

The Moline Rotor Extruder



Designed to deliver a continuous dough sheet of fixed width and adjustable thickness to the sheeting system.

The Moline rotor extruder's simple design and versatility allows a wide variety of doughs, such as breads, pizza, Danish, donuts, sweet rolls and croissants, to be processed gently without overworking the dough. The unit is manufactured in several sizes to produce dough sheets from 10" to 42" wide. Depending on the size of the machine, production rates vary from 4,000 to 12,000 lbs. per hour.

Dough is fed into the extruder hopper from a dough delivery system (typically a Moline starwheel chucker, as shown on page 2). The extruder rollers pull the dough down toward the extrusion die where it is formed into a continuous dough sheet and delivered to the sheeting system. Spring-

ensioned roller scrapers help guide the dough toward the extrusion die. The extrusion die plate can be easily adjusted to change dough sheet thickness.

The extruder hopper is available in several sizes and heights. The hopper contains a Lexan window which, when the extruder is used in conjunction with a Moline starwheel chucker, allows electronic dough level monitoring for supreme weight control of the final product.

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



- **Provides a gentler action than most other extruders.**
- **Sizes are available to extrude dough sheets from 10" to 42" wide.**
- **Large capacity extruders can easily provide up to 12,000 lbs. of dough per hour.**
- **Easily disassembled for efficient sanitation and maintenance.**

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Moline Machinery LLC

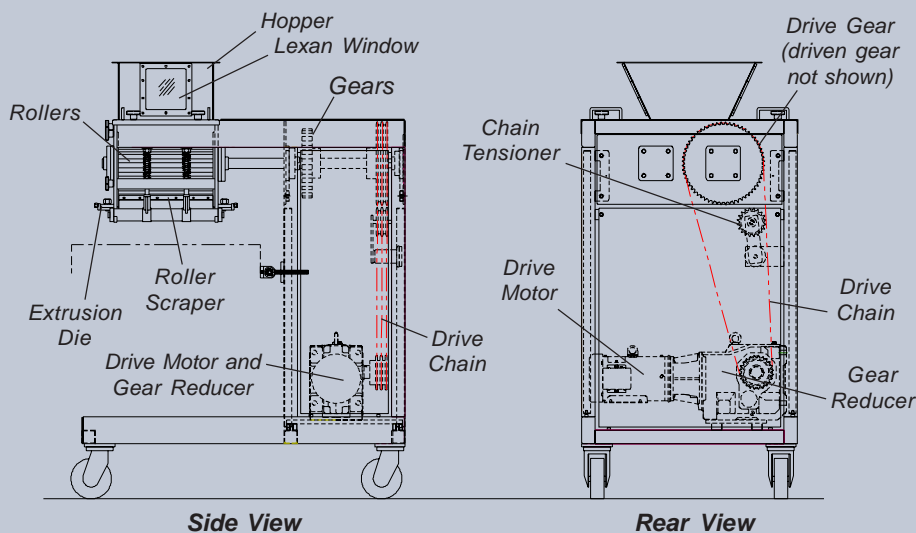
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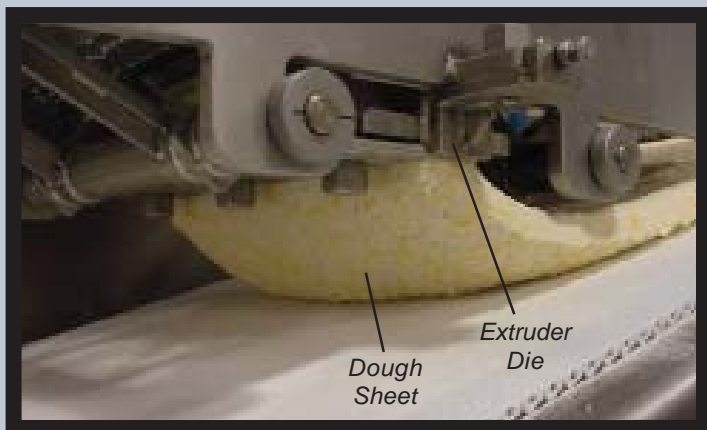
The Moline Rotor Extruder

Extruder Features

- Construction:**
 Heavy-gauge stainless steel construction. Precision machined components. Mounted on casters for portability.
- Guards and Covers:**
 Safety interlocked guards and hopper prevent access to rollers during operation.
- Control Functions:**
 Roller speed is easily adjusted with manual control buttons or through the existing production system's operator interface.
- Drive System:**
 Standard: 2 hp, 1725 rpm motor with gear reducer, drive chain and gears.
- Dough Delivery System:**
 The extruder can be used with a Moline starwheel chunker which provides synchronized delivery of portioned dough chunks to maintain a constant level in the extruder hopper. This system greatly improves weight control of the final product.



Rotor Extruder with Starwheel Chunker



Extrusion Die and Dough Sheet

Extrusion Die

- Easily Adjust Dough Sheet Thickness:**
 The bolt-on die plate can be easily adjusted to change dough sheet thickness.
- Gentle Operation:**
 The design of the extruder and die provides gentle and smooth operation for doughs that require less processing.

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