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Dough Preparation

Sambake Food Equipment (Wuxi) Co., Ltd

Planetary mixer

Planetary mixers are the most popular type of mixer in the market, thanks to their versatility and efficiency. They feature a bowl that rotates on an axis while the agitator (mixing attachment) moves around the bowl. This dual motion creates a planetary-like motion, hence the name. Planetary mixers are ideal for mixing dough, egg, cream, chocolate cream and other ingredients. They come in various sizes, from small countertop models to large floor-standing models. Symbake offers Planetary mixers are suitable for all kind of commercial place such as bakery , restaurant, hotel, cafe, supermarket and so on

Planetary Mixer for Cream



S-NP20

S-NP40

S-NP40

Feature :

- Variable Speed Control: Equipped with multiple gear settings for precise speed adjustment.
- High-Speed Whipping: Delivers soft and delicate whipping for cream and similar ingredients.
- Customizable Capacity: Tailor the machine's capacity to meet your specific application needs.
- Versatile Mixing: Capable of mixing various ingredients based on actual requirements.
- Food-Grade Materials: Constructed with safe, food-grade materials to ensure hygiene and reliability.

Model	Weight(kgs)	Voltage(V)	Power(kw)	Outside Dimension/mm	Capacity	Orbital rotation	Self-rotation
S-7L	18	220/110	0.38	410X220X420	7L	35-320 rpm	115-1050rpm
S-7LDS	18	220/110	0.35	410X220X420	7L	35-280 rpm	115-950rpm
S-7LD	18	220/110	0.55	410X220X420	7L	35-280 rpm	115-950rpm

Planetary Mixer for eggs

Model	Weight(kgs)	Voltage(V)	Power(kw)	Outside Dimension/mm	Capacity	Orbital rotation	Self-rotation
S-201	83	220/380	0.37	520X530X830	20L	41/90/162rpm	131/288/518rpm
S-401	162	380	0.975	620X640X1070	40L	40/80/156rpm	120/240/468rpm
S-601	334	380	1.5	660X840X1350	60L	24/42/68rpm	80/141/228rpm
10L	70	220/380	0.37	380X430X700	10L		



S-NP40



S-NP40



S-NP20

Feature :

- High-speed rotation ensures excellent whipping results with low-noise operation.
- The whisk wires are dense and well-structured, providing optimal whipping performance.
- The whisk fits tightly with the bottom and sides of the bowl, minimizing gaps for thorough

we have different style with automatic, semi-automatic, one Whisk or two whisk depends on the applicaiton .

Dough Spiral Mixer

Thanks to their ability to mix large quantities of dough quickly and efficiently. They feature a spiral-shaped agitator that rotates while the bowl remains stationary. The spiral motion mimics the traditional hand-kneading motion, resulting in a more consistent and uniform mix. They are suitable for businesses that require large quantities of dough and need to mix them quickly and efficiently.

Feature :

- 1.The hook-to-bowl clearance as narrow as 2–3mm, ensuring uniform kneading and zero dead zones.
- 2.Mixing hooks made with special high-strength materials with advanced forging technology, guaranteeing permanent deformation resistance and structural integrity.
- 3.Optimized gear ratio design reduces mixing time by 30% while enhancing dough elasticity, gluten development, and water absorption capacity.
- Sleek design with compact footprint, low-noise operation and flexible batch capacity (minimum 2kg flour per cycle).
- Standard accessories:



S-NP40

S-NP20

S-NP40

Model	Weight(kgs)	Voltage	Power(V)	Outside Dimension/mm	Capacity(Flour)	Bowl speed
SBXS-25	130	2.2kw	380	550X830X1050	12.5kg	12.8rpm /25.5rpm
SBXS-50T	320	3.37 kw	380	600X970X1250	25kg	17.8rpm /17.8rpm
SBXS-80T	385	5.25 kw	380	750X1120X1300	50kg	17.2rpm /17.2rpm
SBXS-120A	600	6.75 kw	380	830X1324X1450	75kg	13rpm /13rpm

Spiral mixer

Dough Spiral mixer with automatic bowl tilter

When production volumes are high and dough needs to be made frequently, or when product consistency is a top priority, Manual operation can be inefficient and prone to errors, whereas a fully automated system ensures stable quality with each batch of dough. It increases efficiency, saves considerable time, reduces labor costs, and maintains consistent dough quality.



Applicaiton :

Large-scale bread factories, central kitchens of chain stores, or facilities handling multiple dough types can particularly benefit from this approach.

Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Capacity	Bowl speed	Hook speed
SF-130	1200	10.5	380	1650 X1650 X1520	flours 75kgs	12rpm	0-260rpm
SF-160	1220	12.75	380	1700X1650 X1520	flours 100 kgs	12rpm	0-260rpm
SF-200	1550	15.75	380	1800X1730X1620	flours 125 kgs	12 rpm	0-260rpm