

# The Moline Dough Pump Extruder



***Designed to efficiently deliver a continuous, degassed dough sheet to the sheeting system.***



- ***Simple, portable design provides efficient operation and sanitation.***
- ***Used for light, moist doughs, such as Danish or sweet bread.***
- ***Dough sheet width and thickness are easily adjusted by changing the die plate on the nozzle.***

*The Moline dough pump extruder is typically used for light, moist doughs such as Danish or sweet breads. The unit is designed to deliver a continuous dough sheet to the sheeting system while also degassing the dough as it is extruded.*

*Dough is fed into the extruder hopper from a dough delivery system. A drive motor, gear reducer and pump provide the force to move the dough from the hopper through the nozzle. Dough sheet thickness and width are easily*

*adjusted by changing the die plate on the nozzle.*

*The extruder hopper is available in several sizes and heights and contains a Lexan window which allows dough level monitoring for optimum weight control of the final product.*

*The portable, yet simple design of this extruder provides efficiency and durability along with easy disassembly for sanitation and maintenance.*



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## Machine Features

- **Construction:**  
*Heavy-gauge stainless steel with precision-machined components. Mounted on casters for portability. Hopper interior is specially coated for optimum dough release.*
- **Control Functions:**  
*Pump speed is easily adjusted with manual control buttons or through the production system's operator interface.*
- **Drive System:**  
*Standard: 3 hp, 1800 rpm drive motor with gear reducer, coupling and shaft.*
- **Electrical System:**  
*Standard Electrical Requirements: 480 Volt / 60 Hertz / 3 Phase (other options are available).*

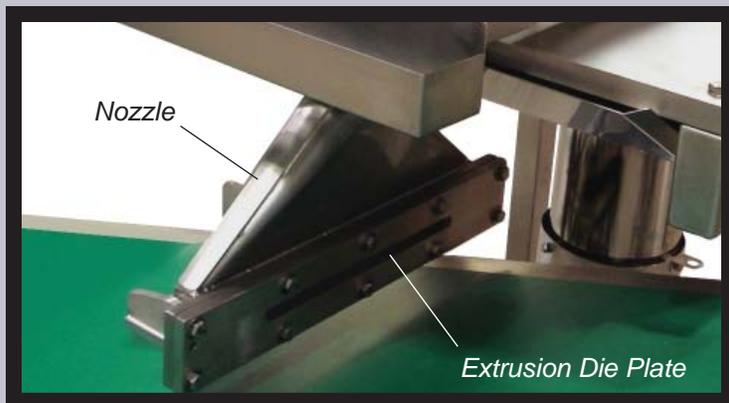


**Optional Degassing Tube**

## Degassing System

*If the optional degassing system is installed, the pump degasses the dough as it is pumped through the unit and exhausts the gas via the exhaust tube.*

*A catch pan is installed under the exhaust tube to catch any residual dough that is also emitted.*



**Nozzle and Extrusion Die Plate**

## Nozzle and Extrusion Die Plate

*The rotors, turning inside the pump, create a vacuum which pulls the dough down from the hopper and pushes it through the nozzle for consistent dough extrusion. The dough pump nozzle is designed to extrude a continuous dough sheet of fixed width and thickness onto a conveyor. Dough sheet width and thickness are easily adjusted by replacing the extrusion die plate with one of another size.*