

MOFFAT

GENESIS



The money machine

What is the Genesis Bakery System?

The Genesis is a complete system for the production of sandwich bread, Vienna loaves, baguettes and rolls of all types and sizes. The system is fully automated with mixing, dividing, intermediate proving and moulding being carried out with a minimum of labour and floor space. The Genesis Bakery System mixes, divides and moulds a complete range of products with operators only required to weigh up ingredients prior to mixing. The system eliminates dough transfer or the need for bowl hoists.

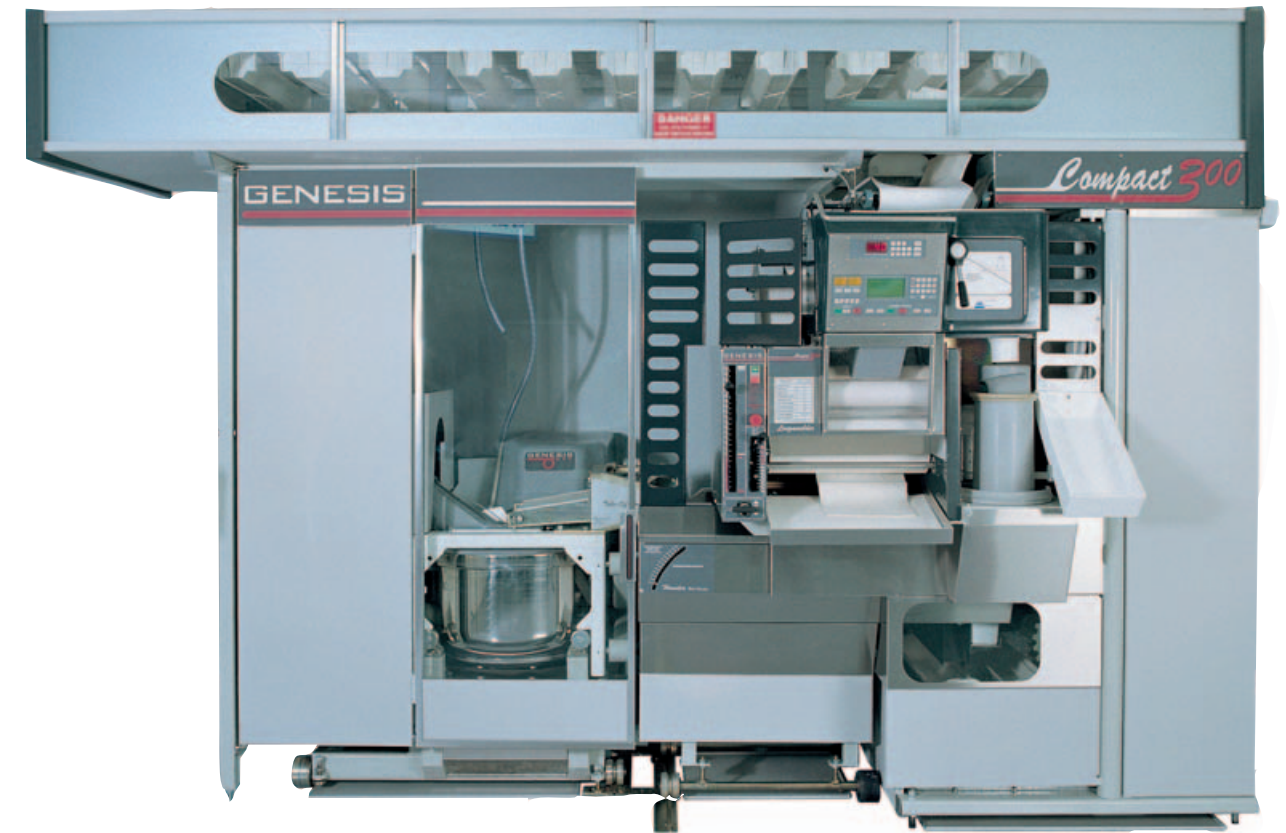
The Genesis Bakery System was designed in response to the concerns and considerations expressed to us by many bakers from all around the world.



The Genesis Bakery System can and will free your staff to produce even more products and increase varieties, which your customers have come to expect and in fact now demand from the modern bakery. It is widely acknowledged that impulse buying is "the icing on the cake" for most bakery businesses, so adding varieties with mouth watering appeal will certainly boost your sales.

With our unique computer system, you are able to produce ten different products from one dough, all at a different weight and a different shape. All this can happen while you perform other tasks in the bake house. No longer do you need to monitor your machinery while it works. With the Genesis, you simply place your ingredients in the mixer bowl, start the mix process and enter your required products into the computer. The rest is automatic, with dividing commencing immediately the mixing is finished. The Genesis will wait at the end of the divide cycle for you to commence traying up of product.

The Genesis has a proven track record of reducing labour costs by as much as 40% and will very quickly become your most valuable employee. Gone are the days of needing to lift heavy dough's from the mixer bowl, the Genesis divides dough direct from the mixer.



With the surveillance systems that the Genesis incorporates to monitor performance of all electrical and electronic components, costly loss of production hours can be virtually eliminated. Any fault the system detects will be displayed on the operating screen so the baker is aware he needs to have the problem addressed. Should an electrical component fail on the divider, there is a back up operation so your production will not be hindered. More saving will be realized from the accuracy of the Genesis patented dividing system. We guarantee a variation of no greater than 1-2% on each piece successfully divided from the mixer bowl. Variations on bread rolls will be no greater than 5% per piece, well inside common variations experienced in other commercial forms or roll production.

Yet more savings can be found in the floor area over other make-up plants available in the market place. In fact the

Genesis requires even less space than most current manual methods of operation. Compare our footprint of 4m wide x 1.5m deep with the area taken up by your existing equipment, and imagine how much smoother your bake house could run.

To say the Genesis is easy to use would quite simply be an understatement. One person can easily operate the Genesis and yield a minimum of 120kg of dough per hour, producing baked goods of a very high quality and with a consistency that has to be seen to be believed.

At the end of the day, you will not need to spend hours dismantling and cleaning antiquated machinery. Daily cleaning can be completed in a matter of minutes, with a thorough end to end clean once a week requiring no longer than 30 minutes.

Ideal for bread, rolls, pizza and specialty bread doughs.

"The Genesis has a proven track record of reducing labour costs by as much as 40%"

Safety

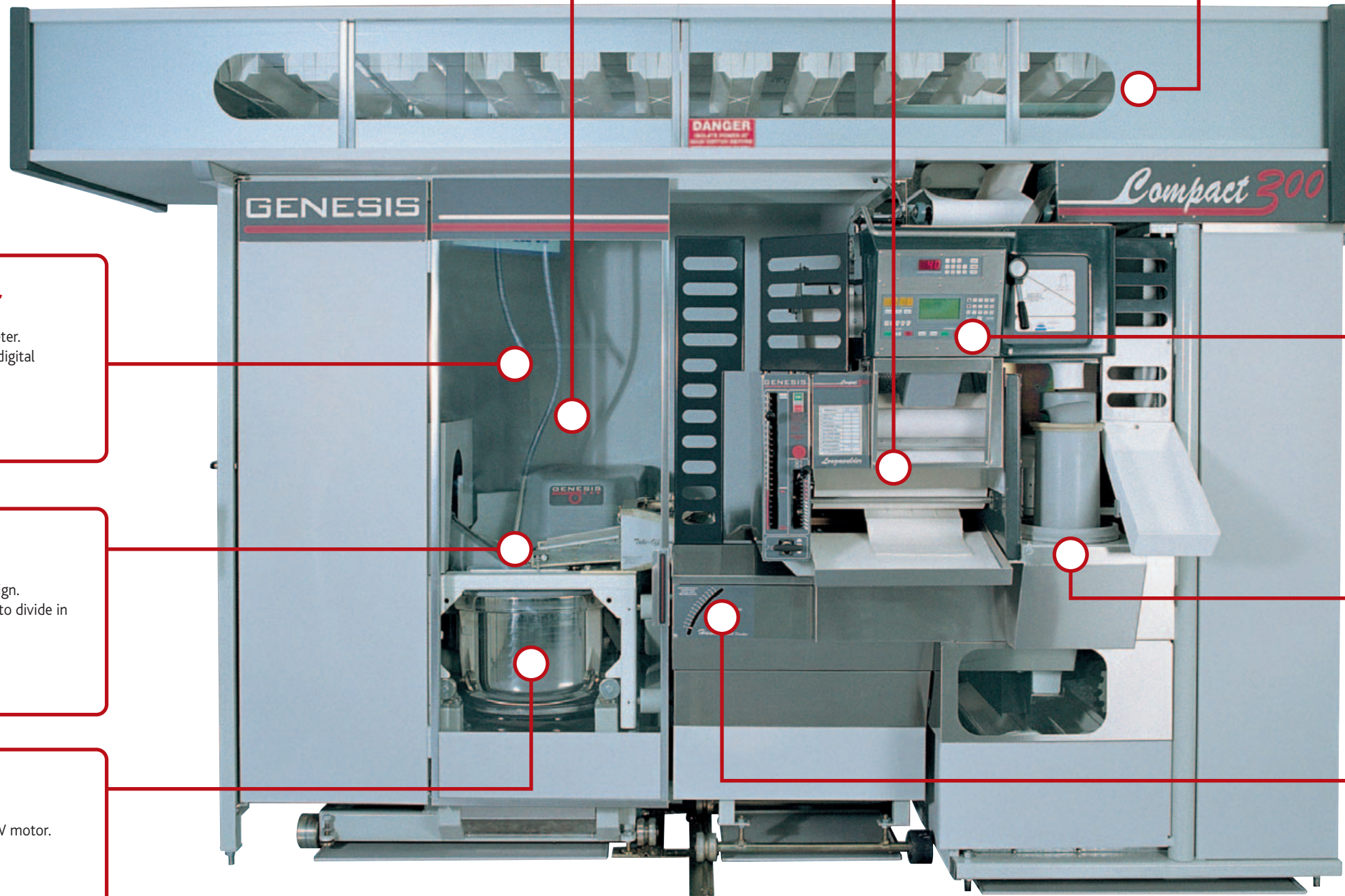
Fully guarded for operator safety

Moulder

Fitted with 4 sheeting rollers and 4 piece cutter. Producing long rolls to desired length.

Prover

Able to rest proof loaf pieces for 30 minutes (or longer if desired) and give a recovery time for rolls of approx 5 minutes.



Water meter

Water chiller and water meter. Accurate and reliable with digital readout.

Optional water chiller

Divider

The key to the Genesis design. Accurate, reliable and able to divide in the mixer bowl.

Mixer

80kg dough capacity, 4.5kW motor. Long life and reliability

Computer control

Super reliable and diagnoses faults before they become a risk.

Pop-up roll rounder

Consistent round rolls from 50-120gm. No adjustment necessary

Hander/roll divider

Forms dough pieces for loaves and divides and separates for rolls.

Frequently asked questions

How accurate is the Genesis Divider?

The Genesis divider is accurate to within 1% - 2% when producing bread. Conventional dividers can vary between 5 to 15% so the Genesis gives a far better yield eg. A conventional divider, which operates with an average accuracy variance of 7%, will yield as many as 4 loaves less per 50kg of flour when compared with the Genesis divider that is accurate to within 2%. This means a bakery producing 500kg of flour per day using the Genesis will increase yield by as many as 40 loaves.

What type of mixer is used on the Genesis Bakery System?

The Genesis Mixer is a conventional high-speed spiral mixer, although it has been re-engineered to ensure a long life in heavy work applications.

Is the Genesis Bakery System guarded for operator safety?

Yes, the entire machine is guarded in accordance with all known operational and safety laws and any attempt to bypass the type of safety switch used will render the machine inoperable. The control panel has a facility to inform the operator of fault should any guarding door be left open. In this event the machine will not operate until door is closed again.

Do I need to clean dividing head after each different type of dough?

No, the design of the Genesis divider eliminates the need to strip down the divider and change from one type of dough to another takes only seconds.

How efficient is daily cleaning of the Genesis Bakery System?

The Genesis Bakery System can be cleaned in minutes by anyone once trained.

Is it possible to operate the mixer independently of the plant?

Yes, the mixer can be used for other functions. The operator, if required can remove the dough from the mixer bowl and process dough manually.

How simple is it to change from one product to the next?

This function takes only seconds. With the baker required only to adjust final moulder settings.

Can the baker interfere or change intermediate proof times or other functions of the machine that may result in lack of quality?

No, dividing and intermediate proving system is programmed into the computer system and cannot be shortened. The baker can only vary weight of dough pieces and the shape of loaves and rolls produced.

Will the Genesis Divider damage the dough cell structure?

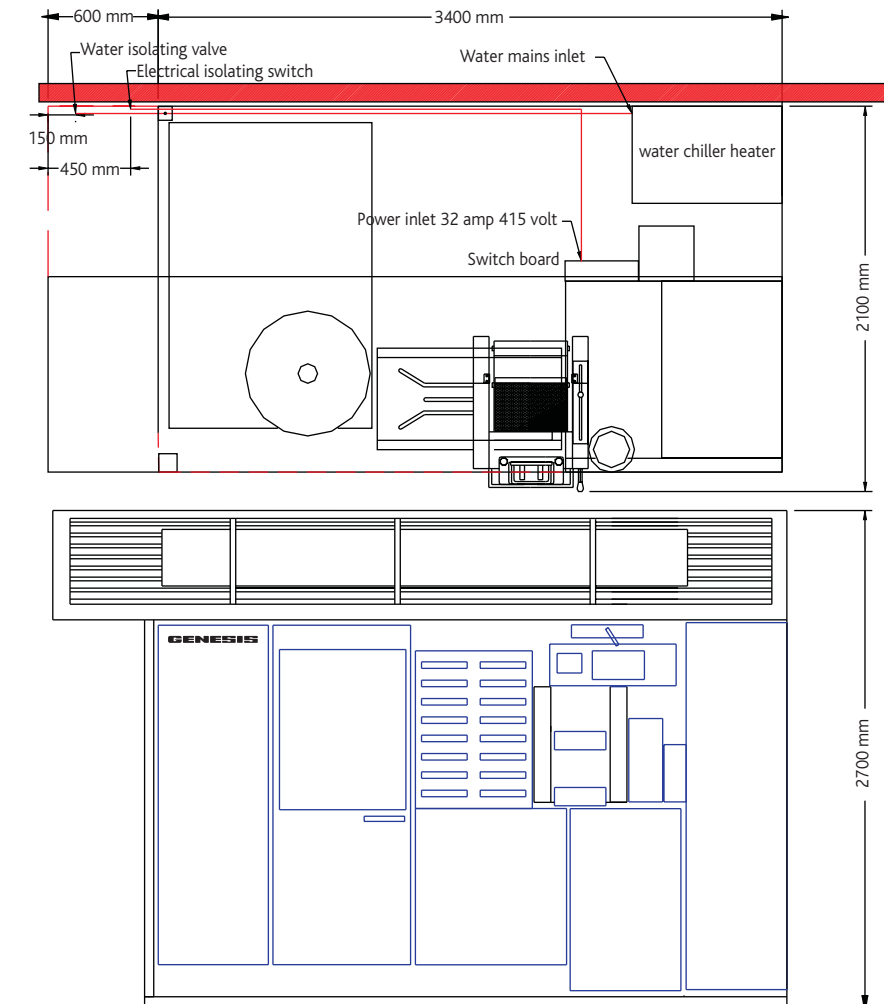
No, the Genesis divider operates on less pressure than conventional hydraulic dividers and therefore does not damage cell structure.

Can the Genesis handle wet, sticky or fruited dough's?

The maximum water content possible with the Genesis is 62%, based on typical Australian bakers flour. Fruited dough's are handled easily providing the water and fruit content are not excessive.



Technical specifications



WIDTH 4.05 metres
DEPTH 1.75 metres
HEIGHT 2.7 metres

POWER REQUIREMENT
 27kW 3 Phase 415 Volt 50Hz
 32 amp 3 Phase + earth & neutral connection

AVERAGE OUTPUT (Single Operator)
 680 gram 220 per hour
 450 gram 320 per hour
 85 gram 1250 per hour

STANDARD FEATURES
 Water metering system
 Four piecing unit fitted to moulder
 Program control
 Weight check system
 Completely dustless system

PRODUCT CAPABILITIES
 Round Rolls 50-120grams
 Long Rolls 50-175grams
 Baguettes 300mm long
 Loaves 200 - 990 grams
 Vienna Loaves

INTERMEDIATE PROVING TIME
 Rolls 5 minutes
 Loaves 15 minutes - may be extended if required

DIVIDER ACCURACY
 1 - 2% maximum variance on divider weight

WEIGHT CAPABILITY
 Rolls 50 - 175 grams
 Baguettes & Loaves 200 - 990 grams

OPTIONS
 Water chiller c/w temperature probe
 Stainless steel construction



Crusty's Bakery Mackay

"Our savings in the first year were in excess of \$60,000, with that increasing in the second year by almost 50%.

I can now easily process 330kg of flour in 5.5 hours by myself. Before the Genesis was installed, this would never have been possible. Our average work hours have been cut from 9 - 10 hours per night, back to 7-8 hours, with two less baking staff."

Geoff Chapman

Thwaites Bakehouse Colac

"The Genesis saves on manpower, while delivering a consistent quality product every time.

It has reduced my baking staff by at least 35%."

Stewart Thwaites

Phillip Island Bakery

"We save over \$40,000 per annum in bakehouse labour.

The Genesis allows us to handle the busy seasonal holiday periods with minimal increase of bakehouse labour.

Neville Truwin

Rob's Eumundi Bakery

" We have clearly cut our production time in half. What used to take us 9 hours, now take no more than 5 hours, with labour savings per annum of approximately \$90,000.

The consistency and quality of product from the Genesis is second to none, and this has helped to grow our business beyond what we thought was possible."

Rob Bucknell



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