

"High-quality Bakery in a Cafe"

These are small products suitable for professional home baking and cafes, but it has a variety of high-quality functions.

## Mini Series



### Steam Stone Plate as a standard

It is possible to make various breads as these products are equipped with a steam stone plate



### Convenient Digital Controller

You can make fine adjustments with the digital controller. It also has a memory storing function which enables you to store 30 settings



### Use of Highest-quality materials

As a nozzle spray humidifying method and a stainless steel material are used, it is very hygienic



### Mini Deck Oven DHO2M-11 / DHO2M-12



- ◆ Save 30 recipes
- ◆ A reliable oven with **KC safety certification**
- ◆ **Low power** for small cafes and homes
- ◆ Easy to install anywhere with **220V for home**
- ◆ A door with a strong seal and a body with enhanced thermal resistance to ensure volume
- ◆ A deck oven suitable for open kitchens with low bakery production, such as small stores

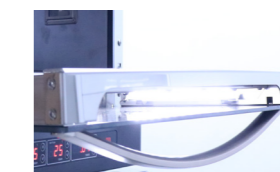
Model	DHO2M-11 / DHO2M-12
Dimension	621(W) x 752(D) x 440(H) 621(W) x 752(D) x 880(H)
Capacity	Exclusive bread plate 1 tray / 2 trays
Power consumption	220V, 2P, 2.6kW (code)
Exclusive bread plate	330 x 460
Optional item	Fermenting chamber 8 trays at the lower part, various combinations including a rack at the lower part



"Uniform and fine temperature control"



"With ceramic steam stone plate"



"Korea's first LED LAMP design"



"Softmill's Water Drainage Facility (Optional)"



### Mini Convection Oven 3trays / 4trays DHC3-I / DHC4-I



- ◆ Save 30 recipes
- ◆ **PID Proportional Control** for even in-house temperature
- ◆ Stylish design and color appearance
- ◆ A reliable oven with **KC safety certification**
- ◆ Quiet baking & Superior performance and quality
- ◆ **Compact** mini-convection oven suitable for cafes
- ◆ Low power for small cafes and homes
- ◆ Choose 3 or 4 shelves depending on your preference

Model	DHC4-I
Dimension	621(W) x 746(D) x 515(H)
Capacity	4 trays (Exclusive for cookie, 3 trays exclusive for bread)
Power consumption	220V, 2P, 3kW
At the time of installation	Water supply pipe (15A) is required
Exclusive bread plate	330 x 460
Optional item	Fermenting chamber 8 trays at the lower part, various combinations including a rack at the lower part



"Power saving heating system"



"Powerful motors and upgraded FAN"



"With interior lighting LED LAMP"



"Softmill's Water Drainage Facility (Optional)"



### Mini Proofer 6 trays / 8trays P6M / P8M



- ◆ A reliable oven with **KC safety certification**
- ◆ Economically high quality dough can be fermented
- ◆ Softmill's **Water Drainage Facility** (Optional)
- ◆ Mini proofer suitable for small-scale baking such as **home baking and cafes**
- ◆ Easy to install anywhere with **220V plug for home use**
- ◆ Sufficient humidity and uniform wind volume inside the fermenter with **nozzle spray type humidifier**
- ◆ **High-end stainless steel** for full rust resolution and hygienic use

Model	SMP-08 / SMP-06
Dimension	616(W) x 707(D) x 880(H) 616(W) x 707(D) x 1000(H)
Capacity	Exclusive bread plate 8 trays / 6 trays
Power consumption	220V, 2P, 2.2kW (code)
Exclusive bread plate	330 x 460
At the time of installation	Water supply pipe (15A), Drain pipe (50A)