

Yeast Raised Pressure Depositor



The YRP Depositor System provides continuous high-volume raised donut production with excellent product uniformity.



“The Moline YRP Depositor provides an efficient and fully automatic production system unequaled for high-volume bakeries.”

The Moline Yeast Raised Pressure Depositor, used with an automatic proofer, is the complete answer to automated high-volume raised donut production. The depositor requires less floor space, minimal dough rework handling and a lower initial capital investment than other yeast raised systems.

Dough for yeast raised rings or balls is delivered automatically under pressure from the stainless steel tank directly onto moving proofer trays. Deposits are electronically synchronized with the proofer for exact product placement. A system of air pressure, cutter

stroke and dwell time controls product output and is easily manipulated from the centrally located stainless steel control console.

The high capacity dough tank has a special internal design for smooth product flow-through and easy cleaning. Fast, convenient dough loading is made possible by a large, quick-release cover.

Designed and manufactured with the traditional Moline commitment to durability and value, the YRP Depositor assures many years of reliable, efficient production.



Moline Machinery LLC

114 South Central Avenue • Duluth, Minnesota, USA, 55807
218-624-5734 • www.moline.com • sales@moline.com



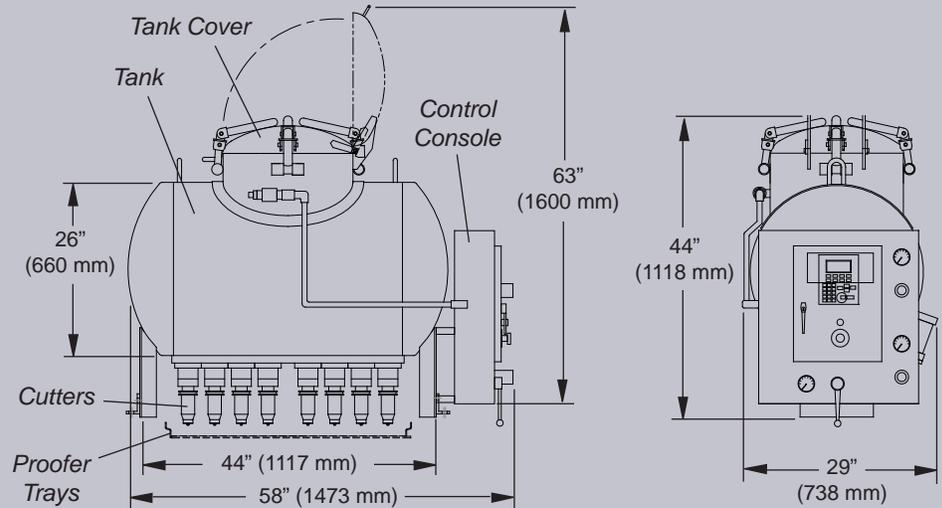
Yeast Raised Pressure Depositor

Features

- Produce up to 2,500 dozen donuts per hour with an adequately sized proofer and fryer.
- Available with up to eight cutters to suit high-volume production requirements.
- Deposits are synchronized with proofer trays for exact product placement on trays.
- Centrally located stainless steel control console with operator interface for easy operation.
- Convenient dough loading with large, quick-release tank cover.
- Internal design of tank keeps residual dough to a minimum.
- Tank automatically maintains set air pressure.
- Capacity: 250 - 350 lbs. of dough.
Tank Volume: 11.5 cubic feet.
- All stainless steel construction.
- Tank is ASME certified for 50 PSI.
- Electrical: 115 Volt, 60 Hertz, single phase.
- Constructed without pockets or crevices for easy-access sanitation.

Machine Dimensions

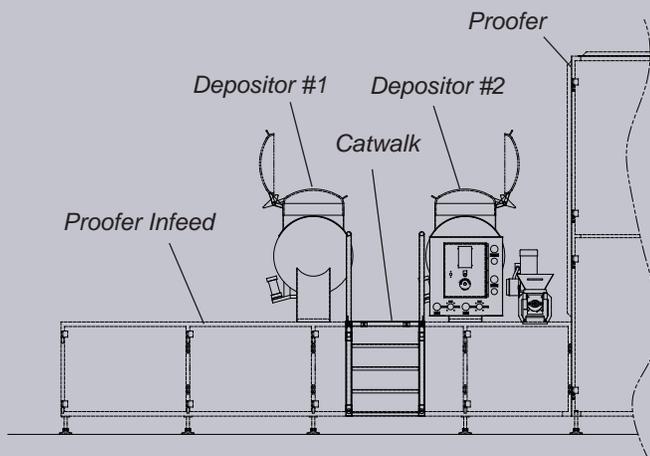
Dimensions may vary depending on customer requirements. Contact Moline Customer Service for specific model dimensions.



Dual Tank System

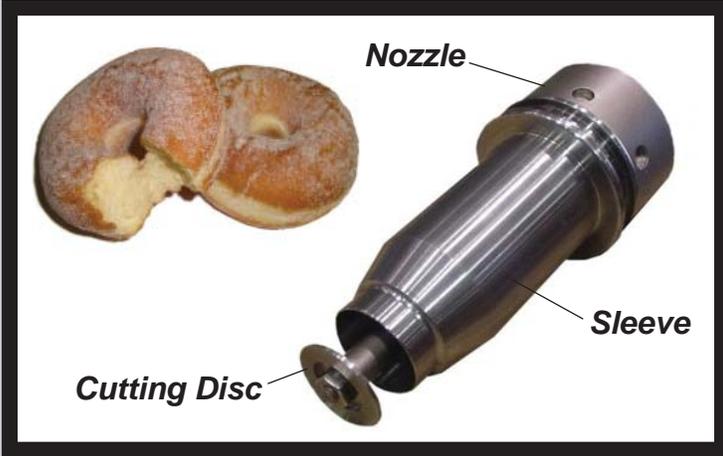
A dual tank system, with two depositors mounted on the proofer, allows continuous operation: when one tank is being loaded, the second tank continues to provide seamless production.

Access to the depositors is provided by a catwalk between the two units and both are controlled from one control console.



Yeast Raised Donut Cutter Assemblies

Moline yeast raised donut cutters are precision-engineered and manufactured to high tolerances to provide concise and efficient production. Cutter assemblies are stainless steel and consist of a sleeve, nozzle and cutting disc. During operation, the sleeve slides up and down over the nozzle and cutting disc to cut batter into product with each cycle of the depositor. Cutter assemblies are in matched sets and can be quickly disassembled for sanitation.



Yeast Raised Plain Donut Cutter Assembly

Cutter Sizes:

High Crown Ring Cutters: 1.125" to 1.625"
 Standard Ring Cutters: 1.125" to 2.00" diameter.

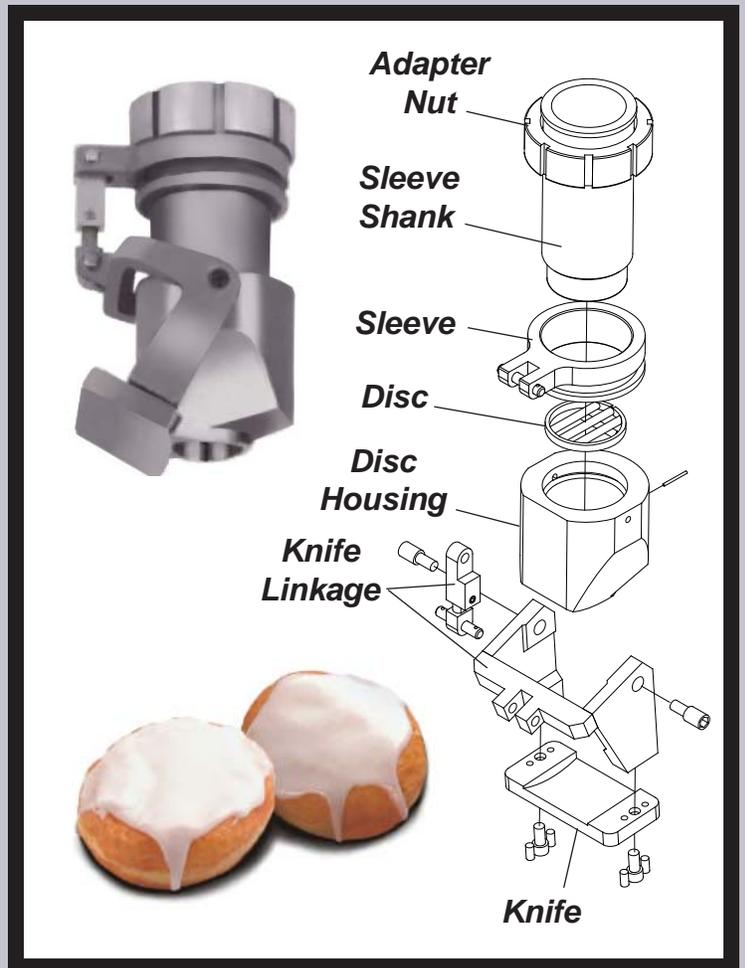


Cutters Mounted on a Moline Yeast Raised Pressure Depositor

YEAST RAISED BISMARK (SHELL) CUTTER ASSEMBLIES

The bismark cutter contains a knife which slides across the disc housing to cut the batter into product (bismarks are also called "shells"). The adapter nut attaches to the Yeast Raised Pressure Depositor similar to the standard cutter. The knife linkage is activated by the same mechanism that activates the sleeve on a standard cutter.

The bismark cutter is available in three diameters: 1.00", 1.125" and 1.25".



Bismark (Shell) Cutter Assembly



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Due to continuous product improvement, specifications are subject to change without notice.