

SINMAG

SINCE 1983

2025

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*Our best service
Your best choice*

SÜBA

KITCHEN SYSTEM & SOLUTIONZ



1983 Sinmag was established in Taiwan, engaged in trading business of imported bakery equipment.



1989 Sinmag participated IBA Exhibition in Berlin, since then Sinmag delivered equipment to Europe, U.S. and Southeast Asia.



1995 Sinmag established subsidiary company Sinmag Equipment(Wuxi) Co.,Ltd concentrated on manufacturing and selling of bakery equipment.

2008 Sinmag merged LBC in Seattle USA.



2017 The annual turnover of Sinmag Group achieved 150 million USD.



2022 Sinmag (China) prepare for IPO.

1 1987 Sinmag initiated manufacturing of bakery equipment.



2 1991 Sinmag established branch company in Malaysia.



3 2007 Sinmag Group was listed in Taiwan stock market.

4 2010 Sinmag Thailand branch company was established.



5 2018 For global strategic development, Sinmag Equipment (Wuxi) Co.,Ltd changed name as Sinmag Equipment (China) Co.,Ltd

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Sinmag Profile

Sinmag Group specializes in manufacturing, R&D, sales and after service both in bakery and kitchen equipment field. In bakery, the product widely involves toast, bread, European bread, Danish pastry, cake, cookie and Chinese pastry. Sinmag provides full range bakery equipment and assorted device of showcase and refrigerator, from small home-bakery to large automatic production line, from standard product to customized service. Sinmag always focus on customer demand and market-orientation, energetically develop and create advanced product line and market field.

Sinmag Sales and Service in China

Sinmag has 40 branch offices in all major cities of China. Each office authorizes baker to offer guidance and training of product and machine utilizing, engineer to supply specialized after service. Sinmag provides comprehensive, sufficient and real-time service. Sinmag has absolute advantage of market share in supermarket in-store bakeries in China. Sinmag sells to primary international and local supermarkets, such as Wal-Mart, RT Mart, Metro, CR Vanguard, Yonghui and etc. Sinmag equipment are also widely used by chain store, hotel, restaurant, training school and also personal workshop in China.

Sinmag Export Sales

USA is the second largest market of Sinmag, the sale exceeded 20 million US Dollars in 2021. Sinmag also exports over 100 countries in worldwide including Europe, USA, Africa, Oceania, Asia, Middle East, and Latin America.

Sinmag Vision

To be the leading brand in the world.



Contents

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Jiangsu Famous Trademark



Credit Rating: AAA



Hi-Tech Enterprise Assessed
by Science information bureau



Excellent Brand Enterprise



Classification Society accredited
ISO 9001:2015 Quality
Management System



Social Contribution Award

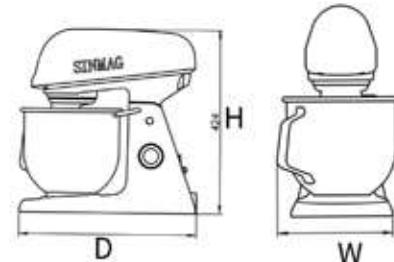


SINMAG

Standard Attachment for SM-5L



Standard Attachment for SM-7L



SM-5L: Bowl capacity:5 liters

SM-7L: Bowl capacity:7 liters

Features

SM-5L

- Easy to move and operate.
- Lasting for long time.
- Use for fresh cream and cookie dough mixing only.

SM-7L

- High torque DC motor, 350W low power consumption, very quiet.
- Aluminum mixer body.
- 11 step-less speeds, making the speed shifting more natural and smooth.
- Overload protection ensures longer motor service life.
- Optional: plastic cover reduces splashing of ingredients and prevents access to mixing area when mixer is running.



Model

SM-5L

SM-7L

Capacity(liter)	5	7
Agitator Speed(rpm) 1st-10th	0-300	100-938
Power(kw)	0.32	0.35
Outside Dimension(mm) (W*D*H)	234X389X400	231X409X424
Weight(kg)	10.5	16
Standard Attachment	bowl,beater,hook and whipping ball	
Voltage	single phase	

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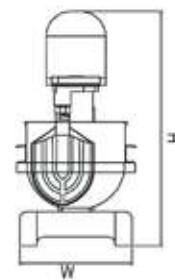
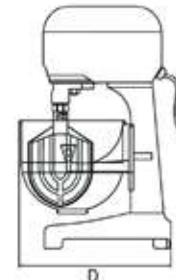
Standard Attachment



Option



Option spiral hook



Features

- 3 speeds.
- Mechanical transmission.
- The machine has to be stopped to change speed.
- With low noise and long life transmission gears.
- Mainly used to prepare biscuit/cookie dough, cake batter and cream whipping.

SM-101 Bowl capacity:10 liters
SM-201 Bowl capacity:20 liters
SM-401 Bowl capacity:40 liters



Model	SM-101	SM-201	SM-401
Capacity(liter)	10	20	40
Agitator Speed(rpm)	148/307/509	127/287/534	105/208/404
Power(kw)	0.25	0.5	0.75
Outside Dimension(mm) (W*D*H)	430X430X700	510X530X830	620X670X1000
Weight(kg)	60	94	170
Option	spiral hook	spiral hook	spiral hook
Voltage	single phase	single phase	three phase

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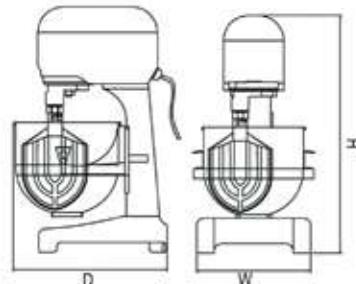
Standard Attachment



Option



SM-100C SM-200C/SM200CH SM-300C/SM-500C



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

- 3 speeds.
- Mechanical transmission.
- The machine has to be stopped to change speed.
- With low noise and long life transmission gears.
- Mainly used to prepare biscuit/cookie dough, cake batter and cream whipping.



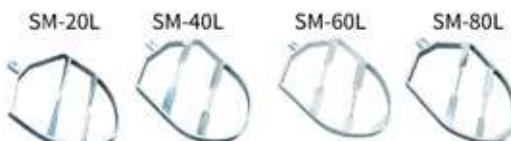
Model	SM-100C	SM-200C	SM-200CH	SM-300C	SM-500C	SM-600C
Capacity(liter)	10	20	20	30	50	60
Agitator Speed(rpm)	148/307/509	158/293/535	158/293/535	116/208/464	116/208/464	73/109/146/218
Power(kw)	0.25	0.5	0.5	1.2	1.2	2.2/2.8
Outside Dimension	430X430X700	510X540X880	510X540X1052	560X700X1330	560X700X1330	830X910X1450
Weight(kg)	60	100	120	190	250	480
Standard Attachment	bowl, beater, hook and whipping ball			bowl trolley for SM-600C		
Option	safety grids, spiral hook					
Voltage	single phase			three phase		

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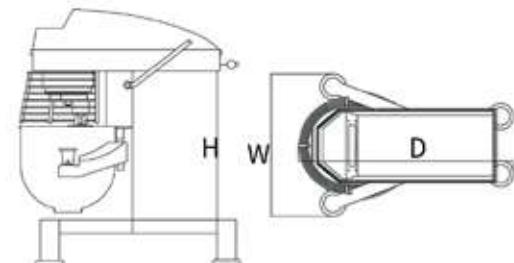
Control Panel



Option beater:



SM-60L option spiral hook:



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.
- SM-60LM&SM80L:with automatic bowl lifting.
- Optionally available with reduction bowl.
- With safety grids to protect operator.
- With low noise and long life transmission gears.
- Mainly used to prepare biscuit/cookie dough, cake batter and cream whipping.



Model	SM-20L	SM-40L	SM-60L/60LM	SM-80L
Capacity(liter)	20	40	60	80
Agitator Speed(rpm) 1st-10th	129-452	125-438	120-420	114-400
Power(kw)	1.1	2.2	3	4.5
Outside Dimension(mm) (W*D*H)	560X840X950	740X1010X1400	840X1100X1500	870X1250X1670
Weight(kg)	125	270	385/398	490
Standard Attachment	bowl,beater,hook,whipping ball,safety grids;iron trolley for SM60L and 80L			
Voltage	single phase	three phase	three phase	three phase

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SM2-20L Bowl capacity:20 liters

SM2-40L Bowl capacity:40 liters

SM2-60L Bowl capacity:60 liters

SM2-80L Bowl capacity:80 liters

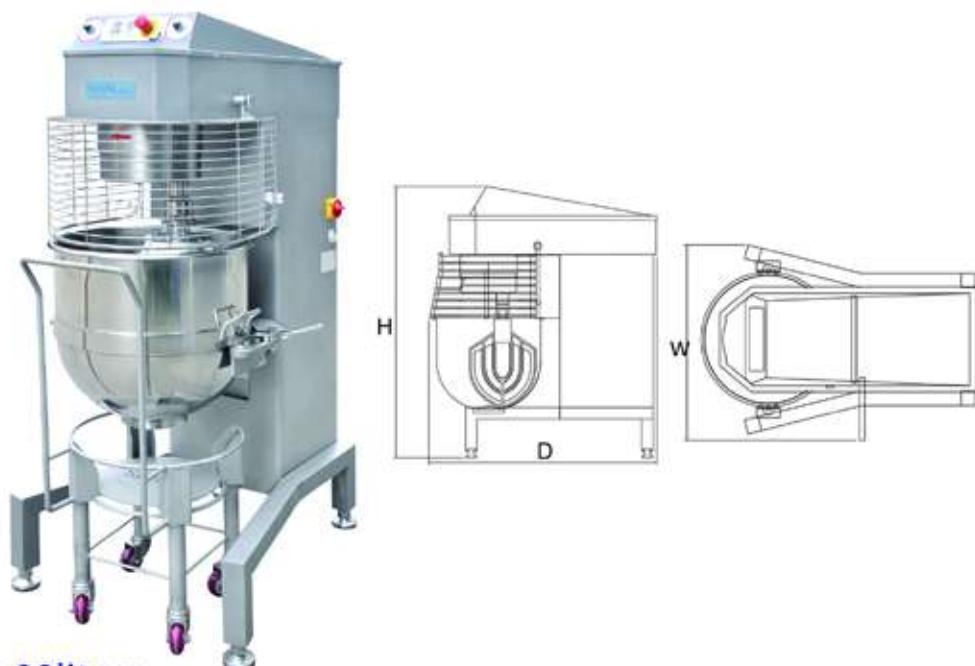
Features

- A good appearance and a durable structure.
- With hygienic shaft cover.
- Full transparent cover and safety grids,allow dish washing machine for cleaning.
- With damper in safety cover.
- Digital panel.
- 10 speeds changed by inverter.
- SM2-80L:with automatic bowl lifting.
- Optionally available with reduction bowl.
- With low noise and long life transmission gears.
- Mainly used to prepare biscuit/cookie dough, cake batter and cream whipping.



Model	SM2-20L	SM2-40L	SM2-60L	SM2-80L
Capacity(liter)	20	40	60	80
Agitator Speed(rpm) 1st-10th	129-452	125-438	120-420	114-400
Power(kw)	1.1	2.2	3	4.5
Outside Dimension(mm) (W*D*H)	564X750X927	732X838X1379	729X972X1463	758X1037X1677
Weight(kg)	110	250	360	470
Standard Attachment	bowl,beater,hook,whipping ball,safety grids; stainless steel trolley for SM2-60L and 80L			
Voltage	single phase	three phase	three phase	three phase

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SM-20LS Bowl capacity:20liters

SM-40LS Bowl capacity:40liters

SM-60LMS Bowl capacity:60liters

SM-80LS Bowl capacity:80liters

SM-80LGS Bowl capacity:80liters

Features

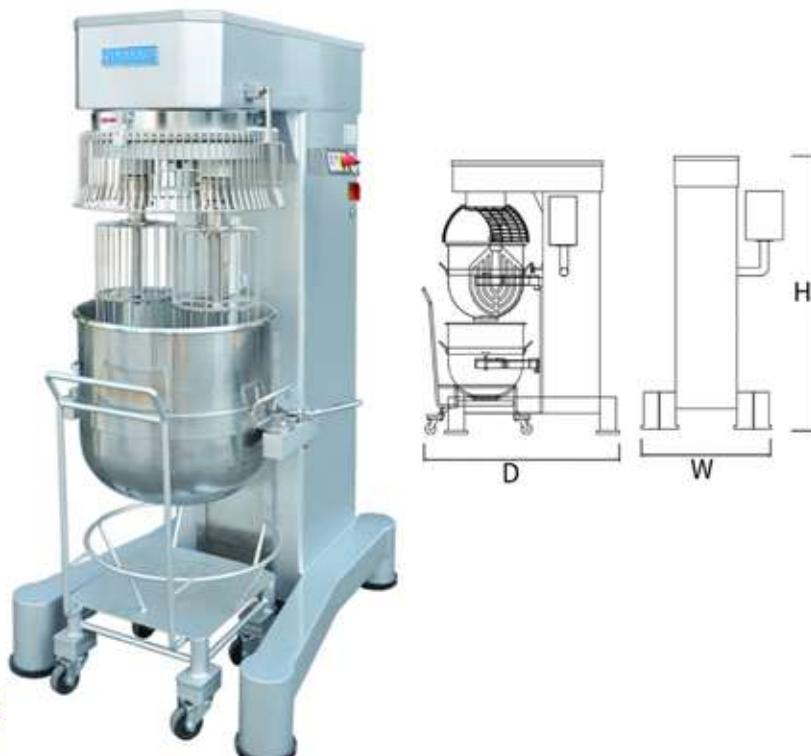
- 10 speeds with a constant force.
- Fit for use in butcher shops.
- Machine fully in stainless steel.
- Meets the most stringent hygiene standards.
- SM-20LS/40LS/60LMS/SM80LS/SM80LGS
Optionally available with reduction bowl.



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

Model	SM-20LS	SM-40LS	SM-60LMS	SM-80LS	SM-80LGS
Capacity(liter)	20	40	60	80	80
Agitator Speed(rpm) 1st-10th	129-452	125-438	120-420	114-400	114-400
Power(kw)	1.1	2.2	3	4.5	4.5
Weight(kg)	160	320	380	480	500
Outside Dimension(mm)(W*D*H)	525X751X899	585X835X1345	550X840X1350	768X1035X1685	796X1035X1910
Standard Attachment	bowl,beater,hook,whipping ball,safety grids;stainless steel trolley for SM-60LMS&SM-80LS&SM-80LGS				
Option	/	scraper	scraper	scraper	scraper
Voltage	single phase	three phase	three phase	three phase	three phase

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SM-60LG Bowl capacity:60 liters

SM-80LT Bowl capacity:80 liters

Standard Attachment for SM-60LG: bowl,beater,whipping ball,hook,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.



Model

SM-60LG

SM-80LT

Capacity(liter)	60	80
Power(kw)	3	4.7
Outside Dimension(mm) (W*D*H)	840X1100X1675	800X1102X1747
Weight(kg)	450	520
Option	scraper	/
Voltage	three phase	

SINMAG

Sinmag spiral mixer starts from 1983, the hit product of Sinmag. After testing and improving for 28 years, it already has the mature design, reliable performance and perfect after-sales service. Now the Sinmag spiral mixer has already occupied big market share. Sinmag has appeared in large bakery shops, central food processing factories, supermarkets and education academy. Sinmag mixers are exported to America, Europe, South-Africa and Japan. SM2-10 looks more beautiful, the function is more completed, and it is more suitable for home industry, studio and small shop.



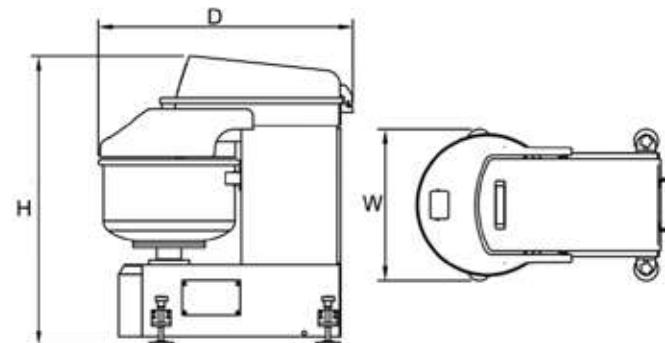
Features

- Digital Control panel.
- Normal mixing time: low speed 3min, fast speed 3min; After low speed 3min mixing, there's no flour in the bowl.
- After mixing, there's no granule in the dough, the gluten can pull to the thin film.
- Micro computer control, it will run automatically until finishing after you set the time.
- The material of mixing area meets the request of food hygiene.
- The material of the hook is imported from Japan, process in Taiwan.
- The bowl is made of SUS304 stainless steel with polishing.
- When open the safety grid, the mixer stops immediately to avoid the hand entering the mixing area.

Model SM2-10

Capacity(kg) Flour	5
Capacity(kg) Dough	10
Spiral Power(kw)	1.1
Bowl Power(kw)	/
Spiral Speed(rpm) 1st Speed	135
Spiral Speed(rpm) 2nd Speed	270
Bowl Speed(rpm) 1st Speed	12
Bowl Speed(rpm) 2nd Speed	24
Weight(kg)	88
Outside Dimension(mm) (W*D*H)	375X700X810
Voltage	single phase

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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.
- PC plastic cover or safety grids cover for choice.



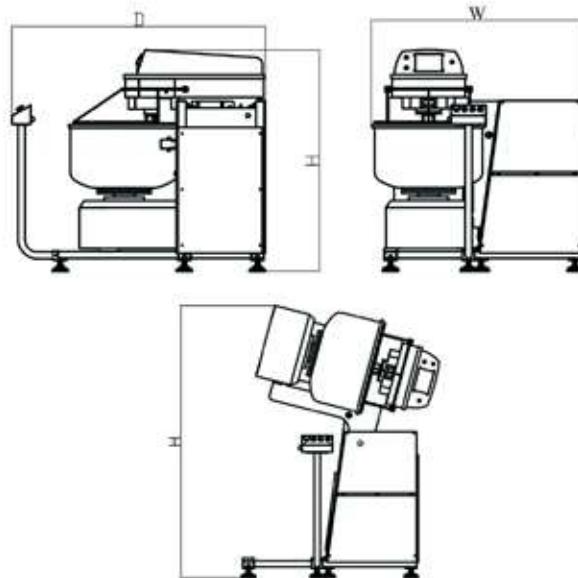
Model	SM2-25	SM-50	SM2-50T	SM2-60T	SM2-80T	SM2-120T	SM2-200T
Capacity(kg) Flour	12.5	25	25	37.5	50	75	125
Capacity(kg) Dough	25	50	50	60	80	120	200
Spiral Power(kw)	2.2	3	3	4.5	4.5	9	12
Bowl Power(kw)	/	/	0.75	0.75	0.75	0.55	1.5
Spiral Speed(rpm) 1st Speed	140	135	135	135	125	110	98
Spiral Speed(rpm) 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	17.8	17.2	13	11
Weight(kg)	155	285	285	325	425	640	1050

Outside Dimension(mm) (W*D*H) 590X880X1100 640X1080X1120 640X1080X1220 660X1000X1300 765X1280X1310 830X1470X1460 980X1710X1580

Voltage

three phase

SINMAG



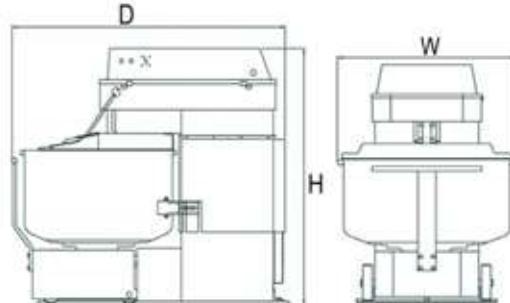
Features

- Digital control, solid construction.
- With large tilting angle up to 105° can fully dump out the dough.
- Hydraulic lifting system for the machine head.
- Three timers for programming reverse direction and both speeds.
- Front control box provides more convenient and safe operation.
- Besides digital control panel, manual switch is equipped in case the former one has problem.
- Stainless steel hook and bowl.

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

Model	SM2-80TFR	SM2-120TFR
Capacity(kg) Flour	50	75
Capacity(kg) Dough	80	120
Spiral Power(kw)	4.5	9
Bowl Power(kw)	0.75	0.55
Hydraulic Power(kw)	1.5	1.5
Spiral Speed(rpm) 1st Speed	125	110
Spiral Speed(rpm) 2nd Speed	250	220
Bowl Speed(rpm)	17.2	13
Weight(kg)	740	951.5
Outside Dimension(mm) (W*D*H)	1330X1595X1395	1440X1695X1550
Working Dimension(mm) (W*D*H)	1410X1595X2010	1720X1695X2120
Voltage	three phase	

SINMAG



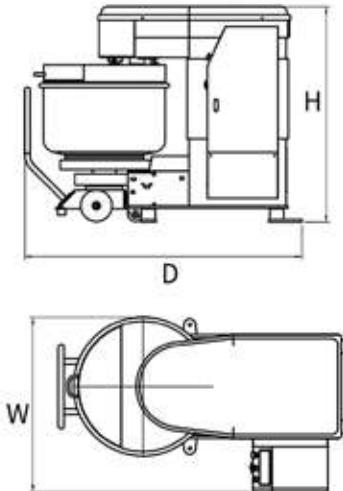
Features

- 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.
- PC plastic cover or safety grids cover for choice.



Model	SM2-120aE	SM2-200aE
Capacity(kg) Flour	75	125
Capacity(kg) Dough	120	200
Spiral Power(kw)	9	12
Bowl Power(kw)	0.75	1.5
Spiral Speed(rpm) 1st Speed	110	105
Spiral Speed(rpm) 2nd Speed	220	210
Bowl Speed(rpm)	13	11
Weight(kg)	1320	1400
Outside Dimension(mm) (W*D*H)	830X1660X1370	1215X1820X1510
Option	Bowl lifter	
Voltage	three phase	

SINMAG



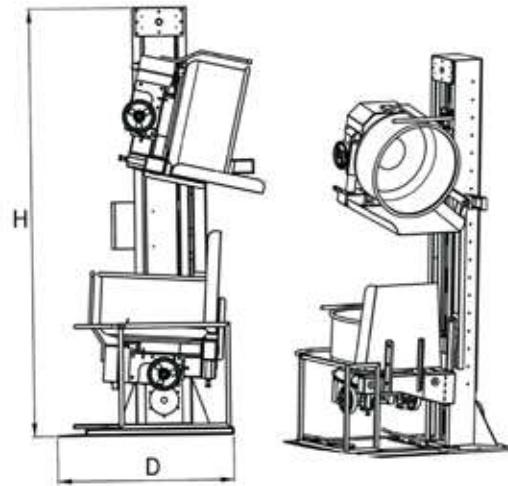
Features

- Digital control. Solid construction.
- Machine head goes up vertically.
- The fixing method of trolley is used the lock type to improve stability, flexibility and save manpower.
- Double hydraulic cylinder system is adopted, thus increasing the service life of the hydraulic cylinders.
- The two-stage transmission method can improve the mixing efficiency of the dough.
- The turbine reducer can reduce the frequency of consumable replacement and power loss.
- Stainless steel hook and bowl.



Model	SM-120SP	SM-200SP	SM-200aTF
Capacity(kg) Flour	75	125	125
Capacity(kg) Dough	120	200	200
Spiral Power(kw)	9	12	12
Bowl Power(kw)	0.75	1.5	1.5
Spiral Speed(rpm) 1st Speed	110	105	105
Spiral Speed(rpm) 2nd Speed	220	210	210
Bowl Speed(rpm)	13	11	11
Weight(kg)	1170	1370	1430
Outside Dimension(mm)(W*D*H)	1045*1765*1375	1190*1940*1470	1110*1750*1425
Option		Bowl lifter&Bowl tipper	
Voltage		three phase	

SINMAG



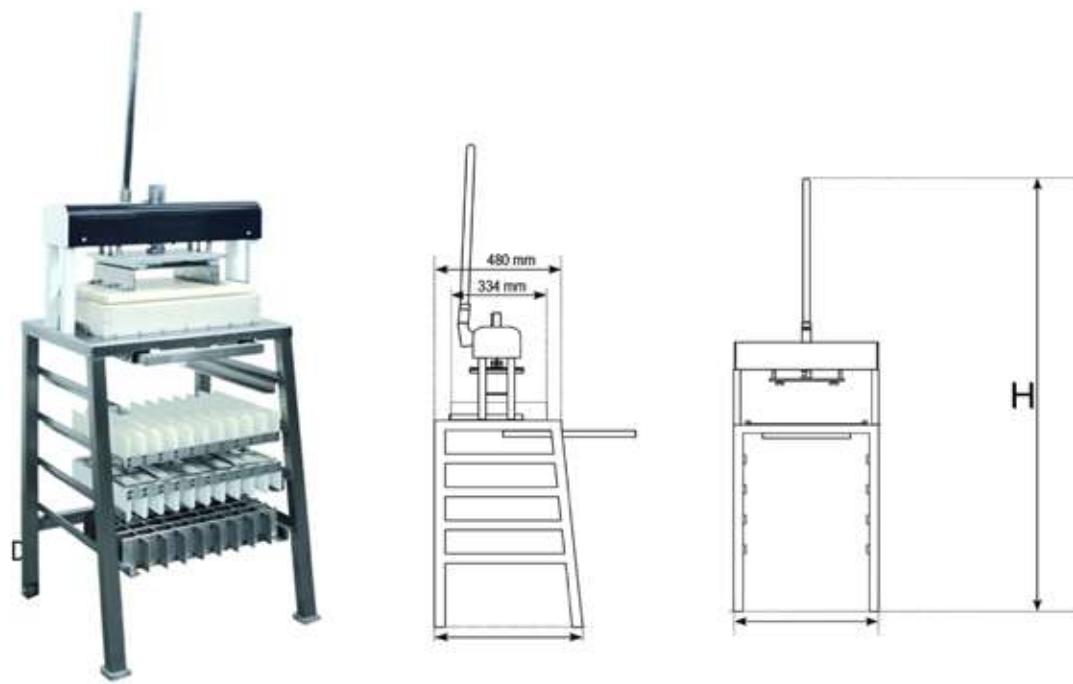
Features

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, automatical 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.



Model	BLT-120/1800	BLT-200/1800
Power(kw)	1.5	1.5
Outside Dimension(mm) (W*D)		1300*1750
Bowl-lifting Height(mm)	standard height is 1800, other height can be customized	
Other Height(mm)		can be customized
Voltage		three phase



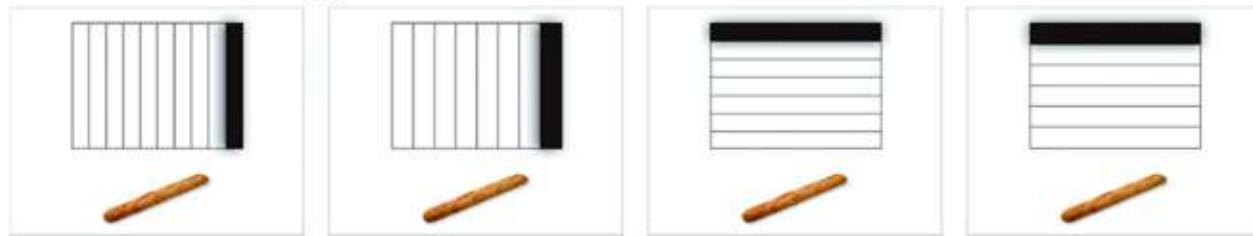
Features

- Manual dough dividing and moulding.
- Divide dough evenly.
- Dough pressing handle.
- Stainless steel table.
- No electrical connection required.
- Takes little space.
- Equipped with dividing bin.
- SDB-20B: Cutting grids are optional, easily interchangeable; mounted on two fixed wheels, easy to move; storage for 4 grids.
Can be customized other division.
Optionally available with 4 grids.



Model	SDB-20A	SDB-20B	SDB-20C
Number of Division	20	10 / 20 / 40 / others	10 / 20 / 40 / others
Weight Range per Piece(g)	100-300	180-500 / 90-250 / 45-120 / others	180-800 / 90-250 / 45-120 / others
Weight(kg)	81	74	50
Dimension (mm)	Width 620 Depth 600 Height 1960	620 590 1960	610 500 1160

1) Plastic Grids-Single division



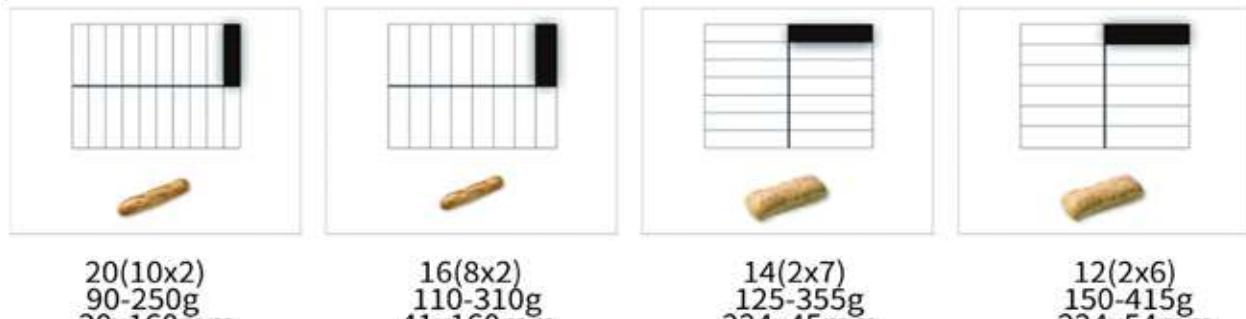
10(10x1)
180-500g
30x334mm

8(8x1)
225-625g
41x334mm

7(1x7)
255-710g
454x47mm

6(1x6)
300-830g
454x54mm

2) Plastic Grids-Double division



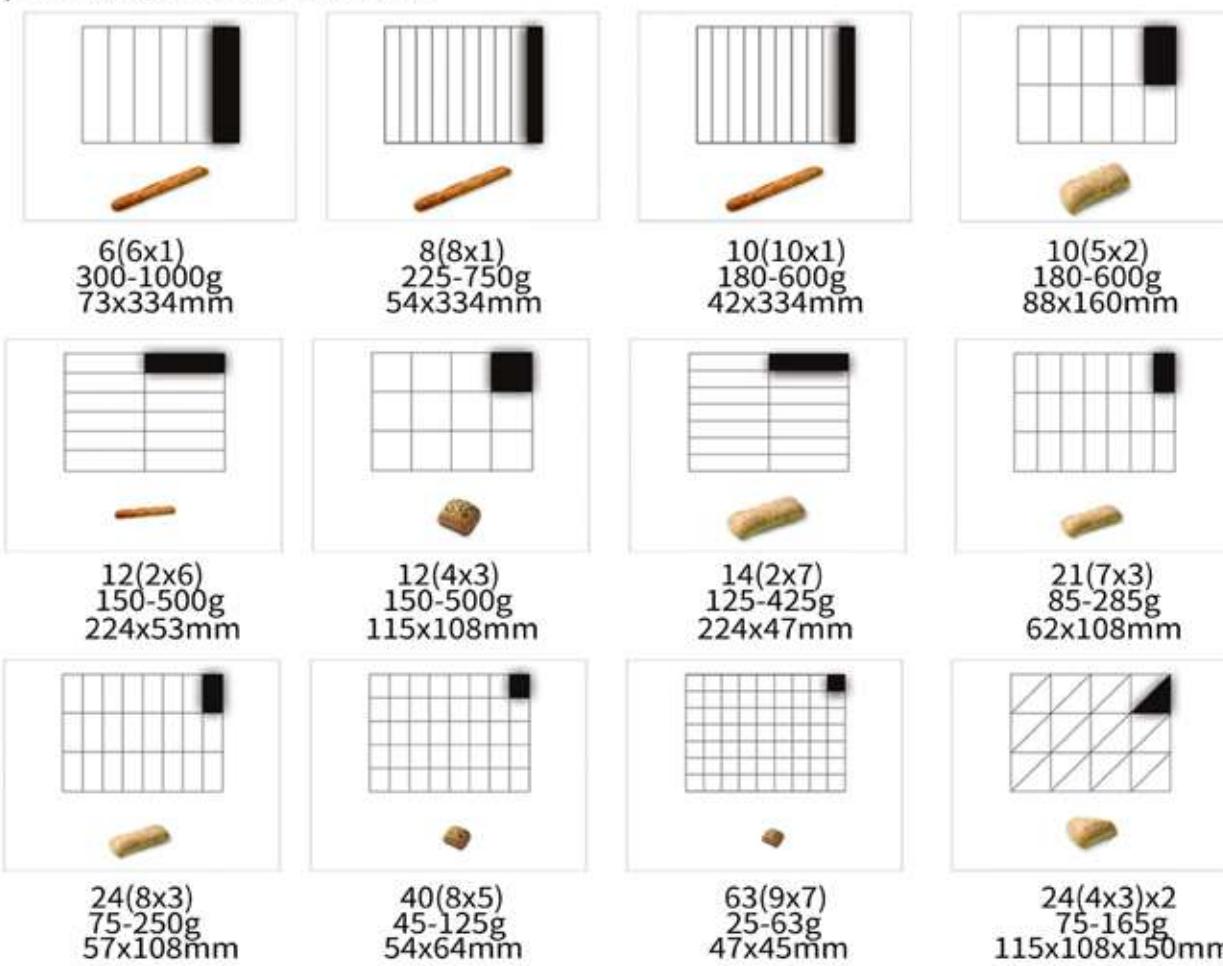
20(10x2)
90-250g
30x160mm

16(8x2)
110-310g
41x160mm

14(2x7)
125-355g
224x45mm

12(2x6)
150-415g
224x54mm

3) Stainless-Steel Grids



6(6x1)
300-1000g
73x334mm

8(8x1)
225-750g
54x334mm

10(10x1)
180-600g
42x334mm

10(5x2)
180-600g
88x160mm

12(2x6)
150-500g
224x53mm

12(4x3)
150-500g
115x108mm

14(2x7)
125-425g
224x47mm

21(7x3)
85-285g
62x108mm

24(8x3)
75-250g
57x108mm

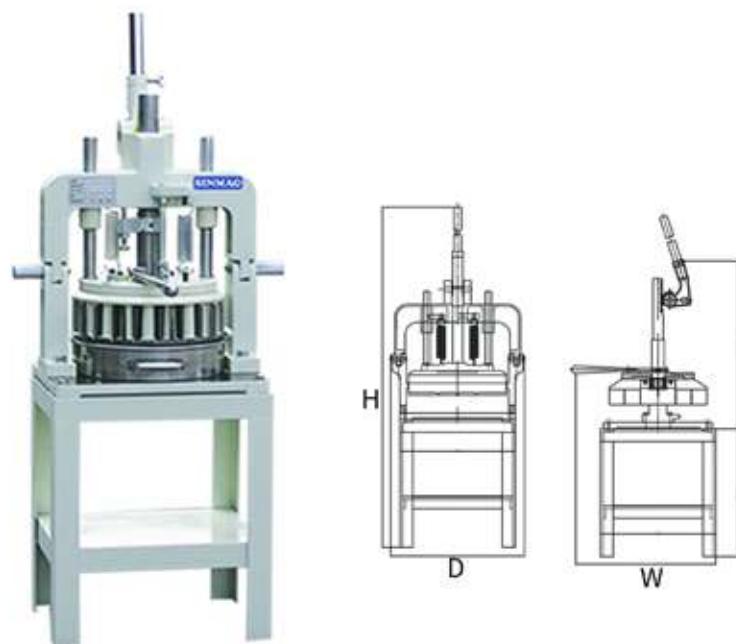
40(8x5)
45-125g
54x64mm

63(9x7)
25-63g
47x45mm

24(4x3)x2
75-165g
115x108x150mm

SINMAG

SM-636/530/536



Features

- SM-530/536: Manual dough divider; SM-636: Automatic dough divider.
- Divide dough evenly.
- The dough plates and blades which come into contact with the dough are of food-grade. It can ensure that the products are completed with a good quality.



Model	SM-530	SM-536	SM-636
Number of Division	30	36	36
Weight Range per Piece(g)	50-170	30-100	30-100
Weight(kg)	200	180	180
Dimension (mm)	Width 660 Depth 620 Height 1760	600 580 1780	520 180 1220
Standard Attachment	two plastic moulding plates		
Voltage	/	/	single phase



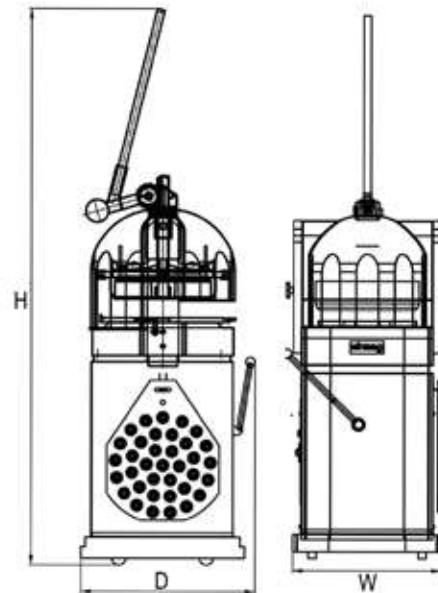
Features

- Semi-automatic divider series.
- Divide and 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.
- Can save large working time and finish rounding just in 8 seconds.
- Option: on castor can be customized.



Model	SM-330	SM-430	SM-936	SM-1136
Number of Division	30	30	36	36
Weight Range per Piece(g)	30-100	40-120	20-70	30-100
Power(kw)	0.75	0.75	0.75	0.75
Dimension (mm)	Width1	650	650	650
	Width2	1720	1720	1720
	Depth	710	710	710
	Height	2050	2050	2050
Weight(kg)	340	340	340	340
Standard Attachment	Three plastic moulding plates			
Voltage	three phase			

SINMAG



Features

- Semi-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.
- Can save large working time and finish rounding just in 8 seconds.
- Red colour for plastic moulding plates.



Model	SM-330Y	SM-352Y	SM-430Y	SM-414Y
Number of Division	30	52	30	14
Weight Range per Piece(g)	30-100	16-45	40-130	130-250
Power(kw)	0.55	0.55	0.55	0.55
Dimension (mm)	Width	610	610	610
	Width2	950	950	950
	Depth	690	690	690
	Height	2100	2100	2100
Weight(kg)	500	500	500	500
Standard Attachment	three plastic moulding plates			
Voltage	three phase			

SINMAG



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.
- SM-330A/SM-430A/SM-936A: by mechanical.
- SM-330AY/SM-352AY/SM-430AY/SM-414AY: by hydraulic. Machine head easily interchangeable.



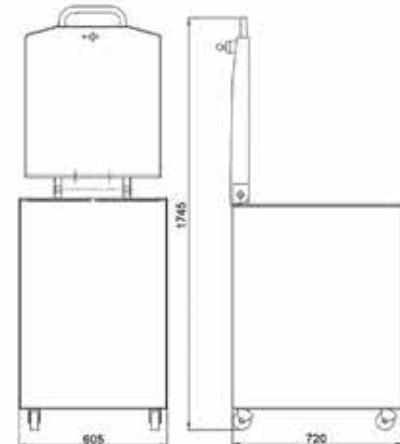
Model	SM-330AY	SM-352AY	SM-430AY	SM-414AY
Number of Division	30	52	30	14
Weight Range per Piece(g)	30-100	16-45	40-130	130-250
Power(kw)	1.3	1.3	1.3	1.3
Dimension (mm)	Width 810	810	810	810
	Depth 720	720	720	720
	Height 1790	1790	1790	1790
Weight(kg)	370	370	370	370
Standard Attachment	Three plastic moulding plates			
Voltage	three phase			

SINMAG CE

diameter:474mm



Length:505mm



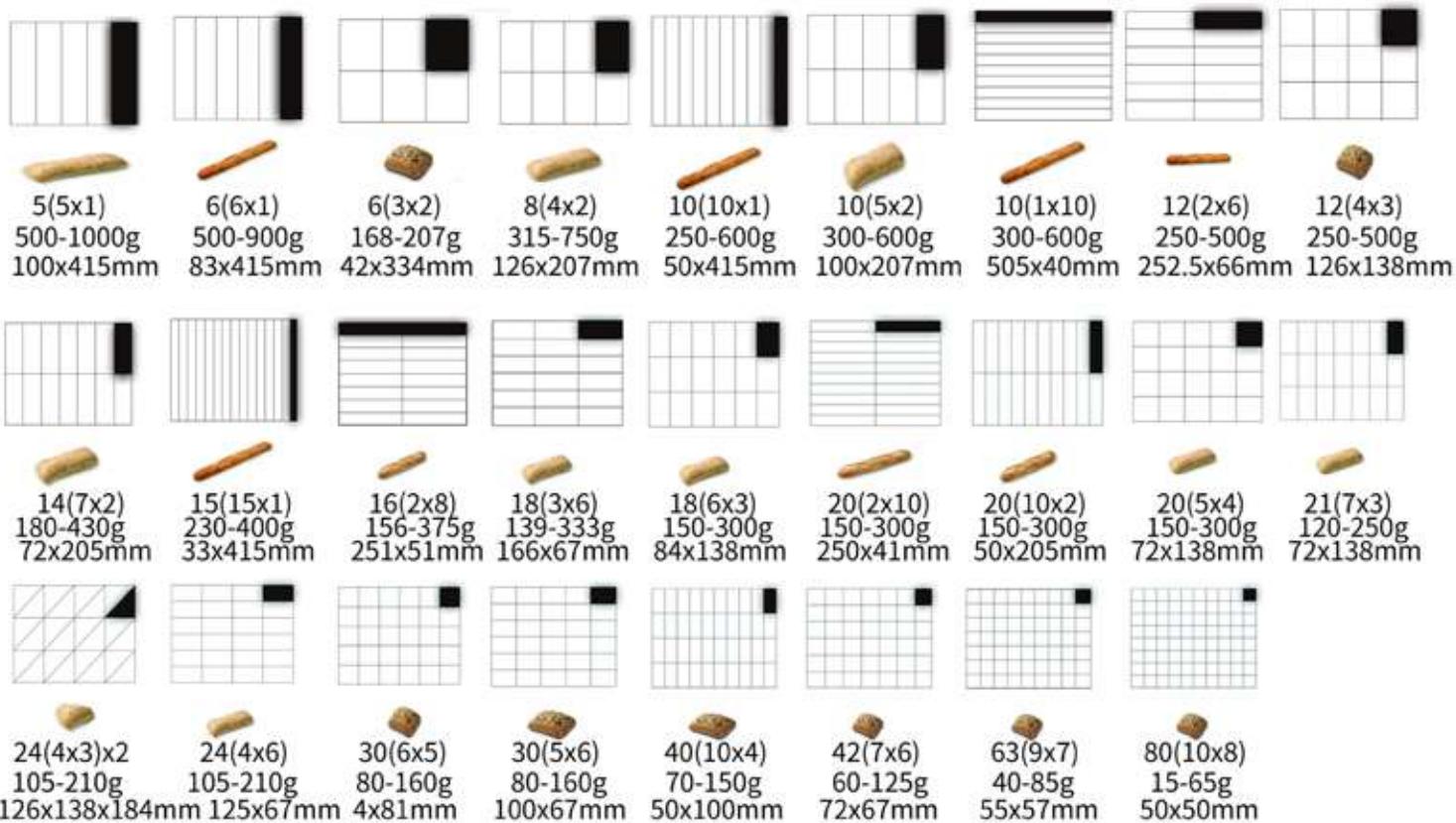
Features

- 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-D,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.

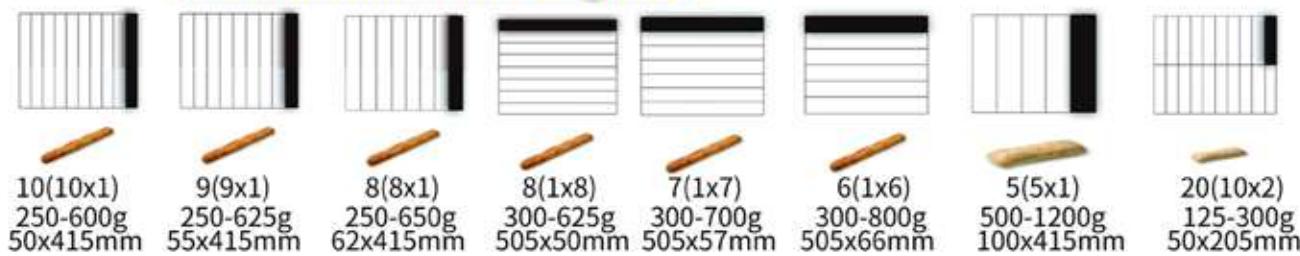


SINMAG

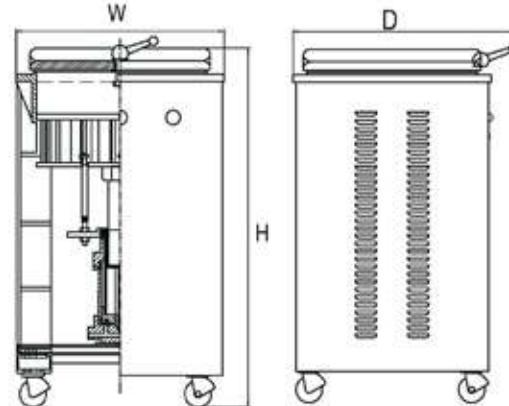
Standard Teflon Coated Stainless Steel Grids



Teflon Grids+Plastic Knives



Model	D20-D	DIV20M-F	DIV20M-D
Number of Division	20	20	20
Capacity per division	100-950g	100-950g	Grid
Power(kw)	2.2	2.2	2.2
Weight(kg)	265	265	285
Voltage		three phase	



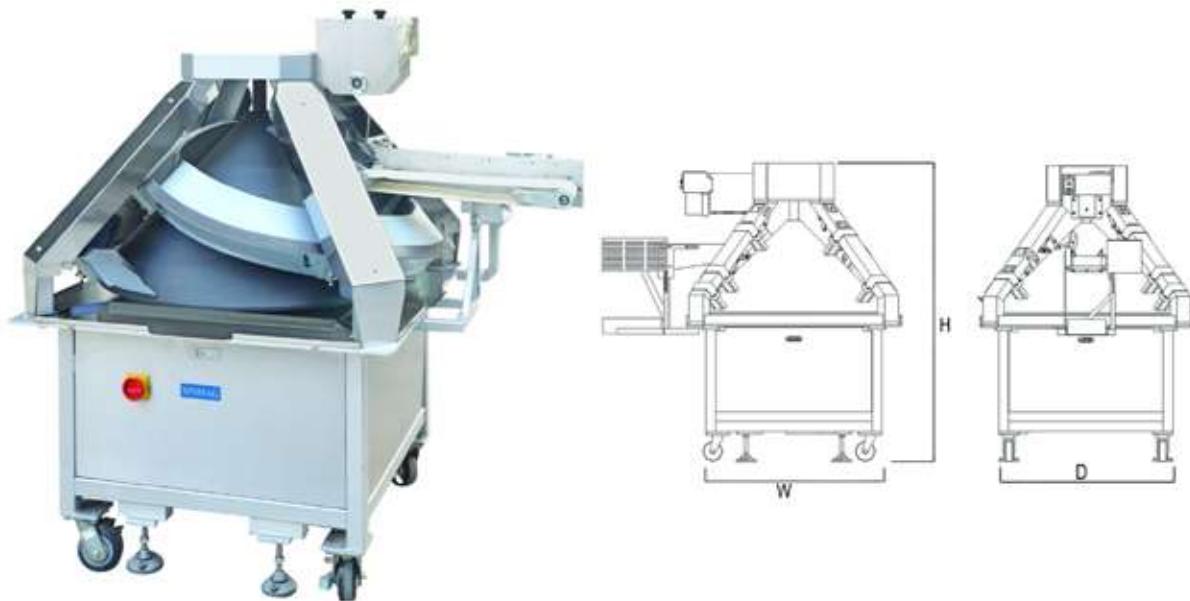
Features

- D16/D20: round bowl.
- D24/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	D24	DIV-20
Number of Division	16	20	24	20
Weight Range per Piece(g)	125-1000	100-800	80-650	100-800
Power(kw)	1.5	1.5	1.5	1.5
Dimension (mm)	Width	620	620	680
	Depth	810	810	700
	Height	1100	1100	1050
Weight(kg)	350	350	231	231
Standard Attachment			4 short cleaning-assistant pipes	
Voltage			three phase	

SINMAG CE



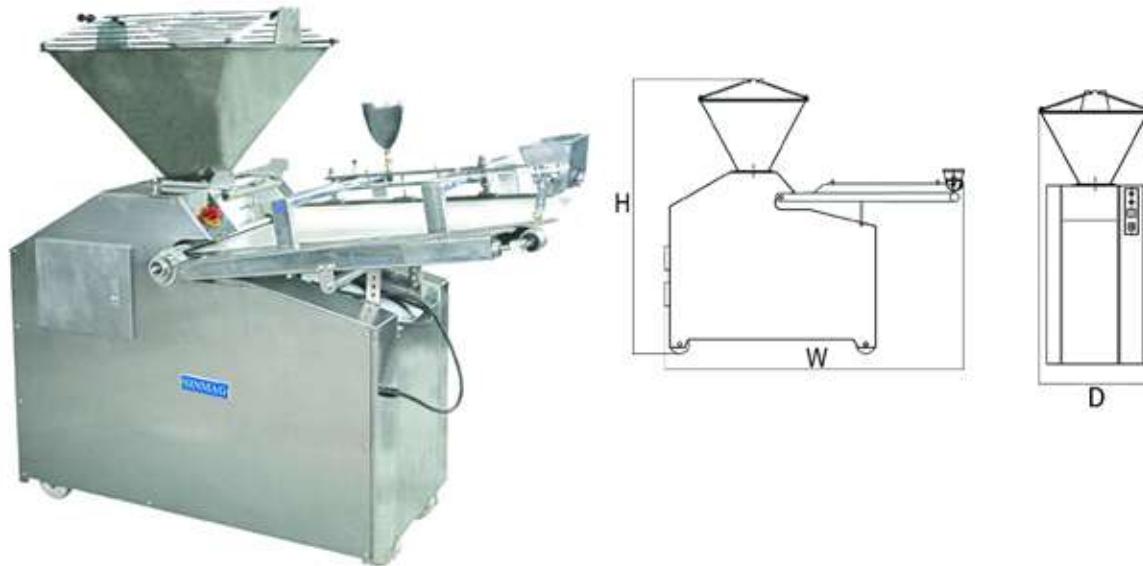
Features

- Under-frame in stainless steel.
- Teflon-coated cone and track.
- Available in two rounding lengths.
- Mounted on sturdy castors with locking system.
- All the rounders are mounted with the flour spraying system, it ensures the dough moves on the rounding track without any dough sticks.
- SMQ10/20, perfect for intermediate proofer output.



Model	SMQ-10/SMQ-10S	SMQ-20/SMQ-20S	SMQ-30
Capacity(pcs/h)	2000	4500	4500
Dough Track Length(m)	3.4	5.8	4.36
Dough Weight Range(g)	200-1200 /30-300	200-1200 /30-300	30-1200
Dimension (mm)	Width	1100	1200
	Depth	1200	1300
	Height	1500	1700
Weight(kg)	650	700	780
Power(kw)	0.75	0.75	0.9
Voltage		three phase	

SINMAG



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)	30-300	60-600
Dimension (mm)		
Width	1650	1650
Depth	850	850
Height	1700	1700
Weight(kg)	700	700
Power(kw)	1.5	1.5
Hopper Capacity(kg)	80	80
Option	Air pump	Air pump
Voltage	three phase	

SINMAG



Features

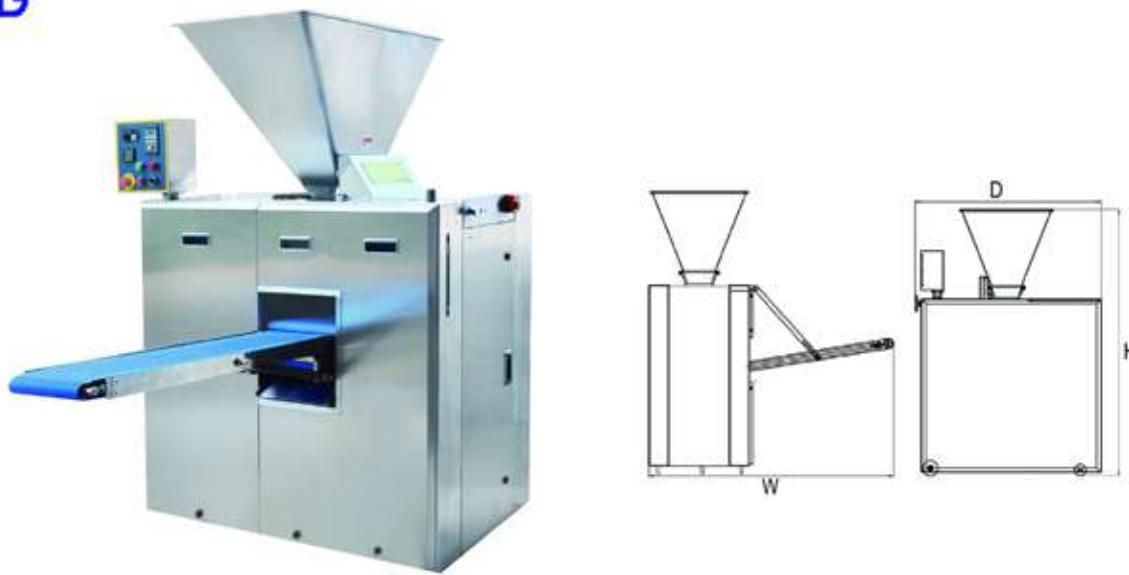
- Used for the dough division for toast, bun and the other kinds of bread.
- Mechanical flour spraying system.
- Divide dough evenly.
- Easy adjustment for different dough weight.
- Mounted on sturdy castors with locking system.
- For SMD-5P

Three sizes of rounding drum for choice and for standard price, one drum only.
Equipped with a hopper which can load 40kg of dough.



Model	SMD-5P	SMD-K5P	
Number of Pockets	5	5	
Working Efficiency(pcs/h)	7500	7500	
Power(kw)	2.4	1.2	
Dimension (mm)	Width Depth Height	1440 2240 1760	920 2010 1650
Hopper Capacity(kg)	40	20	
Air Pressure(kgf/cm ²)	Not below 5(prepared by user)		
Weight(kg)	1170	/	
Dough Weight Range(g)	Drum1 30-50 Drum2 45-65 Drum3 60-75	Drum1 30-70 Drum2 50-110	
Voltage	three phase		

SINMAG



Features

- Used for the dough division for toast, bun and the other kinds of bread.
- Equipped with a hopper which can load 140kg of dough for SMD2-2P, 190kg of dough for SMD2-4P.
- Divide dough evenly.
- Easy adjustment for different dough weight.



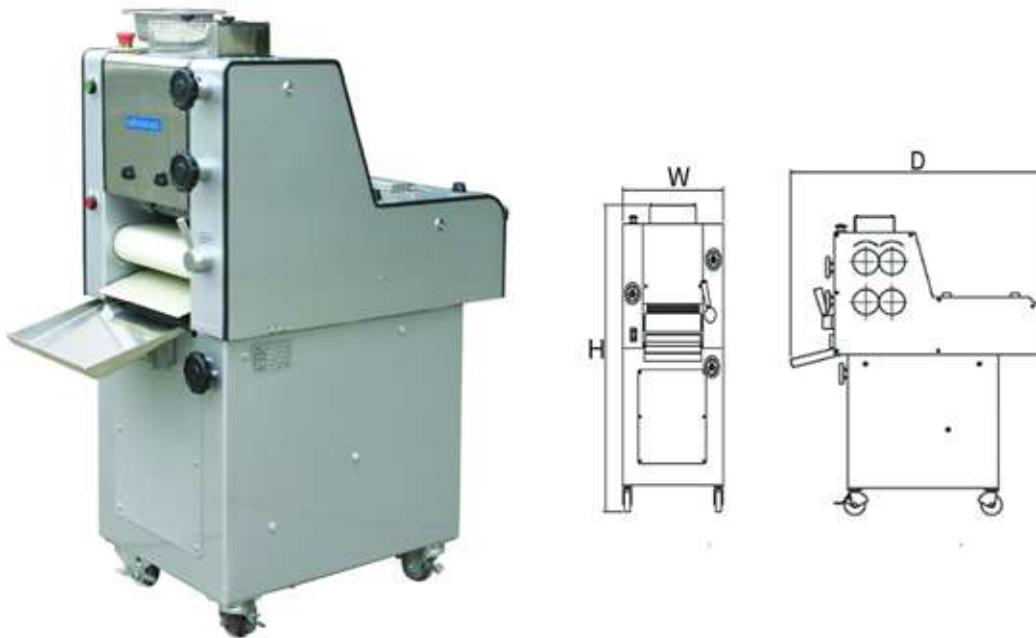
SMD2-2P



SMD2-4P

Model	SMD2-2P/1	SMD2-2P/2	SMD2-2P/3	SMD2-4P/1	SMD2-4P/4	SMD2-4P/6
Number of Pockets	1	2	3	1	4	6
Working Efficiency(pcs/h)	1500	3000	4500	1500	6000	9000
Power(kw)	1.7	1.7	1.7	2.4	2.4	2.4
Width	1750	1750	1750	1930	1930	1930
Dimension(mm)	1410	1410	1410	1100	1100	1100
Height	1810	1810	1810	1810	1810	1810
Hopper Capacity(kg)	140	140	140	190	190	190
Air Pressure(kgf/cm ²)			Not below 5(prepared by user)			
Weight(kg)	900	900	900	1000	1000	1000
Option			Adjustable conveyor belt height(790-960mm) for SMD-2P/4P			
Dough Weight Range(g)	120-1200	80-480	50-300	200-2400	50-480	50-300
Voltage			three phase			

SINMAG



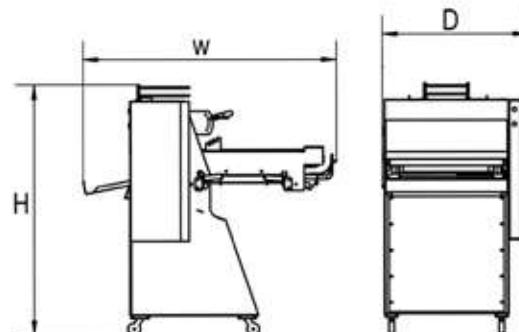
Features

- 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 Depth Height	680 1680 1135	850 1130 1270	540 1040 1240	580 1265 1530
Roller Gap Adjustment (mm)	1-15	1-14	1-15	1-15	
Weight (kg)	210	115	160	160	
Power (kw)	0.75	0.75	0.4	0.4	
Voltage			three phase		

SINMAG



Features

SM-860/SM860L:

- Gentle spring loaded rollers.
- 4" diameter rollers c/w nylon scrapers.
- Fully adjustable side guides.
- Hand feed or use under a bread plant.
- Infeed safety guard with automatic shut off.
- Totally enclosed chain and sprocket drive.
- Produce up to 3,600 pcs/hr.
- With optional curved pressure plates.

SM-670:

- Small compact design.
- A spring loaded dough roller system.
- Non-stick dough rollers with plastic scrapers.
- Pressure plate controls at front and back of machine.
- Heavy duty motor and drive system.
- Optional side guides and flat pressure plates up to 9" wide.
- Up to 3600 rolls per hour.



Model	SM-860	SM-860L	SM-670
Capacity(pcs/h)	3600	3600	3600
Dough Weight Range(g)	14-1800	14-1800	14-450
Working Width(mm)	450	600	225
Dimension (mm)	Width	1380	1030
	Depth	640	425
	Height	1350	640
Weight(kg)	230	280	88
Power(kw)	0.75	0.75	0.375
Voltage	single/three phase		single phase

SINMAG


Features

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



Model

SM2-380

Capacity(pcs/h)	2500
Weight Range per Piece(g)	50-900
Power(kw)	0.37
Dimension (mm)	Width Depth Height
	1050 690 1670
Working Width(mm)	780
Weight(kg)	285
Remark	Guide device is optional
Voltage	three phase

SINMAG



SM-380A:

- Stainless steel material elegant appearance.
- It has scale to adjust the roller gap,it is convenient for user to do the standard operation.
- The scraper of the roller can be detached easily,easy to clean.
- The bottom roller use nylon material,it can avoid the dough sticking.
- Special design of pressing plate with scale to adjust.
- This can remove air very well,achieve optimal moulding effect.

Features

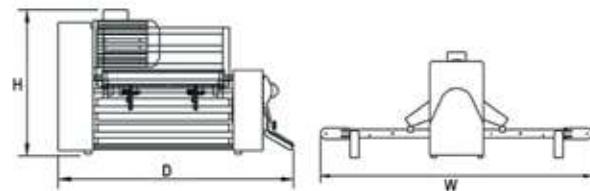
SDM-340B/SDM-340B2:

- 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.



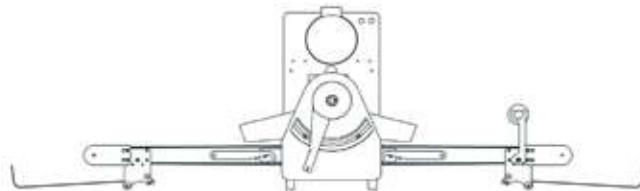
Model	SDM-340B	SDM-340B2	SM-380A
Capacity(pcs/h)	3000	4500	2000
Dough Weight Range(g)	30-300	30-300	30-600
Working Width(mm)	350	750	380
Dimension (mm)	Width 1950 Depth 770 Height 1350	1950 1170 1350	1750 610 1150
Top Roller Gap Adjustment(mm)	9-14	5-9	1-15
Bottom Roller Gap Adjustment(mm)	1-9	1-9	1-15
Motor Power(kw)	0.75	0.75	0.75
Pressure Plate Height(mm)	10-50	10-50	1-50
Weight(kg)	250	325	186
Voltage		three phase	

SINMAG



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.
- SM-520S:Tray is optional.

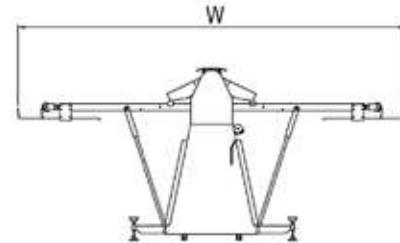


SM-520S with optional tray



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	0.3-50	0.3-30	0.3-30
Machine tables are in working position(mm)	Width 1500 Depth 950 Height 580	1040	1000	2500 940 1180
Machine tables are folded up (mm)	Width 850 Depth 950 Height 670	440 760 580	/	1200 1030 1750
Power(kw)	0.55	/	0.55	0.55
Weight(kg)	100	60	100	168
Voltage			three phase	

SINMAG



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 conveyer 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	SM2-650
Type	Floor Model	Floor Model	Floor Model	Floor Model	Floor Model
Working Width(mm)	500	600	600	650	650
Conveyor Tabel Length(mm)	980	1400	1400	1600	1400
Machine tables are in working position(mm)	Width 2510 Depth 1030 Height 1170	3500 1130 1170	3500 1130 1170	3880 1180 1330	3270 1150 1260
Machine tables are folded up (mm)	Width 1300 Depth 1030 Height 1700	2000 1130 1980	2000 1130 1980	/	3250 1143 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	268	250	430	310
Voltage			three phase		

SINMAG



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)	2020X1040X1950	1250X950X1750	/
Power(kw)	0.75	0.75	0.75
Weight(kg)	272	234	300
Voltage		three phase	

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

SINMAG



Features

CTL-540

- The cutting shapes are consistent.
- Cutters could be replaced very easily.
- Equipped with holding bracket for the cutting tools, avoid damages to the cutters.
- Scrap AUTO-recycling system.
- PLC system and servo motor for higher precision.
- Memory enough for 20 recipes.

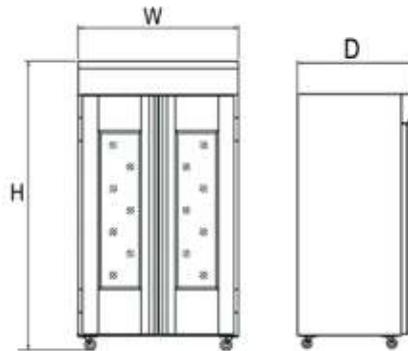


Model

CTL-540

Description	Make up line
Conveyor Belt Width(mm)	558
Cutter Effective Width(mm)	540
Dimension(mm)(W*D*H)	3550X1020X1140
Power(kw)	0.9
Weight(kg)	400
Voltage	three phase

SINMAG



Features

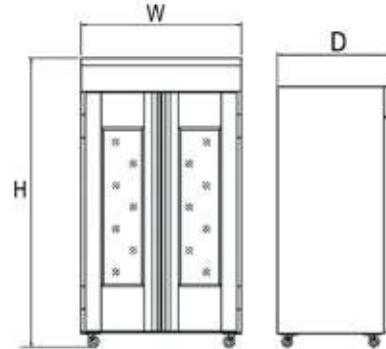
- Single door or double door.
- Doors with tempered glass.
- Mechanical control panel, easy maintenance.
- Economic proofers, minimize the cost and labor.
- Mounted on castors with locking system, easily movable.
- Sinmag proofers are built with durable components and reliable, easy-to-use controls.
- 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	1100X860X2110	1380X740X2110
Weight(kg)	93	95	126
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		
Voltage	single phase		

SINMAG

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)	460X720/400X600	460X720/400X600	400X600	400X600
Number of Shelves	16	16	20	20
Tray Layout				
Dimension(mm)	580X940X2115	1100X940X2115	725X1045X2115	1420X950X2115
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			
Voltage	single phase			

SINMAG



Features

ST-2R/ST-4R/ST-6R/ST-8R Proofer:

- 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.

ST100/ST200 Steam Generator:

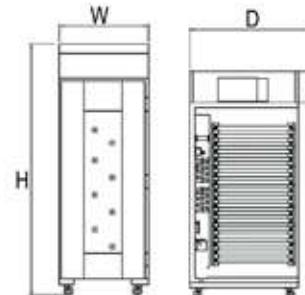
- Stainless steel panels.
- Digital control panel.
- Electric heating.
- Air temperature range: ~38 C.
- Air humidity range: ~80%RH.



Model	ST-2R	ST-4R	ST-6R	ST-8R	ST100	ST200
Capacity(number of racks)	2	4	6	8	4	8
Tray Size (mm)	400X600	400X600	400X600	400X600	/	/
Rack Size(mm)	675X810X1800	675X810X1800	675X810X1800	675X810X1800	675X810X1800	675X810X1800
Dimension (mm)	Width	1215	2190	2190	2190	563
	Depth	2000	2000	2875	3560	230
	Height	2290	2290	2290	2290	1650
Weight(kg)	260	350	450	550	46	55
Door	single door	double door	double door	four doors(front and back)	/	/
Total Power(hp)	4	4	8	8	4	8
Proofer Control Mode	digital control panel					
Proofer Outside Panel	stainless steel plate with 50mm PU insulation					
Remark	any size of Roll-in Proofer can be customized according to requirements					
Voltage	single phase			three phase	single phase	three phase

SINMAG

Digital control panel



Features

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

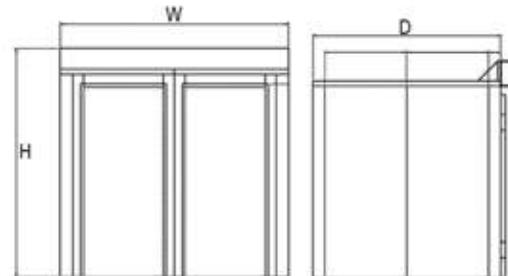


Model	DC-18S	DC-18F	DC-36F	DC-36S	DC-236S
Capacity(number of trays)	18	18	36	36	36
Tray Size (mm)	400X600	460X720	460X720	400X600	400X600
Number of Shelves	18	18	18	18	18
Tray Layout					
Dimension (mm)	Width Depth Height	555 1025 2215	760 1070 2135	1270 1070 2135	755 1280 2215
Door	single door	single door	double door	single door	double door
Compressor Power(hp)	0.5	1.125	1.125	1.125	0.5X2
Heater Power(kw)	2	2	2.3	2.3	1.5X2 heaters
Temperature Range(°C)	2~40	2~40	2~40	2~40	2~40
	Optional Temperature Range(°C): -10~40				
Weight(kg)	160	180	240	205	240
Outside stainless steel panel with PU insulation	50mm	60mm	60mm	50mm	50mm
Voltage	single phase				

SINMAG



Digital control panel



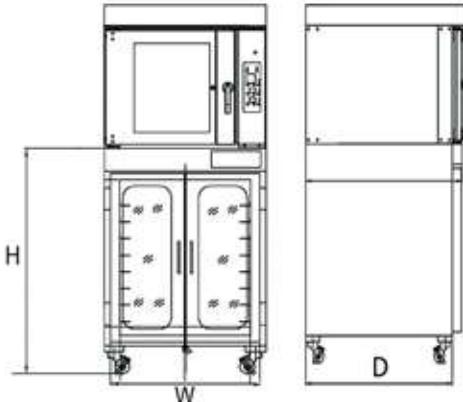
Features

- Durable construction.
- Available with single door or double door, four door.
- Digital control panel, can be customized.
- 3-steps in operation:-Retard;-Recovery;-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)	1.75	2	1.75X2	2X2
Heater Power(kw)	4	6	8	12
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.			
Voltage	single phase	three phase	three phase	three phase

SINMAG CE



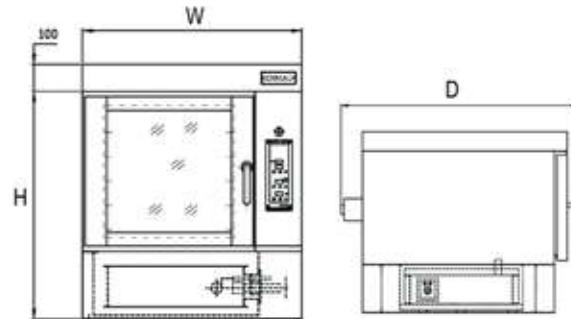
Features

- Ovens available separately.
- Castors.
- Base proofer uses electrical heater and control circuit to generate constant temperature and humidity atmosphere for fermentation. Double glazed with tempered glass, give proofer superb heat preserving and energy-saving performance. Also digital control panel makes operation more flexible, makes control more accurate.
- Sinmag baking oven with base proofer series have been designed for years of trouble-free operation in today's modern bakery and has been proved that it can provide users with the best performance as well as the safety.



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 Depth 1065 Height 987	780 1065 1085	1520 1270 1060	1365 1160 985	1490 1150 890
Weight(kg)	90	95	200	160	150
Total Power(kw)	0.9	0.9	1.7	0.7	1.7
Control Mode	mechanical control panel	digital control panel			mechanical control panel
Voltage		single phase			

SINMAG



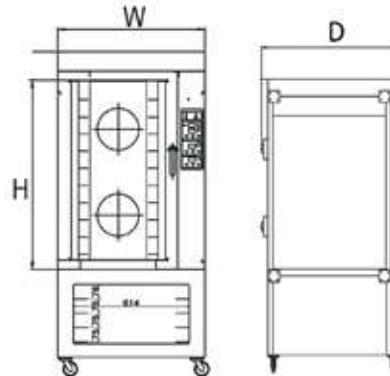
Features

- Easy to use digital controls for temperature, steam and timer.
- Steam system included.
- Under oven proofer available.
- 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 1235 Height 940	810 1235 1700
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
Voltage	single phase	

SINMAG



Features

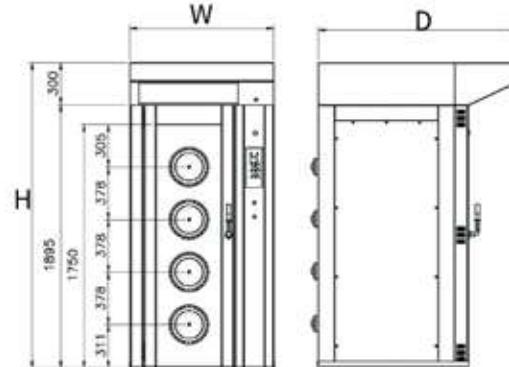
- Easy to use digital controls for temperature, steam and timer.
- Double heat-protecting window.
- Support extraction hood and proofer available separately.
- Door is designed to remain cool to the touch.
- Glass door for easy cleaning.
- Protective design in door lock can avoid injury caused by hot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



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

Model	SM2-704E	SM2-705E	SM2-705EB	SM2-710E	SM2-710EB	SM-805	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
	Depth	1165	1235	1400	1235	1400	1453
	Height	540	690	690	1700	1700	1700
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			
Voltage				three phase			

SINMAG **CE**



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.
- Digital control panel, up to 20 programs available.

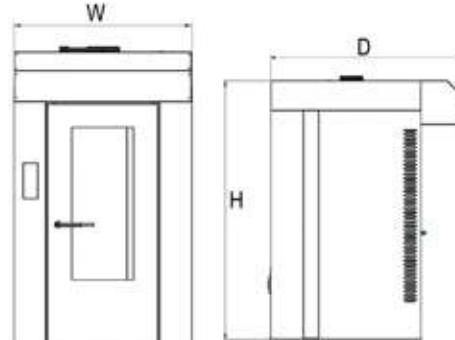


Model

RV1

Capacity(number of racks)	1 single rack
Number of Trays	16
Tray Size(mm)	400X600
Dimension (mm)	
Width	1035
Depth	1450
Height	2195
Weight(kg)	550
Heater Power(kw)	33
Energy	electricity
Chamber Panel	stainless steel
Outside Panel(front side)	stainless steel
Outside Panel(other sides)	aluminum&zinc-coated steel panel
Max Temperature (c)	300
Voltage	three phase

SINMAG CE



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.
- Programmable.
- Easy maintenance baking chamber.

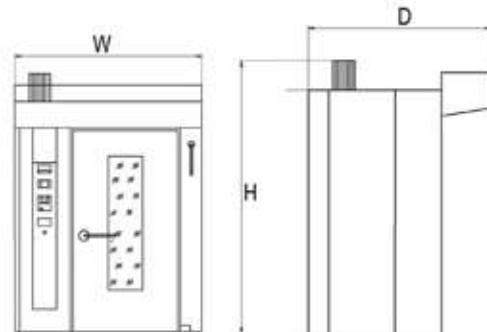


Model

RV2

Capacity(number of racks)	1 double rack
Number of Trays	36
Tray Size(mm)	400X600
Dimension (mm)	
Width	1440
Depth	2210
Height	2460
Weight(kg)	1150
Heater Power(kw)	37
Motor Power(kw)	1.6
Energy	electricity
Max Temperature ('c)	300
Voltage	three phase

SINMAG



Features

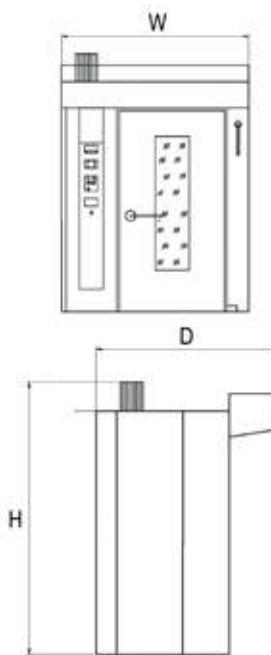
- With extraction hood.
- Single rack or double rack.
- All stainless steel.
- Turntable system for rack.
- With steam device
- Electrical or fuel execution.
- Easy maintenance baking chamber.
- Easy to use digital controls for temperature, steam and timer.



Model	F1	F2	F3	F4
Number of Rack	1 single rack	1 double rack	1 double rack	2 double rack
Tray Size (mm)	400X600 / 460X660 460X720 / 460X760	400X600	400X600 / 460X660 460X720 / 460X760	400X600
Max.Trays	18	36	36	72
Width (mm)	1890	2180	2420	3120
Depth (mm)	1950	1850	2350	2600
Height (mm)	2410	2500	2600	2920
Energy	electricity/gas/oil	electricity/gas/oil	electricity/gas/oil	gas/oil
Motor Power(kw)	1.1	1.6	2.7	6
Max Temperature (c)	300	300	300	300
Electric Heater Power (kw)	37	47	60	/
Burner Heater Power(kcal/h)	43850	49870	86000	103200
Weight(kg)	1100	1570	1900	3900
Voltage	three phase			

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

SINMAG

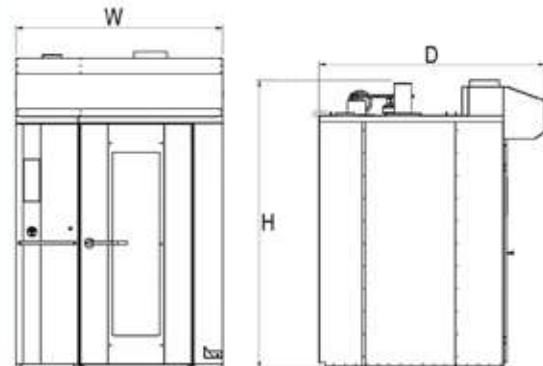


Features

- Turntable system for rack.
- Oven outside panel stainless steel sus 430.
- Easy to use digital controls for temperature and baking time.
- With extraction hood
- Heavy duty.



Model	F1B	F2B	F3B	
Number of Rack	1 single rack	1 double rack	1 double rack	
Tray Size (mm)	400X600 / 460X660 460X720 / 460X760	400X600	400X600 / 460X660 460X720 / 460X760	
Energy	electricity/gas/oil	electricity/gas/oil	electricity/gas/oil	
Dimension (mm)	Width Depth Height	1890 1950 2410	2180 1850 2500	2420 2350 2600
Motor Power(kw)	1.1	1.6	2.7	
Electric Heater Power (kw)	37	47	60	
Burner Heater Power(kcal/h)	43850	49870	86000	
Weight(kg)	1050	1520	1850	
Temperature Range (c)		0~300		
Optional		steam device/exhaust fan/diesel tank		
Voltage		three phase		

SINMAG CE


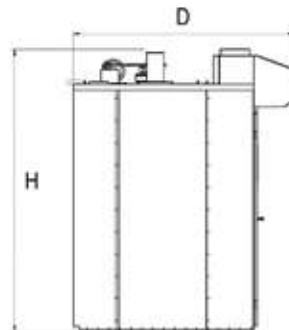
Features

- 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.
- Programmable.
- Easy to use digital controls for temperature, steam and timer.



Model	SV1	SV2	SV3
Number of Racks	1 single rack	1 double rack	1 double rack
Tray Size (mm)	400X600 / 460X660 460X720 / 460X760	400X600	400X600 / 460X660 460X720 / 460X760
Number of Trays(bread/toast)	10/15	20/30	20/30
Dimension (mm)	Width Depth Height	1435 1690 2550	1625 1960 2550
Weight(kg)	1020(electricity) 1130(gas/oil)	1480(electricity) 1590(gas/oil)	1750(electricity) 1900(gas/oil)
Motor Power(kw)	1.1	1.6	2.7
Max Temperature (c)	300	300	300
Electric Heater Power (kw)	37	47	59
Burner Heater Power(kcal/h)	43850	49870	86000
Energy	electricity/gas/oil	electricity/gas/oil	electricity/gas/oil
Voltage		three phase	

SINMAG



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(mm)	460X660	460X660
Dimension (mm)		
Width	1400	1830
Depth	1300	1550
Height	2700	2700
Weight(kg)	1320	1350
Electric Heater Power(kw)	51.96	64.95
Burner Heater Power(kcal/h)	43750	72500
Energy	electricity/gas	electricity/gas
Max Temperature (c)	275	275
Motor Power(kw)	1.2	1.2
Voltage	three phase	

SINMAG



Features

- Stainless steel construction.
- Heavy-duty rotate system.
- Includes rack, specify 6, 8, or 10 pan at time of order.
- High volume steam generator.
- 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
- Optional: underneath proofer/rack for LOM-E6/G6/E8/G8.
- LMO-MAX, 40 preset recipes capacity with 6 quick-selection buttons for pre-saved recipes.



Model	LMO-Max-E	LMO-Max-G	LMO-E6/G6/E8/G8
Number of Racks	1 rack	1 rack	1 rack
Tray Size (mm)	400X600/460X660	400X600/460X660	400X600/460X660
Energy	electricity	gas	electricity/gas
Dimension (mm)	Width Depth Height	1112 1031 1955	1112 1031 1955
Weight(kg)	620	620	410
Motor Power(kw)	0.37	0.37	0.37
Electric Heater Power (kw)	26.4	/	12.5
Burner Heater Power(kcal/h)	/	32000	22700
Max Temperature (c)	275	275	275
Gap between each shelf (mm)	6Shelves 8Shelves 10Shelves 12Shelves 16Shelves	201 151 120 100 75	139 100 83 / /
Voltage	three phase		

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

SINMAG



SK2-P623H/SK2-P633H/SK2-P643FH



SK-P634T



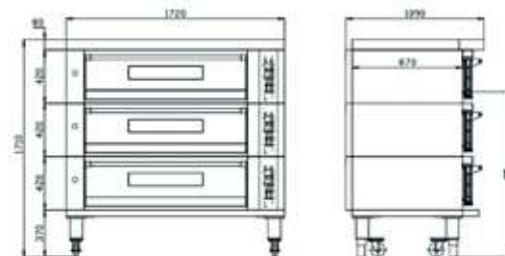
Standard panel



optional panel

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.
- Casters with damper key.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories: steam device; exhausting hood; stone plate; fully glass door.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.



Model	SK2-P623H	SK2-P633H	SK-P634T	SK2-P643FH
Number of Decks	3	3	4	3
Number of Trays(per deck)	2	3	3	4
Tray Size(mm)	400X600	400X600	400X600	400X600
Tray Layout				
External Dimension(mm)	Width Depth Height	1320 1090 1710	1720 1090 1710	1520 1270 1925
Baking Chamber Dimension(mm)	Width Depth Height	900 720 230	1300 720 230	1050 900 230
Weight(kg)	600	750	980	870
Power per Deck(kw)	5.5	8	7	9
Temperature Range(°C)	0~300			
Outside Panel(front side)	stainless steel plate			
Outside Panel(other sides)	stainless steel plate			
Door-open style	downward&outward			
Voltage	three phase			

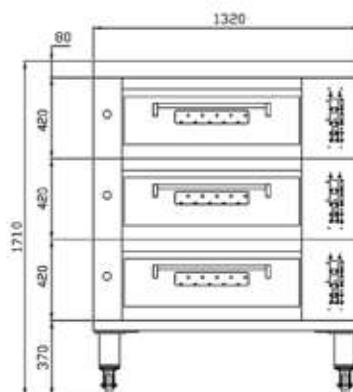
SINMAG



Standard panel



SM2-523H



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 plate.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.
- Casters with damper key.



Model	SM2-901C/H	SM2-523H	SM-603T	SM2-603SH	SM2-603FH	SM-603A
Number of Decks	1	3	3	3	3	3
Number of Trays (per deck)	1	2	2	3	4	5
Tray Size (mm)	400X600	400X600	400X600	400X600	400X600	400X600
Tray Layout						
External Dimension (mm)	Width 780 Depth 1015 Height 300/350	1320 1090 1710	1490 1150 1755	1720 1090 1710	1720 1270 1710	2190 1220 1860
Baking Chamber Dimension (mm)	Width 420 Depth 620 Height 150/200	900 720 230	1020 805 240	1300 720 230	1300 900 230	1720 845 250
Weight (kg)	80/100	600	650	740	860	1260
Power per Deck (kw)	2.8/3.2	5.5	7	8	9	11
Max Temperature (c)	300	300	300	300	300	300
Outside Panel (front side)				stainless steel		
Outside Panel (other sides)				aluminum coated steel		
Door-open style				downward&outward		
Voltage	single phase			three phase		

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

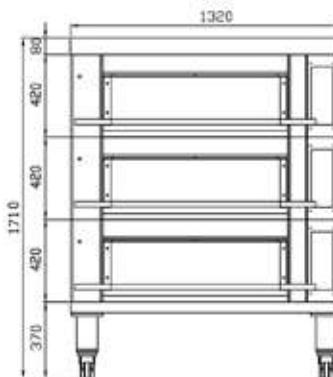
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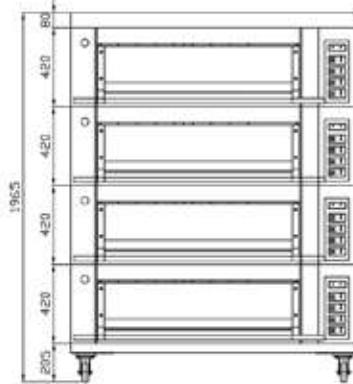
Standard panel



MB2-623H/923H



MB-644F/944F



Features

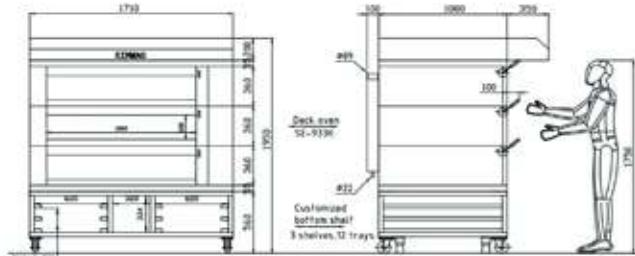
- Economic ovens.
- Glass door, open up and outward.
- The ovens are composed of detachable decks, easy to install site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories: steam device; exhausting hood; stone plate.
- 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 with damper key.

Model	MB2-623H	MB-644F	MB-923H	MB-944F	
Number of Decks	3	4	3	4	
Number of Trays(per deck)	2	4	2	4	
Tray Size(mm)	400X600	400X600	400X600	400X600	
Tray Layout					
External Dimension(mm)	Width Depth Height	1320 1090 1710	1810 1336 1965	1320 1090 1710	1810 1336 1965
Baking Chamber Dimension(mm)	Width Depth Height	900 720 230	1320 900 210	900 720 230	1320 900 210
Weight(kg)	575	1180	575	1180	
Power per Deck(kw)	5.5	9	5.5	9	
Temperature Range (c)			0~300		
Outside Panel(front side)			stainless steel plate		
Outside Panel(other sides)		aluminum&zinc-coated steel		stainless steel plate	
Door-open Style			upward&outward		
Voltage			three phase		

SINMAG



Standard 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.
- 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-controlled 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; semi-auto loader.

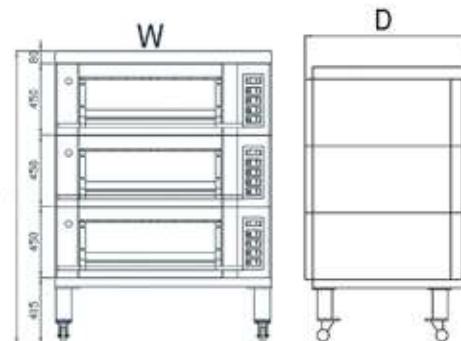
Model	SE-923K	SE-933K	SE-944FK
Number of Decks	3	3	4
Number of Trays(per deck)	2	3	4
Tray Size(mm)	400X600	400X600	400X600

Tray Layout



External Dimension(mm)	Width	1310	1710	1710
	Depth	1180	1180	1380
	Height	1750	1750	1955
Baking Chamber Dimension(mm)	Width	860	1260	1260
	Depth	730	730	930
	Height	220	220	220
Weight(kg)		700	900	1080
Power per Deck(kw)		5.2+1.5	7.3+2	7.3+2
Temperature Range (c)			0~300	
Outside Panel(front side)			stainless steel plate	
Outside Panel(other sides)			stainless steel plate	
Door-open Style			upward&inward	
Voltage			three phase	

SINMAG



Features

- Glass door.
- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- 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.
- 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 plate.
- 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 with damper key.

Model	MB-823
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Number of Decks	3
Number of trays (per deck)	2
Tray Size (mm)	400X600

Tray Layout

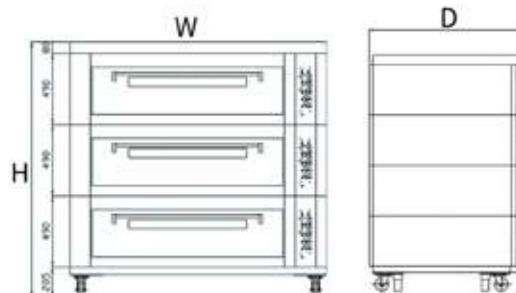


External Dimension (mm)	Width	1365
	Depth	1150
	Height	1845
Baking Chamber Dimension (mm)	Width	900
	Depth	680
	Height	210
Weight (kg)		650
Power per Deck (kw)		0.1
Thermal Output per Deck (kcal/h)		5800
Max Temperature (c)		300
Outside Panel (front side)		stainless steel
Outside Panel (other sides)		mild steel with painting
Door-open style		upward & outward
Voltage		single phase

SINMAG



Standard panel



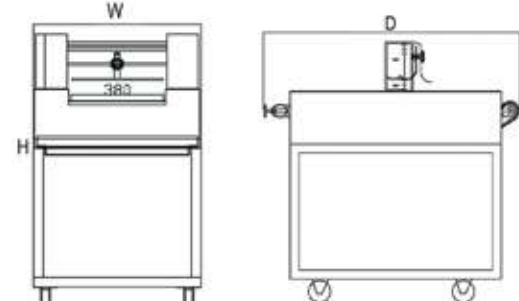
Features

- Stainless steel door
- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- 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.
- 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 plate; fully glass door.
- 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 with damper key.



Model	SM-803T	SM-803F	SM-803S	SM-803A
Number of Decks	3	3	3	3
Numer of Trays(per deck)	3	2	4	5
Tray Size(mm)	400X600	460X760	400X600	400X600
Tray Layout				
External Dimension(mm)	Width 1490 Depth 1150 Height 1755	1770	1770	2190
Baking Chamber Dimension(mm)	Width 1020 Depth 805 Height 240	1300	1300	1720
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
Max Temperature (c)	300	300	300	300
Outside Panel(front side)	stainless steel			
Outside Panel(other sides)	mild steel with painting			
Voltage	single phase			

SINMAG



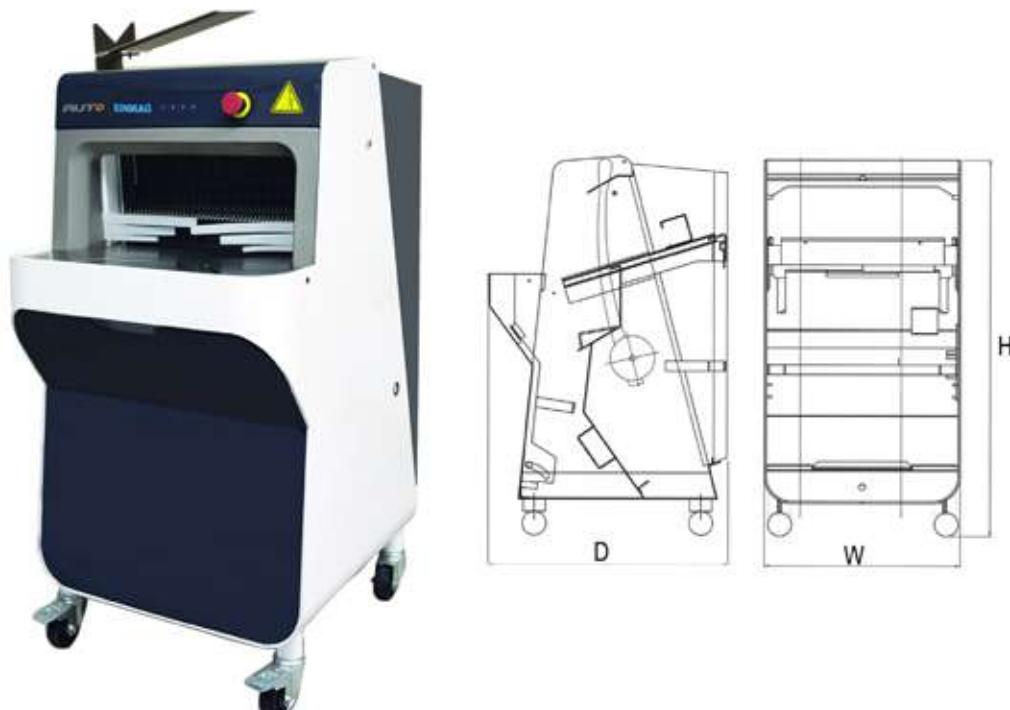
Features

- 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.
- 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.
Equipped with an adjustable speed and height top conveyor.



Model	HS-3	HS-3S	HS2-3S	
Capacity	3500 hamburges/h	5000 hamburges/h	5000 hamburges/h	
Power(kw)	0.42	0.45	0.55	
Standard Attachment	2 blades	2 blades	2 blades	
Weight(kg)	120	140	150	
Dimension (mm)	Width Depth Height	790 1150 1165	790 1150 1250	880 1840 1360
Remark	Adjustable for different standards of thickness			
Voltage	single phase			

SINMAG



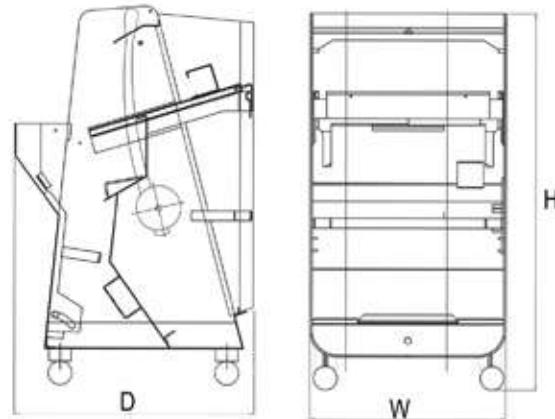
Features

- Innovative and elegant design.
- User-friendly, ideal for supermarkets.
- Stainless steel in all food contact areas.
- Perfect blade tension(13mm) for uniform slicers.
- Takes little space.
- Crumb basket in ABS, easy to empty.
- Casters.
- SM-52B: Manual.
- SM-52C: Automatic with the safety cover.



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

SINMAG



Features

- Innovative and elegant design.
- User-friendly, ideal for supermarkets.
- Stainless steel in all food contact areas.
- Perfect blade tension(13mm) for uniform slicers.
- Takes little space.
- Crumb basket in ABS, easy to empty.
- Casters.
- SM52W-B: Manual.
- SM-52W-C: Automatic with the safety cover.



Model

SM52W-B

SM52W-C

Motor Power(kw)	0.55	0.55
Max Dimension of Bread (mm) (Length)	600	600
Max Dimension of Bread (mm) (Height)	160	160
Dimension(mm)(W*D*H)	825X730X1210	773X730X1180
Slicing Thickness	standard 12mm, other thickness(9mm-48mm) can be customized	
Voltage	three phase	

SINMAG CE



Features

PC-16C/PC-16:

- Compact.
- Stainless steel in all food contact areas.
- 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.
- Optional with stand.

SM-302N:

- Stainless steel in all food contact areas.
- Mostly used for toast slicing.
- Silver, white for choice.



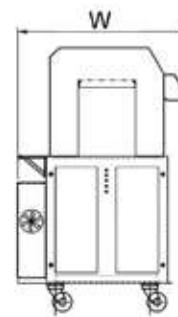
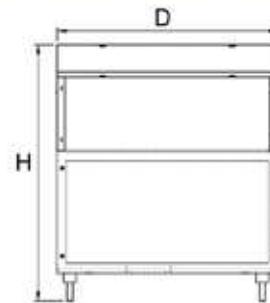
Model	PC-16C	PC-16	SM-302N
Motor Power(kw)	0.55	0.55	0.18
Weight(kg)	150	150	70
Max Dimension of Bread (mm) (Length)	420	420	360
Max Dimension of Bread (mm) (Height)	135	130	130
Outside Dimension(mm) (W*D*H)	684X588X760	684X588X760	556X720X720
Slicing Thickness	standard 12mm, other thickness(9mm-48mm) can be customized		
Voltage	single phase		

SINMAG



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.



Model

Capacity (pcs/h)	triangular 90mmX50mm	/	2800
	triangular 60mmX60mm	/	2500
Capacity (pcs/h)	rectangular 90mmX50mm	2500	2200
	rectangular 60mmX60mm	2900	2000
	(cake roll) width:22mm;diameter:100mm	3750	2500
	(cake roll) width:22mm;diameter:60mm	6000	4000
	Max.Cake Size(square) mm	600×600	600X400
	Max.Cake Size(round) mm	8" / 10"	8" / 10"
Power(kw)	1.15	1.15	
Cake Height(mm)	0~100	0~100	
Weight(kg)	400	450	
Air Compression	5kgf/cm ² (prepared by customers)		
Dimension (mm)	Width	1000	1130
	Depth	1360	1360
	Height	1420	1420
Voltage	single phase		

SINMAG



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 30 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.

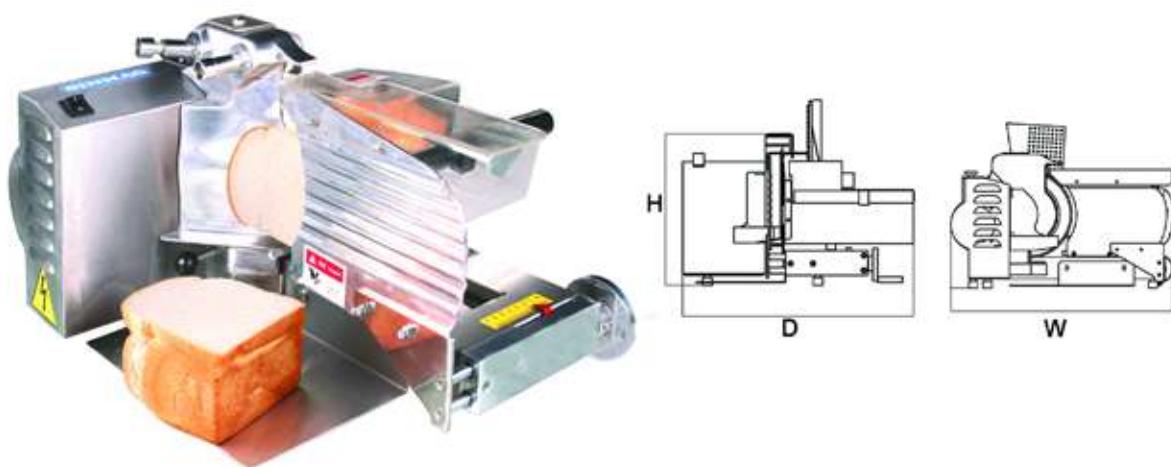


Model

SMS-30

Motor Power(kw)	2.4
Weight(kg)	460
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
Optional	Top Conveyor
Voltage	three phase

SINMAG



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.



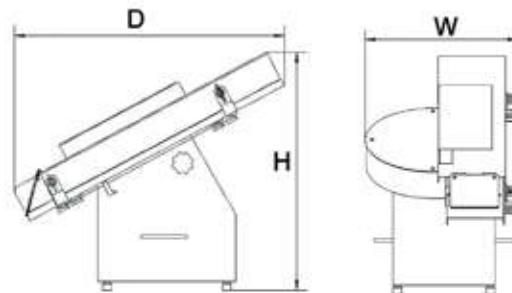
Model

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)	ø 195X2.7	ø 195
Voltage	single phase	

SINMAG



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) (WxDxH)	360X540X590	360X540X607
Motor Power(kw)	0.37	0.37
Voltage	single phase	

SINMAG



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

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

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 (electric kw/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		
Voltage	three phase		

SINMAG



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.

● **BLCS-86:**

Suitable for SCD400D/SCD-600D/SCD-400F2/SCD-400DF2.

Standard height is 1500mm, other height can be customized.

● **BLCS-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.



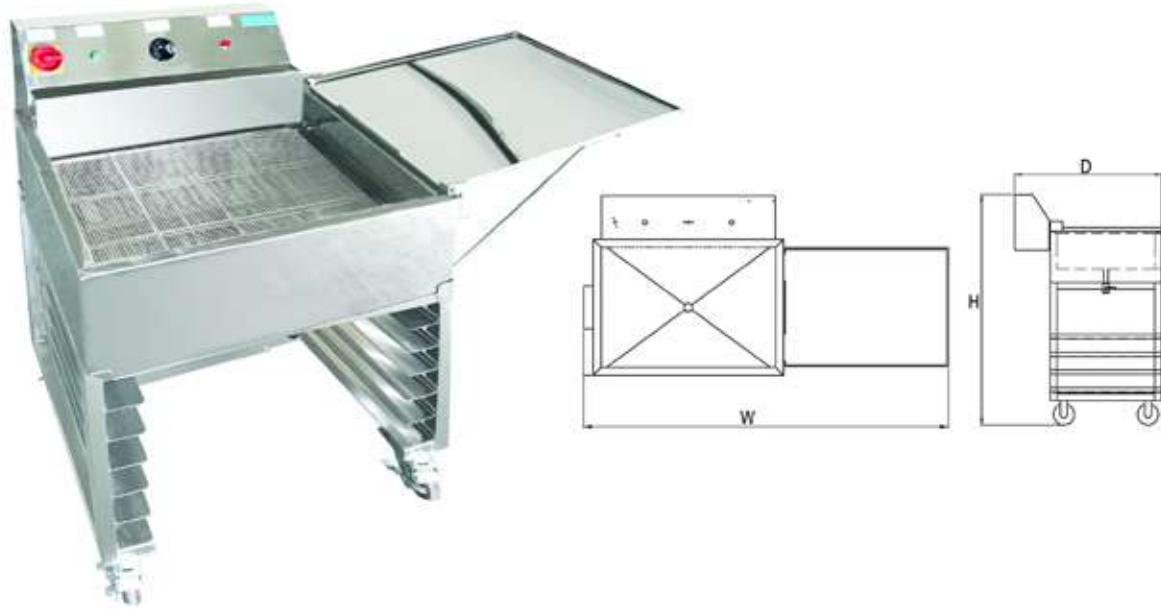
Model

BLCS-86

BLCS-80TS

Suitable Bowl	40L,60L,80L	40L,60L,80L
Power (kw)	1.5/0.75(fast/slow)	0.75
Bowl Tilt Angle(C)	120	120
Width	1300	984
Dimension(mm) Depth	1350	1062
Height	2300	2158
Weight (kg)	390	135
Remark	Stainless steel body	Stainless steel body
Voltage	three phase	

SINMAG

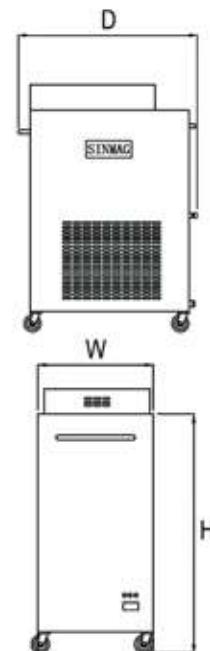


Features

- 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.

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

Model	FR-40	FR-50	FR-80	
Volume(L)	40	50	80	
Basket Size(cm)	40X60	46X66	67X85	
Weight(kg)	65	75	85	
Dimension (mm)	Width Depth Height	1340 665 1040	1470 860 1025	1840 945 1000
Max Temperature (°c)	200	200	200	
Voltage		three phase		

SINMAG


Features

SMC-180L(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.

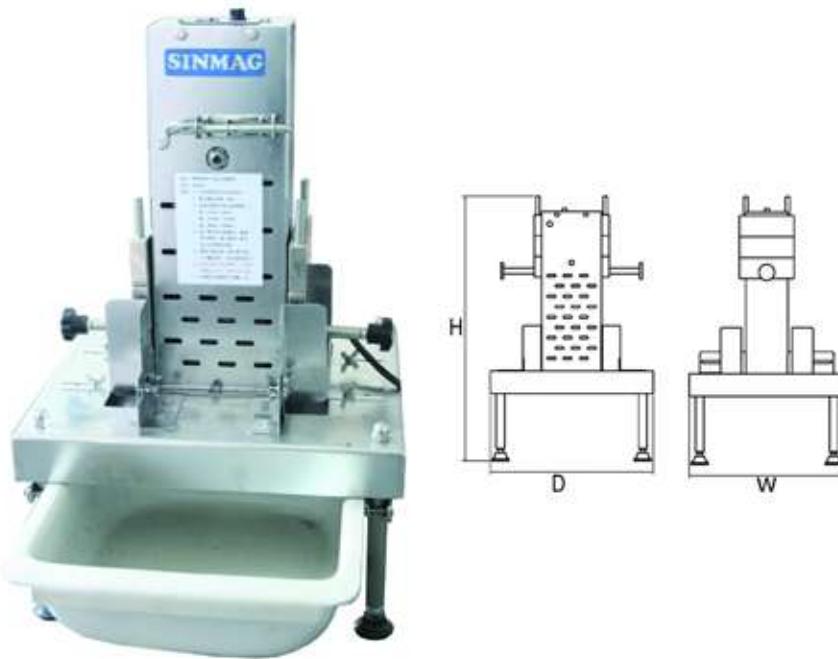
WM-175(Water Flow Controller)

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


Model
SMC-180L
WM-175

Output(L/H)	120	/
Power(kw)	1	0.02
Water Temperature(°C)	2~5	/
Compressor Power(hp)	1	/
Weight(kg)	130	13.5
Dimension(mm)		
Width	540	550
Depth	900	150
Height	1120	210
Voltage		single phase

SINMAG



Features

- 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 drawer.

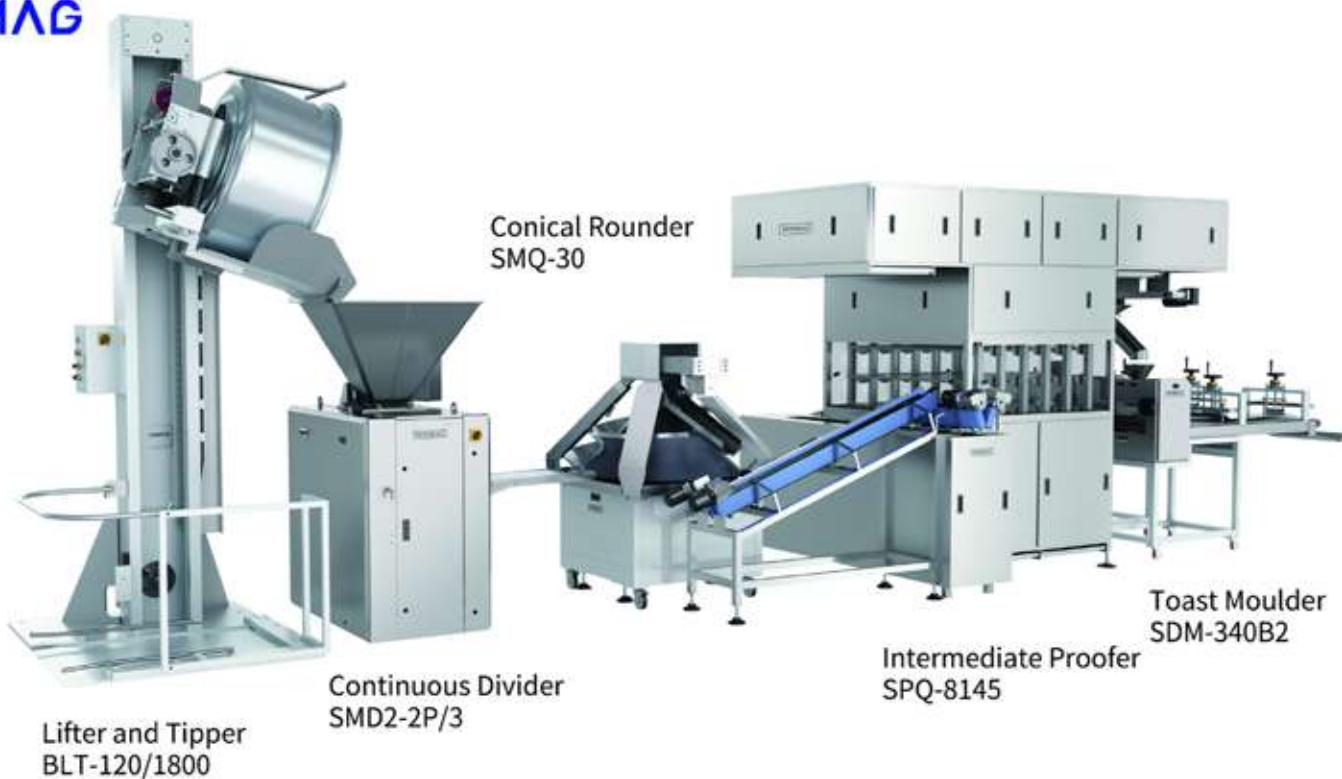


Model

QM-210

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

SINMAG



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

Equipments:SMD-1P/80 (Continuous Divider) → SMQ-30 (Conical Rounder) → SMP-70 (Intermediate Proofer)
 →SM-380B(Moulder)→Table

Model	SMD-1P/80	SMQ-30	SMP-70	SM2-380
Dough Weight Range (g)	50-300	30-1200	100-300	50-900
Capacity(pcs/h)	1200-1800	4500	2400	2500
Power(kw)	1.5	0.9	0.75	0.375
Dimension (mm)	Width Depth Height	1650 850 1700	1530 1100 1350	1600 2140 2550

Voltage three phase

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

Equipments:SMD-2P/2 (Continuous Divider) → SMQ-30 (Conical Rounder) → SMP-90 (Intermediate Proofer)
 →SDM-340B(Moulder)→Table

Model	SMD-2P/2	SMQ-30	SMP-90	SDM-340B
Dough Weight Range (g)	80-480	30-300	30-300	30-300
Capacity(pcs/h)	3000	4500	2400	3000
Power(kw)	1.7	0.9	0.9	0.75
Dimension (mm)	Width Depth Height	1620 1370 1790	1530 1100 1350	1950 1620 2400

Voltage three phase

SINMAG

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

Equipments:SMD-2P/2 (Continuous Divider) →SMQ-30 (Conical Rounder) →SPQ-8112 (Intermediate Proofer)
→SDM-340B(Moulder)

Model	SMD-2P/2	SMQ-30	SPQ-8112	SDM-340B
Dough Weight Range (g)	80-480	30-1200	100-300	30-300
Capacity(pcs/h)	3000	4500	3000	3000
Power(kw)	1.7	0.9	1.7	0.4
Dimension(mm)	Width Depth Height	1620 1370 1790	1530 1000 1350	4600 3000 3010
Voltage			three phase	

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

Equipments:SMD-2P/3 (Continuous Divider) → SMQ-V6 (Cylinder Rounder) →SPQ-8172 (Intermediate Proofer)
→SM-340B2(Moulder)

Model	SMD-2P/3	SMQ-V6	SPQ-8172	SDM-340B2
Dough Weight Range (g)	50-350	30-500	60-300	30-300
Capacity(pcs/h)	4500	6000	4500	4500
Power(kw)	1.5	1.5	5.7	0.75
Dimension(mm)	Width Depth Height	1620 1370 1790	1140 1540 2040	6510 3000 3010
Voltage			three phase	

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

Equipments:SMD-4P/4 (Continuous Divider) → SMQ-V6 (Cylinder Rounder) →SPQ-10175 (Intermediate Proofer)
→2XSDM-340B2(Moulder)

Model	SMD-4P/4	SMQ-V6	SPQ-10175	SDM-340B2
Dough Weight Range (g)	100-300	30-500	60-300	30-300
Capacity(pcs/h)	6000	6000	6000	4500
Power(kw)	1.5	1.5	6.5	0.75
Dimension(mm)	Width Depth Height	1915 1370 1790	1140 1540 2040	7000 3000 3010
Voltage			three phase	

SINMAG



SDM-1P/80
Continous divider rounder



SMD2-2P/SMD2-4P
Continous divider



SMQ-30
Conical rounder



SM2-380
Moulder



SDM-340B
Moulder



SDM-340B2
Moulder



SPQ-8112
Intermediate Proofer



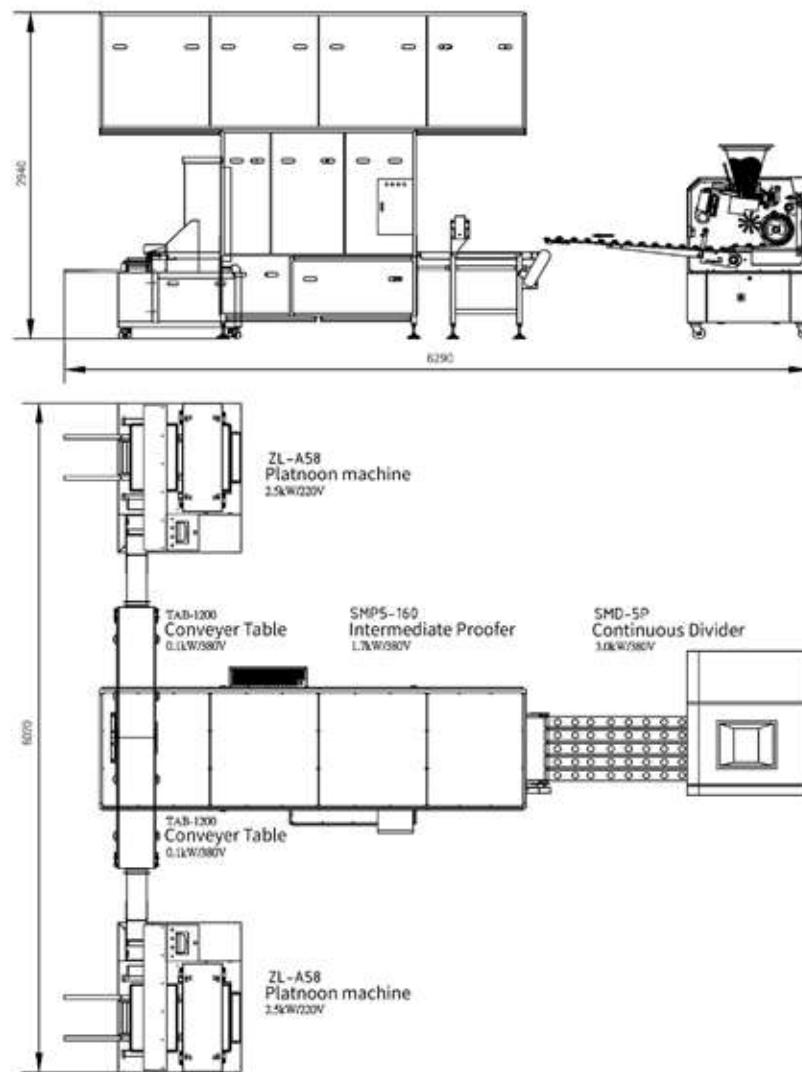
SPQ-10175
Intermediate Proofer

SINMAG

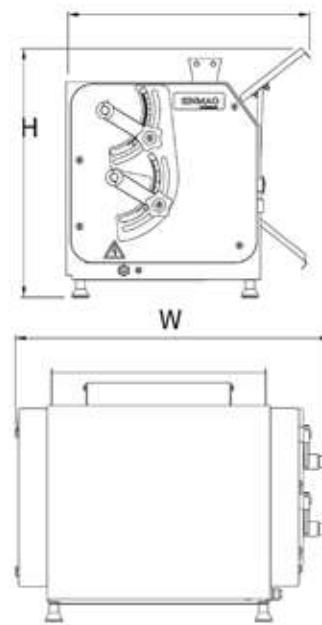


LINE 6) Capacity:6000pcs/Hr

Equipments: SMD-5P(Continuous Divider) → SMP5-160(Intermediate Proofer)
 → TAB-1200(Conveyer Table)*2 → ZL-A58(Platnoon machine)*2



SINMAG



Features

SFP-M50

- Thickness indication makes easy to operate and accurate setting.
- Easy to operate, high safety and occupy little space.
- Feeder and product outlet are at the same direction, save much manpower.
- Scraper assembly is easy to pull out for cleaning.
- Human design for the feeder is to avoid the dangers.

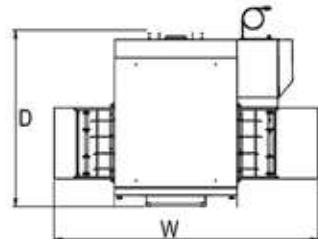
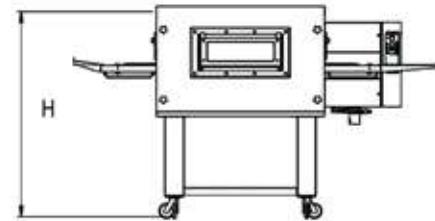
SFP-M28

- Space between the rollers is adjusted easily by scale indication.
- Easy operation, higher safety and smaller footprint.
- Feed and collect are on the same side, very easy for one operator.
- Scraper and bottom plate can be removed for cleaning.
- Longer distance between dough inlet and rollers can prevent operator from hurting.



Model	SFP-M50	SFP-M28
Roller Gap Adjustment (mm)	0.3-10	0.3-15
Working Width(mm)	500	280
Power(kw)	1.1	0.2
Dimension (mm)	Width	390
	Depth	550
	Height	390
Weight(kg)	84	35
Voltage	single phase	

SINMAG



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-C36ES	SFP-C40EA
Capacity	106pcs/h(6") 47pcs/h(9") 27pcs/h(12") 20pcs/h(14")	196pcs/h(6") 87pcs/h(9") 42pcs/h(12") 36pcs/h(14")	196pcs/h(6") 87pcs/h(9") 42pcs/h(12") 36pcs/h(14")	352pcs/h(6") 156pcs/h(9") 88pcs/h(12") 65pcs/h(14")
Baking Time	3-12 minutes(adjustable)		3-15 minutes(adjustable)	
Max.Temperature(°C)	300	300	300	300
Power(kw)	8.3	12338Kcal/h(oil)	16.8	28
Baking Size	Width 20"(510mm) Depth 18"(455mm) Height 3-1/4"(80mm)	36"(915mm) 20-7/8"(530mm) 3-1/4"(80mm)	36"(915mm) 20-7/8"(530mm) 3-1/4"(80mm)	40"(1028mm) 31"(795mm) 3-1/4"(80mm)
Dimension	Width 62-13/62"(1585mm) Depth 35-5/8"(905mm) Height 18"(460mm)	77-3/4"(1975mm) 48-15/64"(1340mm) 47-41/64"(1210mm)	77-3/4"(1975mm) 49-7/32"(1250mm) 44-11/16"(1135mm)	82"(2085mm) 61"(1550mm) 52-9/64"(1330mm)
Weight(kg)	95	200	200	350
Voltage	three phase	single phase	three phase	three phase

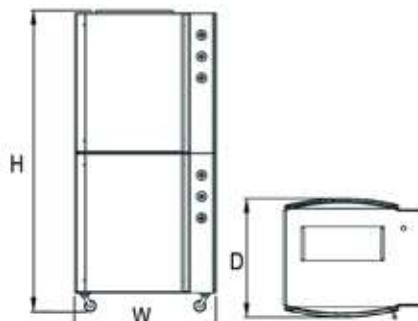
SINMAG CE



Three kinds of control panels for your choice



SR7-PT SR7-PTL SR7-PTM



Features

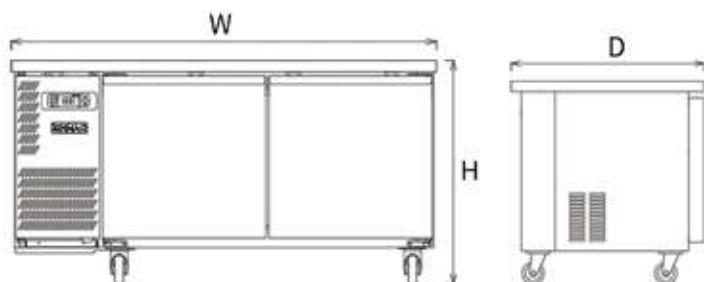
- Allowing manual and automatic control, programmable control option with a twenty program memory.
- Large, full sized double panel glass for high visual impact.
- Stainless steel interior/exterior. Rockwool insulation is applied to top and sides.
- Baskets and forks are easy to remove without the use 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.
- SR7-PTW
 - With self-cleaning function.
 - SW7-PT
 - As a food warmer, it can keep hot food in 0-120 C.



Model	SR5-PT	SR7-PT	SR8-PTF	SR7-PTW	SW7-P	SR7-PTM
Basket Quantity(pcs)	5	7	/	/	/	7*2
Capacity(pcs)	20	35	40	35	/	35*2
Power(kw)	6.3	8.3	8.3	9.5	3	8.3*2
Overall Dimension (mm)	Width	805	990	990	1000	990
	Depth	730	840	865	900	840
	Height	955	1105	1105	1105	2188
Cook Chamber Size	515X565X500	705X685X650	705X665X700	705X665X780	705X685X650	705X685X650
Accessory	5 baskets	7 baskets	/	/	/	14 baskets
	5 forks	7 forks	8 forks	7 forks	3 shelves	14 forks
Weight(kg)	120	180	180	/	/	180
Voltage				three phase		

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

SINMAG



Features

- Stainless steel construction.
- Automatic regression door design.
- Imported brand compressor with high quality.
- Around 70mm thickness insulation layer, keep a uniform temperature and save power.
- Microcomputer electronic temperature controller, precise temperature control, defrost automatically.
- Defrosting water natural evaporation system, improve safety.

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

Model	SCT2-4W2	SDT2-4W2	SCT2-5W2	SDT2-5W2	SCT2-6W2	SDT2-6W2
Capacity	230L	230L	320L	320L	412L	412L
Type	Two doors refrigerator	Two doors freezer	Two doors refrigerator	Two doors freezer	Two doors refrigerator	Two doors freezer
Weight	96kg	100kg	106kg	110kg	120kg	125kg
Dimension (WxDxH)	1220 760 800		1520 760 800		1820 760 800	
Power	Cooling334W Defrosting500W	Cooling605W Defrosting500W	Cooling354W Defrosting500W	Cooling612W Defrosting500W	Cooling478W Defrosting500W	Cooling617W Defrosting500W
Voltage				single phase		

SINMAG



Features

- Stainless steel construction.
- Automatic regression door design.
- Imported brand compressor with high quality.
- Around 70mm thickness insulation layer,keep a uniform temperature and save power.
- Microcomputer electronic temperature controller,precise temperature control,defrost automatically.
- Defrosting water natural evaporation system,improve safety.

Model	SC2-W2	SD2-W2	SCD2-W2	SC2-W4	SD2-W4	SCD2-W4	SC2-W6	SD2-W6	SCD2-W6
Capacity	420L refrigerator204L	420L refrigerator204L	freezer180L	960L	960L refrigerator465L	freezer413L	1500L	988L+458L refrigerator727L	freezer646L
Number of shelves	3	3	3	6	6	6	9	9	9
Cooling way						Air cooling			
Type	Two doors refrigerator	Two doors Freezer	Two doors up freezer bottom refrigerator	Four doors refrigerator	Four doors Freezer	Four doors up freezer bottom refrigerator	Six doors refrigerator	Six doors Freezer	Six doors up freezer bottom refrigerator
Refrigerant						Refrigerator R134A; Freezer R404a			
Voltage						single phase			
Cooling power(w)	302	624	624	640	1150	900	730	1426	950
Defrosting power (w)	300	350	350	500	650	650	500	350+600	600
Dimension(WxDxH)			614x800x1910		1229x800x1910			1844x800x1910	
Weight(kg)	105	110	115	170	170	190	202	232	230

SINMAG

SEZ-923K SM3-705E+WR16E-ZH DC236S-ZH



SKZ-623HG SM3-705ER+WR16ER-ZH DC236S-ZH

SINMAG



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

SINMAG

If your kitchen height is limited, we offer the following lower live bakery combination for you.





SE Series

SEZ-922K

Stack with convection oven

Number of Decks	2
Number of Trays (per deck)	2
Tray Size (mm)	400×600
Tray Layout	
Max Temperature (°C)	300
Power per Deck (kW)	7
Power for Convection Oven (kW)	9.5
Chamber Dimension (mm)	W900×D730×H220
External Dimension (mm)	W1320×D1300×H1255
Door-open Style	upward&inward
Standard	steam+stone plate+infrared heating



SE Series

SEZ-933K



SEZ-923K

Number of Decks

3

3

Number of Trays (per deck)

3

2

Tray Size (mm)

400×600

400×600

Tray Layout



Max Temperature (°C)

300

300

Power per Deck (kW)

9.3

7

Chamber Dimension (mm)

W1300×D730×H220

W900×D730×H220

External Dimension (mm)

W1720×D1300×H2155

W1320×D1300×H2155

Door-open Style

upward&inward

Standard

steam+stone plate+infrared heating

SINMAG

SK Series SKZ-633HG SKZ-623HG SK-A Series SKZ-633HG-A SKZ-623HG-A

Number of Decks	3	3
Number of Trays (per deck)	3	2
Tray Size (mm)	400×600	400×600
Tray Layout		
Max Temperature (°C)	300	300
Power per Deck (kW)	8	5.5
Chamber DIM (mm)	W1300×D720×H230	W900×D720×H230
External DIM (mm)	W1720×D1090×H2155	W1320×D1090×H2155
SK-A DIM (mm)	W1720×D1090×H1895	W1320×D1090×H1895
Door-open Style	downward&outward	
External Material	stainless steel	
Option	steam device&stone plate	



SK Series	SKZ-622H	SKZ-622H	SKZ-632H	SKZ-632H
Stack with convection oven	normal	rotary	normal	rotary
Number of Decks	2	2	2	2
Number of Trays (per deck)	2	2	3	3
Tray Size (mm)	400×600	400×600	400×600	400×600
Tray Layout				
Max Temperature (°C)	300	300	300	300
Power per Deck (kW)	5.5	5.5	8	8
Power for Convection Oven (kW)	9.5	9.5	9.5	9.5
Chamber Dimension (mm)	W900×D720×H230	W900×D720×H230	W1300×D720×H230	W1300×D720×H230
External Dimension (mm)	W1320×D1090×H1255	W1320×D1090×H1155	W1720×D1090×H1255	W1720×D1090×H1155
Door-open Style	downward&outward		downward&outward	
External Material	stainless steel		stainless steel	
Option	steam device&stone plate		steam device&stone plate	

SINMAG



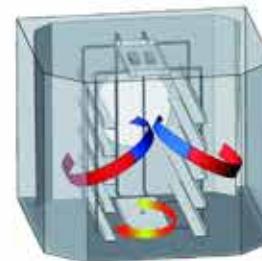
*Rotary
Convection Oven*

SM3-705ER

Number of Trays	5
Tray Size (mm)	400 × 600
Shelf Gap (mm)	90
Power (kW)	9.5
Voltage	(3P+N+PE)
Weight (kg)	210
External Dimension (mm)	W1060 × D1355 × H940
External Material	stainless steel
Standard	steam
Option	WR16ER-ZH (2155mm) WR16ER-ZH-2 (1895mm)



Oven chamber



Rack and hot air circulation



Convection Oven

SM3-705E

Number of Trays	5
Tray Size (mm)	400 × 600
Shelf Gap (mm)	90
Power (kW)	9.5
Voltage	(3P+N+PE)
Weight (kg)	210
External Dimension (mm)	W780 × D1235 × H690
External Material	stainless steel
Standard	steam
Option	WR16E-ZH (2155mm) WR16E-ZH-2 (1895mm)

SINMAG

Retarder Proofer DC36S-ZH DC236S-ZH (DC232S)

Number of Trays	36	36 (32)
Tray Size (mm)	400 × 600	400 × 600
Number of Shelves	18	18
Shelf Gap (mm)	75	75
Tray Layout		
door	single door	double door
Outside Panel	stainless steel with 50mm PU insulation	
Foam Material	cyclopentane	
Control Mode	digital control panel	2 independent control panel
Control Steps	Retard, Recovery, Proof	
Temperature Range (°C)	-10 ~ 40	-10 ~ 40
Humidification Method	boiling type	
Compressor Power (hp)	1.125	0.625 × 2
Heater Power (kW)	2.05	1.25 × 2
Voltage	(P+N+PE)	(P+N+PE)
External Dimension (mm)	W755 × D1250 × H2155	W755 × D1250 × H2155 (W755 × D1250 × H1895)



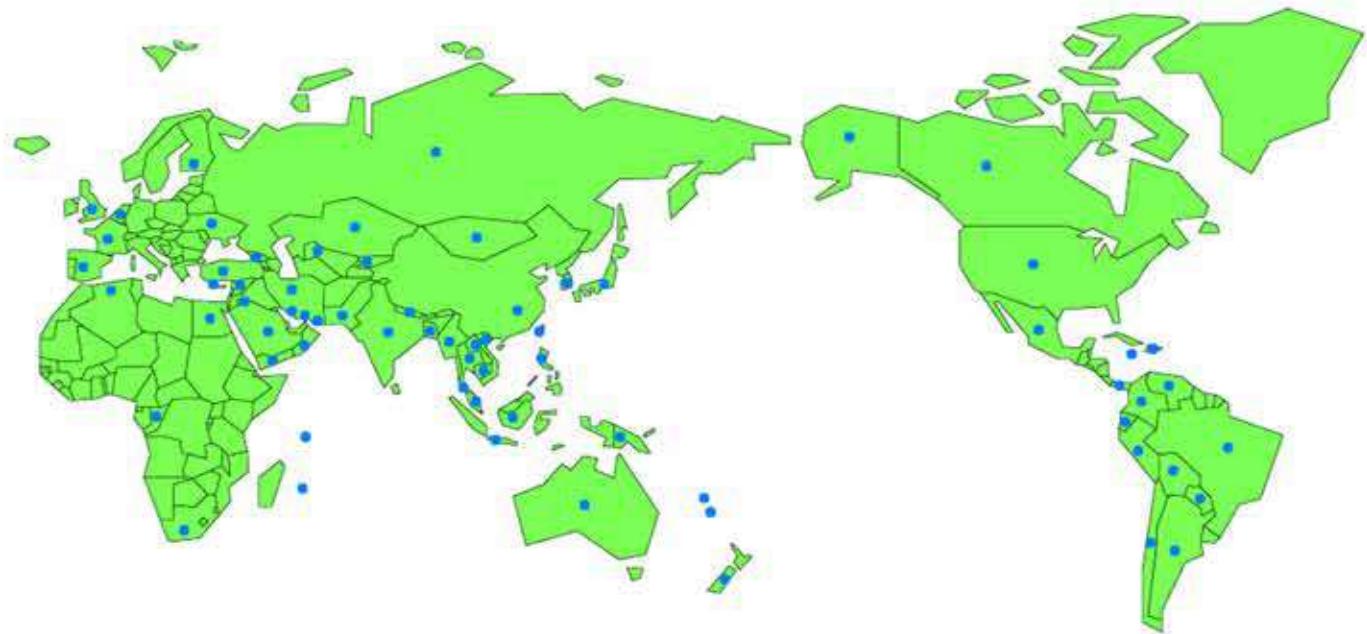
Refrigerator

SD36-C2-ZH SD32-C2-ZH

Type	Two doors freezer	Two doors freezer
Temperature (°C)	-18~-14	-18~-14
Number of Trays	36	32
Tray Size (mm)	400 × 600	400 × 600
Shelf Gap (mm)	75	75
Tray Layout		
Refrigerant	R404A	R404A
Cooling Power (kW)	1.6	1.6
Defrosting Power (kW)	1.05	1.05
External Dimension (mm)	W755 × D1160 × H2155	W755 × D1160 × H1895



SINMAG INTERNATIONAL



SINMAG DOMESTIC(40 BRANCHES)



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