

# Rotor Low Stress Dough Former



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



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

*The Moline rotor low stress dough former'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 hopper from a dough delivery system (typically a Moline starwheel chunker, as shown on page 2). The rotors pull the dough down toward the dough forming die where it is formed into a continuous dough sheet and delivered to the sheeting system. Spring-tensioned rotor*

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

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

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



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## 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 rotors during operation.*
- **Control Functions:**  
*Rotor 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 rotor low stress dough former can be used with a Moline starwheel chunker which provides synchronized delivery of portioned dough chunks to maintain a constant level in the dough former hopper. This system greatly improves weight control of the final product.*



Rotor Low Stress Dough Former



Rotor Low Stress Dough Former with Starwheel Chunker



## Dough Forming 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 dough former and die provides gentle and smooth operation for doughs that require less processing.*



**Moline Rotor Low Stress Dough Former**

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

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