



A d v a n t a g e

HISTORY GUIDES INDUSTRY TRENDS

Donuts: The Recession-Proof Snack

Higher taxes, gas prices soaring, home values declining, record deficits, the weak dollar...it seems there is no end to the bad news we are bombarded with daily. But as the cliché goes, there is often a silver lining. For snack food suppliers the answer is: DONUTS.

History has shown that in the toughest of times, donuts are America's "comfort food". With a wide variety available to the consumer and a strong connection to satisfaction and comfort, donut sales remain strong and profitable.

When you've been in the industry as long as Moline, the trends are obvious. Don't let difficult times hold you back. Let our experience move you forward with outstanding equipment and excellent service.



Photo Courtesy 'The Donut Book', Sally Levitt Steinberg

Contact Moline for the latest in high volume donut production equipment.



The Donut Book by Sally Levitt Steinberg is available from Storey Publishing (www.storey.com).

Inside This Issue:

- **Moline System Solutions:** High Volume Donut Production.
- **Continuous Oil Filtration:** The Moline filtering system improves efficiency, helps eliminate down time.

Moline Machinery: System Solutions for High Volume Donut Production



Technical Expertise:

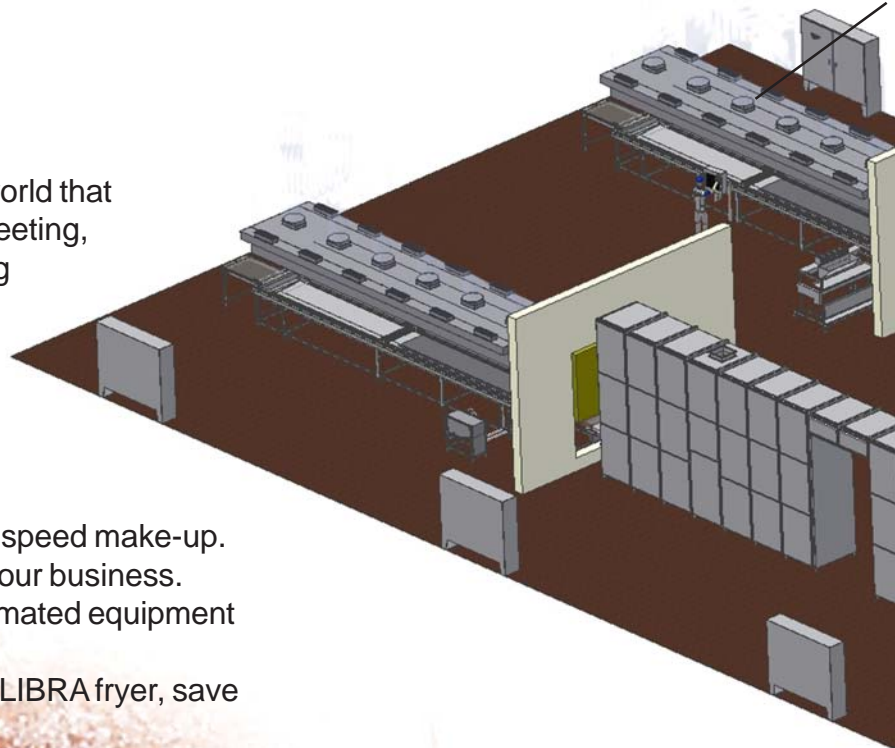
- Experienced engineering talent.
- Bakers that know donuts.
- Installation experience worldwide.

Manufacturing Competence:

- Moline is the only supplier in the world that actually builds all major pieces: sheeting, depositing, proofing, frying, cooling and finishing.
- Service and parts support: because we build what we sell, we support it.

Technology Leader:

- Stressless sheet forming and high speed make-up.
- Variety tooling options to expand your business.
- Highest volume and the most automated equipment on the market.
- Efficient designs, such as our new LIBRA fryer, save you money.



*Dual Product
Systems Running
Different Prod*

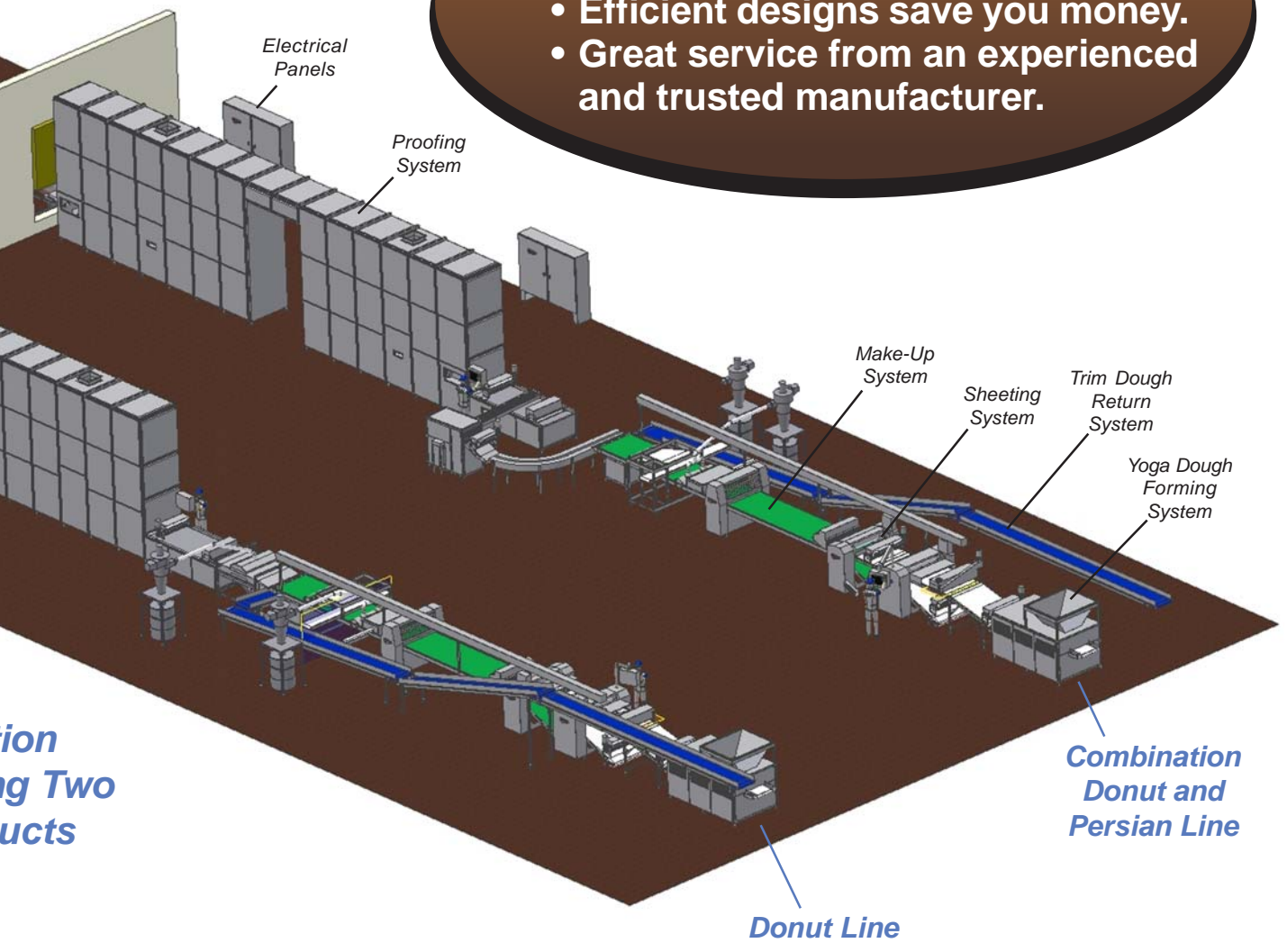
Bring your



Frying System



- High speed and high capacity.
- Maximum versatility.
- Efficient designs save you money.
- Great service from an experienced and trusted manufacturer.



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Donut Line

Combination Donut and Persian Line

operation into the future with Moline.



New! Continuous Oil Filter for High Volume Fryers



The new Moline continuous frying oil filtration system is uniquely designed to provide cleaner frying oil with less down time for sanitation.

- The simple internal belt design allows easy integration between new LIBRA fryers as well as existing gas direct-fired fryers.
- Minimal heat loss with insulated sanitary pipes and low flow rates.
- An essential addition for low trans fat frying.

The system shown (photo at right) includes bulk tanks but the filter is also easily integrated with portable storage systems.

Piping and connections are insulated and heat-traced for consistent temperature control.

An optional fast-fill pump is also available.

