



A d v a n t a g e

SHEETING / MAKE - UP

Frozen Snack Foods

difficult products made easy

Mom and Dad rush from work at the end of the day, brace themselves for a long commute, and arrive home at different times. Their children are busy with sports, school activities, and friends. Families, students, young professionals, and others juggle full-to-bursting work and play schedules. The home-cooked, sit-down dinner is a rare occurrence in many modern households.

Manufacturers who produce “value added” snack foods – bagel dogs, mini-pizzas, pizza rolls and mini-calzones – cater to a vast market of eat-on-the-run consumers. For millions of people, these products are not only snacks, but complete meals.

Despite their surge in popularity, these value-added snacks can be among the most difficult to prepare well. Producers must constantly watchdog procedures to ensure that dough and meat products or

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- pizza rolls, bagel dogs, mini-calzones, mini-pizzas, pockets

- continuous, high-capacity lines

- moulding, curling, or plowing techniques for enrobing fillings

- high-pressure washdown capability exceeding USDA standards



FALL 2001
 Frozen Snacks, Cutting and Stamping, IBEF

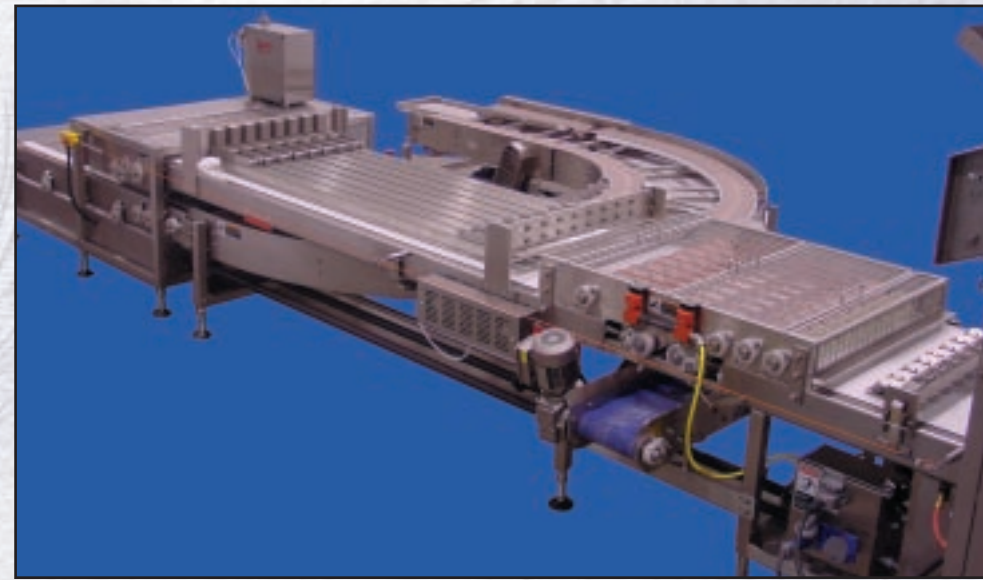
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meat pastes are properly integrated; food preparation and sanitation regulations are met; and consistent, good-tasting results are achieved. If it doesn't taste good, after all, the consumer has seemingly endless other choices in the supermarket frozen foods aisle.

Moline Machinery's intelligently engineered sheeting and make-up lines ease the process and improve the results. Continuous, high-capacity lines feature surgically precise, stainless steel construction (including accessories) and innovative technology that make a world of difference – whether a manufacturer uses moulding, curling, or plowing methods to enrobe its meat products or meat fillings.

Convenient sheeting features include Moline's proven, 10-inch diameter roller design in two-roll, multi-roll satellite, and dual sheeters available in three configurations.

User-friendly operation and integrated controls help production floor employees to maximize their time, keep the line running at



desired capacity, and handle varying ingredient conditions with ease.

In addition to smooth, fast production, Moline's equipment exceeds USDA standards with high pressure wash-down capabilities – a particularly important feature with meat products. Clean In Place systems and mobile, C-frame design facilitate easy changeover and cleaning.

For those producers who face unique challenges (and who doesn't?) or have questions in developing new products, Moline provides answers. From system layout expertise to customized equipment details, the Moline team works on a customer-by-customer basis to respond to individual production questions with positive solutions.

Meet the demand for frozen snack foods with efficient, effective and inventive production methods. For details on how Moline may help, contact the sales department at 1-800-767-5734 or through the Web site at www.moline.com.

PETE'S PICKS



Pete Swanson
Director of Projects & Design

Advances in dough cutting techniques

Positive Drive Rotary Cutting

- highest output design
- positive shrinkage control
- air ejection capability
- standard and custom shapes

Vertical Stamping

- integrated and detailed shapes
- easy synchronization with depositors
- positive, mechanical stripping of trim



Rotary cutting



Vertical stamping



IBIE Wrap-up

Every four years, IBIE gathers thousands of industry players together to discover advances in equipment, ingredients, packaging and more; meet and mingle with potential suppliers or customers; and return from the show brimming with new ideas and contacts.

This year, Moline chose to spotlight its high-volume sweet roll production lines at Booth #4824. Live make-up demonstrations daily at 11:00 a.m., 1:00 p.m. and 3:00 p.m.; and finishing demonstrations at 11:40 a.m., 1:40 p.m. and 3:40 p.m. showcased a number of fresh innovations Moline has recently introduced.

These new features offer exciting possibilities for sweet roll makers to maximize their production.

Sheeting and Make-up

A NEW sheeting and make-up line features continuous sheet forming and make-up on a 24" wide, washdown duty system with automatic stamping and trim removal.

Transpositor

Curled sweet rolls are automatically cut and loaded

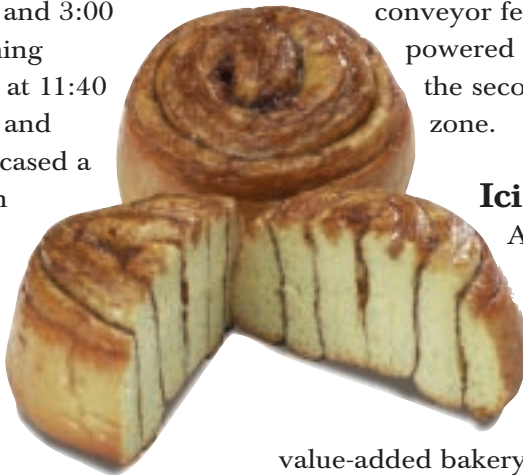
onto proofer trays with no slow-down in production speed.

Proofer

Moline's NEW wider tray design increases production capacity, and NEW "softdump" discharge improves product quality and yield.

Continuous Sweet Goods Fryer

Our NEW ShallowKettle™ design increases oil turnover and is easy to clean. The flighted conveyor features a powered submerger in the second cooking zone.



Icing Station

A NEW continuous string icing pattern puts the perfect finish on

value-added bakery products.

And it wouldn't be a show without some attention to Moline's world-famous cutters. Moline Booth #4814 displayed Moline's industry-leading rotary cutters and stamping dies for dough make-up lines – as well as cake donut cutters for both gravity feed and pressure cut depositing systems.

If you missed us at the show, you're welcome to contact Moline's sales team at any time for more information on products or new features.



www.moline.com

Moline Machinery has updated its Web site! Learn more about Moline's product lines, submit product or service questions via our feedback page, check the status of a delivery, download Advantage back issues, or contact our sales staff directly via e-mail.

We hope the changes have made the site more informational and user-friendly for everyone. Come visit!