



A d v a n t a g e

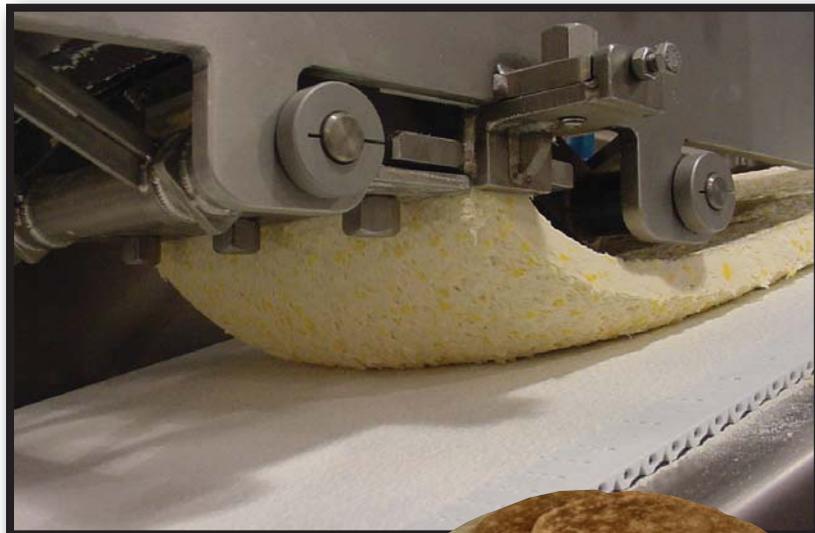
Dough Sheet Forming A to Z

Optimizing the Dough Sheet

Get the Right Dough Former for Your Product

How do you form the perfect dough sheet for absolute optimum production? By using the right dough former for the job.

Not all products are formulated the same...at Moline, we build a wide variety of dough forming equipment for specific jobs but with the flexibility to be used for multiple formulations. Choosing the correct dough former can make all the difference.



Why It's Important

- **Production Rate:** Each dough former is designed to achieve a certain production rate.
- **Volume/Cell Structure:** Providing optimum cell structure and volume per product application.
- **Product Weight Control:** Moline dough formers are designed to provide consistent product weights.



- **Flexibility:** Most Moline dough formers are designed to run multiple products.

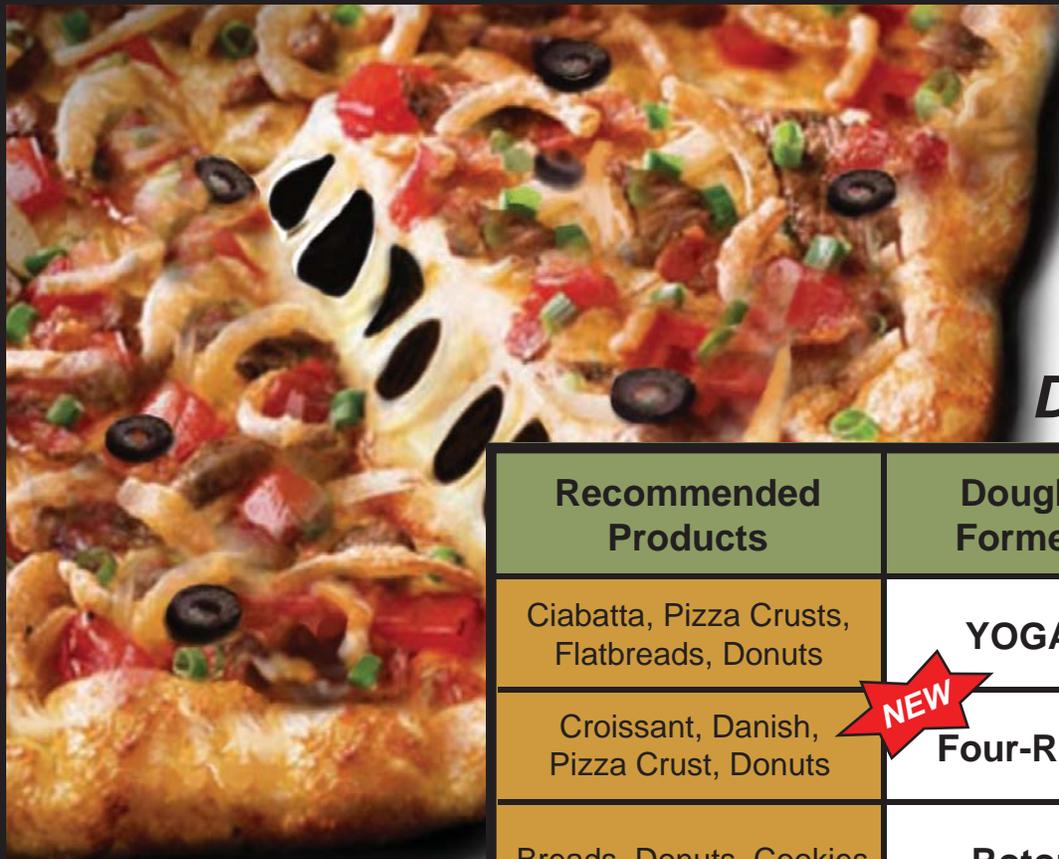
Moline dough forming equipment provides the control, capacity, flexibility and quality you require while optimizing operation.

More Inside...

Inside This Issue:

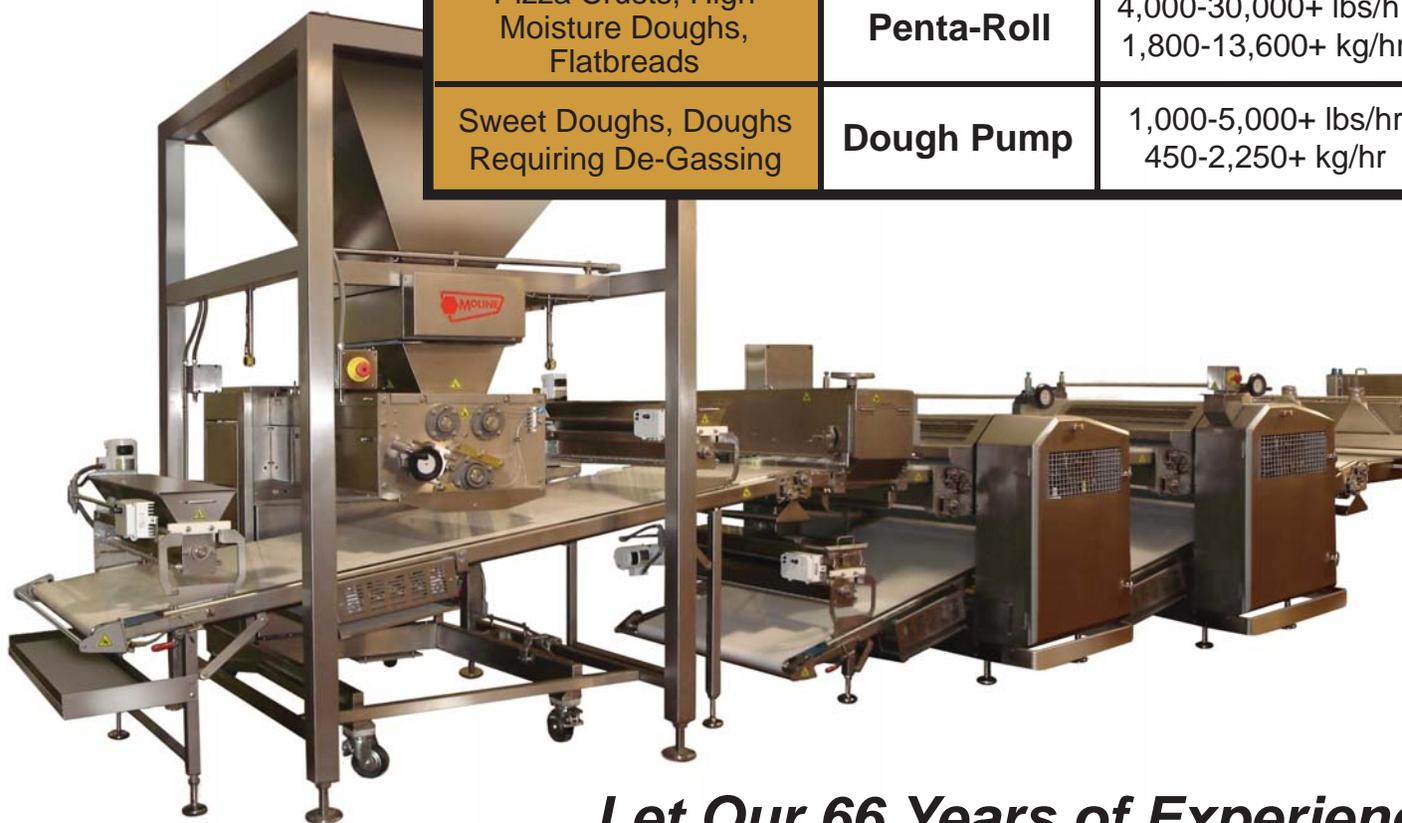
- Choosing the Right Dough Former for Your Specific Product
- High Volume Sheeting for Hot Press Systems

FALL 2011
 Dough Formers - Optimizing Operation
 Sheeting Systems for Hot Press Equipment



Dough Sheet Formers

Recommended Products	Dough Former	Production Output Range
Ciabatta, Pizza Crusts, Flatbreads, Donuts	YOGA	4,000-35,000+ lbs/hr 1,800-16,000+ kg/hr
Croissant, Danish, Pizza Crust, Donuts	NEW Four-Roll	1,000-25,000+ lbs/hr 450-11,300+ kg/hr
Breads, Donuts, Cookies	Rotor	1,000-20,000+ lbs/hr 450-9,100+ kg/hr
Biscuits, Flatbreads, Tortillas	Tri-Roll	1,000-30,000+ lbs/hr 450-13,600+ kg/hr
Pizza Crusts, High Moisture Doughs, Flatbreads	Penta-Roll	4,000-30,000+ lbs/hr 1,800-13,600+ kg/hr
Sweet Doughs, Doughs Requiring De-Gassing	Dough Pump	1,000-5,000+ lbs/hr 450-2,250+ kg/hr

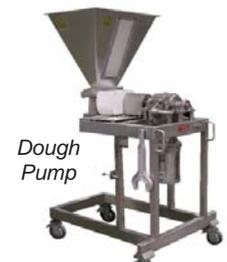


Let Our 66 Years of Experience



Former Comparison Chart

	Initial Dough Sheet Thickness	Initial Dough Sheet Width	Mechanical Technique
r	2 in. 51mm	16 - 32 in. 400 - 800mm	Rotary Chunking/Overlapping (Stressless)
r	0.25 - 1.75 in. 6 - 45mm	10 - 44 in. 250 - 1100mm	Gentle Kneading/Tamping (Stressless)
r	0.5 - 1.75 in. 12 - 45mm	10 - 44 in. 250 - 1100mm	Kneading Rollers (Low Stress)
r	0.25 - 1.25 in. 6 - 32mm	10 - 54 in. 250 - 1400mm	Variable Grooved Roller Sheeting
r	2 in. 51mm	16 - 32 in. 400 - 800mm	Variable Grooved Roller Sheeting with Primary Kneading Rollers
r	0.25 - 0.75 in. 6 - 19mm	6 - 24 in. 150 - 600mm	Positive Displacement

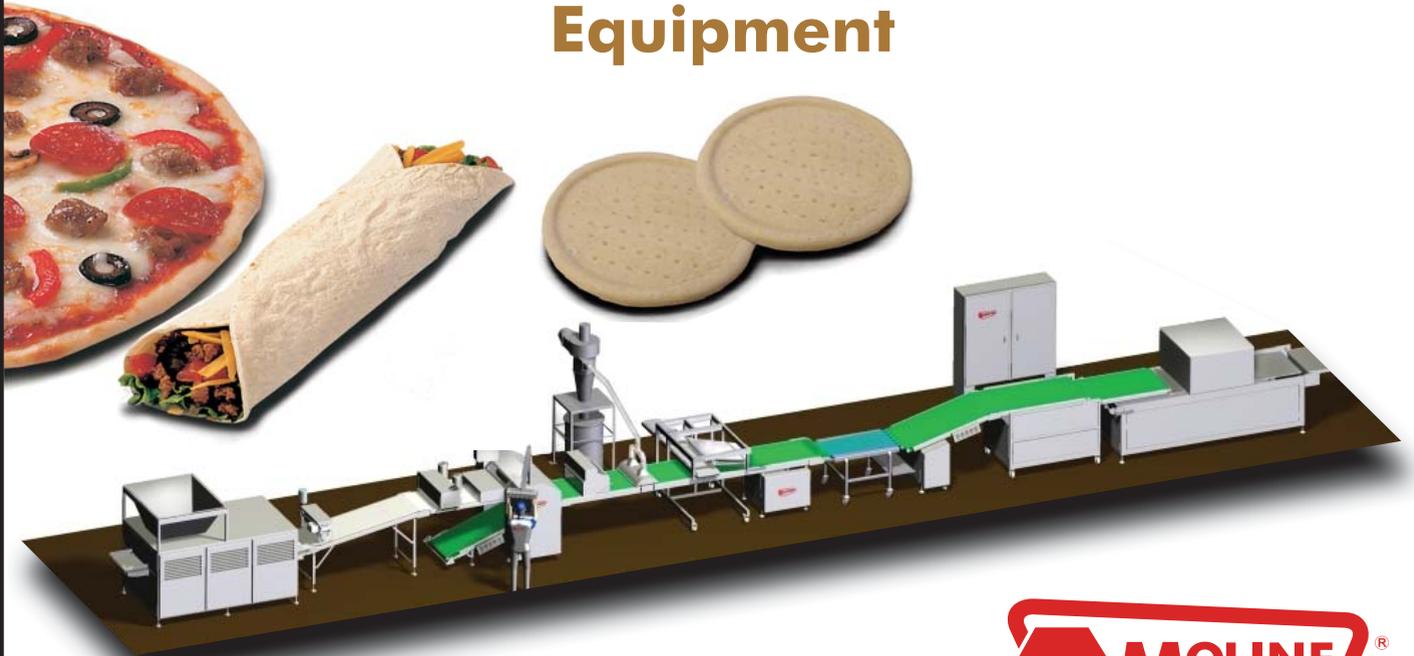


ce Lead You Forward...**Moline**



Systems Engineering Update

High-Volume Pizza Crust / Tortilla Systems Easily Configured to Feed Hot Press Equipment



- *Sheeting systems designed to feed hot press equipment or a proofer.*
- *Provides more flexibility to change product size.*
- *Reduces the dough sheet to any thickness for consistent processing with excellent weight control.*
- *No intermediate proofing is necessary with low stress dough forming.*
- *Combining the traditional characteristics of the hot press with the high-volume production of a Moline sheeting system.*

In the next Moline EDGE Newsletter:
QA Feature - Advanced Solutions for Weight Control