

## Introduction

SamBake's combination oven is engineered for efficient operation in limited spaces. It can integrate a deck oven and a proofer or a convection oven into a single unit. This design provides a small footprint with comprehensive functionality, allowing you to easily switch between various baking techniques with just one piece of equipment. Therefore, it is an ideal choice for flexible baking environments.

## Core Advantages













- Vertical combination structure optimizes space utilization.
- Modular design allows flexible combinations, providing complete functionality to meet various production needs.
- Each oven layer has independent temperature control, offering flexibility for different baking processes.
- Double-layer insulation design with rock wool and ceramic fiber reduces heat loss, ensuring efficient and energy-saving operation.
- Food-grade stainless steel construction with precision cutting by Bystronic and bending by Salvagnini. Metal thickness of  $\geq 1\text{mm}$  ensures exceptional durability.
- Brand customization provides aesthetic and functional personalization to enhance brand image through a unified style.

## Customizable Options

- Size and specifications: Configurable layers and sizes to fit your space.
- Heating type: Electric or gas-powered options available.
- Control panel: Mechanical, touch, or LCD display.
- Appearance and branding: Custom colors and integrated logos available.





## parameter

| Model                  | S-202+12F   | S-203+24F   | S-204+24F   | S-202G+12F  | S-203G+24F  | S-204G+24F  |
|------------------------|---|---|---|---|---|---|
| Voltage (V)            | 380   | 380   | 380   | 380   | 380   | 380   |
| Power (kW)             | 14.8  | 18.8  | 19.8  | 2.2   | 2.2   | 2.2   |
| Temperature(°C)        | 300   | 300   | 300   | 300   | 300   | 300   |
| Deck/Tray              | 2/2   | 2/3   | 2/4   | 2/2   | 2/3   | 2/4   |
| Tnay Layout            |  |  |  |  |  |  |
| Heating method         | Electric  | Electric  | Electric  | Gas   | Gas   | Gas   |
| Proofer Capacity       | 12trays,double door   | 24trays,double door   | 24trays,double door   | 12trays,double door   | 24trays,double door   | 24trays,double door   |
| Trays per Proofer Rack |   | 2 trays   | 2 trays   |   | 2 trays   | 2 trays   |
| Tnay Layout            |  |  |  |  |  |  |
| Tray size(MM)          | 400*600   | 400*600   | 400*600   | 400*600   | 400*600   | 400*600   |
| Dimensions(mm)         | 1360 × 1030 × 1840  | 1770 × 1030 × 1840  | 1770 × 1215 × 1840  | 1360 × 1030 × 1840  | 1770 × 1030 × 1840  | 1770 × 1215 × 1840  |



## parameter

| Model                         | S-202+005+5T  | S-S400+E102+10FD +5T  |
|-------------------------------|---|---|
| Voltage (V)                   | 380   | 380   |
| Power (kW)                    | 16  | 14.9  |
| Temperature(°C)               | 300   | 300   |
| Deck/Tray                     | 2/2   | 1/2   |
| Tnay Layout                   |  |  |
| Heating method                | Electric  | Electric  |
| Convection Oven Tray Capacity | 4   | 4   |
| Tray size(MM)                 | 400*600   | 400*600   |
| Dimensions(mm)                | 1360 × 1253 × 1950  | 1265×1210×1730  |