

Introduction

The Asian deck oven is a multi-deck equipment designed specifically for commercial baking, available in two main series: electric and gas models. It can be flexibly selected based on the energy configuration of the site. Its multi-deck structure efficiently utilizes vertical space to suit mass production needs, and is widely used in professional bakeries, premium pastry shops and commercial kitchens. It is particularly suitable for the standardized baking of soft bread and traditional Chinese pastries (such as crispy cakes and mooncakes), making it an ideal baking equipment that balances production capacity and traditional flavors.

Core Advantages

- Independent temperature control for each layer, adaptable to various baking processes.
- Modular design allows full disassembly and reconfiguration to fit any kitchen layout.
- Food-grade stainless steel (≥1 mm) with Bystronic precision cutting and Salvagnini bending, durable with a streamlined appearance.
- Double-layer insulation using rock wool and ceramic fiber minimizes heat loss and ensures energy-efficient operation.
- High-quality heating elements with optimized arrangement for even heating and longer service life.
- Key electrical components from Schneider ensure stable and safe operation.






Customizable Options

- Configurable size and number of layers to fit your space.
- Heating type selectable: electric or gas.
- Control panel options: mechanical, touch, or LCD display.
- Baking stone options: natural marble or engineered basalt, tailored to your baking needs.
- Optional accessories: steam system, exhaust hood, bottom tray rack.
- Custom exterior color and brand logo integration.

Electric oven








parameter

Model	S-302	S-303	S-304	S-305	S-403
Weight(kg)	600	750	800	1050	1000
Voltage (V)	380	380	380	380	380
Power (kW)	19.5	25.5	27	33	34
Maximum Temperature	300	300	300	300	300
umber of Decks	3	3	3	3	4
Number ofTrays(per deck)	2	3	4	5	3
Baking Tray Dimensions (mm)	400×600	400×600	400×600	400×600	400×600
Tnay Layout					
Dimensions(mm)	1360 × 1080 × 1750	1770 × 1080 × 1750	1770 × 1265 × 1750	2190 × 1265 × 1750	1770 × 1080 × 1960

Gas oven



parameter

Model	S-302G	S-303G	S-304G	S-305G	S-403G
Weight(kg)	600	780	850	1110	1040
Voltage (V)	200	220	220	220	220
Power (kW)	0.5	0.5	0.5	33	34
Maximum Temperature	300	300	300	300	300
umber of Decks	3	3	3	3	4
Number ofTrays(per deck)	2	3	4	5	3
Baking Tray Dimensions (mm)	400×600	400×600	400×600	400×600	400×600
Tnay Layout					
Dimensions(mm)	1360×1080×1750	1770×1080×1750	1770×1265×1750	2190×1265×1750	1770×1080×1960

Introduction

The European-style deck oven is a professional device developed for Western baking techniques, primarily suitable for the standardized production of Western pastries such as baguettes, croissants, and Danish pastries. Its design meets the precise requirements of Western pastries for baking temperature gradients and hot air circulation efficiency (e.g., ensuring the crispy exterior and soft interior of baguettes, and precise control over the multi-layered flaky structure of croissants). It is widely used in premium bakeries, high-end pastry shops, independent baking studios, and retail counters of chain bakery brands, providing a suitable solution for professional users pursuing the restoration of Western baking flavors and consistent quality.

Core Advantages







- Elegant European design with an integrated structure, fine welding, and a sturdy appearance, showcasing industrial aesthetics.
- Independent temperature control for each layer, adaptable to various baking processes, ensuring precise temperature control.
- Food-grade stainless steel (≥1mm), precision-cut with Bystronic and bent with Salvagnini, offering durability and a streamlined look.
- Double-layer insulation with rock wool and ceramic fiber to minimize heat loss and ensure energy-efficient operation.
- Modular, portable design with fully detachable components, easily adaptable to any kitchen layout.
- Efficient electric heating system for fast and even heat distribution, ensuring consistency in every bake.
- Professional steam system, built-in or optional high-quality steam generator for precise humidity and temperature control, ideal for European breads.
- Schneider electrical components with imported contactors for stable and safe operation.

Customizable Options

- Customizable size and number of layers to fit your space.
- Control panel options: mechanical, touch, or LCD display.
- Baking stones: Choose between natural marble or engineered basalt, tailored to your baking needs.
- Optional accessories: Steam system, exhaust hood, bottom tray rack.
- Exterior and branding: Custom color and logo integration to highlight your brand.



parameter

Model	S-E302	S-E303	S-E304	S-E402	S-E403	S-E404
Voltage (V)	380	380	380	380	380	380
Power (kW)	14.5	16.5	19	19.2	22	25.2
Maximum Temperature	300	300	300	300	300	300
umber of Decks	3	3	3	4	4	4
Number ofTrays (per deck)	2	3	4	2	3	4
Baking Tray Dimensions (mm)	400×600	400×600	400×600	400×600	400×600	400×600
Tnay Layout						
Dimensions(mm)	1265 × 1210 ×1745	1490 × 1215 ×1745	1770 × 1030 ×1745	1265 ×1210× 1745	1490 ×1215× 1745	1770 ×1030× 1745

Introduction

Convection ovens utilize forced hot air circulation to ensure uniform baking, available in both electric and gas-powered models to adapt to diverse energy supply requirements across different venues. Designed for fast-paced commercial baking environments, these versatile ovens can handle a wide variety of products. They are widely applied in small to medium-sized bakeries and dessert shops, proving particularly well-suited for the efficient batch production of cakes, cookies, pastries, and muffins.



Core Advantages

- Even heat distribution to prevent hot spots and overheating.
- Precision manufacturing with Swiss Bystronic laser cutting and Italian Salvagnini bending for custom sizes, ensuring durability.
- Built-in steam system enhances expansion and crust gloss.
- Electric or gas drive, compatible with global energy standards.
- Space-saving and energy-efficient, ideal for busy bakeries.
- Branding design with customizable colors, logos, and control panels.
- Optional tray racks for efficient workflow and space management, optimizing preparation and kitchen layout.

Customizable Options

- Heating type: Electric or gas-powered.
- Control panel: Mechanical, touch, or LCD display.
- Exterior and branding: Custom colors and logo integration.

parameter

Model	S-005	S-400	S-005+12T	S-005+16F	S-010+6T	S-010	S-005G
Voltage (V)	220/380	380	380	220/380	220/380	220/380	220/380
Power (kW)	9.5	8.5	9.5	10.4	18.5	19	9.5
Maximum Temperature	300	300	300	300	300	300	300
umber of Decks	5	5	5	5	10	10	5
Additional equipment	/	/	6-tier shelf	16-Tray Proofer	6-Tray Baking Tray Rack	/	/
Heating method	Electric	Electric	Electric	Electric	Electric	Electric	Gas
Baking Tray Dimensions (mm)	400×600	400×600	400×600	400×600	400×600	400×600	400×600
Dimensions(mm)	780 × 1253 ×690	840 × 950 ×600	780 × 1253 ×1590	780 × 1253 ×1630	780 × 1253 ×1730	780 × 1253 ×1140	780 × 1253 ×690

Introduction

A rotary oven is a hot air circulation oven equipped with an internal rotating baking tray mechanism, and can be flexibly selected based on the energy supply of the production site. By combining the rotation of baking trays with a forced hot air system, it achieves all-round uniform baking. It is an ideal choice for medium and large bakeries, supermarket bakery sections, food factories, and other high-capacity production environments, and is particularly suitable for the stable mass production of bread, toast, cakes, and similar products.



S-R05+14T



S-R10+6T

Core Advantages

- Rotating tray structure enhances even heat distribution, ensuring consistent baking results.
- Stable rotating base provides a safer operating space.
- Made of food-grade stainless steel, precision bent using Italian Salvagnini bending technology.
- Built-in steam system improves dough expansion and crust gloss.
- Customizable appearance, with options for size, energy type, and control system tailored to your needs.

Customizable Options

- Control panel: Mechanical, touch, or LCD display.
- Exterior and branding: Custom colors and logo integration.

parameter

Model	S-R05+14T	S-R10+6T
Voltage (V)	380	380
Power (kW)	9.5	18.5
Maximum Temperature	300	300
umber of Decks	5	10
Supporting equipment	14-Tray Baking Tray Rack	6-Tray Baking Tray Rack
Baking Tray Dimensions (mm)	400×600	400×600
Dimensions(mm)	920 × 1253 ×1750	920 × 1253 ×1750

Introduction

The rotary chamber is an industrial-grade large-scale hot air baking system that replicates the premium quality of mid-to-high-end professional Italian brands. Specifically designed for centralized production lines, it mainly comes in two types: electric and gas models, which can be flexibly selected based on the energy supply conditions of the production site. Among them, the gas model is equipped with an imported Riello (Italian brand) burner, ensuring excellent combustion performance and reliability. Overall, it adopts a full-tray push-in structure and a high-energy-consumption heating system (gas models are compatible with gas, while electric models are compatible with electricity), enabling mass production of baked goods such as toast, dinner rolls, and pizzas. It is an ideal choice for efficient, continuous production environments like central kitchens and large-scale OEM production lines.

Core Advantages

- Replicates the quality of high-end Italian professional brands, reproducing the exceptional quality of mid- to high-end Italian professional equipment.
- Equipped with Italian-imported Riello burner to ensure outstanding combustion performance and reliability.
- Full tray entry and exit system with two trolleys for fast and efficient loading and unloading.
- Strong circulating concentrated heat ensures even heating inside the chamber with focused and powerful circulation.
- Multiple heating options including electric, gas, diesel, or hybrid systems, all customizable.
- Food-grade stainless steel construction with precision bending using Italian-imported Salvagnini bending machine.
- Built-in steam system enhances expansion and crust gloss.
- Stable rotating base provides a safer operating environment.

Customizable Options

- Control panel options including mechanical or integrated panels.
- Custom colors and logo integration for appearance and branding.



parameter

Model	S-R16	S-R32	S-R32G
Weight(kg)	1050	1520	1520
Voltage (V)	380	380	380
Power (kW)	36	36	3
Maximum Temperature	300	300	300
umber of Decks	16	32	32
Heating method	Electric	Electric	Gas
Standard equipment	Includes 2 baking tray trolleys	Includes 2 baking tray trolleys	Includes 2 baking tray trolleys
Baking Tray Dimensions (mm)	400×600	400×600	
Dimensions(mm)	1250 × 1500 ×2540	1430 × 1970 ×2540	1430 × 1970 ×2540

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