

stp



# Machine Catalogue

PT. Sinergi Trikarya Perkasa

2024



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# About Us

**PT Sinergi Trikarya Perkasa (STP) is the exclusive distributor for a large list of international brands in bakery equipment. Supplying a wide range of bakery equipment suitable for home industry, in-store bakery, chain store, supermarket chain and bread factory.**

With over 30 years of experience, our team comprises of dedicated individuals with in-depth knowledge of baking industry. This enables us to provide insights for our customers to help them make the best decision for their business needs.

Established in September 2020, STP is proud to be among the leading bakery-machinery suppliers in Indonesia.



“ STP wants to be there in every step of your way, giving you a one-stop solution for your bakery needs.

Whether you're an artisan baker or a bread factory – STP offers sale and service supports, ranging from consultation, project management, installation, and maintenance across Indonesia.



## The bread-making philosophy

At STP, we run the business like you make your bread. From mixing the ingredients and kneading the dough to let it rise and expand – everything has to be precise and detailed to serve that freshly-baked, delicious bread – successfully, for your customers.

## Experience the best of baking!

We believe that choosing the right pieces of equipment is essential for a successful bakery business. From multi-purpose mixers to ovens that handle different volumes – we want to make sure that your purchase becomes an investment for your bakery business to help increase your production output in an efficient manner.

## Tailor-made service for your bakery processing equipment

To ease your baking process means to use cutting-edge technology and systems according to your business purpose. Thus, we keep ourselves updated with the latest innovation in bakery industry and let you be the first to know how to apply them.

## Product

Our extensive range of bakery machines are world-class brands that certify top quality and advanced technology. We pride ourselves as a trusted agent for Europe, Taiwan and Japan bakery equipment selections.

Some of the most famous brands include Sinmag, Yang Jenq, Jim-Mate, Syntech, Qinli, Fuya, Sveba-Dahlen, Glimek, and many more.



# Our Core Philosophy



## Vision

To be the nation's premier bakery equipment choice.

## Mission

01. To provide superior-quality bakery equipment with competitive pricing
02. To improve customer's production line by helping them choose the right bakery equipment for their needs
03. To expand our business network connections while making meaningful partnerships with our retaining customers
04. To create an unparalleled customer experience with our outstanding pre and after sales support.
05. To continuously improve our team management and update our knowledge with the latest innovation in bakery equipment industry

## Corporate Values

### We are one

We highly rely on teamwork given the complexity of every project. Collaborative effort helps create collective ideas for better result.

### Close-knit Community

We strive to create a workplace environment where everyone feels connected and has a great sense of belonging.

### Ethical Performance

We apply moral and ethical principles on everything we do as we are committed to give what's best for our customers.

### Responsiveness

From the moment we meet our customers, we react fast to inquiries and respond them with the right solution

# Our Customers




# Mixer

## Planetary Mixer

SINMAG

### Standard Attachment



### Optional



- Capacity
- Agitator Speed
- Electrical
- Dimension
- Weight
- Standard Attachment
- Option



### SM-101

- 10 L
- 148/307/509 rpm
- 0.25 kW / 1 Phase / 220 Volt
- 430 X 430 X 700 mm
- 60 kg
- Bowl, Beater, Hook, & Whipping Ball
- Safety Grid (for SM-100c)



### SM-201

- 20 L
- 127/287/534 rpm
- 0.5 kW / 1 Phase / 220 Volt
- 510 X 530 X 830 mm
- 94 kg
- Bowl, Beater, Hook, & Whipping Ball
- Safety Grid

- Capacity
- Agitator Speed
- Electrical
- Dimension
- Weight
- Standard Attachment



### SM-401

- 40 L
- 105/208/404 rpm
- 0.75 kW / 1 Phase / 220 Volt
- 620 X 670 X 1000 mm
- 170 kg
- Bowl, Beater, Hook, & Whipping Ball
- Safety Grid



### SM-600C

- 60 L
- 73/109/149/218 rpm
- 2.8 / 3 / 380
- 830 X 910 X 1450 mm
- 480 kg
- Bowl, Beater, Hook, Whipping Ball, & Bowl Trolley
- Safety Grid, 30 L Bowl, & Agitator Set

- Capacity
- Agitator Speed
- Electrical
- Dimension
- Weight
- Standard Attachment
- Option



### SM-20L

- 20 L
- 148-492 rpm
- 1.1 kW / 1 Phase / 220 Volt
- 560 X 840 X 950 mm
- 125 kg
- 20 L Bowl, 20 L Agitator Set, & Safety Grid
- 10 L Bowl, 10 L Agitator Set
- Also available in 380 Volt / 3 phase



### SM-40L

- 40 L
- 125 - 424 rpm
- 2.2 kW / 3 Phase / 380 Volt
- 740 X 1010 X 1400 mm
- 270 kg
- 40 L Bowl, 40 L Agitator Set, & Safety Grid
- 20 L Bowl, 20 L Agitator Set

- Capacity
- Agitator Speed
- Electrical
- Dimension
- Weight
- Standard Attachment
- Option



### SM-60L/60LM

- 60 L
- 169 - 420 rpm
- 3 / 3 / 380
- 840 X 1100 X 1500 mm
- 385/398 kg
- 60 L Bowl, 60 L Agitator Set, Safety Grid, & 60 L Bowl Trolley
- 30 L Bowl, 30 L Agitator Set



### SM-80L

- 80 L
- 133 - 400 rpm
- 4.5 / 3 / 380
- 870 X 1250 X 1670 mm
- 490 kg
- 80 L Bowl, 80 L Agitator Set, Safety Grid, & 80 L Bowl Trolley
- 60 L Bowl, 60 L Agitator Set

# Mixer

## Spiral Mixer

# SINMAG

Capacity

Electrical

Spiral Speed

Bowl Speed

Weight

Dimension



### SM2-10

Flour 5 kg  
 Dough 10 kg  
 Spiral 1.1 kW / 1 Phase / 220 Volt  
 Bowl -  
 1<sup>st</sup> Speed 135 rpm  
 2<sup>nd</sup> Speed 270 rpm  
 1<sup>st</sup> 12 rpm  
 2<sup>nd</sup> 24 rpm  
 88 kg  
 375 x 700 x 810 mm

### SM2-25

Flour 10 kg  
 Dough 20 kg  
 Spiral 2.2 kW / 1/3 Phase / 220/380 Volt  
 Bowl -  
 1<sup>st</sup> Speed 140 rpm  
 2<sup>nd</sup> Speed 280 rpm  
 1<sup>st</sup> 12.8 rpm  
 2<sup>nd</sup> 25.5 rpm  
 155 kg  
 550 x 830 x 1050 mm



Capacity

Electrical

Spiral Speed

Bowl Speed

Weight

Dimension



### SM-50

Flour 25 kg  
 Dough 50 kg  
 Spiral 3 kW / 3 Phase / 380 Volt  
 Bowl -  
 1<sup>st</sup> Speed 135 rpm  
 2<sup>nd</sup> Speed 270 rpm  
 1<sup>st</sup> 12.8 rpm  
 2<sup>nd</sup> 25.5 rpm  
 240 kg  
 600 x 930 x 1190 mm

### SM2-50T

Flour 25 kg  
 Dough 50 kg  
 Spiral 3 kW / 3 Phase / 380 Volt  
 Bowl 0.37 kW / 3 Phase / 380 Volt  
 1<sup>st</sup> Speed 135 rpm  
 2<sup>nd</sup> Speed 270 rpm  
 1<sup>st</sup> 17.8 rpm  
 2<sup>nd</sup> 17.8 rpm  
 285 kg  
 640 x 1080 x 1220 mm



Capacity

Electrical

Spiral Speed

Bowl Speed

Weight

Dimension



### SM2-60T

Flour 37.5 kg  
 Dough 60 kg  
 Spiral 4.5 kW / 3 Phase / 380 Volt  
 Bowl 0.75 kW / 3 Phase / 380 Volt  
 1<sup>st</sup> Speed 135 rpm  
 2<sup>nd</sup> Speed 270 rpm  
 1<sup>st</sup> 17.8 rpm  
 2<sup>nd</sup> 17.8 rpm  
 325 kg  
 660 x 1000 x 1300 mm

### SM2-80T

Flour 50 kg  
 Dough 80 kg  
 Spiral 4.5 kW / 3 Phase / 380 Volt  
 Bowl 0.75 kW / 3 Phase / 380 Volt  
 1<sup>st</sup> Speed 125 rpm  
 2<sup>nd</sup> Speed 250 rpm  
 1<sup>st</sup> 17.2 rpm  
 2<sup>nd</sup> 17.2 rpm  
 425 kg  
 765 x 1280 x 1310 mm



Capacity

Electrical

Spiral Speed

Bowl Speed

Weight

Dimension



### SM2-120T

Flour 75 kg  
 Dough 120 kg  
 Spiral 9 kW / 3 Phase / 380 Volt  
 Bowl 0.55 kW / 3 Phase / 380 Volt  
 1<sup>st</sup> Speed 110 rpm  
 2<sup>nd</sup> Speed 220 rpm  
 1<sup>st</sup> 13 rpm  
 2<sup>nd</sup> 13 rpm  
 640 kg  
 830 x 1470 x 1460 mm

### SM2-200T

Flour 125 kg  
 Dough 200 kg  
 Spiral 12 kW / 1 Phase / 220 Volt  
 Bowl 1.5 kW  
 1<sup>st</sup> Speed 98 rpm  
 2<sup>nd</sup> Speed 196 rpm  
 1<sup>st</sup> 11 rpm  
 2<sup>nd</sup> 11 rpm  
 1050 kg  
 980 x 1710 x 1580 mm





# Mixer

## Spiral Mixer with Removable Bowl

- Capacity
- Electrical  
(kW / Phase / Volt)
- Spiral Speed
- Bowl Speed
- Weight
- Dimension



### SM2-120aE

- Flour 75 kg
- Dough 120 kg
- Spiral 9 / 3 / 380
- Bowl 0.75 / 3 / 380
- 1<sup>st</sup> Speed 110 rpm
- 2<sup>nd</sup> Speed 220 rpm
- 13 rpm
- 1300 kg
- 830 x 1660 x 1370 mm



### SM2-200aE

- Flour 125 kg
- Dough 200 kg
- Spiral 12 / 3 / 380
- Bowl 1.5 / 3 / 380
- 1<sup>st</sup> Speed 105 rpm
- 2<sup>nd</sup> Speed 210 rpm
- 11 rpm
- 1350 kg
- 1215 x 1820 x 1510 mm

Double Steps Transmission  
Bold Type Spiral Hook (50 mm)



Digital Control Panel



Removable Bowl



Robust kneading spiral

# Bowl Lifter

- Electrical
- Depth
- Width
- Bowl-lifting
- Total Height
- Other Height



### BL-120/1800

- 1.5 kW / 3 Phase / 380 Volt
- 1250 mm
- Determined by bowl lifting height
- Standard height is 1800 mm,
- other height can be customized
- Standard 3200 mm
- Can be customized



### BL-200/1800

- 1.5 kW / 3 Phase / 380 Volt
- 1250 mm
- 2000 mm
- Standard height is 1800 mm,
- other height can be customized
- Standard 3200 mm
- Can be customized

# Dough Divider

**SINMAG**

- Number of Division
- Weight Range per Piece
- Electrical
- Dimension
- Weight
- Standard Attachment



## SM-530

30  
50 - 170 g  
-  
660 x 620 x 1760 mm  
200 kg  
Two dividing stainless steel plates  
*Manual dough divider type*

## SM-536

36  
30 - 100 g  
-  
600 x 580 x 1780 mm  
180 kg  
Two dividing stainless steel plates  
*Manual dough divider type*



## SM-636

36  
30 - 100 g  
0.18 kW / 1 Phase / 220 Volt  
520 x 420 x 1220 mm  
180 kg  
Two dividing stainless steel plates  
*Automatic dough divider type*

# Divider Rounder

- Number of Division
- Weight Range per Piece
- Electrical
- Dimension
- Weight
- Standard Attachment



## SM-330

30  
30 - 100 g  
0.75 kW / 3 Phase / 380 Volt  
650 x 710 x 2050 mm  
340 kg  
Three plastic moulding plates  
*Semi automatic dough divider type*



- Number of Division
- Weight Range per Piece
- Electrical
- Dimension
- Weight
- Standard Attachment



## SM-430

30  
40 - 120 g  
0.75 kW / 3 Phase / 380 Volt  
650 x 710 x 2050 mm  
340 kg  
Three plastic moulding plates  
*Semi automatic dough divider type*



## SM-330A

30  
30 - 100 g  
1.1 kW / 3 Phase / 380 Volt  
800 x 600 x 1600 mm  
560 kg  
Three plastic moulding plates  
*Fully automatic dough divider type*

- Number of Division
- Weight Range per Piece
- Electrical
- Dimension
- Weight
- Standard Attachment



## SM-936

36  
20 - 70 g  
0.75 kW / 3 Phase / 380 Volt  
650 x 710 x 2050 mm  
340 kg  
Three plastic moulding plates  
*Semi automatic dough divider type*



## SM-430A

30  
40 - 120 g  
1.1 kW / 3 Phase / 380 Volt  
800 x 600 x 1600 mm  
560 kg  
Three plastic moulding plates  
*Fully automatic dough divider type*





# Hydraulic Dough Divider

**SINMAG**

- Number of Division
- Weight Range per Piece
- Dough Capacity
- Dough Vessel
- Electrical
- Dimension
- Weight
- Standard Attachment



**DIV-20**  
 20  
 100 - 800 g  
 16 kg  
 Rectangular  
 1.5 kW / 3 Phase / 380 Volt  
 680 x 700 x 1050 mm  
 231 kg  
 4 short cleaning - assistant pipes



**D20**  
 20  
 100 - 800 g  
 16 kg  
 Round  
 1.5 kW / 3 Phase / 380 Volt  
 600 x 700 x 1000 mm  
 350 kg  
 4 short cleaning - assistant pipes

# Dough Moulder

- Capacity
- Dough Weight
- Working Width
- Roller Gap
- Dimension
- Electrical
- Weight



**SM-307**  
 2000 pcs/h  
 50 - 600 g  
 380 mm  
 1-15 mm  
 680 x 1680 x 1135 mm  
 0.75 kW / 1 Phase / 220 Volt  
 210 kg



**SM-230J**  
 1800 pcs/h  
 30 - 350 g  
 300 mm  
 1 - 15 mm  
 540 x 1040 x 1240 mm  
 0.4 kW / 1 Phase / 220 Volt  
 160 kg

- Capacity
- Dough Weight
- Working Width
- Dimension
- Electrical
- Weight

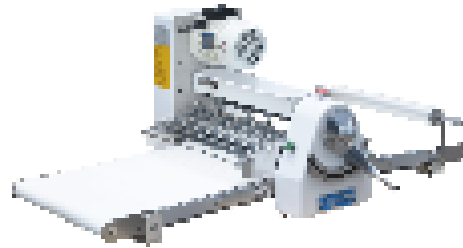


**SM2-380  
 (Baguette Moulder)**  
 2500 pcs/h  
 50 - 900 g  
 780 mm  
 1055 x 715 x 1680 mm  
 0.375 kW / 3 Phase  
 285 kg



**SM2-380S  
 Baguette Moulder  
 (stainless steel body)**  
 2500 pcs/h  
 50 - 900 g  
 780 mm  
 1010 x 715 x 1650 mm  
 0.375 kW / 3 Phase  
 250 kg

<b>Working Width</b>	500 mm
<b>Conveyor Table Length</b>	670 mm
<b>Gap Between Rollers</b>	0.3 - 30 mm
<b>Dimension Table in Working Position</b>	1500 x 950 x 580 mm
<b>Dimension Table Folded Up</b>	850 x 950 x 670 mm
<b>Electrical</b>	0.55 kW / 3 Phase / 380 Volt
<b>Weight</b>	100 kg



<b>Working Width</b>	500 mm
<b>Conveyor Table Length</b>	980 mm
<b>Gap Between Rollers</b>	0.3 - 30 mm
<b>Dimension Table in Working Position</b>	2510 x 1030 x 1170 mm
<b>Dimension Table Folded Up</b>	1300 x 1030 x 1700 mm
<b>Electrical</b>	0.75 kW / 3 Phase / 380 Volt
<b>Weight</b>	220 kg



<b>Working Width</b>	600 mm
<b>Conveyor Table Length</b>	1400 mm
<b>Gap Between Rollers</b>	0.3 - 30 mm
<b>Dimension Table in Working Position</b>	3500 x 1130 x 1170 mm
<b>Dimension Table Folded Up</b>	2000 x 1130 x 1980 mm
<b>Electrical</b>	0.75 kW / 3 Phase / 380 Volt
<b>Weight</b>	268 kg



<b>Working Width</b>	650 mm
<b>Conveyor Table Length</b>	1600 mm
<b>Gap Between Rollers</b>	0.3 - 42 mm
<b>Dimension Table in Working Position</b>	3880 x 1180 x 1330 mm
<b>Electrical</b>	1.85 kW / 3 Phase / 380 Volt
<b>Weight</b>	430 kg





# Proofer

## Simple Proofer

# SINMAG

**Capacity (Number of Tray)**

**Number of Shelves**

**Tray Size**

**Dimension**

**Electrical**

**Weight**

**Control Mode**

### SM-32S

32

16

400 x 600 mm

725 x 945 x 1925 mm

2.3 kW / 1 Phase / 220 Volt

93 kg

Mechanical Control Panel



Tray Layout



SM-32S

**Capacity (Number of Tray)**

**Number of Shelves**

**Tray Size**

**Dimension**

**Electrical**

**Weight**

**Control Mode**

### SM-32F

32

16

400 x 600 mm / 460 x 720 mm

1100 x 860 x 2110 mm

3 kW / 1 Phase / 220 Volt

95 kg

Mechanical Control Panel



SM-32F

**Capacity (Number of Tray)**

**Number of Shelves**

**Tray Size**

**Dimension**

**Electrical**

**Weight**

**Control Mode**

**Outside Plate**

### SM-40SP

40

20

400 x 600 mm

725 x 1045 x 2115 mm

2 kW / 1 Phase / 220 Volt

133 kg

Digital Control Panel

Stainless Steel Plate with 30mm

PU insulation



SM-40SP

**Capacity (Number of Tray)**

**Number of Shelves**

**Tray Size**

**Dimension**

**Electrical**

**Weight**

**Control Mode**

**Outside Plate**

### SM-32FT

32

16

460 x 720 mm / 400 x 600 mm

1110 x 940 x 2115 mm

2 kW / 1 Phase / 220 Volt

135 kg

Digital Control Panel

Stainless Steel Plate with 30mm

PU insulation



SM-32FT

# Retarder Proofer

## Retarder Proofer

SINMAG

<b>Capacity (Number of Tray)</b>	18
<b>Number of Shelves</b>	18
<b>Tray Size</b>	460 x 720 mm
<b>Dimension</b>	760 x 1070 x 2135 mm
<b>Electrical</b>	2 kW / 1 Phase / 220 Volt
<b>Compressor Power</b>	1.125 hp
<b>Weight</b>	180 kg
<b>Temperature Range</b>	2 - 40°C
<b>Control Panel</b>	Digital
<b>Outside Plate</b>	Stainless Steel Plate with 60 mm PU insulation

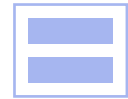


Tray Layout



DC-18F

<b>Capacity (Number of Tray)</b>	36
<b>Number of Shelves</b>	18
<b>Tray Size</b>	400 x 600 mm
<b>Dimension</b>	755 x 1280 x 2215 mm
<b>Electrical</b>	2.3 kW / 1 Phase / 220 Volt
<b>Compressor Power</b>	1.125 hp
<b>Weight</b>	200 kg
<b>Temperature Range</b>	2 - 40°C
<b>Control Panel</b>	Digital
<b>Outside Plate</b>	Stainless Steel Plate with 50 mm PU insulation



DC-36SA

<b>Capacity (Number of Tray)</b>	36
<b>Number of Shelves</b>	18
<b>Tray Size</b>	460 x 720 mm
<b>Dimension</b>	1270 x 1070 x 2135 mm
<b>Electrical</b>	2.3 kW / 1 Phase / 220 Volt
<b>Compressor Power</b>	1.125 hp
<b>Weight</b>	240 kg
<b>Temperature Range</b>	2 - 40°C
<b>Control Panel</b>	Digital
<b>Outside Plate</b>	Stainless Steel Plate with 60 mm PU insulation



DC-36F

<b>Capacity (Number of Tray)</b>	36
<b>Number of Shelves</b>	18
<b>Tray Size</b>	400 x 600 mm
<b>Dimension</b>	755 x 1210 x 2215 mm
<b>Electrical</b>	(1.5 kW / 1 Phase / 220 Volt) x 2
<b>Compressor Power</b>	0.5 x 2 hp
<b>Weight</b>	255 kg
<b>Temperature Range</b>	2 - 40°C
<b>Control Panel</b>	2 independent digital panel
<b>Outside Plate</b>	Stainless Steel Plate with 50 mm PU insulation



DC-236S

Any size of rool-in-proofer can be customized according to requirement



# Roll-in Proofer & Roll-in Retarder Proofer

SINMAG

## Roll-in Proofer

<b>Capacity (Number of Rack)</b>	2
<b>Tray Size</b>	400 x 600 mm
<b>Rack Size</b>	675 x 810 1800 mm
<b>Dimension</b>	1215 x 2000 x 2290 mm
<b>Electrical</b>	4 kW / 3 Phase / 380 Volt
<b>Control Mode</b>	Digital Control Panel
<b>Outside Plate</b>	Stainless Steel Plate with 50mm PU insulation



<b>Capacity (Number of Rack)</b>	4
<b>Tray Size</b>	400 x 600 mm
<b>Rack Size</b>	675 x 810 1800 mm
<b>Dimension</b>	2190 x 2000 x 2290 mm
<b>Electrical</b>	4 kW / 3 Phase / 380 Volt
<b>Control Mode</b>	Digital Control Panel
<b>Outside Plate</b>	Stainless Steel Plate with 50mm PU insulation



## Roll-in Retarder Proofer

<b>Capacity (Number of Tray)</b>	2
<b>Tray Size</b>	400 x 600 mm
<b>Rack Size</b>	675 x 810 x 1800 mm
<b>Dimension</b>	1215 x 2000 x 2460 mm
<b>Compressor Power</b>	4 kW / 3 Phase / 380 Volt
<b>Electrical</b>	250 kg
<b>Weight</b>	1.5 hp
<b>Temperature Range</b>	2 - 40°C
<b>Outside Plate</b>	Stainless Steel Plate with 50 mm PU insulation



<b>Capacity (Number of Tray)</b>	4
<b>Tray Size</b>	400 x 600 mm
<b>Rack Size</b>	675 x 810 x 1800 mm
<b>Dimension</b>	2190 x 2000 x 2520 mm
<b>Electrical</b>	4 kW / 3 Phase / 380 Volt
<b>Weight</b>	400 kg
<b>Compressor Power</b>	2 hp
<b>Temperature Range</b>	2 - 40°C
<b>Outside Plate</b>	Stainless Steel Plate with 50 mm PU insulation



Available up to 8 trolleys roll-in proofer and retarder proofer. Customized size is available upon request.



# Proofer

## Underneath Proofer

# SINMAG

### Tray Layout



SM-716



SM-716F



SM-10F



SM-15F

<b>Capacity (Number of Rack)</b>	16
<b>Number of Shelves</b>	8
<b>Tray Size</b>	400 x 600 mm
<b>Dimension</b>	810 x 1000 x 957 mm
<b>Electrical</b>	0.9 kW / 1 Phase / 220 Volt
<b>Weight</b>	70 kg
<b>Control Panel</b>	Mechanical



<b>Capacity (Number of Rack)</b>	16
<b>Number of Shelves</b>	8
<b>Tray Size</b>	400 x 600 mm
<b>Dimension</b>	780 x 1000 x 1085 mm
<b>Electrical</b>	0.9 kW / 1 Phase / 220 Volt
<b>Weight</b>	70 kg
<b>Control Panel</b>	Digital



<b>Capacity (Number of Rack)</b>	10
<b>Number of Shelves</b>	5
<b>Tray Size</b>	400 x 600 mm
<b>Dimension</b>	1365 x 1160 x 985 mm
<b>Electrical</b>	0.7 kW / 1 Phase / 220 Volt
<b>Weight</b>	140 kg
<b>Control Panel</b>	Mechanical



<b>Capacity (Number of Rack)</b>	15
<b>Number of Shelves</b>	5
<b>Tray Size</b>	400 x 600 mm
<b>Dimension</b>	1490 x 1150 x 890 mm
<b>Electrical</b>	1.7 kW / 1 Phase / 220 Volt
<b>Weight</b>	150 kg
<b>Control Panel</b>	Mechanical



# Deck Oven

## Gas Deck Oven

# SINMAG

### Tray Layout

<b>Number of Deck</b>	1
<b>Number of Trays per Deck</b>	2
<b>Trays Size</b>	400 x 600 mm
<b>Dimension</b>	1365 x 1150 x 1080 mm
<b>Weight</b>	220 kg
<b>Baking Chamber Dimension</b>	900 x 680 x 210 mm
<b>Electric Power per Deck</b>	0.1 kW
<b>Thermal Output per Deck</b>	5800 kcal/h
<b>Temperature Range</b>	Up to 300°C
<b>Outside Panel</b>	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
<b>Door Open Style</b>	Upward & outward



MB-821

<b>Number of Deck</b>	2
<b>Number of Trays per Deck</b>	2
<b>Trays Size</b>	400 x 600 mm
<b>Dimension</b>	1365 x 1150 x 1530 mm
<b>Weight</b>	440 kg
<b>Baking Chamber Dimension</b>	900 x 680 x 210 mm
<b>Electric Power per Deck</b>	0.1 kW
<b>Thermal Output per Deck</b>	5800 kcal/h
<b>Temperature Range</b>	Up to 300°C
<b>Outside Panel</b>	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
<b>Door Open Style</b>	Upward & outward



MB-822

<b>Number of Deck</b>	3
<b>Number of Trays per Deck</b>	2
<b>Trays Size</b>	400 x 600 mm
<b>Dimension</b>	1365 x 1150 x 1845 mm
<b>Weight</b>	650 kg
<b>Baking Chamber Dimension</b>	900 x 680 x 210 mm
<b>Electric Power per Deck</b>	0.1 kW
<b>Thermal Output per Deck</b>	5800 kcal/h
<b>Temperature Range</b>	Up to 300°C
<b>Outside Panel</b>	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
<b>Door Open Style</b>	Upward & outward



MB-823

# Deck Oven

## Gas Deck Oven

# SINMAG

### SM-803T

### Tray Layout

<b>Number of Deck</b>	3
<b>Number of Trays per Deck</b>	3 / 2
<b>Trays Size</b>	400 x 600 mm / 460 x 760 mm
<b>Dimension</b>	1490 x 1150 x 1755 mm
<b>Weight</b>	720 kg
<b>Baking Chamber Dimension</b>	1020 x 805 x 240 mm
<b>Electric Power per Deck</b>	0.14 kW / 1 Phase / 220 Volt
<b>Thermal Output per Deck</b>	8600 kcal/h
<b>Temperature Range</b>	Up to 300°C
<b>Outside Panel</b>	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
<b>Door Open Style</b>	Downward & outward
<b>Optional</b>	Steam device, stone bottom



SM-803T

### SM-803S

<b>Number of Deck</b>	3
<b>Number of Trays per Deck</b>	3
<b>Trays Size</b>	400 x 600 mm
<b>Dimension</b>	1770 x 1040 x 1755 mm
<b>Weight</b>	750 kg
<b>Baking Chamber Dimension</b>	1300 x 650 x 240 mm
<b>Electric Power per Deck</b>	0.2 kW / 1 Phase / 220 Volt
<b>Thermal Output per Deck</b>	8600 kcal/h
<b>Temperature Range</b>	Up to 300°C
<b>Outside Panel</b>	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
<b>Door Open Style</b>	Downward & outward
<b>Optional</b>	Steam device, stone bottom



SM-803S

### SM-803F

<b>Number of Deck</b>	3
<b>Number of Trays per Deck</b>	4
<b>Trays Size</b>	400 x 600 mm
<b>Dimension</b>	1770 x 1040 x 1175 mm
<b>Weight</b>	800 kg
<b>Baking Chamber Dimension</b>	1300 x 840 x 240 mm
<b>Electric Power per Deck</b>	0.2 kW / 1 Phase / 220 Volt
<b>Thermal Output per Deck</b>	9795 kcal/h
<b>Temperature Range</b>	Up to 300°C
<b>Outside Panel</b>	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
<b>Door Open Style</b>	Downward & outward
<b>Optional</b>	Steam device, stone bottom



SM-803F

### SM-803A/AS

<b>Number of Deck</b>	3
<b>Number of Trays per Deck</b>	5 / 3
<b>Trays Size</b>	400 x 600 mm / 460 x 760 mm
<b>Dimension</b>	2190 x 1240 x 1860 mm
<b>Weight</b>	1340 kg
<b>Baking Chamber Dimension</b>	1720 x 845 x 250 mm
<b>Electric Power per Deck</b>	0.26 kW / 1 Phase / 220 Volt
<b>Thermal Output per Deck</b>	12660 kcal/h
<b>Temperature Range</b>	Up to 300°C
<b>Outside Panel</b>	<b>Front</b> Stainless Steel <b>Other</b> Mid steel with painting
<b>Door Open Style</b>	Downward & outward
<b>Optional</b>	Steam device, stone bottom



SM-803A/AS



# Deck Oven

## Electric Deck Oven

# SINMAG

### SM2-521H

Number of Deck	1
Number of Trays per Deck	2
Trays Size	400 x 600 mm
Dimension	1320 x 1050 x 1050 mm
Weight	470 kg
Baking Chamber Dimension	900 x 720 x 230 mm
Power per Deck	5.5 kW / 3 Phase / 380 Volt
Temperature Range	Up to 300°C
Outside Panel	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
Door Open Style	Downward & outward



### Tray Layout



SM2-521H

### SM2-522H

Number of Deck	2
Number of Trays per Deck	2
Trays Size	400 x 600 mm
Dimension	1320 x 1050 x 1470 mm
Weight	470 kg
Baking Chamber Dimension	900 x 720 x 230 mm
Power per Deck	5.5 kW / 3 Phase / 380 Volt
Temperature Range	Up to 300°C
Outside Panel	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
Door Open Style	Downward & outward



SM2-522H

### SM2-523H

Number of Deck	3
Number of Trays per Deck	2
Trays Size	400 x 600 mm
Dimension	1320 x 1090 x 1710 mm
Weight	600 kg
Baking Chamber Dimension	900 x 720 x 230 mm
Power per Deck	5.5 kW / 3 Phase / 380 Volt
Temperature Range	Up to 300°C
Outside Panel	<b>Front</b> Stainless steel <b>Other</b> Mid steel with painting
Door Open Style	Downward & outward



SM2-523H

### SE-944

Number of Deck	4
Number of Trays per Deck	4
Trays Size	400 x 600 mm
Dimension	1750 x 1330 x 1900 mm
Weight	1200 kg
Baking Chamber Dimension	1720 x 845 x 250 mm
Power per Deck	28 kW / 3 Phase / 380 Volt
Temperature Range	Up to 300°C
Outside Panel	Stainless steel
Door Open Style	Upward & inward



SE-944

# Deck Oven

## Electric Deck Oven

# SINMAG

	SK2-P623	SK2-P633	SK2-P634	SK2-P644F
<b>Number of Deck</b>	3	3	4	4
<b>Number of Trays per Deck</b>	2	3	3	4
<b>Trays Size</b>	400 x 600 mm	400 x 600 mm	400 x 600 mm	400 x 600 mm
<b>Dimension</b>	1320 x 1090 x 1665 mm	1720 x 1090 x 1710 mm	1520 x 1270 x 1925 mm	1720 x 1270 x 1885 mm
<b>Weight</b>	600 kg	600 kg	980 kg	1112 kg
<b>Baking Chamber Dimension</b>	900 x 720 x 230 mm	1300 x 720 x 230 mm	1050 x 900 x 230 mm	1300 x 900 x 230 mm
<b>Electrical per Deck</b>	5.5 kW / 3 Phase / 380 Volt	8 kW / 3 Phase / 380 Volt	7 kW / 3 Phase / 380 Volt	9 kW / 3 Phase / 380 Volt
<b>Temperature Range</b>	Up to 300°C	Up to 300°C	Up to 300°C	Up to 300°C
<b>Outside Plate</b>	Stainless steel Aluminum coated steel	Stainless steel Aluminum coated steel	Stainless steel Aluminum coated steel	Stainless steel Aluminum coated steel
<b>Door Open Style</b>	Downward & outward	Downward & outward	Downward & outward	Downward & outward
<b>Optional</b>	Steam device, stone bottom	Steam device, stone bottom	Steam device, stone bottom	Steam device, stone bottom



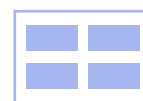
SK2-P623



SK2-P633



SK2-P634



SK2-P644F



Standard panel



optional panel

	SK2-P923	SK2-P933	SK2-P934	SK2-P944F
<b>Number of Deck</b>	3	3	4	4
<b>Number of Trays per Deck</b>	2	3	3	4
<b>Trays Size</b>	400 x 600 mm	400 x 600 mm	400 x 600 mm	400 x 600 mm
<b>Dimension</b>	1320 x 1090 x 1650 mm	1720 x 1090 x 1710 mm	1520 x 1270 x 1925 mm	1790 x 1270 x 1925 mm
<b>Weight</b>	600 kg	600 kg	980 kg	1112 kg
<b>Baking Chamber Dimension</b>	900 x 720 x 230 mm	1300 x 720 x 230 mm	1050 x 900 x 230 mm	1320 x 900 x 230 mm
<b>Electrical per Deck</b>	5.5 kW / 3 Phase / 380 Volt	8 kW / 3 Phase / 380 Volt	7 kW / 3 Phase / 380 Volt	9 kW / 3 Phase / 380 Volt
<b>Temperature Range</b>	Up to 300°C	Up to 300°C	Up to 300°C	Up to 300°C
<b>Outside Plate</b>	Stainless steel Stainless steel	Stainless steel Stainless steel	Stainless steel Stainless steel	Stainless steel Stainless steel
<b>Door Open Style</b>	Downward & outward	Downward & outward	Downward & outward	Downward & outward
<b>Optional</b>	Steam device, stone bottom	Steam device, stone bottom	Steam device, stone bottom	Steam device, stone bottom



SK2-P923



SK2-P933



SK2-P934



SK2-P944F



# Convection Oven

SINMAG

## Gas Convection Oven

<b>Capacity (Number of Trays)</b>	5
<b>Tray Size</b>	400 x 600 mm
<b>Gap of Trays</b>	90 mm
<b>Dimension</b>	810 x 1253 x 840 mm
<b>Weight</b>	210 kg
<b>Electrical</b>	0.5 kW / 1 Phase / 220 Volt
<b>Thermal Output</b>	8730 kcal/h
<b>Chamber Plate</b>	Stainless steel
<b>Outside Plate</b>	<b>Front Side</b> Stainless steel <b>Other Side</b> Aluminium & zinc-coated steel



<b>Capacity (Number of Trays)</b>	10
<b>Tray Size</b>	400 x 600 mm
<b>Gap of Trays</b>	90 mm
<b>Dimension</b>	810 x 1253 x 1390 mm
<b>Weight</b>	270 kg
<b>Electrical</b>	1 kW / 1 Phase / 220 Volt
<b>Thermal Output</b>	17500 kcal/h
<b>Chamber Plate</b>	Stainless steel
<b>Outside Plate</b>	<b>Front Side</b> Stainless steel <b>Other Side</b> Aluminium & zinc-coated steel



## Electric Convection Oven

<b>Capacity (Number of Trays)</b>	5
<b>Tray Size</b>	400 x 600 mm
<b>Gap of Trays</b>	90 mm
<b>Dimension</b>	780 x 1253 x 690 mm
<b>Weight</b>	136 kg
<b>Electrical</b>	9.5 kW / 3 Phase / 380 Volt
<b>Chamber Plate</b>	Stainless steel
<b>Outside Plate (Front Side)</b>	Stainless steel
<b>Outside Plate (Other Side)</b>	Aluminium & zinc-coated steel



<b>Capacity (Number of Trays)</b>	10
<b>Tray Size</b>	400 x 600 mm
<b>Gap of Trays</b>	90 mm
<b>Dimension</b>	780 x 1253 x 1710 mm
<b>Weight</b>	220 kg
<b>Electrical</b>	19 kW / 3 Phase / 380 Volt
<b>Chamber Plate</b>	Stainless steel
<b>Outside Plate (Front Side)</b>	Stainless steel
<b>Outside Plate (Other Side)</b>	Aluminium & zinc-coated steel





# Rack Oven

Gas / Electric

SINMAG

Number of Racks

## LMO-Max-E

1 Rack

Tray Size

460 x 660 mm

Energy

Electric

Dimension

1112 x 1031 x 2163 mm

Weight

620 kg

Power

0.37 kW

Max Temperature

275°C



Number of Racks

## LMO-Max-G

1 Rack

Tray Size

460 x 660 mm

Energy

Gas

Dimension

1112 x 1031 x 2163 mm

Weight

620 kg

Power

0.37 kW

Max Temperature

275°C



## Electric Convection Oven

Number of Racks

## LMO-E6/G6

1 Rack

Tray Size

460 x 660 mm

Energy

Electric / Gas

Dimension

1112 x 1061 x 2163 mm

Weight

410 kg

Power

0.37 kW

Max Temperature

275°C



Number of Racks

## LMO-E8/G8

1 Rack

Tray Size

460 x 660 mm

Energy

Electric / Gas

Dimension

1112 x 1061 x 2163 mm

Weight

410 kg

Power

0.37 kW

Max Temperature

275°C



# Rack Oven

Gas/Electric/Oil Rack Oven

SINMAG



	<b>SV-1</b>	<b>SV-2</b>	<b>SV-3</b>
<b>Number of Racks</b>	1 single rack	1 double rack	1 double rack
<b>Number of Trays</b>	10/15	36	36
<b>Tray Size</b>	400 x 600 mm / 460 x 760 mm	400 x 600 mm	460 x 760 mm
<b>Motor Power</b>	1.1 kW / 3 Phase / 380 Volt	1.6 kW / 3 Phase / 380 Volt	2.7 kW / 3 Phase / 380 Volt
<b>Heater Power</b>	37 kW / 3 Phase / 380 Volt	47 kW / 3 Phase / 380 Volt	59 kW / 3 Phase / 380 Volt
<b>Burner</b>	43850 kcal/h	49870 kcal/h	86000 kcal/h
<b>Energy</b>	Gas / oil / electric	Gas / oil / electric	Gas / oil / electric
<b>Temperature Range</b>	Up to 300°C	Up to 300°C	Up to 300°C
<b>Dimension (including exhaust hood)</b>	1435 x 1690 x 2550 mm	1625 x 1960 x 2550 mm	2050 x 2100 x 2550 mm
<b>Weight</b>	<b>Electricity</b> 1020 kg <b>Gas / Oil</b> 1130 kg	<b>Electricity</b> 1340 kg <b>Gas / Oil</b> 1440 kg	<b>Electricity</b> 1700 kg <b>Gas / Oil</b> 1880 kg
<b>Steam Device</b>	Included	Included	Included

# Water Chiller

SINMAG

<b>Output</b>	120 L/h
<b>Electrical</b>	1 kW / 1 Phase / 220 Volt
<b>Water Temperature</b>	2 - 5°C
<b>Dimension</b>	540 x 900 x 1120 mm
<b>Compressor Power</b>	1 hp
<b>Weight</b>	175 kg



# Water Meter

<b>Output</b>	550 x 150 x 210 mm
<b>Electrical</b>	0.02 kW / 1 Phase / 220 Volt
<b>Weight</b>	13,5 kg



# Bread Slicer

**Electrical**  
**Dimension**  
**Weight**  
**Max. Width of Bread**



<b>SM-302N</b>
0.18 kW / 1 Phase / 220 Volt
556 x 720 x 720 mm
70 kg
380 mm
Slicing thickness: 10, 12, 15, 18, 20 mm



<b>SMS-30</b>
2.4 kW / 3 Phase / 380 Volt
2270 x 1210 x 2020 mm
460 kg
380 mm
Slicing thickness: 12 mm (10 - 30 mm optional)

**Electrical**  
**Dimension**  
**Slicing Thickness**  
**Weight**  
**Max. Bread Height**  
**Max. Bread Width**  
**Blade Diameter**



<b>SX-30</b>
0.23 kW / 1 Phase / 220 Volt
493 x 730 x 380 mm
4 - 35 mm
30 kg
120 mm
370 mm
ø 195 x 2.7 mm



<b>SF-21</b>
0.23 kW / 1 Phase / 220 Volt
560 x 450 x 340 mm
4 - 60 mm
17.5 kg
120 mm
195 mm
ø 195 mm



# Bun Slicer

**SINMAG**

- Capacity
- Weight
- Bun Height
- Bun Width
- Cutting Height From Bottom of Bun
- Dimension
- Motor Power



## SM-313

- 3600
- 25
- Up to 67 mm
- 60 - 130 mm
- 10 - 30 mm
- 360 x 540 x 590 mm
- 0.37 kW



## SM-513

- 3600
- 28
- Up to 90 mm
- 60 - 130 mm
- 10 - 45 mm
- 360 x 540 x 607 mm
- 0.37 kW

# Horizontal Slicer

- Electrical
- Dimension
- Capacity
- Weight
- Max. Bun Height
- Max. Bun Width
- Standard Attachment



## HS-3

- 0.42 kW / 1 Phase / 220 Volt
- 790 x 1150 x 1165 mm
- 3500 Bun/h
- 120 kg
- 130 mm
- 400 mm
- 2 blades



## HS-3S

- 0.42 kW / 1 Phase / 220 Volt
- 790 x 1150 x 1165 mm
- 5000 Bun/h
- 150 kg
- 130 mm
- 400 mm
- 2 blades

# Donut Fryer

- Capacity
- Basket Size
- Temperature
- Dimension
- Electrical
- Weight

## FR-40

- 40 L
- 400 x 600 mm
- 0 - 200°C
- 1340 x 665 x 1040 mm
- 6 kW / 3 Phase / 380 Volt
- 65 kg

## FR-50

- 50 L
- 460 x 660 mm
- 0 - 200°C
- 1470 x 860 x 1025 mm
- 6 kW / 3 Phase / 380 Volt
- 75 kg

## FR-80

- 80 L
- 670 x 850 mm
- 0 - 200°C
- 1840 x 945 x 1000 mm
- 7.5 kW / 3 Phase / 380 Volt
- 85 kg



# Pizza Deck Oven

SINMAG

## SFP-D6E

<b>Capacity</b>	6 x 12" / deck
<b>Baking Temperature</b>	150 - 400°C (separate top fire and bottom fire)
<b>Dimension</b>	1430 x 1000 x 380 mm
<b>Baking Size</b>	1050 x 680 x 140 mm
<b>Electrical</b>	6.2 kW / 3 Phase / 380 Volt
<b>Weight</b>	210 kg

## SFP-D9E

<b>Capacity</b>	9 x 12" / deck
<b>Baking Temperature</b>	150 - 400°C (separate top fire and bottom fire)
<b>Dimension</b>	1430 x 1370 x 380 mm
<b>Baking Size</b>	1050 x 1050 x 140 mm
<b>Electrical</b>	9.7 kW / 3 Phase / 380 Volt
<b>Weight</b>	280 kg



# Pizza Conveyor Oven

## SFP-C20E

<b>Capacity</b>	106 pcs / h (6") 47 pcs / h (9") 27 pcs / h (12") 20 pcs / h (14")
<b>Baking Time</b>	3-12 min (adjustable)
<b>Max Temperature</b>	300°C
<b>Dimension</b>	1585 x 905 x 460 mm
<b>Baking Size</b>	510 x 455 x 80 mm
<b>Electrical</b>	8.3 kW / 3 P / 380 V
<b>Weight</b>	95 kg



## SFP-C40E

<b>Capacity</b>	352 pcs / h (6") 156 pcs / h (9") 88 pcs / h (12") 65 pcs / h (14")
<b>Baking Time</b>	3-15 min (adjustable)
<b>Max Temperature</b>	300°C
<b>Dimension</b>	1028 x 795 x 80 mm
<b>Baking Size</b>	2085 x 1550 x 1330 mm
<b>Electrical</b>	16.8 kW / 3 P / 380 V
<b>Weight</b>	350 kg



## SFP-C36GA/EA

<b>Capacity</b>	106 pcs / h (6") 87 pcs / h (9") 49 pcs / h (12") 36 pcs / h (14")
<b>Baking Time</b>	3-15 min (adjustable)
<b>Max Temperature</b>	300°C
<b>Dimension</b>	1975 x 1340 x 1210 mm
<b>Baking Size</b>	915 x 530 x 80 mm
<b>Electrical</b>	16.8 kW / 3 P / 380 V
<b>Weight</b>	200 kg



# Mixer

## Planetary Mixer



Capacity  
Dimension  
Voltage  
Power  
Weight



### STP-7B

7 L  
403 x 236 x 438 mm  
220 Volt  
350 Watt  
15 kg

Power  
Weight  
Dimension  
Revolution rpm  
Rotation rpm



### STP-10L

0.37 kW, 220 V  
57 Kg  
430 x 440 x 670 mm  
46 / 100 / 156  
156 / 340 / 530

Power  
Weight  
Dimension  
Revolution rpm  
Rotation rpm



### STP-20L

0.55 kW, 220 V  
83 Kg  
520 x 530 x 830 mm  
41 / 90 / 162  
131 / 288 / 518



### STP-40L

0.75 kW, 220 V  
162 Kg  
620 x 640 x 1070 mm  
40 / 80 / 156  
120 / 240 / 468

# Retarder Proofer

Power  
Dimension  
Temperature  
Humidity  
Shelves  
Weight

### STP-RP36S

2500 W, 13.4 A, 220V/1/50 Hz  
770 x 1190 x 2000 mm  
-3 ~ 40°C  
80 ~ 85%  
36  
160 Kg





# Gas Deck Oven

**JIM-MATE**

Capacity  
Tray Size  
External Dimensions (L x W x H)  
Voltage & Power  
Weight



## JMC-10RH

1 Deck, 1 Tray  
400 x 600 mm  
1030 x 650 x 530 mm  
220 V~/0.1kW  
85 kg



## JMC-20R

1 Deck, 2 Trays  
400 x 600 mm  
1340 x 900 x 620 mm  
220 V~/0.1kW  
115 kg

Capacity  
Tray Size  
External Dimensions (L x W x H)  
Voltage & Power  
Weight



## JMC-40R

2 Decks, 4 Trays  
400 x 600 mm  
1340 x 900 x 1275 mm  
220 V~/0.2kW  
210 kg



## JMC-60R

3 Decks, 6 Trays  
400 x 600 mm  
1340 x 900 x 1695 mm  
220 V~/0.3kW  
285 kg

Capacity  
Tray Size  
External Dimensions (L x W x H)  
Voltage & Power  
Weight



## JMC-30R

1 Decks, 3 Trays  
400 x 600 mm  
1760 x 900 x 620 mm  
220 V~/0.2kW  
210 kg



## JMC-S-60R

2 Decks, 6 Trays  
400 x 600 mm  
1760 x 900 x 1275 mm  
220 V~/0.3kW  
285 kg

Capacity  
Tray Size  
External Dimensions (L x W x H)  
Voltage & Power  
Weight



## JMC-90R

3 Decks, 9 Trays  
400 x 600 mm  
1760 x 900 x 1695 mm  
220 V~/0.3kW  
390 kg



## JMC-90RH

3 Decks, 9 Trays  
400 x 600 mm  
1880 x 1100 x 1845 mm  
220 V~/0.3kW  
800 kg

Luxury series

Capacity  
Tray Size  
External Dimensions (L x W x H)  
Voltage & Power  
Weight



## JMC-120RH

3 Decks, 12 Trays  
400 x 600 mm / 460 x 720 mm  
2010 x 1265 x 1845 mm  
220 V~/0.3kW  
860 kg

Luxury series



# Electric Convection Oven

JIM-MATE

<b>Capacity</b>	4 Trays
<b>Tray Size</b>	315 x 435 mm
<b>External Dimensions</b>	675 x 640 x 500 mm
<b>Voltage &amp; Power</b>	220 V~/4.5kW
<b>Weight</b>	40 kg



# Proofer

<b>Capacity</b>	16 Trays
<b>Tray Size</b>	400 x 600 mm
<b>External Dimensions</b>	550 x 879 x 1950 mm
<b>Voltage &amp; Power</b>	220 V~/2.2kW
<b>Weight</b>	40 kg



# Rack Oven

<b>Capacity</b>	1 Trolley, 36 Trays
<b>Tray Size</b>	460 x 720 mm
<b>External Dimensions</b>	1810 x 2755 x 2600 mm
<b>Voltage &amp; Power</b>	380 V 3N~/3.5kW
<b>Weight</b>	1900 kg
<b>Energy</b>	Gas / Oil / Electric



# Air Mixer (Cake Mixer)



## STP-130L

Power	4.5 kW
Voltage	220 V
Mixing Tank	130 L
Net Weight	285 kg
Gross Weight	360 kg
Dimensions	1553 x 771 x 1693 mm



### One Key Start and One key Completion

The method of free egg division is the same as that of egg division. The taste is fine, dense, moist and elastic. The specially made egg ball makes the cake stable in organization, good in color and taste.

### Intelligent Control

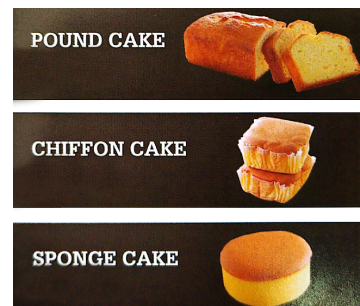
Touch screen operation interface, parameters can be set freely, and formula can be memorized and stored.

### Continuous Charging System

In the process of inflation, the mixing head continuously trims the product through the high-speed operation of the motor.

### Finished Product Quality Control

Complete egg liquid mixing process quickly and transported to the cake filling machine through the feeding tube, so that the batter proportion is consistent and the production standard is unified.



# Cake Filling Machine



## STP-E400

Power	1.0 kW
Voltage	220 V
Volume	35 L
Max Tray Wide	400 mm
Net Weight	165 kg
Gross Weight	195 kg
Dimensions	1580 x 970 x 1400 mm



## STP-E600

Power	1.5 kW
Voltage	220 V
Volume	60 L
Max Tray Wide	600 mm
Net Weight	200 kg
Gross Weight	230 kg
Dimensions	1580 x 1170 x 1480 mm



### Low Noise Operation

Patented product, obvious noise reduction effect.

### Meet Food Hygiene

Food grade material.

### Stable Production

The filling roller adopts non stick material circular gear to reduce the defoaming of cake batter.

### Intelligent Control

Touch screen operation interface, parameters can be set freely, and formula can be memorized and stored.

### Safety Standards

The cavity can be disassembled, reducing the weight during disassembly and washing.

### Used to Make Different Cakes

The lifting height can be adjusted by hand. It can be used for fixed-point or unfixed point filling. Single or continuous operation can be selected to cooperate with the production line.



Capacity  
Dimensions  
Voltage & Power  
Weight

## STP-CD105 Cookies Depositor

60-100 kg/hr  
1600 x 950 x 1400 mm  
220 Volt / 1 Phase / 1.5 kW  
400 kg



Capacity  
Dimensions  
Voltage & Power  
Weight

## STP-CD202 Cake Depositor

Cupcake (4 x 6): 5200 pcs/hr  
Pancake (40 x 60 cm): 400 pans/hr  
1600 x 1150 x 1500 mm  
220 Volt / 1 Phase / 1.5 kW  
600 kg



Dimensions  
Voltage & Power  
Weight

## STP-CC301 Cake Cutting Machine

1200 x 1100 x 1480 mm  
220 Volt / 1 Phase / 1.5 kW  
420 kg



Dimensions  
Voltage & Power  
Weight

## STP-CF201 Cream Injection Machine

350 x 400 x 580 mm  
220 Volt / 1 Phase / 0.4 kW  
30 kg

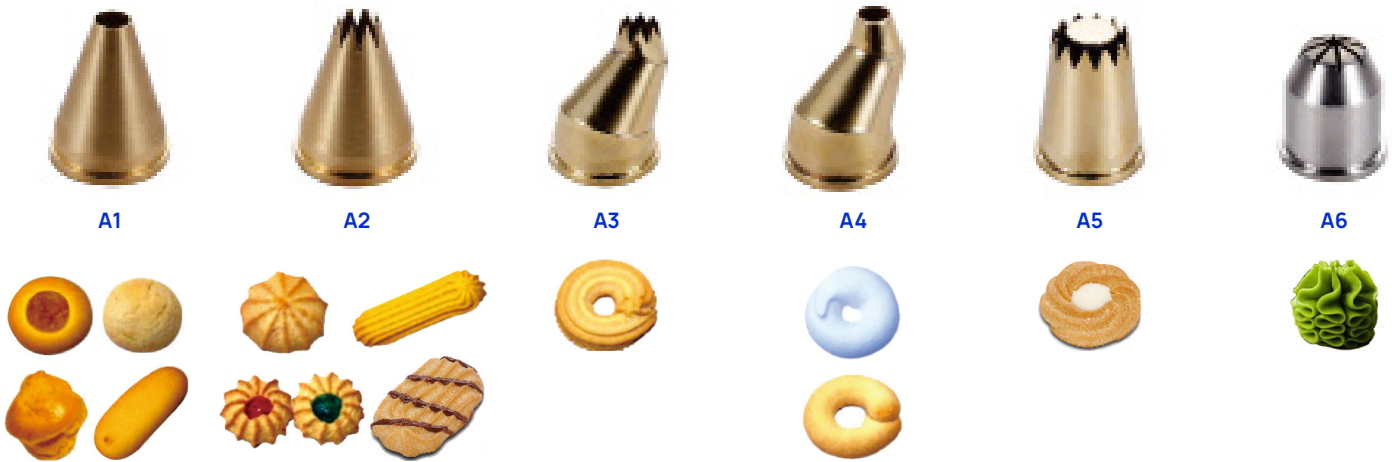


# Cake & Cookie Depositor

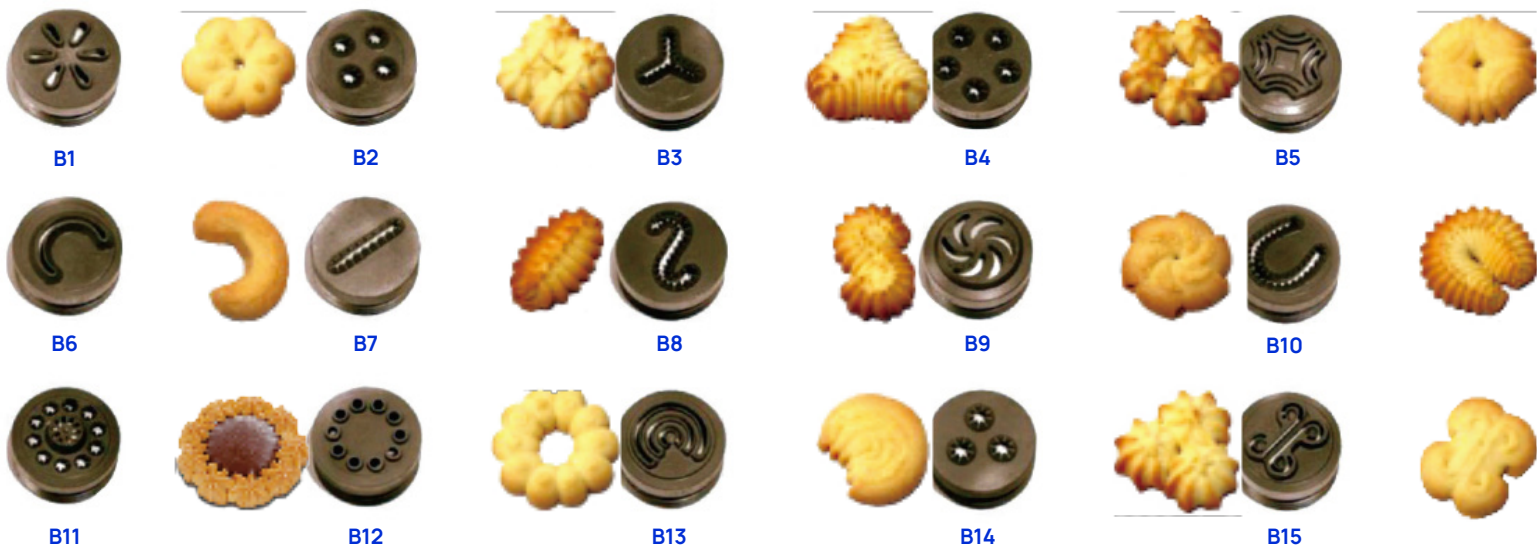


## Nozzle Types

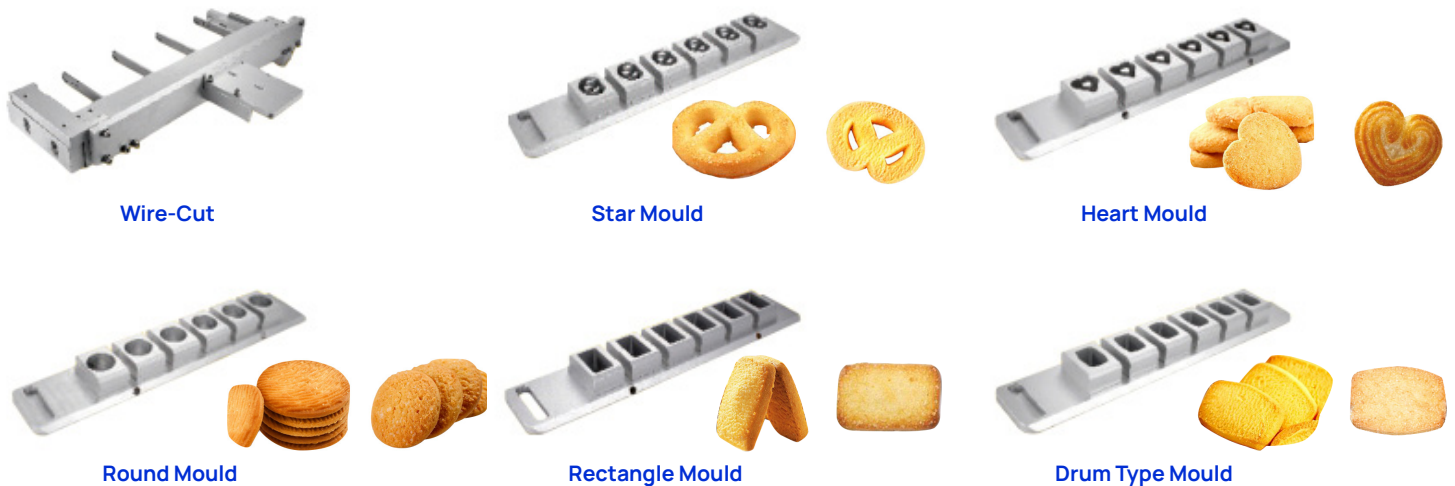
### A Series



### B Series



### Cookie Wire-Cut Mould



# Breadline



## YJ-1520BS

Dough Forming Machine

Length	7380 mm
Width	1100 mm
Height	1690 mm
Weight	1070 kg
Electrical	5.26 kW / 3 P / 380 V
Capacity	1000 - 7200 pcs/h



## YJ-SE51H

Filling Depositor Machine

Length	750 mm
Width	500 mm
Height	1480 mm
Weight	75 kg
Electrical	0.75 kW
Capacity	-

Length	750 mm
Width	500 mm
Height	1480 mm
Weight	75 kg
Electrical	0.75 kW
Capacity	-



## YJ-SW45L

Twist Cutting Machine

Length	1500 mm
Width	750 mm
Height	1400 mm
Weight	212 kg
Electrical	1.5 kW
Capacity	-



## YJ-860

Automatic Arranging Tray Machine

Length	1550 mm
Width	1820 mm
Height	1680 mm
Weight	465 kg
Electrical	2.5 kW / 3 P / 380 V
Capacity	10 - 60 pcs / min

Length	1550 mm
Width	1820 mm
Height	1680 mm
Weight	465 kg
Electrical	2.5 kW / 3 P / 380 V
Capacity	10 - 60 pcs / min



## YJ-SW43L

Twist Cutting Machine

Length	1360 mm
Width	690 mm
Height	1336 mm
Weight	189 kg
Electrical	2.5 kW / 3 P / 380 V
Capacity	10 - 60 pcs / min

# Multi-Function Encrusting Machine



## YJ-880S

Single filling encrusting machine

Dimension	1550 x 850 x 1845 mm
Hopper Capacity	25 + 25 mm
Electrical	4.5 kW / 3 P / 380 V
Weight	480 kg

Dimension	1550 x 850 x 1845 mm
Hopper Capacity	25 + 25 mm
Electrical	4.5 kW / 3 P / 380 V
Weight	480 kg



## YJ-880T

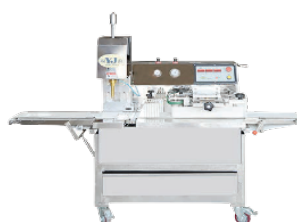
Double filling encrusting machine

Dimension	1550 x 850 x 1845 mm
Hopper Capacity	25 + 25 mm
Electrical	4.5 kW / 3 P / 380 V
Weight	480 kg

# Automatic Stamping Machine

## YJ-850

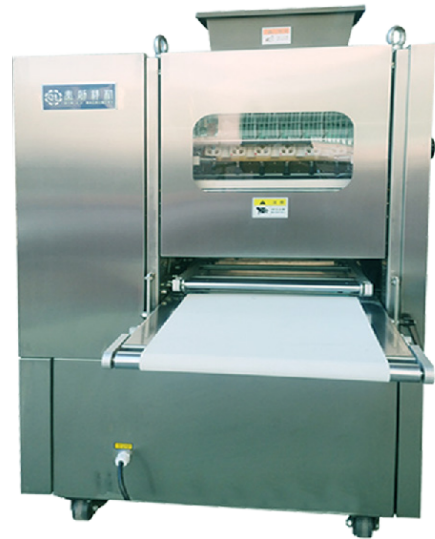
Dimension	1800 x 580 x 1535 mm
Hopper Capacity	25 + 25 mm
Electrical	0.4 kW
Weight	150 kg



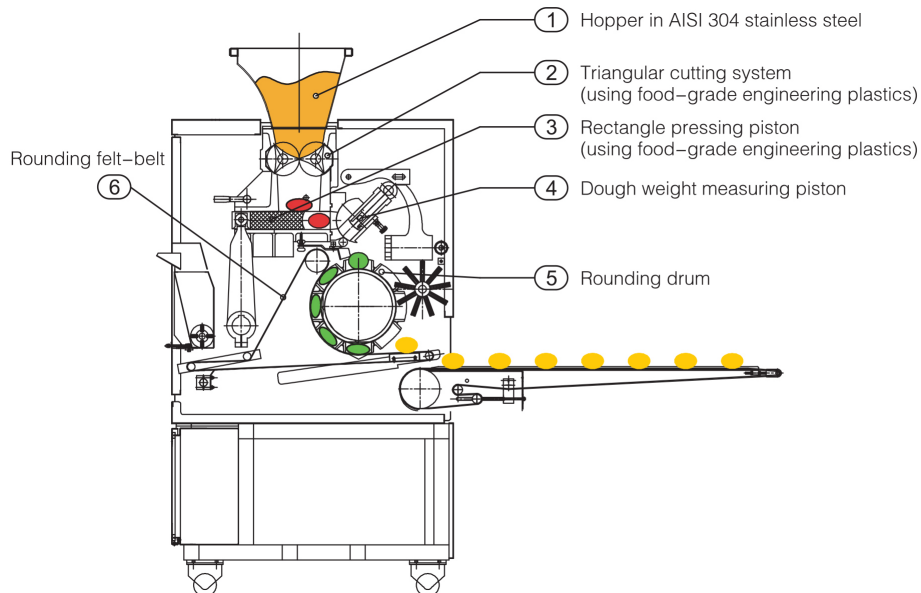
# Continuous Divider Rounder



QLDR



QDMS



Control Panel



QLDR	Model	Weight range	Discharge method	Max capacity	Overall size
Heavy duty type	QLDR-2	150-350g	●●	4000pcs/h	2100*1200*1800
	QLDR-3	130-250g	●●●	6000pcs/h	2100*1200*1800
	QLDR-4	28-200g	●●●●	8000pcs/h	2100*1200*1800
	QLDR-5	28-130g	●●●●●	10000pcs/h	2100*1200*1800
	QLDR-6	28-130g	●●●●●●	12000pcs/h	2100*1200*1800
	QLDR-8	28-110g	●●●●●●●	16000pcs/h	2100*1330*1800
	QLDR-9	28-75g	●●●●●●●●	18000pcs/h	2100*1330*1800

Suitable dough water content 50-65%, base on 100kg plain flour.

QDMS	Model	Weight range	Discharge method	Max capacity	Overall size
Economical version type	QDMS-2	28-200g	●●	3000pcs/h	1340*870*1650
	QDMS-3	28-130g	●●●	4500pcs/h	1340*870*1650
	QDMS-4	28-180g	●●●●	6000pcs/h	1340*1070*1650
	QDMS-5	28-130g	●●●●●	7500pcs/h	1340*1070*1650
	QDMS-6	28-110g	●●●●●●	9000pcs/h	1340*1070*1650

Suitable dough water content 55-65%, base on 100kg plain flour.





## SD300

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

## CR400

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

## IPP10-48

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

## MO881

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

### Silent Operation



### Energy Efficient



### Easy to Clean



Heavy-duty bread line. All machines are designed for continual bread processing and made of high quality materials that ensures excellent baking results. Higher capacity available, please consult for more information.

# Deck Oven

SVEBA DAHLEN

	D1	D2E	D4
Maximum Tray Size	600 x 800 mm	2 x 600 x 800 mm	4 x 470 x 800 mm, 3 x 600 x 800 mm
Baking Area	0.52 m <sup>2</sup>	1.04 m <sup>2</sup>	1.55 m <sup>2</sup>
Power Perdeck	5.0 kW	8.8 kW	12.6 kW
External Dimensions	1070 x 1075 mm	1070 x 1705 mm	1070 x 2335 mm
Internal Dimensions	635 x 820 mm	1265 x 820 mm	1895 x 820 mm
Door Opening Height	160 / 220 mm	160 / 220 mm	160 / 220 mm
Setting Device (optional)	1 x 600 x 800	2x 600 x 800	3 x 600 x 800



# Combination Oven S-series

	SRDP120
External Dimensions	990 x 1243 x 2220 mm
Power	21.2 kW
Average consumption	2.7 kW/h
Weight	500 kg
Max. baking temperature, rack oven	300°C
Max tray size	600 x 400 mm
Max no. of trays	10 pcs
Max Baking temperature, deck oven	280°C

The ultimate combination oven that offers perfect baking in a variety of combinations of mini rack oven, deck oven and underbuilt proofer in different sizes. The incredible flexibility makes it possible for every bakery business to find a combination that meets their needs. The S-Series combination oven is an extremely flexible oven, perfect for the bakery and food service sectors that bake smaller volumes but still want to achieve the professional baking results traditionally offered by an industrial oven.



# Rack Oven

	C250	C251	C252
Maximum baking temperature	300°C	300°C	300°C
Maximum tray size	600 x 800 mm	600 x 800 mm	600 x 800 mm
Maximum rack size, diagonally	1050 mm	1050 mm	1,050 mm
Maximum rack height, platform	1815 mm	1815 mm	1,815 mm
Power (electric)*	50-55-60 kW	2.0 kW	2.0 kW
Power (heat)	48-53-58 kW	60 kW	65 kW
Average consumption	30-33-36 kW/h	36 kW/h	39 kW/h
Weight, oven with platform	1100 kg	1130 kg	1190 kg
Door swing radius	970 mm	970 mm	970 mm
Dimensions	1450 x 2524 x 1353 mm	1450 x 2611 x 1353 mm	1450 x 2611 x 1353 mm



## Sveba-Dahlen's Rack Ovens and Combination S-series Features:

### IBS - Increased Baking Surface.

IBS - alternately rotation of the racks for better heat transfer to the products being baked.

### Flexible baking with the best results.

Bakes all kind of baked products; pastries, breads and sour dough breads etc to perfection.

### Frequency converter for fans (option).

Adjustable airflow of heat and steam when baking sensitive products such as meringues and macarons.

### Built-in, high-capacity steam system.

High quality and energy-saving steam system with fast function which gives amazing baking results.

### SD Touch II panel.

The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

# Showcase

**SYNTECH**

	<b>SG-090-FA-3XB</b>	<b>SG-120-FA-3X</b>	<b>SG-150-FA-3X</b>	<b>SG-180-FA-3X</b>
<b>Capacity</b>	340 L	470 L	600 L	730 L
<b>Weight</b>	232 kg	278 kg	312 kg	363 kg
<b>Temperature</b>	2 » 8°C	2 » 8°C	2 » 8°C	2 » 8°C
<b>Dimension</b>	900 x 700 x 1250 mm	1200 x 700 x 1250 mm	1500 x 700 x 1250 mm	1800 x 700 x 1250 mm
<b>Input Power</b>	0.79 kW	0.93 kW	1.05 kW	1.24 kW
<b>Refrigerant</b>	R404A/R134A	R404A/R134A	R404A/R134A	R404A



	<b>CG-090-FA-3X</b>	<b>CG-120-FA-3X</b>	<b>CG-150-FA-3X</b>	<b>CG-180-FA-3X</b>
<b>Capacity</b>	205 L	330 L	400 L	500 L
<b>Weight</b>	191 kg	227 kg	267 kg	309 kg
<b>Temperature</b>	2 » 8°C	2 » 8°C	2 » 8°C	2 » 8°C
<b>Dimension</b>	900 x 700 x 1250 mm	1200 x 700 x 1250 mm	1500 x 700 x 1250 mm	1800 x 700 x 1250 mm
<b>Input Power</b>	0.76 kW	0.93 kW	1.07 kW	1.28 kW
<b>Refrigerant</b>	R404A/R134A	R404A/R134A	R404A/R134A	R404A



	<b>SLC-12</b>	<b>SLC-15</b>	<b>SLC-18</b>
<b>Dimension</b>	1200 x 800 x 950 mm	1500 x 800 x 950 mm	1800 x 800 x 950 mm
<b>Temperature</b>	2 » 8°C	2 » 8°C	2 » 8°C
<b>Input Power</b>	0.6 kW	0.72 kW	0.8 kW
<b>Refrigerant</b>	R404A	R404A	R404A



	<b>SGH-120F</b>	<b>SGH-150F</b>	<b>SGH-180F</b>
<b>Capacity</b>	750 L	800 L	850 L
<b>Dimension</b>	1200 x 680 x 1900 mm	1500 x 680 x 1900 mm	1800 x 680 x 1900 mm
<b>Temperature</b>	2 » 8°C	2 » 8°C	2 » 8°C



	<b>YKGD-120S</b>	<b>YKGD-180S</b>	<b>YKGD-220S</b>
<b>Capacity</b>	2 Doors	3 Doors	3 Doors
<b>Voltage</b>	220 V	220 V	220 V
<b>Electricity</b>	5.587 A	6.636 A	7.826 A
<b>Dimension</b>	1200 x 700 x 2100 mm	1800 x 700 x 2100 mm	2200 x 700 x 2100 mm
<b>Power</b>	852 W	1283 W	1518 W



# Undercounter Chiller & Freezer

**SYNTECH**

	<b>SLLZ4-220F</b>	<b>SLLD4-220F</b>
Temperature	-2 » 10°C	-18 » -12°C
Dimension	1500 x 600 x 800/920 mm	1500 x 600 x 800/920 mm
Capacity	220 L	220 L
Weight	83 kg	83 kg
Input Power	0.35 kW	0.35 kW
Refrigerant	R134 A	R404 A



	<b>SLLZ4-420F</b>	<b>SLLD4-420F</b>
Temperature	-2 » 10°C	-18 » -12°C
Dimension	1800 x 760 x 800/920 mm	1800 x 760 x 800/920 mm
Capacity	420 L	420 L
Weight	126 kg	126 kg
Input Power	0.44 kW	0.48 kW
Refrigerant	R134 A	R404 A



# Upright Chiller & Freezer

	<b>SLLZ4-450F</b>
Temperature	-2 » 10°C
Dimension	625 x 750 x 2000 mm
Capacity	450 L
Weight	102 kg
Input Power	0.48 kW
Refrigerant	R134 A



	<b>SLLD4-450F</b>
Temperature	-18 » -12°C
Dimension	625 x 750 x 2000 mm
Capacity	450 L
Weight	102 kg
Input Power	0.48 kW
Refrigerant	R404 A



	<b>SLLZ4-1000F</b>
Temperature	-2 » 10°C
Dimension	1250 x 750 x 2040 mm
Capacity	1000 L
Weight	150 kg
Input Power	0.59 kW
Refrigerant	R134 A

	<b>SLLD4-1000F</b>
Temperature	-18 » -12°C
Dimension	1250 x 750 x 2040 mm
Capacity	1000 L
Weight	150 kg
Input Power	0.63 kW
Refrigerant	R404 A



# Freezer With Fixed Shelves

**SYNTECH**

Temperature  
Dimension  
Capacity  
Weight  
Input Power  
Refrigerant



## D0.5L2FC

-2 » 18 °C  
620 x 800 x 1980 mm  
13 trays (400 x 600 mm)  
155 kg  
600 W / 3.4 A / 220 V / 50 Hz  
R404 A



## D1.0L4FC

-2 » 18 °C  
1150 x 800 x 1980 mm  
26 trays (400 x 600 mm)  
250 kg  
1050 W / 6 A / 220 V / 50 Hz  
R404 A

# Blast Freezer

Temperature  
Dimension  
Capacity  
Tray Pitch  
Condensing Unit  
Weight  
Yield Chilling  
Yield Freezing  
Power  
Voltage  
Refrigerant  
Weight  
Input Power

## AK03-D

-36 » -40°C  
710 x 700 x 560 mm  
/  
3 trays - GN1/1  
70 mm  
Integrated  
57 kg  
10 kg  
7 kg  
790 W  
220 V / 1 P / 50 Hz  
R404A  
83 kg  
0.35 kW



## AK05-D

-36 » -40°C  
790 x 700 x 920 mm  
5 trays - 600 x 400  
5 trays - GN1/1  
70 mm  
Integrated  
109 kg  
20 kg  
12 kg  
1250 W  
220 V / 1 P / 50 Hz  
R134A  
83 kg  
0.35 kW



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# Blast Freezer

**SYNTECH**

- Temperature
- Dimension
- Capacity
- Tray Pitch
- Condensing Unit
- Weight
- Yield Chilling
- Yield Freezing
- Power
- Voltage
- Refrigerant
- Weight
- Input Power



## AK08-D

- 36 » -40°C
- 790 x 800 x 1320 mm
- 8 trays - 600 x 400
- 8 trays - GN1/1
- 70 mm
- Integrated
- 142 kg
- 30 kg
- 20 kg
- 1800 W
- 220 V / 1 P / 50 Hz
- R404A
- 126 kg
- 0.44 kW



## AK11-D

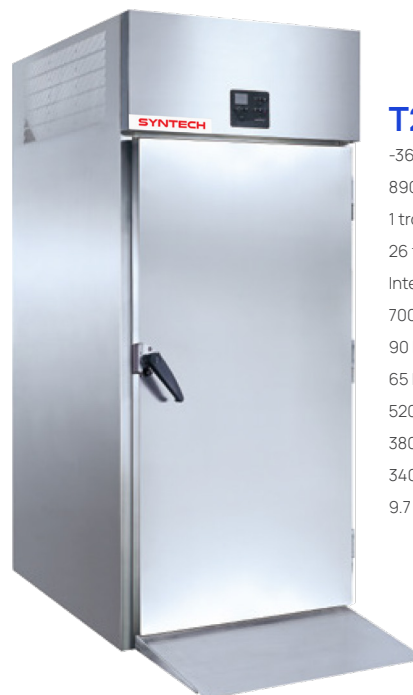
- 36 » -40°C
- 790 x 800 x 1680 mm
- 11 trays (600 x 400)
- 11 trays (GN1/1)
- 15 ice cream bin (5 L)
- 70 mm
- Integrated
- 55 kg
- 40 kg
- 2590 W
- 220 V / 1 P / 50 Hz
- 180 kg
- 14.7 A

- Temperature
- Dimension
- Capacity
- Tray Pitch
- Condensing Unit
- Yield Chilling
- Yield Freezing
- Power
- Voltage
- Weight
- Electric Current



## AK15-D

- 36 » -40°C
- 790 x 800 x 1950 mm
- 15 trays (600 x 400)
- 15 trays (GN1/1)
- 21 ice cream bin (5 L)
- 70 mm
- Integrated
- 75 kg
- 55 kg
- 3460 W
- 380 V / 3 P / 50 Hz
- 200 kg
- 6.6 A



## T26-D

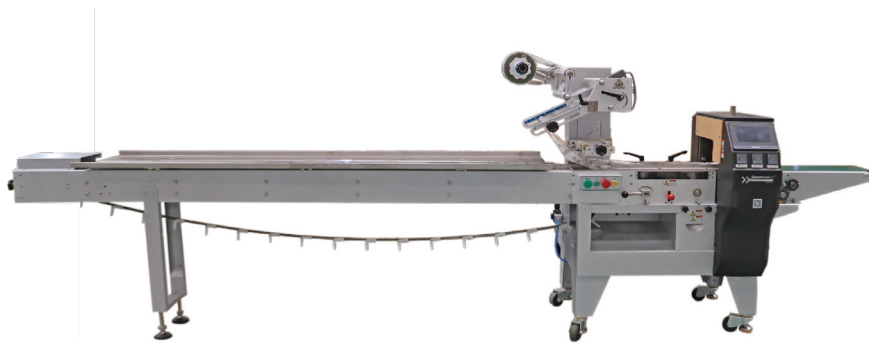
- 36 » -40°C
- 890 x 1300 x 1935 mm
- 1 trolley (600 x 800)
- 26 trays (400 x 600)
- Integrated
- 700 x 850 x 1235 mm
- 90 kg
- 65 kg
- 5200 W
- 380 V / 3 P / 50 Hz
- 340 kg
- 9.7 A

# Sandwich Production Line



	<b>XYD-KD1-1</b>	<b>XYD-XL</b>	<b>XYD-C3</b>
<b>Equipment</b>	Bread Slicer	Conveyor Machine	Semi-Cut Sandwich Machine
<b>Model</b>	XYD-KD1-1	XYD-XL	XYD-C3
<b>Gas Consumption</b>	0.6MPa		
<b>Slice Speed</b>	5-7 Pcs	80-140 Pcs	80-140 Pcs
<b>Total Power</b>	1.5 kW	0.9 kW	1.0 kW
<b>Rated Voltage</b>	220V / 50 Hz	220V / 50 Hz	220V / 50 Hz
<b>Weight</b>	230 kg	220kg	280kg
<b>Dimensions</b>	1000 x 700 x 1190 mm	960 x 1190 x 1220 mm	1760 x 830 x 1400 mm

# Packaging Machine



	<b>SZ-180</b>	
	Small	Big
<b>Mid Sealing Wheels</b>	Small	Big
<b>Bagging Size Range</b>	L60 - 300 mm W35 - 160 mm H5 - 50 mm	L60 - 300 mm W35 - 160 mm H5 - 50 mm
<b>Packing Speed</b>	30-180 bags/min	30-300 bags/min
<b>Packing Film Width</b>	90 - 400 mm	90 - 400 mm
<b>Packing Material</b>	OPP, PE, PVC, OPP/CPP, PT/PE, KOP/CPP etc.	
<b>Power Supply Type</b>	1 Ph, 220 V, 50 Hz	1 Ph, 220 V, 50 Hz
<b>General Power</b>	5.05 Kw	6.25 Kw
<b>Weight</b>	400 kg	400 kg
<b>Dimensions</b>	4000 x 930 x 1370 mm	4000 x 930 x 1370 mm



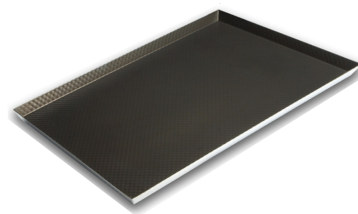
# Bakeware



Al.Alloy Sheet Pan (Non Stick)



Al.Alloy Sheet Pan (Anodized)



Corrugated Sheet Pan



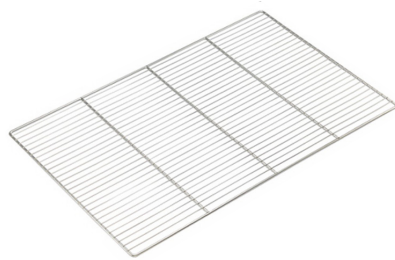
Baguette Tray



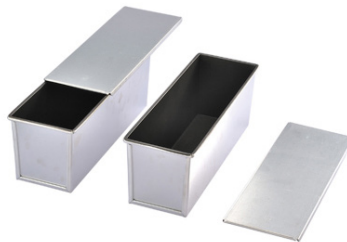
Hamburger Bun Pan



Hot Dog Bun Pan



Cooling Rack (Stainless Steel)



Loaf Pan



Industrial Loaf Pan



Spatula



Dough Scraper



Pastry Brush



Rolling Pin



Cooling Trolley



# Bakeware



Mixing Bowl (Stainless Steel)



Dough Cutter



Oven Mitt



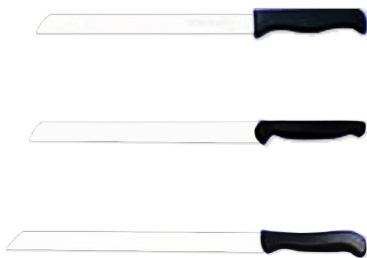
Basket



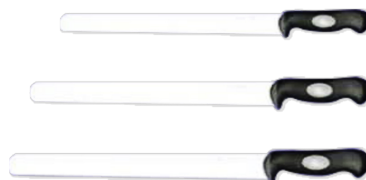
Donut Cutter



Food Tong



Bread Knife



Cake Knife



Cake Stand



Tag Holder



