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TRADING COMPANY

Bakery
Catalogue
2025

BAKELS

Bakery Delights
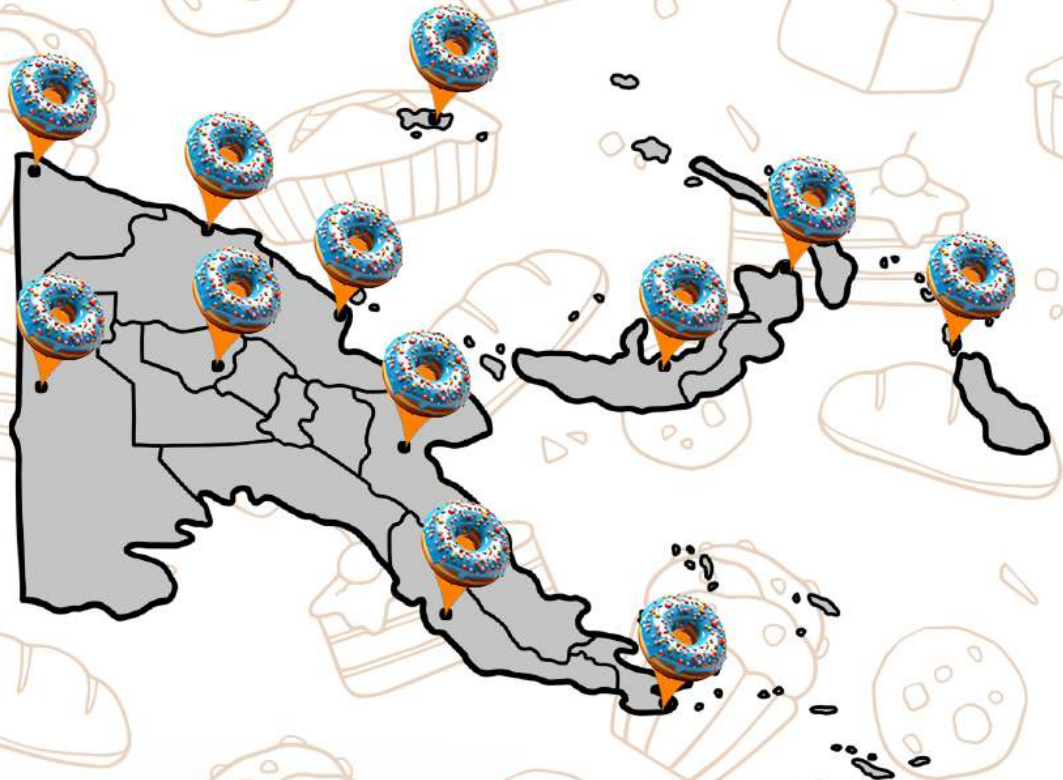
TOP CHEF

BNG Branches Nationwide

Alotau
Buka
Kimbe
Kiunga
Kokopo
Lae
Madang
Manus
Mt. Hagen
Port Moresby
Rabaul
Vanimo
Wewak

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BAKERY
PRODUCT GUIDE

Orders: info@bngtrading.com.pg

GETTING YOU STARTED

GETTING YOU STARTED

10192 - BD Supa Plus
White Bread Premix 25kg

BNG 100 Improver is a good all round bread improver for 'no-time' and fermented dough. Suitable for a wide range of bread including pizza bases.

Also ideal for continental and crusty breads.

10068 - BNG 100 Improver 15kg

10193 - BD Wholemeal
Bread Premix 25kg

A premium bread improver technology with emulsifier for optimum performance. BNG 1% Improver adds a number of benefits to standard bread dough:

Assists with dough development and maturity.

Superior processing tolerance.

Improved volume, texture and crumb softness.

10069 - BNG 1% Improver 12.5kg

10001 - BD Premium Yeast 20x500g

16453 - BD Bakers Flour Premium 25kg

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GETTING YOU STARTED

10036 - BNG Sponge &
Swiss Roll Mix 15kg

10042 - BNG Utility
Cake Mix 15kg

10063 - BNG Lamington
Dip 15kg

10044 - Bakels Cream Cake
Muffin Mix 15kg

10045 - Bakels Pettina Chocolate
Cake Mix 15kg

10046 - Bakels Mud Cake
& Brownie Mix 15kg

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GETTING YOU STARTED

10037 - BNG Choc
Sponge Mix 15kg

10029 - BNG Complete
Meat Pie Premix 15Kg

10038 - Bakels Donut
Cake Mix 15kg

10012 - Pastrex R/B Hard Margarine 15kg

10010 - Sovereign Hard Margarine 15kg

10013 - Solite Tropical Margarine 15kg

22219 Bakery Delights Cake Margarine 15kg

12758 - BD All Purpose
Shortening 15kg

FLOUR AND PREMIXES

FLOUR AND PREMIXES

10192 - BD Supa Plus
White Bread Premix 25kg

10193 - BD Wholemeal
Bread Premix 25kg

16453 - BD Bakers Flour Premium 25kg

20236 - BD Multigrain Bread Premix

10147 - BD Bakers Flour 50kg

11865 - Plain Flour 12 x 1kg VP
20614 - Plain Flour 10kg VP

FLOUR AND PREMIXES

22183 - KaiKai Bakers Flour
25kg

22200 - 2K KAIKAI Skon Roll Premix
25kg

22399 - 2K KAIKAI Yellow Skon Premix
5kg

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BREAD IMPROVERS & CONCENTRATES

BREAD IMPROVERS & CONCENTRATES

BNG 100 Improver is a good all round bread improver for 'no-time' and fermented dough. Suitable for a wide range of bread including pizza bases.

Also ideal for continental and crusty breads.

10068 - BNG 100 Improver 15kg

A premium bread improver technology with emulsifier for optimum performance. BNG 1% Improver adds a number of benefits to standard bread dough:

Assists with dough development and maturity.

Superior processing tolerance.

Improved volume, texture and crumb softness.

10069 - BNG 1% Improver 12.5kg

BNG 4000 Bread Concentrate is a good all-round bread contrate for 'no-time' doughs. Ideal for the manufacture to top quality bread and rolls.

16453 - BD Bakers Flour Premium 25kg

10057 - Bakels Ciabatta Bread Mix 12.5kg

10052 - Bakels Rye Bread Mix 15kg

10053 - Bakels Scandanavian Rye Bread Mix 15kg

BREAD IMPROVERS & CONCENTRATES

20496 - Artisan Bread Concentrate 7% 12.5kg

10054 - BNG Multigrain Bread Concentrate 15kg

10055 - Bakels 4 Seed Bread Concentrate 15kg

21316 - Fermdor W Classic 10kg

16009 - Bakels Scone Mix 10kg

10060 - Bakels Banana Bread Mix 15kg

CAKE, MUFFIN, DONUT, PIE MIXES

CAKE MIXES

10036 - BNG Sponge &
Swiss Roll Mix 15kg

10042 - BNG Utility
Cake Mix 15kg

10045 - Bakels Pettina Chocolate
Cake Mix 15kg

10046 - Bakels Mud Cake
& Brownie Mix 15kg

10037 - BNG Choc Sponge Mix 15kg

10040- Light Fruit Cake Mix 15kg

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CAKE MIXES

10041 - Bakels Fruit Cake Mix 15kg

10050 - Bakels Fino Carrot Cake Mix

14634 - Chocolate Lava Cake Mix 15kg

14613 - Bakels Red Velvet Cake Mix

*No Egg Required
*Available on request MOQ

15213 - Bakels All-In Sponge Mix 15kg

*No Egg Required
*Available on request MOQ

15212 - Bakels All-In Buttacake Mix

MUFFIN & COOKIE MIX

10044 - Bakels Cream Cake Muffin 15kg

*No Egg Required
*Available on request MOQ

14607 - Bakels All-In Muffin Mix 15kg

10039 - Bakels Multi Cookie Mix 15kg

DONUT MIX

10038 - Bakels Donut Cake Mix 15kg

14913 - Bakels Yeast Raised Donut Mix

PIE MIX

10029 - BNG Complete Meat Pie Premix 15kg

10028 - BNG Chicken Pie Mix 15kg

*For use as Sausage Roll Seasoning

21315 - Fino Meat Seasoning 15kg

10067 - Potato Flakes Par Valley

SLICES AND SWEETS

SLICES & SWEETS

10049 - Bakels Choc H/Hog Slice Mix

10066 - Bakels Cheesecake Mix 10kg

19267 - Bakels Tart Custard Mix 15kg

18922 - Mallowhip Soft Gel 12.5kg

19271 - Pettina Choux Paste 15kg

19268 - Bakels Instant Custard Mix

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SLICES & SWEETS

15214 - Bakels White Mousse Mix 5kg

11821 - Bakels Choco Mousse Mix 5kg

SPREADS

SPREADS

22405 - Choc Hazelnut Spread 6kg

22406 - White Hazelnut Spread 6kg

22407 - Speculoos Spread 6kg

22408 - Pistachio Spread 6kg

Introducing the new
SPREADS RANGE

Discover the ultimate indulgence with Bakels' new range of spreads, available in four irresistible flavours. Perfect for any occasion, these spreads are designed to elevate your culinary creations with their versatile and rich flavours.

FEATURES

✓ Versatile: perfect for spreading, pouring, drizzling and dipping

✓ Rich and indulgent flavour

✓ Smooth and velvety mouthfeel

✓ Freeze thaw stable: maintains quality and consistency after freezing

✓ Contain premium ingredients- uses real nuts and biscuit crumb

PRODUCT INFORMATION

Item Codes and Packaging

Choc Hazelnut
22405 : 6kg pail

White Hazelnut
22406 : 6kg pail

Pistachio
22408 : 6kg pail

Speculoos Biscuit
22407 : 6kg pail

Storage
Store below 25°C in clean, dry conditions and protected from direct sunlight.

Shelf Life
Best before 6 months from date of manufacture.

Usage
Use as a spread straight from the pail or heat to required temperature for dipping, pouring or drizzling.

Discover four new flavours!

Choc Hazelnut

White Hazelnut

Pistachio

Speculoos Biscuit

BAKERY INGREDIENTS

YEAST & BAKING POWDER

21187 - BNG Baking Powder 15kg

10001 - BD Premium Yeast 20 x 500g

19274 - Fabao Instant Dry Yeast 20 x 500g

FILLINGS & DIPS

10063 - BNG Lamington Dip 15kg

10064 - Bakels Pettina Raspberry Dip 12.5kg

10078 - Bakels RTU Choc Icing 5kg

10079 - Bakels RTR White Icing 7kg

10080 - Bakels RTU Choc Ganache 12.5kg

15408 - Fondant White 14kg

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FILLINGS & DIPS

15409 - Fondant Soft Choc 14kg

17818 - Bakels Lemon Cream 6kg pail

19866 - Bakels Lemon Flavoured Filling 14kg

17820 - Bakels Orange Cream 6kg pail

17821 - Bakels Caramel Cream 6kg pail

10135 - BNG Rasplum Filling 14kg

FILLINGS & DIPS

10116 - FF Rasplum (Seedless) 15kg

10137 - Bakels Blueberry Filling 6kg

10081 - Bakels Hadeja Flan Gel

10035 - Bakels Instant Continental 12.5kg

10061 - Bakels Instant Creme Mix 15kg

TOPPINGS

10118 - FF Sprinkles Non Pariels 1.5kg

10119 - FF Sprinkles Rainbow 1.5kg

10120 - FF Sprinkles Chocolate 1.5kg

20923 - Cake Toppings Yellow 1.5Kg

20924 - Cake Toppings Pink 1.5Kg

20925 - Cake Toppings Red 1.5Kg

TOPPINGS

20926 - Cake Toppings Orange 1.5Kg

20927 - Cake Toppings Mauve 1.5Kg

20928 - Cake Toppings Green 1.5Kg

20930 - Cake Toppings Blue 1.5Kg

20931 - Cake Toppings White 1.5Kg

CHOCOLATE

15458 - Chockex Chocolate Bits 15kg

10128 - FF Dark Choc Buttons 5kg

10131 - FF Dark Choc Block 5kg

10132 - FF White Choc Block 5kg

16384 Dutch Cocoa Powder 22/24 1x5kg

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COLOURS & FLAVORINGS

OVERVIEW
A liquid bun spice flavour for adding to bread dough and producing spiced buns. Ideal for fruit buns, added according to taste.

10086 - Apito Bun Spice 1kg

OVERVIEW
A liquid, premium quality vanilla flavour for various bakery applications, part of the Apito Essences range. Easily disperses in cake batters, icings and creams.

20191 - Apito Vanilla Essence 84 1Ltr

10085 - BD Pure Vanilla Extract 945ml

OVERVIEW
A coffee coloured and flavoured paste for cakes, sponges and icings. Part of the Apito Flavouring Pastes range, use 30g of paste for each 1kg of icing, cream or batters

10087 - Apito Coffee Liquid Paste 1kg

OVERVIEW
A chocolate flavoured/coloured paste for cakes, sponges and icing. Ready to use straight from the pail. Simply add 17g of the chocolate paste for 1kg of icing, cream or cake batter.

10088 - Apito Chocolate Paste 5kg

OVERVIEW
A strawberry coloured and flavoured paste for cakes, sponges and icings. Part of the Apito Flavouring Pastes range, use 30g of paste for each 1kg of icing, cream or batters

10089 - Apito Strawberry Liq Paste 1kg

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COLOURS & FLAVORINGS

OVERVIEW
A flavouring essence of vanilla flavour with an added 'buttery' note for a variety of cakes, sponges and icings.

10091 - Apito Butta Vanilla Essence 1kg

OVERVIEW
An orange colour/flavour paste for cakes, sponges and icings. Simply add 30g of Apito Orange Flavouring Paste for 1kg of icing, cream or cake batter.

10094 - Apito Orange Liq Paste 1kg

OVERVIEW
A rum flavoured, brown colour paste for cakes, sponges and icings, part of the Apito Flavouring Paste range. Use approximately 30g of Apito Rum Flavouring Paste for each 1kg of icing, cream or batters.

10097 - Apito Rum Liq. Paste 1kg

OVERVIEW
An orange-yellow, banana coloured and flavoured paste for cakes, sponges and icings, part of the Apito Flavouring Paste range. Use approximately 30g of Apito Banana Flavouring Paste for each 1kg of icing, cream or batters.

10099 - Apito Banana Liq. Paste 1kg

OVERVIEW
An apple green colour liquid for any application. Simply add up to 15g of Bakels Apple Green Colour into 1kg of cream, icings, sponge/cake batters and piping jellies.

10100 - Bakels Apple Green Liq. Col 1kg

OVERVIEW
A chocolate brown colour for any application. Add a maximum of 5g of Bakels Chocolate Brown Colour in 1kg of cream, icings, sponge/cake batters and piping jellies.

10101 - Bakels Choc Brown Liq. Col 1kg

COLOURS & FLAVORINGS

OVERVIEW
A dark blue liquid colour for any application. Simply add 10g of Bakels Dark Blue Colour in 1kg of cream, icings, sponge/cake batters and piping jellies.

10102 - Bakels Dark Blue Liq. Col 1kg

OVERVIEW
A pink coloured liquid for any application. Simply add up to 20g of Bakels French Pink Colour in 1kg of creams, icings, and sponge/cake batters.

10103 - Bakels French Pink Liq. Col 1kg

OVERVIEW
A brilliant red water-based food colouring for batters, creams and icings. Add up to 10g of Bakels Pillar Box Red Colour in 1kg of product.

10104 - Bakels Pillar Box Red Liq Col. 1kg

OVERVIEW
An orange yellow, water-based food colouring for batters, creams and icings. Add up to 5g of Bakels Yellow Yolk Colour to bakery item for a vibrant, warm yellow colour.

10105 - Bakels Yolk Yellow Liq. Col 1kg

OVERVIEW
An orange-yellow liquid colour for any bakery application. Use up to 10g of Bakels Lemon Yellow Colour in 1kg of cream, icings, cake batters and piping jellies for a vibrant yellow colour.

10106 - Bakels Lemon Yellow Liq. Col 1kg

DRIED FRUITS, NUTS & SEEDS

10020 - Currants 12.5kg

10021 - Sultanas 12.5kg

10023 - Mixed Peel 10kg

15948 - Whole Red Cherries 10kg

12209 - Sour Pitted Cherry 1 x 4.25kg

11456 - Crushed Peanut 1kg

DRIED FRUITS, NUTS & SEEDS

18428 - Sesame Seeds 15kg

12298 - Poppy Seed 1kg

10111 - Desiccated Coconut 25kg

12394 - Almond Flakes 1kg

12302 - Walnut Halves & Pcs 1kg

SALT

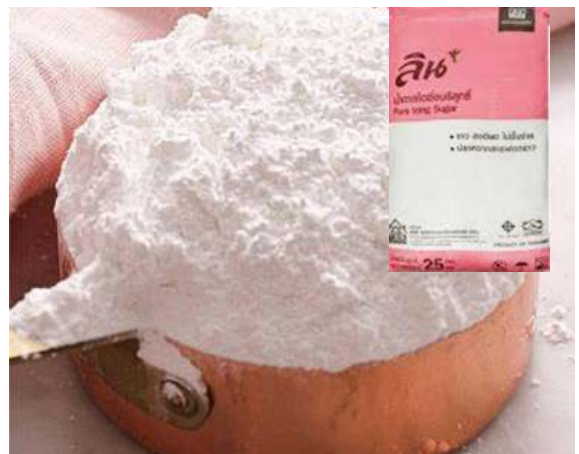10156 - BD Salt 25kg

12799 - BNG Non-Iodised Salt 25kg

SUGARS

18711 - Refined White Sugar 50kg

10154 - Castor Sugar 25kg

10158 - Soft Icing Mixture 25kg

17328 - Pure Icing Sugar 25kg

12278 - Golden Syrup 14kg

THICKENERS

13165 - Cornflour Wheaten 25kg

20617 - Gelatine 220 Bloom 25kg

BOOSTERS

12351 - BNG Beef Booster 1 x 8kg

12352 - BNG Chicken Booster 1 x 8kg

10160 - Anchor Milk Powder Instant 25kg

10072 - Gluten 25kg

10071 - Calcium Propionate 25kg

BAKERY FATS & OILS

FATS & OILS

10013 - Solite Tropical Margarine 15kg

10012 - Pastrex R/B Hard Margarine 15kg

10010 - Sovereign Hard Cake Margarine 15kg

10015 - Duo Pie Bottom Shortening 12kg

22219 Bakery Delights Cake Margarine 15kg

12758 - BD All Purpose Shortening 15kg

FATS & OILS

10668 - Royal Danish Margarine 12.5kg

10016 - Bakels Bacom A100 15kg

12391 - Canola Oil 20ltr

10006 - Tincol 15ltr

14919 - Gold Leaf Dp Frying Oil 12.5kg

BAKERY CONSUMABLES

BAKERY CONSUMABLES

18218 - Oven Holder Prem Heavy Weight

18219 - Oven Holder Original Heavy Weight

18220 - Glove Heavy Weight 400mm

21596 - Bakery Utensil Metal Scraper

21597 - Blue Curved Plastic Scraper

21598 - Blue Plastic Scraper

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BAKERY CONSUMABLES

21599 - 10-inch Palette Knife Ankle

21600 - 10-inch Palette Knife Straight

21798 - Kee Seal 12'' Piping Bags

21594 - Kee Seal 16"x10 Piping Bags with 3 Nozzles

10178 - Kee Seal 18"" x 72 Piping Bags

21595 - Kee Seal 21"" x 72 Piping Bags

BAKERY CONSUMABLES

21592 - Baking Silicon Paper 500 Sheets 405 x 710mm

21593 - Baking Silicon Paper 500 Sheets 400 x 600mm

10171 - 650 Confetta Cups 1 x 500

10172 - 700 Confetta Cups 1 x 500

10175 - Tulip Paper Muffin Cups 500pcs

10197 - Bread Bag LDPE Plain (2,000)

BAKERY CONSUMABLES

21830 - TOP CHEF PVC Cling Film
45cm x 300m 6/ctn

21824 - TOP CHEF Unbleached Baking Paper
30cm x 30m 12/ctn

21823 - TOP CHEF Aluminium Foil
45cm x 130m 6/ctn

BAKERY PACKAGING

BAG CLOSURES
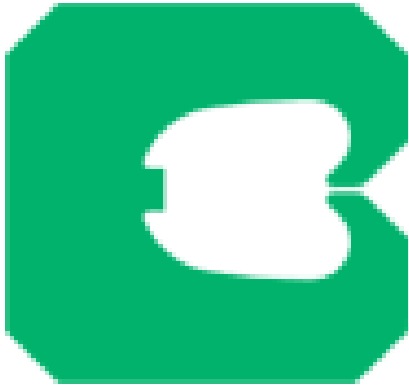
Closures are available in seven colours that permit colour coding pull dates

10162 - Kwik Lok 2000 Blue
10163 - Kwik Lok 2000 Green
10164 - Kwik Lok 2000 Orange
10165 - Kwik Lok 2000 Red
10166 - Kwik Lok 2000 Tan
10167 - Kwik Lok 2000 White
10168 - Kwik Lok 2000 Yellow

*Custom bags also available, call for a quote

10197 - Bread Bag LDPE Plain (2,000)

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BAKERY EQUIPMENT

BAKERY
EQUIPMENT

BREAD PAN SETS

340g Loaf Pan 046/3

Configuration: set of 3
Top Inside: 171x102
Base Outside: 153x89, **Depth:** 102
Overall Dimensions: 400x187x102
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

680g Loaf Pan 122B/3

Configuration: set of 3
Top Inside: 266x108
Base Outside: 253x98, **Depth:** 106
Overall Dimensions: 400x282x106
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

650g Loaf Pan 224/3

Configuration: set of 3
Top Inside: 234x124
Base Outside: 215x114, **Depth:** 120
Overall Dimensions: 455x250x120
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

450g Loaf Pan 109/3

Configuration: set of 3
Top Inside: 234x100
Base Outside: 223x90, **Depth:** 95
Overall Dimensions: 400x250x95
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

680g Loaf Pan 158/3

*Comes with **options** of Fluting (corrugations) or Fluting and Steam Release Holes**
Configuration: set of 3
Top Inside: 281x115
Base Outside: 267x102, **Depth:** 115
Overall Dimensions: 400x297x115
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

900g Loaf Pan 059/3

Configuration: set of 3
Top Inside: 295x116
Base Outside: 279x106, **Depth:** 108
Overall Dimensions: 400x311x108
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

700g to 900g Loaf Pan 193B/2

Configuration: set of 2, **Top Inside:** 268x133
Base Outside: 252x124, **Depth:** 127
Overall Dimensions: 325x284x127 (700g)
Overall Dimensions: 400x284x127 (900g)
Material: Aluminised Steel
Finish: PANGLAZE®

Drop on lids

Material: Aluminised Steel

Bread Pan Dollie BPD/2

Medium Corrugated Tank Loaf Pan T229/3

Configuration: set of 3
Top Inside: 229x102, **Depth:** 48
Overall Dimensions: 400x244x112
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

LongTank Loaf Corrugated T280/3

Configuration: set of 3
Top Inside: 276x102, **Depth:** 48
Overall Dimensions: 400x292x112
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

Vienna Loaf Pan Oval Ends Round Ends V270/3 & WEV270/3

Configuration: set of 3
Top Inside: 270x114, **Depth:** 30
Overall Dimensions: 403x320x30
Material: Aluminised Steel
Finish V270/3: PANGLAZE®
Finish WEV270/3: TEFLON®

Vienna Loaf Pan V286/3

Configuration: set of 3
Top Inside: 286x102, **Depth:** 32
Overall Dimensions: 400x320x32
Material: Aluminised Steel
Finish: PANGLAZE®

Farmhouse Loaf Pan Deep Drawn FHS/4

Configuration: set of 4
Top Inside: 176x122
Base Outside: 164x110, **Depth:** 75
Overall Dimensions: 400x285x75
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

BAKING TRAYS

Hamburger Roll Tray Shallow WEHP102

Configuration: 6 rows of 3
Top Inside: 102ø, **Depth:** 12
Overall Dimensions: 406x760x12
Material: Aluminised Steel
Finish: TEFLON®

Hamburger Roll Tray Round Deep WEHS102

Configuration: 6 rows of 3
Top Inside: 102ø, **Depth:** 23
Overall Dimensions: 406x760x23
Material: Aluminised Steel
Finish: TEFLON®

Hamburger Roll Tray Round Deep, Staggered formation WEHS127

Configuration: rows of 5,4,5
Top Inside: 127ø, **Depth:** 25
Overall Dimensions: 406x760x25
Material: Aluminised Steel
Finish: TEFLON®

Hamburger Roll Tray Round Deep WEHP92

Configuration: 6 rows of 3
Top Inside: 92ø, **Depth:** 14
Overall Dimensions: 406x760x14
Material: Aluminised Steel
Finish: TEFLON®

Torpedo Roll /Hot Dog Baton Roll Tray WETP175

Configuration: 4 rows of 5
Top Inside: 175x58
Depth: 10
Overall Dimensions: 406x760x10
Material: Aluminised Steel
Finish: TEFLON®

Baton Roll Tray Batched in threes Round, shallow ATP150G3

Configuration: 4 rows of 6
Top Inside: 150x51
Depth: 8
Overall Dimensions: 406x760x38
Material: Aluminised Steel
Finish: PANGLAZE®

Flat Baking Trays Non-Perforated 3 sided Tray AL406

Overall Dimensions: 406x368x25
Material: Aluminium
Finish: Natural

Flat Baking Non-Perforated 3 sided Tray A1616R3 and A1816R3

Overall Dimensions:
A1616R3: 406x732x25
A1816R3: 457x732x25
Material: Aluminium
Finish: Natural

Flat Baking Non-Perforated 3 sided Tray AT1616R3 and AT1816R3

Overall Dimensions:
A1616R3: 406x730x25
A1816R3: 457x730x25
Material: Aluminium
Finish: TEFLON®

Flat Baking Perforated 3 sided Tray AT1616R3P and AT1816R3P

Overall Dimensions:
A1616R3P: 406x730x25
A1816R3P: 457x730x25
Material: Aluminium
Finish: TEFLON®

Flat Baking Non-Perforated 4 sided Trays A1616R4 & A1816R4

Overall Dimensions:
A1616R4: 406x737x25
A1816R4: 457x737x25
Material: Aluminium
Finish: Natural

Flat Baking Non-Perforated 4 sided Tray A2916R4

Overall Dimensions: 406x737x50
Material: Aluminium
Finish: Natural

Seamless Non-Perforated, 4 tapered sides & wired top edges B5016N

Overall Dimensions: 455x660x25
Material: Aluminium
Finish: Natural

Commercial Non–stick Liner Reusable non–stick baking sheet

BRS-16 Width: 400
BRS-18 Width: 445
Length: 728
Finish: TEFLON® coated fabric
Pack size: 6 sheets or 30m roll

Flat Trays Perforated with swage SWT16 and SWT455

Overall Dimensions:
SWT16: 400x737x6
SWT455: 455x737x6
Material: Aluminium
Finish: PANGLAZE®

Flat Baking Perforated 3 sided Trays A1616R3P and A1816R3P

Overall Dimensions:
A1616R3P: 406x737x25
A1816R3P: 457x737x25
Material: Aluminium
Finish: PANGLAZE®

French Stick Trays Perforated

No. of Impressions: 5
Stick Width: 65
Impression Depth: 35
Overall Dimensions in three sizes
ASV5-02: 400x737x37
ASV5450-02: 450x737x37
ASV5-26: 450x660x37
Material: Aluminium
Finish: PANGLAZE®

French Stick Tray Non–perforated SV2

No. of Impressions: 2
Stick Width: 65
Impression Depth: 35
Overall Dimensions: 180x385x37
Material: Aluminised Steel
Finish: TEFLON®

Baguette Tray Perforated ASV4

No. of Impressions: 4
Stick Width: 75
Impression Depth: 35
Overall Dimensions: 400x737x37
Material: Aluminium
Finish: PANGLAZE®

Friand Tray WEHS75

Configuration: 8 rows of 4
Overall Dimensions: 406x760x40
Material: Aluminised Steel
Finish: TEFLON®

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Mini Loaf Tray B6903

Configuration: 6 rows of 2
Top Inside: 98x64
Base Outside: 89x54, **Depth:** 30
Overall Dimensions: 495x250x30
Material: Aluminised Steel
Finish: PANGLAZE®

Mini Muffin Tray WEHS47

Configuration: 8 rows of 5
Overall Dimensions: 406x760x26
Material: Aluminised Steel
Finish: TEFLON®

Regular Muffin Tray WEHS70

Configuration: 8 rows of 4
Overall Dimensions: 406x760x35
Material: Aluminised Steel
Finish: TEFLON®

Texas Muffin Tray WEHS88

Configuration: 6 rows of 3
Overall Dimensions: 406x760x45
Material: Aluminised Steel
Finish: TEFLON®

Texas Muffin Tray WEHS88/45

Configuration: 6 rows of 4
Overall Dimensions: 455x735x45
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Round Plate Style PTR406-04 and PTR457-04

Configuration:
6 rows of 3 (PTR406)
6 rows of 4 (PTR457),
Impression Size: 114ø
Top Inside: 104ø, **Base Outside:** 69ø
Volume water: 170g
Depth: 25
Overall Dimensions:
PTR406-04: 406x685x27
PTR457-04: 457x685x27
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Round Plate Style PTR406-13 and PTR457-13

Configuration:
6 rows of 3 (PTR406)
6 rows of 4 (PTR457)
Impression Size: 114ø
Top Inside: 104ø, **Base Outside:** 69ø
Volume water: 170g
Depth: 25
Overall Dimensions:
PTR406-13: 406x685x27
PTR457-13: 457x685x27
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Tray Round Upright Style PTRU406-04 and PTRU457-04

Configuration:
6 rows of 3 (PTRU406)
6 rows of 4 (PTRU457)
Impression Size: 114ø
Top Inside: 104ø, **Base Outside:** 90ø
Volume water: 170g
Depth: 25
Overall Dimensions:
PTRU406-04: 406x685x27
PTRU457-04: 457x685x27
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Tray Round Upright Style PTRU406-13 and PTRU457-13

Configuration:
6 rows of 3 (PTRU406)
6 rows of 4 (PTRU457)
Impression Size: 114ø
Top Inside: 104ø, **Base Outside:** 90ø
Volume water: 170g
Depth: 25
Overall Dimensions:
PTRU406-13: 406x685x27
PTRU457-13: 457x685x27
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Tray Square PTS406-04 and PTS457-04

Configuration:
7 rows of 3 (PTS406)
7 rows of 4 (PTS457)
Impression Size: 107
Top Inside: 97, **Base Outside:** 86
Volume water: 200g
Depth: 26
Overall Dimensions:
PTS406-04: 406x760x28
PTS457-04: 457x760x28
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Tray Square PTS406-13 and PTS457-13

Configuration:
7 rows of 3 (PTS406)
7 rows of 4 (PTS457)
Impression Size: 107
Top Inside: 97, **Base Outside:** 86
Volume water: 200g
Depth: 26
Overall Dimensions:
PTS406-13: 406x760x28
PTS457-13: 457x760x28
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Tray Oval
PTO406-04 and PTO457-04

Configuration: 5 rows of 4
Impression Size: 98
Top Inside: 90
Base Outside: 78
Volume water: 180g
Depth: 23
Overall Dimensions:
PTO406-04: 406x665x25
PTO457-04: 457x665x25
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Tray Oval
PTO406-13 and PTO457-13

Configuration: 5 rows of 4
Impression Size: 98
Top Inside: 90
Base Outside: 78
Volume water: 180g
Depth: 23
Overall Dimensions:
PTO406-13: 406x665x25
PTO457-13: 457x665x25
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Tray Football Round Ball
PTF406-04 and PTF457-04

Configuration:
7 rows of 3 (PTF406)
5 rows of 4 (PTF457)
Impression Size: 103
Top Inside: 87
Base Outside: 61
Volume water: 180g
Depth: 28
Overall Dimensions:
PTF406-04: 406x735x32
PTF457-04: 457x650x32
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Tray Football Round Ball
PTF406-13 and PTF457-13

Configuration:
7 rows of 3 (PTF406)
5 rows of 4 (PTF457)
Impression Size: 103
Top Inside: 87
Base Outside: 61
Volume water: 180g, **Depth:** 28
Overall Dimensions:
PTF406-13: 406x745x32
PTF457-13: 457x650x32
Material: Aluminised Steel
Finish: TEFLON®

Party Pie Tray
PTP406-04 and PTP457-04

Configuration:
11 rows of 5 (PTP406)
11 rows of 6 (PTP457)
Impression Size: 65ø
Top Inside: 60ø
Base Outside: 40ø
Volume water: 65g, **Depth:** 25
Overall Dimensions:
PTP406-04: 406x737x27
PTP457-04: 457x737x27
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Party Pie Tray
PTP406-13 and PTP457-13

Configuration:
11 rows of 5 (PTP406)
11 rows of 6 (PTP457)
Impression Size: 65ø
Top Inside: 60ø
Base Outside: 40ø
Volume water: 65g, **Depth:** 25
Overall Dimensions:
PTP406-13: 406x740x27
PTP457-13: 457x740x27
Material: Aluminised Steel
Finish: TEFLON®

COOLING WIRES

Stainless Steel Cooling Wires For TR Style Production Racks

Overall Dimensions:
CW816SS: 406x737
CW818SS: 457x737
Finish: Stainless Steel

Wire Shelf For HB15 Racks
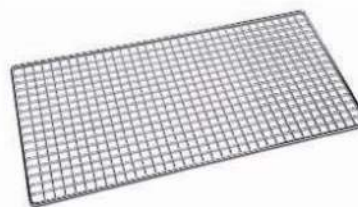
Overall Dimensions:
HBSSSQ: 457x914
HBSSSQS: 457x914 (with stopper)
Finish: Stainless Steel

Wire Basket (shallow) for HB15SS & HB5TSS Racks HBBSS50

Overall Dimensions: 455x915x65
Finish: Stainless Steel

Wire Basket (deep) for HB15SS & HB5TSS Racks HBBSS150

Overall Dimensions: 455x915x150
Finish: Stainless Steel

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Cob/Boston/Sponge Pan CBS178/6 & CBS178/1

Configuration: 3 rows of 2
CBS178/1 is available as a single pan
Top Inside: 184ø
Base Outside: 178ø
Depth: 39
Overall Dimensions: 406x737x39
Material: Aluminised Steel
Finish: Natural or TEFLON®

Variety Loaf Single Pans

Most panset sizes are available as single pans
Material: Aluminised Steel
Finish: PANGLAZE®, RKG2® or TEFLON®

RACK SYSTEMS

Stainless Steel FLATPACK TRSS Production Racks

Front loading Racks for bread pans and roll trays fully adjustable to suit 16"(406mm) or 18" (457mm) trays.

TR12SS COLLAPS: 12 shelves
TR18SS COLLAPS: 18 shelves
TR22SS COLLAPS: 22 shelves

Finish: Stainless Steel
Shipped flat packed

FREE RACK COVER WITH ALL FLAT PACKED TRSS Model RACKS

Stainless Steel FLATPACK Production Rack TR12SS

TR12SS COLLAPS 12 shelves:
Shelf Spacing: 136
Inside Width: adjustable 406 or 457
Overall Dimensions:
(HWD assembled) 470x1830x740
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel FLATPACK Production Rack TR18SS

TR18SS COLLAPS 18 shelves:
Shelf Spacing: 91
Inside Width: adjustable 406 or 457
Overall Dimensions:
(HWD assembled) 470x1830x740
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel FLATPACK Production Rack TR22SS

TR22SS COLLAPS 22 shelves:
Shelf Spacing: 74
Inside Width: adjustable 406 or 457
Overall Dimensions:
(HWD assembled) 470x1830x740
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel FLATPACK Cooling Rack Straight HB15SS

Stainless Steel Side loading

Shelves: 15 Straight, **Shelf Spacing:** 88
Capacity: 15 flat wires or 15 wire baskets
Overall Dimensions:
(HWD assembled) 975x1750x455
Finish: Stainless Steel

Stainless Steel FLATPACK Tilting Display Rack HB5TSS

Stainless Steel Side loading

Shelves: 5 forward tilt, **Shelf Spacing:** 270
Capacity: 5 wire baskets
Overall Dimensions:
(HWD assembled) 975x1785x455
Finish: Stainless Steel

Stainless Steel Custom Racks

Custom made racks manufactured for your bakery's specific products and processes.

Rack contents not included.

All measurements are in millimetres. Mackies reserves the rights to modify specification at all times.

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GASTRONORM BAKEWARE

Mini Muffin Tray GN 1/1 HS47-10

Overall Dimensions GN 1/1: 530x325
Configuration: 5 rows of 8
Top Inside: 47ø, **Base Outside:** 30ø
Depth: 25, **Weight:** 2.5kg
Material: Aluminised Steel
Finish: Teflon® Coated

Regular Muffin Tray GN 1/1 HS70-10

Overall Dimensions GN 1/1: 530x325
Configuration: 3 rows of 6
Top Inside: 70ø, **Base Outside:** 55ø
Depth: 35, **Weight:** 2.4kg
Material: Aluminised Steel
Finish: Teflon® Coated

Texas Muffin Tray GN 1/1 HS88-10

Overall Dimensions GN 1/1: 530x325
Configuration: 2 rows of 4, 1 row of 3
Top Inside: 88ø, **Base Outside:** 66ø
Depth: 45, **Weight:** 2.4kg
Material: Aluminised Steel
Finish: Teflon® Coated

Multi-Purpose Non-Perforated 3 sided Tray GN 1/2, GN 1/1 3S-10

Overall Dimensions GN 1/2: 325x265
Weight: 0.5kg, **Depth:** 9
Thickness: 2mm, 45° turn up on 3 sides

Overall Dimensions GN 1/1: 530x325
Weight: 0.9kg, **Depth:** 9
Thickness: 2mm, 45° turn up on 3 sides

Material: Aluminium
Finish: Teflon® Coated

Multi-Purpose Perforated 4 sided Trays GN 1/2, GN 1/1, GN 2/1 P-10

GN 1/2 P-10 - Overall Dimensions: 325x265
Weight: 0.5kg, **Depth:** 9

GN 1/1 P-10 - Overall Dimensions: 530x325
Weight: 1kg, **Depth:** 9

GN 2/1 P-10 - Overall Dimensions: 650x530
Weight: 1.9kg, **Depth:** 9

Thickness: 2mm, 45° turn up on 3 sides
Material: Aluminium
Finish: Teflon® Coated

Stainless Steel Cooling wires Oven Grid Rack GastroCWSS

Overall Dimensions GN 1/1: 530x325
Weight: 0.82kg, **Depth:** 8, **Outside wire:** 5
Cross wire: 3
Finish: Stainless Steel

Stainless Steel Cooling wires Oven Grid Rack GN 2/1

Overall Dimensions GN 2/1: 530x650
Weight: 2.1kg, **Depth:** 11, **Outside wire:** 8
Cross wire: 3
Finish: Stainless Steel

Pie Pallet Round Upright GN 1/1 R1WF-10

Overall Dimensions: 530x325
Configuration: 2 rows of 4
Material: Stainless Steel
Finish: Teflon® Coated

Pie Pallet Party Pie GN 1/1 PTP-10

Overall Dimensions: 530x325
Configuration: 4 rows of 7
Material: Stainless Steel
Finish: Teflon® Coated

Stainless Steel Hospitality Glass Rack TR9SS

Set at 16" to fit bins, **Shelf Spacing:** 180
Overall Dimensions: 470x1830x740
Includes free rack cover
Includes Hospitality Pack (brake castors)
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel Trolley Rack 18 Shelf HB18S

Comes flat packed
GN 1/2 – Width: 382
GN 1/1 – Width: 382
GN 2/1 – Width: 586
Depth: 680, **Height:** 1650
Includes 2 sets of spacer bars for GN 1/2, GN 1/1 and GN 2/1
Finish: Stainless Steel

Rack contents not included.

All measurements are in millimetres.
Mackies reserves the rights to modify specification at all times.

EURO BAKEWARE

Mini Cupcake/Muffin Tray EU47-10

Configuration: 5 rows of 8
Top Inside: 47ø, **Base Outside:** 30ø
Depth: 25, **Weight:** 2.5kg
Overall Dimensions: 400x600x25
Material: Aluminised Steel
Finish: Teflon® Coated

Regular Muffin Tray EU70-10

Configuration: 4 rows of 6
Top Inside: 70ø, **Base Outside:** 55ø
Depth: 35, **Weight:** 2.4kg
Overall Dimensions: 400x600x35
Material: Aluminised Steel
Finish: Teflon® Coated

Jumbo Cupcake Muffin Tray EU88-10

Configuration: 3 rows of 5
Top Inside: 88ø, **Base Outside:** 66ø,
Depth: 45, **Weight:** 2.4kg
Overall Dimensions: 400x600x45
Material: Aluminised Steel
Finish: Teflon® Coated

Multi-Purpose Non-Perforated 4 sided Baking Tray EUTrayNP-10

Overall Dimensions: 400x600x25
Depth: 25
Thickness: 2mm
Material: Aluminium
Finish: Teflon® Coated

Multi-Purpose Perforated 4 sided Baking Tray EUTrayP-10

Overall Dimensions: 400x600x25
Depth: 25
Thickness: 2mm
Material: Aluminium
Finish: Teflon® Coated

Stainless Steel Cooling wires Oven Grid Rack EUCWSS

Overall Dimensions: 400x600
Depth: 11
Weight: 2.1kg
Outside wire: 8, **Cross wire**: 3
Finish: Stainless Steel

Perforated Baguette French Stick Tray EUASV5-02

No of Impressions: 5
Overall Dimensions: 400x600
Depth: 40
Material: Aluminium
Finish: Silicone Glazed

Aluminium Rack TR20AL

Overall Dimensions:
Depth: 660, **Height:** 1760, **Width:** 415
Weight: 13.2kg, **Capacity:** 220kg
Internal Width Adjustable (DIY):
to suit 410 or 460 trays
Shelf Space: 75
Suitable for:
American Standard Trays 460x660
Euro Trays 400x600
Australian Baking Trays 400 or 460x736
Finish: Aluminium

Rack contents not included.

DRUM PALLETS

Drum Pallet - Horizontal Storage solution for standard 205L Drum

Overall Dimensions:
Length: 1760
Width: 730
Height: 220
Weight: 15kg
Stacks up to 5 drums high
Material: 25mm outside diameter 1.6mm ERW tube & 25x6mm flat bar
Surface Finish: Hot dipped galvanised

PALLET BIN – AN IDEAL WAY TO STORE, HANDLE & FURTHER PROTECT VARIOUS ITEMS

The Mackie's Material Handling Solution product – Pallet Bin has been utilised in various conditions requiring a heavy duty, secure way (frame padlock lockable) to store and transport materials.
A few applications where the product may be suited include warehouses, engineering workshops, freight forwarders, produce markets and farms.

The bin fits onto standard Australian wooden pallets and has a single capacity of 850kg or 340kg per pallet bin when stacked 2 or more.

With a dual access drop gate, optional lid and flat pack design allows warehouse and logistics teams not only an easier way to load and unload the stored products but also save space when not in use. It may well save freight costs as well if bins and pallets are on a returnable schedule. Additionally, the 7mm diameter wire mesh (hot dipped galvanised finish) provides a breathable and visible transport solution for ease of checking items at despatch or destination.

Pallet Bin B1241A

Overall Dimensions:
Height: 850
Length: 1182
Width: 1182
Weight: 43kg total
Capacity: 850kg per pallet bin
Stacked Capacity: 340kg per pallet bin
Material: 7mm diameter wire mesh & 9mm diameter wire clips (hot dipped galvanised finish)
Surface Finish: Zinc Coated

HEAVY DUTY FLOOR TILES

Stainless Steel Floor Tiles B430SS

Dimensions: 305x305x20
Material: 2.5 thick Stainless Steel
Weight: 2kg
Available in packs of 18 (1.674 sqm)
Installation instructions: available on request

Galvanised Steel Floor Tiles B430GAL

Dimensions: 305x305x20
Material: 2.5 thick Galvanised Steel
Weight: 2kg
Available in packs of 18 (1.674 sqm)
Installation instructions: available on request

Mild Steel Floor Tiles B430MS

Dimensions: 305x305x20
Material: 2.5 thick Mild Steel
Weight: 2kg
Available in packs of 18 (1.674 sqm)
Installation instructions: available on request

Checkerplate Floor Tiles B430CP

Dimensions: 305x305x20
Material: 2.5 thick Checkerplate Mild Steel
Weight: 2kg
Available in packs of 18 (1.674 sqm)
Installation instructions: available on request

RACK SYSTEMS

Stainless Steel FLATPACK TRSS Production Racks

Front loading for bread pans fully adjustable to suit 16"(406mm) or 18" (457mm) trays.

TR12SSCOLLAPS 12 shelves:

Shelf Spacing: 136
Inside Width: adjustable 406 or 457

Overall Dimensions:
(HWD assembled) 470x1830x740

TR18SSCOLLAPS 18 shelves:

Shelf Spacing: 91
Inside Width: adjustable 406 or 457

Overall Dimensions:
(HWD assembled) 470x1830x740

TR22SSCOLLAPS 22 shelves:

Shelf Spacing: 74
Inside Width: adjustable 406 or 457

Overall Dimensions:
(HWD assembled) 470x1830x740

Finish: Stainless Steel

Optional Backstop Bar Available
FREE RACK COVER WITH ALL FLAT PACKED TRSS Model RACKS

Stainless Steel Hospitality Glass Rack TR9SS

Set at 16" to fit bins, **Shelf Spacing:** 180
Overall Dimensions: 470x1830x740
Includes free rack cover
Includes Hospitality Pack (brake castors)
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel FLATPACK Cooling Rack Straight HB15SS

Shelves: 15 Straight, **Shelf Spacing:** 88
Capacity: 15 flat wires or 15 wire baskets
Overall Dimensions: 975x1750x455
Finish: Stainless Steel

Stainless Steel FLATPACK Tilting Display Rack HB5TSS

Shelves: 5 forward tilt, **Shelf Spacing:** 270
Capacity: 5 wire baskets
Overall Dimensions: 975x1785x455
Finish: Stainless Steel

Stainless Steel Custom Racks

Custom made racks manufactured for your bakery's specific products and processes.

Rack contents not included.

All measurements are in millimetres. Mackies reserves the rights to modify specification at all times.

PLANETARY MIXER - TABLE MODEL

Standard Attachment for SM-5L

Standard Attachment for SM-7L
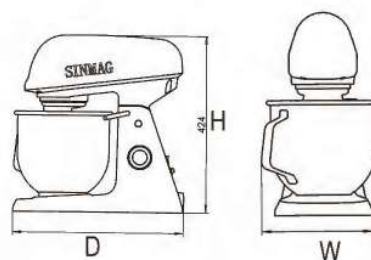
SM-5L: Bowl capacity:5 liters
SM-7L: Bowl capacity:7 liters

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   Orange   Milky white
- Optional:plexiglass cover reduces splashing of ingredients and prevents access to mixing area when mixer is running.

Model	SM-5L	SM-7L
Capacity(liter)	5	7
Agitator Speed(rpm) 1st-10th	0-300	100-938
Power(kw)	0.32	0.35
Outside Dimension(mm) (W*D*H)	234X389X400	231X409X424
Weight(kg)	12	16
Standard Attachment	bowl,beater,hook and whipping ball	

PLANETARY MIXER - BELT DRIVE SERIES

Standard Attachment

Option

SM-201 option spiral hook

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.
- Color for choice: ①white / ② silver
                ③grey+white /④ grey+silver

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	0.5	0.75
Outside Dimension(mm) (W*D*H)	430X430X700	510X530X830	620X670X1000
Weight(kg)	60	94	170
Option	spiral hook	spiral hook	spiral hook

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

PLANETARY MIXER - CLUTCH SYSTEM

Standard Attachment

Option

SM-100C   SM-200C/SM200CH   SM-300C/SM-500C
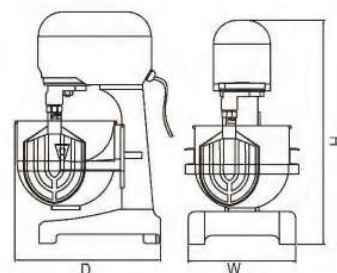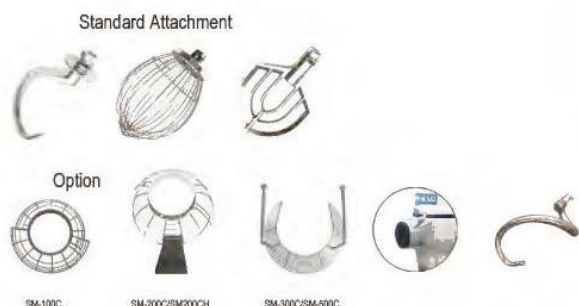
SM-100C Bowl capacity:10 liters
SM-200C Bowl capacity:20 liters
SM-300C Bowl capacity:30 liters
SM-500C Bowl capacity:50 liters
SM-600C Bowl capacity:60 liters

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	0.5	0.5	1.2	1.2	2.2/2.8
Outside Dimension(mm) (W*D*H)	430X430X700	510X540X880	510X540X1052	560X700X1330	560X700X1330	830X910X1450
Weight(kg)	60	100	120	190	250	480
Standard Attachment	bowl,beater,hook and whipping ball					bowl trolley for SM-600C
Option	safety grids,drive hub,spiral hook					

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PLANETARY MIXER - DIGITAL SERIES

Control Panel

Option beater:

SM-20L   SM-40L   SM-60L   SM-80L

SM-60Loption 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	169-420	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			

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

PLANETARY MIXER - WITH INVERTER

Control Panel

With hygienic shaft cover

H
W
D
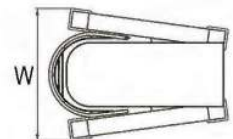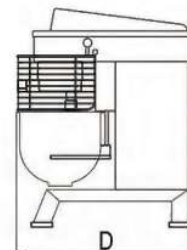
SM2-20L Bowl capacity:20 liters
SM2-40L Bowl capacity:40 liters
SM2-60L Bowl capacity:60 liters
SM2-80L Bowl capacity:80 liters

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	169-420	133-400
Power(kw)	1.1	2.2	3	4.5
Outside Dimension(mm) (W*D*H)	564X750X927	732X838X1379	729X972X1463	758X1037X1677
Weight(kg)	110	250	360	470
Standard Attachment	bowl,beater,hook,whipping ball,safety grids; stainless steel trolley for SM2-60L and 80L			

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PLANETARY MIXER - STAINLESS STEEL
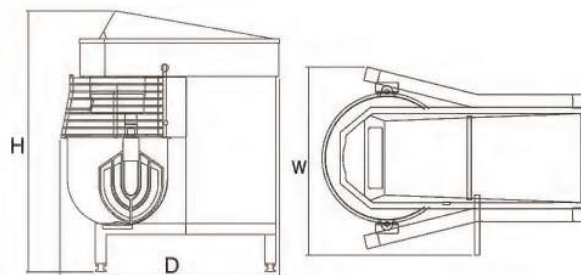
SM-10LS   Bowl capacity:10 liters
SM-20LS   Bowl capacity:20liters
SM-40LS   Bowl capacity:40liters
SM-60LS   Bowl capacity:60liters
SM-80LS   Bowl capacity:80liters
SM-80LGS Bowl capacity:80liters

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/60LMS/SM80LS/SM80LGS
  Optionally available with reduction bowl.

Model	SM-10LS	SM-20LS	SM-40LS	SM-60LS	SM-60LMS	SM-80LS	SM-80LGS
Capacity(liter)	10	20	40	60	60	80	80
Agitator Speed(rpm) 1st-10th	148-509	148-492	125-424	169-420	169-420	133-400	133-400
Power(kw)	0.75	1.1	2.2	3	3	4.5	4.5
Weight(kg)	120	160	320	380	380	480	500
Outside Dimension(mm)(W*D*H)	426X650X811	525X751X899	585X835X1345	550X840X1350	550X840X1350	768X1035X1685	796X1035X1910
Standard Attachment	bowl,beater,hook,whipping ball,safety grids;stainless steel trolley for SM-60LS&SM-60LMS&SM-80LS&SM-80LGS						
Option	/	/	scraper	scraper	scraper	scraper	scraper

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

PLANETARY MIXER - MULTI SPEED SYSTEM
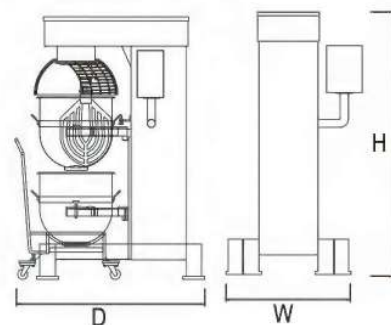
SM-60LG Bowl capacity:60 liters

SM-80LT Bowl capacity:80 liters

Standard Attachment for SM-60LG: bowl,beater,whipping ball,hook,safety g17rids,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)	410	586
Option	scraper	/

PLANETARY MIXER - GEAR DRIVE TRANSMISSION
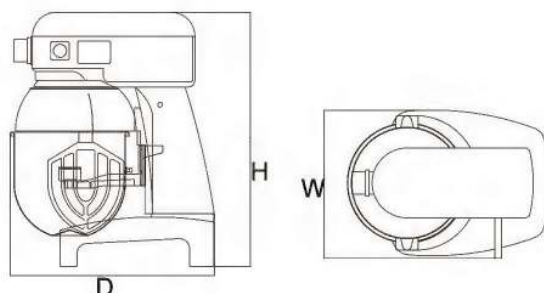
Optional accessories

● ① Meat mincing and sausage stuffing

● ② Vegetable cutter

● ③ Meat tenderizer

● 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.

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	

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

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.

Control panel

Features

- Digital Control panel.
- Normal mixing time: low speed 3min, fast speed 3min; After low speed 3min mixing, there's no flour in the bowl.
- After mixing, there's no granule in the dough, the gluten can pull to the thin film.
- Micro computer control, it will run automatically until finishing after you set the time.
- The material of mixing area meets the request of food hygiene.
- The material of the hook is imported from Japan, process in Taiwan.
- The bowl is made of SUS304 stainless steel with polishing.
- When open the safety grid, the mixer stops immediately to avoid the hand entering the mixing area.

Model	SM2-10
Capacity(kg) Flour	5
Capacity(kg) Dough	10
Spiral Power(kw)	1.1
Bowl Power(kw)	/
Spiral Speed(rpm) 1st Speed	135
Spiral Speed(rpm) 2nd Speed	270
Bowl Speed(rpm) 1st Speed	12
Bowl Speed(rpm) 2nd Speed	24
Weight(kg)	88
Outside Dimension(mm) (W*D*H)	375X700X810

SPIRAL MIXER - FIXED BOWL SERIES

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

SM2-120T/SM2-200T option panel
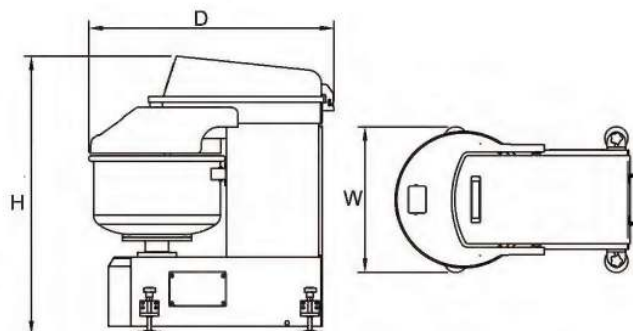
Features

- Digital control panel.
- Solid construction.
- SM2-25,SM-50 single-motor driven.
- From SM2-50T, two motors.
- Short mixing time with excellent kneading result.
- Switch for manual or automatic funtion.
- 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)

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

Model	SM2-25	SM-50	SM2-50T	SM2-60T	SM2-80T	SM2-120T	SM2-200T
Capacity(kg) Flour	12.5	25	25	37.5	50	75	125
Capacity(kg) Dough	25	50	50	60	80	120	200
Spiral Power(kw)	2.2	3	3	4.5	4.5	9	12
Bowl Power(kw)	/	/	0.75	0.75	0.75	0.55	1.5
Spiral Speed(rpm) 1st Speed	140	135	135	135	125	110	98
Spiral Speed(rpm) 2nd Speed	280	270	270	270	250	220	196
Bowl Speed(rpm) 1st Speed	12.8	12.8	17.8	17.8	17.2	13	11
Bowl Speed(rpm) 2nd Speed	25.5	25.5	17.8	17.8	17.2	13	11
Weight(kg)	155	285	285	325	425	640	1050
Outside Dimension(mm) (W*D*H)	590X880X1100	640X1080X1120	640X1080X1220	660X1000X1300	765X1280X1310	830X1470X1460	980X1710X1580

SPIRAL MIXER - FIXED BOWL SERIES

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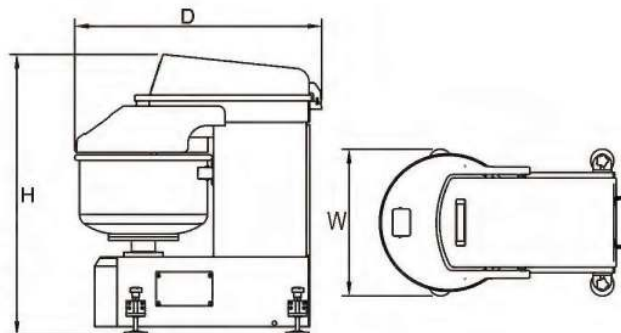
Features

- 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 funtion.
- Withdust 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	17.8	17.2	13
Weight(kg)	150	320	390	610
Outside Dimension(mm) (W*D*H)	490X860X1070	600X1000X1200	720X1210X1350	830X1350X1400

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SPIRAL MIXER - WITH REMOVABLE BOWL
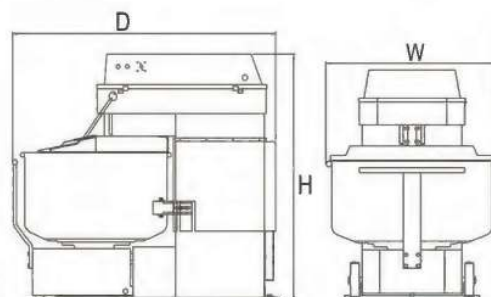
Features

- 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	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)	830X1660X1370	1215X1820X1510
Option	Bowl lifter	

BOWL LIFTER AND TIPPER
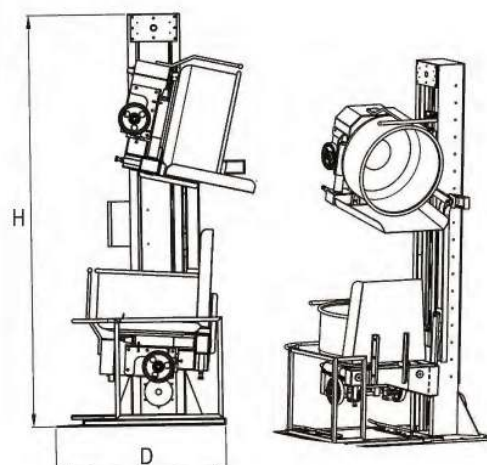
Features

BLT-120/200/1800 Bowl lifter and tipper
- Save large working time and manpower.
- Mainly used in large production bakery or big food manufaturing factory,continuous production,automatical 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	BLT-200/1800	FG2-120	FG2-200
Power(kw)	1.5	1.5	0.75	0.75
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)	/	/	970	970
Dimension(mm) (W*D*H)	/	/	1600X1790X2100	1600X2000X2200

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DOUGH DRIVER - MANUAL
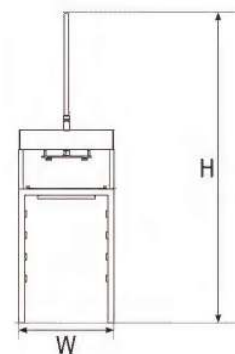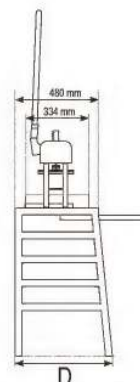
Features

- 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 interchageable;mounted on two fixed wheels,easy to move;storage for 4 grids.
    Can be customized other division.
    Optionally available with 4 grids.

Model		SDB-20A	SDB-20B	SDB-20C
Number of Division		20	10 / 20 / 40 / others	10 / 20 / 40 / others
Weight Range per Piece(g)		100-300	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

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SDB-20B GRIDS

1) Plastic Grids-Single division

10(10x1) 180-500g 30x334mm	8(8x1) 225-625g 41x334mm	7(1x7) 255-710g 454x47mm	6(1x6) 300-830g 454x54mm

2) Plastic Grids-Double division
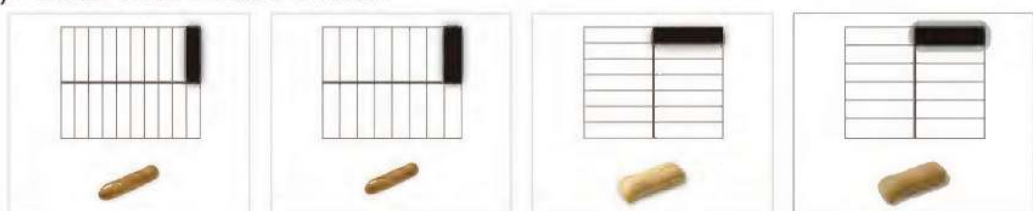
20(10x2) 90-250g 30x160mm	16(8x2) 110-310g 41x160mm	14(2x7) 125-355g 224x45mm	12(2x6) 150-415g 224x54mm

3) Stainless-Steel Grids
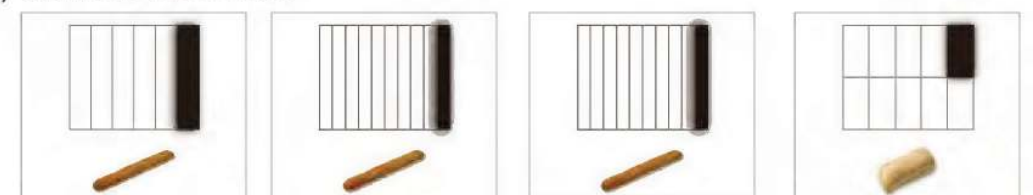
6(6x1) 300-1000g 73x334mm	8(8x1) 225-750g 54x334mm	10(10x1) 180-600g 42x334mm	10(5x2) 180-600g 88x160mm
12(2x6) 150-500g 224x53mm	12(4x3) 150-500g 115x108mm	14(2x7) 125-425g 224x47mm	21(7x3) 85-285g 62x108mm
24(8x3) 75-250g 57x108mm	40(8x5) 45-125g 54x64mm	63(9x7) 25-63g 47x45mm	24(4x3)x2 75-165g 115x108x150mm
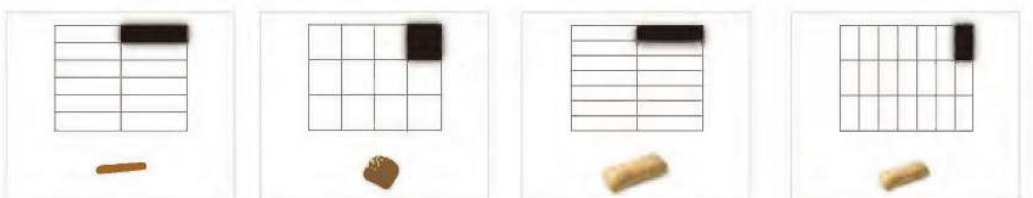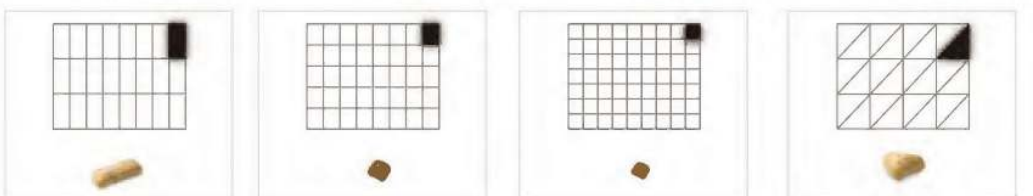
DOUGH DRIVER

SM-636/530/536
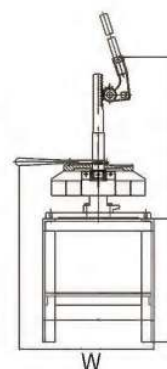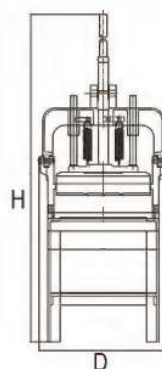
Features

- 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	36	36
Weight Range per Piece(g)		50-170	30-100	30-100
Weight(kg)		200	180	180
Dimension(mm)	Width	660	600	520
	Depth	620	580	180
	Height	1760	1780	1220
Standard Attachment		two plastic moulding plates		

DIVIDER ROUNDER - SEMI-AUTOMATIC SERIES
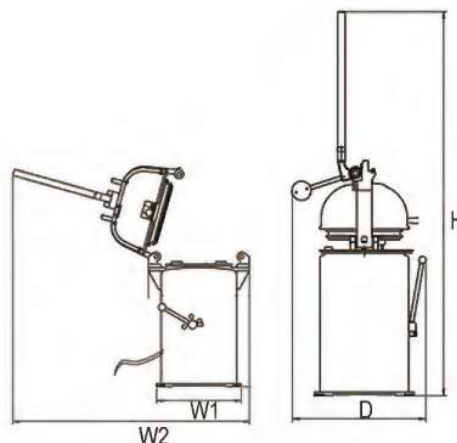
Features

- 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	650
	Width2	1720	1720	1720	1720
	Depth	710	710	710	710
	Height	2050	2050	2050	2050
Weight(kg)		340	340	340	340
Standard Attachment		Three plastic moulding plates			

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	610
	Width2	950	950	950	950
	Depth	690	690	690	690
	Height	2100	2100	2100	2100
Weight(kg)		500	500	500	500
Standard Attachment		three plastic moulding plates			

DIVIDER ROUNDER - FULLY-AUTOMATIC SERIES
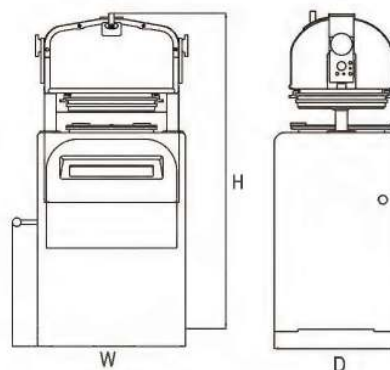
Features

- 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 interchageable.

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	800	810	810	810	810
	Depth	600	600	600	720	720	720	720
	Height	1600	1600	1600	1790	1790	1790	1790
Weight(kg)		560	560	560	370	370	370	370
Standard Attachment		Three plastic moulding plates						

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

DOUGH DIVIDER - HYDRAULIC DIVIDER

diameter:474mm

Length:505mm

Width:415mm

1745

605

720
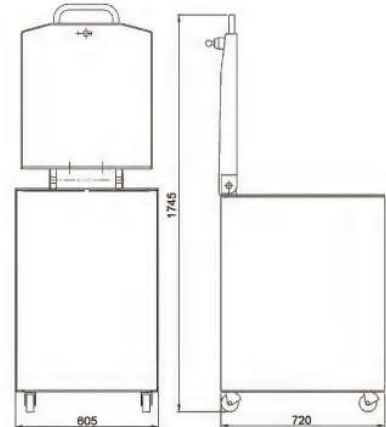
Features

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

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DOUGH DIVIDER - HYDRAULIC DIVIDER

Standard Teflon Coated Stainless Steel Grids

5(5x1)	6(6x1)	6(3x2)	8(4x2)	10(10x1)	10(5x2)	10(1x10)	12(2x6)	12(4x3)
500-1000g	500-900g	168-207g	315-750g	250-600g	300-600g	300-600g	250-500g	250-500g
100x415mm	83x415mm	42x334mm	126x207mm	50x415mm	100x207mm	505x40mm	252.5x66mm	126x138

14(7x2)	15(15x1)	16(2x8)	18(3x6)	18(6x3)	20(2x10)	20(10x2)	20(5x4)	21(7x3)
180-430g	230-400g	156-375g	139-333g	150-300g	150-300g	150-300g	150-300g	120-250g
72x205mm	33x415mm	251x51mm	166x67mm	84x138mm	250x41mm	50x205mm	72x138mm	72x138

24(4x3)x2	24(4x6)	30(6x5)	30(5x6)	40(10x4)	42(7x6)	63(9x7)	80(10x8)
105-210g	105-210g	80-160g	80-160g	70-150g	60-125g	40-85g	15-65g
126x138x184mm	125x67mm	84x81mm	100x67mm	50x100mm	72x67mm	55x57mm	50x50mm

Telflon Grids+Plastic Knives

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

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

DOUGH DIVIDER - HYDRAULIC DIVIDER
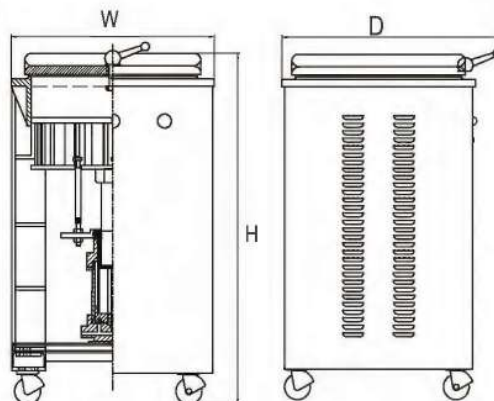
Features

- 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			

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

DOUGH ROUNDER - CONICAL ROUNDER
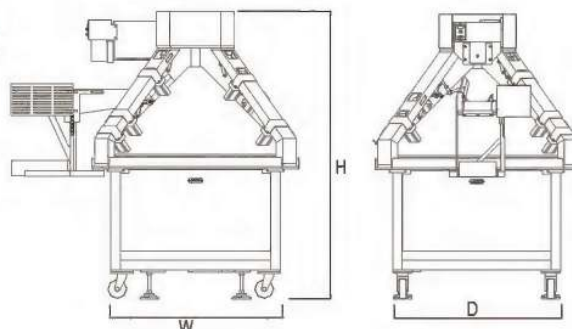
Features

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

Model		SMQ-10	SMQ-20	SMQ-30
Capacity(pcs/h)		2000	4500	4500
Dough Track Lenght(m)		3.4	5.8	4.36
Dough Weight Range(g)		200-1200	200-1200	30-1200
Dimension (mm)	Width	1100	1200	1530
	Depth	1200	1300	1100
	Height	1500	1700	1350
Weight(kg)		650	700	780
Power(kw)		0.75	0.75	0.9

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DOUGH ROUNDER - CYLINDER ROUNDER
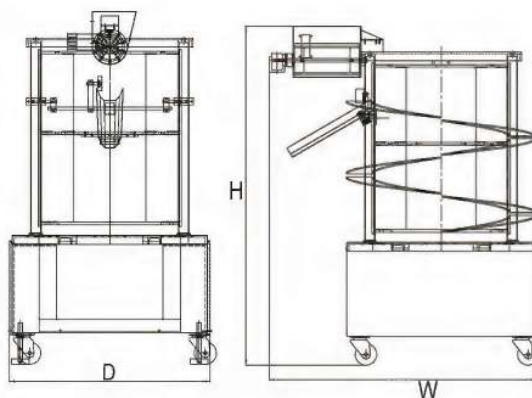
Features

- 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

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DOUGH DIVIDER - CONTINUOUS SERIES
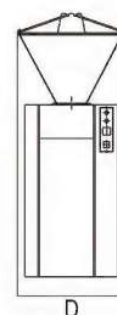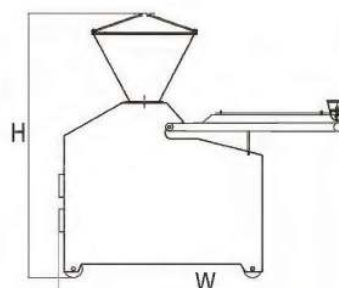
Features

- 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	SMD-1P/110
Number of Pockets		1	1
Working Efficiency(pcs/h)		1200-1800	1200-1800
Dough Weight Range(g)		30-300	60-600
Dimension(mm)	Width	1650	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

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

DOUGH DIVIDER- CONTINUOUS SERIES
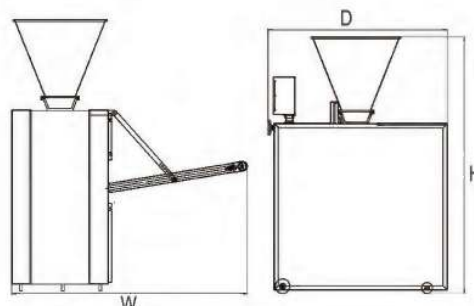
Features

- 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.

SMD-2P/4P

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	1915		1480
	Depth	1370	1370	1370	1370	1370	1370		2250
	Height	1790	1790	1790	1790	1790	1790		1800
Hopper Capacity(kg)		113	113	113	190	190	190		40
Air Pressure(kgf/cm²)		Not below 5(prepared by user)							
Weight(kg)		900	900	900	1000	1000	1000		1170
Option		Adjustable conveyor belt height(790-960mm) for SMD-2P/4P							
Dough Weight Range(g)		120-1200	80-480	50-300	200-2400	50-480	50-300	Drum1	30-50
								Drum2	45-65
								Drum3	60-75

MOULDER - DOUGH MOULDER SERIES
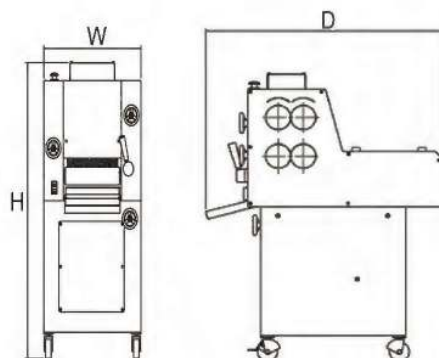
Features

- 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	580
	Depth	1680	1130	1040	1265
	Height	1135	1270	1240	1530
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

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	1380	1030
	Depth	640	790	425
	Height	1350	1350	640
Weight(kg)		230	280	88
Power(kw)		0.75	0.75	0.375
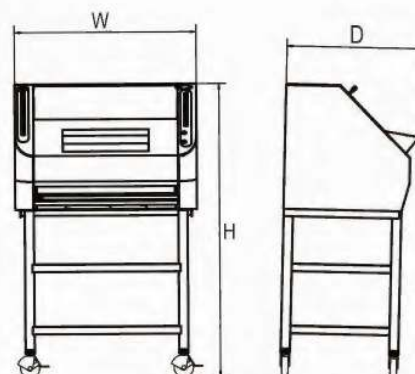
Features

- 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	1010
	Depth	690	715
	Height	1670	1650
Working Width(mm)		780	780
Weight(kg)		285	250
Remark		Guide device is optional	Stainless steel side panels

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

TOAST DOUGH MOULDER SERIES
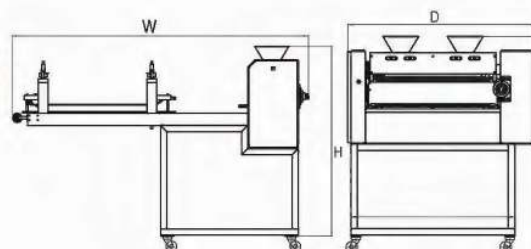
Features

SDM-340B/SDM-340B2:
- Suited for variety of bakeries(medium and big sized).
- Durable construction.
- Beautiful appearance with four rollers, get rid of CO_2 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)		350	750	380
Dimension (mm)	Width	1950	1950	1750
	Depth	770	1170	610
	Height	1350	1350	1150
Top Roller Gap Adjustment(mm)		9-14	5-9	1-15
Bottom Roller Gap Adjustment(mm)		1-9	1-9	1-15
Motor Power(kw)		0.75	0.75	0.75
Pressure Plate Height(mm)		10-50	10-50	1-50
Weight(kg)		250	325	186

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SHEETER - LIGHT DUTY SERIES
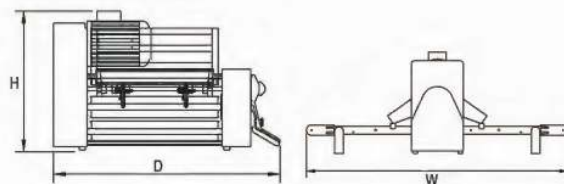
Features

- 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	2500
	Depth	950	840	940	940
	Height	580	500	580	1180
Machine tables are folded up (mm)	Width	850	440	/	1200
	Depth	950	760	/	1030
	Height	670	580	/	1750
Power(kw)		0.55	/	0.55	0.55
Weight(kg)		100	60	100	168

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SHEETER - HEAVY DUTY SERIES
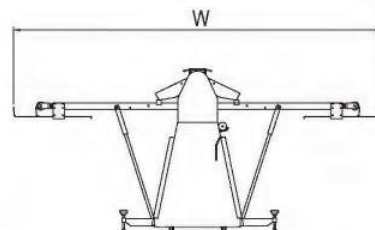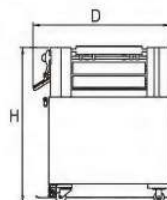
Features

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

Model		SM-520	SM-630	SM-630S	SM-620A	SM2-650
Type		Floor Model	Floor Model	Floor Model	Floor Model	Floor Model
Working Width(mm)		500	600	600	650	650
Conveyor Tabel Length(mm)		980	1400	1400	1600	1400
Machine tables are in working position(mm)	Width	2510	3500	3500	3880	3270
	Depth	1030	1130	1130	1180	1150
	Height	1170	1170	1170	1330	1260
Machine tables are folded up (mm)	Width	1300	2000	2000	/	3250
	Depth	1030	1130	1130	/	1143
	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	268	250	430	310

SHEETER - EUROPEAN STYLE SERIES
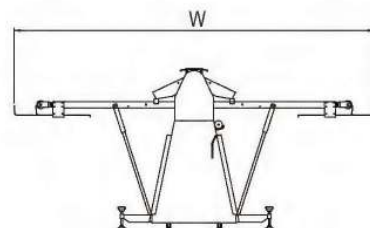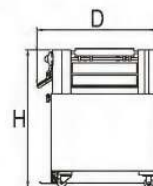
Features

- 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)	2020X1040X1950	1250X950X1750	/
Power(kw)	0.75	0.75	0.75
Weight(kg)	272	234	300

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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)		/	/	/
Triquetrous knives	TA-3	/	/	Bottom width 113mm,Height 180mm
	TB-4	/	/	Bottom width 113mm,Height 135mm
	TC-5	/	/	Bottom width 113mm,Height 108mm
Rectangular Knives	RA-3 series	/	/	Width 180mm,depth 190mm,127mm or 95mm
	RB-4 series	/	/	Width 135mm,depth 190mm,127mm or 95mm
	RC-5 series	/	/	Width 108mm,depth 190mm,127mm or 95mm

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PROOFER - SIMPLE PROOFER SERIES
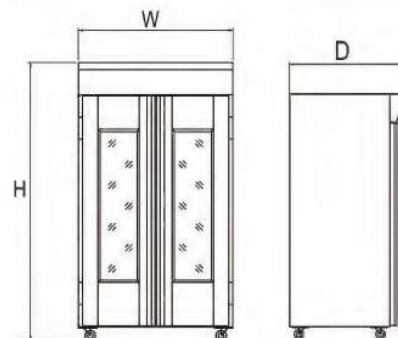
Features

- 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		

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PROOFER- WITH FIXED SHELVES SERIES

Digital control panel
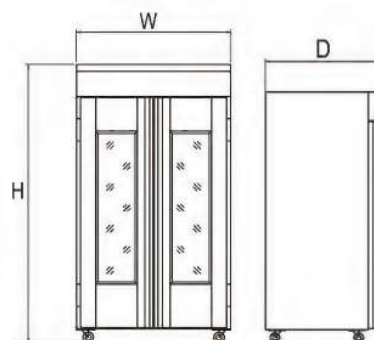
Features

- 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			

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PROOFER - ROLL-IN PROOFER SERIES

Digital control panel
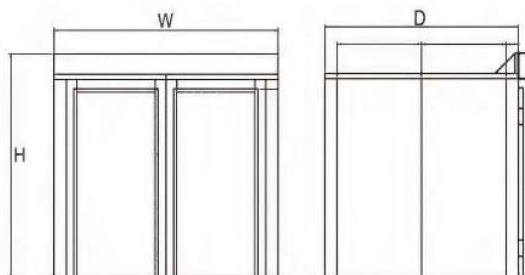
Features

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.
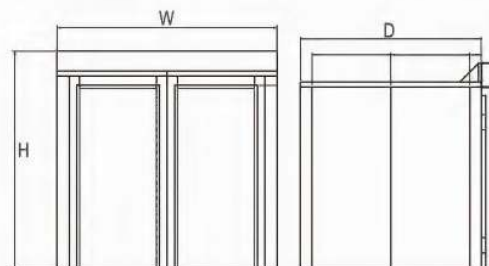- Sinmag proofers make the process of proofing easy and consistent, keeping uniform temperatures throughout the racks and even constant airflow.
- Assemble using a cam-lock design, minimizing installation time.

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
Dimension(mm)	Width	1215	2190	2190	2190	563	732
	Depth	2000	2000	2875	3560	230	230
	Height	2290	2290	2290	2290	1650	1650
Weight(kg)		260	350	450	550	46	55
Door		single door	double door	double door	four doors(front and back)	/	/
Total Power(hp)		4	4	8	8	4	8
Proofer Control Mode		digital control panel					
Proofer Outside Panel		stainless steel plate with 50mm PU insulation					
Remark		any size of Roll-in Proofer can be customized according to requirements					

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RETARDER/PROOFER- WITH FIXED SHELVES

Digital control panel

SINMAG
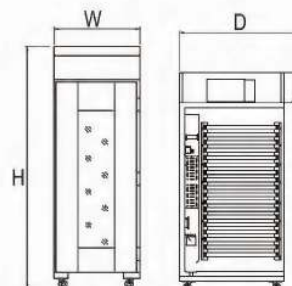
Features

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

Model		DC-18S	DC-18F	DC-36F	DC-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	755
	Depth	1015	1070	1070	1280	1215	1210	1210
	Height	2215	2135	2135	2215	1950	2215	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(℃)		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

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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.
- 3-steps in operation:-Retard;-Recovery;-Proof.
- Working fast and efficiently, yielding even proofing with full loads or partial loads.
- Built with durable components, reliable easy-to-use controls,and built refrigeration systems.
- Retarder proofer makes the process of proofing easy and consistent, keeping uniform temperatures throughout the racks and even constant airflow.while adding the versatility of retarding in the same space.

Model		DC-2R	DC-4R	DC-6R	DC-8R
Capacity(number of racks)		2	4	6	8
Tray Size (mm)		400X600	400X600	400X600	400X600
Rack Size(mm)		675X810X1800	675X810X1800	675X810X1800	675X810X1800
Dimension(mm)	Width	1215	2190	2190	2190
	Depth	2000	2000	2875	3705
	Height	2460	2520	2520	2520
Weight(kg)		250	400	510	600
Door		single door	double door	double door	four doors(front and back)
Compressor Power(hp)		1.75	2	1.75X2	2X2
Heater Power(kw)		4	6	8	12
Control Mode		digital control panel	digital control panel	digital control panel	digital control panel
Temperature Range(℃)		2~40	2~40	2~40	2~40
Outside Panel		stainless steel with 50mm PU insulation			
Remark		any size of Roll-in Retarder Proofer can be customized according to requirements.			

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PROOFER- BASE PROOFER SERIES

CE
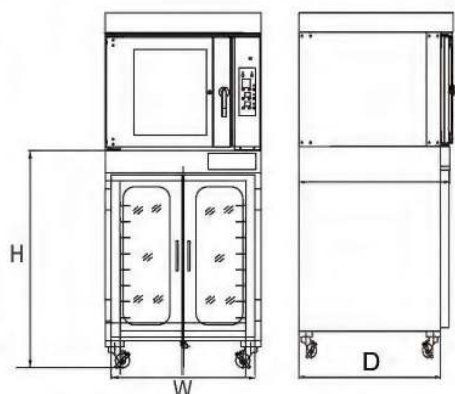
Features

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

Model		SM-716	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
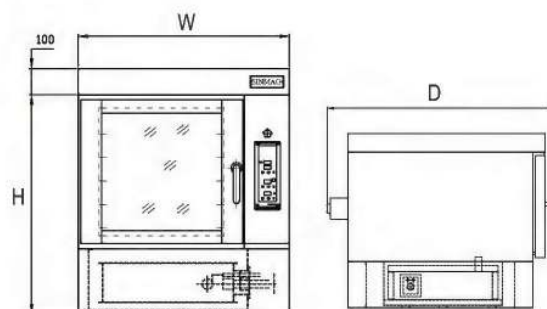
Features

- 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	810
Dimension(mm) Depth	1253	1253
Dimension(mm) Height	840	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

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CONVECTION OVEN- ELECTRICAL SERIES

CE
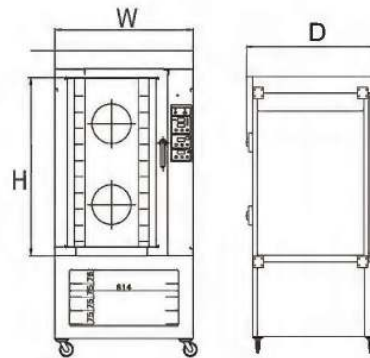
Features

- Easy to use digital controls for temperature,steam and timer.
- Double heat-protecing 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		SM2-704E	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	780
	Depth	1165	1235	1400	1235	1400	1453	1453
	Height	540	690	690	1700	1700	690	1700
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 BACK

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-protecing window.
- Damper key.
- Digital control panel, up to 20 programs available.
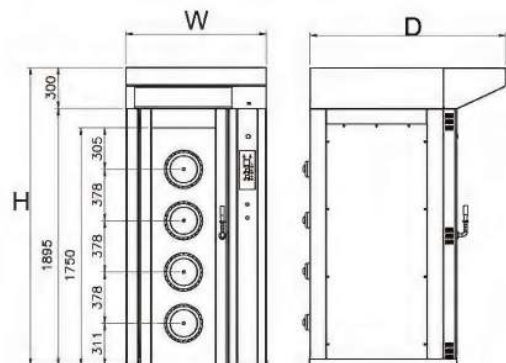
Model	RV1
Capacity(number of racks)	1 single rack
Number of Trays	16
Tray Size(mm)	400X600
Dimension(mm) Width	1035
Dimension(mm) Depth	1450
Dimension(mm) Height	2195
Weight(kg)	550
Heater Power(kw)	33
Energy	electricity
Chamber Panel	stainless steel
Outside Panel(front side)	stainless steel
Outside Panel(other sides)	aluminum&zinc-coated steel panel
Max Temperature (°c)	300

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

RACK OVEN- HOOK LIFTING SYSTEM
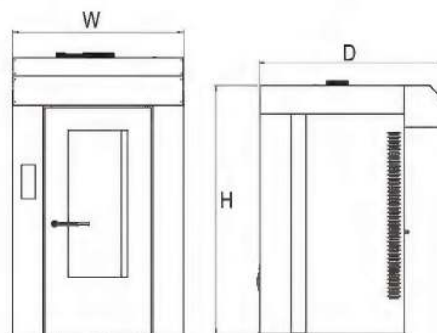
Features

- 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
Max Temperature (°c)		300

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

RACK OVEN - F SERIES (TURNTABLE)
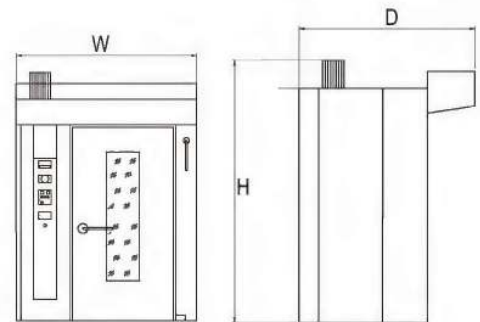
Features

- 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.
- 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 460X720 / 460X760	400X600	400X600 / 460X660 460X720 / 460X760	400X600
Max.Trays		18	36	36	72
Dimension (mm)	Width	1890	2180	2420	3120
	Depth	1950	1850	2350	2600
	Height	2410	2500	2600	2920
Energy		electricity/gas/oil	electricity/gas/oil	electricity/gas/oil	gas/oil
Motor Power(kw)		1.1	1.6	2.7	6
Max Temperature (°c)		300	300	300	300
Electric Heater Power (kw)		37	47	60	/
Burner Heater Power(kcal/h)		43850	49870	86000	103200
Weight(kg)		1100	1570	1900	3900
Optional		steam device/exhaust fan/diesel tank			

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RACK OVEN- SV TURNTABLE OR HOOK LIFTING SYSTEM

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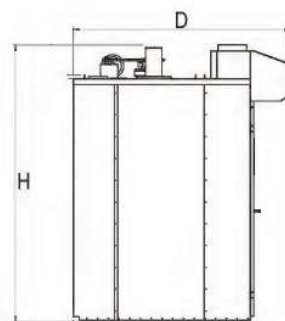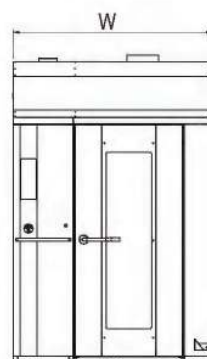
Features

- 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	2050
	Depth	1690	1960	2100
	Height	2550	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
Max Temperature (°c)		300	300	300
Electric Heater Power (kw)		37	47	59
Burner Heater Power(kcal/h)		43850	49870	86000
Energy		electricity/gas/oil	electricity/gas/oil	electricity/gas/oil

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RACK OVEN - ROLL-IN AMERICAN RACK OVEN
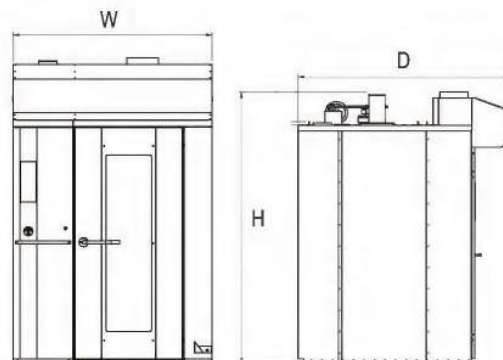
Features

- 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	1830
	Depth	1300	1550
	Height	2700	2700
Weight(kg)		1320	1350
Electric Heater Power(kw)		51.96	64.95
Burner Heater Power(kcal/h)		43750	72500
Energy		electricity/gas	electricity/gas
Max Temperature (°c)		300	300
Motor Power(kw)		1.2	1.2

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

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 grogram.
- 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
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	1112
	Depth	1031	1031	1061	1061
	Height	2163	2163	2163	2163
Weight(kg)		620	620	410	410
Motor Power(kw)		0.37	0.37	0.37	0.37
Electric Heater Power (kw)		26.4	/	12.5	12.5
Burner Heater Power(kcal/h)		/	32000	22700	22700
Max Temperature (°c)		275	275	275	275
Gap between each shelf(mm)	6Shelves	201	201	139	139
	8Shelves	151	151	100	100
	10Shelves	120	120	83	83
	12Shelves	100	100	/	/
	16Shelves	75	75	/	/

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

ELECTRIC DECK OVEN - ASIAN SK SERIES

SK2-P623/SK2-623

SK-P634/SK-P634T/SK-P644T

Standard panel

optional panel

Features

- The ovens are composed of detachable decks.easy to install site.
- Doors with windows open down to access baking chamber.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Casters.
- 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.
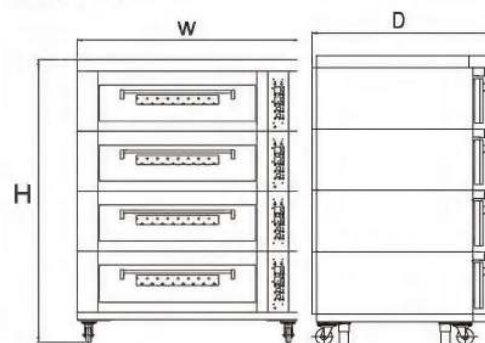
Model		SK2-P623/SK2-623	SK2-P634/SK-634	SK-P634T/SK-634T		SK-P644/SK-644	SK-P644F/SK-644F
Number of Decks		3	4	4		4	4
Number of Trays(per deck)		2	3	3	2	4	4
Tray Size(mm)		400X600	400X600	400X600	460X760	400X600	400X600
Tray Layout							
External Dimension(mm)	Width	1320	1720	1520		1370	1720
	Depth	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
Max Temperature (°c)		300	300	300		300	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

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ELECTRIC DECK OVEN - ASIAN SK6 SERIES

Standard panel

optional panel

SK2-P923G

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
Number of Decks		3	4	4		4	4
Number of Trays(per deck)		2	3	3	2	4	4
Tray Size(mm)		400X600	400X600	400X600	460X760	400X600	400X600
Tray Layout							
External Dimension(mm)	Width	1320	1790	1520		1370	1790
	Depth	1090	1030	1270		1640	1270
	Height	1650	1925	1925		1925	1925
Baking Chamber Dimension(mm)	Width	900	1320	1050		900	1320
	Depth	720	680	900		1320	900
	Height	210/230 option	230	230		230	230
Weight(kg)		600	860	980		1100	1112
Power per Deck(kw)		5.5	7.5	7		9	9
Max Temperature (°c)		300	300	300		300	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

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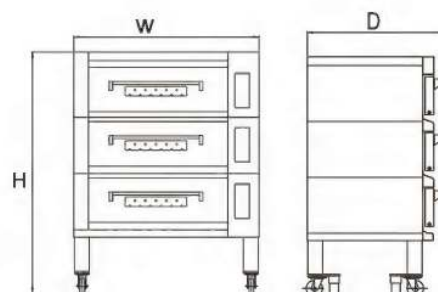
ELECTRIC DECK OVEN - CLASSICAL SERIES

Standard panel

SM2-523

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		SM2-901C	SM-603A		SM2-523
Number of Decks		5	3		3
Number of Trays(per deck)		1	5	3	2
Tray Size(mm)		400X600	400X600	460X760	400X600
Tray Layout					
External Dimension(mm)	Width	780	2190		1320
	Depth	1015	1220		1090
	Height	300	1860		1710
Baking Chamber Dimension(mm)	Width	420	900		1720
	Depth	620	845		720
	Height	150	250		210/230 option
Weight(kg)		80	1260		600
Power per Deck(kw)		2.8	11		5.5
Max Temperature (°c)		300	300		300
Outside Panel (front side)		stainless steel			
Outside Panel(other sides)		aluminum coated steel			
Door-open style		downward&outward			

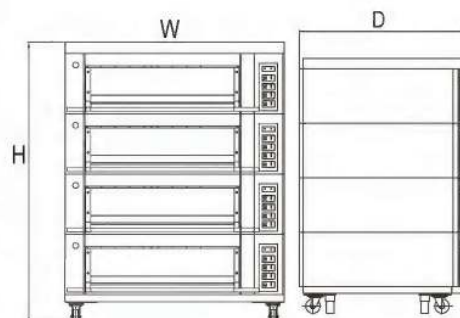Drawings,descriptions and photos are not contractual and can be modified.

ELECTRIC DECK OVEN - MB SERIES

Standard panel

MB2-623/923

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

Features

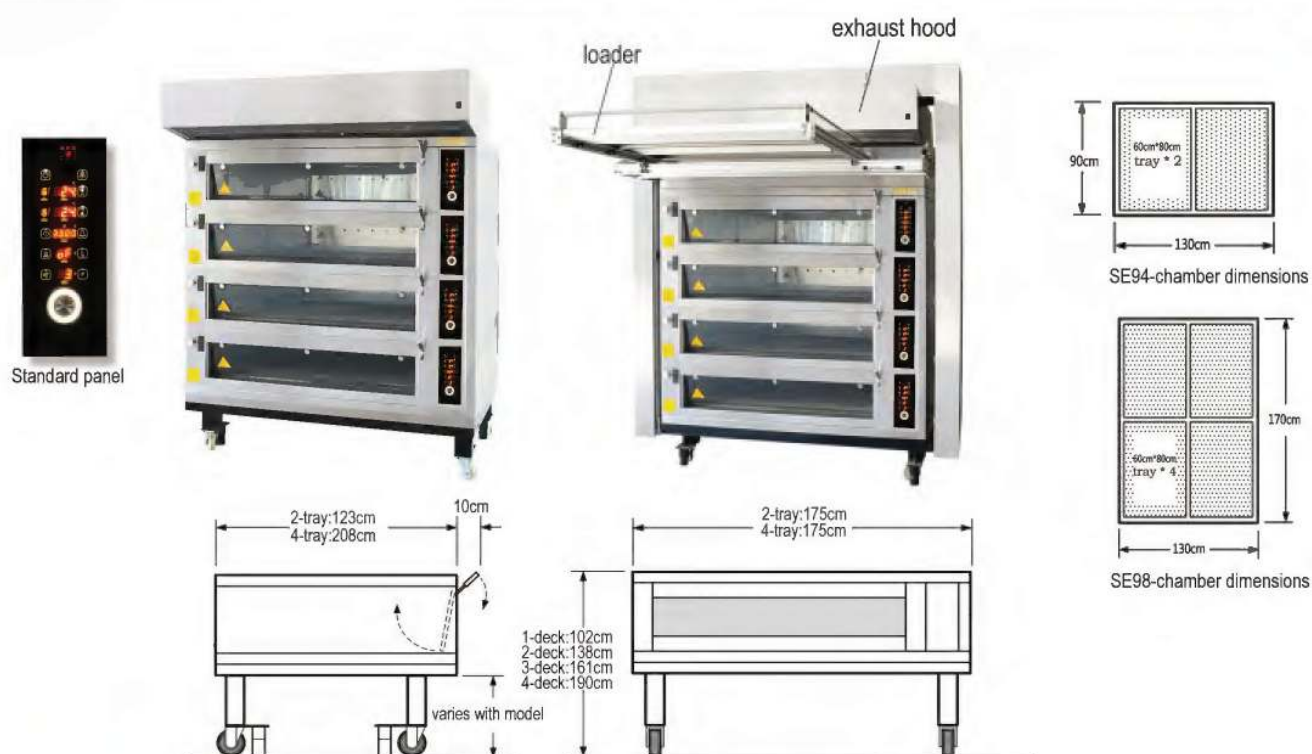- Economic ovens.
- Glass door,open up and outward.
- The ovens are composed of detachable decks.easy to install site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Stainless steel frame, bottom-placed proofer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

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

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	4	3
Tray Size(mm)		400X600	400X600	460X760	400X600	400X600	400X600	460X760	400X600	460X760
Tray Layout									
External Dimension(mm)	Width	1320	1530	1810	1365	1530		1810	2020
	Depth	1090	1336	1336	1160	1336		1336	1290
	Height	1710	1965	1965	1965	1965		1965	1965
Baking Chamber Dimension(mm)	Width	900	1050	1320	850	1050		1320	1470
	Depth	720	900	900	680	900		900	840
	Height	210/230option	210	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
Max Temperature (°c)		300	300	300	300	300		300	300
Outside Panel		aluminum coated steel	mild steel with painting			stainless steel plate			
Door-open Style					upward&outward				

ELECTRIC DECK OVEN - SE SERIES

Standard panel

loader

exhaust hood

SE94-chamber dimensions
90cm — 60cm*80cm tray * 2 — 130cm

SE98-chamber dimensions
170cm — 60cm*80cm tray * 4 — 130cm

2-tray:123cm / 4-tray:208cm — 10cm

1-deck:102cm
2-deck:138cm
3-deck:161cm
4-deck:190cm
varies with model

2-tray:175cm / 4-tray:175cm

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 acessed.
- 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		SE-941F/2F/3F/4F				SE-981F/2F/3F/4F			
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	1750
	Depth	1330	1330	1330	1330	2180	2180	2180	2180
	Height	1020	1380	1610	1900	1020	1380	1610	1900
Baking Chamber Dimension(mm)	Width	1300	1300	1300	1300	1300	1300	1300	1300
	Depth	900	900	900	900	1700	1700	1700	1700
	Height	220	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
Max Temperature (°c)		300	300	300	300	300	300	300	300
Door-open Style		upward&outward				upward&outward			

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ELECTRIC DECK OVEN - AMERICAN STYLE
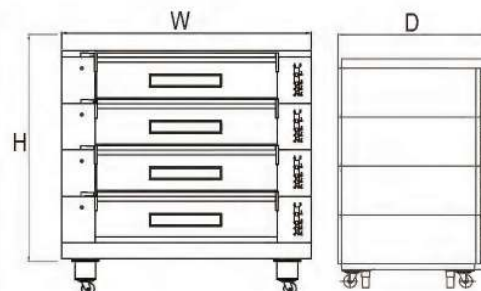
Features

- 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	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
Max Temperature (°c)	300	300
Outside Panel	stainless steel	
Door-open Style	upward&inward	

GAS DECK OVEN - MB8 SERIES

Standard panel

Features

- Glass door.
- The chamber of the oven is constructed of corrosion-resistant aluminized steel.
- The ovens are composed of detachable decks.easy to installation site.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Doors with windows open down to access baking chamber.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional accessories:steam device;exhausting hood;stone plate.
- Modular design-decks can be add easily later as your operation expands.
- Easy to use digital controls for temperature,steam time,and top and bottom heat controls for each individual deck.
- Casters.

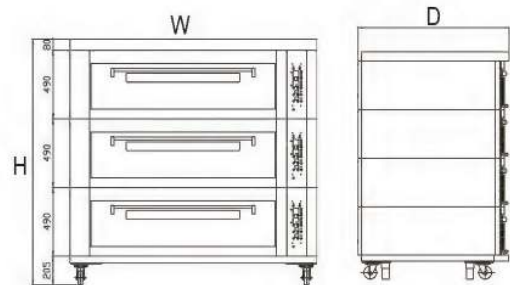| Model	MB-823
Number of Decks	3
Number of trays(per deck)	2
Tray Size(mm)	400X600
Tray Layout	
External Dimension(mm) Width	1365
External Dimension(mm) Depth	1150
External Dimension(mm) Height	1845
Baking Chamber Dimension(mm) Width	900
Baking Chamber Dimension(mm) Depth	680
Baking Chamber Dimension(mm) Height	210
Weight(kg)	650
Power per Deck(kw)	0.1
Thermal Output per Deck(kcal/h)	5800
Max Temperature (°c)	300
Outside Panel(front side)	stainless steel
Outside Panel(other sides)	mild steel with painting
Door-open style	upward&outward

GAS DECK OVEN - SM8 SERIES

Standard panel

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	5	3	
Tray Size(mm)		400X600	460X760	400X600	400X600	400X600	460X760	
Tray Layout								
External Dimension(mm)	Width	1490		1770	1770		2190	
	Depth	1150		1175	1040		1240	
	Height	1755		1755	1755		1860	
Baking Chamber Dimension(mm)	Width	1020		1300	1300		1720	
	Depth	805		840	650		845	
	Height	240		240	240		250	
Weight(kg)		720		800	750		1340	
Electric Power per Deck(kw)		0.14		0.2	0.2		0.26	
Thermal Output per Deck(kcal/h)		8600		9795	8600		12660	
Max Temperature (°c)		300		300	300		300	
Outside Panel(front side)		stainless steel						
Outside Panel(other sides)		mild steel with painting						

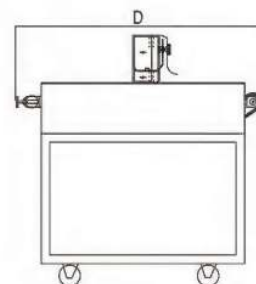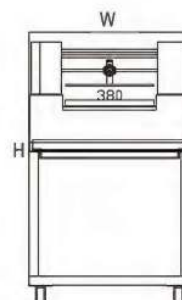Drawings,descriptions and photos are not contractual and can be modified.

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	790	880
	Depth	1150	1150	1840
	Height	1165	1250	1360
Remark		Adjustable for different standards of thickness		

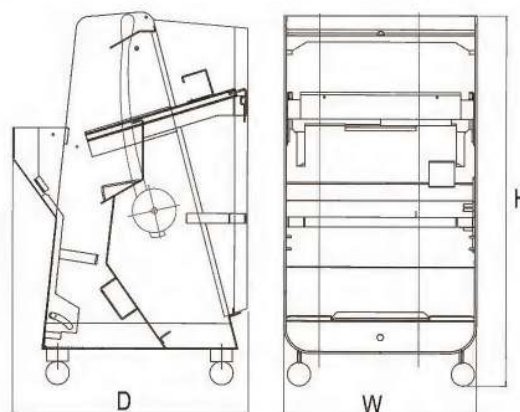Drawings, descriptions and photos are not contractual and can be modified.

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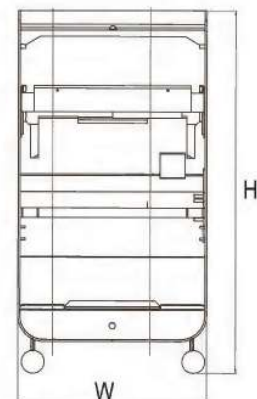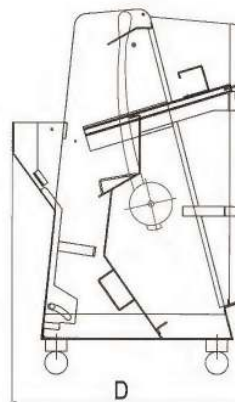
SINCE 1983
SINMAG

BREAD SLICER

Features

- Innovative and elegant design.
- User-frinedly,ideal for supermarkets.
- Stainless steel in all food contact areas.
- Perfect blade tension(13mm) for uniform slicers.
- Takes little space.
- Crumb basket in ABS,easy to empty.
- Casters.

- SM-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-frinedly,ideal for supermarkets.
- Stainless steel in all food contact areas.
- Perfect blade tension(13mm) for uniform slicers.
- Takes little space.
- Crumb basket in ABS,easy to empty.
- Casters.
- SM52W-B:Manual.
- SM-52W-C:Automatic with the safety cover.
- 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

CE ETL Intertek ETL Intertek

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-302/SM-322:
- Stainless steel in all food contact areas.
- Mostly used for toast slicing.
- Silver,white for choice.

Model	PC-16C	PC-16	SM-302	SM-322
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
Outside Dimension(mm) (W*D*H)	684X588X760	684X588X760	556X720X720	600X720X720
Slicing Thickness	standard 12mm,other thickness(9mm-48mm) can be customized			

SLICER - CAKE SLICER
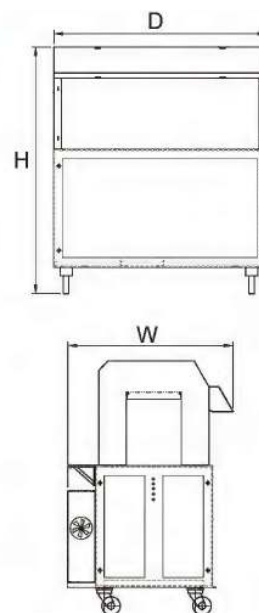
Features

- 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(rounde) mm		8" / 10"
Power(kw)		1.15
Cake Height(mm)		0~100
Weight(kg)		450
Air Compression		5kgf/cm (prepared by customers)
Dimension(mm)	Width	1130
	Depth	1360
	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.

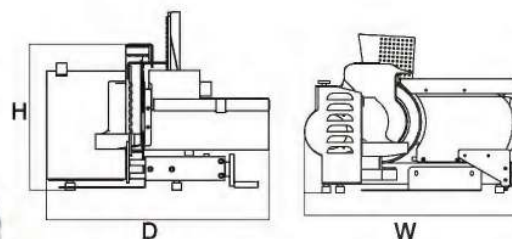| Model	SMS-30
Motor Power(kw)	2.4
Weight(kg)	460
Min.Width of Bread(mm)	150
Max.Width of Bread(mm)	380
Dimension(mm)(W*D*H)	2270X1210X2020
Slicing Thickness	standard 12mm,other thickness(10mm-30mm) can be customized
Capacity(loaves/h)	1800

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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)	⌀195X2.7	⌀ 195

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

SLICER - BUN SLICER

Dimensions diagram showing D, H, and W measurements.
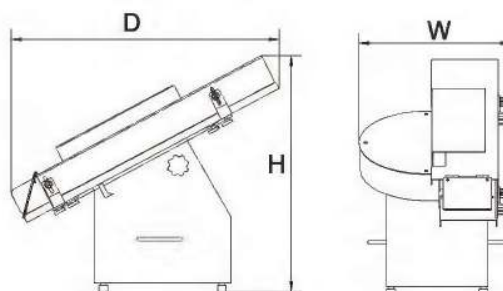
Features

- 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.

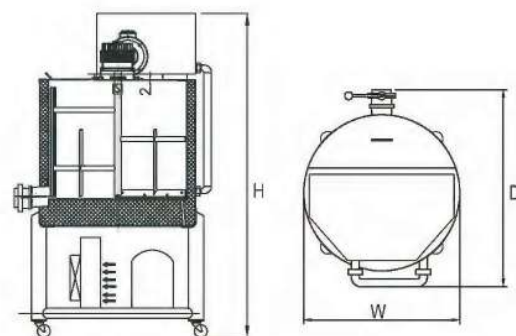| Model	SM-313	SM-513
Capacity(loaves/h)	3600	3600
Weight(kg)	25	28
Bun Height	up to 67mm	up to 90mm
Bun Width	60~130mm	60~130mm
Cutting Height From Bottom of Bun	10~30mm	10~45mm
Dimension(mm) (WXDXH)	360X540X590	360X540X607
Motor Power(kw)	0.37	0.37

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		

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Features

- With glycohol 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	1250
	Depth	995	1065	1035	1275
	Height	1440	1455	1645	1670

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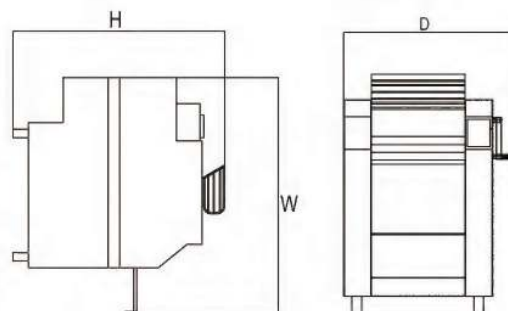
Features

- 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	8-20	8-20	1-30
Power(kw)		2.5	3	3	4.5
Weight(kg)		550	343	356	475
Dimension(mm)	Width	1600	1340	1340	1500
	Depth	1050	770	870	1150
	Height	1450	1240	1240	1450

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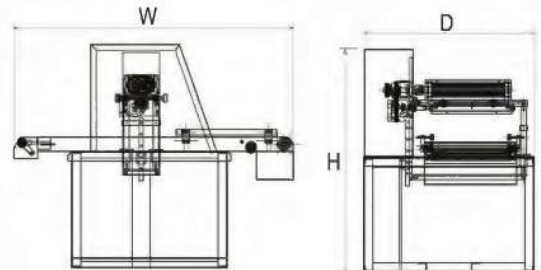
Features

- 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-400D/SCD-600D,Cake depositor.
  SCD-400F2,,Cookie depositer.customized sprout quantity and dimension.
  SCD-400DF2,Cake and cookie depositor,it works for both cake and cookie raw material.

Accessories for Cake

D1

D2
D3

D4
D5

Flat Feeder

Birthday Cake

Capacity

Model	SCD-400D	SCD-600D
Tray Size(mm)	400×600	400×600
Flat tray cake 1000g (Trays/H)	600	720
Cup cake 60g(Pcs/H)	based on 4 nozzles:5760	based on 6 nozzles:8640
Birthday cake 400g (8 " for example) (Pcs/H)	1200	1800

Accessories for SCD-400F2/400DF2 Cookie

Teeth Sprouts shape

| F1 | F2 | F3 | F4 | F5 | F6 |
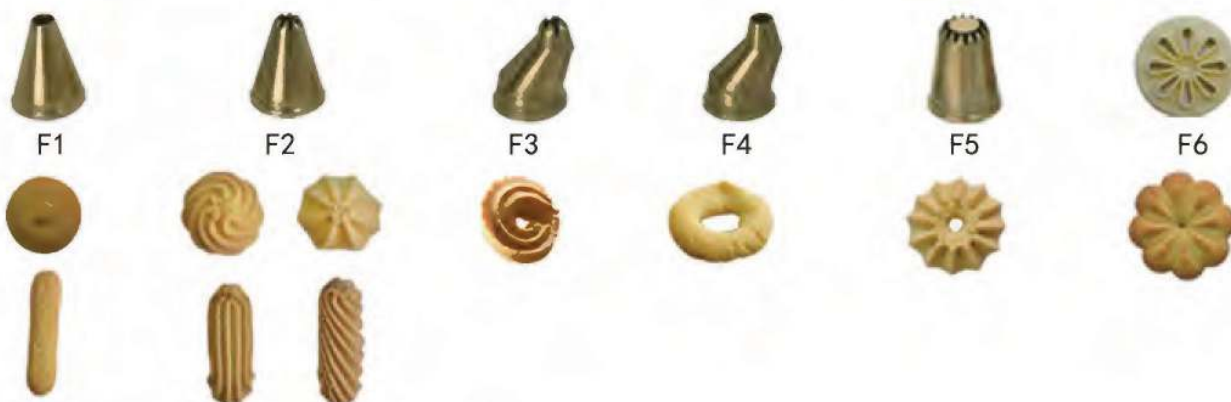
Model		SCD-400D	SCD-600D	SCD-400F2	SCD-400DF2
Description		cake depositor	cookie depositor	cookie depositor	cake and cookie depositor
Working Width(mm)		400	600	400	400
Tray Size(mm)		400X600	400X600	400X600	400X600
Hopper Capacity(L)		cake40	cake 60	cookie25	40L for cake;25L for cookie
Power(kw)		1.2	1.9	2.0	2.0
Weight(kg)		325	400	375	420
Dimension(mm)	Width	1530	1530	1530	1530
	Depth	930	1130	930	930
	Height	1400	1400	1400	1400
Air Compressor(Prepared by user)		not below 5 kgf/cm²			

Features

- Mixing bowl is easily fixed, lifted up and overturns to table or depositor.
- Reduce working strength and working labour.
- Easy to move the machine by castors.
- Elevator are made out of SUS304 with sand blast.
- Safe operation with limit switches.
- BLCS-86:
  Suitable for SCD400D/SCD-600D/SCD-400F2/SCD-400DF2.
  Standard height is 1500mm,other height can be customized.
- BLCS-80TS:
  The lifting capacity is up to 50kg load(bowl not included).
  For bowls from 60 to 80 liters,for tipping height up to 1598mm.
  The lift is controlled with push buttons for up and down movement.

Model		BLCS-86	BLCS-80TS
Suitable Bowl		40L,60L,80L	40L,60L,80L
Power (kw)		1.5/0.75(fast/slow)	0.75
Bowl Tile Angle(°C)		120	120
Dimension(mm)	Width	1300	984
	Depth	1350	1062
	Height	2300	2158
Weight (kg)		390	135
Remark		Stainless steel body	Stainless steel body

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Features

- Suited for small and meduim sized bakeries.
- Frying time and temperature adjustment.
- Electric heated.
- Easy to clean.
- Minimized the cost and labor.
- Stainless steel construction.

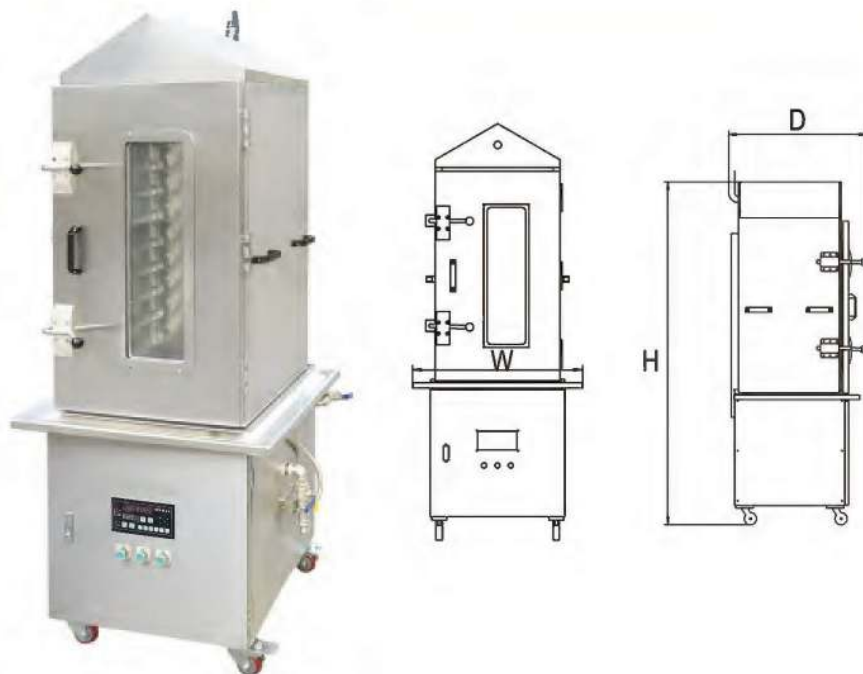| Model		FR-40	FR-50	FR-80
Volume(L)		40	50	80
Basket Size(cm)		40X60	46X66	67X85
Weight(kg)		65	75	85
Dimension(mm)	Width	1340	1470	1840
	Depth	665	860	945
	Height	1040	1025	1000
Max Temperature (°c)		200	200	200

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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.

11ZDG-001

5SNDS1510453   11ST6-460   5SNDS1510453
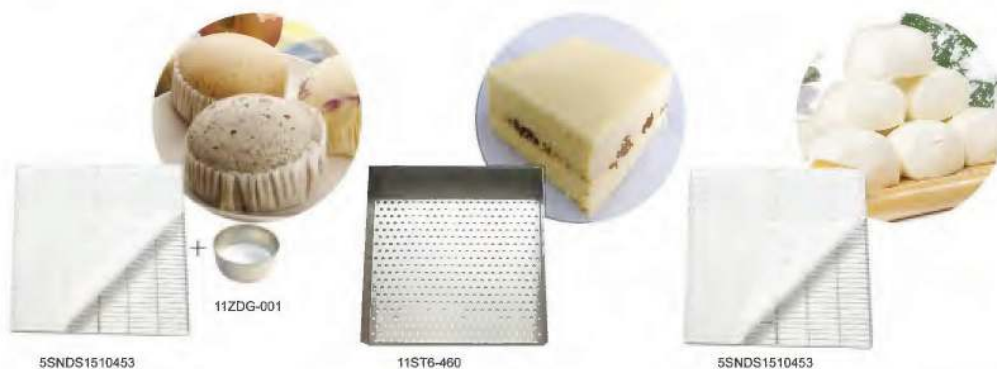
Model		ST-10
Number of trays		10
Tray Size(mm)		460X460
Power(kw)		6
Dimension(mm)	Width	764
	Depth	740
	Height	1950
Weight(kg)		90

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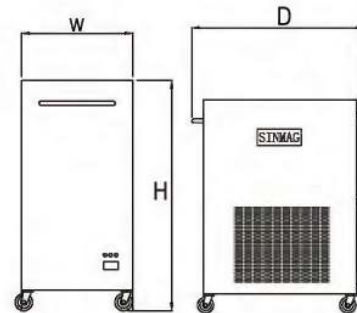
Features

SMC-180(Water Cooler)
- 730 litres of cooled water availabel in the first 6 hours,then 60 litres per hour.
- Cools water to a temperature between 2℃ and 5℃.
- Fully in stainless steel.
- With water evacuation valve.
- Mounted on castors with brake.
- Works on network water pression,no internal pomp 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(℃)		2~5	/
Compressor Power(hp)		1	/
Weight(kg)		130	13.5
Dimension(mm)	Width	540	550
	Depth	900	150
	Height	1120	210

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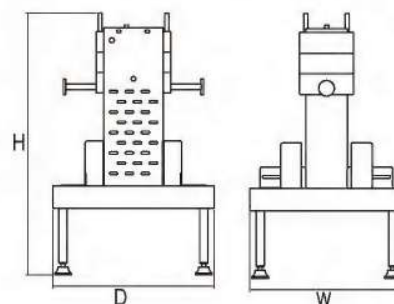
Features

- Speed regulation for the blades.
- The blades can be replaced separately.
- Easy to set and operate.
- Shave chocolate chips with thickness rang 0,1 to 3 mm.
- Sanitary,easy to clean and keep it clean with drawer.

Model		QM-210	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	370	394
	Height	639	639
Weight(kg)		30	30
Chocolate brick Dimension(mm)	Width	145~210	145~210
	Depth	40~330	40~330
	Height	17~40	17~40

MAKE UP LINES

Intermediate Proofer
Moulder
Conveyer Table
Conical Rounder
Continuous Divider

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

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

Model		SMD-1P/80	SMQ-30	SMP-70	SM2-380
Dough Weight Range (g)		50-300	30-1200	100-300	50-900
Capacity(pcs/h)		1200-1800	4500	2400	2500
Power(kw)		1.5	0.9	0.75	0.375
Dimension(mm)	Width	1650	1530	1600	1050
	Depth	850	1100	2140	690
	Height	1700	1350	2550	1670

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

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

Model		SMD-2P/2	SMQ-30	SMP-90	SDM-340B
Dough Weight Range (g)		80-480	30-300	30-300	30-300
Capacity(pcs/h)		3000	4500	2400	3000
Power(kw)		1.7	0.9	0.9	0.75
Dimension(mm)	Width	1620	1530	2490	1950
	Depth	1370	1100	1620	770
	Height	1790	1350	2400	1350

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

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

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

Model		SMD-2P/2	SMQ-30	SPQ-8112	SDM-340B
Dough Weight Range (g)		80-480	30-1200	100-300	30-300
Capacity(pcs/h)		3000	4500	3000	3000
Power(kw)		1.7	0.9	1.7	0.4
Dimension(mm)	Width	1620	1530	4600	1935
	Depth	1370	1000	3000	770
	Height	1790	1350	3010	1350

LINE 4) Capacity:4500pcs/Hr;Dough Weight Range:100-300g

Equipments:SMD-2P/3（Continuous Divider）→ SMQ-V6（Cylinder Rounder）→SPQ-8172（Intermediate Proofer)
→ SM-340B2(Moulder)

Model		SMD-2P/3	SMQ-V6	SPQ-8172	SDM-340B2
Dough Weight Range (g)		50-350	30-500	60-300	30-300
Capacity(pcs/h)		4500	6000	4500	4500
Power(kw)		1.5	1.5	5.7	0.75
Dimension(mm)	Width	1620	1140	6510	1950
	Depth	1370	1540	3000	1170
	Height	1790	2040	3010	1350

LINE 5) Capacity:6000pcs/Hr;Dough Weight Range:100-300g

Equipments:SMD-4P/4（Continuous Divider）→ SMQ-V6（Cylinder Rounder）→SPQ-10175（Intermediate Proofer)
→ 2XSDM-340B2(Moulder)

Model		SMD-4P/4	SMQ-V6	SPQ-10175	SDM-340B2
Dough Weight Range (g)		100-300	30-500	60-300	30-300
Capacity(pcs/h)		6000	6000	6000	4500
Power(kw)		1.5	1.5	6.5	0.75
Dimension(mm)	Width	1915	1140	7000	1950
	Depth	1370	1540	3000	1170
	Height	1790	2040	3010	1350

MAKE UP LINES

SMD-2P/SMD-4P
Continuous Divider

SMQ-30
Conical Rounder

SDM-340B
Moulder

SDM-340B2
Moulder

SPQ-8112
Intermediate Proofer

SPQ-10175
Intermediate Proofer

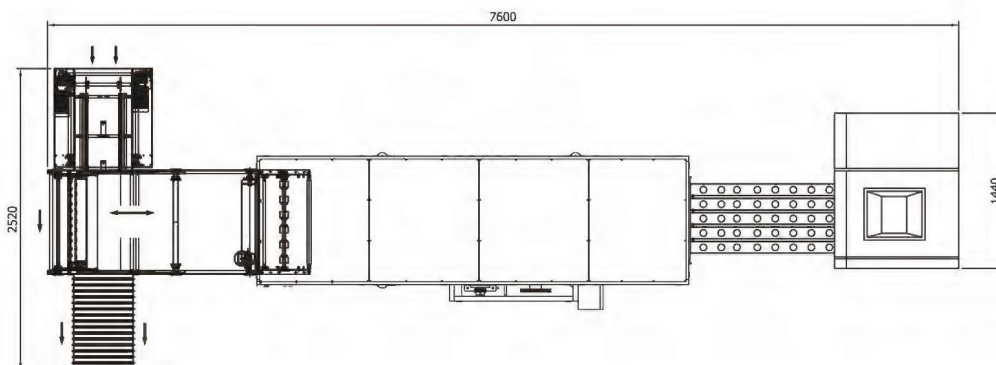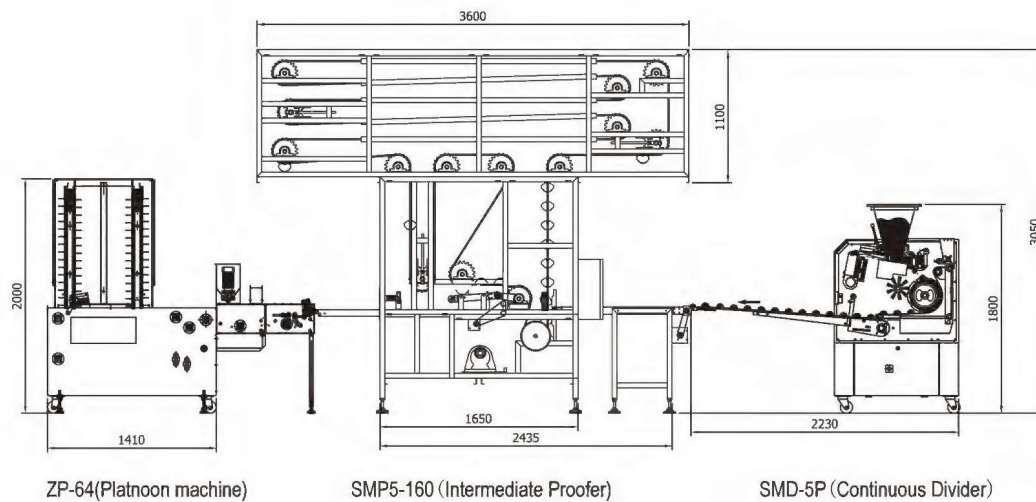Drawings, descriptions and photos are not contractual and can be modified.
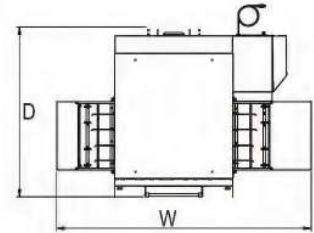
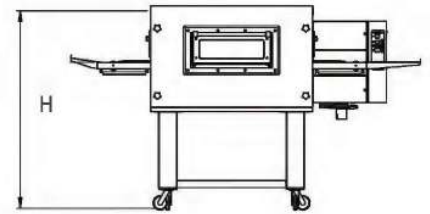# BURGER LINE

Continuous Divider

LINE 6) Capacity:6000pcs/Hr

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

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

Features

- Digital panel displays setting temperature,current temperature and baking time.
- Stainless steel front,side,top and interior.
- Stackable up to three units high.
- Maximum operating temperature 300°C.
- Double fans provide very good heat exchange. power off till oven cools to 70°C.
- All control elements are installed on the door.
- Easy cleaning chain belt.

Model		SFP-C20EA	SFP-C36GA	SFP-C36ES	SFP-C40EA
Capacity		106pcs/h(6") 47pcs/h(9") 27pcs/h(12") 20pcs/h(14")	196pcs/h(6") 87pcs/h(9") 42pcs/h(12") 36pcs/h(14")	196pcs/h(6") 87pcs/h(9") 42pcs/h(12") 36pcs/h(14")	352pcs/h(6") 156pcs/h(9") 88pcs/h(12") 65pcs/h(14")
Baking Time		3-12 minutes(adjustable)	3-15 minutes(adjustable)	3-15 minutes(adjustable)	3-15 minutes(adjustable)
Max.Temperature(°C)		300	300	300	300
Power(kw)		8.3	12338Kcal/h(oil)	16.8	28
Baking Size	Width	20"(510mm)	36"(915mm)	36"(915mm)	40"(1028mm)
	Depth	18"(455mm)	20-7/8"(530mm)	20-7/8"(530mm)	31"(795mm)
	Height	3-1/4"(80mm)	3-1/4"(80mm)	3-1/4"(80mm)	3-1/4"(80mm)
Dimension	Width	62-13/62"(1585mm)	77-3/4"(1975mm)	77-3/4"(1975mm)	82"(2085mm)
	Depth	35-5/8"(905mm)	48-15/64"(1340mm)	49-7/32"(1250mm)	61"(1550mm)
	Height	18"(460mm)	47-41/64"(1210mm)	44-11/16"(1135mm)	52-9/64"(1330mm)
Weight(kg)		95	200	200	350

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

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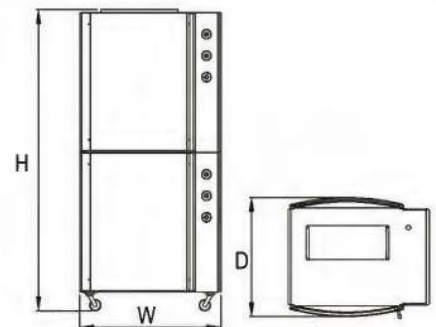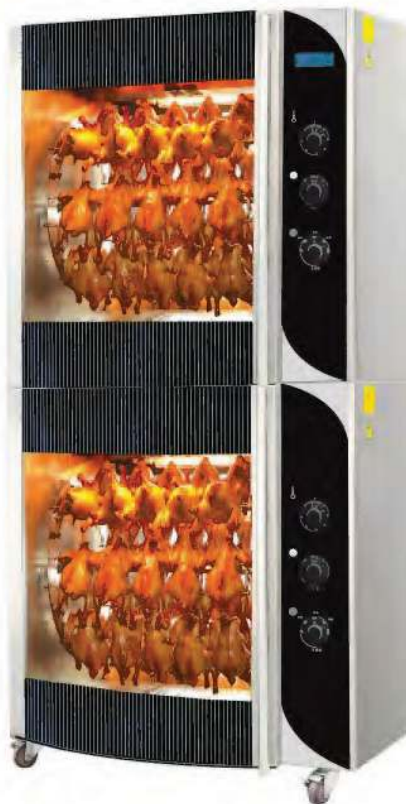Three kinds of control panels for your choice

SR7-PT   SR7-PTL   SR7-PTM

Features

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

Model		SR5-PT	SR7-PT	SR7-PTM(stackable)	SR7-PTF
Basket Quantity(pcs)		5	7	7X2	/
Capacity(pcs)		20	35	35X2	35
Power(kw)		6.3	8.3	8.3X2	8.3
Overall Dimension(mm)	Width	805	990	990	990
	Depth	730	840	840	865
	Height	955	1105	2188	1105
Cook Chamber Size(W*D*H mm)		515X565X500	705X685X650	705X685X650	705X665X700
Accessory		5 baskets,5 forks,4 foot pads	7 baskets,7 forks,4 foot pads	14 baskets,14 forks,4 foot pads	7 forks
Weight(kg)		120	180	180	180
Remark			3 kinds of panels for choice		

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IN-STORE EQUIPMENT

SJ3-932+SM2-705E×2+Shelf   **DC-236S**   **SCD36-C2-T3**

- Total tray capacity:16pans
- SJ3-932,6 trays electric deck oven,400x600mm,(stainless steel door)
- SM2-705E,5 trays electric convection oven.
- DC-236S,2-door retarder proofer,36 trays.
- SCD36-C2-T3,top freezer and bottom chiller,36 trays.

SK2-632H+SM2-705E×2+Shelf   **DC-236S**   **SCD36-C2-T3**

- Total tray capacity:16pans
- SK2-632,6 trays electric deck oven,400x600mm,(glass door)
- SM2-705E,5 trays electric convection oven
- DC-236S,2-door retarder proofer,36 trays.
- SCD36-C2-T3,top freezer and bottom chiller,36 trays.

SJ3-922+SM2-705E+Rack   **DC-236S**   **SCD36-C2-T3**

- Total tray capacity:9pans
- SJ3-922,4 trays deck oven,400x600mm,(stainless steel door)
- SM2-705E,5 trays electric convection oven.
- 1 x rack.
- DC-236S,2-door retarder proofer,36 trays.
- SCD36-C2-T3,top freezer and bottom chiller,36 trays.

SK2-622+SM2-705E+Rack   **DC-236S**   **SCD36-C2-T3**

- Total tray capacity:8pans
- SK2-622,4 trays electric deck oven,400x600mm,(stainless steel door)
- SM2-705E,5 trays electric convection oven.
- 1 x rack.
- DC-236S,2-door retarder proofer,36 trays.
- SCD36-C2-T3,top freezer and bottom chiller,36 trays.

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IN-STORE EQUIPMENT

SM2-602FH/602SH+SM2-705E+Rack   **DC-236S**   **SCD36-C2-T3**

- Total tray capacity:13pans/11pans
- SM2-602F/602S,4 trays electric deck oven,400x600mm(stainless steel door/glass door)
- 1x SM2-705E,5 trays electric convection oven.
- 1x rack.
- DC-236S,2-door retarder proofer,36 trays.
- SCD36-C2-T3,top freezer and bottom chiller,36 trays.

SM2-522+SM2-704E+Rack   **DC-236S**   **SD36-C2-T3**

- Total tray capacity:8pans
- SM2-522,4 trays electric deck oven,400x600mm.
- 1 x SM2-704E,4 trays electric convection oven.
- 1X rack.
- DC-236S,2-door retarder proofer,36 trays.
- SCD36-C2-T3,top freezer and bottom chiller,36 trays.

SM2-705E+SM2-903C   **DC-236S**   **SD36-C2-T3**

- Total tray capacity:8pans
- SM2-903C,3 trays electric deck oven with underbase,400x600mm.
- SM2-705E,5 trays electric convection oven.
- DC-236S,2-door retarder proofer,36 trays.
- SD36-C2-T3,top freezer and bottom chiller,36 trays.

SM2-705E+SM2-901C+SM-716F   **SD36-C2-T3**

- Total tray capacity:6pans
- SM2-901C,1 tray electric deck oven,400x600mm.
- SM2-705E,5 trays electric convection oven.
- SM-716F,Proofer.
- SD36-C2-T3,top freezer and bottom chiller,36 trays.

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Orders: info@bngtrading.com.pg