

A close-up photograph of a hand sprinkling powdered sugar onto a tray of golden-brown donuts. The donuts are arranged in rows, and the sugar is falling from the hand, creating a soft, white cloud. The background is blurred, focusing attention on the hand and the donuts.

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 retail chains, our extensive range provides solutions to cover each and every requirement within the bakery process.



CONTENTS

05

Ovens



13

Retarder Provers, Provers
and Holding Cabinets



16

Moulders



18

Dividers, Divider
Rounders



20

Slicers



23

Kettles



24

Mixers



29

Pastry Sheeters



35

Confectionery
Depositors



37

Bread Plant

41

Donut Fryers

44

Ice Machines,
Refrigeration



TOTAL BAKERY SOLUTIONS

Call us on 0800 MOFFAT (663328) Visit us at www.moffat.co.nz

OUR BAKERY PRODUCT RANGE





OVENS



Rotel®

VTL ADVANTAGE

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



ICON MENU CONTROL

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



TAGLIAVINI

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 environments.

ROTOVENT | ROTOR SINGLE AND DOUBLE RACK OVENS

- Double steam generator for high volume steam production
- Five-speed inverter control air circulating fans



RVT665EHT



RT68E



RT810CG

DECK | MODULAR DECK OVENS

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



3EMT24676BS



3EMT34676BSP



3EMT34676BSP-IL

ELECTRIC DECK | SETTER OVENS

- Setter deck ovens with 600mm or 900mm loading doors
- Steam generator fitted on each deck



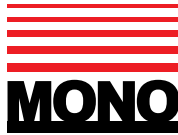
ET95



ET124 with integrated loader



ET244



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



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



turbofan
CONVECTION OVEN SYSTEMS

MOFFAT®

TOTAL BAKERY SOLUTIONS

turbofan[®]

CONVECTION OVEN SYSTEMS

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

The 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



PROVERS

RETARDER PROVERS | PROVERS



RETARDER PROVER

- Perfect for fresh or frozen dough
- Pre-programmed fermentation cycles
- Tropicalised refrigeration units
- Available in reach in or roll in models
- Easy set touch screen controller



P48

RETARDER PROVER

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



RP1R



RP1RS



WALK IN RETARDER PROVER

- Two chamber, 4 rack retarder prover
- 4 stage controller including staged recovery
- Separate control system per chamber
- Temperature range 2 – 40°C
- Full stainless steel insulated panels
- Full view glass windows
- LED lights
- Floorless for superior hygiene and cleaning



DC4R



turbofan[®]

CONVECTION OVEN SYSTEMS

PROVER AND HOLDING CABINET

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



P85M8

PROVER AND HOLDING CABINET

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



P85M12

MOULDERS

Versatile®

miracle®

STANDARD FEATURES

- Recommended weight range
35 - 1000gms
- Maximum output 900 loaves /1800
rolls per hour
- LightSpeed operator protection
system
- 4 piece standard
- Panini rollers standard



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



 **MERRYCHEF®**

An appliance to suit all tastes.

Appliances in the eikon® range boast ultra-short cooking times, ultra-high energy efficiency and very easy to use with easyTouch® Touchscreen. There is an appliance to suit your individual requirements.



eikon® e4

eikon® e2s

eikon® e3

eikon® e1s

eikon® e4s

eikon® e5

Fresh ideas. Flexible ovens.

MOFFAT®

DIVIDERS | DIVIDER ROUNDER

DAUB

PARAMOUNT



ROBOCUT2-R20T2



ROBOTRAD-S20W



D20-A2



DIV20M-A

STANDARD FEATURES

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





DR2-4/30



DR-ROBOT2-4/30A



SM2-430



SM2-530

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

STANDARD FEATURES

- Manual bun divider
- 30 or 36 piece
- Safety guarded
- Supplied with 2 stainless steel dividing trays
- Supplied with table





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

Curlflow[®]



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

Silhouette2



SIL1317M

FLOOR MODEL SLICER

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

DAUB



208/52-11

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



metos

BENCHMARK FOR PRODUCTIVE BAKERIES

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



VIKING & VIKING COMBI



PROVENO



MIXERS

SPIRAL MIXERS



SOTTORIVA | ARCA140



SOTTORIVA | PRISMA130



SOTTORIVA | EVO250



STANDARD FEATURES

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



PARAMOUNT | SM2-80TW



SPIROFORCE | SFR60-250

COMPLETE YOUR SPIRAL MIXER WITH A WATER METER OR WATER CHILLER



RAPIDMAC50



DOMIX 35

BEAR PLANETARY MIXERS

 **Varimixer**



TEDDYR



TEDDYB



TEDDYS

TEDDY 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



PLANETARY MIXERS

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



KODIAK30

BEAR MIXERS



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



PARAMOUNT



BM20ATS



BM40AT3PS



BM60AT3PS

PLANETARY MIXERS

- 10 - 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

Rollmatic was founded in 1985 in North-Eastern Italy. Over thirty years of constant dedication and research have enabled Rollmatic and its products to reach a prestigious position both in the domestic and foreign markets.

Rollmatic use state-of-the-art 3D design applications to simulate machine operations, thus identifying and solving any potential problem right at the beginning of the project. This results in excellent reliability which, together with the company's commitment to the research process and the use of innovative production technologies, foster top quality and efficiency that have made Rollmatic known worldwide.

Rollmatic machines are the perfect blend of craftsmanship and technology, they are state-of-the-art machines built on solid traditional grounds.



R55B-07

R55B/07 BENCHTOP

Compact table-top sheeter with folding tables. Work cycle directions with joy-stick, stainless steel cylinder guards with safety micro switch and gas spring. Flour dust container.



R60-12

R60/12 FLOOR

Manual sheeter on base with castors. Folding and extractable tables. Work cycle inversion with bar and foot control, stainless steel cylinder guards with safety micro switch and gas spring. Available with inverter and cutting unit (shown).



R65/16

R65/16 FLOOR

Heavy-duty manual sheeter on base with castors. Folding and extractable tables. Work cycle direction with bar and foot control, stainless steel cylinder guards with safety micro switch and gas spring. Available with inverter and cutting unit.



R65AXP-16

R65AXP/16 FLOOR

Fully Automatic Stainless steel sheet on base with castors. Automatic flour duster and reeler. 7" touch screen with 100 work programs. Cylinder guard with safety switch and gas spring. Flour drawer. Available with cutting station.



SM-520S

PARAMOUNT BENCH MODEL PASTRY SHEETER

- Bench model
- 500mm wide belt
- 670mm conveyor table length
- Fitted with safety guards
- Forward and reverse hand operating controls



SM-520E

PARAMOUNT FLOOR MODEL PASTRY SHEETER

- 500mm wide belt
- 1000mm conveyor table length
- Fitted with safety guards
- Forward and reverse hand operating controls
- Foot pedal controls



SM-630E

PARAMOUNT FLOOR MODEL PASTRY SHEETER

- 630mm wide belt
- 1400mm conveyor table length
- Fitted with safety guards
- Forward and reverse hand operating controls
- Foot pedal controls



CONFECTIONERY
DEPOSITORS



The MIMAC commercial confectionery depositor range provides efficiency and accuracy during production by removing most of the manual labour associated with manufacturing sheets and repetitive bakery products.

It helps boost your productivity levels and saves labouring and production costs by automating the production process with accuracy and consistency. From butter cookies, French macaroons to cream puffs, sponge cakes and many more, let your creativity flow with the wild selection of templates and nozzles available in the MIMAC range.



BABYDROP CONFECTIONERY DEPOSITOR

The space-saving design of the MIMAC BABYDROP depositor range is the ideal bakery solution for small confectionery producers or bakers, who are looking to increase variation in their product offerings in a small area. The hermetic dough processing head gives you more options in shape and size, as it allows both semi-liquid and hard dough processing. This machine might be small but its potential is limitless. The BABYDROPMAXX_400MM has a 21 litres hopper capacity and takes in 400mm trays.



MAXIDROP CONFECTIONERY DEPOSITOR

The MIMAC MAXIDROP range is a free-standing depositor perfect for manufacturing drops, swirls, and wire-cut cookies. It is robustly built with heavy-duty steel and aluminium construction and offers maximum performance and fit for the large production scale. MAXIDROP models available in the Moffat bakery equipment range, combine cutting-edge technology and superior design to help optimise your production process. 29 litres hopper capacity.



BREAD
PLANT



SYNCRO M

SYNCRO AUTOMATIC DIVIDER ROUNDER

- Wheels for easy mobility
- Teflon coated, stainless steel hopper for 10 kg dough
- Stainless steel main frame and housing
- Powder coated base with sufficient ground clearance (facilitates cleaning of floors)
- Optical safety sensors on the hopper
- Digital control with memory for 50 recipes/programs
- Full automatic work cycle
- Speed adjustable between 1500 and 3500 pcs/hr; rounding speed adjustable separately
- Frontal doors for fast and easy cleaning; dividing components removable without tools
- Easy programmable and comprehensible display with drive controller
- Hydraulic dividing system for highest accuracy with respect for the dough quality (hydraulic oil is NSF H1 certified)
- Works without oil lubrication
- Double rounding system for optimal results



AUTOMATIC LOAF PROCESSING LINE

Compact unit with high output. Made up of MOD93 divider, C93 Intermediate prover, and F25 moulder

MOD93 DIVIDER

- Suitable to divide dough from 50% to 65% water (with prerounder) and higher than 65% water (without prerounder)
- Weight accuracy $\pm 2\%$
- Production speed from 1000 - 2400 pieces/hr
- Stainless steel hopper, teflon coated, basic capacity 40L, also in 80, 150, 200 and 250L
- Stainless steel covering
- Piece counter with selectable production
- Auto weight selection
- Inverter speed control

C93 INTERMEDIATE PROOFER

- Static system
- Capacity depending on models, minimum 177 pieces, maximum 490 pieces
- Maximum weight to load 1000g
- Flap distributor loading device
- Conveyor belt unloading system
- Protection against mechanical and electrical overloads
- Stainless steel covering
- Germicide UV lamps
- Large capacity flour sprinkler with time regulation

F25 MOULDER

- Double course
- Adjustable prelaminating roller
- Available with centering box or roller centering device
- Non sticking rollers
- Stainless steel covering
- Adjustable shape of the loaves
- Protecting grid
- Shaping belt widths available in 600 and 700mm
- Simple to use



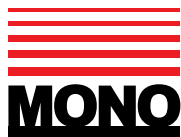
Purchase Moffat spares directly online
spares.moffat.co.nz



**FIND OUT MORE ABOUT THE
SPARES WEBSTORE.
CALL US ON 0800 MOFFAT (663328)**



DONUT
FRYERS



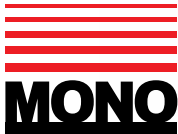
MONO AZTEC DONUT FRYER

Mono Aztec Donut Fryer is the ideal solution for any sized business as it is designed to produce up to 600 doughnuts per hour with speed and reliability. The doughnuts are gently fed into the oil and a turnover device automatically turns finger, ball and ring doughnuts, ensuring an even fry. Each fryer is fitted with an integral oil filtration system, reducing the amount of oil used and extending the life of the oil by up to 80%.



DONUT ROBOT (MK2)

Donut Robot® Series Automatic Fryers deposit, fry, turn, and dispense cake and yeast-raised donuts - automatically - improving donut quality and reducing costs. Training and labour requirements are substantially reduced while quality, repeatable donuts are produced time after time. Additionally, Donut Robot® fryers have been shown to reduce shortening use by up to 50%.



MONO BENCHTOP DONUT FRYER

- Produces up to 500 donuts per hour
- Small and compact - takes up very little space
- Available with an immersion or float frying facility
- Requires significantly less operating space than other machines
- Suitable for producing a range of products including finger, ball and ring donuts
- Engineered in hygienic stainless steel for quick and easy cleaning
- Matching stainless steel table available
- Single or 3-phase installation available
- Suitable for tray size 18" x 15"
- Fitted with safety guards to conform to the strictest safety requirements
- Comes complete with stainless steel off-take drainage trays



ICEMATIC

BE COLD WITH STYLE

SHAKING UP THE LOCAL ICE MARKET

The Italian manufactured ice machines range includes modular ice cubers, undercounter ice machines, flakers and separate storage bins.



SF95C



MC404



MF205



SB205



SELF-ADAPTING INTELLIGENT CHILLING

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



MX45ATS7



MX20ATS7



MX85ATS7



MX3STS7



Your allies at work



DECK ELETRIC OVENS



TRONIK



ROTARY OVENS



ROTOR



MODULAR



ROTOVENT

LIAVINI

work every day



FIXED COMBUSTION OVENS



INDUSTRIAL BAKING



ANLAR



ATLAS



TERMIX



AUTOMATED OVEN
LOADING SYSTEMS

MOFFAT

TOTAL BAKERY SOLUTIONS



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The Spirit of Excellence