

TOTAL PIZZA & BAKERY SOLUTIONS



MOFFAT[®]

em
YOUR PIZZA HUB

MARKET LEADERS IN PIZZA & BAKERY EQUIPMENT

Our team of industry-trained sales consultants provide advice to help you select the right equipment for your business, using the knowledge that only comes from many years of extensive industry experience.

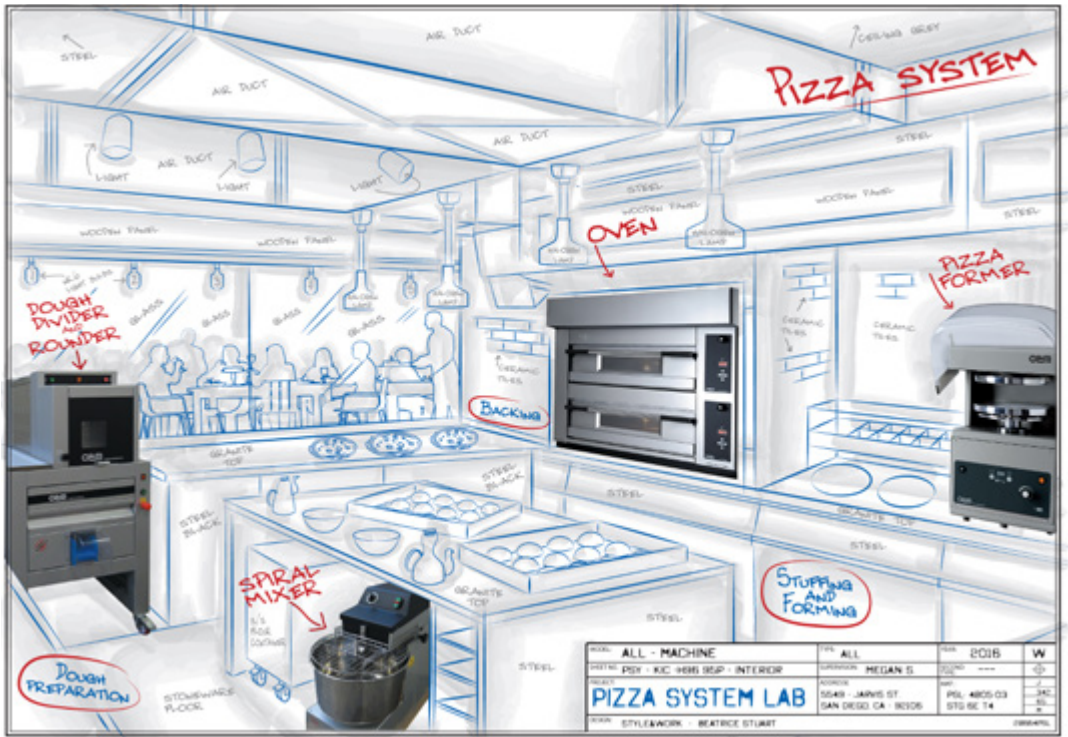
With a history of more than 30 years of manufacturing and distributing a complete range of equipment for the bread-making professionals, food processing, distribution groups and retail chains, our extensive range provides solutions to cover each and every requirement within the food preparation process.



CALL US ON 1300 268 798



VISIT US AT WWW.MOFFAT.COM.AU



FROM MIXING TO BAKING AN ALL-ROUND ART

Need a helping hand in your pizzeria?

We offer a complete range of products that can help you throughout the entire process.

All of our products are designed to facilitate your work, allowing you to concentrate your talent on the art of making pizza.

With Pizza Hub we help you make the entire production process simpler and more efficient: from dough preparation and dividing to shaping the base to baking.

SPRIAL MIXERS

Quickly create an optimal dough mixture with a good oxygen level at the right temperature. You can choose various models with capacities ranging from 20 to 30 kg.



FX202M

STANDARD FEATURES

- Fixed head spiral dough mixer
- Painted steel frame
- Stainless steel bowl
- Micro switched safety guard
- Available with optional castors
- Larger capacity mixers available

DOUGH DIVIDERS & ROUNDERS

Prepare compact, smooth, even dough balls weighing from 50g to 300g. You can produce from 800 up to 1200 balls per hour!



BM2NT



BM2AS



AST ON STAND

HOT PRESSES

Prepare perfect bases with or without a raised edge, diameters ranging from 30 to 50 cm. You can press from 250 to 300 pizza bases per hour



PF33MT



PF45DG

OVENS

Bake to perfection every type of pizza of any shape and size (round, sheet, classic, rectangular). You can make up to 270 pizzas per hour.

START

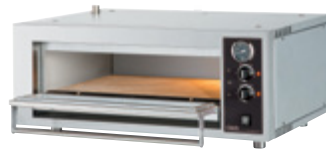
- Single chamber electric deck oven
- Compact countertop design
- Electromechanical controls
- Easy read internal temperature display
- Maximum working temperature 400°C
- Independent control for top and bottom heat
- Refractory stone baking surface
- Bake direct on the stone or in trays
- Supplied with “in-between” removable shelf
- Internal halogen light
- Can be stacked up to 3 decks high



STARTC63EM

PRATICO

- Single chamber electric deck oven
- Electromechanical controls
- Easy read internal temperature display
- Maximum working temperature 400°C
- Independent control for top and bottom heat
- Refractory stone baking surface
- Bake direct on the stone or in trays
- Internal halogen light
- Single or Three phase
- Can be stacked up to 3 decks high



PRATICOC641EM1P

OVENS

DOMITORPRO

- Single chamber electric deck oven
- Digital controls
- Easy read internal temperature display
- Maximum working temperature 400°C
- Independent control for top and bottom heat
- Refractory stone baking surface
- Bake direct on the stone or in trays
- Internal halogen light
- Stainless steel front, door and handle



DOMITORPRO630LDG

VALIDOEV0

- Single chamber electric deck oven
- Digital controls
- Downward opening door design
- Easy read internal temperature display
- Maximum working temperature 400°C
- Independent control for top and bottom heat
- Refractory stone baking surface, 19mm thick
- Bake direct on the stone or in trays
- Internal halogen light
- Stainless steel front, door and handle



VALIDOEV0835BDG

OVENS

SUPERTO TOUCH

- Single chamber electric stackable
- Full stainless-steel construction
- Easy and intuitive electronic controls
- Microprocessor to optimize energy consumption
- Double glass door for improved heat retention
- Maximum working temperature 450°C
- 3 upper and 3 lower heat control zones
- Extra thick refractory stone baking surface
- Can be stacked 3 chambers high



SUPERTO TOUCH 435

TUNNEL

- Single chamber electric stackable
- 450/500/800mm wide conveyor belt
- Digital control panel with 7 baking programs
- Completely stainless steel construction
- Lined with refractory brick for superior heat retention and baking
- AISI 430 stainless steel conveyor belt
- Lighting by halogen lamp
- Simple, easy cleaning
- Can be stacked 3 chambers high



TL105LCD

OVENS

TLV

- Single chamber, stackable, fan forced electric tunnel oven
- 450/800mm wide conveyor belt
- Digital control panel with 10 baking programs
- Stainless steel front and door
- Chamber in aluminised plate
- AISI 430 stainless steel conveyor belt
- Maximum baking temperature 400°C
- Wide inspection door for easier maintenance and cleaning
- Simple, easy cleaning
- Can be stacked 3 chambers high



TLV45

DOME

- Single deck, Artisan Dome style oven
- Electrically heated
- Capacity up to 7 x 35cm pizza
- Simple and intuitive controls
- Independent control of top and bottom elements
- Maximum bake temperature 530°C
- Oven floor in 40mm thick brick
- Baking chamber coated in refractory stone
- Features internal lighting



DOME + STAND

KNOWLEDGE IS OUR MOST PRECIOUS INGREDIENT

Moffat does not just sell pizza ovens and equipment but also provides all the know-how & training needed to make your pizza.

At our showroom, our skilled bakers are available so you can see our products in action. We organise regular training courses to obtain the most from our products and help you to start or expand your business.



**SPARES
WEBSTORE**

Purchase Moffat spares directly online
spares.moffat.com.au



**FIND OUT MORE ABOUT THE SPARES
WEBSTORE. CALL US ON 1300 263 107.**





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