

CHANMAG bread production line

CHANMAG bread production line is promising to be high efficiency and labor saving, the bread making machine mass-produces high quality breads that are filled with tasty flavors. From the process of mixture, lifting, dividing, rounding, fermentation, molding and shaping. All CHANMAG machine are Made in Taiwan.

Running over 44 years, CHANMAG is a leading manufacturer of advanced baking machinery. Supplies expert solution to the worldwide customers to better assist them in their bakery filed such as providing them with the know-how of bread making, related machines and equipment recommendation in production line they need to establish a new bakery shop, helping them to have their dreams come true.

CHNMAG has maintained strong relationship with the customers and also grow along with them to prosper. We have a number of key purpose to participate in GFM this year : to promote our company by Showcasing Taiwan manufactured high-tech bakery machinery and bread technology to worldwide customers. For future is to assist whoever are looking to start a career in bakery filed by supplying them with equipment, resources, technical assistance, and subsidize them till their business expands are getting off the ground.

Welcome to visit our booth during GFM 2023 at Za'abeel Hall 3 , Booth nr. Z3-J69 to have more information about our products as well as our products.



CM-C100, C150, C250 Ice Water Supply System



CHANMAG Ice Water Supply System help you to control the temperature of the dough after mixing; with automatic water supply system, the rapid supply of ice water to achieve the best mixed state of the dough. Ice machine models according to the size of different models, a different water capacity. The allowable amount of temperature will not be due to water within the water tank to reduce the water to fill the water and increase the water temperature.



Photo by CM-C250A+W99

Specification

Model	CM-C100	CM-C150	CM-C250	CM-W99 Water Dosing
Electric Power	1 PH / 3 PH, 50/60 HZ			
Output ice water temp.	2~5 °C			
Compressor	2.2 KW	2.6 KW	4.3 KW	30 W
Capacity	100 L/hr	150 L/hr	250 L/hr	Max. 99.9 L
Net Weight	165 KG	200 KG	310 KG	6 KG
Size (W×D×H)	700×800×1620 mm	700×900×1720 mm	800×1000×1900 mm	200×170×260 mm

CM-W99: Water Measuring Machine has water digital display board and can be used with both cold and warm water system.

Technical Features

1. The import strong compressor refrigeration system is to enlarge the power of machine refrigeration.
2. Design with stainless steel water storage tank is hygienic and durable.
3. Adopt the site of water supplying motor, no water restrictions and with stable water supplying.
4. Need to install the water filter device for different regional water quality.

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CM-200ASD Spiral Mixer With Removable Bowl



CHANMAG CM-200ASD removable spiral mixer ensures to knead at short mixing duration, less consuming energy, rotational speed for making hygienic and finest quality dough. The hydraulic system with removable design can be integrated in the continuous industrial application. It is great for bread, bagel, pizza and gentle type dough and significantly reduces your operating time. With unique stainless steel bowl and spiral hook, time adjustable, forward and reverse operated, have 2 speeds for higher efficiency, simple to use manual or auto control, provides a practical and easy working. Machine material contact parts are made of stainless steel 304, consistent with national food safety requirements.

Specification

Dough Capacity: 200 KG
 Flour Capacity: 125 KG
 Bowl Diameter: 875 mm
 Spiral Hook Motor: 11.25 KW
 Bowl Motor: 1.1 KW
 Hydraulic Motor: 0.75 KW
 Power: 3 PH, 50/60 Hz
 Net Weight: 1301 KG
 Size: 1050 × 1910 × 1340 mm (W×D×H)



Technical Features

1. Removable design to meet with the removable demand.
2. Hydraulic opening system with protection equipment, good for safety usage.
3. Automatic adjustable stirring bowl design, provided with direction change
4. All-sealed safety cover: hygienic and clean.
5. Digital panel can set maintenance time, 10 sets of mixing process settings, monitoring content of feedback abnormal information and overload, humanized operation, easy to clean and maintain management.

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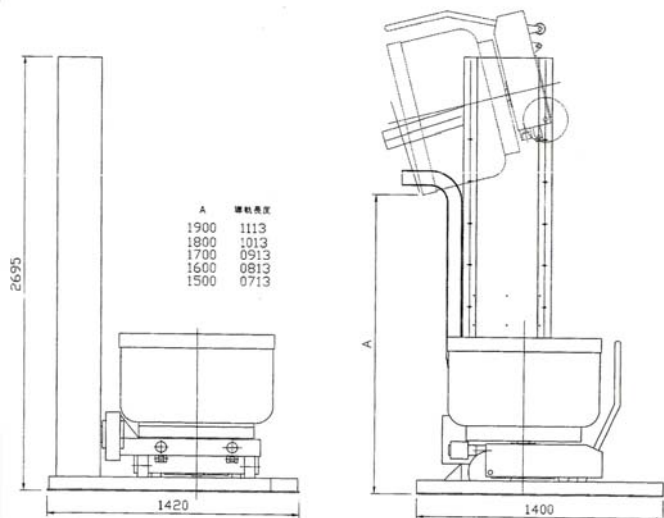
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CM-L200 Lifting System



CHANMAG CM-L200 Lifting system is designed to work with our dough mixer poured into the lifting cylinder divider funnel time-saving, convenient and hygiene of equipment. °



Specification

Power: 3 PH, 50/60 HZ

Power Motor: 0.75 KW

Size: 1420 × 1400 × 2695 mm (W×D×H)

Technical Features

1. Two stages kneading speed and two operation mode which are automatic and manual, additionally
2. Auto-timer-device for user's adjusting.
3. Using oil pressure system to minimize the loss upon rub with very robust structure.
4. Hydraulic safety system, electric protection and safety railing are included for laborsaving & safety usage.
5. Designed can be made according to site production line and working space.

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CM-DM42 Volumetric Dough Divider



CHANMAG CM-DM42 Continuous type Volumetric Dough Divider with 4 / 2 ports is suitable for fine & dense dough structures. Piston can cut over the four or two ports with different pistons chamber, volumetric dough divider to combine with our other baking equipment, can achieve continuous and large number of bread and toast production needs. The water content of the dough of this machine is within 55%~65%. The machine is precise, accurate, saving manpower and production quality control.

***Standard is left exit, customized right exit as per demands**

Specification:

Dough Weight: CM-DM4: 30~320 g/pc ; CM-DM2: 80~740 g/pc

Capacity: CM-DM4: 3600~6000 pc/hr ; CM-DM2: 1800~3000 pc/hr

Power: 3 PH, 50/60 HZ

Motor: 1.3 KW

Net Weight: 830 KG

Size: 1875 x 1440 x 1585 mm (WxDxH)

Technical Features:

1. Frequency conversion variable speed control and display, adjustable division weight range; accurate control of the best weight accuracy.
2. Dough pressure regulator: machine uses suction to let dough enter the volume space and cut by cutter, and then divided into piston ports.
3. HMI and PLC control, dough is counted automatically and, auto. shutdown when the quantity reaches; can set 99 parameters (production speed display, abnormal cutting knife power failure and display, abnormal push pressure power failure and display, monitoring feedback abnormal information, failure notification and exclusion methods, safety inspection and weekly/monthly maintenance notification).
4. Auto. lubrication oil system, to meet the characters of Eastern sticky dough; reminds for oil insufficient.
5. The machine is user-friendly, can be setting time to clean and maintenance management.
6. Precise design manufacturing, heavy-duty with stainless steel material. The dough dividing chamber is made of corrosion-resistant stainless steel, which meets food hygiene requirements.

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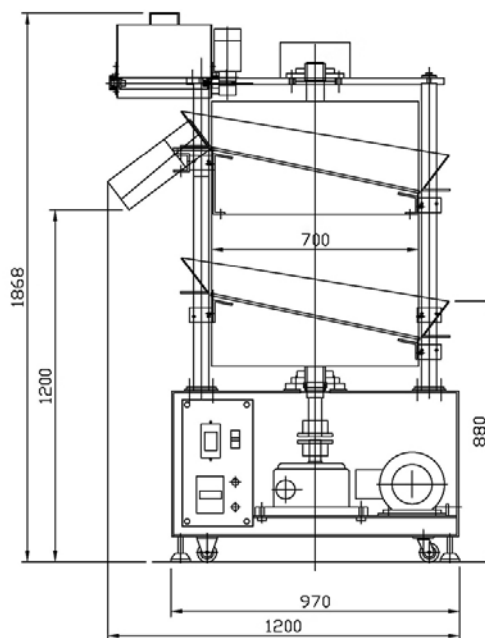
CM-1000VRF Dough Rounder



CHANMAG CM-1000VRF Dough Rounder is a very flexible cylindrical rounder for all kind of bakeries, suitable for all types of dough weight 30 to 500 g/pc; collaboration with related production equipment as a production line.

Specification:

Dough Weight: 30~500 g/pc
Capacity: 3000~7000 pcs/hr
Power: 3 PH, 50/60 HZ
Motor: 2.25 KW
Net Weight: 750 KG
Size: 1000 × 1200 × 1868 mm (W×D×H)



Technical Features:

1. Capacity of up to 7000 pcs per hour, production depending on the weight of different dough.
2. Operation panel easily accessible from both sides.
3. Centrally adjustable rounding tracks.
4. Non-stick coated cone and tracks for better rounding, easy to clean.

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CM-S82, CM-S140, CM-S188 Intermediate Proofer



CHANMAG CM-S82, CM-S140, CM-S188 intermediate proofer for bread production line according to the bread manufacturing process providing fixed space and standard time for dough fermentation for dough weight 30~150 g/pc. The running of proofing time for 10~20 minutes is adjustable. Connection Dough Divider & Rounder machine and moulder, it can become a continuous production line.

Specification

Dough Weight: 30~150 g/pc

Capacity: (12 times/hr)

CM-S82: 3050 pcs/hr.

CM-S140: 5750 pcs/hr.

CM-S188: 8150 pcs/hr.

Power: 3 PH, 50/60 HZ

Motor:

CM-S82: 0.75 KW

CM-S140: 0.75 KW

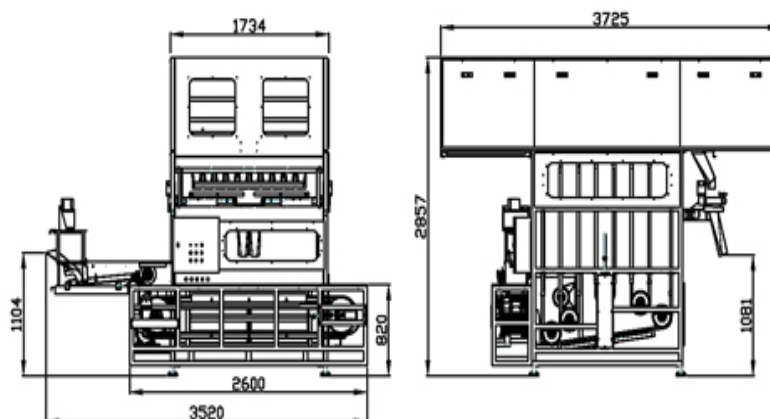
CM-S188: 0.75 KW

Size:

CM-S82: 2700 × 3100 × 2550 mm (W×D×H)

CM-S140: 2700 × 4050 × 2550 mm (W×D×H)

CM-S188: 2700 × 4100 × 2900 mm (W×D×H)



Technical Features

1. Contains UV disinfection light to ensure hygiene.
2. Nylon net cup for easy clean and reduce the dough sticking condition.
3. Optional items: the temperature & humidity and electric fan to help circulation can be designed by customers' demand.

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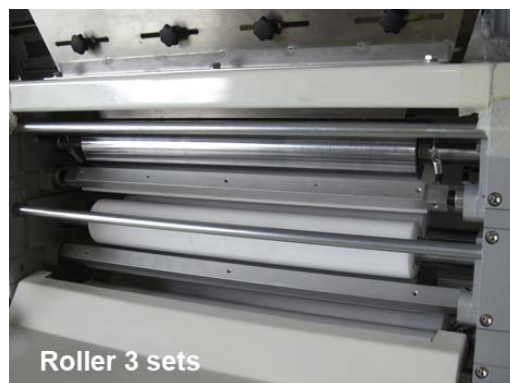
CM-3460BL Long Loaf Moulder



CHANMAG CM-3460BL Long Dough Moulder is specially designed to shape dough into meet different demands sizes of breads in the bakery industry. Built three sets molding pressure rollers, based on the request of after-molding dough thickness or the users' demands can change modes for single pressed dough or roll the dough after molding.

Specification:

Moulding Range: 30~300 g/pc
Capacity: 4000~8000 pcs/hr
Roller Gap: 1~18 mm adjusted by hand wheel
Belt Width: 650 mm
Squeeze Roller: 6 pcs (3 sets)
Finish product dia.: 12~40 mm
Input high: 1500 mm
Output high: 900 mm
Motor: 1.5 KW
Power: 3 PH, 50/60 HZ
Net Weight: 720 KG
Size: 1150x2200x1500 mm (WxLxH)



Technical Features:

1. This machine is capable of running mass-production continuously to match with production line.
2. These 3 sets rollers are able to make finished product with good moulding performance which is much better than common type moulding machine. It is also to make moulding thickness more even and stable.
3. With 3 sets rollers and each roller is available for adjusting size range as below:
Upper: 8 – 18mm, Middle: 4 -14mm, Lower: 0.5 – 10mm.
4. The output conveyor with winding net, depressing tray and limited track of winding product, So that finished product width will be limited effectively, in order to make product with regular size and tighten quality.
5. Machine is easy to operate, easy to clean, stable and long life.
6. Machine is manufactured and based on Japanese standard, quality is excellent, machine structure is strong and durable.

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CM-S300A Steam Generator



Steam Generator
CM-S300A 蒸氣發生器



CHANMAG CM-S300A Steam Generator is ideal used for the room of fermentation, to meet the products require for constant temperature and humidity demand on the process of final fermentation. With the stable temperature and humidity bring good fermentation quality to let the surface of products is with good looking.

Specification

Capacity: 3~5 Big Racks/times
Heat Capacity: 6.5 KW
Max Tray Size: 46 × 72 cm
Rack Size: 79 × 93 × 178 cm (36 trays/Rack)
Work Temperature: 20°C~50°C
Power: 3 PH · 50/60 HZ
Net Weight: 38 KG
Size: 55.5 × 25 × 185 cm (W×H×D)

Technical Features

1. Based on electrode type system, it is able to produce the finest water molecule, and it can avoid the defect of bulky water molecule as normal main proofers do.
2. Stable durable control system, will not affect by weather season, it is suitable for application of industrial, factory and central kitchen center of chain stores.
3. One set electrode proofer main unit is able to offer the perfect fermentation processing for 3~5 big trolleys at the same time.

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CM-120RO-3A Rotary Rack Oven



CHANMAG 120RO-3A Rotary Rack Oven built-in High and low two speed fan suitable for any kind of product, such as cookies, toast, hamburger buns, croissant, french bread, cake and similar products. With mass production demand, and by using a circulating hot air to heat evenly delivered to each side of the product, be free to adjust the low or high wind speed to control the baking effect. Optional of electric, gas or diesel, with timing function can be set to remind the baking time, the baking furnace with lights confirm status.

Specification

Model	Power/Fuel		Capacity	N.W.	Size (W×D×H)
CM-120RO-3A	65 KW	Electricity	32 trays/rack	1900 KG	160 × 260 × 243 cm
	3.375 KW	Gas/Diesel			

Electric: 3 PH, 50/60 HZ

Tray Size: 46 × 72 cm

Technical Features

1. Burner is imported from Japan, which has high efficiency & can save fuel; imported high-temperature resisting glass-wool, heat preservation & high temperature tolerance.
2. Stainless steel chamber wall, see-through double glazed high temperature resistant glass door gives clear view during baking processing.
3. A clean and exquisite design, noiseless running, maximum production in minimum space. The unit reduces labor requirements, and assures best quality products.
4. Recommended to use gas fuel should to install fully-automatic safety alarm and anti-burst system. (Users can to install by gas professionals)
5. Optional installation of steam on demand, you can bake croissant, French bread and other special needs to use the steam function products.

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CM-S30A Auto. Toast Slicer CM-PL-102 Toast Slicer Packing



#

CHANMAG CM- S30A automatic bread slicing machine for final processing slice movement can mainly be carried out continuously toast slices. Exit end attached electric eye device automatically stops and re-open the machine.

CHANMAG CM-PL-102 Toast Slicer packaging machine is for operation the toast packaging. The combination with CM-30A automatic slicing machine, it becomes a perfect whole set packaging equipment.

Specification

Model	CM-S30A	CM-PL-102
Capacity	1800 pcs/hr (30 pcs/min)	2000~2500 pcs/hr
Slice Thickness	11 mm	-
Power	3 PH, 50/60 HZ	3 PH, 50/60 HZ
Motor	2.5 KW	2 KW
Net Weight	550 KG	n/a
Size (W×D×H)	690 × 1650 × 2000 mm	1400 × 2450 × 1000 mm

Technical Features

1. With continuous rotary ring type cutter, cutting surface is smooth & less remains.
2. With grinder device, so cutting blades can be sharpened by users.
3. With a magic eye, it is able to control & store the cut off finished products at output area automatically, easy for operation.
4. Can be connected bag-blowing machine, and with manual push into plastic bags.
5. Machine body is based on stainless steel sheet, meets food hygienic standard.

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