



[smach.com.tr](http://smach.com.tr) | [info@smach.com.tr](mailto:info@smach.com.tr)



In our vast production facility and by deploying the machinery with the latest technologies, we manufacture all our required components and offer our flawless products to facilitate our partners.



We offer 24/7 customer service to our clients. For our distributors, we host and train their technical team for an ultimate technical support in the field. All components and spare parts are manufactured with the highest technology and machinery. The production, stock control and the delivery is monitored throughout the whole process via our ERP system.

**Demonstration**

Our partners and clients are always welcome to visit our factory where we can demonstrate the operation of our machines.

**Training**

We make sure our partners have enough knowledge of our machines and their operation. That is why we always provide the necessary training for both operational and technical aspects. The training courses are held in our facility or at the clients' premises.

**Remote Access**

In case our clients' technicians are not able to troubleshoot or detect a problem, our technical team can easily access the machine with the built-in inverter via internet when the devices are connected. By this way, our technical team can precisely guide and help to overcome the potential problems.

**Spare Parts**

As any other operating machines, the spare parts are the most important point and need to be available on demand. Therefore, we manufacture almost 80% of our spare parts in our production facility and also have stock control on the parts which are supplied from our suppliers. By this means, we can prepare the parts at an economy efficiency rate and ship them to our clients in the shortest time.

**Contribution**

We make sure our partners are satisfied with our products and service. Therefore, we always visit them where we can discuss the business situation and future plans for a long term partnership.

We make sure to deliver the highest technologies and features for our machines. Therefore, our R&D center with over 30 experienced engineers in different fields, constantly improve our technology with their innovative touch.

**Magnetic Force Activated Agitator**

Our new design magnetic force activated agitator avoid any drip or leakage from the hopper and also provides a safer operation in case of contact with the hand.



**Dispensing Head Group**

Our new stainless steel handle design provides antibacterial and hygienic operation. The handle and portion adjustment screw are molded as one piece in order to make the cleaning and sanitizing process easier.



**Hopper Cover Design**

Upward opening hopper cover via the hinges on the back provides a safer operation with the mounted safety lock and also an easier operation for cleaning and filling the hopper.



hopper lock

**Sticker Application**

New aesthetic sticker design as a standard on some models provides an appealing appearance on the machine suitable for any concept.



**New 7" Wide Touch Screen Display in i-on Models**

7" touch screen display with superior features has been developed for Smach machines. Specially designed to present your promotional videos and photos. It also provides a user-friendly and smooth access to the interface.

**i-on Remote Access**

With our new i-on models you are able to have full control and remote access to your machine via any smartphone, tablet or a computer from anywhere in the world. Also, it gives an easy access to our technical team to diagnose and offer their online support if necessary. You can make sure that Smach will always be by your side throughout your operation.



**i-on New Design**

As a result of a long term R&D studies and innovative touch, we present our aesthetic and ergonomic design in our new i-on models.



- New aesthetic body work design
- Remote access
- 7" wide touch screen display for promotional videos and photos
- Consistency and hardness adjustments via the user-friendly touch screen display
- Compact counter top design with a single dispensing head group
- With pump and agitator
- Suitable for soft serve and frozen yogurt productions



Features	16 AP
Agitator	✓
Gravity	
Pump	✓
Strong	
Heat Treatment	
Selector Switch	
Touch Screen Panel	✓
Counter Top	✓
Wheeled	
Inox Beater	✓
Interior Properties	
Capacity <b>Cone(75 gr)/h</b>	250
Capacity <b>Kg/h</b>	18,75
Hopper Capacity <b>Lt</b>	11
Cylinder Capacity <b>Lt</b>	1,7
Flavors	One
Condensation*	Air / Water
Power Supply	
Voltage <b>V</b> *	230 / 400
Frequency <b>Hz.</b> *	50 / 60
Power <b>kW</b>	2,4
Electric Motor <b>kW</b>	0,75
Agitator Motor <b>kW</b>	0,09
Pump Motor <b>kW</b>	0,15
Compressor <b>hp</b>	1,5
Exterior Properties	
Dimensions <b>cm</b>	45 x 67 x 84
Net Weight <b>kg</b>	125

Technical Information

\* Optional

-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary



- New aesthetic body work design
- Remote access
- 7" wide touch screen display for promotional videos and photos
- Consistency and hardness adjustments via the user-friendly touch screen display
- Indoor and outdoor operations with easy mobility wheeled design
- Two + twist dispensing head group
- With pump and agitator
- Suitable for soft serve and frozen yogurt productions



Features	40 AP
Agitator	✓
Gravity	
Pump	✓
Strong	
Heat Treatment	
Selector Switch	
Touch Screen Panel	✓
Counter Top	
Wheeled	✓
Inox Beater	✓
Interior Properties	
Capacity <b>Cone(75 gr)/h</b>	500
Capacity <b>Kg/h</b>	37,5
Hopper Capacity <b>Lt</b>	2x11
Cylinder Capacity <b>Lt</b>	2 x 1,7
Flavors	Two + Mix
Condensation*	Air / Water
Power Supply	
Voltage <b>V</b> *	230 / 400
Frequency <b>Hz.</b> *	50 / 60
Power <b>kW</b>	4,5
Electric Motor <b>kW</b>	2 x 0,75
Agitator Motor <b>kW</b>	2 x 0,09
Pump Motor <b>kW</b>	2 x 0,15
Compressor <b>hp</b>	2 x 1,5
Exterior Properties	
Dimensions <b>cm</b>	55 x 73 x 155
Net Weight <b>kg</b>	255

Technical Information

\* Optional

-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary



- Extra compact counter top design
- Single dispensing head group
- Easy to use and basic operation
- Suitable for small operations



Features		100
Agitator		
Gravity		✓
Pump		
Strong		
Heat Treatment		
Selector Switch		✓
Touch Screen Panel		
Counter Top		✓
Wheeled		
Inox Beater		
Interior Properties		
Capacity <b>Cone(75 gr)/h</b>		150
Capacity <b>Kg/h</b>		11.25
Hopper Capacity <b>Lt</b>		6
Cylinder Capacity <b>Lt</b>		1.2
Flavors		One
Condensation*		Air / Water
Power Supply		
Voltage <b>V*</b>		230 / 400
Frequency <b>Hz.*</b>		50 / 60
Power <b>kW</b>		1.5
Electric Motor <b>kW</b>		0.55
Agitator Motor <b>kW</b>		-
Pump Motor <b>kW</b>		-
Compressor <b>hp</b>		1
Exterior Properties		
Dimensions <b>cm</b>		33 x 66 x 65
Net Weight <b>kg</b>		70

Technical Information

\* Optional  
 -Production capacity is dependent on the ingredients used and the ambient temperature  
 -Smach is entitled to modify all parts without notice anytime if necessary

- Extra compact counter top design
- Two + twist dispensing head group
- Easy to use and basic operation
- Suitable for small operations



Features		500
Agitator		
Gravity		✓
Pump		
Strong		
Heat Treatment		
Selector Switch		
Touch Screen Panel		✓
Counter Top		✓
Wheeled		
Inox Beater		
Interior Properties		
Capacity <b>Cone(75 gr)/h</b>		200
Capacity <b>Kg/h</b>		11.25
Hopper Capacity <b>Lt</b>		2 x 6
Cylinder Capacity <b>Lt</b>		2 x 0.7
Flavors		Two Mix
Condensation*		Air / Water
Power Supply		
Voltage <b>V*</b>		230
Frequency <b>Hz.*</b>		50 / 60
Power <b>kW</b>		2
Electric Motor <b>kW</b>		2 x 0.55
Agitator Motor <b>kW</b>		-
Pump Motor <b>kW</b>		-
Compressor <b>hp</b>		1
Exterior Properties		
Dimensions <b>cm</b>		50 x 60 x 60
Net Weight <b>kg</b>		120

Technical Information

\* Optional  
 -Production capacity is dependent on the ingredients used and the ambient temperature  
 -Smach is entitled to modify all parts without notice anytime if necessary

efe 1600 Series

1600 | 1600 A | 1600 A+ | 1600 AP | 1600 P  
1600 APS | 1600 APHT | 1600 APSHT | 1600 A+HT



efe 2000 Series

2000 AS | 2000 APS | 2000 APSHT



- Compact counter top design
- Single dispensing head group
- Variety of choices with gravity, pump, strong compressor, hopper agitator and heat treatment feature
- Suitable for soft serve and frozen yogurt productions



- Indoor and outdoor operations with easy mobility wheeled design
- Single dispensing head group
- Variety of choices with gravity, pump, strong compressor, hopper agitator and heat treatment features
- Suitable for soft serve and frozen yogurt productions

Technical Information

Features	1600	1600 A	1600 A+	1600 A+HT	1600 P	1600 AP	1600 APS	1600 APHT	1600 APSHT
Agitator		✓	✓	✓		✓	✓	✓	✓
Gravity	✓	✓	✓	✓					
Pump					✓	✓		✓	✓
Strong							✓		✓
Heat Treatment				✓				✓	✓
Selector Switch	✓	✓	✓		✓	✓	✓		
Touch Screen Panel				✓				✓	✓
Counter Top	✓	✓	✓	✓	✓	✓	✓	✓	✓
Wheeled									
Inox Beater			✓	✓	✓	✓	✓	✓	✓
Interior Properties									
Capacity <b>Cone(75 gr)/h</b>	250	250	250	250	250	250	450	250	450
Capacity <b>Kg/h</b>	18.75	18.75	18.75	18.75	18.75	18.75	33.75	18.75	33.75
Hopper Capacity <b>Lt</b>	16	16	16	16	11	11	11	11	11
Cylinder Capacity <b>Lt</b>	1.5	1.5	1.7	1.7	1.7	1.7	1.7	1.7	1.7
Flavors	One	One	One	One	One	One	One	One	One
Condensation*	Air / Water	Air / Water	Air / Water	Air / Water	Air / Water	Air / Water	Air / Water	Air / Water	Air / Water
Power Supply									
Voltage <b>V*</b>	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400
Frequency <b>Hz.*</b>	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
Power <b>kW</b>	2.2	2.3	2.3	2.3	2.3	2.4	2.7	2.4	2.7
Electric Motor <b>kW</b>	0.75	0.75	0.75	0.75	0.75	0.75	0.75	0.75	0.75
Agitator Motor <b>kW</b>	-	0.09	0.09	0.09	-	0.09	0.09	0.09	0.09
Pump Motor <b>kW</b>	-	-	-	-	0.15	0.15	0.15	0.15	0.15
Compressor <b>hp</b>	1.5	1.5	1.5	1.5	1.5	1.5	2	1.5	2
Exterior Properties									
Dimensions <b>cm</b>	45x67x84	45x67x84	45x67x84	45x67x84	45x67x84	45x67x84	45x67x84	45x67x84	45x67x84
Net Weight <b>kg</b>	90	120	120	120	110	125	130	125	130

\* Optional

-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary

Technical Information

Features	2000 AS	2000 APS	2000 APSHT
Agitator	✓	✓	✓
Gravity	✓		
Pump		✓	✓
Strong	✓	✓	✓
Heat Treatment			✓
Selector Switch	✓	✓	
Touch Screen Panel			✓
Counter Top			
Wheeled	✓	✓	✓
Inox Beater		✓	✓
Interior Properties			
Capacity <b>Cone(75 gr)/h</b>	400	450	450
Capacity <b>Kg/h</b>	30	33.75	33.75
Hopper Capacity <b>Lt</b>	22	16	16
Cylinder Capacity <b>Lt</b>	1.5	1.7	1.7
Flavors	One	One	One
Condensation*	Air / Water	Air / Water	Air / Water
Power Supply			
Voltage <b>V*</b>	230 / 400	230 / 400	230 / 400
Frequency <b>Hz.*</b>	50 / 60	50 / 60	50 / 60
Power <b>kW</b>	2.6	3.5	3.5
Electric Motor <b>kW</b>	0.75	0.75	0.75
Agitator Motor <b>kW</b>	0.09	0.09	0.09
Pump Motor <b>kW</b>	-	0.15	0.15
Compressor <b>hp</b>	2	3	3
Exterior Properties			
Dimensions <b>cm</b>	45x81x155	45x81x155	45x81x155
Net Weight <b>kg</b>	195	210	210

\* Optional

-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary



- Counter top compact design
- Two + twist dispensing head group
- Variety of choices with gravity, pump and hopper agitator features
- Suitable for soft serve and frozen yogurt productions



- High and consecutive serving capacity
- Two + twist dispensing head group
- Variety of choices with gravity, pump, strong compressor, hopper agitator and heat treatment feature
- Suitable for soft serve and frozen yogurt productions
- Indoor and outdoor operations with easy mobility wheeled design

Technical Information

Features	2500	2500 A	2500 P	2500 AP
Agitator		✓		✓
Gravity	✓	✓		
Pump			✓	✓
Strong				
Heat Treatment				
Selector Switch	✓	✓	✓	✓
Touch Screen Panel				
Counter Top	✓	✓	✓	✓
Wheeled				
Inox Beater			✓	✓
<b>Interior Properties</b>				
Capacity Cone(75 gr)/h	300	300	300	300
Capacity Kg/h	22.5	22.5	22.5	22.5
Hopper Capacity Lt	2 x 8	2 x 15	2 x 11	2 x 11
Cylinder Capacity Lt	2 x 1.5	2 x 1.5	2 x 1.7	2 x 1.7
Flavors	Two + Mix	Two + Mix	Two + Mix	Two + Mix
Condensation*	Air / Water	Air / Water	Air / Water	Air / Water
<b>Power Supply</b>				
Voltage V*	230 / 400	230 / 400	230 / 400	230 / 400
Frequency Hz.*	50 / 60	50 / 60	50 / 60	50 / 60
Power kW	2.9	3.4	3.4	3.5
Electric Motor kW	2 x 0.75	2 x 0.75	2 x 0.75	2 x 0.75
Agitator Motor kW	-	2 x 0.09	-	0.09
Pump Motor kW	-	-	2 x 0.15	2 x 0.15
Compressor hp	1.5	2	2	2
<b>Exterior Properties</b>				
Dimensions cm	55 x 73 x 85	55 x 73 x 85	60 x 78 x 85	60 x 78 x 85
Net Weight kg	145	200	205	219

\* Optional  
-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary

Technical Information

Features	4000	4000 A	4000 P	4000 AP	4000 APS	4000 ASP
Agitator		✓		✓	✓	✓
Gravity	✓	✓				✓
Pump			✓	✓	✓	✓
Strong					✓	
Heat Treatment						
Selector Switch	✓	✓	✓	✓	✓	✓
Touch Screen Panel						
Counter Top						
Wheeled	✓	✓	✓	✓	✓	✓
Inox Beater			✓	✓	✓	✓
<b>Interior Properties</b>						
Capacity Cone(75 gr)/h	500	500	500	500	900	500
Capacity Kg/h	37.5	37.5	37.5	37.5	67.5	37.5
Hopper Capacity Lt	2 x 15	2 x 15	2 x 11	2 x 11	2 x 11	Pump 11   Gravity 15
Cylinder Capacity Lt	2 x 1.5	2 x 1.5	2 x 1.7	2 x 1.7	2 x 1.7	Pump 1.7   Gravity 1.5
Flavors	Two + Mix	Two + Mix	Two + Mix	Two + Mix	Two + Mix	Two + Mix
Condensation*	Air / Water	Air / Water	Air / Water	Air / Water	Air / Water	Air / Water
<b>Power Supply</b>						
Voltage V*	230 / 400	230 / 400	230 / 400	230 / 400	400	230 / 400
Frequency Hz.*	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
Power kW	3.9	4.2	4.2	4.5	5.2	4.4
Electric Motor kW	2 x 0.75	2 x 0.75	2 x 0.75	2 x 0.75	2 x 0.75	2 x 0.75
Agitator Motor kW	-	2 x 0.09	-	2 x 0.09	2 x 0.09	2 x 0.09
Pump Motor kW	-	-	2 x 0.15	2 x 0.15	2 x 0.15	0.15
Compressor hp	2 x 1.5	2 x 1.5	2 x 1.5	2 x 1.5	2 x 2	2 x 1.5
<b>Exterior Properties</b>						
Dimensions cm	55 x 73 x 155	55 x 73 x 155	55 x 73 x 155	55 x 73 x 155	55 x 73 x 155	55 x 73 x 155
Net Weight kg	213	230	236	255	270	255

\* Optional  
-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary

4000 APHT | 4000 APSHT | 4000 COMBI  
4000 COMBI SHAKE



- High production capacity
- two + twist dispensing head group
- With pump, strong compressor, hopper agitator and heat treatment features
- Suitable for soft serve and frozen yogurt and milkshake productions
- Indoor and outdoor operations with easy mobility wheeled design

Technical Information

Features	4000 APHT	4000 APSHT	4000 COMBI	4000 COMBI SHAKE
Agitator	✓	✓	✓	✓
Gravity				
Pump	✓	✓	✓	✓
Strong		✓	✓	✓
Heat Treatment	✓	✓	✓	✓
Selector Switch				
Touch Screen Panel	✓	✓	✓	✓
Counter Top				
Wheeled	✓	✓	✓	✓
Inox Beater	✓	✓	✓	✓
Interior Properties				
Capacity <b>Cone(75 gr)/h</b>	500	900	2 x 500	500
Capacity <b>Kg/h</b>	37.5	67.5	2 x 37.5	Soft 37.5   Shake 40
Hopper Capacity <b>Lt</b>	2 x 11	2 x 11	2 x 11	Soft 11   Shake 15
Cylinder Capacity <b>Lt</b>	2 x 1.7	2 x 1.7	2 x 1.7	2 x 3.4
Flavors	Two + Mix	Two + Mix	Two	Two
Condensation*	Air / Water	Air / Water	Air / Water	Air / Water
Power Supply				
Voltage <b>V</b> *	400	400	400	400
Frequency <b>Hz</b> *	50 / 60	50 / 60	50 / 60	50 / 60
Power <b>kW</b>	4.5	5.2	5.2	5.8
Electric Motor <b>kW</b>	2 x 0.75	2 x 0.75	2 x 0.75	2 x 0.75
Agitator Motor <b>kW</b>	2 x 0.09	2 x 0.09	2 x 0.09	2 x 0.09
Pump Motor <b>kW</b>	2 x 0.15	2 x 0.15	2 x 0.15	2 x 0.15
Compressor <b>hp</b>	2 x 1.5	2 x 2	2 x 2	5
Exterior Properties				
Dimensions <b>cm</b>	70 x 72 x 160	70 x 72 x 160	70 x 72 x 160	70 x 72 x 160
Net Weight <b>kg</b>	255	280	360	400

\* Optional

-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary

1800 | 2800 | 2800 S



- Counter top and wheeled designs with high capacity
- Single hopper for easy operation.
- Soft serve and 4 flavors of milkshake all on one unit
- Twister mix for toppings additions.
- Heat treatment and easy to use user interface
- Suitable for indoor and outdoor operations



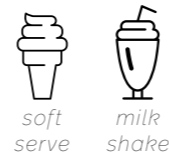
Technical Information

Features	1800	2800	2800 S
Agitator	✓	✓	✓
Gravity			
Pump	✓	✓	✓
S' Twist	✓	✓	✓
Strong			✓
Heat Treatment	✓	✓	✓
Selector Switch			
Touch Screen Panel	✓	✓	✓
Counter Top	✓		
Wheeled		✓	✓
Inox Beater	✓	✓	✓
Interior Properties			
Capacity <b>Cone(75 gr)/h</b>	Soft 300	Soft 500	Soft 600
Capacity (shake) <b>Lt/h</b>	75	85	100
Capacity (soft) <b>Kg/h</b>	22.5	37.5	45
Hopper Capacity <b>Lt</b>	11	22	22
Cylinder Capacity <b>Lt</b>	3.4	3.4	3.4
Flavors	Soft 1   Shake 4	Soft 1   Shake 4	Soft 1   Shake 4
Condensation*	Air / Water	Air / Water	Air / Water
Power Supply			
Voltage <b>V</b> *	230 / 400	400	400
Frequency <b>Hz</b> *	50 / 60	50 / 60	50 / 60
Power <b>kW</b>	3	4.1	4.8
Electric Motor <b>kW</b>	1.1	1.5	1.5
Agitator Motor <b>kW</b>	0.09	0.09	0.09
Pump Motor <b>kW</b>	0.15	0.15	0.15
Compressor <b>hp</b>	2	3	4
Exterior Properties			
Dimensions <b>cm</b>	45 x 67 x 90	45 x 81 x 155	45 x 81 x 155
Net Weight <b>kg</b>	150	205	210

\* Optional

-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary





- Counter top and wheeled designs
- Heat treatment feature
- User-friendly interface
- Portion adjustment feature
- Available for soft serve, frozen yogurt and milkshake production
- Sensitive cup or cone detecting sensor
- Easy installation for indoor and outdoor operations
- Token and coin payment options



- Counter top compact design
- Single dispensing head group
- Easy to use and basic operation
- Heat treatment and user-friendly interface

Technical Information

Features	NIL 200	NIL 1200	NIL 2200	NIL 3200
Agitator	✓	✓	✓	✓
Gravity				
Pump	✓	✓	✓	✓
Strong				
Heat Treatment	✓	✓	✓	✓
Selector Switch				
Touch Screen Panel	✓	✓	✓	✓
Payment Methods*	✓	✓	✓	✓
Counter Top	✓	✓		
Wheeled			✓	✓
Inox Beater	✓	✓	✓	✓
Interior Properties				
Capacity Cone(75 gr)/h	Unlimited	-	Unlimited	-
Capacity Kg/h	Unlimited	-	Unlimited	-
Capacity Lt/h	-	Unlimited	-	Unlimited
Hopper Capacity Lt	11	11	2 x 11	2 x 11
Cylinder Capacity Lt	1.7	3.4	2 x 1.7	2 x 3.4
Flavors	One	One	Two + Mix	Two + Mix
Condensation*	Air / Water	Air / Water	Air / Water	Air / Water
Power Supply				
Voltage V*	230 / 400	400	400	400
Frequency Hz.*	50 / 60	50 / 60	50 / 60	50 / 60
Power kW	2.5	4.1	5.2	8
Electric Motor kW	0.75	1.5	2 x 0.75	2 x 1.5
Agitator Motor kW	0.09	0.09	2 x 0.09	2 x 0.09
Pump Motor kW	0.15	0.15	2 x 0.15	2 x 0.15
Compressor hp	1.5	3	2 x 1.5	2 x 3
Exterior Properties				
Dimensions cm	45 x 77 x 84	45 x 77 x 84	55 x 84 x 155	55 x 84 x 155
Net Weight kg	125	125	195	255

\* Optional

-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary

Technical Information

Features	SHAKER	SHAKER HT
Agitator	✓	✓
Gravity		
Pump	✓	✓
Strong		
Heat Treatment		✓
Selector Switch	✓	
Touch Screen Panel		✓
Counter Top	✓	✓
Wheeled		✓
Inox Beater	✓	✓
Interior Properties		
Capacity Lt/h	40	40
Hopper Capacity Lt	11	11
Cylinder Capacity Lt	3.4	3.4
Flavors	One	One
Condensation*	Air / Water	Air / Water
Power Supply		
Voltage V*	230 / 400	230 / 400
Frequency Hz.*	50 / 60	50 / 60
Power kW	2.7	2.7
Electric Motor kW	0.75	0.75
Agitator Motor kW	0.09	0.09
Pump Motor kW	0.15	0.15
Compressor hp	2	2
Exterior Properties		
Dimensions cm	45 x 67 x 90	45 x 67 x 90
Net Weight kg	155	155

\* Optional

-Production capacity is dependent on the ingredients used and the ambient temperature  
-Smach is entitled to modify all parts without notice anytime if necessary



Global Presence



Today, our machines are successfully operating in 5 continents in over 85 countries. With our high circulation of goods around the world, we make sure to have the least transit time by providing any logistic and freight support to our customers. By our high sense of standards and principals in flexible manufacturing, wide product range, after sales service, technical support, spare parts stock control and on time delivery, we are able to expand our export network every year with the help of our valuable partners and clients.

