



● PLANETARY MIXER



● SPIRAL MIXER

● CONICAL ROUNDER



● SUCER



● SHEETER



● PROOFER

● CONVECTION OVEN



● DECK OVEN



SINCE 1983
SINMAG



2010

OUR BEST SERVICE, YOUR BEST CHOICE

SINMAG

COMPANY PROFILE ►

SINMAG was born in 1983 in Taiwan and owns subsidiary company in mainland of China with more than 1200 staffs since 1995 .Sinmag has 65 branch offices in China and Sinmag is the biggest manufacturer of Full Range Bakery Machines in Asia. Sinmag exports to whole world --Europe, Africa, Asia &ME, Oceania, USA and Latin America.

SINMAG was listed in Taiwan stock market in 2007.

SINMAG Group Products Range :

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





SM-5L



SM-201



SM-401



SM-100CS



SM-200CS



SM-200CSH



SM-300CS

PLANETARY MIXER



SM-500CS



SM-600CS



SM-20L



SM-40L



SM-60L



SM-60LM



SM-80L

PLANETARY MIXER

Stepless Speed Change Planetary Mixer

Model		SM-5L
Capacity(liter)		5
Agitator Speed (rpm)1st-10th		0-300
Power(kW)		0.18
Outside Dimension(mm)	Width	234
	Depth	389
	Height	400
Weight(kg)		12
Standard Attachment		bowl, beater, hook and whipping ball
Option		safety grids



SM-5L



SM-201



SM-401

Belt Drive Planetary Mixer Series

Model		SM-201	SM-401
Capacity (Liter)		20	40
Agitator Speed (rpm)		125/283/525	120/239/464
Power (kW)		0.375	0.75
Outside Dimension (mm)	Width	430	620
	Depth	530	670
	Height	830	1000
Weight (kg)		90	170
Standard Attachment		bowl, beater, hook and whipping ball	bowl, beater, hook and whipping ball
Option		safety grids	safety grids

Standard Attachment

Option



Hook



Whipping ball



Beater



Safety grids

PLANETARY MIXER



SM-100CS



SM-200CS



SM-200CSH



SM-300CSH
SM-500CSH



SM-600CS

Clutch System Planetary Series

Model	SM-100C	SM-200C	SM-200CH	SM-300CH	SM-500CH	SM-600C
Capacity (Liter)	10	20	20	30	50	60
Agitator Speed (rpm)	148/307/509	158/293/535	158/293/535	116/208/464	116/208/464	73/109/146/218
Power (kW)	0.25	0.9	0.9	1.2	1.2	2.2/2.8
Outside Dimension (mm)	Width	380	510	510	560	830
	Depth	430	540	540	700	910
	Height	700	880	1052	1330	1330
Weight (kg)	67	100	120	180	190	480
Standard Attachment	bowl, beater, hook and whipping ball	bowl, beater, hook, whipping ball and safety grids	bowl, beater, hook and whipping ball	bowl, beater, hook and whipping ball	bowl, beater, hook and whipping ball	bowl, beater, hook and whipping ball bowl trolley
Option	safety grids Drive Hub	10L agitator set safety grids Drive Hub	safety grids Drive Hub	safety grids, 20L bowl and agitator set Drive Hub	20L,30L agitator set safety grids Drive Hub	safety grids, 30L bowl, agitator set Drive Hub

Option



Drive Hub



PLANETARY MIXER

Standard Attachment For SM-100C



Hook



Whipping ball



Beater

Standard Attachment For SM-200C



Hook



Whipping ball



Beater

Standard Attachment For SM-300C



Hook



Whipping ball



Beater

Standard Attachment For SM-500C



Hook



Whipping ball



Beater

Standard Attachment For SM-600C



Hook



Whipping ball



Beater



Bowl Trolley

Option

safety grids



SM-100C



SM-200C/SM-200CH



SM-300C/SM-500C

PLANETARY MIXER



SM-20L



SM-40L



SM-60L



SM-60LM



SM-80L

10-Speed Planetary Mixer with Inverter Series

Model		SM-20L	SM-40L	SM-60L/60LM	SM-80L
Capacity (Liter)		20	40	60	80
Agitator Speed (rpm)1st-10th		148-492	125-424	165-450	133-400
Power (kW)		1.1	2.2	3	4.5
Outside Dimension(mm)	Width	560	740	840	870
	Depth	840	1010	1100	1250
	Height	950	1400	1500	1750
Weight (kg)		90	170	200	260
Standard Attachment		20L bowl, 20L agitator set (beater, hook, whipping ball) and safety grids	40L bowl, 40L agitator set (beater, hook, whipping ball) and safety grids	60L bowl, 60L agitator set (beater, hook, whipping ball), safety grids and 60L bowl trolley	80L bowl, 80L agitator set (beater, hook, whipping ball), safety grids and 80L bowl trolley
Option		10L bowl, 10L agitator set (beater, hook and whipping ball)	20L bowl, 20L agitator set (beater, hook and whipping ball)	30L bowl, 30L agitator set (beater, hook and whipping ball), Drive Hub	60L bowl, 60L agitator set (beater, hook and whipping ball), Drive Hub



SM-25



SM-50

SPIRAL MIXER



SM-50T



SM-80T



SM-120T



SM-200T



SM-120a/SM-200a



SM-120a-S/SM-200a-S

SPIRAL MIXER



KM-25



KM-50T



KM-80T



KM-120T

SPIRAL MIXER

Feature

- Besides digital control panel, manual panel is equipped in case the former one has problems.
- Excellent match between hook and bowl.
- ABS plastic cover and safety grids cover for choice(SM-25, ABS safety cover only)
- CE approval and ETL approval



SM-25~SM-80T



SM-25



SM-50



SM-50T/80T



SM-120T



SM-200T

Spiral Mixer with Fixed Bowl Series

Model		SM-25	SM-50	SM-50T	SM-80T	SM-120T	SM-200T
Capacity(kg)	Flour	12.5	25	25	50	75	125
	Dough	25	50	50	80	120	200
Power(kW)	Spiral	2.2	3	3	4.5	9	12
	Bowl	-	-	0.375	0.75	0.55	1.5
Spiral Speed(rpm)	1st Speed	140	135	135	125	110	98
	2ndSpeed	280	270	270	250	220	196
Bowl Speed(rpm)	1st	12.8	12.8	17.8	17.2	13	11
	2nd	25.5	25.5	17.8	17.2	13	11
Weight(kg)		135	240	320	385	610	1300
Dimension(mm)	Width	550	600	600	750	830	980
	Depth	830	930	970	1120	1300	1580
	Height	1050	1190	1250	1300	1470	1580

SPIRAL MIXER

Feature

- Besides digital control panel, manual switch is equipped in case the former one has problem.
- For SM-120a-S and SM-200a-S, more convenient operation is achieved through separate control panel beside the machine.
- CE approval and ETL approval available.
- Bowl lifters are available for bowl-removable spiral mixers.



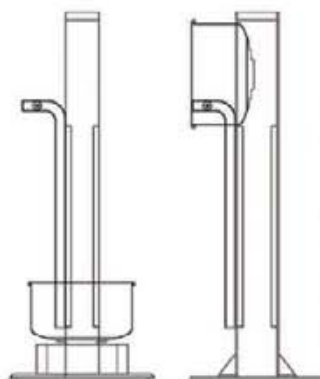
SM-120a/SM-200a



SM-120a-S/SM-200a-S

Spiral Mixer with Removable Bowl Series

Model		SM-120a	SM-120a-S	SM-200a	SM-200a-S
Capacity(kg)	Flour	75	75	125	125
	Dough	120	120	200	200
Power(kW)	Spiral	10	10	12	12
	Bowl	0.55	0.55	1.5	1.5
Spiral Speed (rpm)	1st Speed	110	115	105	105
	2nd Speed	220	230	210	210
Bowl Speed (rpm)		13	13	11	11
Weight(kg)		1300	1300	1350	1350
Dimension(mm)	Width	780	1010	980	1020
	Depth	1600	1590	1720	1780
	Height	1230	1300	1430	1330
Option		Bowl lifter			



Bowl Lifter

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

SPIRAL MIXER

Feature

- Besides digital control panel, manual switch is equipped in case the former one has problem
- Excellent match between hook and bowl
- ABS plastic cover or safety grids cover for choice(KM-25, ABS plastic cover only)
- CE approval
- All are equipped with three-timer digital control panels



KM-25



KM-50T



KM-80T/KM-120T

New Spiral Mixer Series

Model		KM-25	KM-50T	KM-80T	KM-120T
Capacity(kg)	Flour	12.5	25	50	75
	Dough	25	50	80	120
Power(kW)	Spiral	2.2	3	4.5	9
	Bowl		0.75	0.75	0.55
Spiral Speed(rpm)	1st Speed	140	135	125	110
	2nd Speed	280	270	250	220
Bowl Speed(rpm)	1st Speed	12.8	17.8	17.2	13
	2nd Speed	25.5			
Weight(kg)		135	320	390	610
Dimension(mm)	Width	490	600	720	830
	Depth	860	1000	1210	1350
	Height	1070	1200	1350	1400



SM-120T, SM-200T, SM-120a/SM-200a, SM-120a-S/SM-200a-S,
KM-25, KM-50T, KM-80T, KM-120T



SM-530/536



SM-636



DIV-20



D16/D20



SMQ-10/SMQ-10S



SMQ-20/SMQ-20S

DIVIDER ROUNDER



SM-330/430/936/1136



SM-330A/430A



SM-330AH/436AH



**SMD-1P/80
SMD-1P/110**



SMD-2P



SMD-5P

DIVIDER ROUNDER



SM-530/536



SM-636



DIV-20



D-16/20

Manual Dough Divider

Model		SM-530	SM-536
Number of Division		30	36
Weight Range per Piece(g)		50-170	30-100
Dimension(mm)	Width	660	600
	Depth	620	580
	Height	1760	1780
Weight(kg)		200	180
Standard Attachment		Two dividing plates	

Automatic Dough Divider

Model		SM-636
Number of Division		36
Weight Range per Piece(g)		30-100
Power(kW)		0.18
Dimension(mm)	Width	520
	Depth	420
	Height	1220
Weight(kg)		180
Standard Attachment		Two dividing plates

Hydraulic Divider

Model		DIV-20	D20	D16
Number of Division		20	20	16
Weight Range per Piece(g)		100-800	100-800	125-1000
Dough Capacity(kg)		16	16	16
Dough Vessel		Rectangular	Round	Round
Power(kW)		1.5	1.5	1.5
Dimension(mm)	Width	680	610	610
	Depth	700	680	680
	Height	1050	1100	1100
Weight(kg)		231	350	350
Standard Attachment		4 short cleaning-assistant pipes		



DIVIDER ROUNDER

Conical Rounder

Model		SMQ-10	SMQ-20	SMQ-10S	SMQ-20S
Rounding Track Length(mm)		3976	6740	3976	6740
Dough Weight Range(g)		200-1200	200-1200	30-300	30-300
Power(kW)		0.75	0.75	0.75	0.75
Dimension(mm)	Width	1100	1200	1100	1200
	Depth	1200	1300	1200	1300
	Height	1500	1700	1500	1700
Weight(kg)		320	450	350	480



SMQ-10/SMQ-10S



SMQ-20/SMQ-20S

Semi-automatic Divider Rounder Series

Model		SM-330	SM-430	SM-936	SM-1136
Number of Division		30	30	36	36
Dough Weight Range(g)		30-100	40-120	20-70	30-100
Power(kW)		0.75	0.75	0.75	0.75
Dimension(mm)	Width	650	650	650	650
	Depth	710	710	710	710
	Height	2050	2050	2050	2050
Weight(kg)		340	340	340	340
Standard Attachment		Three plastic moulding plates			



SM-330/430/936/1136

Fully Automatic Divider Rounder-Mechanical

Model		SM-330A	SM-430A
Number of Division		30	30
Dough Weight Range(g)		30-100	40-120
Power(kW)		1.1	1.1
Dimension(mm)	Width	800	800
	Depth	600	600
	Height	1600	1600
Weight(kg)		560	560
Standard Attachment		Three plastic moulding plates	



SM-330A/430A

Fully Automatic Divider Rounder-Hydraulic

Model		SM-330AH	SM-436AH
Number of Division		30	36
Weight Range per Piece(g)		30-90	30-100
Power(kW)		0.75	0.75
Dimension(mm)	Width	650	685
	Depth	680	720
	Height	1500	1450
Weight(kg)		340	400



SM-330AH/436AH

DIVIDER ROUNDER



SMD-1P/80



SMD-2P



SMD-5P

Spanish Type Continuous Divider Rounder

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
Power(kw)	1.5	1.5
Dimension(mm)	Width	1650
	Depth	850
	Height	1700
Weight(kg)	700	700
Option	Air pump	

Continuous Divider

Model	SMD-2P/1	SMD-2P/2	SMD-2P/3
Number of Pockets	1	2	3
Working Efficiency (pcs/h)	1500	3000	4500
Dough Weight Range(g)	100-1200	50-560	35-350
Power(kw)	1.5	1.5	1.5
Dimension(mm)	Width	1620	1620
	Depth	1370	1370
	Height	1790	1790
Remark	Adjustable conveyer belt height(740-1020mm)		

European Type Continuous Divider Rounder

Model	SMD-5P	
Number of Pockets	5	
Working Efficiency(pieces/hour)	7500	
Dough Weight Range(g)	Drum 1	35-43
	Drum 2	55-65
	Drum 3	77-87
Power(kw)	3	
Dimension(mm)	Width	1480
	Depth	2250
	Height	1800
Weight(kg)	1170	
Remark	Three sizes of rounding drum for choice and for standard price, one drum only	





SM-230J/SM-230B



SM-500



SM-307

MOULDER



SM-380B

MOULDER



SM-230J/SM-230B



SM-307



SM-500



Dough Moulder Series

Model	SM-307	SM-500	SM-230J	SM-230B
Capacity(pieces/h)	2000	1800	1800	1800
Dough Weight(g)	50-600	50-500	30-350	30-350
Working Width(mm)	380	500	300	380
Roller Gap Adjustment(mm)	1-25	1-14	1-15	3-15
Outside Dimension(mm)	Width	680	850	620
	Depth	1680	1130	1040
	Height	1100	1270	1240
Motor Power(kw)	0.75	0.75	0.4	0.4
Weight(kg)	220	115	130	160

MOULDER



SM-380B

Baguette Dough Moulder Series

Model		SM-380B
Capacity(pieces/h)		2500
Dough Weight(g)		50-900
Working Width(mm)		780
Motor Power(kw)		0.375
Outside Dimension(mm)	Width	1010
	Depth	715
	Height	1650
Weight(kg)		160
Remark		ABS plastic side panels





SM-520/630/630S



SM-520E/630E



SM-520F



SM-520S

SHEETER



CT-620



CR-4000



CC-4000

SHEETER



SM-520/630/630S

Feature

- Gear drive in oil bath enables heavy duty operation.
- Can be operated by both hand and foot switch.
- Conveyor table could be lifted up for space-saving when not in operation.

Heavy Duty Dough Sheeter Series

Model	SM-520	SM-630	SM-630S
Type	Floor Model	Floor Model	Floor Model
Working Width(mm)	500	600	600
Conveyer Table Length(mm)	980	1400	1400
Gap between Rollers(mm)	0.3 – 30	0.3 – 30	0.3 – 30
External Dimension (mm) (machine tables are in working position)	Width	2560	3560
	Depth	1040	1140
	Height	1180	1180
External Dimension (mm) (machine tables are folded up)	Width	1300	2000
	Depth	1040	1140
	Height	1700	1980
Frame Cover	Mild Steel	Mild Steel	Stainless Steel
Power(kW)	0.75	0.75	0.75
Weight(kg)	220	260	240



SM-520E/630E

European Style Dough Sheeter

Model	SM-630E	SM-520E	
Type	Floor Model	Floor Model	
Working Width(mm)	585	500	
Conveyer Table Length(mm)	1400	1000	
Gap between Rollers(mm)	0.3-50	0.3-50	
External Dimension (mm) (machine tables are in working position)	Width	3300	2320
	Depth	1020	955
	Height	1270	1270
External Dimension (mm) (machine tables are folded up)	Width	2048	1750
	Depth	1020	955
	Height	2000	1750
Power(kW)	0.75	0.75	
Weight(kg)	280	220	

SHEETER

Light Duty Dough Sheeter Series

Model		SM-520F	SM-520S
Type		Floor Model	Table Model
Working Width(mm)		500	500
Conveyer Table Length(mm)		980	670
Gap between Rollers(mm)		0.3-30	0.3-30
External Dimension (mm) (machine tables are in working position)	Width	2550	1500
	Depth	1000	1000
	Height	1170	580
External Dimension (mm) (machine tables are folded up)	Width	1200	850
	Depth	1000	1000
	Height	1750	670
Power(kW)		0.55	0.55
Weight(kg)		168	100



SM-520S



SM-520F



SHEETER

Cutting Machine



CT-620

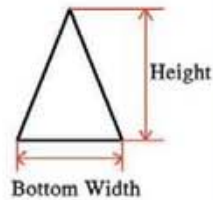
Model		CT-620
Working Table Width(mm)		620
Triquetrous Knives	TA-3	Bottom Width 102mm, Height 180mm
	TB-4	Bottom Width 102mm, Height 135mm
	TC-5	Bottom Width 102mm, Height 108mm
Rectangular Knives	RA-3 Series	Width 180mm, Depth 190mm, 127mm or 95mm
	RB-4 Series	Width 135mm, Depth 190mm, 127mm or 95mm
	RC-5 Series	Width 108mm, Depth 190mm, 127mm or 95mm
Dimension (mm)	Width	2500
	Depth	1400
	Height	1250
Power (kW)		0.2
Remark		Other knives available upon request

Croissant Machine



CR-4000

Dough Dimension:



Model		CR-4000
Conveyer Width (mm)		265
Capacity		4000 pieces/h
Dough Dimension	Bottom Width	From 60mm to 180mm
	Height	From 100mm to 220mm
Dimension (mm)	Width	1800
	Depth	580
	Height	1100
Power (kW)		0.75

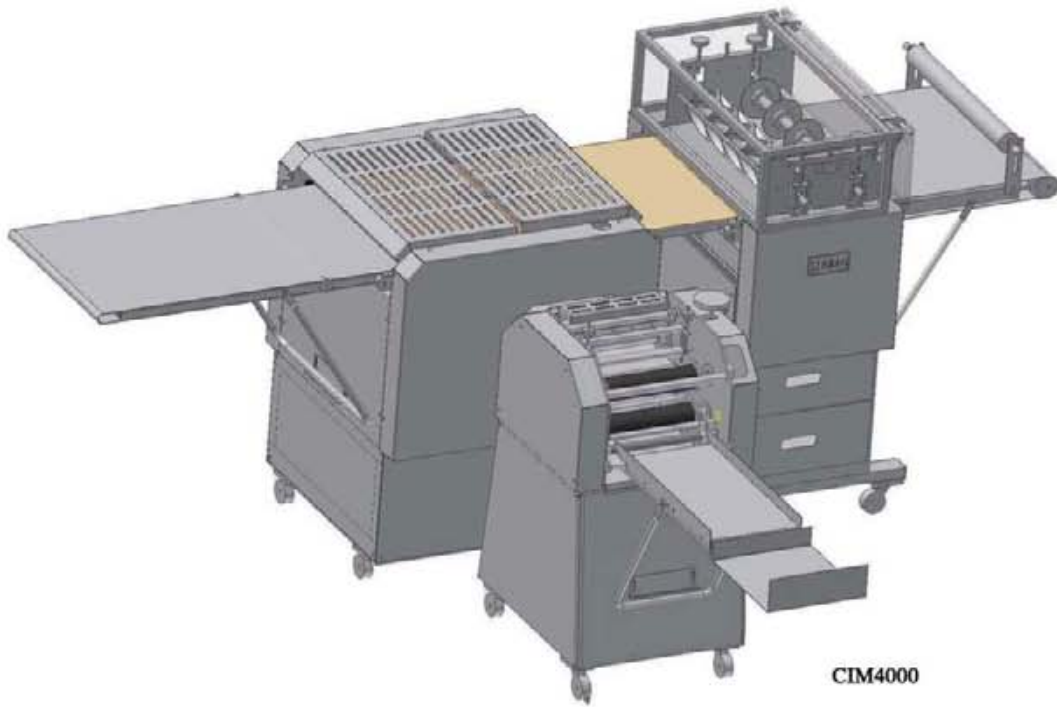


CC-4000

Conveyer Table

Model		CC-4000
Dimension (mm)	Width	2200
	Depth	805
	Height	1100
Power (kW)		0.5

SHEETER



CIM4000

Croissant Make Up Lines

Model		
Capacity		4000 pieces/h
Dimension (mm)	Width	3100
	Depth	2400
	Height	1300
Power (kW)		1.45





SM-32S



SM-32F



SM-48F



SM-16FT/40SP



SM-32FT/80FP



ST-4R



ST-100/200

PROOFER/RETARDER



LMO-PI



SM-716



SM-716F



DC-36SA



DC-236S



DC-18F



DC-36F



DC-4R

PROOFER/RETARDER



SM-32S



SM-32F



SM-48F

Simple Proofer Series

Model		SM-32S	SM-32F	SM-48F
Capacity(number of trays)		32	32	48
Tray Size(mm)		400×600	400×600	400×600
Number of Shelves		16	16	16
Tray Layout				
Dimension(mm)	Width	725	1100	1380
	Depth	990	900	780
	Height	1925	2110	2110
Weight(kg)		98	115	120
Door		single door	double door	double door
Total Power(kW)		2.3	3	4
Control Mode		mechanical control panel		
Outside Plate		stainless steel plate without PU insulation		

PROOFER/RETARDER



SM-16FT



SM-40SP







SM-32FT



SM-80FP

Standard Proofer Series

Model		SM-16FT	SM-32FT	SM-40SP	SM-80FP
Capacity(number of trays)		16	32	40	80
Tray Size(mm)		460×720	460×720	400×600	400×600
Number of Shelves		16	16	20	20
Tray Layout					
Dimension(mm)	Width	580	1100	725	1420
	Depth	940	940	1010	1010
	Height	2000	2000	2000	2000
Weight(kg)		100	135	125	215
Door		single door	double door	single door	double door
Total Power(kW)		1.5	2	2	4
Control Mode		digital control panel			
Outside Plate		stainless steel plate with 30mm PU insulation			

PROOFER/RETARDER



ST-4R

Roll-in Proofer Series

Model	ST-2R	ST-4R	ST-6R	ST-8R
Capacity(number of racks)	2	4	6	8
Tray Size(mm)	400×600	400×600	400×600	400×600
Rack Size(mm)	675×810×1800	675×810×1800	675×810×1800	675×810×1800
Dimension(mm)	Width	1215	2190	2190
	Depth	1900	1900	2875
	Height	2190	2190	2190
Weight(kg)	260	350	450	550
Door	single door	double door	double door	four doors (front and back)
Total Power(kW)	4	4	8	8
Control Mode	digital control panel			
Outside Plate	stainless steel plate with 50mm PU insulation			
Remark	any size of Roll-in Proofer can be customized according to requirements			

Steam Generator

Model	ST100	ST200
Capacity(number of racks)	4	8
Rack Size(mm)	675×810×1800	675×810×1800
Dimension(mm)	Width	563
	Depth	732
	Height	230
Weight(kg)	1650	1650
Total Power(kW)	80	90
	4	8



ST-100/ST-200

PROOFER/RETARDER



DC-36SA



DC-236S



DC-18F



DC-36F

Retarder Proofer with Fixed Shelves

Model		DC-36SA	DC-236S
Capacity(number of trays)		36	36
Tray Size(mm)		400×600	400×600
Number of Shelves		18	18
Tray Layout			
Dimension(mm)	Width	775	775
	Depth	1195	1195
	Height	2130	2130
Weight(kg)		210	250
Door		single door	double door
Compressor Power(hp)		1.125	0.5×2 compressors
Heater Power(kW)		2.3	1.5×2heaters
Control Mode		digital control panel	2 independent digital control panel
Temperature Range(°C)		2~40	2~40 or -15~40
Outside Plate		stainless steel plate with 60mm PU insulation	

Retarder Proofer with Fixed Shelves

Model		DC-18F	DC-36F
Capacity(number of trays)		18	36
Tray Size(mm)		460×720	460×720
Number of Shelves		18	18
Tray Layout			
Dimension(mm)	Width	760	1270
	Depth	1145	1060
	Height	2135	2135
Weight(kg)		180	240
Door		single door	double door
Compressor Power(hp)		1.125	1.125
Heater Power(kW)		2	2.3
Control Mode		digital control panel	
Temperature Range(°C)		2~40	
Outside Plate		stainless steel plate with 50mm PU insulation	

PROOFER/RETARDER

Roll-in Retarder Proofer Series

Model	DC-2R	DC-4R	DC-6R	DC-8R
Capacity(number of racks)	2	4	6	8
Tray Size(mm)	400×600	400×600	400×600	400×600
Rack Size(mm)	675×810×1800	675×810×1800	675×810×1800	675×810×1800
Dimension(mm)	Width	1215	2190	2190
	Depth	1900	1900	2875
	Height	2190	2190	2190
Weight(kg)	250	400	510	600
Door	single door	double door	double door	four doors(front and back)
Compressor Power(hp)	1.5	2	4	4
Heater Power(kW)	2	4	8	8
Control Mode	digital control panel			
Temperature Range(°C)	2~40			
Outside Plate	stainless steel plate with 50mm PU insulation			
Remark	any size of Roll-in Retarder Proofer can be customized according to requirements			




DC-4R



LMO-PI

LBC Mini Proofer

Model	LMO-PI	
Capacity(number of trays)	12	
Tray Size(mm)	460×660	
Number of Shelves	6	
Tray Layout		
Dimension(mm)	Width	1075
	Depth	920
	Height	680
Door	double door	
Total Power(kW)	0.9	
Control Mode	digital control panel	
Outside Plate	stainless steel plate	



PROOFER/RETARDER



SM-705G+SM-716



SM-705E+SM-716F



SK-632T+SM-12P



SM-502+SM-10F



SM-802T+SM-15F

Base Proofer Series

Model	SM-716	SM-716B	SM-716F	SM-12P	SM-10F	SM-15F	
Capacity (number of trays)	16	16	16	12	10	15	
Tray Size(mm)	400×600	460×760	400×600	400×600	400×600	400×600	
Number of Shelves	8	8	8	4	5	5	
Tray Layout							
Dimension(mm)	Width	810	870	780	1520	1250	1490
	Depth	1000	1400	1000	1270	890	1080
	Height	957	1057	1057	1085	985	890
Weight(kg)	70	70	70	220	140	150	
Total Power (kW)	0.9	0.9	0.9	1.7	0.7	1.7	
Control Mode	mechanical control panel		digital control panel		mechanical control panel		



SM-704E



SM-705E/SM-705EB/SM-805E



SM-710E/SM-710EB/SM810E



SM-705G



SM-710G

CONVECTION OVEN



SM-705G+WR-16



SM-705G+SM-716



SM-705E+SM-716F

CONVECTION OVEN



SM-704E



SM-705E/SM-705EB/SM-805E



SM-710E/SM-710EB/SM810E

Electrical Convection Oven Series

Model	SM-704E	SM-705E	SM-705EB	SM-710E	SM-710EB	SM-805E	SM-810E
Capacity(number of trays)	4	5	5	10	10	5	10
Tray Size(mm)	400×600	400×600	460×660 /460×760	400×600	460×660 /460×760	400×800	400×800
Dimension(mm)	Width	780	870	780	870	780	780
	Depth	1060	1253	1400	1253	1400	1453
	Height	540	590	590	1140	1140	590
Weight(kg)	110	136	150	220	300	160	300
Total Power(kW)	6.5	9.5	12.5	19	25	12.5	25
Chamber Plate	stainless steel plate						
Outside Plate	Front Side	stainless steel plate					
	Other Sides	aluminum & zinc-coated steel plate					

Gas Convection Oven Series

Model	SM-705G	SM-710G	
Capacity(number of trays)	5	10	
Tray Size (mm)	400×600	400×600	
Dimension(mm)	Width	810	810
	Depth	1253	1253
	Height	840	1390
Weight(kg)	186	250	
Electric Power (kW)	0.5	1	
Thermal Output (kcal/h)	8730	17500	
Chamber Plate	stainless steel plate		
Outside Plate	Front Side	stainless steel plate	
	Other Sides	aluminum & zinc-coated steel plate	



SM-705G



SM-710G



**SK-P624/P924/P634/P934/P634T/
P934T/P644/P944/P644F/P944F**



**SK-P624G/P924G/P634G/P934G/P634TG/
P934TG/P644G/P944G/P644FG/P944FG**



MB-624/924/634T/934T/644F/944F



MB-934A



SE-944F

DECK OVEN



SM-284/384



SM-284G/384G



SM-905C(GLASS DOOR)



SM-503



SM-603A

DECK OVEN



SM-803A



SM-803AG



SM-803T/803F/803S



SM-803TG/803FG/803SG

DECK OVEN



SK-(P)624/(P)924/(P)634/(P)934/(P)634T/
(P)934T/(P)644/(P)944/(P)644F/(P)944F



SK-(P)624G/(P)924G/(P)634G/(P)934G/(P)634TG/
(P)934TG/(P)644G/(P)944G/(P)644FG/(P)944FG

Asian Advanced Electric Oven SK Series (stainless steel door/ glass door)

Model		SK-P624/SK-624	SK-P634/SK-634	SK-P634T/SK-634T		SK-P644/SK-644	SK-P644F/SK-644F
External Dimension (mm)	Width	1370	1790	1520		1370	1790
	Depth	1005	1005	1225		1650	1225
	Height	1925	1925	1925		1925	1925
Dimension(mm) (baking chamber)	Width	900	1320	1050		900	1320
	Depth	680	680	900		1320	900
	Height	230	230	230		230	230
Number of Decks		4	4	4		4	4
Number of Trays(per deck)		2	3	3	2	4	4
Tray Size(mm)		400×600	400×600	400×600	460×760	400×600	400×600
Tray Layout							
Weight(kg)		750	860	980		1100	1080
Power per Deck(kW)		5.5	7.5	7		9	9
Temperature Range(°C)		0-300					
Outside Plate	Front Side	stainless steel plate					
	Other Sides	aluminum-coated steel plate					
Door-open Style		downward & outward					
Optional Accessories		steam device					
		exhausting hood with fan					
		stone baking ware platform					

DECK OVEN

Asian Advanced Electric Oven SK Series (stainless steel door/ glass door)

Model		SK-P924/SK-924	SK-P934/SK-934	SK-P934T/SK-934T		SK-P944/SK-944	SK-P944F/SK-944F
External Dimension (mm)	Width	1370	1790	1520		1370	1790
	Depth	1005	1005	1225		1650	1225
	Height	1925	1925	1925		1925	1925
Dimension(mm) (baking chamber)	Width	900	1320	1050		900	1320
	Depth	680	680	900		1320	900
	Height	230	230	230		230	230
Number of Decks		4	4	4		4	4
Number of Trays(per deck)		2	3	3	2	4	4
Tray Size(mm)		400×600	400×600	400×600	460×760	400×600	400×600
Tray Layout							
Weight(kg)		750	860	980		1100	1080
Power per Deck(kW)		5.5	7.5	7		9	9
Temperature Range(°C)		0-300					
Outside Plate	Front Side	stainless steel plate					
	Other Sides	stainless steel plate					
Door-open Style		downward & outward					
Optional Accessories		steam device					
		exhausting hood with fan					
		stone baking ware platform					



DECK OVEN



MB-624/924/634T/934T/644F/944F



MB-934A

Swedish Style Electric Oven MB Series(glass door)

Model		MB-624	MB-634T	MB-644F	MB-924	MB-934T	MB-944F	MB-934A
External Dimension (mm)	Width	1365	1530	1810	1365	1530	1810	2020
	Depth	1116	1336	1336	1116	1336	1336	1290
	Height	1925	1925	1925	1925	1925	1925	2185
Dimension (mm) (baking chamber)	Width	850	1050	1320	850	1050	1320	1470
	Depth	680	900	900	680	900	900	840
	Height	210	210	210	210	210	210	210
Number of Decks		4	4	4	4	4	4	4
Number of Trays(per deck)		2	3 2	4	2	3 2	4	3
Tray Size(cm)		40×60	40×60 46×76	40×60	40×60	40×60 46×76	40×60	46×76
Tray Layout								
Weight(kg)		690	960	1180	690	960	1180	1690
Power per Deck(kW)		5.5	7	9	5.5	7	9	9
Temperature Range(°C)		0-300	0-300	0-300	0-300	0-300	0-300	0-300
Outside Plate		aluminum-coated steel plate			stainless steel plate			
Door-open Style		upward & outward						
Optional Accessories		steam device						
		exhausting hood with fan						
		stone baking ware platform						

DECK OVEN

Germany Style Electric Oven SE Series(Glass Door)

Model		SE-944F
External Dimension (mm)	Width	1750
	Depth	1225
	Height	1843
Dimension(mm) (baking chamber)	Width	1300
	Depth	900
	Height	220
Number of Decks		4
Number of trays(per deck)		4
Tray Size(mm)		400×600
Tray Layout		
Weight(kg)		1040
Power per Deck(kW)		7.7
Temperature Range(°C)		0-300
Outside Plate	Front Side	stainless steel plate
	Other Sides	aluminum-coated steel plate
Door-open Style		upward & inward
Optional Accessories		steam device
		exhausting hood with fan
		stone baking ware platform



SE-944F



DECK OVEN



SM-284/384



SM-284G/384G

American Style Electric Oven Series(Stainless Steel Door/ Glass Door)

Model		SM-284	SM-384
External Dimension (mm)	Width	1984	1520
	Depth	1155	1155
	Height	1912	1912
Dimension (mm) (baking chamber)	Width	950	1415
	Depth	820	820
	Height	200	200
Number of Decks		4	4
Number of Trays(per deck)		2	3
Tray Size(mm)		460×660	460×660
Tray Layout			
Weight(kg)			
Power per Deck(kW)		6.2	8.3
Temperature Range(°C)		0-300	
Outside Plate		stainless steel plate	
Door-open Style		upward & inward	
Optional Accessories		steam device	
		exhausting hood with fan	

DECK OVEN



SM-905C







SM-503



SM-603A

Asian Classical Electric Oven Series (Stainless Steel Door/ Glass Door)

Model		SM-905C	SM-503	SM-603A	
External Dimension (mm)	Width	780	1250	2190	
	Depth	1015	975	1220	
	Height	1640	1630	1845	
Dimension(mm) (baking chamber)	Width	420	870	1720	
	Depth	620	685	840	
	Height	150	200	250	
Number of Decks		5	3	3	
Number of trays(per deck)		1	2	5	3
Tray Size(mm)		400×600	400×600	400×600	460×760
Tray Layout					
Weight(kg)		400	450	1260	
Power per Deck(kW)		2.8	5.5	11	
Temperature Range(°C)		0-300			
Outside Plate	Front Side	stainless steel plate			
	Other Sides	aluminum-coated steel plate			
Door-open Style		downward & outward			
Optional Accessories		steam device			
		exhausting hood with fan			
		stone baking ware platform			

DECK OVEN



SM-803A



SM-803AG



SM-803T/803F/803S



SM-803TG/803FG/803SG

Gas Oven Series(Stainless Steel Door/ Glass Door)

Model		SM-803T	SM-803F	SM-803S	SM-803A		
External Dimension (mm)	Width	1490	1770	1770	2190		
	Depth	1150	1195	1020	1225		
	Height	1755	1755	1755	1860		
Dimension (mm) (baking chamber)	Width	1020	1300	1300	1710		
	Depth	840	840	650	840		
	Height	240	240	240	250		
Number of Decks		3		3	3		
Number of Trays(per deck)		3	2	4	3	5	3
Tray Size(mm)		400×600	460×760	400×600	400×600	400×600	460×760
Tray Layout							
Weight(kg)		650		750	520		1260
Electric Power per Deck(kW)		0.4		0.6	0.6		0.8
Thermal Output per Deck(kcal/h)		8600		9795	8600		12660
Temperature Range(°C)		0-300					
Outside Plate	Front Side	stainless steel plate					
	Other Sides	aluminum-coated steel plate					
Door-open Style		downward & outward					
Optional Accessories		steam device					
		exhausting hood with fan					
		stone baking ware platform					



F1/F2/F3



RV2

RACK OVEN



SV1/SV2/SV3



LRO-1E/1G/LRO-2E/2G

RACK OVEN



F1/F2/F3



Rack Oven F Series (Turntable)

Model		F1	F2	F3
Number of Racks		1 single rack	1 double rack	1 double rack
Number of Trays		18	36	36
Tray Size(mm)		460×760	400×600	460×760
Motor Power(kW)		1.1	1.6	2.7
Heater Power	Electric(kW)	37	47	63
	Burner (kcal/h)	43850	49870	86000
Energy		electricity/gas/oil	electricity/gas/oil	electricity/gas/oil
Temperature Range(°C)		0-300	0-300	0-300
Dimension(mm)	Width	1890	2180	2420
	Depth	1950	1850	2350
	Height	2410	2500	2600
Weight(kg)		1100	1570	1910



RV2

Rack Oven RV2 (Hook)

Model		RV2
Number of Racks		1 double rack
Number of Trays		36
Tray Size(mm)		400×600
Motor Power(kW)		1.6
Heater Power(kW)		36
Energy		electricity
Temperature Range(°C)		0-300
Dimension(mm)	Width	1440
	Depth	1810
	Height	2380
Weight(kg)		1000

RACK OVEN



SV-1/SV-2/SV-3

Rack Oven SV Series (Turntable or Hook)

Model		SV1	SV2	SV3
Number of Racks		1 single rack	1 double rack	1 double rack
Number of Trays		15	30	30
Tray Size(mm)		460×760	400×600	460×760
Motor Power(kW)		1.1	1.6	2.7
Heater Power	Electric(kW)	37	47	60
	Burner (kcal/h)	37540	49870	86000
Energy		electricity/gas/oil	electricity/gas/oil	electricity/gas/oil
Temperature Range(°C)		0-300	0-300	0-300
Dimension(mm)	Width	1435	1625	2050
	Depth	1690	1960	2100
	Height	2550	2550	2550
Weight(kg)		1100	1590	1650



RACK OVEN

LBC Rack Oven Series

Model		LRO-1E/ 1G	LRO-2E/ 2G
Number of Racks		1 single rack	1 double rack
Number of Trays		18	36
Tray Size(mm)		460×660	460×660
Motor Power(kW)		1.5	1.5
Heater Power	Electric(kW)	37.5	50.5
	Burner(kcal/h)	43750	72500
Energy		electricity/gas	electricity/gas
Temperature Range(°C)		0-300	0-300
Dimension(mm)	Width	1400	1830
	Depth	1300	1550
	Height	2700	2700
Weight(kg)		1320	1980



LRO-1E/1G
LRO-2E/2G

Mini Rack Oven Series

Model		LMO- E6/G6	LMO-E8/G8
Number of Trays		6	8
Tray Size(mm)		460×660	460×660
Motor Power(kW)		1.5	1.5
Heater Power	Electric(kW)	13	13
	Burner(kcal/h)	22700	22700
Energy		electricity/gas	electricity/gas
Temperature Range(°C)		0-300	0-300
Dimension(mm)	Width	1112	1112
	Depth	1061	1061
	Height	2163	2163
Weight(kg)		410	410



LMO-G6/G8

TUNNEL OVEN



SPECIFICATIONS

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



HS-3



CT-808



SM-302N

SLICER



PC-16



GF-18



FA-17



RA-18



SMS-30



SF-21



SM-313

SLICER



HS-3

Horizontal Slicer

Model	HS-3	
Capacity	3500 hamburgers/ h	
Power (kW)	0.42	
Dimension (mm)	Width	690
	Depth	1160
	Height	1148
Standard Attachment	3 Blades	
Remark	Adjustable for different standards of thickness	



CT-808

Cake Slicer

Model	CT-808	
Cake Size	Square	600×600mm
	Round	14"
Cake Height(mm)	0—100	
Power	0.37kw	
Outside Dimension(mm)	Width	900
	Depth	1000
	Height	1420
Machine Weight	400KG	

CT-808 Feature

- CT-808 Work for Both Round Cake and Square Cake.
- PLC Control, Easy Operation and Accurate Slicing.
- Food Grade Knife.
- Knife with Heating System for Slicing Cream Cake.
- Stainless Steel Machine for Sanitation.
- Installed with Crumb Receiver.
- For Safety Sake, We Have Option of Transparent Safety Cover.



SLICER







Asian Style Bread Slicer



SM-302N

Model		SM-302N
Motor Power(kW)		0.188
Dimension(mm)	Width	472
	Depth	720
	Height	720
Weight(kg)		70
Slicing Thickness		standard 12mm, other thickness(10mm-48mm) can be customized
Max Dimension of Bread (mm)	Length	320
	Height	150

Colors for your choice

SM-302NY		Golden
SM-302NG		Green
SM-302NB		Blue
SM-302NS		Silver
SM-302NR		Red
SM-302NP		Pink



PC-16

European Style Bread Slicer--Manual Type

Model		PC-16	GF-18
Motor Power(kW)		0.55	0.65
Weight(kg)		150	180
Max Dimension of Bread (mm)	Length	420	420
	Height	145	150
Dimension(mm)	Width	684	760
	Depth	588	960
	Height	760	1750
Slicing Thickness		standard 12mm, other thickness(9mm-48mm) can be customized	



GF-18

SLICER



FA-17

Front-Loading Bread Slicer

Model		FA-17
Capacity		300 loaves/h
Dimension of the machine(mm)	Width	590
	Depth	770
	Height	1230
Rated Power(W)		650
Slicing Thickness (mm)		12(standard),other thickness can be customized (from 9mm to 48mm)
Max Dimension of Bread (mm)	Length	420
	Height	150
Weight (kg)		170



RA-18

Rear-Loading Bread Slicer

Model		RA-18
Rated Power (W)		650
Dimension of the Machine (mm)	Width	605
	Depth	690
	Height	1130
Vibrating Frequency of Blade (n/min)		2-5 breads/min
Slicing Thickness (mm)		12 (standard), other thickness can be customized (from 9mm to 48mm)
Max Dimension of Bread (mm)	Length	420
	Height	150
Weight (kg)		130



SLICER



SMS-30

Band Slicer

Model		SMS-30
Capacity		1800 loaves/h
Minimum Width of Bread(mm)		190
Maximum Width of Bread(mm)		380
Slicing Thickness		standard 12mm, other thickness(10-30mm) can be customized
Power (kW)		2.4
Dimension (mm)	Width	2270
	Depth	1210
	Height	2020
Weight(kg)		950



SF-21

Piece By Piece Slicer

Model		SF-21
Max. Bread Height		150mm
Max. Bread Width		195mm
Slicing Thickness		4-60mm
External Dimension(mm)	Width	560
	Depth	450
	Height	340
Weight(kg)		17.5
Motor Power(kW)		0.17
Blade Diameter		195mm



SM-313

Bun Slicer

Model		SM-313
Bun Height		Up to 67mm
Bun Width		75 ~ 130mm
Cutting Height From Bottom of Bun		10 ~ 30mm
Power(kW)		0.37
Dimension (mm)	Width	360
	Depth	540
	Height	590
Weight(kg)		25



FR-40/50/80



SMC-180



WM-175

OTHERS



QM-210



Show Case



Show Case



Oven Loader



Rack



Bake Wares



Doughnut Fryer

Model	FR-40	FR-50	FR-80
Capacity	40L	50L	80L
Basket Size(cm)	40×60	46×66	69×78
Electric Power(kw)	6	6	7.5
Temperature	0~200℃	0~200℃	0~200℃
Dimension(mm)	Width	500	560
	Depth	700	760
	Height	870	870
Weight(kg)	45	50	70



Water Cooler

Model	SMC-180	
Output(L/h)	730L in first 6hs;after 60L/h	
Power(KW)	1	
Water Temperature	2~5℃	
Compressor Power(hp)	1	
Dimension(mm)	Width	535
	Depth	805
	Height	1120
Weight(kg)	175	



Water Flow Controller

Model	WM-175	
Dimension(mm)	Width	730
	Depth	210
	Height	180
Motor Power(kw)	0.04	



Chocolate Shaver

Model	QM-210	
Speed	1.5~24rpm	
Power(w)	90	
Dimension(mm)	Width	370
	Depth	394
	Height	639
Weight(kg)	30	
Transmission Mode	Motor Diver Directly	

MAKE UP LINE

SINMAG MAKE UP LINES

SINMAG has developed and manufactured high quality make up lines for many years. All machines are designed for continual bread processing.

**EXCELLENT PERFORMANCE, FULL AUTOMATIZATION,
HEAVY-DUTY!!**

Equipments: Continuous Divider, Conical Rounder, Intermediate Proofer, Moulder, Conveyer Table



Continuous Divider Series



SMD-2P/1, SMD-2P/2, SMD-2P/3



SMD-1P/80, SMD-1P/110

MAKE UP LINE

Conical Rounder



SMQ-20, SMQ-20S

Intermediate Proofer Series



SMP-50C, SMP-70, SMP-70B, SMP-90, SMP-90B



SPQ-896, SPQ-896B, SPQ-8136

MAKE UP LINE

Moulder Series



SDM-340B, SDM-340C, SDM-340B2



SM-380B

Conveyer Working Table



MAKE UP LINE

Equipment List for Make Up Line

Item	Capacity	Dough Weight Range	Equipment List
1	1800pcs/Hr	100-300g	SMD-1P/80+SMQ-20s+SMP-70+SM-380B +Conveyer Table
2	1800pcs/Hr	200-600g	SMD-1P/110+SMQ-20+SMP-70B+SM-380B +Conveyer Table
3	1500pcs/Hr	300-1200g	SMD-2P/1+SMQ-20+SMP-50C+SDM-340C
4	2400pcs/Hr	100-300g	SMD-2P/3+SMQ-20S+SMP-90+SDM-340B
5	2000pcs/Hr	200-600g	SMD-2P/2+SMQ-20+SMP-90B+SDM-340B
6	3000pcs/Hr	100-300g	SMD-2P/3+SMQ20S+SPQ-896+SDM-340B
7	3000pcs/Hr	200-600g	SMD-2P/2+SMQ-20+SPQ-896B+2*SDM340B2
8	4500pcs/Hr	100-300g	SMD-2P/3+SMQ-20S+SPQ-8136+SDM340B2



FOOD SERVICE EQUIPMENTS



Freezer



Chiller



Freezer Table



Chicken Rotisserie



Meat Mixer Grinder



Meat Saw

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