



DCA equipment sets the standard for dependable performance, production flexibility and operating economy. To achieve the quality and variety your market requires, specify DCA Equipment Systems.

The DCA Company — A Division of DCA Food Industries Inc. 8106 Stayton Drive, Jessup MD 20794, (301) 792-4300 City of Industry, CA 91746, (818) 369-5151

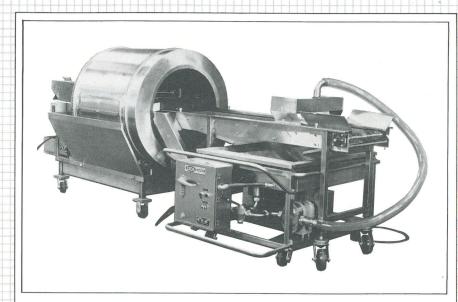
Or call us toll-free: 1-(800)-638-4909

FAX (301) 725-0020



Glaze 'n' Coat Systems





MD 83/MD 84 units provide automatic, low-cost production of coated doughnuts



MD 84 DRY COATER Designed to promote maximum agitation for a complete one-pass dry coating. The unique interior design of the drum assures that each doughnut is perfectly coated.

THE DCA GLAZE 'N COAT SYSTEM

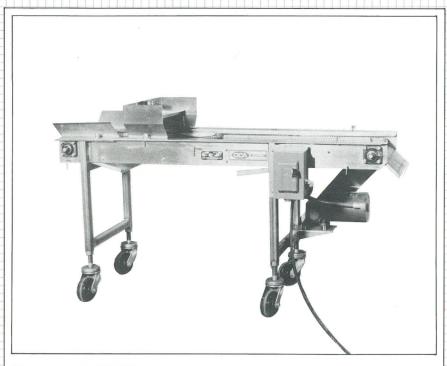
TURNS CONVENTIONAL CAKE DOUGHNUTS INTO A TEMPTING ARRAY OF PROFITABLE NEW VARIETIES

In combination, the MD 83 Liquid Coater and the MD 84 Dry Coater form an in-line automatic finishing system.

Doughnuts are fed into the conveyor belt of the MD 83 and carried through a curtain of glaze which provides an adherent base for crunch or other coatings. They are then conveyed into the revolving drum of the MD 84. Coated doughnuts are then conveyed out of the drum for transfer to a packing conveyor.

MD 84 DRY COATER FEATURES

- Positive drive
- Wide access door
- Sanitary stainless belting
- Long-wearing, corrosionresistant surface
- Easily cleaned and maintained



MD 83 CONVEYOR and mounted glaze bath



MD 83 GLAZE TANK

MD 83 LIQUID COATER

Can be operated independently to glaze yeast-raised doughnuts, honey buns, etc.

MD 83 LIQUID COATER FEATURES

- Silicon blanket tank heaters for uniform heating
- Thermostat for precise control of glaze temperature
- Sanitary stainless steel construction
- Transparent Tygon (plastic) hose
- Flat-Flex stainless conveyor belting
- Adjustable height
- Portable, mounted on heavy-duty casters

