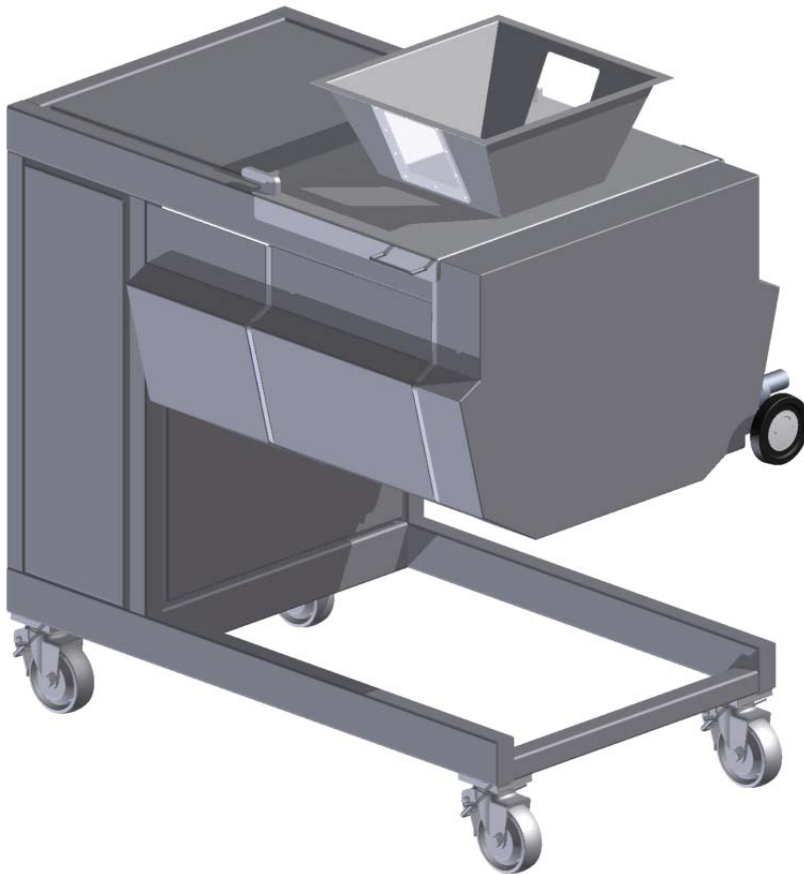


The Moline YOGA Flex Dough Former



Designed to handle moist, very thick doughs efficiently and consistently.



- ***Provides low stress processing for thick, high moisture doughs.***
- ***Sizes are available to suit production systems from 24" to 60" wide.***
- ***Designed for high capacity at up to 25,000 pounds of dough per hour.***
- ***Provides easy and efficient sanitation.***
- ***Perfect for products such as croissants, Danish, pizza crusts and donuts.***

The YOGA Flex dough former provides low stress processing of thick, high moisture doughs. The unit contains four rollers which gently knead and tamp the dough, without overworking, for optimum cell structure. The unit is available in several sizes to produce dough sheets from 10" to 44" wide, at .25" to 1.75" thick. Production rate is 1,000 to 25,000 pounds of dough per hour depending upon the application.

Dough is fed into the hopper from a dough delivery system. It then travels down between the rollers where it is formed into a continuous sheet and delivered to

the sheeting system. Dough thickness is easily adjusted during production for maximum control.

The dough former hopper is available in several sizes and heights to suit many different types of systems. Lexan hopper windows allow electronic dough level monitoring and synchronization when the unit is used in conjunction with a Moline star-wheel chunker.

The YOGA Flex is mounted on casters, allowing it to be easily moved as needed.



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The Moline YOGA Flex Dough Former

Features

- **Construction:**
Heavy-gauge stainless steel construction with precision machined components. Mounted on casters for portability.
- **Guards and Covers:**
Safety interlocked guards and hopper prevent access to rollers during operation.
- **Control Functions:**
Roller speeds are easily adjusted through the operator interface.
- **Drive System:**
Standard configuration includes four drive motors for complete control.
- **Dough Delivery System:**
When used with a Moline starwheel chucker, synchronized delivery is provided with portioned dough chunks to maintain a constant level in the dough former hopper. This system greatly improves final product weight control.



Moline YOGA Flex Dough Former

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

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