

It bakes high-quality European bread with the far-infrared ceramic stone plate and the premium steam system.

Euro Baker Oven

European-type exterior design

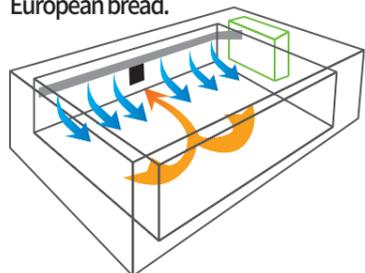
The exterior design which goes well with open kitchens upgrades the dignity of bakery stores.

Thermodynamics science Far infrared radiation Stone plate ceramic oven

Strong yet delicate steam

(3 tiers as a standard)

The steam preheated at a high temperature by the steam boiler is sprayed strongly and delicately, thus upgrading the quality of the European bread.



Controller equipped with thermodynamics technologies

- The 3-tiers thermal power adjustment function enables you to produce a variety of products.
- As the maximum 18-menu data storage function provides optimized firing programs, you can use it very easily and delicately.
- It is also equipped with a steam amount adjustment mode, various preheating modes, a temperature correction mode, and various setting modes.



EASY Cleaning

- You can easily clean the back side of glass



Far infrared ceramic stone plate (3 tiers as a standard)

The far infrared radiation emitted from the German-made ceramic stone plate reaches the deep part of a dough, thus baking the inside of the bread thoroughly.



Euro heating system

Our differentiated Euro heating system provides a sufficient amount of heat and high-temperature heating.



Optional Item

A lift device and a manual canvas that can securely put the dough on the oven floor.

Model	DUU-43	DUU-23
Dimension	1500(W) x 1300(D) x 1900(H)	1130(W) x 1110(D) x 1900(H)
Capacity	4 trays, 3 tiers (All steam + ceramic stone plate)	2 trays, 3 tiers (All steam + ceramic stone plate)
Power consumption	380V, 3P+1N, 28kW	380V, 3P+1N, 18kW
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required	Water supply pipe (15A) and drain pipe (50A) are required
When it is equipped with the lift, the dimension is 1650(W) x 2500(D) x 2100(H)		

This is the super-adiabatic high-class oven for production of high-quality sponge cakes and cake sheets

Convergence Oven

Optimal insulation structure

This product is specially structured to enhance heat preservation property and keep the moisture of products. (Its thermal insulation property is over 50% better than that of general products, reducing power consumption)

Stone plate · Steam option

By adding the stone plate and the steam option, you can produce a variety of high-quality products.

Deep door opening

To minimize the heat going out of the oven door opening, The opening is designed to be deeper. We also used an exclusive packing to minimize heat loss by increasing airtightness when the door is closed.

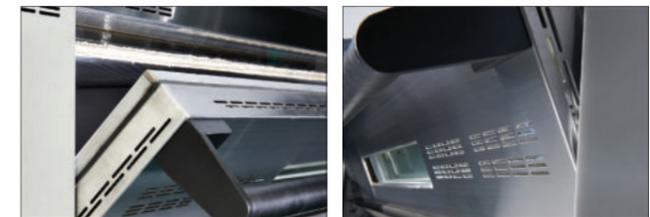


Use of High-Quality Material

As this product is made of stainless steel and Al-Cot materials, you can use it semi-permanently. The structure of this product enables you to repair its components partially.

Double-structured door system

In order to prevent the loss of the heat which is discharged from the front side of the oven, this door is designed to have an airtight structure (Door thickness: 120mm).

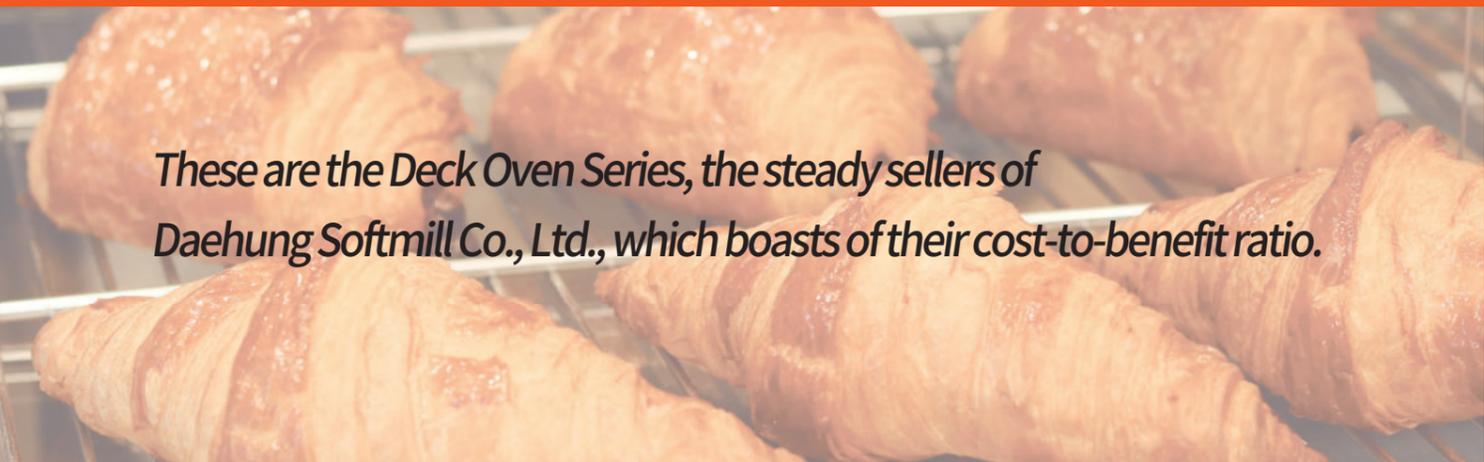


Thermoengineering heating system

This product is equipped with a heating system designed with our thermoengineering technologies for even temperature distribution and color embodiment inside the oven.



Model	DHCV-43	DHCV-23
Dimension	1740(W) x 1330(D) x 1900(H)	1340(W) x 1120(D) x 1900(H)
Capacity	4 trays, 3 tiers	2 trays, 3 tiers
Power consumption	380V, 3P, 24Kw & 220V, 2P, 0.5kW	380V, 3P, 13.5Kw & 220V, 2P, 0.5kW
Optional item	Steam + German-made ceramic stone plate (3kW power to be added)	Steam + German-made ceramic stone plate (2kW power to be added)
	Possible to install a sponge cake loader system	Possible to install a sponge cake loader system
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required	



These are the Deck Oven Series, the steady sellers of Daehung Softmill Co., Ltd., which boasts of their cost-to-benefit ratio.

Deck Oven-G



Upgrade of thermal insulation property

The thermal insulation reinforced inside the door prevents heat loss.



Improvement of airtightness

The glass door design differentiates its external appearance and, by adding the door spring, the airtightness of the door has been improved.



Model	DH03-43	DH03-33	DH03-23
Dimension	1645(W) x 1030(D) x 1900(H)	1645(W) x 820(D) x 1900(H)	1280(W) x 870(D) x 1900(H)
Capacity	4 trays, 3 tiers	3 trays, 3 tiers	2 trays, 3 tiers
Power consumption	380V, 3P, 24kW & 220V, 2P, 0.5kW	380V, 3P, 18kW & 220V, 2P, 0.5kW	380V, 3P, 15kW & 220V, 2P, 0.5kW
Optional item	Steam + German-made ceramic stone plate (1.5kW power to be added) / Water supply pipe (15A) is required It is possible to have a variety of combi ovens and a fermenting chamber at the lower part		

Deck Oven (NCS essential item)

- With the use of a continuous step control method by a microprocessor, you can control temperatures evenly and precisely by adjusting the amount of heat from 0% to 100%.
- With the heating system that transmits a uniform temperature and preserves sufficient heat inside the oven, you can create a uniform color for the product.
- You can have various settings up to 4 tiers as you wish in accordance with your bread production plan.
- By generating high-pressure steam in microns at room temperature, it can supply high-quality fine steam to the surface of bread.
- As an option, you can use a special steam device which does not produce rust.
- As a differentiated steam device, a rust-free ceramic stone plate and purified steam are used, it is highly suitable for food safety.
- With the use of the German-made ceramic stone plate, you can produce savory and delicious European bread.



Model	DH02-43	DH02-33	DH02-23
Dimension	1645(W) x 1030(D) x 1900(H)	1645(W) x 820(D) x 1900(H)	1280(W) x 870(D) x 1900(H)
Capacity	4 trays, 3 tiers	3 trays, 3 tiers	2 trays, 3 tiers
Power consumption	380V, 3P, 24kW & 220V, 2P, 0.5kW	380V, 3P, 18kW & 220V, 2P, 0.5kW	380V, 3P, 15kW & 220V, 2P, 0.5kW
Optional item	Steam + German-made ceramic stone plate (1.5kW power to be added) / Water supply pipe (15A) is required It is possible to have a variety of combi ovens and a fermenting chamber at the lower part		

With the strong heat wave system that can be supplied only by Daehung Softmill Co., Ltd., you can create uniform colors for your products.

Convection Oven

Convection Oven 5 Trays

European Exterior Design

The exterior design that goes well with open kitchens upgrades the dignity of bakery stores.

Pair Glass, LED Lighting

The pair glass of the inner door has improved thermal insulation property.

The LED lighting reduces power consumption and is brighter.



Various combinations for the lower part

Below the oven, you can install various components such as a proofer in the lower part, a convection 5 trays 2 tiers type, and a 10 trays product.



Model	DHC5-II
Dimension	800(W) × 1170(D) × 1630(H)
Capacity	5 trays (including a lower rack)
Power consumption	380V, 3P, 8kW & 220V, 2P, 0.5kW
At the time of installation	Water supply pipe (15A) is required
Optional item	Inverter function, proofer at the lower part, various combinations of 12 trays / 18 trays



Strong heat wave and steam

The upgraded motor and fan generate uniform convection current - heat wave, thus embodying even colors.



Various functions

- Precise temperature control
- Menu storage function
- Next-generation operation controller
- Reverse rotation heating
- Inverter function for controlling air volume (optional)
- Controller selection option



▶ Controller ◀ ▶ LCD Touch Screen (optional) ◀



Convection Oven 10 trays



▶ Convection oven 10 trays (2 fans installed) ◀

Model	DHC10-II
Dimension	800(W) × 1210(D) × 1800(H)
Capacity	10 trays (including a rack at the lower part)
Power consumption	380V, 3P, 16kW & 220V, 2P, 0.5kW
At the time of installation	Water supply pipe (15A) is required
Optional item	Inverter function, Proofer 12 trays at the lower part



Convection Oven 5 trays 2 tiers

It is possible to have various combinations



▶ Convection oven 5 trays + 10 trays ◀
※ Various combinations are possible.

Model	DHC5-II/2
Dimension	800(W) × 1170(D) × 1800(H)
Capacity	5 trays, 2 tiers (including a lower rack)
Power consumption	380V, 3P, 16kW & 220V, 2P, 0.5kW
At the time of installation	Water supply pipe (15A) is required

Rotary Rack Oven 10 trays

- This is the most optimal product for multi-variety small-quantity production / multi-variety large-quantity production.
- High-quality baking is possible thanks to perfect thermal insulation and airtightness.
- It is possible to produce a variety of high-quality products including cake sheets, sweet cookies and hard series.
- As a downsized rotary rack oven, it can be installed in all stores.
- The smart exterior design enhances the dignity of stores and kitchens.
- RFR system: The rotation and reverse rotation of the rack saves baking time and creates a uniform color.
- The LCD touch screen panel enables you to operate and use it easily and conveniently.
- With the inverter-function (40%, 60%, 80%, 100%) wind direction control, it is possible to produce a variety of products.
- Cost saving
 - 1) You can minimize maintenance costs with its power saving function without separate preheating.
 - 2) You can save labor costs and raw materials through convenient use and perfect production.
 - 3) You can ultimately save energy by saving electricity, water and raw materials.



Model	Patissier 10
Dimension	995(W) x 1180(D) x 2090 (H)
Capacity	10 trays
Power consumption	380V, 3P, 24 kW / 220V, 0.5 kW
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required

Rotary Rack Oven 36 trays

Large-capacity Oven

This large-capacity rotary rack oven boasts of its cost-to-benefit ratio and enables you to produce products in large quantities.

perfect sealing and turntable

A fully enclosed structure saves production time as well as preheating time and increases stability with improved turntables.

LCD Touch Screen (Optional)

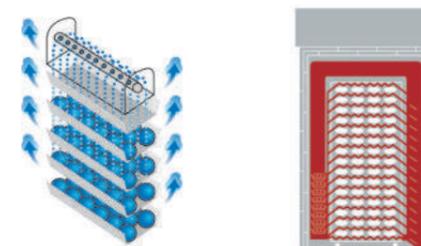
The easy-to-operate controller enhances productivity and efficiency.



- Even a beginner can use it easily and conveniently
- A professional can use it in detail
- It has a function to store product baking recipes
- Airflow volume adjustment function
- Baking history management
- Various service menu functions

Cutting-edge convection current heat wave and steam function

The strong heating and large-capacity blower system makes abundant heat wave and creates the uniform colors of the products



▶ Steam ◀ ▶ Cutting-edge convection current - heat wave ◀



Model	Patissier 36
Dimension	1630(W) x 1700(D) x 2600(H)
Capacity	36 trays (1 rack)
Power consumption	380V, 3P+1N, 55kW
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required

Combi Oven

It enhances the space and practicality of stores by enabling you to produce a variety of products that customers need.



Best Efficiency

This product has the best capabilities even in a small space with high customer satisfaction.

Model	Combi oven (Standard type)
Dimension	1300(W) × 1170(D) × 1780(H)
Capacity	Deck oven 2 trays 1 tier / Convection oven 5 trays Fermenting chamber 10 trays / Rack 3 trays at the lower part
Power consumption	Deck oven - 380V, 3P, 5kW & 220V, 2P, 0.5kW Convection oven - 380V, 3P, 8kW & 220V, 2P, 0.5kW Proofer - 220V, 2P, 1kW
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required
Optional item	Ceramic stone plate + Steam of the deck oven, Various combinations

Various combinations



Euro Baker Oven



Convergence Oven



Deck Oven



Convection Oven



Dough Conditioner



Proofer



Mini Convection Oven



Rack at the lower part



This is a far infrared ceramic 'Pizza Oven' produced with SOFTMILL's own special technologies

You can feel the taste of Italian authentic pizza baked by a stone furnace whose temperature is more than 500°C.

Pizza Oven



5-side Ceramic

The far infrared ceramic is used for 5 sides in the oven, realizing the effect of a fire pot.



Euro Heating System

Like the Euro Oven, the Euro Heating System is applied to this product, too.



Interior Effect

The natural oak handle and the traditional design double interior effects.



Various Options

Various combinations such as 1 tier and 2 tiers are possible.

You can see the inside of the furnace through the sight glass.

You can also combine a drawer-type rack at the lower part, which is highly practical.

Model	DHPO-12
Dimension	671(W) x 660(D) x 548(H)
Capacity	1 Deck (inside the ceramic stone plate)
Power consumption	220V, 1P, Direct connection, 4.3kW
Optional item	Storage at the lower part

▶ Pizza Oven 2 tiers ◀