

Brownie Cutter Sets



Providing efficient and uniform cutting of brownies and other pan-baked products.

Moline brownie cutter sets are designed for fast and easy cutting of brownies and other pan-baked goods with perfect uniformity and consistency. The cutters eliminate costly and cumbersome hand operations, increasing product volume and profitability.

Built to Moline's high standards of excellence, the cutters provide years of trouble-free service. Cutting blades are heavy-duty stainless steel which not only provide durability but easy sanitation as well.

The brownie cutter set consists of two cutters: one for the length and one for the width of the pan. The first cut is made with one side of the length cutter. The second cut is made by turning the cutter over. These operations are repeated for cross cutting, using the width cutter.

From the lightest to the heaviest types of pan-baked products, uniform cuts of exact size and weight are easily controlled.



- ***Easy to operate, easy to clean.***
- ***Consistent product size uniformity.***
- ***Special cutter sizes available upon request.***



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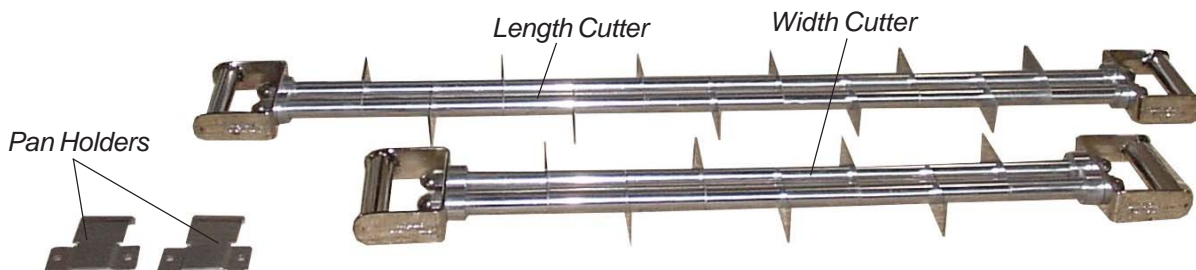
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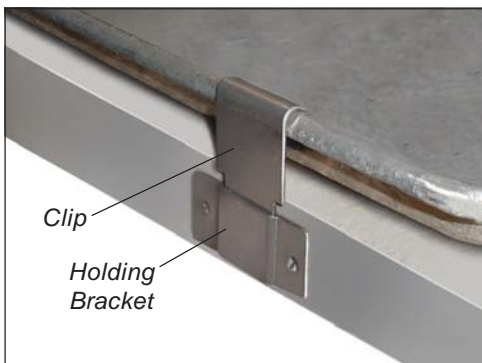
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The Moline brownie cutter set includes two cutters (one for the length and one for the width of the pan), a set of pan holders (clips and holding brackets) to hold the pan to the bench and spacers for use with other types of pans.



The brownie cutter sets are manufactured to be used on standard 18" x 26" steel bun pans or sheet pans. When aluminum pans are used, four small spacer washers (provided) should be added. Aluminum sheet pans have a wider bead around the top edge, therefore added length is needed on the cutters. Small spacer washers are installed on each shaft between the last spacer of equal diameter and the larger 1" diameter spacer, which rides the rim of the pan on each end. Some aluminum sheet pans have wider beads than others; the spacer washers are provided to fit the widest bead.



Pan Clipped to the Bench

The first cut is made using the length cutter with one side of the cutter blades down. The second cut is made by turning the cutter over. These operations are repeated for cross cutting, using the width cutter instead.

With the blade tilted at an angle as shown at right, the cutters will cut nutmeats and other hard products against the bottom of the pan and will not rake the particles up through the iced surface.



Correct Cutter Position For Cutting

Available Brownie Cutter Sets (Four Standard Sizes)

Model	Pieces Cut	Size of Piece
Model 96:	96 pieces (8 x 12)	2" x 2"
Model 112:	112 pieces (8 x 14)	1-3/4" x 2"
Model 120:	120 pieces (10 x 12)	1-5/8" x 2"
Model 140:	140 pieces (10 x 14)	1-3/4" x 1-5/8"

Standard Bun Pan Size: 18" x 26".
Cutting Depth: 1-1/4" all models.

Special cutter sizes are available upon request. Contact Moline Customer Service for further information (218-624-5734 or sales@moline.com).