

## Introduction

Sambake's Milk Frother is tailor-made for dessert shops, cafes, and custom cake studios, focusing on whipping fresh cream, making mousses, and mixing light liquid ingredients. With its efficient and stable performance, it produces fine and smooth finished products, serving as an ideal assistant for your fresh cream preparation and various beverage making.



S-7L

## Core Advantages

- Designed for efficient whipping of cream, mousse, and liquid ingredients, delivering light, fluffy, and smooth results.
- Multiple precise speed settings with knob control allow easy adjustment of mixing consistency to meet various preparation needs.
- Durable stainless steel hardened gears and food-grade stainless steel mixing bowl ensure safety, hygiene, and easy cleaning.
- Compact design with simple operation fits effortlessly into any kitchen environment.

## Customizable Options

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

## parameter

Model	Weight(kg)	Voltage (V)	Power (kW)	Dimensions(mm)	Capacity (L)	Spiral Speed (rpm)	Bowl Speed (rpm)
S-7L	18	220	0.38	220×410×420	7	115-1050	35-320

# Multi-Functional Compact Countertop Stand Mixer

## Introduction

Samkake's multi-functional compact stand mixer caters to diverse production needs in baking and catering. Equipped with a variety of attachments including a whisk, mixing paddle, and dough hook, it combines powerful performance with a multi-speed control system—allowing for easy whipping of egg whites and fresh cream, even mixing of batters and fillings, and efficient kneading of high-gluten dough. It is suitable for dessert shops, cafes, baking studios, and home kitchens.



**S-7LC**



**S-7LC2**

## Core Advantages

- Equipped with a variety of mixing accessories, it integrates multiple functions such as whipping, egg beating, filling mixing, and dough kneading.
- It achieves high-speed beating while maintaining low-noise operation.
- The multi-functional and compact design makes it an ideal choice for kitchens with limited space.
- The all-metal structure is equipped with super-hard steel gears to ensure excellent durability.

## Customizable Options

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

## parameter

Model	Weight(kg)	Voltage (V)	Power (kW)	Dimensions(mm)	Capacity (L)	Spiral Speed (rpm)	Bowl Speed (rpm)
S-7LC	20	220	0.55	220×410×420	7	35-280	115-950
S-7LC2	20	220	0.55	220×410×420	7	35-280	115-950

## Introduction

Sambake's Planetary Mixer features a unique planetary mixing principle, where the mixing head rotates on its own axis while revolving around the inside of the bowl, ensuring 360-degree, dead-angle-free coverage of every part of the ingredients. It can easily handle meringues, fresh cream, and all types of dough. The Dual-Ball Planetary Mixer is even more ideal for higher production capacity scenarios, as it can efficiently whip and mix large batches of ingredients at a speed 20-30% faster while ensuring ingredient uniformity.

## Core Advantages

- It boasts versatile functions and comes with a whisk, mixing paddle, and dough hook, capable of handling tasks such as whipping cream, mixing batter, blending fillings, and kneading various types of dough.
- An optional automatic lifting function is available, enabling easy attachment and detachment of the mixing bowl.
- Equipped with a trolley, it enhances the equipment's flexibility and mobility, saves space, and facilitates cleaning and maintenance.
- It ensures uniform mixing: the mixing head rotates on its own axis while revolving around the bowl, covering all areas inside the bowl to guarantee thorough mixing of ingredients.
- The stainless steel mixing bowl and whisk comply with food hygiene standards.
- Featuring imported original belts, high-quality motors, and star gear transmission, it operates quietly and durably.
- An optional scraper attachment is offered, ensuring no dead corners in ingredient mixing, and improving mixing efficiency and finished product quality.
- An optional safety guard is available to ensure the safety of operators.
- For the double-head mixer, adding an extra whisk enables synchronous operation of both heads, significantly improving whisking and mixing efficiency, making it suitable for rapid processing of large batches of ingredients.

## Customizable Options

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



## parameter

Model	S-10L	S-20L	S-30L	S-40L	S-60L	S-80L	S-100L
Weight (kg)	70	100	180	185	355	380	385
Voltage (V)	220/380	220/380	220/380	220/380	380	380	380
Power (kW)	0.37	0.375	0.75	1.125	2.25	3.75	3.75
Dimensions (mm)	380×430×700	520×580×850	620×700×1070	620×700×1070	70×780×1350	900×890×1500	900×890×1500
Capacity (L)	10	20	30	40	60	80	100
Bowl Speed (rpm)	156/340/530	131/288/518	120/240/468	120/240/468	134/222/393	134/222/393	134/222/393
Dough Capacity (kg)	0.75	1.8	3.7	5.6	11	14	18
Egg Capacity (kg)	1.5	3	4.5	6	13	18	23
Filling Capacity (kg)	1.5	3	4.5	6	13	18	23

## Introduction

Sambake's Planetary Mixer features a unique planetary mixing principle, where the mixing head rotates on its own axis while revolving around the inside of the bowl, ensuring 360-degree, dead-angle-free coverage of every part of the ingredients. It can easily handle meringues, fresh cream, and all types of dough. The Dual-Ball Planetary Mixer is even more ideal for higher production capacity scenarios, as it can efficiently whip and mix large batches of ingredients at a speed 20-30% faster while ensuring ingredient uniformity.



**S-20LD**



**S-40LD**

## Core Advantages

- It boasts versatile functions and comes with a whisk, mixing paddle, and dough hook, capable of handling tasks such as whipping cream, mixing batter, blending fillings, and kneading various types of dough.
- An optional automatic lifting function is available, enabling easy attachment and detachment of the mixing bowl.
- Equipped with a trolley, it enhances the equipment's flexibility and mobility, saves space, and facilitates cleaning and maintenance.
- It ensures uniform mixing: the mixing head rotates on its own axis while revolving around the bowl, covering all areas inside the bowl to guarantee thorough mixing of ingredients.
- The stainless steel mixing bowl and whisk comply with food hygiene standards.
- Featuring imported original belts, high-quality motors, and star gear transmission, it operates quietly and durably.
- An optional scraper attachment is offered, ensuring no dead corners in ingredient mixing, and improving mixing efficiency and finished product quality.
- An optional safety guard is available to ensure the safety of operators.
- For the double-head mixer, adding an extra whisk enables synchronous operation of both heads, significantly improving whisking and mixing efficiency, making it suitable for rapid processing of large batches of ingredients.

## Customizable Options

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

## parameter

Model	Weight(kg)	Voltage (V)	Power (kW)	Dimensions(mm)	Capacity (L)
S-20LD	135	220	1.1	560 × 840 × 950	25
S-40LD	250	220	2.2	740 × 1010 × 1400	48

## Introduction

Sambake's Spiral Mixer is your ideal choice for efficiently kneading various professional doughs with high quality. Its unique spiral mixing hook design mimics the essence of hand kneading, ensuring the dough is fully and evenly mixed, unlocking the flour's maximum potential, and bringing delicate texture and perfect structure to your bread and desserts. Whether you are a home baking enthusiast, a baking training institution, or an innovative new product R&D center, you can find the right size.

## Core Advantages

- Low-temperature gluten development effectively preserves yeast activity.
- Two-speed switching balances mixing efficiency and dough gluten development results.
- Equipped with a high-strength 304 stainless steel mixing bowl, it is wear-resistant and rust-proof, complying with food hygiene standards.
- Powered by a U.S.-made Gates motor, it delivers strong performance to ensure efficient and stable dough mixing.
- Adopts Japanese Bando belts, featuring excellent material quality, precise transmission, and long-lasting stable operation.
- The gap between the mixing hook and the bowl bottom is only 2–3mm, enabling residue-free mixing that is more uniform and efficient.
- Optimized gear ratio design shortens mixing time, resulting in dough with good elasticity, strong extensibility, and high water absorption.
- The S2 series features optimized upgrades in design, with a more compact and rounded shape, stable center of gravity, and a more modern shell structure.

## Customizable Options

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

## First generation machine



### parameter

Model	S-3	S1-12	S1-25M	S1-50M	S1-75M
Weight (kg)	43	130	320	385	600
Voltage (V)	220	380	380	380	380
Power (kW)	0.75	2.2	3.37	5.25	6.75
Dimensions (mm)	280 × 530 × 540	550 × 830 × 1015	600 × 970 × 1250	750 × 1120 × 1300	830 × 1324 × 1450
Flour Capacity (kg)	3	12.5	25	50	75
Dough Capacity (kg)	/	20	40	80	120
Tank Rotational Speed (rpm)	/	12.8 / 25.5	17.8 / 17.8	17.2 / 17.2	13 / 13
Hook Rotational Speed (rpm)	/	140 / 280	135 / 270	125 / 250	131 / 262

Second-generation machine



parameter

Model	S2-12	S2-25M	S2-50M
Weight (kg)	140	330	400
Voltage (V)	220/380	380	380
Power (kW)	2.2	3.37	5.25
Dimensions (mm)	560 × 850 × 1020	640 × 1080 × 1220	765 × 1280 × 1330
Flour Capacity (kg)	12.5	25	50
Dough Capacity (kg)	20	40	80
Tank Rotational Speed (rpm)	12.8 / 25.5	17.8 / 17.8	17.2 / 17.2
Hook Rotational Speed (rpm)	140 / 280	135 / 270	125 / 250

## Introduction

Sambake's Tilting Spiral Mixer is based on the standard spiral mixer, with the addition of an automatic bowl tilting function. It eliminates manual discharging, simplifies the baking process, truly achieves the integration of "dough kneading + discharging", and significantly improves production efficiency.

## Core Advantages

- Automatic mixing bowl tilting design: saves effort, enhances efficiency, and reduces manual operation.
- Bidirectional mixing (forward and reverse): ensures uniform dough mixing.
- Easy-to-clean design: suitable for environments with high hygiene requirements such as central kitchens.
- High-strength 304 stainless steel mixing bowl: wear-resistant and rust-proof, complying with food hygiene standards.
- Stable operation: meets the needs of standardized mass production.
- Built-in overload protection: effectively extends the service life of core components.
- Equipped with a safety shield: ensures the safety of operators.

## Customizable Options

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



## parameter

Model	S-75T	S-100T	S-125T
Weight (kg)	1200	1220	1550
Voltage (V)	380	380	380
Power (kW)	10.5	12.75	15.75
Dimensions (mm)	1650 × 1650 × 1520	1700 × 1650 × 1520	1800 × 1730 × 1620
Flour Capacity (kg)	75	100	125
Dough Capacity (kg)	120	160	200
Tank Rotational Speed (rpm)	12-12	12-12	12-12
Hook Rotational Speed (rpm)	0-260	0-260	0-260