

Dough Divider

Features

- Round bowl
- Stainless steel knives
- Supplied on wheels
- 20 divisions



PARA MOUNT

Specifications

Model	Power	Weight range	Weight kgs	Width mm	Depth mm	Height mm
D20	3 phase, 415V, 50Hz, 1.5kW	100 - 800gm	350	610	680	1000

In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice

MF/0571/1005



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Spiral Mixers



Spiral Mixers

The PARAMOUNT range of spiral dough mixers are designed for the busy retail bakery. Each mixer is manufactured with a breaker bar and fully enclosed micro-switch controlled lid for safety purposes.

Manual operating controls are a standard feature and the 4 lock down feet and wheels provide extra stability.

Features

- 25, 50, 80 or 120kg dough capacity models
- 2 speed controls on all models
- Fully enclosed bowl lid for safety
- Breaker bar fitted as standard
- 4 lock down feet supplied as standard
- 80 & 120kg models fitted with bowl reverse function
- Supplied with O.H. & S. Manuals



SM-80T / SM-50 / SM-25

Specifications

MODEL	SM-25	SM-50	SM-80T	SM-120T
Flour capacity kgs	12.5	25	50	75
Dough capacity kgs	25	50	80	120
Power kW	2.2	3.0	5.25	9.55
Weight kgs	135	240	385	610
Width mm	490	600	720	830
Depth mm	820	930	1120	1300
Height mm	1000	1170	1300	1460



Breaker bar



Manual control panel

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MF/0540/0305

Planetary Mixers



PARA **MOUNT**[®]

Planetary Mixers

The sturdy construction and belt drive operation of the PARAMOUNT planetary mixers makes them an ideal choice for any demanding business.

Supplied in a painted silver finish all mixers are fitted with a steel safety guard and 15 minute timer. Each mixer is supplied with a bowl, beater, whisk and hook as standard.

Features

- Fully guarded for operator safety
- 15 minute timer fitted
- 3 fixed speed controls
- Supplied with bowl, beater, whisk and hook
- Supplied with O.H. & S. manuals



Standard tools



20litre mixer

Options

- Single phase models available (on request)
- Kit of smaller size tools to suit each mixer
- Attachment drive (must be ordered with mixer)
- Mincer and Slicer/Shredder attachments



Operating controls

Specifications

MODEL	BM20AT3P	BM30AT3P	BM40AT3P	BM60AT3P
Bowl capacity litres	20	30	40	60
Power kW	0.375	0.75	1.125	1.5
Weight kgs	95	145	180	400
Width mm	375	560	540	590
Depth mm	526	576	630	1010
Height mm	850	1163	1110	1350

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