



# ROTARY MOULDER



SOFT BISCUITS

# THE EASY WAY FOR MOULDING BISCUITS

---

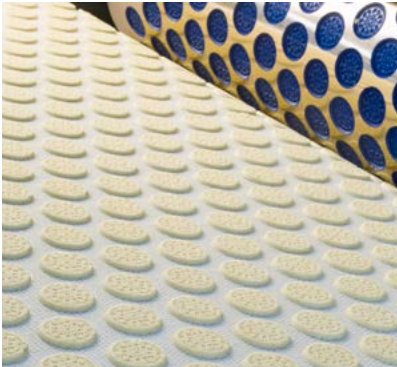




## INNOVATION IN OUR TRADITION

Polin has been designing and manufacturing Rotary Moulders for over 60 years. Recent technological and manufacturing developments allow us to offer a machine of the latest generation. Ancillary equipment and characteristics make it easy to use, to clean, reliable and integrated in the company information technology.

Rotary Moulders Polin are available with active width from 800 to 1500 mm.



# FEATURES AND BENEFITS



## Easy to use

Rapid easy changeover of moulding roller with pneumatic control; intuitive controls for rapid start-up.

## Easy to clean

Special design for easy access and fast cleaning and maintenance; fully openable for a complete cleaning access.

## Great outputs

Large diameter grooved and moulding rollers allow great capacities with oven up to 120 m.



## FEATURES

### FULLY AUTOMATIC ADJUSTABLE MACHINE

- Independent drives for feeding and moulding rollers enable to vary relative speeds to suit product characteristic such as thickness and dough texture.
- The independent web drive ensures that web tension is reduced thus improving biscuit extraction and dough texture.
- Sharp and hardened knife, fitted on a rigid holder for long term lasting and optimum weight accuracy.
- A fast web change reduces maintenance costs and downtime. No chain transmissions and external drives allow easy cleaning and maintenance.
- Built-in "Touch screen" Operator Panel, managed by PLC for rapid and easy control and response to troubles.
- Independent conveyor for scraps discharge

### CONTROLS BY ACTUATORS

- Grooved feeding roller speed
- Moulding roller speed
- Web speed
- Knife position (angle and height separately) roller gap (side to side on demand) Extraction roll pressure side to side
- Web tensioning
- Web take-up
- Die locking
- Easy access to moulding roller (with quick changeover without tools)
- Automatic knife reversion during die extraction

### BENEFITS

- Better weigh control
- Better shape control
- Wider range of products
- Faster start-up
- Quicker product change over
- Less scraps / fewer tails
- Easy product management by recipe control on Operator Panel



### SWIVEL PANNER

A swivel panner is installed to provide the final transfer of biscuits from the rotary moulder accurately onto the oven band. Activated by band follower rollers, the unit follows the tracking of the oven band, ensuring accurate centralized positioning of the product before baking.



### SUGAR SPRINKLER

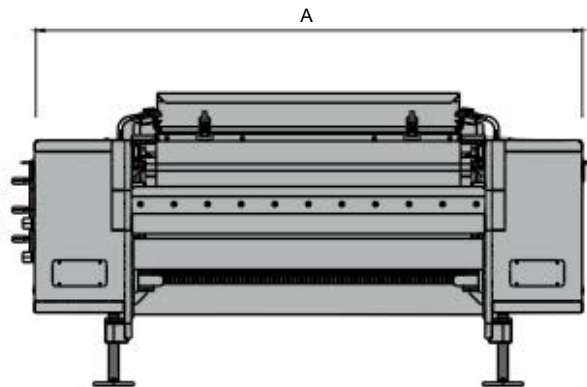
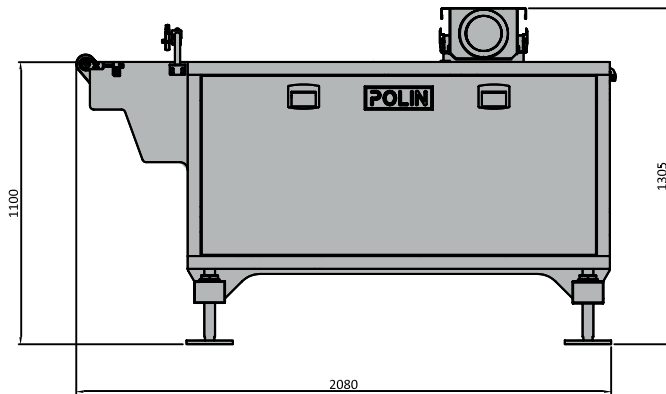
It consists of a main stainless steel hopper with lower curved sheet provided of holes (diameter commensurate with the characteristics of the product), a rotating shaft shaving the sheet and a side hopper for manual feeding with screw conveyor. The hopper is removable for deep cleaning or for quick product changeover.



### WASHING UNIT

The washing unit is used for the application of egg-wash, sugar/water or other liquids on the biscuits before baking, to obtain the characteristic golden colour of the baked product. Our washing unit has two independent motor to control the rotation of the distributor roll or brush (fast-no tools changeover). The level of the liquid is automatically controlled by a specific pump and level sensor.





## TECHNICAL FEATURES

Working width	800, 1.000, 1.200, 1.250, 1.500 mm
Grooved feed roller	243 mm diameter
Moulding roller	254 mm diameter
Anvil pressure roller	250 mm diameter
Drive roller	200 mm diameter
Roll gap adjustment	from 4 to 12 mm
Diameter of web nose bar	4 mm
Web	resin-coated cotton



## ANCILLARY EQUIPMENT THAT COULD BE COUPLED

- Product detachment roller
- Biscuit decorator (ink printer)
- Hopper extension with kibbler unit
- Jam decorator
- Washing unit
- Swivel panner



## DIMENSIONS

Model	A (mm)	Total Power (kW)
800	1.980	11
1.000	2.180	13
1.200	2.430	15
1.250	2.430	15
1.500	2.680	18



## LINE

- 1 MIXER
- 2 DOUGH FEEDER
- 3 METAL DETECTOR
- 4 ROTARY MOULDER
- 5 WASHING UNIT
- 6 SUGAR SPRINKLER
- 7 SWIVEL PANNER
- 8 OVEN
- 9 OVEN STRIPPING CONVEYOR
- 10 COOLING CONVEYOR
- 11 STACKER
- 12 PACKAGING CONVEYOR

## Technology on demand for pastry, biscuit and bread industry

Since 1929 our philosophy has been innovation and creation of quality. Today our peculiarity is the design and creation of medium to large scale industrial systems for pastry, biscuits and bread industry; our goal is providing our customers with both products and service. We wish to take our talented technology all over the world.



**POLIN**  
GROUP

**Ing. Polin & C. S.p.A.**

Viale dell'Industria, 9 - 37135 Verona - Italy - Tel. +39 045 8289111 - Fax +39 045 8289122 - polin@polin.it  
[www.polin.it](http://www.polin.it)

