

Product in focus



Genesis Bakery System: A NEW BEGINNING FOR BREAD BAKING

Moffat offers greater consistency for a range of high quality bread and rolls while reducing the baker's work time and delivering great savings.

The new Genesis system, containing state of the art design and features, is the complete system for producing bread, Vienna loaves, baguettes, hot dog rolls and round bread rolls. It's been designed in response to the concerns and considerations that Moffat have gathered from bakers across the globe. Now, with the full automation of mixing, dividing, intermediate proving and moulding, it's a system that can revolutionise how a bakery operates. Using an innovative 'divide in the bowl' principle, Genesis eliminates the need to manually transfer the dough from the mixer to the divider, only requiring the baker to handle the dough when it requires final panning after a predetermined intermediate rest period.

This level of automation has been proven to reduce labour costs by as much as 40%. With the dough mixing commenced and everything progressing by design, the baker can concentrate on the myriad of other tasks that inevitably appear within the busy bakery. The system has been designed for single person operation – and is capable of producing an exceptional one tonne of finished dough in eight hours. The electronic control system also enables the baker to product 10 different weights and types of bread from a single dough, with an accurate weight range of 50 to 990 grams. Considerable cost savings can also be achieved from the accuracy of the Genesis divider, with less than 2% variation per dough piece experienced over the entire dough. This is a dramatic increase in accuracy when compared to traditional dividers. The end of the day has also been simplified, with the system's cleaning being completed in just a few minutes. All these features – and it requires a minimum of floor space and labour. For these reasons there has been much anticipation for the Genesis amongst suppliers and clients. Making dough has never been so easy.



MOFFAT® Bakery

Market leading brands
for in-store, industrial and artisan baking



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Rotel
Mini Rotel Ovens
Slimline Rotel Ovens



Craftsman®
Craftsman
Rack Ovens
Deck Ovens



GENESIS
BAKERY SYSTEMS
Genesis
Automated Bread Plant



Varimixer BEAR
Bear
Planetary Mixers



PARAMOUNT
Paramount
Dividers, Spiral Mixers, Rounders &
Divider Rounders, Pastry Sheeters



LY DAUB
Daub
Dividers
Bun Divider Rounders



sottoriva
Sottoriva
Automatic Plants
Spiral Mixers



Curl Flow
Curl Flow
Bread Slicers



smartslicer
Smartslicer
Bread Slicers

The bakery equipment you need for less than you think
rental – lease – asset purchase

