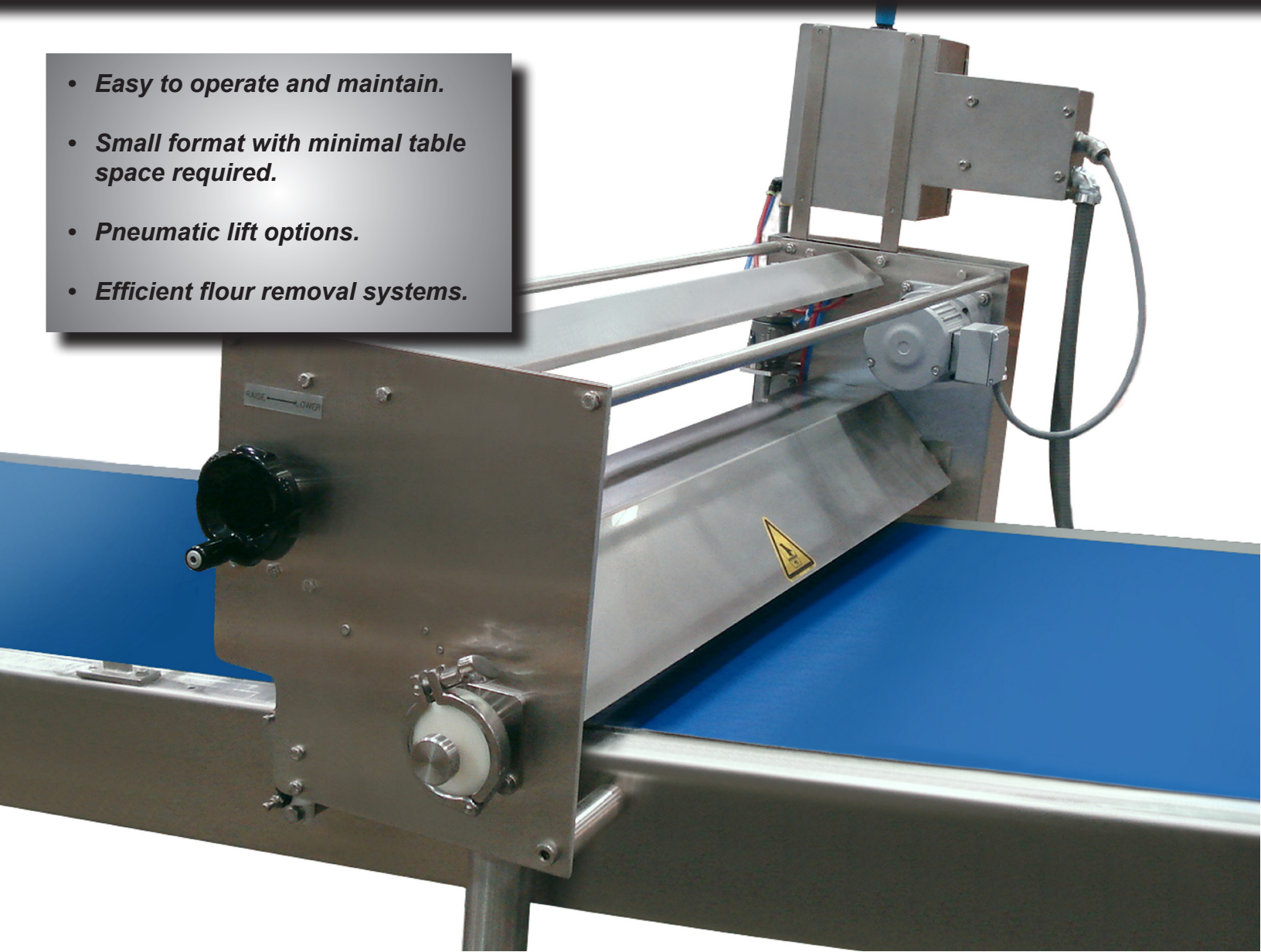


Moline Flour Brush



Designed to efficiently remove flour dust from the dough sheet.

- *Easy to operate and maintain.*
- *Small format with minimal table space required.*
- *Pneumatic lift options.*
- *Efficient flour removal systems.*



Moline manufactures several varieties of flour brushes to suit a wide number of production environments. These machines are designed to remove excess flour from the top of the dough sheet using a set of rotating brushes. The excess flour is removed either by auger or by vacuum for reuse.

Controls are either mechanical (with a control panel and manual switch) or electronic (accessed through the production system's operator interface). Electrical specifications vary depending on customer requirements. Stainless steel construction provides easy sanitation and maximum reliability.

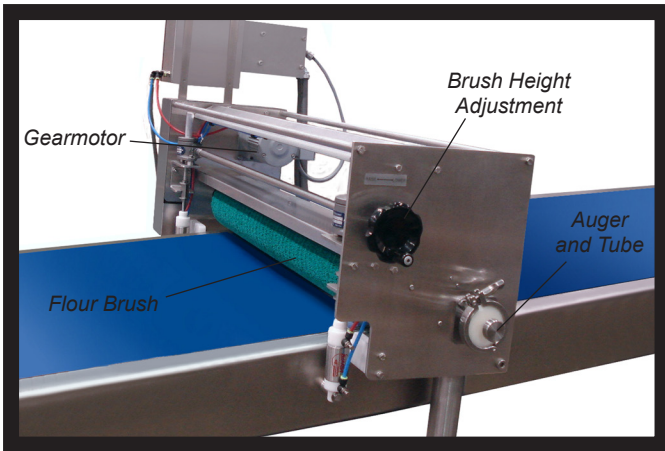


Moline Machinery LLC

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Moline Flour Brush



Flour Brush (with auger)

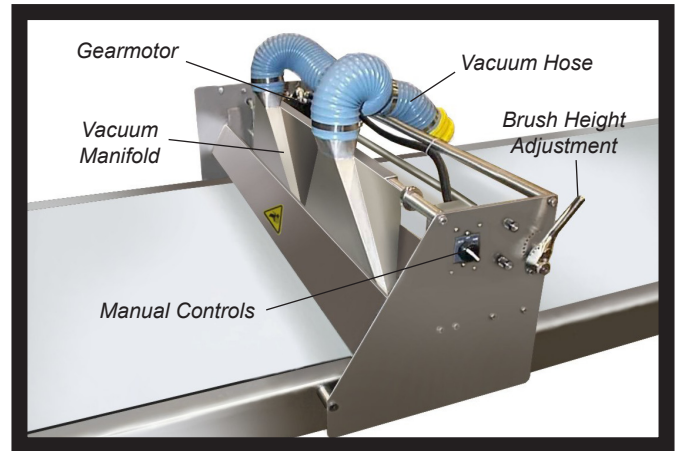
This unit includes:

- Spiral or straight brushes.
- Auger and tube for residual flour removal.
- Gearmotor driven auger.
- Mechanical brush height adjustment knob.
- Pneumatic lift mechanism.
- Safety interlocked guards.
- Manually controlled or integrated with production system's operator interface.

This unit is designed to remove excess flour by brushing it from the surface of the dough sheet, collecting and transferring it via auger to a collection bin for reuse.

A gearmotor activates the unit. The flour brush height can be adjusted with the height adjustment knob to accommodate various dough sheet thicknesses. The lift mechanism is activated by a set of screw actuators. The machine is raised up off of the conveyor when not in use by a pneumatic lift system (includes pneumatics, cylinders and linkage).

Pneumatic Requirements	Optional Pneumatic Lift: 5 cfm @ 100 psi					
Electrical Requirements	115/230 Volt, 60 Hertz, 1 Phase 230/460 Volt, 60 Hertz, 3 Phase					
Standard Available Flour Brush Sizes						
Model	24"	32"	36"	39"	42"	48"
Belt Width	24" 610 mm	32" 813 mm	36" 914 mm	39" 991 mm	42" 1067 mm	48" 1219 mm
Conveyor Width	28" 711 mm	36" 914 mm	40" 1016 mm	43" 1092 mm	46" 1168 mm	52" 1321 mm
Overall Width	33.51" 851 mm	41.51" 1054 mm	45.51" 1156 mm	48.51" 1232 mm	51.51" 1308 mm	57.51" 1461 mm
Table Width	14.5" (368 mm) Required Table Space					



Flour Brush (with vacuum)

This unit includes:

- Spiral or straight brushes.
- Vacuum system to remove flour.
- Gearmotor driven brush belt drive.
- Mechanical brush height adjustment handle.
- Pneumatic lift for dough sheet entry.
- Safety interlocked guards.
- Manually controlled or integrated with production system's operator interface.

This unit is designed to remove excess flour via a vacuum manifold and hoses. As excess flour is brushed from the product surface, the airborne flour dust is vacuumed away to a dust collection system. The dust collection system may be either customer-supplied or supplied by Moline. The flour brush can be raised and lowered with the height adjustment handle to accommodate various dough sheet thicknesses. A gearmotor activates the brush with a drive belt. The unit is raised via air cylinders during operation to prevent the brush from pulling the dough sheet up off of the conveyor into the brush.

Pneumatic Requirements	10 cfm @ 100 psi					
Electrical Requirements	Flour Brush Standard: 115V, 60 Hz, 1 Ph Flour Brush Optional: 230 V, 60 Hz, 3 Ph Dust Collector (3, 5 hp): 230/460 V, 60 Hz, 3 Ph					
Common Available Sizes and Dimensions						
Model	24"	32"	36"	39"	42"	48"
Belt Width	24" 610 mm	32" 813 mm	36" 914 mm	39" 991 mm	42" 1067 mm	48" 1219 mm
Conveyor Width	28" 711 mm	36" 914 mm	40" 1016 mm	43" 1092 mm	46" 1168 mm	52" 1321 mm
Overall Width	33.51" 851 mm	41.51" 1054 mm	45.51" 1156 mm	48.51" 1232 mm	51.51" 1308 mm	57.51" 1461 mm
Table Width	19" (483 mm) Required Table Space					