

Levain Processor

Natural Yeast Fermentation

Like the high reputation of the reliable Dough Conditioner, our specialized fermentation temperature and refrigeration temperature technologies are applied to make bread fermented with natural yeast like it is done in nature.

Healthy Bread

An optimal Levain Processor is used for producing healthier yeast in large quantity.

Controlling the optimal temperature and time

You can precisely control the fermentation temperature and the refrigeration temperature. As various settings such as automatic and manual modes are possible, you can produce a variety of natural yeasts as you wish.



▶ DHLV-30 ◀

▶ DHLV-60 ◀



Auto Opening and Closing System

This system blocks the outer germs and makes it easy to check the status of the yeast through the double cover (30 liters)



Attachment and Detachment of the Bowl

The bowl can be used hygienically and makes it possible to cultivate and produce yeast stably through precise weighing (30 liters)



Stirring system (Automatic & Manual Mode)

The whipper's working time can be adjusted depending on the kinds of yeast and the cultivation environment



Model	DHLV-30	DHLV-60
Dimension	652(W) x 720(D) x 1160(H)	720(W) x 980(D) x 1540(H)
Capacity	30 liters	60 liters
Power consumption	380V, 3P+1N, 0.9kW	380V, 3P+1N, 1.5kW

As the only general manufacturer of bakery & confectionery machinery

softmill is different as follows



Smart LCD Dough Conditioner

This is the product manufactured with our accumulated experience and technologies by which we were able to localize it in 1993 for the first time in Korea. This product is equipped with LCD touch screen, 4-stage moisture caring system, PWM proportional control system, and circulating-type airflow system to make the best bread.



Euro-Baker Oven

This is the best-quality stone oven equipped with German-made ceramic stone plate and a steam boiler! This product is optimized to produce hard-series traditional European bread.



Your successful business partner

Fierce competition! Uncertain future! The product manufactured by the best domestic bakery & confectionery machinery specialty manufacturer will lead you to success with the technologies of the master.



Master Academy making your dream come true

Work-Study concurrent training is carried out in accordance with the standards of the Master of Korea! Through the Master Academy that teaches the technologies and experience of the 'Real Master', we are creating social shared value



Special After-sales Service of SOFTMILL

With the determination that the fastest customer support is a real customer service, our after-sales service team is committed to satisfying our customers with our technologies, services, and product values by clearly understanding customers' requests and promptly responding to them.