

 **PT. SINAR HIMALAYA**

One Stop Solution of Bakery & Pastry Equipment.

Since 1974



BAKERY

Product Catalog—



Website

Established on 1974, nature business focusing on Sales and Marketing of imported either Asia or Europe food and bakery machinery, packaging, pharmaceutical, woodworking, hotel / restaurant / cafe equipment and bake-ware utensils, we deliver advanced technology and proven excellent quality, reliable and durable products, and authentic after sales service at any time, providing more forefront services. We also maintain adequate inventory / stock level of genuine spare parts, equipments and accessories to ensure your equipments can be fixed promptly.

For almost four decades, thanks to our esteemed client's faithfully support and proponent, and based on constantly accumulated successful experience and competitive edge in developing the business, we are expanding our business vigorously while implementing product diversification, supplying products to the development trend, whatever products you may need, you will almost be able to find one suitable to your requirement.

Currently our clients ranging from large scale to small scale factories, laboratory, wholesalers and retailers, hypermarket/supermarket chain stores, hotels, restaurants, cafes, bakery shops, cake shops, home users, personal etc.

We market the products to all over Indonesia with the marketing area include :

- a) Jakarta Office : Covering Greater Jakarta, West Java, Banten Province & West Kalimantan.
- b) Surabaya Office : Covering East Java, East Kalimantan, South Kalimantan, Central Kalimantan, North Kalimantan and eastern part of Indonesia.
- c) Semarang Office : Covering Central Java and Yogyakarta.
- d) Medan Office : Covering Sumatra Island and surrounding.

Differentiation or uniqueness of our company compared with our competitors are :

- a) We carry out services to all customers, supply service parts by our own technicians, including machine installation, commissioning and operator training until the machine can operate well with no charges.
- b) We have adequate inventory and stock level of genuine spare parts, equipment and accessories in our warehouse, assuring the machine can be fixed promptly.
- c) We cater after sales service.
- d) We have a team of technicians who are ready to be contacted any time.

With the support of all parties, we believe that we can provide the best services to our customers which are widely spread all over Indonesia, especially western part of Indonesia (Jakarta, Surabaya, Semarang, Medan and the eastern part of Indonesia).

Finally, we would like to thank you for the trust and opportunity that you have given to cooperate together in developing importation business in Indonesia.

Our Customer



And Many More...

Planetary Mixer

- Features :
- Standard with bowl, whipping ball, beater and hook.
 - 3 speed.
 - Mechanical transmission.
 - The machine has to be stopped to change gears.



Model	SM-5L	SM-101	SM-201	SM-401
Capacity (L)	5	10	20	40
Agitor Speed (rpm)	0-300	148/307/509	127/287/534	105/208/404
Electrical (Kw/Phase/Volt)	0.32/1/220	0.25/1/220	0.5/1/220	0.75/1/220
Dimension (mm)	234x389x400	430x430x700	510x530x830	620x670x1000
Weight (kg)	12	60	94	170
Standard Attachment	Bowl, Beater, Hook, & Whipping Ball.	Bowl, Beater, Hook, & Whipping Ball.	Bowl, Beater, Hook, & Whipping Ball.	Bowl, Beater, Hook, & Whipping Ball.
Option	-	Safety Grid	Safety Grid	Safety Grid



Model	SM-100C	SM-200C	SM-300C	SM-500C	SM-600C
Capacity (L)	10	20	30	50	60
Agitor Speed (rpm)	148/307/509	158/293/535	116/208/464	116/208/464	73/109/146/218
Electrical (Kw/Phase/Volt)	0.25/1/380	0.5/1/380	1.2/3/380	1.2/3/380	2.2/3/380
Dimension (mm)	430x430x700	510x540x880	560x700x1330	560x700x1330	830x910x1450
Weight (kg)	60	100	190	250	480
Standard Attachment	Bowl, Beater, Hook, Whipping Ball	Bowl, Beater, Hook, Whipping Ball & Safety Grid.	Bowl, Beater, Hook, & Whipping Ball.	Bowl, Beater, Hook, & Whipping Ball.	Bowl, Beater, Hook, Whipping Ball, & Bowl Trolley
Option	Drive Hub, Spiral Hook, Safety Grid	10L Agitator Set, Safety Grid	Safety Grid, 10L Bowl, & Agitator Set	Safety Grid, 20L, 30L Agitator Set	Safety Grid, 30L Bowl & Agitator Set

Planetary Mixer - Digital Series

Features :

- Digital panel.
- 10 speed changed by inverter.
- Standard with bowl, whipping ball, beater and hook.
- SM-60LM : with automatic bowl lifting.
- Optional available with reduction bowl.
- With a safety grid to protect operator.
- Optional bowls.

Control panel



Standard attachment



Model	SM-20L	SM-40L	SM-60L/60LM	SM-80L
Capacity (L)	20	40	60	80
Agitor Speed (rpm) 1st - 10th	148 - 492	125 - 424	169 - 420	133 - 400
Electrical (Kw/Phase/Volt)	1.1/1/220	2.2/3/380	3/3/380	4.5/3/380
Dimension (mm)	560x840x950	740x1010x1400	840x1100x1500	870x1250x1670
Weight (kg)	125	270	385/398	490
Standard Attachment	20L Bowl, 20L Agitor Set & Safety Grid.	40L Bowl, 40L Agitor Set & Safety Grid.	60L Bowl, 60L Agitor Set, Safety Grid & 60L Bowl Trolley	80L Bowl, 80L Agitor Set, Safety Grid & 80L Bowl Trolley
Option	10L Bowl, 10L Agitor Set.	20L Bowl, 20L Agitor Set.	30L Bowl, 30L Agitor Set.	60L Bowl, 60L Agitor Set.

***SM-20L also available in 380Volt/3phase.**

Spiral Mixer With Fixed Bowl Series

Features :

- Digital control panel.
- From SM2-50T, two motors.
- Switch for manual or automatic function.
- Stainless steel hook and bowl.
- Smooth and beautiful appearance.
- SM2-80T has reserved installation holes to change the rotating speed for different products.

- SM2-25/SM2-50 single-motor driven.
- Short mixing time with excellent kneading result.
- Mounted on castors, easily movable.
- Safety grids cover for choice.
- Bowl bottom is equipped with waterproof case for easy cleaning.

Control Panel for SM2-25/50T/80T



Control Panel for SM2-120T



Model		SM2-10	SM2-25	SM2-50	SM2-50T
Capacity (kg)	Flour	5	10	20	20
	Dough	10	20	40	40
Electrical (kw/phase/volt)	Spiral	1.1/1/220	2.2 / 1/3 / 220/380	3/3/380	4.5/3/380
	Bowl	-	-	-	0.75/3/380
Spiral Speed (1st/2nd/3rd) (rpm)		135/270	140/280	135/270	135/270
Bowl Speed (1st/2nd/3rd) (rpm)		12/24	12.8/25.5	12.8/25.5	17.8/17.8
Weight (kg)		88	155	280	285
Dimension (mm)		375x700x810	560x850x1120	600x930x1190	640x1080x1220



Model		SM2-60T	SM2-80T	SM2-120T	SM-200T
Capacity (kg)	Flour	25	40	60	100
	Dough	50	80	120	200
Electrical (kw/phase/volt)	Spiral	4.5/3/380	4.5/3/380	9/3/380	12/3/380
	Bowl	0.75/3/380	0.75/3/380	0.55/3/380	1.5/3/380
Spiral Speed (rpm)	1st Speed	135	125	110	98
	2nd Speed	270	250	220	196
Bowl Speed (rpm)	1st	17.8	17.2	13	11
	2nd	17.8	17.2	13	11
Weight (kg)		325	425	640	1050
Dimension (mm)		660x1000x1300	765x1280x1310	830x1470x1460	980x1710x1580

Spiral Mixer With Removable Bowl Series

Features :

- Digital control.
- Solid construction.
- Machine head goes up vertically.
- Hydraulic lifting system for the machine head.
- Three timers for programming reverse direction and both speeds.
- Bowl drive by transmission wheel with rubber coating.
- The bowl is pulled automatically against the transmission wheel by means of a hydraulic system.
- Besides digital control panel, manual switch is equipped in case the former one has problem.
- Stainless steel hook and bowl.



SM2-120aE / 200aE

Model		SM2-120aE	SM2-200aE
Capacity (kg)	Flour	60	100
	Dough	120	200
Electrical (kw/phase/volt)	Spiral	9/3/380	12/3/380
	Bowl	0.75/3/380	1.5/3/380
Spiral Speed (rpm)	1st Speed	110	105
	2nd Speed	220	210
Bowl Speed (rpm)		13	11
Weight (kg)		1300	1350
Dimension (mm)		830x1660x1370	1215x1820x1510

*Option Bowl Lifter

- Features :
- BLT-120/200/1800 Bowl lifter and tipper.
 - Save large working time and manpower.
 - Mainly used in large production bakery or big food manufacturing factory, continuous production, automatic production line.
 - Can offer special design for safety lifting and tilting of bowls for special working height.
 - Standard with motor protective cover.
 - The direction of lifting bowl can be left or right.
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- FG2-120/FG2-200 Bowl turner.
 - Used to turn the bowl for about 95 degrees in order to spill the dough on the working table.
 - Save much labor force, and enhance the working efficiency.



BLT-120/1800 & BLT-200/1800



FG2-120 & FG2-200

Model	BLT-120/1800	BLT-200/1800	FG2-120	FG2-200
Electrical (Kw/Phase/Volt)	1.5/3/380		0.75/3/380	
Depth (mm)	1250		-	
Bowl-lifting Height (mm)	standard height is 1800, other height can be customized		-	
Other Height (mm)	Can Be Customized		-	
Available Turning Height (mm)	-		970	
Dimension (mm)	-		1600x1790x2100	1600x2000x2200

Dough Divider & Divider Rounder

- Features :
- Automatic dough divider for SM-636.
 - Manual dough divider for SM-536.
 - Semi-automatic divider rounder series for SM-330/SM-936.
 - Fully automatic for SM-330A/SM-430A.
 - Save large working time and finish rounding 30 pieces just in about 8 seconds for SM-330A/SM-430A.

- Round about 6000 pcs per hour for SM-330A/SM-430A
- Divide dough evenly.
- Perfect rounding for dough pieces.
- Machine can be opened on both sides for easy cleaning of knives.
- Easy adjustment for different dough weight.



SM-530 / 536
Manual Dough Divider



SM-636
Automatic Dough Divider

Model	SM-530	SM-536	SM-636
Number of Division	30	36	36
Weight Range per Piece (g)	50-170	30-100	30-100
Electrical (Kw/Phase/Volt)	-	-	0.18/1/220
Dimension (mm)	660x620x1760	600x580x1780	520x420x1220
Weight (kg)	200	180	180
Standard Attachment	Two Plastic Moulding Plates		

Ideal for small buns and pizza dough rounding.



SM-330 / 430 / 936
Semi Automatic Divider Rounder



SM-330A / 430A
Fully Automatic Divider Rounder



Model	SM-330	SM-430	SM-936	SM-330A	SM-430A
Number of Division	30	30	36	30	30
Dough Weight Range (g)	30-100	40-120	20-70	30-100	40-120
Electrical (kw/phase/volt)	0.75/3/380	0.75/3/380	0.75/3/380	1.1/3/380	1.1/3/380
Dimension (mm)	650x710x2050	650x710x2050	650x710x2050	800x600x1600	800x600x1600
Weight (kg)	340	340	340	560	560
Standard Attachment	Three Plastic Moulding Plates				



DIV-20



D16/D20/D24

Features :

- D16/D20/D24 : round bowl.
- DIV-20 : rectangular bowl.
- Wider range of division.
- Divide dough evenly.

- Press-segments in ABS.
- Bowl with stainless-steel ring.
- Castors with locking system.
- Save time, only cost 10-20 seconds for dividing, suitable for batch production.

Model	DIV-20	D16	D20	D24
Number of Division	20	16	20	24
Weight Range per Piece (g)	100-800	125-1000	100-800	80-650
Dough Vessel	Rectangular	Round	Round	Round
Dimension (mm)	680x700x1050	620x810x1100	620x810x1100	680x700x1050
Weight (kg)	231	350	350	231
Electrical (Kw/Phase/Volt)	1.5/3/380			
Standard Attachment	4 Short Cleaning-assistant Pipes			

Features :

- Under-frame in stainless steel.
- Teflon-coated cone and track.
- Available in two rounding lengths.
- Mechanical flour spraying system.
- Mounted on sturdy castors with locking system.



SMQ-10 / 10S



SMQ-20 / 20S



SMQ-30

Model	SMQ-10	SMQ-20	SMQ-10S	SMQ-20S	SMQ-30
Capacity (pcs/h)	2000	4500	2000	4500	4500
Dough Track Length (m)	3.4	5.8	3.4	5.8	4.36
Dough Weight Range (g)	200-1200	200-1200	30-300	30-300	30-1200
Electrical (Kw/Phase/Volt)	0.75/3/380				0.9/3/380
Dimension (mm)	1100x1200x1500	1200x1300x1700	1100x1200x1500	1100x1300x1700	1530x1100x1350
Weight (kg)	650	700	350	480	780



Features :

- Used for the dough division for toast, bun and the other kinds of bread.
- Equipped with a hopper which can load 90kg of dough.
- Divide dough evenly.
- Easy adjustment for different dough weight.

Model	SMD-2P/1	SMD-2P/2	SMD-2P/3	SMD-4P/1	SMD-4P/4	SMD-4P/6
Number of Pockets	1	2	3	1	4	6
Working Efficiency (pcs/h)	1500	3000	4500	1500	6000	9000
Dough Weight Range (g)	120-1200	80-480	50-300	200-2400	50-480	50-300
Electrical (Kw/Phase/Volt)	1.7/3/380			2.4/3/380		
Dimension (mm)	1620x1370x1790			1915x1370x1790		
Air Pressure (kgf/cm ²)	5≥					
Option	Adjustable Conveyer Belt Height (790-960mm)					
Hopper Capacity (kg)	113			190		
Weight (kg)	900			1000		

European Type Continuous Divider Rounder



Features :

- Used for the dough division for toast, bun and the other kinds of bread.
- Equipped with a hopper which can load 40kg of dough.
- Divide dough evenly.
- Easy adjustment for different dough weight.
- Mounted on sturdy castors with locking system.
- Three sizes of rounding drum for choice and for standard price, one drum only.

Model	SMD-5P	
Number of Pockets	5	
Working Efficiency (pcs/h)	7500	
Dough Weight Range (g)	Drum 1	30-50
	Drum 2	45-65
	Drum 3	60-75
Electrical (Kw/Phase/Volt)	2.4/3/380	
Dimension (mm)	1480x2250x1800	
Weight (kg)	1170	
Hopper Capacity (kg)	40	

Dough Moulder Series



Model	SM-670	SM-307	SM-230J	SM-500	SM-860 SM-860L
Capacity (Piece/h)	3600	2000	1800	1800	3600
Dough Weight (g)	14-450	50-600	30-350	30-500	14-1800
Working Width (mm)	225	380	300	500	450 600
Roller Gap Adjustment (mm)	-	1-15	1-15	1-14	-
Dimension (mm)	1030x425x640	680x1680x1135	540x1040x1240	850x1130x1270	1380x640x1350
Electrical (Kw/Phase/Volt)	0.375/1/220	0.75/1/220	0.4/1/220	0.75/1/220	0.75/1/220
Weight (kg)	88	210	160	115	230 280

Baguette Dough Moulder



Features :

- Mechanical setting for rolling and moulding.
- Woollen conveyor belts.
- Sliding-out reception table.
- Two layer shelves in the bottom.

Model	SM2-380
Capacity (pcs/h)	2500
Dough Weight (g)	50-900
Working Width (mm)	780
Dimension (mm)	1050x690x1670
Electrical (Kw/Phase/Volt)	0.37/3/380
Weight (kg)	285

*Remark : Guide device is optional.

Toast Dough Moulder Series



SDM-340B



SDM-340B2

Model	SDM-340B	SDM-340B2
Dough Weight (g)	30-300	30-300
Capacity (pcs/h)	3000	4500
Working Width (mm)	350	750
Top Roller Gap (mm)	9-14	5-9
Bottom Roller Gap (mm)	1-9	1-9
Pressure Plate Height (mm)	10-50	10-50
Electrical (Kw/Phase/Volt)	0.75/1/220	
Dimension (mm)	1950x770x1350	1950x1170x1350
Weight (kg)	250	325

European Style Dough Sheeter



SM-520E / 630E



SM-630C

Model	SM-520E	SM-630E	SM-630C
Working Width (mm)	500	585	585
Conveyor Table Length (mm)	1000	1400	1400
Gap Between Rollers (mm)	0.3-50	0.3-50	0.3-50
Dimension table in work position (mm)	2540x950x1270	3540x1040x1270	3540x1040x1270
Dimension table are folded up (mm)	1250x950x1750	2020x1040x1950	2048x1040x2000
Electrical (Kw/Phase/Volt)	0.75/3/380	0.75/3/380	0.75/3/380
Weight (kg)	234	272	300

Heavy Duty Dough Sheeter With Touch Series



Model	SM-620A
Working Width (mm)	650
Conveyor Table Length (mm)	1600
Gap Between Rollers (mm)	0.3-42
Dimension table in work position (mm)	3880x1180x1330
Electrical (Kw/Phase/Volt)	1.85/3/380
Weight (kg)	430

Heavy Duty Dough Sheeter Series



SM-520S
Table Top Model



SM-520 / SM-630/630S

Model	SM-520S	SM-520	SM-630	SM-630S (Stainless Steel)
Working Width (mm)	500	500	600	600
Conveyor Table Length (mm)	670	980	1400	1400
Gap Between Rollers (mm)	0.3-30	0.3-30	0.3-30	0.3-30
Dimension Table In Work Position (mm)	1500x950x580	2510x1030x1170	3500x1130x1170	3500x1130x1170
Dimension Table Are Folded Up (mm)	850x950x670	1300x1030x1700	2000x1130x1980	2000x1130x1980
Electrical (Kw/Phase/Volt)	0.55/3/380	0.75/3/380	0.75/3/380	0.75/3/380
Weight (kg)	100	220	268	250

Simple Proofer Series



SM-32S

SM-32F/SM-48F

Features :

- Single door or Double door.
- Doors with tampered glass.
- Mechanical control panel, easy maintenance.
- Economic proofers, minimize the cost and labor.
- Mounted on castors with locking system, easily movable.
- Sinmag proofers are built with durable components and reliable, easy to use control.
- Sinmag proofers make the process of proofing easy and consistent, keeping uniform temperatures.

Model	SM-32S	SM-32F	SM-48F
Capacity (number of tray)	32	32	48
Number of Shelves	16	16	16
Tray Size (mm)	400x600	400x600/460x720	400x600
Dimension (mm)	725x945x1925	1100x860x2110	1380x740x2110
Tray Layout			
Electrical (Kw/Phase/Volt)	2.3/1/220	3/1/220	4/3/380
Weight (kg)	93	95	126
Control Mode	Mechanical Control Panel		

Standard Proofer Series



SM-16FT/SM-40SP

SM-32FT/SM-80FP

Features :

- Single door or Double door.
- Doors with tampered glass.
- Digital control panel.
- Castors.
- Water sprayed proofers.
- Sinmag proofers are built with durable components and reliable, easy to use control.
- Sinmag proofers make the process of proofing easy and consistent, keeping uniform temperatures.

Model	SM-16FT	SM-32FT	SM-40SP	SM-80FP
Capacity (number of tray)	16	32	40	80
Number of Shelves	16	16	20	20
Tray Size (mm)	460x720/400x600	460x720/400x600	400x600	400x600
Dimension (mm)	580x940x2115	1100x940x2115	725x950x2115	1420x950x2115
Tray Layout				
Electrical (Kw/Phase/Volt)	1.5/1/220	2/1/220	2/1/220	4/1/220
Weight (kg)	100	135	133	190
Control Mode	Digital Control Panel			
Outside Plate	Stainless Steel Plate with 30mm PU Insulation			

Standard Proofer Series



ST-2R

ST-4R

Features :

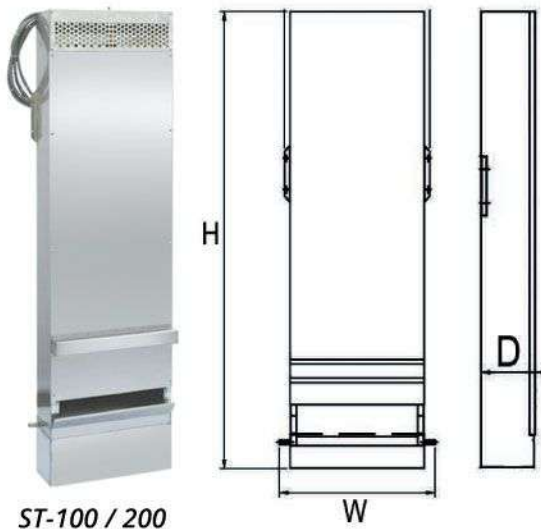
- Available with single door, double door, four door
- Working fast and efficiently, yielding even proofing with full loads or partial loads.
- Sinmag proofers are built with durable components and reliable, easy to use controls.
- Sinmag proofer make the process of proofing easy and consistent, keeping uniform temperatures throughout the rack and even constant airflow.
- Assemble using a cam-lock design, minimizing installation time.

Digital control panel



Model	ST-2R	ST-4R	ST-6R	ST-8R
Capacity (number of rack)	2	4	6	8
Tray Size (mm)	400x600			
Rack Size (mm)	675x810x1800			
Dimension (mm)	1215x2000x2290	2190x2000x2290	2190x2875x2290	2190x3560x2290
Electrical (Kw/Phase/Volt)	4/3/380	4/3/380	8/3/380	8/3/380
Weight (Kg)	260	350	450	550
Control Mode	Digital Control Panel			
Outside Plate	Stainless Steel Plate with 50mm PU Insulation			
Remark	Any Size of Roll-in-proofer Can Be Customized According to Requirements			

Steam Generator



ST-100 / 200

Features :

- Stainless steel panels.
- Digital control panel.
- Electric heating.
- Air temperature range $\pm 38^{\circ}\text{C}$.
- Air humidity range $\sim 80\%\text{RH}$.
- With humidity control device.

Model	ST-100	ST-200
Capacity (number of rack)	4	8
RackSize (mm)	675x810x1800	
Dimension (mm)	563x230x1650	732x230x1650
Weight (kg)	46	55
Electrical (Kw/Phase/Volt)	4/3/380	8/3/380

Retarder Proofer with Fixed Shelves



- Features :
- Single door or double door.
 - The cabinet is made of stainless steel.
 - 2 steps in operation : Retard - Proof.
 - Durable construction.
 - Doors with tempered glass.
 - Easy maintenance.
 - Working fast and efficiently, yielding even proofing with full loads or partial loads.
 - Castors.
 - Sinmag retarder proofer are built with durable components and reliable, easy to use controls.

Model	DC-18S	DC-18F	DC-36SA	DC-36F	DC-236S	DC-232S	DC-236SZ
Capacity (number of tray)	18	18	36	36	36	32	36
Number of Shelves	18	18	18	18	18	16	18
Tray Size (mm)	400x600	460x720	400x600	460x720	400x600	400x600	400x600
Dimension (mm)	555x1015x2215	760x1070x2135	755x1200x2155	1270x1070x2135	755x1130x2155	755x1215x1950	755x1210x2220
Tray Layout							
Electrical (Kw/Phase/Volt)	2/1/220	2/1/220	2.3/1/220	2.3/1/220	1.5x2/1/220	1.5x2/1/220	1.5x2/1/220
Compressor Power (hp)	0.5	1.125	1.125	1.125	0.5x2	0.625x2	0.625x2
Weight (kg)	160	180	200	240	245	230	255
Temperature Range (°C)	2-40					-10-40	
Control Panel	Digital				2 Independent Digital		
Outside Stainless Steel Panel With PU Insulation (mm)	50	60	50	60	50	60	50



DC-2R



DC-4R

Digital Control Panel



DC-2R/DC-4R/DC-6R/DC-8R

- Features :
- Durable construction.
 - Available with single door or double door, four door.
 - Digital control panel, can be customized.
 - 2-step in operation : - Retard, - Proof.
 - Working fast and efficiently, yielding even proofing with full load or partial loads.
 - Built with durable components, reliable easy to use controls, and built refrigeration systems.
 - Retarder proofer makes the process of proofing easy and consistent, keeping uniform temperatures throughout the racks and even constant airflow. while adding the versatility of retarding in the same space.

Model	DC-2R	DC-4R	DC-6R	DC-8R
Capacity (number of rack)	2	4	6	8
Tray Size (mm)	400x600			
Rack Size (mm)	675x810x1800			
Dimension (mm)	1215x2000x2460	2190x2000x2520	2190x2875x2520	2190x3705x2520
Electrical (Kw/Phase/Volt)	4/3/380	6/3/380	8/3/380	12/3/380
Weight (kg)	250	400	510	600
Compressor Power (hp)	1.5	2	1.75x2	2x2
Heater Power (kw)	4	6	8	12
Temperature Range (°C)	2-40			
Outside Plate	Stainless Steel Plate with 50mm PU Insulation			
Remark	Any Size Of Roll-in Retarder Proofer Can Be Customized According To Requirement			

Underneath Proofer Series



SM-716



SM-716F



SM-10FG



SM-15F

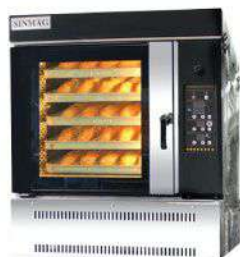
Features :

- Ovens available separately. - With tempered glass. - Castors.

Model	SM-716	SM-716F	SM-10FG	SM-15F
Capacity (number of rack)	16	16	10	15
Number of Shelves	8	8	5	5
Tray Size (mm)	400x600	400x600	400x600	400x600
Dimension (mm)	810x1000x957	780x1000x1085	1365x1160x985	1490x1150x890
Tray Layout				
Electrical (Kw/Phase/Volt)	0.9/1/220	0.9/1/220	0.7/1/220	1.7/1/220
Weight (kg)	70	70	140	150
Control Panel	Mechanical	Digital	Mechanical	Mechanical

Convection Oven

Gas Convection Oven Series



SM-705G

Features :

- Easy to use digital controls for temperature, steam and timer.
- Steam system included.
- Light and timer standard on each deck.
- Under oven proofer available.
- Door is designed to remain cool to the touch.
- SM-710G, Castors.



SM-710G

Model	SM-705G	SM-710G
Capacity (number of trays)	5	10
Tray Size (mm)	400x600	
Gap of Trays (mm)	90	
Dimension (mm)	810x1253x840	810x1253x1710
Weight (kg)	210	270
Electrical (Kw/Phase/Volt)	0.5/1/220	1/1/220
Thermal Output (kcal/h)	8730	17500
Chamber Plate	Stainless Steel	
Outside Plate	Front Side	Stainless Steel
	Other Side	Aluminium & Zinc-coated Steel

Electrical Convection Oven Series

Features :

- Easy to use digital controls for temperature, steam and timer.
- Double heat-protecting window.
- Support extraction hood and proofer available separately.
- Door is designed to remain cool to the touch.
- Optional : digital control panel, stainless steel door.
- Glass door for easy cleaning.
- Protective design in door lock can avoid injury caused by hot steam puffing form chamber.



Model	SM2-704E	SM2-705EE	SM-705EB	SM2-710EE	SM-710EB	SM-805E	SM-810E
Capacity (number of trays)	4	5	5	10	10	5	10
Tray Size (mm)	400x600	400x600	460x660/460x760	400x600	460x660/460x760	400x800	400x800
Gap of Trays (mm)	90						
Dimension (mm)	780x1165x540	780x1235x690	870x1400x690	780x1235x1700	870x1400x1700	780x1453x690	780x1453x1700
Weight (kg)	114	149	150	270	300	160	300
Electrical (Kw/Phase/Volt)	6.5/3/380	9.5/3/380	12.5/3/380	19/3/380	25/3/380	12.5/3/380	25/3/380
Chamber Plate	Stainless Steel						
Outside Plate	Front Side	Stainless Steel					
	Other Side	Aluminium & Zinc-coated Steel					

Stationary Rack Convection Oven



RV1

Features :

- With extraction hood.
- In stainless steel.
- Easy to use digital controls for temperature, steam and timer.
- Steam injection and effectuation time adjustable.
- Double heat-protecting window.
- Damper key.
- Standard with trolley with 16 levels.
- Digital control panel, up to 20 programs available.

Model	RV1	
Number of Racks	1 Single Rack	
Number of Trays	16	
Trays Size (mm)	400x600	
Dimension (mm)	1035x1450x2195	
Weight (kg)	550	
Electrical (Kw/Phase/Volt)	33/3/380	
Energy	Electricity	
Temperature Range (°C)	up to 300	
System Device	Included	
Chamber Plate	Stainless Steel	
Outside Plate	Front Side	Stainless Steel
	Other Side	Aluminium & Zinc-coated Steel

Rack Convection Oven (Rotating Hook)



RV2

Features :

- With extraction hood.
- Hook system for rack.
- All stainless steel.
- Easy to use digital controls for temperature, steam and timer.
- Steam injection and effectuation time adjustable.
- Available in 40x60.
- Standard with trolley.
- Programmable.
- Easy maintenance baking chamber.

Model	RV2
Number of Racks	1 Double Rack
Number of Trays	36
Trays Size (mm)	400x600
Dimension (mm)	1440x2210x2460
Weight (kg)	1300
Motor Power (Kw/Phase/Volt)	1.6/3/380
Heater Power (Kw/Phase/Volt)	37/3/380
Energy	Electricity
Temperature Range (°C)	up to 300°C
System Device	Included

Rack Oven LMO Series



LMO-Max-E / G



LMO-E6 / G6
(With Proofer)



LMO-E8 / G8
(With Rack)

Features :

- Stainless steel construction.
- Heavy-duty rotate system.
- Standard digital 6 recipe preset controller.
- Optional programmable 60-menu computer, with up to 5-event program.
- For time, temperature, steam, vent and blower functions.
- Includes rack, specify 6,8, or 10 pan at time of order.
- High volume steam generator.
- Top trim standard.
- Small size, big performance the LMO mini rotating ovens provides both.

Model	LMO-Max-E	LMO-Max-G	LMO-E6/G6	LMO-E8/G8
Number of Racks	1 Single Rack			
Max Trays Size (mm)	460x660			
Gap Between Each Shelf (mm)	6 Shelves	201		139
	8 Shelves	151		100
	10 Shelves	120		83
	12 Shelves	100		-
	16 Shelves	75		-
Dimension (mm)	1112x1031x2163		1112x1061x2163	
Temperature Range (°C)	0~275			
Weight (kg)	620		410	
Energy	Electricity	Gas	Electricity/gas	Electricity/gas
	Heater Power			
Heater Power	Electric (kw)	26	-	12.5
	Burner (kcal/h)	-	32000	-
Motor Power (Kw)	0.37			
Electricity	3Phase	1Phase/3Phase	3Phase	1Phase/3Phase
Optional	Underneath Proofer / Rack for LMO-E8 & G8			

Rack Oven FB Series (without Steam Device)



F1B / 2B / 3B

Control Panel



Features :

- Turntable system for rack
- Oven outside panel stainless steel
- Easy to use digital controls for temperature, steam and timer
- With extraction hood
- Heavy duty

Model	F1B	F2B	F3B
Number of Racks	1 Single Rack	1 Double Rack	1 Double Rack
Trays Size (mm)	400x600/460x660 460x720/460x760	400x600	400x600/460x660 460x720/460x760
Max. Trays	18	36	36
Dimension (mm)	1890x1950x2410	2180x1850x2500	2420x2350x2600
Energy	Gas / Oil / Electric		
Motor Power (Kw)	1.1	1.6	2.7
Temperature Range (°C)	0~300		
Weight (kg)	1050	1520	1850
Heater Power Electric (kw)	37	47	60
Heater Power Burner (kcal/h)	43850	49870	86000
Electricity	3Phase / 1Phase for Gas & Oil Oven by Instalation of Inverter		
Optional	steam device/exhaust fan/diesel tank		

Rack Oven F Series (Turntable)



F1 / F2 / F3 / F4

Features :

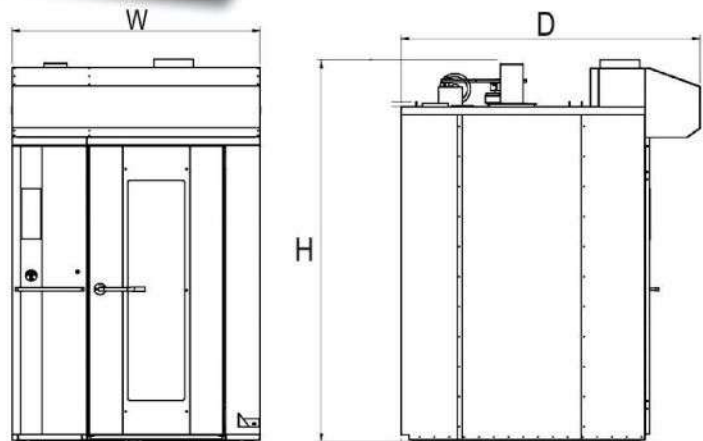
- With extraction hood, without exhausting fan.
- Single rack or double rack.
- All stainless steel.
- Turntable system for rack.
- Steam injection and effectuation time adjustable.
- Electrical or fuel execution.
- Easy maintenance baking chamber.
- Programmable.
- Easy to use digital controls for temperature, steam, and timer.
- Optional accessories : steam device/ exhausting fan / diesel tank

Model	F1	F2	F3	F4
Number of Racks	1 Single Rack	1 Double Rack	1 Double Rack	2 Double Rack
Max. Trays	18	36	36	72
Tray Size (mm)	400x600/460x660 460x720/460x760	400x600	400x600/460x660 460x720/460x760	400x600
Motor Power (Kw/Phase/Volt)	1.1/3/380	1.6/3/380	2.7/3/380	6/3/380
Electric Heater Power (Kw/Phase/Volt)	37/3/380	47/3/380	60/3/380	-
Burner Heater Power (kcal/h)	43850	49870	86000	103200
Energy	Gas / Oil / Electric			
Temperature Range (°C)	Up To 300			
Dimension (including exhausting hood) (mm)	1890x1950x2410	2180x1850x2500	2420x2350x2600	3120x2600x2920
Weight (kg)	1100	1570	1900	3900
Optional	Steam device/exhaust fan/diesel tank			

Rack Oven SV Series (Turntable or Hook)



SV1 / SV2 / SV3



Features :

- With extraction hood.
- All stainless steel.
- Single rack or double rack.
- Turntable or hook system for rack.
- Electrical or fuel execution.
- Easy maintenance baking chamber.
- Programmable.
- Easy to use digital controls for temperature, steam and timer.
- Accept customized control board.

Model	SV1	SV2	SV3
Number of Racks	1 Single Rack	1 Double Rack	1 Double Rack
Number of Trays	10/15	20/30	20/30
Tray Size (mm)	400x600/460x660 460x720/460x760	400x600	400x600/460x660 460x720/460x760
Motor Power (Kw/Phase/Volt)	1.1/3/380	1.6/3/380	2.7/3/380
Heater Power (Kw/Phase/Volt)	38.1/3/380	48.6/3/380	61.7/3/380
Burner (kcal/h)	37540	49870	86000
Energy	Gas / Oil / Electric		
Temperature Range (°C)	Up To 300		
Dimension (including exhausting hood) (mm)	1435x1690x2550	1625x1960x2550	2050x2100x2550
Weight (kg)	1020 (Electricity) 1130 (Gas/Oil)	1340 (Electricity) 1440 (Gas/Oil)	1700 (Electricity) 1880 (Gas/Oil)
Steam Device	Included		

Gas Deck Oven (MB Series)



MB-821



MB-822



MB-823



Control Panel

Features :

- Glass door.
- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- The oven are composed of detachable decks. Easy to installation.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Doors with windows open up to access baking chamber.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories : steam device, exhausting hood, stone bottom.
- Modular design-deck can be add easily later as your operation expands.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.
- Casters.

Model	MB-821	MB-822	MB-823
Number of Deck	1	2	3
Number of Trays (deck)	2	2	2
Trays Size (mm)	400x600	400x600	400x600
Tray Layout			
Dimension (mm)	1365x1150x1080	1365x1150x1530	1365x1150x1845
Weight (kg)	220	440	650
Baking Chamber Dimension (mm)	900x680x210	900x680x210	900x680x210
Electric Power Perdeck (kw)	0.1	0.1	0.1
Thermal Output Perdeck (kcal/h)	5800	5800	5800
Temperature Range (°C)	0~300	0~300	0~300
Outside Panel (front side)	Stainless Steel	Stainless Steel	Stainless Steel
Outside Panel (other side)	Mid Steel With Painting	Mid Steel With Painting	Mid Steel With Painting
Door Open Style	Upward & Outward	Upward & Outward	Upward & Outward

Gas Oven Series (Glass Door)



SM-803TG/SM-803FG/SM-803SG



SM-803AG

Features :

- The chamber of the oven is constructed of corrosion-resistant aluminized steel
- The ovens are composed of detachable decks, easy to installation.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Door with windows open down to access baking chamber.
- Modular design-deck can be add easily later as your operation expands.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Easy to use Digital controls for temperature, steam time, and top and bottom heat controls for each individual deck
- Easy maintenance baking chamber
- Casters

Model	SM-803TG	SM-803SG	SM-803FG	SM-803AG
Number of Deck	3	3	3	3
Number of Trays (deck)	3 / 2	2	4	5 / 3
Trays Size (mm)	400x600 / 460x760	400x600	400x600	400x600 / 460x760
Tray Layout				
Dimension (mm)	1490x1150x1755	1770x1040x1755	1770x1195x1755	2190x1240x1860
Weight (kg)	720	750	800	1340
Baking Chamber Dimension (mm)	1020x805x240	1300x650x240	1300x840x240	1720x845x250
Electrical Perdeck (kw/phase/volt)	0.14/1/220	0.2/1/220	0.2/1/220	0.26/1/220
Thermal Output Perdeck (kcal/h)	8600	8600	9795	12660
Temperature Range (°C)	Up To 300			
Outside Plate (front side)	Stainless Steel			
Outside Plate (other side)	Mid Steel With Painting			
Door Open Style	Upward & Outward			
Optional	Steam Device, Stone Plate, Exhausting Hood			

Gas Oven Series (Stainless Steel Door)



Features :

- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- The ovens are composed of detachable decks, easy to installation.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Door with windows open down to access baking chamber.

- Modular design-deck can be add easily later as your operation expands.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Easy to use Digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.
- Easy maintenance baking chamber.
- Casters.



Optional for SM-801S & SM-802S



SM-801S



SM-802S



SM-803T/SM-803F/803S



SM-803A

Model	SM-801S	SM-802S	SM-803S	SM-803T	SM-803F	SM-803A	SM-803AS
Number of Deck	1	2	3	3	3	3	3
Number of Trays (deck)	3	3	3	3 / 2	4	5 / 3	5 / 3
Trays Size (mm)	400x600	400x600	400x600	400x600 / 460x760	400x600	400x600 / 460x760	400x600 / 460x760
Tray Layout							
Dimension (mm)	1770x1040x592	1770x1040x1184	1770x1040x1775	1490x1150x1775	1770x1175x1775	2190x1240x1820	2190x1240x1860
Weight (kg)	250	500	750	720	800	1340	1340
Baking Chamber Dimension (mm)	1300x650x240	1300x650x240	1300x650x240	1020x805x240	1300x840x240	1720x845x240	1720x845x250
Electrical Perdeck (kw/phase/volt)	0.2/1/220	0.2/1/220	0.2/1/220	0.14/1/220	0.2/1/220	0.26/1/220	0.26/1/220
Thermal Output Perdeck (kcal/h)	8600	8600	8600	8600	9795	12660	12660
Temperature Range (°C)	Up To 300						
Outside Plate (front side)	Stainless Steel						Stainless Steel
Outside Plate (other side)	Mid Steel With Painting						Stainless Steel
Door Open Style	Downward & Outward						
Optional	Steam Device, Stone Bottom, Exhausting Hood						

High Speed Oven

Feature :

- Hot air/micro wave double heating, the speed is faster than normal oven.
- Up and bottom high speed convection hot air, bake the food quickly.
- LCD touch screen, easy to operate, each can set 6 steps, each step can set temperature, time and micro wave.
- With cooking fume filter net inside, reduce the releasing of oil stain, easy to detach and clean.

Model	SFCM-10
Electrical (kw/phase/volt)	3.5/1/220
Dimension (mm)	469x720x652
Baking Chamber Dimension (mm)	320x300x180
Pan Size (mm)	280x280
Way To Control	Touch Screen
Way To Heat Up	Up & Down Hot Air + Microwave
Weight (kg)	79



Asian Classical Electric Oven Series

Features :

- Easy to use digital controls for temperature, steam time and top and bottom heat controls for each individual deck.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories : steam device, exhausting hood, stone bottom.
- The oven are composed of detachable decks, easy to install site.
- Doors with windows open down to access baking chamber.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Casters.



Model	SM-901C	SM2-521	SM2-522	SM2-523	SM-603A
Number of Deck	1	1	2	3	3
Number of Trays (deck)	1	2	2	2	5 / 3
Trays Size (mm)	400x600	400x600	400x600	400x600	400x600 / 460x760
Tray Layout					
Dimension (mm)	780x1015x360	1320x1090x570	1320x1090x1140	1320x1090x1710	2190x1220x1860
Weight (kg)	80	200	400	600	1260
Baking Chamber Dimension (deck) (mm)	420x620x150	900x720x230	900x720x230	900x720x230	1720x845x250
Power Perdeck (kw/phase/volt)	2.8/3/380	5.5/3/380	5.5/3/380	5.5/3/380	11/3/380
Temperature Range (°C)	Up To 300				
Outside Plate (front side)	Stainless Steel				
Outside Plate (other side)	Mid Steel With Painting				
Door Open Style	Downward & Outward				

Asian SK6 Series



Features :

- Standard model no. for stainless steel door, 'G' model no. for glass door.
- The ovens are composed of detachable decks, easy to install site.
- Doors with windows open down to access baking chamber.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Caster for easy cleaning and service.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are option.
- Optional accessories : steam device, exhausting hood, stone plate.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.

Model	SK2-P923HG	SK2-P933HG	SK2-P934TG	SK2-P943FHG
Number of Deck	3	3	4	3
Number of Trays (deck)	2	3	3 2	4
Trays Size (mm)	400x600	400x600	400x600 460x760	400x600
Tray Layout				
Dimension (mm)	1320x1090x1710	1720x1090x1710	1520x1270x1925	1720x1270x1710
Baking Chamber Dimension (mm)	900x720x230	1300x720x230	1050x900x230	1300x900x230
Electrical Perdeck (kw/phase/volt)	5.5/3/380	8/3/380	7/3/380	9/3/380
Temperature Range (°C)	Up To 300			
Outside Plate (front side)	Stainless Steel			
Outside Plate (other side)	Stainless Steel			
Door Open Style	Downward & Outward			

MB Series



Features :

- Economic ovens.
- Glass door, open up and outward.
- The ovens are composed of detachable deck, easy to install site.
- Light and timer standard on each deck.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories : steam device, exhausting hood, stone plate.
- Modular design-decks can be add easily later as your operation expands.
- Easy to use digital control for temperature, steam time, and top & bottom heat controls for each individual deck.
- Damper key.
- Casters.

Model	MB2-623	MB-634T	MB-644F	MB2-923	MB-934T	MB-944F	MB-934A
Number of Deck	3	4	4	3	4	4	4
Number of Trays (deck)	2	3 2	4	2	3 2	4	3
Trays Size (mm)	400x600	400x600 460x760	400x600	400x600	400x600 460x760	400x600	460x760
Tray Layout							
Dimension (mm)	1320x1070x1650	1530x1336x1965	1810x1336x1965	1365x1160x1965	1530x1336x1965	1810x1336x1965	2020x1290x1965
Weight (kg)	560	980	1180	690	980	1180	1690
Baking Chamber Dimension (deck) (mm)	900x720x210	1050x900x210	1320x900x210	850x680x210	1050x900x210	1320x900x210	1470x840x210
Power Perdeck (kw)	5.5	7	9	5.5	7	9	9
Outside Plate	Aluminum Coated Steel	Mild Steel With Painting		Stainless Steel Plate			
Temperature Range (°C)	0-300						
Door Open Style	Upward & Outward						

SE Series



Control Panel



Features :

- Up to 4 decks can be stacked together, or you can build your own combi by putting together Sinmag deck oven, convection oven, bottom cabinet or proofer.
- Oven is supplied with ceramic hearth that can be easily taken out of the chamber for thorough cleaning.
- Full-view tempered glass doors that open up and in, combined with bright interior lighting, enable viewing of the whole baking process.
- Oven is mounted on rigid casters with leveling feel.
- Each deck is equipped with a robust, individually-controller steam system and a manual damper.
- Each deck is equipped with independently-controlled top and bottom tubular heaters for rapid heating.
- Separate control for each deck, on which the temp. , heat power, bake time and steam time can be set for each recipe.
- Up to 99 programmable recipes can be stored and accessed.
- Auto start function allows the unit to heat up automatically to a set temperature at a set time.
- Optional accessories : manual loader, exhaust hood, infrared heaters.

Model	SE-923	SE-933	SE-944F
Number of Deck	3	3	4
Number of Trays (deck)	2	3	4
Trays Size (mm)	400x600	400x600	400x600
Tray Layout			
Dimension (mm)	1350x1025x1605	1750x1025x1605	1750x1225x1845
Weight (kg)	700	900	1080
Baking Chamber Dimension (deck) (mm)	900x700x220	1300x700x220	1300x900x220
Power Perdeck (kw)	5.6	9.2	9.2
Outside Plate	Stainless steel		
Temperature Range (°C)	0-300		
Door Open Style	Upward & Outward		



Features :

- Critical components such as chain is made in Japan, PLC control is made by Siemens .
- Each tunnel oven is tailor-made according to customers product and capacity requirement.
- Sinmag Tunnel Oven is operating in Malaysia, Indonesia, Panama, and China.
- Available with gas burner or electric heating element.
- Each tunnel oven has 3 temperature control zones :
 - Incoming heating up zone.
 - Middle baking zone.
 - Outgoing colouring zone.
- Each zone has independent thermostat.
- For gas tunnel oven, each burner can be switched on or off while other burner are working. Total heat output can be changed according to product requirement.
- For electric heating tunnel oven, the power of each electric heating element can be adjusted to meet product requirement.
- We have good know how to have even baking of product.
- Reliable and trouble free operation.
- Good insulation.
- Setting and indication of :
 - 3-zone top and bottom baking temperature.
 - Baking time is done at PLC monitor.
- Product can be moved out of tunnel oven by manually operated crank in case of power shut off.
- To work out a quotation, we need following data :
 - product to be baked.
 - baking time of each product.
 - baking temperature.
 - tray size.
 - required capacity per hour.
 - heating source.
 - gas or electricity.
 - space available in width and length.
 - other special requirement.

Model	SMTV-G1500	SMTV-G2100	SMTV-G2700
	SMTV-E1500	SMTV-E2100	SMTV-E2700
Max. Power (gas kcal/m)	17500	26250	35000
Max. Power (electric kw/m)	15	22.5	30
Trays Size (mm)	400x600	400x600	400x600
Tray Layout			
Average Power (gas kcal/m)	8750	13125	17500
Average Power (electric kw/m)	7.5	11.25	15
Chamber Width (mm)	1350	1950	2550
External Width (mm)	2260	2860	3460

**Remark : Any Size Of Tunnel Oven Can Be Customized According To Requirement*

Asian Style Bread Slicer



European Style Bread Slicer



Bread Slicer



Model	SM-302N
Electrical (kw/phase/volt)	0.18/1/220
Dimension (mm)	556x720x720
Weight (kg)	70
Max. Dimension of Bread (mm)	360x130

*Slicing Thickness : Standard 12mm, Other Thickness (10-48mm) Can Be Customized

Model	PC-16
Electrical (kw/phase/volt)	0.55/1/220
Dimension (mm)	684x588x760
Weight (kg)	150
Max. Dimension of Bread (mm)	420x130

*Slicing Thickness : Standard 12mm, Other Thickness (9-48mm) Can Be Customized.

Model	SX-30	SF-21
Electrical (kw/phase/volt)	0.23/1/220	
Dimension (mm)	493x730x380	560x450x340
Slicing Thickness (mm)	6-30	6-60
Weight (kg)	30	17.5
Max. Bread Length (mm)	120	
Max. Bread Height (mm)	370	195
Blade Diameter (mm)	Ø195x2.7	Ø195

Band Slicer



Model	SMS-30
Electrical (kw/phase/volt)	2.4/3/380
Dimension (mm)	2270x1210x2020
Weight (kg)	460
Min. Width of Bread (mm)	150
Max. Width of Bread (mm)	380

*Slicing Thickness : Standard 12mm, Other Thickness (10-30mm) Can Be Customized.

Bun Slicer



Model	SM-313	SM-513
Electrical (kw/phase/volt)	0.37/1/220	
Dimension (mm)	360x540x590	360x540x607
Capacity (Loaves/h)	3600	
Weight (kg)	25	28
Bun Height (mm)	up to 67	up to 90
Bun Width (mm)	60-130	60-130
Cutting Height From Bottom Bun (mm)	10-30	10-45

Bun Slicer

Horizontal Slicer



Features :

- HS-3 & HS-3S are horizontal slicer mainly used for bun and cake cutting.
- The products are transported to the blades by the conveyor belt.
- Easy to adapt distance between blades.
- Delivered with socle on castors with locking system.
- HS-3S, with upper conveyor for the infeed.

Model	HS-3	HS-3S
Electrical (kw/phase/volt)	0.42/1/220	0.45/1/220
Dimension (mm)	790x1150x1165	790x1150x1250
Capacity (Bun/h)	3500	5000
Weight (kg)	120	140
Max. Bun Height (mm)	130	
Max. Bun Width (mm)	400	
Standard Attachment	2 blades	

Remark : Adjustable For Different Standards of Thickness



CT-808 / CT-808T / CT-808E

Features :

- Both CT-808/808T/808E work on flat sponge cake and round birthday cake. Sponge cake size less than 400x600mm, birthday cake size less than 14" and height less than 100mm.
- CT-808 cuts into square and rectangular cake, and CT-808T/CT-808E cuts into square, rectangular and triangular with dimension and quantity set in PLC control.
- With customized PLC control by Siemens. Chinese and English languages are available.
- Food grade blade allows heating and speed adjustable. All cakes are cut neatly with less crumb.
- Crumb is well collected by designed crumb box.
- Machine outside body is stainless steel and fixed with safety cover, meeting safety and sanitary request.
- Standard machine provides one piece of 400x600mm plate for sponge cake, and one piece of 14" plate for birthday cake. All plate are out of acrylic.
- High bright blue display screen, operate positions and trouble shooting are displayed on the screen, simple and easy to handle.

Model	CT-808	CT-808T	CT-808E
Electrical (kw/phase/volt)	1.5/1/220	1.5/1/220	1.5/1/220
Dimension (mm)	1000x1360x1420	1130x1360x1420	1670x1250x1460
Weight (kg)	400	450	350
Cake Size Square (mm)	600x600	600x400	480x680
Cake Size Round (mm)	8"/10"	8"/10"	8"/10"/14"
Cake Height (mm)	0-100	0-100	0-130
Air Compression (kgf/cm ²)	5		

Food Service Equipment

Pizza Moulder



Model	SFP-M50
Roller Length (mm)	500
Distance Between Rollers (mm)	0.3-10
Dimension (mm)	750x600x580
Electrical (kw/phase/volt)	1.1/1/220
Weight (kg)	84

Pizza Deck Oven



SFP-D6E / SFP-D9E

Model	SFP-D6E	SFP-D9E
Capacity (perdeck)	6x12"	9x12"
Baking Temperature (°C)	150-400 (separate top fire and bottom fire)	
Dimension (mm)	1430x1000x460	1430x1370x460
Baking Size (mm)	1050x140x140	1050x140x140
Electrical (kw/phase/volt)	6.2/3/380	9.7/3/380
Weight (kg)	210	280

Pizza Conveyor Oven



SFP-C20EA



SFP-C36GA/SFP-C36EA



SFP-C40EA

Features :

- Digital panel displays setting temperature, current temperature and baking time.
- Stainless steel front, side, top and interior.
- Stackable up to three units high.
- Maximum operating temperature 300°C.
- Double fans provide very good heat exchange. Power off till oven cools to 70°C.
- All control elements are installed on the door.
- Easy cleaning chain belt.

Model	SFP-C20EA	SFP-C36GA/SFP-C36EA	SFP-C40EA
Capacity	106pcs/h(6")	196pcs/h(6")	352pcs/h(6")
	47pcs/h(9")	87pcs/h(9")	156pcs/h(9")
	27pcs/h(12")	42pcs/h(12")	88pcs/h(12")
	20pcs/h(14")	36pcs/h(14")	65pcs/h(14")
	Baking Time	3-12 min (adjustable)	3-15 min (adjustable)
Max Temperature (°C)	300		
Baking Size (mm)	508x457x80	915x530x90	1028x795x90
Dimension (mm)	1584x906x460	1790x1240x1120	2070x1470x1328
Electrical (kw/phase/volt)	8.3/3/380	16.8/3/380	27.8/3/380
Weight (kg)	95	220	350

Electrical Rotisserie

Features :

- Allowing manual and automatic control. Programmable control option with a twenty program memory.
- Large, full sized double panel glass for high visual impact.
- Stainless steel interior/exterior. Rockwool insulation is applied to top and sides.
- Baskets and forks are easy to remove without the use of tools for product removal and to facilitate cleaning.
- Stainless steel drip tray slopes downward to a bottom drip pan for convenient removal.
- The rotisserie features a combination of convection and radiant heat. Heating elements and fans are located in the top of the oven for high convected movement of air. Product brown evenly on all sides.



SR5-PT



SR7-PT



SR7-PTM (Stackable)

Model	SR5-PT	SR7-PT	SR7-PTM
Basket Quantity (pcs)	5	7	7x2
Capacity (pcs)	20	35	35x2
Power (kW)	6	8.3	8.3x2
Dimension (mm)	800x730x850	990x840x1000	990x840x1980
Chamber Size (mm)	515x565x500	705x685x650	705x685x650
Accessories	5 baskets, 5 forks, 4 foot pads	7 baskets, 7 forks, 4 foot pads	14 baskets, 14 forks, 4 foot pads
Weight (kg)	110	180	360
Remark	3 kinds of panel for choice		

Doughnut Fryer



FR-40 / 50 / 80

Model	FR-40	FR-50	FR-80	FG-80
Capacity (L)	40	50	80	80
Basket Size (mm)	400x600	460x660	690x780	460x760
Temperature (°C)	0-200	0-200	0-200	0-200
Dimension (mm)	1340x700x1035	1470x860x1025	1870x945x990	2500x770x1110
Electrical (kw/phase/volt)	6/3/380	6/3/380	7.5/3/380	-
Weight (kg)	65	75	85	160

Egg Breaker Machine



Model	SM-3000
Capacity (pcs/h)	3000
Egg Size Range Diameter (mm)	42-45
Egg Size Range Length (mm)	55-60
Dimension (mm)	1380x850x1180
Power (W)	90
Weight (kg)	100

Continuous Dough Press Roller



Model	SM-303
Dough Weight Range (kg)	5-20
Roller Gap Adjustment (mm)	10-20
Dimension (mm)	1600x1050x1450
Electrical (kw/phase/volt)	2.5/1/220
Weight (kg)	550

Water Cooler



Model	SMC-180
Output (L/h)	120
Electrical (kw/phase/volt)	1/1/220
Water Temperature (°C)	2-5
Dimension (mm)	540x900x1120
Compressor Power (hp)	1
Weight (kg)	175

Water Flow Controller



Model	WM-175
Dimension (mm)	550x150x210
Electrical (kw/phase/volt)	0.02/1/220
Weight (kg)	4

Chocolate Shaver



Model	QM-210	
Speed (rpm)	1.5-24	
Electrical (kW/Ph/V)	0.09/1/220	
Dimension (mm)	370x394x639	
Weight (kg)	30	
Transmission Mode	Motor Diver Directly	
Chocolate Brick Dimension (mm)	Width	145-210
	Depth	40x330
	Height	17-40

Sourdough Fermenter



Model	SPL2-80L	SPL2-150L	SPL2-300L
Capacity (L)	80	150	300
Electrical (kW/Ph/V)	1/1/220	1/1/220	1.5/3/220
Dimension (mm)	840x995x1440	920x1065x1455	1030x1035x1645
Weight (kg)	180	230	290



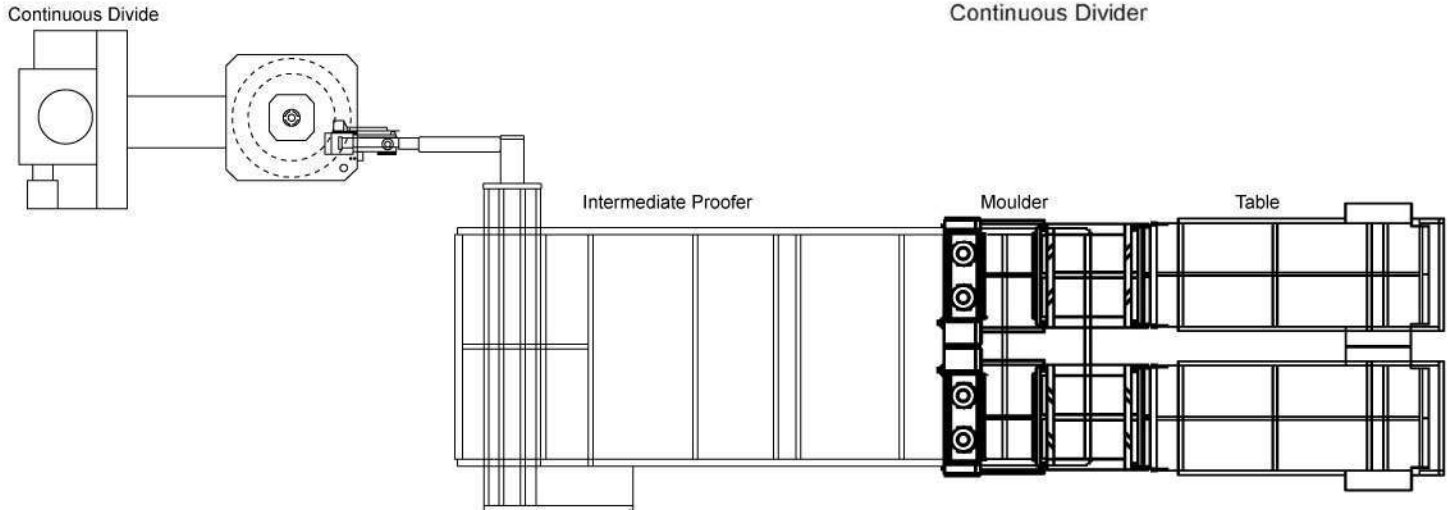
- Total tray capacity : 13/11pans.
- SM2-602F/602S, 4trays electric deck oven, 400x600mm (stainless steel door/glass door).
- 1x SM2-705E, 5 trays electric convection oven.
- 1x rack.
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T3, top freezer and bottom chiller, 36 trays.

- Total tray capacity : 6pans.
- SM2-901C, 1 trays electric deck oven, 400x600mm.
- SM2-705E, 5 trays electric convection oven.
- SM-716F, underneath proofer, 16 trays.
- SD36-C2-T3, top freezer and bottom chiller, 36 trays.



- Total tray capacity : 8pans.
- SM2-903C, 3trays electric deck oven with underbase, 400x600mm.
- SM2-705E, 5 trays electric convection oven.
- DC-236S, 2-door retarder proofer, 36 trays.
- SD36-C2-T3, top freezer and bottom chiller, 36 trays.

- Total tray capacity : 8pans.
- SM2-522H, 4trays electric deck oven, 400x600mm.
- 1x SM2-704E, 4 trays electric convection oven.
- 1x rack.
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T3, top freezer and bottom chiller, 36 trays.



LINE 1) Capacity : 1800 pcs/h, Dough Weight Range : 100-300g

Equipments : SMD-1P/80 (continuous divider) - SMQ-20S (conical rounder) - SMP-70 (intermediate proofer) - SM2-380B (moulder) - Conveyer Table

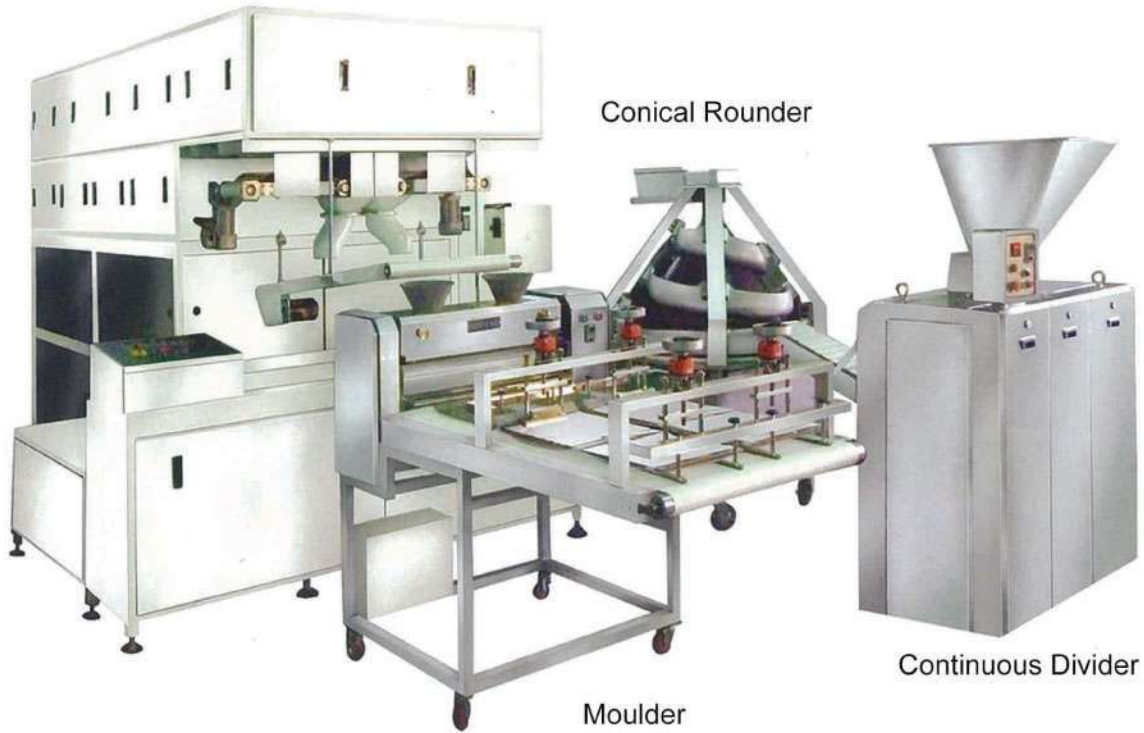
Model	Continuous Divider SMD-1P/80	Conical Rounder SMQ-30S	Intermediate Proofer SMP-70	Moulder SM2-380B
Dough Weight Range (g)	50-300	30-1200	100-300	50-900
Capacity (pcs/h)	1200-1800	4500	2400	2500
Dimension (mm)	1650x850x1700	1430x1100x1350	1600x2140x2550	1100x765x1650
Power (kw)	1.5	0.9	0.75	0.375

LINE 2) Capacity : 2400 pcs/h, Dough Weight Range : 100-300g

Equipments : SMD-2P/2 (continuous divider) - SMQ-30S (conical rounder) - SMP-90 (intermediate proofer) - SM-340B (moulder) - Conveyer Table

Model	Continuous Divider SMD-2P/2	Conical Rounder SMQ-30S	Intermediate Proofer SMP-90	Moulder SM-340B
Dough Weight Range (g)	80-480	30-300	30-300	30-300
Capacity (pcs/h)	3000	4500	2400	3000
Dimension (mm)	1620x1370x1790	1200x1300x1700	2490x1620x2400	1950x770x1350
Power (kw)	1.5	0.75	0.9	0.75

Intermediate Proofer



Conical Rounder

Continuous Divider

Moulder



SMD-4P/4 | SMD-2P/3



SMQ-20S



SMP-70



SM-380B



SM-340B



SM-340B2



SMQ-890 / SMQ-8136

LINE 3) Capacity : 3000 pcs/h, Dough Weight Range : 100-300g

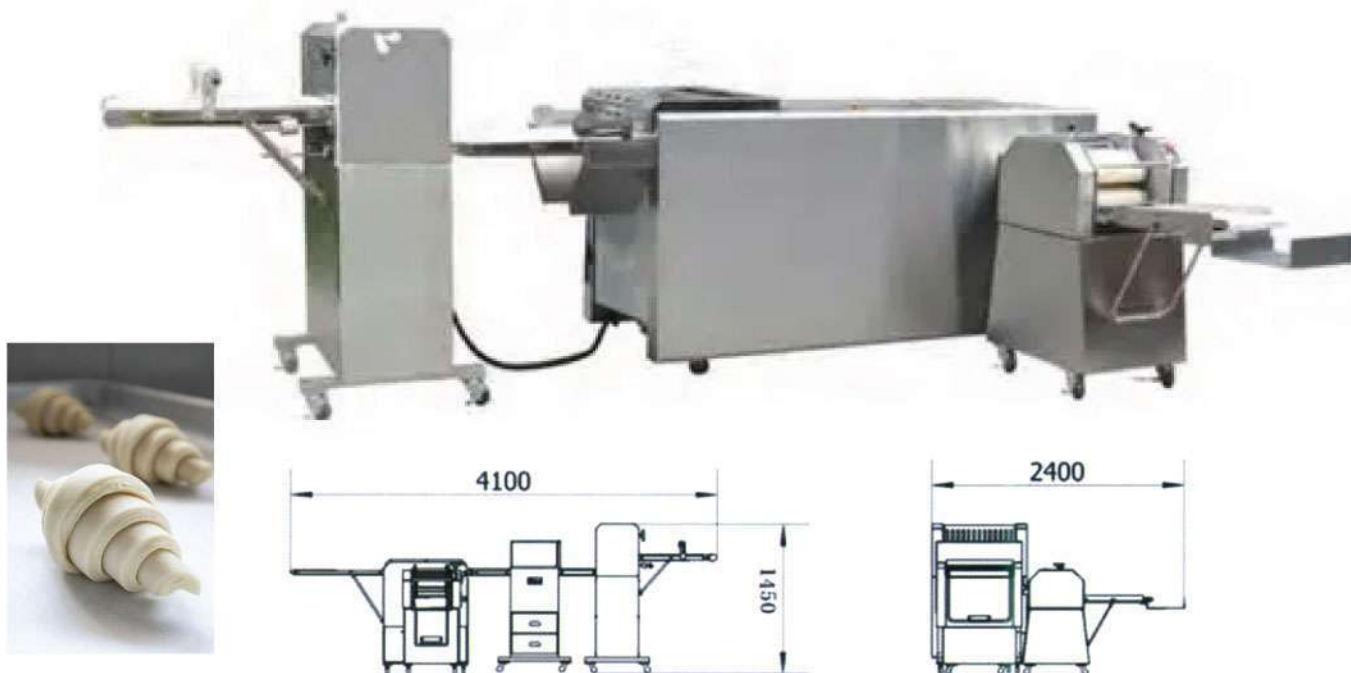
Equipments : SMD-2P/2 (continuous divider) - SMQ-30S (conical rounder) - SPQ-8112 (intermediate proofer) - SDM-340B (moulder)

Model	Continuous Divider SMD-2P/2	Conical Rounder SMQ-30S	Intermediate Proofer SPQ-8112	Moulder SDM-340B
Dough Weight Range (g)	80-480	30-1200	100-300	30-300
Capacity (pcs/h)	3000	4500	3000	3000
Dimension (mm)	1620x1370x1790	1430x1100x1350	4600x3000x3010	1935x770x1350
Power (kw)	1.7	0.9	1.7	0.4

LINE 4) Capacity : 4500 pcs/h, Dough Weight Range : 100-300g

Equipments : SMD-2P/3 (continuous divider) - SMQ-V6 (conical rounder) - SMQ-8172 (intermediate proofer) - SM-340B2 (moulder)

Model	Continuous Divider SMD-2P/3	Conical Rounder SMQ-V6	Intermediate Proofer SMQ-8172	Moulder SM-340B2
Dough Weight Range (g)	50-350	30-500	60-300	30-300
Capacity (pcs/h)	4500	6000	4500	4500
Dimension (mm)	1620x1370x1790	1140x1540x2040	6510x3000x3010	1950x1170x1350
Power (kw)	1.5	1.5	5.7	0.75

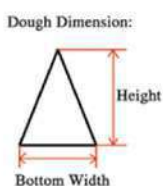


Features :

- The SM-4000 is consist of three machines : Dough Thickness Adjust Machine, Cutiing Machine and Croissant Rolling-up Machine.
- The capacity of this make-up line is 3000 pcs/hour.
- The SM-4000 is a continuous make-up line, it can produce a large range of pastry products fully automatically.
- The various cutters can be mounted on the fine in a simple way.
- After sheeting, the dough will be fed into the gauging rollers of the thickness adjusting machine. Then the triangles are cut in two.
- Stages with a rotary zig-zag cutter and a strip cutter. The dough then automatically conveyed into the croissant rolling-up machine from the transfer mechanism.
- The croissant rolling-up machine can also be taken apart.then the dough will be conveyed to other working table for other use.



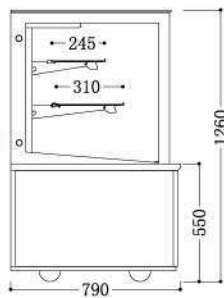
CR-4000



CT-620

Model	CR-4000	CT-620
Description	Croissant rolling-up machine	Cutting machine
Conveyor Belt Width (mm)	265	620
Dimension (mm)	1800x580x1100	2500x1400x1250
Dough Dimension Bottom Width (mm)	from 60 to 180	-
Dough Dimension Height (mm)	from 100 to 220	-
Power (kW)	0.75	0.2
Triquetrous Knives TA-3 (mm)	-	Bottom width 113, Height 180
TB-4 (mm)	-	Bottom width 113, Height 135
TC-5 (mm)	-	Bottom width 113, Height 108
Rectangular Knives RA-3 series (mm)	-	Width 180, Depth 190, 127 or 95
RB-4 series (mm)	-	Width 135, Depth 190, 127 or 95
RC-5 series (mm)	-	Width 108, Depth 190, 127 or 95

Rectangular Showcase Series

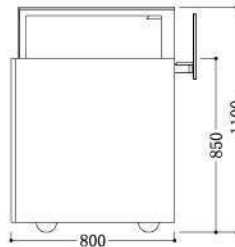


Features :

- Adjustable front door openings, back door openings, front and rear door openings.
- Using ultra-white glass to improve the appearance of the product in the cabinet.
- Use imported compressors from Europe, environmentally friendly refrigerants.
- Ultra sonic humidity can be installed to increase humidity in the cabinet.
- Adjustable LED light source.
- Black chinese marble material

Model	S3-B4 / 5 / 6 / 7 / 8
Dimension (mm)	1200 / 1500 / 1800 / 2100 / 2400 x 790x1260
Total Power (kw)	0.95 / 1.1 / 1.2 / 1.5 / 1.6
Voltage	220V - 50Hz
Temperature (°C)	2 ~ 8

Display Cabinet With Drawer Showcase Series

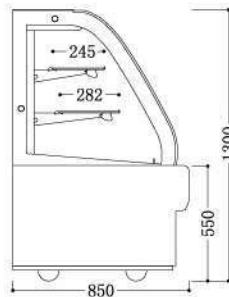


Features :

- Storefront can be used in various types of stores such as bakeries, chocolate shops, and others.
- Now to create an elegant upscale atmosphere for the entire environment.
- On the top floor of the showcase, various products. Such as cakes, mousse, chocolate, etc.
- Can be placed for display.
- The bottom layer has a product cooling function.
- Micro nano stone material

Model	S-B4 / 5 / 6 / 7 / 8
Dimension (mm)	1200 / 1500 / 1800 / 2100 / 2400 x 800x1100
Total Power (kw)	0.9 / 1 / 1.1 / 1.48 / 1.5
Voltage	220V - 50Hz
Temperature (°C)	2 ~ 8

Curved Glass Showcase Series

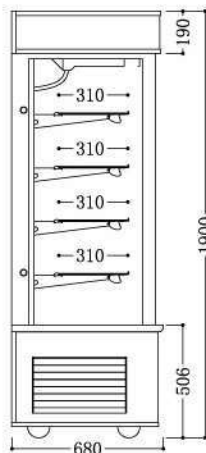


Features :

- The three-layer stacking cabinet can be adjusted to open the front door, open the back door, open the door before and after
- Using ultra-white glass to improve the appearance of the product in the cabinet.
- Use imported compressors from Europe, environmentally friendly refrigerants.
- Ultra sonic humidity can be installed to increase humidity in the cabinet.
- Adjustable LED light source.
- Marble material

Model	SRH3-B4 / 5 / 6 / 7 / 8
Dimension (mm)	1200 / 1500 / 1800 / 2100 / 2400 x 850x1300
Total Power (kw)	1 / 1.1 / 1.2 / 1.5 / 1.6
Voltage	220V - 50Hz
Temperature (°C)	2 ~ 8

Upright Showcase Series



Features :

- Adjustable front door openings, back door openings, front and rear door openings.
- Using ultra-white glass to improve the appearance of the product in the cabinet.
- Use imported compressors from Europe, environmentally friendly refrigerants.
- Ultra sonic humidity can be installed to increase humidity in the cabinet.
- Adjustable LED light source.
- Black chinese marble material

Model	KC5-F4 / 5 / 6
Dimension (mm)	1190 / 1490 / 1790 x 680x1900
Total Power (kw)	1.35 / 1.65 / 2.1
Voltage	220V - 50Hz
Temperature (°C)	2 ~ 8



Freezer : -18 ~ -12°C (Customized the lowest temperature to -25°C)
 Chiller : 2 ~ 8°C
 Voltage : 220V-50Hz-1Phaze

Model	SC-C2	SD-C2	SC-C4	SD-C4	SC-C6	SD-C6
Type	Double-door Cooling	Double-door Freezer	Four-door Cooling	Four-door Freezer	Six-door Cooling	Six-door Freezer
Capacity (Number of Tray)	14	14	28	28	42	42
Tray Size (mm)	400x600	400x600	400x600	400x600	400x600	400x600
Tray Layout						
Level GAP (mm)	80	80	80	80	80	80
Power Cooling (W)	600	700	700	1200	1000	1600
Power Defrost (W)	-	600	-	1000	-	1200
Dimension (mm)	750x810x1910	750x810x1910	1200x810x1910	1200x810x1910	1800x810x1910	1800x810x1910
Weight (kg)	120	130	175	177	210	220



SP 24/SP 40/SP 80/SP 120/SP 160

The Compact Powerhouse For Your Bakery

The DIOSNA Spiral Mixer impresses with the preparation of all doughs - from the kneading technique most demanding wheat dough over mixed bread dough to wholegrain doughs.

Whether small quantities or full utilization quantities, batches of every size are perfectly kneaded. This ensures a wide range of production with fast-changing batches.



Features :

- Mobile with permanently installed bowl
- For 24 kg, 40 kg, 80 kg, 120 kg, 160 kg dough
- Short kneading time due to large kneading area
- Easy to use
- Smooth surfaces, easy to clean
- Large power reserves, convincing quality assurance

Model	SP 24	SP 40	SP 80	SP 120	SP 160
Performance In Dough (kg)	24	40	80	120	160
Power In Flour (kg)	15	25	50	75	100
Bowl Contents (L)	45	68	122	180	260
Bowl Diameter (mm)	450	520	650	750	840
Dimension (mm)	560x825x1128	560x1022x1154	700x1216x1280	800x1282x1300	890x1390x1338
Engine Power Tool Drive (kw)	1.2/2.4	1.2/2.6	4/8	4/8	4/8
Weight Kneader With Bowl (kg)	280	330	570	580	605



SPV 120 A/SPV 160 A
SPV 200 A/SPV 240 A

Improved Dough Quality Thanks To The Diosna Spiral Form

A special feature of the DIOSNA spiral mixer is the large-dimensioned kneading tool, which acts from the bowl wall to the center of the bowl. Its special shape ensures homogeneous mixing and intensive kneading.

The special speed ratio of kneading tool and bowl is a guarantee for good mixing and kneading results.

The DIOSNA spiral mixer impresses with the preparation of all kind of doughs - from the kneading technique most demanding wheat dough over mixed bread dough to wholegrain doughs.

Whether small quantities or full utilization quantities, batches of every size are optimally kneaded.



Features :

- Mobile or stationary with movable bowl
- For 120 kg, 160 kg, 200 kg and 240 kg dough
- Smooth surfaces and ground clearance for easy cleaning
- Standard pliers lock
- Compact design, also ideal for small and medium-sized bakeries
- Easy to operate with program memory in membrane keypad version CS03 or pushbutton control with digital time switches

Model	SPV 120 A	SPV 160 A	SPV 200 A	SPV 240 A
Performance In Dough (kg)	120	160	200	240
Power In Flour (kg)	75	100	125	150
Bowl Contents (L)	180	260	300	355
Bowl Diameter (mm)	750	840	900	960
Bowl height from the ground (mm)	809	879	879	899
Dimension (mm)	800x1400x1505	960x1500x1470	970x1532x1470	1010x1582x1470
Engine Power Tool Drive (kw)	4/8	11/18.5	11/18.5	11/18.5
Engine Power Bowl Drive (kw)	0.3/0.45	0.66/1.3	0.66/1.3	0.66/1.3
Engine Power Hydraulic Drive (kw)	0.75	1.1	1.1	1.1
Weight Kneader With Bowl (kg)	1000	1515	1535	1515
Weight Bowl (kg)	170	195	215	230

PM Line
20/40/60/80 L

The PM range of planetary mixers guarantees, thorough mixing results and combines a sturdy construction with a modern essential design.

- 20-40-60 and 80 liter models with variable speed for the tools - lever-operated bowl support system.

Supplied with :

- Stainless steel bowl and three tools (hook, beater, and whisk).
- Stainless steel front grid.
- Timer with manual regulation.

Options available :

- 10-20-40-60-liter reductions with bowl and 3 tools.
- Heavy-wire whisk.
- Bowl scraper.
- Bowl trolley.
- Machine completely constructed in stainless steel (standrd 40-60-80 models are built in stainless steel, with the exception of the feet and of the head cover).

Very easy tool fixing/releasing system thanks to the absence of lock rings.

The machinery stands out for the lack of oil bath gears, which eliminates the risk of contaminating the product.

As there are no gears, maintenance procedures are reduced to a minimum.

All parts in contact with food product are in stainless steel.

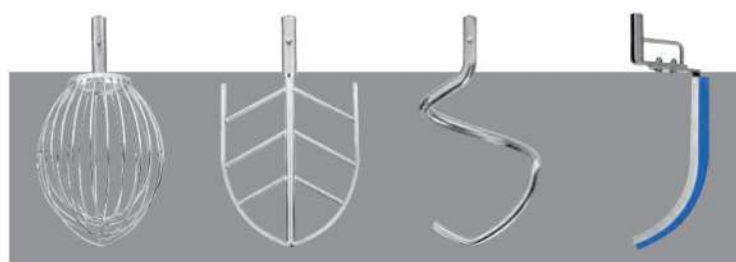
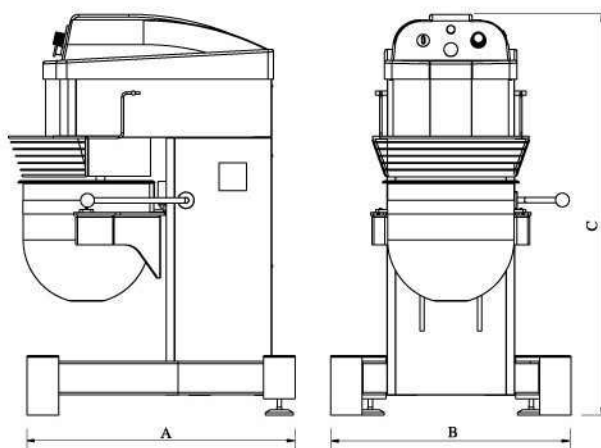
It is important to underline that our models 40-60 are supplied standard with a stainless steel frame. This brings an important advantage in terms of hygiene and maintenance of the machine.



PM 20



PM 40/60/80



Whisk

Beater

Spiral

Bowl Scraper

Model	Capacity (Liter)	Reduction (Liter)	Power (Kw)	Dimensions (mm) A B C	Weight (Kg)	Speed	Tool Speed (rpm)
PM 20 V / table	20	10	1.1	680x500x880	120	Inverter	100-400
PM 20 V / stand	20	10	1.1	680x500x1250	130	Inverter	100-400
PM 40 V	40	20	2.2	1040x870x1455	220	Inverter	37-465
PM 60 V	60	40	2.2	1040x870x1455	225	Inverter	37-465
PM 80 V	80	60	4	1160x870x1460	305	Inverter	37-465

M Line & M Premium Line

50/60/80/100/120/160/200/240 Kg

Fixed Bowl Spiral Mixers With Two Motors

M Line

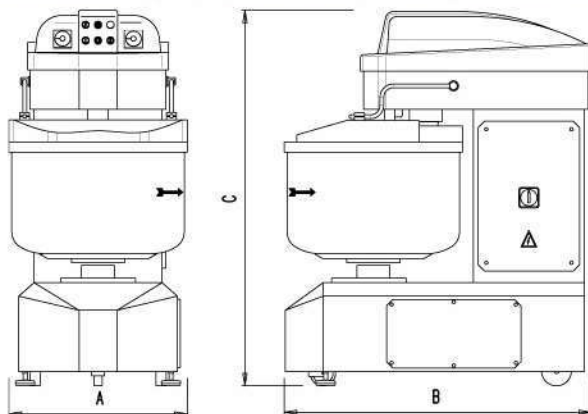
Fixed bowl spiral mixer with two motors suitable for bakeries of all sizes.

- Two speeds.
- Two motors.
- Two way bowl rotation allowing to reverse the bowl in 1st speed.
- Belt transmission.
- Automatic timers.
- Stainless steel bowl, spiral tool and breaker bar.
- Optional stainless steel finish, stainless steel lid, touch screen and infrared temperature measurement.

M Premium Line

Premium model specifically designed for intensive use and stiffer doughs.

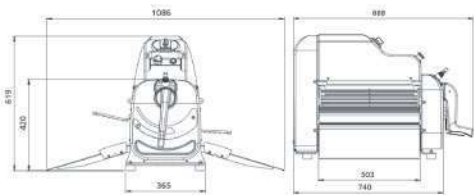
All the same features as the M line plus Premium in more power being delivered to the spiral tool and energy savings.



Model	Kneading Capacity Max. (Kg)	Flour Capacity Max. (Kg)	Bowl Volume (Liters)	Spiral Power (kW) 1st - 2nd Speed	Bowl Power (kW)	Dimensions (mm) A B C	Weight (Kg)
M50/M50P	50	30	80	2.1/3.7	0.55	590x1070x1345	425/440
M60/M60P	60	37	100	2.1/3.7	0.55	660x1140x1345	440/455
M80/M80P	80	50	123	2.1/3.7	0.55	680x1150x1345	445/460
M100/M100P	100	62	154	3/5.2	0.55	710x1225x1470	515/530
M120/M120P	120	75	185	3/5.2	0.55	780x1300x1470	535/550
M160/M160P	160	100	270	7.5/12.5	0.75	885x1405x1565	735/780
M200/M200P	200	125	310	7.5/12.5	0.75	950x1470x1565	830/845
M240/M240P	240	150	380	7.5/12.5	1.1	1040x1540x1540	850/895

S5BM Compact Manual Sheeter

Table dough sheeter with steel shelves.
Work cycle reversal with joy-stick.
Protection grids with safety microswitch.
Suitable for any type of pasta

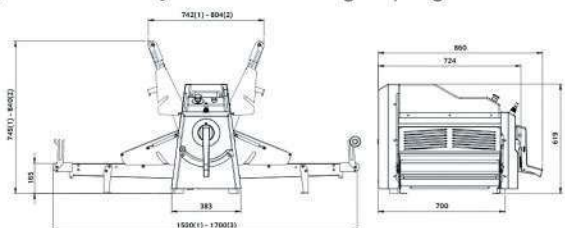


Model	S5BM
Table Width (mm)	500
Cylinder Max. Opening (mm)	38
Electrical	400V-3ph-0,55kW
Net/Gross Weight (Kg)	81/115



R50B Compact Manual Sheeter

Compact dough sheeter with foldable and extractable tables, available in tabletop version. Work cycle reversal with joy-stick and pedal (option), stainless steel cylinder guards with safety microswitch and gas spring.

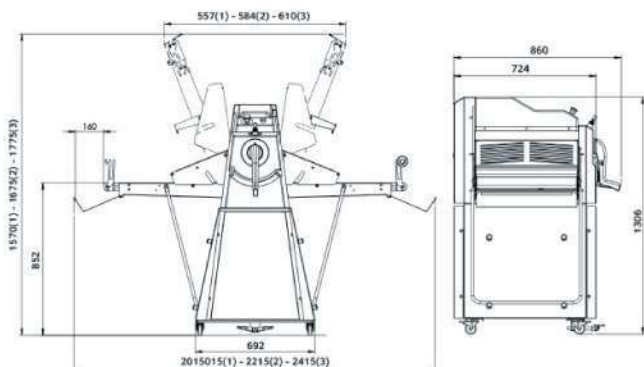


Model	R50B
Table Width (mm)	500
Table length (mm)	700 - 800
Cylinder Max. Opening (mm)	38
Electrical	400V-3ph-50/60Hz-0,55kw
Net/Gross Weight (Kg)	105/121



R50 Compact Manual Sheeter

Compact sheeter with foldable and extractable tables, available in version with base or trolley. Work cycle reversal with joy-stick and pedal (option), stainless steel cylinder guards with safety microswitch and gas spring.

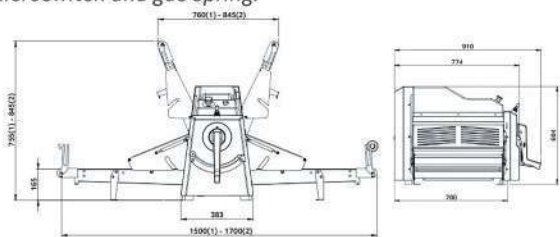


Model	R50
Table Width (mm)	500
Table length (mm)	800-900-1000
Cylinder Max. Opening (mm)	38
Electrical	400V-3ph-50/60Hz-0,55kw
Net/Gross Weight (Kg)	150/178



R55B Manual Sheeter

Compact sheeter with foldable and extractable tables, available in table version. Work cycle reversal with joy-stick and pedal (option), stainless steel cylinder guards with safety microswitch and gas spring.

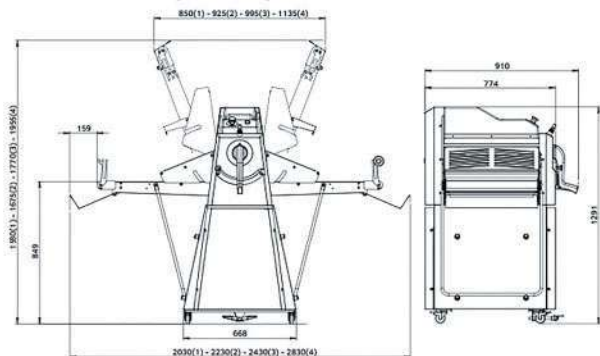


Model	R55B
Table Width (mm)	550
Table length (mm)	700 - 800
Cylinder Max. Opening (mm)	38
Electrical	400V-3ph-50/60Hz-0,55kw
Net/Gross Weight (Kg)	110 /126



R55 Manual Sheeter

Compact sheeter with foldable and extractable tables, available in table version. Work cycle reversal with joy-stick and pedal (option), stainless steel cylinder guards with safety microswitch and gas spring.

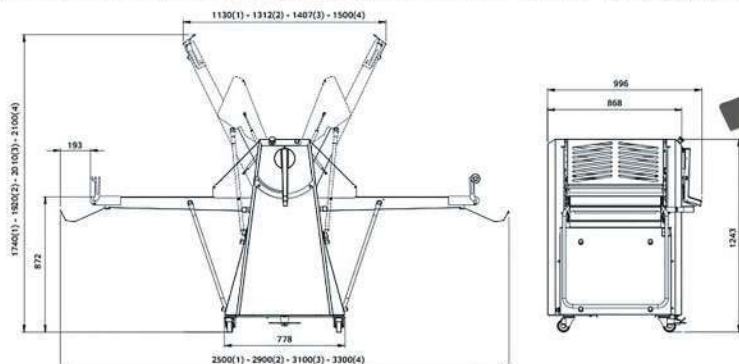


Model	R55
Table Width (mm)	500
Table length (mm)	800-900-1000-1200
Cylinder Max. Opening (mm)	38
Electrical	400V-3ph-50/60Hz-0,55kw
Net/Gross Weight (Kg)	160/188



R60/R60-T Manual Sheeter

Manual sheeter on base with wheels. Folding and extractable tables. Work cycle reversal with bar and pedal, stainless steel cylinder guards with safety microswitch and gas spring. Also available in version with 2 speeds (or inverter) and cutting box. Digital readout of cylinder opening (option).

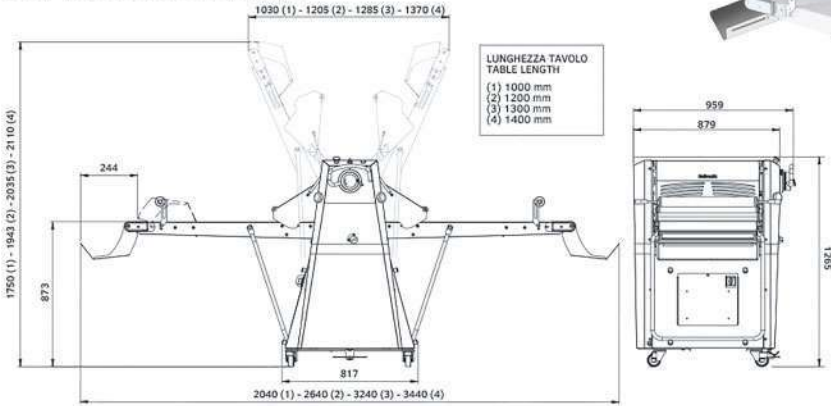


Model	R60	R60-T
Table Width (mm)	600	
Table length (mm)	1000-1200-1300-1400	
Cylinder Max. Opening (mm)	48	
Electrical	400V-50/60hz-3ph-0,75kw	230V-1ph(3ph motor)-0,75kw
Net/Gross Weight (Kg)	230/280	250/300



R62/R62-T Manual Sheeter

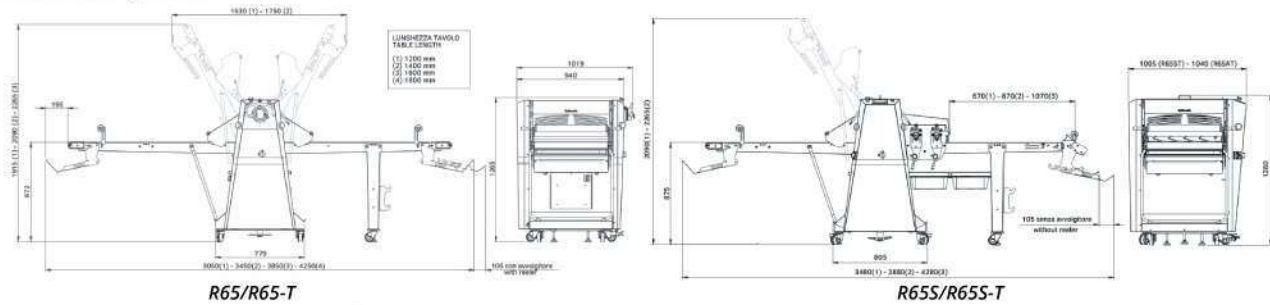
Manual dough sheeter on wheeled base also available in version with built-in cutting system (R62-T).
 Folding and extractable tables. Inversion of the work cycle with electric impulse keys and pedal (option).
 The cylinder adjustment system (Rollmatic patent), allows a fluid movement, effortlessly and with micrometric precision.
 Cylinder protections with safety microswitch and gas spring.
 Quick belt tensioning and release system.
 Scrapers with quick release QR(Quick Release), Rollmatic patent.
 Flour drawer with safety micro



Model	R62	R62-T
Table Width (mm)	600	
Table length (mm)	1000-1200-1300-1400	
Cylinder Max. Opening (mm)	48	
Electrical	400V-3ph-50/60hz0,75kw	230V-50/60hz-1ph-0,75kw
Net/Gross Weight (Kg)	235/285	260/310

R65/R65-T Manual Sheeter | R65S/R65S-T Semi-Automatic Dough Sheeter

Manual dough sheeter on wheel base also available in version with built-in cutting system (R65-T).
 Semi-automatic dough sheeter on wheel base, also available in version with built-in cutting system (R65S-T).
 Folding and extractable tables. Inversion of the work cycle with electric impulse keys and pedal. 4.5" touch screen, 50 work programs with programming of speed, cylinder opening and dust remover (option) (R65S/R65S-T).
 Folding and extractable tables. Inversion of the work cycle with electric impulse keys and pedal (option) (R65/R65-T).
 The cylinder adjustment system (Rollmatic patent), allows a fluid movement, effortlessly and with micrometric precision.
 Cylinder protections with safety microswitch and gas spring.
 Quick belt tensioning and release system.
 Scrapers with quick release QR (Quick Release), Rollmatic patent.
 Flour drawer with safety micro.



Model	R65	R65-T	R65S	R65S-T
Table Width (mm)	650			
Table length (mm)	1200-1400-1600-1800			
Cylinder Max. Opening (mm)	48		50	
Electrical	400V-50/60hz-3ph1,1kw	230V-50/60hz-1ph(3ph motor)-1,1kw	230V-50/60hz-1ph(3ph motor)-2kw	
Net/Gross Weight (Kg)	250/300	270/370	313/365	360/460

ROLLFIX BASIC : THE MANUAL DOUGH SHEETER

EASY HANDLING WITH PRACTICAL PEDAL SWITCH

The FRITSCH ROLLFIX basic is always the first choice if you prefer to control the sheeting process with your own hands. With this manual dough sheeter, you can operate the process and still have one free hand, thanks to the practical foot pedal control (operates in parallel to the hand control).

The construction is very robust; however, the dough sheeter is extremely compact and can be stowed away into a small space with both its tables folded up when not in use. You can process dough blocks of up to approx. 15 kg using this dough sheeter. With its now larger 45-mm roller gap, the FRITSCH ROLLFIX basic can cope with big initial dough thicknesses.

The practical quick release belt mechanism allows quick and easy cleaning. The optional flour duster and the brush can be easily removed for this purpose.

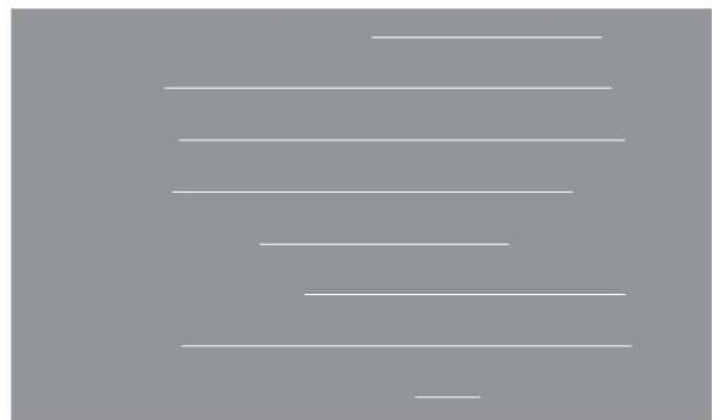
The dough sheeter ROLLFIX basic is naturally equipped with FRITSCH's reliable automatic gear reversing feature, which is the reason for the ROLLFIX's longstanding reputation in the baking world.



Advantages

- Fluent workflow due to useful one-hand or foot pedal operation.
- Gentle and consistent dough sheeting.
- High performance thanks to reversing gear with reliable transmission.
- High stability due to stainless steel base with guide rolls equipped with brakes.
- Low soiling thanks to hard-chromium plated rollers with removable scrapers.
- Long service life thanks to robust stainless steel design.
- Easy cleaning thanks to hygienic design and good accessibility (e. g. belt quick release mechanism).

Technical ROLLFIX basic



Hand- and pedal control

- Foot pedal for changing the sheeting direction.
- Practical control due to one-hand operation for a fluent workflow.

Options

- Automatic flour duster
- Long molding unit
- Bread roll drag chains
- Flour-collecting cloth
- Safety guard infeed rollers
- Flattening table
- Various table length options available



ROLLFIX PLUS : THE COMPUTER-CONTROLLED DOUGH SHEETER

FOR GENTLE AND EVEN DOUGH SHEETING

If you are looking for a dough sheeter that is user-friendly and provides consistent results and greater efficiency for your bakery, the ROLLFIX plus is the ideal choice.

Thanks to the latest computer control, the entire sheeting process along with the adjustment of the roller gap is fully automatic and always accurate. This keeps the dough at a constant thickness and improves the uniformity of the products. The innovative roller gap adjustment has enabled us to reduce processing times even more. This results in faster operation and improved efficiency in the bakery.

The completely new and intuitive control concept makes operating the ROLLFIX plus very easy. When the dough block is ready for sheeting, the ROLLFIX plus dough sheeter can initially be left to work on its own by selecting the appropriate product. It continuously measures the width of the dough sheet and, as soon as the desired width has been reached, it momentarily shuts off the machine. Then, you can turn the dough and continue processing it.

You have the option of combining your ROLLFIX plus with an automatic flour duster or an automatic spooling unit. Due to its design and good accessibility, the new ROLLFIX plus is even easier to clean. For this purpose, the flour duster and the brush can be removed quickly and easily.



Advantages

- Processing of large dough blocks thanks to big roller gap (up to 45 mm).
- Flexible dough sheet thicknesses due to roller gap adjustment with millimeter precision.
- Gentle and uniform sheeting.
- Efficient control with quick reaction time.
- Flexible programming with 100 product memory addresses.
- Tension-free spooling-up using the automatic spooling unit.
- Long service life due to robust stainless steel design.
- Easy to clean due to hygienic design and good accessibility (i.e. quick release mechanism).
- Minimised development of flour dust due to automatic flour duster.

Modern computer control

- Intuitive operating concept.
- Simple user guidance.
- Preprogrammed sheeting programmes for all dough types.
- Large and clear display.
- USB interface for export onto USB stick.



Automatic spooling unit

- Pressure- and tension-free spooling.
- Automatic spooling of the dough sheet.
- Two optional speeds.

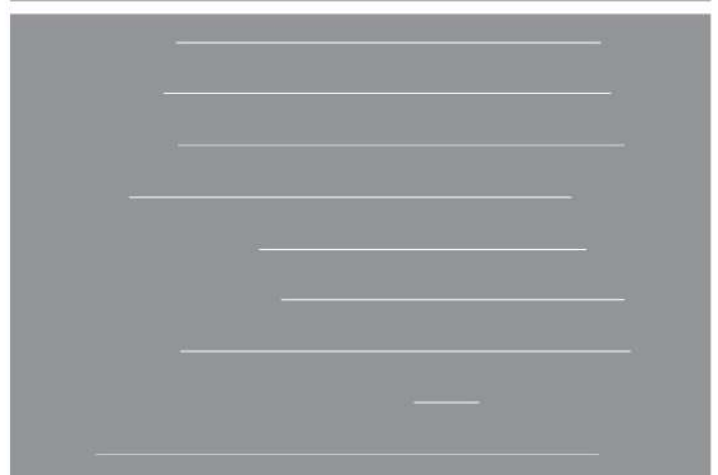


Stainless steel design

- Robust design.
- Long service life.
- Very easy to clean.



Technical ROLLFIX PLUS



Options

- Automatic flour duster
- Different table lengths
- Automatic spooling unit
- Long moulding unit
- Pretzel board
- Bread roll drag
- Flour collecting cloth
- Safety guards infeed rollers
- Continuously variable belt speed

ROLLFIX PRIME : THE HIGH-PERFORMANCE DOUGH SHEETER

ROBUST DESIGN FOR HUGE DOUGH BATCHES

If you require a dough sheeter that provides optimum output while in continuous use, the ROLLFIX prime is the right choice. In comparison to its little sisters, the biggest of its kind has once again been greatly improved, especially in its interior. A larger roller gap (up to 50 mm) allows very sizeable dough Batches. The double spindle on the advance roller provides added strength and, together with the selectable infeed speed, enables higher degrees of reduction. As standard, the dough sheeter is also equipped for the production of filo dough.

The ROLLFIX prime dough sheeter has also been designed to meet the very highest demands in engineering terms. Furthermore, the all-over stainless steel structure not only strengthens this machine, thus extending its service life, but also to excellent hygiene properties. In addition, the flour duster and brush can be removed quickly and easily for even faster and easier cleaning of the machine.

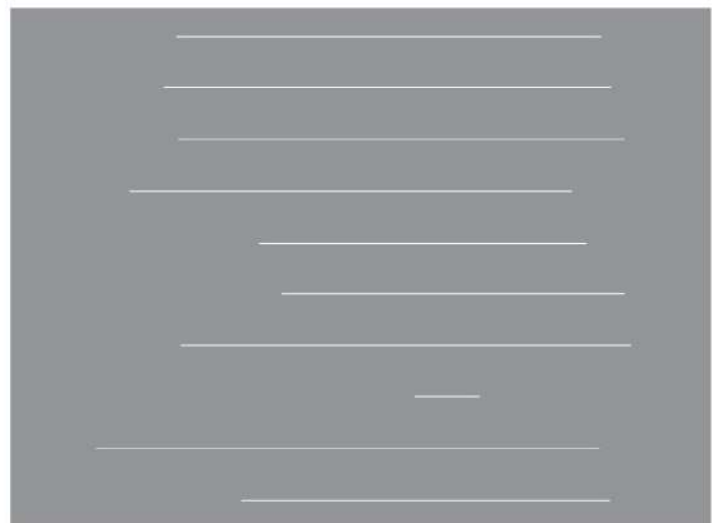
The completely new and intuitive control concept makes operating the ROLLFIX prime child's play and ensures maximum comfort during the sheeting process. The sheeting programmes can be created quickly and easily and clearly stored with the corresponding product image and name.



Advantages

- Processing of large dough blocks thanks to a big roller gap (up to 50 mm).
- Flexible dough thicknesses due to roller gap adjustment with millimeter precision.
- Gentle and uniform sheeting.
- Production of filo dough.
- Efficient control with quick reaction time.
- Flexible programming with 100 product memory addresses.
- Tension-free spooling-up using the automatic spooling unit.
- Long service life due to robust stainless steel design.
- Easy to clean due to hygienic design and good accessibility (i.e. quick release mechanism).
- Minimised development of flour dust due to automatic flour duster.

Technical ROLLFIX basic



Modern computer control

- Intuitive operating concept.
- Simple user guidance.
- Preprogrammed reduction programmes for all dough types.
- Large and clear display.
- USB interface for export onto USB stick.



Automatic spooling unit

- Pressure- and tension-free spooling.
- Automatic spooling of the dough sheet.
- Two optional speeds.



Production of filo dough

- Possibility to sheet very thin dough thicknesses as a standard.
- Gentle production of filo dough.
- Prevents dough accumulations and waves.



Stainless steel design

- Robust design.
- Long service life.
- Very easy to clean.



Options

Different table length

Croymat 3000

SOFT AND FRAGRANT

The differentiated speed of the conveyor belts allows a regular conveyance of the triangles in the wrapping machine always ensuring the same measures up to 7000 pieces per hour.

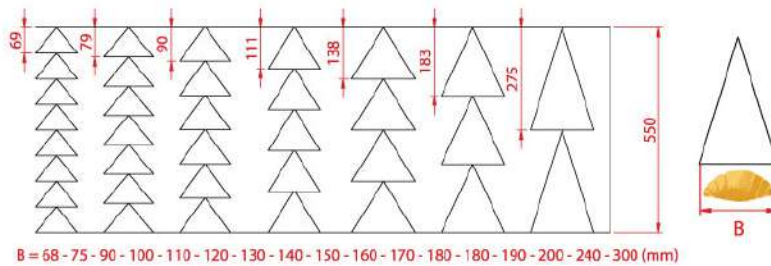
The doughs is cut in two stages preventing it from sticking to the mold. The rollers can be changed in a few seconds without using tools

Wrapping belts easily replaceable for quick cleaning



Input calibrator to calibrate the dough at the desired thickness and eliminate the spaces between the several crayons

The texture of wrapping is regulated by the closing or opening of the carpets in a way to get any kind of wrapped product



External dimensions with by-pass	3000x2200mm
External dimensions without by-pass	2150x2200mm
Net weight	665kg
Electrical absorption	2Kw
Voltage	220/380V
Production per hour	On 3 raw 1800 pcs from gr80 to gr100 On 4 raw 2400 pcs from gr75 to gr85 On 5 raw 3000 pcs from gr45 to gr65 On 6 raw 3600 pcs from gr25 to gr45 On 7 raw 4200 pcs from gr12 to gr25



FEATURES AND FUNCTIONS

The F500 is available in three versions – proofer, retarder-proofer, and freezer-proofer. Each version is available in 8 standard sizes. The proofer is designed in a modular system, making installation quick and easy. The electrics are easily accessible, allowing for quick servicing. The climate control system has a very large capacity for both humidity and heating, along with generous insulation that keeps both the heating and cooling where it is intended. The proofer automatically controls all processes, providing maximum ease of use.

1. Saves on both time and labor.

If the proofer is loaded the day before, the proving process is complete by the time the workers arrive for the day.

2. Temperature control; yeast at the right temperature.

For the freezer-proofer and retarder-proofer variants, the F500 uses heating and cooling as needed, which means the temperature is controlled independently of the temperature outside the unit. In other words, it is possible to prove to a temperature of e.g. 15°C, even if the room temperature is 40°C.

3. Dough on Demand.

Dough on Demand proofs the dough at a low temperature over a long period of time. Once finished, it cools and preserves the dough. The ready-to-bake dough can be preserved for up to 10 hours. The dough can then be taken out and baked off when needed by the store – fresh bread at any time!

4. Delayed proofing.

The F500 automatically cools down ready-proofed products if they are not taken out of the cabinet in time. This reduces the risk of overproofing.

5. User-friendly touch function control panel.

The control panel is easy to use and is ergonomically placed on the door. It controls all pre-processes in the cabinet and ensures the dough is protected against drying out and is handled as carefully as possible. This gives the baker greater freedom and the ability to adjust times and settings to suit their workday and pace.

6. Quick and easy installation.

Compact and stable cabinet design – easy and quick to install, which means less annoying inter-ruptions for other production, and the bakers can quickly start using the cabinet.

7. Energy efficient.

Unsurpassed insulation properties, retaining the heat/cooling. The doors are robust, insulated with large double glazed windows which give a great view into the cabinet. When the doors open, fans and humidifiers stop automatically, thereby reducing energy consumption and improving the working environment.

8. Easy cleaning.

Simple design with large surfaces and no unnecessary joints and frames makes the F500 easy to clean. The ceilings and air ducts can easily be dismantled without tools, in order to clean behind them.

9. Low ramp.

A low ramp and low floor make it easy to roll the racks in and out. The ramp has closed sides which means that it is harder for dirt to get underneath; it also has handles on the sides to make it easier to clean in front of the cabinet.

10. Sound and light signals.

A two-tone sound signals when a program is finished or action needs to be taken. Also available as a light tower (option).



Control panel

A user-friendly, smart control panel that gives the user complete control of the entire proving process.



Energy efficiency

High energy efficiency thanks to intelligent energy-saving features and a well-insulated cabinet chamber.



Lighting

Strong, energy-efficient light sources with daylight effect.



Easy cleaning

Simple design with large surfaces with out frames or joints, as well as smart solutions for easier cleaning.

IMPORTANT!

To access the electrical box, on all models, there must be free space above and in front of the F500. Required space to open the hatch is: Over: 30 mm. In front: 30 mm.

Max. rack height : 1900 mm.

Height including insulated heated floor : 2432 mm.

Standard height not including insulated heated floor (not HIF): 2400 mm.

Total height when opening the hatch to electrical box:

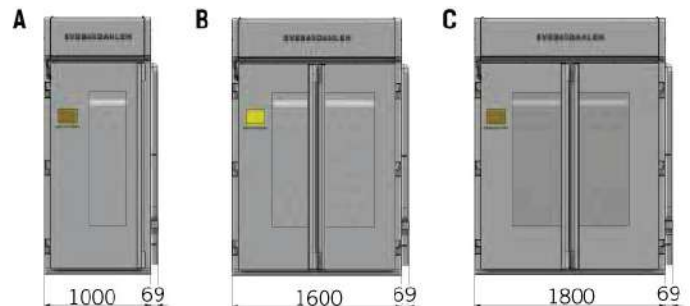
With insulated heated floor : 2462 mm.

Without floor : 2430 mm.

The dough weight indicated refers to the quantity of dough the cooling outputs of the freezer and retarder are calculated for (30 kg each).

The F500 with a width of 1000 mm has one door.

The F500 with either a width of 1600 or 1800 mm has two doors.



	Dimensions	Capacity	Number of racks	Power (kW)	Power (kW)	Power (kW)	Number of fans	Number of humidifiers	Number of lights	Number of lights	Number of lights
A	1000 x 1000 mm	30 kg	1	2 kW	1.2 kW	1.3 kW	1	1	1	–	–
	1000 x 1200 mm	30 kg	1	2 kW	1.2 kW	1.3 kW	1	1	1	1	–
	1000 x 1600 mm	60 kg	1	4 kW	1.9 kW	1.1 kW	2	2	2	1	1
	1000 x 2000 mm	90 kg	1	4 kW	1.9 kW	1.1 kW	3	3	3	2	1
B	1600 x 1000 mm	60 kg	2	4 kW	1.9 kW	1.8 kW	2	2	2	1	1
	1600 x 1600 mm	120 kg	2	6 kW	3.2 kW	2.1 kW	4	4	3	2	1
C	1800 x 1600 mm	180 kg	2	6 kW	3.6 kW	3.5 kW	6	4	4	2	2
	1800 x 2200 mm	180 kg	3	8 kW	4.0 kW	4.3 kW	9	6	6	4	3

* Recommended output

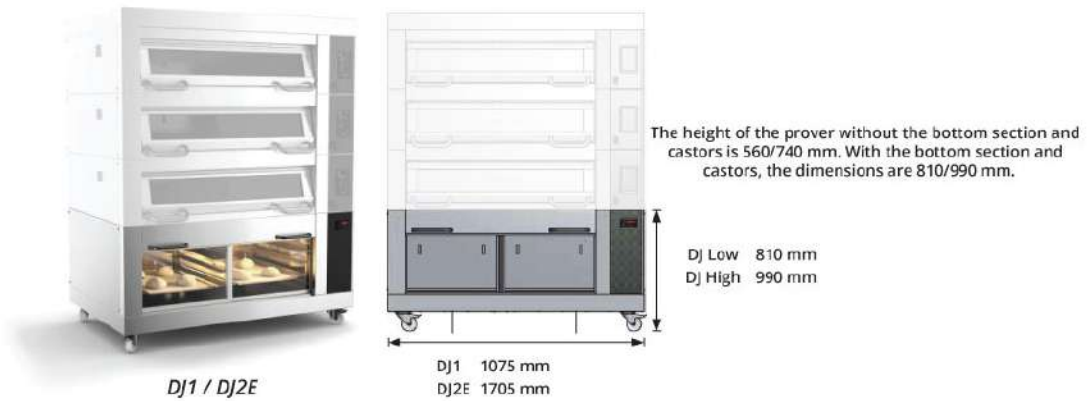
** An insulated and heated floor is standard for the freezer-proofer.

Electric Deck Oven



Model	D1	D2E	D4
Maximum Tray Size (mm)	600 x 800	2 x 600 x 800	4 x 470 x 800 3 x 600 x 800
Baking Area (m ²)	0.52	1.04	1.55
Power Perdeck (kw)	5.0	8.8	12.6
External Dimensions (mm)	1070x1075	1070x1705	1070x2335
Internal Dimensions (mm)	635x820	1265x820	1895x820
Door Opening Height (mm)	160/220	160/220	160/220
Setting Device (optional)	1x600x800	2x600x800	3x600x800

Underbuilt Profer



Model	DJ1	DJ2E
Fits D-Series deck oven	D1	D2E
Maximum Tray Size (mm)	600x800	600x800
Power (kw)	1.8	1.8
External dimensions (DJ Low) with bottom plate and castors (mm)	1075x810	1705x810
External dimensions (DJ High) with bottom plate and castors (mm)	1075x990	1705x990
Section height (DJ Low) (mm)	560	560
Section height (DJ High) (mm)	740	740
Total depth (mm)	1190	1190
Door swing radius (mm)	639.5	-
Weight (kg)	140	160

The recommended distance between the back of the profer and the wall is 120 mm.



PROPERTIES AND FUNCTIONALITY

The C-Series is a compact oven that can be delivered fully assembled, which makes it easy to install. The stainless steel oven is both quiet and energy efficient.

1. Effective heat exchange

The heat exchange in the oil and gas ovens follows the countercurrent exchange principle. The air inside the oven that passes the heat exchanger initially meets the coolest smoke gasses, gradually warming up from the increasingly hotter gasses. The result is high efficiency and low heating costs.

2. Smart control panel

User-friendly dust and moisture-resistant panel which allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option to check the costs per bake, the panel provides complete control over finances. The option to easily save and retrieve recipes, and program the oven start time, all allow for increased efficiency.

3. Integrated, programable, high-capacity steam system

Settings for how much steam is released and when it should be turned on and off. Gives a smooth, crisp crust and for some breads a significantly increased volume.

4. Magnetic utility holder

Tool holder with pocket and powerful magnet, to store items such as gloves, knives and paperwork.

5. Ergonomic handle

Robust and ergonomic handle that clearly shows when the door is open or closed.

6. Sturdy rock wool insulation

The heat is retained inside the oven thanks to its thick wall insulation, air gap and roof insulation, leading to a better working environment.

7. Increased Baking Surface (IBS)

Our own patented system for alternate rack rotation inside the oven. The IBS system provides faster, more even and more energy-efficient baking.

8. Heating package integrated into the top section

Requires little floor space.

9. Made of strong stainless steel

Easy to keep clean. Extends the oven's life.

10. Suspension hook for rack trolley

Facilitates loading and unloading of rack trolley. Easier to keep the oven chamber clean.



Steam system

A uniquely developed steam system with both even and efficient capacity, as well as rapid recovery, resulting in a greater production capacity.



Rotation

Rotating rack with optimized rotation speed and automatic change of rotation direction using the rack, gives an even bake with better results.



Control panel

User-friendly, smart control panel that gives the user complete control of the entire baking process.



Airflow

A horizontal airflow developed to give a very even baking result across the rack, even for sensitive bakes with short baking times. The airflow also provides better efficiency and therefore lower heating costs.



Energy efficiency

High energy efficiency thanks to the intelligent energy-saving functions and well-insulated oven space.



Heating system

Highly effective long life stainless steel heat exchanger gives great total economy.



Low noise level

A very quiet oven.

Model	C200 (electric)	C201 (oil)	C202 (gas)	C250 (electric)	C251 (oil)	C252 (gas)
Maximum baking temperature (°C)	300	300	300	300	300	300
Maximum tray size (mm)	600×800	600×800	600×800	600×800	600×800	600×800
Maximum rack size, diagonally (mm)	1.050	1.050	1.050	1.050	1.050	1.050
Maximum rack height, platform (mm)	1.585	1.585	1.585	1.815	1.815	1.815
Maximum rack height, hook (mm)	1.640	1.640	1.640	1.880	1.880	1.880
Power electric (kW) *	40-45-50	2.0	2.0	50-55-60	2.0	2.0
Power heat (kW)	38-43-48	55	55	48-53-58	60	65
Average consumption (kW/h) **	24-27-30	33	33	30-33-36	36	39
Weight, oven with hook (kg)	940	1070	1070	1040	1130	1130
Weight, oven with platform (kg)	1000	1130	1130	1100	1130	1190
Door swing radius (mm)	970	970	970	970	970	970
Dimensions (mm)	1450x2291x1353	1450x2379x1353	1450x2379x1353	1450x2524x1353	1450x2611x1353	1450x2611x1353

* Depending on voltage. ** During continuous baking Approx. 60% of Installed power.



PROPERTIES AND FUNCTIONALITY

The S-Series is a small industrial oven with efficiency and functions which makes it perfect as an in-store oven.

1. **Increased Baking Surface (IBS)**
Our own patented system for alternate rack rotation inside the oven. The IBS system provides faster, more even and more energy-efficient baking.
2. **Smart control panel**
User-friendly dust and moisture-resistant panel which allows a good overview of the entire baking process. With its intelligent energy-saving functions and the option to check the costs per bake, the panel provides complete control over finances. The option to easily save and retrieve recipes, and program the oven start time, all allow for increased efficiency.
3. **Extractor canopy**
Catches heat and steam when the oven door is opened.
4. **Strong insulation**
Retains the heat inside the oven.
5. **Robust construction**
Stainless steel which extends the oven's life. Easy to clean.
6. **Heat-reflecting window**
Large oven window with heat-reflecting double glazing and good lighting. Provides a good view of the baking process. Shows the product in the store.
7. **Integrated high capacity steam system**
Gives bread a smooth, crisp crust and some increased volume.
8. **Robust legs and wheels**
Wheel holders in electrogalvanized steel plate. Lockable wheels in white polyamide. Ball bearing swivel. Plain bearing wheels. Easy to move.



S200



S300



S400

Model	S200 (Electric)	SJ2/300 (Prover)	S300 (Electric)	SJ2/300 (Prover)	S400 (Electric)	S402 (Gas)	SJ400 (Prover)
Maximum Tray Size (mm)	400x600	400x600	400x600	400x600	460x660	460x660	460x660
Power (kw)	11.7-15.5	1.5	19.2-23	1.5	19.2-23	1.0	1.5
Dimensions (mm)	990x1957	990x935	990x2207	990x782	1168x2207	1168x2207	1168x782
Door opening radius (mm)	585	695	585	695	760	760	-
Weight (kg)	250	125	310	125	340	370	140
Maximum bake load (kg)	25	25	40	40	40	40	40



BREAD LINE 180

The Glimek Bread Line 180 is designed for continuous dough processing and is a user-friendly, flexible and labor saving dough make up line, with high capacity and efficiency for smaller bakeries as well as medium size bakeries and larger bakeries. Also works as a pastry make-up line.

The bread line, with a capacity of up to 1800 pieces/hour, handles a large variety of dough types and bread sizes. Make all from pastries to buns, baguettes and pizzas.

See components set-up example below.

All Glimek dough handling machines can be bought individually and are adaptable to several other brands on the market.

Features And Benefits

High capacity, up to 1800pcs/h.

Weight range 100-1500 gr.

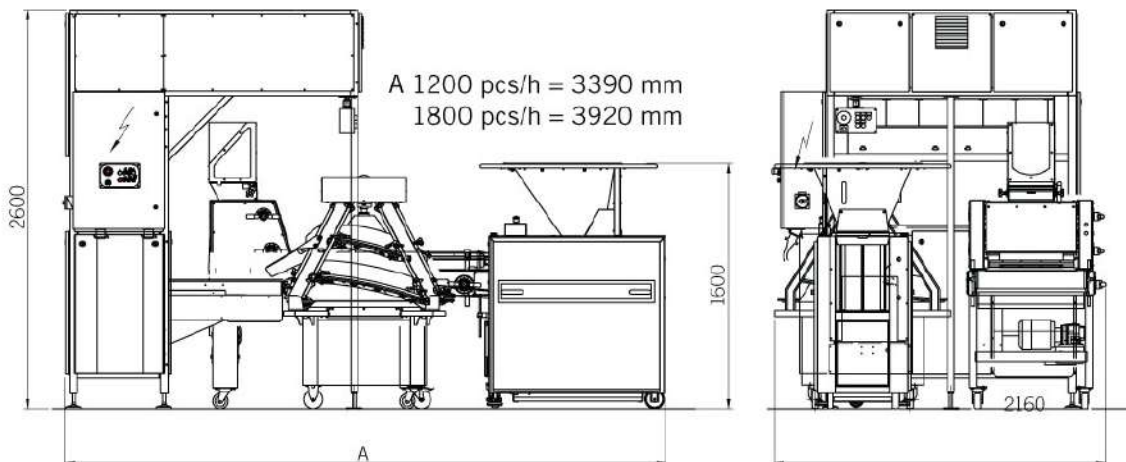
For production down to 100 gr a Mini piston and adapter accessory is required.

Proving time depending on capacity pieces/hour and size of intermediate prover IPP.

Labour saving, consistent production.

Flexible bread line for a variety of doughs and bread types.

Measurements And Drawings [mm]



Technical



Components Set-up Example

 <p>SD180 Weight range 120-1600 g. Variable speed with frequency converter 750-1800 pcs/h. 90 liter stainless steel hopper, non-stick coated.</p>	 <p>CR400 Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute and mechanical flour duster.</p>	 <p>IPP6/22 Intermediate Pocket Proofer with 132 effective pockets, single infeed V-belt conveyor l=750 mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket proofer drive. Variable speed on the proofer. Electric control panel under projecting overhang, electric sockets for Divider, Rounder and Moulder. Max proofing time 4,3 min at 1800 pcs/h.</p>	 <p>M0300 Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.</p>
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BREAD LINE 300

The Glimek heavy-duty industrial bread line includes robust machines which are designed for consistent and continual production and made of high quality materials that ensures excellent dough and baking results. Depending on needs, it is possible to choose between the SD300 or SD600 volumetric suction dough divider with stainless steel frame. This powerful dough line has a capacity up to 3000 pieces/hour, a weight range between 100 and 1500 grams and a adaptable proofing time. This labor saving and heavy-duty bakery machinery with high quality components, carefully handles the dough for perfect dough and baking results! See components set-up example below.

All bakery machines can be bought individually.

Features And Benefits

- Capacity up to 3000 pcs/h.
- Weight range 100-1500 gr.
- Proving time depending on capacity pcs/h and size of intermediate proofer IPP.
- Common E-Stop (option on IPP).

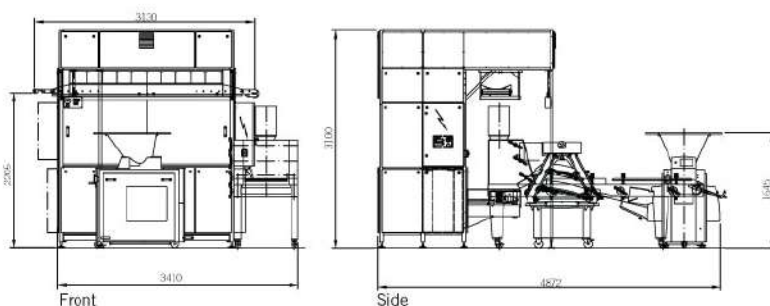
Technical



* With stainless steel frame.

Measurements And Drawings [mm]

Bread Line 300 / Bread Line 300 Stainless Steel



Components Set-up Example



SD300

Capacity 1500-3000 pcs/h and weight range 150-1150 gr as 2-pocket, capacity 750-1500 pcs/h and weight range 250-2300 gr as 1-pocket. Variable speed with frequency converter, PLC Touch screen panel, 90 liter stainless steel hopper, non-stick coated.



SD600

Stainless steel multi pocket divider, weight range 150-1000 gr as 3-pocket and 250-1700/100-700 gr as 2/4 pocket. Variable speed with frequency converter, PLC Touch screen panel, 100 liter stainless steel hopper, non-stick coated.



CR400

With centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute and mechanical flour duster.



IPP10/48

With dual infeed conveyor L = 750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after the rounder. Compressed air is required, 6 bar. Variable speed on the proofer. Electric control panel under projecting overhang, electric sockets for divider, rounder and moulder, outfeed cross conveyor. Proofing time 9,3 min at 3000 pcs/h.



M0881

Heavy duty moulder with centrally adjustable infeed in the hopper, three pair of rollers, timing belt drive, two separate pressure boards and collection tray.

Square Cake Display Cabinet



*SLC12 / SLC15 / SLC18 / SLC20
SLC15CM / SLC18CM / SLC20CM*



Insulating glass, crystal clean and bright showing good result.



Push-pull sliding door for quick and easy access to food



Circulating air flow, fast cooling, uniform temperature inside the cabinet.

Features :

- High quality crystal glass offering stunning view of showcase all around.
- High quality digital controller and independent power switch.
- Automatic defrost system.
- Energy-saving LED light under each shelf.

Model	SLC12	SLC15	SLC18	SLC20	SLC15CM	SLC18CM	SLC20CM
Temperature (°C)	2 » 8	2 » 8	2 » 8	2 » 8	2 » 8	2 » 8	2 » 8
Dimension (mm)	1200x800x950	1500x800x950	1800x800x950	2000x800x950	1500x850x1280	1800x850x1280	2000x850x1280
Input Power (kw)	0.6	0.72	0.8	0.94	0.74	0.9	1
Refrigerant	R404A	R404A	R404A	R404A	R404A	R404A	R404A



*SG090FA-M / SG120FA-M
SG150FA-M / SG180FA-M*

Features :

- High quality crystal glass offering stunning view of showcase all around.
- High quality digital controller and independent power switch.
- Automatic defrost system.
- Energy-saving LED light under each shelf.

Model	SG090FA-M	SG120FA-M	SG150FA-M	SG180FA-M
Capacity (L)	270	470	600	730
Weight (kg)	232	278	312	363
Temperature (°C)	2 » 8	2 » 8	2 » 8	2 » 8
Dimension (mm)	900x700x1250	1200x700x1250	1500x700x1250	1800x700x1250
Input Power (kw)	0.79	0.93	1.05	1.24
Refrigerant	R404A/R134A	R404A/R134A	R404A/R134A	R404A

Curved Cake Display Cabinet



*CG090FA-M / CG120FA-M
CG150FA-M / CG180FA-M*

Features :

- High quality crystal glass offering stunning view of showcase all around.
- High quality digital controller and independent power switch.
- Automatic defrost system.
- Energy-saving LED light under each shelf.

Model	CG090FA-M	CG120FA-M	CG150FA-M	CG180FA-M
Capacity (L)	205	330	400	500
Weight (kg)	191	227	267	309
Temperature (°C)	2 » 8	2 » 8	2 » 8	2 » 8
Dimension (mm)	900x700x1250	1200x700x1250	1500x700x1250	1800x700x1250
Input Power (kw)	0.76	0.93	1.07	1.28
Refrigerant	R404A/R134A	R404A/R134A	R404A/R134A	R404A

Showcase Series



Hot Cabinet Series



Features :

- Double over-temperature protection function, safe and secure to use.
- Free temperature adjustment.
- All stainless steel grid.
- Independent lampshade explosion-proof design.

Model	GG090FE-M	GG120FE-M	GG150FE-M	GG180FE-M
Capacity (L)	205	330	400	500
Weight (kg)	220	262	313	368
Temperature (°C)	+35 » +85	+35 » +85	+35 » +85	+35 » +85
Dimension (mm)	900x700x1250	1200x700x1250	1500x700x1250	1800x700x1250
Input Power (kw)	0.76	0.93	1.07	1.28



Features :

- Double over-temperature protection function, safe and secure to use.
- Free temperature adjustment.
- All stainless steel grid.
- Independent lampshade explosion-proof design.

Model	SG090FE-M	SG120FE-M	SG150FE-M	SG180FE-M
Capacity (L)	340	470	600	730
Weight (kg)	261	302	355	420
Temperature (°C)	+35 » +85	+35 » +85	+35 » +85	+35 » +85
Dimension (mm)	900x700x1250	1200x700x1250	1500x700x1250	1800x700x1250
Input Power (kw)	0.79	0.93	1.05	1.24

Refrigeration



Upright Showcase Series



Model	SGH-120WM	SGH-150WM	SGH-180WM
Capacity (L)	750	800	850
Dimension (mm)	1200x680x1900	1500x680x1900	1800x680x1900
Temperature (°C)	2 » 8	2 » 8	2 » 8
Power (Watt)	930	1070	1280
Voltage (V)	220	220	220
Refrigerant	404A	404A	404A

SGH-120WM / SGH-150WM / SGH-180WM

Display Case (Freezer-Chiller)



GDACF-460F
GADCC-460F



GDACF-980F
GADCC-980F



GDACF-1500F
GADCC-1500F

Features :

- Circulating air assures rapid cooling and even temperature.
- Triple glazed glass door with heating wire to deforst.
- Lighting canopy on the top.
- White color coated steel design, clean and smart.
- High quality digital controller and independent power switch.
- CFC & HCFC free, environmental friendly.

Model	GDACF-460F	GDACC-460F	GDACF-980F	GDACC-980F	GDACF-1500F	GDACC-1500F
Temperature (°C)	-12 » -18	0 » 10	-12 » -18	0 » 10	-12 » -18	0 » 10
Dimension (mm)	625x745x2040	625x745x2040	1240x745x2040	1240x745x2040	1860x745x2040	1860x745x2040
Capacity (L)	460	460	980	980	1500	1500
Weight (kg)	130	130	180	180	230	230
Input Power (kw)	0.75	0.62	1.15	0.89	2.18	2.05
Refrigerant	R404A	R404A	R404A	R404A	R404A	R404A

Upright (Freezer-Chiller)



Features :

- Circulating air assures rapid cooling and even temperature.
- Heating wire inside door seal to defrost.
- Rounded internal corners for hygiene & easy cleaning.
- Autogressive door.
- High quality digital controller and independent power switch.
- CFC & HCFC free, environmental friendly.



Model	SLLD4-450F	SLLZ4-450F	SLLD4-1000F	SLLZ4-1000F	SLLD4-1600F	SLLZ4-1600F
Temperature (°C)	-12 » -18	-2 » 10	-12 » -18	-2 » 10	-12 » -18	-2 » 10
Dimension (mm)	685x755x2040	685x755x2040	1250x750x2040	1250x750x2040	1880x750x2040	1880x750x2040
Capacity (L)	450	450	1000	1000	1600	1600
Weight (kg)	102	102	150	150	208	208
Input Power (kw)	0.48	0.40	0.63	0.59	1.50	0.78
Refrigerant	R404A	R134A	R404A	R404A	R404A	R404A

Upright Freezer Fixed Shelves

Model	SHM-FFS2	SHM-FFS4
Temperature (°C)	0 » -18	0 » -18
Dimension (mm)	600x800x1870	1240x800x1870
Weight (kg)	132	185
Input Power (kw)	0.57	0.88
Refrigerant	R404A	R404A



Under-counter (Freezer-Chiller)



Features :

- Circulating air assures rapid cooling and even temperature.
- Heating wire inside door seal to defrost.
- Rounded internal corners for hygiene & easy cleaning.
- Autogressive door.
- High quality digital controller and independent power switch.
- CFC & HCFC free, environmental friendly.

Model	SLLD4-120F	SLLZ4-120F	SLLD4-220F	SLLZ4-220F	SLLD4-420F	SLLZ4-420F
Temperature (°C)	-12 » -18	0 » 10	-12 » -18	0 » 10	-12 » -18	0 » 10
Dimension (mm)	1200x600x800	1200x600x800	1500x600x790/920	1500x600x790/920	1800x760x785/920	1800x760x785/920
Capacity (L)	120	120	220	220	420	420
Weight (kg)	74	74	83	83	126	126
Input Power (kw)	0.66	0.39	0.35	0.35	0.44	0.44
Refrigerant	R404A	R134A	R404A	R134A	R404A	R134A

Rack Type



Model	BF-03	BF-05	BF-08	BF-11	BF-15
Temperature (°C)	-36 » -40	-36 » -40	-36 » -40	-36 » -40	-36 » -40
Dimension (mm)	710x700x560	790x720x920	790x800x1320	790x800x1680	790x800x1950
Capacity (L)	3 trays - 600x400	5 trays - 600x400	8 trays - 600x400	11 trays - 600x400	15trays - 600x400
	3 trays - GN1/1	5 trays - GN1/1	8 trays - GN1/1	11 trays - GN1/1	15trays - GN1/1
Tray Pitch (mm)	70	70	70	70	70
Condensing Unit	Integrated	Integrated	Integrated	Integrated	Integrated
Yield Chilling (kg)	10	20	30	40	55
Yield Freezing (kg)	7	12	20	30	40
Weight (kg)	57	109	142	170	200
Power (Watt)	790	1250	1800	3450	4840
Electrical (Volt/Phase/Hz)	220/1/50	220/1/50	220/1/50	380/3/50	380/3/50
Amps (A)	3.9	5.5	8	14.7	6.6
Refrigerant	R404A	R134A	R404A	R134A	R134A

Trolley Type



BCF110-D/BCF270-D

Model	BCF110-D	BCF270-D
Temperature (°C)	-36°~-40°	-36°~-40°
Dimension (mm)	1430x1260x2300	1780x1790x2300
Capacity	1 Trolley - 600x800	2 Trolley - 600x800
	1 Trolley - GN2/1	2 Trolley - GN2/1
	1 Trolley of Combi-steamers - GN1/1	-
Inner Useful Dimension (mm)	860x920x2000	900x1430x2000
Yield +90°C→-3°C (kg)	110	270
Yield +90°C→-18°C (kg)	95	250
Power (W)	8230	15200
Voltage (volt/Phase/Hz)	380/3/50	380/3/50
Amps (A)	27	50
Condensing Unit	Remote	Remote
Option	Additional Door (Pass-through)	

Showcase

Rectangle Case

SKIPIO



Fan cooling



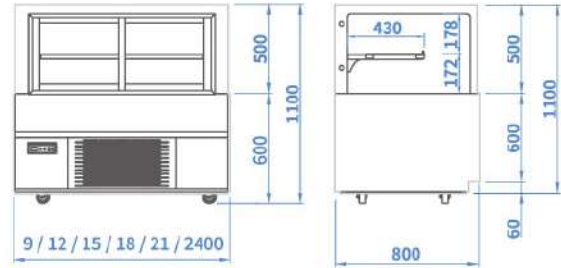
Digital



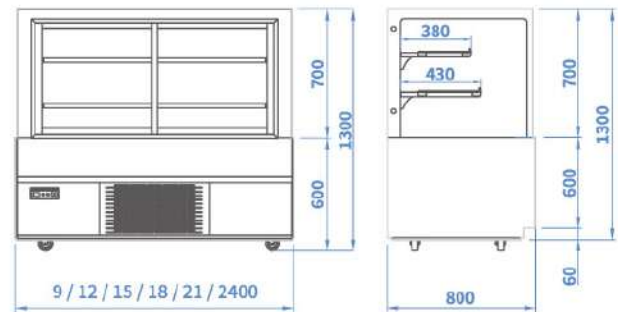
LED lamp



2 Layer (2RD)



3 Layer (3RD)



SB700



SB900



SB1200



SB1500



SB1800

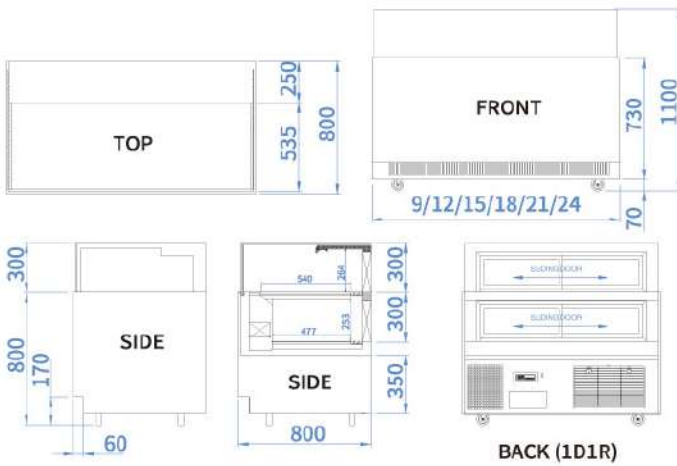


SB2100



SB2400

Model	SB700-2RD/3RD	SB900-2RD/3RD	SB1200-2RD/3RD	SB1500-2RD/3RD	SB1800-2RD/3RD	SB2100-2RD/3RD	SB2400-2RD/3RD
Capacity (L)	270	500	669	837	1005	1173	1336
Refrigerant	R134A	R134A	R134A	R404A	R404A	R404A	R404A
Power (Watt)	700	700	700	942	1232	1584	1650
Amps (A)	2.7	3.5	3.8	4	4	5	5.5
Weight (kg)	85	190	250	280	300	340	400
Compressor (HP)	1/3	1/3	1/3	1/2	1	1	1
Temperature (°C)	3 » 8						
Dimension (mm)	700 / 900 / 1200 / 1500 / 1800 / 2100 / 2400x800x1100 (2layer) / 1300 (3layer) / 1500 (4-5 layer)						
Electrical (Volt/Phase/Hz)	220/1/50						
Door Type	Sliding Door						
of Doors	Slide 2	2	2	2	2	3	3
of Shelves	1 (2layer) / 2 (3layer) / 3-4 (4-5layer)						
Insulation Type	Polyurethane / Cyclopentane + CFC Free						



Model	SB900-1RD	SB1200-1RD	SB1500-1RD	SB1800-1RD	SB2100-1RD	SB2400-1RD
	SB900-1D1R	SB1200-1D1R	SB1500-1D1R	SB1800-1D1R	SB2100-1D1R	SB2400-1D1R
Temperature (°C)	3 » 8	3 » 8	3 » 8	3 » 8	3 » 8	3 » 8
Dimension (mm)	900x800x1100	1200x800x1100	1500x800x1100	1800x800x1100	2100x800x1100	2400x800x1100
Capacity (L)	1RD	197	274	190	430	464
	1D1R	394	548	380	860	928
Refrigerant	R134A	R134A	R404A	R404A	R404A	R404A
Power (Watt)	700	700	942	1232	1584	1650
Electrical (Volt/Phase/Hz)	220/1/50	220/1/50	220/1/50	220/1/50	220/1/50	220/1/50
Amps (A)	3	3	5.5	5.6	7.2	7.5
Weight (kg)	100	165	160	240	320	380
Compressor (HP)	1/3	1/3	1/2	1	1	1

Insulation Type : Polyurethan / Cyclopentane + CFC Free.

Door Type : Sliding Door (1RD 2 door & 1D1R 4 door).

High Front Door



Model	SBH1200-4FD	SBH1500-4FD	SBH1800-4FD	SBH2100-4FD	SBH2400-4FD
Capacity (L)	510	633	760	886	1013
Refrigerant	R134A	R134A	R134A	R404A	R404A
Amps (A)	3	3.5	4	4.5	4.5
Compressor (HP)	1/3	1/3	1	1	1
Weight (kg)	250	300	360	420	470
Electrical (Volt/Phase/Hz)	220/1/50				
Temperature (°C)	3 » 8				
Dimension (mm)	1200 / 1500 / 1800 / 2100 / 2400 x800x1900				
Door Type	Sliding Door				
of Doors	2				
of Shelves	3				
Insulation Type	Polyurethane / Cyclopentane + CFC Free				



Fan cooling



Digital



LED lamp



Model	SGM-35	SGM-35	SGM-35
Capacity (L)	752	1039	1604
Dimension (mm)	1003x700x2100	1382x700x2100	2079x700x2100
Amps (A)	2	2	5.5
Power (Watt)	435	435	550
Weight (kg)	140	160	220
Electrical (Volt/Phase/Hz)	220/1/50		
Temperature (°C)	1 » 8		
Refrigerant	R-134A		
Door Type	Swing Door		
of Doors	2	2	3
of Shelves	6	6	9
Insulation Type	Polyurethane / Cyclopentane + CFC Free		

Display Case

Model	SRT25-1G	SRT25-2G	SRT45-2G	SRT45-4G	SRT65-3G	SRT65-6G
Capacity (L)	574	572	1215	1210	1876	1868
of Doors	1	2	2	4	3	6
of Shelves	3		6		9	
Dimension (mm)	640x850x1937		1260x850x1937		1900x850x1937	
Amps (A)	2.8		2.9	3.5	6	
Power (Watt)	314		366		732	
Weight (kg)	87		152		177	
Compressor (HP)	1/3x2		1/3x2		1/3x2	
Electrical (Volt/Phase/Hz)	220/1/50					
Temperature (°C)	-2 » 8					
Refrigerant	R-134A					
Insulation Type	Polyurethane / Cyclopentane + CFC Free					

Under-counter Glass Door



Model	SGR9-1	SGR12-2	SGR15-2	SGR18-3
Dimension (mm)	900x700(600)x850	1200x700(600)x850	1500x700(600)x850	1800x700(600)x850
Capacity (L)	179	280	395	505
Amps (A)	2.3	2.5	2.5	3
Weight (kg)	80	96	110	127
Power (Watt)	387	387	387	447
of Doors	1	2	2	3
Compressor (HP)	1/4	1/4	1/4	1/3
of Shelves	1	2	2	3
Electrical (Volt/Phase/Hz)	220/1/60			
Temperature (°C)	-2 » 8			
Refrigerant	R-134A			
Insulation Type	Polyurethane / Cyclopentane + CFC Free			

Under-counter



Model	SUR9-1/SUF9-1	SUR12-2/SUF12-2	SUR15-2/SUF15-2	SUR18-3/SUF18-3
Dimension (mm)	900x700(600)x850	1200x700(600)x850	1500x700(600)x850	1800x700(600)x850
Capacity (L)	179	280	383/395	505
Amps (A)	2.3	2.5	2.5/3	3/4.4
Weight (kg)	72	84	93	109
Power (Watt)	383	383/538	383/538	440/762
of Doors	1	2	2	3
Compressor (HP)	1/4 / 1/3	1/4 / 1/3	1/4 / 3/4	1/4 / 3/4
of Shelves	1	2	2	3
Refrigerant	R-134A	R-134A/R-404A	R-134A/R-404A	R-134A/R-404A
Electrical (Volt/Phase/Hz)	220/1/60			
Temperature (°C)	-2 » 8 / -21 » -12			
Insulation Type	Polyurethane / Cyclopentane + CFC Free			



Fan cooling



Digital



LED lamp



Model	SUR15-2P/SUF15-2P	SUR18-3P/SUF18-3P
Dimension (mm)	1500x760x850	1800x760x850
Capacity (L)	425	538
Amps (A)	2.5/3	3/4.4
Weight (kg)	93	109
Power (Watt)	314/613	366/613
of Doors	2	3
Compressor (HP)	1/4 / 3/4	1/3 / 3/4
of Shelves	2	3
Refrigerant	R-134A/R-404A	R-134A/R-404A
Electrical (Volt/Phase/Hz)	220/1/50	
Temperature (°C)	-2 » 8 / -21 » -12	
Insulation Type	Polyurethane / Cyclopentane + CFC Free	

Pizza Table



Model	APR-67
Dimension (mm)	1702x820x1069
Capacity (L)	566
Amps (A)	6
Weight (kg)	187
Power (Watt)	560
of Doors	2
Compressor (HP)	7/8
of Shelves	4
Refrigerant	R-134A
Electrical (Volt/Phase/Hz)	220/1/50
Temperature (°C)	-2 » 8
Insulation Type	Polyurethane / Cyclopentane + CFC Free



Fan cooling



Digital



LED lamp



SRT25-1/SFT25-1



SRT45-2/SFT45-2



SRT65-3/SFT65-3



SRT25-2/SFT25-2



SRT45-4/SFT45-4



SRT65-6/SFT65-6

Model	SRT25-1/SFT25-1	SRT25-2/SFT25-2	SRT45-2/SFT45-2	SRT45-4/SFT45-4	SRT65-3/SFT65-3	SRT65-6/SFT65-6
Capacity (L)	574	572	1215	1210	1876	1868
Amps (A)	2.8/3.5	2.8/3.5	3.5	3.5/5.3	6/8.5	6/8.5
Weight (kg)	77/80	77/80	142	142	167	167
Power (Watt)	314/496	314/496	366/774	366/774	732/1346	732/1346
Compressor (HP)	1/4 / 2/3	1/4 / 2/3	1/3 / 1	1/3 / 1	3/4 / 3/4x2	3/4 / 3/4x2
of Doors	1	2	2	4	3	6
of Shelves	3	3	6	6	9	9
Dimension (mm)	640x850x1937		1260x850x1937		1900x850x1937	
Temperature (°C)	-2 » 8 / -21 » -12					
Electrical (Volt/Phase/Hz)	220/50/1					
Refrigerant	R-134A/R-404A					
Insulation Type	Polyurethane / Cyclopentane + CFC Free					



Digital LED lamp



SIM-50A/SIM-75A/SIM-100A
SIM-50NA/SIM-75NA

SIM-100NA

SIM-200A

SIM-300A

SIM-500A

Model	SIM-50A	SIM-75A	SIM-100A	SIM-200A	SIM-300A	SIM-500A
	SIM-50NA	SIM-75NA	SIM-100NA			
Shape of Ice	Cube Ice (9g) Super Cube (30g)	Cube Ice (9g) Super Cube (30g)	Cube Ice (9g) Super Cube (30g)	Cube Ice (9g)	Cube Ice (9g)	Cube Ice (9g)
Dimension (mm)	500x636x795 500x656x795	610x636x795 610x656x795	660x700x995 765x686x937	560x804x1686	760x804x1686	760x634x1920
Ice Production (kg/day)	50	75	100	200	300	500
Capacity (kg)	25/70	45	70/25	200	245	245
Refrigerant (R-404A)	250g/230g	300g/280g	350g	450g	550g	110g
Compressor (Hp)	1/3 / 1/2	1/3	1/2 / 1/3	1/2	1	3
Amps (A)	2.2/4	3.5	4/2.2	5	6	8
Voltage (V/Hz/Ph)	220/50/1	220/50/1	220/50/1	220/50/1	220/50/1	380/50/1
Power (W)	300/580	380	580/300	800	1200	2355
Weight (kg)	58/68	62/48	65/44	75	89	120
Door Type	Sliding Door	Sliding Door	Sliding Door	Swing Door	Swing Door	Swing Door
Cooling Type	Air Cooled					
Insulation Type	Polyurethane / Cyclopentane + CFC Free					

Blast Chiller



Fan cooling Digital



STF-5

STF-10

STF-16

Model	STF-5	STF-10	STF-16
Dimension (mm)	790x765x906	840x873x1696	840x873x1936
Capacity (Kg)	20	30	40
Power (Watt)	700	1200	3290
Voltage (V/Hz/Ph)	220/50/1	380/50/3	380/50/3
Amps (A)	4.5	8	8
Compressor (HP)	1	3	3
Weight (kg)	95	200	280
of Shelves (Trays)	5	10	16
of Doors	Swing 1 Door		
Mode Soft Chilling	90°C to 3°C / within 90 minutes		
Mode Hard Chilling	After 90°C to -20°C, maintain within 3°C/90 minutes		
Mode Shock Freezing	90°C to -18°C / within 240 minutes		
Insulation Type	Polyurethane / Cyclopentane + CFC Free		

Dough Conditioner

The microprocessor controls the upper and lower spaces respectively. Users can perform multi-functional operations with one proofing box!



Multi-purpose, Space-saving Four-in-one Freezer, Defrost, Refrigerator, Proofer in one product improve the usage space in the greatest degree.

More Flexible According to the customer request to change the space allocation, flexible and changeable.

Moisture Care System

During the entire four-stage fermentation process of freezing-thawing-low-temperature fermentation-high-temperature fermentation, the humidification system prevents the dough from losing moisture and provides the best fermentation environment for the dough.

User-Centered Design

- Magnetic door.
- Lighting lights.
- Changeable door opening direction.
- Wider glass door/convenient handle predicts cooking end time manually.

Digital Control System



Baking Reservation

Baking can be scheduled 4 days in advance, and users can freely change the temperature and humidity during the baking process.

Interior Design for Air Circulation

Internal air circulation design prevents cold air from entering the cabinet and drying it out dough.

PWM Proportional Control System

A real-time equalization control system with several smart probes and microprocessors keeps the temperature and humidity inside the chamber constant.



Model	SDC-18-1D	SDC-36-2D	SDC-40-1D	SDC-40-2D2C
Dimension (mm)	600x920x2000	780x1150x2000	780x1150x2000	780x1150x2140
Capacity (L)	450	920	980	1000
Power (Watt)	370	736	736	736
Amps (A)	2.3	5	5	5
Weight (kg)	170	240	245	245
of Shelves (Trays)	20	36 (18x2)	40	40 (20x2)
of Doors	1	2	1	2
Voltage (V/Hz/Ph)	220/50/1			
Refrigerant	R-134A			
Inner Temperature (°C)	-10 » 45			
Inner Humidity (%)	30 - 90			
Insulation Type	Polyurethane / Cyclopentane + CFC Free			

Bakery

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