

BAKEWISE

professional bakery equipment

SINMAG DOUGH MOULDER SM-230

SINMAG

The Sinmag SM-230 is a perfect addition for either small or medium sized bakeries.

With its compact and durable design, the SM-230BS can withstand the daily bakery grind.

This modern look complete with x2 pairs of sheeting rollers, gets rid of CO2 effectively – ensuring you are producing the best quality dough time and time again (dough width adjustment is also available for each moulding session!).

Its simple design with a removable bottom scraper makes the SM-230J easy to clean for all level bakers.



- CAPACITY (PIECES PER HOUR) - 1800
- DOUGH WEIGHT RANGE – 70-1000G
- WORKING WIDTH – 380MM
- POWER – 0.4KW
- ROLLER GAP ADJUSTMENT – 1-15MM
- SIZE – 580MM(W) X 1,265 MM(D) X 1,530 MM(H)
- WEIGHT – 160KG
- **4 PIECE ATTACHMENT AVAILIABLE**

Equipment supplies and 24/7 service to the baking industry

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