

Production & Technology



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.



Support & Service



smach®
Support & Service

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.



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 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.





Technical Information

Features	16 AP
Agitator	✓
Gravity	
Pump	✓
Strong	
Heat Treatment	
Selector Switch	
Touch Screen Panel	✓
Counter Top	✓
Wheeled	
Inox Beater	✓
Interior Properties	
Capacity Cone(75 gr)/h	250
Capacity Kg/h	18.75
Hopper Capacity Lt	11
Cylinder Capacity Lt	1.7
Flavors	One
Condensation*	Air / Water
Power Supply	
Voltage V *	230 / 400
Frequency Hz *	50 / 60
Power kW	2.4
Electric Motor kW	0.75
Agitator Motor kW	0.09
Pump Motor kW	0.15
Compressor hp	1.5
Exterior Properties	
Dimensions cm	45 x 67 x 84
Net Weight kg	125

* 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
- Compact counter top design with a single dispensing head group
- With pump and agitator
- Suitable for soft serve and frozen yogurt productions
- 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 Cone(75 gr)/h	500
Capacity Kg/h	37.5
Hopper Capacity Lt	2x11
Cylinder Capacity Lt	2 x 1.7
Flavors	Two + Mix
Condensation*	Air / Water
Power Supply	
Voltage V *	230 / 400
Frequency Hz *	50 / 60
Power kW	4.5
Electric Motor kW	2 x 0.75
Agitator Motor kW	2 x 0.09
Pump Motor kW	2 x 0.15
Compressor hp	2 x 1.5
Exterior Properties	
Dimensions cm	55 x 73 x 155
Net Weight kg	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	100
Agitator	
Gravity	✓
Pump	
Strong	
Heat Treatment	
Selector Switch	✓
Touch Screen Panel	
Counter Top	✓
Wheeled	
Inox Beater	
Interior Properties	
Capacity Cone(75 gr)/h	150
Capacity Kg/h	11,25
Hopper Capacity Lt	6
Cylinder Capacity Lt	1,2
Flavors	One
Condensation*	Air / Water
Power Supply	
Voltage V*	230 / 400
Frequency Hz.*	50 / 60
Power kW	1,5
Electric Motor kW	0,55
Agitator Motor kW	-
Pump Motor kW	-
Compressor hp	1
Exterior Properties	
Dimensions cm	33 x 66 x 65
Net Weight kg	70

* 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

soft
servesoft
serve

Technical Information

Features	500
Agitator	
Gravity	✓
Pump	
Strong	
Heat Treatment	
Selector Switch	
Touch Screen Panel	✓
Counter Top	✓
Wheeled	
Inox Beater	
Interior Properties	
Capacity Cone(75 gr)/h	200
Capacity Kg/h	11,25
Hopper Capacity Lt	2 x 6
Cylinder Capacity Lt	2 x 0,7
Flavors	Two Mix
Condensation*	Air / Water
Power Supply	
Voltage V*	230
Frequency Hz.*	50 / 60
Power kW	2
Electric Motor kW	2 x 0,55
Agitator Motor kW	-
Pump Motor kW	-
Compressor hp	1
Exterior Properties	
Dimensions cm	50 x 60 x 60
Net Weight kg	120

* 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



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 Cone(75 gr)/h	250	250	250	250	250	250	450	250	450
Capacity Kg/h	18.75	18.75	18.75	18.75	18.75	18.75	33.75	18.75	33.75
Hopper Capacity Lt	16	16	16	16	11	11	11	11	11
Cylinder Capacity Lt	1.5	1.5	1.7	1.7	1.7	1.7	1.7	1.7	1.7
Flavors	One								
Condensation*	Air / Water								
Power Supply									
Voltage V*	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400
Frequency Hz*	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
Power kW	2.2	2.3	2.3	2.3	2.3	2.4	2.7	2.4	2.7
Electric Motor kW	0.75	0.75	0.75	0.75	0.75	0.75	0.75	0.75	0.75
Agitator Motor kW	-	0.09	0.09	0.09	-	0.09	0.09	0.09	0.09
Pump Motor kW	-	-	-	-	0.15	0.15	0.15	0.15	0.15
Compressor hp	1.5	1.5	1.5	1.5	1.5	1.5	2	1.5	2
Exterior Properties									
Dimensions cm	45x67x84								
Net Weight kg	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

efe 2000 Series

2000 AS | 2000 APS | 2000 APSHT



- 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 feature
- Suitable for soft serve and frozen yogurt productions

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 Cone(75 gr)/h	400	450	450
Capacity Kg/h	30	33.75	33.75
Hopper Capacity Lt	22	16	16
Cylinder Capacity Lt	1.5	1.7	1.7
Flavors	One	One	One
Condensation*	Air / Water	Air / Water	Air / Water
Power Supply			
Voltage V*	230 / 400	230 / 400	230 / 400
Frequency Hz*	50 / 60	50 / 60	50 / 60
Power kW	2.6	3.5	3.5
Electric Motor kW	0.75	0.75	0.75
Agitator Motor kW	0.09	0.09	0.09
Pump Motor kW	-	0.15	0.15
Compressor hp	2	3	3
Exterior Properties			
Dimensions cm	45x81x155	45x81x155	45x81x155
Net Weight kg	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

efe 2500 Series

2500 | 2500 A | 2500 P | 2500 AP



- 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

efe 4000 Series

4000 | 4000 A | 4000 P | 4000 AP
4000 APS | 4000 ASP



- 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				
Interior Properties				
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
Power Supply				
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
Exterior Properties				
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					✓	✓
Interior Properties						
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					
Condensation*	Air / Water					
Power Supply						
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	39	4.2	4.2	4.5	5.2	4.4
Electric Motor kW	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
Exterior Properties						
Dimensions cm	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

efe 4000 Series

4000 APHT | 4000 APSHT | 4000 COMBI
4000 COMBI SHAKE



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 Cone(75 gr)/h	500	900	2 x 500	500
Capacity Kg/h	37.5	67.5	2 x 37.5	Soft 37.5 Shake 40
Hopper Capacity Lt	2 x 11	2 x 11	2 x 11	Soft 11 Shake 15
Cylinder Capacity Lt	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 V*	400	400	400	400
Frequency Hz.*	50 / 60	50 / 60	50 / 60	50 / 60
Power kW	4.5	5.2	5.2	5.8
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	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	2 x 0.15
Compressor hp	2 x 1.5	2 x 2	2 x 2	5
Exterior Properties				
Dimensions cm	70 x 72 x 160			
Net Weight kg	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



efe Combi Series

1800 | 2800 | 2800 S



- 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
- 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

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 Cone(75 gr)/h	Soft 300	Soft 500	Soft 600
Capacity (shake) Lt/h	75	85	100
Capacity (soft) Kg/h	22.5	37.5	45
Hopper Capacity Lt	11	22	22
Cylinder Capacity Lt	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 V*	230 / 400	400	400
Frequency Hz.*	50 / 60	50 / 60	50 / 60
Power kW	3	4.1	4.8
Electric Motor kW	11	15	15
Agitator Motor kW	0.09	0.09	0.09
Pump Motor kW	0.15	0.15	0.15
Compressor hp	2	3	4
Exterior Properties			
Dimensions cm	45 x 67 x 90	45 x 81 x 155	45 x 81 x 155
Net Weight kg	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

nil automatic Series

nil 200 | nil 1200 | nil 2200| nil 3200



- 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

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

life Series

SHAKER | SHAKER HT



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