

# Moline Flour Dusters



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

*Stationary Model*



*Portable Model With Rotating Hopper*

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

*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, 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.*



***Moline Machinery LLC***

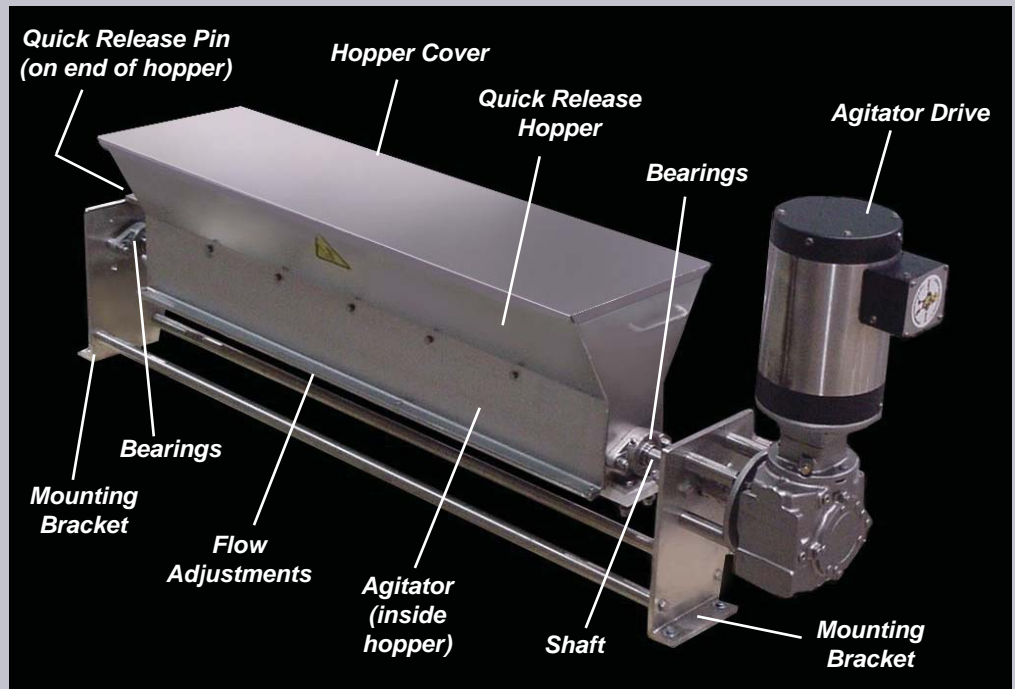
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# Moline Flour Dusters

## Features

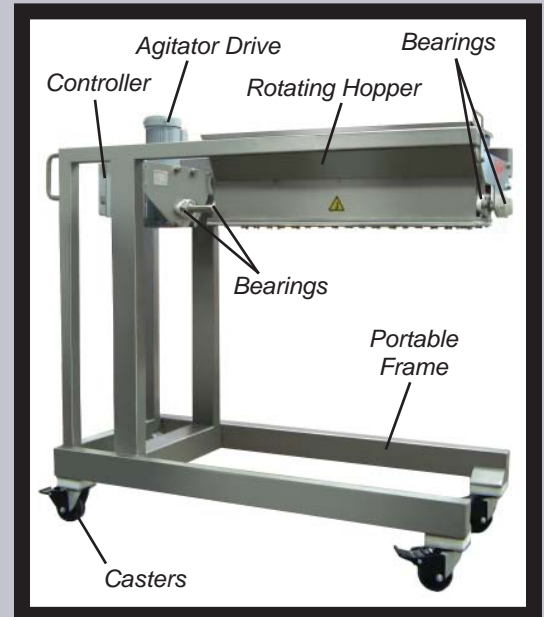
- Construction:**  
 Heavy-gauge stainless steel construction. Precision machined components.
- Available Machine Widths:**  
 Widths vary from 10" to 60" depending on application.
- Guards and Covers:**  
 Hopper guard prevents access to agitator during operation. Access cover opens easily to monitor 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 Duster-Dispenser  
(With Rotating Hopper for Flour Removal)



## 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.