

MOFFAT

...driven by innovation and customer satisfaction

Automatic Dividers & Conical Rounders



 **sottoriva**

Moffat has built its reputation on a tradition of developing innovative products and supporting this with exceptional customer service.

As part of the ALI Group, one of the world's largest designers, manufacturers and suppliers of equipment to the foodservice industry, the continued success of Moffat is built around a long-term commitment to research and development and the introduction of innovative new products to the market.

The range of Sottoriva Dividers and Rounders incorporate the latest in bakery technology. They offer unique advantages over other equipment.

Design

Designed specifically for heavy duty wholesale use, all Dividers and Rounders sold by Moffat are covered by our comprehensive 12 month parts and labour warranty. The design of the various models ensures both durability and general long life even in the heaviest applications.

All models are supplied fully guarded with microswitch controlled safety features and, as required by Australian safety regulations, operation and cleaning procedure manuals are included.

Features

The Sottoriva family of Dividers and Rounders have been designed for wholesale production and are easily operated.

Applications

Sottoriva Dividers and Rounders are designed for use in bakeries, cafes, restaurants, supermarkets, clubs and government departments. They are currently used throughout the world for general purpose or specific dedicated functions.



SVP

Automatic Divider

The SVP range of dividers are an ideal labour or time saving unit. These Dividers operate variable speed and weight ranges therefore, hourly production capacities can be adjusted to suit the bakery. A ram and knife dividing system provides accurate dough pieces and a stainless steel 80kg capacity hopper is fitted.

Options available include:

Larger hopper for max 250kg dough

Two piece reduction device

Long out-feed belt

Model	Weight range (gm)	Dimensions (mm) W x D x H	Electrical Specifications
SVP0	90 - 900	730 x 1630 x 1660	3P+N+E, 415V, 50Hz, 1.5kW
SVP0/R	30 - 200	730 x 1630 x 1660	3P+N+E, 415V, 50Hz, 1.5kW
SVP1	200 - 1700	730 x 1630 x 1660	3P+N+E, 415V, 50Hz, 1.5kW
SVP1/R	50 - 300	730 x 1630 x 1660	3P+N+E, 415V, 50Hz, 1.5kW
SVP2	300 - 2700	730 x 1630 x 1660	3P+N+E, 415V, 50Hz, 1.5kW
SVP2/R	100 - 500	730 x 1630 x 1660	3P+N+E, 415V, 50Hz, 1.5kW
SVP3	500 - 4000	730 x 1630 x 1660	3P+N+E, 415V, 50Hz, 1.5kW
SVP3/R	250 - 1000	730 x 1630 x 1660	3P+N+E, 415V, 50Hz, 1.5kW



ASO

Conical Rounder

All ASO Conical Rounders are manufactured with a s/steel cone and teflon coated channels. These Rounders are designed to be operated with the SVP series of automatic Dividers. Each model can be adjusted to produce a wide range of dough weights (refer to specifications below).

Options available include:

Teflon coated cone

Cold or warm and cold air blower

Out-feed belt 800mm long

Model	Weight range (gm)	Dimensions (mm) W x D x H	Electrical Specifications
AS0	40 - 300	1000 x 920 x 1350	3P+N+E, 415V, 50Hz, 0.75kW
AS1	100 - 1300	1000 x 920 x 1350	3P+N+E, 415V, 50Hz, 0.75kW
AS2	500 - 2800	1000 x 920 x 1350	3P+N+E, 415V, 50Hz, 1.1kW
AS3	1000 - 3900	1000 x 920 x 1350	3P+N+E, 415V, 50Hz, 1.1kW



SP300

Ciabatta Divider

This automatic dough Divider is particularly suitable for the production of soft 'Ciabatta' or other types of dough mixed with a 75 - 80% water content.

Unit is fitted with adjustable sheeting rollers and cutting rollers with manual adjustment at 3 speeds. The cutting rollers are interchangeable and can be set at 1-2-3-4-6 rows. Optional long loaf moulding device can be fitted to the out-feed belt.



Model	Weight range (gm)	Dimensions (mm) W x D x H	Electrical Specifications
SP300	25 - 1300	850 x 1950 x 1330	3P+N+E, 415V, 50Hz, 0.37kW



SP250

Ciabatta Divider with automatic tray loading

The SP250 is a Ciabatta Divider comprising of an automatic stress free divider at 1-2-3-4-5-6-7 rows and an automatic tray loading device for trays 600 x 800mm or 600 x 1000mm.

Soft dough pieces in weight range 25 - 2000gms can be produced. Unit is fitted with adjustable sheeting rollers (6 - 18mm) and cutting rollers with interchangeable knives. A 'touch screen' control panel is supplied and can store up to 50 programs. Full stainless steel construction ensures long life and the machine is supplied on castors for mobility and easy cleaning.

Model	Weight range (gm)	Dimensions (mm) W x D x H	Electrical Specifications
SP250	25 - 2000	450 x 1500 x 1120	3P+N+E, 415V, 50Hz, 0.80kW

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Vela

Fixed bowl spiral mixers

These fixed bowl spiral mixers are produced in a wide range of sizes from 30 - 350kg dough capacity.

Designed specifically for heavy duty retail and wholesale use Vela mixers are fitted standard with two speed and two timer controls. A bowl reverse function and automatic change from low to high speed are standard features on all models sizes 60kg and above.

All models are supplied on wheels with adjustable feet for added stability. As required by safety regulations all models are fully guarded with microswitch controlled safety features inbuilt. A comprehensive operation and cleaning procedure manual is supplied with all units.



Note: mixer shown with stainless steel guard

Fixed stainless steel bowl
Patented breaker arm fitted
Two speed operation

30 - 130kg models fitted with fully enclosed clear perspex lid

160 - 350kg models fitted with s/steel wire grid lid

Model	Capacity	Dimensions (mm) W x D x H	Electrical Specifications
VELA30	30kg dough/18kg flour	560 x 890 x 850	3P+N+E, 415V, 50Hz, 1.0kW
VELA45	45kg dough/27kg flour	560 x 890 x 1000	3P+N+E, 415V, 50Hz, 3.0kW
VELA60	60kg dough/38kg flour	630 x 1045 x 1200	3P+N+E, 415V, 50Hz, 4.5kW
VELA90	90kg dough/50kg flour	730 x 1250 x 1320	3P+N+E, 415V, 50Hz, 4.5kW
VELA130	130kg dough/70kg flour	830 x 1350 x 1370	3P+N+E, 415V, 50Hz, 6.5kW
VELA160	160kg dough/100kg flour	930 x 1450 x 1490	3P+N+E, 415V, 50Hz, 7.0kW
VELA200	200kg dough/130kg flour	930 x 1450 x 1490	3P+N+E, 415V, 50Hz, 7.0kW
VELA250	250kg dough/160kg flour	1090 x 1600 x 1520	3P+N+E, 415V, 50Hz, 9.0kW
VELA300	300kg dough/190kg flour	1090 x 1600 x 1520	3P+N+E, 415V, 50Hz, 9.0kW
VELA350	350kg dough/225kg flour	1140 x 1650 x 1520	3P+N+E, 415V, 50Hz, 12.0kW

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Spiral Mixers



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Pastry Sheeter

Ideal for medium size wholesale operator, busy pastry chef or baker, the Sottoriva SPT3/2-1400 is a heavy duty pastry sheeter fitted standard with 2 speed controls.

Mounted on a solid stand with wheels fitted for easy cleaning this model is fitted with 1400mm x 600mm belts.

All roller adjustments are made by hand controls and stainless steel safety guards are fitted for operator safety. 2 rolling pins and a flour tray are also supplied.



**Hand operated roller adjustment
2 speed operation
1400mm long belts**

Option:
Foot operated controls

Model	Speed	Roller gap mm	Roller diam mm	Work tables mm	Electrical Specifications	Dimensions mm w x d x h
SPT3/2-1400	2 speed	0.2 - 35	84	1400 x 600	3P+N+E, 415v, 50Hz, 1.5kW	3317 x 1108 x 1700

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

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Pastry Sheeter

