INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058

TOTAL BAKERY SOLUTIONS



MOFFAT®




Rotel

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 Ovens

12 Retarder Provers, Provers and Holding Cabinets

14 Moulders

16 Dividers, Divider Rounders

18 Slicers

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22 Mixers

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36 Depositors

38 Bread Plant

40 Pans and Trays

42 Ice Machines, Refrigeration

44 Warewashing

46 Coffee Equipment



TOTAL BAKERY SOLUTIONS

OUR BAKERY PRODUCT RANGE:

MOFFAT · Rotel · DAUB Bakery Machinery · TAGLIAVINI

RONDO · Varimixer · turbofan CONVECTION OVEN SYSTEMS · Silhouette2

FRIGINOX · PARAMOUNT · Craftsman® · spiroforce®

Versatile · sottovia · Curlflow · CIBERPAN · MONO

flamic BAKERY AND PASTRY EQUIPMENT · THERMOGEL · MIMAC food processing equipment · Rapidmac · stm

CALL US ON 1300 268 798

VISIT US AT WWW.MOFFAT.COM.AU


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 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



TAGLIAVINI

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.



RVT665EHT



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



3EMT34676BSPT



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®
CONVECTION OVEN SYSTEMS

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.



d E35D6-30



t E35T6-30

MANUAL | DIGITAL ELECTRIC CONVECTION OVENS



E28M4



E32D4



E33D5

turbofan
CONVECTION OVEN SYSTEMS



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



MOFFAT



FG150ECS+

MONO

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 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



4MD03

PARAMOUNT

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

PARAMOUNT®



RP1RG



RP1RS

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

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

sottoriva



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

PARAMOUNT®

WHEN THE BUDGET COUNTS
LOOK TO PARAMOUNT



DAUB Bakery Machinery

PARAMOUNT



ROBOCUT2-R20T2



ROBOTRAD-S20W



D20-A2

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 secures the lid ensuring operator safety







DAUB Bakery Machinery

PARAMOUNT



DR2-4/30



DR-ROBOT2-4/30A



SM2-430

STANDARD FEATURES

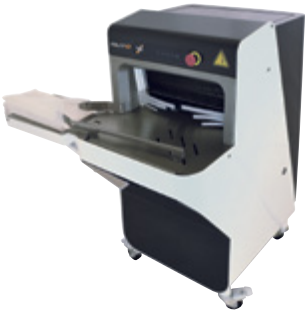
- Semi / fully-automatic
- Produces 30 pieces per operation, weight range 40 - 110gms
- Supplied with 3 moulding plates
- Supplied with a 4 pin, 10amp plug








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



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

Silhouette2



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

DAUB Bakery Machinery

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

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


MIXERS

SPIRAL MIXERS



PARAMOUNT | SM2-80TW



SOTTORIVA | SINTES160G



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....



WATER CHILLER
RAPIDMAC50



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.



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



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



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 a VL-4 control panel including auto bowl lift
- Timer & emergency stop switch

PARAMOUNT®



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

RONDO

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.



STM5303B



STM615



SS0685

RONDO



SS0685

AUTOMAT 2000 FLOOR SHEETER

- Recommended dough block weight 6 - 12.5kg
- Side push button control
- Automatic 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

RONDO



SSH7907H

COMPAS 4.0 FLOOR SHEETER

- Recommended dough block weight 6 - 20kg
- 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

RONDO



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



CROISSOMAT 4.0

STANDARD FEATURES

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

PARAMOUNT®



SM2-630E

FLOOR SHEETER

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

flamic
BAKERY AND PASTRY EQUIPMENT



SF500BVDX1000



SF600DX1200

STANDARD FEATURES

- 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



C93E



CV1500

STANDARD FEATURES

- 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.



SPARES WEBSTORE

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

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


CONFECTIONARY
DEPOSITORS

MIMAC
food processing equipment



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



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 prover / F4 long load moulder



MINI ELESFF



WINNER

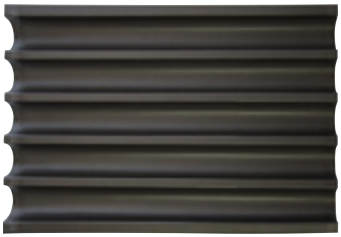

PANS
& TRAYS



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



MBAGUETTE516

BAGUETTE TRAY

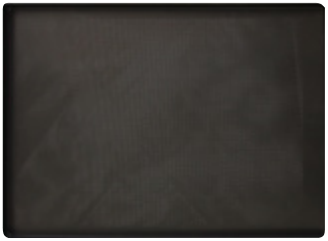
- 5 row perforated baguette tray
- 16" and 18' options available
- Teflon coated,
- Aluminised alloy, 1.2mm thick
- 2.5mm perforations



MTR18FP

TRAY RACK

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



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



AF107 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.





Touch Screen



MX20ATS7



MX85ATS7



MX3STS7-C

WASHTECH®
PROFESSIONAL WASH SYSTEMS

CRYSTAL CLEAR WASHTECH STRENGTH

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









GM



UL



XP

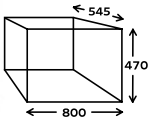


PW2

CYCLE TIME	RACK WIDTH	DOOR OPENING	WATER USE	WIDTH / BENCH GAP
2,4,6 min	500	650	2.6 Litres	750



INTERNAL DIMENSIONS



TW

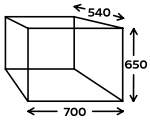
UNDERCOUNTER

- W 865mm x D 660mm x H 845mm
- 1PH / 15A
- Electromechanical design





INTERNAL DIMENSIONS



AL8

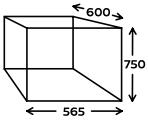
PASSTHROUGH

- W 905mm x D 760mm x H 1745mm
- 3PH
- Electromechanical design





INTERNAL DIMENSIONS



PW1

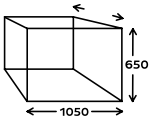
FRONT LOADING

- W 680mm x D 780mm x H 1790mm
- 3PH
- Electromechanical design





INTERNAL DIMENSIONS



PW3

FRONT LOADING

- W 1330mm x D 920mm x H 1750mm
- 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



QuBe PRO MILK



NEXT TOP MILK

COFFEE GRINDER

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

AUTOMATIC COFFEE MACHINES

- Designed for Self Serve, Bakeries & Retail outlets
- Output: 120 - 300 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

TAGL

Your allies at wo

DECK ELETRIC OVENS

ROTARY OVENS

FIXED COMBU



MODULAR

ROTOVENT

TERM

LIAVINI

ork every day

USTION OVENS

COMBINED ELECTRIC OVENS

INDUSTRIAL BAKING





TERMOVENT



ATLAS



K



MODULAR PIZZA



AUTOMATED OVEN LOADING SYSTEMS

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Moffat 07/24

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