

## Introduction

Sambake offers two advanced commercial dough dividers—electric and hydraulic models—designed to meet your diverse needs for efficient and precise dough portioning. Both models help bakeries easily tackle dough dividing challenges, serving as key equipment to enhance product quality and production efficiency.



**S-36D**



**D-20**

## Core Advantages

- One-touch operation, easily divides dough and saves labor costs.
- Precise portioning ensures consistent weight for each dough piece.
- Gentle cutting preserves the dough's elasticity and extensibility.
- Food-grade contact surfaces meet hygiene standards.
- Multiple models available: S-36D electric dough divider and D-20 hydraulic dough divider to suit different production needs.

## Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.

## parameter

| Model              | S-36D            | D-20             |
|--------------------|------------------|------------------|
| Weight(kg)         | 180              | 180              |
| Voltage (V)        | 220              | 380              |
| Power (kW)         | 0.2              | 1.5              |
| Dimensions(mm)     | 520 × 420 × 1220 | 620 × 810 × 1100 |
| Quantity per batch | 36               | 20               |
| Each weight range  | 30g - 100g       | 100g - 800g      |
| Drive Type         | Electric         | Hydraulic        |

## Introduction

Sambake's Dough Divider & Rounder integrates automatic dough dividing and rounding functions in one unit, making it an ideal device for producing standardized products such as sandwich bread and round loaves. This equipment can significantly improve production efficiency and ensure a high level of consistency in the shape and weight of products, truly standing out as a reliable assistant for small and medium-sized bakeries.

## Core Advantages

- High efficiency, one-touch operation for dividing and rounding, significantly reducing labor.
- Precise portioning with three dividing plates ensures uniform dough weight and consistent shaping.
- Gentle processing preserves the gluten structure and maintains the dough's natural elasticity.
- Flexible adjustment allows for varying dividing weight and speed to meet different product requirements.
- Multiple models available: S-30/S-36 semi-automatic and S-30A/S-36A/S-430A fully automatic to suit different production capacities.

## Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.



## parameter

| Model               | S-30                          | S-36             | S-30A            | S-36A            | S-430A           |
|---------------------|-------------------------------|------------------|------------------|------------------|------------------|
| Weight(kg)          | 340                           | 340              | 560              | 560              | 560              |
| Voltage (V)         | 380                           | 380              | 380              | 380              | 380              |
| Power (kW)          | 0.75                          | 0.75             | 1.1              | 1.1              | 1.1              |
| Dimensions(mm)      | 710 × 710 × 2050              | 710 × 710 × 2050 | 900 × 600 × 1600 | 900 × 600 × 1600 | 900 × 600 × 1600 |
| Quantity per batch  | 30                            | 36               | 30               | 36               | 30               |
| Each weight range   | 30g - 100g                    | 20g - 70g        | 30g - 100g       | 20g - 70g        | 40g - 120g       |
| Standard Attachment | Three plastic moulding plates |                  |                  |                  |                  |

## Introduction

SamBake's Dough Moulder can automatically stretch and roll divided dough into precise shapes, suitable for various products such as sandwich bread, croissants, and hot dog buns. This equipment is a key link in the standardized mass production process.

## Core Advantages

- Gentle shaping with precision rollers protects the gluten structure.
- Fine adjustment with clear roller markings allows for easy operation.
- Flexible width adjustment easily meets different product requirements.
- Sturdy and durable construction suitable for various small to medium bakeries.
- Automated shaping significantly improves production efficiency and reduces labor costs.
- Models available: S-300S compact, S-380 standard, S-780 baguette moulder.

## Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.



## parameter

| Model                      | S-380             | S-300S            | S-780             |
|----------------------------|-------------------|-------------------|-------------------|
| Weight(kg)                 | 210               | 160               | 285               |
| Voltage (V)                | 380               | 380               | 380               |
| Power (kW)                 | 0.75              | 0.4               | 0.37              |
| Dimensions(mm)             | 680 × 1680 × 1135 | 540 × 1040 × 1240 | 1100 × 765 × 1650 |
| Working Width(mm)          | 380               | 300               | 780               |
| Production Capacity pcs/hr | 2000              | 1800              | 2500              |
| Sgl. Dough Wt. Range(g)    | 50g - 600g        | 30g - 350g        | 50g - 900g        |

## Introduction

Sambake's Dough Sheeter is used to press dough into uniform thickness, providing bakers with an efficient and stable solution for making puff pastry. It can accurately roll and shape dough, suitable for Danish pastries, croissants, puff pastry desserts, and other layered dough products. It ensures the finished products have a crispy texture, thus being widely used in pastry shops and professional bakeries.

## Core Advantages

- Suitable for various pastries, including Danish pastries, croissants, and puff pastry.
- Bi-directional rolling improves efficiency and reduces manual flipping.
- Precise thickness adjustment ensures even dough without tearing.
- Hygienic non-stick conveyor belt is durable and easy to clean.
- Safe operation with protective guard and tool-free removable scraper.
- Multiple models: S-500T tabletop, S-500/S-585 floor-standing, S-585 with wider rollers and longer table.

## Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.



## parameter

| Model                     | S-500T           | S-500             | S-585              |
|---------------------------|------------------|-------------------|--------------------|
| Weight(kg)                | 100              | 234               | 272                |
| Voltage (V)               | 380              | 380               | 380                |
| Power (kW)                | 0.5              | 0.75              | 0.75               |
| Working Width(mm)         | 500              | 500               | 585                |
| Unfolded Dim. (L×W×H)(mm) | 2000 × 800 × 630 | 2680 × 945 × 1270 | 3480 × 1040 × 1270 |
| Folded Dim. (L×W×H)(mm)   | 830 × 800 × 740  | 1250 × 945 × 1750 | 1550 × 1040 × 2000 |

## Introduction

SamBake's Toast Slicer efficiently cuts entire loaves of toast into uniformly thick slices. It is suitable for bakeries, breakfast shops, chain bakeries, and similar settings, and ideal for slicing various square or oblong bread products such as toast, hot dog buns, and dinner rolls.



## Core Advantages

- High-speed slicing ensures even thickness without tearing the bread.
- Blade sets available in multiple thicknesses, such as 12/15/18 mm.
- Equipped with a top-pressure device for neatly stacked slices.
- Low noise and easy maintenance, ideal for frequent daily use.

## Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Fully customizable, allowing slices of any thickness as required.

## parameter

| Model | Weight(kg) | Voltage (V) | Power (kW) | Slice Thickness(mm) | Overall Dimensions(MM) |
|-------|------------|-------------|------------|---------------------|------------------------|
| S-12  | 75         | 220         | 0.25       | 12                  | 780 × 680 × 780        |