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2017

SINCE 1983
SINMAG
Our best service, your best choice

**Reliable Partner
of
Baking Industry**

SINMAG

COMPANY PROFILE ►

SINMAG was established in 1983 in Taiwan and owns subsidiary company in mainland of China with more than 1200 staff since 1995. Sinmag has 40 branch offices in China and is the biggest manufacturer of full range bakery machines in Asia. Sinmag exports to whole world—Europe, Africa, Asia & ME, Oceania, USA and Latin America.

SINMAG was listed in Taiwan stock market in 2007.

Today SINMAG group has 5 companies in the world, in Taiwan, China, USA, Malaysia, Thailand.

SINMAG Group Products Range :

Water Coolers, Water Meters, Planetary Mixers, Spiral Mixers, Bowl Lifters, Dividers, Divider and Rounders, Moulders, Sheeters, Proofers, Retarder Proofers, Convection Ovens (Gas and Electric), Deck Ovens (Gas and Electric), Rack Ovens (Gas, Oil and Electric), Tunnel Ovens (Gas and Electric), Slicers, Show Cases, Bake Wares and Other Food Service Equipment.

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Jiangsu Famous Trademark



Taxpayer compliance level: A



Hi-Tech Enterprise Assessed
by Science information bureau



Honest and Reliable Company



Classification Society accredited
ISO 9001:2008 Quality Management System



Social Contribution Award



PLANETARY MIXER-BELT DRIVE SERIES



SM-201 Bowl capacity:20 liters

SM-401 Bowl capacity:40 liters

Features

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



Model	SM-101	SM-201	SM-401
Capacity(liter)	10	20	40
Agitator Speed(rpm) 1st/2nd/3rd speed	148/307/509	127/287/534	105/208/404
Power(kw)	0.25	0.375	0.75
Outside Dimension(mm) (W*D*H)	470X490X700	430X530X830	620X670X1000
Weight(kg)	74	100	170



PLANETARY MIXER-CLUTCH SYSTEM



SM-100C Bowl capacity:10 liters

SM-200C Bowl capacity:20 liters

SM-300C Bowl capacity:30 liters

SM-500C Bowl capacity:50 liters

SM-600C Bowl capacity:60 liters

Features

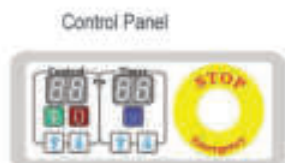
- Standard with bowl, whipping ball, beater and hook.
- 3 speeds.
- Mechanical transmission.
- The machine has to be stopped to change gears.



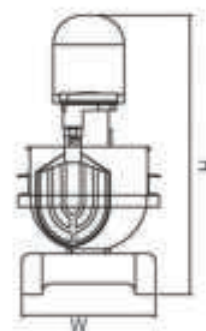
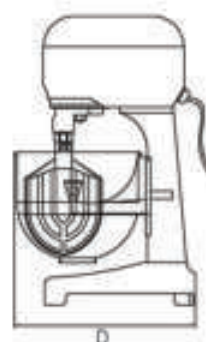
Model	SM-100C	SM-200C	SM-200CH	SM-300C	SM-500C	SM-600C
Capacity(liter)	10	20	20	30	50	60
Agitator Speed(rpm)	148/307/509	158/293/535	158/293/535	116/208/464	116/208/464	73/109/146/218
Power(kw)	0.25	0.9	0.9	1.2	1.2	2.2/2.8
Outside Dimension(mm) (W*D*H)	380X430X700	510X540X880	510X540X1052	560X700X1330	560X700X1330	840X910X1450
Weight(kg)	75	100	120	220	250	480
Standard Attachment	bowl,beater,hook and whipping ball					bowl trolley for SM-600C
Option	safety grids,drive hub					

PLANETARY MIXER-DIGITAL SERIES

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Control Panel



- SM-20L Bowl capacity:20 liters
- SM-40L Bowl capacity:40 liters
- SM-60L/60LM Bowl capacity:60 liters
- SM-80L Bowl capacity:80 liters

Features

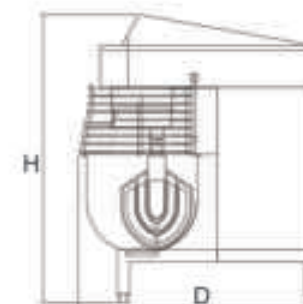
- Digital panel.
- 10 speeds changed by inverter.
- Standard with bowl, whipping ball, beater and hook.
- SM-60LM&SM80L with automatic bowl lifting.
- Optionally available with reduction bowl.
- With a safety grid to protect operator.
- Optional bowls.



Model	SM-20L	SM-40L	SM-60L/60LM	SM-80L
Capacity(liter)	20	40	60	80
Agitator Speed(rpm) 1st-10th	148-492	125-424	165-450	133-400
Power(kw)	1.1	2.2	3	4.5
Outside Dimension(mm) (W*D*H)	560X840X950	740X1010X1400	870X1050X1500	870X1250X1670
Weight(kg)	125	270	385/398	490
Standard Attachment	bowl, beater, hook, whipping ball, safety grids; bowl trolley for SM60L and 80L			
Option bowl reduction(liter)	10	20	30	60

PLANETARY MIXER-STAINLESS STEEL

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Option beater



- SM-10L Bowl capacity:10 liters
- SM-20LS Bowl capacity:20liters
- SM-40LS Bowl capacity:40liters

Features

- Timer.
- 10 speeds with a constant force.
- Slow start.
- Standard with bowl, whip, flat beater and hook.
- Fit for use in butcher shops.
- Machine fully in stainless steel.
- Meets the most stringent hygiene standards.
- Optionally available with reduction bowl 10L and 3 tools.



Model	SM-10LS	SM-20LS	SM-40LS
Capacity(liter)	10	20	40
Agitator Speed(rpm) 1st-10th	148-509	148-492	125-424
Power(kw)	0.75	1.1	2.2
Bowl Dimension(mm) inner diameter	248.4	340	390
Bowl Dimension(mm) inner deep	234.5	302	395.5
Weight(kg)	120	160	320
Outside Dimension(mm) (W*D*H)	418*623*811	525*755*900	585*835*1350
Standard Attachment	bowl, beater, hook, whipping ball		
Option	5L bowl, beater, hook, whipping ball	10L bowl, beater, hook, whipping ball	20L bowl, beater, hook, whipping ball

PLANETARY MIXER-MULTI SPEED SYSTEM



SM-60LG Bowl capacity:60 liters

SM-80LT Bowl capacity:80 liters

Standard Attachment for SM-60LG: bowl,beater,whipping ball,safety grids,bowl trolley.

Standard Attachment for SM-80LT: bowl,2 beaters,2 whipping balls,safety grids,bowl trolley,scraper.

Features

- SM-60LG has higher machine frame than SM-60LM.
- Bowl dolly could be easily removed from machine without removal of mixing tools.
- Adopt new style light-weight bowl dolly, easy for handling.
- With steel top cover, much solid.
- With touch-screen control panel, 10 adjustable speeds available.
- Even mixing performance.
- SM-80LT: Twin whippers reduce mixing time.



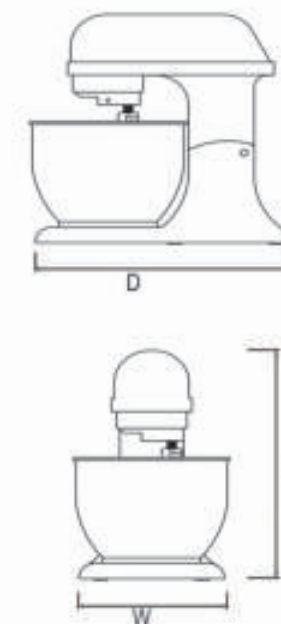
SM-60LG



SM-80LT

Model	SM-60LG	SM-80LT
Capacity(liter)	60	80
Power(kw)	3	4.7
Outside Dimension(mm) (W*D*H)	840X1100X1675	880X1150X1950
Weight(kg)	125	270
Option	hook,scraper	/

PLANETARY MIXER-TABLE MODEL



SM-5L: Bowl capacity:5 liters

Features

- Standard with bowl,whipping ball,beater and hook.
- Easy to move and operate.
- Lasting for long time.
- Used for eggs mixing,flour kneading,mush potato mixing etc.



Model

SM-5L

Capacity(liter)	5
Agitator Speed(rpm) 1st-10th	0-300
Power(kw)	0.18
Outside Dimension(mm) (W*D*H)	234X389X400
Weight(kg)	10.5
Standard Attachment	bowl,beater,hook and whipping ball
Option	safety grids

SPIRAL MIXER-FIXED BOWL SERIES

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

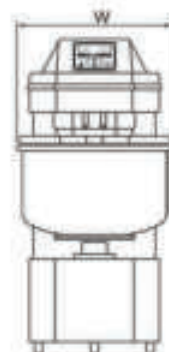
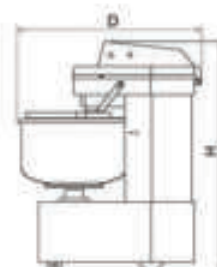


Control Panel for SM2-120T/SM-200T



Features

- Digital control panel.
- Solid construction.
- SM2-25, SM-50 single-motor driven.
- From SM2-50T, Two motors.
- Short mixing time with excellent kneading result.
- Switch for manual or automatic function.
- Mounted on castors, easily movable.
- Stainless steel hook and bowl.
- ABS plastic cover or safety grids cover for choice (SM2-25, ABS safety cover only)



Model	SM2-25	SM-50	SM2-50T	SM-60T	SM2-80T	SM2-120T	SM-200T
Capacity(kg) Flour	12.5	25	25	37.5	50	75	125
Capacity(kg) Dough	25	50	50	60	80	120	200
Spiral Power(kw)	2.2	3	3	4.5	4.5	9	12
Bowl Power(kw)	/	/	0.37	0.375	0.75	0.55	1.5
Spiral Speed(rpm) 1st Speed	140	135	135	135	125	110	98
Spiral Speed(rpm) 2nd Speed	280	270	270	270	250	220	196
Bowl Speed(rpm) 1st Speed	12.8	12.8	17.8	17.8	17.2	13	11
Bowl Speed(rpm) 2nd Speed	25.5	25.5	17.8	/	17.2	13	11
Weight(kg)	140	280	330	322	400	640	1300
Outside Dimension(mm) (W*D*H)	560*850*1120	600*930*1190	640*1080*1220	660*1000*1300	765*1280*1330	825*1470*1520	980*1580*1580

SPIRAL MIXER-FIXED BOWL SERIES

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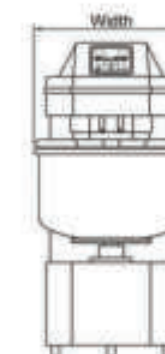


Control panel for KM-25/50T/80T/120T



Features

- Digital control panel.
- Solid construction.
- KM-25 single-motor driven.
- From KM-50T, Two motors.
- Three timers for programming reverse direction and both speeds.
- Short mixing time with excellent kneading result.
- Switch for manual or automatic function.
- Mounted on castors, easily movable.
- Stainless steel hook and bowl.
- ABS plastic cover and safety grids cover for choice (KM-25, ABS safety cover only)

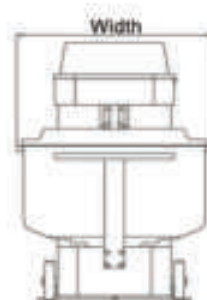
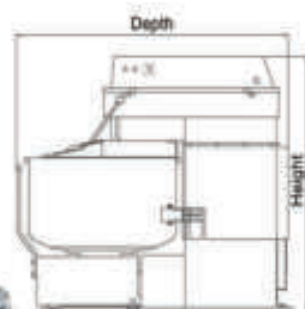


Model	KM-25	KM-50T	KM-80T	KM-120T
Capacity(kg) Flour	12.5	25	50	75
Capacity(kg) Dough	25	50	80	120
Spiral Power(kw)	2.2	3	4.5	9
Bowl Power(kw)	/	0.75	0.75	0.55
Spiral Speed(rpm) 1st Speed	140	135	125	110
Spiral Speed(rpm) 2nd Speed	280	270	250	220
Bowl Speed(rpm) 1st Speed	12.8	17.8	17.2	13
Bowl Speed(rpm) 2nd Speed	25.5	/	/	/
Weight(kg)	150	320	390	610
Outside Dimension(mm) (W*D*H)	490X860X1070	600X1000X1200	720X1210X1350	830X1350X1400

SPIRAL MIXER-WITH REMOVABLE BOWL

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Control panel for SM-120a/120a-S/200a/200a-S/200aT



Features

- Digital control solid construction.
- SM-120a, SM-120a-S, SM-200a, SM-200a-S, CE approved.
- 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.



Model	SM-120a	SM-120a-S	SM-200a	SM-200a-S	SM-200aT
Capacity(kg) Flour	75	75	125	125	125
Capacity(kg) Dough	120	120	200	200	200
Spiral Power(kw)	9	10	12	12	12
Bowl Power(kw)	0.75	0.55	1.5	1.5	1.5
Spiral Speed(rpm) 1st Speed	110	115	105	105	105
Spiral Speed(rpm) 2nd Speed	220	230	210	210	210
Bowl Speed(rpm)	13	13	11	11	11
Weight(kg)	1300	1300	1350	1350	1350
Outside Dimension(mm) (W*D*H)	780X1600X1380	1010X1590X1300	980X1720X1430	1020X1780X1330	1020X1780X1330
Option	Bowl lifter				

BOWL LIFTER-FOR REMOVABLE SPIRAL MIXER

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Features

- Motorized bowl lifter (BL-120/1800; BL-200/1800) for removable spiral mixer models SM-120a/SM-200a, SM-120a-S/SM-200a-S.
- BLT-200/1800 for Spiral Mixer model SM-200aT.
- 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.



Model	BL-120/1800	BL-200/1800	BLT-200/1800
Power(kw)	1.5	1.5	1.5
Width(mm)	Determined by bowl-lifting height. The higher the bowl is lifted, the wider the lifter is.		2000
Depth(mm)	1600	1600	1200
Bowl-lifting Height(mm)	standard height is 1800, other height can be customized		
Total Height(mm)	standard 3200	standard 3050	standard 3200
Other Height(mm)	can be customized		

DIVIDER ROUNDER

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Ideal for small buns and pizza dough rounding.



SM-636/530/536



Features

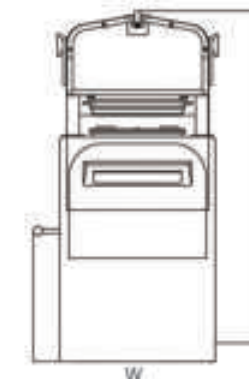
- Automatic Dough Divider for SM-636.
- Manual Dough Divider for SM-530/SM536.
- Semi-automatic Divider Rounder series for SM-330/SM-430/SM-936/SM-1136.
- Divide dough evenly.
- Perfect rounding for dough pieces.
- Machine can be opened on both sides for easy cleaning of knives.
- Easy adjustment for different dough weight.
- Ideal for small buns, pitta and pizza dough rounding.
- Option: on castor can be customized.



Model	SM-636	SM-530	SM-536	SM-330	SM-430	SM-936	SM-1136
Number of Division	36	30	36	30	30	36	36
Weight Range per Piece(g)	30-100	50-170	30-100	30-100	40-120	20-70	30-100
Power(kw)	0.18	/	/	0.75	0.75	0.75	0.75
Dimension(mm)	Width1	520	660	600	650	650	650
	Width2	/	/	/	1720	1720	1720
	Depth	420	620	580	710	710	710
	Height	1220	1760	1780	2050	2050	2050
Weight(kg)	180	200	180	340	340	340	340
Standard Attachment	Two dividing plates for SM-636/530/536;			Three plastic moulding plates for SM-330/430/936/1136			

DIVIDER ROUNDER-FULLY AUTOMATIC SERIES

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Features

- Fully Automatic series.
- Divide&Round 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.
- Save large working time and finish rounding 30 pieces just in about 8 seconds.
- Rounds about 6000 pcs per hour.



Model	SM-330A	SM-430A	SM-936A
Number of Division	30	30	36
Weight Range per Piece(g)	30-100	40-120	20-70
Power(kw)	1.1	1.1	1.1
Dimension(mm)	Width	800	800
	Depth	600	600
	Height	1600	1600
Weight(kg)	680	680	680
Standard Attachment	Three plastic moulding plates		

DIVIDER ROUNDER-HYDRAULIC DIVIDER

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diameter:474mm



Length:505mm



Features

- 1. Protection handle.
- 2. Automatic lid closing system.
- 3. 20 divisions:100-950g.
- 4. Stainless steel bowl, blade and cover.
- 5. Automatic blade lifting system.
- 6. For DIV20M-A with interchangeable grids.
- 7. Soft pressing plate.
- 8. System for pressure control.
- Round bowl or rectangular bowl.
- Press-segments in ABS.
- On castors with locking system.



DIVIDER ROUNDER-HYDRAULIC DIVIDER

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Standard Teflon Grids

10(10x1) 50x415mm 250-600g	14(7x2) 70x205mm 180-430g	15(15x1) 31x415mm 230-400g	20(2x10) 250x40mm 150-300g	20(10x2) 50x205mm 150-300g	40(10x4) 50x100mm 60-125g
24(4x3)x2 138x126x184mm 105-210g	10(5x2) 100x207mm 300-800g	24(4x6) 66x125mm 105-210g	30(6x5) 80x80mm 80-160g	30(5x6) 100x66mm 80-160g	80(10x8) 50x50mm 45-65g
5(5x1) 100x415mm 1000-1600g	10(1x10) 505x40mm 300-600g				

Teflon+Plastic Grids

10(10x1) 50x415mm 250-600g	9(9x1) 55x415mm 250-625g	8(8x1) 62x415mm 250-650g	8(1x8) 505x50mm 300-625g	7(1x7) 505x57mm 300-700g	6(1x6) 505x66mm 300-800g

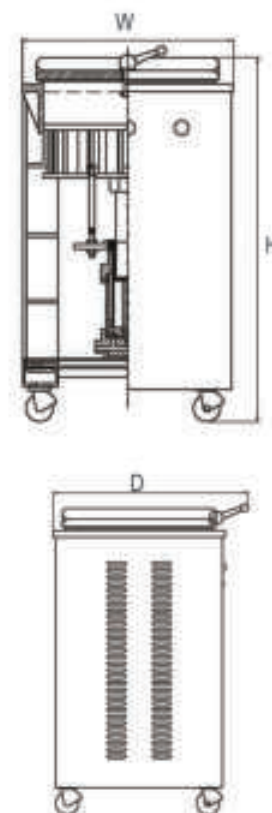
Model

Model	D20-B	DIV20M-B	DIV20M-A
Number of Division	20	20	20
Capacity per division	Grid	100-950g	100-950g
Power(kw)	2.2	2.2	2.2
Weight(kg)	285	265	265

Drawings, descriptions and photos are not contractual and can be modified.

DIVIDER ROUNDER-HYDRAULIC DIVIDER

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Features

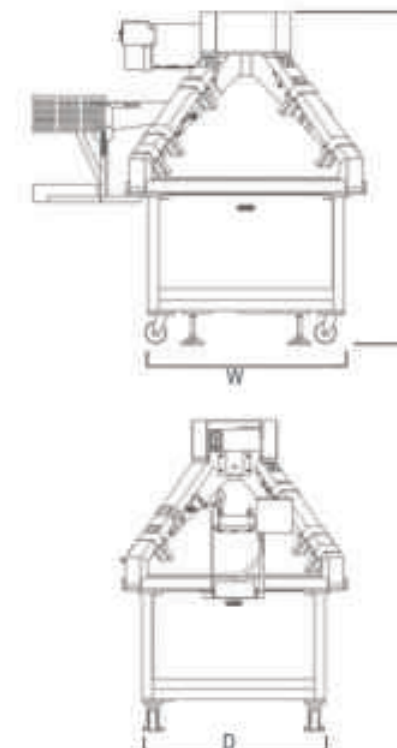
- D16/D20: round bowl.
- DIV20: rectangular bowl.
- Wider range of division.
- Divide dough evenly.
- Press-segments in ABS.
- Bowl with stainless-steel ring.
- On castors with locking system.
- Save time, only cost 10-20 seconds for dividing, suitable for batch production.



Model	D16	D20	DIV-20
Number of Division	16	20	20
Weight Range per Piece(g)	125-1000	100-800	100-800
Power(kw)	1.5	1.5	1.5
Dimension(mm)	Width	620	680
	Depth	810	700
	Height	1100	1050
Weight(kg)	350	350	231
Standard Attachment	4 short cleaning-assistant pipes		

DIVIDER ROUNDER-HYDRAULIC DIVIDER

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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.
- SMQ10/20, perfect for intermediate proofing output.



Model	SMQ-10	SMQ-20	SMQ-30
Capacity(pcs/h)	2000	4500	4500
Dough Track Length(m)	3.4	5.8	4.36
Dough Weight Range(g)	200-1200	200-1200	30-1200
Dimension(mm)	Width	1100	1200
	Depth	1200	1300
	Height	1500	1700
Weight(kg)	320	450	450
Power(kw)	0.75	0.75	0.9

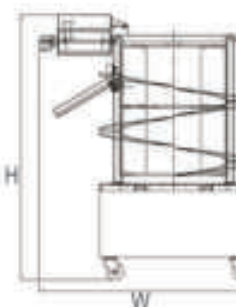
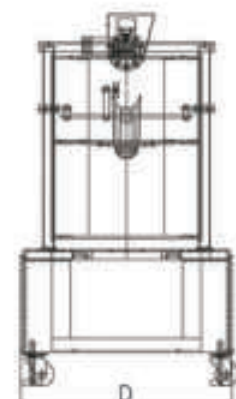
DIVIDER ROUNDER-CONICAL ROUNDER

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Features

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



Model

SMQ-V6

Capacity(pcs/h)		6000
Weight Range per Piece(g)		30-500
Power(kw)		1.5
Dimension(mm)	Width	1540
	Depth	1140
	Height	2040
Dough Track Max.Length(m)		5.1
Flour duster(kw)		0.06
Feeding Height(mm)		900
Weight(kg)		1000

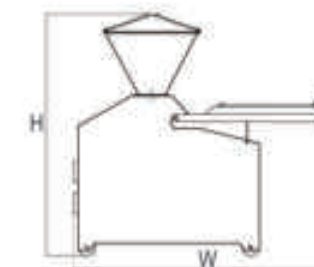
DIVIDER ROUNDER-CONTINUOUS SERIES

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Features

- Used for the dough division for toast, bun and the other kinds of bread.
- Equipped with a hopper which can load 80kg of dough.
- Mechanical flour spraying system.
- Divide dough evenly.
- Easy adjustment for different dough weight.
- Mounted on sturdy castors with locking system.



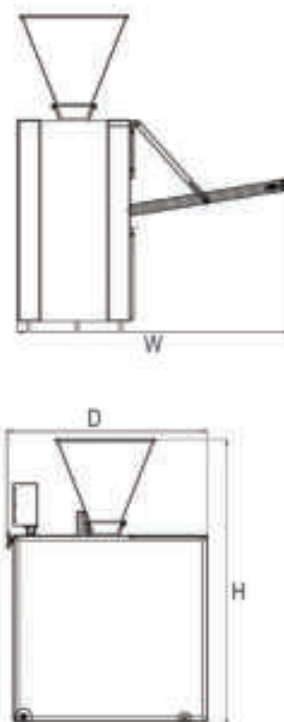
Model

SMD-1P/80

SMD-1P/110

Number of Pockets	1	1
Working Efficiency(pcs/h)	1200-1800	1200-1800
Dough Weight Range(g)	50-300	60-600
Dimension(mm)	Width	1650
	Depth	850
	Height	1700
Weight(kg)	700	700
Power(kw)	1.5	1.5
Hopper Capacity(kg)	80	80
Option	Air pump	Air pump

DIVIDER-ROUNDER-CONTINUOUS SERIES



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 for SMD-2P/4P, 40kg of dough for SMD-5P.
- Divide dough evenly.
- Easy adjustment for different dough weight.
- For SMD-5P
Mounted on sturdy castors with locking system.
Three sizes of rounding drum for choice and for standard price, one drum only.

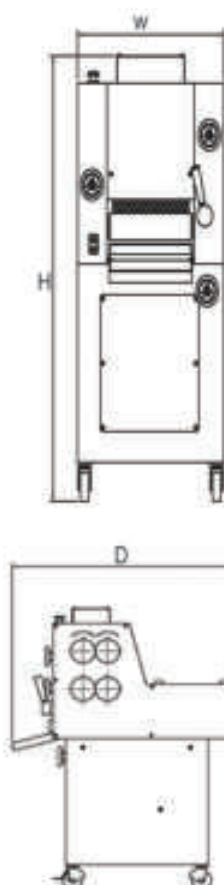


SMD-2P/4P



Model		SMD-2P/1	SMD-2P/2	SMD-2P/3	SMD-4P/1	SMD-4P/4	SMD-4P/6	SMD-5P
Number of Pockets		1	2	3	1	4	6	5
Working Efficiency(pcs/h)		1500	3000	4500	1500	6000	9000	7500
Power(kw)		1.5	1.5	1.5	2.4	2.4	2.4	3
Dimension(mm)	Width	1620	1620	1620	1915	1915	1915	1480
	Depth	1370	1370	1370	1370	1370	1370	2250
	Height	1790	1790	1790	1790	1790	1790	1800
Hopper Capacity(kg)		90	90	90	90	90	90	40
Air Pressure(kgf/cm ²)		Not below 5(prepared by user)						
								Drum1 30-56
Dough Weight Range(g)	100-1200	50-560	50-350	200-2400	50-560	50-350		Drum2 45-65
								Drum3 60-75
Option		Adjustable conveyor belt height(740-1020mm) for SMD-2P/4P						

MOULDER-DOUGH MOULDER SERIES



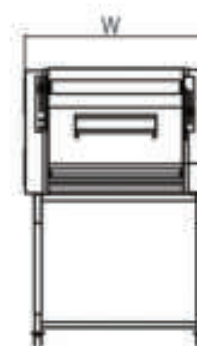
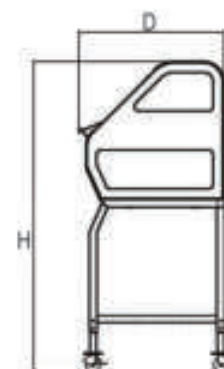
Features

- Suited for variety of bakeries (small and medium sized).
- Durable construction.
- Beautiful appearance with four rollers, get rid of CO2 effectively.
- Space between the rollers can be shown in scale clearly.
- Bottom Scraper can be taken down easily, more convenience for cleaning.
- With components for width adjustment, can adjust the width of dough.



Model	SM-307	SM-500	SM-230J	SM-230BS
Capacity(pcs/h)	2000	1800	1800	1800
Dough Weight Range(g)	50-600	30-500	30-350	70-1000
Working Width(mm)	380	500	300	380
Dimension(mm)	Width	680	850	540
	Depth	1680	1130	1040
	Height	1135	1270	1240
Roller Gap Adjustment(mm)	1-15	1-14	1-15	1-15
Weight(kg)	220	115	160	160
Power(kw)	0.75	0.75	0.4	0.4

BAGUETTE DOUGH MOULDER SERIES



Features

- Mechanical settings for rolling and moulding.
- Woolen conveyor belts.
- For dough ranges between 50 and 900g.
- Sliding-out reception table.
- Option: Solid socle on castors with locking system.
- Safety hopper.



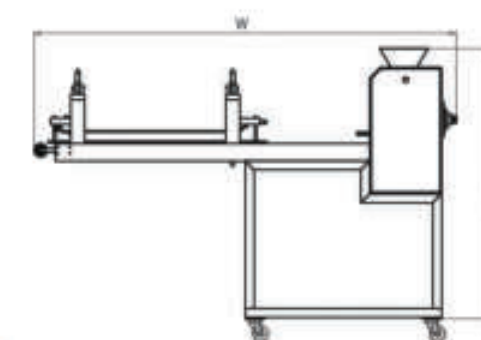
SM2-380



SM-380S

Model		SM2-380	SM-380S
Capacity(pcs/h)		2500	2500
Weight Range per Piece(g)		50-900	50-900
Power(kw)		0.375	0.375
Dimension(mm)	Width	1000	1010
	Depth	750	715
	Height	1600	1650
Working Width(mm)		780	780
Weight(kg)		180	180
Remark		mild steel with painting	Stainless steel side panels

MOULDER-TOAST DOUGH MOULDER SERIES



Features

- Suited for variety of bakeries (medium and big sized).
- Durable construction.
- Beautiful appearance with four rollers, get rid of CO2 effectively.
- Space between the rollers can be shown in scale clearly.
- Bottom Scraper can be taken down easily, more convenience for cleaning.
- Dough width with adjustable.



SDM-340B

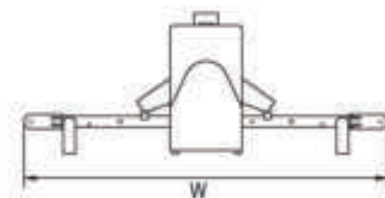
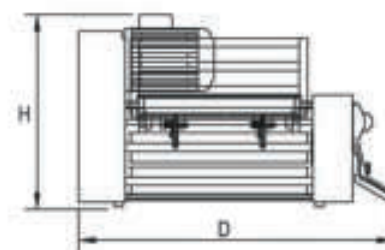


SDM-340B2

Model		SDM-340B	SDM-340B2
Capacity(pcs/h)		3000	4500
Dough Weight Range(g)		30-300	30-300
Working Width(mm)		400	800
Dimension(mm)	Width	1935	1950
	Depth	770	1170
	Height	1350	1350
Top Roller Gap Adjustment(mm)		9-14	9-14
Bottom Roller Gap Adjustment(mm)		1-9	1-9
Motor Power(kw)		0.75	0.75
Pressure Plate Height(mm)		10-50	10-50

SHEETER-LIGHT DUTY DOUGH SERIES

SINMAG
machines



Features

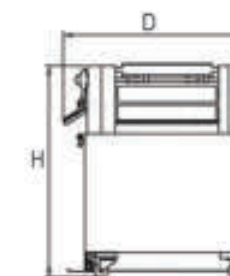
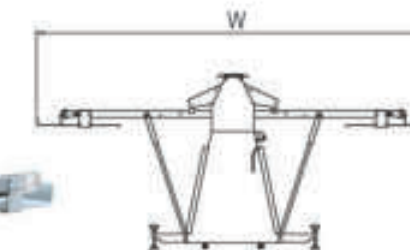
- For Danish Pastry, Croissant and Puff pastry etc.
- PVC conveyor belts.
- Manual operation.
- SM-520F: with handle.
- SM-520S/SM-520S-BSL: with push button.
- SM-520S/SM-520F with Ratchet Wheel Commutator System.
- The safety grid can protect us from injury.
- Remove scrapers without tools conveniently for cleaning.
- SM-520F: Mounted on castors with locking system, easily movable.



Model	SM-520S	SM-500M	SM-520S-BSL	SM-520F
Type	Table Model	Table Model	Table Model	Floor Model
Working Width(mm)	500	500	500	500
Conveyor Table Length(mm)	670	/	/	980
Gap between Rollers(mm)	0.3-30	0.3-30	0.3-30	0.3-30
Machine tables are in working position(mm)	Width	1460	1040	2610
	Depth	940	840	1030
	Height	580	500	1170
Machine tables are folded up (mm)	Width	850	440	1200
	Depth	940	760	1030
	Height	580	580	1750
Power(kw)	0.55	0.55	0.55	0.55
Weight(kg)	100	60	168	100

SHEETER-HEAVY DUTY SERIES

SINMAG
machines



Features

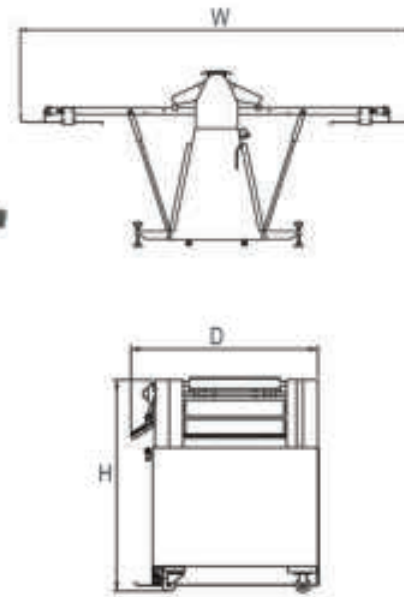
- Conveyor belts in PVC.
- Catch trays at both ends.
- Shifting speed by Clutch Commutator and Chain Wheel wears well.
- Driving by Chain Wheel avoids conveyor belt slip.
- Gear driving in oil bath enables heavy duty operation.
- Scrapers can be removed without tools conveniently for cleaning.
- The machine can be operated by both manual lever and footboard.
- Conveyor table could be lifted up for space-saving when not in operation.
- SM-620A: With touch screen.
- SM-630S: ETL&ETLS approval.



Model	SM-520	SM-630	SM-630S	SM-620A	SM-650
Type	Floor Model	Floor Model	Floor Model	Floor Model	Floor Model
Working Width(mm)	500	600	600	650	650
Conveyor Table Length(mm)	980	1400	1400	1600	1400
Machine tables are in working position(mm)	Width	2610	3300	3880	3270
	Depth	1030	1130	1180	1150
	Height	1170	1170	1330	1260
Machine tables are folded up (mm)	Width	1300	2000	/	3250
	Depth	1030	1130	/	1143
	Height	1700	1980	/	2070
Gap between Rollers(mm)	0.3-30	0.3-30	0.3-30	0.3-42	0.3-50
Frame Cover	Mild Steel	Mild Steel	Stainless Steel	Stainless Steel	Stainless Steel
Power(kw)	0.75	0.75	0.75	1.85	1.1
Weight(kg)	220	260	250	430	310

SHEETER-EUROPEAN STYLE SERIES

SINMAG
machines



Features

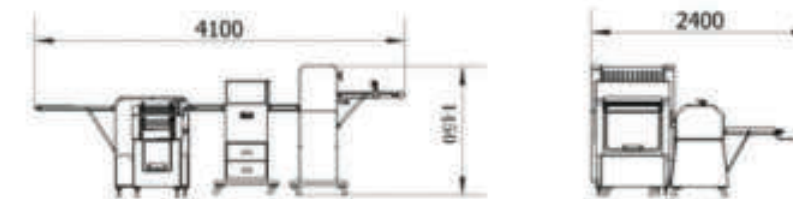
- SM-630E/520E, CE approval.
- SM-630C With cutter.
- PVC conveyor belts.
- Belt speed 60 cm/sec.
- Shifting speed by Thread Commutator and Chain Wheel wears well.
- Tables can be raised after operation.
- The safety grid can protect us from injury.
- Remove scrapers without tools conveniently for cleaning.
- Use manual lever or footboard switch conveniently for operation.
- Conveyor table could be lifted up for space-saving when not in operation.
- Mounted on castors with locking system, easily movable.



Model	SM-630E	SM-520E	SM-630C
Type	Floor Model	Floor Model	Floor Model
Working Width(mm)	585	500	585
Conveyor Table Length(mm)	1400	1000	1400
Gap between Rollers(mm)	0.3-50	0.3-50	0.3-50
Machine tables are in working position(W*D*H)	3540X1040X1270	2540X950X1270	3540X1040X1270
Machine tables are folded up (W*D*H)	2048X1040X2000	1750X945X1750	2048X1040X2000
Power(kw)	0.75	0.75	0.45
Weight(kg)	260	220	280

CROISSANT MAKE UP LINES

SINMAG
machines



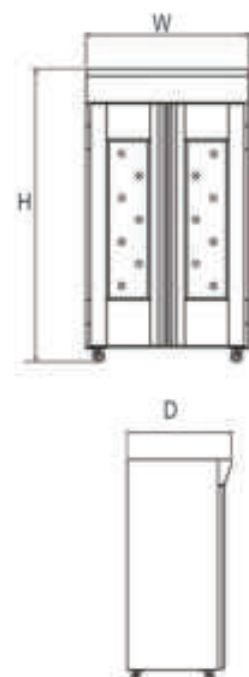
Features

- The SM-4000 is consist of three machines: Dough Thickness Adjust Machine AR-620, Cutting Machine CT-620, and Croissant Rolling-up Machine CR-4000.
- The capacity of this make-up line is 3000 pcs/hour.
- The SM-4000 is a continuous make-up line, it can produce alarge range of pastry products fully automatically.
- The various cutters can be mounted on the line 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.



Model	AR-620	CR-4000	CT-620
Dough Thickness(mm)	0.2~10	/	/
Conveyor Belt Width(mm)	620	265	620
Dimension(mm)(W*D*H)	1500X900X1450	1800X580X1100	2500X1400X1250
Power(kw)	0.2	0.75	0.2
Dough Dimension(Bottom Width)	/	from 60mm to 180mm	/
Dough Dimension(Height)	/	from 100mm to 220mm	/
	TA-3	/	Bottom width 113mm, Height 180mm
Triquetrous knives	TB-4	/	Bottom width 113mm, Height 135mm
	TC-5	/	Bottom width 113mm, Height 108mm
	RA-3 series	/	Width 180mm, depth 190mm, 127mm or 95mm
Rectangular Knives	RB-4 series	/	Width 135mm, depth 190mm, 127mm or 95mm
	RC-5 series	/	Width 108mm, depth 190mm, 127mm or 95mm

PROOFER-SIMPLE PROOFER SERIES



Features

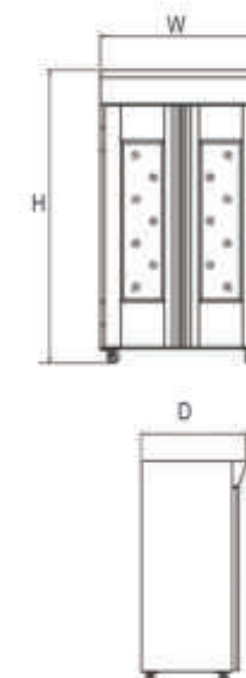
- Single door or Double door.
- Doors with tempered glass.
- Mechanical control panel, easy maintenance.
- Economic proofers, minimize the cost and labor.
- Mounted on castors with locking system, easily movable.
- Sinmag proofers are built with durable components and reliable, easy-to-use controls.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



Model	SM-32S	SM-32F	SM-48F
Capacity(number of trays)	32	32	48
Tray Size (mm)	400X600	400X600	400X600
Number of Shelves	16	16	16
Tray Layout			
Dimension(mm)W*D*H	725X945X1925	1100X925X2110	1380X740X2060
Weight(kg)	98	115	120
Door	single door	double door	double door
Total Power(kw)	2.3	3	4
Control Mode	mechanical control panel	mechanical control panel	mechanical control panel
Outside Panel	stainless steel plate without PU insulation		

PROOFER-WITH FIXED SHELVES SERIES

Digital control panel



Features

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

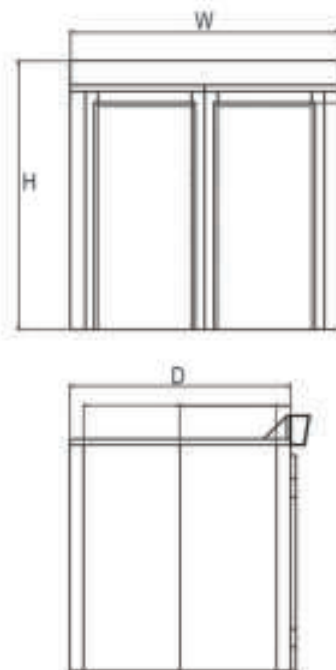


Model	SM-16FT	SM-32FT	SM-40SP	SM-80FP
Capacity(number of trays)	16	32	40	80
Tray Size (mm)	460X720	460X720	400X600	400X600
Number of Shelves	16	16	20	20
Tray Layout				
Dimension(mm)W*D*H	580X940X2000	1100X940X2000	725X950X2145	1420X950X2145
Weight(kg)	100	135	133	190
Door	single door	double door	single door	double door
Total Power(kw)	1.5	2	2	4
Control Mode	digital control panel			
Outside Panel	stainless steel panel with 30mm PU insulation			

PROOFER-ROLL-IN PROOFER SERIES

SINMAG
machines

Digital control panel



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 proofers make the process of proofing easy and consistent, keeping uniform temperatures throughout the racks and even constant airflow.
- Assemble using a cam-lock design, minimizing installation time.



Model	ST-2R	ST-4R	ST-6R	ST-8R
Capacity(number of racks)	2	4	6	8
Tray Size (mm)	400X600	400X600	400X600	400X600
Rack Size(mm)	675X810X1800	675X810X1800	675X810X1800	675X810X1800
Dimension(mm)				
Width	1215	2190	2190	2190
Depth	2000	2000	2875	3705
Height	2290	2290	2290	2290
Weight(kg)	260	350	450	550
Door	single door	double door	double door	four doors(front and back)
Total Power(hp)	4	4	8	8
Control Mode	digital control panel			
Outside Panel	stainless steel plate with 50mm PU insulation			
Remark	any size of Roll-in Proofer can be customized according to requirements			

PROOFER-STEAM GENERATOR

SINMAG
machines



Features

- Stainless steel panels.
- Digital control panel.
- Electric heating.
- Air temperature range: ~38 C.
- Air humidity range: ~80%RH.

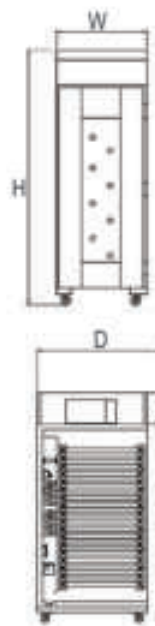


Model	ST100	ST200
Capacity(number of racks)	4	8
Rack Size (mm)	675X810X1800	675X810X1800
Dimension(mm)		
Width	563	732
Depth	230	230
Height	1650	1650
Weight(kg)	46	55
Total Power(kw)	4	8

RETARDER/PROOFER-WITH FIXED SHELVES

SINMAG
machines

Digital control panel



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 proofers are built with durable components and reliable, easy-to-use controls.



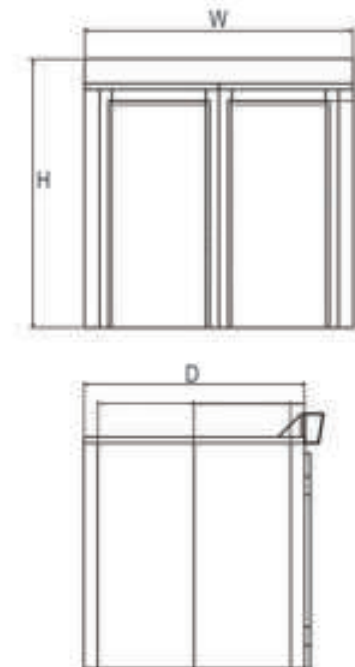
Model	DC-36SA	DC-36F	DC-18F	DC-236S
Capacity(number of trays)	36	36	18	36
Tray Size (mm)	400X600	460X720	460X720	400X600
Number of Shelves	18	18	18	18
Tray Layout				
Dimension(mm) (W*D*H)	755X1200X2155	1270X1070X2135	760X1070X2135	755X1130X2155
Weight(kg)	200	240	180	245
Door	single door	double door	single door	double door
Compressor Power(hp)	1.125	1.125	1.125	0.5X2 compressors
Heater Power(kw)	2.3	2.3	2	1.5X2 heaters
Control Mode	digital control panel	digital control panel	digital control panel	2 independent digital control panel
Temperature Range(°C)	2~40	2~40	2~40	2~40 or -15~40
Outside stainless steel panel with 50mm PU insulation	with 60mm PU insulation	with 60mm PU insulation	with 60mm PU insulation	with 50mm PU insulation

PROOFER-ROLL-IN RETARDER PROOFER

SINMAG
machines



Digital control panel



Features

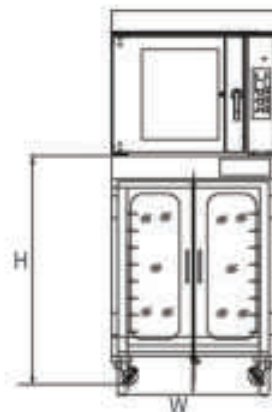
- Durable construction.
- Available with single door or double door, four door.
- Digital control panel, can be customized.
- 2-steps in operation:-Retard;-Proof
- Working fast and efficiently, yielding even proofing with full loads or partial loads.
- Built with durable components, reliable easy-to-use 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 racks)	2	4	6	8
Tray Size (mm)	400X600	400X600	400X600	400X600
Rack Size(mm)	675X810X1800	675X810X1800	675X810X1800	675X810X1800
Dimension(mm)	Width	1215	2190	2190
	Depth	2000	2000	2875
	Height	2460	2520	2520
Weight(kg)	250	400	510	600
Door	single door	double door	double door	four doors(front and back)
Compressor Power(hp)	1.5	2	4	4
Heater Power(kw)	2	4	8	8
Control Mode	digital control panel	digital control panel	digital control panel	digital control panel
Temperature Range(°C)	2~40	2~40	2~40	2~40
Outside Panel	stainless steel with 50mm PU insulation			
Remark	any size of Roll-in Retarder Proofer can be customized according to requirements.			

PROOFER-BASE PROOFER SERIES

SINMAG machines



Features

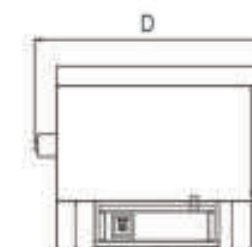
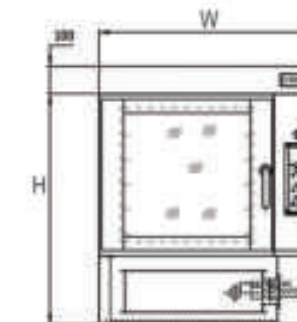
- Ovens available separately.
- With tempered glass.
- Castors.



Model	SM-716	SM-716F	SK-12P	SM-10FG	SM-15F	
Capacity(number of trays)	16	16	12	10	15	
Tray Size (mm)	400X600	400X600	400X600	400X600	400X600	
Number of Shelves	8	8	6	5	5	
Tray Layout						
Dimension(mm)	Width	810	780	1520	1365	1490
	Depth	1000	1000	1270	1160	1150
	Height	957	1085	1060	985	890
Weight(kg)	70	70	220	140	150	
Total Power(kw)	0.9	0.9	1.7	0.7	1.7	
Control Mode	mechanical control panel	digital control panel	digital control panel	mechanical control panel	mechanical control panel	

CONVECTION OVEN-GAS SERIES

SINMAG machines



Features

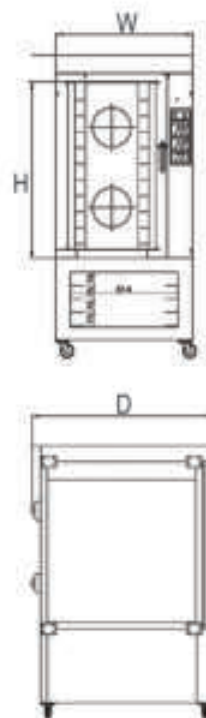
- Easy to use digital controls for temperature, steam and timer.
- Steam system included.
- Under oven proofer available.
- light and timer standard on each deck.
- Door is designed to remain cool to the touch.
- SM-710G, Castors.



Model	SM-705G	SM-710G
Capacity(number of trays)	5	10
Tray Size (mm)	400X600	400X600
Shelf Clearance(mm)	90	90
Dimension(mm)	Width	810
	Depth	1253
	Height	1390
Weight(kg)	210	270
Electric Power(kw)	0.5	1
Thermal Output(kcal/h)	8730	17500
Chamber Panel	stainless steel	stainless steel
Outside Panel(front side)	stainless steel	stainless steel
Outside Panel(other sides)	aluminum&zinc-coated steel	aluminum&zinc-coated steel

CONVECTION OVEN-ELECTRICAL SERIES

SINMAG
machines



Features

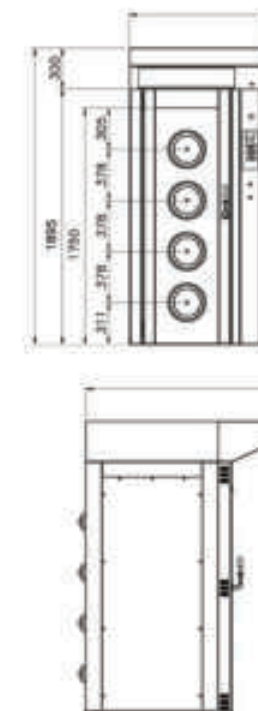
- Easy to use digital controls for temperature, steam and timer.
- Double heat-protecting window.
- Support extraction hood and proofer available separately.
- Door is designed to remain cool to the touch.
- Optional: digital control panel, stainless steel door.
- Glass door for easy cleaning.
- Protective design in door lock can avoid injury caused by hot steam puffing from chamber.
- SM-705EB/710EB ETL&ETLS approval.



Model	SM-704E	SM-705EE	SM-705EB	SM-710EE	SM-710EB	SM-805E	SM-810E
Number of trays)	4	5	5	10	10	5	10
Tray Size (mm)	400X600	400X600	460X660/460X760	400X600	460X660/460X760	400X800	400X800
Shelf Clearance(mm)	90	90	90	90	90	90	90
Dimension(mm)							
Width	780	780	870	780	870	780	780
Depth	1060	1253	1400	1253	1400	1453	1453
Height	540	590	590	1140	1140	590	1140
Weight(kg)	114	149	150	270	300	160	300
Total Power(kw)	6.5	9.5	12.5	19	25	12.5	25
Chamber Panel	stainless steel						
Outside Panel(front side)	stainless steel						
Outside Panel(other sides)	aluminum&zinc-coated steel panel						

CONVECTION OVEN-FIXED RACK

SINMAG
machines



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

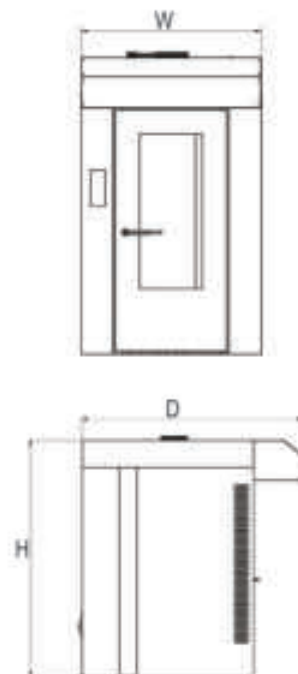
RV1

RV1F

Capacity(number of racks)	1 single rack	1 single rack
Number of Trays	16	16
Tray Size	400X600	400X800
Dimension(mm)		
Width	1035	1000
Depth	1450	1660
Height	2195	2195
Weight(kg)	550	580
Heater Power(kw)	33	33
Energy	electricity	electricity
Chamber Panel	stainless steel	stainless steel
Outside Panel(front side)	stainless steel	stainless steel
Outside Panel(other sides)	aluminum&zinc-coated steel panel	aluminum&zinc-coated steel panel
Temperature Range(°C)	0~300	0~300

RACK OVEN-HOOK

SINMAG
machines



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.

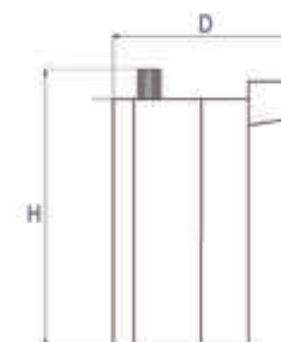
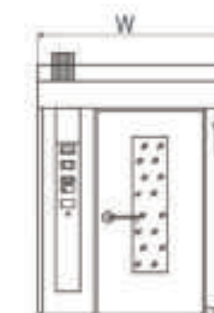


Model **RV2**

Capacity(number of racks)		1 double rack
Number of Trays		36
Tray Size		400X600
Dimension(mm)	Width	1440
	Depth	2210
	Height	2460
Weight(kg)		1300
Heater Power(kw)		36
Motor Power(kw)		1.6
Energy		electricity
Temperature Range(℃)		0~300

RACK OVEN-F SERIES(TURNTABLE)

SINMAG
machines



Features

- With extraction hood for F1/F2/F3/F4.
- 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.
- Standard with trolley.
- Programmable.
- Easy to use digital controls for temperature, steam and timer.
- Easy maintenance baking chamber.
- Accept customized control board.
- Economic ovens for F1B/F2B/F3B, minimize the cost and labor.



F1/F2/F3/F4



F1B/F2B/F3B

Model	F1	F2	F3	F4	F1B	F2B	F3B
Number of Rack	1 single rack	1 double rack	1 double rack	2 double rack	1 single rack	1 double rack	1 double rack
Tray Size (mm)	460X760	400X600	460X760	400X600	460X760	400X600	460X760
Max.Trays	18	36	36	72	18	36	36
	Width	1890	2180	2420	1890	2180	2420
Dimension(mm)	Depth	1950	1850	2350	1950	1850	2350
	Height	2410	2500	2600	2410	2500	2600
Energy	electricity/gas/oil for F1/F2/F3/F1B/F2B/F3B; gas/oil for F4						
Motor Power(kw)	1.1	1.6	2.7	6	1.1	1.6	2.7
Temperature Range(°C)	0~300						
Electric Heater Power (kw)	37	47	59	/	37	47	59
Burner Heater Power(kcal/h)	43850	49870	86000	103200	43850	49870	86000
Weight(kg)	1100	1570	1900	3900	1100	1570	1900
Optional	steam device/exhaust fan/diesel tank						

RACK OVEN-SV SERIES(TURNTABLE OR HOOK)

SINMAG
machines



Features

- With extraction hood.
- All stainless steel.
- Single rack or double rack.
- Turntable or hook system for rack.
- Steam injection and effectuation time adjustable.
- Electrical or fuel execution.
- Easy maintenance baking chamber.
- Standard with trolley.
- 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
Tray Size (mm)	460X760	400X600	460X760
Number of Trays(bread/toast)	10/15	20/30	20/30
Dimension(mm)	Width	1435	1625
	Depth	1690	1960
	Height	2550	2550
Weight(kg)	1020(electricity) 1130(gas/oil)	1340(electricity) 1440(gas/oil)	1700(electricity) 1880(gas/oil)
Motor Power(kw)	1.1	1.6	2.7
Temperature Range(°C)		0~300	
Electric Heater Power (kw)	38.1	48.6	61.7
Burner Heater Power(kcal/h)	37540	49870	86000
Energy	electricity/gas/oil	electricity/gas/oil	electricity/gas/oil

RACK OVEN-ROLL-IN ROTATING RACK OVEN

SINMAG
machines



Features

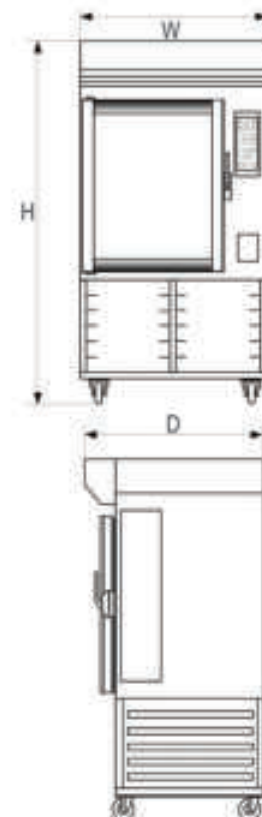
- All stainless steel construction.
- Available with single or double rack models.
- Provides high quality and high volume baking and roasting.
- Heavy-duty lift and rotate system.
- Gear drive rotation system, no belts or chains.
- Standard computer control, 5-step programming, up to 60 programs, for time, temperature, steam, vent and blower functions.
- High volume steam generator.
- Accommodates single or double rack with "B" type lifts.
- Patented vertiflow heat exchanger design-Does not use blowers or air switches.
- Racks not included.



Model	LRO-1E/1G	LRO-2E/2G
Capacity(number of racks)	1 single rack	1 double rack
Number of Trays	18	36
Tray Size	460X660	460X660
Dimension(mm)	Width	1400
	Depth	1300
	Height	2700
Weight(kg)	1320	1350
Electric Heater Power(kw)	38.97	51.96
Burner Heater Power(kcal/h)	43750	72500
Energy	electricity/gas	electricity/gas
Temperature Range(°C)	0~275	0~275
Motor Power(kw)	1.2	1.2

RACK OVEN-ROLL-IN ROTATING RACK OVEN

SINMAG
machines



Features

- Stainless steel construction.
- Heavy-duty rotate system.
- for time, temperature, steam, vent and blower functions.
- Includes rack, specify 6, 8, or 10 pan at time of order.
- High volume steam generator.
- Optional underneath proofer/rack for LMO-E6/G6&E8/G8.
- Small size, big performance the LMO mini rotating ovens provides both.
- LMO-E6/G6/E8/G8, Standard digital 6 recipe preset controller, optional programmable 60-menu computer with up to 5-events per program.
- LMO-MAX, 40 preset recipe capacity with 6 quick-selection buttons for pre-saved recipes.



Model	LMO-Max-E	LMO-Max-G	LMO-E6/G6	LMO-E8/G8
Number of Racks	1single rack	1single rack	1single rack	1single rack
Tray Size (mm)	460X660	460X660	460X660	460X660
Energy	electricity	gas	electricity/gas	electricity/gas
Dimension(mm)				
Width	1112	1112	1112	1112
Depth	1061	1061	1061	1061
Height	2163	2163	2163	2163
Weight(kg)	620	620	410	410
Motor Power(kw)	0.365	0.365	0.365	0.365
Electric Heater Power (kw)	26	/	12.5	12.5
Burner Heater Power(kcal/h)	/	32000	22700	22700
Temperature Range(°C)	0~275			
Gap between each shelf(mm)	6Shelves	201	201	139
	8Shelves	151	151	100
	10Shelves	120	120	83
	12Shelves	100	100	/
	16Shelves	75	75	/

ELECTRIC DECK OVEN-ASIAN SK SERIES

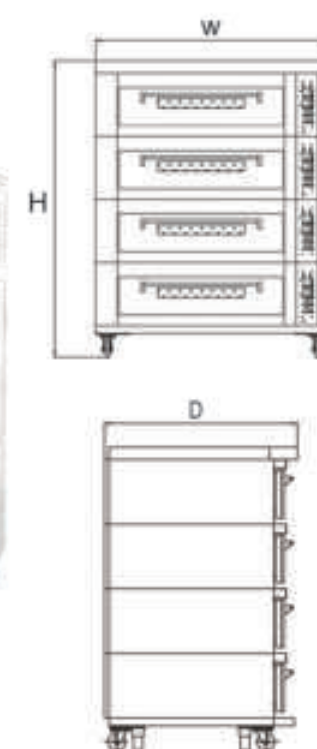
SINMAG
machines



SK2-P623/SK2-623



SK-P634/SK-P634T/SK-P644T



Features

- 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.
- Castors.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional Accessories: steam device; exhausting hood; stone bottom.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.

Model	SK2-P623/SK2-623	SK2-P634/SK-634	SK-P634T/SK-634T	SK-P644T/SK-644	SK-P644F/SK-644F
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Number of Decks		3	4	4	4	4
Number of Trays(per deck)		2	3	3	2	4
Tray Size(mm)		400X600	400X600	400X600	460X760	400X600
Tray Layout						
External Dimension(mm)	Width	1320	1720	1520	1370	1720
	Depth	1050	1050	1270	1640	1230
	Height	1665	1885	1925	1925	1885
Baking Chamber Dimension(mm)	Width	900	1300	1050	900	1300
	Depth	720	720	900	1320	900
	Height	210	210	230	230	210
Weight(kg)		600	860	980	1100	1112
Power per Deck(kw)		5.5	7.5	7	9	9
Temperature Range(°C)		0~300	0~300	0~300	0~300	0~300
Outside Panel(front side)			stainless steel plate			
Outside Panel(other sides)		Aluminum coated steel		mild steel with painting		Aluminum coated steel
Door-open style			downward&outward			
Power Adjustable		No/Yes	No/Yes	No/Yes	No/Yes	No/Yes

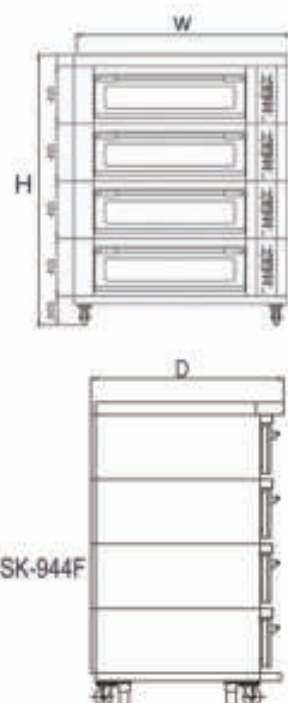
ELECTRIC DECK OVEN-ASIAN SK6 SERIES



SK2-P923G



SK-P934/SK-934/SK-P934T/SK-934T/SK-P944/SK-944/SK-P944F/SK-944F



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.
- Casters for easy cleaning and service.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional Accessories: steam device, exhausting hood, stone bottom.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.

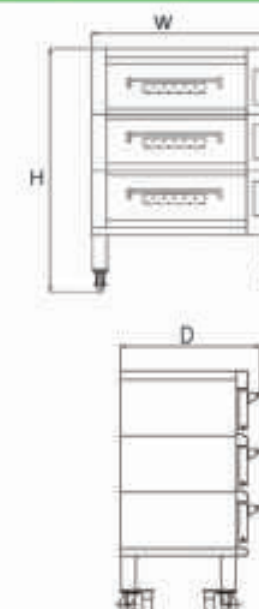
Model SK2-P923/SK2-923 SK-P934/SK-934 SK-P934T/SK-934T SK-P944/SK-944 SK-P944F/SK-944F

Number of Decks		3	4	4	4	4
Number of Trays(per deck)		2	3	3	2	4
Tray Size(mm)		400X600	400X600	400X600	460X760	400X600
Tray Layout						
External Dimension(mm)	Width	1320	1790	1520	1370	1790
	Depth	1050	1030	1270	1640	1270
	Height	1650	1925	1925	1925	1925
Baking Chamber Dimension(mm)	Width	900	1320	1050	900	1320
	Depth	720	680	900	1320	900
	Height	210	230	230	230	230
Weight(kg)		600	860	980	1100	1112
Power per Deck(kw)		5.5	7.5	7	9	9
Temperature Range(℃)		0~300	0~300	0~300	0~300	0~300
Outside Panel (front side)				stainless steel		
Outside Panel (other sides)				stainless steel		
Door-open style				downward&outward		
Power Adjustable		No/Yes	No/Yes	No/Yes	No/Yes	No/Yes

ELECTRIC DECK OVEN-CLASSICAL SERIES



SM2-901C



Features

- The ovens are Composed of detachable decks, easy to install site.
- Doors with windows open down to access baking chamber.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional Accessories: steam device, exhausting hood, stone bottom.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.
- SM2-523 with damper key.
- Casters.



SM-905C



SM2-523



SM-603A

Model		SM-905C	SM2-523	SM-603A
Number of Decks		5	3	3
Number of Trays(per deck)		1	2	5
Tray Size(mm)		400X600	400X600	400X600
Tray Layout				
External Dimension(mm)	Width	780	1320	2190
	Depth	1015	1050	1220
	Height	1800	1650	1860
Baking Chamber Dimension(mm)	Width	420	900	1720
	Depth	620	720	845
	Height	150	210	250
Weight(kg)		400	600	1260
Power per Deck(kw)		2.8	5.5	11
Temperature Range(℃)		0~300	0~300	0~300
Outside Panel (front side)		stainless steel		
Outside Panel(other sides)		Aluminum coated steel		
Door-open style		downward&outward		

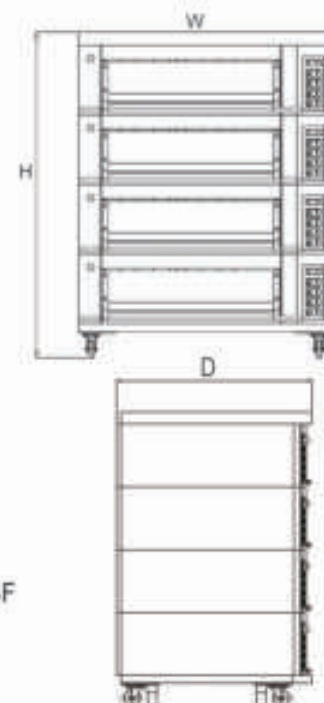
ELECTRIC DECK OVEN-MB SERIES



MB2-623/923



MB-624/634T/934T/644F/944F

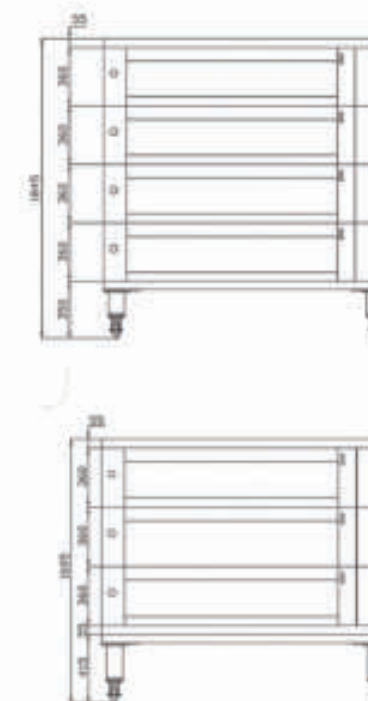


Features

- Economic ovens.
- Glass door, open up and outward.
- The ovens are Composed of detachable decks, easy to install site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance 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-decks 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.
- Damper key.
- Casters.

Model	MB2-623	MB-634T	MB-644F	MB2-923	MB-934T	MB-944F	MB-934A
Number of Decks	3	4	4	3	4	4	4
Number of Trays(per deck)	2	3	2	4	2	3	2
Tray Size(cm)	40X60	40X60	46X76	40X60	40X60	46X76	40X60
Tray Layout							
External Dimension(mm)	Width 1320	1530	1810	1365	1530	1810	2020
	Depth 1050	1336	1336	1160	1336	1336	1290
	Height 1650	1965	1965	1965	1965	1965	1965
Baking Chamber Dimension(mm)	Width 900	1050	1320	850	1050	1320	1470
	Depth 720	900	900	680	900	900	840
	Height 210	210	210	210	210	210	210
Weight(kg)	560	980	1180	690	980	1180	1690
Power per Deck(kw)	5.5	7	9	5.5	7	9	9
Temperature Range(℃)	0~300	0~300	0~300	0~300	0~300	0~300	0~300
Outside Panel	Aluminum coated steel	mild steel with painting		stainless steel plate			
Door-open Style	upward&outward						

ELECTRIC DECK OVEN-SE SERIES

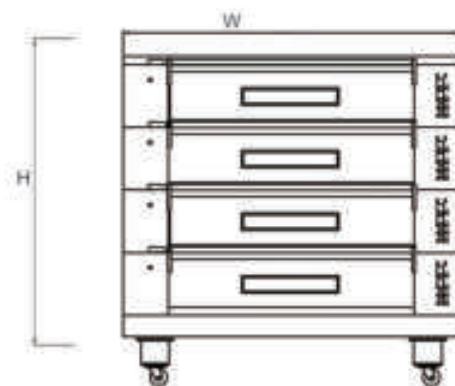


Features

- Glass door.
- The ovens are Composed of detachable decks, easy to installation site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Casters for easy cleaning and service.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Standard with stone bottom plate and steam device.
- Optional Accessories: exhausting hood.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.
- Damper Key.

Model	SE-923	SE-933	SE-944F
Number of Decks	3	3	4
Number of trays(per deck)	2	3	4
Tray Size(mm)	400X600	400X600	400X600
Tray Layout			
External Dimension(mm)	Width 1350	1750	1750
	Depth 1025	1025	1225
	Height 1605	1605	1845
Baking Chamber Dimension(mm)	Width 900	1300	1300
	Depth 700	700	900
	Height 220	220	220
Weight(kg)	700	900	1080
Power per Deck(kw)	5.6	9.2	9.2
Temperature Range(°C)	0~300	0~300	0~300
Outside Panel(front side)	stainless steel		
Outside Panel(other sides)	stainless steel		
Door-open style	upward&inward		

ELECTRIC DECK OVEN-AMERICAN STYLE



Features

- Stainless steel door or glass door.
- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- The ovens are composed of detachable decks, easy to installation site.
- Vienna-style doors with windows open up and in to baking chamber, eliminating the hot surface to load across.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Optional Accessories: steam device; exhausting hood; stone bottom.
- Modular design-decks 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.
- Standard with stone bottom plate and steam device.
- Optional Accessories: exhausting hood.
- Casters.



SM-284

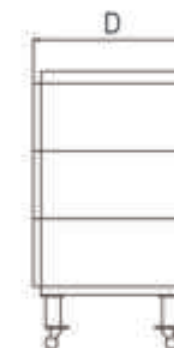
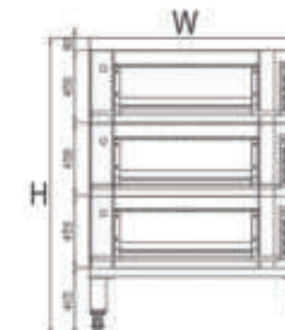


SM-384

Model

Model	SM-284	SM-384
Number of Decks	4	4
Number of Trays(per deck)	2	3
Tray Size(cm)	46X66	46X66
Tray Layout		
External Dimension(mm)(W*D*H)	1520X1066X1905	1985X1066X1905
Baking Chamber Dimension(mm per deck)(W*D*H)	950X760X200	1415X760X200
Weight(kg)	1050	1450
Power per Deck(kw)	7.2	9.8
Temperature Range(°C)	0~300	0~300
Outside Panel	stainless steel	
Door-open Style	upward&inward	

GAS DECK OVEN-MB8 SERIES



Features

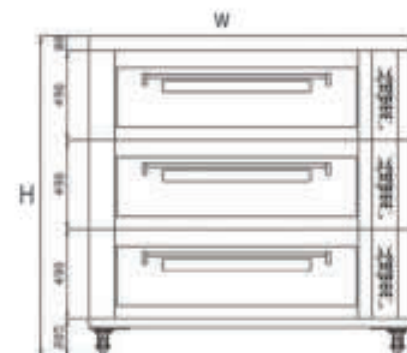
- Glass door.
- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- The ovens are Composed of detachable decks, easy to installation site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Doors with windows open down to access baking chamber.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional Accessories: Optional Accessories: steam device; exhausting hood; stone bottom.
- Modular design-decks 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-823

Number of Decks	3
Number of trays(per deck)	2
Tray Size(cm)	40X60
Tray Layout	
External Dimension(mm)	Width 1365 Depth 1150 Height 1845
Baking Chamber Dimension(mm)	Width 900 Depth 680 Height 210
Weight(kg)	650
Power per Deck(kw)	0.1
Thermal Output per Deck(kcal/h)	5800
Temperature Range(°C)	0~300
Outside Panel(front side)	stainless steel
Outside Panel(other sides)	mild steel with painting
Door-open style	upward&outward

GAS DECK OVEN-SM8 SERIES



Features

- Stainless steel door or glass door.
- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- The ovens are composed of detachable decks, easy to installation site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Doors with windows open down 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-decks 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.
- Easy maintenance baking chamber.
- Casters.



Model SM-803T



Model SM-803F



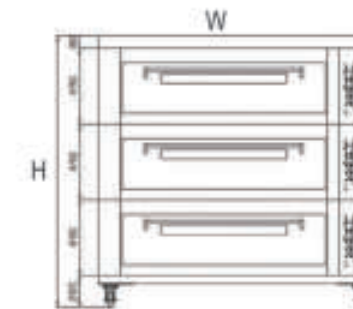
Model SM-803S



Model SM-803A

Model	SM-803T	SM-803F	SM-803S	SM-803A
Number of Decks	3	3	3	3
Number of Trays(per deck)	3	2	4	3
Tray Size(cm)	40X60	46X76	40X60	40X60
Tray Layout				
External Dimension(mm)	Width 1490 Depth 1150 Height 1775	Width 1770 Depth 1175 Height 1775	Width 1770 Depth 1040 Height 1775	Width 2190 Depth 1240 Height 1820
Baking Chamber Dimension(mm)	Width 1020 Depth 805 Height 240	Width 1300 Depth 840 Height 240	Width 1300 Depth 650 Height 240	Width 1720 Depth 845 Height 240
Weight(kg)	720	800	750	1340
Electric Power per Deck(kw)	0.14	0.2	0.2	0.26
Thermal Output per Deck(kcal/h)	8600	9795	8600	12660
Temperature Range(°C)	0~300			
Outside Panel(front side)	stainless steel			
Outside Panel(other sides)	mild steel with painting			

GAS DECK OVEN-SM-B SERIES



Features

- External steam device.
- Using a simplified combustion system and the operation panel.
- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- The ovens are composed of detachable decks, easy to installation site.
- Light and timer standard on each deck.
- Easy to use instrument controls for temperature, time, and top and bottom heat controls for each individual deck.
- Easy maintenance baking chamber.
- With casters.
- Optional Accessories: steam device; exhausting hood; stone bottom.
- Sinmag SM-B series gas deck oven is one oven with high performance and competitive price. It keeps Sinmag gas deck oven advantages of even baking and excellent heat preservation. This new series of gas deck oven is easy to operate, economical and practical.



Model SM-803TB



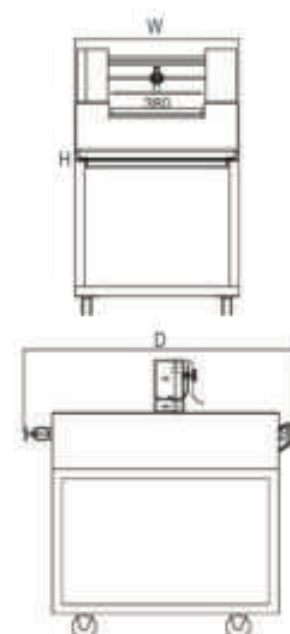
Model SM-803SB



Model SM-803AB

Model	SM-803TB	SM-803SB	SM-803AB
Number of Decks	3	3	3
Number of Trays(per deck)	3	2	5
Tray Size(cm)	40X60	46X76	40X60
Tray Layout			
External Dimension(mm)	Width 1490 Depth 1150 Height 1735	Width 1770 Depth 1040 Height 1735	Width 2190 Depth 1240 Height 1820
Baking Chamber Dimension(mm)	Width 1020 Depth 805 Height 240	Width 1300 Depth 650 Height 240	Width 1720 Depth 845 Height 250
Weight(kg)	660	690	1280
Electric Power per Deck(kw)	0.14	0.2	0.26
Thermal Output per Deck(kcal/h)	8600	8600	12660
Temperature Range(°C)	0~300		
Outside Panel(front side)	stainless steel		
Outside Panel(other sides)	aluminum&zinc-coated steel		

SLICER-HORIZONTAL SLICER



Features

- Horizontal slicer mainly used for Biscuit, cake, bagels, little breads and hamburger cutting.
- Distance between the cutting blades, easy to adapt per steps of 5 mm.
- Equipped with an adjustable speed and height top conveyor.
- This top conveyor facilitates the transport of the products to the cutting knives.
- The machine can cut the products in different layers at the same time.
- Machine on castors with locking system.
- Standard equipped with 2 knives blades.
- HS-3S, with upper conveyor for the infeed.



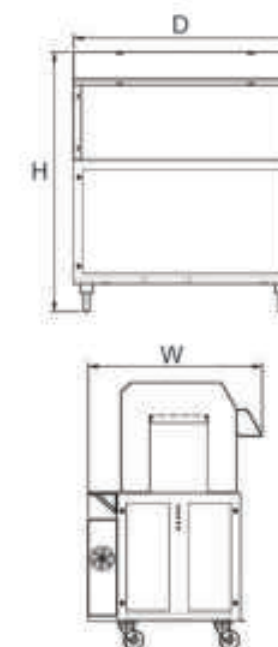
HS-3



HS-3S

Model	HS-3	HS-3S
Capacity	3500 hamburges/h	5000 hamburges/h
Power(kw)	0.42	0.42
Standard Attachment	2 blades	2 blades
Weight(kg)	120	140
Remark	Adjustable for different standards of thickness	
Dimension(mm)	Width	790
	Depth	1150
	Height	1165

SLICER-CAKE SLICER



Features

- Both CT-808/808T work on flat sponge cake and round birthday cake. Sponge cake size less than 400mmX600mm, birthday cake size less than 14" and height less than 100mm.
- CT-808 cuts into square and rectangular cake, and CT-808T cuts into square, rectangular and triangular with dimension and quantity set in PLC control.
- With customized PLC control by Siemens. Chinese, English and other languages for choice.
- 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 is out of 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 plates are out of Acrylic.
- High bright blue display screen, operate positions and trouble shooting are displayed on the screen, simple and easy to handle.



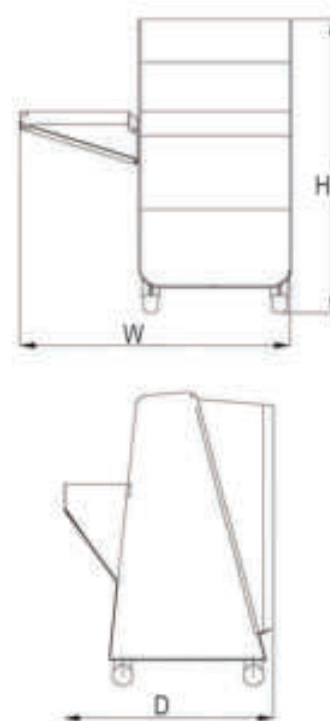
CT-808



CT-808T

Model	CT-808	CT-808T
Capacity(pcs/h)	triangular 90mmX50mm	2800
	triangular 60mmX60mm	2500
	rectangular 90mmX50mm	2200
	rectangular 60mmX60mm	2000
	(cake roll) width:22mm;diameter:100mm	2500
	(cake roll) width:22mm;diameter:60mm	4000
Max. Cake Size(square) mm	600X600	600X400
Max. Cake Size(rounded) mm	14"	14"
Power(kw)	1.5	1.5
Cake Height(mm)	0-100	0-100
Weight(kg)	400	450
Air Compression	5kgf/cm (prepared by customers)	5kgf/cm (prepared by customers)
Dimension(mm)	Width	900
	Depth	1000
	Height	1420

SLICER-BREAD SLICER



Features

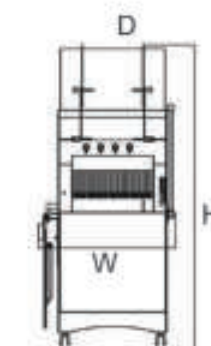
- Used for slicing the toast and baguette etc.
- Stainless steel in all food contact areas.
- Casters.
- SM-52B:Manual.
- SM-52C:Automatic with the safety cover.
- SM-52D:Automatic with optical switch.
- SM-52E:Automatic with the safety cover and blowing system.
- SM-52F:Self-service.
- SM-52G:Self-service with front cover.



Model	SM-52B	SM-52C	SM-52D	SM-52E	SM-52F	SM-52G
Motor Power(kw)	0.55	0.55	0.55	0.55	0.55	0.55
Weight(kg)	180	200	200	220	220	270
Max Dimension of Bread (mm) (Length)	440	440	440	440	440	440
Max Dimension of Bread (mm) (Height)	160	160	160	160	160	160
Dimension(mm)(W*D*H)	650X730X1210	598X730X1180	598X730X1180	1060X730X1180	598X730X1180	598X730X1180
Slicing Thickness	standard 12mm,other thickness(9mm-16mm) can be customized					



SLICER-EUROPEAN STYLE-MANUAL TYPE



PC-16C/16 Features

- Stainless steel in all food contact areas.
- Compact.
- PC-16C with rear safety cover,PC-16 without rear safety cover.
- Lever operated slicer with spring tensioned handle that pulls the bread through the knives.
- Spring tensioned blades.
- Crumb tray in ABS,easy to clean.

GF-18 Features

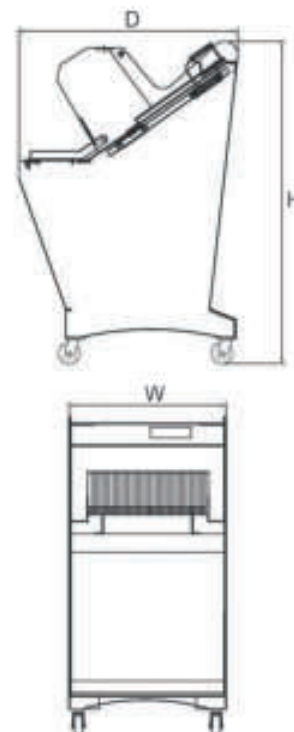
- Stainless steel in all food contact areas.
- Spring loaded blades for easy changes.
- Last loaf pusher pushes final loaf or single loafs through blades.
- Crumb tray in ABS,easy to clean.
- Casters.



Model	PC-16C	PC-16	GF-18
Motor Power(kw)	0.55	0.55	0.65
Weight(kg)	150	150	180
Max Dimension of Bread (mm) (Length)	420	420	420
Max Dimension of Bread (mm) (Height)	135	130	135
Dimension(mm)(W*D*H)	684X588X760	684X588X760	760X960X1750
Slicing Thickness	standard 12mm,other thickness(9mm-48mm) can be customized		

BREAD SLICER

SINMAG
machines



FA-17,RA-18 Features

- Used for slicing the toast and baguette etc.
- Save labor that only one personnel is needed for operation.
- The labor intensity is lessened with the automatic operation mode.
- Suitable for both soft and heavy bread.
- Shift between automatic and manual mode by the control panel.
- The slicing speed can be adjusted for the different hardness-softness of the bread.
- Casters.
- FA-17:Front-loading bread slicer.
- RA-18:Rear-loading bread slicer.

SM-302N/SM322 Features

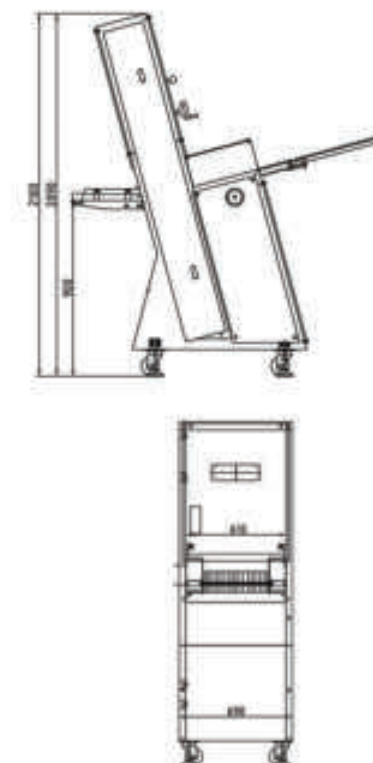
- Stainless steel in all food contact areas.
- Mostly used for toast slicing.
- Choice of color(golden,green,blue,silver,red,pink)



Model	FA-17	RA-18	SM-302N	SM-322N
Motor Power(kw)	0.65	0.65	0.18	0.18
Weight(kg)	170	130	70	80
Max Dimension of Bread (mm) (Length)	420	420	360	400
Max Dimension of Bread (mm) (Height)	150	150	130	130
Dimension(mm)(W*D*H)	607X838X1233	605X690X1130	556X720X720	600X720X720
Slicing Thickness	standard 12mm,other thickness(9mm-48mm) can be customized			

SLICER-BAND SLICER

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machines



Features

- Stainless steel in all food contact areas.
- SMS-30 band slicer is using to slice toast loaves
- It slices the loaves by rotating endless blades. The cut surface of loaves is more smooth.
- High Capacity: Max. 1,800 loaves per hour or 3 loaves per minute. Work speed is adjustable.
- It has bag blower to open bags of toasts.
- Blades can be sharpened easily with built-in sharpener.

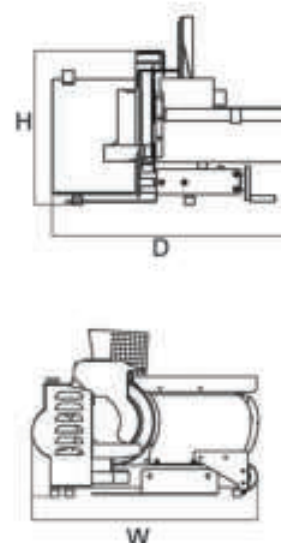


Model

SMS-30

Motor Power(kw)	2.4
Weight(kg)	280
Min.Width of Bread(mm)	150
Max.Width of Bread(mm)	380
Dimension(mm)(W*D*H)	2270X1210X2020
Slicing Thickness	standard 12mm,other thickness(10mm-30mm) can be customized
Capacity(loaves/h)	1800

BREAD SLICER



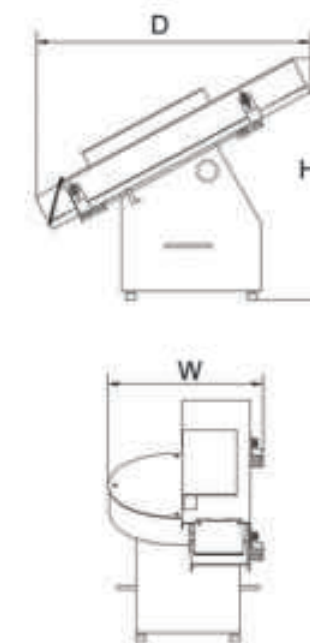
Features

- Stainless steel in all food contact areas.
- Operation is easy to be done by only one person.
- Small, easy and convenient for moving upon requirement.
- Efficient, fast speed and silent.
- Slicing thickness can be easily adjusted by handwheel.
- The machine has hone itself, and it can be used for sharpen the blade.
- With the safety cover.
- The blade can be kept clean by the crumb scraper.
- For safety, the motor is mounted with a brake, and the blade can stop immediately when the machine is turned off.
- SX-30, Rear-loading bread slicer.
- SF-21, Piece by piece slicer.



Model	SX-30	SF-21
Motor Power(kw)	0.23	0.23
Weight(kg)	30	17.5
Max Dimension of Bread (mm) (Length)	120	120
Max Dimension of Bread (mm) (Height)	370	195
Dimension(mm)(W*D*H)	493X730X380	560X450X340
Slicing Thickness(mm)	6~30	6~60
Blade Diameter(mm)	φ195X2.7	φ195

SLICER-BUN SLICER



Features

- Stainless steel in all food contact areas.
- Operation is easy to be done by only one person.
- Designed for slicing the bun. The bun can be sliced into two pieces.
- Adjustable slicing thickness.
- Sanitary, easy to clean and keep it clean.
- Efficient, fast speed and silent.
- Very safe with the blade inside.



Model	SM-313	SM-513
Capacity(loaves/h)	3600	3600
Weight(kg)	25	28
Bun Height	up to 67mm	up to 90mm
Bun Width	60~130mm	60~130mm
Cutting Height From Bottom of Bun	10~30mm	10~45mm
Dimension(mm) (WDXH)	360X540X590	360X540X607
Motor Power(kw)	0.37	0.37

TUNNEL OVEN

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machines



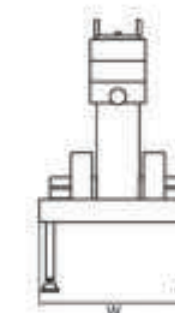
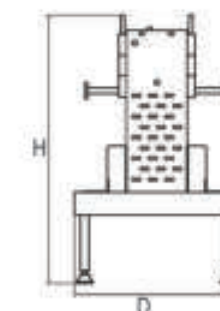
Features

- 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.
- 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.
- Product can be moved out of tunnel oven by manually.
- To work out a quotation, we need following data
 - products 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-E1500	SMTV-G2100 SMTV-E2100	SMTV-G2700 SMTV-E2700
Tray Size(cm)	40X60	40X60	40X60
Max.Power (gas kcal/m)	17500	26250	35000
Max.Power(electric kw/m)	15	22.5	30
Average Power (gas kcal/m)	8750	13125	17500
Average Power (gas kcal/m)	7.5	11.25	15
Chamber Width(mm)	1350	1950	2550
External Width(mm)	2260	2860	3460
Tray Layout			
Remark	Any size of tunnel oven can be customized according to requirements		

OTHERS-CHOCOLATE SHAVER

SINMAG
machines



Features

- Fully Stainless steel (including the receiving tray)
- Speed regulation for the blades.
- The blades can be replaced separately.
- Easy to set and operate.
- Shave chocolate chips with thickness rang 0,1 to 3 mm.
- Sanitary,easy to clean and keep it clean with stainless steel drawer.

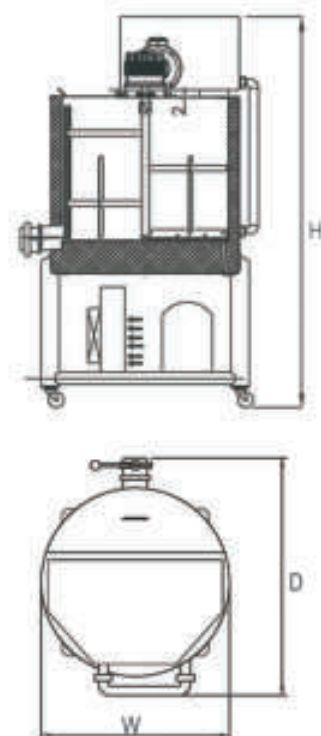


Model

QM-210

Motor Power(w)		90
Speed		1.5~24rpm
Transmission Mode		Motor Driver Directly
Dimension(mm)	Width	370
	Depth	394
	Height	639
Chocolate brick Dimension(mm)	Width	145~210
	Depth	40~330
	Height	17~40
Weight(kg)		30

OTHERS-SOURDOUGH FERMENTER



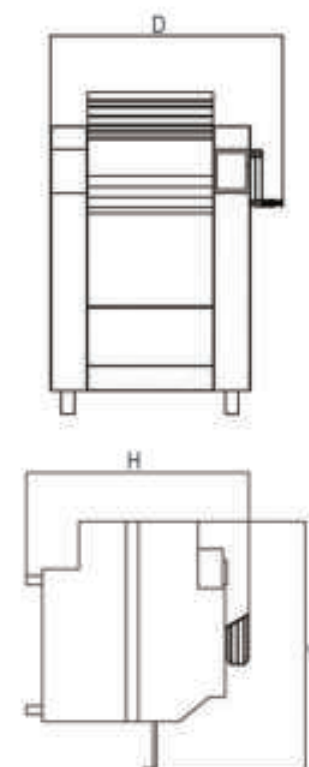
Features

- Frame, casting and tank in Stainless steel.
- Programmable control panel.
- Heavy duty construction.
- Easy to clean.



Model	SPL-80L	SPL-150L	SPL-300L
Capacity(L)	80	150	300
Power (kw)	1	1	2
Weight(kg)	150	195	250
Dimension(mm)	Width	770	880
	Depth	900	972
	Height	1180	1450

OTHERS-DOUGH PRESS ROLLER



Features

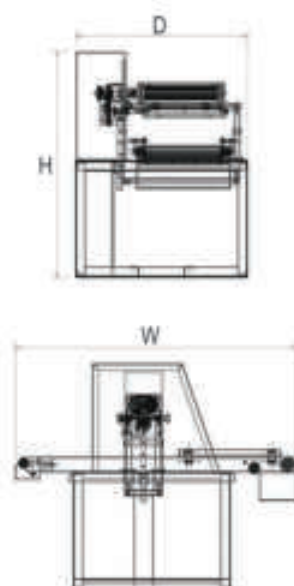
- Solid construction, strong power.
- Auto mode & manual mode.
- Suitable for hard dough.
- With counter indication of presses.
- With safeguard on loading hopper.



Model	SM-303	SM-YMZD500	SM-YMZD600	SM-600
Dough Weight Range(kg)	5-20	6-7	7-8	8-9
Roller Gap Adjustment(mm)	10-20	5-20	5-20	5-20
Power(kw)	2.5	3	3	4.5
Weight(kg)	550	343	356	475
Dimension(mm)	Width	1600	1340	1340
	Depth	1050	770	870
	Height	1450	1240	1240

OTHERS-CAKE AND COOKIE DEPOSITOR

SINMAG
machines



SCD-400D/600D/400F2/400DF2/460D/460F2/460DF2

Features

- Stable performance with the LCD touch screen, PLC system and Servo motor.10 sets programmer memory for easy operation.
- Consistent filling by Silica Gel gear roller.
- Two kinds of filling modes:fixed-point dosing and continuous dosing.
- 10 set programmer memory for easy operation.
- Clear to see all the parameter and situation of machine in Chinese and English on the display.
- Stainless steel body, easy for cleaning and sanitary for food grade requirement.
- Easy to scrape and collect the remains on the belt automatically.
- SCD-400D/SCD-600D/SCD-460D,Cake depositor.
- SCD-400F2/SCD-460F2,,Cookie depositor,customized sprout quantity and dimension.
- SCD-400DF2/SCD-460DF2,Cake and cookie depositor,it works for both cake and cookie raw material.

Capacity

Model	SCD-400D	SCD-600D	SCD-460D
Flat tray cake (Trays/H)	tray size 400mm×600mm:300	tray size 400mm×600mm:450	tray size 460mm×660mm:600
Cup cake (Pcs/H)	based on 4 nozzles:4000	based on 6 nozzles:6000	based on 6 nozzles:8640
Birthday cake (8" for example) (Pcs/H)	1200	1200	1200
Puff cake(Pcs/H)	based on 6 nozzles:6000	based on 6 nozzles:9000	based on 6 nozzles:11520
Model	SCD-400F2	SCD-460F2	
Cookie(Pcs/H)	based on 6 nozzles:7500	based on 10 nozzles:13500	

Model	SCD-400D	SCD-600D	SCD-400F2	SCD-400DF2
Description	cake depositor	cake depositor	cookie depositor	cake and cookie depositor
Working Width(mm)	400	600	400	400
Tray Size(mm)	400X600	400X600	400X600	400X600
Hopper Capacity(L)	40	60	25	40L for cake;25L for cookie
Power(kw)	1.2	2.0	2.0	2.0
Weight(kg)	370	400	380	380
Dimension(mm)(W*D*H)	950X1600X1500	1150X1600X1500	930X1530X1400	930X1530X1400
Air Compressor(Prepared by user)	not below 5 kgf/cm ²			

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OTHERS-CAKE AND COOKIE DEPOSITOR

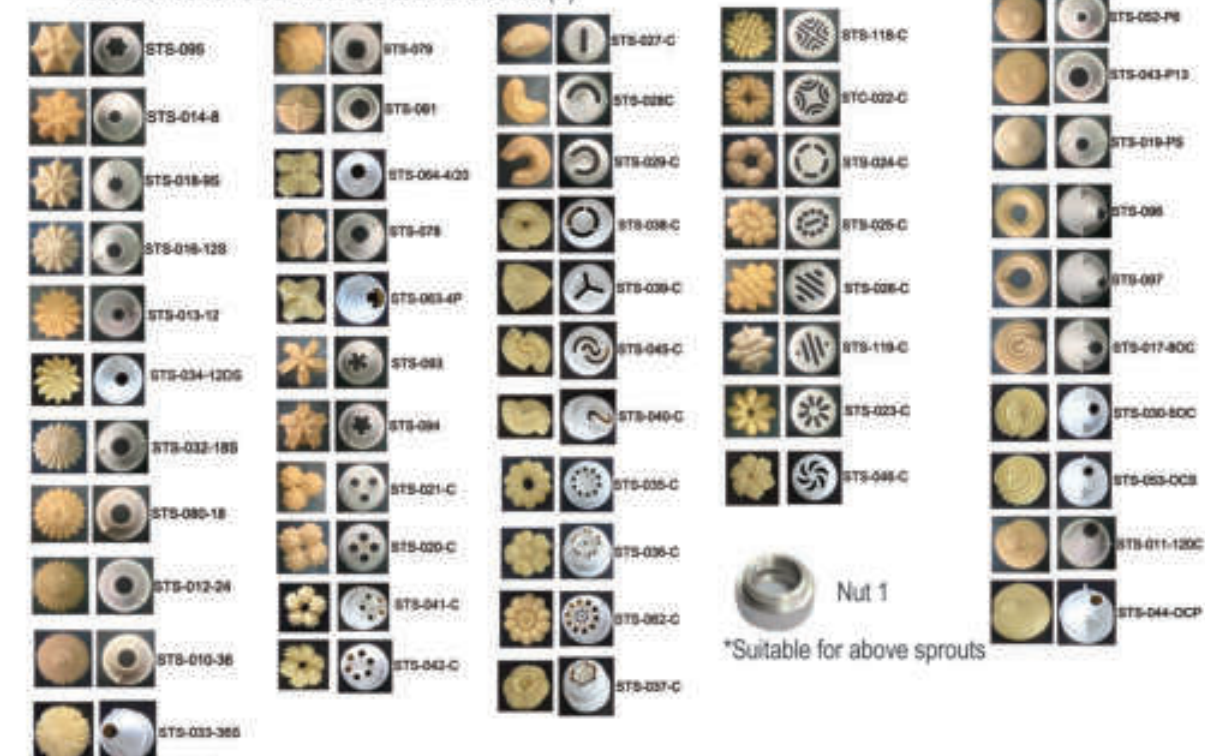
Accessories for Cake



Accessories for SCD-400F2/400DF2 Cookie (I)



Accessories for SCD-400F2/400DF2 Cookie (II)



Nut 1

*Suitable for above sprouts

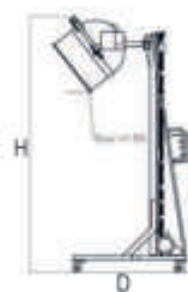
Accessories for SCD-460F2/460DF2 Cookie



Model	SCD-460D	SCD-460F2	SCD-460DF2
Description	cake depositor	cookie depositor	cake and cookie depositor
Working Width(mm)	460	460	460
Tray Size(mm)	460X660	460X660	460X660
Hopper Capacity(L)	50	30	50L for cake;30L for cookie
Power(kw)	2.0	2.0	2.0
Weight(kg)	400	400	500
Dimension(mm)(W*D*H)	1530X990X1500	1530X990X1500	1530X990X1500
Air Compressor(Prepared by user)	not below 5 kgf/cm ²		

OTHERS-BOWL LIFTER AND TIPPER

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machines



Features

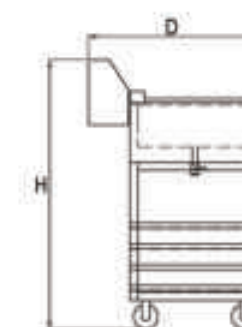
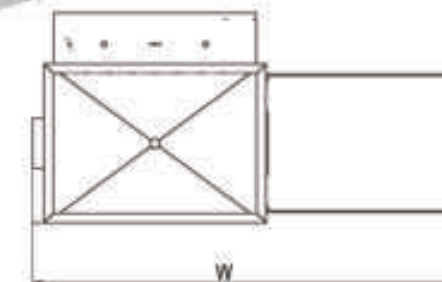
- Mixing bowl is easily fixed, lifted up and overturns to table or depositor.
- Reduce working strength and working labour.
- Easy to move the machine by castors.
- Elevator are made out of SUS304 with sand blast.
- Safe operation with limit switches.
- For BLC-80TS: The lifting capacity is up to 50kg load (bowl not included).
For bowls from 60 to 80 liters, for tipping height up to 1598mm.
The lift is controlled with push buttons for up and down movement.
- For BL-C86: Suitable for SCD400D/SCD-600D/SCD-400F2/SCD-400DF2.
Standard height is 1500mm, other height can be customized.



Model	BLC-80TS	BL-C86
Suitable Bowl	40L, 50C, 60L, 80L	80L, 60L
Power (kw)	0.75	1.5/0.75 (fast/slow)
Bowl Tilt Angle(°C)	128	120
Dimension(mm)	Width	984
	Depth	1062
	Height	2158
		1300
		1350
		2300

OTHERS-DOUGHNUT FRYER

SINMAG
machines



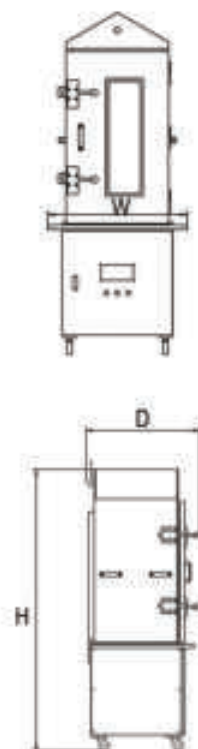
Features

- Suited for small and medium sized bakeries.
- Frying time and temperature adjustment.
- Electric heated.
- Easy to clean.
- Minimized the cost and labor.
- Stainless steel construction.
- FG-80, CE approval.



Model	FR-40	FR-50	FR-80	FG-80
Volume(L)	40	50	80	80
Basket Size(cm)	40X60	46X66	69X78	tray size: 46X76
Weight(kg)	65	75	85	160
	Width	1340	1470	1870
	Depth	700	860	945
	Height	1035	1025	990
Temperature Range(°C)	0~200	0~200	0~200	0~200

OTHERS-NEW CAKE STEAMER



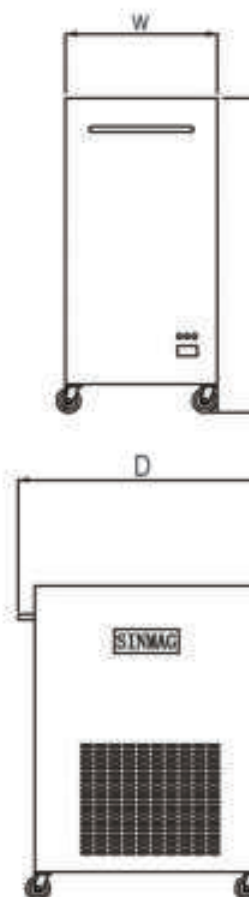
Features

- Roof top shape on the top, to prevent dripping of steam vapor that will affect product quality.
- Individually set of temperature and timer, there are six sets of time and temperature shortcuts stored in memory for easy operating.
- Automatic water inlet system, heater rod with temperature limiter sensor, to prevent further heating in dry condition, and protect the equipment.
- Front door with heat resistant glass design, able to observe steaming process.
- Detachable steaming frame, for easy cleaning inside the chamber.
- Suitable for Steam cake, Steam bun, Stuffed bun and other rice made products.



Model		ST-10
Number of trays		10
Tray Size(mm)		460X460
Power(kw)		6
Dimension(mm)	Width	764
	Depth	740
	Height	1950

OTHERS-WATER COOLER& FLOW CONTROLLER



Features for SMC-180 (Water Cooler)

- 730 litres of cooled water available in the first 6 hours, then 60 litres per hour.
- Cools water to a temperature between 2°C and 5°C.
- Fully in stainless steel.
- With water evacuation valve.
- Mounted on castors with brake.
- Works on network water pressure, no internal pump needed.
- Digital display.
- Cooling with coil system.
- CE approval and ETL approval.

Features for WM-175 (Water Flow Controller)

- Display temperature adjustable with water cooler.
- Holds up to 99 programs.



Model		SMC-180	WM-175
Output(L/H)		120	/
Power(kw)		1	0.02
Water Temperature(°C)		2~5	/
Compressor Power(hp)		1	/
Dimension(mm)	Width	540	550
	Depth	900	150
	Height	1120	210
Weight(kg)		175	4

MAKE UP LINES

SINMAG
machines



LINE 1) Capacity:1800pcs/Hr;Dough Weight Range:100-300g

Equipments:SMD-1P/80 (Continuous Divider) → SMQ-20 (Conical Rounder) → SMP-70 (Intermediate Proofer) → SM-380B(Moulder)→ Table

Model	SMD-1P/80	SMQ-20	SMP-70	SM-380B
Dough Weight Range (g)	50-300	30-300	100-300	50-900
Capacity(pcs/h)	1200-1800	4500	2400	2500
Power(kw)	1.5	0.75	0.75	0.375
Dimension(mm)	Width	1650	1200	1600
	Depth	850	1300	2140
	Height	1700	1700	2550

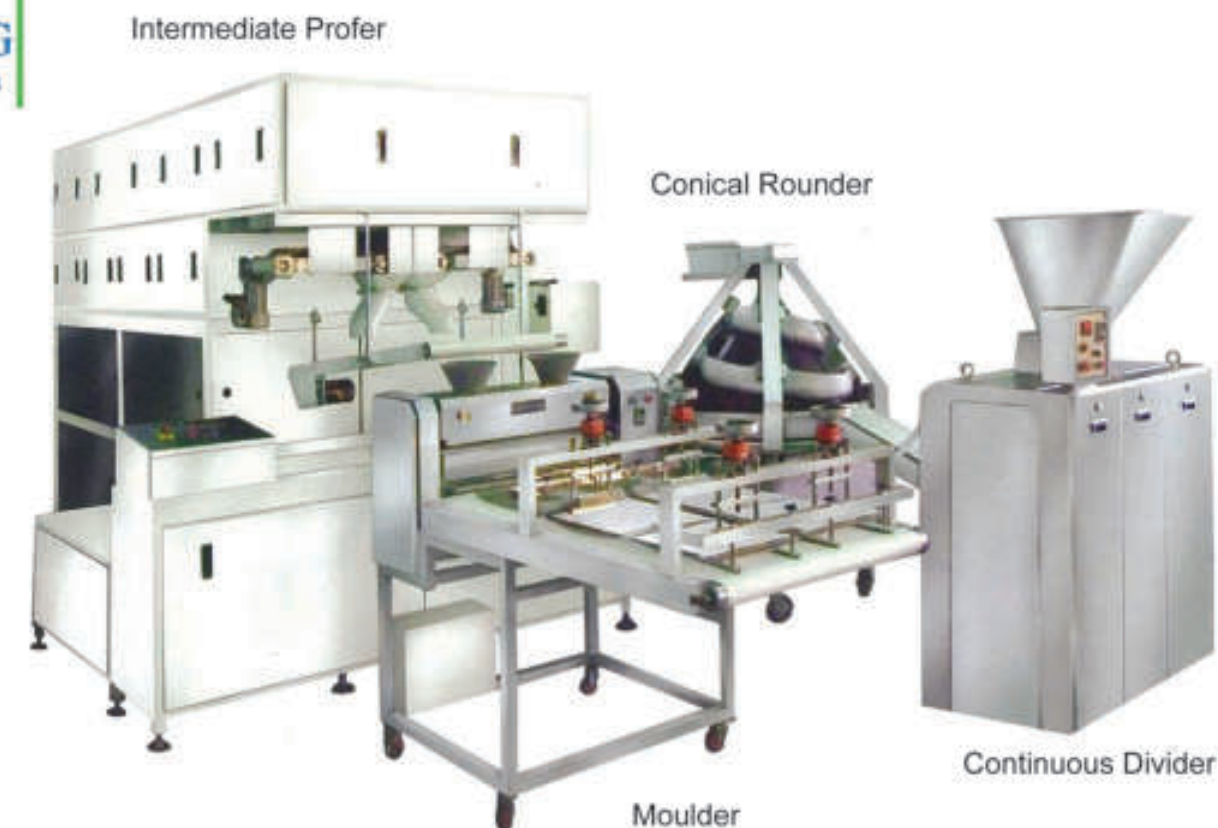
LINE 2) Capacity:2400pcs/Hr;Dough Weight Range:100-300g

Equipments:SMD-2P/3 (Continuous Divider) → SMQ-20 (Conical Rounder) → SMP-70 (Intermediate Proofer) → SM-380B(Moulder) → Table

Model	SMD-2P/3	SMQ-20	SMP-70	SM-380B
Dough Weight Range (g)	50-350	30-300	100-300	50-900
Capacity(pcs/h)	4500	4500	2400	2500
Power(kw)	1.5	0.75	0.75	0.375
Dimension(mm)	Width	1620	1200	1600
	Depth	1370	1300	2140
	Height	1790	1700	2550

MAKE UP LINES

SINMAG
machines



LINE 3) Capacity:3000pcs/Hr;Dough Weight Range:100-300g

Equipments:SMD-2P/3 (Continuous Divider) → SMQ-20 (Conical Rounder) → SPQ-890 (Intermediate Proofer) → SDM-340B(Moulder)

Model	SMD-2P/3	SMQ-20	SPQ-890	SDM-340B
Dough Weight Range (g)	50-350	30-300	100-300	30-300
Capacity(pcs/h)	4500	4500	3000	3000
Power(kw)	1.5	0.75	1.5	0.4
Dimension(mm)	Width	1620	1200	2500
	Depth	1370	1300	2500
	Height	1790	1700	2475

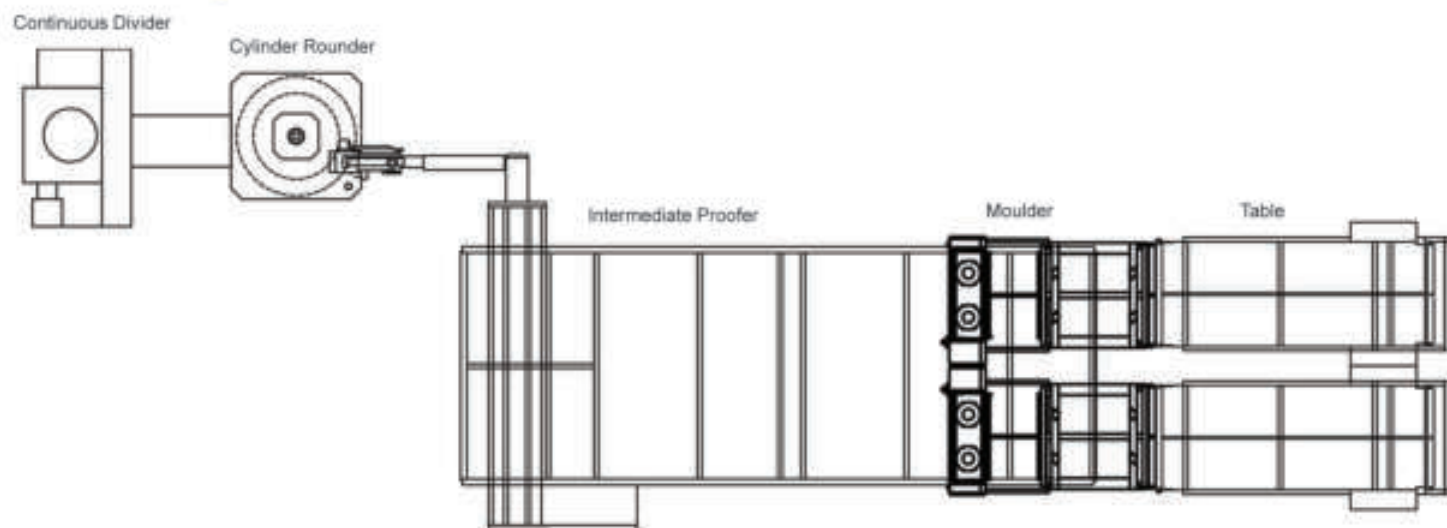
LINE 4) Capacity:4500pcs/Hr;Dough Weight Range:100-300g

Equipments:SMD-2P/3 (Continuous Divider) → SMQ-20 (Conical Rounder) → SPQ-8136 (Intermediate Proofer) → SM-340B2(Moulder)

Model	SMD-2P/3	SMQ-20	SPQ-8136	SDM-340B2
Dough Weight Range (g)	50-350	30-300	100-300	30-300
Capacity(pcs/h)	4500	4500	4500	4500
Power(kw)	1.5	0.75	1.5	0.75
Dimension(mm)	Width	1620	1200	3520
	Depth	1370	1300	3950
	Height	1790	1700	2320

MAKE UP LINES

SINMAG
machines



LINE 5) Capacity:6000pcs/Hr;Dough Weight Range:100-300g

Equipments:SMD-4P/4 (Continuous Divider) → SMQ-V6 (Cylinder Rounder) → SPQ-12/180 (Intermediate Proofer)
→ 2XSMD-340B2(Moulder)

Model	SMD-4P/4	SMQ-V6	SPQ-12/180	SDM-340B2
Dough Weight Range (g)	100-300	30-500	100-300	30-300
Capacity(pcs/h)	6000	6000	6000	4500
Power(kw)	1.5	1.5	1.5	0.75
Dimension(mm)	Width	1915	1140	3410
	Depth	1370	1540	5750
	Height	1790	2040	3010



SMD-1P/80



SMD-2P/4P



SMQ-20/SMQ-20S



SM-380B



SMP-70



SPQ-890



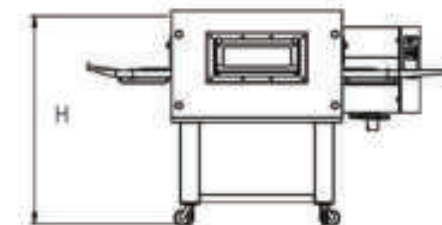
SDM-340B



SDM-340B2

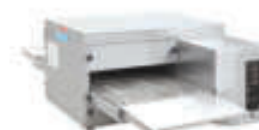
OTHERS-PIZZA CONVEYOR OVEN

SINMAG
machines



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.



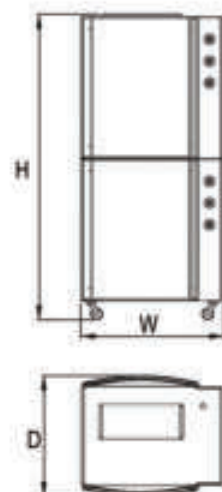
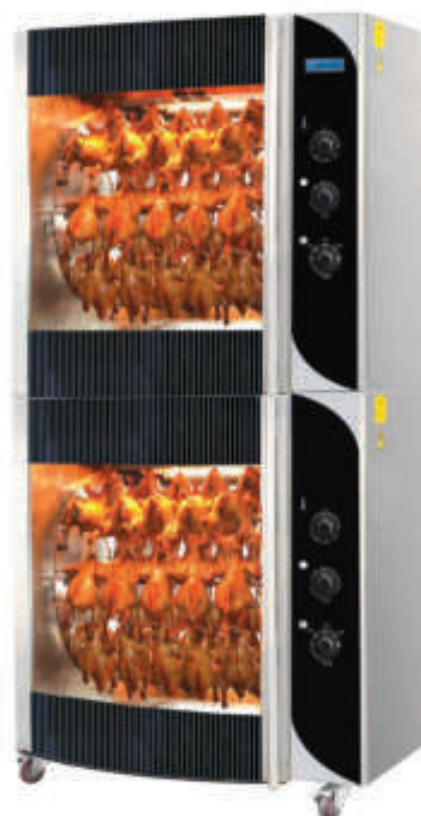
Model	SFP-C20EA	SFP-C36E	SFP-C40EA
Capacity	106pcs/h(6") 47pcs/h(9")	196pcs/h(6") 87pcs/h(9")	352pcs/h(6") 156pcs/h(9")
	27pcs/h(12") 20pcs/h(14")	49pcs/h(12") 36pcs/h(14")	88pcs/h(12") 65pcs/h(14")
Baking Time	3-12 minutes(adjustable)	3-15 minutes(adjustable)	3-15 minutes(adjustable)
Max. Temperature(°C)	300	300	300
Power(kw)	8.3	16.8	27.8
Baking Size	Width	20"(508mm)	37"(938mm)
	Depth	18"(457mm)	20-7/8"(530mm)
	Height	3-1/4"(80mm)	3-9/16"(90mm)
Dimension	Width	62"(1584mm)	70-7/16"(1790mm)
	Depth	35"(906mm)	48-13/16"(1240mm)
	Height	18"(460mm)	44"(1120mm)
Weight(kg)	95	220	350

OTHERS-ELECTRICAL ROTISSERIE

SINMAG
machines
Continuous Divider

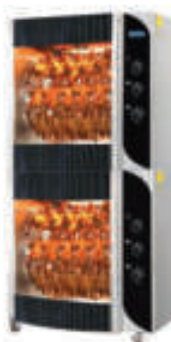


Three kinds of control panels for your choice



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 browns evenly on all sides.



Model	SR5-PT	SR7-PT	SR7-PTM(stackable)
Basket Quantity(pcs)	5	7	7X2
Capacity(pcs)	20	35	35X2
Power(kw)	6	8.3	8.3X2
Overall Dimension(mm)	Width	800	990
	Depth	730	840
	Height	850	1000
Cook Chamber Size(W*D*H mm)	515X565X500	705X685X650	705X685X650
Accessory	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 panels for choice	

IN-STORE EQUIPMENT

SINMAG
machines



SJ-942F+SM-705EE+3 DC-236S SCD36-C2

- Total Tray Capacity: 18 pans
- SJ-942F, 2-electric deck oven, 400x600mm, (stainless steel door)
- 2 x SM-705EE, electric convection oven.
- DC-236S, 2-door retarder proofer with fixed shelves.
- SCD36-C2, refrigeration equipment with net rack.



SE-942F+SM-705EE+3 DC-236S SCD36-C2

- Total Tray Capacity: 18 pans
- SE-942F, 2-electric deck oven, 400x600mm, (glass door)
- 2 x SM-705EE, electric convection oven.
- DC-236S, 2-door retarder proofer with fixed shelves.
- SCD36-C2, refrigeration equipment with net rack.



SM-602F+SM-705EE+2x Rack DC-236S SCD36-C2

- Total Tray Capacity: 13 pans
- SM-602F, 2-electric deck oven, 400x600mm, (stainless steel door/glass door)
- SM-705EE, electric convection oven.
- 2 x rack.
- DC-236S, 2-door retarder proofer with fixed shelves.
- SCD36-C2, refrigeration equipment with net rack.



MB-622+SM-704E+Rack DC-236S SCD36-C2

- Total Tray Capacity: 8 pans
- MB-622, 2-electric deck oven, 400x600mm, (glass door)
- SM-704E, electric convection oven.
- 1 x rack.
- DC-236S, 2-door retarder proofer with fixed shelves.
- SCD36-C2, refrigeration equipment with net rack.

IN-STORE EQUIPMENT



SM2-622+SM-705E+ Rack DC-236S SCD36-C2

- Total Tray Capacity: 9 pans
- SM2-622, 2-electric deck oven, 400x600mm, (stainless steel door/glass door)
- 1x SM-705EE, electric convection oven.
- 1x rack.
- DC-236S, 2-door retarder proofer with fixed shelves.
- SCD36-C2, refrigeration equipment with net rack.



SM2-522+SM2-704E+rack DC-236S SCD36-C2

- Total Tray Capacity: 8 pans
- SM2-522, 2-electric deck oven, 400x600mm.
- 1 x SM-704E, electric convection oven.
- 1X rack.
- DC-236S, 2-door retarder proofer with fixed shelves.
- SCD36-C2, refrigeration equipment with net rack.



SM-705EE+SM-903C DC-236S SCD36-C2

- Total Tray Capacity: 8 pans
- SM-903C, 3-electric deck oven with underbase, 400x600mm
- SM-705EE, electric convection oven.
- DC-236S, 2-door retarder proofer with fixed shelves.
- SCD36-C2, refrigeration equipment with net rack.



SM-705EE+SM-901C+SM-716F DC-236S SCD36-C2

- Total Tray Capacity: 8 pans
- SM-901C, 1-electric deck oven, 400x600mm
- SM-705EE, electric convection oven.
- SM-716F, proofer with fixed shelves.
- DC-236S, 2-door retarder proofer with fixed shelves.
- SCD36-C2, refrigeration equipment with net rack.

SINMAG INTERNATIONAL



SINMAG DOMESTIC (40 BRANCHES)

