T-Topper Topping Dispensers



For automatic and continuous application of large particle toppings such as nuts, candy pieces, salt, seasonings and much more...



- Easily and efficiently dispenses a wide variety of topping and ingredient types, from fine to large particle.
- Can be used with a customer-provided ingredient supply source for continuous operation.
- Standard dispensing widths from 8" to 84" (other sizes available).
- Maximum versatility and dispensing accuracy.

The Moline T-Topper topping dispenser is designed to precisely and efficiently dispense fine and large-particle toppings or ingredients in the desired location at the required volume. The unit can deliver an accurate amount of topping continuously, intermittently or in rows/lanes.

The hopper is filled with the desired topping. A specific dispensing shaft, built for the topping application, delivers the topping across the width of the dough sheet or product. Dispensing shafts can be interchanged in a matter of minutes to run a different topping. Shaft speeds are adjusted via a manual controller or operator interface. The amount

of topping dispensed can be easily adjusted during operation as line speeds are modified or for product changes.

The hopper slides out of the frame for emptying and for sanitation. The unit is easily disassembled for cleaning during shutdown.

The T-Topper can be stationary-mounted on existing equipment or built as a portable unit on casters. Custom mounting designs are available.





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Features

• Construction:

Stainless steel construction with precision machined components.

Drive System:

Variable speed direct drive.

• Electrical System:

Varies depending on the application.

Sanitation / Maintenance:

Components are easily disassembled for cleaning and preventive maintenance access during shutdown.

Equipment Options:

- Wide variety of proprietary dispensing shaft designs for specific topping/ingredient applications using the same machine.
- Custom mounting options.
- Servo drive for target topping applications.
- Anti-bridging device for hopper interior.
- Product homogenizing agitator.
- Full portfolios of advanced electronic monitoring, controlled data collection and trending.

Design Standards:

Designed to meet or exceed BISSC, FDA, UL and OSHA standards.



Chopped Nut Toppings



Nuts, Chocolate Chips, Candy Toppings

Custom-Built for Nearly Any Application.

Contact us for more information: sales @moline.com



Changing Out Distribution Shafts



T-Topper Topping Dispensers

Toppings/Ingredients

Many types of toppings and ingredients can be dispensed, including the following:

Almonds (ground, sliced, whole)
Apple (crisp topping, powder)

Bacon (bits, seasoning)

Baking Soda

Bar-B-Q Seasoning

Blueberries (dehydrated, frozen)

Bran

Bread Crumbs

Breading

Butter Chips

Butterscotch Chips

Candy Toppings

Cajun Seasoning

Caraway Seeds

Cheddar Seasoning

Chocolate Chips

Chocolate Pieces

Chocolate Crumb Topping

Chopped Nuts Cinnamon

Cinnamon Sugar

Cobbler Crumb Topping

Cocoa Coconut

Colored Sprinkles

Corn Meal Corn Starch Cracked Oats Cracked Wheat

Crunch Topping

Cereals

Donut Crunch Farina Flour

Flake Topping Salt Flaked Wheat Flavored Bits

Flour

Frozen Meat Cubes Frozen Vegetables

Fruits

Garlic Powder Garlic Salt

Graham Cracker Crumbs

Granola Hazelnuts Herbs Honey Oats

M & M's

Nacho Seasoning

Nonpareils

Nuts

Onions (reconstituted)

Oregano Paprika

Parmesan Cheese

Parsley Flakes

Pecans (pieces, whole) Pepper (black, lemon)

Peppers (fresh chopped bell, jalapeno, red)

Potatoes (dehydrated)

Pretzel Salt Raisins

Raspberries (dehydrated)

Rice Rice Flour Rosemary

Salt (fine, medium, coarse)

Sausage Pieces Seasonings Sesame Seeds Shortening Chips

Soy Flour Spices Starch

Sugar Crystals Sugar Nut Topping

Sugars (granulated, powdered,

cinnamon)

Tarragon

Tissue Flake Topping

Toasted Oats Vegetables Vitamins

Walnuts (pieces, whole)

Wheat Germ Wheatlets

Your Specific Topping!















