

When costs count  
look to Paramount.

**PARA** MOUNT®





## SPIRAL MIXERS

Spiral dough mixers supplied with plastic lid and electronic controls.

Mixers are fitted with 2 speed controls.

### SM-50T

|                |                         |
|----------------|-------------------------|
| FLOUR CAPACITY | 25kg                    |
| DOUGH CAPACITY | 50kg*                   |
| POWER          | 3.75kW 400-415V<br>3P+E |
| WEIGHT         | 240kg                   |
| WIDTH          | 600mm                   |
| DEPTH          | 970mm                   |
| HEIGHT         | 1250mm                  |

### SM-80T

|                |                         |
|----------------|-------------------------|
| FLOUR CAPACITY | 50kg                    |
| DOUGH CAPACITY | 80kg*                   |
| POWER          | 5.25kW 400-415V<br>3P+E |
| WEIGHT         | 385kg                   |
| WIDTH          | 750mm                   |
| DEPTH          | 1120mm                  |
| HEIGHT         | 1300mm                  |

### SM-120T

|                |                         |
|----------------|-------------------------|
| FLOUR CAPACITY | 75kg                    |
| DOUGH CAPACITY | 120kg*                  |
| POWER          | 9.55kW 400-415V<br>3P+E |
| WEIGHT         | 610kg                   |
| WIDTH          | 830mm                   |
| DEPTH          | 1300mm                  |
| HEIGHT         | 1470mm                  |

\* Capacities based on doughs at 60% water absorption.

## PLANETARY MIXERS

Planetary mixers are fitted with a 15 minute timer, wire safety guard and three fixed speed controls. Supplied in painted silver finish, all mixers include a bowl, spiral dough arm, flat beater and wire whip.

### BM20AT1P

|               |                            |
|---------------|----------------------------|
| BOWL CAPACITY | 20 litre                   |
| POWER         | 0.375kW 230-240V<br>1P+N+E |
| WEIGHT        | 98kg                       |
| WIDTH         | 375mm                      |
| DEPTH         | 526mm                      |
| HEIGHT        | 850mm                      |

### BM20AT3P

|               |                            |
|---------------|----------------------------|
| BOWL CAPACITY | 20 litre                   |
| POWER         | 0.375kW 400-415V<br>3P+N+E |
| WEIGHT        | 98kg                       |
| WIDTH         | 375mm                      |
| DEPTH         | 526mm                      |
| HEIGHT        | 850mm                      |

### BM30AT1P

|               |                           |
|---------------|---------------------------|
| BOWL CAPACITY | 20 litre                  |
| POWER         | 0.75kW 230-240V<br>1P+N+E |
| WEIGHT        | 150kg                     |
| WIDTH         | 575mm                     |
| DEPTH         | 576mm                     |
| HEIGHT        | 1163mm                    |

### BM40AT3P

|               |                          |
|---------------|--------------------------|
| BOWL CAPACITY | 40 litre                 |
| POWER         | 1.125kW 400-415V<br>3P+E |
| WEIGHT        | 185kg                    |
| WIDTH         | 540mm                    |
| DEPTH         | 630mm                    |
| HEIGHT        | 1110mm                   |

### BM60AT3P

|               |                         |
|---------------|-------------------------|
| BOWL CAPACITY | 60 litre                |
| POWER         | 1.5kW 400-415 V<br>3P+E |
| WEIGHT        | 405kg                   |
| WIDTH         | 560mm                   |
| DEPTH         | 1000mm                  |
| HEIGHT        | 1340mm                  |

### BM80AT3P

|               |                          |
|---------------|--------------------------|
| BOWL CAPACITY | 80 litre                 |
| POWER         | 2.25kW 400-415 V<br>3P+E |
| WEIGHT        | 580kg                    |
| WIDTH         | 660mm                    |
| DEPTH         | 1060mm                   |
| HEIGHT        | 1440mm                   |



## BUN DIVIDER ROUNDERS

Semi automatic bun divider rounder, 30 piece per operation, dividing weight range 40-120g. Machine is supplied standard with three moulding plates and the head can be tilted for easy cleaning.

### SM-430

|                     |                         |
|---------------------|-------------------------|
| NUMBER OF PIECES    | 30                      |
| PIECES WEIGHT RANGE | 40-120g                 |
| CAPACITY OF DOUGH   | 3.6kg                   |
| POWER               | 0.75kW 400-415V<br>3P+E |
| WEIGHT              | 340kg                   |
| WIDTH               | 650mm                   |
| DEPTH               | 710mm                   |
| HEIGHT              | 2050mm                  |

### SM-530 Manual Divider

|                     |         |
|---------------------|---------|
| NUMBER OF PIECES    | 30      |
| PIECES WEIGHT RANGE | 50-170g |
| CAPACITY OF DOUGH   | 5kg     |
| WEIGHT              | 200kg   |
| WIDTH               | 660mm   |
| DEPTH               | 620mm   |
| HEIGHT              | 1760mm  |

## PASTRY SHEETERS

Both bench and floor standing models are fitted with safety guards and forward and reverse hand operating controls.

### SM-520S Bench Sheeter

|                       |                         |
|-----------------------|-------------------------|
| WORKING WIDTH         | 520mm                   |
| CONVEYOR TABLE LENGTH | 670mm                   |
| GAP BETWEEN ROLLERS   | 1-30mm                  |
| POWER                 | 0.55kW 400-415V<br>3P+E |
| WEIGHT                | 100kg                   |
| WIDTH                 | 1460mm                  |
| DEPTH                 | 940mm                   |
| HEIGHT                | 580mm                   |

### SM-630E Floor Sheeter

|                       |                         |
|-----------------------|-------------------------|
| WORKING WIDTH         | 585mm                   |
| CONVEYOR TABLE LENGTH | 1400mm                  |
| GAP BETWEEN ROLLERS   | 1-50mm                  |
| POWER                 | 0.75kW 400-415V<br>3P+E |
| WEIGHT                | 260kg                   |
| WIDTH                 | 3480mm                  |
| DEPTH                 | 1040mm                  |
| HEIGHT                | 1270mm                  |



# PARA MOUNT®



## DOUGH DIVIDERS

Fast and accurate division of bread doughs,  
200 - 800 grams, 20 piece round chamber.  
Simple operation.

### D-20 Hydraulic Divider

|                     |                        |
|---------------------|------------------------|
| NUMBER OF DIVISIONS | 20                     |
| PIECES WEIGHT RANGE | 200-800g               |
| CAPACITY OF DOUGH   | 16kg                   |
| POWER               | 1.5kW 400-415V<br>3P+E |
| WEIGHT              | 350kg                  |
| WIDTH               | 610mm                  |
| DEPTH               | 680mm                  |
| HEIGHT              | 1000mm                 |



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