

SOFTMILL BAKERY MACHINE SERIES

Softmill practices energy saving!





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SOFTMILL 36th Anniversary

SINCE 1989



softmill

Softmill, which means a mill for making soft and delicious bread, is the brand name of Daehung Softmill Co., Ltd., a Korean manufacturer of bakery machinery.

The oval symbolizing softness and representing the world, and the red flag on the 'i' reflect the company's determination and direction towards becoming the world's number one company for bakery systems and solutions.



Selected as Meister Korean of 2010

First time from the baking machinery sector

Selected for Korean Master Hand 2011

First time from the baking machinery sector

Daehung Softmill co.,Ltd., established in 1989 was able to become a specialized bakery machinery manufacturer with a 36-year tradition thanks to the support of our customers.

Through its exports of bakery machinery products to 15 countries including Japan and U.S., the company is competing with globally renowned brands with its globally recognized Made-in-Korea products.

the company will continue to make an effort to become a top global company based on innovation in appreciation of our customers' support.

Daehung Softmill CEO

Kim Dae-In

※ Korean Master Hand refers to a technician with top skills in the industry.

A person who worked for a long period in the industry and contributed to skill development and promotion of the status of skilled technicians and nominated as a "Korean Master Hand" according to Chapter 2 Paragraph 2 of the Skill Promotion Act.



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
- Exported our products to TAKASHO, Japan
- Designated as a technical innovation enterprise by the Small and Medium Business Administration.
- 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)



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)



2017~2020

- Launched a Cafe Mini Oven Redesign
- Constructed the conveyor production line system (Oven)
- 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)
- 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
- Selected as a young-friendly Small Giant Enterprise by Ministry of Employment and Labor (Excellent work·life balance)
- 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
- Inverter dough conditioner patent registration



- Participated in the 19th cafe show seoul 2022

2021

- Designated as a talent development small and medium enterprise
- Launch of Smart 7-inch LCD dough conditioner
- Launch of INNO-BC Oven



- Participated in the 20th Korea Bakery Show 2021

2023

- Selected as a technologically innovative small business (Inno-biz)
- Completion of Technology Innovation Research Center



- Hybrid Dough Conditioner patent registration
- Middle ceramic oven design patent application
- Participated in the 22th Cafe Show Seoul 2023
- Participated in the 21th Korea Bakery Show 2023

2024

- Re-selected as a youth-friendly small but strong enterprise by the Ministry of Employment and Labor (Excellent small business growing with young people)
- Selected as a performance sharing company by the Ministry of SMEs and Startups
- Selected as a talent development small business by the Ministry of SMEs and Startups
- Launch of Hybrid Dough Conditioner
- Launch of Mini Dough Conditioner 7 trays
- Launch of Middle Ceramic Oven

ing...

Hybrid Dough Conditioner

- **Eco-friendly heat exchange and natural humidification**

Humidify yourself without a humidifier Generates precise high humidity Maintain and dry for up to 40 hours Keep it from drying out for a while.



- **Smart LCD Touch screen**

Equipped with 7-inch LCD touch-type operation panel So, the operation mode, temperature, and humidity It's easy to set up.



- **이동형 탈착식 급수/배수 방식**

When installing the product, it can be installed in any location without a separate water supply/drain pipe connection. Installation is possible. Portable water tank provides easy drinking water It can be supplemented. The drain pan is easily removable. It can be handled properly.



▶ Portable water tank ◀



▶ Drain panel ◀

Patent No. 10-2588098



Model	SMDG-INV-WT-2236S
Dimension	780(W) x 1140(D) x 2030
Capacity	Total 36Trays (Upper chamber18Trays, Lower chamber18Trays)
Power consumption	220V, 1P, 2.5Kw
Control	LCD Touch screen
Temperature range	-10℃ ~ +40℃
Humidity range	60% ~ 90%
Tray Size	W400 x D600 (mm)

Electricity consumption may depending on the voltage specifications of the country.

"Korea's first" Launch of eco-friendly hybrid dough conditioner



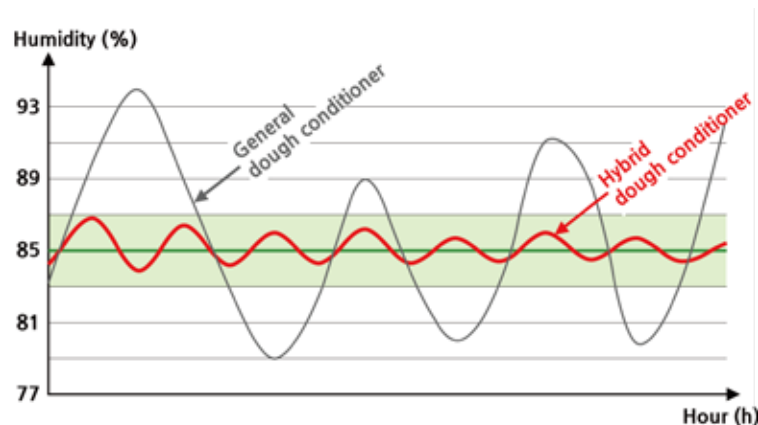
Eco-friendly power saving effect

The freezer operation time is shortened compared to previous dough conditioners. Electricity costs can be reduced and the lifespan of the refrigerator has been extended by two to three times



maintain constant humidity

Low-temperature ripening time Maintain humidity above 85% on average for 2 consecutive days.



Hygienic products without contamination

Introduction of indirect cooling evaporator (Evaplate) coating and internal The wall is finished with stainless steel, making it a hygienic product.



Added customer convenience features with LCD touch screen

Machine operation details and failure details are recorded and provided to customers.



Use of highly insulating, eco-friendly urethane of KS appropriate standards

HFC-FREE urethane is used as an insulating material in the product and Manufactured in 6T.

Conditioners at the side of domestic bakeries



Integral-type Dough Conditioner



The sealing force is high
due to the application
of special hinges.
It can be separated for
hygienic use.



Two-Door Dough Conditioner

Independent
control



Model	SMDG-INV-1040S	SMDG-INV-2240S
Dimension	780(W) x 1140(D) x 2040	1100(W) x 940(D) x 2010
Capacity	40 trays	40 trays
Power consumption	220V, 1P, 2Kw	220V, 1P, 2.5Kw
Temperature range	-10°C ~ +40°C	-10°C ~ +40°C
Humidity range	60% ~ 90%	60% ~ 90%
Tray Size	W400 x D600 (mm)	W400 x D600 (mm)
For Installation	Water supply pipe (15A) and Drain pipe (50A) required	

Electricity consumption may depend on the voltage specifications of the country.

Room Dough Conditioner

A movable rack fits inside so as to make the product fit for large-sized bakeries or factory-type bakeries



Model	SMDG-200
Dimension	1250(W) x 1650(D) x 2850 (Including outdoor unit 390mm height) Need to secure floor height on site of 3300mm or more
Capacity	Accommodating two racks (total of 72 trays)
Power consumption	380V, 3P, 9Kw
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
For Installation	Water supply pipe(15A) and Drain pipe(50A) required
Option	Capacity change, outdoor unit shape, etc, can be customized. Exhaust facility required.

Small-sized Dough Conditioner

Product suitable for small stores, small spaces.



Model	SMDG-INV-1020S
Dimension	570(W) x 940(D) x 2010
Capacity	20매
Power consumption	220V, 1P, 1.5Kw
Temperature range	-10°C ~ +40°C
Humidity range	60% ~ 90%
For Installation	Water supply pipe(15A) and Drain pipe(50A) required

Integral-type Proofer

Two-Door Proofer

SOFTMILL's Proofers



- The microprocessor in the LCD controller manages temperature and humidity to ensure fermentation condition close to natural fermentation.
- A humidifying device with a nozzle spray helps maintain sufficient humidity and enables clean usage.
- Even supply of air enables even distribution of temperature and humidity inside the proofer to reduce difference between the top and the bottom.



Independent control

Model	SMP-1020 (20매)	SMP-1040 (40매)	SMP-2040 (Two-door-type)
Dimension	515(W) x 810(D) x 1850(H)	725(W) x 1055(D) x 1850(H)	1045(W) x 810(D) x 1850(H)
Capacity	20 trays	40 trays	Total 40 Trays(20 trays for each left/right chamber) independent control
Power consumption	220V, 1P, 1.5Kw	220V, 1P, 2Kw	220V, 1P, 2Kw
Temperature range	Room temperature ~ +40°C	Room temperature ~ +40°C	Room temperature ~ +40°C
Humidity range	60% ~ 90%	60% ~ 90%	60% ~ 90%
Tray Size	W400 x D600 (mm)	W400 x D600 (mm)	W400 x D600 (mm)
For Installation	Water supply pipe(15A) and Drain pipe(50A) required		

Electricity consumption may depending on the voltage specifications of the country.



Levain Processor

✓ Fermentation of Natural Seed Yeast

Living up to the reputation of the dough conditioner, this product comes with a specialized fermentation temperature technology to ferment the natural yeast as if under a natural condition.



Patent No. 10-1729752



►DHLV-30◄



►DHLV-60◄

Model	DHLV-30	DHLV-60
Dimension	660(W) x 720(D) x 1160(H)	720(W) x 965(D) x 1545(H)
Capacity	30 Liters	60 Liters
Power consumption	380V, 3P+N, 0.9Kw	380V, 3P+N, 1.5Kw

Electricity consumption may depending on the voltage specifications of the country.

✓ Healthy bread

A healthier yeast strain
This is the optimal Levain processor for large-scale production.



✓ Control of Optimal Temperature and Time

Fermentation temperature and refrigerating temperature can be controlled precisely, and different settings such as automatic mode or manual mode are offered so that natural yeast can be produced in different ways.



Automatic Opening and Closing System

Living up to the reputation of the dough conditioner, this product comes with a specialized fermentation temperature and refrigerating temperature technology to ferment the natural yeast as if under a natural condition.



Detachable Bowl

For hygienic usage and accurate gauging to enable stable cultivation and production (30 liters).



Agitation System (Automatic and Manual Mode)

Depending on the species of the seed yeast and cultivating environment, the operating hour of the whipper can be adjusted.



Middle Ceramic Oven

Advanced Options



Far infrared (IR) radiation spectrum heating method

Effective heat transfer from the inside saves energy, and the surface of the bread cooks evenly without wrinkles, maintaining a rich volume.



Immersive touch-type digital controller

Accurately with the simple touch of a button you can conveniently set the temperature.



Model	DHO4-43	DHO4-33	DHO4-23
Dimension	1613(W) x 1460(D) x 1914(H)	1613(W) x 1263(D) x 1914(H)	1253(W) x 1263(D) x 1914(H)
Capacity	4 trays 3 tiers Tray Size-W400 x D600 (mm)	3 trays 3 tiers Tray Size-W400 x D600 (mm)	2 trays 3 tiers Tray Size-W400 x D600 (mm)
Power consumption	380V, 3P+N, 24Kw	380V, 3P+N, 18Kw	380V, 3P+N, 13Kw
Option	스팀+독일산 세라믹돌판 (3Kw power to be added)	스팀+독일산 세라믹돌판 (2Kw power to be added)	

Water supply pipe (15A) and drain pipe (50A) are required

Can be configured in various combination oven types

Electricity consumption may depending on the voltage specifications of the country.

SOFTMILL OVEN SERIES

- Once the preheating time is complete, approximately 30% of total power is saved.
- The lower storage cabinet has become wider and higher, improving space utilization (two-tier sliding shelf cabinet or lower rack option).
- An all-glass design is applied to the door, and it is designed to be fastened with bolts, so the door glass can be cleaned.
- Equipped with a steam boiler, it can spray high temperature/high pressure steam.

✓ generic type



✓ ECO-Products

Lower the height of the oven to increase the heating area. It is optimized and has a power energy saving effect.



✓ Application of ergonomic design

It is ergonomically designed so workers can use it conveniently and efficiently without straining the body.



Model	DHO4-43	DHO4-33	DHO4-23
Dimension	1613(W) x 1300(D) x 1877(H)	1613(W) x 1094(D) x 1877(H)	1253(W) x 1094(D) x 1877(H)
Capacity	4 trays 3 tiers Tray Size-W400 x D600 (mm)	3 trays 3 tiers Tray Size-W400 x D600 (mm)	2 trays 3 tiers Tray Size-W400 x D600 (mm)
Power consumption	380V, 3P+N, 24Kw	380V, 3P+N, 18Kw	380V, 3P+N, 13Kw
Option	스팀+독일산 세라믹돌판 (3Kw power to be added)	스팀+독일산 세라믹돌판 (2Kw power to be added)	

Water supply pipe (15A) and drain pipe (50A) are required

Can be configured in various combination oven types

Electricity consumption may depending on the voltage specifications of the country.



Inno BC Oven(Innovation Bake Creatively)

What is Inno-BC? It embodies Softmill's confidence in making creative baking a reality through unprecedented, innovative oven technology.

*A collection of ceramic far-infrared technologies!
Perfect oven spring and color, a special oven that
adds original inspiration to bakers.*



INNO BC Oven
-8 trays 5 tiers-

*Custom made to order
Delivery to Korea
luxury hotel*



Model	INNO BC-43
Dimension	1572(W) x 1812(D) x 2140(H)
Capacity	4 trays 3 tiers (All steam boiler+Ceramic stone plate installed)
Power consumption	380V, 3P+N, 33Kw
For Installation	Water supply pipe (15A) and drain pipe (50A) are required

Electricity consumption may depending on the voltage specifications of the country.

SOFTMILL OVEN SERIES



- 1 The inner barrel chamber is made of high-quality aluminum to enhance hygiene, and thicker and stronger stainless steel is used to enhance durability. Structural rigidity has been increased with an all-welded skeleton structure.
- 2 Any place where the user's touch is always present is a target of innovation. With user convenience as our top priority, we applied a 7-inch LCD touch-type control panel. The soft icon touch ensures free hand movements. Features include 5-step baking control, 99 recipe storage, automatic preheating schedule for each day of the week, and usage/failure recording.
- 3 The automatic damper ON/OFF function has been installed to increase user convenience. The easily removable glass door structure allows for hygienic oven maintenance.
- 4 INNOBC Oven's innovative technology differentiates it from ceramic heat conduction and ceramic steam heating elements. By utilizing ceramic's unique characteristic of holding heat and generating heat for a long time, not only does it save energy by nearly 30%, The far-infrared rays emitted from ceramics increase the calorific value of the bread itself, allowing you to bake bread that is moist from the inside out.
- 5 Basically, all stages are equipped with ceramic stone plates and steam, and the 15mm ceramic stone plates emit far-infrared rays from the top as well as the bottom, taking care of both the beginning and end of the oven spring. The stone plate steam system, which operates separately from the oven's heating system, promises powerful spraying power and constant temperature preservation within the oven.



Euro Baker Oven



Prestigious Exterior Design

An exterior design that fits well in open-type kitchen elevating the ambience of the bakery.

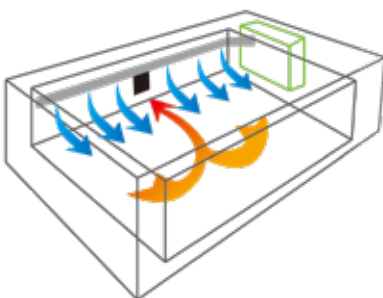
Thermodynamics
Technology
Far Infrared Ray
Stone Plate
ceramic Oven



Strong and Fine Steaming

(Installed in standard three-tier)

Steam preheated under high temperature in the steaming boiler is injected in a strong and fine manner to enhance the quality of the European-style bread.



✓ LCD Touch Screen

- Because three levels of heat control are possible, a variety of products can be produced.
- You can plan your baking in detail with the storage function of up to 99 recipes.
- It is possible to adjust the amount of steam, adjust the damper time, reserve preheating by day, and save usage records and failure records.



►LCD touch screen◄

✓ EASY Cleaning

- You can easily clean the back of the glass without detachment/attachment.



✓ Far Infrared Ceramic Stone Plate (Standard three fold)

Far infrared rays released from the German ceramic stone plates deeply penetrate the dough to make it moist from within during baking in the oven.



✓ Euro Heating System

The heating method of the differentiated Euro Heating system allows for sufficient heat and heating under high temperature.



►In case of installation of a lift◄

✓ Option

Manually-operated canvas and lift device for placing dough on the floor of the oven in a safe manner.

Model	DUU-43	DUU-23
Dimension	1550(W) x 1300(D) x 1860(H)	1185(W) x 1110(D) x 1860(H)
Capacity	4trays 3tiers (All steam+ceramic stone plate)	2trays 3tiers (All steam+ceramic stone plate)
Power consumption	380V, 3P+N, 28Kw	380V, 3P+N, 18Kw
Tray Size	W400 x D600 (mm)	W400 x D600 (mm)
For Installation	Water supply pipe(15A) and Drain pipe(50A) required In case of installation of a lift, size : 1700(W) x 1300(D) x 1870(H)	

Electricity consumption may depending on the voltage specifications of the country.



Convergence Oven

Optimal Heat Insulation

Structure of product specialized for heat insulation and heat retention to increase heat preservation and prevent loss of moisture of product.
(50% better heat insulation against other general products reducing energy consumption)

Stone Plate and Steam Option

By adding stone plate and steam options, you can produce a variety of top-quality products.

Deep Door Entrance

To minimize escape of heat through oven door, door entrance is deeply seated with special packing to enhance level of sealing when door is closed and prevent heat loss.





✓ Top-class Material

Stainless and Al-Cot material is used for semi-permanent usage of product, manufactured in such a way to enable partial repair of product.

✓ Twofold Structure Door System

To prevent loss of heat through the oven front, the door is designed in a twofold structure for air and heat insulation. (thickness of door 120mm)



✓ Thermal Dynamic Heating System

For even distribution of temperature inside the oven and color, a heating system using thermal dynamics technology is installed.



Model	DHCV-43	DHCV-23
Dimension	1740(W) x 1380(D) x 1875(H)	1340(W) x 1180(D) x 1875(H)
Capacity	4trays 3tiers	2trays 3tiers
Power consumption	380V, 3P, 24Kw & 220V, 0.5Kw	380V, 3P, 13.5Kw & 220V, 0.5Kw
Option	Steam+German Ceramic Stone Plate (3kw power)	Steam+German Ceramic Stone Plate (2kw power)
Tray Size	W400 x D600 (mm)	W400 x D600 (mm)
For Installation	Water feed pipe (15A) and Drain pipe (50A) required	

Electricity consumption may depending on the voltage specifications of the country.

Deck Oven-G



Increased insulation

The insulation inside the door was reinforced to prevent heat loss.



Improved sealing ability

The all-glass door design differentiates the exterior, and the addition of a door spring improves door sealing.



Model	DHO3-43	DHO3-33	DHO3-23
Dimension	1645(W) x 1180(D) x 1900(H)	1645(W) x 985(D) x 1900(H)	1285(W) x 985(D) x 1900(H)
Capacity	4trays 3tiers	3trays 3tiers	2trays 3tiers
Power consumption	380V, 3P, 24Kw & 220V, 0.5Kw	380V, 3P, 18Kw & 220V, 0.5Kw	380V, 3P, 15Kw & 220V, 0.5Kw
Tray Size	W400 x D600 (mm)	W400 x D600 (mm)	W400 x D600 (mm)
Option	Steam+German Ceramic Stone Plate (1.5Kw power) / Water supply pipe (15A) is required		
	Lower fermentation chamber and various forms of combi oven possible		

Electricity consumption may depending on the voltage specifications of the country.

Deck Oven

- A consecutive step-by-step control method with microprocessor allows for heating control from 0~100% to enable even and precise temperature control.
- A heating system that enables even heat distribution inside the oven and heat retention help ensure even colorization of the product.
- Free setting up to 4 tiers in line with the baking plan in various combination.
- with room-temperature high-pressure steam at micron level, fine steam is evenly supplied to the bread surface.
- A special rust-free steam device can be applied as an option.
- It is more suitable for food safety by using a differentiated steam device, ceramic stone plate, rust-free materials, and applying steam with a water purification function.
- By applying German ceramic stone plates, you can produce European bread with added flavor and volume.



✓ Deck oven steam device



✓ German ceramic stone plate



Model	DHO2-43	DHO2-33	DHO2-23
Dimension	1645(W) x 1180(D) x 1900(H)	1645(W) x 985(D) x 1900(H)	1285(W) x 985(D) x 1900(H)
Capacity	4trays 3tiers	3trays 3tiers	2trays 3tiers
Power consumption	380V, 3P, 24Kw & 220V, 0.5Kw	380V, 3P, 18Kw & 220V, 0.5Kw	380V, 3P, 15Kw & 220V, 0.5Kw
Tray Size	W400 x D600 (mm)	W400 x D600 (mm)	W400 x D600 (mm)
Option	Steam+German Ceramic Stone Plate (1.5Kw power) / Water supply pipe (15A) is required		
	Lower fermentation chamber and various forms of combi oven possible		

Electricity consumption may depending on the voltage specifications of the country.

Convection Oven

5-Tray Convection Oven

Prestigious Exterior Design

An exterior design that fits well in open-type kitchen elevating the ambience of the bakery.

Pair glass, LED lighting applied

Insulation was improved by installing pear glass on the inner door. LED lighting reduces power consumption and makes it brighter.



Diverse Composition of Lower Section

Underneath the oven, a proofer for lower sections, 5-tray 2-tier convection oven, 10-tray products, etc can be installed in different combination.



Hot Air and Steam

Improved motor and propeller over the existing models generate even flow of air inside the oven to enable even colorization of product.



Various Function

- Precise temperature control
- Menu saving function
- Next-generation operating controller
- Reverse circulation heating function
- Inverter function for adjusting air volume (option)
- LCD Controller (Option)



▶ Botton Type ◀



▶ LCD Touch Screen ◀

Model	DHC5- II
Dimension	800(W) x 1180(D) x 1715(H)
Capacity	5trays (Including lower racks)
Power consumption	380V, 3P, 8Kw & 220V, 0.5Kw
For Installation	Water supply pipe(15A)required
Tray Size	W400 x D600 (mm)
Option	Inverter function, Lower proofer 18trays /12trays, for various composition

Electricity consumption may depending on the voltage specifications of the country.

Convection Oven 10Trays



►Equipped with 2Fan ◀

Model	DHC10-II
Dimension	800(W) x 1220(D) x 1800(H)
Capacity	10trasy (Includes lower rack)
Power consumption	380V, 3P, 16Kw & 220V (콘센트)
For Installation	Water supply pipe (15A)required
Tray Size	W400 x D600 (mm)
Option	Inverter function, Lower proofer 12trays

Electricity consumption may depending on the voltage specifications of the country.

5-Trays 2-Tier Convection Oven



►5trays+10trays◀

※Various configurations are possible.

Model	DHC5-II / 2
Dimension	800(W) x 1180(D) x 1890(H)
Capacity	5trays 2tier (Includes lower shelf)
Power consumption	380V, 3P, 16Kw & 220V, 0.5Kw
Tray Size	W400 x D600 (mm)
For Installation	Water supply pipe (15A)required

Electricity consumption may depending on the voltage specifications of the country.

Rotary Rack Oven-10Trays

- It is the most optimized product for small quantity/mass production of various types.
- High-quality baking is possible with perfect insulation and sealing ability.
- We can produce all products with high quality, from cake sheets to sweets and hard products.
- This miniaturized rotary rack oven can be installed in any store.
- Smart exterior design enhances the quality of stores and kitchens.
- RFR SYSTEM : By rotating the rack forward and backward, baking time is saved and even color is achieved.
- BLDC method : Acceleration/deceleration of rotary rack rotation, forward/reverse rotation, and RPM adjustment are possible.
- The LCD touch screen panel allows for simple operation and convenient use.
- The inverter function (40%, 60%, 80%, 100%) and wind direction control allow the production of various products.
- Cost Saving
 - 1) Minimize maintenance costs with power-saving function without the need for separate preheating.
 - 2) Reduce labor costs and raw materials through convenient use and perfect product production.
 - 3) Ultimate energy saving by saving electricity, raw materials, and water.



►LCD Touch Screen◄



►Small Rotary Rack Oven◄



Model	Patissier 10L
Dimension	1000(W) x 1180(D) x 2155(H)
Capacity	10trays
Power consumption	380V, 3P, 24Kw & 220V, 0.5Kw
Tray size	W400 x D600 (mm)
For installation	Water supply pipe (15A) and Drain pipe(50A) required

Electricity consumption may depending on the voltage specifications of the country.

Rotary Rack Oven-36Trays

Large capacity oven

This is a high-capacity, cost-effective rotary rack oven that can be mass-produced.

Perfectly sealed and turntable

The completely sealed structure saves preheating time and production time, and the improved turntable increases stability.

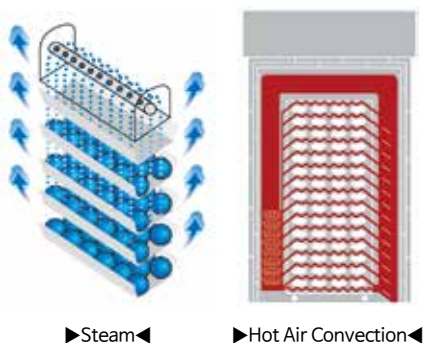
Smart LCD Touch Screen

Equipped with an LCD touch screen, you can save various recipes and operate them conveniently and efficiently.



Cutting edge Hot Air Convection & Steam Function

Strong heating and the mess volume blower system generate sufficient hot air and help even colorization of product.



Strong shaft

Strong shaft material that supports the rack with stable movement



Model	Patissier 36L
Dimension	1630(W) x 1700(D) x 2600(H)
Capacity	36trays (1Rack)
Power consumption	380V, 3P+N, 55Kw
Tray size	W400 x D600 (mm)
For installation	Water supply pipe(15A) and Drain pipe(50A) required

Electricity consumption may depending on the voltage specifications of the country.

Combi Oven

Combi oven is composed of various products that the customer wants as a single product for increased space usage and practicality.



Highest efficiency

Maximum usability in minimal space
Boasting high customer satisfaction
This is a product.

Model	Combi Oven (standard model)
Dimension	1315(W) x 1425(D) x 1783(H)
Capacity	Middle ceramic oven 2trays 1tier / Convection oven 5trays Proofer 10trays / Lower rack 4trays
Power consumption	Middle ceramic oven~380V, 3P+N, 4.3Kw Convection oven~380V, 3P, 8Kw & 220V, 0.5Kw Proofer ~220V, 1P, 1Kw
For Installation	Water feed pipe(15A), Drain pipe(50A) required
Option	Middle ceramic oven steam + Ceramic stone + Combination with other various products
Tray Size	W400 x D600 (mm)

Electricity consumption may depending on the voltage specifications of the country.

Products for Combination





Combi Oven



Model	DHC10- II+P12	DHC5- II+SMDG-1012S
Dimension	800(W) x 1215(D) x 1905(H)	880(W) x 1175(D) x 1865(H)
Capacity	Convection oven 10trays + Lower fermenter 12trays	Convection oven 5trays + Dough conditioner 12trays
Power consumption	Convection oven 10trays:220V, 3P, 16Kw & 220V 0.5Kw Lower fermenter 12trays:220V, 1P, 1Kw	Convection oven 5trays:220V , 3P, 8Kw & 220V, 0.5Kw Dough conditioner 12trays:220V, 1P, 1.5Kw
For Installation	Water supply pipe (15A) and Drain pipe(50A) required	
Option	Various configurations such as lower fermenter, lower rack, etc.	

Electricity consumption may depending on the voltage specifications of the country.

Mini Series



safety certification number
HH071721-20005B



Steam stone plate installed as standard

A steam plate is installed as standard, allowing various types of baking.



Convenient digital controller

With digital controller
Fine adjustment is possible.
Up to 30 settings are possible
with the memory storage
function.



Use of top quality materials

The nozzle spray humidification
method allows for hygienic use.
It is made of stainless steel and
can be used hygienically.



Mini Deck Oven



- 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

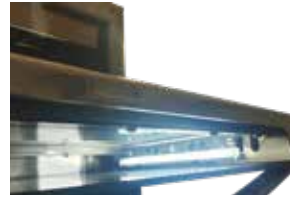
Model	DHO2M-11L
Dimension	621 (W) x 740 (D) x 460 (H)
Capacity	1 trays
Exclusive bread plate	330 x 460mm
Power consumption	220V, 1P, 2.6Kw (code)
For Installation	Water supply pipe (15A) is required
Option	Fermenting chamber 8 trays at the lower part, various combinations including a rack at the lower part



Uniform and fine temperature control



With ceramic steam stone plate



LED lamp application



Soft Mill's water supply and drainage facilities (Option)

Mini Convection Oven



- 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	DHC3-II / DHC4-II
Dimension	621 (W) x 750 (D) x 555 (H)
Capacity	4 trays (Exclusive for cookie) 3 trays (exclusive for bread)
Exclusive bread plate	330 x 460mm
Power consumption	220V, 1P, 3.2Kw (code)
For Installation	Water supply pipe (15A) is required
Option	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

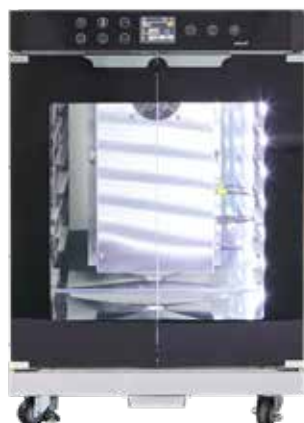


With interior lighting LED lamp



Soft Mill's water supply and drainage facilities (Option)

Mini Proofer



- 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	P6ML / P8ML
Dimension	616 (W) x 707 (D) x 895 (H) - 6매 616 (W) x 707 (D) x 1010 (H) - 8매
Capacity	6 trays / 8 trays
Exclusive bread plate	330 x 460mm
Power consumption	220V, 1P, 0.5Kw (code)
For Installation	Water supply pipe (15A) is required

Electricity consumption may depending on the voltage specifications of the country.



Mini Dough Conditioner



- Mini dough conditioner suitable for small-scale baking such as home baking and cafes.
- Save 30 recipes
- Soft Mill's water supply and drainage facilities (Option)
- Easy installation anywhere using a household 220V plug
- A nozzle spray humidifier controls the internal temperature and humidity during fermentation with a uniform air volume.

Model	SMDG-1007SM
Dimension	617(W) x 687(D) x 1111(H)
Capacity	Exclusive bread plate 330 x 460mm / 7 trays
Power consumption	220V, 1P, 1Kw (code)
Temperature range	Room temperature~40°C
Humidity range	60%~90%
For Installation	Water supply pipe (15A) and Drain pipe(50A) required

Electricity consumption may depending on the voltage specifications of the country.

Pizza Oven



Internal 5-sided ceramic

Far infrared rays on 5 internal sides By applying ceramic Implements a fire pit effect.

Euro heating system

Same as Euro oven Euro heating system applied.

Interior effect

The natural oak handle and traditional design highlight the interior effect.

Model	DHPO-12
Dimension	671(W) x 660(D) x 548(H)
Capacity	1Deck-Internal size:459(W)x436(D)x 170(H)
Power consumption	220V, 1P, 4.3Kw, Direct connection
Option	Storage at the lower part

Electricity consumption may depending on the voltage specifications of the country.

As the only general manufacturer of bakery & confectionery machinery

softmill is different as follows



Hybrid Dough Conditioner

ESG eco-friendly ice storage natural humidification device specializes in low-temperature baking and compares to existing dough conditioners. There is a 30% power saving effect. A portable water tank was installed without the need for a separate water supply facility, and a simple drain panel was installed to reduce water supply.



Innovative far-infrared technology INNOBC Euro Oven

LCD touch-type control panel with clear graphic images and soft touch. Basically, ceramic heaters and ceramic stone plates are installed in all stages, so ceramic. The emitted far-infrared rays increase the calorific value of the bread itself, allowing you to bake bread that is moist from the inside out.



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.



Meat Ripening Freezer

✓ 1-Door Integrated

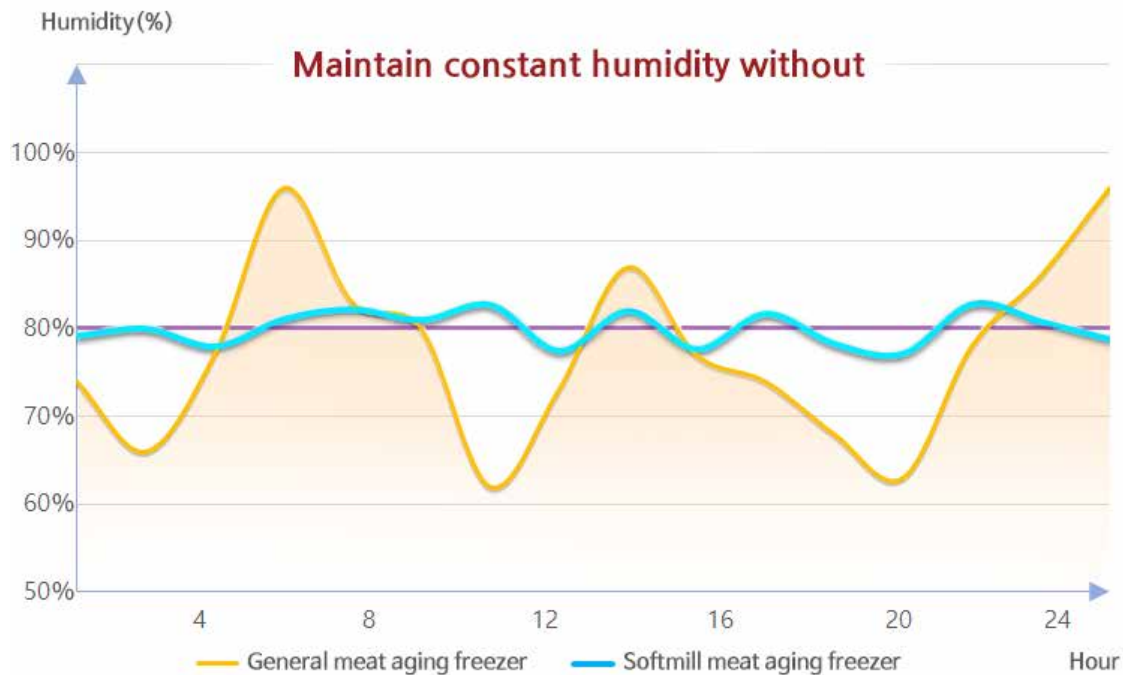


✓ 2-Door Standalone



✓ ESG Eco-friendly heat exchange natural humidifier (Patent NO.10-2588098호)

- Perfect dry aging is achieved by maintaining a constant high humidity of 80% to 85% in the ripening room.
- It maintains coolness by generating moisture on its own without a humidifier.



✓ Equipped with UCV sterilization system and low-heat LED lamp

It suppresses harmful bacteria inside the meat and maintains a low ripening temperature, thereby preserving the flavor of the meat.



✓ Excellent cold air circulation inside the room

By installing a tunnel through which cold air passes through the oven, it can be sent up, down, left, and right, allowing meat to age without temperature deviation.



Model	SDAC-1020S	SDAC-2236S
Dimension	630(W) x 970(D) x 1995(H)	780(W) x 1140(D) x 2030(H)
Capacity	1-Door Integrated	2-Door Standalone
Voltage	220V, 1P, 1Kw	220V, 1P, 2Kw
Temperature Range	0°C~25°C	
Humidity Range	60%~90%	
For Installation	Drainpipe (50A)required	

Electricity consumption may depending on the voltage specifications of the country.

4-Door Quick Freezer (-35°C)

-35°C Quick Freezing

The product uses high-end parts and Meister freezing technology to enable top freezing performance in the country (ultra-low temperature scroll compressor).



Perfect Cold Insulation

Only the necessary doors to access the relevant space may be opened to reduce loss of cold air.





2-Door Quick Freezer

✓ LCD Touch Screen

Convenient to use the different functions to enable various settings such as for freezing (-35°C/-20°C).



✓ Powerful Convective Freezing System

A convective fan motor ensures circulation of the cold air to the deepest spot of the freezer for stable production.



✓ Internal Structure for Cold Air Circulation

A specialized internal structure for cold air circulation that prevents cold air from coming in contact with the product helps maintain the moisture of the product.

✓ Special hinge application

Special hinges are applied to increase sealing power, It can be separated for hygienic use.



Softmill Quick Composition (SQC)

- A quick freezer and freezer storage are combined for storage after quick freezing.



►Quick freeze • Freezing storage ◀

Model	SDHQ-28	SDHQ-18
Dimension	1110(W) x 1015(D) x 2030(H)	900(W) x 1000(D) x 2030(H)
Capacity	28 Trays	18 Trays
Voltage	380V, 3P, 3.5Kw	380V, 3P, 3.5Kw
Tray Size	W400 x D600 (mm)	W400 x D600 (mm)
For Installation	Drainpipe (50A)required; for closed spaces, need consultation	

Electricity consumption may depending on the voltage specifications of the country.



Freezer (−20°C)

✓ 4-Door Freezer



✓ 2-Door Freezer



- −20°C freezer is exclusively for bakeries with a rack system that enables immediate loading of the bread freezer plates.
- A specialized internal structure for cold air circulation prevents cold air from coming in contact with the product to help maintain the moisture of the product.
- Cutting-edge defrosting function (automatic/manual) protects the product from ice and frost.
- Compared to other general freezers, you will see the difference in the thickness of the warmth retaining panel, the freezing compressor, cold air circulation, etc.

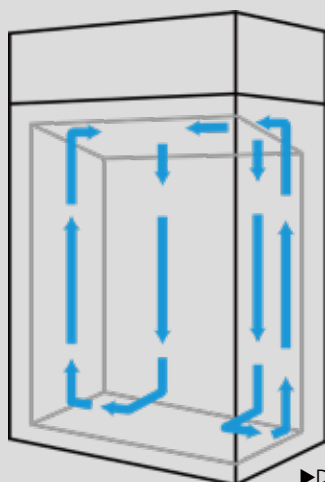
Model	DHQ2-36	DHQ-34
Dimension	1110(W) x 925(D) x 2030(H)	780(W) x 1150(D) x 2030(H)
Capacity	36Trays(18 trays for each left and right side)	34Trays
Power consumption	220V, 1P, 2Kw	220V, 1P, 2Kw
Tray Size	W400 x D600 (mm)	W400 x D600 (mm)
For Installation	Drainpipe (50A) required; for closed spaces, need consultation	

Electricity consumption may depending on the voltage specifications of the country.

Low-Temperature High-Humidity Storage

By applying the principle of Jangdokdae, which contains fermentation science, not only bread, but also raw meat, noodles, and kimchi, etc This product is most optimized for products that require low-temperature fermentation.

- This product is for long, low-temperature fermentation of dough for hard crust bread at a low temperature (can also be used for storage of cake for example).
- A specialized double internal structure naturally creates humidity after which humidity is maintained at 80% (no need for water supply facility).



►Double structure◄

- Its rack system enables immediate loading of the bread plates.
- Its specialized internal structure is designed for cold air circulation to prevent cold air from coming into direct contact with the product, which helps maintain the moisture of the product.



Model	SMHC-2236
Dimension	780(W) x 1140(D) x 2030(H)
Capacity	34Trays
Power consumption	220V, 1P, 1Kw
Temperature Range	0°C ~ +5°C
Humidity Range	60% ~ 80%
Tray Size	W400 x D600 (mm)
For Installation	Drainpipe (50A) required

Electricity consumption may depending on the voltage specifications of the country.



Table refrigerator· Refrigerator/Freezer

✓ Table refrigerator



Model	LT-1524R
Dimension	1200(W) x 700(D) x 850(H) / 1500(W) x 700(D) x 850(H) 1800(W) x 700(D) x 850(H)
Capacity	2Door/Indirect cooling
Power consumption	220V, 1P, 0.4Kw
Option	Table freezer type, Custom size, marble paneling, Direct cooling method available

Electricity consumption may depending on the voltage specifications of the country.

✓ Refrigerator/Freezer



Model	KR45-4(4Door)
Dimension	1260(W) x 800(D) x 1935(H)
Capacity	4Door Refrigerator/Indirect cooling
Temperature range	-5°C ~ 10°C
Power consumption	220V, 1P, 1.5Kw
Option	A bun pan type model that allows insertion of a Indirect cooling method is available.

Electricity consumption may depending on the voltage specifications of the country.



Slicer·Moulder



Slicer



Model	DHBS-10
Dimension	610(W) x 630(D) x 620(H)
Capacity	Cutting thickness:13mm, 18mm; simultaneous cutting for both thicknesses
Power consumption	220V, 1P, 0.4Kw
Country of Origin	TAIWAN

Electricity consumption may depending on the voltage specifications of the country.



Moulder



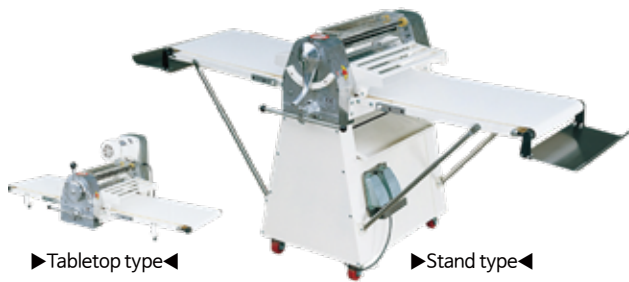
Model	DHK-300
Dimension	560(W) x 820(D) x 1080(H)
Capacity	• Conveyor:300mm x 1350mm • Press Roller: ϕ 76mm x 245mm • Little belt tilting, low noise/low vibration
Voltage	220V, 1P, 0.4Kw
Country Origin	TAIWAN

Electricity consumption may depending on the voltage specifications of the country.



Pie roller·Divider·Divider rounder

✓ Pie roller



Model	DH520BF	SF500D x 1000
Dimension	2530(W) x 850(D) x 1000(H)	2410(W) x 910(D) x 1760(H)
Feature	<ul style="list-style-type: none"> Dough capacity:2~3kg Conveyor : 515mm x 2000mm 	<ul style="list-style-type: none"> Conveyor belt size : 500 x 2000mm Conveyor belt speed : 16m/min Thickness & Width : 0.2mm x 35mm
Power consumption	220V, 1P, 0.4Kw	380V, 3P, 0.5Kw
Country of Origin	TAIWAN	ITALY
Other models	450A : Conveyor 430mm x 1700mm	SF450BD x 700 / 1680(W) x 870(D) x 900(H)
	D450BF : Conveyor 430mm x 2000mm	SF500BD x 850 / 2110(W) x 910(D) x 890(H)
	D650BF : Conveyor 630mm x 2400mm	SF500D x 1200 / 2810(W) x 910(D) x 1960(H)
		SF600D x 1400 / 3240(W) x 1065(D) x 2123(H)

Electricity consumption may depending on the voltage specifications of the country.

✓ Divider

✓ Divider Rounder



Model	DHK-DVMach Evo	DHE-ROUND A 3-30
Dimension	820(W) x 890(D) x 1140(H)	625(W) x 705(D) x 1759(H)
Feature	<ul style="list-style-type: none"> Dough quantity : 10개 / 20개 Weight of dough piece : 400/2000g (10pieces), 200/1000g (20pieces) Dough capacity : 4kg (Least) ~20kg (Maximum) Output : 900~1250pcs/1hour Split size : 100/100/100 	<ul style="list-style-type: none"> Volume : 900g~2580g Division range : 30~86g
Loading heigh	1000mm	1120mm
Weight	380kg	410kg
Power consumption	380V, 3P, 1.8Kw	380V, 3P, 1.3Kw
Country of Origin	ITALY	ITALY

Electricity consumption may depending on the voltage specifications of the country.

Vertical Mixer · Spiral Mixer

Vertical Mixer

Equipped with double clutch gear and large capacity motor, Over-kneading prevention function



Model	DHLB-203HA	DHLB-303A	DHLB-503B
Dimension	580(W) x 560(D) x 1060(H)	620(W) x 700(D) x 1010(H)	670(W) x 560(D) x 1120(H)
Feature	<ul style="list-style-type: none"> • Capacity : Dough 3kg • Bowl : 20L 	<ul style="list-style-type: none"> • Capacity : Dough 6kg • Bowl : 30L 	<ul style="list-style-type: none"> • Capacity : Dough 12kg • Bowl : 50L
Power consumption	220V, 1P, 0.56Kw	220V, 1P, 0.75Kw	380V, 3P, 1.5Kw
Country of Origin	TAIWAN		

Electricity consumption may depending on the voltage specifications of the country.

Spiral Mixer



Model	KL-015	KL-200	KL-201	KL-202	KL202A
Dimension	450(W) x 770(D) x 1000(H)	600(W) x 980(D) x 1090(H)	640(W) x 1060(D) x 1180(H)	680(W) x 1100(D) x 1180(H)	800(W) x 1200(D) x 1260(H)
Feature	<ul style="list-style-type: none"> • 용량 : Flour -15kg : Dough-22kg 	<ul style="list-style-type: none"> • 용량 : Flour -25kg : Dough-38kg 	<ul style="list-style-type: none"> • 용량 : Flour -38kg : Dough-61kg 	<ul style="list-style-type: none"> • 용량 : Flour -50kg : Dough-80kg 	<ul style="list-style-type: none"> • 용량 : 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				

Electricity consumption may depending on the voltage specifications of the country.



E-Vertical Mixer·E-Spiral Mixer

✓ E-Vertical Mixer



Model	PL20CNVHF	PL30N3F	PL40N3F	PL60N3F
Dimension	564(W) x 728(D) x 1317(H)	627(W) x 836(D) x 1343(H)	685(W) x 926(D) x 1477(H)	685(W) x 950(D) x 1562(H)
Volume	Dough : 3kg, Bowl : 20L	Dough : 5kg, Bowl : 30L	Dough : 8kg, Bowl : 40L	Dough : kg, Bowl : 40L
Speed	167~583rpm	131, 262, 524rpm	116, 235, 467rpm	116, 235, 467rpm
Power consumption	220V, 1P, 1.1Kw	380V, 3P, 1.2Kw	380V, 3P, 1.5Kw	380V, 3P, 2.2Kw
Country of Origin	ITALY			

Electricity consumption may depending on the voltage specifications of the country.

✓ E-Spiral Mixer



Model	SPI 45 F E	SPI 80 F E
Dimension	562(W) x 978(D) x 1378(H)	741(W) x 1207(D) x 1563(H)
Feature	<ul style="list-style-type: none"> • Volume : Dough 2~45kg • Maximum 30kg of flour 	<ul style="list-style-type: none"> • Volume : Dough 3~80kg • Maximum 50kg of flour
Power consumption	380V, 3P, 1.5Kw	380V, 3P, 4.55Kw
Country of Origin	ITALY	

Electricity consumption may depending on the voltage specifications of the country.

“Total service includes not only baking equipment but also kitchen utensils and small tools.”



Various tools in bakery kitchen

Daeheung Soft Mill manufactures stainless steel products that are sturdy and suitable for food hygiene.



- ▶ Work table
- ▶ Work shelf
- ▶ Sink
- ▶ Wall shelf
- ▶ All household items such as hoods, etc.

Daeheung Softmill pursues continuous growth and development.

Korea's only bakery machine specialty brand



Core competencies

You can see the core capabilities of Daeheung Softmill, which have been solidified through continuous research and effort.

Internalization of parts

By internalizing 90% of the parts, we can respond flexibly to various consumer needs.

Differentiated A/S

- We will establish an integrated management system (ASMS) in 2022 to provide prompt and accurate after-sales service.
- By converting customer information and product information into data, we have improved the work efficiency of A/S parts delivery and material sales.
- Work efficiency has been improved by mobilizing A/S employees (agents, freelancers).



Continuous quality control

- We operate a company-affiliated technology research center and are continuously improving products, developing new products, and developing specialized Korean bakery equipment.
- A pastry chef at our research institute directly tests product performance and researches and develops bakery recipes.

Specialized talent development

- As the first company to have a work-study parallel system, we have been implementing the work-study parallel system by signing an agreement with the Human Resources Development Service of Korea since 2014.
- We have secured an integrated and professional talent development system through a combination of theoretical and practical education and field work.



Production process



1.Raw material processing

2.Urethane filling

3.Welding/Assembly

4.Assembly

5.Inspection/shipment



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

Daehung Softmill Co., Ltd.

Head Office and Factory

276 Dongmakgol-gil Chowol-eup
Gwangju-si Gyeonggi Province,
Republic of Korea

Tel +82-031-762-2045

Fax +82-031-762-1915

email info@softmill.co.kr

Gyeongbuk Sales Office

59, Muhak-ro 31-gil, Suseong-gu,
Daegu, Republic of Korea

Tel +82-053-767-4958

+82-010-9209-0319

email kim_junsuk@daum.net



www.softmill.co.kr



Everywhere SOFTMILL

☎ Softmill 경기·강원 / 02-2292-8774

☎ Softmill 경기 서부 / 031-238-9429

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☎ Softmill 부산 / 051-806-7368

☎ Softmill 제주 / 064-753-9611

☎ Softmill 베트남 / +84 28-3519-0005

After-Sales Service Call Center +82-1588-4891

The only general maker of bakery and
confectionery machinery in Korea

Daehung Softmill Co., Ltd.