

SOFTMILL BAKERY MACHINE SERIES

Only One! General Maker Of Bakery Machine In Korea





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30th Anniversary of SOFTMILL

SINCE 1989

We have been with you for 30 years!

We will make preparation for another 30 years to make better bread!



softmill

[CEO Kim Dae-in was selected as an excellent technician of Korea in 2010_](#)
the first in the field of bakery & confectionery machinery in Korea
[CEO Kim Dae-in was also selected as the master of Korea in 2011_](#)
the first in the field of bakery & confectionery machinery in Korea

Since its foundation in 1989, Daehung Softmill Co., Ltd. has grown to be the only general bakery & confectionery machinery manufacturer in Korea with 32 years of tradition thanks to its customers' continued support.

By developing a dough conditioner in 1993 for the first time in Korea, we have localized the product in the domestic market where customers totally relied on only high-priced imported products. Since then, we have built a complete production line from design to assembly as a result of continued researches and developments, thus realizing the 100% localization of high-quality brand-name products.

At present, we are exporting not only our bakery & confectionery machinery but also our manufacturing technologies to 15 countries including Japan and USA, competing with world-famous brands as "Made-in-Korea" products recognized in the world.

We believe that such achievements are both thanks to the support and encouragement of our customers in the field of bakery & confectionery machinery and the results of combined efforts made by our executives and staff members who have wanted to realize a technology-oriented country and job creation through localization of high-quality brand-name products.

Through continued innovative activities even in the future, we will continue to do our best in return for our customers' constant support as an enterprise that shares our profits with customers and realizes socially responsible management.

Thank you.

CEO of Daehung Softmill Co., Ltd.

Kim Dae-inn





HISTORY

1989 ~1999



- Established Daehung Company
(as a business specializing in refrigerators and freezers)
- Designated as a maintenance company for the freezing machines of SKC (formerly SeonYoung Chemicals)
- Started manufacturing the products for confectionary bakery
Launched a Dough Conditioner
(The first dough conditioner developed in Korea in 1993)
- Exported our products to TAKASHO, Japan
- Designated as a technical innovation enterprise by the Small and Medium Business Administration.



2000 ~2010

- Launched the brand SOFTMILL
- Launched a Convection Oven
- Started exporting to USA
- Launched a Unibaker Oven
- Received commendation from the Minister of Commerce, Industry, and Energy (Technical development of excellent capital goods)
- Developed and launched a new Dough Conditioner
- Obtained NSF and ETL certificate from USA
- Designated as a promising export company by the Small and Medium Business Administration
- Launched a Low-Temperature High-Humidity Fridge
- Launched a Quick Freezer (The first of its kind in Korea)
- Obtained Korea Electrical Safety Certification
- Moved and expanded the main office to Gwangju, Gyeonggi-do
- Finished developing the NET Oven for exporting to Japan and started exporting
- (Converted the company into a corporation and changed the company name to Daehung Confectionary and bakery Machinery, Inc
- Launched a LCD Smart Dough Conditioner
- Selected as an excellent technician of Korea (CEO Kim Dae-in)



HISTORY

2011 ~2015

- CEO Kim Dae-in was selected as a Master of Korea
- the first in the field of bakery and confectionary machinery



- CEO Kim Dae-in was selected as one of the top three exemplary skilled Technicians
- Established SOFTMILL agents in Indonesia and Malaysia
- Launched a Combi Steamer Oven
- Changed the company name to Daehung Softmill Co. Ltd
- Expanded both the office building and the logistics building
- Started to operate the first work-study pilot project No. 1 (Ministry of Employment and Labor)
- Obtained the clean workplace certification
- Won the Gold Prize at the Excellent Enterprise Contest of the Work-Study Pilot Project
- Developed and launched a Lottery Rack Oven 10 trays
- Exported the Dough Conditioner technologies to China on royalty basis



2016

- Launched a Cafe Mini Oven Redesign
- Constructed the conveyor production line system (Oven)





HISTORY

2017

- inaugurated as chairman of the Korea Master Hand Association (CEO Kim Dae-in)
- Established the Quality Management Committee
- Designated as an exemplary business of skilled technology encouragement



- Signed an agreement for ODM production of Rinnai Mini Convection Oven
- Designated as a Small Giant Enterprise by Ministry of Employment and Labor
- Constructed the smart factory of MES (Manufacturing Execution System)

2018

- Selected as a young-friendly Small Giant Enterprise by Ministry of Employment and Labor
- Received commendation from the Minister of SMEs and Startups
- Launched a LCD Rotary Rack Oven

2019

- Selected as a young-friendly Small Giant Enterprise by Ministry of Employment and Labor (Excellent work-life balance)
- Reappointed as chairman of the Korea Master Hand Association (CEO Kim Dae-in)
- Participated in the Vietnam International Cafe Show



- Participated in the Vietnam International Bakery Equipment Show
- Developed a Inverter Dough Conditioner for the first time in Korea

2021

- Selected as a young-friendly Small Giant Enterprise by Ministry of Employment and Labor (Excellent small and medium-sized enterprises growing with young people)

‘SOFTMILL’

Global Bakery Equipment Brand produced by the Master of Korea

SOFTMILL is competing with world-famous products, taking pride as Korea’s No. 1 Brand .

Since its foundation in 1989, Daehung Softmill Co., Ltd. has grown to be a leading bakery & confectionery machinery manufacturer in Korea with 32 years of tradition thanks to its customers’ continued support.

We have created social value by localizing high-quality brand-name products.

In the wasteland of bakery & confectionery machinery where customers totally relied on only high-priced imported products in the past, we have realized a technology-oriented country by localizing high-quality brand-name products.

This is the technology of Korea which are recognized in the world.

Our products manufactured with our own technologies are proudly competing with world-famous products by exporting them to 15 countries including USA.

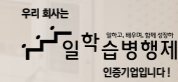


In 1993

we succeeded in localizing Dough Conditioner for the first time in Korea. Up to that time, customers had relied on imported products.



CEO Kim Dae-in was selected as the Master of Korea for the first time in the field of bakery & confectionery machinery



We have introduced the European apprenticeship education system to Korea for the first time



ETL(Electrical Testing Laboratories) Electrical Appliance Sanitation Certification



ETL(Electrical Testing Laboratories) Electrical Appliance Safety Certification



Electrical Safety Certification

ISO 9001:2015

“ This product is manufactured with the technologies and experience of the Master of Korea (Refrigeration and Air Conditioning Technology) ”

Smart LCD Dough Conditioner

LCD Touch Screen

As it is equipped with a touch screen which can be smartly and conveniently used, you can set operating conditions, temperature and humidity (The first of its kind in Korea)



Moisture Caring System

The moisture caring system keeps the dough moist and in optimal condition as it provides sufficient moisture to all the processes of the 4-stage fermentation system (Freezing storage → Defrosting → Low temperature fermentation → High temperature fermentation)



High-efficiency Freezer Compressor

As a compressor which consumes less electric power is used, you can save electric charges by 10% when compared with existing products.



PID Proportional Control System

The real-time proportional control system with several smart sensors and microprocessors maintains optimal temperature and humidity.



Air Circulating Internal Structure

Our specialized air circulating internal structure, where the cold air does not touch the dough, keeps the dough from being dried and maintains the dough's own moisture.

Model	SMDG-2236S
Dimension	780(W) × 1120(D) × 2030(H)
Capacity	Total 36 trays (Upper chamber 18 trays, lower chamber 18 trays)
Power consumption	220V, 2P, 2.5kW
Control	Microprocessor
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required.



“ The first of its kind in Korea ”

Power-saving low-temperature high-humidity inverter dough conditioner



Launch of the inverter dough conditioner for the first time in Korea

The existing constant-speed motor has been upgraded to a speed-controllable BLDC inverter motor

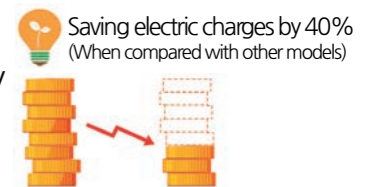
(The inverter is optional for all dough conditioner models)

※ BLDC inverter motor : It is possible to control the speed of the motor more precisely than general motors.



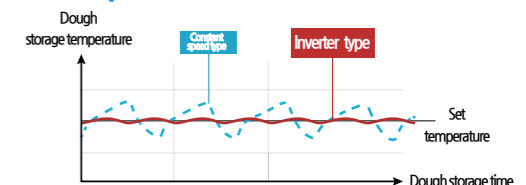
Electric charges can be saved by as many as 40%

Using the inverter motor can save electric charges and electricity consumption by 40%



Function of maintaining the best constant temperature

Maintaining a set temperature within the deviation of $\pm 0.5^{\circ}\text{C}$ (Temperature graph)



Coating of the indirect cooling-type evaporator for corrosion prevention

It is very hygienic as the indirect cooling-type evaporator is coated and its inner wall is finished with stainless steel for prevention of iron powder



Addition of the customer convenience function of LCD touch screen controller

The customer convenience function has been improved so that the machine operation and trouble details can be recorded



Use of environment-friendly urethane with high insulation property, conforming with KS (Korean Industrial Standards)

As an insulation material, 6T HFC-free urethane is used inside the product

 Dough conditioners having existed together with the history of the Korean bakery industry

1993

Before 1993, Korea had to import dough conditioners, but we localized dough conditioners for the first time in Korea. So, customers can now use them at a low price.



2002

With our excellent technologies accumulated for about 10 years, we launched the 21st-century button-type dough conditioner, getting a lot of support from customers.



2010

We launched the LCD smart dough conditioner for the first time in Korea for smart bakery in the smart world.



2020

It developed and released inverter dough conditioner for the first time in Korea. We upgraded to eco-friendly energy-saving dough conditioner as well as more precise baking.

Integral-type dough conditioner

Double-door dough conditioner



Left · Right independent control



Model	SMDG-1040S
Dimension	780(W) × 1120(D) × 2030(H)
Capacity	40 trays
Power consumption	220V, 2P, 2kW
Control	Microprocessor
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required

Model	SMDG-2240S
Dimension	1110(W) × 900(D) × 2010(H)
Capacity	Total 40 trays (Right 20 trays, Left 20 trays) Independent control
Power consumption	220V, 2P, 2.5kW
Control	Microprocessor
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required

Room Dough Conditioner

As mobile racks can be inserted inside, it is suitable for large-scale bakeries and bread factories.



Model	SMDG-200
Dimension	1250(W) × 1650(D) × 2440(H)
Capacity	Two racks can be inserted (Total 72 trays)
Power consumption	380V, 3P+1N, 9kW
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required
Option	Change of capacity and outdoor unit of an air conditioner

(NCS essential item) Small-sized Dough Conditioner

It is suitable for small bakeries and small spaces.



Model	SMDG-1020S
Dimension	570(W) × 900(D) × 2010(H)
Capacity	20 trays
Power consumption	220V, 2p, 1.5kW
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
At the time of installation	Water supply pipe (15A) and drain pipe (50A) are required

Integral-type Proofer

Double-door Proofer



SOFTMILL Proofer

- As the microprocessor of the LCD controller controls temperature and humidity precisely, it makes bread fermented well like it is done in nature.
- The nozzle-spray-type humidifier maintains sufficient humidity. So, it can be hygienically used.
- As the uniform airflow volume distributes temperature and humidity evenly inside the proofer, there is only little difference between the upper part and the lower part.



Left · Right independent control

Model	SMP-1040 (40 trays)	SMP-1040 (20 trays)	SMP-2040 (Double-door)
Dimension	720(W) × 1020(D) × 1850(H)	520(W) × 800(D) × 1850(H)	1050(W) × 810(D) × 1850(H)
Capacity	40 trays	20 trays	Total 40 trays (Left 20 trays, right 20 trays) Independent control
Power consumption	220V, 2P, 2kW	220V, 2P, 1.5kW	220V, 2P, 2kW
Temperature range	Room temperature ~ +40°C	Room temperature ~ +40°C	Room temperature ~ +40°C
Humidity range	60% ~ 90%	60% ~ 90%	60% ~ 90%
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.	Water supply pipe (15A) and drain pipe (50A) are required.

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) × 720(D) × 1160(H)	720(W) × 980(D) × 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.

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

Euro Baker Oven

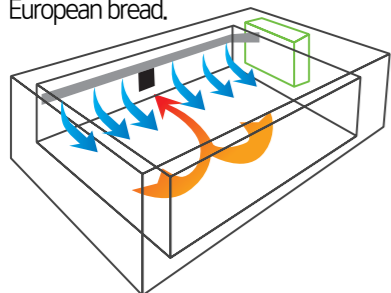
European-type exterior design

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 without detaching the glass door.



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.



▶ lift equip figure ◀

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) × 1300(D) × 1900(H)	1130(W) × 1110(D) × 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) × 2500(D) × 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.

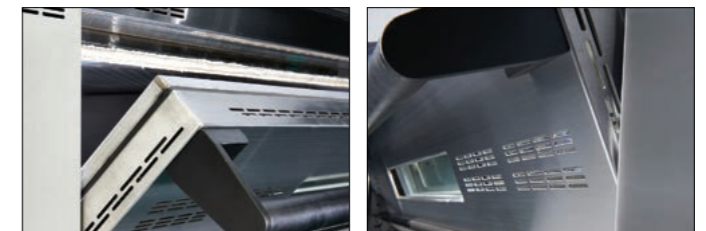


Use of High-Quality Material

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).

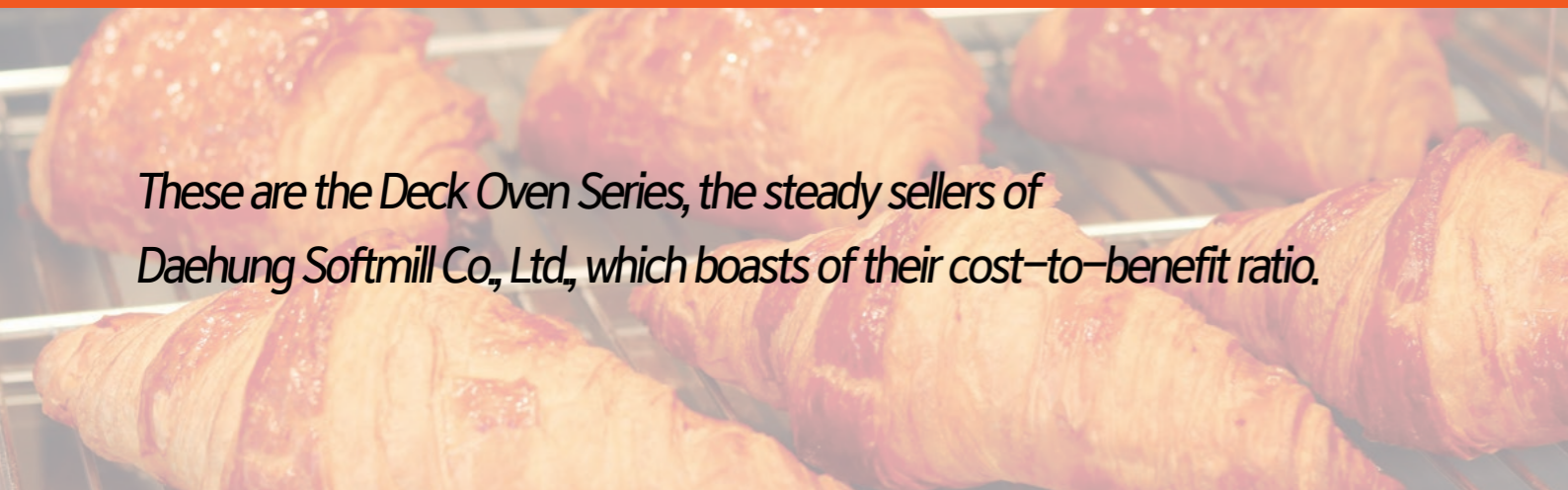


Thermoengineering heating system

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) × 1330(D) × 1900(H)	1340(W) × 1120(D) × 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) Possible to install a sponge cake loader system	Steam + German-made ceramic stone plate (2kW power to be added) 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) × 1030(D) × 1900(H)	1645(W) × 820(D) × 1900(H)	1280(W) × 870(D) × 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.



▶ Controller ◀



▶ Differentiated steam device ◀

Model	DH02-43	DH02-33	DH02-23
Dimension	1645(W) × 1030(D) × 1900(H)	1645(W) × 820(D) × 1900(H)	1280(W) × 870(D) × 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.



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) ◀

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



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	DHC10-II
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	Patisserie 10
Dimension	995(W) × 1180(D) × 2155(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)

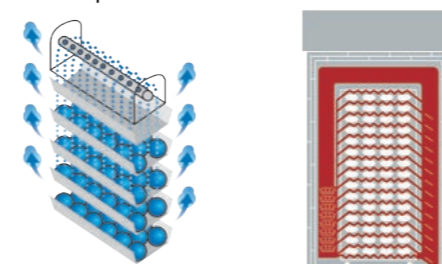
The easy-to-operate controller enhances productivity and efficiency.



- 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	Patisserie 36
Dimension	1630(W) × 1700(D) × 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



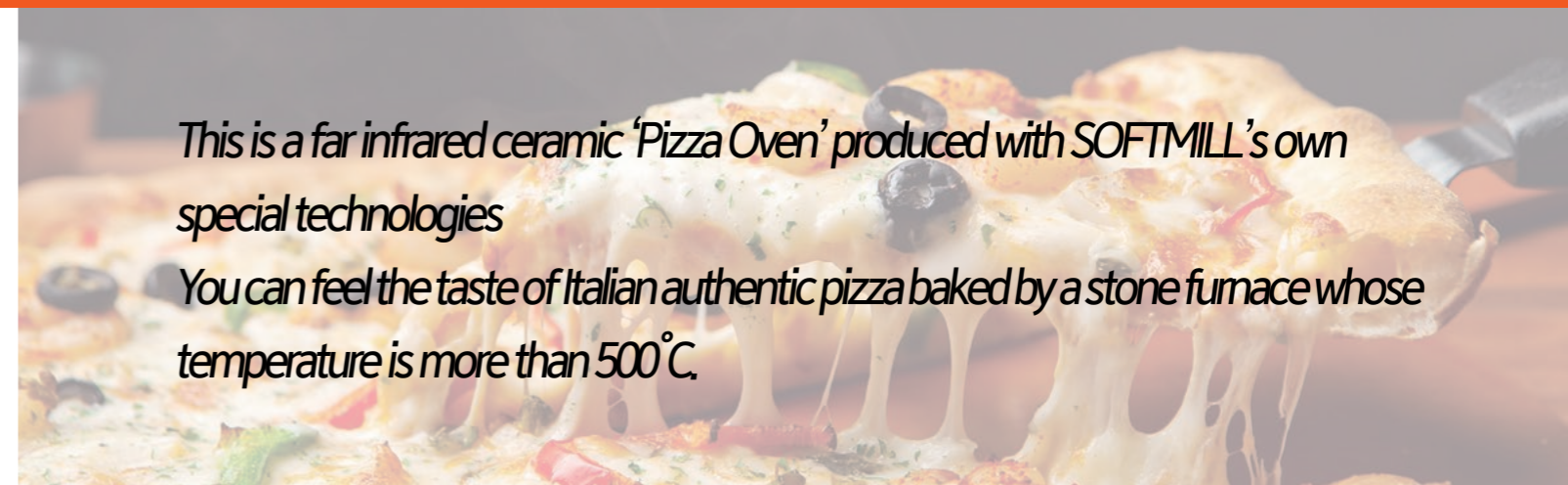
Proofer



Mini Convection Oven



Rack at the lower part

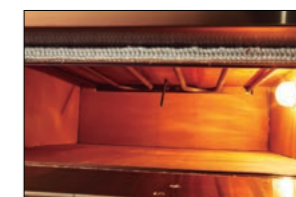


This is a far infrared ceramic 'Pizza Oven' produced with SOFTMILL's own special technologies
You can feel the taste of Italian authentic pizza baked by a stone furnace whose temperature is more than 500°C.

Pizza Oven



Model	DHPO-12
Dimension	671(W) × 660(D) × 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



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.

▶ Pizza Oven 2 tiers ◀

“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

Safety Certification Number
HH071721-200008



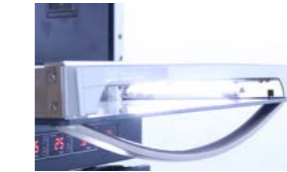
Model	DHO2M-11 / DHO2M-12
Dimension	621(W) × 752(D) × 440(H) 621(W) × 752(D) × 880(H)
Capacity	Exclusive bread plate 1 tray / 2 trays
Power consumption	220V, 2P, 2.6kW (code)
Exclusive bread plate	330 x 460
Optional item	Fermenting chamber 8 trays at the lower part, various combinations including a rack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

Safety Certification Number
HH071721-170026



Model	DHO2M-11 / DHO2M-12
Dimension	621(W) × 746(D) × 510(H)
Capacity	Selectable 3 or 4 trays
Power consumption	220V, 2P, 3.2kW
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

Safety Certification Number
HH071721-170046



Model	P6M / P8M
Dimension	616(W) × 707(D) × 880(H) 616(W) × 707(D) × 1000(H)
Capacity	Exclusive bread plate 8 trays / 6 trays
Power consumption	220V, 2P, 0.5kW (code)
Exclusive bread plate	330 x 460
At the time of installation	Water supply pipe (15A), Drain pipe (50A)

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 1000(D) x 2030(H)	900(W) x 960(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.

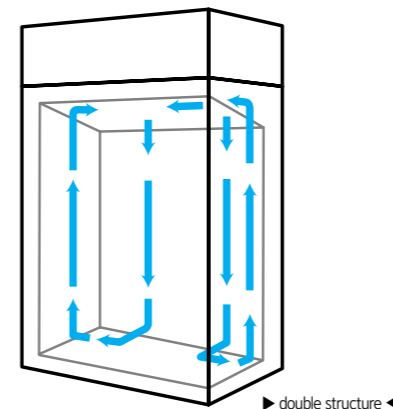
The thickness of thermal insulation panels, cooling compressor, and cold air circulation of this product are different from those of general freezers.

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)



- 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) × 1120(D) × 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

Table Fridge · fryer

Table fridge



Model	DHCT-T1200
Dimension	1200(W) × 700(D) × 850(H) / 1500(W) × 800(D) × 850(H) 1800(W) × 800(D) × 850(H)
Capacity	2도어 / 간냉식
Power consumption	220V, 2P, 0.5kW
Optional item	Various functions such as table freezer type, on-demand size, Marble top, and direct cooling

Fryer



Model	DHDF-49
Dimension	580(W) × 580(D) × 1140(H)
Capacity	20 Liter
Temperature range	150°C ~ 220°C
Power consumption	220V, 3kW

Slicer · Molder

Slicer



Model	DHBS-10
Dimension	710(W) × 630(D) × 680(H)
Capacity	Cutting thickness: 13mm, 18mm cutting at the same time, Exclusive for 15mm
Power consumption	220V, 2P, 0.4kW
Country of origin	TAIWAN

Molder



Baguette Molder



Model	DHK-300	DHE-FFBT EVO
Dimension	560(W) × 820(D) × 1080(H)	1010(W) × 800(D) × 1540(H)
Feature	<ul style="list-style-type: none"> Conveyor: 300mm × 1350mm Press roller : φ 76mm × 245mm less Belt leaning, low noise / low vibration 	<ul style="list-style-type: none"> Production range 80g~100g 1500pes/hour
Power consumption	220V, 2P, 0.4kW	380V, 3P, 0.55kW
Country of origin	TAIWAN	ITALY

Pie Roller · Divider · Divider Rounder

Q Pie Roller



모 델	DH520BF	DHE-SFN50-100 std
Dimension	2530(W) × 930(D) × 1100(H)	2506(W) × 965(D) × 1182(H)
Feature	<ul style="list-style-type: none"> Dough weight : 2 ~ 3kg Conveyor : 515mm × 2000mm 	<ul style="list-style-type: none"> Conveyor belt size : 500 × 1000mm Conveyor speed : 60cm/sec Cylinder 84φ
Power consumption	220V, 2P, 0.4kW	380V, 3P, 0.55kW
Country of origin	TAIWAN	ITALY
Other sizes	DH450BF : Conveyor 430mm × 2000mm DH650BF : Conveyor 630mm × 2400mm	DHE-SFN50-120 std / 2906 × 965 × 1182 DHE-SFN60-120 std / 2906 × 1065 × 1182 DHE-SFN50-140 std / 3304 × 1065 × 1182

Vertical Mixer · E-Vertical Mixer

Q Vertical Mixer

It is equipped with a double clutch gear and a large-capacity motor and has a Excessive kneading prevention function



Model	DHLB-101A	DHLB-203HA	DHLB-303A	DHLB-503A
Dimension	420(D) × 410(W) × 650(H)	560(D) × 580(W) × 1060(H)	700(D) × 620(W) × 1010(H)	560(D) × 670(W) × 1120(H)
Feature	<ul style="list-style-type: none"> Capacity : Dough 1Kg Bowl : 10L 	<ul style="list-style-type: none"> Capacity : Dough 3Kg Bowl : 20L 	<ul style="list-style-type: none"> Capacity : Dough 5Kg Bowl : 30L 	<ul style="list-style-type: none"> Capacity : Dough 12Kg Bowl : 50L
Power consumption	220V, 2P, 0.25kW	220V, 2P, 0.475kW	220V, 2P, 1.2kW	380V, 3P, 1.5kW
Country of origin	TAIWAN	TAIWAN	TAIWAN	TAIWAN

Q E-Divider

Q E-디바이더 라운더기



Model	DHE-DVMach-EVO	DHE-ROUND SA 3-30
Dimension	820(W) × 820(D) × 1140(H)	625(W) × 708(D) × 1759(H)
Feature	<ul style="list-style-type: none"> Capacity : 20 pcs Dividing range : 200g ~ 1000g Semiautomatic, Square dough divider Easy operation of the dividing range Import period should be considered Special coated divider discs made of aluminum are light and easy to remove debris 	<ul style="list-style-type: none"> Capacity : 30 pcs Dividing range : 30g ~ 86g
Power consumption	380V, 3P + E, 1.8kW	380V, 3P, 1.3kW
Country of origin	ITALY	ITALY
Other sizes	<ul style="list-style-type: none"> Production: 900~1250 pcs / 1 hour Dividing size : 100 × 100 	<ul style="list-style-type: none"> DHE-ROUND S A 3-52 /17~50g DHE-ROUND SA 4-14/ 86~261g DHE-ROUND SA 4-30/40~122g DHE-ROUND SA 4-36/33~101g

Q E-Vertical Mixer



Model	DHE-SATURNE 3-20	DHE-SATURNE 3-40	DHE-SATURNE 3-60
Dimension	601(W) × 855(D) × 1510(H)	601(W) × 855(D) × 1510(H)	681(W) × 981(D) × 1620(H)
Feature	<ul style="list-style-type: none"> Capacity : Dough 3kg Bowl : 20L 	<ul style="list-style-type: none"> Capacity : Dough 6kg Bowl : 40L 	<ul style="list-style-type: none"> Capacity : Dough 12kg Bowl : 60L
Power consumption	380V, 3P, 1.5kW	380V, 3P, 2.2kW	380V, 3P, 3.1kW
Country of origin	ITALY		

📁 Spiral Mixer . E-Spiral Mixer

🔍 Spiral Mixer



Model	DHKL - 015	DHKL - 200	DHKL - 201	DHKL - 202	DHKL - 202A
Dimension	450(W) × 770(D) × 1000 (H)	600(W) × 980(D) × 1090 (H)	640(W) × 1060(D) × 1180(H)	680(W) × 1100(D) × 1180(H)	800(W) × 1200(D) × 1260(H)
Feature	• Capacity : Flour – 15kg : Dough – 22kg	• Capacity : Flour – 25kg : Dough – 38kg	• Capacity : Flour – 38kg : Dough – 61kg	• Capacity : Flour – 50kg : Dough – 80kg	• Capacity : Flour – 75kg : Dough – 120kg
Power consumption	380V, 3P, 1.12kW	380V, 3P, 2.7kW	380V, 3P, 3.6kW	380V, 3P, 5.1kW	380V, 3P, 6.7kW
Country of origin	TAIWAN	TAIWAN	TAIWAN	TAIWAN	TAIWAN

🔍 E-Spiral Mixer



Model	DHE-SPI P-MINI	DHE-SPI P-MIDI
Dimension	590(W) × 1000(D) × 1370(H)	771(W) × 1250(D) × 1560(H)
Feature	• Capacity : Dough 2 ~ 45kg • Bowl : 60L	• Capacity : Dough 3 ~ 80kg • Bowl : 120L
Power consumption	380V, 3P, 1.5kW	380V, 3P, 4.55kW
Country of origin	ITALY	ITALY

“ We provide total services including not only bakery machinery, but also kitchenware and small gadgets. ”

📁 Various Apparatuses of Bakery Kitchen

Daehung Softmill Co., Ltd. produces robust stainless steel products suitable for food sanitation.



- ▶ Worktable
- ▶ Weighing worktable
- ▶ Work rack
- ▶ Sink
- ▶ Wall shelf
- ▶ All kinds of household furniture including hoods



Technology



Daehung Softmill Co., Ltd. is a leading enterprise which provides all kinds of facilities in order to make safe and delicious foods for humankind by adjusting temperature and humidity.

Until the 1980s, large bakeries and high-end bakeries in Korea had been doing business by importing all the bakery and confectionery machinery including dough conditioners and ovens from advanced countries such as Germany and Japan for bakery upgrading as they knew the importance of bakery and confectionery machinery functions. However, small and medium-sized self-employed stores, which were financially strapped, had been using domestic machinery which has similar functions. Due to the difference in performance between domestic and foreign-made machines, the quality of bread produced by them was lower than that of the large and high-end bakeries. Under these circumstances, Daehung Softmill developed and started to supply advanced high-quality domestic machinery at reasonable prices in 1993. Daehung Softmill was able to localize digitalized dough conditioners for the first time in Korea, for which refrigeration technologies and freezing technologies are combined on the basis of its experiences in air-conditioning and freezing technologies accumulated until that time.



Mechanism of dough conditioner as a machine to grow yeast, maintaining temperature and humidity

In the general production processes of bakery and confectionery, dough made of flour, water, milk, and yeast is stored, matured and fermented for a certain period of time at the humidity of 90% within the temperature range of -20°C ~ +45°C. And then, they are baked by the application of intense heat.

In such a series of processes, the kneaded dough must be properly stored and fermented through a temperature control technique so that beneficial yeast can live and breathe and double its activity, thus allowing dough to have a rich flavor and aroma.

In addition to that, Humidity control is also an important factor for creating an environment which yeast likes better. The U-processor of the dough conditioner can automatically control the 4-stage precise working processes (Cold storage -> Defrosting -> Low-temperature fermentation -> High-temperature fermentation) depending on various conditions of dough. The dough conditioner of Daehung Softmill Co., Ltd. controls temperature and humidity automatically on behalf of a person to manage dough precisely and delicately, thus saving a lot of time and energy for professional bakers.

Principles of the oven, Where do they bake the bread we eat?

In the bread-baking process, various thermal conductivity methods are used depending on the characteristics of bread and the production scale. Therefore, like there are many kinds of bread, there must be many different kinds of ovens manufactured with various high technologies, such as the convection oven which produces crispy bread dried by high heat wave, the deck oven which evenly bakes various types of bread from Sweet red-bean bread put in the front part of the oven to Soboro bread put in the rear part and creates a uniform color by using thermal equilibrium technologies of radiation and convection current, the ceramic oven which makes the inside of bread well done and bakes the outside of bread to be crispy by using ceramic far-infrared technologies, and the convergence oven which produces moist sponge cakes by keeping moisture even if there is intense heat.

Top-grade Korean machinery produced by skilled technicians - Daehung Softmill Co.,Ltd.

Master and Chairman Kim Dae-in of Daehung Softmill Co., Ltd. teaches his employees skilled technologies to implement the above-mentioned technologies. Up to now, Daehung Softmill has produced 5 skilled technicians who have 10 years of experience in bakery and confectionery machinery production. They are also producing new-generation skilled technicians continuously. We have established Master Academy as an in-house education center and are working in collaboration with 10 external specialists to conduct researches and developments every year. Besides, we are also making various efforts to improve technologies through exchanges with overseas enterprises, in-house contests and study groups after work.



Sincere customer service of SOFTMILL (Customer Satisfaction)



365 days, 25 hours Customer Support



With the determination that the fastest customer support is a true customer service, our Customer Service Team is committed to making customers satisfied with our technologies, services and product values all the time by clearly understanding and promptly responding to customers' requests.



- B/S support in case of corresponding to 11 months
- Direct customer service support by our skilled technicians in the Customer Service Team
- Product repairs, replacements and manual resetting in case after-sales services are required
- Immediate product inspection and customer support at the time of customers' requests
- Prompt delivery of after-sales service parts and spare parts at the time of emergency by carrying spare parts all the time
- Checking the causes of complaints if customers are dissatisfied with finished bakery
- Preemptive customer support through thorough maintenance/management of our products
- After-sales service support for overseas customers as well as domestic customers through our network

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The only general maker of bakery and
confectionery machinery in Korea

Daehung Softmill Co., Ltd.