

This freezer is exclusively used for bakery. it is produced with all the technologies of SOFTMILL as a high-quality freezer with the functions of cutting-edge defrosting and cold air circulation.

Quick Freezer 4 doors (-35°C)

-35°C Quick Freezing

It has the best cooling performance in Korea as Japanese-made parts and master cooling technologies are used.
(Equipped with a cryogenic scroll compressor)



Perfect cold air blocking

As Daehung Softmill's special gaskets are used, it shows excellent airtightness, minimizing dew condensation.



Quick Freezer 2 Doors

LCD Controller

You can easily control various functions such as cold storage with convenient setting (**-35°C / *-20°C)



Powerful Convection Cooling System

As a convection fan motor circulates cold air inside the freezer, you can produce products stably.



Cold Air Circulation Internal Structure

A specialized cold air circulation structure is designed to prevent the cold air from touching the products directly, thus keeping the moisture of the product without getting dry.

Use of special hinges

The use of special hinges enhances airtightness and makes it possible to detach them for hygienic use.



SOFTMILL Quick Cooling System (SQC: Softmill Quick Composition)

• As a quick freezer and a freezer are combined together, you can store the products easily after quick cooling.



▶ Quick cooling · Cold storage ◀



▶ Quick cooling · Cold storage ◀

Model	SDHQ-28	SDHQ-18
Dimension	1110(W) x 900(D) x 2030(H)	900(W) x 860(D) x 2030(H)
Capacity	28 trays	18 trays
Power consumption	380V, 3P, 3.5kW	380V, 3P, 3.5kW
At the time of installation	Drain pipe (50A) and exhaust facility are required. Consultation is required if it is installed in a sealed space.	

Freezer (-20°C)

Freezer - 4doors



Freezer - 2doors



- This product is a freezer exclusively used for bakery at the temperature of -20°C and has a rack system where bread plates can be directly loaded.
- A specialized cold air circulation structure is designed to prevent the cold air from touching the products directly, thus keeping the moisture of the product without getting dry.
- A cutting-edge defrosting function (Auto/Manual) protects the product from ice and frost.
- the thickness of thermal insulation panels, cooling compressor, and cold air circulation of this product are different from those of general freezers.

Model	DHQ-36	DHQ-34
Dimension	1110(W) × 900(D) × 2030(H)	780(W) × 1120(D) × 2030(H)
Capacity	36 trays (Left 18 trays, right 18 trays)	34 trays (Independent type 36 trays)
Power consumption	220V, 2P, 2kW	220V, 2P, 2kW
At the time of installation	Drain pipe (50A) and exhaust facility are required. Consultation is required if it is installed in a sealed space.	

Low-Temp High-Humid Fridge

The low-temp high-humid fridge is produced with the principle of the platform for crocks of sauces and condiments on the basis of the fermentation science. It is the most optimized fridge for many products such as not only bread, but also raw meat, noodles, and Kimchi which need low-temperature fermentation for a long period of time.

- This fridge is used when the dough of European bread is fermented at a low temperature for a long time. (It can also be used as a storage for various products including cakes)
 - A specialized internal double structure generates humidity naturally and maintains 80% humidity. (A water supply facilities are not required)
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- It is equipped with a rack system where bread plates can be loaded directly.
 - A specialized cold air circulation structure is designed to prevent the cold air from touching the products directly, thus keeping the moisture of the product without getting dry.



Model	SMHC-2236
Dimension	780(W) x 1120(D) x 2030(H)
Capacity	Total 34 trays
Power consumption	220V, 2P, 1kW
Temperature range	0°C ~ +5°C
Humidity range	60 ~ 80%
At the time of installation	Drain pipe (50A) is required