

# Moline Cutting Stations



**Designed for efficient, high-volume rotary cutting of a wide variety of products.**

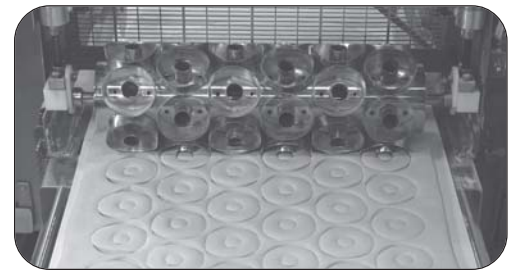
Moline cutting stations offer efficiency and flexibility for high-volume applications. The simple design of these cutting stations provides easy product change-over and precise cutting. Stainless steel construction provides efficient sanitation.

As the dough sheet passes through the machine, the rotary cutter (activated by the action of the dough sheet) cuts the desired product shape. Cutters are available for a wide range of products from sweet goods to pizzas and snack foods. Machine widths can accommodate systems from 24 - 60 inches wide. The cutting station is activated through a control panel mounted on the machine or through the production system's operator interface. Conveyor rail mounting latches allow the unit to be easily

removed from the line if desired. A rubber roller, installed beneath the conveyor belt, provides the necessary cutting surface for a clean, even cut.

## **Pneumatic Cutting Station**

The Moline pneumatic cutting station allows the cutter to be raised and lowered pneumatically with air cylinders and provides even cutting pressure across the width of the conveyor. Cutters can be quickly interchanged for product variation. Pneumatic pressure to the cylinders is controlled through the pneumatic regulator. Pneumatic requirements are 10 cfm @ 80 psi (4.7 liters/second @ 5.5 bar). A safety interlocked guard prevents access to the cutter during operation.



Pneumatic Cutting Station

- Accommodates line widths of 24 to 60 inches wide.
- Rotary cutters are easily removed and changed to run different products.
- Simple design and small footprint provide efficiency and easy operation.

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# Moline Cutting Stations

## Dual Cutting Station

The Moline dual cutting station is designed for high-volume synchronized product cutting and accepts many different types of Moline cutters. The unit holds two cutters which are synchronized to perform two cuts simultaneously. The phase variator mounted to the side of the unit is used to fine tune cutter synchronization. Cutter height is pneumatically controlled by cylinders.

Two rubber rollers are located beneath the cutting station under the conveyor belt to achieve an even cut. A safety interlocked guard prevents access to the cutters during operation.

Pneumatic requirements are 10 cfm @ 80 psi (4.7 liters/second @ 5.5 bar).



Dual Cutting Station

**For other cutting station options, contact Moline Customer Service.**



## Powered Cutting Station

The Moline powered cutting station contains a powered cutter for efficient and fast product cutting. A drive motor, gear reducer and set of gears drive the cutter. A rubber roller, located inside the cabinet beneath the conveyor, provides the optimum cutting surface and can be raised or lowered pneumatically from the operator interface. Air cylinders, regulator and control valve are also located inside the cabinet.

For moist dough formulations, air can be used to assist product release from the cutter (either compressed air or low-pressure blower).

Safety interlocked guards prevent access to components during operation.

The cutter can be easily removed or replaced with another for fast product change-over.



Powered Cutting Station

Due to continuous product improvement, specifications are subject to change without notice.

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