -Use Less Flour



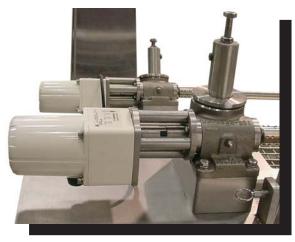
Perforated Guards for Online Monitoring



## Standard Moline Industrial Duty Design and Construction



**Oversized Gearbox Drives and Piloted Bearings** 



Powered and Precise Roller Gap Adjustment



Heavy Steel Plate / Continuous Sanitary Welds



#### Moline Machinery LLC

114 South Central Avenue Duluth, Minnesota, USA, 55807 phone: 218-624-5734 www.moline.com

#### Innovation - Service - Reliability Equipment of High Volume Bakers

# MOLINE High Volume Donut Systems

The Only Complete Manufacturer of Sheeting, Proofing and Frying Systems - Featuring Our





- Optimized Kettle Design
- Easy Sanitation
- Continuous Dynamic Filtering