



ADVANTAGE

BAKERY TECHNOLOGY UPDATE

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DonutKing Depositor Arrives

Flexibility for Cake Donut Production

When it comes to maximizing your line's efficiency – and generating profit – flexible machinery is king. Introducing the *DonutKing*, new from Moline, which offers built-in flexibility and the durability Moline is known for.

Multi-spaced capability is a standard feature on the *DonutKing*, as are stainless steel cutters (see inset). Multi-spacing offers the ability to change from large to small donuts, and fully utilize the production capabilities of your continuous fryer.

Multiple cutting patterns are achieved by combining offset cutter arm assemblies with a variety of cutting plates, plungers and cylinders. Figure A illustrates a number of cutting patterns possible with the *DonutKing*.

Switch from making



plain donuts to star donuts, mini donuts to crullers, and more. Vary your quantity/hour ratio simply by selecting from 6-, 8-, 9- or 12-cut cylinder plates.

The *DonutKing* is not only versatile, but extremely durable as well.

Armed with a stainless steel frame, cast aluminum drives and remote electrical controls, the

DonutKing boasts highly reliable, severe duty construction.

It is capable of withstanding high pressure washdown on a daily basis – a claim that competitive depositors on the market today cannot make.

The new *DonutKing* Cake Donut Depositor: durable; flexible; and backed by Moline Machinery's

reputation for quality engineering, manufacturing and customer service. The *DonutKing* is displayed at Moline's Industrial Line Booth #4744 and will be demonstrated 4 times daily.

DEPOSITOR PLUNGERS



Standard Stainless Steel

The flexibility of the *DonutKing* is enhanced through various plunger/cylinder combinations – enabling changeover between plain, star, and mini donuts; balls; and French crullers.

Stainless steel cutters are another superb standard Moline feature. Manufactured from TY-304 stainless steel, Moline's cutters are extremely durable. The advantage of our cutters over the plain steel used on competitors' machines? Sanitation and long cutter life.

Moline Machinery also makes plungers and cylinders to fit Belshaw MD and MS Cutters.

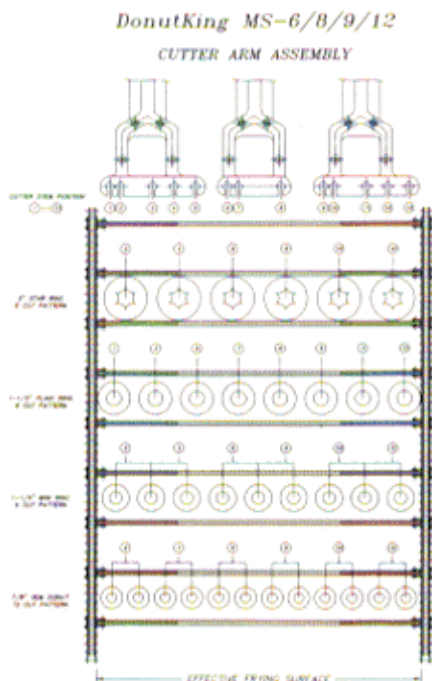


Figure A

The Ultimate In "Relaxed" Dough Sheet Forming

Does your extruder have you "stressed out"? Well, relax! Moline's new *Yoga* Stress-less Dough Sheet Former offers a gentler dough sheet forming method. Achieve better, more consistent final results with improved dough sheet quality.

Yoga is designed for producing a variety of fresh, frozen or par-baked products including bread and rolls, pizza crusts, flat breads, donuts and sweet goods. Through the elimination of back pressure, tearing and shearing forces on the dough mass, *Yoga's* relaxed method forms a true continuous sheet with no seams or weight variations.

Like most Moline equipment, it can be adjusted to fit each customer's needs. It is available to form sheets from 355 mm wide to 610 mm wide, and delivers capacities from 500 kg/hour to 4000 kg/hour, depending on dough characteristics. *Yoga* can be used with either new or existing lines, and the simplicity of its design ensures easy operation, cleaning and maintenance.

Yoga follows a unique, two-stage operating principle:

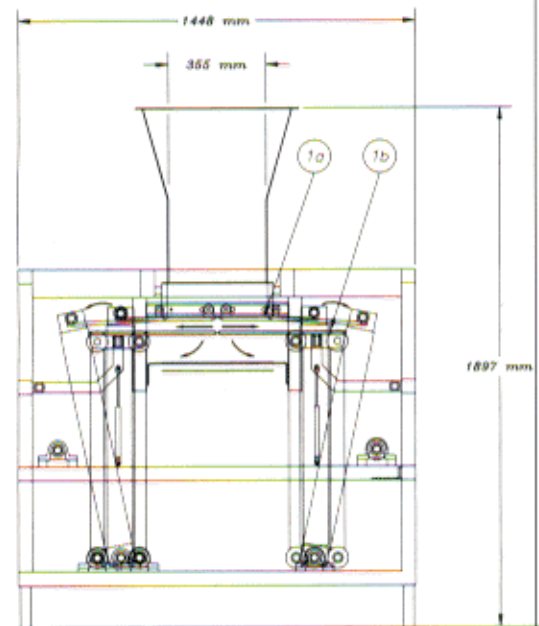
Stage 1 - (End View) Dough mass from a mixer is fed into a uniform chamber, where a piece is cut to the approximate dimensions required by the downstream sheeting and make-up line.

Stage 2 - (Side View) The cut piece is then transferred to a conveyor, where it travels through a unique second stage forming station. There, it is joined into a sheet with the preceding piece. Thickness and width are precisely calibrated by Moline's tamping station, further relaxing the dough sheet before transferring it to the final sheeting line.

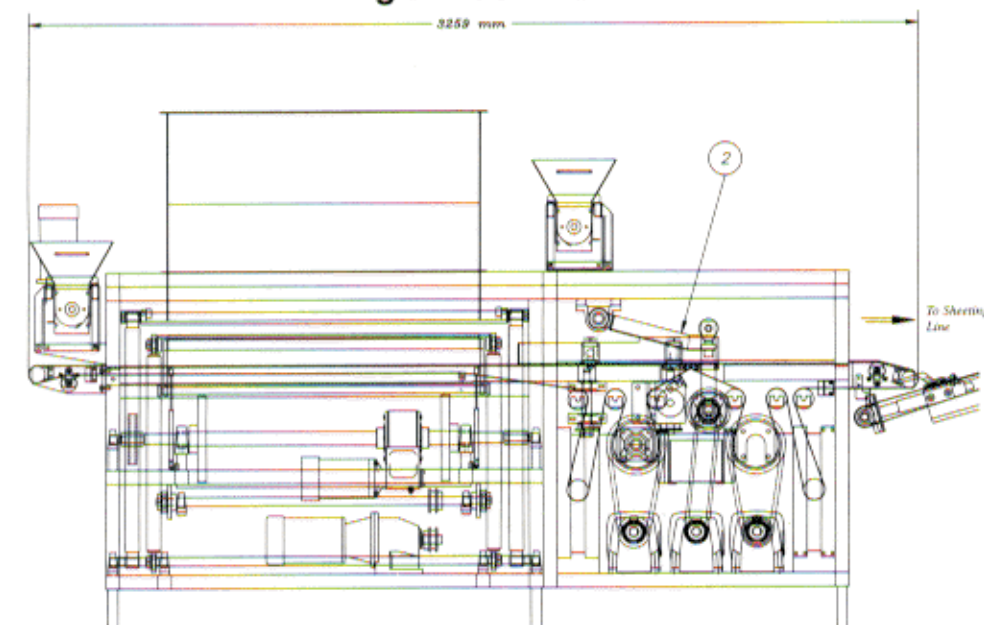
View the ultimate in relaxed dough sheet forming at Moline's Industrial Line Booth #4744.



Yoga - End View



Yoga - Side View



Second Booth Location

Visit our IBIE commercial line Booth #1107 to learn more about Moline's compact yet ultra-durable equipment designed especially for the retail, in-store, or institutional bakery. On display will be our new and improved spiral mixer, a counter-top bagel/bun slicer and a variety of rotary cutter types.