

TOTAL BAKERY SOLUTIONS



MOFFAT®

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 knowledge that only comes from many years of extensive industry experience.

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



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Warewashing



TOTAL BAKERY SOLUTIONS

OUR BAKERY PRODUCT RANGE:

Rotel
S&L EQUIPMENT

LY DAUB

E TAGLIAVINI

BERTO
S&L

RONDO
S&L EQUIPMENT



turbofan
CONVECTION OVEN SYSTEMS

MONO

miracle

Silhouette2

FRIGINOX

PARA MOUNT

Craftsman

Curlflow

Versatile

Sottoliva

Rapidmac



CALL US ON 1800 023 953



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OVENS



Rotel[®]
VTL ADVANTAGE

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 all decks
- Available with stone sole option



R33D3S
3 DECK 3 SPLIT BAKERY OVEN



R34DHC
4 DECK HIGH CROWN BAKERY OVEN



R34D1S
4 DECK 1 SPLIT BAKERY OVEN

MINI ROTEL BAKERY OVENS



R3M3D3S
3 DECK 3 SPLIT BAKERY OVEN



R3M4D1S
4 DECK 1 SPLIT BAKERY OVEN



R3M4DHC
4 DECK HIGH CROWN BAKERY OVEN



COMPACT. VERSATILE. ENERGY EFFICIENT.

World's smallest footprint with incredible baking results. Tagliavini have 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 environment.



RVT665E



RT68E-D



RT810E-D

ROTOVENT | ROTOR SINGLE AND DOUBLE RACK OVENS

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



3EMT24676BS



3EMT34676BSP



3EMT34676BSP-IL

DECK | MODULAR DECK OVENS

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



ET94



ET183



ET244

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.



E35D6-30



E35T6-30

MANUAL | DIGITAL ELECTRIC CONVECTION OVENS



E28M4



E32D4



E33D5



FG150S

The Mono Eco-Touch convection oven is the result of over two years development, testing and refinement; its beautifully understated simplicity conceals an array of cutting-edge, energy savings features and improved baking programmes.

MONO ELECTRIC CONVECTION OVENS

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



FG159



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 size up to 460mm x 760mm
- Available in 4 - 12 tray configurations



4MD03



P48



RP1R

RP1RS

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



ROLL IN RACK PROVER

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



HUM-3RL



P85M8



P85M12

PROVER AND HOLDING CABINET

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

PROVER AND HOLDING CABINET

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



Versatile®

miracle®

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



FCL4



F4

STANDARD FEATURES

- 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

PARA MOUNT®

WHEN THE BUDGET COUNTS
LOOK TO PARAMOUNT





ROBOCUT2-R20T2



ROBOTRAD-S20W



D20-A

STANDARD FEATURES

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





DR2-4/30



DR-ROBOT2-4/30A



SM-430

STANDARD FEATURES

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



A photograph of a loaf of sliced bread, likely whole wheat or rye, resting on a rustic wooden surface. The bread is sliced into several thick pieces, with one slice separated and placed in the foreground. The bread has a golden-brown crust and a porous, airy interior. Several stalks of wheat are scattered around the bread, adding to the rustic, natural aesthetic. A blue circular graphic is overlaid on the center of the image, containing the word "SLICERS" in white, uppercase letters.

SLICERS



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



SMBS12

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



HCS021114

FLOOR MODEL SLICER

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



SIL1215M1P

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



208/52-11

metos

BENCHMARK FOR PRODUCTIVE KITCHENS

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



VIKING & VIKING COMBI



CULINO & CULINO COMBI



PROVENO



MIXERS



SPIRAL MIXERS



SOTTORIVA | ARCA140



SOTTORIVA | PRISMA130



SOTTORIVA | TWIST60



PARAMOUNT | SM80-TW



BERTO BY VMI | FBF60



BERTO BY VMI | MAG80

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
RAPIDMAC50**



**WATER METERS
DOX30G**



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.



TEDDYR



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
-



RN20VL-2



KODIAK30

PLANETARY MIXERS

- 20 litre capacity
- Fitted with VL-2 control panel, electronic speed regulation and timer
- Fixed wire safety guard
- Includes bowl, beater, whisks & hook

PLANETARY MIXERS

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



AR30VL-1



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



AE60VL-4



AE100VL-4



AE140VL-4

ERGO VARIMIXERS

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



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





SHEETERS

HIGH QUALITY PASTRY SHEETING AND FORMING MACHINES

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



AUTOMAT



ECONOM



STM513



STM615

ECONOM BENCH TOP SHEETERS

- Recommended dough block weight 3-4kg / 6-8kg
- Side push button control
- Pistol grip roller adjustment
- Fold up tables



SS0675

MANOMAT 2000 FLOOR SHEETER

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



SFA6127H

COMPASS 3000HD FLOOR SHEETER

- Recommended dough block weight 6-12.5kg
 - Side push button control
 - 100 program operation
 - Includes automatic flour duster
-



SS0685C

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 built-in USB port
 - Mechanical filling device
 - Four motorised accessories can be controlled via the control panel
 - Flour collecting tray
-



STARLINE

STANDARD FEATURES

- Up to 99 products can be memorised with built-in USB port
- Large 6" touch screen control panel with intuitive operation
- Up to four motorised accessories can be controlled via the control panel
- Diverse automatic feeding options



SM-630E

FLOOR SHEETER

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



**SPARES
WEBSTORE**

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



**FIND OUT MORE ABOUT THE SPARES
WEBSTORE. CALL US ON 1800 337 963.**





BREAD
PLANT



BP02

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 proofer / F4 long load moulder



MINI ELESFF



WINNER



PANS
& TRAYS



BPAN3680

BREAD PAN WITH LID

- 3 strapped 680g - 900g bread pan with lid
- Pressed form pan with rounded corners
Aluminised steel 0.7mm
- Teflon coated internal pan and lid



BAGUETTE516

BAGUETTE TRAY

- 16" (406mm) baguette tray
- 5 rows without frame
- Aluminised alloy 5052, 1.0mm thick
- Perforations 2.5mm



TR18FP

TRAY RACK

- 12 - 18 shelf for front loading
- Adjustable to suit 16" or 18" trays
- Flat pack production pack
- Stainless steel construction



BT318PPTFE

BAKING TRAY

- 3 sided 18" perforated baking tray
- Aluminium alloy, 1.5mm thick
- Perforation 2.5mm
- PTFE or natural finish option



SELF-ADAPTING INTELLIGENT CHILLING

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



SBFMX30ATS



MX20ATS



MX85ATS



MX3STS

CRYSTAL CLEAR WASHTECH STRENGTH

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



GM



UL



XP



PW2

CYCLE TIME



RACK WIDTH



DOOR OPENING



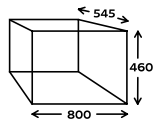
WATER USE



WIDTH / BENCH GAP



INTERNAL DIMENSIONS



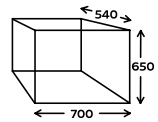
TW

UNDERCOUNTER

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



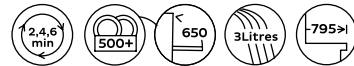
INTERNAL DIMENSIONS



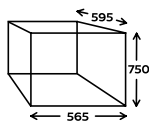
AL8

PASSTHROUGH

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



INTERNAL DIMENSIONS



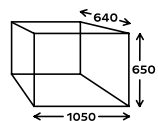
PW1

FRONT LOADING

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



INTERNAL DIMENSIONS



PW3

FRONT LOADING

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



TAGL

Your allies at work



DECK ELETRIC OVENS



ROTARY OVENS



FIXED COMBU



TRONIK



ROTOR



ANULA



MODULAR



ROTOVENT



TERMIX

LIAVINI

work every day

STATION OVENS



COMBINED ELECTRIC OVENS



INDUSTRIAL BAKING



AR



TERMOVENT



ATLAS



IK



MODULAR
PIZZA



AUTOMATED OVEN
LOADING SYSTEMS



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Moffat 08/17



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The Spirit of Excellence