



A d v a n t a g e

D O N U T S

Yeast Raised Donut Production:

Pressure Cut or Sheeted?

Delicious donuts tempt, tease, and please millions of hungry consumers around the world. The choices are many: cake or yeast raised, served up plain, glazed, iced, sugared, powdered, filled, or sprinkled.

Bakers' choice of yeast raised donut production methods create still more variations. Different techniques result in shifts—some very subtle—in texture, crumb structure, and shelf life that allow bakers to finely tailor their products to fit market preferences.

Following an assessment of their targeted market niche and production goals and limitations, central commissaries or industrial bakeries may weigh the advantages of pressure cut to sheeted yeast raised donuts, and select equipment accordingly.

Pressure cut systems require less floor space, need minimal dough rework handling and take a lower initial capital investment. Sheetng systems, on the other hand, offer higher production rates and the flexibility to produce a broad variety of yeast raised donut types.

For those who choose to produce both, automated Moline Donut

Systems can be designed to do just that. Moline's engineering department focuses on system flexibility and custom design, enhancing customers' production options and capabilities. With flexibility designed into the line, donut producers are poised

continued on page 2

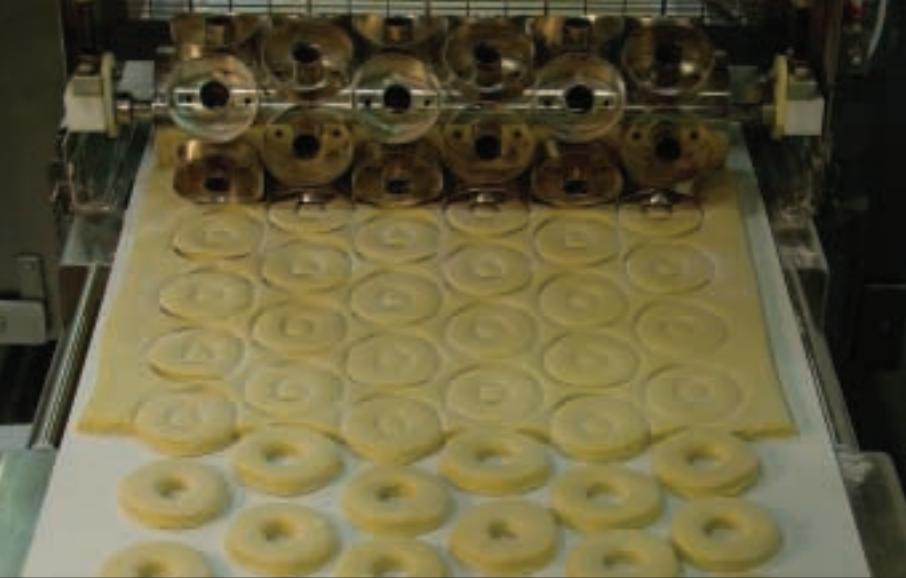


- **options to maximize floor space and capital resources**
- **system design for pressure-cut, sheeted, or both**
- **state-of-the-art production techniques**
- **more than a half-century of donut expertise**

continued from page 1

to make the most of production floor space and to increase market penetration.

Research on trends and changing tastes, target capacity, available floor space and capital, future expansion plans, and even old-fashioned gut instinct may guide yeast raised donut producers in the decision-making process. A key ingredient in the mix, however, is



PETE'S PICKS



Pete Swanson
Director of Projects & Design

TENV Stainless Steel Motor

- completely enclosed design eliminates cooling fan and guard which can collect dust and pests

Perforated Guards

- permit easy viewing of transmission parts and machine mechanisms while in operation
- allow dust to pass through or be easily blown free

Broom Clearance

- attention to detail insures Moline equipment can be accessed for cleaning with minimal effort

More Sanitation and Maintenance Design Improvements



Perforated Guards



Broom Clearance



Stainless Steel Motor

Different Production Techniques Result in Different Product Characteristics

	Pressure Cut Donuts	Sheeted Donuts
Crumb Structure	softer, tighter grain, cake-like	firm, open grain, bread-like
Surface Texture	smooth	coarse
Fat Absorption	higher	lower
Icing/Glaze Adhesion	acceptable	superior
Freeze/Thaw Stability	acceptable	superior
Shelf Life	shorter	longer

consulting with the equipment manufacturer. Donut producers can take full advantage of the technological, engineering, and baking expertise Moline has gathered during 50-plus years in business.

Moline provides the best of all worlds. Precise engineering and assembly ensure a finished product that is built to last. Heavy-duty construction that will withstand the rigors of the plant floor and washdown, safety, and ease of maintenance are top considerations for every piece of equipment Moline manufactures.

From consultation to design, installation to training, follow-up and maintenance, Moline's commitment to one-on-one service and support is designed to ensure its customers' success.

For more information on donut equipment and the pros and cons of pressure cut or sheeted yeast raised products, contact the donut experts at Moline, 1-800-767-5734.

Blown Away

Updated Design for Flour Removal

Moline Machinery's new flour removal system does a superb job of removing residual flour from products that have been dusted for processing.

The system operates by targeting a thin stream of air on conveyor-carried dough pieces to remove excess dusting flour.

Unique Top and Bottom hoods contain the dust. These are connected to a vacuum source for flour reclaim.

Moline can also supply systems that remove flour from dough pieces or a continuous sheet while on the make-up belt. This technique does not require a separate conveyor as shown in the adjacent photo, but will not de-dust the bottom dough surface. Minimal table space is required for top-only flour removal.

For more details, contact Moline's sales department at 1-800-767-5734 or through our Web site at www.moline.com.

