

Moline LIBRA Galaxy Sheeters



High capacity sheeting with rapid but gentle dough reduction.



- **Provides gentle dough reduction at high speed.**
- **Large diameter multi-roll design greatly increases surface contact with the dough.**
- **Ideal for wide, high capacity systems which require low-impact sheeting.**

The Moline Galaxy sheeter features multi-roll technology on a large diameter platform for high speed yet gentle dough reduction. The infeed angle of the dough sheet is minimized: as dough enters the sheeting rollers, surface contact is increased compared to smaller sheeters. This sheeter is ideal for systems that process thick or laminated dough, requiring thorough but low-stress manipulation.

The upper roller consists of twelve 3.5" diameter Teflon rollers rotating around a single shaft in a 24" diameter circle. The lower roller is a single 8" diameter stainless steel roller. Each roller is directly driven by a drive motor and gear reducer.

Dough sheet thickness is determined by the roller opening gap which is easily adjusted with a hand wheel. Optional automatic roller opening adjustment is performed through the operator interface.

A flour brush is installed at the infeed side of the sheeter to remove any residual flour from the upper rollers.

Typically, the sheeter contains an operator interface panel for easy sheeting line adjustment.



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Features

- **Construction:**

Heavy-gauge stainless steel construction with precision machined components. Upper roller surfaces are Teflon-coated. The lower roller is stainless.

- **Guards and Covers:**

Safety interlocked hinged guards prevent access to rollers during operation. Observation windows provide a clear view to the rollers and dough sheet.

- **Roller Opening Adjustment Options:**

Standard Equipment:

Hand wheel and screw actuators.

Optional Equipment:

Automated roller opening adjustment system which allows the roller opening to be adjusted via the operator interface touch screen. The system includes a gearmotor, encoder and screw actuators for precise calibration.

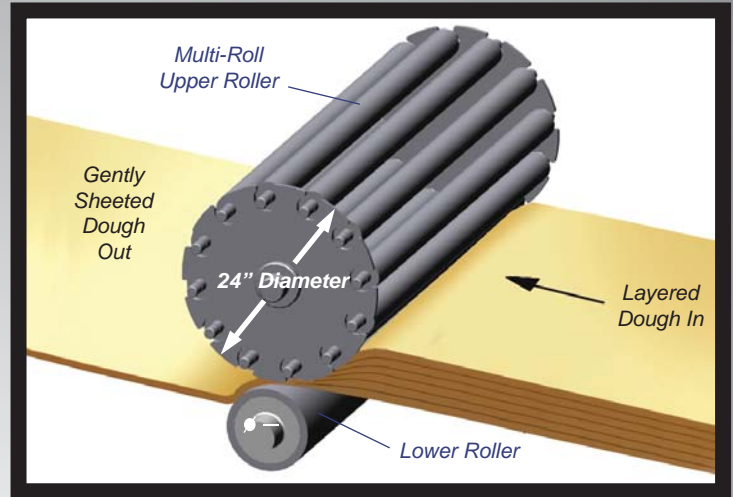
- **Roller Speed Adjustment:**

Roller speeds are easily adjusted through the production system's operator interface.

- **Scrapers:**

A roller scraper on the lower roller is easily removed for cleaning by simply releasing the mounting clamps.

The infeed conveyor transfer typically contains a transfer scraper which is also easily removed if necessary.



Sheeting Action

- **Sanitation/Maintenance:**

Designed for easy sanitation and meets or exceeds USDA standards. Sanitation features include sealed electrical components, standoff mounting and continuous welds.

Direct drive motors and gear reducers eliminate chains and sprockets, minimizing maintenance and downtime.

Flour brush removes excess flour and debris from the upper rollers.



Upper Roller and Flour Brush