

Moline Flour Duster



Designed to uniformly dispense flour and other dry toppings across the width of a conveyor belt or dough sheet.

The Moline flour duster is designed to suit a variety of production applications with differing styles and options. Our commitment to excellence, reliability and value shows. Moline dusters are tried and proven in progressive, high-production bakeries throughout the industry.

Styles include portable or stationary, either DC, activated through a controller (shown below), or AC which is controlled through a production system's operator

interface. Electrical specifications vary depending on customer requirements. An optional quick release rotating hopper, available on both portable or stationary models, allows for quick flour removal.

The amount of flour dispensed and the width of the dispensing pattern are adjustable. A variable speed direct drive controls the dispersion rate, while flow adjustment slides in the bottom of the hopper control the dispensing pattern.

*Stationary DC Model
Shown*



- *Machine widths vary from 10" to 60" depending on customer application.*
- *Optional equipment allows the customer to choose which style best suits the application.*

Packaging - Processing
Bid on Equipment
1-847-683-7720
www.bid-on-equipment.com



Moline Machinery LLC

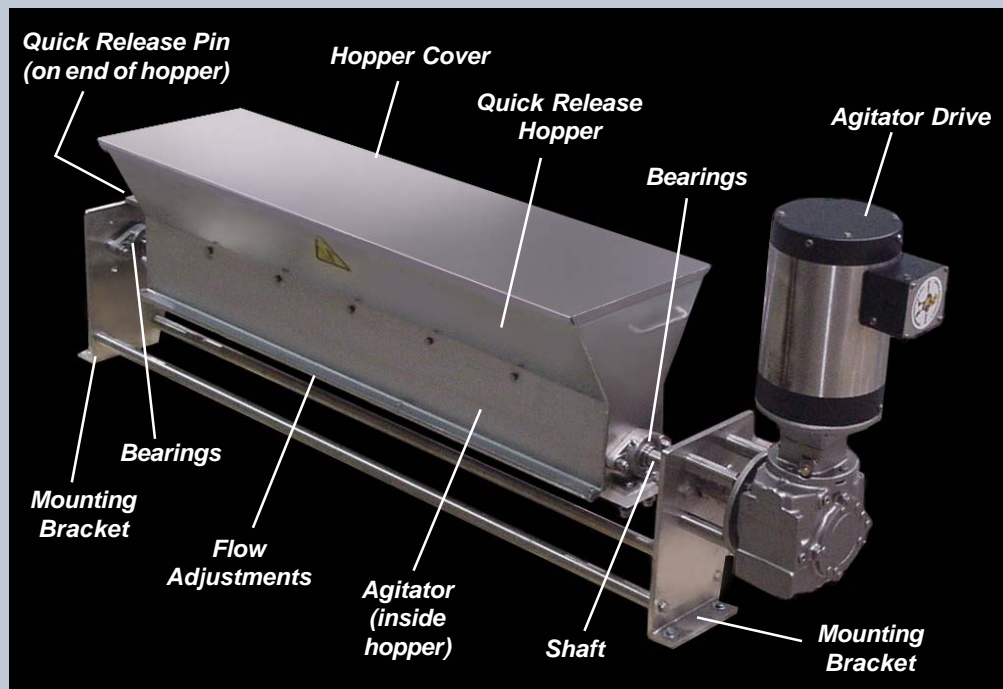
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218-624-5734 (For after hours service, call 218-590-1987)
www.moline.com • sales@moline.com



Moline Flour Duster

Features

- Construction:**
 Heavy-gauge stainless steel construction. Precision machined components.
- Available Machine Widths:**
 Widths vary from 10" to 60" depending on application.
- Guards and Covers:**
 Hopper guard prevents access to agitator during operation. Access cover opens easily to monitor or add to flour level in hopper.
- Agitator Speed Adjustment:**
 Speed control is accessed through the controller (DC machines), or through the production system operator interface (AC machines), to control flour flow during production.
- Flow Adjustment Slides:**
 Slides are pulled out or pushed in to alter the flour dispersion pattern as necessary.
- Flour Dispersion Rate:**
 Dispersion rates vary from 20 grams/minute/inch to 80 grams/minute/inch.



Stationary AC Model With Quick Release Hopper

- Drive System:**
 Variable speed direct drives: 1/2 hp (DC) and 1 hp (AC) for smooth, quiet operation.
- Electrical System:**
 (voltage/cycle/phase)
 AC: 230/60/3 or 460/60/3.
 DC: 115/60/1 (90 volt DC) and 230/60/1 (180 volt DC).



Portable DC Duster/Dispenser (with Quick Release Hopper shown in released and rotated position)



Portable Style Duster

The portable duster incorporates the same efficient features of our stationary model, but with a stainless steel portable frame mounted on casters. An optional rotating hopper provides quick removal of flour.