



## CM-3-(40、50) Volumetric Dough Divider



CM-3- (40, 50) Volumetric Dough Divider is a continuous divider suitable for fine & dense dough structures (ex: Toast Production), to combine with our other baking equipment, can achieve continuous and large variety of Bread production needs. The machine is easy to operate and save labor, thus saving costs and increase production efficiency and production capacity.

### Specification:

Dough Weight	: CM-3-40 →30~100 g/pc
	CM-3-50 →30~150 g/pc
Capacity	: 1800~4500 pcs/hr
Power	: 3 PH, 50/60 Hz
Motor	: 1.1 KW
Net Weight	: 657 KG
Machine Size	: 1160×1130×1780 mm (W×D×H)

### Technical Features

1. Precise design manufacturing, strong body with steel material.
2. The weight of each dividing is very accurate, meet wide range of dough weight.
3. Pressing out the air from the dough at the first time, performing the best precision in weight at 2nd time.
4. Special oil lubricating system to meet the characters of Eastern sticky dough.
5. Easy to operate for the demands of Eastern dough style which with high percentage of water, margarine, and sugar.

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## CM-28 Spiral Mixer



CHANMAG spiral mixer is the satisfying for bakeries, hotels, restaurants, food service operations and other industrial factories. Good for breads, bagels, pizza and gentle type French dough etc. Shortens the dough kneading duration, assures to knead the deep bottom and grow in mass by obtaining a much homogenous mixture. It is designed with stainless steel bowl; time adjustable, emergency stop button, automatic and manual operation mode, easy and practical working.

### Specification:

Dough Capacity: 28 KG

Flour Capacity: 15 KG

Bowl Diameter: 455 mm

Motor: 1.875 KW

Power: 1 PH/3 PH, 50/60 Hz

Net Weight: 190 KG

Machine Size: 550 × 912 × 969 mm (W×D×H)

### Technical Features

1. Spiral mixing arm in high speed and low speed (for 3 PH type only).
2. Digital timer affixed: operating convenience.
3. Stainless steel safety cover: hygienic and clean.
4. Design of machinery: solid and clean-cut.
5. Time shows up in minutes: precise and accurate.

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## CM-101 Planetary Mixer (Belt Driven Type)



**CM-101**

CHANMAG CM-101 planetary mixer is ideal to produce pastry products such as creams, batters, light paste and other sophisticated desserts to mix the dough in the planets rotation direction with even and homogenous mixing performance. It is made from super hardened alloy steel, based on excellent die-casting technology and non-dust paint coated finish is easy cleaning. It's durable and quiet during running. Various types of planetary mixers are suitable for small and large productive bakeries, pastry units and other food service operations widely application.

### Specification:

Bowl Capacity	: 10 Liter
Dough Capacity	: 1 KG
Speed	: 1st-185, 2nd-401, 3rd-626 (rpm)
Power	: 1 / 3 PH, 50/60 Hz
Motor	: 0.25 KW
Net Weight	: 60 KG
Machine Size	: 430 × 430 × 660 mm (W×D×H)
Accessories	: 10L stainless steel bowls x2, Dough hook x1, Flat beater x1, Wire whip x1

### Technical Features

1. Construction firm designed and secure electronic switch
2. Speed control unit can work smoothly.
3. Heat-treated Gear and Steel, Low noise.

### Application of mixing tools

**Dough Hook:** Hardened ingredients purpose for heavier dough, steamed bun, bread, etc.

**Flat Beater:** Suitable for mixing light paste, taro paste, meat paste, filling, etc.

**Wire Whip:** Lighter and softer ingredients suitable for mixing cake, salad, butter, etc.

### Speed functions

Speed 1: slow speed for mixing more hardened ingredients.

Speed 2: medium speed for mixing middle hardness ingredients.

Speed 3: high speed for mixing lighter and softer ingredients.



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## CM-200A Spiral Mixer With Removable Bowl



CHANMAG CM-200A 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.

Optional: Stainless Steel Material (CM-200AS)

### 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  
Machine 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.
4. The rotation of bowl provided with direction change
5. All-sealed safety cover: hygienic and clean.

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## CM-200H Horizontal Type Mixer



CHANMAG CM-200H Horizontal type mixer suitable for higher humidity of dough is designed with Z-type stirred increases 3% more water absorption of dough and obtains a much homogeneous mixtures, enhance products quality, save cost and extend shelf life of breads.

Mixing bowl is with the cooling water circulation system to reduce the temperature of dough during mixing, to enhance and stabilize the forming quality of dough and control quality on each lot of dough. Fixed receiving bowl device to assure the dough can automatically output and easy for operation.

### Specification:

Dough Capacity: 200 KG  
 Flour Capacity: 125 KG  
 High speed: 80 RPM  
 Low speed: 40 RPM  
 Power: 3PH, 50/60HZ  
 Hook Motor: 15/7.5 KW (High/Low speed)  
 Bowl Motor: 1.5 KW  
 Net Weight: 3500 KG  
 Machine Size: 2286×1211×1907 mm (W×D×H)



### Technical Features

1. Available for fast, slow 2 steps mixing speed and also manual automatic timer function, it is easy to control operation process and product quality.
2. Automatic to output dough after mixing finished, if added with fasten device for dough collecting bowl, there is no operator required for take out dough.
3. Easy to clean sealed type mixing bowl, to ensure hygienic of product.

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## CM-201 Planetary Mixer (Belt Driven Type)



CHANMAG CM-201 planetary mixer is ideal to produce pastry products such as creams, batters, light paste and other sophisticated desserts to mix the dough in the planets rotation direction with even and homogenous mixing performance. It is made from super hardened alloy steel, based on excellent die-casting technology and non-dust paint coated finish is easy cleaning. It's durable and quiet during running. Various types of planetary mixers are suitable for small and large productive bakeries, pastry units and other food service operations.

### Specification:

Bowl Capacity	: 20 Liter
Dough Capacity	: 3 KG
Speed	: 1st-117, 2nd-265, 3rd-494 (rpm)
Power	: 1/3 PH, 50/60 Hz
Motor	: 0.375 KW
Net Weight	: 90 KG
Machine Size	: 540 × 520 × 850 mm (W × D × H)
Accessories	: 20L stainless steel bowls x2, Dough hook x1, Flat beater x1, Wire whip x1

### Technical Features

1. Construction firm designed and secure electronic switch
2. Speed control unit can work smoothly.
3. Heat-treated Gear and Steel, Low noise.

### Application of mixing tools

**Dough Hook:** Hardened ingredients purpose for heavier dough, steamed bun, bread, etc.

**Flat Beater:** Suitable for mixing light paste, taro paste, meat paste, filling, etc.

**Wire Whip:** Lighter and softer ingredients suitable for mixing cake, salad, butter, etc.



### Speed functions

Speed 1: slow speed for mixing more hardened ingredients.

Speed 2: medium speed for mixing middle hardness ingredients.

Speed 3: high speed for mixing lighter and softer ingredients.

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## CM-501AN Planetary Mixer (Gear Driven Type)



CHANMAG CM-501 planetary mixer is ideal to produce pastry products such as creams, batters, light paste and other sophisticated desserts to mix the dough in the planets rotation direction with even and homogenous mixing performance. It is made from super hardened alloy steel, based on excellent die-casting technology and non-dust paint coated finish is easy cleaning. It's durable and quiet during running. Various types of planetary mixers are suitable for small and large productive bakeries, pastry units and other food service operations.

### Specification:

Planetary Mixer	: 50 LT Mixer
Mixing Cap. (Dough)	: 15 KG
Three Speeds	: 1st-130, 2nd-265, 3rd-460 (rpm)
Power	: 3 PH, 50/60 Hz
Motor	: 1.5 KW
Net Weight	: 200 KG
Machine Size	: 600 × 680 × 1250 mm (W×D×H)
Accessories	: 50L stainless steel bowls ×2, Dough hook ×1, Flat beater ×1, Wire whip ×1, Safety guard

### Technical Features

#### Functions of mixing tools:

**Dough Hook:** hardened ingredients purpose suitable for mixing more heavy dough, steamed bun, bread, etc.

**Flat Beater:** ingredients purpose suitable for mixing thin paste, taro paste, meat paste, filling, etc.

**Wire whip:** thinner, softer ingredients suitable for mixing cake, salad, butter, etc.

#### Speed change functions:

Speed 1: slow speed for mixing more hardened ingredients.

Speed 2: Medium speed for mixing middle hardness ingredients.

Speed 3L high speed for mixing thinner, softer ingredients.

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## CM-1000RC Dough Rounder



Chanmag CM-1000RC Dough Rounder is a continuous type conical rounder for all kind of bakeries; suitable make rounding for dough weight ~500 g/pc; collocation with related production equipment, as a production line.

### Specification

Dough Weight	: ~500 g/pc
Capacity	: 2000~3600 pcs/hr
Power	: 3 PH, 50/60 Hz
Motor	: 0.75 KW
Net Weight	: 310 KG
Machine Size	: 900 x 1050 x 1522 mm (W×D×H)

### Technical Features

1. The machine can be connected to the dough divider, to achieve all kinds of continuous production line needs.
2. Rollover track is processed with Teflon to avoid dough stuck to the track.
3. The operation of the machine and is easy to save labor, thus saving costs and increasing production efficiency and capacity.

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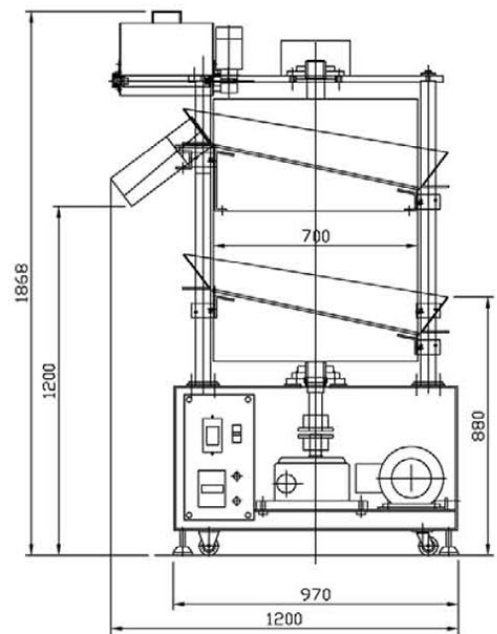




## CM-1000VRF Dough Rounder



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



### Specification:

Dough Weight	: 30~500 g/pc
Capacity	: 7000 pcs/hr
Power	: 3 PH, 50/60 Hz
Motor	: 2.25 KW
N.W.	: 750 KG
Machine Size	: 1000×1200×1870 mm (W×D×H)

### Technical Features

1. Capacity up to 7000pcs per hour, production depending on the weight of the different
2. Operation panel easy 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-DE6 Volumetric Dough Divider

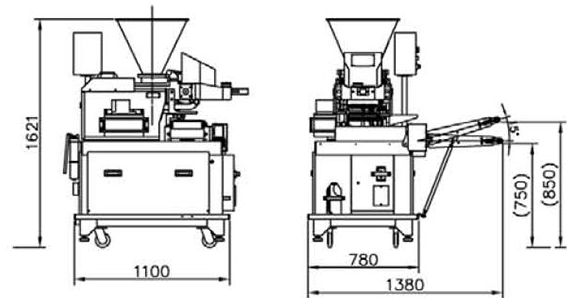


Chanmag CM-DE6 Continuous type 6 pockets Volumetric Dough Divider is suitable for fine & dense dough structures. With different pistons chamber volumetric dough divider to combine with our other baking equipment, can achieve continuous and large number of bread and toast production needs. The machine is precise, accurate, saving manpower and production quality control.

- \*\* CM-DE6<sub>L</sub>: exist to left, 6 pistons Volumetric Dough Divider
- \*\* CM-DE6<sub>R</sub>: exist to right, 6 pistons Volumetric Dough Divider

### Specification:

Dough	: 50~400 g/pc
Weight	
Capacity	: 3600~7200 pcs/hr ; 10~20 (St/min)
Power	: 3 PH, 50/60 Hz
Motor	: 2.4 KW
Net Weight	: 1423 KG
Machine Size	: exit to left: 1950 × 1820 × 1665 mm (W×D×H)
	: exit to right: 1860 × 1820 × 1665 mm (W×D×H)



### Technical Features

1. Precise design manufacturing, strong body with stainless steel material.
2. Can be combined with toast production line as main equipment unit.
3. Meet wide range of dough weight. The weight of each dividing is very accurate.
4. Machine uses suction to let dough enter the volume space and cut by cutter, and then divide individual dough equally and precisely by the available number of port within the machine.
5. Special oil lubricating system to meet the characters of Eastern sticky dough.
6. It can save the labors cost and operation is easy. Also it can save money and increase the efficiency.
7. The dough exist be designed as exist to the left or right as per demands of bread production line.

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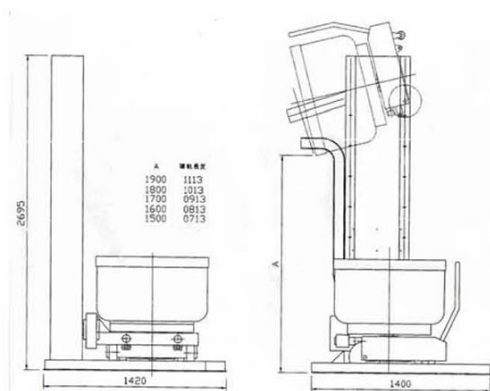




## CM-L200 Lifting System



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  
 Machine Size : 1420 x 1400 x 2685 mm (WxDxH)

### 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-M100, CM-M124, CM-M162 Intermediate Proofer



CHANMAG CM-M100, CM-M124, CM-M162 intermediate proofer providing 30~400 g/pc dough fermentation was allowed to stand use, running for 10~20 minutes adjustable. For Bread production line According to the bread manufacturing process, providing fixed space and standard time for the first fermentation. Connection Dough Divider & Rounder machine and moulder, it can become a continuous production line.

### Specification:

Dough range: 30~400 g/pc

Power: 3PH, 50/60 HZ

Capacity (12min/time):

**CM-M100:** 3950 pcs/hr.

**CM-M124:** 5250 pcs/hr.

**CM-M162:** 7150 pcs/hr.

Motor:

**CM-M100:** 0.9 KW

**CM-M124:** 1.5 KW

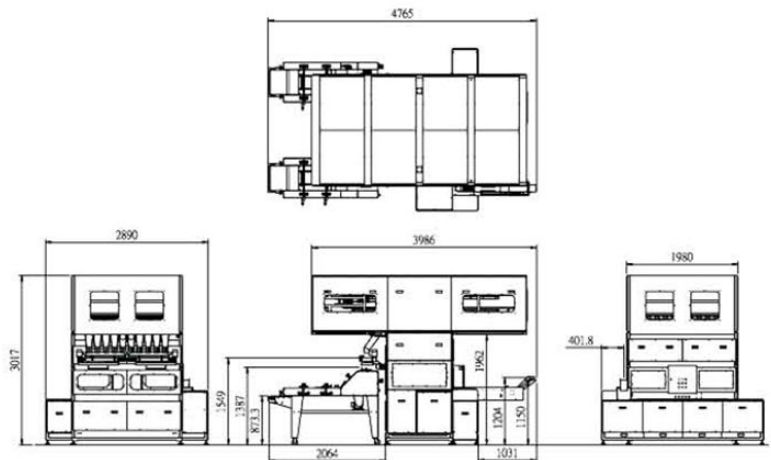
**CM-M162:** 1.5 KW

Size:

**CM-M100:** 3000 × 3900 × 2600 mm (W×D×H)

**CM-M124:** 2950 × 4000 × 3050 mm (W×D×H)

**CM-M162:** 2950 × 4000 × 3350 mm (W×D×H)



### Technical Features

1. Contains disinfected light of ultra-violet ray.
2. Nylon net cup for easy clean and no stickiness.
3. It can be designed by customers' request for temperature & humidity and electric fan to help circulation.

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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: 3PH, 50/60 HZ

Motor:

**CM-S82:** 0.75 KW

**CM-S140:** 0.75 KW

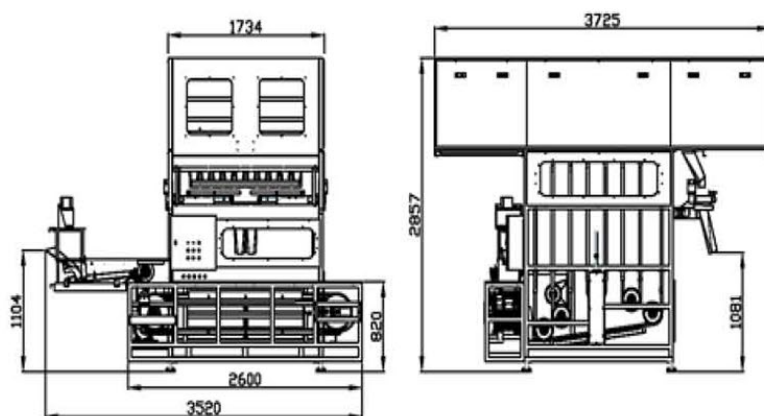
**CM-S188:** 0.75 KW

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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