



# Coolmach

"Cool Machines, Cool Solutions"

## BAKERY & FOOD MANUFACTURING AUTOMATION



RHEON®

  
トーセイ工業株式会社  
TOSEI KOGYO Co., Ltd.

  
三幸機械株式会社

SPAR MIXER®  





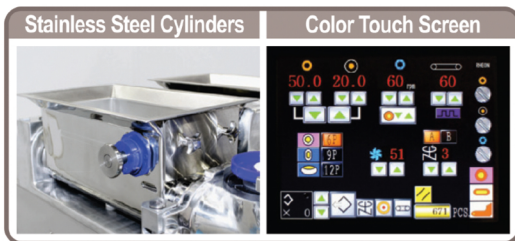
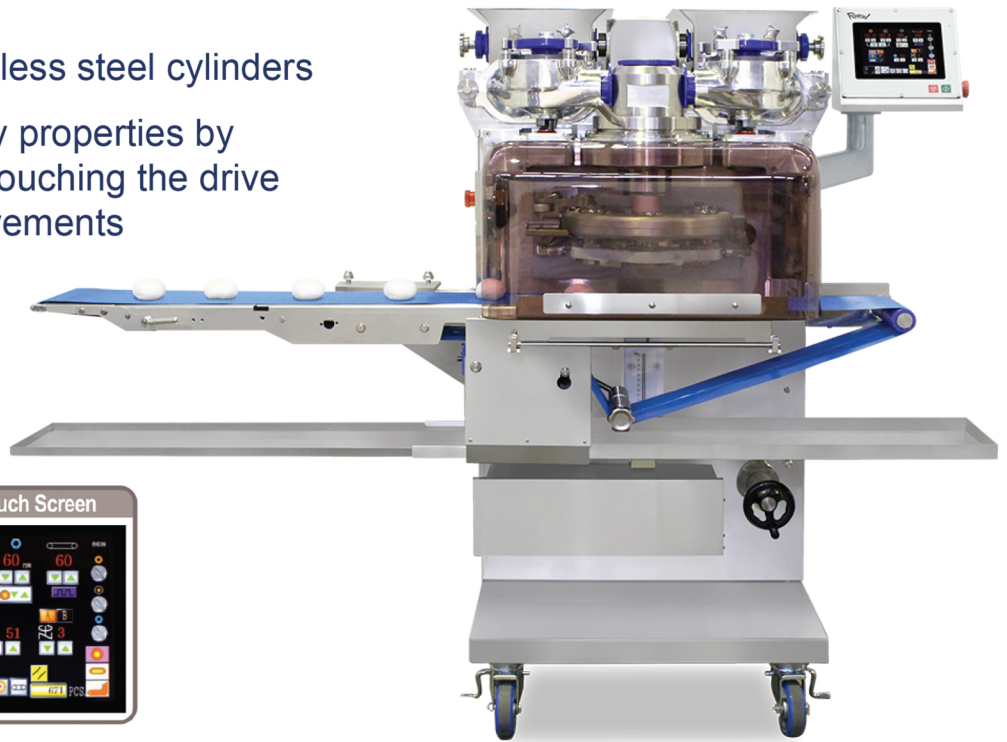

visit us : [www.coolmach.com.ph](http://www.coolmach.com.ph)

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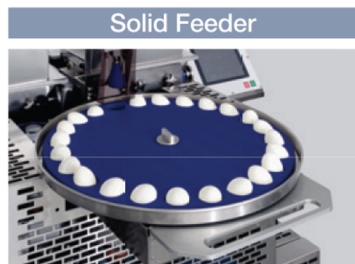
# CORNUCOPIA AN551

- Strong and hygienic stainless steel cylinders
- Further improved sanitary properties by keeping the dough from touching the drive section, and other improvements
- User-friendly large color touch screen



## CORNUCOPIA® AN551

Dimension (mm)	D 980 * W 1757 * H 1383
Electrical Capacity	3.2 kW
Output	10 - 100 pcs. / min.
Product Weight	10 - 300g
Machine Weight	580 kg
Hopper Capacity	15l x 2



Solid Feeder

Forming Conveyor



Side Press & Flattening Roller

Spherical Encrusting (small) Bar Shape Encrusting (short)



Spherical Encrusting (medium) Bar Shape Encrusting (medium)



Spherical Encrusting (large) Bar Shape Encrusting (large)



Continuous Cylindrical Extrusion Bar Shape Encrusting (long)



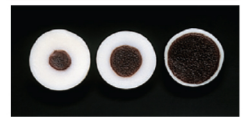
Weight Range (10 - 300g)



Length Range



Encrusting Ratio Range (1:0 - 0:1)



※The pictures are without safety cover for viewing



**CORNUCOPIA® KN500**

Dimension	D 895 * W 1324 * H 1255 mm
Electrical Capacity	2.045 kW
Speed	10~60 pcs./min
Product Weight	10~250 g
Machine Weight	490 kg
Hopper Capacity	13ℓ



**CORNUCOPIA® KN135**

Dimension	D 890 * W 1610 * H 1318 mm
Electrical Capacity	1.29 kW
Speed	20 - 100 pcs./min.
Product Weight	10~250 g
Machine Weight	270 kg
Hopper Capacity	15ℓ



### CORNUCOPIA® WN055

Dimension	D 1735 * W 980 * H 1523 mm
Electrical Capacity	4.3 kW
Speed	200 pcs./min.
Product Weight	20~120 g
Machine Weight	750 kg
Hopper Capacity	40ℓ x 2



### CORNUCOPIA® WN155

Dimension	D 2021 * W 902 * H 1524 mm
Electrical Capacity	4.9 kW
Speed	200 pcs./min.
Product Weight	10~250 g
Extruding Capacity	1000 kg/h
Machine Weight	900kg
Hopper Capacity	40ℓ x 2



### MEGA FORMER

Model	MN200 - Two Rows Encrusting Model
Dimension	L 2415 * W 1350 * H 1700 mm
Electrical Capacity	11.3 - 7.65 kW
Speed	24000 pcs./h (200 rpm x 2 rows x 60 min.)
Product Weight	20~250g
Machine Weight	1100 kg
Hopper Capacity	45ℓ x 2





### MULTI CONFECTIONER

Model	MX112
No. of Nozzle (Row)	20 nozzle(20 rows) Pitch : 60 mm
Nozzle Size	Max. Diameter : Less than 35 mm
Dimension	L 1860 * W 2420 * H 1850 mm
Machine Weight	2500 kg
Product Range	10 - 25g (Spherical Encrusting)
Production Capacity	144,000 pcs./h
Extruding Capacity	3600 kg/h
Hopper Capacity	217ℓ
Electric Capacity	5.36 kW (with Double Filling Feeder)



### MULTI CO-EXTRUDER

Model	UX112
Dimension	L 1940 * W 2925 * H 2110 mm
Electrical Capacity	4.5 kW
Extruding Capacity	2500kg/h
Output	14 Rows : 100800 pc/h
Air	0.4MPa, 1ℓ /min.
Hopper Capacity	250ℓ



### VM300 LINE

Rounder	VM300 with Rounder / BR011	
Number of Row	2 Rows	
Dimension	L 3916 * W 1554 * H 1979 mm	
Electric Capacity	1.032 kW (VX221) / 0.895 kW (VR201)	
Necessary Air Pressure	0.5Mpa, 75ℓ /min.	
Hopper Capacity	65ℓ	
	1 row	2 rows
Production Capacity	300 kg/h	
Dividing Range	100 - 440g	20 - 220g
Max.Cutting Frequency	25 cuts/min	50 cuts/min (25 cuts/min x 2row)



### FLEX ENCRUSTER (FN101)

Dimension	L 2066 x H 1620 x D 1014 mm
Electric Capacity	1.22kW
Air	0.4Mpa, 200ℓ/min
Hopper Capacity	15ℓ
Encrusting Capacity	20pcs./min. (MAX)*
Product Weight Range	50-200g*



### V4-SFD (VX122)

Output Capacity	800 kg/h
Output Dough Width	200 mm (V4 mechanical width)
Output Dough Thickness	20 - 35mm (before Cross Roller)
Hopper Capacity	80ℓ
Belt Speed	1.0 - 4.0m/min.



### FE LINE



#### Biscuit dough covering

Melon Buns Production : Up to 1500 pieces per hour



#### Parker House Forming

Cream Bread Production : Up to 2000 pieces per hour)

### VR - 250 (PUNCH ROUNDER PR101 - LARGE PRODUCTION)

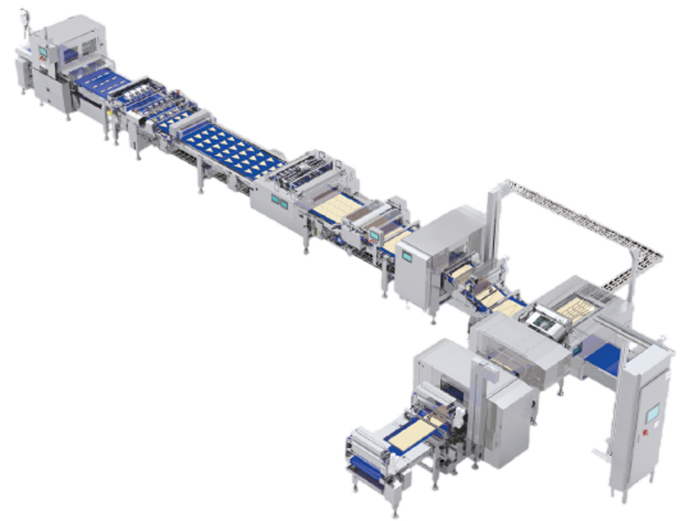
Dimensions	L 2046 * W 830 * H 1260 mm
Electric Capacity	1.13 kW
Necessary Air Pressure	0.5 Mpa, 50ℓ / min
Product Weight Range	30 - 400 g
Production Capacity (Max)	2500 pcs/h
Plate Opening Width	14mm



## HM LINE

(HM-400 Type)  
Dimension L 13495 x W 4920 H 1586 mm

(HM-600 Type)  
Dimension L 13495 x W 5120 H 1586 mm



## EZ TABLE

EZ Table WD600  
Dimension L 9000~12000 \* W 1510 \* H 1570 mm  
Effective Dough Sheet Width 500~600 mm  
Outfeed Conveyor Belt Speed 1.4~4m/min.  
Set Dough Sheet Width : 500~600 mm(possible)  
Roller Clearance Gage 1~15 mm (possible)



## V4 - TWIN DIVIDER (VX202)

Dimension L 2345 \* W 1345 \* H 1969 mm  
Production Capacity 400 kg/h  
Output Dough Width 2 Lane : 65(~75)mm  
Dividing Range 2 Lane : 75~600g  
Output Speed (Max) 2 Lane : 40 pcs./min.



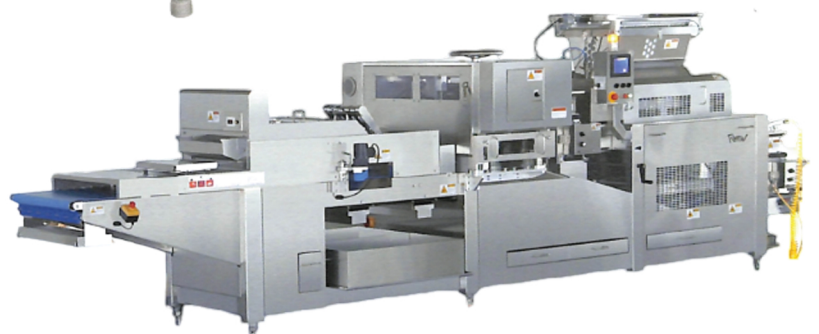
## COMPACT AD

Dimension D 4300 \* W 1210 \* H 1505 mm  
Motor Load Capacity 2.01 KW  
Dough Supply Hand booking  
Sheeter Section Infeed thickness 30mm → Outfeed 5mm  
Forming Section 400mm(Max.) 3 pcs.(for 2rows)  
Encruster 50 rpm/row (6000 pcs/h)



## V4-S.F.D (VX122)

Dimension L 6200 \* W 1410 \* H 1726 mm  
Output Capacity 200 - 800 kg/h  
Output Dough Width 200 mm  
Output Dough Thickness 20~35 mm (adjustment possible)  
Hopper Capacity 80ℓ  
Machine Weight 2000 kg  
Electric Capacity 2.1 kW (3PH)  
Necessary Air Pressure 0.5MPa, 150ℓ /min.





**SS-21**  
**SEMI-AUTOMATIC SHAOMAI FORMING MACHINE**

Capacity	1,000 pcs/h
Power Supply	100V, 85W
Product Weight	10~40g
Dimension	L 640 x W 395 x H 765 mm
Machine Weight	60kg



**S-24**  
**AUTOMATIC SIOMAI FORMING MACHINE**

Capacity	12,000 pcs/h
Power Supply	3 Phase, 200V, 1.6kw
Dimension	L 1680 x W 1585 x H 2300 mm
Machine Weight	1,350kg



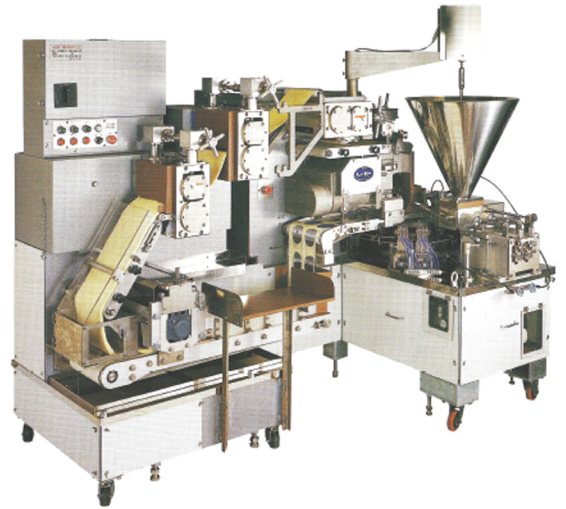
**TOW 120**  
**AUTOMATIC SHAOMAI FORMING MACHINE**

Capacity	5,000 - 6,000 pcs/h
Power Supply	3 Phase, 200V, 1.35kW
Dimension	L 1350 x W 915 x H 1835 mm
Machine Weight	550kg



**NS - 21**  
**SEMI AUTOMATIC GYOZA FORMING MACHINE**

Capacity	1,200 pcs/h
Power Supply	Single Phase 100V, 85kW
Dimension	L 440 x W 705 x H 790 mm
Product Weight	15~35g



**TS - N**  
**AUTOMATIC GYOZA FORMING & DOUGH SHEET MAKING MACHINE**

Capacity	10,000 pcs/h(Max.)
Power Supply	3 Phase, 220V, 2.4kW
Dimension	L 2150 x W 2060 x H 2050 mm
Machine Weight	700kg



**A-16NA**  
**AUTOMATIC GYOZA FORMING MACHINE**

Capacity	10,000 pcs/h (Max.)
Power Supply	3 Phase, 200V, 2.75kW
Dimension	L 1450 x W 2000 x H 2050 mm
Machine Weight	950kg



**TW - 2F**  
**WANTON MACHINE**

Capacity	5,000 - 6,000 pcs/h
Power Supply	200V, 1.465kw
Dimension	L 1440 x W 1040 x H 1900 mm
Machine Weight	650kg

## SPAR HIGH SERIES MIXER



Model	SP-500A / SP-502A (5 Liter)
Dimension	D 345 x W 389 x H 434 mm
Motor	750W 110/60Hz, 220/50Hz



Model	SP-100A (10 Liter)
Dimension	D 483 x W 410 x H 765 mm
Motor	1/3HP (250W) 230V/50Hz / 1PH



Model	SP-200A (20 Liter)
Dimension	D 721 x W 632 x H 1300 mm
Motor	1/2HP (370W) 230V/50Hz / 1PH



Model	SP-22HA (25 Liter)
Dimension	D 540 x W 557 x H 922 mm
Motor	3/4 HP (550W), 230V/ 50Hz/ 1PH



Model	SP-30HA (30 Liter)
Dimension	D 576 x W 668 x H 1172 mm
Motor	1HP (750W) 230V/50Hz / 1PH



Model	SP-40HA (40 Liter)
Dimension	D 638 x W 738 x H 1316 mm
Motor	1.5HP (1200W) 230V / 50Hz / 1PH



Model	SP-50HA (50 Liter)
Dimension	D 638 x W 738 x H 1316 mm
Motor	2HP (1500W), 230V / 50Hz / 1PH, 220V / 380V / 3PH



Model	SP-60HA (60 Liter)
Dimension	D 638 x W 778 x H 1316 mm
Motor	3HP (1500W), 230V / 50Hz / 1PH, 220V / 380V / 3PH



Model	SP-A80HI / SP-B80HI (80 Liter)
Dimension	D 788 x W 1088 x H 1559 mm
Motor	3HP, 220/380/415V / 60Hz, 3PH



## SPAR MA SERIES MIXER



Model	SP-5MX (10 Liter)
Dimension	L 431 x W 488 x H 680 mm
Motor	1/3HP 110V/60/1 (50Hz)



Model	SP-7MX (20 Liter)
Dimension	L 506 x W 523 x H 789 mm
Motor	1/2HP 110V/60/1 (50Hz)



Model	SP-25MA (25 Liter)
Dimension	L 508 x W 545 x H 872 mm
Motor	3/4HP (550W), 110/220/1 (50Hz)



Model	SP-30MA (30 Liter)
Dimension	L 576 x W 668 x H 1076 mm
Motor	1HP (750W), 220/380V/1 (50Hz)



Model	SP-40MA (40 Liter)
Dimension	L 638 x W 738 x H 1,232 mm
Motor	1.5HP (1200W), 230V/50Hz/1PH, 220V/380V/3PH



Model	SP-60MA (60 Liter)
Dimension	L 638 x W 738 x H 1232 mm
Motor	3HP (1500W), 220V/380/3 (50Hz)

## SPAR MINCER



### UH - 12 MEC

**Motor Capacity :**  
1/2HP (0.37KW)

**Voltage / Frequency :** 110/220V-/60Hz/1PH;  
220-240V-/50Hz/1PH; 230-400V-/50Hz/1PH;

**Maximum Current :**  
110V/8A 230V/5A 400V/3A

**Speeds :**  
200-207 rpm

**Average hourly production :** 150KG/200KG

**Standard Equipment :**  
Pusher, Feed hopper, 5mm Extrusion plates,  
Blade, Tube.

**Dimensions (L x W x H) :**  
460mm x 230mm x 425mm  
Packed : 500mm x 280mm x 490mm

**Weight :**  
21KG (N.W); 22KG (G.W)



### UH - 22 MEC

**Motor Capacity :**  
1 1/2HP (1200W)

**Voltage / Frequency :**  
220V/50/60Hz/3PH  
380V/50/60Hz/3PH

**Maximum Current :**  
220V/6A, 380V/2.8A

**Speeds :** 176 rpm

**Average hourly production :** 230KG/250KG

**Standard Equipment :**  
Pusher, Feed hopper, 5mm Extrusion plates,  
Blade, Tube.

**Dimension (L x W x H) :**  
455mm x 321mm x 530mm  
Packed : 510mm x 370mm x 560mm

**Weight :**  
35KG (N.W) 38KG (G.W)

## OPTIONAL ACCESSORY



### V99S-VEGETABLE SLICER

**V99S-Vegetable Slicer :**  
The V99S is a professional slicer designed for slicing,  
shredding all types of fresh vegetable, fruits and cheese  
for salad bars, sandwich and pizza toppings.

**Standard Equipment :**  
Slicing plate: 2mm, 3mm, 8mm  
Gratingplate: 2mm, 3mm, 4mm, 7mm, 12mm

**Dimension (LxWxH) :**  
414mm x 296mm x 322mm

**Packed (LxWxH) :**  
390mm x 360mm x 730mm

**Weight :**  
10 kg (N.W) 13 kg (G.W)



### VH-12 MEAT MINCER

**VH-12 Meat Mincer :**  
The VH-12 is a professional mincer designed for  
mincing all types of lean meat (without bone or fat) to  
obtain nice meat, hamburger, meatballs and sausages.

**Standard Equipment :**  
Pusher, Feed hopper, 5.5mm Extrusion plates,  
Blade, Tube.

**Dimension (LxWxH) :**  
223mm x 106mm x 226mm

**Packed (LxWxH) :**  
310mm x 280mm x 150mm

**Weight :**  
6 kg (N.W) 6.2 kg (G.W)





### ASM895CE (SUSHI MACHINE)

Power Supply	AC100 - 240V, 50/60Hz
Power Consumption	50W
Hopper Capacity	Max.Approx. 6.6kg
Dimensions	W 358 x D 456 (max 623) x H515mm
Machine Weight	Approx. 30kg



### ASM890CE (SUSHI MACHINE)

Power Supply	AC100V-240V 50/60Hz
Power Consumption	50W
Hopper Capacity	Max.Approx.10kg
Dimensions	W 358 x D 555 x H628mm
Machine Weight	Approx. 43kg



### ASM260CE (SUSHI CUTTER)

Power Supply	AC100V-240V 50Hz/60Hz
Power Consumption	35W
Production Capacity	Up to 600 pcs per hour
Range of Norimaki sizes	Thickness: equivalent to 25 squares – 50 squares (mm) Length: Lengthwise roll (for 6/8 pcs): 180-190 (mm), Yoko roll (for 10 pcs): 200-210 (mm)
Cutting Size (mm)	For 6 pcs cut: 30mm each For 8 pcs cut: 22.5mm each For 10 pcs cut: 20mm each
Dimensions	W 379 x D 290 x H 497mm
Machine Weight	Approx. 17kg



### ASM430CE (SUSHI RICE BALL MACHINE)

Power Supply	AC230V 50 / 60Hz
Power Consumption	75W
Production Capacity	50Hz: A maximum output of 4000 rice balls / hour. 60Hz: A maximum output of 4200 rice balls / hour.
Hopper Capacity	6.6 kg
Dimensions	Approx. W310 x D509 x H583 mm
Machine Weight	Approx. 23kg



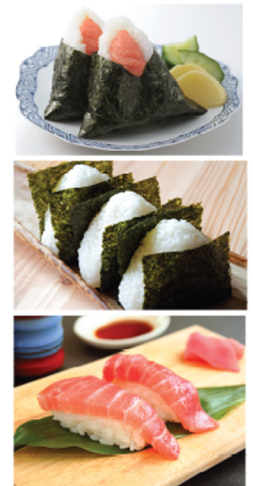
### ASM410SCE (SUSHI RICE BALL MACHINE)

Power Supply	AC230V 50Hz
Power Consumption	80W
Production Capacity	Up to 2,400 pieces per hour
Hopper Capacity	6.6 kg
Dimensions	Approx. W310 x D509 x H583 mm
Machine Weight	Approx. 23kg



### ASM575CE (MULTI - NIGIRI MACHINE)

Power Supply	AC100-240V 50Hz
Power Consumption	25W
Production Capacity	Onigiri: 1,100-1,650 pcs. / hr. (50Hz) * Sushi Rice Ball: 2,200 pcs. / hr. (50Hz) * Makunouchi Rice Ball: 1,375-4,400 pcs. / hr. (50Hz) *
Hopper Capacity	Approx. 10kg
Dimensions	W358 x D512 x H720 mm
Machine Weight	Approx. 25kg



### ASM545CE (MULTI - NIGIRI MACHINE)

Power Supply	AC230V 50Hz
Power Consumption	80W
Production Capacity	Onigiri: 1,100-1,650 pcs. / hr. (50Hz) * Sushi Rice Ball: 2,200 pcs. / hr. (50Hz) * Makunouchi Rice Ball: 1,375-4,400 pcs. / hr. (50Hz) *
Hopper Capacity	Approx. 7.5kg
Dimensions	W310 x D513 x H692 mm
Machine Weight	Approx. 25kg



Newly developed shari drum, detachable with one-touch operation (patent-pending) [TBD]



New shari-mixing system by which the drum is rocked like a baby cradle



Newly developed shari-mixing bar



A white cover is attached

### ASM730CE (RICE AND VINEGAR MIXER)

Power Supply	AC230V 50/60Hz
Power Consumption	200W / 50 Hz, 280W / 60Hz
Capacity	Approx. 3.3 - 6.6kg
Dimensions	W 488mm x D 692mm x H592mm
Machine Weight	Approx. 35kg



You can easily detach the drum bowl with one touch of a button.



A new cradle-like mixing way is adopted.



A white cover is attached

### ASM780CE (RICE AND VINEGAR MIXER)

Power Supply	AC230V 50Hz
Power Consumption	200W
Capacity	Approx. 6.6 - 13.2kg
Dimensions	W 598mm x D 743mm x H989mm
Machine Weight	Approx. 43kg



### RICE DISPENSER MM

Power Supply	100V
Power Consumption	500W
Hopper Capacity	Approx. 10kg
Dimensions	W 380mm x D 578mm x H620mm
Machine Weight	Approx. 53kg



### KY-6/8 CUCUMBER CUTTER

Weight	Approx. 3kg
Dimension	W 300mm x D 300mm x H 340mm

**OVEN FOR STORE**



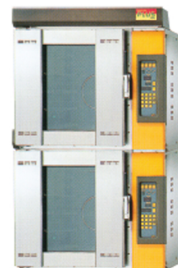
**Compo Oven**

COMPO offers flexible deck combinations and optimum baking systems according to your budget and kitchen space.



**Compo Mini Oven**

Compo-Mini is multi-functional in spite of its compact structure. For fresh bakeries, hotel kitchen, etc.



**Convection Plus**

A variety of baking functions are available in the compact body. "PLUS" will make you a professional bakery craft!



**Compo Pal Oven**

COMPO Pal will provide you a genuine fresh-bakery system with minimum cost and kitchen space. For cafe, CVS, small bakeries, etc.



**Compo Lad Oven**

COMPO Lad is a sister model to our best-seller oven "New COMPO". COMPO lad is able to have maximum 6 baking unit in the compact structure.

**OVEN FOR FACTORY**



**Super Reel Oven**

Super Reel is designed to meet a variety of baking conditions. It guarantees superior product efficiency and higher quality performance.



**Tray Reel Oven**

Tray Reel is a revolving oven which assures both mass-production and high quality of baking products.



**No Peel Oven**

Equipped with an automatic un/loaders of baking pans and cases, offering both convenience of a conveyor oven and cost-efficiency of a deck oven.



**Tunnel Oven**

Tunnel Oven features a series of caterpillar conveyors which flows throughout the baking chamber, where the temperature is automatically regulated.

**PERIPHERAL DEVICE**



**Dough Master**

Each upper and bottom chamber is individually regulated, offering flexible time settings according to your specific baking schedule.



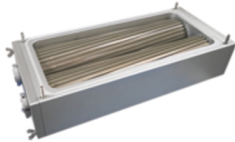
**Auto Proofer**

Air conditioner designed to be placed in a fermentation room.

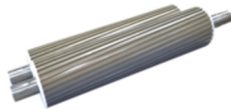


**Sun-Cabinet Proofer**

Easy operation made by auto-controlled system. It assures you an ideal product management.



Cookie cavity



Cookie roller



Filling cavity

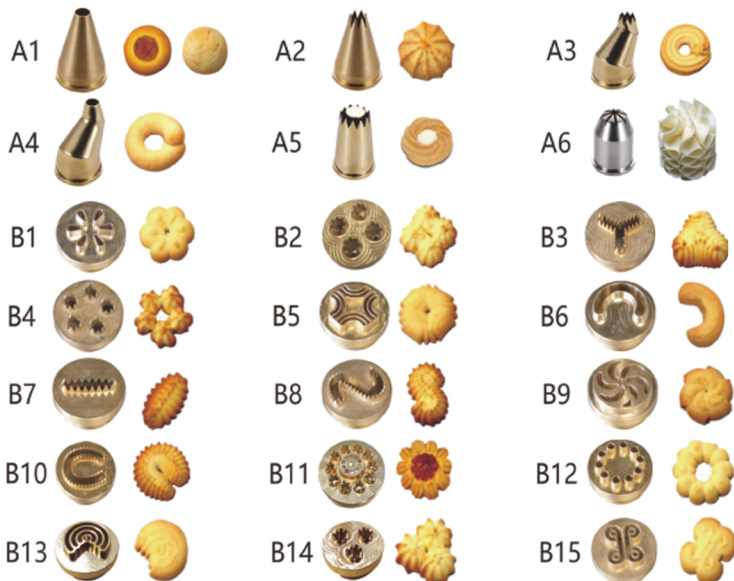


Filling roller

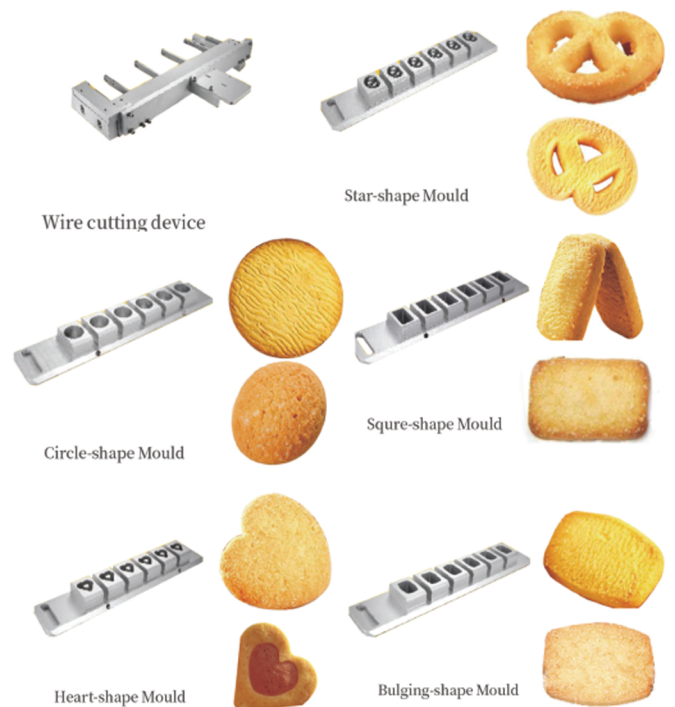
## JM107 DUAL-USE JENNY COOKIES & CAKE DEPOSITOR

Type	Voltage	Power	Weight	Dimension
400	220V	2.0KW	400Kg	D 1560 * W 960 * H 1380 mm
460		2.0KW	430Kg	D 1560 * W 1020 * H 1380 mm
600		2.3KW	470Kg	D 1560 * W 1155* H 1380 mm

### COOKIE NOZZLE



### WIRE-CUT MOULD





Cream chiffon cake



Mousse box filling



Cheese Cake



Cream puffs



**JM201 CREAM FILLING MACHINE**

Voltage	Power	Weight	Dimension
220V	0.4KW	30Kg	D 520 * W 630 * H 780 mm



Mousse cake cutting



Mousse cake cutting



Durian mille crepe cake cutting



Chiffon cake cutting



Swiss roll cutting

**JM302A ULTRASONIC CAKE CUTTING MACHINE**

Voltage	Ultrasonic Knife	Power	Weight	Dimension
220V	2*305mm	5.2KW	480Kg	D 1550* W 1050 * H 1810 mm



## JM401 CAKE ROLLING MACHINE

Type	Voltage	Power	Weight	Dimension
500	220V	1.5KW	220Kg	D 1100 * W 830 * H 1270 mm
600		1.5KW	260Kg	D 1350 * W 830 * H 1270 mm
720		1.5KW	320Kg	D 1350 * W 1040* H 1270 mm



## JM503 DOUBLE HEAD CAKE DECORATION MACHINE

Voltage	Volume	Power	Weight	Dimension
220V	20L + 20L	2.5KW	400Kg	D 830* W 980 * H 1750 mm



**JM204 MIXING BARREL TRANSFER MACHINE**

Voltage	Volume	Power	Weight	Dimension
220V	40 - 80L	0.55KW	200Kg	D 2250* W 1300 * H 1100 mm



**KA-700H FRUIT PEELING MACHINE**

Voltage	AC 100-240V 50/60Hz
Power	150W (max) / 3W (standby mode)
Weight	6kg
Dimension	270mm(W) x 300mm(D) x 127mm(H)

## VISION

Our Vision is to be a leader in supplying Food Related Automated Machinery Solutions in the Philippines

## MISSION

Our Mission is to provide TOTAL CUSTOMER SATISFACTION by becoming a globally competitive company and making it profitable, socially responsible, professional, market driven and standardized.

## COMPANY PROFILE

JMCool Solutions Inc. was established primarily to supply refrigeration equipment as well as Food Related Automated Equipment in the year 2011.

Working hand in hand with top notch suppliers from all over the World transfer of new and developed technologies for the Philippine Food Industry's advancement.

With new technologies now at hand, a more efficient and productive work environment is harnessed.

The development of an efficient and lean work force in servicing all client requirements like Developing New Products and Maintenance of Equipment is being organized to give the best solution to client needs.



RHEON - The company name, "RHEON" was derived from the concept of Rheology. In the several thousand year history of mankind, man has shaped food in the palm of his hand, hence creating and shaping much of the priceless culture which exists today.



TOSEI - At Tosei Kogyo, we know that handmade flavor is as important as reliable mass-production. Our unique technical capabilities have enabled us to achieve the world's first full-automated gyoza-making machinery.



In 1947, the company was established to start its production and sales of bakery and confectionery ovens. In 1953, the company officially announced its name as Sanko Machinery Co., Ltd. As one of the leading companies who manufacture bakery and confectionery ovens in Japan, SANKO founded the mass-production system which ranges from planning, design, manufacture, and sales.



Spar Mixers is proud to announce our product line of heavy-duty planetary mixers. Standard on Spar heavy duty mixers are microswitches which automatically shut the mixer down when the guard is slid open or the bowl lowered. This protects operators from injury and owners from liability.



Combining high-precision processing and control technology with innovative ideas, our commercial sushi machines were developed. If you are considering not only labor saving, but also high quality products and services, please choose AUTECH. We strive to manufacture the highest quality, compact yet sophisticated machines and provide you with first-class, professional, technical assistance.