

The Moline Dough Pump Extruder



Designed to efficiently deliver a continuous, degassed dough sheet to the sheeting system.

The Moline dough pump extruder is typically used for light, moist doughs such as Danish or sweet breads. The unit is designed to deliver a continuous dough sheet to the sheeting system while also degassing the dough as it is extruded.

Dough is fed into the extruder hopper from a dough delivery system. A drive motor, gear reducer and pump provide the force to move the dough from the hopper through the

nozzle. Dough sheet thickness and width are easily adjusted by changing the die plate on the nozzle.

The extruder hopper is available in several sizes and heights and contains a Lexan window which allows dough level monitoring for optimum weight control of the final product.

The portable, yet simple design of this extruder provides efficiency and durability along with easy disassembly for sanitation and maintenance.



- **Simple, portable design provides efficient operation and sanitation.**
- **Used for light, moist doughs, such as Danish or sweet bread.**
- **Dough sheet width and thickness are easily adjusted by changing the die plate on the nozzle.**

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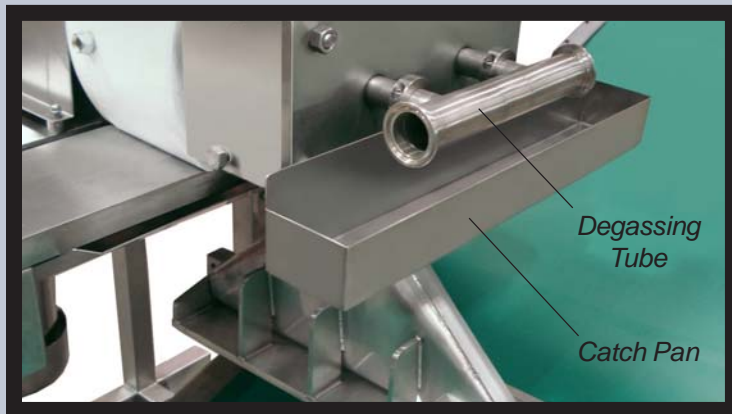
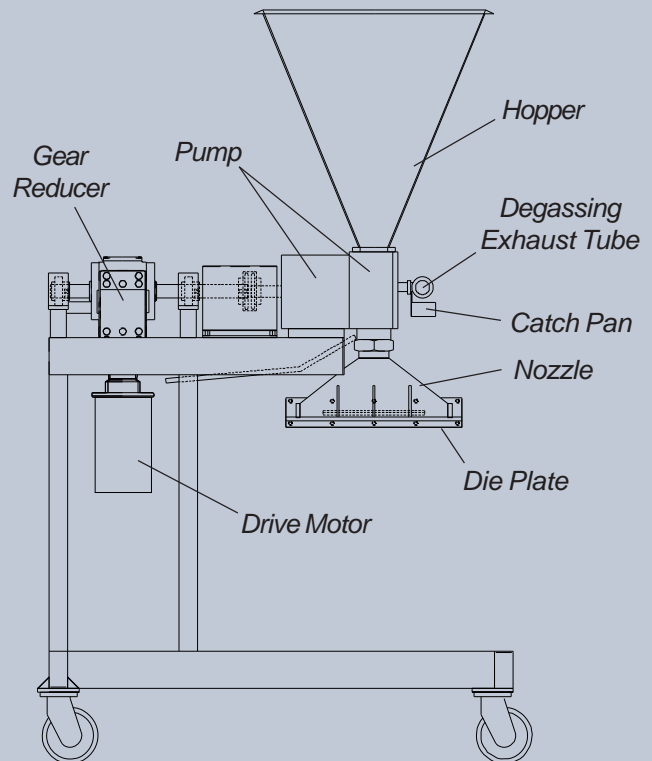
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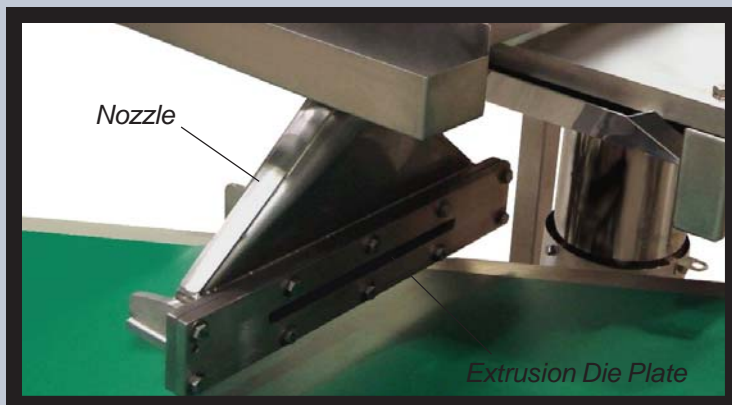
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Machine Features

- **Construction:**
Heavy-gauge stainless steel with precision-machined components. Mounted on casters for portability. Hopper interior is specially coated for optimum dough release.
- **Control Functions:**
Pump speed is easily adjusted with manual control buttons or through the production system's operator interface.
- **Drive System:**
Standard: 3 hp, 1800 rpm drive motor with gear reducer, coupling and shaft.
- **Electrical System:**
Standard Electrical Requirements: 480 Volt / 60 Hertz / 3 Phase (other options are available).



Optional Degassing Tube



Nozzle and Extrusion Die Plate

Degassing System

If the optional degassing system is installed, the pump degasses the dough as it is pumped through the unit and exhausts the gas via the exhaust tube.

A catch pan is installed under the exhaust tube to catch any residual dough that is also emitted.

Nozzle and Extrusion Die Plate

The rotors, turning inside the pump, create a vacuum which pulls the dough down from the hopper and pushes it through the nozzle for consistent dough extrusion. The dough pump nozzle is designed to extrude a continuous dough sheet of fixed width and thickness onto a conveyor. Dough sheet width and thickness are easily adjusted by replacing the extrusion die plate with one of another size.