

SOFTMILL BAKERY MACHINE SERIES

Only One! General Maker Of Bakery Machine In Korea



“ This product is manufactured with the technologies and experience of the Master of Korea (Refrigeration and Air Conditioning Technology) ”

Smart LCD Dough Conditioner

LCD Touch Screen

As it is equipped with a touch screen which can be smartly and conveniently used, you can set operating conditions, temperature and humidity (The first of its kind in Korea)



Moisture Caring System

The moisture caring system keeps the dough moist and in optimal condition as it provides sufficient moisture to all the processes of the 4-stage fermentation system (Freezing storage → Defrosting → Low temperature fermentation → High temperature fermentation)



High-efficiency Freezer Compressor

As a compressor which consumes less electric power is used, you can save electric charges by 10% when compared with existing products.



PID Proportional Control System

The real-time proportional control system with several smart sensors and microprocessors maintains optimal temperature and humidity.



Air Circulating Internal Structure

Our specialized air circulating internal structure, where the cold air does not touch the dough, keeps the dough from being dried and maintains the dough's own moisture.

Model	SMDG-2236S
Dimension	780(W) × 1120(D) × 2030(H)
Capacity	Total 36 trays (Upper chamber 18 trays, lower chamber 18 trays)
Power consumption	220V, 2P, 2.5kW
Control	Microprocessor
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required.



“ The first of its kind in Korea ”

Power-saving low-temperature high-humidity inverter dough conditioner



Launch of the inverter dough conditioner for the first time in Korea

The existing constant-speed motor has been upgraded to a speed-controllable BLDC inverter motor

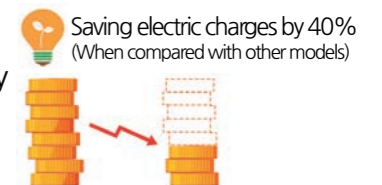
(The inverter is optional for all dough conditioner models)

※ BLDC inverter motor : It is possible to control the speed of the motor more precisely than general motors.



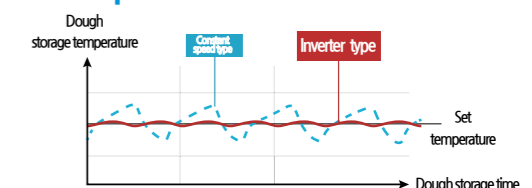
Electric charges can be saved by as many as 40%

Using the inverter motor can save electric charges and electricity consumption by 40%



Function of maintaining the best constant temperature

Maintaining a set temperature within the deviation of $\pm 0.5^{\circ}\text{C}$ (Temperature graph)



Coating of the indirect cooling-type evaporator for corrosion prevention

It is very hygienic as the indirect cooling-type evaporator is coated and its inner wall is finished with stainless steel for prevention of iron powder



Addition of the customer convenience function of LCD touch screen controller

The customer convenience function has been improved so that the machine operation and trouble details can be recorded



Use of environment-friendly urethane with high insulation property, conforming with KS (Korean Industrial Standards)

As an insulation material, 6T HFC-free urethane is used inside the product

 Dough conditioners having existed together with the history of the Korean bakery industry

1993

Before 1993, Korea had to import dough conditioners, but we localized dough conditioners for the first time in Korea. So, customers can now use them at a low price.



2002

With our excellent technologies accumulated for about 10 years, we launched the 21st-century button-type dough conditioner, getting a lot of support from customers.



2010

We launched the LCD smart dough conditioner for the first time in Korea for smart bakery in the smart world.



2020

It developed and released inverter dough conditioner for the first time in Korea. We upgraded to eco-friendly energy-saving dough conditioner as well as more precise baking.

Integral-type dough conditioner

Double-door dough conditioner



Left · Right independent control



Model	SMDG-1040S
Dimension	780(W) × 1120(D) × 2030(H)
Capacity	40 trays
Power consumption	220V, 2P, 2kW
Control	Microprocessor
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required

Model	SMDG-2240S
Dimension	1110(W) × 900(D) × 2010(H)
Capacity	Total 40 trays (Right 20 trays, Left 20 trays) Independent control
Power consumption	220V, 2P, 2.5kW
Control	Microprocessor
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required

Room Dough Conditioner

As mobile racks can be inserted inside, it is suitable for large-scale bakeries and bread factories.



Model	SMDG-200
Dimension	1250(W) × 1650(D) × 2440(H)
Capacity	Two racks can be inserted (Total 72 trays)
Power consumption	380V, 3P+1N, 9kW
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required
Option	Change of capacity and outdoor unit of an air conditioner

(NCS essential item) Small-sized Dough Conditioner

It is suitable for small bakeries and small spaces.



Model	SMDG-1020S
Dimension	570(W) × 900(D) × 2010(H)
Capacity	20 trays
Power consumption	220V, 2p, 1.5kW
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required

Integral-type Proofer

Double-door Proofer



SOFTMILL Proofer

- As the microprocessor of the LCD controller controls temperature and humidity precisely, it makes bread fermented well like it is done in nature.
- The nozzle-spray-type humidifier maintains sufficient humidity. So, it can be hygienically used.
- As the uniform airflow volume distributes temperature and humidity evenly inside the proofer, there is only little difference between the upper part and the lower part.



Model	SMP-1040 (40 trays)	SMP-1040 (20 trays)	SMP-2040 (Double-door)
Dimension	720(W) × 1020(D) × 1850(H)	520(W) × 800(D) × 1850(H)	1050(W) × 810(D) × 1850(H)
Capacity	40 trays	20 trays	Total 40 trays (Left 20 trays, right 20 trays) Independent control
Power consumption	220V, 2P, 2kW	220V, 2P, 1.5kW	220V, 2P, 2kW
Temperature range	Room temperature ~ +40°C	Room temperature ~ +40°C	Room temperature ~ +40°C
Humidity range	60% ~ 90%	60% ~ 90%	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required.	Water supply pipe (15A) and drain pipe (50A) are required.	Water supply pipe (15A) and drain pipe (50A) are required.