

04

Baking



Sambake Food Equipment (Wuxi) Co., Ltd

Deck Oven-Standard

Deck oven is a significant baking appliance for any busy kitchen environment, Commercial deck ovens come in various sizes and configurations, allowing bakers to bake multiple batches simultaneously. So this versatility is especially beneficial for high-volume bakeries, as it increases productivity and efficiency.



Model	Weight(kgs)	per layer Power(kw)	Voltage (V)	Layers of tray	Qty of tray	Outside Dimension/mm	Champer dimension/mm
S-901	80	2.8	220	1	1	420X620X200	780X1015X380
S-901H	100	2.8	220	1	1	620X450X200	930X650X400
S-503	600	5.5	380	3	2	1360X1080X1750	890X720X230
S-603S	750	8	380	3	3	1770X1090X1750	1300X720X230
S-603F	980	9	380	3	4	1770X1265X1750	1300X900X230
S-803E	650	0.5	220	3	2	1360X1030X1745	890X715X240
S-803S	780	0.5	220	3	3	1770X1030X1745	1300X715X240
S-803F	850	0.5	220	3	4	1770X1215X1745	1300X895X1745

Feature:

Multi-layer design: Supports 1-8 independent heating layers, each holding 2 -3 baking trays with maximum space requirement.

Heating way : Gas and electricity .

Energy-efficient operation:Features thermal insulation (150mm thick) and heat recovery systems, reducing energy consumption by up to 25% .

Smart control system :Equipped with touch screens panel or PCB digital panel control options for customer real needs.

Customize option : the iron plate or stone slate, steam system, glass door can be all customize.

Deck Oven

-Advanced

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Convection Oven

A convection oven works by circulating hot air around the oven's cavity, helping food to cook faster and more evenly. It does this with the help of a fan and exhaust system that blows hot air around the food. Not only does this help food to cook more evenly, but it also gives you a crispy result .because there is less moisture collection.

Convection Oven Parameter

Model	Weight(kgs)	per layer Power(kw)	Voltage(V)	Shelf distane/mm	Qty of tray	Outside Dimension/mm
S-705E	149	9.5	380	90	5	780X135X690
S-710E	270	19	380	90	10	780X1235X1140

Feature :

1 Even Cooking and Browning:The circulating air helps to eliminate hot spots and cold spots in the oven, resulting in food that is cooked more uniformly from edge to edge.

2, Temperature Probe

The Temperature Probe monitors and alerts when the desired finished cooking temperature has been reached.

3. Energy Efficiency:It can ultimately save the cost in the long run by reducing energy consumption. Because it cooks food more quickly and evenly, so less time and energy to reach the desired cooking temperature.

4. Control System option: Programmable PCB or touch sceen panel PCB.



S-NP20

Rotary Oven

Rotary rack oven is a type of commercial baking oven designed for high-volume baking operations. This type of oven is commonly used in bakeries and pastry shops for all kinds of baked goods. Ideal for everything from artisanal breads to commercial-grade cookies and laminated pastries(baking bread, cakes, cookies)



S-NP40



S-NP20

Feature :

- 1.Supporting gas, electric, diesel, and hybrid options to adapt to energy availability and cost goals.
- 2.Precision Baking Performance: Advanced air circulation systems paired with Smart-powered temperature control deliver uniform heat distribution,texture, color
- 3.Efficient Batch Processing: Trolley-style loading and automated rotation enable large-scale production with minimal labor.
- 4 Smart Safety Features: Equipped with real-time fault detection, automatic emergency shutdowns, and explosion-proof designs.
- 5.Multi-Product Versatility.

Model	Weight(kgs)	per layer Power(kw)	Voltage(V)	Shelf spacing/mm	Qty of tray	Outside Dimension/mm
S2-705E	180	9.8	380	87	5	920X1235X1700
S2-710E	310	19.3	380	87	10	920X1235X1750

Deck Oven + Proofer

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Pizza Oven

Rotary rack oven is a type of commercial baking oven designed for high-volume baking operations. This type of oven is commonly used in bakeries and pastry shops for all kinds of baked goods. Ideal for everything from artisanal breads to commercial-grade cookies and laminated pastries(baking bread, cakes, cookies)



S-NP40

Bread Slicer

Sambake® bread slicers offer a variety of thickness specifications allow you to choose the slice size that is perfect for you! They are simple to operate and slice through all types of bread: crusty artisan to soft sandwich. Unlike manual slicing, bread slicers help maintain the bread's shape. But the thickness cannot be changed by operator, and must be designated when ordered.

Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Capacity
S-302N	70	0.18	220	556X720X720	
S-21	17.5	0.23	220	560X450X340	



Model	Weight(kgs)	Power/ Voltage	baking size	Outside Dimension/mm	Top Temperature	Baking Time
SPS-C20	95	15Kw/380V	32"X22" X4.4	1600X830X450	400 °C	2.3 -12 min(adjustable)