



UTAMA
COMMERCIAL F&B EQUIPMENT



FASTEST & MOST RELIABLE SERVICE
1st SERVICE, QUICK ACTION

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BAKERY MACHINERY

Combi System

*Effective space usage!
Compact baking system
with minimum space
requirement*



DECK OVEN
2 Pans + 1 Tray
380V/3P/5KW + 220V/1P/0.5KW

CONVECTION OVEN
Drawer Style 5 Pans
380V/3P/8KW + 220V/1P/0.5KW

PROOFER 10 Pans
220V/1P/1KW

BREAD RACKS 3 Pans
1.640(W)x1.100(D)x1.850(H)mm



COMBI-1

COMBI-2

DECK OVEN
2 Pans + 2 Trays
380V/3P/5KW + 220V/1P/0.5KW
380V/3P/5KW + 220V/1P/0.5KW

CONVECTION OVEN
Drawer Style 5 Pans
380V/3P/8KW + 220V/1P/0.5KW

PROOFER 10 Pans
220V/1P/1KW

BREAD RACKS 3 Pans
1.640(W)x1.100(D)x2.200(H)mm

- Micro controller process.
- Circuit breaker, protection guard.
- Less temperature anomaly with forced air furnace cycle.
- Adjustable rack, very easy cleaning.
- When finish process, buzzer and alarm ramp working.

Customized Options:

- Continuous steam injection (solenoid valve).
- Applied Steam plate multi nozzle.
- Ceramics plate emits far-infrared radiation.

TYPE	DUU-43
W	1.500mm
D	1.500mm
H	1.950mm
Voltage	380V/4P/27KW 220V/1P/0.5KW
Capacity	4 Pans + 3 Trays + Bread Rack (10 Pans)

Euro Baker Oven

Born for Special Euro Bread and Normal Bread



DUU-43

- For Euro style bread (Cereal Bread & Baguette).
- Micro controller process. Room temperature ~320.
- Ceramics plate emits far-infrared radiation.
- Steam-proof enclosed, high-power steam device for intensive steam & excellent crust.
- Steam device as a separate subassembly with its own heating system, thus no heating decrease in the baking chamber.
- Hearths lined with stone plates so bread can be sold as "stone-oven bread".
- Fixed program control system with 18 baking programs & 5 baking phases per program.
- Top and bottom heat can be controlled separately.

Deck Oven

High quality oven with steam injection function

Fresh bake deck oven has been recognized as a high quality oven which keeps the heat with its elaborate production, and it has steam injection function. Heating system that makes the even temperature of the oven keeps the bread moist.

TYPE	DUO2-33/15
W	1.640mm
D	1.000mm
H	1.900mm
Voltage	380V/3P/19KW 220V/1P/0.5KW
Capacity	3 pans x 3 trays



DUO2-33/15

- Ceramics plate emits far-infrared radiation.
- Micro controller process.
- Room temperature ~ 300 (temp. anomaly ±2).
- Installation of middle tray steam.
- Bottom insulate board in steam tray.
- Tempered glass and inside room lamp.
- Individual Timer, reservation, warm up system.
- When finish process, buzzer & alarm lamp working.
- Precise heat rays distribution, less heat loss.
- Continuous steam injection (solenoid valve).

UNIBaker Oven

The best high-end Oven for the bakers

TYPE	DU-23	DU-33	DU-43
W	1,350mm	1,750mm	1,750mm
D	1,050mm	1,050mm	1,250mm
H	1,880mm	1,880mm	1,880mm
Voltage	380V/3P/12KW 220V/1P/0.5KW	380V/3P/18KW 220V/1P/0.5KW	380V/3P/24KW 220V/1P/0.5KW
Capacity	2 Pan + 3 Tray	3 Pan + 3 Tray	4 Pan + 4 Tray



DU-43

- You can bake various kinds of bread as much as you want.
- Ceramics plate emits far-infrared radiation.
- Micro controller process.
- Room temperature ~320.
- Less power consumption and long lifespan halogen lamp.
- Easy Button controller digital temperature.
- Heating System of Temperature Variation prevention.
- See through tempered glass and frame.
- Each separately.

Convection Oven

(Suitable air volume system & temperature anomaly for equalized bread)

TYPE	DHC05-I/P-18	DHC5-II/15	DHC5-II
W	780mm	780mm	780mm
D	1,085mm	1,050mm	1,140mm
H	645mm	1,540mm	1,680mm
Voltage	380V/3P/8KWx2 220V/1P/0.5KW	380V/3P/8KW 220V/1P/0.5KW	380V/3P/8KW
Capacity	Convection 5 Pans Proofer 2x9=18 Pans	5 Pans x 2 Trays	Convection 5 Pans Bread Rack 18 Pans



DHC05-I/P-18

DHC5-II/15

DHC5-II

- Various combinations such as lower proofer, lower dough conditioner and lower bread rack.
- Micro controller process
- Room temp ~270 (temp anomaly ±2)
- Suitable air volume system & temperature anomaly for equalized bread
- Installation of middle tray steam
- Bottom insulate board in steam tray
- Tempered glass and inside room lamp
- Distribute Precise heat trays, less heat loss
- Continuous steam injection (solenoid valve)



BAKERY MACHINERY

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Smart Dough Conditioner

TYPE	SMDG-1040S	SMDG-2236S
W	780mm	780mm
D	1.120mm	1.120mm
H	2.050mm	2.050mm
Voltage	220V/1P/2.5KW	220V/1P/2.5KW
Capacity	2 Pans x 20Levels	2Pansx9Levelsx2Trays



SMDG-1040S
(Total 40 Pans)

SMDG-2236S
(Total 36 Pans)

- It has auto and manual defrost function against evaporator frosting for maintaining the optimum cooling temperature so that the product can be used as a refrigerator independently. Also, the product's water care system which maintains moist consistency of dough helps you to keep your dough fresh for long.
- The real time PWM control of Microprocessor monitors thawing process to keep dough moist.
- The product provides proper temperature & humidity with the digital date based on electronic control of temperature & humidity estimation algorithm which enables optimum fermentation of dough. Also, PWM has eco-friendly power control function. (Patent pending).

Dough Conditioner Series

TYPE	SMDG-2240	SMDG-2236	SMDG-1040
W	1.090mm	780mm	780mm
D	890mm	1.120mm	1.120mm
H	2.012mm	2.010mm	2.100mm
Voltage	220V/1P/2.5KW	220V/1P/2.5KW	220V/1P/2KW
Capacity	40 Pans	36 Pans	40 Pans



SMDG-2240
(Double Door)

SMDG-2236
(Separated Form)

SMDG-1040
(Integral Form)

- 4 Steps Fermentation System:
 - freeze
 - defrost
 - low fermentation
 - high fermentation
- Designed for air circulation which keeps the dough moist by preventing the air flow of the fan from going directly to the dough.
- The temperature and humidity management system enables an optimal fermentation close to natural fermentation.

TYPE	SMP2-1040	SMP-1040
W	780mm	780mm
D	1.012mm	1.115mm
H	1.850mm	1.950mm
Voltage	220V/1P/2KW	220V/1P/2KW
Capacity	All 40 Pans	All 40 Pans

Fresh Proofer Series



SMP2-1040
(Separated Form)

SMP-1040
(Integral Form)

- Automatic watering system by micro control microprocessor keeps the dough moist, which is close to natural fermentation.
- Humidifier with nozzle keeps the enough humidity inside of the conditioner, and it is easy to use automatic watering system.
- Antibacterial light keeps the product clean from strong fermenting smell and mold.

Dough-Nuts Fryer

*EGO Control
(Germany Technology)*



DHDF-49

TYPE	DHDF-49
W	580mm
D	560mm
H	990mm
Voltage	220V/1P/3KW
Capacity	25pcs in 3minutes

- Auto thermostat for fry temperature (25EA in 3min)
- Oil Pan rotates residual oil to inside of cask
- Convenient fry with bottom of oil cask ball valve
- Very easy cleaning (disassembly)
- Suitable fry Temperature with analog thermostat controller
- Filter for saving oil

Dough Moulder

TYPE	DHDM-1
W	535mm
D	730mm
H	1.050mm
Voltage	220V/1P/1.5HP



DHDM-1

- Easy to use with safety function!
- No noise, no vibration, no belt leaning toward one side.
- Easy blade cleaning by segregating scraper and conveyor belt simply.
- Emergency switch on the top.

Freezer Series *Micro Temperature Controller for Quick-Freezer*

TYPE	SDHQ-40
W	1.100mm
D	900mm
H	2.000mm
Voltage	220V/1P/3KW (wire size 5.5mm)
Capacity	4Door 30 pan



SDHQ-40

- Temperature Range -35°C ~ +20°C
- Micro controller for Quick-freezer
- Used cryogenic compressor of Hitachi
- Designed Chilly air does not reach to dough for keeping humidity
- Adjustable rack
- 3 Step Memory system (freeze - refrigeration - quick defrost)

TYPE	DHQ-40
W	1.090mm
D	889mm
H	2.012mm
Voltage	220V/1P/1.13KW
Capacity	40 pans



DHQ-40

- Powerful -20°C Freezer freeze the dough as fast as possible
- Designed Chilly air does not reach to dough for keeping humidity
- Auto defrost timer removes ice in the inside
- Powerful low temperature compressor keeps steady Temperature

TYPE	SMHC-2240
W	1.090mm
D	889mm
H	2.012mm
Voltage	220V/1P/1.6KW
Capacity	40 pan



SMHC-2240

- Low temperature and humidity refrigerator
- 80% of humidity with 2°C~5°C temperature
- Slight temperature anomaly (+0.5°C) keeps the dough fresh for 3~5 days
- Stores various materials such as dough, cake, seafood, meat, fruit and vegetable
- See through windshield glass and LED light

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