TOTAL BAKERY SOLUTIONS







MARKET LEADERS IN BAKERY EQUIPMENT

Our team of industry-trained sales consultants provide advice to help you select the right equipment for your bakery, 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 bakery process.

CONTENTS

05 12 14 Moulders Retarder Provers, Provers Ovens and Holding Cabinets 16 18 Dividers, Divider Kettles Slicers Rounders 22 28 Pastry Sheeters Mixers Depositors **Bread Plant** Pans and Trays Ice Machines, Refrigeration

Coffee Equipment

Warewashing



TOTAL BAKERY **SOLUTIONS**

OUR BAKERY PRODUCT RANGE:

























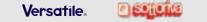












































The Rotel 3 is designed to be more energy efficient, faster and offers outstanding new features.

STANDARD FEATURES:

- Touch screen controls that operate with minimal staff input
- · Individual chamber control display
- Up to 99 baking programs/icon-driven menu
- · Automatic preheating of all decks
- Split bake/multiple product program feature applied to all decks
- Available with a stone sole option



AUR33D3S

3 DECK 3 SPLIT BAKERY OVEN



AUR34DHC

4 DECK HIGH CROWN BAKERY OVEN



AUR34D1S

4 DECK 1 SPLIT BAKERY OVEN

MINI ROTEL BAKERY OVENS



AUR3M3D3S

3 DECK 3 SPLIT
BAKERY OVEN



AUR3M4D1S 4 DECK 1 SPLIT BAKERY OVEN



AUR3M4DHC 4 DECK HIGH CROWN BAKERY OVEN



COMPACT, VERSATILE, ENERGY EFFICIENT.

World's smallest footprint with incredible baking results. Tagliavini has a rich history of manufacturing rack and deck ovens that deliver outstanding baking performance. Reliable and built to last in the most demanding of baking environments.







RT68E-DT



RT810E-DT

ROTOVENT | ROTOR SINGLE AND DOUBLE RACK OVENS

- Double steam generator for high volume steam production
- Two-speed air circulating fans inside the baking chamber



3EMT24676BST



3FMT34676BSPT



3FMT34676BSP-II

DECK | MODULAR DECK OVENS

- Baking chamber fitted with 'SMART' control panel, cement baking tiles and light
- · Steam generator fitted on each deck



ET94



ET183



FT244

ELECTRIC DECK | SETTER OVENS

- · Fitted with digital and computerised control panels
- · Steam generator fitted on each deck



TURBOFAN E35-30, 6 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

The new Turbofan E35 puts you in control of high-performance oven technology for precision baking, roasting and regeneration. Available in *Digital* or *Touch* control panel.



MANUAL | DIGITAL ELECTRIC CONVECTION OVENS







FG150SEC+

The updated Mono Eco Touch convection boasts the latest in energy saving features and now also offers the option of a variable speed internal chamber fan to provide the perfect baking environment for even the most delicate products.

MONO FLECTRIC CONVECTION OVENS

- · Touch sensitive controller
- Multi-bake function with 4 separate timer settings
- · Reversing fans for even baking
- · Storage capacity for 240 bake programs





ELECTRIC MULTI DECK OVENS

- Production capacity of up to 21 loaves per deck
- Electronic control panels with top and bottom heat (temperature) controls, bake timer, and digital display readouts
- Suitable for tray sizes up to 460mm x 760mm
- · Available in 4 12 tray configurations



4MD03









P48





RETARDER PROVER

- · Perfect for fresh or frozen dough
- Pre-programmed fermentation cycles
- · Tropicalised refrigeration units
- Available in reach-in or roll-in models

RETARDER PROVER

- Humidity adjustable up to 100%
- Temperature adjustable up to 40C
- Refrigeration adjustable down to -2C
- Available in reach-in or roll-in models

Craftsman®

ROLL IN RACK PROVER

- · Stainless steel fascia
- · Side-mounted steaming module
- Over temperature cut out to prevent element burnouts
- · Single phase power



HUM-3RL





P85M8

PROVER AND HOLDING CABINET

- 8 406mm x 736mm tray capacity
- 76mm tray spacing
- Off / Proof / Hold mode selection
- · Mechanical thermostat



P85M12

PROVER AND HOLDING CABINET

- 12 406mm x 736mm tray capacity
- 74mm tray spacing
- Off / Proof / Hold mode selection
- · Mechanical thermostat



Versatile®



STANDARD FEATURES

- · Recommended weight range 35 - 1000gms
- Maximum output 900 loaves / 1800 rolls per hour
- · LightSpeed operator protection system
- · Available in 4 piecing options





VM704

VM404







- · Perfect for the production of long rolls, flat rolls and baguettes
- Four rollers for superior finished product quality
- Felt belts for gentle handling of the dough
- · Easy adjustments to achieve the required final result



WHEN THE BUDGET COUNTS LOOK TO PARAMOUNT

















D20-A2

- · Round / square dividing chamber
- Divides into 20 equally weighted pieces
- Operates in a weight range of 150 1000gms, varied between models
- Positive lock latch secures the lid ensuring operator safety





- Semi / fully-automatic
- Produces 30 pieces per operation, weight range 40 110gms
- Supplied with 3 moulding plates
- Supplied with a 4 pin, 10amp plug





PARA MOUNT.



AUTO

FLOOR MODEL SLICER

- 12 18mm slice thickness options
- · Approx 300 loaves per hour
- · Sturdy and compact design
- Fitted with side mounted bag blower



MANO

FLOOR MODEL SLICER

- 12 18mm slice thickness options
- · Approx 250 loaves per hour
- · Sturdy and compact design
- · Progressive traction lever on loaf pusher



PRIMO

BENCH MODEL SLICER

- 12 18mm slice thickness options
- · Approx 200 loaves per hour
- · Sturdy and compact design
- Progressive traction lever on loaf pusher



SM2BS12

BENCH MODEL SLICER

- 12, 15, 18 or 22mm slice thickness options
- · Bench mounted bread slicer
- Fitted with start / stop switch
- · Fitted with emergency stop switch

Curlflow_®





HCS1114

FLOOR MODEL SLICER

- 11mm / 12.5mm / 14mm / 15.5mm / 18mm slice thickness options
- · Twin frame unit fitted with two independent motors
- Loaf guides incorporate into rear chute
- · V type stainless steel bagging spade



SII 1215M1P

FLOOR MODEL SLICER

- 12 & 15mm / 13 & 17mm slice thickness options
- · Single wide frame unit fitted with single or 3 phase motor
- Flat type stainless steel bagging spade
- · Supplied on castors



FLOOR MODEL SLICER

- 11, 12 or 14mm slice thickness options
- · 520mm wide working width (max loaf width)
- Slices up to 800 loaves per hour
- Maximum slicing height 120mm
- · Incorporated bag blower





BENCHMARK FOR PRODUCTIVE KITCHENS

Never again will your cooking pot stick. Never again will you need to lift heavy hot pots.





VIKING COMBI



VIKING 4G



PROVENO 4G











PARAMOUNT | SM2-80TW



SOTTORIVA | PRISMA130



SOTTORIVA | TWIST60



SPIROFORCE | SF60

STANDARD FEATURES

- · 25 300kg dough capacity
- · Fixed or removable stainless steel bowl
- 2 speed operation
- · Supplied on adjustable feet wheels for added stability

COMPLETE YOUR SPIRAL MIXERS WITH....



Rapidmac.







WATER CHILLER FW60





WATER METERS DOMIX35

Storage or direct flow options are available in capacities of 60 - 300 litres of chilled water per hour. Water meters are available in volume dispensing or blending and dispensing options

Varimixer



PRODUCING ROBUST MIXERS FOR 100 YEARS

The range of professional BEAR mixers includes models from 5 to 200 litres and editions specifically developed for pizza production. The ERGO mixers are ergonomically designed to eliminate heavy lifting and minimise injuries in the kitchen environment.







TEDDYS

PLANETARY MIXERS

- 5 litre capacity
- · Stainless steel bowl with white plastic lid; Stainless steel whip, hook and beater
- · Plastic safety/splash guard
- · Available in black, red, white and silver



KODIAK20

PLANETARY MIXERS

- 20 litre capacity
- · Fitted with 'Kodiak' controller
- Patented Magnetic Perspex guard, easily removed for cleaning
- · Stainless steel bowl, beater whip and hook



KODIAK30

PLANETARY MIXERS

- 30 litre capacity
- · Stainless steel whip, hook and beater
- · Manual bowl lowering
- Ergonomic height trolley with 5 wheels









AR60VL-1 AR200VL-4

PLANETARY MIXERS

- 30 200 litre capacity
- Fitted with VL-1 control panel, manual speed regulation, manual bowl lift
- Start/Stop control with timer Set/Shut Off function
- Includes stainless steel bowl, beater, whisk and hook







AE100VL-4



AE140VL-4

ERGO VARIMIXERS

- 60 140 litre capacity
- · Stainless steel bowl, beater, whisk and hook
- Fitted with a VL-4 control panel including auto bowl lift
- Timer & emergency stop switch

PARA/Moint







BM20AT3PS

BM40AT3PS

BM60AT3PS

PLANETARY MIXERS

- 20 80 litre capacity
- 3 fixed speed with 15 minute timer
- Includes batter beater, dough hook, wire whisk, stainless steel bowl and a wire safety guard
- Supplied standard with automatic bowl scraper







HIGH QUALITY PASTRY SHEETING AND FORMING MACHINES

The Swiss brand RONDO is appreciated by thousands of bakers around the world for its quality engineering. The ranges of dough sheeters are known for their gentle dough processing to create faultless blocks and dough bands for high-quality baked products.









MANOMAT 2000 FLOOR SHEETER

- Recommended dough block weight 6 12.5kg
- Side push button control
- Manual roller gap reduction
- · Optional automatic flour duster



SSH6707H

RONDOSTAR 5000 FLOOR SHEETER

- Recommended dough block weight 6 12.5kg
- Colour touchscreen with 100 programs possible
- Include automatic flour duster
- · Simple and quick to clean





COMPAS 4.0 FLOOR SHEETER

- Recommended dough block weight 6 20kg
- Side push button control
- 100 program operation
- · Includes automatic flour duster



AUTOMAT-CUTOMAT 2000 FLOOR SHEETER / CUTTING STATION

- Recommended dough block weight 6 12.5kg
- Side push button control
- · Automatic roller gap reduction
- · Optional automatic flour duster





POLYLINE

STANDARD FEATURES

- Up to 99 products can be memorised with a built-in USB port
- · Mechanical filling device
- Four motorised accessories can be controlled via the control panel
- Flour collecting tray



- Produces perfect croissants automatically
- · Suitable for unfilled croissants
- Up to 900 units per row per hour
- Available in 2 6 production rows





- 630mm wide belt
- 1400mm conveyor table length
- Forward and reverse hand operating controls
- Foot pedals controls





SF500BVDX1000

SF600DX1200

- · Bench and floor models
- Digital display for lamination thickness
- Single or three-phase options
- · Various table lengths available

(CIBERPAN)



1PH-120 DIVIDER

STANDARD FEATURES

- · Volumetric suction divider with pre rounder
- Weight range 80 950 grams
- Output 1400 2400 pieces per hour







- Options for Static or Dynamic intermediate provers
- Capacities from 177 492 usable pieces
- Variable discharge speed on all model

MOFFAT SERVICE

RELIABILITY & REPORTING

Moffat service technicians are qualified in Gas and/or Electric equipment of most major brands.

Using our Moffat service technicians, you can rest assured that all service reports on your equipment are recorded and maintained. The on-site electronic field service reporting system allows us to:

Detailed track report complete with photos

- Provide fully priced service reports
- Sign-on-screen capabilities
- Mandatory risk assessment forms



NATIONAL 24/7 SERVICE HOTLINE CALL US ON 1300 264 217.



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











MAXIDROP



BABYDROP



DOSIMAX-XL

Craftsman®



PUMP1050

CONFECTIONARY DEPOSITORS

- · Various models available to suit most applications
- Stationary and rotary templates
- · Wire cut options
- · Injection fillers
- Transfer pumps







BREAD PLANT

- Automatic plant for the production of long loaves, tin loaves and baguettes
- · Available in 1300 loaves per hour as standard
- 10-minute intermediate prover time
- Consists of SVP piston divider / AS rounder / CLI.1-384 / CLI intermediate prover / F4 long load moulder





MINI ELESFF

WINNER



MOFFAT®



MPAN3680

BREAD PAN WITH LID

- 3 strapped 680 gram bread pan
- Press formed pan with rounded corners
- Aluminised steel 0.7mm thick
- · Teflon coated internal pan
- · Optional lid



MTR18FP

TRAY RACK

- 10 18 shelf for front loading
- Adjustable to suit 16" or 18" trays
- · Flat pack production racks
- Stainless steel construction



MBAGUETTE516

BAGUFTTF TRAY

- 5 row perforated baguette tray
- 16" and 18' options available
- · Teflon coated,
- · Aluminised alloy, 1.2mm thick
- · 2.5mm perforations



MBT318PPTFE

BAKING TRAY

- · Premium 3-sided perforated baking tray
- 16" and 18' options available
- · Aluminium alloy, 2mm thick
- Perforation 2.5mm
- PTFE or natural finish, perforated or non-perforated options



MADE FOR EXTREME ENVIRONMENTS

Scotsman Ice Systems cater to the needs of different industries by offering a wide product range with various ice shapes and types.





ECS87 AS OX



AF103 AS OX



MF66 AS OX | UBH1100



MXG M 437 AS OX | SB393



SELF-ADAPTING INTELLIGENT CHILLING

Friginox I-Chilling blast chillers / freezers utilise the cooling air temperature automatically adapted to the product to be cooled.







CRYSTAL CLEAR WASHTECH STRENGTH

Washtech offers professional warewashing equipment in an extensive range of sizes and options.









RACK WIDTH



DOOR OPENING



WATER USE



WIDTH / BENCH GAP





UNDERCOUNTER

- W 860mm x D 650mm x H 845mm
- 1PH / 15A
- · Electromechanical design











INTERNAL DIMENSIONS

540

650

PASSTHROUGH

- W 905mm x D 730mm x H 1695mm
- 3PH
- · Electromechanical design













INTERNAL DIMENSIONS



FRONT LOADING

- W 680mm x D 765mm x H 1835mm
- 3PH
- · Electromechanical design













PW3

INTERNAL DIMENSIONS 640 650

FRONT LOADING

- W 1305mm x D 820mm x H 1695mm
- 3PH
- · Electromechanical design













BE INSPIRED WITH THE CUTTING-EDGE BREWING TECHNOLOGY

Rancilio has been coffeeing the world since 1927, specialising in traditional & fully automatic coffee machine manufacturing for true coffee lovers all over the world.





KRYO 65 OD



ZERO+ QUICK MILK PRO



NEXT TOP MILK

COFFFF GRINDER

- 64mm flat burrs
- · Hopper Capacity: 1.3kg
- LED soft touch control panel

AUTOMATIC COFFFF MACHINES

- · Designed for Self Serve, Bakeries & Retail outlets
- Output: 150 250 cups per day
- · Compact size







CLASSE 5 USB TALL - 1GR CLASSE 5 USB TALL - 2GR

CLASSE 5 USB TALL - 3GR

STANDARD FEATURES

- 4 11 litre capacity
- · Brushed stainless steel, ABS and nylon panels
- 2 steam wands with C-lever steam system (1 steam wand for 1 GR)
- 1 hot water dispenser with manual value knob control



CLASSE 7 USB TALL - 2GR



CLASSE 7 USB TALL - 3GR

STANDARD FEATURES

- 11 16 litre capacity
- Brushed stainless steel, ABS and nylon panels
- 2 steam wands with C-lever steam system
- iSteam version automatic steam wand with programmable temperature sensor



your allies at we



DECK ELETRIC OVENS



ROTARY OVENS



FIXED COMBI



TROMK



ROTOR







TOOLLES



BOTOVECT



THE

ork every day





INDUSTRIAL BAKING

















Australia moffat.com.au

Moffat Pty Limited

Victoria/Tasmania 740 Springvale Road Mulgrave, Victoria 3170 Telephone +61 3-9518 3888 Facsimile +61 3-9518 3833 vsales@moffat.com.au

New South Wales Telephone +61 2-8833 4111 nswsales@moffat.com.au

South Australia Telephone +61 3-9518 3888 vsales@moffat.com.au

Queensland / Northern Territory Telephone +61 7-3630 8600 qldsales@moffat.com.au

Western Australia Telephone +61 8-9413 2400 wasales@moffat.com.au

New Zealand moffat.co.nz

Moffat Limited

Rolleston 45 Illinois Drive Izone Business Hub Rolleston 7675 Telephone +64 3-983 6600 Facsimile +64 3-983 6660 sales@moffat.co.nz

Auckland Telephone +64 9-574 3150 sales@moffat.co.nz

TOLL FREE 1300 268 798

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The Spirit of Excellence