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Continuously developing
for three generations
Since 1953

TOTAL SOLUTIONS

for food processing



DONG YANG FOOD MACHINERY
Food processing equipment

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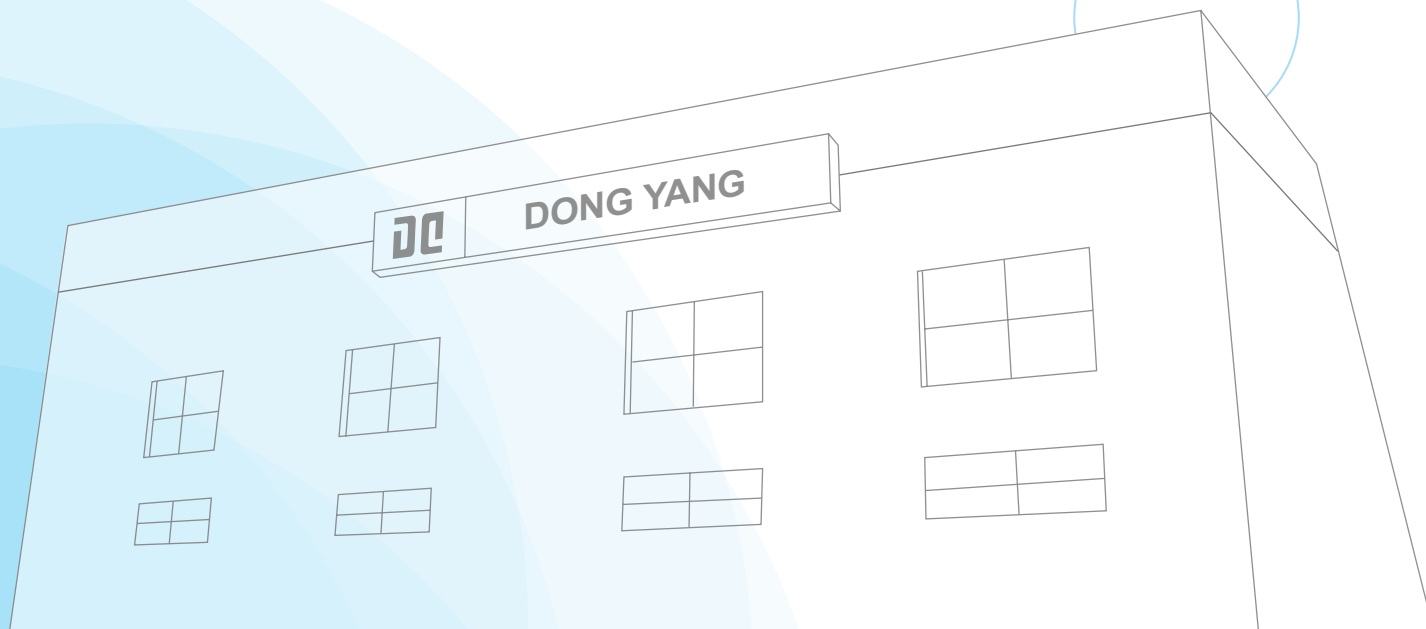
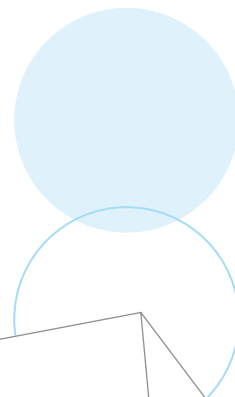
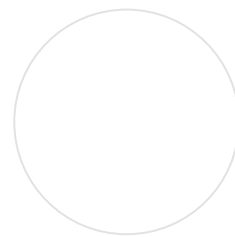
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DYFM

D O N G Y A N G F O O D M A C H I N E R Y

DYFM was first established in 1953 and is now in the third generation of its family-run history. Our primary aim is to manufacture the highest quality, user-friendly machinery and we are proud that our plants are in production in more than 10 countries around the world.

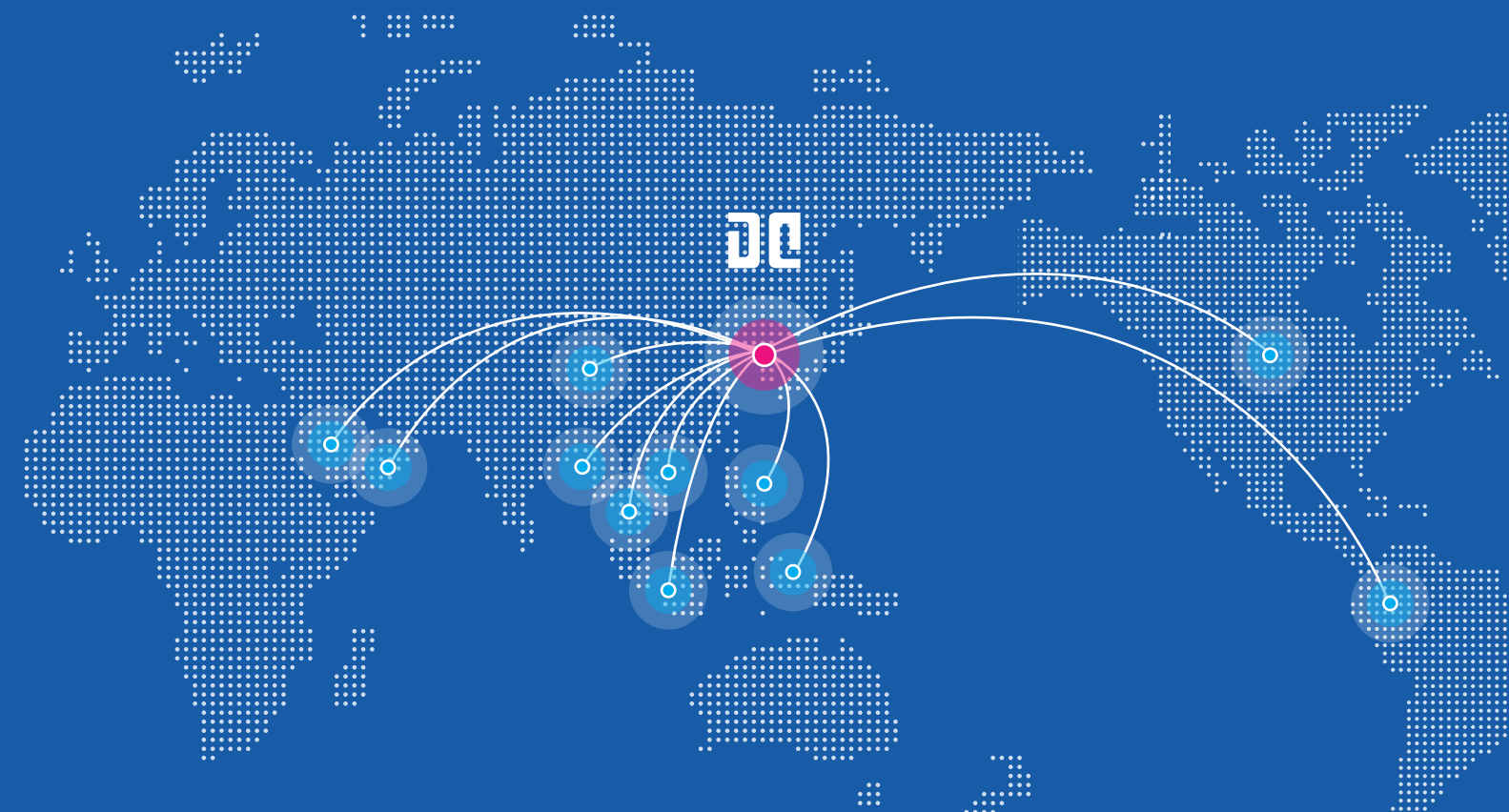
Coming from South Korea, a nation well-known for its world-class IT capability, white goods, car production and ship-building technology, we strive to reflect this 100% class-leading ethos. Meeting our customers' needs is our top priority and DYFM continually invests in R & D to enhance its technological capability, thereby strengthening our partners' trust and faith in us.



History

70

- | | | | |
|-------------|---|-------------|--|
| 1953 | Established Dong Yang Machinery | 2000 | Cereal Cooker and Syrup Coating Dryer - 2 tonnes/hr |
| 1954 | Biscuit Line | 2002 | Turnkey Chocopie Line for export |
| 1956 | Brick Oven | 2004 | Cup Cake Line |
| 1960 | Rotary Moulder and Soft Cookie Line | 2013 | Stick Biscuit and Chocolate Dipping Line |
| 1968 | Bread Mixer and Dough Moulding Line | | |
| 1972 | Semi-Automatic Biscuit Moulding Line | 2014 | Long Pie and Cake Line |
| 1978 | Indirect (oil-fired) Biscuit Oven | 2015 | Custard Cake Line |
| 1982 | Fully Automatic Biscuit Line | 2016 | Flexible Bread Line for export |
| 1983 | High Speed Biscuit Sandwiching Machine | 2017 | Fully Automatic Custard Cake Line |
| 1984 | First Biscuit Line for export | 2018 | DYFM (Dong Yang Food Machinery - Company name change) |
| | | 2020 | Stick Biscuit and Chocolate Dipping Line Chocopie line |
| 1992 | Dong Yang Food Machinery Co. Ltd. (Company name change) | 2021 | Automatic Packaging line for Stick Biscuit |
| | Direct Gas Fired Bread Oven | | |
| 1993 | Complete Line for Frozen Pizza | | |
| 1994 | Direct Gas Fired Biscuit Oven | | |
| 1999 | Turnkey Biscuit Lines for export | | |



DYNAMIX

HORIZONTAL MIXERS

DSA Series Mixer

Single arm

- Dynamic Power Mixing
- Perfect Homogeneous Mix
- High levels of hygiene and safety
- Programmable time and speed

Application : Cream cracker, Soda cracker, Savory cracker, Hard biscuits, Marie, Soft cookies, Snack biscuits

- Dynamic Power
- Shaftless
- Single sigma blade



| Model | Capacity / Specification | Main motor | Option |
|---------|---|----------------------------------|--------------------------------|
| DSA-55 | - Soft dough 550 kg/batch - Hard dough 470 kg/batch - Beater speed 30-60 rpm - Net weight 6.5 ton | 80 Hp, 4/8 pole 2-speed motor | Inverter Touch screen panel |
| DSA-85 | - Soft dough 850 kg/batch - Hard dough 760 kg/batch - Beater speed 28-56 rpm - Net weight 9.5 ton | 120 Hp motor with inverter | - |
| DSA-110 | - Soft dough 1,100 kg/batch - Hard dough 960 kg/batch - Beater speed 26-52 rpm - Net weight 12 ton | 150 Hp motor with inverter | - |
| DSA-150 | - Soft dough 1,400 kg/batch - Hard dough 1,220 kg/batch - Beater speed 26-52 rpm - Net weight 15 ton | 210 Hp motor with inverter | - |

DSCM Series Mixer | Double arms

Application : Wirecut and Deposited cookies, Short dough, Cake, Doughnut, Cream and Filling

- Short mixing time
- Double wide-range sigma mixing blades
- One piece castings in stainless steel

| Model | Mixing Capacity(kg) | Base bowl volume(litre) | Main motor(HP) | Approx.net weight(kg) |
|------------|---------------------|-------------------------|----------------|-----------------------|
| DSCM - 35 | 270 | 350 | 20 | 3500 |
| DSCM - 65 | 550 | 650 | 25 | 5800 |
| DSCM - 75 | 680 | 780 | 30 | 6500 |
| DSCM - 95 | 770 | 960 | 40 | 7000 |
| DSCM - 115 | 930 | 1180 | 50 | 7700 |



DCM Series Mixer | Heavy duty double arms

Application : Cracker, Hard biscuits, Marie, Soft cookies, Snack biscuits

- High power motor and gear box
- Double arms cast in stainless steel
- Double end drive

| Model | Mixing Capacity(kg) | Base bowl volume(litre) | Main motor(HP) | Approx.net weight(kg) |
|-----------|---------------------|-------------------------|----------------|-----------------------|
| DCM - Lab | 7 | 15 | 2 | 280 |
| DCM - 10 | 40 | 57 | 7.5 | 800 |
| DCM - 20 | 200 | 240 | 15 / 7.5 | 2500 |
| DCM - 30 | 280 | 320 | 25 / 12.5 | 4800 |
| DCM - 50 | 440 | 500 | 45 / 22.5 | 5500 |
| DCM - 60 | 520 | 580 | 80 / 35 | 6800 |
| DCM - 70 | 650 | 450 | 100 / 50 | 7500 |

DY Series Mixer | Bar type

Application : Bread, Roll, Bun, Doughnut, Baguette, Sweet Dough, Muffin, Pizza

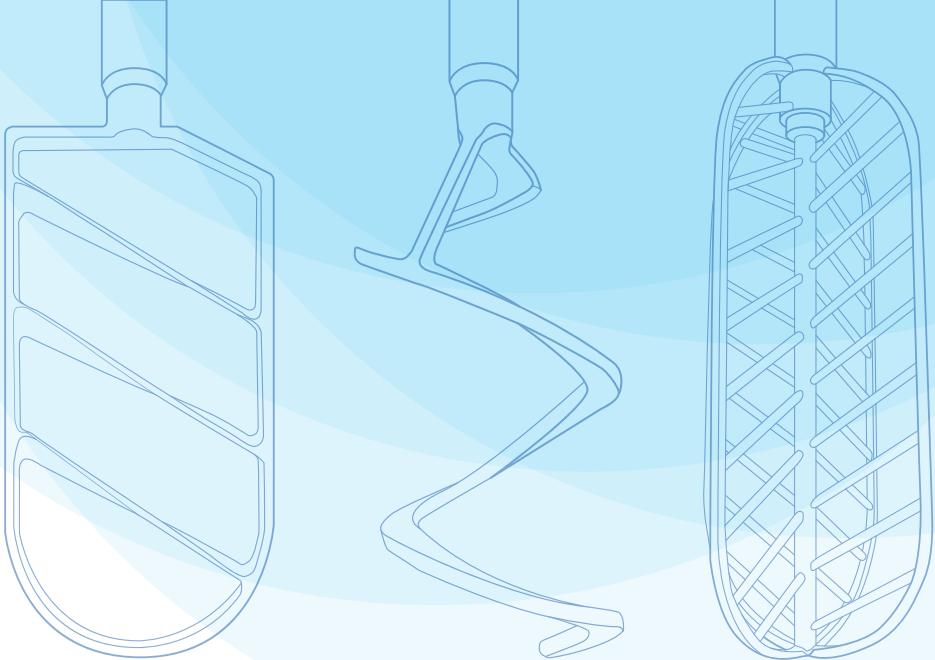
- High power motor and gear box
- Y-Y bar stainless steel

| Model | Mixing Capacity(kg) | Main motor(HP) | Approx.net weight(kg) |
|-------|---------------------|--------------------|-----------------------|
| DY-5 | 200 | 30(Inverter type) | 3500 |
| DY-6 | 240 | 30(Inverter type) | 3700 |
| DY-8 | 320 | 40(Inverter type) | 6000 |
| DY-10 | 400 | 50(Inverter type) | 7000 |
| DY-13 | 520 | 75(Inverter type) | 8500 |
| DY-16 | 600 | 100(Inverter type) | 9000 |
| DY-20 | 800 | 100(Inverter type) | 11000 |



DYNAMIX

VERTICAL MIXER



DCV Series Mixer

Vertical Spindle 2/3

Application : Cracker, Hard biscuits, Marie, Jam

- High power motor and gear box
- Agitators are made from stainless steel castings
- Dough tub is held in place by hydraulic clamp
- Safety doors and tub guides



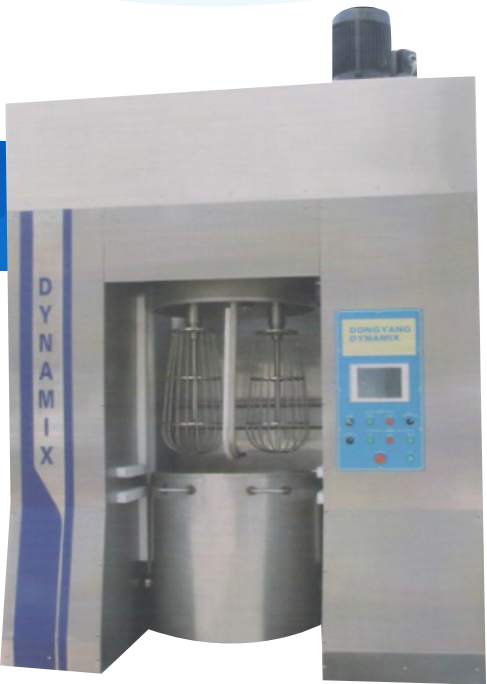
| Model | Batch mixing capacity | Base Bowl Volume | Main drive | Approx.net weight |
|--------------------------|---------------------------------------|------------------|------------|-------------------|
| DCV-500 (2 spindles) | Soft dough 550kg Hard dcugh 400kg | 950 litres | 22.5 Kw/4P | 820 kg |
| DCV-750 (3 spindles) | Soft dough 750kg Hard dcugh 600kg | 1250 litres | 30 Kw/4P | 980 kg |
| DCV-1050 (3 spindles) | Soft dough 1050kg Hard dcugh 900kg | 1750 litres | 37.5 Kw/4P | 1100 kg |

DDV Series Mixer

Vertical Planetary

Application : Custard cake, Cup cake, Wirecut and Deposited cookies, Short dough, Cake, Doughnut, Cream and Filling

- 8 kinds of mixing tools (depending on products)
- Shaft - Mechanical seal
- Dough tub lifting with ball screw
- 3/5 step time and speed programmable

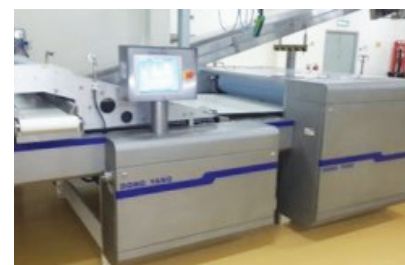
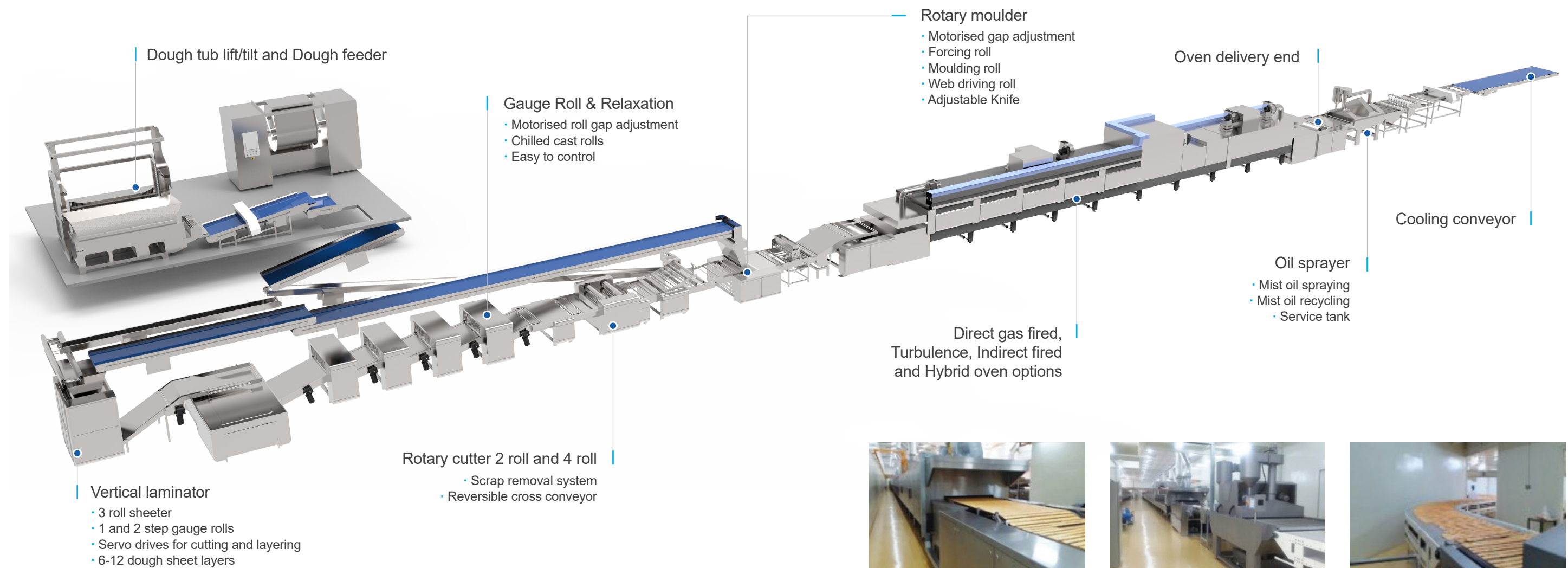
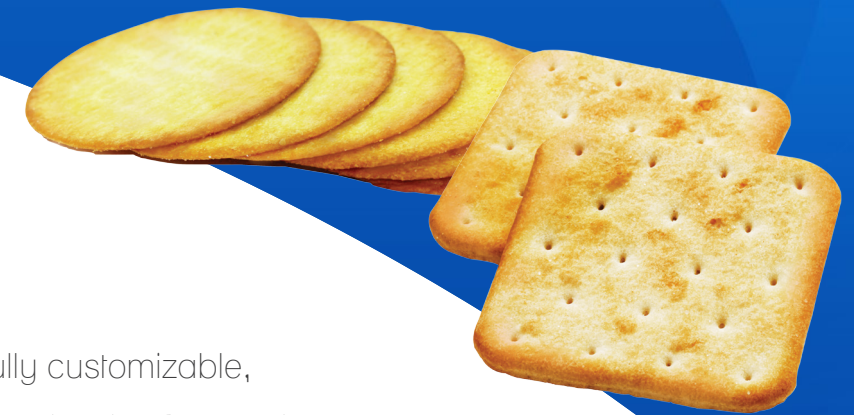


| Model | Base Bowl Volume | Main motor | Approx.net weight |
|---------|------------------|------------|-------------------|
| DDV-200 | 200 litres | 15 HP | 2,100 kg |
| DDV-300 | 300 litres | 20 HP | 3,200 kg |
| DDV-400 | 400 litres | 30 HP | 3,800 kg |
| DDV-600 | 600 litres | 50 HP | 4,900 kg |
| DDV-800 | 800 litres | 75 HP | 5,900 kg |

MULTI PURPOSE BISCUITS LINE

Total solution 01

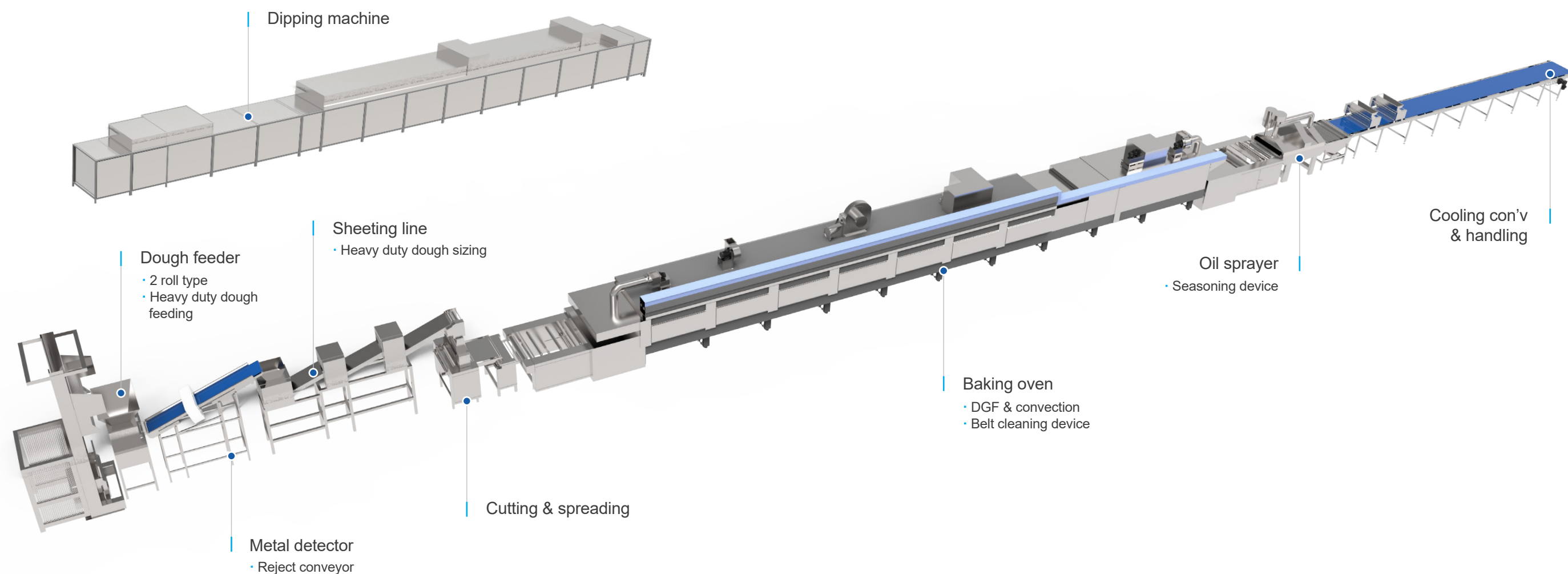
- Highly efficient, perfect baking, fully customizable, complete high performance production line for consistent product quality



S Total solution 02 TICK BISCUIT LINE



- Easy to control for hard dough applications
- High efficiency and capacity
- Computer controlled throughout
- Perfectly balanced oven for consistent texture and colour
- Suitable for both savoury and chocolate dipped products

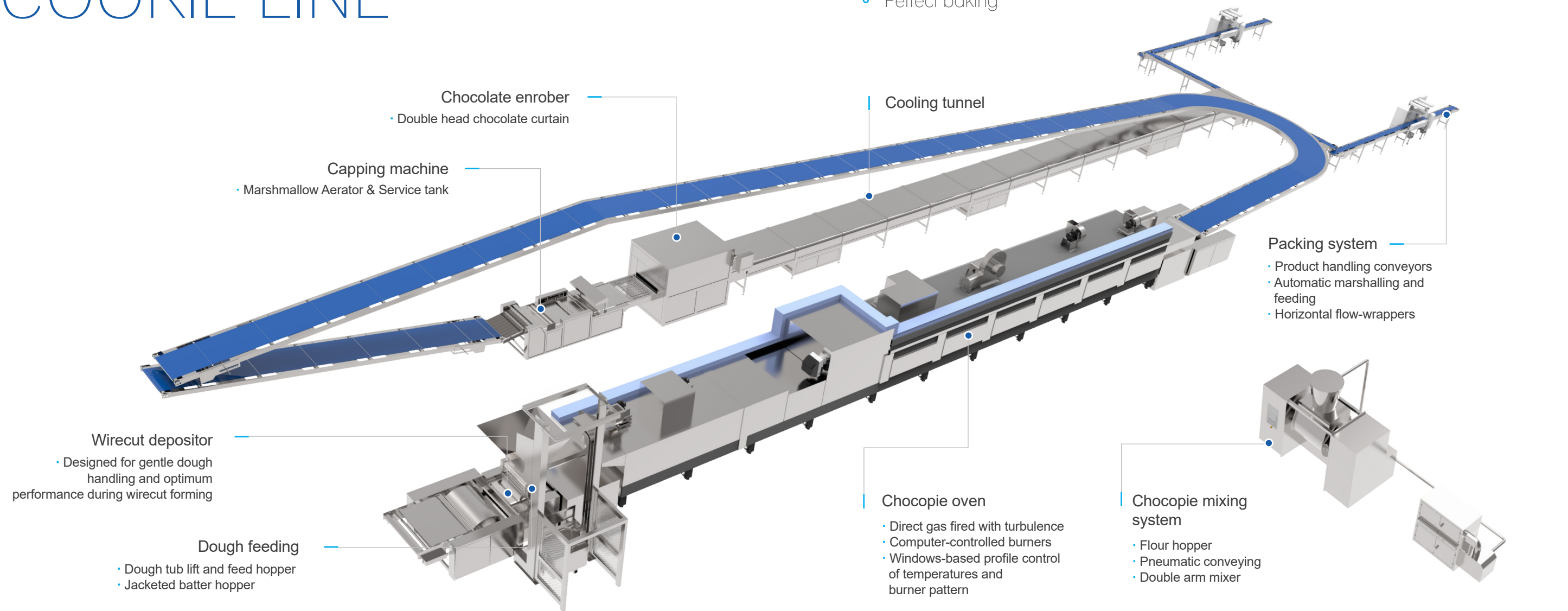


Total solution 03

CHOCO PIE & COOKIE LINE



- Chocopie - a specialized line
- Easy control of moisture contents
- One-stop solution for a turnkey project
- Perfect baking



CUP CAKE & CUSTARD CAKE LINE

Total solution 04



- Top quality products from a fully automatic system
- Very high capacity production
- Flexibility to make different cake products
- Automatic washing of the depositors

Mixing system

- Pneumatic conveying and flour hopper
- Pre-mixer
- Turbo mixer and service tanks
- Aeration system
- This mixing system can handle batters with high fat contents.

Batter depositor

- Single and double head
- Accurate weight control
- Easy-clean hygienic design
- The depositor is synchronised with the product trays using servo motors.

Pan cleaning system

- Brushing
- Water cleaning
- Air drying
- Oil spraying

Arrangement conveyor & Cream injection system

- Servo-controlled injection
- High efficiency
- Easy-clean hygienic design

Vacuum depanning and Tray return system

- Servo motors, precise vacuum control and linear guides ensure gentle product removal and handling

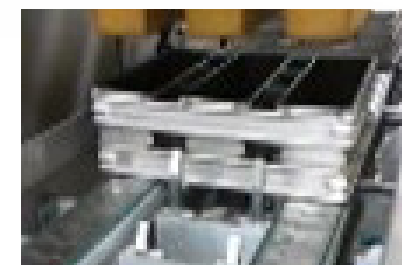
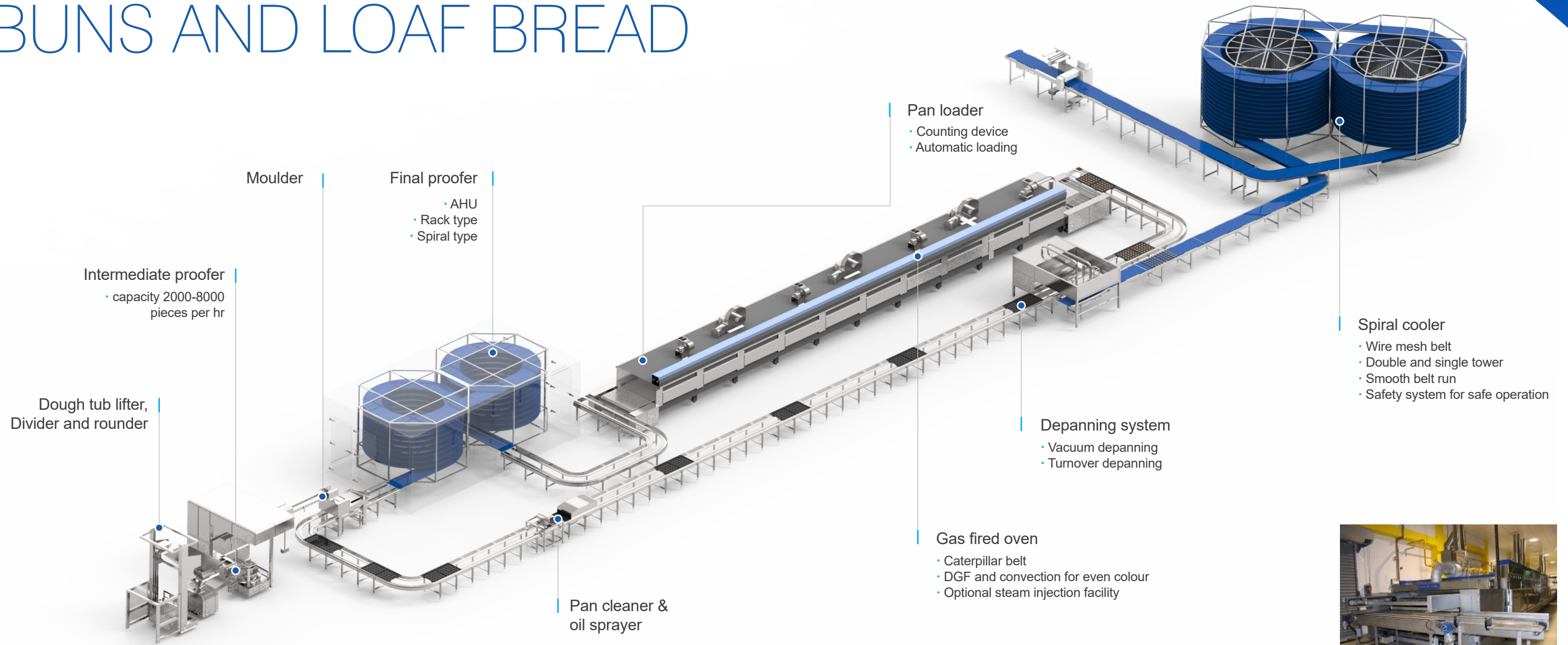
Baking oven



B Total solution 05

BREAD LINE- BUNS AND LOAF BREAD

- High efficiency
- Stable running
- Perfect Baking
- Energy saving



DSAN Series

CREAM SANDWICHING MACHINE



- 2/4/6 lane sandwiching
- Maximum capacity 800 sandwiches/min
- Stencil options – single, 2 colour and ring
- Individual lane stencil adjustment on-the-run with servo control system
- Magazine feed with vibrators
- Cream tank
- Each stencil with dedicated cream pump and servo motor
- Optional lane multiplier

DAR Series

AERATOR



Continuous aeration technology is used in making cookies and cakes for primary dough and batter preparation, such as layer cake, cup cake and custard cake. It is also used for secondary applications such as cream, syrup, chocolate and marshmallow fillings or toppings, to ensure light, aerated materials

| Model | Working capacity - litres/hr |
|----------|------------------------------|
| DAR-100 | 10-100 |
| DAR-250 | 25-250 |
| DAR-500 | 50-500 |
| DAR-750 | 75-750 |
| DAR-1000 | 100-1000 |

DDR Series

DRYER



- Capacity 500 to 1500 kg/hr
- Direct fired burners for heating
- Up to 4 independent drying zones
- Hot air circulation fan in each zone
- Various spreading systems
- Perforated stainless steel caterpillar band
- Hot water band cleaning system
- Hot air band drying system
- Full snack line capability

DCC Series

CEREAL COOKER



- Capacity 500 to 1500 kg batch size
- Slide valve pressure door
- Steam injection 4 points
- Steam exhaust 4 points
- Stainless 316L vessel construction
- Pressure transducer and control/safety system
- CIP system
- Full cereal line capability