



# A d v a n t a g e

## Sheeted Bread Production

# FLATBREADS...Now Mainstream

What do breakfast burritos, snack wraps, gourmet pizza and fajitas all have in common besides flour and water?

All fall into the **FLATBREAD** category of healthy, easy to eat meals that fit today's active life styles.

Moline sheeting lines fit this trend with high volume, low cost production techniques and the latest in equipment innovations.



From dough forming to industrial sheeting and make-up, Moline has the equipment you need to provide production rates that are the highest in the industry. The soft, thick formulations used for flatbreads and pizza crusts are easily manipulated by the YOGA II dough former and our industrial sheeters, including the new **LIBRA** sheeters. The result is a perfect combination of tenderness and light texture that make these products a favorite among both the health conscious and those who just love great bread.

**Read  
More Inside...**

### Inside This Issue:

- Flatbread Production
- Tooling
- IBIE 2010



# Moline Machinery:

## Sheeting and Make-up Lines for High Volume **FLATBREAD** Production

### Technical Expertise:

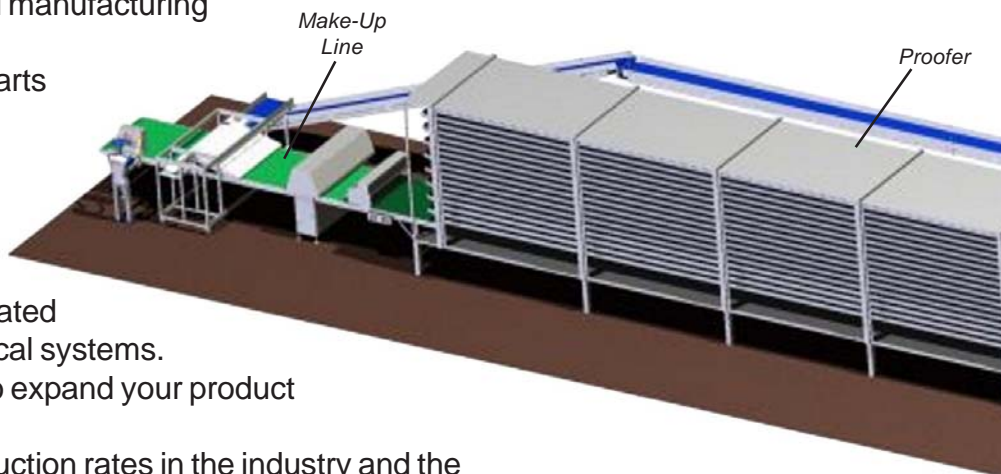
- Experienced engineers and bakers that know today's products.
- Installation experience worldwide.

### Manufacturing Competence:

- US based engineering and manufacturing since 1945.
- Outstanding service and parts support: because we build what we sell, we support it.

### Technology Leader:

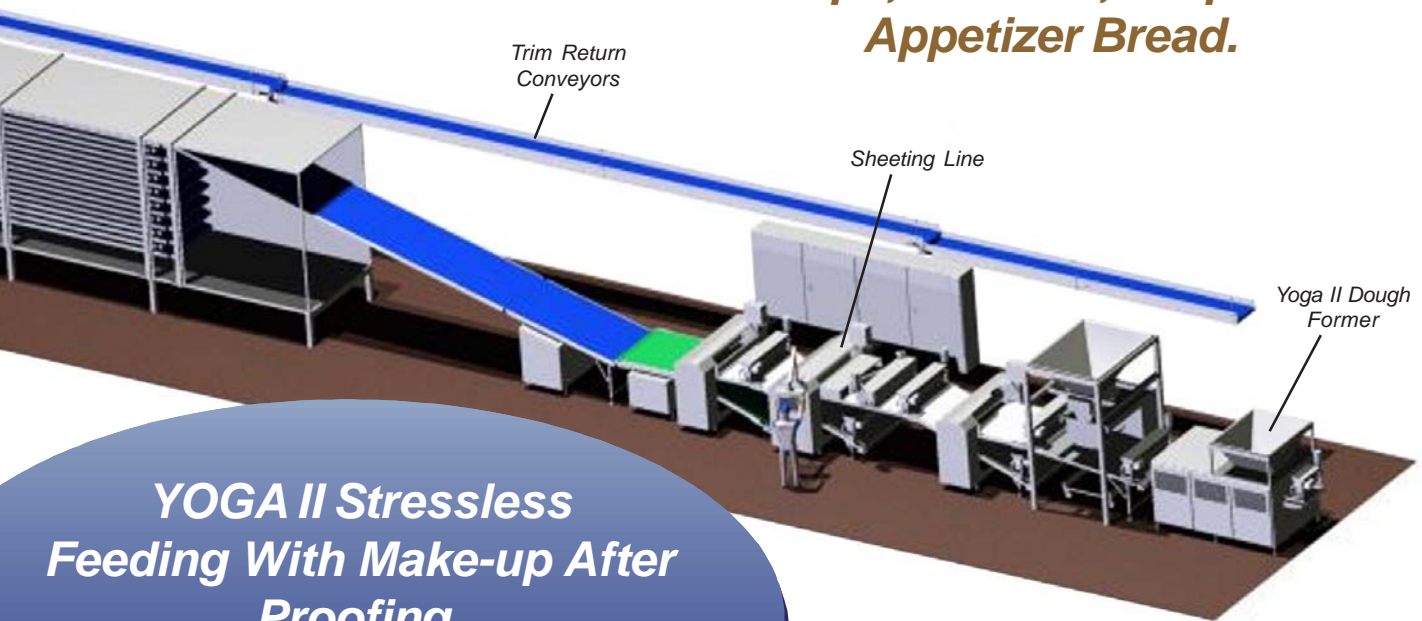
- State of the art automation and controls. Washdown rated wiring and UL listed electrical systems.
- Variety of tooling options to expand your product line and your business.
- Providing the highest production rates in the industry and the most automated equipment on the market.
- Efficient designs, such as our new **LIBRA** sheeters, save you money.



**Bring your o**



**60" Wide Production System  
With In-Line Resting Conveyor  
and High Speed Make-up.  
The Ultimate Solution for  
Wraps, Tortillas, Chips and  
Appetizer Bread.**



**YOGA II Stressless  
Feeding With Make-up After  
Proofing.  
Ideal for Soft Pita Flatbread  
and Thick Crust Pizza.**

**operation into the future with Moline.**





See for yourself, the Moline **A d v a n t a g e**

# **Flatbread Tooling**



## **Moline Driven Cutting Station**

- *Industrial Design and Construction*
- *Positive Drive For:*
  - *High Speed Operation*
  - *Precise Cutting*



## **Rotary Die Design and Manufacturing Expertise**

**IBIE** 2010  
INTERNATIONAL BAKING  
INDUSTRY EXPOSITION

**SEPTEMBER 26 - 29**  
Moline Booth 7230

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