SamBake 新 培 食 品 机 械

02

Dough division and moulding

Sambake Food Equipment (Wuxi) Co., Ltd

Dough Sheeter

Usually Dough sheeter has 20 speeds and reduces labor cost by rolling dough faster than rolling it by hand.It's suitable for sheeting and stretching many types of doughs: croissant, puffed pastry, danish, flaky pastry, donut, pie, pizza and more!

Feature :

Oil-immersed design delivers low noise, minimizes wear, and extends service life.

Utilizes imported components and premium steel, with compression rollers specially treated to prevent sticking and resist scratches.

Expertly engineered rollers and scrapers achieve a dough thickness as thin as 1mm with uniform consistency.

Folding structure saves space and facilitates easy transportation





Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Capacity
S-MX307		0.75	380	556X720X720	2000
S-MX280		0.37	380	560X450X340	?

Dough Divider & Rounder

The Dough Divider & Rounder is a critical equipment in the dough preparation process of the baking process, designed to achieve precise division and uniform rounding of dough, thereby enhancing production efficiency and product consistency

Feature :

1.Adopting oil pressure system, programmable control operation.

2. By geometrical dividing principle, the fabric can be divided into dough of uniform size and equal weight in a few seconds, saving time and labor.

3. Oil bath transmission, low noise, wear-resistant.

	S-NP20					
	Ę	电动分块机 S636		目动分割滚圆机 936A S-330A		分割滚圆机 -330
Model	Weight(kgs)	Power(kw)	Voltage(V)	Dimension/mm	Capability/grain	Power mode
SBX636	180	0.18	220	420X520X1220	36 (30-100g/grain)	Automatic
SBX330	340	0.75	380	650X710X2050	30 (30-100g/grain)	Semi-automatic
SBX330A	560	1.1	380	600X800X1600	30 (100-800g/grain)	Automatic
SBX936A	560	1.1	380	600X800X1600	36 (30-100g/grain)	Automatic

Dough Moulder

The Dough Moulder Machine is a food processing equipment used to mechanically roll, fold, and shape fermented dough into specific forms (bread blanks, steamed buns) through processes such as rolling and cutting.



S-NP40

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Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Capacity P/H
S-MX307		0.75	380	680X1680X1135	2000
S-MX280		0.37	380	1040X1240X450	?

Bread Slicer

SamBake

S-NP20 14

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	

