T-Topper Topping Dispensers



For automatic and continuous application of large particle toppings such as nuts, candy pieces, salt, seasonings and much more...



The Moline T-Topper topping dispenser is designed to precisely and efficiently dispense fine and large-particle toppings or ingredients in the desired location at the required volume. The unit can deliver an accurate amount of topping continuously, intermittently or in rows/lanes.

The hopper is filled with the desired topping. A specific dispensing shaft, built for the topping application, delivers the topping across the width of the dough sheet or product. Dispensing shafts can be interchanged in a matter of minutes to run a different topping. Shaft speeds are adjusted via a manual controller or operator interface. The amount

of topping dispensed can be easily adjusted during operation as line speeds are modified or for product changes.

The hopper slides out of the frame for emptying and for sanitation. The unit is easily disassembled for cleaning during shutdown.

The T-Topper can be stationary-mounted on existing equipment or built as a portable unit on casters. Custom mounting designs are available.



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T-Topper Topping Dispensers

Features

• Construction:

Stainless steel construction with precision machined components.

- Drive System: Variable speed direct drive.
- Electrical System: Varies depending on the application.
- Sanitation / Maintenance: Components are easily disassembled for cleaning and preventive maintenance access during shutdown.

• Equipment Options:

- Wide variety of proprietary dispensing shaft designs for specific topping/ingredient applications using the same machine.
- Custom mounting options.
- Servo drive for target topping applications.
- Anti-bridging device for hopper interior.
- Product homogenizing agitator.
- Full portfolios of advanced electronic monitoring, controlled data collection and trending.

• Design Standards:

Designed to meet or exceed BISSC, FDA, UL and OSHA standards.



Nuts, Chocolate Chips, Candy Toppings



Custom-Built for Nearly Any Application.

Contact us for more information: sales @moline.com



Chopped Nut Toppings



Changing Out Distribution Shafts



T-Topper Topping Dispensers

Toppings/Ingredients

Many types of toppings and ingredients can be dispensed, including the following:

Almonds (ground, sliced, whole) Apple (crisp topping, powder) Bacon (bits, seasoning) **Baking Soda** Bar-B-Q Seasoning Blueberries (dehydrated, frozen) Bran **Bread Crumbs** Breading **Butter Chips Butterscotch Chips** Candy Toppings Cajun Seasoning Caraway Seeds Cheddar Seasoning Chocolate Chips **Chocolate Pieces** Chocolate Crumb Topping **Chopped Nuts** Cinnamon Cinnamon Sugar Cobbler Crumb Topping Cocoa Coconut **Colored Sprinkles** Corn Meal Corn Starch Cracked Oats Cracked Wheat Crunch Topping

Cereals Donut Crunch Farina Flour Flake Topping Salt Flaked Wheat Flavored Bits Flour Frozen Meat Cubes Frozen Vegetables Fruits Garlic Powder Garlic Salt Graham Cracker Crumbs Granola Hazelnuts Herbs Honey Oats M&M's Nacho Seasoning Nonpareils Nuts Onions (reconstituted) Oregano Paprika Parmesan Cheese Parsley Flakes Pecans (pieces, whole) Pepper (black, lemon) Peppers (fresh chopped bell, jalapeno, red)

Potatoes (dehydrated) Pretzel Salt Raisins Raspberries (dehydrated) Rice **Rice Flour** Rosemary Salt (fine, medium, coarse) Sausage Pieces Seasonings Sesame Seeds Shortening Chips Sov Flour Spices Starch Sugar Crystals Sugar Nut Topping Sugars (granulated, powdered, cinnamon) Tarragon Tissue Flake Topping **Toasted Oats** Vegetables Vitamins Walnuts (pieces, whole) Wheat Germ Wheatlets Your Specific Topping!















