

SINMAG

SINCE 1983

2025

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*Our best service
Your best choice*

ΣΥΒΑ

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.

1987 Sinmag initiated manufacturing of bakery equipment.



1991 Sinmag established branch company in Malaysia.



2007 Sinmag Group was listed in Taiwan stock market.

2010 Sinmag Thailand branch company was established.



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

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.



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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

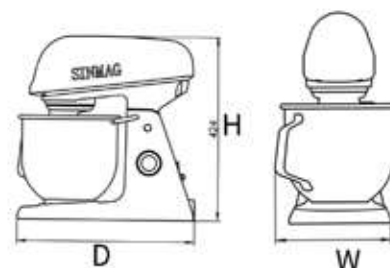


SINMAG

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.



SM-5L



SM-7L

| 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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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.

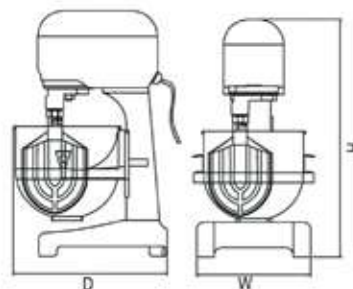
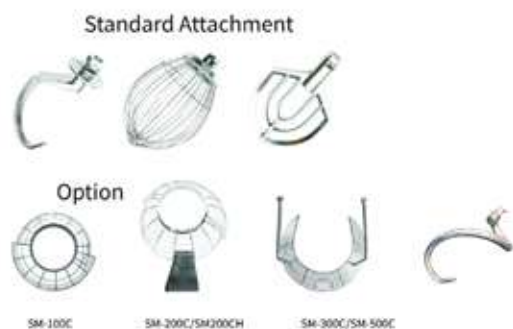
SM-101 Bowl capacity:10 liters

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 |



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 |

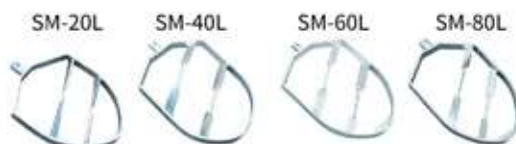
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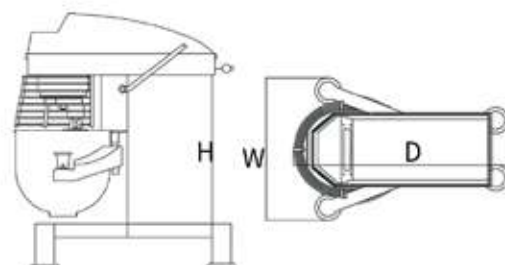
Control Panel



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

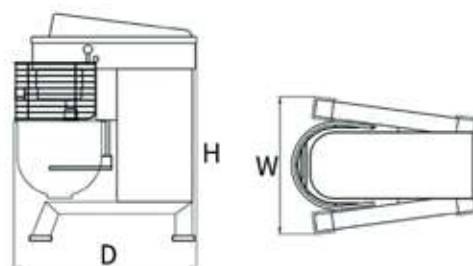
Features

- 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

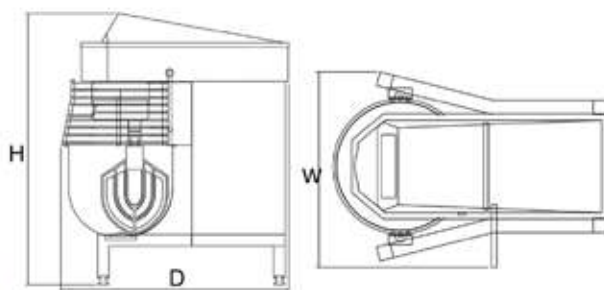
- A good appearance and a durable structure.
- With hygienic shaft cover.
- Full transparent cover and safety grids, allow dish washing machine for cleaning.
- With damper in safety cover.
- Digital panel.
- 10 speeds changed by inverter.
- SM2-80L: with automatic bowl lifting.
- Optionally available 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

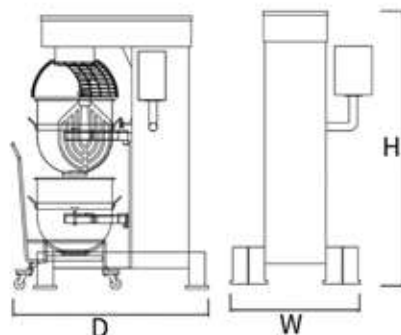
Features

- 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.



| 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 | |

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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.



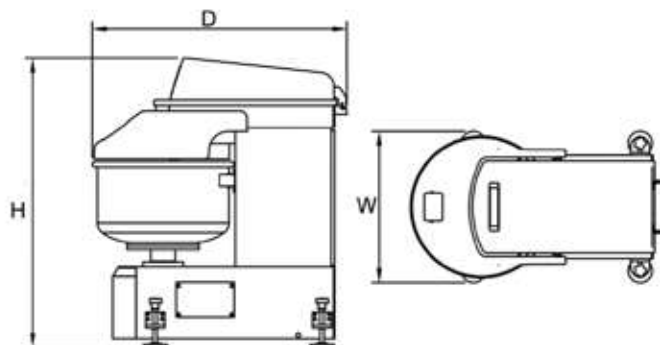
Features

- 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 |

SINMAG



Features

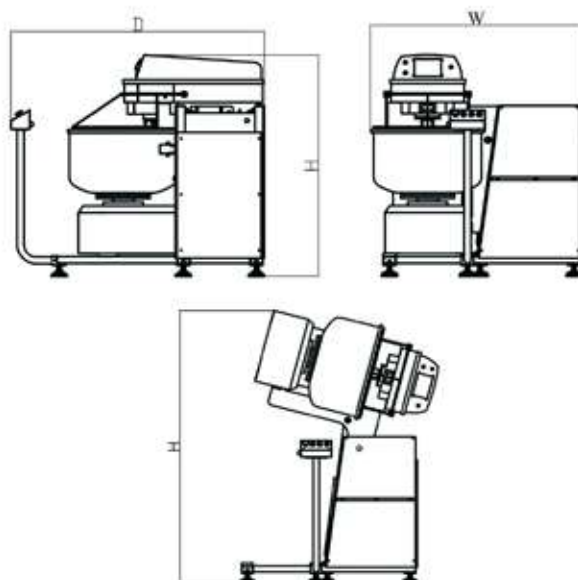
- Digital control panel.
- Solid construction.
- SM2-25, SM-50 single-motor driven.
- From SM2-50T, two motors.
- Short mixing time with excellent kneading result.
- Switch for manual or automatic function.
- Mounted on castors, easily movable.
- Stainless steel hook and bowl.
- PC plastic cover or safety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

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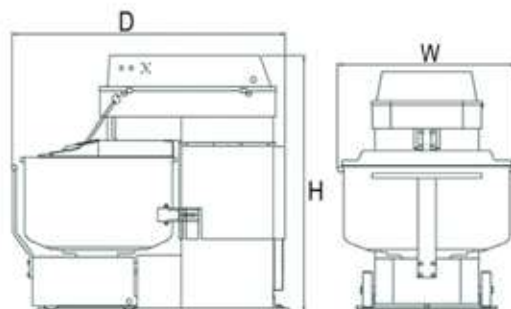


Features

- 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.

| 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

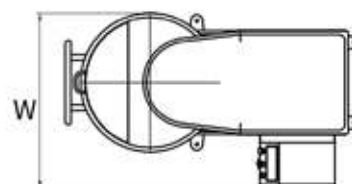
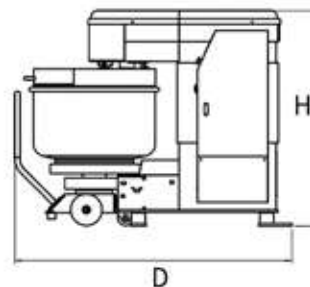
- Digital control solid construction.
- Machine head goes up vertically.
- Hydraulic lifting system for the machine head.
- Three timers for programming reverse direction and both speeds.
- Bowl drive by transmission wheel with rubber coating.
- The bowl is pulled automatically against the transmission 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 | |

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SINMAG



Features

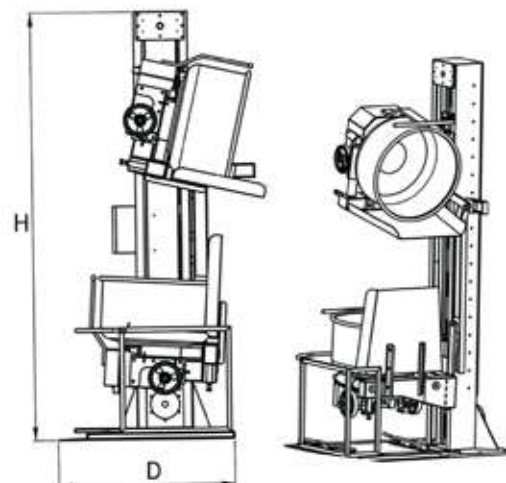
- Digital control. Solid construction.
- Machine head goes up vertically.
- The fixing method of trolley is used the lock type to improve stability, flexibility and save manpower.
- Double hydraulic cylinder system is adopted, thus increasing the service life of the hydraulic cylinders.
- The two-stage 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 | |

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Features

BLT-120/200/1800 Bowl lifter and tipper

- Save large working time and manpower.
- Mainly used in large production bakery or big food manufacturing factory, continuous production, automatic production line.
- Can offer special design for safety lifting and tilting of bowls for special working height.
- Standard with motor protective cover.
- The direction of lifting bowl can be left or right.



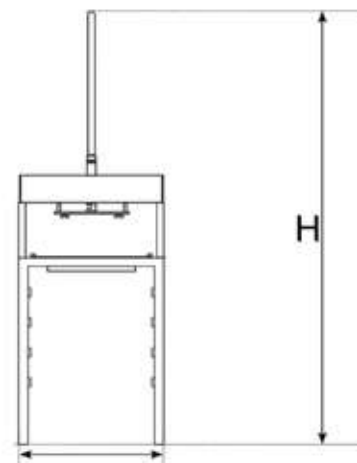
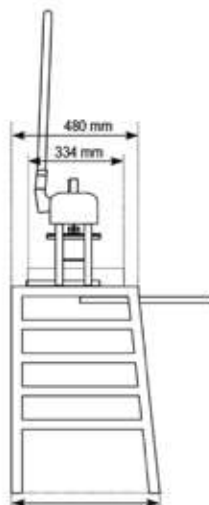
Model BLT-120/1800



Model BLT-200/1800

| 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 | |

SINMAG



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.

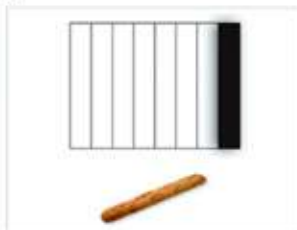


| Model | | SDB-20A | SDB-20B | SDB-20C |
|---------------------------|--------|---------|------------------------------------|------------------------------------|
| Number of Division | | 20 | 10 / 20 / 40 / others | 10 / 20 / 40 / others |
| Weight Range per Piece(g) | | 100-300 | 180-500 / 90-250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

1) Plastic Grids-Single division



10(10x1)
180-500g
30x334mm



8(8x1)
225-625g
41x334mm

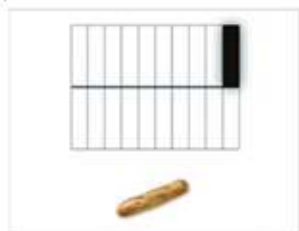


7(1x7)
255-710g
454x47mm



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



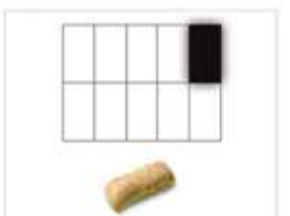
6(6x1)
300-1000g
73x334mm



8(8x1)
225-750g
54x334mm



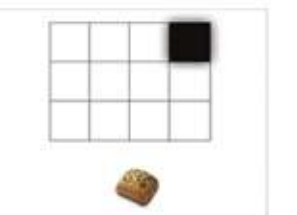
10(10x1)
180-600g
42x334mm



10(5x2)
180-600g
88x160mm



12(2x6)
150-500g
224x53mm



12(4x3)
150-500g
115x108mm



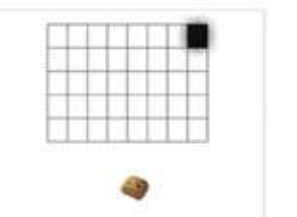
14(2x7)
125-425g
224x47mm



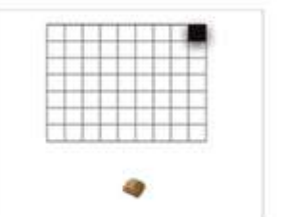
21(7x3)
85-285g
62x108mm



24(8x3)
75-250g
57x108mm



40(8x5)
45-125g
54x64mm



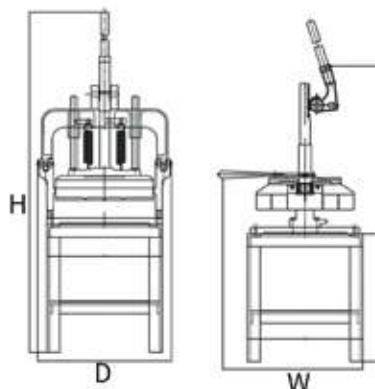
63(9x7)
25-63g
47x45mm



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

SINMAG

SM-636/530/536



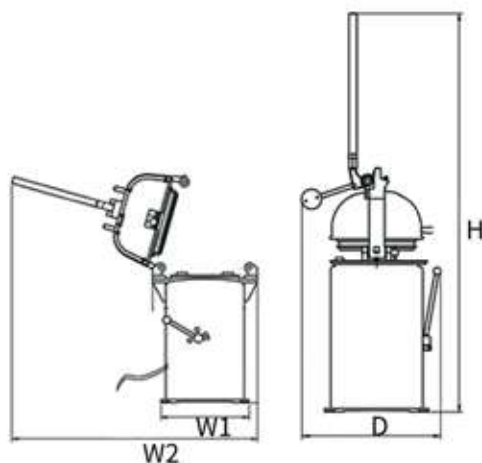
Features

- 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 | 600 |
| | Depth | 620 | 580 |
| | Height | 1760 | 1780 |
| Standard Attachment | two plastic moulding plates | | |
| Voltage | / | / | single phase |

SINMAG



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

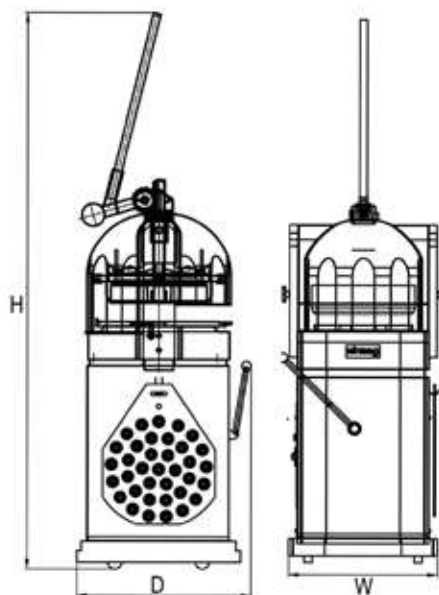
| | | | | | |
|---------------------------|--------|-------------------------------|--------|-------|--------|
| Number of Division | | 30 | 30 | 36 | 36 |
| Weight Range per Piece(g) | | 30-100 | 40-120 | 20-70 | 30-100 |
| Power(kw) | | 0.75 | 0.75 | 0.75 | 0.75 |
| Dimension (mm) | Width1 | 650 |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

SINMAG



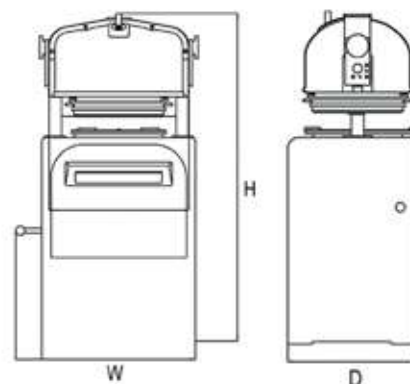
Features

- 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 |
| | Depth | 720 | 720 | 720 |
| | Height | 1790 | 1790 | 1790 |
| Weight(kg) | 370 | 370 | 370 | 370 |
| Standard Attachment | Three plastic moulding plates | | | |
| Voltage | three phase | | | |

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

SINMAG **CE**

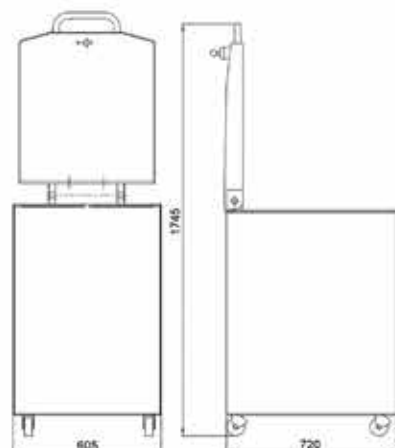
diameter:474mm



Length:505mm



Width:415mm



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

| | | | | | | | | |
|--|----------------------------------|---------------------------------|---------------------------------|----------------------------------|----------------------------------|----------------------------------|-----------------------------------|----------------------------------|
| | | | | | | | | |
| 5(5x1) 500-1000g 100x415mm | 6(6x1) 500-900g 83x415mm | 6(3x2) 168-207g 42x334mm | 8(4x2) 315-750g 126x207mm | 10(10x1) 250-600g 50x415mm | 10(5x2) 300-600g 100x207mm | 10(1x10) 300-600g 505x40mm | 12(2x6) 250-500g 252.5x66mm | 12(4x3) 250-500g 126x138mm |
| | | | | | | | | |
| 14(7x2) 180-430g 72x205mm | 15(15x1) 230-400g 33x415mm | 16(2x8) 156-375g 251x51mm | 18(3x6) 139-333g 166x67mm | 18(6x3) 150-300g 84x138mm | 20(2x10) 150-300g 250x41mm | 20(10x2) 150-300g 50x205mm | 20(5x4) 150-300g 72x138mm | 21(7x3) 120-250g 72x138mm |
| | | | | | | | | |
| 24(4x3)x2 105-210g 126x138x184mm | 24(4x6) 105-210g 125x67mm | 30(6x5) 80-160g 4x81mm | 30(5x6) 80-160g 100x67mm | 40(10x4) 70-150g 50x100mm | 42(7x6) 60-125g 72x67mm | 63(9x7) 40-85g 55x57mm | 80(10x8) 15-65g 50x50mm | |

Teflon Grids+Plastic Knives

| | | | | | | | |
|----------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|----------------------------------|----------------------------------|
| | | | | | | | |
| 10(10x1) 250-600g 50x415mm | 9(9x1) 250-625g 55x415mm | 8(8x1) 250-650g 62x415mm | 8(1x8) 300-625g 505x50mm | 7(1x7) 300-700g 505x57mm | 6(1x6) 300-800g 505x66mm | 5(5x1) 500-1200g 100x415mm | 20(10x2) 125-300g 50x205mm |



D20-D

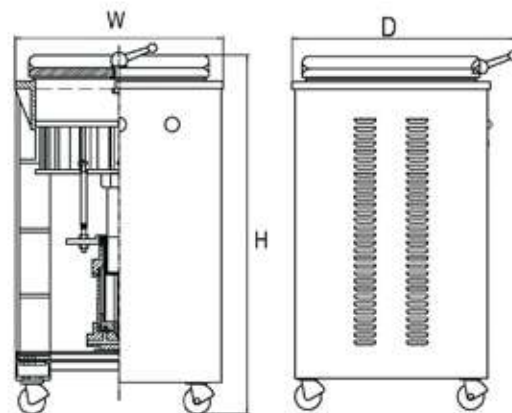


DIV20M-F



DIV20M-D

| 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 | |



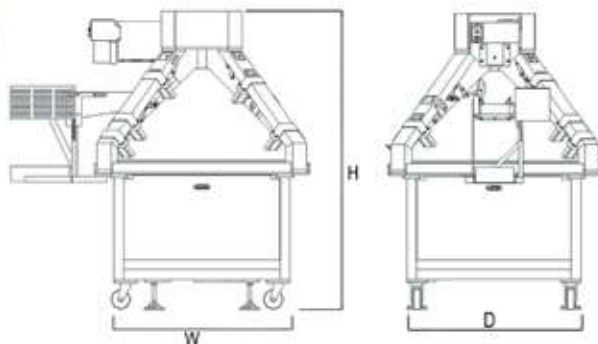
Features

- 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 | | | |

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



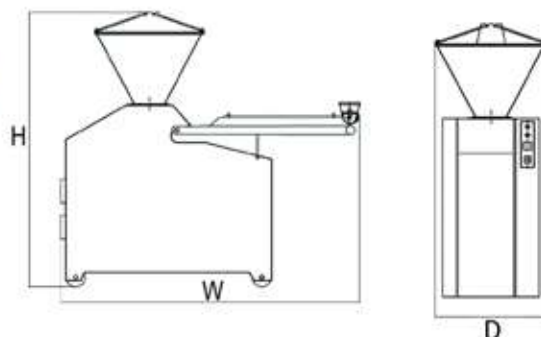
Features

- 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, prefect for intermediate proofer output.



| Model | | SMQ-10/SMQ-10S | SMQ-20/SMQ-20S | SMQ-30 |
|-----------------------|--------|------------------|------------------|---------|
| Capacity(pcs/h) | | 2000 | 4500 | 4500 |
| Dough Track Lenght(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 | 1530 |
| | Depth | 1200 | 1300 | 1100 |
| | Height | 1500 | 1700 | 1350 |
| 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.



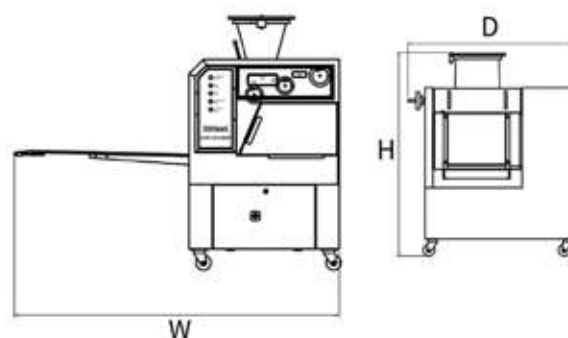
Model

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 |
| | Depth | 850 |
| | Height | 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



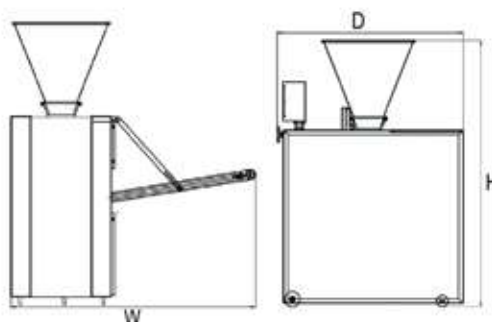
Features

- 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 | 1440 |
| | Depth | 920 |
| | Height | 2010 |
| Hopper Capacity(kg) | 1760 | 1650 |
| Air Pressure(kgf/cm) | 40 | 20 |
| Weight(kg) | Not below 5(prepared by user) | |
| | 1170 | / |
| Dough Weight Range(g) | Drum1 30-50 | Drum1 30-70 |
| | Drum2 45-65 | Drum2 50-110 |
| | Drum3 60-75 | / |
| 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.



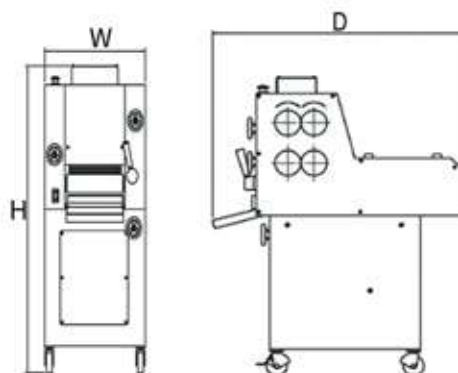
SMD2-2P



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 |
| Dimension(mm) | Width | 1750 | 1750 | 1930 | 1930 | 1930 |
| | Depth | 1410 | 1410 | 1100 | 1100 | 1100 |
| | Height | 1810 | 1810 | 1810 | 1810 | 1810 |
| Hopper Capacity(kg) | 140 | 140 | 140 | 190 | 190 | 190 |
| Air Pressure(kgf/cm) | 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



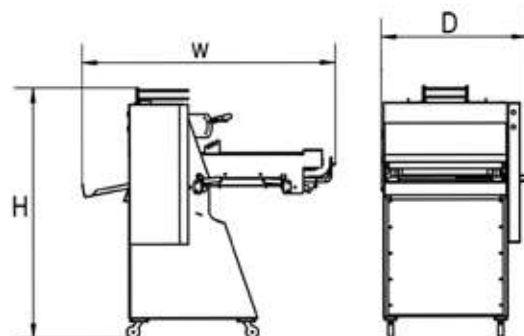
Features

- 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 | 680 | 850 | 540 |
| | Depth | 1680 | 1130 | 1040 |
| | Height | 1135 | 1270 | 1240 |
| Roller Gap Adjustment(mm) | 1-15 | 1-14 | 1-15 | 1-15 |
| Weight(kg) | 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

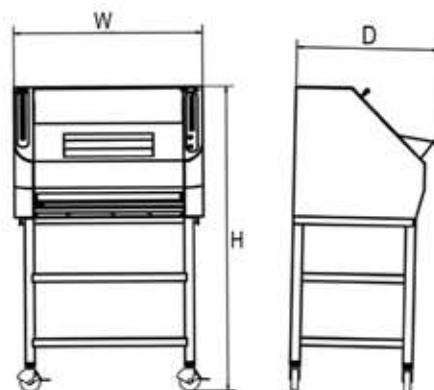
SM-860

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.

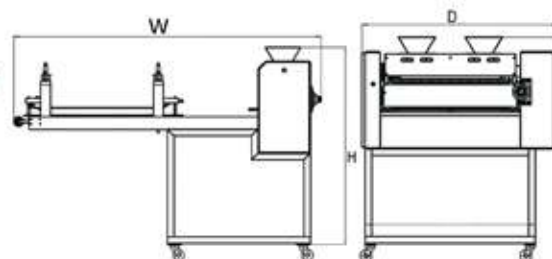


Model

SM2-380

| | | |
|---------------------------|--------|--------------------------|
| Capacity(pcs/h) | | 2500 |
| Weight Range per Piece(g) | | 50-900 |
| Power(kw) | | 0.37 |
| Dimension (mm) | Width | 1050 |
| | Depth | 690 |
| | Height | 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

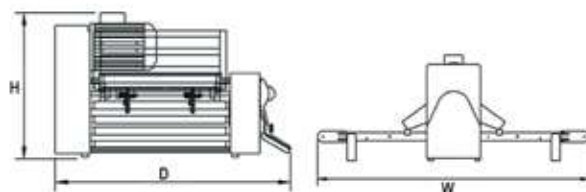
SDM-340B/SDM-340B2:

- 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.



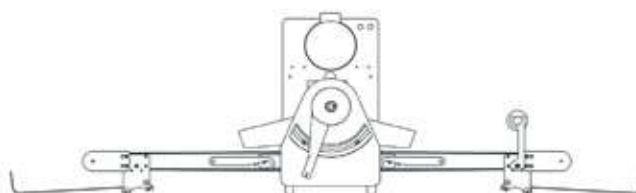
| Model | SDM-340B | SDM-340B2 | SM-380A |
|----------------------------------|-------------|-----------|---------|
| Capacity(pcs/h) | 3000 | 4500 | 2000 |
| Dough Weight Range(g) | 30-300 | 30-300 | 30-600 |
| Working Width(mm) | 350 | 750 | 380 |
| Dimension (mm) | Width | 1950 | 1750 |
| | Depth | 770 | 610 |
| | Height | 1350 | 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

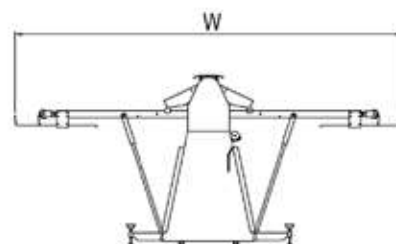
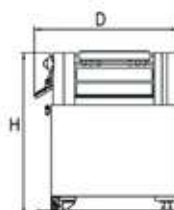
SM-500M

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 | 1000 | 2500 |
| | Depth | 950 | 940 | 940 |
| | Height | 580 | 580 | 1180 |
| Machine tables are folded up (mm) | Width | 850 | / | 1200 |
| | Depth | 950 | / | 1030 |
| | Height | 670 | / | 1750 |
| Power(kw) | 0.55 | / | 0.55 | 0.55 |
| Weight(kg) | 100 | 60 | 100 | 168 |
| Voltage | three phase | | | |

SINMAG



Features

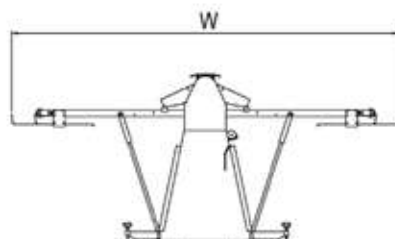
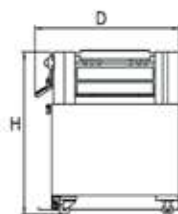
- Conveyor belts in PVC.
- Catch trays at both ends.
- Shifting speed by clutch commutator and chain wheel wears well.
- Driving by chain wheel avoids conveyor belt slip.
- Gear driving in oil bath enables heavy duty operation.
- Scrapers can be removed without tools conveniently for cleaning.
- The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



| Model | SM-520 | SM-630 | SM-630S | SM-620A | 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 | 3500 | 3500 | 3880 |
| | Depth | 1030 | 1130 | 1130 | 1180 |
| | Height | 1170 | 1170 | 1170 | 1330 |
| Machine tables are folded up (mm) | Width | 1300 | 2000 | 2000 | / |
| | Depth | 1030 | 1130 | 1130 | / |
| | Height | 1700 | 1980 | 1980 | / |
| 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 | | |

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

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.

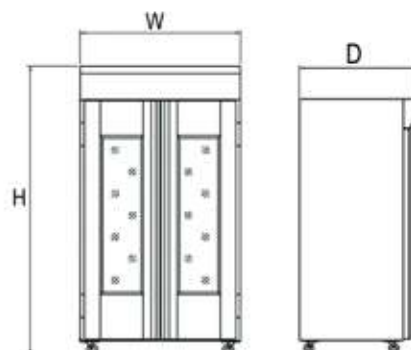


Model

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



Model SM-32F

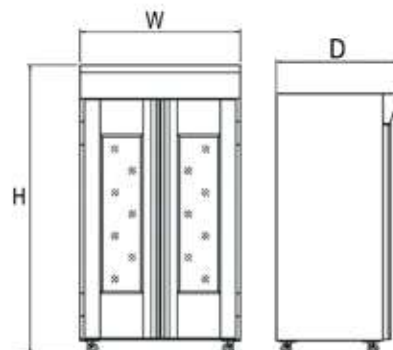


Model SM-48F

| 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

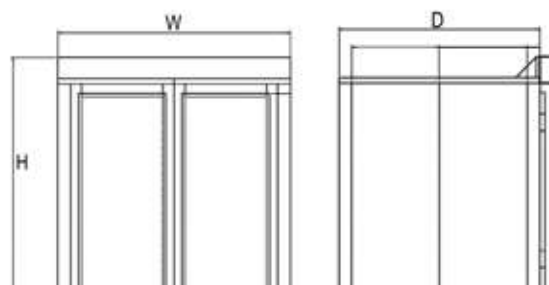
- Single door or double door.
- Water sprayed proofers.
- Digital control panel.
- Doors with tempered glass.
- Castors.
- Sinmag proofers are built with durable components and reliable, easy-to-use controls.
- Sinmag proofers make the process of proofing easy and consistent, keeping uniform temperatures.



| 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

Digital control panel



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.

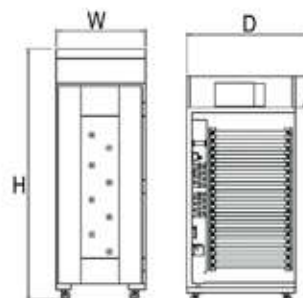


| Model | ST-2R | ST-4R | ST-6R | ST-8R | ST100 | ST200 | |
|---------------------------|---|--------------|--------------|----------------------------|--------------|--------------|------|
| Capacity(number of racks) | 2 | 4 | 6 | 8 | 4 | 8 | |
| Tray Size (mm) | 400X600 | 400X600 | 400X600 | 400X600 | / | / | |
| Rack Size(mm) | 675X810X1800 | 675X810X1800 | 675X810X1800 | 675X810X1800 | 675X810X1800 | 675X810X1800 | |
| Dimension (mm) | Width | 1215 | 2190 | 2190 | 2190 | 563 | 732 |
| | Depth | 2000 | 2000 | 2875 | 3560 | 230 | 230 |
| | Height | 2290 | 2290 | 2290 | 2290 | 1650 | 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 | s 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 | |

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

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.



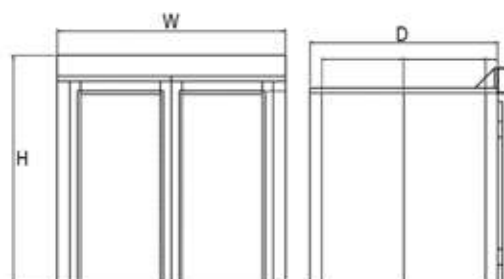
| Model | DC-18S | DC-18F | DC-36F | DC-36S | DC-236S | |
|--|---|---|---|---|---|------|
| Capacity(number of trays) | 18 | 18 | 36 | 36 | 36 | |
| Tray Size (mm) | 400X600 | 460X720 | 460X720 | 400X600 | 400X600 | |
| Number of Shelves | 18 | 18 | 18 | 18 | 18 | |
| Tray Layout |  |  |  |  |  | |
| Dimension (mm) | Width | 555 | 760 | 1270 | 755 | |
| | Depth | 1025 | 1070 | 1070 | 1280 | 1225 |
| | Height | 2215 | 2135 | 2135 | 2215 | 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(℃) | 2~40 | 2~40 | 2~40 | 2~40 | 2~40 | |
| Optional Temperature Range(℃): -10~40 | | | | | | |
| Weight(kg) | 160 | 180 | 240 | 205 | 240 | |
| Outside stainless steel panel with PU insulation | 50mm | 60mm | 60mm | 50mm | 50mm | |
| Voltage | single phase | | | | | |

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

SINMAG



Digital control panel



Features

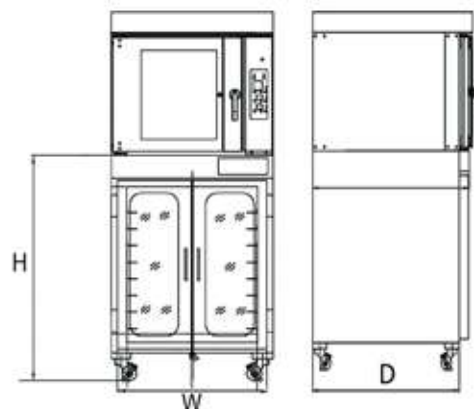
- Durable construction.
- Available with single door or double door, four door.
- Digital control panel, can be customized.
- 3-steps in operation: -Retard; -Recovery; -Proof.
- Working fast and efficiently, yielding even proofing with full loads or partial loads.
- Built with durable components, reliable 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(℃) | 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 |

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

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



Model SM-716F








Model SK-12P



Model SM-10FG

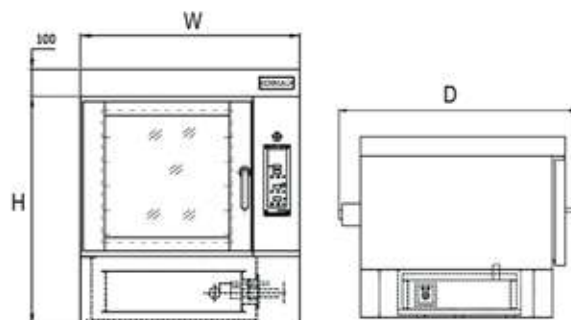


Model SM-15F

| | | | | | | |
|---------------------------|--------------------------|---|---|---|---|---|
| Capacity(number of trays) | | 16 | 16 | 12 | 10 | 15 |
| Tray Size (mm) | | 400X600 | 400X600 | 400X600 | 400X600 | 400X600 |
| Number of Shelves | | 8 | 8 | 6 | 5 | 5 |
| Tray Layout | |  |  |  |  |  |
| Dimension (mm) | Width | 810 | 780 | 1520 | 1365 | 1490 |
| | Depth | 1065 | 1065 | 1270 | 1160 | 1150 |
| | Height | 987 | 1085 | 1060 | 985 | 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 | | | | |

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

SINMAG



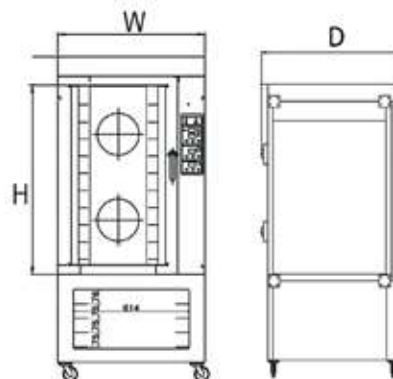
Features

- 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 | 810 |
| | Depth | 1235 | 1235 |
| | Height | 940 | 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 CE



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.



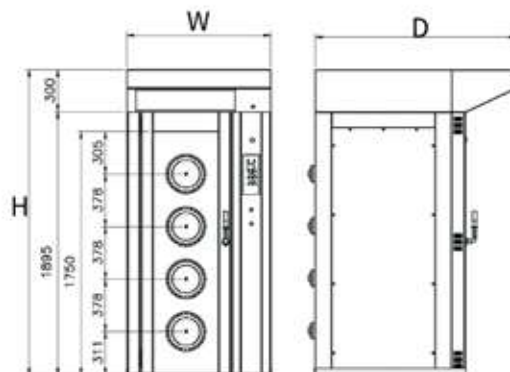
| Model | SM2-704E | SM2-705E | SM2-705EB | SM2-710E | SM2-710EB | SM-805 | SM-810E |
|----------------------------|----------------------------------|----------|-----------------|----------|-----------------|---------|---------|
| Number of trays | 4 | 5 | 5 | 10 | 10 | 5 | 10 |
| Tray Size (mm) | 400X600 | 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 | 690 |
| 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.

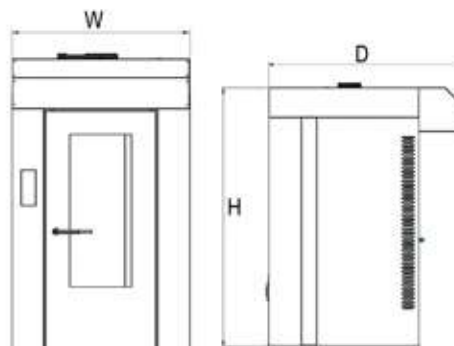


Model

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 



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.

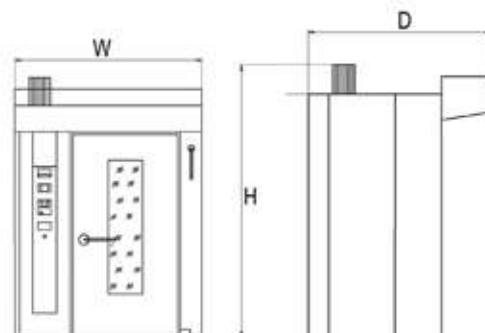


Model

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

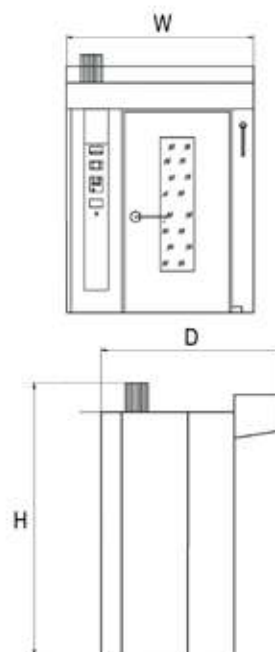
- With extraction hood.
- Single rack or double rack.
- All stainless steel.
- Turntable system for rack.
- With steam device
- Electrical or fuel execution.
- Easy maintenance baking chamber.
- Easy to use digital controls for temperature, steam and timer.



| 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 |
| Dimension (mm) | Width | 1890 | 2180 | 2420 |
| | Depth | 1950 | 1850 | 2350 |
| | Height | 2410 | 2500 | 2600 |
| 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.



F1B



F2B

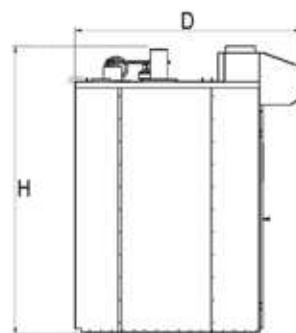


F3B

| 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 | 1890 | 2180 | 2420 |
| | Depth | 1950 | 1850 | 2350 |
| | Height | 2410 | 2500 | 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 | | |

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

SINMAG 



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.



SV1



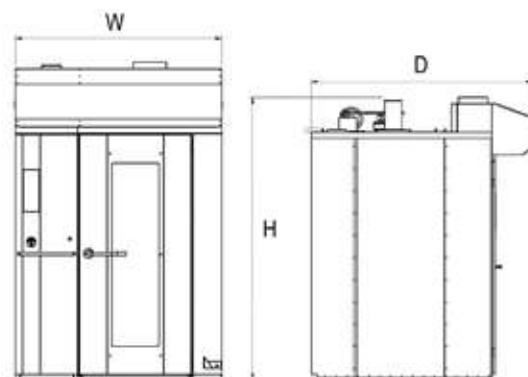
SV2



SV3

| 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 | 1435 | 1625 |
| | Depth | 1690 | 1960 |
| | Height | 2550 | 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.



LRO-1E/1G



LRO-2E/2G

| 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 | 1112 | 1112 | 1112 |
| | Depth | 1031 | 1031 | 1061 |
| | Height | 1955 | 1955 | 2163 |
| 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 | 201 | 201 | 139 |
| | 8Shelves | 151 | 151 | 100 |
| | 10Shelves | 120 | 120 | 83 |
| | 12Shelves | 100 | 100 | / |
| | 16Shelves | 75 | 75 | / |
| Voltage | | three phase | | |

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

SINMAG



SK2-P623H/SK2-P633H/SK2-P643FH



SK-P634T



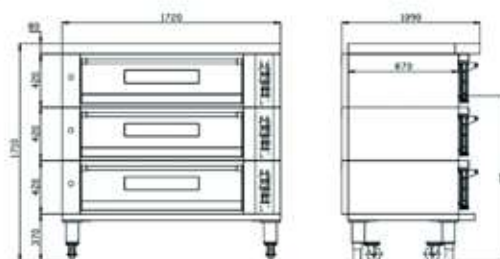
Standard panel



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 | 1320 | 1720 | 1520 | 1720 |
| | Depth | 1090 | 1090 | 1270 | 1270 |
| | Height | 1710 | 1710 | 1925 | 1710 |
| Baking Chamber Dimension(mm) | Width | 900 | 1300 | 1050 | 1300 |
| | Depth | 720 | 720 | 900 | 900 |
| | Height | 230 | 230 | 230 | 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 | | | |

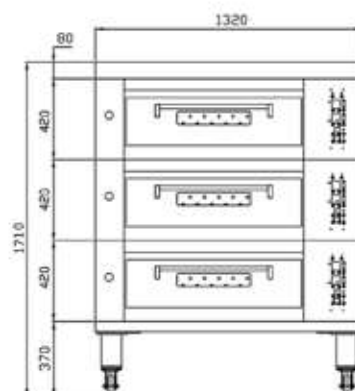
SINMAG



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 | 1320 | 1490 | 1720 | 1720 | 2190 |
| | Depth | 1015 | 1090 | 1150 | 1090 | 1270 | 1220 |
| | Height | 300/350 | 1710 | 1755 | 1710 | 1710 | 1860 |
| Baking Chamber Dimension(mm) | Width | 420 | 900 | 1020 | 1300 | 1300 | 1720 |
| | Depth | 620 | 720 | 805 | 720 | 900 | 845 |
| | Height | 150/200 | 230 | 240 | 230 | 230 | 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.

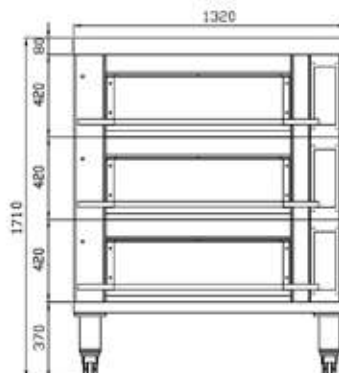
SINMAG



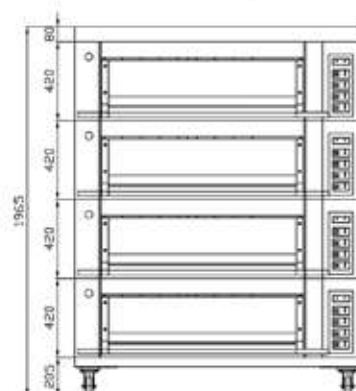
Standard panel



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.

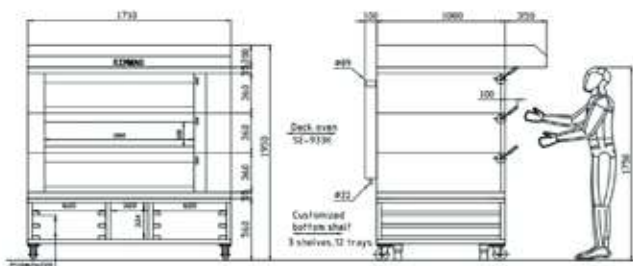
| Model | | MB2-623H | MB-644F | MB-923H | MB-944F |
|------------------------------|--------|---|---|---|---|
| Number of Decks | | 3 | 4 | 3 | 4 |
| Number of Trays(per deck) | | 2 | 4 | 2 | 4 |
| Tray Size(mm) | | 400X600 | 400X600 | 400X600 | 400X600 |
| Tray Layout | |  |  |  |  |
| External Dimension(mm) | Width | 1320 | 1810 | 1320 | 1810 |
| | Depth | 1090 | 1336 | 1090 | 1336 |
| | Height | 1710 | 1965 | 1710 | 1965 |
| Baking Chamber Dimension(mm) | Width | 900 | 1320 | 900 | 1320 |
| | Depth | 720 | 900 | 720 | 900 |
| | Height | 230 | 210 | 230 | 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 | | | |

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

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 feet.
- Each deck is equipped with a robust, individually-controller steam system and a manual damper.
- Each deck is equipped with independently-controlled top and bottom tubular heaters for rapid heating.
- Separate control for each deck, on which the temp., heat power, bake time and steam time can be set for each recipe.
- Up to 99 programmable recipes can be stored and accessed.
- Auto start function allows the unit to heat up automatically to a set temperature at a set time.
- Optional accessories: manual loader; exhaust hood; infrared heaters; semi-auto loader.

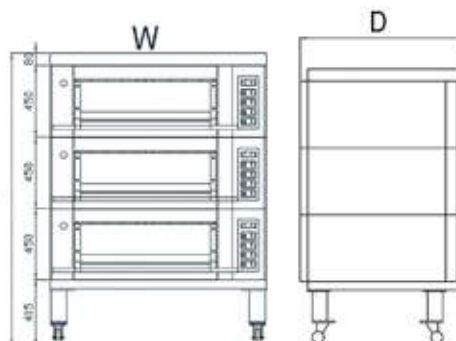
| Model | | SE-923K | SE-933K | SE-944FK |
|------------------------------|--------|-----------------------|---------|----------|
| Number of Decks | | 3 | 3 | 4 |
| Number of Trays(per deck) | | 2 | 3 | 4 |
| Tray Size(mm) | | 400X600 | 400X600 | 400X600 |
| Tray Layout | | | | |
| External Dimension(mm)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

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

SINMAG



Standard panel



Features

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

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

Tray Layout

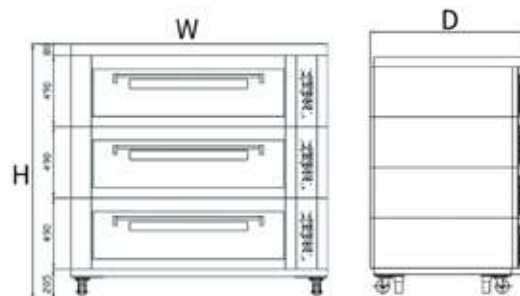


| | | |
|---------------------------------|--------|--------------------------|
| External Dimension(mm) | Width | 1365 |
| | Depth | 1150 |
| | Height | 1845 |
| Baking Chamber Dimension(mm) | Width | 900 |
| | Depth | 680 |
| | Height | 210 |
| Weight(kg) | | 650 |
| Power per Deck(kw) | | 0.1 |
| 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 installation site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Doors with windows open down to access baking chamber.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories: steam device; exhausting hood; stone 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



Model SM-803F



Model SM-803S



Model SM-803A

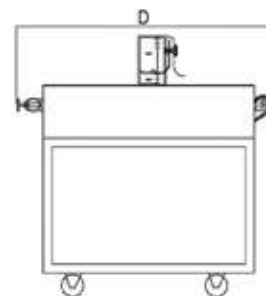
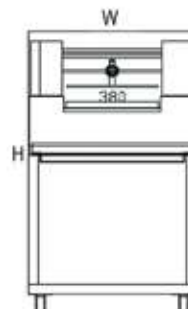
| Model | SM-803T | SM-803F | SM-803S | SM-803A |
|--------------------------|---------|---------|---------|---------|
| Number of Decks | 3 | 3 | 3 | 3 |
| Numer of Trays(per deck) | 3 | 2 | 4 | 3 |
| Tray Size(mm) | 400X600 | 460X760 | 400X600 | 400X600 |

Tray Layout



| | | | | | |
|---------------------------------|--------|--------------------------|------|------|-------|
| External Dimension(mm) | Width | 1490 | 1770 | 1770 | 2190 |
| | Depth | 1150 | 1175 | 1040 | 1240 |
| | Height | 1755 | 1755 | 1755 | 1860 |
| Baking Chamber Dimension(mm) | Width | 1020 | 1300 | 1300 | 1720 |
| | Depth | 805 | 840 | 650 | 845 |
| | Height | 240 | 240 | 240 | 250 |
| 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.



HS-3



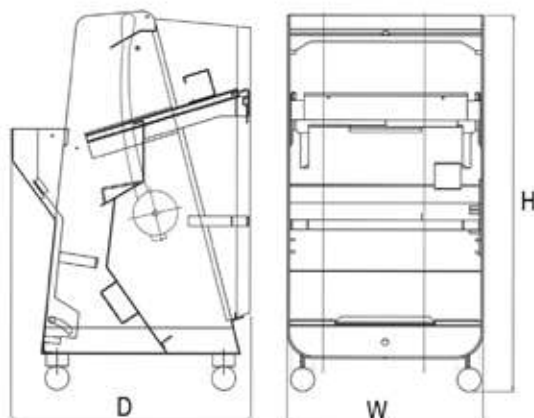
HS-3S



HS2-3S

| 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 | 790 | 880 |
| | Depth | 1150 | 1840 |
| | Height | 1165 | 1250 |
| 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.



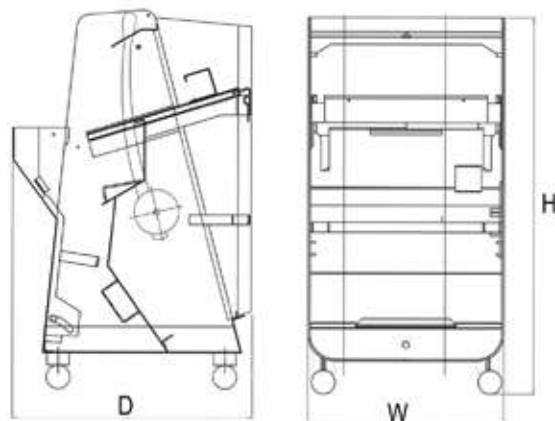
SM-52B



SM-52C

| 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.



SM52W-B



SM52W-C

Model

| 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



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.



PC-16C



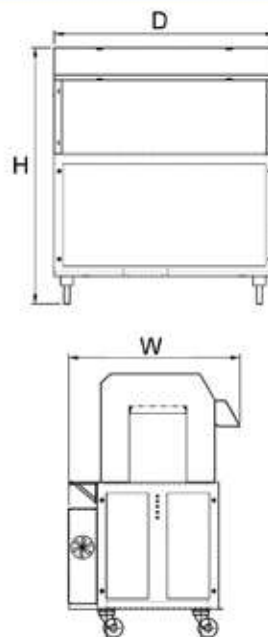
PC-16



SM-302N

| 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.



CT-808



CT-808T

| Model | | CT-808 | CT-808T |
|--------------------------|---------------------------------------|--|----------|
| Capacity (pcs/h) | triangular 90mmX50mm | / | 2800 |
| | triangular 60mmX60mm | / | 2500 |
| | 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.

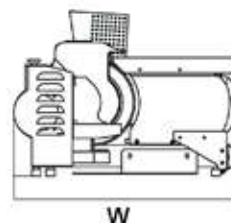
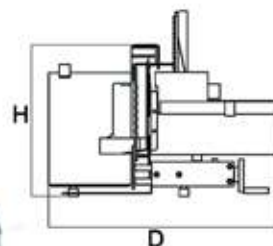


Model

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



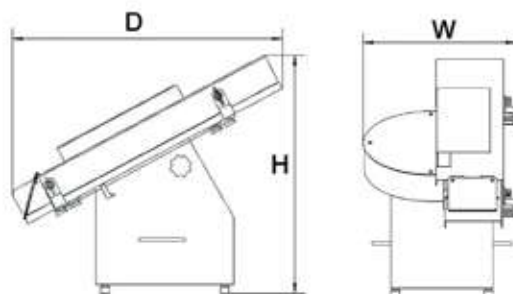
Features

- 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) | φ 195X2.7 | φ 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) (WDXH) | 360X540X590 | 360X540X607 |
| Motor Power(kw) | 0.37 | 0.37 |
| Voltage | single phase | |

SINMAG

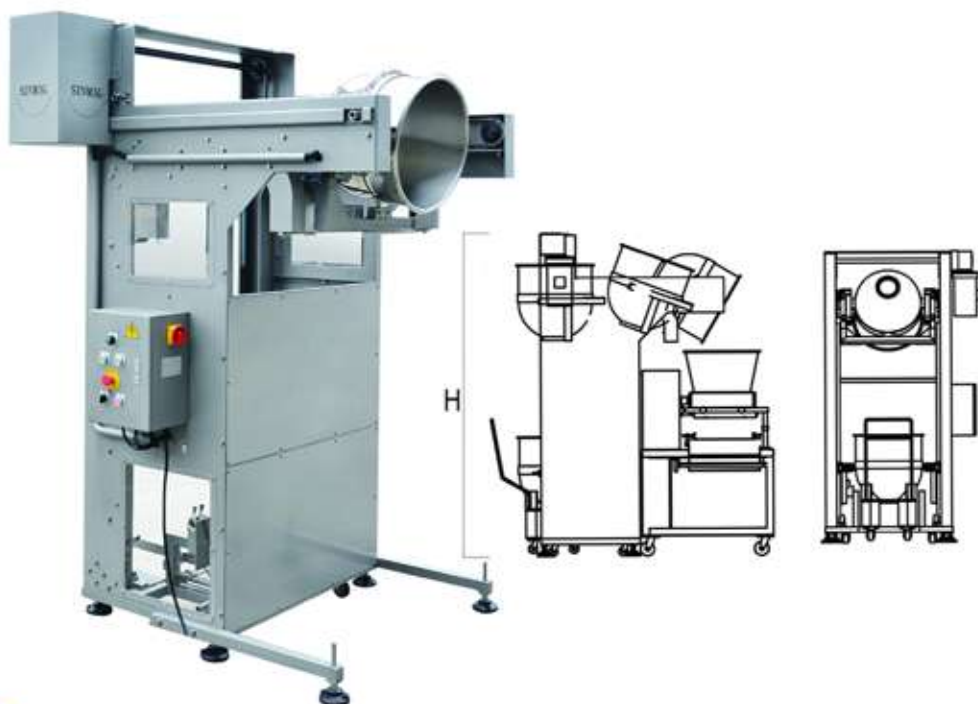


Features

- 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

| 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 |
| Dimension(mm) | Width | 1300 |
| | Depth | 1350 |
| | Height | 2300 |
| Weight (kg) | 390 | 135 |
| Remark | Stainless steel body | Stainless steel body |
| Voltage | three phase | |

SINMAG



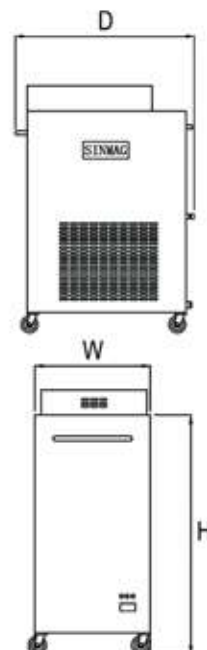
Features

- 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.

| 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 | 1340 | 1470 | 1840 |
| | Depth | 665 | 860 | 945 |
| | Height | 1040 | 1025 | 1000 |
| Max Temperature (°c) | | 200 | 200 | 200 |
| Voltage | | three phase | | |

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

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.

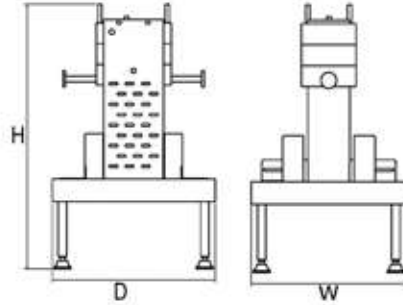
WM-175(Water Flow Controller)

- 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() | | 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.

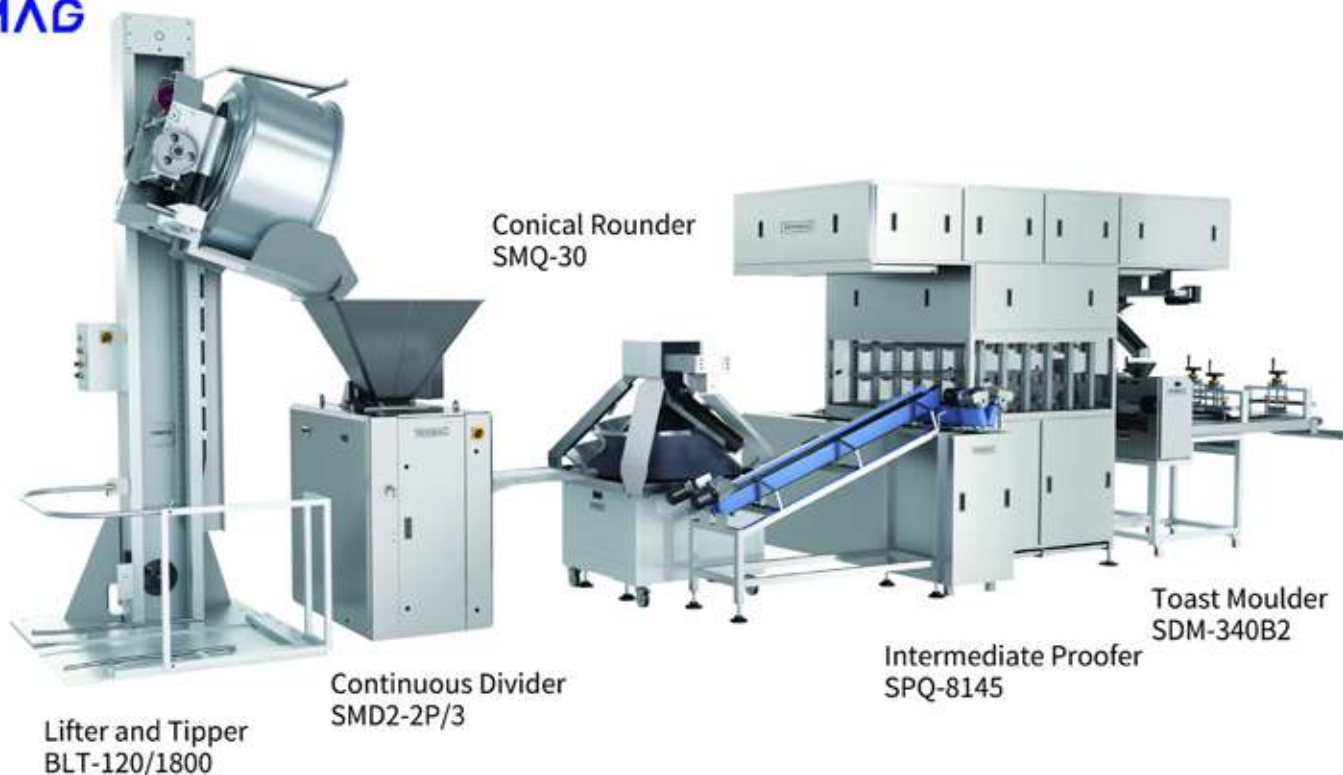


Model

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 | 1650 | 1530 | 1600 |
| | Depth | 850 | 1100 | 2140 |
| | Height | 1700 | 1350 | 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 | 1620 | 1530 | 2490 |
| | Depth | 1370 | 1100 | 1620 |
| | Height | 1790 | 1350 | 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 | 1620 | 1530 | 4600 |
| | Depth | 1370 | 1000 | 3000 |
| | Height | 1790 | 1350 | 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 | 1620 | 1140 | 6510 |
| | Depth | 1370 | 1540 | 3000 |
| | Height | 1790 | 2040 | 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 | 1915 | 1140 | 7000 |
| | Depth | 1370 | 1540 | 3000 |
| | Height | 1790 | 2040 | 3010 |
| Voltage | three phase | | | |

SINMAG



SDM-1P/80
Continuous divider rounder



SMD2-2P/SMD2-4P
Continuous divider



SMQ-30
Conical rounder



SM2-380
Moulder



SDM-340B
Moulder



SDM-340B2
Moulder



SPQ-8112
Intermediate Proofer



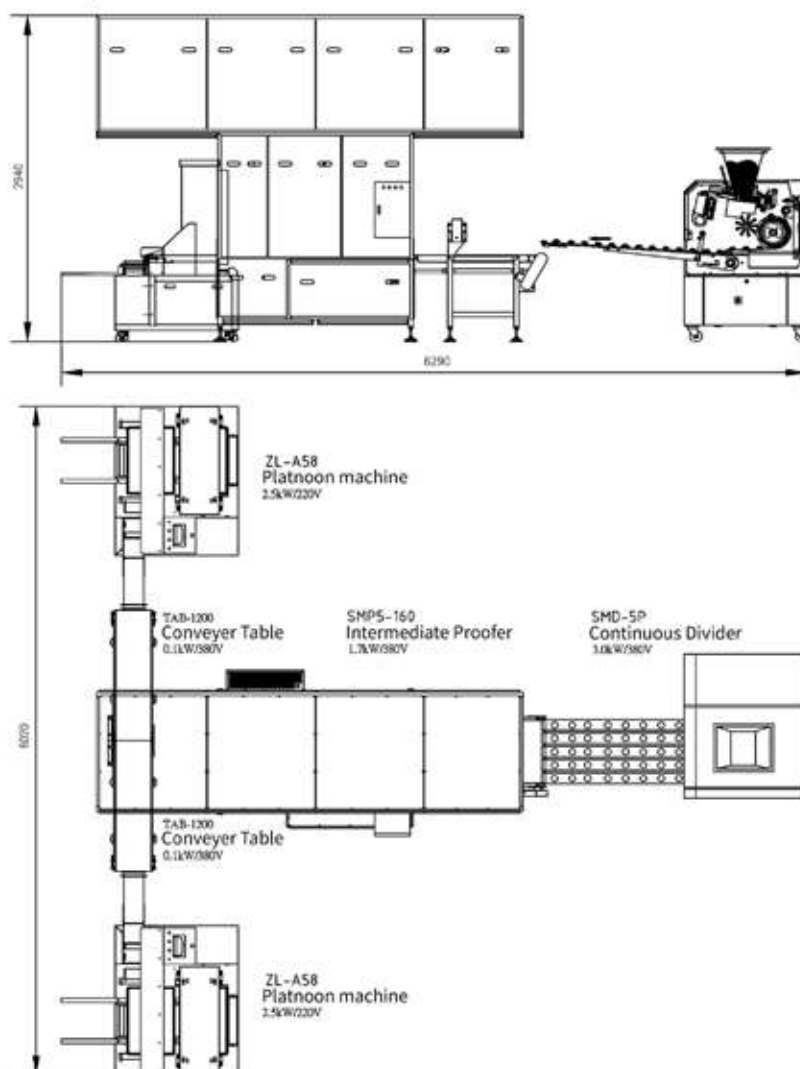
SPQ-10175
Intermediate Proofer

SINMAG



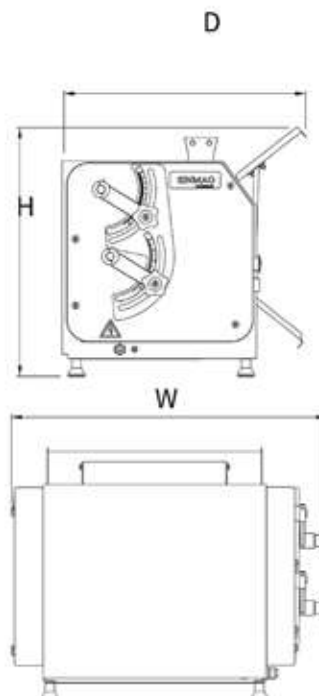
LINE 6) Capacity:6000pcs/Hr

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



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

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.

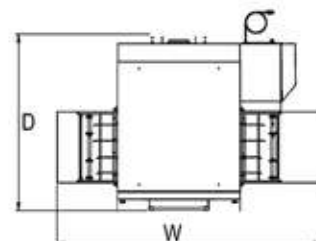
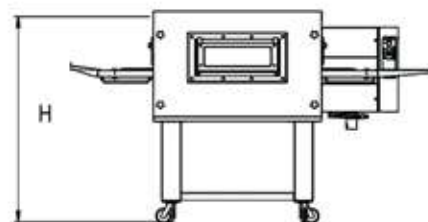
SFP-M28

- 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 | 750 | 390 |
| | Depth | 600 | 550 |
| | Height | 580 | 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) | 36"(915mm) | 36"(915mm) | 40"(1028mm) |
| | Depth 18"(455mm) | 20-7/8"(530mm) | 20-7/8"(530mm) | 31"(795mm) |
| | Height 3-1/4"(80mm) | 3-1/4"(80mm) | 3-1/4"(80mm) | 3-1/4"(80mm) |
| Dimension | Width 62-13/62"(1585mm) | 77-3/4"(1975mm) | 77-3/4"(1975mm) | 82"(2085mm) |
| | Depth 35-5/8"(905mm) | 48-15/64"(1340mm) | 49-7/32"(1250mm) | 61"(1550mm) |
| | Height 18"(460mm) | 47-41/64"(1210mm) | 44-11/16"(1135mm) | 52-9/64"(1330mm) |
| Weight(kg) | 95 | 200 | 200 | 350 |
| Voltage | three phase | single phase | three phase | three phase |

SINMAG 



Three kinds of control panels for your choice



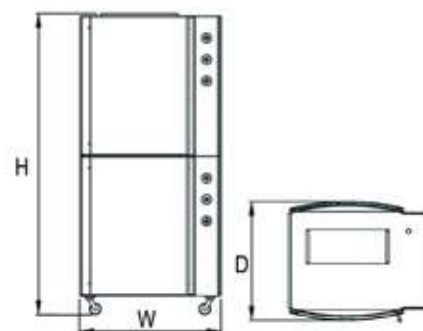
SR7-PT



SR7-PTL



SR7-PTM



Features

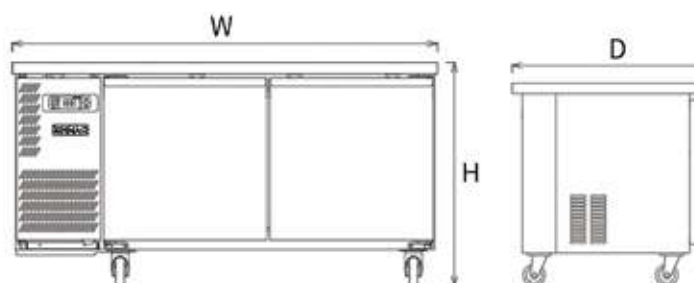
- Allowing manual and automatic control, programmable control option with a twenty program memory.
- Large, full sized double panel glass for high visual impact.
- Stainless steel interior/exterior. Rockwool insulation is applied to top and sides.
- Baskets and forks are easy to remove without the use 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.

| 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 | | 1520 | | 1820 | |
| | 760 | | 760 | | 760 | |
| | 800 | | 800 | | 800 | |
| Power | Cooling334W | Cooling605W | Cooling354W | Cooling612W | Cooling478W | Cooling617W |
| | Defrosting500W | Defrosting500W | Defrosting500W | Defrosting500W | Defrosting500W | 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 | 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 refrigerat | 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 |

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

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



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

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

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SKZ-622H+SM3-705ER+Rack DC236S-ZH SD36-C2-ZH



SKZ-622H+SM3-705E+Rack DC36S-ZH SD36-C2-ZH



SKZ-632H+SM3-705E+Rack DC36S-ZH SD36-C2-ZH

SINMAG

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



SINMAG



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 | upward&inward |
| Standard | steam+stone plate+infrared heating | 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 | |



SKZ-633HG

SKZ-623HG



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 | | | |
| External Material | stainless steel | | | |
| Option | steam device&stone plate | | | |

SINMAG



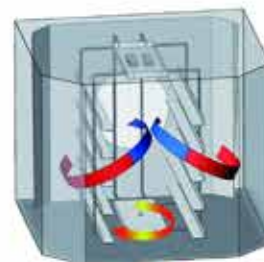
Rotary Convection Oven

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) |

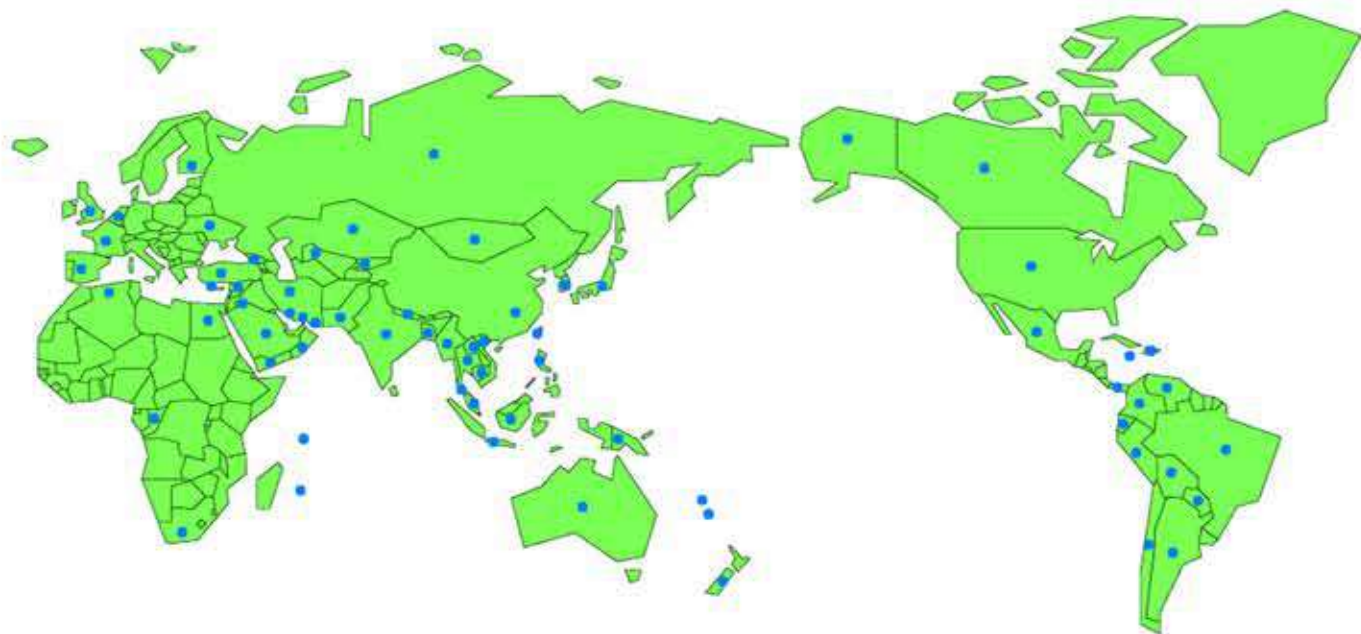


Refrigerator SD36-C2-ZH SD32-C2-ZH

| | | |
|-------------------------|---|---|
| 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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