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SINCE 1983

SINMAG

Our best service, your best choice

**Reliable Partner
of
Baking Industry**



SINMAG

1983 Sinmag was established in Taiwan, engage 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) Ltd.Co., 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.

1987 Sinmag initiated manufacturing of bakery equipment.



1991 Sinmag established branch company in Malaysia.



2007 Sinmag was listed in Taiwan stock market.

2010 Sinmag Thailand branch company was established.



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

Sinmag Profile

Sinmag Group specializes in manufacture, R&D, sell 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 accomplish the development of kitchen equipment such as Chicken Rotisserie, Meat Processing Equipment, Pizza Equipment, Combi Oven and Dishwasher.

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 provide 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, Carrefour, Tesco, RT Mart, Metro, CR Vanguard, Yonghui etc. Sinmag equipment are also widely used by chain store, hotel, restaurant, training school and even personal workshop in China.

Sinmag Export Sales

USA is the second largest market of Sinmag, the sale is over 20 million US Dollars in 2019. Sinmag also export over 60 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



Taxpayer compliance level:A



Hi-Tech Enterprise Assessed
by Science information bureau



Honest and Reliable Company



Classification Society accredited
ISO 9001:2008 Quality Management System



Social Contribution Award



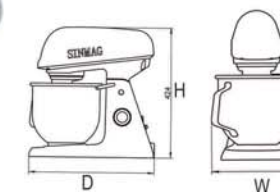
PLANETARY MIXER-TABLE MODEL

SINMAG
machines

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 eggs mixing, flour kneading, mush potato mixing etc.

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.
- All-metal gear transmission with high precision.
- Overload protection ensures longer motor service life.
- Color for choice: Silver, Rose gold, Milky white
- Optional: plexiglass cover reduces splashing of ingredients and prevents access to mixing area when mixer is running.



SM-5L

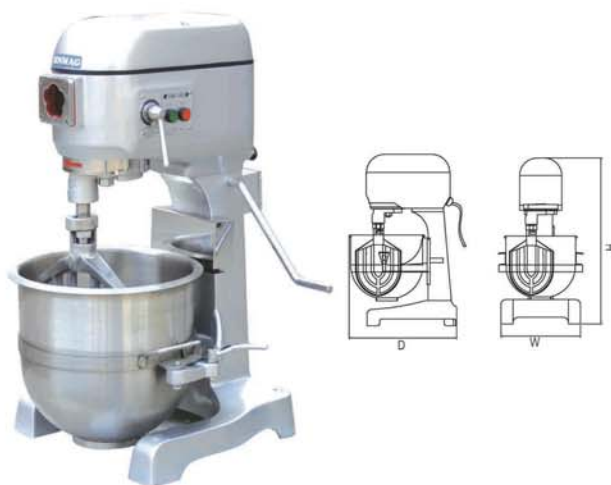


SM-7L

Model

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	231X408.5X423.5
Weight(kg)	12	16
Standard Attachment	bowl,beater,hook and whipping ball	

PLANETARY MIXER-BELT DRIVE SERIES



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

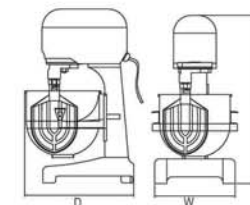
Features

- 3 speeds.
- Mechanical transmission.
- Standard with bowl, whipping ball, beater and hook.
- The machine has to be stopped to change gears.
- With low noise and long life transmission gears.
- Mainly used to prepare biscuit/cookie batter, cake batter and cream whipping.



Model	SM-101	SM-201	SM-401
Capacity(liter)	10	20	40
Agitator Speed(rpm) 1st/2nd/3rd speed	148/307/509	127/287/534	105/208/404
Power(kw)	0.25	0.375	0.75
Outside Dimension(mm) (W*D*H)	430X430X700	530X510X830	620X670X1000
Weight(kg)	60	100	170
Option	spiral hook	spiral hook	spiral hook

PLANETARY MIXER-CLUTCH SYSTEM



SM-100C Bowl capacity:10 liters
SM-200C Bowl capacity:20 liters
SM-300C Bowl capacity:30 liters
SM-500C Bowl capacity:50 liters
SM-600C Bowl capacity:60 liters

Features

- 3 speeds.
- Mechanical transmission.
- Standard with bowl, whipping ball, beater and hook.
- The machine has to be stopped to change gears.
- With low noise and long life transmission gears.
- Mainly used to prepare biscuit/cookie batter, 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	0.9	0.9	1.2	1.2	2.2/2.8
Outside Dimension(mm) (W*D*H)	380X430X700	510X540X880	510X540X1052	560X700X1330	560X700X1330	840X910X1450
Weight(kg)	75	100	120	220	250	480
Standard Attachment	bowl,beater,hook and whipping ball					bowl trolley for SM-600C
Option	safety grids,drive hub,spiral hook					

PLANETARY MIXER-DIGITAL SERIES

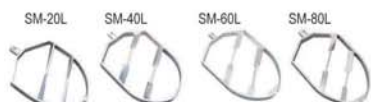
SINMAG
machines



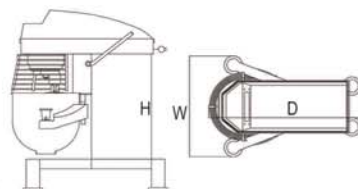
Control Panel



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.
- Standard with bowl, whipping ball, beater and hook.
- 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 batter, 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	148-492	125-424	165-450	133-400
Power(kw)	1.1	2.2	3	4.5
Outside Dimension(mm) (W*D*H)	560X840X950	740X1010X1400	840X1100X1500	870X1250X1670
Weight(kg)	125	270	385/398	490
Standard Attachment	bowl, beater, hook, whipping ball, safety grids; iron trolley for SM60L and 80L			
Option	20L hook	40L hook	60L hook, scraper	80L hook, scraper

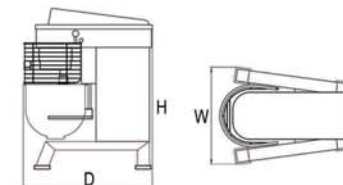
NEW PLANETARY MIXER-WITH INVERTER

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Control Panel



With hygienic shaft cover



- SM2-20L Bowl capacity:20 liters
- SM2-40L Bowl capacity:40 liters
- SM2-60L Bowl capacity:60 liters
- SM2-80L Bowl capacity:80 liters

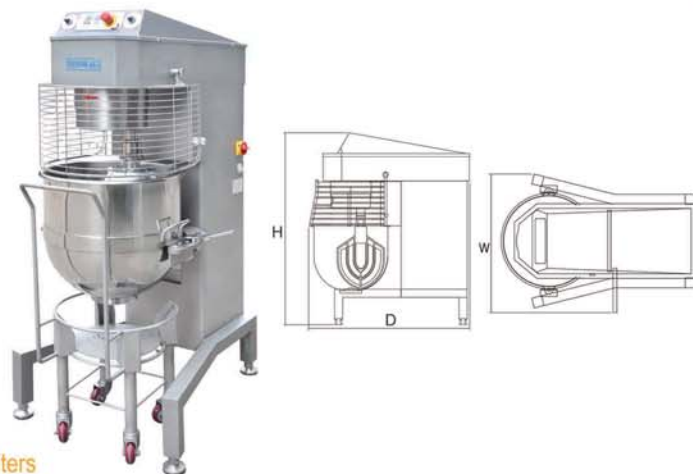
Features

- 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 batter, 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	148-492	125-424	165-450	133-400
Power(kw)	1.1	2.2	3	4.5
Outside Dimension(mm) (W*D*H)	564X750X927	732X838X1379	729X972X1463	758*1037*1677
Weight(kg)	110	250	360	470
Standard Attachment	bowl, beater, hook, whipping ball, safety grids; stainless steel trolley for SM2-60L and 80L			
Option	20L hook	40L hook	60L hook, scraper	80L hook, scraper

PLANETARY MIXER-STAINLESS STEEL

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machines



- SM-10LS Bowl capacity:10 liters
- SM-20LS Bowl capacity:20liters
- SM-40LS Bowl capacity:40liters
- SM-60LS Bowl capacity:60liters
- SM-80LS Bowl capacity:80liters
- SM-80LGS Bowl capacity:80liters

Features

- 10 speeds with a constant force.
- Standard with bowl, whip, flat beater and hook.safety grids.
- Fit for use in butcher shops.
- Machine fully in stainless steel.
- Meets the most stringent hygiene standards.
- SM-20LS/40LS/60LS/SM80LS/SM80LGS
- Optionally available with reduction bowl.



Model	SM-10LS	SM-20LS	SM-40LS	SM-60LS	SM-80LS	SM-80LGS
Capacity(liter)	10	20	40	60	80	80
Agitator Speed(rpm) 1st-10th	148-509	148-492	125-424	165-450	133-400	133-400
Power(kw)	0.75	1.1	2.2	3	4.5	4.5
Weight(kg)	120	160	320	320	480	500
Outside Dimension(mm)(W*D*H)	426X650X811	525X751X899	585X835X1345	550X840X1350	768X1035X1685	796X1035X1910
Standard Attachment	bowl,beater,hook,whipping ball,safety grids;stainless steel trolley for SM-60LS&SM-80LS&SM-80LGS					
Option	/	scraper	scraper	scraper	scraper	scraper

PLANETARY MIXER-MULTI SPEED SYSTEM

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machines



- 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.

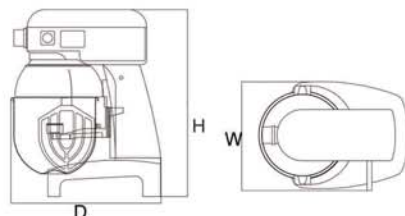
Features

- 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)	125	270
Option	scraper	/

PLANETARY MIXER-GEAR DRIVE TRANSMISSION



Optional accessories

① Meat mincing and sausage stuffing



③ Meat tenderizer



② Vegetable cutter



④ Meat slicing



Features

- Function: Dough blending, egg battering, meat mincing, veg slicing and mixing of other ingredients.
- Suitable for kitchens and canteens of businesses, factories, schools and troops.
- Reasonable design.
- Multiple purpose.
- Tidy and fine outlook.
- Easy operation.
- High efficiency.
- Easy cleaning.



SM-200G

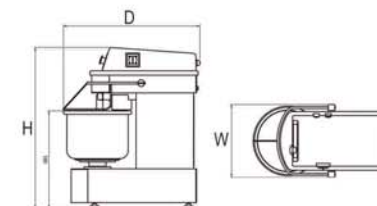


SM-400G

Model	SM-200G	SM-400G
Capacity(liter)	20	40
Agitator Speed(rpm) 1st/2nd/3rd speed	107/198/365	116/208/398
Power(kw)	1.1	2.2
Outside Dimension(mm) (W*D*H)	425X592X740	550X690X1000
Weight(kg)	130	200
Standard attachment	bowl, whipping ball, beater, hook and safety grids	

SPIRAL MIXER-FIXED BOWL

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, medium speed 2min, 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

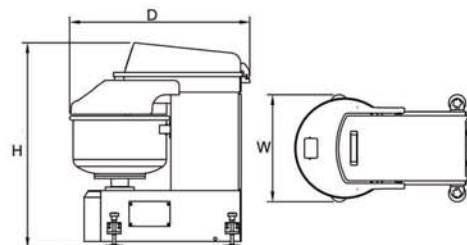
SPIRAL MIXER-FIXED BOWL SERIES

SINMAG
machines

SM2-25/SM2-50/SM2-50T/SM2-60T/SM2-80T
option panel



SM2-120T/SM2-200T option panel



Features

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



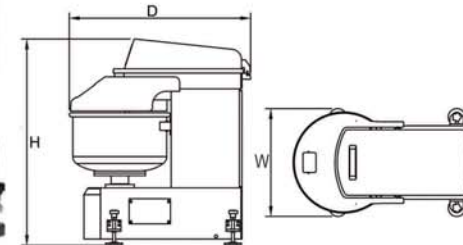
Model	SM2-25	SM2-50	SM2-50T	SM2-60T	SM2-80T	SM2-120T	SM2-200T
Capacity(kg) Flour	12.5	25	25	37.5	50	75	125
Capacity(kg) Dough	25	50	50	60	80	120	200
Spiral Power(kw)	2.2	3	3	4.5	4.5	9	12
Bowl Power(kw)	/	/	0.75	0.75	0.75	0.55	1.5
Spiral Speed(rpm) 1st Speed	140	135	135	135	125	110	98
Spiral Speed(rpm) 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	/	17.2	13	11
Weight(kg)	157.5	280	285	325	425	640	1050
Outside Dimension(mm) (W*D*H)	590X850X1100	640X1080X1120	640X1080X1220	660X1000X1300	765X1280X1310	830X1470X1460	980X1710X1580

SPIRAL MIXER-FIXED BOWL SERIES

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machines



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



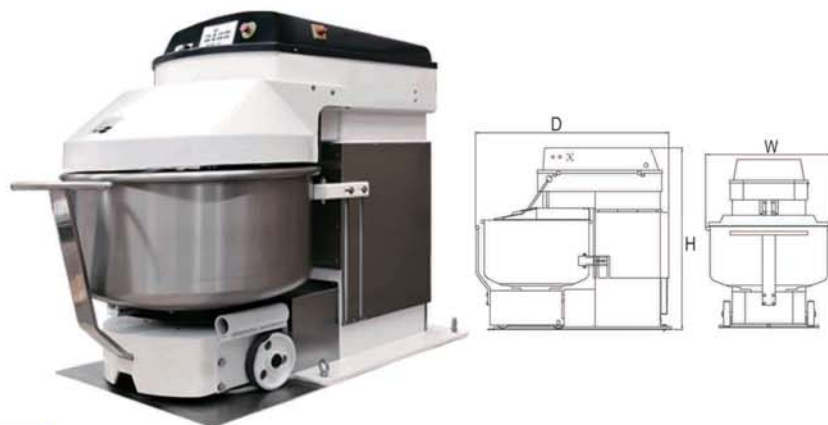
Features

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



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

SPIRAL MIXER-WITH REMOVABLE BOWL



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.



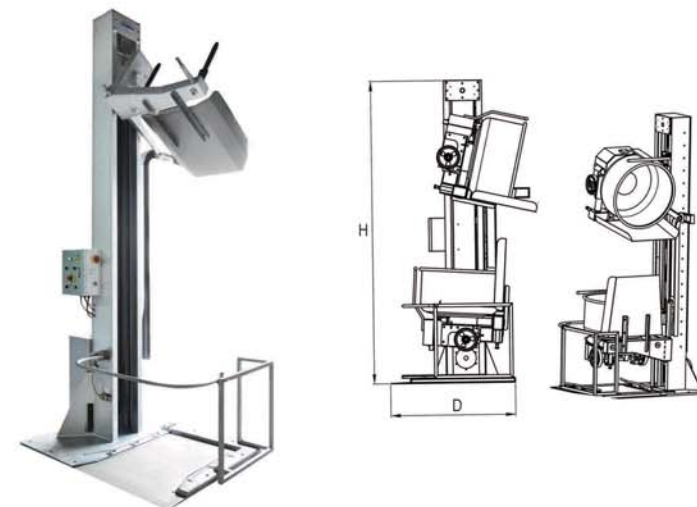
Model SM2-120aE



Model SM2-200aE

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)	1300	1350
Outside Dimension(mm) (W*D*H)	780X1600X1380	980X1720X1430
Option	Bowl lifter	

BOWL LIFTER AND TIPPER



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.

FG2-120/FG2-200 Bowl turner

- Used to turn the bowl for about 95 degrees in order to spill the dough on the working table.
- Save much labor force, and enhance the working efficiency.



Model BLT-120/1800



Model BLT-200/1800



Model FG2-120

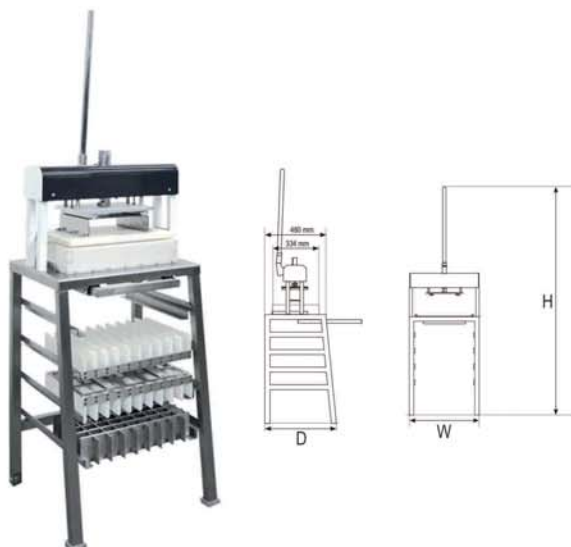


Model FG2-200

Model	BLT-120/1800	BLT-200/1800	FG2-120	FG2-200
Power(kw)	1.5	1.5	0.75	2.2
Depth(mm)	1250	1250	/	/
Bowl-lifting Height(mm)	standard height is 1800, other height can be customized		/	/
Other Height(mm)	can be customized		/	/
Available Turning Height(mm)	/	/	900	900
Dimension(mm) (W*D*H)	/	/	1600X1790X2100	1600X2000X2200

DOUGH DIVIDER-MANUAL

SINMAG
machines



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.



SDB-20A



SDB-20B



SDB-20C

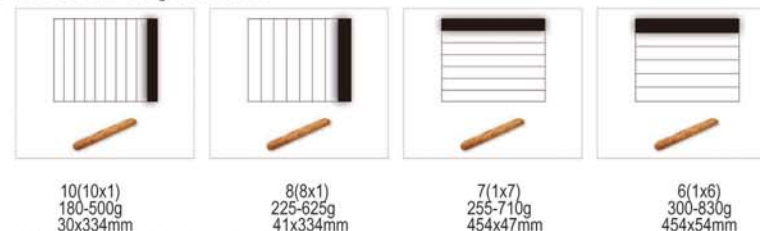
Model	SDB-20A	SDB-20B	SDB-20C
Number of Division	20	10 / 20 / 40 / others	10 / 20 / 40 / others
Weight Range per Piece(g)	100-300	300-800 / 150-400 / 75-200 / others	300-800 / 150-400 / 75-200 / others
Weight(kg)	81	74	50
Dimension(mm)			
Width	620	620	610
Depth	600	590	500
Height	1960	1960	1160

DOUGH DIVIDER-MANUAL

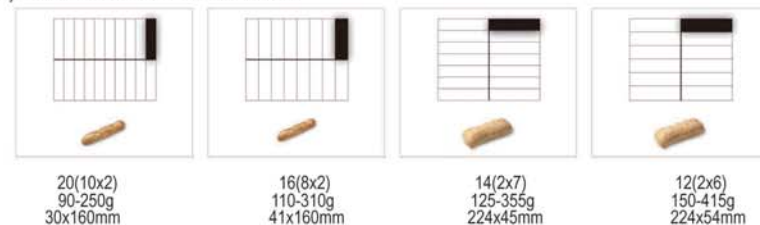
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SDB-20B GRIDS

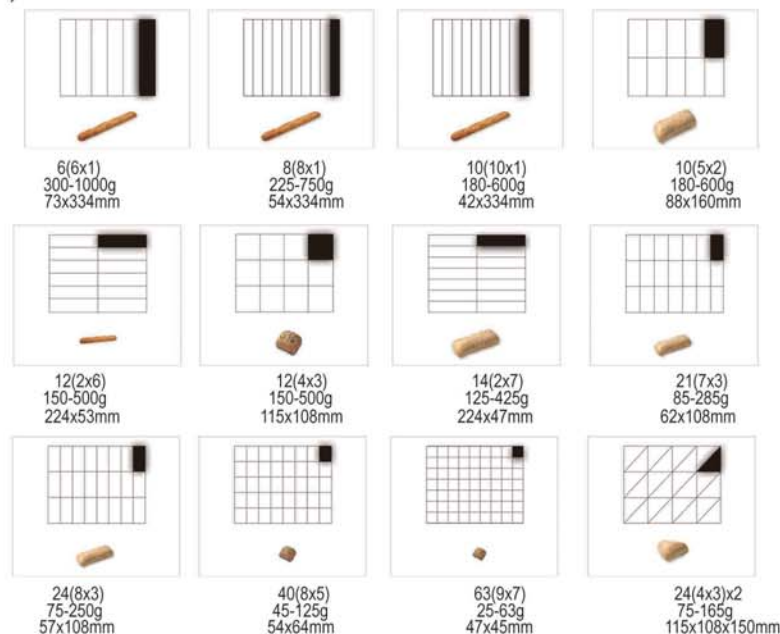
1) Plastic Grids-Single division



2) Plastic Grids-Double division

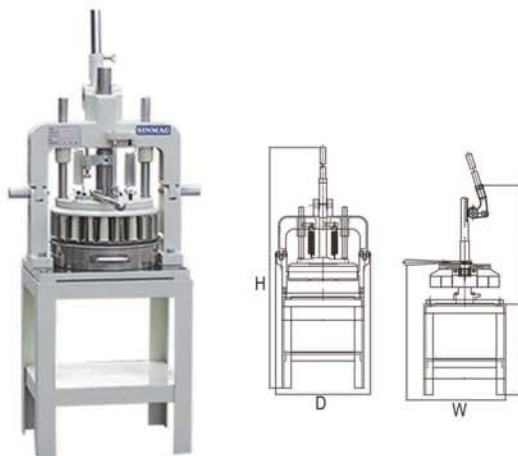


3) Stainless-Steel Grids



DOUGH DIVIDER

SM-636/530/536



Features

- SM-530/536: Manual dough dividing; 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	30	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		

DIVIDER ROUNDER-SEMI-AUTOMATIC SERIES



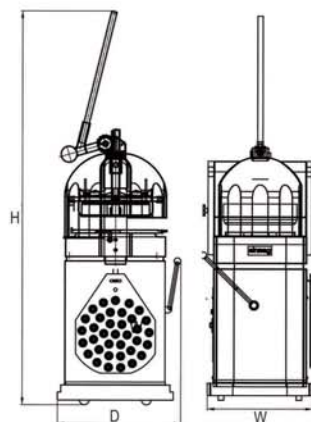
Features

- Semi-automatic divider series.
- Divide and Round dough evenly.
- Perfect rounding for dough pieces.
- Machine can be opened on both sides for easy cleaning of knives.
- Easy adjustment for different dough weight.
- Can save large working time and finish rounding just in 8 seconds.
- Option: on castor can be customized.



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

DIVIDER ROUNDER-SEMI-AUTOMATIC SERIES



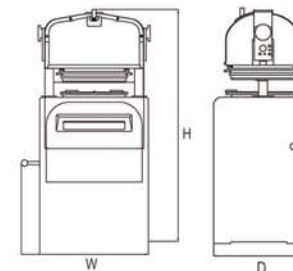
Features

- 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			

DIVIDER ROUNDER-FULLY-AUTOMATIC SERIES



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-330A	SM-430A	SM-936A	SM-330AY	SM-352AY	SM-430AY	SM-414AY
Number of Division	30	30	36	30	52	30	14
Weight Range per Piece(g)	30-100	40-120	20-70	30-100	16-45	40-130	130-250
Power(kw)	1.1	1.1	1.1	1.3	1.3	1.3	1.3
Dimension(mm)	Width	800	800	620	620	620	630
	Depth	600	600	690	690	690	720
	Height	1600	1600	1600	1600	1600	1790
Weight(kg)	560	560	560	370	370	370	370
Standard Attachment	Three plastic moulding plates						

DOUGH DIVIDER-HYDRAULIC DIVIDER

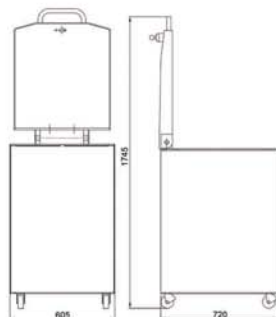
SINMAG
machines



diameter:474mm



Length:505mm



Features

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



DOUGH DIVIDER-HYDRAULIC DIVIDER

SINMAG
machines

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 126x138
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 72x138
24(4x3)x2 105-210g 126x138x184mm	24(4x6) 105-210g 125x67mm	30(6x5) 80-160g 84x81mm	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

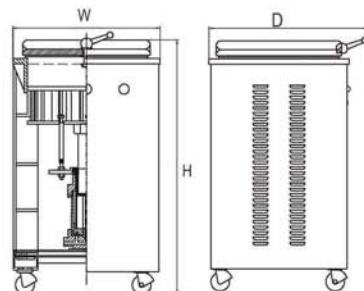
10(10x1) 250-600g 50x415mm	9(9x1) 250-625g 55x415mm	8(8x1) 250-650g 62x415mm	8(1x8) 300-625g 505x50mm	7(1x7) 300-700g 505x57mm	6(1x6) 300-800g 505x66mm	5(5x1) 500-1200g 100x415mm	20(10x2) 125-300g 50x205mm



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

DOUGH DIVIDER-HYDRAULIC DIVIDER

SINMAG
machines



Features

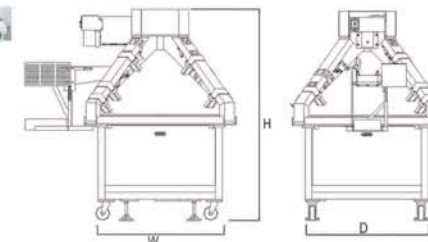
- D16/D20: round bowl.
- D24/DIV20: rectangular bowl.
- Wider range of division.
- Divide dough evenly.
- Press-segments in ABS.
- Bowl with stainless-steel ring.
- On castors with locking system.
- Save time, only cost 10-20 seconds for dividing, suitable for batch production.



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	680
	Depth 810	810	700	700
	Height 1100	1100	1050	1050
Weight(kg)	350	350	231	231
Standard Attachment	4 short cleaning-assistant pipes			

DOUGH ROUNDER-CONICAL ROUNDER

SINMAG
machines



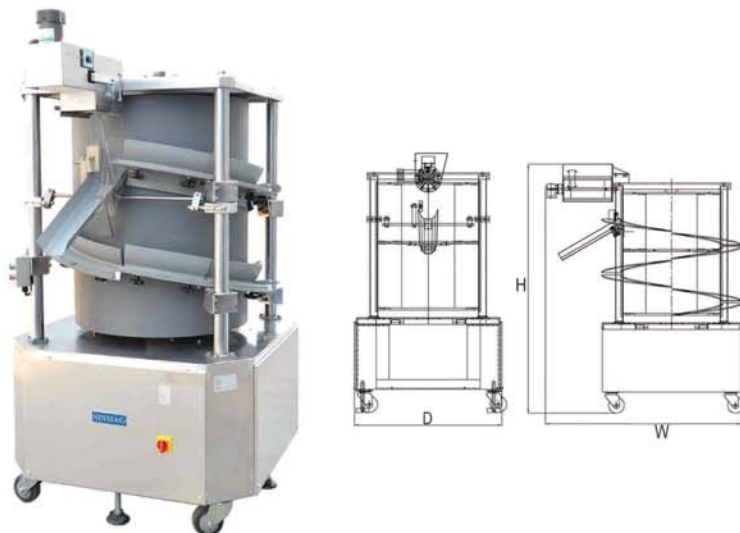
Features

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



Model	SMQ-10	SMQ-20	SMQ-30
Capacity(pcs/h)	2000	4500	4500
Dough Track Length(m)	3.4	5.8	4.36
Dough Weight Range(g)	200-1200	200-1200	30-1200
Dimension(mm)	Width 1100	1200	1430
	Depth 1200	1300	1100
	Height 1500	1700	1350
Weight(kg)	650	700	780
Power(kw)	0.75	0.75	0.9

DOUGH ROUNDER-CYLINDER ROUNDER



Features

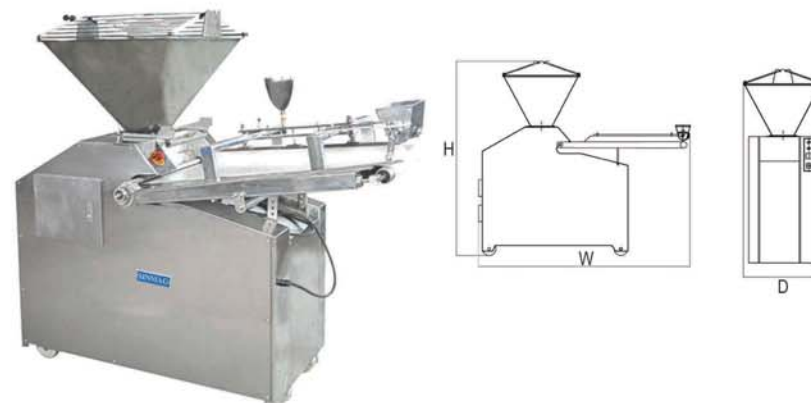
- Under-frame in stainless steel.
- Hard chrome coating cylinder and teflon coating track.
- Mechanical flour spraying system.
- Mounted on sturdy castors with locking system.



Model SMQ-V6

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

DOUGH DIVIDER-CONTINUOUS SERIES



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

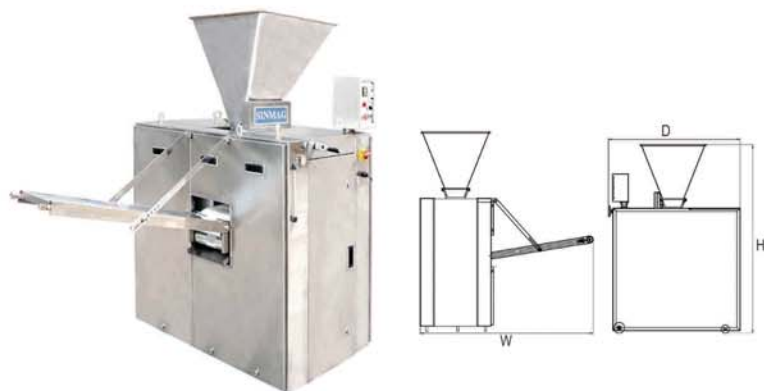
Number of Pockets		1	1
Working Efficiency(pcs/h)		1200-1800	1200-1800
Dough Weight Range(g)		50-300	60-600
Dimension(mm)	Width	1650	1650
	Depth	850	850
	Height	1700	1700
Weight(kg)		700	700
Power(kw)		1.5	1.5
Hopper Capacity(kg)		80	80
Option		Air pump	Air pump



Model SMD-1P/110

1
1200-1800
60-600
1650
850
1700
700
1.5
80
Air pump

DOUGH DIVIDER -CONTINUOUS SERIES



Features

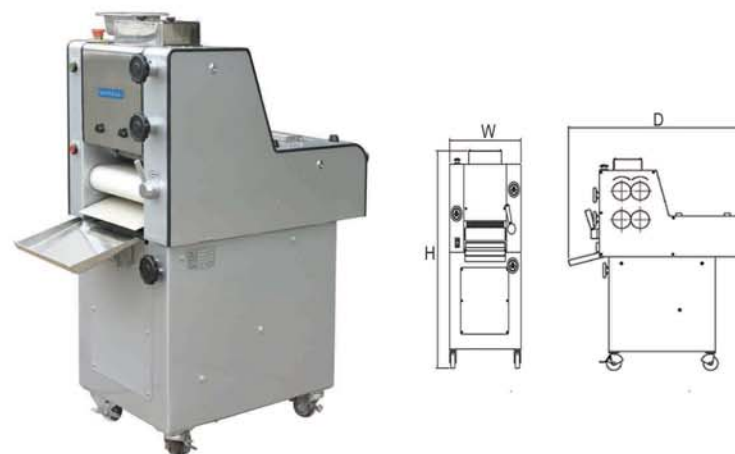
- Used for the dough division for toast, bun and the other kinds of bread.
- Equipped with a hopper which can load 90kg of dough for SMD-2P/4P, 40kg of dough for SMD-5P.
- Divide dough evenly.
- Easy adjustment for different dough weight.
- For SMD-5P
Mounted on sturdy castors with locking system .
Three sizes of rounding drum for choice and for standard price one drum only.



Model SMD-2P/1 SMD-2P/2 SMD-2P/3 SMD-4P/1 SMD-4P/4 SMD-4P/6 SMD-5P

Number of Pockets	1	2	3	1	4	6	5
Working Efficiency(pcs/h)	1500	3000	4500	1500	6000	9000	7500
Power(kw)	1.7	1.7	1.7	2.4	2.4	2.4	2.4
Dimension(mm)	Width	1620	1620	1620	1915	1915	1480
	Depth	1370	1370	1370	1370	1370	2250
	Height	1790	1790	1790	1790	1790	1800
Hopper Capacity(kg)	113	113	113	190	190	190	40
Air Pressure(kgf/cm ²)	Not below 5(prepared by user)						
Dough Weight Range(g)	120-1200	80-480	50-300	200-2400	50-480	50-300	Drum1 30-56
							Drum2 45-65
							Drum3 60-75
Option	Adjustable conveyor belt height(790-960mm) for SMD-2P/4P						
Weight(kg)	900	900	900	1000	1000	1000	1170

MOULDER-DOUGH MOULDER SERIES



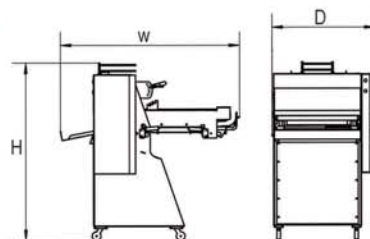
Features

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



Model	SM-307	SM-500	SM-230J	SM-230BS
Capacity(pcs/h)	2000	1800	1800	1800
Dough Weight Range(g)	50-600	30-500	30-350	70-1000
Working Width(mm)	380	500	300	380
Dimension(mm)	Width	680	850	540
	Depth	1680	1130	1040
	Height	1135	1270	1240
Roller Gap Adjustment(mm)	1-15	1-14	1-15	1-15
Weight(kg)	210	115	160	160
Power(kw)	0.75	0.75	0.4	0.4

MOULDER-DOUGH MOULDER SERIES



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.

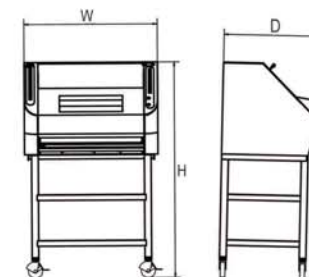
SM-670:

- 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

MOULDER-BAGUETTE MOULDER SERIES



Features

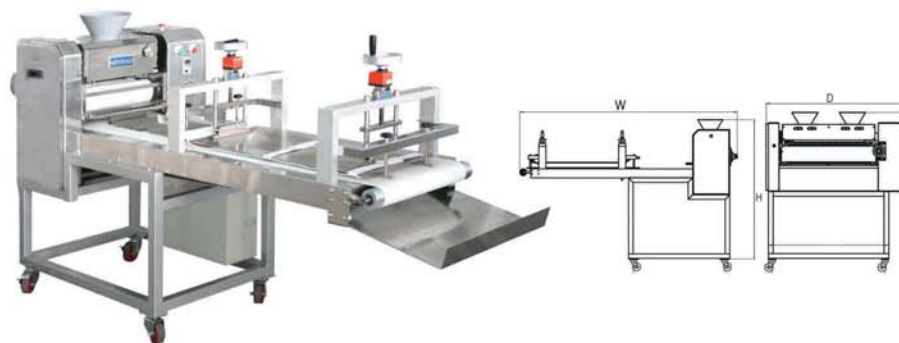
- Mechanical settings for rolling and moulding.
- Woollen conveyor belts.
- For dough ranges between 50 and 900g.
- Sliding-out reception table.
- Option: Solid socle on castors with locking system.

Safety hopper.



Model	SM2-380	SM-380S
Capacity(pcs/h)	2500	2500
Weight Range per Piece(g)	50-900	50-900
Power(kw)	0.375	0.375
Dimension(mm)	Width	1050
	Depth	690
	Height	1670
Working Width(mm)	780	780
Weight(kg)	285	250
Remark	Guide device is optional	Stainless steel side panels

TOAST DOUGH MOULDER SERIES



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.

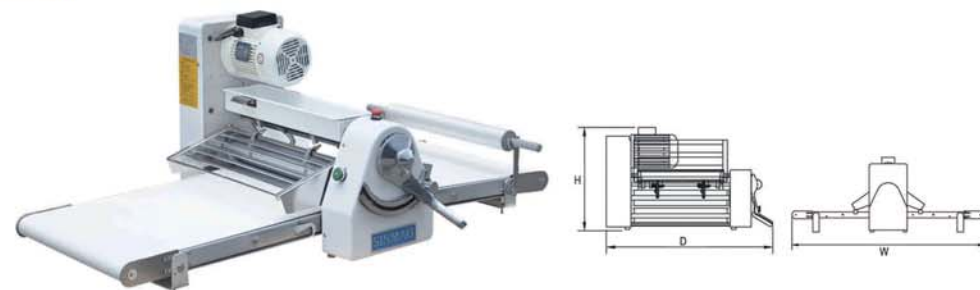
SM-380A:

- 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.



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)	400	800	380
Dimension(mm)	Width	1950	1750
	Depth	770	610
	Height	1350	1150
Top Roller Gap Adjustment(mm)	9-14	9-14	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

SHEETER-LIGHT DUTY SERIES



Features

- For Danish pastry, croissant and puff pastry etc.
- PVC conveyor belts.
- Manual operation.
- SM-520F: with handle.
- SM-520S/SM-520S-BSL: with push button.
- SM-520S/SM-520F with Ratchet wheel commutator system.
- The safety grid can protect us from injury.
- Remove scrapers without tools conveniently for cleaning.
- SM-520F: mounted on castors with locking system, easily movable.



Model	SM-520S	SM-500M	SM-520S-BSL	SM-520F
Type	Table Model	Table Model	Table Model	Floor Model
Working Width(mm)	500	500	500	500
Conveyor Table Length(mm)	670	/	/	980
Gap between Rollers(mm)	0.3-30	0.3-50	0.3-30	0.3-30
Machine tables are in working position(mm)	Width	1500	1040	1000
	Depth	950	840	940
	Height	580	500	580
Machine tables are folded up (mm)	Width	850	440	/
	Depth	950	760	/
	Height	670	580	/
Power(kw)	0.55	/	0.55	0.55
Weight(kg)	100	60	100	168

SHEETER-HEAVY DUTY SERIES



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 Table Length(mm)	980	1400	1400	1600	1400
Machine tables are in working position(mm)	Width	2510	3500	3300	3880
	Depth	1030	1130	1130	1180
	Height	1170	1170	1170	1260
Machine tables are folded up (mm)	Width	1300	2000	2000	/
	Depth	1030	1130	1130	/
	Height	1700	1980	1980	2070
Gap between Rollers(mm)	0.3-30	0.3-30	0.3-30	0.3-42	0.3-50
Frame Cover	mild steel	mild steel	stainless steel	stainless steel	stainless steel
Power(kw)	0.75	0.75	0.75	1.85	1.1
Weight(kg)	220	260	250	430	310

SHEETER-EUROPEAN STYLE SERIES



Features

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



Model	SM-630E	SM-520E	SM-630C
Type	Floor Model	Floor Model	Floor Model
Working Width(mm)	585	500	585
Conveyor Table Length(mm)	1400	1000	1400
Gap between Rollers(mm)	0.3-50	0.3-50	0.3-50
Machine tables are in working position(W*D*H)	3540X1040X1270	2540X950X1270	3540X1040X1270
Machine tables are folded up (W*D*H)	2048X1040X2000	1750X950X1750	2048X1040X2000
Power(kw)	0.75	0.75	0.75
Weight(kg)	260	232	300

CROISSANT- MAKE UP LINES



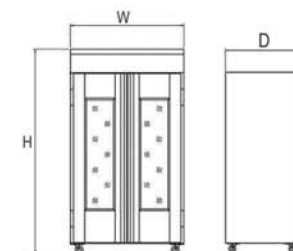
Features

- 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	CR-4000	CT-620
Description	Make up line	Croissant rolling-up machine	Cutting machine
Conveyor Belt Width(mm)	558	265	620
Dimension(mm)(W*D*H)	3550X1020X1140	1800X580X1100	2500X1400X1250
Power(kw)	0.9	0.75	0.2
Dough Dimension(Bottom Width)	/	/	/
Dough Dimension(Height)	/	/	/
TA-3	/	/	Bottom width 113mm, Height 180mm
Triquetrous knives TB-4	/	/	Bottom width 113mm, Height 135mm
TC-5	/	/	Bottom width 113mm, Height 108mm
RA-3 series	/	/	Width 180mm, depth 190mm, 127mm or 95mm
Rectangular Knives RB-4 series	/	/	Width 135mm, depth 190mm, 127mm or 95mm
RC-5 series	/	/	Width 108mm, depth 190mm, 127mm or 95mm

PROOFER-SIMPLE PROOFER SERIES



Features

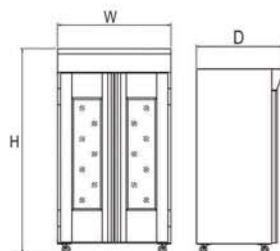
- Single door or double door.
- Doors with tempered glass.
- Mechanical control panel, easy maintenance.
- Economic proofers, minimize the cost and labor.
- Mounted on castors with locking system, easily movable.
- Sinmag proofers are built with durable components and reliable, easy-to-use controls.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



Model	SM-32S	SM-32F	SM-48F
Capacity(number of trays)	32	32	48
Tray Size (mm)	400X600	400X600	400X600
Number of Shelves	16	16	16
Tray Layout			
Dimension(mm)W*D*H	725X945X1925	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		

PROOFER-WITH FIXED SHELVES SERIES

Digital control panel



Features

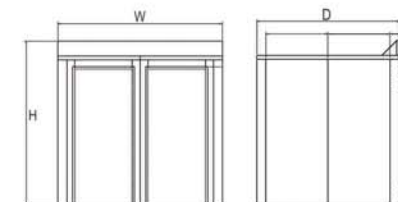
- Single door or double door.
- Water sprayed proofers.
- Digital control panel.
- Doors with tempered glass.
- Castors.
- Sinmag proofers are built with durable components and reliable, easy-to-use controls.
- Sinmag proofers make the process of proofing easy and consistent, keeping uniform temperatures.



Model	SM-16FT	SM-32FT	SM-40SP	SM-80FP
Capacity(number of trays)	16	32	40	80
Tray Size (mm)	460X720/400X600	460X720/400X600	400X600	400X600
Number of Shelves	16	16	20	20
Tray Layout				
Dimension(mm)W*D*H	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			

PROOFER-ROLL-IN PROOFER SERIES

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:

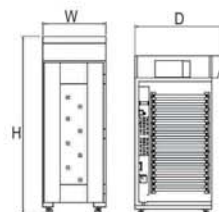
- Stainless steel panels.
- Digital control panel.
- Electric heating.
- Air temperature range:~38 C.
- Air humidity range:~80%RH.



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
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	stainless steel plate with 50mm PU insulation					
Remark	any size of Roll-in Proofer can be customized according to requirements					

RETARDER/PROOFER-WITH FIXED SHELVES

Digital control panel



Features

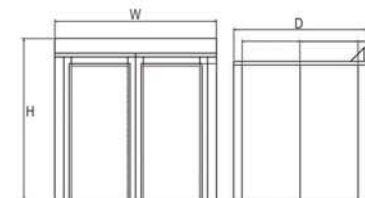
- Single door or double door.
- The cabinet is made of stainless steel.
- 2-steps in operation:-Retard;-Proof
- Durable construction.
- Doors with tempered glass.
- Easy maintenance.
- Working fast and efficiently, yielding even proofing with full loads or partial loads.
- Sinmag retarder proofers are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



Model	DC-18S	DC-18F	DC-36F	DC-36SA	DC-232S	DC-236S	DC-236SZ
Capacity(number of trays)	18	18	36	36	32	36	36
Tray Size (mm)	400X600	460X720	460X720	400X600	400X600	400X600	400X600
Number of Shelves	18	18	18	18	16	18	18
Tray Layout							
Dimension(mm)	Width	555	760	1270	755	775	755
	Depth	1015	1070	1070	1280	1215	1210
	Height	2215	2135	2135	2215	1950	2220
Door	single door	single door	double door	single door	double door	double door	double door
Compressor Power(hp)	0.5	1.125	1.125	1.125	0.625X2	0.5X2	0.625X2
Heater Power(kw)	2	2	2.3	2.3	1.5X2 heaters	1.5X2 heaters	1.5X2 heaters
Control Mode	digital control panel				2 independent digital control panel		
Temperature Range(°C)	2~40	2~40	2~40	2~40	-10~40	2~40	-10~40
Weight(kg)	160	180	240	200	230	255	255
Outside stainless steel panel with PU insulation	50mm	60mm	60mm	50mm	60mm	50mm	50mm

PROOFER-ROLL-IN RETARDER PROOFER

Digital control panel



Features

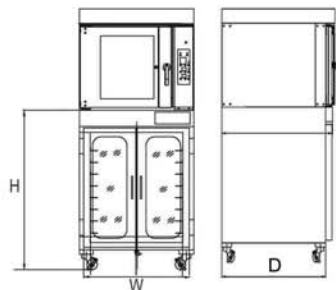
- Durable construction.
- Available with single door or double door, four door.
- Digital control panel, can be customized.
- 2-steps in operation:-Retard;-Proof
- Working fast and efficiently, yielding even proofing with full loads or partial loads.
- Built with durable components, reliable easy-to-use controls, and built refrigeration systems.
- Retarder proofer makes the process of proofing easy and consistent, keeping uniform temperatures throughout the racks and even constant airflow, while adding the versatility of retarding in the same space.



Model	DC-2R	DC-4R	DC-6R	DC-8R
Capacity(number of racks)	2	4	6	8
Tray Size (mm)	400X600	400X600	400X600	400X600
Rack Size(mm)	675X810X1800	675X810X1800	675X810X1800	675X810X1800
Dimension(mm)	Width	1215	2190	2190
	Depth	2000	2000	2875
	Height	2460	2520	2520
Weight(kg)	250	400	510	600
Door	single door	double door	double door	four doors(front and back)
Compressor Power(hp)	1.75	2	1.75X2	2X2
Heater Power(kw)	4	6	8	12
Control Mode	digital control panel	digital control panel	digital control panel	digital control panel
Temperature Range(°C)	2~40	2~40	2~40	2~40
Outside Panel	stainless steel with 50mm PU insulation			
Remark	any size of Roll-in Retarder Proofer can be customized according to requirements.			

PROOFER-BASE PROOFER SERIES

SINMAG machines



Features

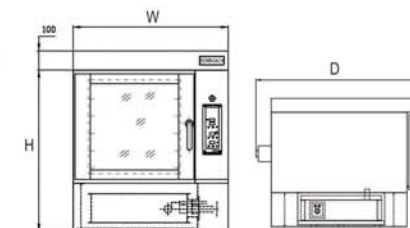
- Ovens available separately.
- Castors.
- Base proofer uses electrical heater and control circuit to generate constant temperature and humidity atmosphere for fermentation. Double glazed with tempered glass, give proofer superb heat preserving and energy-saving performance. Also digital control panel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



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

CONVECTION OVEN-GAS SERIES

SINMAG machines



Features

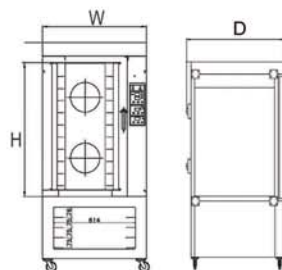
- Easy to use digital controls for temperature, steam and timer.
- Steam system included.
- Under oven proofer available.
- Light and timer standard on each deck.
- Door is designed to remain cool to the touch.
- SM-710G, castors.



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

CONVECTION OVEN-ELECTRICAL SERIES

SINMAG
machines



Features

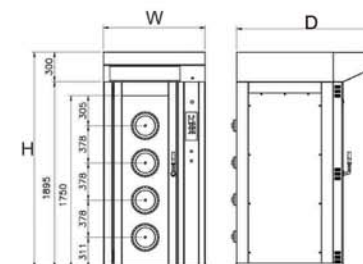
- Easy to use digital controls for temperature, steam and timer.
- Double heat-protecting window.
- Support extraction hood and proofer available separately.
- Door is designed to remain cool to the touch.
- Glass door for easy cleaning.
- Protective design in door lock can avoid injury caused by hot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



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

CONVECTION OVEN-FIXED RACK

SINMAG
machines



Features

- With extraction hood.
- In stainless steel.
- Easy to use digital controls for temperature, steam and timer.
- Steam injection and effectuation time adjustable.
- Double heat-protecting window.
- Damper key.
- Digital control panel, up to 20 programs available.



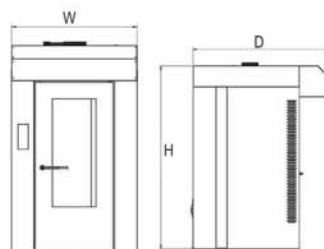
Model

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
Temperature Range(℃)		0~300

RACK OVEN-HOOK LIFTING SYSTEM

SINMAG
machines



Features

- With extraction hood.
- Hook system for rack.
- All stainless steel.
- Easy to use digital controls for temperature, steam and timer.
- Steam injection and effectuation time adjustable.
- Available in 40X60.
- Programmable.
- Easy maintenance baking chamber.

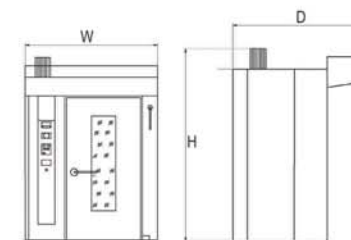


Model RV2

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)		1300
Heater Power(kw)		37
Motor Power(kw)		1.6
Energy		electricity
Temperature Range(℃)		0~300

RACK OVEN-F SERIES(TURNTABLE)

SINMAG
machines



Features

- With extraction hood.
- Single rack or double rack.
- All stainless steel.
- Turntable system for rack.
- Steam injection and effectuation time adjustable.
- Electrical or fuel execution.
- Easy maintenance baking chamber.
- Programmable.
- Easy to use digital controls for temperature, steam and timer.
- Easy maintenance baking chamber.
- Accept customized control board.



Model

F1

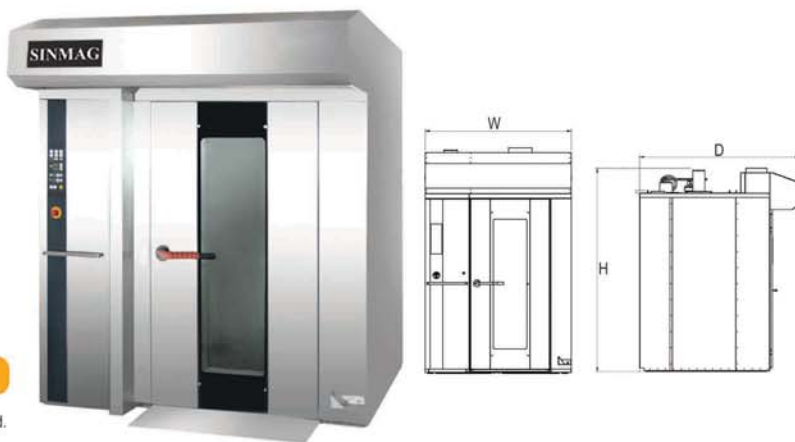
F2

F3

F4

Number of Rack	1 single rack	1 double rack	1 double rack	2 double rack
Tray Size (mm)	400X600 / 460X660	400X600	400X600 / 460X660	400X600
	460X720 / 460X760		460X720 / 460X760	
Max.Trays	18	36	36	72
	Width	1890	2180	3120
Dimension(mm)	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
Temperature Range(°C)	0~300	0~300	0~300	0~300
Electric Heater Power (kw)	37	47	60	/
Burner Heater Power(kcal/h)	43850	49870	86000	103200
Weight(kg)	1100	1570	1900	3900
Optional	steam device/exhaust fan/diesel tank			

RACK OVEN-SV TURNTABLE OR HOOK LIFTING SYSTEM



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.
- Accept customized control board.



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)	1340(electricity) 1440(gas/oil)	1700(electricity) 1880(gas/oil)
Motor Power(kw)	1.1	1.6	2.7
Temperature Range(°C)		0~300	
Electric Heater Power (kw)	37	47	59
Burner Heater Power(kcal/h)	43850	49870	86000
Energy	electricity/gas/oil	electricity/gas/oil	electricity/gas/oil

RACK OVEN-ROLL-IN AMERICAN RACK OVEN



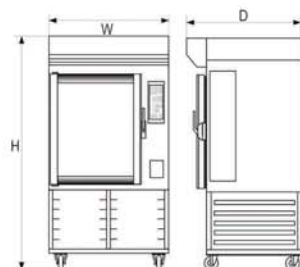
Features

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



Model	LRO-1E/1G	LRO-2E/2G
Capacity(number of racks)	1 single rack	1 double rack
Number of Trays	18	36
Tray Size(mm)	460X660	460X660
Dimension(mm)	Width	1400
	Depth	1830
	Height	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
Temperature Range(°C)	0~275	0~275
Motor Power(kw)	1.2	1.2

RACK OVEN-ROLL-IN AMERICAN RACK OVEN



Features

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



Model LMO-Max-E LMO-Max-G LMO-E6/G6 LMO-E8/G8

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

ELECTRIC DECK OVEN-ASIAN SK SERIES



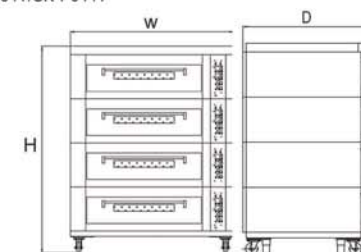
SK2-P623/SK2-623



SK-P634/SK-P634T/SK-P644T

Features

- The ovens are composed of detachable decks, easy to install site.
- Doors with windows open down to access baking chamber.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Casters.
- 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.



Model SK2-P623/SK2-623 SK2-P634/SK-634 SK-P634T/SK-634T SK-P644/SK-644 SK-P644F/SK-644F

Number of Decks		3	4	4	4	4
Number of Trays(per deck)		2	3	3	2	4
Tray Size(mm)		400X600	400X600	400X600	460X760	400X600
Tray Layout						
External Dimension(mm)	Width	1320	1720	1520	1370	1720
	Depth	1090	1090	1270	1640	1270
	Height	1665	1885	1925	1925	1885
Baking Chamber Dimension(mm)	Width	900	1300	1050	900	1300
	Depth	720	720	900	1320	900
	Heigh	210/230 option	210/230 option	230	230	210/230 option
Weight(kg)		600	860	980	1100	1112
Power per Deck(kw)		5.5	7.5	7	9	9
Temperature Range(℃)		0~300	0~300	0~300	0~300	0~300
Outside Panel(front side)		stainless steel plate				
Outside Panel(other sides)		Aluminum coated steel	mild steel with painting			Aluminum coated steel
Door-open style		downward&outward				
Power Adjustable		No/Yes	No/Yes	No/Yes	No/Yes	No/Yes

ELECTRIC DECK OVEN-ASIAN SK6 SERIES



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

Features

- Standard model No. for stainless steel door, 'G' model No. for glass door.
- The ovens are composed of detachable decks, easy to install site.
- Doors with windows open down to access baking chamber.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Casters for easy cleaning and service.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories: steam device; exhausting hood; stone plate.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.

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

Model	SK2-P923/SK2-923	SK-P934/SK-934	SK-P934T/SK-934T	SK-P944/SK-944	SK-P944F/SK-944F
Number of Decks	3	4	4	4	4
Number of Trays(per deck)	2	3	3	2	4
Tray Size(mm)	400X600	400X600	400X600	460X760	400X600
Tray Layout					
External Dimension(mm)	Width 1320 Depth 1090 Height 1650	Width 1790 Depth 1030 Height 1925	Width 1520 Depth 1270 Height 1925	Width 1370 Depth 1640 Height 1925	Width 1790 Depth 1270 Height 1925
Baking Chamber Dimension(mm)	Width 900 Depth 720 Height 210/230 option	Width 1320 Depth 680 Height 230	Width 1050 Depth 900 Height 230	Width 900 Depth 1320 Height 230	Width 1320 Depth 900 Height 230
Weight(kg)	600	860	980	1100	1112
Power per Deck(kw)	5.5	7.5	7	9	9
Temperature Range(°C)	0~300	0~300	0~300	0~300	0~300
Outside Panel (front side)	stainless steel				
Outside Panel (other sides)	stainless steel				
Door-open style	downward&outward				
Power Adjustable	No/Yes	No/Yes	No/Yes	No/Yes	No/Yes

ELECTRIC DECK OVEN-CLASSICAL SERIES



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.
- SM2-523 with damper key.
- Casters.



Model	SM2-905C	SM2-523	SM-603A
Number of Decks	5	3	3
Number of Trays(per deck)	1	2	5
Tray Size(mm)	400X600	400X600	400X600
Tray Layout			
External Dimension(mm)	Width 780 Depth 1015 Height 1800	Width 1320 Depth 1090 Height 1710	Width 2190 Depth 1220 Height 1860
Baking Chamber Dimension(mm)	Width 420 Depth 620 Height 150	Width 900 Depth 720 Height 210/230 option	Width 1720 Depth 845 Height 250
Weight(kg)	400	600	1260
Power per Deck(kw)	2.8	5.5	11
Temperature Range(°C)	0~300	0~300	0~300
Outside Panel (front side)	stainless steel		
Outside Panel (other sides)	aluminum coated steel		
Door-open style	downward&outward		

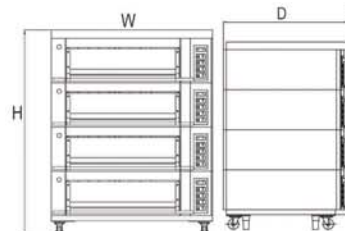
ELECTRIC DECK OVEN-MB SERIES



MB2-623/923



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

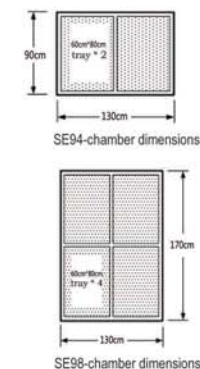
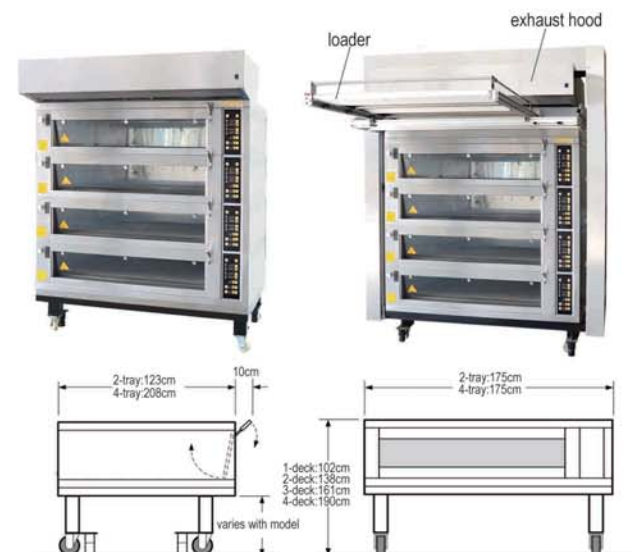


Features

- Economic ovens.
- Glass door, open up and outward.
- The ovens are composed of detachable decks, easy to install site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories: steam device; exhausting hood; stone plate.
- Modular design-decks can be added easily later as your operation expands.
- Easy to use digital controls for temperature, steam time, and top and bottom heat controls for each individual deck.
- Damper key.
- Casters.

Model	MB2-623	MB-634T	MB-644F	MB-923	MB-934T	MB-944F	MB-934A
Number of Decks	3	4	4	3	4	4	4
Number of Trays(per deck)	2	3	2	4	2	3	2
Tray Size(mm)	400X600	400X600	460X760	400X600	400X600	460X760	400X600
Tray Layout							
External Dimension(mm)	Width	1320	1530	1810	1365	1530	1810
	Depth	1090	1336	1336	1160	1336	1290
	Height	1650	1965	1965	1965	1965	1965
	Weight	900	1050	1320	850	1050	1320
Baking Chamber Dimension(mm)	Depth	720	900	900	680	900	840
	Height	210/230option	210	210	210	210	210
Weight(kg)	560	980	1180	690	980	1180	1690
Power per Deck(kw)	5.5	7	9	5.5	7	9	9
Temperature Range(°c)	0~300	0~300	0~300	0~300	0~300	0~300	0~300
Outside Panel	aluminum coated steel	mild steel with painting		stainless steel plate			
Door-open Style	upward&outward						

ELECTRIC DECK OVEN-SE SERIES

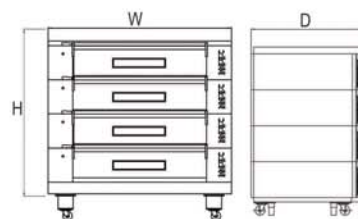


Features

- 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.
- Oven is supplied with ceramic hearth that can be easily taken out of the chamber for thorough cleaning.
- Full-view tempered glass doors that open up and in, combined with bright interior lighting, enable viewing of the whole baking process.
- Oven is mounted on rigid casters with leveling feel.
- Each deck is equipped with a robust, individually-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.

Model	SE941/2/3/4				SE981/2/3/4			
Number of Trays per Deck	2(tray size:600mmX800mm)				4(tray size:600mmX800mm)			
Number of Decks	1	2	3	4	1	2	3	4
Dimension(mm)	Width	1750	1750	1750	1750	1750	1750	1750
	Depth	1330	1330	1330	1330	2180	2180	2180
	Height	1020	1380	1610	1900	1020	1380	1610
Baking Chamber Dimension(mm)	Width	1300	1300	1300	1300	1300	1300	1300
	Depth	900	900	900	900	1700	1700	1700
	Height	220	220	220	220	220	220	220
Bake Power(kw)	7	14	21	28	13	26	39	52
Steam Power(kw)	2	4	6	8	3	6	9	12
Temperature Range(°C)	0~300				0~300			
Door-open Style	upward&outward				upward&outward			

ELECTRIC DECK OVEN-AMERICAN STYLE



Features

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



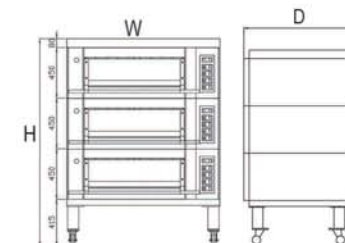
Model SM-284



Model SM-384

Model	SM-284	SM-384
Number of Decks	4	4
Number of Trays(per deck)	2	3
Tray Size(mm)	460X660	460X660
Tray Layout		
External Dimension(mm)(W*D*H)	1520X1066X1905	1985X1066X1905
Baking Chamber Dimension(mm per deck)(W*D*H)	950X760X200	1415X760X200
Weight(kg)	1050	1450
Power per Deck(kw)	7.2	9.8
Temperature Range(°C)	0~300	0~300
Outside Panel	stainless steel	
Door-open Style	upward&inward	

GAS DECK OVEN-MB8 SERIES



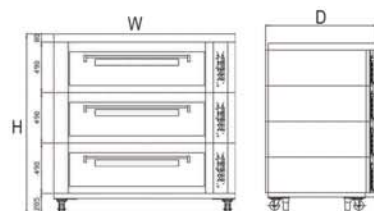
Features

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

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
Temperature Range(°C)	0~300
Outside Panel(front side)	stainless steel
Outside Panel(other sides)	mild steel with painting
Door-open style	upward&outward

GAS DECK OVEN-SM8 SERIES



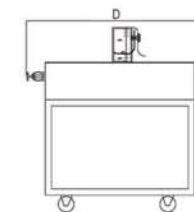
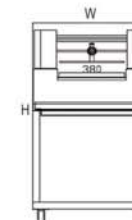
Features

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



Model	SM-803T	SM-803F	SM-803S	SM-803A
Number of Decks	3	3	3	3
Number of Trays(per deck)	3	2	4	3
Tray Size(mm)	400X600	460X760	400X600	400X600
Tray Layout				
External Dimension(mm)	Width 1490 Depth 1150 Height 1775	Width 1770 Depth 1175 Height 1775	Width 1770 Depth 1040 Height 1775	Width 2190 Depth 1240 Height 1820
Baking Chamber Dimension(mm)	Width 1020 Depth 805 Height 240	Width 1300 Depth 840 Height 240	Width 1300 Depth 650 Height 240	Width 1720 Depth 845 Height 240
Weight(kg)	720	800	750	1340
Electric Power per Deck(kw)	0.14	0.2	0.2	0.26
Thermal Output per Deck(kcal/h)	8600	9795	8600	12660
Temperature Range(°C)	0~300			
Outside Panel(front side)	stainless steel			
Outside Panel(other sides)	mild steel with painting			

SLICER-HORIZONTAL SLICER



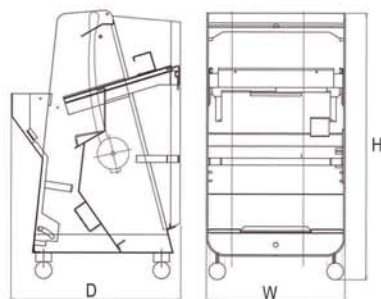
Features

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



Model	HS-3	HS-3S	HS2-3S
Capacity	3500 hamburges/h	5000 hamburges/h	5000 hamburges/h
Power(kw)	0.42	0.45	0.55
Standard Attachment	2 blades	2 blades	2 blades
Weight(kg)	120	140	150
Dimension(mm)	Width 790 Depth 1150 Height 1165	Width 790 Depth 1150 Height 1250	Width 880 Depth 1845 Height 1360
Remark	Adjustable for different standards of thickness		

BREAD SLICER



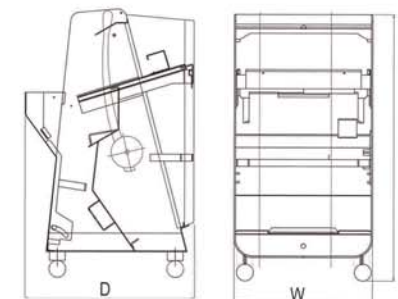
Features

- Innovative and elegant design.
- User-friendly, ideal for supermarkets.
- Stainless steel in all food contact areas.
- Perfect blade tension (13mm) for uniform slices.
- Takes little space.
- Crumb basket in ABS, easy to empty.
- Casters.
- SM-52A: Table manual model, Optional with stand.
- SM-52B: Manual.
- SM-52C: Automatic with the safety cover.
- SM-52D: Automatic with optical switch.
- SM-52E: Automatic with the safety cover and blowing system.
- SM-52F: Self-service.
- SM-52G: Self-service with front cover.



Model	SM-52A	SM-52B	SM-52C	SM-52D	SM-52E	SM-52F	SM-52G
Motor Power(kw)	0.55	0.55	0.55	0.55	0.55	0.55	0.55
Weight(kg)	160	180	200	200	220	220	270
Max Dimension of Bread (mm) (Length)	440	440	440	440	440	440	440
Max Dimension of Bread (mm) (Height)	160	160	160	160	160	160	160
Dimension(mm)(W*D*H)	646X650X805	650X730X1210	598X730X1180	598X730X1180	1060X730X1180	598X730X1180	598X730X1180
Slicing Thickness	standard 12mm, other thickness (9mm-16mm) can be customized						

BREAD SLICER-DUAL SLICING & THICKNESS



Features

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



Model	SM52W-B	SM52W-C	SM52W-D
Motor Power(kw)	0.55	0.55	0.55
Max Dimension of Bread (mm) (Length)	600	600	600
Max Dimension of Bread (mm) (Height)	160	160	160
Dimension(mm)(W*D*H)	825X730X1210	773X730X1180	773X730X1180
Slicing Thickness	standard 12mm, other thickness (9mm-48mm) can be customized		

BREAD SLICER-TABLE TOP SLICER



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.

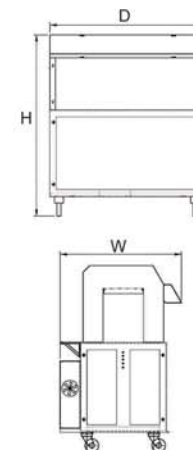
SM-302N/SM-322N:

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



Model	PC-16C	PC-16	SM-302N	SM-322N
Motor Power(kw)	0.55	0.55	0.18	0.18
Weight(kg)	150	150	70	80
Max Dimension of Bread (mm) (Length)	420	420	360	400
Max Dimension of Bread (mm) (Height)	135	130	130	130
Dimension(mm)(W*D*H)	684X588X760	684X588X760	556X720X720	600X720X720
Slicing Thickness	standard 12mm, other thickness(9mm-48mm) can be customized			

SLICER-CAKE SLICER



Features

- Both CT-808/808T work on flat sponge cake and round birthday cake. Sponge cake size less than 400mmX600mm, birthday cake size less than 14" and height less than 100mm.
- CT-808 cuts into square and rectangular cake, and CT-808T cuts into square, rectangular and triangular with dimension and quantity set in PLC control.
- With customized PLC control by Siemens. Chinese, English and other languages for choice.
- Food grade blade allows heating and speed adjustable. All cakes are cut neatly with less crumb.
- Crumb is well collected by designed crumb box.
- Machine is out of stainless steel and fixed with safety cover, meeting safety and sanitary request.
- Standard machine provides one piece of 400x600mm plate for sponge cake, and one piece of 14" plate for birthday cake.
- All plates are out of Acrylic.
- High bright blue display screen, operate positions and trouble shooting are displayed on the screen, simple and easy to handle.



Model

CT-808T

Capacity(pcs/h)	triangular 90mmX50mm	2800
	triangular 60mmX60mm	2500
	rectangular 90mmX50mm	2200
	rectangular 60mmX60mm	2000
	(cake roll) width:22mm;diameter:100mm	2500
	(cake roll) width:22mm;diameter:60mm	4000
Max. Cake Size(square) mm		600X400
Max. Cake Size(round) mm		14"
Power(kw)		1.5
Cake Height(mm)		0~100
Weight(kg)		450
Air Compression		5kgf/cm (prepared by customers)
Dimension(mm)	Width	900
	Depth	1200
	Height	1420

BREAD SLICER-BAND SLICER



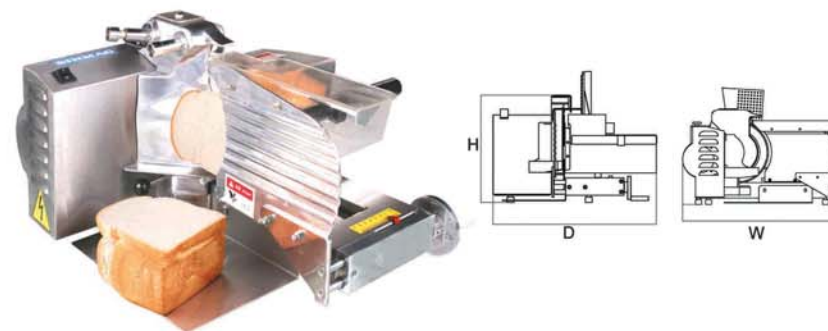
Features

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

BREAD SLICER



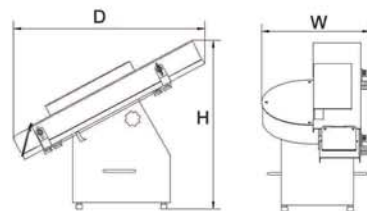
Features

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



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

SLICER-BUN SLICER



Features

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



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

TUNNEL OVEN

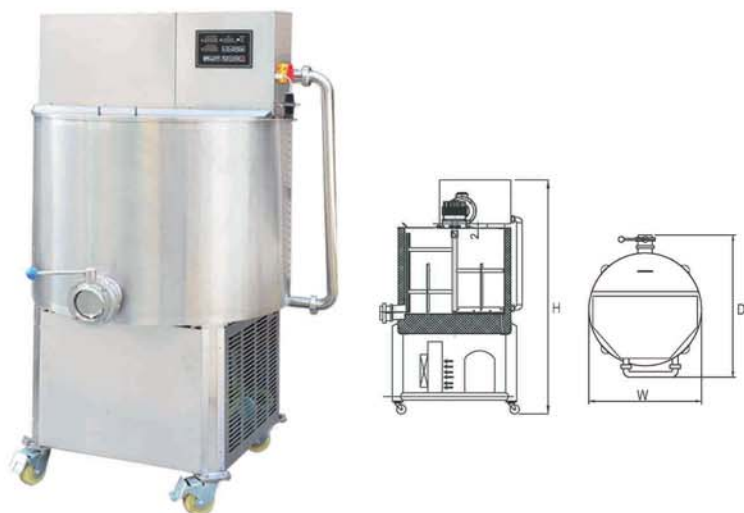


Features

- 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		

OTHERS-SOURDOUGH FERMENTER



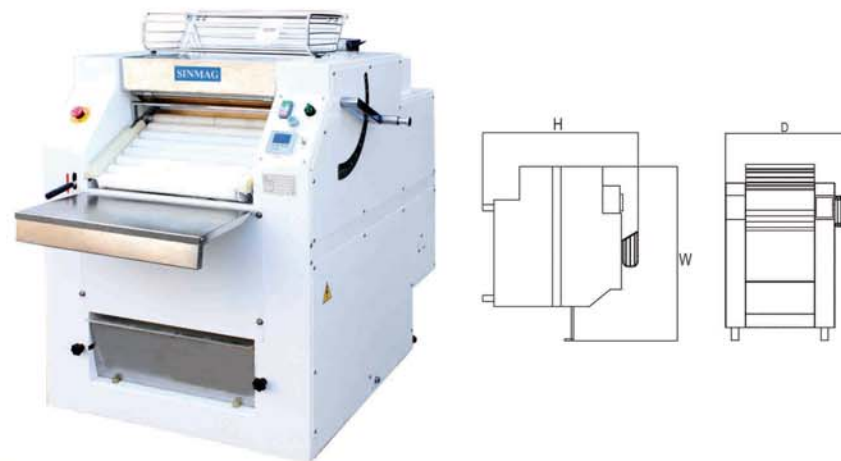
Features

- With glycol cooling system.
- Frame, casting and tank in stainless steel.
- Programmable control panel.
- Heavy duty construction.
- Easy to clean.



Model	SPL2-80L	SPL2-150L	SPL2-300L	SPL2-500L
Capacity(L)	80	150	300	500
Power (kw)	1	1	1.5	2
Weight(kg)	180	230	290	375
Dimension(mm)	Width	840	920	1030
	Depth	995	1065	1035
	Height	1440	1455	1645

OTHERS-DOUGH PRESS ROLLER



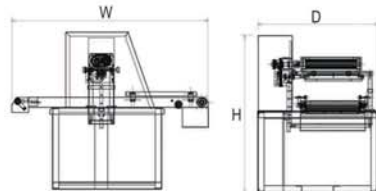
Features

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



Model	SM-303	SM-YMZD500	SM-YMZD600	SM-600
Dough Weight Range(kg)	5-20	0.5-7	0.5-9	25
Roller Gap Adjustment(mm)	10-20	5-20	5-20	1-30
Power(kw)	2.5	3	3	4.5
Weight(kg)	550	343	356	475
Dimension(mm)	Width	1600	1340	1500
	Depth	1050	770	870
	Height	1450	1240	1240

OTHERS-CAKE AND COOKIE DEPOSITOR



Features

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

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

Capacity

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

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

OTHERS-CAKE AND COOKIE DEPOSITOR

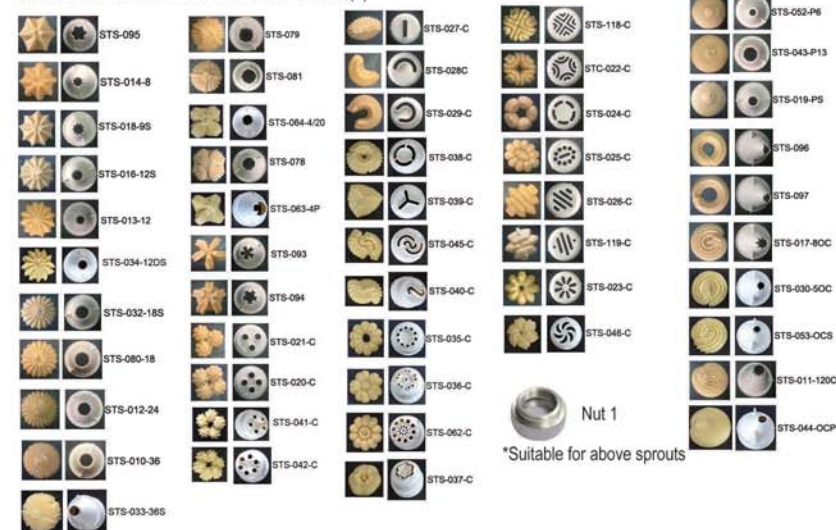
Accessories for Cake



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



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



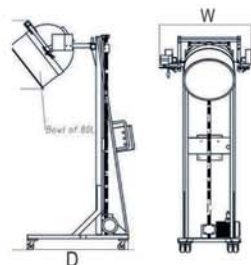
*Suitable for above sprouts

Accessories for SCD-460F2/460DF2 Cookie



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

OTHERS-BOWL LIFTER AND TIPPER



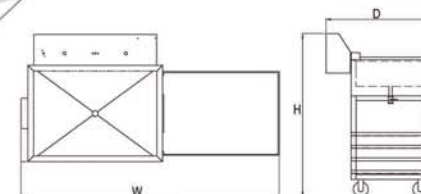
Features

- 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.
- BLC-80TS:
The lifting capacity is up to 50kg load(bowl not included).
For bowls from 60 to 80 liters,for tipping height up to 1598mm.
The lift is controlled with push buttons for up and down movement.
- BL-C86:
Suitable for SCD400D/SCD-600D/SCD-400F2/SCD-400DF2.
Standard height is 1500mm,other height can be customized.



Model	BLC-80TS	BL-C86
Suitable Bowl	40L,500C,60L,80L	80L,60L
Power (kw)	0.75	1.5/0.75(fast/slow)
Bowl Tile Angle(°C)	128	120
Dimension(mm)	Width	1300
	Depth	1350
	Height	2300

OTHERS-DOUGHNUT FRYER



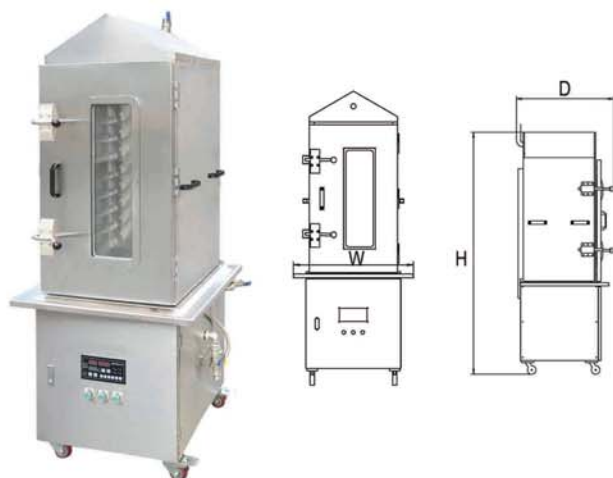
Features

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



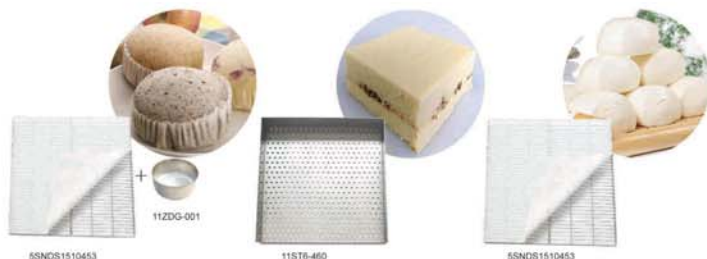
Model	FR-40	FR-50	FR-80	FG-80
Volume(L)	40	50	80	80
Basket Size(cm)	40X60	46X66	69X78	tray size:46X76
Weight(kg)	65	75	85	160
	Width	1340	1470	2500
	Depth	700	860	770
	Height	1035	1025	1110
Temperature Range(°C)	0~200	0~200	0~200	0~200

OTHERS-NEW CAKE STEAMER



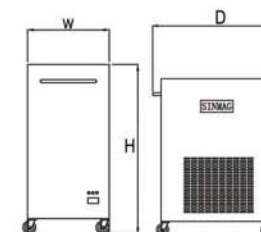
Features

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



Model		ST-10
Number of trays		10
Tray Size(mm)		460X460
Power(kw)		6
Dimension(mm)	Width	764
	Depth	740
	Height	1950
Weight(kg)		90

OTHERS-WATER COOLER& FLOW CONTROLLER



Features

- SMC-180(Water Cooler)
- 730 litres of cooled water available in the first 6 hours, then 60 litres per hour.
 - Cools water to a temperature between 2°C and 5°C.
 - Fully in stainless steel.
 - With water evacuation valve.
 - Mounted on castors with brake.
 - Works on network water pressure, no internal pump needed.
 - Digital display.
 - Cooling with coil system.
 - CE approval and ETL approval.

- WM-175(Water Flow Controller)
- Display temperature adjustable with water cooler.
 - Holds up to 99 programs.

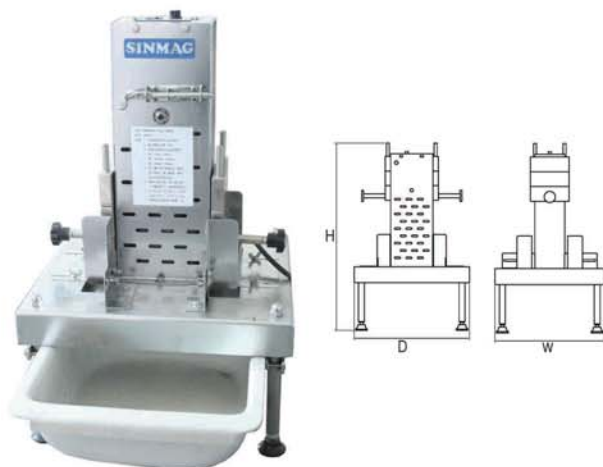


Model

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

OTHERS-CHOCOLATE SHAVER

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Features

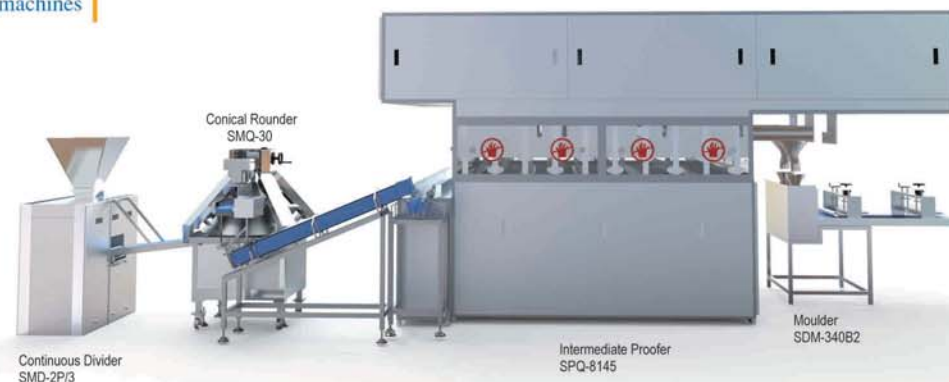
- Speed regulation for the blades.
- The blades can be replaced separately.
- Easy to set and operate.
- Shave chocolate chips with thickness range 0.1 to 3 mm.
- Sanitary, easy to clean and keep it clean with drawer.



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

MAKE UP LINES

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

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

Model	SMD-1P/80	SMQ-30S	SMP-70	SM2-380B
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	1600	1100
	Depth	850	2140	765
	Height	1700	2550	1650

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

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

Model	SMD-2P/2	SMQ-30S	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	0.75	0.9	0.75
Dimension(mm)	Width	1620	2490	1950
	Depth	1370	1620	770
	Height	1790	2400	1350

MAKE UP LINES

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

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

Model	SMD-2P/2	SMQ-30S	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	1430	1935
	Depth	1370	1100	770
	Height	1790	1350	3010

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	1950
	Depth	1370	1540	3000
	Height	1790	2040	3010

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	1950
	Depth	1370	1540	3000
	Height	1790	2040	3010

MAKE UP LINES



SMD-1P/80
Continuous Divider



SMD-2P/SMD-4P
Continuous Divider



SMQ-30
Conical Rounder



SM2-380
Moulder



SPQ-8112
Intermediate Proofer



SPQ-10175
Intermediate Proofer



SDM-340B
Moulder



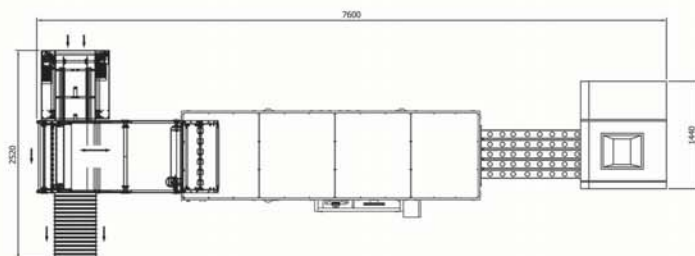
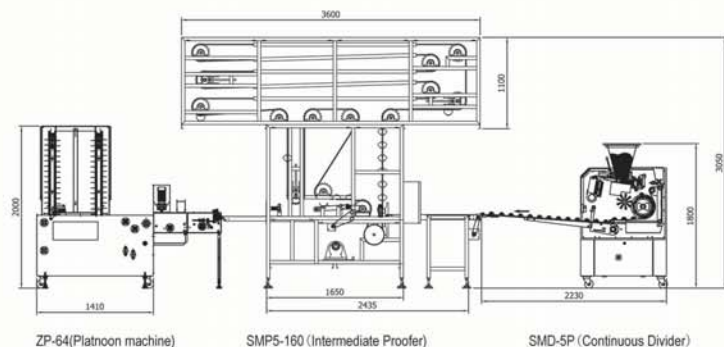
SDM-340B2
Moulder

BURGER LINE



LINE 6) Capacity:6000pcs/Hr

Equipments:SMD-5P (Continuous Divider) → SMP5-160 (Intermediate Proofer) → ZP-64(Platnoon machine)



OTHERS-PIZZA CONVEYOR OVEN



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-C36EA/SFP-C36GA	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")	352pcs/h(6") 156pcs/h(9") 88pcs/h(12") 65pcs/h(14")
Baking Time	3-12 minutes(adjustable)	3-15 minutes(adjustable)	3-15 minutes(adjustable)
Max.Temperature(°C)	300	300	300
Power(kw)	8.3	16.8/56.9BTU	28
Baking Size	Width 20"(508mm)	36"(915mm)	40"(1028mm)
	Depth 18"(457mm)	20-7/8"(530mm)	31"(795mm)
	Height 3-1/4"(80mm)	3-9/16"(90mm)	3-1/2"(90mm)
Dimension	Width 62"(1584mm)	77-3/14"(1790mm)	81-1/2"(2070mm)
	Depth 35"(906mm)	48-15/64"(1240mm)	57-7/8"(1470)
	Height 18"(460mm)	44"(1120mm)	52-1/4"(1328)
Weight(kg)	95	220	350

OTHERS-ELECTRICAL ROTISSERIE

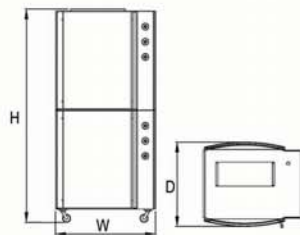
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Three kinds of control panels for your choice



SR5-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.



SR5-PT



SR7-PT



SR7-PTM(stackable)

Model	SR5-PT	SR7-PT	SR7-PTM(stackable)
Basket Quantity(pcs)	5	7	7X2
Capacity(pcs)	20	35	35X2
Power(kw)	6	8.3	8.3X2
Overall Dimension(mm)			
Width	800	990	990
Depth	730	840	840
Height	850	1000	1980
Cook Chamber Size(W*D*H mm)	515X565X500	705X685X650	705X685X650
Accessory	5 baskets, 5 forks, 4 foot pads	7 baskets, 7 forks, 4 foot pads	14 baskets, 14 forks, 4 foot pads
Weight(kg)	110	180	360
Remark	3 kinds of panels for choice		

IN-STORE EQUIPMENT

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SJ-942F+SM-705EE+2

DC-236S

SCD36-C2-T1

- Total tray capacity: 18 pans
- SJ-942F, 8 trays electric deck oven, 400x600mm, (stainless steel door)
- 2 x SM-705EE, 5 trays electric convection oven.
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T1, top freezer and bottom chiller, 36 trays.



SE-942F+SM-705EE+2

DC-236S

SCD36-C2-T1

- Total tray capacity: 18 pans
- SE-942F, 8 trays electric deck oven, 400x600mm, (glass door)
- 2 x SM-705EE, 5 trays electric convection oven
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T1, top freezer and bottom chiller, 36 trays.



SM2-602F+SM-705EE+2+Rack

DC-236S

SCD36-C2-T1

- Total tray capacity: 13 pans
- SM2-602F, 8 trays deck oven, 400x600mm, (stainless steel door/glass door)
- SM-705EE, 5 trays electric convection oven.
- 2 x rack.
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T1, top freezer and bottom chiller, 36 trays.



MB2-622+SM-704E+Rack

DC-236S

SCD36-C2-T1

- Total tray capacity: 8 pans
- MB2-622, 4 trays electric deck oven, 400x600mm, (glass door)
- SM-704E, 4 trays electric convection oven.
- 1 x rack.
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T1, top freezer and bottom chiller, 36 trays.

IN-STORE EQUIPMENT



SK2-622+SM-705E+ Rack

DC-236S

SCD36-C2-T1

- Total tray capacity: 9 pans
- SK2-622, 4 trays electric deck oven, 400x600mm (stainless steel door/glass door)
- 1x SM-705EE, 5 trays electric convection oven.
- 1x rack.
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T1, top freezer and bottom chiller, 36 trays.

SM2-522+SM2-704E+rack

DC-236S

SCD36-C2-T1

- Total tray capacity: 8 pans
- SM2-522, 4 trays electric deck oven, 400x600mm.
- 1x SM-704E, 4 trays electric convection oven.
- 1x rack.
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T1, top freezer and bottom chiller, 36 trays.



SM-705EE+SM2-903C

DC-236S

SCD36-C2-T1

- Total tray capacity: 8 pans
- SM2-903C, 3 trays electric deck oven with underbase, 400x600mm.
- SM-705EE, 5 trays electric convection oven.
- DC-236S, 2-door retarder proofer, 36 trays.
- SCD36-C2-T1, top freezer and bottom chiller, 36 trays.

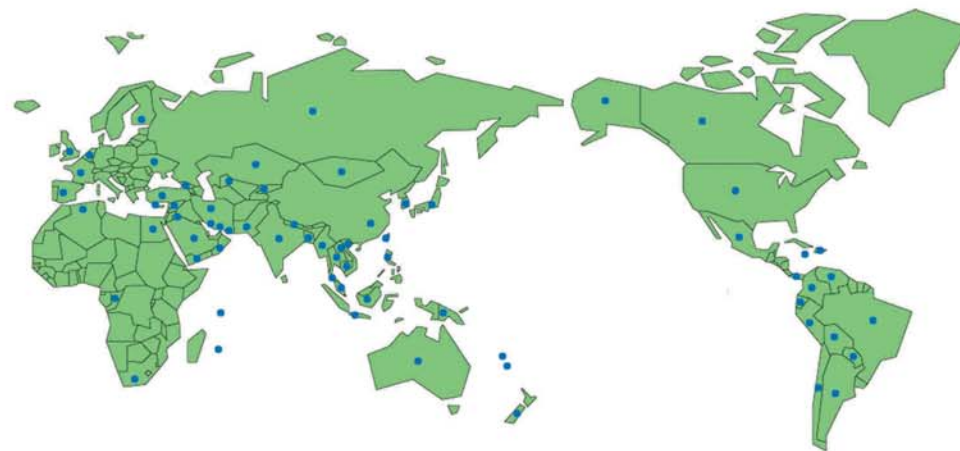


SM-705EE+SM2-901C+SM-716F

SCD36-C2-T1

- Total tray capacity: 8 pans
- SM2-901C, 1 tray electric deck oven, 400x600mm.
- SM-705EE, 5 trays electric convection oven.
- SM-716F, Proofer.
- SCD36-C2-T1, top freezer and bottom chiller, 36 trays.

SINMAG INTERNATIONAL



SINMAG DOMESTIC(40 BRANCHES)

